



WEATHER

TODAY  
CLASSY  
JACKET

(See Page 4)  
Increasing  
clouds,  
showers late,  
53 degrees

WHAT WE  
SAID ABOUT  
YESTERDAY:

Breezy,  
55 degrees

WHAT ACTUALLY HAPPENED:

Breezy and it hit 57

THURSDAY

HIGH-QUALITY SOCKS

Cloudy, then clearing, 52 degrees

FRIDAY

STYLISH SWEATER

Partly sunny, cool, 58 degrees

SATURDAY

WELL-MADE BUTTON-DOWN

Partly sunny, warmer, 68 degrees

SUNDAY

FASHIONABLE SHORTS

Increasing clouds, warm,  
72 degrees



**1 WHAT'S YOUR SCORE?** You want to date, but you just don't have the time. Who needs time with **HurryDate?** You can have 12 to 20 four-minute dates in one night.

After each date, record on a SCOREcard the daters you're interested in seeing again. Later, you are matched up online, where you can communicate and check out profiles and photos of the guests you meet. Ages 25 to 35. 7 p.m. Firehouse Restaurant & Bar. 1928 Greenville Ave. \$30. Reservations online at [www.hurrydate.com](http://www.hurrydate.com). 214-826-0097.



**2 LIGHTS, CAMERA, ACTION** The **Women In Film** series continues with a screening of *The Sisters*. Michael Cane, director of the Deep Ellum Film Festival, will be there to talk about his experience at the Sundance Film Festival, where Cane's documentary, *TV Junkie*, won a Special Jury Prize. Movie at 7:30 p.m. Speaker at 9 p.m. Studio Movie Grill. 5405 Belt Line Road in Addison. \$12.

DAY TRIPPER

Best bets for Wednesday

972-991-6684 [www.wifdallas.org](http://www.wifdallas.org).

**3 ¡ARRIBA!** Three wine distributors co-host a tasting of six wines from Spain at **Mercy Wine Bar**. Cost includes fresh fruit and assorted cheeses. 6 to 9 p.m. 5100 Belt Line Road in Addison. \$35. 972-702-9463 or [www.mercywinebar.com](http://www.mercywinebar.com).

**4 STRETCH IT OUT** Need a little something to get you over the hump? Try **Dirt Cheap Yoga** (below) and leave it all on the mat. All ages and levels welcome. 6 to 7 p.m. Reverchon Park Recreation



MEI-CHUN JAU/Staff Photographer

Center. 3505 Maple Ave. \$8, plus \$15 annual membership fee to the Rec Center. 214-227-3610.

**5 HOT TICKET** The **Dallas Stars** have gone wild with their hot ticket deal. It goes like this: Buy your tickets online to see Mike Modano (left) and the Stars play the Minnesota Wild tonight. For every ticket you purchase, you will receive a free ticket to see the Texas Rangers host the Detroit Tigers on April 6. Stars play at 7:30 p.m. at American Airlines Center. Tickets start at \$22. [www.dallasstars.com](http://www.dallasstars.com). Or watch the game on FSNSW.

DRINK  
SPECIAL

Pick your poison at Terilli's Restaurant and Bar, with \$2 off martinis, \$1 off wells and premiums and \$2 domestic beers. 4 to 7 p.m. 2815 Greenville Ave. 214-827-3993.

Vegetarianism has its good points

When I was fixing a chicken the other day, and I had to get out the little giblet bag, I felt guilty, like I was taking liberties with the chicken without even buying it a drink.

When you've been a vegetarian for most of your life, digging around inside a bird carcass is not something that comes naturally.

I was 15 when I decided that *Animals Have Rights Too*, and I abruptly stopped eating anything that didn't grow on a stem. Or come wrapped in cellophane. A couple of years after that, I got pretty hungry and decided that fish were almost vegetables.

Ten years later, desperate to drop 10 pounds, I decided to go on the Atkins diet. To ensure success, I decided to reintroduce poultry into my diet on a limited basis. I drove to a Chick-fil-A, ordered a sandwich and took a tiny bite.

HOT DAMN. I shoved the rest in my mouth and ordered another.

But after two days on the diet,

my head hurt and my insides felt greasy, so I ate a loaf of bread and threw away the Atkins book.

Yet, ever since then, I have been contributing to the slow decline of the chicken population.

That's why, at 29 years old, when I decided to try my hand at baking a whole chicken, it was my very first time to face the giblet bag. Which I couldn't find, even after horribly violating the chicken. So I shoved it in the oven anyway, after nervously looking around to make sure no one was watching.



JESSICA  
BURGESS  
CLEARLY UNEDITED

"Maybe," I thought, "the giblet bag will give the chicken extra flavor."

The directions said to bake the bird for 60 minutes. So after an hour, I pulled it out and stuck a knife in it. And was greeted with chicken blood.

I shoved it back in the oven for another 20 minutes. But there was still blood! Enough for a chicken-based satanic ritual!

I took another look at the directions and scratched my head. Yep, it said 60 minutes for a three-pound bird. So why wasn't it done? Why? Why?

Then I looked at the wrapper sitting in the garbage can and noted that this particular chicken was five pounds. Apparently there is some correlation between weight and cooking time. Who knew?

Introducing any more blood into the kitchen would have started to draw wolverines, so I left the chicken in the oven until it was nice and dry.

And fed it to the cats. Vegetarianism has its good points.

*Were you aware that veggie burgers taste as bad as they look? E-mail Jessica for more fun facts at [jburgess@quickdfw.com](mailto:jburgess@quickdfw.com).*



TEXT US ABOUT  
TERRELL

What do you think about the **Cowboys' big signing?** Brilliant move or recipe for disaster?

Text-message your answer to *Quick's* number, 25430. If you're a lucky texter, you might see your answer in print, or even get a *Quick* T-shirt.

