

Carolyn's Critique



By Carolyn Williams
 "Black Roses" Rated 'R'.
 Starring: John Martin, Ken Swofford, Julie Adams, and Carla Ferrigno.

This movie gives a bad name to the term 'horror film'. It was slow-moving, the monsters were incredibly fake, and the only real horror was the acting.

Black Roses is the name of a heavy metal group that comes to Mill Basin. As in all cheap horror films, the town is small, quiet and boring, boring, boring. The kids are ecstatic that the band is putting on four concerts, so naturally the parents are against it. But these guys are slick. They fool the parents by acting all goody-goody, and once approval is granted, the true nature of the band emerges.

The leader of the group is Damian. Can you guess where this is heading? Give yourself 100 points if you guessed they work for the Devil. The concerts start to affect the children. After each one they act more like punks and hoodlums. During the third concert, a spotlight hits the kids individually and turns them into monsters. (I've seen better monsters in a wax museum.) Now the kids start murdering the adults.

One of the girls tries to seduce her teacher (the only adult who figures out something is wrong). When he says no, she turns into a monster. Now, I don't know about you folks, but when someone's mouth is suddenly filled with carnivorous teeth, their arm is turned into a gnarled bone with claws, and their body is covered in a blue glow- I'd be on a bus to South America before you could say "Halloween Lives". So does our hero get out? No! He stays to watch the show and then seems surprised when she attacks him.

The ending is really laughable. The teacher and Damian (in his devil guise) slug it out in the silliest monster fight since Godzilla meets King Kong.

I give Black Roses a "1".

"Heart Condition" Rated 'R'
 Starring: Bob Hoskins, Denzel Washington, Chloe Webb, and Roger Mosley.

This movie is a replay of the old theme "Ghost comes back to get revenge on his murderer". But this movie does it so fine, you don't mind.

Bob Hoskins is Mooney- a mean, bigoted, little man who drinks too much, smokes too much and eats too much. Mooney is a cop. Denzel Washington is Napoleon Stone- a good-looking, finely-dressed lawyer who enjoys the good things in life. Stone is black.

And there starts the trouble. Mooney's girlfriend Krystal (from the movie Sid and Nancy) leaves him and becomes a hooker. Stone is her lawyer, but because he is black, Mooney can't believe that Stone isn't pimping for her. Mooney harasses Stone at every opportunity. Because of this constant aggravation and his personal lifestyle, Mooney has a major heart attack. He is going to die without a transplant. By a twist of fate, Stone is killed in a car accident that same night. It turns out that he and Mooney are perfect tissue match and Mooney wakes up with Stone's heart in him.

Mooney's fellow cops take every opportunity to tease him and he is not pleased. He refuses to follow his doctor's advice to cut out the booze, cigarettes, and greasy foods.

Stone's ghost comes back and forces Mooney to change his ways. HE convinces Mooney that someone murdered him and he wants help finding out who. Stone believes that Krystal is in danger because of what she knows. Together, these two unlikely partners try to right what is wrong.

This movie is filled with humor, tragedy, compassion, and a true sense of humanity. Through trial and error, time, and eventual friendship, Mooney learns the golden rule- "Everyone is equal and should be treated as such".

Heart Condition is a fine example of people from different environments coming together for the common good of others.

I give Heart Condition a "10".



The Terrace Bay Crimestoppers have sponsored a lobbball team. Front row -Marco Commisso, Joey Figliomeni, Dean Figliomeni, Mike Duhaime, David Figliomeni, and Bert Logan. Back row are Pat Dingwell (President of Crimestoppers), Mike Speziale, Dale Wilson, Colin Crown (board member), Eric Denomme, Jamie Speer, Bill Roen, Chris Commisso and Trever Mikus.

As the trend in eating moves away from meat, seafood gains a new popularity

The wives of New England fishermen have been known to sing a song to quiet their children, who were anxious for their fathers' return from the sea:

*You shall have a fishy,
 On a little dishy,*

You shall have a fishy when the boat comes in.

If the fish they awaited was prepared anything like the creations in Patrice Boëly's *The Joy of Seafood* (Barron's, \$9.95), the children were probably even more eager for the boat to come back.

With the trend in modern eating moving away from meat, seafood is enjoying tremendous popularity in restaurants. Boëly, who is the chef in his own Manhattan restaurant, Stoffa, says that in the United States the move from meat to fish has been especially dramatic.

But although customers are ordering seafood in restaurants, it is difficult to know how many are cooking it for themselves at home or would like to but don't know how. So timely indeed is Boëly's latest book of recipes, accompanied by mouthwatering photographs and useful instructions.

Boëly is a native of Corsica, where he first learned to love seafood. He has a no-nonsense manner and the seemingly boundless energy that people passionate about their work tend to possess. He holds the title of

Maitre-Cuisinier de France, the highest honor French chefs can bestow on a colleague.

"I enjoy cooking fish because it is a game, a constant challenge," says Boëly. "With other foods, timing can be more or less relaxed. But timing is all-important in cooking fish." Seafood lovers know the effort is more than worth it. There is nothing quite like a

properly prepared *bouillabaisse* made with the freshest fish and served with homemade mayonnaise. What satisfaction there is in sitting with a friend amidst a mountain of crab shells and old newspaper or in slowly extracting mussels from their hot, spicy black shells.

Reproduced here is a recipe for a simple shrimp dish. It is easy to make but the taste is very refined.

FROM THE JOY OF SEAFOOD BY PATRICE BOËLY

PRAWNS EARLY MORNING

Makes 4 servings

- 1 1/2 pounds large shrimp
- 2 tablespoons unsalted butter
- 1 tablespoon chopped shallot
- 1/4 cup dry white wine
- 1 teaspoon tomato paste
- 1/3 cup heavy cream
- 1 sprig fresh thyme (or 1/2 teaspoon dried)
- Salt and freshly ground white pepper
- 1 tablespoon chopped fresh parsley

1. Shell, devein, rinse and dry shrimp. Heat butter in a large skillet over high heat until brown. Add the shrimp and sauté for 2 minutes on each side. Remove from the skillet and keep warm.

2. Add chopped shallot to skillet and sauté for 1 minute over high heat. Combine white wine, salt, pepper, parsley and tomato paste, add to skillet and cook over medium heat for about 5 minutes or until reduced to 1 tablespoon. Add the cream and thyme and boil for 3 minutes. Remove from heat and strain. Divide shrimp among 4 plates and spoon on sauce.

Terrace Bay Rec

Programs

Swimming Program- Just a reminder that the August session of lessons will begin on Monday, July 30. Lesson schedules are posted at the pool.

Summer Playground- The past week has been very exciting for the Summer Playground. The children toured the Police Station, Bakery, Hospital, and Birchwood Terrace. Next week the staff are planning outdoor events- Slip and Slide Day and Fun in the Sun at the beach. The Ernie and Bert

program is full. For more info call the rec office at 824-3542.

Fall Programs- We need your assistance in helping us to plan our Fall Programs. Is there a program you would like offered in the Fall? Are you interested in teaching a special interest program? Please give us a call at the Rec Office.

Summer Aerobics- Gwen Black will hold aerobics classes August 6 to September 10 from 6:00 - 7:00 p.m. Monday evenings. Deadline to register is Friday, August 3. Register by

calling Rec Office at 825-3542.

Tourist Information Centre- Our T.I.C. is in full swing. We have had 99 vehicles and 247 persons so far. Tourists commented they were amazed at what a beautiful part of the country we live in. Hours of operation are Monday to Sunday 9:00 a.m. - 8:00 p.m.

Upcoming Events
 Thursday, July 26- Northern Affairs- Board Room- 10:00 a.m.
 Tuesday, July 31- Tae Kwon Doe- Conference Room- 7:00 p.m.

In Memoriam Graig Spadoni July 27th 1987

Our hearts still ache with sadness
 And secret tears will flow
 What it meant to lose you, Graig,
 No one will ever know.
 When we're sad and lonely
 And everything goes wrong,
 We seem to hear you whisper
 Cheer up and carry on.
 Each time we see your picture
 You seem to smile and say,
 "Don't cry I'm with my Grandpa
 We'll meet again someday."

Love,
 Auntie Barb, Uncle Pat Jamie & Stacy

NOTICE

DR. ROHANI WILL START REGULAR OFFICE HOURS AT THE SCHREIBER MEDICAL CENTRE ON MONDAY, JULY 23, 1990.
DR ROHANI WILL EVALUATE THE SCHREIBER PRACTICE AND DECIDE IF HE WILL REMAIN FOR AN INDEFINITE PERIOD.
EVERY EFFORT SHOULD BE MADE TO GIVE DR. ROHANI AND HIS FAMILY A POSITIVE FEELING FOR THIS PRACTICE.

WALK ON AIR

Give your active feet a treat with Air-Pillo Insoles from Dr. Scholl's. And get cushioned-comfort with every step. Available from Scholl Footcare displays everywhere.

Dr. Scholl's

AIR-PILLO INSOLES