

ARTS and FEATURES

Loreleis first Memorial Hall concert promises new tunes, surprises

By GRANT HALVERSON

Staff Writer

Take a group of college women. Add a healthy dose of harmony and endless hours of rehearsal, put them on a stage, and what do you get?

The Loreleis.
A 16-member a capella group that has been around for about 10 years now, the Loreleis sing for a variety of functions, ranging from Parents' Weekend Picnics to the N.C. Museum of Art's Christmas Festival. They recently performed at Delta Delta Delta sorority house and for the Residence Hall Association, and will hold their first Memorial Hall concert Nov. 16.

With a repertoire of about 50 songs, the Loreleis' sound satisfies all types of tastes, encompassing a style that ranges from ethereal to funky.

"We try to picture what a song would sound like with a bunch of girls singing it," said Jennifer Gaydos, Lorelei music director. "Or if we hear other groups doing a song we like, we try and get the arrangement from them. Plus we have about five girls in the group who do their own arranging."

Hours and hours of rehearsal are required before the group is ready to perform. A typical practice runs about two and a half hours, although it takes a while for the group to get started. The rehearsal begins with five minutes of warm-up, followed by discussion of

group business. Then the real work begins. The Loreleis typically work on five songs a night, spending up to 40 minutes on each one before they move on to the next.

This is not to imply that a practice is all business. About half the time is spent twisting song lyrics for the group's amusement.

As concert time draws near, auditions for solos are held in bunches of seven or eight songs at a time. Gaydos and her assistant Jennifer Smith listen to try to find the voice which best fits each song.

"Then we let them stress outside while we decide," Gaydos said.

The group practices twice a week, though it has been practicing every night to prepare for their nearing concert.

"I'm having mixed emotions about the concert, because this is the first time we've ever sung in Memorial Hall," said Kathi Kline, a senior from Tuscaloosa, Ala.

"I think it's going to go well. Vocally we sound incredible. We've got the best group of girls that we've had in at least three years."

The Loreleis' concerts always draw a large crowd, and part of their appeal can be attributed to the fun they have while on stage.

"You're putting your heart into something you really believe in, and it shows in the music that comes out,"

said Melanie Wade, a junior from Raleigh. "You feel as if the whole group is one entity. It's the most wonderful feeling in the world."

Of course, all singing and no play makes Jane a dull Lorelei, so the group indulges in such recreational activities as dinners, lock-ins, parties, and the ever-popular road trips — oops, tours.

"We had been on the road for an hour and I realized I had left all of my luggage at home," said Laurie Dhue, a fifth-year senior who has been with the group for three years. "I had to get my friend to Federal Express all of my stuff to Harvard, to the tune of \$52. I had nothing to wear except the clothes on my back. It was thrilling for everybody else — they stressed, I stressed. It was a true bonding moment."

The Loreleis refuse to perform the song "Mighty Love," a past crowd favorite, citing severe burnout as the cause.

"Our selections have expanded to include lots of new, sexy songs, a lot of jazz and several new upbeat numbers — the titles of which we do not wish to disclose because we want to surprise our audience," Kline said.

The Loreleis will perform in Memorial Hall on Nov. 16. Tickets are \$4 and available from Schoolkids Records, Record Bar, the Union Box Office, and from any Lorelei. For information call 932-9568.



The Loreleis, a female a capella group, will perform Friday in Memorial Hall

DTH/Grant Halverson

'Dead Monkey' a lively look at serious social issues

Jeff Trussell
Theater

In a part of the country that recently asserted its love of "North Carolina Values," good controversial theater is becoming harder and harder to find. But for the moment it is still around, and "The Dead Monkey" is a brilliant example being staged by Manbites Dog Theater Company in November at the Carrboro ArtsCenter.

By itself, the basic theme behind British playwright Nick Darke's "The Dead Monkey" is bizarre enough to ensure an unusual night at the theater. But the production is more than simply unusual. When the final scene ends, the audience is left saying, "My God, that was strange."

The play revolves around a southern California couple, their veterinarian and a precocious dead monkey.

It seems the monkey, when he was alive, played a large role in the lives of Dolores and Hank. For Hank, a traveling salesman, the monkey served as a brother — playing catch, surfing and doing various other things monkey brothers do with each other. For Dolores, who had to support herself during

Hank's frequent absences, the monkey was a prop in erotic performances she gave "to rich men in the back of limos."

These simian intimacies are not seen as unusual or un-actable by either Hank or Dolores until after the monkey's death. Only on this sad day does it become apparent that the monkey slowly had been ruining their marriage.

"The Dead Monkey" is complex, while disturbing and hilarious at the same time. It covers issues such as domestic violence and abandonment, yet uses such a light and farcical touch that even the most serious scenes leave the audience rolling with laughter.

The play does not stumble over the complex role changes the characters have to undergo as their marriage slowly deteriorates. Each change is believable and instantly apparent, allowing the

rhythm to continue unhindered in the face of numerous reversals of tone.

Of course, none of this could have been accomplished without the superb performances of the cast.

David Ring is amazing as Hank. His cynical, unflinching performance of a character who sees nothing unusual in being masturbated by his pet monkey is the highlight of the show. Darke's dialogue brings out Ring's gift for comedy in lines like "What kind of town is this where an innocent pig (his replacement for the monkey) can't caper down the beach and not get his f—g head bit off?"

As the vet, Jordan Smith adds a touch of the surreal to the play. His character is both concrete and absurd, his philosophy of life being "Life, birth, death; what comes between ... disease." Smith's performance gives the piece stability and provides comic relief when the situations become too serious.

"The Dead Monkey" was first produced by the Royal Shakespeare Company in London in 1986. The fact that it

has been picked up by the Manbites Dog company says a great deal for its international reputation as a daring theatrical piece. The Durham-based avant garde company has performed for audiences throughout the area and in New York, where it presented "Indecent Materials" at the New York Shakespeare Festival's Public Theater.

At the reception following the play, David Ring answered the question "What's 'The Dead Monkey' about?" by saying "It's different from anything you've ever seen." That is as apt a description of the play as you are likely to find.

"The Dead Monkey" will be presented at the Carrboro ArtsCenter Nov. 16-18 and Nov. 23-25. Performances begin at 8:15 p.m., with the exception of the Sunday, Nov. 18 and Sunday, Nov. 25 performances, which begin at 5 p.m. Tickets are \$8 general public and \$6 for Friends of the ArtsCenter. Advance reservations are recommended and can be made by calling Manbites Dog Theater Company at 682-0958.

Center to hold work-a-thon

By M.C. DAGENHART

Staff Writer

In the wake of recent funding cuts, the Center for Peace Education/N.C. Educators for Social Responsibility is conducting a Community Work-a-thon this week, lasting through Nov. 14.

The main purpose of the work-a-thon is to raise money to support the 1991 educational work of the center as well as making the community a better place to live, said Arthur Scherer, development director.

Volunteers will work four or more hours for local organizations and agencies needing assistance, raising pledge dollars for each hour worked. Prizes for the volunteers have been donated by community businesses, including Ben & Jerry's Homemade Ice Cream, the Trail Shop, Hardback Cafe and Record Bar.

The center, founded in 1984, sponsors programs on developing communication and conflict resolution skills throughout the community and school system, Scherer said. The center also provides educational programs on environmental and social responsibility.

"The work that we do is the forefront of social change," Scherer said. "Some of the most critical problems we face as a species involve getting along with each other. We have to end racism and sexism, and our standard of living is not going to be able to continue without destroying our planet."

But changes will not start at the top, Scherer added. "We need to re-educate ourselves. All of us have a lot to learn about conflict resolution."

Some of the most important work

the center does is educating school children on social responsibility, including setting up a democratic classroom, Scherer said.

"Our best hope for social change is our children," he said. "Civics should not be taught through a book but should be practiced — like learning math. We also want children to know that their opinion counts. Children of all ages must deal with racism directly and sexism directly by talking about it."

The center also conducts five-day seminars during the summer for community educators on "Teaching Conflict Resolution."

"There is a lot more known about conflict resolution and overcoming racism than people know how to teach," said Scherer. "We want to help educators become better educators."

Though the work-a-thon is the direct result of funding cuts, Scherer said the cuts were not unexpected.

"We knew it was coming at some point," he said. "The foundations that were funding us would at some point have to fund other organizations. But it came very quickly — like the falling of the Berlin Wall."

Although the majority of funds received by the center are from private contributions, the center is still in need of money and manpower, Scherer said.

"We appealed to our members and they responded, but we're still in hot water," Scherer said. "We could use dozens more volunteers."

Any students interested in volunteering for the center should call 929-9821.

Hot line advises well-wishers about sending goodies to gulf

From Associated Press reports

WASHINGTON — An Agriculture Department toll-free hotline is doing a brisk business handing out tips on what kind of goodies to send the troops in the Persian Gulf area.

Hotline supervisor Sue Templin said it had received more than 350 calls about sending food to American military personnel since the special service was announced Nov. 1.

"We had a day-care center call," she said. "The children had decided they had gotten too much Halloween candy, and they were going to send some."

Just the hard candy and the candy-coated gum should be sent, the kids were told. Chocolate melts too easily.

One woman caller had a group of cub scouts in her kitchen, making those ever-popular crispy squares out of puffed rice, marshmallows and butter or margarine as gulf munchies.

Templin said those are less fragile than some items but have a high moisture content. They're worth the gamble, she said.

About 230,000 U.S. troops are in the area now, and President Bush said last week as many as 200,000 more will be going soon as part of the massive buildup against Iraqi forces.

Templin expects families and friends of those additional U.S. troops will help keep hotline operations humming.

Home folks want to send favorite foods and treats to those in the gulf but often aren't sure what will survive the long trip and the temperatures. That's where Templin's crew comes in.

Calls are answered during regular working hours by a team of home economists and dietitians. Typically, the callers are "just looking for suggestions about what is good to send, and to get an idea on what not to send," Templin said in an interview.

Sometimes the advice on what not to send is too late.

"In fact, we've talked to people who've told us they've sent things, that their servicemen have already gotten them and eaten them," she said. "One woman said she sent sausages and cheese balls. I don't know how she packed them, but he got them and ate them."

The hotline crew worked with USDA food scientists, military experts and the U.S. Postal Service on a list of do's and don'ts.

Food items that spoil easily should be avoided, particularly high-moisture baked goods susceptible to mold. Pork and pork products are taboo, along with

alcohol, because those are banned in Saudi Arabia for religious reasons.

"One person was dismayed that we had said not to send chocolate, because that's what their person (in the gulf) loved," Templin said. But that was after "the M&Ms made it over in good condition."

Templin said air mail service may be getting some of the vulnerable items to the gulf quickly enough to prevent meltdown or other damage.

"A number of people have asked about (sending) smoked turkeys because they think that they would be safe" to eat, she said.

"But they're not. This is a common misconception people have, even in mailing turkeys in this country."

Canned meats and poultry or tuna are safe from food poisoning organisms, although recipients should avoid the contents of swollen or damaged cans. That can be a sign of harmful bacteria.

"Mostly, they want to send baked goods," Templin said. "From talking to people in the military, the troops are being well-fed, so what they're looking

for are treats."

Naturally, the young man or woman in the gulf would like a favorite cake or cookies, brownies and similar home-baked items.

But callers are told to send cakes in tins and to bake the harder, drier kind.

The hotline has been operated for the past five years by the department's Food Safety and Inspection Service for callers who want to ask all sorts of questions about what they eat. In the fiscal year that ended Sept. 30, more than 80,000 calls were logged electronically.

Only about half of those were answered personally by hotline staffers, Templin said. The rest were at night or on weekends when taped messages were available.

Many calls relate to USDA announcements of recall actions and recommendations for consumers who have those products.

The USDA toll-free hotline number on weekdays from 10 a.m. to 4 p.m. EST is 1-800-535-4555. Residents in the Washington, D.C., area should call 202-447-3333.

Smoking

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ban. Prohibiting smoking in residence halls is a concern when discussing a smoking ban. A possibility is to have certain floors designated for smokers and non-smokers, he said.

The athletic department also is participating in the discussion because of the effects a smoking ban would have on visitors at the Smith Center, he said.

Before a decision is made, Donald Boulton, dean of Student Affairs, will conduct a study of the effects of a smoking ban on student life, O'Connor said.

Harry Gooder, faculty chairman, said

the journalism school's decision to prohibit smoking in Howell Hall had no implications for the rest of the faculty.

"It's up to each department or building and the faculty there to make up its own mind," he said.

Gooder said he was in favor of a University-wide smoking ban that would give individuals the opportunity to smoke in private areas separate from non-smokers.

"In view of the scientific evidence regarding smoking, there is no excuse for anyone to expose anyone else to smoke," he said.

CAFE

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