Quite a lot goes wrong for this funny lady

"Punny Lady." the sequel to "Punny Girl," takes up the life of Fanny Brice where Nick Arnstein left off, as Fanny goes it alone for a time, insulating herself with her memories and stardom before falling for her sec-

PUTTING A successful marriage to-gether proves more difficult. Conflict-ing schedules, Fanny's fame, Billy's roving eye and the reappearance of Nick close the ill-fated marriage

had already had lunch.

and usually bakes some every day.

cours in a train station between trains.

Like "Fuzzy Ciri," the new movies to concerned with the professional side of Pazzy Brice. The highly fletionalized account concentrates on Pazzy's love like, and finally steks along with it.

It becomes a bit unpleasant, as well as redundant, to travel the same teary path with Pazzy, and aimset impossible to care as much as before. "Fuzzy Ciri," that ugly duckling fairy tale, remained reassuaring and remarkle to the end. Never mind the obligatory tears, one was uptified by Pazzy's fierce determination to allow not even Nick to rain on her pazzde.

THE STRENGTH that Farmy mus-tered at the end of "Funny Girl" told

By ETHEL SIMMONS

Getting Around

Visited gourmet cook Carol Worsley of Birmingham one recent morning, to return a glass bowl that had held her Kahlua Chocolate Mousse ion the food beat you get samples), and who should drop in unexpectedly but San Francisco chef Michael James and his associate

William Cross
It was getting on toward lunchtime, and I prepared to leave Carol
came up with the suggestion, why not stay for lunch?
Michael, who had been teaching a second series of French cooking
classes in Southfield, offered to make me an omelet.
He did, and made one for himself, one for Billy and one for Carol
to share with her husband. Don, who dropped home from the office but
had already had lunch.

"I DIDN'T know an omelet was supposed to taste like this!" I exclaimed, tasting my first really super omelet
Carol explained that in French cooking, the omelet is left soft inside, and sometimes people don't realize it's supposed to be that way and think it isn't done.

Well, it tasted done, and delicious (on the food beat you get sam-

Carol had been baking bread that morning-she loves to bake bread

THE CROCK the bread was baked in was quickly converted by Michael to a wine cooler for the California champagne served with our Earlier, Michael had lent a hand kneading dough for some of Carol's ready-to-be-baked bread.

FANNY DISBUPTS a sychronised swirm act in the new movie but with less joyous results than her sabstage of the roller staters in "Pumy Gerl." The riveting "Don't Rain on my Pa-rado" number of the original that sped her by train, tati and tagboat to Nick is almost purofiled by the silly

"FUNNY GERL" was more pretext for showcasing Streisund's abundant talents. Intermittently saking her to seriously act, the movie essentially celebrated what she could do with a song or a gimmich.

"I haven't done this in a long time." he said, happy to be in the

action.

At present, Michael is back in San Francisco where he is getting ready to host guest chef-teachers Jacques Pepin of House Beautiful magazine and Italy's Marcella Hazan.

PEPIN AND Hazen will conduct the new spring series of Michael

PEPIN AND Hazen will conduct the new spring series of Michael James' Cooks Wine Dountry Cooking Cournes in the Napa Valley.

Carol Worsley attended the series inaugurated in the summer of 1974, with France's noted Simone' Simca' Beck as teacher. Michael. at 21, had been an apprentice to Simca and later toured the U.S. with her. promoting the cookbook "Simca's Cuisine".

James' Cooks classes are taught in-residence at a secluded Victorian chateau, surrounded by vineyards.

Turther information on the week-end. mid-week or full-week course is available by writing: Michael James' Cooks. 383 Cumberland St.. San Francisco. Classes are offered in April and May.

ST. PATRICK'S Day is coming up, as if you didn't know. The Holiday Inn in Troy is featuring Irish entertainment in its lounges, from now until the 17th, and Irish food in its dining room. Entrees are Irish lamb stew, with carrots, turnips, potatoes and cabbage: fried prawrs in stout batter, piquant sauce, served with colcamon and leaf spinach; corned beef and cabbage with boiled potatoes and carrots; and Dublin coddle, a stew of Irish sausage, bacon, onions

The rest of the all-Irish menu runs from soups and desserts to drinks - Irish coffee, Irish Mist liquer, Guinness Stout. Harp beer and ren O'Stroh's.

green O'Stroh's.

You can bet I'll be out to enjoy one of these ethnic meals. Dublin coddle is new to me but not for long.

On St. Paddy's Day itself, the Holiday Inn is going to present Detroit's Banjo Priest, Father Joseph Dustin, with Elma Santa, playing and singing Irish-American Invorties.

Some months back I heard the famous Father Dustin perform when members of the Banjos of Michigan gathered to strum at the Strohaus in Detroit. Now that's some plunkin.

tress. This Peasy is more an exission of Ratie, the levelene hervise of
'The Way We Were.' than the protean, miscolerous Passny we
need to be a procommiscolerous Passny does

Only sace in "Passny Ledy" does
the necessary showshopping Barbra the
sequel.



Barbra Stretsand enacts a second chapter of the life of Fanny Brice in 'Funny Lady.'





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