

INSIDEOUT

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Friend or foe?

Investigating the rocky dynamic of frenemies

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Nowadays, bona fide friendship is often difficult to come by and it would seem that frenemies are more common than ever. What is a frenemy? According to the highly reliable urbandictionary.com, the term frenemy refers to “a type of relationship whereby parties are silently resentful of and competitive with one another, but who behave superficially as though they are best friends. The friendship develops because it suits their mutual interests, but parties involved would stab each other in the back in a tachycardia heartbeat if it suited them.”

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if we haven’t already, that is. In fact, the concept of frenemies has made itself quite apparent in mainstream media, like in the

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box office hit *Mean Girls*, for example. For all of those who have sat through a screening of *Mean Girls* unscathed, the frenemy theme is quite apparent. For those of you who haven’t, the synopsis

in under thirty words is as follows: mean girl befriends new girl to mask her silent envy of new girl while new girl secretly plots mean girl’s doom eventually leading to a demise of the alleged friendship. Atypical an experience as that may sound, many of us can safely admit, silently under our breath perhaps, that the concept of frenemies is not such a radical idea. In and of itself, it can be said that it is a hallmark of many human relationships.

Frenemy relations can be traced throughout the history of humankind, no doubt. Take, for example, the Nazi-Soviet Non-Aggression Pact made in 1939 when Hitler and Stalin agreed to refrain from warring with one another, despite their status as sworn enemies. Naturally, as the frenemy



JOY SANTIAGO / MULTIMEDIA EDITOR

definition would have it, Hitler violated the agreement when it suited him best in which case war ensued between the two.

For those less engaged

with history, take a more contemporary example of frenemies - *Sex and the City* gals Sarah Jessica Parker and Kim Cattrall. Although

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How-to-do-it: Building your own still



CHRISTOPHER CHANG / PHOTO EDITOR

Feel that hot, hot sun on your back. You’re getting sweaty and tired now and all you want to do is kick back on the porch to replenish and refresh. We’re talking liquid refreshment. We’re talking libations, firewater, *booze*. But, dear God, the LCBO is a ten minute bus ride away and it closes at 9 p.m., often too late to make it there when you need your fix. Thanks for nothing, government regulation.

But wait, fair drinker, the prohibition can be ended any time you want. From Al Capone to Hawkeye Pierce, to shiftless hillbillies everywhere, people have appreciated the value of stills for years, and it’s high time that students jump on the bandwagon of falling off the wagon. Follow *the Silhouette* as we present to you, “How to make a home distillery”.

Equipment

For this project you will need a kettle, several feet of flexible rubber tubing, duct tape, a bottle or other container, old fruit or grains, a martini glass, and a jar of olives.

Step One: What’s that smell?

Alcohol is produced by fermentation. That’s all we remember from high school

chemistry. Or was it health? Anyway, to produce your own liquor, you’re going to need a whole lot of rotten stuff. What ingredients you use effects what type of drink you end up with. Fermented grains will give you whisky, potatoes will give you vodka, and fruit will give you something along the lines of sweet wine or brandy. If you throw in juniper berries, you’ve got yourself some gin, the choice drink of the still aficionados in *M*A*S*H**. So gather up your ingredients of choice and wrap them up in a cloth bag. Leave them alone for a few weeks. Let ’em rot.

Step Two: We have the technology!

It is now time to assemble your still. Find yourself any ordinary household kettle, maybe one that your nana isn’t going to be using at a tea party for the next little while. Now stick your bag o’ fermented foodstuffs inside. Maybe a bit of water too. Good.

Once the ingredients are in the kettle, put one end of your rubber tubing in the spout. Now use duct tape to seal it in there. You don’t want any steam to escape from that kettle so make sure it’s a good seal with no holes or gaps.

Now, run the tube up and around some things. Get creative. Make it look like a crazy straw. The longer and more twisted the tube is, the longer the refinement period of your batch is.

Take the other end of the tube and stick it in the mouth of a bottle or vat or pot of some kind.

Step Three: Strange Brew

Congratulations, you are now the proud owner of a homemade still. Let’s fire it up. Turn on the kettle. As its temperature reaches the boiling point, all the moisture inside the kettle will evaporate and steam will be forced up through the tubes. As it travels along the intricate path of the tubing, the steam will condense back into liquid form, and will eventually fall, drop by drop into the container at the other end. These droplets, comprised of fermented fruit juice, are pure alcohol.

Well done.

Once all the steam has gone through the tubes, you can remove the collection container and pour it’s sweet, nurturing contents into he nearest glass. Add an olive, and maybe some kind of mixer. Go out to the front porch. Sit down. Drink. Enjoy.

Disclaimer: The Silhouette takes no responsibility for dizziness, word-slurring, blindness, or any other side effects of consuming home-made alcoholic beverages.