

Take your time

Need a relaxing way to spend the weekend? Free Time has tons of events and activities.

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Your guide to music, movies, festivals, the arts and anything else that's cool

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AP PHOTO

Gaspard Ulliel stars as Hannibal Lecter in "Hannibal Rising." The movie gives background on the serial killer.

Film delves into origin of killer

'Hannibal Rising' gives sympathetic look at deadly character

By BETSY PICKLE

SCRIPPS HOWARD NEWS SERVICE

Millions of fans have embraced the sophisticated yet sick Dr. Hannibal Lecter from "The Silence of the Lambs" as one of the best screen villains ever.

But, clearly, Hannibal didn't just drop out of a tree cradling a bottle of Chianti. Even the biggest character — hero or villain — has to start somewhere.

"Hannibal Rising" offers a perspective on his roots that's both familiarly prescient and hauntingly original.

It may not be perfect as a prequel or a stand-alone film, but it's probably among the most sympathetic serial-killer movies ever made.

Novelist Thomas Harris, who invented Hannibal in "Red Dragon" and built up his legend in "The Silence of the Lambs" and "Hannibal," wrote the screenplay, his first, for "Hannibal Rising," based on his book.

He begins the story in 1944 Lithuania, where 8-year-old Hannibal (Aaron Thomas) lives with his beloved younger sister, Mischa (Helena Lia Tachovska), and their wealthy parents in an ancient castle.

With Nazi and Russian troops converging on them, the Lecters take refuge in their less-conspicuous hunting lodge. After watching their parents die in a sudden attack, Hannibal and Mischa are overrun by looters looking for a hideout. Hannibal tries to protect Mischa, but he can't.

As years pass, Hannibal (Gaspard Ulliel) is still traumatized by the death of his sister, and the faces of the looters fill his dreams. He finds a home and sympathy with his uncle's widow, Lady Murasaki (Gong Li), in France, but he already has started to harden inside.

He has seen death, and worse, and has no qualms about dispensing swift justice.

Hannibal catches the attention of

(SEE KILLER, PAGE C7)



STAFF PHOTO BY JOSHUA MARSHALL

Bill and Laura Richardson, who co-own Mallow Run Winery with John Richardson, toast each other in front of the fireplace in the Bargersville winery's tast-

ing room. Mallow Run and six other wineries are participating in the Indy Wine Trail's dessert and wine event in honor of Valentine's Day.

VALENTINE'S DAY WINE TOUR

Mallow Run Winery

Mallow Run will pair its blackberry wine with dark chocolates made by South Bend Chocolate Factory. Guests also will receive a handmade soy candle.

The winery offers visitors nine wines ranging from a dry estate-grown Chardonnay to a new Sauvignon blanc in its timber-framed tasting room overlooking the vineyards planted by owners John and Bill Richardson in 2000.

Address: 6964 W. Whiteland Road, Bargersville

Hours: Noon to 6 p.m. Wednesday through Sunday

Buck Creek Winery

Buck Creek, established by Jeff and Kelly Durm in 1991, will pair its Dew Drop Sweet wine with a white chocolate fountain and fruit.

Estate-grown wines available are Merlot and Cabernet Sauvignon, both dry reds.

Address: Indian Creek Road, Indianapolis (take Interstate 465 to Interstate 74 East to Exit 99)

Hours: 10 a.m. to 6 p.m. Monday through Saturday; noon to 6 p.m. Sunday

Chateau Thomas Winery

Chateau Thomas in Plainfield will offer espresso brownies with a Tannet wine.

Established in 1984, its wines have won numerous awards at the Indy International Wine Competition.

Address: 629 Cambridge Way, Plainfield

Hours: 10 a.m. to 9 p.m. Monday through Thursday, 10 a.m. to 10 p.m. Friday and noon to 7 p.m. Sunday

Simmons Winery

The winery, northeast of Columbus in Bartholomew County, will showcase a gourmet chocolate dessert with its Autumn Rose wine.

Simmons recently won recognition at the Tasters Guild International Wine Competition for its Autumn Sweet Red, Seyval Blanc and Autumn Late Harvest.

Address: 8111 E. County Road 450N, Columbus. Signs starting on U.S. 31 will direct motorists.

Hours: 10 a.m. to 6 p.m. Monday to Saturday and noon to 5 p.m. Sundays; winter hours can vary.

A toast to love

Take Valentine's Day road trip on wine trail

By ANNETTE JONES
DAILY JOURNAL FEATURES EDITOR
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Chocolates and wine to toast your sweetie is just what Cupid ordered for Valentine's Day.

The Indy Wine Trail gives you these indulgences for free.

Seven member wineries in central Indiana will oblige visitors with gourmet treats and tasty beverages Saturday, Sunday and Wednesday.

The Valentine's Day wine tour calls attention to the many wineries in central Indiana, said Charles Thomas, owner of Chateau Thomas Winery in Plainfield.

Johnson County residents can start close to home by visiting Mallow Run Winery in Bargersville and Buck Creek Winery on the southeast side of Indianapolis.

Other participating wineries are Easley Winery in downtown Indianapolis, Ferrin's Fruit and Grape Inspirations wineries, both in Carmel, and Simmons Winery in Columbus.

Designated drivers will be offered free samples of gourmet flavored coffee donated by South Bend Chocolate Factory.

"This is an incentive for the public to visit the wineries and experience the ambiance," said John Richardson of Mallow Run Winery.

Ferrin's Fruit Winery

Ferrin's, in Old Town Carmel's arts and design district, will pair its Checkered Flag chocolate wine with New York style cheesecake and cookies.

The winery has won many medals for its dry and sweet wines, owner David Ferrin says.

Address: 79 First Ave. SW, Carmel

Hours: 10 a.m. to 5 p.m. Tuesday to Saturday; noon to 5 p.m. Sunday

Grape Inspirations Winery

Grape Inspirations will feature a dark-chocolate fountain with fruit and pretzels paired with a Zinfandel or Razzlet on Saturday and Sunday only.

Ron and Joyce Shoff import juices from all over the world and have won 24 medals for their wines in their first 2½ years in business.

A 10 percent discount and a rose will be given with the purchase of three bottles of wine on Saturday and Sunday.

Address: 1307 S. Rangeline Road, Carmel

Hours: 11 a.m. to 5 p.m. Tuesday, 11 a.m. to 7 p.m. Wednesday through Saturday, noon to 4 p.m. Sunday; closed Monday.

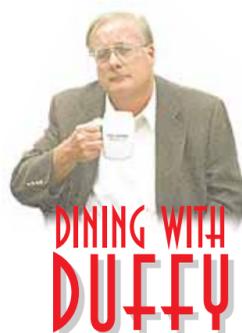
Easley Winery

The winery in downtown Indianapolis will showcase raspberry chocolate truffles with Indiana Champagne.

The wine list at Indianapolis' only downtown winery includes a newly released Cabernet Sauvignon and a sweet blush wine made from Indiana-grown grapes.

Address: 205 N. College Ave., Indianapolis

Hours: 9 a.m. to 6 p.m. Monday to Saturday; noon to 4 p.m. Sunday



DINING WITH DUFFY

The Best Chocolate in Town

Address: 880 Massachusetts Ave., Indianapolis

Phone: 636-2800

Hours: 11 a.m. to 7 p.m. Monday to Saturday; closed Sunday

Price range: \$6 to \$25

Credit cards: Major cards accepted

Watch candy-making at Best Chocolate's downtown digs

OK, The Best Chocolate in Town is not a restaurant.

But as a purveyor of handcrafted chocolates, it merits attention since many of us will soon feel compelled to lavish our loved ones with boxes of chocolates, which in the interest of togetherness and romantic bonding, we will help them consume.

Elizabeth Garber launched her candy business at the wholesale level in 1998, first in Edinburgh, then in Franklin.

She provided her creative and artistic truffles, caramels and nut and chocolate creations to boutiques and gift shops and in special orders to corporate clients.

After several years working out of a kitchen and small warehouse facility in Franklin to fill her orders, with 10 employees helping out during the Christmas holiday period, Garber decided she needed a retail outlet to enhance her candy business.

Last month, she settled in a storefront in the 800 block of Massachusetts Avenue, on the northeast end of the dining and cultural district in downtown Indianapolis.

The shop is situated near Regina Mahallick's R Bistro and the Chatterbox Jazz Club, which showcases her dark chocolate Guinness truffle, endowed with

the essence of Guinness stout.

The most endearing element of this cozy shop is the opportunity for customers to watch candy being created behind a large glass window off the entrance, notably Garber's signature truffles, which are devoid of preservatives and hand-painted with colorful swirls.

So appealing to the eye are the truffles that one might be reluctant to disrupt its artistry by subjecting them to the taste bud, until one subjects them to the taste bud.

Then all bets are off. The richness and creaminess of the ganache trumps any guilt. Also a standout to eye and

tongue are the toffee squares enrobed in milk chocolate and coated in crushed almonds. Garber's caramel, in both the crunchy toffee and as a soft filling for chocolate-covered caramels and the splendid pecan "turtle" candies, has an appealing and effective buttery essence.

The Best Chocolate in Town has also built a reputation for its chocolate covered popcorn, most notably the popped kernels lightly adorned in white chocolate and the raspberry and cream flavor combination.

Garber also effectively employs dark chocolate for several pieces.

She offers candy combination packages for \$35, with 20 percent of the price donated to programs to combat breast cancer and lupus.

Garber's chocolates serve all sorts of functions, as a prime Valentine's expression to romantic bliss, an energy supplement, a reward for whatever deserves rewarding, a good old-fashioned dietary guilt trip well worth the journey, and for the purposes of this review, a truly memorable meal.

Veteran restaurant critic Reid Duffy writes a weekly review for the Daily Journal. Comments may be sent to letters@thejournalnet.com.