

Popular new restaurant among borough's best

'Bewildering array' of fine Chinese food at Canton

By KATHLEEN PAVELKO
Collegian Staff Writer
The Canton Restaurant, 222 Calder Alley, 237-6010; Open daily except Tuesday. Lunch (except Tuesday and Sunday) from 11:30 a.m. to 2 p.m.; Dinner (except Tuesday) from 5 p.m. to 9 p.m. No personal checks, credit cards or reservations accepted.



State College's lovers of good food used to say that what State College needed was a good French restaurant. Judging from the popularity of the standing-room-only Canton Restaurant, what everybody really wanted was a Chinese restaurant.

The Canton Restaurant is one of several fine new shops in a building on Calder Alley between Pugh and

McAllister Streets. The restaurant is simply decorated in tones of rust and brown, with wicker framing around the booths and the ceiling lights. It avoids the gimmickry which mars many Chinese restaurants in the United States and it looks exactly like what it is — a family-owned and run establishment.

The restaurant is crowded virtually all of the time, so I can offer no suggestions to avoid the crush except to recommend an early dinner. Although crowds often indicate good food — in this case they certainly do — they also mean long waits. Plan at least two hours for dinner.

The Canton menu is the largest of the three Chinese restaurants in town. Soups include not only the usual won ton (excellent at 60 cents and \$1) and egg drop (at 80 cents, not nearly as good as the won ton) but also seaweed, Chinese vegetable and Won Ton Yaca Mein (80 cents to \$1.50).

Of the appetizers, the fried shrimp (\$3.00 for 6) and the egg rolls (70 cents each) were both excellent. The Canton excels in batter-fried foods. The shrimp has a delicate, extraordinarily crisp batter coating with the sweet taste of fresh oil. Also first-rate were the fried noodles the restaurant offers to stave off hunger until the food arrives. They were fresh, crisply fried and irresistible.

The barbecued spare ribs (6 for \$3.00), a small portion, were nonetheless tender and prepared in a flavorful yet mild sauce.

The Canton offers the usual bewildering array of dishes, most of them variations on a simple four part theme of beef, chicken, pork and seafood. These four ingredients are available in chop suey (that great American dish) at \$2.25 to \$3; in chow mein from \$2.35 to \$3.25; and in egg foo young, \$2 to \$3.

The major portion of the menu,

however, consists of traditional Cantonese dishes like Moo Goo Gai Pan (chicken sauteed with vegetables), lemon chicken and Sweet and Sour Pork. These dishes range from \$3.25 to \$6.00.

Unless you are eating alone, however, try one of the house "special dinners" which combine several of the Cantonese entrees. House "special number one," for example, includes won ton soup, egg roll, a fried shrimp, a barbecued sparerib, Cashew Gai Ding, Sweet and Sour Pork, Beef Green Pepper, fried rice and tea or coffee — \$4.95 each for two or more persons.

Cashew Gai Ding (\$3.50 as an entree alone) consists of tender chicken cubes sauteed with water chestnuts, mushrooms, and vegetables and topped with cashews. Sweet and Sour Pork (\$3.15 as an entree) was among the Canton's best; the pork was tender and surrounded with that wonderfully crisp and fresh batter used on the shrimp. Also

on the "special dinner number one" was Beef Green Pepper, slices of tender beef in a tangy sauce with green pepper.

The more dinner companions you have, the more dishes you can try, so gather up your friends. If your group is as many as nine, as ours was, you can taste nearly two-thirds of the menu.

The Canton serves fried rice with its special dinners, so if you prefer steamed rice, order it specially. The portions are small; three entrees for two persons will both satisfy hearty appetites and guarantee a greater choice.

The service is excellent at the Canton, considering the crowded conditions. The waitresses are cheery and amazingly adept at putting more than 10 platters on a table at a single time. A special touch: the plates are hot, which helps keep the quickly-cooling food from turning cold before the meal is over.

The Canton has no wine list, but you may bring your own. This may be

slightly inconvenient, but it is economical.

It is a pleasure to speak so favorably of a new restaurant and the Canton certainly deserves to join the handful of four or five best restaurants in State College.

Restaurant Ratings

Service	Food
★ Acceptable	★ Acceptable
★★ Good	★★ Good
★★★ Outstanding	★★★ Outstanding



Marc Elliot Richards, director of "A Doll's House," helps Ginger Grace as Mrs. Linde (seated) and Sarah Rush as Nora (standing) develop their respective characters. "A

Doll's House" student preview will be held at 8 p.m. April 13 in the Pavilion Theatre.

Photo by Lynn Dudinsky

'A Doll's House' production set

Marc Elliot Fields' fine arts degree rests on his direction of "A Doll's House." Field is a graduate student completing the three-year fine arts program at the University. The program is intended to provide a more professional edge in the arts field than would an academic two-year arts program.

As a candidate for a fine arts masters degree, Field is directing "A Doll's House" and writing a final paper about it.

The original version of the play "A Doll's House" was written in the 1870's by Henrik Ibsen. Ibsen's play is famous for bringing women's liberation to the stage for the first time by having a wife walk out on her husband and children. "A Doll's House" is

Rolf Fjelde's interpretation of Ibsen's play.

Field chose Fjelde's version of the play to emphasize another important theme in Ibsen's play, on how the characters in the play deal with the problems of upper-class married life.

"A Doll's House" will be a full-scale presentation by the

University Theatre Productions with a student cast. The student preview of the play is 8 p.m. April 13 in the Pavilion Theatre. The play will run at 8 p.m. April 14-16 and 19-23, in the Pavilion Theatre. Tickets are available at the Playhouse box office 1-6 p.m. Monday through Saturday on non-performance days and from 1-9 p.m. on performance days.

TV academy boycott halts Emmy show

NEW YORK (UPI) — The Emmy Awards presentation will not be aired as scheduled on May 15 and may be cancelled altogether, the National Broadcasting System said Thursday.

A network spokesman cited a boycott of the program by some of the television stars normally expected to appear as the reason for the possible cancellation.

The boycott is an outgrowth of "an internal split in the National Academy of Television Arts and Sciences," according to the network, which Thursday sent a letter to academy chairman Richard Rector advising him of NBC's decision.

The letter from network president Robert T. Howard said, "We hereby advise you that it will be impossible to broadcast a night-time Emmy Awards program on May 15, 1977."

NBC, which airs the program in yearly rotation with the American Broadcasting Co. and CBS Inc., was willing "simply to postpone the telecast date," Howard said.

However, he warned, "that unless you can satisfy us by April 15, 1977 that a program meeting your contractual obligation can be supplied for telecast, we will have no choice but to cancel."

NBC said it has been told that some stars who were supposed to appear either in the audience or to present awards were not planning to be there.

The spokesman said, "It really would not be the same program without these people."

Rector acknowledged the boycott's impact, but said negotiations which could resolve the dispute were continuing.

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