Risking Sport Death on the road to Mandalay

The Mandalay Restaurant, 43 First St., Cambridge - Across from Lorenzo. Features South-east Asian Cuisine. Price: $10 - $20 per person.

The culinary joy of living in a fairly large city is the ability to dare. Burmese food? We didn't know anything about Burma - except that it's where Bridge on the River Kwai is set - but we entered the restaurant hoping to find out about Burmese national cuisine.

We quickly discovered that the Mandalay restaurant shone mainly as a bastion of overpriced indocilicacies. The family de- cor and the simply appointed washrooms beside the eventual cost we would be forced to pay.

The food wasn't all that bad, but it was tainted by two things that we saw on the menu: the price, and the warning. The warning read as follows: "If you think our food tastes like soup you are allergic to fresh corriander. Please eat around this favorite herb of Southeast Asian cooking."

Our waiter carried our order for Beef with Fresh Corriander in the kitchen. We figured that if it tasted like soup we wouldn't eat it. It tasted only slightly like soup: several of us in fact initially thought it was rather good. But there is a moral in attempting to "Sport Death" in restaurants. The next day we were ill. "But it didn't taste like soup!" was our belated wail.

There was a difference of opinion over the appetizer: some of us thought that the rice with bamboo shoots and turnips, they had an exotic taste preferred. A sort of cross between dumplings and rice balls, Sar moo Sar was the appetizer: some of us thought that the bamboo shoots were tasty, others wasn't worth the $3.50 per half-dozen price.

The food wasn't all that bad, but it was overpriced amount of beef and onions was forgotten when George Carlin and his opening act, Travis and Shook, sent them scurrying into hysteria. The evening began when Travis and Shook came on stage and sang a slow, mellow version of George Carlin on stage at Kresge Auditorium, which Chinese no longer has for many of us. Most of us, who enjoyed getting away from yet another in an endless series of Chinese dinner recommendations sticking with the three-starred items, this is not a restaurant for those with delicate tastebuds, as the noise diners were rather bland. The final "truce" of this meal was the check. We decided to pay with plastic, since none of us had sufficient green money to cover this outrageous experience. The cook our plastic immediately processed it, and left us sitting in a back room for twenty minutes.

They hadn't even supplied a magnifying glass with which to find the food.

**To strengthen the body,**

**For self-defense,**

**To bring about peace of mind**

**To help the circulation,**

**To relax,**

**To balance the internal energy (chi)**

**To assist the practitioner attain longevity.**

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The climax of the evening occurred at the key end, when Carlin pulled out his famous list of "impolite expressions." This list began years ago as the seven words no one could say on television, and has now grown to over 400 terms. It was incredibly hilarious - sorry I can't give you any examples. As he left this afternoon, completing a show of over one and a half hours, I reached his favorite phrase for goodbye - "May the forces of evil become confused and your house and lives on your couch for two years. He also spoke very strongly on the subject of battered plants, exposing the psychological trauma caused by hanging plants and putting them in bathrooms.

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**The American JIANN SHYONG KUNG FU CENTER**

**NEW CLASS SCHEDULE (FEBRUARY, 1986.)**

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- **Praying Namis & Shao-Lin**
  - Mon. & Thurs. 7:15-8:45 p.m.
  - (Start Feb. 4)

- **Yang Style Tai Chi Chuan**
  - Tue. & Fri. 7:15-8:45 p.m.
  - (Start Feb. 4)

- **Hsing-I Chuan (5 Elementary)**
  - Tue. & Fri. 9:15-10:15 p.m.
  - (Start Feb. 4).

- **Northern Shao-Lin**
  - Wed. & Sat. 5:10-6:30 p.m.
  - Chi-No (Catch & Hold Techniques).
  - Sat. 4:15-5:15 p.m.
  - (Start Feb. 5).

**PURPOSE OF THESE EXERCISES**

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**Classes held at Massachusetts Institute of Technology. (Fridays-Sundays 13 lobby, Thursdays- T-Club Lounge.**

For more information about classes and instructors, please contact Master Leung at (Office) 497-4459 or (Home) 354-3796.