

the 365 inkwell



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Trixie Kitsch: Bad Advice For The Stupid

special thanks to:

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{ dubuque365 / 365ink }

{ november 11 - 24 }

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365ink







Where's Wando?

We've hidden Wando somewhere in this issue of 365ink. Can you find the master of movies buried within these pages?

[bryce's inkubator]





How glad are you that the elections are finally over. What a headache. I don't know if political ads get worse every time around, or if there are just more of them, but it takes about one day to know I've had enough of them. Both sides essentially spinning complete falsities against the other side. Oh, they're not lies, but they are always taken so far out of context that they have no merit and no application to any argument. The only thing you can be sure of is that everything you hear bad about someone from someone else probably has a perfectly logical explanation that any sane and rational person would agree with. If someone voted against babies or old people or puppies, you can pretty safely bet that it's because those issue were tied to a big fat bill that was also full of pork and other things that go against everything else they believe in. Or maybe they really hate babies.

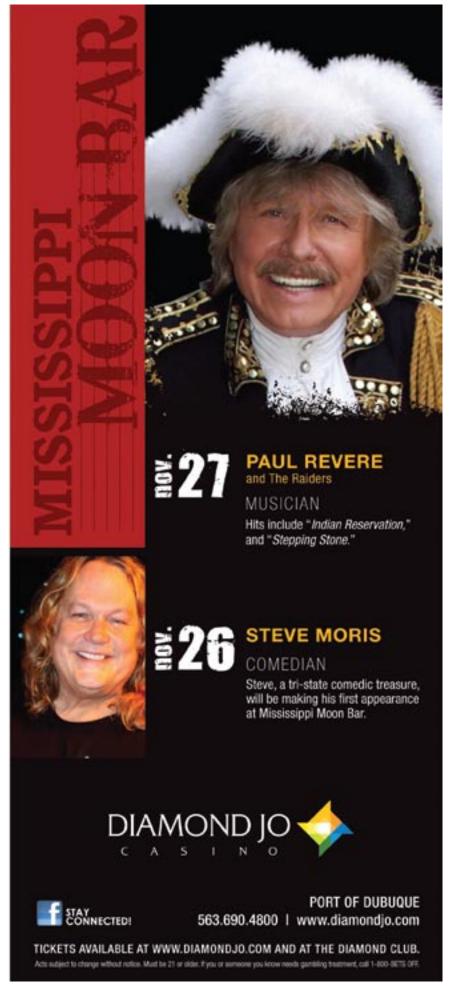
What do I believe? It does not take too many reads of my columns to grasp the notion that I'm a pretty hardcore liberal. I'm not afraid of the word. I look at the general stances of the two parties (because I think most of us agree that after the dust settles, the tea party is just a lot of nuts) and I have to say I'm pretty strongly in line with the opinions and passions of the left. So here I am. I understand many of the arguments of the right, I just don't think they are the right answer. But who's two say. But parties are fundamentally based on principle that both seem to make good sense, but just don't really work in the real world. Republicans want to give opportunities to business to create jobs, but business seems to have proven very strongly, especially in the past couple of years, that it would much rather hoard it's wealth than to trickle anything down. And the Democrats want to give people the resources to pick themselves up by their bootstraps, which sounds very forefatherly of them. But we all know from watching two minutes of TV that America is full of idiots and freeloaders who will take handouts all day long and never make the first effort at a hand-up.

So were stuck in the middle. The right says Obama has ruined our economy by increasing the debt and taking control of some areas of industry and banking. But it's pretty easy to show that the economy was in a free fall long before he got his hands on it. Many say that what he did was save the country from a

real collapse, which always sucks for the hero because without a true crisis, who's to know what we were spared from. We're pretty soft people. We just expect everything will come around. It always does. So when the economy has a rough run, we're short tempered. Part of me wants people to be able to see where we would be if everyone sat on their hands or took their toys out of the sandbox and stomped off with John Boehner.

Ok, so then if Bush was president it's his fault, right? Of course not, The democrats had control of the house for the last two of Bush's eight years, so it's all them. This massive financial crapstorm happened in two years? Uh, nope. It started before that. By the Republicans? Nope. It was all Chris Dodd and Barney Frank, says Fox News. There's no way the freeways cut through the federal controls of the economy by the Republicans had anything to do with big business having their way with the country. But then again, this could have started way back when slick Willie was President. He presided over some pretty sweet economic times and business was getting their hands free even then. Eight years of Democratic rule and the economy soared. But again, that's not because of him. It was the Republican house and Newt Gingrich's Contract with America and the dot com boom that put him in a lucky spot according to my old college roommate.

So I'm done droning on. The point is, no matter who's in charge there are a million fingers to point either way to blame and to take credit at the same time. Now we're going to spend a whole session of congress trying to repeal a healthcare bill that they already know will hot get repealed. So instead of making strides in other areas, the newly empowered GOP has decided to pull a George McClellan and fire a lot of rounds but make no strides to break camp and march. But if they did, would the Democrats just have a big hippie sit-in and stall progress and fiibuster like their counterparts have done for two years? Would they be entitled to? And if they were the ones to finally say, okay, you're in control of congress, let's do it your way and see what happens, would they be praised for bipartisanship or scapegoated because the other side was able to get something done. What I'm saying is get a comfy seat. We're going nowhere for the foreseeable future.



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Winter Farmers Market Every Saturday through April Colts Center

13,20 NOV Despite the Indian Summer weather in November, the Dubuque Farmers' Market ended with October making

way for Winter Farmers' Market to begin. Located at the Colts Center on the corner of Central and 11th Streets, the Winter Market began the first Saturday of November and will run every Saturday from 9 a.m. to noon with the Colts offering fresh coffee and breakfast for purchase. The Winter Farmers' Market features local farmers and artisans, offering diverse products such as grass-fed beef, free-range eggs, fall produce, home made candies, baked goods, honey, wines, soaps, gourmet pickles, maple syrup, and more. The Market features approximately 35 vendors which vary each Saturday with new vendors added as the Market continues to grow.



Dubuque Fighting Saints vs. Chicago: Friday, November 12 Muskegon: Saturday, November 13 Mystique Ice Center



The Dubuque Fighting Saints defend their new home turf at the Mystique Ice Center with back to back games Friday

and Saturday nights, November 12-13. Both games are scheduled for 7 p.m. The Fighting Saints will take on the Chicago Steel Friday, November 12 and Muskegon on Saturday, November 13. USHL Hockey fans should mark their calendars for the night before Thanksgiving, Wednesday, November 24, as the Fighting Saints will play a rematch with Chicago Friday. The Saints will host Indiana Saturday of Thanksgiving weekend as well, November 27. For more information, visit http://wwwdubuquefightingsaints.com.



Autism-Friendly Movie: How To Train Your Dragon Saturday, November 13 Mindframe Theater

Mindframe Theaters & the Autism Health Committee of Dubuque sponsor a spe-

13 NOV cial screening of the movie How To Train Your Dragon for children affected by autism spectrum disorders Saturday,

November 13 from 10 to 11:30 a.m. Children affected by autism and other disabilities are invited along with their families to this special showing in a safe and accepting environment. Lights will be brought up, sound will be turned down, families may bring glutenfree, casein-free snacks, and no previews or advertisements will be shown. Audience members may get up and dance, walk, shout or sing. No admission will be charged, though children must be accompanied by a parent or caregiver over 18 years of age.



Comedy for Kids w/ Steve Couch Bell Tower Theater



Bell Tower Theater presents Comedy for Kids with Steve Couch Saturday, November 13 at 2 p.m. Steve's high-energy

show includes original music and comedy about the unending craziness of life. Topics include making excuses, eating vegetables, monster movies, and having a messy room. After the show Steve will also teach a workshop "Be a Stand-Up Star on Stage" for kids in 2nd, 3rd and 4th grades. Tickets are \$8 and are available at the Bell Tower website at http://www.belltowertheater.net.



US Navy Commodores Jazz Ensemble

Five Flags Arena

13 NOV Five Flags host a free performance by the US Navy Commodores Jazz Ensemble Saturday, November

13 at 7:30 p.m. The Navy's premier jazz ensemble, the Commodores present the finest in America's truly original music. A specialty unit of the United States Navy Band in Washington, D.C., the group features 18 of the Navy's top jazz and "big band" musicians. Under the leadership of Senior Chief Musician Philip M. Burlin, the Commodores combine the best of jazz, popular and patriotic music. Best of all, it's free! For more information, visit www.fiveflagscenter.com.

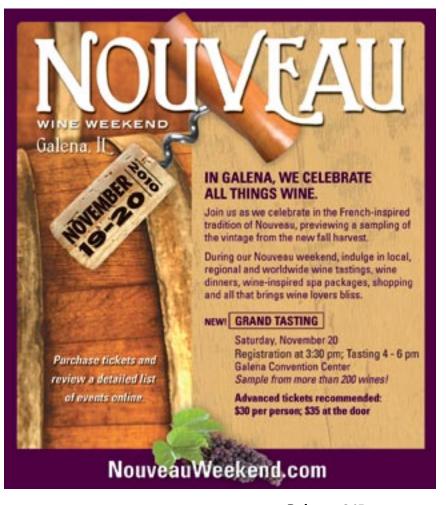


Five Flags Theater 100th B-Day! Five Flags Theater



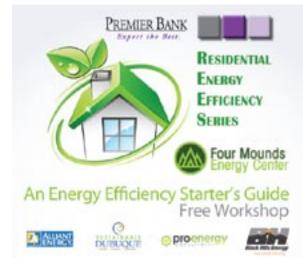
Five Flags Theater celebrates its 100th Birthday, Tuesday November 16 at 3 p.m. Join local dignitaries in the celebration and

ribbon cutting for the renewed Five Flags Theater as it embarks on its second century as a landmark in downtown Dubuque. Opening as the Majestic on November 16 of 1910, and serving under a variety of names since, the theater faced demolition in the late '60s as part of urban renewal. A group of preservationists formed to save the theater, conceiving the notion of obtaining private donations to combine a restored theater with a new exhibitionarts facility for an all-purpose civic center. Now part of the Five Flags Civic Center, the 100-year-old theater is an integral part of downtown Dubuque's architecture and culture. For more information, visit www.fiveflagscenter.com.



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Energy Center Announces Free Residential Energy **Efficiency Workshops**

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The Four Mounds Energy Center is launching a Residential Energy Efficiency Series. The first of the free workshop will be held Tuesday November 16th, 2010 beginning at 6:00pm in the Old

Council Chambers of the Carnegie-Stout Public Library. An Energy Efficiency Starter's Guide will kick off the series and introduce the concept of home energy efficiency.

The goal of the first workshop is to provide homeowners ideas of how to begin the process of making their homes more energy efficient. A certified home energy auditor from Pro Energy Consultants will present on what an energy audit is and how this can help a homeowner better understand their homes' efficiency needs. Representatives from Black Hills Energy, Alliant Energy, and the City of Dubuque will share rebate and incentive offers to help pay for these new projects. Premier Bank will present on sustainability loan opportunities and how they can help fund the upfront costs of more expensive improvements. This holistic approach will provide a beneficial overview of the efficiency process and give homeowners the resources to begin the efficiency upgrades in their homes.

Join others to discuss your experiences, share best practices and exchange feedback about energy efficiency at a Dubuque 2.0 Community Café discussion immediately following the Four Mounds Energy Center's Residential Energy Efficiency Workshop. Future free workshops will focus on specific areas of the home such as windows and doors, renewable energy, and evolving technologies in efficiency. For more information about the series visit www.energydbq.org.



Arts and Crafts Show **Grand River Center**



Support local and regional exhibitors at Callahan Promotions' annual Arts & Crafts Show. Shop and browse items from over 125 talented exhibitors at the Grand River Center, 500 Bell St,

from 9am to 4pm. Some of the thousands of unique creations at the event will include jewelry, oak furniture, candles, ornaments, clothing, yard & garden art, baskets quilts, clocks, bird houses, ceramics, doll clothes, pottery, soap, purses, toys, art prints, piano CDs, greeting cards, table runners & placemats, floral wreaths, food, and many more original products.





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by Mike Ironside

Between the crush of the summertime tourist season and the bustle of the holidays, Galena residents and visitors alike come together for a celebration of another kind. Begun more than a quarter century ago, Galena Cellars Nouveau Wine Festival has become the inspiration for a broader celebration of the area grape harvest and all things wine related. Traditionally held the third weekend of November, Galena's Nouveau Wine Festival will feature a number of wine-themed events. including special wine-inspired dinners and wine tastings.

As is the tradition, the whole weekend celebration gets started with the delivery of Galena Cellars Vineyard and Winery's Nouveau Wine to businesses along Galena's Main Street the afternoon of Friday, November 19. Begin-

ning about 2:30 p.m., a horse-drawn wagon will lead a procession of hearty revelers down Main Street, delivering Galena Cellars' Nouveau Wine to downtown businesses and restaurants and spreading the celebration along the way.

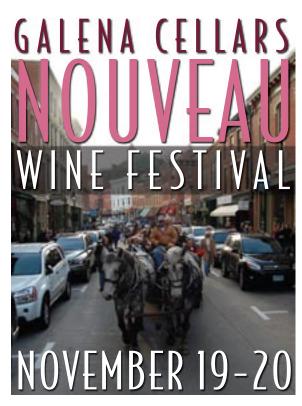
The celebration continues Friday afternoon and into the evening with wine-inspired food and drink specials, live entertainment, and other Nouveau-themed events at local pubs and restaurants downtown and throughout Galena. Being a weekend celebration, the fes-

tivities continue in and around Galena right through Saturday, November 20.

New this year, and central to Saturday's celebration is the Grand Tasting sponsored by Family Beer & Liquor. Scheduled for 3:30 to 6 p.m. on November 20 at Galena's Convention Center (900 Galena Square Drive), the Grand Tasting will offer an opportunity to sample more than 200 wines from a variety of makers in a wide range of styles. In addition to area Nouveau wines, wine

lovers will be able to try wines ranging from delicate Oregon Pinot Noirs to bold Napa Valley Cabernet Sauvignons, crisp Marlborough Sauvignon Blancs, and toasty Carneros Chardonnays. Complimentary cheese, bread, and fruit will be available to clear the palate as well as a selection of fine spirits from which to sample. All attendees will also receive a commemorative wine glass.

As attendance is limited, organizers recommend buying tickets in advance. Advanced



tickets are \$30 per person and are available online at www.nouveauweekend.com or by calling 815-777-3938. Any remaining tickets will be available at the door for \$35 per person.

Another tradition of the weekend is the release of the annual limited edition Galena Cellars Nouveau Festival print. Created by a local artist each year, the print is a larger representation of Galena Cellars Nouveau wine label. The 2010 print features artwork created by artist Paul Chase who specializes in guitar-themed art.



While the Nouveau Wine Festival has become a community-wide celebration, it was all started by Galena Cellars' Lawlor family 26 years ago. Galena Cellars general manager Scott Lawlor recalls the first Nouveau Wine Festival held in Galena in 1985. "My favorite memory from our first Nouveau Festival is that it was covered nationally by the NBC Today show," said Lawlor. "The press was tremendous; all the local NBC affiliates in the tri-states were filming the Today show filming us."

The small celebration has grown in size and scope since, now drawing many overnight guests who visit Galena just for the Nouveau Festival. "Downtown Galena is the perfect place to have Nouveau because of its vintage charm and ability for attendees to enjoy a variety of businesses within a close proximity," Lawlor noted.

More than just a celebration of new wine from this year's grape harvest, the Galena Cellars Nouveau Wine Festival has become a celebration of wine and winemaking in general, and the broader community. "Nouveau to me is not only the celebration of the new wine but a celebration of community, family and friends," explained Lawlor. "It is a time for us to give back to our community and share our wine, toasting the area businesses and their employees. It is also a time to thank our great customers who have made us what we are today."

What they are today is one of the Midwest's most celebrated wineries. One of Illinois' first wineries (one of three when they started, now there are about 80!) Galena Cellars now produces about 50,000 gallons annually of over 40 award-winning wine varieties, including new releases Illinois Chambourcin, Vineyard Rose and Vineyard White, which are made from Illinois-grown grapes.

Christine Lawlor-White, winemaker for the fam-

ily-operated business, was recognized as 2008 Illinois Winemaker of the Year. Like many area vineyards and wineries, Galena Cellars is also celebrating the international designation of the Upper Mississippi Valley American Viticulture Area, a geographic appellation like the Napa or Sonoma Valleys in California. A geographic region encompassing 29,914 square miles in the "Driftless" area along the upper Mississippi River valley, the area is now the largest designated wine appellation in the world.

The Galena Cellars Nouveau Wine Festival takes place at Galena Cellars Winery and Vineyard and all over Galena Friday and Saturday, November 19-20. While enjoying the Nouveau Wine Festival makes for a great day trip to Galena, overnight visitors can take advantage of lodging specials at many Galena area B&Bs, guest inns, and hotels. Weekend lodging specials can be found at nouveauweekend.com. For more information about Galena Cellars and the Nouveau Wine Festival, visit galenacellars.com/nouveau.



Stone Cliff Winery Does Nouveau, Dubuque Style

Stone Cliff Winery celebrates the release Scheduled for the weekend of November 12-13, "Stone Cliff's Nouveau Wine Festival weekend" as proclaimed by the the Mayor of Dubuque, will be a fun, interactive celebration of wine, food, and tradition. This year is the fourth for the annual celebration.



weekend gets started with a

parade from Stone Cliff Winery at the Port of Dubuque down Main Street through downtown on Friday, November 12 at 11 a.m. Stone Cliff owners and wine makers Bob and Nan Smith, along with their trusty dog "Vino," a polka band, and a few distinguished guests, will deliver their Nouveau wine from this year's fall harvest to restaurants and pubs along the route.

The parade follows the century-old French tradition celebrating the delivery of the season's first new red wine to the village. While the fruity, sweet wine might be young, wine lovers eager to try the new vintage can get an insight into how the rest of the winery's output might turn out in a particular year.

In keeping with the traditional theme, restaurants along the route at the Port and along Main Street will be featuring Nouveau specials that include a glass of the new wine. Some will be participating in a window and storefront decorating contest with the winner receiving a case of Stone Cliff wine. Stone Cliff will be offering its own Nouveau special with peasant stew from bread bowls in the tasting room all weekend long. For more information, visit www.stonecliffwinery.com.

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Galena Nouveau Wine Festival Dinners & Events

Besides the wine, Galena's Nouveau Festival is a great excuse for "foodies" and wine lovers to make the short drive to Galena to sample some of the area restaurants' special Nouveau-inspired dishes. We warn you: if you're getting hungry and your next meal is not in the near future, you might want to read this after you eat.

Benjamin's Restaurant 103 North Main Street, Galena, IL

Chicken breast with apples, including a salad or wild mushroom bisque soup. Lunch + 1/2 Carafe of Nouveau wine with lunch for \$14.99.

Wine Reception, Free Buffet & Johnny's Singing Machine Karaoke, after 3 p.m.

Benjamin's buffet includes imported and domestic cheese, canapes with salmon caviar, chicken liver mousse, smoked salmon, crepes with bananas foster, a variety of fresh breads, crudites, and more. Free with purchase of a beverage. Saturday's entrees served with choice of frits, garlic mashed or bistro-braised new potatoes. Chicken Confit \$14.99, Pork Loin with Camembert Sauce \$16.99, Filet Mignon \$24.99, Rack of Lamb Dijon \$24.99.

Boone's Place 515 S. Main, Galena, IL, 12 p.m.

Homemade Hearty beef stew with brie cheese, thefinest grapes and a glass of Nouveau wine. Live entertainment by Jordan Danielson. \$9.99 per person. Then Beer Battered Cod and Nouveau wine with their homemade clam chowder soup, \$10.99. On Saturday, have a bowl of stew and a retro brew: Hamm's, Pabst, Olde English, etc. in cans for \$7.99.



DeSoto House Hotel 230 South Main Street, Galena, IL

Nouveau Luncheon at 1 p.m., featuring home-made Peasant Stew in a French Bread Bowlgarnished with fresh grapes and Brie cheese for \$9.95. On Saturday, the Desoto House Hotel, Galena Cellars, and Goldmoor Inn & Dining present the Nouveau Cork to Fork Progressive Dinner at 5:30 p.m. Enjoy a tour and tasting at Galena Cellars, soup and salad at the DeSoto Hotel, and dinner at The Goldmoor Inn &

Dining. Cost is \$69 per person all inclusive.

Frank O'Dowd's Irish Pub & Grill 9853 US 20, Galena, Il 61036

Frank O'Dowd's at the Irish Cottage will feature a special three-course Nouveau dinner , all containing Nouveau infused ingredients including an entrée of Oven Roasted Pork Loin stuffed with Apple Raisin Dressing and topped with a Nouveau Demi Glaze.



Fried Green Tomatoes

213 North Main Street, Galena, IL, 12 p.m.

Start with cocktails & Nouveau Wine at Noon, with lunch at 1:00. Mixed greens with a sherry vinaigrette, bread bowl with peasant stew, & fruit and chocolates for dessert. Live music at lunch with Ralph Kluseman. \$32.99 per person +tax. For dinner: roasted beef tenderloin served with a Nouveau Wine reduction, \$30.99. Grilled Quail with a Nouveau Wine reduction, \$22.99. On Saturday, have lunch at 11:30 at Fried Green Tomatoes paired with a glass of wine. Next it's off to a tasting and tour of three wineries: Rocky Waters, Massbach Ridge, and Galena Cellars Vineyard. Cost: \$44.99 per person plus tax.

Fritz and Frites

317 N. Main Street, Galena, IL

Featuring Beouf Bourguignon made with Galena Cellars' Nouveau Beaujolais accompanied by soup or salad & dessert. Offered for lunch & dinner. Reservations suggested.

Galena Brewing Company 227 N Main Street, Galena, IL

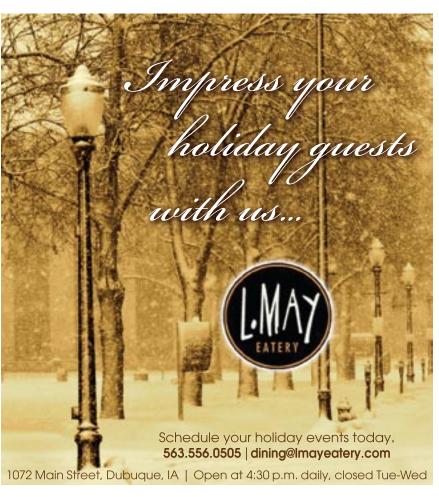
Cheese and Sausage tapas, White Chicken Chili in a bread bowl and your choice of a 6 ounce beer (any style) or a glass of Nouveau wine for just \$14.95 per person + tax and tip.

Galena Cellars Nouveau Delivery

2:30 p.m. Horse-drawn wagons deliver Galena Cellars' Nouveau wine to Main Street businesses. Enjoy Saturday lunch at the Vineyard 4746 North Ford Road, Galena, IL Sample the fall harvest and preview this year's vintage. Masterfully prepared by Chef Ivo, Nouveau noon lunch includes a bread bowl heaping with traditional French peasant stew accompanied by fresh grapes, brie and Galena Cellars Nouveau wine. Reservations required by calling 815-777-3330. Cost: \$19.95 per person







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Grand Tasting (3:30-6:30pm, Saturday only) Galena Convention Center 900 Galena Square Drive, Galena, IL

Sample from more than 300 varieties of wine and spirits. Admission includes tasting and keepsake wine glass. Sponsored by Family Beer and Liquor. Adv. Tix: \$30 /\$35 at the door.

Green Street Tavern & The General's Restaurant Special Nouveau Dinner, 5 p.m. 230 South Main Street, Galena, IL

Special Nouveau menu offered with a complimentary glass of Nouveau Wine.

Iowa Wine Tours Saturday, 11 a.m

Discover the breathtaking beauty on this tour with rolling hills, scenic valleys, and steep

limestone bluffs along the Black Hawk Wine Tour. Just the ride to the vineyards through Jo Daviess County is worth the trip. Cost: \$65 per person. Call 563-582-4076.

One Eleven Main 111 N Main St, Galena, IL 61036

Nouveau Vegetable Soup & Sour Cream Cornbread, Arnold's Farm Chicken Provencal Braise with Roasted Garlic Mash, and Orange Cranberry Walnut Pie. Then, a Nouveau-inspired four course dinner highlighting Horseradish Crusted Trout and Pork Medallion with Apple Gastrique. All from locally-sourced ingredients.

Paradise Bar & Grill Hard Salami Band, 3:30 p.m. 205 North Main Street, Galena, IL

Dance to songs you know and love!

Vinny Vanucchi's 'Little Italy' 201 S Main St, Galena, IL 61036

Seasonal Greens; Homemade Minestrone Soup; GrilledNewYorkStripLoinwithGorgonzolaCheese, Portabella Mushrooms, Nouveau Demi Glaze. Also enjoy a four course fall-inspired dinner, highlights of which include Wild Mushroom & Truffle Cream Soup, Pumpkin Ravioli, Fennel & Wild Mushroom Chicken Cacciatore, and Tiramisu.



Paul Chase: "Nouveau Unplugged" Galena Cellars Nouveau 2010 Art

"Nouveau Unplugged," a painting by Galena artist Paul Chase was chosen as the 2010 Galena Cellars Nouveau wine label which

will also be featured on the annual limited edition collectible poster to be unveiled at the festival and are available at the winery, 515 South Main Street, Galena or online at galenacellars.com/nouveau.

"We love Paul's unique series of guitars and wine," noted Galena Cellars general manager Scott

Lawlor. "His artwork is perfect to represent our 2010 Nouveau celebration, inviting guests to

'unplug' from day-to-day stresses and enjoy a weekend of culinary events in peaceful and rejuvenating environment."

Known for his paintings that depict various guitars, Chase has begun to attract national attention for his work which has been featured in many music museums and quality guitar shops, including The Musicians Hall of Fame in Nashville, The Texas Musicians Museum and The Iowa Rock N' Roll Music Association Museum. Chase has created work in collaboration with with country music artists John Michael Montgomery and Kenny Chesney. Other notable music artists like Brad Paisley, Tanya Tucker, Les Paul and

B.B. King have added Chase's artwork to their collections.

A teacher of art and graphic arts at the high school and college level for over 30 years, Chase is recently retired and now resides with his wife Mary Weck in the Galena Territories. To learn more about Paul Chase and

his work, visit www.paulchase.net or www.graphicguitars.com.



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2004-2006: Becoming a real company, restoring vision from an obstructed vue and adding another guitarrist to the band

As 365 entered 2006, there were several paths from which to choose. Despite our inception as a Web resource, we came to realize that, as cool as this budding world of the Internet was shaping up to be, it was clear that people live every day in the real world. So, 365 shifted from a virtual company to a real-world company.



We moved the world headquarters from the attic at 186 Bluff Street to the corner of 1st and Main and expanded into the print publishing world with a partnership and magazine named Vue365. The period from 2004 to 2006 where the vision of 365 and the Vue came to a crossroads proved to be

the worst and best part of our last 10 years. The short version is the crew at 365 has always and continues to believe that 365 is a service to and for our community. We believe our readers have as much ownership in 365 as we do, primarily as we all have the same ownership in our community. 365 is the community's voice, and we, as the 365 team, are merely facilitators of that story. The guys that created the Vue forgot that somehow and made the decision to try and grow and sell their product. They also forgot that 365 wasn't theirs to sell. We tried to be nice about it, but in the end, we take our community seriously as we do our responsibility to our readers, partners and friends. So the worst part is obvious and we wrote it off as "lesson learned," but the best part was the community responded in ways we had never expected. Within one week of going back to our original vision, we had 365ink on the streets, our way. While the whole affair was frustrating and disheartening in many ways, 120 issues later, 365ink Magazine is bigger and better than ever, and we have to say that we are pretty happy with the way things worked out.



After Ellen Goodman helped get the ink going, it turned out that the quiet part-time video guy in the corner, Tim Brechlin, actually had a journalism degree and became our editor for most of the next 5 years. Bryce also learned he had the mojo to lay out a bi-monthly paper week after week before he got smart and dumped that on Tim, too. But he's back to doing it once again.

But what was 365? With friends and partners from Dyersville to Galena, Maquoketa to Platteville, we needed to decide exactly who 365 was trying to reach. As Brad had been appointed by Gov. Vilsak to the original Vision lowa Board to work on projects all across lowa while also working with the Dubuque Chamber on workforce development issues, Matt Booth was writing his masters thesis on "community," and Chris Wand was the president of one local board or another from the Jaycees to Main Street. The reality became very clear to all of us that Dubuque existed in a much bigger regional market. With approximately 65,000 people living around 15 miles from Dubuque proper, we were all quite surprised to find that if you stretch that radius 30 miles more, that number grows to nearly 365,000. Crazy, but true. Thus, it was time to change our tune, and the new player we invited to join us on the 365 stage brought along a touch of the Beatles, a smile that never failed, and a passion for connecting all the small towns and communities around Dubuque into what is now known as the 365 Regional Network.

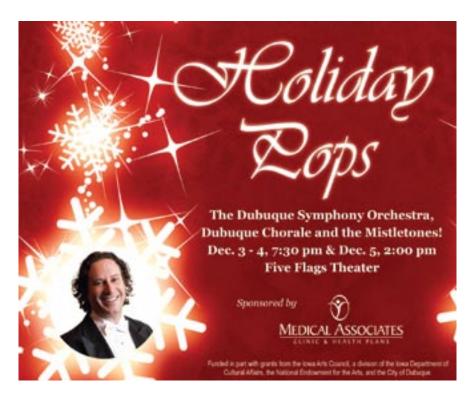


Ralph Kluseman brought a breath of fresh air to the mix in joining us as one of our owner-partners at 365, and years later, we are pretty sure that the Julien Dubuque Region has never had a more dedicated advocate for growth, communication, and collaboration than he. Likely not a nicer guy in the whole region either. To this day, Ralph Kluseman, who we secretly call the Mayor of Southwest Wisconsin, is still playing the Beatles and the tunes of growth and connection from groups like 365, Tri State Tourism, the Platteville Chamber, and the National Brewery Museum in Potosi. If there is not a guitar in Ralph's hand, it's a pamphlet, volunteer roster, or the hand of yet another new resident or tourist who has recently come to our regional community.

As an added bonus, his wife Sheila Castaneda turned out to be a Professor at Clarke College (oh wait, Clarke UNIVER-SITY now – Good job Clarke!) and that Clarke connection with Sheila and Ralph has brought a new generation of 365er's to the crew. Actually, thinking about it, pretty much everyone at 365 either plays guitar or went to Clarke. By the way, Sheila is also a master of baked goods to boot.

So, stay tuned for the next installment of the 10 year history of 365 as a new generation of people a bit younger and smarter than us collide with a new Board of Directors a bit older and wiser than us, both who have helped make 365 better than ever.







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R. Tripp Evans: Grant Wood: A Life The Dubuque Museum of Art

13 NOV In celebration of those two giant figures standing outside the building, the Dubuque Museum of Art will present a

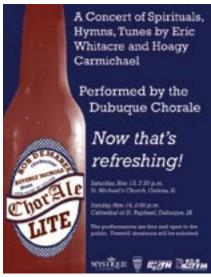
lecture by R. Tripp Evans, author of Grant Wood: A Life. Scheduled for Saturday, November 13 at 1:30 p.m. at the Museum, Evans will present a portrait of Grant Wood as described in his booked which draws on letters, Wood's unfinished autobiography, his sister's writings, and many never-before-seen documents.





Grant Wood, who lived from 1891-1942, is considered to be the first overnight sensation in the history of American art. His now-iconic American Gothic caught the nation's attention in 1930 and ever since, his "dream-like landscapes, unconventional history paintings, and forbidding portraits" have been open to viewers' interpretation. Author R. Tripp Evans provides us a sense of the man behind the paintings, "and sheds light on the hidden sources of Wood's powerful imagery."

Evans is Professor of Art History at Wheaton College in Massachusetts. In addition to Grant Wood: A Life, he is the author of Romancing the Maya: Mexican Antiquity in the American Imagination, 1820-1915 (2004). He received his doctoral degree in the history of art from Yale University and has served as a visiting lecturer at Yale, Wellesley College, and Brown University. The lecture is free to the public. For more information, visit www.dbqart.com.



Dubuque Chorale presents: "Chorale Lite"

Nov. 13, St. Michael's, Galena Nov. 14, St. Raphael's Cathedral, Dubuque



14

The Dubuque Chorale opens its fall season with two performances, Saturday and Sunday, November 13-14 at St. Michael's Church in Galena and St. Raphael's Cathedral in Dubuque, respectively. Named "Chorale Lite" by

Chorale conductor Robert Demaree, the concert will feature a program of standards, ballads and spirituals that might be considered "less weighty" pieces, but not without the impact for which the Chorale is known.

The Chorale will sing a set of American hymns, such as "Hark, I Hear the Harps Eternal," as well as a set of spirituals, such as "Witness" and "My Soul's Been Anchored in the Lord." Several humorous pieces by Eric Whitacre, entitled "Animal Crackers," are based on Ogden Nash poems. To add a touch of romance, the Chorale will also sing three tunes written in the 1940s by Hoagy Carmichael: "Skylark," "Winter Moon," and "I Get Along Without You Very Well."

The first concert will be at St. Michael Church at 227 South Bench Street in Galena, Saturday, November 13 at 7:30 p.m. The Sunday, November 14 concert will be at St. Raphael's Cathedral, 231 Bluff Street in Dubuque at 2 p.m. A free-will offering of \$12 is suggested. The Dubuque Chorale will also perform at the Festival of Trees in the Roshek Building on Friday, November 19, 5:30 p.m., and along with the Dubuque Symphony Orchestra at their Holiday Pops Concert at Five Flags Theater on Friday and Saturday, December 3-4 at 7:30 p.m. and Sunday, December 5 at 2:00 p.m. For more information, visit www.dubuquechorale.org.

www.Dubugue365.com





"Death & Such" Maquoketa Art Experience



Maguoketa Art Experience's current exhibit "Death & Such," which opened just before Halloween will remain on display

through November 17. An interactive exhibit featuring paintings, video, and installation work, the show offers meditations and artist's representations of a season of death ... and such. The free exhibit features work by a variety of area artists including Katie Duffy, Patti Goffinet, Nikko Francois, Rose Frantzen, Thomas Metcalf, Chuck Morris, Seth Myers, Megan Starr, Evan Stickfort, Joe Turek, and Carey Welch. MAQ Gallery hours are Tuesday through Friday, 11 a.m. to 5 p.m. and

Saturday 12 to 4 p.m. at 124 S. Main Street in Maguoketa. For more information or to arrange a scheduled group viewing call Paula at 563-652-9925.



Chapter Six Grand Opera House



Vocal band Chapter Six performs a Christmas-themed concert at the Grand Opera House Sunday, November 28 at 2 p.m.

In partnership with the Dubuque Arts Council, the Grand presents this concert by Chapter Six, which critics have described as "the finest vocal band touring today." Tickets for Chapter Six are available at the Grand box office. Learn more at www.thegrandoperahouse.com.



Oscar on the River

Photographer/Filmmaker Louie Psihoyos Loras College's, St. Joseph Auditorium



National Geographic photographer and Oscar-winning filmmaker Louie Psihoyos returns to his hometown of Dubuque for

"Oscar on the River," a presentation at Loras College on Saturday, November 27 at 7 p.m.

Sponsored by the Great River Film Initiative in partnership with the Dubuque County Historical Society and Loras College Arts & Culture Series, Psihoyos will speak about his life as an internationally

known filmmaker. The event will include a discussion of his career and experiences, along with a question and answer session with the audience.

Preceding the Oscar on the River presentation, the Dubuque County Historical Society will host a meet-and-greet social with Mr. Psihoyos beginning at 5:30 p.m. to a limited

number of ticket holders. Admission to this special event at the Loras Alumni Campus Center will provide an opportunity to meet Mr. Psihoyos and will include prime seating at the Oscar on the River event later that evening. A portion of the pre-party ticket proceeds will benefit The Oceanic Preservation Society (OPS) and the Dubuque County Historical Society. Hors d'oeuvres will be served and a cash bar will be available.

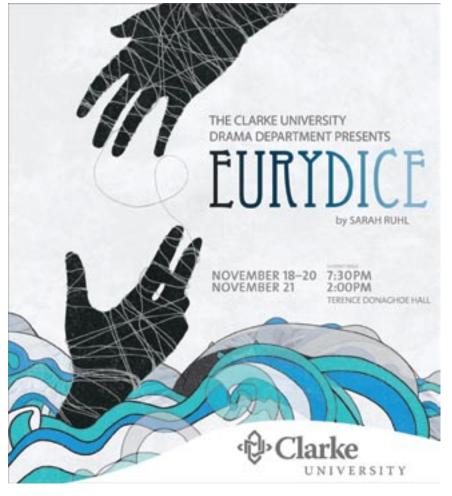
The Oscar on the River event will also kick off an initiative by the Dubuque County Historical Society to encourage local filmmakers to consider creating short-format, local-history and documentary films about Dubuque and her people, past and present. This first "Oscar on the River" event is possible in part thanks to a grant from the Mediacom Arts and Culture

> program and with the assistance of the Northeastern Iowa School of Music

> The Louie Psihoyos presentation is scheduled for Saturday, November 27 at Loras College's

St. Joseph Auditorium, Hoffmann Hall (under the clock tower on Loras Boulevard). General admission tickets for the 7:00 p.m. presentation are \$10 for adults, \$5 for students; and \$75 per person for the 5:30 p.m. meet-and-greet. Tickets can be purchased in advance at the Loras bookstore. More information about this event can be found at the Oscar on the River category at www.grifinforum.com.





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Greendale A rock opera by Neil Young Performed by Sun Green The Bank Bar & Grille

The simple, quiet life of Greendale is torn open when a murder occurs and suddenly the residents of this

rural California town are forced to confront a shared existence that might not be quite as ideal as they once thought. Sun Green, Dubugue's own tribute band to Neil Young and his band Crazy Horse will perform the rock opera at the Bank Bar & Grille, on Neil Young's birthday, Friday, November 12.

The free show will begin with a set by Andy Steil on lap steel guitar at 9 p.m. followed by a few songs by Denny Garcia, who represents the character "Grandpa Green" in the play. Sun Green will perform Greendale following Garcia, at about 10:30 p.m. Steil and Garcia are expected to join Sun Green for an encore set to close the night.



NISOM Playathon Kennedy Mall

The Northeast Iowa School of Music (NISOM) will entertain Kennedy Mall shoppers Saturday, November 13 from 10

a.m. to 2 p.m. with their "Playathon" a public recital and fundraiser for the school of music. The fifth year for the annual event, Playathon features NISOM students who be playing for prizes donated by local businesses as rewards for their efforts. Students are also selling coupon booklets for Younkers Community Day as a part of the Playathon fundraiser.

Proceeds help support the Northeast Iowa School of Music, which provides quality arts education in the Tri-State area for musicians of all ages, musical abilities, and economic backgrounds. In an effort to reach more students, NISOM does not charge sufficient tuition to cover all of the operating costs. Student-paid tuition only covers approximately 70 percent of expenses, so private donations and fundraising efforts like Playathon are essential to the ongoing operation of the school. The Northeast Iowa School of Music is a non-profit 501(c) 3 organization, and all donations are tax-deductible.

NISOM is now accepting new student registrations for both private lessons and group classes for the winter trimester. Private lessons are offered in piano, voice, guitar, and all standard band and orchestra instruments. Winter group classes include Suzuki cello and violin for preschool children, cello choir for cellists of all ages, guitar for students junior-highage and above, and piano classes for children through senior citizens. The trimester begins November 15, just in time to start learning holiday music. For more information call NISOM at (563) 690-0151 or visit www.nisom.com.

Dubuque Community String Orchestra & New Horizons Band Present: "Numb3rs"

Marble Chapel of Emmaus Bible College



The Dubuque Community String Orchestra (DCSO) will join New Horizons Band (NHB) to present "Numb3rs," a fall

concert on Monday, November 15 at 7 p.m. in the Marble Chapel of Emmaus Bible College. The combined orchestra will be performing music by Dvorak, Haydn, Whitacre, Grainger, Geminiani, and Rush, and the band will present music of White, Watson, Pearson, and more. While the concert is free and open to the public, donations will be accepted. Both groups are adult ensembles sponsored by the Northeast Iowa School of Music (NISOM). For more information, call NISOM at (563) 690-0151 or visit www.nisom.com.



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Dubuque Symphony Orchestra's Holiday Pops Celebration

Five Flags Theater

Christmas music fans, mark your calendars for the weekend of December 3-5. The Dubuque Symphony Orchestra, in col-

laboration with the Dubuque Chorale and the "Mistletones" performs Holiday Pops. The holiday-themed music program is scheduled for Friday and Saturday, December 3-4 at 7:30 p.m. and Sunday, December 5, at 2:00 p.m.

A cherished tradition for many area families, the Symphony's Holiday Pops Celebration has become a highlight of the holiday season. The performance by the Dubuque Symphony Orchestra, under the direction of William intriligator; the Dubuque Chorale, under the directioin of Robert Demaree; and the Mistletones in beautiful Five Flags Theater will include selections like "Sleigh

Ride," "Grown Up Christmas List," "Breath of Heaven," "Merry Christmas Mozart," "Jingle Bell Fantasy" and more. Also this year the Dubuque Symphony Orchestra and the Dubuque Chorale will perform a new piece written by Dubuque native Michael Gilbertson titled "Behold the Savior."



Tickets range from \$11 to \$40 for adults, \$8 to \$18 for children 12 and under, and \$70 for box seats and are available online at Ticketmaster. com or at the Five Flags box office. For more information, visit fiveflagscenter.com.



Big names and a busy stage sum things up at the Mississippi Moon Bar in the Diamond Jo Casino this month. You can find more information and get your tickets online at www.diamondjo.com or at the casino.



Rob Schneider



A stand-up comic and veteran of Saturday Night Live, Schneider has gone on to a career in feature films like Deuce Biga-

low: Male Gigolo, The Hot Chick, The Animal, and pretty much every Adam Sandler movie ever made. You don't want to miss this comic superstar live, Friday Nov. 12 with two shows at 7 p.m. & 9:30 p.m. Tickets range from \$27 - \$47.

Pawn Stars Gold and Silver Road Show



The History Channel's top rated show is coming to Mississippi Moon Bar on Saturday, November 13. The show stars



the Harrisons and their successful pawn shop which runs on knowledge, instinct, nerves of steel and family chemistry. The live show will feature Corey Harrison and Chumlee. There will be three performances: 12 pm, 3 pm and 6 pm. Tickets start at \$13. For those attendees looking to sell, all items must be prescreened. To prescreen an item, call 1-866 333 PAWN by 7:00 p.m., November 11. No firearms



Paul Revere and the Raiders



The magic chemistry of Paul Revere's personality has been a major factor in the Raiders' rise to popularity; and not by

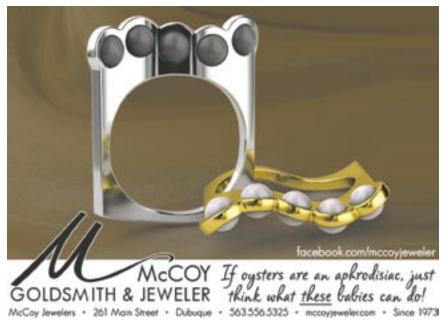
accident. Their hits include Indian Reservation, Louie Louie, Kicks, Hungry, Stepping Stone and many more. The band will perform two shows on Saturday, November 27th, at 4 p.m. and 8 p.m. Tickets run \$30 - \$50.

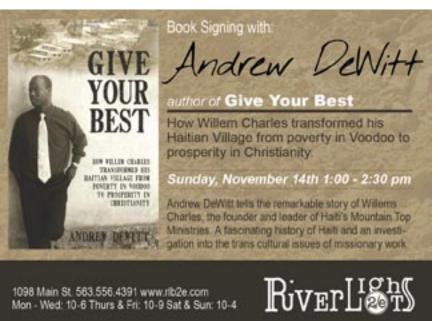




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Organic Grocery and Deli By Mike Ironside

After nearly four months of remodeling, the lowa Street location known as the Food Store is finally open. Operated as Breitbach's Farmers Market Food Store for more than 20 years by natural and organic food trailblazer Michael Breitbach, his daughter Maple Breitbach and her husband David Estafen opened the new Food Store Saturday, October 30, the last day of Dubuque's summer Farmers' Market. In addition to extensive remodeling inside the store, Maple and David have added an organic deli to the Food Store's mix of produce and grocery items.

I stopped by recently to learn a little more about the massive remodel and the new deli. I found the couple making a batch of 300 organic cupcakes for a friend's wedding when I arrived. Open less than a week, Maple reports that response to the new store and deli has been favorable. "It's pretty good," she said. "I'm pretty surprised as far as the deli goes. We've had a fair amount of folks coming in and out."

David agrees, noting that Farmers' Market brought in some new customers no doubt curious about the changes. "Yeah, it's been good," he reports. "The first day we had a lot of positive response from people. There were a lot of new people, as far as new faces to the Food Store, people at the Farmers' Market that we hadn't seen before stopped by so that was cool."

With the store and deli now open, new items are added to the store almost daily as inventory is delivered along with new additions to the evolving deli menu. In addition to a selection of soups, salads, sandwiches, and wraps, the couple hopes to expand the deli menu. "We want to get into hot food too, so there's a daily special," explained David, "maybe something like a roast with potatoes and carrots. So people can come in and it's a set price for the hot plate special. Or maybe it's a hot sandwich with fresh cut French fries or mashed potatoes and turkey, and it will switch around on a daily basis."

Reaction to the deli in just the first week has been positive. "I feel really good about it," reports David, "because I'm seeing repeat customers from before we remodeled and I'm seeing totally new faces that are right down the street from us, from the call center, from Prudential, from Cottingham & Butler, IBM – this is what we want. We want to be here for the foot traffic and downtown people and I'm seeing them and it feels really good."

David notes that while good food is available downtown, good, quick, and healthy options at lunch are hard to find. "We know that we're offering something good, not to mention something that you can't get anywhere else in town right now. A lot of people appreciate that so we're seeing them come back."

He also observes that lunch at the deli provides an entry for an entirely new demographic of customers to natural and organic foods – a trend that seems to be on the rise as more people are becoming interested in buying locally grown and organic food.

"Sustainable and organic – it just makes sense," observes David, noting the difference between natural and corporate food cultures. "We've been on this train that's been leading us in the wrong direction but it's been so steadily and so strongly we think it's 'normal.' So organic becomes this abnormal thing. But we're like, 'Hey, it's just regular. It's just good old food. This is what your grandparents were eating.""



Maple and David are leading others to healthier options by following in that natural food tradition. Working with area organic farmers like the Small Family CSA farm in Wisconsin, they are using locally sourced food and seasonal produce in the deli. In fact, the 300 cupcakes were for their friend Jillian Jacquinot's wedding. Regular 365ink readers might remember our profile of Jillian and the Small Family CSA last spring. A convert to an organic food lifestyle herself, Jillian once worked in the Food Store before becoming a grower. "I love it. I love getting her food. It's just so full circle," says Maple smiling. "Now I'm feeding my kids with her food."

While most people might not undergo such a

the food store: organic grocery & deli



dramatic transformation, the Food Store and deli do offer those interested in natural and organic food a healthier alternative. "The best way to lead is by example, so if we're doing it and making food, somebody can come down and get in touch with it and maybe learn to do it themselves," explains David.



"We have this guy in, he's been in every day since we opened," relates Maple, "and he says, 'How do you make that? I figure I can make that.' (The answer is) 'Yes. You can totally make that. Do it!' That's the idea. It's all here. Take it home and figure it out."

It makes sense. And now that the remodeling is for the most part complete and the Food Store has re-opened it seems like a natural and obvious path, but it might not have always been that way. Maple thinks it might have been her mother Pearl who first had the idea for the deli. "We were in Hawaii and Michael called us and he'd been kind of saying that we should do it," Maple recalls of the idea for the couple to take over the store. "Then he called us up about a year ago and said, 'well, what if we put a kitchen in?' ... and that's our thing."

Maple and David were cooking and working for markets in Hawaii, so the idea fit with their experience. Factoring in the addition of a third child made returning to Dubuque and working in the family business that much more attractive. "We sat on it for something like six weeks," she said of the idea. "We'd always get excited talking about it but when it came to decision-making, we'd be like, 'not right now."

"We'd talked about the food thing for a long time, but where to do it was always the big question," David elaborates. "We've eaten in funky little hip places in Northern California and Seattle and the Northwest, but none of the spots said, 'this is it.' On that same token, lowa was not necessarily on that list either."

But having a connection with family and friends who were organic growers started to make more and more sense. In the end, that support network outweighed the challenges of opening an organic deli in an area that might not be quite as progressive as the West Coast in its food culture. Still, the concept fills a unique niche. "There's a demand for it and it's

rising," note Maple. "It's going to be challenge, no doubt, to get some people interested." She also points to some people's initial reactions to organic food's sometimes added expense as another hurdle, adding the all-important question, "But how do you feel after you eat it?"

Once the decision was made there was much work to do to remodel the old store and add the kitchen for the deli. The couple returned to Dubuque on the July 4th weekend and started the following Monday demolishing the old drop ceiling. "It was a pretty monster, epic endeavor," laughs David.

The family did much of the demo and construction work themselves, stripping the walls to the exposed brick, tearing out the old drop ceiling to reveal an original pressed tin ceiling, and repairing and refinishing hardwood floors. Contractors were utilized in some instances to bring the space up to current City codes. The front façade was removed to replace the huge storefront windows and reveal the original transom block glass above. All in all, it's a pretty dramatic makeover.

The new space mirrors the new plans that Maple and David have for the Food Store. With the kitchen, deli, and the couple's experience in organic cooking, they hope to provide a wider range of services to those interested in organic food like catering and bakery breads. Already a great resource for vegans, they hope to add deli options for people with special food needs like those who might be gluten intolerant, and eventually host a variety of cooking classes. "We are more than just a food store," says David. "We're striving to be a center for education and awareness on local, sustainable, organic, whole foods, and wholesome eating."



The Food Store and Deli are open Monday through Friday 9 a.m. to 7 p.m. and Saturdays 8 a.m. to 7 p.m. The hours are expanded from the previous store's hours to accommodate people wanting to stop by after work. The Food Store also has a Buying Club, just \$10 per year, which gives members 8 percent off all grocery purchases, or a 15 percent discount off pre-ordered case prices – another great way for families to save money and stay healthy. Find the Food Store on Facebook to learn more about the daily deli menu and Food Store specials.





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Now Showing @ MINDFRAME Friday, Nov. 12 - Thursday, Nov. 18 ONLY Check our website for next weeks showtimes!

Unstoppable (PG-13) No Passes Allowed Fri - Thu: (12:10), (2:25), (4:40), 7:20, 9:30

Due Date (R) No Passes Allowed Fri - Thu: (12:00), (2:05), (4:15), 7:10, 9:15

For Colored Girls (R) No Passes Allowed Fri - Thu: (12:30), (3:15), 6:50, 9:20

Megamind 3D (PG) No Passes Allowed Fri - Thu: (11:45 AM), (2:50), (4:00), 6:45, 8:50 **Howl** (NR) Tri-States Exclusive

Fri - Thu: (12:45), (2:45), (4:50), 7:30, 9:35

Waiting for Superman (PG)

Fri - Thu: (11:50 AM), (2:15), (4:35), 7:00, 9:25

Harry Potter/Deathly Hallows Part 1 STARTS NOV. 19TH (PG-13) No Passes:

Thu: 12:01 AM

Fri - Tue: (12:30), (3:30), 6:50, 9:45 Wed: (3:30), 6:50, 9:45 Thu: (12:30), (3:30), 6:50, 9:45

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Two 4-D features play every 30 minutes, 10 a.m. - 5 p.m. The World of Sharks starts on the hour (10:00) and Turtle Vision begins on the half-hour (10:30). The features are in amazingly deep 3D but also feature effects such as wind, mist, fog, rumbling seats, lightning, and even smells.





Private Screenings - Business Meetings



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coming soon:









Skyline (Nov 12) Strange lights descend on the city of Los Angeles, drawing people outside like moths to a flame where an extraterrestrial force threatens to swallow the entire human population off the face of the earth. **Unstoppable** (Nov 12) Inspired by actual events, this adrenaline rush-fueled flick is director Tony Scott's signature mark of propulsive action, rooted in the reality of ordinary people placed in extraordinary circumstances. A veteran train engineer (Denzel Washington) and a young conductor (Chris Pine) race the clock to stop an unmanned runaway train-effectively a missile the size of a skyscraper -- and prevent disaster in a heavily populated area. Morning Glory (Nov 12) From director Roger Michell ("Notting Hill," "Venus"), producer J.J. Abrams, and writer Aline Brosh McKenna ("The Devil Wears Prada," "27 Dresses"), comes "Morning Glory," a new romantic comedy set in the hilarious and dysfunctional world of morning television. Rachel McAdams, Harrison Ford and Diane Keaton star, along with Patrick Wilson and Jeff Goldblum. Harry Potter and the Deathly Hallows, Part 1 (Nov. 19) Voldemort's power is growing stronger. He now has control over the Ministry of Magic and Hogwarts. Harry, Ron, and Hermione decide to finish Dumbledore's work and find the rest of the Horcruxes to defeat the Dark Lord. But little hope remains for the Trio, and the rest of the Wizarding World, so everything they do must go as planned.









THE BUZZ...

The long-in-gestation live-action remake of Akira, the 1988 Japanese animated film, which at one point had Leonardo DiCaprio attached to star, has returned to life, with Zac Efron reportedly in talks to play the lead character, Shotaro, and Morgan Freeman looking at the role of The Colonel. ... Casting is proceeding for Wrath of the Titans, the seguel to this year's terrible remake of Clash of the Titans. James Franco is reportedly under consideration to play Agenor, the Phoenician king of Tyre (and also a son of Poseidon), while Javier Bardem (No Country for Old Men) has been targeted to play Ares, the god of War himself. Jonathan Liebesman (The Texas Chainsaw Massacre: The Beginning) replaces original director Louis Leterrier. Yeah, because the first one was SUCH a great idea. ... New Year's Eve, the follow-up to this year's Valentine's Day, has locked up another all-star cast just as its predecessor did, with Glee star Lea Michele already signed, and Robert De Niro, Michelle Pfeiffer, Hilary Swank and Ashton Kutcher looking at key roles, as well. Once again, the film will explore various lovers preparing for

the New Year holiday. ... Paul Schrader, who hasn't done much since that whole Exorcist 4 fiasco with Renny Harlin several years ago, is now working on The Jesuit, a thriller similar to his other, more acclaimed works. The story will follow a reformed South Texan prisoner with a violent past trying to reunite with his wife and young son. When she is brutally killed and the boy kidnapped, he goes back to doing what he does best. Willem Dafoe will star. ... In more Totally Unneeded Sequel News, David Duchovny recently told a French newspaper that a third X-Files film is in the writing stage and is waiting on a go-ahead from FOX to begin pre-production, while Ben Stiller says that the script for Zoolander 2 is finished, and he's hoping to get shooting underway sometime next year. ... There's been some news on the Batman 3 front, finally -- Christopher Nolan's third and final entry in the Batman series will be titled The Dark Knight Rises, Tom Hardy will play the villain (Nolan says it will NOT be The Riddler), and a great deal of filming will take place in New Orleans, as opposed to the Chicago filming of the previous two films. The Dark Knight Rises is scheduled for release in 2012.



Nouveau Wine Festival & Parade November 12 & 13 | Parade Friday 11 A.M. · Port of Dubuque

Enjoy dining specials and a glass of our Nouveau Wine in our tasting room and at restaurants in the Port and on Main Street

{ budweiser nightlife / live music }



The Dolph Report

Thursdays, 6 - 7 p.m.

Mojo's Sports Bar, Diamond Jo Casino



If you are a sports fan there is a very special event every Thursday after work that you really need to look into. The Dolph

Report is a live broadcast by "Voice of the Hawkeye's" Gary Dolphin transmitted to KDTH live on stage at Mojo's Sports Bar at the Dia-



mond Jo. What amazed us most while attending several of these events is how many national level sports leaders that Dolph knows and gets on the air. Players, Coaches, Agents, Writers and even other fans cover the world of sports. Plus the bar is full of other sports fanatics adding a lively discussion, friendly rivalries and a night of great sports conversation.



Plus if you haven't had one of the signature hand made angus burgers at Mojo's you are really missing it. So sports fans, take a detour home on Thursday's after work and check out a great night of sports talk and fun. The event it held every Thursday from 6 to 7 p.m. at Mojo's right next to Cherry Lanes on the second for of the Diamond Jo. Ok, on Thanksgiving and Christmas you can skip it as its a day of but other than that there is no better way to meet the Dolph, make a host of new friends, and have the best insider scoop on sports around thew water cooler every Friday morning.



Third Annual Bud Light Downtown District Holiday Pub Crawl



It's almost time for the Third Annual Bud Light Downtown District Holiday Pub Crawl on Saturday, December 4, 11:30 a.m. – 6:30 p.m. Sign-in will be at Lot One (1st & Main) between 11:30 & 12:30. The event ends at 6:30 at the Riverboat Lounge at the Hotel Julien. Cost is just \$10 per person and includes a T-shirt and \$5 donation to the Gentlemen of Dubuque Rugby. There will be over \$500 in prizes. Participating bars include Lot One, The Hub, Murph's South End Tap, Paul's Big Game Tap, Ham-

mertime Bar, the Shot Tower, The Lounge, The Bank Bar & Grille, Crust Italian Kitchen + Bar, Mason Dixon Saloon and the Riverboat Lounge at the Hotel Julien. Mark Your calendars and get your bells polish. Yule tide joy's about to get off the hook.



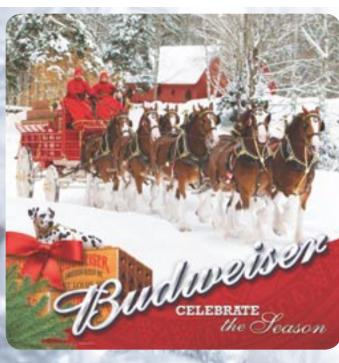


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STAY





Ken Wheaton

The Resistors

Jumpers, 9 PM

Bulldogs, 9 PM

Budde's, 9 PM

Holiday, 9 PM

Mr. Obvious

Red n Deb's, 8:30 PM

Taste Like Chicken

Sid V & the Human Resources

The Stumble Brothers

Shenanigans, 9 PM

Platteville VFW, 9 PM

Frank & Nic (MSB)

Superfly Samurai

Mystique Casino, 9:30 PM

Sandy Hook Tavern, 10 PM

Denny Garcia & Maureen Kilgore

Sunday, Nov. 14

New Diggings General

Sandy Hook Tavern, 8 PM

Tuesday, Nov. 16

Frank O'Dowd's Pub, 7 PM

Wednesday, Nov. 17

Store, 3:30 PM

Sun Green

Searson

Alex & Andrew

Cornerstone, 6 PM

Rosalie Morgan

Maureen Kilgore

Trailer Kings

Hard Salami

Massey Road

Paradise Bar, 3:30 PM

Dubuque Driving Range, 8 PM

Riverboat Lounge, 7 PM

Thursday, Nov. 18

Monk's Kaffee Pub, 7 PM

Galena Brewing Co., 7:30 PM

Thursday, Nov. 11 Maureen Kilgore

Monk's Kaffee Pub, 7 PM

Cornerstone, 9 PM

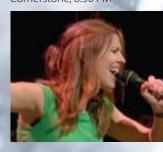
The Dert Bags

Friday, Nov. 12 **Fever River String Band** Council Hill Station, 6 PM

Gareth Woods Frank O'Dowd's Pub, 7:30 PM

Ground Round, 7 PM

Marty Raymon Cornerstone, 8:30 PM



Wicked Liz & the Belly Swirls The Lift, 9 PM

Sun Green The Bank Bar & Grille, 9 PM

Big Eagle Band Norhtside Bar, 9 PM

The Bronco Inn, 9 PM

Frank & Nic (MSB) Mystique Casino, 9:30 PM

Taste Like Chicken Dirty Ernie's, 9:30 PM

Six Shots 'Til Midnight Sandy Hook Tavern, 10 PM

Saturday, Nov. 13

Rosalie Morgan Taiko, 7 PM

Andrew Houy Cornerstone, 12:30 PM

Steve Grismore Jazz Quartet

Cornerstone, 8 PM

Clovis Mann The Lift, 9 PM

Denny & Maureen The Bank Bar & Grille, 9 PM

Gareth Woods

Frank O'Dowd's Pub, 7:30 PM

Roy Schroedl Cornerstone, 8:30 PM

Natty Nation The Bank Bar & Grille, 9 PM

Magnetos Keil's Tavern, 9 PM

Dave Rempis Trio Monk's Kaffee Pub, 9 PM

Kevin Beck & Johnnie Walker Spirits, 9 PM

Renegade Northside Bar, 9 PM

Half-Fast

Knickers Saloon, 9 PM **Triple Play**

Saturday, Nov. 20 **Rosalie Morgan** Taiko, 7 PM

Sandy Hook Tavern, 10 PM

Hard Salami Trackside, 7 PM

Laura & the Longhairs Galena Brewing Co., 7 PM

Paul McHugh Frank O'Dowd's Pub. 7:30 PM

Mississippi Moon Bar, 8 PM

Trailer Kings Mystique Casino, 8 PM

Broom Street Drifters Cornerstone, 8 PM



Big Blue Sky The Bank Bar & Grille, 9 PM

Peter Balestreri Monk's Kaffee Pub, 9 PM

Mad Monks

Full Code

The Lift, 9 PM

Bulldogs, 9 PM Zero 2 Sixty

Denny's Lux Club, 9 PM **Midnight Crisis**

Blackberry Bushes String Band Northside Bar, 9 PM Cornerstone, 9 PM

Friday, Nov. 19 Jumpers, 9 PM Paul McHugh **Boys Night Out** Frank O'Dowd's Pub, 7:30 PM The Pit Stop, 9 PM

Mystique Casino, 8 PM Nothin' but Dylan Grape Escape, 9 PM

> The Midnight Ramble Bronco Inn, 9 PM

Tantrym Doolittle's, Cuba City, 9 PM

Noonan's North, 9 PM

Taste Like Chicken Eichman's, 9:30 PM

Eugene Smiles Project Sandy Hook Tavern, 10 PM

Sunday, Nov. 21



Denny Garcia & Maureen Kilgore New Diggings General Store, 3:30 PM

Iron Horse Social Club, 4 PM

Taste Like Chicken Sandy Hook Tavern, 8 PM

Wednesday, Nov. 24 **Alex & Andrew**

Cornerstone, 6:30 PM

Lonely Goats

Falling Within

The Bank Bar & Grille, 9 PM

Thursday, Nov. 25 Ian Gould Frank O'Dowd's Pub, 6 PM

Open Mic with Jeff & Jimmy

Cornerstone, 8:30 PM

Friday, Nov. 26 **Fever River String Band** Council Hill Station, 6 PM

Sandy Hook Tavern, 9 PM

Ian Gould Frank O'Dowd's Pub, 6 PM

Okham's Razor Perfect Pint, 8 PM

Waterhouse & Golden Cornerstone, 8:30 PM

David Zollo & The Body

Sean Chambers Monk's Kaffee Pub, 9 PM

Rukus Dagwood's, 9 PM

The Lift, 9 PM

Nutsy Turtle

Keil's Tavern, 9 PM

Blu Simon Mystique Casino, 9:30 PM

Apple Dumplin's Sandy Hook Tavern, 10 PM

Saturday, Nov. 27 **Andrew Houy**

Cornerstone, 12:30 PM

A Pirate Over 50 Stone Cliff Wine Bar, 7 PM

Rosalie Morgan Taiko, 7 PM

Country Tradition

Mooney Hollow Barn, 7 PM

Ian Gould

Frank O'Dowd's Pub, 7:30 PM

Paul Revere & The Raiders Mississippi Moon Bar, 8 PM

Artie & The Pink Catillacs Eagles Club, 8 PM

Broken Rubber Band Cornerstone, 8 PM

The Lift, 9 PM

Zero 2 Sixty Jumpers, 9 PM

Pash N Brew Bulldogs, 9 PM

Johnnie Walker Trio

Northside Bar, 9 PM

Tantrym Knicker's Saloon, 9 PM

Massey Road Pit Stop, 9 PM

Taste Like Chicken Denny's Lux Club, 9 PM

Horsin' Around Budde's, 9 PM

Betty & The Headlights New Diggings General Store, 9

Apple Dumplin's Wheel Inn Tiki Bar, 9 PM

Sunshine Wig Wam, 9 PM

Noonan's North, 9 PM **Hard Salami**

Badfish

Krazy Kooter's, 9 PM

Dirty Ernie's, 9 PM **Blu Simon**

Mystique Casino, 9:30 PM



Cheap Skates Keil's Tavern, 10 PM

Six Nights Alone Sandy Hook Tavern, 10 PM

Sunday, Nov. 28 **Lonely Goats**

Sandy Hook Tavern, 8 PM

Wednesday, December 1 Alex & Andrew Cornerstone, 6 PM

Thursday, December 2 Maureen Kilgore Monk's Kaffee Pub, 7 PM

Lonely Goats Cornerstone, 9 PM

simply better together



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You know the drill, soldier...



...Roger Wilco.



Eastern Iowa Outlaws Roller Derby A Derby Spanksgiving Saturday, November 20 Five Flags Arena

26

The Eastern lowa Outlaws Roller Derby team hosts another bout at their adopted hometown turf, Dubuque's

Five Flags Arena, just in time for the holidays on Saturday, November 20. Dubbed "A Derby Spanksgiving" the bout will be a double header with the Outlaws two squads taking on teams from the Quad Cities

The Eastern Iowa Outlaws' B squad, the Misdemeanors will kick off the mayhem, challenging the Quad Cities "Rock Island Line" team at 6 p.m., with the Outlaws'

all-star team, the Felons taking on the Quad Cities "River Bend Bombers" immediately following (probably about 7:30 p.m.)



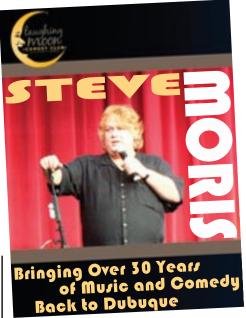
During half-time intermissions, and between bouts, the four-piece band known as the Johnny Rockers will keep fans entertained. Led by Orange County, California native and current Galena resident Johnny Rocker, the quartet has a sound which the aswesomely inked Rocker describes as "a cross between an Orange County

punk sound mixed with a honky-tonk rockabilly vibe."

The Outlaws will also host a Spanksgiving after-party at Knickers Saloon on Central following the double-header bout. The party will feature food, "adult beverages," and a DJ spinning dance tunes and all fans and friends are invited. Wait a minute dance + skates = roller discol

Doors at Five Flags open at 5 p.m. before the first bout. Tickets are \$10 in advance and are available at the Five Flags box office, and \$13 the day of the event with kids five and under free. For more info and to see photos of the team, visit www.easterniowaoutlaws.com.





by Jeff Stiles

26

An accomplished guitarist and comedic entertainer with a unique blend of clean humor and interactive music, Steve Moris

has been a favorite among audiences throughout the Midwest and the world. Local audiences may remember Steve headlining at Chestnut Mountain Ski Resort in Galena during the 1980s and 1990s, or as Mike Keneally's co-host on 'The Road Show' on WLLR FM in Davenport. Steve spent the past seven years entertaining aboard cruise ships, and has most recently performed in comedy shows with headline comics such as Dana Carvey, Louie Anderson, Chris Rock, Kevin Nealon and Jay Mohr.

Steve says he has many fond memories of his 14 consecutive winters performing at Chestnut and going on tour during each off-season opening for other well-known musicians. "For all practical purposes my full-time career entertaining began with Chestnut in Galena," he recalls

"Also in 1984 I began working summers playing with Jan and Dean—places like the Surf Ballroom in lowa and The Val-Aire Ballroom in Des Moines. I opened my first Beach Boys show in Burlington, lowa for that town's 'Steamboat Days' and then went on to the lowa State Fair, Cattle Congress in Waterloo and lots of other Midwest concerts."

From 1985 to 2003 Steve did literally hundreds of large concerts with famous acts, either

opening with comedy and music or playing guitar and singing with the acts themselves.

"Mostly I played with Beach Boys and Jan & Dean," he says, "but they opened numerous doors to a wide variety of artists, from '60s acts to contemporary country acts (the most memorable being Stevie Ray Vaughn, Stephen Stills & David Crosby, America, BJ Thomas, Brooks & Dunn, Alabama and Juice Newton).

Leaving Chestnut after the ski season of 1999-2000, by the following spring Steve says he was on the road constantly with the Beach Boys but began picking up extra work on the side that began new ventures.

"I also did a partial season on ABC's 'What About Joan?' starring Joan Cusack (we filmed in Chicago) as the audience warm-up guy, and did my first concert in Aurora with Louie Anderson," he says. "Louie and I have worked together ever since, appearing with him just about every Sunday at the Comedy Store on Sunset in Hollywood plus a long run at 'the big room' (Samba Theater) in the Rio at Las Vegas plus other gigs."

After seven years at sea, Steve says he's really looking forward to being able to do a show and be home that same night. "My son (Stevie) is 7 now and in first grade," he quips, "so he needs his daddy to get up in the morning and make lousy sack lunches for him."

On November 26 Steve will appear for a 'reunion' performance at the Mississippi Moon Bar inside Dubugue's Diamond Jo Casino.

"Yeah, and I can't wait," he says. "So many old friends are coming to see me, including Mitch Evans and Mike Pickney (whom I intend to get onstage). It'll be a night that I know I'll always remember, as it's been over 10 years since I've done a show in the area and I think we have some serious catching up to do. I'm hoping to see a lot of familiar faces; we had some great times these past three decades."

Steve Moris performs Friday, November 26, at the Mississippi Moon Bar, Diamond Jo Casino, in Dubuque Iowa. Show time is 8 pm with Chicago comedy legend Bert Borth opening. Tickets can be purchased online by visiting www.diamonjo.com. For more information on Steve visit www.stevemoris.com





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Vinny Vanucchi's Little Italy

180 Main St., Dubuque, IA, 563-588-9600 • VinnysDubuque.com **HOURS:** Mon – Sat, 11 am – 10 pm, Sun, 11 am – 9 pm

ATMOSPHERE: Casual; Italian Family Theme

NOISE LEVEL: Conversational Front Room; Louder Back Room **RECOMMENDATIONS:** Chick, Veal or Steak Marsala; Chicken or VealParmigiano; Chef Roberto's Sausage Ragu; Seafood Italiano; Pasta Ala Vinny; Pollo Compomare; Manicotti; Lasagna, and the complimentary parmesan garlic bread.

LIQUOR SERVICE: Full Bar; Specialty Martinis; 11Beers on Tap, 12 Bottled Beers from 8 Countries and 4 States

PRICE RANGE: Apps: \$2.95 - \$12.95; Entrees: \$10.95 - \$23.95 **RESERVATIONS:** Dinner Only; 2 or more up to 150

PAYMENT OPTIONS: Cash, Debit, All Credit Cards, NO CHECKS

ACCESSIBILITY: Front Door and Restrooms

KIDS POLICY: Kids Menu; High Chairs; Boosters; Coloring

CATERING: No **DELIVERY:** No **TAKE OUT:** Yes





VINNY VANUCCHI'S LITTLE ITALY

by Rich Belmont

La Famiglia Siciliana di Vanucchi has finally arrived in Dubuque! Restaurateur's Jack and Deb Coulter have operated Vinny Vanucchi's Sicilian Restaurant in Galena for almost 19 years already. So after numerous requests from people on the west side of the Mississippi they have brought all of the family's signature dishes to our city. The same great meals from Galena are now right here like Uncle Tony's Pizza, Rocky's Raviolis, Auntie Nancy's Manicotti and Nana Lu's Lasagna.



Even though Jack (pictured on the right in the photo at the top of the page) is from Dublin, Ireland, Vinny's is an old world Sicilian restaurant. Jack's wife, Deb, grew up on Taylor Street, the heart of Chicago's Little Italy. Her grandmother (Nana in Italian) lived upstairs. Nana Lucille La Corte (Lu for short) taught her how to cook Italian and handed down her recipes from the old country. Jack developed his love for food as a young man selling food and produce in Ireland. After Jack and Deb got together they perfected the recipes for restaurant sized portions and started preparing them for all of us.

The new Vinny's has an expert staff. Besides Jack there is the General Manager, Jake Bettcher. He started his career as a busser and dishwasher at the Dodge House. Then he went to Vinny's Galena and moved up the ladder from waiter to manager. The Executive Chef is Mark Relyea. He began cooking in Binghamton, New York and now has over 15 years experience as a chef.



When you visit Vinny's Dubuque the managers will be pleased to show you around. Jack and Deb invested hundreds of thousands of dollars in the remodeling of the former 180 Main Restaurant. The kitchen has been enclosed and there are now several separate dining areas. Take a few moments to look at all the portraits hanging everywhere. Almost all of them are family members and there are more than one hundred of them. There is a small fortune in picture frames, let alone the costs of refurbishing and enlarging very old photographs. The products on display are a showcase of the ingredients used in the recipes. They are not for sale except for the Italian Vinaigrette House Dressing, Spicy Homemade Vinny's Sauce and Extra Virgin Olive Oil.

You will notice right away the high quality

components used in your dinners such as De Cecco pasta and Parmigiano Reggiano Cheese and Citterio Prosciutto di Parma Italian Ham.



All of the ingredients are fresh. Nothing frozen is allowed in this kitchen. The sauces are all made from scratch. For example, the White Sauce is a combination of heavy cream, milk, garlic, special spices and is simmered with parmesan and white cheddar cheeses. Alfredo Sauce is simply the White Sauce with white wine and garlic added to it. Vinny's hot sauce includes fresh basil, a red hot condiment, Extra Virgin olive oil, garlic and Arbol Chile peppers.

To say that all the meals are really good is an understatement. So let's start with lunch. The Sangwiches all contain carefully prepared ingredients. The slices of steak in the South Philly are sautéed with onions and mushrooms. The chicken breast is charbroiled and the Italian Beef is slow roasted and piled onto fresh baked bread. And speaking of bread be careful of the garlic bread because it's addictive. Just in case you noticed Sangwich is not misspelled. It just happens to be the way sandwich is pronounced in Little Italy!

The Flatbread Pizzas are only available at the Dubuque location. They taste great and at prices from \$10.95 to \$12.95 they make a quick and inexpensive lunch for two to three



people. You can order these for dinner as well and they even make a wonderful appetizer for 3 to 5 persons.

The dinners are all delectable and there are so many choices. There are eight Fettuccine dishes ranging from Carbonara: an alfredo white sauce with Prosciutto, mushrooms and peas to Chicken Romano in a red tomato basil sauce with chicken and mushrooms. Then there are all the baked and stuffed pastas like Auntie Gracie's Pasta Siciliano: cheese and fresh vegetables baked in a parmesan cream sauce and Nana Lu's Lasagna made with Ricotta cheese and mild Italian sausage with parmesan and mozzarella cheese.

The house specialties are more than special, they are excellent! The Pollo Compomare is a somewhat spicy chicken dish made with fresh tomatoes, mushrooms and broccoli over angel hair pasta and covered with a spicy cream sauce. The Seafood Italiano contains shrimp, scallops and Surimi Crabmeat in a white wine cream sauce made with parmesan, cheddar and mozzarella cheese and topped with a lobster tail. The Marsala dishes are made with high quality Marsala wine and if you just feel like a steak you can have a Choice Grade Angus Center Cut Sirloin hand cut in the kitchen and charbroiled to your liking. My favorite is Chef Roberto's Sausage Ragu. This scrumptious dish is prepared with spicy hot Italian sausage, fresh

{ dining: vinny vanucchi's little italy }





bell peppers, and mushrooms all sautéed in a little butter and then covered with a Marinara sauce containing fresh basil and garlic. Then it is baked with the homemade white sauce with mozzarella and drizzled with alfredo. If you like spicy dishes the Pasta Ala Vinny is linguini with shrimp, lobster and Surimi crabmeat in olive oil, garlic and hot sauce. Any by the way all of the spicy dishes can be made even hotter, all you have to do is ask!

Perhaps you are not too hungry. So you might want to try a simple dinner of what I call mix and match. You can choose one of four pastas and then combine it with one of six sauces. For example, take angel hair and add a simple marinara or penne with a meatball or sausage.

The Chefs can easily handle special requests. Instead of Chicken Marsala you can order Veal. If you would rather have Veal Piccata instead of chicken just ask your server. They can also accommodate your dietary requirements and if you are watching your weight they will be happy to charbroil or steam many of the menu items.

The bar is well stocked with an assortment of beers. But a great Italian dinner calls for a good bottle of vino. There are over 80 wines in the cellar mostly from Italy and the US West Coast. Your server can make recommendations on wine pairings.

Visit on Sunday and bring all your family and friends. In keeping with Italian tradition, Sunday is reserved for long sumptuous dinners. Choose from four family style menus and pick three entrees. Then sit back and enjoy your company while you feast on baskets of garlic bread, bowls of salad and pass around the platters of penne pasta and your choice of lasagna, raviolis, sausage and peppers, or Chicken Parmigiano to name a few.

Vinny's is a great place for holiday parties too. There are private and semi private rooms available. In fact they can handle three parties at the same time and up to 150 guests. And of course, don't forget to ask to see the dessert tray! The Spumoni ice cream: a swirl of cherry, chocolate and pistachio flavors is always good. But the tiramisu and the cannoli stuffed with sweet ricotta cream only after you order it are superb!



The awning outside of Vinny's says Little Italy on it. But make no mistake the food is definitely Sicilian. And is there anything like it in Dubuque? Forgettaboutit!





www.Dubuque365.com 365ink { november 11 - 24 } 23



HESTIVAL OF TREES

Th im tiv hu at or Opening November 19 Roshek Building Lobby

The thrill of Christmas and its cherished images come to life at the 2010 Mercy Festival of Trees. With the completion of the huge renovation of the Roshek Building at 700 Locust Street, Festival of Trees not only prepares to celebrate the season, but also a new home for the amazing display and most of its associated events. The Black and White Gala will continue to take place at the beautiful Hotel Julien, which

stood in as host to all festivities last year.

The Festival, sponsored by Mystique with media presenting sponsor KWWL-TV, opens at 5 p.m. on Friday, November 19 and continues until 4 p.m. on Saturday, November 27. Viewing hours are 9 a.m.

– 9 p.m. daily, and all events are free and open to the public unless otherwise

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Proceeds from the Festival will support the building of a new Intensive Care Unit at Mercy. With the massive popularity of this much anticipated annual series of events, it's hard to image that you might never have taken part. But if that's the case, let this year be the one you and your family take in one or more of the wonderful seasonal offerings highlighted below.

The event also gives those who have not yet re-discovered the public space restored in the Roshek Building which now includes the Rocky Mountain Chocolate Factory, the Beijing Grill, a new Asian food court style eatery, as well as the new home of Café Manna Java and satellite location for Body & Soul Spa, both set to open by or during the this issue of 365ink's run. So much to see all in one place. Mark your calendar or pullout the page from this paper and stick in you purse or pocket to reference in the future.

Festival Events Schedule



Friday, November 19 Opening Night, 5-9 p.m.

Sponsored by DuTrac Community Credit Union Tree Lighting, 5:30 p.m.

Sponsored by Alliant Energy & Black Hills Energy
Join Ron Steele of KWWL-TV in kicking off
the 2010 Mercy Festival of Trees! One lucky
winner submitting their "Favorite Holiday
Memory at the Roshek Department Store"
will help Ron flip the switch to illuminate
the trees, wreaths and gingerbread houses.
Then enjoy the music of the Dubuque Chorale, Loras College Chamber Singers and
University of Dubuque Jazz Ensemble under
the direction of Dr. James Sherry, the magic
of Craig Stevens & Rick Eugene, goodies
from Rocky Mountain Chocolate Factory,

Café Manna Java and Beijing Grill, as well as chair massages, hand treatments and other selected services sponsored by Body & Soul Wellness Center and Spa. Free admission.

Saturday, November 20

Sponsored by Dupaco Community Credit Union



Cookie Walk, 9 a.m. - untill they're gone! Sponsored by Inside Décor Rental, Inc.

Cost: \$10 per bucket of homemade cookies.



Kid's Kandyland, 10 – 11:30 a.m. Sponsored by Hy-Vee.

Children 12 and younger will have fun creating and decorating their own 'kid-sized' gingerbread house. Purchase your tickets at any Dupaco location or call 589-8772. Cost is \$10 per child, and each child must be accompanied by a supervising adult.

Photos with Santa, 9 a.m. – Noon Photos by JM Studios.

Parents, capture a long-lasting holiday memory of your child while kids have the opportunity to share their Christmas wish list with Santa. Cost is \$5 per child for 5 x 7 framed photo.









Rogue

Murano

{ november 11 - 24 } 365ink www.Dubuque365.com

and Mercy's own Russell Knight.

365

Rick Dickinson surely slaved over his Butter Layer Cake with Sweet Lime Curd plus Dinner for Four

at the Off Shore Restaurant in Bellevue, IA

and a "Spring Fling 2011" aboard "The RaeRae", which we assume is the family skiff anchored off the coast of Sabula. John Schmidt and Bill Callahan of Dubuque Bank & Trust offer a wine a month for six months with all the accessories to enjoy it! And Jim Normandin from the Telegraph Herald voted for a Chocolate Cake with Butter Cream Frosting and a 4-day 3-night trip to Washington DC and a trip to the "Newseum". Wow! Additional confection masters whose tempting offers are yet to be revealed include the Dimaond Jo Casinos' Scott Cooper, Bob & Beth Woodward from Alta Vista Research, Inc.







Monday, November 22 Celebrity Cake Auction, 5 – 7 p.m.

Sponsored by U.S. Bank

Media partner: Radio Dubuque

Cheer on your favorite local celebrity, sample their favorite cakes, find out how we got them in the kitchen and bid on their amazing auction packages! Free admission.

Molly Grover Chamber of Commerce offers an Amaretto White Chocolate Cheesecake, two tickets to the 2011 America's River Festival and more. Doug Warthan from the Dubuque Auto Plaza tempts with a Chocolate Cake with Butter Cream Frosting and a one month lease on a BMW convertible! Joseph Berger, MD, OB/GYN, Medical Associates pairs his Sour Cream Toffee Fudge Cake with a 6 pack of hand crafted chocolate oatmeal stout beer delivered by kilted Bagpipe playing 1/2 Gaelic Brewer - Baker! Jesus Aviles from Mystique Casino offers a Midnight Layer Advent Cake with 25 prizes under each day of Advent calendar. GDDC's

Tuesday, November 23 Stems & Steins: A Wine & Beer Tasting, 5-7 p.m.

Sponsored by Tri-State Surgery Media partner: Cumulus Broadcasting.Wine provided by Johnson Broth-

ers/lowa Wine & Beverage & Cookin Something Up. Beer provided by 7-G Distributors LLC, Potosi Brewing Company and Galena Beer Company. Cheese sampling provided by Shullsburg Creamery. Sample several wines and beers from local distributors, including our very own Mercy Festival of Trees Private Label red and white wine. Tickets are \$15 in advance by calling 563-589-8772 and \$20 at the door.



Additional Festivities





Silent Auction:

Sponsored by the Telegraph Herald

Bid on trees, wreaths, and holiday items displayed throughout the Roshek Building lobby during the Mercy Festival of Trees Silent Auction from Friday, November 19 at 5 p.m. until on Saturday, November 27 at 4 p.m. The auction includes the spectacular creations of local chefs and bakers displayed in the Gingerbread Village.



Photo Contest

Sponsored By Sinno Communication

Capture the joyous and ornamental trees as they reflect the spirit of the holidays. Each participant may submit a maximum of two photos. Deadline for submission is December 4. Two winners will be chosen. First Place will receive a Giclee print of Balltown, Iowa, signed by Dr. Abdul K. Sinno – a \$250 value. Second Place will receive a 2011 Jumbo Tri-State Calendar featuring Dr. Sinno's exclusive photography. Submissions can be made by visiting www.mercydubuque. com/festivaloftrees and clicking on Photo Contest.

Other Entertainment: Enjoy free performances by singers, dancers and musicians throughout the week: University of Dubuque Band and Chorale, Prescott Elementary musicians and Prescott Elementary Vocal Fusion, Marshall Elementary Choir, Ballroom by Jennifer, Dubuque Lutheran School, Seton Catholic School, Fulton School Choir, Jefferson Middle School Jazz Band, Dubuque Rhythm Cloggers, Paul Shumaker and his bluegrass band, and more.

For more information visit **www.mercydubuque.com/ festivaloftrees** or call 563-589-8772.









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Give and Get

Leave it to the Tri-State business community to find creative ways to help Toys For Tots reach their goals this year. Below are a bunch of great ways you can give to Toys For Tots while getting a little something in return.



30% OFF at Old Navy!

No kidding! Take in a new and non-wrapped toy to Old Navy between November 11th and the 18th, and take a whopping 30% off of your entire purchase. It's that easy.



The little things add up

Shop at Walgreens from now until Christmas and look for the great selection of stocking stuffers at the check-out to add to your order. Throw one in with the prescription refill and the Snickers bar and drop it in the box on the way out. Your checker may even ask you if you'd like to. We hope they do and we hope you do too!

Likewise, visit Steve's tions and buy a Toys **Hardware** Ace's 2 Dubuque loca-



For Tots ornament postcard for \$1 when you check out. Put your name on the ornament and help Steve's Ace decorate an impressive Toys For Tots tree this holiday season!

Okay, so those two don't give you anything now, but when you die, on your deathbed, you will receive total consciousness. That's what Carl Spackler says in Caddyshack anyway.

Nobody doesn't like Sara Lee!



And Sara Lee is getting into it as well. Bring in a toy (you know the kind) and get not just a free

loaf of bread, but also coupons good each week in December. On top of this, there are Toys For Tots specials running in the stores every week. Giving never tasted so good (and guilt-free!). Their drive started just as

the Little Folks Trading Post wrapped up their second season of raising impressive funds for Toys For Tots in October. Thanks to their staff for all the support.



\$5 Haircut Anyone?

Donate a new non-wrapped toy at Capri College student salon this season and get your hair cut for just \$5! It's a great place to get your hair done anyway and the crew is feeling festive, so why not take advantage of it. A staff of well-trained student stylists, under the guidance of professional instructors will get you looking great for Thanksgiving and again for Christmas. It's like the gift the keeps on giving!

Black Friday Kid-Distracting Movie Miracle



Mindframe Theaters welcomes parents to drop their kids off at the Theater on Friday morning, November 26th, better known as "Black Friday" so

you can go shop till you drop and get all the great deals offered by area retailers for just a few hours on this magical and nightmarish day. We're making it all a little easier to digest. The kids can enjoy either or both kidfriendly feature films, currently scheduled to be Night at the Museum and Night at the Museum 2, the first playing at 8 a.m. and the second playing at 10 a.m. Admission is just one new non-wapped toy (are you seeing a pattern here?). Additional special treats are available to support Toys For Tots as well. Every kid gets a surprise gift from Toys For Tots too! Plenty of supervision will be on hand to keep the kids corralled and safe while you buy and hide their presents across town or across the parking lot at Kennedy Mall. Get out, how convenient! Mindframe is also planning to offer the same event once more on December 11th, so you can finish up all the shopping you didn't get done the first time around. Visit mindframetheaters. com for details.

Instant Bullseye!

Once again, the big hearted staff and patrons of the Instant Replay Pub on Central Ave. in down-





You think you're so smart!

Courtside Sports Bar and Grill, Fun & Games Company and Budweiser present Toys For Tots Trivia night, December 9th from 6:30 -9:30 PM. Get your team of up to 8 players together for a night of Trivia mayhem. There will be prizes for 1st and 2nd place, plus attendance prizes and \$1 fundraiser games between rounds. Cash Bar and menu is available from Courtside as well. Admission is just \$5 per team member if the team brings in at least one or more new non-wrapped toys valued at \$10 or more. \$10 per team member without a toy. All proceeds and toys from entry fees goes directly to Toys For Tots. Get ready to rumble, nerd-style.

Are you getting the picture?

From November 15 -December 15, Scherrman's Brand Source in Dyersville will donate \$50 to Toys



for Tots for every new customer that signs up for DISH Network service. Customers can also stop by in person to donate new, unwrapped toys. So stop in at Scherrman's at 13965 Hwy 136, Dyersville, 877.423.4740 and cover the toys needs for a family while you give yourself the gift of HD!

So those are the special events we have running now, but there may be more on the way and there are also far more places you can make your contributions to Toys For Tots this season. Following is a list (so far) of the places you can donate toys across the Tri-State area including businesses running toy drives through their generous employees. If you work at one of these places, get involved! Please patronize these businesses and support those who support Toys For Tots!

Donation Box Drop-Off Locations

Dubuque: All Walgreens, Kennedy Mall (Coming), Dubuque365, Capri College, K-Mart, Theisens, Mindframe Theaters, MC Sports, Shopko, Sara Lee Outlets, The Gun Hut, East Dubuque, Instant Replay, Family Dollar, Old Navy, Jumpin Janes, All Dubuque New Car Dealers, Helps from Within Chiropractic, Pier One, Savvy Scavengers, Midas Muffler, Doland Jewelers, American Red Cross, Bio-Life Plasma, Elizabeth, IL: Mobil Station, Sharks Roadhouse, Galena State Bank, Tucci, Dually's, Elizabeth Library, Hanover, IL: New Image Salon, Hanover Reality, Country Company, Galena, IL: R&L Gas, Walmart, Stocton, IL: Sullivans, Citco Gas, Galena State Bank, Citizens Bank, Hartig Drug. Platteville, WI: Wal-Mart, Dollar General, Lancaster, WI: Walmart, Dollar General, Pamida... more to come!





If your business would like to sponsor any kind of fund or toy-raising event, either with the public, or among your great employees, please contact me right away we'll get you set up with the materials you need to make a few more Christmas wishes come true.

Before he passed away two years ago, my dad, who ran Toys For Tots before me, told me, "You will never stand so tall as when you bend to help a child in need." He was right. Help Toys For Tots. Help any charity you care about this holiday season and you'll understand.

Sincerely,

Bryce Parks

Tri-State Toys For Tots Coordinator Publisher, 365ink Magazine bryce@dubuque365.com, 563.590.3840





"Paws" for the Holidays by Mary Erschen

The holiday season is a time when many think about owning a new pet. Adoption is a wonderful way to do so. Most animal lovers are familiar with greyhound rescues, but many other dog and cat breed rescues exist. Breed specific rescues specialize and understand the unique needs and characteristics of the breed, which allows them to place animals in homes suited to the breed.

If you search the Internet you will find individuals and group rescues for just about every kind of animal you can imagine, e.g. animal shelters, wildlife sanctuaries, horse rescues, and even exotic animals rescues.



"Consider adopting a pet before the holidays," suggests Jane McCall, President and CEO of Dubuque Humane Society. "The new pet can bond with the family before the confusion of the holidays." Holiday plants, trees, decorations and treats pose potential safety and health hazards for pets. Also, holiday festivities can be over stimulating for the introduction of a new pet into your home. If giving a pet as a gift, consider gift certificates from the

Humane Society. You or you gift recipient can take time to choose the pet after the holiday rush.

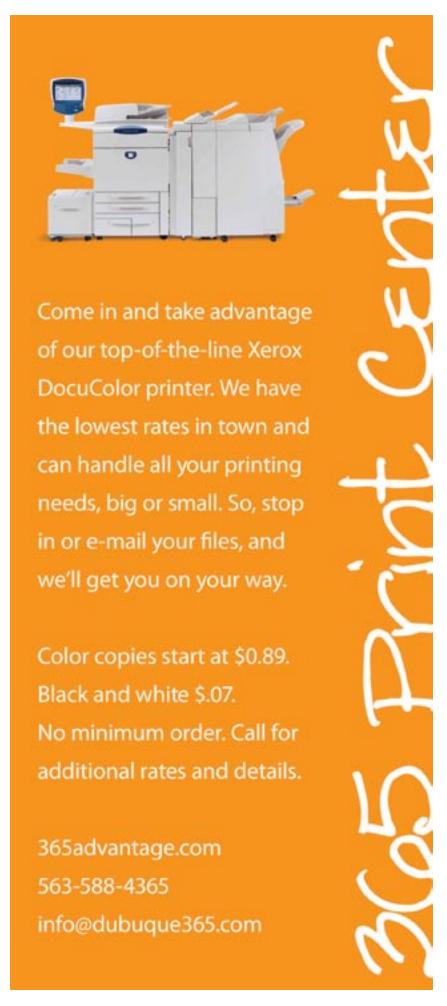
Once you own a pet, please spay or neuter it. Overpopulation, combined with pet owners that give up their animals because they cannot care for them, has animal shelters and organizations bursting at the seams. The Humane Society cared for 5,500 animals last year at an average of 15 animals a day. No one wants to euthanize companion animals, but currently it is impossible to stop euthanizing completely. Ask shelters and veterinarians if they participate in Trap-Neuter-Return (TNR) programs. This program is promoted especially for overpopulation in feral cat colonies.

Petfinder.com links 22,000 animal welfare professionals from more than 10,000 groups with adopters. Founders Jared and Betsy Saul founded Petfinder.com with the mission of ending euthanasia of companion pets by using the power of the Internet. Petfinder.com has helped facilitate many pet and people reunions since 1995. Pets 911 is a company fully funded by corporations and offers a web site, a toll-free bilingual hotline, and consolidated information needed to help the public decrease euthanasia of animals.

These and many other charitable ideas progress our world toward peace on earth and good will to all creatures. Please "paws" and enjoy all the upcoming howl-idays!"

Mary Erschen, lowa licensed pet care provider, Red Cross Pet CPR/First Aid Instructor and owner of FidoFit in Dubuque. She can be reached at 563-582-5160.





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mattitude be yourself, improve yourself

Do You Look Like Your Dog? by matt booth

Isn't it funny that pets and their owners often grow to resemble each other? Just like pets and owners grow to resemble each other, you grow to resemble the people around you. Take a good look at your life and where you are in it. Chances are pretty good that your life looks very similar to the people you hang around.

It's important to acknowledge that attitudes, positive or negative, are contagious. Not just yours, but the attitudes of the people you surround yourself with. This is a good thing if you hang out with positive people most of the time. Unfortunately, if you spend time with people who are negative, you become negative. If they gossip and are condescending, I'll bet that you will gossip and be condescending. It is time to take a serious look at how the people you hang out with are influencing you.

Successful people surround themselves with successful people. They want to be around others who are achieving goals and making things happen. They want to know their secrets and strategies. You, too, should surround yourself with positive influences. There are three things you can do if the people you hang around are not who you want to look like.

• **Disassociate.** This is not an easy decision, nor something you should take lightly, but in some cases it may be essential. You may just have to make the hard choice not to let certain negative influences affect you anymore. Simply stop spending time with negative people.

- Limit Association. Spend as much time as you can with positive influences and as little time as possible with negative influences. It is easy to do just the opposite, but don't fall into that trap. You have so little time at your disposal, invest it wisely.
- Expand Your Associations. Find other successful people who you can spend more time with. Invite them to lunch and ask them how they have achieved so much or what makes them successful. Now, this is not just about financial success; it can be someone who you want to learn from about having a better marriage, being a better parent, having better health or a stronger spiritual life.
- Try to get around the right people by joining new groups and expanding your circle of friends and associates. If you identify some people who are not supportive and helping you, or that sap your energy and make you feel badly about yourself, make a plan to change.

Take inventory of the people you surround yourself with and determine whether they are supportive or destructive. Are they the kinds of people you aspire to be like? Are they lifting you up or holding you back? Are they achieving their dreams or complaining about their circumstances? Are you spending time with people who don't support your dreams and goals? Just like pets and owners grow to look alike, you will end up looking like the people around you.

Mattitude Improvement Tip

The Handshake

First impressions are the "love-at-first-sight" of the business world. Did you know that shaking hands was a relic of our ancient past? When primitive tribes met for the first time, they would hold their palms out with their palms exposed to show that no weapons were concealed. In Roman time, the practice of carrying a concealed dagger in the sleeve was so common that the Romans adopted a lower arm grasp for a greeting. Today, the handshake is performed on initial greeting and departure of business meetings. Be aware of your handshake because it is the first impression you are giving someone. Make sure, you pair it with eye contact and a sincere smile.

Hey Matt, I just wanted to touch base with you. It's been 10 months since we last saw each other in Tulsa. Since then I have quit smoking and lost 80 pounds going from 329 down to 250. I still have 40 more to go to hit my goal, yes that's the goal I set with you in Tulsa and I'm almost there. I just wanted to say thank you for being an inspiration in this journey and thank you for your guidance in how to keep and maintain goals. Your talks have helped me in many many ways. - Shane Voss, Washington

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Turkey Terminology! with nutritionists pat fisher & megan dalsing

Thanksgiving is a time for family and friends to come together and give thanks. It is also a time to eat. The centerpiece of most Thanksgiving dinners is a turkey. 97 percent of Americans will eat turkey on Thanksgiving.

Turkey is a great combination of flavor and nutrition and is typically made up of 70 percent white meat and 30 percent dark meat. A 3-ounce serving of white meat contains only 120 calories, 26 grams of protein and a mere one gram of fat. Plus, turkey is an excellent source of energy-producing niacin and immune-building vitamin B6 and zinc. Although the white meat may be lower in calories, the dark meat offers a rich flavor for soups and stews.

The package label of turkeys purchased from a supermarket contains terms regulated by the USDA (United States Department of Agriculture). The following list of types of turkeys will help you in your decision making when it comes time to buy that turkey for your special dinner.

Oven Prepared: The turkey is fully cooked and ready to eat.

Oven Ready: The turkey is ready to cook. **Natural Turkey:** Refers to a product that has been minimally processed and contains no artificial ingredients or added color. These birds have not been "basted" or "self-basted."



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No Hormones: Hormones are not allowed in the raising of poultry; therefore, the claim "no hormones added" is not typically used on labels of poultry products unless it is followed by a statement that says "Federal regulations prohibit the use of hormones." **No Antibiotics:** The term "no antibiotics added" may be used on labels for poultry products if sufficient documentation is

added" may be used on labels for poultry products if sufficient documentation is provided by the producer demonstrating that the animals were raised without antibiotics in feed, water or intra-muscular.

Free-Range: According to the USDA, free-range turkeys have been allowed access to the outdoors for more than 51% of their lives. A "pasture-raised" turkey is an unregulated term, but indicates a lifestyle where turkeys are given unlimited access to the outdoors.

Kosher: These turkeys are raised and

Organic: An organic turkey is certified by the USDA. These turkeys are raised free of antibiotics and growth hormones. They

have been fed organic feed throughout their lives and given access to the outdoors.

Herb-Rubbed Turkey

Serves about 12 (4 ounces each).

All you need:

1 cup fresh flat-leaf parsley leaves 1/2 cup fresh sage leaves 1/2 cup fresh rosemary leaves 1/2 cup fresh thyme leaves 1 head garlic 1 (12 pound) organic turkey

Grand Selection olive oil **All you do:**

- 1. Process herbs and garlic in food processor until finely minced. Set aside.
- 2. Rinse turkey inside and out with cold water; pat dry with paper towels. Place turkey in large nonreactive bowl. Starting at neck cavity, loosen skin from breast and drumsticks by gently inserting fingers between skin and meat. Spread herb rub under skin and gently

press skin to adhere. Lift wing tips up and over back; tuck into turkey. Refrigerate at least 8 hours or overnight.

- 3. Let turkey stand at room temperature 1 hour before cooking. Set oven rack at lowest position and preheat oven to 350°F. Brush turkey with olive oil and carefully transfer to rack. Brush one side of double-folded sheet of aluminum foil with olive oil and tent, greased side down, over turkey breast.
- 4. Roast 45 minutes. Remove foil from turkey and continue to roast until thermometer inserted in thickest part of thigh registers 170°F and juices run clear when thigh is pierced with fork, about 1 hour, 15 minutes. Transfer turkey to platter; let turkey stand 20 minutes before carving.

Nutrition Facts: 140 calories, 3g fat, 1g saturated fat, 0g trans fat, 70mg cholesterol, 80mg sodium, 1g carbohydrate, 0g fiber, 0g sugar, 24g protein. Daily Values: 2% vitamin A, 4% vitamin C, 2% calcium, 10% iron.



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Book! That's a Book? by bob gelms

The book as a physical thing is undergoing a remarkable change right before our eyes. This is akin to the change that came about when Mr. Guttenberg started using moveable type made of metal to produce large quantities of books that cost significantly less than having your friendly neighborhood Scriptorium make one by hand for you. That is to say books were now printed in runs of hundreds instead of just one at a time. While the cost came down significantly, books were still way beyond the means of your average serf; notwithstanding the fact that 98% of the population couldn't read.

Very early on the Church recognized that knowledge was power and reading and writing in books was the way you got, held, and passed on that power. They sure didn't want any pesky peasant learning that Spartacus revolted to gain freedom from his oppressors or that there people questioning the right of the Catholic Church to call all the shots for the universe even when the Church was stunningly wrong. (telephone call for Galileo)

At this point in the story of the book we need to grasp a few obvious facts and run by some important improvements to the book. In order to have a book you need to have something you want to keep in a convenient form. At first this amounted to transaction receipts, tax bills, contracts, you get the idea. When the amount of information got too much for your memory to hold it all and you decide you need to preserve the information; you need to write it down with some kind of instrument. The instrument turned out to be some kind of stylus or pointy, sharp object looking very much like a pencil or a pen. You then needed to have something to write on in addition to inventing markings that everyone understood to have a common meaning. Granted, all of this is monumentally important and all mixed up with the advent of civilization as we know it, that is, the change from a hunter-gatherer organization to one of stationary populations starting to raise crops, building permanent houses that attracted more people, who started to divide up the jobs into specialties and then, poof, you have cities that eventually turn into places like Detroit.

I'm not going into all the stuff humans wrote on but here is a short list: clay tablets, wax tablets, parchment, papyrus, silk, bamboo strips, and animal skins. At first it was handy to divide up a long strip of velum, a treated animal skin, into pages. You then rolled the strip on a dowel and, voila, you have a book in the form of a scroll. Things passed along this way for a very long time. Someone noticed that it was almost impossible to stack scrolls on top of one another. They had a tendency to roll off the shelf, hit the floor and unravel. We can't have Sophocles unraveling on the floor now can we?

Some enterprising librarian noticed that round things have an inclination to roll but square things do not. So, he, and it most assuredly was a he, unraveled a scroll, cut the pages and instead of placing them side by side like they were on the scroll, he stacked them one on top of the other. Slapped a thin piece of wood on the top and bottom of the stack, sewed the whole stack together and, presto change, you have what was called a codex but in almost every way it was a modern book, except for how it was hand done and not printed. Most importantly you could set them on a shelf without fear of rolling off and if you happened to drop on it didn't rapidly unravel careening willy-nilly down the library steps. It just made a thud and stayed where it fell. I, for one, am convinced that that is why we



have rectangular books and not scrolls. Major advances in anything are either born out of an accident (telephone call for penicillin) or trying to make something more convenient.

Hence, here cometh electronic books and I know I'm wading into a fierce debate here but what the heck! I have never minded a little trouble; it makes life interesting particularly if you leave out the death threats. There are two major objections to e-books. One, they don't look or feel like a real book. That is true but after a few weeks with my Kindle I don't like having to hold a cumbersome hard cover book or trying

to keep a paperback to the page I'm reading while holding it with one hand. Think of how many trees I've saved because I currently have 140 books on my Kindle. It's green. Objection number two is the cost. Lost of e-books are now priced close or equal to their hardcover siblings. This will change, it is just going to take a while. E-books now are just another alternative to hardcovers, trade paperbacks, regular paperbacks or even serializations in magazines or newspapers. The pricing of e-books is linked with all of that. AS publishers begin to just publish stand alone e-books, and that has started to happen already, the price will come down.

After all we don't have moveable, metal, expensive type to deal with or huge presses that are wildly expensive or millions of trees to cut down. All we need now are electrons that don't cost, don't wear out, are easy to move around and can be made to look like anything we want. There is a little 'however'...! have personally looked with my own eyes on the Book of Kells (pictured) and it is a wonderment to behold. If you want someone to make a copy of it for you by hand, it is likely to cost somewhere in the vicinity of \$500,000.

OPEN BOOK GROUPS

Everyone is welcome to join!

Lunch Break Book Group: Join us over the lunch hour to converse about captivating books. Thursday, Nov 25, noon @ River Lights. Reading: Beethoven's Hair:

Partners in Crime: Mystery lovers gather to discuss an exciting assortment of who-dunits. Wednesday, Nov 9, 7:00 pm @ River Lights. Reading: Death: in the Truffle Wood

Knit Lit: Chat about noteworthy books while knitting! All abilities welcome! Sunday, Nov 14, 2:00 pm @ River Lights. Reading: The Big Burn

L.May: Enjoy a glass of wine, beer or soda while discussing a variety of literary genres @ L. May. Monday, Nov 15, 7:00 pm. Reading: Population 485

Carnegie Stout: Connect with fellow book lovers for an in depth discussion of an array of popular literature. Tuesday, Nov 9, 7:00 pm @ the library. Reading: Three Cups of Tea

YWCA: Meet at the Y to talk about an excellent selection of significant works! Wednesday, Nov 17, 9:30 am @ the Y. Reading: 84 Charing Cross Road

Dubuque Art Theater: Be a part of a great evening of dramatic reading, discussion, and fun! Monday, Nov 10, 7:00 pm @ River Lights. Reading: Long Day's Journey into Night

180 Main: Share your thoughts in a provocative conversation. Monday, Dec 6, 7:30 pm @ 180 Main. Reading: Kavalier and Clay

Graphic Content: A graphic novel discussion group for adults. Tuesday, Dec 7, 7:00 pm @ the library. X-Men: Dark Phoenix Saga.

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I Heart Libraries

by pam kress-dunn

I love libraries. I mean, what's not to love? They've got DVDs, computers, audio books, magazines, newspapers from all over, and, oh yeah! Books! And it's all free, if not to check out then to use to your heart's content there at the library, in a comfy chair or a private study carrel. I've known libraries that check out toys, works of art, tools, and fancy cake pans. Libraries host movies with free popcorn, readings by favorite authors, story time for kids and their frazzled parents, and summer reading clubs. They exist in inner cities and in bucolic suburban settings, inside malls and zooming around in bookmobiles.

When I was little, my friend and I would walk a good half-mile to the closest bookmobile stop. As much as I loved the big library downtown, it never ceased to amaze me that a big bus cruised around town all day, crammed with books smelling that good booky smell, and with just a paper card I could take a passel home. In fact my friend and I would usually sit on a curb just outside the bookmobile and begin reading. She got mad at me for reading faster than her, but I couldn't help it. From the time I mastered Dick and Jane, I was born to read.

The lowa Library Association (ILA), representing public, academic, medical, legal, school, and every other kind of library in the state, held its 120th conference last month in Coralville. It was great to be surrounded by other people who do what I do, even though medical librarians were a decided minority there. (That was okay, since I had just attended the Midwest Medical Library Association conference a few weeks before, thanks to a scholarship from the ILA.)

The sessions were as varied as the librarians presenting them (and if you think we all look alike, think again) – Cloud Computing, Graphic Novels and Anime, Discovering the Storyteller Within You, Disaster Preparedness, Humor in Libraries, and Getting Things Back While Keeping Customers were just a few on offer. At a session on consumer health, I learned that you can watch videos of actual surgeries on the Web, should you want to know what your upcoming appendectomy is going to look like before you go under the knife (not for the squeamish). At another, I heard about

how each of five different generations differs, bringing its own strengths and challenges to the world, to the workplace, and especially to libraries.

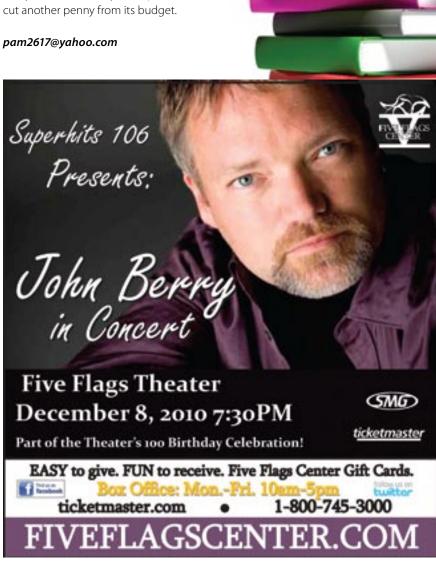
At the same time, I was reading a book. The day before the conference began, I had stopped at one of the world's all-time best bookstores, Prairie Lights, as I always do when I'm near Iowa City. Browsing the shelf of staff recommendations, I was startled as one of those staffers whizzed by, stopping for a moment to point at one while declaring, "This is a wonderful book!" It was one I probably wouldn't have picked up – The Sound of a Wild Snail Eating – but of course I did. Then I sat down, started reading, and, hardly bearing to put it down, paid for it and went back to my hotel room to read some more. Throughout the conference, I managed to find pockets of time to return to the book, finishing it before leaving town. (I wasn't the only librarian with her nose inside a hardcover between sessions.)

The funny thing is, the speaker at the opening session, who was not a librarian, told us that her second choice of profession had always been librarian because – big surprise – "I love books!" I'll bet I wasn't the only one who winced through her smile. How many times have we heard this from our customers? "You must love books!" "Have you read all of these books?" "I'd love a job where all I had to do was read books all day!"

Hey, so would I. Too bad such a job doesn't exist. (This reminds me of something a college professor friend said to me once. Standing in his book-lined living room, he sighed and said, "I wish someone would pay me to sit on my sofa and read all day.") In case you hadn't noticed, the people who work at libraries aren't sitting around reading books. They are looking up facts (the population of New Delhi, the eating habits of wombats, the number of miles between here and Goshen, Indiana), locating videos for people to "rent," recommending new mysteries, fixing copiers, or figuring out that when someone asks for information on "circumspection" they really mean "circumcision." If they're reading anything, it's a journal full of book reviews, which they speed-read so they can order more books to meet the demands of, well, demanding readers

I know I haven't read all the books in my library, nor would I want to. Take Schwartz's Textbook of Surgery. At 1,888 pages, it's a book for doctors to consult or students to memorize. As the librarian, it's enough for me to know it's a necessary book to have. I don't need to read it. (Let's hear it for the experts who review these 10-pound tomes.) I used to be a reviewer for Library Journal, but I reviewed videos, mainly on domestic violence, Alzheimer's, and, as a sort of treat, raising cats.

Librarians go into the field for all kinds of reasons. They like helping people. They're fascinated with computer databases. They have a thing for bringing order to chaos. They keep entering the field even though government keeps cutting funding for libraries. So if you love books – or movies or magazines or information or staff who really want to help you – visit a library today, and don't let your representatives cut another penny from its budget.



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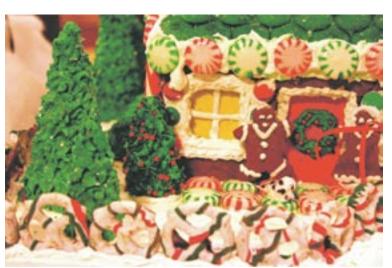
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Place a number in the empty boxes in such a way that each row across, each column down and each small 9-box square contains all of the numbers from one to nine.

What's the Difference

Can you find 10 differences between the two versions of this Gingerbread House photo from last year's Mercy Festival of Trees event? (Answers on page 35).





PREMIER CROSSWORD/ By Frank A. Longo

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Puzzle answers are located on page 34

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buol on dubuque / riverview center





What a week for Dubuque!

by mayor roy d. buol

Communities from around the world that have made significant

breakthroughs in addressing issues ranging from pollution to conservation and housing were named at the annual finals of the International Awards for Livable Communities (LivCom) held in Chicago, USA this week! In category B (cities with a population of between 20-75,000), the City of Dubuque received a 3rd place "Gold" award in its competition with other U.S. communities as well as the Czech Republic, Canada, Poland, and New Zealand!

The Livable Communities program focus is on six key criteria with communities being required to show strong evidence of the following-- Enhancement of the Landscape, Heritage Management, Environmentally Sensitive Practices, Community Sustainability, Healthy Lifestyles and Planning for the Future. According to LivCom, with every city around the world currently facing economic pressure, the most successful communities are those that are actively contributing to the growth of their local economy by embarking on the development of the "green economy." Health issues are of growing importance and many communities have programs designed to meet the challenges of promoting healthy minds and bodies. Climate change and carbon footprint issues are clearly high on the agenda of local communities and it is recognized that it is at the local rather than federal level that a breakthrough in this vital issue will come. As LivCom explained, whereas 10 years ago the focus was all about recycling, that is now taken for granted - the leading exponents of change have all moved on to devising more intricate solutions to complex issues."

~

Also, this week...the Dubuque Regional Airport was recently ranked "Best In The Nation" for Safety Compliance...its 20th consecutive year of perfect compliance with Federal Aviation Regulation (FAR) Part 139. Congratulations to Todd Dalsing, Acting Airport Manager, the tremendous operations staff and the DBQ Regional Airport Commission!

The FAR Part 139 governs safety standards for airfield operations, safety, and maintenance

at airports served by commercial airlines. That means the Dubuque airport "meets or exceeds" all federally mandated standards, rules, and policies which promote safety at all commercial airports. An FAA inspector evaluates the overall compliance in twenty-three separate categories. As was reported, Dubuque Regional Airport Commission Chair Mike Santillo shared he is extremely proud of tireless efforts of the airport staff noting this is not an easy achievement. "The FAA does not just hand out these certificates...the airport needs to earn them. Twenty years of a perfect compliance is unheard of. The record speaks volumes for the airport staff!"



Todd Dalsing, Acting Airport Manager shared his appreciation for the hard work of staff. "From Airport Operations to Airport Maintenance to Dubuque Jet Center staff, safety is always our #1 priority and this perfect safety award proves it again. Notably, not one other airport in the country has a perfect FAR Part 139 safety compliance record for a consecutive twenty year period. This record is an outstanding reflection on the airport and for the Dubuque community!"

This recognition will shore up efforts to increase awareness of the Dubuque Regional Airport...get local businesses involved with local air service...increase enplanements, and, so important to citizens, gain additional air service! To take advantage of expert management and national safety recognitions, and to maintain and expand upon our jet service, we must choose to fly Dubuque! Both our quality of life and competitive positioning in the retention and recruitment of business and industry depends on this local amenity. And remember, airport staff will assist anyone who contacts them to find comparable ticket prices offered in any competing locations.

Congratulations to all the talented, hard working and committed individuals who have again bolstered our Dubuque community profile!

Do the right thing

Having Imegray means doing what it is right when no one else is around.

by Patience Chiles

Every day we witness the positive and negative behaviors of others. As bystanders, we each have a choice: be a passive bystander who allows negative acts to occur and is unaffected by positive ones, or be an active bystander who questions those behaviors that aren't constructive, aren't respectful, and who reinforces positive behavior that shows respect for yourself and others. We are all role models and mentors for our children, siblings, friends and coworkers; let's make sure we're positive ones.

A Policy of Giving

Jeff and Judy Faulhaber have owned Dubuque's Big Apple Bagels for nearly eleven years. While choosing a food



industry business may be risky, the Dubuque community provided loyal customers, allowing them to thrive. To show their thanks, the Faulhabers decided to give back to the community that had sustained them.

Judy and her husband considered several traditional forms of volunteer work, but because "things were bad economically," they ultimately chose to use their business to promote awareness of local causes and to engage the public in a culture of giving. Every month they choose an organization doing good work in the area to receive the proceeds from their Monday sales. To encourage likeminded individuals among their clientele, the Faulhabers also identify that month's recipient by placing a change collection box on the counter of the shop so others can chip

in; but, in Judy's words, "It's not all about the money." While every bit helps, it also serves to raise awareness of the featured organization and encourage broader-based support.

The Faulhaber's efforts to increase awareness don't stop at their door – they also use paid radio commercial time on Dubuque's Y105 to talk about the organizations that they sponsor to a larger audience. These free commercials provide much-needed advertising for the organizations they endorse, and they are tailored to remind the public of the community's indispensable role in supporting area causes.

Show Me the Change

Jeff and Judy have raised money for approximately fifteen organizations since they started their donation program. Riverview Center has benefited from their generosity twice, the most recent donation topping \$300.

Judy notes that once you start to give back, you realize the effort others are putting in to our community as well. Either by giving back to multiple organizations, or finding a specific cause that is special to you, you start to see the deep roots that give Dubuque its cohesiveness. Her collaboration with Riverview Center "made [her] realize how much [it] does for our city, and how much we need it here."

Jeff and Judy's efforts have helped to generate a culture of giving that helps to sustain our community. For this, they both deserve our sincere gratitude.

In our next article, we would like to show-case you and other community members you've seen doing the right thing. Send your story to Josh M. Jasper, Riverview Center's President/CEO, at Josh@riverviewcenter.org. Thank you for being a positive role model; your efforts are redefining what it means to be a member of our community.



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Dear Trixie: I am 7 years old and need to know something important. I know you will tell me the truth. My dog Snapper bit the mailman and my parents said from now on Snapper would have to live in the country where there are no mailmen to bite. This doesn't sound right to me. I have seen cars in the country that say "Rural Carrier" and have the USPS logo on the side. How do the farmers get their mail?-

Porter Morose on Montrose Street

Dear Porter Morose:

Most rural dwellers have a post office box inside the Post Office building. They come in to town a few times a week and pick up their mail in bulk. Some people in rural areas can receive mail from the mailman and their mailboxes sit by the side of the road. This is done so the mailman will not have to drive all the way down a gravel lane and possibly get stuck in the winter time or be bitten by a guard dog. When parents say things like this to their kids it is called "lying. Snapper is not on a farm pining away with sadness and desperately missing you. Snapper is dead. You should confront your parents and demand the truth. You also should be advised that there is no Santa Claus, Easter Bunny nor Tooth Fairy. It's time for you to be a man! Good luck, Kiddo.

Dear Trixie:

Every Christmas my Ioonie Great Aunt Gert who is 93 sends me a large fruitcake. Every year I tell her not to spend her money on such an extravagant gift. I hate fruitcake and I have hated it for 37 years. No one in our large extended family will eat the fruitcake either. Last year I tried to donate it unopened to the food bank that feeds the homeless. I was told guite vigorously that the homeless had suffered enough and did not need to have a fruitcake shoved into their faces under the guise of "Mercy". What can I do? I can't in good conscience throw it out with the turkey carcass. What would you do?

- Ramona Jean Room 117

Dear Ramona Jean:

Family holidays don't have to be fraught

with anxiousness and fear and waste! They can be filled with joy and laughter and caginess. Why not start a Christmas tradition of your own? You could mail the fruitcake from house to house throughout the year and whomever receives it on or before Christmas Day has to host next years Christmas dinner party at their home. The fruitcake could be disguised as an XBOX GAME box. Or in a carton large enough to fool a sibling into thinking they were about to receive a High Definition television set. The ladies in the family would adore a lovely turquoise box with a white ribbon used solely by Tiffanys. You could call the game, "Oh Crap! I Got The FRUITCAKE!" and see if you can maintain it through 10 generations of family Christmases. Have a wonderful holiday, dear.

Dear Trixie:

What are the signs that a wife could be cheating on her husband? We have been married for 17 years and I am getting a weird feeling that she is about to leave me.

- Dick on Payson Rd

Dear Dick on Payson Road

Most of the time when we think there is a problem in the marriage there really isn't one. Here are a few examples:

1) Has she lost or gained 10 to 25 pounds lately? 2) Is she cheerful in the mornings while getting ready for work? 3) Is she buying new clothes and wearing them well? 4) Have you two been having more sex or less sex in the last 30 days? 5) Does she wear make up--specifically bright red lipstick? 6) When you call her at work does she say she has to go immediately to a meeting that might take a few hours? 7.) When she comes home is she completely exhausted and just falls into bed with her clothes on?

After careful consideration and dogged research It is certain to me that your wife may or may not be having an illicit affair. Now you must buy her jewelry.

Opalus Preholiday Specials

Specials with Amber or Janet

 Customized Facials - \$50 thru November Receive a free travel-sized Multivitamin Hand and Nail treatment with your facial, perfect for your on-the-go remedy for dry hands and cuticles!" (\$6 value)

Specials with Janet

- 1 hour Swedish massages \$50
- 1 hour Hot Stone Therapy massages \$65 A perfect way to destress before the holiday "hustle and bustle" begins, and a great gift certificate idea for those on your list who love to relax.

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PUZZLE ANSWERS From pages 5 and 32



Sudoku

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9	2	8	6	4	7	5	1	3
3	8	1	7	9	5	6	2	4
2	6	5	4	1	3	9	8	7
7	4	9	8	2	6	3	5	1
1	3	2	9	7	8	4	6	5
8	9	6	5	3	4	1	7	2
5	7	4	1	6	2	8	3	9
Difficulty Level ★★★★								





cated and legally enlightened people are presented with a politically charged issue you will need to join the mob that is out to kill them when they make the right decision.



Taurus 4/20-5/20

Next time you'll want to ask what the large margarita looks like BEFORE you order it at a business lunch.



Gemini 5/21-6/21

Too bad you can't wear that Halloween outfit all year long. For a few hours there, people liked you.



Cancer 6/22-7/22

The only thing more disappointing than cheating on your diet by eating that Reeses Peanut Butter Cup is not remembering eating it. You may be a were-snacker.



Leo 7/23-8/22

You are sad and moping around all day because your favorite couple got voted off dancing with the stars when they didn't deserve it. Meanwhile, your husbands favorite team lost to their arch rival in overtime and he's all grumpy. The fact is, kids with cancer is sad and you are both idiots.



Virgo 8/23-9/22

The only thing more depressing than dipping into your Christmas Club Account to buy ramen noodles is discovering you don't have a Christmas Club Account.



Libra 9/23-10/22

Punt on 3rd down, they'll never see it coming.



Scorpio 10/23-11/21

You dream that Glen Beck gets elected dictator in 2012 and in cannot be near hawaiian shaved ice stands, and carpet stores selling afghans will not be allowed near Americans. Get registered!



Sagittarius 11/22-12/21

Don't make the same mistake a last year. Show up early to mom/

grandma's house for Thanksgiving and claim your post-feast napping chair for the Lions and Cowboys games. You don't want to be the person stuck passing out on the floor with a shoe for a pillow again.



Capricorn 12/22-1/19

Unfortunately, that's not a rash.



Aquarius 1/20-2/18

You all see that your boss is about to go into a very important meeting with his fly down and his boxers clearly not buttoned. If you say something, he'll be embarrassed every time he sees you from now on and your days will be numbered at the firm, but it's the right thing to do. No one else is speaking up. Go with the crowd and

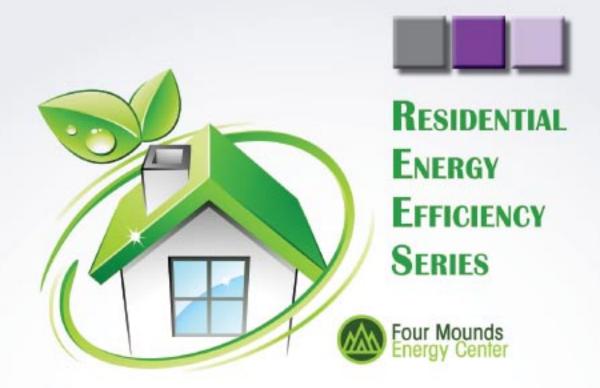


Pisces 2/19-3/20

shut up, it's the easy thing to do!

Just as you are approaching a group of people to chat, one guy in the group turns to leave and expels a large amount of silent flatulence as he goes. You know it's him because you catch the tell-tale leg shake. You perform a guick, creative laptop fan maneuver to dispel most of the foul air and save the people from the brunt of the stink, but all they

do is blame you for the stink left by the first guy anyway. Don't beat yourself up. All you can do is know in your heart you averted a potential catastrophe while those who caused it do nothing and those affected have appreciation for having been spared real hardship. That and bide your time until the 2012 general election.



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