

# Rhythm *Reviews*

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**F**riendly Dog Salad came out of a Betty Crocker cookbook. We actually took the recipe and made the salad for the album cover.

— Mark Hemenway,  
Black Happy bassist



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**I**f we ever got into a fight, we'd probably win. Even against the Cherry Poppin' Daddies.

— Mike Hasseries,  
Black Happy trombonist

## HAPPY DAYS

Black Happy brings its brass and its full, diverse sound to Eugene

On Friday night, when the octet that makes up Black Happy rolls into the WOW Hall, trombones and saxophone in hand, don't let your heart go all aflutter in anticipation of hearing "In the Mood" or "Transylvania 6-5000."

This is not swing with electric guitars, but get-down-with-your-bad-self rock and roll with a flourish. This is the must-see show of the weekend and your only chance to mosh in front of a brass section until halftime of Saturday's game against California.

Black Happy, with trombones, sax and an additional drummer flanking the traditional vocals/guitar/bass/drums core, will fill the stage to capacity. Although this limits the freedom of stage divers, the energy is infectious and the sound is full and refreshingly varied.

Is an eight-piece band too much? Not for trombonist Mike Hasseries, who enjoys the safety in numbers.

"If we ever got in a fight, we'd probably win," he said. "Even against the Cherry Poppin' Daddies."

And it's not too much for the fans, either. The variety of instruments allows the band freedom to blend musical styles in a way that defies convention. Yet this freedom also highlights the band's ability to lay down the rhythms and riffs that go into good rock.

This is not to say that the band's lyrics and persona are anything like that of other groups you'd hear on Z-Rock or even *Alternative Nation*.

There is no in-your-face attitude here, and singer Paul Hemenway's songs deliver their messages with optimism rather than the aggressive nihilistic tone taken by others in the industry.

Guitarist Greg Hjort (pronounced Yort) once called their style "happy, fun music," a kind of



COURTESY PHOTO

Black Happy, an eight-member band complete with brass section, will play at WOW Hall tonight.

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Story by  
Hans Isaacson  
and Casey  
Fitzpatrick

## Littlest details bring the greatest delights

**L**ike pepper freshly ground onto a green salad or an edible flower delicately placed on a slice of chocolate cheesecake, it's the little details that bring so much delight.

Especially when it comes to food. I go out a lot. But there are quite a few restaurants I go to just to get one specific item that's always done well.

Marco's Gelato d'Italia is perfect example. Now I'm sure all of their gelato flavors are scrumptious, but the only reason I go there is to get a cup of Zuppa Jamaica. I don't know of anything else that can compare to the taste of Zuppa. It's a rich, rum-flavored gelato, but there is also dense cake in it and lots of miniature chocolate chips. You have to watch out, though. Often I go to Marco's for Zuppa, and they don't have any. It seems only a select few of Marco's employees know the secret recipe of Zuppa and if they don't make it, Marco's is out of Zuppa.



**TRISTA NOEL**

coconut ice cream and warm sticky, sweet rice. The great thing about this combination is that the ice cream melts onto the rice. But the ice cream is still cold, so you are eating warm and cold at the same time.

There are so many average restaurants in Eugene, and Ambrosia is one of them. I eat there every once in a while, but it isn't place I consider going to often. But Ambrosia does have one great thing going for it: its Pugliese Bread. This bread is served

Mekala's is my favorite restaurant. Its Thai food is delicious, but it is one of its desserts that puts it at the top of my list.

Eating a Coconut Island is the perfect way to finish a meal at Mekala's. This dessert combines homemade

warm and it's always good. I ate at a restaurant once and after the first basket of soft, tasty bread was eaten, the next basket was not as good. This isn't the case at Ambrosia. You always get a basket of fresh, chewy bread, no matter how many baskets of it you eat.

If it weren't for the iced tea at Napoli, I don't think I would want to go there so often. I usually drink iced tea when I eat out, and Napoli certainly has the best. What's more, they know it. I once asked what kind it was, but they would not disclose the name; they just said, "It sure is good, isn't it?"

With so many restaurants, the food starts to be rather plain. It's all the same after a while. Restaurants need these special items to make them stand out, so they are able to capture and keep a strong clientele.

Trista Noel is the entertainment editor of the Emerald.

### Says Who?



**Joclyn Sanders**

Freshman in business administration; receptionist at the Women's Center

■ **MOST RECENTLY SEEN MOVIE:** *Only You*  
"It was a love story, of course. It keeps you thinking."

■ **FAVORITE EUGENE EATING ESTABLISHMENT:** IHOP  
"IHOP is good. I'm a breakfast type person anyway."

■ **WHAT SHE WOULD SAY IF EVERYONE LISTENED:** "Be kind to each other and stick together."