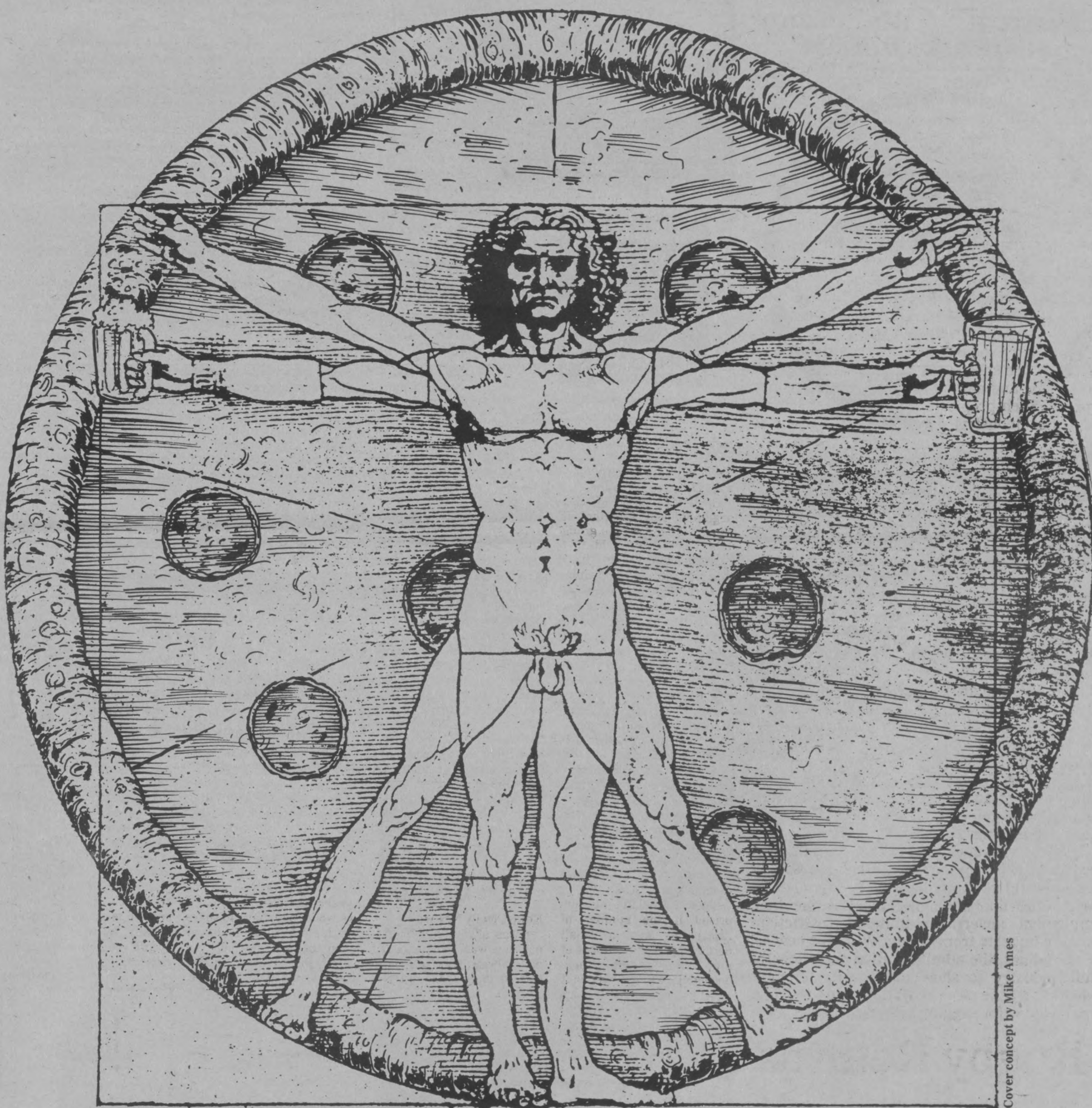


Daily Nexus
Entertainment



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Akiyoshi Highlights Music Conference



This weekend the UCSB Department of Music and the community of Santa Barbara will be sponsoring a major Conference on Music by Women, featuring performances of jazz and ragtime, children's music, chamber music, electronic music and instrumental and choral works.

A major highlight of the Conference will be the return to UCSB of renowned jazz pianist Toshiko Akiyoshi, who will be in concert this Saturday night at 8 p.m. with the UCSB Jazz Ensemble and a "Ragtime Combo" in Lotte Lehmann Hall.

Akiyoshi has recorded in the United States for the Norgan, Verve, Storyville, Metrojazz, Candid and Vee-Jay labels, and in Japan for Columbia, RCA, Victor, Takt, Asahisonorama and King, and she is consistently recognized by *Downbeat* Magazine's Critics Poll and reader popularity poll as one of the world's best jazz and ragtime composers and arrangers.

Peter Rothbart of *Downbeat* Magazine writes that Akiyoshi's music differs significantly from that "of other jazz band composers. Her works often change meter several times. As she explains, 'Pulse doesn't mean the same thing as tempo. The pulse should remain the same. That is what should be transmitted to the entire band.' Her accents are often unusually placed, a fact some analysts attribute to her Japanese background. Her forms are often quite extended. Her voicings retain a vertical character that distinguishes them from, say, Thad Jones, and she explains that in two situations, given the same lead line and underlying chord structure, she is likely to voice the two examples differently. 'It all depends on where the line is coming from and where it's going. I like to write this way. To me, this is music.' While many contemporary writers use a more horizontal or linear writing approach to voicing harmonies (voicing the accented or stressed notes vertically, then simply writing melody notes to link the pitches together), Akiyoshi prefers to voice each note vertically, no matter how fast it goes by. This way, says Akiyoshi, 'if it is played slowly, there will still be a beautiful line.'

Drawing from a wide range of sources for inspiration, some of Akiyoshi's compositions are conceptualized in their entirety, while some develop as she composes. Like many fusion composers, Akiyoshi's compositions are her arrangements — she makes no distinction between the two. Some of Akiyoshi's music is inspired by real life. 'Kogun' which means 'one who fights alone' is dedicated to the Japanese soldier found in a Philippine jungle over 30 years after the end of World War II. Says Akiyoshi, 'I'm trying to draw from my heritage and enrich the tradition without changing it. I'm putting into jazz, not just taking out.'

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Greg Kihn, Tearaways: Cover(s) Boys

Greg Kihn

Fact number one — Greg Kihn is a club artist. Fact number two — Campbell Hall is not a club. With this explanation out of the way, it may become clear why Greg Kihn and his band had such a lackluster show last week.

While a filled hall indicated that the Greg Kihn band is perhaps the Bay Area's most popular club performer, the energy and excitement levels never reached that true peak that Kihn is especially noted for in such San Francisco clubs as the Keystone or the Boarding House. Sticking to a fairly structured set of songs almost entirely from the recently-released "RockihnRoll", Kihn and his band never really playing any of the group's established songs such as "Madison Avenue Man", "Chinatown" or "Remember". While making a nod to Bruce Springsteen by playing "Rendezvous", a song he had written for Kihn, the group did not play a single piece from their first three albums.

Instead, Kihn went for the mass appeal, playing cover versions of a half dozen different songs including Lou Reed's "Sweet Jane", the Yardbirds' "For Your Love", "Train Kept A Runnin'" and fellow Bezerkeley label artist Jonathan Richman's "Roadrunner". And while all were done quite well, it failed to bring out any of either the band's musical talent or Kihn's ability as a songwriter.

—Tracy Strub

Tearaways

Last Thursday night at Goleta's Shack marked the opening of another local "60s revival" weekly stint, this one by a new young band, the Tearaways. Mere imitative upstarts, you say? Not exactly. For what the Tearaways bring to their performance is a cruder, more youthfully exuberant alternative to that which is to be found on Wednesday and Thursday nights at Hobey's.

Carefully uniformed in black leather jackets which sharply contrasted with the bold colors of the Union-Jack backdrop tacked up behind them (should anyone be uncertain as to their source

of musical inspiration,) the foursome turned out an infectiously danceable repertoire primarily consisting of early Beatles' covers, some old standards like "Please Please Me," and others fairly obscure, like "Cry for A Shadow" (an instrumental, considered to be the only Lennon-Harrison composition,) almost all selections dating from pre-1965.

By and large, the Tearaways' set was well-paced and their sheer enthusiasm for the music kept

the crowd entertained both on and off the dance floor. Occasionally they "spiced up" the evening with such novelties as the Latin-flavored "Besame Mucho," itself a rare Beatles cover of the swing-era original.

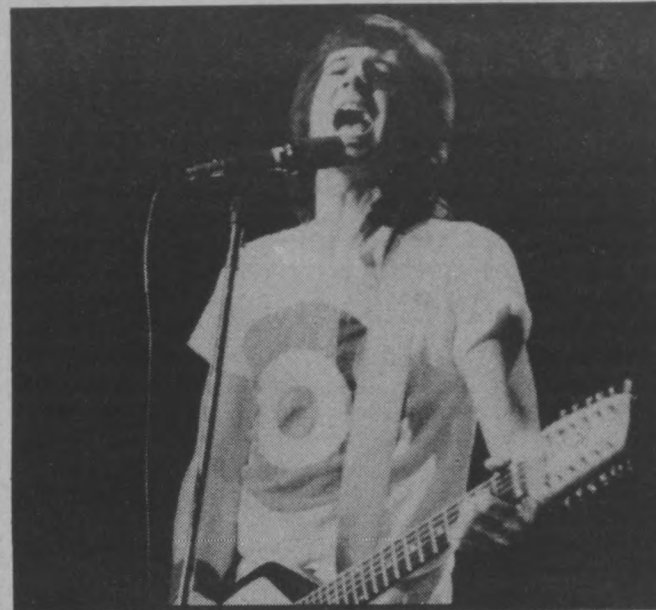
This is not to say that the Tearaways' show was not without its rough spots. The whole Beatles recreation concept does wear a bit thin when the vocalist vainly attempts to duplicate the power of Lennon and/or McCartney's shrieks, instead only screeching, or

when blandly imitating the Fab Four's own rather weak version of an early '60s girl-group tune like "To Know Him Is to Love Him."

However, such weaknesses are hardly surprising for a band still in its first gigs, and they by no means outweigh the Tearaways' positive qualities. Indeed, the Tearaways show promise for their successive Thursday nights at the Shack.

—Patti Prichard

photo by Mitch Cohen



Movie Entertainment Guide

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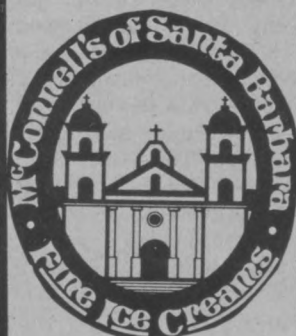
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The Legend of Pizza

Pizza. Called the "food of the Gods" by the ancient Greek writer Hepatitis, modern epicureans have remained tantalized by this mouth-watering delight of antiquity. But would a modern day Zeus or Apollo vent his divine wrath on the Goleta Shakey's if he tasted their idea of what was once the exclusive property of Mt. Olympus? Prometheus, chained to the craggy slopes of Mt. Pinos, for imparting unto man the secret of pizza-making: would he choose to remain Prometheus-bound if he sampled a Perry's veggie-combo? Finding the answers to such immortal questions was in essence the purpose of the first annual *Daily Nexus* pizza review. We sent hungry reviewers to scour the Santa Barbara area to discover who is best living up to this noble ancient tradition. The results are as follows:

Deano's

Deano's Pizzarama, located at 1950 Cliff Drive, is a lot like every pizza parlor you ever went to after a high school homecoming: thin crust; wood paneling; imitation Tiffany lamps; a juke box featuring lots of Queen and Electric Light Orchestra; and pinball machines for the whole family.

Fortunately, however, Deano's is saved from the mediocrity of the middle American pizza parlor by several factors. The most noticeable is the pool table, which provides free entertainment while you're waiting for pizza. The second is the beer bar. The beer itself is frosty cold, the pitchers are more than generous, and the price, \$3.00, is reasonable even by Isla Vista standards. The bonus, of course, is that the Budweiser isn't watered.

The key factor rescuing Deano's from the fate of Pizza Huts across the nation, however, is linguica. Pronounced ling-wees-a, this spicy Portuguese sausage has a garlic flavor that enhances the typical pizza accouterments — cheese, tomato sauce, and crust. The crust is not half bad for thin, which is good, because thin is all they offer. Not too chewy, a Deano's crust also manages to avoid tasting like cardboard. The cheese is ample, not too hot (I hate it when it bubbles) and does a fine job of covering for the tomato sauce, which was slightly runny, somewhat excessive and very bland, kind of like tomato puree.

The mushrooms and olives that came with the pizza were fresh and, although somewhat sparse, complimented the linguica nicely. All in all, not a bad deal at \$6.19 for one medium pizza. If you like pool, beer, and garlic and can get past the top volume Queen, Deano's wouldn't be a bad place for pizza — post-homecoming or otherwise. Grade: B+

—Cathy Kelly

Domino's

Domino's Pizza in Isla Vista is the fledgling of the Isla Vista pizza parlors, having just moved in late last year. As a take-out/delivery parlor only, Domino's is taking a gamble, hoping especially that enough people are sick of Perry's that they're willing to take a chance on something different.

The pizza: Domino's ostensibly features both thin and thick crust pizza, although it's hard to tell the difference between the two. The thick crust isn't thick enough, and it's definitely not worth the additional money. The crust, thick or thin, is pretty good, and the tomato sauce is the spiciest around. On the other hand, the cheese is undercooked and sticks to the pizza like tar on your tennis shoe. This makes the Domino's pizza very self-contained, i.e. cheese and toppings aren't running around all over the place.

Other considerations: Domino's is too expensive, and although they use a heat-retaining box when delivering pizza, Domino's is already starting to let down on their much vaunted claim of delivering your pizza to your door in less than 30 minutes: the last two Domino's pizzas my roommate and I ordered took over 45 minutes to reach us. Rating: B—

—Rob Palmer

Flying Pizza

Flying Pizza (436 State St.) features Sicilian (thick crust) style pizza which, to the pizza connoisseur, means one of the following: the crust is either repulsively doughy or, if prepared correctly, the crust is utterly scrumptious. Depending on how busy they are and who's cooking, Flying Pizza has the potential to be either. The night I went to review their establishment, the crusts were excellent — not too doughy, not too fluffy, and baked just right! Sauce is a particularly important part to the pizza, an aspect of which many people overlook when they consider the success of a pizza. F.P.'s sauce is zesty and spicy; mouth-watering, not eye-watering. The amount of sauce is generous, but not 50 percent of what you eat, like some of those awful chain parlors. Cheese: keep in mind that I, personally, love cheese — I can never get enough!

F.P. layers on a fair amount, and it is stringy and flavorsome, but for my liking they don't quite put enough on each pizza. You know how, at certain times and places, they don't spread the cheese all the way up to the crest of the crust? Well, that's what they fail to do at F.P. *sometimes*. Again, this varies to the occasion, etc. Their toppings are great, splendidly saporous, except that they tend, for the price they charge, to skimp a bit now and then. They do, however, have the best pepperoni in S.B. Flying Pizza also offers beer and friendly service. You can dine at their charmingly rundown lower State St. parlor, where you can watch the derelicts strattle by, or check out their new location in I.V. at 928 Embarcadero Del Norte, or request home delivery. Grade (Rating): A- (The minus for lack of high quality consistency)

—J. Alburger

Giovanni's

Subject: Giovanni's Pizza
Location: 3020 State St.

1) The crust — Here at Giovanni's it was well-cooked, not too tough, but the bottom of the thick crust was covered with little pebbles of cornmeal which had the consistency of coarse gravel. My tongue cringed when



sampling these nuggets but otherwise the crust was quite tasty.

2) The crust was where it ended however. The sauce reminded me of the tomato catsup that people inexplicably anticipate in the Heinz commercial. There wasn't enough and what was there was no great shakes.

3) The cheese was fine and the pizza was not too hot, but gooey enough for my tastebuds. The menu was minimal though. No vegetarian toppings (in Santa Barbara?) or thin crust for those who like it. Only four kinds of sandwiches and fewer pizza types and other Italian dishes than most Italian places.

We had a small pizza, as Giovanni's does not offer slices, and Heineken beer on tap, a welcome wash for the party pizza. The place was friendly if lacking a real dynamic atmosphere. No music was playing, the only distractions being those obnoxious video games — not much to make Giovanni's anything more than a late night hangout for high schoolers and Nexus reviewers in search of the perfect pizza. But it's not here: C+

—Jeff Barnhart

Lucia's Pizza Shoppe

Lucia's Pizza Shoppe, sandwiched between two bars on San Andres St., was reminiscent of a truck stop. Enough said. But appearance put aside, our party enthusiastically ordered a large pizza with canadian bacon, pepperoni, and mushrooms. This deluxe pizza, we felt, would give us an accurate indication of their version of the delicious "Italian Pie."

Well, I tried it — and I didn't like it. First of all, the topping from the first piece fell off the thin, chewy and slightly doughy crust onto my make-shift tissue-paper plate. Secondly, after collecting the portions of hot cheese and toppings, I put the pizza up to my nose for the aroma test. My keen nose detected a very familiar odor. After testing the first bite I asked the members of my party if they suspected the presence of the famous Chef Boy-ar-dee. The decision was unanimous that he was, indeed, dwelling in my pizza sauce; and had he not been there, the

pizza could have been much better.

The portion was generous but the price demanded that it be. This semi-extravagant pizza cost \$11.76. Their pizza was as good as my Psychology Midterm so it deserves a C.

—Dave Lebental

Michael Anthony's

Perhaps the nicest thing about Michael Anthony's Pizza Parlor (1020 State Street) is its location. There is something quite nice about eating a pizza while people file by on State Street and you have a front row seat. It is also nice because once you finish with the pizza and you feel you might need a little nightcap, you can walk right next door to The Chase Bar and Grill.

But anyway, back to pizza — Michael Anthony's (don't ask me who is who, I'm not quite sure) is pizza in the traditional style. As such, while the crust is not overly thick and chewy, it is quite adequate.

The toppings are also quite nice, especially because they do give you a large portion of those ordered — especially the cheese. They also have a wide selection of

beer and soft drinks for the thirsty. My main reservation is the atmosphere; it doesn't have one. It is just too plain and austere to be a world-class pizza parlour. But, since the best view is right out on the street, you can just forget the inside and concentrate on the happy State Streeters. Grade: B+

—Tracy Strub

Papa John's

The drawing cards of Papa John's, located at 1046 Coast Village Rd. near Von's shopping center, are its pleasant interiors, the graciousness of the proprietors, and the unique style of pizza they make. Would you believe "spaghetti pizza?" Italian overkill, right? No. It's actually very good — and very different. They start out with a "crust" of chewy spaghetti which doesn't fall apart when you pick it up to eat. Their "family specialty," however, is too salty, as are their other dishes I've tried.

This means, then, that you have to drink several soft drinks or at least a couple of beers with your meal. Don't get me wrong, it's not overpoweringly salty, but it does get to you by your fourth slice. The sauce is quite enjoyable and the toppings are good, as is the kind and amount of cheese they use. Served hot, and with a smile, Papa John's tasty pizza is hard to beat — for the price (about \$2.50 per person)! Papa John's also offers 18 kinds of Italian-inspired sandwiches, homemade pasta, salads, soup, beer and wine. If you're planning a party, they will cater made-to-order "authentic European delicacies." Nexus rating: B+

—J. Alburger

Perry's

Back a few years ago when it was affectionately known as Skips's, Perry's pizza in Isla Vista turned out an incomparably great product, and we young freshmen who had never made it past Shakey's or Pizza Man were amazed that there was such a wonderful thing as "thick crust" pizza.

exus Pizza Review

But that's living in the past, and in 1981 this reviewer finds Skip's at the bottom of the I.V. pizza heap. The ingredients that make up a Perry's pizza should be at the top of a mafia hit list — the crust has degenerated into a doughly, amorphous blob, largely uncooked. Its only real saving grace is that it's filling, and two slices of Perry's will expand like a sponge to fill even the most cavernous stomach. But the crust is topped with a miserly portion of cheese and toppings. I once ordered a Perry's with extra pepperoni (95 cents mas) and received only *three* slices of the tasty meat on each slice! But I suppose I should be grateful as Perry's usually seems to put two slices on their regular pizza.

The only thing that saves Perry's from pizza oblivion is that it's still a great hangout, and although the beer is suspiciously watery it's still consumed in large quantities at Perry's by frat members and assorted '60s radicals and transients. So hang out at Perry's but have pizza first at Pino's. Rating: D+/C-

—Rob Palmer

Petrini's

Although I'd never eaten a pizza at Petrini's (5711 Calle Real, Goleta) before, I had heard rumours that they were



“bad”, “terrible” and “even worse”. Casting my fears to the wind, I went ahead and ordered a medium (12”) pizza with the works; sausage, mushroom, bell peppers, black olives, and pepperoni. After a bit of a wait (the kitchen lost our order for about 20 minutes) our pizza came in all its glory. The most noticeable thing about the pizza was its crust; it had an odd consistency that although not totally appealing, was not that bad. Petrini's only features thin crust pizzas, so if you can only stand the thick kind, the place probably wouldn't be for you.

My biggest reservation was the sauce; there just wasn't enough of it. In fact, it barely reached up near the edge of the pizza. But while they skimped on the sauce, there was no lack of other ingredients; the pizza was piled high in all the other toppings — finely diced, but in large quantities. The sausage was probably the best, and the mushroom, as it was canned, was probably the worst of the toppings. Another plus in this pizza's favor is that Petrini's does seem to use an adequate amount of cheese — it held the rest of the pizza together fairly well.

Overall, while Petrini's pizza is not “a classic” pizza in gourmet terms, it did satisfy and fill me up. Another nice touch is that they give you boxes to take your pizza home in if you don't finish it. The saving grace, I would have to say, would be the large amount of ingredients piled on; the main detracting point would be the lack of adequate sauce.

Petrini's also serves other Italian dishes such as manicotti and clam marinara if you decide pizza isn't your forte. The price of my pizza (the medium size with everything on it) will run to about \$8–9. Beers on tap include Lowenbrau light and dark as well as bottled domestics and imports. While having a slightly gaudy interior (fake tiffany lights and plastic grapes hanging off imitation wine casks), the atmosphere is not that bad. For an overall rating, Petrini's would rank a B to B+; good, but not great.

One warning — it is a family type place. So if you don't want to be overrun by little kids, go after 6:30.

—Tracy Strub

Pino's Italian Pizzeria

“Trattoria” is Italian for “restaurant,” and all the cliches of an Italian restaurant have been recreated in downtown Goleta (5863 Hollister Ave.). Of course the picturesque garlic, grapes, and peppers hanging from the ceiling are all plastic. So are the flowers and table cloths, but the plasticity stops there. Authentic Italian food is cooked and served by real Italians.

The three brothers who run the place, Pino, Domenico and Tony, obviously enjoy their work. They chuck the kiddies' chins as they come through the door and occasionally burst into song, ad-libbing to the radio muzak as they work. Trained in Italy, they worked for years as cruiseship chefs before coming to the U.S.

Their dinners are legendary. The spaghetti alla carbonara (with eggs, bacon, parsley, and cheese) and the linguine with clams in red or white wine sauce are so good your brains will fall out. Handmade ravioli and lasagne are available for the less daring. And pizza-fanciers can find the best in town.

We ordered the calzone, one of several specialty pizzas. A calzone is a sort of foldover pizza stuffed with ricotta, mozzarella, ham, salame (“salami”), olives, and mushrooms in a rich savory sauce. Scratch crust, of

muttering to himself in a corner booth and obnoxious teenage friends of the teenage waitress and teenage cook. So the atmosphere wasn't the most congenial it must be mentioned. The decor is also the most sterile I have ever encountered: lit up like a Christmas tree, every fork and napkin in place. I suppose that says something for the hired help, but the effect is quite chilling.

The pizza did not help any. If pizzas had human characteristics, ours was distraught, or better yet, schizophrenic; the cheese, sauce and toppings had a repeated tendency to fall off the crust. We ordered a thick crust pizza which comes in a deep pan very, very similar to Straw Hat's pan pizza. So much for originality. The crust wasn't nearly thick enough, but it did have a French bread taste not totally unappealing. But the good points ended there; a bland sauce drowned a chewy cheese, and the pepperoni was tasteless unless you took it off the pizza, stuck it in your mouth, swished it around for a while like mouthwash and chewed it up into little pieces — a frustrating and very strange thing to have to do.

In essence, Pizza Hut isn't bad, but it has no salient good points that raise it above the level of mediocrity. Rating: C

—Rob Palmer

Pizza Luau

A visit to Pizza Luau (park in rear), located on the 3100 block of State Street, is an existential nightmare. Decorated in a style that can only be described as Early Greyhound Terminal with plastic carnations and leis, bamboo curtains and a linoleum floor, Pizza Luau could easily pass for a suburban derelict's hallucinations. And that's only the interior.

The menu is limited to pizza, soft drinks and beer and the selection of toppings is nothing out of the ordinary, not including pineapple or any other tropical item. After an hour plus wait, during which we slowly emptied a few mugs of beer (over-priced at \$3.10 a pitcher), the pepperoni and mushroom pizza arrived along with a silverstone platter and plastic kitchenware in gaudy colors.

Well, at best, it was *different*. But, honestly, it was *bad*. The mushrooms were fresh, a good difference from most places, but the ratio of topping to crust was about 3 to 1. The crust was also different: it was comparable to a wholewheat version of Mom's underdone banana bread.

Pizza Luau shouldn't be written off; it does have a purpose. We suggest the formation of gift certificates for obnoxious people like T.A.s or the AC/DC fan who lives next door. If you have a hard time breaking up with your beau, a date at Pizza Luau will do the job better than any stammering “it's-all-over-now” speech. Pizza Luau: it's *different*. It's C-

—Jim Reeves and Sandy Robertson

Shakey's

Here you find the classic franchise pizza: thin crust, thin sauce, and thin topping. Their thick crust resembles other people's idea of a regular crust. But they manage to redeem themselves despite the crassly commercial pizza served. For example, their salad bar is one of the best in town. Almost as good as Bonanza's and Texas Chili Factory's, one trick at Shakey's is that the croutons and baco-bits are not at the salad bar, but rather at the counter by request. Before tearing into the salad, we ordered the Hawaiian special and the everything-on-it Deli (with anchovies).

That evening Shakey's was commendably donating 20 percent of their take to a local bilingual school. They do lots of that sort of thing and with Reagan economics, support of worthwhile local projects by local businesses will be more important than ever. Nonetheless, showing a large-screen videotape of raucous, squalling kids from that school only incited the many children present into an ungovernable bedlam, transcended only by the sorority planning their upcoming field trips. Nothing was about to penetrate that bunch. Shakey's family-oriented advertising attracts people with kids so its a good place to bring yours if you have any (I borrowed).

The Hawaiian special, meant as a tasty hors d'oeuvre, was a dire omen. “It doesn't even resemble a pizza,” someone remarked. The ham was in one corner, the Canadian bacon was spread in the upper third, and the pineapple was contemptuously clustered in the bull's-eye. Underneath, the crust was embedded with burnt fragments of previous pizzas. And the sauce. What sauce? Galen claimed to find some and we all laughed. Sure enough, though, there actually were some red specks on his slice.

We were sure there was a mistaken identity with our deli. Someone else's triple combo? No, we checked and it was indeed ours. Hardly a monstrous special. No one tasted a single anchovy.

We were tempted to order a pizza made without crust so we could ascertain just how much was actually being added to the dough. Next time I come to Shakey's I'm going to bring a can of Ragu to dip it in. Grade: Incomplete. When they finish the pizzas, we'll review them. They're not called “shaky” for nothing.

—Phil Heiple

(please turn to pg.6, col.3)

course. Hot, crisp, and tasty, it settled well in the stomach, unlike many greasy red pancakes posing as pizzas and subsidizing the antacid industry.

Even though we went disguised as hippies, the service was excellent from arrival to departure. Bottled beer and wine only — no pitchers. While the prices are a shade above average, this is easily acceptable considering the well-above-average cuisine. Grade: A.

—Phil Heiple

Pizza Bob's

Pizza Bob's in Isla Vista used to be one of the Rusty's parlors, the scourge of the seven pizza seas. But in May 1980 a fellow named Bob Hoffman took over, renamed the place Pizza Bob's, and has since made it the pre-eminent pizza parlor in I.V.

The pizza: the thin-crust is acceptable, although it evokes too many memories of “Crusty's.” The best time to get it is during the 11:30-1:30 lunch buffet, when you wolf down about 20 pieces or so and a salad, for less than \$3. But the thick crust pizza is the highlight. The crust is light and fluffy, unlike Perry's and usually cooked with a modicum of skill and attention, also unlike Perry's. Although the sauce is a tad too bland, there's enough of it, and lots of napalm-hot cheese to scorch your palate. And best of all, Pizza Bob's doesn't skimp on the topping, especially pepperoni — the thick crust pizza is crawling with them.

Other considerations: the beer is good, and although the hired help is idiosyncratic (they've got all the electronic games wired), they're a good bunch. And although the decor is hideous, it's balanced out by cool electronic games and a giant advent screen good for watching Monday night football, cartoons, etc. Rating: A-

—Rob Palmer

Pizza Hut

An acquaintance and I went into Pizza Hut about one-half hour before closing time, so we not surprisingly ran across a strange clientele: a guaranteed crazy person

DANCE WORKS

A MODERN DANCE CONCERT
PRESENTED BY THE UCSB DANCE DIVISION
DIRECTED BY ALICE CONDODINA
APRIL 8*, 9, 10, & 11 — 8 PM
UCSB MAIN THEATRE

*Sparrow Scholarship Fund Benefit
TICKETS: \$2.00 WED & THURS, \$2.50 FRI & SAT
ARTS & LECTURES TICKET OFFICE (961-3535)



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First Annual Nexus Pizza Review

(Continued from page 5)

Sonny's

Sonny's Pizza, at 324 West Cabrillo Blvd., is a peachy, popular pizza parlor on the Santa Barbara beachfront, serving a hip clientele.

Medium thick crust with good flavor, sauce that's subtle but noticeable, and tantalizing cheese that doesn't taste like plastic as the cheese in some chain places, combine to create this taste extravaganza.

Speaking of extravagance, they charge 64 cents for a can of soda pop, although the pizza parlor connoisseur knows that beer and wine are better compliments to a pizza anyway. But Sonny's does offer a wide variety of imported and domestic beer and wine, at reasonable prices.

"Light and airy" describes the yellow jungle atmosphere here. The music playing softly in the background was graciously turned up on request. The red candles on the Formica tables added a final "homey" touch.

An added thrill is being

distinguishable from a thick crust pizza. The crust was good, but there was far from enough tomato sauce or cheese covering it. We were quite overwhelmed by the sausage, the pepperoni and the resultant grease. We must admit, however, that it was filling, although that

out the shrill voices of the adolescent help, and surrounded by plastic brick paneling looking like fake meat, our conversation turned to depressive delusions of hopelessness and self-indulgence. Even the tasty veggie sandwiches, made on their own bread,



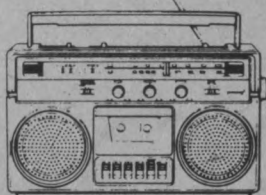
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Hurry, expires Monday, April 13, 1981

DANCE WORKS

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able to watch the progress of your pizza from the counter to the ceiling to the floor to your oven to your table.

Overall, I give Sonny's an A-, and that ain't grade inflation, for this grade is well deserved.

—Amy Steinberg

Straw Hat

Straw Hat on Calle Real in Goleta is another one of those chains of "family" pizza parlors where the accent is on fun, fun, fun! So, like Petrini's, watch out what time you go or you may be moved down by little kids.

In keeping with the tradition of the nuclear family and the sanctity of the home, Straw Hat features such family-oriented diversions as electronic games in which you try to kill ducks, aliens and strange little monsters that chase you around a maze.

But what about the pizza? Straw Hat was all out of Deep Dish pizza when we were there, so you'll have to try it yourself when you go there. Providing they have it. So we got a "pan" pizza instead, which is not too

could also be partially attributed to the large pitcher of lukewarm sprite we washed it down with. They were out of coke too that night, so you might want to call Straw Hat first to find out what they are not out of.

Rating: C+

—Rob Palmer

Taffy's

I wanted to give this place a good review. Some of the best pizzas I've eaten came from here. But if the pizzas we got at the Storke and Hollister outlet are representative of their current fare, it would seem Taffy's has slipped into riding on a reputation.

While the option of a whole wheat crust makes for a smarter pizza, our veggie was a disappointing doughy pancake, miserly embellished, with an enormous rim of untopped crust encircling the watery puddle of spiceless sauce in the middle.

The beer, however, was not watery. And we got half-and-half ("arf 'n' arf") on request from the giggling their pizza with a plate, a but attentive waitress. But without a jukebox to drown

couldn't dissuade our feeling that this pizza parlor was a pointless contribution to yet another thoroughly unnecessary mall. Grade: B-

—Phil Heiple

Tony's

For most pizza eaters, atmosphere is an important prerequisite when they are deciding where to go. And Tony's American Pizza (1327 State St.) has just the right blend of atmosphere and pizza to please almost anyone's taste.

Tony's offers a wide variety of pizza toppings, ranging from the usual mozzarella, pepperoni and sausage entrees to six types of vegetarian delicacies and five types of seafood. The shrimp is especially good if your pocketbook can afford it.

The crust of my pizza was a little thin but other than that it tasted great. One drawback was the fact that Tony's does not serve individual slices, so I had to opt for "the whole thing."

Overall, I give Tony's a B+. Any place that serves their pizza with a plate, a fork and a knife can't be all bad.

—Dave Loveton

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EVENTUALITIES

Thursday, April 9

Danceworks, a modern dance concert presented by the UCSB dance division, continues tonight through Saturday at 8 p.m. in the UCSB Main Theatre. Directed by Alice Condodina, *Danceworks* features a variety of choreographic art by students majoring in dance as well as by faculty artists Tonia Shimin and Delila Mosely. Tickets are available at the Arts and Lectures Ticket Office.

As part of its Films for April the Process Theatre (235 East Cota) will present the 1940s classic *Lady of Burlesque*, starring Barbara Stanwyck at 7:30 p.m. Requested donation of \$2; for more information call 966-6620.

The exhibit *American Modernism*, 1910 to 1925 continues on view through April 26 at the Santa Barbara Museum of Art. This installation, consisting of 30 works from the museum's collection, reflects the first wave of modern American art, 1910 to 1925. Artists represented include Milton Avery, Marsden Hartley, Stuart Davis and Georgia O'Keeffe.

Jeannine Westervelt, continues her one-person show in the university's Art Museum's South Gallery through Sunday. *Westervelt*, a candidate for

the M.F.A. degree in the Department of Art at UCSB, is taking her degree in printmaking. Museum hours are 10 a.m. to 4 p.m. Tuesday through Saturday and 1-5 p.m. on Sunday.

Friday, April 10

The 1938 Howard Hawks' comedy *Bringing Up Baby*, starring Cary Grant and Katherine Hepburn, will be screened tonight in the auditorium of the Santa Barbara Museum of Art at 7:30 p.m. An heiress, Hepburn has a dog named George, and a leopard, Baby. Grant is a paleontologist who has just acquired the bone he needs to complete his dinosaur skeleton. George steals the bone, Grant and Baby chase each other around, the dinosaur collapses but Grant winds up with Hepburn.

Leading Irish playwright Thomas Murphy, who is currently visiting UCSB as a Regents' Lecturer in the Department of Dramatic Art, will present at 4 p.m. in the UCSB Main Theater Part I of his lecture "Playwrighting: Adventure Against Preconception" Part II will be given next Thursday, April 16 at 3 p.m. in the Main Theatre. Recipient of the Irish Academy Award for distinction in literature, Murphy is author of the highly acclaimed "The Morning After Optimism."

Tuesday, April 14

Susan Contreras, candidate for the M.F.A. degree in the UCSB Department of Art, will open a one-person show in the University Art Museum's South Gallery today. Contreras, who is taking her degree in painting, will continue her exhibition through Sunday, April 19.

Wednesday, April 15

The versatile, virtuoso *New York Brass Quintet* performs tonight at 8 p.m. in UCSB's Campbell Hall. Sponsored by the Committee on Arts and Lectures, this bold and sensitive quintet opens the spring season of events with an evening of the spirited music that is unique to brass ensembles. Their Santa Barbara program will present works by Michael Praetorius, Michel LeClerc, Jan Bach, Victor Ewald and the Quintet's own Robert Nagel. For information and ticket reservations call 961-3535 or 961-4435.

Ingrid Bergman and Liv Ullman star in Ingmar Bergman's classic film *Autumn Sonata*, screened at 7 and 9:30 p.m. in the UCen Pavillon. *Autumn Sonata* is the third film in the A.S. Program Board "Great Performances" film series.

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12:00 and 2:30 pm

**LAST
3 DAYS**



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A.S. Program Board

Friday April 24

Jimmy Buffet In The ECen

Because of the numerous questions about the Jimmy Buffet concert Friday, April 24 in the Events Center directed to our office, let us clarify. First of all, even though the concert is being advertised as "an acoustic

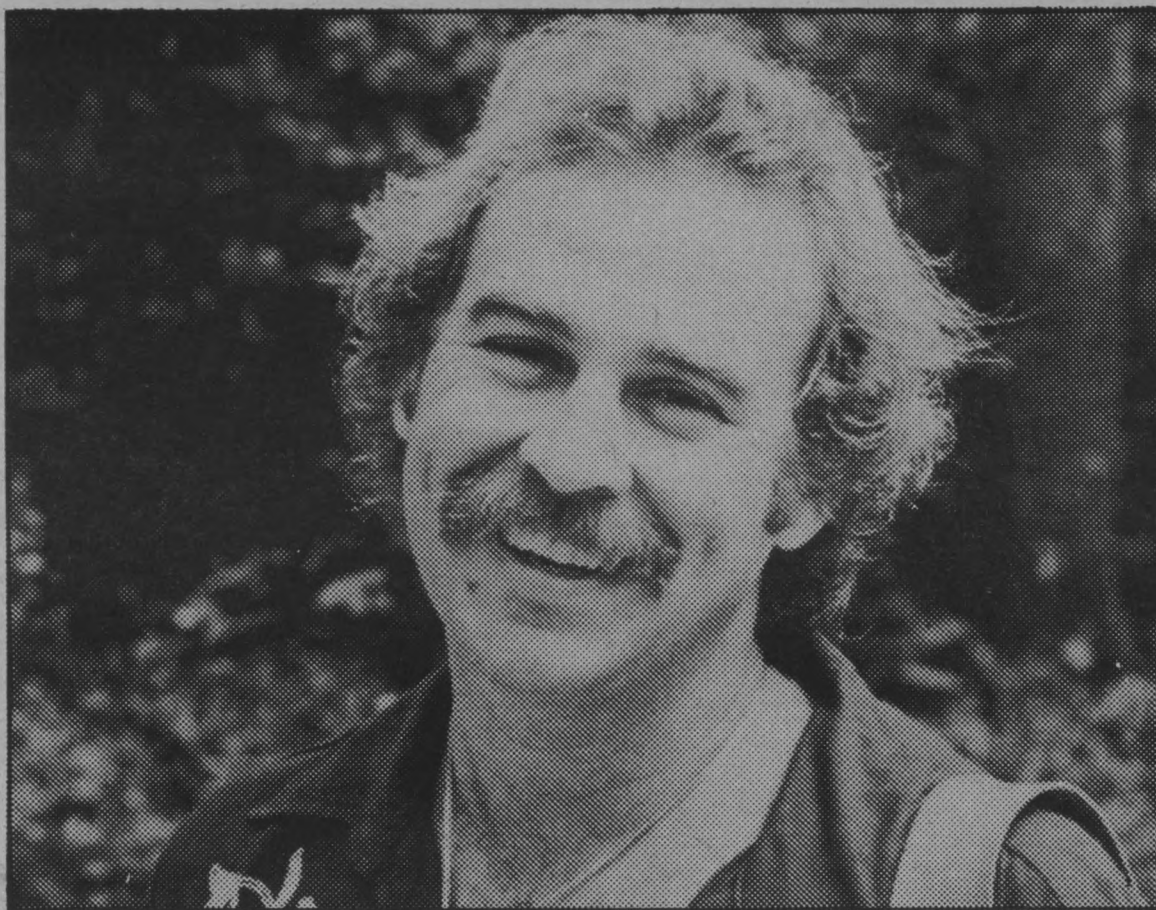
Spring Sing

Attention all talent show fans, Spring Sing is moving along quite well. The show this year is going to be the best ever. There will be approximately 17 acts, consisting of eight large production groups and nine small groups. Save the evening of May 2 on your calendar for the best entertainment of the quarter. It's at 7 p.m. in the Events Center, and it's sure to be exciting. Come see who will be this year's winner of the Sweepstakes Trophy. It could be your favorite group.

evening," Buffet will be backed by a band and will not appear solo. Secondly, the ticket prices are \$8.75 for UCSB undergraduates and \$9.75 for everyone else plus 25 cents for parking making total ticket prices \$9 and \$10. Student tickets will be on sale at the door at the \$9 price. But to insure that you get the best possible seat to the concert, buy your reserved seating ticket at all the usual outlets. Don't miss the first ECen concert of the quarter with the extraordinary evening with Jimmy Buffet.

Backgammon Returns

Look for Backgammon Tournament ads appearing soon, we're planning for a big tournament on May 16, but don't sign up yet. Sign up time will be announced on this page in the next couple of weeks, so start warming up those dice.



Don't miss Jimmy Buffet in the Events Center. Tickets are \$8.75 for undergrads and \$9.75 otherwise.

A.S. Films Committee

Great Performances Film Series

Next quarter the A.S. Films Committee will present a film series on the topic of great screen performances. No, we couldn't possibly include everybody's favorite acting role, or even include everybody's favorite screen star, but the series will include a cross section of film stars in some of their best performances.

The Great Performances Film Series began on April 1, with Dustin Hoffman in *Lenny*, a portrait of comedian Lenny Bruce. It has been stated that Dustin Hoffman does Lenny Bruce even better than Lenny Bruce does himself. Directed by Bob Fosse, *Lenny* is a cinema-verite style classic of emotional virtuosity as well as a document on the life and times of Lenny Bruce.

The second feature of the series is *The Lion in Winter*, an adaptation of the stage play, starring Peter O'Toole and Katherine Hepburn in the roles of Henry Plantagenet and Eleanor of Aquitaine. The story concerns the consuming quest for power within a royal family, and features outstanding performances by O'Toole and Hepburn, two of the greatest screen stars of all time.

Autumn Sonata will be shown on April 15. A study of the relationship between a mother and daughter, *Autumn Sonata* is a vehicle for the talents and skills of Ingrid

ladies of the past — Mae West and Rita Hayworth. In a racy performance less than a year before the Production Code took effect, Mae West portrays Diamond Lil, accompanied by a very young Cary Grant in *She Done Him Wrong*. The film will be shown with a Fox Movietone Newsreel of the period and a Betty Boop cartoon entitled *Red Hot Mama*.

Rita Hayworth's best-known film is *Gilda*, made in 1946 and featuring the song "Put the Blame on Mame" in which women are held

responsible for all the evils in the world, but Hayworth's performance and screen persona are so enthusiastic and positive that it's hard to think of her as a *femme fatale*, and for this reason *Gilda* has been the subject of much theoretical discussion on the role of women in the films of the 1940s. *Gilda* will be screened on April 29, accompanied by a News Parade compilation newsreel from 1946.

The last two films of the series are of the works of two male stars who have endured years on the screen with consistently outstanding acting performances. *Sleuth*, starring Laurence Olivier will be shown on May 6, and *Last Tango in Paris*, starring Marlon Brando, will be screened on May 13.

All films will be shown in the UCen Pavilion at 7 and 9:30 p.m. on Wednesdays.

1981-1982

Program Board Selection Info

The A.S. Program Board will be interviewing prospective candidates for the 1981-82 A.S. Program Board. The people selected in this process will then be nominated by the Program Board and approved by the A.S. President. Beginning on the first week of Spring quarter, any undergraduate can apply for the positions on the board, by coming to the Program Board office at UCen 3167, and filling out an application.

The Program Board consists of seven committees, the seven committee chairpersons along with two representatives at large, the board's commissioner, the production chair and the security chair, will all be selected in this process. If the following descriptions don't answer all the questions you have about any Program Board position, come up to the Program Board office and ask them.

At the head of the board is the commissioner who has financial responsibility for all the board actions, acts as the Board's

spokesman and chairs the Program Board meetings. A person who applies for this position should have knowledge of the A.S. system and be able to function in the A.S. and University bureaucracy.

Next are the seven committee chairpersons who make the majority of the board's voting membership. The concerts chairperson promotes major concerts in Campbell Hall and the Events Facility. The person who applies for this position should have some prior programming experience. The cultural committee chairperson is in charge of the board's cultural weeks that all of the campus' ethnic groups put on.

One of the more creative committee chairpersons is the films chair who schedules a variety of movies throughout the campus. The lectures committee chair books and promotes lectures ranging from major lectures in Campbell Hall to smaller talks in the UCen and other venues on campus. Coming from the publicity committee are efforts such as this page and other advertising on both campus and in the community.

The special events committee chairperson programs a variety of diverse events ranging from the Spring Sing in the Events Facility to smaller programs such as the College Bowl tournament. The UCen activities chairperson programs a variety of events both in and around the UCen.

Two other positions will also be filled during this selection process. The production coordinator for the board is in charge of the production requirements for all the board events ranging from large concerts to small special events. The board's security coordinator is in charge of security for all the board's events in every detail.

These positions are open to any UCSB undergraduate, so if you want to become involved, here's a good time to start. Come up to the Program Board office on the third floor of the UCen and fill out an application.

Film Series

WEDNESDAYS

7:00 9:30

\$2.00 General

\$1.50 Students

A.S. Program Board Presents:

GREAT PERFORMANCES

AUTUMN SONATA April 15

Ingrid Bergman & Liv Ullman UCen Pavillion

SHE DONE HIM WRONG April 22

Mae West & Cary Grant

with newsreel & Betty Boop cartoon UCen Pavillion

GILDA April 29

Rita Hayworth with newsreel UCen Pavillion

SLEUTH May 6

Laurence Olivier & Michael Caine UCen Pavillion

LAST TANGO IN PARIS May 13

Marlon Brando & Maria Schneider UCen Pavillion

Autumn Sonata is a vehicle for the talents and skills of Ingrid Bergman and Liv Ullman.

Bergman and Liv Ullman. *Autumn Sonata* is directed by Ingmar Bergman, and depicts the soulful search of emotions and motivations that viewers have come to expect from this great Swedish director.

The next two films of the series will be a tribute to two screen

CALENDAR

SAT., APRIL 11

Film: "Dracula" Campbell Hall, 6/8:30/11 p.m. \$1.50-6 show & \$2 8:30 & 11 shows. NOTE: FREE with blood drive receipt from CAB. Co-sponsored by Community Affairs Board and A.S. Program Board.

WED., APRIL 15

Free noon concert

Film: "Autumn Sonata" UCen II Pavilion, 7&9 p.m. \$1.50/\$2.

THURS., APRIL 16

Reese Erlich lecture, Buchanan 1930, 7 p.m., \$1.

Showcase featuring Don Lange; UCen II Catalyst, 8:30 p.m. Free