## Culinary palates attended to at Flatwater

BY ROBIN TRIMARCHI

Staff Reporter

This year, Flatwater Festival-goers can snack on sumptuous arrays of food and drink, with enough variety to arouse every culinary whim.

Twenty-six vendors will line the vincinty of R and 13th streets, enticing appetites with offerings of international foods, gourmet treats and speciality drinks.

Several of Lincoln's major restaurants will be cooking-up their most popular menu items, while many local and regional caterers will be treating the more daring tastes to unique homemade delights.

The most hearty appetites should find satisfaction. Pizza-by-the-slice from Valentino's and Domino's, burritos and nachos from Amigo's, three varieties of pita sandwiches from George's Greek Gyros, shrimp wontons from Rong Vang of Omaha and hickorysmoked, barbecue-beef sandwiches from Ozark Smoked Meats of Lincoln are several of the many choices available to festival participants. Calorie-busters such as fresh ice-cream from the University of Nebraska-Lincoln diary

store and hot funnel cakes from A & J Concessions indulge that insatiable sweet-tooth.

An expected 80,000 people also will find the Greek pastry baklava, TCBY frozen yogurt, A & J corn-dogs and Italian Sausages from Skold Concessions among the abundant fare at this year's festival.

Last year's unusual 100 degree June heatwave set record beverage sales, according to Deb Hannond of Emerald Isle Drinks.

"But we're hoping for a comfortable 90-95 degrees this year." Hammond said. "Either way, we're expecting another great year."

Emerald Isle offers candy-store shakes, including a non-dairy shake, non-alcoholic versions of Frosted Hurricanes and 40 flavors of frosted fruit-slushes.

Enid Newman of Tropical Sno also anticipates another great year. Tropical Sno offers 24 flavors of soft-slush shaved-ice drinks.

Sue King of A & J Concessions has been selling her Ozark-recipe funnel cakes at the Flatwater Festival since Lincolnfest days and for 11 years at the Nebraska State Fair.

"We started out in the Ozarks," King said, "but now we live here in Lincoln, and we look forward to another fun year."



## Son Seals epitomizes urban blues

By Felipe Medcalf Staff Reporter

When Rolling Stone acclaims an artist as "a major blues talent with a commanding new style of his own," it's not a performance to be missed. And by catching the Son Seals with his Blues Band on the main stage Friday, at 7 p.m., festival-goers can indulge themselves in the best of blues.

Son Seals epitomizes the history of urban blues. Beginning with roots in deep south country blues. Seals grew up in Osceola, Arkansas-- the home of blues-giant, Albert King, Seal's favorite artist. With Osceola only 50 miles from Memphis, Seals was schooled early in country and Memphis blues. He was influenced by the likes of B.B King, Bobby Bland, Junior Parker and Robert Nighthawk, artists who regularly toured there.

By the age of 17, Seals was playing in a backup band for Sonny Boy Williamson. Seals, moving to Chicago in 1971, played with the likes of Junior Wells and the late Hound Dog Taylor. Seals developed a style of pure Chicago blues edged with roughhouse rock.

Seals issued his first album through Alligator Records in 1973. He subsequently recorded the album "Bad Axe" which received a Grammy nomination in 1986. Seals was voted the W.C. Handy Award for Contemporary Blues Album of the Year in 1985 by the Blues Foundation, an organization of blues critics and players in 1985 in Memphis.

Seal's newest release, "Live at Blues," recorded at the Club Blues in Chicago, will be out in June.

Seals will be returning to Lincoln backed by a crack group of young bluesmen; Red Bretsinger on tenor sax; Boney Fields on trumpet; Dave Williams on drums plus Rick Howard and one S.S. Randall on guitar.

The Son Seals Blues Band has headlined well-know blues festivals like Long Beach and San Francisco, so locals should take advantage of this chance to check out what has been called by some critics, the best Chicago blues band in existence.