

# The 40's style gives play fine edge

**The Thin Edge**  
Nexus Theatre

review by Suzanne Lundrigan

The coals of a cigarette weave their way onto center stage. The lights come up and Sam Carmichael (Christine McGinnis), the fashion editor begins to tell her sad and sordid story.

So opens *The Thin Edge*, a tale of disillusionment in the world of fashion.

As Sam recalls she met Eileen in a coffee shop down the street. "She was a walking

mess." Eileen is perusing the magazine racks. Sam offers to buy her the one she's looking at and they strike up a conversation.

Sam becomes Eileen's mentor... ultimately, Eileen wins a makeover with the magazine Sam edits... and the problems begin. Eileen will not leave Sam alone. She phones her day and night for advice. She wonders if knee highs are "frumpy or collegiate." Basically, Eileen buys into the body beautiful myth wholeheartedly. Her goal is "to be the girl on the billboard,"

and she believes that Sam will be able to grant that wish.

Sam initially encourages her in this fantasy. An ex-model who turned to the editing business, she is tired of the fashion biz. Sam finds Eileen's enthusiasm invigorating. Through Eileen's eyes she can see the fashion biz in a fresh light.

Ultimately, the collaboration between Eileen and Sam results in disaster. Disappointment proves fatal.

Playwright Connie Massing has imposed a 40's feel on *The Thin Edge*. It is truly fit-

ting, given the bitter message conveyed by the plot. *The Thin Edge* is a tale of broken dreams and shattered promises: how appropriate that Sam Carmichael light up a cigarette, lounge against a bar, and do voice overs. It's smokey, it's sultry, and it works.

Massing has placed a serious topic — that of man's reliance on image — in a small framework, a one hour play, successfully. She covers her bases... and is able to do so because the characters she creates are complete.

Eileen, the vulnerable girl who craves the glamour promised in fashion magazines, is clearly drawn for the audience. The actress who played Eileen certainly carried the role well, but kudos go to Massing for giving us such a complete picture. When Eileen stands up and recites the litany of the fashion bibles: lashes by Maybelline, blush to go, and courage in a lipstick tube, you recognize this woman and you recognize the words of the prayer.

Sam Carmichael is appropriately blase. Again her dialogue makes her come alive. Bemoaning a life of "white wine and carrot sticks," she conveys with a few words the essence of life as a pawn of the fashion industry. Christine McGinnis as Sam is strong and credible. She brings a certain hardnosed quality to the character which allows her to utter those film noir truisms without inspiring giggles.

Christian St. Pierre, as the love interest, Steve, was so-so. Beside the two female leads, he paled... appearing stiff, even uncomfortable at times.

The set was adequate. Special mention to whomever chose the music... fabulous. Along with Sam's voice-overs, it served to convey a smokey, film noir feeling.

*The Thin Edge* is worth a look.



## Emma's Bar and Grill

by Emma Sadgrove

Today we are going to learn how to remove chicken breasts from the bone. It is more economical to buy chicken still on the bone rather than chicken already prepared.

Take a whole chicken breast and work with one side at a time. Pull skin back from the bottom toward the middle of the breast where it is attached. At the top of this side slice through the chicken to the bone. Gradually ease the meat away by sliding the fingers between the meat and the bone. You will get a large piece and a small strip of meat from underneath.

The tendon must be removed from this small piece. Place it with the tendon down on a cutting board. Hold the edge of the tendon and place the knife angled against the edge of the chicken with the sharp edge nearly touching the board. Pull the tendon using the knife to hold the chicken back. If this fails, you can always hack away.

One half of a breast is an adequate serving. Since a package usually contains two breasts you may want to do the cutting and then freeze each half for later use, especially if only cooking for yourself.

The first two recipes give amounts per half breast which can then be increased for

your use.

### Stuffed Chicken Breast

- 1/2 chicken breast
- 1/2 cup bread crumbs
- 1 tbsp finely chopped onion
- 1 tsp chopped parsley
- 1/4 tsp poultry seasoning
- 1/8 tsp salt
- dash pepper
- water as needed.

Place breast on board and hold firmly. Slice horizontally into the widest part as far as possible. Combine remaining ingredients except water in a bowl. Add water gradually while stirring until mixture is moist but not too wet. Stuff into pocket in chicken breast. Sprinkle any remaining mixture over top. The small strip of meat can be used to seal the pocket. Wrap in foil and bake at 350° for 1 hour.

### Orange Chicken

- 1/2 chicken breast
- 1 tbsp margarine
- 1/2 tsp corn starch
- 1/3 cup orange juice
- 3 tsp orange marmalade
- 2 tsp brown sugar
- dash ginger
- 1 small orange, peeled and sliced thinly.

Cut chicken into small strips. Fry in

margarine over medium heat for ten minutes. In a bowl stir juice gradually into cornstarch. Add remaining ingredients except orange slices. Combine with chicken and heat while stirring until it begins to boil. Add oranges, reduce heat to low, and simmer for 1/2 hour, stirring occasionally. Good served over rice.

### Chicken Alphabet Soup

Save bones and skin for making soup. For each bone use approximately 2-1/2 cups water. Heat to boiling and then reduce heat and simmer bones and water for several hours. Remove bones and any pieces of meat and set aside. Strain liquid through cheesecloth and chill. After chilling it is easy to skim off the fat. Then place in a saucepan. Cut any meat off the bones, cut into small pieces and add to liquid. Add carrots, onions, celery and any other vegetables in amounts desired. Add salt and pepper to taste. Bring to boil then simmer for several hours. About 1/2 hour before serving stir in alphabet noodles. Remember that they will double in size. Use as many as you want depending on how thick you want the soup. Serve this with homemade bread! (We will learn that some other day.)

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An informal information session about sexual harassment, hosted by student and staff member of the President's Advisory Committee on Sexual Harassment (PACSH), will be held on the dates and times noted below:

**STUDENTS' UNION BLDG., ROOM 034**  
**Tuesday, November 4, 12:00 noon**

**CLINICAL SCIENCES BUILDING, ROOM 5-101**  
**Wednesday, November 5, 3:00 p.m.**

**STUDENTS' UNION BLDG., ROOM 034**  
**Thursday, November 13, 1:00 p.m.**

**BUSINESS BUILDING, ROOM 1-09**  
**Thursday, November 13, 3:30 p.m.**

A short film will be presented, and members of PACSH will be happy to answer questions about sexual harassment or about PACSH. **All students and staff are welcome to attend any of these sessions.**