PRESS-HERALD FRIDAY, NOVEMBER 29, 1968



And that's not always easy Boulevard is probably paelia Louise one of the South--telling it like it is—'cause what may be one thing to one person could be some-thing 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

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.

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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

eise. So let's live dangerously and mention, as starters, the new luncheon so up menu that John Gregory has come up with over the Tor-

rance 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 ed until he felt it tasted use right. They come served in individual tureens accom-panied by sourdough bread. The international flavor prevails with French onion, Russian borscht and English Cockie-Leekie heading

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 tuned 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! One of the most called-for and his sous chef, Leo Roy shes offered at the Mata-for their personal contribu-or Restaurant on West Pico tion to make the Princess One of the most called-for

a la Valenciana. Gourmets come from miles land's leading restaurants. 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, shrinp, clams, and squid and cooked with saffron rice. Comes served with assorted relishes, choice of soup or salad. Makes for most dilicious din-ing ing

Incidentally, the first prize winner at the International Wine Exposition in Bordeau, France, has finally found it's way to the Mata-

Gor. 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' 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 excel-lent company, too, with such honored as Scandia Chasens, Perino's, LaRue, L'Escoffier Room, Matador. M a r q u i s, Trader Vic's, The Cove, La Scala, and the Bel Air Hotel. But The Princess ran off with all honors for outstand-ing cuisine, excellence of service, hospitality and atmoshphere. which you must admit is a fairly sizable bun-

dle fora "child" in the industry Owner-host-captain crew Jerry Sutton. in accept-ing the distinguished award. paid special tribute and thanks to his general man-

ager, Mike Morrell, his res-taurant manager, Dick Fox, executive chef Paul Peron,

Permanently moored next to the Terminal Island Ferry Building on the main chan-nel of the Port of Los Angeles, the Regal Princess Louise was, just a scant couple years back, an oceangoing 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 ayem.

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 free-way that isn't free) then stay in the right lane and take the first road off which

Coq d'Or." which opened the first of 15 performances by the New York City Opera on the 22nd at the Music Cen-ter's Pavilion will be repeat-ed on Dec. 6. This Tito Rudel Capobianco production which has settings by Ming fine dine-out spots being Cho Lee and costumes by honored as Scandia Chasens, Jose Varona, features Bey-Perino's, LaRue, L'Escoffier erly Sills, Joan Summers,

> chestra chostra. There'll be two perform-ances 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 and three performances of a new production of Gounod's

> > And if that doesn't take And if that doesn't take care of you opera buffs for a starter, you might be in-terested in knowing that "Das Fheingold" will be per-formed in German in Shrine



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 present-ed by the Music Center Opera Association in con-junction with the San Franat the Santa Barbara Inn. Then as an added attraccisco Opera. This will re-place "Salome" which was originally announced for the March 1-30 season of ten fabulous "Pow-Wow's" they

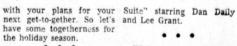
hold there in the Firewater Lounge of the Smith Bros. Indian Village Restaurant. Where else can you go to get those double-sized cocktails daily, Monday through Friday from four in the afternoon 'til six in the eve-

Organ. "John"

tertainment 7 nites a week men" are ever on hand to blend your favorite potion on the double-which guaranteed to drive away all

manner of evil spirits. And about now you must be getting ready for those holiday meetings that seem be 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

"John" and "Dave" the moderately printed emus, all Indian Village's "medicine willing and able to help you



. . While we're on the sub-Caught that hit thing that's going on at the Huntject of holiday parties and facilities for banquets, etc, there's another spot in Torington Hartford Theatre in Hollywood yet? It's got to be one of the funniest things

rance that has some fine space available for such go ings on. to hit this town in a long time and just heard that au-thor Neil Simon "is at his funniest when he's mad" if It's Rose and Louis Song's Tea House Restaurant and Cocktail Lounge on Cren-shaw near Pacific Coast that makes sense. In his "Plaza Suite" show shaw near Pacific Coast Highway. They've got plenty of space for those private parties but better nail it down if you're planning any-thing roal coan for example, he weaves him-

self 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 hustimes, in her late 40s and her hus-band has gone off with his secretary or someone else— and I sav. '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

Tahitian favorite "Sune offered some exotic styling oriered some exotic styling in Tchitian 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 thing. In the second episode, he

got mad at a bunch of peo-ple who told a bunch of lies to themselves. Then he got

and 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 intrique you to think there are people like this? Makes for an interesting bit of background music when you go to see "Plaza

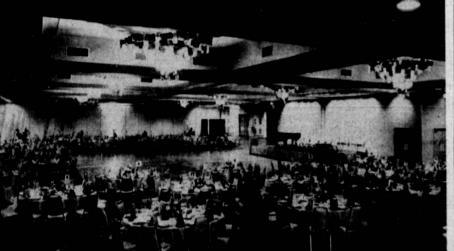
C THE NEWS harbor/ight RESTAURANT Spend Thanksgiving With Us COMPLETE DINNERS Adults - 3.75 Kiddles - 2.25 -I Dancing and Entertainment Nightly in the Lounge Open 4 pm to 2am

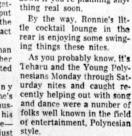
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pning? Sure the regular Village for banquets, parties prices prevail but they're and meetings-or just plain hen as an added attrac-tion from four 'til 8 p.m. You'll find the experi-you'll be regaled by Bill enced staff here most coop-Bailey at the Hammond erative and helpful with , Organ. "John" and "Dave" the moderatuly priced ready



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productions in 18 perform is Ferry. From there, just follow your nose and if it's ances Los Angeles audiences and have the opportunity of hearing the first two produc-tions of the entire "Ring" as big as this one-you can't miss it! tions of the entire "Ring" cycle contained in a current four-year program on the Buess you know the opera season has begun in Los An-geles. Rinsky-Korsakov's "Le San Francisco Opera, Season tickets go on sale in Decem

ber.

. . .

There're some real treats awaiting you at the Santa Barbara Inn next time

you're up the coast a ways. They're featured special-ties of the day and incude

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 musnrooms caps,

Parisienne potatoes, aspara-

gus spears hollandaise and all at the handsome price

Or, maybe at a nickle

la Deutch, simmered in

more you'd like the cassolet-te of braised tenderloin Beef

Burgandy wine garnished with fresh mushroom caps.

sliced green pepper, German fried potatoes and green

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

of \$3.75.

vegetable.

and Norman Treigle, with Julius Rudel conducting the New York City Opera Or-

new pr "Faust.

Auditorium during the sea-