

BC's 'The Glass Menagerie' explores the power of memory

The Brevard College Department of Theatre Studies is proud to present Tennessee Williams' 1944 domestic classic, "The Glass Menagerie," Nov. 18 through 21 in The Morrison Playhouse of the Porter Center for Performing Arts.

The action, seen through the memory of Tom Wingfield, takes place in the modest, southern home of the Wingfield family—Amanda, an overbearingly genteel southern belle; Tom, her world-weary son; and Laura, Tom's timidly innocent sister. Set in the 1930s, the play exhibits the desperation and ambition of Depression-era America.

The production, directed by guest artist Michael Lilly, will feature the talents of freshman Emily Glover (Amanda), juniors Kaitlyn Wood (Laura) and Adrian Wagner (Tom), and sophomore Kyle Jackola (Jim O'Connor).

Performance doors will open at 7:30 p.m. on Nov. 18-20. Curtain time for the evening shows is 8 p.m. A matinee will be held at 2 p.m. on Sunday, Nov. 21. The doors for the matinee show will open at 1:30 p.m.

Tickets for the performance are \$10 for adults and \$2 for students, with a student ID. They may be purchased in person or over the phone with a credit card from 10:30 a.m. until 1 p.m. Monday through Friday at the Porter Center Box Office.

The Box Office will be open one hour before the performances.

For more information on tickets, please contact the Porter Center Box Office at (828) 884-8330.



Adrian Wagner plays Tom Wingfield in the upcoming Brevard College Department of Theatre Studies' performance of "The Glass Menagerie."

A benefit concert for the Rise and Shine Freedom School, featuring Charles Pettee and Folk Psalm, will take place at the Porter Center on Friday, Nov. 12 at 7 p.m.

The theme of the concert will be sustainable agriculture through the medium of the agrarian psalms and their message for God's stewardship of Earth and our charge to be wise and just stewards.

Tickets are available at Highland Books, the Neighbors In Ministry office at Bethel "A" Baptist Church, and at the door.

A Working Man's Meatloaf from Chef Boy-ar-Dave

Average Cost of Meal: 10-12

Time of Preparation: 10

Cooking Time: 1 Hour and 30 Minutes

Serving Size: 5 or more

Ingredients:

- 1 to 2 pounds ground beef
- 1 egg
- 1 cup ketchup
- 1 tablespoon Worcestershire sauce
- Salt and Pepper
- 1 chopped onion
- 1 chopped green pepper
- 1/2 cup bread crumbs

Instructions:

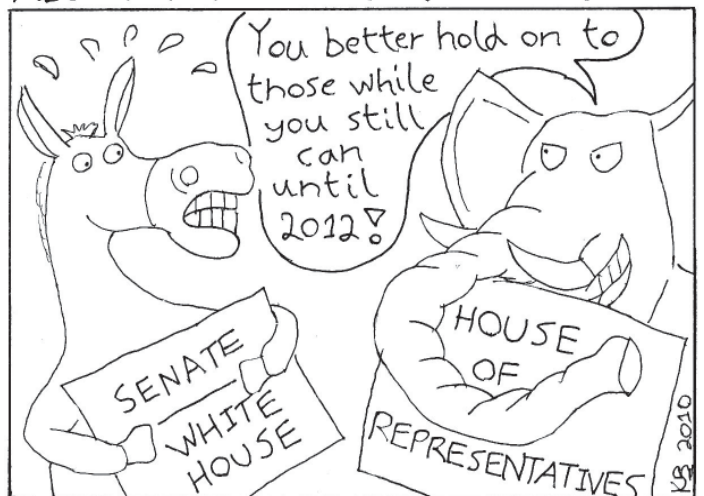
Preheat the oven to 400°.

Finely chop the onion and the green pepper. In a large bowl combine the ground beef, onions, peppers, Worcestershire, egg, bread crumbs, and ¼ cup of the ketchup.

Mix it all together and on a baking sheet form the mix into a shape resembling a bread loaf. After the mold is made cover it with the remaining ¾ cup of ketchup and bake for half an hour at 400°.

After half an hour back the temperature down to 350° and bake for an hour.

MIDTERM 2010 ELECTION RESULTS



Cartoon by Karam Boeshaar