Winter on the Great Lakes pg.3
In 2001, the old Cherry Growers freezer building was demolished to make way for the West Bay Campus—now known as the Great Lakes Campus—home to NMC’s Maritime Academy, the Culinary and Water Studies Institutes, and Lobdell’s restaurant. Interest in the demolition was so great that a private webcam was installed nearby so that NMC employees could watch from their desks and an invitation was issued to the public to “See the Wall Come Down.” The building stood as pictured above from September of that year until the spring of 2002, when demolition was completed.

NMC Concert Band presents Winter Wonderland. Get into the holiday spirit with an evening of festive music put on by NMC’s concert band. 7:30 pm at Milliken Auditorium. Tickets are $13 for adults, $8 for students, and are available at MyNorthTickets.com or at the door.

Coffee with Veterans. Come to Lobdell’s from 8-9:30am on Friday, Dec. 13 for coffee and conversations with veterans in our community. Coffee is complimentary for veterans.

Third Sunday Art Project at the Dennos Museum. Come to the Dennos Museum for a make-and-take afternoon of crafting! This month, use fabric and other materials to create a wall hanging to keep or gift to someone else. Sunday, Dec. 15. 1-4:00pm. For all ages. Event included in the price of admission (which is free for NMC students!).

Health insurance sign-up. Confused or frustrated by the process of obtaining health insurance? Not sure if you even qualify, or what to do if you aren’t? Certified Application Counselors will be on-site in the Student Success Center on Dec. 10, 1-5pm to answer all your questions and help you walk through the process. Available to both NMC students and the community. Call Sally at 231-995-3021 with questions.
National Weather Service Offers Winter 2019-2020 Forecast

Kathryn DePauw  “November has been a hint of what’s to come,” declared Matt Gillen, a meteorologist with the National Weather Service (NWS) in Gaylord. On Nov. 20, dozens of citizens packed a room in Northwestern Michigan College’s Osterlin building to join Gillen and Patrick Bak, the Warning Coordination Meteorologist for the NWS Gaylord, for the 2019 Winter Talk Series. The evening was planned by Mike Jacobson, instructor at NMC and the NWS Gaylord office. Discussion ranged from historical tragedies on the Great Lakes to a citizen science snow measuring project called the Community Collaborative Rain, Hail, and Snow Network (CoCoRaHS). However, many were there to learn about this year’s predicted winter weather.

The official outlook shows that the coldest temperatures this winter will likely happen in the Great Lakes region. We can expect an average temperature below normal, although fluctuations will occur and total precipitation will probably be slightly above normal.

When determining what the season will hold, meteorologists look at two things: The El Niño-Southern Oscillation (ENSO) and how previous years with a similar set-up played out.

The current point in the ENSO cycle is determined by looking at the temperatures of the central Pacific Ocean to see if it’s warmer or cooler than normal. If temperatures are cooler, the cycle is likely in a La Niña phase. If the ocean waters are warmer than usual, it is considered to be in the El Niño phase. In between these cycles is what is called the ENSO-neutral cycle, which ocean temperatures are close to normal. Currently, sea surface temps are just a “smidge” above normal and we are in an ENSO-neutral stage. The statistical models show that this trend is likely to continue through the winter season.

For the United States, that means the Midwest and Northeast will be cold and the southeastern states will be warm and wet.

“You always hear about the ENSO, the El Niño or La Niña, and that’s because that’s the one that has the longest-range predictability,” explains Bak.

While the impacts on weather for ENSO can be seen far ahead of time, other factors that influence weather can only be seen weeks or days in advance. Some of these circumstances can overpower the ENSO cycle, so it is important for meteorologists to keep an eye out for other atmospheric influences and major storm systems as well. Experts are predicting strong storm tracks from northern Canada and the Panhandle region of the U.S., where many of the systems that generate lake effect snow come from.

Looking back at similar winters, 2013-14, 2014-15, and last year, the area experienced extensive ice coverage on the Great Lakes. This can limit the amount of lake effect snow if that happens, but not until later in the season. Despite the ice coverage, those three winters still experienced about 135 inches, 114 inches, and 125 inches respectively in Traverse City (it typically gets 102 inches on average).

Gillen seemed pretty confident of the outlook. “If I were a betting man, I’d say it’s a pretty safe bet that here in Traverse City we’ll see over 100 inches of snow. And we’re off to a good start!”

Be Aware: A New Winter Warning

Kathryn DePauw  This year, a new warning for snow squalls is being issued when the weather gets bad. Snow squalls are very localized areas of “white-out” conditions that limit visibility. Snowfall is not necessary; excessive winds can blow snow and create this hazardous situation. Criteria for issuing this warning will likely vary by region.

Check out the list below to understand the differences between the various winter storm watches, warnings, and advisories.

Winter Storm Advisory  – when either of the following criteria is met:

• Any amount of freezing rain
• 2 to 4 inches of snow (alone or in combination with sleet and freezing rain), is expected to cause a significant inconvenience, but not serious enough to warrant a warning.

Winter Storm Watch  – when “significant and hazardous winter weather” (any of the following events or combination of events) is possible in the next 48 hours:

• 5 inches or more of snow/sleet within a 12-hour period or 7 inches or more of snow/sleet within a 24-hour period
• Enough ice accumulation to cause damage to trees or powerlines.
• A life threatening or damaging combination of snow and/or ice accumulation.

Snow Squall Warning  – when the following criteria create greatly reduced visibilities and whiteout conditions:

• Intense but limited duration periods of moderate to heavy snowfall accompanied by gusty surface winds.
• Snow Squall Warnings will not be issued for areas when Winter Storm or Blizzard Warnings are already in effect.

Blizzard Warning  – when both of the following criteria are met for the next 12-18 hours:

• Snow and/or blowing snow reducing visibility to 1/4 mile or less for 3 hours or longer. There is no minimum snowfall requirement.
• Sustained winds of 35 mph or greater and frequent gusts to 35 mph or greater.

Ice Storm Warning  – ¼ inch or more of ice accumulation.
Tim Nelson Retires

As the longest-serving president of NMC, Tim Nelson will leave behind a legacy of growth, change, and adaptation. Nelson and his wife, Nancy Johnson, founded the Global Opportunity Scholarship program in 2012. The program helps students that otherwise may not have spent time abroad gain that unique experience and awaken what Nelson calls a "global curiosity." The average tenure for Nelson's position is only three to five years at most community colleges, and he will approach the 19-year mark by the time he leaves at the end of 2019. There are five major categories of accomplishments from his tenure that Nelson found the most gratifying:

• Nearly every building across NMC’s campuses, excluding the apartments, has either been renovated or is new under Nelson’s watch.
• The college has built many programs—of which several are unique, either nationally or globally.
• NMC invests into the professional development of its employees, keeping them up-to-date in a rapidly changing environment.
• The college’s focus on establishing a global connection.
• The creation and expansion of "a culture that supports innovation, experimentation, and entrepreneurial activities."

The college continues to work on adding more experiential learning into the curriculum. Nelson explained that learning is more effective when people are engaging through synthesizing and applying, all while collaborating with others.


Rod Upton
Staff Writer

When I was a young child, I discovered this Santa character that children believe in. Santa was not a holiday fixture in our household, but I knew what he was and the stories about him. At school, some other kids had discovered the coming of age secret that Santa is not real, and I went home and asked my aunt if it was true that this fat man in a red suit who shimmies down the chimney on Christmas Eve was indeed, a farce. My aunt said something to me that I have never forgotten: “Randi, Santa does exist, but not how you think. Santa exists as the spirit of giving and charity, especially during the holidays.”

The holidays bring out a level of altruism in many people. This can also be problematic, because sometimes large, national organizations may not apply the majority of every dollar donated to help others. Small, local organizations are mainly volunteer-based and have a strong presence in a community. Traverse City has a very strong community. While there are vast class levels in the city, the people here often come together to help others.

One of the most well-known local organizations is Father Fred. It has operated since 1989 in the five-county area. Father Fred offers a food pantry that works with local stores and farmers to have flexible food that is as nutritious as possible, a clothing pantry where people can look through a large store and take anything they may need, and household items such as furniture or appliances. It also has financial services available for help for all emergencies, such as a gas shut off notice, eviction, or car repair bill. Their staff is always there to help anyone who needs aid, without judgement and with dignity.

Central United Methodist Church (CUMC) works in conjunction with Safe Harbor, a homeless shelter in town that is only open for the winter season. CUMC has outreach programs and offers several services. When Safe Harbor closes in the morning (all guests must leave by 8am and cannot return until evening), many people walk over to CUMC, located on Cass Road, for breakfast, offered seven days a week. The church is open until noon, and has showers, as well as basic necessity items that the guests can go through. CUMC also gives the homeless something very important: a physical address for mail. Many people do not realize how much having an address to receive mail affects everything, from jobs to applying for benefits to getting things like identification cards, things that cannot be done via a P.O. Box (which costs money, anyway). Every morning during breakfast is mail call, and people who need to send mail can get stamps.

Jubilee House is a lesser known, but also important, organization. Run by the Grace Episcopal Church, it is across the street from the courthouse and from the outside, has the appearance of a regular home. Open during the day when Safe Harbor is closed, Jubilee House offers a safe and warm place with the normalcy of a home to those who need it. It has showers and a laundry room, as well as a kitchen for cooking meals. Its volunteers ensure that they speak with every guest to see what needs can be met. Bus passes, landline for local calls, a P.O. Box for mail, and computers with internet are just some of the services offered by Jubilee House.

For people who feel in the giving spirit, these are just a few of the local organizations that help our local community in need. Monetary donations are always the best route to take if possible. Food banks and local nonprofits receive food and other items at a large discount, so they can get much more with a couple of dollars than the average consumer. Money can also go toward helping people facing eviction or having their heat shut off.

When donating goods, some items are in dire need. Socks, underwear, and warm clothing for winter. Diapers, baby wipes, tampons, and pads are also needed. When donating food, perishable items are discouraged, but remember to think of nutrition and taste as well. Donate items that do not require extra items in order to complete the meal (such as soup mixes that only require adding water), because many people may not have luxuries such as milk, butter, eggs, meat, and so on. And donate something fun or nice sometimes, too. Even people who are down on their luck also like treats such as cake, candy, or other goodies. The highest percentage of people who are in poverty are children; they deserve to have snacks and treats every once in a while as well.

So during this holiday season, try to relax. Practice self-care and love your family and friends. Most of all, give more than you receive, whether it is monetary, your time, or just you. It is what Santa wants from all of us.
Imagine going to the hardware store, pointing an app at an item on a shelf and seeing a 3D display telling you how to use the item. Imagine going to the grocery store, pointing an app at something you want to purchase and seeing the price, nutritional information, a comparison of similar items, recipes using the item, and more.

Imagine reading to your child, niece or nephew and having the page come to life. Imagine going to an art gallery, pointing an app at artwork and seeing the artist explain the meaning of a piece and their artistic process.

Imagine an interactive world without printed labels. You may not have to imagine for very long because the technology used to create this wonderful, interactive world is here now and has been since 1968.

The technology is called Augmented Reality, or AR. It is designed to combine real and virtual worlds to “augment” a real-world image with extra layers of digital information. To experience AR, all you need is an app on a smartphone or another device that will recognize the AR marker, trigger, or pattern. Once that marker, trigger, or pattern is recognized, the digital enhancements will display.

The ways AR can enhance our lives are endless. It is currently being used in education to provide 3D immersion in science and history textbooks. It is used in sports broadcasting to draw lines on the field and analyze plays. It is used at furniture stores like IKEA to help customers visualize how furniture will look in their home. It is also used in the popular “Pokemon Go” game where you pointed your phone at your front yard, buildings, parks, streets, or college campuses and saw Pokemon that you could catch.

A future connecting digital information with our physical world in real-time will continue to evolve and embed itself into our culture. Advances over the last 10 years have added AR to print media, the automotive industry and the retail industry. Just imagine what the next decade will bring!

Lisa Balbach is an instructor in the CIT Developer program at NMC.
White Pine Press

FEATURE

Which holiday do you celebrate?
- Christmas: 85%
- Other: 7%
- Yule: 6%
- Hanukkah: 1%
- Festivus: 1%
- Kwanzaa: 0%

Do you decorate before or after Thanksgiving?
- After: 76%
- Before: 17%
- No Décor: 6%
- Varies: 1%

Do you decorate before or after Thanksgiving?
- Home: 82%
- Traveling: 18%

Footnotes
* One person wrote in “Winter Solstice” instead of Yule. It’s the same thing, so it was counted as a Yule response
# “Other” holiday celebration responses included: “Friendmas,” “Winter Holiday/Festival,” “Spring Festival,” and “Satanic Rituals.”
+ Types of alcohol responses: “Cheap Box Wine,” “Spiced Wine,” “Hot Buttered Rum,” “…in Eggnog,” and “Alcohol (all of it)”
^ “Other” New Year’s Eve responses included: “Sleeping,” “Studying,” and “Don’t Know” (x3)
# 2019 Holiday Survey

## What is/are your favorite winter drinks?

<table>
<thead>
<tr>
<th>Drink</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Chocolate</td>
<td>35%</td>
</tr>
<tr>
<td>Apple Cider</td>
<td>27%</td>
</tr>
<tr>
<td>Eggnog</td>
<td>16%</td>
</tr>
<tr>
<td>Hot Tea</td>
<td>15%</td>
</tr>
<tr>
<td>Alcohol+</td>
<td>4%</td>
</tr>
<tr>
<td>Peppermint Mocha/Coffee</td>
<td>2%</td>
</tr>
</tbody>
</table>

## Do you prefer to decorate with a real or fake tree?

<table>
<thead>
<tr>
<th>Option</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Real</td>
<td>48%</td>
</tr>
<tr>
<td>Fake</td>
<td>45%</td>
</tr>
<tr>
<td>No Tree</td>
<td>6%</td>
</tr>
<tr>
<td>Hanukkah Candles</td>
<td>1%</td>
</tr>
</tbody>
</table>

## I'll be spending New Years Eve...

<table>
<thead>
<tr>
<th>Location</th>
<th>Percentage</th>
</tr>
</thead>
<tbody>
<tr>
<td>Home</td>
<td>59%</td>
</tr>
<tr>
<td>At a Party</td>
<td>18%</td>
</tr>
<tr>
<td>Traveling</td>
<td>7%</td>
</tr>
<tr>
<td>Cherry Ball Drop</td>
<td>7%</td>
</tr>
<tr>
<td>Other^</td>
<td>7%</td>
</tr>
<tr>
<td>Maple City Lantern Drop</td>
<td>1%</td>
</tr>
</tbody>
</table>

---

*One person wrote in “Winter Solstice” instead of Yule. It’s the same thing, so it was counted as a Yule response.

# “Other” holiday celebration responses included: “Friendmas,” “Winter Holiday/Festival,” “Spring Festival,” and “Satanic Rituals.”

+ Types of alcohol responses: “Cheap Box Wine,” “Spiced Wine,” “Hot Buttered Rum,” “…in Eggnog,” and “Alcohol (all of it)”

^ “Other” New Year’s Eve responses included: “Sleeping,” “Studying,” and “Don’t Know” (x3)
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Vegan on a Budget

Vegan Shepherd’s Pie

Staff Writer
Randi Upton

Shepherd’s pie is a classic winter meal. Hearty and comforting, it can be made on a budget and have plenty of leftovers. In my version, I use a ground meat substitute like Boca, which is only a couple of dollars, and lentils which are also very cheap and an excellent source of protein. Lentils give an added texture to the mince, and throw in a bag of frozen peas and carrots with some mashed potatoes on top and it is perfect on a cold day. Making it all from scratch seems daunting but the whole process takes less than an hour. For the topping of mashed potatoes, you can use an instant potato package, or get an arm workout and make some yourself. If you prefer to leave the skins on for the mash as I do, be sure to scrub the potatoes properly before cooking.

Lentils:
Cooking lentils is similar to cooking rice. Rinse them under water, then add 1 cup of lentils to 2 cups of cold water in a saucepan. Cook on high until it reaches a rolling boil, then cover and simmer on low heat for 25 minutes. Drain any leftover water.

Mince Filling Directions:
1. In a large saucepan, add potatoes and enough water to cover them. Bring to a boil, lower to medium heat and cook until tender, about 15 minutes.
2. Drain potatoes in a colander, then throw back into the pan.
3. Mash the potatoes with a spoon, masher, ricer, your fists, and pure rage, whatever you got around.
4. Add seasonings, milk, and butter. Mix well, add more until it’s at the texture and taste you prefer.

Mashed Potato Topping Directions:
Preheat oven to 350°F. In a casserole dish or any pan at least three inches deep, pour the mince mixture over the bottom. Press down with spoon, making sure it is even all over. Add potatoes on top, smoothing again and making as even as possible. Cook for about 15 minutes, or until the top begins to slightly brown. Remove from oven and let rest for at least 5 minutes.

Vegan Shepherd’s Pie

Mince Filling:
• Cooked lentils
• Ground meat substitute
• 1 yellow onion, diced
• 1 tbsp minced garlic
• 1 tsp salt
• 1 tsp pepper
• ½ tbsp fennel seed
• 1 - 12 oz. package of frozen peas and carrots mixture
• ½ cup vegetable stock or broth

Mince Filling Directions:
1. On stovetop, saute onion. Add meat substitute once onion starts to brown.
2. Stir cooked lentils into onion mixture.
3. Add seasonings and broth to pan. Turn onto low heat and add frozen peas and carrots.
4. Turn off heat and let mince mixture rest.

Mashed Potato Topping:
• 4 russet potatoes, diced into small pieces
• 1 cup plain cashew milk
• 5 tbsp plant based butter
• Salt, pepper, and garlic powder to taste

Steak and Shrimp Dinner

Staff Writer
Kennedy Krieger

Eating healthy has this bad reputation for being very expensive. Sure it can be, but if you know how to shop for fresh produce and when to take advantage of a sale, it can be relatively cheap. This week, for example, my roommates and I decided to make a fancier dinner for a cheap price. We made steak bites, shrimp, and fresh green beans.

Taking advantage of the sales is the most important part. Steak was on sale, as well as the green beans, so that gave us a green light to go ahead and make the fancy dinner. In the end it cost us around $27 for four of us to eat—plus we had some leftovers! This recipe can be tweaked to add your own twist and flavors to the dishes. I hope you enjoy this as much as we did!

Steak:
• 1 ½ lb steak (we used Angus beef boneless top loin)
• ¼ stick salted butter
• 2 tbsp minced garlic
• ½ cup olive oil
• ¼ cup onion
• 3 tbsp Worcestershire sauce
• 1 tbsp Lemon Juice
• Salt and pepper to taste

Directions:
1. A marinade is optional. If you choose to do so, add olive oil, minced garlic, onion, worcestershire sauce, lemon juice, and salt and pepper into a ziplock bag. Cut the steak into 1” cubes and add to the marinade. Let sit for about 1 to 2 hours.
2. While waiting, wash and cut the ends off of green beans and set them aside. Get another pan out and add butter to it and heat up. Add the green beans and garlic powder and toss the beans around. Keep on medium heat until tender. You may add a lid to the pan to make them cook faster. Add salt and pepper to taste.
3. Meanwhile, warm up a pan and put the butter in it. Once heated up, put half of the steak cubes in and start to cook. Add salt and pepper if desired and flip them over when half of the steak is brown. Be careful not to burn the one side. Cook for about 10 minutes or until the meat is brown with some pink in the middle. Repeat for the other half of steak bites.
4. While steak is cooking, thaw the shrimp. Once the steak is done, take them out of the pan and set aside. Next, add more butter and garlic to the pan and add the shrimp in. Flip over about 4 minutes in and cook the other side for about 4 minutes. Keep flipping until shrimp is browned on both sides and is cooked through. (The shrimp will be all pink, there should be no spots of grey. The grey indicates that they are still raw.)
5. Toss the steak back in the pan with the shrimp and season one more time if necessary. Let them cook for 2-4 more minutes. Serve hot with the green beans.

Shrimp:
• 30 de-veined and tail-off frozen shrimp
• ¼ stick of salted butter
• 1 tbsp minced garlic
• 2 tbsp lemon juice
• Salt and pepper to taste

Green Beans:
• 1 lb green beans
• ¼ stick salted butter
• Garlic powder to taste
• Salt and pepper to taste

Directions:
1. A marinade is optional. If you choose to do so, add olive oil, minced garlic, onion, worcestershire sauce, lemon juice, and salt and pepper into a ziplock bag. Cut the steak into 1” cubes and add to the marinade. Let sit for about 1 to 2 hours.
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2019: The Worst of the Worst Records

Liam Strong  
Contributing Writer

As much as I dribble on about good music, I also enjoy listening to absolute garbage. When I say garbage, I mean music that takes itself seriously, has made an effort (or perhaps lack thereof), and ends up failing in miserable ways. Or, in my interpretation, the funniest ways. To end the year, here are the most abysmal 2019 albums that I gagged, wheezed, and struggled to sit through.

Kanye West - “Jesus is King”

Oh, Kanye. It should be mentioned that, in the past, Kanye West has been a producer of records, but in recent years, can’t front his albums to save his life. Not even Jesus can, because, my god, “Jesus is King” is so conflagrated in its practically unfinished runtime that Kanye’s bars feel distant and out of place. If you want a hip-hop album that, in the past, Kanye West has been a musician extraordinaire Tye does a great job of creating something that can’t be seen anywhere else in the world. Through improv and audience interaction, no two shows are ever alike.

In the past years, the duo have worked on building a troupe so that they could put on shows like Grimms Fairytales mashed with “Into The Wild,” Sound of Music meets a gosh-dang zombie apocalypse, Romeo vs. Juliet (“Romeo and Juliet” meets a battle of the bands), and most recently The Little Prince & The Man From Mars (using music from David Bowie and Prince).

This year, however, they’re bringing back the show that started it all: “How Grinchy Met The Who,” or just “Grinchy,” as those who are familiar call it.

Check out Mash-Up Rock & Roll Musical Parody Show on Facebook for introduction posts to the cast and crew, offers for advanced tickets, and photos from past shows and current rehearsals. The whole production team is ready to party with you this holiday season, and they’re entirely ready to entertain you. So give it a look and buy a ticket.

Mash-up Rock & Roll Presents

“How Grinchy Met The Who”

Micah Mabey  
Staff Writer

If you didn’t know that we had parody musical theatre content happening on the stages in Traverse City, you’ve been missing out on something huge.

Written and directed by the incomparable Leslie Tye, with her partner in crime and musician extraordinaire Tony Bero doing the composition, Mash-Up Rock & Roll Musical Parody Show is a unique and irreverent rock & roll theatre experience that’s ever-growing in the Northern Michigan arts scene. By remixing pop culture, mainstream media, and musical theatre, Mash-Up seeks to explore the world and ask important questions. By collaborating with her cast and crew, Tye does a great job of creating something that can’t be seen anywhere else in the world. Through improv and audience interaction, no two shows are ever alike.

In the past years, the duo have worked on building a troupe so that they could put on shows like Grimms Fairytales mashed with “Into The Wild,” Sound of Music meets a gosh-dang zombie apocalypse, Romeo vs. Juliet (“Romeo and Juliet” meets a battle of the bands), and most recently The Little Prince & The Man From Mars (using music from David Bowie and Prince).

This year, however, they’re bringing back the show that started it all: “How Grinchy Met The Who,” or just “Grinchy,” as those who are familiar call it.

The classic story of The Grinch, mixed with the psychedelic 1970s rock opera “Tommy” from The Who, with a little extra Who sprinkled here and there (see what they did there?), “It’s a great show, with fun music that you’re encouraged to sing and dance along to, put on by a group of people who love to perform together,” said Liam Curtis, who plays Pete in “Grinchy.”

Several of the original cast members are back to reprise their roles, including local musician Jimmy Olson as the “Mean Ol’ Grincher” who does his best to try and stop the Whos from playing their music so loud.

“It’s a fast-paced, rhyme-filled satire with live music, dance, improv and plenty of audience participation. Come Embrace the Weird and enjoy a live theatre performance unlike any other in Northern Michigan,” says the description at their website: mashuprockandrollmusical.com

Running about 75 minutes, and playing December 13, 14*, 20, and 21 at 7:30 (“includes matinee performance), at the Grand Traverse Circuit at 225 W. 14th Street in Traverse City, this really is a show to be seen. And it’s just in time for Christmas. Who wouldn’t want to watch the Whos whir their way through Whoville, while wicked rockstar Mean Ol’ Grinchy tries to shut them down?

Oh, also: Did I mention that the whole show rhymes? It is Dr. Seuss, afterall.

Check out Mash-Up Rock & Roll Musical Parody Show on Facebook for introduction posts to the cast and crew, offers for advanced tickets, and photos from past shows and current rehearsals. The whole production team is ready to party with you this holiday season, and they’re entirely ready to entertain you. So give it a look and buy a ticket.

General Admission - $20 in advance, $24 at the door Dec. 14 matinee also has student price of $15 for 17 and under. You can buy your tickets at: My North Tickets: mynorthtickets.com/organizations/mashup-rock-n-roll-musical

Dennos Spotlight:
We Are Grateful For You

Craig Hadley  
Contributing Writer

Snow may have fallen early this year, but at the Dennos Museum Center, it’s never too early to start thinking about how thankful we are for NMC students. Thanks to all of you for making NMC and the Dennos a rewarding place to work each and every day.

Your NMC student ID entitles you to lots of perks at the Dennos. From free admission to 50% off additional concert tickets (after your first free one!), these are just a few of the ways we are able to say thank you.

Do you have other ideas on how the Dennos can give back to you? Email us at dmc@nmc.edu.

Please know that we are open this holiday season. Bring your friends and family (and ID!) and come check out our temporary exhibitions featuring quilts and exquisite woodworking, up through the end of the year.

And don’t forget to shop the museum store for a unique selection of gifts for everyone on your list. Every purchase supports your community museum and is guaranteed to surprise and delight.

Warm wishes for a safe and happy holiday season!

Craig Hadley is the Executive Director of the Dennos Museum Center.

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- Get the facts! We’ll explain all your options & help you plan your next steps in a safe, caring, judgment-free space.

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“In old days books were written by men of letters and read by the public. Nowadays books are written by the public and read by nobody.” - Oscar Wilde

Nick Moug

We live in a time of perpetual upheaval. Our institutions—both secular and sacred—have been vulgarized by scandal and unforgivingly criminal activity. The center cannot hold. One might wish there was a book that addresses these problems: the decline of trust in institutions, the breakdown of society due to intensely factional politics, and an overall climate of confused hopelessness.

Well, there is such a book. It was written 700 years ago by a medieval Catholic in Italy. You’ve probably heard of it, or at least one-third of it. “That book is Dante Alighieri’s three-part poem “La Commedia,” given the adjective divine by later commentators: “The Divine Comedy.”

Ours is an age and a culture trying to disconnect itself from the past, while living in a kaleidoscopic present that rearranges itself every 24 hours. Dante’s poem, written between 1308-1320, has never faded into the oblivion of history. Why is that? Why is it also that writers in the early 20th century, such as James Joyce, TS Eliot, Dorothy Sayers, and Marcel Proust found it to be such an important landmark for their own writing in an age of World War? Jorge Luis Borges called “The Divine Comedy” the best book literature has produced, while TS Eliot said the world is divided between Shakespeare and Dante, and there are no thirds.

There are certain books which have so shaped our imaginations that we often forget that what is now a collective vision was once a private one. Mention to someone “The Divine Comedy” and maybe one out of five will recognize the name. Say Dante’s “Inferno” and more ears are bound to perk up. Our conception of the Christian afterlife is largely colored by Dante’s own poetic creation, and while this book will automatically appeal to the devout Christian—more specifically the devout Catholic—this isn’t meant for the converted. Dante’s world was medieval Catholicism, but his vision was his own. In Hell, there’s a literal hole jammed with Popes.

Cultural identity seems to be more and more important in our fractured and often xenophobic age. What does it mean to be the product of the millenniums-long project we call civilization? What does it mean to be human? This is a question Dante wants to answer: for his and for any age. A deep engagement with Dante as he travels through Hell, Purgatory, and Paradise offers a dizzyingly satisfying answer.

As you follow Dante the Pilgrim, you’ll meet and feel a connection to the sinners in Hell, the penitent in Purgatory, and, perhaps, the blessed in Paradise. Characters like Francesca and Paolo, Ulysses, Manfred, St. Francis, and Beatrice will become a labyrinthine mirror for your own identity, as it was for Dante the Pilgrim. And the more you read the poem—and this is a poem meant to be read again and again throughout the course of a lifetime—you’ll be astonished by the strange mystery of existence this poem points toward but cannot say directly. It is the Word made flesh, made Word again: a Word that can be shared, but cannot be spoken. In a trinity of books that cannot mean anything individually, but must be read in relationship to one another, the deepest mysteries of our collective history and your place in the project of its development becomes more intimate. Once you feel comfortable within its pages, you become a fellow pilgrim with Dante as he makes his exodus from bondage to freedom, you will finally develop the Freedom necessary to decide for yourself who you choose to be, forever.

Reading a 700-year-old poem requires an edition with good notes and a guide. My recommendations would be the single-volume Mandelbaum translation for its poetic sensibility. I also strongly encourage checking out the Great Courses lecture series by Professors Ron Herzman and William Cook, which can be found on Audible. Last, Georgetown University has an extraordinary “illuminated manuscript” for free online at dante.georgetown.edu.

In our era, engaging in classic literature seems almost a curiosity. Reading Dante, and applying the structure of his poem onto the structure of our lives, one learns the value of not giving into despair, no matter the circumstances. Hope is fragile, but it is essential. Once we’ve lost the ability to imagine new things, to have visions of a brighter tomorrow, to have the humility necessary to learn from the greatest imaginations in history, then, alas, perhaps we should heed the advice on the Gates of Hell and abandon all hope. If we choose otherwise, reading Dante deeply and contemplatively, we might, like the pilgrim in the final lines of the poem, begin to align ourselves and our wills with the Love that moves the universe and everything within.

This piece is dedicated to Molly Eastman.

Ann Hosler

I wrote a book.

Technically, I’m still two or three chapters from completing said book. In part one of this National Novel Writing Month (NaNoWriMo) article series, I was only at a mere 37,000 words. On the final day of NaNoWriMo, I clocked in at 68,297 words.

The end is finally in sight.

“The End” is something I never thought I’d really see. I absolutely wanted to see it. But fathoming going from Point A to Point Z was terrifying. Unrealistic. But it’s something that every writer must reach before they call themselves an author: The End.

It was a crazy experience getting there. Inventing gadgets I thought might exist 2,000 years from now. Seeing how creepy-yet-normalized I could make a society policed by artificial intelligence. Creating a highly intelligent symbiotic species that came to Earth via a cataclysmic asteroid. Kicking my 12-year-old out of the room because he had the uncanny timing to walk in every time I tried to write the one entire sex scene in the book.

Seriously, was I holding up a neon sign that said “EMBARRASSED WRITER SEEKS FURTHER EMBARRASSMENT, FULL STORY AT ELEVEN”?

On Nov. 22, I surpassed NaNoWriMo’s 50,000 word goal. In doing so, I was part thrilled and part confused. Of course I was going to squeal about it on Facebook, but also, do I stop writing because the event’s goal was accomplished? It was tempting, especially as homework, quizzes, and exams continued to pile up for in my accounting, management, and business law courses. It was tempting when the family piled into my house for Thanksgiving.

In the end, though, I realized that if I stopped at an arbitrary goal, I would never finish the book. So I made myself write after re-taking multiple accounting quizzes to get a better grade. I made myself write after spending five hours typing up my business law notes to help me memorize them for exams. I made myself write when the family vacated my home on Thanksgiving, and even though today is Dec. 1, I’m going to make myself write after finishing this article because I need to. My book needs me to.

What’s a book without its ending?
Holiday Events Calendar

Mikayla Brady
Staff Writer

Phil Kline’s Unsilent Night
Dec. 6 from 6-9pm @ Left Foot Charleys

Dress for the weather because Phil Kline’s Unsilent Night will have everyone walking around the Grand Traverse Commons with their own boombox, cell phones, or other musical devices playing music! Enjoy this interesting and interactive time! The event is free but it is asked that you reserve a spot and bring your own portable music device.

Visit leftfootcharley.com/events-calendar for more info.

Meet Elsa and Anna at the Filling Station
Dec. 7 from 1-3pm @ The Filling Station Microbrewery

Little ones will have a once in a lifetime opportunity to meet Elsa and Anna of Arendale from the movie Frozen! For only $5, children of all ages can come to the Filling Station and create magical snowflake ornaments and color with a chance to get a special photo with the stars. Enjoy a sing-along and an appearance from Santa as well!

Elf, the Musical
Dec. 8 at 2pm; Dec. 12-14 at 7:30pm @ Old Town Playhouse

Enjoy a night inside at the Old Town Playhouse watching and laughing along to Elf, the Musical! All ages can embrace the Christmas spirit by enjoying the hilarious tale of Buddy the Elf. Tickets range from $15 to $28 and are available at mynorthtickets.com.

Unity of Traverse City Craft Fair
Dec. 14 from 10am-3pm @ Unity Church

It’s always a jolly time when attending a craft fair during the holidays. Head into the Unity of Traverse City craft fair to finish off that Christmas shopping list. This event is free to attend. A variety of vendors will be selling their products, plus there is a holiday cookie sale that you can enjoy as well.

December 6, 2019

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