



[Home](#) > [North Shore Sunday](#) > [Opinion & Letters](#) >  [RSS Feed](#)

 [E-mail article](#)  [Graphic version](#)  [Most popular](#)

Peters: Dog'd by 'Gulu-Gulu Cafe'

By **Charlene Peters**/ JOY OF EATING
Sunday, June 4, 2006

If you sit in a restaurant or café long enough, you're bound to "course" through a glitch or two. What transpired during a recent Saturday lunch with the girls at Gulu-Gulu Café in Lynn was more than an anomaly.

Located in the Central Square "revival area" of Lynn, Gulu-Gulu should draw the morning and lunch business crowd as well as college students in the evening, when open-mike night, films and musical performances take place. But on Saturday, during the peak period of lunchtime, and again on a weekday at noon, the space between the mustard yellow and cabernet walls was nearly empty.

The café has been open for a year now, owned by Marie Feldmannova and Steve Feldman, who longed to continue the concept of a former Gulu-Gulu setting where it's claimed they married.

Immediately upon entering, a walk along the aisle of the galley bar's brick wall evokes a Bohemian atmosphere. A selection of worldly tea leaves in clear jars are for sale and have been placed on the bar's counter along with coffee carafes, muffins and desserts.

Beside the white wingback and studded chair behind the front window, what is more noticeable is the eclectic artwork for sale. We chose a table under a piece of artwork entitled "Quiet Panic." It was a painting of a rabbit with a man's head coming out of it, which indeed sent me into a bit of a panic.

We chose this particular table not because of the art, but because we didn't want to sit on either of the two worn-out couches or the tables in the backroom next to the open office door in which the owner was seated. In fact, there were no places that offered a quiet space. The ambience is that of a family room with no privacy. The only other customer was a man who sat against a wall working on a laptop, courtesy of the café's wireless offering, and under an eclectic décor of drop lighting and high ceiling with exposed tin piping. The mismatched furniture strewn about appeared to be circa 1970, and I would guess was purchased at various yard sales. Lining a wall in the back was a bookcase filled with offerings to lounge lizards, as well as a Sesame Street Bert doll for cuddle time on the couch.

Hip-hop music played in the background while two young women manned the takeout bar that doubles as the kitchen.

We decided to keep an open mind and place our order of specialty coffees with our cheery waitress. I ordered the Russell Stover, which was chocolate and coconut flavored, and my companions ordered the White Cloud Mocha (white chocolate and espresso, \$3) and the Crème Brulee. When our caffeine jolt arrived, we quickly began to sift through the whipped cream topping when Janine made a spill and we discovered there were no napkins or utensils at our table.

We flagged our server and she gladly accommodated us with a pilsner glass filled with serving ware and a stack of paper napkins.

As good as the coffee-bean concoctions smelled, the taste would have been better if the coffee was actually hot, but ours were lukewarm at best.

After gulping (that's gulu-gulu in French, or so we were told) our coffees, we ordered appetizers: a three-cheese plate (\$7) of marinated Brie in an orange oil mix of herbs and paprika, goat cheese and herb boursin served with toasted ciabatta bread and a basil mozzarella salad (\$7). To our delight, we could taste the freshness of the basil. Both dishes were scrumptious and devoured with joy. Cheryl couldn't wait to bring her husband to the café, and Janine commented, "I'd come here again."

When I ordered my Istanbul panini (\$7.50) on warmed ciabatta bread stuffed with smoked turkey, fresh mozzarella, tomato and pesto, I also ordered a fat-free smoothie (\$3.50) in my selected mix of raspberry, banana and mango. My experience of the food and cold beverage was beyond delicious on both counts. The same held true to my companions, who ordered the Lyon vegetarian grilled panini sandwich (\$7) with artichoke hearts, roasted red peppers, melted provolone cheese and tomatoes, and the Mediterranean vegetarian (\$7) with hummus, fresh tomatoes, red onions, cucumbers, green peppers and feta cheese between extra-thick slices of fresh bread. All dishes were served with a side of potato chips and red grapes. The exotic menu offerings were even more mouthwatering than described.

By the time we cleaned our plates we were stuffed. Even so, we wanted to taste the homemade dessert of warmed banana walnut bread before we left, but we couldn't grab the attention of our server. And by the time we caught the second act of Gulu-Gulu's ambience, we vowed never to return.

Herald Interactive Tools



[Recent articles](#)



[E-mail article to a friend](#)



[Graphic version](#)



[Get RSS feed](#)



[Search site](#)



[Sign up for home delivery](#)

While we waited to order dessert, a pooch named Jack entered the scene. Apparently, he's the mascot for the café and frequently saunters in to hang with the crowd. In fact, he's listed on the Web site as one of the crew.

At first glance, and being fond of dogs, I commented on how cute the canine was, until he began to run around, greet the man on the laptop, hunt for crumbs underneath our table and jump onto the sofa.

OK, so here's the problem: There are many for whom Jack's presence may be a deal breaker. Dog saliva, which becomes airborne when dry and spreads to clothes and furniture, may end an unwitting allergic patron's dining experience, and there are others, like Cheryl's husband, who simply don't enjoy being around dogs.

We never did get served a dessert menu or a check, but we approached our server directly to learn you pay at the front register.

Gulu-Gulu supports the Lynn arts scene and the food was flavorful, so unless you suffer from dog allergies or plain don't care to dine with Fido, Gulu-Gulu is a fine place to stop.

Gulu-Gulu Cafe

56 Central Square

Lynn

www.gulu-gulu.com

Telephone: 617-848-5967

Hours:

Monday through Wednesday, 8:30 a.m.-10 p.m.

Thursday-Friday, 8:30 a.m.-11 p.m.

Saturday, 11 a.m.-11 p.m.

Cuisine: Gourmet sandwiches, salads and desserts

Price range: \$2-\$8

Reservations: No

Liquor: Beer, wine, port, cordials, liqueurs and specialty coffees






Payment: Mastercard and Visa accepted

Parking: Street parking

Handicap access: Yes

 [E-mail article](#)  [Graphic version](#)  [Most popular](#)

Recent articles

-  [New wage thinking](#)
-  [When September ends](#)
-  [Cross purposes](#)
-  [Checklist](#)
-  [On the Fly](#)

Today's most read Town Online articles Updated 10:00 AM ET

1. [Local events](#)(1150)
2. [Arts calendar](#)(1117)
3. [Regional events](#)(1117)
4. [Local Events](#)(1049)
5. [Regional events](#)(1039)

Search the site



Enterprise-level broadband service provided by [Expedient: America's Largest All-Ethernet Network](#)

Wireless broadband service provided by [Towerstream](#)

[[contact us](#)] :: [[print advertising](#)] :: [[online advertising](#)] :: [[Browser Upgrade](#)] :: [[Jobs](#)]

Order Home Delivery Online: [Weekly papers](#) [Daily papers](#) or call **1.800.982.4023**

© Copyright of CNC and Herald Interactive Advertising Systems, Inc.

No portion of townonline.com or its content may be reproduced without the owner's written permission. [Privacy Commitment](#)
bh.heraldisinteractive.com: 0.601482:Fri, 09 Jun 2006 14:08:33 GMT