



**CHRIS STEVENS**

# The Gulu-Gulu is adorable — with good food

Ever wish you could quit your high powered job in the corporate world, or even your mid-level cubical career and do something crazy like open your own cool little neighborhood bistro?

Last week I met someone who did — Have you Gulu-Gulued yet?

The Gulu-Gulu Café is the aforementioned neat little neighborhood bistro located at 56 Central Square in Lynn, just down the street from Lynn Arts (and the Item building).

In a word, it's adorable — and the food's pretty good too. I'm not sure how Steven Feldmann and Marie Feldmannova, the owners, feel about the description but it is. It's also hip and definitely a step above the norm for Central Square, which I know is working hard to undergo a renaissance. And this is a good start because once you walk in you aren't in Lynn anymore Toto.

Walk in and at first you think, "nice but a little cramped." But make you're way past the long black bar with its trendy mesh front and its display of teas (Russian Caravan, Blue Flower Earl Grey, China Green, Moroccan Mint and Rooibos, to name a few) and glass jars of cereal and you'll be surprised.

The seemingly small café opens into a decent sized little space with comfy couches and arm chairs and a small second room to the left with several more traditional restaurant style chairs and tables.

Adding to the ambience is a ton of local art. Currently lining the long gold colored wall are some beautiful water colors by Jacob Higginbottom. On the exposed brick are dark oils by Cory Corcoran. There are also some whimsical mixed media pieces by Greg Orfanos and my personal favorites, some mixed media pieces by Hillary Emerson-Lay.

In a word it's cozy.

And as I said the food's not bad either. The offerings include bagels, cereal coffees and teas for breakfast and soup, salads and gourmet sandwiches for lunch and dinner. There is also a smattering of snacks or appetizers like marinated brie, a three cheese plate, hummus and bruschetta and sweets including cookies, brownies, banana walnut bread, fudge or carrot cake or cappuccino cheesecake.

The sandwiches themselves make you feel a little exotic just in the ordering because they take you places. You can go to Zurich (melted cheese and tomatoes), Stockholm (white tuna with melted Swiss and tomatoes), Istanbul (smoked turkey, fresh mozzarella and pesto), or Milan (Italian prosciutto, fresh mozzarella and tomatoes) to name a few.

And the salads just make you feel better about ordering one because they're actually interesting. The Blue Cheese salad has walnuts, apples and of course blue cheese spread over greens, the Shopsy Salat is a little more Mediterranean with black olives and feta while the Antipasto has a little of everything.

But wait, that's not all — Gulu-Gulu also offers entertainment. In March there was a movie night, an open mike night, Berklee guitarist John Nicholls performed and last Saturday DJ Ondrej, "the wild and crazy guy from Czech Republic" returned to spin

"house, electro and trance vinyl's."

Okay, this place is entirely too hip for me, because I'm not even sure what the Steve Martinesque guy was playing.

Feldmann, however, is right at home. This restaurant was his brain child and is clearly his passion.

You can see it on his face when you talk to him. I suspect he is not missing his corporate job one bit. It's also what makes the place so charming — his obvious love of this little world he and Marie have created.

I have to admit I recognized the place when I walked in — only because it is the kind of place I used to dream of owning. Then I spent 12 years in the business and it became to me what Steve's corporate world was to him — a place I needed to break out of.

I know what some of you are thinking. You're thinking: "That is so cool. I could do that. I could easily quit my job and open a little restaurant."

But ask yourselves this — do you have a lot of money burning a hole in your pocket? Do you know how to figure food costs?

Do you like doing dishes, mopping floors, dealing with cranky, persnickety people and working 24/7?

I know there are at least a few of you thinking: I do that now for my family, why not get paid for it?

It's not the same. I'm not saying don't go for it — dream the dream man, make it happen.

But before you do, hold the thought and head for Gulu-Gulu and think about it over a nice double shot of espresso (Americano) and a sandwich.

I recommend the Istanbul on Ciabatta bread, and say hi to Steve and Marie.

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