

D A Y S C A P E

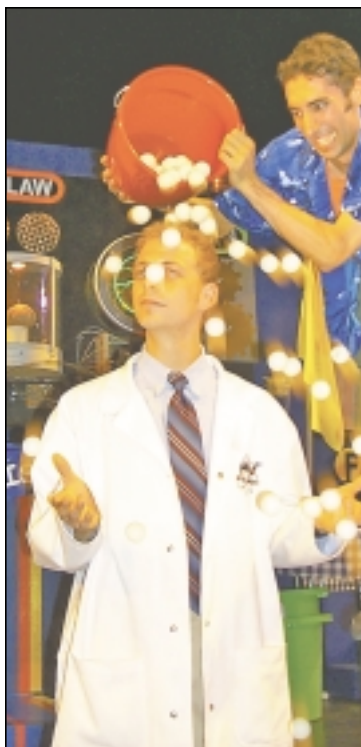
Explore zany side of science at Moody Gardens

By Michele Brooke
Travel Writer

Kids are invited to explore the zanier side of science with the spectacular live show, "Don't Try This At Home II: Newton's Revenge," playing at Moody Gardens through July 29. Renowned for their unique brand of educational entertainment, Mad Science shows have thrilled audiences around the world. "Guests have responded very well to this Mad Science Show. It is a fun, high-energy performance with actors that get the audience very involved in the show," explains Jerri Hamachek, spokesperson for Moody Gardens. "Mad Science Shows are appropriate for all ages, including adults. However, the mass appeal is for school age children. ..."

Newly revised for 2006, Newton's Revenge is a jaw-dropping show designed to demonstrate the role physics plays in our everyday lives. Professor Pruvitt and Crash demystify the fundamental laws of motion, and with the help of Sir Isaac Newton, perform wacky experiments in inertia, acceleration, action and reaction.

"Professor Pruvitt and Crash are the wacky actors/scientists that explore



Newton's Laws of Motion. High-energy music and props are the tools they use to encourage audience interaction in their demonstrations and experiments. ... The most pleasant surprise is to see the level of participation. These kids are clearly having fun and they are learning about science as they do it," said Hamachek.

Mad Science stage shows break the barrier between actors and audience with



Photos courtesy of Moody Gardens

unequaled interactivity. Audiences should be ready to take cover as Pruvitt and Crash unveil their gravity-powered ping-pong ball launcher, or when teams of young audience volunteers use specially designed cata-

pults to discover the power of Newton's Third Law. When the teams go head to head in a slingshot challenge, audiences will see all the Laws of Motion in action in one spectacular scientific showdown.

Admission to "Don't Try

This at Home: Newton's Revenge II" is \$4.95. Daily show times are 11 a.m., 1 p.m., 3 p.m., 5 p.m. and 6 p.m. Each show lasts about 30 minutes. For more information, call (800) 582-4673 or visit www.moodygardens.org.

Upcoming Cooking Classes at Central Market, Houston

Central Market is on Westheimer at Wesleyan in Houston. For driving directions and a complete listing of classes, visit www.centralmarket.com or call (713) 993-9860.

Taste of Mexico, Wednesday, July 19, 6:30-9 p.m. (hands-on)

Terry Lynn Flores, chef/owner, Bocados Restaurant & Bar

Using authentic family recipes and the freshest ingredients, Flores has created a successful restaurant in the Montrose/Museum area. Menu

includes Tequila Shrimp; Rachel's Spicy Beef Tacos with Traditional Mexican Rice & Refritos; and Pollo Relleno. Cost: \$50

Italian Dining Al Fresco, Friday, July 21, 6:30-9 p.m. (hands-on)

Joan Wood, CCP, chef/owner, La Cucina Cooking School & Catering, Austin

Wood's travels to Italy always inspire her menus. For this class she replicates Baked Majool Dates Stuffed with Ricotta Salata & Wrapped with Pancetta; Italian

Chopped Vegetable Salad; Risotto with Radicchio; and Chicken Breasts Stuffed with Prosciutto, Pesto & Sun-Dried Tomatoes Topped with Melted Fontina. Cost: \$55

Intro To New World Wine, Saturday, July 22, 6:30-9 p.m.

Martin Korson, CM wine and beer manager

Martin will introduce you to some of the great unknown wines of South America, New Zealand and Australia – as well as the U.S. – and pair them with food prepared by our chefs. Cost: \$55

Couples Cooking: A Summer Wine Dinner, Saturday, July 29, 6:30-9 p.m. (hands-on)

CM Cooking School Staff

Four hands make short work in preparing a delectable meal for two using the bounty of summer. Then pair the dishes with wines selected by our sommelier. Menu includes Gazpacho Salad with Gulf Lump Crab; Hoisin & Five-Spice Pork Tenderloin with Summer Corn Pudding; and Rustic Plum Tarts. Cost: \$120 per couple.