

BC hosts Zumba for Japan

Brevard College's Center for Multicultural & Service Initiatives is teaming up with Hiro Martin, a local Zumba instructor, to raise funds for victims of the recent earthquake and tsunami in Japan.

Zumba for Japan – which will include a Latin-inspired dance-fitness workout and a Silent Auction – will be held from 2 p.m. to 4 p.m. on Sunday April 3 in the College's Auxiliary Gym.

All proceeds from the event will benefit the American Red Cross' Japan relief initiatives.

Zumba instructors from Brevard, Asheville, Hendersonville and Horse Shoe will be there to help participants work up a sweat. Participants will also have an opportunity to bid on a number of items in a Silent Auction.

Companies and individuals who have donated Silent Auction items include: Chaff McIlhenny; Judith Duff; John Dodson, Pete Mockridge, Charlie Parker and Jason Serres (Mud Dabbers); Nick Friedman (The Duckpond Pottery); Mountain Forest Studio; Amy Biamonte; Lauren Weed; Fry Nursery; SORA; Poppies market; Fideauz's Friend; Cielito Lindo; Betsy (Kitty) Edwards; Curves; and Hiro's Workshop. Additional items are expected to be added to the Silent Auction this week.

Tickets are \$12 in advance and \$15 at the door. Tickets are available at the Brevard Racquet Club, Rockin' Robin, Curves and Hiro's Workshop.

For more information, please contact Hiro Martin at hiro@citcom.net or 828 553-1164. To learn more about Zumba fitness, visit www.zumba.com.

WANTED

Staff members to write, report, photograph, draw, edit, and sell advertisements for the student newspaper.

The Clarion needs your help! As a volunteer staff member, you can

- Earn academic credit in COM 106
- Get a cool T-shirt for a job well done
- Looks good on a resume or grad school application (ahem, Brian)
- Get berated by the editors
- Get access to the office in MG
- Jim Carey impersonator wanted
- Reap financial rewards for serving Brevard College

Staff meetings are open to all
Fridays at 11:30 a.m.
in M-G 102

Fries Quatro Queso Dos Fritos

from Chef(s) ...Brian and Dan

Average Cost of Meal: \$5-10

Prep Time: 20 Minutes

Cook Time: 35 Minutes

Serving Size: Brian and Dan

Ingredients:

6 potatoes (round as possible)

6 slices bacon

Beer Batter:

1 cup flour

1 teaspoon salt

1/4 teaspoon pepper

1/2 bottle beer

oil for deep frying

Cheese Blend:

2 tablespoon butter

2 tablespoon flour

1 cup milk

2 oz Velveeta

2 oz Monterey Jack

2 oz Colby

2 oz Sharp white cheddar

Ancho chili sour cream:

1/2 cup sour cream

1-2 tablespoons ancho chili powder

Instructions:

1. Cook bacon
2. Par boil potatoes: Cover with room temperature water and bring to a light boil. Boil 10-15 minutes, depending on size. Done when easily pierced with a toothpick. Take off the heat and immerse in cool water.
3. Make cheese mixture: In small saucepan, melt butter. Mix in flour. Gradually whisk in milk (it must be warm to avoid lumps) and bring to boil. Lower heat. If you have time, let it cook on low (while stirring regularly) for about 15 minutes; this will get rid of the flour taste. Add cheeses and stir constantly until melted. Let cool, stirring occasionally.
4. Inject cheese: Use a decorating bag with the smallest nozzle you can find for this. Fill bag with cooled cheese, jam nozzle into potato, wiggle it around a bit, squeeze.
5. First Fry: Preheat oil to 375 degrees. Fry potatoes in small batches until golden brown, about 2 minutes. Place on rack to cool.
6. Second Fry: Mix ingredients for batter. Dip potatoes in batter and fry again until golden brown.
7. Blend chili powder and sour cream. Serve on side with bacon.

Editor's Note: If you prepare this, please contact Brian Burgess at (704)473-7247 and share.