

TUCKER & LATIFI, LLP

COUNSELORS AT LAW

915 N. MANSFIELD AVENUE
LOS ANGELES, CA 90038
(323) 606-4190
(646) 349-2436 FAX

160 EAST 84TH STREET
NEW YORK, NEW YORK 10028
(212) 472-6262
(212) 744-6509 FAX

TTAB

100 JERICO QUADRANGLE
SUITE 236
JERICO, NY 11753
(516) 942-5300
(516) 932-6050 FAX

ROBERT L. TUCKER
AFSCHINEH LATIFI (NY, CA & D.C.)

ALI R. LATIFI
CORY M. BAKER

June 7, 2006

BY EXPRESS MAIL

Commissioner for Trademarks
P.O. Box 1451
Alexandria, VA 22313-1451
Attn: TTAB

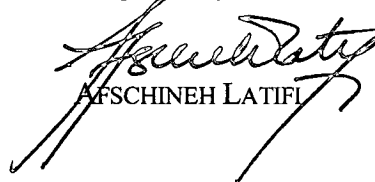
Re: Dan Tana – Cancellation Proceeding of Reg. No. 2,929,764

Dear Sir:

Attached for filing please find duplicate original *Petitions for Cancellation* of Registration Number 2,929,764 for the mark DANTANNA'S based on the fact that the Registration was obtained fraudulently by registrant Great Concepts, LLC. Also attached is a credit card payment form in the amount of \$300.00 to cover the required filing fee.

Please file the attached Petitions and acknowledge receipt thereof by date stamping and returning the self – addressed enclosed post card.

Respectfully submitted,


AFSCHINEH LATIFI



06-08-2006

U.S. Patent & TMOtc/TM Mail Rcpt Dt. #31)

**IN THE UNITED STATES PATENT AND TRADEMARK OFFICE
BEFORE THE TRADEMARK TRIAL AND APPEAL BOARD**

DAN TANA

Cancellation No.

Petitioner,

-against-

GREAT CONCEPTS, LLC

Respondent.

PETITION FOR CANCELLATION

Petitioner, Dan Tana ("Petitioner"), believes that he will be damaged by the continued registration of U.S. Trademark Registration Number 2,929,764 for the mark DANTANNA'S for restaurant services in International Class 43 and hereby petitions for the cancellation thereof.

The grounds for cancellation are as follows:

1. Petitioner is an individual with an office and place of business located at Dan Tana's, 9071 Santa Monica Boulevard, Los Angeles, California 90069.
2. Upon information and belief, Respondent, Great Concepts, LLC ("Respondent") is a Georgia limited liability company with an office and place of business located at 10500 NW 5th Manor, Plantation, Florida 33324, is listed with the U.S. Patent & Trademark Office ("PTO") records as the alleged current owner of Registration Number 2,929,764 of March 1, 2005 for the mark DANTANNA'S for restaurant services in International Class 43.
3. Petitioner is the owner of U.S. Application Serial Number 78/648306 for the mark DAN TANA'S for restaurant services in International Class 43, which was filed on June 10, 2005.
4. Petitioner has been operating a restaurant in Los Angeles bearing his name,

DAN TANA, since as early as 1964. Consequently, DAN TANA'S restaurant has not only become an establishment in Los Angeles but it has achieved national and international fame and notoriety as a result of the frequent patronage by celebrities to this restaurant and the unsolicited media coverage Petitioner continuously receives for his restaurant.

5. In fact, the press has referred to Petitioner's restaurant as "a legendary Hollywood hotspot", "a rare place", "the ultimate LA hangout" and a "shrine" and to Dan Tana as a "preeminent restaurateur". Attached hereto and collectively identified as *Exhibit 1* are copies of some of the unsolicited press coverage Petitioner has received for his famous restaurant.

6. Interestingly, by the 1970's Petitioner's namesake restaurant had gained such fame and notoriety, not only in Hollywood, but throughout the country, that Petitioner was approached by the famous producer, Aaron Spelling, seeking to use the DAN TANA name as the name of the lead character for the television series VEGAS.

7. The Vegas television series successfully ran for several years, providing Petitioner and his DAN TANA'S restaurant with even more fame and recognition.

8. There is no doubt that over the years, DAN TANA'S restaurant has become an institution and its owner, Dan Tana, a legend. In fact, Dan Tana is probably as famous as the celebrity stars, such as George Clooney, Matt Damon and Brad Pitt, who frequent his DAN TANA'S restaurant.

9. After 42 years in continuous operation and numerous unsolicited newspaper and magazine articles, consumers and restaurant goers readily identify DAN TANA'S restaurant with its owner and Petitioner herein, Dan Tana.

10. On December 31, 2005, the PTO issued an Office Action in connection with Petitioner's DAN TANA'S Application, which contained a refusal to register the mark under §2 (d) of the Lanham Act, 15 U.S.C. §1052 (d), on the basis of Respondent's Registration Number 2,929,764 for the DANTANNA'S mark for restaurant services.

11. Respondent has claimed a date of first use of September 30, 2003 in connection with use of its mark, almost thirty nine (39) years after Petitioner started its famous

DAN TANA'S restaurant.

**Respondent's Mark Should Not Have Been
Registered Pursuant to Section 2(a) of the Lanham Act**

12. Section 2(a) of the Lanham Act clearly states that:

"No trademark... shall be refused registration ... unless it consists of or comprises ... matter which may disparage or falsely suggest a connection with persons, living or dead, institutions, beliefs, ...". Lanham Act § 2(a), 15U.S.C.A. § 1052(a).

13. The Trademark Board has further expanded on Section 2(a) by enumerating the following four elements of a successful § 2(a) claim that an applicant's mark falsely suggests a connection with another person. The four elements enumerated by the Trademark Board are: (i) the marks are the same as, or a close approximation of, the name or identity of another person; (ii) the mark points uniquely and unmistakably to the other person; (iii) the person named by the mark is not connected with the activities of applicant; and, (iv) the prior user's name or identity is of sufficient fame or reputation that a connection with such person would be presumed when applicant's mark is used on applicant's goods. In re Wielinski, 49 U.S.P.Q.2d 1754 (T.T.A.B. 1998); In re Sauer, 27 U.S.P.Q.2nd 1073 (T.T.A.B. 1993), *aff'd*, 26 F.3d 140 (Fed. Cir. 1994) ("Bo Jackson has achieved great fame and notoriety, so that when his nickname is used as part of the "Bo Ball" and design mark on applicant's goods, purchasers will likely make a connection between him and applicant's products").

14. In the instant matter, (i) Respondent's DANTANNA'S mark is identical to Petitioner's famous DAN TANA'S mark;¹ (ii) the DAN TANA mark points directly and uniquely to Petitioner since it is his name; (iii) Petitioner is in no way associated with Respondent or its

¹ In fact, Respondent is even using the apostrophe sign to signify its ownership status of the restaurant just as Petitioner does. Furthermore, the only difference between the two marks is that Respondent has connected Petitioner's famous first and last names to most likely, overcome any requirement of having to explain to the PTO whether the mark identifies a living individual.

DANTANNA'S restaurant; and, (iv) as evidenced by the unsolicited press coverage, a fraction of which is submitted herewith, it is clear that Petitioner's person and his restaurant are of sufficient fame and reputation, where any use by Respondent of the DANTANNA'S mark is readily associated with Petitioner.

15. There is no doubt that Respondent's initial application to register the DANTANNA'S mark would have been refused under Section 2(a) had Respondent truthfully listed the source of its mark --- Petitioner's DAN TANA name.

Respondent's Registration Was Obtained Fraudulently

16. As already stated above, a review of the original application filed by Respondent on June 9, 2003 in the U.S. PTO reveals that Respondent did not claim the name DANTANNA'S to identify the name or names of living individuals. In fact, it is evident that Respondent in an attempt to overcome the discovery after a search by the PTO examiner that DAN TANA is the name of a famous restaurant and its owner decided to combine the first and last name of the famous restaurateur to avoid having to state whether or not the mark identifies the name of a living individual.

17. In fact, a cursory search through google by simply searching for the name DAN TANA provides 883,000 hits, all of which concern the famed restaurateur and his famous DAN TANA'S restaurant. Annexed hereto and identified as *Exhibit 2* is a copy of the initial google search pages.

18. Based on the unsolicited press coverage Petitioner has and continues to receive for its famous restaurant, there is no doubt that not only consumers but people in the restaurant business are aware of the origins of DAN TANA'S restaurant and know that it is owned, operated and associated with Petitioner, Dan Tana, only.

19. Consequently and upon information and belief, Respondent tried to benefit from the fame and notoriety associated with Petitioner's name and from the goodwill and fame already associated with the DAN TANA name for a restaurant and filed its application for the

DANTANNA'S name to mislead the public into believing that its restaurant is in some way associated with the famed DAN TANA'S, when in fact it is not.

20. Upon information and belief, there is no other explanation as to why out of a wealth of marks available to be used in connection with the designation of a restaurant, Respondent chose a famed name that was already associated with a well known persona and an established restaurant.

21. Upon information and belief, Respondent committed fraud on the U.S. Trademark Office in obtaining its Registration No. 2,929,764 for the DANTANNA'S mark.

22. It is Petitioner's position that Respondent's initial application for the DANTANNA'S mark should have been refused by the PTO based on Lanham Act § 2(a), 15U.S.C.A. § 1052(a).

23. Since the application mistakenly matured into a registration, Petitioner herein respectfully moves for the cancellation of Respondent's U.S. Registration No. 2,929,764 for the DANTANNA'S mark on the basis that Respondent obtained its Registration fraudulently.

24. Petitioner further maintains that the continued registration of Respondent's Registration No. 2,292,754 will cause injury and damage to Petitioner by confusing consumers into believing that Respondent's restaurant is somehow sponsored by or associated with Petitioner and by barring the registration of Petitioner's rightful name, DAN TANA'S, under its Application Serial No. 78/648306 on the U.S. Trademark Registry.

//

//

//

//

WHEREFORE, Petitioner hereby respectfully prays that said Registration Number 2,929,764 be cancelled with prejudice, and for such other and further relief as may be deemed adequate and proper by the Board.

Dated: New York, New York
June 7, 2006

Respectfully submitted,

A handwritten signature in black ink, appearing to read 'Afschineh Latifi', written over a horizontal line.

Afschineh Latifi, Esq.
Tucker & Latifi, LLP
160 East 84th Street
New York, NY 10028
(212) 472-6262
Alatifi@tuckerlatifi.com

Attorneys for Petitioner

Certificate of Service

I hereby certify that two originals of the attached document are being deposited on June 7, 2006 with the U.S. Postal Service as "Express Mail Post Office to Addressee" service under 37 C.F.R. 1.10 and is addressed to the Commissioner for Trademarks, P.O. Box 1451, Alexandria, Virginia 22313-1451, Attn: TTAB.

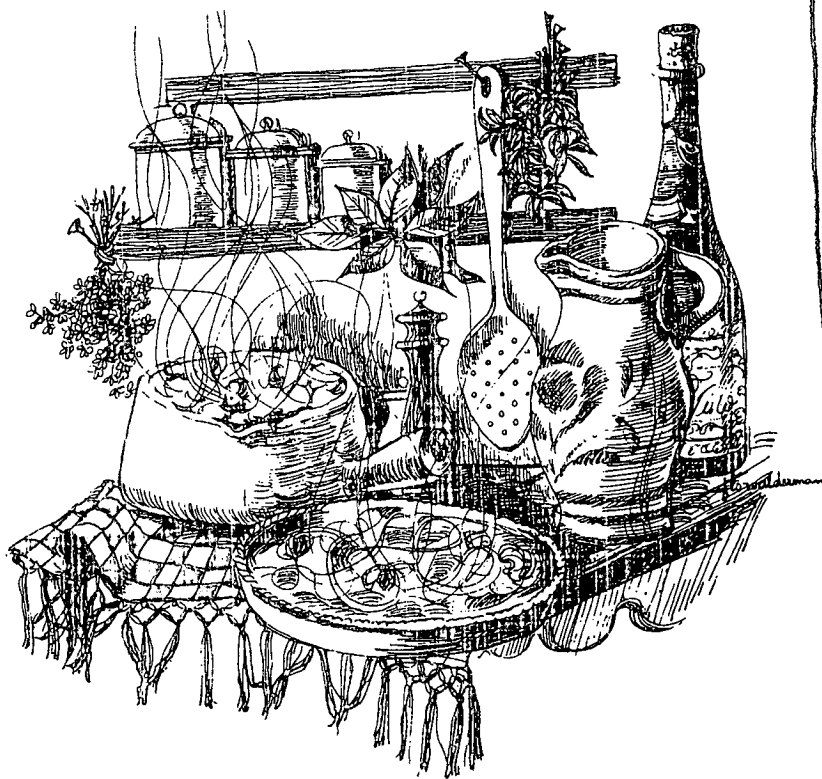


Afschneeh Latifi, Esq.

ED943945254US

"Express Mail" Mailing Label Number

Dan Tama's



9071 SANTA MONICA BLVD.
WEST HOLLYWOOD, CA. 90069

ESTABLISHED 1964

OUR ANNUAL RESTAURANT ISSUE!

LOS ANGELES

magazine

**CINDY
DOES L.A.**

**Top Ten New
Restaurants**

**Cheap Eats:
The Best for Less**

**What Makes a
Restaurant Hot**

PLUS:

**Publishing Goes
Hollywood**

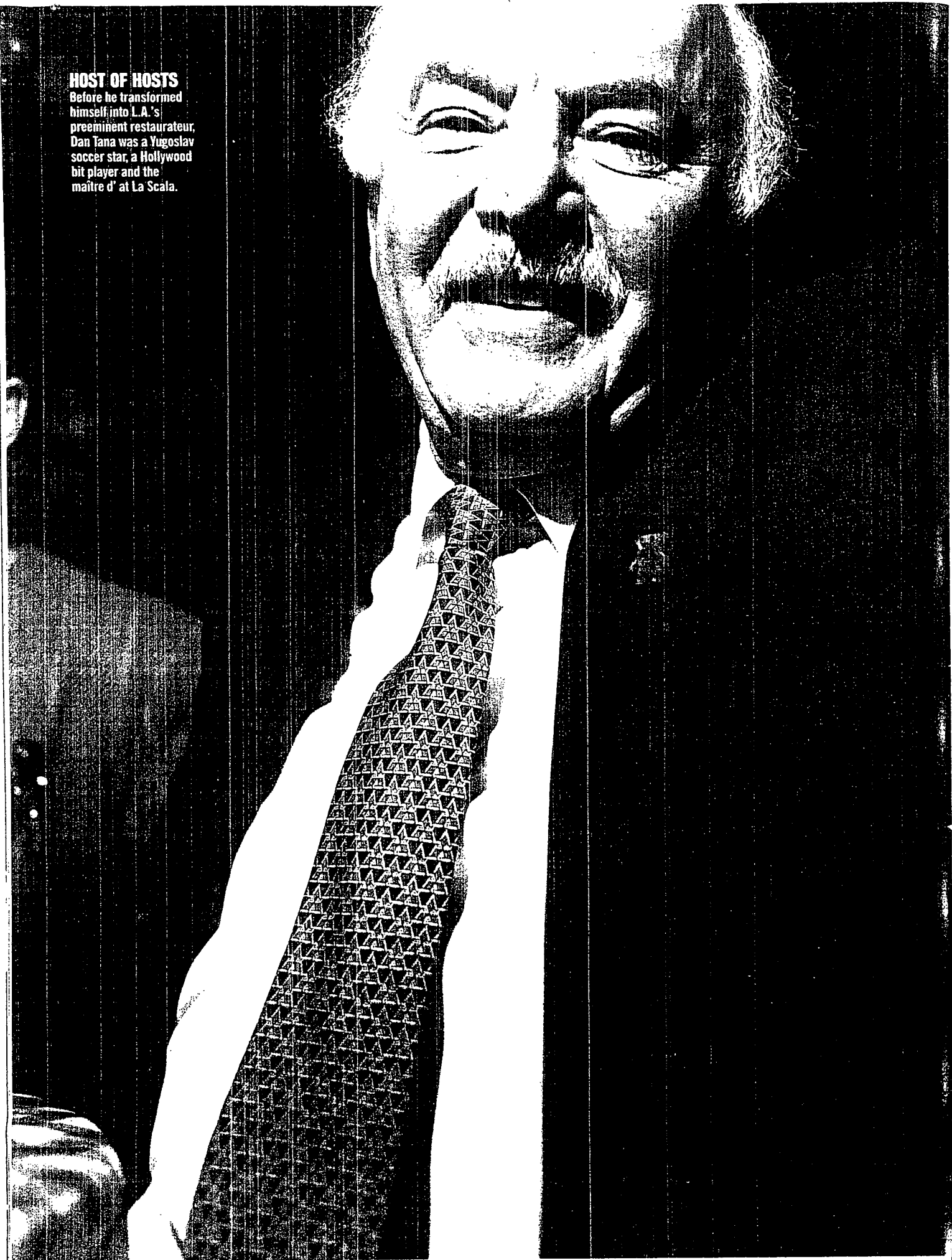
Exhibit 1

\$2.95 AUGUST 1997



HOST OF HOSTS

Before he transformed himself into L.A.'s preeminent restaurateur, Dan Iana was a Yugoslav soccer star, a Hollywood bit player and the maître d' at La Scala.





It's not trendy, it's not pretty, but it will always be cool. More than a restaurant, Tana's is the ultimate L.A. hangout

EVERYBODY COMES TO DAN TANA'S

FRED ASTAIRE ATE THERE ONCE A WEEK AND RAN A cab; John Belushi dined there the night he died. Dan Tana's was an insider's place when it opened in 1964, and it's an insider's place now. Tana's never changes: where there have been improvements over time, they have been so small and imperceptible that the old crowd never notices—and that's the way they like it. It reminds some of New York and others of Europe, but there's nothing that European about it, and in New York it would be just another Elaine's, with good food.

Dan Tana's is sui generis—an L.A. landmark whose look, feel and ethos are so un-California that it could exist nowhere else but here. It is the exception that proves all

BY JONATHAN FOREMAN
PHOTOGRAPHY BY JONATHAN BECKER

is that neither of them knows who anybody is.

Andrea. Just inside the door, next to several restaurant awards, there's a picture of Dan with actor Robert Urich, who starred in the TV series *Vegas*. The show's producers were regulars, so Urich's character was named Dan Tana. There's also a large poster from Bob Rafelson's remake of *The Postman Always Rings Twice*—the sexy one with Jessica Lange on the kitchen table pulling her skirt up to her waist. One of Dan's daughters wanted him to take it down, but

language—like that of all old-style professional waiters—betrays an intense romanticism, and out on the floor, they do everything possible to make a date go well, especially when the couple is young and coming to Tana's is obviously a big deal. There's no hovering, no leering, no condescension, but the boy will feel like he's one of the *maîtres* at Table 1.

The two *maître d's* play a vital role in making sure that the Tana Way is maintained even when the owner is not around.

The most important thing about both *maître d's* is that neither knows who *anybody* is. Jerry Seinfeld was surprised not to be recognized one night and asked Jimmy, "Do you know who Jerry Seinfeld is?" Without a trace of apology, Jimmy said no. As he likes to explain, "I don't watch TV except for sports, and I don't go to movies." Of course, Jimmy and Michael have people they consider VIPs, but only because they are regulars.

Occasionally, Dan himself or one of his daughters will whisper in Jimmy's ear that so-and-so is an



Gabriel Byrne and friend

Rafelson is an old friend. Anyway, the picture confirms the slightly naughty, Rat Pack spirit of the place.

When the restaurant opens at five o'clock, you can hear the soothing classical music that's always on in the background, but by six it's been drowned out by the sounds of glass, metal and human voices. For all the din, the acoustics are still unexpectedly good—one reason Tana's is such a great date place and Valentine's Day is booked solid a year in advance.

There are other reasons. Two are the little booths on the nonsmoking side tucked away in their own alcove. Princess Katya Galitzine, a Russian sculptor who used to live in L.A., saw a couple smooching during one of her first visits to the restaurant and knew right away that someday she too "just wanted to be kissed there." (She was.)

Then there's the dim lighting, which seems to encourage May-December liaisons. But most important, there is the attitude of the staff. In the kitchen, their crude



Arturo, the captain

Jimmy is at the front from Tuesday through Saturday, while Sunday and Monday, Michael, the manager, takes his place. Michael is a Yugoslav, like Dan. He has a full head of bouffant white hair and a distracted air, as if he were thinking about the accounts or worrying about a late delivery of Pellegrino. Jimmy is of Mexican extraction and erupts into a torrent of Spanish when crossed.

Jimmy was born into the business. His father is *maître d'* at Musso's, and he himself was recruited from the old Brown Derby. He is slim and good-looking, and there's a definite chemistry between him and some of the female customers, though, like any true Latin lover, he is the soul of discretion.

place. One Sunday evening, White House chief of staff Alexander Haig phoned the restaurant to say that President Nixon wanted to speak to John Wayne, who was dining there that night. On hearing that the president of the United States was calling, the *maître d'* said, "And I'm George Washington" and slammed down the phone. Shortly afterward, a carload of L.A. sheriff's deputies arrived with a message that it really was the president, and he wanted to speak to Mr. Wayne *immediately*.

Perhaps the most famous story involves John Travolta—which is ironic, given his "Let's go to Dan Tana's" line at the end of *Get Shorty*. As legend has it, Travolta was at the height of his *Saturday Night Fever* fame.



Kurt, the captain

immensely powerful or famous person and ought to be accommodated if at all possible. But there are many, many tales of Tana *maître d's* putting celebrities in their

A serious gambler; Dan once won \$100,000 at

He turned up on a busy night, date in tow, with no reservation, and was told that he could have a table in two hours. "Do you know who I am?" Travolta asked the maître d'. "No," came the reply.

known for his ponytail, a woman who runs an upscale safari company, a beauty in her late fifties who was once the world's highest-paid model, a sly-eyed actress and a handsome Yugoslav who everybody says is a gigolo.

The second shift is slightly tipsier, slightly crazier and slightly more diverse. An X-rated comedienne called Glitter. Luis the 911 operator. A smooth African-American banker named Robert. A movie producer with a sideline in coke. A professional golfer. A rich kid in his late twenties who was a hockey star in college. Then, on different nights, the Irish exiles, the Yugoslavs, and the

a practicing Catholic. Mike dropped out of high school, but he sent two children to college here in America.

Jimmy hired Craig, an actor, to take Mike's place on Sundays and Mondays. "He told me he'd never poured a drink in his life," Jimmy recalls. "I told him I could teach him that, but I couldn't teach the personality. So I brought him in, set up some bottles of water and told him, 'Look at me and pour a shot with your right hand and then your left, without looking at it.' I can teach anyone how to wait on tables in two



Daniel, the cook

"I'm John Travolta."

"Well, for you, Mr. Travolta, it will be three hours."

On the other hand, no celebrity is ever hassled at Tana's. Autograph hounds and paparazzi cannot stand up without a waiter or busboy intercepting them like a Patriot missile. That's the way things are done there. That's why three generations of Barrymores, from John to Lionel right down to Drew, have patronized Tana's.

REGULARS ALWAYS TAKE PRECEDENCE when it comes to reservations and seating. And while a considerable number of the regulars are rich or famous, many of them are neither, and you end up with a strange democracy that could exist only in L.A. You see it most clearly at the bar. It opens at five with the restaurant, and the regulars take their places while the staff sets up under bright white spotlights. Some stay till closing time, nine hours later, but the bar regulars generally divide into two shifts. The first often includes a tubby, womanizing agent, a successful lawyer

barmen and maître d's from the big hotels and restaurants around town who come in after their own establishments have closed.

It is the kind of old-fashioned bar where Mike the bartender knows most of his customers' names and remembers a face for a decade. Mike is a tall man with a handlebar mustache. He loves a peculiar Yugoslavian liqueur with an unpronounceable name, and halfway through the evening, he'll have a shot or two with the regulars. As a kid in Croatia, he was always in trouble with the authorities, mainly, he says, because he was



Lew Wasserman and Tana

hours, but it's the personality that makes you an asset to the place. For example, Mike is an excellent bartender, but more important, he's rough and tough and rude and crude, and people like that."

Despite the presence of the TV above the bar, the banter is continuous and gets raunchier as the evening draws on. The set is always silent, and Mike controls

the clicker. Invariably, it is tuned to a sports channel. The staff is obsessed with sports, and a fanatical devotion to soccer is one thing they all have in common, whether they work in the kitchen or out front, no matter where they were born.

Dan was a Yugoslavian soccer star before he defected in the '50s, and he is currently director of a soccer team in London called Brentford, so he sets the tone. Basketball comes in a close second to soccer, especially since the sport is huge in the former Yugoslavia. One regular customer named



Casey Wasserman and his girlfriend

the track and shared it with the entire staff.

Robert—a rugged-looking writer in his fifties—goes into the kitchen every day to question Mate, the chef, about his odds for the evening games. Mate (pronounced *mah-TAY*) is a Croatian. He speaks very little English, but he's an expert on the NBA and the NHL.

Tana's has always been a favorite of professional athletes and team owners. Vlade Divac was a regular (with a dish named after him), and Magic Johnson celebrated his return to the Lakers there. Wilt Chamberlain accumulated a goodly portion of those 10,000 women at the bar, and there are signed and framed Lakers and Rams uniform shirts on two walls in the non-

He was born Dobrovoje Tanasijevic in Belgrade in 1933. His father owned two successful restaurants in the city but made the mistake of supporting the monarchist partisans rather than the communists dur-

I always got killed, and I never got to kiss the girl." He appeared in *The Enemy Below* with Curt Jurgens and Robert Mitchum and also in *Rin Tin Tin*, *The Untouchables* and *Peter Gunn*.

When not working on movies, Dan worked in restaurants and clubs. For a while, he was a partner at Peppermint West, the city's first strictly-for-dancing nightclub. ("It introduced the twist to Hollywood," he says.) But



ing the war. When peace came, both restaurants were nationalized by Marshal Tito, and though Dan's father stayed on as manager, his son had no intention of joining the business. Instead, he became a teenage soccer star for the country's top team, Red Star Belgrade.

Dan defected from Yugoslavia to Belgium in 1952 when the team was on a tour of that country. He stayed



soon after he married Andrea Wiesenthal (they are now divorced), he left Peppermint West to become the maître d' at La Scala. It was there that he first decided to start his own restaurant.

When Dan Tana's opened in 1964, it was just a neighborhood spaghetti joint with Mussolini's former cook as first chef. With the help of industry friends and by keeping the restaurant open long after his competitors had closed, Dan gradually transformed Tana's into an institution.

"I never expected it," Dan says of his success. "I thought I'd have a better chance of winning an Oscar. But that's show business for you." (By the '70s, in fact, he was able to take time off to produce films in Yugoslavia, one of which won a prize at Cannes.)

Dan is always beautifully turned out in suits or jackets made for him by Douglas Hayward, the London tailor who dresses

(continued on page 140)

smoking room. Dan says that one of these days he's going to take down the Rams shirt because he is disgusted by their departure from the city.

DAN GAVE UP SOCCER FOR GOLF LONG ago, but he's in great shape for a man in his early sixties. He is tall, about six feet, and broad-shouldered. His solid build, his big, bald head and his thick white mustache make him look bearlike and cuddly when smiling, fierce when angry. It's partly his eyes, with their faint suggestion of the Central Asian steppe. If you were casting a movie and needed someone to play a partisan or a bandit king, you would want him to have Dan Tana's eyes.

there for six months, playing for the soccer team Anderlecht, then went to Germany to play for Hannover, one of their top teams, then moved to Canada, where he led a Jewish soccer club called Hakoah. He finally came to the States in 1956 when he joined a Yugoslav-American soccer team in San Pedro.

The new arrival took classes at Jeff Corey's acting school in Malibu—"to practice my English"—and now he laughs at the notion of a "defector from a communist country taking classes from a man who had been blacklisted." As an actor, he soon started to get small parts in movies, mainly as "Germans, gangsters and Russians. I played communists, fascists and criminals.

DAN TANA'S

(continued from page 61)

Michael Caine. On his lapel he wears a tiny brown teddy bear; his daughter, filmmaker Gabriella Tana, gave him 1,000 of them a few years ago. His manners are old world: He is one of the few men who can carry off kissing a woman's hand. He does it swiftly, smoothly and without hesitation, the same way he lights your cigarette. It's one of the things that gives him his tremendous charm and enables him to get along with anybody and everybody. He speaks Russian, German and Italian and has the air of a man who has embraced America but in the past has played by the rules of a much harsher society. Everyone who works in the restaurant has the same quality.

Dan is a serious gambler and impulsively generous. He once won \$100,000 at the track and shared it with the staff. In return, he enjoys ferocious loyalty from friends and employees. On August 1, 1980, the restaurant was all but destroyed by a mysterious fire while Dan was vacationing in Yugoslavia. He flew back and was told that it would take seven months to a year to rebuild.

He still enjoys telling the story of what happened next: "Usually, it takes seven weeks to get a permit to start building, but it only took us a couple of days." It didn't hurt that then governor Jerry Brown was a regular at the time, along with his then girlfriend, singer Linda Ronstadt. "On the front door, there were all kinds of notes and flowers: 'Please don't change it, leave it the way it was. This is our home.' People asked, 'Do you want any money?' It was very heartwarming."

Work proceeded at an incredibly rapid pace. "We got a builder. He was Yugoslav. He said, 'I will have a heart attack, but I'll do it as quickly as I can.'" Every day, the staff came in, made the workmen lunch and helped with the repairs. "It was like a family," Dan says. In seven weeks, Dan Tana's reopened.

THE KITCHEN AT TANA'S IS SURPRISINGLY small. The "hot line"—the stove, grill and fryer—is jammed into an incredibly tight space, and between the line and the worktable is a corridor wide enough for only two men to pass at a time, as long as

one of them is not Big Nino, the deputy chef. If the bar is Tana's heart, then the kitchen is its soul.

Favorite customers (and a few Tana family members) who always eat the same thing or have contributed their own recipes sometimes have dishes named after them. This has replaced metal nameplates on the backs of chairs, a system that provoked too much jealousy and was abandoned after the 1980 fire. Actor James Woods loves the veal florentine, so it's now called Veal Jimmy Woods. The menu offers Streak Dabney

The Yugoslavs all speak some Spanish, and the Mexicans and Central Americans have picked up some Serbo-Croat.

Coleman and Chicken Karl Malden. Producers Sidney Beckerman and Dino Conti have Potatoes Beckerman (fried German style with onions) and Swordfish à la Dino Conti (grilled with olive oil, basil and garlic).

There is constant tension between the kitchen staff and the staff out front. When a dish is ready, one of the cooks puts it on a butcher block for pickup. If the waiter isn't right there, chef Mate bangs on a little bell. It drives him crazy if waiters don't pick up a dish within seconds, and he slams on the bell with a wooden order spike again and again. When the place is busy, you can't hear the bell unless you're standing outside the kitchen door. In any case, the waiters refuse to be rattled by Mate, and they keep smiling even as he rants.

Sometimes a customer sends food back for no good reason, possibly to show off to a date. Mate goes ballistic when someone sends back one of his lovingly cut steaks, and it's the waiters who have to bear the

brunt of his anger. But they stand their ground and insist that he give them another steak.

Friends often pop in to see Dan in the office upstairs and then stop by the kitchen. Like many of the regulars, they know just about everyone. Dan's golfing buddy, Roger, a Beverly Hills dentist, has treated Mate, who suffers frequently from toothaches. Mate is remarkably thin for a chef; he doesn't like to eat very much, and he drinks only mineral water with lemon juice. (While researching this article, I worked at Tana's for a month, and one day Mate yelled at me for eating my lunch outside on a step while reading the paper. "Come inside and sit at the table," he said. "And put the paper away. Eat like a man." It was one of the longest things I ever heard him say.)

In contrast to Mate, his deputy Nino is an enormous man, strong as an ox. Nino comes from Split in Croatia, but he is half Serb. Though it is hard to believe from looking at him, he was once a top water-polo player. He has a fearsome voice, but when he shouts he is almost always just kidding around.

In the kitchen, Mate is clearly in charge. At one time, he did all the cooking himself, and he is still such a control freak that he stays long beyond his shift to make sure no one is screwing up. He comes in at 10 or so every morning and starts to concoct the marinara and meat sauces, which are made fresh every day and take hours to prepare. If it is Thursday, he lovingly makes osso buco, a favorite of many of the regulars. He is assisted in the mornings by Paco, who cleans and cuts an enormous amount of whitefish, squid and chicken before setting to work peeling garlic.

Tana's serves only dinner, so the first shift usually arrives around lunchtime. Mike the bartender comes in around two to make sure that everything is clean and in its place. If it is Monday, he curses Craig for moving things around, even though Craig has been bartending on Sundays for seven years and knows exactly how Mike likes things organized. Abel, who comes from Sonora, has been waiting tables at Tana's for years, and he or Danny the busboy starts setting the tables in the early afternoon.

Around three, Mate takes a break and has a late lunch in the dining room. One of his

deputies, usually Daniel or David, comes in around the same time to make alfredo sauce, fry breaded eggplant slices and see that things are ready to go at five.

Some nights it gets busy right away. But even if it doesn't, you can feel the rhythm of the kitchen speeding up by seven. Between seven-thirty and eight, the orders start flooding in on pink slips of paper that the waiters stick on a spike. If they include salads, the waiter shouts "*una gringa!*" (one green salad) or "*dos Cesares!*" (two Caesars) to Filomeno in the back. Regulars rave about the salad dressing at Tana's, and it is Filomeno who prepares it according to a secret Dan Tana recipe.

All four cooks on the line are equally responsible for the orders. If one puts a pan on the stove and has to turn away to deal with something else, the next guy watches it for him and takes it off when it's ready, all without a word being said. As they bend to take stuff out of the ovens or reach to put a steak on the grill or throw a handful of salt over another's arm, not a single movement is wasted—they could be gymnasts or a team of Navy Seals.

TO THE OUTSIDER, THE LANGUAGE OF the kitchen and the wait staff is a raucous Esperanto. Listen carefully, and you realize you are hearing Spanish and Serbo-Croat mixed with heavily accented English. The Yugoslavs all speak some Spanish, and the Mexicans and Central Americans have picked up some Serbo-Croat. Mostly curse words, of course, but other phrases, too. Danny the busboy, who is Mexican, will often shout "*Gospedi Sedek!*" at Nick the waiter, pointing at the slightly too long sleeves of Nick's tux. It means "Hey, Mr. Country Boy" in Serbo-Croat. And they both double over laughing.

One might expect that a restaurant owned by a Serb who employs members of every Balkan ethnic group—from Bosnian Muslims to Macedonians—would be racked with enmities. But under Dan Tana's benevolent but absolute dictatorship, and with money steadily pumping in, everybody gets along fine.

Nick the waiter is a 23-year-old refugee from Croatia whose ancestry is mixed Serb and Croat. He got out as a crew member on a cruise ship that docked at Long Beach. He and his best friend jumped ship

"If you really want to be successful with a restaurant, you can have only one. It's like a wife."

after finishing out their contracts, then called Dan Tana, whom he knew from the island of Hvar in the Adriatic, where Dan has a summerhouse. Dan gave him a job and put them up until they found their own feet.

Another young Yugoslav exile named Dushko works as a busboy. His father was a leading journalist in the old Yugoslavia and lived for a while in London. Dushko speaks heavily accented but very rapid English and talks to anyone who will listen, particularly about films, though he has a Frenchman's contempt for "Hollywood" movies. He'll drop off some plates in the kitchen and ask, "Tell me, do you know this film with Julie Christie?" only to have Nino the cook cut in with "Get the f— outta here, I'm sick of you talking. You're like a sports commentator—talk, talk, talk. Get out of my kitchen!"

The war in the Balkans and the breakup of Yugoslavia have been painful for Dan. His beloved vacation villa is on a beautiful island that is now part of Croatia. He designed the house himself and over the years has made it available to hundreds of friends. (When Wilt Chamberlain arrived on the island accompanied by two gorgeous Swedish girlfriends, he was the tallest man the islanders had ever seen.)

But Dan has returned to the house only once since the war ended. It was a difficult experience. All of his non-Croat friends were gone—their houses confiscated and given to the Croats. His own place is sacrosanct only because he is an American citizen. The local mayor was still friendly and took him out to lunch, but during the meal a nearby diner said

very loudly, "What the hell is that damned Serb doing here?"

CONVENTIONAL RESTAURANT WISDOM holds that the owner of a restaurant must be there all the time. But Dan's duties with UEFA, the European soccer federation, and with the Yugoslav World Cup team take him away for weeks at a stretch. When he returns, things tighten up, the pace in the kitchen quickens, and the service seems slightly more polished. Even customers can feel the difference in the air.

Dan comes through the small, crowded kitchen several times a day. They are casual visits—he doesn't check the sauces because he and Maté have worked together for nearly two decades—yet he notices *everything*. If Dan thinks people are getting sloppy, he becomes an avenging angel, all geniality extinguished, eyes flashing. "Clean this up! Put that away! What the hell do you think you are doing?" (I saw him do this only once, but everyone in the kitchen was fearful and subdued. A half hour later, the city health inspector arrived for a spot check.)

Still, Dan's absences are just as important to the smooth running of the restaurant. If he were there all the time, the staff would be too nervous. When he's away, the place breathes and stretches and trundles right along. For Mike the manager and Jimmy the maître d', the Tana Way is almost second nature. But without Dan at the helm, the personality of the place, its whole culture, begins to undergo subtle, almost undetectable changes, like a ship veering ever so slightly off course. In the short term, it doesn't matter; in the long term, it could be dangerous. Dan knows this, and he always comes back within six weeks. "When I'm in town, I'm in the restaurant every night—even if I eat somewhere else," he says. When he's away, he calls every day.

Though Dan has produced eight movies, he says that "the hardest thing of all is running a restaurant. That's why I'll never open another one. You can't duplicate it." Though he's been asked many times to give his name to a franchise, he always refuses. "If you really want to be successful with a restaurant, you can only have one. It's like a wife. You can have a lot of mistresses, but only one wife." ■

Where the men o



Matt Damon is among the many celebs who come in. "He's like family," says owner Dan Tana. "This place is like a private club without the membership."



"George once went on TV wearing our T-shirt, and he was asked to take it off. He told them, 'If you want me, it's with the shirt—I won't take it off,'" says Dan.



"Brad loves to in for the steel Neno says. George does."

At Dan Tana's, a legendary Hollywood hotspot, everyone is a star!

Thanks to the success of *Ocean's Eleven* — and his new hit *Ocean's Twelve* — George Clooney and his on-screen posse have reinvented Frank Sinatra's Rat Pack. And offscreen, they carry on the tradition at the same LA restaurant, Dan Tana's, that Frank and his friends visited for classic Italian cuisine. "This new group is now part of the foundation of Hollywood," the restaurant's owner and namesake, Dan Tana, tells *In Touch*.

Dan Tana's, which celebrated its 40th anniversary in October, counts Leo DiCaprio, Drew Barrymore and Benicio del Toro among its fans. All the biggies have eaten here, says chef Neno Mladenovic, who adds that one of the

most popular dishes is pasta bolognese. But it's the *Ocean's* crowd, led by restaurant regulars George and his co-star Brad Pitt, who've added a dash of glamour to the stellar scene. "Brad and George are usually with a group of friends," says Neno. "Nobody bothers them, and they feel at home and safe."

In fact, the pair feel so comfortable

there that they wanted Dan Tana's to be represented in *Ocean's Twelve* — they got maitre d' Craig Susser to play a waiter in the film.

"I know all the boys, so it was fun," says Craig. "It was like a paid vacation. What I really love doing is running this restaurant."

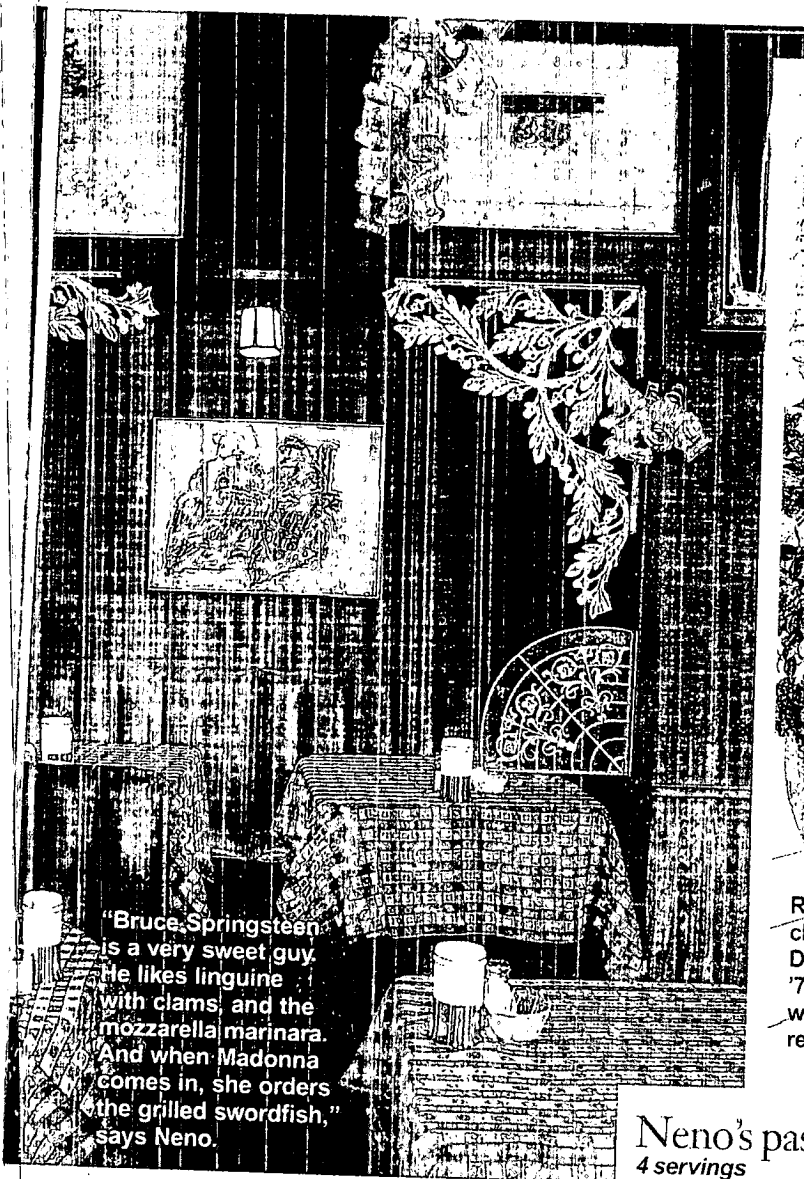


RACHAEL RAY'S QUICK PASTA TIPS

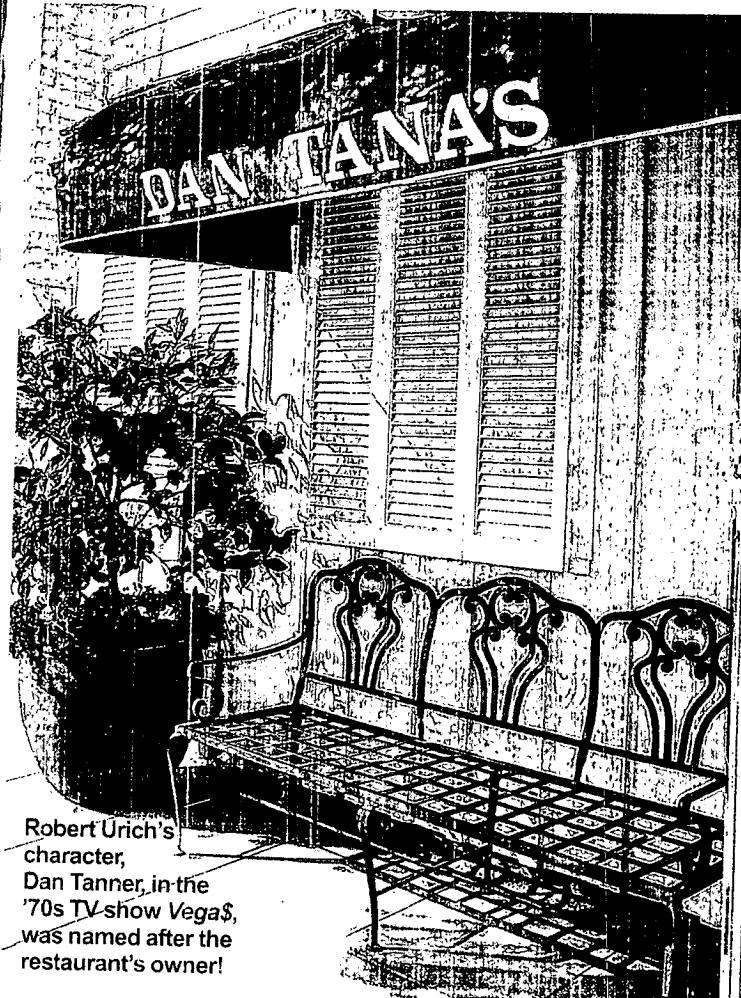
The Food Network's **Rachael Ray** weighs in:

"My idea for an easy-to-throw get-together with friends is to cook up a few different pasta sauces, so everyone can try a little bit of everything. Make the bolognese sauce, and heat up an Alfredo sauce and a pesto."

Ocean's Twelve dine



"Bruce Springsteen is a very sweet guy. He likes linguine with clams, and the mozzarella marinara. And when Madonna comes in, she orders the grilled swordfish," says Neno.



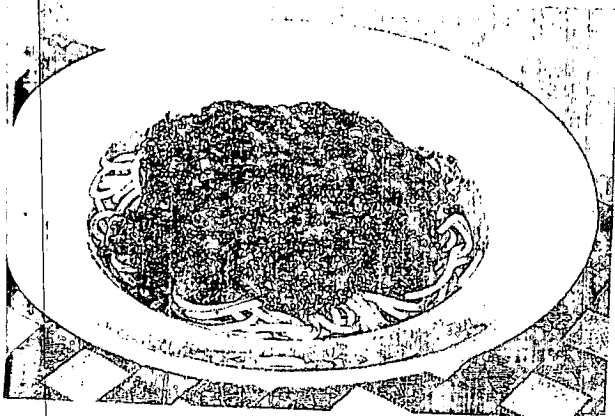
Robert Ulrich's character, Dan Tanner, in the '70s TV show *Vega\$*, was named after the restaurant's owner!

Neno's pasta bolognese

4 servings

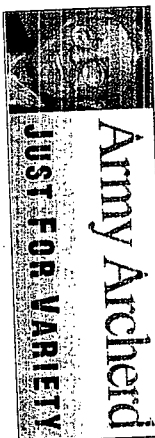
- 1 large onion, peeled and diced
- $\frac{1}{2}$ cup olive oil
- 1 lb. ground beef
- 1 lb. ground veal
- $\frac{1}{4}$ cup chopped parsley
- $\frac{1}{4}$ cup chicken stock
- 2 cups tomato paste
- Pinch of oregano
- $\frac{1}{2}$ cup red wine
- 1 lb. spaghetti, uncooked

spoon, stir in tomato paste and oregano. Cook 2 min. Stir in wine and cook (partially covered) 45 min., stirring occasionally. Meanwhile, prepare pasta according to package directions. Serve sauce over pasta.
Work time: 15 minutes
Total time: 1 hour



In a large skillet, sauté onion in oil 2 min. Add meat and parsley. Cook 5 min., or until meat is medium brown. Add stock; bring to boil. Lower heat and simmer 15 min. Using a wooden

RACHAEL SAYS:
"Before mixing pasta and sauce together, be sure to drain the pasta well — or the sauce won't stick to the pasta."



GOOD MORNING: When the Demo convention blasts off in Boston July 26-29, Robert Altman and his "Tanner on Tanner" troupe will be there.

He and scripter Garry Trudeau will be lensing an impressive list of the top politicians as part of three new segs of the series which first aired on HBO in 1988 "Tanner '88." It has returned on the Sundance Channel with up-to-date wrap-arounds by the three principals — Michael Murphy, Pamela Reed and Cynthia Nixon — explaining the current re-entry into the political fray. Filming of the new segs starts July 12 in N.Y. with locations including Elaine's, one of Altman's favorite hangouts. Among those already committed to appear are Robert Redford (who will next star in "The Candidate" for WB), Mario Cuomo, Madeleine Albright, Martin Scorsese, Harry Belafonte, Rev. Al Sharpton, Carl Bernstein, Al Franken, Ron Reagan. At the convention, Altman also hopes to tape Bill Clinton, Al Gore and John Kerry (whom Altman knows "quite well") giving political advisories. In the first series, among those on camera were Pat Robertson, Bob Dole, and Gary Hart. About the new, renewed project, Altman tells me, "Everyone is even more supportive than

We give them freedom in our fiction so we never know how it'll turn out." The new segs will be delivered in October for airing pre-election, match. When Arthur and Matthew Seig produce for Altman's banner ... Michael Murphy ("Tanner") also stars in John Sayles' upcoming feature "Silver City," this time playing a right wing senator from Colorado who is positioning his son (Chris Cooper) to run for governor. "Does that ring a bell?" Murphy asked me. The "Silver City" Altman



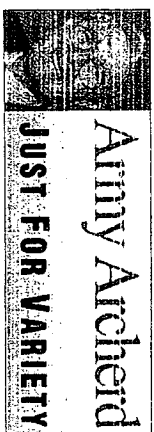
trailer is skedded to run on "Fahrenheit 9/11" screens. Murphy also stars in the Canadian series "H2O" — about a U.S. takeover of Canada — as well as the CBC series, "The Wonderland."

ALEXANDRA KERRY, award-winning grad of AFL, is in London talking to prospective backers for two new dramatic scripts. She tells me she has also been shooting a documentary during the campaign and yes, she does know Altman. "He is my idol." She wings in from England Friday as she and sister Vanessa join up with their father on the campaign trail in Minnesota, Wisconsin and Iowa for the Fourth of July weekend. Vanessa, who wound classes Tuesday at Harvard Medical School, tells me she's taking three months off to campaign after which she moves to London to get a degree in global health. The Kerry sisters then wing to L.A. to head the Tuesday's

was a staunch Demo-supportive thesp and I once traveled with him on a campaign trail for Harry Truman. The program at the Fonda to get out the young vote will boast appearances by Leonardo DiCaprio, Christina Applegate, Colin Hanks, Jon Lovitz, Scarlett Johansson, Jason Biggs, Lucas Haas and William H. Macy and performances including Tenebrous D, Liz Phair and Dave Grohl. The show's music is produced by Mitchell Frank of the Silver Lake nitery Spaceland and Ben Cooley; overall producer is Kristina Schake. The Kerry sisters tell me their lifelong friend Nancy Baker Cahill of Boston was instrumental in launching this show. Ducats at \$150 can be obtained on www.concertsforkerry.org.

THE 31ST ANNUAL VISION Awards, held Sunday at the Beverly Hilton, raised \$400,000 to help find a cure for Retinitis Pigmentosa. KTLA's Mindy Barbano graciously agreed to co-host with me when another had to bow out at the last moment. Among the many awardees, Laurence Fishburne reminded all, "We're so fortunate as visual artists to have the opportunity to dream, not only to have vision, but to actually see these things come to life." SAG president and honoree Melissa Gilbert was introduced by her sister, Sara Gilbert. Other presenters included Bob Saget, Paul Michael Glaser, Hank Azaria, Kasi Lemmons, Alan Thicke, Anthony Anderson, and Diane Kwatinecz, Debra Wilson and Diane Ladd. ... Vincent Sherman, who directed Ronald Reagan, Patricia Neal and Richard Todd in "The Hasty Heart" in

will be 98 — and still going strong — on July 10. He will be toasted that night at the L.A. County Museum with a special showing of his "Mr. Skeffington" (1950) starring Bette Davis ... George Putnam celebrates his 90th birthday — and 70 years in broadcasting — July 14 with friends attending his party including Herb Jeffries and Rod McKuen ... Photog Gene Trindl, whose star portraits graced more TV Guide covers than anyone, passed away Tuesday at Tarzana Medical Center of respiratory failure ... Katie Wagner, a regular on the TV Guide Channel for 4½ years, departs for 20th Century Fox TV with a development deal for her own show ... Dan Tana, who played on the Yugoslav soccer team in the 1952 Helsinki Olympics, is now president of the International Committee of the Soccer Federation of Serbia and Montenegro, whose team is heading to play in the Olympics, Aug. 11-28. Tana's landmark entry on Santa Monica celebrates its 40th anni Oct. 1. Over the years, celeb regulars have included, Frank Sinatra, Dean Martin, Sammy Davis Jr. and the back room has hosted members of the music world including Mariah Carey, Bruce Springsteen, the Eagles, Neil Diamond, Three Dog Night, Neil Sedaka, etc. ... The "Capitol 4th" program July 4 (8 p.m. PBS) on the lawn of the Capitol features a tribute to Ray Charles by Cicely Tyson, Barry Bostwick hosts and the National Symphony backs the many performers. Walter C. Miller produces, his daughter Deborah directs.

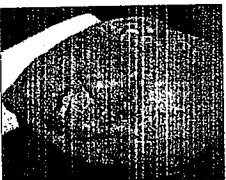


Amy Archerd JUST FOR VARIETY

GOOD MORNING: Gena Rowlands suffered a fractured shoulder on a rainy and muddy set of Universal's "The Skeleton Key" Monday night in New Orleans. She was taken to Tulane U.'s hospital, where doctors decided not to perform surgery, but rather to examine her healing progress — as she has a five-week hiatus from her role in the pic with Kate Hudson and John Hurt for director Iain Softley ... It's a 10th grandchild for Richard Zanuck: Luke Harrison Zanuck was born Tuesday to Harrison and Patricia Z. at Cedars-Sinai Medical Center. Richard winged in from London's Pinewood preparations on "Charlie and the Chocolate Factory" starring Johnny Depp, Tim Burton directing. Nestlé's Chocolate will be a factor in the merchandising of the high-tech pic, which will boast rivers and waterfalls of chocolate ... The Zanucks, pere et fils, are awaiting word from the Sci Fi Channel on their pilot "Dead Lawyers," in which attorneys return from the dead to redo dastardly deeds. "I don't think any lawyer will speak to us afterwards," Dick Z. allowed. He and David Brown also are awaiting a go from DreamWorks on "The Ninth Man," which Todd Field would direct. Also on the Zanuck family's sked is "Journey to the Center of the Earth" ... Add Hollywood celebrations: Jackie Cooper called to happily report he and wife Barbara celebrate their 50th wedding anniversary today. They were married on a day

off from "King of Hearts," in which he was starting on B'way. Cooper, 81, started his career in films at the age of 3 and was Oscar-nominated (the youngest ever) for "Skippy" in 1931. As he tells it, Lionel Barrymore beat him for the Oscar with his part in "A Free Soul." "And at the awards dinner at the Biltmore Hotel, he [Barrymore] came over to our table and said, 'This really belongs to you — they gave it to me because they thought I was going to die!'" Cooper went on to do 64 films (his favorite: "The Return of Frank James" with Henry Fonda). Cooper segued to television, where he produced, starred in two series and directed countless segs, for which he won several Emmys. He retired from the biz 12 years ago, and he and wife Barbara live in the Wilshire corridor.

ON WBS' "OCEAN'S TWELVE" location in Chicago Wednesday, Carl Reiner, repeating his role, was being served by a waiter in the "most WASPish men's club in town." The waiter was Dan Tana's maitre d' Craig Susser. Exec producers Jerry Weintraub and Susan Eakins are regulars at Tana's in West Hollywood — as are the pic's co-stars George Clooney, Brad Pitt and Scott Caan. The affable Susser also recently wound a role in MGM's "Be Cool," the sequel to "Get Shorty." "Cool" producer Stacey Slier and the studio's Chris McGunk are also regulars at Tana's ... Well, that's one way to be sure of a table at the always busy Tana's, which Oct. 1 marks its 40th year on the same site. With all the legal problems on "Winnie the Pooh"



Reiner

settled, I found Disney Live's "Winnie the Pooh and the Perfect Day" troupe rehearsing at the U. of Miami Convocation Center as they ready for a global tour of the unique live presentation. Director B.T. McNicholl, with B'way credits including "Cabaret" and "A Funny Thing Happened on the Way to the Forum," said the show "will have the feeling of happening before your eyes. It's truly interactive, live and immediate with the audience. The audience will help motivate turns in the plot — like dancing with Tiger — or someone in the audience helping to pull Pooh out of the hole." The show will bow June 16 in New Zealand, with dates to follow in Australia, Asia and Europe. The permanent cast of 14 performs 14 songs, among them those by the Sherman brothers from the Disney film, plus new additions. The characters are Pooh, Piglet, Eeyore, Tigger, Owl and Kangaroo, with comic characters called "Honey Helpers" adding narration — but no Christopher Robin. McNicholl assured me the "Pooh" production is nothing like "Snow White" at Disneyland. It has two acts and runs 90 minutes. The show is produced by Kenneth Feld Entertainment.

DOLORES HART'S FRIENDS in Hollywood, who have been addressing her as Mother Dolores since her elevation at the Abbey of Regina Laudis, may now have to address her as "Doctor Mother Dolores." She will receive an honorary doctorate of law May 23 from Fairfield U. in Connecticut. The degree's in recognition of her contributions to both religion and the arts and her ability to bring those two worlds together. Also receiving an honorary degree that day will be Cokie Roberts ... On May

24, Tom Selleck will show his A&E two-hour "Ike: Countdown to D-Day" to the Eisenhower family, armed forces veterans and educators. (The film airs May 31.) Selleck was in D.C. last week to present Horatio Alger Awards and national scholarships to young people who have shown courage in the face of adversity. He returned this week to D.C. to participate in the Character Counts education movement. On May 11 he attends a screening of "Ike" for members of Congress. He'll also be seen May 23 and 25 on CBS' four-hour "Reversible Errors" with William H. Macy ... "A Celebration of Words and Music" was so successful Tuesday night — the program repeats twice Friday. It's part of the Gregory Peck Literary Endowment Program created by Peck with readings in the main L.A. Library. Veronique Peck has taken the reins and her first effort, with music, will guarantee the program's continuation. Larry Gelbart introduced the program's musical co-stars, (his wife) Pat Marshall and Alan Bergman, singly and in duet with words and music including Harold Arlen, Irving Berlin, George and Ira Gershwin, Marvin Hamlisch, Jerome Kern, Jimmy McHugh, Johnny Mercer, Alan and Marilyn Bergman. The program in the Mark Taper Auditorium of the Main Library was followed by a supper with the participants' and the Peck family's close friends. Proceeds will greatly benefit the Gregory Peck Literary Endowment. These readings were a love of Greg's and their continuation is Veronique's tribute to him ... Barbara Lazaroff and Roma Downey are two of the honorees at the St. Vincent Meals on Wheels tribute Saturday at the Bev Wilshire.

HOLLYWOOD

Celebrity Soup

By Jill Ganeski



Party Time...

Happy 40th Dan Tana!
Still Super Cool and...
In With the "In" Crowd!

Dan Tana's was an insider's place 40 years ago and it's still an insider's place—catering to every generation of Hollywood elite. Fred Astaire ate there, John Belushi had dinner delivered from there the night he died. John Wayne received a call from President Nixon while eating and Lionel and John Barrymore loved the food...now so does Drew. Lloyd Bridges was a regular as are sons, Jeff and Beau. From *The Eagles* and *Red Hot Chili Peppers* to Larry King, Nicole Kidman, Cameron Diaz, Rod Stewart and Leonardo DiCaprio, Dan Tana's is a haven for the ultra-famous, but paparazzi and autograph hunters are forbidden. Dan Tana protects his celebrity guests! "We don't want to attract people who come to see someone eat. We'd rather have people who come for the food." Dan Tana's became known in the glam '70s and like a Raymond Charles novel, its "Runyonesque" quality is a part of the restaurant. Solemn-faced



men, spectacular women, movie stars and moguls...thick steaks, stiff drinks...no wonder it's lasted! It has something for everyone—yummy food!

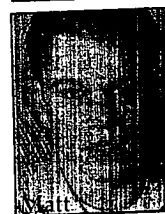
Speaking of steaks, Dan Tana buys his beef from a special purveyor in Kansas City and it arrives daily. The beef is cut by the chef as needed and is so expensive, Dana Tana says he makes zero profit, but would never considered another source or a change in portion size.

If you haven't guessed, Dan Tana is also the name of the owner. Producer Aaron Spelling asked Mr. Tana if he could use his name for his television series. Dan Tana said yes and, Robert Urich played the role for six years. Dan Tana was born in Yugoslavia and came to the U.S., in 1956 with aspirations of becoming an actor. Because of his accent, he won his first acting job in

Robert Mitchum's film "Enemy Below." He had another small part in "The Untouchables." Recently, Dan Tana's Maitre'd appeared in "Ocean's 12" and producers Jerry Weintraub and Suzy Ekins thought it would be great to feature Craig Susser in the movie, since he mingles with "New Rat Packers" and Hollywood legends. Craig is also featured in "Be Cool" the "Get Shorty" sequel, a role that came because Chris McGurk and Michael Nathanson at MGM and Stacy Sher ("The Producers") are regulars at Dan Tana's as is the film's star, Vince Vaughn. George Clooney, Brad Pitt and Matt Damon duck in for drinks

and dinner and so does Red Buttons, Stefanie Powers and Debbie Reynolds. Dan Tana got started in the restaurant business working as the Maitre'd at La Scala, then as a partner at Peppermint Twist. He opened Dan Tana's in 1964.

"I never expected it. I figured I had a better chance at an Oscar, but that's show business for you," Dan Tana states, who has produced eight motion pictures to date. "The hardest thing of all is running a restaurant. That's why I'll never open another one. You can't duplicate it." **W**



Jill Ganeski created "Celebrity Soup"
www.celebritysoup.net
Design by www.blinkodesign.com

At Dan Tana's, It's Business as Usual—Without Changes

By MICHAEL WELZENBACH

When the 25-year-old West Hollywood restaurant Dan Tana's burned down in 1980, faithful customers pinned signs to the front door, saying: "Please build it back just the way it was."

So they did.

Of course the customers had to do their part. To get enough empty Chianti bottles to hang in bunches from the ceiling as before, they had to drink a lot of wine, very fast. So they did.

Dan Tana's is a Hollywood institution that, due largely to its regular customers, has changed very little since the early '60s. The interior, which has been featured in several films, is dark and romantic; small tables with red-checkered tablecloths and flickering candles, dark recessed booths and rich red-fabric wallpaper set the tone.

European Trips

The restaurant bears the name of its Yugoslav founder, former actor-turned-producer Dan Tana, who now spends his days winging between London, Belgrade and Los Angeles. During his acting career in the '50s Tana played character parts such as the tough torpedo engineer in the 1957 movie "The Enemy Below," with Curt Jergens and Robert Mitchum, and regularly appeared on the popular TV series "The Untouchables."

"I always played gangsters, and I usually got killed," Tana said, "but once I killed the mayor of Chicago!" "The Enemy Below," he said wryly, won an Oscar for best sound effects.

If the name Dan Tana sounds familiar, like maybe he was in Aaron Spelling's TV movie and later series, "Vega\$,," well, he was—but in name only. Spelling, a regular at the restaurant, asked if he could use Tana's name for the lead character in the film, Tana recalled. An agreement was reached—although he did not formally agree to its use in the series—and to this day there is

often confusion over who is the real Dan Tana.

Dan Tana's Old World atmosphere is enhanced both by the courteous Yugoslav staff and by the rich garlic and oregano smell of Northern Italian cooking that pervades the dining area. It is a quiet, intimate spot.

It's the kind of place where one might expect to find Peter Lorre whispering weaselly to Sydney Greenstreet in a dark corner. Indeed, a number of contemporary film stars are regulars here.

But don't get the impression this is a snobby or exclusive establishment. Not at all. In fact, upon entering the restaurant the first thing that strikes one is the friendliness of the staff. Maitre d' Jimmy Cano, a 10-year veteran of Dan Tana's, greets everyone at the door and seemingly remembers everyone's name or face.

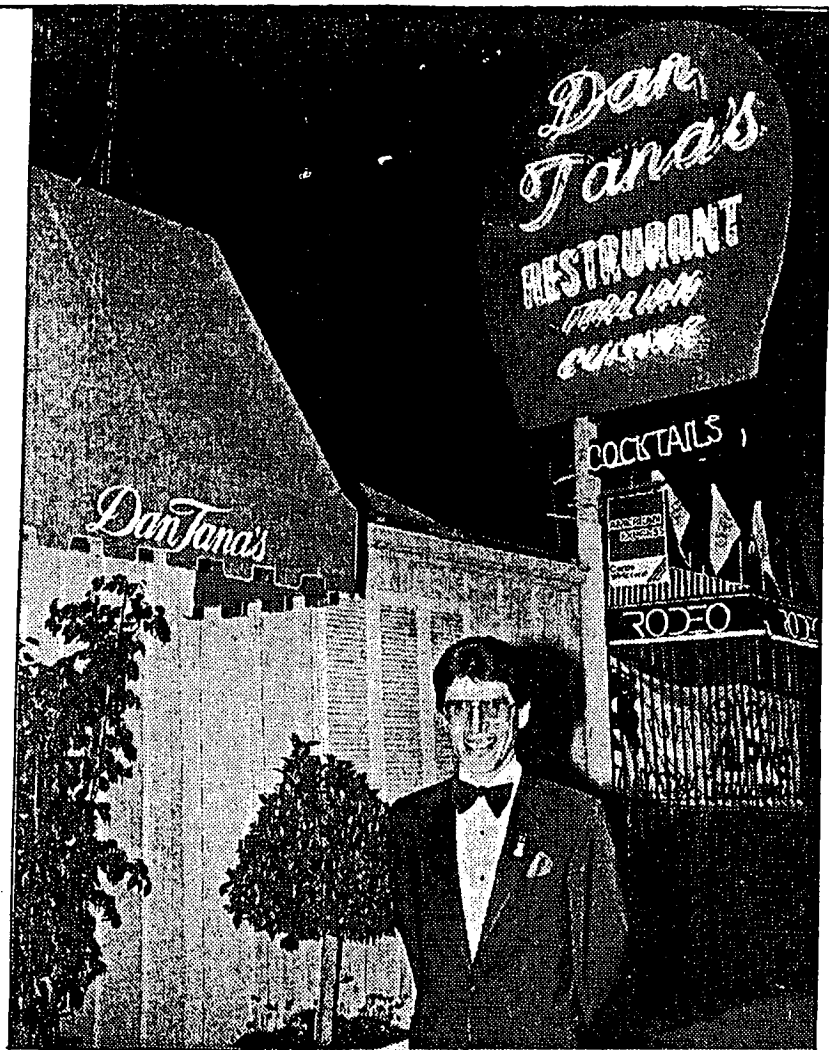
And 20-year-veteran Michael Gotovac is the consummate bartender: warm, friendly, confidential. He appears to know just how important he is to his regulars—and some of them have been regulars for 20 years.

Italian Specialties

At Dan Tana's one can get a full meal until 1 a.m. every night. The chef is Mate Mustac, whose specialties include savory Northern Italian dishes such as manicotti, veal cutlets Milanese or parmigiana, chicken marsala or seafood.

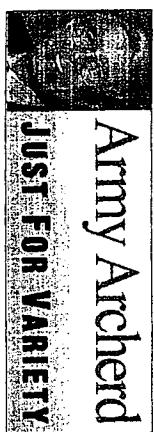
The menu is large and varied. Entrees range from \$12 for pasta with salad to \$30 for a New York steak. But you must make reservations if you plan to eat between 6 and 10 p.m. Late at night, your chances of just walking in and immediately being seated are better, but it's advisable to call ahead. It's a small establishment of about 20 tables. Valet parking is available in front.

Dan Tana's, 9071 Santa Monica Blvd.; reservations, (213) 275-9444.



GEORGE ROSE

Smiling maitre d' Jimmy Cano at Dan Tana's restaurant.



GOOD MORNING: It is unlike anything you read in the papers. It is Bill Haber's experience in West Darfur, the Sudan, East Africa. He describes it painfully in his latest *Save the Children* Newsletter. Haber, a founding member of CAA and now a B'way producer, writes of the indignities of man that must be dealt with. Get a copy of Haber's letter — and do something ... Between his treks for the *Save the Children* fund, Haber's readying "Democracy" which opens on B'way Nov. 18 and "Monty Python's Spamlot" which bows in Chi Dec. 21 and B'way at the Shubert, March 17 ... Mark Schoenfeld, who wrote the book, music and lyrics of the upcoming "Brooklyn" musical (at the Plymouth, Oct. 21), was homeless when spotted by Jeff Calhoun — in front of the monkey compound at the Central Park Zoo. Director Caldwell tells me Schoenfeld described his musical's idea and, on the spot, gave him money and signed him. Caldwell says Barri McPherson took in Schoenfeld, where he slept on a couch. They teamed to complete the play, and Caldwell decided to produce as well — and invested part of the \$6.75 million budget of the show. "It took me 28 years to add another credit to my resume," says Caldwell. His "Big River" is now touring in Japan and a second unit is being readied. It will return to L.A. Jan. 1-23, this time at the Ahmanson. It played the Music Center's Mark Taper Forum after its bow at the Deaf West Theater.

THE MEALSONWHEELS Program of L.A. benefits to the tune of \$900,000 from a three-day event, winding Sunday night at Spago. Wolfgang Puck, joined by chefs Lee Hefter, Nobu Matsuhisa, Daniel Boulud, Mario Batali, Rick Tramonto, Florian Bellanger and Sherry Yard cooked up a spectacular menu. It was followed by an auction handled by Robin Leach in which Puck and Matsuhisa agreed to team to create a dinner for 20 — the bid went to \$34,500 and with two bidding, the duo agreed to cook it up twice. Barbara Lazarus and Wolfgang Puck's Foundation originated the American Wine and Food Festival for Meals on Wheels five years ago. And over in West Hollywood, Dan Tana celebrated the 40th anniversary of his eatery, with all proceeds going to the Motion Picture and Television Fund. Casey and Laura Wasserman (they expect their second child in March), seated in the booth so often occupied by Lew and Edie Wasserman, were regaled by Tana, who recalled how he started the place with \$30,000 and offered a half interest to Sidney Beckerman. He turned it down. Tana to Beckerman (standing nearby): "You lost \$15 million!" He also asked Joe DiMaggio to partner, but Joe said, "I've already got one in San Francisco." When considering what kind of eatery to open, Tana said he debated whether to open a Chinese or Italian restaurant. He certainly chose well. Among guests: Kathy and Rick Hilton — she was exuberant about having completed taping (in N.Y.) of "The Good Life" hourlong series to bow on NBC. Also on hand were Tana's longtime friend (and fellow Yugoslavian) Karl Malden, Mace Neufeld (the and Diane Conn are talking the wedding).

Jerry Weintraub talking "Ocean's 12" (— and another?), Jerry Buss talking the new season, and regulars including Jack Carter, Jimmy Woods, the Frank Mancuso and Ed Begley Jr. Tana's maître d', Craig Susser, came to the party from work that day as an actor — on "The Bold and the Beautiful."

REAMWORKS ANIMATION and BAFJA teamed for a special "Shark Tale" family screening Saturday at Harmony Gold where guests included children from a homeless shelter in South



'Shark Tale'

L.A. The outing post-screening (and screams of joy!) included a "fishified" demonstration with Vicki Jensen, one of the pic's directors who told of the five-year process in getting the film to screen. And Patrick Mate, one of the character designers, showed his skills in drawing "fishy" characters from three young models in the audience. Katherine Haber of BAFJA's board of directors moderated the Q&A session in which youngsters demonstrated their knowledge and keen appreciation of the making of pic — a tribute to all involved in its creation ... Last week it was the Academy in Beverly Hills where George Stevens' centennial was celebrated and tonight at the Lighthouse the N.Y. the Acad pays tribute to David Brown's "In Pursuit of the Great Story." Those on hand to give tributes to Stevens were: Warren Beatty, Sidney Poitier, David

Mamet, Steven Spielberg (who introduced a clip from "Diary of Anne Frank"), Michael Mann, Larry Gelbart and George Stevens Jr. Diane Baker and Millie Perkins, who were in "Anne Frank," were on hand as was Jane Withers, who was in "Giant," and Pat Boone, who was in "The Greatest Story Ever Told." Larry Gelbart, who never met Stevens, revealed he was "influenced by his comedies and dramas, his unfailing sense of humanity being the common thread that linked such widely diverse styles as 'Talk of the Town' with 'Cary Grant, Jean Arthur and Ronald Coleman and 'A Place in the Sun' with Elizabeth Taylor, Montgomery Clift and Shelley Winters' ... Among those who toast David Brown tonight: Morgan Freeman, Ron Howard, Peter Benchley, Robert Benton, Arthur Penn and Helen Gurley Brown. David promises that Helen, his wife of 45 years, "will destroy me — because she knows everything about me." David insists "I'm too young to have a tribute." He's 88 and readying a program of features, and for B'way, "Dirty Rotten Scoundrels" extended to Nov. 7 in San Diego and coming to B'way March 3 ... Eric Braeden, who stars as Victor Newman on "The Young and the Restless," for 24 years, dined at the Viceroy in Santa Monica with Olympians Bart Conner and wife Nadia Comaneci, who both happen to be huge "Y&R" fans.

WE WILL MISS Janet Leigh as well all in the biz. Always cheery and upbeat, she was a positive influence on and off screen and a longtime supporter of the Motion Picture and Television Fund. In lieu of flowers the family has requested donations be made to the fund.

ONE MAN'S DREAM

By Dan Tana

Twenty-eight years ago I somehow raised \$5,000 for a down payment on the restaurant that still bears my name at Santa Monica and Doheny in West Hollywood.

It was a terrible struggle. We were open for lunch and no one came. We were also open until 2 a.m. and no one came after 8 p.m. It was most discouraging.

Then after a few years it began to happen. Early in '66 a party of six came in for a late drink. I wasn't busy so I offered them some samples from the kitchen. One of them was Art Ryon, a Times restaurant writer. A week later I had 150 people trying to get in. We kept doing such big business that I had to close for lunch because of the dinner volume. It has never stopped. Even during the recession we have four or five turn-overs a night.

I'm an ex-soccer player from Yugoslavia who defected after the 1952 Olympics in Helsinki. I then travelled to Belgium, Germany, then Canada as a soccer pro, ending up in Los Angeles. I worked here in restaurants and as an actor, usually playing heavies, communists or fascists. I never got the girl.

If your eyes are sharp you can catch me on the late show "The Enemy Below" with Robert Mitchum and Kurt Jurgens. I was a gangster on "The Untouchables." Some years ago a writer for "Vegas" came in and asked if he could use my name for the leading character. I figured it would be a one-shot movie of the week. It became a hit and Bob Urich was Dan Tana. Fans of the show thought he owned my place.

"I'm getting tired of people asking me for a good table," Urich once told me.

I survived in America by working as a packer in the Star Kist Tuna factory in San Pedro, then as a dishwasher at Miceli's Pizza on Hollywood Blvd. I got \$9 a day and I also got smart because I took English and drama lessons.

In addition to some acting jobs I was promoting professional soccer out of a

took me twenty years to get a telephone in Hvar so I guess it pays to persevere.

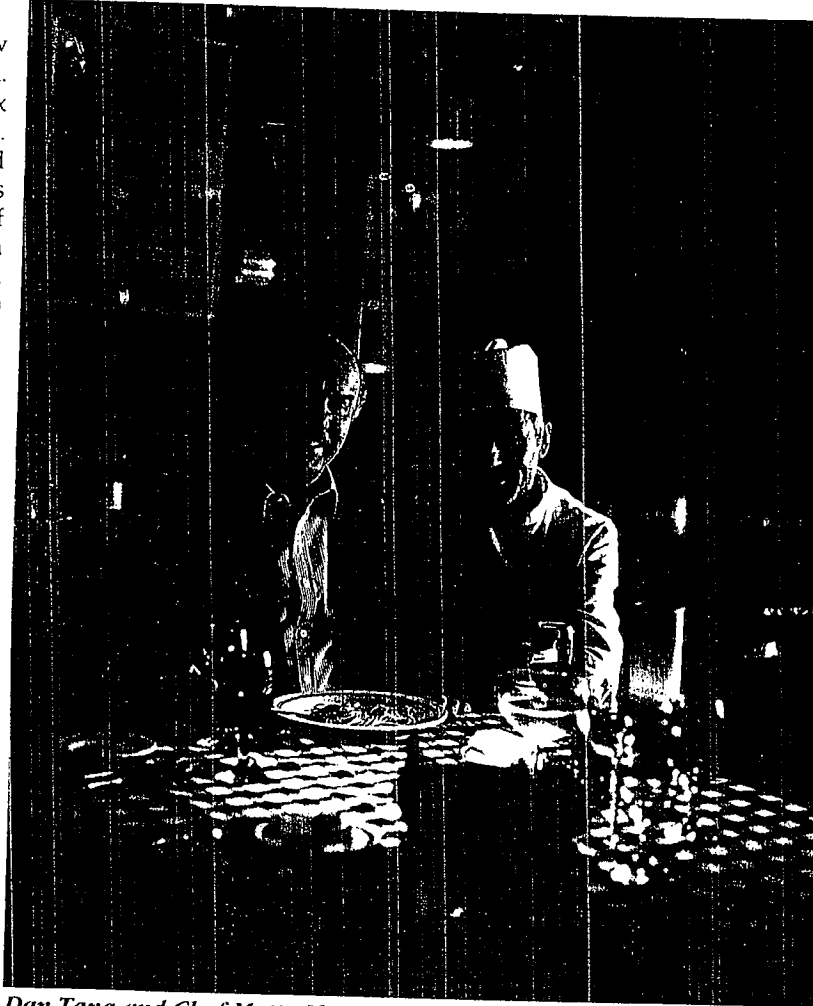
I have a wonderful staff taking care of everything. I talk to them twice a week and they fax me daily reports. My chef, Matte Mustac is a fellow countryman. He has never heard of Nouvelle Cuisine and doesn't know from portion

control. I talk to my mostly Slavic staff in their own language or in Italian (Yugoslavia borders Trieste). I also speak Spanish to the busboys. Only one employee is a part-time actor and he's a part-time bartender. Chief barman is Mike Gotovac for 24 years. Jimmy Cano is the maitre d' for 14 years and he knows everyone. Mike Miljkovic is general manager. My waiters are pros who are very well paid. We have only 20 tables and serve full dinners until 1 a.m.

Sharon Gless and Dabney Coleman have told reporters that we serve the best steak in America. I think it's the best Northern Italian cooking anywhere, but then I'm prejudiced. I get nightly compliments on our Caesar salad and the sauteed whitefish. The same lady has been making our cheesecake for the past 28 years.

When we had a bad fire in 1980 someone pinned a note on the door that read, "Please don't change things." We didn't. We still have the same red leather booths, checkered tablecloths and hanging chianti bottles (dusted weekly). To hell with peach walls, industrial carpeting and track lights.

Somehow I got into three of the world's riskiest businesses — food, football and films. But despite some terrific offers, I'll never sell. Why? Because I'm never bored and I love it. ♦



Dan Tana and Chef Matte Mustac.

West Hollywood office when I got an offer I couldn't refuse. I bought the yellow frame cottage at 9071 Santa Monica Blvd. for \$1 down! I was to pay a total of \$35,000.....\$5,000 after the first year, \$10,000 after the second, etc. I've been offered well over a million many times since.

I still can't believe my good luck. Today I commute between a Hollywood hillside condo, a house on the island of Hvar in Croatia, and a London flat. It

Let's Eat Out

Dan Tana's: Pasta Till 1 A.M.

By ROSE DOSTI, Times Staff Writer

Dan Tana's is the kind of place you'd expect to find Mickey Spillane hunched over the bar, legs crossed, cigarette flipping over to the other side of the mouth and asking for a double Scotch.

It's the kind of place that lures restless spirits late at night from their haunts to resuscitate over a good gin and tonic, a plate of pasta or a good look at the guys and dolls who always look good. Dan Tana's is one of the few restaurants in Hollywood whose kitchen and bar is open until 1 a.m.

On a scale of 1 to 10, the people-watching at Tana's rates 10—plenty of flesh and hair, lots of dames and a movie crowd that looks as if it was costumed for a *film noir*.

Tana used to be an actor, turned producer, and there is lots of two-cheek kissy-kissy stuff going on from table to table, the way they do in Rome or Cannes. No tourists here. But you can sort of take it all in sitting at the bar, where the view is best. You'll also get a good view of the bordello-red wallpaper, red leather booths, Chianti bottles hanging from the ceiling, the flickering of candles on the red checkered-clothed tables. You'll see the pantomime of tossed Caesar salad at table side—a disappearing art that should be relished while it still lasts.

Sitting in a cozy, comfy corner of the "in" room, where movie moguls make their best deals and some of the friendliest professional waiters serve, I ordered spaghetti and meatballs. Jimmy Cano, the *maitre d'*, looked down at me over his Ben Franklin specks and said, "Take the veal *Parmigiana*. It comes with spaghetti Bolognese. We'll throw a meatball on it just to keep you happy." The pasta plates are heaping, he reminded me. Like Mt. Vesuvius.

Anyway, I got the meatball smack in the middle of the side dish of spaghetti Bolognese.

Please see LET'S EAT OUT, Page 37

LET'S EAT OUT: Pasta Until 1 A.M. at Dan Tana's Place

Continued from Page 33

It's the kind of sauce Southern Italians in the neighborhood near where I grew up called *gravy*. The meatball was the grainy type that crumbles into fine particles in your mouth, just the way you'd find in Little Italy or at Mamma Leona's on a Sunday afternoon in New York.

Tana's chef of 20 years, Mate Mustac, who, like Tana, is from the Adriatic in Yugoslavia, is a fairly accurate translator of Southern Italian cuisine of the type you find in New York, which is slightly different from the Southern Italian cooking you find in Southern Italy, or anywhere, for that matter.

A linguine with clam sauce that passed under my nose smelled great. Another linguine dish loaded with shellfish and clams also sailed by. I began to think maybe I should have ordered the linguine. But the *Parmigiana* was keeping me busy. It was a huge portion with a lake of melted cheese floating over the saucy top.

The antipasto, which comes with a complete dinner (\$6 extra with soup, entree and coffee), has a big black olive on top that I especially like. The *caponata* is good too. The Tana special salad is a close cousin of the antipasto, only tossed.

You'll need to hit Lotto to order the steak. It's \$30. There are other choices, however. The menu is loaded with pastas in the \$12 to \$16 range, including a baked mostaccioli I was tempted to order, but didn't because it is so rich with cheese. Then there is fettuccine Alfredo or *carbonara* I'd like to order when I can afford the calories. When I'm dieting, I usually go for the vermicelli with basil and fresh tomatoes. Low calories, high price: \$16.

Everyone I've talked to about Tana's says Tana's has some of the freshest fish on the block. I can vouch for the *calamari* and clams. The white fish Evelina, the chef's specialty, was excellent when I took a bite from a friend's fork.

If you like veal, I would definitely try the piccata or the *saltimbocca* (veal scallop topped with prosciutto and sage). They are dishes that have passed the test of time with flying colors.

In fact, most of the stuff on the menu hasn't changed since Tana opened 25 years ago. What that tells you is that everything on the menu has been through the mill of discernment by some of the most finicky eaters in the country. Why else would a restaurant with just 20 tables be packed at midnight. Don't ask me. I just eat there. I mean, dine there.

Dan Tana's, 9071 Santa Monica Blvd. West Hollywood. (213) 275-9444. Open for dinner from 5 p.m. to 1 a.m. seven days. Reservations essential. Major credit cards accepted. Valet parking available. Average entree \$16. Full bar.

Wednesday, March 16, 1988

Wall Around Hollywood

By *Sam Wall*

Dan Tana's Still Packed After 23 Years in Hollywood



Dan Tana is the genial owner of the Italian restaurant bearing his name in West Hollywood.

For the past 23 years Dan Tana's Italian restaurant in West Hollywood has been landmark L.A. dining spot that catered to movie and T.V. stars, producers, directors, and to the thousands of just plain Italian food lovers who appreciate the finest in cuisine at moderate prices.

I have known Mr. Tana for many, many years--ever since he was a waiter at the Villa Capri in Hollywood and I know he yearned to own his own dining spot. Mr. Tana was born in Yugoslavia and has been one of the most instrumental people in the entire country in brining soccer to this country.

When he opened Dan Tana's in 1965 he was determined to serve only the finest cuisine and give the best service in an informal, comfortable atmosphere, and he has more than succeeded.

spaghetti, gnocchi, mostaccioli, lasagna, ravioli, fettucini, cannelloni, linguini, vermicelli, and tortellini (\$12 to \$16).

Meat entrees include calf's liver, 11 types of veal, and bra-ciola (\$16 to \$25), seafood dishes listed are calamari, steamed clams, scallops, white fish, four kinds of shrimp dishes, swordfish, lobster tail, and cioppino (\$16 to \$25). Ten chicken dishes (\$16 to \$17) and such grilled entrees as broiled chicken, ground sirloin, veal chop, minute steak, lamb chops, steak and pepper and New York cut sirloin steak (\$16 to \$30) complete the menu.

All items are ala carte, but you may order a complete dinner or antipasta choice of soup, entree of your choice, and coffee for \$6 more. There are Italian desserts available, too.

The Tana kitchens are under the expert direction of executive chef Mate Mustac and the genial greeter at the door is maitre d' Jimmy Cano.

Dan Tana's serves dinner daily from 5 p.m. to 1 a.m. and is located at 9071 Santa Monica Blvd., just east of Doheny. Reservations are essential, dial them at (213) 275-9444.

On the WALL TASTE METER registering from 1 to 10, Dan Tana's is a fine 8.



Jimmy Cano

Besides that, the restaurant is just as it was when it first opened its doors. not a change in decor, even though it burned down in 1980, Mr. Tana was adamant about rebuilding just as it was before the fire, even to the wine bottles hanging from every nook and cranny of the ceiling.

Dan Tana is the genial owner of the Italian restaurant bearing his name in West Hollywood.

For the past 23 years Dan Tana's Italian restaurant in West Hollywood has been landmark L.A. dining spot that catered to movie and T.V. stars, producers, directors, and to the thousands of just plain Italian food lovers who appreciate the finest in cuisine at moderate prices.

I have known Mr. Tana for many, many years--ever since he was a waiter at the Villa Capri in Hollywood and I know he yearned to own his own dining spot. Mr. Tana was born in Yugoslavia and has been one of the most instrumental people in the entire country in brining soccer to this country.

When he opened Dan Tana's in 1965 he was determined to serve only the finest cuisine and give the best service in an informal, comfortable atmosphere, and he has more than succeeded.

As an astute restaurateur, Dan Tana is right up there at the top. That's because he CARES about his customers, and maybe that's the reason the restaurant is packed every night of the week, and a waiting line out on to Santa Monica Blvd. is nothing unusual.

All boils down to one thing. Success comes when you give people what they want in a restaurant and on an day in, day out, year in, year out basis. And stay consistent with food and service. That explains Dan Tana's success.



Jimmy Cano

Besides that, the restaurant is just as it was when it first opened its doors. not a change in decor, even though it burned down in 1980, Mr. Tana was adamant about rebuilding just as it was before the fire, even to the wine bottles hanging from every nook and cranny of the ceiling.

There are two dining areas seating a total of 65, separated by the bar. Red booths with checkered tablecloths and a multi-colored carpet keep the atmosphere in a 1960-ish mood. One dining area is for smoking, the other for non-smokers.

The restaurant is open for dinner only, 365 days a year. The menu lists 18 appetizers, everything from minestrone or straciatella soups to scampi, calamari, prosciutto and melon, scallops, and steamed clams (\$3.50 to \$8) and twenty different types of pasta including

The Tana kitchens are under the expert direction of executive chef Mate Mustac and the genial greeter at the door is maitre d' Jimmy Cano.

Dan Tana's serves dinner daily from 5 p.m. to 1 a.m. and is located at 9071 Santa Monica Blvd., just east of Doheny. Reservations are essential, dial them at (213) 275-9444.

On the WALL TASTE METER registering from 1 to 10, Dan Tana's is a fine 8.

The Division Factory

THE DUST FACTOR by LINDA WASS, with LUIS BOLAÑOS. The dust of slavery. A novel. 1997, 288 pp., \$19.95. ISBN 0-395-90000-0. Published by World Books and The Small, written and illustrated by Eric Small.

LIMITED ENGAGEMENTS START FRIDAY
AMC BURBANK
 818-253-9639
AMC Burbank 16
AT&T SHOWTOWN
 Pacific & Wynette Stadium 21
 310-576-3171

**"Sexier than
'Shakespeare
in Love'!
Billy Crudup
gives a superb,
not to be missed
performance!"**
Shirley Romain, FLAUNT



Hail the hanging

When Dan Tana's celebrated its 40th anniversary recently, the West Hollywood watering hole and restaurant attracted a loyal coterie of admirers — including the usual celebrities — to toast the establishment and restaurateur Tana himself.



Bernardo De Toro, left, and the night's host at the West



70-12-21. 7th Secretary arrives embraces Yngolapla native Tana at the Cel. 18

Billy Crudup
gives a superb,
not to be missed
performance!"

"GORGEOUS
and funny...
a superb, sexy beast of a
movie!" Billy Crudup
and Claire Danes
generate a dizzying blend
of sex and wit."

"Stage Beauty shines!"
CrySters USA TODAY

SHE WAS THE FIRST OF HER KIND.
HE WAS THE LAST OF HIS.

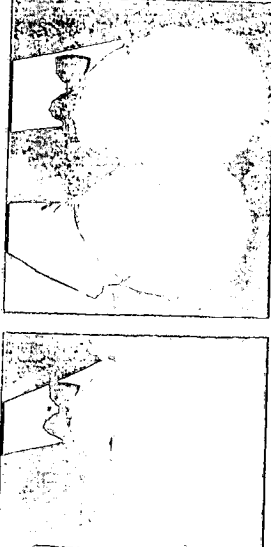
BILLY CRUDUP CLARE DANES STAGEBEAUTY

EXCLUSIVE ENGAGEMENTS START FRIDAY!

WEST HOLLYWOOD 1221 Rm. 2 Street 8 Toluca Hills 310-1116 @ lermie.com	SANTA MONICA Lorraine's Cinema 1210 13th St. 310-394-9741 @ lermie.com	BEACH Lido Cinema 1840 8th St. 310-394-9741 @ lermie.com	PASADENA Lorraine's Cinema 1210 13th St. 310-394-9741 @ lermie.com
---	--	--	--



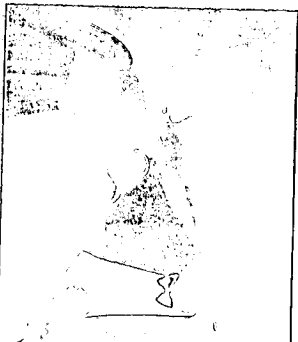
Vivian Dizon, a Los Angeles performer, embraces "Stage Beauty" movie star Billy Crudup at the Oct. 14



The performers, left, includes with equally droll Red Bull on right, James Woods add

Friends of Phil

Grands on Grand lures
an assortment of
celebrities to Disney
Hall to hear piano
virtuosos in concert,
dine and dance — all to
raise funds for the Los
Angeles Philharmonic.



L.A. Philharmonic Area President Deborah Fendley, left, with Disney Concert Hall architect Frank Gehry and his



5' 10" Dan, 4' 10" 1/2 and 5' 10" are on
stage Oct. 14. Philharmonic's gala



Concert on Martin Short and his
wife, Anne, at the Disney Hall



Dana Delany, 39, and
actress Sharon Lawrence

THE OBSERVER
SPORT
MONTHLY

April
2002
No. 24

THERE'S SOMETHING ABOUT... BRENTFORD

How one man charmed Cameron Diaz and Hollywood's A List into supporting a Second Division football team

PLUS

BACK SEAT DRIVER I'm not a pushy parent, says Tiger's dad
STEVEN GERRARD The pleasures and perils of growing up in public

Jim Casper

What's that man doing sitting next to Adam Sandler, Chris Rock, Ben Stiller and Jim Carrey? A Probably talking about Brentford..

His name is Dan Tena, he runs Hollywood's hottest restaurant, and he's spent much of a remarkable life immersed in football. A rising star at Red Star Belgrade, he defected, hid in a nursery, landed a job in the movies, started the US soccer league... and in between times developed a lasting affection for Brentford FC. If they made a film of his career, nobody would believe it.



If you are ever in LA and want to see a star, forget the Hollywood hangouts, start in your little book. Instead, get out on the Santa Monica Boulevard until you cross Doheny Drive. There on the left, you'll see a yellow clapboard house with the name 'Dan Tena's' over the front door. It doesn't look much, but there's a better than even chance you'll spot a superstar there.

Inside, you'll find a restaurant with shuttered windows, 16 dimly lit booths with chequerboard tablecloths and, on the dark paneled walls, between the Chianti bottles, some very obscure memorabilia: a still of the entire cast of *Dynasty*; a poster for a forgotten Carl Malden film; a signed picture of TV star Bob Urich, who played the character 'Dan Tanna' in *Vegas*. And then there's the football stuff: permanent from Red Star Belgrade and Anderlecht; signed posters of the 1992 Yugoslavian national

team. And, strangest of all, a blown up photograph of half-naked men drinking champagne. The caption reads: 'Brentford Football Club win promotion to Third Division.'

Take a closer look at the photographs and you'll notice a man with short, slicked-back hair and Lee Van Cleef moustache appearing Zeig-like, in each of them. That's him standing at the end of the row with Red Star Belgrade; there he is with the cast of *Boulevard*.

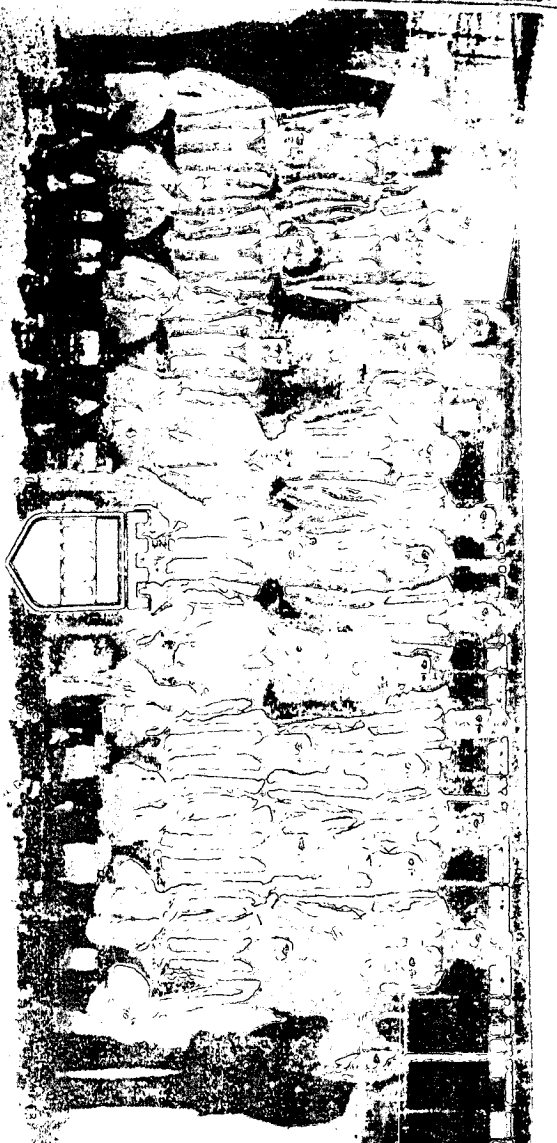


from *Dynasty*. And yes, that's him wearing a shirt and tie in the Brentford changing room. The photographs give the clue to an extraordinary life: the strikers with Red Star Belgrade and Anderlecht; the actor and film producer; the chairman of Brentford F.C.; and the owner and founder of one of Hollywood's best-loved eateries. This is the story of the man behind the memorabilia. A story not even Hollywood could get away with.

On a cold October night in 1953, a 17-year-old Yugoslavian footballer was eating dinner at a Brussels restaurant with the rest of his teammates. He was in Belgium with the Red Star Belgrade junior side to play Anderlecht and the team was enjoying a little capitalist indulgence under the watchful eye of their commissar. After dinner the band began to play a tango and some couples got up to dance. The hand-

some young inside-night watched in admiration and at the end of the dance he applauded enthusiastically. The commissar was not impressed.

"How can you clap a capitalist dance?" he asked. "I wasn't aware that this dance belonged to capitalists," the young striker replied. The commissar proceeded to rant about the excesses of Western culture. Unable to listen to any more of the propaganda, the young man rose and walked from the room. Out in the street he breathed in the cool air and looked around. Instead of heading back to the team's guesthouse he set off in the opposite direction. After walking for 10 minutes he came across a police car. He walked up to the policeman, crossed his arms to affect a stickie and hammer, and said, "Comunist". The bemused policeman took him back to their station and put him in a cell for the night. The next day they found an inter-



pretel who quickly established what the young man wanted.

"He's no communist," he told the police. "He wants to defect."

Days later, the Red Star junior team returned to Yugoslavia minus their star striker. On the train home the coach shook his head. "He will be a loss. He was to be our next Mitic," he said, referring to the then charismatic and much loved Yugoslav captain.

"Have no fear," the commissar replied. "We will get him back. And when we do we will hang him in the Terrazzo."

Tana's career with Red Star began when he was 12, and was spotted playing football by a man who had connections with the club. He was immediately offered an apprenticeship and over the next five years he developed into an extremely strong and skilful striker. He was happy. Playing for a long club meant more than playing football, it meant travel - in Fifties Yugoslavia the only people officially allowed to leave the country were athletes or people working for the government.

All his life Tana had lived under totalitarian regimes - the despotic King Alexander, the fascists, and now the communists - and when he was 11 he had seen his father arrested by the communists because he ran a successful (ie, capitalist) restaurant. Now the teenage Dan was coming into contact with people who had been to 'free Europe' and from them he heard about the world beyond the Iron Curtain. It was a world given form and colour by the Hollywood movies he watched at the state cinema. These movies, starring Humphrey

rey Bogart, John Wayne, Laurel and Hardy, convinced him that there was a better way of life out there. Football was going to be his ticket to it.

After applying to defect, he took refuge in a Brussels nursery for three months before acquiring the papers he needed to stay in Belgium. Now he needed work.

That season the senior Red Star side were playing a friendly match against Anderlecht and Dan went and watched his old team crush the Belgian side 6-1. He tried to keep a low profile but a half-fine the captain Marko Mitic (the player Dan had been groomed to succeed) was substituted. As Mitic walked into the tunnel he saw Tana, the black sheep, behind the bench, ignoring the comments of his fellow players. Mitic went and hugged his former protégé.

"You should be out there," he said. "I'll not for us then for them. I'll see to it that the people from Anderlecht know you are here."

True to his word Mitic informed the Anderlecht authorities that they had a serious talent on their doorstep and a trial was arranged. After being watched for an hour Tana was offered a four-year contract, but because he was a defector he was unable to play club football in Belgium for two years. Instead he was loaned to Hannover, then in the Southern German League, where, because the country was still occupied, the usual rules didn't apply.

Tana was glad to have the chance to play, but he was nervous. There were plenty of stories of political escapees being 'kid-

Tana was glad to have the chance to play, but nervous.

There were plenty of stories of political escapees like himself being 'kidnapped' back to Yugoslavia by the secret police

napped' back to Yugoslavia by the secret police, and he lived in daily fear of being forcibly repatriated. Six months later came the chance to put a lot more distance between himself and the commissars - Tana was offered a contract to play for Mönchengladbach in the German League. It was an easy decision. In the summer of 1955, he boarded a boat in Bremen and set sail for a new world.

Where in Germany Tana had been the loan foreigner in the side, in Canada Tana found himself playing in a league full of European exiles. The Montreal team alone had five ex-props from the Eastern Bloc, and in the two years after he arrived won successive league titles and the Dominion Cup, the Canadian equivalent of the FA Cup. At the end of his second season Tana was staying with his friend and compatriot Luca. Tana was wondering whether to fulfil a long-held ambition to cross the border into the United States when the two got into a game of poker with some men who had just been paid for a winter's stint working in the Yukon. They bet everything they had, \$100. They won \$5,000 - a fortune in those days.

"Now we have the money to go to Hollywood," Tana said.

A few days later they drove a green Chevrolet south across the border. They had no valid passports but they were loaded. A few days after arriving in Los Angeles they were walking to get the bus when they passed a luxury shoe shop and Luca decided that he wanted a pair of proper shoes. Tana sat outside. Moments later, he looked up to see a big, black lim-

Dan Tana front row, fourth from left with his beloved Brentford. Tana was chairman of the Bees from 1974 until 1991.



I yea and take him to the car. To this day Tana doesn't know who they were, but he assumed then (as he still does) that they were immigration officers.

If so, he faced a big decision. To turn himself in, return to Canada, his football and his club. Or to stay and find a new career. Luca had the \$5,000. Tana had no bucks. It seemed an obvious choice. But Tana stayed. He couldn't miss the chance of seeing Hollywood.

stepped off the bus on Hollywood Boulevard, he looked around and wondered what he was going to do. Across the road, a man was swizzling bread to make pizza, and in the window he saw a sign: "Experienced Dishwashers Wanted." An hour later he was in the kitchens when he heard heavily accented voice behind him speak his footballing nickname.

The man, a Serb, had recognised Tana from his playing days in Canada.

“What are you doing here?” When Tana explained that he had no money, no change of clothes, no place to stay and no legal papers, the man offered to put him up for as long as he needed. Within a week he was put in touch with a football team – Yugoslavian American – that played in the Californian league. The team were able to offer him a small contract by arranging a gigolo job (in the local area, actually). It was a long way from Red Sea, but the contract enabled him to remain in the country legally.

Tana now set about improving his English. He found a drama teacher in Hollywood who was prepared to help him. Although a few weeks his teacher suggested that Dan's looks and accent might land him some bad guy roles in the movies, his teacher knew a lot of people in Hollywood and arranged for an audition. A month later Dan won a small part in a *Curtain* movie. His agent, Bob Mitchum, picked out *The Evening Star*. He was paid \$20,000 for eight weeks work and before long he was at the top of most casting producers' lists for playing fascists, communists or gangsters. Dan was now earning more money than he ever could have done in football.

In 1966 one of Dean's old clubs, Hammer, tracked him down and offered him the chance to return to Europe and play football. Dean was 24 years old and still had time to fulfill his potential at the highest level. The trouble was that though the offer was substantial, he was earning a handsome living both from the movies and now from his Hollywood nightclub, Peppermint West. A venue that became famous for introducing the Twist to the West Coast. He stayed.

But through him and 1000 were beginning to dominate his life. Tara couldn't forget his first love. As well as playing for Yugoslavia American, he began to put his energies and new found wealth into developing his favourite sport in America, I was on a mission," he says. "I had this grand ambition to get the greatest country in the world playing the greatest game in the world."

The next few years saw Langa get steadily more involved in what Americans call soccer (he became general manager of the LA

Tyros and helped found the first professional soccer league in the USA while at the same time developing his business career and opening the restaurant that was to make his name. A close friend told him that with his contacts and friends he would have an instant clientele. And so it proved. Dana Tarnas was an instant success. Twenty years after defecting from his country, Dan found himself raising glasses with the very stars he had watched in the sixties, stare themselves at his youth, John Wayne, Gary Grant, Fred Astaire were among the first people to eat at this restaurant. Dan Tarnas was at the beginning of a 30 year heyday.

By the early Seventies, Dan Tana heeded success: he had money, he had a family, and he had freedom. But still something was missing. 'I was homesick for soccer,' he says now. 'I felt I had more to give to the game, and to do that, I had to be in a soccer culture. Football was calling me home.'

With his restaurant virtually running itself and his children still young, Tana decided to make his next move. Yugoslavia was still out of the question, so he settled or, rather, he describes as 'the cradle of football' what he felt as 'the cradle of England'. 'I always felt I owed something to England for giving me my start in life, my trading hand for giving me my start in life, my trade. If it was not for England who knows what I would have become of my life. And so it would have become of my life. And so it was the summer of 1973, the Tana family swapped Hollywood for Brentford and moved to London.

It was the year of the three-day week, the year England failed to qualify for the World Cup. The national team were going nowhere but Tana was just glad to be back.

in a tribal, crazy nation. His friend, the playwright Caryl Phillips, invited him to join a football-mad group that met regularly just to talk football. Other group members included Michael Parkinson and Jimmy Hill. Alone of their kind, the men mean ager of Brentford FC, Frank Blunstone turned up and invited Tara to come to watch his team. Tara went to a few games and met the directors and within weeks was asked to join the board, a privilege that required him to be a shareholder. He bought the shares at 50p each.

At that time, Brentford was the bottom of the Fourth Division, with big debts and low gates. Tana, though, had talent in her. Brentford had the same strip as Red Star and white stripes; they also had a *league* following of about the thousand, I had big ambitions for Brentford, the remnants there. At this time English football was in trouble. If now you have the best professional league in the world—what I think you do—then the hoodlums and poor facilities make it a very poor form of entertainment for anyone but young men. Most stadiums don't have toilets for women, I wanted to feel comfortable taking my wife and children to the

game, in America 30 per cent of the fans in the stadium were female. Here it was about one per cent. If America needed English football, England needed American facilities. Over the next 10 years Dan became chairman of the club and waited a side that was on the verge of receivership clinics was on the verge of receivership clinics couple of promotions and it went into profitability. During these years he also became more deeply involved in the English game. He became an influential member of the Football

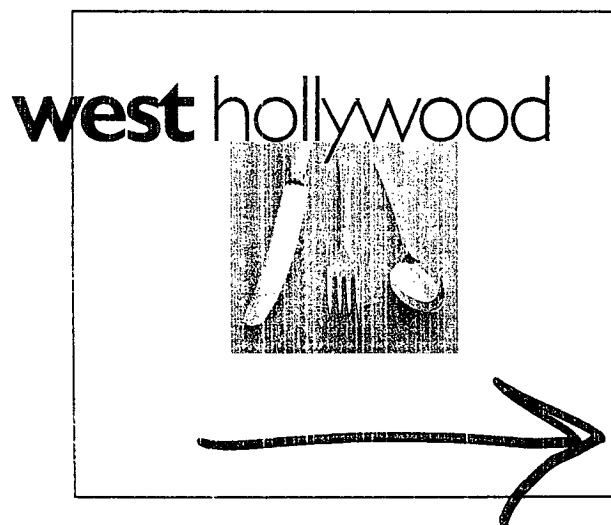


THE MUSSO & FRANK GRILL

The oldest restaurant in Hollywood since 1919. It's the kind of place people return to again and again for the comfortable ambiance, superb service and consistently excellent food that they have been turning out for over 80 years, along with the martini against which all others must be judged. Pure Raymond Chandler!

If you haven't been to Musso's, you haven't been to Hollywood.

6667 Hollywood Blvd., Hollywood (323) 467-7788, (323) 467-5123



CELESTINO - AN ITALIAN STEAKHOUSE

The *Los Angeles Times* decrees: "Celestino Drago is onto something." The master chef has created something unique in L.A. The Italian steakhouse offers a new, naturally leaner line of steaks known as Piedmontese beef along side traditional northern Italian cuisine. Celestino's menu includes an upscale array of steak cuts and original side dishes, as well as trattoria fare of Drago's famous pastas, hors d'oeuvres and regional desserts. Already a favorite among Hollywood's top stars, this charming Beverly Blvd. address encompasses the best of both worlds!

8908 Beverly Blvd., West Hollywood (310) 858-5777
www.celestinodrago.com



THE SUNSET ROOM

Old Hollywood Glamour is Reborn!

The Sunset Room, an elegant supper club, complete with soaring ceilings, crystal chandeliers and secluded cabanas, is the home of world renowned chef Claude Segal. Enjoy his California French / Asian cuisine. Dinner Tues.-Sat. Dancing Thurs.-Sat. Reservations suggested. We are available for private parties and special events. Valet parking.

1430 N. Cahuenga Blvd., Hollywood (323) 463-0004



DAN TANA'S

Celebrating its 37th year, this Zagat Survey winning restaurant is famous for its New York steak, Caesar salad, seafood, as well as Italian specialties and Eastern veal. Guests can get anything from the menu as long as they are seated before midnight. The rooms are dark, the drinks strong. Celebs who hate to be bothered love the place. Open seven nights a week from 5pm to 2am Reservations a must. Valet parking.

9071 Santa Monica Blvd., West Hollywood (310) 275-9444
(East of Doheny on Santa Monica Blvd.)



DIAGHILEV

Once you enter the rich and warm environment of Diaghilev, your senses immediately tell you that you are about to embark on a dining experience like no other. Under the artful direction of Executive Chef, Dennis M. Burrage and Maitre d' Dimitri Dimitrov, this award-winning Franco-Russian restaurant, famous for its elegant fare and impeccable service, have made Diaghilev the dining room of choice for many of the entertainment industry's biggest stars, visitors and locals. Dinner only, Tues. - Sat.

Wyndham Bel Age Hotel
1020 N. San Vicente Blvd., West Hollywood (310) 854-1111

Make It in Dan Tana's, You Can Make It

By HOOMAN MAJID

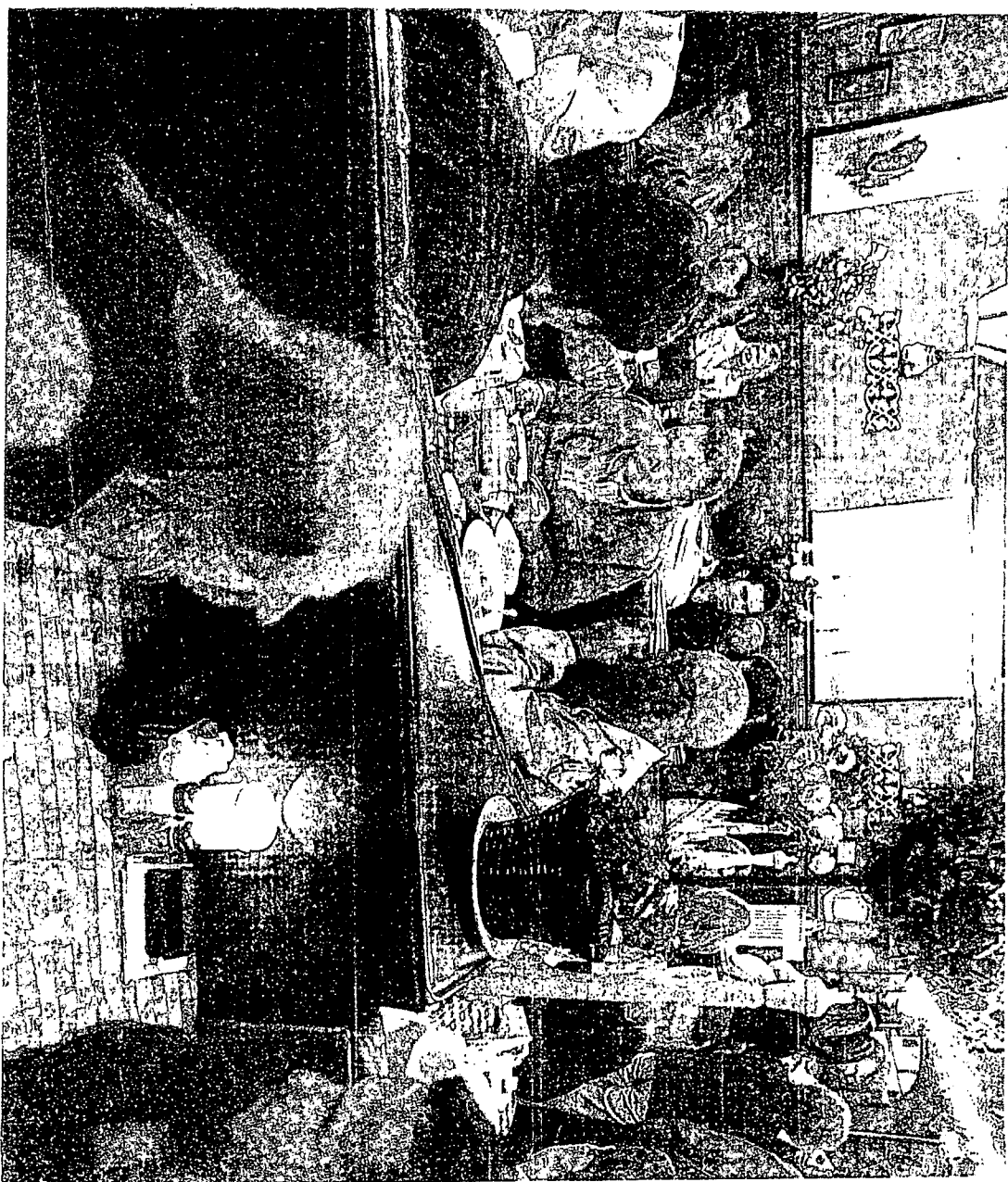
LOS ANGELES

ON a Monday night at Dan Tana's restaurant, two generously proportioned men with pronounced Brooklyn accents stood waiting at the bar for a table to be ready. Wearing a velour jogging suit accessorized by a few gold chains, the slimmer of the two unfurled a roll of hundreds to pay for his drinks. The other, wearing gabardine slacks with an oversize rayon shirt, never looked away from the N.C.A.A. tournament playing on the muted television hanging above the bar.

It would be a typical scene in any one of a dozen restaurants in Queens, Brooklyn or the Bronx; but Dan Tana's is located just outside Beverly Hills on Santa Monica Boulevard and Brad Grey was sitting at a nearby table. Mr. Grey, the newly minted chairman of Paramount Pictures, was eating dinner with his former partner, Bernie Brillstein, a founder of the production and management firm Brillstein-Grey, in a booth with their wives. Dabney Coleman, meanwhile, would walk through the door shortly, followed by Marko Jaric of the Los Angeles Clippers.



Getty Images



taken i

StarTraks Photo

Left, Michael Barker, Agnes Jaoui and Tom Bernard; above, helmer David Gordon Green and Philip Glass.

their film unspooled Friday night. Only hitch of the evening was when the film broke somewhere during the second half, rendering the theater dark for a few minutes. Aftward, attendees made the short trek to the late-night post-screening party at Tavern on the Green.

Frazer Harrison/Getty Images



Frazer Harrison/Getty Images



Paul Hawthorne/Getty Images



Robbie Robertson, right, gets in host Jann Wenner's face at last week's Gotham bash for "Ladder 49," where Robertson performed a song from Disney's pic.

Paradigm and Touchstone TV hosted a bash for "Desperate Housewives" Sunday night at Barneys New York in Beverly Hills, where creator Marc Cherry thanked his mother for inspiring the series after she told him "how difficult" he was to raise. Above left, skein's James Denton, Andrea Bowen and Mark Moses; right, skein's Eva Longoria and ABC's Steve McPherson.

N.Y. media swims to 'Upriver'

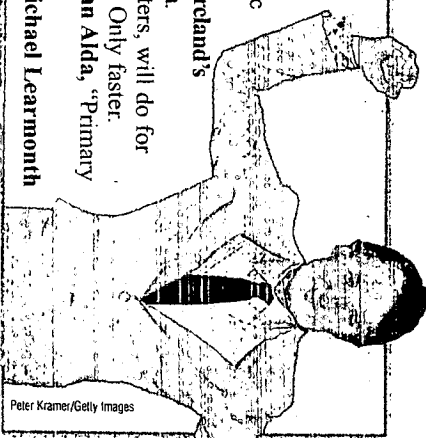
NEW YORK — Gotham's media glitterati took in a healthy dose of Kerry heroism during Friday's screening of George Butler's biopic "Going Upriver."

Doc serves up an education on Swift boats, Gen. William Westmoreland's brutal "free fire zones," and some powerful anti-Vietnam War nostalgia.

Butler, right, is hoping the doc, which is being rushed into theaters, will do for Sen. John Kerry what his "Pumping Iron" did for the Governor. Only faster.

Supporting the cause were Leonardo DiCaprio, Moby and Alan Alda, "Primary Colors" author Joe Klein, Richard Belzer and Ken Burns.

— Michael Learmonth



Peter Kramer/Getty Images

Preem finds its 'Voice' for Duff

Sunday's "Raise Your Voice" bow started with preengoes lifting theirs to serenade birthday girl Hilary Duff, accompanied by helmer Sean McNamara on guitar.

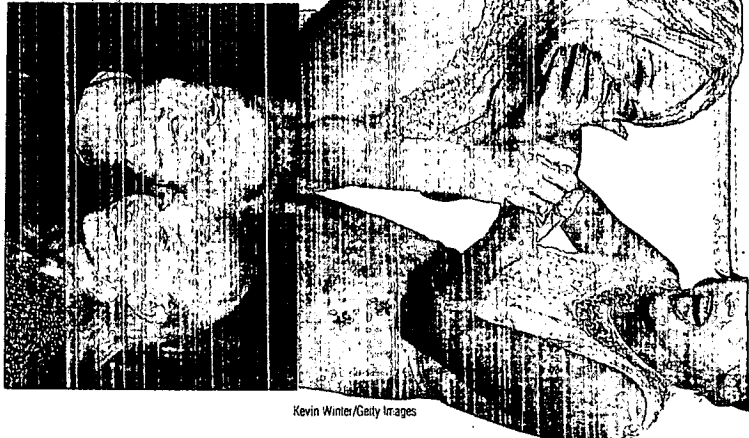
Duff acknowledged this blending of singing and acting isn't customary for her.

"I usually try to keep my singing and acting separate, because if I get sick of one I can go back and forth," Duff said during New Line's after-soiree at the Hard Rock. "But I like this film and I like the music in it."

On hand, pic's Oliver James and Jason Ritter, plus Tom Hanks.

— Emily Pankter

Kevin Winter/Getty Images



Kevin Winter/Getty Images

Top, pic's Hilary Duff and Rita Wilson goot around; above, Rolf Mittweg and Rebecca De Mornay

Benicio Del Toro

was among the stars who turned out Friday to

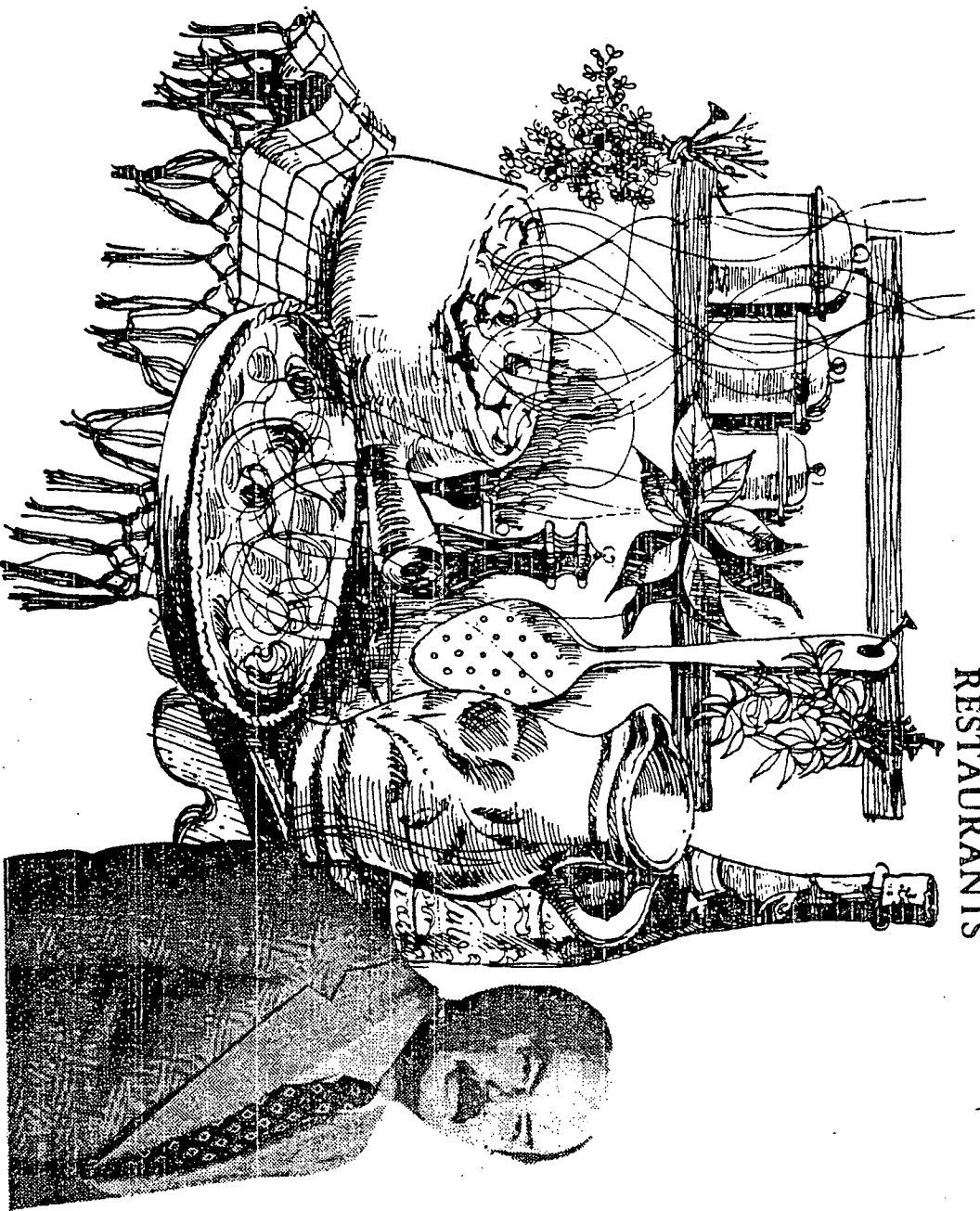
salute Dan Tana, right, on his restaurant's 40th anniversary. Josh Hartnett joined Karl Malden at the fete.

Amanda Edwards/Getty Images



CALENDAR

RESTAURANTS



WHERE THE HEART GROWS FOND

BY DICK RORABACK

Don Tana's, 9071 Santa Monica Blvd., 5 p.m.-1 a.m. every day; all major credit cards.

ly, I find it hard to move up or down the menu from my starting point. (In a contest between my journalistic integrity and my stomach, take the belly and give 12½ points.)

What I've gotten hung up on are:

□ Calamari in all its glorious guises (chef Mate Musiac has four variations). Squid by its nature is first cousin to a rubber plant but in the hands of Musiac it approaches the legendary tenderness of the Princess

Don Tana (with drawing of menu cover), restaurateur/sportsman/producer, is an absentee owner in name only.

chicken is \$8.95-\$10.25. There are also seven complete dinners from \$10.95 to \$13.95, and a *recherche* wine list appropriate to whatever the food selection.

Considering the popularity of the place, its size (18 tables, four or five sittings a

Tana, who'd played for Red Star, Anderlecht, Hannover, perennially three of the best teams in Europe, came to America in the twilight of his athletic career to try his luck with a semipro team in San Pedro. He nearly died with his boots on.

"America was my dream," he says, "but the soccer was a joke." To survive, he supplemented his income as a packer in the Star Kist Tuna factory—where, presumably, he learned something about good taste.

From tuna, he got a job washing dishes in Miceli's pizza house on McAdam and Hollywood Boulevard. "I got \$9 a day and I also got smart. I took English lessons—\$5 a day, three days a week.

"I went to drama school, where I finally met some Americans. It worked. I became an actor and at the same time I began to move up—to waiter, maître d', manager of the Peppermint West....

"I got involved again in soccer, as one of the founders of the Professional Soccer League. Our offices were two doors down from a hamburger joint that was going bankrupt."

Tana bought the joint for \$35,000—\$5,000 down—and hired Michele Diguglio as chef.

"He was the only good chef available," Tana recalls, "a man who cooked for Mussolini until he was captured and brought to the States by an American general.

"If there had been a good Japanese chef around, we'd be serving tempura right now. If it had been Ole Olson...."

The restaurant, predictably, lost money for the first few years, nor was Tana himself all that optimistic. With unconcealed glee, he shows perhaps the only restaurant ledger that runs backwards: Anticipating a quick demise, Tana had begun to keep his accounts toward the end of the book.

"It wasn't much of a neighborhood then," Tana remembers. "There was only us and the Troubadour, plus a bunch of plumbers and electricians.

"It was a struggle, believe me. We were open for lunch—half the dinner price—and at night until 2 a.m. After 8 p.m., though, nobody came. Actually, nobody came, peri-

Dan Tana's could have been a Chinese restaurant. Or Mexican, or Norwegian. . .

What Dan Tana's turned out to be, back in 1964 and purely by chance, was an Italian restaurant, and a very good one at that.

Sixteen years later, Tana's is an institution, a favorite of celebrities and non-celebrities alike. Tana's has a reputation for treating both with equal courtesy, which is a rarity on the Beverly Hills circuit.

Equally rare, the restaurant has suffered no discernible drop in quality. (I've been eating around and about the circuit, lately—reserving, of course, as Norman Non-entirely—and have concluded that a distressing number of places that have become "in" just as quickly become "out"—out of both the dishes and the disposition that made them "in" in the first place. Not so Tana's.)

As a matter of fact, in three visits I have yet to sample an unsatisfactory dish at Tana's, let alone an unsatisfactory meal.

This may be misleading. It is possible that there are selections from the menu that don't measure up. I wouldn't know.

The trouble is, I keep getting hung up on the dishes I initially chose at random, and even in the interest of journalistic integrity,

must have had in your hand, it affects in your mouth, not in your hand.

(Mustac has his own recipe for the delicacy, involving, among other arcane maneuvers, much transference between silver platters. Ask him for the recipe. Many do. He will be glad to tell you. He will be lying.)

□ "Giovanni's Parfait" (\$4.50), a pluperfect dessert fashioned from vanilla ice cream, Yugoslavian pear liqueur, chestnut puree, marschino whipped cream, glazed chestnuts and dreams.

The calamari, whitefish and parfait, then, are my Waterloo, though a residual integrity surfaced often enough to filch a few bites from my companion's dishes, leaving these fleeting impressions:

Veal scallopine Andrea (\$10.75) can hold its own in any crowd; minestrone (\$1.50), made from obviously fresh ingredients, is the sort of hearty soup your mother would bring you on a rainy night; cioppino (\$14.95), Italy's version of bouillabaisse, is a splendid affair, generous in fish and seafood and awash in a broth that's as rich and spicy as a summer day in Naples.

Pasta are \$3.95 to \$7.95, and if the sides of spaghetti are representative, you won't be disappointed. Meat entrees average \$11;

"I'm here every six weeks," says Tana, a gregarious, energetic man who divides most of his time between England and his native Yugoslavia. "I'm on the phone to the restaurant twice a week; my secretary writes me a full weekly report."

"The secret, I think, is how I treat my people, and it's reflected in their loyalty. Mate has been with me 10 years, my bartender 13, one of my captains 13½."

"We all take a pride in the restaurant. All of us."

"To tell the truth, I pay better than anybody."

"Even when Dan had no money he was generous," said a waiter the other night, long after the boss had flown home.)

"My people are almost like family," Tana continues. "I treat them equally, maître d' and waiters. I talk to the dishwashers in Spanish, Yugoslavian, Italian. Believe me, I remember . . ."

I indeed he does. Tana's personal odyssey is one of those Meriwetherian mini-sagas you don't often encounter in these days of the Quick Buck—in his case, dishwasher to restaurateur and movie producer, or even more fun, soccer player to owner of his own team.

"Michelle was a good chef, though, and I suppose, in retrospect, it was bound to happen."

It happened early in 1966 when a party of six came in for a late drink. Tana, with nothing much better to do, offered them samples from the kitchen.

"A week later, I had 150 people waiting to get in. One of the people at the bar had been the late Art Ryon, The Times restaurant writer. They say we were 'discovered.' Curious. I thought we were always there."

With the restaurant established, Tana bought a 25% interest in the English soccer team Brentford, a fourth (last) division team "worse than the Mets, and with a lousy stadium." Brentford has since moved up to the third division, where it's poised in fifth place, justing for Division 2. Tana is now chairman of the board.

Meanwhile, back on the Adriatic, Tana, wearing his producer's toque, has just completed two films, "Special Treatment" and "Days of Dreams," for which he has the unquenchable Tana enthusiasm.

"Look," he says, "somehow I got into the three F's—food, football, films. When I opened the restaurant, everyone said, 'Please Turn to Page 105'."

DAN TANA'S PLACE

Continued from Page 103

"You're out of your bleeping mind." When I bought into Brenford, they said, "You're out of your bleeping mind." When I got into movies, same thing.

"Three of the riskiest businesses of them all, where you have to please the customer or go under, but I'll tell you, I'm never bored."

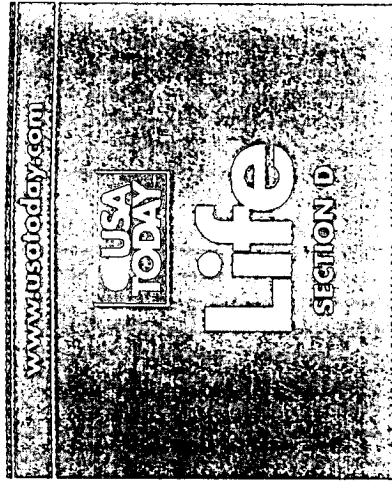
Tana obviously no longer needs Dan Tana's restaurant to survive. Yet he is loath to sell. "I've had offers," he says, "for immense amounts of money, but they've wanted to retain the name. I could never allow that."

"I take a great deal of pride in my restaurant. I have a number of other enterprises, but I can be in Paris, London, Belgrade and I run into people, high and low, and they say, 'Oh, Dan, we love your place.'"

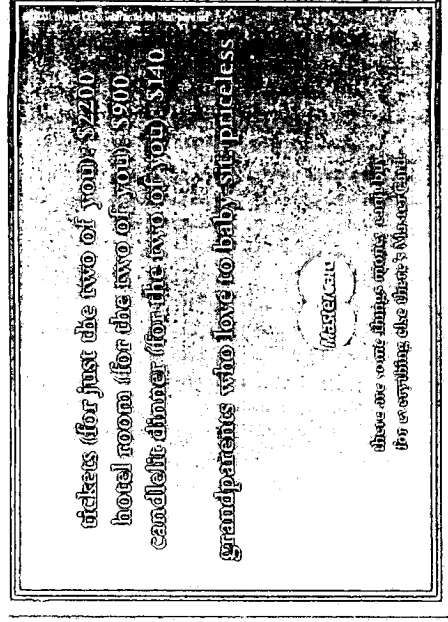
The absentee owner extraordinaire settles back in his "regular" booth, under a portrait by his lovely wife Andrea, an accomplished painter, and surveys the favorite of his kingdoms.

A party of diners on their way out stops to shake his hand and tell him, "Thank you very much."

Tana's pleasure is unfeigned, even boyish. "Here are four people," he says, "four people who have just spent maybe \$100, \$125—and they're thanking me! 'How can I sell this place? I'm in love with it.'"



Friday, January 23, 2004



tickets (for just the two of you): \$2200
hotel room (for the two of you): \$900
candlelit dinner (for the two of you): \$140
grandparents who love to baby-sit: priceless

WABE/CNN

these are some things missing from the
the everything else there's missing from

Weekend

The entertainment section, which usually is printed separately, begins on 9D

Cover story

What's the buzz?
The elusive force
propels awards
glory. Inside the
buzz factor. 9D



Bees by Alejandro Gonzalez, USA TODAY; Oscar © A.M.P.A.S.

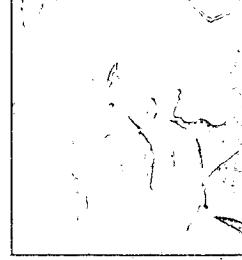
Ben and J. Lo disengaged

By Donna Freydkin
USA TODAY

Bennifer is officially bust.
The news broke Thursday
afternoon, when Jennifer
Lopez's publicist confirmed
that her relationship with
fiance Ben Affleck is kaput.

Lopez "has ended her en-
gagement to Ben Affleck. At
this difficult time, we ask
that you respect her priv-
acy," her spokesman said.

Us Weekly magazine,
which broke the story on its Web site, re-
ported that the breakup was mutual. *Us* said the
couple separated on Tuesday, just days after
Affleck, 31, returned from a solo trip to the



By Chris Pizzello, AP

Affleck and Lopez: Does
her heart belong to Diddy?

The couple famously called
off their wedding at the last
minute back in September.
The split comes after a spate
of rumors that Lopez, 33, might
have hooked up again with ex-boyfriend
Sean "P Diddy" Combs, with whom she was
spotted partying at an exclusive Miami club
last week. Combs denied the scuttlebutt.

Sundance Film Festival.
Affleck's rep would not con-
firm or deny the breakup, say-
ing he "never" comments on
his clients' personal lives.

Us Weekly reported that the
romance began unraveling re-
cently because J. Lo was trou-
bled by Affleck's partying
ways.

The couple famously called
off their wedding at the last
minute back in September.

The split comes after a spate
of rumors that Lopez, 33, might
have hooked up again with ex-boyfriend
Sean "P Diddy" Combs, with whom she was
spotted partying at an exclusive Miami club
last week. Combs denied the scuttlebutt.

Timeline: The highs and lows of Bennifer, 8D

Destinations & Diversions

Cover story

See stars at spots off the beaten tourist track

Continued from 1D

But upscale Lucky Strike is not your grandfather's bowling alley. There's a bar (fashioned from a vintage bowling lane), weekend DJ, alleys illuminated by black light, artwork projected on giant screens and a four-lane VIP area with its own lounge.

Bruce Willis hosted a birthday party for daughter Rumer. Courteney Cox feted husband David Arquette. Paris Hilton and Nick Carter, Robin Williams, Jessica Simpson and Geena Davis also put in spare time here.

Rockers Pink and Tommy Lee nixed the VIP option and rolled on Lane 8. "A lot of celebrities like to come and hang out," says general manager John Murray. "This place is high class, but it's unassuming and fun."

Spider Club

1735 N. Vine Ave.; 323-462-8270

Painted on one side of the mosque-like Hollywood nightclub Avalon, past the Valley girls and guys lined up to get in, is a tiny black spider. Behind a guarded door is a stairway to the invitation-only Spider Club.

Only members or those on "the list" get in. They're admitted to a Moroccan fantasy: tiled walls, arches, hassocks, bronze lanterns. "Puffy (as in P. Diddy) was here," says general manager Laurie Mulstay, casually hip in a designer sweatshirt. Other parties have included Bruce Willis, Nicolas Cage, Aerosmith, Brad Pitt and Jennifer Aniston. Gwen Stefani tossed a surprise birthday party for hubby Gavin Rossdale.

Tonight — a Saturday near midnight — big names haven't shown yet, proving that star watching even at the likeliest spots can be hit or miss. Just a few evenings back, rappers Queen Latifah and Eve were boogeying till the wee hours, says Mulstay.

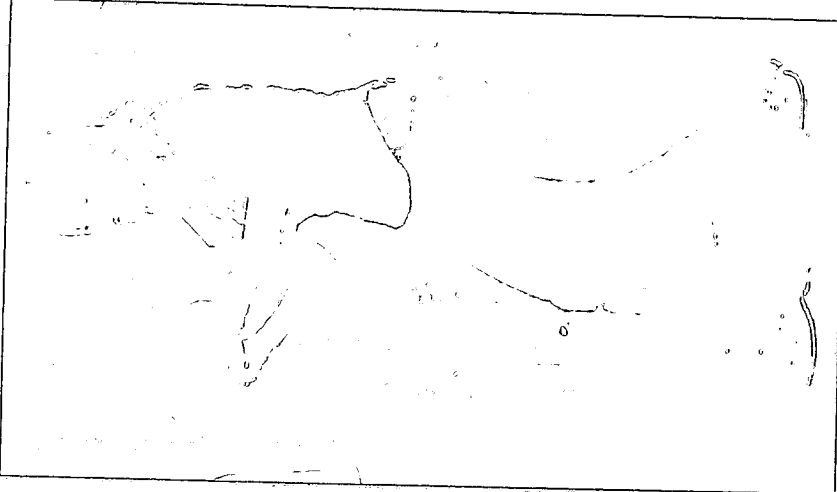
Dolce Enoteca e Ristorante

8284 Melrose Ave.; 323-8527174

At 9:30 on a Friday night, a dozen restive wannabe diners are lined up outside, waiting for the doorman's OK to enter this Italian eatery and lounge, in which actor Ashton Kutcher is an investor.

He's not here tonight; the merry folk filling Dolce's dark leather banquettes under a huge photo of Florence's Arno River are mostly entertainment-industry staffers and execs in their 20s and 30s. As the night wears on, the lights dim and the gas fire behind the bar's shelves of bottles glows brighter.

Kutcher's involvement helped put the spotlight on 9-month-old Dolce, which has attracted Prince, Jennifer Lopez, Avril Lavigne and Debra Messing. David LaChapelle photo



By Chris Pollak/FilmMagic.com via AP

Alley cat: Jessica Simpson gets her bowling act together at the Lucky Strike Lanes in Hollywood.

Click to see where the stars come out to play at travel.usatoday.com

picket fence has been an institution for two decades. There's no better place to make a statement than at the Ivy, whose lunch and dinner patrons are a Hollywood Who's Who.

Ben and J. Lo dined here the September day they called off their wedding, sending the message they still were together.

Recently, Tom Cruise and Penelope Cruz also were snapped here by paparazzi who lurk across the street. That reassured fans that rumors of a split were false. Ivy chef and co-owner Richard Irving prefers to think these regulars come for the fresh and not the not.

Chi

8401 Sunset Blvd.; 323-848-3884

Saturday nights, traffic is bumper-to-bumper and at a standstill on the Sunset Strip.

Adding to the congestion on the club- and restaurant-lined Strip, a new star spot inside the Hyatt West Hollywood, a crash pad for visiting rock stars that figured in the movie *Almost Famous*.

Investors in Chi, a 2-month-old Asian-themed restaurant and bar, include Justin Timberlake. Among design bells and whistles: a fire pit surrounded by banquettes and sexy black-pebbled walls.

On the menu: dim sum served on a banana leaf, a \$16 "ly-chi" martini (vodka, lychee syrup and lychee nut garnish) and eyeballing the likes of Timberlake, Cameron Diaz, David Schwimmer and Paris Hilton.

The Peninsula Spa

Peninsula Hotel, 9882 Little Santa Monica Blvd.; 310-975-2854

This marble-floored sanctum is small — just a half-dozen treatment rooms — but the therapists and clientele (Ashley Judd and Calista Flockhart, to name two) are world-class. And how often can you get a manicure and pedicure in a poolside cabana?

Fred Segal

8100 Melrose Ave.; 323-655-3734

That flame-haired, porcelain-skinned woman in jeans picking out premiere wear on the second floor this Sunday is actress Julianne Moore.

Fred Segal, a West Hollywood institution for decades, is a collection of hip boutiques. Prices are high (it's easy to drop \$150 on a pair of Citizens of Humanity jeans), and so is the star quotient. Demi Moore and her daughters love Fred Segal. So do Britney and the Olsen twins. People-watching is primo on weekends at the store's wine bar and outdoor cafe.

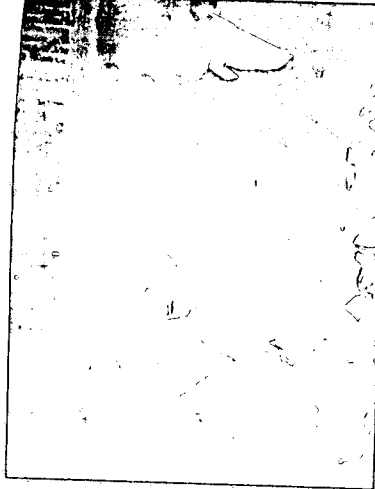
Dan Tana's

9071 Santa Monica Blvd.; 310-275-9444

The décor — red-checked tablecloths and photos of star patrons — hasn't changed in four decades. Dan Tana's looks like an old-style, unpretentious New York Italian joint, which is why a lot of those in razzle-dazzle palm-tree land love it. (In fact, the lead character in the *Vegas* TV series was named after the eatery.)

John Wayne chomped down here. Drew Barrymore's mom changed Drew's diapers at the bar. Fans include James Woods, Leonardo DiCaprio, Bob Dylan. Record producer Phil Spector dined here (and left a \$500 tip) the night he is accused of murdering an actress.

On this Sunday at midnight, 84-year-old actor/comedian Red Buttons, with a young blonde, occupies a prime table. Photo by Chris Pollak/FilmMagic.com via AP



By Kevin Winter/Getty Images

Lotus blossoms: Luke Wilson schmoozes with Kate Hudson and hubby Chris Robinson at White Lotus.

Ledger and musicians who stay at the hotel. Gerber won't spill secrets. "That's why they all come back. We have some very famous people who feel safe to do things they might not want (made public)," he says. In L.A., "the key to (business) longevity is protecting privacy."

Hotel Bel-Air

761 Stone Canyon Road; 310-472-1211

Walk over the little bridge that spans a swan-stocked pond, secrete yourself in a recently remodeled room with private terrace and fountain.

This low-rise pink stucco hotel set in 12 acres of gardens in residential Bel-Air has been a star hideaway since the days of Grace Kelly. Privacy-loving Oprah Winfrey, Julia Roberts, Russell Crowe and Meg Ryan have checked in. Nancy Reagan is a regular at the Bel-Air's open-air restaurant with heated floor.

"I don't go to the big, flashy hotels," Nicole Kidman tells a reporter during a Bel-Air stay while promoting *Cold Mountain*. "Someone said to me, 'It's like an old person's hotel here,' and I said, 'Humm ... I like it. It's like its own little country.'"

White Lotus

1743 N. Cahuenga Blvd.; 323-463-0060

Comedian Rob Schneider is dining with pals at a table in front of a large statue of Buddha. His splashy print shirt is loud, but he and his party are not.

That's not true of every famous guest at this Asian-themed nightspot with bouncers at the door and sushi, \$26 sesame-crusted halibut with sticky rice, and \$9 lychee and sake martinis on the menu. Photo by Chris Pollak/FilmMagic.com via AP

Los Angeles Times

CALENDAR

SUNDAY : PART I

October 10, 2004



PHOTOGRAPH BY: Caouette at Lincoln Center for the New York Film Festival, where "Tarnation," the story of

MOVIES

The chronic memoirist

TELEVISION

The a
the at

Presidential cam
swing states. In t

By PAUL BROWNFIELD
Times Staff Writer

HIS
to h
mor

Hail the hangout

SOCIAL CLIMES

When Dan Tana's celebrated its 40th anniversary recently, the West Hollywood watering hole and restaurant attracted a loyal coterie of admirers — including the usual celebrities — to toast the establishment and restaurant Tana himself.



Benicio Del Toro, left, and the night's host at the West Hollywood spot.



Vlade Divac, a Laker of Serbian origin, embraces Yugoslav native Tana at the Oct. 1 anniversary. Photograph by Gail Inoué

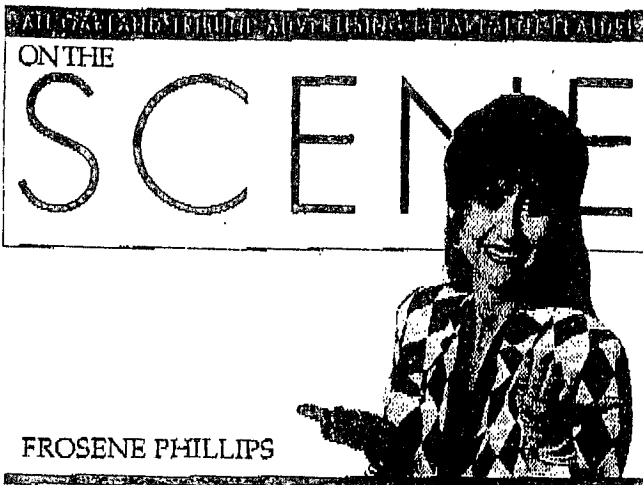


FRIDAY
MAY 21

DELA PERLA
BY COMPUTER
GRAMMIES
MA LOOKING
P. 1



Living



FROSENE PHILLIPS

The front door is unassuming. The exterior — the same. Upon entering, one is ready to take in a variety of interesting activity and good food. Welcome to Dan Tana's restaurant. The aroma of Italian cooking fills the air, the waiters are seasoned and move with confidence, the clientele is eclectic and the bartender is in constant motion. Chianti bottles hang overhead and red leather booths with checkered tablecloths create an ambience that is enhanced by the sultrily dimmed lighting.

Actor Michael Douglas and his party were dining to my left and actress Elke Sommer was in the booth directly across from me — a strong reminder that I was dining in Hollywood. Just as the name Dan Tana likely strikes a familiar chord with you, I felt acquainted. If you are associating the restaurant with the 1970s television character Dan Tanna played by Robert Urich in "Vegas," you are close. The restaurant, however, is 28 years old.

As the story goes, a writer for "Vegas" asked the real Dan Tana if he could use his name for the leading character. "Vegas" fans thought Urich owned the restaurant. "I'm getting tired of people asking me for a good table," Urich once told Tana.

Born in Belgrade, Yugoslavia, Tana originally came to Hollywood as a professional soccer player. He had played soccer in Europe from 1952 to '58. "There was a soccer team owned here by the celebrities," he told me. His new life in Hollywood also included English and drama classes. He then became an actor. "I did about seven of the 'Untouchables,'" he said. "I played mostly Germans and gangsters. I never got the girl, so I decided to open a restaurant and then I'd get the girl," he laughed.

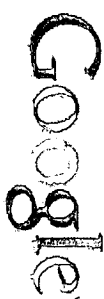
Tana was raised in the restaurant business. His father and grandfather planted the seeds. Though he shunned the business then, he now is grateful for the early exposure. "It comes naturally to me," he said. The fact that the restaurant has remained successful for 28 years supports his remarks. Also, much of the staff at Dan Tana's has been with the tireless restaurateur for more than 20 years. Chef Mate Mustac and bartender Mike Gotovac have been there for 25 years. Maitre d' Jimmy Cano has a shorter but still impressive stint with 14 years to his credit.

The menu features 20 pasta dishes and a variety of veal, seafood and chicken entrees prepared in Northern Italian fashion. Braciola Divac, a dish not found on many menus, was a pleasant surprise. The portion here is large and can be split-ordered as an entree. The veal is delicately seasoned and topped with cheese, then rolled up and simmered slowly. It was served with tomato sauce and pasta. "It takes so much time to prepare that most of the chefs don't want to do it," Tana told me later. "We have a basketball player here, (Vlade) Divac, who plays for the Lakers and he insisted that our chef make it. So, we put it on the menu."

The cheesecake Deanne is divine. Deanne has been making it since the restaurant's inception. The restaurant, open for dinner only from 5 p.m., makes the entire menu available until 1 a.m., seven days a week. Because there are just 20 tables, reservations are advised. The next time you find yourself in the Los Angeles area and you are looking for dishes like veal scaloppine, cioppino, cannelloni, or even cherries jubilee remember Dan Tana's — the restaurant.

Tana no longer works as an actor. Instead, he has added the title of film producer to his list of accomplishments. Now, he says, he enjoys his three loves — food, film and football (soccer). Dan Tana's is located at 9071 Santa Monica Blvd., West Hollywood.

L.A. MUSICAL NOTES: I caught up with Delfeayo Marsalis at the Catalina Bar & Grill in Hollywood. If the name sounds familiar, the trombonist and producer appeared last Friday on the "Tonight Show" with brothers Branford and Justin. Fifteen-year-old Justin also appeared at the Catalina and performed his hot drumming style to an enthusiastic audience. He further demonstrates the extensive talent in this family. Kenny Kirkland and Jeff "Tain" Watts from the "Tonight Show" also dropped in during the set. Delfeayo Marsalis has just released his first solo recording, "Pontius Pilate's Decision."

[Sign in](#)[Web](#) [Images](#) [Groups](#) [News](#) [Froogle](#) [Maps](#) [more »](#)[Advanced Search](#)
[Preferences](#)

Web

Results 1 - 10 of about 883,000 for **dan tana**. (0.12 seconds)

Dan Tana's

Where the Stars Dine: Looking to see celebrities in Hollywood restaurants? Try **Dan Tana's**.
www.seeing-stars.com/Dine2/DanTanas.shtml - [Similar pages](#)

Dan Tana's (photo)

A photo of **Dan Tana's** restaurant, a celebrity hangout on Santa Monica Blvd., in West Hollywood, California.
www.seeing-stars.com/ImagePages/DanTanasPhoto.shtml - [Similar pages](#)

Welcome to Dan Tana's Hollywood Restaurant

Click here to view a .PDF version (2.3MB file) of our menu. [Requires Adobe Acrobat to view .PDF file.]
www.dantanasrestaurant.com/ - 6k - [Cached](#) - [Similar pages](#)

About Dan Tana's Restaurant

Fine Italian Dining at a well-known Hollywood establishment, famous for star sightings and being in Los Angeles over 40 years.
www.dantanasrestaurant.com/about.php - 9k - [Cached](#) - [Similar pages](#)

Dan Tana's - Los Angeles, CA, 90069-5520 - Citysearch

Come to Citysearch to get information, directions, and reviews on **Dan Tana's** and other Restaurants in Los Angeles.
losangeles.citysearch.com/profile/101319/los_angeles_ca/dan_tana_s.html - 103k - [Cached](#) - [Similar pages](#)

The Observer | Sport | OSM interview: Dan Tana

There, on the left, you'll see a yellow, clapboard house with the name 'Dan Tana's' over the front door. It doesn't look much, but there's a better than ...
observer.guardian.co.uk/osm/story/0,,678192,00.html - 60k - [Cached](#) - [Similar pages](#)

Dan Tana's: Los Angeles DiningGuide Restaurant Profile

Dan Tana's: Los Angeles DiningGuide Restaurant Profile Page.
los.angeles.diningguide.net/data/100467.htm - 12k - [Cached](#) - [Similar pages](#)

Sponsored Links

Dan Tana

Get Actor Profile Here - Bio, Pics
Films, & More - Visit MovieFone Now
Moviefone.com

Dan Tana

Whatever you're looking for
you can get it on eBay.
www.eBay.com

Exhibit 2

Dan Tana's, West Hollywood, CA : Reviews of Dan Tana's - Yahoo! Travel
Dan Tana's, West Hollywood, CA. Find photos, descriptions, maps, and expert advice on things to do in West Hollywood, CA on Yahoo! Travel.
travel.yahoo.com/p-travelguide-2811285-dan_tana_s_los_angeles-i - 37k -
Cached - Similar pages

The New York Times > Fashion & Style > Make It in Dan Tana's, You ...
It may feel like a restaurant in one of the outer boroughs, but Dan Tana's is just outside Beverly Hills, Calif.
travel2.nytimes.com/2005/03/27/fashion/27tana.html?n=Top%2FFeatures%2FTravel%2FDestinations%2FUnited+Stat... - Similar pages

Compare Prices and Read Reviews on Dan Tana's at Epinions.com
Epinions has the best comparison shopping information on Dan Tana's. Compare prices from across the web and read reviews from other consumers on Dan Tana's ...
www.epinions.com/rest-Restaurants-All-Dan_Tana_s - 26k - Cached - Similar pages

Try your search again on [Google Book Search](#)

Result Page: 1 2 3 4 5 6 7 8 9 10 **Next**

Info when you want it, right on your desktop
Free! [Download Google Desktop](#)

Google

News

New lines of communication
Financial Times 3 hrs ago

☒ Email

Lunch tomorrow?
Mandy M Y <.. 11 min ago

☒ DJI 10434.87 -84. <<

Type to search

11:22 AM

dan tana

Search

[Search within results](#) | [Language Tools](#) | [Search Tips](#) | [Dissatisfied? Help us improve](#)

[Google Home](#) - [Advertising Programs](#) - [Business Solutions](#) - [About Google](#)

©2006 Google