

Sneak preview of hot summer film line-up

by Fred Davis

For those of you who enjoy taking in a movie during those hot summer evenings, here is a short list of films you will eventually be able to see.

First, those nationally released films that have not yet reached Halifax:

- *The Hunger*; a story of an old man (David Bowie) looking for the key to eternal life. His only lead is the ever-youthful Catherine Deneuve.

- *The King of Comedy*; the life of an all-round loser (Robert DeNiro) whose idol is a famous talk-show host (Jerry Lewis). DeNiro needs to speak to his idol so kidnaps him.

- *Francis*; Jessica Lange has been nominated for best actress in her portrayal of Francis Farmer, an actress of the 1920's and her life's horror story.

- *Table for Five*; Jon Voigt and Richard Crenna in a highly acclaimed story of one family's special problems, and

- *Let's Spend the Night Together*; footage of the 1981 Rolling Stones tour.

Sometime in May, we should expect the release of: • *Revenge of*

the Jedi with all the regulars; Mark Hamill, Carrie Fischer and Harrison Ford. Three members of the SCTV group — Joe Flaherty, John Candy and Eugene Levy appear in • *Going Berserk*. Tony Perkins comes back to try it again in • *Psycho 2*. Dan Aykroyd and Eddie Murphy team up in • *Dr. Detroit* now • *Trading Places*, a pimp and teacher switch jobs for a while.

This summer Lou Ferrigno (the Hulk) takes one step further as • *Hercules* (something to match last summer's • *Conan*). • *Sahara* with Brooke Shields as Brooke Shields with lots of sand. And what would every other summer be like without 007. But this summer we get double bonus -00007. Roger Moore in the 13th Bond • *Octopussy* — (octo means eight) and Sean Connery as Bond in • *Never Say Never Again*. *Romantic Comedy* stars Dudley Moore and Mary Steenburgen in a romantic comedy. • *Amityville in 3-D* by Dino DeLaurentis. Probably one of the biggest this summer will be • *Stayin' Alive* a Sylvester Stallone directed sequel to • *Saturday Night Fever* starring J. Travolta. • *Brainstorm* with Christopher Walken and Natalie Wood — a

contemporary suspense story which dramatizes the dangers of revolutionary technology. • *Eureka* — Gene Hackman and Rutger Haur in a disturbing murder mystery revealing the past of a man

obsessed with gold. • *Exposed* — Natassia Kinski is caught in a high fashion ring of terrorism. • *Porky's 2 - the Next Day*. • *The Buddy System* with Richard Dreyfuss, Susan Sarandon, Nancy Allen and

Jean Stapleton. • *Superman 3* with Chris Reeve • *The Man with Two*

Brains a new Steve Martin film and • *Twilight Zone* with Dan Aykroyd and bits of Vic Morrow.

Olio enchanting mime king

LUNCH with ART



OLIO AT WORK
A Clown-Mime Performance

by Elaine Mosher

Michael Hirschbach, alias "Olio" put together a fine little show of mime for the "Lunch with Art" at Saint Mary's University Art Gallery.

The audience was mostly children of pre-school age and their teachers, and the rest of the group was made up of adults. The antics of "Olio" were enjoyed by all as mime can be appreciated by young and not so young alike.

"Olio" endeavoured to put a smile on everyone's face and he ably did so.

The show started with a piece about the boss and his employee, a common circumstance at the workplace, entitled "Olio at Work."

It was full of laughs and the kids were quick to point out what was funny to themselves and to the rest of the audience.

The second part was titled "The Hired Hand." This piece was performed well and succeeded in quieting the younger set and holding their attention. Hirschbach was adept at working with the props which were imaginative and fun.

The simple movements done with scarves and tools were very enjoyable; with a bit of imagination anyone can picture a situation and derive pleasure from a simple plot.

The two skits were a combination of mime, clowning, some voice, used by co-star Mary Ellen McLean, who ably filled the bass's

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CORRECTION:

In last week's issue of the Gazette (Issue 24), the article "Audio by artists promises aural delight" was not written by Ken Newman. In fact, Ken Newman had absolutely nothing to do with the article - except that he is one of the performers mentioned in the article. We apologize if this mistake has been the cause of any embarrassment or resulted in anyone calling Mr. Newman a Fred Frith clone.

The Gazette says a big Thanks to the following

Rickki — for helping us sort out the Student Union Books

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Wendy Coomber — an invaluable asset — We miss you!

Our professors — for putting up with us

Our advertisers — we couldn't go on without them

Our Readers — the reasons are obvious

And of course, to any one we forgot! Have a good summer!

Food 101: Meals Made Easy

CHICKEN A L'ORANGE

Preparation time: 20 minutes
Cooking time: 45 minutes
Serves two

Preheat oven to 350°F (180°C).

Combine in a paper bag:
1 cup (250 mL) flour, any kind
1 tsp. (5 mL) salt
1 tsp. (5 mL) pepper

Place in paper bag and shake:
4 pieces of chicken (2 breasts, halved, or four legs)

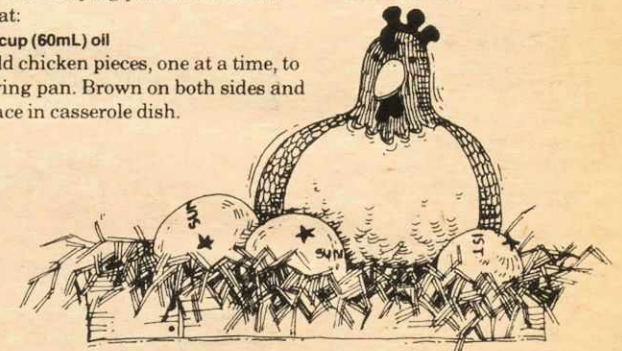
Heat in a frying pan over medium heat:

1/4 cup (60 mL) oil
Add chicken pieces, one at a time, to frying pan. Brown on both sides and place in casserole dish.

Combine in a small bowl:
1/2 cup (125 mL) green pepper, chopped
1/2 cup (125 mL) chili sauce
1 cup (250 mL) orange juice
1 tsp. (5 mL) prepared mustard
1/4 tsp. (1 mL) garlic powder
2 tbsp. (30 mL) soy sauce
1 tsp. (5 mL) molasses
Mix well.
Pour over chicken.

Slice and place on chicken:
1 orange

Bake for 45 minutes, basting every 20 to 30 minutes.



Don't Start Without:
paper bag
frying pan
small bowl
measuring spoons
measuring cup
casserole dish
large fork
large spoon

Helpful Hints:
• If your frying pan is large enough to hold chicken and sauce and doesn't have a plastic handle (is, therefore, oven-proof), you can simply drain oil, pour sauce over chicken, and put the whole thing in the oven.

• This chicken will keep at-the-ready for several hours, if necessary. After 45 minutes, cover with aluminum foil and reduce oven temperature to 200°F (100°C).

Serving Ideas:
• This is good with rice, or with Barley Casserole (see Chapter 4).

Recipe extracted from **FOOD 101: A STUDENT GUIDE TO QUICK AND EASY COOKING** by Cathy Smith, available at your bookstore or from The Canadian Student Book Club, 46 Harbord St, Toronto Ontario M5S 1G2 for only \$7.95