

# COUNTRY COOKIN'

*Store brings down-home flavor to Lincolmites*

BY SARAH BAKER  
AND JASON HARDY  
A&E Reporters

Once again, Nebraska has made history. Not for winning a national championship, but by being the 34<sup>th</sup> state to have a Cracker Barrel Old Country Store.

Cracker Barrel, a restaurant chain featuring country dinners and a nostalgic retail store, has traditionally focused its growth in southern states.

But Patricia Brunicardi, marketing manager for Cracker Barrel, said the restaurant is expanding into new areas around the country.

"We go where we think folks will like our restaurant," she said. "We are most excited to be here in Lincoln."

Brunicardi said Cracker Barrel restaurants are traditionally located around interstate exits.

"We have a lot of traveler business, but we also have support from the local community," she said.

The Lincoln store offers seating for more than 170 guests. The restaurants are modeled after turn of the century country stores and feature more than 4,000 gift items.

Each restaurant also has a fireplace with a stone hearth. Local Lincoln residents said they were pleased to see the restaurant open its doors.

"We've been waiting for it to open," said Sandy Merry, a Cracker Barrel customer. "We like the home cooking. It's different than other places, and it has nice variety."

Other customers said they enjoyed the country store.

"We like to look around the store," said Diane Black, another customer. "We come here mostly to eat, but this does make a nice waiting area. The location is also nice."

Other customers came to the restaurant just for the store.

"I didn't know it was open, but I like it a lot," said Don Van Arsdale, a shopper at Cracker Barrel. "I like the crafty stuff they have."

Van Arsdale said he enjoyed the shopping/waiting area at Cracker Barrel more than those of other restaurants.

"It's better than sitting in a bar," he said.

Cracker Barrel Old Country Store is located at 6700 N. 27<sup>th</sup> St. Hours are Sunday-Thursday, 6 a.m. to 10 p.m., and Friday and Saturday, 6 a.m. to 11 p.m.

*Cracker Barrel satisfies even pickiest cotton-pickers*

BY SARAH BAKER  
AND JASON HARDY  
Food eaters

There is nothin' like finishin' the chores and settin' down to dinner in the country.

Monday night we hitched up the mule and headed out to the brand spankin' new Cracker Barrel Old Country Store, 6700 N. 27<sup>th</sup> St., for some eats.

Once in the door, we found ourselves amidst a knick-knack paradise.

The country store is jam-packed with homey accessories that we wouldn't mind bringing back to the trailer, toys for the chilluns, puzzles, games and candy. (The kind you'd find in the glove box of your granddaddy's pick-em-up truck.)

Not to mention the banjos, guitars, fiddles and corn-cob pipes.

If you like to squeeze stuff, Cracker Barrel's got you covered. There's all sorts of different little squeeze-toys in the shapes of cows, pigs and chickens. Heck, they even got some kick-ass eight-ball ones.

We were so wrapped up in the country store we almost missed our call to eat. We made it, though.

As we moved along into the dining area, we passed the massive fireplace; man this thing was huuuuuuuge! Hot too.

The walls were covered with different pictures, musical instruments, blankets, and a bunch of other stuff that can be found in my pappy's shed ... you know, tools.

We couldn't help but notice the neighborly atmosphere. It was cozy with a sort of Applebee's-meets-the Flying-J-truckstop type of feel.

The service was good despite one minor inconvenience, in which the waitress mistakenly brought us only one piece of cornbread.

You can imagine the dispute that ensued at our table. That girl Sarah is crazy about some cornbread.

The meal came, and Jason opted for the Country Dinner Plate made up of a fried chicken breast fillet, country green beans and a heap-hop-pin' mound of mashed 'taters. Oh, and gravy.

Jason's no gravy lover but he concluded "this is some gooo-ood mush."

He found the beans a bit lacking.

Sarah had the grilled chicken tenderloins with whole-kernel corn and some mashed 'taters, minus the gravy.

We left full and feelin' good, only about 20 pounds fatter.

We thought the other highlights of the restaurant were the line of wicker-type rocking chairs in front of the place. We're talkin' rocking chair heaven!

Also, a big plus in our book was the RV parking lot in the rear. We'll remember that next time.



MATT HANEY/DN

## Deaf percussionist uses feet to please crowds

BY BARB CHURCHILL  
Assignment Reporter

Renowned percussionist Evelyn Glennie is coming to town, and University of Nebraska-Lincoln Assistant Professor of Percussion John DeStefano couldn't be happier.

"It's great to have Evelyn Glennie here. It's great for the students. It's great for the faculty, and it's a great opportunity for all music lovers," DeStefano said.

Glennie brings her dynamic solo act to Kimball Recital Hall Thursday at 8 p.m. as part of the Lied Center for Performing Arts season.

Glennie is only 5 feet 2 inches tall, but is a power among percussionists. Though still young, she has played with dozens of orchestras

worldwide as a featured soloist, as well as having many pieces commissioned specially for her. This is all the more notable because Glennie is deaf.

Glennie lost her hearing at age 12 because of a nerve disorder. However, she already had started her musical training. Glennie decided to play barefoot, in order to "hear" the vibrations from her instruments. She continues that practice to this day.

Glennie downplays her deafness, preferring to let her virtuosity speak for her.

She was the first deaf student and solo percussionist at the Royal Academy of Music in London, where she won the Queen's Commendation Prize for overall excellence.

She said feeling the vibrations

helps her to be more connected to the sounds she's making and also helps her to move around the stage, dashing from instrument to instrument.

She has more than 700 objects in her personal collection of percussion instruments, including a full gamelan set, marimbas, congas, a vibraphone and assorted cymbals. Glennie also has been known to coax sound from pieces of scaffolding and garbage can lids.

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JOHN DESTEFANO  
associate professor of percussion

In addition to her solo recital on Thursday, she will be giving a free percussion master class tonight at 7 in Kimball Recital Hall.

"This is a fine opportunity for our students to work with one of the best percussionists in the world," DeStefano said.

She said four percussion students will be performing, including Scott Zimmerman, Zach Niemann, Rich Miller and Jason Carper.

Glennie has been a frequent guest artist on television and radio. One of her notable recordings was a 1989 Grammy winner with the late Sir Georg Solti (former conductor laureate of the Chicago Symphony). Glennie also had an autobiography entitled "Good Vibrations" published in 1992.

Tickets for Thursday's performance are \$22 and \$18, and are half-price for students.