

Vulgarity of Thatcherian bourgeoisie

By STEVEN PAGE

A swift kick in the crotch will be administered to the British upper classes until November 6 at the Factory Theatre Studio Café.

Decadence, a distinctly British comedy of manners, displays the vulgarity of the Thatcherian bourgeoisie.

What is this then, a deep and probing satire of the ruling class, or a light-hearted romp praising sexuality? Is this an evening of the town for the intelligentsia, or the sex-starved? Full of irony and wit, *Decadence* makes for a rather refreshing sneer at affluence in this world of yuppiedom.

Steven Berkoff's script is written entirely in rhyme, with a fairly strict metre and an impressive use of language. This highly intellectualized script has been dusted with four-letter words and innuendoes, bringing to mind the witty repartee of Restoration Comedy, or perhaps Noel Coward with a filthy mouth.

What makes *Decadence* so fascinating is its constant use of irony. The play is written in the language of the people it is trying to parody, which is common enough, but the intricate diction shows that the script is aimed toward an audience of well-educated, affluent types — the exact target of the play.



BAWDY JOKES, SOCIAL SATIRE AND FUN: *Decadence* is for those exploring the seven deadly sins.

The two-person cast each play two roles very well. Both past members of the Stratford Festival company, they play their characters with ease and understanding, yet with great comedic flair. Simon Bradbury plays Steve, an upper-class Englishman having an affair with Helen (Caro Coltman), another high class

boarding-school type. Together, they babble about the pleasures of being rich. They talk about sex, eat, have sex, talk about getting drunk, have sex, talk about food, get drunk, talk about sex, and so on . . .

The second couple is Sybil, Steve's jealous, scheming wife, and her "private dick," Les, who is trying to fig-

ure out a quick and easy way to make Steve suffer. Together they talk about violent death, have sex, and watch TV.

Some of the anecdotes are clever and amusing, although it seems that some are thrown in for shock value

cont'd on p. 26

All that's old is new again

By CATHI GRAHAM

The Art Gallery of York University (AGYU) has a new exhibition, but this time it's old news as two Canadian artists have been rediscovered.

"New Perspectives on Canadian Modernism" features the work of Toronto-born artists Kathleen Munn and Edna Tacon. Curated by York graduate students Elizabeth Burrell and Elizabeth Hunter in conjunction with their mentor, Joyce Zemans, the exhibition brings together the work of two relatively unknown artists.

The show began as the result of a graduate studies term paper, Hunter admitted, but once assigned the project, it soon became more than just another paper. Research took two years and demonstrated their unique dedication. Rejecting the proposal to study better-known, historical painters, Hunter and Burrell set out to re-discovered unknowns.

Although Tacon and Munn had been recognized for initiative in Canadian modernism, both faded quickly into obscurity. Hunter emphasized the importance of bringing the works back into a contemporary context.

As an exploration of trends of criticism and patronage in Canadian art, the exhibition is an excellent study.

It is rare that art's past also becomes its present, as it does in this retrospective show. "New Perspectives on Modernism in Canada" will be at the AGYU until November 13 in room N145 Ross.

A shocking label debut

By P.S. MARLBORO

Nothing's Shocking
Jane's Addiction
WEA

You heard about that band Guns'n'Roses? You know those poseur-punk-burb-cum-rock-god-wannabee-Aerosmiths? They're from LA and as far as most one-hit wonders go, they might seem a little different.

Jane's Addiction is also from LA. They, too, have a pretty singer with bad taste, and they like Led Zepelin. But Jane's Addiction cuts through the shit like a blowtorch through ice. Many other people have drawn Guns/Addiction comparisons, but let's face it — Jane's Addiction probably won't make any money and will get dropped like a hot potato any day now. (Let's face it — this record is just too heavy for sex, and too sexy for art.)

Somewhere between AC/DC and the Butthole Surfers, these young men first came to us via David Geffen's *Scream* compilation with a tune called "Pigs in Zen" (imagine that). After releasing a killer live record, they signed for some outrageous amount of money. *Nothing's Shocking* is their major label debut.

If you rush to the record store, you can get one with an "Explicit Lyrics" sticker on it absolutely FREE.

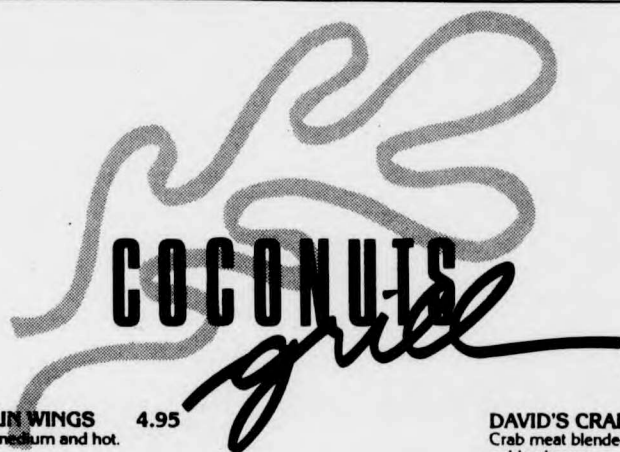
Bach

cont'd from p. 23

ring employed Johann Gottlieb Goldberg (a former pupil of Bach's) for the exclusive purpose of playing the harpsichord during the Baron's frequent bouts of insomnia. Kaiserring wanted him to perform complex, rather than simple, pieces, and Bach was inevitably commissioned to write the "Goldberg Variations" for that purpose.

The trio will be performing the "Goldberg Variations" again on November 3 at the Church of the Holy Trinity (behind the Eaton Centre). Admission is free and the concert will be broadcast on CBC radio at a later date.

Sit at our seaside tropical bar —
Free appetizers at the bar between 4-6 p.m.,
Monday to Friday.



APPETIZERS

CAJUN WINGS 4.95
Mild, medium and hot.

TEMPURA 5.95
Large shrimp and assorted seasonal vegetables coated with light crispy Tempura batter and served with Oriental dipping sauce.

VEGETABLE TEMPURA 4.45
Seasonal vegetables coated with light tempura batter and quickly deep fried; served hot with Oriental dipping sauce.

DAVID'S CRAB CAKES 4.50
Crab meat blended with spices, lightly breaded and grilled to a golden brown.

BRUSCHETTA 4.25
Fresh crusty bread basted with garlic and olive oil; topped with grated Parmesan, chopped tomato and fresh basil.

CHICKEN SATAY 5.25
Skewered pieces of chicken breast meat marinated in Indonesian soya sauce, grilled and served with peanut sauce.

BEEF SATAY 5.25
Skewered cubes of beef marinated in Indonesian soya sauce, grilled and served with peanut sauce.

CULTURED PETIT MUSSELS IN CREAM 5.95 7.45
Steamed in garlic with white wine, julienne of vegetables and a touch of Anisette.

CULTURED PETIT MUSSELS 4.95 6.45
Steamed in white wine with fresh herbs and tomato.

SALADS

COCONUT'S HOUSE SALAD 3.25
Boston bibb lettuce, radicchio, toasted pine nuts, English cucumber, tomatoes and blue cheese crumbles served with a raspberry vinaigrette.

ANTIPASTO PLATE 6.25
Sliced salami, Swiss cheese, ham, artichoke hearts, Bermuda onions and radish served with salad greens in an oil and vinegar dressing.

THE IMPERIAL CAESAR SALAD 4.95
Crisp romaine lettuce tossed to order with creamy Caesar dressing, crumbled bacon, croutons and parmesan cheese.

MEDITERANEAN SALAD 5.25
A salad of large tomato wedges, English cucumber, Bermuda onion and fresh dill tossed in a red wine vinaigrette. Served with feta cheese.

TUNA SALAD PLATE 6.35
A generous portion of Albacore tuna with celery, red and green peppers in a French mayonnaise dressing.

FISH

FLAME BROILED SWORDFISH STEAK 8.95
Served with dill butter, seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

NEW ZEALAND ORANGE ROUGHY 8.95
Specially seasoned and flame broiled. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

SOLE IN PARCHMENT PAPER 7.95
Filet of sole marinated in lime juice, scallions, peanut oil and fresh dill. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

SOLE FILET 7.45
Filet of sole with mustard, dill, mayonnaise and red onion. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

TEMPURA SHRIMP 10.95
Large gulf shrimp coated with a light Tempura batter, deep fried, served with Tempura vegetables and accompanied with Oriental dipping sauce.

BEEF

BLACKENED STEAK 12.25
Done the true New Orleans way. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

SIZZLING MONGOLIAN BEEF 9.95
Tender slices of marinated beef with ginger and sesame seed. Served on a bed of green peppers, green and white onion.

PEPPER STEAK 12.25
A char broiled strip steak covered in a crushed black pepper sauce. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

NEW YORK STEAK 11.95
A char-broiled half pound strip steak with Bernaise sauce. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

NEW YORK STEAK & TEMPURA SHRIMP 14.95
Our flame broiled striploin with large shrimp dipped in a light Tempura batter and deep fried. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

CHICKEN/VEAL

CHICKEN WITH TEMPURA SHRIMP 12.95
Breast of chicken served with three large gulf shrimp dipped in Tempura batter and deep fried till crispy. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

CHICKEN PARMIGIANA 8.50
Breast of chicken with seasoned breading, tomatoes and mozzarella cheese napped with tomato coulis. Served with Fettuccini Alfredo.

VEAL MONTEREY 7.25
Veal cutlet lightly breaded and topped with jalapeno peppers, tomato sauce and Monterey Jack cheese. Served with seasonal fresh vegetables and your choice of frites, Coconut's rice or baked potato.*

VEAL PARMIGIANA 7.85
Veal cutlet breaded with parsley, oregano, thyme and topped with fresh tomato sauce and mozzarella cheese. Served with Fettuccini Alfredo.

LIGHT ENTRÉES

COCONUT'S CHICKEN STIR FRY 7.95
Tender white breast meat blended with seasonal vegetables and Oyster sauce.

BEEF STIR FRY 7.95
Slices of marinated beef blended with seasonal vegetables and Oyster sauce.

VEGETABLE STIR FRY 5.95
Carrot, turnip, celery, white radish, onion, red pepper, ginger, garlic and bok choy lightly sauteed in peanut oil and blended with Oyster sauce.

PENNE ARRABBIATTE 6.95
Penne with spicy sausage, fresh mushrooms, fresh basil and plum tomato sauce.

ORANGE ROUGHY IN BLACK BEAN SAUCE 7.95
Chunks of Orange Roughy filet with red, green and yellow peppers, stir fried; then simmered in a black bean sauce.

CHICKEN SATAY 8.95
Tender strips of marinated chicken breast with peanut sauce, served with rice and seasonal vegetables.

BEEF SATAY 8.95
Tips of tenderloin beef marinated in Indonesian soya, grilled and served with peanut sauce, rice and seasonal vegetables.

FETTUCCHINI ALFREDO 6.95
Traditional fettuccini noodles with creamy sauce of parmesan, garlic, white wine and seasonings.

LINGUINI DI MARE 7.85
Shrimp sauteed in Bechamel, cream, coconut milk, white wine and seasonings served in a bed of linguini.

QUICHE OF THE DAY 5.95
Served with a House salad.

BURGERS

THE CLASSIC BURGER 5.25
Fresh ground red brand beef blended with spices and hand packed. Char-broiled to perfection. Served with frites.

THE BACON & CHEESE CHEESEBURGER 6.25
Our classic burger, flame broiled and topped with strips of bacon, Monterey Jack and sharp cheddar cheese. Served with frites.

PEPPER BURGER 5.95
Served open faced with crushed black pepper sauce. Served with frites.

SANDWICHES

TUNA CROISSANT 5.45
Tender chunks of Albacore tuna tossed in a special French mayonnaise dressing with red and green peppers and celery. Served in a light flaky croissant and accompanied with frites.

CAJUN CHICKEN SANDWICH 6.25
A blackened chicken breast with bacon, lettuce, tomato and mayonnaise on a fresh roll. Served with frites.

BACON, LETTUCE AND TOMATO CROISSANT 5.25
Bacon, sliced fresh tomato and a lettuce leaf between a light and flaky croissant. Served with frites.

Hours: Mon-Wed 11 am - 10 pm
Thurs-Sat 11 am - 1 pm
Sundays 9 am - 10 pm

1520 Steeles Ave. W.
(NW corner of Dufferin)
660-0056