TACO
TACO
what's in my taco?

Fred Solier-Roll

I love tacos. I love a bite-sized snack that is a meal in itself. I love the variety of condiments and toppings that can be added to create a unique taco experience. I also love the fact that tacos can be made in so many different ways, from street tacos to fancy gourmet tacos.

But, what's really in my taco? Is it just ground meat and toppings, or is there more to it than that? Do the different taco fillings actually improve the taste or is it just a marketing ploy?

To find out, we visited a few different taco joints in San Diego to see what they were really serving. Here's what we found:

The Bad:

1. Fatty Tacos: These tacos are loaded with fat and calories. They are often made with fried tortillas and a generous amount of cheese and sour cream. This results in a taco that is not only bad for you, but also tastes pretty boring.

2. Spicy Tacos: While spicy tacos can be delicious, the amount of heat can be overwhelming. It's important to find a balance between spicy and flavorful.

The Good:

1. Fresh Tacos: These tacos are made with fresh ingredients and are cooked to order. They are light and refreshing, and the flavor is not overpowered by the heat of the spices.

2. Creative Tacos: These tacos are made with unique and different ingredients that create a unique flavor profile. This is a great way to try something new and exciting.

The Ugly:

Some of the tacos we tried were just not worth the money. They were overpriced and the quality of the ingredients was poor. It's important to remember that just because a taco is expensive, it doesn't mean it's good.

So, what's in your taco? Is it a simple ground meat and vegetable taco, or is it a gourmet taco with unique and different ingredients? The answer is up to you. But, remember, the best tacos are made with fresh ingredients and cooked to order.

The End.
resurrection of a tap dancer

Jonathan Swale

This summer has turned out to be a triumph for the Blackpool Festival. After the brilliant production of "The King and I," the festival has now added "Tap Dance at the Off" to its repertoire. The show features an all-star cast of tap dancers, including some of the most celebrated names in the business. The performance is held at the main theater, and the audience is captivated by the rhythm and skill of the dancers. It's a must-see event for anyone who loves tap dance.

ULA

While it may be said of all of the main acts that they occasionally forget a step or stumble, the performances of Lucy Landau and her tap shoes will never be forgotten. Her tapping is so swift and precise that it seems as if she's dancing on stage, not on the floor. Her moves are flawless, and her routine is a perfect blend of artistry and athleticism. Lucy Landau is a true master of the tap dance genre, and her performance is sure to leave a lasting impression on all who witness it.

LETTERS

Dear Editor,

I recently read your article about the new movie "The King and I," and I was very impressed by your analysis. The film is a true masterpiece, and I believe your review does it justice. The acting is superb, the direction is excellent, and the cinematography is breathtaking. I would definitely recommend this movie to anyone who enjoys historical dramas.

Sincerely,

Louise Thompson

Dear Editor,

I just wanted to let you know how much I enjoyed your recent article on the history of tap dance. It was very informative and well-written. I'm a big fan of tap dance, and I appreciate the time and effort you put into researching the history of this art form.

Sincerely,

John Smith

Dear Editor,

I recently attended the Blackpool Festival and was thrilled to see the performance of "Tap Dance at the Off." The tap dancers were amazing, and the audience was completely captivated. It was a perfect way to end the festival.

Sincerely,

Jane Doe

Dear Editor,

I just wanted to express my gratitude for your coverage of the Blackpool Festival. Your articles were very well-written and provided a lot of insight into the performances. I look forward to reading more about the festival in the future.

Sincerely,

Robert Johnson