

#### At the Bordeaux

Flo Cohen as Mrs. Mullen shows some attention to Jack Williams, who plays Billy in the current Bordeaux Dinner Theatre Production of Carousel. The show will be presented Thursday through Saturday until September 1.

# 'Carousel' provides an enjoyable evening

#### By Dan Norton

Any understanding of Rogers and Hammerstein's "Carousel" is full of challenges and the cast at Bordeaux Dinner Theatre meet most of them.

The setting is turn of the century New England and the story centers on Billy Bigelow, a barber at a second-rate carnival carousel and Julie Jordan, a mill worker who reaches beyond the usual infatuation directed at Billy and shows him love.

Tossing all caution aside, these two ignore friends and employees and are quickly wed. They are unemployed and penniless but they are at least together, but all too soon the repercussions of their brashness cause their world to crumble. In an act of desperation upon learning of Julie's pregnancy, Billy is easily led to participate in a robbery by the seedy sailor Jigger Craigin.

Jack Williams and Miriam Beecher do well as the star-crossed lovers and both are effective vocally especially in their duet of "If I Loved You."

Comedy provides some of the most entertaining moments of this show, notably Frances Ellerbe as Julie's sidekick and confidant, Carrie. Miss Ellerbe's vocal abilities in the song "Mister

### A Review

Snow" and her scene with Jigger Craigin (John Thompson) are delightful.

Thompson shares the comedy spotlight again with Flo Cohen as Mrs. Mullin, Billy's former employer who longs for her former star attraction to give up married life. Their exchanges are excellent as they each make the most of their respective roles.

Joan Northern is pleased as Julie's aunt Nettie but lacks the warmth needed to make the character endearing. Her delivery of "You'll Never Walk Alone" was well done. The chorus at times seemed to lack energy and motivation and relied on the fine work by Tom Michael and the Bordeaux orchestra to cover a noticeable lack of enthusiasm. Chorus standouts were veteran Chico Carter and newcomer Carl Wilson, fellow chorus members could learn a few things about spirited performing by observing these two.

The show is colorful and entertaining.

The show plays Thursday through Saturday evenings until September 1st, for reservations call 323-1114 in Fayetteville.

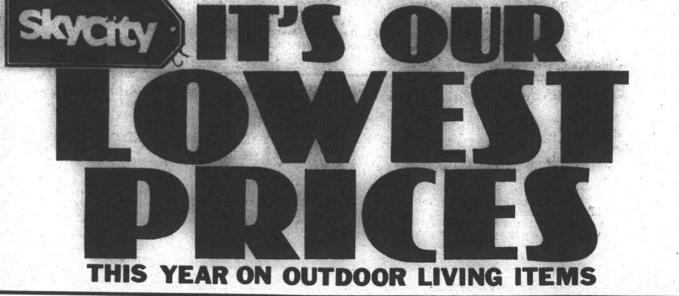
Editor's note: Dan Norton is an actor and writer.

## Food quality governed by method of storage

By Alice L. Pettitt **Home Extension Agent** One aspect of food conservation and safety is maintaining the quality of food by correct storage. d food Dren

Front Burner

be slowed down by storing fruits and vegetables in the refrigerator. Be sure to alway



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fer in appearance, odor, flavor, and nutrient content if they are stored improperly.

Fresh fruits and vegetables can be stored at room temperature.

However, they will lose nutrients and spoil more quickly than if they were refrigerated.

Nutrient loss- occurs because vitamins are destroyed by heat and exposure to air. Vitamin C is most often lost, especially from leafy vegetables because their large surface area is exposed to light and air.

Spinach, for example, can lose half of its Vitamin C after two days storage at 68° F (20°C) - just slightly below room temperature.

Storing it at cooler temperatures can decrease the loss by 40-80%. The B vitamins can also be lost. Losses from fruits are not as large as those from vegetables.

Fruits and vegetables are still alive after they are harvested, and they continue to breathe and rip After a period of time, old age sets in. Symptoms of old age are a soft, mushy texture; wrinkling; browning; pungent odor; flavor change; and eventually rot. These changes are quality changes and don't affect the safety of the food. However, who wants to cat foods of low quality when high quality foods are available?

Such deterioration of food can

food first.

Care should also be taken in storing canned foods. The storage area should be dry to prevent cans from rusting. Although canned foods may remain unspoiled and safe to eat for many years, quality and nutrient value decrease over time. If you find cans that are bulging or leaking, do not taste them. Discard them immediately.

Be especially careful when storing home canned foods. Home canned foods should be dated and stored in a cool, dark, dry place. Exposure to heat and light will cause them to lose nutrients. Do not store jars that do not seal. Either refrigerate and use them right away, or re-can the jar.

Frozen foods are similar to canned foods as far as safety is concerned. Frozen foods will remain safe to eat indefinitely; however, quality and nutrient content change after long periods of storage. The amount of change depends on several factors.

A food that is properly wrapped for freezer storage will show less quality loss. It's important to use moisture-vapor proof wraps and containers. Temperature is also important. The colder the temperature is, the better. A dif-ference of a few degrees can great-

(Continued on page 7)

