

Barbara **Michals**

Lives of 8 sisters makes good show

Performances of "The Octette Bridge Club" continue through Saturday, Feb. 14, at the Farm-ington Players Barn Theatre in Farmington Hills. For ticket in-formation call 626-5061.

Pleasing performances mark the Pleasing performances mark the Parmington Players production of "The Octette Bridge Club," a warm-hearted chronicle of family life that combines comedy and dramm. Eight sisters, Irish-American Catbolies, meet twice a month to olay bridge and exchange gostja. As the action unfolds, they are being photographed for a local newspaper story on the club's third anniversary. On the surface, all the sisters are in good-natured harmony. Yet for all the talk, there is little communication. When one of the women desperately wants to discuss her marital problems with her sisters, all they can offer her is the suggestion she speak to a nun. The first act leaves enough wires exposed to set the sparks flying in the second.

Kathleen Monticello does a very fine job with the juley role of Martha, the widowed eldest sisters. She is prudish, rigid, domineering and at times downright mean. Ten years later she is still bitter about not getting her own way in a dispute over what time of day the sisters should visit their pararis' graves.

IT COMES AS NO surprise that Martha's favorite pecking post is the youngest sister, Betsy (Meg Kaatz),

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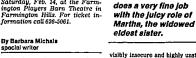
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visibly insecure and highly unstable. At 37, Betsy still rises when she speaks as if she were reciting in pa-rochial school.

Kathieen Monticello

rochial school.

Kaatz does a convincing transformation from the mousey housewife of the first act to the self-assertive woman of the second. Her "Dance of the Seven Velts," is a disma failure, though. Intending to shock her sisters by her skimpy costume and suggestive movements, Kaatz provides neither, making Martha's outrage seem ludicrous.

As Mary, the unmarried sister, Irene Lawson ably handles her char-acter's transformation from a confi-dent career woman to an invalid bravely struggling to maintain her dignity.

Mary Ellen Quesada is very elfec-tive as Connie, the wisseracker who always speaks her mind. Marge Ryan is bubby as Lil, the songbird who always finds a cheery number to cover up an awkward moment. Patricia Niehaus is good as ever-cheeful Ann, who never lets her own marital problems ruin her sunny dis-position.

position.

Emily McSweeney and Mary Ellen Carroway are competent as Nora and Alice, middle sisters whose personalities are never quite as a fully developed as the others. Kirk Hanley is ingratiating as the friendly young reporter.

Barbara Michals teaches high school English and journalism in Southfield. A theater critic for the last 12 years, she is an inveterate playgoer who regularly catches up on all the New York produc-tions.

St. D's spoofs '60s, '70s, '80s

Continued from Pege 6

THE SHOW is comprised of skits, and song and dance.
"Some are blackouts and quickies, some mini-playlets, satirizing or spoofing our generation," Everson said.
Controlling the subjects spoofed in 68, 77 and 67 gives a feeling for 70 gives feeling feeli

Music in the current show includes a song, "Birmingham, Birmingham," similar to a Liza Minelli approach to "New York, New York,"

"I'v b. Land."

Il approach to "New York, New York."
"It's having fun with chic shopjing," Everson said.
In 1978, there was a skit about
frustrated songwriters trying to
write songs associated with Detroit
that would have the same grab as
"I Left My Heartin San Francisco"
or "Chicago," be said.
ON THE SOCIAL sceee, this
year's show has spoofs on the mingling singles-bar sceee, the health
club and dining out. In 1976, it was
mostly the at-home entertaining
scene, and in 1985, the moster
cocktail party.
"Love and the eternal triangle is
in all three shows," Everson said.
As for sex, "We're far more direct

"Laws and the eternal triangle is nall three shows," Everson sald. As for sex, "We're far more direct today with references to sex than in 1976," and there was even less in the first show.
"In 1986 it was cute jokes, 1976 was a tongue-in cheek, doctor's sex lecture, and in 1987, Dr. Ruh is telling it like it is," he declared. Everson said that in 1987, there's more about business, work and ca-

reer. "In 1986, we hardly covered it. It was more the home, family and social scene."

The current references to business are reflective of women workings, he said.

Looking at the media side, TV talk shows and monologues about overachievers are spoofed in the new show. A TV talk show also was the subject of comedy in 1976, and the subject of comedy in 1976, and the subject of the service of the service of the service of the St. Duntain's members working on the show have ties to the advertising industrices.

have ties to the advertising industry.
Everson is with D'Arcy, Masius,
Everson is with D'Arcy, Masius,
Benton and Bowles in Bloomfield
Hills, where he started as a writer
and now is in account management. Chuck Campbell is with
McCampErickson and Joe Dabbs
in advertising, as it relates to cable
television. Gary Walker is an attorney who used to be an adman.
SONGS IN the show give a hint
of the entertainment that's in store.
'Anxiettes' opens and closes with a
song called "Anxiety Blues." A chorate sings, "Thank, God, It's Fri-

day." There's a song and dance number in a singles bar, "You Got-ta Have Everything." Love songs include "Have We Met?" and "Did He Notice Me?" "Birmingham, Birmingham" is a solo number sung by Dianne Ryd." "Birmingham, Birmingham" is a solo number sung by Dianne Ryd." ing of Bloomfield Hills. A big gos-pel number in the show is "No Ead News," written by Barbara Browm, a member of St. Dunstan's board," who was not on the writing committee.

A production number, which

who was not on the writing committee.

A production number, which Everson described as a rhythm thing, has the song "Yupple Rap."

A whole segment on music through the years goes from a sweet duct, roll, the sear spees from a sweet duct, roll, the sear spees from a sweet duct, roll, and a hodernairest-type, close-harmony, "I Can't Forget You," to "The Big Band Sound," with a switch in rhythm to rock "ir roll.

"There's a big one toward the end I wrote about the lottery, "II I will a Million," "Everson said.

The show has a revolving set, to, keep it fash-moving, So far, the set hasn't been revolving the way the should. One more anxiety — to be taken care of by opening night.

∟ark restaurant really is extra-special

Continued from Page 6
the cold appetizers. The soup, cream
of chanterelle mushroom, was sweet
and deliclous, but it was too strongly
flavored with a saily beef stock. The
pasts had mushrooms, pine nuis account of the
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ed - 15.

The veal chop with wild grape and honey sauce (\$39) provided our only real disappointment of the meal. The veal chop was both overcooked and tough. In addition, the sauce was so

subile that we could not taste the grape flavor. Squab with green peppercorn sauce (\$45), one of the evening's specials, was served medium rare as promised, but we could not detect any hint of the green peppercorn taste in the sauce. Finally, the rack of lamb Genglais Khan (\$38.50) was cooked exactly as ordered and was the best of our entrees. One nice touch was that our waiter asked how many lamb chops we would like served in the portion. Of special note were the outstanding garnishes — glazed carrots, potatoes au gratin and Chinese pea pods.

A choice of dinner salads is served after the entrees, and both the hearts of paim salad and the romaine lettuce salad were canusual and refreshing. The salads, too, are attractive in their appearance as well as their tastes. Entiree, Vegetables and Garnishes — 30 points mozimum. Points awarded — 25.

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For the finale, a dessert cart filled with a variety of choices tempts you to eat just a little bit more. You can select some of everything or lots of anything at a cost of \$8.50 per person. Each of the desserts was a winner. In particular, the raspberry cheesexcake was a very light and not overly cheesy. The lemon charlotte with lady fingers was lart and sweet and also not too heavy. A chocolate oup with chocolate musse filling and a chocolate truffle completed the offerings and served to satisfy any possible crawing for chocolate. Dessert — 10 points machinum. Points aworded — 10.

Any dinner for two that costs over

noted above. With this in mind, the restaurant is expensive but, in our opinion, worth the price for a three-hour evening dining event. Price I Value — 15 points maximum, Points awarded — 14.

Points awarded — 14.

A Coauting for Taste — 100 points maximum. Total points awarded: 93. The Lark is not the place to choose for a light, quick meal. However, it is just wonderful if you are planning an extra-special night out or want to clebrate a happy occasion. You can expect to receive — and pay for—the luxury of top service and food, and you should not be disappointed.

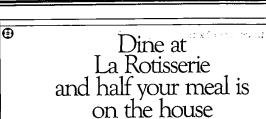
ann you anoun not be disappointed.

Any dinner for two that costs over size intending tip must be exceptional to be considered a "value." the Observer & Eccentric comments and quantity, variety and correct on the constanding with the few exceptions.

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But only until February 7th.

We'd like to invite you to discover one of Dearborn's treasures. A romantic dining experience you'll want to share with someone special.

To tempt you we've offering a 50% reduction in our food prices, for two weeks only. Whether you're a regular customer, or whether you'll be enjoying our gourmet food for the first time, we hope you'll take advantage of this one-time offer to have a memorable dinner at La Rotisserie.

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You'll experience superb service in an elagant setting, and enjoy the music of harpist Onita Sanders. Our chef is the renowned James Dalton, and from his kitchen you will delight in choices like duck a lorange, veal with lobster, loin opping lamb, trios of smoked game or salmon en filo. We always have fresh seafood on the menu as well as a delicious broiled filer mignon. We believe our dessert souffles and French pastries to be the city's best. Both are made on the premises.

And ask about membership in The Duck Club, exclusive to La Rotisserie.



HALF OFF COUPON

Offer good with coupon only.

Offer expires February 7th, 1987.

Bring this coupon to La Rotisserie at the Hyatt Regency Dearborn and we will reduce the bill for your meal(s) by 50%. This does not apply to alcoholic beverages, tax or gratuities.

For reservations call 593-1234.

Jacket and tie requested.



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