



Concert in China by Ohlone's Chamber Singers

By **KATHRYN DIXON**
Staff writer

Gioacchino Rossini's "La Passeggiata" and "I, Don Quixote" from Broadway's "Man of La Mancha" were just some of the showstoppers performed in China this past summer by Ohlone Chamber Singers under the direction of Music Professor Dennis Keller.

For a span of three weeks, 35 students sang western music that featured classical, to black spirituals such as "Ain't No Grave Can Hold

by Body Down."

The Chamber Singers also paid homage to their host country by showcasing Chinese folk songs.

After performances at the Academy of Arts in Hangzhou, members of the audience, which was roughly 700 strong, cascaded onto the stage with flowers, congratulations and questions. The Chamber Singers also performed their music in Shanghai, Dalian, Beijing and Hong Kong.

Since returning from China, Ohlone students have kept in touch

with their new-found friends made while studying music in China. YouTube, Facebook and other social networking sites allow them to share their music. Some Internet sites, have, however been blocked by the Chinese government for political reasons.

Professor Keller said that his next step is to enter into an educational dialogue about music between Ohlone students and teachers in China. Through increasing student exchanges he hopes to expand the number of groups involved in

this process. The Chinese people, especially those studying music at the universities and conservatories, have an insatiable thirst for any music composed and performed in western cultures, he said. They enjoy pop and opera as well as Broadway musicals.

The inevitable issue that arises when two cultures interact is the misinterpretation that occurs when some of the English dialogue in musicals does not translate accurately, resulting in the dialogue making little sense to the Chinese. However,

the great appreciation that is held by the Chinese for Western music transcends linguistic barriers.

Professor Keller visits China three times a year. Although persecution of creative minds was commonplace in China, Keller said politics is not a topic among the Chinese musicians.

Every three years, the Ohlone Chamber Singers visit a foreign milieu. Three years ago they sang in Poland and Germany. Three years from now, they anticipate returning to Europe to sing.



Dance troupes to perform

By **MANIKA CASTERLINE**
Opinions Editor

The Ohlone College Department of Theatre and Dance presents the Bliss Dance Co. and the iLLusion Dance Co. together for a special joint production.

Bliss Dance Co.'s show is entitled "My Secret," which is a true story about a young girl who struggles with an eating disorder. Artistic director and Bliss co-founder Cassie Begley said the audience will feel a connection to the lead character, who is portrayed by dancer Michelle Frye. The all-female contemporary choreographed production challenges the stereotype that society has regarding eating disorders. Begley said, "It is about finding control when a person is stressed out."

The iLLusion Dance Co.'s "Identity," on the other hand, focuses instead on a young man's path of self-awareness as he works to understand his own sexuality.

The production will run Sep. 17 to 19 at 8 p.m. at the NUMMI theatre in the Smith Center.

For ticket information, contact the box office at (510) 659-6031 or go to boxoffice@ohlone.edu

Sportz is whacked fun for everyone

By **KELSEY BLOOM**
Staff writer

Comedy Sportz sounds like a night at the theater where you really don't know what is going to happen.

Two teams vie for the audience's laughs as they improvise their depictions of sports comedy.

Then the audience votes for the winner.

Comedy Sportz comes to Ohlone College's Smith Center

for the Performing Arts on Friday, Sept. 11 at 8 p.m.

As advertised on their website, Comedy Sportz is an improvisational and spontaneously interactive comedy show for the whole family.

Two teams battle for laughs and points as they make up scenes, games, and songs on the spot.

The audience votes for the winners, a referee calls the fouls and they even play the national

anthem before each match.

Unlike "Standup Comedy" in which one performer tells pre-planned jokes to the audience, improvisational comedy involves a group of performers making up scenes and playing games on the spot based on audience suggestions.

The performers are professionally trained comedians, some of which have been with Comedy Sportz since its inception in 1984.

More than 20 different Comedy Sportz troupes can be found all over the country from New York City, to Austin, to San Jose. In fact they have even been able to open a branch in Manchester, England.

Comedy Sportz are also available for private engagements, such as the one being held at Ohlone.

Tickets may be purchased by the Ohlone website, the box office, or by calling 659-6031.

Smith Center Presents!
09-10 SEASON OF THE ARTS

TICKETS AVAILABLE AT
www.smithcenterpresents.com
or by calling or visiting our
box office:
510.659.6031
43600 Mission Blvd. in Fremont

BOX OFFICE HOURS
Tuesday-Thursday 12 noon to 7 pm,
Friday-Saturday 12 noon to 5pm,
and one hour before all
performances.



Marriott
FREMONT
SILICON VALLEY

THE Arts COME ALIVE!

START THE SEASON OFF RIGHT!
Join us for outrageous improv comedy with...

COMEDY
SPORTZ!
Friday, September 11
8 pm

FUN
FOR THE
WHOLE
FAMILY!

Improv comedy, played as a sport, that breaks all the rules! Fun, fast-paced humor that's great for the whole family. A troupe of improv performers make up wild scenes and play zany games on the spot, based on audience suggestions.



RHYTHM of
RAJASTHAN
Friday, September 18
8 pm

Enjoy the vibrant,
evocative music and
dance of these native
performers from the
Desert of Rajasthan.

Farmers' markets can be cool places too

By **ASHLEY MCKENZIE**
Food writer

It used to be that when one thought "farmers market," excitement and intrigue were not associations that immediately came to mind.

That is now a thing of the past. Who knew farmers' markets were the new place to be on the weekends? These markets are the new, cool and eco-friendly way to shop for your upcoming week's groceries, all the while supporting the smaller, local organic farms.

Organic food means just that: produce that is grown with no help of pesticides, herbicides or insecticides, basically foods grown with no chemical interference.

Although as a farmer it's much easier to grow non-organic, and as a consumer much cheaper to buy non-organic, the benefits of saving money in no way equal what is sacrificed taste and health-wise.

At the Newark Farmers' Market Saturday, I spoke to a few of the local farmers, and asked them why they thought people were going organic. I was told the same answer over and over; the health benefits you get from eating organically grown foods completely outweigh the produce grown with chemicals.

I have to admit, I've always had a negative opinion when I thought of farmers' markets, though I confess I

had never been to one until recently. I thought of hippies with crazy unbrushed hair, buying and selling fruits and vegetables that looked, smelled and tasted funny.

I was pleasantly surprised to find out how wrong I was; the produce looks (and tastes) amazing and it's truly a social experience. It's different people coming together to buy food, get out of the house and socialize. What really struck me was how family-friendly the market was. Mothers and fathers were walking around with children of all ages; going to the farmers market every Saturday has become a weekly family outing, a bonding experience. In fact, I saw a famous singer (no I'm not going to tell you who it is) who lives in the Oakland Hills, at a farmers' market recently, just trying to have a normal day out with his family.

As for the food, hand on heart, it was out of this world. I went to the Ferry Plaza Farmers Market (FPFM), located at the Ferry Building in San Francisco.

At this particular market, most of the produce stands are set up in front of the Ferry Building, while the vendors selling street foods are behind the building. My friend accompanied me to the market to help me check things out. We started at the produce stands first, as I was hosting a dinner party that night, and needed to start looking and thinking

about the quality of the products as well as the cost comparisons.

One thing I loved about the market was every stand was giving out free samples, relying on the taste of their products to do the selling for them. And what a sales pitch it was! Those peaches I tasted were the best peaches I have ever had in my whole life! They were rich with flavor and juice; the sweet, tangy and just right amount of tart taste played across my tongue in a beautiful symphony.

I, of course, could not just have one. My friend was equally impressed. All day he kept saying, "This place is better than Costco."

When it came to eating meals at the FPFM, there were so many options; the hardest part was picking just one. Inside the Ferry Building, there are Italian delis, specialty Chinese restaurants, even upscale Mexican food restaurants!

But to me, the real gems were located outside the building. Everything from fresh grilled pizzas to hot and fresh kettle corn was being sold.

My friend and I could not agree on a place to eat, so we decided to eat at separate places. That ended up being the smartest decision we made that day. We had decided to buy our meals from busiest street food carts, as logic told us that people were waiting in line for 20 minutes for one reason: the food

was superb.

He ended up ordering a crab cake sandwich from the Hayes Street Grill stand. Hayes Street Grill is actually a real restaurant in the city, they just happen to have a stand at the market as well. Actually, Hayes Street Grill was the first restaurant represented at the Market! They pride themselves on the use of locally bought organic produce in their food. My friend described his sandwich as, "amazing." I had a bite as well, and I have to admit, I found it delicious. The fresh salad, tomatoes and flavored mayonnaise made all the difference; but the crab cake was pure perfection. It was lightly fried and seasoned perfectly to enhance the natural flavor of the crab. All in all, a well-spent \$10.

I ate at the one street food stand in the front of the building, Rose Pistola. I was immediately drawn to this cart as people were walking away from the stand with plates heaped with food and the biggest dorkiest grins on their faces. When the line had finally brought me close enough to read the menu, I smiled with anticipation, as I knew I had made the right decision. The menu boasted such items as: egg sandwich with applewood smoked bacon, fresh mozzarella, red onion & aioli and rose's hamburger with applewood smoked bacon, blue cheese & fried potatoes. I personally couldn't choose between the brioche french

toast with caramelized peaches, and cinnamon whipped cream or the slow roasted beef sandwich with blue cheese, caramelized onions, aioli and salsa verde.

I ended up choosing the French toast, and I couldn't have been happier with my choice. The bread used was Texas toast, which is a normal loaf of bread that is cut into unusually large pieces; usually an inch thick. I would have to say mine was almost an inch and a half, and I was given two! Perched on top of my French toast were obviously poached peaches and an amount of fresh whipped cream that almost equaled the size of my fist. I tell you, I almost died when I was handed my plate. People passing by would literally stop and backtrack just to look at my plate while I was eating. One woman told me she wanted to steal my plate! Once again, \$10 well spent.

I have to say I was very impressed with the Farmers' Market. Not only is it a way to eat healthier and support local farms, but it's a great excuse to get out of the house on a Saturday or Sunday and get some fresh air. I really enjoyed the laid-back atmosphere; everybody was taking their time, exploring and enjoying.

It was an excellent setting to people watch, relax and enjoy the day. All I have to say is, I can't wait to go back.

Ohlone students land down under

By **CHERYL WEST**
Staff writer

In the past month, 11 excited Ohlone College students made their way to Sydney, Australia for the highly anticipated study abroad program.

As early as spring of last year, the preparation started with eye-catching flyers followed with meetings and applications to CAPA, the company supporting the program. The students selected were required to have at least a 2.2 GPA and write an essay about why they wanted to be a part of the program. It cost a whopping \$7,000, plus airfare, along with other personal expenses.

"I'm trying to lead a program here that is all about experiential learning, learning through seeing and doing and talking to people here in Sydney," said Professor

Mark Brosamer.

Upon arrival, the students' expectations were exceeded. They all looked forward to seeing kangaroos and cars on the "opposite" side of the road. "I was thinking it would be desert land, kangaroos all around (I have yet to see one...eat one), Kualas in every tree, crazy snakes all around, orange dirt, everyone super tanned," said Stephanie Rothwell.

They expected a culture not too different than America's. Alison Hack, Sarah Schipher and other students compared Sydney to San Francisco with the difference of it being more safe and clean. They described it to be similar to California, with its palm trees and laidback feel.

People in Sydney (known as 'Siders') have given them a friendly welcome with their relaxed Aussie

Continued on Page 6



Photo courtesy of Mark Brosamer

Ohlone students with trip leader Mark Brosamer, back row, have arrived in Australia, and, at last word, were planning to chow down on some kangaroo burgers.

Ohlone show goes down the Rabbit Hole

By **KELSEY BLOOM**
Staff writer

Ohlone will open its production of the Pulitzer-prize winning play, *Rabbit Hole*, on Nov. 5. This is a story of how a family copes with the sudden loss of a young child.

Instructor Tom Blank, who has been responsible for more than 30 of Ohlone's dramatic productions, directs the play.

"I chose the play," said Blank, "because it is a brilliant script, the fact that it won a Pulitzer ain't too shabby."

But that is not the only reason why this play was chosen. "Our goal for this project is that it would feature what we do in the acting classes [at Ohlone]."

Rather than the larger productions with 40 to 50 performers that Ohlone audiences have become accustomed to, *Rabbit Hole* will have a cast of only five actors and will be performed in the NUMMI Theater.

"We chose the NUMMI Theater because it has a very intimate atmosphere and it is one-third the size of the main theater," Blank said.

The NUMMI will provide a more practical venue for a minimalist play such as this, he said.

However, along with the location, there will be several other differences. Blank made the decision because of the small cast size, to add several more shows, dividing responsibilities between two separate casts.

Blank was happy to describe the auditions for *Rabbit Hole* as "excellent." "[With the amount of talent] I was able to have two casts with enough room for a third, and all the performers are either students or alumni" -- something

Ohlone audiences may not be used to.

Rabbit Hole is a reference to the tunnel in *Alice in Wonderland* -- many of the same themes underlie both stories. The rabbit hole there is a metaphor for how the surviving family has great challenge in coping with the loss of the young child, Blank explained.

"There is the idea of the rabbit hole in *Alice in Wonderland* where a girl is in a world that is recognizable enough to be real, but foreign enough for her to lose her equilibrium." This mirrors the attitude of the young child's

mother, who is arguably lost in her own life.

"She [the mother] has so many doors and windows closed to her emotions. It [the story] is so rich with the fabric of a married relationship. There is attacks, there is retreat, there is ignorance and avoidance," said Blank.

Perhaps the universal understanding of human fragility will entice audiences to venture down areas not unlike Carroll's rabbit hole.

For ticket prices, showings and additional information contact Smith Center Box Office, or call (510) 659-6031.