

For goodness saké, toast the ballet

It's going to be a saké tasting. The Tulsa Ballet Barre Society is hosting the tasting of four to five different drinks at the event set from 5 to 7 p.m. Thursday at Elliot Nelson's newest restaurant, Yokozuna, located at 309 E. Second St. The fundraiser aims to bring together young professionals in a fun atmosphere while supporting the arts.



Danna Sue Walker

People & Places
dannasue.walker@tulsaworld.com
581-8342

"We thought a saké tasting was something fun and different from the typical wine tasting, which fits in perfectly with what Tulsa Ballet is all about," said event chairwoman Nicole Morgan. "Often people don't expect to see real athletes performing world-class ballet right here in Tulsa."

Committee members include Megan Nelson, Elliot Nelson and Matthew Leland of Yokozuna; Nicole Morgan, Rex Public Relations; Amy Miller, Tulsa Ballet; Mark Perkins, Pinkerton & Finn P.C.; Isaac Rocha, the Bama Cos.; and Cassie Reese, TCC Foundation.

Yokozuna will provide the evening's selection of drinks with the help of Sidney Frank Importing Co. Sidney Franks' state manager, Doug Garone, will attend the preview event to describe the flavor profiles of each sake. He will also discuss the history of saké, the brewing process and the culture associated with saké traditions.

Two of the sakés that will be featured for the event are Zipang

Sparkling Saké and Gekkeikan Black & Gold. The drinks are also serving as a preview for Yokozuna's Valentine's Day saké dinner.

Black & Gold is produced in Folsom, Calif., using proprietary yeasts and low mineral-content water from the foothills of the Sierra Nevada mountains. The drink blends two sakés: one from rice polished to 70 percent of its original size and the other from rice polished to 60 percent of its size. Its flavor is described as clean and crisp with a floral nose. In addition, the saké ranks zero on the Saké Meter Value (SMV), meaning it is perfectly balanced between dry and sweet.

Gekkeikan Zipang is a naturally carbonated saké, which is produced using special techniques.

Serve chilled, Zipang has a sweet yet refreshingly light flavor. With a very heavy cantaloupe flavor, it would pair well with a first course or a salad. It has a brisk, slightly effervescent to a dry-yet-fruity light-to-medium body with a quick slightly woody fade.



Nicole Morgan (left), Cassie Reese, Amy Miller and Matt Leland prepare for the Tulsa Ballet Barre Society's fundraiser Thursday at Yokozuna. STEPHEN PINGRY/Tulsa World

The mission of the Barre Society is to stimulate interest for dance in young professionals, encourage philanthropy and volunteerism,

allow an insider's view of a world-class ballet company, and provide exclusive social and networking opportunities throughout the ballet

season. Tickets to the tasting are \$25 and may be purchased by calling Amy Miller at 749-6030.

GREAT SCOT



Steve Campbell, for one, enjoys a good dish of haggis. CORY YOUNG/Tulsa World file

Get your plaid on for Burns Supper

Though he's been dead 200-plus years, Robert Burns gets more birthday parties than most of us.

The Scottish Club of Tulsa will present its 55th annual Burns Supper on Saturday at the Tulsa Metro Homebuilders Association, 43rd Street and Garnett Road, celebrating the life of the beloved Scottish poet.

Enjoy plenty of Burns' verse with a dinner catered by Michael Minden from Michael V's restaurant (including, if you're brave, traditional haggis, neeps and tatties).

The festivities will begin with a cocktail hour at 5:30 p.m. with live music by Miss Demeanor and the Minor Convictions, and the evening will continue with humorous toasts, frivolity and entertainment

from City of Tulsa Pipes & Drums and Tullamore from Kansas City.

Expect Burns' "Auld Lang Syne" to be sung at least once.

Cost is \$50 per person, including tax and gratuity. Dress code is formal (coat and tie) with traditional Scottish garb welcome.

For tickets and more information contact Steve Campbell 740-7738 or Dona Sherwood 494-4083.

—CARY ASPINWALL, World Scene writer

PIE:

A Tulsa World reader shares a recipe for pineapple chess pie.

FROM D1

- Preheat oven to 350 degrees. Combine crushed cookie wafers with melted butter and press onto bottom and up sides of a 9-inch pie pan. Bake in oven for 10 minutes. Let cool.
- Combine softened ice cream and 5 tablespoons coffee-flavored liqueur using a stand mixer or hand mixer until creamy. Fill pie crust with ice cream mixture, cover with plastic wrap and place in freezer for 3 to 4 hours.
- Whip heavy cream with powdered sugar until soft peaks form. Top frozen pie with whipped cream. Refreeze for 1 hour.
- Combine remaining tablespoon of coffee-flavored liqueur with hot fudge sauce, drizzle over top of pie and serve.

Here's an unusual recipe shared by a Tulsa World reader.

PINEAPPLE CHESS PIE
1 ½ cups white sugar



This peanut butter pie won best of show in the amateur division of the 2009 American Pie Council contest. What makes it so good? It's topped with Reese's peanut butter cups.

This old-fashioned pie comes from "Mrs. Rowe's Little Book of Southern Pies."

BROWN SUGAR PIE

- 2 tablespoons cornmeal
 - 4 eggs
 - 4 tablespoons melted butter
 - ¼ cup lemon juice
 - 1 (8-ounce) can crushed pineapple in heavy syrup
 - ½ cup milk
 - 1 unbaked 9-inch single-crust pie shell
- Preheat oven to 425 degrees.
 - Mix the white sugar, cornmeal, eggs, melted butter, lemon juice, undrained crushed pineapple and milk. Do not overbeat. Pour filling into a 9-inch unbaked pie shell.
 - Bake pie at 425 degrees for 10 minutes. Reduce heat to 350 degrees and continue baking until set and golden. This should take about 40 minutes. Serve pie at room temperature.

- 1 (10-inch) unbaked pie crust
 - 1 cup white sugar
 - 1 cup brown sugar
 - 2 teaspoons all-purpose flour
 - 3 eggs
 - ½ cup unsalted butter, melted
 - 2 teaspoons vanilla extract
- Preheat the oven to 350 degrees. Line a 10-inch pie plate with the rolled-out crust.
 - Combine the sugar, flour, eggs, butter and vanilla. Beat for 3 minutes, using medium speed for a stand mixer or high speed for a handheld mixer. Spread the filling evenly in the crust.

Pie picks

In celebration of National Pie Day, Merritt's Bakery is selling all pies for \$5 off the regular price — now through Saturday. For more information, call the Merritt's bakeries in Tulsa or Owasso. The number for the original location, near 15th Street and Harvard Avenue, is 747-2301.

Choose from your favorite flavors:

- Apple
- Banana cream
- Caramel apple
- Cherry
- Chocolate cream
- Coconut cream
- Custard
- French silk
- Key lime
- Lemon meringue
- Margarita
- Millionaire
- Peach
- Pecan
- Pumpkin

3. Bake for 50 to 60 minutes, until the filling forms a crisp, dark crust. Watch the pie during the last 10 minutes; if it starts to puff up, take it out of the oven. Cool on a wire rack for 1 to 2 hours before slicing.

tv

The following information was not available when the TV World went to press.

- 7 a.m.
- Good Morning America** Dating in 2010; winter health hazards. (HD) (CC)
 - Today** Carole King and James Taylor; Jeffrey Long; Money 911; cervical cancer. (CC)
- 8 a.m.
- The Early Show** Imaging used for cosmetic surgery consultations; recipes.
- 9 a.m.
- Live With Regis and Kelly** Dwayne Johnson; Becki Newton. (HD) (CC)
- 10 a.m.
- The View** Martin Short ("Damages"); Erin Karpluk ("Being Erica"). (HD) (CC)
- 11 a.m.
- Rachael Ray** A guide to predicting PMS; bacon, leek and tomato spaghetti.

- 3 p.m.
- Dr. Phil** Trends for 2010.
 - The Bonnie Hunt Show** "American Idol" judge Kara DioGuardi; comic Chris Parnell.
 - The Ellen DeGeneres Show** Dennis Quaid; Sofia Vergara. (HD) (CC)
- 9 p.m.
- The Jay Leno Show** James Cameron; Selena Gomez.
 - Late Show With David Letterman** Claire Danes; Will Arnett; James Taylor; Carole King.
 - The Tonight Show With Conan O'Brien** Joss Stone performs. (HD) (CC)
- Today's Changes**
- Critical Hour, The Shock Trauma** (4 p.m. & 3 a.m.)
 - Home Improvement** (8 p.m.)
 - Home Team** (8:30 & 9 p.m.)
 - Home Delivery** (9:30 & 10 p.m.)

YOU SAID IT WHAT READERS ARE SAYING ONLINE ABOUT LENO BACK ON 'LATE NIGHT' AND CONAN.

To read more comments: tulsaworld.com/scene

okpaul, Tulsa County: "I for one will not watch Jay Leno ever again."

sidney carton: "Did (NBC Universal chief executive Jeff) Zucker also come up with NEW COKE?"

BIG SALE!

Semi-Annual Clearance Sale Going on Now!

Items reduced throughout the store.

Making room for new spring shipments!

296-9832
The Shoppes of Regal Plaza
105th & Memorial
www.teaandmagnolias.com

CINEMARK
For advance tickets & showtimes visit cinemark.com
or call 1-800-FANDANGO + Exp Code #

Cinemark Tulsa & IMAX (1128#)
Cinema 8 - S. Springs (1407#) • Br. Arrow (1240#)
Tulsa Discount Movies 8 (1429#)

STARWORLD 20
103rd & Memorial Dr.
369-SHOW (7469)

For showtimes visit www.dtmovies.com

OWASSO 10
12601 E. 86th NORTH
376-9191

BE PREPARED ICE WALKERS In Stock Now!
Keylon's Shoe Repair
6019 S. Sheridan • 492-4211
FREE DIGITAL FOOT ANALYSIS Mon-Fri 7 am-6pm Sat 9-12

Oklahoma's Largest Book Store
WE BUY BOOKS TOP PRICES PAID
Any Size Collection
FREE Pickups - Open 7 days

GARDNER'S USED BOOKS & MUSIC, INC.
4421 S. Mingo • Espresso • 627-7323 • open 7 days

HOLLYWOOD THEATERS
Don't just go to the movies, GO HOLLYWOOD

PALACE 12
Inside Promenade Mall • 628-0215
BARGAIN MATINEES EVERYDAY BEFORE 6PM
ALL STADIUM SEATING - ALL DIGITAL SOUND

Why wait in line? PRINT TICKETS AT HOME www.gohollywood.com

BOOK OF ELI (R) 1:20 2:20 4:00 5:00 6:55 8:15 9:40
LOVELY BONES (PG-13) 1:10 2:20 4:15 5:20 7:00 8:30 9:45
DAYBREAKERS (R) 1:15 2:15 3:25 4:25 6:20 7:20 9:05 9:50
INVICTUS (PG-13) 5:15

PRINCESS & THE FROG (G) 1:00 3:15 5:40 8:00 10:00
LEAP YEAR (PG) 1:30 4:45 7:10 9:30
NEW MOON (PG-13) 2:00 9:15
ALVIN THE SQUEAKQUEL (PG) 12:55 1:55 3:10 4:10 5:20 6:30 7:45 9:00 10:00
IT'S COMPLICATED (R) 1:05 3:50 6:45 9:35

• NO PASSES • NO PASSES OR SUPERSAVERS
SHOW TIMES LISTED ARE FOR TODAY ONLY
WE PROUDLY ACCEPT VISA, MASTERCARD & DISCOVER

WWW.gohollywood.com

Jamill's
Established 1945
"THICK" HICKORY GRILLED STEAKS
We've Moved!
AX VISA MC DINERS DISCOVER
3823 E. 51st 742-9097

AMC ENTERTAINMENT
For showtime information please visit us at AMCEntertainment.com or call 1 (888) AMC-4FUN

Warren Cancer Research Foundation
Offering National Cancer Institute sponsored clinical trials to qualified candidates.

Trial Name: E2805
The purpose of this study is to examine whether taking Sunitinib or Sorafenib after kidney cancer can reduce the risk of recurrence. These two drugs are already approved for treatment of advanced kidney cancer.

Eligibility Requirements:

- Kidney cancer diagnosis
- No prior chemotherapy
- Cancer is about to be removed by surgery or
- Cancer was removed by surgery less than ten weeks before starting trial

For more information call (918) 491-5878. Clinical trial costs and insurance coverage varies. Please call for more details.

Health System
SaintFrancis
Warren Cancer Research Foundation
6465 South Yale, Ste. 707 • Tulsa, OK 74136 • (918) 491-5878