

WHERE TO GO / WHAT TO DO / WHEN IN ST. LOUIS
WEEK JUNE 11, 1966

Where



"The Three Graces,"
as interpreted
by Claus Bastian, is
one of the collection of
drawings, paintings
and sculpture reliefs by
the German-born
artist assembled for
his one man show
at Schober's Gallery.

THIS WEEK

Of all the musicals that have opened on Broadway in the past twenty years, there is perhaps none as typically American as Meredith Willson's "The Music Man," which helped the Municipal Opera open its forty-eighth consecutive year last week and which will be playing at the amphitheatre in Forest Park through June 19. The saga of Harold Hill, who arrives in River City, Iowa one bright summer morning with the intention of organizing a boys' band (the uniforms of which will be paid for but never delivered) and winds up by losing his chicanery-ridden heart to the local librarian is by now as familiar as the show's hit songs—"Seventy-Six Trombones" and "Till There Was You." But like all good musicals it can be seen over and over again without losing its brightness.

This time out, the indomitable Hill is played by the versatile Eddie Albert, whose most recent role was in the television series "Green Acres." Mr. Albert plays Hill with spirit, warmth, and humor, and his rendition of "Trouble" is a show stopper. With Mr. Albert in the cast are Margot Moser and Mary Wickes, both of whom are Municipal Opera regulars, and the Buffalo Bills, the same quartet that appeared on Broadway and, incidentally, were on hand two years ago when the Municipal Opera performed "The Music Man" for the first time.

A word about the Municipal Opera itself: it's one of the pioneer outdoor summer theatres and one of the country's most celebrated. The shows are staged, costumed and mounted with a professionalism equal to that of Broadway, and the musical accompaniment is supplied by a fifty-piece symphonic orchestra. To date, more than thirty million people have seen Municipal Opera productions, and the twelve-thousand seat amphitheatre is the world's only air conditioned outdoor auditorium.

ARTISTIC COUP D'ETAT

Schober's, a St. Louis dining institution long noted for its Old World

atmosphere and its authentic German cuisine, has suddenly become the talk of the St. Louis art world. The reason is a German Expressionist named Claus Bastian, who is making his first St. Louis showing in Schober's Gallery, which is in the restaurant's winery. Mr. Bastian, a lawyer who has exhibited his paintings and sculpture in New York and San Francisco, met Schober's owner Marilyn Chapnick through a mutual friend who is as fond of Mr. Bastian's paintings as he is of Miss Chapnick's restaurant. Miss Chapnick extended to the artist an invita-



Marty Bronson and one of his troubadours, Marian Wuerz, brighten evenings at Marty's Crystal Terrace, Chase-Park Plaza.

tion to exhibit in the Gallery; Mr. Bastian accepted with alacrity and even came to St. Louis to personally hang the paintings.

Claus Bastian's exhibition, which opened last week, will run through July 11. There is no admission charge at the Gallery, which is open daily except Monday from 11 a.m. to 11 p.m. (Sunday to 9 p.m.). Lunch or dinner at the restaurant is entirely optional, although it is especially recommended, whether you're an Expressionist, an Impressionist or a Cubist. Schober's is located at 6925 South Lindbergh.

STORYBOOK LAND, NEW VERSION

As the popular media attest, people love romance, adventure and excitement. The appeal of far away places with "strange sounding names" is eternal. There is the romance of an old country: of Europe, of Germany; there is the romance of the new: America. There is the romance of art, of the opera, and a particular romance of two young stars who met upon its stage. And this is the beginning of the romance of Eberhard's restaurant.

These two young West Germans, Hildegard and Eberhard, were starring as Zerlina and Masetto in Mozart's "Don Giovanni." Romantically enough, from this meeting on the stage, they fell in love and were married. Not only did the couple share like professions, but their interests and hobbies were the same: intelligent cooking and the appreciation of fine German wines.

Deciding to make America their home, they wisely chose to put their interests and tastes to work for them. Thus Eberhard's was established in 1957, a fitting addition to the old-world flavored village of Columbia, Illinois, only minutes from downtown St. Louis.

During its nine years of existence, Eberhard's has won consistent praise. A modest, but perfectly coordinated cuisine combined with considerate service are just reasons for the praise.

Authenticity — real German home cooking—is the keynote of the cuisine. Each of the German specialties is an entity in itself. For example, *Sauerbraten*. The prime, top sirloin is marinated for seven days in a brine of wine and vinegar, bay leaves, onions and several other selected spices. Since the wine involved in the process is a critical factor, an imported German one is used. Before being served, the sirloin is slowly and delicately roasted. Rich burgundy gravy, potato pancakes and spiced apple ring complete the offering.

Other selections, just as painstakingly prepared, are *Backhuhn*, *Wiener-*