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Pulse *Excite*

On Tuesday
Decorative
contact lenses:
Sexy or scary?

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One film to rule them all

Mason West
Movies/Music/TV Columnist

No. There's no Tom Bombadil. That's what everyone keeps asking me about the extended DVD edition of "The Lord of the Rings: The Fellowship of the Ring," released Nov. 12. Face it, people. There was never a way he would be in the movie, even with 30 extra minutes. Never.

That said, 30 extra minutes!
I may need a napkin.

Do you even know how long I have been waiting for this? Every moment since I heard about it seven months ago has been shrouded with the stinging pain of anticipation. When the theatrical version was released, it was so hard not to buy it. I had to see it one more time in the third-run theater just to get by.

Cynics might say that I wanted the new DVD to live up to my expectations and am totally biased. But I would argue that my love of the movie would not forgive any faults in the new version, and I would bash director Peter Jackson over the head if he screwed up.

Jackson has nothing to worry about. The new footage is integrated so seamlessly into the film that it's hard to tell it was ever missing — unless, like me, you have practically memorized the theatrical release. That is because most of the 30 minutes is spread through the film with just a few extra lines here and an extra setting shot there. In the scene selections, there are six new scenes listed while 19 scenes are extended.

This should come as no surprise. Jackson created such a tightly-knit film, the only way to cut it down was by taking a little fat off many scenes — and I'm sure doing that was like pulling out eyelashes.

So what's actually there? The "Fellowship of the Ring" title is reworked and inserted over a shot of Bilbo working on his book, rather than over Frodo reading among the trees. This is a wonderful new scene where Bilbo's narration adds even more flavor to the Shire and the all-important Hobbits. There is also more character development for Aragorn giving insight into his fear of his kingly bloodline.

But by far, my favorite addition is showing the gifts of Galadriel. They are of monumental importance in the rest of the books, and yet only Frodo's gift was illustrated. What about the elf cloaks? The broaches? Lembas? LEMbaaaas!!!

They're all there. I love life. To be fair, the theatrical release of the film is exceptional in itself and you are not a bad person if you don't care about the extra footage. With an extra half hour added to the three-hour original, the time spent watching could be devoted to knitting a good-sized sweater, or, if you will, afghan.

Because the movie is so long, they spread it over two discs. Though I don't



Mason West
Selling out

Garage rock

Sam Bond's Garage serves vegetarian and organic items and includes weekly themed music events

Aaron Shakra
Pulse Reporter

While folks might occasionally find mechanics at Sam Bond's Garage, they won't find them fixing vehicles. The tavern and restaurant, located on the corner of Fourth Street and Blair Boulevard in the Whiteaker neighborhood, serves up food, drinks and music.

Sam Bond's opened in July 1995 and is co-owned by Bart Carroll, Todd Davis and Mark Jaeger. The three, who were all friends before the beginning of the venture, had intended for it to become a brewery, but as business progressed, its focus changed to a music-oriented venue.

The building was added to the National Register of Historic Places in 1993. It was formerly Save Our Ecosystems, a copy shop and environmental center. This turned out to be fruitful for the current owners because it allowed them to cost-effectively turn the place into what it is now.

Jaeger, a 13-year resident of Eugene who was formerly a commercial fisherman, noted that the three had gone to Begin Recycling in Neighborhood Groups for supplies. The bar of Sam Bond's was an old staircase, and the tables were formerly counters.

While the restaurant wasn't serving organic food at the beginning of its tenure, now about the only inorganic things to be found are the furniture and a few varieties of the alcohol. Standards on the menu include a gourmet selection of pizza (including a vegan type), salads, soups and appetiz-



Jeremy Forrest Emerald

Carsie Bean Blue sings in front of a crowd at Sam Bond's Garage on Wednesday.

ers. The menu frequently rotates and always includes specials.

For better or for worse, all the food is vegetarian. Davis said that Sam Bond's is an alternative to what the majority of restaurants have to offer.

"I think we're the only tavern that's all organic and vegetarian as well — people appreciate it," he said.

Sam Bond's became popular as soon as it opened. Carroll, a visual artist who previously owned a gallery, credits its success to the community surrounding the restaurant.

"The neighborhood was really ready for it," Carroll said. "As soon as we opened, people were in there."

The owners themselves are steeped in the local neighborhood: All three have houses within walk-

ing distance of Sam Bond's, although Carroll also has a second residence in Cottage Grove.

On the music-front, there are events at Sam Bond's every day of the week, including weekly theme events: A bluegrass jam at 9:30 p.m. on Tuesdays, an old time jam at 5 p.m. on Saturdays and an Irish music jam on Sunday afternoons.

Davis said that once Sam Bond's started hosting music, visitors came by word of mouth, with some minimal advertising. Both he and Carroll attributed the successful and diverse selection of performers to Sam Bond's booking manager, Peter Wilde. Early performers visiting the tavern include Rebecca Gates, Ramblin' Jack Elliott and Peter Buck of R.E.M.

Ticket prices tend to be more economical than other venues. Typically, prices generally stay

within a sliding scale of \$2 to \$10. Although shows have occasionally cost more, Davis said he considers \$10 a high price.

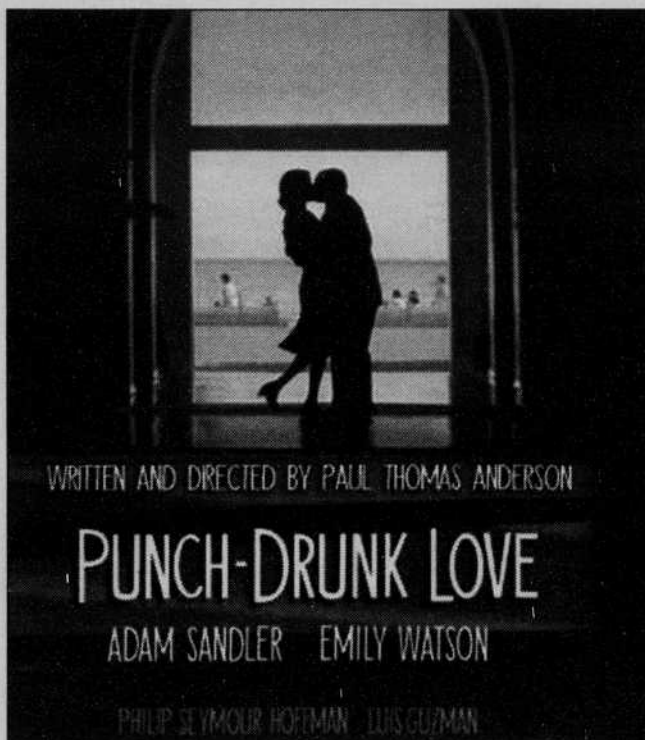
Current capacity for shows is just more than 200 people. The building has been remodeled once to add a stage, complete with sliding glass back walls.

"It made it feel more like a viable music venue," Jaeger said.

There are plans to change the current stage again, as well as upgrade the sound system.

Sam Bond's opens at 4 p.m. daily. It closes when it stops getting busy, which tends to be about midnight to 2 a.m. Don't forget to check out the art on the walls, too. Works by Heather Coburn will be on display for another month.

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Sandler's film proves 'anything but typical'

Movie review

Ryan Bornheimer
Senior Pulse Reporter

With "Punch-Drunk Love," director Paul Thomas Anderson once again proves why he is the best thing to happen to movies since the film school brats of the 1970s.

Like the works of Brian DePalma, Martin Scorsese and Steven Spielberg, Anderson's movies are love letters to the medium itself, but are rooted in truth and humanity. He's a filmmaker with his heart on his sleeve, and he makes no apologies for it — challenging audiences to peel back the layers of their own raw emotions.

"Punch-Drunk Love" is the director's fourth entry in an impressive streak of

movies that includes "Hard Eight," "Boogie Nights" and "Magnolia."

It tells the story of Barry Egan (Adam Sandler), a reclusive oddball whose self-esteem and confidence have been whittled away by seven older sisters teasing him mercilessly for his thirtysomething years on Earth. He is terrified of not measuring up in the eyes of a woman and thus never makes an effort to find one. His sole source of comfort comes in his discovery of a coupon-cutting scheme that would earn him thousands of frequent-flyer miles, even though he has no intention of going anywhere.

Giving in to a bout of loneliness one night, Barry calls a phone-sex line to simply talk with whoever happens to answer. The woman on the other line — believing him to be a wealthy businessman

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