Off the Beaten Groove

This year's models, next year's hits

Sight and Sound, the New Models on PVC Records

In three short years, Boston's New Model has served, rise to the top of the local music scene. Their second recording, the Sight and Sound EP, may just be their ticket to national popularity.

The New Models found their first big break when they attracted the attention of the Cars' David Robinson, who asked them to open for the Cars at their 1980 Boston Garden concert. A series of favorably reviews, and a tape produced by Ric Ocasek at his newly opened Synchro Studio. The tape, consisting of the tunes "Permanent Vacation" and "Shattered Windows," became a hit, in the absence of any vinyl product, interest in the band soon died out. The belated release of the single on Modern Method Records was much too late to continue what could have been a successful media push. The band returned to the clubs, working on material, honing it to razor-edged sharpness to the clubs, where they worked on their show. If you give Sight and Sound a listen, you'll be convinced they could steal the show from anyone.

The New Models sound is a unique fusion of electronic dance music and good old rock and roll, and Sight and Sound accurately makes the transition from the harsh white light of the stage to the cool persistence of plastic. Singer/guitarist Case

y Lindsay's delivery is just right, so that Steve Thuther adds the bass pulse and synthesizer colors, and Michael Johnson makes everything from behind with his insistant drumming. These individual talents coalesce on five tunes that will keep you jumping from start to finish.

Lindstrom's lyrics deal with alienation, but summarized in the ravages "Just a Motion" ("Modern life is just a motion.") and "Strangers in Disguise," but the surefire hit is "Say What," a tale of sexual inadepquacy ("Say what you want me to do").

If you saw the New Models open for the Tabes recently at MTV, you can understand how this local trio almost stole the show.

Who is the cheese?

I am the Cheese, starring Robert Mac

Naughton, Robert Wagner, Hope Lange and Don Murray. Directed by Robert Jirs; screenplay by Robert Jirs, an Almi Films release, now playing at Sack Theatres.

The restaurant, located in a plaza in a plated shirt and white painter's pants, the young man sitting next to me looked like your typical teenager. For over an hour, we had a relaxed chat about the things most people our age enjoy talking about: rock concerts, movies, and the like. I guess the only thing about him one could pinpoint as being slightly out of the ordinary was that he was one of the stars of E.T. the Extra Terrestrial, the highest grossing film in Hollywood history.

"E.T. was actually a departure for me," said MacNaughton, who was in Boston last week to promote his new movie. "E.T. was basically a portrait of a family, the effect is that meat dishes are unavailable, however, listing those dishes will give you an idea of the sorts of specials generally served. Listed dishes included fresh Norwegian salmon with ginger sauce ($10.50), fresh Canadian halibut with dill butter ($10.00), fresh bluefish with pom

mory mustard ($8.00), chicken with terracotta cream sauce ($8.25), and linguine with smoked salmon ($8.00).

We wanted to try the strawberry short cake ($2.00), a dessert special, but it had run out early. The waitress informed us that the other special dessert, chocolate cake ($2.50) was also heavily requested, and that of the regular desserts, pecan pie was sweet and very good. We finished our meal with coffees, noting a large list of teas and spices serving. The film in "The Cheese is now showing in several theaters, so we're going to see it.

Michael C. Magras

Seventh heaven at Seventh Inn

This week we visited the Seventh Inn Restaurant on Newbury Street in Boston. It has been recommended by Tim Dale, a restaurant owner in California, who worked at the Seventh Inn when he lived in Boston. I know that if the Seventh Inn were at all like his place at Lake Tahoe, we were in for a treat.

The restaurant, located in the basement of an old brownstone, is divided roughly in half, with the front part a 50 person dining room, and the rear half an open kitchen. Since Back Bay basement restaur-

ant's sight and sound the menu of contemporary cuisine and a daily menu which varies depending on the spe-

cial dishes served. We discovered the listed spe-

cial dishes on the special menu was gone by the time we arrived. Our visit took place at 7:30 pm, and our waitress informed us that of the two of the entrees were no longer available. A word to the wise: Get there early to get the best selection.

We sampled selections from both menus, starting with salad and soup. The mixed green salad, at $3.25 for the small and $2.00 for the large, served with a tasty sesame dressing. We skipped the mimo soup, which is listed as a rich tasting vegetable soup ($4.25) in order to try the soup du jour, fish chowder ($1.50). The chowder was served with the fish but very heavy on the potatoes; our only complaint about the food we were served.

Vegetarians will delight in the Seventh Inn. The menu of contemporary cuisine includes lightly fried, freshly prepared vegetable tempura ($5.75); pasta with vegetables and cheese, garnished with miso-miso sauce; sauteed vegetables and tofu ($4.75) with a delectable complement of tamari and ginger sauce sauce; and the vegetable plate ($4.75) of soup, vegetables, rice and beans.

One should not draw the conclusion that meat dishes are unavailable, however, the restaurant serves fish and poultry. The contemporary cuisine menu includes a delicious shrimp tempura with an ample amount of large shrimp and a variety of vegetables (tempura style, of course). Chicken saute with vegetables and mashed potatoes ($5.50) is strips of chicken breast, with pasta and vegetables, in a very tasty spiced tomato sauce.

The special menu generally includes fish entrees, chicken dishes, occasional rare delicacies such as rabbit or squid. We tried all the Boston scorched with anchovy butter ($7.50), which was lightly seasoned and well prepared, with a wonderful texture and taste. We couldn't try all the dishes on the special menu as this evening, but listing those dishes will give you an idea of the sorts of specials generally served. Listed dishes included fresh Norwegian salmon with ginger sauce ($10.50), fresh Canadian halibut with dill butter ($10.00), fresh bluefish with pome

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