

Reader Reviews

Ringo Starr

by
Jim Bollinger

For those die-hard Beatlemaniacs in the audience, last week will be a landmark in time. Just released are albums by two ex-Beatles. The are *Mind Games* by John Lennon and *Ringo* by Ringo Starr.



Mind Games is an exceptional album which picks up where *Imagine* left off. The suddenness with which this album was apparently composed might suggest a sloppy job by the one-time Beatle leader. Not so. This album, whose title cut is

just hitting the charts, is a fine job by one of this generations best musicians. The songs are normal Lennon fare - peace, love, etc., and with that Plastic-Ono sound. However, the second cut, "Tight A\$" is a fine piece which sounds rather neo-Beatlish; it has a fine rock sound and great lyrics. In an album with so much to rave about, it's hard to pick out the most exceptional, but one of its best has to be "Bring on the Lucie (Freeda People)," which sounds like G. Harrison may have had a hand in it. In this reviewer's opinion, though, the most beautiful song on the album has to be "You Are Here," a love ballad to Yoko.

At last, the long-awaited album by Ringo Starr has appeared. This album has been speculated on ever since first word got out in July. True to the advance press, Ringo has assembled an all-star cast for his first solo rock album since the break-up of the Beatles. This album feature songs written by John Lennon, George Harrison, Paul & Linda McCartney, and, of course, Richard Starkey, among others. But the most outstanding thing about this album is the presence of all four Beatles, along with a number of other stars which include Klaus

Voorman, Harry Nilsson, Nicky Hopkins, Martha Reeves, and Billy Preston.

"Photograph," the hit single, is a Harrison-Starkey composition sung by both, and it is one of the more packaged show numbers. Ringo performs a ricky-tick number that he wrote himself, "Step Lightly," and which features "the dancing feet of Richard Starkey, M.B.E." Other highlights include a Harrison composition ("Sunshine Life for Me") and a P & L McCartney work ("Six O'Clock"), both of which are fine, contrasting examples of both the writers' and Ringo's styles. The album features illustrations by Voorman, an interesting cover, and a bit of nostalgia with the old sixties hit "You're Sixteen" ("you're beautiful, and you're mine").

These two albums, along with this year's earlier works by Harrison (*Living in the Material World*) and McCartney (*Red Rose Speedway*) make a strong case for '73 being the year of the Return of the Beatles. They may even foreshadow the rumoured Reunion of J, P, G, & R. I urge you to get out and sample these works today.

One For Wendy - wherever

lady, look
i know how you feel
when you want to give yourself to THE WORLD
and say, look! look here! this is
art, what i've done. right?
but realize
that there are probably six hundred
like you in this state alone/ who say
i am unique i am a flower six hundred/
and each one as vitally important
as you are, or feel. it's wonderful.
but, look
this is a place
where you can't afford to claim
vulnerability, as i'm sure
it claims us all
before long—
and then you've got all these wilted flowers
and a lot of them not even bothering
to grow back up again.
what can be done with six hundred wilted flowers?
i don't
know.

Tim Jacobs

Though I've Found Another

from a song, by
Romeo Trajanus

As time goes on,
I'll always know
How lovely you were,
And how I loved you so.

Though the years have passed
And we're both not the same
The love has been undying,
And my heart still cries your name.

Though I've found another
It's you I've always loved.

And all through my life,
Your ghost and mine
Will forever love together
In the verdant fields of my mind.

And though I've found another, Anne
It's you I'll always want -
And though I've found another
It's you I've always loved.

Lieutenant Olmsted Lament

I was a neurotic psychotic
With a schizophrenic id.
Yeah, I was really messed up,
A crazy aimless kid.
The doctor kept me up
When I wanted to go down.
The nurses held me still
When I wanted to go round.

Well, I went to college
For a year or two,
Just outta high school
With nothing else to do.
The teachers, they were groovy,
Far out and far in.
I got a four point o
An' all I did was grin.

After escaping that,
My head was filled with facts.
I was really wound up tight
And never could relax.
Life was unexciting.
I worked nearly all day.
I ate, slept and never spoke
Cause I had nothing to say.

No, things were not going well.
The future looked black,
When an Army recruiter
Tapped me on the back.
He said, "Hey, hey kid!
I got a deal for you,
A lifetime of adventure
And lotsa money too."

Well now I'm in the Army
Wearin' O.D. green
And I really do enjoy
Being part of the machine.
I stand at attention
And do guard duty all day.
I got everything I need
And they tell me what to say.

Well this really might
Not be the job for you
Unless you're bored out stiff
And have nothing to do.
But me, I sure do like it,
Almost as much as school,
Obeying all the orders,
Keeping straight and playing cool.

C C Cookery

Oven Dried Beef Jerky

(low-fat, high-protein snack)

By N. Di Domenico

1½ to 2 pounds lean, boneless beef (flank or round steak),
partially frozen
¼ cup soy sauce
1 tablespoon Worcestershire sauce
1 garlic clove, sliced
¼ teaspoon pepper
¼ cup minced onion
1 teaspoon hickory smoke-flavored salt

Trim and discard all fat from meat (it becomes rancid quickly). Cut the meat in 1/8-1/4 inch thick strips 1½ inches wide. Partially freezing the meat before cutting makes it easier to slice evenly. Cut with the grain of the meat if you like a chewy jerky; cut across the grain for a more tender, brittle texture.

In a bowl, combine the soy sauce, Worcestershire, pepper, garlic, onion and smoke-flavored salt. Add the meat strips and stir to thoroughly coat all surfaces (meat will absorb most of the liquid). Let stand 1 hour, or cover and refrigerate overnight. Stir several times.

Shaking off any excess liquid, garlic, onion, etc., arrange strips of meat close together, but not overlapping, directly on oven racks or on cooling racks set in shallow, rimmed baking pans.

Dry meat at the lowest possible oven temperature (150-200 degrees F.) until it is brown, feels hard and is dry to the touch (4-7 hours). Turn meat at least once during cooking. Pat off any beads of oil. Let cool, then remove from racks and store in airtight plastic bags or in a jar with a tight fitting lid.

Keep at cool room temperature or in the refrigerator until ready to use. Beef jerky keeps indefinitely.

Makes about ½ pound.

3 teaspoons = 1 tablespoon = 1/16 cup = 1/2 ounce
1 pound (16 ounces) butter - 4 sticks = 2 cups

The Lazy Sunday Brunch

By P. Di Domenico

Ingredients:
1 package (6 oz.) frozen Alaska Snow Crab Meat
4 eggs, beaten
3 tablespoons butter

Prepare:
Partially thaw the crabmeat by placing the plastic package under cool running water. Cut the tip of the plastic bag and squeeze out any juices.

Set one empty bowl with cover aside for cooked crabmeat.

Heat skillet. Melt 1½ tablespoons butter.

Cook:
Cook crabmeat slowly. Pour out excess liquids as you cook. Set the cooked crabmeat aside in the covered bowl.

Wipe out the same skillet. Melt the remaining butter until it is frothy. Cook the eggs by lowering the heat and slowly pushing the eggs toward the center with a spatula. While the eggs are still moist, add the crabmeat and cook until eggs are firm but not dry.

Serve:
Serve immediately with toasted English muffins and jellies, hot tea and/or coffee.

If you also want to have a lazy Sunday afternoon, serve with a beverage of cold orange juice gently mixed with an equal amount of chilled Asti Spumanti.

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