

Bum Steer rustles up mighty tasty dining



Although the ever-popular Julio's East closed in December, the Bum Steer, 6440 O St., has changed the sombrero to a 10-gallon hat, transforming the old Tex-Mex style into a western, casual dining experience.

The Bum Steer opened Jan. 10. The restaurant's interior features longhorns mounted on the walls and antique signs.

The menu, bragging of the restaurant's "Great Steaks and Udder Stuff," features appetizers, sandwiches, fajitas, sandwiches, the beef, the bird, the fish and kabobs.

Because of the Bum Steer's newness and popularity, the wait Saturday night for a table of four was about 45 minutes, and reservations were not allowed.

The wait was broken up by complimentary peanuts given to diners. The shells could be thrown on the floor, which added to the casual dining experience.

After my three friends and I were seated, our waitress, Sharon,

apologized for the delay. This was my second visit to the restaurant, but we still had questions about the menu. Sharon answered them knowledgeably.

The salad was fresh but was difficult to eat. It was served on a small dinner plate, and the lettuce easily fell off. A larger plate would have made it more enjoyable.

All diners are served with a choice of Texas Tators, Romano Potatoes, Rice Pilaf, Skinny Fries or a Baked Potato. A dinner salad and fresh biscuit-like bread also comes with the entree. The salad was fresh but was difficult to eat. It was served on a small dinner plate, and the lettuce easily fell off. A larger plate would have made it more enjoyable.

I ordered the peppercorn steak for \$13.95. The filet was heavily seasoned with pepper and was a bit tangy. However, Sharon warned me of this when I ordered, and I thoroughly enjoyed the added zesty flavor. For an

additional 50 cents, I ordered blue cheese dressing for my salad. The dressing was adequate, but it did not include fresh blue cheese crumbs and was not worth the extra charge.

The Romano potatoes I chose were excellent. The baby potatoes were smothered with melted cheddar cheese and accented with chives.

My three dining companions all ordered prime rib. The 10-ounce cut was tender and tasty, but one said her cut had a bit more fat on it than she would have liked. She was still satisfied with her meal.

The menu also features sandwiches ranging in price from \$4.95 for the grilled chicken melt and ground sirloin burger to \$7.95 for the French dip and cheese steak sandwich.

Although no pork items are featured on the menu, 12 beef entrees are available, ranging in price from \$7.95 for the chicken fried steak to \$24.95 for the 32-ounce porterhouse steak.

The Bum Steer has a full service bar and features a house specialty "Bum Steer Beer" served in a cowboy boot glass mug. The beer is brewed in a Wisconsin micro-brewery.

— Jeff Zeleny



David Badders/DN

Pinhead returns to old haunt in third 'Hellraiser'



"Hellraiser 3: Hell On Earth"



Although not quite up-to-par with the two previous installments, "Hellraiser 3: Hell On Earth" (Starship 9, 13th and Q streets) still provides an enjoyable time for the average horror moviegoer.

Doug Bradley is back as the big bad guy Pinhead, and he has become an even more vile and ominous entity since the first "Hellraiser" movie back in 1987.

He is still stuck in the Pillar of Souls from the last movie, but an ultra-sleazy nightclub owner named J.P. (Kevin Bernhardt) promises to help Pinhead escape in exchange for power and pleasure.

It takes the movie too much time to get here, and the only other good thing that has happened up to this point is the introduction of the heroine Joey (Terry Farrell), a television reporter who yearns for something different.

Yawn. However, once Pinhead escapes and starts spouting his multisyllable apocalyptic visions of heaven and hell, the flick starts to pick up speed.

Unfortunately, director Anthony Hickox couldn't keep the film's speed and strength up to run the full race, and the ending leaves the viewer wanting something more.

Most of the performers in "Hellraiser 3" are unknowns and their jobs could have been done by anybody.

The exception here is Bradley. He has made Pinhead into a movie villain that makes Jason and Freddy look like a couple of snot-nosed Boy Scouts.

The special effects (courtesy of Bob Keen) and makeup effects are also top-notch, probably some of the best you'll see for this genre.

A definite must-see for the "Hellraiser" aficionado and a should-see for the general horror movie buff. The newly arrived "Hellraiser 3" is even located at the "cheap" theater near campus for the economically minded student.

— Gerry Beltz



Courtesy of Paramount Pictures

Timothy Hutton and Lara Flynn Boyle confront each other in "The Temp."

Stereotypical thriller fails to deliver any suspense

"The Temp"



It starts with an obnoxious tag line: "Don't get mad. Get promoted." And it continues on the same obnoxious route through the rest of the film.

"The Temp" (Douglas 3, 13th and P streets) is an obnoxious movie that berates the viewer with an onslaught of clichés: "Claw your way to the top," "Play hardball," blah, blah, blah.

Timothy Hutton stars as Peter Derna, a mid-level executive at Mrs. Appleby's baked goods company. He's a man with a past filled with paranoia, an estranged wife and an

inept assistant.

When his aide needs time off, Peter gets the temp from hell, Kris Bolin (Lara Flynn Boyle of "Twin Peaks," "Wayne's World"). She's ultra-efficient, ultra-manicured and ultra-ambitious. She worms her way into every aspect of Peter's job and his life. So naturally, she goes a bit ballistic when his aide returns.

And that's when the corpses start piling up. Could it be coincidence that everyone in her way to the top is making waves to the grave?

As is, "The Temp" is just another mediocre movie filled with murder and, yawn, mayhem. And Boyle and Hutton are good actors lost in the murky wasteland of bad cinema.

— Anne Steyer

Ross Theatre encores 'Howard's End'

AT THE ROSS

"Howards End," James Ivory's version of the E.M. Forster novel, returns by popular demand for one week only to the Mary Riepma Ross Film Theatre. Currently nominated for nine Academy awards, "Howards End" stars Emma Thompson, Vanessa Redgrave and Anthony Hopkins in a love story hampered by turn-of-the-century class conflicts.

Show times are today through Saturday at 7 and 9:30 p.m. daily, with matinees Saturday at 12:30 and 3 p.m.

FILM STUDIES

"The Big Tip Off" is a program about a newspaper columnist who becomes involved with a fundraising scam. The Ross Film Theatre will show this film in 35mm print Tuesday at 1 p.m. and Wednesday 3:15 p.m.

Also showing is Michelangelo Antonioni's "L'Avventura," winner of the Special Jury Award at Cannes. Show times are Tuesday at 3:15 p.m. and Wednesday at 1 p.m. at the Ross. All film studies films are free and open to the public.

— Calvin Clinchard



Travis Heying/DN

In the Spotlight

Nuno Bettencourt, guitarist for the heavy metal rock outfit Extreme, dazzles an Omaha audience during his solo spot Sunday night at the Civic Auditorium. The band is currently in the middle of its "Stop the World" tour to promote its third album "3 Sides to Every Story."