



While my partner in crime, Lucas Smith, reviews the one DC Comics movie that has come out this year, *The Dark Knight Rises*, I will review one of the Marvel movies that came out this summer, *The Avengers*. I'm saying all this for good reason too, because *the Avengers* was one of the greatest movies I have ever seen, and it definitely is at the top of my favorite comic book films.

I virtually found no faults with this film. The action, which is the first thing I look for in a comic book film, was absolutely amazing from beginning to end. The story was great, especially with Loki being the villain that brought the team together. With the exception of Mark Ruffalo as the Hulk, and Cobie Smulders as Maria Hill, the previous stars reprised their respective roles. Even Chris Evans who, before seeing *Captain America: The First Avenger*, and due to his previous roles, I thought would not be up to par as Captain America, continues to do justice to my favorite comic book character of all time.

The greatest thing about this movie is that it's one of the greatest leaps made in the comic book movie world. Now, this isn't the first movie to be made about a superhero team, for sure. So far, there have been four X-men films and the Fantastic Four movies. However, the thing with the characters from these two famous superhero teams is that they are not really known outside of their teams.

With *the Avengers*, however, all of the Earth's Mightiest Heroes have had a history outside of the Avengers. For example, Captain America, was first introduced in Captain America Comics # 1, was first published in March 1941 and had many adventures fighting the Nazis and Japanese throughout World War II. *Iron Man* was also introduced before *the Avengers*, even if it was a few months before in March 1963. The same can be said for founding members- Thor and Hulk as well as later members Spiderman, Luke Cage, and Iron Fist. Therefore, *the Avengers* movie is revolutionary in that it is the first movie to have characters join together that have already appeared in their own solo films.

As I've said repeatedly, *the Avengers* is the greatest film of all time. There were virtually no flaws in the film, thus I can confidently give the film a 10/10. I am highly recommending this film to everyone. Just make sure that you see the other films of the Marvel Cinematic Universe beforehand, especially *Thor* and *Captain America: The First Avenger*, which are also great, because then you as the viewer will understand the film's story.

Look at What's Cookin'!

Alex Thompson

Directions:

1. You can preheat the grill to medium-high, or preheat a broiler (about 350 degrees either way)
2. Combine Cheddar and (other hard cheese, recipe says Gruyere)
3. Mix beef, Worcestershire sauce (or soy sauce), paprika and pepper into a large bowl with your hands, but don't overwork the mixture. Shape 8 thin, 4-inch-wide patties. Place 2 tablespoons of the cheese mix on 4 of the patties, leaving a 1/2 inch border. (Note, do not put cheese mix on the other 4 patties because that is the top part.) Next cover each of the patties with cheese mix with a patty with out the cheese mix. Crimp and seal the edges on the patties closed.
4. To Grill: Lightly oil grill rack. Grill the stuffed patties over medium-high heat, about 4 minutes per side for medium-well. (Do not press the burgers! They will split open and leave a mess of cheese!) To Broil: Cover broiler pan with foil and coat with cooking spray. Put patties in upper third of the oven, about 4 minutes per side for medium-well. Either way, let burgers stand for 5 minutes before serving.

Low calorie, low carb, low sodium!

Prep time: 20 minutes (as long as nothing goes wrong, which more than likely, it will, but that is part of the fun!)
 Ready in: 35 minutes
 Easily make 4 servings and is easy to make
 Recipe Ingredients:
 1/4 cup shredded cheddar cheese
 1/4 cup (really any other hard cheese like Parmesan, recipe says Gruyere)
 1 pound 90%-lean ground beef
 1 tablespoon Worcestershire sauce (soy sauce works too)
 1 1/2 teaspoons paprika
 1/4 teaspoon freshly ground pepper