

Spot Checking

Food ★ Fun ★ Frolic
By Bill Whitman

Is My Father in That Bistro?

If he isn't, he should be, and you should be picking up the tab for his repast. With solids as well as liquids, this coming Sunday being Father's Day and all. Remember, he picks up YOUR tab enough during the rest of the year.

And what a good kick-off spot the Indian Village Restaurant at 4020 Pacific Coast Hwy. would be.

"Father's Day or Any Day," says manager Virginia Haack, and y'know something? She's right!

There's quite a treat in store for you and him at Smith Bros. when you order the planked salmon. It's prepared just as the Yakima Indians do it. Plus, the salmon is shipped in daily from the State of Washington and then the battery of experts in the kitchen put together this delectable treat and serve it on hard wood planks.

Accompanied by a savory dressing made with herbs from their own garden, the fish comes topped with genuine juniper berries.

This doesn't necessarily

Apartment Group Opens New Offices

The rapidly expanding California Apartment and Motel Management Association, Inc., has recently opened an 8th regional office in Torrance in order to provide complete statewide coverage to the industry. Announcement was made by John Itzel, president of the statewide organization.

The CAMMA Torrance office is located in the State Department of Employment Building at 1081 Engracia.

CAMMA has for some time established itself as the leading training and placement facility in California for apartment and motel management employment.

Seek Talent For Summer Song Recital

Talent for a summer recital which may be presented in Hollywood Bowl later is being sought by Adrian Rosati, voice instructor in Manhattan Beach.

Rosati, who teaches the "bel canto" method of singing under the sponsorship of the Manhattan Beach Recreation Department, will be interviewing applicants during his Saturday classes beginning at 2 p.m. at Live Oak Park community building in the beach city.

Rosati also will offer special instruction for talented individuals or groups which want to further voice studies or to train for special performances, he reported.

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U.S. SAVINGS BONDS

have to be a treat strictly for Dad. You can bring the whole tribe and get away quite reasonably at family prices. There's an interesting American Indian atmosphere at the Indian Village to fascinate the young ones while Mom and Dad enjoy a leisurely cocktail before dinner. Try it one time...and you'll go back.

Although it's been open for a couple weeks, the grand opening of Little Tony's isn't scheduled for another couple weeks, it's really something new in this area—mayhap in all of Los Angeles.

This is the beginning of a chain of "the house of the 25-cent Pizza." That's right! A two-bit pizza, but it's a whole of a lot bigger than a two-bit piece! A meal in itself, it is!

This is a joint enterprise by two joint enterprising guys by the very likely names of Frank Accetta and Vince Guarriasi at 1557 W. Carson in Torrance, and they're no Charlie-come-latties to the food dodge.

Many of you are surely acquainted with Tony's Steak House and Pizza Corner down in San Pedro. Well that's Frank's operation where he's been swinging with the culinary arts for minny, minny, minny a long time...about the same length of time as Vince.

Designed as a "fast service, food-to-go" operation, Little Tony's was built from the ground up on a 1000 sq. ft. lot thereby assuring ample parking space for 50 or more cars at one sitting.

But the pizza isn't the only feature here. Let's take for instance, the spaghetti offering. Mrs. Housewife can get a bucket of the stuff and feed her entire family CHEAPER THAN SHE CAN WHIP IT UP HERSELF! Individual order of Spaghetti and meatballs goes for 49-cents the family size order (five members) is \$1.49 while the LARGE family order costs two-sixty for 8 or more people. And meatballs goes with each, naturally. Now in the event you're a ravioli family, just tack pennies more onto those prices.

Get this for a dinner bit, spaghetti with five meatballs, salad with a special Tony's dressing on a complete dinner basis including garlic bread and boiled down on the al a carte side of the menu it figures out to \$2.23 for a family of five! Now how's that grab you! Then for that quickie-bite, the meatball sandwich for 23-cents is rapidly becoming a popular thing at Little Tony's.

If Frank and Vince have it figured out right, there'll soon be a whole flock of Little Tony's springing up all over L. A. Will post you when they're ready for this action, though.

It's a 7-day-a-week operation here, from 11 in the aye 'til midnight. They're open 'til 2 on weekends.

There's a chef in t's town with whose culinary artistry you should become acquainted, if you haven't already. He's Fred Rufenacht, Chef de Cuisine Extraordinaire of the popular Matador Restaurant on Pico Blvd. in W. L. A.

Chef Fred, Swiss born, has a background that stretches

all the way from Switzerland over half of Europe and a great part of the United States as Executive Chef in all the better hotels and restaurants of the world. Executive Chef, yes, but here's a WORKING chef as well. You will find Fred in the kitchen of The Matador any day from noon 'til well into the evening, not only overseeing the preparation of his exciting Foods-of-Spain, but actually preparing the dishes himself, last they might not come out just to his liking. Y'know chefs all over the world, take great pride in their art and Fred Rufenacht is no exception. All those wonderful goodies that exhilarate your appetites while dining at the Matador Restaurant, rest assured, arrive at your table having undergone the TLC that only a justly-proud chef can give them.

The Charles Madigans of Inglewood were "exposed" recently to the excellent cuisine at the Matador when they celebrated their fifth wedding anniversary, as were the Philip Meyers of Westchester and Mr. and Mrs. Ernest Vichier. They're all most high on the choice dining offered at this west side spot.

Had occasion to swing by the Hunting Horn last Friday night to listen to the Art Thompson Duo and would have thoroughly enjoyed same were it not for the two yacking females sitting at the piano bar with their respective escorts. Never could understand why people will sit at a piano-bar when there are many tables available, and then out of complete inconsideration for excellent talent as well as other patrons who want to listen or dance, will sit and yak-yak in loud voices. Finally, the one in the red coat looks up and says, "Aren't those pretty beams?" Woosh!

Anyway, withal, we were able music, thereby holding some beautiful renditions offered by this talented duo, Art on piano that is played with feeling you wouldn't believe, and the coolest bass by Bart Horman. They both do vocals equally well, too.

Through a solid offering of "Kansas City" to a real swingin' rendition of "Nite and Day," these two keep the tempo of the room and the crowd. If it's a dancing crowd, they hang in there tough and let 'em dance, with danceable music, thereby holding

their audience, when only listeners are present, they mix up their songs and styles so as to please all. You've got to hear this team! They're really something, and there nitely, Tuesday thru Saturday for your dancing and listening enjoyment. Why not make the scene early and get in on that giant cocktail hour that goes on 'til seven when all regulars are 60-cents, then the duo comes on at 8 or so and play through 'til closing.

Now this may seem a little off the beaten track for some of you but when you stop to think it's only about a half hour from Torrance via the Freeway, it's not far at all. Many of you have friends and relatives in the Valley, anyway.

Bumped into (gently, though!) Millie's Seafood Grotto's genial mixmaster, Kenny Decker on his nite off last week and he came up with a dandy.

Seems there's a spot on Van Nuys Blvd. in Panorama City called Nob Hill and owner-operator Al Saks extended an invitation to a new thing in the L. A. area. (come to think of it, some enterprising spot in the South Bay area might think of taking up the same kind of operation.)

It's been tried before but not on such a lavish scale. This is musical comedy in it's truest form and presented right in the dining room before, during or after your dinner and is called "Broadway A La Cart," a truly delightful presentation.

The company consists of three gals and three guys with the most beautiful blend of talented voices we've heard in some time. Tunes from "Guys and Dolls" and "West Side Story" and done with all the aplomb of a Broadway extravaganza.

To single out any one talent would be well nigh impossible when you get such performers as Don Larson, Bonnie West, Maryls Watters, Joanie Larson, Ray Alex, and Linda Phillips all on a stage at the same time. This is indeed an evening of exciting entertainment with all the trimmings.

Add to this, the quality cuisine available at Nob Hill (San Francisco decor, natur-



TOE-TAPPING TRIO... It's the Dave Howard Trio that has been regaling the customers these nights at the Galley West Restaurant on the tip of the Peninsula, bringing the crowds back regularly for more of their listening music, danceable rhythms, and sheer nonsense. Good group!

ally, with that name) such yours. Excellent food plus top as prime rib, lobster tails (2), showmanship. The current fillet mignon, or the combination plate of filet and lobster tails and nothing higher than six and a quarter, you know you're in for a well-rounded evening. They even present a child's plate at a buck ninety-five.

All in all, it's a completely round evening for you and again. Go see!

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STROLLING TROUBADORS... For some solid "South-of-the-Border" music, it's The Tepeyac Duo, Vicente and Antonio, entertaining nightly at the Red Onion in Peninsula Center. A highly talented pair, both musically as well as vocal-wise.

That current attraction most versatile combos to hit they've got down at Galley West Restaurant at Marine-land is a real crowd-pleaser with Dave Howard on drums and vocals, Dub Frazier on piano and handling the specialty vocals, and John Duke thumping the bass. This is a swingin' group firemen who are vacationing and one of the hottest and in the Southland.

Dinners Served 5:30 P.M. - 11 P.M.

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