

Show is not for squeamish

By Michelina Trigliani

The task of transmitting in words the wordless *Flowers* is extremely difficult. This stems from the fact that the pantomime is prone to so much personal interpretation that such analysis becomes self-defeating and somewhat irrelevant.

Nonetheless, one can attempt to relate the experience with as little bias as possible and provide, at least, a superficial description of the play.

Staged by the Lindsay Kemp Company of London, England, *Flowers*, playing until April 16 at the T.W.P. Theatre (12 Alexander Street), is a speechless tribute to French playwright Jean Genet and was devised, designed, illuminated and directed by Lindsay Kemp.

Kemp, who has trained as a painter, designer and dancer, and who has studied mime with Marcel Marceau, says, "What I want to do with theatre is to restore the glamour of the Folies Bergère, the thrill of the circus and the danger of rock 'n roll. I really want to take the audience's breath away."

The director manages to do this by bombarding us with sensational lighting and visual effects, by appealing to a wide range of emotions and to all our senses, by staging a perfectly executed performance in every technical respect and by energizing us with his actors' adrenalin. *Flowers* is total theatre, a complete show.

The play's title is also its unifying



Flowers leaves you groping for words

symbol — hazy hues depicting life's "fantasy and sordidness". The dark themes of evil and moral decadence dominate with religion providing the disturbing alternative.

In spite of the quantity and quality of the talent and inventiveness displayed in *Flowers*, the play is not for everyone. It can be violently overpowering in an extreme sense. It is often sexually perverse. The treatment of the Christ figure can be offensive to

some and if full frontal nudity makes you uneasy, find another way to spend your evening.

Be prepared to get involved in *Flowers*. You will not sit passively sifting the action in and out of your mind. From the beginning, there is an eerie feeling of apprehension. You've entered the circus of horrors and you want to turn back; you're taking a ride on a roller-coaster and you want to get off. But you crave the thrill and remain glued to your seat.

Roads go metric

York University motorists will get their first taste of the metric system — perhaps as early as next week — when the university's grounds department replaces the old 25 mph signs on the Keele St. campus with new 40 kmh standards. The 40 kmh limit equals 25 mph.

"It's just a matter of getting them put up now," says Harry Larkins, parking supervisor for the Department of Safety and Security. "We're anxious to get started because we want to get them up before the holiday starts."

He says if York were to wait until after classes finished for the year before installing the new signs, motorists returning in September would initially be confronted with

the new standards, which could cause some confusion.

York has had the signs for a while, but the frozen ground up to now has prevented their installation. Now that warmer weather has returned, it shouldn't be long before York rushes headlong (in kilometres per hour, of course) into the metric age.

Rene's coming

On his own request, a visit to York by Québec Prime Minister René Lévesque has been arranged. At 3:30 on Friday, April 7, Lévesque will speak for 15 to 20 minutes in Burton Auditorium. The speech will be followed by an extensive question period.

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The Happy Cooker By Denise Beattie



Love Eggs Pacific for loving brunch

Have you woken up with the loving desire to make someone special something spectacular for breakfast, brunch, etc.? Have you found yourself unable to come up with anything more exciting than the proverbial cheese omelette or pancakes?

Eggs Pacific solves this problem, your "cholesterol-for-the-day" problem (it's got lots), your "money-burning-a-hole-in-your-pocket" problem and is as fulfilling as a prairie sunset besides. It's along the lines of Eggs Benedict with some appreciated differences (not, not, not to slander Eggs Benedict!).

Gather:

- (to make 4 but likely feeding 2)
- 2 English muffins, halved
- 6-8 artichoke hearts, or 4-6 cooked asparagus spears
- 1 cup cooked, baby shrimp
- 4 poached eggs
- Hollandaise sauce - see below

Procedure:

First the lovely Hollandaise sauce. You will need . . .

- 3 egg yolks
- 2 Tblsp. lemon juice
- 1 sprig parsley or ½ tsp. dried
- ¼ tsp. salt
- ½ cup butter, melted
- ½ cup hot stock (vegetable's best, but I suppose chicken will do)

Place all ingredients except the stock in the blender (if you don't have a blender at least a very quick egg beater), and blend thoroughly. Gradually add the stock as you're blending (if you're using an egg beater, have someone else pour the stock in). After blending well, turn the mixture into the top of a double boiler (or a small pot that will fit into a larger pot). Cook gently over hot water about 20 minutes or until the mixture is the consistency of soft custard. If you cook it too long or at too high a heat, the sauce will separate.

In the meantime, organize your

other ingredients because when the hollandaise is done you'll want to have everything at your fingertips.

Slice up the artichoke hearts or asparagus and drain or defrost the shrimp. I recommend frozen baby shrimp; they're cheaper and tastier.

About 4-5 minutes before the sauce is ready drop the eggs into shallow boiling water. If you have trouble with the results of your poached eggs try boiling them in their shells for 20 seconds before breaking them into the water and add salt and some vinegar (you won't taste it) to the water.

In the final minutes toast the English muffins (the broiler will get them finished together). Butter

You'll be
totally enveloped
by its
eggcellence

them and divide the artichoke or asparagus between them. Next and likewise come the shrimp. Top with a poached egg on each and smother with hollandaise. Enjoy.

It's very difficult for me to write about Eggs Pacific. I can hardly bear to think about hollandaise alone, without even considering having it poured over these ingredients.

If you've been struggling after complete embodiment and oneness, take a bite of this. You will be totally enveloped in sensation. As you can see you'll be unlikely to create this for anyone that's not high in the priorities but it's a great way of letting them know they occupy that status!

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