

COMEDY SPOTLIGHT



Mason City Limits Comedy Club will split its weekend shows between two headline comedians: Donnie Baker and the Pork Pistols and Costaki Economopoulos.

■ **Donnie Baker and the Pork Pistols** will perform at 7:30 and 9:45 p.m. Friday. Tickets are \$20 with cash and \$21 with credit cards. Baker, pictured above, the mullet-wearing comedian who speaks in a drawl and occasionally wears zebra-striped pants, has appeared on the "Bob and Tom" radio show.

■ **Costaki Economopoulos**, a Florida native who focuses on political comedy, will



perform at 7:15 p.m. Saturday. Admission is \$15 with cash and \$16 with credit cards. Tickets can be reserved by calling (217) 482-5233 or visiting MCLimits.com.

Also on the comedy calendar is **Lisa Lampanelli**, who will perform at 7:30 p.m. Jan. 30 at the Peoria Civic Center Theater.

Lampanelli is known as the "Queen of Mean." She's best known for her performances on the Comedy Central "Roasts" of Flavor Flav, Pamela Anderson, William Shatner and Jeff Foxworthy. She recently completed her first one-hour HBO comedy special, "Long Live the Queen," and her first book, "Chocolate, Please: My Adventures in Food, Fat and Freaks," hit bookstore shelves Sept. 15.

Tickets are \$39.75 at the Peoria Civic Center Box Office, all Ticketmaster outlets, by phone at (800) 745-3000 and online at Ticketmaster.com.

Look for our interview in next week's Cue.

CONCERT WATCH

Korn and Disturbed are set to play the Music as a Weapon Tour at 7 p.m. Friday at Bloomington's U.S. Cellular Coliseum.

Tickets are \$49.50 for general admission floor tickets and \$39.50 for reserved bowl seating, available through Ticketmaster, by phone at (800) 745-3000 and at the U.S. Cellular Coliseum Box Office.

Korn has won two Grammys, one for Best Short Form Video for 1998's "Freak on a Leash" and one for Best Metal Performance for the 2002 song "Here to Stay." The band recently released "Korn III: Remember Who You Are," which is a return to the band's roots.

Veteran Chicago metal band Disturbed released its first album, "The Sickness," in 2000, and recently released its fifth album, "Asylum."

■ **Gaelic Storm** will perform at the Peoria Civic Center Theater at 8 p.m. Feb. 27.

Tickets are \$27, \$37 and \$47, on sale at the Peoria Civic Center Box Office, all Ticketmaster outlets, by phone at (800) 745-3000 and online at Ticketmaster.com.

Gaelic Storm recently released the album "Cabbage." The band's shows are known to be a combination of fiddle and bagpipe solos, stage banter and audience sing-alongs.

The Celtic/World music band formed more than a decade ago and became nationally known after appearing in James Cameron's "Titanic." It has released seven albums.

CUE & A

NOT JUST AN ACTOR

'Wire' and 'Fringe' star Lance Reddick branches out with first music album

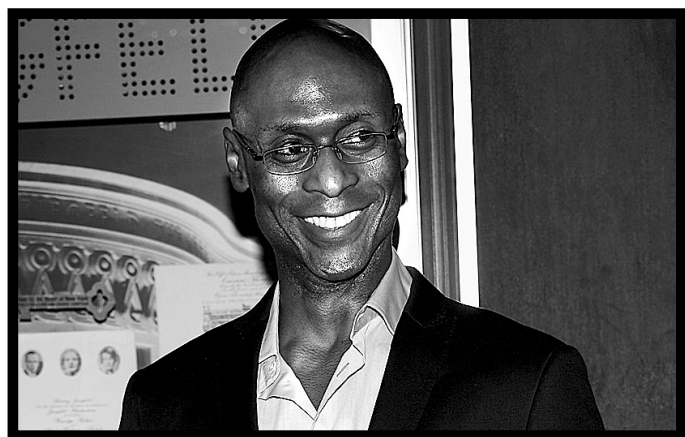
Lance Reddick hopes his knack for picking hits in the television realm translates to his music career.

Reddick recently released his first album, "Contemplations and Remembrances." The record has a jazzy flair that Reddick has worked on for more years than he cares to remember.

Although he's best known for his role as Lt. Cedric Daniels on the hit HBO series "The Wire" and currently stars on the Fox series "Fringe" as agent Phillip Broyles, Reddick, 41, is also a musician. He attended the prestigious Eastman School of Music, where he studied classical composition, and plays piano.

Back when he was young, married and raising a child, Reddick found work as an actor, but never forgot his dream of becoming a recording artist. So with a little prodding, and a lot of time to contemplate, Reddick is proudly embarking on a recording career.

— John Carucci, AP



ASSOCIATED PRESS

Lance Reddick has starred in television shows such as "The Wire" and "Fringe." Now, he returns to his musical roots by releasing his first album, "Contemplations and Remembrances."

She said, "Daddy, that sounds like an excuse to me."

How old was she at the time?
 She was about 11 or 12.
So we do learn from our kids, wouldn't you say?

Oh yeah. She's rather precocious, too.

There seems to be a stigma when actors embark on a music career. How do you address that?

I'm aware of the stereotype. I was a musician first. It's tough. I'm not really into defending myself because for me with this particular project, the music speaks for itself. It's mostly jazz, it's so not a mainstream thing. For me if people like it, they like it. If they don't, they don't.

You said you wanted to be a rock star, what made you lean more toward jazz?

My style of writing never quite fit. It always seemed that what I wanted to do was a little more sophisticated than what was mainstream. And given the way genres tend to be — whether we admit it or not — tend to be segregated. It also seemed that it wasn't black enough. It wasn't R&B. And then I discovered Sting. ... I became obsessed with him and thinking this guy is doing the kind of stuff I wanted to do. ... But at some point, I started listening to a lot of Miles

Davis. I just felt that for what I wanted to do, jazz was the way to go.

Can you clarify not black enough?

My manager is probably going to shoot me. You don't see a lot of black rock stars. The music industry tends to be segregated stylistically. It's hard for a black artist to cross over to rock music.

How did you end up doing so many groundbreaking television series?

I was never interested in television. I always saw it as a means to an end. Like so many actors, I was only interested in doing theater and film. But "Oz" changed television. It was the beginning of HBO's reign on quality, edgy, artistic stuff. Stuff that harkens back to great cinema of the '60s and '70s. When the opportunity for "Oz" came up, I jumped. And when I read the pilot for "The Wire," as a guy that never wanted to be on television, I realized I had to be on this show.

You have appeared on stage before, now that you've released an album, would you ever consider doing musical theater?

That depends. I would love to do "Man of La Mancha," and if they filmed the musical version of "The Color Purple," I would love to play Mister.

HATCH DISPATCH

Cue editor Danielle Hatch shares tidbits from the entertainment world

Tube talk

Peoria plug:

Jukebox Comedy Club in Peoria doesn't have a crystal ball (as far as we know), but owner Dan Conlin does happen to know that his club will be mentioned on Friday's episode of "The Late Show With David Letterman."

That's because

comedian Jeff Caldwell plugged his upcoming Peoria show during a pre-taped appearance on "Letterman." Caldwell performs at 8 p.m. Jan. 20 and 8 and 10:30 p.m. Jan. 21 and 22 at Jukebox Comedy Club. Tickets are \$14, except for the Jan. 20 show and the 10:30 p.m. Jan. 21 show, which are \$12. Call 673-5853 or visit JukeboxComedy.com.

Tune in to "Letterman" at 10:35 p.m. Friday on CBS. The show also features Joan Rivers and the band Wintersleep.



Best bites

Coming soon:

Patrons who mourned the closure of Water Street Wines, Cafe and Coffees will be happy to know that a few former employees of the restaurant will be opening a new eatery at the same location.

Beignet's on the Corner, 100 State St., will open by the end of the month, said owner Reid Noe, a former Water Street Wines employee who is starting the restaurant with fellow owners Teresa Johnson, Chris Korte and Lisa Patridge.

"We've made some drastic changes," Noe said. They've added wrought iron tables, changed the red walls to sea blue, and are creating a New Orleans-inspired menu that includes everything from po-boy sandwiches to paella and burgers.

"That's what New Orleans is about — a little Spanish, a little French and everything in between," said Noe, who formerly ran Dominic's in the Metro Centre.

The restaurant's telephone number is 494-6113.

Help wanted

Bad dates: For our Valentine's Day issue of Cue, we're looking for people who are willing to dish about their terrible, horrible, no-good, very bad dates.

Maybe he brought his parents along or he proposed 20 minutes into the date. Maybe the car broke down on the side of the road leaving you stranded for hours. If it was painfully awkward, embarrassing or cringe-inducing, we want to hear about it.

Write to us at: 'Worst Date Ever' Peoria Journal Star, 1 News Plaza, Peoria, IL 61643 or send an e-mail to jdavis@pjstar.com. Please include your name and a daytime phone number.

ON CUE

Peoria native to hold book signing

PEORIA — Gordon McAlpine will be signing copies of his book, "Multiplex: Enjoy the Show," from noon to 3 p.m. Saturday at

Acme Books & Comics, 2218 W. Glen Ave.

A Peoria native who now lives in Chicago, McAlpine is a professional cartoonist. His book is a collection of his "Multiplex" strips, chronicling life in the modern multiplex theater.

McAlpine cited Peoria's Willow Knolls 14 as his model for the

cartoon strip.

Peoria Theater to screen 'Ride the Divide'

PEORIA — Peoria Theater, Independent Film and Event Center will screen "Ride the Divide," a feature-length mountain biking documentary, at 7 p.m. Jan. 29.

The film tells the story of three mountain bikers who attempt the 2,711-mile Tour Divide race, which takes place along the Continental Divide in the Rocky Mountains. The movie was named the Best Adventure Film at the 2010 Vail Film Festival.

The documentary made its television premiere in September on the Documentary Channel.

DINING OUT

Burger and fries hit the spot at Five Guys

BY STEVE TARTER
 OF THE JOURNAL STAR

PEORIA — Franchise America heard your cry for a hefty hamburger and fresh fries and the result is Five Guys Burgers and Fries, a chain that recently opened an outlet at Westlake Shopping Center.

Your basic hamburger at Five Guys doesn't come cheap (\$4.99), but it's more than a mouthful. You get two patties of fresh meat and can design your own creation by choosing from a massive list of toppings: mayonnaise, relish, onions (raw and grilled), lettuce, pickles, tomatoes, grilled mushrooms, ketchup, mustard, peppers (green and jalapeno), A1 steak sauce, barbecue sauce and hot sauce.

Then there are the twice-cooked fries. You can get a regular order (\$2.69) or a large one (\$4.99) — but don't go for the big size unless you're feeding a high school basketball team. Cajun fries are also available.

The bacon cheeseburger is the big guy on the Five Guys menu, both in weight and in price (\$6.39). A smaller version — with just one patty — is available for \$4.99.

We visited on a weekday lunch hour and the restaurant was hopping. You place your order from a minimal menu reminiscent of the early McDonald's when burgers were just 15 cents: there are only burgers, fries and hot dogs (along with a veggie sandwich and a grilled cheese). Then, you wait for them to call your order number.

Two associates from work joined me to sample the fare. They ordered the regular cheeseburger (\$5.59) and its little brother (\$4.19) while I opted for the kosher hot dog (\$3.39). We all had a regular order of fries and a drink (they serve Coke products).

Once we secured a table (not always easy with the large crowds they've experienced since opening last month), it was time to dine.

My dining partners had no complaints about burgers that are grilled while you wait. Everything is fresh cooked which is part of this chain's appeal. The meat is moist and tender and the so-called regular-sized burger is massive. If you run it through the garden (the term for ordering a burger with everything), you'd need a mouth bigger than Rush Limbaugh to handle it all.

While the burgers were as good as billed, my hot dog came sliced in half amid all the trimmings. I'm sure they have their reasons but I don't know if I'm in favor of a divided dog.

We added malt vinegar to the fries. A nice touch. And, yes, they have plenty of ketchup for traditionalists.

The atmosphere at Five Guys is informal. All food is packaged in brown bags that you haul home or take to your table. Not that you're likely to wait long for your order, but free peanuts are available for snacking.

The dining room is shrouded in red and white — from the many signs on the wall ("It's all about the burgers," screams one) down to the tables and chairs.

Fifty-pound bags of potatoes are stacked in the aisle along with 35-pound containers of peanut oil, some of the raw materials used on the Five Guys assembly line that employs three people just to make the fries.

With Five Guys as busy as it is, there's a nice urban feel to the place. Things move right along despite the traffic. The goal is to go from fresh to cooked in seven minutes, said a friendly employee who brought us a sample of the spicy cajun fries (I preferred the regular).

There's a nice vibe here. When my number was called, another employee not only thanked me for the order but wished me a happy new year.

Judging from the customers' response so far, it looks like it will be a good year for the Five Guys at Westlake.

Steve Tarter can be reached at 686-3260 or starter@pjstar.com.



Quick Guide

Five Guys Burgers and Fries

2601 W. Lake Ave.
 688-6040

Hours: 11 a.m. to 10 p.m., seven days a week.

Ratings: ★★★★★ is highest

Food: ★★★

Atmosphere: ★★½

Service: ★★★

Prices: Burgers, \$3.59 to \$6.39; hot dogs, \$3.39 to \$4.79; veggie sandwich, \$2.39; grilled cheese sandwich, \$2.99; fries, \$2.69 to \$4.99; drinks, \$1.79 to \$1.99.

Miscellaneous: Carry out available; credit cards accepted.