

Preview: 'The Walking Dead'

By John M. Climer / Alex McCracken
Editor in Chief / Staff Writer

AMC's new series, "The Walking Dead," premiered with a bang; actually, several bangs. Frank Darabont, director of *The Shawshank Redemption*, carries his big screen excellence over to the AMC network to make a zombie apocalypse series centered on interpersonal drama.

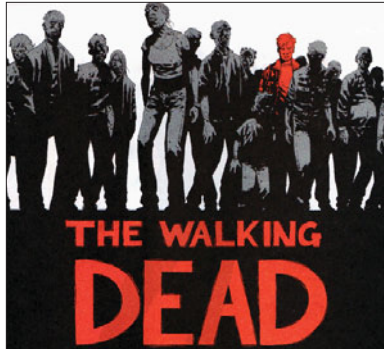
Recently, the zombie apocalypse genre has been monopolized more by large budget film productions, but AMC has stripped the film industry of its strangle-hold on this genre with "The Walking Dead."

The series focuses on Sheriff Rick Grimes, who is wounded in the line of duty pre-apocalypse and awakens alone, confused and startled in a hospital bed, post-apocalypse.

While this theme appeared in the cult hit "28 Days Later," "The Walking Dead" establishes its own original storyline when Grimes immediately wanders out of the abandoned hospital to discover hundreds of dead bodies, and in the next scene, that his wife and child have disappeared.

The storyline of the series is compellingly driven by succinct dialogue, amazing special effects, relatable characters and back-to-back scenes of hair raising brushes with the undead.

To avoid spoiling the pilot episode, we'll go no further, except to say that Grimes takes out on a mission to find and save his family and if the entire series is as great as the first episode, AMC will be setting a new standard in the zombie apocalypse genre with "The Walking Dead."



Baby Ruth Bars

from Chef Boy-ar-Dave

Average Cost of Meal: \$10 - \$15

Time of Preparation: 10 minutes

Cooking Time: 10 minutes

Serving Size: 10 or more

Ingredients:

- 1 cup of sugar
- 1 cup of light corn syrup
- 1 ½ cups of crunchy peanut butter
- 4 cups of Special K cereal or Rice Krispies
- 6 oz butterscotch morsels
- 6 oz chocolate chip morsels

Instructions:

- In a medium sized pot boil 1 cup of sugar and 1 cup of light corn syrup.
- Remove from heat.
- Add the peanut butter and cereal and mix well.
- Press the mixture into a 9 x 13 Pyrex pan.
- Melt the butterscotch and chocolate morsels and pour over the top of the mixture.
- Place in the fridge for at least 1 hour to set.
- Cut into squares and serve.

Man, Fire, and Iron: BC's annual iron pour

By Jacob Liske
Staff Writer

On the eve of Halloween, man, fire and iron converged at Brevard College to do the annual iron pour. This is no small undertaking — a group of about ten to fifteen people is needed to make the production go smooth.

Casting from iron into molds is something that has been done for thousands of years and is still practiced today. It is truly a dying art form and has been banned from other surrounding campuses such as Western Carolina and UNC-A.

The process of melting iron is one of simple complexity. There is a large furnace like sculpture that is referred to as a copula. Inside of the copula is a large amount of coke, which is a larger version of charcoal. Adding about seven pounds every few minutes helps to super charge the heating of the copula.

Once the copula is at about 2800 degrees Fahrenheit it's time to add charges of iron into

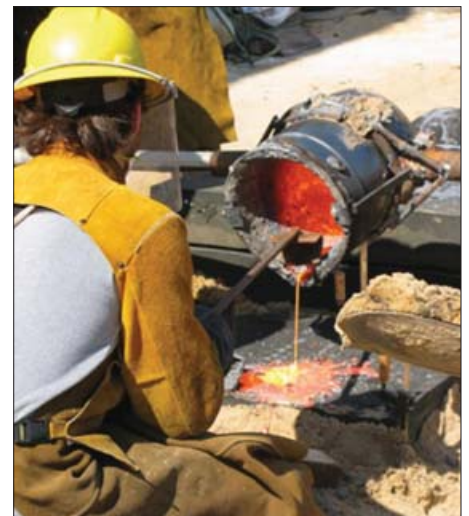
the copula. The first tap is when the first molds are cast. This is thick iron, due to the fact that it has not been heated as much as the following taps will be.

The molds that are cast into are referred to as sand molds. These molds are high grade blasting sand and they are then mixed with a special blend of resins and other chemicals that help to ram the sand around the shape that will be cast. Once the sand hardens and the shape is removed from the mold, it is ready to cast.

It is a very intriguing and fun process, but it is also dangerous. There is a high risk of injury associated with iron pours.

This last iron pour at BC welcomed many visitors from Appalachian State University and other friends of the Brevard College Art department. With no real major injuries this year the pour was a definite success.

A lot of the cast iron pieces that were cast this semester will be used in the sculpture that will be making an appearance around the art building coming up at the end of this semester.



If anyone is interested in attending the next iron pour as a spectator, there will probably be another this spring. It is a definite experience that one is sure to remember and a truly dying art form in this world that we live in today.