A TWIST on a Classic Fairy Tale

"But what about

the Beast? How

different would

the story be if told

from his point of

view?"

BeckyFuqua

Imost everyone has seen or heard of "Beauty and the Beast." A lonely, book-loving girl agrees to stay with a terrifying Beast in order to save her father. They become friends and fall in love. She then helps break the Beast's spell, turning him back into a handsome prince. But what about the beast? How different would the story be if told from his point of view? The modern-day telling "Beastly" by Alex Flinn, published by Harper Collins, does just that.

What first drew my attention to the

book was the black cover with the white rose. "Beauty and the Beast" has always been my favorite fairy tale, and the rose plays an important part in the story. I was surprised when

was surprised when reading the back, as I've never read or seen anything from Beast's point of view, let alone set in modern

"Beastly" is the story of a spoiled, rich Kyle Kingsbury. Kyle is the stuck up prettyboy of his school in New York City. He dates the most popular girl, gets anything he wants and thinks that everyone wants to be him. The problem starts when he asks the girl whom everyone teases, Kendra, to the dance. When he dumps Kendra for his girlfriend, Sloan, Kyle's life changes. Kendra is a real witch and turns him into a beast because he is so cruel and only cares about outer beauty. If he can get a girl to fall in love with him while he is a hairy monster, the spell will be broken. The catch? He only has two years to find the girl. That's when Linda Owens comes into the picture.

Linda's father snuck into Kyle's "castle" (which is actually a townhouse in New York) and almost damaged his roses, which he keeps in a green house in the backyard of his town home. The roses remind him of what he lost and what he needs to do to get his life back. Kyle agrees to spare Mr. Owens if he will bring Linda to stay with him. Of course, Mr. Owens agrees.

What I found interesting was that between the sections of the book, there is an online support group for kids who have been

put under a spell or are thinking about asking a witch to help them become something else. So Kyle tells his story to the frog prince, little mermaid and someone named Grizzlyguy. It's a different twist, and shows how modern the telling is.

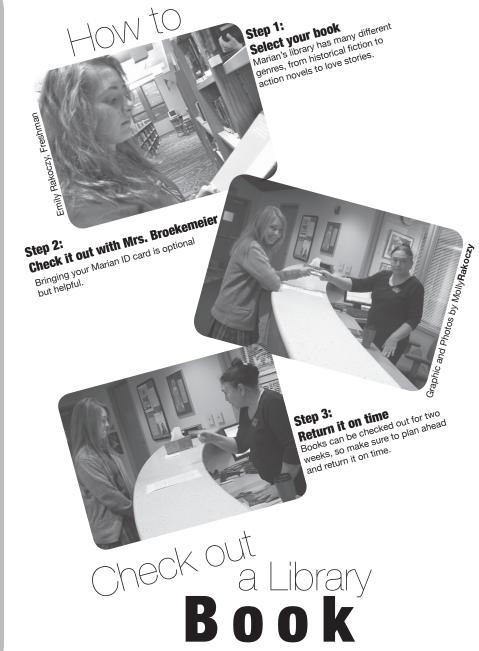
Now for the big questions: Will Linda

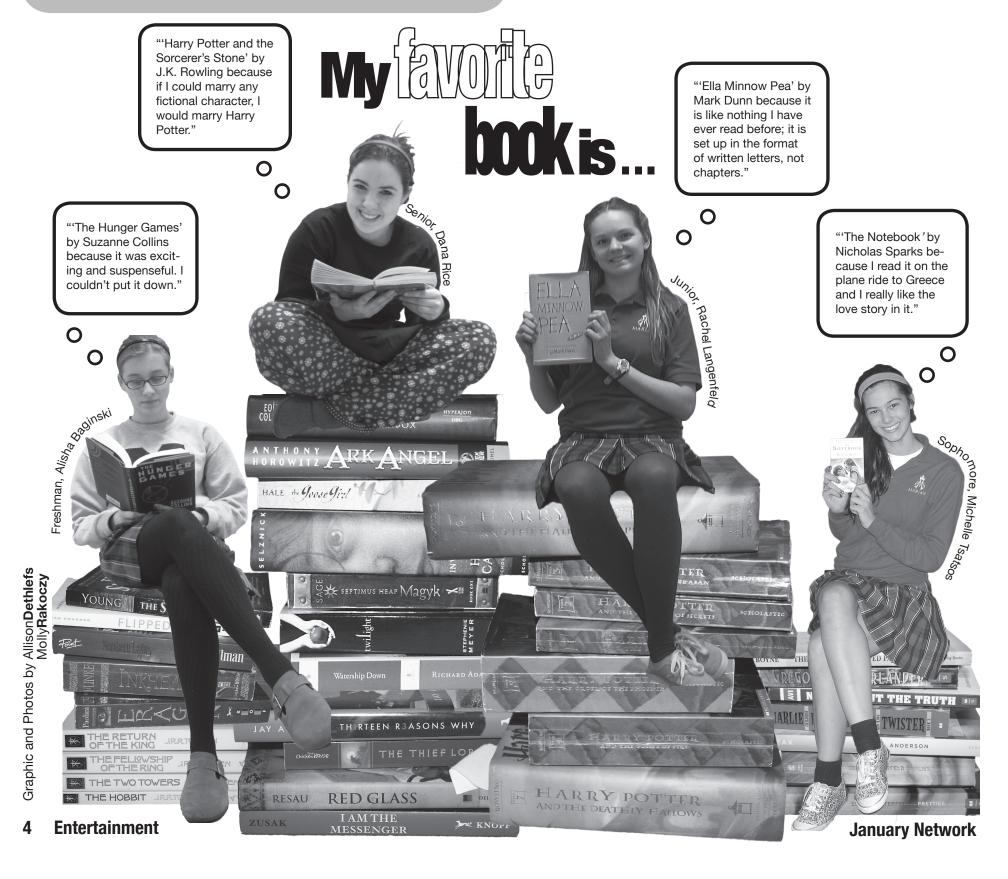
fall in love with Kyle? If she breaks the spell, will Kyle go back to his old ways? And who is the mysterious witch Kendra?

Marian has a copy in the library, and it is also available for e-readers.

If you prefer movies to books, the movie comes out July 30, staring "Alex Rider: Operation Stormbreakers"'s Alex Pettyfer as Kyle and "High School Musical"'s Vanessa Hudgens as Linda or Lindy. Go to www. beastlythemovie.com for the official trailer.

Want more? Alex Flinn has a new modern fairytale spin coming out in February, "Cloaked." For more information about "Beastly" and other books by Flinn, go to www.alexflinn.com.





Nothing "Bundt" Cake GREATNESS

Brittany**Hytrek**

fter stepping into the comfortable and homey-feeling shop in One Pacific Place, the smell of freshly baked sweets dusts the air. Although there are a couple of tables and chairs in the store, most people choose their new favorite dessert from the menu and leave with it. A light array of uneir new lavorite dessert from the menu and leave with it. A light array of aprons, cake platters and odds and ends is neatly scattered across tables and aprons, cake platters and odds and ends is nearly scattered across tables and windowsills at the front of the store, leaving plenty of space for the main attraction; the rate

Nothing Bundt Cakes offers three major types of cakes in nine flavors:

carrot, chocolate chocolate chip, cinnamon swirl, lemon, martraction: the cake ble, pecan praline, red velvet, white chocolate raspberry

The three main sizes of cakes are Bundtinis, and white white chocolate.

bite size cakes similar to cupcakes, but much, much richer; Bundtlets, supposedly personal size cakes the size of two fists squashed together, but probably more fitting for a few separate sittings; and the actual Bundt Cakes, coming in 8-inch, 10-inch

and tiered varieties. The cakes are all coated and Somewhat filled (remember that bundt cakes have a small hole running through the middle of the cake) with rich and sweet white frosting. The only exceptions are the carrot and red velvet cakes, which are frosted with

The white frosting is smooth and cream cheese frostings. light, thick enough to not slide right off the cake, but not completely solidified;

sugary enough to feel it on your teeth but not grainy; and a well-balanced topping that complements each flavor-filled cake without step-

With the help of a few friends, I was fortunate In the past, I have tasted quite a few soggy carrot cakes. The best feature ping into the cake's spotlight. enough to try four different flavors in small portions. of those unfortunate cakes was the frosting, liquid-like and seeping through the normal cake-frosting barrier. And once the cake reaches one's mouth, it

falls apart, making it much more moist than most people would enjoy their I solemnly swear that Nothing Bundt Cakes does nothing of this sort with

their carrot cake. The masterminds behind Nothing Bundt Cakes even baked in I could actually taste the carrots in the cake, feeling somewhat healthy cakes to be. tidbits of pineapple for a light, sweet addition.

without thinking I just ate an entire vegetable platter. The cream cheese frost perfectly complements the ught but mobil carrot care. Now, on to the chocolate chocolate chip. I must warn that this cake is not ing perfectly complements the light but moist carrot cake.

for the light-hearted. If it weren't for the white frosting, eating this cake would Simply put, it is a chocolate cake with chocolate chips jumbled in. The cake have been similar to pouring a can of cocoa into my mouth. is dense, but the light white frosting helps balance out the heaviness. The servis dense, but the light white mosting helps balance out the heaviness. The serving size necessary to become full (quite fast, I must add) is much smaller than any of the cakes I tried. I could almost compare the cake to one of the Marian vending machine Otis Spunkmeyer double chocolate muffins with added chocolate where the cake to one or one warran olate chips. This cake is one item that brought my sweet tooth back, stronger

Next, I was slightly nervous to try a red cake that didn't taste like cherries, strawberries or some kind of fruit. I just trusted the opinions of others that the Red Velvet was a good cake. It was light, simple and probably the smoothest cake of all the ones I tried. The flavor is not heavy or strong, and there were even chocolate chips added to the red cake to

One Pacific Place 10307 Pacific Street Omaha, NE 68114 (402) 933-9305

Monday- Friday: 9am-6pm Saturday: 9am-4pm

To see all of the Nothing Bundt Cakes decoration designs, visit their website at nothingbundtcakes.com

I wanted to save the best for last with my new favorite cake; white white chocolate. I assume the white times two is to annunciate the fact that it is more white than chocolate. This cake was my ideal cake. I had never heard of a white chocolate cake. It was sweet, different and exciting, like a surprise birthday party in my mouth with a white chocolate theme. But of course, not too chocolaty. I may have tasted a slight hint of white chocolate in the white white chocolate cake's frosting. I feel

like I shouldn't give too much away concerning this wonderful culinary masterpiece. There is not much more that I can say. Try it, and I promise that

Since the company's start in 1997 in Las Vegas, local franchisers have opened 21 Nothing Bundt Cakes shops. They can be found in Arizona, 10 shops in separate cities in California,

Can be round in Arizona, 10 snops in separate cities in Cambrida, Colorado, Nebraska, Nevada, Texas and Utah. The cakes have already built a Strong foundation with many celebrities, the media, and a few awards in Noth-Since the full-size cakes run anywhere from \$18.50 (some un-decorated ing Bundt Cakes's home state of Nevada.

eight-inch cakes) to \$65 (a decorated two-tiered cake), they may be more fitting eight-inch cakes) to \$100 to a decorated two-dered cake), they may be more fixed for special occasions. But for Nothing Bundt Cakes, everything is a special occasions. casion. They offer decorated cakes for most major holidays, birthdays and mulcasion. Iney orier decorated cakes for most major nondays, orrindays and mutitudes of 'just because' cakes. For ease of delivery, the cakes can be shipped

At \$3.99 per Bundtlet, I recommend buying a couple of different flavored nationally (excluding Hawaii and Alaska) and delivered locally. cakes and splitting them up between friends. Although sharing may prove dif-

ficult, it may be more memorable that way.

Check out The Network Online for the Lemon Glaze Cake recipe pictured here, as well as other staff favorites! www.omahamarian.org/netpaper

UPCOMINGS

INTERPOL: FEBRUARY 9: SLOWDOWN



BEST COAST & WAVES: FEBRUARY 12: WAITING ROOM



SAY HI: FEBRUARY 21: WAITING ROOM



TAPES 'N TAPES : FEBRUARY 24 : SLOWDOW



magnetmagazine.com