



Photos courtesy of mtr.com

Kellye's Sound WAYves

By Kellye Way
Music Reviewer
kjlw203@psu.edu

Band: Lifehouse
Album: Lifehouse
Release Date: 3/22/05
Number of Tracks: 12
Rating: ****

For their third album, Lifehouse seems to have found a niche where they are comfortable. With a softer sound than their previous two albums, the band shows that they have worked their way up to becoming mature, seasoned musicians. With this softer side also comes a better quality of sound. This album is not as hard-rock sounding, with tracks that are mid-tempo with an acoustic sound, rather than electric.

The first single from this album, "You and Me" slowly pulls us back to the late 90's Edwin McCain-era of love songs. Much of the album is kind of sad and very mellow, almost serving as a "soundtrack to a rainy day." Lead singer and lyricist Jason Wade has a deep, unique sound that will help set the group apart from other rock bands.

Taking credit for the band's positive reformation is their new producer, John Alagia, who has worked with artists like the Dave Matthews Band and John Mayer. With the combination of a new producer and a talented trio of young guys, Lifehouse has turned out a very impressive album. It is mellow and flowing, but still has the ability to hang with the rock crowd.

At this point in their musical career, the group's latest release would determine their longevity in the music business.



Band: The Shore
Album: Shore EP
Release Date: 8/3/04
Number of Tracks: 10
Rating: ***

Speaking of The O.C., coming to us from the sunny side of the country is California group The Shore with their self-titled debut CD. Lead singer and lyricist Ben Ashley is actually a Philadelphia native who has teamed up with some West Coast musicians to produce a flowing, cool rock album just in time for summer break. Ashley is credited with the creation of ten original and surprisingly well-written tracks on the EP, considering the youth of the group. Although most of the tracks sound pretty similar, all have a good beat, most are mid-tempo and won't sit too heavy in your stomach.

The Shore brings us back to an era of rock forgotten, and they have the talent to bring it back strong. A collection of positivity and soulful emotions, the band goes to battle for the fight for a better tomorrow, while so many other groups are giving into defeat in the here and now. Ashley's honeyed sweet voice and simple acoustic rhythms should help propel the band past the underground barrier and into full stardom.

With a sound similar to Oasis, The Verve, and Train, The Shore teeters on the edge of the Brit-rock genre, but with better tans.

Entertainment

Sophia, 'simple and genuine'

By Elizabeth Wingate
Staff Reporter
eaw191@psu.edu

It is said in Italy that, "Around the table we do not age." Be it the wine, the concerto of simply inviting ingredients serenading the palate, or the respite that comes from breaking bread in the company of friends, the Italian experience of eating is as fulfilling and delicious as the cuisine itself.

Adriano Isernia was born in Pozzuoli, a town in the province of Napoli in the Campania region of Italy. The landscape is one that would induce a small sigh of longing in most anyone; azure water dotted with fishing boats that has invited commerce since Roman times, nearby Phlegrean Fields whose thermal baths entice visitors with their restorative waters, and a climate that is wildly agreeable. But such picturesque tranquility is not the first thing that comes to other's minds when Isernia discloses his hometown, for Pozzuoli is also the birthplace of Sophia Loren.

Isernia's "Plan B" as he likes to say, was to open a restaurant when he turned 40, an outlet for his lifelong passion for cooking inspired by his mother, Antonietta. And so, when the time arrived, Isernia, a former apparel executive, and his family journeyed from Milan to Lancaster, before settling in

Harrisburg, and on December of 2004, Sophia was born. The restaurant was originally associated with the Italian-American Club of Harrisburg, but Isernia now operates the restaurant independently, as well as running the Tuscan Sun stand at Strawberry Square.

from his childhood, and he has created a lovely backdrop against which to enjoy his food. Buttery pale walls are simply adorned by watercolors of peppers and a beautiful mural gives diners a view of Isernia's Pozzuoli. Soft Italian music and flickering candles set such a mood that

glossed with olive oil is adorned with pestos of black and green olives, of creamy eggplant and of course, tomatoes, garlic and basil (\$5). A small tip: to be truly authentic, one must pronounce the word, "bru-sket-ah." The rest of the appetizer menu is equally enticing; gently fried calamari

like heaven (\$8). For a tapas-style evening, allow the chef to create an "appetizer carousel," (\$35) a bounty of appetizers and perhaps a spontaneous creation of Isernia's as well.

The seafood-laden menu offers many excellent entrees, all of which come with a salad and bread, and according to Isernia, "nothing takes more than ten minutes to prepare, everything is very fresh and you can taste each ingredient." Linguine with arugula and shrimp (\$20) is an experience your mouth will savor, as the peppery greens and juicy shrimp temper summer-sweet cherry tomatoes. The sauce, as all of Isernia's sauces seem to do, lingers in that rarefied stratus of light and depth, the richness of cream restrained by the acidity of tomato, a marriage of otherworldly proportion. Pair your entrée with a favorite wine; Sophia is BYOB.

Lobster ravioli (\$20) are generously filled and dusted with cheese and that same wonderful sauce, while Isernia's signature dish, Rotini Sophia (\$20), is an elegantly simple toss of zucchini, shrimp, and clams. Farfalle with salmon (\$16) is another classic, as well the dish that will set any heart, Italian or otherwise, aglow: spaghetti with clams (\$15), that intoxicating combination of white wine and olive oil kissed pasta.

SOPHIA cont'd on 12

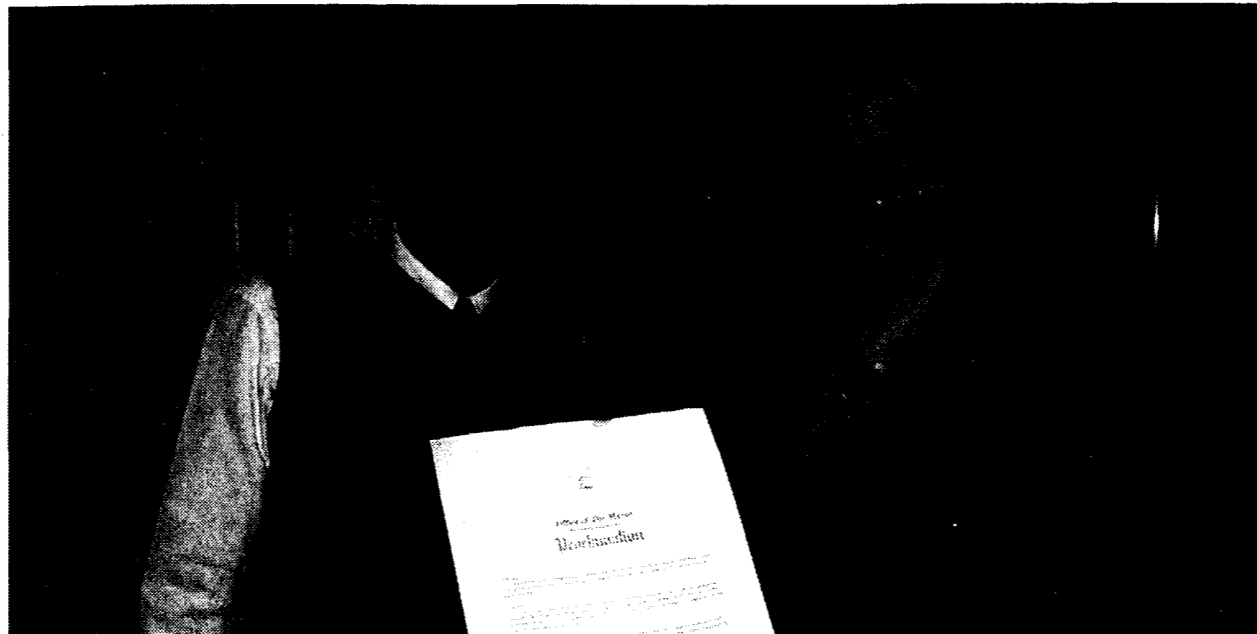


Photo by Elizabeth Wingate/Capital Times

From left, Adriano Isernia, owner of Sophia, meets with Harrisburg Mayor Stephen Reed. Isernia operates the restaurant independently, as well as running the Tuscan Sun stand at Strawberry Square.

Isernia's philosophy on food is this: "it must be simple and genuine...no New Age, fusion, or any other fancy description," he said in his gently lilting English. Isernia draws his menu from traditional southern Italian dishes, many of which he remembers

diners can't help but linger over their espresso and homemade cannoli just a bit longer.

As the menu states, "There is no Neapolitan that won't start a meal without a bruschetta," and you would do well to follow suit. Deliciously crisp, toasted bread

(\$8) with a squeeze of lemon are as lovely as jumbo shrimp sautéed in olive oil and white wine with a pinch of red pepper. Spicy blue mussels bask in a light broth of white wine, parsley, olive oil and garlic and make the fresh bread on the table taste

MTV's 'Real World' visits PSH

By Allyson Davis
Staff Reporter
amd367@psu.edu

Even after losing his luggage at Harrisburg International Airport, Brad Florenza from Real World San Diego and the Inferno had plenty to say. On Thursday March 24, Brad gave a presentation and discussed many topics that affect today's college students.

Florenza talked about diversity and alcohol abuse. He asked whether or not we felt we had diversity on campus, and amazingly, everyone said they felt that there was not enough. He then discussed alcohol and its effects on people. Florenza, who was arrested twice for

alcohol abuse, asked how many people had been affected by a drunk driving situation; more than half the students raised their hands. Florenza shared a college story about how he lost friends in a drunk driving accident. He summed up his touching story by saying, "The people you come in contact with and the choices people make, will affect you greatly."

After those important issues, Florenza then chose to lighten

the mood and talk about his experiences on the shows. The

very first question from the audience, was of course the inevitable, do you still talk to Cameron? Brad said, "Yes I do. We are

great friends!"

He talked about the Real World more in-depth. He said, "There is basically nothing real about it. There are always cameras in your face. The job they have you work, you make about \$150-200 a week, you live in a beautiful house, and you have no responsibilities. What is real about that?" He also said, "The money is good, but the memories are priceless," Brad says.

Florenza then switched to the Inferno. Of course he was asked who won, but Florenza did not cave and only offered that the people are crazy.

After the presentation, audience members gathered in the Gallery Lounge for picture/autograph session. Florenza was really friendly and talked with everyone. "I found his presentation interesting and enlightening because you got an understanding of his experiences. We got to know the person behind what is seen on television," says Janelle Etnoyer, PSH student.

Florenza learned a lot from his Real World and Inferno

"The people you come in contact with and the choices people make, will affect you greatly."

-Brad Florenza,
The Real World



Photo courtesy of realityreel.com

Reality TV star Brad Florenza discussed with students how the Real World is far from being 'real.'

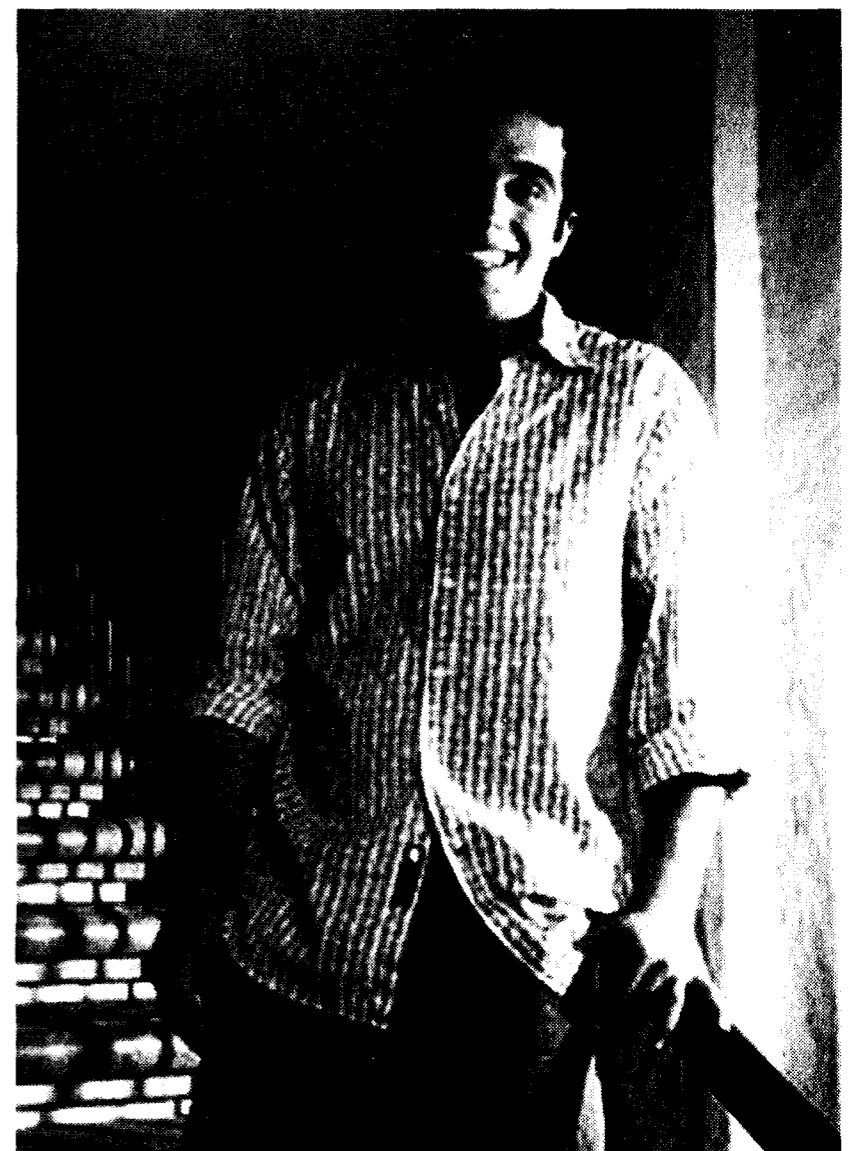


Photo courtesy of community.reality.tworld.com

Brad Florenza from Real World San Diego visited PSH March 24 to discuss diversity and alcohol abuse.

experience. He didn't expect MTV to show his entire personality, but that is how the storyline is created, through the different personalities. Florenza said, "I am not one to live for regrets," and we should all take his advice!

DID YOU KNOW?

Brad Florenza has not only appeared on MTV's The Real World, but also on The Inferno