

**A Matter of Taste**

# "Bordello wallpaper and gamey steak"

by Eleanor E. Gibson

\*\*\*\*—excellent    \*\*—fair  
 \*\*\*—good            \*—poor

Today's review: **Le Bistro** (—\*)

Last week, two of my friends and I prepared to indulge in a fine French meal at **Le Bistro**. Quelle disappointment! The food was poor, the service inept, and the atmosphere early Goodwill (plastic dinette chairs, bordello wallpaper, and dead flowers in bud vases a la Salem). We entered the restaurant apprehensively, hoping the food would not match the decor. Trying to keep open minds, we reviewed the selection of French dishes, American style. We wanted to try an appetizer, but these were over-priced and uninspired. There were only three anyway, so we decided on the onion soup.

While waiting for the soup, we sampled the bread and butter already placed on the table. The bread was fresh but not French, and the butter . . . well, it tasted like it had been in the refrigerator for a week, absorbing every odor in the process. Our spirits revived a bit when the soup came. It was good with a hearty beef stock and an ample amount of cheese. Next came three rather depressing salads; the lettuce was bitter and the tomatoes mealy, although the homemade salad dressings and artichoke hearts were tasty. A great show was made of providing chilled salad forks, while the salad plates were warm.

With some trepidation, we awaited the main course. Wanting to try each type of entree, we each chose something different. I settled on the Boeuf Bordelaise (8.50) while my cohorts choose the shrimp stuffed with crab (7.95) and chicken cordon bleu (6.75). These were accompanied by overspiced carrots and underspiced rice. Perhaps I am a bit too critical; the rice and the carrots were superb compared to my main course. Never, until **Le Bistro**, have I had a gamey steak. The meat (beef, I hope) had a bizarre after-taste and I turned to my dinner companions in consternation.

"How did you find your shrimp?" I asked one.

"I simply looked under my parsley leaf," said she, swallowing the last of her serving of four small shrimp. My other companion fared a little better with her chicken, but the only real success was our wine, the red, a Chateau-neuf-du-pape, and the white, a Pouilly Fuisse. Each was 5.50 a half-bottle. You can't do too much to wine.

The desserts were about as varied as the hors d'oeuvres, including the ubiquitous French(?) cheesecake. Do the French even eat cheesecake? We headed for the traditional creme caramel and crepes Suzettes. The creme caramel was hardly inspirational, obviously incorrectly prepared and very tough. As for the crepes, they win the Eleanor E. Gibson award for the worst dish ever created. The orange sauce was overly sweet and gummy and the crepes, oo-la-la, were raw. After regretfully paying our 47.00 tab, we asked the hostess if the chef was French. She said he was from Detroit. It is a shame that Winston-Salem can't support one decent French restaurant.

## Humor Chosen For Symposium

By Anne Beidleman

"Humor in America" is the topic for next year's Symposium. The Symposium Committee made its decision on the topic for the event after tallying the student votes from December questionnaire.

The dates for the Symposium have been tentatively scheduled for Feb. 14-16, 1978. The committee is currently working on the schedule for the Symposium which, at this point, includes such events as theatre performances, movies, and small group discussions.

If anyone has any suggestions as to possible events, or people to speak at the Symposium, please contact Anne Beidleman, Lynn Hill, Beth Jones, Rebecca Lasley, Wade Purcell, or Dawn Scott.

Monday, Feb. 7, the Symposium Committee put ten copies of the proposal for the Symposiums into ten professor's boxes with the request that those professors make suggestions as to how to improve the proposal. On Friday, Feb. 11,

the Committee received one answer to the proposal.



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