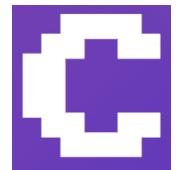


Nov 2024



# Cutelab Monthly

# with Ziggy

Woof woof! Max is on vacation in Marseille, so I'm taking over this month's newsletter. He'll be back in NYC in mid-December to take me for long walks and throw my stick around the apartment.

We've got a packed month of concerts at CuteLab this month, so be sure to swing by each weekend for something new! A very special shout out to some blast-from-the-past friends of Max's including Phong Tran and Yaz Lancaster, who will be playing at the space this month.

Now, before I continue with the rest of the newsletter, I'd just like to make one thing clear to all those practitioners of electronic music currently reading. Just because you might think it sounds cool and subversive to throw in loud tones above 18kHz in your music doesn't mean it's impressive to absolutely everyone in the room. I speak for many other four-legged music lovers here: we've heard it all before, try and think of something a bit more unconventional :/

--- Z.



## Arts & Leisure

### Music - 11/01

André Uhl  
Trevor Van de Velde  
o\_t

\$15 - NOTAFLOF  
Doors at 7:30pm  
Music at 8:00pm

### Music - 11/03

Austin Wulliman  
Levi Lu  
Charlotte Mundy trio

### Music - 11/08

gushes  
club ecology  
medium.  
atlas complex

### Music - 11/16

Phong Tran  
sinonó

### Music - 11/09

Chirag Davé  
David Karp  
Jonah Senzel

### Music - 11/23

Uptown Mainstream,  
stay tuned!

*We have to make uptown  
music mainstream again!*

## Op-Ed Spiced (Sometimes Spiked) Apple Cider by Laura Pfeffer



Warm apple cider mulled with spices is an excellent autumnal accompaniment to a scary movie or a pumpkin carving party with friends. It's also great sipped while strolling through one of NYC's greenmarkets, where the beverage is sold at many orchard stands. The brew gets better the longer it stewes. Put the heat on low and let those spices go go go! Serve as is or with a shot of apple brandy or whisky. It's also great over ice!

Note: In the United States, apple cider is unfiltered, freshly pressed apple juice that is typically refrigerated. It differs from pasteurized apple juice that is shelf stable. For best results, be sure to use cider, not apple juice.

Serves 4

#### Ingredients:

- + 1 1/2 gallon apple cider
- + 2 cinnamon sticks
- + 10 whole cloves
- + 1 3" piece of ginger, peeled and cut into thick slices

#### Preparation:

To a large pot, add the cider, cinnamon sticks, cloves, and ginger. Turn the heat to medium-high until the cider comes to a simmer, then turn the heat to low. Let the brew slowly simmer until the cider is fully infused with the aromatic spices, minimum 1 hour. Scum may rise to the top at the beginning of cooking. This can be skimmed off, but it will also disappear the longer it cooks.

←  
(Moo)

## Ziggy's November Picks

If you ever successfully make it off the York street F train stop without getting tackled by packs of cheugies, LLM bots disguised in athleisure, instagram face influencers, and tourists accompanied by their adult children, you can usually find me hanging out in and around Superfine on Front street.

