

# COMPLETELY UNSUSTAINABLE!

## THE FIRST TIME I MET JACK WHITE

by Grant Wickersham

The first time I met Jack White was at Starbucks. “I’ll have a Triple Grande Cappuccino, please,” he said into the fold of his wallet, as he thumbed through a series of bills. We were so busy I didn’t notice him in line, and since I was the lone barista on the register, he came to me for his order. I’d like to say I played it cool, but truth be told, I got clammier than a nerd asking the hottest girl to prom. Mercifully, I’d have a chance to redeem myself.

September 17 was the first MI Fest, an all-day music festival held at the Michigan International Speedway in Brooklyn, MI. “It was extremely important for us to have local artists and vendors,” said MIS PR manager Dennis Worden. “About two thirds of the artists are Michigan natives. Celebrating Michigan is what it’s all about.”

Locals Mitch Ryder, Jeff Daniels, and Mark Farner of Grand Funk Railroad took stage in the afternoon, with headliners Ronnie Dunn and Sheryl Crow continuing the draw on the older, family-oriented crowd.



Young adults, however, flocked towards main act The Raconteurs, featuring Detroit natives Jack White (The White Stripes) and Brendan Benson, who were playing their first show together in three years and had since moved to Nashville, Tennessee. Their presence on the bill was an exclamation mark, and indeed sightings of Jack backstage during some acts added much excitement to the attendees.

After meeting up with colleagues in Ferndale, MI we were soon underway. Upon exiting I-94, we were treated to a 45-minute drive along US-12, the only highway I’ve ever been on where the barns seemed to outnumber the cars on the road. After passing through downtown Saline, which was far less salty than expected, excitement grew in the car. All three of us were colossal fans of the Raconteurs, and we were trying not to get too ahead of ourselves with what might happen and who we might meet.

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## FROM DETROIT AND BROOKLYN

## GIVE McCLURE’S THEIR PICKLE BACK!

By Anthony Brancaleone

What began in the basement of a local bar in Brooklyn grew within months to hipster proportion, spreading throughout Manhattan, Philly, D.C and Miami, before crossing over into the mainstream dialect of imbibers everywhere, then off into the annals of cocktail lore.

The ‘Pickle Back’, as it is known, is one shot of whiskey, followed by one shot of pickle brine, pure and simple. The problem is, every bartender and his brother have bastardized the combination to such degree the public no longer understands or appreciates its origin.

Oh, it’s not really the fault of bartenders, per se. If anything, who else but this fine cut of men and women to bring such a unique combination to the counters of local dives, lounges and fancy-pants clubs all across the country?



No, the problem of not understanding the point of origin, of yet another great American phenomenon, comes this time from a distillery, established in 1780, over 3,000 miles away, known to the world as ‘Jameson’s’.

“What? How could this be?” You say. “Jameson’s? That fine Irish whiskey, triple distilled, and twice as smooth? What do they have to do with anything?” Well, sit back, take your coat off, and let me try to explain.

You see; a young man by the name of Bob McClure was once in the beginning stages of an emerging pickle company, with his brother Joe. He lived in an apartment above The Bushwick Country Club, located in Williamsburg, Brooklyn. It was in the basement of BCC that McClure stored his pickles, and in exchange for the service, gave the club jars of his wares.



It wasn’t long before a bartender from Bushwick began to contemplate what he could do with the remaining brine after the pickles were gone. In the true spirit of American ingenuity, and in the tradition of “legendary” barkeeps everywhere, this bartender, known as Reggie, decided pickle brine would taste good following a shot of whiskey. And, not just any whiskey; McClure’s pickle brine was to follow Old Crow - Kentucky Straight Bourbon Whiskey.

Thus, the ‘Pickle Back’ was born.


Soon, bars across New York, Miami, and even London, began offering their clientele this new concoction, and within six months the Bushwick Country Club was fielding requests to bottle the brine. Not long after that the McClure brothers received a call from Jameson’s.

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## OCTOBER Letter from the Editor

### COMPLETELY UNSUSTAINABLE!

In September, we let a new writer have his way with the sport & leisure section. In his article on the Detroit Lion's, "All Hail Nick 'Laces Out' Harris", the Sparrow, as he is known, extolled the virtues of Harris, as well as the sacred position of Holder, only to discover the Lion's organization let Harris go just two days after we went to print (And, we thought the story wasn't time sensitive). As a form of punishment, we made the Sparrow ride the pine this issue.

Regardless, the Lion's are on their way to the playoffs! With new Punter/Holder, free agent Ryan Donahue, the editor's prediction is a 10-6 season for Detroit and a Championship game against the Packers in Green Bay!

October is an exciting month, with plenty to do in and around Detroit. Nette Kovacs brings us an array of Cider Mills to choose from, Grant Wickersham discusses his brush with rock greatness and Matt Counts offers some micro-brew options for Oktoberfest and fills us in on some of the more haunted locations here in the Motor City.

And, without scaring you, dear readers, allow me to add that we have received many reports that the pages of The Metropolitan have been haunted ever since we first appeared on stands in October 2009. Misspelled words, widows and orphans (professional esoteric jargon), and occasional poor reporting are all the work of what appears to be a Phantom, sometimes witnessed lurking in the shadows of page 13, who seeks control of The Metropolitan. So, please, read at your own risk...

Finally, I'd like to address the fact that everything we hear about these days seems to be "unsustainable" - a word that is driving me crazy. Everything is in critical condition. Everything is broken. Nothing seems to work, and if we don't make huge, drastic changes, yesterday, the whole world is going to come to an end.

My suggestion to government - Relax, use your head, think things through. Be like the Lion's, who have come back twice from over a 20 point deficit to win - don't try to get it all back at once. Be like the city of Detroit, which has taken abuse and has been the butt of the joke for years, but has stayed strong and is not only coming back but also leading the way.

Be the ball, Mr. President, be the ball...

Anthony Brancalone

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Warning: This paper has not been proof read! And probably never will be... Please see Letter from Editor in our November 2010 issue online.

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Communiqué



Once A Detroiter Always A Detroiter

From a retired former Detroiter, now residing in sunny Florida. It has been a long while since you last heard from me. The Florida sun has a way of blocking much of the brain memory bank deposits. That my boys is where your paper rises like a Phoenix to save the day. The memory is restored and the past becomes clear and real once again (AMEN).

I walked the streets as a kid you now write about; hey, there were times running was called for - I know you get the meaning! The body is a bit more aged now, however. Thanks to The Metropolitan the mind is sharp again. WHAT A GREAT PAPER!!

Hey, enough mush. March on, stay strong, tell it like it is and bring back true honest Journalism. Excuse me, now, as I need to put my Tigers Verlander Tshirt on.

Norb Bryl,

PS - We also have COMCASTIC here in Florida.

Belmont, Hamtramck

New and improved Belmont Sports Bar, Hamtramck. Cool patio, you might want to check it out.

William Whan  
Birmingham MI

Thank you

The delivery man stopped by yesterday with the new edition of The Metropolitan and it looks great. Thank you for the article and I am glad that you enjoyed your experience at Atlas.

Joe,  
Manager, Atlas Global Bistro, Detroit

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PUBLIC ANNOUNCEMENT

*The American Stein Society*  
*Life Liberty And The Pursuit Of Happiness*

On this date, the First Day of October Two Thousand and Eleven, The American Stein Society makes Public it's dedication to continue in the Spirit of the Founding Fathers of these United States of America, to enjoy Life, Liberty and the Pursuit of Happiness, to do so in the manner of those great and intelligent minds, to meet and debate the issues of the day, Steins overflowing with Ale, in Order to promote a more better Union among us.

Let it be known, The American Stein Society originates in the city of Detroit, State of Michigan, claims the Dakota Inn, Rathskeller, as home, and declares the Great town of Frankenmuth, Michigan, the National Capital of The American Stein Society.

Henceforth, The American Stein Society, Detroit Chapter 01, moves forward, Steins held high, with good knowledge, through Public Declaration, by giving Public record, that no American Stein Society comes before and none may follow, without adherence to The American Stein Society Charter, and through vote by current members of The American Stein Society, and so on...

*Liberté, égalité, fraternité*

Founding Fathers

Anthony Brancaleone  
Nicholas Brancaleone  
Chris Dado  
Jamie Dado

Send emails, comments and suggestions to [anthony@themetropolitandetroit.com](mailto:anthony@themetropolitandetroit.com)





## ART, BEER, ENRICHMENT

By Raymond Rolak

A new October event being held on Sundays is the craft beer tastings at the Tashmoo Biergarten at 1416 Van Dyke, in Detroit. Proprietor, Suzane Vier got the idea from traveling in Europe. "A biergarten isn't a spot to get you drunk. It's to get people together," said Vier. Vier is an established booster of Detroit with her very successful **'Simply Suzane Granola Company.'**

The Tashmoo Biergarten will operate from noon to 9 p.m. on Sundays only, ending Oct. 23. It is set in the Euro-style of sitting beside strangers at one of the communal tables and making friends. It is the city's first outdoors pop-up beer-garden. *Tashmoo* was an indigenous Indian word for meeting place. The name has tremendous local strength from the old amusement park on Harsens Island and the Great Lakes pleasure steamer that sank in the Detroit River near Amherstburg, Ontario in 1936.

Across the country, Pop-Up art galleries have been in vogue for awhile. These are studios and retail settings that artists and emerging designers can showcase their efforts by the month. 71-Pop, at 71 Garfield Street in Detroit is just such a place. It is has an energetic and creative spirit and is a great platform for new artists.

October and November are the traditional months for local **Art and Craft** shows. Historically, it is a tradition carried from Europe and the German Christmas markets held in open air town squares. Locally, there will be many craft shows sponsored by schools, church and civic groups. They usually are in support of some civic or fraternal activity. Support of these events helps get the holiday spirit up and running.

If you happen to be boarding a Lufthansa or Delta flight for Germany make a point to find a Christmas Mart to attend. They are held on weekends throughout November. The taste treats will astound but go light on the **Gluhwein** (warm mulled dark wine). Most events will have some entertainment and music to accompany. The gingerbread, warm pretzels and bratwurst are all a **'do-not-miss.'**

Two other enrichment events upcoming are the "Tribute to the Edmund Fitzgerald" at the

Dossin Great Lakes Museum on Belle Isle, Saturday, November 5, 11 a.m. - 4 p.m.

At the Detroit Historical Museum, a full day symposium analyzing the War of 1812, titled "After Tippecanoe" will be held Tuesday, November 8. There is a full list of presentations and discussions about the key battles and events of that historic part of Detroit.



## NEW CAROUSEL AT THE DETROIT ZOO

Thirty-three hand-carved and hand-painted figures, including traditional horses as well as exotic mammals, birds, reptiles, frogs, insects, snakes, fish, seahorses and dinosaurs, make the 36-foot wood-and-brass carousel unique from others in the region. The Carousel was custom-designed and manufactured for the Detroit Zoo by The Carousel Works in Mansfield, Ohio. The ride will be open daily April through October and costs \$2 per person with regular Zoo admission.

## FOR GOODNESS SNAKE!

The Detroit Zoo has created a striking new home for a female reticulated python. The 18-foot, 85-pound snake was introduced into her spacious digs at the Holden Museum of Living Reptiles following eight months of construction.

The centerpiece of the 20-by-8-by-8 foot space is a large stone head deity, created by Detroit Zoo reptile keeper David Blanchard, fashioned after temple idols found at Angkor Wat in Cambodia. The enclosure also features a variety of plants and trees to offer the python the sanctuary she would find in her native habitat as well as a basking pool that provides underwater viewing for visitors.

## ZOO GOES APE FOR NEW ARRIVAL

The newest top banana is sure to have mass a-peel. Akira, an adorable female chimpanzee born July 28, 2011, is charming Zoo staff and visitors alike at the Great Apes of Harambee. She is the second baby born to mother, Akati, 24, and father, Imara, 16, in three years; her brother, Ajua, was born in September 2008.

"Akati and Akira are creating a strong mother-daughter bond, and it's a lot of fun to watch the two of them interacting with the other chimps," said Detroit Zoological Society Curator of Mammals Robert Lessnau.

Akira can be spotted clinging to Akati as she carries her around the Great Apes of Harambee. Visitors can catch the duo swinging on ropes and climbing trees outdoors on sunny days and hanging out in the habitat's spacious dayrooms during inclement weather.



## MICHIGAN'S BEST F/X ARTIST CONTEST

Astute Artistry has put together a contest to find Michigan's Best Special F/X Makeup Artist. Any makeup artist in Michigan can participate. Winners of this contest will win cash grand prizes as well as a \$1,000 professional photo shoot, and be written up in one of Michigan's top Magazines. This is an opportunity to showcase your skills and get recognized.

- **Date of Event: October 22, 2011**
- Venue: Dirty Martini 42705 Grand River, Novi, MI 48375
- Contestants must arrive to check in between 6:00pm-7:30pm
- Show Starts at 8:00pm SHARP!
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## The Return of Magenta Mondays at 1515 Broadway.

Magenta Giraffe Theatre Company is proud to offer "Magenta Mondays"- monthly workshops focused on performing arts skills and actor education from 7-10 p.m. at 1515 Broadway, Detroit, MI. These informal, drop-in intensives are designed for ALL levels of experience. No reservation or commitment required- whether you are a novice who has always been curious about performing, or a working professional looking to revisit the fundamentals of acting, the Workshops offer performing arts development in a supportive, community environment.

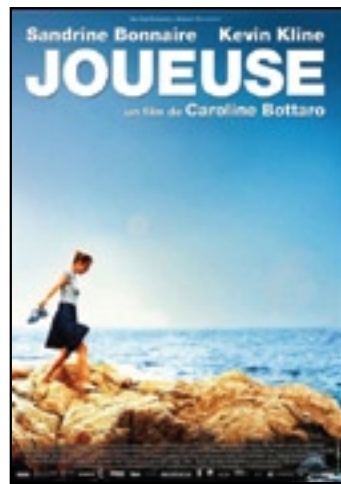
## MONOLOGUE COACHING

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## ALLIANCE FRANCAISE HOSTS MOVIE



The Alliance Francaise de Grosse Pointe invites you to join them on Wednesday, October 12, at 6:30 p.m. to see *Joueuse* (Queen to Play) at the Grosse Pointe Woods Public Library located at 20680 Mack Avenue. Oscar-winner Kevin Kline and the luminous Sandrine Bonnaire square off in this stylish and sophisticated dramedy of newfound passions and mid-life triumphs, set on the postcard-perfect isle of Corsica. *QUEEN TO PLAY* is the auspicious feature film debut of French director and screenwriter Caroline Bottaro. English subtitles. Admission is FREE.

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GIVE McCLURE’S THEIR PICKLE BACK! *Continued from Front Page*



“They called and asked if we would bottle brine for them,” says Joe McClure, co-owner of McClures Pickles. “But, they didn’t want to brand too tightly with us at first.”

At that point, the brothers determined to contact Old Crow, an American company, going back to the 1830’s, and originally distilled by a Scottish immigrant, James Crow, who by all accounts was a “very skilled distiller”, before his death in 1856.

restaurant product, and serving customers in over 100 outlets in New York, Chicago, Cleveland, San Francisco, Toronto and Detroit.

They seem to shrug off their brush with ‘Pickle Back’ greatness easily enough, choosing instead to focus on the challenges that go into producing and distributing a quality product. “Every jar is hand-packed and capped,” says Joe McClure. “And, my mom still places every clove of garlic in each jar.”

Pickles are a family tradition for the McClures, something they did together each summer before turning it into a business. Bob McClure runs the Brooklyn operation, from an office in Bed-Stuy - *BROOKLYN IN THE HOUSE* -and a warehouse in Queens, while Joe handles operations in Detroit.

“Many think this is an easy task,” says Joe McClure. “But, it’s hard work. I’m up at 3am hitting markets to get good produce. I take it to the factory and work until 3pm. Shipments come at 4, and then we wrap around 6 in the evening. Then it’s home to eat and bed.”



“I think we called them a few times,” Joe McClure says. “But, they never returned our calls.”

Jameson’s continued to pursue the McClure brothers, asking them to provide pickle brine at select functions, and whiskey tastings. So, the brothers would arrive, pickle jars in hand, only to discover that the better the

combination was received the less the McClure brothers seemed to be needed. Not long after that, billboards sprouted up advertising the new “Jameson’s Pickle Back”.

And, the rest is history. Just Google “Pickle Back” and you will find articles and images on what seems to be the creation of Jameson’s distillery. In fact, Jameson’s no longer uses McClures brine. Worse, you will read of variations on the theme, described by hipster bartenders, pictured with overly contrived haircuts, that have nothing to do with the original.

Sure, there are occasional, slight nods to the outside possibility the ‘Pickle Back’ was born inside a small neighborhood bar in Brooklyn. Mostly, however, these allusions are made by pseudo-journalists, using fact as nothing more than a stepping-stone for the writer to enter a world of insider bar trends and usurpation, a purposeful exchange of truth in hopes, perhaps, of buddy-ing up with their town’s hippest barkeep and, possibly, to receive “one on the house”.

And, while it is true, cocktails and drinks are, in the end, larger than those who have created them, any barkeep worth his salt knows to respect the creator, for he or she too, may one day, craft an original mix of ingredients that finds its way into the lexicon.

Books, like *Classic Cocktails*, by Salvatore Calabrese, Sterling Publishing, testify to the fact that the art of the bartender is to “practice the art of conviviality and humanity to all types of people at all social levels.” This, I would imagine, to include the works, and to pay homage, to those bartenders who have come before and have left an indelible mark on the culture of cocktail.

Let this piece be a written history of something that grew organically - a triad of production, location and invention - soon overcome by a juggernaut that over-exposed its product and gave license for unwitting “mixologists” everywhere to alter something they knew nothing about.

Oh well, worse things have happened...

**Fortunately, the Brothers McClure have continued to grow**, jarring a variety of pickles, including Spicy, Garlic Dill, Relishes, McClure’s Spicy Bloody Mary Mix, retail store and

And, it’s been a tough road. “We had McClure’s for four years before we jumped on payroll,” says Joe McClure. “I once drove an employee home in my 2000, Toyota Echo and he said, ‘I thought you’d be driving some hot, flashy car?’”

*Did he just say, “Toyota?”* “All of our vans are Ford and Chevy,” assures Joe. *That’s more like it, kid.*

With Joe in charge of production and Bob running the marketing end of the company, the McClure brothers see each other every four weeks. The Brooklyn-Detroit connection seems a perfect fit for the team, with Joe McClure finding more similarities between these two iconic American towns than differences, except one.

“We sell a lot of pickles here. Though, we’ve certainly taken a hit, Detroit’s at par with Brooklyn and Manhattan in terms of sales,” says Joe - *WHAT UP DETROIT!* “The biggest difference is that we get a very early crowd at Eastern Market and the crowd at the Brooklyn flea market is late.”

*Obviously, Brooklyn needs a few more hours of beauty sleep, after a full night of doing the town, then we here in The Motor City, where it’s ‘Everything All The Time’, but that’s a conversation for another day.*

Good economy or bad, it’s the entrepreneurial spirit that continues to motivate the brothers. Recently, McClure’s has teamed with Michigan based Better Made Chips to create a pickle brine potato chip, where Better Made supplies the chips and package and McClure’s the spice. These can be found in bars, shops and markets wherever McClure’s and Better Maid products are sold.

As far as Joe McClures personal taste, he has always liked a salt Dill pickle, “the kind you find in the Deli.” Of course, his favorite is the McClure Spicy Pickle but Joe strongly recommends trying Rick’s Picks Phat Beets, NY, sauerkraut from The Brinery, Ann Arbor and the products from Kristina Gibbs, of the Detroit Zymology Guild.

It may be important to note here that we tried to contact Jameson’s Distillery to discuss the confusion revolving around the ‘Pickle Back’. At the time of this printing, we have not received a response. Certainly, The Metropolitan will be happy to publish one if and when it comes in. Until then, allow me to publish a quote, found at Jamesonwhiskey.com, in the advertising section:

**“A man who stole my whiskey used the defense that no one could resist a bottle of Jameson. I had no choice but to testify on his behalf.”**



*John Jameson, born in Scotland, founder of Jameson’s Irish Whiskey*

## BUSHWICK COUNTRY CLUB

618 Grand Street Brooklyn, NY

Home of the ‘Pickle Back’, this local bar in Brooklyn boasts an intriguing beer menu, at blue-collar rates, plenty of booze, a vintage photo booth and miniature golf course, complete with PBR beer can windmill, in the back courtyard. Lo-fi hipster bar, without the pretension, BCC should consider honouring the creation of the ‘Pickle Back’ with a day of celebration, and Brooklyn City Hall should follow, offering this site an official plaque of recognition.

Open seven days a week until 4am - 5am on the weekends



bushwickcountryclub.com

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**who ::** Laura Rose  
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A seven-year veteran of the Beauty biz, Ms. Rose has been making her mark in one of the leading industries of the world. Beauty. Over the last four years, Laura Rose is formally titled as a Creative Force Educator, for the TIGI Colour line. Her role includes training and education, In-Salon and at Tradeshow events. Her instruction provides extensive education and demonstrations to stylists all over the country, and covers the entire TIGI Colour Collection techniques, trends, and product knowledge. Ms. Rose, claimed her stake on the Detroit Fashion scene as the Lead Stylist, in last month's People's Art Festival Fashion Show. Paparazzi bulbs shuttered, while high fashion hair paraded down the catwalk in the Russell Industrial Center Building, Detroit. Laura has worked with dozens of the areas most talented models, photographers, and designers, with photo shoots scheduled almost daily. When she isn't taking over the Hair world across the land, you can find her behind a chair at ALEX EMILIO SALON in Royal Oak. One look at her portfolio full of avant-garde goodness, and you will want to have a little Rose, for your own! [www.colourmeroses.tumblr.com](http://www.colourmeroses.tumblr.com).

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**DATE & TIME ::** OCT 1st CHROME 7p Open to public 8p  
**LOCATION ::** Crofoot Ballroom | S. Saginaw St., Pontiac



To kick off the month of festivities, 101% Fashion Ride cruises up the infamous avenue, all the way to the Crofoot Ballroom. This event is to celebrate the free spirited, tenacious women dedicated to the advancement of the global transportation culture. Lila Lazarus, Celebrity Emcee and devoted Motorcyclist, will host the evening of festivities. Fashion is definitely on the itinerary; as Michigan based designers showcase their latest collections on the runway.

Style is a language without barriers, and it translates into all kinds of industries, especially Transportation and Fashion. To get where you are going, you should want to look good, and events like this get everyone gussied up for a good cause. Proceeds from this event will benefit, THE PINK FUND, a non-profit organization that provides immediate financial aid during active treatment for breast cancer patients. The night is full of everything fabulous, from High Fashion presentations, Interactive Art Displays, Metro Detroit's Hottest Restaurants, Live Entertainment and more. For a strong community:::Believe, Boost, Build. [www.101fashionride.com](http://www.101fashionride.com)

**wear :: GOODS**  
**TYPE ::** Retail Boutique  
**LOCATION ::** 15 E. Kirby Suite #108 Detroit  
(in the Park Shelton on the Woodward Ave. Side)  
**HOURS:** Tue-Wed 12p-6p/Thu-Fri 11a-7p/Sat-Sun 12p-5p



GOODS has become a one stop shopping experience located on Woodward Avenue in Midtown. Nestled nicely next to All Girls Go To Paris Crepes, GOODS is a place for anyone interested in supporting handmade in USA products by the local creative community. From the basics, to Makeup and Dog Collars, most of the items inside these walls, make it a perfect place to plan pre holiday, and/or self-indulgence shopping trips. A few weeks ago in the Bronx Bar, at the Detroit

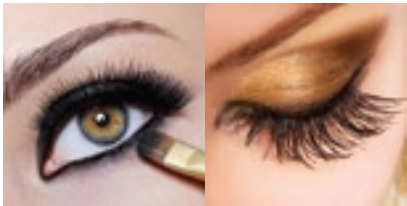
Creative Corridor and AIGA Event, DESIGNED TO AT, Goods own Karry Brook, was seen on the panel of Judges. How fitting! What makes GOODS an even more special addition to the Detroit Retail Community, is the MADE TO ORDER products they offer. You can customize any tee, hoodie, or bag with your own saying, a design from their library, or your own logo/image. Most are done on the spot, but some designs take a little more wait time. Take a gander and see for yourself, there is much more creativity to uncover steps away from the DIA. [www.goodsdetroit.com](http://www.goodsdetroit.com)

[www.fotoulalambrosdesign.com](http://www.fotoulalambrosdesign.com)

# BEAUTY • MARK

By Jeanette Frost

Fall fashion and beauty is upon us! Rejoice in rust, earth and smoky tones. Two looks for the season I highly recommend are the infamous smoky eye and the oh-so seductive rusty eye.



## // Smoky Eye 101 //

1. Apply a single shade of shadow to your lids, slightly extending upward and out past top lash line ends. Dust a light amount of that same shadow to lower lash line. I like to use Nars shimmer eye shadow in Strada or their matte shadow in Thunderball \$23 [www.narscosmetics.com](http://www.narscosmetics.com)
2. Line upper and lower lash line with black pencil or power eyeliner. I love BADgal Kohl Pencil by Benefit because it's a fat pencil and it smudges beautifully. Smudge liner with a stiff shadow brush or use fingertip to soften liner. With a smoky eye you don't need a distinct line with liner; sometimes the more messy it is the sexier.  
(\$20 [www.benefitcosmetics.com](http://www.benefitcosmetics.com))
3. Place black mascara on top and bottom lashes focusing more on the outer ends. If you goof-up and make a mess with mascara blend it into your liner with more smudging.

There are also many terrific eyeshadow palettes on the market that are made for the smoky eye look. Classic Smoky Eye Palette by Laura Mercier provides you with everything you need including instructions. (\$85 [www.lauramercier.com](http://www.lauramercier.com))

## // Rusty Eye //

I'm letting you all in on one of my signature looks. Like the smoky eye, you can apply softly or deepen to your desired intensity and it looks amazing on all skin tones. The rusty eye looks sultry day or night.

1. Apply a single shade of matte eye shadow in an orange or rust tone to your lids and slightly in the crease of the eye. My favorite is Orange Matte Eyeshadow by Mac Cosmetics. (\$15 Mac Cosmetics Somerset Collection Troy)
2. Dust only the lower lash line with a golden shimmer eye shadow. My fav for this look is Amber Lights Shimmer Eyeshadow by Mac Cosmetics. (\$15 Mac Cosmetics Somerset Collection Troy)
3. Add black mascara to top lashes only.

Seems like there's a palette for every look now' a days. Believe it or not, there is a palette for this look as well, and it's my fall pallet of choice: Yves Saint Laurent Ombres 5 Lumieres in Tawny (\$56 [www.yslbeautyus.com](http://www.yslbeautyus.com))

Vive La Fall!

[JeanetteFrost.com](http://JeanetteFrost.com)

## GENTLEMEN'S QUARTER

### THE BARBER POLE - DOWNTOWN BIRMINGHAM

Grant Wickersham

I refuse to get my hair cut anywhere that doesn't have a checker tile floor; the traditional red, white, and blue revolving pole, and at least one black and white framed photo on the wall. What do these seemingly trivial things mean for the modern gentleman? Everything. Sure, you can call a swanky salon, set an appointment for a time that is least convenient for you, have your hair cut adequately by a young attractive girl, who went to cosmetology school and specializes in hair coloring and other non-applicable-to-gentlemen skills, while holding an awkward conversation in a unisex hair cutting facility that looks to have been designed by Apple, and be on your way. Not for me.



The Barber Pole in Downtown Birmingham has been my barbershop of choice for about a year now. There's no such thing as setting an appointment by calling the front desk. There is no front desk. You simply walk in. There's your appointment. If no barber is available, you sit down on what appear to be church pews that face the barbers, and join in the natural conversations taking place around you. If a salon is like fast food - quick, convenient, minimal human contact - then a barbershop is sitting at a bar with a wise bartender and friendly people sitting on the stools around you. It's a rich experience to be enjoyed.

Considering that barbers actually know how to cut men's hair, \$18 seems more than reasonable to me. They also offer buzz cuts (\$15), a neck shave (included in hair cut, \$6 itself), beard trimming (\$6), a shoe shine service (\$4, drop off available), or a straight razor shave (\$31) - a man's answer to the spa, an old tradition that is quickly gaining popularity. The old ways are the best ways.

Hours are Monday: 8 am - 5 pm, Tuesday - Thursday: 7 am - 8 pm, Friday: 7 am - 7 pm; Saturday: 8 am - 6 pm.

164 S. Old Woodward, Birmingham • 248-644-9849 • [traxjr@hotmail.com](mailto:traxjr@hotmail.com)



# Cider Season Now Open!

By Nette Kovacs

Apples are Michigan's largest and most valuable fruit crop. In fact the Apple Blossom is Michigan's state flower. What better way to revel in autumn's splendor than making a trip to the cider mill. The question is: which one to choose? Metro Detroit is very fortunate to be surrounded by numerous orchards and mills. Why pick just one when you can make a day trip out of visiting a few (we did).



## WESTVIEW ORCHARDS & CIDER MILL:

65075 Van Dyke Rd. Washington Twp.  
[www.westvieworchards.com](http://www.westvieworchards.com)

Since 1813, offering family farm fun, bakery, fresh cider, farm market, U-pick apples & pumpkins, corn maze. Look for delicious jarred peaches and try their peach battered donuts.



## MILLER'S BIG RED APPLE ORCHARD:

4900 32 Mile Rd. Washington Twp.  
[www.millers-bigred.com](http://www.millers-bigred.com)

U-pick apple orchard, with hay rides, corn maze, petting farm, straw mountain, haunted house and, of course, cider and donuts.



## BLAKE FARMS:

17985 Armada Center Rd. Armada [www.blakefarms.com](http://www.blakefarms.com)

U-pick. Store open daily with fresh fruits and vegetables, fresh apple cider, coffee, donuts, pies, caramel apples and much more. Train rides, hayrides, pony rides, straw maze, storybook barn, animal petting farm, barnyard funland, cornfield maze, Straw Mountain.

## THREE CEDARS FARM:

7897 Six Mile Rd. Northville [www.threecedarsfarm.org](http://www.threecedarsfarm.org)

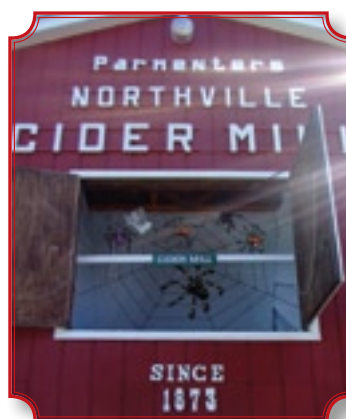
This farm has it all! Everything is perfectly designed and decorated from their country store to their cute restrooms (Yes, I said cute. Have to see it to believe it!). The Barn Yard Play Land offers a lot of free and fun activities for children, including a corn box (just like a sand box, but dried corn kernels instead of sand). The Cider & Donut Hut offers cider, donuts, caramel apples, apple blossoms, jams, baking mixes and lots of indoor/outdoor seating. No one needs to miss a stitch of Football either; the indoor seating comes equipped with a large flat screen TV playing the games every weekend! This may be the king of all cider spots.



## PARMENTER'S NORTHVILLE CIDER MILL:

714 Baseline Rd. Northville [www.northvillecider.com](http://www.northvillecider.com)

Since 1873. Has been offering cider and donuts, pies, preserves, caramel apples, cheese, cinnamon almonds, local honey, maple syrup and pumpkins to its long line of customers. Set alongside the train tracks, Parmenters has live music and a kids outdoor play area near a scenic river area with lots of ducks!



## OSTBAUM ORCHARDS:

9252 Currie Rd. Salem [www.ostbaum.com](http://www.ostbaum.com)

This orchard is very charming and quaint, which is what makes it one of my favorites. Picnic tables are placed among pine and apple trees. Possibly, the best donut, hot and crisp (perfect for dunking), pumpkins, apples, preserves, salsas, old fashion candies, pies, coffee cakes, pastries, cider.



## YATES CIDER MILL

1990 E. Avon Road, Rochester, MI  
[www.yatescidermill.com](http://www.yatescidermill.com)

Warm donuts - cinnamon or plain - pasteurized cider, cider slush, apple crisp, pies, pocket pies, caramel apples, Dutch apple jam, apple butter, apple turnovers, apples for sale, fudge, ice cream and cotton candy. Top it off with a petting zoo, pony rides and a river walk and you have fun for the whole family. Note: Usually, the busiest of mills, especially during weekends, and look out for those bees!



## PLYMOUTH ORCHARDS:

10685 Warren Rd. Plymouth  
[www.plymouthorchards.com](http://www.plymouthorchards.com)

One of the few places you can still purchase un-pasteurized cider (My personal preference because pasteurization can eliminate all those healthy properties found in cider). U-pick pumpkins, wagon rides, petting zoo, donuts, caramel apples.

## FRANKLIN CIDER MILL

7450 Franklin Rd, Bloomfield Hills



Built in 1837, the Franklin Cider Mill has character. Donuts come in only one flavor, Cinnamon Spice (or warm cinnamon goodness, as I like to call it). Unlike other cider donuts, Franklin mixes sugar and spice directly into the batter and always serves them warm. Franklin offers apples, pies, scones, breads, cakes, Hickory Farms meats and cheeses, jams, spreads, butters, honeys, candies, vegetables, and pumpkins. There is a stream which runs next to the mill where families, of both the human and duck variety, enjoy sweet apple treasures together.

## PHILLIPS ORCHARDS & CIDER MILL GATEHOUSE MARKET

1191 E. Gratiot County Line Rd. on US 127, St. Johns  
[www.phillipsorchards.com](http://www.phillipsorchards.com)



Located at the end of a country dirt road, Phillips Cider Mill crafts cider with a traditional rack and cloth press. Using 22 varieties of apples, Phillips cider is ever changing with the season, "never pasteurized", and they will custom blend cider to meet customers' needs. Serving warm

cake, cinnamon sugar, donuts fresh from the oven, Phillips offers seasonal veggies, orchard honey, pure maple syrup, pumpkins, Indian corn and features a variety of fresh farmstead cheese from Dolce Vita Dairy. Apples sold by the bushel, peck, peck, Phillips also offers American farm stools constructed from reclaimed barn wood.

## UNCLE JOHN'S CIDER MILL

8614 North US 127, St. Johns  
[www.ujcidermill.com](http://www.ujcidermill.com)

Acres of fun for the whole family, Uncle John's is more than a cider mill. Offering horse drawn wagon rides, train rides and a corn maze, plan on spending the better part of an afternoon. Uncle John's has a Pie Barn, filled with pies, baked goods and such, a winery, featuring hard cider and, of course, a Cider Mill. Serving Non-pasteurized cider, pumpkin, plain, cinnamon sugar, butter milk and cider donuts, caramel apples, coffee and hot cider, Uncle John's aims to please. Note: According to the help, warm donuts only served until noon. And, look out for MSU students nursing their hangovers!





That cool fall air - the kind that hits the far back of your head. That is the air I associate with possibly the greatest celebration to grace the past 200 years. Of course I'm writing about Oktoberfest. Now, before you get up in arms, yelling at me that it started September 18th, let me just remind you that it does in fact go on until the 3rd of October. And to be quite frank, good King Ludwig's wedding, the reason for celebrating Oktoberfest, was on October 12, plenty far enough into the month to make it, really, a 2 month celebration. Now that all the details of this wonderful holiday are cleared up, let us discuss the finer things. Beer!

**Kuhnenn, Warren**  
5919 Chicago rd, Warren, MI 48092



Kuhnenn is one of those breweries that you can't seem to stay away from. The hard wood tables and bar, lovely staff, and attractive lights just seem to draw me in. And the fact that, if we were judging by awards only, Kuhnenn may be the best brewery in the northern hemisphere. I exaggerate, but not that much. There, beer is truly something worthy of bardic song, and the filling of steins.

Kuhnenn's Hefeweizen is a golden blast of flavor and enjoyment, the Simcoe Silly is a sweet, banana hinted, near bubblegum flavored beer unlike this tippler has ever tasted, and the All Hallows Ale with its pumpkin undertones will make even the most hardened Budweiser drinker think twice about what they have been spending there life drinking. Also, we cannot forget about the brew store, just behind the brewery. So very convenient, should you get the brewers itch. I know from experience how rewarding it can be to brew on your own, and their staff can help with any questions you may have.

**Dragonmead, Warren**  
14600 E. I I mile rd. Warren, MI 48089



Dragonmead is the brewery of legend and lore. The place where a great adventure would start and end. Handsomely decorated with heralds, stained glass, and suits of armor, it is truly a taste of fantasy in an all-to-real world. Tippling while tabletop gaming is encouraged. Be your game Risk, Chess, Stratego, or taking it to the full fantasy of Dungeons and Dragons or Magic: the Gathering, you will find a delicious refuge here.

For as many years as I've been tippling, there is one beer I will always stand by. That is Dragonmead's Final Absolution. The sheer level of this 10% Belgian style triple ale is unchallenged. There has never been a moment in my life

that could not be improved by having a stein full of this wonderful beer. Make your stein and your soul happy by having a taste or two, or five of this beer. But be warned, it is delicious, which makes it quite dangerous if you plan on walking, driving or pretty much doing anything.

**Black Lotus, Clawson**  
1 East 14 mile. Clawson MI, 48017

Black Lotus was the first brewery I had ever visited. At the time, I was new to beer and thought Murphys Irish Stout was as adventurous as it could get. I was quite wrong. Currently, Black lotus features a stage for live music, a food license for great burgers, and is now beginning to have local liquors. Good music, good food, good beer. What more could a tippler want? I suppose good women could be added to that list, am I right?



My first hand-crafted beer was the Black Lotus Funkin' A Apricot wheat. Its 6% savageness with the fruity sweetness of apricots truly will get a tippler tipping. And with an

assortment of seasonal beers, as well as the wonderful flavors of their Black Bottom Oatmeal Stout, and Red Tao Amber, it is a true tippler paradise. Don't forget to visit open mike night and sing your heart out. Or, drink away the embarrassment of the last time you sang in front of everybody.



**The Dakota Inn - Rathskeller, Detroit**  
17324 John R rd. Detroit MI, 48204

Willkommen and Prost to you fine gentlemen, who find your way to the Dakota Inn. This may be the single most important German restaurant in Michigan, possibly anywhere outside Bavaria. Since 1933, the Dakota Inn has been serving up schnitzel and pints to the people of the Metropolitan Detroit area. But what makes them so great? This tippler feels, no, this tippler knows that greatness is in the details. Instead of having large beer companies, or even local micro-brew beers, the Rathskeller go out of there way to import kegs straight from the Motherland of Germany, so we can sit back and tip till we can tip no more.

The sheer heaviness of the food and drink is enough to make you bust out of your lederhosen. All the bratwurst, beer, sour kraut, sausage, beer, schnitzel, and beer you can eat and drink. I had the treat of trying the King Ludwig's very own Hefewizen, along with the Reuben soup, which is too good for me to even think of any adjectives to use in a description. All I can say, for certain, is they are the quintessential stop for any Oktoberfester, Tippler, Foodie, or anyone who loves and appreciates some good spaetzle.



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all photos © Brooke Hug

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PM Cocktails.**  
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East of Woodward,  
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Across From the Library

mon - w: 6a - 11p  
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sun: 8a - 12p



**METROPOLITAN DETROIT Y BRANCH LOCATIONS**

**Birmingham Family YMCA**  
400 E. Lincoln Street  
Birmingham, MI 48009  
(248) 644-9036

**Boll Family YMCA**  
1401 Broadway  
Detroit, MI 48226  
(313) 309-9622

**Carls Family YMCA**  
300 Family Drive  
Milford, MI 48381  
(248) 685-3020

**Downriver Family YMCA**  
16777 Northline Road  
Southgate, MI 48195  
(734) 282-9622

**Farmington Family YMCA**  
28100 Farmington Road  
Farmington Hills, MI 48334  
(248) 553-4020

**Lakeshore Family YMCA**  
23401 East Jefferson  
St. Clair Shores, MI 48080  
(586) 778-5811

**Livonia Family YMCA**  
14255 Stark Road  
Livonia, MI 48154  
(734) 261-2161

**Macomb Family YMCA**  
10 North River Road  
Mount Clemens, MI 48043  
(586) 468-1411

**North Oakland Family YMCA**  
3378 E. Walton Boulevard  
Auburn Hills, MI 48326  
(248) 370-9622

**South Oakland Family YMCA**  
1016 West Eleven Mile Road  
Royal Oak, MI 48067  
(248) 547-0030

for youth development  
for healthy living  
for social responsibility

**ACHIEVEMENT  
AFTER CLASS**

We believe that all kids deserve the opportunity to discover who they are and what they can achieve. That's why, through the Y, millions of youth today are cultivating the values, skills and relationships that lead to positive behaviors, better health and educational achievement.

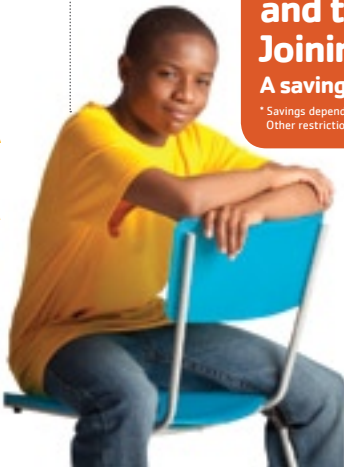
At the Y, kids grow and develop social skills starting in our Child Care programs, build athletic, social and interpersonal skills in a Youth Sports programs, and develop leadership skills in Y After-school programs. Youth and Teen Programs are a part of our commitment to Metropolitan Detroit to bring lasting personal and social change and strengthen the foundations of community.

Become a member of a community that's committed every day to helping you and your kids learn, grow and thrive.

**Join the Y by September 30  
and take 75% off your  
Joining fee.**

A savings of up to \$188\*

\* Savings depends on membership type. Standard monthly rates apply. Other restrictions may also apply. Please contact the branch for details.



Learn more about the Y's impact in Metropolitan Detroit and worldwide at [www.ymcadetroit.org](http://www.ymcadetroit.org)

**YMCA Of Metropolitan Detroit**



THE FIRST TIME I MET JACK WHITE

Continued from Front Page

It was during Sheryl Crow’s set that I ran into a man I’d met a few hours prior, whose drunkenness had since increased exponentially. We reconnected and caught each other up on the happenings backstage, and he asked if I’d had a chance to interview Jack White yet. I hadn’t; His personal security was close and his attention was focused on hanging out with friends and other artists.

“No!” Said my friend. “You’ve got to get in there! You need to try! You have press credentials, what’s the worst that can happen? They ask you to walk away?” So, we tried. And were promptly shut down.

“No!” reiterated my inebriated friend, after a generous burp, and I agreed. We slyly walked around to the other side of his tour bus, and there he was - talking to all-female “garage goth” band The Black Belles, who are as intimidating as they are beautiful and monochromatically dressed.

I approached him, introduced myself, and asked the only question that seemed relevant to ask the representative for Detroit Rock and its culture: “How does it feel to be back?” “Well,” he began thoughtfully. “It’s a lot colder than it is in Tennessee where I’m living now. But it was a nice day, wasn’t it?” I only had time to agree with him before he turned back to his conversation and his bodyguard took me by the arm, escorting me away and doing his best with words to intimidate me into staying away. “That’s fine,” I said dryly. “I got what I came for.”



As this was the maiden concert of the MI Fest there were some problems: bands dropped last minute, ticket prices were lowered, with not as many sold as had been anticipated. But to be there was to have a fantastic time, and not a single person I met and spoke with cared to disagree.

Perhaps, years from now, the kinks will be gone, the crowds will be larger and all of the bands will play, but chances are, when someone is asked about the then current MI Fest, the response will be, “It’s not as good as the first one.”

THIRD MAN RECORDS  
LEAVE HEAVY  
FOOT PRINT  
AT MI FEST

By Tammy Hutchinson

If the inaugural MI FEST held September 17th at MIS in Brooklyn Mi. is an indication of things to come, we all might as well add this event to our annual bucket list. The musical line-up, divided between two stages included among others Ronnie Dunn, Mitch Ryder, Mark Farner, Jeff Daniels, Sheryl Crow, and The Raconteurs. With nearly twelve hours of music, varied artisans and merchants spread over a lovely hillside complete with a central bon-fire and weekend camping available, this festival certainly had something for all to enjoy.

Jack White's record label- Third Man Records- and its artists left a heavy and welcome footprint on the festival. The Rolling Record Store, offering limited release LPs and other fab memorabilia, was present and in high demand, with a line stretching the length of the venue for the greater part of the day. The Raconteurs- Jack's own band, closed the show and were never steady as she goes. They lit it up with their first tune, and did not relent until their 3-song encore was ash. Other crowd-pleasing Third Man artists included The Thornbills, Black Belles, Pujol, and Black Milk.

After their hypnotic and breezy set I had the pleasure of speaking with Third Man recording



artists, The Thornbills. Being the only Michigan based act to graciously accept re-invitation to join the line-up after unfortunate circumstances forced organizers to down-size, Tammy and Jim wanted to not only support the festival and fellow artists, but to do right by the fans and ticket purchasers.

The cousins, who've released a single with Third Man, come from a musical family. Tammy's father, Gordan Finlay, is the vocal teacher at Wayne State and the two have spent many a holiday avoiding being the stars of family performances.

That is until 2 or 3 years ago, when they decided that they too had, "something to say". They've been performing together ever since and continue to surprise and inspire each other. Tammy and Jim enter the studio with an open mind and let what happens naturally reign. It remains a mystery as to how Jack White first got wind of the talented duo, but both are pleased to have worked with such a, "gifted individual". The Thornbills are excited to hit the studio this winter to begin work on their first full-length album.

All music lovers should rejoice, MI FEST currently has a three-year contract with Michigan International Speedway.

THIRD MAN RECORDS

Motor City Native Jack White Brings Detroit and Nashville Together



**JEFF THE BROTHERHOOD**  
Jake and Jamin Orrall, aka JEFF The Brotherhood, are seen by many to be latter-day pioneers of the Nashville rock scene, but they see themselves as brothers who can't remember not playing music together for fun. Their family-owned, vinyl-centered record label, Infinity Cat Recordings, has been a pillar of support for Nashville bands since 2002 (with 60 releases to date) and was named “Nashville's Best Record Label 2010” by the Nashville Scene. But their first love has always been the Brotherhood known as JEFF.



**BLACK MILK**  
Out of Detroit, Black Milk is one of the most vital hip hop artists around. More than just an MC, Milk is brilliant producer who’s worked with hip hop notables from J Dilla, Slum Village, and Lloyd Banks to his recent collaborative work with Sean Price and Guilty Simpson in Random Axe.



**PUJOL**  
Pujol was raised in Tullahoma, Tenn., where he lived in a haunted house, which sat one block away from the wrong side of the tracks. He spent his formative years scribbling on walls, shredding behind closed doors, and riding around in cars with older kids. He took his first communion at 13 and secretly drank his first beer shortly thereafter in St. Cecilia's bathroom, emerging an identity-inclusive Peter Panentheist. When asked at the tender age of 4 what he wanted to be when he grew up, he responded, "Naked."



**THE THORNBILLS**  
Led by Michigan cousins Jim Wiegand and Tamara Finlay, The Thornbills create an earthy and surreal blend of harmony-centric Slavic folk and Americana with subtle pop hooks woven throughout for good measure. Last August, the duo went to Nashville to record a 7" single for Jack White's label, Third Man Records. The result, “Uncle Andrei”, is a driving and ethereal Russian waltz. The pair are now joined by a full band featuring James Lauerman of the Ann Arbor band Silk Filled Stilts, Brandon White on bass, and violinist Daniel Winnick.



**THE BLACK BELLES**  
Nashville’s garage rock daughters of the Southern Gothic tradition, The Black Belles draw their influences from teenage bands playing their souls out in their parent’s basements worldwide; from the 1960’s to the now. Raw, brash, mysterious and resolutely independent, The Black Belles are an imposing and alluring force in new music. Read the blood sign on the wall and be warned. The Black Belles take no prisoners.





# Sex, Drag, and Rock & Roll HEDWIG AND THE ANGRY INCH comes to The Ringwald



*Gay Paris'*  
Sometimes hope and redemption comes in the most surprising packages – like a transgendered glam-rockstar fleeing East Germany in pursuit of love and fame. Opening on Friday, October 14th, Hedwig and the Angry Inch will play for an exclusive 4 week run at Ferndale's Ringwald Theatre.

Hedwig and the Angry Inch tells the story of "internationally ignored song stylist" Hedwig Schmidt (played by Vince Kelley), an East German rock 'n' roll goddess who also happens to be the victim of a botched sex- change operation, which has left her with just "an angry inch." This outrageous and unexpectedly hilarious story is dazzlingly performed by Hedwig in the form of a rock gig/stand-up comedy routine backed by the hard- rocking band "The Angry Inch." It's a rocking ride, funny, touching and ultimately inspiring to anyone who has felt life gave them an inch when they deserved a mile.

We will see if Hedwig, played by Vince Kelley, of Roseville Michigan, will possess the range of emotion and glam bam thank you ma'am, punk rock poetry delivered by John Cameron Mitchell in the original production, and subsequent feature film, which earned him a Golden Globe nomination for Outstanding Performance by an Actor in a Motion Picture - Musical or Comedy. A feat seemingly impossible to do - kind of like Freddie Mercury being replaced by Paul Rogers on the last Queen tour.

Break a leg Kelley!

Hedwig and the Angry Inch opens Friday, October 14th and plays through Monday, November 7th at 8pm on Friday, Saturday and Monday nights with 3pm Sunday matinees. Tickets \$20.00 for Friday and Saturday performances, \$15 for Sunday shows, and Monday nights are HALF OFF the original ticket price at only \$10 a ticket. [www.WhoWantsCakeTheatre.com](http://www.WhoWantsCakeTheatre.com)

# SEE IT FIRST AT THE GEM THEATRE DADDY LONG LEGS MAKES MICHIGAN PREMIERE Now – Nov. 20, 2011

*By Gay Paris'*  
Based on Jean Webster's 1912 novel, Daddy Long Legs is the exquisitely moving story of Jerusha Abbott, a young orphan who is given the extraordinary chance for a university education by an anonymous benefactor. In return, all she is required to do is write him of her progress and expect no communication from him.

With pen and paper in hand, Jerusha sends letters to "Daddy Long Legs" – a nickname she has given her mysterious and generous benefactor. Enclosed is her gratitude, as well as, stories of her life and studies. As she grows into an intelligent, independent New American woman, her letters reflect her excitement, authenticity and warmth, which eventually captivate her benefactor. He is compelled to find a way to meet her; but without letting her know who he is. Jerusha's education continues as she has yet to discover one startling fact that will change her life forever!

Tickets (\$34.50-\$44.50) [Ticketmaster.com](http://Ticketmaster.com) and at the Gem Theatre box office. 313.963.9800. [www.gemtheatre.com](http://www.gemtheatre.com).



# EVIL DEAD: THE MUSICAL Returns To The City Theatre

*Gay Paris'*  
The cult classic movie, Evil Dead, turns 30 this year and The Ringwald/Who Wants Cake? and Olympia Entertainment are celebrating by bringing the hilariously bloody homage, Evil Dead:The Musical, back to Detroit.

Based on Sam Raimi's 80's cult classic films, Evil Dead:The Musical unearths the old familiar story: boy and friends take a weekend getaway at abandoned cabin, boy expects to get lucky, boy unleashes ancient evil spirit, friends turn into Candarian Demons, boy fights until dawn to survive. As musical mayhem descends upon this sleepover in the woods, "camp" takes on a whole new meaning with uproarious numbers like "All the Men in my Life Keep Getting Killed by Candarian Demons", "What the F&%\* Was That?" and "Do the Necronomicon".

Having seen this production last year, with a small group of friends, I can say that Evil Dead: The Musical was nothing but an evening of fun and campy fright, with audiences laughing, cheering and singing along to perfectly executed, blood-soaked show tunes. The entire cast & crew proved that good theatre is alive and Dead in Detroit. Evil Dead:The Musical is a fabulous night out!

Beginning Friday October 7th through Saturday, October 29th, 8pm on Thursday, Friday, and Saturday nights at Detroit's City Theatre (located inside Hockeytown Café at 2301 Woodward Avenue). 1.800.745.3000. Tickets \$25. "Splatter Zone first-come-first-serve."



Magenta Giraffe Theatre Company

# ROSMERSHOLM

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## RARE WORK

*From Master Playwright Staged*

September 16-  
October 9, 2011

*BY Henrik*  
**IBSEN**

DIRECTED BY  
*FRANNIE*  
Shepherd-Bates

  
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BROADWAY  
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313-408-7269  
[www.magentagiraffe.org](http://www.magentagiraffe.org)





This rarely staged play by the master dramatist takes aim at how political motivations can destroy relationships and lives. Johannes Rosmer, whose insane wife committed suicide one year ago, lives at his familial estate with a housekeeper and Rebecca West, friend and caretaker of his late wife. Rosmer and Rebecca have enjoyed a platonic comradeship through the years that is shattered by the entrance of his brother-in-law, Professor Kroll. Kroll asks Rosmer to become editor of his conservative newspaper, but Rosmer refuses, bringing about a number of startling revelations about his late wife, local political gures, Rebecca's past and the impact all of this has on everyone's future.

Sigmund Freud wrote a well-known essay on the psychology that motivates the character of Rebecca West. Rosmersholm provides an intense examination of the all-too familiar territories of radical politics, human relationships and psychology. Audience members familiar with Ibsen's work will not want to miss this piece that, while obscure, is considered by many to be one of his masterpieces. Audience members not familiar with Ibsen's work will enjoy this unique introduction.

Tickets are \$18. Student and industry tickets are \$15. Pay-what-you-can tickets are available for every performance.



The Detroit Artists Market is pleased to present  
“Personal Visions” Through October 15, 2011

*Personal Visions* showcases the work of eight talented artists who were selected by the DAM Exhibition Committee from the exhibiting artists of the 2010 All Media Exhibition. Committee members selected the artists by process of vote. During the last year, the committee visited the studios of the eight exhibiting artists to view and discuss their work.

“*Personal Visions* shows the evolution in each of these diverse artists’ work over the past year, a continued conversation and more in-depth understanding and appreciation of each participant’s personal style and point of view.” Melissa Jones, DAM Exhibition Committee member and show coordinator.

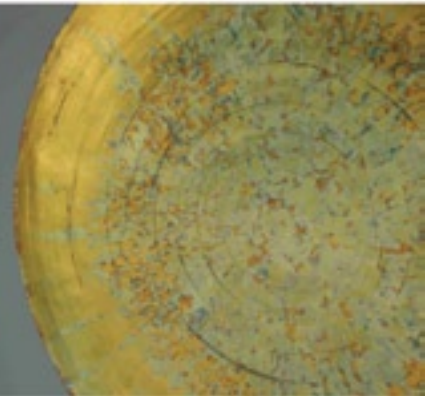
**Micki Buksar Cecil** (Richmond) Her work results from series of agendas including topics and explorations in Baroque and Rococo architecture and design. Micki received her BFA in Fine Art and Art Education with Honors from College for Creative Studies.

**Brandon Burke** (Ann Arbor) Brandon creates large scale, realistic drawings from photographs. They are inspired by the subtle details of the human figure that are highlighted by the natural glow of the Sun. Brandon earned his BFA in drawing and painting at Siena Heights University.

**Dennis Guastella** (Plymouth) “The formality of figure and ground fluctuates from shifting planes to a more stabilized grid background. The shallow space references the picture plane. Sections of peeled paint are adhered to board and using a dry brush technique, color and texture are accentuated.” Dennis earned his BFA in Painting at Wayne State University and MFA at Eastern Michigan University.

**Darien Johnson** (Detroit) “My work represents the entanglement of human cognition and digital processing. By acquiring and manipulating visual information, I act as the human element while directly engaging in this process I question. The digital compositions are then china painted onto the porcelain forms, which I create as manifestations of the seemingly fluid movement of human cognition.” Darien earned his BFA from Saint Cloud State University and his MFA at Arizona State University.

**Steven McShane** (Detroit) “I strive to keep metal-smithing traditions and techniques alive. I draw most inspiration from my surroundings in Detroit. I am also highly influenced by the characteristics of artist Albet Paley and Tom Joyce. Steven currently works at Detroit Bros. Custom Cycles.



Vanessa Van Eeghen, *Colored Leaf Disc*



Dennis Guastella, *Glacial Shift*



Micki Buksar Cecil, *Revolutions*



Geralyn Vankerschaever, *Morning Petals*

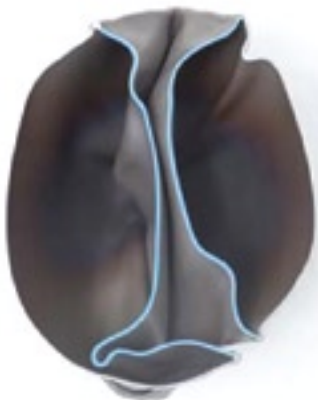


Brandon Burke, *Self Portrait*

**Jonathan Meyer** (Detroit) “I am influence by plant life and the stitching in clothing. I use these elements in my metal sculptures to change a seemingly cold material into a form that exudes warmth.” Jonathan received his BFA in Crafts from College for Creative Studies.

**Vanessa Van Eeghen** (Washington) “I use the ancient art of gilding, to convey my message with modern sensibilities, challenging the observer to engage in the deeper spiritual conversation.” Vanessa earned her BFA in painting and color theory from Sienna Heights University.

**Geralyn Vankerschaever** (Detroit) “The objects I create are a manifestation of the many ancient traditions I have studied and the expression of the human desire to connect to the divine, communicate gratitude or ask for assistance.” Geralyn earned her BFA from College for Creative Studies.



Steven McShane, *Untitled*



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RONALD NEFF  
SCARAB CLUB  
August 31-October 16, 2011

**GLASS PUMPKIN FEST**  
THE DETAILS...

**GLASS ACADEMY**  
+  
**PINK FUND**

The Glass Academy is partnering with the PINK FUND for an amazing fundraising/awareness event featuring Kris Carr on October 1st at the Royal Park Hotel in Rochester, MI. To find out more about this event or how your organization can be a part of our FUNdrawing programs, click here >

**GLASS PUMPKIN FEST**  
OCTOBER 15 & 16, 10 - 4PM  
SPECIAL PREVIEW PARTY  
OCTOBER 13TH

**GLASS PUMPKIN FEST**  
OCTOBER 15 & 16, 10 - 4PM  
SPECIAL PREVIEW PARTY  
OCTOBER 13TH

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313-561-4527  
www.GlassAcademy.com



# haunted detroit

By Matt Counts

It was a dark and fairly calm evening when my wife and I sat down for a glass of wine and an evening of netflix. Through the great medium of the Internet, we decided on "Ghost Adventures". With excitable young men, gallivanting around abandoned buildings, which but the most stone cold of us would not be intrigued. After watching these ghost hunters go through old asylums, Scottish catacombs, and even Bobby Mackey's Music World, I began to wonder what was haunted in our area.



First place I discovered was right in my back yard. Legend says that the old (Royal Oak) is a paranormal hot spot. Many local groups of paranormal investigators brave the darkest of night just to scare themselves. Reports say it is a regular event to have props moved to strange areas, to witness unexplainable shadows, and to hear heavy footsteps behind the main stage and up in balconies. The resident spook has been lovingly named "phantom", which seems all too appropriate, especially if there happens to be an opera that night.



Rumors state that a shadowy figure lurks around the picnic pavilion towards the center of Halmich Park (Warren), as well as in the road that divides the park in half. There are reports of a strange knocking on your car when driving through at night, and disappearing headlights from phantom automobiles. My younger brother has, in fact, braved the darkest of nights at Halmich and has experienced the phantom headlights in addition to the disembodied laughter currently reported all over the internet.

During my research, I discovered that The Whitney restaurant (Detroit) might also be home to a ghost or two. Many have reported lights flashing on and off, table settings being moved, and even elevators operating when there is nobody using them. Also, on both the second and third level, shadowy figures have been seen, including one specter in tuxedo. Unfortunately, The Whitney would not comment on whether or not they are haunted, but do feature a bar upstairs known as "Ghostbar" - Interpret that as you will.

Centuries of Indian burials, relocated graveyards, mob assassinations, wars, fires, and plagues have left Detroit in position to house all kinds of poltergeists. It is not hard to imagine all that negative energy left behind, particularly in some of the time-aged buildings and forts in our city. But, sadly, some use these dark truths to promote faux ghosts and false lore.



Many know and believe the misinformation of Houdini and Detroit's Majestic theatre: *It was a Halloween evening, in 1926, when the great Houdini died after being punched in the stomach. Reports of cheering and clapping throughout the Majestic - as well as the Magic Stick - and sounds of heavy footsteps all seem to point to Houdini's ghost.* This is just plain wrong.



Though, it could be the countless deaths, over hundreds of years in that area, that has led to high Paranormal activity, it is certainly not Houdini's ghost, as Houdini did NOT die at The Majestic and it was NOT his last performance. In point of fact, Houdini died from a ruptured appendix, not only from a punch to the gut while in Montreal, but from appendicitis, which he refused to have check by medical professionals. His final show was actually at the Garrick Theatre and he passed at the Grace hospital, Room 401, October 31, 1926.

Regardless, of this fact, Detroit is haunted, and I suggest doing some research over Halloween on its ghostly history before you venture out for your next cocktail. It could mean the difference between life and death.

For more information on Haunted Detroit, The Metropolitan suggests visiting the following web sites:  
[www.nighttraintodetroit.com](http://www.nighttraintodetroit.com)  
[www.theshadowlands.net/places/michigan](http://www.theshadowlands.net/places/michigan)  
[www.thecabinet.com/darkdestinations](http://www.thecabinet.com/darkdestinations)

## The Quirk Factor

By LiLi Dreads

### ATTACK OF THE ZOMBIES!

It's impossible to ignore pop culture's fascination with the iconic horror-movie monsters. Between movies, graphic novels, video games, books, and television, we have been bombarded with depictions of the undead. What's the attraction? Why have so many people fallen head-over-heels for such a gruesome genre of horror? Perhaps it's because we see a bit of ourselves in the recently deceased faces shambling up to us while groaning "BRAINS!"

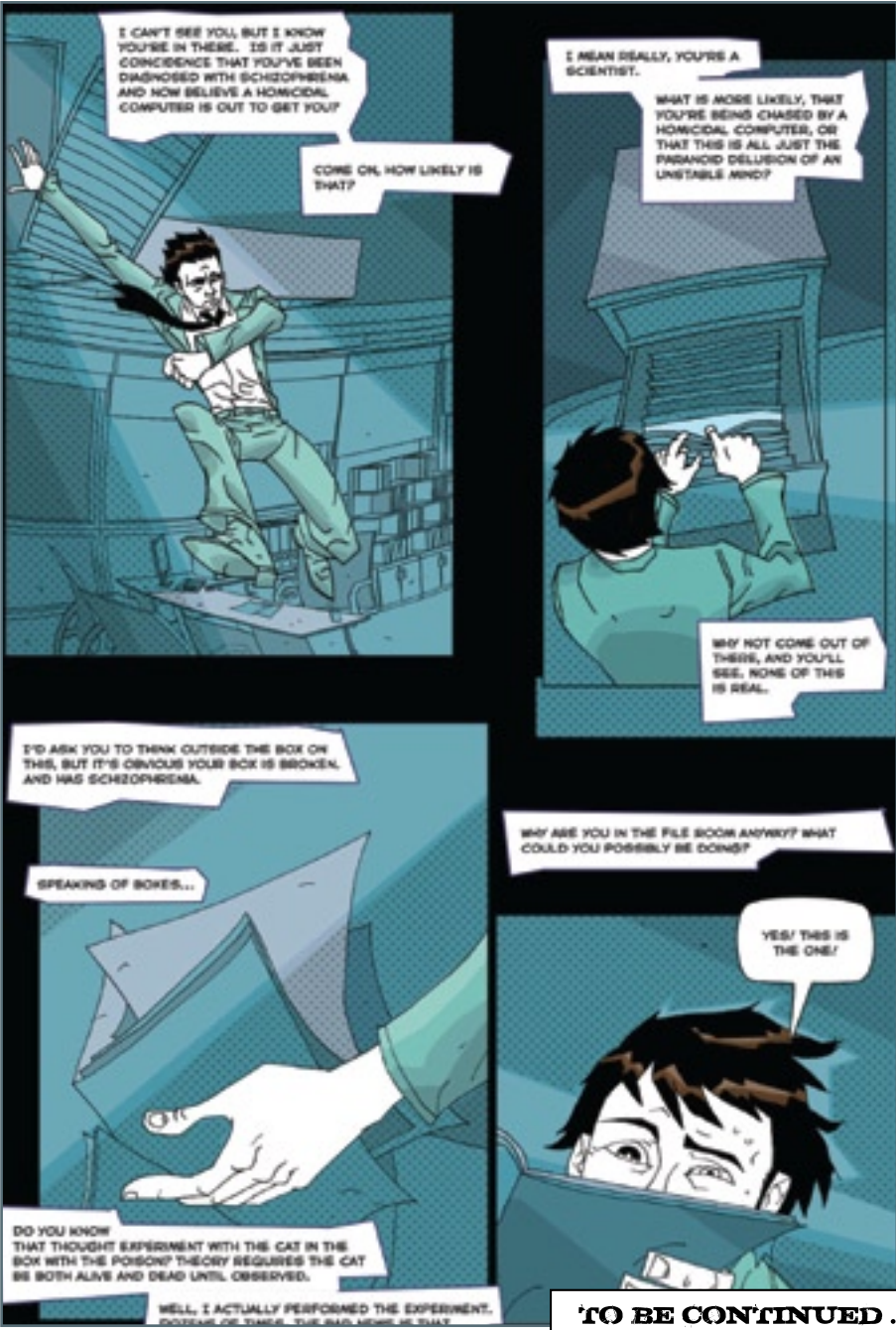
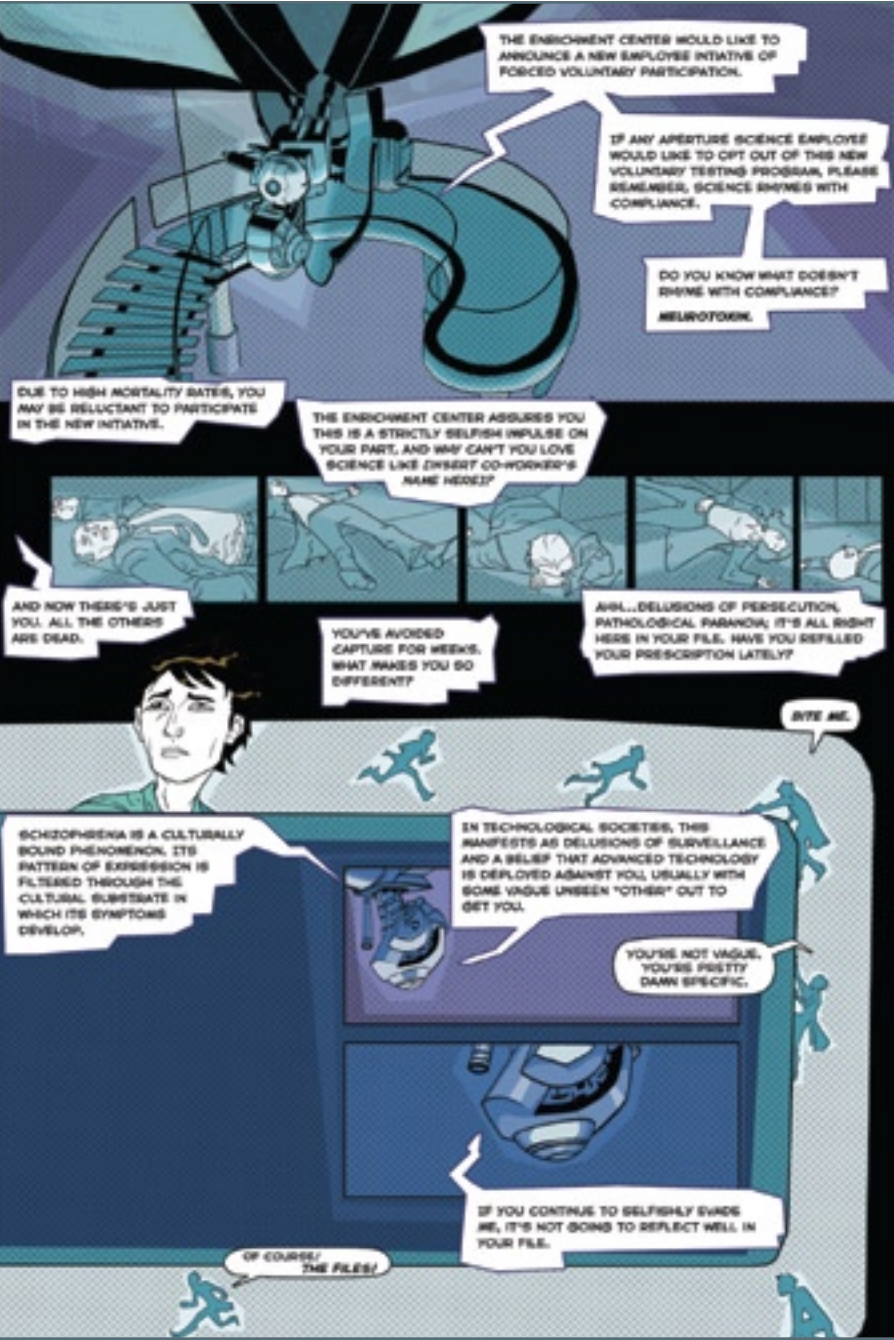
It seems we can't get enough of the old scary-movie standard. Zombie horror (and more precisely, the concept of the zombie apocalypse) has been dominating box offices and the world of video games for quite a few years now. Within the zombie world, there are even subsets. Are they fast zombies, created by rage viruses and other man-made means? Or are they slow shambling zombies, perhaps created with Haitian magic? Are they the sorts of zombies the will dig out of their own graves? Or are they the kind that only reanimate from fresh corpses? These questions are all very important when making a survival plan for the aforementioned zombie apocalypse.

But where's the fun in just watching zombies? Why not become one? Zombie Walk Detroit is being held in Royal Oak on October 9th. The sponsors of Zombie Walk Detroit use the event to collect non-perishables for Gleaners Community Food Bank, as well as give people the chance to act like (well-behaved) undead. Want to participate? Check out [ZombieWalkDetroit.com](http://ZombieWalkDetroit.com) for more information.





PORTAL 2:  
LAB RAT

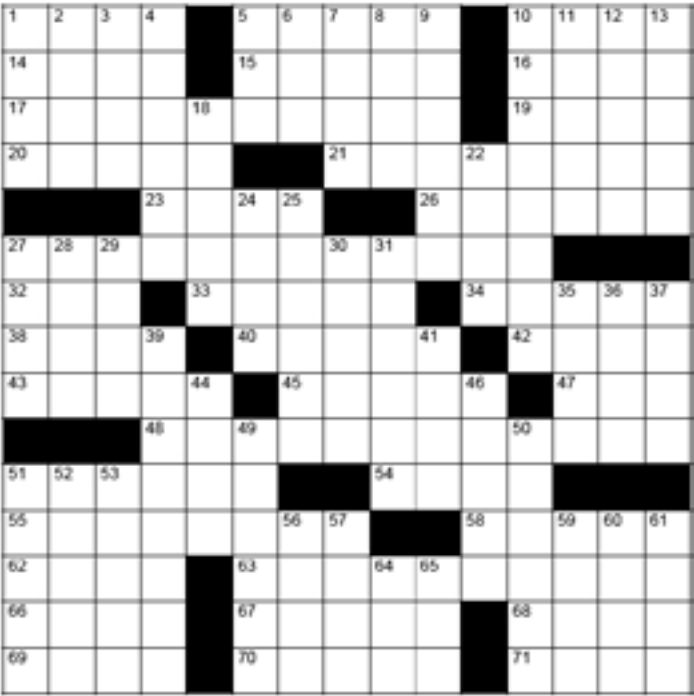


TO BE CONTINUED...



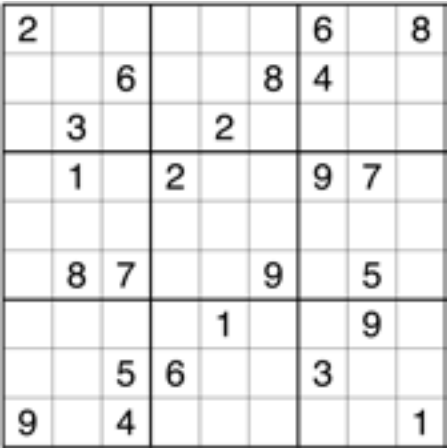
## CROSSWORD

- ACROSS**
1. Actor Bert in a lion's suit  
5. Cheryl and Diane  
10. Desert-like  
14. Graceful tree  
15. Flowery "ta-ta"  
16. Albuquerque's state: Abbr.  
17. Mild-mannered  
19. Broadway start  
20. Subject of Montezuma  
21. Tenuous, as an imaginary world  
23. Grackles  
26. Longtime "What's My Line" panelist  
27. Teeth  
32. Prince Valiant's firstborn  
33. Scarf design  
34. Reply to 'You are not!'  
38. R&B singer Turner  
40. Octo plus one  
42. Implement  
43. 'Siddhartha' author  
45. Floor: Fr.  
47. "\_\_\_ don't!" (words of denial)  
48. Assumes responsibility for steering a ship  
51. By order of succession  
54. Jazz pianist Hines  
55. Walker's lane  
58. 2005 #1 album by Ashlee Simpson  
62. One-named art deco master  
63. Lose one's nerve  
66. Etc. relative  
67. Bacon or Kline  
68. Extravagant affair  
69. "The Windsor Beauties" painter  
70. Gym moisture  
71. Holy women: Abbr.



- DOWN**
1. 'Mona \_\_\_'  
2. Completely, after "from"  
3. Weigh by lifting  
4. Like "American Beauty"  
5. Kind of rug or dog  
6. 'Much \_\_\_ About Nothing'  
7. Dutch engineerig feat  
8. Mosquito repellent ingredient  
9. Beach headgear  
10. Reacts angrily toward  
11. Leno, for one  
12. Treat again, as leather  
13. Deported native  
18. Sell illegally, as tickets  
22. "Able was I \_\_\_ saw Elba"  
24. Longtime "ER" actor Noah  
25. Al Jolson hit  
27. Narrow road  
28. Lake named after an Indian tribe  
29. Retirement funds: Abbr.  
30. Subtle reminders  
31. Form a conception  
35. The "M" in MSG  
36. Any time now  
37. Six-time Pro Bowl center  
39. With shrewdness  
41. \_\_\_ Khan (Muslim leader)  
44. Virgil, Morgan or Wyatt  
46. Like "The Twilight Zone" music  
49. Special skills  
50. Gong sounds  
51. #1 Beatles hit "\_\_\_ Fine"  
52. Sur's opposite, in Mexico  
53. Entirety  
56. Muscle  
57. Honeybee's hangout  
59. Castle's trench  
60. Stubborn critter  
61. JFK info  
64. Org. with secrets  
65. Chess pc.

## SUDOKU



### Sudoku Instructions

Fill in the blank squares so that each row, each column and each 3-by-3 block contain all of the digits 1 thru 9. If you use logic you can solve the puzzle without guesswork.

## ANSWERS



## DTW

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Cigar Lounge  
- Detroit -

Are we allowed to fly to Cuba or aren't we? Seems like we still have a law against it, an embargo - still pissed about those missiles during the crisis, I guess - but every time I look around someone's just returned from that little island just off the coast of Florida. Well, save the time of having to explain how that stamp got in your passport and head to *La Casa de la Habana* for some of the finest quality cigars the world has to offer. Stop in for cocktails, conversation and live entertainment in the public bar or become a member of the *Habana's* signature private cigar club and gain access to special events, private humidor, special offers and cigar dinners. Purchase cigars, accessories or watch professional Cuban cigar rollers work their craft. With locations in Ann Arbor, Plymouth, Toledo and Detroit you are never far from a fine cigar.

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You can learn more about their wine at [vinovolo.com](http://vinovolo.com) and whether you're a novice or wine pro, you can use their *Vino Chart* to learn about differences between wines and decide which you prefer.

The wine bar serves wine by the glass or bottle, offers artisan cheese, dried cured meats and almost makes you wish you missed your flight.

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