

Meryl Streep is Susan Traherne, a Resistance heroine, whose life and loves are explored in "Plenty."



the movies Greenberg

## 'Plenty' offers less with poorly plotted tale of woman's life

Critical arguments wared bot and beavy after a screening of "Pienty," Meryl Streep's lastest Illin.

Some said, "They left out several scenes."
Others noted, "The scenes were out of order."
Still others felt there were unnecessary sequences in the film. The correct cansver, please: "All of the shove!"
For two hours the audience was formented with "Pienty," a mad film written, produced, directed and ected by talented people who should have known, and done, better.

Streep is a luminous, talented actress whose performances in "Silkwood" and "Sophie's Choice" easily place her in the front ranks of contemporary actresses. Sir John Glegud needs no introduction. Neither Streep's glowing presence nor Sir John's occasional flash of brillance can save this film from total dissaire.

Although produced by Joseph Papp (and Edward R. Pressman), who has previously demonstrated his talent on Broadway and on film, "Plenty" belies his credits and those of the entire company. Poorly directed by Fred Schepil in a confused screenplay by David Hare, the leaden result drags the audience this way and that, but mostly down.

"PLENTY" FEATURES Streen as Suvan Trabarne a British en-

"PLENTY" FEATURES Streep as Susan Traherne, a British zecret agent working with the French Resistance during World War II. Her lover, another agent, Tooy, is caught by the Natis and sent to Buchenwald. Still another British agent, Lazar (Sam Neill), parachutes into her bed and bicycles out of town the next morning. Whether because of these agent/lovers or the pressure of working in the underground, Susan goes mad and sets about destroying every relationship she enters, including the one with the audience. Every facet of Illin craft is poorly executed in "Plenty," with the exception of the photography. There are lots of nice-looking seenes, but what one has to suffer through to view these lovely vistas just isn't worth the price. Much dialogue is incomprehensible because of heavy British accents. Of course, that may be a Bicssing.

ble because of heavy British accents. Of course, that may be a bleasing.

Each time a coherent story seemed about to emerge from the mists of Schepil's uninspired directing and Peter Houser's abrupt and disjunctive editing, the film swiftly cut to another time in another part of the forest.

It is no defense to produce a bewildering and perplexing film and say that it follows the pattern of the character's madness. There is a logic to everything, Surrealism, the dream world, the unconscious, the subconscious — even insanity — all have a set of roles by which events transpire.

GRANTED, IT IS often difficult, in the physical world, to comprehend the flow of the psychological world. Given the time and effort, however, the logic and motivation may be discovered. The film may represent what madness is all about, but filimmakers have long understood that what counts is how it looks, not whether or not it's true.

One scene approaches a clear statement of the abourdity of things. English diplomat Sir Leonard Darwin (Glelgod) attends a dinner party at Susair's house immediately after resigning from the Foreign office because of the Sure Crisis. Reminscent of Bunniel's Tolscrete Charm of the Bourgootsis' (Oscar for 1972's Best Foreign Film), the scene is acted sliftly by undirected performers. Any momentary sparkles of brilliance that might make such ascene work are lost in the shrupt editing pattern.

Two hours of disconnected biathering, no mattern tow talentes the performance, is a prescription for boredom and discomfort. Therefore, Dr. Dan's ite "Stay home."



Transme asks her friend Mick, played by rock star Sting, to be the father of the child she wants to have.

## New stars rise on vineyards scene

In extremely cultish California it seems each year has its newly discovered wherles, its newest stars. Each vintage, a new group is born onto the wine scene. The last couple have seen Frog's Leap, Storybook Mountain, Fisher and Duxoup come into prominence, to name but four that come to mind readily.

readily.

This year will see some more, reflecting generally high-quality wince that have somehow caught the attention of the public. They may or may not be cultrely now whereits but suddedly their wince sell out quickly. They are 'in' for now. It is a combination of merit and chance that governs these things, I am convinced after years of watching this phenomenon.

nomenon.

Some — a surprising number in fact — of these wines are available to us locally. But not all.

One that is not, chieffy because of its limited production, is Dunn Vineyards, Randy Dunn, also the winemaker at Caymus, uses his own house and an outside shed to produce small amounts of profound cabernet sauvignoo. The grapes are local, grown high on Howell Mountain (eastern side of Napa), and produce an intense yet very classy wine.

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HE HAS DONE this now for six years. In 1984 he caught public attention with the release of his 1880. Most esteemed by collectors are some large bottler packaged in separate wooden cases, now selling for big dollars when they can be found.

Also very 'in' is another basement/shed operation, this one in the Coastal Mountain range believed the control of the Santa Crux Mountains. This is Cronin Vineyards, maker of excellent plant only and common and chardonnay, adding cabernet sauvignen to its repertoire just recently.

With only a few regional retail outlets, this wine is extremely hard to find. Most customers pligrimmage to the winery on Saturday mornings when Duane Cronin is there, "resting" from the cetteronies position in the Silecton Valley. A backelor, he has turned this lovely home into what is now sessentially a winery and winery coulder. These are wines to savor, get your friends to buy them for you at Beltramos. at Beltramo's.

Now, enough of these esoteric things, the stuff you can't get here.

you can't get here.

Available locally is Lyeth Vineyard and Winery,
makers of red (cabernet) and white (sauvignon

## 2 cuisines spark menu

By Ethel Bimmons staff writer

One of Livenia's most charming restaurants is Le ordeaux, which celebrated its first anniversary

One of Livonia's most charming restauranus is Le Bordeaux, which celebrated list first anniversary this year.

The restaurant at 30325 W. Six Mile Road between Merriman and Middlebelt roads specializes in an interesting combination — French and Italian culsine. The sophisticated decor complements the food which, although varied and including many special entrees, is available in a price range offering something that everyone can afford.

The setting is enhanced by music played by Billy Rose and his group, who do Top 40 times but also songs that appeals to older customers. Rose, on quisting and the properties of the continuing the evening, adding along the control of the continuing the evening.

The restaurant's three owners are Andre Hindo, Telly Shaheen and Bona Stoyanvich. "We like the personal touch," said Hindo at lunchtime recently. One of the owners is always here."

One of the owners is always here."

TAIKING ABOUT the restaurant's success rate for large head due tailain cod goes over better than the French. People here are more familiar with Italian than French, he explained. I don't think there's any food more common than Italian. Asked if the restaurant has a special chef, he replied, I don't believe there's a 'chef.' There's good cooks. There's had cooks.

"At dinner, mostly the veal dishes go very good, Italian than film the search of the menu and priced from \$11.95 to \$14.95. He commented on the Steak Diamne, the bouss specialty, as another of the most popular entrees. The steak, served with cognac mushroom sauce, is \$14.95.

The restaurant serves some \$30 dinner over a str-bour period. Seating is about 300, including a banquet room of \$10. We do a lot of banquets, at lunch and dinner, 'Hindo said. A smaller dining room, for \$20, is also available at inch or dinner.

Everything is made from scratch, be said. Dinner per person ranges from \$7 to \$33, with the average price of an entree \$12-\$13.



## Richard Watson

wine

blanc and semillon) only. No basement operation this: the facility is contained in a nouveau chatesu structure on the west side of Highway 101 in the Russian River.

Lyeth is one of the new leaders in the industry who are disclaining the use of varietal names, leaving him free to blend each vintage to taste. The resultant white for 1933 is one of the loveliest white-bordeaux styled wines I have ever had, rich in the soft lemon flavors from the semillon and beasting a crisp tartness from the other, Marvelous!

THE RED, from 1981, is massive and will age well for soveral years. The white is decently priced at about \$10, the red is in the \$17 range, a bit steep. But for the special occasion down the road, a real because



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The biggest sensations in early 1985 in Napa were the two releases by the Ether's Lane Wissey, in the central part of that valley, A 1985 savingnon blane was first out and it received excellent recog-nition, as well it should. That release is available-locally in somewhat limited supply and will soon be, followed by the winter's chardcomay, which I have not yet tasted but has had excellent reviews.

not yet tasted but has had excellent nysters.

The Morgan Whery is the last of this star cast, producers of one of the most Burgandien ichardenays to come from California. The present issue, the 1933, is not cheap at 18 but is a limb thing that, abould take about two more years to develop fully. The owner are also making a second wine mades a different label, but not as a "second label." The name Morgan is to be used with chardenay only. The name St. Vrain will be used for the savingon blanc. It, too, is a well-structured wine, question, however, his particular marjeting strategy. Better to have the name Morgan seasociated with high quality, whatever is in the bottle. Morgan is a variable locally, the St. Vyain is scheduled for latter release. Coming from an industrial burn in uniovely Sallmas as they do, the wines are ordence that great vidicultural châracter is not restricted to scenie, and picturesque winery settings in buccile lands.

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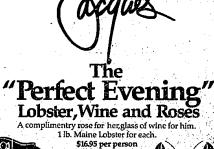
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