

Rapper mixes coast styles with experiences

ALL AYZ from page 12

"I'm really a mouthpiece to (Pittman's) music," Douglas said. "He speaks with his tracks and I bring it across verbally."

"We wanted to get a Midwest sound," he said. "East is known for its lyrics, and the West for its beats, but being from the Midwest I've got the best of both coasts."

The result of this effort is 1996's album, "Last Breath: 24th Street Stories," which was produced by the local label Info-Red Records and sold at Homer's. It reflects the poverty and struggles taking place in a Midwestern inner city, namely Omaha's north

side. Although the topics seem harsh and controversial, Douglas maintains that it is important to discuss this reality openly.

"People don't want to talk about drugs, abortion, welfare," he said. "But in the inner city that's a part of life."

While these topics are not unique to a rap album, "Last Breath" offers a frank outlook on the effect of the inner city on the lives of its occupants.

"It's a positive message because we recognize what's going on," Douglas said. "A person who doesn't know anything about the ghetto could get the idea."

Although the album stems primarily from his childhood in North

Omaha, the title "Last Breath" is actually a reference to two deaths that seriously impacted Douglas' life. The first was that of Cheryl Young, a classmate of his who died in a tragic car accident, and the second was the unexpected death of his aunt Jeanette Moore.

"Most of the album is dedicated to her (Young's) life and her memory," he said.

The deaths of his loved ones motivated Douglas to record his thoughts and experiences from 24th Street.

"If I die today this is what I want everybody to remember me by," he said. "I want to put you in a car, drive down 24th Street and I want you to see what I see, live how I live, do what I do. Just ride with me."

"We're not running from what's real. The rappers that make it out of the ghetto are talking about the same thing."

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Critic chows town's finest cheeseburgers

BURGERS from page 12

review of individual restaurants, a "cow" rating system has been assigned, with one cow being the worst and five cows being the highest.

So after all of this, where's the best place to get a burger in this city?

Easy! My grandma's place, hands down.

Tina's Cafe

(616 South St., cheeseburger platter)
Bun: Kaiser roll.

Condiments: Comes with thick slice of onion and lots of pickles; build-it-yourself. You can add lettuce, mayo and a THICK slice of tomato for just 30 cents; add a slice of American or Swiss cheese for a quarter. The veggies could have been fresher only if there were a garden in the back. (There isn't; I checked.)

Patty: 1/2 pound; good-sized burger.

Sides: Comes with chips, add fries or onion rings at regular price.

Price: \$2.75 for cheeseburger and chips — best value!! Notes: It's worth the 30 cents to go deluxe.

Recommendation: Very high, five cows.

M&N Sandwich Shop

(27th and Randolph streets, pastrami cheeseburger)

Bun: Kaiser roll.

Condiments: Mustard, onions, lettuce, tomato, two slices of Swiss cheese, four ounces of pastrami and optional peppers.

Patty: 1/4-pound burger; very tasty.

Sides: None, chips and chili available (great chili!).

Price: \$2.95; a little high for one item,

but good stuff!!

Notes: An incredibly tasty delicacy, and it can't be found anywhere else. Also, try the "spanker special." Trust me.

Recommendation: Try it NOW. (I give it four-and-a-half cows, losing only half a cow for price.)

EJ's Lounge

(inside Madsen's Bowling and Billiards, 4700 Dudley St., EJ's Special)

Bun: Kaiser roll.

Condiments: All the usual veggies, plus two slices of cheese (American and Swiss) and a thin slice of ham.

Patty: 1/2-pounder; a little greasy, but still great.

Sides: Generous portion of fries.

Price: \$4.85

Notes: Must be 21 or over to get into EJ's for this burger.

Recommendation: Four cows.

Cook's Kitchen

(33rd and A streets, TC's Special)

Bun: Kaiser roll.

Condiments: All the veggies, mushrooms, two slices of cheese (American and Swiss) and half a slice of ham.

Patty: 1/2-pounder, a little dry but still yummy.

Sides: Can get sandwich solo, but I added fries for a buck.

Price: \$4.85 (with fries).

Recommendation: Three cows. (Would have been four if they had gotten my order right.)

King's

(10th and South streets, Whopper Topper with cheese)

Bun: Sesame seed bun, fell apart on

me ... literally.

Condiments: A cup of chopped onions and four teeny-weeny slices of pickles; need more pickles for this big a piece of meat; build-it-yourself burger.

Patty: 14 ounces of dead flesh; YOWZA! Well-cooked, too!

Sides: Sandwich flies solo with one onion ring.

Price: \$3.70 (again, great value for size of burger).

Notes: Also located on 14th Street and Cornhusker Highway. Double cheeseburger and Whopper Topper have same amount of meat, but one is double thick while the other is double wide.

Recommendation: Three-and-a-half cows; needed more pickles and additional toppings — like lettuce and tomato — and chopped onions are too messy.

P.O. Pears

(322 S. 9th St., Cheeburger Cheeburger!)

Bun: Kaiser roll

Condiments: Generous portions of onion, mayo, tomato and lettuce, but only two slices of pickle; a nice-sized slice of cheddar (FIVE kinds of cheese to choose from).

Patty: 1/3-pounder; nice and juicy.

Sides: Comes with pickle spear and choice of curly fries or side salad.

Price: \$4.79 for cheeseburger and fries or salad.

Notes: I went during Burger Madness (Sunday and Tuesday), so it was only \$3.45 total with tax.

Recommendation: Four cows (lose half a cow for lackluster amount of pickles).

We Never Close...
so open your mind to working at the UNL

The Daily Nebraskan is now accepting applications for senior positions for the fall semester.

- ✓ Managing Editor
- ✓ Associate News Editor
- ✓ Assignment / Supplements Editor
- ✓ Design Chief
- ✓ Sports Editor
- ✓ A&E Editor
- ✓ Opinion Editor
- ✓ Copy Desk Chief
- ✓ Art Director
- ✓ Photo Director
- ✓ Web Editor
- ✓ Assistant Web Editor
- ✓ Senior Reporters
- ✓ Cartoonist
- ✓ Senior Photographer
- ✓ Copy Editors
- ✓ Columnists

Pick up an application, job description and sign up for an interview at the Daily Nebraskan, 34 Nebraska Union. Applications are due March 21. Interviews will begin March 31. And don't forget, applications for current staff positions are always accepted.

UNL does not discriminate in its academic, admission or employment programs and abides by all federal regulations regarding the same.

STUDENTS WITH CHILDREN SUPPORT GROUP

Tuesdays, 12:30 - 1:30 p.m. NU 338
Offers opportunities to discuss issues pertinent to students who are parents.

Sponsored by Women's Center & CAPS
UHC Counseling & Psychological Services

Drop in or call 472-2597 for more information



Free Computer Classes!

Information Technology Support offers FREE classes to UNL students. Classes are held in Bancroft, Room 239. Seats are available first come, first served (12 seats available for each class). If you have any questions call: 472-9050. Classes will be held throughout the semester.

Introduction to BIGRED Email

Thursday, March 13: 3:00 to 4:30 p.m.

Advanced Email on BIGRED

Wednesday, March 12: 1:30 to 3:00 p.m.

Microsoft Excel

Friday, March 14: 10:30 to 12:00 noon

WOMEN CREATING

Women's Week
March 9-15, 1997
Schedule of Events

Tuesday, March 11
Creative Power with Glenda Dietrich
Time: 12:30 pm
Place: The Women's Center, room 338
An opportunity for everyone to be creative with paints
Facilitated by a minister/artist.

Lynne Camp of Habitat for Humanity
Time: 3:30 pm
Place: The Women's Center, room 338
Learn more about the Lincoln chapter of Habitat for Humanity's Women's House; in May, women volunteers of all skill levels will build a home for a low-income family.

Women
Time: 5 pm
Place: The Culture Center
A one-woman play performed and directed by Ebru Gokdogan.

Storytelling with Karen Libman
Time: 7 pm
Place: The Culture Center

Wednesday, March 12
Karen Dunning, owner of Business Media Inc.
Time: 12:30 pm
Place: The Women's Center, room 338
Brown bag lunch with a woman who's carved her own niche in the business world.

No Limits Conference
Time: 9-5 pm Friday and Saturday
Place: East Campus Union
Transgenderism: Negotiating Gender Boundaries is the theme of the fourth annual interdisciplinary conference sponsored by the UNL Women's Studies Association. Call the Women's Studies Program, 472-9392, for more information.

the Women's center
472-2597

Thursday, March 13
Molra Ferguson
Time: 12:30-1:00 pm
Place: The Women's Center, room 338
Midwifing Women's Studies:
The History of the Women's Studies Program at UNL, presented by Dr. Ferguson, professor of English at UNL.

Marcella Gilbert
Time: 6:30 pm
Place: The Culture Center
A demonstration and discussion of Native American dance.

Renee Hicks, Bald to Blond Tour
Time: 9 pm
Place: The Crib, Nebraska Union
UPC bring's NACA's Campus Competition of the Year to UNL.

Friday, March 14
Jane Gilmer
Time: 12:30 pm
Place: East Campus Union
The nationally recognized multimedia artist will give a slide presentation of her work titled, From the Women's Art Movement to Art in the Public Interest. This presentation is part of the NO LIMITS keynote luncheon. A vegetarian soup and salad lunch will be available for \$7.50 (pre-registration required). Without lunch, attendance at presentation is free. Call the Women's Center, 472-9392, for more information.