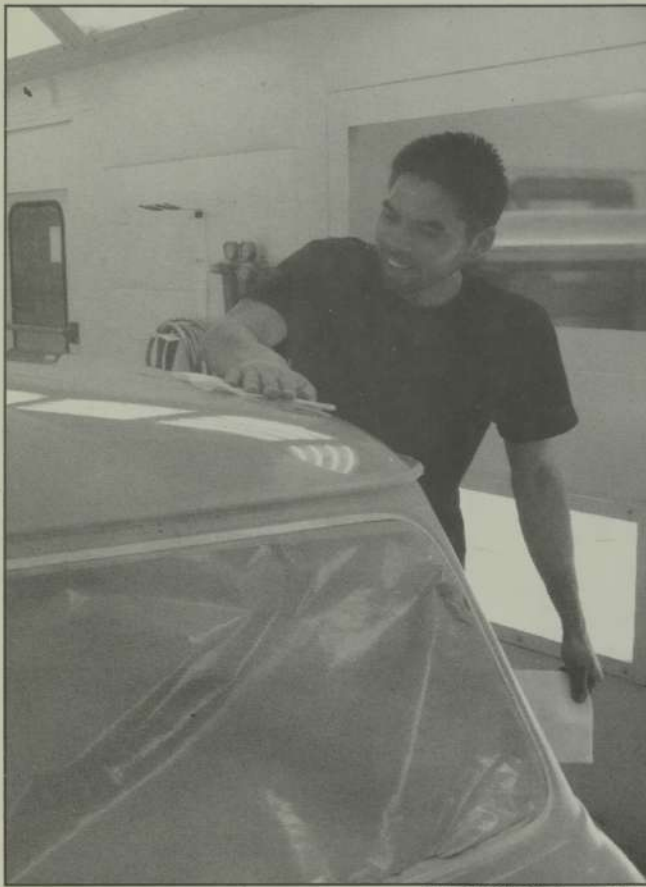


AUTO: Old car, new tricks



John Shufelt Clackamas Print

Brian Beldin, cleaning the primer from a car, speaks highly of CCC's auto program, located Barlow.

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"I like fixing stuff, seeing the progress of an accomplishment," said Brian Beldin, a third year student in the program. Beldin also agrees that the best part of the program is the instructors.

"I like the teachers the most; (their) teaching styles are really good. It's just like shop (class); everything from learning to friendship," said Beldin.

Peterson explained that he has been with the program since 1986 and in that time he has seen a number of returning students. Though most of the students in his program are preparing for a career as a mechanic, some are weekend mechanics who have day jobs during the week but love to work on project cars on the weekend.

The classroom is much different from the other places on campus. There are no desks to be seen anywhere in the cavernous room filled with cars ranging in year from the 1950s to more modern times.

"The one thing that we could use more of is square footage ... that would help us," said Peterson. The weekend class has only 17 students, but the weekday class has nearly 50 students.

Auto restoration has no pre-requisites, just a desire to get in the shop and start working. The first class is set up to explain the safety rules and the rest of the program is designed to allow students to work on a vehicle, be it their own project or one they are working on for someone else.

The class is not graded on a traditional scale, either. This is because many of the students will advance at different speeds. Peterson grades based off each student's skill level. With this attitude, he is able to create a learning environment that is conducive to positive improvements toward the goal of becoming the best you can be at the project at hand.

If you are interested in signing up and getting your hands dirty, the class meets on Saturday from 8 a.m. - 7:50 p.m. in room B166, and the official course code for the class is AB-101-01 209077. The class begins on March 2 and meets every other Saturday.

Get classy, Clackamas: time for wine



By Joshua Baird
Arts & Culture Editor

"Oh shoot!" was all I could think – well the word wasn't really shoot, but you get the point – the first time I had guests coming over for dinner. I knew how to prepare cocktails and make a killer meal, but I had no clue what kind of wine to serve with the roasted chicken I was preparing.

My answer was pretty simple; I ran across the street to Fred Meyer and asked the guy who worked in the wine department what I should serve and lucky for me, he was dead on. But how could I avoid this problem in the future? There had to be set of simple rules to save my bacon after 8 p.m., when the wine department worker wouldn't be around anymore.

Let's start with a few basics about wine. Whole books have been written about this subject and most experts argue about the pros and cons of wine pairing. So I am going to try and KISS (keep it simple, stupid) the subject for you.

For our purposes, there are three types of wine: white, red and rose. Yes, I know that every wine can't be dumped into one of these categories, but we are trying to be simple.

What are the differences exactly? Aren't they all made of grapes? The difference between red and white wines is that during the process of making white wine the grape skins are removed, which prevents the juice from taking on the beautiful purplish-red hue that reds are known for. Rose wines have the skins left in the juice for a short period to give it that lighter color.

The most famous red wine that most people have yet to acquire a taste for by college is merlot. Merlot goes fantastic with most red meats, best of all with beef, but that doesn't mean you can't serve it with a pork roast or even pizza. I love it with a nice spaghetti sauce.

Cabernet Sauvignon is another fantastic wine that is very high in tannin, which is wine snob for having a bitter flavor that washes over your mouth. Now if only I could understand the other terms they use like "jamminess," "oaky," "earthiness" and any other use of a verb as an adjective. Cab, as it's called for short, is great with beef and pork but also goes great with duck, chicken and turkey.

Shiraz/Syrah is a great wine for spicy food and goes great with Mexican food or some of the spicier Asian cuisine. Shiraz is a fantastic wine, and if you have never tasted it before I recommend it with all of my being. My personal favorite is Wyndham Estate Bin 555, which runs for about \$10. I don't think you will be disappointed.

Now, on to white wines. Most people who are not wine snobs love white wines. (I use wine snob as a term of endearment, like sugar, sweetheart or "hey you, get out of my underwear drawer.")

Chardonnay is probably the most familiar of the whites and can range from warm and buttery flavored to rich and dry. Chardonnay is a great addition to any meal containing poultry or any of the other game birds, even with pigeon if that's your thing; just don't try and eat crow or you may be in for some unpleasant surprises. It is also fantastic with cream sauces and fish

or pork.

One of my new favorite sweet wines is Moscato. This is a favorite among most of the women in my life who are not fans of the bold and sometimes bitter wines. This wine goes fantastic with fruits such as peaches or apricots, as well as berries.

Sauvignon Blanc is definitely a versatile wine which can be served with most light foods, like seafood or salads and other veggies. Another great way to enjoy Sauvignon Blanc is with curries and other foods with an ethnic flair.

Just to be fair, I feel I should mention at least one rose wine, White Zinfandel. This not one that I am normally a fan of, but a lot of people are, so I feel almost obligated to mention it. White Zin goes well with a number of things, in fact it can go with just about any meat, and tastes decent with spicy foods.

Now all you have to do next time you are stuck preparing for company is look at what it is you are preparing and grab a bottle of wine to share with your friends. Salud!

Check out www.twenty-1plus.com for more exclusive content updated regularly.

Disclaimer: We at The Clackamas Print do not encourage drinking to excess or underage drinking of any kind. Remember to drink responsibly.



I am number bore

By Joshua Baird
Arts & Culture Editor

"Three are dead; who is number four?" The premise of this movie is created by nine kids move to earth from another planet. Now that they are here, they are being hunted down by the aliens that destroyed their home world. To make things even more creative, they have to be killed in sequential order. Each of these aliens (they look like gorgeous humans) has a set of special abilities called "Legacies."

That is where the originality ends and the hum drum begins.

The rest of the movie seems like it has been done a thousand times over. Stray boy meets cute girl in high school, she looks into his big dreamy eyes and he helps her but get sucked into his world.

John Smith, or number four, played by Alex Pettyfer, has all of the good looks that you expect out of an up and coming Hollywood celeb. He has perfect 16-pack abs and a chiseled face, which combined with his blonde hair and surfer boy smile make him the obvious hero of the picture.

Smith is forced to move away from his home in a tropical paradise to a town that is only Paradise in the name. His protector Henri, played by Timothy Olyphant of TV's "Damages," another survivor of Smith's fated home world does everything in his power to protect the boy with the glowing hands, but this is just not enough when it comes to girls or the alien "Mogs."

There are a lot of good scenes in the movie; my personal favorites are when you get to watch "Number 6" in action, played by Theresa Palmer of "The Sorcerer's Apprentice." She flies around like a ping pong ball kicking butt, taking names, shooting at and stabbing the bad guys in the neck and back all the while with a sly grin on her face.

The chemistry between the actors is fantastic, and they will probably reunite again for the next five movie installments based off of books that have not all been written yet. In fact I hope they all make a comeback in the inevitable sequel just because I hate watching movies with different actors playing characters from other movies in the series. Like when they replaced Katie Holmes in "Batman Begins," or Johnny Cage in "Mortal Kombat."

All in all, the movie was decent, despite the fact that it reminded me of a bad version of "Twilight." I don't recommend paying the \$50 – after tickets, popcorn, bucket of soda and Twizzlers – to see this movie in theaters. Wait for it to come out on Netflix, unless of course you are a 15-year-old boy who enjoys watching Sci-Fi films.

I Am Number Four (PG-13)

February 18th | 110 mins.

Genre: Sci-Fi

Cast: Alex Pettyfer, Timothy Olyphant, Theresa Palmer

Summary: 9 alien teenagers inhabit earth because their planet has been destroyed. They fight for their lives as aliens from their planet come to destroy them.

Rating:

