

Spot Checking

Food ★ Fun ★ Frolic
By Bill Whitman



Andre's 10th Anniversary

It was, indeed, a full evening of fun and dining last Friday night at Andre's of Beverly Hills when co-owners Don Medica and Domenic Andreone threw a bash to end all bashes.

This was done a little different than most of these type things in that you were permitted to order direct from the menu rather than the customary "prepared" menu.

We selected the lobster tails which were excellent. Others in our party ordered things like steaks, prime rib, etc. and all came from the kitchen promptly and with equal quality. They even furnished each table with a special, large bottle of bubbly which enhanced the meal no end.

And though the spot was crowded, as usual, the service was unsurpassed, yet nobody seemed to be rushing. Here's a bunch of culinary experts that know their business. It's no simple task to bring food to the tables and on time, and make it appear effortless. All this plus every person at Andre's seems to have a wonderful nature and all with a remarkable sense of humor.

So why not jot it down in your little book to make it by Andre's of Beverly Hills one evening soon. You'll be glad you did! They're at 8635 Wilshire Blvd.

Incidentally, there's a secret recipe of house dressing for your salad, y'know at Andre's but here's something you probably didn't know. You may get this self same dressing to take home merely by taking a short trip to the other Andre's. That's the Town and Country at 3rd and Fairfax. Chef Andreone prepares it for both spots. But keep it under your hats. Don't let on to Andre's that we spilled the beans!

Here's a swinger! Benny Eng's got an appetizer at his Wan-Q Restaurant that's out of this world and he calls it "Bula Maka", whatever that means. It's succulent tenderloin of beef, boiled in Benny's own secret ginger sauce and served on bamboo spears. Fan-tastic! See? Everybody seems to have a secret in the culinary world these days. That's the happening at Wan-Q.

It's getting that time again when the bar tenders of our



FRIENDS . . . Which is what Amigos means in south-of-the-border talk. He's Phillip C. Holland, owner-host of the Amigos Family Restaurant in the Del Amo area of Torrance.

fair city vie for honors in the putting together of exotic cocktails for your enjoyment.

The date this year has been set for April 28th for the annual mix-off for the California Bartenders Guild at the Beverly-Hilton Hotel.

This is a 100 full member organization with 98 associate members. The full members are all first class working bartenders to provide their professional services to the clientele of the finest restaurants and hotel bars in the state. This will be the eighth annual local event and will be the second time Guild members have engaged in local competition since their sensational victory in Spain in 1967. That year The Guild captured the world championship in the International Mixed Drink Competition.

This International event is staged in a different country every two years. Since the contest is usually a complete sell-out, it is necessary for those interested in attending to order tickets early for the competition and the sumptuous dinner and dancing which will follow the final judging.

You may approach any Guild member for tickets. They all have them for sale and you can tell if he's a member of The Guild 'cause he'll have the little blue flag hanging somewhere behind the bar where he's employed. Like for instance, Jose Ancona of the Red Onion Res-

taurants, Bob Koen of the Sam's Cafe organization, Bill Bryan at the 488 Keys, and many others. Just tell 'em what you want and they'll produce.

The Matador Restaurant in West Los Angeles is the scene these nites for the sports and entertainment people as they visit Bill Fremont's authentic foods-of-Spain spot to enjoy the delicious foods and Flamenco show.

Basketball star Jerry West was a recent dine-out at The Matador as was President Dan Reeves of the Los Angeles Rams. Also visiting recently was regular Gig Young, Henry Fonda, Edward G. Robinson and George Burns.

Understandable, too, with the kind of fare offered at The Matador.

Ever hear of onion gulch potatoes? Or Indian succotash? Pioneer salad, maybe? Or even son-of-a-gun in a sack? Yeah, it does sound like a recipe for "grub" out of a Bret Harte dime novel and it very nearly comes to that.

It's a Wyoming event taking place on the 14th and 15th of this month at the Beverly Hills Hotel when Wyoming, in an effort to become better acquainted with its sister state, California, will stage these two Wild West Rendezvous dinners, hosted by that state's Governor, Stan Hathaway. Co-hosting will be Natural Resources Board and Travel Commission. The dinners will honor Los Angeles area governmental, industrial, communications media, and travel-directing personalities.

You'll find both elk and moose as entrees on the dinners and highlighting the side dishes will be offerings with an "old West" flavor. Dishes that the cowhands of yesterday first concocted.

All in all, it should be a dandy event, both nites.

Want to join the parade and get in on the ground floor of a good thing? Well here's your chance to go into business for yourself at a minimum of risk on your part. It's the Pearly King Fish 'n Chips operations. Everything is done for you—or practically everything. You step into a "turn-key" operation in which Pearly King has worked out all the details for you from the very distinctive and attractive decor down to the most minute operating procedure.

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GOOD NEIGHBORS . . . That's the goal of Gov. Stan Hathaway of Wyoming—to get better acquainted with his sister state, California, as he hosts two Wild West Rendezvous dinners this month at the Beverly Hills Hotel.

available to you for advice and guidance.

Sounds like a winner from here. Y'know more than every third meal today is bought to take home and in the last five years alone take-home sales have increased by 26 per cent and it's expected that by 1975 this demand for quality, low-priced food will increase by 50 per cent. And these franchises aren't too expensive.

If you're interested, why not get hold of Dan Green at the Pearly King on Crenshaw Boulevard in Crenshaw Square. He'll help you.

If you look sharp you'll notice that Bob Mumey has some of these goodie specials on again over at his Wray's Restaurant in Gardena.

He's starting things off with the Sunday special of Stewed

Chicken at one-three-nine that includes a choice of soup or salad, (and both of these are equally tasty at Wray's) hot roll and butter. That's butter, Buddy—not oleo!

Then as an extra added attraction for the day they've got those delicious hot biscuits Sunday mornings if the spirit so moves you!

The Monday thing to follow is again the broiled brochette of beef served with rice pilaf. Comes with a mixed green salad and your choice of dressing. This one'll run you one-four-nine.

And the piece de resistance arrives on the scene on Thursday for the "all you can eat" bit in the spaghetti department, all beautifully buttered and tasty with the Italian meat sauce, grated Parmesan cheese, toasted garlic bread



SMILING TRIO . . . They usually are smiling, too, as are the guests at the Pen and Quill Restaurant in Manhattan Beach when the famous Bel Aires hit the stand with their exciting sounds and impromptu entertainment nite.

plus a mixed green with your dressing choice, naturally. All goes off at 99c!

Incidentally, that's quite an operation Bob has over there at 16421 Crenshaw Blvd. He's sole owner and the original founder of Wray's Restaurant and a tribute to Bob Mumey is the fact that he's got about the same bunch of fine and efficient people working for him as when he started out.

This is the way Bob operates. He likes to keep the people he hires and is constantly on the look-out for people who are living in the area and want to make it their home. In this way, Bob feels assured of having a "happy family" at Wray's Restaurant.

In case you'd like to give 'em a call over there and make sure just what the specials of the day might be, try

772-4057 and get your answers first hand. Oh, and don't ever pass up those hot fudge sundaes! They're something!

That's a swingie-thingie appearing currently at the United Artist's Theatre in Torrance! It's "Bullitt" featuring Steve McQueen and a real thriller. Packed with action including one of the most harrowing rides you'll ever hope to have around the hills of San Francisco. Unforgettable!

It's of course in full color (what isn't these days!) and McQueen turns in an outstanding piece of work, as does everyone else in the film. Sure you'll have a bit of violence but then, that's life. Go see!

So while we're on the movie subject, there's another billing in town that should do you something. This one's at The Radium Drive-In Theatre and started this week.

This one we've been waiting for—it's "The Stalking Moon" with Gregory Peck and Eva Marie Saint. Understand there

are some exciting moments in this one, too!

It's a double bill with the companion film starring Michael Caine in "Play Dirty," a WW II feature, it would seem according to the payroll we're looking at. Haven't caught it as yet but have high hopes.

Then next week over there on Redondo Beach Blvd. in Gardena it'll be "The Dirty Dozen" and "Grand Prix."

Keep in mind that this is only the week of the 6th and that doesn't give you too much time to nail down your tickets and reservations for Sam Failla's "Torrance Nite" thing at the San Franciscan.

Y'see, Sam's sponsoring this particular nite for the Dodgers-Giants nite (now that doesn't mean he's picking up the tab just because he's "sponsoring" the event — just means he's promoting the thing!) on Monday, April 21st when there'll be all manner of good things offered to you base ball buffs.

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