2010 FESTIVALS
PULL-OUT FESTIVAL POSTER INSIDE

• SPECIAL SECTION: LADIES & MOTHERS’ DAY
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Where's Wando?
We've hidden Wando somewhere in this issue of 365ink. Can you find the master of movies buried within these pages?
For whatever reason, I’ve got a bee in my bonnet this year about going morel hunting. I have not gone in years, though once upon a time I was quite adept at the sport. We have a farm in Stitzer, Wisconsin. It’s a tiny town you go to when you forget your turn to Lancaster or Fennimore. Not really. It’s more like the town you go to if you purposely turn off of the extremely obvious road to Lancaster. It’s got over 100 acres to go mushroom hunting. And back in the day we used to fill bread sacks with the things. But it’s 40 minutes away and not an easy side trip to make after work. So more recently I would hunt on local friends’ land or at FDR Park. About a week back we MADE the time to go, and naturally, didn’t find jack squat. But we did have a nice walk through the woods in FDR Park. It was clearly too dry. But I hadn’t been down in those woods in 10 years so it was nice to get back to some old stomping grounds. The mountain bikers still use the area like crazy and there are criss-crossing trails all over the sides of the hills which make hiking very easy and fun. Christy was pretty sure as the sun was setting that we were lost and sure to die out there, but I knew where the creek and the sun were, so it was no big deal. Sure enough we came out of the woods right by the car, living to hunt another day. Only I don’t know if I’m ever going to get another day.

I lamented my lack of success on a Facebook post and I think got more responses to that off hand comment than I ever did before. You see, when it comes to Morels, everyone’s got a theory. Joey Z. told me I shouldn’t be hunting with a plastic bag, but with a mesh or burlap sack so the spores from the Mushrooms could still fall to the ground and make more mushrooms. Good to know. Jeff Coble pointed me to an online forum where people across the country gather to talk about where the shrooms are and when. There was indeed an Iowa forum. And they were pretty much in consensus. We needed rain. Everything they were finding was drying up.

Much like the captains on Deadliest Catch, people are often happy to tell you all about the secrets they use to find the mushroom motherload. They’ll say what kinds of tree to look for, what side of the hill to search on, to look for moss on the ground, blah, blah blah, but no one EVER gives up their honey pot. If you’ve hit pay dirt on the hunt, you won’t even tell your mother where you found them, because you can bet your bottom dollar you’re going back in two days to pick it again. So you can freeze 20 pounds for the rest of the year, while I sit here writing about the mushrooms I can’t go get. I hope you like your festival posters! They cost me a plate full of buttery crusted fungus love.

So all I have right now is a very nice set of, I guess you’d call them, petrified morels that nature photographer Roger Dorneden brought me last week because I had written about him in the paper. They taunt me from the cluttered corner of my desk. I can’t eat them, I can just look at them and finish this edition of the paper. Hopefully, I can make up a fake excuse like a doctor appointment on Wednesday afternoon, the day after the paper is done, but one day before it hits the street, and get on the hunt. With any luck and grace of God, I’ll be cozied up to a new episode of Deadliest Catch with a steak and a pile of morels by the time you are reading this. But just in case, keep in mind I will work for shrooms.

there is only one thing that can improve the taste of morels. and that’s bacon.
Spring Farmers’ Market Opens
Saturday, May 1
City Hall, Downtown Dubuque
With the continuing popularity of Winter Farmers’ Market, some might overlook the fact that the spring and summer version, which has simply been known as “Farmers’ Market” for 165 years, is set to open the first Saturday of May. That happens to be May 1 this year. Open every Saturday, from 7 a.m. to noon, Farmers’ Market runs from the first Saturday of May through the last Saturday of October. Centered around City Hall at 13th and stretching down Iowa Street to 11th Street, the market has grown in recent years to over eighty vendors. Farmers, home gardeners, crafters and other potential vendors interested in registering for Farmers’ Market can pick up information including the 2010 Vendor Handbook at the Dubuque Main Street office, 1069 Main Street. For more information, contact market coordinator Laura Bertjens at (563) 588-4400.

Vintage Torque Fest
Farley Speedway
Saturday, May 1
Vintage hot rod enthusiasts should mark their calendars for Vintage Torque Fest, scheduled for Saturday, May 1 at the Farley Speedway in Farley, Iowa. A different kind of car show, qualifying Torque Fest hot rods will be allowed to make exhibition laps on the dirt track. Featured cars on display in the ballroom will include The Roswell Rod, The Asphalt Angel, Hiro-hata Mercury, and Blue Danube. Dennis Gage of Speed Channel’s “My Classic Car” and his video crew will be on hand taping an upcoming episode, as well as journalists from Ol Skool Rodz, Car Kulture Deluxe, and DicE Magazine. The event will also feature live music from five different bands, an exhibit of “kustom kulture” artwork, and a model-building contest for kids. For more info, see the April 15 issue of 365ink or visit www.vintagetorquefest.com.

One Particular Harbour
Grand River Center
Saturday, May 1
The Dubuque Phlockers, the local chapter of that unique Jimmy Buffet appreciation society known as “Parrot Heads” hosts One Particular Harbor 2010, Saturday, May 1 from 6 p.m. at the Grand River Center. A “Party with a Purpose,” One Particular Harbour is a fundraiser for Camp Albrecht Acres. The event will feature a silent auction, raffle items, food, drinks (of course) and live music by A Pirate Over 50 and Steve Cavanaugh, with the Cedar Island Band headlining. Founded in 2006, the Dubuque Phlockers are a group of individuals that not only enjoy listening to Jimmy Buffett music, but also a not-for-profit organization dedicated to performing charity fundraising and community service work in and around the Dubuque area (and having fun while doing so). In 2009, the group donated $8,000 dollars to Make-A-Wish of Iowa. Tickets for One Particular Harbour 2010 are $10 in advance, $15 at the door and can be purchased online at www.dbqphlockers.org, by calling 563-599-0991, or through any Dubuque Parrot Head Club member. Reserved tables are available for $110, which includes event tickets for eight.
Toot Your Own Horn
Grand River Center
Thursday, May 6
The Dubuque Area Chamber of Commerce is hosting “Toot Your Own Horn,” an area Business Expo on Thursday, May 6 at the Grand River Center. A Vendor Mixer will take place at 4 p.m. with the main event from 5 to 7 p.m. This year’s theme for the event is “Businesses are Stayin’ Alive!” “Toot Your Own Horn” brings together nearly 100 area businesses exhibiting in booths and providing samples of the products and services they have to offer. This event is open not only to Chamber members but also to non-members in the broader community. To reserve a booth space, call Barry Gentry at 563-557-9200, or email bgentry@dubuquechamber.com.

Puttzin’ Around Downtown
Friday, May 7
Downtown Dubuque
Dubuque Main Street invites area mini golfers to sign up their foursomes for the annual Puttzin’ Around Downtown mini golf outing, scheduled for the afternoon of Friday, May 7. Eighteen downtown area businesses will host a mini golf hole for the event, with the theme of “Dubuque-cky Derby” a send-up of the famous Kentucky Derby horse race. Expect to see jockeys and of course ladies should wear their best spring hats. To sign up your business as a hole sponsor or to sign up your foursome to play the course, visit Dubuque Main Street at 1069 Main, or call (563) 588-4400.

Fair Trade Festival
Sinsinawa Mound
Wednesday, May 5 - Saturday, May 8
The Sinsinawa Book & Gift Gallery will be hosting the third annual Fair Trade Festival, “You Have the Power to Change Lives,” Wednesday, May 5, through Saturday, May 8. Fair Trade items including chocolates, children and adult clothing, artwork, instruments, and accessories will be available. Visitors can sample coffee, register for door prizes, and shop special sales throughout the week. Since 2002, the Sinsinawa Book & Gift Gallery has offered Fair Trade products from Ghana, Ecuador, Peru, India, Kenya, Indonesia, Vietnam, Argentina, and other countries. Support Fair Trade. Hours are 10 a.m. to 5 p.m. daily except Sunday. For more information, contact Michelle Till at (608) 748-4411, ext. 849, or visit www.sinsinawa.org.

17th Annual Grand Pet Excursion
Saturday, May 15
Murphy Park
Dog lovers and supporters of the Dubuque Regional Humane Society take their dogs for a walk as part of the annual Grand Pet Excursion, Saturday, May 15. Walkers and their pets are invited to walk Grandview Avenue anytime between 9 a.m. and 1 p.m. The walk starts at Murphy Park and goes to the Grandview Firehouse and back. The family fun event features a pledged dog walk, a wide variety of vendor booths, and games for dogs and their owners, including the popular “Radar Run,” Agility, Best Costume and Trick contests, and new Owner/Dog Look-alike and Cutest/Ugliest Dog Contests. DRHS Lead Trainer Pete Murphy and his demo dog “Jeb” will provide an obedience demonstration. The event will also include a Tailgating Party from 10 a.m. to 1 p.m. with food, refreshments, and music by Massey Road. Pledge forms are also available at either Humane Society location. For more information, visit http://www.dbqhumane.org/upcomingevents/grandpetexcursion.cfm.

Children’s Spring Party
Sunday, May 16
Dubuque Arboretum
The Dubuque Arboretum hosts their annual Children’s Spring Party, Sunday, May 16 from 11 a.m. to 2 p.m. Children and visitors can meet and greet their favorite storybook characters and have some fun with make and take arts and crafts. There will be a variety of activities for kids and a special visit by American Trust’s Earny the Eagle, as well as Chester the Cheetah. Lunch will be available for purchase on the grounds. Children of all ages welcome and tickets are just a $1.00 donation per person at Dubuque Arboretum and Botanical Gardens, 3800 Arboretum Drive. For more information please call 563-556-2100, or visit dubuquearboretum.com.

www.Dubuque365.com
Festival Season Cometh

Despite a few dreary, rainy days the last week of April, we really can’t complain. It has been pretty nice spring overall. Still, more than a few of our readers are clearly ready for some warmer weather and all the fun summertime festivals that come with it. How do we know? We’ve already fielded queries about when this, our annual festivals and events calendar issue of 365ink would be available.

It’s understandable; Dubuque hosts some pretty great festivals and outdoor events, and in recent years there have been enough new festivals added to the calendar of “classics” that a person does need some sort of way to keep track of it all. That’s exactly why we introduced our annual spring festivals calendar issue a few years ago and why it continues to be one of our most popular issues.

Sure, you can count on 365 to bring you up to date on whatever festivals and events are right around the corner in each new issue of 365ink, and of course Dubuque365.com is always there when you’re looking for what’s going on tonight, tomorrow, or this weekend. And now we have Street-Jaw for up-to-the-minute information on what’s happening right now, conveniently mapped for you on your laptop or smartphone. But the festivals and events calendar is still a pretty darned handy thing to have on hand when you start planning those summer weekends. Whether it’s a possible camping trip, a project around the house, or trying to decide if you have to go to your second cousin’s wedding, knowing which Saturday Taste of Dubuque falls on can help you avoid silly mistakes like missing it. (Hint: Taste is always the first Saturday of August … or you can just check our calendar!)

So here it is: our annual festivals and events calendar (it’s actually in the centerfold). We suggest you pull it out and put it somewhere convenient for future reference. Thumbtack it to the break room bulletin board. Tape it to your basement beer fridge. Maybe keep a copy in the car. That way you’ll have a handy reference through the entire festival season.

And what a season the Dubuque-area festival calendar has become! From DubuqueFest, through America’s River, All That Jazz, Catfish, Fireworks, the Dubuque County Fair, Taste, Summerfest, Last Blast, Irish Hooley, and Riverfest, to Chili Cook-Off (to name but a few), the Tri-States knows how to party. A quick count of the various Friday and Saturday nights, Saturday and Sunday afternoons, and other assorted festival dates adds up to somewhere around 70 days out of the year you could be enjoying the fellowship of your community, usually with some good food, some entertainment, and quite often a cold beer or a glass of...
locally-produced wine. Granted, some of these days overlap or might be counted twice if there is more than one event occurring on the same date (hey, we said it was a quick count), but still, that's a lot of festival fun spread over five months.

Plus, that doesn’t even take into account the 15 or more Lunchtime Jams 365 hosts every Friday from DubuqueFest in May through early to mid-September (as a number of Jam dates overlap Friday evening festivals). Or the music that has been a regular feature of downtown’s Saturday morning Farmers’ Market that runs from the first Saturday of May through the last Saturday of October. Or the music at the Fountain Park Farmers’ Market, or any of the other area Farmers’ Markets.

The point is: there is plenty of fun stuff to do around this and the surrounding towns of the Tri-State area. And a lot of it is free! We just wanted to be sure you knew that, and also make it easy for you to keep track of. It’s what we do. In fact, we founded 365 almost ten years ago because we got tired of hearing people say, “There’s nothing to do in this town.” We knew it wasn’t true then and it certainly isn’t true now. (You’re holding the proof in your hands.)

So go dig out the lawn chairs, the coozies, and coolers. Buy some new sun block and maybe a new sport shirt or a cute summer outfit. The summer festival season is right around the corner. Let’s celebrate!
Abbamania!
Dubuque Symphony Pops
Saturday, May 1
Five Flags Arena
The Dubuque Symphony Orchestra presents a pops concert sure to excite all ABBA fans. A recreation of the “look and sound” of a concert by ABBA, the show will feature Abbamania, a four-piece tribute to the ‘70s super-group, with full orchestration by the Dubuque Symphony Orchestra. The combined ensemble will perform 18 of ABBA’s hits, including “Mamma Mia,” “SOS,” “Super Trouper,” “Take a Chance on Me,” “Waterloo,” and “Dancing Queen.” The concert is scheduled for 7:30 p.m., Saturday, May 1 at the Five Flags Arena.

A variety of ticket options are available for the show, including a dinner package. For dinner or dessert tickets, call the Dubuque Symphony Orchestra office at (563) 557-1677. For more information, visit www.dubuquesymphony.org.

Art Market Dubuque,
Call to Artists
Applications due May 15
Applications are now available for Art Market Dubuque, an opportunity for artists to exhibit and sell artwork on 8 Saturdays through the summer. Located along the scenic Mississippi River Walk in the Port of Dubuque, Art Market Dubuque will feature a rotating selection of artwork for sale from between 20-35 vendors, from 1-6 pm, July 17 to September 11, 2010. Art Market will also feature live music, a children’s art tent, art demos, theater performances, food and drink. A partnership between Dubuque Art Center and the Dubuque CVB, info and online application is available at www.dbqartmarket.com.

Mid-Life! The Crisis Musical
Run Ends May 2
Bell Tower Theater
The first musical of Bell Tower Theater’s 2010 season, Mid-Life! The Crisis Musical by Bob Walton and Jim Walton, which opened April 16 will run through May 2. A wacky musical, Mid-Life! takes a comic look at the “age old” conditions and situations faced by those of us reaching middle-age. Directed by Bell Tower Theater Artistic Director Sue Riedel, the production stars Megan Gloss, Lorie Foley, Joanne Hillery, Chris Becker, Scott Mattison, John Woodin with accompaniment by Patti Giegerich and percussion by Ric Jones. Bell Tower Theater is located in Fountain Park at 2728 Asbury Road. Performances are Thursday evenings at 7:30 p.m., Friday and Saturday evenings at 8 p.m., and Sunday afternoons at 3 p.m. For information and to purchase tickets call 563-588-3377 or visit www.belltowertheater.net.

The Dubuque Chorale
The Music of Gypsies, Tramps and Thieves
May 14 and 16
Westminster Presbyterian Church
The Dubuque Chorale, under the direction of Dr. Robert Demaree presents its spring concert “The Music of Gypsies, Tramps, and Thieves,” Friday, May 14 at 7:30 p.m. and Sunday, May 16 at 3:00 p.m. at Westminster Presbyterian Church, 2155 University Avenue. The program will include selections from Brahms, Schumann, Bizet, Verdi and others, all in celebration of Gypsies, tramps and thieves. The performance is free, as no tickets will be sold, though a goodwill offering of $12 is suggested. For more information, visit http://www.DubuqueChorale.org.
in college, i majored in underwater basket weaving and javelin catching.

Cindy Schave with the Midwest Basket Guild
Outside The Lines Art Gallery
Opening Reception Friday, May 7

Outside the Lines Art Gallery typically showcases the artwork of two complementary artists at their bi-monthly special exhibits, but for the months of May and June, Outside the Lines presents an exhibit of pastels by Platteville artist Cindy Schave alongside four basketmakers from the Dubuque chapter of the Midwest Basket Guild. Regina Riley, Jeannie Dudley, Sandy Michalik and Toni Klingler. OTLAG owners Stormy Mochal and Connie Twinning will host an opening reception for the show, scheduled for Friday, May 7 from 7 to 9 p.m., providing guests with an opportunity to meet all five artists. As always, the casual reception is free and open to the public. The exhibit will be on display through June.

Platteville, Wisconsin artist Cindy Schave draws inspiration from nature for her pastel drawings. "Time spent in the natural world is what most enriches my life and informs my creative work," she writes in an artist statement. "Whether traveling the upper Midwest and western Great Lakes regions, vacationing or camping with family and friends, or simply taking a solitary walk, I find myself ever watchful for the subtle beauties that the infinite world offers. Bringing my love of the landscape to my paintings, I seek to capture its essence through interpretation of the shapes, textures, colors, and memories of place that fill my being."

Schave, who has operated her own custom framing business since 2004, prefers pastel as her medium of choice. "Though I have worked in many art mediums, pastel remains my favorite," she says. "The tactile nature of direct contact between my hand and the stick of pastel plays nicely with my elemental love of drawing, while its immediacy of color allows me the freedom to work in a multi-layered technique sans the drying time required of other mediums."

The Midwest Basket Guild, originally founded in 1998 as the Iowa Basketmakers Guild is a group dedicated to the craft and appreciation of "traditional American basketry." Galena basket weaver and gourd artist Toni Klingler has been making baskets for 15 years. She started weaving basket-like rims on gourds about 5 years ago, creating hybrid decorative pieces, which sometimes incorporate natural items she finds during walks through the woods.

Basketmaker Sandy Michalik was a middle school/junior high school mathematics for 34 years, but over twenty years ago, she took some basket weaving classes offered by NICC. "I have been hooked since then," she reports. Like Toni Klingler, Michalik regularly attends basketmaking conferences to learn new techniques. Michalik notes that baskets can range from utilitarian to artistic. "My favorite types are Nantucket style baskets and Quaker black ash baskets," she says, "however, I do work with rattan and have tried pine needles, tapestry, and other natural materials."

Regina Riley weaves pine needles into unique baskets. "I taught myself to coil pine needle baskets 19 years ago," explains. "Since I have always had a needle and thread in my hands coiling is just another form of sewing. I encourage students to use other natural materials, which is another reason for my enjoyment of this form of basketry." Riley, who has taught basket weaving in six Midwest states is now exploring native American techniques known as the Cherokee Double Wall style and the Oklahoma Cherokee Double Wall style.

A retired high school visual arts teacher Jeannie Dudley taught at North Linn Community Schools for 33 years. With an MA in fiber arts and education, Dudley has been a basket weaver for 25 years. Since her first basket class at the Amana Colonies, Dudley has woven over 2,300 baskets, many incorporating her own designs. She also creates hand-tied brooms in her home weaving studio where she had-dyes her own reeds and offers basket weaving classes.

Outside the Lines Art Gallery is located at 409 Bluff Street (the corner of 4th and Bluff Streets) in historic Cable Car Square. Hours for the gallery are Tuesday through Saturday, from 10 a.m. to 5 p.m., closed on Sundays and Mondays, though summer hours will begin Memorial Day weekend: Monday through Saturday, from 10 a.m. to 5 p.m., and Sunday, 11 a.m. to 4 p.m. For more information, call (563) 583-9343, or visit: www.otlag.com.
In this issue of 365ink we celebrate the ladies, most notably, the ones we call Mom. But really, there's fun here for everyone out there flaunting two x chromosomes. While Celebrate You last month was just about the be all, end all of women's events, it's clear with what we've collected here, that treating the ladies right has no season (though Mother's Day doesn't hurt the equation). Check out the fun recreational, shopping, educational and dining events that are taking place in the first week of May, and then pick up the phone, or nudge someone you love to pick up the phone and treat yourself to one or more of these fantastic entertainment opportunities.

Marching for Maria House / Trotting for Teresa Shelter
May 1, 2010, Clarke College Kehl Center
Before we get to the pampering, lets do something for the ladies who don't have it as good as we do. Get ready for the 5th Annual “Marching for Maria House” and “Trotting for Teresa Shelter” 5k event on Saturday May 1, 2010. This event is a fun way for individuals of all ages, families and teams to get some exercise and raise money for Maria House and Teresa Shelter on the comfortable indoor track at Clarke College Kehl Center. Last year almost 400 people participated in this 5K run / walk and raised about $17,000 net profit for homeless women and children. Free admission. For more information, visit http://www.openingdoorsdbq.org.

Mother’s Day Shopping & Ladies Night Out
Tuesday, May 4, 5:00pm - 8:00pm
Char O’Brian's 301 N. Main Galena Illinois
Char O’Brien’s. Check out handmade floral arrangements from Nikki at Bough Frau. The ladies will be here from Studio One salon and enjoy homemade bath products from Grandma’s Remedies. Amelia will have the latest jewelry from Silpada & Tammy will be bringing the trendiest fashions from The Clothes Bin. Gift Certificates will also be available at many booths and there will be door prizes. The best part... it’s free!

Ladies Night Out
Wednesday, May 5th from 6:30-8:30 p.m.
L. May knows how to treat the ladies and treats definitely on the menu this night. Discover fashions and accessories by B.B. Mak of Chicago and Spring gifts from Green Girls. $20 ticket includes food and drink. Space limited to 45 this year and filling fast. E-mail dining@lmayeatery.com or call 563.556.0505 for reservations.

Professional Women's Power Lunch
May 6, Grand River Center - Noon - 1:30 p.m.
Networking is a valuable tool that is crucial for expanding both business and personal connections. How can you make the most of the numerous networking opportunities that are available to you? On May 6th at the Grand River Center Pam Hillary of Kneading Minds will help us with tips and tricks for successful networking! Join other area business women for this networking and informational event. $15 for Chamber Members, $25 for other guests. Register online at www.dubuquechamber.com.

Shalom Mother's Day Event
Thursday, May 6
A special pre-Mother's Day celebration titled ‘Joyce and the Thoroughly Modern Millies’ will be held from 6:30 to 8:30 p.m. on Thursday, May 6 at Shalom Retreat Center. The evening will begin with a delicious homemade dinner. Following the meal, Joyce Connors, 3rd Ward-City of Dubuque City Council member, and her daughters/daughter-in-law (Paula Connors, Jill Connors, Amy Connors and Jennifer Hill) will share how they live their belief that there are lots of ways to be family. Treat your mother, daughter, sister, grandmother mom, i’m taking you out for brunch. can i borrow $40.
and/or whoever fits those roles in your life to an evening of fun, food and inspiration. The cost to attend is $20 for adults and $10 for girls (age 12 & under) for the dinner and program. To register, call Shalom at 563/582-3592. Registration deadline is noon, May 3. Shalom Retreat Center is located at 1001 Davis St., Dubuque, IA.

Mothers’ tribute at Mound Friday, May 7
Sinsinawa Mound Outreach has a special event planned to honor mothers. Join us for “Does God Like to Shop?” Friday, May 7, noon-3 p.m., featuring a noon lunch followed by a program and style show highlighting Fair Trade items from the Sinsinawa Book & Gift Gallery. Sam Kaufman will present a program based on Paul’s letter to the Ephesians that explores the ways God cares for, protects and blesses us. Kaufman is a Christian singer, songwriter, and storyteller. The registration deadline is noon May 4, and the fee is $20. For more information or to register, call Guest Services at (608) 748-4411.

Mother’s Day Brunches
Undoubtedly, this is a woefully incomplete list, but it'll get the ideas stirring. This is one of those ways to show mom you love her that just happens to feed you too!

L. May Eatery
L. May Eatery open for special Mother’s Day hour son Sunday, May 9th from 11 a.m.- 8 p.m. featuring a special Mother’s Day menu all day. Reservations can be made online or by phone at 563.556.0505. If you’ve even been to L. May, you know there’s just a unique vibe in the room that always tells you something special is going on.

D’s Place
D’s Place knows great home cooking. They also know how to lay out a buffet. Put them together and you’ve got a Mother’s Day spread to envy. The meal is served from 10:30 a.m. to 3:30 p.m., a little later than most other buffets on Mother’s Day for those of you who might be on a different schedule.

House of China Buffet
If breakfast type fare is not doing it for you, there’s always the wonderful buffet at the House of China, featuring a spread of extra special delights just for Mother’s Day from 11 a.m. - 2:30 p.m. Let the flavors of the east be the way you tell mom she’s something special, or if you are the mom, you can drop a not-so-subtle hint.

Grand River Center
The massive Grand River Center Mother’s Day Brunch returns. Sunday, May 9, from 10 a.m. - 2 p.m. Cost is $17.95 for adults and $8.95 for children 10 and under. Call 563-690-4500 after April 4th to RSVP. The menu would take up the rest of the paper, so suffice it to say that this one is a monster... with the potential for a great view!

Mother’s Day Brunch at Fried Green
Treat your mom and yourself to a scrumptious brunch at Fried Green. Their buffet features carved prime rib, chicken piccata, shrimp, smoked salmon, breakfast favorites... who needs a buffet? bucket of bacon, bucket of waffles... done!
and more. The Brunch Buffet is $17.99 for adults and just $7.99 for children. Mom might like the build-your-own Bloody Mary bar. Brunch Seating 10 a.m. - 3 p.m. - Reservations suggested. Dinner Menu Served 5 p.m. - 8 p.m. 815-777-3938.

Timmerman’s Supper Club
It’s would make sense that the best place to go for Mother’s Day is simply the best place to go on any Sunday for brunch. Timmerman’s is pretty much famous for their Sunday Brunch buffet featuring such fare as an omelet bar, 20 salads and more. A stellar view of the river and a river of food from 10 a.m. - 2 p.m.

Pepper Sprout
The fresh midwestern cuisine from Pepper Sprout always floors your taste buds. Now imagine that joy for brunch on Mother’s Day. If you’re looking for a cut about the usual fare, you’ve found the right place. You and mom are both going to need a nap. Serving 10 a.m. - 2 p.m., Reserve your seats at 563.556.2167.

Dancing with the Stars Dubuque Style-
Saturday, May 22, 6 - 9:30p.m.
Grand River Center
You’ve seen the TV show and now is your chance to see Dubuque’s stars in action. In this impressive lineup you will see a hospital CEO, a television news reporter, a bank president, a restaurant owner and more-competing for the winner’s trophy. Each contestant will be paired with their instructor lottery style as well as the dance they will learn for the competition. The audience will help decide the winners along with the judges score. Your ticket will include heavy hors d’oeuvres, beer and wine. Cocktail at 6 p.m. with the event at 7 p.m. Music provided by: Hunter Fuerste and his American Vintage Orchestra. Dance coaches provided by: Ballroom by Jennifer. Chamber Member Rate: $40.00 Not-Yet Member Rate: $50.00.
Warehouse Art Gallery Presents:  
Jan Ketza Harris  
Opening Friday, May 14  
The Warehouse Art Gallery hosts a new exhibit for the months of May and June, featuring Warren, Illinois painter Jan Ketza Harris. An opening reception for the exhibit, scheduled for Friday, May 14 from 6-10 p.m. will provide guests with an opportunity to meet the artist. Free and open to the public, the reception will include wine samples from Park Farm Winery, and home-brewed beer samples from the Bluff Street Brew Haus.

For her Warehouse Art Gallery exhibit, painter, jewelry artist, and owner of Galena Beads, Jan Ketza Harris, will be showing a series of abstract paintings inspired by American landscapes. "I traveled across the States for many years, exhibiting at art shows all over the country," Ketza Harris explains in her bio. "With the traveling, I often wondered as I looked at the landscapes, 'What would that look like with a giant wash of colors coming down that hillside?' This is what an artist does, they think outside the box. I had hours of drive time traveling and needed to keep my mind in a creative state."

Ketza Harris took her inspiration back to the studio to develop a technique that could recreate what she imagined. "In my studio I experimented with this idea over years, and in the late '90s, developed this art technique which I call 'Controlled Chaos,'" she explains. "The canvas is not stretched, but floating in the air, supported by platforms. I create nooks and valleys and pour paint down my imaginary hillsides. Then, like a force of nature, water is thrown along side chosen colors to mimic erosion. Paintbrushes are not used. There is a state of mind I have to be in to create these images. There is a feeling of happiness, peace, and calm before I will even begin. If I am not, the canvas is not successful."

The Jan Ketza Harris exhibit will be on display from May through the month of June. The Warehouse Art Gallery is open Monday through Saturday from 10 a.m. to 5 p.m., and Sunday from 12 to 4 p.m., or by appointment. The gallery is located at 1079 Elm Street, at the east end of the warehouse building. Guests can enter through the Resa James Home entrance. For more information, visit http://warehouseartgallery.com/, or call 553-590-1367.

Dubuque Museum of Art  
Renaissance Faire  
May 22-23  
YMCA Union Park  
The Dubuque Renaissance Faire, a fundraiser for the Dubuque Museum of Art returns for its third year in a new location, the Union Park YMCA Camp at 11764 John F. Kennedy Rd. Scheduled for the weekend of May 22-23 from 10 a.m. to 5 p.m., visitors can meet the King and Queen, watch swordplay, jugglers, and minstrels, and shop the marketplace for a range of goods and dine on turkey legs and other delectable food. This year introduces Joust Evolution, a display of medieval competition between armored knights on horseback as they clash in combat. For more information, visit www.dbqart.com.

Please join us for our  
Mother’s Day Brunch!  
Sunday, May 9  
from 10 am to 2 pm  
Pepper’s Sprout  
Now serving lunch Tuesday through Friday!  
LUNCH  
Tuesday - Friday 11:30 am - 2 pm  
DINNER  
Tuesday - Thursday 5 pm - 9 pm  
Friday & Saturday 5 pm - 10 pm  
378 Main  Dubuque  563.556.2167  PepperSprout.com
The long-running saga of Ghostbusters 3, which has been in development hell since 1991, has gotten even more complex. While the script is now in the rewriting stage, and star Harold Ramis has said that a 2012 release is targeted, Sony Pictures is now reportedly looking to sack director Ivan Reitman and hire a new, young helmer. Hey, Juno and Up in the Air were pretty good ... is his son, Jason, available?

The trend continues: Paramount Pictures has announced another installment in the supernatural horror series, “The Ring,” and, of course, it’s going to be shot in 3-D. Titled Ring 3D, the script is reported to be angled at teens, and will have little connection to the earlier films in the franchise. Does anyone really want another one of these?

Mike Myers reports that work is still progressing on a fourth entry in the Austin Powers comedy franchise, but says that scheduling difficulties have been the source of delays. One might think that Myers’ horrible track record over the last several years (The Love Guru, anyone?) might be a bigger reason.

Ridley Scott, who just recently made a sequel to Gladiator and called it Robin Hood, says that the fourth draft of a prequel to Alien is sitting on his desk and he’s ready to start shooting it this year. Scott says that there will be two films, shot in 3-D, and the aliens will be somewhat redesigned to reflect an earlier stage of their evolution. A late 2011 or mid-2012 release is targeted.

Disney / Pixar has announced its 2012 slate, and for the first time in its history, Pixar will release two films in theaters in the same calendar year. Brave, which follows a princess who wishes to become an archer, will launch in June 2012, while Monsters Inc. 2 will hit theaters in November — almost eleven years to the day after the original was released.

Several sources are reporting that Warner Bros. Pictures has targeted July’s San Diego Comic-Con to announce a third entry in Christopher Nolan’s Batman series. Cinematographer Wally Pfister, who shot both Batman Begins and The Dark Knight, has already told a magazine that he and director Christopher Nolan have no desire to make the film in 3-D, but they have discussed filming entirely in IMAX. The July announcement will likely comprise the title, some casting and a release date.

Let the blockbuster season begin!

With the world now aware of his dual life as the armored superhero Iron Man, billionaire inventor Tony Stark (Robert Downey Jr.) faces pressure from the government, the press, and the public to share his technology with the military. Unwilling to let go of his invention, Stark, along with Pepper Potts (Gwyneth Paltrow), and James “Rhodey” Rhodes (Don Cheadle) at his side, must forge new alliances and confront powerful enemies. Enter the revitalized career of Mickey Rourke as Ivan Vanko, who creates an alternate and powerful persona known as Whiplash in order to exact revenge on the Stark family once and for all. With the arrival of his shady new assistant (Scarlett Johansson), and persistent recruitment attempts from S.H.I.E.L.D. director Nick Fury (Samuel L. Jackson), Stark needs all the help he can get in order to overcome the obstacles.

The fun starts May 7th. Regardless of reviews, you know we’re all going to go see it, so we’ll see you the movies!
Mississippi Moon Bar Live Music  
Diamond Jo Casino  
Mummies, Idols, and Allies  
The festival season isn’t here quite yet, but there’s still a party going on and a lot of great music at the Mississippi Moon Bar at the Diamond Jo Casino. This May, the Mississippi Moon Bar is invaded by a range of musical artists: Mummies, Idols, and Allies. Here’s the scoop.

**Here Come The Mummies**  
Saturday, May 08, 8 p.m.  
Ancient Egyptian (by way of Nashville) funk and R&B band Here Come the Mummies come to Dubuque to rock the Mississippi Moon Bar on May 8. A Bob and Tom show favorite, Here Come The Mummies perform a surprisingly tight mix of groovy funk, rhythm & blues, and Latin dance that will keep you dancing as much as the silly lyrics will keep you laughing. As an example, their promo reads: “For years, scholars of the ancient world have wondered what became of the lost nomadic tribe officially referred to as Expleticus Deletedicus. Then, during a dig in 1922, it was discovered that “They had rocked all the ancient empires of Earth down to the grizound. They rocked Atlantis so hard, y’all, it ain’t never been found.” More undead than Dick Clark, and cursed with the funk of five thousand years.” A rare mixture of guys who can play the heck out of their instruments, but don’t take it too seriously, Here Come The Mummies clearly like to have good time and get some serious jamming on. While most of the $37 reserved seats are sold out, there are plenty of $27 general admission tickets available and the dance floor will be open!

**Jordin Sparks**  
Friday, May 14, 8 p.m.  
Sixth season American Idol winner, and now Grammy-nominated and American Music Award-winning pop star, Jordin Sparks, will bring her multi-platinum-selling pipes to the Diamond Jo’s Mississippi Moon Bar May 14. The youngest Idol winner ever, Sparks parlayed her victory into a record deal with 19 Recordings/Jive Records. Her self-titled debut has sold over two-million copies worldwide on the strength of hit singles like, “Tattoo”, and “No Air”, a song with four-million digital downloads, the most by any American Idol contestant. Sparks’ follow-up album Battlefield released last July has already sold more than a million copies with the single of the same name making it into the top 10 on the Billboard Hot 100 chart. Her second single from Battlefield “S.O.S. (Let the Music Play)” was Sparks’ first song to top the US Billboard Hot Dance Club Play making it her first U.S. number one single. While just a few of the reserved table seats ($50) are still available (and going fast!), there are still some reserved seats on the floor and mezzanine ($40) and some mezzanine standing ($30) and general admission ($25) tickets still available. Tickets can be purchased at Diamond Jo Casino’s Diamond Club or on line at www.diamondjo.com.

**Arch Allies**  
Saturday, May 15, 8 p.m.  
The Mississippi Moon Bar asks you, “Why settle for one tribute band when you can see three?” That’s what you get with Arch Allies a tribute act performing the greatest hits of three of the late ’70s and early ’80s biggest and most popular bands: Journey, Styx, and REO Speedwagon. The Minneapolis-based Arch Allies has been voted best Minnesota tribute band, no small feat when performing material by three of the most challenging bands to cover. With the enduring popularity of Journey, Styx, and REO Speedwagon, it’s no surprise that many of the $15 reserved tickets are sold out. Still there are $10 general admission tickets available at Diamond Jo Casino’s Diamond Club or on line at www.diamondjo.com.
I bought my dream car with my Freedom Line. —Kathy Canfield

American Trust gave Kathy Freedom to buy what she wanted. Use the equity in your home to enjoy the fruits of your labor now! Access your Freedom Line instantly with Internet banking, and at any time lock up a portion of your line at a fixed rate to pay off faster. Call today or apply online.
Dubuque365 Lunchtime Jams • Fridays, May 21 - Mid-September
DubuqueFest • May 21-23
Dubuque Renaissance Fair, Union Park/YMCA Camp • May 22-23
True Music Kickoff to Summer • Mighty Short Bus, Love Monkeys • Friday, May 28
Jammin' Below the Dam, Bellevue, IA • Friday, May 28
Iowa Public Radio Blues Cruise • Bob Dorr & the Blue Band • Friday, June 4
Music in the Vineyards, Tabor Winery
Sundays: May 30, June 6, 20, July 4, 11, 25, August 8, 22, Sept. 5
Downtown Friday Night, Dyersville • Ziegfried Underground • Friday, June 11
Jammin' Below the Dam, Bellevue, IA • June 11
America's River Festival • Blood, Sweat & Tears, Three Dog Night • June 11-13
Music in Jackson Park • Sunday, June 13
Music in the Gardens, Dubuque Arboretum • Sundays: June 13 - July 25
Dubuque...and All That Jazz! • Orquesta Alma Mba • Friday, June 18
Caftish Festival • Boxcar, Mississippi, Free 4/Haulin', Massey Road • June 18-20
Great Galena Balloon Race, Eagle Ridge Resort and Spa • June 18-20
Dubuque Symphony Orchestra Independence Pops • Saturday, June 26
Colts Music on the March • Wednesday, June 30
Dubuque Jaycees / Radio Dubuque Fireworks on the River • Friday, July 3
Bellevue Heritage Days • July 3-4
Mathias Ham House Ice Cream Social • Sunday, July 4
Downtown Friday Night, Dyersville • Pirate Over 50/ Mississipi • Friday, July 9
"You Don’t Know Jack" Poker Run • New Diggins • Saturday, July 17
Asbury Music in the Park • Saturday, July 10
Mud Lake Bluegrass Festival • Henhouse Prowlers • Sunday, July 11
Music in Jackson Park • Americana Brass Band • Sunday, July 11
Dubuque...and All That Jazz! • The Business • Friday, July 16
Eastern Iowa Wine Festival, Black Horse Inn, Sherill • Saturday, July 17
Jammin' Below the Dam, Bellevue, Friday, July 23
Road Ragin' Hot Rod Show, Sandy Hook Tavern • Saturday, July 24
Dubuque County Fair, July 27 – August 1
Mud Lake Bluegrass Festival • Jypsi (Carter Family) • Sunday, July 25
Rock N' Soul Reunion/RAGBRAI • Coupe DeVille • Saturday, July 31
Rock-n-Roll Rewind, Courthouse • August 6-7
Taste of Dubuque • Saturday, August 7
Mud Lake Bluegrass Festival • Silly Willies/Cosmo Billies • Sunday, August 8
Wingfest, East Dubuque • Rocketeers & More • Saturday, August 14
Music in Jackson Park, Sunday, August 8
Summerfest Dubuque • The R Factor • Friday, August 13
Downtown Friday Night, Dyersville, Easy Street • Friday, August 13
New Diggins Music Festival • August 13-15
Dubuque...and All That Jazz! • Chicago Rhythm & Blues Kings • Friday, August 20
Summer’s Last Blast, Town Clock • Love Monkeys, Johnny Trash • August 27-28
Irrish Hooley • Red Hot Chilli Pipers, Seven Nations • Saturday, August 28
Port of Potosi Brewfest • Saturday, August 28
Dubuque...and All That Jazz! • Andrew “Junior Boy” Jones • Friday, September 3
Grapestomp, Park Farm Winery • Bob Door & The Blue Band • Sat., September 4
Riverfest • Lonely Goats & more • September 10-12
2010 Dubuque Dragon Boat Festival • September 10-12
Platteville Dairy Days & Historic Encampment • September 10-12
Tabor Vineyard Harvest Party, Bob Door & The Blue Band • Sat., September 18
Octoberfest • Saturday, September 18
Chili Cook-Off, Saturday, October 2
Galena Country Fair • October 9-10
SEE DETAILS FOR EACH EVENT ARE ON THE BACK OF THIS POSTER!
Cathfish Festival, Essex, Mississippi, Free-Ticket Zone, June 18-20
Dubuque Symphony Orchestra Independence Pop- Ulster, Iowa, June 25
Music in the Vineyard, Tabor Winery, 6:30 p.m., Friday, July 9
Dubuque Symphony Orchestra Independence Pop - The Tabor Home, 6:30 p.m., Saturday, August 7
Encampment • September 10-12
Dubuque’s Bicentennial "Parade of the Port," Saturday, July 24, 10 a.m.
Mud Lake Bluegrass Festival • September 11-12
Festival of the Arts • October 14-16
Dubuque County Fair • September 23-27
The Dubuque County Fair transforms McDonald Park (at the Alliant Amphitheater in front of Saratoga Springs) into a riverfront music fest for the feature performances by Catch III in the afternoon and oldies rock-n-roll of Dubuque Rock Ventures on the riverfront. A feature of food, fun and live music, the event includes food, games for kids, and water ball fights on the Alliant Amphitheater stage.

Dubuque, top 50
Dubuque offers a wide variety of family-friendly events featuring a different style of music for each concert.

Sundays, June 13 - July 25
Free afternoon concerts. The July installment features the classic tunes of David Benedict's American Brass Ensemble.

Music in the Park, Jackson Park, Free-Essex, Iowa, July 11
Each Sunday, you can catch all kinds of musical entertainment at the free concerts at the famous David Benedict’s American Brass Ensemble.

Music in the Gardens, Des Moines Art Center, June 17-July 15
Sponsored by the Des Moines Art Center, the free summer concert series features a wide variety of musical entertainment in the beautiful surroundings of Des Moines Art Center. Bring lawn chairs or blankets and your own picnic of Dubuque’s Arboretum. Bring lawn chairs or blankets and your own picnic of Dubuque’s Arboretum. Bring lawn chairs or blankets and your own picnic of Dubuque’s Arboretum. Bring lawn chairs or blankets and your own picnic of Dubuque’s Arboretum. Bring lawn chairs or blankets and your own picnic of Dubuque’s Arboretum.

New Digging Music Festival • October 16
The First Annual New Digging Music Festival in New Digging, Oklahoma celebrates the entire weekend of live, free music, live music, and fun, plus a few park activities to test your musical knowledge and taste for roots of folk music bands and visiting artists.

Dubuque...and All That Jazz
Dubuque...and All That Jazz
Connor’s Family Fun Center, 205 E. 2nd Street, Dubuque.
Dubuque...and All That Jazz
Dubuque...and All That Jazz
Dubuque...and All That Jazz

8th Annual Grand Galena Balloon Race
The free afternoon concerts in Jackson Park are held on the second Sundays of summer months, celebrating the diversity of one downtown Dubuque’s North-end neighborhoods. The best friend-friendly event features a different style of music for each concert.

Asbury Music in the Park
Asbury Music in the Park
During the summer, Asbury Music in the Park features free afternoon concerts. The July installment features the music of Easy Street.

Dubuque Renaissance Fair, Friday / Saturday, May 28-29

Dubuque Jaycees / Radio Dubuque Fireworks on the River
Dubuque Jaycees / Radio Dubuque Fireworks on the River...The Colts Music on the March
The last All That Jazz of the year! The September edition, which always offers a great line-up of bands and more information, contact the Mud Lake Bluegrass Society at (563) 532-1522.

Dubuque Dragon Boat Festival September 12-13
The annual Dragon Boat Festival transforms McDonald Park into an aromatic chili cook-off with over 20 hot air balloons, two races, a tractor pull, a demolition derby, fire dept. water fights, car show, 4-H fair, stock car races, a car, tractor pull, a demolition derby, face painting, fun food, and fun for everyone – so much it takes nearly a week to fill it all. This year the festival rock music, a perfect spot for all the festivities of America’s National Day! Bring your own food, and enjoy live music.

Dubuque Renaissance Fair, Friday / Saturday, May 28-29

Dubuque's Bluff Street into an aromatic chili cook-off with over 20 hot air balloons, two races, a tractor pull, a demolition derby, fire dept. water fights, car show, 4-H fair, stock car races, a car, tractor pull, a demolition derby, face painting, fun food, and fun for everyone – so much it takes nearly a week to fill it all. This year the festival rock music, a perfect spot for all the festivities of America’s National Day! Bring your own food, and enjoy live music.

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The Bank Gets Its Reggae On

Reggae fans take note: The Bank Bar & Grille brings reggae to Dubuque with its signature style of South Cali reggae-rock fusion. Any Sublime fan who has seen this band can vouch for the show, but here’s what the Chicago Tribune said about the band, “Secondhand Smoke is proving itself to be the best tribute to Sublime on earth.” A lot of bands cover Sublime, but Second Hand Smoke, with singer Chris Gelbuda channeling the late Bradley Nowell pretty much nail it.

Secondhand Smoke
Saturday, May 1
Chicago-based Sublime tribute trio Secondhand Smoke returns to rock The Bank with their signature style of South Cali reggae-rock fusion. Any Sublime fan who has seen this band can vouch for the show, but here’s what the Chicago Tribune said about the band, “Secondhand Smoke is proving itself to be the best tribute to Sublime on earth.” A lot of bands cover Sublime, but Second Hand Smoke, with singer Chris Gelbuda channeling the late Bradley Nowell pretty much nail it.

Natty Nation
Saturday, May 8
Madison’s favorite roots reggae band, the award-winning Natty Nation make the trip south to Dubuque to bring some deep grooves and positive vibrations to The Bank. Led by singer Jah Boogie, Natty Nation blends the best of rock, reggae, funk, dancehall, and dub into their own original mix of music. With four studio albums, a compilation of live recordings, and too many Wisconsin Area Music Industry (WAMI) Awards to list here, 2010 marks the band’s 15th year together. In recent years, bass player and singer Jah Boogie has sometimes passed along the bass to backing band members, allowing himself more time to rock the mic. But whether he’s doing it himself or spreading the love to the rest of the band, the groove is always deep and authentically roots reggae. Once again, dancing shoes are suggested.

Mark your brand new 2010 calendars for... Friday, May 7 for the folk, blues, jazz, and roots rock of One Hat Band, Friday, May 14 for the jazz accompanied flowpoetry of Venice Gas House Trolley, Friday, May 21 for the Lonely Goats (following DubuqueFest reggae band Public Property), Saturday, May 29 for the acoustic pop hip-hop of Mike Droho and the Compass Rose, and Saturday, June 5 for the eco-folk and rock of Jon “Hawkman” Stravers’ Big Blue Sky.
Lol. Anyone who uses Facebook, Twitter, or text messages probably sees the abbreviation at least a dozen times a day. It's doubtful that most who type “lol” are actually “laughing out loud,” but what if they were? They would probably feel not only happier, but healthier too, and those around them just might feel better as well. This is the belief behind the practice of Laughter Yoga and the benefits of a good laugh are celebrated each spring with World Laughter Day.

Celebrated around the globe the first Sunday of May, World Laughter Day will occur Sunday, May 2 with Certified Teacher of Laughter Yoga Patrick Sterenchuk leading the local “group giggles” at Fountain Park Event Center on Asbury Road. Dubuque’s Sixth Annual Celebration of World Laughter Day will start at noon on Sunday, but Patrick encourages all participating chucklers to arrive a bit early to “meet other amazing people.”

An annual event created in 1998 by Dr. Madan Kataria, founder of the worldwide Laughter Yoga movement, World Laughter Day is a celebration of world peace through laughter. Neither religious or political in nature, the movement brings together local communities to enjoy the healing and harmonizing effects of laughter. There are now more than 6,000 Laughter Clubs in existence in more than 65 countries. Since Patrick led the first local Laughter Day (which drew an estimated 20-30 people) six years ago, the event has drawn 75-100 local laugh enthusiasts each subsequent year. Everyone and anyone is invited to join the celebration.

Laughter Yoga reportedly “improves physical, mental, social and spiritual wellbeing by instantly reducing stress, strengthening the immune system, fighting depression and creating a strong sense of community.” I tell my students that laughter heals from within,” notes Sterenchuk, “and that is also where peace begins.” Participants need not know any yoga poses or even have a great sense of humor. Laughter Yoga starts with simulated laughter and then inevitably moves into real laughter.

Anyone who enjoys a good belly laugh understands the immediate benefits to their personal mood and emotional/physical state. But what they might not realize is the broader benefits of laughing in their community. “This has a bigger impact than just the folks who come to the event, because these folks will leave World Laughter Day in a better state of being and this will be reflected in their interactions with others,” explains Sterenchuk, “We can see how someone who has been taking care of themselves is going to be kinder, more patient, more likely to look for the good in others, more likely to be healthy and happy.”

The Dubuque celebration of World Laughter Day will occur in the front parking lot of Fountain Park on Asbury from noon on Sunday, May 2. In the event of inclement weather, the celebration will move inside to the Inspirit Institute, located in the Cove Building of Fountain Park. If folks have questions, they are free to call me at 563-580-9779.

Patrick Sterenchuk is a Certified Teacher of Laughter Yoga and one of more than 80 students of Dr. Kataria in the United States. He has been teaching Laughter Yoga for more than four years to corporations, local businesses, churches, hospitals, schools, and individuals. Sterenchuk has also been teaching meditation, stress reduction, guided imagery/guided meditation, and human potential for over seventeen years, and practicing meditation for twenty-two years. If you have questions about World Laughter Day, call Patrick at 563-580-9779, email him at omtattva@gmail.com, or send him a message on Facebook.
Dubuque?  Summing up all her courage she resigned from the media sales business and invested her life savings in her own one-stop cooking emporium.

The idea was simple enough. First, she would share her knowledge with anybody wanting to learn more about cooking. She soon found teenagers, young adults, grown-ups, seniors and even little kids who wanted to improve their culinary skills. Second, she needed a full commercial kitchen complete with cameras and monitors for teaching. Third, different kinds of cuisine would require specialized kitchen equipment not usually found around town. And fourth, all the ingredients used in the recipes would have to be readily available.

So the idea became a little more complicated. People began asking for classes on all types of ethnic cooking and techniques. It soon became apparent a full time chef was needed. Luckily, Doris’s daughter, Stephanie Gorius, shares her mom’s passion. She began her cooking career at the Chicago Culinary School, and soon after, transferred to the French Pastry School of the City College of Chicago. She interned at the Chicago Hilton & Towers.

Stephanie moved back to Dubuque and was delighted to assume the duties of Executive Chef. Today she researches recipes, procures ingredients and develops all cooking classes. She ensures all recipes will be prepared from scratch with all fresh, healthy ingredients. Then she arranges each session to be completed in 2 and a half to 3 hours. Recent classes were on Thai, Indian, Greek, Spanish, Mexican, Japanese, Italian, Irish and Sushi cuisines. All equipment and ingredients necessary for each session are provided so you only have to bring yourself. You even get to leave at the end of the class without having to clean up!

Currently scheduled classes are Apr 29th – Knife Skills; May 4th – Wok Cooking; May 13th – Summer TAPAS; Jun 15th – Thai Cooking; Jun 24th – Summer Tuscan; Aug 5th – Fresh Summer Garden; and Aug 12th Cooking With Beer.

Prior to culinary school, Stephanie loved working in a day care facility, so now she uses that experience to form kid’s programs. There are classes for ages 4 to 10, and teens 11 and up. There are also cooking parties for Girl Scouts, Boy Scouts, Big Brothers and Big Sisters. On May 8th there is a special Kid’s Mother’s Day class. The little ones will make their own Sloppy Joes for lunch and then a gift for their moms.

Of course, learning to cook a new dish and trying something you’re not used to wouldn’t be very exciting if you couldn’t go home and duplicate it for your family and friends. This is where the store comes in. Every class is designed around the local availability of all kitchen equipment, ingredients and spices. You can purchase anything not available in your local grocery supermarket or mass merchandiser right on the premises. If you need new pots and pans, cutlery or a rice cooker, rolling pin, pepper grinder or spatula it’s all right here.

Expect to see hard to find and unusual kitchen utensils. Most of the items are not
found anywhere else within 100 miles. Featured products include Le Creuset cookware, Capresso coffee machines, Fagor pressure cookers, and Wusthof, Messermeister, and Shun cutlery.

When a recipe calls for an unusual spice or oil you know you will find it right in the store. Many flavors of oils and balsamic vinegars are sold in bulk. Featured spices include Robert Rothschild Gourmet Mustards and Dips and Wind & Willow mixes.

The kitchen also provides you with an opportunity to try before you buy. Many appliances come in different models and you can experiment to see what you are most comfortable with. In fact, Cookin Something Up is certified as a test kitchen for several manufacturers.

All of the meals are so tasty, they demand to be accompanied by a good bottle of wine. This is where the wine store comes in. When you need a certain wine for cooking, it’s right there. If you feel like a good chardonnay or shiraz to enjoy with your culinary masterpiece you will find one you like right on the shelf! Most of these wines are not found in the grocery store and can be savored by the glass.

There are many requests for seafood classes so fresh seafood has to be available. If you are preparing fish in your class and need more to take home, you don’t have to go far. Doris searched for a seafood distributor she could trust to consistently deliver the highest quality flash frozen products. Currently there are approximately 36 seafood items available. They range from lobster, catfish, oysters, sushi-grade tuna and salmon, scallops and shrimp just to name a few.

We have been talking about cooking classes, catering, bridal showers and parties, team building programs, all inside a wine, seafood and kitchen equipment depot. But we aren’t done yet!

Birthday parties for kids are very popular. Instead of having the little tykes over for pizza, cake and ice cream bring them to Cookin Something Up where they will make their own! Little people think the pizza is so much better when they roll out the dough themselves!

With all this cooking expertise and high quality ingredients in one place you would expect Cookin Something Up to do catering. You can arrange for everything you need for a picnic or any size gathering. Doris and Stephanie will arrange the party you want and will take care of all the details. They prepare holiday or anytime parties, family reunions, bridal parties and showers, bachelorette and corporate parties.

A growing segment of their business is Team Building programs. These are events where managers, sales or operations people get together to learn how to work more effectively with each other. They do this through interacting while preparing and presenting food. Companies can arrange for contests, blind taste tests and even pop quizzes concerning aspects of their businesses. Executives are finding these kinds of programs cost effective because instead of planning meeting events including meals, the meeting events are the meals!

Birthday parties for kids are very popular. Instead of having the little tykes over for pizza, cake and ice cream bring them to Cookin Something Up where they will make their own! Little people think the pizza is so much better when they roll out the dough themselves!

There are also wine pairings and beer tastings. You can order bridal cakes, birthday and special occasion cakes or your favorite cookies. Did I mention Stephanie went to French Pastry School?

Talk to Doris about gift baskets. You can specify any theme such as wine, sushi, picnic, back yard BBQ, coffee and tea, or oils and vinegars. You don’t even have to get a basket; you can request a colander, pot or bowl to put the other stuff in to make your gift more useful. And while you’re at it get your coworkers together and attend the free Winedown wine tasting parties held once per month, usually on the 3rd or 4th Wednesday. These usually showcase 4 or 5 different wines. You sample them while munching on free heavy hors d’oeuvres. In case you don’t know; “heavy” means the tiny morsels are big enough to substitute for dinner.

Or you can get 10 or more friends together and arrange for your very own wine pairing party where you can experience delightful flavor combinations of wine and food.

All aspects of food preparation are covered at this store. It is even a pick up point for two local CSA (Community Supported Agriculture) farms.

If you have just been driving by Cookin Something Up its time you stop in. You will be amazed because you thought it was just a kitchen gadget store. If fact you will be impressed because you, your kids, and maybe even your parents have all been missing an opportunity to rediscover the joy of cooking.
Common Sense Anyone?  
by bob gelms

Last week I was watching some cable news show and the right wing blovinator who was pontificating on the Tea Party Party, American history and the Founding Fathers, quoted Thomas Jefferson and inferred some special insight he had to the pamphlet Common Sense by Thomas Paine.

I’m not gonna take it anymore.

The Thomas Jefferson quote is ALWAYS taken out of context. You know the one I mean, the one about the tree of Liberty occasionally needing to be watered with the blood of tyrants and patriots. In no way did Jefferson actually mean that every few years we should pick up a weapon and shoot a few politicians just to let them know who is boss. I don’t care how much it might seem like a wonderful idea, Jefferson didn’t intend to support murder as a political tactic. This quote is taken from a letter he wrote to a friend of his where he was using a rhetorical device overstating his position for effect. There is a difference between killing a soldier in a war and assassinating an elected official to serve a political end. Jefferson clearly knew this. For God’s sake read the Declaration of Independence.

The puffer fish commentator mentioned above also talked about Glenn Beck and Common Sense. It turns out that Mr. Beck wrote a book called Glenn Beck’s Common Sense which, apparently in Glenn Beck’s mind, was inspired by Thomas Paine’s book Common Sense. In the little morality play Glenn Beck has conjured up, which concerns his life and opinions, he has fashioned a part for himself that he shares with the world via his television show, his radio show and his books, that looks an awful lot like the modern day incarnation of Thomas Paine. Last year alone it netted Mr. Beck $32,000,000. Glenn Beck has about as much to do with Thomas Paine as Keith Olberman does with Edward R. Murrow (“Good night and good luck” indeed!).

Mr. Beck’s Common Sense is not worth talking about because Mr. Beck’s common sense was squashed into non-existence by the weight of his paycheck. Thomas Paine’s Common Sense, however, deserves more discussion than I can provide in these pages. Herein is a primer.

The importance and effect of Common Sense is almost impossible to overstate. It was published in January of 1776; a time when our separation from England was far from a done deal. Most people in the colonies were not in favor of war with England to achieve independence. This was only six months before the Declaration of Independence was signed and published. Common Sense was a massive best seller. Within a very short time it sold 500,000 copies. The population of the colonies in 1776 was a little over two million. Today that equates to 75,000,000 copies sold; just to give you an idea of its runaway popularity.

I did a little poll with friends and family members. Everyone had read in its entirety or at least large sections of the Declaration of Independence. Everyone had read or at least studied the Constitution. Almost no one had read Common Sense. It’s time to correct that. It’s time to remember where we came from because trying to assimilate what is presently happening in our country needs a context that will help us to see where we are going.

Read Common Sense. If all of this isn’t enough to get you to pick up a copy then I should tell you that you don’t have to. All you need to do is visit Project Gutenberg at www.gutenberg.org, look up Thomas Paine, scroll down to Common Sense and you can read it for free.

What a country!
Meet the First Functional Food: Herbs with nutritionists Pat Fisher & Megan Dalsing

Are you getting ready to plant a garden? Don’t forget to include planting herbs in your garden or container. Herbs have been grown and cultivated for thousands of years, as far back as 5000 BC. Some herbs have surprising health benefits, which may make herbs the original functional food.

Ancient healers used herbs as a remedy to treat various conditions and for overall good health. Herbs are a rich source of antioxidants, similar to fruits and vegetables, when compared on a weight-for-weight basis. Adding herbs when cooking is also a great way to add flavor, yet cut back on fat or sodium, making recipes healthier. Some herbs help reduce bacteria levels in foods, acting as a natural preservative.

Remember when using fresh herbs to add them toward the end of cooking. A good rule of thumb when using fresh herbs in place of dried is to use two or four times more fresh herbs. You too can enjoy the flavor of herbs and the health benefits:

**Basil**: Most commonly used in Mediterranean and Asian cuisine. Add to salads, linguine and other pastas. Take the leaves and crush them in your hand or snip with kitchen scissors to release their sweet aroma and taste. Basil grows easily in Midwest gardens, is rich in antioxidants and acts as an anti-inflammatory.

**Oregano**: Known as the “pizza herb”, oregano, along with basil, gives food an Italian flavor. Oregano adds a wonderful flavor to pizza, pasta, egg and cheese dishes. Try sprinkling a dash of oregano on fried eggs instead of salt, or sauté fresh vegetables in olive oil with garlic and oregano. Has antioxidant and antimicrobial benefits.

**Chiles**: Woody and warm flavors will penetrate even the most humble dish with a snip or two of chili peppers. Big chiles tend to be milder, while small chiles are the hottest. All chiles grow well in home garden plots. In the fall, hang the plants upside down to dry. Chili peppers contain capsaicin, responsible for the “heat,” which is a powerful antioxidant that may help lower bad cholesterol and rev up metabolism, and also help with stomach health.

**Parsley**: Eating parsley will freshen your breath and perk up the flavor of many dishes. Sprinkle chopped parsley on spuds, toss into marinades and dressings, blend into tabboule and add as a seasoning to almost any type of pasta salad. Has concentrated chlorophyll levels, which is thought to help “filter” and maintain health of the stomach, small and large intestine. It is filled with nutrients such as vitamins A, C and K. Parsley grows well in gardens.

**Cilantro**: Often used in Mexican, Asian and Middle Eastern cooking. It tastes like a sweet mix of parsley and citrus. Cilantro should be crushed or torn into tiny pieces before adding to recipes. It goes very well in salsa and bean dip. Is an antioxidant and aids digestion.

**Dill**: Used in cuisine with seafood, dipping sauces, potato salads and dishes, vegetables and pasta dishes. Has antimicrobial and antioxidant health benefits.

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### Lemon Basil Halibut

**Serves 4**

**All you need**
- 2 tbsp fresh lemon juice
- 3 tbsp Grand Selections olive oil, divided
- 1 tsp Hy-Vee Dijon mustard
- 4 tsp chopped fresh basil
- 1 tsp freshly grated lemon peel
- 1 1/2 tsp minced fresh garlic
- Hy-Vee salt, to taste
- 1 1/2 lbs halibut fillets
- Hy-Vee black pepper, to taste

**All you do**
1. For sauce, in a small bowl whisk together lemon juice, 2 tablespoons oil plus mustard, basil, lemon peel, garlic and salt to taste; set aside.
2. In a large nonstick skillet heat remaining 1 tablespoon oil over medium-high heat. Season fillets with salt and pepper to taste; add to skillet. Cook 4 to 6 minutes per side or until fish flakes easily with a fork. Drizzle with sauce, and serve immediately.

**Nutrition facts per serving**: 300 calories, 15g fat, 2g saturated fat, 60mg cholesterol, 130mg sodium, 1g carbohydrate, 0g fiber, 39g protein

Source: Hy-Vee recipe of month, Try-Foods International

For more information on herbs, talk to your Hy-Vee garden specialist or a Hy-Vee dietitian.

The information is not intended as medical advice. Please consult a medical professional for individual advice.
10 Questions with Jonathan McCoy from McCoy Goldsmith & Jeweler

Meet a 37-year downtown business at 261 Main Street, across from the Julien. 563.556.5325 - www.mccoyjeweler.com

1. First off, there are times my diamonds just don’t sparkle. So, how do I clean my jewelry? I have friends that soak their diamonds in hot ammonia, is that safe? Hot Ammonia, safe? Not for me. I believe the only home cleaning you do is to scrub your jewelry with hot soapy water using an old, soft, toothbrush. Different metals & gems may react with household chemicals that could permanently damage your jewelry. Bring them in to your jeweler for cleaning, most of us do this service for free. Oh yeah, don’t wear your rings in the pool.

2. Okay I’ll bite, why no pool? Some jewelry is made up of metals that chlorine in pools & hot tubs attack. We had a long time customer come in with some damage to her ring and discovered it was basically full of microscopic holes from water-walking at the YMCA. The chlorine had just destroyed it. We had to make a whole new wedding set for her.

3. What can I do with old or broken jewelry? If your jewelry is damaged, it can be repaired. If it is worn out, it can be reborn into something new. If it is beyond repair, or use, then look to have it recycled. We use only 100% recycled metals in our designs, and we get that metal by buying from the public.

4. Jewelry rebirth? Custom is all the rage. People want custom cars, clothes, computers, phones, homes and the list goes on. No one wants something off the rack, they want it personalized. When jewelry is reborn it is simply given new life in another way. An old diamond ring becomes a pendant. A wedding set becomes a right hand ring.

5. You’re known for custom jewelry. Isn’t that way more expensive? Actually, it is just the opposite. McCoy Jewelers is Dubuque’s only complete custom jeweler with computer aided design & manufacturing (CAD/CAM) & precious metal casting. By bringing all of these services in-house, we are able to offer jewelry options like know one else in the area. Plus, when you make it a custom design, not only is it a very personal and unique piece of jewelry, but we are able to control your budget because you can ask for things like “Can you make that ring with rubies instead of diamonds?” or “I like that engagement ring design, just with fewer/more diamonds in the band.” You have total control of the design & price.

6. You mentioned buying gold. I have seen all those ads for buying gold, are they legit? I personally think it is a scam. I have read countless complaints about these companies. Frankly, if they were not scamming you so badly, how could they afford to buy full page ads & all those TV commercials. Just Google “cash4gold & scam” and you will learn quickly why your local jeweler is your best option when you decide to sell your scrap metal.

7. Why do some earrings hurt my ears. This is due to a metal reaction, usually nickel. Many items of costume jewelry are plated & the base metal underneath is known to cause irritation. Try different noble metals (silver, gold, platinum, etc.) or any other hypo-allergenic metal (stainless steel, titanium, etc.)

8. Speaking of titanium, I heard it can be dangerous to wear if you injure your hand? They basically cannot cut off the ring in the emergency room, right? It is a risk & we are not just talking about major trauma. My son swells up from bee stings so allergic reactions can also be a concern. If you have questions about all the alternative metals in jewelry these days, stop by to learn about them or how the traditional metals of silver, gold & platinum are less costly in the long run.

9. I have a high school I can barely get off. What should I do? The basic rule is that unless you can easily remove your ring, visit your jeweler & have the size adjusted. Medical personal can remove most rings from your hand. It is just that it won’t be pretty. Also, if you can’t get to hospital quickly enough would you want to risk your fingers/hand that way? Not that I am some concert pianist or surgeon, but I want to keep all my fingers.

10. My friend picked up some rings while on a cruise for next to nothing, how can they sell them so cheap? This is a classic “You get what you pay for scenario.” I cannot count the number of times I have been asked to evaluate the “great deal” bought on vacation. One recent case that came into the shop was a gold ring that was plated and the center stone was glass, but at least it only cost her $34999 for the cracker jack ring. Sure, there are some legitimately good deals out there, but gold and diamonds cost the same amount everywhere. What would make you think that they can get them for less somewhere other than your local jeweler?

Jonathan added that they love to give a bottle of jewelry cleaner to anyone who stops in with questions about their jewelry (at least until he runs out.)
Who’s Birthday is it anyway?
by pam kress-dunn

It was a long, exhausting, best-forgotten day, except that in the end, we had this gorgeous baby and they let us take her home. Three years later, the memory of the pain had eased just enough that I allowed myself to conceive again, this time a boy who tried his damnedest to enter the world found time for that birthday’s trip, so this year I fear I owe her two nights in Madison, or one in Chicago, or, who knows, a cruise to Maui.

The thing is, I have to want to do this trip, too. It may be her birthday, but if I’m going along, I have to enjoy myself, too. After all, if it weren’t for me, she wouldn’t be here. Or would she? And if so, where would I be? And if not – well, this is why we eat a lot of cake and ice cream for birthdays. It’s no time for deep thoughts. My grandfather used to go on and on, puffing on his pipe, about how your birthDATE was the day you were born, but your birthDAY was – I forget. Sorry, Grandpa.

We encountered some new birthday rituals when we moved to Dubuque. Like your Golden Birthday, when your age matches your birthdate.

So, as I was saying, I do sometimes try to hog the stage at my children’s parties, especially now that they’re all grown up. They may roll their eyes, but I know they are secretly proud of themselves for causing me all that pain, all that morning, noon, and night sickness. It means they were worth it, and I’m more than glad they’re here.

Mine occurred when I was three, so even if my family had known about it, I would not remember. And then there are Birthday Twins, another concept I had been grossly unaware of until I moved here. At one time, I had four birthday twins at my workplace, and it was kind of fun to walk around campus saying “Happy birthday, Nancy!” and hear her say, “Happy birthday, Pam!” and then Lynn shouting, “Happy birthday, Pam and Nancy!” and us calling back, “Happy birthday, Lynn!” I miss that. So hey, if you were born December 3rd, do let me know.

As I was saying, I was there. The first time was in Brighton, Colorado, a blue-collar town 30 miles east of the foothills, from which you could see the entire front range of the Rockies, and when the wind blew, the tumbleweeds piled up around the storefronts like overgrown tarantulas. I remember well the day I waddled through the checkout line at the Safeway and was asked by the well-meaning clerk, “When are you due?” By that time, I looked like a Barbie who had swallowed a beachball, and my answer was, truthfully, “Yesterday.”

The next day, her father and I met Allison. It was a long, exhausting, best-forgotten day, except that in the end, we had this gorgeous baby and they let us take her home. Three years later, the memory of the pain had eased just enough that I allowed myself to conceive again, this time a boy who tried his damnedest to enter the world
Sudoku

Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

Super Crossword

“Presidential Trivia”

ACROSS
1 Futh’s husband
2 Funeral
5 Approximately
9 Analyze a sentence
14 Postal abbr.
17 Tennis pro
18 Sri
20 Humpty’s
22 President who was a male model
24 Electrical inventor
25 Shortly
26 European capital
27 Part of Indonesia
29 Flat hat
30 It’s good in a pinch
31 Adequate
34 “Picnic” playwriting
37 “Tom Jones” hit song
39 President whose first language was English
40 A night
41 Best show
47 Debut recording
48 Shake (N Sync)
50 Trunk
53 Black and white delight
55 Petroich product
59 Cleanse
61 Musical sensibility
62 Inventor
64 Climb
65 Art deco designer
66 Writer
67 Bug barrier
71 Vein contents
72 TV’s “Search”
73 Actress
74 Couple
75 First president born in a hospital
76 Gasp
79 Business affair
80 Adjust an account
81 Crooner
82 Adjust an alphabet
83 Settle a score
85 Super Bowl sound effect
86 "Mila 18" author
87 Biblical city
88 Aachen article
89 Word in a word by letter
91 Conveyed
92 Machine tool
93 Annual award
94 Coniferous tree
96 Great Britain
100 Bhagavad
106 Tuna confection
108 Homage to
109 Android
111 In the thick of it
115 Smile
116 Insert dialogue
117 Enter —
118 Imagine the 80s
120 "Shane" star
123 Bing’s —
124 C.R.O.S.S.
125 Prepare to roam
126 Shiba — (Japanese dog)
127 Sheer fear
128 President who was a light pilot
132 Jogger’s gig
134 Vegetables
135 Rent
136 Tropical tree
137 Singers’ Association
138 Affianced
139 A la King
140 Schoen streecar "On Me" ("72 Hull"
141 Scrabble
142 Tree
143 T.C.I.A.
144 Prepare to roam
145 The Parmesan
146 Casserole
147 "Staged" (37 film)
148 "Bud & —"
149 Slump
150 It’s on the menu
152 Bottles
153 Soup
154 Song
155 Live and breathe!
157 "Black & White"
158 "Tasty & "
159 Uruguayan currency
160 Actress
161 Trumpet
162 President
163 "Seafood" "Um..."
164 "Bleu"
165 "Shark" sound effect
167 "Craze!"
169 "A new energy"
170 "End of the road"
171 "Dancy"
172 "Blues"
174 "Taste"
175 "Cheese"
176 "Della"
177 "Kraft"
178 "Bud & —"
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DOWN
1 Giant
2 Bread spread
3 Pretension
4 Fanatic
5 Word with hat or hand
6 Brit. fliers
7 Social climber
8 Create a veggie
9 Antipasto abdomen
10 Stroker — (83 film)
11 Take five
12 Tuna confection
13 Pottery protection
14 President who worked as a West Wing
15 Gay
16 Fraternal order
17 Sheer fear
18 President who was a light pilot
19 Jogger’s gig
20 Vegetables
21 Rent
22 Tuna confection
23 Siegel singer
24 Prepare to roam
25 Shiba — (Japanese dog)
26 Prehistoric animal
27 Clock
28 President
29 It’s on the menu
30 Its on the menu
31 porcelain
32 President portrayed in an opera
33 Lotto
34 Improvise
35 Bus stop
36 President
37 Name of a song
38 Foamy
39 Love the line
40 Santa —, CA
41 Highlighted it
42 Grandpa McCoy
43 Sarge, e.g.
44 Most recent
45 Elastic band
46 Atrazine
47 Elaborate
48 Forest beauty
49 Kim or Biagio
50 Kensington quality
51 Not any
52 College member
53 Rubbernecked
54 Harm
55 Act like a duck
56 President
57 S拼字
58 College member
59 Oklahomans’ accompaniment
60 Actress Sanford
61 The Rolling Stones’ Charlie
62 Japanese porcelain
63 President portrayed in an opera
64 Improvise
65 It’s on the menu
66 Unfortunate
67 Piazza
68 President portrayed in an opera
69 Broadway stars
70 It’s on the menu
71 False
72 Stage — (37 film)
73 Priests
74 Imp〈>,〈
75 "Start again"
76 Uruguayan currency
77 “live and breathe”
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123 Priests
124 Imp〈>,〈
125 "Start again"
126 "live and breathe”
127 "live and breathe”
128 Singer Joey
129 Singer Joey
130 Singer Joey
131 Singer Joey
132 Room for improvement
133 Room for improvement

Even Exchange by Donna Pettman

Each numbered row contains two clues and two 6-letter answers. The two answers differ from each other by only one letter, which has already been inserted. For example, if you exchange the A from MASTER for an I, you get MISTER. Do not change the order of the letters.

1. Released
2. Baby’s toy
3. Nesting
4. Norse explorer
5. Modify
6. Tea party locale
7. Stopwatch
8. Mason’s block
9. Substance
10. Gorge

CryptoQuip

This is a single word puzzle where each word stands for another. If you know what it equals you’ll see it exactly through the puzzle. Solution is accomplished by trial and error.

HOCUS-POCUS

Mega Maze

Puzzle answers are located on page 35

www.Dubuque365.com
Mother’s Day
by mayor roy d. buol

“To the world you might just be one person, but to one person you might just be the world.”
- Author Unknown

As history shares, the earliest Mother’s Day celebrations can be traced back to the spring celebrations of ancient Greece, honoring Rhea, the Mother of the Gods. Early Christians celebrated the festival on the fourth Sunday of Lent in honor of the Virgin Mary, the Mother of Christ.

Mother’s Day festivities in the United States date back to 1872 when Julia Ward Howe (her other claim to fame was writing the lyrics for the “Battle Hymn of the Republic”) suggested that the day be dedicated to peace. Ms. Howe would hold organized Mother’s Day meetings in Boston, Massachusetts every year.

In 1907, Ana Jarvis, a Philadelphia, Pennsylvania school teacher, furthered the cause by beginning a campaign to establish a national Mother’s Day. Ms. Jarvis persuaded her mother’s church in Grafton, West Virginia to celebrate Mother’s Day on the second anniversary of her mother’s death, which happened to be on the 2nd Sunday of May that year. By the following year, Mother’s Day was also being celebrated in Philadelphia.

Not content to rest on her laurels, Ms. Jarvis and her supporters began to write to ministers, businessmen, and politicians in the quest to establish a national Mother’s Day and in 1912, the Mother’s Day International Association was incorporated for the purpose of promoting the day and its observance.

By 1911, Mother’s Day was celebrated in almost every state in the nation. In 1914, President Woodrow Wilson made it official by proclaiming Mother’s Day a national holiday that was to be held each year on the 2nd Sunday of May. Many countries throughout the world celebrate Mother’s Day at various times throughout the year, but some such as Denmark, Finland, Italy, Turkey, Australia, and Belgium also celebrate Mother’s Day on the second Sunday of May.

Next week, on Sunday, May 9th, we once again have the opportunity to honor probably the single most important contribution anybody could make to this world. Who can imagine a force more powerful, a love more valuable, or a gift more lasting… Happy Mother’s Day!

“I remember my mother’s prayers and they have always followed me. They have clung to me all my life.” Abraham Lincoln, U.S. President

Old House Enthusiast House Tours
May 22-23

As part of DubuqueFest weekend, the Old House Enthusiasts’ annual Old House Tour will feature five homes this year in the Clarke and Loras bluff area. A free shuttle will service parking locations at the Masonic Temple parking lot and at Clarke College commuter lot.

Tickets may be purchased at the DubuqueFest/Dubuque County Fine Arts Society information tent in Washington Park or at any of the homes along the tour. All proceeds go to a preservation fund managed by The Old House Enthusiasts. For more information call, 563.690.0320 or visit www.dbqohe.org.

Homeownership in Dubuque

it’s easier (and cheaper) than you think!

Take advantage of great FINANCIAL INCENTIVES including federal tax credits, downpayment assistance, and low-interest mortgages, when you purchase a home in Dubuque’s Washington Neighborhood

Special lending guidelines for home buyers at any income level. All are encouraged to inquire and apply.

For more information, contact:
City of Dubuque - Housing and Community Development
350 West 6th Street, Suite 312
Dubuque, Iowa 52011
Phone: 563.589.4239 - www.cityofdubuque.org/washingtonneighborhood

DUBUQUE365.com

www.Dubuque365.com
Dear Trixie:
Recently, at a holiday luncheon, a relative of mine revealed that he is a practicing homosexual. In the parlance of today, he “came out of the closet.” Several elderly members of the family, myself included, choked, gasped and then fell silent. It was painfully awkward for all attending. In my day one did not announce personal information they simply bought tasseled loafers and went into musical theatre. I realize much has changed since I was young. For future reference, what is the correct response? Stunned silence seems a tad rude. –Great Uncle Jonas

Dear Trixie:
In the last few months my daughter has become unbelievably rude and angry. She screams at me for no reason and says things so cruel that I’m unable to print them. She explodes at the smallest things such as cleaning her room or getting up and dressed for church. Everything is a fight with her! Today she calmly told me she would kill me in my bed if I didn’t get off her back. I can’t tell anymore when she is kidding. What is happening to my little girl? She’s only 13! I’ve prayed and prayed for guidance and now I desperately need your help. --Very Concerned

Dear Trixie:
My sister has just undergone surgery for colon cancer. She will be required to use a colostomy bag for the next few months. She has always been very fashionable and fastidious and I’m sure the thought of carrying feces in a plastic bag is devastating to her. I want to give her a special gift to get her mind off this dreadful predicament but I am stymied by the very nature of the situation. I would appreciate any ideas you might have. --Big Sister

Dear Angeline:
Is there something wrong with me?
--Angeline Age 13

Dear Trixie:
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Dear Concerned:
Statistics have shown that children who threaten to kill their parents rarely, if ever, do. A small percentage--perhaps 10% in a double blind study will actually commit bodily harm. Just because your daughter makes jokes about killing you in your sleep doesn’t mean she will actually do it. Teenagers thrive on dramatic overstatements and pubescent hormone changes. Keep praying.

Dear Trixie:
Sometimes I look at my parents and imagine sinking an ax into their skulls. They are so irritating and demanding. I hate the way my mother sounds when she’s talking.

Dear Trixie:
You should give her something monumental. It’s her birthday! She’s turning 13 and would love something practical but also unique. I suggest a new red Gucci purse. It would be a new red Gucci purse. Attached to a colostomy bag and that would tally elegant yet practical. There is only one You should give her something monumental. It’s her birthday! She’s turning 13 and would love something practical but also unique. I suggest a new red Gucci purse. It would be a new red Gucci purse. Attached to a colostomy bag and that would tally elegant yet practical. There is only one

Dear Great Uncle Jonas:
You should throw your arms in the air and shout “Hooray” or “That’s terrific!” If you can’t muster that sort of enthusiasm then I would recommend the standard passive-aggressive response of “How nice for you”.

Dear Big Sister:
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Two of my best friends just got married this past weekend and every time friends of mine get married, I think about my Grandpa Kennedy’s philosophy on marriage. I’ve heard Grandpa say many times that marriage is like a team of horses and for it to be successful the team must always pull in the same direction.

Do you remember in the old movies when you would see a team of horses harnessed together? There is something so very noble and majestic about it. Their combined strength is much greater than their individual strength and they work together to pull the load. Imagine the team stamping their hooves in time and holding their heads high with pride as they pull together down a common path.

If the horses pull in opposite directions, the result is frustration and wasted energy. It becomes very difficult to make any progress. They might just as well stand face to face, dig into the dirt, and pull directly against each other resulting in a tug of war. What little motion there is will drag the loser into the mud and leave the winner standing alone.

Sure, there are days when one may be pulling more than his/her fair share of weight. The load shifts back and forth as each member has different strengths and abilities. It isn’t practical to always expect equal contributions, over time however, it balances out. What’s important is the effort and the direction of the pulling.

In summary, to have a successful marriage my Grandpa says, “the team must always pull in the same direction.” Can’t argue with this good old fashion horse sense, my grandparents have been pulling in the same direction for 61 years and counting…

Mattitude Improvement Tip

Law of the Hammer

“If all you have is a hammer, everything looks like a nail” – Abraham Maslow
Your hammer is the tool, technology, or idea that you are sure will solve nearly every problem. If you are single-minded in your thinking or fail to see things from other perspectives, you will try to use the same solution to every problem you encounter. If you have the “Law of the Hammer” mentality, the results of your actions will seem merely incremental. If you desire to make an impact, you must move beyond outdated beliefs and replace your worn out hammer with new thoughts and ideas. Remember, if the only tool you have is a hammer, you tend to see every problem as a nail.

“I’m sure you get this a lot, but starting Friday after your session, I decided that I will have control over my attitude and it has already shown positive results. My two small children recognize how “happy daddy is” and my wife has appreciated my better mood and willingness to do more around the house. I know it is only Monday, but things are better for me and I know it has to do with my attitude adjustment.” – Matthew Campbell, Sioux City, IA

www.Dubuque365.com

Dubuque Art Theatre presents:
The Last Five Years
May 20-23
Five Flags Bijou Room
The Dubuque Art Theatre, an independent theater group working in partnership with the Dubuque Art Center will present The Last Five Years, a contemporary song-cycle musical that chronicles the five year life of a marriage from first meeting to break-up through one character’s eyes ... and from break-up to first meeting through the other’s. Written by Jason Robert Brown (13, Parade, Songs For A New World), The Last Five Years is an intensely personal look at the relationship between a writer and an actress told from both points of view. The Dubuque Art Theater production of The Last Five Years will be performed in the Five Flags Bijou Room on Thursday-Saturday,

Dear Edwina, Jr.
May 22-23
Bell Tower Theater
A performance by the fourth and fifth grade students from Eisenhower Elementary School, Dear Edwina is a family friendly musical which follows the adventures of advice-giver extraordinaire, Edwina Spoonapple as she directs the kids in her neighborhood in an “Advice-A-Palooza” extravaganza. Performances are Saturday, May 22 at 8 p.m. and Sunday, May 23 at 3 p.m. For more information, visit http://www.belltowertheater.net.

DUBUQUE365.com

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We offer 20 boxes of fresh, local and seasonal vegetables, delivered weekly directly from the farm to you. Every week you’ll receive a beautiful box with a wide variety of seasonal goodie. Deliveries to Dubuque and Solona on Wednesdays at a convenient drop-off near you. Join a CSA or Community Supported Agriculture farm! Print a sign-up form at www.smallfamilyysaco.com SMALL FAMILY CSA FARM 660-265-4178 smallfamilyysaco@yahoo.com
Kicking off the weekend is the release and reading of the annual book project by the Dubuque Area Writers Guild. This year’s volume, dedicated to nature writing will be celebrated at a reception and public reading at the Dubuque Museum of Art on Friday, May 21 at 7 p.m.

Friday night will also be the beginning of a series of free concerts at the Town Clock that continue through the day on Saturday and Sunday. Friday night’s program will feature three acts, beginning with Dubuque’s own up and coming singer-songwriter Diva Kai, continuing with Madison, Wisconsin’s roots rockers The Blueheels, and finishing with celebrated Iowa City reggae band Public Property.

In addition to Town Clock entertainment, Saturday and Sunday feature the Art Fair in Washington Park as well as the Old House Enthusiasts’ annual Old House Tour. This year’s Art Fair will feature about 60 artists exhibiting a wide range of artwork including painting, pottery, jewelry, sculpture, and photography, working in a variety of media like glass, wood, fabric, leather, ceramic, and metal.

Scheduled for the weekend of May 21-23, DubuqueFest will feature a panorama of arts experiences including three days of free concerts at the Town Clock, the DubuqueFest Fine Art Fair in Washington Park, the annual Old House Tour, free children’s educational projects and a book release by the Dubuque Area Writers Guild.

The Old House Enthusiasts’ Old House Tour will feature five homes in the Clarke and Loras bluff area. Tickets may be purchased at the DubuqueFest/Dubuque County Fine Arts Society information tent in Washington Park or at any of the homes along the tour.

Entertainment will continue at the Town Clock through Saturday afternoon with Madison rock band Mighty Short Bus performing in the evening. Sunday’s program will feature noted alt.folk singer-songwriter Pieta Brown performing from 3 p.m. to the close of the festival. See the next issue of 365ink for a full schedule of performers and events at DubuqueFest 2010.
An Ordinary Day In The Life Of An Ordinary Dubuquer...  
by jeff stiles

It seemed like a normal-enough Thursday. I had been quoted on the front page of the Telegraph Herald that morning in an article about federal TIGER grant funding for new streetscapes in the Historic Millwork District, but had received not a single request for an autograph. I had overseen the salvaging of over 7,000 pounds of steel and copper and brass and aluminum from our former warehouse building—more than enough to pay the Express Professional Employment Services crew hired for the task—but at the end of the day was simply left feeling exhausted.

I had just finished meeting with Paula Neuhaus of the Dubuque Main Street organization to discuss a future event in Warehouse Art Gallery and dropped her off at Monk’s on Bluff Street, and was now just happy to be on my way home to enjoy dinner with my family and then an early bedtime.

That’s when a red Ford Taurus spun out in the middle of the intersection of Locust Street and Loras Boulevard, side-swiping my vehicle in a flurry of action. I glanced over at the driver of the car, expecting to see an apologetic expression and maybe a motion to pull over to the side of the street to exchange insurance information. Instead, the apparently intoxicated driver sped west on Loras, then quickly ran a red to turn left onto Bluff. I quickly ended my (hands-free, thank you) call with a business acquaintance to redial 911.

Dispatch as I parked my own car in the middle of the road and rushed forward to relate the house number. I quickly re-verified the license number and vehicle description to dispatch, thankful for the law enforcement experience I had received as a member of the police auxiliary a few years back.

Within seconds, five of Dubuque’s finest had spun into the block and begun surrounding the suspect’s house, with multiple officers thanking me for my alertness while reminding me to remain on the sidewalk. “We’re going to impound this guy’s vehicle and wait for him to come downtown to claim it,” an officer informed me a few minutes later. Later that night I found out the vehicle did not even belong to this driver, that the car was not insured, that this young man had been charged with four traffic violations, and that the police already had several warrants leading to his arrest. No wonder he fled after the accident.

“Is this driver aware you’re following him?” the officer asked as we sped around street corners atop the bluff. “I’m pretty sure he is,” I answered. “He’s traveling so fast I seem to be losing him.”

I answered. “He’s traveling so fast I seem to see an apologetic expression

Just then, looking ahead, I suddenly spotted the aforementioned red Taurus pulling onto the side of another street, with the driver exiting the vehicle and hurrying to a duplex across the street. “Got him!” I said to dispatch as I parked my own car in the middle of the road and rushed forward to relate the house number. I quickly re-verified the license number and vehicle description to dispatch, thankful for the law enforcement experience I had received as a member of the police auxiliary a few years back.

Within seconds, five of Dubuque’s finest had spun into the block and begun surrounding the suspect’s house, with multiple officers thanking me for my alertness while reminding me to remain on the sidewalk. “We’re going to impound this guy’s vehicle and wait for him to come downtown to claim it,” an officer informed me a few minutes later. Later that night I found out the vehicle did not even belong to this driver, that the car was not insured, that this young man had been charged with four traffic violations, and that the police already had several warrants leading to his arrest. No wonder he fled after the accident.

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Indeed, at one point atop the bluff I followed the car to the top of a ridge, only to discover no vehicles at the next intersection. “I think I lost him,” I told dispatch. “I’m one block south of Loras and have no idea which direction he’s headed.” Just then the peripheral vision to my right spied a red car speeding through a stop sign in a westerly direction. “Never mind, I’ve found him!” I shouted. I followed the car another couple blocks further, only to discover the vehicle parking along the street to the right was not the one that had just struck mine. Dagnabbit.

The past five years have given Melanie many opportunities from which to write. Living in LA continues to bring her inspiration. Come, support and welcome Melanie back at this one night only show at Five Flags. Tickets are available at the Five Flags Box Office only, open Monday through Friday 9 a.m. to 5 p.m.

Melanie Devaney
Friday, May 7
Five Flags Bijou Room

From Iowa, to Florida, to Arizona, back to Iowa, on to Nashville, and now in California, Melanie Devaney has brought her real music to real people along the way. Originally from Epworth, Iowa, Melanie is a singer and songwriter currently living in Los Angeles, California. She returns to Dubuque for an intimate concert on Friday May 7 at 8 p.m. in the Five Flags Bijou Room.

This life experience comes out in her song lyrics and stories shared from the stage during performances. Melanie’s music is like an organic picnic in an inner city park. A combination of folk-rock, Americana, and pop, her lyrics are heavily influenced by images of nature and humanity. Devaney is not afraid to speak with her heart. Influences of Willie Nelson, John Hartford, Nancy Griffith, and Emily Lou Harris may come out as covers at Melanie’s performances.

Pop Quiz answers from page 32
1) A) Dubuquefest
2) C) About 10,000 riders go for RAGBRAI every year.
3) A) Dragon Boat racing commemorates the death of Qu Yuan, who was an influential and patriotic Chinese poet.
4) C) This year will be their 19th.
5) A) Dubuque365 made its debut at Chili Cook-Off in the year 2000.
6) D) Joseph Rhomberg founded the Star Brewery in 1898.
8) D) There are 39 parks in Dubuque over more than a thousand acres.
9) A) Dubuque is #1 in projected job growth.

Puzzle answers from page 28

Cryptoozip

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Even Exchange

1. Frиск, Frisk
2. Latte, Latte
3. Lower, Lower
4. Right, Right
5. Rider, Rider
6. Roscoe, Roscoe

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- Five Flags Box Office - 405 Main Street, Dubuque
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