

MOVIE REVIEW

A prison escape artist's nightmare

Stallone and Schwarzenegger star in an action movie that poses some thorny questions.

By Karleigh Moore

When you go to see a movie starring Sylvester Stallone, Arnold Schwarzenegger, and 50 Cent, you know you are in for an action-packed, blood, bombs, and guns style movie. This movie did not disappoint, but did add an unexpected

and thoughtful plot.

From the trailer we see that *Escape Plan* details the journey of expert prison escape artist Ray Breslin when what seemed to be "just another job" turns into a nightmare, and someone is trying to lock him away for good! There is plenty of suspense and the plot takes many

turns, turning out to be much less predictable than I imagined when I first walked into the theater. The film had a sort of dystopian feel to it — super prisons where people can quite literally disappear, removed from any sort of governmental regulation, and at the complete mercy and judgment of the wardens? A prison in which drug cartels can pay the warden millions of dollars to imprison a rogue member, burying him for good? Yep, sounds like speculative science fiction trying to warn us in advance that those are bad ideas.

The film definitely begs ethical and philosophical discussion regarding prisons and human rights. How far should we go to ensure that those we imprison remain locked away? Are there situations in which torture is permissible? Should privately run prisons be allowed to exist without intensive regulation to make sure that human rights standards are met? Are there cases

in which people should be locked away without a trial or chance to prove innocence? Where do we draw the line between corruption and violation of rights, and ethical removal and restraint of dangerous people from society? These are all questions I asked myself during the viewing, and I am still trying to think of satisfactory answers.

The only complaint I have about the film was that some key questions are quickly wrapped up at the end, in perhaps a less than satisfactory way, so be sure to pay attention or you will miss some pretty interesting details about Ray Breslin and Rottmayer's (Arnold Schwarzenegger's character's) background.

Overall, this movie was pretty entertaining, I definitely recommend seeing it. While delivering on the implicit promise of tons of action, violence, and swearing, the film also offers several humorous moments and amusing references to the infamous actors' previous

★★★★☆

Escape Plan

Directed by
Mikael Håfström

Starring
Sylvester
Stallone, Arnold
Schwarzenegger,
50 Cent

Rated R

Now playing

and just-as-infamous roles, as well as interesting philosophical ponderings.



ALAN MARKFIELD

Sylvester Stallone and Arnold Schwarzenegger in *Escape Plan*.

ICE DANCE REVIEW

Ice Theatre of New York graces Boston, starring an MIT alumna

Troupe displays stunning athleticism and artistry in one-day show

By Grace Young
and Elizabeth Walton

The audience filled bleachers around the ice rink, wrapped in their coats in the chilled warehouse-like building, eagerly anticipating the show's start. The Ice Theatre of New York (ITNY) didn't disappoint. After sneaker-clad Artistic Director Douglas Webster explained the company's aim to "elevate dance on ice as a performance art," ten dancers glided onto the ice to the familiar "Awake My Soul" by Mumford & Sons, mesmerizing spectators with their athleticism and grace.

The first piece, choreographed by Webster, portrayed an "Appalachian style revival." Dressed in 1960s-style folksy jeans, minis, and headbands, the dancers performed in coordinated ensembles, skimming across the rink in seconds, before breaking off into couples. Cast member Ryan Bradley stole part of the show,

landing multiple salchow jumps and a backflip.

One particularly moving, and heartrendingly beautiful, piece was *Transitions: In four acts*, also choreographed by Webster. It explores a male dancer's emotional states upon receiving an HIV-positive diagnosis. Five ensemble dancers show the central skater's (Joel Dear) transitions from anger, despair, acceptance, and ultimately to celebration by passing, turning, surrounding, and leaving him at different moments.

The show also included the premiere of *Doodlin'* by the Emmy award-winning choreographer of *High School Musical*, Charles "Chucky" Klapow. The fun piece stars a gang of four criminals, two male and two female, reminiscing together about their glory days, set to a 60s tune by trumpeter Dizzy Gillespie.

The show's variety of styles and choreography, from the ballet-like *Reveries*, set to music

by Tchaikovsky, to the modern *Inclusions*, a dance about the molecular structures of rock formation, kept the audience rapt. Costumes varied from everyday clothes in the opening piece, to elegant 1920s-style dresses and white tuxedos, to flowing ballet dresses.

Each dancer was truly stunning. The main duet in *Reveries* (Kim Navarro and Brent Bommentre) represented the US at the World Championships in 2010. Soloist Ryan Bradley, who started skating at age 2, is the 2011 U.S. National Champion. Russian-native Natalia Zaitseva has danced as nearly all the Disney princesses in *Disney on Ice* over the past fourteen years. Also, an MIT alumna, Jessica Huot '06, was in the cast. She started skating at age six and skated in international competitions while studying at MIT.

New York Mayor Michael Bloomberg has called the company's performances "the very best

Ice Theatre of
New York

Artistic Director
Douglas Webster

The Skating Club
of Boston

Saturday,
Oct. 19, 2012

New York's creative community has to offer," and it's hard to argue otherwise.

The show was a one-day deal in Boston, but if you're itching to see them perform, the company will repeat the performance this Saturday (Oct. 26) in New York, and in addition, will perform a series of shows at the Rockefeller Center throughout the spring.



DAVID SEELIG

Kim Navarro and Brent Bommentre of the Ice Dance Theatre of New York performing a duet in *Reveries*, a piece about an artist finding his muse.

RESTAURANT REVIEW

Finding Haven in Jamaica Plain

Branching out for Scottish food and drink

By Ian Matts

As a student at MIT, it is often hard to find reasons to branch out from the standard food options surrounding campus. However, staying in the "MIT bubble" deprives students of the chance to eat out at many of the great restaurants a little farther away from this part of the city.

One particularly fertile area that is often left unexplored is Jamaica Plain. A crop of interesting restaurants has begun to pop up in this area over the past few years, including widely acclaimed Tres Gatos and Ten Tables. However, of the restaurants in Jamaica Plain that I've tried, The Haven, a Scottish restaurant/pub on Perkins Street, is the one that I am confident I will be journeying to regularly in the future.

More likely than not, on your arrival you'll be greeted by Jason, the restaurant owner and a real live Scotsman. Aside from just his presence, The Haven greatly benefits from the attention and effort he has put into this restaurant. The space, menu, and atmosphere all make it exceedingly clear that The Haven is a labor of love for Jason.

The interior is warm and casually decorated with deer antler chandeliers, rustic

wooden tables, and Scottish posters, with the occasional swatch of plaid cloth thrown in. The menu is predominantly Scottish, with classics like Haggis and Neeps (\$9), Scotch Eggs (\$8), and White Pudding Sausich (\$17), but with some more accessible options thrown in if the idea of haggis (offal and oats cooked in a sheep's stomach) puts you off your appetite.

I opted to give the Haggis a shot, and found that it had the rich and gamey flavor I hope for in offal, but was a bit under-seasoned. Overall, I'd say the haggis itself was overshadowed by the delicious truffle honey mashed rutabaga it was served on. The Haven also serves an excellent burger with bacon-onion marmalade and pickle aioli (\$14).

However, the surprise showstopper for the night was the pan-seared scallops entree (\$24). The dish was made up of snap peas, pearl onions, diced bacon, citrus butter, and the best scallops I've eaten in years. All the components were expertly prepared, and it made for a flavorful and balanced dish. For dessert, The Haven offers a full menu, but there is really only one choice: The deep-fried Mars bar with homemade maple whipped cream (\$5). Whatever your apprehensions may be about eating junk food

dunked in oil with a side of fat, justify it to yourself however you need to and get one. It will be the best bad decision you make that week.

The beer list is unique in that it is almost exclusively Scottish, and is also uniformly tasty. On it you'll find some options that a non-Scot may recognize, like Orkney Skull Splitter and Innis & Gunn, along with some you probably haven't seen, like Belhaven Black or Froach Ale. There are even some delightful oddities, including beers that boast seaweed and pickled spruce as ingredients. The cocktail menu also contains some great drink options, with my group's favorite being the Maggie May, a lavender and pineapple-infused gin cocktail with grapefruit, honey, and ginger ale. The wine list is very limited, but if you'd choose wine over one of the great beer and cocktail options available, I don't think that The Haven is really the place for you anyway.

There is more to The Haven, though, than just good drinks and great food; it provides a warm environment to soak in and enjoy. The relaxed service makes you feel like you should linger over that drink, and maybe ignore your better judgment and order a second deep-fried Mars bar. In the future, if

The Haven

2 Perkins Street,
Jamaica Plain

Monday – Friday: 12 –
3 p.m., 5 p.m. – 1 a.m.

Saturday: 10:30 a.m. –
2:30 p.m., 5 p.m. – 1:00
a.m.

Sunday: 10:30 a.m. –
2:30 p.m., 5 p.m. –
12:00 a.m.

I need to withdraw my face from in front of the fire hose, and escape MIT for a night, this is where you'll find me. As MIT students, we sometimes find it hard to break away from our little corner of Cambridge. Luckily for us, The Haven is only an orange line ride away.

