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CD Review:

Kings of Leon leans toward factory sound

by David Ulloa Staff Writer

Kings of Leon "Because of the Times" RCA, 2007



The "Kings of Leon" recently released their third album, "Because of the Times." This record mixes their traditional style of 60's garage rock and Lynrd Skynrd riffs to a limited degree, but also incorporates a later 80's feel.

From the Kings' first two records "Aha Shake Heartbreak Hotel" and "Youth and Youngman hood," you could totally latch on to their country roots and Strokish off beats. On this latest record, the riffs are more syncopated, linking staccato drum beats that offset the vocal melodies. Their latest single "On Call" certainly demonstrates their effort toward achieving a little more 80's flash pop sound. The delayed vocals on the track could remind you of old Bruce Springsteen songs circa 1990's.

Aside from the country pop country influence, you can tell that the Kings have been listening to "Interpol" and "The Cure." Their sound is much more serious and emotionally ballsy because of the lyrical content. Lead singer Caleb Followill has made the bulk of the songs more lovable and attractive to the heartbroken ear. On "Mcfearless" the delayed effect on the guitar is similar to the trend that "Sparta" has always relied on

to be captivating. The Kings are trying to spread their musical royalty to every style, achieving this albums' slight distinctiveness.

Besides those differing elements, the album repeats the old beaten trend in pop music. Most of the songs go from Intro, verse, chorus, verse, solo, chorus, and ending. The redundant structure of songs kind of spoils the creative energy that the Kings put into it. Like "Weezer's" formula to copy song patterns from "Nirvana" records, that approach made them into a hit factory band instead of its old respected form of a classic garage band. This stigma could possibly be the demise of the adored King's sound. Roughly, the record isn't a total bore because of the songs already mentioned. If you like little surprise, this record may suit you well.

HOROSCOPE

Aries: You know, knowing when to lash out is good. You would do well to remember that. Contain yourself. Lucky Color: Baptism White

Taurus: Henrietta is STILL bugging you. Oh well you are flying to a lucky person very soon. So long dragon betch. Lucky Color: D.A.R.E. Red

Gemini: Another bird is headed your way. No need to capture it. Lucky Color: Gilded Cage.

Cancer: You are sometimes a makeup goddess. Let today be one of those days and you will be a queen in the fourth house of the super omega goddess—Plethora! Lucky Color: Janke T-shirt

Leo: Sometimes making false promises bites you in the ass, much like big cats do. However, you've done enough for people lately so you're in the clear. Lucky Color: Old HP

Virgo: People always wonder who is that person? You are enigmatic. How you do'n that? Lucky Color: Dewy dew

Libra: The weights are in high balance! What does that even mean?! We don't know. Oh. Lucky Color: Dirty Dishrag

Scorpio: Boy brain got you down? Well we recommend a healthy new drug called "find a better one." Lucky Color: Pig Lips

Sagittarius: You are not only leaving your babies in the terror of hawk but you're leaving them for good! You better be at graduation so we can cry. Lucky Color: You know who you are.

Capricorn: The oracle doesn't know anything about your kind and doesn't care to write anything for you. Go to a cheap horoscope web site. Lucky Color:

Aquarius: Who will receive your death glance and words of disdain this day?! Video tape it. The world must know of queen betch! Lucky Color: Zjhibberzjhab.

Pisces: Canned tuna is good. Mmmmm. Lucky Color: Can.

Cooking with Tex:

The different ways to cook trout

by John Billingsley Photographer

There are many different ways that you can cook your trout to fit to your taste buds. You can broil it, fry it, make trout gumbo, trout chili, trout head soup, grilled trout, baked trout, and blackened trout

One of my favorite ways of cooking trout is to grill it. I like to fillet it. Take butter and rub it on both sides of the fillets, along with salt and pepper, preferably lemon pepper. Sometimes I use organic sea salt as well. Let it soak in olive oil in the refrigerator for 30 minutes before putting it on the grill. Cooking trout fillets is just like cooking salmon fillets, but trout is thinner. When you put your trout on the grill you need to make sure that it doesn't fall apart when you are flipping it. From experience I know it's a pain in the butt. Let it cook on both sides for

about 10-15 minutes, then flip it. Watch your meat so it doesn't burn. Fish cooks very fast.

Some good sides to go with fish would be a nice white whine, a Chardonnay or Souvan Blanc. Chennon Blanc would work nicely. Biltmore House makes a good local wine. It's nice and sweet. If you want a full bodied white Chardonnay I'd recommend Hess, but it's a little expensive. You could make a green bean casserole or just some green beans in the pot to go with the fish. You could also make some potatoes. Baked or diced, throw them into a skillet

and fry them up with your green beans and trout. Small white potatoes would fit into the pot, which are actually pretty tasty. A side salad always compliments the dish as well.

To make life easier, in the produce section of the grocery store there are bags of pre-cut vegetables and there are different types of salads which are all organic.

For dessert, I'd recommend a nice apple or cherry pie. If you don't want to cook it yourself, you could go to the store and buy one. Pecan pie is my favorite. Enjoy.



This trout is courtesy of Wikipedia.