

PLAZA THEATRES

12th & P STS.

477-1234

PLAZA 3

Daily at 1:30, 4:15, 7:00, 9:45



Sorry, no passes.

**STEVE DUSTIN
McQUEEN HOFFMAN**

in a FRANKLIN J. SCHAFFNER film

PAPILLON PG

DOUGLAS 1

10TH BIG WEEK
NOW AT 1:30
3:29-5:28-7:28-9:32

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—JOSEPH GELMIS, Newsday

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DOUGLAS 2

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Lincoln's menu of restaurants to offer new French entree

By Val McPherson

Although he has had several jobs in his lifetime, most of Apollo M. Faison's occupations have revolved around one basic theme: providing the finest restaurant food and service he possibly can.

If Faison's wares are as good as reports indicate, the University community will have an opportunity to reap the benefits of his gastronomic passion. Faison has chosen Lincoln as the site of his new restaurant, The French Gourmet, at 227 No. 9th.

Faison got his first taste of food service at age 13, when he worked as a bus boy. By the time he reached 17, he had become a skilled waiter. Later, after working as a bartender and waiter in many of the top houses in the Midwest and on the West Coast, Faison became a nightclub manager in Omaha.

It was in Omaha that Faison was first approached by a Frenchman who offered him an opportunity to manage the first French restaurant in Nebraska. Faison accepted, and The French Cafe in the Old Market section of Omaha went into business.

For three years, Faison worked to make it Nebraska's finest restaurant. Its outstanding reputation suggests proof of his success. But he still was not satisfied with his achievements. He left The French Cafe two years ago and began making plans for his own restaurant in Lincoln. The French Gourmet is the result.

The restaurant is designed to compliment Faison's philosophy that a meal should be an experience both enjoyable and intimate.

The interior, designed by Joe Luke of Kansas City, features one main dining area which could be crowded with as few as 50 people.

There also is a cocktail lounge and two private dining areas, one of which is named the Bay of Naples because of a large mural displayed there. Lighting has been

engineered so that the most important part of the meal, the food itself, is highlighted on every table.

The staff also is designed to make the meal a personal experience. The staff will be small but highly trained. Faison, who will serve as the maitre d', plans to train everyone on his staff in the art of French serving.

Faison said this art is more a school of thought than a set of rules. It is learned and passed on from one person to another. This art includes such details as temperature of the wine glass, proper approach to the table and proper serving sequence.

The food, not the interior design or the service, is what makes a meal memorable, he said. To insure that his restaurant is not forgotten Faison has hired what he calls the finest chef available. The chef, Marhan Arian, is a native of Belgium.

Arian became a cook at the age of 16 and has been a chef of executive rank for 30 years. For the last eight years he has been working in the United States. Arian will either be involved in the actual preparation of the food or will oversee every item that leaves his kitchen. Assisting Arian will be Charlie Peters, flown in from France after Faison could find no one in this area who met his qualifications.

The chef describes the menu as classic in its offerings and promises that the food will be freshly prepared every step of the way. Besides the extensive listings on the regular menu, each night the chef will offer specials designed to further enable him to demonstrate his specialized creativity. Faison hopes that in the future The French Gourmet will even be able to make its own breads and pastries.

The French Gourmet will be accepting reservations from the general public within a week or two.

UNL plans study flight to Europe

Students who missed the Winterim overseas study program will have a chance to study in Europe this spring via the Spring Flight program, May 20 - June 9.

The program is sponsored by the Flights and Study Tours office and the Overseas Opportunities Center. Fourteen courses will be offered by 11 UNL departments. Cost for the courses will be offered by 11 UNL departments. Cost for the courses will vary from \$553 to \$1,004, depending on which course a student takes.

Registration for the program will begin January 21 and the flights are expected to be full by February 15. Students interested in the study program can sign-up in Union 204 by paying a \$50 deposit and presenting written permission of the sponsoring professor.

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