

Jumbars wins hearts with yummy fare, cheerful ambience

By Susan Gottshall

Special to The Morning Call

From the moment I crossed the street to Jumbars in Bethlehem, I was smitten.

I couldn't help but notice the three lush, pampered plants potted in classy urns that added ambience to al fresco dining tables on the sidewalk, or the metallic gold letters painted on the storefront windows, announcing the name with gleaming, pinpoint precision.

Such care and attention lavished on these details immediately raised the bar of my expectations, but — eureka! — Jumbars met all of them, and more.

How do I love this restaurant? Let me count the ways.

First, there's the ambience: This charmer of an eatery, which opened 2½ years ago, has pale yellow walls with grass-green beadboard wainscoting that set a fresh, summery stage for the happy multicolors of Fiesta ware, the cups hanging from a shelf trimmed with a doily's lacey

edge.

Overhead, ceiling fans churn ever-so-slowly and tables topped with boldly colored floral oilcloths, along with the vibrant green of thriving plants (a palm tree, Boston fern and more) supply the finishing touches to the picture of Jumbars' lazy-afternoon, front-porch sensibility.

Reason No. 2 for my love affair with this restaurant is its unique sense of self.

Jumbars defies categorization: Since it serves breakfast and lunch only, the descriptor "fine dining" (usually associated with dinner) won't work.

Nor does "cafe" seem appropriate (since these establishments often are open late into the night).

Perhaps "luncheonette" fits best, although Jumbars' clear commitment to top-flight standards lifts it high above a common understanding of this term.

Despite its fast-food element — orders are taken at the counter, and silverware, cream and sugar and teabags are help-yourself — this eat-



Kathleen Cook The Morning Call

THE BRIGHT DECOR at Jumbars is just one of many reasons to like it.

ery is a far cry from a fast-food restaurant.

Which brings me to the third reason I love Jumbars — the food. Not only does this restaurant serve up outstanding fare, but the food also showcases an uncommon commitment to purity.

All of the breads — white, whole wheat, multigrain, marble rye, cinnamon raisin, bri-

oche and English muffins — are made from scratch on the premises. The maple sage pork sausage is Jumbars' own, made in-house. Some foods are organic; others, proudly noted on the menu, hail from local purveyors.

Chocolate banana bread, spiced orange walnut biscotti and wet-bottom shoofly pie are just a few examples of the

THE DETAILS

JUMBARs

1342 Chelsea Ave., Bethlehem
610-866-1660

■ **Hours:** 8 a.m.-2 p.m. Sat., Sun.; 7 a.m.-3 p.m. Tues.-Fri.; closed Mon. (also closed July 3-10)

■ **Prices:** Breakfast, \$3.25 to \$5.50; sandwiches & salads, \$6.50 to \$8; cookies, cakes & pastries: 45 cents to \$3

■ **Credit cards:** MasterCard, Visa

■ **Bar:** No alcohol served

■ **Smoking:** No smoking in restaurant; outside tables weather permitting

■ **Accessibility:** Ramp to entry; restrooms are not wheelchair accessible

dozen or so pastries and sweets from the restaurant's kitchen that grace the walk-up counter. Even the lemonade, the limeade, and the orange marmalade and strawberry rhubarb jam are homemade.

I felt like a kid in a candy factory here, so I narrowed my choices by focusing on breakfast, saving lunch as reason to return.

Even so, it took two visits to satisfy my culinary curiosity about this small eatery, with slightly more than a dozen tables.

From the specials list, whole wheat waffles — light, crisp and chewy — served with strawberries, bananas and real maple syrup, were a whole-grain treat.

Scrambled eggs with lump crabmeat, asparagus and havarti dill cheese filled a daily breakfast sandwich special, served on a house-made English muffin.

The crab presence was well balanced with other ingredients, particularly subtle dill flavor.

But it was the English muffin (tender and touched with a note of sweetness) that highlighted this sandwich. Who even knew homemade English muffins actually existed?

Another winning special, a crab frittata with asparagus, roasted peppers, mushrooms and potatoes, offered a combination of ingredients and a preparation method slightly different from the sandwich, but with the same sort of tasty and successful end result. Crisp whole-wheat toast was surprisingly light.

From the standard menu, the restaurant's "not-so-ordi-

MUSIC

FROM PAGE 11

Apprentice" and excerpts from "The Nutcracker" by Tchaikovsky.

On June 28, the greatest cellist of our time, Yo-Yo Ma, will play the Dvorak concerto. On July 12, there will be an all-Tchaikovsky program (including the First Piano Concerto) with the obligatory fireworks, followed the next day by pianist Peter Serkin in Brahms' Second Concerto and Beethoven's Seventh Symphony.

On July 19, mezzo-soprano Denyce Graves will be featured in arias from Bizet's "Carmen."

■ **The Philadelphia Orchestra in its 30th Anniversary Season at the Mann Center for the Performing Arts**, 5201 Parkside Ave., Philadelphia, 8 p.m. June 20-22, 26-29 and July 12-14 and 17-20. Tickets: \$20, \$30, \$58, \$70; lawn admission: \$10. 215-893-1999 www.manncenter.org.

Dr. Ilan Peleg (pelegi@lafayette.edu) is a freelance writer on classical music.
Len Righi, Assistant Editor, Arts and Entertainment len.righi@mcall.com 610-820-6626

EAT

FROM PAGE 12

nary" omelets provide opportunities for mixing and matching ingredients according to personal taste.

A companion's two-egg version with provolone and the house-made sausage enabled its smoky and savory flavor to shine, yet not overwhelm. Excellent grilled potatoes accompanied the omelet.

Buttermilk pancakes, airy and slightly sweet, didn't disappoint, and a breakfast parfait — organic yogurt layered with fruit, pure maple syrup and house-made granola — was crunchy, creamy and so tasty, it was hard to believe it was "good for you," too.

Not so "good for you" were the sweets on the pastry counter, but still they begged to be sampled.

A sticky bun and an individual Moravian sugar cake, warmed ever so gently, were melt-in-your-mouth tender, with the subtle crunch of sugar crystals adding texture to the latter.

Dense with fruit, strawberry apple rhubarb pie burst with layers of flavor.

For another day, I took home blueberry muffins, chock full of fruit, and peach scones, crumbly and perfect with a spot o' tea.

Susan Gottshall is a freelance restaurant reviewer for Go Guide. Gottshall, who tells it like it is, attempts to remain anonymous during restaurant visits. All meals are paid for by The Morning Call.
Linda O'Connell, Assistant Managing Editor, Features linda.oconnell@mcall.com 610-820-6562

OPEN FATHER'S DAY 12-5

Wednesday Night
Spaghetti & Fried Chicken

Thursday Night
Kabobs & Fajitas

Sat. & Sun. **Chef's Specials**

Clam Bakes
Every Friday in June

BOWERS HOTEL
ESTABLISHED 1820

BOWERS RD. & OLD BOWERS RD.
BOWERS, PA

HOURS: MON.-TUES. CLOSED, WED.-THURS. 4-9,
FRI. 4-10, SAT. 12-10, SUN. 12-7
610-682-2900

Cafe del Mar
Mediterranean Cuisine

Where Dad will
be treated like
a King!

**Special Father's
Day Entree**
NY Strip & Crab Cake
combination salad included \$23.00

Gift Certificates Available

**Best Tapas
in the Valley**

Sullivan Trail, Belfast
610-746-4225 Email: cafedelmar@enter.net
Tues.-Wed.-Thur. 8 Sun. 11-9;
Fri. 8 Sat. 11-11

CREEK SIDE KITCHEN

**Father's
Day '06**

PRIME RIB BUFFET
\$23⁹⁵ 12pm-8pm

- Peel & Eat Shrimp
- BBQ Chicken
- Potato Bar
- Ice Cream Sundae Bar

1 COMPLIMENTARY BEER W/ PURCHASE

LIVE RADIO BROADCAST 2-4

THE HOTEL
WEAVERSVILLE

Tearoom menu not offered

6916 Weaversville Rd., Northampton • www.jessicastearoom.com
610-502-9881

Hours: Wed. - Sat • Tearoom/Lunch 11 am - 4 pm • Dinner 5 - 9:30 pm
Sun. • Tearoom/Lunch 12 am - 4 • Dinner 12 - 8 pm

Sweet Basil
Bar & Grill

American Contemporary Cuisine

Full Bar & Cocktails
Serving Lunch & Dinner

5364 Nor Bath Blvd.
Northampton, PA
610.262.8760
www.sweetbasilbarandgrill.com