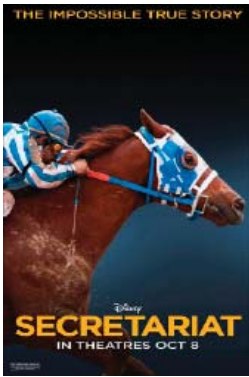


'Secretariat' isn't worth your time



By Alex McCracken
Staff Writer

There are some kinds of movies of which they say, "If you've seen one you've seen them all."

In the case of "Secretariat," if you've seen "Seabiscuit," you've seen a better one.

Admittedly, it's a competent production, but the film makes sure to hide everything it actually does well, like John Malkovich and the racing scenes. The film instead focuses on the tedious character — the horse's manager, Diane Lane as Penny Chenery.

Still, I love a movie that's willing to cast one of my top ten unknown character actors, Dylan Walsh, and while I enjoyed a couple of "hey it's that guy!" moments the production was prompt to dump cold water on me with yet another scene of Diane Lane looking pensive and someone reminding her "You're gonna fail! Ya hear me? You're gonna fail! The wrong son died!"

This movie has been made before, and it knows it. It oscillates back and forth by taking on that challenge and giving up. As if half the crew wanted to make the best movie they could, and the other just wanted to cash their check. You're honestly better off just renting "Seabiscuit" again

Asheville prepares for zombie walk

By Zack Christy
Staff Writer

If you have ever had the craving for human flesh or just to experiment with the undead, then Asheville's Zombie Walk is the place for you. This Sunday, 10/10/10 at 5 p.m. there is a check in for all zombies and you don't even have to provide your own make up.

The event takes place at Asheville Pizza and Brewery; the undead will start roaming the streets at 6 p.m. After thoroughly ravaging innocent bystanders the undead will reconvene at Asheville Pizza and Brewery for a costume contest, movies, and of course some brains. Then the real fun begins as the corpses will go on a pub crawl through the town.

The schedule is packed, traveling from Asheville Pizza and Brewery to Jack of the Wood then onto Thirsty Monk, the Bier Garden, the LAB and finishing the night off at Scully's.

So all of you Zombie fanatics, we look forward to seeing you there because as we all know there is nothing a zombie enjoys more than an ice-cold Bud Light. Readers beware, because the town of Asheville is getting taken over by a hoard of zombies, and there is nothing we can do to stop them.

PAN SEARED SALMON WITH LEMON VINAIGRETTE from Chef Boy-ar-Dave

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

Time of Preparation: 10 minutes

Cooking Time: 8 - 10 minutes

Serving Size: 2 - 4 people

Ingredients:

salmon filets

2 lemons

1 tablespoon honey

1/3 cup of fresh thyme

1 tablespoon of parsley

1 cup of olive oil

salt and pepper

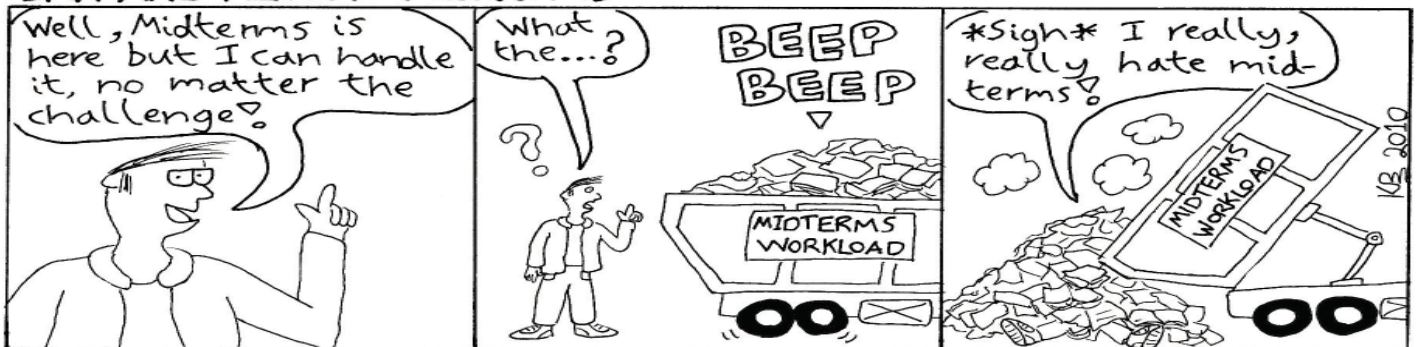
Cooking the Salmon:

Coat the bottom of a pan in olive oil and heat over medium heat. Salt and pepper the salmon and cook on one side for 2 or 3 minutes. Flip and cook for another 2 or 3 minutes. Cook the fish until it has reached an internal temperature of between 100° and 120° (which is well done).

Making the Vinaigrette:

Zest 2 lemons into a bowl. Add the juice of half a lemon into the bowl. Add the honey, thyme, and parsley. Stir the contents together and slowly add the olive oil. (If you have a food processor just simply combine all the ingredients while slowly adding the olive oil).

DAX AND KEVIN - Midterms



comic by Karam Boeshaar