Website of the week

by Jon Stubbs features editor

The world of digital music on the internet is constantly changing, and so are the methods of acquiring it is as well. A few issues back the Behrend Beacon brought you www.palavista.com, which, at the time, was a great search engine for MP3's. However, it crashed often and had many dead links. Well, with necessity being the father of invention, the World Wide Web

brings us www.audiogalaxy.com. Unlike Palavista, Audiogalaxy searches for the song one wants quickly, without constantly bombarding the user with advertisements for porno sites. In addition, Audiogalaxy tells the user if a certain site is a ratio site or not, which is very useful. Palavista simply led the surfer to an "Error 401" page. Another advantage of Audiogalaxy over Palavista is a percentage rating of the chance of the site being open. This makes it easier to weed out the bad pages from the useful

Audiogalaxy also gives the ftp ad-

dress so the user can check out the ftp site if she is so inclined.

Audiogalaxy.com has many advantages over the old, outdated Palavista. So if you're still using the prehistoric way of attaining your MP3's, get with the times and come to www.audiogalaxy.com.

The Beacon will feature a different website each week.

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ACROSS

- 1 Motel chain
- 7 Respectful address
- 10 First word, often
- 14 Handsome man
- 15 Night before
- 16 Guitarist Clapton
- 17 9-to-5-er, and then some
- 19 Dusting powder
- 20 Everyone
- 21 Swiss painter
- 22 Competent
- 23 Flatfish 25 Kernels
- 26 Stated one's
- case 27 Speaker of the
- Hall of Fame
- 28 One of the girls
- 29 Globe
- 31 Deed
- 32 Ump's cohort
- 33 Grain depository
- 34 Flavorful herb
- 36 Specially made
- 40 Poker stake
- 41 Industrious
- insect
- 42 Compass point
- 43 Make even
- 46 Neighbor of Ga.
- 47 Track
- 48 Showing strain 49 Baleen whale
- food 51 Water whirl
- 52 Against: pref.
- 53 River of Sudan
- 54 Shoshone
- 55 __ monster
- 56 Fuzzy
- 60 Flair
- 61 Service charge
- 62 Actress Jeanne
- 63 Utters
- 64 Leno's Hall
- 65 Familiar with

DOWN

- 1 Uncooked
- 2 Fuss
- 3 Virtuous conduct
- 4 Tarsi
- 5 Clock face 6 Silvery-gray

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- 7 Merchant
- 8 Like college walls
- 9 Exit hymn 10 Symbolic figure
- of speech 11 Suitable for
- farming 12 Milwaukee beer
- 13 Give one's consent
- 18 "Black Iris"
- painter Georgia 23 Wild shot
- 24 Puget Sound whale
- 25 Weapon with a
- fixed blade 30 Storyline
- 32 Landlord's due
- 33 Tried to buy time
- 35 Vientiane
- residents 37 Soundproofed
- 38 "National Velvet" author Bagnold
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- 43 Developmental steps
- 44 Asian metropolis
 - 45 Expenditure 46 Jam-packed

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- 47 Call it a caree 50 Miffed
- 54 Space saucer
- abbr. 57 Aussie bird
- 58 Dine 59 Twosome

The Outback steakhouse: Erie's newest & greatest restaurant

by Roger Burlingame staff writer

There is a new restaurant in Erie this year, called The Outback (Millcreek Mall Pavilion). This restaurant is part of a chain of Australian-style steakhouses. I had heard that they made a wonderful steak, and I heard right. Pittsburgh was the closest we were to one, until now, so I just had to go check it out. I called for reservations, but The Outback doesn't accept reservations. When my date and I arrived on the scene, there was a forty-five minute wait; also, the hostess informed me that this was usually the case on any given night. Well a little wait isn't such a tragedy, because we could just spend it in the bar, and enjoy an appetizer and a drink.

The atmosphere at The Outback is very friendly, everything is done in a nice dark wood. The entire restaurant is full of Australian knick-knacks, and on the walls are beautiful pictures of Australian landscape. The bar has a good variety of draft and bottled beer. and a very nice wine list. Their li-

quor selection is passable. The bartenders were very competent and pleasant; they served us our appetizers while we were waiting. The appetizers were excellent, I had the Bloomin' Onion. It was exceptional. It is a whole onion with the core removed and sliced in such a way that it blossoms out from the center. It is deep fried in a special batter and served whole. My date had the Golden Coast Coconut Shrimp, which were also very good. They are deep fried tiger shrimp, rolled in coconut, and served with a marmalade sauce for dipping.

After we were through at the bar we were seated, and ready to begin our meal. The menu selection was excellent with several different varieties of seafood, pork, lamb, chicken. and beef. The fresh fish of the day was mahi-mahi, and even though it sounded very tempting when I'm in a steak house your best bet is that I'll be ordering steak. Well true to form I ordered the prime rib. WOW!!!! It was awesome. It was the best prime rib I've ever had. It was done to perfection and the quality of the meat was

superb. It is their least seasoned steak because of the way it's prepared. Since it isn't grilled it's not heavily seasoned with the Outback's secret blend of twenty-three spices, which flavors everything on the grill.

My date had the pork chops and when the waitress, who was a great server, asked her how she wanted them done I was a little surprised I've never heard of a restaurant cooking pork anything but well. The waitress then explained that the meat is all raised by Outback and since they're only fed the best organic feed there is no chance of disease associated with undercooked pork. When the medium rare pork chops came out they were delicious. By the time we were done with our meals we were so full that we didn't have enough room to even think about dessert.

All in all I had a great time, and a great meal at Erie's newest restaurant, and I would wholeheartedly recommend you go there and see for yourself but if you don't want to wait for a table get there before five. For a three star meal, make sure you hit the Outback.

SHOW



Clockwise from left are Janna Magoc, Mark Ahrens, Angel Moreno, and Bond Davis, cast members in the Penn State Erie Studio Theatre presentation of the Freidrich Duerrenmatt play, The Visit, directed by Tony Elliot. The play begins Saturday, Feb. 19 at 8 p.m. and continues through Feb. 20, 23, 24, 25, 26 and 27 at 8 p.m., and Sundays Feb. 21 and 28 at 2:30 p.m. tickets for the production are \$3 for students and \$5 for general admission. For reservations, call the Studio Thatre box office at (814) 898-6016.



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