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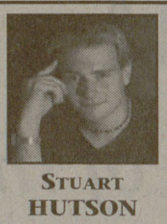
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# Grilled-cheese gourmet

The simplicity of this easy sandwich can make anyone a chef



STUART HUTSON

I do not know how to cook — to “Cooking with Julia Childs” and “Yen Can Cook” addicts, a more irritating statement has never been made. Humanity as a whole has held a firm grip on this most basic of human functions since a caveman prepared the first lizard flambe with a stick, a gecko and a flint-lighted fire. Now, in these marvelous days of the information superhighway, fuel-injected engines and Sega Dreamcast, the assertion that one cannot master the task of preparing a

decent-tasting meal is ludicrous.

For those who have dared to utter this blasphemous fallacy, I pose the ultimate example of cooking ease — the grilled cheese sandwich.

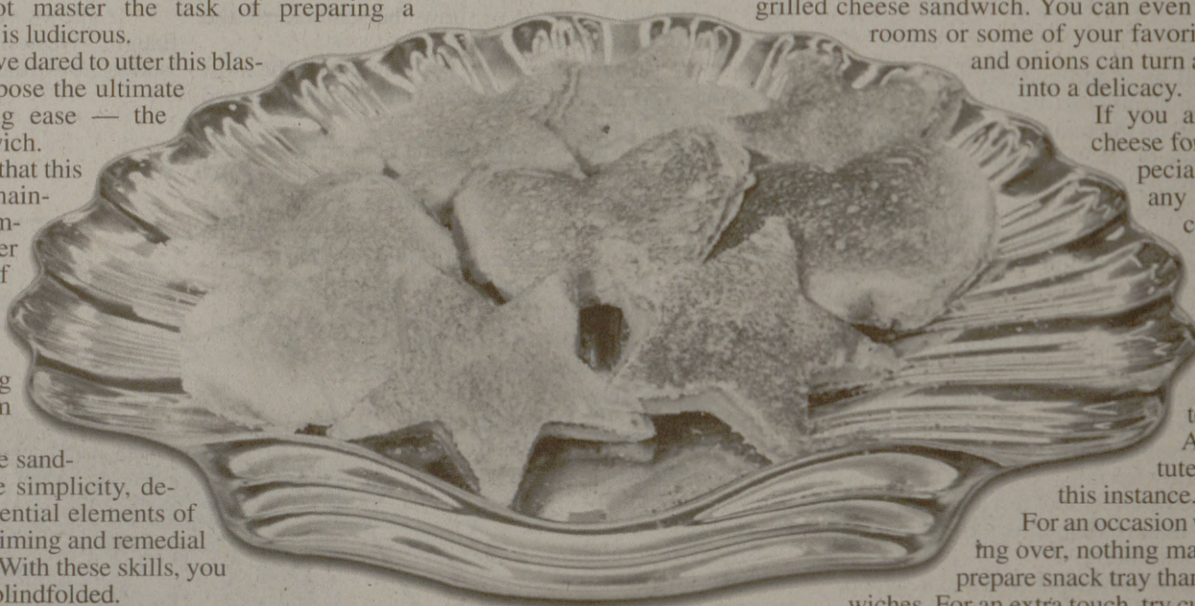
Many would say that this simple dish is the mainstay of the cooking impaired who are forever doomed to a life of microwavable dinners and dining out at cheap fast-food restaurants. Nothing could be further from the truth.

The grilled cheese sandwich, in its ultimate simplicity, demands all of the essential elements of cooking: ingenuity, timing and remedial measurement skills. With these skills, you can make a souffle blindfolded.

The directions for making this layman's delicacy involve nothing more than toasting two pieces of bread, buttering them and then slapping two pieces of sandwich-cut cheese in between (the heat from the toasting is usually enough to melt the cheese).

But why stop with the basics? Commonly, good, old-fashioned American cheese is used, but for an extra zest, throw in some pepper jack or Monterey jack. If you are in the mood for pizza but do not feel like ordering, use some mozzarella and add a little tomato or spaghetti sauce for a gourmet grilled cheese sandwich. You can even add on some mushrooms, tomatoes, onions or some of your favorite toppings. Pepperoni and onions can turn a mundane sandwich into a delicacy.

If you are preparing a gourmet grilled cheese for someone who is particularly health-conscious, you can use any convenience store variety pack of free cheeses. They taste almost as good as the real thing. But stay away from the tofu cheese. Tofu never tastes good. A low-fat butter substitute is also suggested in this instance.



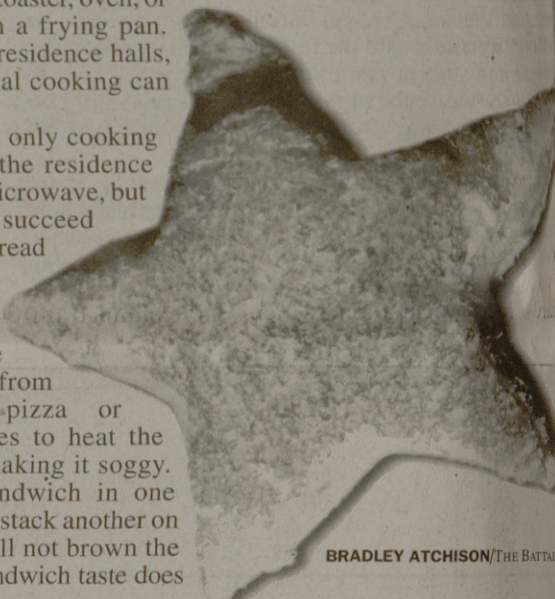
For an occasion when guests are coming over, nothing makes a better, easy-to-prepare snack tray than grilled cheese sandwiches. For an extra touch, try cutting the sandwiches into different shapes with cookie cutters. Gig 'em cookie cutters can be found at several stores around town for watching the Aggies play. If you are a Dallas Cowboys fan, star cookie cutters are about as easy to find as beer at Northgate.

Speaking of beer, for those of legal age, grilled cheese sandwiches go great with domestic drafts, and for those who do not drink, grilled cheese goes well with most types of soda.

Those with a wonderfully equipped kitchen have no excuse for not preparing this delicious staple of college life. The bread can be prepared in a toaster oven, toaster, oven, or even browned in a frying pan. But for those in residence halls, even this remedial cooking can be a challenge.

Normally, the only cooking device allowed the residence hall rooms is a microwave, but these generally succeed only in making bread hot and soggy. To overcome this problem, you can use the “crisping trays” from microwavable pizza or Bagel Bite boxes to heat the bread without making it soggy. Just put the sandwich in one crisping tray and stack another on top of it. This will not brown the bread, but the sandwich taste does not suffer much.

Keep in mind that most halls also offer some sort of outside grill that can be used, if you actually do want to make a legitimate “grilled” cheese sandwich.



BRADLEY ATCHISON/THE BATTALION

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## News in Brief

### Singer Elton John sues accountants

LONDON (AP) — Elton John is taking his top accountants to court to recoup millions of dollars in touring costs he claims they mistakenly charged him.

The 53-year-old singer and pianist is suing PricewaterhouseCoopers and Andrew Haydon, former managing director of John Reid Enterprises (JREL). Both companies looked after his business interests.

Both parties deny wrongdoing. Court proceedings in the case began Monday. John is expected to be called as a witness during the trial, expected to last eight weeks.

John claims both showed negligence by allowing JREL to charge him tour expenses, including booking agents, accountants and producers. Under a management agreement, JREL was responsible for meeting those costs, the prosecution argued.

Exactly how much money the rock star claims to have lost has not been revealed, although British newspapers reported Tuesday the amount topped \$29 million.

### Celebrities donate art work to auction

APPLE VALLEY, Calif. (AP) — The High Desert Youth Center in Victorville got some star power in efforts to raise money for performing arts classes.

The after-school program set various celebrities letters and children's watercolor sets asking them to create works of art that could be sold during an online auction.

Bill Cosby returned a watercolor painting of a tree, along with a supportive letter. Other paintings were returned by James Earl Jones and Melissa Joan Hart, star of the TV series “Sabrina The Teen-age Witch.”

### Chelsea Clinton may go to Oxford

SCHENECTADY, N.Y. (AP) — Chelsea Clinton said she was not sure what she would do after graduating from Stanford University, but said she did have a “few ideas,” including the possibility of studying economics at Oxford.

## 21<sup>st</sup> CENTURY JUDGMENT DAY

All-Faiths Chapel  
8:30 P.M.  
Thursday November 2

The day is approaching when the victory of thy Lord, the Ever-Forgiving, the Most Bountiful, will be proclaimed.

-Baha'u'llah