

## FROM RUSSIA WITH LOVE

*Ballet troupe visits States for first time*

BY LIZA HOLTMEIER  
Senior staff writer

From the body of Lenin to the body of classical ballet work, Russia strives to preserve its icons.

But this weekend, Lincoln residents won't have to travel as far as Moscow to see Russia's cultural heritage.

Friday and Saturday, the Russian National Ballet will perform two staples of Russian classical dance at the Lied Center for Performing Arts.

Friday, the company will perform "Swan Lake," the love story of a prince and his swan maiden. Saturday, the company will present "Sleeping Beauty," the age-old tale of a young princess doomed to sleep until awakened by the kiss of a prince.

Both ballets maintain the original plot and choreography from their 1890s productions and feature scores by Peter Tchaikovsky.

### Lied Center The Facts

**What:** Russian National Ballet performing "Swan Lake" and "Sleeping Beauty"

**Where:** Lied Center for Performing Arts

**When:** Friday and Saturday at 8 p.m.

**Cost:** \$38, \$34 and \$30 (half price for students)

**The Skinny:** Russian ballet classics come to Lincoln

The Russian National Ballet, founded in Moscow in the late 1980s, consists of principal dancers from the Bolshoi and Kirov companies. The company focuses on continuing the tradition of major Russian ballet works. In its repertory, the company has nearly all the achievements of choreographer Marius Petipa, the native Frenchman who transformed Russian ballet in the late 1800s.

Russian classical ballet during Petipa's era is known for its romantic themes and clean classicism. Petipa worked to stay true to the forms of a bal-



COURTESY PHOTO

**THE RUSSIAN NATIONAL BALLET** stops in Lincoln this weekend during its first United States tour. "Sleeping Beauty," starring Tatiana Andreeva as Princess Aurora and Norlan Abugaliyev as Prince Desire, opens the weekend performances.

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## Green Mill concentrates on food, not frills

■ Minnesota pizza place brings area microbrews and fresh ingredients to Lincoln residents.

BY TED MCCASLIN  
Staff writer

Any way you slice it, Lincoln's food-faring opportunities are getting a whole lot tastier.

Green Mill, a new pizza and beer joint at 141 N. Ninth (the main floor of the Holiday Inn), held its grand opening Monday in the Haymarket. The premiere brings to town one of the best pizza places the Midwest has to offer.

In the Twin Cities, where the original restaurant was founded 23 years ago, Green Mill won several awards including 14 consecutive years as Minneapolis' best pizza, training director Sharon Monaghan said.

What makes the pizza so good?

"Almost all our food is made from scratch," Monaghan said.

This includes dough, sauces and breads made in the restaurant. Wisconsin mozzarella is used on the pizza, and three kinds of sausage are available if you want to step it up a little.

Deep dish, flat crust, pescara and wood oven-cooked pizzas are available with 18 different toppings.

But the menu includes much more than just pizza.

Appetizers, including spicy chicken quesadillas, wallee strips and calamari, lunch specials, salads, calzones, sandwiches, burgers, pastas and steaks are also available.

If you're not in the mood to heap meat on your pizza, there is plenty on the menu for vegetarians.



DANIEL LUEDERT/DN

**Entertaining with pizza dough, Tony Gemignani of Castro Valley, Calif., tosses the dough into the air to the amusement of Annie Norris and Kelsey Barton, both 9, at the Green Mill restaurant in the Haymarket. Gemignani learned to throw the dough when he was 18 and started a restaurant, Pyzanos, in California. The doughy tricks have taken Gemignani to Thailand, London and engagements at the openings of Disney's Animal Kingdom and Tomorrow Land in California.**

More than a dozen meatless toppings are available, along with pasta and two vegetarian specialty pizzas.

In fact, there are almost too many options for a first-time customer. For desert the Grilled Banana Barbados is

highly recommended. Made of sliced bananas sauteed in caramel sauce served on banana bread with vanilla ice cream and topped with cinnamon, this monster is something to save room for.

Replacing the Haymarket Grille, the Green Mill completely redecorated the place and set it up for more customers, former Haymarket Grille employee Holly Stanley said.

Included in the interior makeover is a full bar with four beers made especially for Green Mill; a stout and three ales are brewed by Breckenridge Brewery, which has a location in Omaha. It'll set you back about four dollars for a 22 oz mug.

With microbrews and inordinately good pizzas, Green Mill is prime among Lincoln's typical greasy-pie offerings. As a result, it's both more and less than other pizza places. It's more because it includes a full-service bar and widely varied menu.

It's less because that's all it is - a restaurant. There are no big-screen TVs or Husker paraphernalia; no pool tables and video arcades. In a town dedicated to constant competition, focusing on finishing a plate is a nice change of pace.

Huskers are still welcome however. Yesterday, former Husker quarterback Steve Taylor competed with world pizza-tossing champion Tony Gemignani at the restaurant. Gemignani will throw some more pies for customers again today at noon for the lunch crowd.

Green Mill has what is missing from some of Lincoln's pizza establishments. You can hide poor ingredients under mozzarella, but Green Mill's pizza cannot hide its quality.

As junior general studies major Eric Wicherski said, "I thought it was really good, and I've had New York pizza. Everything on the pizza was good quality."