

Cont'd from pg. 9 Afternoon

haired partner Sal, the ex—Vietnam vet and ex—con, is also very good. Sometimes inconsistent in the portrayal of Sal's obvious psychopathic quality, Cazale still manages to evoke the inner tension which Sal clearly endures.

Though "Afternoon" does contain references about almost everything including Vietnam, homosexuals, kidnapping, and even Attica, it works in the end, and works well. A goodly portion of the credit goes to Pacino but Lumet's control of the movie deserves

mention. His cast is nicely chosen even though he opts for physical character types (ie. Charles Durnan as the fat New York cop, and the obvious bank girls) and his editing is smooth. One segment is particular appealed to me——the segment where the police attempt to enter the bank through the rear. A number of quickly edited seconds of film heightens the tension in the bank without overdoing it. Finally, Lumet sustains the momentum very well. It could have easily dropped a number of times.

Guzzling Gourmet's root beer

Greetings faithfull readers:

Having just got over my holiday hangover (they last too long) and after finding upon my return to the Fair City, my apartment littered with shards of glass from exploding beer bottles (crazy furnace raised room temp to 120° F...BOOM!!!) I have resolved to try something less dangerous and less alcoholic. Seriously, if you think beer is expensive look at soda pop! Remember a few scant years ago when a bottle would cost you 12c. The answer is, of course, to make your own!!!!!

YOU WILL NEED.....

- 1 5 gallon pail
- 1 pkt Flieshmans yeast
- 4 lbs sugar
- 1 bottle of Hires Home rootbeer concentrate

and of course lots of bottles i.e. 40 oz. screw top non-returnable bottles (5 gallons worth)

Mix into the pail 5 gallons lukewarm water, 4lbs sugar and stir until completely dissolved, now pour in the bottle of concentrate, and stir again. Take a glass of this mix and dissolve into it 1 tsp (or a bottle cap) of the yeast. Wait 5 minutes and stir till dissolved. Now pour the glass of yeast and rootbeer into the 5 gallons of mix and stir well once more.

Bottle and place it in a warm spot for 2 days then open the bottles just to relieve the pressure (resealing

You now have genuine old style rootbeer, very good taste (a bit yeastly but you'll soon like it more than the commercial variety); chill before drinking.

So long for now and happy drinking. Next week more or less The Guzzling Gourmet's, Guarante-ed Burylism Cure.

Dancers coming to Cohn

The dynamic and progressive young CONTEMPORARY DAN-CERS will perform in Halifax, at the Rebecca Cohn Auditorium, Dalhousie Arts Centre, on Saturday, January 17, at 8:30 p.m.

Founded in 1964 as a small amateur group by Rachel Browne, its present artistic director, Contemporary Dancers became a fully professional modern dance company in 1970. The troupe is comprised of twelve dancers, a small supportive technical and administrative staff, a ballet mistress, artistic director and managing director. Compact and well disciplined, the Company tours both large and small centres throughout

North America and stages first rate dance entertainment.

Contemporary Dancers operates its own official school, the Winnipeg School of Contemporary Dance. Founded only two years ago, the School's annual enrollment is in excess of 350 students, many of whom have come to study from distant centres throughout North America. It is now the largest school of modern dance in western Canada. Its repertoire contains over 45 original works, many of which were created by the artistic director, Rachel Browne, and other leading choreographers in the modern dance field.





WRITE ON WITH THE GAZETTE!

open meeting - 7:30

monday, january 19 3rd floor sub