Lowry's is a comfortable scene for dining

Your tweling taster visits area cateries and rates them on a 100-point scal. Up to 30 points are awarded by ambiance, which includes opinal atmosphere and service; \$5 pints for food, and 15 points for pints for pints or less indicates a radarant is not recommended; \$54 points stimily from passing to poid 75-89 points designate very pip with some extraordinary features, and 90-100 points show that airery special dining experience artificial points who.

perience autits you.

LOWNYS, 1990 Hiller, West Bloomfield (682-136), offers a casual dining
experience wh pleasant food in a
country-ina sting. The lighting is subdued which agt to the atmosphere, but
the ventilationsystem is not adequate,
and the mais (aling area is both smoky
(from patror) cigarettes) and too
warm.

In additth, tables are crowded,
making it difficult to walk through.
There is a lite waiting room at the
entrance of (e restaurant, but a comfortable barrea provides a space if
needed. Our eservation was honored
promptly andgrachously. GENERAL
ATMOSPHEE — 15 points maximum. Pointsuwarded — 10.

Service, was propost and nleasant.

Service wai groupt and pleasant. Our waitress wa not intrusive, but she was normally rady when needed. Al-though she did it provide much addi-tional informatic about menu items,

seafood is the specialty, and most en-trees were easily understood. We did not think it was very classy, however, to leave our used forks at the table from one course to the next. Our meal took about two hours. SERVICE — 15 points maximum. Points awarded — 12.

The compilmentary cold carrot reliabs with green peppers, onton and dill was excellent. Also good was the homemade herb bread. However, forget the extra hors d'œuvres here. We tried two: field brie with wainus and plum sauce (44.55) and polato skins with guacamole, sour cream and cheese (43.75). The brie had little flavor and was overpowered by the jelly-like plum sauce. Serving it with toast would have been an improvement over Triscuits. The potato skins were not hot coough and seemed dried out. Drinks were strong. DRINKS, APPETIZE. ERIS AND BREAD — 10 points maximum. Points awarded — 6.

A hearty cream of mushroom soup was included with the meal. It had good mushroom taste and was not too creamy or heavy. The house salad with herb dressing was fresh and refreshing. Sadly, the Caesar salad (\$3.95) was a real failure, It was not propared at the table, and the lettuce was willed and the dressing detracted. Here again, stay with the items included with the meal and don't waste your money on the extras. SALAD — 5 points maxi-



by D. Gustibus

The blackened whitefish with Calun The blackened whitefish with Cajun spice at \$12.55 proved a real surprise. The dish itself was delicious, with the spices delicate enough to enhance the flavor of the whitefish, not overwhelm it. It was much milder than the traditional Cajun dish but was, perhaps, better suited for most diners' enjoyment. The pasta with shrimp, scallops and salmon in a basil cream sauce (\$11.95) was also very good. It was loaded with scafood, and the pasta was not overcooked. The vegetables and potatoes

served with the whitefish were just right also and a real complement to the meal. ENTREE, VEGETABLES AND GARNISHES — 30 points maximum. Points awarded — 27.

Desserts were disappointing. The fried apple rings with cinnamon and ice cream were a good idea, but had too few apples and too much ice cream. The Jamaican chocolate cheesecake was not bad but not special. The chocolate mousse toric cake was sty and not especially tasty. DESSERT AND

COFFEE — 10 points maximum. Points awarded – 6.L.

If you stay with the entree and included liems, and don't try to enhance treas, Lowry's is a real value. Even with the extras, our meal was about \$42 per couple; ordering just drinks, entrees and dessert should keep the cost at about \$35-\$40 including itp, which is very reasonable for what you receive. PRICE/VALUE — 15 points maximum. Points awarded — 14.

A Counting for Taste - 100 points

maximum. Total points awarded: 78.
Lowry's provides a nice dining experience that is not a budget breaker. What
Lowry's needs to be really first rate is
a more definite 'personality,' leading
to a more distinctive and pleasing at-

D. Gustibus welcomes your reac-tions, comments and suggestions of fa-vortic restaurants in the Observer & Eccentric communities. Write to D. Gustibus, in care of Observer & Eccen-tric, Entertainment Department, P.O. Box 503, Birmingham 48012.



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Gay Zieger

Nothing sparkles in comedy 'Opal'

Performances of he Avon Players production of "Etrybody Loves Opal" by John Patrid continue at 8 p.m. Fridays-Saturdys, Jan. 17-18 and 24-25, and 7:30 y.m. Sunday, Jan. 19, in Avon Towrhip.

"Everybody Loves Op!" is not a good play, despite one lick of a good try by the Avon Players. The evening was withut incident. No one forgot a line. All a swere audible. Seenes changes we unobtrusive. The intermission we just long enough. The only prop the collapsed was supposed to — a roof eld up by a pole. But the production kedd whatever clusive quality it is thi makes for good theater.

ever clusive quality it is thi makes for good theater. For one thing, the script idecidedly weak, Playwright John Paick relies on pratfall humor and the quainty of words like "bacooms" evokinalughter. There is no subtlety here. Te characters are caricatures of real lib. The female lead out-eccenter Howard Hugbess, She is a junk day who talks to her cat, her plant, it chains he hangs teabags from a wd-to-wall clothesilne. Her house is a replar sty, but she sees no evil in people id hence "Everybody Loves" etc.

MYSZKA REECK plays thewoman with consistent good humor. Se obviously has studied the role assluously

enough to become comfortable with the character. Opal summons visions of the Clampett family matriarch though and might be played with a little more re-straint.

This good woman becomes the target for a foul deed by three foul mis-creants. Initially they want to use her house, so felicitously located next to a dump, for the manufacture of bogus French performe, but soon dream up a scheme to kill her and collect insur-ance.

As the moll, Gloria, Amy Sharpe has a kind of Judy Holliday amoldering shrewd dumbness. She is best when challenging the pretentious vocabulary of her fellow hoodium, texphile Brad. In this role Tim Penn is rightfully infuriating and fumy.

The trio is rounded out by Sol, played with affection by Fred Shuiak, who has a vandevillian flair that suits the part nicely.

with an artection of yello shadas, who has a vandevillian fiair that suits the part nicely.

In minor roles, Joe Urkshus and Jerry Anderson also contribute. Unformately, the performers cannot rescue though reactions were mixed — one theatergoer noted that this was a "super good year," another ground at the evenlogs "unrelieved diet of whitnay" — It is clear that this production will not live in Avon Theatre annals. There was laughter and applause but not nearly enough. And while some audiences love physicality, you can't appease all audiences thusly all of the time.



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