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Pan's Labyrinth gives due credit to cinema

by Aaron Palmer Managing Editor

Guillermo del Toro's most recent film, *Pan's Labyrinth*, is generating much controversy, but not for typical reasons. The film has generated lots of hype based off of its trailers, has won numerous awards, made every critic's top ten list and, despite its late release,

I was lucky enough to find it playing in one theatre since it recently broke though to mainstream cinema and was astounded by its creative story, dark overtones and brilliant visual effects. The film portrays a young girl who follows her pregnant mother to live with her new husband in Northern Spain in 1944. The Spanish Civil War is on the fritz, but the area is



could be in the running for the Oscars. The controversy stems from people's concerns that a movie filmed entirely in Spanish, with English subtitles, is finding itself at number 1.

still dominated by repressed fascism led by the unruly father. The story shows the injustice of such a time and they ways the young girl copes with it all. She creates a fantasy world to escape into after being led by Pan (who is nine feet tall and could be mistaken for the devil) through various tasks and confronts various horrific characters.

The two stories parallel each other well and each gets more thrilling as the film progresses. Though not for the faint of heart, the story comes together like a fairy tale, just not one for kids. Through its development, del Toro creates a few of the most unnerving scenes in a war or a horror film. One scene in particular, you want to scream at the girl not to "eat the fruit," for you can see what is about to awaken behind her.

It's refreshing to see a creative film with stunning visuals hit the big screen without having to rely on a star to carry or ruin it. Hopefully this will bring more attention to foreign and independent cinema, which seems to be where all the creativity is these days. Though fantasy may not be your cup of tea, this is something that has a little more depth to it and still looks better than most CGI crap coming out of Hollywood. Put this on your list, because I'm sure you will hear more about it soon.

HOROSCOPE

Aries: Saturn is sucking up all your funny and the oracle does *not* like this. We recommend you take some vitamins. Lucky Color: Judgment Garnet

Taurus: Well your bird is gone now and it's back to the grind. Never fear, there are plenty of Land Ursula's to make fun of. Lucky Color: Commie Red Gemini: Missing something? Of course you are, you an absent

minded freak. Get a planner. Lucy Color: Rawhide

Cancer: Success is your forte today. Get all those looming boring assignments done and go have y our self a stiff drink to celebrate. Lucky Color: Gin.

Leo: Boss giving you a hard time? Sue them! And then run your ambitious claws through the gold. Lucky Color: Dough

Virgo: Tired and bored huh? Go to Java City and spend your lack of food dollars and then you may be a lil' more perky. Lucky Color: Old Coffee Grounds

Libra: Heart felt notes may be found in your mail box—the oracle doesn't know or care whether it's the electronic of physical versions, just look. Lucky Color: Manila

Scorpio: Boys boys boys or girls girls girls—or whatever it is you like. Better run after them or you'll be left in some serious emotional dust. Lucky Color: Rotten kiwi green.

Sagittarius: SO you survived the canning people? Congrats—that's your lucky bits for the week. Lucky Color: Aluminum Capricorn: Ever wonder why you're a fish and a goat? Ask Neptune, 'cause the oracle ain't know. Lucky Color: Cod Scale. Aquarius: Teeth and diseases are out of your mind now because you've seen the doctor. Celebrate because you're the birthday month and that means stuff! Lucky Color: Birthday Cake Blue.

Pisces: Stay away from old loves because they will suck your soul into oblivion or into nasty apartment beds. Lucky Color: Dirty Hotel Sheet.

Yields 4-6 servings.

Ingredients:

1 -2 lbs of stew meat, like lean beef

1 cup chopped onions

1 cup of chopped celery

1 cup of peas (optional) Small bag of baby carrots

Small bag of baby carrots 5-8 potatoes (depending on size)

 V_2 -1 Cup Beef Broth (may be from bullion)

1-2 cups Apple juice or wine

1-2 bay leaves (optional) Small amount of flour Salt, Pepper, onion powder, garlic powder

Cooking with Tex GERMAN BEEF STEW

Brown meat with olive oil in a stew pot, adding a little flour to thicken. Add celery and onion and sauté until translucent. Next, add enough beef broth to just cover the meat. Add potatoes, carrots, peas, bay leaves and the secret ingredient to German Stew— apple juice. You may substitute with 1 cup of wine, but this will yield a less authentic taste.

Simmer on the stove for 1-2 hours, stirring often. Take care not to let it burn.
Serve with hot biscuits, salad, and even a side of red cabbage seasoned with vinegar and apple cider.
Follow with hot apple pie or apple strudel with ice cream and you will have a robust German meal. This foolproof recipe is perfect for a winter day.