

Thievery, fights bring smiles in "Fantastic Mr. Fox"

MARY WOOD

When I entered the movie theater to see "Fantastic Mr. Fox," all the seats were empty. As I watched the previews, I waited for more people to enter, but none did. It's a shame because it was one of the most entertaining movies I've seen this season.

The story follows an ex-thief, Mr. Fox, who gave up his trade when his wife became pregnant with his son, Ash. Twelve fox-years later, Mr. Fox is itching to steal again. He sets up one last heist on the three main farms in his area with his visiting athletic nephew, Kristofferson, and his not-quite-there landlord Kylie, a possum. Mr. Fox pulls it off, but doesn't expect the consequences that follow: a desire for revenge from the farmers,

Ski Team begins season training

Ski Team adds freestyle

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Jumps, rails, powder skiing and slope style skiing make up their weekly activities. On occasion they go up to night ski in the park on Saturday nights.

"I was on the racing team last year, and I switched over to the freestyle because I like the freedom and not being obligated to participate in the competitions," Vincenzo Piscitello, sophomore, said. The freestyle team participates in three competitions but they are not mandatory.

Riding on last year's successful season in which the girls' team made it to State, the team expects to take first in the Three Rivers League. "This should be a very good season for us," McNabb said.

The racing team unofficially kicked off their season on Nov. 20 with its first dryland training practice. The season officially begins Jan. 3, at 9 a.m. with the Cato Memorial Race at Timberline Ski Resort. Competitions continue every Saturday through the end of February.

Under the direction of coaches Ryan Burrows, John Borge and Chirsty Asarland, the racing team is headed by captains Emily McNabb, sophomore, Maddie Martus and Alec Ramsey, juniors, and Goran Hallum, senior. Other returners include Sean Campbell, senior, and Jackie Steeh and Christopher Jonssen, juniors.

marital disputes and a rivalry between Ash and Kristofferson.

The movie, based on

in life without feeling preachy. Though it may appear to be a kids' movie, it really isn't. It's rated PG,

it clear that it's aimed toward an older audience.

I would definitely recommend this movie

It can be slow paced at times, so don't see it if you're in the mood for massive explosions and girls in bikinis. However, if you're looking for a fun, quality movie that won't take up your entire night (it's only 87 minutes long), "Fantastic Mr. Fox" is a safe bet that's sure to leave you smiling.

Tickets are available at most major theaters in the area, but it should also be for sale on DVD early next year.

"It teaches some lessons about family, friendships and priorities in life without feeling preachy. Though it may appear to be a kids' movie, it really isn't."

the book by Roald Dahl, is directed by Wes Anderson, and features the voices of stars like George Clooney, Meryl Streep, Jason Schwartzman and Bill Murray. It uses visually intriguing stop-motion animation to tell the story, making the characters appear to move on their own. The animation crew was the same one which worked on Tim Burton's "Corpse Bride." The soundtrack uses songs by artists like the Rolling Stones and the Beach Boys. These songs went well with the feel of the movie, but weren't the most memorable part.

"Fantastic Mr. Fox" is, in essence, a feel-good movie, leaving you happy at the end. It teaches some lessons about family, friendships and priorities

so it's kid-friendly, but some of the jokes make

to anyone who wants a fairly lighthearted tale.



Mr. and Mrs. Fox have a serious discussion in "Fantastic Mr. Fox," a stop-motion animation film that premiered Nov. 13. The story follows Mr. Fox, an ex-thief itching to return to his old ways. Voice actors for the film include George Clooney, Meryl Streep and Bill Murray.



lion in the Kitchen

FRENCH ALPS TARTIFLETTE

Salut mes amis and welcome to the French Alps! Here, in this winter wonderland, the ethnic food is by nature ambrosia. Tartiflette is the dish that the French Alps is known for in particular. After tasting it, I now understand why the world never witnesses jolly old St. Nick on Christmas Eve. He annually flies to the Alps to taste the Tartiflette and loves it so much that he cannot bear to leave. Join our French brethren in the Holiday bliss—sample this delightful peasant plate. The mere smell of it will have Santa beating down your door! Oh la la!

INGREDIENTS

- 3 large potatoes, peeled and sliced
- 7 slices bacon, chopped
- 1 tablespoon butter
- 1 large onion, sliced
- 1/4 cup white wine
- 2 tablespoons creme fraiche
- 1 (8 ounce) round Reblochon cheese
- Salt and ground black pepper to taste

DIRECTIONS

1. Bring a large pot of salted water to a boil over high heat. Add the potatoes, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.
2. Preheat an oven to 425 degrees F (220 degrees C). Grease an 8-inch square baking dish.
3. Stir-fry bacon in a

- skillet over medium high heat for about 5 minutes. Remove bacon; pour off bacon fat. In the same skillet, melt the butter, add onions, and cook and stir until the onions are translucent, about 5 minutes. Return the bacon to the pan, add the wine, and simmer until most of the wine has evaporated. Remove from heat.
4. Place 1/2 of the potatoes into the prepared dish; then spread 1/2 of the bacon mixture over

- the potatoes. Layer in the remaining potatoes, then spread the creme fraiche over them. Add the remaining half of the bacon mixture. Cut the rind from the Reblochon, cut it into thin slices, and layer the slices evenly over the top of the casserole.
5. Bake in the preheated oven until cheese is melted and a bit brown, about 15 minutes. Season to taste with salt and pepper and serve hot.

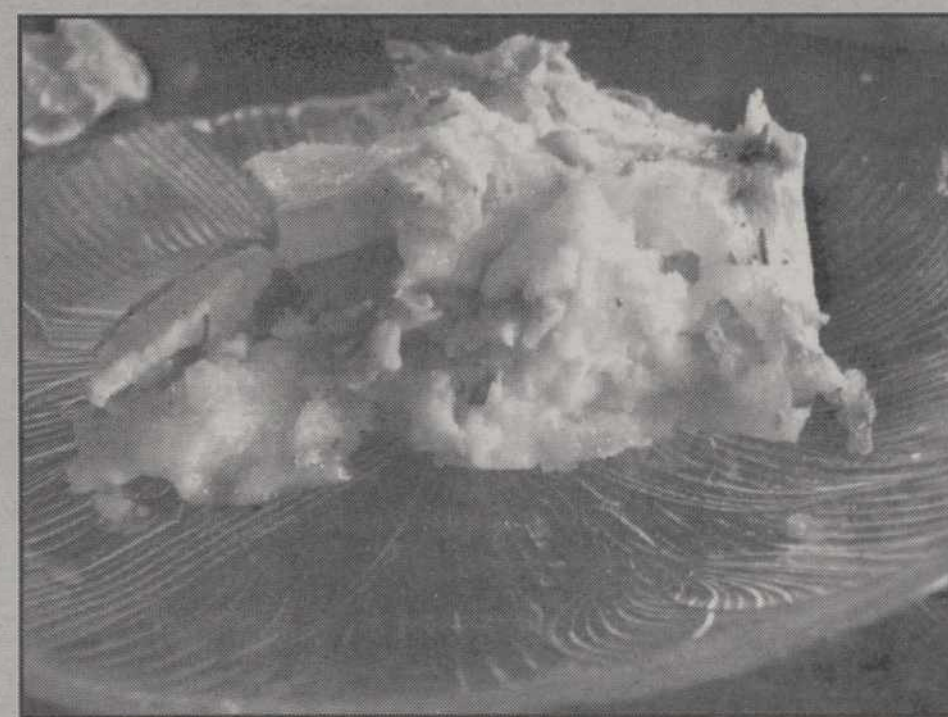


Photo By Jaimie Lorenzini

Tartiflette is a potato peasant dish originating from the French Alps. Utilizing the fresh creme and local cheeses, this dish is sure to impress any dinner guest that you may entertain.