



3210 CHERRY STREET
 PHILADELPHIA, PA 19104
 215 895 1080

The Math Forum Helps You to Wonderfully Eat Your Way Through the NCTM Annual Meeting

Philadelphia is one of the best restaurant cities in the country. The Math Forum has pooled our collective experience to point out some of the best places fairly near here--many are walkable.

Our pricing key:

- \$ - less than \$15
- \$\$ - \$16 to \$30
- \$\$\$ - \$31 to \$50
- \$\$\$\$ - \$51 or more

Because of the exorbitant costs of liquor licenses in Our Fair State, many modest restaurants are BYOB, which can help make dining more modest in price. But thanks to the legacy of Prohibition and the particularly uptight and and bureaucratic laws that evolved from this social engineering disaster, obtaining alcoholic beverages in Pennsylvania can be an adventure. Some claim that this is why god created New Jersey and Delaware. So how does the thirsty convention diner obtain her/his Own Bottle to Bring? Not from a grocery store as in the civilized world, although boring beer can be purchased, at an exorbitant price, in delis.

Fortunately for the convention goer, one of the State Liquor Store's finest is located at 1218 Chestnut St, within easy staggering distance.

Moreover, the Foodery at 10th and Pine has a fantastic collection of beers for those with that wonderful affliction.

Many of the restaurants near the Convention Center have beer and wine, as does the Reading Terminal Market for lunch, and there are lovely bars around, so one needn't suffer from thirst. Nonetheless, look out for our BYOB signs.

Local Gastronomy

Philadelphia's contributions to world cuisine are a) the **hoagie** and b) the **cheesesteak**. Both are served on long sandwich rolls and are widely emulated in other parts of the country now, but are, of course, much better on native soil.

The hoagie is a cold lunch meat sandwich, typically with lettuce, tomatoes, onions, a variety of thinly sliced lunch meats. Sometimes with hot peppers and/or pickles. Rarely to never with mayo or other sauces. You can find decent examples in the Reading Terminal Market.

A highly regarded hoagie source and lunch in general is Pagano's Market, Market Place East, 701 Market St. (underground). A couple years ago during famous mob trials it was the preferred luncheon spot of the prosecution, defense attorneys, the mobsters, and even the police commissioner.

The Philadelphia cheese steak consists of thinly sliced and fried steak with cheese melted thereupon, and fried onions, tomatoes, hot peppers, and ketchup or magic sauces at the discretion of the consumer. They can be magnificent. Religious wars are fought over whether Cheeze Whiz is better than real cheese.

Two summers ago Craig LeBan, esteemed food critic for the *Philadelphia Inquirer*, lead a team of high school students to sample the area fare. Here are some of their favorites that are reachable from here:

- *John's Roast Pork*
 Snyder Ave. and Weccacoe St.
 was their first place winner. Weekdays through lunch only. A taxi ride along the Delaware River waterfront.
- *Tony Luke's*
 118 S. 18th, near Sansom St. near Rittenhouse Square,
- *Geno's Steaks*
 1219 S. 9th., by the Italian Market
 (worth seeing in itself)
- *Sonny's Famous Steaks*
 216 Market St., in Old City, sorta near the Liberty Bell.
- *Rick's Steaks*
 Reading Terminal Market got lower marks because the meat was not seasoned or plentiful.
- *Jim's Steaks*
 400 South Street, was inconsistent and the meat a little tough, but Gene used to like it fine.

Local Beverage

There are some very good regional breweries in these parts: Stoudt, Bethlehem, Victory, Weyerbacher, Tröegs, Yards, Sly Fox, Yuengling, Flying Fish, Heavyweight, and Dogfish Head are all capable of turning out tasty products. Gene would even argue that Dogfish Head is the third best brewery on the East Coast, high praise indeed.

Arguably the best place for sampling these nectars is at Standard Tap (see under Wonderful Bars) which specializes in beers from a 90 mile radius. There are lots of brewpubs around, as well if you prefer your beer made on the spot--one right across Filbert from Reading Terminal Market. (Unfortunately, when last tried they had failed to master food).

Art Museum Area

Ideally, you would go to City Hall, worthy of a trip because of Billy Penn on the top and various sculptures by Alexander Calder's grandfather, then head down the Parkway, stopping at the Academy of the Fine Arts at Broad and Cherry Street (118 N. Broad), a fantastic Frank Furness building. Past the Philadelphia School District headquarters, past the Franklin Institute and the Rodin Museum (one of the better exhibits outside Paris), past various fountains by various Calders, and up the Philadelphia Art Museum steps Rocky-like. Then to the Museum itself, worthy of several days perusal. If this seems a bit tiring, there are little busses that make the trip for weary tourists.

On Friday and Sunday evenings there are concerts and such in the Great Stairway of the Museum. Aside from the Museum's restaurant, here are some places that were pretty good once upon a time:

- *Figs* \$\$
 2501 Meredith
 BYOB Mediterranean
- *Brigid's* \$\$
 726 N. 24th (near Meredith)
 Belgianish non-expensive pub
- *London Grill* \$\$\$
 2301 Fairmont (and 23rd)
 nice bar, good food.
- *Little Pete's* \$
 2401 Pennsylvania Ave., by 24th.
 Diner food. Old fashioned diner atmosphere.
 Quick service.

Chinatown

- *Charles Plaza* \$\$
234 N. 10th. (Vine St.)
Vegetarian and non. Exceptional vegetarian dishes.
Recently renovated.
- *Harmony Vegetarian* \$\$
135 N. Ninth
Vegetarian classic known for fast courteous service.
- *H.K. Golden Phoenix* \$\$
911 Race
Chinatown favorite. Get the dim sum.
- *North Sea* \$\$
153 N. 10th
Cantonese seafood. Really fresh seafood, plucked from the tank. Authentic Cantonese food including the essential salt-baked soft shell crabs.
- *Ray's Cafe* \$\$
141 N. Ninth
Taiwanese dumplings, etc. Great (and expensive) coffees. Moderate prices for food. BYOB.
- *Sang Kee Peking Duck House* \$\$
238 N. Ninth
Splendid duck and noodle soups.
- *Singapore Kosher Vegetarian* \$\$
1006 Race.
- *Vietnam* \$\$
221 N. 11th
Staff is fast and attentive. A must for addicts of spring rolls.

Coffee To Die For

- *Ray's Coffee Shop* \$\$
141 North 9th Street, Chinatown. (also tea and splendid and not expensive food) BYOB. Great dumplings and other food.
- *La Colombe* \$
130 S. 19th, right by Rittenhouse Square.
This local roaster supplies coffee for the class New York scene. We'll take over the Left Coast next. The cappuccino, served in a real cup if drunk in house, is also a visual artistic experience.
- *Old City Coffee* \$
has good coffee, and it's in Reading Terminal Market next to the Convention Center

Dramatic Dining

- *Alma de Cuba* \$\$\$
1623 Walnut St
sultry Havana flavor. Chef Douglas Rodriguez and Stephen Starr's beautiful Cuban collaboration. Reserve early
- *Buddakan* \$\$\$
325 Chestnut (by 3rd)
A 10 ft. Buddah sets the Asian-eclectic theme here
Reserve early.

- *Moshulu* \$\$\$
401 S. Columbus Ave.,
is a large four-masted ship turned into a restaurant on the Delaware River. It's been there for some time and apparently they've finally got the food right.
- *Tangerine* \$\$\$
232 Market Street
Decor is a cross between memorial chapel and French brothel, food a combination of French, American, and Moroccan. Reserve early
- *Pod* \$\$\$
3636 Sansom, by Penn and Drexel.
Sit at the sushi bar and nab stuff off the conveyor belt. Better yet, get a reservation in a pod for 6-8 friends and change the lighting in various garish forms. Order drinks by color. But they're surprisingly good, as is the asian fusion food. Reserve early.

French Restaurants

- *Bistro St. Tropez* \$\$\$
2400 Market St.
Upstairs in the large Marketplace Design Center. Lovely view of the Schuylkill River. Good food at less than exorbitant French prices.
- *Brasserie Perrier* \$\$\$
1619 Walnut St.
The almost affordable almost possible to get seating bistro counterpart of Philadelphia's signature French restaurant, Le Bec Fin. Asian-Italian fare. Outdoor seating.
- *Pif* \$\$\$
1009 S. 8th, by Washington Ave.
Italian Market area, 215 625 29233. BYOB. Creative daily changing menu using local fresh produce and fish from the nearby Italian Market.

Greek Restaurants

- *Dmitri's* \$\$
3rd and Catherine
BYOB. Super fish, always a wait. If you get bored waiting you can have a good meal at the New Wave Bar across the street. Very small and loud. Great minimalist Mediterranean seafood. Lovely octopus appetizer.
- *Dmitri's at Fidler Square* \$\$\$
2227 Pine (near 23rd)
NOT BYOB. Near Rittenhouse square. Bigger than the above Dmitri's so not so much of a wait. May even take reservations. Loud. Worth the trip. Good tapas plates and wonderful fresh seafood.
- *Effie's* \$\$
1127 Pine (near 11th)
BYOB. Greek home-cooking. No credit cards. Casual Greek home cooking. Garden dining in nice weather.

Inventive American

- *Audrey Claire* \$\$
276 S. 20th (near Spruce) near Rittenhouse Square.
BYOB. Small and loud but great food at reasonable prices. Generally there is a wait for a table. Worth the trip.
- *Chloe's* \$\$
232 Arch (near 2nd)
BYOB New American bistro across from the Betsy Ross house. Husband and wife team create seasonal menus. No reservations. Often a wait.
- *Judy's Cafe* \$\$
627 S. Third Street.
Offbeat American cuisine. Delicious home cooking served to an eclectic crowd.
- *Little Fish* \$\$
600 Catherine St. (6th) sorta near South St.
BYOB. As name implies, fish is on the menu. Very small.
- *Matyson* \$\$
37 S. 19th, near Chestnut
BYOB. Rittenhouse Square area.
- *Rx* \$\$\$
4443 Spruce St., 215 222 9590
A taxi ride to University City on the other side of the Schuylkill River. BYOB. Serving breakfast, lunch, dinner and brunch using free-range and organic ingredients from local producers.

Italian Restaurants

- *Ernesto's 1521 Cafe* \$\$\$
1521 Spruce Street 215 546 1521
Lovely Euro-styly trattoria. Try the vegetable napolean. Wonderful weekend brunch.
- *Radicchio* \$\$
4th between Vine and Callowhill
Gene's favorite Italian restaurant. BYOB. Southern Italian seafood house. Fresh dishes some prepared tableside.
- *La Locanda del Ghiottonone* \$\$
130 N. 3rd Street 215 829-1465
Italian trattoria with rustic dishes. Large portions. Generally there is a wait.
- *Melograno* \$\$
2201 Spruce St.
No reservations and very "in". If you're there after 5:30 expect to wait at least 45 minutes.
- *L'angolo Ristorante Italiano* \$\$
1415 W Porter St, just off Broad, (215) 389-4252
Good calamari. Homemade pastas.
- *Cucina Forte* \$\$
768 S. 8th, by Catherine
BYOB. Very good interesting dishes from chef Maria Forte

- *Caffe Valentino* \$\$
1245-49 S. Third St.
(the corner of Wharton Street and Moyamensing Avenue) 215-336-3033. Southern Italian BYOB
- *Ralph's* \$\$
760 S. Ninth Street 215 627 6011
No credit cards. Traditional South Philly Italian. Labeled "king of red sauce". Loud with plenty of character. A must for a taste of the real south philly!

Japanese Restaurants

- *Kisso Sushi Bar* \$\$\$
205 N. Race Street
BYOB. Great sushi. Not cheap. Small portions.
- *Morimoto* \$\$\$\$
723 Chestnut (by 7th).
Way, way not cheap. Iron Chef Morimoto will serve you a sushi dinner of his choice for either \$80 or \$125. Take us, take us!

Latino Restaurants

- *Los Catrines and Tequila Bar* \$\$\$
1602 Locust, near Rittenhouse Square
215 546 0181
Liked by Math Forum staffers. Authentic regional Mexican cooking. Great selection of exotic tequilas.
- *El Rey Sol* \$
619 South St.
hole-in-the-wall Mexican on South above 6th.
BYOB Gene likes.
- *La Lupe* \$
1201 S. 9th.
by Italian Market
- *Rio Bravo* \$
1100 Washington Ave.
By Italian Market. Authentic Mexican seafood.
Serves beer.
- *Passion!* \$\$\$
211 S. 15th St by Locust. 215 875 9895.
Nuevo latino highly regarded by most folks.
Expect to spend all the money you saved from the above. Don't miss the homemade Sangria.
- *Azafran* \$\$
617 S. 3rd, off South St. 215 928 4019.
South American BYOB.

Liberty Bell Area

- *Blue in Green* \$
7 N. 3rd (Market St.)
AND 719 Sansom St. (between 7th and 8th)
Breakfast and lunch only. Super pancakes and

excellent omelettes make them a staple for breakfast and brunch. Retro- beatnik feel.

- *Standard Tap* \$\$
901 N. Second (Poplar)
Great beers, great food. Great new pub in Philly.
American fare is quite excellent and low cost. (Off by itself, closest to this area)

Rittenhouse Square Area

The Square on Walnut between 18th and 19th is a simply wonderful urban environment. Many restaurants from fancy to too chic (ones that are named after French colors) to grab-a-cheesesteak-and-eat-on-a-park-bench. Great for hanging out and people watching.

World class:

Coffee: • *La Colombe*, 4360 Main St
Bread: • *Metropolitan*, 262 S. 19th.

Places to eat:

- *Matyson*, 37 S 19th St
- *Roya*, 1823 Sansom St. near Rittenhouse Square.
- *Audrey Claire*, 276 S. 20th St.
- *Monk's* (see under Wonderful Bars)
- *Le Bus* \$
135 S. 18th, by Sansom
Take out sandwiches. Great breads. You can get your sandwich or a nice sweet roll and head for the park.
- *Little Pete's* \$
1904 Chestnut by 19th
Diner
- *Minar Palace* \$
1605 Sansom (by 16th) Indian
Very good food. No decor.

Sorta Near The Convention Center

- *Down Home Diner* \$\$
Reading Terminal Mkt., bet. Arch and Market. Open evenings, as opposed to most of the market. Southern diner food.
- *La Boheme* \$\$
246 S. 11th (Locust and Spruce).
Pretty cheap pretty good French. BYOB. This may cost you closer to \$30, but hey, it's French!
- *Maccabeam* \$
128 S. 12th by Walnut.
Kosher middle eastern. Great vegetarian platter. Good falafal. Closed Friday eve thru Sat. eve.
- *Marathon Grill* \$
1339 Chestnut
by 13th., also some nearer Rittenhouse Square.
Deli. Popular New American deli. Huge portioned sandwiches. One of the most varieties of any menu in the city.

- *McCormick and Shmick* \$\$\$
1 S. Broad St., while normally off the Budget list has (had?) a Happy Hour bar menu 3:30 - 6 and 10:30 - midnight, M-F that was being raved about.
- *McGill's Olde Ale House* \$\$
1310 Drury St. (Chestnut and Sansom).
Cheap bar. Step back in time with this 140 year old bar.
- *Taco House* \$
1218 Pine (near 12th.)
Mexican. Hole in the wall place.

South Street Area

South Street from around 7th on down is the New Hippy Capitol of Philadelphia. Go there to see crazed teenagers, only outnumbered by police on bikes, in cars, sometimes on horseback. Go there to get your body pierced, tatoos, to purchase gaudy condoms, to look at wild people and shops, to eat pretty good and pretty cheap. Continue to the end of the street and on to the Penn's Landing waterfront park if it's a nice day.

- *Azafran*
617 S. 3rd, off South St. 215 928 4019.
South American BYOB
- *Alyan's* \$
603 S. Fourth
BYOB. Palestini. Fine falafal.
- *El Rey Sol* \$
619 South St.
hole-in-the-wall Mexican, 215-629-3786.
BYOB. Gene likes.
- *Jim's Steaks* \$
Traditional Philly cheesesteak spot. Sometimes you'll have to wait in line but it's worth the wait to watch them make the steaks. Remember unless you say otherwise you get cheese wiz instead of regular cheese.

Steak Houses

- *Capital Grille* \$\$\$
1338 Chestnut Street Avenue of the Arts.
215 545 9588 Voted Best Steak House by Philadelphia Magazine. Reserve early
- *Morton's of Chicago* \$\$\$\$
1441 Walnut Street, 215-557-0724
Large portions, generous sides enough to share.
- *Prime Rib, Warwick Hotel* \$\$\$\$
1701 Locust Street. 215 772 1701
Jackets required after 5pm at this exclusive steak house.
- *Smith and Wollensky, Rittenhouse Hotel* \$\$\$
210 W. Rittenhouse Square. Famous chain steakhouse.

Vegetarian Restaurants

- *Charles Plaza* \$\$
234 N. 10th. (Vine St.).
Some non-vegetarian as well.
- *Harmony Vegetarian* \$\$
135 N. Ninth.
- *Singapore* \$\$
1006 Race.
Kosher Vegetarian
- *White Dog* \$\$\$
3420 Sansom St., University City
has an emphasis on local produce. It's not all vegetarian by any means, but the non-v is free range organic. r!chard sez: The granddaddy of Philadelphia's progressive restaurants, White Dog supports local, sustainable agriculture, from entrees to beers to desserts to wines. In Philadelphia, you don't eat much more conscientiously than here.
- *Samosa* \$
1214 Walnut
Indian vegetarian.

World Class Restaurants

- *Le Bec-Fin* \$\$\$\$
1523 Walnut St.
French. Chef Georges Perrier star restaurant. World class dining, impeccable service. Well worth the trip. Prix fixe menu. Almost half price for lunch. Reserve early.
- Fountain Restaurant, Four Seasons Hotel* \$\$\$\$
1 Logan Square.
New French New American dining experience. No. 1 in Zagat for food, service, decor and popularity. Not to be missed if you wish to drop a bundle. Reserve early
- La Croix at the Rittenhouse* \$\$\$\$
210 W. Rittenhouse Square
Acclaimed chef Jean-Marie Lacroix très elegant classic french restauraunt overlooking Rittenhouse Square. Prix fixe menus accompanied by a 31 page wine list. A treat not to be missed for high-spending diners. Reserve early.
- *Susanna Foo* \$\$\$\$
1512 Walnut St.
Asian fusian. Understated elegance in this exquisite Chinese-French restaurant by acclaimed chef Susanna Foo. Reserve early.
- *Vetri's* \$\$\$\$
1312 Spruce St.
Italian. Small, so hard to get reservations. Charming townhouse where chef Marc Vetri's prepares the finest Italian cuisine, including a very special spinach gnocchi. Reserve two months ago.

Wonderful Bars

- *Ludwig's Garten* \$\$
1315 Sansom
Around 25 German beers on tap--and fresh. Sun - Thurs 10 - midnight the draft beers are \$2.95! Pretty good German food. r!chard sez: in addition to appetizer, entree, and dessert, a friend from Stuttgart and I went through two loaves of their farmer's bread. Kerstin's only disappointment: they did not have either Fanta or the advertised lemonade brew to round out her comfort food experience-away-from-home.
 - *Monk's* \$\$
264 S. 16th. (near Spruce)
Super Belgian beers on tap, fine food often made with Belgian beer, e.g. the frites and mussels. Always crowded. With reason. r!chard sez: while the brewers of Duchesse de Bourgogne took exception to Monk's practice of cooking with their beer, fearing over-exposure, Monk's still serves excellent moules et frites, the former now made with Rodenbach. If you like Belgian-style mussels and fries, don't even mess around with the utterly uninspired fare of Eulogy or other competitors.
 - *Standard Tap* \$\$
901 N. Second (Poplar)
Great beers, great food
 - *Ortlieb's Jazzhaus* \$\$
847 North Third Street.
r!chard sez: go to hear Bootsie, eat yam fries, drink good fresh domestics on tap, and push the vestigal wall-mounted call buttons.
- In Old City (around Market and 3rd) there are many popular martini bars, such as:
- *The Continental* \$\$
138 Market Street
Stephen Starr's retro diner with eclectic tapas and lots of martinis. Can be loud.
 - *Red Sky Lounge* \$\$\$
224 Market Street
Eclectic American. Beautiful bar and upstairs lounge.

Luncheons Near Here and Inexpensive

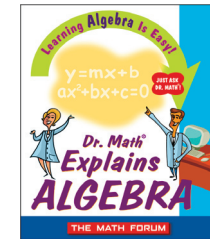
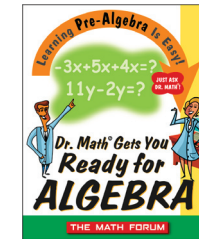
- Go to Chinatown - Be sure to try Dim Sum! (many different, delicious, not too strange things you order off carts and share). See info. above or strike out on your own)
- Go to Reading Terminal Market (some places are good as well as cheap)

At our booth enter our drawing to win an iPod, and solve a Problem of the Day for a chance to win a t-shirt!

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Presentations by Math Form Folks and Friends

Thursday 11:00 - 12:00

Session 188: Math Tools: Finding Good Software and Using It Well
Gene Klotz and George Reese

Friday 9:30 - 10:30

Session 488: The Power of Reflection: Lessons from the Problems of the Week
Kristina Lasher and Lisa Lavelle

Friday 1:00 - 2:30

Session 667: Hands-on Introduction to Technology Tools that Help Your Students Learn Math
Suzanne Alejandre and Steve Weimar

Saturday 8:00 - 9:00

Session 804: District Partners with The Math Forum to Use Sketchpad in Grades 6-12
Charles Fortescue and Barbara Stitchberry

Saturday 11:00 - 12:00

Session 972: Internet-based Problem Solving Gives All Students a Chance for Success
Annie Fetter

Saturday 11:30 - 1:00

Session 978: Primary School Mathematics Instructional Strategies
Varnelle Moore