

Entertainment

New Night Club — Sapphire Rocks

By David Metcalf

Why should you bother with expensive cd's or repetitive radio? Why should you hassle with Delaware Avenue, traffic, parking, fake ID's, and bouncers?

On Saturday, September 7 The Sapphire Beach Club opened in Norristown. For those of you who remember Ground Zero, The Asylum, Pulsations, and The Underground, this is the newest club in their tradition. Mike Urban, the owner/manager of the Underground, which closed down this summer, has reopened with a new name, new look, new location, but the same great music.

Don't be discouraged by the area's reputation, either. Sapphire has its own free, lighted parking lot and sufficient security, and there has yet to be a problem.

The club is expansive, with a large main room and dance floor, a nook for the pool table, and a separate lounge. The main room has the dance floor, plenty of tables and chairs, and the DJ booth. There are also concessions. The Lounge is furnished with sofas and is done in a college theme. If you bring your favorite school's banner, Mike will gladly put it up.

The week starts with Modern Rock Wednesday. It is a 17-24 college night and goes from 8pm to 1am at a cost of \$6. If you listen to the radio, you've probably heard of the DJ, Steve Singer. In addition to doing Sapphire, he does three nights a week at Sanctuary and now has his own room Sunday night at Egypt. Steve also used to work Pulsations. He is a premier DJ with great selection, he's good with requests, and he's an all around nice guy.

Friday night is the other modern rock night, spun by DJ Moe Green. He spent the summer, six nights a week, as DJ at The Tide on the Jersey shore and now does the huge dance party at Saturn on Sunday nights. He's a friend of and was recommended by Steve Singer, which puts him on the A-List. He does a great mix of all types of modern rock. Friday is under 21, which avoids all the ID hassles and cost \$7.

Finally on Saturday night it's Club and Techno. The DJ is DJ Rob, who also works at Brownies by the Bay. This is a sharp left turn from the other two nights with a collection of eternal dance classics and current dance and hip-hop as well as techno. It is under 21 and \$7, too. Sapphire is the only club around with an under 21 Friday and Saturday.

The club is constantly being changed and improved. The effort is to have Sapphire different everytime you go. It may not be as obvious every time. There may be new palm trees or chairs, which stick right out, but other times there may be more subtle differences, such as new lights and speakers.

This is the most recent in a long line of good clubs, but as any business, it starts out slow but it is growing. If you stay with it and become a regular, you'll get to know everybody and enjoy it that much more. For more information or directions, call (610)272-5533



Delco celebrated Unity Day on October 2 with brief comments by students such as Sajda Brown (top), president of BSL and with music by NR6 (bottom, L. to R.): Tim Hillabush (bass), Zach Brown (lead vocals), Barry Baker (guitar) and J.R. Thomas (drums).

Kiss Me Where It Smells Funny

By Paco Laborde

The Bloodhound Gang, local music heroes via western Philly suburbs, are at it again with a new album, new members, and a new sound. *One Fierce Beer Coaster* hit stores September 3 and is gaining popularity quickly.

Their first single "Kiss me where it smell funny" can be seen on THE BOX and 120 Minutes. Other songs include "Asleep at the wheel", "Why is everybody always picking on me?", and "Boom", with guest appearance by Vanilla Ice.

The album's sound ranges from rock-steady punk to funkadellic disco. It's like putting George Clinton and the Parliament Funkadellic in a wrestling ring with Slayer.

So if you want to sooth your soul and rock your lame ass, check this album out.

They're coming on tour with Sugar Ray in November. Check your local listings.

Sushi, Sake, And Sea Urchins

By Rich Passarella

I was taking my girlfriend out to dinner, I asked her what she felt like having. She wanted sushi. Me having an open mind and she holding a ready whip, we went to *Tsukiyama* (Haverford Ave. and City Line) to discover what kinds of salmonella they grow in Japan.

Well, my girlfriend seemed to know what she wanted, and ordered us a slew of different kinds of sushi (with rice) and sashimi (without rice). I only knew one thing that they had on the menu: Sake.

You know, hot rice wine. They serve it in little bottles accompanied by small cups that bear a suspicious resemblance to shot glasses. I immediately discovered why the Japanese are ahead of the world economically. That stuff is great! After two bottles (each about 5 inches high), I had a warm feeling in my tummy and a warmer feeling in my face. My feet were probably pretty warm, but I couldn't feel them.

For our first course, we had toro, which my girlfriend assured me was a delicacy. When I thought about what delicacies they have in other countries,

Jason Is Back For Trivia Week

By Paco Laborde

Did you ever wonder what Jason's last name was in *Friday the 13th* or where in Pennsylvania was *Night of the Living Dead* filmed?

All these questions and many more can be answered in the Lion's Den the week of October 28 through November 1 during common hour. The SGA will feature horror films on the big screen tv and you will also have a chance to win prizes answering horror trivia. Get ready for some gore, because there's plenty to go around.

By the way, Jason's last name is Voorhees and *Night of the Living Dead* was filmed in Allentown.

like snails, fish eggs and boiled dirt, I was a tad hesitant. After the fourth bottle of sake, however, you probably could have fed me a human heart, (baked, not fried) and I wouldn't have cared. So I ate the toro, which is actually the belly of a tuna. It wasn't too bad.

We then had futamaki rolls, which are a conglomeration of weird ingredients like eggs, fake crab, spinach, squash, a Japanese pickle (whatever that is) all wrapped up in rice and seaweed. Then there were the yellowtail rolls, which are a kind of fish wrapped in rice and a sesame roll.

We also had yellowtail sashimi, which was just the fish. A note: raw fish is kind of chewy, and make sure you masticate well, otherwise, it hurts to swallow. My girlfriend also assures me that it is prepared so that no diseases can be contracted. I still haven't figured out how much preparation goes into raw fish, but, apparently, there is some. Anyhow, I'm not sick (yet), so I guess it's all right.

OK, back to the menu. Next came maguro, which is a different part of the tuna than toro, and is not considered a delicacy. And with it,

came, yes, you guessed it: another bottle of sake.

Then the final course, which I ordered all by myself (I'm a big boy now!): Sea urchin.

It came wrapped in seaweed, which, by the way, is pretty good, and it looks like strawberry jelly.

It tastes like....

Well, it kind of tastes similar to....

Hell, it tastes like sea urchin. A tip for those of you with adventure in your heart and suicide in your belly: make sure you have sake on hand before, during and after eating sea urchin. Sake is hot and strong flavored, and makes you feel clean.

After six bottles of it, you feel very clean!

Then it came time to pay the tab. Thank God, again, for that Sake, because if it hadn't made me so mellow, I might have flipped out on our nice waitress. The bill was approximately \$65.

My end decision on sushi? It's good, and eating it is quite an experience, but for the money you pay, you might be better off going somewhere else. If you decide on sushi, remeber that Sake makes the whole experience far better.



Johanna Licciardello views the Bangladeshi art exhibit in the library with Dr. Adam Sorkin, professor of English. Photo by Greg Jurkowski