

## Les Grands Ballets Canadiens Prove Versatile

By PAM SAUNDERS

Les Grands Ballets Canadiens presented a programme to appeal to all tastes at the Playhouse October 15, forcefully affirming its right to be considered as one of the major ballet companies of Canada.

The Montreal based troupe began the evening in the classical style, performing Divertimento No. 15, by Mozart choreographed by George Balanchine. Mozart's symmetry of form, sense of restraint, precision and elegance were mirrored by the choreography and dancers. However, the series of variations, pas de deux and ensemble were marred by an occasional lack of coordination, and by a feeling of woodenness.

Having proven that it could master classical repertoire, Les Grands Ballets returned with Stravinsky's Firebird, choreographed not by Diaghilev but by Bejart, in 1970. This was the most dramatic and visually stunning performance of the evening. The story of the Firebird, the revolutionary spirit one can never kill, born from fire, was told in a convincing manner by the company who proved skilled at mime as well as at dance.

The contrast between the terrifying, yet controlled power of the firebird and the awed partisans was emotionally gripping. The company felt Stravinsky's rhythms, and conveyed a sense of the tremendous force of the revolutionary spirit, particularly in

the final dance of resurrection and triumph.

The lighting set the moods, ascostumes and scenery were minimal.

The final selection, Tam Ti Delam, sought to capture the spirit of Quebec through the music of Gilles Vigneault. All of the elements of traditional Quebec culture were present, from the square dance to the rivalry of woodsmen, from the hockey game to tap dancing. A particularly pleasing pas de deux involved two ice skaters, Josee Ledoux and Andrew Kuharsky, engaged in a whimsical courtship.

Jacques St. Cyr acted a narrator, demonstrating abilities not only as dancer but as a fine character actor. A rousing gig ended with

the strains of what is virtually Quebec's national anthem, Vigneault's 'Mon Pays!'. The com-

Students, especially, must thank the company's heart was obviously in the UNB's Creative Arts Committee for performance, and their enjoyment sponsoring Les Grands Ballets of the folkish melodies and Canadiens. The next CAC event rhythms was transmitted to the features the Brunswick Quartet in audience. Instant applause was concert with James Campbell, Oct. rewarded by a short encore, which 24 at the Playhouse.

## Brunswick Quartet To Perform



James Campbell will be appearing with the Brunswick Quartet Oct. 24th at the Playhouse sponsored by the CAC.

James Campbell, clarinetist, and the Brunswick String Quartet will be performing October 24th at the Playhouse, sponsored by UNB's Creative Arts Committee.

Campbell is perhaps best known as a member of the chamber group "Camerata". Winner of the CBC Talent Festival, the Jeunesse

Musicales and International Clarinet Competition in Belgrade, Campbell received his training at the University of Toronto. He has also studied with Yona Eltinger in London and Paris, and Mitchell Lurie in Claifornia.

The programme planned for

next Wednesday consists of Beethoven's Quartet, opus 74, no. 10, known as the "Harp"; Lines for solo clarinet by Harry Freedman; and the Mozart Clarinet Quintet K. 581.

Students are reminded that they are admitted free to all CAC events

## Food for Thought

By SADIE POTTER

Le Martinique Seafood Restaurant  
151 Westmoreland Street (corner Brunswick St.)  
455-0665 (reservations suggested)  
evening attire preferable

Le Martinique is Fredericton's only restaurant specializing in seafood. As you walk into the dining room, you will be welcomed by tanks of lobster and trout and a massive clam shell imported from the Phillipines and reputed to be amongst the largest in the world. These are just samples of evidence hinting that the owners go out of their way to provide a wide selection of beautifully fresh seafood.

Lobster, clams, shrimp, oysters, escargots, scallops, sword fish, trout, halibut, salmon and sole all appear on the menu to confuse you as to what choice you should make. Fish-haters, don't fret: amongst the suggestions of the house are meat fondue, veal and rabbit dishes, a rack of lamb garnished with a bouquetiere of vegetables, not to mention all cuts of steak.

I have found that a good restaurant can be determined by the quality of vegetables it serves. The Martinique's cook prepared his vegetables superbly, a hint of seasoning added to enhance their naturally delicious flavour. The Newburg sauce enrobing the filet of sole stuffed with shrimp (\$8.50) was satin smooth and the fish itself was perfectly served. My companion's filet mignon (\$14.50) was tender, tasty and juicy, not too big, not too small, and apparently beyond reproach. Le Martinique is reknown for its Caesar Salad, especially prepared at your table by Guy, Jeannot or Francine. With a choice from the comprehensive list of appetizers before your main course and a dessert to follow such as Crepe Suzette (for 2-\$6.00), Crepe Norwegienne (\$2.50) or cheese cake (\$1.50), it would be impossible not to enjoy your evening: delicious food, relazing atmosphere, impeccable service. If you can linger a while, be sure to treat yourself to a flaming coffee (\$4.25), a perfect end to a perfernt meal.

The only thing to put a damper on all these superlatives, is of course the cheque which will inevitably ensue. This is definitely not a cheap restaurant (plan on spending \$30.00 for two, without appertif, wine, digestif or gratuity), but it is a consolation to know that your money is buying every penny's worth of quality.

For a special evening out, Le Martinique is one of the best choices you could make, but since we are students, and considering the price level, I rate Le Martinique as an 8 out of 10.