

arts & entertainment

Hot Licks

By Deb Gray

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Linda Ronstadt/*Prisoner in Disguise/Asylum*/\$6.98

My mind tells me there is a lot wrong with this album, but, alas, my flesh and heart are weak. Linda Ronstadt consistently blows it, singing songs that are completely out of her league. But, then again, who cares? It's her sound that matters, which



Photo courtesy of Capitol Records

Linda Ronstadt's latest album, *Heart Like A Wheel*, incorporates many works formerly recorded by other artists.

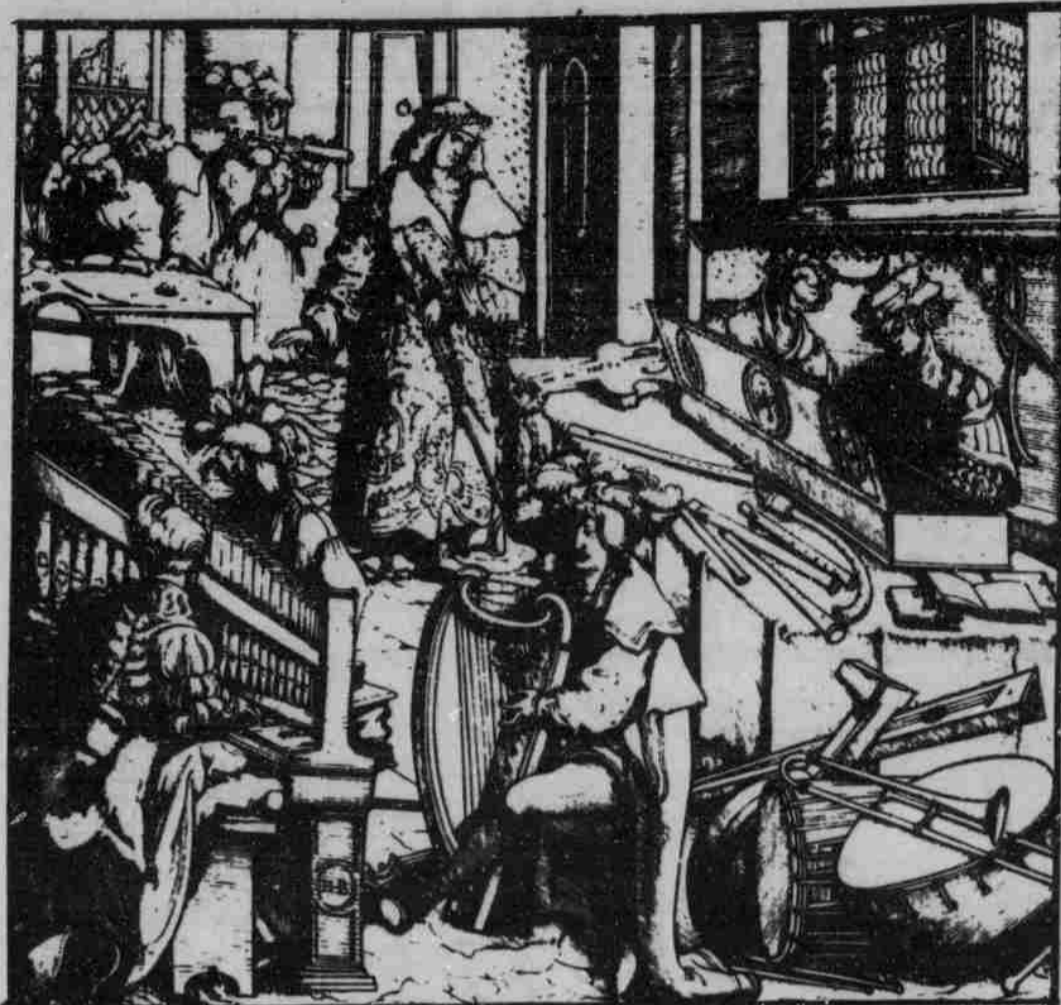
sometimes knots the butterflies in the stomach and lumps the throat.

At its best, Ronstadt's voice is full-bodied, tremulous and gorgeous, with a detectable thread of pathos beneath it all. Granted, Ronstadt has a beautiful, fragile exterior which has been known to excite young men to varying degrees of lustful frenzy. But what I hear are the bruises and scars that soar from her, the sound of lessons of experience compressed into too few years.

The good cuts on this album are very good — well worth the trouble of constantly messing with the turntable to skip the just-as-many lackluster ones. The best includes an overblown arrangement of Dolly Parton's "I Will Always Love You" (it's nowhere near country in its execution, but sounds terrific), Jimmy Cliff's "Many Rivers to Cross" and Neil Young's "Love is a Rose" — a tune that probably would disappear into obscurity if not for this rendition.

Ronstadt almost gets by with the Smokey Robinson classic "Tracks of My Tears," but not quite. Frankly, I question the common sense of a producer who allows his artist to record a song that is undeniably linked to somewhere else. I mean, what self-respecting artist would attempt "People" after Barbra Streisand? The risks are hardly worth it, and comparison to the original is inevitable.

But I wouldn't want anyone thinking I'm not glad for this album, which entices moments perfect for a bittersweet evening. And there's another welcome surprise — guitarist Andrew Gold emerges from the usually predictable and faceless back-up of L.A. studio musicians to add some fine guitar work on "Heatwave."



Concert features original

One of the five selections on the program for Saturday's Nebraska Chamber Orchestra (NCO) concert at 8 p.m. in Kimball Recital Hall, was written by Robert Walters, a viola player in the Orchestra.

"We thought that was quite appropriate," said Arnold Schatz, principal first violinist and concertmaster for the NCO "to play music composed by somebody in the group."

Two Landscapes for Oboe and Strings: Lament and Mirage

Two Landscapes for Oboe and Strings: Lament and Mirage is the title of Walters' composition.

"Lament was a graduation gift for a dearly loved friend and student," wrote Walters about the first section of his work. "Its mood is one of bitter-sweet remembering, an anticipation of a future empty place."

"Mirage was written as a tribute to my

father," wrote Walters, "a celebration of his zest for life, his indomitable courage, faith and humor through more than twenty years' battle with cancer."

Giacchino Rossini's Overture to his opera, *Il Signor Bruschino*, was written in 1813. *Symphony No. 87*, by Josef Haydn, was completed in 1785. *Capricorn Concerto*, and *Divertissement*, by Jacques Ibert, were composed in the 20th century.

Saturday's concert is the second presented by the Lincoln Friends of Chamber Music this session. NCO's small size (34 members), enhances the quality of the two-year old orchestra, said Nelson Potter, president of the sponsoring group.

The concert will be conducted by UNL's first-year symphony conductor, Robert Emile.

"The fact that he is conducting probably will help bring people to the concert," Potter said.

saucers & pickles

Nutritious, steaming soup warms wintry weather

By Sharon Johnson

In cold and wintry weather, nothing sounds better than a bowl of hot soup. It can be fairly inexpensive and nutritious if you look through your refrigerator for left-over meat bones, carrots, lettuce or other vegetables that aren't very fresh.

For your own chicken stock, accumulate the chicken necks, wings and gizzards from three chickens (they may be frozen until needed). Put the chicken parts in a kettle and cover them with water. Bring to a boil, skim off film that develops, and add one carrot, one small onion, turnip slices and celery leaves.

Turn the heat down and let everything simmer for several hours or even half a day. Strain and press the juices from the vegetables, nutrients will be in the liquid by now,

and three to four cups of tasty chicken stock will be left for the soup base.

Beef stock can be made in a similar way. Use three to four pounds of left-over beef bones and, if desired, a pound or so of raw beef skin or neck meat. Add diced carrots, celery leaves and an onion.

Cover with two quarts of cold water, bring to a boil, simmer gently one and a half to two hours and strain. Makes about one quart of beef stock.

Other vegetables like parsnips, tomatoes or mushroom stems also can be added to chicken or beef broth.

To remove grease or fat from the soup, chill it in the refrigerator and solid fat will rise to the top and easily can be removed, but should be done before freezing.

To freeze, place one cup portions in

soup freezing containers. If smaller amounts are desired for sauces, pour stock into an ice cube tray, freeze and store the cubes until needed.

Chicken and beef stock can be used in place of water when preparing rice, which adds nutrients and a pleasant flavor.

For a quick soup, try this vegetable soup recipe from the *American Heart Association Cookbook*.

Five-Minute Soup

- 4 cups chicken bouillon
 - Half a raw cucumber, scrubbed, unpeeled and sliced very thin
 - 4 raw mushrooms, sliced
 - 2 cups shredded raw green leaf vegetable (spinach, lettuce, cabbage)
 - 1 tomato cubed
 - ½ cup leftover lean meat, shredded
- Heat the bouillon. Add the vegetables and meat, bring to a boil and simmer five minutes. Adjust the seasoning. Serve immediately.

Yield: 6 servings (about 1½ quarts).

If you have a blender and a little more time, here is a carrot cheese soup you might like. This recipe is from *The Wonderful World of Natural Food Cookery*, by Eleanor Levitt.

Golden Carrot-Cheese Soup

- 2 cups chicken stock
 - 3 cups skim milk
 - 3 tablespoons dry milk
 - 1 onion sliced
 - 4 carrots, cut in chunks
 - ½ cup parsley
 - 3 tablespoons whole wheat flour
 - ¼ cup soy flour
 - 1 teaspoon salt
 - 3 tablespoons brewer's yeast
 - 1 cup cheddar-type cheese, grated
- In batches, add all ingredients to blender, cover and let whirl till smooth. Heat thoroughly in saucepan.
- Yield: 6 servings.

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