

Spot Checking

Food ★ Fun ★ Frolic
By Bill Whitman

Tell It Like It Is...

And that's not always easy—telling it like it is—cause what may be one thing to one person could be something else again to another. And you can't please all the people all the time, or however it is that goes.

Taste buds vary, from mouth to mouth and from time to time. For example, have you ever just finished your breakfast and had your wife ask you what you wanted for dinner? Woosh! At that point, who knows!

Raved one time about some delicious cuisine at a particularly nice spot along our dine-out beat. Some people took our tip, went there and were disappointed so the board lit up like a Christmas tree.

Now y'see, the cuisine or quality of same hadn't changed one iota but these people just weren't ready for that which they had ordered but didn't think to blame their own taste buds. They blamed everything else.

So let's live dangerously and mention, as starters, the new luncheon soup menu that John Gregory has come up with over the Torrance Ramada Inn.

It's a choice of two different gourmet soups which Mr. Gregory, owner-host of The Ramada, has personally tested until he felt it tasted just right. They come served in individual tureens accompanied by sourdough bread.

The international flavor prevails with French onion, Russian borscht, and English Cockie-Leekie heading the list.

These soup dishes are meals in themselves and a real taste treat these blustery days we're facing. So try this some day soon for a noon-time delight. And at 55 cents you can't possibly bawl us out too extensively, even if your taste buds aren't timed in on that particular day!

Now here goes the neck again and this time it's with authentic Spanish food. That's Spanish, not Mexican!

Boulevard is probably paelia a la Valenciana.

Gourmets come from miles around our Southland to enjoy this native dish of old Spain. Not only is the dish itself enjoyable but the price as well 'cause it runs just \$3.85 on the dinner.

This is a seafood-chicken combination dish consisting of chicken, shrimp, clams, and squid and cooked with saffron rice. Comes served with assorted relishes, choice of soup or salad. Makes for most delicious dining.

Incidentally, the first prize winner at the International Wine Exposition in Bordeaux, France, has finally found it's way to the Matador.

Following a wait of some six years the 98-case order of Monte Real was finally received from the Bodegas Riojanas in Spain. It's a choice table wine of the 1959 vintage... "a good year" according to owner-host Bill Fremont.

In a mere two short years of operation, Jerry Sutton's S.S. Princess Louise Floating Restaurant has come in for many awards of excellence, the most recent being the Silver Circle Award for 1968 by the Restaurant Writers Association of Southern California.

The Princess is in excellent company, too, with such fine dine-out spots being honored as Scandia Chasens, Perino's, LaRue, L'Escoffier Room, Matador, Marquis, Trader Vic's, The Cove, La Scala, and the Bel Air Hotel.

But The Princess ran off with all honors for outstanding cuisine, excellence of service, hospitality and atmosphere, which you must admit is a fairly sizable bundle for a "child" in the industry.

Owner-host-captain and crew Jerry Sutton, in accepting the distinguished award, paid special tribute and thanks to his general manager, Mike Morrell, his restaurant manager, Dick Fox, executive chef Paul Peron, and his sous chef, Leo Roy for their personal contribution to make the Princess

Louise one of the Southland's leading restaurants.

Permanently moored next to the Terminal Island Ferry Building on the main channel of the Port of Los Angeles, the Regal Princess Louise was, just a scant couple years back, an ocean-going luxury liner carrying traveling merry-makers down the inland route from Canada and back.

Offering both American and Continental cuisine, this exciting floating dinner house is open every day for luncheon, dinner, cocktails, and banquets from 11 a.m.

It's easier to reach the Princess Louise than you may think. Just take the Harbor Freeway all the way to the end in San Pedro, cross the Vincent Thomas Bridge (have your quarter ready at the far end 'cause that's the part of the freeway that isn't free) then stay in the right lane and take the first road off which is Ferry. From there, just follow your nose and if it's as big as this one—you can't miss it!

Buess you know the opera season has begun in Los Angeles. Rinsky-Korsakov's "Le Coq d'Or," which opened the first of 15 performances by the New York City Opera on the 22nd at the Music Center's Pavilion will be repeated on Dec. 6. This Tito Rudel Capobianco production which has settings by Ming Cho Lee and costumes by Jose Varona, features Beverly Sills, Joan Summers, and Norman Treigle, with Julius Rudel conducting the New York City Opera Orchestra.

There'll be two performances each of "La Boheme" through Dec. 8, "Cavalleria Rusticana" and "Pagliacci" on a double bill, "Les Contes d'Hoffmann," the West Coast premiere of "Bomarzo," a new production of "Manon," and three performances of a new production of Gounod's "Faust."

And if that doesn't take care of you opera buffs for a starter, you might be interested in knowing that "Das Rheingold" will be performed in German in Shrine Auditorium during the sea-



IRONSIDE PRINCESS... Just how "Ironside" the S.S. Princess Louise is would be problematical but Raymond "Chief Ironsides" Burr chose the Princess for a waterfront episode last week. Shown above is owner-host Jerry Sutton, Burr and John F. Parkinson, assistant manager of the Port of Los Angeles.

son of grand opera presented by the Music Center Opera Association in conjunction with the San Francisco Opera. This will replace "Salome" which was originally announced for the March 1-30 season of ten productions in 18 performances.

Los Angeles audiences will have the opportunity of hearing the first two productions of the entire "Ring" cycle contained in a current four-year program on the San Francisco Opera. Season tickets go on sale in December.

There're some real treats awaiting you at the Santa Barbara Inn next time you're up the coast a ways.

They're featured specialties of the day and include such goodies as whole breast of young caponette (under glass, no less!) served on a slice of ham, madeira wine sauce, sliced black olives and fresh mushrooms caps, Parisienne potatoes, asparagus spears hollandaise and all at the handsome price of \$3.75.

Or, maybe at a nickle more you'd like the cassolete of braised tenderloin Beef a la Deutch, simmered in Burgandy wine garnished with fresh mushroom caps, sliced green pepper, German fried potatoes and green vegetable.

Then they've also got the seafood special—fresh fish in season served with potato and vegetable at \$3.95. There's dancing and en-

tertainment 7 nites a week at the Santa Barbara Inn.

Then as an added attraction "Pow-Wow's" they hold there in the Firewater Lounge of the Smith Bros. Indian Village Restaurant.

Where else can you go to get those double-sized cocktails daily, Monday through Friday from four in the afternoon 'til six in the evening? Sure the regular prices prevail but they're monsters!

John and "Dave" the Indian Village's "medicine

men" are ever on hand to blend your favorite potion—on the double—which is guaranteed to drive away all manner of evil spirits.

And about now you must be getting ready for those holiday meetings that seem to have a habit of falling along about this time every year so while enjoying your pet libation, look over the facilities available at Indian Village for banquets, parties and meetings—or just plain old pow-wows. Ample space for dining and drinking.

You'll find the experienced staff here most cooperative and helpful with their printed menus, all moderately priced ready, willing and able to help you

with your plans for your next get-together. So let's have some togetherness for the holiday season.

Caught that hit thing that's going on at the Huntington Hartford Theatre in Hollywood yet? It's got to be one of the funniest things to hit this town in a long time and just heard that author Neil Simon "is at his funniest when he's mad" if that makes sense.

In his "Plaza Suite" show for example, he weaves himself into a situation and even though it's his own brain child, he finds himself getting mad at what he just put down on paper. Like in the first act of this three act presentation.

He got mad at the woman who wanted to "relive her wedding nite" yet he created her.

"I've seen her many times," Simon says. "She's in her late 40s and her husband has gone off with his secretary or someone else—and I say, 'Gee, that's just rotten—it's not fair!'"

But there you have it. Simon dreamed her up and then got mad at the whole thing.

In the second episode, he got mad at a bunch of people who told a bunch of lies to themselves. Then he got mad at the young bride-to-be who locked herself in the bathroom on her wedding nite. Once again, Simon's own brain child but yet he got mad at his characters.

And so it goes throughout the current smash "Plaza Suite." And come to think of it, Mr. Simon must be a bit of a character himself, but doesn't it intrigue you to think there are people like this? Makes for an interesting bit of background music when you go to see "Plaza

Suite" starring Dan Daily and Lee Grant.

While we're on the subject of holiday parties and facilities for banquets, etc, there's another spot in Torrance that has some fine space available for such goings on.

It's Rose and Louis Song's Tea House Restaurant and Cocktail Lounge on Crenshaw near Pacific Coast Highway. They've got plenty of space for those private parties but better nail it down if you're planning anything real soon.

By the way, Ronnie's little cocktail lounge in the rear is enjoying some swinging things these nites.

As you probably know, it's Teharu and the Young Polynesians Monday through Saturday nites and caught recently helping out with song and dance were a number of folks well known in the field of entertainment, Polynesian style.

Tahitian favorite "Sunee" offered some exotic styling in Tahitian dancing, along with "Susie and Jean."

So that gives you the rough of the "happening" going on at the Tea House these chilly fall evenings. Get's warm inside, though, you can bet!

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ELABORATE... That just about covers it at the International Hotel's Grand Ballroom, as does the spanking new carpeting of same, reflecting the richness of the recent \$250,000 modernization program the room has undergone in recent weeks.

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