Discos

More Than Bars And Dancing

By Deborah A. Randolph

It's Saturday night, and nothing's happening. What should you do?

ou might call some friends and go to a disco where people leave everyday cares and meet new faces.

The disco scene has whipped across the country as many clubs attract fun seeking people to meet others like them. From Philadelphia to Los Angeles, discos are extremely popular. Singles bars of the sixties and early seventies have recently been surpassed by disco clubs with blinking colored lights, recorded music, and a dance floor.

But disco is more than just a mod nightspot. It is a new musical style, had and a lifestyle for many young black danc people. For others, it is a business other venture.

The International Disco Association reported that United States clubs

earned \$3.6 million in 1975, while the average disco made approximately \$7,000 weekly in profit during that period.

On the east coast, New York is the big apple of the disco scene. There, Leviticus is probably the best-known black-owned disco.

Owned by the Best of Friends, Incorporated, Leviticus attracts professionals and celebrities to its stylish location near Broadway. Expansion is the key to the club's success, said Mal Woolfolk, one of the eight principal owners.

The club opened in November, 1974, several years after the partners had earned experience operating dances and fashion shows in leasing other facilities. It operates from 4 p.m. to 4 a.m. nightly.

Woolfolk said his partners wanted to invest their money in a "self-

J... Nine la-dies danc-ing,

Leven pi-pers pip-ing,

Twelve drum-mers drum-min

And a par-tridge in a pear tree!

Ten lords a-leap-ing,

New lifestyle for young party-goers proves to be big business in U. S.

sustaining venture," and thought of the club. A meeting several years ago set the stage for agreements with other clubs in Philadelphia and Washington, D.C. to "pool resources and map common goals," he added.

Leviticus has a modern decor with a large multi-sided bar that draws the more sedate customers. The livelier spirits show their footwork on the dance floor that sometimes serves as a stage for live entertainment. Two gaming rooms for backgammon, chess, and billiards lead Leviticus to call itself an "entertainment complex."

The cover charge is \$6, although

"What more could you ask for?"

\$25 and \$100 annual memberships are available, including room rental, theatre and travel discounts, and an apartment-finding service.

There is a dress code—men must wear jackets on the weekend. Woolfolk said the age requirement (23 for women, 26 for men) is "arbitrary—to create an adult disco."

Expansion is evident since the partnership owns other New York clubs. Lucifer "is more of a lounge for people 30 years old. Othello is a club for the 21-year-old crowd, those moving on up," said Woolfolk. Another club, Orpheus, opened this fall, he said.

Following Leviticus' example, a group in Washington, D.C. opened Foxtrappe, billed as a "towne club," in 1975. Also like Leviticus, Foxtrappe's partners had previous experience in the revolving disco circuit, and now

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top of a double boiler and heat over boiling water while gradually adding sugar. Heat until mixture is of dipping consistency, stirring frequently. Reduce heat and keep warm while dipping cake. Stick a two-tine kitchen fork in the bottom of each piece of cake and dip and turn cake in icing until top and sides are coated. (If icing becomes too thick for dipping, add a little hot water and stir well.) Slip frosted cake off of fork with spatula and place on wire rack, frosted side up, until hardened. Decorate each piece of cake with 3 cinnamon candies and slices of candied cherries. Yield: 24 Petits Fours.

Note: Cake made the day ahead of frosting is easier to handle. Practice dipping technique on triangle of cake left over after cutting.

Cake may be frosted, wrapped in protective wrap and frozen. Defrost at room temperature in wrapping.

Cranberry Nut Bread

1 egg ¼ cup sugar

1 3 cup dairy sour cream

2¼ cups all-purpose flour

1 teaspoon baking powder

1 teaspoon baking soda

teaspoon salt

3 tablespoons grated orange peel

1/2 cup chopped walnuts

1 cup cranberries, coarsely chopped

In a large mixing bowl beat egg; add sugar and mix well. Carefully stir in sour cream. Sift together flour, baking powder, baking soda and salt; add to creamed mixture, stirring just until moistened. Add orange peel, nuts and cranberries. Turn into buttered 9x5x3-inch loaf pan. Bake in preheated 350 degree oven, 55-60 minutes. Turn out of pan onto wire rack to cool. Makes 1 loaf.

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Gay Holiday Recipes

Petits Fours

Cake:

34 cup (11/2 sticks) butter

11/2 cups sugar

teaspoon vanilla

3 cups sifted all-purpose flour

tablespoon baking powder

teaspoon salt

1½ cups milk

Petits Fours Icing:

1/2 cup water

1/2 cup light corn syrup

1 teaspoon lemon extract

2-3 drops yellow food color 2 boxes (1-lb. each) confectioners sugar

Red Cinnamon candies

Green candled cherries

until light and fluffy. Beat in eggs, one at a time. Add vanilla. Sift together flour, baking powder and salt; add to creamed mixture alternately with milk. Spread evenly in buttered and floured 151/2x101/2x1-inch jelly roll pan. Bake in preheated 350 degree oven, 25-30 minutes. Cool in pan on wire rack 10 minutes. Remove from pan and finish cooling on wire rack. Cover with a towel. Cut into diamond shape as shown in diagram. Frost using Petits Fours loing.

To prepare Icing: Combine water, syrup, lemon extract and food color in the



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