



## OPEN WATER, THE MOVIE

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**Los Angeles California:** Still feeling the effects from the release of Stephen Spielberg's blockbuster movie JAWS (1975), the recreational dive industry may be in for another down-turn when Lions Gate Films presents **Open Water** (2004) splashing into theaters in selected cities on August 6.

Twenty divers board a boat with a divemaster and crewmembers for a hastily arranged scuba-diving vacation (obviously not a Bill Jones Cozumel Trip). One of the crew counts the divers and declares that everyone is on-board. "Based on true events", the dive boat leaves two divers behind in the middle of the ocean. The buddy-team's only hope for survival is each other!

GQ magazine is calling it "the best shark movie since Jaws". Rolling Stone says "it's the scariest movie since The Blair Witch Project". Entertainment Weekly claims "everyone with a heartbeat will be teased, haunted, and jolted".

No computer graphics are used in the movie and my friend Stuart Cove is bating the sharks throughout production.

Open Water will be in wide release on August 20.



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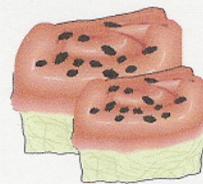
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## MELODY'S FAVORITE CINNAMON BREAD/ROLLS

These were at the Blue Lagoon Picnic



3/4 cup scalded milk  
1/3 cup sugar  
1/3 margarine or butter  
1 tsp salt

1/2 cup warm water  
2 pkg. yeast  
1 tsp sugar

3 slightly beaten eggs  
4 1/2 cups flour

3/4 cup sugar  
1 1/2 tablespoon cinnamon

2 cups powder sugar  
1 cap of vanilla extract  
1/4 cup of milk

Step 1: Dissolve 2 pkg. of dry yeast in 1/2 cup warm water and 1 tsp sugar. (When it bubbles it is a sign of good active yeast.) Set aside.

Step 2: In large bowl put 1/3 cup sugar, 1/3 cup margarine and 1 tsp salt. Pour 3/4 cup scalded milk over this and melt and mix together.

Step 3: Add yeast to Step 2 mixture and then add the 3 slightly beaten eggs and 4 1/2 cups flour. It will be moist and sticky, not like usual bread dough.

Place the dough in a large greased bowl and let rise till it doubles in size.

Punch down dough and divide in half. Knead the dough just a little to get the air bubbles out and then roll 1/2 of the dough onto a greased counter or surface. Stretch it out to a rectangle so that it is 1/4-1/2 of an inch and sprinkle generously with the cinnamon-sugar mixture. At this time you can add raisins. Then sprinkle lightly with water. This helps the cinnamon and sugar stick better to the dough as you roll it up.

For Bread: Roll the dough and seal the ends real good or it will unroll. Then place the dough in a greased bread pan and let rise. You will have two loaves of bread. Bake at 350 degrees for about 35 minutes.

For Rolls: Roll the dough and seal the ends. Slice each roll in 1 inch slices, thinner only makes more. Then place the dough in a greased bread pan and let rise. You will have two loaves of bread. Bake at 350 degrees for about 35 minutes.

For Icing: Mix 2 cups powder sugar, 1 cap of vanilla extract, 1/4 of milk. Mix the icing till it is creamy and then pour over baked bread or rolls and sprinkle pecans or your favorite nuts.