

A TWIST on a Classic Fairy Tale

Becky Fuqua

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

"Beastly" is the story of a spoiled, rich Kyle Kingsbury. Kyle is the stuck up pretty-boy 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, starring "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.

"But what about the Beast? How different would the story be if told from his point of view?"



How to

Step 1: Select your book
Marian's library has many different genres, from historical fiction to action novels to love stories.

Step 2: Check it out with Mrs. Broekemeier
Bringing your Marian ID card is optional but helpful.

Step 3: Return it on time
Books can be checked out for two weeks, so make sure to plan ahead and return it on time.

Graphic and Photos by Molly Rakoczy

Check out a Library Book

My favorite book is...

"'Harry Potter and the Sorcerer's Stone' by J.K. Rowling because if I could marry any fictional character, I would marry Harry Potter."

"'Ella Minnow Pea' by Mark Dunn because it is like nothing I have ever read before; it is set up in the format of written letters, not chapters."

"'The Hunger Games' by Suzanne Collins because it was exciting and suspenseful. I couldn't put it down."

"'The Notebook' by Nicholas Sparks because I read it on the plane ride to Greece and I really like the love story in it."



Graphic and Photos by Allison Dethlefs Molly Rakoczy

Nothing "Bundt" Cake GREATNESS

Brittany Hytrek

After 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 aprons, cake platters and odds and ends is neatly scattered across tables and windowsills at the front of the store, leaving plenty of space for the main attraction: the cake.

Nothing Bundt Cakes offers three major types of cakes in nine flavors: carrot, chocolate chocolate chip, cinnamon swirl, lemon, marble, pecan praline, red velvet, white chocolate raspberry and white white chocolate.

The three main sizes of cakes are Bundtinis, 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 cream cheese frostings.

The white frosting is smooth and 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 stepping into the cake's spotlight.

With the help of a few friends, I was fortunate enough to try four different flavors in small portions. In the past, I have tasted quite a few soggy carrot cakes. The best feature 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 cakes to be.

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 tidbits of pineapple for a light, sweet addition. I could actually taste the carrots in the cake, feeling somewhat healthy without thinking I just ate an entire vegetable platter. The cream cheese frosting perfectly complements the light but moist carrot cake. Now, on to the chocolate chocolate chip. I must warn that this cake is not

for the light-hearted. If it weren't for the white frosting, eating this cake would have been similar to pouring a can of cocoa into my mouth.

Simply put, it is a chocolate cake with chocolate chips jumbled in. The cake is dense, but the light white frosting 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 chips. This cake is one item that brought my sweet tooth back, stronger than ever.

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 spice it up.

I wanted to save the best for last with my new favorite cake: white white chocolate. I assume the white times two is to announce 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 it will satisfy.

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, Colorado, Nebraska, Nevada, Texas and Utah. The cakes have already built a strong foundation with many celebrities, the media, and a few awards in Nothing Bundt Cakes's home state of Nevada.

Since the full-size cakes run anywhere from \$18.50 (some un-decorated eight-inch cakes) to \$65 (a decorated two-tiered cake), they may be more fitting for special occasions. But for Nothing Bundt Cakes, everything is a special occasion. They offer decorated cakes for most major holidays, birthdays and multitudes of 'just because' cakes. For ease of delivery, the cakes can be shipped nationally (excluding Hawaii and Alaska) and delivered locally. At \$3.99 per Bundtlet, I recommend buying a couple of different flavored cakes and splitting them up between friends. Although sharing may prove difficult, it may be more memorable that way.

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

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

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

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SAY HI : FEBRUARY 21 : WAITING ROOM



stereogum.com

TAPES 'N TAPES : FEBRUARY 24 : SLOWDOWN



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Graphic by MollyMisek

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