

Entertainment

Ethel Simmons editor/953-2105



8A(4)

O&E Thursday, July 4, 1991



Emmylou Harris performs Friday, July 5, at the Meadow Brook Music Festival in Rochester Hills. For more information call 377-2010.

upcoming things to do

● PREHISTORIC PICNIC

Dinosaurs, a personable dinosaur, will party with boys and girls at a "Prehistoric Purple Picnic" at 11 a.m. Saturday, July 27, at Meadow Brook Village Mall. Peanut butter and grape jelly sandwiches, grapes, plums and grape juice will be served, while children pick up nutrition pointers from Crittenton Hospital. The puppet show "The Traveling Dinosaurs" will be presented at noon, 1, 2 and 3 p.m. Party package is \$2. For reservations, send the child's name, address and phone number to Meadow Brook Village Mall, 82 N. Adams Road, Rochester Hills 48309 before Monday, July 22, or call 375-9451 for information.

● PUPPET SHOW

"The Traveling Dinosaurs" is presented by Meadow Brook Village Mall's Village Players Puppet Theatre through July, in Rochester Hills. Showtimes are 2 and 7 p.m. Monday-Friday and 1, 2 and 3 p.m. Saturday-Sunday. The show is free and open to the public. "The Traveling Dinosaurs" is an addition to the Village Players Puppet Theatre's repertoire. A new presentation based on adaptations from fairy tale classics is performed monthly.

● DANDY SHOW

"A Yankee Doodle Medley" comes to Meadow Brook Village Mall in Rochester Hills for performances at 11 a.m. Saturday, July 6, and 1 p.m. Sunday, July 7. The musical production, sponsored by the Oakland County Parks and Recreation Commission's Mobile Recreation Department, features six young actors and actresses singing and dancing their way through patriotic songs.

● PIANIST, SINGER

Norman's Elton Street Station in

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Noodles Etc!

Wheat noodles, rice noodles, soba noodles. Shrimp, beef, pork, salmon, vegetables. Fresh, hot, light, hearty. The soups of Musashi. Starting at just \$4.50 you can eat as light as you want or choose a Musashi soup that's a meal in itself. 22 different Japanese soups to choose from. So, why not soup today or tonight? The soups of Musashi. Mmm...Mmm...Great!

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Taking a stand

Comic doesn't sit down on the job

By Susan Steinmueller
staff writer

THERE'S USUALLY a chair on stage, but John Tambarino does justice to the word "stand-up comic."

"I bring a stool and sit my coffee on it and try to sit down and never do," said Tambarino, who kicks into high gear from the very first joke.

"Basically, I'm considered high energy," said the Chicago comedian, who was described in the Chicago Tribune as having "enough energy to take the place of a nuclear power reactor...hippy manic."

Tambarino's only prop is the coffee, as he talks to the audience about modern concerns in a conversational way.

"I literally get up there with a cup of coffee and we talk," he said. "My act varies each night...I have to 'read' the audience. My stuff tends to be more storylike."

The 38-year-old Windy City native said he appeals to "that average middle class guy" who is in the "thirtysomething" age group.

His topics range from his Italian heritage to the problems of the Big Chill generation. Although jokes on parenthood and marriage, admitting that perhaps he can view it with more humor because he is distanced from it.

HE IS ALSO not afraid to tackle sensitive topics. For instance, his material includes the topic of those who have difficulty in becoming parents.

This couple I did everything but put chairs on their



John Tambarino is a stand-up comic who works with a chair on stage. It's not there for him to lounge on but rather to rest his only other prop — a coffee cup — on.

heads for kids, now they have twins," he said. "I went to the baptism last week."

The topic is not only fresh, he said, but the humor serves a useful purpose.

"Do you know anybody who will talk about that? That's why I talk about it. The point is, things happen. You are not alone."

But the way the lines are delivered is important.

"If you slip it in, it's kind of like you are having coffee with your friend, and you know where he is coming from, and he's not trying to offend anybody. He can say things that are a little off the edge that you can't say to some-

one you don't know."

Tambarino also pokes fun at himself — for instance, his lack of knowledge about sports.

"I don't know a darn thing about sports. You know, there are two million people who break out in a sweat if they are asked 'what did the Sox do?'"

However, he said he can basically joke about any subject — including sports — because "if you are trying to be a good comedian, it's the same thing as trying to be a good basketball player."

"YOU WORK for the same things; you have the commitment," he said. "There are days you don't feel like doing it but you do."

Tambarino discovered his flair for comedy as a youth when he was driving around with some friends and started doing improvisations. Now, he travels to various clubs throughout the country, and has also appeared on cable television.

He admits he would not mind doing a sitcom on television, although it would probably mean moving to Los Angeles. One reason is that he would not have to travel.

"It kicks doors open for you," he added.

However, for now he is happy continuing to deliver his high energy act from his home base in Chicago.

John Tambarino will appear at the Mainstreet Comedy Showcasing, 314 E. Liberty, Ann Arbor, at 8:30 and 11 p.m. Friday, July 5, and 7, 9 and 11 p.m. Saturday, July 6. For reservations or information call 996-9680.

table talk

Summer menu

Tastes of "Summertime in Michigan" are showcased in a summer menu Thursday, July 11, through August at Kruse and Muer Quality Foods in Rochester Hills and Kruse and Muer on Main in Rochester. Items include Strawberry Spinach Salad, Homemade Baked Cheese Ravioli Primavera Alfredo and Smoked Salmon Fettucine. Fruits and vegetables are provided daily by the Pat Goike Farm in Washington, Mich. Customers at the Kruse and Muer restaurant may purchase fresh produce to take home from farmer's markets in each restaurant lobby.

Chef of year

Certified Executive Chef Richard Benson, culinary arts professor at Schoolcraft College in Livonia, has been named Chef of the Year by the Michigan Chefs de Cuisine, a chapter of the American Culinary Federation. Benson is chef/proprietor of B&B Catering, Inc., and also serves as the regional chef for the L.J. Minor Corp.

Cafe re-opens

The Bates Street Cafe has re-opened for the summer, inside the Community House in Birmingham. It is housed in one of the new rooms recently added to the original 60-year-old building, facing Merrill Street. The cafe is open from 11 a.m. to 3 p.m. weekdays before the "In the Park" concert series. Featured are such specialties as Shrimp Helga Salad, Poached Salmon with mari-

nated vegetables, Spinach Pie, assorted summer salads and sandwiches. Prices range from \$5-\$11.

New Orleans

Cuisine of New Orleans will be highlighted at the special monthly dinner at 7 p.m. Monday-Tuesday, July 29-30, at the Lark restaurant in West Bloomfield. Honey Louisiana Quail Stuffed with Andouille Sausage, Veal Force meat and Mushrooms is one of the courses. Dinner is \$67.50 per person. Reservations are required.

Pub & Grub

Robbie Timmons, news co-anchor with Bill Bonds at WXYX-TV, Channel 7, in Southfield, and her husband, WWJ Radio sportscaster Jim Brandstatter, spend their weekends working at their family's restaurant, Brandy's Pub & Grub, in Au Gres.

Mich. Timmons and Brandstatter are co-owners of Brandy's with two other Brandstatter brothers and their wives. The moderately priced restaurant is open for lunch and dinner. Fresh perch and walleye from Lake Huron (\$7.95) leads the menu on Friday-Saturday nights.

Light menu

Arby's restaurants introduces its new Light Menu this month, offering sandwiches, all under 300 calories and 94 percent fat free, and salads. Sandwiches are Roast Turkey Deluxe, Roast Chicken Deluxe and Roast Beef Deluxe. Salads are Chef Salad and Garden Salad.

News about area restaurants is included in this column. Send information to be considered for publication to: Ethel Simmons, Entertainment Editor, Observer & Eccentric, 36251 Schoolcraft, Livonia 48150.

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