

Fugazi's energy proves hardcore isn't dead yet

By RANDAL BULLOCK
Staff Writer

And Nietzsche came down one time again and spake thus his stony words — "Hardcore is dead" — to the huddled masses. A light appeared, whispers were exchanged and the believers shook their shaven heads...

Yes, the massive, growling beast, the most abrasive protest music since Joan Baez, is toothless and drooling, a timely example of entropy wresting the order from an established system, leaving only various pockets of misdi-

rected energy to delight the small brains of people from towns not much larger...

Or so it would seem, at least. The DIY attitude that struck the heart of hardcore and fueled it also contained the seeds of its known destruction. As every kid with a hole in his jeans and snot in his mouth picked up a guitar to gripe, another slash was sunk into the shins of the beast, already busily thrashing its way into irrelevance and self-parody.

But (pause for wistful sigh) the day when the beast was healthy was not so long ago, and the masters of the craft are still young enough to understand and feel the dynamic while at the same time having aged enough to realize that the old ways are in need of a transfusion.

Ian MacKaye, a founding father of hardcore and the epitome of the positive end of its spectrum (the nihilistic antithesis being the late Darby Crash), is still dedicated to creating socially-conscious music with muscle enough to force you to flex your head. His new outfit, Fugazi, (aptly enough, a slang term from the Vietnam era meaning "f--ked-up situation") understands the current dilemma of hardcore and seems bent on remedying it.

But if I said Fugazi was Ian's band, I didn't mean it. With help from other hardcore veterans Guy Picciotto (guitar/vocals) and Brendan Canty (drums) from Rites of Spring, and bassist Joe Lally rounding out the rhythm section, Fugazi performs and exists as a unit; a unit with an explosive elasticity

that snaps your head back at the same time that it reprimands you for not keeping it upright to see what you are doing in your life.

And if I said this was hardcore, I didn't mean that either. The rhythms here rarely approach the breakneck abandon of classic hardcore, but instead maintain intensity with some wicked, white-boy funk grooves that virtually crackle with potential energy just before blowing up right in your face.

So this is a sort of neutron dance record, right? Well, not exactly, unless you are open enough to consider the channeling of the energy that used to go into tearing clubs apart into a focused force "dance." Fugazi seems determined to unify the disparate elements that once thrashed

against one another in the stage-side pit into a cohesive, viable force-with-purpose, a concerned youth movement that puts the blame on us as individuals and not on the "Establishment."

If Fugazi's ploy works, and judging by the music at least, there is no reason why it shouldn't, the positive "message" of the band's lyrics could easily take root in the listeners and change the way they look at rape and apathy (just two of the lyrical concerns) better than hardcore ever could. That is, of course, only the vague dream, a long-term concern. The first and most important response would be to shake your ass to what hardcore has matured into and shake it like you mean it.

Nietzsche would want it that way.



By CATHY MCHUGH
Omnibus Editor

Let's chat for a while about those words for love and romance and all that syrupy trash we know and love. You know — terms of endearment.

Dear, dearest, darling, sweetheart — all are basic standbys, which aren't too annoying, just kind of boring. But couples who go around in public calling each other by the "pet names" they created all by themselves deserve a special place in hell. Could their given names really be so bad that snookums, lovelumps or sugarbritches could possibly be any better? These are usually the same ones who seem to revert to age three in the presence of their BA-BY, babyface, babycakes, babydoll/dollbaby or babe.

But listen, ladies, it gets worse. Aileen Pace Nilsen comments in her article titled, "Sexism in English — A Feminist View," that American women are consistently discriminated against and locked into stereotypical roles by the very language they speak. It's interesting to note that the stereotypical standbys for women include types of food.

"Why you just look good enough to eat!" or "You have a peaches and cream complexion." You don't hear too many men being complimented in this manner. Nilsen's list also includes: cute tomato, sharp cookie, sweetie-pie, honey, sugar, dish, peach and cheesecake. To these you can add pumpkin, muffin, cupcake and sugar-pie. No wonder women are constantly paranoid about their weight.

To get off this feminist kick, think about how good friends around this campus refer to each other. If a girl calls another girl a bitch, whore or slut, she may not mean anything malicious by it — they're probably roommates. Guys do this too, but the examples I heard weren't fit for publication.



Just A Taste! RESTAURANT GUIDE



AMERICAN

Hams

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Famous for our home-made chips and fries, deli style subs and sandwiches, burgers and homemade soups. Wide selection of imported beers along with yard and half yards of beer. Ten foot wide TV screen. Open 11 A.M.-1 A.M. Monday through Saturday, 11 A.M.-midnight Sunday. ABC permits. Mastercharge, Visa and American Express.

COFFEEHOUSE

Columbia Street Bakery and Coffeehouse

107 N. Columbia St (next to Copytron) 967-9150. Homemade soups, salads, sandwiches, spinach turnovers, and more. "Best chili in town." -Anon. Plus fresh muffins, pastries, brownies, cookies, breads. Beautiful birthday cakes. With fresh-roasted coffee, cappuccino, teas, juices... Informal atmosphere, reasonable prices. Open all day through late evening, everyday.

GREEK

Mariakakis Restaurant and Bakery

Famous in Chapel Hill since 1963, offers a variety of famous Greek pastries and breads made fresh daily in its on-premises bakery. Pizza is the restau-

rant's trademark but many authentic Greek dishes are offered along with sandwiches, homemade barbecue, chicken, seafood and 60 brands of domestic and imported beers and 25 wines.

INTERNATIONAL

Marco Polo International Restaurant.

Chefs from Italy and China prepare fabulous dishes from the finest provinni veal, stuffed clams, to szechuan shrimp. Thailand chicken and spicy Indian curried dishes, pleasing the most critical palate. Come for a casual lunch or delightful dinner. The average price of our 100-item dinner menu is about \$8.00.

Cisco, Charlie and Chang

As the name suggests, our menu offers a delectable variety of international cuisines. Mexican, Oriental and Cajun American specials make your dining experience unforgettable. Popular entrees include a mesquite chicken sandwich, New Orleans Cajun seafood gumbo and orange beef. All ABC permits including domestic and imported beers. Deck or inside dining.

ITALIAN

Il Palio Ristorante

There is no spectacle in all of Europe like The Palio in Siena, Italy. In

Chapel Hill there is no finer dining than that at The Siena Hotel. Il Palio serves breakfast, lunch and dinner. Its highly trained chefs prepare magnificent Italian cuisine that is served by attentive staff in an elegant setting.

MAGICAL

Brass Rail

Come enjoy "Magic at Your Table" on Fridays and Saturdays at The Brass Rail, 1301 E. Franklin St. 933-1323. Steaks, grilled seafood and chicken dishes served in an elegant atmosphere provide for a special evening that won't kill your budget.

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Original Hand Made Pizza (thinner crust) and Pan Pizza (thicker crust) are both available for delivery. A 33 minute delivery guarantee makes UP the best delivery deal in town. Nightly from 10 P.M. until 2 A.M. there are late night specials on both 12" and 16" pizzas. Call for more details. 968-9999.