

Deliciously Healthy, Appetizingly Affordable Glendale Tofu Village Complete Meals for Only \$5.99

When people look for satisfying, delicious meals in Glendale, they go to Glendale Tofu Village along Brand St. Not only do they get appetizingly yummy meals, they also get so much more for their money. No wonder, you see the place filled with many happy diners, especially Filipino food lovers.



There's the lunch special of beef or chicken bowl which consists of a generous serving of rice topped with marinated beef or chicken and miso soup for only \$5.99. Another special is the beef or chicken plate which comes with your choice of beef or chicken with rice, chapchae noodles, salad, miso soup—all for just \$6.99!



A new best-seller is the Chicken Hot Wings which is a real treat for only \$4.95+ tax for 4 pieces and \$7.95+ tax for 8 pieces. Families and barkadas have been enjoying this delicious treat which also comes in a sweet-and-sour variety.

While other restaurants have been scrimping on their food servings and ingredients in these hard times, Glendale Tofu Village has even upgraded and increased theirs. The meat that is served is the most premium kind --- freshly tender, soft and marinated in want to give our customer service and ambience the best, always. In food, "We tomers the best, always. In food, ance," said Jason Hwang, the proud owner of Glendale Tofu Village. "The Filipinos are our most valued customers. They are always happy to be here and we look forward to giving them our best," he added.

More and more FilAms are discovering the healthy benefits of eating tofu, Korean style at Glendale Tofu Village. Aside from the new dishes on the menu, the main classic their all-time favorites – the combination Tofu stew, chicken teriyaki, tempura, bulgogi, spicy pork, BBQ beef short ribs or kalbi.

Glendale Tofu is available for parties which can comfortably accommodate 72 people. Interested customers may call Jason Hwang for more information at 310-505-4182.

Glendale Tofu is conveniently located at 126 N Brand Blvd., Glendale, CA 91203. Parking is free for the first 90 minutes at the back of the restaurant along Maryland Street.

*Advertising Supplement

Leaves for Binalot, Adobong Kalabaw

by MICKY FENIX
Inquirer.net

WHEN WE ARRIVED IN Nagcarlan, Laguna, and asked for directions to Barangay (village) Buhanginan, we were told where to turn, but they called the place Binalot.

That certainly warmed the heart of Rommel Juan, president of the fast-food company Binalot, whose product is a mound of rice with viand (Filipino standards like *adobo*, *tapa*, *tocino*) wrapped in banana leaves.

The leaves come from this place we were looking for. Juan's company established *Dahon*, a community livelihood that was initially put up to assure the company of a steady supply of banana leaves but later became much more than that.

When they started Binalot, Juan said they used to buy leaves from the wet market, and office workers would cut those into the desired size. Their next move was to go to the traders to provide the company cut leaves, what Juan termed as "value-added service."

It was typhoon *Milenyo* in 2006 that hastened the next step for the company. Banana leaves had become scarce so the company went to the source, which turned out to be Nagcarlan. *Dahon* then began involving the community to plant, cut, clean, pack and deliver banana leaves.

One of the women who was busy cutting the leaves according to specified sizes said she was glad she could stay near her home and work. She could look after the children and earn much more than if she went to work at a factory because she had no transportation expense.

The men are involved mostly in the gathering and bundling of leaves to be brought to the cutting area. After that, they would bundle the cut leaves then deliver these to the Binalot office and to the other markets they now provide for, such as a *bibingka* and chicken *inasal* outlet.

The scraps from the leaves and stems are gathered in an open area. Juan said it will be a compost area. *Dahon* has also given chairs, books and paints for the barangay day-care center, and is now helping repaint the chapel. ■



Inquirer.net Photo



Glendale Tofu Village

126 N. Brand Blvd., Glendale, CA 91203
Tel. (818) 242-0505 • Fax: (818) 242-0200

WE SERVE:

- Tofu soup
- Tofu salad
- Beef/ Chicken bowl (kid's size available)
- Tempura
- Chapchae
- Hot Wing **NEW!**
- Korean BBQ (kalbi/ beef/ pork)
- Hot or cold noodles
- Bibimbap
- Dumplings (steamed, fried or in soup)
- and many more!



* 90 min Free Parking in Rear










Seafood Bami
Combination of Canton & Sotanghon noodles topped with shrimps, mussels, squid & fishballs. Serves 2.

Bago Sa


Fiesta Celebration

Rellenong Bangus
Home-made style stuffed milkfish as served during fiestas. Completely boneless, serves 4.

Bagoong Fried Rice
Fried rice with salted shrimp fry, Lechon tidbits and scrambled eggs. Serves 4.

Pinaputok na Bangus
Grilled to order Milkfish stuffed with tomatoes, onions, ginger and wrapped in banana leaves. Completely boneless, serves 4.

Dine-in or take-out. Consult your server for details.

West Covina
626.964.4095
626.591.3585

Artesia
562.809.6277
562.809.6190

Las Vegas
702.871.7256
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