A still life photograph in a warm, yellowish-brown tone. In the center, a dark glass bottle stands on a surface. To its right, a glass bowl is filled with various fruits, including what appear to be apples and oranges. The background is softly blurred, showing more of the same scene. The lighting creates a cozy, intimate atmosphere.

Of special interest to conference guests will be the "live" demonstrations to be performed at our 1966 Fall Joint Computer Conference booth, Numbers 1030-1030A. MEMOREX will conduct on-the-spot tests of our new, long-life, MRX-III computer tape. Examples and documentation of MRX-III's 3 to 5 times more durable performance life will be made during exhibit visiting hours. Our technical and sales engineers will be available for detailed conversations and questions. See you there.

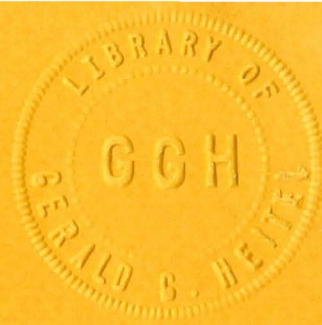
MEMOREX
PRECISION MAGNETIC TAPE

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MEMOREX welcomes you to
SAN FRANCISCO
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COMPUTER
CONFERENCE

Most anybody can recommend San Francisco's better known restaurants such as Ernie's, Trader Vic's or the Blue Fox. May we suggest an exploration of the lesser known "in" places? This guide is reprinted by special permission from California Living, the Sunday color magazine published by The San Francisco Examiner.

San Francisco Examiner



Above, the talented Connie presides over West Indies and African items served at her charming place on Haight. Loaves are her wonderful coconut bread. At left, the long, busy, much-bemurled New Pisa on Grant, in North Beach. The bar, rear, is small, but serves big drinks.



PHOTOGRAPHY:
FRAN ORTIZ

A girl has joined the all-male boarders' table at the French-speaking Basque Hotel on Romolo Place (finding it is half the fun). Tables for guests are at left, out of view. Pierre Bigue, le patron, serves Picons at the tiny bar, rear.



Dining Out for \$2.50—or Less

A Directory of Discoveries

By R. B. Read

SAN FRANCISCO is justly famed for its restaurants — the kind that get included in any national survey of gourmandise and take from each diner rather more lettuce than they serve him.

But what about interesting "little" restaurants here — the kind where poor artists, students and newspapermen can find ambience, ethnicity and a tasty meal without going into hock? Any city deserving the Cosmopolitan label should be as well furbished with eateries in this category as in the luxury department.

Well, California Living has just completed a survey (done incognito) which added three inches to my waistline and stuffed my head with menu data in 12 languages. The data, at least, I can translate and unload, and it adds up to this: San Francisco has at least 30 little places offering atmosphere and a full meal for \$2.50 or less.

There are serious local gaps in the ethnic spectrum and — except for a handful of longtimers — there's a high mortality rate among little eateries, while prices tend to inch upwards. So California Living can't guarantee the completeness or the durability of the data.

We came up with one surprise and one discovery. The discovery — meaning only that it's new to me, since it's been there for three years — is Connie's, at 1466 Haight, which serves a West Indies cuisine and (if you phone ahead) African items as well. I had a gumbo, dark and delicious, unlike any seen in New Orleans. The place is spacious, has a seductively easy air and a pleasantly varied clientele. Connie, a kind of culinary Pearl Bailey (whom she much resembles), does the cooking, and if she's too busy to join your table she'll chat in the kitchen. Four courses, \$2.35.

The surprise comes at the end. Herewith, our findings, by country of origin.

ARMENIAN: If you're in love, hungry and don't much want to be seen — the Cairo, at 77 Fourth Street, right downtown. Don't be put off by the Fourth St. entrance. Upstairs you can sit in a vast, dark booth (each with its own mirror, fresh flowers and candle)