

Entertainment

Ethel Simmons editor/644-1100



6(C)

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a counting for taste

Lark really is extra-special

Your traveling taster visits area eateries and rates them on a 100-point scale. Up to 30 points are awarded for ambience, which includes general atmosphere and service; 55 points for food, and 15 points for price/value rating. A total count of 59 points or less indicates a restaurant is not recommended; 60-74 points signify from passing to good; 75-89 points designate very good with some extraordinary features and 90-100 points show that a very special dining experience awaits you.

THE LARK, 6430 Farmington Road, West Bloomfield (661-4466), describes itself as "a country inn," and the decor and standards of hospitality and service support this intention. The dining room has a rustic appearance, with attractive knick-knacks and paintings, and the surroundings and staff combine to help you feel elegantly comfortable. The crisp, clean booths and tables — with white linens and very attractive place settings and service pieces — give a sense of formality in an otherwise informal setting. Tables are far enough apart so that you can enjoy your privacy. Ventilation is good, and the only complaint we had was that the dining room became too warm as the evening progressed. Dining is an experience here, and the three hours it consumes — while you consume — is very pleasant. Our reservation (a must here) was graciously and promptly honored. **General Atmosphere — 15 points maximum. Points awarded — 14.**

Professional service — from everyone in the restaurant — is one of the reasons that the experience of dining here is so outstanding. Careful and regular attention to our needs, whether for water or whatever, added immeasurably to our enjoyment. The waiter was completely familiar with the menu, the methods of preparation and the ingredients in each dish. He truly gave us the feeling that he was there to "serve" us. As one would wish, dirty dishes and silverware are removed and replaced immediately. Each gracious touch, including the final chocolates at the end of the meal, adds to the sense of being a "guest at the inn." **Service — 15 points maximum. Points awarded — 15.**

Dinner begins with a selection of cold appetizers, of which you can sample one or all. The duck curry, my personal favorite, was superb. There was enough curry to flavor the dish distinctly, but not so much that your taste buds were deadened. The oysters on the half shell were firm and fresh, and the snow crab was so delicious, very meaty and firm. The venison pate, served with cassia sauce, was light and good, although it tasted more like beef than game. Finally, the refreshing Barcelona salad with rice and aljon mustard balanced the other tastes nicely. The flat, buttered bread was flaky and inviting. The drinks were extremely generous.

As part of the dinner price, a choice of hot hors d'oeuvres follows.

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St. Dunstan's spoofs the '60s, '70s and '80s

By Ethel Simmons
staff writer

EVERY 10 YEARS or so, for the last 20 years, St. Dunstan's Guild of Cranbrook has been spoofing American life. There were musical comedy reviews — each called "Anxieties" — in 1966, 1976 and now, in 1987.

Bill Everson of Birmingham, who has written for and performed in all three productions, admits that the show coming up '87, rather than '86, is a year late. "Maybe that's one of the anxieties of the age," he said. Several other members of St. D's have been involved in all three editions of "Anxieties," Everson pointed out. Isabel Himelhoch of Birmingham is musical director of all three. Chuck Campbell of Birmingham, who is basically a writer, is assistant directing this show and performed in the previous two.

Betsy Rote Todd of Birmingham performed in the first two and is a major writer for this one, as well as overall artistic director. Dean Warner-Hetenyi, who was involved in the 1966 and 1976 productions, writing and acting, has become a non-resident member living in Florida.

For the new show, "She has submitted a spoof on snob dining out. We call it 'Ambience,'" Everson said. Another performer in all three reviews is Phil Savage of Birmingham.

PUTTING THE shows together requires the talents not only of these longtime members but also of newer ones.

"We've got some new blood this



Bruce McClelland as Fred (right) tries to cheer up Jim Brooks as Bernie, played by Jim Brooks, in St. Dunstan's upcoming musical comedy review, "Anxieties '80s." Members of St. D's have produced the show since 1966.

DAN DEAN/staff photographer

year, two additional writers — Gary Walker of Birmingham and Joe Dabbs of Bloomfield Hills," he said. Everson, who joined St. Dunstan's back in 1959, said the cast of "Anxieties '86" includes "young, old and in-between."

The show will be given at 9 p.m. Fridays-Saturdays, Feb. 6-7 and 13-14, at the St. Dunstan's Guild

Playhouse at Cranbrook on Lone Pine Road in Bloomfield Hills. Reservations may be made by calling 644-0527 anytime.

Everson prepared an outline of the upcoming show, went to the St. Dunstan's board with it and was told to develop the script.

"The writing group has been on this for about a year and a half," he said. The show was previewed for

the board six months ago, when songs and skits were presented.

Original music for the show is by Isabel Himelhoch and Betsy Rote-Todd. Everson wrote lyrics for four or five songs, "and Isabel has put them to music." Other St. Dunstan's members also worked on songs.

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