

**The FOOD Corner  
with Allan Carter**

The other evening I had a chance to visit 'Chevy's', one of the relatively new restaurants and clubs in Fredericton. Chevy's is located at the Carriage place on the Hanwell Road.

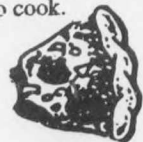
The atmosphere at Chevy's is very nice, even for those people who are just looking for a good restaurant and not a club. Unlike some of the other restaurant/club outlets, Chevy's bar is separated from the dining area, thus making it more pleasant for people who want to enjoy a quiet dinner without all the laughter and noise which usually goes on at a bar.

Chevy's, as many of you probably know, looks like a club out of a movie from the 1950's or 60's. Of course, this is the desired intent and it works. The music includes all the great rock and roll legends (a lot of Elvis) and the colors of the bar are turquoise and red. It may appear a bit glaring at first compared to some of the other dining areas in the city, but it is easy to get used to and it is a refreshing change from some of the dark and drab spots in Fredericton. I visited Chevy's on a Monday evening and like many clubs it was, to say the least, a dead spot.

However, that did not discourage me from dining there. Chevy's has a limited but adequate menu with a few interesting dishes. For instance, I ordered the Chicken "La Bamba" for an appetizer. This was an extremely tasty treat. The chicken was cooked in bite size pieces and grilled "Tex-Mex" style. Surprisingly, it was fairly spicy and a nice change from some of the bland chicken appetizers and dinners in some of the other restaurants. Also included in this appetizer were diced tomatoes and salsa sauce. While I enjoyed this dish I found the price to be a bit steep, \$4.79. My friend ordered the Mozza Strips for his appetizer. I, of course, tried them. Mozza Strips (or cheesesticks) are a popular item at any restaurant. I found that Chevy's were the best that I have had yet. They are not greasy and the batter is very light so one can appreciate the mozzarella and the sour cream. The price is very reasonable at \$3.69. For the main meal, my friend ordered The New Yorker which is a 8 oz strip sirloin char broiled and served with stir fried vegetables and French fries. He commented that the stir fried vegetables were delicious and he was impressed with the cooking. While he enjoyed the steak, he found the quality of the meat could have been better. However, the portions were adequate and the meat was fairly tender. Again the price was pretty reasonable at \$10.95.

I ordered the fish and chips which consisted of two pieces of fried haddock, french fries and coleslaw. The portions were certainly adequate and the fish was fresh, but the batter was too thick. The french fries, like the chicken, were also spiced and the coleslaw was very creamy. For dessert, my friend had mudpie. Mudpie, while having a peculiar name, is a nice dessert if you can handle rich food. It is chocolate cheesecake and the serving is very small, but that is quite acceptable given the richness of the dessert. My friend found that the chocolate did not overpower the taste of the cheese which made the dessert very satisfying. Upon suggestion from our waiter, I ordered the chocolate sundae. The amount of ice-cream, whip cream and chocolate sauce was very generous and it proved to be a tasty treat. Our bill, for both meals, came to \$41.64. The service itself was excellent. Our waiter was courteous, obliging and always had a suggestion if we were not sure what to order. Of course, it was not busy when we dined that evening, so it is difficult to say how long one has to wait if there are a number of other orders. The food, however, was certainly served quickly enough the evening we were there.

Besides the dishes we had that evening, Chevy's has a very nice selection of chicken dishes and also a few beef dishes. For instance, there is the Teriyaki Stir Fry and one can choose from either chicken or beef for this dish. It costs \$6.29. During lunch, Chevy's also offers \$2.99 specials which may be good for anyone who has a slim budget and hates to cook.



**The Other Side of the Picture  
by Jethelo E. Cabilete**

Ah fall. The chilly mornings warming to decent afternoons and ending in bone-chilling nights. Ain't Fredericton weather fun! (NOT!!). so anyway, welcome back to The Other Side Of The Picture. How was everyone's first week o' classes? Hectic... boring... a kind of You-want-me-to-do-what! feeling. (God, it just makes you want to gag!)

Okay, this week's issue brings you two reviews and four interviews (Schwing!!). The first review and three interviews are brought to you by the letters A,R,T, ...C,E,N,T,R and E. The Law School Exhibition and Le Salon des Refusés were a big hit. The Student Print loans are being snapped up. (I'm talking about Le Salon des Refusés by the way, in case you missed last week's issue). Don't worry about it though, you have until Oct. 2 to pick out a print. As for the Law School Exhibition, it formally opened on Sept. 9 with an open reception (hobnobbing with distinguished people... Ooooo!). It was an enlightening opening; Wad McLaughlin, Dean of Law, spoke of the Law School's history (they had two locations in Saint John, then two locations in Fredericton) and of the idea of an exhibition to commemorate its 100th Anniversary. The idea began in February of this year and the artists, Wade McLaughlin, Susan Wakefield (the printer) and Marie Maltais (Director of the Art Centre) corresponded on what the exhibition would be like. Wade McLaughlin then introduced Herzl Kashetsky, one of the artists, who explained the process of acetate printing (see the interview section.) The reception then went on from there with food, conversations with various people and finally interviewing the artists. Sooo... without much further ado, lights, recorder, pen and paper, ladies and gentlemen presenting:

**Herzl Kashetsky** - Born in 1950, Herzl Kashetsky began interest in art since childhood. Having an older brother who was an artist helped keep his interest, and he pursued his dream, graduating from Concordia University with distinction in 1972. He has worked with many materials, such as watercolour and clay, and a variety of subjects. He has had numerous solo exhibitions in New Brunswick, Montreal, and Halifax, and has been involved in many group exhibitions, for instance, Young Contemporaries. This Law School Exhibition marks the first time that Herzl Kashetsky has worked with acetate printing, and for him, it has been an enlightening experience. As he explained, there is a difference between a reproduction and a print. A reproduction involves photographing the original painting and breaking it down mechanically into its compo-

nent colours. The colours are then fed into another machine and reassembled to produce a reproduction. On the other hand, a print is done by the artist and if needed, a master printer. The artist must remember what colours were needed in the original painting, then do each individual colour section on an acetate plate. Then, the artist or a printer inks them on paper using silk-screening techniques. Voilà a finished print! Since the print is an actual separate work of art, it is more valuable than a reproduction in most cases. So if you find a picture that you really like, find out if its a reproduction or a print, it might not be worth the price on it.

**Molly Lamb Bobak** - Born in Vancouver, Molly Lamb Bobak's interest in art started in childhood. This interest was so strong that she enrolled directly into a Vancouver art school. In 1942, when war broke out in Europe, she joined the Canadian Women's Army Corp, where she became the first female war artist. It was at this time that she met her future husband Bruno Bobak who was also a war artist. After the war, she taught art in British Columbia and lived, for some time, in Europe. Molly Lamb Bobak has worked with many mediums, including acetate printing and most of her subjects focus on buildings, landscapes and flowers. As she explained it to the writer, "print making is not a reproduction." It is a separate work of art that is hard work to do, but rewarding. By the way, she has a book coming out soon in the future which is taken from her war-time memoirs. It should be interesting.

**Fred Ross** - Born in Saint John, Fred Ross began his interest in art in his early teens. He took art classes, and after graduating, taught art for a few years. However, his main interest has always been painting.

and as he was quoted, "Teaching art is one thing, but it's not art."

Fred Ross' main choices of media are acrylic, pastels and inks. His chosen subject interests are figures and there are some good examples here on campus. Like Herzl Kashetsky, this has been his first time working with acetate printing ("Professional artists would tackle anything.")

He has found quite a difference between art during his early days and art of the present, especially in cases of financial aid. Another tip that Fred Ross gave me concerning prints and reproductions is that reproductions have the artist's signature on the picture section (it is after all, a sort of photograph), while a print has the artist's signature signed on the border surrounding the print. Also, a print increases in value over the years much more than a reproduction.

**African Student Union Social**

**Saturday, Sept. 26**

**8:00 p.m. - 1:00 a.m.  
STU Cafeteria**



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