

Sunday, February 7, 1954

THE ROME SUNDAY AMERICAN

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SEEN AND HEARD AROUND THE MEDITERRANEAN

Clark Heads Boys Town Fund Affair

Tiber tid-bits: Gen. Mark Clark, whose 5th Army landed at Salerno and remained in Italy until the shooting stopped in World War II, has been named honorary chairman of a fund-raising banquet which will be held in New York March 2 on behalf of the Boys Towns of Italy. Msgr. John P. Carroll-Abbing, the Irish priest who founded various parts of the peninsula, will be a special honor guest at the dinner, general chairman of which is George M. Bragalin, treasurer of New York City. . . . the only person who got to see Lauren Bacall's Dimes benefit the other night: was the anonymous GI who bought the closed box in which swashbuckling film star Errol Flynn had to auction off. Army brass, at the last minute, decided the original plan to have Flynn wave the nightgown gently from the auctioneer's platform in an effort to run up the bidding was a bit undignified. The flimsy garment was carefully wrapped and tied up in a box and labelled "the mystery package." Flynn, his actress wife, Pat Wymore and actress Olga San Juan helped raise about \$2,000 for the March of Dimes campaign. . . . Cecil McGivern, controller of BBC's television programs, flew back to London via BEA after a week of visits to RAI video installations in Milan and Rome with an eye on the future exchange of British and Italian programs. . . . Japanese actress Laya Rukly left Rome for London, after a brief holiday in the Eternal City. She'll go on from the British capital to Australia to make a picture with Jack Hawkins. . . . TWA bairn Irene Brin, European representative of Harper's Bazaar, back from the Paris style showings, with her husband, Gasparo Dal Corso, proprietor of Rome's Obelisco art gallery. . . . Maria Riva, Marlene's little girl, opened with Sir Cedric Hardwicke in "The Burning Glass" at Hartford, Conn. . . . actor Jose Ferrer and his songbird wife, Rosemary Clooney, moved from London to Paris on their European holiday. . . . Getting closer all the time! The wine village of Frascati, flung up against the Alban Hills just south of Rome, is going all out for carnival this season. The big blow-off will be mardi gras on March 2, but festivities will start on Feb. 21, 25 and 28, and yesterday's sunshine brought with it the first hint of Roman spring.

Gen. MARK CLARK
... helps Italy again

German soprano, is starring these days in two productions at Milan's La Scala Theater—Mozart's "Marriage of Figaro" (dates: Feb. 9, 14 and 20) and Gounod's "Faust" (dates: Feb. 12, 16, 18, 21 and 24). Herbert von Karayan is conductor of the Mozart opera, and Artur Rodzinski that of "Faust."

Hypnotism Helps
London Typist
Land Boy Friend

LONDON, Feb. 6 (AP)—How a girl who considered herself an "ugly duckling" developed poise and found a boy friend—through hypnotism was told today in the British Journal of Medical Hypnotism.

The 25-year-old typist worried because she thought herself too tall, too round-shouldered, too undeveloped in figure, and wore glasses. A doctor gave her confidence by telling her during "waking hypnotism" that mannequins are tall; that artificial aids help the figure; that contact lenses do away with glasses; that she should walk confidently and become fashionable and get a good hair-do, too.

"The patient felt for the first time that life might be really worth while," Dr. S. J. Van Pel, president of the society, wrote in the journal in telling the story. "Soon she joined a tennis club, learned to dance and acquired a boy friend."

Loud Bang Ushers In
Hong Kong New Year

HONG KONG, Feb. 6 (AP)—Chinese New Year note in Hong Kong:

The postmaster-general announces that somebody put a firecracker in a letter-box at Lockhard road and O'Brien road. One hundred letters were destroyed, 200 damaged, 600 survived.

Embassadors—Vedat Asim Yerceli, New York; Cmdr. Thomas J. Ball and family, Wheaton, Ill.; John G. Taylor Jr., Teaneck, N.J.

Flora—Charles W. Hicks, Phoenix, Md.; Mrs. Amy Friedman Ellis, Taos, N.M.; Francis J. McGuire, Arlington, Va.; John and Mrs. Gill, Tacoma; Daniel (and Mrs.) Sargent, Darien, Conn.; Eric Tyler, Bootle, England; Mrs. Anna Maria Neiss, Tennessee; Matt (and Mrs.) Tadich, New York; Maurice Tuwle, Southern Rhodesia; Oreste Denola, San Mateo, Calif.; John Prescott Roderick, Falls Church, Va.; Mrs. Hester Catherine Ross, Oak Park, Ill.

Grand—Louis Stirling and Donald W. Janssen, Washington; Wal-

THE STAGE

Wanda Osiris,
Macario Enliven
'Made In Italy'

After an extended tryout tour, *Made In Italy*, the newest musical revue, has reached the capital and gaily installed itself at the spacious Sistina Palace Theater.

Starred in it are the blonde and charming veteran trouper Wanda Osiris, "the lady with class," and Macario, a sort of junior Italian Ed Wynn. Wanda's suave elegance and Macario's goody mimicry provide the antipodes from which emanates the spark of humor that injects buoyancy to the whole show. These two popular performers, however, are slightly handicapped by some less than brilliant sketches. Most of these could stand a little more pungency and pruning.

Other performers who met with the audience's wholehearted approval are statuette Dorian Gray (that name sounds familiar), and Michael, an expert juggler. Lots of applause was spontaneously accorded to the beautiful Bluebell Blondes and their partners, the Bluebell Rouges. Together they cut a lively, harmonious and attractive picture within Solari's choreographic arrangements. Folch's dazzling costumes and Carretto-Pompeii's original sets, including an imaginative reproduction of the "Spanish Steps" of Piazza di Spagna. The musical arrangements are contributed by G. Kramer.

It is quite all right to take *Made In Italy* as light entertainment, escape, diversion; but the product as a whole is definitely not for export, it standing to topnotch musical revues as vermouth does to bourbon.

—D.N.

Italy Says 'Ciao'
To Soviet Envoy

The anti-Communist Italian government threw a polite farewell luncheon yesterday for Mikhail Kostilev, recalled ambassador of Soviet Russia.

The host was Attilio Piccioni, foreign minister in the short-lived cabinet of Antonio Fanfani. Even in Christian Democratic circles, Piccioni is known as something of a right-winger.

The guest of honor is reported to have been a friend of Lavrenti Beria, executed chief of the Soviet secret police. He is going home next Tuesday.

Eggshell Trail

LAS CRUCES, N.M., Feb. 6 (AP)—A thief stole 12 dozen eggs from a farm near Las Cruces. Police followed his tracks and found a heap of shells and the 12 cartons. There was no sign any eggs had been spilled. They're looking for a man who could hold a 144-egg omelet.

Hotel Arrivals

lace W. (and Mrs.) Dreyfoos, San Mateo, Calif.; Mrs. Zelinda Rodi-Regalia, Cairo, Egypt; Maurice Wiessenberg, Vienna; Frederick (and Mrs.) Becker-Bentley, Caracas, Venezuela.

Hassler—Raymond Mann, Sagre, Pa.; Norman Miller, Baltimore; George (and Mrs.) Keeley, Cleveland; James Smith, New York; Paul McIntyre, Colorado.

Mediterranean—Bernard Brennan, Kensington, Pa.; Frank Newman, Hanover, N.J.; William Hibbert, Hillsboro, Ore.; Robert (and Mrs.) Maxon, Washington; Mrs. Ada Fraser, Cincinnati; Allan Galpin, Cutoraso, Calif.; George Gardner, New York; Wilfred Gardner, Salt Lake City; Angus Henderson, Bayside, N.Y.; the Rev. Robert Godwin, Minneapolis; Mrs. Josephine Contessa, New York.

Naples Hotel Turistico—The Rev. John G. Gill, Tacoma, Wash.; William Normann, U.S.; Oscar Gottlieb, U.S.

Where To Dine
Guide To Roman Restaurants

By JOHN HOBART

Food, like music, possesses to a remarkable degree the power of stirring the memory. Prout found that out when he dipped that cookie, or whatever it was, into a cup of tea and the taste brought back such a remembrance of things past that seven huge volumes were required to record it. Now it is quite possible that, even here in Rome, you may dream occasionally of those happy, happy, far-off days in Paris. If this nostalgic mood seizes you, you are advised to go to Le Caveau Parisien, located in the Hotel Marini on Via Tritone, where the cuisine is calculated to sharpen all your pleasant memories of La Ville Lumiere. One bite of the canard à l'orange, is enough to transport you back to Paris; one mouthful of the chateaubriant, and you are standing again on the Pont Royal, looking toward Notre Dame through the blue dusk, or perhaps you are dodging taxis on the Place de la Concorde. Ah, Paris, Paris!

Le Caveau, which has been in operation for three years, claims it's the only French restaurant in Rome. Although a few concessions are made on the menu to the Italian palate, such as spaghetti à la napolitaine, nouilles évelées Caruso and pizza parisienne, the main purpose of the place is to provide a cuisine that is authentically French. The Caveau's maître d'hôtel, Mario Berni, and the chef are both Italian, but both have worked in France and know all there is to know about such subtle Gallic preparations as filet de sole Bonne Femme. (Incidentally, Parisian "atmosphere" counts for little in this arched basement. There's a bright mural showing the Eiffel Tower, but that's about all. It's the food that matters.)

Perhaps you will start your meal with the paté de foie gras de Strasbourg or the filet de sole dipeppo, which is cooked in cream, mushrooms and shrimps, or the quiche Lorraine, a kind of soufflé with cheese and bacon. But it is well to save room for one of the two major specialties that Le Caveau offers as a main course—a superb canard à l'orange, with sautéed béarnaise or the miraculous canard à l'orange. This is the point where the Parisian memories start flooding in.

Indeed the canard is worth a paragraph of its own. Louis de Gouy, the great cookbook man, has pointed out that the ancients knew a lot about duck. In Athens, they sprinkled it with the wine of Chio; in Rome, with the white truffles of Libya. But they didn't know about duck with oranges, which was too bad. It took the chefs of France to discover that the taste of roasted duck blends supremely with that of the peeled orange—though by what happy accident he neglects to say. At any rate, Le Caveau's duck—which is de-boned for you by the waiter at your table—is something to know about. There is a wide divergence among duck authorities about where the most edible of these birds come from; Le Caveau imports its ducks neither from France nor Long Island, but from Lake Fogliano, near Genzano, a few miles south of Rome.

Do you want, for the end of dinner, something very rich, very special and very French? Then try the bananes flambées. They are presented with much courtly ceremony—a chafing-dish; butter; sugar that becomes "caramelized," as cooks say; additions of cognac and Aurum; paper-thin suzettes; and finally two bananas, which get wrapped up in the suzettes and soaked in the other ingredients. "Merveilleux" is almost too mild a word to describe them.

MENU MEMO: Le Caveau Parisien, Via del Tritone 17. Telephone: 63.341. Maître d'hôtel: Mario Berni. Specialty: French cuisine. Sample menu: Filet de Sole Dipeppo, 650 lire, or Quiche Lorraine, 400 lire; Canard à l'Orange (half the bird), 1,500 lire, (the whole bird, for two), 3,000 lire, or Chateaubriant, 800 lire; Salade Caprice, 180 lire; Bananes Flambées, 400 lire. Cocktail bar.

What's Going On In Rome

MUSIC

TEATRO DELL'OPERA—"La Bohème," by Puccini; Giannandrea Gavazzeni, conductor; this afternoon at 5 and Wednesday night at 9.

TEATRO ARGENTINA—"Symphony concert; Fernando Previtali, conductor; soloist: Wilhelm Backhaus, pianist (works of Sanmartini, Beethoven, Brahms); this afternoon at 5.30 and tomorrow afternoon at 6.30.

TEATRO ELISEO—Concert by I Musici (works of Albinoni, Vivaldi, Leo, Rossini); tomorrow afternoon at 5.

PIAZZA CAZUCCI, 3—Piazze Sampietelli—Historical Concerts series—"The Preludes of Debussy," with Sergio Fiorentino, pianist; Tuesday night at 9.15.

NATIONAL GALLERY OF MODERN ART, 131 Viale delle Belle Arti—American Painting of the 19th Century (works of Eakins, Ryder, Homer, etc.); open from 9.30 a.m. to 8 p.m. Last day today.

PALAZZO DELLE ESPOSIZIONI, 194 Via Nazionale—Loan exhibit of Dutch masters of the 17th Century (Hals, Vermeer, Rembrandt, Ruisdael, etc.); open every day 10 a.m. to 1 p.m., 3.30 to 7.30 p.m. Admission, 150 lire. Last day Feb. 14.

PALAZZO VENEZIA—Exhibit of historical miniatures, 9 a.m. to 1 p.m.; 3 to 7 p.m.

SCHNEIDER GALLERY, 10 Rampa Mignanello—Works by Matta; open 10 a.m. to 1 p.m.; 4 to 8 p.m.

LECTURES

PONTIFICIO ISTITUTO BIBLICO, 25 Via della Pilotta—R. P. Giuseppe Smith, S. J., on "The Land of the Golden Fleece" (Caucasian Georgia); this afternoon at 4.30.

NIGHT CLUBS

JICKY CLUB—RUPE TARPEA, 13 Via Veneto—Floor show at 9 p.m. and midnight. Telephone: 47041.

KIT-KAT, 23 Via Liguria—Tosoni Orchestra. Telephone: 48724.

NIRVANA, 27 Via Marconi (Largo Tritone)—Nightly shows. Telephone: 63193.

OPEN GATE CLUB, 3 Via San Nicola da Tolentino—Floor show at 9 p.m. International floor show. Right-Salto Orchestra. Tel. 461325, 470442.

VECCIA ROMA CLUB, 155 Via Veneto. Tel. 45566.

VICTOR, 84 Via Emilia—Music, dancing. Tel. 47538.

VILLAFRANCA, 31 Via della Vite—Floor show. Open 9 p.m. to 3 a.m. Telephone: 670454.

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