

COMING ATTRACTIONS

Art

Willie Birch: Through Jan. 21 at the Southeastern Center for Contemporary Art. This New Orleans-based artist presents his papier-mâché sculptures and paintings which promote racial consciousness. \$2. 725-1904.

Threadbare: Revealing Content in Contemporary Fiber: Through Jan. 21 at SECCA. This exhibit features a number of artists who have expanded the concept of fiber to communicate social, cultural and political messages. \$2. 725-1904.

Accounts Southeast: Craft — Function and Tradition: Through Jan. 21 at SECCA. The first group show of the Southeastern artists series, this exhibit highlights traditional and functional clay, basketry and fiber. \$2. 725-1904.

Art Department Exhibition: Opens Fri. at the Fine Arts Gallery, Scales Fine Arts Center. This exhibition highlights works of the faculty and staff from the department of art. Free. Ext. 5585.

Clubs

Ziggy's: Tonight, Punkfest with Everclear (the band, not the alcoholic beverage). \$7. Sat., Santa Cruz, \$10. 748-1064.

Cat's Cradle: Tonight, small CD release party. Sat., Superchuck, Seaweed and Cornershop. Tues., The Bouncing Souls and Screw. \$5. (919) 967-9053. Cat's Cradle is located in Carrboro.

Lizard and Snake Cafe: Tonight,

Donkey. Fri., Roger Manning. Sat., Analogue and Ch'rorra. Sun., Supernova and Unfound Logic. Mon., James Hall Band. (919) 967-6303. The Lizard and Snake Cafe is located in Carrboro.

Movies

Breakfast At Tiffany's: 8 p.m. tonight in Pugh Auditorium. This tried-and-true chestnut stars the alluring Audrey Hepburn. Free. Ext. 5255.

The Net: 8 and 11 p.m. Fri. and Sat., 3 and 8 p.m. Sun., and 8 p.m. Mon. in Pugh. Sandra Bullock (*Speed*) stars in this thriller about the dangers of playing in cyberspace. \$2. Ext. 5255.

Hollywood Shuffle: 8 p.m. Sat. in Tribble A-3. Starring Robert Townsend. Free.

Shaft: 4 p.m. Sun. in Tribble A-3. Starring Richard Roundtree. Free.

Echoes From a Somber Empire: 8 p.m. tonight at The Horse's Mouth Coffeehouse, 424 W. 4th St., Winston-Salem. Free.

Music

Temporary Reprieve: 8 p.m. tonight in the Food Court, Benson University Center. Come hear this talented all-male capella group in their first full-length Coffeehouse concert. Free.

Primarily Purcell: 8 p.m. tonight in Brendle Recital Hall, Scales Fine Arts Center. The Collegium Musicum will perform a selection of works by Henry Purcell, one of the finest English composers at the turn of the 17th century. Free. Ext. 5026.

Basically Bartók: 3 p.m. Sun. in Brendle. This faculty showcase com-

memorates the 50th anniversary of the death of composer Béla Bartók. Free. Ext. 5026.

Piedmont Wind Symphony: 7:30 p.m. Sun. in Brendle. This concert, directed by Robert Simon, will be a mixture of contemporary, traditional and solo works. \$5. 722-9953.

Wind Ensemble: 8 p.m. Mon. in Brendle. This 40-member group will perform an international program directed by C. Kevin Bowen. Free. Ext. 5026.

Suzanne McDermott: 8 p.m. Fri. at The 4th Fret, 418 W. 4th St., Winston-Salem. This soulful vocalist will perform with special guest Jim Pratt. \$9. 727-1038.

Jazz Ensemble: 8 p.m. tonight at the Stevens Center, 405 W. 4th St., Winston-Salem. Ronald Rudkin will direct this group from the N.C. School for the Arts. \$8. 721-1945.

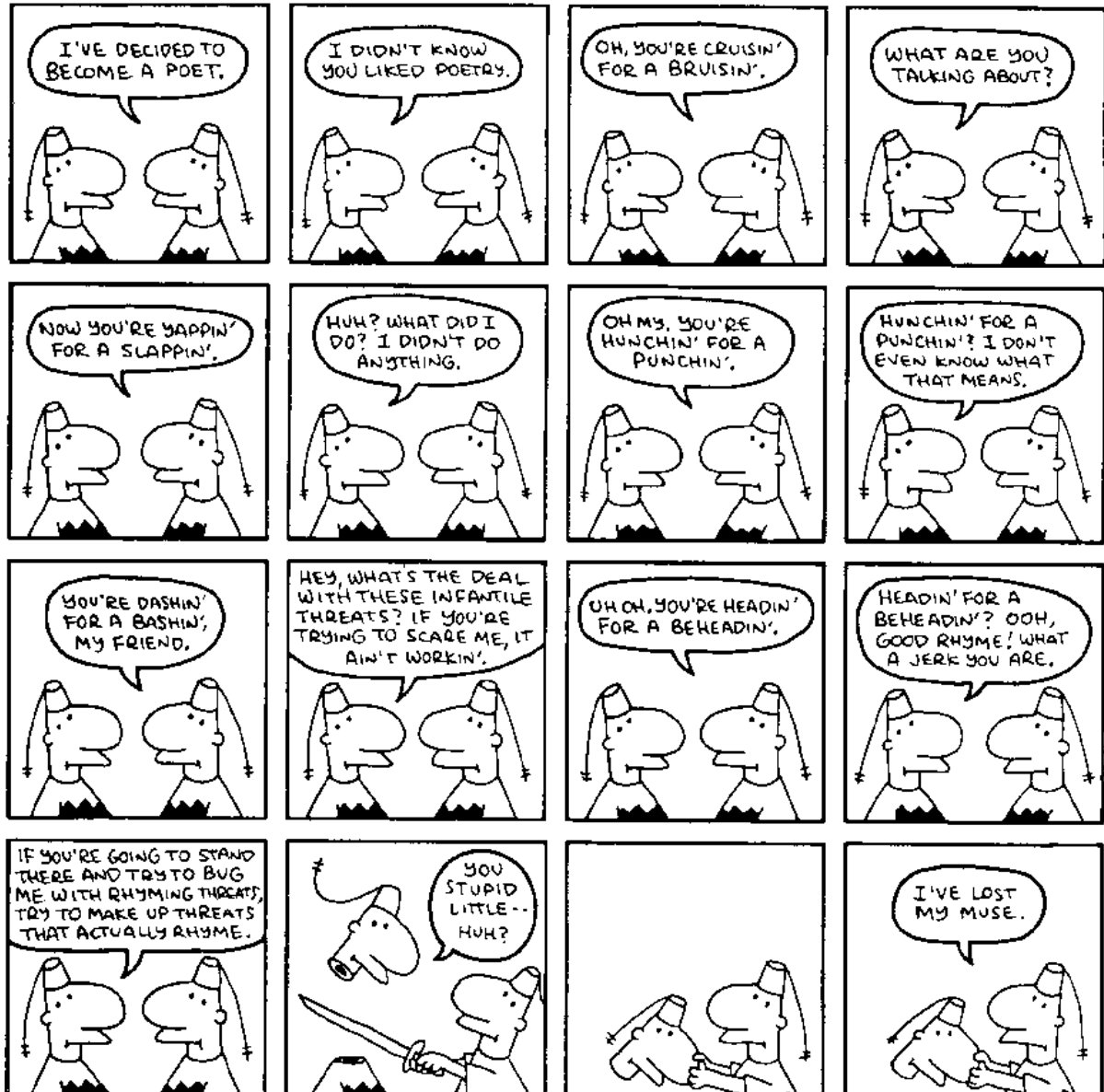
Symphony Orchestra and Cantata Singers: 8 p.m. Sat. at the Stevens Center. James Albritten will conduct this performance of Franz Joseph Haydn's "The Creation." \$8. 721-1945.

Theater

O'Keeffe and Nevelson: 8 p.m. Fri. at the Reynolda House Museum of American Art. Helena Hale, of Santa Barbara, Calif., will present this one-woman show. \$7. 725-5325.

Mary Cassatt Speaks: 8 p.m. Sat. at the Reynolda House. This one-woman drama will be performed by Helena Hale. \$7. 725-5325.

LIFE IN HELL



©1995 BY MATT GROENING

Ernie Pook's Comeek by Lynda Barry



Isbin

From Page B5

musical worlds were colliding: Isbin adhered quite stiffly to the rigors of a fully notated score, while de Mello, maintained the comfortable sovereignty of a born improviser.

Despite these sporadic moments of discomfort, Isbin and de Mello were able to maintain a surreal unity of atmosphere throughout the evening, providing many a moment of lyrical momentum and harmonic suavity.

Still, I found myself yearning for the concert's beginning, when Isbin sat alone, solitarily rippling the gentlest of lines off the dark resonant hall, achieving a paradoxical intensity of volume through her concentration. Those moments, brief but boundless, offer an indescribable solace for those willing to bring themselves in from the noise outside, and simply listen.

Outdoors

From Page B5

quarts and all of our containers are 1 quart, you have to guesstimate the amount of powder for 1 quart. It's either weaker than your sister's hand shake or strong enough to turn goat urine into gasoline.

This is our last day in the desert and while I'll miss having my feet blistered through my boots from the weatherworn, sun-blistered sandstone, I won't miss sweating profusely in my nylon refuge each night while ants prepare an invasion to scavenge the last bit of granola off my dirty shorts.

The desert has a unique beauty that is apparent in this seemingly desolate and barren surface. This beauty is simplicity and power and infinity. Scrub trees grow without water. Colors pervade the sky with no bounds. Red-rimmed canyons, white-topped spires, light brown grass, deep green piñon pine and the dark blue-gray of the advancing thunder heads. And here I sit, in the midst of nature's immortality. These formations have existed a long time and will probably outlive us by several billion years. We are merely visitors and this land belongs to no one.

Since the clouds have been out, the temperature has been thoroughly enjoyable. I didn't face the prospect of becoming plasma today. I realize I'm rambling, but tomorrow's Mesa Verde and then the mountains of Colorado, with cool streams and chilly nights. But now I'm going to have dinner.

As I wait for the boys to return I can sit here on the National Park Service picnic table under a shady pine, sipping lemonade and looking out at the spires and plateaus that characterize this park.

Not too shabby. The lemonade we're making has some lip-swallowing kick. Since they come in packets for 2

Bored? Try Stroganoff

By JOE DOBNER
GRAPHICS EDITOR

Aaaaah, Stroganoff. Just like aunt Olga used to make. Well, maybe not just like aunt Olga used to make.

This is a reasonably quick and easy dish to prepare. In the way of cooking instruments, you will need a skillet, pot, knife, can opener, cutting board (a copy of *Link* magazine will serve nicely) and a spatula or wooden spoon.

Food you will use:

- 1 lb. cube steak, flank steak, or ground beef
- 10 oz. egg noodles
- 4 oz. mushrooms
- 1 small onion
- 8 oz. sour cream
- 1 can of cream of mushroom soup
- 1 clove of garlic
- chives
- black pepper

Be sure your meat is defrosted. If you can plan ahead, leave it out in

your room. If you can't plan ahead, nuke it for five minutes on half power and you should be okay.

Boil some water, and then throw the egg noodles. Cook according to the package directions. You do not need to add salt, unlike spaghetti and other bread pasta.

Now, while the noodles are cooking, chop up the onion into itty-bitty pieces. Slice the mushrooms. Go ahead and open the soup and the sour cream.

The noodles will take a while to cook, so you have a little time. Do something useful, like cleaning the kitchen or reading your philosophy.

Five minutes before the noodles are done, start your meat. Turn a burner on high, and place your skillet on it.

Once it gets hot (No! Bad! Don't

check it with your fingers!), throw on the meat and onions. Stir vigorously until the meat is brown, then remove the skillet from the burner. Turn the burner down to medium. Drain the grease from the skillet by placing a knife or the cutting board over the skillet so that just a sliver of the skillet is open, and tilt over the a can.

Do not drain the grease into the sink, or someone will eventually have to clear the meat from the plumbing with Drano.

Stir in the mushrooms, cream of mushroom soup and the sour cream. If you have trouble getting their gelatinous masses out of their respective containers, break the vacuum holding them in by stabbing the up-ended top of the can or cup.

Replace the skillet to the burner on medium, and add the chives and pepper. Stir until mixture achieves a uniform consistency, and is warm.

Drain the noodles, put 'em on the plate, and spoon the mixture over it. Enjoy.

Campus Cooking



Do you like to eat and write about it?

If so, you are an OG&B Restaurant Reviewer just waiting to happen. Call Andy at Ext. 5280, we'll talk.

Krazy Kat and Ignatz by George Herriman

