

‘Arrested’ is reborn Sunday on Netflix

By FRAZIER MOORE
THE ASSOCIATED PRESS

NEW YORK — Portia de Rossi only believed it was happening when her agent got the good news from the producers. Michael Cera only believed it was happening when the cameras rolled.

It happened all right. After years of clamoring from fans and rumors firing them up while the cast hung on for a green light, *Arrested Development* has risen from the dead with 15 half-hours premiering en masse on Netflix on Sunday at 2:01 a.m.

Arrested Development is the cock-eyed comedy blessed with a king's ransom of talent and the twisted vision of its mastermind, Matt Hurwitz, that aired on Fox for three seasons as a cult favorite, then was canceled for low ratings — and maybe because it befuddled everyone who wasn't hooked on its lunacy. (Those original three seasons are available for streaming on Netflix, too.)

"I think the show scored some 'cool points' for dying before its time," says Cera. "But there are still a lot more places for it to go."

Yes, *Arrested Development* died young with a beautiful, if funny-to-look-at, corpse. But its fans weren't ready to bury it. And said so.

"Clearly a lot of people *didn't* like the show," Jason Bateman allows, "so I guess all we were hearing from were those who do — and that happens to be a brand of people who are not afraid



NETFLIX VIA THE ASSOCIATED PRESS

David Cross, left, and Portia de Rossi appear in a scene from *Arrested Development*, premiering Sunday on Netflix. The sitcom, also starring Jason Bateman and Will Arnett, was canceled by Fox in 2006 after three seasons.

of speaking their minds."

Now reanimated by public outcry, *Arrested* is going new places.

"Mitch and the cast didn't want to do something not as good as the old series," says Bateman (who plays Michael Bluth, the fractious family's would-be mediating presence). "We didn't want to do something lateral or just a retread."

"I think it's new at every opportunity," says Cera (who plays Michael Bluth's straight-arrow son), "while retaining the show's original heart."

The new Netflix season takes the form of what you might call an anthology as it updates viewers, character by character with each episode, on the Bluth family

— that once-wealthy, now-broke and at-each-other's-throats clan squabbling in Newport Beach, Calif.

A wicked homage to the scandals of Enron and Tyco and a loopy foreshadowing of the 2008 Wall Street meltdown, *Arrested* premiered in 2003 as a sendup of high-end vanities, greed and corruption as displayed within the Bluth family circle.

Besides de Rossi, Cera and Bateman, the cast of *Arrested Redux* brings back Will Arnett, Alia Shawkat, Tony Hale, David Cross, Jeffrey Tambor and Jessica Walter, who reconvened in a strategic yet catch-as-catch-can fashion.

"There was no reality where we could get everybody for a full 7- or

8-month period," explains Hurwitz. "That gave birth to the form we came up with for the new series."

The 15 episodes dwell on individual characters during the six-year span from when the series was canceled in 2006 up through 2012. That structure was supposed to make it simple to book each actor for an isolated shoot-schedule.

Then Hurwitz took his creativity another step. Since all the episodes are happening simultaneously, he couldn't resist including crossover appearances from other actors in each episode. He wanted characters and story lines from different episodes to intersect. But his ambition made it all the trickier getting all the ac-

Carol Burnett wins top humor prize

THE ASSOCIATED PRESS

WASHINGTON — Carol Burnett, who became famous for playing a variety of characters in sketch comedy routines on her namesake television show, was named the winner of the nation's top humor prize Tuesday.



Burnett

The Kennedy Center for the Performing Arts said Burnett will receive the Mark Twain Prize for American Humor on Oct. 20 in Washington. A gala performance featuring top names in comedy will be taped and broadcast nationally Oct. 30 on PBS.

The 80-year-old Burnett said she can't believe she is receiving the prize from the Kennedy Center.

"It's almost impossible to be funnier than the people in Washington," she said in a statement.

Burnett was born in San Antonio in 1933. She soon moved to Hollywood with her mother and grandmother.

CHOCOLATE

From Page 1D

pointing to a silver box, just bigger than a bread box. It closely resembles a toaster oven. Inside, though, is a chamber that holds about two-and-a-half pounds of beans at a time.

"It takes me a while to do," he said.

The artisan chocolate-maker said it takes about 28 minutes to roast one batch. A roasted bean takes on a duller appearance and the shell becomes papery and easier to remove, revealing what is known as a cocoa nib.

All of the beans' shells are cracked in a mill, and then in order to separate the shells from the nibs, Benavidez uses a device called a winnower which uses low suction to extract the husks, but leaves the nibs (which have a higher density than the shells).

Inside Benavidez' commercial kitchen are three stations where he performs the next set of tasks in the long chocolate-making process.

Using a strong juicer, he is able to liquefy the nib into

a cocoa paste, which is also known as chocolate liquor. At this point, Benavidez is ready to add the only extra ingredient in two of his three chocolate bars: sugar.

His 70 percent and 60 percent chocolate bars are considered dark chocolate, which means it is mostly pure chocolate.

The dark milk chocolate bar contains 50 percent chocolate and the other 50 percent is made up of milk solids and sugar.

Conching and refining comes next in what is known as a m langer, or a wet grinder. The ingredients are placed into a bowl fitted with a stone grinder. The heat from the friction keeps the chocolate melted and the constant grinding refines the sugar crystals and reduces the size of the cocoa solids.

"Probably about a day and a half later, it will be ready," Benavidez said.

Finally, the chocolate will be ready to be tempered.

"The tempered state is when you can take the chocolate, and it's shiny, and it snaps when you break it," Benavidez said.

The chocolate must be heated to a specific tem-

perature, cooled to a certain temperature and then it will be ready to pour into molds — tempering is a necessary step to ensure the chocolate is not too soft and won't immediately melt in hand.

"The cacao that I buy is single-origin, pesticide-free, not genetically manipulated and organic, and the sugar I use is organic also, so the bar that comes out is organic, although it's not certified organic, it's made with organic ingredients," he said.

Which is why, Benavidez said, the flavor of his chocolate is very different from what you might be used to in store-bought chocolate.

So what does it taste like? The Ecuadorian chocolate has a mild flavor, and the darkest bar Benavidez sells isn't quite as bitter as you might expect. As with most chocolate, it goes well with coffee, but this local sweet treat also pairs well with a well-balanced red wine.

It may be best to sample it yourself, Benavidez suggests.

Ceda Chocolate can be purchased at farmers' markets in McAllen, Harlingen and South Padre Island, and soon the chocolate-maker

hopes to expand and start selling in retail shops and to local restaurants.

"I'm also going to be offering the nibs by themselves, and ... I'm hoping to be separating the (cocoa) powder and the (cocoa) butter in the next couple of months, I just need to build the little contraption," he said.

Benavidez also hopes to open a chocolate factory and bistro in Edinburg, which would allow the public to see the entire process as his chocolate is made from bean to bar.

Amy Nichol Smith covers features and entertainment for *The Monitor*. She can be reached at asmith@themonitor.com and (956) 683-4420.



Cacao beans from Ecuador are used in locally made Ceda Chocolate.

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