AREA ENTERTAINMENT

SOUNDS

By Carl Matthews

M.C. HAMMER
"Please Hammer Don't Hurt 'Em" (Capitol)

With two American Music Awards to his credit (for Best Rap Artist and Best Rap Album, "Let's Get It Started") M.C. Hammer returns with "Please Hammer Don't Hurt 'Em," his latest album, which has already gone gold.

The Oakland-born rapper's latest effort could be considered a test of not only his skills as a producer and songwriter, but as an interpreter as well: cover versions of well-known songs make up half the album.

"This album is designed for music-loving people across the board, including lovers of ballads, dance-oriented tracks and socially-conscious songs," says Hammer.

The album opens in typical Hammer-funk style with "Here Comes The Hammer" and continues with "U Can't Touch This," which borrows from Rick James' memorable hit "Super Freak." Both cuts are highly recommended for Hammer fans.

Next comes his updated remake of The Chi-Lites' 1971 classic "Have You Seen Her." I'm sorry folks, but Hammer's re-arrangement just bores me. His new lyrics add nothing to this fine Eugene Record composition; his vocal performance lacks the subtlety and grace of the Chi-Lites' original.

I felt the same way about New Kids On The Block's remake of the Delfonics' "Didn't I Blow Your Mind."

Anyone who feels differently, feel free to write — always glad to hear comments from readers.

Hammer also offers versions of The Jackson Five's "Dancin' Machine" and Prince's "Soft And Wet" on his latest album.

Maurice White of Earth, Wind And Fire (whose latest album features "Wanna Be The Man," a track on which Hammer appears) recently said of Hammer: "Not only is he very talented, but he's making a positive statement and contribution to our youth through the power of rap."

I mostly agree with that comment, but I wish that his latest album was a little more than a predictable clone of "Let's Get It Started."

Other cuts: "Help The Children," "Pray," "Crime Story," "Let's Go Deeper."

M. C. Hammer

MANTRONIX
"This Should Move Ya" (Capitol)

Mantronix's follow-up to 1988's "In Full Effect" is another aggressive jam-packed album filled with the electronic wizardry Mantronix is famous for.

Leader Curtis Mantronik is a self-taught producer and songwriter with a fascination for unique electronic sound. Self-described as a "mix-ologist," Jamaican-born Mantronik has produced and/or mixed the work of such artists as Joyce Simms, Jaki Graham, Nu Shooz, Duran Duran, and Just-Ice.

The group Mantronix came together as a duo three years ago. In the mid-80's they hit the charts with "Fresh Is The Word," "Needle To The Groove," "Ladies" and "Bassline."

Last year, M.C. Tee left the group. His replacements are 19-year-old Bryce Luvah and 24-year-old D.J. D.

After listening to the rapid-fire rap on the new album's title track and the Soul II Soul-esque "Got To Have Your Love" (which went top 5 in England), well, I'm not even going to try to figure out exactly what category this rockin' stuff fits into. What I will say, however, is that if you're into Mantronix, this definitely will move ya.

DANCE THEATRE OF HARLEM

ARTHUR MITCHELL, ARTISTIC DIRECTOR

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— Craig Wilson, USA Today

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Stephanie Dabney as The Firebird

—JAZZ

(Continued from Page B-7)

Experience. A benefit for the Morgan State University radio station, WEAA-FM, a voluntary donation will be accepted.

Hostess and narrator for the affair will be **Ruby Glover**, Baltimore's Godmother of Jazz. Things will kick off at 7 p.m., and last until closing at 2 a.m.

Among artists scheduled to appear are **Marvin Cabell, Bobby Ward, Mickey Fields, Rudy Turner, Gary Thomas, Claude Liggon, Bryant Spencer** and **Charlie Covington.**

Ought to be a goodie—we'll be there.

* * *

For your future planning: Henry Baker, Jr., dropped by the other day to alert me to an upcoming jazz event which will happen on income tax day, April 15.

The Gary Bartz Quintet, featuring vocalist **Jenelle Fisher,** will be in concert at the Arena Playhouse, 801 McCulloh Street at 8 p.m.

There will be a special matinee performance at 4 p.m., where students with ID will get a reduced admission rate and children will be admitted at half price.

Gary has been keeping busy lately as a part of the **Louis Hayes** group. They have been travelling a lot, both in this country and overseas.

In fact, they had been scheduled to play a 10-day gig in Hong Kong, but things didn't quite work out. So, it'll be good to hear Gary again in Baltimore.

* * *

The Glenelg High School is presenting "An evening with **Maynard Ferguson**" Friday, April 6 at 8 p.m. Concert will be held in the school auditorium.

Location is 14025 Burnt Woods Road in Glenelg, Md.

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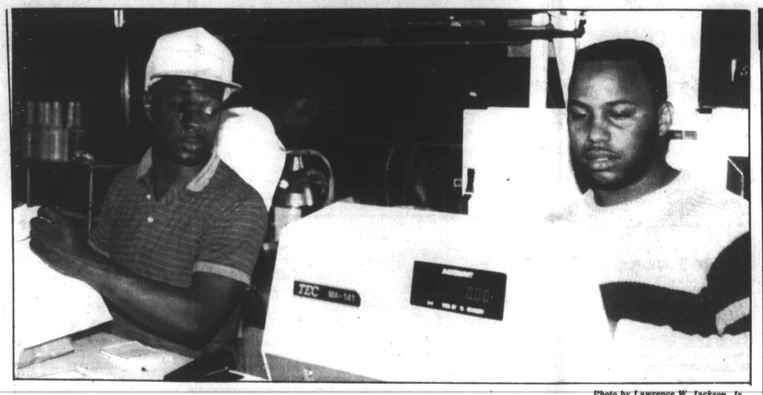

Photo by Lawrence W. Jackson, Jr.

PERFECT PARTNERS — Kelvin Clark and Eric Johnson work together to keep track of orders at their U Street NW eatery.

New chicken eatery takes flight

By Tyrone Sweetman
Special to the AFRO

"Kentucky Fried Chicken can't cook chicken better than you. Start your own business."
The Rev. Grangier Browning Ebenezer AME Church March 11, 1990 sermon.

Wing Supreme — King of the Gourmet Wing

Despite the disruption of Metro's Greenline construction, Wing Supreme holds court in the 1000 block of U Street NW where its spicy featherless fowl is fast becoming king of the hill in the world of wings.

Never mind that its two young owners Kelvin Clark and Eric Johnson were not on hand to personally hear the Rev. Grangier Browning's' stirring sermon on "being asleep at the wrong time" and "starting your own business". The two Howard University seniors certainly heeded his message — more than a year before its fiery delivery.

The duo stumbled across the idea in the fall of 1988, while they were both making deliveries part-time for The Right Wing, an independent chic wing 'joint' in Georgetown. "We just both agreed that we could do it better," says Mr. Clark.

Never mind their lack of start-up capital; or the fact that they had full-course class loads —Mr. Clark, a pre-med student and Mr. Johnson a consumer studies major. They were determined to open their business by spring break, 1989.

During the Christmas holiday break, Mr. Clark went home to Woodruff, SC and persuaded his parents to get a home equity loan for $10,000. Meanwhile, Eric travelled to his native Oklahoma City and asked his mother to pitch in. She did — with $5,000. The young businessmen scrounged up $2,000 between them making $17,000 and bingo! Wing Supreme was born.

The eatery opened its doors for the first time on May 3, 1989.

Inside the small shop, an overflow of regular customers is as familiar as the spicy aromas that permeate the air. "I'm gonna really find out just how hot you say these are," says one woman. "I like it hot and I know spicy food."

Oblivious to the comments,an adept preparer skillfully flips the prized wings in a marinade of honey/mustard sauce while bouncing to the sounds of "Soul II Soul" as a radio blasts throughout the cafe.

"Well if it's spicy you want, you need to get the 'k.o.'s'," says manager Kim Shaw. "That'll knock your mouth out of your head."

"No, on second thought, I'll take the buffalo wings," is the woman's reply.

As more patrons saunter in for lunch, Ms. Shaw offers a sample of her own "secret recipe," made with "lots of garlic but nothing hot," that may someday be added to the 13 varieties presently on Wing Supreme's bill of fare.

While the menu and the mission has remained steadfast, Wing Supreme's owners have made one important change in their first year of business. They relocated within a three-block radius two months ago to their present spot because, "it was a better location, a more strategic location, and because of the proposed Green line metro station would be across the street," Mr. Johnson said.

The $17,000 they used to start the business went a long way, according to Mr. Clark, "we leased a building, bought supplies, paid our first and last month's rent and we opened up our business."

"We were told repeatedly that we couldn't start a business with that small amount of money," laughed Mr. Clark. "We were both 20 years old when we started. We weren't even of legal drinking age. No one believed in us but our parents."

Today, Wing Supreme employs 23 full - and part-time workers. It offers a variety of chicken wing entrees, seafood platters Frusen Glade Jen ice cream. Best of all, they deliver from 11a.m. to midnight daily, particularly targeting the Howard University and Hospital community located nearby.

Showing shrewd marketing prowess at the outset, Messieurs Clark and Johnson distributed flyers door-to door in all of Howard's dorms during final exams, which incidentally was the day before they opened for business.

"That strategy," Mr. Johnson recalled, "made us a smash from the very first day we opened."

"We were also able to negotiate a better lease with our landlord."

Photo by Lawrence W. Jackson, Jr.

KEVIN CLARK prepares a Wings Supreme special, Buffalo wings.

Waging wing wars no joke

How serious is serious where wing eating is concerned? Serious enough to prompt the inclusion of the clipped white meat of fair-feathered fowl among the predictable menus of the nations largest fast food chains.

Last year "Wild Wings" were heaped on purveyors of poultry by Roy Rogers execs, while just weeks ago, Kentucy Fried Chicken jumped on the bandwagon by introducing "Hot Wings" to its followers.

For vintage inner-city wing connoiseurs, however the scant morsels of bird just aren't the same without "mambo" sauce.

"What's mambo sauce?" you're probably asking. There are as many variations of the milky red concoction as there are wings themselves. But most "gourmet wingers" agree that its mixture is most likely composed of catsup, honey and hot sauce.

Other garnished diversions from the typical "gospel bird" include "Buffalo wings" — so named for the town, not the animal — and even sesame covered wings. Of course there's the famous New York eatery that serves fried wings with syrup and waffles.

Listed below, however, is a list of wing wizards closer to home.

Wings & Things t/a Wings 'N' More Wings 19th & Benning Road N.E.: Fried wings with "mambo" sauce. Order as little or as much as you like. Open to 3 a.m. Fri. and Sat. for late night munchers.

Fish, Wings & Tings, 18th Street near Columbia Road in Adams Morgan: Stewed or pineapple-ginger wings. Approx. seven in each order.

Wingmasters Union Station, The Shops at National Place, Conn. Ave: Buffalo wings in three varieties — mild, hot or hottest. Served with celery and blue cheese dip.

Birdland 9th near U Streets in NW: The name says it all. No frills, just good old fashioned deep fried wings seasoned to perfection and served with fries in abundance.

El Polo Primo Adams Morgan, Langley Park, MD: Flame broiled chicken wings (or your choice of other pieces) coated with Mexican seasonings.

By Robyn-Denise Yourse

BUSINESS BRIEFS

COMMUNITY TAX AID

A free tax preparation clinic serving low income individuals is available to families with income below $17,000 and to individuals with income below $12,000. The clinics will be open in five locations at the offices of established community groups and libraries in the District and Maryland.

Low income individuals desiring more information about community tax aid can call a tape recorded message at (202) 659-9472.

GUILTY PLEA

Both Borden Inc. of Columbus, Ohio, and The Southland Corporation of Dallas, Texas, have agreed to plead guilty to multi-count felonies and to pay fines and civil settlements totalling up to $11.5 million. The two major firms were charged with long-running conspiracies to rig bids to supply dairy products to federally subsidized school milk programs and military installations.

MORE SCHOLARSHIPS

The American Institute of Certified Public Accountants (AICPA), recently awarded $53,750 to 127 undergraduate and graduate minority (Blacks, Hispanics, American Indians and Asians) accounting students from 79 schools throughout the US, for the second half of the 1989-90 academic year. "The AICPA is proud to recognize these future leaders in the accounting profession. We must make accounting education accessible to as many qualified minority students as possible by giving them needed financial support," Philip B. Chenok, AICPA president said.

Since the program's inception in 1970, over four million dollars in scholarship aid has been awarded to over 4,500 students. For scholarship information write to Sharon Donahue, Manager, Minority Recruitment and Equal Opportunity Department, AICPA, 1211 Avenue of the Americas, New York, NY 10036.

MINORITY BUSINESS SQUEEZE

Steeper interest rates and higher criteria are two of the limitations banks are imposing on small business borrowers, according to the National Business Council.

"We are being forced to pay 60 to 70 percent more than big businesses," said John F. Robinson, president and chief executive officer of the National Minority Business Council.

"Getting the Financing You Need to Operate Your Business Successfully' is the subject of a March 29, 1990 seminar at the Time and Life Building, sponsored by the Minority Business/Corporate Education Program of the National Minority Business Council, the Apple Bank for Savings and Time Warner. For information contact Ms. Dena Coye at 212-573-2385.

PACK YOUR BAGS

Conference Update

VIOLENCE CONFAB

A mini-conference on intimate violence will take place Saturday, March 24, from 1 to 5.30p.m. in the University of Maryland's Art/Sociology Building.

The event, which is sponsored by The Women's Center and Referral Service and other groups, is for people who are interested in the problem of violence in society and want to take action to end it.

For registration call (301) YES-5265. For other information call (301) 779-0703.

BLACK COUNTY OFFICIALS

The National Organization of Black County Officials, Inc., (NOBCO) will convene its Sixth Annual National Economic Development Conference in Savannah, Ga. on May 23-27, at the Hyatt Regency Hotel.

Officials will be joined by mayors, state and local legislators, interested businesspersons and students, to discuss topics ranging from minority opportunities in tourism, the role of the Black church in the local economic development process, to opportunities for international trade and foreign investment.

For information call (202) 347-6953.

TRANSAFRICA FORUM

Washington-based lobby group TransAfrica will hold its annual weekend, Friday June 1 and June 2 in the city.

Events will include a foreign policy conference, a luncheon, annual membership/chapter meeting and a dinner at the Washington Hilton Hotel.

Call the Hilton for reservations on (202) 483-3000 or TransAfrica on (202) 547-2550.

PHYSICIANS MEET

The 95th Annual Convention and Scientific Assembly of Black physicians will take place at the Bally Grand Hotel, Las Vegas, July 28-Aug. 2.

The convocation brings together physicians and medical researchers to exchange views on diseases adversely affecting Black people, such as hypertension, diabetes, AIDS, heart disease and substance abuse.

For information contact Lillian Calhoun of Calmar Communications, Inc on (312) 670-3540 or William C. Garret, National Medical Association, on (202) 347-1895.