

## Sometimes it's Good to Wine

*In 1976 Llano Estacado Winery produced 1,100 gallons of wine. Today it produces 213,000.*

On Friday, January 3, 2003, Llano Estacado Winery's Tasting Room Director Russell Gillentine granted *HubStuff* an interview about the history and the times of the winery. Many here in Lubbock may not be aware that we have such a major treasure in the Hub City.



HubStuff (HS): What's new at Llano that you would like our readers to know about?

Russell Gillentine (RG): Well, the next event that will be here at the winery will be Chocolate Fantasia on January 25. It is a fund-raiser for the Parkinsonism Society and hosted by the South Plains Chefs' Association. It is limited in size in that admissions will be limited to about 300 people. We'll have about 30 to 40 contestants – that would be chefs, profes-

sionals, amateurs, and students. They will make some of the most wonderful chocolate creations that you've ever seen in your life. And, the good news is that after the contest, we'll get to eat it!



HS: We would sure like to help you promote that. Shall we tell people to contact you here about this event?

RG: Yes. And remember, it is limited admissions. We have a contestants' guide available that outlines the rules. Not just anyone may come at entry time and submit an entry. Contestants must sign up before hand.



HS: How did the winery get started?

RG: Llano Estacado was started about 27 years ago, back in 1976. It was started by three Texas Tech professors – Robert Reed, Clinton McPherson, and Roy Mitchell. The first year, the capacity of the winery was about 12,000 gallons, but they only produced about 1,100 gallons. Now, our capacity in stainless steel is 177,000 gallons, plus another 36,000 gallons in oak barrels. So you can see, we've done very well since the founding of the winery. We sell about 75,000 cases of Llano wines annually.



HS: Whom would you say is Llano's most prestigious client?

RG: George W. Bush. The president has served our wines three or four times in the White House since he has been there. We're real pleased to have a Texas president who is supporting Llano wines. Our wines have also been served to the Queen of England.

*continues on page 4  
See Russell Gillentine*



Top photo: Entrance to Llano Estacado Winery, located south of Lubbock. Take US 87 to FM 1585 and travel east 3.2 miles to the winery.



Left photo: Oaken barrels protect and enhance a batch of wine while it ages gracefully at the winery.

All photos courtesy of our photographer, Susan E. L. Lake.

## Letter from the Publisher

## It is Nice to be Home in Lubbock

by J. Reichard

I promise that I will not bore you with stories about creating and distributing *HubStuff* after this issue unless something awesome occurs while doing it. However, this time, I still thought it appropriate to briefly describe what goes into getting an issue into your hands and for your enjoyment.

The second issue (Volume 1, No. 2) was easier to put together than the first, since the general layout was done and it was a lot easier for our editor to pour the stories into the already created form on the computer. Do not get me wrong, it still takes a lot of time, but the editor makes it look easy to the novice. She is a master at doing what she does. I admit I just do not have the patience to tweak stuff by fractions of an inch to make it as perfect-as-can-be the way she does.

One question that we have pondered quite a bit recently is what type of mindset does it take to want to put roughly 20,000-25,000 words into a computer, make thousands of copies of the document, then take the finished

document and place it into about 120 or 130 Lubbock businesses? To continue in this thought, add to that doing it every week and you will soon see what goes on in the backroom for the copy of *HubStuff* you are reading. It is not for the faint-of-heart to attempt the schedule we will be keeping to bring you this directory every week. I am sincerely thankful for our contributors who have risen to the challenge and see a value in creating something such as this from the ground up.

**Meeting the public**

So where can you find *HubStuff*? Since we are doing the distribution ourselves every week, it has given us a unique perspective in the wonderful friendliness and hospitality offered by many outstanding people here on the South Plains. We are all quite fortunate to live in such a great place where so many folks are so very genuine in the ways they carry themselves. That is not a gross generalization. It is very true. We have mused what it would be like trying to introduce a new publication like this into a market such as some suburban center say, on the east or west coasts. Can't imag-

ine that too many individuals would be as self-effacing to a new publication as we have experienced here in the Hub City.

Our distribution route is beginning to be honed to near-science. A route that has worked for both deliveries so far has been to pick up the paper when it is hot off the press in late afternoon. From Slaton Highway just outside the loop, we start the trek up Avenue Q, being certain to drop off copies of *HubStuff* in many of our city's hotels and motels. Frankly, these establishments have given positive feedback about the magazine and what it has to offer. Having traveled on business quite a bit over the years, believe me when I say there is value in something "hometown" about the area where you are visiting or on an extended stay for business. It's nice to know that there is something going on in this home-away-from-home for visitors, and the proprietors of Lubbock's hospitality industry have let us know that having *HubStuff* on their counter to offer their guests for free is a nice touch. So too, the restaurant industry has greeted *HubStuff* with warm embrace. I don't know about you, but I like to be entertained while I'm waiting for a meal. I think I would be prompted to pick up a freebie paper anywhere I go, and I do. Dozens of publications like this from everywhere are stashed in my files. They are fun and you never know what you might read, see, or learn.

**We win some, we lose some**

A couple of distribution stops stand out in my mind during this last dash to the finish line so we could start all over again for this issue this week. One was a sharp person who had noticed that her listing had been inadvertently overlooked in our list of Lubbock's restaurants that will be included in every edition. She asked that the establishment where she worked be included from here on, and then asked that we leave an additional pile of *HubStuff* since the first edition was gone from their counter before the Christmas weekend was over. If you haven't been listed, we will get you in here. Please help ensure that this happens by contacting us to keep your listing current. Then there was another establishment who did not want to offer this publication because the business had not been included, only because it did not fit any particular category in our listings. If copies were left, I was told, they would simply be destroyed before anyone would see them because of our failure to include this listing. Oh well, F-R-E-E only goes so far. In addition, sorry we missed you – it really was not an intentional snub. We are a small shop and person-hours only go so



## Feedback

*We are excited to have received our first unsolicited comment from the public, and we couldn't be more pleased. We don't expect all comments to be this nice, but it is a great way to start. We'd like to hear your comments, Lubbock!*

**Good luck**

Good luck with your ambitious and much-needed undertaking. I picked up a copy of *HubStuff* when we were visiting relatives during the holidays. Since the *Caprock Sun* ceased publication about a year ago, it has been extremely difficult to find out where the musicians we wanted to hear were playing without making countless phone calls. Making those calls takes time away from our limited visits! I wish you well and hope your magazine is embraced by the public and by the advertisers in your market.

Val Shultz  
Crowell, TX

far every week. No matter how hard one tries, mistakes will always be made.

In this issue, we offer our readers a behind the scenes look at Llano Estacado Winery. Interesting businesses and hardworking fellow Hub City dwellers will always have a spotlight here as time prevails and stories present themselves. Stories make life interesting. I am always told that I can meet a most fascinating person just by sharing a short airplane trip, or stopping to talk in a grocery store, or gas stop or whatever. That is because I find people fascinating in general. Everyone has a story to tell. It's up to you whether you choose to be interested enough to hear the story that someone has to tell or to just ignore it and go on about your own madly-paced daily business. I prefer to find interest in nearly everyone I meet, so it is easy to always have a story to tell about someone that is interesting. However, we would love to hear from you. If you have a story to tell about yourself or someone or something you know, others might want to hear it too. We offer you a venue to be heard. We are hopeful that we will be able to tell the stories of many here in the Hub City.

So Lubbock, here is a tip of the old hat to you. We are ever so happy to be back home again.

**Welcome to HubStuff**  
We want Lubbock to know more about you

You'll like our rates. Call for details.

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J. Carter Reichard, **Publisher**

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"The greatest menace to freedom is an inert people." —Louis Brandeis, 1937

"Our liberty depends on the freedom of the press, and that cannot be limited without being lost." —Thomas Jefferson, 1786



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## Llano Estacado Winery History

The simple mission of Llano Estacado, from its beginning in 1976 to its role as industry leader today, has been to embody the fabulous potential of Texas wines. This mission began with 1,300 cases of wine released in 1977. Today, Llano Estacado is the largest premium winery in the state of Texas, producing wines of world-class quality, and taking the lead in introducing not just Texans, but the entire world, to the great wines made in Texas.

Llano began as the passion of a group of Texas investors, including a Texas Tech horticulturist and chemist who believed West Texas held the potential to become a source of quality wine grapes. In the early years after the winery's founding the main difficulty was convincing local farmers to invest in vineyards. To convince the local farmers to simply experiment, Llano Estacado's original winemaking facility was constructed. The construction of the new winery worked to encourage new grape growers, and vineyards began to dot the Texas High Plains. Llano Estacado planted its first vineyard in 1978.

### Growth in the 80s

The early 1980s were a period of expansion and experimentation at the winery. In 1980 production had quadrupled to 6,000 cases. In 1983 Llano Estacado replaced all its equipment installing state-of-the-art tanks, crushers and other equipment in order to continue to expand and make better wines. As Llano produced more and more wines, word got out around the state that a small, upstart winery in West Texas was producing quality wine. Texans took to the venture. By 1985 production had increased to 15,000 cases.

It was also in 1985 that Walter M. Haimann arrived at Llano Estacado. A former President of Seagram Distillers Company, Haimann would help steer the winery to entirely new heights.

### Award-winning Chardonnay

It was in 1986 however that Llano made a real mark on the American wine scene when it walked away from the prestigious San Francisco Fair Wine Competition with a Double Gold Award for its 1984 Chardonnay.

Between 1985 and 1993 Llano continued to increase production, quality and its

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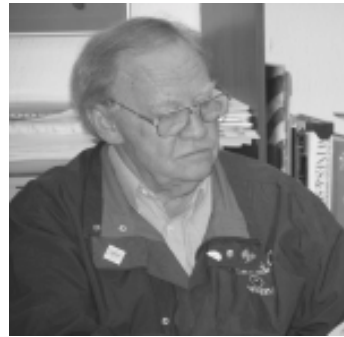
## Russell Gillentine Answers Questions About Wine Making on the South Plains

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The Llano Estacado Winery is the second oldest winery in the state, and the second largest producer in the state, as well as the largest producer of premium wine in the state. We have won about 690 awards since we started.



HS: Where do the grapes that you use to produce Llano wines come from? Are they grown here in your vineyard out back?



Russell Gillentine, Tasting Room Director and our host.

RG: No, mainly our grapes that we use come from about a 100-150 mile radius of Lubbock. We have two pretty good-sized growers further south. One is in Del City, which is outside of El Paso, the other near Menard, which is north of Junction — mostly west Texas high plains grapes.



HS: What kind of volume of grapes are we talking about, tonnage-wise every year?

RG: About 800 to 1,000 tons of grapes are required to produce our full capacity.



HS: That's quite a few grapes! Have you been with Llano since the beginning?

RG: No, actually, I'm somewhat of a late-comer. I've been here at the winery for about 11 years now. My background was in the food (grocery) business.



HS: And the founders of the winery? Are they still involved in the day-to-day operations?

RG: Robert Reed and Clinton McPherson are both still stockholders, but they have retired from the daily operations point of view.



HS: Were you a wine connoisseur before you took this position? Do you have the famed palate to

which many wine connoisseurs refer to? Can you taste a wine and relate the taste to say, a hint of nutmeg or a flavor of this or that?

RG: No. I'm not what you would refer to as a connoisseur. I don't have that fabled palate. Sometimes I can taste certain subtleties. I have what is commonly referred to as "the average consumer palate" when it comes to wines. You just need to try different wines and see what agrees with you as far as taste. I can often recognize a particular taste in a wine, but I can't always describe or express what it is. My palate is just not very educated. It takes practice and most people can train their palate, however. One of my favorite descriptions of wines in general is that it tastes "rustic." Now then, what does that mean? How can something taste "rustic"? The term would have to relate to each individual. I don't really know what "rustic" tastes like and neither do you probably.



HS: Yes, the term rustic conjures up a rather romantic notion about wine tasting. You can't really quantify it, but if you repeat it, you sound knowledgeable about it!

RG: Yes, there's some of that, but then you've got your flavors like apple or pear where you would distinctly taste that fruit. But tastes are really different to different people.



HS: So what exactly is your title here?

RG: I'm the Tasting Room Director. I am in charge of retail sales of our wines.



The gift shop carries a variety of unusual wine paraphernalia.



HS: How much, in general terms, does the management of this winery actually have to do with the management of the vineyards? We've been studying a little bit about Texas wines and how vines from this area of the United States were actually used to save French vineyards back in the 1880s.

RG: Yes, that's correct. Texas root stock was employed to graft vines in France to help save their vines from a blight. We tend to advise the vineyards about their produce, but we don't have much to do with them beyond that. We try to talk with them where we can.



Oak barrels patiently influence the delicate wine within.



HS: Do you produce any of your own grapes here in your "backyard?"

RG: Well, yes, some. We are down to about six acres of experimental vineyards over here. We used to have about 100 acres, but we sold that off since we just don't really have time to maintain that and make wine also. Some wineries do produce their own grapes, some don't. It's really just a business decision as to whether you do or whether you don't. Different ones [wineries] do different things, I can't really say that there's a general rule about it all where vineyards are concerned.



HS: Does Llano Estacado Winery produce any type of special reserves that would never make it to the retail circuit? Do you produce any that might be strictly produced for a particular client or sales channel?

RG: Well, no, not really. Although we do produce wines from time to time that will only ever be "tasting room wines." They are usually produced in only a very small quantity

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See More Wine Questions*

## More Wine Questions

and there's just not enough to be sold. We have a 1998 Viviano, which is an ultra-premium red wine. It's the best red wine made in the State of Texas. With this particular wine, the tasting room got the entire stock of it. Now, we can sell it from the tasting room, but it never went to store shelves beyond our tasting room. Sometimes, as in the case with our Viviano, you can get wines here that you



A grapevine in the adjacent experimental vineyard.

can't get any place else. We did Viviano, which is our own name for the wine, in 1994, 1996, 1997, and 1998. It is just really excellent. It is a blend out of a super-Tuscany type grape.

HS: Thank you for having us in for this interview on such short notice, Russell. We don't want to take a lot of your time, but if we might just walk around and take a few photos and see if there's anything we forgot to ask you, that would be great.  
RG: Oh, certainly, sure.

HS: What is your oldest vintage that you still have corked in the bottle? Do you still have a 27-year-old vintage here? Someone must certainly have some from the first bottling run.  
RG: Oh sure, we've got some of that around. But, you must remember, wine is meant to drink, not to save. We've got some, just for the labels.

HS: I know the myth is that it is legendary to have, say a vintage such and such Chateau Lafite on the shelf, and it's aged and that it's just tremendous after say, a century.  
RG: Well, some of your French Bordeaux wines are like that. They need a lot of bottle age before they smooth out. Our wines are not like that. We suggest you drink our sweet white wines within 12 to 14 months. The dry

whites should be drunk within three years, reds within about five years. Sometimes they will hold up longer and really be great. We had a '96 Merlot that I have since run out of that was absolutely just great.

HS: These stainless steel tanks are roughly around 3100 gallons each? How do you decide from a production standpoint of the wine what goes into oak and what goes into stainless steel? Is it based on a particular grape variety?

RG: Well, we barrel-age one white wine, that's our Chardonnay. It is barrel-fermented and aged for about six, eight, maybe ten months. All the rest of our whites are done in stainless, which will give you a fresh clean crisp taste. The barrel aging will add a little extra flavor. Red wines are in the barrel 10, 12... well up to 36 months.

HS: From a gardener's point of view, do you get multiple crops of grapes in a given year?

RG: No, they come once a year. You would prune the vines around February or March, and then they start growing. Normally harvest runs from about the beginning of August through the middle of September with only one crop a year. It takes about five years for a grape vine to mature to the point where it will produce grapes that we would use in our wines. There are probably some vines that are about 20 years old here on the high plains, but we're still learning about vines in general.

HS: I know you provide free tours here and think it would be very interesting for all who are visitors and even our own Lubbock folks who have never been out here to see what goes on.

RG: Yes, we give tours Monday through Saturday from 10am until 4pm every hour and half-hour. Sunday is 12pm to 4pm, with the last tour being held at 4:00pm. We have four or five tour guides. We do quite a few tours every week.

HS: Where does your cooperage come from? It is beautiful to see these wonderful stout barrels on the racks all the way to the ceiling.

RG: We get it from California. Some of it, in fact, comes directly from France. The last two years, we've bought straight French barrels.



HS: What is the winery packaging today?

RG: This is one of our newer wines. This is a Cabernet Shiraz. These are going to be samples for our distributors. We introduced Shiraz around last April or May.



Llano wines awaiting packaging for shipment across the South Plains or across the country.



HS: Are Llano's sales continuing to grow? Does the economy seem to have an effect on your wine sales?

RG: Yes, our sales are continuing to grow. Some years our growth is not as much as we'd like, but we are one of the few Texas wineries that is showing an increase every year. People are have not stopped drinking our wines.



HS: Russell, thank you again for your time. We sure enjoyed visiting with you today. We most certainly appreciate all of Llano

Estacado's contributions to our community.  
RG: Let me just tell you about one more event that you might like to put into your calendar. That would be our seventh or eighth annual Clay Days Festival in June. That's always fun and something to look forward to. We try to do what we can here to make Lubbock a great place to be.

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## Winery History

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visibility in the wine industry. Llano's leadership in the development of the Texas wine industry resulted in other wineries being founded. All the while however, Llano Estacado continued to win awards and accolades across the country and in Europe. With the high quality of wines and awards, Haimann struck out developing an extensive distribution system across the United States, bringing Texas wine to Texans and others everywhere. By 1993 Llano Estacado had increased its production to over 50,000 cases of wine.

### Leadership in place

The mid-1990s would mark Llano's second great leap. In 1993, Haimann, convinced Greg Bruni to relocate to Lubbock, Texas and take over winemaking responsibilities as vice president of winemaking. Bruni, an experienced and award-winning California winemaker, jumped at the opportunity to work in an industry which he believed was on the verge of becoming a national force. The next year, Haimann brought Mark Hyman to Llano Estacado to become vice president of sales and marketing, now currently president and C.O.O. The most professional management team in the Texas wine industry had been assembled and plans began to further step-up quality and production.

In a period of three years, Llano Estacado further redefined itself and the Texas wine industry. Llano Estacado was instrumental in convincing top California Grower Dale Hampton to plant Texas Vineyards. Llano Estacado expanded its team of growers and Bruni began working closely with them, helping to expand production and quality, including the planting of the winery's own experimental vineyard. In 1997 Llano embarked on an ambitious project to expand the winery to accommodate production of 125,000 cases. The excitement of this latest evolution of Llano Estacado is best exemplified in the introduction of Viviano, the finest wine ever produced at the winery and the state's first ultra-premium wine.

The future? More of the same...continue to lead the industry and demonstrate that Texas is a wine growing region of the first order.

© Llano Estacado Winery - Introduction from Llano's website at <http://www.llanowine.com>.



### At the Keyboard

## You Have Choices As You Get on the Internet

by Robert Caruso

OK, so now that you got that new PC for Christmas, what do you do with it?

What a loaded question. There are so many applications and tasks that a PC can do better and faster than manual methods, it makes the head spin. Probably the most common of all tasks for the majority of people is getting Internet access so you can surf the web and use e-mail.

If you did get a new PC, or even if you have an existing PC, you most likely have a complete library of the various versions of AOL (America OnLine) or MSN (Microsoft Network) CDs. While these are both good products, most people wind up paying way too much for what they are getting, or even what they really need. Yes, each offers some unique functions and each is fairly easy to set up, but you can probably get a better bang for the buck by shopping around for a good Internet Service Provider (ISP). Bottom line is that if you are paying more than \$15 per month for unlimited Internet access, chances are you can get a better deal for the same access. Whether you already have Internet access, or are a new user, you can benefit from the suggestions below.

To access the Internet, you can use dial-up access, DSL access or cable access. All have unique setup issues but for now, we'll stick to dial-up access using your existing phone line since this is what most people still use. For dial-up access you need a modem, and the faster the better. Most, if not all, store-bought PC packages come with an internal modem, and if the PC was purchased within the last few years, it's most likely a 56K model. You can consult your system documentation to determine the exact speed of your modem. It

should be noted here that your final transmission speed may not be the same as the maximum speed of your modem. Dial-up access still depends on the quality of your phone line and depending on your location, the maximum error free transmission speed may be lower. In my case, although I have tried several different 56K modems in my PC, the best I can muster is about 36K.

Several methods can be used to find a good ISP that will meet your needs. If you already have Internet access, use any search engine such as Google ([www.google.com](http://www.google.com)) or Yahoo ([www.yahoo.com](http://www.yahoo.com)) and type the phrase *Internet Service Provider Lubbock TX* for the search. It should supply you with several links that you can follow. If you currently don't have Internet access, look in the Yellow Pages of your phone book under Internet Service Providers, Internet Access Providers, or Internet Services. You should find several numbers to call. Once you have compiled this information, the search can really begin.

Tops on the list for an ISP is access. Although the ISP does not have to be local, they need to have local access numbers, or toll free numbers that you can use. As with your modem, the minimum access speed should be 56k. After that, pricing plans should come into consideration. Most ISPs, have plans for unlimited access and monthly hourly limit access. While unlimited access is nice because you are not constrained by any monthly usage limit, don't be scared off by ISPs that offer monthly usage limit plans. A plan that allows for 100 hours of access per month may not sound like much, but that is over three hours per day, *every day of the month*. Another pricing option reduces the monthly price if you commit for an extended period of time, usually six months to a year. This is also something to be considered. If you select an ISP

with such a plan, before committing for any period of time, try them out at the monthly rate first. During this time, you can contact customer service or tech support with a question and see how responsive they are. If the ISP meets your needs, you can then sign on for the extended period without concerns about service. Another item to consider is what do you get from the ISP. Most offer one to three separate e-mail addresses with their base package. Some may also include storage for personal web pages. Also make sure that the ISP will provide adequate setup information for the browser you are using. In most cases, this would be Internet Explorer which is included with all Microsoft Windows PCs or Netscape which can be downloaded from [www.netscape.com](http://www.netscape.com). In the case of Netscape you can also contact them directly and for a small charge, they will send you a CD containing their browser. Your selected ISP may also send you a CD with several browser options and setup information for each one.

After contracting with your ISP and following the configuration steps that they have provided for your given browser, once you establish your phone connection, you should be good to go.

Using these methods may not be for everyone since this does require that some roadwork be done. There may also be some situations where because of location, you are limited to only using certain services to connect to the Internet. The point being that there may be several options for getting on the Internet, and in some situations, bigger may not always be better.

*Robert Caruso started being a geek, er, started in the data processing field before most of the people reading this paper were born. He is currently a software engineer for a third party oil and gas company.*

### Restaurant Review:

## Rudy's for Down Home Cooking



Hungry for some home style cooking? Of course you are, or you wouldn't be reading this review. Head yourself and your family on down to the red and yellow building, located on the north side of the access road between Quaker and

Slide, to one of the newest BBQ shops in Lubbock.

Rudy's Country Store and Bar-B-Q started in Boerne, TX, just outside of San Antonio. This new facility in Lubbock reminds me of the original store. You can buy gasoline outside; while milk, bread, BBQ sauce, and other stuff are available from the store located inside.

Brisket is the number one item for me on the menu, but other choices are available including turkey. The meat is sold by the pound. The side dishes are among the best you will ever eat. The cream style corn is superb. Not to be overlooked is the potato salad and cole slaw. Again more choices are available. If you can afford the calories, enjoy a cup of banana pudding. It will finish off a great meal.

Rudy's does not have a wait staff. Walk in and check out the choice of bottled beverages in the ice-packed coolers as you wait in line. Order at the counter, pay up, take the plastic tray out to the picnic tables, use either paper towels or the paper napkins readily available, pour on the original Rudy's sauce or the milder Sissy sauce, and enjoy.

You'll find the food to be great, the service above-average, and a friendly group of fellow BBQ fans.

## Protect Us from Ourselves

Maybe some people feel safer traveling by air in the current atmosphere of luggage screening at the nations' airports, but to many travelers, this manipulation has become an annoyance and an invasion of privacy. Now federal screeners open every bag and rifle through personal effects, and many travelers are screaming, "FOUL!" Many have refused to put up with it. Many have simply given up on air travel and prefer to travel by land. This is not a good thing given the current fiscal shape of the airline industry.

There have been numerous reports from airports, including LIA, that travelers have

been taken aside and questioned extensively about numerous articles and intentions that should make freedom-loving Americans stop and take note. One must consider whether this trade of security for liberty can really keep the traveling public safe. On the other hand, is it a feel good exercise foisted on America by Congress that will probably not inhibit a single heinous attack against us? Those who would do America and Americans harm will always find a way to strike at us.

In the attack of 9/11, we saw that those responsible used the aircraft as the weapon of destruction, not an explosive on the plane.

Granted, the perpetrators used box cutters to gain admission to the plane's cockpits, but screeners may never have found those knives if they were not immediately visible in the first place inside the luggage.

Genuinely, air safety might be achieved if the cockpit flight crew were armed with tasers, stun guns, or pistols. This would deter anyone wanting to gain access to the flight crew. Are Americans so squeamish about armed cockpit crews that the concept is lost on deaf ears? Wouldn't we feel safer knowing that the persons at the front of the plane - who have our lives in their hands from run-up to parking at the gate - were stoutly armed and could protect themselves and the passengers in the case of an over-zealous fool onboard?

An armed society is definitely a polite society. If someone realizes that the person next to him is armed and trained in how to use that weapon, deterrence comes in the form of implied threat. Only the most desperate of persons would act heinously if he knew that his justice was going to be dispatched swiftly and with deadly intent. Consider that during the bygone days of the Wild West, most citizens acted responsibly. Those who did not conform were dealt with quickly. Often, the perpetrator forfeited his life.

Self-defense is an unalienable right, and no one should be told she cannot protect herself, particularly when authority cannot guarantee absolute safety to individuals.



Guest editorial: In my humble opinion

## The Smell That Surrounds You

by Eric Herm

Everything is silent until the rusty train's whistle screams into the cold, dark night. A dog barks. Now, several dogs are barking. In the distance, a tumbleweed cartwheels across the highway, escaping the imprisoned smell of a stockyard, looking for its lost audience in a dusty field. Is this really the Hub City of West Texas or just some crafty wormhole of sand and oil, combining to form the perfect glue? Why do I continue to live here in Lubbock, Texas? I have already graduated from college. I am still young, I prefer regions with mountains and water, I have my health and on a good night, I am somewhat sane. So why do I remain in a town that smells like a cow palace every night? Some of my friends and I label this corner of the universe "The Brown Hole," holding us all here against our better judgment, but that is just not the case. This is not Hotel California. I can leave whenever I feel the urge. Right now, I just do not feel like it. Lately, I have been looking on the bright side of things. What is the worst that can happen to us here? Droughts? Sandstorms? Hail? Tornadoes? Bring it on, I say. We can take it. It would even make living here a little more entertaining. A little natural disaster is good for the spirit; it keeps you on your toes, and persuades you to enjoy every breath, despite the smell. This is a town comprised mostly of refugees from Dallas and surrounding farming communities. We know exactly where we are and why. This is a tough town breeding a tough breed. We love this smell! And how about those sunsets? It is like a rainbow-kabob sizzling on a grill of the horizon, and I mean that in a good way. Yeah, we have more sky and though it is, at times, more brown than blue, I like to think of it as a rosy tan. Okay, sometimes I go so far as to put on my blue-tinted shades, imagining all this barren land rolling toward Kansas is really the ocean and the sky has never been so bold and blue. A man can dream, can't he? I had years to perfect this theory while bouncing my prostate across sections of sandy ripples inside the glass cage of a 4440 John Deere. My dad is the farmer, not I. I am just a son of a farmer with a surfer's tan.

### Lubbock, town of dichotomies

Geographically, this is a gateway to more; a crossroad where west meets south, field meets city, and bone meets rock. Yes, there seems to be a fair share of conspiracies here that make the awful smell fester, but we can take it. Construction never ends though I hardly ever see

an orange-vested worker, the traffic lights are rigged, you can't buy booze down on the corner so we convoy in that twenty-minute marathon out to the Strip every Friday just to bask in the Vegas-like nostalgia, fulfilling our innermost being with the warming hopes of eluding sobriety for one more weekend. Yes, our ghetto is being shoved into a deep hole and sure, the town floods after a five-minute drizzle, but we are still alive. We know how to



swim. We aren't scared. Bored? No problem. I have just the solution. For just \$329.99, I will take you on a grand tour of Lubbock. All your inadequacies and worries will be wiped away with a night's stay in the Mac Davis Suite of the Lubbock Inn. You will be awakened for an all-you-can-eat buffet at any one of dozens of steak restaurants. Full? Nonsense, let's catch a game at Tech. Sure, we did not win the Big 12 and well, Kingsbury should have come closer to the Heisman and didn't, but that's no biggie. We have Marsha Sharp and Bobby Knight directing the troops on the hardwood, and we will throw in a free drink and souvenir jersey of Bubba Jennings for free. If that won't cheer you up then how about a guided tour through The Buddy Holly Center or one of the local wineries? This is what I was thinking. Throw in a little rock-n-roll, some booze, and people begin to perk up a tad. And, last but not least, we'll take a tour of wealthy Ransom Canyon, picnic at all the drainage holes/city parks, and if you are really pleasant, I'll even show you exactly where that night aroma comes from for no extra charge. (I do not work weekends, holidays, or mornings. Tips are most certainly appreciated.)

### Lubbock has personality

Lubbock is about the people. Oh sure, most restaurants and bars are packed with a fair share of annoying frat-daddies practicing

bad pick-up lines and there are even more exprom queens slathering on a third layer of make-up. And sure there seems to be almost as many radar-enforcing cops with moustaches and lifelong grudges as there are parking spots at the South Plains Mall, but that's almost okay too. After all, it is all about the unusual characters running around here that makes Lubbock beautiful to me. It is the mix of my dear friends and close loved ones, the stories told from barstools, on street corners, in barber shops and diners, over cups of coffee and wrinkled newspapers. Oh, and did I mention The General?

On any given night, you can carry on a conversation with a cowboy poet driving a Cadillac, a metal-sculpting junky who loves Kerouac, a farmer who runs a limousine service, a college professor who toured with the Grateful Dead, and an electrical engineer who plays accordion in a rock-n-roll band. It is this transcendental attitude that keeps me in a place where Greyhound and the Burlington Northern/Santa Fe railroad make frequent and regular runs, leaving behind panhandling pioneers and coin-tossers down on their luck.

I love the fact that I once knew a man named Wild Bill who looked just like Wild Bill Hickok and has a beer named after him to this day. I love the fact that there is a man who carries around life-size cardboard cutouts of Elvis Presley. I love the fact that there is an Elvis impersonator at a local used-car dealership. I love the fact there is a man who pushes a shopping cart draped with the American flag. That is poetic reticence. In addition, I love the fact there is a man named Shoeshine Joe from Chicago who will "put a glow on my toe" and "will cut me a deal if I don't squeal."

It is not bad here. After all, Lubbock is as close to an oasis as the Panhandle can get. Even if you leave, its ghosts will call you back. I am tempted to use that metaphor about grass being greener on the other side, but this being West Texas, I'll just settle for an acrobatic tumbleweed or two.

There, take a deep breath. Now then, isn't that better?

*Eric Herm is the Lubbock author of "Laughter in The Valley of Madness." He grew up in Acberly, wandered around other places for a while, and ended up back in Texas for a spell.*

**Second Annual Valentine's Ball**

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## Guess Who is Coming For Dinar? Changes in International Finances on US Platter

by J. Reichard

The title and content from the classic film starring Sidney Poitier along with Spencer Tracy and Katherine Hepburn was a good shocker in many ways. In a time when America still wrestled with the issue of segregation and inter-racial relationships, this wonderful film was a happening that inspired a lot of thought and a great deal of press at the time. Borrowing on the concept of the title and the film, there is another happening that may possibly blindside America's financial well-being in a way that many of us could never imagine.

Islamic nations have recently launched a monetary process at the world's markets that will decidedly have a huge impact on the way America and every other nation dependent on petroleum does business in a landscape forever changed by the events of September 11, 2001. The reason that the ominous date of September 11 is allowed to creep into this story is fairly obvious: those who struck at the World Trade Center buildings in Lower Manhattan were launching a much more sinister attack at the United States than to simply destroy two landmarks etched forever in the American psyche. The attack, according to many thoughtful commentaries in the aftermath of that horrific day, were designed to strike at the economy of the United States. Many high-powered financial firms were destroyed that day, along with hundreds of human victims. Interestingly, a point that never gained much print in the recordings of history of that awful day is that there was a tremendous amount of gold and silver stored in vaults at the Trade Center buildings. The metals were buried in the rubble that took weeks if not months to recover during the salvage operation after the buildings fell.

### History speaks on gold and silver

Gold and silver have always been a unit of monetary measure in virtually all systems in the world since the beginning of recorded history, but the importance of the standard of this measurement has been greatly downplayed. Many do not even realize that Roger Sherman, one of the lesser-known Founding Fathers of our republic, mandated that nothing but gold and silver should be used as a means of settlement in Article 1, Section 10 of our Constitution. The reasoning is that monetary systems based on precious metals can never be manipulated in the way that paper money can. The expansion and contraction of paper money is what ultimately causes inflation and deflation in a monetary system.

Therefore, gold, silver, and other metals have a mark in history that no one can deny as a unit of measure. Roger Sherman's mandate is there, many have just never read it or acknowledged it. Because precious metals are mined into existence rather than created as a debt instrument, they will always have value over and above any paper instrument created by man, no matter how world currency markets value it at on any given day. The point about debt instruments is very important and should not be missed. When paper money is created or loaned into existence, as is the majority case around the globe at present, it can represent whatever it is deemed to be, as long the currency can be backed with some commitment that is acknowledgeable by all who trade in it. The United States has long stated that our currency (and our debt) is backed by "the full faith and credit of the United States." However, the difference between paper money and precious metals (such as gold, silver, and platinum) is that metals have intrinsic value that paper currency never has had or ever will have, except when it is backed by these metals.

### Dinar-time!

Some 27 predominately Muslim nations have taken this concept to heart – the concept about the ability to inflate and devalue paper money – and have gone very public with it. Near the end of 2002, stories began to circulate that these nations in the Middle and Far East were remonetizing gold and silver and that this process could certainly shake the very foundation of the nature of money in the West. Not merely shake the foundation – it could certainly become an earthquake in its amplitude, and it is possibly poised to do just that.

It is rumored that sometime around April of this year, Islamic nations will no longer accept U.S. dollars as settlement for debt, particularly where petroleum is concerned. A conference titled "The Seriousness of the Gold Dinar" was held in Kuala Lumpur, Malaysia. In a presentation made by The Honorable Dr. Mahathir Bin Mohammed, Minister of Finance for Malaysia, Dr. Bin Mohammed outlined no fewer than 52 separate and distinct points about the nature of the newly introduced gold dinar. Some of the points of Dr. Bin Mohammed's speech are outlined here so that we may understand how this process is going to impact the rest of the world's multi-lateral trade agreements.

1. "If the Muslims are going to protect themselves they must have sufficient wealth. [We] have been endowed with inexhaustible

wealth." [In the form of the largest petroleum reserves yet discovered. –Ed.]

2. "But wealth can also be acquired through commercial activities, through the production and distribution of goods and services and through trade."

3. "Today trade between Muslim countries is small. It is not suggested that we reduce our trade with the non-Muslims. But we should endeavour to increase the trade between Muslim countries."



The dollar may soon be upstaged by currencies based on precious metals in the international markets.

4. "We can trade through the exchange of goods, through barter. But today we use money. Since we don't have a currency which is strong enough and stable enough in exchange rate terms, we have to use the American dollar. But the dollar is also not stable. Today the dollar has depreciated against many other currencies. This means that despite the increase in the price of oil for example, we are actually earning less due to the devaluation of the dollar. It is the same with the other currencies. They all fluctuate in value. And they are all subject to speculation and manipulation as happened in Malaysia and other East Asian countries, in Russia and in Latin America."

5. "The reason for this is that paper currency has no intrinsic value. You can print any figure you like on currency notes but in exchange rate terms the figure means nothing. The Malaysian ringgit is 3.8 to one U.S. dollar. The Turkish lira is 1.5 million to one U.S. dollar. The Indonesian rupiah is 9000 to one

U.S. dollar. The purchasing power within the country is different from the purchasing power outside the country. Sometimes countries have as many as four exchange rates – one official, one for domestic economy, one for export and one for import."

6. "Clearly this situation in terms of international finance is chaotic and anarchic. But since the system benefits the powerful countries they are unwilling to correct it."

7. "If we want to avoid being short-changed we must have a currency that has intrinsic value. Gold does fluctuate in price but the fluctuation is minimal. It is not possible to devalue gold by one hundred percent or one thousand percent. Nor is it possible to revalue gold by the same percentage. The fluctuation in the value of gold can only be by a few percentages, up or down."

8. "When the Allied nations met in Bretton Woods [New Hampshire] to determine the principle for the rate of exchange of international currencies in order to facilitate trade, they decided to use gold as a standard. The value of the U.S. dollar was fixed at one dollar for 1/35 ounce of gold or 35 U.S. dollars per ounce. All other currencies were valued in gold through the rates of exchange with the U.S. dollar."

9. "This worked quite well until some countries wanted to devalue their currencies in order to become competitive in the international market. Then other countries also decided to devalue in order to remain competitive. Finally the U.S. dollar was devalued against the gold."

10. "This anarchy in the international financial regime will remain because it benefits the rich and the powerful. If we want to protect ourselves we must evolve our own payment system, our own trading currency. The gold dinar can provide the currency for trade between nations. If we value all trade items against gold, then we will have no problem with the exchange rate. We know that in the last resort we can melt the gold and sell it in the market. You obviously cannot do that with paper currency, worst [sic] still with figures on a computer. They have no intrinsic market value as gold has."

Dr. Bin Mohammed outlined many more points, and to write beyond that here would convolute the issues that this article is attempting to cover. The fact is that we Americans have a different way that we will be forced to consider economic health in coming months on the world's markets.

*continues on page 9  
See Dinar Influence*

## In the Kitchen

## Dinar Influence

continues from page 8

## The current state of metals

While the stock markets have taken some punishment since the horrible events of September 11, 2001, and have suffered loss in double digits, gold on the other hand has risen nearly 28% since January 1, 2002. This is historical fact. Many of the gold bugs (gold enthusiasts) on financial pages are theorizing that gold will again rise to the prices that haven't been seen in the United States since the late 1970s – around \$800 per ounce. As of the time of this writing, gold closed out the week just above a magical price of \$350. Magical, only because many said gold would never recover its luster after its slide during the 1980s, and even though gold is valued at \$35 per ounce according to U.S. statute. (11 U.S.C.; 31 U.S.C.)

Many investors believed there was no end in sight while the paper markets rocketed toward 12,000 near the beginning of 2000. Many investors have lost huge sums in their retirement portfolios when tech stocks began to crumble, taking many industrial portfolios along with it. With the specter of derivatives and over extension looming on the horizons of many huge investment-banking firms, one must ponder what lies ahead in the coming months if the plan to require payments for goods and services in dinars comes to pass.

It is entirely possible that a gold rush is on again in a big way and prospecting – in a colloquial sense – might be a great thing to speculate in, providing that these rumors prevail. There is a cliché that circulates from time about the golden rule, but this one is not from the Bible. It states: "He, who has the gold, rules!" We live in interesting times.

*Source notes: The text of Dr. Bin Mohammed's speech may be read at the following URL: <http://www.tanrange.com>. Additional websites of interest that might be considered in your research are <http://www.e-dinar.com/> and <http://www.eldoradogold.net>. Another excellent web site with up-to-the-minute prices, information about precious metals and what analysts are saying may be found at <http://www.kitca.com>.*

## Wine Finds its Way into the Kitchen, Too

We in Lubbock are fortunate to have three wineries as nearby neighbors. It seems that Americans are generally following a trend of consuming more wine. As a nation, in fact, we consume about half a billion gallons of wine a year (553,140,000 gallons in 1999 according to the Wine Institute) and that ranks us third in the world in total wine consumption. France and Italy imbibe more than



Wine adds a complex but subtle flavor to dishes from your own kitchen.

we do as a nation. They are each closer to the one billion gallon mark. (France consumed 937,839,000 gallons in 1999 and Italy consumed 824,242,000 in the same year.) Now before you assume we are entirely a nation of happy luses, remember we are also a very populous country.

On second analysis, on a per capita basis, we rank a very thirsty thirty-fourth in the world. On average, Americans consume a mere 2.0 gallons of wine a year. Now, granted, this figure is based on the entire population of America – every man, woman, and child. If it were based on adults only, the per capita consumption would, of course, be higher. But gross national demographics are more easily obtained and more consistent from country

to country for comparisons, so the statisticians use what is more readily available. The high-ranking countries on this second list drink a lot more than we Americans. Luxembourg tops the list at 16.07 gallons per person. France comes in second at a close 15.81 gallons per person. Italy is third at 14.30 gallons each. Just for points of reference, Germany came in at 17 (6.05 gallons per person), United Kingdom is number 22 (3.89 gallons), and Canada is slightly above us at number 32 (2.15 gallons).

But wine is not just for drinking; it is also a wonderful ingredient in cooking. A subtle mix of flavors that is the culmination of years of winery experimentation and refinement can lend a nuance to a dish that cannot be duplicated in any herb garden. And not to worry, even at low temperatures, the alcohol in wine evaporates quickly and there is no fear of giving alcohol to those underage or unaccustomed.

The two dishes offered this week, Clam Spaghetti and Cheese Fondue, lend themselves most readily to an elegant, but easy, dinner at home for two. However, if you have more to feed, Clam Spaghetti can easily be doubled or tripled and Cheese Fondue can become part of a dinner buffet. Surely you can find more complicated versions of either of these two basic dishes, but these two are easy and tasty. Make a point of varying the wine each time you cook these dishes. You will soon arrive at a combination of flavors that appeals to your own taste buds; but that won't keep you from trying others, too. Both recipes call for white wine and we have not been disappointed with our sometimes random choices. Be sure to vary the bread used in the Cheese Fondue – try French, Italian, seeded, white, unusual grains, and homemade – for some outstanding combinations of flavors.

## Clam Spaghetti

- 2 cans chopped or minced clams
- 2 Tbsp. butter

- garlic (minced or powder) to taste
- ½ cup white wine
- 1 Tbsp. flour
- Parsley
- Cooked spaghetti, linguini, or angel hair pasta

Melt butter in a skillet over medium heat. Brown garlic (heat garlic powder). Add clams and clam juice. Simmer.

Add wine; simmer. Add flour and stir to thicken sauce.

Serve over hot pasta. Serves two.

Variations: Carefully vary the amount of garlic (some people really don't care for the taste, others relish it; find your own happy medium); experiment with different white wines; some versions use olive oil instead of butter; serve with good, crusty bread to soak up the sauce.

## Cheese Fondue

- ¾ cup white wine
- 1 Tbsp. flour
- garlic (minced or powder) to taste
- ¾ pound Swiss cheese, shredded
- salt to taste
- loaf crusty bread, cut into 1-inch cubes

You can make the fondue over the lighted canned fuel, but it will cook faster on the stovetop over low heat. In either case, the low heat of the canned fuel is required during the eating phase to keep the cheese from congealing.

Pour wine into fondue pot. Place on heat source. Add flour; stir until flour dissolves.

Add garlic to taste.

Add shredded cheese a handful at a time and stir until melted; continue adding cheese.

To evaluate final consistency: if the cheese mixture does not cling to bread cubes, add more cheese to mixture or continue stirring until some wine evaporates. If enough cheese mixture clings to the bread cube that inserting it into the mouth becomes a life-threatening situation, add more wine to thin the mixture and stir. Anywhere in between is fine.

Add salt to taste and serve with bread cubes. Serves two.

Variations: Cut garlic clove in half and wipe around inside of fondue pot before adding wine; use 3 parts Swiss cheese and 1 part gruyere cheese; add a small amount of kirsch or dry sherry to fondue before serving; add dash of nutmeg; experiment with different white wines; experiment with different breads.

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## Friday, January 10

Heavenly Country featuring Kenny Maines and Jane Prince Jones among others at the Cactus Theater at 8pm. See On Stage.

Last day of Teddy Bear Reunion and Picnic exhibit at Museum of Texas Tech University. See Exhibits.

Open Mike Night at Amaranth Cultural Center 4pm to 7pm. See Local Music.

### Events



**High Caliber Gun and Knife Show** is presented at the Lubbock Memorial Civic Center Exhibit Hall on Saturday, January 11, from 9am to 5pm and on Sunday, January 12, from 10am to 5pm. Buy, sell, trade, browse. Adults \$5, children under 13 free, free parking. 775-2242

**Book Lover's Bag Sale** by Friends of Lubbock Public Library, Saturday only January 11, 9am to 3pm, Mahon Library, 1306 9th Street. Bags of books for \$1, \$2, \$4. 775-2834

**Symphony for the Schools** is presented at the Lubbock Memorial Civic Center Theater on Thursday, January 16. 775-2242

### On the Horizon



**Lubbock Symphony Orchestra** presents Masterworks No. 3 on Friday and Saturday, January 17 and 18, at the Lubbock Memorial Civic Center Theater. Selections from Rimsky-Korsakov, Rachmaninoff, Tchaikovsky; featuring guest conductor Darryl One and pianist Andrews Sill. 762-1688

**Cruiserweight, 80's Combat** in concert, hard-hitting punk music from Austin on Saturday, January 18 at 9pm, Amaranth Cultural Club, \$7, BYOB. 771-0249

**Kenny Maines, Andy Wilkinson** in concert, Sunday, January 19 at 7pm, Amaranth Cultural Club, free admission, donation requested (non-perishable food or cash), BYOB. 771-0249

**Linda McCartney's Sixties: Portrait of an Era** is a photographic exhibition that can be viewed at the Fine Arts Gallery in the Buddy Holly Center from January 21 through March 15.

**Champions on Ice** starring Elvis Stojko, Nancy Kerrigan, and Dorothy Hamill performs at the Civic Center Coliseum on Tuesday, January 21 at 7pm, \$39 and \$59. 770-2000

**Sixth Annual Chocolate Fantasia** is being hosted by Llano Estacado Winery and the South Plains Chapter of the Texas Chefs' Association on Saturday, January 25, from 6:30 to 8:30pm at the winery. Chocolate competition is from 4:30 to 6pm. Proceeds benefit West Texas Parkinsonism Society and the Chefs' Scholarship Fund. \$30 per person. 745-2258

**"Blast II Shockwave,"** the Broadway performance will be presented at the Civic Center Auditorium January 31 through February 2. 770-2000

**Cher** performs at the United Spirit Arena in a sold-out show on Friday, February 7 at 7:30 pm. 770-2000

**World Famous Glenn Miller Orchestra** is slated to perform at the Cactus Theater on March 4 at 8pm. 762-3233

### Local Music



**Amaranth Cultural Center**, 4230 Boston Avenue, usually BYOB, cover charge on nights of concerts, donations requested on non-concert evenings, Tuesdays: Songwriter Night / Open Mike Night from 9pm to 2am, Wednesdays: Drum Circle from 8pm until midnight, Fridays: Honky Tonk Happy Hour / Open Mike from 4pm to 7pm. 771-0249  
www.amaranthcoop.com

**Blue Light, The**, 1806 Buddy Holly Avenue, 762-1185

**Buckhorn Saloon**, 5001 B Avenue Q, 749-5801

**C.C.'s Bar & Grill**, 1605 50th Street, 765-9000

**Crossroads**, 1801 19th Street, 749-8708  
**He's Not Here Saloon**, 3703 B Avenue Q, 747-3848

**Klusoz Martini Lounge and Espresso Bar**, 1802 Buddy Holly Avenue, 749-5282

**Koko Club**, 5201 Avenue Q, 747-2512

**Marley's Club**, 2214 Buddy Holly Avenue, 765-6363

**Midnight Rodeo**, 7301 University Avenue, 745-2813

**Red Door**, 1801 Buddy Holly Avenue, 749-3733

**Sports Form**, 3525 34th Street, 799-7178

**Tom's Daquiri Place**, 1808 Buddy Holly Avenue, 749-5442



### Community Events

If you are organizing or sponsoring an event that is open to the public, we would like to get the word out. The community deserves to know what's going on in Lubbock and we want to be a part of it. Call, write, or email us at our website.

Theater ♦ Dance ♦ Concerts ♦ Expositions  
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## Literary



- Spencer Wells**, Lubbock native and author of the companion book to the PBS special, *The Journey of Man: A Genetic Odyssey*, will be at Barnes & Noble Booksellers for a discussion and book signing on Tuesday, January 14 at 7pm, 6707 Slide Road. 798-8990
- Book reading:** *Top of the World* by Holly Hobbie will be read aloud for kids on Saturday, January 11 at 11am at Barnes & Noble Booksellers, 6707 Slide Road. 798-8990
- Reading Into Spirituality** book group will discuss *The Holy Longing: The Search for a Christian Spirituality* by R. Rolheiser at Barnes & Noble Booksellers at 5pm on Tuesday, January 14, 6707 Slide Road. 798-8990
- Write Right Critique Group** meets to improve their writing skills on Tuesday, January 14 at 7pm at Barnes & Noble Booksellers, 6707 Slide Road. 798-8990
- Book reading:** *The Mitten* by Jan Brett will be read aloud for kids on Thursday, January 16 at 10am at Barnes & Noble Booksellers, 6707 Slide Road. 798-8990

## Tours



- Cap Rock Winery**, 408 E. Woodrow Road. Tasting room and tours Monday through Saturday 10am to 5pm, Sunday noon to 5pm, 863-2704.
- Llano Estacado Winery**, south of Lubbock, 3.2 miles east of US 87 on FM 1585. Tours and wine tasting Monday through Saturday 10am to 5pm, Sunday noon to 5pm, 745-2258.
- Pheasant Ridge Winery**, 1-27 north of Lubbock to exit 14, east 2 miles, south 1 mile. Tours and wine tasting Friday and Saturday 10am to 5pm, Sunday noon to 5pm, 746-6033.

## Exhibits



- Spirits from the Sky, Thunder on the Land**, will be presented at the Moody Planetarium on the southeast corner of 4th Street and Indiana Avenue starting January 14 through May 17. 3:30pm daily, and 7:30 pm Thursday, 2pm Saturday and Sunday; closed Monday. Adults \$1, students \$.50, seniors and children under 5 free. 742-2442
- Teddy Bear Reunion and Picnic** at the Museum of Texas Tech University on the southeast corner of 4th Street and Indiana Avenue, through January 10, closed Mondays. 742-2490
- Ranching Heritage Center**, 3121 4th Street (at Indiana), Lubbock, free admission, donations accepted. 742-0498
- The American Wind Power Center** is a museum for the American style water pumping windmill and related machinery with exhibits on wind electricity, 1701 Canyon Lakes Drive in Mackenzie Park. Open 10am to 5pm Tuesdays through Saturdays; closed Sundays and Mondays. 747-8734
- Silent Wings Museum**, opened October 19, 2002, 6202 N. I-27. 775-2047
- Texas Air Museum**, Slaton airport on FM 400. 794-0190

## On Stage



- "Heavenly Country"** written by Phil Price and featuring Kenny Maines and Jane Prince Jones among others will be performed at the Cactus Theater on Friday, January 10, at 8pm and on Saturday, January 11 at 8pm, \$20. These are the first of four weekends of performances, 1812 Buddy Holly Avenue. 762-3233
- Froggy Comedy Club**, 5131 Aberdeen Avenue, 785-4477

## Saturday, January 11

Book Lover's Bag Sale at Mahon Library from 9am until 3pm. See Events.

*Top of the World* will be read aloud to kids at Barnes & Noble Booksellers at 11am. See Literary.

Heavenly Country featuring Kenny Maines and Jane Prince Jones among others at the Cactus Theater at 8pm. See On Stage.

High Caliber Gun and Knife Show at Civic Center Exhibit Hall from 9am to 5pm. See Events.

## Club Managers and Local Musicians



In the city that Rock and Roll made famous, our local talent stands on tall shoulders. We have, indeed, seen some fine musicians in the local venues. We want to know who is playing and where each act can be seen.

We want to hear from the clubs and from the performers, so no one is overlooked. Call us so we know about you and we'll look forward to telling Lubbock where to see your performances (in clubs, on stage, at street festivals, at benefits, at recitals).

**Welcome to HubStuff**  
We want Lubbock to know more about you

Published by Random Acts of Marketing  
806-797-1735 P.O. Box 16168 Lubbock, TX 79490



## Chicago, a Musical, Surprises the Cranky Critic

### Chicago

#### Starring

Richard Gere, Catherine Zeta-Jones, Renee Zellweger, Queen Latifah, John C. Reilly, Christine Baranski

#### Screenplay

Bill Condon based on the Broadway musical by John Kander (composer), Fred Ebb (lyrics) and Bob Fosse

#### Director

Rob Marshall

#### Website

www.miramax.com

IN SHORT: The Best Film of the Year 2002. [Rated PG-13 for sexual content and dialogue, violence and thematic elements. 110 minutes]

In general, it would not be an inaccurate characterization to say that we hate musicals. We hate stories that stop suddenly so a song or dance number can be forcibly inserted which is where most film adaptations of Broadway musicals drop the ball. The only two musical films we've liked over the last thirty or so years have all sideswiped that problem by setting themselves inside a theatrical environment. *Bob Fosse's Cabaret* set itself in a Berlin nightclub. *Bob Fosse's All That Jazz* was a thinly disguised biography of the director/choreographer. Fosse didn't get to film his second stage collaboration with Kander and Ebb, *Chicago*. That credit goes to choreographer Rob Marshall who takes the ball, runs with it, and joins the very short list of filmed musicals we like. We can't (and wouldn't try to) compare Fosse's original with Marshall's since we never saw the original. We can sum up the experience succinctly:

What a glorious way to spend time in a movie theater!

With more creator credits than you can shake a stick at, it is remarkable that none of the principal characters in *Chicago* gets the short shrift. The songs, whether solo or group numbers, never get in the way of the story and that story foreshadows enough possible violence – 47 years is a long time for a city like Chicago to go without a judicial execution, so one must be coming – that we had to check our watch twice when the end credits rolled. Murder. Glamour. Sex. Short skirts and

Media Circuses and All That Jazz, all in less than two hours. Remarkable.

The actual story beyond the story is true: In the glory days of the Roaring Twenties, a murder by a woman named Roxie Hart generated tabloid headlines in Chicago. A hit play was staged in 1926, written by Maurine Dallas Watkins, a reporter for the *Chicago Tribune*. A silent film followed in 1927 plus a talkie starring Ginger Rogers in 1942. Kander, Ebb and Fosse went to Broadway in 1975 with Fosse's wife Gwen Verdon, and Chita Rivera in title roles. Both Fosse and Verdon have passed, but Rivera makes a cameo early on in this film.

*Chicago's* story begins before the Hart murder, though Roxie (Renee Zellweger), a chorus girl and lover Fred Caseley (Dominic West), who has promised to "make some calls to help her career" are in the Club Onyx when star performer Velma Kelly (Catherine Zeta-Jones) shows up for her sister act minus her sister. A month later Hart murders Fred and gets her sap of a dimwit husband Amos Hart (John C. Reilly), to take the fall. Assistant DA Martin Harrison (Colm Feore) sees through the ruse and sends Roxie to murderer's row at Cook County Jail, though no one has been executed in Cook County in 47 years. There a couple of bucks in the hand of Matron Mama Morton (Queen Latifah) will take care of the basic needs including a recommendation to hire attorney Billy Flynn (Richard Gere), who has reporter Mary Sunshine (Christine Baranski) firmly in his pocket. Soon, Roxie's case is an even more celebrated murder than Velma's and Roxie starts to believe all the Flynn concocted stories about her background and motives.

Roxie, in this version, has a vivid fantasy life and a burning desire to be as famous a performer as Velma (and her sister Veronica) once were. Everything in Roxie's life becomes an excuse for some kind of song and/or dance number, all of which meld perfectly with the drama. Add Taye Diggs as the bandleader/emcee of all the proceedings and there's little that can top our infamous duo's murderous fame.

Except for Go-to-Hell-Kitty (Lucy Liu), who tops 'em all by killing not only her cheating husband but the two, count 'em two, women she caught sharing his bed. When Roxie is no longer the focus of media attention, well, she's going to have to do something dramatic. Before that happens, Velma gets to smirk the big smirk, seeing Roxie stew.

There's no "white hat" among our leading characters, though Reilly's Amos is the most sympathetic of the bunch. It may help to know

that the most famous radio program of the day was called "Amos and Andy," to get one of the jokes in the script but the joke has a wonderful payoff as Roxie comes to trial. And while we've been tossing the original director's name all over the place, we're reminded that all the choreography for *Chicago* is by Rob Marshall. As the first production number, "All That Jazz" hits the screen, any grownup cannot miss what we'll describe as a tribute to the main set piece of *Cabaret*. From there on in, *Chicago* the Film evolves into something spectacular by the time the final curtain comes down. Gere dances as well as Zellweger and Zeta-Jones can sing, and that's no snide aside.

On average, a first run movie ticket will run you Ten Bucks. Were Cranky able to set his own price to *Chicago*, he would have paid . . . \$10.00

sex, murder, short skirts, long legs and all that jazz. We'll see it twice.

## Monday, January 13

Texas Tech University registration for new students

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# HubStuff

WHAT'S GOING ON IN LUBBOCK

WWW.HUBSTUFF.COM

## Tuesday, January 14

Spirits from the Sky, Thunder on the Land begins today at Moody Planetarium at 3:30pm. See Events.

Meet author and Lubbock native, Spencer Wells, at his book signing at Barnes & Noble Booksellers at 7pm. Reading into Spirituality book group meets at 5pm. Write Right Critique Group meets at 7pm. See Literary.

Texas Tech University registration for new students.

Songwriter Night / Open Mike Night at Amaranth Cultural Center from 9pm to 2am. See Local Music.

### Top Box Office as of Monday, January 06

\$25.6M	The Lord of the Rings: The Two Towers
\$21.3M	Catch Me If You Can
\$11.6M	Two Weeks Notice
\$9.0M	Maid in Manhattan
\$8.75M	About Schmidt
\$7.4M	Gangs of New York
\$5.6M	Drumline
\$5.5M	The Wild Thornberrys Movie
\$5.0M	Chicago
\$4.5M	Harry Potter and the Chamber of Secrets



## Movies

### Movie Theaters

Cinemark Movies 16 is located at 5721 58th Street, Lubbock. Ticket prices as follows: Adult \$6.75, Adult (Friday and Saturday after 6pm) \$7.00, Child \$4.50, Bargain (before 6pm) \$4.50, First matinee (Monday thru Friday) \$3.50, Students (available only on Mondays at the theater for Student Night, not available Tuesday through Sunday) \$4.75. Check listings to ensure correct times at 806-792-0357. Box office 806-796-2804. Email 069@cinemark.com. Check their website at <http://www.cinemark.com>.

Cinemark Tinseltown Lubbock is located at 2535 82nd St. (at University Avenue). Ticket prices as follows: Adult \$7.00, Adult (Friday and Saturday after 6pm) \$7.25, Child \$4.75, Bargain (before 6pm) \$4.75, First matinee (Monday thru Friday) \$3.75. Check listings to ensure correct times at 806-748-1067. Box office 806-748-7140. Send email to 233@cinemark.com. Check their website at <http://www.cinemark.com>.

Showplace Theater is located at 6707 S. University. Ticket prices are \$2 for all showings except first run Catch Me If You Can (for \$4 and \$6). Box office 806-745-3636.

Omnimax at the Science Spectrum is located at 2579 South Loop 289 (between Indiana and University on South Loop access road). 745-6299 for show times and prices.

Some movie capsules are courtesy of The Internet Movie Database (IMDb). Used with permission. See <http://www.IMDb.com>.

While great care has been taken to ensure the accuracy of these listings, please understand that errors do occur — some under our control and others outside of our control. Please verify a critical show time with the theater in question.

### Opening Soon

National Security	January 17
A Guy Thing	January 17
View from the Top	January 24
Darkness Falls	January 24
Chicago	soon

### Mini-Reviews

With this issue, we are pleased to publish the capsulized movie reviews of Laura Cook. She is the manager of Cinemark's Movies 16 and has been working in theaters almost continuously for the last 18 years through high school, college, and her teaching career. Her philosophy in writing her mini-reviews follows: "I don't like to rate films, as what I might adore (*Gone With the Wind*) might totally bore someone else (gasp). Rather, I prefer to give tidbits of info on films to let readers determine if the film's genre is for them." Laura's initials (LC) follow her reviews.

### Continuing

#### About Schmidt

Jack Nicholson wakes up one day to find that he's missing something in his life, and sets out to warn his engaged daughter not to make the same mistakes. This is part comedy and part drama that is supposed to make us sit back, determine what our life is about and learn from it. That may be depressing for some movie-goers, but most of us could use some of that in this new year where resolutions are so prominent. Kathy Bates puts in a good performance as the quirky soon-to-be mother-in-law. Rated R for some language & brief nudity; 125 minutes; Tinseltown: 10:30am, 1:30pm, 4:30pm, 7:35pm, 10:40pm (LC)

#### Adaptation

Nicholas Cage and Meryl Streep star in this drama about a writer (Cage) whose twin brother (also played by Cage) tries to steal his thunder as a screenwriter. It is an intricate tale of confusion, sexual frustration, and family turmoil. It is not a film for those who want to sit and be entertained without having to think a lot. But with such good leading actors, it may be worth your time. (LC)

#### Antwone Fisher

This film has been touted as an award contender. It is a drama about a Navy man with violent outbursts who tries to deal with a childhood of abuse. It is based on the writer's own life who took an active part in the screenplay and filming. Newcomer Derek Luke is said to have done a wonderful job playing Antwone with Denzel Washington playing his psychiatrist. It may end up having a following similar to *My Big Fat Greek Wedding* as far as unknown screenwriters making it big goes. 120 minutes. Tinseltown: 10:40am, 1:35pm, 4:35pm, 7:35pm, 10:35pm (LC)

#### Barbershop

Rated PG-13; Showplace: 7:35pm, 9:55pm

#### Brown Sugar

Rated PG-13; Showplace: 7:15pm, 9:35pm

#### Catch Me If You Can

Let's see... You pretend to be a pilot, doctor, lawyer, forge millions of dollars in checks... all before you're nineteen? Go to jail for a while but then get out and just make millions more legally. Wow. Unbelievably, it is based on a true story. Tom Hanks and Leonardo DiCaprio star in this latest Spielberg film. Rated PG-13 for some sexual content and language; 140 minutes; Movies 16: 3:15pm, 3:45pm, 6:35pm, 7:05pm, 9:45pm, 10:05pm; Showplace 1:10pm, 4:05pm, 7:00pm, 9:50pm (LC)

#### Die Another Day

He has never been cooler. The latest installment of 007 James Bond; Rated PG-13 Action, violence and sexuality; 132 minutes; Movies 16: 9:30pm; Tinseltown: 10:35am, 1:30pm, 4:25pm, 7:20pm, 10:25pm (IMDb)

#### Drumline

All ages are finding Drumline to be a good film related to "the dreams of making music." Some may call it a clean-cut 8 Mile. It is about a fictitious southern university known for its splendid and mostly black marching band. Many facets intertwine: making rules, breaking rules, musical passion, and lots of normal college situations. It is rated for some language, but I was so interested in the story that I never heard anything inappropriate. If you like music, this film will likely move you. 106 minutes. Movies 16: 3:40pm, 6:45pm, 9:35pm; Tinseltown: 11:40am, 2:20pm, 5:00pm, 7:40pm, 10:20pm (LC)

#### Empire

Victor is trying to escape his life as a drug dealer in the South Bronx. Rated R for strong violence, language, drug content, and some sexuality. 100 minutes. Movies 16: 10:05pm (IMDb)

#### Far From Heaven

This film opens with family reminiscent of "Leave it to Beaver" in the 1950s. The father (Dennis Quaid) is successful. Mom (Julianne Moore) is beautiful, a wonderful mother, and a kind socialite ready to step up for any cause imaginable. You feel as if you've been transported to a place and time that negativity could never touch. Then the problems begin to unfold. And what surprising problems they are. This is an independent film that will only be in Lubbock for a short time. If you like alternative films, be sure to see this one. Rated PG-13 for mature thematic elements, sexual content, brief violence & language; 107 minutes; Movies 16: 2:05pm, 4:40pm, 7:20pm, 10:00pm (LC)

**Gangs of New York**

New York gang violence leading up to the draft riots of 1863 starring Liam Neeson, Daniel Day-Lewis, Leonardo DiCaprio, and Cameron Diaz. Directed by Martin Scorsese; contender for Best Picture of the Year. Rated R for strong violence, nudity and language; 167 minutes; Movies 16: 4:10pm, 7:45pm; Tinseltown: 12:15pm, 4:15pm, 7:45pm, 8:15pm

**Harry Potter and the Chamber of Secrets**

Harry ignores warnings not to return to Hogwarts, only to find the school plagued by a series of mysterious attacks and a strange voice haunting him; Rated PG for scary moments, some creature violence, and mild language; 161 minutes. Movies 16: 3:25pm, 6:45pm; Tinseltown: 10:55am, 2:45pm (IMDb)

**Hot Chick, The**

An attractive and popular teenager who is mean spirited toward others, finds herself in the body of an older man, and must find a way to get back to her original body; Rated PG-13 Crude and sexual humor, some violence and drug references; 101 minutes. Movies 16: 7:20pm, 9:55pm; Tinseltown: 7:20pm, 10:00pm (IMDb)

**I-Spy**

Rated PG-13. Showplace: 5:20pm, 7:30pm, 9:45pm

**Just Married**

Brittany Murphy and Ashton Kutcher make marriage look like a comedy of errors. This film is full of antics and accidents that happen to a cut couple who try to make it together. No award winner here — but surely a cute date film. 95 minutes. Tinseltown: 11:10am, 1:50pm, 4:30pm, 7:10pm, 9:50pm (LC)

**Lewis and Clark: Great Journey West**

Experience their incredible expedition on the giant screen in *Lewis & Clark: Great Journey West*. An incredible testament to the hard work, determination and sheer will of a journey that, in its time, was the equivalent of going to the moon. Omnimax only.

**Lord of the Rings: The Two Towers**

Frodo and Sam continue on to Mordor in their mission to destroy the One Ring, whilst their former companions make new allies and launch an assault on Isengard; Rated PG-13 Epic battle sequences and scary images; 179 minutes. Movies 16: 3:00pm, 4:00pm, 7:00pm, 9:00pm; Tinseltown: 11:00am, 12:00pm, 1:00pm, 3:00pm, 4:00pm, 5:00pm, 7:00pm, 8:00pm, 9:00pm (IMDb)

**Maid in Manhattan**

Jennifer Lopez is a poor chambermaid trying to raise a precocious son in New York. Ralph Fiennes is a wealthy senator who stays at her hotel and mistakes her for a socialite. It's "Pretty Woman" all over again, but with JLo we all fall for it. Rated PG-13 Some language and sexual reference; 106 minutes. Movies 16: 2:00pm, 4:35pm, 7:15pm, 10:00pm; Tinseltown: 10:50am, 11:55am, 1:30pm, 2:25pm, 4:20pm, 4:55pm, 7:00pm, 7:45pm, 9:40pm, 10:30pm (LC)

**My Big Fat Greek Wedding**

We have held this film longer than any other at Movies 16, and with good reason. It is a clean story that everyone can relate to. Nia Vardalos struck it big in this story based on her own Greek orthodox family. See it now because a television series is rumored to be in the works starring almost the entire film cast. Maybe she will call the TV series her Big Fat Greek Bank Account. Rated PG for sensuality and language; 95 minutes. Movies 16: 7:25pm, 9:50pm (LC)

**Narc**

Finally a tough police crime film with lots of action. This film stars Ray Liotta and Jason Patric and is rated R for all of the normal police-related reasons. (Most of the detectives I know are rated R themselves.) An undercover officer faces a series of peculiar deaths (murders?) and must find out how they are related, solve the cases, and not get killed in the process. All in a day's work. 106 minutes. Tinseltown: 11:35am, 2:30pm, 5:05pm, 7:50pm, 10:35pm (LC)

**Pinocchio**

A re-telling of the famous children's classic in live action; Rated G; 99 minutes; Movies 16: 2:20pm, 4:50pm (IMDb)

**Santa Clause 2, The**

Scott Calvin (Tim Allen) has been Santa Claus for the past eight years, and his loyal elves consider him the best Santa ever. But Santa's got problems (he's even mysteriously losing weight) and things quickly go south when he finds out that his son, Charlie, has landed on this year's "naughty" list. Desperate to help his son, Scott heads back home, leaving a substitute Claus to watch over things at the Pole. But when the substitute institutes some strange redefinitions of naughty and nice, putting Christmas at risk, it is up to Scott to return with a new bag of magic to try to save Christmas; Rated G; 105 minutes. Movies 16: 2:00pm, 4:30pm; Tinseltown: 11:10am, 1:40pm, 4:35pm (IMDb)

**Space Station**

See for yourself the greatest engineering feat since putting someone on the moon — the building of the International Space Station! Filmed by 25 astronauts and cosmonauts aboard various missions to the orbiting laboratory, Space Station allows you to see their personal triumphs — all from 220 miles above Earth. Omnimax only.

**Star Trek: Nemesis**

After the Enterprise is diverted to the Romulan planet of Romulus, supposedly because they want to negotiate a truce, the Federation soon finds out the Romulans are planning an attack on Earth. Showing on two screens; Rated PG-13 Science fiction action and violence. Contains a scene of sexual content; 117 minutes. Movies 16: 1:55pm, 4:40pm, 7:25pm, 10:05pm; Tinseltown: 7:15pm, 10:15pm (IMDb)

**Sweet Home Alabama**

Rated PG-13; Showplace: 7:05pm, 9:25pm

**Treasure Planet**

A Disney animated version of Treasure Island. The only difference is that the film is set in outer space with alien worlds and other galactic wonders; Rated PG for adventure and action & peril; 96 minutes. Tinseltown: 11:25am, 2:00pm, 4:40pm (IMDb)

**Tuxedo, The**

Rated PG-13; Showplace: 5:15pm, 7:20pm, 9:30pm

**Two Weeks Notice**

Sandra Bullock and Hugh Grant make this unbelievable comedy come alive. Grant has some great lines as a spoiled millionaire. Bullock is a quirky, yet smart, lawyer who tries to save Grant from numerous catastrophes. She tries to give her "Two Weeks Notice" but then the plot gets even more unbelievable. Still, in my opinion, it is worth seeing. Pated PG-13 for some sexual related humor; 101 minutes; Movies 16: 2:05pm, 2:30pm, 4:35pm, 5:00pm, 7:05pm, 7:35pm, 9:40pm, 10:10pm; Tinseltown: 11:15am, 12:10pm, 1:50pm, 3:00pm, 4:25pm, 5:35pm, 7:00pm, 8:00pm, 9:35pm, 10:35pm (LC)

**Wild Thornberrys, The**

Eliza and Debbie are two sisters who don't always get along. But their relationship is put to the test when Debbie's life is in danger, and Eliza might have to give up her power to talk to animals.; Rated PG for adventure, action and peril; 86 minutes; Movies 16: 1:55pm, 2:25pm, 4:15pm, 4:55pm, 6:40pm, 7:10pm, 9:05pm; Tinseltown: 12:05pm, 2:25pm, 4:40pm (IMDb)

## Wednesday, January 15

South Plains College Levelland Campus registration.

Texas Tech University classes begin.

Drum Circle from 8pm to midnight at Amaranth Cultural Center. See Local Music.

### Hollywood Video Top Ten Rentals as of Monday, January 06

1. Minority Report (PG-13)
2. Ballistic: Ecks vs. Sever (R)
3. Unfaithful (R)
4. Blood Work (R)
5. Austin Powers in Goldmember (PG-13)
6. K-19: The Widowmaker (PG-13)
7. The Adventures of Pluto Nash (PG-13)
8. Men in Black II (PG-13)
9. Ice Age (PG)
10. Stuart Little 2 (PG)

## Thursday, January 16

Symphony for the Schools at Lubbock Memorial Civic Center Theater. See Events.

*The Mitten* will be read aloud to kids at Barnes & Noble Booksellers at 10am. See Literary.

South Plains College at Reese Center registration begins.

Tejano / Classic Rock / Blues Entertainment Night at River Smith's Chicken and Catfish. See Restaurants.



# Restaurant Listings

## Restaurants

**50th Street Caboose Restaurant**, 5027 50th Street, Lubbock, 796-2240, www.caboose.com

**50-Yard Line Restaurant**, 2549 S Loop 289, Lubbock, 745-3991, M - Th: 5p - 10p; F - Sa: 5p - 11p; major credit cards accepted

**66th Street Diner**, 2323 66th Street, Lubbock, 748-0175

**82nd Street Cafe**, 3416 82nd Street, Lubbock, 792-9497

**Abuelo's Mexican Food Embassy**, 4401 82nd Street, Lubbock, 794-1762, M - F: 11a - 10p; F - Sa: 11a - 11p; major credit cards accepted; www.abuelos.com

**Acuff Steak House**, RR 1 Box 269A, Lubbock, 842-3258

**Adolph's Bar & Grill**, 5407 Aberdeen Avenue, Lubbock, 793-8434

**Alex's Drive-In**, 2802 Avenue Q, Lubbock, 747-1036

**Angela's Cafe**, 2705 26th Street Suite A, Lubbock, 793-6910

**Apple Country-Hi Plains Orchards**, Rt 2 Box 234, Idalou, 892-2961

**Apple Tree Pie Kitchen & Restaurant**, 3501 50th Street, Lubbock, 799-7715

**Applebee's Neighborhood Grill & Bar**, 4025 S Loop 289, Lubbock, 785-4025

**Bash Riprock's**, 2419 Main Street, Lubbock, M - Sa: 11a - 2a; Su: 6p - 2a; live entertainment; major credit cards accepted; local checks accepted; beer, wine, cocktails; all smoking, 762-2274, www.bashriprocks.com

**Benaglio's Restaurant & Catering**, 4210 82nd Street Suite 212, Lubbock, 793-4433, www.benaglios.com

**Bigham's Smokehouse**, 3312 82nd Street, Lubbock, 797-9241, www.bighamsbbq.com; major credit cards accepted

**Bigham's Smokehouse**, 4302 19th Street, Lubbock, 793-6880; major credit cards accepted

**Bill's Drive In**, 1912 Clovis Road, Lubbock, 741-0330

**Bill's Drive Inn**, 901 Idalou Road, Lubbock, 749-9630

**Bleachers Sports Cafe**, 1719 Buddy Holly Ave., Lubbock, 744-7767, www.bleacherssportscafe.com

**Bless Your Heart Restaurant**, 3701 19th Street, Lubbock, 791-2211

**Bonus Burgers**, 2312 50th Street, Lubbock, 795-7400

**Brown Bag Cafe**, 5164 69th Street, Lubbock, 794-5571

**Bruce's Burger Hut**, 1105 E 50th Street, Lubbock, 747-4080

**Bryan's Steaks**, 1212 50th Street, Lubbock, 744-5491

**Buns Over Texas**, 3402 73rd Street, Lubbock, 793-0012; Burgers, sandwiches, salads, chicken fried steak, double cheese fries; M - Sa: 11a - 9p; major credit cards accepted; local checks accepted.

**Burger Boy #1**, 1902 34th Street, Lubbock, 762-0015

**Burger Boy**, 1250 S 9th Street, Slaton, 828-6233

**Burger House**, 5107 29th Drive, Lubbock, 793-1011

**Burrito Sabroso**, 1212 MLK Blvd, Lubbock, 762-1549

**Burrito Tower**, 3001 34th Street, Lubbock, 791-5813; M - F: 7a - 2p

**Cafe J Restaurant and Cocktail Lounge**, 2605 19th Street, Lubbock, 743-5400

**Cagle Steaks**, 118 N FM 179, Lubbock, 795-3879

**Cajun Stuff Lubbock**, 6816 Slide Road, Lubbock, 698-1202

**Canyon Cafe**, 801 Avenue Q, Lubbock, 763-1200

**Cap'n Catfish Cafe**, 101 E Main Street, New Deal, 746-4900

**Caprock Cafe**, 3405 34th Street, Lubbock, 784-1200

**Carino's**, 6821 Slide Road, Lubbock, 798-0944

**Casa Ole No. 55**, 5705 4th Street, Lubbock, 785-1680

**Casa Ole Restaurant & Cantina**, 4413 S Loop 289, Lubbock, 793-9351

**Catfish Corner**, 4701 I-27, Lubbock, 722-3474

**Cathy's Downtown**, 1212 Avenue K, Lubbock, 762-1088

**Cattle Baron Steak & Seafood Restaurant**, 8201 Quaker Avenue, Lubbock, 798-7033; Prime rib, steaks, seafood, salad bar, lounge; Open daily 11a; major credit cards accepted.

**CC's Bar & Grill**, 1605 50th Street, Lubbock, 765-9000

**Cheddar's Restaurant**, 4009 S Loop 289, Lubbock, 785-6100

**Chelsea Street Pub**, 6002 Slide Road, Lubbock, 797-9533

**Chez Suzette**, 4423 50th Street, Lubbock, 795-6796, www.chezsuzette.com

**Chili's Grill & Bar**, 5805 Slide Road, Lubbock, 796-1696

**China Star Restaurant**, 1919 50th Street, Lubbock, 749-2100; Su - Th: 11a - 10p; F - Sa: 11a - 11p; major credit cards accepted

**China Town Restaurant, The**, 5217 82nd Street, Lubbock, 794-9898

**Chinese Kitchen**, 5308 Slide Road, Lubbock, 792-9142

**Chinese Kitchen-50th**, 3605 50th Street, Lubbock, 793-9593

**Choochai Thai Cuisine**, 3602 Slide Road, Lubbock, 747-1767

**Chuck E Cheese's**, 5612 W Loop 289, Lubbock, 796-2700

**CICI's Pizza**, 2821 50th Street, Lubbock, 785-8888

**CICI's Pizza**, 5102 60th Street, Lubbock, closed for remodeling until Jan. 20, 788-1010

**Circle Burger**, 1107 12th Street, Shallowater, 832-4848

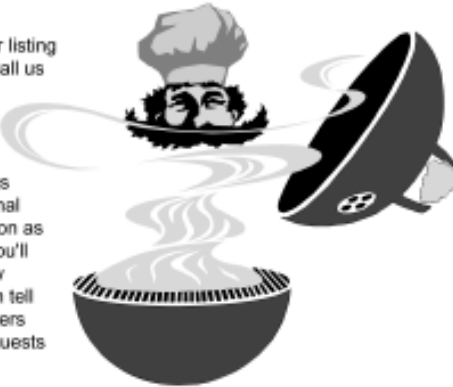
**Circus Inn Restaurant**, 150 Slaton Road, Lubbock, 745-2515

**City Grill**, 4609 Avenue A, Lubbock, 747-2193

## Restaurant Managers

Please verify your listing in these pages. Call us with corrections.

We also want to expand the listings to include additional information as soon as we can get it. If you'll answer a few new questions, we can tell local Lubbock diners and out-of-town guests more about your establishment.



## Welcome to HubStuff

We want Lubbock to know more about you

Published by Random Acts of Marketing  
806-797-1735 P.O. Box 16168 Lubbock, TX 79490

## Restaurants

- Coffee Haus**, 1401 University Avenue, Lubbock, 749-5191
- Conference Cafe**, 3216 4th Street, Lubbock, 747-7766
- Cooper's Drive-In**, 1102 FM 1585 CR 7400, Lubbock, 745-3515
- Copper Caboose Restaurant & Bar**, 5609 Avenue Q, Lubbock, 744-0183, www.cabooseonline.com
- Cotton Patch Cafe**, 6810 Slide Road, Lubbock, 771-4521
- Country Depot Ltd**, N University, Lubbock, 746-6666
- Country Kitchen**, 4315 N Loop 289, Lubbock, 762-4667
- Country Plate Diner**, 1301 50th Street, Lubbock, 762-2624
- County Line Smokehouse & Grill**, FM 2641, Lubbock, 763-6001, Su - Th: 11a - 2p & 5p - 9p; Fr - Sa: 11a - 2p & 5p - 10p; major credit cards accepted; www.countylinelubbock.com
- Cricket's Grill & Draft House**, 2412 Broadway Street, Lubbock, 744-4677
- Cujo's Sports Bar and Grill**, 5811 4th Street, Lubbock, 791-2622
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- Dimba's Chicken & Seafood**, 5010 Quaker Avenue, Lubbock, 799-0830
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- Tokyo Seafood & Steakhouse**, 5402 Slide Road, Lubbock, 799-8998
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- Tommy's Drive In No 2**, 3303 Idalou Road, Lubbock, 741-0220
- Uncle Chien's Restaurant**, 3004 34th Street, Lubbock, 795-1148
- Vecchio's Restaurant**, 1203 Avenue D, Abernathy, 298-2874
- Well Body Natural Foods**, 3651 34th Street, Lubbock, 793-1015
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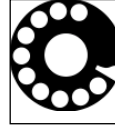
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- KLLL AM

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Guest editorial: In my humble opinion

## And Finally . . .

by Malcolm Cundiff

"Any idiot can face a crisis: It is this day-to-day living that wears you out." —Anton Pavlovich Chekhov

This quote is pulled from an article by syndicated columnist Molly Ivins. Although she did not elaborate, it was obvious if – if you are familiar with her work – that she was referencing G.W. Bush. This writer could not agree more. On the morning of September 11, 2001, events occurred which shook this country to its very foundations. In the days following those acts of terror, our president stood tall and strong, said almost all the right things, and led this country in a way that even a staunch liberal such as myself had to admire. He was a champion in that crisis. However, in those days President Bush threw away a seminal opportunity to make lasting changes in the way Americans conduct themselves on a daily basis. In that moment, this country would have done anything asked of us to help eliminate the threat of terror in our cities. We would have rallied together. All we needed was a vision. The vision laid out for us was as unimaginative as our president's domestic policies. We were told to go about our normal routines, to make no changes in our buying and spending habits, to act as if it had never happened.

### Oil connection

President Bush, who was an oil man himself, never elaborates on the fact that one reason we are such a target for Muslim extremists is that we have gotten ourselves dangerously entangled in the Middle East because of our gluttonous dependence on the oil which lies beneath the desert sands. The fact that our president has never once suggested that our society cut back on the use of fossil fuels suggests that he is far more concerned with keeping those in the hierarchy of the oil business living the fat life rather than addressing the

issues which have led us down this path of violence. Where do the terrorists get the money to conduct the training for their murders? Funds flow from countries like Iran, Syria, Iraq, and Saudi Arabia, and others. How can these countries afford to bankroll terrorists? Because they are filthy rich due to profits from the selling of oil. How do we cut off the funds? Stop buying their oil, for one thing. It seems to be too simple for some people to grasp.

### War on Drugs and oil

The most recent campaign in the War on Drugs involves elaborating about Americans buying drugs from a local dealer, the money in the long run filters back to the violent cartels who control the distribution of the product. Well, here is news for you; the same ads could be run about oil and gas consumption subsidizing terrorists. When we buy those SUVs, when we drive to work alone, when we set our thermostats five degrees higher or lower than we could live with, we perpetuate the dependency we have on foreign oil. During World War II, when we faced a similar crisis of ideology and war, advertisements appeared that said, "When you drive alone, you drive with Hitler." America's greatest generation responded to its crisis by banding together, by realizing that each of could make a difference by moderating the simplest actions of our day-to-day existence. Our society seemingly has grown much more self-centered since those days and our leaders seem content to let it stay that way.

Bush's energy policy (formulated by executives of the oil and mining industries) is long on exploration and short on conservation. He is willing to ravage pristine wilderness areas in search of more and more of a infinite energy supply, but he not willing to suggest that it would be a good thing for Americans to cut back on fuel consumption. Do you ever hear President Bush pushing for the use of current alternate energy sources or pressing for the

advancement of new ones? Why not? Because administration members and many of their cadres are undeniably connected to the riches that oil brings to the few in this country. Therein lies the problem. The few in this instance have considerable wealth, power, and influence. When Bush claimed the presidency in the disputed election, oil executives were quoted as saying they would be setting up shop in the Oval Office. The energy policy coming out of the White House seems to indicate that they have.

### Alternatives

It is not too late for our country to change its ways. All we need is strong, sane leadership, and it does not matter which party it comes from. Alternative energy sources exist right now. Electric cars are on the market (largely unaffordable because they haven't been mass produced). Why? Largely because the oil companies and the automobile manufacturers are sewn together at the hip. Obviously, electric cars mean less money for the oil industry. Solar and wind power could be used to help offset the use of natural gas in producing electricity. Once again, it appears the oil cartels stand in the way, and they have numerous politicians from both sides of the aisle in their pockets. In this writer's opinion, the President of the United States is their poster boy. Continued reliance on oil and natural gas as our primary source of energy makes no sense politically or environmentally. Yet, that is exactly what is mandated by our current energy policy.

Conservation of energy should be a key focal point in any energy policy. If it is not, how can we possibly extricate ourselves from dependency on Middle East oil? Moreover, if we do not, then we will simply be perpetuating the cycle of hatred and violence that culminated in the attacks on the World Trade Center. We should stress conservation, we should encourage carpooling and mass transportation, and we should do far more than

give lip service to the need for alternative fuels. The price of gas should be raised on principle alone to encourage us "average Joes" to cut back on fuel consumption. The added capital generated by the increase should be funneled into alternative fuel research. We should cut the oil industry in on the search or else the process will simply be sabotaged. Give money to scientists (and we have plenty of them who are paid exceptionally well) to develop different energy supplies. Provide incentives for companies and individuals to work on this. Do something besides desperately clinging to the status quo.

Our leaders of late seem to think that the only way to win the War on Terror is to overthrow regimes and bomb as many extremists as we can into oblivion. It is not. More madmen will simply pop up to take their place unless we address the root causes. Part of the problem is the hypocrisy in our foreign policy. We are going to war with Iraq because its government is "evil," and yet we have often supported evil regimes in the past. We even supported Saddam Hussein in the 80s. We propped up the Shah of Iran (who had his own Gestapo and was one of the most ruthless dictators in the region) because of oil. It is written that most of the terrorists from 9-11 are thought to have been from Saudi Arabia. A Saudi princess was even linked to the attack through a donation she gave to a Muslim group. Yet, we hold forth the Saudis as true friends. Part of the problem is our support of Israel, yet there is not much that can be done about that. We have too deep of a religious tie to that country to leave them to their fate in the region. The biggest problem is that we are helping to fund our enemy through our reliance on the one product they have that we need. Oil.

There was a television commercial aired recently that stated drugs distort our sense of reality. Agreed. So too can oil. Hopefully, it will not take another crisis for us to understand that.

Watch for HubStuff to know what's going on in Lubbock!