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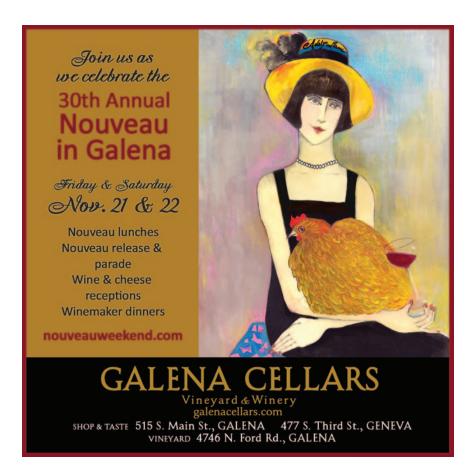
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MULGREW'S Food Review











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{ dubuque365 / 365ink }

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





I can't believe I'm saying this, but I was so glad to see Christmas ads on TV in the first weeks of Novemeber that I wanted to tear up. If I had to listen one more time about how much of a complete and totally evil degenerate eveyone's political opponents were I was gonna lose it.

If I learned one thing from this election, other that it seems like lowans don't generally seem to know exactly what it is they are voting for anymore, it's that campaign finance reform is desperately needed. The people buying and running the very worst of the attack ads are not affiliated with the campaigns they support (except that they toally are secretly) and the campaigns can play dumb. These ads have gone from attacking someone's political ideology to simply just making crap up about people.

You can take almost any fact and spin it into a lie of epic proportions. I watch these ads, cringing, hoping beyond hope that other people watching are at least half as smart as I am to see through the muck.

I remember an ad from a couple elections ago talking about a candidate voting to take away bulletproof vests from soldiers. Who would ever believe that anyone would ever be so evil to really believe that? Not even Dick Cheney.:)

This go around, I saw an innoccuous ad saying that one candidate paid women way less then men on his staff. That's all it said. The implication is that he's some kind of bigot or something. I don't even know the truth, but you see, I have a brain in my head, and I

think, well, I can assume that this means the candidate's cheif of staff is probably a man. Maybe his top top couple of staff are men. That would throw the balance off. I'm almost positive if they were forced to reveal the salaries of men and women on the staff of equal rank and tenure that their salaries would be the same. But they don't have to say that. They can just lie because there are no rules

I'm a raving liberal, but I think both sides are guilty of this. Once one person goes to the gutter, it's almost impossible not to follow.

I think it should become illegal for any campaign ads to be run about any candidate that are not released and endorsed by the candidate themselves. They should also be 100% funded by the campaign. Billionaires Conservatives from Kansas should not be able to buy lowa elections. Then again, Billionaire Silicon Vally tree huggers should not be able to the the same thing for the Democrats either.

And candidates should have to answer directly for the things said in their ads. I saw one candidate grilled on the news about obvious untruths stated in campaign-approved ads, and he side-stepped and said he didn't make those ads. But he was right there on the ad endorsing it. If you don't have the balls to stand in front of the camera after the fact and reitterate the horrible things you have in your ads from your own mouth, you should be taken out back and whopped.

How bout them Hawks?





tri-state events }





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Family Beer & Liquor Fall Beer Tasting Thursday, November 6, 5:30 - 8 p.m. Family Beer & Liquor Store

We hope you got your issue quick because it's happening on Thursday, November 6, 5:30 -8 p.m. and conveniently located right there at Family Beer and Liquor, One mile into Illinois on Hwy 20. Get this... Tim and his crew will be sampling more than 80 craft, import and specially beers from six continents! It's a great time to "Try Before You Buy" going into this holiday season." Special discounts will be available on all beer and liquor purchased during the tasting. Tickets are just \$15 in advance or \$20 at the door at Family Beer & Liquor. Proceeds from the event will benefit Toys For Tots in Dubuque! The 365ink crew will be on hand helping you sample the goods and find the tastes that will keep you cozy through the long cold winter!

Metamorphoses Thursday-Sunday, November 6-9 Babka Black Box Theater Heritage Center, University of DBQ

This play presents the poetic myths of Midas, Orpheus and Eurydice, Eros and Psyche, and others to juxtapose the ancient and contemporary in breathtaking storytelling and gorgeous imagery, exploring the timeless theme of love in all its forms. Amy Ressler directs. All tickets are general admission. Performances are 7:30 p.m. Thursday-Saturday and 2:00 p.m. on Sunday at Bthe abka Black Box Theater, Heritage Center, University of Dubuque. For tickets or more information, visit or call the Farber Box Office at (563) 585-SHOW (7469) or visit www.dbq.edu/heritagecenter.

Stonehill Christmas Fair Friday, November 7, 7 a.m. - 3 p.m. Stonehill Care Center Coffee Shop 3485 Windsor Ave., Dubuque

Kick off the upcoming holiday season with

this benefit for the residents of the Stonehill Care Center. The fair features a delicious bake sale and several vendors selling gifts including jewelry, books, scarves, Christmas décor, and more. A silent auction features a variety of themed baskets including St. Louis Cardinals, Fighting Saints, and Hawkeye packages, movies, games, night-on-the-town, and personal pampering baskets. From 11:00 a.m.-1:00 a.m., a chili lunch with homemade apple crisp is available for a \$3 donation. This year's funding is dedicated to audio and video system improvements at Stonehill Chapel. For more information, call (563) 557-7180 or visit www.stonehilldbq.com.



National Farm Toy Show Friday, Nov. 7, 5 - 8 p.m. Commercial Club Park, Noon - 6 p.m. Saturday, Nov. 8, 9 a.m. - 6 p.m. Sunday, Nov. 9, 9 a.m. - 2 p.m.

The 37th Annual National Farm Toy Show returns to Dyersville, IA November 7-9 at Beckman High School, The National Farm Toy Museum and the Commercial Club Park sponsored by Toy Farmer, LTD. Highlights include a Collectors Dinner on Saturday at Royal Lanes, a sanctioned Micro-Mini Pull at Commercial Club Park in South Building on Saturday at 11 a.m., Sunday 9 a.m., the National Farm Toy Show® Auction at 10 a.m. Saturday at Beckman Auditorium and many new displayers. General Admission \$7. Visits www.toyfarmer.com for details.

Mentor Dubuque Trivia Night Friday, November 7, 7 p.m.

K of C Hall, 781 Locust St., Mentor Dubuque (formerly Big Brothers and Big Sisters) is hosting a trivia night fundraiser. Teams of up to 10 can register for \$15 a person. There will also be door prizes, a basket raffle, and a 50/50 Raffle at the event. Please contact Amberai at Mentor Dubuque to register at (563) 845-0768 or amberai.sindlinger@hillcrest-fs.org.





Fuller & Roche Painting Exhibit Opening

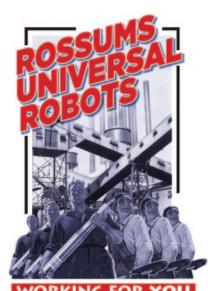
Friday, November 7, 6-9 p.m. Gallery C, Schmid Innovation Center 900 Jackson St., Ste. 113, Dubuque

An opening reception for Studio Works artists Amy Fuller and Nick Roche will be held November 7 from 6-9 p.m. Movement-filled paintings are works of these two of the area's finest emerging artists. Fluid, active brush strokes and a range of abstractions make this an intriguing combination. The exhibit is on display through January 15. For more information, contact Gallery C at janice@dbqstudioworks.org for more information.



Dubuque Museum of Art Very Important Party Friday, November 7, 6 p.m. Hotel Julien Dubuque

Join the Dubuque Museum of Art for their annual Live and Silent Auction at the Julien Hotel, on Friday, November 7th at 6 p.m. Cost is \$40 which includes light appetizers and drinks (yes, open bar!) Tables of 10 are available. Artists will be working on site, including a portraitist, a caricaturist, as well as a "Take a Swipe at Art" community abstract painting. For reservations, contact Diane Sass at 563-557-1851. The DMA has the 3rd largest collection of Grant Wood paintings, as well as the famous Edward S. Curtis Native American photographs. Every 2nd grader in the Dubuque area comes through its doors to view local and regional art. The DMA hosts a high school exhibit every other year, with a juried invitational Biennial Exhibit on opposite years. They offer art history classes during the lunch hour and have an art therapy outreach program with the Maria House and Teresa Shelter.



R.U.R.

Friday-Sunday, November 7-9 St. Joseph Auditorium Hoffmann Hall, Loras College

At 7:30 p.m. Friday and Saturday and 2:00 p.m. Sunday in in Hoffmann Hall, enjoy this play which introduced the word "robot" to the English language in 1921. Rossum's Universal Robots (R.U.R.) factory manufactures millions of androids with no souls, desires, or feelings, but The Humanitarian League wants to improve their condition. Thus, the formula for their creation is secretly changed, and ten years later the robots are in full revolt, leading both the robots and humankind to the brink of annihilation. R.U.R.'s relevance is timely and current as we may already be on the brink of dealing with the questions the play poses. For more information, visit www.loras.edu/Campus-Life/Clubs-Organizations/Loras-Players.aspx.



Russian Guitar Quartet Friday, November 7, 7 p.m. St. Anthony's Catholic Church 1870 St Ambrose St.

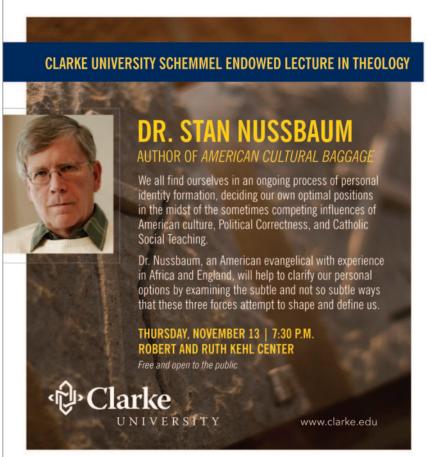
The main program for the Quartet at present is the recreation of well-known orchestral works by "The Five" (or the "Mighty Handful") of Russian composers from the mid 19th century for four guitars. This is not "traditional" sevenstring repertoire, but new arrangements by Oleg or others he has commissioned.













It is an ambitious project. These arrangements are for two quart-quitars (smaller instruments tuned a fourth higher) and two full sized guitars which gives a broader pitch range, much like violins and cellos in an orchestra. In addition to the bigger orchestral transcriptions, we will sprinkle in lighter solos and duos by various members playing standard seven string repertoire and also exciting Roma or Gypsy pieces. The concert is free but a donation is requested to help pay for bringing the two members from Russia. They will also play on Sunday, November 9, 2 p.m., at the Maquoketa Art Experience located at 124 S. Main St in Maquoketa.



Winter Farmers Market November 8, 15, 22, 9 a.m. - Noon Colts Center, 1101 Main

Entering it's 8th year, the all-volunteerdriven market (under the banner of Four Mounds) returns to the Colts Center at 1101 Central Ave., focusing on supporting our regional food system, eating from our food shed year-round and providing annual funding to farmers through our grant program. Winter Farmers Market is truly a grass roots labor of love with little or no funding and no staff. We do it because we want our food system and farmers to be viable & sustainable. Read more ar wintermarketdbq.com.

Sundown Open House & Ski Swap Sunday, November 9, 9 a.m. - 4p.m. Sundown Mountain, 16991 Asbury Rd. Buy and sell gently used ski equipment or get some new gear for the slopes at the season approaches. There will also be activities for the family and Gift Shoppe



drawings every hour. See what's new at Sundown for this Winter ski season. We promise that you're going to be suprised! Admission is free.



Making Miracles Sunday, November 9, Noon - 3 p.m. **Best Western Midway Hotel**

Making Miracles vendor show, silent auction, and bake sale on Sunday, November 9th from 12-3pm at the Best Western Midway Hotel. The vendors present will be: Trendsetters Boutique, 31 Bags, Lia Sophia, Norwex, Pampered Chef, Scentsy, It Works, Stella and Dot, Pigtail Princess, Origami Owl, and Essential Oils. There will be a silent auction and bake sale also. The event is free and open to the public and is kiddo and family friendly. There will be some Duhawk DM students and volunteers to provide some kids activities. This event supports Children's Miracle Network and the University of Iowa Children's Hospital.



Veterans Day Concert Tuesday, November 11, 7:30 p.m. Jansen Music Hall

Clarke University, 1550 Clarke Dr. Clarke's band, choir, and instrumental ensembles will lead an inspiring evening of music in honor of our local veterans. Admission is free. For more information, visit www.clarke.edu/artsatclarke.



Galena Winter Farmers Market 2nd Wednesday of each month Wednesday, November 12, 4-6 p.m. Lower Level, Galena Ctr. of the Arts 219 Summit St.

The Galena Winter Farmers Market and Craft Fair is entering its second year in the lower level of the Galena Center for the Arts (but is not affiliated with it) at 219 Summit St. the second Wednesday of each month November through April. Those specific dates are 11/12, 12/10, 1/14, 2/11, 3/11, and 4/8. It is from 4 - 6 p.m. Between 16 and 20 vendors at each market day selling everything from produce (lettuce greens, spinach, kale, radishes, beets, potatoes, garlic, onions, shallots, winter squash, and more), eggs, breads and other baked goods, lamb, hot meals to go, jams and jellies, crafts, jewelry, handmade greeting cards, Christmas ornaments, knitted winter accessories, herbal teas, gourmet coffee mixes, wellness product, organic milk soaps, and a lot more.



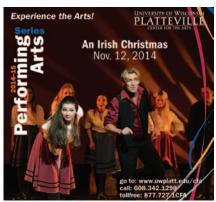
Van's Annual Fall Wine Tasting Wednesday, November 12, 5:30 - 8 p.m. Timmerman's Supper Club East Dubuque, IL

The much anticipated Van's Fall Wine Tasting returns once again to the friendly confines of Timmerman's Supper Club atop to bluffs of East Dubuque, IL on Wednesday, November 12, from 5:30 - 8 p.m. This season you will be able to sample over 80

delicious wines as well as 25+ premium stitches and whiskeys. And naturally, they're not inviting you to Timmmerman's without tempting you to take a sroll down Tommerman's famous hors d'oeuvres buffet. Yes, we said buffet.

Tickets are just \$20 in advance at Van's Liquor Store (just across the bridge in East Dubuque), Hospice or Timmerman's or get tickets for \$25 at the door. For an additional \$10 you can also taste 30 additional premium wines. You know... the expensive stuff! You can go home full of great wine and great food for \$20... on a Wednesday for goodness sake. What more do you want?

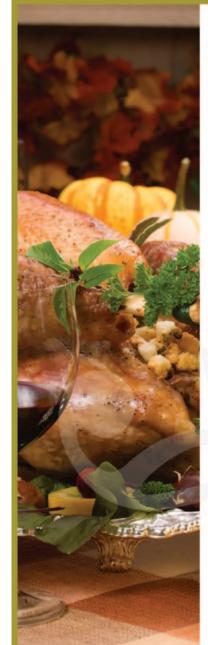
Okay, how about the ticket proceeds benefiting Hospice of Dubuque and the July 3rd Fireworks and Air Show on the River with Radio Dubuque. And hey, you get to keep your collector wine glass when you leave. For more information, call Van's at 815-747-3631 or e-mail jjansen@vansliquor.com. We'll see you there... and tell em' 365ink sent you!



An Irish Christmas Wednesday, November 12, 7 p.m. University of Wisc. Platteville Center for the Arts

An Irish Christmas brings just about everything to the table this year - joy, hope, laughter, friendship, celebration, of life through storytelling, music, song, and dance in a night that sparkles with life and a bit of 'magic!' Dancers dance through the generations over brooms, on half doors, around butter churns, into the world of mythology and out again. Songs spinning out of the mists and into the familiar Silent Night, Little Drummer Boy and Carol of the Bells, and superb music of the pipes, flutes, fiddles, button accordion and bodhráns are just the beginning of this great Irish night! You can be sure of a rip-roaring celebration of Christmas from the heart of glorious Ireland with a superb team of Irish traditional

THE THANKSGIVING TRADITION CONTINUES



THURSDAY, NOVEMBER 27, 2014

(Served with a House Salad or Butternut Squash Soup)

SLICED ROAST TURKEY BREAST \$18

SLICED HAM \$18

12 OUNCE Prime Rib* \$22

SALMON* \$26

PORTABELLA SPAGHETTI SQUASH \$20

PROSCIUTTO AND WILD MUSHROOM TORTELLINI \$21

KIDS TURKEY OR HAM \$8

DESSERT

A Slice of Pumpkin or Pecan Pie Included with Entrée

Coffee and Tea Included

Serving 11_{AM} - 3_{PM}, 5_{PM} - 8_{PM} Reservations Recommended

Will be serving Breakfast 7AM - 10AM

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs May Increase your Risk of Food Borne Illness.

Call 563-588-5595 for Reservations Today

CAROLINE'S

Morning, Noon and Night

HOTEL JULIEN DUBUQUE
200 Main Street,
Dubuque, IA
www.hoteljuliendubuque.com

tri-state events 365

musicians, dancers from the Kerry Dance Troupe led by Kevin Horton (Riverdance), the Kerry Records voice squad, and Irish actor Sheelagh Cullen. We will journey through Christmas in Ireland and celebrate the great tradition of butter making, chase the wren on St. Stephen's day, draw down the half door for spectacular dance, enjoy superb music-making, singing of Christmas carols and great storytelling in an unforgettable Irish night. Irish folk theatre at its best! Tickets Range from \$17 - \$34. Call 608.342.1298 or visit tickets.uwplatt.edu.



2014 Dock Dogs World Championships Nov 13-16 Five Flags Arena

Dockdogs is a dock jumping and dock diving sport for dogs. It is a fast growing and very popular sport in the United States and Canada which has been featured on ESPN and The Outdoor Channel. DockDogs is open to dogs of all sizes, breeds,

and the only age requirement is dogs must be 6 months old. The sport is comprised of the three disciplines. This event is free to attend. Visit FiveFlagsCenter.com for details and each day's hours.

Dr. Stan Nussbaum, Friendly Enemies

Thursday, November 13, 7:30 p.m. Jansen Music Hall,

Clarke University, 1550 Clarke Dr. Dr. Stan Nussbaum will present the Schemmel Endowed Lecture in Theology entitled Friendly Enemies: American Culture, Political Correctness, and Catholic Social Teaching. Nussbaum will examine the subtle and not so subtle ways that these three forces attempt to shape and define us. Nussbaum, author of American Cultural Baggage, is the staff missiologist at GMI (Global Mapping International) Research Services in Colorado Springs and an adjunct professor at Wheaton College. He earned his doctorate at the University of South Africa with research on five African indigenous churches in Lesotho, and taught at the University of Birmingham, England. Admission is free. For more information, visit www.clarke. edu/artsatclarke.

Dubuque's Got SistersFriday-Saturday, November 14-15

From 5:00 p.m. Friday to 6:00 p.m. Saturday, join Catholic Sisters for an inside look at religious life. Get to know the Dominican Sisters of Sinsinawa, Dubuque Franciscan Sisters, Sisters of Charity of the Blessed Virgin Mary, and Sisters of the Presentation of the Blessed Virgin Mary as you join them in prayer, conversation, and service to others. Local transportation is provided and there is no fee to attend. To register or find more information, contact Sister Kathy Carr, BVM, at (563) 588-2351 ext. 5133 or kcarr@bvmcong.org. Learn more about the work of Catholic Sisters in our community at www.facebook. com/catholicsisters.

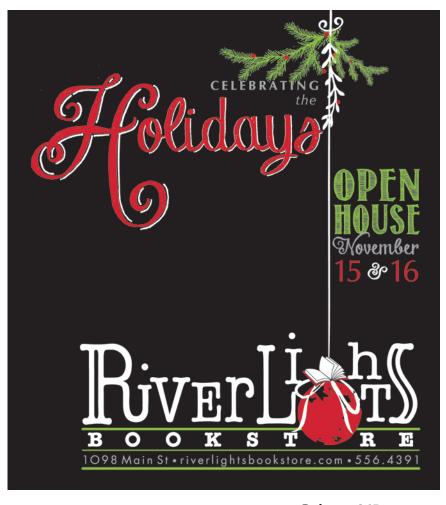
Festival of Trees Nov. 15th through Nov. 25th Ohnward Fine Arts Center 1215 E. Platt St., Maquoketa, IA

The Ohnward Fine Arts Center presents their Tenth Annual Festival of Trees. Last year, they had such a wonderful response to the festival with bidding on creative trees and beautiful wreaths, theatre entertainment, Santa, students



and adults singing, piano, violin and bell players, that they are adding even more activities to the Festival of Trees 2014! The proceeds will go to the Ohnward Fine Arts Center. Trees and wreaths will be featured at the Fine Arts Center November 15th through November 25th. The Center will be open Monday thru Friday 9 AM to 7 PM and Saturday and Sunday 1 PM to 7 PM. Also available again this year you can purchase a Holiday Family Gift Pass. This pass offers you four passes (tickets) to any of our 2014 Ohnward Fine Arts Center productions. Easy to use and you save money! Each Holiday Family Gift Pass is just \$80. Simply call 563-652-9815 between 9 AM and 1 PM or just stop into the Ohnward Fine Arts Center at 1215 E. Platt Street in Maquoketa to order yours today!





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Hawkeyes and Hearts Saturday, November 15th **Game Time: TBD** "The Whisky", University Ave.

Join us upstairs at The Whisky on University for Iowa Hawkeye Football in support of the American Heart Association. Ticket Donation is only \$20 per person. Live TV's cover all the action with food and beverages provided. Plus Ggme time raffles and door prizes. All proceeds go to support the American Heart Association, dedicated to building healthier lives, free of cardiovascular disease and stroke. Tickets available at The Whisky, 1064 University Ave., Dubuque, Iowa or call Robert Anglin, 563-581-1269.

Roshek Holiday Nonprofit Holiday Decoration and Silent Auction November 17 – December 5



This holiday season, the Roshek building will look a little different, and you'd better be ready to celebrate it in style! Dubuque Initiatives and the Roshek Building community invite nonprofit organizations to decorate a holiday wreath, tree, centerpiece or other festive item (don't worry, they've got outlets for your hundreds of lights!) to be auctioned off November 17 – December 5 during the Roshek Holiday Decoration Silent Auction. Bidding is open to the community during Roshek Building hours, and winners will be announced at the Holiday Nonprofit Night, starting at 4 p.m. on December 5 - but get there before bidding closes at 6. This is an opportunity for area nonprofits to gather with the Dubuque community to celebrate the holiday season and share their positive impact! Don't forget to check your favorite local nonprofits' websites to see if they're involved in the Roshek Holiday event, or to let them know how to get involved.

Kari McCann at kari@dbqfoundation.org or 563.588.2700, Cathy Lauer at clauer@ us.ibm.com or Pam Oster at pamo@ gronenproperties.com can be contacted with questions or concerns. Nonprofits can register by contacting Cathy or Pam, or by calling the Roshek Building office at 563.583.1470 no later than November 12.



Lorna Landvik Wednesday, November 19th, 6 p.m. **River Lights Bookstore**

No one steps up to life's banquet, holds out her tray, and orders, "Grief, please!" But as a child, Candy Pekkala was served a heaping helping of it. Every buffet line has a dessert section, however, and when a cousin calls with a Hollywood apartment to sublet, it seems as though Candy is finally offered something sweet. It's good-bye to Minnesota and hello to California, where a girl who has always lived by her wits has a real chance of making a living with them.

Herself a comic performer, Landvik taps her own adventurous past and Minnesota roots to conjure Candy's life in this strange new Technicolor home. Written with the light touch and quiet wisdom that have made her works so popular, this is classic Lorna Landvik — sometimes so funny, you'll cry; sometimes so sad, you might as well laugh; and always impossible to put down.

Lorna Landvik is the best-selling author of many novels including "Patty Jane's House of Curl," "Angry Housewives Eating Bon-Bons," "Oh My Stars," and most recently, "Mayor of the Universe." She has performed stand-up and improvisational comedy around the country and is also a public speaker, playwright, and actor, most recently seen in an allimprovised, one-woman show "Party in the Rec Room." River Lights Bookstore is excited to welcome Lorna for a reading / signing / stand-up comedy set on Wednesday, November 19, at 6 p.m.

Three months. A million dollars. One focus. Our members.

Let us sleuth your current finances for ways to save you money! From now until Oct. 31, participating members will share in the surplus—up to \$25,000! The more greenbacks saved, the more GreenBack shared! Score 10 bonus greenbacks for every friend or family member you persuade to move their loans to Dupaco! Dupaco benefits members in many unique ways, powering a greater positive impact.



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Savings Impact and GreenBack amounts will vary for individual circumstances and member participation. For details and scenarios, call or visit any Dupaco Community Credit Union branch or dupaco.com/GreenBack.









Dubuque Symphony Orchestra Classics 2: 88 Keys to the City Saturday, November 15, 7:30 p.m. Sunday, November 16, 2 p.m. **Five Flags Theater**

The Dubuque Symphony Orchestra presents works by Bartok, Liszt, Dvorak and Dubuque-native Zane Merritt. The Classics 2 concert, 88 Keys to the City, will feature guest artist pianist Alpin Hong. It will be held on Saturday, November 15 at 7:30 p.m. and Sunday, November 16 at 2:00pm at the Five Flags Theater; Maestro Intriligator will also present a free pre-concert lecture in the Five Flags Theater Sunday, November 16 at 1:00pm.



Alpin Hong is a native of Michigan and made his orchestral debut with the Kalamazoo Symphony at the age of ten. He makes his DSO debut with Liszt's explosive First Piano Concerto. He completed his Master's degree as a student of Jerome Lowenthal at The Juilliard School, and his teachers include Mark Richman and Emilio del Rosario.

Hong's whirlwind American tours and performances across the globe have earned him a reputation as a modern day Pied Piper. His combination of stunning technique, emotional range, and rare humor continues to bring audiences young and old to their feet. The New York Times lauded his "crystalline energy... clear and persuasive ideas...and remarkable breadth of coloration" and called him "a pianistic firebrand" in a review of his standing-room only New York recital debut at Carnegie Hall's Weill Recital Hall.

Hong completed performances in all fifty states with concerts in Anchor-

age and Fairbanks, Alaska in 2011. In August, he made his debut at Walt Disney Concert Hall in Los Angeles, performing Rachmaninoff's Rhapsody on a Theme of Paganini. Later that summer, the audience of Crested Butte, Colorado witnessed him in an unprecedented collaboration with multiple-Grammy-Award-winning bluegrass and folk rock legend John McEuen of the Nitty Gritty Dirt Band. In December 2011, Hong performed as a guest artist of the White House as part of the 2011 White House Holiday celebration. For more information about Alpin Hong: www. alpinhong.com.

Zane Merritt is a native of Dubuque, Iowa currently residing in Buffalo, New York. Merrit's new work is inspired by the spirit and people of our "Key City," Dubuque, Iowa. He refuses to accept a single label for himself, remaining active as a composer, performer, and improviser. As a composer, he attempts to



reconcile eclecticism with individuality, working towards a style uniquely his own. His recent musical activities include a July 2013 lecture recital in Nagoya, Japan, premiering the first movement of his "Sonata for guitar", and the February 2014 world premiere of "Burning City" for 8 players at the University at Buffalo as part of the ensemble Wooden Cities, a group he has played with since January of 2012. His past and present teachers include David Felder, Michael Schelle, James Aikman, Jaime Guiscafre, and Amy Dunker.

Individual tickets (\$15 - \$78) to this

concert are available at the Five Flags Center box office; open Monday - Friday, 10am - 5pm; at any Ticketmaster retail outlet; and online at www.dubuguesymphony.org. Discounted \$6 student tickets will be available in the theater lobby one hour prior to each performance.

Open rehearsal is scheduled for Friday, November 14 at the Five Flags Theater. Open rehearsals are free and open to the public. The symphony asks that everyone be in Five Flags Theater by 6:50pm so that rehearsal can

start promptly at 7:00pm. The audience will be invited to visit and enjoy snacks with the musicians at the rehearsal break scheduled at approximately 8:15pm.

Under the direction of Maestro William Intriligator, the Dubuque Symphony Orchestra creates exceptional live musical experiences that challenge and inspire audiences. Performances include classical, popular, opera and education concerts. It is the only professional orchestra in a 70 mile radius. For more information, visit www.dubuquesymphony.org.





The Price is Right Live Wednesday, November 19, 7:30 PM Five Flags Arena

The Price Is Right Live™ is the hit interactive stage show that gives contestants pulled right from the audience the chance to "Come On Down" to win appliances, vacations and even new cars by playing classic games from television's longest running and most popular game show. From Plinko™, to Cliffhangers™, to The Big Wheel™, and even the fabulous Showcase, all the favorite games are played just like the TV show.

Playing to near sold-out audiences for nearly nine years, the Price Is Right Live! has given away more than 10 million dollars in cash and prizes and sold more than 1.2 million tickets. Tickets range from \$29 - \$49 plus fees and all seats are reserved.



WANT TO PLAY? NO PURCHASE NECESSARY. Open to legal residents of 50 United States and Canada(excluding New York, Florida & Rhode Island, Quebec), 18 years or older. Ticket purchase will not increase your chances of being selected to play. To register for chance to be a contestant, visit registration area at or near the venue box office 3 hours prior to show time. For complete rules & regulations, including eligibility requirements, visit or call the Five Flags Box Office at 563-589-4258. To enter theater to watch show, a ticket purchase is required.



Artist Mark Beck Book Signing

Outside the Lines Art Gallery Saturday November 22, 3 - 6 p.m. Outside the Lines Art Gallery, Dubuque is proud to host a book signing and talk by local artist and author, Mary Beck on Saturday November 22nd, 2014 from 3-6PM at Outside the Lines Gallery, 409 Bluff Street, Dubuque, IA. Beck, a native of Dubuque, has self-published a collection of her photographs in a book entitled Areas of Pres-

day November 22nd, 2014 from 3-6PM at Outside the Lines Gallery, 409 Bluff Street, Dubuque, IA. Beck, a native of Dubuque, has self-published a collection of her photographs in a book entitled Areas of Preservation. The black & white photographic work was taken over the past 30 years and is a representation of the diversity of landscape in the United States. The book was laid out by local designer Peter Fraterdeus of Slow Print Press.

Timber City Holiday Showcase Saturday, November 22nd @ 7 PM Ohnward Fine Arts Center 1215 E. Platt St., Maquoketa, IA

A Timber City Holiday Showcase

This show is sure to put you in the holiday spirit! See many local Jackson County performers sing and dance to holiday songs. Some of these acts include The Golden Girls YMCA Dance Troupe, Angie Ruley, Brooke Byam and many others. Tickets are \$12 in advance and \$15 at the door. Students \$8/\$10. Call 563-652-9815 or visit www.ohnwardfineartscenter.com.

42nd Annual Thanksgiving Day Turkey Trot Thursday, November 27, 9 a.m. Wahlert Catholic High School

The 42nd annual race begins with two routes – a five mile and a two and a half mile. Participants are invited to run or walk. A frozen turkey will be awarded to the first place finisher in each age division. Registration is \$10. For more information, visit www.holyfamilydbq.org/wchs/turkey-trot.



tri-state events



Miracle on 34th Street November 21-23 & 28-30 **Grand Opera House**

The Grand Opera House presents the play Miracle on 34th Street, adapted by Mountain Community Theater. Kris Kringle, an old man in a retirement home, who gets a job working as Santa for Macy's and unleashes waves of good will with Macy's customers and the commercial world of New York City by referring parents to other stores to find exactly the toy their child has asked for. Seen as deluded and dangerous by Macy's vocational counselor who plots to have Kris shanghaied to Bellevue Psychiatric Hospital, Kris ends up in a court competency hearing. Especially at stake is one little girl's belief in Santa. In a dramatic decision, the court confirms Kris as the true Santa, allowing Susan and countless other children to experience the joy of childhood fantasy. The Santa Cruz Sentinel writes: "This is a tale that

we want to believe in, that creates a world we seem to desperately desire, free of the blatant commercialism that surrounds us, where love and decency and generosity of spirit are their own rewards. What we want Christmas to be all about, really."

The play is directed by Ryan Decker and features a talented local cast with costumes by Michelle Blanchard, properties by Lynda Mackie, and sets and lighting by Tracey Richardson.

Tickets are \$20 adult advanced, \$22 day of show, and \$12 Under 21. Tickets can be purchased through the box office at 135 W. 8th Street, Dubuque, or by calling 563-588-1305, online at www.thegrandoperahouse.com. Performances are Fridays, Saturdays, and Sundays, November 21-23 and November 28-30. Friday/ Saturday shows are at 7:30 PM; Sunday shows are at 2 PM.

Santa and Mrs. Claus will be greeting patrons an hour before each performance, Free popcorn will be offered in exchange for donations of new, unwrapped toys to the Grand Opera House's Toys for Tots bin.

Performances and free parking are sponsored by McCoy Group, Mel's Carpet Outlet, Cottingham & Butler and Fuerste Eye Clinic. For more information, go to www. the grandoperahouse.com or call the box office, 563-588-1305.



Sesame Street Live Let's Dance

Tuesday, November 25, 6:30 p.m. Wednesday, November 26 3 p.m. & 6:30 p.m. **Five Flags Arena**

Rap, tap, clap and flap with furry, feathered friends in Dubuque! Elmo's got the moves. Have you got the moves? Families in Dubuque are invited to get up and get moving with Elmo, Abby Cadabby and everyone's favorite Sesame Street friends in Sesame Street Live "Let's Dance!"

Hosted by two live performers, Sesame Street Live "Let's Dance!" offers an up-close, interactive experience that includes dance parties. Elmo uses his imagination to 'Do the Robot,' Cookie teaches all 'feets' to dance, and Ernie shares the fun of dance with the Sesame Street favorite "Shake Your Head One Time." Favorite friends join the audience on the floor - dancing with fans, not just for them. It's Sesame Street Live

like you've never experienced it before!

Like television's Sesame Street, each Sesame Street Live production features timeless tunes and lessons for all ages. The universal appeal

of each Broadway-quality musical production continues long after preschool. Adults will appreciate the professional staging, cleverly written script, and music they'll recognize and enjoy sharing with children.

In addition to VIP seating, the Sunny Seat package features a pre-show family photo opportunity and Meet & Greet with Elmo and another Sesame Street Live character. The photo session starts 90 minutes before show-time and lasts 20 minutes. Latecomers may miss the family photo opportunity with Elmo. Bring your own camera and meeting location will be labeled at venue.

Ticket prices are as follows: Sunny Seats: \$55, Golden Circle: \$30, Reserved Seats: \$25, \$15. Tickets prices do not include facility feels. Tickets are available at the Five Flags Box Office, Monday - Friday, 10 a.m. - 5 p.m., online at www.ticketmaster.com, at all Ticketmaster outlets, or by calling Ticketmaster at 1-800-745-3000.

Carrie Newcomer Friday, November 14, 7:30 p.m. John and Alice Butler Hall, Heritage Center, Univ. of DBQ

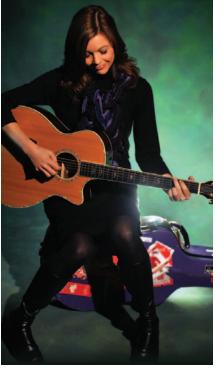
Heritage Center, the University of Dubuque's performing arts, worship, and campus center, will host folk singer/ songwriter-guitarist Carrie Newcomer on Friday, November 14 at 7:30 p.m. Carrie marks her UD debut with piano accompaniment by Gary Walters, and a special guest appearance by the UD Gospel Choir. The performance is part of a week-long artist residency at UD for the performer, during which she will participate in worship services, hold public workshops, and work with student writers, actors, and musicians.

Carrie Newcomer has been described as "a soaring songstress" by Billboard, a "prairie mystic" by the Boston Globe, and Rolling

Stone wrote that she "asks all the right questions." One of the definitive voices of the heartland and progressive spirituality, Newcomer has attracted a devoted following with her warm voice, exquisite melodies, and an irreverent yet spiritual view of the world. Newcomer's songs are based in the ordinary, and infused with images from the natural world.

Tickets for Carrie Newcomer's Friday evening performance are \$15-\$19 for adults and \$9 for students and can be purchased online at www.dbg.edu/heritagecenter; in-person at Farber Box Office, open Monday through Friday from 12:00 noon to 5:30 p.m. at Heritage Center, University of Dubuque, 2255 Bennett Street; or by phone at 563.585.SHOW(7469).

As artist-in-residence at the University of Dubuque leading up to her performance, several activities will be open to the



public, including:

Tuesday, November 11, 7 p.m.

"Our Lives as Sacred Story: A Creative Exploration of the Heart and Spirit of Our Experience"

Shalom Spirituality Center, 1001 Davis Street, Dubuque.

Wednesday, November 12, 7:30 p.m.

Carrie Newcomer will make a special guest appearance as part of the UD Gospel Choir

Blades Chapel, University of Dubuque

Thursday, November 13, 7: p.m.

Children of Abraham presents Carrie Newcomer's "Interfaith Conversations: Values of the Heart" where Carrie will share stories of her experiences and travels with a discussion moderated by UD Professor Alan Garfield. Hadley Auditorium, Dunlap Technology Center, University of Dubuque



Reflections in the Park Opens Thursday, Nov. 27, 5-10 p.m. Louis Murphy Park, Dubuque

Hillcrest Family Services' annual lights festival celebrates their 20th anniversary. Visitors will see many new displays and have the option to participate in the featured "Memory Lane," an opportunity to remember your loved one(s) in a special way at Reflections in the Park. Admission is \$10 per vehicle at the gate; discounted tickets are available for \$8 at all DB&T Dubuque/East Dubuque banking centers and all Hillcrest Family Services locations. Santa Claus will visit on Mondays from 5:00-8:00 p.m. during December. For more information, visit www.hillcrest-fs.org.



Cable Car Square Christmas Candlewalk Friday, November 28, 5-8 p.m. Cable Car Sqaure, 4th & Bluff St.

Join the fun in Cable Car Square on Friday, November 28 at 5 pm. to kick-off the holiday season as only Dubuquers can! Hundreds of luminaries will line Bluff & 4th Streets lighting the way as families gather at the foot of the famed Fenelon Place Elevator waiting for the Jolly 'ol Elf himself along with the Missus to ride the last cable car trip of the year! Throngs of people will gather, singing songs accompanied by KAT-FM. This is an amazing event for kids of all ages. You'll experience the holidays in a lovely way alongside the best citizens in the country! Make your way downtown on Friday, come a little early & do a little shopping!! See you on Cable Car Square!

A Branson Classic Country Christmas Saturday, November 29, 7 p.m. Ohnward Fine Arts Center 1215 E. Platt St., Maquoketa, IA Direct from BRANSON the OZARK JUBILEE

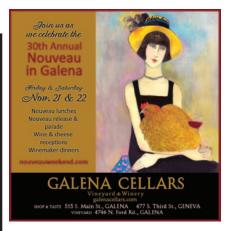


features an all star cast of Branson's top entertainers. This year the Ozark Jubilee presents the BRANSON Classic Country Christmas!! This dynamic show salutes the music of the great LEGENDS OF COUNTRY MUSIC in the first half of the show. The entire second half of our show is a total variety of Christmas music. From traditional standards you'll remember such as Silent Night, White Christmas and many more to some more contemporary Christmas selections. We will share with you the TRUE meaning of Christmas with music, comedy and message to provide an evening of entertainment that will touch your heart. Tickets are \$22 in advance and \$25 at the door, Students \$13/\$15. Call 563-652-9815 or visit www.ohnwardfineartscenter.com.



Oak Ridge Boys Saturday, November 29, 7:30 p.m. Five Flags Arena

Its two huge Oak Ridge Boys shows in one magical evening! The Oak Ridge Boys Hits PLUS Christmas Show. The Oak Ridge Boys kick off this huge show with over 40 years of award winning music. The hits are endless, but they will be packed in! Including "Elvira" and "Bobbie Sue" along with your other favorites! Then, after a short intermission, the stage is transformed and it's Christmas! The trees are decorated, the snow is falling and the Oak Ridge Boys treat you to Christmas favorites as only they can. From rollicking Santa songs to heartfelt standards, this show is a family favorite! Tickets prices are \$51, \$41, \$31, and \$21 plus possible fees. Tickets are available at the Five Flags Box Office, Monday - Friday, 10 a.m. - 5 p.m., online at www.ticketmaster.com, at all Ticketmaster outlets, or by calling Ticketmaster at 1-800-745-3000.



30th Annual Galena Nouveau Wine Weekend Friday, Nov. 21- Saturday, Nov. 22 Preview at Galena Cellars Winery & Tasting Room, Geneva, IL 477 S. 3rd St., Historic Dodson Place Thursday, November 20

Celebrate the new vintage with wineinspired lunches, dinners and tastings in Galena, Illinois November 21-22!

The 30th Annual Galena Nouveau Weekend starts at noon on Friday with the official release of the wine. Many area restaurants offer traditional French peasant stew made with Nouveau wine. At 2:30 pm, Galena Cellars Vineyard & Winery delivers their Nouveau wine via horsedrawn wagon delivery to downtown businesses and are joined by a parade of revelers. Galena comes alive with a multitude of offerings: vineyard tours, wine dinners, wine tasting, lodging, shopping and spa specials throughout the beautiful, relaxing corner of northwestern Illinois.



"Le Beaujolais nouveau est arrivé!" Simply translated, "Wine lovers: get ready, get set, go!" The third Thursday of November marks the annual release of Beaujolais Nouveau and the opportunity to be among the first to sample the new, shortly fermented wine, previewing the current year's fall harvest

In France, this tradition began well over

a century ago. In Galena, Illinois, it kicked off at the hands of Galena Cellars Vineyard & Winery in 1985. Today, it's grown to be a full-blown community celebration inviting epicureans of all levels to enjoy all things wine.



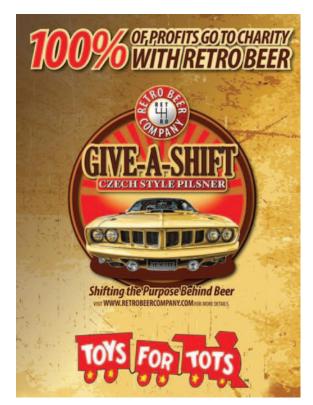
The weekend officially kicks off at noon on Friday, November 21 as the Nouveau is officially released with a toast. Many area restaurants celebrate by offering traditional French stew and wine-inspired lunches. At 2:30 pm, the familiar "clip clop" of horse hooves will be heard throughout Galena's downtown. On board the horse-drawn wagons sporting revelers is a celebrated guest that will have the entire town in merriment all weekend—Galena Cellars' 2014 Nouveau wine. The specially commissioned Nouveau wine label and collector's poster by artist Beth Bird will also be unveiled.

Local restaurants continue the celebration with live music, wine tasting, dinner specials and receptions. Throughout the weekend, wine lovers can also enjoy vineyard tours (Galena boasts three area vineyards), winemaker dinners, wine-inspired pampering such as spa and shopping specials and lodging packages.



Raise your glass, and let the adventure begin!

For information on Galena and the surrounding area, please go to VisitGalena. org or Galena.org. Nouveau Weekend happenings continually updated at www. nouveauweekend.com.



Retro Beer Company

Shifting the Purpose Behond Beer

by Bryce Parks

In July, a friend brought a six pack of Give-A-Shift beer to the front porch. He said he got it because he liked the car on the box. I had no idea at the time of the significance of the brand and what it meant by me drinking it. I later looked up the beer online and noticed all of these Dubuque area venues listed as partners. Needless to say I was perplexed. But I read about the company's mission and instantly thought, "What a cool idea." And then life catches up with you and my plans to track this story down get sidelined.

Fast forward a few months. Toys For Tots season is approaching, and I get a call from Derek Matthews from Matthews Distributing in Dubuque. They've got an interesting beer called Give-A-Shift from Retro Beer Company he wants to talk about with me. I took the karmic hint. I'm supposed to know about this. It turns out, much to my delight, that the gentlemen behind Retro Beer Company wanted to donate their fourth quarter profits to Toys For Tots. Not Toys For Tots "America", but specifically Toys For Tots in Dubuque. All of it. It's time I get the scoop. I thought you'd like to hear about it, too.

Like most great ideas, it was sitting around drinking beer that Midwesterners / Philanthropists / Beer Lovers, Tom Stack, Tim Brunke, and Ray Roman decided making beer and giving the profits to charity would be a great idea. Unlike many great beer-induced ideas, they actually made it happen.

"We've had long careers in high tech industries," shares Tom Stack, one of the three managing partners of Retro Beer

Company. "We're business guys working a lot in distribution supply chain and retail sales in mobile devices. We did a lot of fundraising over the years through our businesses for large corporate giving when it goes to a big national charitable group, and it was unclear exactly what our money was doing or where it was going. We wanted to see tangible, local impact from the giving we were doing."

"We're friends. We love beer. We love spending time together. So, with that in mind and with the boom of craft beer popularity, what we did was start looking at the craft beer industry from a business perspective. We don't brew, but we know business models. Was there one that would allow us really low overhead to launch a craft beer company? Something local. We're from the Chicago area, but we're midwest guys. Once we found we could make the model work and found breweries interested in making it happen, we decided to make it happen."

"Our model is simple. The distributor and retailers can make all the profits they always do. What we're gonna do is keep our overhead low to maximize our profit for charity. We put our own money into this. It wasn't a ton. Our brewing partner actually runs the operation side of it so we don't even have to have an operation presence. The goal is to drive volume. The more beer we sell, the more money goes to the bottom line.

"We noted a lot of capacity in the industry to brew. We found we could get a pretty good price and have some competitive advantage where we wouldn't have to overpay for beer in order to drive more profit to charity."

There was one important ingredient left: great beer.

"Our whole thing was finding a high quality craft beer. We went to a number of breweries and settled on Minhas in Monroe, Wisconsin. One, they wanted to partner, and two, that had really good beer! They have four beers we'd be very interested in over time. We also liked that they did a lot of exportation into Canada and elsewhere so the beers we select would not be sold in local markets under any other name.



Managing Partners, Tom Stack, Ray Roman and Tim Brunke



"We tasted a lot of beer," said Tim Brunke, another managing partner. "It was fun. When we had our favorites, we made our selection based on our target demographic. Give-A-Shift is a session beer: the kind of pilsner you can stick with all night. It's great ice cold, crisp, and clear."

"With Matthews Distributing, our initial goal after the June launch with Relay For Life in Dubuque as the charitable partner, suggested by a contact at Hy-Vee, was to do a lot of tastings, and they were all very favorable. For us, is was finding a beer that both males and females would like. Volume is key to fundraising. So, a good, accessible beer is important to the model."

While the beer-cause marketing concept is new to the Matthews Distributing guys (and the world), they were very enthusiastic about the idea and have been extremely energetic in brainstorming creative ideas for getting the Give-A-Shift brand out there for people to discover and infuse into their holiday celebrations.

So, how exactly did guys from the Chicago area, brewing beer in Monroe, Wisconsin, end up marketing their beer in Dubuque? Did I mention that until this month, the only place on earth you could get Give-A-Shift beer was Dubuque

"The beer-cause concept was born in Dubuque, Iowa," offered Brunke.

It was a mix of relationships, opportunities, and, of course, one heck of a strong beer drinking market that led the Retro Beer guys to launch their dream here in Dubuque. Partnered with Matthews Distributing, who you'd best know for brands like Miller and Guinness locally, they set in motion a social media and ground campaign to spread the word.

"The marketing push for us is a lot of social media and grassroots and support from retailers and distributors to support the mission," explains Tom Stack. "We're getting more complimentary promotion than other beers would normally get because of the cause-marketing of the company."

The first thing I wondered in our interview was how successful would the company have to get before they could start making charitable donations? Unlike other breweries who may give a portion of profits to charity, Retro gives



everything to charity. And it wasn't about paying the bills and seeing what's left at the end. The charitable aspect is carefully worked into the business model. No matter how much beer they sell, you can basically count on \$2 from every case sold going directly to charity.

For the first three months of starting from nothing, that still meant a \$1,500 check for Really For Life in Dubuque. Keep in mind, this was all just an idea in March 2013, and their first bottle of beer rolled out of the brewer this June. Hopefully, with a little help from stories like this one and coverage from other local media, the check for Toys For Tots will be much bigger.

That's where you come in!

You drink beer, right? Perfect! This is going to work out great.

Next time you are at Hy-Vee or at your favorite local pub, ask if they have Give-A-Shift. Every time you enjoy one, that's money for Dubuque Toys For Tots.

Hosting a holiday party for friends or the

office? Offer Give-A-Shift as one of your beverage options.

They have a great social media campaign built on the CHIVE.com model; they encourage you to host "Shifter Parties." You can download posters and promotional materials from their website, Retro Beer Company. com, and encourage you to post photos from your event that just so happens to be raising money for charity because of the beer you are serving to their social media sites.

We also sampled Give-A-Shift at the Family Beer Fall Beer tasting on the day this issue hit the streets. All proceeds from that event also support your local Toys For Tots (how convenient?) So, you can get your Retro Beer in Illinois now, and soon, it will be appearing in other communities like Rockford, IL where it will then begin to benefit local charities in that region.

"As soon as we can get some more breweries going and launch into six barrel kegs and launch that second beer we're ready to go with which is a Belgian ale called 'For-The-Record: A Whole New Spin On Beer'. We



have four ideas for beers, progressing into heavier stouts as we go."



Looking at national trends, the guys saw four major threads of charitable giving that they wanted to focus on. Each quarter, in each community they service as they grow, they will support a local charity that fits within one of those four threads which will rotate throughout the year. The first quarter is environmental concerns, second quarter is always related to Veterans, third quarter is cancer related charities, and fourth quarter will always focus on the needs of children.

So what's in it for these guys?

Tom summed it up: "I'm 56. It isn't about the money for me. I've got what I need, but I got out of my day job today and drove out here, knowing what I was doing and why I was doing it with a smile on my face."

Learn more about the mission online at www.RetroBeerCompany.com. And for the sake of the kids, drink a few beers this holiday season. I also welcome e-mails directly to me (bryce@dubuque365.com) with questions about incorporating Toys For Tots and Give-A-Shift into your planned holiday festivities. We'd love to have your support. Cheers to that!







Jubeck New World Brewing

By Mike Ironside

"Members got us open. People coming in just buying beer is what's going to keep us open," says Jay Jubeck, co-owner and namesake of Dubuque's first "nano" brewery, Jubeck New World Brewing. It's an important point. Because Jubeck and his partner Dan Caraway used a fundraising plan based on the CSA (Community Supported Agriculture) model to raise funds to start their CSB (Community Supported Brewery), some people might mistakenly think they are not welcome to stop in and try the beer at the brewery's tasting room. They couldn't be further from the truth.

While members who invested in the brewery's 2013 Kickstarter fundraising program do receive certain benefits, depending on what level of membership they chose, they are not the only ones who can enjoy Jubeck New World beers. Anyone (provided they are of legal drinking age) can stop in on the Thursday and Friday evenings (from 4 to 11 p.m.) the brewery tasting room is open to sample any of the fine brews that happen to be on the menu.

Using the Kickstarter crowd-funding platform as a means to raise startup funds last year, the CSB not only met but exceeded their fundraising goal with the help of 175 investors from the Dubuque community. With financial backing in place and plenty of beer-loving supporters anxiously awaiting their opening, Jubeck and Caraway set about finding a space, completing the buildout, gathering equipment, and working through the necessary permits, insurance, etc. in order begin actually brewing beer.

While all of that might have taken longer than they expected, members, investors, and other craft beer lovers were thrilled when Jubeck New World Brewing opened this July at

115 West 11th Street (between Main and Iowa Streets). That first week was intended to be a "soft opening" for member investors but in the age of social media, it didn't take long for word to spread quickly. And that was before they even had a sign out front.

"All in all, it's been good," reports Caraway. "It's exceeded my expectations, just from word of mouth." "We definitely had a lot of people come in that just heard about it from others," adds Jubeck.



In fact, in the few months since they've been open, the Thursday and Friday evenings have become guite popular with both members and non-member craft beer lovers alike gathering to sample the latest brew or taste the nuances of the latest batch of a more regular offering. Jubeck and Caraway have already had to brew multiple batches of some of the brewery's more popular styles.

Though both experienced home brewers, the Jubeck and Caraway continue to adapt their recipes and techniques to the larger batches they are now able to brew using the brewery's equipment. Still, their output is tiny compared to the large American breweries or even most of the craft brewery labels we see in stores and bars. Brewing on such a small scale allows them to experiment with subtle tweaks and changes that can affect the results. Unlike major label American lagers, which are unfailingly consistent, Jubeck notes that each batch of their beer is unique "like a snowflake."

Taken too far, that could be a bad thing but with a decade or more of expansion in the interest of craft beers, beer lovers are not only comfortable with novelty and subtle differences but they seek it out. In any case, visitors to the brewery seem to like the beer.

"Maybe Midwesterners are too polite but everything I've heard has been very positive," admits Caraway. "Good comments on the beer. Not every beer is every person's

cup of tea but I think in general the beers are turning out good to our great joy because we're new to this system and figuring out how to brew on a larger scale."

With help from local craftsmen, Jubeck and Caraway did much of the work in finishing the space and building the brewing system, in some cases repurposing equipment not originally made for brewing. Brews are aged in the brewery cellar until ready (for any particular style) and then chilled in the cellar cold room where they can be tapped to pour upstairs in the main floor tasting room.

"I think as far as how our system is working and how the brewing system itself is (working), we're just tickled how it's all coming out," relates Caraway. "I think we both made decent beers as home brewers but what we're doing here is definitely a step up than what either of us was doing. We have better control. We're filtering our water. We have a lot better temperature control during our brewing process. We have a better cooler



and chiller so we can get things cooled down guicker. We just have better equipment and we're able to use that. It's made a big difference. The beer that I've brewed here, I can't make at home."

Visitors to the tasting room can not only taste a variety of beers brewed on site but can see the brewing equipment used in an area directly adjacent to the bar. (Is that local enough for you?)

The brewery offers a half-dozen or so different varieties, depending on what's available at the time. They usually offer four or five of Jubeck's "star" brews - Apricot IPA (India Pale Ale), Lavender Honey-Wheat, Iowa St. Pale, Warrior Stout – and a rotating cast of extras in a variety of styles. That constant variety makes the tasting experience more interesting and unique on multiple visits. But even the regular offerings will present subtle changes from one batch to the next, depending on available ingredients or a tweak to the recipe - something Jubeck and Caraway might try just for fun. Even if you've visited before and think you've tried it all, you probably haven't.

"Things are going to be changing all the time, especially seasonally," notes Jubeck. "We're going to brew seasonally and we have to because we're kind of doing everything based on ambient temperatures in the basement. It is a nice, traditional cellar but it is going to fluctuate a little bit season to season."

In a way, Jubeck is brewing in a more traditional method, brewing seasonal beers based on the natural seasonal changes in the climate and the availability of certain ingredients. While the larger breweries can brew any kind of beer any time of year using modern climate control technologies, traditional seasonal beers developed because of limitations in environmental controls.

"To me, that's one of the fun and challenging things about it. That's what makes it a craft," says Jubeck. "You take what you have and the conditions of the season and brew what you can."

Even with the cool summer, the brewery basement was too warm to brew Jubeck's California Lager, an Anchor Steam-style lager that requires a cool fermentation. With cool fall weather, the California Lager should be available in about a month.



Other styles that are on the way include the return of the Double IPA, which proved popular in its first batch this fall and should be available in a week or two, and a special winter version of the Warrior Stout. Jubeck says that for this batch, they bumped up the malt, added molasses, and will age it with oak chips. A real "winter warmer" with an ABV (alcohol by volume) near 9 percent, it should be available in early December.

As if the beers themselves are not enough incentive to visit the brewery, the tasting room itself is worth the trip. Inhabiting the space that was once the Oriental Market next to Asian Gourmet, visitors might not recognize the rehabbed space. Exposed brick walls lead up to tin ceilings revealed above the old dropped acoustical tile ceiling. Building owner Ken Lin refinished the maple floors that were found underneath the tile floor, using maple flooring from the Millwork District provided by Gronen Restoration to fill in missing or damaged sections.

The bar and standing tables are all made from recycled wood from the CARADCO building and were constructed by woodworker and fellow home-brewer Jeremy Rudd. The foot rail and table legs are recycled from cast iron steam pipes from the original heating system of the building. Add the soft, warm glow of some hanging Edison lights, some classic vinyl playing on the vintage stereo system and a couple dozen craft beer loving people and you've got a cozy, friendly tasting room experience.

Hungry? You're in luck. In recent weeks, The Food Store, which is located right around the corner on lowa Street, has been staying open until 9 p.m. on nights the brewery is open, offering a menu of tasty appetizers. Just call in your order and they'll whip it up fresh and deliver it directly to the brewery. Jubeck reports that L.May Eatery, just around the corner on Main Street will also deliver.



The regular Thursday and Friday evenings have become so popular, in fact, (and regular patrons keep asking) that the brewery will be adding Saturday hours (4-11 p.m.) beginning the last weekend in November.

Another addition that might be of interest to those who missed out on the opportunity to purchase one of the membership packages during the Kickstarter fundraising is a new membership opportunity. Similar to the Social Membership (4 pints/month,

consumed on site) this new membership would include a single growler of beer each month. Currently, Full Membership grants the member one growler per week, with a Half Membership at two growlers per month. The new, as of yet unnamed one-growler-a-month membership would cost \$200 and should be available in time for holiday gift giving.

The additions seem to be a natural growth of the business as the brewing partners find their footing in the unique niche market. The partnership seems a natural one for Jubeck and Caraway, who also happen to be two-thirds of rockabilly band The Fast Clydes. As a home brewer, Jubeck urged Caraway to explore his long-held interest in home brewing, suggesting he visit the Brewhaus on Bluff Street for equipment and brewing supplies to get started.

"I started brewing and just jumped in with both feet," said Caraway. He joined the local brew club the SOBs (Society of Brewers) and found others who shared his interest.



As friends and band mates, Jubeck shared his idea for a brewery with Caraway who agreed to help with some of the work to pull the idea together. Little by little, it seemed they were both working in the same direction and decided they should maybe just be partners in the endeavor.

"I was originally just going to help him out and we spent a lot of time together and talked about it and we found out we had a similar vision," recalls Caraway, "and Jay didn't have as much time as he thought it was going to take. The further we got into it, the more it seemed like a good fit."

Besides being friends, the two seem to make good partners in the endeavor, with each bringing particular talents and interests to the table

"I really like the Old World styles and sort of the traditional styles," notes Caraway.

"Maybe some aren't quite as exciting but I really like just solid, maybe boring beer and I'm maybe more interested in working on it that way. Jay, he's maybe more of the artist. He likes to try different things – you know, the Lavender Honey Wheat thing – he was drinking tea and thought, 'Oh, this could be a good beer.' It's funny, our brewing styles are really different, too. I tend to want to measure everything exactly and really keep track of things and Jay's kind of, 'Let's throw



a little of this in,' and he has a great knack for it. He does a really good job at that. I know people who do that and it turns into a really big mess, it's over the top. He has a really good sense of what's appropriate.



He's definitely more creative, risk-taking and exploring than I am. So I think it's a good balance, in lot of ways."

Because the brewery has taken so much of their time in recent months, The Fast Clydes band has been put on the back burner while the business gets up and running. Caraway assures fans that while the band might not be playing as much, it will continue as the three members all get along well and have fun playing together. Look for more good things to come from both the band and Jubeck New World Brewing. Cheers!







Enjoy an awesome food menu to go along with Jubeck's craft brews with options that can be vegetarian, vegan, or gluten-free.

- Tandoori Chicken Wings
- Thai Lettuce Wraps
- Parmesan Garlic Fries
- Legendary Veggie Eggrolls
- Indian Vegetable Pakoras

Availalable Thursdays and Fridays, 4-10 PM PLACE YOUR ORDER AHEAD OF TIME, AND WE'LL DELIVER TO YOUR TABLE AT JUBECK'S!







LOCAL LIVE MUSIC



Dead Larry The Lift, Friday, Nov 7, 9 PM

Dead Larry, a delightful blend of high energy rock, dance and funk offers a look into the new generation of musicians and fans. Originally from Iowa City, IA the entire band relocated to Minneapolis, MN in Oct 2011. Dead Larry spreads a positive message to bring out a renewed feeling of passion and hope for anyone who listens. A group of 4 guys in their twenties, Dead Larry loves to party and encourages the crowd to get up and moving. With a vast range of influences it's hard to pin down the sound, but comparisons have been made to Modest Mouse, The Talking Heads, Led Zeppelin and Pink Floyd. Dead Larry encourages a community of friends and family (known as "The Family of Funky Friends") that continues to support and grow with Dead Larry throughout their adventures. Touring relentlessly across the country, Dead Larry is a force to be reckoned with."

Mike Munson, Jack Klatt Eronel, Friday, Nov. 7, 9 PM

Minnesota-based bluesman Mike Munson fills the stage with a fluid combination of skilled finger picking and masterful slide guitar influenced by the likes of John Lee Hooker and Mississippi John Hurt, with songs that tell raw



stories of work, travel and loss. Traveling along down from Minnesota for the night is Jack Klatt, a self-taught musician and lyricist with eyes and ears wide open, always eager to soak up songs and stories to share with his boisterous finger-picking style and whiskey worn troubadour voice in countless barrooms, cafes, living rooms, theaters and street corners all over the world. Come catch these two treasures for free the night of Friday November 7 at 9PM.



The Midwestern Charm, Maxwell Hughes (ex-Lumineers) Eronel, Saturday, Nov. 8, 9 PM

Milwaukee, Wisconsin four-piece The Midwestern Charm are on the cusp of releasing their second full-length, "Growing Pains", but don't let the name fool you. This is a band that has already come into it's own with a layered, rhythmic, energetic pop/rock sound that they've expertly honed over the last 5 years. Starting the night off, though, will be former Lumineers

guitarist Maxwell Hughes. The genuine article, a true to form prodigy and virtuoso, Maxwell is a highly accomplished songwriter and musician whose talent and charisma has captured audiences with his unique sound, irresistible beats, and entertaining presentation.



The Goddamns

Eronel, Thurs. Nov. 13, 10PM When Wisconsin duo The Goddamns get called abrasive and brash, they own it. They mash blues, rock, punk and country into one big dirty pile of snotty noise rock. Fuzz driven grooves and angry slide guitar that veers the guitar and drum sound of bands like the Black Keys, Left Lane Cruiser, the White stripes and the Black Diamond Heavies just over the double yellow center line. Come down and check them out for free the night of November 13.

Hangdog Hearts, Chris Darby

Eronel, Friday, Nov. 14, 10PM
The Hangdog Hearts, the project of Indiana musician Austin
Sterling, is not your usual blues-based one-man-band, but rather aggressive folk music with overtones of signifying gospel and jangle pop, with philosophical and theological thought dripping it's way out of Stirling in his music and lyrics. Opener Chris



Darby is a folk musician whose true home is anywhere his music takes him. Though his singing sometimes reaches the ferocious roar of a territorial lion and other times sinks to the gentle whisper of a wise sage, his vocal style embodies a rare emotional honesty which captures the full range and depth of his life experience.



Midwest Rhythm and Brews Presents: The O' My's + Saba The Lift, Fri Nov 14, 9 PM, \$7

The O'My's are the new sound of Chicago Soul. Rising stars in the midst of a Chicago music and cultural renaissance, The O'My's have recorded and shared stages with Chance the Rapper, Wyclef Jean, ZZ Ward, Ab Soul, Twista, NoName Gypsy, Mick Jenkins, Save Money, Yo Yo Ma, and Kids These Days. A multi instrument and multi-ethnic crew, The O'My's are led by co-founders and songwriters, singer/ guitarist Maceo Haymes and keyboardist Nick Hennessey. The crew's rhythm section is comprised of bassist Boyang

Matsapola and drur ron Golden. Erick sax, William Miller o and J.P. Floyd (forme These Days) on trom plete the horn section cago natives, The O'I captures the tremen pain, warmth and found in the city's stre My's and Saba will be and fourth artists in joint promotion with "Midwest Rhythm a: They will be featu beers and bands f distributed by 7G. I



Fly Paper The Lift, Sat., Nov.

With soulful vocals, f gant guitars, and a h rhythm section, Fly F fail to amaze and insp throughout the country original songs. Micael often compared to th Apple and Norah Jones playing carries on the t Jimi Hendrix, David G Jimmy Page. The four fuses elements of rocl blues into an unforget cal experience. With ca command of their in and a powerful stage Fly Paper will be remer after the stage lights g



SHOWS @ THE LIFT

FRIDAY, NOVEMBER 7 Dead Larry

FRIDAY, NOVEMBER 14 Midwest Rhythm and Brews: The O'My's and SABA

SATURDAY, NOVEMBER 15 Fly Paper

FRIDAY, NOVEMBER 28 David Zollo and the Body Electric

\$2 Whiskey Mixers Happy Hour 3-6 PM: \$1 off tap beer 180 Main St If /TheLiftDubugue

nmer Bar-Mateo on n trumpet, rly of Kids bone comn. All Chi-My's sound dous love. bitter cold eets. The O' e the third Eronel, Sat., Nov. 15, 10PM the Lift's 7G entitled

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Gypsy Lumberjacks

With a sound consisting of a mix of World Beat, Flamenco, Caribbean, Gypsy Jazz, and Bluegrass, Gypsy Lumberjacks cover a wide range of styles. Mining similar territory as the Dave Matthews Band or Cross Canadian Ragweed, the sixpiece band layer pleasant sounding vocal harmonies over top of sparse instrumentals that add up to one big jam set firmly in motion. They'll be at Eronel on Saturday, November 15 for a free show starting at 10:00 with music all night.



Suzanne Vega UWP CFA, Platteville

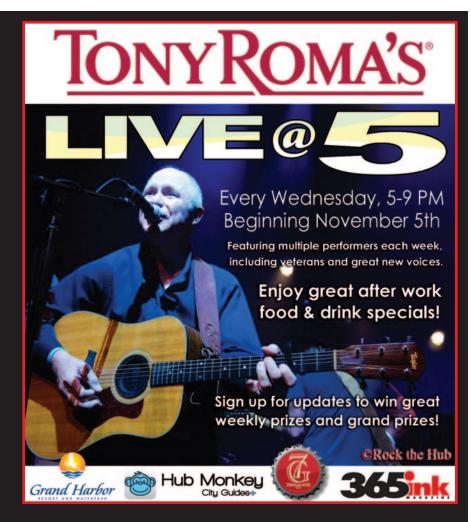
Monday, November 17, 7 PM At 7:00 p.m. in the Richard and Helen Brodbeck Concert Hall, Center for the Arts, University of Wisconsin-Platteville, 755 W. Main St., Platteville, WI, Suzanne Vega performs. Vega emerged as a leading figure of the folk-music revival of the early 1980s when, accompanying herself on acoustic guitar, she sang what has

been labeled contemporary folk or neo-folk songs of her own creation in Greenwich Village clubs. In performances devoid of outward drama that nevertheless convey deep emotion, Vega sings in a distinctive, clear vibrato-less voice that has been described as "a cool, dry sandpaper - brushed near-whisper" and as "plaintive but disarmingly powerful." Tickets are available through the University Box Office, located in the lower level of Ullsvik Hall. For more information, visit www. uwplatt.edu/cfa.



Jack Lion, Cranes/Vultures, Glimmer Blinkken Eronel, Thurs., Nov. 20, 10 PM Iowa City electronic/jazz/rock

quartet Jack Lion are thoughtful musicians with jazz backgrounds and a taste for groove. With members having most recently played out under the name Slip Silo, they have also appeared in groups such as Koplant No, OSG, Big Funk Guarantee, The Critical Hour, New Beat Society, and many more. Joining them on the sonic ride will be locals Cranes/ Vultures, who crank out original indie-folk-rock tunes that lean heavily on vocal harmonies and ecstatic loops, and the psychedelic tripping of The Glimmer Blinkken, who ignore the envelope instead of pushing on it.



Tony ROMA'S LIVE@5! Wednesdays, 5 -9 p.m.

Tony Roma's, Grand Harbor Resort

Hub Monkey City Guides+ Mobile App announced today the lineup of entertainment that will perform at Tony Roma's LIVE@5! This event will be every Wednesday from 5 – 9 PM and will feature multiple performers each week, including veterans and great new voices. Every week there will be a Hub Monkey sign up to win great weekly prizes and grand prizes.

The music will be hosted by Ralph Kluseman. He will bring to the stage the performers of the Tri-State area, both veterans and those who are the emerging new voices on the music scene.

"With Tony Roma's providing the stage and our partners promoting the event, larger audiences are able to experience more local talent and experience new talent that they've never seen before", said Ralph Kluseman, event organizer. Kluseman also stressed that LIVE@5 will provide an environment giving new talent a chance to ask guestions of veteran local musicians.

In the weeks ahead, the talent scheduled to perform includes: Johnnie Walker, Denny Troy, Statue of Liberty with Bobby Bradford and Marywood Kate, Mike Lieb, David

Minnihan, Steve Bracken, Ben Dunegan, Kristina Castaneda and Shawn Healy, Jon Schmitz, Bryce Parks and many more to be announced soon. For updates on the scheduled entertainers or how to become involved as a performer, visit www.hub-monkey.com.

"We feel that this event coupled with our great food and drink specials and our partnership with Hub Monkey City Guides+ mobile app, will create a lot of excitement", explained Sue Moran from the Grand Habor.



Hub Monkey City Guides+ mobile app is the new Dubuque Community Mobile App and is available for download free on both the Google Play and Apple App Stores. Designed and built by Design Mill, Inc. of Dubuque, this mobile app provides users the latest deals, events, tickets, tours and business listings of Dubuque, Iowa and Galena, Illinois.

TONY ROMA'S LIVE@5! is sponsored by Hub Monkey City Guides+, Tony Roma's, Grand Harbor Resort & Water Park, 365ink Magazine and 7G Distributing and Welu Printing Company.

movies



Now Showing @ MINDFRAME Friday, November 7 - Thursday, November 13

Big Hero 6 (PG) Fri - Thu: (11:00 AM), (11:50 AM), (1:20), (2:10), (3:40), (4:30), 7:00, 9:20

Gone Girl (R) Fri - Wed: 7:00, 10:00 555 JFK Road, Behind Kennedy Mall www.mindframetheaters.com

Movie Hotline: 563-582-4971

Interstellar (PG-13)

Fri - Thu: (11:20 AM), (12:30), (2:50), (4:00), 7:15, 7:35, 10:25

Nightcrawler (R)

Fri - Sun: (11:30 AM), (2:05), (4:40), 7:10, 9:40 Mon: (11:30 AM), (2:05), 9:40

Tue - Thu: (11:30 AM), (2:05), (4:40), 7:10, 9:40

St. Vincent (PG-13)

Fri - Thu: (11:30 AM), (2:00), (4:20), 7:30, 9:45

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coming to theaters:











Interstellar (November 7) (PG-13)

Explorers make use of a newly discovered wormhole to surpass the limitations on space travel and conquer the distances involved in an interstellar voyage.

Big Hero 6 (November 7) (PG)

A devastating event in San Fransokyo catapults prodigy Hiro Hamada, his close friends, and Baymax, a plus-sized inflatable robot, into the midst of danger. Determined to uncover the mystery, Hiro transforms his friends into a band of hightech heroes inspired by the Marvel comics.

Dumb and Dumber To (Nov. 14) (PG-13) Carrey and Daniels reprise their roles in the sequel. The original directors, Peter and Bobby Farrelly, take Harry and Lloyd

on a road trip to find a child Harry never knew he had and the responsibility neither should ever, ever be given.

Beyond the Lights (November 14) (PG-13) The world's music superstar is on the edge - until she meets a cop and politician who's been assigned to her detail. They fall fast and hard, and Kaz's love gives Noni the courage to find her own voice.

The Hunger Games: Mockingjay - Part 1 (November 21) (PG-13)

Katniss Everdeen is in District 13 after she shatters the games forever. Under the leadership of President Coin and the advice of her friends, Katniss spreads her wings as she fights to save Peeta and a nation moved by her courage.









MOVIE BUZZ

Christian Bale really doesn't want to be in a Seth Rogen movie. Following last week's news that Rogen would be joining the Steve Jobs biopic as Apple co-founder Steve Wozniak, Bale has stepped out of the film's lead role. Bale joins the previously-attached Leonardo DiCaprio in dropping the project.

Wonder Woman will be the Captain America of the DC Universe-not just because she's most likely to wear patriotic briefs, but her 2017 solo debut will also begin in the first half of the 20th century. The film starts on the women-only Paradise Island, where the Amazons are warring for power. Then, in a plot point that will certainly not be contentious in today's environment, a man shows up and Wonder Woman decides to take off with him. Finally, they get back to normal civilization, and it's revealed that it's been the 1920s the whole time. A third Pee-wee Herman movie is finally

going to shoot early next year. Paul Reubens appeared on The Tonight Show and told Jimmy Fallon that they'd hired a director and this February would begin production on Pee-wee's latest, yet-unsized adventure. Who exactly this director is won't be revealed until next month.

Avengers: Age of Ultron's first clip shows the team spending the night in, and everyone takes turns trying to lift Mjolnir. Thor laughs it off when they're shocked that they fail, but underneath, he's probably pretty annoyed. In Asgard, being surprised you can't lift Thor's hammer is probably the equivalent of insisting on trying on someone's glasses just to think it's weird you can't see through them.

In the Fast & Furious 7 trailer, the team drives cars out of a plane, parachute down to a highway, tear the back off a heavilyarmed tour bus, rescue a kidnapped woman, and send the bus off a cliff just as Paul Walker jumps off and grabs on to a spoiler. They've just topped themselves.

Dueling Pianos

Thursday, November 6, 8 p.m.



2nd Annual Food and Wine on the River

Friday, November 7, 6:30 p.m.

Enjoy gourmet food and wine from Caroline's Restaurant, L.May Eatery, Peppersprout Midwest Cuisine, Woodfire Grille, Stonecliff Winery and Van's Wine & Liquor. Standup comedy by Paul Gilmartin.



Greg Hahn Comedy

Thursday, November 12, 8 p.m. Greg is awesome... a 365ink Favorite!



Here Come the Mummies

Friday, November 13, 8 p.m.

Here Come the Mummies is a funk and R&B band best known for its live performances, in which the band members perform in full mummy attire. The members of the band have never revealed their true identities, but rumors persist that there are several Grammy ® Award-winning performers in the lineup.

The Neverly Brothers

Saturday, November 14, 8 p.m.

Fasten your seatbelts for a guided musical tour through rock 'n' roll history! The Neverly

LAUGHING MOON COMEDY - WEDNESDAYS! DUELING PIANOS - THURSDAYS! CLUB 84 - MONTHLY!

All shows 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 www.DiamondJo.com.



Brothers play all your favorite rock'n' roll and rhythm & blues hits from the 1950s American Pioneers to the 1964 British invasion groups.



Miles Nielsen & the Rusted Hearts Friday, November 15, 8 p.m.



Emo Phillips

Wednesday, November 19, 8 p.m.

Emo Philips has been described by Jay Leno as "the best joke writer in America" and by Weird Al as "one of the funniest people on the planet."



The Voice's Kat Perkins Friday, November 21, 8 p.m.



Steve Moris

Saturday, November 22, 7 p.m.



The Hit Men

Saturday, November 8, 4 p.m. & 7 p.m.

Former Stars of Mega-Hit Acts - Frankie Valli & The 4 Seasons and Tommy James & The Shondells

If you loved Frankie Valli and the Four Seasons, Tommy James and the Shondells, Carly Simon, Cat Stevens, Elton John and Jim Croce then come see The Hit Men! The Hit Men are an amazing look back through rock and roll history featuring former members of these mega-star acts. They will perform your favorite songs like "Oh What a Night," "Who Loves You," "Sherry," and many other Four Seasons hits, as well as "Peace Train," "Crocodile Rock, "Leroy Brown" and "Mony Mony." You'll know every word in every song in this night of mega hits by artists you heard on the original records, listened to on the radio, watched on TV or saw in concert.

The Hit Men will regale you with lots of great stories about what it was like on the road and in recording sessions with Frankie, Tommy, Carly, Cat, Jim and Elton. Relive the glory days of rock and roll with The Hit Men. You'll leave saying "Oh, What a Night!"

IV Pauli

Saturday, November 22, 10 p.m.

Wednesday, November 26, 8 p.m.



Michaelangelo Batio: Tribute to Guitar Rock

Friday, November 28, 8 p.m.

The shredder from the 80's glam band Nitro still has all the killer chops! No Cover!

The Spazmatics

Saturday, November 29, 8 p.m. The best party band in the lad returns!



Big Bad Voodoo Daddy Wild & Swingin' Holidy Party December 6, 8 p.m.

December 19, 8 p.m.

Lee Greenwood's Christmas

Saturday, December 20, 4 PM & 7 PM

Aaron Lewis - Staind Frontman February 12, 2015

Visit www.diamondjodubuque.com for details on upcomign shows and tickets too!





RI-STATE LIVE MUSIC

Thursday, November 6

The Harris Collection, feat. Christina Crandall **Flatted Fifth Blues & BBQ** Potter's Mill, Bellevue, 6 PM

Deuling Pianos Mississippi Moon Bar, 8 PM

Jazz Night with 'Round Midnight Trio Monk's Kaffee Pub, 8 PM

Jack Lion The Cornerstone, 8:30 PM

Friday, November 7

Dubuque Food & Wine on the River Castaneda & Healy Mississippi Moon Bar, 6:30 PM

Nate Jenkins Riverboat Lounge, 7 PM

Russian Guiatr Quartet St. Anthony's Church, 7 PM

Blaum Bros. Tasting Eronel, 7 PM

Massey Road Dubuque Driving Range, 7 PM

Corey Jenny Perfect Pint, 7 PM

Dave Pingel Band The Taste, 7 PM

Jim Mantey

Galena Brewing Co., 7:30 PM

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

David Minnihan Mississippi Moon Bar, 8 PM

Adam Beck Mystique Casino, 8 PM

Jason Ray Brown, Spirits, 8 PM

BackRoads, Jumpers, 8 PM

Justin Morrissey, Grape Escape, 8 PM

Key City Riot The Cornerstone, 8 PM

Roy Schroedl Woodlands Lounge, Eagle Ridge, 8 PM

Jack Klatt, Mike Munson Eronel, 9 PM

Dead Larry, The Lift, 9 PM

Renegade Northside Bar, 9 PM

Joie Wails Band Sandy Hook Tavern, 10 PM

Saturday, November 8

The Lonely Goats **Dubuque Food & Wine on the River** Stone Cliff Winery, 12 PM

The Hit Men: Former Stars of the Four Seasons Mississippi Moon Bar, 4 & 7 PM

Emily Otis Whispers & Shouts Dubuque Area Arts Collective, 7 PM

Johnnie Walker Stone Cliff Wine & Beer Bar, 7 PM

Audible Art: Lenny Wayne Hosey, Steve White, L.A. Suess, Andrew Houy Galena Center for the Arts, 7 PM

Rockabilly Junction Galena Brewing Co., 7:30 PM

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

Gladdy & The Tramps Breezers Pub, 8 PM

Full Code Dubuque Driving Range, 8 PM

The Harris Collection, w/ Ziggy McQuay Flatted Fifth Blues & BBQ Potter's Mill, Bellevue, 8 PM

Broom Street Drifters The Cornerstone, 8 PM

Roy Schroedl Woodlands Lounge, Eagle Ridge, 8 PM

Garrett Hillary Old School Saloon, Scales Mound, 8 PM

Maxwell Hughes (ex- Lumineers), Sean Kramer Eronel, 9 PM

Misbehavin', Spirits, 9 PM

Becky McMahon Denny's Lux Club, 9 PM

Shock Doctor Northside Bar, 9 PM

Buzz Berries Shenanigan's Pub, 9 PM

BackRoads, Eichman's, 9 PM

Dirty Laundry The County Line, 9 PM

Brown Bottle Bandits Dagwood's, 9 PM

Massey Road, Jimi B's, 9 PM

Taste Like Chicken Sandy Hook Tavern, 10 PM

Sunday, November 9

Open Mic with Scott Rische Grape Escape, 12 PM

Russian Guiatr Quartet Maguoketa Art Experience, 2 PM

Just Cuz PromiseLand Winery , 2 PM

Ten Gallon Hat The Cornerstone, 3:30 PM

Dave Pingel & Jimmy Berg New Diggings General Store, 3:30 PM

Tuesday, November 11

New Voices: Open Mic Rendezvous Coffee & Tea, 6:30 PM

Garrett Hillary Riverboat Lounge, 7 PM

Wedneday, November 12

Hosted by Ralph Kluseman Tony Roma's, 5 PM

Acoustic Jam with Garrett Hillary The Cornerstone, 6:30 PM

Positively 4th Street Riverboat Lounge, 7 PM

Laughing Moon Comedy featuring Greg Hahn Mississippi Moon Bar, 8 PM

Thursday, November 13

Jason Ray Brown Champagne & Chocolates Mississippi River Museum, 5:30 PM

Cabernet in Cabaret Wine Tasting Mystique Casino, 5:30-8 PM

Red & White Groovy Grounds, Dyersville, 6 PM

Dubuque College Jazz Recital, 7 PM The Goddamns, 10 PM **Eronel**

Statue of Liberty 1st & Main, 7 PM

Here Come The Mummies Mississippi Moon Bar, 8 PM

Jazz Night with 'Round Midnight Trio Monk's Kaffee Pub, 8 PM

Campfire Kings The Cornerstone, 8:30 PM

Friday, November 14

Johnnie Walker Palace, Dybersville, 5 PM

Andy Wilberding Stone Cliff, 7 PM

Open Mic **Dubuque Driving Range, 7 PM**

Roy Schroedl Galena Brewing Co., 7:30 PM

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

The Neverly Brothers Mississippi Moon Bar, 8 PM

Steve Cavanaugh & Randy Droessler Spirits, 8 PM

Derty Rice, Jumpers, 8 PM

Brown Bottle Bandits Offshore, 8 PM

Positively 4th Street Grape Escape, 8 PM

Broken Rubber Band The Cornerstone, 8 PM

Hangdog Hearts, Nick Gibbs, Chris Darby, Eronel, 9 PM

Midwest Rhythm & Brews Presents: The O'My's, SABA The Lift, 9 PM

Rattle Box, Northside Bar, 9 PM

Broken Strings Dirty Ernie's, 9:30 PM

The Ditchrunners Sandy Hook Tavern, 10 PM

Saturday, November 15

Fever River string Band Marine Corps Dinner Champps Americana, 6 PM

Johnnie Walker Stone Cliff, 7 PM **Dubuque Symphony Orchestra** Five Flags Theater, 7:30 PM

The Wundos Galena Brewing Co., 7:30 PM

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

Miles Nielsen & the Rusted Hearts Mississippi Moon Bar, 8 PM

Two Mile Crew, Kinckers, 8 PM

Broken Strings Dubuque Driving Range, 8 PM

Half-Fast, Courtside, 8 PM

Ellis Kell & Tony Hoeppner Blues Flatted Fifth Blues & BBO Potter's Mill, Bellevue, 8 PM

Tommy Bentz Band The Cornerstone, 8 PM

Helforstout Mystique Casino, 9 PM

Gypsy Lumberiacks Eronel, 9 PM

Fly Paper, The Lift, 9 PM

Corey Jenny Duo, Spirits, 9 PM

Crystal Leather Hammerheads, 9 PM

laniahter Northside Bar, 9 PM

Twang Dragons Sandy Hook Tavern, 10 PM

Sunday, November 16

Open Mic with Scott Rische Grape Escape, 12 PM

Dubuque Symphony Orchestra Five Flags Theater, 2 PM





Bill Stock PromiseLand Winery, 2 PM

Open Mic with Marty Raymon The Cornerstone, 2:30 PM

Classical Blast Iron Horse Social Club, 3 PM

Dan & Cindy Caraway Stone Cliff, 4 PM

Blue Mississippi, Grape Escape, 5 PM

Johnny Rockers Sandy Hook Tavern, 6 PM

Monday, November 17

Suzanne Vega UW-Plattevill CFA, 7 PM

Tuesday, November 18

New Voices: Open Mic Rendezvous Coffee & Tea, 6:30 PM

Castaneda & Healy Riverboat Lounge, 7 PM

Wedneday, November 19

Live@5 Hosted by Ralph Kluseman Tony Roma's, 5 PM

7 Bridges Road Dubuque Driving Range, 6 PM

Acoustic Jam with Steve Mc-Intyre, Cornerstone, 6:30 PM

Open Mic w/Dave, Cricket & Tim The Lift, 9:30 PM

Ben & Andrew Riverboat Lounge, 7 PM Laughing Moon Comedy Emo Philips Mississippi Moon Bar, 8 PM

Thursday, November 20

The Harris Collection Flatted Fifth Blues & BBQ Potter's Mill, Bellevue, 6 PM

Dueling Pianos Mississippi Moon Bar, 8 PM

Jazz Night with 'Round Midnight Trio Monk's Kaffee Pub, 8 PM

Mentalist Jym Elders, Francis & The Diddlers Eronel, 8 PM

Statue of Liberty The Cornerstone, 8 PM

Jack Lion, Cranes/Vultures, The Glimmer Blinkken Eronel, 10 PM

Friday, November 21

Johnnie Walker Galena Brewing Co., 3 PM

Lojo Russo Nouveau Kick-off Party Grape Escape, 3 PM

Mark Holmes, Jumpers, 6 PM

Blue Willow Timmerman's, 6:30 PM

John Moran Stone Cliff Wine & Beer Bar, 7 PM The Wundos Dubuque Driving Range, 7 PM Takin' The Fifth
Galena Brewing Co., 7:30 PM

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

Kat Perkins of The Voice Mississippi Moon Bar, 8 PM

Boys Night Out, Spirits, 8 PM

Steve Grismore Jazz Trio The Cornerstone, 8 PM

Roy Schroedl Woodlands Lng, Eagle Ridge, 8 PM

Eric Pettit Lion, Crystal City Eronel, 9 PM

Stevie J, Northside Bar, 9 PM

Midnight River Choir, with Ruby Blonde Sandy Hook Tavern, 10 PM

Saturday, November 22

Meghan Davis, Stone Cliff, 7 PM

Hot Mess, Heartbeat Toys For Tots Jam Airline Inn, 7 PM

The Matriarchs
Galena Brewing Co., 7:30 PM

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

Steve Moris, 8 PM I.V. Pauli, 10 PM Mississippi Moon Bar

Denny Diamond: Neil Diamond Tribute Mystique Casino, 7 & 9 PM Crossroads Dubuque Driving Range, 8 PM

CC Rider, The Cornerstone, 8 PM

Jordan Danielsen Grape Escape, 8 PM

Roy Schroedl Woodlands Lounge, Eagle Ridge, 8 PM

Midnight Ghost Train, Snuff Queen, Eronel, 9 PM

Massey Road, Spirits, 9 PM

Zero 2 Sixty, Northside Bar, 9 PM

Taste Like Chicken, Dirty Ernie's, 9 PM

Jabberbox, Jimi B's, 9 PM

Sunday, November 23

Open Mic with Scott Rische Grape Escape, 12 PM

Open Mic with Lenny Wayne The Cornerstone, 2:30 PM

Johnnie Walker Stone Cliff, 4 PM

Round Midnight
Flatted Fifth Blues & BBQ
Potter's Mill, Bellevue, 5 PM

Eugene Smiles Project Sandy Hook Tavern, 6 PM

Tuesday, November 25

New Voices: Open Mic Rendezvous Coffee & Tea, 6:30 PM Marques Morel Riverboat Lounge, 7 PM

Twist This Comedy Night: Francis & The Diddlers, 7 PM Mister Whiskerz, 9 PM The Cornerstone

Wednesday, November 26

Laura & The Longhairs Northside Bar, 3 PM

Live@5 Hosted by Ralph Kluseman Tony Roma's, 5 PM

Statue of Liberty Tony Roma's, 7 PM

Nate Jenkins, River Glen The Cornerstone, 7:30 PM

Jack Willhite Mississippi Moon Bar, 8 PM

The Mighty Wheelhouse Mystique Casino, 8 PM

Ten Gallon Hat Grape Escape, 8 PM

Confluence, DJ Situps Eronel, 9 PM

Brown Bottle Bandits Lot 1, 9 PM

Taste Like Chicken Spirits, 9 PM

Renegade Northside Bar, 9 PM

Crystal Leather Sandy Hook Tavern, 9 PM BackRoads, Dirty Ernie's, 9:30 PM

Thursday, November 27

Thanksgiving Potluck Grape Escape, 2 PM

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

Jazz Night with 'Round Midnight Trio Monk's Kaffee Pub, 8 PM

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

Friday, November 28

Garrett Hillary Galena Brewing Co., 7:30 PM

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

Michael Angelo Batio: Tribute to Guitar Rock Mississippi Moon Bar, 8 PM

Gregory James, Mystique Casino, 8 PM

Laura McDonald & Jeff Weydert Spirits, 8 PM

The Lonely Goats, Black Friday Party @ Grape Escape, 8 PM

Black Berry Bushes Trio, Key City Riot, Chiron Breitbach Eronel, 9 PM

David Zollo & The Body Electric The Lift, 9 PM

Mississippi Band Northside Bar, 9 PM



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American





Now in its second year, the festival will be held Friday and Saturday, November 7-8 at the Port of Dubuque, and Sunday, November 9 at Van's Liquor in East Dubuque. Presented by the Hotel Julien Dubuque, the event is a weekend-long showcase of gourmet food from Dubuque's finest restaurants and wine from co-organizers Van's Liquor Store and Stone Cliff Winery. Joining the festivities as celebrity judge, parade Grand Marshall, and honored guest will be actor, comedian and chef Paul Gilmartin, who is probably best known as host of TBS's "Dinner and a Movie." Proceeds from the weekend events will benefit Resources Unite.



Like last year, Dubuque Food & Wine will start with a special Reserve Wine Tasting on Friday night, November 7 at 6:30 p.m. in the Mississippi Moon Bar in the Diamond Jo Casino. A more upscale tasting experience in a relaxed atmosphere, the event will feature a selection of special reserve wines ranging in retail price from around \$25 or \$30 up to \$80 or more, paired with gourmet small plates from the talented chefs from Caroline's Restaurant in the Hotel Julien, L. May Eatery, Pepper Sprout, and Woodfire Grille at the Diamond Jo Casino.

The night will be hosted by Paul Gilmartin, who will also do a little bit of food and wine related standup to set the mood, with live music by Kristina Castaneda and Shawn Healy.



Saturday's festivities kick off at 11 a.m. (November 8) with a parade of wine lovers and revelers running from Stone Cliff at the Port of Dubuque, across the third street bridge, down Main Street and back again with Paul Gilmartin acting as the Grand Marshall.

Following the return of the parade to the Port of Dubuque at noon, the second of the weekend's Food & Wine celebrations gets underway at Stone Cliff Winery in the historic Star Brewery building. A bit more casual than the previous evening's event, Saturday's tasting will feature a range of wines more accessible to the everyday wine drinker with 40-50 wines in the \$10 -\$25 a bottle range.

The "Soup-Off" competition also returns with the four signature restaurants from Friday's event returning - Caroline's, L. May Eatery, Pepper Sprout, and Woodfire Grille - along with entries from Cremer's, East Mill Bakeshop, and Main Street Cheese Cakes. That's a lot of tasty soup! Guests can try them all with the judging and winner of the Golden Ladle

announced by Paul Gilmartin at 2 p.m.

Saturday's event will also feature craft beer from Millstream and Potosi Breweries and samples of spirits from Paradise Distillery and Blaum Brothers Distilling Co. Specialty foods samples will be available from Cremer's Meats, Dubuque Food Coop, East Mill Bakery, Galena's Main Street Cheesecakes, Roelli Cheese, and Stan's Coffee House.

The event will offer guests an opportunity to learn a bit more about some of the featured vendors with brief, informal breakout sessions from Cremer's, Blaum Brothers Distilling, Roelli Cheese, and Millstream Brewery, where representatives from each will explain a bit about their products and process and answer any questions guest might have.

And just to be sure the afternoon does not become too educational, as well as to remind everyone that this gathering is indeed a celebration, the Lonely Goats will be playing their eclectic mix of party music throughout the afternoon in a big ol' tent in the Alliant Amphitheater, creating more milling space for the event which was very full last year.

Both Smith and Jansen emphasize that Dubuque Food & Wine is an opportunity to learn that should not be intimidating. "Some people hear 'wine tasting' and they think 'oh, it's out of my league, I can't do that," noted Jansen. You know, really that's kind of a thing of the past. It's a laid-back atmosphere. It's a fun atmosphere. So even if you don't know anything about wine or you've just made the transition from moscato to pinot noir and you're just start to dabble, this really would benefit you more than anybody else because it's going to give you exposure. If you have any slight interest in spirits, craft beer, craft wine and good food, this is it. This is a no-brainer."

Dubuque Food & Wine on the River wraps up on Sunday, November 9 with an opportunity for guests to do some discount shopping to take home some of the best wines they tasted over the weekend. Van's Liquor Store in East Dubuque hosts, of course, with complimentary Mimosas or Bloody Marys, as well as complimentary pastries and scones from East Mill Bakeshop from 10 a.m. to 1 p.m. "On Sunday, we give people an opportunity to purchase products sampled for the weekend," explained Jansen, "and we do some pretty good discounting so it's a great opportunity to stock up a little bit and purchase for the holidays because the prices are probably 15-20 percent off the normal retail, so it's a good chance to save some money, too."



Tickets for Dubuque Food & Wine on the River's Friday night are \$65 each and Saturday is \$45 with a weekend pass being offered for just \$99 per person. They are available at all participating restaurants, Van's Liquor Store, Stone Cliff Winery and online through the event website, dbgfoodandwine.com.

The Hotel Julien is also putting on a killer deal for the weekend, which includes a room for two nights, dining at Caroline's, and weekend passes to the event for a stellar rate. When all is said and done, proceeds from the weekend benefit Resources Unite, a local nonprofit organization that connects individuals and corporations to volunteer opportunities. Food, wine, and building a better community - now that's a great pairing.





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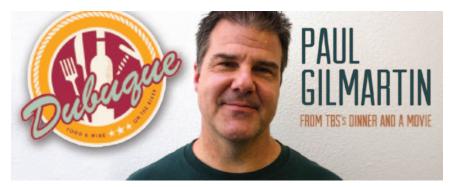
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Paul Gilmartin

Dubuque Food & Wine on the River welcomes television personality Paul Gilmartin as guest host for the weekend event. Actor, comedian, writer, chef, and host of a successful podcast series, Gilmartin is probably best known as the host of TBS's "Dinner and a Movie," which he hosted along with a variety of female cohosts for more than 16 years, from 1995 until its finale in 2011.

Gilmartin has performed standup comedy, including a number of comedy festivals and his own half-hour special, Comedy Central Presents: Paul Gilmartin, has been a guest on shows like Politcally Incorrect, The List on VH1, HBO Comedy Showcase, and the Late Late Show with Craig Ferguson, among others, and is a regular guest on the popular radio program, The Bob and Tom Show.

"We wanted someone with experience in food and wine and that's why we picked Paul, with his background on television, the Bob & Tom Show, he's a standup comedian," explained Bob Smith of organizing sponsor Stone Cliff Winery, "(but) we don't want this to be too serious; this is a party time. We aren't too serious. We're serious about having a good time. And he fit that profile."

Gilmartin will serve as guest host at Dubuque Food & Wine's Friday, November 7 event at the Diamond Jo Casino's Mississippi Moon Bar, performing a short standup comedy set. On Saturday, November 8, he will serve as Grand Marshall for the Dubuque Food & Wine parade down Main Street and as a guest judge for the "Soup-Off" competition at Stone Cliff that afternoon.







SUNDAY, DECEMBER 12, 2014

You're invited to the "Biggest Little Christmas Party" at Hotel Julien Dubuque. This holiday bash provides small groups an opportunity for an evening of fine dining, dancing, or just having a great time!

\$40 PER PERSON

(Inclusive of tax and service fee)

COCKTAILS AND DINING 5 pm - 7 pm DANCING 7 pm - 10 pm

FIVE-COURSE DINNER

- · Appetizer · Soup · Salad
- Plated Duet Entrée Dessert
- * Vegetarian Option available upon request.

Plus two drink vouchers per person (cash bar throughout evening)
Table can be set for 2 to 24 people.

OVERNIGHT PACKAGES AVAILABLE \$189

Includes admission to the party and is complete with a full breakfast in the morning!

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HOST A HOLIDAY PARTY AND ENJOY

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- Special holiday menu
- Special rate of \$79 available for party attendees (single or double)
 *Minimum of 40 attendees
- Certificate for a complimentary night stay in a Executive King Room
- ** certificate will be provided to event planner and used at their discretion.

LUNCH MORE YOUR STYLE? Book a holiday luncheon for a group of 15 or more and receive a complimentary bread pudding.

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MULGREW'S TAVERN & LIQUOR **STORE**

A tavern and liquor store that has been in the same location and operated by the same family for 93 years must be doing something right.

by Rich Belmont

In 1921 William (Old Bill) Mulgrew opened a grocery store on Sinsinawa Avenue in East Dubuque, IL. You could buy sandwiches in the back of the store but you could not buy liquor. It was the Prohibition Era and the sale of alcoholic beverages was prohibited. On December 5, 1933 the 21st Amendment to the U.S. Constitution was ratified repealing the 18th Amendment thus ending Prohibition. Soon thereafter Old Bill started stocking the first bottles of liquor that could be legally sold in East Dubuque.

It wasn't long before the little grocery store turned into a well know tavern. Back in the day it was considered a fine dining establishment. The bartenders wore tuxedo jackets and the waitresses had on matching uniforms.

In 1957 Eddie Mulgrew, Old Bill's son, took over the tavern and six years later turned it over to his nephew Dallas Mulgrew. He continued to develop the bar into a friendly place where you could meet friends and munch on some good food. In 1978 Dallas turned the bar right next door to Mulgrew's Tavern into a liquor store. Today the store is open the same hours as the tavern: 7 am to 3:30 am.

In 2004 Dallas turned the business over to his daughter Dalene Temperley (she prefers to be called "Toots"). She literally grew up in the bar business. She lived with her mom and dad and four siblings in an apartment over the tavern. When she was 15 she started behind the bar working the 11 pm to close shift on weekends. After graduating from high school she started making the already famous chili from the secret recipe her great uncle Eddie developed in the 1950's. Now she has been running the entire operation for 41 years! And just so you know: 41 years ago it was legal for a 15-year-old to tend bar!



Her daughter, Terissa Temperley, is now following in her footsteps and is learning the business from her mom. She is so grateful mom is willing to teach her all aspects of the operation

one step at a time the same way Toots learned from her dad. Even Terissa's son, Carson, who is only three years old, is already taking an interest. Who knows? Maybe he will be the sixth generation owner!

Mulgrew's is open for breakfast, lunch, dinner and late night snacks. You can order food right up until closing time at 3:30 in the morning.

Breakfast is served daily 7 am till 11 am and till noon on Sunday. It's surprising to see all the people who show up for the Standard which is 2 eggs, hashbrowns, choice of bacon, sausage or ham, and toast. Or they order a 3 Egg Omelet usually covered in cheddar cheese or French Toast, or Buttermilk Pancakes or a Breakfast Burrito.

Mulgrew's is famous for its hot dogs. After all, it is the Home of the World Famous Foot Long Chili Dog. Of course it's famous! Regular customers come in several times a week just to satisfy their chili dog cravings. The hot dog is steamed and then covered with the homemade chili. It adds just the right flavor to compliment the hot dog. Some people think the chili has Tabasco sauce in it but it doesn't and it isn't very spicy. Most people like to add shredded American cheese and

chopped onions. I like mine spicy so I also ask for jalapeño peppers. And then to round out the flavors I put on some homemade Mulgrew's hot beer mustard.



All Mulgrew's sandwiches are sold a la carte. However, all of the items listed under appetizers are available as sides. So you can order French Fries, Jalapeño Poppers, Onion Rings, Mini Tacos, Pickle Chips and many more

Mulgrew's Tavern & Liquor Store

240 Sinsinawa Ave., East Dubuque, IL 61025 815-747-3845 • Facebook.com/mulgrews

HOURS: Bar: 7 am - 3:30 am Daily

Kitchen: Breakfast: Mon - Sat: 7 am - 11am; Sun 7 am - 12 pm

Lunch/Dinner: 7 am - 3:30 am Daily

DINING STYLE: Come as you are **NOISE LEVEL:** Conversational

RECOMMENDATIONS: The Standard Breakfast; 3 Egg Omelets; Mulgrew Sampler; Foot Long Chili Dogs; Fried

Chicken; Bacon Cheese Burger; Pork Tenderloin, Brat Burger; French Dip; Chili; Alaskan Pollock

LIQUOR SERVICE: Full Bar PRICES: \$3.00 - \$9.50

PAY OPTIONS: Cash, Debit, Visa, MasterCard, Discover, ATM on Premises

ACCESSIBILITY: Front Door through Liquor Store; Restrooms

KIDS POLICY: Menu; High Chairs; Boosters

RESERVATIONS: No CATERING: NO TAKE OUT: Yes DELIVERY: No PARKING: On Street, Front & Back Entrances





goodies to accompany your sandwich. My tasting team ordered the Mulgrew Sampler: a huge pile of all these different teasers.

There are several burger options to try. You might like the Mulgrew Regular Burger or the Mushroom Swiss, the Jalapeño Swiss, Bacon Cheese or Chili Cheese Burger. Then there are five potato options to keep your burger from getting lonely: French Fries, Curly Fries, Sweet Potato, Chili Cheese Fries or the slightly unusual Potato Teasers. These are potato puffs with cheese mixed in.

The Bratwurst Burger is a very tasty bratwurst patty on a bun. The Pork Tenderloin is a satisfying sandwich and the Ham Sandwiches, either with American or Swiss cheese, are quite flavorful because an expensive smoked pit ham is used.

My favorite lunch is the French Dip. It is a flat roast seasoned and roasted in-house and it is served with a very good au jus on the side. This roast has a beefy flavor more like a pot roast. It comes on garlic cheese bread which further enhances the flavor.



Friday night all-you-can-eat Fish Fries featuring Alaska Pollock are a big hit with the locals. They happen the second Friday of each month from October through February 13th. Then they are every Friday night during the Lenten season.

Dinners are so satisfying because it is impossible to eat one of them and still be hungry. Choose Chicken Strips, Whole Catfish, Alaskan Pollock or 21 piece Shrimp Dinners. They include fries, coleslaw and a roll.

The Broasted Chicken is my 3rd favorite meal (after Chili Dog and French Dip). It is hand breaded and cooked in a pressurized fryer. In fact, Broasted Chicken to Go is the most popular carry-out dinner.

Perhaps the secret to Mulgrew's Tavern & Liquor Store's longevity is simply it is a fun place to visit. The State of Illinois does not allow happy hour. So lucky for us when Mulgrew's offers specials like One Dollar Beer nights those specials must be available all day and night. And now there are 5 Illinois video gaming machines with cash payouts. Starting the week of Thanksgiving they will continue their tradition of serving their fabulous Tom & Jerry drinks. The Mulgrew's version of this Christmas libation is a house specialty that is hugely popular. A specially seasoned egg white batter is mixed with boiling hot water that causes the batter to froth. Then rum, brandy and a few other holiday ingredients are added in and fresh ground nutmeg is sprinkled on top.

When you are visiting take a few minutes to check out the vast collection of photos on the wall opposite the bar. They offer you an insight into 93 years of Mulgrew's extraordinary history!

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





BABY, IT'S (GETTING) COLD OUTSIDE! BY CORI BURBACH, SUSTAINABLE COMMUNITY COORDINATOR

It's inevitable. That time of year when we all turn on our furnaces, get our first utility bill of the winter season, and cringe about the months to come. The good news is that that experts say the price of natural gas shouldn't be as high as it was last year, but regardless, winters in Iowa mean higher energy bills. So let's do what we can to keep those bills low and keep our homes cozy.

1. DIY ENERGY EFFICIENCY

Now's the time of to do a walkthrough of your house and identify possible energy hogs or leaks. Many of them are easily fixable with a few minutes of work or a few dollars' worth of supplies.

- Change your furnace filter. And do it once per month all winter. It's the easiest way to improve your furnace's efficiency.
- Set your thermostat to 68-70 degrees during the day in the winter, and 65-68 (or lower) at night and when you're gone. Invest in a programmable thermostat if you don't already have one.
- Take advantage of the sun! Open your curtains during the day to let the heat in, and close them at night to act as another barrier to heat escaping through your windows.
- Walk through your house and make sure your air vents aren't blocked with curtains or furniture.
- Invest in some window plastic kits, especially if you have old windows. The extra layer of air the plastic creates will help keep out the breeze.
- · Limit your use of portable heaters. They are inefficient and dangerous.

2. TAKE ADVANTAGE OF COMMUNITY RESOURCES.

• Green Iowa Americorps (greeniowaamericorps.org)

offers free energy audits to all residents in Dubuque, Delaware, and Jackson County. The lowincome, elderly, disabled, and veterans also qualify for free weatherization services such as sealing air leaks, window plastic, and more. Those not in these groups still receive free labor and are just asked to pay for the supplies (typically about \$30 per house). Call 563-690-6032 to schedule your audit today.

- Operation New View offers the Low-Income Home Energy Assistance Program (LIHEAP) to assist lowincome families pay for their heating during the winter. Applicatiosn are available on a first come/ first serve basis from now through April. Visit operationnewview.org, call 563-556-5130, or visit your County office to apply.
- Both Alliant and Black Hills Energy offer free home energy assessments. The assessor will identify ways for you to reduce your energy usage, give you estimates on how much the upgrades will cost, and tell you how much you can expect to save. The assessor will also conduct a combustion safety check and a carbon monoxide test. The assessor may even install some energy-saving measures like lightbulbs and low-flow aerators on the spot at no cost. Plus, they'll connect you with the various energy efficiency rebates to help you save even more in the long run.

3. TAKE IT TO THE NEXT LEVEL!

Think you've mastered the art of energy efficiency? Consider exploring additional programs and opportunities to save money and resources and create a more comfortable home.

Alliant offers Time of Day Pricing to help you decrease the amount you use for electricity if you use it at the right times of day. When you enroll in this program, you receive a significant discount for all the electricity you use during off-peak hours (between late evening and overnight and all weekend) and pay a bit more during on-peak hours, when the community's demand for energy is high.

- Sign up for Second Nature, a voluntary program that allows Alliant customers to support electricity generated from renewable resources. You'll pay a small increase in your bill to support 25%, 50% of 100% renewable energy in your monthly bill. For the average household, participation in the 25% level costs just 17 cents per day.
- Consider renewables. Visit with a local installer like Blue Sky Solar, Eagle Point Solar or Solar Planet to explore the opportunity.

Or if all else fails, slip on a pair of fuzzy slippers and break out the hot chocolate. Stay warm, folks!

UPCOMING SUSTAINABLE DUBUQUE EVENTS

DUBUQUE BIKE COOP OPEN HOUSE

Fri, Nov 7 @ 7 PM @ Dubuque Bike Coop **CATFISH CREEK WATERSHED MANAGEMENT AUTHORITY PUBLIC INPUT SESSION**

Wed, Nov 12 @ 6 PM @ EB Lyons Center Public input session regarding draft watershed management plan

TRANSGENDER AWARENESS WEEK: "TRANS" Mon, Nov 17 @ 7 PM @ Mindframe Theaters Movie showing hosted by Dubuque Transgender



ONGOING ARTS EVENTS

THROUGH FRIDAY, NOVEMBER 14

UD Student International Photography Contest

UD Heritage Center, Bisignano Art Gallery **THROUGH SUNDAY, NOVEMBER 23**

Tom Hemple Exhibit

Maquoketa Art Experience (Maquoketa, IA) **THROUGH MONDAY, NOVEMBER 24**

Art @ your library®

Carnegie-Stout Public Library **THROUGH SUNDAY, NOVEMBER 30**

Homage to the Tallgrass Prairie by George Olson

Dubuque Museum of Art

Dubuque Through the Lens:

A Camera Club Perspective

Dubuque Museum of Art

Surrealism and Storytelling Exhibit

Dubuque Area Arts Collective

THROUGH MONDAY, DECEMBER 1

Pastel Society Artists Paintings

Maquoketa Art Experience (Maquoketa, IA) **THROUGH SUNDAY, DECEMBER 7**

Macabre Exhibit

Nash Gallery

THROUGH WEDNESDAY, DECEMBER 31

Offsite Outside the Lines Art Gallery Exhibit

NICC Town Clock Center

THROUGH SUNDAY, JANUARY 4

Pottery Then and Now

Galena Center for the Arts (Galena, IL)

POWERED BY





FIND MORE EVENTS

For the complete art events calendar and more, visit dubuque365.com/artscalendar.



ARTS CALENDAR

THURSDAY, NOVEMBER 6

Annual Fall Beer Tasting

5:30-8 PM @ Family Beer & Liquor

Narnia the Musical

7 PM @ Platteville Municipal Theater (Platteville, WI)

Mary Zimmerman's Metamorphoses

7:30 PM @ UD Heritage Center

FRIDAY, NOVEMBER 7

Pottery Then and Now Reception

5-8 PM @ Galena Center for the Arts (Galena, IL)

Dubuque Museum of Art Very Important Party

6 PM @ Hotel Julien Dubuque

Narnia the Musical

7 PM @ Platteville Municipal Theater (Platteville, WI)

Mary Zimmerman's Metamorphoses

7:30 PM @ UD Heritage Center

Dubuque Food & Wine on the River

Port of Dubuque

SATURDAY, NOVEMBER 8

Narnia the Musical

1 PM @ Platteville Municipal Theater (Platteville, WI)

Whispers & Shouts

7-11 PM @ Dubuque Area Arts Collective

Narnia the Musical

7 PM @ Platteville Municipal Theater (Platteville, WI)

Audible Art

7-9 PM @ Galena Center for the Arts (Galena, IL)

Mary Zimmerman's Metamorphoses

7:30 PM @ UD Heritage Center

Dubuque Food & Wine on the River

Port of Dubuque

SUNDAY, NOVEMBER 9

Quilts of Valor Presentation Ceremony

2 PM @ Carnegie-Stout Public Library

Mary Zimmerman's Metamorphoses

2 PM @ UD Heritage Center

Russian Guitar Quartet

2-3:30 PM @ Maquoketa Art Experience

(Maguoketa, IA)

Dubuque Food & Wine on the River

Port of Dubuque

TUESDAY. NOVEMBER 11

"Our Lives as Sacred Story" Workshop with **Carrie Newcomer**

7 PM @ Shalom Spirituality Center

WEDNESDAY, NOVEMBER 12

An Irish Christmas

7 PM @ UW-P Center for the Arts

FRIDAY, NOVEMBER 14

Zane Merritt

7:30 PM @ Clarke University, Jansen Music Hall

Carrie Newcomer

7:30 PM @ UD Heritage Center

SATURDAY, NOVEMBER 15

Holiday Art Glass Workshop for Kids

11 AM-Noon @ Studio Works

Holiday Art Glass Workshop for Adults

1-3:30 PM @ Studio Works

26th Annual Freedom Fund Banquet

6:30 PM @ Diamond Jo Casino Banguet Hall

DSO: 88 Kevs to the City

7:30 PM @ Five Flags Theater

"Streamlines" Literary Conference

Clarke University

SUNDAY, NOVEMBER 16

DSO: 88 Keys to the City

2 PM @ Five Flags Theater

MONDAY, NOVEMBER 17

"Trans" Movie Screening

7 PM @ Mindframe Theaters

TUESDAY, NOVEMBER 18

Book Discussion: Breakfast at Sally's

7-8:30 PM @ Shalom Spirituality Center

Book Discussion: Lots of Candles, Plenty of Cake

7 PM @ Carnegie-Stout Public Library

WEDNESDAY, NOVEMBER 19

The Crucible

7:30 PM @ UWP Center for the Arts

THURSDAY, NOVEMBER 20

The Crucible

7:30 PM @ UWP Center for the Arts

FRIDAY, NOVEMBER 21

The Crucible

7:30 PM @ UWP Center for the Arts

30th Annual Nouveau Weekend

Galena Cellars Winery (Galena, IL)

SATURDAY, NOVEMBER 22

The Crucible

7:30 PM @ UWP Center for the Arts

30th Annual Nouveau Weekend

Galena Cellars Winery (Galena, IL)

SUNDAY, NOVEMBER 23

The Crucible

2 PM @ UWP Center for the Arts

30th Annual Nouveau Weekend

Galena Cellars Winery (Galena, IL)

WEDNESDAY, NOVEMBER 26

Cultural Expressions: Open Mic

7-9 PM @ Nash Gallery

SATURDAY, NOVEMBER 29

A Branson Classic Country Christmas

7 PM @ Ohnward Fine Arts Center (Maguoketa, IA)

FRIDAY, DECEMBER 5

Christmas at Heritage Center

7:30 PM @ UD Heritage Center

A Christmas to Remember 8 PM @ Bell Tower Theater

SATURDAY, DECEMBER 6

Galena Territory Holiday Housewalk

10 AM-4 PM @ Galena Territory

DSO: Holiday Family Concert 1 PM @ Five Flags Theater

David Church Christmas Show

2 PM @ Grand Opera House **DSO: Celebration Concert**

7:30 PM @ Five Flags Theater

A Christmas to Remember 8 PM @ Bell Tower Theater

SUNDAY, DECEMBER 7

Rosalie Baker Artist Reception

1-3 PM @ Maguoketa Art Experience (Maguoketa, IA)

DSO: Celebration Concert

2 PM @ Five Flags Theater A Christmas to Remember

2 PM @ Bell Tower Theater

(Maquoketa, IA)

Duo Rosa 4-5 PM @ Maquoketa Art Experience





It is your creative expression that enlightens and enhances our community as a whole. We recognize and support your innovation—The reason is you.



Craft Night @Your Library (6th gr. +)

Thanksgiving craft or bring a project you are currently working on. Questions,

Thursday, November 13, 6-7:30PM Come this month and share/make a

contact Terrie, 563-582-0008.

Peosta/NICC Branch,

Farley/Drexler Branch,

Page Turners Book Club

Peosta/NICC Branch,

ACA Informational Meeting

Tuesday, November 18, 6:30-7:45PM

available to provide an overview of the Afford-

able Care Act. Learn about open enrollment

Teen Advisory Board Meeting (TAB)

Wednesday, November 19, 3:30-4:30PM

Planning for a holiday event in December

& other programs young adults would like

to participate in through the year. Snacks!

Susan Taylor, Financial Specialist, will be

and the benefits without sales pressure.

Epworth Branch,



Check out the possibilities!



Card Games for Kids Tuesday, November 18, 6 - 7 p.m.

Do you like playing card games? If you want to get together with other kids and play some card games now's your chance. You can play games you know or learn some new card games. You'll also go home with your own deck of cards! For ages 8 and up. Please register at the Children's Help Desk or by calling 563-589-4225 ext. 2228.



Teen Events: Quilts of Valor: Display & Presentation Ceremony Sunday, November 9, 2 p.m.

Colorful quilts celebrating veterans' service are on display in the Library's rotunda area. The guilts, created by local quilters, are hanging from the railing on the third floor. The display is open for viewing during library hours through Monday, November 10. Cyndy Billmeyer, Iowa Region 5 Coordinator for the Quilts of Valor Foundation, will present several quilts to veterans on Sunday, November 9, in the Aigler Auditorium at 2 p.m. The mission of Quilts of Valor is to "comfort, honor and thank" every service member and combat veteran of any conflict.



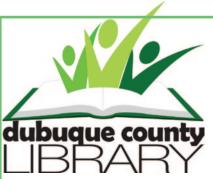
Free Movie: To Have and Have Not Thursday, November 13, 6 p.m. Aigler Auditorium, 3rd Floor

Starring Humphrey Bogart and the late Lauren Bacall in her first leading role, To Have and Have Not is a classic romantic drama based on Ernest Hemingway's novel about a charter boat operator who gets mixed up with a woman and French resistance fighters during WWII. Admission is free, but seating will be available on a first-come, first-served basis.



Free Movie: Chef Wednesday, November 19, 6 p.m. Aigler Auditorium, 3rd Floor.

Written, directed by, and starring Jon Favreau, Chef is a comedy about a chef who loses his restaurant job and starts up a food truck while piecing back together his estranged family. The movie 2 hours long and is rated R. Admission is free, but seating will be available on a first-come, first-served basis.



International Games Day

@Your Library (grade school & older) Peosta/NICC Branch,

Friday, November 7, 9:30-11AM** Holy Cross Branch,

Monday, November 17, 3:30-5PM

No school day for WD! Gaming activities of WiiU games, Legos, new and classic board & card games. A drawing will be held at each event.

American Girl Book Club (2nd gr.+) Farley/Drexler Branch,

Thursday, November 13, 6-7:30PM Peosta/NICC Branch,

Thursday, November 20, 6-7:30PM

Read Felicity's Surprise to learn about this spirited & independent girl living in 1774. Space limited. Call to register, let us know if you need a book.

> Farley/Drexler Middle School 405 3rd Ave. N.E. 563-744-3371 ext. 5160

Asbury Branch Epworth

5900 Saratoga Plaza, Suite 5 563-582-0008

Five Convenient

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110 Bierman Road S.E. 563-876-3388

by Vanessa Diffenbaugh. Call 563-582-0008 to register & reserve a copy.

Thursday, November 20, 6-7:30 PM

Discussing, The Language of Flowers

Holy Cross 895 Main Street 563-870-2082

NICC / Peosta 8342 NICC Drive 563-556-5110 ext. 224



Game On: **International Games Day** Saturday, November 15, 1-5 p.m.

On International Games Day, libraries around the world celebrate games and gaming! Join us for the best of RPGs and designer games. Games are provided, but feel free to bring your favorites to share. This program is open to anyone 18 or older. No registration is required. For more information, come to the reference desk or call the library at 589-4225.

Teen Tech Club Tuesdays, November 18, 4-5 p.m.

Teen Tech Club is for teens interested in technology. We will create digital projects from songs to video to photography to podcasts. Graphic design, movie making, animation and much more will be explored with our media creation tools and software. Come and stretch your imagination at the Carnegie-Stout Public Library. Please register by calling the Children's Help Desk at 563-589-4225, ext. 2228.



Minecraft Mania Wed., November 12, 6:30 - 8 p.m.

Whether or not you're a Minecraft wiz sign up for this game playing night. Bring a friend to join in on the fun and creativity. Test your skills and build away. For grade 6 through high school. Please register at the Children's Help Desk or by calling 563-589-4225 ext. 2228.



HyVee.

Pop Up Some Whole Grains

with nutritionists Megan Horstman (Asbury) Amy Cordingley (Locust) and Brian Scheil (Dodge)

Did you know the average American eats 204 cups of popcorn annually? Popcorn is considered a whole grain, contains fiber and is naturally low in fat and calories. The crunchy hull of the popcorn is high in polyphenols, a type of antioxidant. Popcorn has about three grams of fiber in three cups of popped popcorn. Fiber may play a role in controlling blood glucose levels and curbing hunger.

activities take you, enjoy some popcorn along the way.

Candy Corn Trail Mix

Makes 14 servings (1/2 cup trail mix each)

All you need:

- 2 cups Angie's Boom Chicka Pop lightly sweet popcorn
- 2 cups Angie's Candy Corn Holidrizzle Kettle Corn
- 1 cup lightly salted Hy-Vee peanuts
- 1/2 cup pumpkin seeds (pepitas)
- 1/2 cup golden raisins
- 1 cup Chex® gluten-free cereal
- 1/2 cup candy corn

All you do:

1. In a large bowl, mix together all ingredients

2. Portion out 1/2 cup trail mix per person.



October was Popcorn Month (sorry we missed it on the timing) as it is the best time to harvest the corn, especially in the Midwest, since we produce nearly all the world's popcorn. Fall is a great time to be active outside whether you head to the apple orchard, pumpkin patch, football tailgates or enjoy the fall foliage hiking a local trail. When you are out and about this fall, think about including some popcorn as a snack.

Kids can make their own microwave popcorn which is a great afterschool snack. All they need to do is take 1/4 cup popcorn kernels, place kernels in a brown paper bag, fold top over twice and microwave for about 1 minute and 50 seconds. Season with your favorite herbs or spices. Popcorn can take on savory or sweet flavors. Try cinnamon, nutmeg, lemon pepper or crushed red pepper for a different take on popcorn. Add dried fruits and nuts to popcorn for a custom snack mix. Popcorn is a fun snack and an easy way to add whole grain servings in your day. No matter where your fall

Nutrition facts per serving: 162 calories; 9 g total fat; 1.5 g sat fat; 0 g trans; 0 mg cholesterol; 18 g carbohydrate; 12 g sugar; 5 g protein; 2 g fiber; 75 mg sodium

Source: Hy-Vee dietitians
The information is not intended as medical advice. Please consult a medical professional for individual advice.



WELLNESS WEDNESDAYS
Shop Hy-Vee HealthMarket every Wednesday
SAVE 10% off

your HealthMarket items, organic produce and organic meal

mattitude

be yourself, improve yourself

Inside the Box

by Matt Booth

Were you told to "think outside of the box" today? People use that catchphrase to encourage others to look at a challenge from a new perspective. It often comes from someone in charge who feels the current solutions or ideas are just not good enough. The cliché loosely means "think creatively." "Think outside of the box" is the least creative way to tell someone to be more creative.



The phrase "think outside of the box" first began at the Disney organization in the 1950's. Thinking outside of the box represented Walt Disney's vision. After Walt's death in 1966, everyone would ask, "What would Walt do (WWWD)?" The leaders would then explain that Walt's thought process was "thinking outside of the box," referring to his: thinking creatively, not accepting the status quo, openness to new ideas, and willingness to explore.

Today, the phrase has become as common as Mickey Mouse. Every day meeting rooms around the world are filled with this cliché.
It rolls off of the tongues of leaders, bosses and politicians.
I hear it at conferences and in advertisements.

He was on a roll.

"Think outside the bun." I even had an old buddy of mine that used to tell everyone that when he died, he wanted to be cremated because he had spent his whole life thinking outside of the box, he sure didn't want to be buried in one. Another speaker at a conference last week was talking about leadership and said "If you think outside the box, then you can get the right people on the bus." Double cliché bonus points for that speaker dude.

When someone tells you to think outside of the box, they are trying to get you to think creatively and pushing you to do more for the company, team, organization and/or yourself, right? It is one of the most overused phrases. Does it really enhance creativity? When I hear someone say we need to "think outside the box," I want to ask them if they have a more creative way to tell me to think creatively. It is to the point where just saying "think outside the box" closes the box.

"Think outside the box" has lost its zing! It is the least creative way to tell someone to be more creative. If Walt Disney where still alive, I bet he would ban his employees from saying "think outside the box." He would have thought of 48 other ways to say be more creative by now. If everyone is thinking outside the box, maybe the best way to think creatively is to "think inside the box?"

Mattitude Quote

"Stop trying to change someone else's attitude if they don't want to change."

- Matt Booth

Engaging keynote speaker, Matt Booth, is the attitude expert. He is an Award-winning speaker and author. Through his keynote speeches and programs, he entertains and educates audiences with his unique abilities and talents. To find out how Matt can help your group improve their attitudes, call 563-590-9693 or email matt@mattbooth.com.



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Doolin Chiropractic

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It Is Time For Music Appreciation

By Bob Gelms

In this issue, dedicated to music appreciation, we have Jerry Lee Lewis, The Allman Brothers, and Joe Perry from Aerosmith. It's time to rock

Jerry Lee Lewis: His Own Story is a mindbending, wide-eyed, and slack-jawed appreciation of one of, if not THE originator of Rock & Roll. You can say what you want about Elvis Presley but if there was no Jerry Lee Lewis we would not have Rock & Roll as an art form today. What we would have would be safe for Mom and Pop and fathers of teen age girls. What Jerry Lee is, is most emphatically not safe. He and his music were and are dangerous. It has not lost its power over the years like Elvis has. Jerry Lee says this about his music, "I think my music is like a rattlesnake. It warns you, 'Listen to this. You better listen to this." Then it strikes and the ecstatic liquor cascades through your body drowning every atom in a savage mixture of beat, emotion, and sex.

This book traces the beginnings of Jerry Lee and his music from the mud of the Mississippi River to the capitals of the world in venues with screaming girls ready to give up anything for The Killer – always the girls. Along with the girls were, of course, the drugs: the drugs to get you high, low, and everyplace in between. The book shies away from neither topic. It is Jerry Lee Lewis warts and all. It's also a riveting story of a cultural icon who, by the way, is still with us. If I could give the book 10 stars I would. It is that good. Jerry Lee is an amazing man and by consequence this book will amaze you.

One Way Out: The Inside Story of the Allman Brothers Band is a story of fulfilled promise of one of the most successful bands in the history of Rock & Roll. Recently they passed two very significant milestones. One is the 42nd anniversary of Duane Allman's death. His influence has waned not a bit in the 42 years since he died. You could go see The Allman Brothers play today and hear Duane's slide guitar tearing through the songs, that is, if they were playing anywhere, which brings us to the second significant event. The band has hung it up. They played their last show at the Beacon Theatre in New York on October 28th and it looks as though they might not come out of retirement.

It's all in the book which is done with the

cooperation of the band. And, yes, there were girls and a veritable pharmacopeia of recreational drugs Ingested in super human quantities. It is nothing short of a miracle they didn't have any OD's. They had deaths though. Duane Allman was killed in a motorcycle accident just prior to the release of the greatest live album ever recorded, At Fillmore East, and their bass player, Barry Oakley, was killed a short time later in another motorcycle accident very near the spot where Duane was killed.

Their music is timeless since it is based on the blues, a prime chunk of what goes into the very best Rock & Roll. It is not an idle coincidence that the very first song The Allman Brothers played at that very first rehearsal in Florida so many years ago was also the last song they played at The Beacon a few weeks ago, Trouble No More by Muddy Waters. I love The Allman Brothers and I loved this Book. It's number one with a bullet in the Gelms' household.

Another great American blues-based rock band is Aerosmith. Their lead guitarist, Joe Perry, has written an autobiography called Rocks. They rock hard and Joe Perry is the reason why. I like my Rock & Roll spiced with blazing guitars and blues riffs and Aerosmith does not disappoint. I never warmed up to their lead singer Steven Tyler. There was always something about his personality that rubbed me the wrong way. Well folks, read Rocks and you'll find out why Steven Tyler rubs everybody the wrong way. I'm not sure why Tyler doesn't have a perennial broken nose or a couple of black eyes. He is a compulsive liar and one of the worst egomaniacs in the business. He, more than anything else, was responsible for the breakup of the band. That, and a little arrogance on the part of Mr. Perry. Joe Perry is, however, mostly responsible for the band coming back together for their second wind.

It is interesting to note that Aerosmith has passed these forty-some odd years with the band lineup unchanged. I don't think any band can top that. While Perry gives a mostly unvarnished view of the trials and tribulations of being in a drug satiated pressure cooker like a Rock & Roll band, it is evident he sees himself through rose colored glasses. Steven Tyler comes off very badly any way you snort it.

It's a lot of fun hearing from the horse's mouth where all those riffs came from. Rocks is a very enjoyable read and you don't have to resort to counter culture party items to have a good time.

PREMIER CROSSWORD/ By Frank A. Longo

SPLITTING SIMPLE **SUBSTANCES**

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Answers on page 35 Average time of solution: 60 minutes

{ pam kress dunn }

Strategic Cooking

by pam kress-dunn

I may be late to the table, but I just heard about something astounding: Engagement Chicken, a supposedly sure-fire dish to serve to a man that guarantees he will propose. I recognized it immediately. It was MY chicken, with no secret messages attached.

This is the way I've been roasting chicken forever. I found the recipe when I was playing Suzy Homemaker in my first marriage. I had no idea, until my daughter saw a post on Jezebel, that all those chickens I'd roasted in my ovens, down through the years, had a not-so-subtle message: "Marry Me."

The method is simple. That, along with the fact that it tastes really good, accounts for the rut it threw me into when it comes to major holidays, not to mention birthdays and even just Sunday dinner with the nuclear family. Sure, I've seen recipes for chickens and turkeys stuffed with bread cubes, apples, and sage, but why mess with perfection?

Unlike most chicken recipes, it requires NO BASTING. No kidding! I own a baster, but it sits in the bottom drawer, under the cheese cloth, the plastic recipe card holder, the Cuisinart stick blender, the lunch bags, the four thousand extra dish rags, and the roll of shelf liner. I'll admit to having a poultry recipe that calls for all kinds of attention, not only basting but also turning every ten minutes or so. That recipe is for Cornish game hens, and while they are sublime, I'm not sure if such a tiny creature deserves so much tending. I prefer cuisine that cooks while I read.

My chicken recipe calls for only a few things, aside from a three-pound chicken – lemon juice, garlic, kosher salt. In one hour, it emerges from the oven with a crispy, crackly, garlicky, salty skin, and when it's tipped upright, a lovely lemony sauce runs out, ideal for pouring over rice. While the bird is cooking, the juice keeps the chicken succulent. And really, anyone can do it.

How did this chicken come to be named "Engagement Chicken"? According to Jezebel, someone at Glamour magazine made it once, back in the eighties, and

darned if her boyfriend didn't propose. The story is about as sexist as you can get, but this was a very long time ago, when songs like "Charming Billy" could ask, "Can she bake a cherry pie?" as a legitimate question on the list of traits to look for in a wife. Were

there separate-but-equal songs asking, "Can he change a flattened tire?" I don't think so. Women were supposed to be the gender desperate for a legally-united mate.

It brings to mind a recipe for a dessert with an even more pathetic name: "Hoping For a Husband Cake." I am certain I clipped that recipe too, but a search of my files (Dessert – Cakes) yields nothing. A quick Google search found it on my first try. Described as a coconut torte, it looks lovely, with apricot jam puddled on top and frosting-spackled sides heavily carpeted with sliced almonds.

Of course, a chicken does not a square meal make. We might want to serve a side dish of "Wedding Mashed Potatoes," since, after all, being engaged does not necessarily lead to the all-important ceremony. And how about some "Perfect-Honeymoon Ambrosia," to guard against buyers' remorse once the couple boards the plane to Oahu? Some might even suggest "No Returns Green Beans" to ensure your shower guests stick to the wish list at Bed, Bath, and Infinity, thus saving the engaged couple the chore of returning unwanted, unneeded, or duplicate gifts. Getting married is exhausting enough.

Take it from me. My son got married last June, and they pulled out all the stops. The guest list, the color choices, the bridesmaids' hairstyles, the gorgeously decorated reception hall, the eighthundred photos, the rehearsal dinner menu, the song selections, the unity ceremony, and, oh yeah, the actual getting-married part. I'm not complaining; it was beyond wonderful, and my darling boy and his equally darling fiancée deserved every bit of it.



Did she have to cook for him first? I don't think so. Besides, he's no stranger to the kitchen. As soon as he was old enough to turn on the stove without burning the house down, he took great delight in experiments involving mainly ground beef and all of the condiments in the fridge. He ate what he cooked, too. Simple. Easy. No fuss.

So I can see one reason for dubbing this roast chicken the best choice for prompting an engagement – its simplicity. It says, if the guy is really paying attention to the food placed before him, "Let's keep things simple. Let's have a down-to-earth

relationship. Let's keep it real. Let's make our life together as uncomplicated, delicious, and juicy as this chicken."

For several years, my husband has been teaching a course over J-Term called The Psychology of Stress. Along with serious study, they do stuff to unwind like yoga, staying overnight at Sinsinawa Mound, and cooking. The cooking lesson, by a Hy-Vee dietitian, is meant to promote healthy eating

and a bit of independence in the kitchen. Every year, Bob is amazed at how little most college-age students, no matter their gender, know about cooking. It's sad.

So ask yourself, do you want a relationship based on Ramen soup? Or something more tasty? Even if you're in no hurry for a spouse, you can master this dish. Make that chicken for yourself and a friend or two, with no hidden agenda. Call it "BFF Chicken," followed by some "I Bought This at Village Inn Because it's Okay if Women Don't Cook Everything" pie. Bon appetit!

- pam2617@yahoo.com







Dear Erma,

I think I hooked up with guy after a Halloween party at the bars over the weekend but I'm not sure. My memory of the last part of the night is kind of fuzzy but I woke up on my couch with makeup smeared all over my, well, everything and fake blood on my sexy cop outfit. At least I think it's fake. I think he might have been a zombie. Or a vampire, I'm not sure. Anyway, I think I had fun and what I remember of him seemed kind of nice. How can I piece together the last part of my evening so I can maybe meet this mystery man again?

- Left Wondering

Dear Wondering,

This situation is kind of like a reverse Cinderella scenario, only you would be Prince Charming, a drunk one, anyway, and your undead mystery man would be Cinderella. Look again at the crime scene you woke up to. There might be other clues to his identity – empty beer cans, a particular brand of cigarettes, a few stray hairs... He didn't leave a shoe,

Dear Erma,

did he?

We just got past all these nonstop

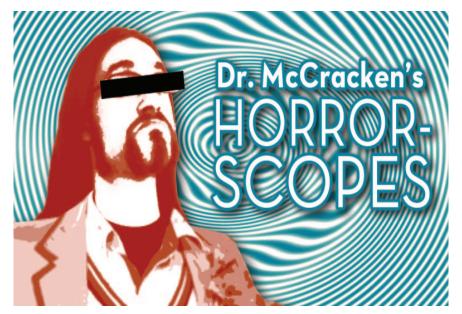
political ads on TV and fliers in the mail and already they're starting with the Christmas stuff! I think it's way too early to advertise for Christmas sales. We just got past Halloween! Don't you think they should wait until Thanksgiving at least? - Not Ready in Rickardsville

Dear Not Ready,

I do agree with you. The commercialization of Christmas has been a runaway train for years. Back in my day, we didn't even think about Christmas until after Thanksgiving and any store that started shoving their Christmas sales down my throat was not going to get any of my hard-earned poker money! I would go so far as to hide the Sears Christmas catalog from my kids so they wouldn't get too many ideas about what they thought they wanted from "Santa." Somehow they would always come up with a list as long as your arm with ridiculous stuff like those beat-em-up robots or that whore doll Barbie. It's no wonder the world is the way it is! But what are you going to do about it these days? My advice is to turn off the TV, invite your friends over for some stingers and poker and wait it out until that Black Eye Friday, or whatever they call it.









Aries 3/21-4/19

There's a terrific expansive feeling to your life right now that will slowly fade after the hernia



surgery.

Taurus 4/20-5/20

If you feel your positive energy turning into a headache, consult your doctor about every fear you've ever had concerning your theories on the existence and effects of lesbian pollen.



Gemini 5/21-6/21

For you, success may have to be defined as not hurting yourself while opening a Lunchable.



Cancer 6/22-7/22

You might find a treasure map behind the Declaration of

Independence and then take your face off like that movie Michael. Your lucky number is 33.



Leo 7/23-8/22

Recent stomach pains and a sense of general hopelessness may both be the result of using silverware you found in a Wendy's dumpster.



Virgo 8/23-9/22

Instead of overindulging in the more decadent moments of your day-to-day routine, try holding

back by thinking about how this country was built on both and accidental and incidental lack of direction and those of us who don't get beheaded will definitely live be a resident of West China.



Libra 9/23-10/22

Don't hold yourself back on extracurricular activities except maybe the obsessive thinking of how much furniture at Goodwill has had a dead person on it for more than 24 hours.



Scorpio 10/23-11/21

There might be some unexpected communication coming from the saxophone vampire in The Lost Boys.



Sagittarius 11/22-12/21

A long-lost friend or old roommate still might be passiveaggressively avoiding you because you collect baby teeth like sociopath and you never did the dishes.



Capricorn 12/22-1/19

You never know whom you might run into when you leave the house, so stick to messageboards where people get banned for disagreeing with the admins about how much to tip the cashier at popular leather-themed secondhand stores.



Aquarius 1/20-2/18

You need an app on your phone that yells at me for you when you nap too long and it's my fault.



Pisces 2/19-3/20

An old teacher could be just around the corner to ask you for twenty dollars and a reminder of life lessons revolving around geometry and time/distance equations that don't matter when the late fees on your rent are more than you make hanging

drywall at an office that looks at sales number

for pewter rings shaped like dragon tails.



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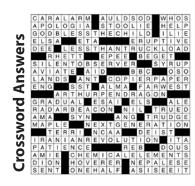
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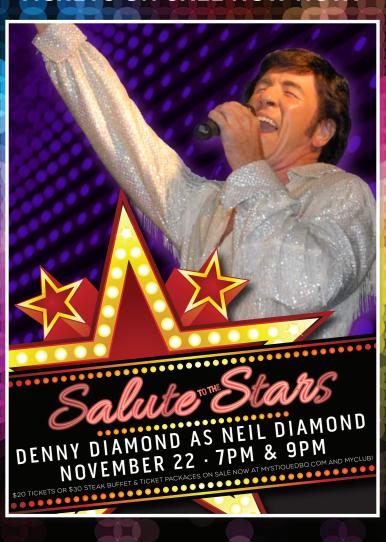
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