



RECORDING artists Hamilton, Joe Frank and Reynolds arrive tomorrow at Under Ice House in Glendale for one night stand. Group presents two shows.

the jazz scene

By MIKE DAVENPORT

Stephen Stills second solo album, "Stephen Stills 2" (Atlantic SD-7206), is like his first solo album, a failure, and while we might dismiss one failure, two in a row is a bit much. It could be that, left to his own devices, Stephen just can't get it together, that he needs the creative foil of a Neil Young or a David Crosby to hit the creative peak he is so obviously capable of. His work with the Buffalo Springfield and Crosby, Stills, Nash & Young was great. His solo work isn't. I also feel that he is somewhat aware of this and has a certain amount of insecurity as a solo artist and therefore surrounds himself with a lot of horns and otherwise extraneous people who simply clutter up his music. My fondness for Stephen Stills music makes the disappointment of these albums even greater. Well, at least I can still listen to old Springfield albums.

Emmerson, Lake & Palmer's failure is of a different order. I thought their first album one of the finest of the year. Particularly in the instrumental approach the group set creative standards of an incredibly high calibre. I think that in their newest album, "Tarkus" (Columbia SD 4900), they got too hung up in their admittedly dazzling technique, and rather than employing it in the service of a particular artistic expression as they did on the first album, here they have made it an end in itself. There is so much great music on their first album, and on this one there is nothing but show, all surface and no substance. I guess I'll cross my fingers and await the third album.

I do not want to appear completely negative this week so I would like to mention a genuinely enjoyable album by Hedge and Donna called "Evolution" (Polydor 24-1063). I have never particularly cared for their work in the past for reasons really not worth going into here, but a quality in their singing has disappeared and been replaced by great strength and conviction. They're finally singing as though they really dig it. Also they are writing much better songs as well as recording some awfully nice things by friends. Finally, the sound on the album is greatly enhanced by the arrangements of Larry Fallon, who did the remarkable arranging on Van Morrison's "Astral Weeks" album. I can say little else except to urge you to listen to it.

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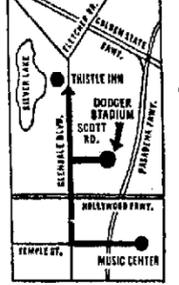
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Oyster Bar Beats Heat In Summer

"If you're looking to beat the heat, seafood at our oyster bar is more than 20 degrees cooler," declares manager Paul DeWarr of the Sherman Oaks Hungry Tiger. Among the ocean fresh offerings are cocktails prepared with the finest shrimp, crab and other shellfish. Served with a special sauce and lettuce, they air-condition from the inside out, says DeWarr.

Keeping cool in nature's own containers are the freshly shucked oysters and cherrystone clams, served on the half shell. For a really refrigerating pickup, DeWarr recommends the seafood platter. Clams, oysters, shrimp and crab legs are served on a bed of chilled ice, with a special sauce for dipping. Cocktails of the alcoholic variety make pleasant accompaniment to the oyster bar treats, he points out.

CAFE RAMBLINGS with LARRY LIPSON

Canoga Park Offers Restaurants with Flair

The restaurant that prospers these days is the one that stands away from the crowd; the extraordinary rather than the ordinary; the independently creative rather than the copycat; the one that can make changes without a lot of fluster and bluster; the one that can bend easily with attitudes and can adapt without losing its identity.

Canoga Park, the economically topsy-turvy West Valley area, is a great place to separate the men from the boys, restaurantwise. And in this environs of fluctuating wealth a couple of interesting dining establishments have been born, nurtured and matured.

Four years ago almost to the day, a newly-married couple with a great deal of enthusiasm took over a modern, coffee shop-ish (lots of glass and bright colors) restaurant that had gone defunct as part of a chain called Pappy's.

Jean and John Drabble retitled it **The Generous Briton**, the name taken from his parents' restaurant in Lincolnshire, England. He being English and she American, it seemed fitting that their restaurant somehow blended the best of both countries into an eating place with a distinctly unique personality.

Some of the dishes on their first menu, although interesting, were dropped completely due to lack of popularity. Others that were discarded have been brought back. Brook Trout with gooseberry sauce and mandarin chicken never made it. Canterbury spring lamb chops and Halibut in creamed parsley sauce are two of those that have been revived with a great deal of success.

Special dinners ordered with 24-hour notice are certainly not uncommon and do, indeed, seem to be welcomed. The most popular of these are Drabble's multi-meal version of the classic London mixed grill (he uses baby beef liver, bacon, sausage, lamb chops, ham, a small steak, lamb kidneys, grilled tomatoes, fresh mushroom caps and "Briton" potatoes) and the traditional steak and kidney pie.

Then there's regular favorites like Oliver Twist's lean beef "stew," which often moves at the rate of 18 gallons a day; baby beef liver bourgignonne, an entree that has projected this restaurant into the spot as the biggest fresh liver seller in the Valley; roast beef and Yorkshire pudding; fish and chips; a wonderful English hunt breakfast and the fresh, daily "English Tryfle" au sherry.

Prices run from \$1.95 to \$7.95 for dinners (or suppers as they're called) and include soup or salad, potatoes, hot rolls and a pot of butter. Menu categories highlight varied selections of steaks, seafoods, combinations, appetizers, specialties, desserts ("dollop of sweeties") and children's dinners.

Further east in Canoga Park stands McGuire's Restaurant.

Originally built as the Red Robin by Roy Harlow, it eventually came into the hands of the much respected McGuire brothers, Jim and Frank operators of two other successful Valley restaurants called My Brother's, where tasty barbecue food is served.

The Red Robin was also renamed My Brother's until quite recently, when a decision was made to give it a different image. The McGuire's sign has since been affixed to the front of the building.

The reason for the name change is most logical. The restaurant does not look like a barbecue eatery, but because of the name and the renown of the other My Brother's locations, many people thought the same menu was in effect here.

I dined here on Thursday night last week, scheduled as Irish Night, which I gather is a regular occurrence every third Thursday of the month.

Against the background of one of America's oldest working saloon pianists, Mabel Dell, playing Irish songs with the aid of some talented amateur singalongs, I ordered corned beef and cabbage just to get into the swing of things.

A hearty, hot potato and leek soup that surely fits into the cock-a-leekie category, kicked things off rather well, even though I would think bread would go better with it than one of those little cellophane packages of two crackers.

The gigantic mound of steaming cabbage, wrapped provocatively in corned beef and accompanied by a lovely, boiled, parsleyed potato and fresh, fragrant, cooked carrots, made me feel so healthy as I dug in, I was almost turned on enough to sing "Peg o' My Heart."

Yep, and this was before I started on the Irish coffees.

And across McGuire's big bar, the name Bushmill's would be echoed with increased fervor as that fine Irish whiskey became the "in" thing to order.

Trader Vic's Knows How

Trader Vic's showed its Circle of Fame worth Monday by producing a memorable dinner for the Restaurant Writers Association honoring the organization's new officers, with Mike Roy taking over the president's gavel from Lois Dwan.

Barquettes of sweetbreads with foie gras and red wine sauce and tartlets of Indian morel mushrooms chopped in a light cream, wine and shallot sauce were served as appetizers. A creamed puree of oyster and spinach, called Bongo Bongo soup, preceded a mahi mahi fish dish complemented with macadamia nut sauce.

Tenderloin of lamb, grilled and served with marrowbone and madeira sauce was the main entree. It was beautifully done with puke noodles and artichoke hearts stuffed with fresh spinach.

Loved every morsel. But remember, I like cabbage too.

Then Sablon; Now Vignon

A new French singing star is making his L.A. niter debut at the Playboy Club and it's about time somebody more mod than Aznavour came along; a Gallic heartthrob who can do for this generation what Jean Sablon did for my mother's.

Jean-Paul Vignon is a handsome, open-shirted, quivering cupid of a songster from France who sends love-arrows to every female in the audience, but is strong enough vocally to command respect from us males, who would otherwise jealously hate his guts for being able to turn on the ladies so effectively.

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