

# Our popular heroes "get stuffed" in parody

By FRANK CLARKE

*Get Stuffed!*  
written by Alex Ganetakos  
Samuel Beckett Theatre

Oh the power of parody!

Seeing Anne of Green Gables drinking, smoking, and swearing in one scene, and becoming a sweet and giddy girl in another, certainly caught the audience off guard at *Get Stuffed!* *Get Stuffed!* is a new show by Del Artie productions playing until Feb. 11 at Stong's Samuel Beckett Theatre.

## Theatre Review

It is the story of John Doe, an ordinary man as his name denotes, who happens to get killed by his scheming girlfriend's secret lover.

Despite his death, John's story has only just begun. After being found by an ambitious taxidermist, who has always wanted to do humans, John is miraculously resurrected, but without his internal organs and stuffed with sawdust.

After his resurrection, John thinks that he is Jesus Christ, embarking on a second coming. John's mission is to save the lost souls of Prince Edward Island by starting a new cult, but instead of going east he goes west and completely circles the country before arriving in P.E.I. Once there, he encounters a multitude of zany characters including Anne of Green Gables, a ruthless journalist named Skippy "Scoop" Jones and the taxidermist who wants to share John's success as a deity.

Del Artie productions is composed of many of the second-year directing students from the theatre department. Their mandate is to

"mock convention whenever and wherever it rears its ugly head."

*Get Stuffed!* is the company's first show and not only does it fulfill the mandate, it also takes another look at idols and cults. As writer Alex Ganetakos puts it, "It's a mocking of all cultivism in all of its forms."

*Get Stuffed!* parodies various subjects such as cults, popular heroes (Anne of Green Gables), and even the Wizard of Oz.



**GET STUFFED!** — "a mocking of all cultivism in all of its forms."

There are some minor flaws, however.

For example, the nature of the relationship between John's girlfriend Angel and her lover Rocco is never made clear and there is the occasional joke that falls flat. These minor flaws, however, do not inhibit the high energy of the show and the outrageousness of some of the characters as the laughs come fast and furious.

All in all, the show is a lot of fun and Del Artie shows a lot of potential in putting fun back into theatre.

# Birthday Music à la Handel

By HOWARD KAMAN

*Birthday Music*  
Stu Shepherd  
editions SA du nord

Most people will probably hate *Birthday Music*, simply because they won't put the effort into listening to it. It is not a record that is easily digested. Yet for those who listen carefully, it's an enjoyable experience.

Stu Shepherd is a classical composer. Through his studies at York, as well as the University of Toronto, and the State University of New York, Shepherd has become involved in compositions of all types, and in all fields of music. He has worked as both a classical pipe organist and a

## Record Review

pop keyboard musician (with some forerunners of Rush, among other bands). However, in the past decade, Shepherd has concentrated on classical composition, and it is in this field where he has applied all his experiences for *Birthday Music*.

He began work on the piece in 1985, the 300th anniversary of the birth of composer George Frederick Handel. By starting with Handel's *concerti grossi* as a base, Shepherd went to work.

In writing *Birthday Music*, he set out to accomplish several objectives. He wished to grasp the growing popularity of so-called "new age" music, a style which he praises for its emphasis on "close, undistracted listening in detail, often in the home and with headphones." He wanted to incorporate his classical training into pieces the masses could buy and interpret on their own, "designed for the non-professional public in the present-day urban societies of the western



York grad Stu Shepherd's neo-Handelist *Birthday Music*.

hemisphere," as Shepherd put it. And he wanted to grasp all of the current technologies available to musicians, in an informal fashion — mixing the structure of his classical music with the instrumental styles of rock, heavy metal, fusion, jazz, and latin samba music.

What he ended up with is a record far more challenging to the ear than one is used to these days.

The record is a series of five musical "personalities" representing five different lives that intermingle amongst themselves to form one coherent whole. From "Bombay Blues," through to "Academic March of the Professors," "Circle Dance," "Nightmare of the Samba," and "Contrabass Bow," the music is

performed by a modern jazz ensemble consisting of saxophones (Al Weiss), guitar (Bill Parsons), bass (Mike Farquaharson) and drums (Blair Mackay). However, it is Shepherd, playing synthesizers and an Apple Macintosh computer, that forms the backbone of the performance.

The music itself is undeniably classical yet, due to the instrumentation, the record frequently sounds like improvisational jazz.

With *Birthday Music*, Stu Shepherd sought to create an eye-opening musical experience, requiring the active participation of the listener's imagination. While many may not like it, those willing to put in the effort will find it rewarding.

## MID-TERM REPORT OF YORK CAMPUS FOOD SERVICE OMBUDSMAN

"The Office of the Ombudsman provides an open, impartial and easily accessible channel for communication between the UFBSO, and the York University community. Through this office, information is passed on, opinions are expressed and recommendations and suggestions are forwarded on to the appropriate committee caterer or administrator to act upon."

### INTRODUCTORY COMMENTS

The overall performance of York Campus food services has been improving over the course of the first term. Such improvement has particularly been seen in the Residence serveries under the new caterers, Marriott and Marky's, though some initial start-up problems were felt in the case of Marriott.

Though notification of the York Community to my position did come in October 1988, notice boards with information on how I could be contacted did not arrive until fairly late in the term, and as such, I received little correspondence over the telephone. Much interaction did however take place between the users of the services and myself during discussions in the cafeterias themselves, or in user meetings, and it is this interaction as well as feedback from various Chairpersons of the different constituencies upon which I base the following situation report.

### CATERER PERFORMANCE

Food services on campus for the 1988 fall term have performed without the major disturbances present in the past school year —

Osgoode — Problems in the Osgoode cafeteria have been resolved with the new caterer Cosmos Catering. The former employees at the centre of last year's dispute, have been reinstated and it is my opinion that these arrangements are working out satisfactorily. A high standard of service has been maintained and I have received no complaints about this operation.

The past Summer also marked the beginning of the trial periods for the Marriott Corporation (Complex I and II) and Marky's, the kosher facility (Complex I) —

Marky's — Through an extensive kosher tendering exercise, Marky's was retained for a trial period under the new management of Erez and Esther Karp. Since its reopening for the fall term, Marky's has shown a rapid and sustained improvement in service, quality of food and responsiveness of management to students' needs and concerns (a lack of these vital elements was the source of dissatisfaction with the kosher caterers in the previous year). Such improvements are evidenced not only by a positive reaction of students at Complex I food committee meetings, but also through increased usage of the facility. According to management, there has been a 3% increase in sales for the period September to October.

Marriott — Due to the tendering exercise conducted after Beaver Foods left in the past summer, the Marriott Corporation was assigned a one year trial contract for Complex I and II, and satellite facilities. Upon students' return to the University in September, the caterers began experiencing some problems particularly concerning service and menu selection.

Rapid staff turnover in the food industry may be cited as the major reason for understaffing of the facilities at the beginning of the term. In addition to this, several incidences in Complex I have made both complexes and the UFBSO aware of the problems inherent in hiring persons not particularly suited to working in an open university environment. This problem has been somewhat remedied by staffing changes involving the hiring of student employment in both complexes. To date, such an arrangement seems to be quite successful in both

supplying income opportunities for students, and in increasing security by hiring persons belonging to the York community.

Concerns about certain menu items were posed at Complex I and II committee meetings and Marriott has responded to this by offering more of the type of food students requested. While at the beginning of the fall term, many items posted on the menu boards were not available, a conscious effort is now being made by the caterer to have such items available and to inform students when they are not.

All You Can Eat: The UFBSO in its tendering process accepted the Marriott bid which would include an "All You Can Eat" option in the meal plan, to be available in the Bethune and Winters dining halls. While concern by some users has been raised over the nature of such service disrupting social ties and limiting space available for study, other points must be considered:

— Many students are benefitting by such a service by attaining better value for their limited scrip than would be available in the a la carte serveries.

— the dining halls are closed for non-customers only between the hours of 11:30 am to 1:30 pm and 4:30 pm to 6:45 pm leaving the rest of the day available for the use of the dining areas as study halls.

Both views are currently under consideration by the UFBSO.

Notwithstanding several areas in the operation that still need improvement satisfaction within the student body has increased.

Atkinson and Central Square — Over the course of the fall term, there has been little correspondence to me or the Chairs of respective committees about Atkinson or Central Square food services. I take this as an indication of their continued favourable performance.

One person did telephone me however and was somewhat concerned about the "fast food" nature of the Central Square facility. I informed that due to the high volume of sales done by Elite Food Services at this location, and the fact that the facility catered largely to commuter students who have a large choice of where and what to eat, the cafeteria was permitted to operate in such a fashion. Students should note that all facilities on campus are available for their use, and I encourage them to explore the various styles of service available on campus.

### RELATIONSHIPS WITH THE CATERERS

I have experienced little problem in dealing with the caterers on campus, except for some initial confusion on the part of the new caterers, over the distinction between the position of the Ombudsman and Chairperson for the various constituencies. I feel that this distinction is now clear to all caterers. Apart from this, responsiveness of caterers to suggestions made by the Chairs or passed on by myself, is high.

### RELATIONSHIP WITH OTHER BODIES ON CAMPUS

Again, confusion about the role of the Ombudsman as opposed to the Chairs, has resulted in a misunderstanding in some campus newspapers of my responsibilities. This too, I trust, has been clarified by articles in *Excalibur* and *The Lexicon* outlining the position.

### CLOSING REMARKS

In concluding, I must note that my job in the first school term has been made manageable due to the hard work of the Chairpersons of the various constituencies, most notably the Complex I Chair, Paul de Rege, and the Complex II Chair, Jayne Hatley. Both have performed their tasks succinctly, communicating effectively with the caterers in assuring a high standard of service for resident students. If such communication and cooperation between all parties continues in the new term, the University can look forward to a sustained improvement in food services on Campus.

## DEBORAH BUTTS

Food Service Ombudsman, York Campus, January 10, 1989