

# Is R.E.M. album an *Automatic* purchase?

Rich "The Dickster" Howarth  
Capital Times Staff

The Dickster's album ratings are based on a five "D" scale.

## AUTOMATIC FOR THE PEOPLE R.E.M.

What happens when a band that was born and raised in college radio achieves commercial status? They put out an album like R.E.M.'s latest, *Automatic For The People*.

R.E.M. takes a definite turn towards the mellow side. Missing is the punch of the band millions have grown accustomed to. No "Rockville," "Radio Free Europe," or "Orange Crush" on this album.

Forget about "Drive," you'll be sick of hearing that on every radio station, including WPSH, in a few weeks, if not already. However, the album does possess gems like "Try Not To Breathe," "The Sidewinder Sleeps Tonight" and

"Everybody Hurts."

*Automatic* fulfills R.E.M.'s album requirements of ballads, instrumentals and strong lyrics, but something is missing

### Dick's Pix 'n Nix

this time. I waited for a solid, kick-ass R.E.M.-type song, but it never came. *Automatic* left me hanging. Perhaps I've just come to expect too much out of the band? **DDD**

### MONDO BIZZARO RAMONES

Everyone's talking about family values, but no one's talking about the new Ramones album, *Mondo Bizarro*. Their loss. This is the best Ramones album yet. **THE BEST!**

*Mondo* is a solid effort that sets a new standard of excellence for the Ramones--Joey, Johnny, Marky and C.J. (sorry, Dee-

Dee is no longer a part of the Ramone family).

The best thing about *Mondo* is that you can actually understand the lyrics. Honest. "Poison Heart," "Censorsh\*t," "I Won't Let It Happen," "It's Gonna Be Alright" and "Cabbies On Crack," are just a few of the songs that have helped *Bizarro* blast into top ten status.

With only one song over four minutes, *Mondo Bizarro* is typical Ramones--fast and furious. **DDDD 1/2**

### BONE MACHINE TOM WAITS

It sounds like Mr. Waits has gone off the deep end. Some people call it "virtuosity," I call it weird.

*Bone Machine* is a test in patience. It's like sitting through David Lynch's movie, "Eraserhead:" once you start watching it, you can't wait till it's over. The experience can be very painful.

Bluesy, howling vocals haunt *Bone* from beginning to end. I don't care how

good the lyrics are if I can't stand to listen to the music.

Sorry kids, this one sucks in a big way. Anyone want a free copy? **D**

### ELEVENTEEN DAISY CHAINSAW

This UK quartet catches the essence of the alternative movement perfectly. Driving, guttural guitar and spacey, psychotic vocals combine to form the chemistry of this band's intensely "moshable" music.

*Eleventeen* is a versatile, energy-laden powerhouse that will be played in clubs for years to come. There is no possible way to listen to this album without jumping out of your seat in a frenzy that resembles a fit.

Songs like "I Feel Insane," "Dog With Sharp Teeth," "Love Your Money" and "Pink Flower" provide *Eleventeen* with enough energy to light Middletown at Christmas. **DDDD 1/2**

# Omelets remain a quick and easy favorite

Ollie Russell  
Capital Times Staff

A man once said that every time he saw a chicken he felt like getting on his knees and kissing her on the beak. Most people are not that fanatical about eggs, but almost everyone enjoys a good omelet.

The basic omelet consists of eggs and water. Additional ingredients, such as American cheese and sliced turkey, bacon and cheddar cheese, or stir-fried onions and green peppers give omelets their different tastes.

Following are the recipe and directions for making a basic omelet. Additional ingredients are a matter of preference.

2 eggs  
1 tblsp. water  
1 tblsp. butter or margarine  
additional ingredients (optional)

Place a 8" or 9" pan on a the stove. Set the heat on medium. Put the butter in the pan and let it melt.

While the butter is melting, combine

the eggs and water. Mix lightly; do not mix so thoroughly that it becomes frothy.

Make sure the butter lightly covers the bottom of the pan and the bottom 1/2" of the sides. Pour the eggs into the pan.

Using a spatula, push the cooked parts of the omelet to the middle of the pan. After the omelet is 1/3 of the way cooked, lift up the cooked edges of the omelet and let the uncooked portion run onto the cooking surface.

When there are no runny parts left, put shredded cheese and other ingredients on half of the omelet. Using the spatula, fold the omelet in half to cover the ingredients. Turn the heat to low and let it set until the cheese is melted.

Turn the heat off and pick the pan up. Tilt it and let the omelet slide onto a plate. Add a little salt and pepper. Now you are ready to enjoy.

# Provost Leventhal receives two awards

Lori Gring  
Capital Times Staff

Ruth Leventhal, provost and dean, recently received two awards honoring her commitment to the community.

She received the John Baum Humanitarian Award, which is given to an individual who demonstrates commitment to the community similar to the standards established by John Baum, the late editor of the *Patriot-News*.

Leventhal also received the Athena

Award, which is given to a woman who has made significant contributions to her business and community.

Although the Athena Award is usually given to a woman, men who support women's achievement and professional goals are also eligible for the award's nomination.

When asked what motivates her to continue giving of herself and her time, Leventhal said, "It is exciting to be able to be involved and know you're making a difference."

Leventhal is involved with an extensive list of organizations including Chair of the Pennsylvania Campus Compact and Chair of the Capital-Region's 2000 Plan for Education.

When asked what she would like to see for women's advancement in the future, Leventhal said she would like women to become equal partners whose earnings match men's.

She also said she would like to see progress in providing quality childcare.

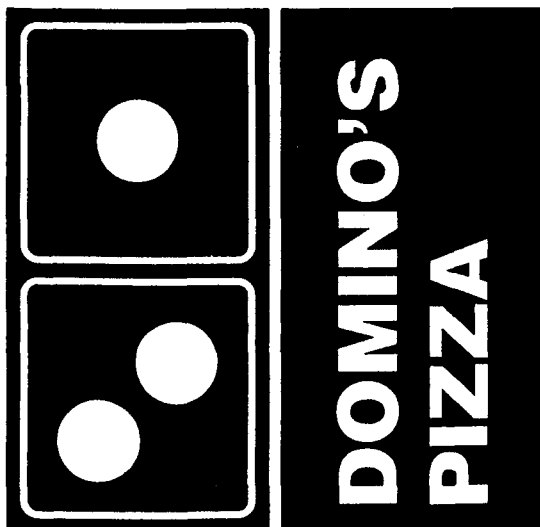
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