

FAN-PIRES: A look at Twilighters

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There were a dozen of us in fan-pire makeup. I ought to be ashamed of myself.

So your whole group had read the books before then?

We had one guy who read it, one was too drunk to remember his opinion and the rest of us liked it. Most of us could name several of the locations in the film. In addition to the greenhouse at Clackamas, and the parking lot at Clairmont.

That's pretty cool! I love that the entire movie was filmed in the Northwest. That's as it should be. The setting of Forks, Wash. is very suitable for anyone who's ever set foot in the Northwest, especially for those of us who live in areas like Clackamas where there is an awful lot of rainfall!

I love the rain, thank you very much.

So do I - just not for nine months straight out of the year. I can understand Bella missing the sun.

So, I love all the book references that are in the movie.

I was worried though that it was going to hurt non-book fans' experience.

There really wasn't a whole lot that was adapted for

the script, and the style used was so familiar to the book. While I personally like that, I agree that it's going to be harder for people who haven't read the books to understand.

JS: The audience at Bridgeport was clapping hysterically whenever one of those book moments happened.

EW: The book does a better job at explaining things through the use of Bella's point of view. Without us being able to know what she's thinking, it's harder to connect everything. Plus there are the references to the books that Twilighters find humorous, but completely pass over the heads of the rest of the audience.

JS: Like Edward's ending line about Jacob Black...

EW: That line of Edward's about Jacob Black really was priceless. Double meanings for the win! The audience was pretty quiet most of the time, but in a rustling way as if everybody was hanging on each and every word. Before, when every preview was starting the 16-year-olds would shriek because they thought it was the actual movie.

JS: My audience waited until Edward actually appeared before the real noise began.

EW: When the movie really did start, they did it again, until somebody yelled, "SHUT UP!" Then people promptly

quieted down and made hushing noises to bring the theater to as close as possible to utter silence.

JS: I was so worried about the casting but they didn't disappoint.

EW: In my opinion, Robert Pattinson and Kristin Stewart's performances were flawless. It was really easy to tell that both of them KNEW their characters.

JS: Oh yeah, remember when they were on campus that one day filming?

EW: How could I forget it? I haven't washed my right hand since.

JS: Me neither.

EW: Just kidding. It was pretty cool to get to meet Robert Pattinson though and shake his hand - his cold vampiric hand.

JS: You have no idea how many evil looks I got when I admitted that I shook Edward's hand.

EW: Oh, trust me, I know.

JS: One of my fellows yelled it to the whole theater when we walked in. She pointed at me and shrieked, "She MET Rob Pattinson!"

EW: I can just imagine all the icy glares, and I'm sure every one of them was thinking, "That BITCH!"

JS: I had to offer my hand as a item of worship to a crowd of fanatics.

EW: That must have been an interesting experience; I can't say I've actually had any fan-girls pay homage to my hand yet.

JS: The movie was entertaining, well cast, well acted and it made 70-something million dollars. Let me Google that number real quick... 69.637 million dollars on opening weekend. And I have read that Summit Entertainment now has the rights to "New Moon" and "Eclipse." Does anyone else see more movies in the near future?

JS: I heard Stephanie Meyer herself was in the movie. You know, like Alfred Hitchcock is always somewhere in the background of his films.

EW: That is what I heard too, but she remained illusive to my eyes.

JS: I forgot until the credits



Photo illustration by Kayla Berge Clackamas Print

started rolling.

EW: I didn't remember until most of the way through the movie myself.

JS: I'll just have my sister look for her for me when she goes to see it with her friends.

EW: Sounds like a plan. Or we could go see it again?

JS: That too.

EW: Because that wouldn't be creepy or fanatical at all.

JS: No no, of course not. LOL. So overall, we agree that we like the movie and other fans of the books will also like it, yes?

EW: Yes, I believe we do.

JS: I mean, there are little things I would personally change. Like Victoria's hair could have been redder, some lines could be added, but I can count all those on one hand.

EW: But overall, it was much better done than most film adaptations of books.

JS: So yeah, as a fan I give it

a 9.9 out of 10.

EW: Yes, most definitely.

JS: Are you ready to go to bed and dream about gorgeous vampires?

EW: Oh yes!

JS: I don't know about you, but it's 1 in the morning and my vampire-filled dreams are calling. Suffice to say, we love it. Go see it if you're a fan. And if you hate this genre, go see it anyway. One person in twelve did not like the movie and he didn't even have to pay for his ticket.

EW: Don't prejudge it because it's about vampires.

JS: Or because it's romance. **EW:** Not everybody will like Twilight, but there is the possibility that anyone will. Ready to call it a night?

JS: Yeah. Sleep tight and dream of Edward tonight... standing over you watching you sleep.



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EW's Larry Carroll, center right, interviews 'Twilight' stars Kristin Stewart, far left, and Robert Pattinson, center left, outside the greenhouses at Clairmont on April 4, 2008. A brief scene from the movie was filmed at Clackamas on the same day.

Stuff yourself silly on world class stuffing

Sauté and bake your way to a first class Thanksgiving favorite

World Famous Stuffing

- 1 lb. of pork sausage
- 1 medium-sized onion
- 2 stalks of chopped celery
- 1 medium carrot, grated
- 2 tbsp. olive oil
- 1 large package of bread cubes
- 1/2 cup Craisins
- 1/2 cup walnuts
- Black pepper, to taste
- 1 tsp. thyme
- 1 1/2 cup chicken broth
- 1 raw egg



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Preheat oven to 350 degrees.

Sauté chopped onion, celery, and carrot in a big frying pan with olive oil until onions are caramelized (turn slightly brown).

Then add the sausage until nice and brown. Remove from heat. Combine all the ingredients in a large bowl and mix thoroughly.

Place the combined ingredients in a baking pan and bake in a 350 degree oven for 30 min.