Entertainment



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It's a challenge

A big musical requires lots of effort behind scenes



Jerry McCray and Becky MacIntyre rehearse a scene from the Bloomfield Players production of the musical "Hello, Dolly!"

By Cathle Breidenbach special writer

Des ANYBODY have artification of the process of the

THEATER THRIVES on illusion. THEATER THRIVES on illusion. The chickens may be plastic, plates of food may be glued so they can't side and the waiters may have elastic handles so they can't drop the trays, but as long as they carry the trays horizontally, the illusion prevails of waiters defly blancing heavy trays of piping-hat-food white they execute fancy footwork. "You're gonnal love my waiters," says director Montross. Pinding fake-food chickens is one of the myriad details of launching a big musical production like "Dolly". The show boasts a 19-piece orchestra led by Valerie Palmeri, who teaches orchestra at Labser fligh School. The set crew built an elaborate, lighted runway designed by Bob Pullar, a

retired architect in Mature Minglers, and Montrous will fill the
Labser High School stage with 54h
on stage and behind the scenes is the
aim of the Bloomfiled Players. June
Hamilton, director of the Recreation
and Community Services Division of
the Bloomfiled Hills School District,
says. "We want children, teens,
adults and seniors. Our objective is
for people to have fun."

The community theater group is
spensored by the Bloomfiled Hills
School District. Hamilton hopes to
get the word out that every-body is
welcome, even those whose only

stage experience was walk-on parts long ago but ever since have yearned to make their stage comeabe.

"You don't have to come in with a resume of 40 productions to try out." Hamilton says. Bloomfield Players is so serious about involving many people in the fun and the family feeling of putting on a production that it has been known to invent street scenes to give more players a chance to bask in the warmth of stage lights and to take their bows at the final curtain.

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table talk

Winning chef

Charles D. Rachwitz was declared to winner in "The Best of Michigan . Nothing's As Good as a Michi-nn Meal" competition Wednesday,

Oct. 17, at Morels, a Michigan Bistro in Bingham Farms.

"Bocky" Rachwitz is corporate executive chef for the C.A. Muer Corp. based in Detroit. He entered the contest representing Charley's Crab of Troy and was assisted by

Carmen Vilican, a chef at Charley's

Carmen Vitican, a coer at Contrey S Crab.
Rachwitz prepared a menu of Parsnip Pancakes with Northern Spy Apples, Sour Cream and Whitefish Caviar, Great Lakes Pickerel Baked with Walnuts and Chargrilled Roma

Tomato-Basil Sauce with Grilled Sweet Corn Salsa, Cornucopia of Late Sunmer Peppered Fruits and Pear-Strawberry Sparkling Water. Five other Michigan chefs com-peted including Tim Cikra of Morels The contest was sponsored by the

Michigan Department of Agriculture, with assistance from the Michigan Grape and Wine Industry Council



GREAT FOOD IS ALWAYS IN SEASONS.

the atmosphere is castan and thyding the tool is beautifully prepared, yet sensibly priced, and features everything from a full salad bar, lighter specially sandwiches and wine by the glass to simpitious beef, seafood and pasta entrees. Seasons Cafe is open for breakfast, limeh and dinner dady. In the Sheraton Southfield Hotel,

16400 J.L. Hudson Drive, Dinner reservations













