



365ink
MAGAZINE

{ September 27 - October 10, 2012 | **FREE**

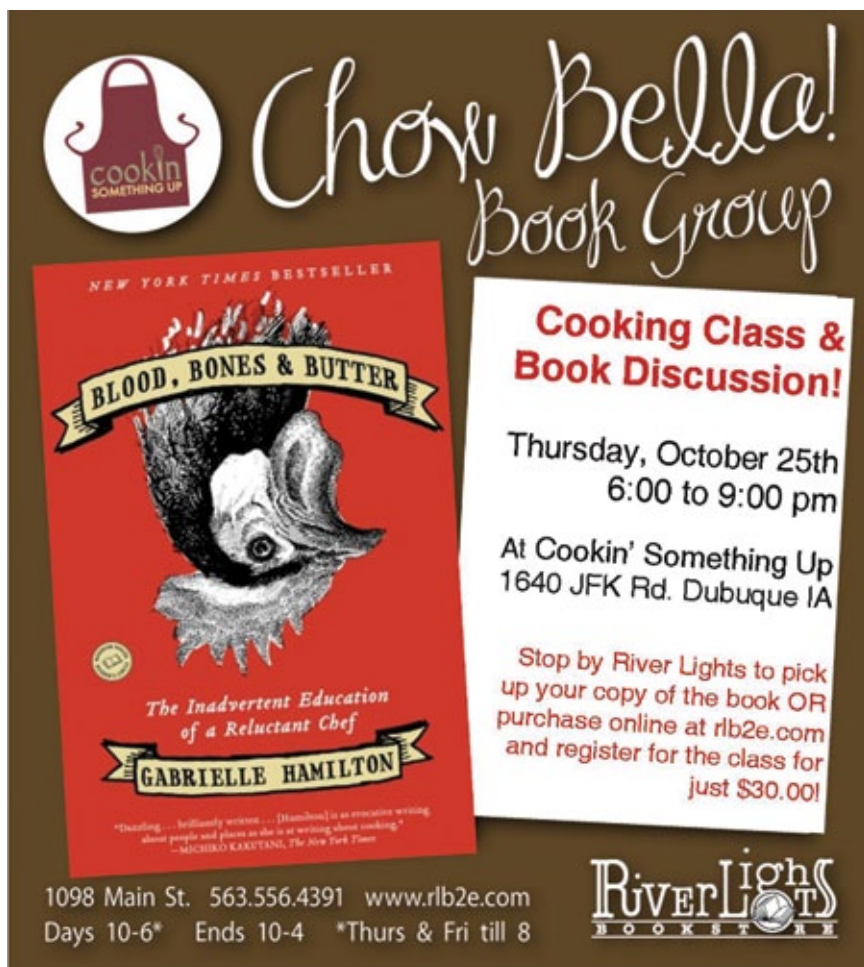
**FIREARMS, ARCHERY &
HUNTING**
THE TRI-STATES

Also in this issue...

- Tri-States Largest Chili Cook-Off
- Hot & Spicy Grill
- Zombie Bup Crawls
- Fall Into Art Tour

Find us online...

DUBUQUE365.com



Chow Bella! Book Group

BLOOD, BONES & BUTTER

The Inadvertent Education of a Reluctant Chef

GABRIELLE HAMILTON

Cooking Class & Book Discussion!

Thursday, October 25th
6:00 to 9:00 pm

At Cookin' Something Up
1640 JFK Rd. Dubuque IA

Stop by River Lights to pick up your copy of the book OR purchase online at rlb2e.com and register for the class for just \$30.00!

1098 Main St. 563.556.4391 www.rlb2e.com
Days 10-6* Ends 10-4 *Thurs & Fri till 8

River Lights BOOKSTORE



\$50 OFF FRAMES

WITH PURCHASE OF LENSES

Offer available through the month of October

HARTIG
HEARING CARE AND OPTICAL

Monday-Friday 9-5 | Saturday 9-12
1620 JFK Road, Suite C, Dubuque, IA
563.582.1120 | hartighac@aol.com

On the Cover:

- 9 • fall into art
- 10 • zombie pub crawls
- 11 • tri-states' largest chili cook-off
- 16 • hunting the tri-states
- 26 • hot & spicy grill

issue #170 • september 27 - october 10, 2012

- | | |
|----------------------------|--------------------------------------|
| 4 community briefs | 32 smile dubuque |
| 5 twenty dirty hands | 33 voices events |
| 6 monroe crossing | 33 mattitude |
| 9 fall into art | 34 leisure services / library events |
| 12 subuque symphony | 35 do it yourself advice from sara |
| 13 girls' time out | 35 eating healthy with hy-vee |
| 15 imagination celebration | 36 bob's book reviews |
| 20 movies | 37 pam kress-dunn |
| 21 budweiser nightlife | 38 wellness |
| 22 local live music | 40 puzzles |
| 25 moon bar entertainment | 41 finance |
| 26 hot & spicy grill | 42 trixie kitsch 43 dr. skraps |

365ink production staff



{ bryce parks }
bryce@dubuque365.com
Publisher, Everything Else



{ mike ironside }
mike@dubuque365.com
Feature Writer, Photography



{ kristina nesteby }
kristina@dubuque365.com
Ad Designer

365ink advertising staff



{ lisa stevenson }
563-580-1691
lisa@dubuque365.com



{ kelli kerrigan }
563-581-7014
kelli@dubuque365.com



{ nick moler }
563-513-7874
nick@dubuque365.com

365ink contributing writers



{ matt booth }
Mattitude
matt@mattbooth.com



{ pam kress-dunn }
Feature Writer
pam2617@yahoo.com



{ bob gelms }
Bob's Book Reviews
rjgg007@gmail.com



{ mayor roy buol }
Buol on Dubuque
rdbuol@cityofdubuque.org



{ rich belmont }
Argosy's Food For Thought
argomark@mchsi.com



{ i.a. hammer }
Trixie Kitsch:
Bad Advice For The Stupid



{ sara carpenter }
Do it Yourself Advice
sara.selchert@stevesace.com



{ aaron hefel }
Live Music Features
dasbelt@gmail.com

special thanks to:

Brad Parks, Margie Blair, Chris Wand, Neil Stockel, Ron Kirchhoff, Fran Parks, Christy Monk, Julie Steffen, Kay Kluseman, Ralph Kluseman, Ron & Jennifer Tigges, bacon, Steven Schleuning, Julie Griffin, Dave Haas, Tim Brechlin, Julien's Journal, Gen. Bob Felderman and all of our 365 friends and advertisers.

{ dubuque365 / 365ink }

432 Bluff Street, Dubuque, IA, 52001
dubuque365.com | 563-588-4365
All contents © 2012, Community, Incorporated.
All rights reserved.



Where's Wando
We've hidden Wando somewhere in this issue of 365ink. Can you find him?

Bryce's inkUbator

Notes from the Publisher... Fostering ideas, conversations and arguments.

I'm a huge Rush fan and I don't mind saying it. And I'm not talking about the bloated jackass who spouts hate filled diatribes against all that is good in the world on talk radio. I'm talking about the Canadian Power Trio who's still making great albums 40 years after they started. With only one top 40 it ever, they also have more consecutive gold and platinum albums than any rock bands save for the Beatles and the Rolling Stones. I guess that's the definition of a cult band. But filling 15,000-25,000 seat arenas across America every other night makes them something quite different. Probably different than anything out there.

I've seen Rush in concert more than anyone else, more than ten times but I can't remember how many. And for each performance I watched in wonder from the nosebleed seats at my favorite band pound through huge sets of my favorite songs. The last time I saw them I not only took the most recently converted real Rush fan, my wife Christy, but also her mother, father and brother. She was once again great, and we were once again in row 4320, section XX, seat 85.

My wife swore then that if we got to see them again, we were going to sit up at the front. This is the same girl who also bought me my last two guitars. When a girl buys you the guitars you've always dreamed of but never got yourself and then wants to make sure you get to see your favorite band from the best seats in the house, you know you've married the right girl.

In a few hours, we will be seeing Rush at the Target Center from somewhere in the first 15 rows. (We find out just how close when we get there). She made good on her promise. This time, 15,000 screaming fans will all be sitting behind me and we'll be close enough "to see the whites of their eyes". I'm so excited I can barely stand it.

They are on tour supporting their newest album, and best in 20 years, Clockwork Angels which had their highest debut ever at #2 behind Usher. Seriously, this album is freaking great. So much for getting old and going through the motions. The concept album which tells a full story through songs which also fully stand on their own as great

rock tunes, also is the first ever to have a companion sci-fi novel which fully fleshes out the story of the album in a book. We're listening to the audiobook version on the trip up here to Minneapolis and on the way home, narrated, naturally, by Rush's legendary drummer and lyricist, Neil Peart, though it was written by Kevin Anderson and is on the New York Times bestseller list. Yes, I'm a Rush dork and now so is my wife.

How big of a dork am I? Last night we had dinner at Fogo De Chao in Minneapolis and sitting at the table next to us was one of Rush's roadies, who I recognized by sight as Tony "Jack Secret" Geranios, who's been with the band since 1977. That's how big of a Rush dork I am. I knew the freaking roadie by seeing him in a restaurant.

So, I'm going to save the rest of my precious column space to give you some reflections after the show, as though I can't tell you right now how awesome this night is about to be...



What can I say. It was awesome. 4th row about 25 feet from Rush. The music, the light show, the famously funny movies they know for in concert... I was in heaven. My wife said I looked like a 10 year old boy at Christmas, but Christmas was never this flat-out awesome. I guess the moral to my story is, at least once in your life go see your favorite band the way they were meant to be seen. Also, if your favorite band is not Rush, you have the wrong favorite band.



MISSISSIPPI MOONBAR

RICK SPRINGFIELD
CLASSIC ROCK ICON

Hits include "I've Done Everything For You," "Jessie's Girl," and "Love is Alright Tonight."

JOE DIFFIE
COUNTRY MUSIC STAR

Hits include "Home," "Bigger Than the Beatles," and "Third Rock from the Sun."

UPCOMING ACTS

THE COMEDIANS OF CHELSEA LATELY **OCT 6**

ROCKY BLEIER **OCT 13**

LIVE'S ED KOWALCZYK **OCT 18**

DIAMOND JO
CASINO

563.690.4800 | WWW.DIAMONDJO.COM

Tickets available at www.diamondjo.com & at the Diamond Club.

Acts subject to change without notice. Must be 21 or older.
If you or someone you know needs gambling treatment, call 1-800-BETS OFF.



March of Dimes Signature Chefs Auction Thursday, September 27, 6-9 p.m. Grand River Center

The March of Dimes Signature Chefs Auction, from 6:00-9:00 p.m. at the Grand River Center Ballroom, features regional and international dishes and culinary creations from Dubuque area's top chefs, live entertainment, and a live auction featuring one-of-a-kind entertainment and chef-inspired culinary packages. Guests are also invited to Fund the March of Dimes Mission by making a 100% tax-deductible gift in honor of the many families in the community who have been touched by premature birth or birth defects. Tickets are \$65 each or \$500 for a table of eight. To purchase tickets, or for more information, contact Dawn Hall, Division Director, at (563) 589-2322, dhall@marchofdimes.com, or visit www.marchofdimes.com/iowa.

Ply By Night presents Neil Simon's "45 Seconds from Broadway" September 28-29, 7:30 p.m. September 30, 2 p.m. Five Flags Bijou Room

Only 45 seconds from Broadway is the legendary "Polish Tea Room," where theatre personalities (washed up and on the rise) gather to schmooz even as they



lose. Neil Simon's touching valentine to New York continues his exploration of the foibles and funny in the human comedy. General Admission ticket price is just \$15. Celebrity Guests include John & Mary Gronen, Sept 28, Lynn Sutton, Sept 29, and Christopher Kulovitz & Michael Coty, Sept 30.



Saints Hockey Starts! Friday, September 28, 7:35 p.m. Pre-Game Tailgate Party, 5:30-7:30 p.m. Mystique Ice Arena

The excitement and pageantry of Dubuque Fighting Saints hockey will be in full effect on Friday, Sept 28th for Opening Night, and the Fighting Saints will start the party early that evening, hosting a pregame tailgate from 5:30 p.m. to 7:30 p.m. outside the Mystique Community Ice Center's main entrance. The event will feature food and drinks, live music, and family-friendly fun leading up to the

first Fighting Saints game of the regular season at 7:35 p.m. versus the Tri-City Storm. The tailgate will feature food and drinks for sale, including burgers, brats, and hot dogs, as well as soda, water, and beer. Local rock and roll band Velkroe Sneker will provide music throughout the tailgate. Head Coach and General Manager Jim Montgomery will take the stage to address the crowd around 6:15 p.m. rallying the fans and previewing the season ahead. A bags tournament will be held during the pregame tailgate, allowing fans to play the popular yard game for a chance to compete in front of a much larger crowd later in the evening. Each team that wins a game in the bags tournament will be entered into a raffle, and two lucky teams will be selected to play bags on the ice in front of the crowd during the second intermission. The Saints will return to home ice vs. the Fargo Force at 7:05 on Saturday, October 6th.



Galena Cellars Vineyard Third Annual Fall Harvest & Art Festival September 29-30, 2012

Galena Cellars Vineyard, 4746 North Ford Road, Galena
Photos by John Gallegos
Galena Cellars Vineyard & Winery and the Galena Cultural Arts Alliance present the Fall Harvest & Art Festival. The third annual two-day event will take place at Galena Cellars Vineyard, 4746 North Ford Road, Galena on Saturday and Sunday, September 29th and 30th,

with activities spanning from noon until 6 pm both days. Artist wares will range from watercolors to pottery, textile arts to gourd art and baskets. "Families will enjoy pumpkin painting, horse-drawn wagon rides and grape stomping. Three-headed Monster Catering will offer their delicious barbequed sandwiches. And of course, there is always the opportunity to sample wine, explore "tasting" through all of your senses and tour the vineyard.. The Fever River String Band plays on Saturday afternoon and Jordan Danielson performs Sunday from 1- 5 p.m. Admission to the event is free. Vineyard tours are \$5 each and include a wine appreciation overview. For more information, visit www.galenacellars.com/harvest.htm.



The Wingra Woodwind Quintet Nohr Art Gallery, September 30, 2:00 p.m.

The Performing Arts series at the University of Wisconsin Plattville returns for another fantastic season of diverse quality staged performances beginning September 30th with the Wingra Woodwind Quintet which has earned a reputation since 1965 as an accessible and dynamic ensemble with a repertoire ranging from classical to contemporary and, their most recent focus, cross-cultural music. Find additional details tick prices and more online at www.uwplatt.edu/arts/cfa/.





Gordonfest II
Sportsman's Park, Cascade
Sunday, September 30, 1-6 p.m.

Meet Gordon, he's an 11 and a half year old golden lab. What makes Gordon special is his prowess with the ladies. You see, Gordon has sired 396 puppies and counting, who now live from California to New York. Last year, Gordon's owner, Joe, celebrated Joe's gift to the world with Gordonfest. Well, Gordonfest II is here and you're invited. They hope to gather as many of Gordon's offspring together as possible at the Cascade Sportsman's Park (6 miles south of Cascade on Highway 136) at 1 p.m. on Sunday, September 30th. Food will be provided, but bring a lawn chair and your own beverage of choice. This year's gathering will be enhanced

by some terrific bluegrass music from Seattle's Blackberry Bushes from 2-6 p.m. \$10 suggested donation for the music is appreciated. Please RSVP to joeandgordon@gmail.com or call 563-590-6412.

Tour of Galena Historic Homes
Saturday-Sunday,
September 29-30

From cozy miners' cottages to grand Queen Annes, Galena's incredible architecture, tour inside five private historic buildings during the 45th Annual Tour of Historic Galena Homes. The guided tour runs from 9:00 a.m.-5:00 p.m., rain or shine, both Saturday and Sunday. A free shuttle service will operate between all tour homes and ticket locations on Saturday; attendees will need to provide their own transportation on Sunday. Tour guides, many in period attire, will provide historic narrative at each home. Free admission to the Galena & U.S. Grant Museum is included with the home tour ticket. Tickets are \$17; \$16 in advance (before September 15); children under 10 are free with an adult. For more information, visit www.galenahistorymuseum.org or call (815)777-9129.

Italian Feast
for Body and Spirit
Shalom Center

Tuesday, October 2, 6:30 p.m.

Shalom Retreat Center will host "An Italian Feast for Body and Spirit" from 6:30 to 8:30 p.m. on Tuesday, October 2. Attendees will feast on a wonderful dinner of traditional Italian cuisine. Between dinner courses, presenters Dave Heiar, Ginny Helderfer OSF, Bill Hickson, Kim Kali-Schultes, Barb Roling and Jake Tebbe will introduce -- or reintroduce -- you to famous historic Italians as they impersonate Michelangelo, St. Catherine of Siena, Galileo, Lucrezia Borgia, Maria Montessori and Luciano Pavarotti. The offering to attend is \$22. To register, call Shalom at 563-582-3592 by Friday, September 28 or visit: www.shalomretreats.org.

Manhattan Short Film Festival

Join audiences in over 300 cities spanning 6 continents to judge the 10 finalists in the 15th Annual Manhattan Short Film Festival at The Grand Opera House in Dubuque on Sunday, October, 2 at 2:00pm. For more information visit www.ManhattanShort.com.



100 Men Who Cook
Thursday, October 4
Grand River Center

This is the 8th annual event put on by VSA Arts of Dubuque, a non-profit organization assisting millions of people of all ages and abilities to participate in every aspect of the arts -- from visual arts, performing arts, to the literary arts. Tickets for the event are \$30 in advance, \$40 at the door. The event, 6:00-8:00 p.m. at the Grand River Center, includes sampling numerous enticing dishes, wine pull, silent auction and premium gift bags. For more information, visit www.vsaartsdbq.org.

DARK CHAMBERS

ZOMBIE APOCALYPSE

**THE END IS NEAR,
YOUR FEARS ARE HERE...**

Open Thursday - Sunday
October 4 - November 3 and Halloween
Light Fright @ 6 - 7pm \$5
Full Scare @ 7 - close \$10

FOR MORE INFORMATION GO TO DARKCHAMBERS.COM



Twenty Dirty Hands 2012 Self-Guided Pottery Tour October 12-14

With a name that might send neat freaks into high alert, Twenty Dirty Hands is actually the name of an annual self-guided pottery tour that winds through the countryside of Northwest Illinois. Each autumn, a group of ceramic artists opens their studios and kiln sites to visitors and pottery enthusiasts over the course of a weekend. This year's tour, the 12th annual, falls on the weekend of October 12-14 with studios open to the public from 10 a.m. to 6 p.m. each day.

This year's tour will highlight the work of eleven or so area potters spread across six locations from Elizabeth, Illinois to Galena. The tour is a great excuse to get out and enjoy the fall colors and visit some of Illinois' best known pottery studios over the October weekend, with guests having an opportunity to meet the artists and view their kilns, forges and workspaces. In addition to the work of featured artists, some locations will also be exhibiting the artwork of a variety of guest artists.

The first stop on the tour, Adrienne Seagraves' Studiowork studio located at 130 North Main Street in Elizabeth is also home to a gallery where she exhibits her own unique work as well as the artwork of other area artists. Studiowork will be host to guest artist Stephanie O'Shaughnessy.

Just up the street at 238 North Main is Paul Eshelman's studio, the second stop on the tour. Eshelman will host an open house in

the studio where he creates his deceptively simple yet highly functional ceramics. Eshelman will also host Waverly potter Doug Reynolds and guest artist Mia Ishiguro.

Winding its way back west (by northwest), the tour makes its third stop at the studio of Joe Pinder at 14 Butternut

Lane on Galena's east side. Once a student of Eshelman, Pinder's work draws from the strong shapes of early American pottery with unique decorative embellishment.

Heading slightly north, the fourth stop on the tour is the studio of ceramic artist Delores Fortuna at 7213 Buckhill Road northeast of Galena. Dividing her time between the Galena studio and teaching at the Art Institute of Chicago, Fortuna's work ranges from inventively functional to purely decorative. Fortuna will also be hosting guest artists Roberta Polfus, Patrice Murtha, and Nancy Gardner

From north of Galena the tour finds its way south into the city for the fifth stop, Pine Hollow Pottery at 4700 North Council Hill Road in Galena. The studio will feature the work of tour member Larry Priske along with three 20 Dirty Hands potters from the Mississippi Mud Studio, Chris Lemmon, Ron Hahlen, Gary Carstens.

Finally, the tour meanders back south toward downtown Galena for the sixth and final stop, Kent Henderson's studio at 704 Dewey Avenue, just north of Galena's Main Street. Henderson's studio and gallery, Galena Clay Works is built into the hillside and displays his functional pottery and often whimsical post-pop ceramic objects.

For more information and a map of the Twenty Dirty Hands tour and information about each of the participating artists, visit www.twentydirtyhands.com.



Art @ your library: Opening Reception Friday, October 5

Carnegie-Stout Public Library

The Carnegie-Stout Public Library joins the Fall Into Art celebration with a new Art@your library exhibit on display in the historic rotunda for the month of October and November featuring Janet Checker, Stephanie Failmezger, and Dawn Pregler. An opening reception, providing an opportunity to meet the artists will be held in the Library's historic Rotunda, Friday, October 5, from 5 to 10 p.m. The opening reception is free and open to the public.

The exhibit of artwork by Janet Checker, Stephanie Failmezger, and Dawn Pregler spans a range of themes including "women of the Americas" by Checker, emulating nature by Failmezger and

"anything and everything" by Pregler. The exhibit will remain on display in the library's rotund through November 21. Art @ your library continues the relationship between the library and the arts community throughout its 110 year history by bringing unique, local exhibits to the library. There will be a variety of artists over the next year. An artist reception for each show highlights current artist's work to friends, library patrons, and collectors where the art will be for sale.

Jackson County Holiday Extravaganza Auditions Saturday, October 6, 1-3 p.m. Tuesday, October 9, 7-9 p.m.

The Ohnward Fine Arts Center and Peace Pipe Players announce plans to kick off the 2012 Holiday Season by looking for acts to perform in The Jackson County Holiday Extravaganza (Variety Show). Acts should be between 3 to 5 minutes in length and can consist of individuals or groups of any age. Performers/acts (singers, dancers, musicians, comedy acts/skits, magic acts, jugglers,) do not need to be from Jackson County. Auditions will be held Saturday, October 6th from 1-3 p.m. and Tuesday, October 9th from 7-9 pm at the Ohnward Fine Arts Center, 1215 E Platt St, Maquoketa, Iowa. Show dates are November 17th at 7:00 pm and November 18th at 2:00 pm. Questions may be directed to Richard Hall at the Ohnward Fine Arts Center (563) 652-9815 or director@ohnwardfineartscenter.com.



SHIFT_the way you move



Monroe Crossing
Wednesday, October 3, 7:30 p.m.
Grand Opera House

World-class bluegrass entertainers Monroe Crossing will appear in concert at The Grand Opera House Wednesday, October 3 at 7:30pm. Named in honor of Bill Monroe, Monroe Crossing dazzles audiences with an electrifying blend of classic bluegrass, bluegrass gospel, and heartfelt originals. Their airtight harmonies, razor sharp arrangements, and on-stage rapport make them audience favorites across the United States and Canada. Tickets are available for just \$15 at the Grand Opera House box office, 135 West 8th Street in Dubuque from 12noon to 4pm Monday-Friday or online anytime at [HYPERLINK "http://www.thegrandoperahouse.com"](http://www.thegrandoperahouse.com) www.thegrandoperahouse.com. Tickets will be available at the door that evening. Free parking is provided in the Iowa Street ramp courtesy of A.Y. McDonald Co.

Since the year 2000, Monroe Crossing has released 11 CDs and a live concert DVD and has made over 1250 concert appearances throughout the United States, Canada and Europe. The secret to the band's longevity and success? According to fiddler and lead singer Lisa Fuglie, "It's just plain hard work and dedication. We all share a love for bluegrass music and for performing on stage. We appreciate every audience, large or small, and

understand that we're there for them, not the other way around."

Mandolin player Matt Thompson adds, "We have learned the importance of entertaining audiences and not just playing top-quality music. We regularly hear people say that they didn't think they liked bluegrass music until they saw us play!"

Monroe Crossing has been showered with awards, including Best Female Vocalist, Guitar, Mandolin and Banjo at the Minnesota Bluegrass & Old-Time Music Association's 25th Anniversary Awards Banquet. Monroe Crossing is the only Bluegrass band ever nominated as the Minnesota Music Academy "Artist of the Year," which also recognized the band with an award for "Bluegrass Album of the Year."

In 2007, they were selected as an Official Showcase Band at the International Bluegrass Music Association's World of Bluegrass Convention in Nashville, and later that year, they were inducted into the Minnesota Music Hall of Fame.

See Monroe Crossing's recordings, schedule and booking information on the band's website: www.monroecrossing.com or call Art Blackburn (763-213-1349, art@monroecrossing.com) for more information.

Vote.

Denise Dolan
for Dubuque
County Auditor.



D E M O C R A T

Dubuque County Auditor **Denise Dolan** is a proven and fiscally responsible leader. She is a tested and sound manager of our local democratic process.

With uncompromised integrity, Denise Dolan has:

- Delivered 25 Dubuque County budgets—in *balance and on time*.
- Administered 121 primary, general, school, city and special elections—all *orderly and efficient*.
- *Earned trust and respect*—of Dubuque County residents and her peers throughout Iowa.

Denise Dolan Delivers.

Vote absentee or Nov. 6. Dolan for Dubuque County Auditor.

Paid for by Dolan for Auditor. Jim Waller, chairman.

SIBELIUS

Violin Concerto

with soloist

Gareth Johnson



SAT 7:30PM | SUN 2:00PM
 FIVE FLAGS THEATER

OCT 6 - 7
 STRAVINSKY'S

Firebird Suite



SYMPHONY ORCHESTRA

Tickets (\$12 - \$46):
 Five Flags Box Office or
DubuqueSymphony.org

Proudly Sponsored By



C&B Insurance | C&B HR | C&B Real Estate | C&B Security

KRUSE-WARTHAN
DUBUQUE

Nobody Beats a Doug Warthan Experience

AUTO PLAZA

600 Century Drive • 800-373-CARS

dubuqueautoplaaza.com



JUKE Rogue Murano Xterra Pathfinder Armada Quest Frontier Titan



Ron Hawking: Swinging with the Stars Saturday, October 6, 7:30 p.m.

Legendary Chicago singer, entertainer, and voice-over artist Ron Hawking brings his band and two beautiful backup singers to the Grand for an evening of first class cabaret-style entertainment. Known for his uncanny ability to channel the voice and style of Frank Sinatra, Hawking is a talented singer and interpreter of classic songs in his own right, having produced his own CDs and stage shows and working as an in-demand voice-over artist in radio, TV, and film. In his Las Vegas-style revue, *Swinging with the Stars*, Hawking and company will cover favorite hits from the likes of Bobby Darin, Billy Joel, and of course, Frank

Sinatra. Reserved seat tickets are \$35 and are available at the Grand box office.



Moe Bandy & the Americana Band Mooney Hollow Barn Saturday, Oct. 6, 7 p.m.

Nashville Country Legend Moe Bandy and The Americana Band is coming to Mooney Hollow Barn, Saturday, October 6th. Moe and his band will sign autographs after the show so you'll have the opportunity meet them. Country Tradition will open the show at 7 p.m. Tickets are VIP reserved seat \$50.00, Reserved table seat \$40.00 and General admission \$30.00. For tickets,

call 563-580-9497 or visit www.mooney-hollowbarn.com. Mooney Hollow Barn Music Center & Saloon is located 35 miles south of Dubuque right on Hwy 52 in Green Island, Iowa.

4th Annual Scarry Scamper Xavier School, Dyersville Saturday, Oct. 13

The 4th Annual Scary Scamper 5K Run and Kid's Monster Dash returns, sponsored by Total Fitness, Physical Therapy Solutions of Dyersville, and Dubuque Regional Sports Commission, starting at Xavier School Auditorium in Dyersville Iowa on Saturday, October 13. Check-in at Xavier School from 8:45-9:45 a.m. \$250 Cash Prize for Overall Female and Male Winners! A Kid's Monster Dash for children 7 years or younger and starts at 10:00 a.m. and the Scary Scamper 5K Run begins at 10:15 a.m. Walkers are welcome. Costume prizes will be awarded in Adults and Kids divisions. The pre-registration fee for the 5K is \$20.00 and includes a t-shirt (by Oct. 5), or \$15.00 no shirt option. The pre-registration fee for the Monster Dash is \$10.00 and includes a t-shirt (by Oct 5). Pre-register at www.totalfitnessdyersville.com, or stop in at Total Fitness.

Johnny Cash Revue is proving to thousands of individuals that they are a most accurate copy of Johnny Cash's originality; not over or under doing it! They have simply found and followed the fine line. Advance tickets are \$22 for adults and \$13 for students with tickets at the door running \$25 and \$15 respectively.



Vesperman Farms Corn Maze and Pumpkin Patch Opens September 22nd! Lancaster, WI

Vesperman Farms, at 8149 Stage Road, in Lancaster boasts one of the biggest and most challenging Corn Mazes in the Midwest. Each year a completely new and creative design is cut into a-maze-ing images filled with mind-bending twists and turns. Open weekends through the fall (Saturdays 10 a.m. - 7 p.m. and Sundays, 10 a.m. - 5 p.m.), make your way to Vesperman Farms and lose yourself, quite literally, in the amazing corn maze that is created annually on their land. It's as simple as wandering into the tall corn and choosing which way you'll turn at each opportunity. There's even a mini-maze for the mini visitors who come to the farm for free. General admission to the farm is \$5 for everyone 6 and up. Two night mazes, will take place Oct. 27th and Nov. 3rd when they close at 10pm. Vesperman Farms also has pumpkins by the wagon load. Come pick out the perfect jack-o-lantern for your front porch while you visit and watch them shoot their pumpkin air canon 1200ft and a trebuchet will take a 20-25 pounders and throw them up to 600ft! It's great wholesome fall fun for the entire family and not too far from home.

BRODY KASS BENEFIT Bike & Classic Car Ride



Sat, October 13, 2012
Leaving from *Dirty Ernie's in Farley*
Sign in from 10-11 am
Leave at 11 am

Stops include: The View at Mud Lake, Hank's Bar in Buenie and Downtown Lounge in New Vienna

Live & Silent Auction starting at 9 am
Food, Refreshments and Bake Sale
Farley memorial Hall • Farley, Iowa

Donations or contributions can be dropped off at **Dirty Ernie's in Farley** or call **Doug** at 563-590-4653 **Janet Demmer** at 563-542-3347

If you'd like to volunteer, please contact Janet.

Brody is the 10-year-old son of Chuck and Lisa Kass. He has severe Epileptic Seizures, Autism, two eye disorders, and ADHD. He recently had heart surgery and still has a heart condition call Wolf Parkinson White. He takes 40 pills a day for his condition.

BOSS GRANT: JOHNNY CASH REVUE

Saturday, October 13th, 7 PM



With a repeatedly sensational depiction of the Man in Black, Boss Grant and the Johnny Cash Revue, from St. Paul, Minnesota, continue to turn heads in the span of the Midwest. They have simply found and followed the fine line...

BEER & WINE AVAILABLE!

Tickets: \$22 (adv) / \$25 (door)
Students (18 & Under) \$13 / \$15

Boss Grant
October 13, 7 p.m.
Ohnward Fine Art Center, Maquoketa, IA
With a repeatedly sensational depiction of the Man in Black, Boss Grant and the Johnny Cash Revue, a four piece band from St. Paul, Minnesota, continue to turn heads in the span of the Midwest and beyond. The

Whispering Bluffs™ Winery

- Wine. Chocolate. Cheese. Gourmet Coffee. Fudge
- Entertainment every Friday night 6 to 9 pm
- Thursday Night is Ladies Night: 1/2 price glasses of wine

196 1/2 South Main St. Potosi WI • (608) 763-2468 • Across street from Potosi Brewery



fall into art

gallery tour

Fall Into Art Gallery Tour
Friday, October 5, 5-10 PM
Downtown Dubuque Cultural Corridor

FREE, SELF-GUIDED TOUR

Make your way along the route in the order you choose! **WALK, BIKE, DRIVE, OR HOP THE FREE TROLLEY!**

The Fall Into Art trolley will make a loop, stopping at each participating gallery roughly every 30 minutes.

The Carnegie-Stout Public Library
360 W. 11th Street

563.589.4225 | www.dubuque.lib.ia.us
Opening reception featuring local artists; painter Janet Checker, mosaic beadwork artist Stephanie Failmezger, and photographer Dawn Pregler.

Loras College Art & Digital Design
Off-Site Exhibit, 219 W. 9th Street
563.588.7100 | www.loras.edu
Features student artwork.

Dubuque Museum of Art
701 Locust Street
563.557.1851 | www.dbqart.com
The Museum's permanent collection reflects 20th Century American art with an emphasis on mid-American Regionalism.

The Nash Gallery
489 W. 4th Street
563.564.5290 | www.dcfas.org
The gallery's programming supports the mission of DCFAS to encourage, promote, and present local and regional arts by providing an exhibition space and network for emerging and pioneering artists.

Outside the Lines Art Gallery
409 Bluff Street
563.583.9343 | www.otlag.com
Meet artists Abigail Butcher, Liz & Rich Robertson.



University of Dubuque Off-Site Exhibit
401 Locust Street
563.589.3717 | www.dbq.edu
In this mixed media show, students explore contemporary aesthetics and ideas combining traditional media and 2D/3D software.

The Creativity Center
210 W. 1st Street, Corner of 1st and Main
563.556.0117 | buildcreativity.org
The Creativity Center features fun experiences that help people of all ages and abilities build their creativity.

Clarke University Off-Site Exhibit
700 White Street
563.588.8146 | www.clarke.edu
Enter at 7th Street side entrance
The Clarke University Art Department will showcase student, faculty, and alumni work in an off-site exhibition in the Kirby Building.

StudioWorks
Corner of 10th & Jackson Streets
www.dbqstudioworks.org

Studio Works offers private studios to resident artists, as well as vibrant work areas for associate artists. View the work of local artists and the CARADCO studio space.

Voices from the Warehouse District
275 E. 10th Street | www.voicesgallery.org
This year's theme – INNOV8: Break the Paradigm really means breaking out of our existing patterns.

Warehouse Art Gallery
1079 Elm Street
The Warehouse Art Gallery will feature seven exhibits with local artists in a variety of mediums, from wood carvings to mixed media.

For more information, call Dubuque Main Street at 563.588.4400 or visit www.dubuquemainstreet.org



AUTO Money loans

Make over

I am a Mom.
A mom I am.
With kids all the time.
I'm speaking in rhyme.
And now I need a mini van.
Can Dupaco help me?
Yes, they can.

To avoid a hostile financial takeover
Marcie gave me a Money Makeover.
Got a used car loan
At a new car rate.
And now there's less upon my plate.
Isn't Money Makeover great?

The Dupaco Money Makeover. A good look for your financial future.

She saved us four grand thru biweekly pay
And made high interest go away.
She tweaked our insurance. We'll Shine online,
have a new home downpayment in record time.

There are some things on which to bank
But a credit union is who I thank.
From loans to savings to repairs on soffits
Dupaco puts people before profits.

My kids have made me Dr. Seuss-y
But my money's no longer loosey-goosey.

Dupaco

www.dupaco.com SAVE • BORROW • INVEST • INSURE • TRUST



Social Opportunities... ...for Zombies!

Are you living life to the fullest? Or are you not quite living? If you're a zombie looking for others who understand your hunger for brains and cold beverages, we have a couple of social opportunities for you. Assuming your eyeballs haven't yet fallen out, read on.

Project Z: Zombie Pub Crawl Saturday, October 6

Project Z hosts the 2012 Infection: Zombie Pub Crawl on Saturday, October 6. (Maybe you've seen the crudely rendered posters around town.) The horde will gather at Washington Park at around 4 p.m. where those who are not yet fully zombie-fied can get all made up and thoroughly grotesque-looking (though feel free to show up that way!). At about 5 or 5:30, the zombies will begin shuffling, moaning and groaning toward the Old Main district where a number of zombie-friendly bars will offer a variety of drink specials.

The first Zombie Pub Crawl destination will be The Lounge (480 Locust Street) followed in order by Lot 1 (100 Main Street), The Lift (180 Main Street), the Riverboat Lounge at the Hotel Julien, The Bank Gastropub (342 Main Street), and the final destination, the Rainbow Lounge at the Canfield Inn. Of course, there will be some zombies that wander off to other bars or stop for a bite of brains along the way. The roaming horde will finish the night off at the Rainbow Lounge, with zombie karaoke, and awards for hottest zombie, best dressed zombie, best zombie couple, and best zombie group. Note that as this is a pub crawl, it is a 21-year and older event.

The Walking Dead Premier Zombie Pub Crawl Sunday, October 14

Zombies and fans of AMC's original series The Walking Dead have a second opportunity to mingle with their undead ilk, share a couple of cold ones and celebrate the premiere of season 3 of the series, Sunday October 14. Like last year's Walking Dead Zombie Pub Crawl, zombies will begin to horde-up that afternoon at Monk's Kaf-fee Pub at around 3 p.m. for preparatory drinks and last-minute makeup application (more blood, etc.). While doing your own makeup beforehand is encouraged, others will be glad to gore you up. (A \$5-10 donation toward materials would be a nice gesture, though.) It's also suggested that you wear clothes you don't mind ruining (what with the blood and rotting flesh and all that).

The tentative schedule should have zombies staggering down the street toward the next stop around 4 p.m., admiring the dead animals on the walls at Paul's at 4:30, shuffling over to The Lift on Main Street at 5:30, getting pizza with extra brains at the Shot Tower at 6:30, and then dragging back to Monk's at 7:30 for more drinks and general celebration of zombies, The Walking Dead, etc. The Walking Dead season 3 premiere is scheduled to begin at 8:00 p.m. Organizers (who knew zombies organized?) note that Monks has limited seating so it might be good to have a secondary viewing option as a backup plan if the horde overtakes the pub. That's kind of a "no-brainer." In the event of a zombie apocalypse, it's ALWAYS a good idea to have a backup plan.



Tri-States' Largest Chili Cook-Off Saturday, October 6 Cable Car Square

With the official beginning of autumn coinciding with some mid-September brisk weather, chili cooks are firing up their kettles and fans of Dubuque festivals are looking forward to the last event of the busy festival season, the beloved Tri-State's Largest Chili Cook-Off. "The last hurrah before it's cold," said event coordinator and Bluff Street business owner Teri Connely. Always held the first Saturday of October, which happens to be October 6 this year, Chili Cook-Off transforms historic Cable Car Square on Dubuque's Bluff Street into an aromatic chili tasting and competition. With live music and beer (two great accompaniments to a hot bowl of chili) Cook-Off also features a variety of kids games, food and entertainment at this family-friendly event. This is the 20th year for the annual event.

Of course the centerpiece of Chili Cook-Off is in the name of the event itself. For those new to the event, the Chili Cook-Off is not just for those diehards you've seen on those Food Network competitions – the ones who are deadly serious about their chili (though those types will be there

too), but for anyone who thinks they make a pretty good batch of the spicy stuff or those who just like to eat it.

Chili cooks who do compete do so in a variety of divisions. The Chili Association Society International (CASI) competition follows a strict set of rules which delineate what ingredients are necessary and which are prohibited, along with guidelines for tasting and judging. The CASI competition can be nearly as heated as the chili. "They do this like a cult," said event Connely, "a crazy cult." While a win would be the ultimate goal, CASI competitors vie for a place in the top ten, earning points toward moving on to a regional competition.



For those who think they make a pretty good chili but are not yet ordained in the religion there are other categories. For teams made up of coworkers who want to represent the company with a special recipe there is a Business Division, and an Open Division for anyone who has been practicing their chili making skills at home. There is also a Junior Division for chili cooks under 18 years of age.

Not only do cooks compete in the various chili divisions, but also for Showmanship prizes as well. Recent years have witnessed an "arms race" of sorts in showmanship as teams adopt a variety of themes and have

• East Dubuque, IL • Cuba City, WI
• Hazel Green, WI • Manchester, IA

815-747-3011

1,600 Vehicles In Stock! No DOC or Processing Fees!

(563) 690-0885 Glen & Carol Stillmunkes

1086 Main Street Dubuque, IA 52001

THE PERFECT FALL TREAT
GREAT FOR HALLOWEEN!

www.FreddiesPopcorn.com

AVAILABLE @ HY-VEE, QUIK-STOP, HARTIG'S & MORE!



a lot of fun with it. In recent years we've seen teams of pirates, basketball players, cowboys, weightlifters, and Germans in lederhosen. "It's entertaining," notes Connely of the competitors. "They just outdo themselves and we love to just stick them together because then it just gets everybody riled up."

For those who just can't get enough hot stuff, there is also a salsa competition – the jalapeno and tomato variety, not the Latin dancing, though there will be live music, so by all means, bust a move. Cooks can sign up in advance (stop in at Connely's Calico Bean at 352 Bluff Street for registration forms) or even at the event the morning of the Cook-Off.



If you happen to be more of what we call the "eating" type than the "cooking" type, our advice is to get there early. The public tasting begins at 1 p.m. and there is usually a fairly substantial line forming by then. It's probably best to get a beer from the Dubuque Jaycees first, then get in line for the all-important "sampling spoon." (Get there early enough and you can have a couple beers to, you know, work up an appetite.)

The sampling spoon is just \$5 and entitles the person who wields it to taste as many varieties of chili as he or she can bear, or until the chili runs out, which is usually around 3 p.m. If (when) that happens, or if you're just not into chili (what is wrong with you?), there will be other food vendors serving a variety of other foods. Just remember, the competition is between the chili makers – there are no prizes for eating.

Of course the Chili Cook-Off is not only a gustatory competition used as an excuse to drink beer outdoors in October (though it is a pretty good one). The event is, after all, a festival with entertainment and all sorts of family-friendly activities. The program will feature a performance by the Dubuque Rhythm Cloggers from 11 to noon, followed by live music provided again this year by classic rock band 98 in the Shade from noon until about 5 p.m.

As we noted earlier, Chili Cook-Off is a family-friendly event and kids will have plenty to do to keep occupied with a variety of activities in the Kids Corner, including face painting, the "Dino Jump" bounce house, a fishpond, and pumpkin painting, organized by volunteers from Prudential Financial. The bigger boys can stay occupied watching football on a big-screen TV.



Football, chili and cold beer – all set in the picturesque Bluff Street neighborhood. "It's great down here, because (Chili Cook-Off) brings people who might not normally shop the downtown area," said Connely. "They realize the cool shops that are down here and the fun of the event itself. It's just a fun event! I've always loved Chili Cook-Off."

Chili Cook-Off is sponsored by the Cable Car Square Association, Prudential Financial, KAT-FM, Best Buy, and the Dubuque Jaycees. Proceeds from this year's Cook-Off benefit Hills & Dales. For more information or cooks applications call Teri Connely at the Calico Bean on Bluff Street, at 563-557-8159.

LIMITED TIME OFFER

move over To DuTrac

Lower your loan payments.

Move over any secured consumer loan you have with another lender and receive up to...

1%* Less Interest

than you're currently paying.

+

90 Days** No Payments

on every loan you transfer.

Receive up to 1%* less interest than you're currently paying for the remaining term of any secured consumer loan(s) you Move Over to DuTrac. **Plus, if DuTrac's standard rate is even lower, we'll give you the lower rate.**

Free up additional cash for a home project or a fall getaway by making no payments on the loan(s) you transfer for 90 days.** **Lowering payment(s) and making cash available has never been easier. Move Over to DuTrac today!**

*A minimum rate of 1.99% APR applies. Loan payments must be current and standard credit criteria apply. Does not apply to real estate, home equity or business loans. **Interest continues to accrue. Membership is required by opening a \$5.00 Share Savings account. Offer expires 10/31/12. Contact a Financial Services Consultant for further details.

Your DuTrac Community Credit Union

Apply online at dutracs.org

Federally Insured by NCUA (563) 582.1331

DUBUQUE | DYERSVILLE | ELDRIDGE
MAQUOKETA | MONTICELLO | QUAD CITIES



Czipar's Orchard Apple Festival September 29-30

Tis' the season for apples and all things apple, like iPads for example. Even moreso, stuff made from real apples. And no one does apples in the Dubuque area like the Czipar's family. On Saturday and Sunday, September 29-30, visit the orchards where you'll find a flea market with food arts and

crafts, games for kids and, of course, fresh apple cider samples. Purchase variety of apples, fresh pressed apple ciders, apple products, jellies, candy, honey, pumpkins, gourds, crafts and more. New this year, fresh apple cider doughnuts made daily! The orchard is located at 8610 Rt. 52 South. You know, torn left at Key West, it's on the left a few miles down the road!



RON HAWKING

**Swingin'
WITH
THE
Stars**

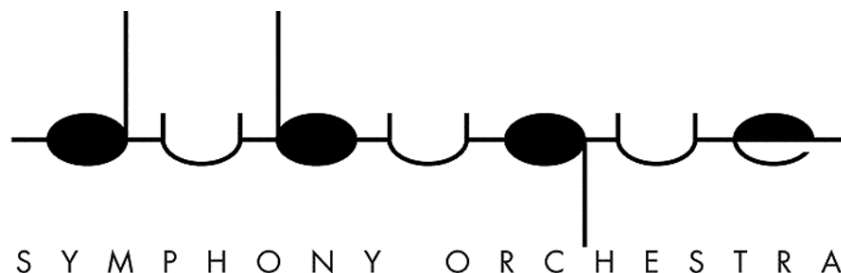
CHICAGO'S ENTERTAINER BRINGS
HIS GREAT SHOW TO THE GRAND!
This Las Vegas style revue features
hits from legends like Bobby Darin,
Billy Joel, Frank Sinatra with a live
orchestra and backup singers!



SAT, OCT 6 @ 7:30 PM \$35 RESERVED SEATS

NOW THAT'S ENTERTAINMENT!

135 W. 8th St., Dubuque • 563-588-1305 • TheGrandOperaHouse.com



Dubuque Symphony Begins New Season w/ Orchestral Favorites and Returning Guest Violinist Gareth Johnson

October 6-7

Dubuque Five Flags Theater

The Dubuque Symphony Orchestra begins the 2012 - 2013 season with concert hall favorites, including Stravinsky's Firebird Suite, and the return of violinist Gareth Johnson. Performances will be held on Saturday, October 6 at 7:30 p.m. and Sunday, October 7 at 2 p.m. at the Dubuque Five Flags Theater.

The program opens with Mr. Johnson performing Sibelius's challenging Violin Concerto. Written at the peak of the composer's early success, the concerto displays Sibelius's own love for the violin. It is soloist-dominated, dark and emotional piece, and remains a favorite among violin solos.

Seattle, Detroit and others.

The second half showcases the virtuosity of the orchestra. They begin with the fourth of Smetana's Má Vlast's tone poems: "From Bohemia's Woods and Forests," which is a portrait of the Czech countryside. It is a cheerful and joyous piece featuring a boisterous Czech polka. Liszt's Second Hungarian Rhapsody follows; the most famous of the 19 he composed. It is a high-spirited, whirling dance with authentic gypsy flavor.

The program closes with Stravinsky's most popular and powerful work, The Firebird Suite. It is a lush and sensual score written for the fairytale ballet. The Firebird is a beloved creature in Russian folklore who at the darkest of midnight, flies in to the garden and lights it as brightly as if with a thousand burning bonfires. The piece ends in a blaze of Russian splendor serving as a majestic finale to this celebratory season-opening concert.



This will be Johnson's third performance with the Dubuque Symphony Orchestra. He previously appeared as the featured soloist in February and November 2008, after winning the esteemed Sphinx Competition. In 2008 Johnson was a young graduate student at the Lynn Conservatory of Music in Boca Raton Florida. He has since become a distinguished lecturer and Artist in Residence at Albany State University in Albany Georgia.

Single tickets range from \$12 to \$46 and can be purchased in person at the Five Flags Center box office, at any Ticketmaster retail outlet (including the Hy-Vee on Dodge Street) or by visiting www.DubuqueSymphony.org. Discounted \$6 student tickets will be available in the Five Flags Theater lobby one hour prior to each performance.

Open Rehearsal is scheduled for Friday, October 5. This event is free and open to the public. The symphony asks that everyone be in Five Flags Theater by 6:50 p.m. so that rehearsal can start promptly at 7:00 p.m. Maestro Intriligator will also present a free pre-concert lecture at 1:15 p.m. on Sunday. For more information, visit www.DubuqueSymphony.org.

Mr. Johnson has performed throughout the United States, Europe, Asia, Central and South America as well as the Caribbean. Orchestras with which he has been a soloist include the Boston Pops, the National Symphony Orchestra in Washington D.C., the St. Louis, Atlanta, Cincinnati,



Girls' Time Out
Tuesday, October 16, 5 - 8 p.m.
Hotel Julien Dubuque

The new home of PJ Chapin's Shoe Boutique (formerly of Galena Illinois) in the beautiful Hotel Julien Dubuque, is ground zero for a very fun looking opportunity for the ladies! Titled "Girls' Time Out," the event proves taking time outs isn't just for rebellious trouble-makers anyone. That said, no one said bad girls can't come too! Good and bad girls alike are invited to the PJ Chapin's Shoe Boutique and the Hotel Julien Dubuque on Tuesday, October 16th from 5-8pm.



The new home of PJ Chapin's Shoe Boutique in the beautiful Hotel Julien Dubuque is ground zero for a very fun opportunity for the ladies! Originally from Dubuque, Paula Chapin is a certified Image Consultant and owner of PJ Chapin's Shoe Boutique. Paula recently moved the boutique to downtown Dubuque from Galena's main street after eight years to enhance The Old Main District's excitement, entertainment and shopping growth. The store specializes in high fashion shoes and boots at affordable prices, jewelry, unique gifts and cards as well as the Alberto Makali clothing line. This

event will feature informal modeling of the products and lines throughout the evening.

With great vendors including Stella and Dot Jewelry Line, Kremer's Sisters Jewelry, Grace Adele Handbags, Beauti Control Cosmetics/Skincare, Scentsy, All Things Sweet, Rhomberg Furs, Potosa Spa, Caroline's Restaurant (serving signature features of "Spicy White Bean Chicken Chilli and Artichoke Fritters) and Chocolaterie Stam, the fun will clearly be filling the Hotel Julien's Lounge space. Potosa Spa, also permanently located in the Hotel Julien, will be giving chair massages in addition to highlighting their own product lines (see the ad on this page). And, of course, what self-respecting ladies shoe shopping event is complete without a chocolate fountain.

Additionally, the Hotel Julien will be featuring great live music by Johnny Walker in the Riverboat Lounge with drink specials catered especially for the ladies at the event and even Caroline's restaurant, the fine dining destination in the lower level of the hotel will have dinner specials that will ensure you don't have to leave all evening to get everything you're looking for. You can even tour some of the Hotel's most notable guest suites (availability permitting). We promise, they're not your average hotel room!

Gather the ladies and make Tuesday, October 16, a Girl's Night Out! Remember, Prizes will drawn throughout the evening with the Grand prizes to be awarded at 8pm!



Hooley Go Bragh!

**SPECIAL THANKS
TO THE TEAM AT**

PREMIER BANK
Expect the Best.

*Go raibh
maith agaibh...*

**An
Irish Thank You
to:**

**American Legion
Post No. 6**

Beichler Electric

The City of Dubuque

**Claddagh/McNulty
Irish Dancers**

365ink/Dubuque365.com

The Dubuque Advertiser

**Dubuque Fire
Pipes & Drums**

Dubuqueland Irish

Dubuque Fairgrounds

Family Beer & Liquor

Hospice of Dubuque

The Irish Cottage

Julien's Journal

Epic Construction

Hotel Julien Dubuque

Matthews Distributing

McGraw-Hill Education

Morrison Brothers

Southern Wine & Spirits

The Irish Cottage

The Star Restaurant

Shamrock Imports

Our Silent Auction Donors

Stone Cliff Winery



**The Irish Hooley
Donates \$12,000
to Local Charities
including \$5000
to Hospice of Dubuque
with a check to Director, LaVonne Noel!**

**Over the past five years,
the Irish Hooley has generated
\$185,000
for charitable and Irish cultural
organizations in Dubuque.**

**We want to offer a special thanks to everyone who
attended and supported this year's Irish Hooley!**

Mark your calendars for next year's Irish Hooley...

Saturday, August 24, 2013!

Go raibh maith agaibh

The Great Midwestern Educational Theatre Company
PRESENTS
**IMAGINATION
CELEBRATION**

Imagination Celebration

Saturday, October 6

Mississippi River Museum & Aquarium

The Great Midwestern Educational Theatre Company asks, "When you were a kid, what did you do with a great big cardboard box? Make a rocket ship? Build a maze? Create a puppet theatre? Or a haunted house? Maybe you turned it into a GAME..."

The Great Midwestern Educational Theatre Company presents the 7th annual Imagination Celebration, Saturday, October 6, from 10 a.m. to 12:30 p.m. in the outdoor pavilion at the Mississippi River Museum & Aquarium. The Imagination Celebration is an annual FREE event for kids and families in the Tri-State area, that gives kids a chance to use their creativity to make something AWESOME! There will be food, fun, music and prizes. This year, the event is inspired by Caine's Arcade, the cardboard game shop created by an ingenious 9 year old boy named Caine, the subject of a

popular Youtube video. This compelling video can also be seen at www.cainesarcade.com.

For this year's Imagination Celebration, GMETC is inviting participants to create an arcade game of their own, using "low-tech materials" like cardboard, tape, plastic lids, paper tubes, and any recycled or recyclable materials. The

event will begin with "building time" when creators can work on their projects with or without help from our artistic associates. Then there will be "playing time" when participants can try out the games they made and win prizes! Refreshments will be provided.

Game and arcade projects can be made by individuals, groups or families. The event is open to children of all ages. Participants can work on their games in advance or make them on-site from materials provided. They can take their creations home or recycle them at the museum. Kids can bring in old toys for the toy exchange prize board.

The Imagination Celebration will be filmed for participation in the "Global Cardboard Challenge," a worldwide cardboard creation event. Complete information about the Global Cardboard Challenge can be found at www.imagination.is. Note that while the event is free, it does not include admission to the River Museum.



**St. Joseph The Worker/
St. Columbkille Pumpkin Patch**

Begins October 14 - October 31, Mon-Sat.

10 AM-6 PM; Sun, Noon-6 PM, 1 Mile Youth Run/5K Pumpkin Trot, October 20, 9 a.m.

Chili Cook-Off, October 28

The Pumpkin Patch features many sizes of pumpkins as well as gourds, whoo whoo's, and baby pumpkins. Play in the bounce house, hay roll slide, in the straw bale maze and corn bin. Enjoy photo boards with lots of photo ops. Plus, school sponsored storytime, face painting, pumpkin coloring, and more! All elementary schools are invited for field trips.

Bring the kids for a 1 Mile Youth Run on October 20th. Register at Louis Murphy Park 7-7:45 AM for youth 12 and under. Parent may accompany. \$5 for all runners/walkers; The 5K Pumpkin Trot is true same day at 9 a.m. with registration at St. Joseph The Worker, 2001 St. Joseph St.-parking lot of Church, 8-8:45 a.m. Entry Fee: \$15 for Pre-Registered Runners (By Oct. 6). Race Day: \$20 (under 18-\$17). Family rate available.

The Chili Cook-Off follows on October 28th. Bring 3 gallons of your best chili recipe to Presentation Hall by 3:30 PM on October 28. Chili should be hot and in a roaster or crock-pots. Golden Ladle will be given to the top chili recipe; Scrip Cards will be given to 2 runner-ups. Registration is free. Contact: Pat Derby, 563-451-3557 OR Love2bcatholic@aol.com.

For all events, register and find waivers online at www.stcolumbkille.net OR www.theworker.org.

Ohnward
FINE ARTS CENTER
Maquoketa, Iowa
KOPEL THEATRE • DREW ART GALLERY • GIFT SHOPPE

Box Office Hours: M-F, 9 AM - 1 PM
Tickets: 563.652.9815
1215 E Platt St., Maquoketa, IA
www.ohnwardfineartscenter.com

**BOSS GRANT:
JOHNNY CASH REVUE**
Saturday, October 13th, 7 PM

With a repeatedly sensational depiction of the Man in Black, Boss Grant and the Johnny Cash Revue, from St. Paul, Minnesota, continue to turn heads in the span of the Midwest.

BEER & WINE AVAILABLE!

They have simply found and followed the fine line...

Tickets: \$22 (adv) / \$25 (door)
Students (18 & Under) \$13 / \$15

What is this?



**PAGE +
PALETTE
BOOK GROUP**
ALL ART LOVERS WELCOME!

Thursday
OCT. 11
6:30 - 8:00

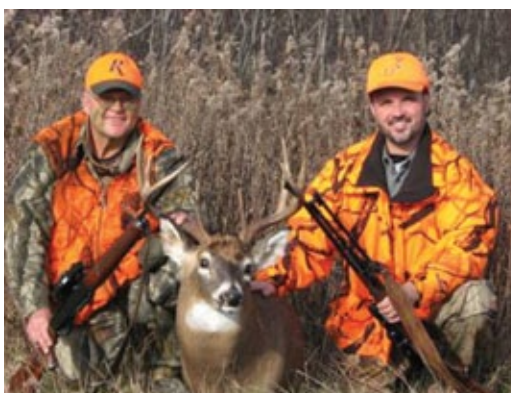
RiverLight
BOOKSTORE
1098 Main St • Dubuque
563.556.4391
www.rlb2e.com



Of the many cultural interests that you read about every two weeks in 365ink, hunting and the shooting sports on which it revolves are not one of those oft-covered topics. The reason is pretty simple; hunting is not generally a spectator sport. There just are not a wealth of public shooting sport-related events to take part in, and the ones that do happen are often limited to member-based clubs and organizations like the Dubuque Shooting Society or Pheasants Forever. Perhaps retail expos are the only time when we really get a chance to shine a light on things.

So while the public event-based side of hunting keeps the sport out of the mainstream entertainment eye, do not believe for a second that there is not a large and devoted community of hunting, gun, archery and fishing enthusiasts all around you. Chances are you may be one yourself. And while there are rabid football fans coming to life this time of year, the level of dedication by hunting enthusiasts is different in one very big way. Unless you've got season tickets to an NFL team, chances are your average football fan does not come close to investing the time and the money

into their passion the way shooting sportsmen do. These guys spend some serious coin on their sport, and technology advances in the industry drive new investment on a nearly annual basis. While overall hunting may be a dying pastime, those who are passionate about it are usually VERY passionate about it. And that is why there is still a very strong market in the United States.



What drives these guys (and a few gals)? How does one become a hunting or even just a gun or archery enthusiast? And where do I go to find out if maybe I'm missing out on some high-powered fun? Those are the questions I wanted to ask, as I am not a hunter myself. But having a very serious love of meat, I feel

like I'm at least welcome at the conversation.

One thing I learned quickly when peeking under the camouflage tarp that keeps guns, bows and hunting out of the general daily discussion was just how many people who are deeply involved in the sport locally I already knew. Retailers, high school friends, friend's dads, and clients and business partners from other areas of my life were knee deep in the sport. So I was instantly very comfortable beginning the conversation.

The first thing to understand is, if the whole idea of guns and archery and hunting down furry or feathered little animals makes you queasy, this is not your sport and not the article for you. There's no grab area really. Gun lovers love guns, period. But it's not a violent power thing or a Michigan Militia thing (though I'm sure there are a few). Mostly, they just have a very high respect for the beauty, the power and the challenge of shooting firearms. Some people collect Precious Moments, some people collect postcards and some people collect guns. That's just the way it is. And spending my

first hours around them, I can see the allure. Guns are pretty amazing and impressive machines. The same holds true for bows. If you think bow and arrow and a curved stick with a string comes to mind, you've got a lot of learning to do.



Because there is so much to cover, I'm breaking it down into topical areas. We're going to talk hunting. What are the seasons? What are the laws? How do I get licensed? Where can I hunt? What do I do with the game I kill? But we're also going to just talk a bit (or a lot) about guns, about bows themselves, as there's an ever-growing population of people who do not hunt at all, but instead target shoot, trap shoot and simply shoot for the enjoyment they get out of it.

ELITE OUTDOORS UNLIMITED
ARCHERY - GUNS - HUNTING SUPPLIES
www.eliteoutdoorsunlimited.com

MOVING SOON
Keep an eye out for our new location!

Dubuque, Iowa
P - 563-556-0254 F - 563-556-0274
PSE & HOYT Sales/Service

the Gun Depot & pawn

WANTED ALL GUNS

563.582.GUNS [4867]

1564 CENTRAL AVE. | DUBUQUE, IA 52001
MON-FRI 9:30A-5P | SAT 9A-3P
THEGUNDEPOT@HOTMAIL.COM

**BUY • SELL
TRADE • PAWN**
HOUSE CALLS BY
APPOINTMENT ONLY



For this story we talked to some of the people we were directed to as being the “go-to” guys in business, from gun and archery retailers, to those who feature accessories and clothes, those who will mount your catch on the wall and those who will make it into steaks and summer sausage. And of course, DNR experts who see things from another angle.

While there are hunting seasons for a wide range of wildlife from turkey to fox, it is deer hunting that is king of the hill. And we’re coming up on the season right now. In fact, youth and disabled season have already started on September 15 and run through September 30. Archery deer hunting has a split season, with the early split running from October 1 to November 30 and the late split from December 17 through January 10, 2013. In between and after, different types of guns have their own seasons. So not only is hunting limited by dates on the calendar, but also by what type of weapon you can use when. Iowa residents only enjoy an early muzzleloader (that means bullets) season from October 13-21 with a late season open to all hunters from December 17 through January 10. And the early season only sells tags until the quote of 7500 deer is reached.

Tags? You cannot just go crazy and kill all the deer you can find. You have to purchase a tag and bag your deer. It currently costs \$28.50. That is why guys will stay out so long, letting smaller or less impressive deer pass them by, waiting for their prize buck to wander into their sights. For many hunters, it’s all about the trophy. Shotgun seasons are back to back, December 1-5 and December 8-16. Two antler-less seasons follow in January, also with quotas, as well as a nonresident holiday season. See, it’s a short

season. So hunters need to have their stuff together and be prepared to make the most out of a very small window of opportunity.

We net with Wayne Buchholtz, Park Ranger for the Mines of Spain recreation area in Dubuque. The Mines of Spain is a very popular hiking and nature preserve locally, but did you know it’s also legal to hunt in the park? “The only hunting that we allow are the regular archery deer seasons and shotgun hunting seasons, but the park is open for any licensed hunter to come try their luck,” Wayne explains, “and the park is open to hikers through the season, but the hunting is limited to designated areas while the hiking is elsewhere. But we encourage both hunter and hikers to use common sense and be aware of each other’s presence.” It’s always a great idea, even if you are not hunting, to wear orange if you are hiking outdoors during hunting season.



“Safety is always my first concern,” explains Buchholtz. “I stopped hunting when I started encountering people hunting on private lands where I had been granted

WE SELL
HUNTING
LICENSES!

Your Hunting Headquarters!

More For You!

THEISEN'S

HOME • FARM • AUTO

AMES • ANAMOSA • CEDAR RAPIDS NE & SW • CHARLES CITY
CORALVILLE • DEWITT • DUBUQUE • DYERSVILLE • GRINNELL • INDIANOLA
IOWA FALLS • MAQUOKETA • MARSHALLTOWN • MONTICELLO
NEW HAMPTON • NEWTON • PELLA • TIPTON • VINTON

shop online at www.theisens.com

access to hunt, but they had not and were there illegally. It just got scary, so I just prefer not to do it anymore.” When considering safety Wayne made a very good point: “Archers are in close and can see you well, while gun hunters are aiming from much farther away, but they can still see what they’re aiming at. It’s not about worrying you’re going to be the target of a gun, but if they miss their target, that bullet will not stop until it hits something.” Something to think about there. Buchholtz admits that since crops that once filled part of the Mines of Spain have been changed over to prairie, the habitat that fed a lot of deer has gone away and you don’t see as many deer in the park as you used to.

Public hunting grounds are becoming ever more popular as it simply gets harder and harder to find access to private lands on which to hunt. My family has a farm in Stitzer, WI where my cousins and uncles hunt. Some people have friends and family with acreage or have developed relationships over the years with landowners who have granted them access. For others, finding a place to do your thing can be a challenge. The state of Iowa, as well as other states, has opened up select state lands on which anyone can go hunting. In addition to the Mines of Spain locally, other nearby popular spots include White Pine Hollow near Luxemborg, White Water Canyon near Cascade and Green Island Preserve south of Bellevue. The only hunting legal in Dubuque city limits is for bow hunting in certain areas of town, and a certain number of tags are distributed by DNR only for management of population. Participating hunters must take a course. It’s done only to keep the deer population from exploding.



Clay Wilwert, owner of Elite Outdoors, a specialty archery store in Dubuque, located on Highway 20 just west of the Northwest Arterial, but soon to be moving to a new location, is not just a bow salesman but an avid hunter himself, “There’s a reason I don’t open ‘til 11 a.m.,” he told us with a wry smile. He has some simple advice for hunters looking for some fertile game grounds: “Knock on doors and ask farmers – get across to them that you are an educated hunter and you can get on a lot of places. Sometimes, if it’s important to you, you’ll earn your keep on a great hunting ground by helping with fencing or even by giving the farmers deer meat from the kills you make on their land.” Sounds like a smart farmer to me.

Craig Stockel, owner of Central Range, Dubuque longest-operating firearms dealer and the only indoor gun range in the area also suggests some great hunting on game farms. They are not penned-in animals where the thrill is removed from the hunt. He and his friends love to take their dogs pheasant hunting and suggested a couple of great private preserves near here where they have found success. “I have places I’ve



hunted pheasant for years where they’re just not there anymore. You don’t get out a lot so when you hunt, it’s disappointing that after a full day you find that your proven grounds never had any pheasant in the first place. With these farms, you pay to have them release, say, 10 pheasant onto the acreage. And this is a big place. You can take 3 or 4 four hours to track these birds down before you start shooting. I’ve had a lot of guys say that if they didn’t know it was a game farm, they’d assume they were just out hunting the wild. It’s a lot more fun when you know that they are at least out there somewhere to be found.”

BeckRidge Hunting Preserve in Sabula, Iowa, for example, is a family-owned and operated hunting facility, which offers hunting 7 days a week. Their upland bird hunting begins October 1 and runs through March, when the pheasant hunting is most explosive. Half-day hunting packages with a three-hour hunt and five pheasants runs \$110 per person. There is also lodging at the preserve for longer hunting parties.

Perhaps I should explain that to go hunting at all, you need to have a regular hunting license also called a small game license. To go deer or turkey hunting, which happens in the spring, you need a specific permit for the specific season and specific weapon you are going to be using. Basically anywhere they sell hunting and fishing gear they will also sell the permits. You need to have proof of who you are for resident or non-resident license and hunters 12 and over need to take hunter safety course. These are taught through the DNR but most are taught by experienced volunteers. You can find class offerings online at iowadnr.gov.

Scot Buse, general manager of the Dubuque Theisen’s says licenses are a huge draw for their store every season. “Our cashiers ask if we’re going to open a special lane just for licenses to handle the traffic.” Unlike anywhere else we could find, Theisen’s also works with hunters after the kill, collecting deer hides. “We buy hides and work directly with a manufacturer who turns those hides

BeckRidge

HUNTING PRESERVE

Sabula, Iowa

Exceptional Iowa Pheasant Hunting

944, 613th Avenue
Sabula, Iowa 52070
563-687-2985
www.beckridge.com

BeckRidge Hunting Preserve is a family-owned and operated hunting facility, which offers hunting 7 days a week October 1st - March. We offer half, full and multiple day hunts on a reservation basis. We'll release pheasants or chukar into our rolling, easy-to-navigate terrain consisting of switch grass, milo, corn strips, timber and other native ground covers, making hunting an enjoyable experience for all with no bag limit and free cleaning facilities. Bring your dogs or use ours. Plus, take advantage of hunting guides, lodging and available RV parking, even complimentary refreshments and more.

Hunting with us guarantees birds to hunt everytime...
...which guarantees a great hunt every time!

Come and discover our comfortable facility accommodating small hunting parties, family groups, and corporate business clientele. Visit us online today @ www.beckridge.com or call 563-687-2985.

VAN'S LIQUORS

Bird Dog Blackberry Whiskey or Whitetail Caramel Whiskey

750 ml... **\$17.99**

Crown Royal Canadian Whiskey

750 ml... **\$16.82!**
After \$25 rebate on (6) bottle purchase

FIVE SECONDS OFF THE BRIDGE IN EAST DUBUQUE WITH THE AREA'S LARGEST WALK-IN BEER COOLER!

470 Sinsinawa Ave., East Dubuque, IL • www.vansliquor.com • 815-747-3631

into gloves. This year we're also supporting a similar effort by the local Elks Lodge. Anything that's not 100% to the specs of our manufacturer we'll set aside and give to the Elks. Disabled Veterans use those hides to make specially items on their own, from clothing to crafts. It's a great program we're happy to support."

Once you make a deer kill, you have 30 minutes to put your tag on the animal and call in a code from the tag to record location of the kill. If you don't do that you are



in violation and there are fines.

Technology plays a far bigger role in the world's oldest sport than you might think. Every year guns are still getting more accurate and more powerful while bows are getting lighter with more velocity. Craig Stockel at Central Range explains, "Ten years ago it was wood; now they have fiberglass stocks and the high powered rifles they're making today are just incredible. The new guns come bedded in aluminum; they are more steady; they are more rigid. Every year they come out with something that makes them more accurate and more powerful." Clay Wilwert of Elite



Outdoors tells much the same story of compound bows, "They're lighter, faster, better performing bows every year, with better arrows and broadheads to match." But price is one of the best technological advances. "I can set a person up with a nice bow and accessories and release for under \$500. Three years ago you were still buying a used bow for that money."

Across the board everyone agrees that the single biggest technological change in hunting, especially bow hunting is the use of attractants and scents. "There's a whole industry in scent cover up," says Scot Buse of Theisen's, "Ten years ago we might have had a product called deer cocaine. Now there is an entire aisle with literally hundreds of products. And there's more than we have here. I don't think you could carry it all. Scents to draw deer, scent remover and masks to hide your own scent." Craig Stockel adds "They even have things you put your clothes in at night to take the scent out."

...Continued on page 28



CENTRAL RANGE

- Concealed Carry Instruction
- Public Indoor Firearms Range
- Buy, Sell, Trade and Consign Firearms
- Scope Installation
- Over 50 years of sales and service

Mention this ad for a free range time! • 2100 White Street

TRI-STATE ARCHERY

Indoor 20 yrd archery range

- Experienced Full-Service Repair Shop
- All the accessories for your hunting needs
- Lessons available
- Have your archery equipment sized properly the first time!



KÜHL

Stay warm while dressing **KÜHL** this season.

Graham's
Style Store for Men and Women

890 Main, Dubuque | 563.582.3760

Mon & Fri, 9am-8pm | Tues-Thurs, 9am-5:30pm | Sat, 9am-5pm



Now Showing @ MINDFRAME

Friday, September 28 - Thursday, October 4

Hotel Transylvania (PG) No Passes

Fri - Thu: (11:50 AM), (1:50), (4:00), 6:45, 8:50

Looper (R) No Passes

Fri - Thu: (11:30 AM), (2:00), (4:35), 7:20, 9:50

House at the End of the Street

(PG-13) No Passes

Fri - Thu: (12:15), (2:30), (4:55), 7:35, 9:45

555 JFK Road, Behind Kennedy Mall
www.mindframetheaters.com
Movie Hotline: 563-582-4971

Trouble with the Curve (PG-13) No Passes Allowed

Fri - Thu: (11:20 AM), (2:20), (4:45), 7:10, 9:25

Resident Evil: Retribution (R)

Fri - Thu: (3:15), (5:05), 9:10

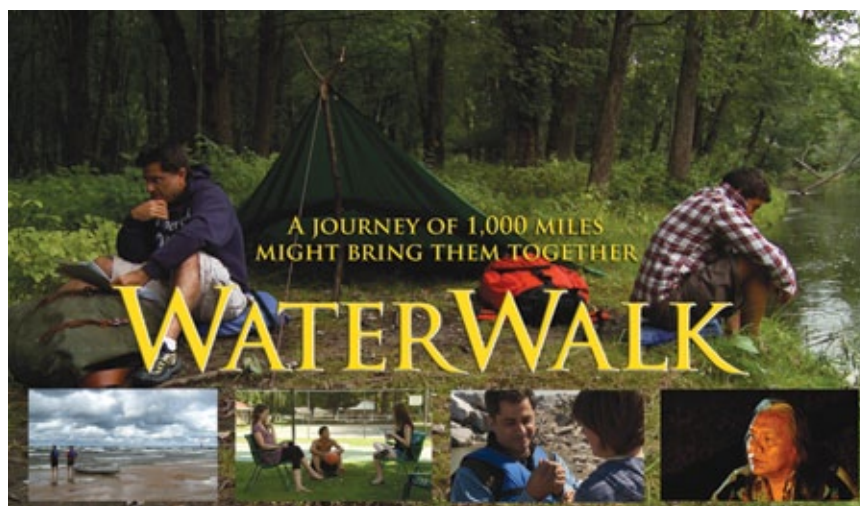
Sleepwalk With Me (NR)

Fri: (11:25 AM), (1:20), 7:00 Sat: (1:20), 7:00

Sun - Thu: (11:25 AM), (1:20), 7:00

The Words (PG-13)

Fri - Thu: (12:00), (2:10), (4:20), 6:55, 9:00



Waterwalk

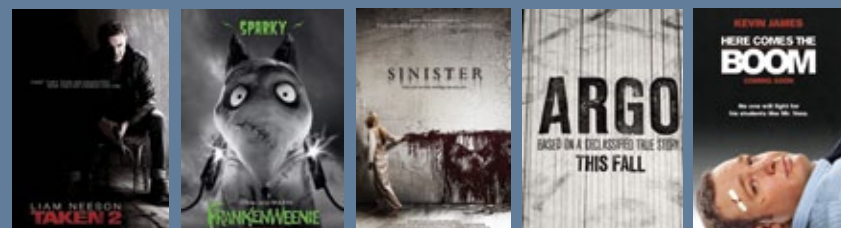
Dubuque-made film plays Dubuque
Opening October 5
Mindframe Theaters

Waterwalk the acclaimed river film shot in the Dubuque area begins a special week long engagement at the Mindframe Theater October 5. The father son bonding drama is based on the true story of Steve and Justin Faulkner's attempt to become the first single canoe team to retrace the dangerous 1673 Marquette/Joliet discovery route of the Mississippi.

Filmed on location in Dubuque, East Dubuque, Guttenberg, Marquette, McGregor, Prairie du Chien, the U.S. Army Corps of Engineers Lock and Dam #10 and along the Mississippi, this drama has been hailed by audiences across the Midwest. The feature, also shot at 35 other locations in Iowa, Michigan, Wisconsin, Missouri and Illinois, has played in over 70 cinemas from Virginia to Kansas City.

Visit www.mindframetheaters.com for showtimes and details.

coming to theaters :



Taken 2 (PG-13) Oct 5

Liam Neeson returns as former government agent Bryan Mills must revert to his old skill set to rescue his daughter before she disappears forever. Didn't they learn the first time not to screw with Liam Neeson?

Frankenweenie (PG) Oct 5

Young Victor harnesses the power of science to bring his beloved dog Sparky back to life-with just a few minor adjustments. A little animated Halloween family fun.

Sinister (R) Oct 12

After true crime novelist Ellison discovers a box of mysterious and

disturbing movies, his family is brought along for the nightmarish horror. Bryce's wife will not be seeing this one. She can barely watch CSI.

Argo (R) Oct 12

The true behind the scenes story of a secret mission to save six Americans during the Iranian hostage crisis. Ben Affleck leads a fake movie crew into Iran in a ballsy mission that actually happened, only I don't he was there the first time around.

Here Comes the Boom (PG) Oct 12

Scott Voss, a college wrestler turned teacher, uses MMA fighting to raise money for his failing school.



THE BUZZ.

No more accusing the Oscars of copying off the Golden Globes to figure the good movies. This awards season, the always-exciting elderly white men at AMPAS are shaking things up a bit by announcing nominees three days before the Golden Globe. The earlier date helps to accommodate said old white dudes getting confused with the new electronic voting, which is also making its debut this year. • He was last month rumored for the job, and now Super director James Gunn has confirmed he will return to the world of superheroes (and, strangely, return specifically to the world of a superhero raccoon) to direct and re-write Marvel's Guardians of the Galaxy. • Waterman Entertainment, the production company behind Alvin and the Chipmunks and Stuart Little, has announced plans to develop a feature film based on Mister Ed, that early '60s sitcom about a talking horse. The moralistic company also recently announced plans to do a CG/live-action remake of The Brave Little Toaster, all part of their broad plan to fill the next several generations of children's

minds with computer-generated talking things that shouldn't be talking. • That Baywatch movie we last heard about a year ago now has a director attached to keep the languishing adaption afloat. Peter Tolan says his draft is only a Baywatch film in the loosest possible terms. It's not yet known if his take will be tossed out or re-shaped by Garant--who recently published a book on getting rich through screenwriting, and therefore would probably like to make some money on a re-write. It's also not yet known if watching Baywatch without a young Pamela Anderson bouncing around will be as fun. • Warner Bros is going to marry live-action actors and Looney Tunes once again. The studio hired former SNL cast member Jenny Slate to write a script to welcome us back to the Space Jam glory days. The idea is to make a comedy that will blend live action and cartoons, but this time maybe without Jenna Elfman constituting so much of the live action. Slate's involvement comes after the comedian's cruel hazing into the world of live-action/CG-animal hybrids with the role of Zoe in Alvin and the Chipmunks: Chipwrecked.

MILLENNIUM CINEMA

We're Not Just a Theater!

Private Screenings • Business Meetings • Special Events • Fundraisers ...and much more



plattevillemovies.com

151 Millennium Drive
Platteville, WI 53818



For showtimes:
608-348-4296
1-877-280-0211

Budweiser

TRI-STATE LIVE MUSIC

Thursday, September 27

Tango
Riverboat Lounge, 6 PM

Tapestry
Manna Java World Café, 6 PM

Jake Owen
Mississippi Moon Bar, 8 PM

Open Mic with Jeff & Jimmy
The Cornerstone, 8:30 PM

'Round Midnight Trio
The Bank Gastropub, 9 PM

Friday, September 28

Velkroe Sneker
Saints Season Opener
Mystique Ice Arena, 5:30 PM

Rocktoberfest V
Dance Party
Courtside, 6 PM

The Fast Clydes
Party on the Patio
Stone Cliff Wine Bar, 6 PM

Laura McDonald & Jeff Weydert
Offshore, 6 PM

Johnnie Walker
Timmerman's, 7 PM

R&R Boogie Band
Galena Brewing Co., 7:30 PM

Sonic Circus
Mississippi Moon Bar, 8 PM

Comedy Ventriloquist Ian
Varella
Mystique Casino, 8 PM

Steve Cavanaugh & Randy
Droessler
Spirits, 8 PM

Positively 4th Street
Grape Escape, 8 PM

Sam Wyatt
Frank O'Dowd's Pub, 8 PM

Broom Street Drifters
The Cornerstone, 8 PM

Massey Road
Perxactly's, 8 PM

Miles Nielsen & The Rusted
Hearts
Monks Kaffee Pub, 9 PM

Wicked Liz & The Bellyswirls
The Lift, 9 PM

Homecoming Special
With the Tyme Machine
Jumpers, 9 PM

Awesome Sauce
Northside Bar, 8 PM

Menace
Sandy Hook Tavern, 10 PM

Saturday, September 29

Fever River String Band
Galena Cellars Vineyard, 1 PM

Jason Ray Brown
Grape Escape, 2 PM

MillWorks Concert Series:
Cory Chisel & The Wandering
Sons, Kitten
10th & Washington Streets,
Millwork District, 5 PM

Massey Road
Knicker's, 5 PM

Rocktoberfest V
Bobaflex, Pistol Pete, Johnny
Trash, Courtside, 6 PM

Andy Wilberding
L-May Eatery, 6:30 PM

Frank Fritz of American Pickers, 7 PM
Club 84: Blues Brothers Night
Mississippi Moon Bar

Roy Schroedl
Stone Cliff Wine Bar, 7 PM

Wundo Band
Galena Brewing Co., 7:30 PM

Comedy Ventriloquist
Ian Varella
Mystique Casino, 8 PM

Slip Silo
The Cornerstone, 8 PM

The Lonely Goats
Grape Escape, 8 PM

Sam Wyatt
Frank O'Dowd's Pub, 8 PM

Burlesque Show
The Bank Gastropub, 9 PM

Kevin Beck & Johnnie Walker
Spirits, 9 PM

Zero 2 Sixty
Jumpers, 9 PM

Velkroe Sneker
Northside Bar, 9 PM

Jabberbox
Denny's Lux Club, 9 PM

Bad Habits
Dirty Ernie's, 9 PM

Massey Road
Jimmy B's, Leisure Lake, 9 PM

Taste Like Chicken
Sandy Hook Tavern, 10 PM

Sunday, September 30

Open Mic
Galena Brewing Co., 12 PM

Fever River String Band
Council Hill Station, 1 PM

Open Mic
The Cornerstone, 1:30 PM

Lucas Cates Band
New Diggings General Store,
3:30 PM

Kevin Beck & Johnnie Walker
Park Farm Winery, 5 PM

Midnight River Choir
Sandy Hook Tavern, 6 PM

Beppe Gambetta
Frank O'Dowd's Pub, 7 PM

Wednesday, October 3

Johnny Walker
Riverboat Lounge, 6 PM

The Blackberry Bushes String
Band
The Cornerstone, 7:30 PM

Noel Cooney
Frank O'Dowd's Pub, 7 PM

Laughing Moon Comedy
Rob Little
Mississippi Moon Bar, 8 PM

Thursday, October 4

Legal Fingers, Victory and
Associates, Skamp, Remember

Last Fall
Off Minor, 5 PM

Noel Cooney
Frank O'Dowd's Pub, 7 PM

Dueling Pianos
Mississippi Moon Bar, 8 PM

Chris Boyden Band
The Cornerstone, 8:30 PM

Kelly Steward
Monks Kaffee Pub, 9 PM

Friday, October 5

Sneek Peek
Whispering Bluffs Winery,
Potosi, 6 PM

Johnny Walker
Stone Cliff Wine Bar, 6 PM

Jim the Mule
Galena Brewing Co., 7:30 PM

Rick Springfield
Mississippi Moon Bar, 8 PM

Kid Ink
I.O.E, J-Remy, Casethejoint
Courtside, 8 PM

Tapestry
Spirits, 8 PM

Chug Monkey
Dubuque Driving Range, 8 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

Michael Breitbach
The Cornerstone, 8 PM

Continued on page 22...



0% APR* for
6 months
Purchases & balance transfers
No annual fee first year

Combine points to earn rewards fast!

- Cash Back
- Merchandise
- Travel
- Gift Cards
- and more!

Apply today by calling 563.589.0807 or
online at americantrust.com.



*Annual percentage rate. Subject to normal credit approval. Offer expires 01/31/2013. Finance charges are assessed on cash advances from the date they are posted at 0% for the first six months and at the NY Prime Rate plus 5% thereafter. Information about the costs of the card described in this letter is accurate as of 09/12/12. Information may have been changed after that date. Variable rate is subject to change quarterly and is determined by adding 5% to the NY Prime Rate as published in the Wall Street Journal. Method of computing is based on average daily balance for both purchases and cash advances. Up to \$15 charged for late payment. No over limit fee. See application for details. **\$30 annual fee waived first year. ***\$8.00 annual fee waived first year. Annual fee for combined Points2U Rewards Credit/Debit Cards is normally \$33, waived first year.

LESSONS

Guitar
Steel Guitar
Keyboard
Bass
Drums
Banjo
Ukulele



GIANT NEW LOCATION!
4989 Radford Ct.
uncleikes.com
563-556-6052

**MOONDOG
MUSIC**

WE BUY USED
CD's | MUSIC DVD's | RECORDS
Cash or Credit

(563) 583-7041

806 WACKER DRIVE, SUITE 120
DUBUQUE, IOWA 52001

Sandy Hook TAVERN
WISCONSIN

Friday, 9/28 - Menace
Saturday, 9/29 - Taste Like Chicken
Sunday, 9/30 - Midnight River Choir
Friday, 10/5 - '57 Taxi
Saturday, 10/6 - Magnetos
Sunday, 10/7 - Eugene Smiles Project

3868 Badger Road • 608.748.4728 • www.sandyhooktavern.com

HARTIG Drug

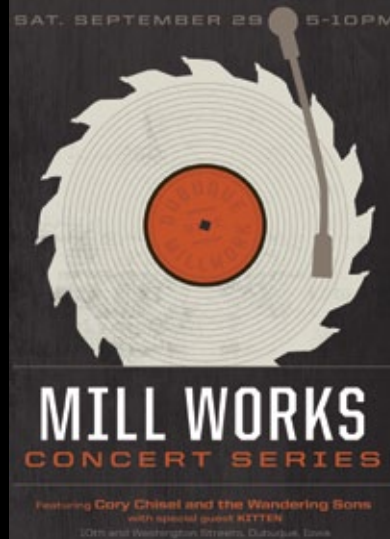
Text Hartig to 69302 to receive a mobile coupon good for...

\$2 OFF
Any 24 Pack or Two (2) Twelve Packs of Soda

www.hartigdrug.com

LIVE MUSIC:

THE SANDY HOOK TAVERN



**Mill Works
Concert Series:
Cory Chisel &
The Wandering Sons
Saturday, September 29**

Dubuque Main Street is pleased to announce, with help from the National Endowment for the Arts, Alliant Energy, and Black Hills Energy, the Dubuque Millwork District's inaugural Mill Works Concert Series on Saturday, September 29, 2012, from 5 to 10 p.m. This FREE outdoor concert headlined by Cory Chisel & The Wandering Sons will accelerate the cultural vibrancy and momentum gained in recent months in the Dubuque Mill-

work District. The event will take place at the corner of 10th and Washington Streets, near the Voices from the Warehouse and CARADCO buildings.

Now living in Nashville, TN, Wisconsin native Cory Chisel and his band, The Wandering Sons, perform music full of Midwestern heart, filtered through the country, blues, soul, and rock that shaped Chisel as he grew up. He honed his sound by touring incessantly while based out of Appleton, Wisconsin. The work paid off, earning him recent tours with Murder By Death and a U.S. tour with Norah Jones. Chisel describes his new album, "Old Believer," as "one who has been through a lot in their life and hasn't lost hope." Get a preview at: www.corychisel.com.

Opener Trapper Schoepp has the ear of a troubadour, the eye of a journalist and the heart of a young poet. He began writing songs at a tender age with startling facility, distilling rock, folk and country traditions into tunes that are at turns spirited and melancholy. Themes ranging from pride of place, love and adventure shine with surprisingly sophisticated metaphors for a songwriter so young.

The free outdoor concert will feature local food vendors, including Kalmes' Breaktime and The Food Store and beverages by 7G distributing. The Mill Works Concert Series is brought to you by generous contributions from Mediacom, Radio Dubuque, and Rally Collective. For more information, please contact Aaron Hefel at 563-451-7985 or visit www.dubuquemainstreet.org.



LIVE MUSIC: OFF MINOR & THE BANK

**Victory and Associates, Legal Fingers, Remember Last Fall, Skamp
Thursday Oct 4, 5pm/\$6/all ages
Off Minor, 1689 Elm St.**

Victory and Associates is indie rock that actually rocks, rock that actually rolls. Hanoi Rocks gave glam rock a punk edge. KISS gave rock & roll a larger than life image. Victory and Associates give you a Hanoi Rocks t-shirt and a KISS hat and a bunch of booze that you will eventually puke back up onto said t-shirt and hat. This is to say that the music is familiar territory: loose blues for tight nights. This sort of loud, catchy rock has never been about innovation, so let's dispense with any sort of notion that

I'm delivering backhand compliments here. Victory and Associates play hooky anthems for a party you think you might have thrown up at before. Nobody ever goes to a party and complains about a party someone else already had. They just drink and fall down and hear something good, something wild and rare. Also featuring local sounds of the fuzzed-out blues funktrusses Skamp, pop-punk friendshipcore Remember Last Fall, and sleazy cocaine romeo rockers Legal Fingers.



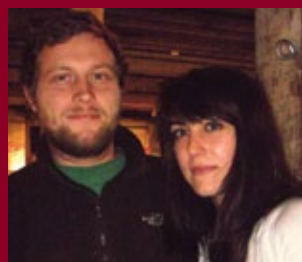
Benefit Featuring Venereal Crush, Legal Fingers, The Glimmer Blinkken, Feast of Mutton, Kerosene Circuit and Case the Joint

Off Minor

October 6, 5 p.m.

On October 6, Off Minor will host a benefit for native Dubuquer Rory Mulgrew. Rory owns his own weatherization business, and broke both of the bones in his lower leg clean through in a fall from a ladder. According to doctors, it's one of the worst breaks one can get in their leg. He subsequently required pins, a plate in his leg and two surgeries.

The benefit will feature food, raffle prizes and live music provided by Venereal Crush, Legal Fingers, The Glimmer Blinkken, Feast of Mutton, Kerosene Circuit and Case the Joint. The door charge will be a suggested \$10 donation and the festivities will start at 5:00pm.



SPOOKY NIGHTLIFE:



**Dark Chambers
Zombie Apocalypse
Opens Thursday, October 4
Port of Dubuque**

"The end is near,
your fears are here..."

Just when you thought it was safe ... Dark Chambers returns to the creepy corner of the Port of Dubuque, just in time for fright fans and Halloween lovers. The frightful attraction is set to open Thursday, October 4, running every weekend Thursday through Sunday, from the first weekend of October through November 3, and of course, on Halloween night, Wednesday, October 31.



Haunt mastermind Trent Johnson and his twisted Dark Chambers crew have created a whole new scenario for this year's experience. Taking inspiration from the popular TV series based on the graphic novel series The Walking Dead as well as popular films of the genre, Johnson and company are brining the often imagined "zombie apocalypse" to life in the twisting halls and shadowy corners of Dark Chambers.

Like last year, we can't divulge some of the secrets Dark Chambers holds, but in this scenario government agents will try to guide you through the mayhem without getting infected. The completely new experience prom-

ises an inspired haunt with all new scares, unexpected tricks, and some shocking visuals you've never seen before. "With the zombie infection spreading you must seek the shelter of the last remaining outpost at Dark Chambers to survive the apocalypse," explains the Dark Chambers web site. "Racing to contain the infected zombies and find a cure amidst the bloody outbreak, how long will you last inside the Chambers..."



Once again, Dark Chambers will offer a "Lite Fright" for younger kids from 6-7 p.m. with a bit milder form of the experience, before the "Full Scare" is unleashed from 7 p.m. to closing (typically 11 p.m. but a zombie apocalypse doesn't always unravel according to schedule!).

A haunted house fan since his days volunteering as a high school student, Johnson started making plans for his own haunt after experiencing the Jaycees Terror at the Fair a couple years ago. When he learned the Jaycees were not planning to continue Terror at the Fair last year, Johnson worked with the Jaycees to reuse many of their props and materials, even drawing a few experienced Jaycees to help with the haunt. The combined efforts resulted in Dark Chambers, by all accounts a success in its first year.

Dark Chambers will be open every Thursday through Sunday from October 4 through the through November 3, with a special scare on Halloween, Wednesday, October 31. Lite Fright from 6-7 p.m. is just \$5 for little kids, with the Full Scare from 7 p.m. just \$10 for those brave enough to enter. For more information, visit DarkChambers.com.



TRI-STATE LIVE MUSIC

...continued from page 19

Friday, October 5

Okham's Razor
Steve's Pizza, 8 PM

Mike Droho & The Compass Rose
The Bank Gastropub, 9 PM

Aaron Williams & The Hoodoo
Murph's South End Tap, 9 PM

Sinking Suns
Off Minor, 9 PM

Crystal Leather
Dirty Ernie's, 9 PM

'57 Taxi
Sandy Hook Tavern, 10 PM

Saturday, October 6

Mixed Emotions
Galena Country Fair, 10 AM

The Wundo Band
Shullsburg Cheese Days, 10:15 AM

Ryan Getz
The Cornerstone, 12:30 PM

Sunshine
Poopy's, 1 PM

Crude But Effective
Offshore, 3:30 PM

Brews Brothers
Hazel Green Street Dance, 6 PM

Comedians of Chelsea Lately,
7 PM
Club 84, 9 PM
Mississippi Moon Bar

Blue Willow
Stone Cliff Wine Bar, 7 PM

Moe Bandy & the Americana
Band, Country Tradition
Mooney Hollow Barn, 7 PM

Dubuque Symphony Orchestra
Five Flags Theater, 7:30 PM

Outa Control
Galena Brewing Co., 7:30 PM

Nate Jenkins Band
The Cornerstone, 8 PM

Righteous Hillbillies
Grape Escape, 8 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

Benefit for Rory Mulgrew:
Venereal Crush, Legal Fingers,
The Glimmer Blinken, Feast
of Mutton, Kerosene Circuit,
CasethelJoint
Off Minor, 9 PM

Mutts, Paper Thick Walls
The Bank Gastropub, 9 PM

Massey Road
Spirits, 9 PM

Taste Like Chicken
Jumpers, 9 PM

Pash N Brew
Northside Bar, 9 PM

Jason Ray Brown
The Bronco Inn, 9 PM

Magnetos
Sandy Hook Tavern, 10 PM

Sunday, October 7

Fever River String Band
Council Hill Station, 1 PM

Open Mic with Matt Meyer
The Cornerstone, 1 PM

Dubuque Symphony Orchestra
Five Flags Theater, 2 PM

Ryan Getz
Galena Brewing Co., 3 PM

Johnnie Walker
Offshore, 3:30 PM

Aaron Williams & The Hoodoo
New Diggings General Store,
3:30 PM

Eugene Smiles Project
Sandy Hook Tavern, 6 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

Tuesday, October 9

Rosalie Morgan
Riverboat Lounge, 6 PM

Wednesday, October 10

Acoustic Jam with Ryan Getz
Cornerstone, 6 PM

Noel Cooney
Frank O'Dowd's Pub, 7 PM

Laughing Moon Comedy
Saints & Sinners Tour
Mississippi Moon Bar, 8 PM

Open Mic with Dave,
Cricket, & Tim
The Lift, 9 PM

Thursday, October 11

Noel Cooney
Frank O'Dowd's Pub, 7 PM

Dueling Pianos
Mississippi Moon Bar, 8 PM

The Skywalkers
The Cornerstone, 8:30 PM

'Round Midnight Trio
The Bank Gastropub, 9 PM

Friday, October 12

Larry Busch
Whispering Bluffs Winery,
Potosi, 6 PM

Crude But Effective
Galena Brewing Co., 7:30 PM

Joe Diffie
Mississippi Moon Bar, 8 PM

Hypnotist Doug MacCraw
Mystique Casino, 8 PM

Johnnie Walker
Spirits, 8 PM

Renegade
Dubuque Driving Range, 8 PM

Mike Droho & The Compass Rose
Grape Escape, 8 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

Corey Jenny
Steve's Pizza, 8 PM

Okham's Razor
The Cornerstone, 8:30 PM

Wook, Chasing Shade
The Lift, 9 PM

Apollo Cobra
The Bank Gastropub, 9 PM

Mississippi Band
Murph's South End Tap, 9 PM

Friction Addiction
Northside Bar, 8 PM

Dave Pingle Band
Sandy Hook Tavern, 10 PM

Saturday, October 13

Andrew Houy
The Cornerstone, 12:30 PM

Rocky Bleier
Mississippi Moon Bar, 4 PM

Spazmatics, 8 PM
Club 84:
Mississippi Moon Bar

Beaker Brothers
Galena Brewing Co., 7:30 PM

Hypnotist Doug MacCraw
Mystique Casino, 8 PM

Mississippi Band
Dubuque Driving Range, 8 PM

Dan Padley Jazz Trio
The Cornerstone, 8 PM

Ronnie Vegas
Grape Escape, 8 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

That Damn Choir, Briar Rabbit
The Bank Gastropub, 9 PM

Bad Habits
Jumpers, 9 PM

Awesome Sauce
Northside Bar, 9 PM

Jabberbox
Budde's, 9 PM

Enemies of Confusion
Embe, 9 PM

Mixed Emotions
Perxactly's, 9 PM

Menace
Dirty Ernie's, 9 PM

The Midnight Ramble
The Bronco Inn, 9 PM

Taste Like Chicken
Eichman's, 9:30 PM

D.L. Marble
Sandy Hook Tavern, 10 PM

Sunday, October 14

Open Mic with Matt Meyer
Galena Brewing Co., 1 PM

Fever River String Band
Council Hill Station, 1 PM

Open Mic
The Cornerstone, 1:30 PM

BlackWater Gin
New Diggings Gen, Store, 3:30 PM

Johnny Rockers
Sandy Hook Tavern, 6 PM

Tuesday, October 16

Johnnie Walker
Riverboat Lounge, 6 PM

Wednesday, October 17

Acoustic Jam with Statue of
Liberty
Cornerstone, 6 PM

Noel Cooney
Frank O'Dowd's Pub, 7 PM

Laughing Moon Comedy
Dustin Diamond
Mississippi Moon Bar, 8 PM

Open Mic with Dave,
Cricket, & Tim
The Lift, 9 PM

Thursday, October 18

Noel Cooney
Frank O'Dowd's Pub, 7 PM

Ed Kowalczyk of Live
Mississippi Moon Bar, 8 PM

Statue of Liberty: CD Release
The Cornerstone, 8:30 PM

Friday, October 19

Johnnie Walker
Stone Cliff Wine Bar, 6 PM

Andy Wilberding
Whispering Bluffs Winery,
Potosi, 6 PM

Frankie Lee, Richard Wiegel &
Tom McCarty
Galena Brewing Co., 7:30 PM

Vince Neil
Mississippi Moon Bar, 8 PM

Lucas Cates Band
Mystique Casino, 8 PM

Laura McDonald & Jeff Weydert
Spirits, 8 PM

Artie & the Pink Catillacs
Dubuque Driving Range, 8 PM

Lojo Russo
Grape Escape, 8 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

Denny Garcia
The Cornerstone, 8 PM

Statue of Liberty, BlackBloom
The Bank Gastropub, 9 PM

Mama Bird
Murph's South End Tap, 9 PM

Chug Monkey
Northside Bar, 8 PM

Renegade
Sandy Hook Tavern, 10 PM

Saturday, October 20

Country Tradition
Mooney Hollow Barn, 7 PM

Classical Blast
Galena Brewing Co., 7:30 PM

Club 84:
Mississippi Moon Bar, 8 PM

Brown Bottle Bandits Duo
Mystique Casino, 8 PM

Free 4 the Haulin'
Dubuque Driving Range, 8 PM

Massey Road, Trackside, 9 PM

Andrew Houy
The Cornerstone, 8 PM

Noel Cooney
Frank O'Dowd's Pub, 8 PM

Police Teeth, Animal Lover, Ezra,
Amerik Inquisition
Off Minor, 9 PM

Full Code, Northside Bar, 9 PM

Half-Fast
Denny's Lux Club, 9 PM

Boys Night Out
The Bronco Inn, 9 PM

Zero 2 Sixty
Dirty Ernie's, 9:30 PM

From Chaos: 311 Tribute
Sandy Hook Tavern, 10 PM

Sunday, October 21

Open Mic
Galena Brewing Co., 12 PM

Open Mic, 12:30 PM
Sun Green Reunion, 3:30 PM
The Cornerstone

Fever River String Band
Council Hill Station, 1 PM

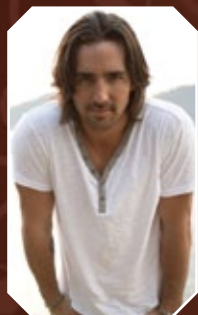
Classical Blast
Iron Horse Social Club, 3 PM

Clovis Mann
New Diggings General Store, 3:30 PM

Whitey Morgan & The 78s,
BlackWater Gin
Sandy Hook Tavern, 6 PM

MISSISSIPPI MOON BAR

All show at the Mississippi Moon Bar are 21+ only and tickets for all performances are available at the Diamond Club inside the Diamond Jo Casino or online at DiamondJo.com.



Jake Owen

Sept. 27th, 8 p.m.
Presented by Kend-
all Hunt Publishing
Company, Sing-
er-songwriter Jake
Owen hit the charts
with his first two sin-
gles, "Yee Haw" and
"Startin' with Me."

Owen's revival of "Life in a Northern Town" with Sugarland and Little Big Town earned him Grammy and CMA Award nominations. In 2009, Owen was named Top New Male Vocalist by the Academy of Country Music. "Barefoot Blue Jean Night" is exploding as the biggest hit of Owen's career.



Frank Fritz

September 29, 7 p.m.

Frank Fritz, American Pickers™ star, is a modern day recycler. He is interested in old motorcycles, old toys, old cars, and anything that is old and unusual. Frank grew up in Iowa and spends all his time on the road, digging for treasure in barns, garages, and junkyards across America. Frank will share the story of how he got started in picking and will talk about the history behind some of his favorite picks. His interactive show will include never-before-seen footage from the American Pickers™, as well as a question and answer period. Tix \$12 - \$17. \$17 dollar ticket for Frank will be first in line to meet Frank.



Rick Springfield

Friday, October 5, 8 p.m.

Australian singer-songwriter, musician, and actor, Rick Springfield is coming back to

the Moon Bar! Rick received the Grammy Award for Best Male Rock Vocal Performance for "Jessie's Girl." He followed with four more Top 10 US hits, "I've Done Everything for You," "Don't Talk to Strangers," "Affair of the Heart," and "Love Somebody." Ticket prices range from \$35-\$75.



Comedians of Chelsea Lately

Saturday, October 6, 7 p.m.

All ticket holders will have a meet n greet with Chuy and the gang. If you find yourself staying up late, just to see Chelsea Lately, you won't want to miss this show. Featuring comedians and Chelsea Lately regulars, Chuy Bravo, Christina Pazsitzky and Dov Davidoff, this show promises roll-out-of-your-seat laughter.



Joe Diffie

Friday, October 12

Since he first topped the charts with "Home," Joe Diffie has delivered hit after hit totaling twelve #1 country hits, twenty top 10's and four gold and platinum albums. Some of his most popular hits include "Pickup Man," "Third Rock from the Sun," "John Deere Green," and "Bigger than the Beatles." Ticket prices range from \$20-\$35.

Spazmatics

The Spazmatics will be joining the cast of Club 84 for a special event on Saturday, October 13, and Saturday, November 20, 2012. The band lends its geeky charm to the tune of theme songs and hits that shaped the decade of decadence, the 80's. Tix from \$5.

Dustin Diamond

Wednesday, October 17, 8 p.m.

Actor, musician, director, and stand-up comedian best known for his role as Samuel "Screech" Powers on the television show Saved by the Bell, a role he played for close to thirteen years. Diamond began doing



stand-up comedy after the end of Saved by the Bell, and has toured off and on ever since. Ticket prices range from \$10-\$15.



Ed Kowalczyk of Live

Thursday, October 18, 8 p.m.

Ed Kowalczyk is the former lead singer of the band Live. Live achieved worldwide success with their album Throwing Copper and their hit single "Lightning Crashes." "Lightning Crashes" stayed at the top of the Billboard Hot Mainstream Rock Tracks for ten consecutive weeks. Since leaving Live in 2009, Ed has launched his solo career. His first album, Alive, was released worldwide in 2010. Ticket prices range from \$20-\$40.



Vince Neil

Friday, October 19, 8 p.m.

Vince Neil came to exemplify all things rock and roll and gave us some of the greatest rock songs of this generation

including "Shout At The Devil," "Home Sweet Home," "Girls, Girls, Girls," "Dr. Feelgood," "Kickstart My Heart," "Same Ol Situation," and the recent "Saints of Los Angeles," which was nominated for a Grammy Award in 2009 for Best Hard Rock Performance. With fifteen years between his last solo album, Vince Neil releases Tattoos & Tequila on June 22, followed by his tell all book of the same this fall.



Sherrill Douglas: Tribute to Loretta Lynn & Patsy Cline

Friday, October 26, 7 p.m.

Loretta Lynn and Patsy Cline come to life in the persona of Sherrill Douglas, the World's Best Loretta Lynn and Patsy Cline Tribute Artist. Sherrill, portraying Loretta, will bring all of her southern charm and attitude to life in Loretta's hit songs "Coal Miner's Daughter," "Fist City," "You Ain't Woman Enough," and Ones on the Way." Feel the emotions of Patsy's greatest hits through Sherrill's powerful voice singing "Crazy," "Walkin' After Midnight," "Sweet Dreams," and "I Fall to Pieces." \$22-\$32.



Here Come the Mummies

Saturday, November 3

Here Come the Mummies is a Funk/R&B band based out of Nashville, Tennessee, best known for their live performances in which the band members perform in full mummy attire. There are rumored to be several Grammy awards among the members, though this is difficult to verify, as the members have never revealed their true identities. Ticket prices range from \$32-\$40.



HOT & SPICY GRILL

by Rich Belmont

Back in the day a hole-in-the-wall restaurant implied a hard to find place, devoid of all decoration, hit or miss service, but really good food. In today's electronic world, however, the statement means an eatery that doesn't come up in a Google search, does not have a website, and no Wi-Fi is available.

Well, Hot & Spicy Grill does have a website and it's located right on University Avenue in Dubuque so it's easy to find. It's in a 125 year old building in an entirely undecorated space. The restaurant is definitely a hole-in-the-wall with only 11 tables but it's totally honest, genuine, plain and unpretentious. Oh, and the food? It's totally awesome!



The owners, Khaliq Abdul (he prefers to be called Abdul) and his wife Shakila Zaman opened Hot & Spicy Grill in 2010. They are committed to preserving the culture, traditions and standards of authentic Indian cuisine. This is no easy achievement considering India is the 7th largest country in geographic size and the 2nd largest in population with 1 billion 242 million people speaking 415 languages. As a point of clarification India's constitution indicates there are 22 scheduled languages with Hindi being the most widespread and English the second most spoken language. This is why you might have noticed menus in Indian restaurants typically have different spellings for similar items.

So Abdul's mission is to expose us to the entire range of Indian food that reflects the enormous geo-ethno-cultural diversity of the land. Lucky for us, Abdul is up to the task. He is a graduate of Krishna Academy of Culinary Arts in the City of Hyderabad, State of Andhra Pradesh, India. He speaks 7 languages: Urdu, Hindi, Telugu, Punjabi, Bengali, English and Spanish. He has been in the USA for 19 years and has cooked in Indian restaurants in Baltimore, Victorian Gardens, New York City and Sultan Palace, Chicago.

Now it must be said Hot & Spicy Grill is a bit of a misnomer. Contrary to local opinion hot and spicy are not the same things. All Indian dishes are spicy but not all Indian food is hot. In fact, it is surprising how mild most Indian dishes



can be and some are quite sweet. Abdul cooks all dishes made to order and you must specify if you prefer mild, medium or hot. I say all Indian food is spicy because spices are the common denominator and distinguishing features of Indian dishes when compared to other world cuisines. It is the specific combinations and portions of exotic spices that give each entrée its distinctive flavor. This is why it

Hot & Spicy Grill

1099 University Avenue, Dubuque, IA 52001

563-582-3599 | www.HotandSpicyGrill.com

HOURS: Lunch Buffet: Tue – Sun, 11 am – 2:30 pm

Dinner: Tue, Wed, Thu, Sun, 4-9 pm, Fri - Sat, 4-10 pm,

Monday: Closed

DINING STYLE: Come as you are NOISE LEVEL: Conversational

RECOMMENDATIONS: Vegetable Samosa, Hyderabad Chicken Biryani, Butter Chicken, Chicken 65, Beef Tikka, Seekh Kabab Beef, Chicken Manchuria, Bagara Baigan, Lemon Rice, Naan, Mango Lassi

LIQUOR SERVICE: NO, Bring Your Own Beer Or Wine

PRICE RANGE: Lunch Buffet - \$9.99, Dinner, \$7.99 - \$16.99

PAYMENT OPTIONS: Cash, Visa, MasterCard, Discover, No Debit Cards, No Checks

ACCESSIBILITY: Front Door & Restrooms

KIDS POLICY: Menu, Highchairs and Boosters

RESERVATIONS: Yes

CATERING: Yes TAKE OUT: Yes DELIVERY: No

PARKING: On street; Private Lot in rear off Booth Street

takes an experienced and talented chef to prepare the right combination of spices. There are over 65 spices used in Abdul's kitchen. He grinds and roasts most of them himself in order to draw out their intense flavors. Common ones are bay leaf, cayenne, cinnamon, clove, coconut, fennel seed, garlic, ginger, mustard seed, parsley seed, poppy seed and



rosewater. Others you might not be familiar with are black cumin seed, which is actually Nigella Sativa, sometimes called fennel flower or black caraway. Also, charoli nuts which are tiny almond flavored dried seeds; fenugreek (the seeds are used as a spice, the dried leaves are used as a herb and fresh leaves are served as vegetables); green cardamom made from seeds producing a pungent and aromatic spice; mace made from the waxy red covering that surrounds nutmeg seeds; and turmeric powder. This last one has an earthy, slightly bitter, slightly hot peppery flavor and a mustardy smell. It's a fun spice because it turns yellow in acidic food and red in alkaline food. Probably the most interesting spice Abdul uses is Saffron. It has a very unusual taste and hay-like fragrance. When it is used in your dish you know it. It is made from the stigmas of the purple saffron crocus and it takes about 70,000 flowers to make a pound of saffron. The stigmas are picked by hand which explains why saffron is the most expensive spice in the world. Abdul uses pure saffron and it costs him \$180 an ounce.



When you are deciphering the Hot & Spicy Grill menu it helps to know some of the vocabulary. Here are some of the words used in the menu:

Aloo Gobi - Dish made with potatoes and cauliflower

Bagara - Spiced butter

Baigan - Hindi for eggplant

Biryani - Cooking style of rice based foods where rice is parboiled before sauce of meat or vegetable curries is added

Boti - Cubes or chunks of meat

Boti Kabab - Kabobs of chunks of meat

Chapatti - Unleavened bread made from thin wheat flour rolled and tossed on open flame

Charga - Oven baked whole chicken

Chutney - A whole range of condiments that may be either wet or dry, have a coarse or fine texture and usually contain some mixture of spices, vegetables or fruits.

Curry - Sauces, stews and in some cases dry powder containing complex combinations of spices and/or herbs. They also might include vegetables, meat, poultry, fish or shellfish.

Dal Makhani - Hindi for dishes made with dried and split legumes like lentils

Dosa - Pancakes made from rice

Ghee - Clarified butter

Gosht - Hindi for meat

Hyderabad - City in Central India

Kabab - Shish-ka-bobs

Kadai Bhandi - Hindi for Okra

Kadhahi - Pan similar to wok

Korma - Smooth and creamy sauce with a blend of coconut, cashew and almonds

Lassi - Beverage made with yogurt

Masala - Hindi for spices or spice blend

Mutter - Peas

Maghali - Cooking style with fragrant mild tasting spices

Naan - Soft unleavened bread baked on the side wall of a tandoor

Paan Leaf - Hindi for leaves of the betel pepper plant, stuffed with spices, cut into strips and steamed

Palak - Spinach and cheese

Paneer - Freshly made cow's milk white cheese

Parata - Thin multi layered unleavened bread made from wheat flour and fried on a griddle

Pulao - Cooking style of rice based foods where other ingredients are cooked together with the rice

Samosa - Fried or baked pastry filled with a savory filling like a pocket puff or pot sticker

Seekh - Skewer

Seekh Kabab - Ground meat cooked on skewers

Shawarma - Lamb and chicken cooked on a rotisserie

Tandoor - Clay oven

Tikka - Hindi for pieces

Now that you have an idea of the spices used and you know your way around the menu it's time to decide what to eat!



The lunch buffet is all-you-can-eat and gives you an opportunity to try several of the authentic Indian styles of cooking. On a recent visit my guests and I sampled Chicken Boti, Lemon Rice, Matar Pulao, Saffron Rice, Tandoori Chicken Boti, Dosa Masala and Palak Gobi. The assortment on the buffet changes daily and often has items not on the evening menu. This is why it's a good idea to visit often so you can try new things.



Likewise, many evening visits are required if you truly want to experience the taste of India. For example, one of the most satisfying meals is the signature dish Hyderabad Chicken Biryani. Rice and chicken are cooked together with saffron, green cardamom and black cumin seeds. By the way all the rice dishes are made from Basmati Rice. It is a long grain rice characterized by a light, nutty flavor popular not only for its crunchy taste but also for its fragrance. It is longer

than other types of rice and becomes even longer when cooked. Basmati is lighter and fluffier than regular white rice and does not stick together and form clumps. Abdul uses Basmati in the Biryani and other rice preparations including Saffron Rice, Lemon Rice, Tomato Rice and Tamarind Rice.

Chicken 65 is a boneless fried chicken breast marinated with 65 spices and cooked with homemade yogurt, fenugreek and other spices. Chicken Boti is cubes of chicken marinated with tomato, homemade yogurt, and fresh lemon juice and cooked in the clay oven.



OK, so now that I mentioned the clay oven an explanation is in order. It's called a Tandoor and has been used for centuries. A Tandoor provides a dry, even heat reaching a temperature of 1100°F. Food cooked in a Tandoor develops a crisp outer layer while moisture is locked inside. Abdul cooks Beef Tikka, Chicken Boti, Charga Chicken and that wonderful Naan bread in the Tandoor.

It's worth visiting Hot & Spicy Grill just to experience the taste of food coming from the Tandoor. On my first visit I couldn't wait to try the Beef Tikka, tender sirloin tips marinated in a spice blend and yogurt. And now I can't wait to go back again to try the Chicken Boti!

There are many other wonderful entrées you will need to try. The Hyderabad Mutton Biryani (below) is a rice dish with tender lamb and Abdul's own mixture of spices including the exotic saffron. The Kadai Bhandi is unusual: fresh cut Okra is cooked with tomato and onion. The okra must be fresh with little water content to keep it from becoming sticky. The Bagara Baigan is interesting: fresh Indian eggplant is gently roasted, then marinated in a rich blend of maghali spies and cooked over low heat. I'll bet you didn't know eggplant is actually a fruit native to India where it is called Brinjal. It is closely related to the tomato,



potato and surprisingly, it is even a relative of tobacco.

I must say I enjoyed tasting Bryce's dinner of Chicken Manchuria. This is a dish of pan fried chicken cooked with black pepper and thick corn sauce. I know I will have that again!

There are many entrées on the menu that are just right for vegetarians and vegans, too. There are five vegetable rice dishes like Mutter Pulao cooked with green peas and onions and Vegetable Biryani, a dish of Basmati and seasonal vegetables in yogurt and spices. There are also seven vegetable curries: okra, eggplant, potatoes and spinach, potatoes and cauliflower, four lentil blend, cheese in spinach purée and cheese in creamy tomato-onion-yogurt gravy. Remember, India is the land of sacred cows so for a great many Indian people eating beef is a no no!

So now you know all of the entrées depend on different blends of spices. You might have also picked up on the fact many of them require slow cooking over low heat. They are all made from fresh ingredients and some require a layering of a meat or vegetable base and then a final slow steaming until fully done allowing a blending of flavors. This means for a truly enjoyable experience one of the most important ingredients must come from us diners. It is the ingredient of PATIENCE. Indian food is not fast food, so relax, bring some beer or wine with you or have a Mango Shake or Lassi and enjoy the anticipation!



Do you have a favorite restaurant you would like to see reviewed? Please send your requests, suggestions and comments to Argosy at argomark@mchsi.com.



HOUSEHOLD • CRAFTS • ARTWORK • ELECTRONICS • COLLECTABLES

DVDS • ANTIQUES • FURNITURE

Old Main
Market & Consignment
est. 2012

**90 Main Street
Dubuque
563-590-0568**

Mon-Thurs 10am-6pm • Fri 10am-7pm
Sat 10am-6pm • Sun 12pm-6pm

Find us on Facebook

HOUSEHOLD • CRAFTS • ARTWORK • ELECTRONICS • COLLECTABLES



...Continued from page 19

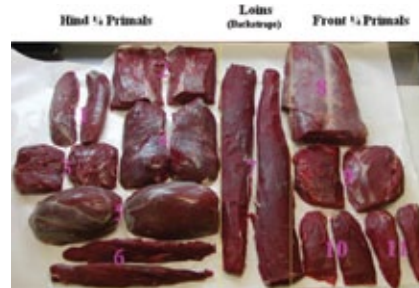
So why do guys do it? What is the “thrill of the hunt?” Almost to a man, they told be the same thing. They love being outdoors. Actually Scot Buse said 95% love to be outdoors and 5% want to get away from their families. He may be low on that figure. Craig Stockel from Central Range loves to hunt with his dogs and for him, that’s the best part. “Just watching the dogs work is worth the trip for me. Seeing them enjoy themselves finding the birds is just such a great joy.”



You know there is a reason your dog may have a name like a retriever or a pointer. Those names come from their historical use as hunting companions. “Some dogs flush out birds, some point, some retrieve the bird after you shoot,” explains Craig. You might take out a pointer and a retriever, but you traditionally would see a flusher and a pointer working the same shoot. Training dogs to hunt is whole other article for another day, but many hunters swear by their dogs and wouldn’t have it any other way.

The thrill of the hunt certainly factors in to be sure, but the challenge mixed with the serenity of the great outdoors is what makes a day of hunting so gratifying. Of course, coming home with enough venison, pheasant, even squirrel, to fill the dinner table is a very nice side benefit. “People say, ‘you enjoy eating squirrels and rabbit’ and I say, ‘you have not had anything like that until you have it done by my mom or my grandma in a cast iron skillet with mashed potatoes and gravy. You have no idea how good that takes when it’s done right,’” Stockel reminisces. I could see that the memory of it and talking about his mom and grandmother cooking their hunting harvest was a truly emotional experience for him.

Once you’ve harvested your deer, getting it into food form is yet another step on the hunt process. Many experience hunters are skilled in butchering their own deer. My uncle, Ron Hillesheim, is a master meat cutter by trade in Waukesha, Wisconsin and watching him package a deer is like watching a ninja at work. While he bones the deer and prepares the cuts of meat at a blurring speed with a knife that could probably cut a Ginsu in half, his wife and son are equally as fast in packaging and marking the meat. Of course you don’t have to do it that fast and efficient yourself, and for many people, venison brings to mind one thing, sausage.



And for great venison sausage, often times the best bet is to take the meat to those who do it best, your local butcher shops, some of which specialize in butchering venison (which by the way is what you call deer meat). It generally costs between \$50 to \$100 to have a deer processed. You might also take in meat you cut yourself to have them trim, grind, package, and freeze it for about \$1 per pound. You always want to cut off all the fat possible. Unlike beef where fat equals flavor, in venison, fat turns into a bad-tasting tallow when you cook it. Thus, the need for an expert.

For those who are in the hunt for the trophy, perhaps the most rewarding part of the hunting process is having your deer



head or rack mounted by a taxidermist. The word itself basically means “the positioning of the skin,” or preserving the animal. We talked to two of the most-mentioned local taxidermists about their own very skilled craft within the work of hunting and wildlife. Brandon Post (above) and Tom Biver (above, right) are similar in many ways including cost, process and their love of the craft, but they came about their trade in decidedly different ways. With around a decade or more of experience each, Tom Biver found himself getting into taxidermy as he neared his traditional retirement years by mounting his own animals and works with a partner, Randy Engler. Brandon Post, by comparison, is just a kid in his early 20s, but a kid who’s been in love with the craft since the ripe young age of 12 when his dad got him a squirrel mounting kit. Both are now regarded as skilled artisans in their practice.



Brandon will tell you that whitetail deer shoulder mounts are his bread and butter, running about \$365 (Hey, I love that number!) with an antler mount coming in at \$60. Tom Biver says that mounting fish is his



most profitable job and the hardest thing to mount, but also does his fair share of shoulder mounts. While his come in at about \$350, his antler mount is \$15 more than Post’s \$60. Add it up and it’s even-stein. Turnaround time is around a six-month process with most of time wrapped up in sending the hide away to be tanned.



When asked for the best advice to give trophy hunters when handling their game, Biver urges them to keep the animal as clean as possible, keep all body fluids off the hide or feathers and really stresses to keep the animal as dry as possible. Post adds “Don’t drag the kill. If you are able to, drive to the kill and pick it up, or drag it on a sled so that you do not rub the hair off, or damage the hide.”

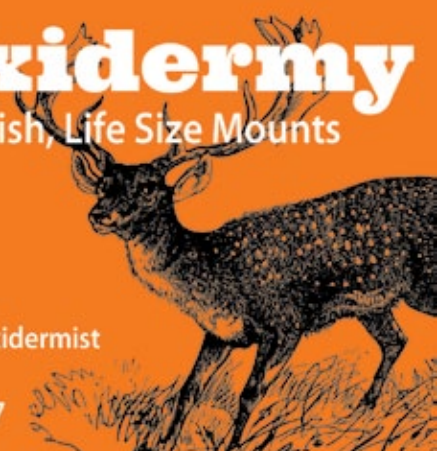
We, of course, had to ask what the strangest thing is they’ve ever mounted. For Brandon Post it was a skunk while Tom Biver says a porcupine was not only odd, but a real prickly challenge. Both have mounted animals from as far as Africa and Moscow, preserving such rare creatures as Impala

Post Taxidermy

Deer, Birds, Mammals, Fish, Life Size Mounts

- We Buy White Tail Capes
- Knowledgeable with North American and African Animals
- Pick Up Available!

Brandon Post, Owner/Certified Taxidermist
772 Kennedy Ct, Dubuque
Cell: 563-543-4075 • 563-588-2667





and African Kudu. Neither works on pets but have resources to help to get the work done. The most rewarding thing, say Post, is to hear the story about the kill and to see how happy the customer is when they come and get their mount back and see it for the first time. Find them online, Post is at post-taxidermy.com and Biver at anglerbeaver-taxidermy.com.

Most taxidermists will pick-up your kill if you cannot deliver it to them.

The Mines of Spain has a huge collection of taxidermy, much of which has been donated over time. Some pieces are over 100 years old. Many come from local taxidermists. They feature some rare specimens of animals, including things you cannot hunt like bald eagles. "We find them dead and take them to local taxidermists who we give

special permission to work on those protected animals," explains Ranger Wayne Buchholtz. There are literally hundreds in their newly remodeled and expanded E.B. Lyons Interpretive Center. And since it's my newspaper I can point out that my cool wife Christy was the architect on the project.

The other thing that everyone begrudgingly agrees on is that hunting is on the decline. Many agreed that there's just so much more to compete with for people's time. It's also a pretty expensive hobby. Probably because once you're into it, YOU'RE INTO IT! Let's just say not many guys just have one gun or one bow. And there are a lot of accessories that go along with it. It's hard to get "sort-of" into hunting. It's really a passion sport. Those who get it, those who connect with it in a very personal way, will always love it and their passion and enthusiasm drive the continuing technology and products. Yeah, there may be less guys hunting, but per capita, they all own a lot of stuff!

The last thing I want to have you understand about hunters and what they do is the level of respect these guys have for their sport, their environment, and the game they hunt. I understand that some people will never be

able to grasp that idea that someone would shoot Bambi, and then they'd go out for a burger. Hunting is and always has been a reality of life. Iowa DRN Park Range Wayne Buchholtz summed it up pretty well, "Hunters have a greater understanding and respect for nature. There are exceptions to every rule but the great amount of hunters have a great level of respect for the sport and nature. You hope they take a deer for the meat and not just the trophy and most follow that ideal."

There's just something about hunting your own food and there's something about spending time in nature. Put them together and for many men, and a few ladies, it's a dream combination.

So what if I'm enamored with the weapons but not so much with the killing. Or hey, may I'm just a crappy shot and I need a lot of practice. You, my friend, need some time at home, home on the range.

A range is simply someplace you can go to practice shooting, both guns and bows. For guns owners, the only indoor range is housed at the aptly titled Central Range in downtown Dubuque. Opened in 1980, the range was built at a time before guns were



as powerful as some guns are these days. The range is limited to velocity and foot/pounds of energy, up to a 22 long rifle and 44 magnum hand gun, which, if you're playing along at home, is still a pretty serious piece of metal. Most people using the range with shoot something like a 22 because it's a very affordable round to practice with.

"Isaac Walton has a real nice range out by Thunder Hills. The Dubuque Shooting Society is a private club and shooting range," Central Range's Craig Stockel tells us. It's been around since the late 1800s and you have to be invited in. If that's something that interests you, Craig suggest you could come down to the shop and stalk to Jeff Bauer, president of the Isaac Walton League, who works at the Range some days and he can tell you all about what they have to offer with their trap skeet and sporting clays.

Within Central Range is another business,



FAMILY BEER & LIQUOR

SAVE THE DATE:

FALL WINE TASTING

Thursday, October 18 @ 5:30-8:00 pm

FEATURING MORE THAN 100 WINES OPEN TO SAMPLE AND FANTASTIC HORS D'OEUVRES!

TICKETS NOW AVAILABLE!

\$20 in advance or \$25 at the door at Family Beer & Liquor

All proceeds benefit the Dubuque Regional Humane Society!

www.FamilyBeer.com • East Dubuque • One mile into Illinois on Hwy 20 • 815-747-6335



Family
BEER & LIQUOR



Tri-State Archery, which naturally, focuses on that sport. They have both a regular range upstairs for bow shooting, but also a TechnoHunt range, where targets move across a projected video screen and you shoot live with a real bow. Think of a video game where the weapons are real, so you know that you're doing it right. Clay Wilwert at Elite Outdoors also has a traditional range that is free and as he is about to move



to a new facility off Cedar Cross Road next to Primo Wrap, where he will have a wider range to accommodate more shooters and his TechnoHunt range which is available at just \$5 per half-hour. That's what I call affordable practice. You can't even get a bucket of golf balls for that anymore.

Many of the outdoor gun ranges in the community also features archery ranges as well for the members and visitors. And like with hunting, if you've got a private tract of land, well you've got yourself a private range now don't you.

Shooting for fun or for competition without ever donning the camo and orange is a growing trend in guns and archery. "Movies like 'The Hunger Games,' the Olympics and reality weapons TV shows are making archery mainstream, and that includes women. People I'd never think of as potential clients are coming in, and they don't just want to shoot a rental bow, they want to buy. So we teach them," Says Clay Wilwert.

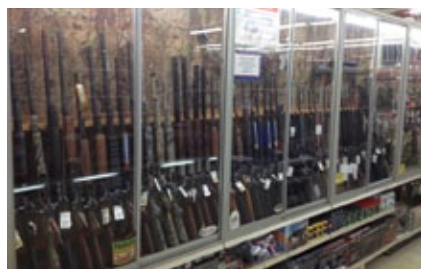


During my interview at Tri-States Archery there were two customers being helped. One was a teenage girl testing out a bow in their range and the other was ... another girl. She came with her boyfriend who introduced her to archery the previous hunting season and now she was ready for her own set-up. Girl Power!

To get the information I wanted for this

story, I had to talk to the people who know the sport and new the weapons. Was it any wonder that the best of the best migrate to the area's best weapons retailers? From store to store, I found a common thread. These guys know their stuff. Clay Wilwert has been bow hunting for over 40 years. Central Range has the president of the Isaac Walton League on staff, Jo Becker at the Range was an Armorer in the Army and shoots competitively. The expert assisting the teenage girl on the range at Tri-State Archery is in the bow hunters hall of fame. From store to store, what you'll find in the local retailers who specialize in weapons (and I'm not talking about your pawn shops, but your God's honest gun stores and archery dealers) are guys who know their stuff upside down and backwards.

I'd like to meet the guys I talked to and learn a little about what they do.



Theisen's is probably the single largest hunting retailer in the area. They carry ... well, everything. From guns to bows to rods and reels, they have the bases covered on the tools of the hunting and fishing trade. But because they are such a broad based retailer, they offer so much more. No one



carries a larger and more diverse selection of hunting outerwear and outdoor footwear. I can vouch; I got electric socks there! For many people camping is a huge part of hunting and they've got everything you need whether you are a family on vacation or a die-hard roughing-it hunter. "We have a big hunting wear department, we carry reloading supplies, black powder so we get in socialized stuff too; Tree Stands, Gun Safes," says General Manager Scot Buse. And all of those hundreds of scents and scent blockers we discussed earlier. "We sell a lot

of ammunition. We have the largest ammo selection around I believe and shotguns are our top gun seller. If you don't own a gun, we sell some combos with two barrels so you can go shotgun hunting and rifle hunting with one gun for \$300."



had to ask, with all the orange, do you really need to be wearing camouflage to hunt? "No, I guess you don't have to wear camo hunting but I think it's just what you do," said Buse. "Bow hunters really need it, but gun hunters it's more just the accepted thing to do. It's more about the scent. Deer can pick up on the smell and the movement rather than the simple sight of people. By law you must wear a certain percentage of orange for safety among other hunters." But camo looks cool and you might as well look cool.

I really respected Scot's attitude towards what most might call his competition. "There are guys who really specialize in certain things in town and know their stuff. We carry a lot of guns, but there are so many options out there it's impossible to carry everything. We cover the vast majority of what you'll need, but if you're looking for something special, they're a great resource to have locally."

In Dubuque, they are located at 2900 Dodge St, 563-557-8222 HOURS: Monday-Friday 8-9; Saturday 8-8; Sunday 9-6. In Dyersville, at 836 13th Avenue S.E., Dyersville, IA, 563-875-8382. HOURS: Monday-Friday 8-8; Saturday 8-5; Sunday 10-5. And find 18 other Iowa locations online at www.theisens.com

One of those specialists Scot may have been referring to is Clay Wilwert at Elite Outdoors who opened a hunting store dedicated to his



first love, bow hunting. He can and does sell guns and other equipment, but he's definitely got a focus and a passion and it is archery.



In order to better service his clients, he is currently moving his store to a new home on Cedar Cross Road where he may expand to include camping supplies as that's a growing field of interest for hunters traveling away from home to do their thing. He also has found tremendous success selling online. I asked why he would not consider doing all of his business online and it was clear that his preference is working with people, talking to them and helping them find what's right for them in person. He enjoys teaching people to shoot. Also, for some of his favorite franchise brands like Hoyt, you have to have a store front so that's important to give the best possible service.

"If you're just getting into it, don't think you have to look at used equipment. New bow technology has so much better technology and is also affordable. A new entry-level bow is better than old high-end bow. At 300 feet-per-second, what you might call a "cheap bow" is fast and accurate enough to serve you very well. But we can, of course, also set you up with a \$1300 bear bow and all the trimmings if that's what you're looking for. I'm a specialty store and people find me." You can find him too at <http://www.eliteoutdoorsunlimited.com>, call 563-556-0254 and until the move happens he is located at 4480 Dodge Street, but not before 11 a.m., because he's out hunting!

I practically spent my high school years at the home of Central Range's Craig Stockel as a friend of his son's. Once a hardware store and gun range, more than a decade ago he decided to focus on his first passion, which is firearms.

When I talk about on-staff experts, Central Range is the most obvious example of that claim. In each area of firearms, they have guys at the top of their game who can walk the walk and talk the talk with anyone, anywhere. For Craig, it's completely about service, end of story.



"There's more to it than buying something off the shelf and that's what we do down here. With the range you can take a firearm in there and see if it's going to work for you and if you don't like it, if it doesn't fit you, we're going to recommend you don't buy it."

Did you know there are right-handed and left-handed guns? I didn't. "Good guns are fitted to the shooter. It's not a one-size-fits-all kind of thing anymore. The new guns are set-up so you can adjust them."



"Because of the internet, people come in knowing more detail about the precise gun they are looking at than we might. But with the great degree of overall knowledge of the field, there's still a tremendous amount of guidance and know-how that comes to play in anyone buying the right gun for them, no matter how much homework they've done. Having come up against most every situation, sometimes it's not telling guys what works but being able to tell guys what doesn't work that equally as valuable." Craig explained, and followed with this awesome quote. "I only tried it twice, the first time and the last time." "Customers today are very well informed and they make very informed decisions. You work hard all week, this should not be another job, so we want to make sure you have the right tools to go out and enjoy."

With the only indoor range in Dubuque, they have a one-of-a-kind resource for buyers to really know how a gun feels to shoot. That's an incredible advantage for both them and the buyer.

Central Range also teaches concealed carry courses which make carrying handguns legal in Iowa under the change in the law and course instructor Wes Rook also teaches individual instruction. They will also buy

used guns and help people sell their guns. Buy, sell, trade, consign ... they do it all.



And speaking of do it all, under the very same roof is a separate but partner business is Tri-State Archery owned by Jeff Udelhofen and opened just this year. Jeff had actually managed the store for seven years previously as Central Range Archery prior to purchasing the business. Technology in archery is going wild and Tri-State Archery is on the cutting edge of the sport as an authorized Matthews retailer. With expert staff including a bow hunting hall-of-famer, and multiple ranges in the store including the high tech techno-hunt we discussed earlier (including league play), this full service archery store is really a one-stop shop. From their huge in-store bow selection to a wide range of accessories including tree stands and more, you know that you will be fitted with the right equipment to give you the best possible shooting experience. They also provide full maintenance and repair services and buy and sell used bows. "We're known for customer service. That's what we do." Sounds like a familiar theme down there.

Central Range and Tri-State Archery are located at 2011 White Street in downtown Dubuque. 563-582-8514 Find them online at centralrangeonline.com.

This next stop is a gun store that doesn't even have regular public hours, but the story is so unique, I wanted to share it.



In 2005 Joe Roth opened the Gun Hut in Scales Mound, Illinois. After 37 years working

at Kelly-Springfield tire factory and hating every day of it, it was his dream to own a gun store. His son-in-law, John Ohnesorge, director of marketing at Hartig Drug Company, had the business acumen to help him make it a reality. After 4 years he had his dream, and a great spot for the local gun enthusiasts to gather and shoot the bull. Then, very unexpectedly, Joe died, leaving his dream and a step-son with a decision to make.

John had tremendous respect and love for Joe and knew the best way to honor his legacy was to keep the store alive. He moved the store to East Dubuque and applied his marketing skills to begin to grow the store, and grow it did. Following the flood in East Dubuque two years ago, he moved the store again to Dubuque. With the business savvy, John employed a man who was a walking encyclopedia of guns who John started calling Kenny the Gun God. The name stuck.

Today, following his own health issues, some of which he attributes to growing the business too fast and causing a lot of stress, John operates the Gun Hut as almost a completely online business with local retail business by appointment only. To his surprise, despite not having public hours, his business is still brisk.

Last fall John hosted the first ever Gun Hut Gun Show at Five Flags the same weekend as the Big Boy Toy Show at the Grand River center and saw almost 4000 people through the doors. Sean Rich, the gun expert from pawn Stars was on hand for the show filming his demo clip for his own show. Since then, he got that show and plans to return, hopefully in October to shoot an episode of that new show with John in Downtown East Dubuque appraising people's firearms and military hardware. John's a much calmer happier guy now, not working so hard to maintain a big store and work his own full time career and he's positive that's how Joe would have preferred he do it in the first place. Find the Gun Hut online @ www.thegunhut.com or by appointment at 141 Sinsinawa Ave., in East Dubuque, IL (815)-554-6016

So what happened to Kenny the Gun God? What else? He teamed with his son, Greg Freiburger, to open his very own gun store in downtown Dubuque called the Gun Depot on Central Avenue in 2012.

Though it's in the pawnshop section of Central, Kenny is a gun man through and through. "Some guys play golf, some guys fish, and some guys just live to buy and collect guns. They'll come in and go up and



down the rows and find the one they didn't know they needed 'til they saw it, and guns now are a good solid investment."

John at the Gun Hut is a great promoter and he does his online sales and events. "I'm a totally hands on guy with the guns, that is why you come in here a see so many guns. I'm retired at 58. We don't draw wages, we just put everything we make right back into buying more guns, well over 500. My variety



of guns is so complex, we've got automatic rifles for the young guys who like that, double barrel and over-unders for the older guys, trap guns, military guns, handguns, guns for women. The demand for some of these guns is so high, there aren't any in the warehouses. You have to look ahead and be willing to buy and stock them right when they are released or you might not get it or it's backordered and you won't see it for months. And that's what we do here, we have a lot of guns in stock all the time, look around." He's right. "These guys have got a LOT of guns. No camping stuff, no scents and baits, just guns. Find Kenny at 1564 Central Ave., 563.582.GUNS (4867) and online at Facebook.com/thegundepot.

Whew! Did I cover everything?

Let's recap. If you want to get into hunting, shooting or make your scent completely disappear, you can do that right here in Dubuque and you have lots of options to choose from. If you already hunt and want the very best gear at great prices, you don't have to go to Cabella's or some superstore in a big metropolis. Guys in big cities don't know guns! Guys in Iowa know guns, and bows, and fishing, and camping. The most knowledgeable resources you could hope for are right here. So save up your dough, take aim, and fire away. Happy Hunting!

Smile dubuque Makeover 2011



Well, well ... we've come a long way since the tears of 2011, haven't we? Last year 365 teamed with Abbadent Family & Cosmetic Dentistry, Queen B Radio, Graham's Style Store For Men, J.C. Penny and more to create the Smile Dubuque Makeover. One person would win not just a complete dental makeover, but full makeover to re-spark their life, create confidence and pride where it had been waning, and gift that person with a truly new outlook on life ... one with a huge smile.

The winner was Tiffany Humphrey. Life is tough enough, but in focusing on the care of her kids, Tiffany was not able to give herself the attention she needed to keep a beautiful smile.

Now that the work is done, we followed up with Dr. Aaron Rauen about the transformation.

"We caught it at about the last possible moment. We did a lot of stuff since we started treatment last September," explained Rauen. "We started with the cavities because her teeth were so sensitive, so yellow and black and stained, we took that off and covered it with a filling material, a temporary measure as we wanted her to have a smile in the meantime. We did gum treatment, root canals. One adult tooth never came down so we

still had a baby tooth we pulled, exposed the adult tooth and an orthodontist pulled that tooth into place. The we did 18 crowns, prepping all of them in one sitting and placing them all in another. That usually takes six or seven visits."

"When we met her she was timid - kind of shy and withdrawn," continued Rauen.

"She is a whole other personality today. When she last came in she was practically giddy (And who gets giddy going to the dentist?) For her it was life changing."

We had to ask Tiffany herself what she thought. She pretty much could not come up with the words to thank Dr. Rauen and his staff.

"Dr Rauen nailed the timeline. He said what had to be done and how long it would take and that's exactly what happened," Tiffany said. "I love the result, I'm so happy."

Adding to the happiness was a shopping spree for two outfits



at Graham's Store in downtown Dubuque which carries many lines of women's fashions. "I got a great casual outfit (pictured below) and a great dress. Plus we went for shoes and necklaces at J.C. Penny and hair and makeup at Just Teasin' in Farley, Iowa," Tiffany explained. "The ladies from Abbadent went along for the trip and even Dr. Rauen caught up with them at the salon to see the final results."

"We did about \$25,000 in dentistry on Tiffany and it was worth every penny," shares Dr. Rauen. "One of the great side benefits of this whole experience was also helping two of our runners up, Linda and Judy who got roughly \$4000-\$5000 of work each as well. They all got renewed confidence to change their lives and do things in their live to make themselves happy and healthy, even getting new careers."

"We're definitely doing it again. I think we need to have a big party at the end next time. The goal was to not just help someone out with heir teeth, but to change their life and I think we did that with all three. I couldn't be happier."



Abbadent | FAMILY & COSMETIC DENTISTRY

LEARN HOW INVISALIGN® CAN WORK FOR YOU!

**INVISALIGN® OPEN HOUSE
SPECIAL \$4,200 (reg. \$5,200)**

Wednesday, October 10th 5:00pm - 7:00pm

Dr. Richard Downs & Dr. Aaron Rauen will be providing **FREE** consultations to answer your questions about Invisalign treatment, the clear way to straighten teeth. If you have wondered if Invisalign is right for you, make an appointment for this special event.

Please bring this certificate to the consultation to receive:

- \$1,000 off Invisalign
- Free X-rays, impressions and photos (up to a \$500 value)
- Free whitening gel with Invisalign treatment

mattitude

be yourself, improve yourself



Be Decisive by matt booth

With all of the options, pending decisions and countless unknowns in life, I often hear people say that they are "overwhelmed". Making decisions can seem daunting and even scary and it is easy to get caught up in the turmoil of reaching a conclusion. Everyone has important decisions to make and success requires that you make those decisions effectively. Be decisive and make the decisions that have to be made. Stop second guessing yourself and spend no more time debating the issues. From the strength of your decisions, you then have the ability to take action.

Being decisive does not mean being stubborn, arrogant or hasty. Decisiveness is simply the ability to decide with speed and clarity. Whether you are a doctor in the emergency room or standing in line at Subway, the ability to decide is significant. Without a decision, there can be no action and without action, there can be no results.

Making decisions effectively is an attitude that comes with practice and persistence. Please stop telling yourself (and others) that you are indecisive and start believing that you make good decisions. Have faith that no matter which decision you make, even if the decision is to gather more information, it will work out. Successful

people don't delay or avoid decisions. Until you've made a clear decision, you are wasting time procrastinating.

Rather than being decisive, many people procrastinate. They don't decide to find more info, they simply avoid making a decision entirely. Without a decision no progress can be made. Almost all decisions will be made with incomplete information. You rarely know for sure whether your decision will fail or succeed, but ultimately, you need to make a decision.

Stop worrying and just make a decision. Don't be afraid to fail and the fear of making a decision will subside. There really are no bad decisions. Take in the info you have available and then figure out what would be the best course of action. Certainty doesn't exist in the world and you'd be foolish to expect to find it when making decisions. Being decisive gives you energy and power. This energy and power will help you carry out the decisions you make. Over time, being decisive results in success. Stewing around with the same information over and over again gets you nowhere. When you are decisive, others will not second guess you; instead, they'll back you up.

Mattitude Improvement Tip

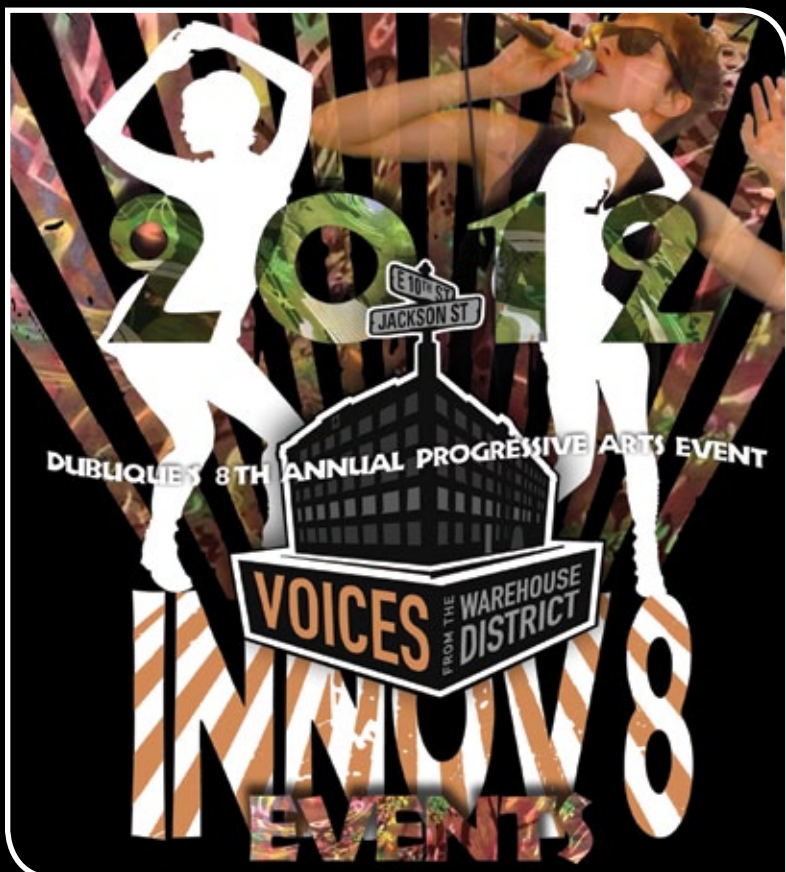
Eye Contact Day

Pull out your calendar and schedule in a reoccurring event. Make every third Monday of the month "Eye Contact Day". Eye contact is a powerful communications tool that builds trust very fast. Good eye contact enables you to connect, project sincerity and openness, and keep your listener's attention. Consider the following every third Monday if you're interested in improving your eye contact.

- Consider how long you look into someone's eyes when you speak. Most people can only look into someone's eyes for three or four seconds before glancing away. This is because eye contact expresses intimacy, and as a direct glance becomes longer, the feelings become more intense.
- Because of the intimacy and openness involved eye contact, shy people often have trouble with it.
- If you find yourself nervous about looking people directly in the eye, start small. Just give someone a brief glance or look around their eyes instead of directly into their pupils. With practice, you will become more comfortable with giving people direct eye contact, and you will find your shyness start to dissolve.

Give it a shot every third Monday and before you know it, you'll be doing much better at eye contact and building trust and connecting with people quicker.

There are hundreds of thousands of simple ways to improve. What improvement tips do you have? Is there something you've done that has made a difference in the way you live? Send your improvement tip to matt@mattbooth.com. If I use it to help others, I'll send you a copy of my new book - Be Yourself, Improve Yourself.



Voices, the annual large-scale art exhibit held in a raw 15,000 square foot warehouse space in what is now known as the historic Millwork District returns with Voices VIII under the theme INNOV8: Break the Paradigm. The five-week long exhibition and series of events includes a range of artwork and installations by the 15 local, regional and national artists exhibiting in the expansive warehouse gallery space. The Voices calendar includes a wide range of arts and cultural events offering innovative takes on painting, poetry, music, film, fashion, theater, and much more.

Thursday, September 27 JDIFF Canned Film Competition Awards & Screening

The best short films of the Canned Film Competition held earlier in the month will be screened with awards given to the very best. Films, popcorn, drinks, art and culture!

Sunday, September 30 Emergence of Spirit: Man & Machine

A night of self-expression, Emergence of Spirit is a runway show of expression through living, moving art. Doors open at 7 p.m. for cocktails and music by Maureen Kilgore, the show begins at 8 p.m. Self-expression by guests through clothing and hair is encouraged and may be rewarded!

Wednesday, October 3 Society of Brewers "Throw-down" 7 p.m. | Free

A beer tasting class followed by a throw-down competition. Come and learn from the brewers and help pick the winners.

Thursday, October 4 The Stupid Economy | 7:30 p.m.

The Stupid Economy is an irreverent, thought provoking, and tantalizing one-woman show written by award-winning playwright Robert Lynn and performed by award-winning actress Chrissy Hogue. This character-driven one-woman show takes us on a journey through the lives of six women of varying ages, social class, and ethnicity. We are invited in to their different experiences during the economic crisis in America 2008 and beyond through a cold-hearted "Corporate Insider" who tells the audience how it all works and entreats them to try to do something about it.

Friday, October 5 Fall Into Art Gallery Tour, 5-10 p.m. | Free

Voices is one stop on Dubuque Main Street's Fall into Art Gallery Tour, a one night gallery tour through the downtown cultural corridor. Hop the trolley to see the others.

Saturdays and Sundays throughout whole month 12:00-5:00 p.m. Gallery Hours open to public. Admission free.



FALL BALLROOM DANCE CLASSES.

Young or young-at-heart adults, 16 years of age or older, now is the perfect time to expand your knowledge and learn the timeless art of ballroom dancing. Whether you are preparing for a wedding, celebrating an anniversary, taking a cruise or just looking for a night out, learning to dance, will give you the opportunity to change from a "wannabe" to the envy of others, still sitting and watching. You'll learn the most popular dance steps to some of your favorite songs from the 40's to present day hits. Instructors: Dennis and Sandy Scheckel, Scheckel & Co Dance Instruction.

Register today and enjoy the experience with old friends, new friends or that special friend. A partner is suggested. Cost: \$90.00 per couple or \$45 each.

BEGINNING LEVEL.

Foxtrot, Swing and Rumba. Learn new beginning steps or review steps forgotten. No dancing experience required. **Class #5750.410. Ages 18+, Wednesdays, 6:30 to 7:30 p.m., October 3rd thru November 7th, Comiskey Park. Cost: \$45**

BEGINNING LEVEL II / INTERMEDIATE.

Tango and Foxtrot. Keep improving and increasing your dancing ability. Some dance experience recommended. **Class #5750.411. Ages 18+, Wednesdays, 7:30 to 8:30 p.m., October 3rd thru November 7th, Comiskey Park. Cost: \$45**

AMERICAN GIRL DOLLS GET READY FOR HALLOWEEN.

Get yourself and your doll ready for true Halloween style! We will create yummy Halloween Model Magic treats, trick or treat bags and some jewelry just the right size for your American Girl Doll or other 18" doll. **Class # 0300.401, Ages 6 - 12 years, Saturday, Oct.6, 9 - 11:30 a.m. @ Allison Henderson Park upper level, Cost: \$16**

STREET HIP HOP CLASS!

Street hip hop class will be an exciting engaging atmosphere where students of all levels will be taught REAL authentic hip hop dance such as breakdancing, popping, locking, funk, gliding, waving and the list goes on! Teacher Adrian Brambila has danced for Tpain, featured in the dance movie music video for Step Up 3d, and been on Americas got talent. **Class #1100.410. For 3rd - 8th Graders. Tuesdays, 5-6 p.m., October 11-Nov 15. Allison Henderson Park Upper Level, Cost: \$40**

MINI SPORTS JAM.

Introduce your child to sports and fitness as they learn about sports and develop their gross motor skills. **Class #0700.403, Ages 2-3 years, Saturdays, 9-9:30 a.m., Oct 12-27, Allison Henderson, lower level. Cost \$10.**

FUN ZONE.

Looking for a safe, enriching place for your child to go and have fun with their friends? A trained recreation staff is on-site to promote a healthy, positive recreation environment to ensure the safety and enjoyment of its participants! **Class #0700.405, Ages 3-5 years, Saturdays, Oct 13-27, 10:45 a.m. to Noon, Cost: \$15**



Check out the possibilities!



Wizard of Oz Sing-Along

Saturday, September 29, 2-4 p.m.

Follow the yellow brick road with Dorothy and friends. Sing-along with the Scarecrow asking for a brain, receive your own heart along with the Tinman, blow bubbles for the arrival of Glinda and of course don't forget about the lollipop kids. Join us with singing and fun on this famous journey to the Emerald City for the whole family. Popcorn and prop bags included for an interactive movie event. Please register by calling the library at 563-589-4225 and ask for the Children's Help Desk at extension 2228.



What: Banned Books Week Celebration

When: Sunday September 30th, 12:45PM

Where: Steps in front of the historic entrance

Wear: Black or red

Bring: Friends, family, and your favorite banned or challenged book (see ALA for titles: <http://www.ala.org/advocacy/banned/frequentlychallenged/challengedauthors>)

Questions: Call the Library at 563-589-4225 and ask for the Reference Desk. All participants are encouraged to take and share photographs to show Dubuque's support for the freedom to read.

Senior High Orchestra Concert



presents
"Shall We Dance"

**Saturday, October 6
2:00 - 3:00 pm**

"Shall We Dance"

Senior High Orchestra Concert

Saturday, October 6th at 2-2:30 p.m.

Join us for an entertaining and educational concert for children and families performed by the Senior High Orchestra

students. We will listen to dance music from around the world, including an Elizabethan arrangement of the Hokey Pokey. The concert will be held in the Aigler Auditorium on the 3rd floor and all ages are welcome.



Move over, Steve!
Do it yourself advice from
a new mom who knows how...

by Sara Carpenter
Steve's Ace Home & Garden



Wrap young trees.

This helps protect against sun scald, rodents and rabbits. Don't forget to remove the wrap in the spring.



Fall is for planting...

Plant a tree or ten! Every year I get people calling me to ask if it's too late to plant. Fall is indeed THE BEST time of the year to be planting in your garden. The ground temperatures are warm and the air temps are cool, which means the plant's stress is minimized. Plus the sooner you get your trees in, the sooner you can truly enjoy your yard even when it is scorching hot out there!



Fertilize your lawn.

Fertilizer applied in the fall yields amazing results come next spring. Also consider over-seeding if your lawn looks a bit sparse like mine.

Dig summer bulbs.

As they begin to retreat back into the ground, summer bulbs like caladiums, dahlias, and cannas, etc. should be dug and stored in a cool, but not freezing, dark space until its time to replant next spring.

Water, water, water!

Even as the temperatures drop, it is important to water plants so that they are ready to fight the upcoming chilly weather.

Protect roses.

I prefer simply piling leaves on top of roses or putting chicken wire around the plant and then stuffing it with the leaves to help protect against a severe winter. Don't do this too early though! Between Halloween and Thanksgiving is usually soon enough.

Winterize your homes exterior.

Detach garden hoses if a frost proof spigot is not installed. Bring resin or other types of statues/garden art/pots that might not do well during our harsh winters. Don't forget to cover or better yet bring in your fountains also.

Fall No- No's...

Fall pruned evergreens are more susceptible to winter injury so hands off until early spring.

Some people will tell you to prune back perennials in the fall. While this is an option, I recommend waiting until spring to do so. That way the foliage from this past summer will help protect the plant all winter long.

Check back next issue for more helpful tips for reclaiming your yard after this past summer's heat! Questions? Feel free to email me at sara.selchert@stevesace.com.



Top Ten Ways to Use a Rotisserie Chicken

with nutritionists
Megan Horstman & Amber Jaeger

Planning quick, healthy meals can be a major challenge for busy families. It seems as though the biggest struggle is finding a protein food that is ready within minutes. Rotisserie chicken is the perfect solution to your mealtime dilemma. No need for defrosting and cooking. Let Hy-Vee take care of that for you.

Stop by your Hy-Vee Kitchen on the way home from work for a hot, fresh chicken right off the rotisserie. When you get home, separate the meat from the bones while the chicken is still warm. Discard the skin to remove excess fat, then chop the meat into bite-sized pieces.

Here are ten quick and easy meal ideas using rotisserie chicken:

- Asian chicken salad. Make a cheaper, healthier version of this restaurant salad with a bag of Hy-Vee coleslaw mix, fresh cilantro, red bell pepper, mandarin oranges, slivered almonds and shredded rotisserie chicken. Top with Kraft Light Asian Toasted Sesame dressing.
- Go Greek. Stuff a whole grain pita pocket with green leaf lettuce, cucumber, tomato, feta cheese, shredded rotisserie chicken and a drizzle of Greek vinaigrette dressing.
- Pasta primavera. Heat up a healthy sauce of spinach, broccoli, carrots, red bell peppers, Hy-Vee light Alfredo sauce and chopped rotisserie chicken. Serve over whole grain pasta.
- Mix up Mexican. Build a chicken taco salad with lettuce, chopped rotisserie chicken, shredded cheese, black bean and corn salsa, and sliced avocado. Serve with Food Should Taste Good multigrain tortilla chips.

- (Semi-)Homemade chicken noodle soup. Fool your family with this soul-warming fall soup. Fill your crockpot with chopped rotisserie chicken, celery, carrots, onion, one carton of low-sodium chicken stock, two cups water, a bay leaf and a teaspoon of thyme. When you get home from work, stir in half a bag of Healthy Harvest whole wheat egg noodles. Twenty minutes later, you will be able to savor a warm bowl of (semi-) homemade soup.

- Uncomplicated casserole. Mix together chopped rotisserie chicken, cooked brown rice and steamed broccoli. Top with shredded cheese.

- BBQ sandwich. Top a whole grain hamburger bun with a mixture of warm, shredded rotisserie chicken and your favorite barbecue sauce. Fill the other half of your plate with fruits and veggies.



- Pot pie. Mix together chopped rotisserie chicken, one can 98% fat-free cream of celery soup, one bag of frozen mixed veggies and ¼ cup water. Pour mixture into pie pan and top with one ready-to-use refrigerated pie crust. Seal and flute edge. Cut slits in crust to allow steam to escape. Bake for 40 minutes in 400-degree oven or until golden brown. Let stand for 10 minutes before serving.

- Fruity chicken salad. Mix together chopped rotisserie chicken, chopped celery, dried cranberries, slivered almonds and light mayonnaise. Serve on whole grain bread with lettuce leaves.

- Quick comfort food. Mix up a packet of reduced-sodium gravy mix to pour over rotisserie chicken and mashed potatoes. Serve with a side of your favorite steamed veggies.



WELLNESS WEDNESDAYS
Shop Hy-Vee HealthMarket every Wednesday
SAVE 10% off
your HealthMarket items, organic produce and organic meat.



Scott's® Lawn Pro® Super Turf Builder® WinterGuard® with Plus 2® Weed Control

- Kills dandelions and other major listed weeds*
- Protects and strengthens for a better Spring lawn
- Water Smart®: Improves lawn's ability to absorb water and nutrients

* See label for listed weeds.



Steve's Ace Home & Garden
3350 John F Kennedy Rd, Dubuque 563.690.1500
200 South Locust St, Dubuque, 563.588.9755



© 2011 The Scotts Company LLC. World Rights Reserved. 0002

The Fab 100

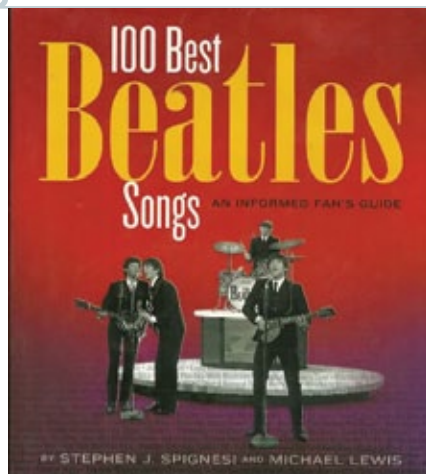
by bob gelms

I have 5 sisters and under normal circumstances I consider this state of being to be a penance sent by God to teach me a lesson regarding my place in the universe...like five CEO's and one janitor and I'll let you guess who gets to be the janitor. I'm the oldest and left home first to go to school which, no doubt, saved me from further degradation and a collection of withering neurosis.

Every once in a while one of them surprises me by acknowledging my existence in some way. My sister Julie did just that about 2 weeks ago when out of the blue I received a package from her; she lives in Florida. It seems she was whiling away some time in a bookstore and picked up a copy of The 100 Best Beatles Songs An Informed Fan's Guide. She liked it so much she sent a copy to the other Beatle freak in the family. That would be me.

This might be the best Beatles book ever written for Beatle nerds. Stephen J Spignesi and Michael Lewis have compiled everything and I mean EVERYTHING you could possibly want to know about their favorite 100 Beatles tunes. Considering the Beatles wrote and recorded 206 songs, most if not all, of your Fad Four faves are in the book.

The first thing I did after calling and thanking Julie for the book was to see if my two much loved obscure Beatles songs made the cut. Hey Bulldog is, or seems to me to be, a song fragment. It's from the soundtrack of



Yellow Submarine. There it is at number 72. Her Majesty is the last segment of the Medley on Abbey Road that closes out the LP on side two. There it is at number 36.

The book gives the complete recording info about the songs; where and when it was recorded; who played on the tracks, why it made the top 10, interesting facts about the song and its writing, why they like the tune, and what the song is about. Famously, Yesterday was originally titled Scrambled Eggs and the words are included.

There are so many interesting things about these 100 tunes, where they were written, WHY there were written who contributed what to the songs that it makes this treasure trove of a book a must have for all Beatles fans.

A few words of caution, it would seem, 100 Best Beatles Songs would be perfect as a bathroom book. All the entries are short. The songs are indexed alphabetically, numerically, and a textual index as well. Do Not put this book in your bathroom, you will never leave.

AMAZING Holiday Gift Ideas!

Personalized gifts everyone is sure to love!

"like" us on Facebook

A FRAME of MIND
Framing and Gallery

2600 Dodge Street (Plaza 20 by K-Mart) • Dubuque
(563) 583-2422
Hours: Monday-Friday 10-6 • Saturday 10-4

the food store
Dubuque's **ORGANIC** Grocery & Deli

1109 Iowa Street, Dubuque, IA
563-557-1777
Open Mon-Fri 9-7, Sat 7-5
facebook.com/thefoodstore

Farmers' Market Breakfast Café

Join us every Saturday morning, May-Oct, at the Farmer's Market Cafe for a Local & Organic Breakfast...

- Omelettes made with ingredients fresh from the market
- Herb Roasted Potatoes
- Chicken Sausage
- 100% Fruit Smoothies & Fruit Salad
- Quiche-by the slice or whole for Sunday brunch
- Fresh Fruit and Veggie Juice Bar
- Fair Trade Coffee and Chai Tea
- Assortment of Organic Baked Goodies including Gluten-free options

SATURDAYS 8a.m. - NOON!
FREE LIVE MUSIC & COVERED SEATING

dubuque county LIBRARY

Bestselling author and Dubuque resident, Heather Gudenkauf will talk about her latest novel "One Breath Away" on

Thursday, October 18th at 6:30 p.m. at the Peosta/NICC library. She will be signing books with copies available for sale. Everyone is welcome!

Five Convenient County Locations... Same Great Service!

Asbury Branch 5900 Saratoga Plaza, Suite 5 563-582-0008	Epworth 110 Bierman Road S.E. 563-876-3388	Holy Cross 938 Church St. 563-870-2082
Farley/Drexler Middle School 405 3rd Ave. N.E. 563-744-3371 ext. 5160		NICC / Peosta 10250 Sundown Road 563-556-5110 ext. 224

Canine Connection
Certified Therapy Dogs

School Age programs presented by Cindy Ludwig, of Canine Connection and her therapy dogs:

Preventing Common Canine Behavior Issues and Choosing a New Dog.
Friday, Oct. 5th @ 6:30-7:30 p.m., Epworth Library
Friday, Oct 12th @ 1-2 p.m., Asbury Eagle's Club

Dog Training & Safety Tips
Tues., Oct 16, 4-5 p.m., Farley/Drexler Middle School Lib
Tues., Oct 16, 6:30-7:30 p.m., Holy Cross DB&T Bank basement
Sat., Oct 20TH @ 10-11a.m., Peosta/NICC Library

Here There Be Chickens

by pam kress-dunn

I first saw them one day after work. Five chickens – three speckled black, two honey-red – right there under my bird feeder, cleaning up the corn the sparrows and chickadees had knocked to the ground. Since no joy is as good as a shared joy, I ran into the house shouting, “Chickens! Outside!” But my husband had already seen them, and wasn’t quite as ecstatic as I about this unexpected visitation. He’d grown up on a farm, and had to clean up his Aunt Irene’s overlarge flock.

For years, I’ve wanted to raise a few chickens in my own back yard, especially when Martha Stewart’s magazine runs yet another feature on her heirloom hens and their pastel eggs. When I learned that a young member of our church was installing a small coop in the back yard of her new house, I couldn’t wait to go visit. They were so sweet, so serious, pecking and scratching and going about their business, not emotionally needy like some pets I can name.

When she said one had been killed by her neighbor’s dog, I felt awful. So did the neighbor, she said, who had come to her with tears in his eyes. Because, really, what’s not to love about chickens?

Let me hasten to say I believe those factory chicken farms, where they’re kept in cages so small they can’t even turn around once in their entire short lives, are hideous. I buy only cage-free eggs, even if they cost three times the regular ones. I’ve learned, though, that even at a farmers’ market, you need to ask

questions. Some supposed “cage-free” hens are given a small bit of access to grass and sunshine that they never take advantage of. After all, “cage-free” is not the same as “free-range.”

So, as I was saying, I’ve been pestering my long-suffering husband with my desire to have just a few chickens of our own. I’m not sure how legal this is, but the unspoken rule seems to be that if they don’t bother the neighbors, they’re fine. There was a flock in our neighborhood years ago that was unseen but not unheard, because it included a rooster. Bob was not fond of this rooster, who started crowing around four in the morning. But me? Cracked me up every time. The family must have flown the coop, because Fog-horn Leghorn no longer wakes us.



Instead, we are visited by this quietly clucking brood of hens. It’s funny to see the pecking order among the species around our house. When the hens are here, the birds scatter to the trees. Their size must be intimidating. My cat, Leo, weighs much more than a hen, but with all those feathers, the poultry look bigger than the crows whose cries I find much



more annoying than any rooster’s. Try as I might, though, I could not get Leo to notice them. Let’s face it – Leo doesn’t seem able to comprehend that any animal besides himself actually exists.

So, back to my plan. Never having nurtured any kind of livestock before, I’ll admit to knowing next to nothing about raising chickens. But I’ve been at Theisen’s when the little yellow chicks are for sale, stumbling around in their heated pens, chirping away. Is that cute, or what? And I’ve seen some beautiful coops for sale there, too. I figure they need food and water, as well as a chance to walk around cleaning up bugs in the yard.

When I lived in Colorado, we had a summer plagued with grasshoppers. Rumor had it they were eating clothes off the line and screens off the windows (for a little roughage?). My friend Mary, who lived in town, borrowed two turkeys from a friend on a farm. Within days, she said, all the grasshoppers in her yard were gone. But then a neighbor told the authorities, and the turkeys had to go. Silly neighbor.

I say, if they eat insects, hens are a good thing to have in the yard, even if you have to build

a big fenced area to keep them safe. I know cleaning up after them isn’t pleasant, but I’m only talking about five. I don’t want a real farm, with cows and pigs, but a hobby farm – you know, a little place with chickens, goats, a llama or two. Not for the meat, though I’m not a vegetarian. I just don’t want to eat anything I might have given a name to. I get so excited seeing chickens, I can only imagine how joyful I’d be to find a freshly laid egg in my yard. I don’t know if they lay in grass, but finders, keepers, if they do.

This is, after all, my heritage, and maybe yours, too. I’m a born and bred Iowan, and my mother’s family, at least, came from farms in Maquoketa. My mom told me that the farm we used to see falling down next to Highway 61, at the main exit into town, was her aunt and uncle’s old place. My great-aunt Minnie would have let me keep chickens.

Who knows why this kinship with other species arises? I got so excited the first time I saw pelicans in Dubuque, on their way to their summer home on the Great Lakes, I was beside myself, laughing out loud with delight. I feel the same way when I hear the autumn geese going south, honking their loud goodbyes. Anything that takes you out of yourself like that is good and consoling. Geese and herons in the sky, chickens in the yard. Anything with feathers makes my day.

- pam

You're Invited!
Our 50th Anniversary Year

PIONEER

SALES

1035 Bus. Hwy. 151 East
Platteville, Wisconsin 53818

GRAND OPENING
October 8 - 13, 2012

New Direct Service
608-348-4320

**Service Lane
Specials
All Week Long!**

**COME TO OUR
GRAND OPENING
EVENTS**

Monday - Chamber Ribbon Cutting & Veteran's Flag Raising 11 AM
Wednesday - Chamber Business PM: 5 to 7:00 PM
Thursday Evening - Nashville Recording Artist: Lisa Torres

Complete details at: www.mypioneerford.com or call: 608-348-2409

**GRAND OPENING
SPECIAL
New & Used
Vehicle Pricing!**

ADHD?
Ritalin, Adderall & Concerta:
Are They Safe? Are They Necessary?

Oct. 2 from 5:30-7 p.m.
FREE Workshop & Dinner Sponsored by the National Wellness Foundation

Learn about ways to treat without medications. Reserve your spot today!
Call (563) 543-0920 or email: Kimberley.ffwc@gmail.com

998 Fremont Ave, L1 • 563-556-6921
 www.FFCWC.com • www.Facebook.com/FamilyFirstChiro

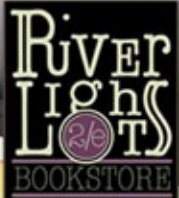


Beginning Writing for Publication
 with award-winning author **Mary Potter Kenyon**
Saturday Workshops, May 12th and May 19th, 6-8 p.m.
"The Hardest Part Is Getting Started" / "Agents and Editors, and Publishers - Oh, My!"

Have you always dreamed of being a writer? Did you write as a teen and then abandon that dream as an adult? Do you love writing but have a difficult time fitting it into your already busy schedule? Would you love to see your byline in magazines or your name on the spine of a book? Do you think to yourself: *someday I'll start writing*? Well, that someday is now. If your goal is to become a published writer, these workshops are designed to jumpstart your writing and begin your journey on the path to publication. Take one workshop, or both.

Read more on page 9!

River Lights Bookstore
 1098 Main Street, Dubuque, IA
 563-556-4391
 rlb2e@mchsi.com



Prudential.
Building Rock Solid®
communities.

"At Prudential, we recognize our employees as our greatest asset and we believe they are a great community asset as well. We enjoy supporting and celebrating their volunteer activities."

Amy Mantemach,
 Site Lead - Dubuque
 Vice President of Client Services



At Prudential, we're dedicated to investing in programs that increase human potential and individual self-sufficiency. From our annual Global Volunteer Days to the philanthropic work of The Prudential Foundation, our employees and company make "Prudential Cares" a slogan with real substance.

To learn more,
 visit prudential.com



© 2010. Prudential and the Rock Prudential logo are registered service marks of The Prudential Insurance Company of America, Newark, NJ, and its affiliates.

365 Wellness

Dr. Jack Hinderman,
 Chiropractor
 Family First Chiropractic

ADD/ADHD: Are We Trying to Put Square Pegs in Round Holes?

You're sitting at your desk, working on a project, when a noise from across the room catches your attention.

"I wonder if that is..." you ask yourself, and 30 minutes later you realize you have been caught in a dream, totally unaware of your surroundings.

"I have no idea what I was even working on," you say to yourself. And to make it worse, someone was watching you and is wondering why you rock back and forth in your seat all the time. Unsure of how to answer this question, you ignore it, but secretly wonder if this is "normal."

Imagine being a child with this same problem, only his teacher is constantly reprimanding him for not paying attention in class. Is it "normal" behavior for a child to act this way?

Then come the teacher meetings, the doctor visits, the Internet searches and typically the medication. But what many people don't realize is that there are other, more natural options for helping someone deal with ADD/ADHD than taking medications that have dangerous side effects and addictive components.

The typical drugs prescribed for ADD/ADHD are not something to take (or give to children) without hearing from other experts that offer hope for dealing with this issue.

Unfortunately, many people don't realize there are other ways to deal with ADD/ADHD.

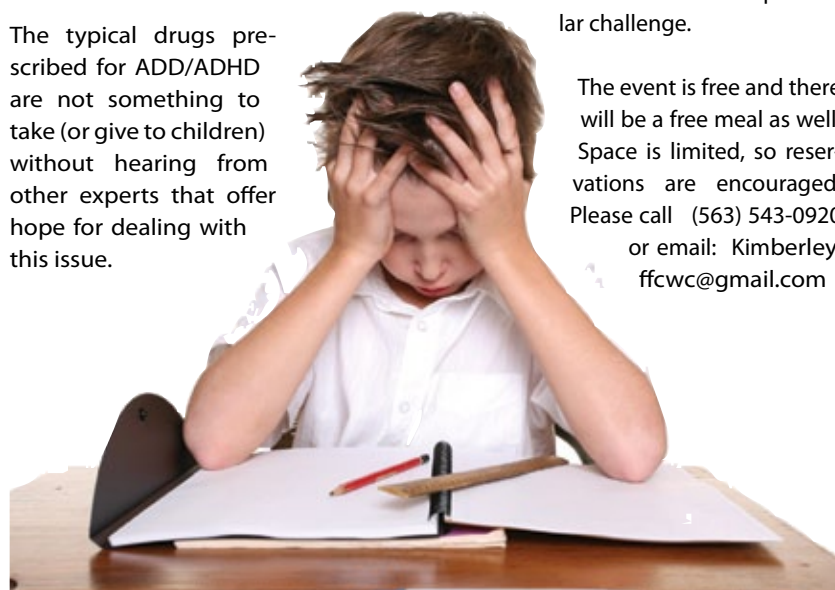
Doctors most often prescribe Ritalin, Adderall, and Concerta for those dealing with ADD/ADHD. The US Drug Enforcement Administration has classified these as a Schedule II controlled substance, which is in the same category as cocaine, methadone and methamphetamine.

A diagnosis like ADD or ADHD doesn't mean people have to live a life of embarrassment or be unsuccessful. In fact, many famous people have been diagnosed with it, such as Tom Cruise, Jim Carrey, Bill Cosby, Albert Einstein, Dustin Hoffman, Bill Gates, Benjamin Franklin, and more.

Many people with ADD/ADHD just have brains that work differently than other people's brains. And there are practical, natural and alternative ways for dealing with these differences.

This is why the National Wellness Foundation is sponsoring an important workshop at Carnegie Stout Library on Oct. 2 from 5:30 to 7 p.m. There will be a local doctor, Dr. Jack Hinderman, DC, who will share some interesting statistics about ADD and ADHD, as well as alternative ways to treat the illness so that people are able to make an educated decision on how to handle their particular challenge.

The event is free and there will be a free meal as well. Space is limited, so reservations are encouraged. Please call (563) 543-0920 or email: Kimberley.ffwc@gmail.com



365 Wellness

5 Natural Common Cold Beaters

by: Jacob Mabilie

The aptly named common cold hits nearly every one of us on a regular basis and once a single family member has it, it can spread quickly and viciously. With the coming of cold weather, it seems inevitable that cold season is almost upon us. While the cold itself is relatively harmless it still presents almost crippling symptoms. The common misconception is that you can fight a cold, essentially getting on with your life and trying to ignore the problem. This is much more likely to prolong the agony as a pose to beating it. In preference to turning to the pharmacist there are natural ways to reduce the recovery time and relieve the nagging symptoms of a cold.



Rest

The misconception that exercise will help to sweat out a cold is misleading. The body needs to be able to fight the cold infection and by exercising or being excessively active you are reducing its capability to do this. Resting allows the body to fully combat the cold virus. The immune system and various immune functions within the body are strengthened or generated during sleep. It is these that will help your body beat the cold.

Water

When suffering from a cold the body is susceptible to becoming dehydrated. In order to prevent this it is absolutely essential that sufferers drink plenty of water. The recommended eight glasses of water a day is the absolute minimum that you should be aiming to drink when suffering from a cold. For this reason, water can help to further strengthen the immune system and subsequently beat the infection.

Vitamin C

It may sound something your mom or your grandmother would try to convince you but it is widely believed to be true. However, too much vitamin C can cause diarrhea and possible even kidney stones. Many proponents of vitamin C as a cold remedy would argue that 1,000mg every hour is not damaging and will help to reduce the time a person suffers from a cold. However, it has been medically proven that 250mg has the same positive effects as any larger dose with fewer and less severe side effects. The best way to obtain this level of vitamin C is through fruit juices because this also provides a good source of extra fluid.

Garlic

Garlic is another age old herbal remedy for colds. It helps to strengthen the immune system and is also a good antiviral. Putting garlic in meals will help to prevent colds and can also reduce the suffering time of patients. The best way to consume the garlic is freshly ground and raw. Many people would find this a struggle, especially because a lot of people eat as many as three or four cloves as soon as they show symptoms of a cold.

Elderberry Extracts

Elderberries may look harmless but to the cold virus they are far from it. It is a powerful antiviral as well as being a highly effective prophylactic. As an antiviral it can help to stave off the actual infection causing the cold, and its prophylactic properties strengthens and rejuvenates the immune system. Elderberry and blueberries are among the best varieties of fruit a cold sufferer can eat for these very reasons.

The Immune System's Role

You will have probably noticed that almost all of these remedies are strongly based around the strengthening of the immune system. This is because there is essentially no cure for the common cold and we are forced to rely on our bodies to fend off the infection. In order to do this, the immune system needs to be as strong as possible and the stronger it is the less suffering will be required.

Women's Wellness Center & Westside Family Medicine
in Dubuque now participating providers!



affordable
HEALTHCARE

563.543.2570 | 855.242.4968 | ahforme.com

*ah... finally, **affordable**
healthcare for **everyone!**

dubuque
family chiropractic
FIND OUT NOW if chiropractic care can help!

Mention this ad and receive a **FREE** Consultation!

CALL TODAY: 563-582-1531
dubuquefamilychiropractic.com

2055 Holliday Dr., Suite 420, Dubuque
(Just off the N.W. Arterial)



Dr. Tim Kronlage
Chiropractor



Partners in Health

finleyhospital.org

IMPACT



"We're not just changing the light bulbs in our dorm rooms. Working with the Petal Project, we're saving the college money by reducing energy usage, water usage, and recycling waste. We're enacting real, campus-wide change for years to come and inspiring students to look at their own lifestyles and make an impact towards a greener tomorrow."

— Katrina Moyna, Clarke University Biology Major

WWW.PETAL-PROJECT.COM

Conceptis Sudoku

By Dave Green

6		2		7		5		1
			4					
					1			
		1	9	7		6		
4								3
	3		5		4	9		
			2					
				9				
5		6		1		2		8

Difficulty Level ★★★★★

9/23

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.
Answer on page 43.



Spot the Difference

Can you spot 10 differences between the two versions of this photo from last year's Chili-Cook Off by Ron Tigges of DigitalDubuque.com. Answers on page 43.



PREMIER CROSSWORD/ By Frank A. Longo

MOVING AROUND THE BOARD

- ACROSS**
- 1 Uproar
 - 4 Cry of insight
 - 7 Raise a design on
 - 13 Relies on
 - 19 Pita sandwich with mashed chickpeas
 - 21 Force
 - 22 Flirt with a bit
 - 23 Comic strip in which Popeye first appeared
 - 25 On key
 - 26 Gin flavored
 - 27 Creme-filled cookie
 - 28 Totals (up)
 - 30 "— want for Christmas ..."
 - 31 1925 Sergei Eisenstein film classic
 - 37 Pat gently
 - 40 Patron
 - 41 New Hampshire college city
 - 42 Very big bird
 - 43 Travel with the band
 - 47 Germane
 - 48 Truth or —
 - 50 Party LBJ belonged to
 - 51 Auto's shock absorbers, springs, etc.
 - 55 Fruit beverage
 - 57 Other, to Juan
 - 58 "— quam videri" (North Carolina's motto)
 - 59 Site for online bids
 - 62 Besides that
 - 66 St. Patrick's isle
 - 68 Two-person country fair contest
 - 73 Charming notion
 - 75 "Woo-hoo!"
 - 76 2002-03 Bravo reality show, with "The"
 - 77 Medications for some anemia patients
 - 80 Big name in energy bars
 - 81 Off. helper
 - 82 With 126-Down, first instruction
 - 83 Tony-winning Kazan
 - 85 Stats, e.g.
 - 87 Elect (to)
 - 89 Teammate of Michael Jordan
 - 94 XI minus IV
 - 97 Yiddish writer
 - 100 Size above med.
 - 101 1982 high-tech film
 - 102 Eye, to poets
 - 103 Opera boy with "night visitors"
 - 105 Nest egg user, often
 - 108 Speaker of Romany
 - 110 Train driver
 - 115 Helper of Frankenstein
 - 116 Pre-1991 superpower
 - 117 Horde
 - 118 Besides that
 - 122 Covert
 - 124 Theme of this puzzle
 - 129 Recital finale
 - 130 Certain 12-step group
 - 131 Sierra — (California range)
 - 132 Charred the outside of
 - 133 Most current
 - 134 Co. leader
 - 135 Of old
 - DOWN**
 - 1 Early P.M. periods
 - 2 Author Roald
 - 3 Medley
 - 4 Mil. jets' site
 - 5 Bygone serf
 - 6 Early warning
 - 7 Imitates
 - 8 Pal of Curly
 - 9 TV's Arthur
 - 10 Dinner crumb
 - 11 Shreds
 - 12 Bean holder
 - 13 Corkscrew
 - 14 TV's — Tin Tin
 - 15 Like wild animals
 - 16 Crept around
 - 17 Mark on a bikini wearer
 - 18 Gloria of feminism
 - 20 Single-celled creature
 - 24 — Aviv-Jaffa
 - 29 "Explorer" girl
 - 32 Aleutian island
 - 33 Facial spots, as with
 - 34 Kachina doll carver
 - 35 Really liking
 - 36 — out (used frugally)
 - 37 Erté's style
 - 38 Nonpros
 - 39 Tacos' kin
 - 44 Sugar ending
 - 45 Like some high hairdos
 - 46 Mold anew
 - 49 — sunshine (hot beam)
 - 52 Kia model since 2002
 - 53 Born, to Luc
 - 54 Three R's gp.
 - 56 It doesn't require a piercing
 - 60 U.K. novels, poems, etc.
 - 61 More chichi
 - 63 Gloria Estefan's music
 - 64 Ones jeering
 - 65 Above, to a bard
 - 67 Sue Grafton's "— for Evidence"
 - 69 Lens locale
 - 70 Fast escape
 - 71 "Adios!"
 - 72 WWII female enlistee
 - 73 U.S. spy gp.
 - 74 Sprinkles, as with powder
 - 78 45s' cousins
 - 79 Seine, e.g.
 - 84 GI address
 - 86 Hanging — a thread
 - 88 Tree on Maui
 - 90 Sony — (line of PDAs)
 - 91 Grimm beast
 - 92 Preadult
 - 93 Playwright William
 - 94 Small suitcases
 - 95 Funny Coca
 - 96 Old Chrysler chief Lee
 - 98 Old PC screens
 - 99 Football's — Trophy
 - 104 Film genre
 - 106 Part on a sitcom, say
 - 107 Beethoven's "— Overture"
 - 109 Seat of Siskiyou County, California
 - 111 Made known
 - 112 Suffix with president
 - 113 '90s-'00s boy band
 - 114 Ms. Lauder
 - 119 — dog's life (toiled away)
 - 120 Hosiery flaw
 - 121 Onetime Texaco rival
 - 123 Before
 - 125 Rural refusal
 - 126 See 82-Across
 - 127 Opp. of neg.
 - 128 Egg: Prefix

1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18
19			20				21					22					
23						24						25					
26				27				28		29			30				
		31	32				33	34	35				36				
37	38	39					40						41				
42				43	44	45	46		47			48	49			50	
51			52				53			54		55		56			
57					58					59	60	61		62	63	64	65
	66			67		68			69	70	71			72			
73				74				75			76						
77							78			79			80				
81					82					83			84		85		86
		87	88				89	90	91	92				93			
94	95	96		97		98	99		100			101				102	
103			104			105		106			107			108	109		
110					111							112	113	114			
115					116						117				118	119	120
122				123			124		125	126	127				128		
129							130					131					
132							133					134				135	

#1,587

Average time of solution: 63 minutes

Answer on page 32

365 FINANCE

Roger Klostermann
CPA, PFS



ARE YOU PREPARED FOR THE TAX LAW CHANGES?

Congress is heading toward a fight over tax laws, both already expired, and soon to be expired. They could extend the expired and expiring laws or let them disappear. Today's uncertainty is not new but the Presidential election and a larger national debt adds to the uncertainty. These changes could greatly affect your tax situation.

A host of favorable tax rules for businesses and individuals expired at the end of 2011, but some of them may be extended and retroactively effective to the beginning of 2012. This has happened before. Following are laws that are set to expire.

BUSINESS TAX LAWS

- 100% bonus first-year depreciation
- Increased expensing election under Code Section 179
- Election to expense environmental remediation costs
- Work opportunity tax credit for non-veterans
- Credit for construction of new energy efficient homes
- Enhanced charitable deductions for businesses

INDIVIDUAL TAX LAWS

- Energy efficient appliance credit
- Election to deduct state general sales taxes in lieu of state income tax deduction
- Above line deduction for qualified tuition and related expenses
- Treatment of mortgage insurance premiums as deductible residence interest
- \$250 deduction of certain expenses of teachers
- Non-business energy property credit
- Refundable adoption credit
- Exclusion for adoption assistance programs
- Exclusion for 100% of gain on certain small business stock
- Exclusion for employer-provided mass transit and parking benefits
- Tax-free distribution from the IRS for charitable purposes
- Special rules for conservation purposes

Other beneficial tax rules will end on December 31, 2012 if Congress does not take action.

BUSINESS TAX LAWS

- Work opportunity credit for hiring qualified veterans
- 50% bonus first-year depreciation for qualified property.
- Credit for employer provided child care facilities.

INDIVIDUAL TAX LAWS

- Temporary payroll tax cut will no longer apply
- Expandable Hope Credit (American Opportunity Credit)
- Exclusion for discharge of qualified principal residence debt
- Capital gains and dividends tax rates return to higher percentage
- 10% tax bracket will disappear
- Dependent care credit expense limits and credit percentage will decrease
- Child tax credit will be reduced
- Marriage penalty will return
- Tax brackets will increase
- Coverdell Education Saving Accounts benefits will be reduced
- Exclusion for employer provided educational assistance will be limited
- Student loan interest will no longer be an open-ended time period
- Earned Income Credit will have multiple changes

As Congress decides whether to extend some or all of these expiring tax provisions, it may consider the following options:

It may choose to extend all expiring tax provisions. This would benefit both businesses and individuals; however this would increase the deficit to what many believe is an unsustainable amount.

Congress may instead choose to allow all temporary provisions to expire. This will result in a considerable rise in Government revenue, but could have a negative impact on economic growth.

Finally, Congress may choose to balance deficit reduction and economic assistance by extending certain provisions it determines are effective, while letting others expire.

Regardless of how Congress elects to address these tax issues, contacting a tax professional can help you navigate through the changes and plan for the future.

rk+
ROGER KLOSTERMAN & CO. CPA

- Financial Planning
- Accounting
- Tax consulting & preparation
- Business planning & services
- Computerized payroll & bookkeeping

3255 Foothill Ct., Dubuque, IA 52001
Ph: (563)556-3730 | Fax: (563)556-3771
www.rk-cpa.com

ducerus
Your Total College Solution™

Ducerus helps students and their families through the college decision and preparation for the financial process.

990 Cedar Cross Road, Dubuque, IA 52003
Ph: 563-556-3989 | www.ducerus.com
kathleen.klosterman@ducerus.com



TRIXIE KITSCH

BAD ADVICE FOR THE STUPID

Dear Trixie:

I am pregnant with my first child, who is due in early November. I have just discovered I am carrying a boy. I think that will make him a Scorpio. What can you tell me about this birth sign?

- Just Delighted

Dear Delighted:

Scorpion males are known for their determination, personal drive and creative problem-solving skills. They are thorough and charismatic and usually

successful at whatever they chose to do with their lives. Charlie Manson is a Scorpio and I think Ted Kaczynski is too. Congratulations!

Dear Trixie:

All my boyfriends dump me. They move in and things are great and then they start finding fault with my cooking or my housecleaning skills. I do everything for these guys and I am totally monogamous-- they are not. One day I come home from work

and all their stuff is gone. No goodbye or nothing! My bank account is usually empty and I never hear from them again. This has happened 4 times. Where can I find a man who will really need me and stay no matter what?

- Judy From Dyersville

Dear Judy from Dyersville:

You need to find a guy who is dependent upon you for all of his important needs. I recommend you attend an AA meeting. You'll be able to pick up quickly on who is the most needy and desperate. Listen to their stories and choose the best looking guy with a minimum wage job. Offer him a ride home. Offer him good warm food. Offer him a beer. Offer him your bed. Never underestimate the power of co-dependency. This formulaic approach works with shelter dogs, as well.

Dear Trixie:

My 14 year old daughter has become like a stranger to her mother and me. I think she might be involved with drugs. How can I tell if she's on drugs? What are the warning signs?

- The Schwertzdreubers

Dear Schwertzdreubers:

Is your daughter suddenly embarrassed to be seen with you or her mother? Is she sullen and uncommunicative? Does she do a lot of whispering into the phone and then abruptly hangs up when you walk in the room? Is she sleepy in the morning and hate to get up and go to school? Does she want "cool" clothes like low-slung jeans, thong underwear and tiny tops? Does she play hip hop music? If you have answered 'yes' to any of these questions ... she is definitely doing drugs.

Dear Trixie:

I love burritos and have cravings for enchiladas as well. I have trouble concentrating at work when the cravings hit me. The problem is that when I eat Mexican food my stomach becomes distended and bloated. Then I have heartburn followed by diarrhea. The cramps are unbearable. What's happening to me?

- Mark on Main and 17th

Dear Mark:

I fear you are suffering from a chronic case of Taco Belly.

JOIN THE CAST OF CLUB 84 FOR A TOTALLY AWESOME DANCE PARTY!

TWO FREE TICKETS

Present at Mississippi Moon Bar Box Office
for two free tickets valid Oct 6, 2012.

Must be 21 or older. If you or someone you know needs gambling treatment, call 1-800-BETS OFF.

EVERY SATURDAY NIGHT

8PM

WWW.CLUB84DBQ.COM

Facebook Twitter

DIAMOND JO CASINO

PORT OF DUBUQUE | 563.690.4800

Acts subject to change without notice. Must be 21 or older. If you or someone you know needs gambling treatment, call 1-800-BETS OFF.

DR. SKRAP'S COMPLETELY WORTHLESS HOROSCOPES



Aries 3/21-4/19

Prepare yourself for an extremely productive day. Whether it's the two pots of caffeine you just finished or the stars aligning in your favor; an astrologist never tells their secrets.



Taurus 4/20-5/20

Look both ways before crossing the road today. Not that anything bad will happen, but you've been getting a little sloppy with your personal safety.



Gemini 5/21-6/21

Financial booms will come your way on this birthday. Keep a look out for cards from grandparents and discarded lotto tickets. This would also be a good day to clean out the couch crack.



Cancer 6/22-7/22

The harvest season is upon you. You will receive hundreds of drunk text messages, finally reaping what you've sown all year long.



Leo 7/23-8/22

You finally decided to stop being a victim. This doesn't mean you can dine and dash at Applebee's.



Virgo 8/23-9/22

With Alton Brown on Clarke's campus, remember that it's not considered good manners to ambush someone and force them to try your special recipe mac and cheese no matter how much your boyfriend claims to like it. Alton probably carries eatra knives on his person.



Libra 9/23-10/22

When your Oktoberfest bar-maid asks you if you want another drink, DO NOT order "nein" more beers.



Scorpio 10/23-11/21

The pendulum swings back in your favor today when your jelly toast lands jelly side up. Use this positive momentum to start a new business.



Sagittarius 11/22-12/21

You find a great deal on shrubs at Steve's Ace this weekend. The real win comes when you pay you neighbor with vodka to plant them for you. And people told you this landscaping thing was hard...



Capricorn 12/22-1/19

After sampling all the chili at the Chili Cook Off, you decide 365's and Julien's Journal's chilis are the best. You then place all your money into their People's Choice buckets. (We're working on the Jedi Mind Trick.)



Aquarius 1/20-2/18

By "Fall Into Art" they don't mean they want you to actually fall into the art. Not that you can't do that, it just tends to be a far more expensive pasttime than just looking at it, even if you're drinking really, really goods wine.



Pisces 2/19-3/20

You have the perfect idea for a Halloween costume until you figure out that every single Packers fan is also going as a blind football ref.

DONZILLA

DON TJERNAGEL

Dirtiest comic on the planet.

FIVE FLAGS BIJOU ROOM

OCTOBER 13

8PM

TICKETS ON SALE OCTOBER 1 AT 10AM!

EASY to give. FUN to receive. Five Flags Center Gift Cards.

Box Office: Mon-Fri. 10am-5pm

ticketmaster.com 1-800-745-3000

FIVEFLAGSCENTER.COM

PUZZLE ANSWERS (From page 40)

Spot the Difference



Sudoku

6	4	2	3	7	8	5	9	1
9	1	7	4	2	5	3	8	6
3	8	5	6	9	1	4	2	7
2	5	1	9	3	7	8	6	4
4	6	9	1	8	2	7	5	3
7	3	8	5	6	4	9	1	2
8	7	4	2	5	6	1	3	9
1	2	3	8	4	9	6	7	5
5	9	6	7	1	3	2	4	8

Crossword

ADO	AHA	EMBOSS	TRUSTS
FALAFEL	COERCE	WINKAT	
THIMBLE	THEATRE	INTUNE	
SLOE	OREO	ADDS	ALLI
BATTLESHIP	POTEMKIN		
DABAT	SPONSOR	KEENE	
EMU	TOUR	APT	DARE
DEM			
CARSUSPENSION	ADE		
OTRO	ESSE	EBAY	ALSO
FEIRE	WHEELBARROW	RACE	
CUTEIDEA	YAY	ITFACTOR	
IRON	SUPPLEMENTS	CLIFF	
ASST	STEP	ELIA	INFO
OPT	SCOTTIE	PIPPEN	
VII	ASCH	LGE	TRON
ORB			
AMAH	RETIREE	GYPSEY	
LOCOMOTIVE	ENGINEER		
IGOR	USSR	MASS	ELSE
SECRET	MONOPOLY	TOKENS	
ENCORE	ALANON	NEVADAS	
SEALED	NEWEST	CEO	AIGO



Have you thought about refinancing?

Let us
CRUNCH
the numbers!



www.premierbanking.com/crunch

