As Barney Cashman, he's a lovable rascal

"The Last of the Red Hot Lov-ers," presented by the Birming-ham Village Players, continues at 8:30 p.m. Friday-Saturday at the playhouse in Birmingham. For reservations call 644-2074 any-

By Barbera Michala

Fine performances by the Bir-mingham Village Players sharpen the pleasure of "Last of the Red Hot Lovers," one of Neil Simon's lesser

Lovers," one of Neil Simon's lesser connecties.

At 47, Barney Cashman (Don Brown), proprietor of a Manhatten scafood restaurant, deeddes to try his first extramental filing after 23 years of fidellity. Barney strikes out three times at bat. While he does successfully learn to loosen up, he chooses women who are increasingly neurotic.

Brown makes Barney a thoroughly lovable rascal. He excels at belong perpetually nonplussed by the various unexpected demands the womanke on him. His expressive face.

ous unexpected demands the women make on him. His expressive face, especially abetted by bushy expensive states are supported as the struggles to be suare while worrying about his fingers smelling from seafood. In Decomber, Barney tries Elaine, a liberated swinger whose straight-forward approach leaves him wrigging like a fish out of water. Diane

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review

D'Agostino is perfect as the flippant, hard-boiled restaurant customer who has no patience for Barney's need to warm up their relationable with coversation. Rer gill delivery is polished and flawless.

In AUGUST, an encounter in the park brings Bobbl, a very hip, applications with a slaway being imperiors. Barney to "mellow rittle" a pure comic contradiction. Deb Dichl-lackson is very bellevable as pure comic contradiction. Deb Dichl-lackson is very bellevable as pure comic contradiction. Deb Dichl-lackson is very bellevable as every neurotic bousewiff and long-time friend of his wife. Jeanette, a very neurotic bousewiff and long-time friend of his wife. Jeanette dishes out large portions of gloom and depression. She is so uptight that Barney's main goal becomes to get her to unclutch ber handbag. Johnn Britton is a very credible Jeanette and resists the temptation to overlaph the role for brand comedy.

Director William Haycook achieves a maximum effort from his performers. While there are flashes of Simon's comic genius in the exchanges between Barney and Elaine, the remaining two acts just do not come up to Simon's usual level of witty reparter.

Barbara Michals teaches high school English and journalism in Southfield. A theater critic for the last 13 years, she is an inveterate playgoer who regularly catches up on all the New York produc-

Mon lin Lau

D. Gustibus Food's good at the Mayflower

a counting for taste

Your traveling taster visits area eateries and rates them on a 100-point scale. By to 30 points are awarded for ambiance, which includes general atmosphere and service; 35 points for food, and 15 points for price-value rating. A total count of 39 points of rest indicates a restaurant is not recommended; 60-74 points signify from passing to good; 73-89 points designate very good with some extraordinary features, and 90 points show that a very special dining experience awaits you.

cial dining experience awaits you.

THE MAYFLOWER HOTEL, 455
S. Main, Piymouth (435-1620), sets out to recreate the feeling of Plymouth, Mass., in colonial times. A replica of the Mayflower, Pilgrim scenes on the waits and even the lighting contribute to the effect. In other areas of the botel, too, there are objects from earlier times, whelves the contribution of the effect. In other areas of the botel, too, there he was not before a faller your neal. The and including room is a comfortable place, clean and neat, with fresh flowers on the tables. No tablectohs are used, and the canual selting attracts a very uice cliented of all ages, some in suits and some in sweaters. We visited the restaurant on a Sunday night when the menu is slightly different from other nights, with a more limited selection. Hostesses were pleasant, and we were seated promptly. Dinner took an hour and three quarters. General Atmosphere — 15 points maximum. Points awarded — 13.

DINING A ENTERTAINMENT

Our waitress, friendly but sometimes overly, familiar, was not the
best one in the dining room. Other
tables were better attended than
ours as we waited 25 minutes for
water. In fact, the busing was generally very poor, Water was never refilled; dishes were not cleared even
after our repeated requests. Nonetheless, once our waitress took the
order, the food flew out at us, sometimes before we were ready for it.
Thus, the actual eating of the dinner
took only about haif the time that we
were there, and the rest of the time
was spent waiting to order and to
pay. Service — 15 points yourtruum. Points awarded — 9.
Generous portions, lots of courses

pay. Service — 15 points maximum. Points awarded — 0.0.

Generous portions, lots of courses and plenty of good food marked our meal. Locluded with the entree are soup, saled, wegetable and potato. As a result, we did not order a separate appetiter. The chicken increasing was hot, hearty and richly flavored, with plenty of chicken and vegetables. The saled, which was mostly lettuce, was fresh but to as cold as it could have been. The house dressing, a creamy garle, was mild but very tasty. One of the highlights of the entire meal was the superb nut bread which was deliciously flavored and tot at all heavy. The other rolls were also fresh and enjoyable. The drinks were about average in price and strength. Before the Entiree — 15 points maximum. Points awarded — 13.

The Sunday dinner offerings are all fairly "traditional" in the sense

that they are American cuisine without a lot of fancy sauces or additions. Rosat duck (#11) was a special, which we niepved very much in spite of the greasy-appearing gravy on it. Once the gravy was removed, the duck proved tender and julcy. A 16-ouse T-bone steak (#15.20 was another special. Although It came somewhat overcooked, the meat was ancely flavored and quite tender. The orange roughy (#13) was fresh but had a alight fishy taste. It was good but not memorable. The other outstanding dish of the evening was the corn custard, a concection with cinnumon that was unusual and delicious. The green beans were cooked properly but did not have the unique appeal of the corn. The whipped potatoes did not have much taste. Entree, Vegetables and Garmistres—30 points maximum. Points anuarded—22.

The rice podding (#2) was a nice

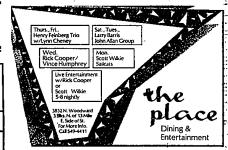
cream, an unwanted addition. The cherry pic (\$1.50) was "colonial" but not anything special. Another slice of nut bread and some more corn cus-tard would have made a better des-

We received a lot of food, ranging from adequate to very good, for \$41 per couple with tip. We left the restaurant both full and satisfied. Price/Value — 15 points maximum. Points awarded — 13.

A Counting for Taste — 100 points maximum. Total points awarded: 76... The Mayflower is an inviting and pleasant place for families or cou-ples. Better service would make it-special.

D. Gustibus welcomes your read The rice podding (\$2) was a nice dessert for this meal. It was creamy and rich, with plenty of raisins. The obly objection we had was that it was topped with canned whipping 1. But the control of the c





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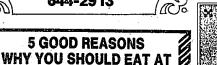
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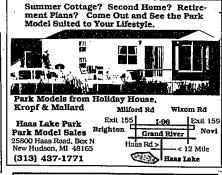




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