

SUNRISE

MONDAY, SEPTEMBER 13, 2010 | SUNRISE | THE BALTIMORE SUN 3

WEEKEND REWIND



JOHN KOPPEL FOR THE BALTIMORE SUN

A vampirical weekend

Singer Ezra Koenig of the popular indie rock band Vampire Weekend performs at Moriweather Post Pavilion Saturday. Baltimore drum pop duo Beach House opened the show.



Convention had designs for living

The Tattoo Arts Convention was held at the Shearson Baltimore City Center Hotel. At left, Michael Kaufmann, 24, from Charlottesville, Va., has flowers added to a fairy tattoo. At top, Army Reserve engineer, Patrick 18-22-26 onto Ray Kirkley's forearm. At bottom, Dan Martonik gets a zombie tattoo.

ALBERTA PERERA, BALTIMORE SUN/PHOTOS



KENNETH LAM, BALTIMORE SUN/PHOTOS

From sea to bowl and belly

Stevie Wyatt, above at right, of Essex gets casting lessons from Bob Hess, above at left, and Brian Jones at the rich Casting Challenge booth during the Maryland Seafood Festival of Philadelphia works on her California Crab Grilled Cheese during the Game & Phillips Seafood Ultimate Crab Challenge cook-off.



More online See more photos from this weekend's events at baltimoresun.com/entertainment



GETTYSBURG CONVENTION AND VISITORS BUREAU PHOTOS
Demonstrations of authentic equipment and vehicles will be part of World War II weekend.

ESCAPE PLAN

WW II weekend at Gettysburg

By Peter Knauss
THE BALTIMORE SUN

Starting the workweek may be a drag, but things could be worse — it could be 1918 and you could be a battlefield in the middle of World War II. Celebrate that you live only the 9th and not enemy fire to contend with by going to the World War II Weekend at Eisenhower National Historic Site in Gettysburg, Pa. Whether you choose to kick up your heels at the "TSDF" shows, watch demonstrations of authentic equipment and vehicles by "living history" enthusiasts, or enjoy an educational paper about the next in a chance to honor America's history.

THE PLAN Report for duty at 9 a.m. Seminars and hear U.S. veterans speak about their experiences on Omaha Beach in the Battle of Iwo Jima. Take lunch in a re-created Army mess tent, experience a 1944 fashion show or attend a book signing or puppet show. In the evening, join a guided tour of Gettysburg National Cemetery and then head for the visitor center from 7:30 p.m. to 10:30 p.m. for an authentic "TSDF" style dance.

Stay overnight in Gettysburg and hear more veterans speak Sunday 11 a.m. to 2 p.m. or attend Mass with an Army chaplain at 10 a.m. Demonstrations, costume tours and more activities continue throughout the day.

THE DETAILS: The World War II Weekend is Sunday 9 a.m. to 5:30 p.m., and Sunday 9 a.m. to 4 p.m. at the Eisenhower National Historic Site in Gettysburg, Pa. Admission is \$7.50 for adults, \$5 for children ages 6-12 and free for children younger than 6. For more information go to www.nps.gov or call 717-338-6111 ext. 30.

LUNCH TIDED

Hands-on delectation at Dukem

Intimate Ethiopian restaurant satisfies vegetarians and carnivores alike

By John Landman
SPECIAL TO THE BALTIMORE SUN

Anyone who's struggled to match the grace of a delectable chopstick handler might think using your fingers and bread is a relative chink. I'm not so sure. For those who prefer the messier, the pros are in full and valuable reach at Dukem, 1300 Maryland Ave. Slow loiterers who require frequent repetition will be especially rewarded.

12-23: We arrived to a more than half-filled dining room and were seated immediately. The Dukem dining room makes special use of its available space with its effect that's conducive to private conversation, though anyone who might suspect otherwise. Dukem's chef (indefinitely grown-up-casual and that may be what overcomes my initial impression that diners would feel they are seated too close to each other or that they are too exposed).

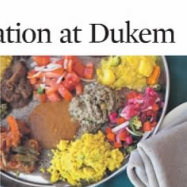
One we arrived a minute or so behind. Our main server was young, average, and perhaps a bit shy; anyone wishing a bit of intimacy might have been disappointed.

12-27: We selected sandwiches for starters, an easy choice at \$3.50 for the veggie and \$3.50 for the meat-filled variety. For the main course we wisely chose a combination platter (a trio that allowed us to avoid difficult compromises) and guaranteed neither of us would be overfed.

Dukem
WHERE: 1300 Maryland Avenue
CONTACT: 410-528-3218
LUNCH HOURS: 11:30 a.m. — Sun
Tuesday through Saturday
LUNCH ENTREE: \$11 — \$15 with combo plates up to \$30
FOOD: ***
SERVICE: ***
ATMOSPHERE: ***

12-37: The sambusa last, a crisp, triangular of flaky filo stuffed with combinations of minced vegetables. The filling was artful, as very and introduced a sense of the mood — a nice gradual take-up here, but that's all about seasoning rather than structure.

12-45: The platter of seven items came arranged in a bowl on a round of injera. The color and texture of the arrangement grabbed our attention first. Light steamed lentils, more red lentils, beef lentils, tender green radish-cabbage, dark green collards, bright red tomatoes, speckled lent green beans and black lentils presented an earthy, natural spectrum. One color caught me off guard: the gray of the injera, the necessary cream-like bread that I expected to be closer to the gold of a pancake. Ethiopia has



ANIL MESTER FOR THE BALTIMORE SUN
The vegetarian Special at Dukem offers a warm, Ethiopian restaurant set Maryland Avenue and Chase Street also has various sweetener-meat options.

more than one variety of injera, and many that one color injera was touching on. In any case, its lightly seasoned over-high injera lentil is enough structure to hold firm throughout the meal without overpowering or getting lost among the other components for your taste buds. And it's a perfect foil for the pepper.

I love lamb and we had two addictive combinations of it on our plate, but my liver to heavy was the beef wed, a stew infused with berbere, an Ethiopian spice combination with a heat as deep and attractive as the red it looks to its dishes. The meat was served as tender as the bread, with the rich broth exploding over the plate. An infamously close second favorite was the light-minded bread, more subtly peppered cabbage. I'd add greens, the collard greens, as another standout. The Ethiopian kitchen treats vegetarians kindly and given committed meat eaters something to think about. The green side of the Dukem menu is at least as attractive and substantial as the red.

Most of Dukem's single-item entrees run around \$11 to \$13. The combo platters go from \$18 to \$30, and remember, you're getting a lot of food as you go on the price scale. Considering the range of flavors, the portions, comfortable surroundings, attentive service and the pleasure of an anything but run-of-the-mill dinner, it's hard to argue against Dukem offering a bargain, even if a cup of sugar snow for special occasions than a weekly staple.

12-6: We paid and left, vowing to return some evening when it would be appropriate to sample an Ethiopian beer or two. Dukem offers an exotic escape and, with injera, a hands-on cultural experience that I still taste in richer than it looks.

Dining time: 53 minutes
What can I say? I was dying for a drink.
I wanted to savor the meats and vegetables into an injera wrap, just to see what flavor combinations I could create. An adept diner could accomplish the same effect with a well-schooled thumb and forefinger.