

OBSERVER

AMUSEMENTS

Concert Of Jazz Tonight At Mercy

Musie is the by-word at Our Lady of Mercy tonight (Sunday, Feb. 25) and again on March 3. This evening brings a group of professional musicians to the school for the big annual O.L.M. Jazz Concert at 8:15 p.m. For the price of a \$1.50 ticket, jazz buffs will be able to hear the orchestra from Detroit's Rostertail Restaurant, featuring Terry Harrington on the saxophone; the Jack Brokensha Quartet, the Chocoma-men and the Matt Michaels Trio, of Channel 7's Morning Show. The Mercyaire will also sing a couple of numbers to

round out the evening's entertainment. On March 3, O.L.M.'s 130-voice senior choir will join the 80-voice Catholic Central Boys Choir and the 80-voice Youth Choir of Westminster Presbyterian Church in an acapella concert called "Sing Praise to the Lord with One Voice."

The concert will take place at 7 p.m. in Westminster on Outer Drive, Detroit, and is free of charge.

A musical service of worship, the concert will conclude with the combined choirs singing "The Battle Hymn of the Republic."

Jack Pyle Opens At 24-Karat

Jack Pyle, versatile comedian, will make his debut at the 24 Karat Club, 16890 Telegraph at West McNichols, on Monday night, Feb. 26. His engagement is for one week.

Pyle, a professional performer, is one of the most unusual sight of hand artists in the business, a standup comedian and a mentalist of the first order.

Sharing the limelight with Pyle are the Step Sisters, a song and dance duo who continue to be a hit attraction, and song stylist Pearl Mae. The Lennie Schick Trio continues to provide music for dancing and as background for the acts.

Stage shows are at 8:30 p.m., 10 p.m. and 12:30 a.m. on Friday and Saturday; and at 9:30 and 11:30 p.m. Monday through Thursday. Reservations are recommended.



DICK BENSEK

It's fun to eat out so why not come tonight to the DANISH INN, 32305 Grand River Ave. The specialize in Danish and American cooking. Smorgasbord every Tuesday evening. Beautiful supper club atmosphere for your dining pleasure. Call 476-5320 or KE 4-8300.

DANISH INN

Restaurant & Cocktail Lounge

32305 Grand River

476-5320 KE 4-8300

It's the MOST!

TREAT THE FAMILY TO LIVONIA'S FINEST
**SMORGAS
BUFFET**

26 TEMPTING FOOD DELICIES
prepared for discriminating diners

Enjoy a wide variety of foods you like best every Tuesday, Wednesday and Thursday served from 5 p.m. to 10 p.m.

275 Per Person

PARTY IDEA! Reserve a table or two for a family-style "smorgas party" with friends, relatives or neighbors! Enjoy fine food in a pleasing atmosphere.

421-5060

TAYLOR'S TOWNE HOUSE

30843 PLYMOUTH ROAD

1/2 Mile West of Wonderland Center

• COCKTAILS • DINNERS • DANCING

BUSINESSMEN'S LUNCHEONS



**Truman Capote's
IN COLD BLOOD**

Written for the screen and directed by Richard Brooks

Music by Quincy Jones • A Columbia Pictures Release in Panavision

STUDIO NEW CENTER

3rd Ave. at W. Grand Blvd. • Tr 4-0025

Free Parking Across from Marquee

Weeknights 7:15, 9:30 • Saturday 6:00, 8:15, 10:30

Sunday 5:00, 7:15, 9:30

Positively no one under 16 admitted unless accompanied by a parent or guardian.



ANN-MARGRET FREI, "the beautiful ballerina of the blades," will star in the 1968 Ice Capades in the Olympia Stadium March 5 through 17.

There's Romance To Wine...

And Pop Go The Lorenzes

Staton Lorenz and his bride, Carolyn, will mark their first wedding anniversary March 3, in their home town of Plymouth. The celebration? A bottle of fine wine.

Traditional paper gifts for each other? Wine-bottle labels. And that's a fitting a fele as ever a cork was popped for. Considered at the age of 27 an expert on the ways and bouquets of fine wine, Staton Lorenz makes his debut this month as a weekly columnist for the Observer Newspapers, Inc.

HIS CONTRIBUTION, "Of Dining and Fine Wine," will tell Mrs. Modern Homemaker how to diminish her liquor budget, expand her culinary talents and her wine vocabulary, and when the occasion arises, be the Pearl Mesta of Suburbia with the right wine at the right time.

"I take a great deal of satisfaction in showing people that a good bottle of wine can cost

**Jazz Concert
Planned At UM**

A free public jazz concert will be sponsored by the Dearborn campus of the University of Michigan Monday, Feb. 26. The concert will begin at 7:30 p.m. in the music room of the Fairlane Conference Center. The Ron Brooks Ensemble will perform a wide range of jazz styles. This quintet has appeared in a number of nightclub engagements as well as presenting concerts for Wayne State University, the American Studies Association, Cranbrook, and the Detroit Board of Education.

Members of the quintet are: Ron Brooks, bass; Charles Moore, cornet; Leon Henderson, tenor sax; Danny Spencer, drums; and Kenneth Cox, piano.

Vienna Choir

The famed Vienna Choir Boys will appear Sunday, March 3, in the Ford Auditorium as a part of the current Christian Culture Series. Curtain time is 8:20 p.m.



BY STATION LORENZ
Special Writer

"HOW NOW BROWN COW?" When this writer was a boy, a Sunday drive past a farm would prompt the question, "Do brown cows give chocolate milk?" "Daddy," and the all too familiar answer was, "No, brown milk comes from all cows—black, brown or spotted."

Confusing and mysterious perhaps to a little tyke but plain as black and white to "Daddy," Well Daddy, what of the wine you drink, "Is white wine made from all different colors of grapes?" What do you think, friends?

Wine, unlike milk, requires a substantial transitional period once extracted from its original source. During the first few days of the wine-making process, after the vintage (harvest), the freshly crushed and/or pressed grape juice begins to show its true color. Slip-skin grapes, the kind you squeeze and pop into your mouth while retaining the skin, such as the Concord, yield a nearly white juice yet the skin is blue.

men and store owners today that they couldn't give any on the wine they're selling. They've probably never tasted it.

"There's romance to wine. It lends a special flair to any occasion. I'll venture anyone can remember the last time they had a glass of wine. They wouldn't remember the last time they had a glass of beer or a highball. There simply isn't much importance attached to drinking heavier beverages."

LORENZ, unlike some of his gourmet counterparts, will not dictate choice to his readers: "Taste is purely a matter of opinion. What's good to one person might taste like India ink to another. I just want to encourage people to sample enough wines to be able to choose their favorites. I hope to have a 'wine of the week' and explain each one in detail.

Staton Lorenz may have taste-tempted more wines in his few years than most of us have sipped X brands of coffee. A graduate of Cornell University in hotel administration, his palate was first wine-tasted at the Finger Lakes wineries in New York State, where he traveled often with college friends.

His knowledge since has been gleaned from touring, tasting, testing. Once a week the young Plymouthite attends a wine-tasting session in Detroit; at home, he tries to sample from six to eight different wines per week. And whenever he reads about a new wine, he buys and samples it.

"NEVER STOP LEARNING," Lorenz said. "When I give a lecture, I never go without six or seven different re-

OF DINING AND FINE WINE

This juice surprisingly will yield a white wine once fermented and cared for. Would you believe that a red wine too will result from the same juice...the only difference is that the skins must remain in contact with the juice to make red wine. "What," you say, "red wine from blue grapes?" You see, that powdery stuff one mistakes for spray on the skins is actually a natural yeast which reacts with the sugar in the fresh grape juice to produce alcohol and CO-2 in equal parts.

The alcohol resulting serves as a solvent for the pigments found (insoluble in water) in the velvet-like black lining of the skins and causes color to come to the fermenting mass (must). The longer the contact with the skins the deeper the color of the wine. Therefore, a brief contact of skins and juice would yield a light red or pink wine hence the term Rose wine.

Elements present within the skins contribute more than just color to a wine. Life-prolonging tannin, the bitter and often astringent taste found in coffee and tea, comes from these skins and enables a red wine to re-

quire more age to reach its prime. Incidentally, green, pink, purple, black and pastel color grapes are not always used to or are capable of making just any color of wine. Individual taste, pigmentation, juice and blending characteristics require some grapes for many uses and others for limited, highly specialized blending and/or varietal type wines.

Most remember, though, that certain grapes are more abundant or indigenous to an area, and therefore cheaper than the more recently developed and under-planted hybrid varieties of vines.

This is both the plight and blessing of American wineries for the flavor of NYS Champaigne is the American favorite while California commands the devotion of the majority of our table wine drinkers even though all varieties of wine are pro-

duced in each area. Both of these regions are working feverishly on new wines for the ever-expanding American demand. Don't, however, look for a blue wine from those blue grapes.

Salud

Dance To Aid MD Research

In connection with the Muscular Dystrophy Association, the Hungarian Dance Committee will present a benefit dance, "Hungarian Rhapsody," from 8 p.m. to midnight Saturday, Feb. 24 in the Dearborn Youth Center.

All proceeds are earmarked for research on muscular dystrophy.

Entertaining will be the 45-voice Suburban Choral. Dance music will be provided by Ziggy Bela and his ensemble.

The Thrilling New
**SHERWOOD
INN**

"FEATURES"

FRONT OF THE WEEK — Monday and Tuesday
— LADIES NIGHTS
Prime Aged Minute Sirloin Steak or Baby Veal Parmesan **\$3⁶⁵**

MIDDLE OF THE WEEK — Wednesday
— FAMILY NIGHT — **\$3²⁵**
Sherwood Special Steak with Onion Rings

END OF THE WEEK — Thursday, Friday, Saturday
— SWINGERS' NIGHTS
Exciting Entertainment and Dancing BY THE MONTEREYS
COCKTAIL HOUR 4 - 6
Kitchen Open till 11 p.m. - Friday and Saturday till Midnight
36071 PLYMOUTH ROAD - 1/2 Mile West of Wayne Road
Livonia Phone 261-5500

THE HAPPIEST MILLIONAIRE

a zinging, heel-thumping musical made of the magical stuff of 'Mary Poppins'!

Walt Disney's
The Happiest Millionaire
TECHNICOLOR

MacMURRAY STEELE GARSON PAGE
BILLY COOPER BETTE MIDLER BOBBY DARIN BOB WARREN BOB DAVIDSON

EXCLUSIVE SHOWING now at
NORTHLAND
J.L. Hudson Drive-Northland Center
353-0100
Wed., Sat., Sun. 2:00, 4:30, 7:30, 9:30
Mon., Tues. 10:30, 1:30, 3:30, 5:30, 7:30, 9:30
HOLLYWOOD BRICK PREVIEW 8:30
HAPPIEST MILLIONAIRE 9:00, 10:15

TERRACE
Plymouth West of Middlebelt
674-7120
Weeknights 7:30, 9:30
Sat., Sun. 1:30, 3:30, 5:30, 7:30, 9:30

WOODS
MacMurray Steele Rd.
884-6166
Weeknights 7:30, 9:30
Sat., Sun. 1:30, 3:30, 5:30, 7:30, 9:30

CONTINUOUS PERFORMANCES POPULAR PRICES

skippers table

Smorgasbord RESTAURANTS

TWO LOCATIONS TO SERVE YOU

- 33201 Plymouth Rd. at Farmington Rd., Livonia Phone: 425-8333
- 7030 W. 7 Mile Rd. 1/2 Mi. W. of Livonia, De. Phone: 341-5445

SKIPPER'S TABLE HOURS

TUESDAYS THROUGH SATURDAYS

Lunches ... 11:30 AM until 2:00 PM
Dinners ... 4:30 PM until 8:00 PM
Sundays and Holidays ... 11:30 AM until 8:00 PM

CLOSED MONDAYS

SKIPPER'S TABLE PRICES

Lunches ... all you can eat ... 99¢ per person
Children ... under 10 years ... 75¢ per person
Dinner ... all you can eat ... \$1.59 per person
Children ... under 10 years ... \$1.00 per person
Sun., Holidays \$1.29 ea. ... child \$1.25 ea.
CHILDREN UNDER TWO — FREE
ONE LARGE AND ONE SMALL PLATE PER PERSON
NO TAX — QUOTED PRICES

BEVERAGES 15¢, DESSERTS 25¢ EXTRA
Skippers Table is an ideal restaurant for celebrating birthdays, anniversaries, receptions, banquets, and reunions. Call us for prices and information.

All You Can Eat — Thank You

"THE PICTURE THE REST HAVE TO BEAT FOR THE OSCAR!" — N.Y. Post, Earl Wilson

COLUMBIA PICTURES presents a Stanley Kramer production

Spencer TRACY | Sidney POITIER
Katharine HEPBURN

guess who's coming to dinner

and introducing
KATHARINE HOUGHTON

Music by David Y. • Written by WILLIAM ROSE • Produced and Directed by STANLEY KRAMER • TECHNICOLOR

GRAND CIRCUS
WO 1-3240
AT GRAND CIRCUS PARK

Now Showing

MERCURY
UN 2-8100
SCHAEFER AT McNICHOLS

PUNCH & JUDY
TU 5-7010
KERCHEVAL AT FISHER RD

MAI KAI
KE 4-6800 • GA 7-0400
PLYMOUTH RD. AT FARMINGTON RD

UNIVERSAL CITY
756-1211
12 MILE AT DEQUINDRE