

Entertainment

Steak house all right

by Norman Matthews

"It's a bit of allright" is the only way to describe the Cardwell Arms Steak House in Bolton which has old English decor, good food, warm atmosphere and sincere hospitality.

We were greeted at the door by Helen Tsouroumis who, with her husband Frank, owns and operates the restaurant and was acting as dining room hostess on the night of our visit.

The main dining room is designed in two levels, the lower one complete with a log burning, brick fireplace which generates a warm glow and deep aroma.

To relax from the day's pressures while selecting our meals, I ordered a Singapore sling and my companion chose her usual screwdriver. From the seven appetizers listed on the menu, we both chose the simplest of

dining out with norm

all, the chef's salad with oil and vinegar dressing (mixed and applied ourselves).

The waiter brought us an additional treat in the form of black olives, sliced kosher dills, and hot garlic bread.

Next came a choice of soup de jour or French onion soup and we both chose the daily which happened to be a delicious navy bean soup.

For the main course, my dinner companion chose the broiled dover sole amandine (\$9.50) garnished with almonds and accompanied by green beans and a side dish of french fried potatoes.

The meal was delicately prepared at our table and served with

finesse.

Only criticism was that, in spite of the heated flambe cart used to filet the sole, it was only luke warm when served.

My selection was the roast prime ribs of beef au jus, cardwell cut with Yorkshire pudding at \$9.75 which was an unbelievably large serving of tender meat.

Over one inch thick and covering almost the entire plate, I asked for medium to medium-rare and unfortunately one area was medium to well done and the large centre portion nearly rare.

Nevertheless, the beef was tasty, ample and juicy and I would certainly order it on my next visit.

The gravy was thin but natural, which was marvellous on the meat but disastrous on the Yorkshire pudding. Green beans and a baked

potato also came with the meal.

To tune up our taste buds and tantalize our palates, my partner and I enjoyed a carafe of white wine and another of red (\$1.25 each) both being an imported house brand.

Desserts are very tempting and I couldn't resist my favorite, creme de menthe liqueur parfait (\$1.95) and a pot of tea (35 cents).

My companion chose the cardwell coffee (\$2.75), which was prepared at our table in a manner similar to Irish coffee.

The waiter displayed great showmanship and a flair for flaming the mixed brew over an open fire, encompassing the glass in a blue glow of fire.

Total bill for two was only \$33.40 and we left a \$3.00 tip, bringing the whole cost to \$36.40.

Curtain Club's next production is "The big one"

"This is a big one," John McClain, of the New York Journal-American, wrote when Edward Albee's "Who's Afraid of Virginia Woolf?" first hit Broadway.

Other reviewers were equally lavish, following with such phrases as: "... a scorching, scalding, revealing and completely engrossing drama." - Thomas Dash, Women's Wear Daily;

"... a brilliant piece of writing." - Walter Kerr, New York Herald Tribune; "... An amazing accomplishment, a synthesis of comedy and drama, of bitterness and compassion, of accurate and poetic speech." - George Oppenheimer, Newsday.

10 shows

For those who have never seen Albee's play

Audience needed

Peter Appleyard Presents, a new TV show starting in the fall on Hamilton's CHCH, is looking for audiences.

Initial tapings will be held May 5 and 6 at the Brunswick House in Toronto, starting at 9:45 a.m. each day. The public is invited.

For more information, call 924-3363.

before, and who would like to see how the critic's views stand up, or maybe would just like to see the play again, they'll be able to do that for 10 performances, May 20 to June 4, when Richmond Hill Curtain Club presents its version of the evening of searing drama that takes place when two couples get together for some late night drinks and banter.

However, throughout it all, there is an un-

dercurrent of tragedy and despair, and a suspenseful mystery unfolds slowly in the last act, launching the play into a kind of "psychological limbo," in which the host and hostess have taken refuge.

"By now we know them," says Mr. McClain, "the writing is that explicit, and in the end when all the cards have been played, we are strenuously moved by the degrading mess they have made of their lives."

The cast of four features Jimmi Hunt as Martha, Keith Melville as George, Patty Cross as Honey, and David Phillips as Nick.

Ron Sollaway directs. Margot Crack and Joy Madden are co-producers. Pat Kantaroff and Peggy Gosling are stage managers.

Set design is by Michael Matyas, and construction by Gerry Crack, John Harold and Eric Radke. Beryl Forestall is the costumer.

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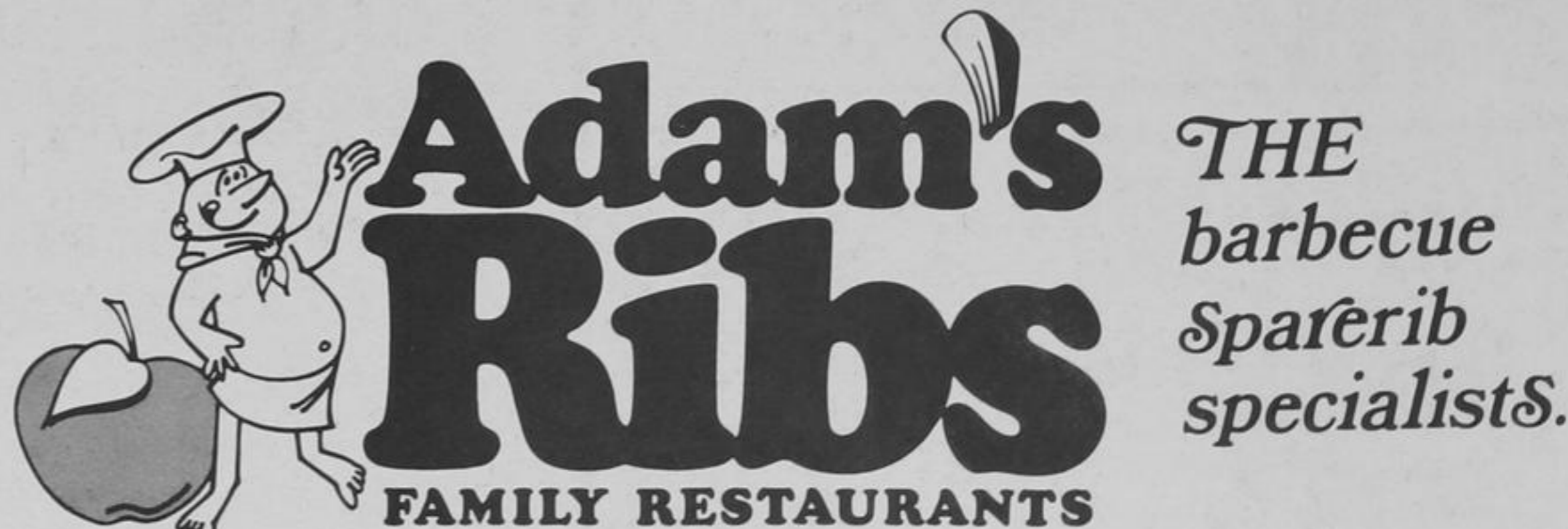
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THE TOWN OF MARKHAM PUBLIC MEETING MONDAY, MAY 9, 1977, 7:30 P.M. MARKHAM ARENA - Highways 7 and 48

A Public Meeting will be held by the Planning Committee of the Council of the Town of Markham to consider an application to rezone a residential property, municipally known as 310 Main Street North, Markham, to permit the conversion of an existing garage to a commercial use.

The proposal is to convert the existing residential garage into an automobile repair garage. There is an existing single family dwelling on the property, which is to be retained, and the garage which is proposed to be converted to commercial use, is located in the rear yard of the property. A rezoning from R1 to C3 is required to permit this change in use.

You are invited to attend the meeting and to state your support of or objection to the proposed rezoning. Should you be unable to attend, written submissions will be received up to the time of the meeting.

DATED April 21, 1977,

W. B. Grieve, chairman, Planning Committee.

T.M. Januszewski, Planning Director.

