

THE SHOW'S THE THING

Headed to Baltimore for the World of Window Coverings trade show? Our guide will lead the way.

BY LORRAINE DEPASQUE

GATHER UP YOUR BUSINESS CARDS and get ready. Destination: Baltimore—site of the 1988 World of Window Coverings Trade Show. On April 15, 16 and 17, window treatment professionals from near and far will meet for the industry's sixth annual show, this year to be held at the Baltimore Convention Center. Sponsored by *Draperies & Window Coverings Magazine*, the event will feature exhibits from the industry's leading suppliers. More than 115 seminars will be presented throughout the course of the show (some beginning on Thursday, April 14). Unless you preregistered by March 31, seminars are \$35 each (Super Seminars, \$70). Be sure to inquire about the seminars upon arrival. If you have any questions prior to arriving, phone 305-627-3393. All seminars are conveniently held at the Baltimore Convention Center.

INNER HARBOR HOOPLA

This year's show location is an added bonus: The Convention Center (One West Pratt St., 301-659-7000) is situated just one block from the picturesque Inner Harbor area of Balti-



History beckons at Fort McHenry

more, a major East Coast tourist attraction. Harborplace, with its two glass-enclosed pavilions at the edge of Baltimore's Inner Harbor, is the center of attention. Here, in this European-style marketplace, visitors can shop, snack or stroll by the sea. Shops are open daily, 10 a.m. to 9:30 p.m.; Sunday, noon to 8 p.m. (Insiders say you can buy anything from scrimshaw to sweaters!)

But there's much more to the Inner



An eclectic environment: Baltimore mixes modern day structures with ships from yesteryear.

Harbor than Harborplace's restaurants and retailers. An abundance of ships, many of them reproductions of 19th-century clipper ships, provide the perfect backdrop for a leisurely lunch or an after-dinner walk. Among other interesting attractions at the Harbor:

- The Baltimore Maritime Museum
- The World Trade Center/Top of the World (the tallest pentagonal building in the country)
- Federal Hill (once the site of Civil War fortifications)

Just two blocks north of the Inner Harbor is a Visitors Information Center (600 Water St., 301-837-INFO). Here you can get maps and brochures of the city, plus general information on points of interest, restaurants, etc. *In Baltimore*, a magazine that appears in most hotel rooms, is a further resource for what's happening in the city.

MAKING TRACKS

Most of the major hotels are located just a few blocks from the Convention Center—often they are connected to the center by skyways and walkways. While special shuttles will not be running to the show, the Lord Baltimore and the Omni International Hotel operate their own shuttle buses, which do run to the center. If you choose to tour the area in ways other than on foot, here are some helpful transportation tips:

- **TAXICABS** Average fare: \$1.40

plus 10 cents for every 1/10 mile; from Baltimore/Washington International Airport to Inner Harbor area, average fare: \$11.

- **LIMOUSINE VANS** Service about every half hour from airport to Inner Harbor area hotels; average fare: \$5 one way; \$9 round trip.

- **BUSES** 90 cents, plus 10 cents extra for transfers; you need exact change.

- **SUBWAYS** 90 cents, plus 10 cents extra for transfers. Exact change not necessary—change machines on-site.

- **TROLLEYS** 25 cents; run at approximately 10-minute intervals; stop about every two blocks around Inner Harbor and along Charles Street (note: Charles St. borders one side of the Convention Center).

SO MANY SITES, SO LITTLE TIME

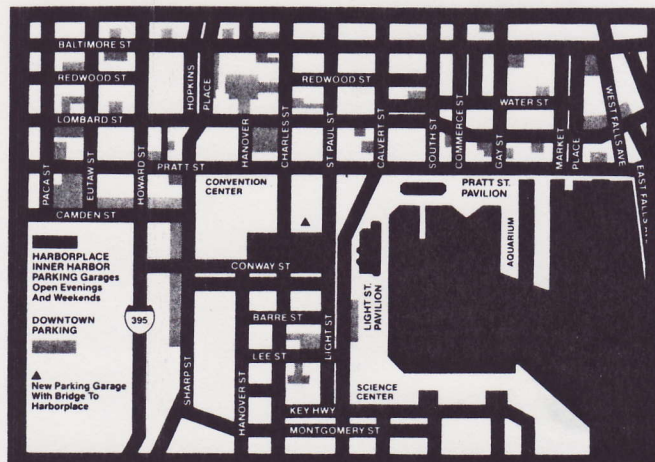
Baltimore is rich in history and chock-full of character. In between business, try to squeeze in these must-sees:

- **Fort McHenry National Monument and Historic Shrine:** Located at the mouth of Baltimore's Inner Harbor, Fort McHenry is a 43-acre national monument commemorating the efforts of local militia in their victory over the British in the War of 1812. The flag flying above the star-shaped fort inspired Francis Scott Key to compose the words of our national anthem.

- **Lexington Market,** the oldest continuously operated market in the country is housed at the original 1782 site in two block-long buildings. This huge indoor market is the gastronomic pride of Baltimore, specializing in fresh produce and traditional local dishes; also delis, bakeries, plants and flowers. Open 7 a.m.-5:30 p.m. daily; a 10-minute walk from the Convention Center.

- **Fell's Point:** In a word, bohemian. A mere 10-minute trolley ride from the Inner Harbor, you'll bask in history as you walk through the cobblestone streets, stopping in at the myriad antique shops, vintage clothing stores and junk shops!

- **Little Italy:** Since the mid-1880s, this 12-block area in East Baltimore, known as Little Italy, has been an active, important community. Just a 10-minute drive from the Inner Harbor—a delicious experience! (See our restaurant suggestions.) ▶



Downtown Baltimore

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**FOR TRAVELERS
 WITH TASTE**

"There are very few cities in America —albeit a precious few—worth visiting simply because of their restaurants. Baltimore is one of them." Quite a recommendation—considering the source: food critic Craig Claiborne of *The New York Times*. Eating, admittedly, is a subjective experience, but do treat yourself to a few of our culinary suggestions—they are sure to make the business at hand a pinch more palatable.

SEAFOOD

- "Eat Bertha's Mussels," hail bumper stickers often seen on cars in and around Baltimore. *Bertha's* (734 S. Broadway, 301-327-5795) is a casual seafood eatery, located in the Fell's Point district. For \$14.95, try their regionally famous paella dinner. Live jazz sets the tone every Friday and Saturday night. Open for lunch and dinner.

- Also at Fell's Point, check out *Something Fishy* (606 S. Broadway, 301-732-2233)—fine fresh seafood served in a renovated warehouse from the turn-of-the-century. *Baltimore Magazine* notes they serve "the Best Crabeake In Town." A crabeake sandwich for lunch, \$7.95; a two-crabeake dinner, \$14.95. (An added treat for lunch: Patrons can choose their fresh fish choice from the market in front of the restaurant.)

- For lunch, try *Faidley's*, the 100-year-old raw seafood bar at Lexington Market—everything from clams and oysters, crabs and lobsters, to fried fish. Eat in or take out.

CONTINENTAL

- Find out your future—while eating lunch or dinner at *The Palmer House* (106-8 N. Eutaw St., 301-727-9559). Sometime before or after your prime rib, veal or seafood salad arrives, a tarot card reader will tell you your fortune—for an extra \$5. Forward Baltimoreans recommended it. Lunch, as low as \$2.50, up to \$20.95; dinner, \$6.95 to \$24.95. Casual dress.

- For cuisine with a bit more elegance, *The Water Street Exchange* (11 Water St., 301-332-4060) is a good gamble. Specialties of the house are shrimp scampi and Long Island duck;

all the seafood is good; also try the veal. The restaurant is open for lunch, but it draws a bigger dinner crowd with its low lighting, pink tablecloths and tuxedoed waiters. Reservations recommended.

AMERICANA

- Another eating establishment with a sophisticated setting is *Prime Rib* (1101 N. Calvert St., 301-539-1804). Just blocks from the Convention Center, Prime Rib makes those with art deco desires feel right at home in its black and gold dining room accented with a leopard-skin rug. Serves dinner only; jacket and tie required; reservations recommended. On the menu: five beef entrées, seafood selections, lamb, veal. Entrées: \$14-\$24.

- Ride a trolley about 10 blocks up Charles Street for lunch or dinner at *Louie's Bookstore Café* (518 N. Charles St., 301-962-1224). A unique blend of bookstore, restaurant and bistro, it's staffed by local artists. On weekends, dine to the elegant tones of live, classical music. Specialties are seafood and Maryland cuisine—special dishes made with either crab or chicken. (But if you're really craving a hamburger at lunch, \$3.95 will get you one!) Lunch: \$3.95-\$6.95; dinner: \$4.50-\$12.25. Reservations recommended for parties over five.

ITALIAN

- In the heart of Baltimore's Little Italy is a great little restaurant that makes sauces from family recipes: *Velleggia's*. Just three blocks from the Inner Harbor, get anything from homemade pasta to steak (\$19.95) or lobster (\$24). Lunch: \$5.25-\$10; dinner: \$6.95-\$24. Dress is casual.

- *Chiapparelli's* (237 S. High St., 301-837-0309). Besides making "the best Caesar salad in town," as one native told us, this quaint establishment, also in Little Italy, offers fabulous southern Italian homemade pastas, veal, and seafood. Lunch ranges from \$7-\$13; dinner: \$10-\$18. Dress is casual; reservations suggested.

- Craving gelato? Cappuccino? Maybe rum cake? After dinner stop by *Vaccaro's Italian Pastry Shop* (222A Albe-marle St., 301-685-4905). •

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