

Not So Evil... YET!

So... we are now in week two of rehearsals. Last night was exceptionally fun. We had our first injury and it wasn't even stage related. It seems that our director had a bit of a spill earlier in the day and had a humongous gash on his forehead. Someone made the crack that he should have dialed 9-1-1 and he could have answered his own call.

We rehearsed a few of Mr. Potter's scenes and while I tried my best to be good and evil, I was having a bit of difficulty. For one thing, I kept hearing someone humming the "Imperial March" (or Darth Vader's theme) from *The Empire Strikes Back*. No goon to lead me in so I improvised which did not help matters at all. So, while fun, I don't think we got a great deal accomplished.

After rehearsal, I went home and watched my new rental, the second X-Files big screen extravaganza entitled, [*I Want to Believe*](#). It was definitely the uncut director's edition because there were a few rather gruesome scenes that would have NEVER made it to movie screens rather long the television series. But, being a fan of Agents Mulder and Scully, I enjoyed it.

Dad, I don't have a...

When my oldest moved out on her own, one of her first needs was a double boiler. Instead of asking how to cook a main or side course, she wanted to start with dessert. She wanted to melt chocolate.

Dad, I don't have a double boiler, can I just heat it on the

stove? Hmmm. By being very, very careful I've had some luck melting chocolate over a low heat on the stove top, but it can be tricky and the chocolate can burn or scorch easily. I haven't had much luck with microwave melting, but that could be because my microwave is very old. So I did suggest to my daughter to use a double boiler. But didn't she just say that she didn't have one?

The good thing is most kitchens have at least one substitute for an official double boiler. A double boiler is a very simple device. One pan is supported over another. The lower pan hold water to boil. The upper pan holds what you want to melt or cook at low/controlled temperatures.

Easy solution a small pan held over another with boiling water. Problem is holding the pan until the cooking is done, it can be tiring. Better is to rest a slightly larger pan on top of the smaller pan that boils the water. But it is a balancing act and you still have to hold the pan. A real double boiler has the upper pan resting in a recess in the lower pan. Can this be done without the special equipment? It can if you have a round stainless steel or oven safe glass bowl. Just rest the bowl in a pan above the boiling water. If you really want to know, the stainless steel bowl works best for me.

More on what you can do with a double boiler later...

New Category

My daughters have asked me many questions over the years. Sometimes about cooking, sometimes about kid issues. I was thinking that I could put some of the answers on my blog. I will be going through some of my past posts to see if any past

items could be moved over. I have one question to answer, but I will need to look up a few things and get them written down.

Anyway, the new category is Family Hints....

IT Is HERE

It's official – there is a flu wreaking havoc in our house. I don't know if it's H1N1, but all the signs are there. Our middle-schooler came down with it Friday night, and she's been in bed ever since. She had to miss a birthday party and church this weekend, and she won't be going to school tomorrow. Today our 5-year-old and 1-year-old starting showing symptoms, and tonight our 3-year-old looks like she might be starting to get it. And oh yeah – why would you think this one skipped Hubby, who gets EVERYTHING that comes around? Looks like it's making an appearance in him tonight. As usual, (except for the flu season when I was pregnant and was sick from Thanksgiving until Christmas – one bug after another) I remain the last one standing, as yet untouched by the virus (crossing fingers, knocking wood...)

So up goes this post, and down goes our family – I think a flu outbreak is a good reason to go to bed at 10, don't you? Here's hoping and praying that it doesn't hit us too hard and also that I may stay well enough to care for my family. We are going to have to quarantine ourselves this week, which is a shame since we had plans for every single night. Tomorrow will see a slew of phone calls made and emails sent to cancel everything. Health comes first, of course. Best wishes to readers for staying healthy!!!

So What Happens AFTER You Push The Button

That is when the enthralling if not totally preposterous events begin to unfold in *The Box*. A likable couple with a young son are approached by a creepy looking man with a device that contains a button that button that when pushed rewards the pusher one million dollars (tax-free). The price: the death of a person whom you do not know. It could be an innocent new born infant or a murderer on death row. Arthur (James Marsden) and Norma (Cameron Diaz) Lewis certainly could use the million but are they willing to have “blood on their hands” after the button is pressed? I think the movie would have been rather dull if they sat around discussing the moral conundrum and if they had simply refused it would have been a twenty minute show.

I’m sure I have read a short story or two in which this scenario is played out but this movie puts a whole new spin on the consequences. What is purpose behind the box? Who exactly is the mysterious man named Arlington Steward (played deliciously by the creepy Frank Langella)? That’s as far as I go. I do think the reason I liked it is the fact that it was so *Twilight Zone*-ish and was not for one moment boring.

This was a reunion of sorts for Langella and Marsden. Langella played Perry White and Marsden played Richard White in *Superman Returns*.

Puzzling The Night Away

Our 3-year-old Disney is really good at puzzles. Last night, she tried her first 63-piece puzzle, but she didn't quite finish it:



She got a pretty good start – that puzzle is particularly difficult. We were all enjoying a wonderfully peaceful evening since our little 5-year-old instigator had her first sleepover at a friend's house. She had a great time, and when she returned home today, the conflicts between siblings resumed immediately. There's always one in every bunch, I guess ☹

And today's lesson in everyday life: Coffee can dye a black dog brown. Don't ask me how I know that, but it was quite a mess.

Just A Friendly Reminder

Take care of yourself this flu season!



Day Planning

A Saturday off with nothing scheduled?! What am I to do? Nice to have one off every other week, but then I go crazy coming up with fun things to do. Well... I volunteered myself to help in the reorganizing of the Huber costume room so we can begin blocking scenes while we await the usage of the grand stage. What's this you say? A costume room large enough to rehearse in? Sounded unbelievable to me, too until last winter when I saw for myself while looking for costume pieces for Grandpa Prophater. I had grown accustomed to a small, cramped closet full of things that by a show's end is always in need of an overhaul. Well... maybe once that \$5 million complex is built...

Of course, there is the OSU/Penn State game today at Happy Valley at 3.30. With 2 weeks to go until **THE GAME** at the so-called Big House. My Saturday off better not be screwed up. the Bucks are 7-2 (4-1 in the Big 10) A rematch of last year's conference co-champs and they are neck and neck for second place in the Big 10 behind Iowa.

Later tonight, I am filling in as song leader at mass. There really are so many there that each person only does one mass every month or so. I will be singing one of my favorites: "Prayer of St. Francis" (*Make me a channel* (instrument) of

your peace/ Where there is hated, let me bring your love, etc).

Plus, it sounds like it i going to be a beautiful day with sun and near 60 degrees. Not bad for November 7.

GOOD LUCK BEARS!

I don't have any kids in high school yet, but when I grew up, high school football was a big deal, so I've been kind of following the local high school football team since we moved here, even though there wasn't far to follow them... until now. Our Golden Bears will travel down to Columbus TONIGHT for their first high school football playoff game in school history!!

BEST OF LUCK GUYS — YOUR TOWN IS BEHIND YOU!!!

I L0000VE A Parade

Man, I wonder what time those people got in line to ride the double decker tour buses (remember those well) along the parade route... 37,000 people attempted to get tickets... so many that the server was shut down. The first ticker tape parade for the Yanks since 2000! I bet it is even more exciting in person... nothing like an NYC ticker tape parade. Bombers greats past and present riding through the Canyon of Heroes to City Hall: Yogi and Mr. October joining new heroes Nick Swisher, C.C., Mark Teixiera among others! I see "snow" on

the ground and it's only November 6th. Bring on the Fab Four... those who have been THHE HEART AND SOUL OF THE TEAM since 1996! Every time I am the Big Apple, I get a chill but I cannot imagine what the millions of fans lining Broadway are feeling right now.

Even Captain Jeter said that he had forgotten what it felt like after nine years. There's a worker shoveling the snow. **INDEED WHAT A WAY TO CHRISTEN THE NEW HOUSE!** Derek Jeter... what a class act! Attitude, charisma, performance all rolled into one. Wonder if Molly got to meet him along with the Boss a few years ago when his health was better. And there he goes... on his float along with Jorge Posada. An 18 month old heart transplant recipient named Jeter received a special gift from the superstar.

Even NY Governor Paterson... a confirmed Mets fan... is celebrating.

MO! The greatest and most feared saver in Major League Baseball!

And the clincher... Andy Pettitte (name spelled correctly). Winner of the clinching game of the ALDS against the Twins, the ALCS against the Angels, and Game Six against the Angels!

Ok... that's a wrap! Thank you fellow tangenteers for allowing me and putting up with my adoration! I know you all have your own favorites and I fully expect you to do the same WHEN the time arrives.