

# Review: Historic novel has merit

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Bunkley's book is difficult to put down. Every page intensifies the mystery as Kiana and Rex find themselves entangled in a high stakes fake art deal gone awry. Bunkley manages to strike a surprising balance between mystery and romance and keep the reader at the edge of her seat.

Bunkley's research on the antebellum South and plantation life are evident on every page as she paints pictures of black life and the salvation of the underground railroad.

Her images are moving and well-researched and led an air of authenticity to the novel.

However, you don't have to wait until May 28 to read Bunkley. She has two novels currently in print, both excellent and available in paperback.

"Black Gold" (Dutton/Signet, 1994), chronicles the rise and fall of black oil tycoons in turn of the century Texas and "Wild Embers" (Dutton/Signet, 1995), set during World War II at Alabama's famous Tuskegee Airfield, details the lives and loves of

the young women who form the first "colored" nurses regiments in the U.S. Army.

I am not normally a fan of historical romance (I usually find them sappy and overworked) but Bunkley is definitely worth checking out. She manages to combine history and fiction well, without sacrificing the integrity of her research. Her novels educate as well as entertain.

If you're looking for a good read, check out any of Bunkley's works. You'll be pleasantly surprised.

# Music Festival ..... Concert could expand soon

Continued From 1B

at Blockbuster Pavilion last year. The best tickets were more than 32 bucks. You've got three acts for less than that."

Selling out concerts in Charlotte is tricky. Country shows featuring Garth Brooks and Reba McEntyre have sold out, as have concerts by the Eagles and Jimmy Buffett. R&B artists don't do as well. But WPEG's SummerFest concert nearly sold out Memorial Stadium last year.

The Coliseum holds about 25,000. Jeralds says the concert will need to draw at least 16,000 to be successful.

"We'll set up for that many. That means everyone will have a pretty good seat," he said. "Of course if demands dictates we'll sell more tickets."

Jeralds worked with the

Hampton Jazz Festival for five years while an employee at Hampton Coliseum before moving to manage the Charlotte Coliseum. The Hampton festival has been around nearly 30 years and has built a huge following, expanding from one concert to a four-day event.

"Hampton has done a good job with creating a number of events around the concerts," he said. "Imagine if you can a West Charlotte Fest atmosphere down in Marshall Park with vendors with food, clothing and art work. They've done that. That's what we want. That gives patrons from out of town a lot to do between concerts."

Once the expanded festival gets the green light, Jeralds plans to contact local attractions and, night spots and

business to do cross promotions in conjunction with the festival.

Although each would serve the same clientele (25 to 50 years-old) Jeralds doesn't think the festivals would be in competition.

"Hampton's clientele comes chiefly from the northeast. We feel we can draw people from Greensboro, Charleston, Savannah and even Atlanta," he said. "Even if the festivals are close in time, it makes sense for the artist to do a show here on Friday night and head to Hampton on Saturday or Sunday or vice versa."

Tickets for the Queen City Music Festival are on sale for \$29.50 and \$24.50 can be purchased at the Coliseum box office or any TicketMaster location. Tickets may be charged by calling 522-6500.

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IMPORTANT NEWS ABOUT BEER FROM MILLER BREWING COMPANY

## BREWS & VIEWS

The heart of the matter Quality hops mean big flavor, smooth taste

In a proprietary brewing method, Miller Brewing Company is using "the heart of the hops" to brew a beer with full flavor but very little bitterness - new Miller Beer. With 140 years of brewing under its belt, Miller spent more than two years crafting this new beer, brewed with only the best part of select hops. "Hops are the spice of beer adding their own special taste, aroma, texture but also bitterness," explains David Ryder, brew-

## Miller introduces brand new beer bearing family name

Brewmaster: "Miller Beer makes thirst worthwhile"

When you craft a beer that stands out from the crowd, picking a name is easy - you name it after yourself. That's what Miller Brewing Company has done with its new creation - Miller Beer. "We take a lot of pride in creating a beer so good, we're just calling it who we are," says Miller Brewmaster David Ryder.

Available nationwide this spring, Miller Beer is a premium, mainstream beer with a full, rich flavor. The secret is a special brewing process using the best part of the

hops - what Miller calls the "heart of the hops."

"Hops are what give beers their individual, distinct taste," says Ryder. "Using the heart of the hop results in a beer that's big in flavor, short on bitterness and a taste that goes

down easy." Tastes and preferences in beers are evolving.

adds Ryder, who points out that the popularity of light beers indicates some people want beers that are easy to drink and not bitter or filling. At the same time, other people want fuller-flavored beers - witness the interest in micro-brews

"For a beer that's full of flavor with less bitterness, and remarkably easy to drink."

and specialty beers. Miller Beer is brewed to satisfy that wide array of tastes and preferences.

"Miller Beer is truly a new, distinctive beer that stands out from the crowd," says Ryder. "One taste and you'll know the difference."



Miller Beer's distinct red label makes big impact with beer drinkers.

## Experts agree: New Miller Beer dethrones the competition

Throughout time, the ultimate test for an up-and-comer has been to challenge the champion. In the beer industry, where taste is king, the most direct challenge is a taste test.

In an independent, blind taste test conducted by a major metropolitan daily newspaper with three well-known beer experts, new Miller Beer soundly defeated the top-selling beer in the American premium mainstream beer category, which is the largest segment in the beer industry and includes a variety of full-calorie products.

Following the conventional



The smell, the look, the taste: Professional beer tasters judged new Miller Beer: (from left to right) Dennis Davison, Jerry Uthmann and Brian North.

"It's a better beer."

-Dennis Davison, beer judge

rules for a taste test, the three experts, all of whom have judged numerous professional beer competitions in the past, scrutinized their beers for nearly half an hour and then all three - one a native of England, one German-born and one a Milwaukee native, scored new Miller Beer the taste champion.

With comments such as "...good malt balance," "...fuller flavor, nice finish," "...nice follow-through with hop flavors," "...it's a better beer," the experts were unanimous in their assessment of new Miller Beer.

Hops are the spice of beer: adding flavor, texture and aroma.

master for Miller.

"When brewing new Miller Beer, we use only the heart of the hop to produce a rich flavor that diminishes the bitter characteristics typically associated with full-flavored beers," says Ryder. "This gives Miller Beer its smooth taste and rich texture."

"More hops means more flavor, richer texture, but in the case of new Miller Beer, less bitterness," says Ryder.

MILLER BREWING REMINDS YOU TO: THINK WHEN YOU DRINK

Try Miller Beer and let us know what you think. You can reach our brewmaster David Ryder via e-mail at miller@execpc.com.

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