

# ENTERTAINMENT

Technique • Friday, April 11, 2003

## Bored? Need music?

If you feel like your life needs more excitement, check out the concert listings for a variety of ways to spend your evenings. **Page 21**

## Murton a late bloomer

Senior Matt Murton, an unlikely star at first, is one of the nation's top outfielders, and a likely first round draft pick this year. **Page 25**

# New market pleases with wide range of specialty products



By Andrew Saulters / STUDENT PUBLICATIONS

Customers at Whole Foods Market line up to purchase made-to-order pizza. The new store offers a variety of specialty products and a café.

By Amy Schmisser  
Staff Writer

**Name:** Whole Foods Market  
**Location:** 650 Ponce de Leon Ave.  
**Hours:** 7 a.m. to 10 p.m. daily  
**Breakfast Bar:** 7 a.m. to 10:30 a.m.  
**Website:** [www.wholefoods.com](http://www.wholefoods.com)  
**Stars:** ★★★★★ out of 5

Whole foods, whole people, whole planet. The Whole Foods Market has opened its sixth store in the Atlanta area with great success. Opening weekend was packed with a live band and numerous food vendors giving away their wares. Now, the entrance is surrounded with flowers and potted bonsai plants.

Produce ranges from mainstream apples and oranges to cippolini onions and clementines. With eleven different types of citrus fruit and over 100 different fruits and vegetables, everyone is sure to love experimenting. The strawberries are as large as small apples and quite appetizing. (There is a stand with free strawberries and blueberries!)

Besides the 12 different varieties of Sam's-sized rice bags is an astonishing display of various fresh nuts. One can even make their own peanut or almond butter on the spot.

Behind the produce section is a glass-encased seafood counter, larger than the deli at either Publix or Kroger. It offers massive salmon and

halibut filets and the more exotic octopus and shark.

The Mayfield milk is cheaper than at other local grocery stores, though in other sectors their prices may seem a little higher. Their selection of frozen meats is about half a dollar per pound higher than most. This is mainly due to the strict standards required of their vendors—their meat and poultry is “raised humanly without the use of artificial growth hormones, antibiotics or animal-by-products in their feed.”

The aisles are filled with seemingly normal grocery items, some prices high, some prices low, but everything is organic and nothing is genetically engineered. There is a large section of nutritional supplements and body care products, many aromatic bins of coffee beans, and almost as many international chocolate bars as at the World Market.

Cleaning products and all-natural pet supplies also make cameos. The cheese and wine selection is varied and broad, and the store's deli is rivaled by no others. From teriyaki salmon to rice salad to sushi, this massive deli has it all. The wait here may cause some annoyance, but the food return makes a strong appeal for forgiveness.

A hot bar, salad bar, olive bar and brick oven lead to the café. The price per pound is very reasonable and the made-to-order pizza deli-

icious. Refrigerated drinks and oven-ready dishes segue to a café express lane that leads to the indoor eating tables. A few covered, outside tables are also available.

The workers are treated well and it really shows. Fortune 500 has rated the Whole Foods Market as one of the top 100 companies to work for the past six years. The staff is friendly, helpful and very knowledgeable. A bulletin board with customer comments and their responses (much like Brittain) graces one wall, while historical pictures of Atlanta surround the antechamber to adequate, clean bathrooms.

The ambiance was lively and the musical selection varied—rarely is it interrupted by an annoying PA system. Scattered throughout the store are stands with cheeses, fruits, and breads. Though it may not be an appropriate date, merely strolling through the store for an hour or so is enjoyable, as their merchandise is so varied and interesting.

A few Georgia Tech students have already discovered the new store. “It's clean, efficient, fun, and they just have cool stuff,” said ME major Chris Buchanan. Last Saturday there was even a book signing in the café by a children's author. The best part is walking out feeling healthy, with no need to think about the 130 percent of the daily amount of saturated fat of that delicious quiche.

## Albums includes old hits and new remixes

By C. Jason Mabry  
Contributing Writer

**Artist:** Ice Cube  
**Album:** *The Albums that Shook a Nation*  
**Label:** Priority Records  
**Rating:** ★★ ★ 1/2 out of 5 stars

*The Albums that Shook a Nation* returns to continue the message. Priority/Capitol Records has reissued Ice Cube's first four albums, arguably among his best accomplishments, complete with remixes and B-sides. This marks the first release from Ice Cube since 2000's *War and Peace vol. 2*. Each track on the new album has been remastered, bringing back Ice Cube the way he was.

Another bonus includes expanded artwork. While this may seem merely a moneymaking venture, these albums will certainly be appreciated by Ice Cube devotees, while presenting a tempting offer to those new to his flavor.

*Amerikkka's Most Wanted*, Ice Cube's debut solo effort from 1990, now incorporates the *Kill at Will* EP. Otherwise, this album is basically the same as before. *Death Certificate*, a 1991 release, includes “How To Survive In South Central,” originally only available on the *Boyz In The Hood* soundtrack.

*The Predator* includes four new

remixes: “Check Yo Self,” “It Was A Good Day,” “24 with A L” and “U Ain't Gonna Take My Life.” The final reissue, *Lethal Injection*, also includes four remixes: two versions of “What Can I Do,” “You Know How We Do It” and “Lil' Ass Gee.”

For the most part, the remixes rearrange the beat in some fashion, but the lyrics and structure are effectively unaltered. The same Ice Cube feeling shines through the work.

Obviously, these albums will only appeal to die-hard Ice Cube fans and those just now picking up his discs. However, the lyrics and message presented through the nineties still hold true today, as Ice Cube tried to portray. The reissuing of these efforts will keep the music available for another generation to survey.

*The Albums That Shook A Nation* will also be released on vinyl for the first time. Concurrently with the album releases, the never-before-released *Ice Cube: The Videos* will be available on DVD. The collection features the first 14 music videos from one of rap's legends.

This is a good opportunity to acquire a piece of music history with a few bonuses. These albums might not shake the nation this time around, but they can definitely shake the party.

## Madstone: a unique movie experience



By Kevin Shattuck / STUDENT PUBLICATIONS

Madstone Theaters is opening a new location in Sandy Springs next Friday. The theater will specialize in independent, foreign and classic films. They will also offer non-standard amenities such as liquor and pastries.

By Art Seavey  
Staff Writer

Culture at Tech? Where? Well... not quite yet, but soon some sophistication should slither down the highway from Sandy Springs, the newest location of Madstone Theaters.

A movie theater? So what? There's a copious amount to choose from in Atlanta. As protracted as that list of theaters might be, there is an even longer one enumerating why Mad-

stone Parkside stands alone with proud distinction.

Don't expect to find the latest J. Lo masterpiece—Madstone only plays independent, foreign and classic films. They believe society is only exposed to what Hollywood wants it to see, but there is so much more out there to discover.

The *Technique* recently scouted out the theater and met with the brains behind the operation, C.E.O. Chip Seelig. Here are just a few reasons why Madstone will become

a familiar name to Atlantans.

### 1. More leg room

20 percent of the seats will be removed, finally allowing the vertically blessed to lounge in comfort.

### 2. Liquor

Yes, that's right. Madstone will have a full selection of beer, wine and spirits.

### 3. Real Food

A gourmet selection of cookies, pastries, coffee, smoothies, croissants and

See *Theater*, page 19

### Original Comic Incoherent Scriblings

#### Incoherent Scriblings

In which Mr. Squirrel offers profound advice.



## Theater

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sandwiches, plus the traditional movie-fare, will be served at the theater's café.

### 4. Personal Trailer

Before every film a walking and talking human being will give welcoming remarks and background on the film about to be viewed.

### 5. Concierge

Need dinner reservations? A film synopsis or recommendation? That friend without a watch is late as usual? There's a person dedicated to solving your problems.

### 6. Membership

Pay a yearly fee and receive reduced-price tickets, sneak screenings and special promotions.

To introduce themselves to the public, Madstone will be holding a free movie weekend starting Friday April 18th. Movies like *Amelie*, *Y Tu Mama También* and *Pulp Fiction* are on the schedule. For free tickets and a full schedule, head to [www.madstonetheaters.com](http://www.madstonetheaters.com).

"We're thrilled to be opening in Atlanta," Seelig commented. "The Madstone Parkside gives Atlantans a unique new gathering spot to enjoy the best in cinema and the most engaging discussion panels, benefits and other unique film events. Atlanta film lovers deserve a wonderful experience and setting for their favorite films, and there's no better place to do that than at Madstone."

*Madstone Theater is located at 5920 Roswell Road in the Parkside Shopping Center.*

By Joey Katzen  
Staff Writer

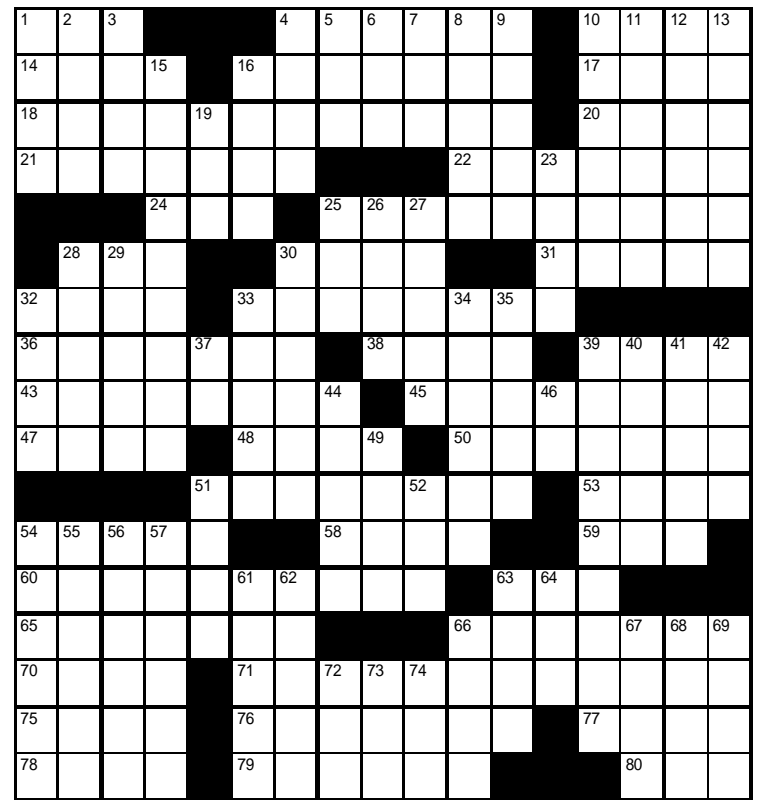
### Across

1. \_\_\_ Lanka
4. Tomorrow, to Pedro
10. "I am miserable"
14. Nobel economics winner John
16. Sardinian sheep
17. Adroit
18. Swan predecessor
20. See 30 Across
21. Smiling
22. Narnia chronicler
24. Born
25. Long established
28. Prison group
30. With 20 Across, sunburn as-suager
31. Deep chasm, as in the sea
32. M\*A\*S\*H Private Straminsky
33. Foamy crest
36. Austrian composer Antonio
38. Aeneas' tale
39. Motive or matic lead-in
43. Until-thens
45. Norwegian composer Johan
47. Vegetarian staples, for short
48. Birthright seller
50. Close to the fuselage
51. It makes perfect, supposedly
53. Teaching degree
54. Between Pierre and Marie
58. Freshman pejorative, now acronymized
59. Toddler batting assistance
60. Indian kings
63. Latin pronoun: tu, \_\_\_, tibi, te, te
65. Weedy
66. Eclipse rings
70. Red explorer
71. Russian composer Sergei

75. A \_\_\_ is a \_\_\_ is a \_\_\_

76. Hostile advances
  77. Emitted saliva angrily
  78. Special police team
  79. Thanksgiving guests
  80. Detergent option
- ### Down
1. Ignore as a socialite
  2. Raise hell
  3. Scottish river
  4. \_\_\_ Ado about Nothing
  5. Inquire
  6. Spades bid
  7. Francoise's pal
  8. The present occasion
  9. Depressive anxiety
  10. Adjective modifier
  11. Margin of freedom
  12. Demons, of Arabic myth
  13. Stoppages of flow
  15. Pew books
  16. Guiding spirit
  19. Craps necessity (in a pair)
  23. Quantum jump
  25. Chinese river
  26. Musical unit
  27. Moeller, Watson, and Puckett, slangingly
  28. Japanese river
  29. Jerky and bumpy
  30. Buddhist doctrine on violence
  32. Fertility god
  33. More dryly humorous
  34. Common poly-sci class (but not at Tech)
  35. Benzene-ringed compound
  37. Noah Wylie drama
  39. Birthing center actions
  40. Exploitation
  41. Third hour, canonically
  42. Hatred
  44. Pelvic bones
  46. i.e.: e.g., etc.

## Technique Crossword: Back to Basics III



49. Mormon state
51. Fringe benefit
52. \_\_\_ a wrap
54. Smoldering coals
55. Strait description
56. Wife of Pericles
57. Tennis utensil
61. Eagle roost
62. Yoga variety
63. Lots
64. Celebrity psychic Geller
66. Eager young lads and roués and
67. Sure don't

68. At a distance
69. NAFTA counterpart across the Atlantic
72. Traditional monitor
73. Farming implement
74. Damage

*Solutions on page 25*

*Our crossword writer is graduating this semester, and we need a replacement. If you are interested in creating the crossword puzzle each week, please e-mail us at [entertainment@technique.gatech.edu](mailto:entertainment@technique.gatech.edu).*



## Live List

### *The Earl (488 Flat Shoals Ave.)*

(404) 522-3950

[www.badearl.com](http://www.badearl.com)

4/11 Denali/Zetamale  
4/12 The Postal Service/Cex  
4/13 Wesley Willis/Angry Atom  
4/17 The High Caliber/Luna Halo  
4/18 The Woggles/The 4 Shames  
4/19 Bettie Serveert/Shamgod  
4/22 Angels of Light/Devendra Barnhart  
4/23 Mercury Program/Rizzudo/Black Love

### *Star Bar (437 Moreland Ave.)*

(404) 681-9018

[www.starbar.net](http://www.starbar.net)

4/11 Rockin' Pontoons  
4/12 Bitch  
4/16 Thad Cockrell/Grand Fury  
4/17 Buzzsawyer/Grayson Manor

### *Smith's Olde Bar (1580 Piedmont Ave.)*

(404) 875-1522

[www.smithsoldebar.com](http://www.smithsoldebar.com)

4/11 Tishamingo/Tonohoney  
4/12 The Gourds/Grace Braun & D.Q.E.  
4/13 Smoking Section/Brain Sofer  
4/14 Jackson Sneed  
4/16 Chris Whitley/Johnny Society/Rich Price  
4/17 Dollsquad Burlesque Revue  
4/18 The Breakfast Club  
4/19 Mandorico/Alice Peacock  
4/20 Skydog  
4/21 The Hackensaw Boys  
4/23 Will Bernard & Mother Bug

### *Variety Playhouse (1099 Euclid Ave.)*

(404) 521-1786

[www.variety-playhouse.com](http://www.variety-playhouse.com)

4/11 David Wilcox  
4/12 Umphrey's McGee  
4/13 Floetry

4/15 Trail of Dead

4/17 Martin Sexton

4/18 Karl Denson's Tiny Universe

4/19 Karl Denson's Tiny Universe

4/20 Stanley Clarke

### *Masquerade (695 North Ave.)*

(404) 577-2007

[www.masq.com](http://www.masq.com)

4/20 Reverend Horton Heat

### *Cotton Club (152 Luckie St.)*

(404) 688-1193

[www.atlantaconcerts.com/cottonclub.asp](http://www.atlantaconcerts.com/cottonclub.asp)

4/14 The Subhumans

4/15 Dirty Three

4/20 Ozma

4/22 Nonpoint

4/23 Taking Back Sunday

### *Echo Lounge (551 Flat Shoals Rd.)*

(404) 681-3600

[www.echostatic.com/echolounge](http://www.echostatic.com/echolounge)

4/11 The D4/Electric Six/Young Antiques

4/12 James Mathus

4/13 Spoon/Crooked Fingers

4/18 Camper Van Beethoven

4/19 Camper Van Beethoven

4/21 The Delgados/Aereogramme/Silent Kids

4/22 Tracy and the Plastics/King Cobra

4/23 Mark Gardener/Ashley Proffitt

### *Tabernacle (152 Luckie St.)*

(404) 659-9022

[www.atlantaconcerts.com/tabernacle.asp](http://www.atlantaconcerts.com/tabernacle.asp)

4/11 George Lopez

### *Roxy Theatre (3110 Roswell Rd.)*

(404) 233-7699

[www.atlantaconcerts.com/roxy.asp](http://www.atlantaconcerts.com/roxy.asp)

4/11 The Used

# Kitchen provides enjoyable atmosphere

By Vivian Vakili  
Contributing Writer

**Name:** One Midtown Kitchen  
**Address:** 559 Dutch Valley Rd.  
Atlanta, GA 30309

**Phone:** (404) 892-4111

**Website:** [www.onemidtownkitchen.com](http://www.onemidtownkitchen.com)

**Cuisine:** American

**Price:** \$\$-\$\$\$

**Rating:** ★ ★ ★ 1/2 out of 5

One Midtown Kitchen is situated in a covert area in Midtown, within five miles of Tech, off Moreland Ave. The building itself looks like a warehouse but has a very beautifully decorated interior. The ceiling lighting consists of what can be best described as thin test tubes ablaze. The restaurant is very dim, and can foster both an intimate and a more social atmosphere.

Shortly after being seated, we were presented with two or three different types of bread and a hummus dip. The breads were hard, and of a cracker consistency. The breads looked a bit like a flower arrangement, as they were presented in something resembling a vase. I did not really enjoy the bread or the dip, but I am not a fan of hummus.

Our next course, however, was amazing. We ordered Lamb Kabob Salad as our appetizer. This may have been the best lamb I have ever had. My friend and I both agreed it was not only cooked perfectly, but seasoned perfectly as well.

I ordered Whole Red Snapper for my main course, and my friend



By Scott Meuleners / STUDENT PUBLICATIONS

**One Midtown Kitchen, housed in an old warehouse, serves a variety of dishes. The restaurant has a pleasant atmosphere and friendly staff.**

ordered Steak with Frites. She thoroughly enjoyed the meal—she had ordered the steak medium, and found it to be very well cooked to her specifications.

I, on the other hand, found my fish very bland. Though the flesh was very delicate and it was apparent that it had been cooked well, it was rather tasteless. I looked around for salt and pepper, but to no avail.

Another frustrating factor to my meal was that my fish had been served over a bit of lettuce, which to me was not an appropriate side dish. I think I would have enjoyed my meal much more had the side items been a bit more relevant to and removed from the meat on the plate.

Next we ordered dessert. Our waitress quickly described the night's

desserts, and we both ordered something involving chocolate. My dessert incorporated chocolate ice cream with some sort of gelatinous berries. I found this again a bit too strange for me, as it struck me as jelly with chocolate ice cream. However, it was very nice to be served coffee with our desserts.

One of the most impressive elements of One Midtown Kitchen was the staff. The manager was very personable and welcoming, and our waitress was incredibly professional, prompt and cordial.

Overall, I would have to say that the atmosphere was very pleasant, the service pleasing, and as for the food, it was definitely high quality. I just suggest that you check out their online menu before you go.