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## This Week in Entertainment

London Jones  
*Seattle University*

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# This Week in Entertainment

London Jones, Staff Reporter



Faye White

Some fun ways to spice up your mac and cheese or ramen include adding pepper, garlic salt, onion powder and some fresh vegetables.



Kim Nucum

Social media loves food—everything from rolled ice cream to loaded mac and cheese. Scrolling through my timelines across various platforms, I always ask myself, “Why can’t I find any flavorful dishes that don’t require a lot of money or ingredients?” For some reason throughout this pandemic, we’ve seen a more personalized version of top ramen a la Kylie Jenner back in 2016, but nothing about the internet’s versatile “struggle food” favorite: potatoes.

After visiting the Canadian restaurant chain White Spot in 2014, I ordered some smashed potatoes and immediately fell in love with the dish. I’ll admit, I like this version of potatoes more than mashed and roasted potatoes combined.

To make this delicious dish, you’ll need only a few ingredients: small Yukon gold potatoes, garlic cloves, extra virgin olive oil, butter, salt and pepper.

The recipe itself doesn’t require strict measurements, so feel free to add sour cream and some of your favorite herbs and spices. If you’re going to improvise this dish, make sure to taste throughout the cooking process!

Preparation includes:

1. Place a medium pot of water on the stove to boil and salt the water generously.
2. While waiting for water to boil, butter a glass pie dish.
3. Once water is boiling, put the potatoes and garlic in the pot and cook until they are tender, about 15 minutes. Drain and let stand for 5 minutes.
4. Discard the garlic and arrange your potatoes close together in your buttered dish.  
(If you're against food waste you can opt to put the garlic in the glass pie dish with the potatoes)
5. Using a wooden spoon, smash the potatoes until they split open.
6. Drizzle the potatoes with oil and dot with butter, and finish them off with sprinkles of salt and pepper.
7. Preheat your broiler. Broil potatoes for 8 to 10 minutes, and make sure to monitor them to avoid burning them.



Kim Nucum

At this point in our quarantine journey, motivation is hard to find. Sifting through numerous Instagram and Tik Tok accounts, something that always sticks out to me are the people constantly constructing new clothing from the comfort of their own homes

Many people are begging for quick DIY projects to complete while in isolation, and do-it-yourself safety pin crop tops have seen a recent resurgence online. The tops are simple to make and you only need three things: a sleeveless crop top, a pack of safety pins and a pair of scissors. From asymmetrical designs to inclusive cleavage-friendly designs, this top is perfect to kick off the summer season for those looking to repurpose an old shirt for an updated silhouette.

# THIS WEEK



Kim Nucum

As summer rapidly approaches, quarantined or not, many artists are starting to release their “songs of the summer.”

Lady Gaga’s newest single from her upcoming “Chromatica” album, “Rain on Me” featuring Ariana Grande, has taken Twitter by storm and sent long-time Gaga fans into a frenzy of recreating makeup looks from the music video, and is a welcomed addition to Tik Tok’s popular music catalog.

During a time where spirits—and serotonin—are low, I turn to more upbeat and electronic music to help me elevate my spirits. It’s been five years since Disclosure released their last album “Caracal,” but our favorite electronic duo is back, and their newest single “ENERGY” is everything we need right now. The dreamy house track encapsulates Disclosure’s signature sound and is ideal to play for any activity you want to inject more energy into, whether that be cooking, cleaning or an all-out dance session.



Kim Nukum

In place of a wide release in theaters, and like many other movies that couldn't debut on the big screens due to the current global pandemic, Issa Rae and Kumail Nanjiani's newest rom-com "The Lovebirds" headed straight to Netflix this past Friday.

Rae and Nanjiani have great chemistry with hilarious back and forth, but don't expect to be entering "Get Smart" territory. The film is more of an amusing watch for those who enjoy an average movie with some great comedic talents at the helm.

# SOCIAL MED TO MAKE YO

Kim Nucum

In a week filled with explosive celebrity controversies—I'm looking at you, Lana Del Rey and Doja Cat—it's nice to look at the lighter side of social media to catch our breaths.

We all know Jason Derulo has officially solidified his status as "The King of Tik Tok." However, one of his Tik Toks from earlier in the week is a cautionary tale of what not to do for clout. He took a page from social media's dark past and, without knowledge of the possible consequences, attempted to eat corn on the cob off of a spinning power drill and ultimately ended up chipping his front two teeth.

He took time to poke fun at the incident, posting a follow-up where he sounds toothless, but it's best to follow the advice carefully stated in the original post's caption: "Don't try this at home!"