

Ferguson horns in on weekend

By PAUL SULLIVAN

AH, THANKSGIVING: The threatened strike by the Amalgamated Turkeys and Allied Fowl Birds' International Benevolent Association failed to materialize this year, so Thanksgiving is definitely on. Incidentally, if you're still mobile after your feast, there's a lot going on around our town...



MAYNARD FERGUSON

The Bee Gees of Bluegrass but it's hoped they can survive that. Ronney Abramson is one of Canada's most interesting young woman singer-songwriter-guitarists. Tickets are \$7.50 and \$8.50, available at ATO.

MAX BYGRAVES: sings symphonic versions of Old Macdonald and the Hustle. Bygraves, a veteran of the English music halls, is the guest artist in the third concert of the du Maurier Star Pops Series. Marvellous Max is backed up by the Winnipeg Symphony Orchestra, Stanley Black conducting. At the Centennial Concert Hall, Oct. 12, 8:30 p.m. Tickets are \$8, \$7, \$6 and \$5, available at ATO and CBO.

CABARETS

STAGE DOOR: Tonight and Saturday night are the last nights for Toni Ingraham and Relation at the Winnipeg Inn's night spot. Starting Thanksgiving Day and playing until Oct. 28 are the Partners and Homestead Act. The Partners are a popular show band with a well-polished sense of humor. Homestead Act consists of Patsy and Elmo, and they play "crazy bluegrass."

UNCLE'S: One girl and four wild and crazy guys comprise Spellbound, who entertain at Uncle's until Oct. 14. A showband, they do a little disco, a little Neil Diamond, a little Barry Manilow and one Fleetwood Mac song. Plus they have a '50s act with more than 20 golden oldies from the graveyard of groovy goodies comin' atcha!

TOWN & COUNTRY: The queen of Canadian folk music, Sylvia Tyson, holds court this week and next at Vegas North. There's something about her that transcends cover charges, sweet, frothy mixed drinks, and hat-check girls. In fact, she takes you along into realms of unaccustomed grace.

CONCERTS

MAYNARD FERGUSON: Many jazz purists would call trumpeter Maynard Ferguson commercial, but kinder fans prefer to call him open-minded. And Maynard, who appears Sunday, Oct. 8, at the Centennial Concert Hall, calls himself happy. How many other 50-year-old trumpet players have a top-40 hit? Maynard has scored with the theme from Rocky. The show begins at 8:30 p.m., and tickets are \$8.50, \$7.50 and \$6.50, available at ATO.

GRAND OLE OPRY: Tonight they're gonna raise the roof of the Winnipeg Arena with 3½ hours of country-western music. Many of Nashville's finest, including Minnie Pearl, Stonewall Jackson, Bill Anderson, Red Sovine will be there. Y'all come down at 8 p.m. sharp. Tickets are \$9, \$8 and \$7, available at ATO, CBO and the Winnipeg Arena.

THE GOOD BROTHERS AND RONNEY ABRAMSON: Tuesday, Oct. 10, it's a Canadian Content double bill at the Playhouse. Star Kommand Productions will present the Good Brothers and Ronney Abramson at the Playhouse starting at 8 p.m. The Good Brothers are indeed three brothers who play good bluegrass and rock, dubbed "newgrass" by their p.r. machine. Also called

HOLLOW MUG: The Internationals sing the fables of Hans Christian Andersen, the Danish storyteller who created the Ugly Duckling, my favorite childhood role model. Until Oct. 20.

DISCOASTERS: Southeast Movement is held over again at the Iron Duke, at least until Oct. 10. Then comes Zulu. At Georgie's in the Kirkwood Hotel, local band Kachina finishes out the week; Three Penny Opera puts in its three cents starting Thanksgiving Day. White Ginger starts at the Left Bank tonight for at least 10 days. At the King's Plate, Raintree starts Monday. Until then, Brazz Taxx makes it hard to sit down.

PUBS

PUB CRAWLING: Start at the Royal Albert Arms and catch Fred Penner, starting Monday. As it's still early, pack a lunch and head out to St. James-Assiniboia for some country music at the Village Inn where Two Hits and A Miss (two males, one female) entertain. At this point, park your car, pack 12 people into a taxi and head out to the St. Vital Hotel for some badly needed Ozone, a local rock group. From there, you can walk (albeit unsteadily) to the Norwood Hotel, where Ron Paley is in his natural habitat, playing jazz.



Major figures in the Actors' Showcase production of Cinderella wait Matilda (Louise Fisher), Fairy Godmother (Gaye LePage), Frump (Diana for the Prince to arrive. From left: Wicked Stepmother (Roy Smith), Kemp), Greselda (Marilyn Gregory), Cinderella, (Leah Thordarson).

Kids love the magic of theatre, too

Is there a kid alive who isn't completely enthralled by children's theatre? There may be at least a billion or so who staunchly claim they hate the stuff, but, if you do manage to pull the plug on Starsky and Hutch and drag them into the theatre, all bets are off, and your monster is transformed.

There will be ample opportunity to try out the little dears this week, as both Winnipeg children's theatre companies are opening their 1978 seasons.

Thanksgiving weekend, Oct. 7, 8

and 9, the Actors' Showcase Children For Theatre will present as its opening production, Cinderella, complete with Prince, Fairy Godmother, three ugly sisters and, of course, the wicked stepmother.

Cinderella lasts an hour, important for the under-three crowd. There are two shows each day at 1 and 3 p.m. and one Oct. 10 at 5:30. All performances are in the Winnipeg Art Gallery and tickets are \$1.75. Group rates are available if you make reservations by phoning 943-2889.

The production is dedicated to Phyllis West, who has been with Actors' Showcase for the last 10 years. Miss West is also in the cast.

The Manitoba Theatre Workshop begins its 1978 season of children's entertainment Oct. 13 to 15 at the workshop, 160 Princess Street, with the Neighborhood Theatre production of More of a Family by Winnipeg playwright Alf Silver. More of a Family is about Amy, who runs away from home to find "more of a family." She ends up learning a lot

more than she bargained for. It is Silver's second play. His first, the more adult Dud Shuffle, was also produced at the workshop. Silver has published his first novel, Good Time Charlie's Back in Town.

All Sunday performances of the Workshop's season of children's entertainment are sold out; tickets still available are confined to individual 1 and 3 p.m. Saturday performances. Tickets are \$2 at the door. Reservations may be made by phoning 942-7291.

THE MOVIES

OPENING TONIGHT: Is probably the best clump of films to be offered this year so, if you do nothing else this weekend, take in the flicks. At the Northstar 1, Goin' South opens, a horse opera starring Jack Nicholson as a likable horse thief. At the Northstar 2, it's Who's Killing the Great Chefs of Europe? starring George Segal, an exceedingly plump and funny Robert Morley and Jacqueline Bisset. Somebody is bumping off chefs, starting with the hors d'oeuvres. Bisset is a pastry chef convinced her time will come. At the Colony, the new Woody Allen film, Interiors, opens. But Woody's not in it, and no one's laughing. Stars Diane Keaton as a very serious Annie Hall-type. The Cat From Outer Space lands at the Garden City. Walt Disney goes Star Wars. At the Northmain Drive-In, Deathsport with David Caradine and Panic, a Quebec film about the pollution of a city's water system, both open in Winnipeg for the first time. The Big Fix, a detective thriller starring Richard Dreyfuss, opens at the Garrick 1, and at the Garrick 2, it's A Wedding, the new film by Robert Altman, who brought you Nashville and M*A*S*H. At the Odeon, Farrah-Fawcett Majors stars in Somebody Killed Her Husband (I thought the Bionic Man was immor-

tal). Finally, the Park has Madame Rosa, last year's winner of the Oscar for best foreign film. Heaven on earth for the popcorn brigade.

ON THE EDGE: At the Planetarium auditorium, a series of social and political films. Tonight, a double bill: The Harder They Come, from Jamaica, starring Jimmy Cliff as a reggae outlaw, and The Lost Honor of Katharina Blum, a 1975 West German film, about a girl unjustly accused of terrorism. Oct. 7, it's Katherina Blum alone, and on the 8th, The Harder They Come will be shown alone. Films are screened at 8 p.m. Admission is \$1.50 at the door.

MANITOBA THEATRE CENTRE: The new season opens with a dress rehearsal of A Midsummer Night's Dream, Will Shakespeare's comedy of love and magic. Rush seats only for the dress rehearsal, Oct. 12 at \$3.50. Curtain rises at 8:30 p.m. Opening night is Friday, Oct. 13, but all those fairies should protect the cast from any bad luck.

THE U OF M THEATRE GROUP: Edward Albee's Who's Afraid of Virginia Woolf? is on tonight until Sunday, at the Manitoba Theatre Workshop, 160 Princess Street. Oct. 12, it

moves to the University College Theatre Studio at the U of M. The play is directed by U of M drama prof George Toles, who also plays George in the production. Margaret-Anne Foran is Martha, his bitter half.

NATIONAL ARTS COMPANY THEATRE COMPANY: presents the French-language play Arlequin, serviteur de deux maitres, directed by Jean Gascon tonight and Saturday night in the Playhouse Theatre at 8 p.m. Tickets are \$5, \$8 and \$7, at ATO, CBO, and the Centre Culturel Franco-Manitobain.

excursion to Miami, Man., and the old-time fiddlers competition, Oct. 7 and 8. Dances, prizes, food and "refreshments" round out the fun. Saturday's program starts at 7:30 p.m. and admission is \$3. Sunday's starts at 2:30 and admission is \$4. Both days, all events are at the Miami Convention Centre. See seven-time Canadian fiddle champ Ed Gyurki and CKY weatherperson Sylvia Kuzyk.

OKTOBERFEST: For \$2.75 (plus tax & agency fee) you can turn Thanksgiving into a Bavarian beer-fest. Do a turkey a good turn. Oktoberfest continues at the Convention Centre. Tonight and Saturday, 8 p.m. to 1 a.m. On Sunday, 5 p.m. to midnight. Tickets available at ATO and at the door.

AFX Grand Prix: If you have a boy, are a boy, think like a boy, or think boys have all the fun, go watch the model cars tear around the store Oct. 12 to 14 on Eaton's downtown fifth floor. Demos and practice runs Oct. 12 and 13, 11 a.m. to 3 p.m. Qualifying rounds are 5:30 to 8:30 Oct. 12 and 13 and 10 a.m. to 2 p.m. Oct. 14. It all culminates in the big race, a 100-lap between two of the city's best model car racers, 5 to 6 p.m. Oct. 14. There will be all kinds of prizes and a repair depot where you can get your charger repaired gratis. VAROOM!

OUT & ABOUT

HOLIDAY FLEA MARKET: is at the Winnipeg Convention Centre Thanksgiving Day (Oct. 9) from 11 a.m. to 4 p.m. No admission charge but the proceeds of a silver collection will be used by the Firefighter's Burn Fund to pay for equipment to help burned victims at the Health Sciences Centre. The St. Alphonsus Folk Choir will provide the musical accompaniment as you roam through the piles of obscure treasures and serendipitous delights.

MIAMI FUN AND FIDDLE FESTIVAL: The weatherman is calling for Indian Summer weather this weekend, so it might be ideal to mount an

Eating Out

Marion Warhaff

Restaurants come and restaurants go but those two dignified dowagers of Portage Avenue, Eaton's Grill Room and the Bay's Georgian Room, seem to go on forever. In some ways, they are primarily a woman's preserve but, in both places, the decor is sensible, the chairs are solid and there are enough males tucking into the heartier entrees to keep the tearoom feeling at bay.

On my last visit to the Grill Room, the consommé Breton was the standard insipid broth but the leek and potato soup (each soup 79 cents) was thick and pretty good. A selection of good (cold) rolls comes with the entrees; the best is something called brioche; the waitress pronounces it "brochee" and it doesn't remotely resemble a true brioche but, never mind, it's delicious.

The broiled lake trout (\$3.95) was better than many I've had in luxury restaurants, and the chicken pie (\$4.75), though under-seasoned, was made with good, freshly cooked chicken and a flaky crust. But the mashed potatoes have that nasty "instant" taste, the peas are canned, and the tossed green salad and coleslaw are tasteless.

The enormous tuna salad is OK; it comes with cucumber, stuffed celery, tomato filled with cottage cheese, carrot sticks, asparagus tips, pineapple, banana and raisin salad, and what looked like an entire head of iceberg lettuce (\$4 including soup or juice, jelly or ice cream and beverage).

The asparagus-cheese rolls (\$2.75)

embarrass me; I spend a good deal of time fulminating about canned vegetables and processed cheese (both of which are used) but — heaven help me — I love those rolls; so does almost everyone I know.

Other entrees are roast beef (\$6.25), salmon steak (\$4.75), omelette (\$3.25), entree salads (\$4 to \$4.50), and hot and cold sandwiches (starting at \$2.50 for egg or tuna salad, all including coleslaw).

Desserts aren't what they used to be: Honey-pumpkin pie is an under-seasoned (under-pumpkined, for that matter) pie with a plastic container of honey on the side; the weird-looking red velvet cake (it really is red) tastes like a cake mix of indeterminate flavor (four of us couldn't guess what the flavor was); a fresh strawberry tart was filled with huge, delicious strawberries but the glaze tasted mainly of sugar, and a custardy cushion between the fruit and the good but solid crust would have improved the whole thing. The best dessert was the pecan pie but even that, though loaded with pecans, needed more

flavor. All toppings used are artificial and I think they taste awful.

The Bay's Georgian Room is more liberated than its sister — you can tinkle with your meals here, which may account for the greater number of men, although they're still in the minority. The menu is fairly limited and, apart from three double-deckers which come with french-fries and salad (\$3.50), the only sandwich available when I was there was the special of the day — shaved ham (\$2.95 with soup and coleslaw).

The only entree salad is the salad bar (\$3.95) composed of salmon salad, egg salad, lots of different vegetables — raw and cooked — and raw, brown-spotted mushrooms.

The clam chowder and French onion soups (\$1 each) weren't bad; the special soup of the day was a thick, good vegetable soup (75 cents). You have to ask for rolls (they don't come automatically) but they are crusty and good when they do arrive.

The prime rib of beef (\$6.50 the small size, including soup and salad)

was devoid of flavor — and of sauce; when we asked we were told that only the natural beef "jus" was available. "Great," we said, but what came tasted more like natural canned consommé. The veal champignons (\$4.35) were processed-tasting breaded veal cutlets with what tasted like canned gravy and precious few champignons (French for "mushrooms" — there should be a law forcing restaurants which use French words unnecessarily to adopt French standards as well).

The broiled salmon steak (\$4.25) was slightly overdone but fairly good, and the beef and kidney pie (\$3.25), although its crust was leaden, wasn't bad. Here, too, the mashed potatoes had that "instant" taste, the vegetables were frozen peas or flabby green beans — and the salads tasteless. The salad dressing, although the waitress said the Georgian Room made its own, was indistinguishable from that thick, orange commercial stuff.

Other entrees are omelettes with choice of filling (\$3.95), filet of sole

amandine (\$2.95) in cream sauce, half a roast chicken (\$3.50) and a half-pound chopped sirloin (\$3.50). The special entree of the day was beef stew with dumplings (\$3.50).

Desserts here are also covered with that artificial whipped topping. The pecan pie was luscious and the pumpkin pie good (but order them without the topping); the Georgian Room, torte was a dry, tasteless chocolate layer cake, and the cherry cheesecake's cheese flavor was pretty faint.

Both dowagers are less popular than they used to be — not too many years ago, most shopping-cum-social lunches took place in one or the other and there was always a lineup (you got there before noon to be safe). These days, you can amble in almost any time and get a table.

If a restaurant is where you'd like to give thanks on Monday, be sure to check if the restaurant of your choice will be open and if it's serving the special Thanksgiving dishes you may be looking forward to.