

# Entertainment

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Jonathon Crombie makes his movie debut in "Bullies" as Matt Morris the new kid in town who's threatened by a vicious mountain family. Olivia D'Abo plays Becky, the daughter of a cruel mountain family. She falls in love with the city slicker who's the target of her brothers' violence in "Bullies."

## Ugly situations make bad films

the movies  
**Dan Greenberg**

Motion pictures are supposed to be entertaining, enlightening, uplifting, pleasant surprises. Why else spend \$4.50 a crack?

Fusion and excitement in mystery thriller and adventure movies are stimulating and a major part of the pleasure derived from the movies. But the contemporary movie love affair with sadism is, at best, unpleasant.

At its worst this interest in perverse and inhuman acts stimulates more violence. While that issue may be argued by some, there is no question that current films represent some pretty clear trends in our society.

The high level of interest in the macabre, the glee with which audiences greet explicit violence and gore, tells us a great deal about ourselves, most of it frightening.

"Extremities" (R) features Farrah Fawcett in her new image as a serious actress. No longer the slick, vapid blonde stereotype of "Charlie's Angels" and "Cannonball Run," the new Fawcett specializes in abused women who avenge themselves.

Her 1984 NBC-TV feature "The Burning Bed" was one such role as is "Extremities," a partially successful thriller that devotes too much energy and screen time to the unpleasant things people do to one another.

MARJORIE EASTON (Fawcett) is kidnapped by a masked, knife-wielding maniac, Joe (James Russo) as she drives away from a suburban shopping center late one night. She escapes, the police are unable to help and Joe has her walled in. He knows where she lives.

Fusion is effectively built in the initial attack scene with the use of subjective camera. The camera searches and rejects victims from Joe's point of view. Even though we know Marjorie will be chosen, this technique creates excitement.

Predictably, a week later, Joe walks in on Marjorie at her isolated home while roommates Terry (Diana Scarwid) and Patricia (Alfre Woo-

dard) are away. Marjorie should have locked the door.

Prior to Joe's reappearance, the film is tense and exciting with acute camera angles, wide angle shots from above which diminish Marjorie and visually place her in jeopardy as well as "empty" shots, scenes where the ominous quality of her isolation is emphasized.

Once Joe shows up, however, the concentration on his perversity turns the film unpleasant. Violence and brutality are part of the world in which we live, but there's no need to grovel in it.

But the film's greatest problem develops when Marjorie gets the upper hand and captures Joe. She knows the police can do nothing and Joe will return to kill her. Rather than live in fear, she decides to bury Joe in the garden. Then Terry and Patricia return.

In the moral debate which follows, justice versus vigilante action, the film's energy and excitement dissipates. The whole thing gets pretty sappy and unrealistic.

To match the ease with which Joe got into the house in the first place, Marjorie resolves everything with a knife hidden on Joe's body, a knife he never pulled during all the fighting. It's a shame that filmmakers expect us to believe such major discrepancies in an otherwise effectively realistic film.

FOR MORE BEATINGS, assaults and various other types of unpleasant activities, "Bullies" (R) promises to fill the bill.

The story is trite. The Morris family moves from the city to a small resort town which is terrorized by the Cullen family, a sadistic father and his sons.

Naturally, the Cullen girl Becky (Olivia D'Abo), falls in love with the Morris boy, Matt, (Jonathon Crombie). Mother Morris (Janet Laine Green) is assaulted by some of the Cullens and vengeance is in the wind.

No thanks. Read the newspaper if you want hate and violence.

## Wine lovers hit the Oregon trail

It has been more than two years since this column reported the growing virtues of Oregon wines and their imminent arrival into Oregon. It did not happen then for several reasons. Since that time the wine quality has gone up and the inhibitors seem, finally, to have dissipated.

By the end of this summer, or sooner, we should have no fewer than six labels from which to choose. Hopefully, we should now soon be able to sample some of the finest wines from anywhere in the United States.

Oregon wines, especially pinot noir and chardonnay, are beginning to attain national recognition. This was helped in no small way when Robert Parker wrote a strong endorsement of them in his Wine Advocate. He correctly likened the climate in the Willamette Valley to that of Burgundy, sharply cooler and

with longer growing days in season than California. Consensus is that Oregon wines are truly Burgundian at their best.

The function of this column is to herald the new arrivals. A subsequent one will feature Oregon viticulture and the wines themselves, probably in the fall when a number of them can be sampled.

FIRST TO ARRIVE, last spring, was Elk Cove Vineyards, property of Joe and Pat Campbell. Not the most spectacular of the lot, Elk Cove makes sound and sometimes exciting wines that have earned it many awards. Most notable in the first release are a brace of pinot noirs, a 1982 and 1983 Reserve.

The former is well structured with ripe cherry overtones (about \$9) while the latter is more intense, full of deep fruit and skin tones with a hint of oak and has marvelous aging

wine  
**Richard Watson**

potential. These are the kinds of wines that have made the pinot noir the most cherished grape in all of winedom. The extra \$5-6 for the Reserve is worth it easily.

There is also a fine 1984 White Pinot Noir, of crisp fruit and well balanced with acid. No simple blush wine this, it is truly dry and refreshing. The 1984 Riesling is also distinctive, clean and floral. Lacking the California peachiness, this is delicate with a hint of a bouquet.

It is with its 1983 Chardonnay that the greatest demands will be encountered for the California or White Burgundy drinker. Oregon Chardonnays, this one included, are crisp and most acidic and carry little direct fruit, much more like a Chablis than a Montrachet.

In spite of the longer summer days in Oregon, there is never a problem there with grapes becoming overripe. This Elk Cove is stylistically representative of the breed.

OF THE OTHER wines to come this summer, all but one is from the Willamette Valley area south and west of Portland. Adelsheim Vineyard is one of the most esteemed wineries in Oregon and will be shipping Chardonnay and Pinot Noir, Riesling and Pinot Gris to us. Very worth investigating.

Knudsen-Erath Winery is the largest producer of the six. It has been winning awards all over the west recently for its Pinot Noirs, and its winemaker won high honors for producing the best in the state for his efforts under his own label. Ponzl Vineyards also will send a Pinot Gris, a tart, fine accompaniment to

shellfish. From them also will come Riesling, Chardonnay and Pinot Noir.

Alpine Vineyards has perhaps the greatest variety in its issues among the new wineries. Dan Jensen makes a truly fine Cabernet Sauvignon from his own grapes in an unusually cool climate on his property. He is able to get maturity from them regularly in his Coastal Range property outside Corvallis.

At a different location he gets fine Pinot Noir, Gewurztraminer and Riesling. He also makes a couple of fine blancs from the two red varieties.

Not too long ago I tasted much of his 1985 crush and share his feelings that this vintage will be the one that puts both Oregon and Alpine Vineyards on the American viticultural map. Excellent wines all.

FORGONER VINEYARDS near Eugene makes a semi-dry Pinot Gris (much fruitier than its competitors), a Chardonnay displaying more butter and fruit than its more than worthy competition, a dandy Riesling and an interesting if somewhat undistinguished Muller-Thurgau. Also tasted last spring, all of these wines have the mark of knowledgeable craftsmanship about them.

The aromas and flavors of Oregon wines are unlike their French and California counterparts. The region is cooler, developing higher acids and lower fruits, and there tends to be an earthy quality in many of these wines not frequently encountered. They take and will reward study. Oregon wines are now being "discovered."

## table talk

### Governor's dinner

The Rhinoceros restaurant introduced its Governor's Dinner, a five-course complete five-course meal prepared totally with fresh Michigan foods including a choice of wines from the Traverse City area. Presented by chef Mark Swartz, the dinner menu includes strawberry and madiera tomato semi glaze, omelette petite, herbal liver pate with Michigan herbs and smoked salmon salad with apples, dill vinaigrette or venison escallopes, hunters' style with pearl onions, spinach and madiera tomato semi glaze. Desert includes deep dish apple pie and Michigan gooseberry tart. The meal is available at a fixed price of \$75 per couple and includes one bottle of wine. It's served from 5-9 p.m. Monday and Thursdays at the restaurant, 265 Ripelle in Detroit's Rivertown district. Reservations are suggested. Call 259-2208.

### Zero-proof recipes

Creativity with a blender and non-alcoholic ingredients can earn you a place in AAA of Michigan's Great Pretenders Party Guide. Entries into the "Zero-Proof Mix-off" can be submitted until Tuesday, Sept. 16, to AAA Michigan, Great Pretenders Guide, Public Relations, 1 Auto Club Drive, Dearborn 48126. Entrants must include their name, address, telephone number, name of drink, specific amounts of each ingredient without using abbreviations and how ingredients are blended together. You must be at least 10 years old to enter. No alcohol or flavor extract containing alcohol is allowed in the recipe. The 20 finalist will serve their drinks to judges at 10 a.m. Wednesday, Oct. 1, in the Rooster-tail, Detroit.

### Pretzels

The Pretzel Peddler is the latest food kiosk at Wonderland Mall, Plymouth and Middlebelt roads, Livonia. Mall hours are 10 a.m. to 9 p.m. Monday-Saturday, noon to 5 p.m. Sunday.

### Hungarian

The Hungarian American Cultural Center hosts the Second Year of Its Shortest Way to Your Heart series, "Hungarian Culinary History and Lore," by Louis Szathmari. The lecturer is the author of several cookbooks and writes a weekly column for the Chicago Sun-Times and the Houston Chronicle. He operates the Bakery Restaurant in Chicago. An authentic Hungarian dinner will be served as Emil Jacob and his Gypsies entertain. The lecture is set for 3 p.m. Sunday, Sept. 14, in the Hungarian American Cultural Center, 26257 Goffard, Taylor. Admission for non-members is \$25. Proceeds go toward the center's building fund. For more information, call Mrs. Buzsaki at 295-1292.

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