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THE

METROPOLITAN

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dÉtroit

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FOUR YEAR ANNIVERSARY ISSUE



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Letter From The Editor

Hello, and thank you for picking up our Four Year Anniversary Issue. We hope it entertains, as well as informs.

Had a difficult time coming up with something to discuss this month so I took an hour to walk the neighborhood in hopes of finding clarity. Once out, I noticed how perfect was the weather - leaves beginning to change, an autumn breeze, black squirrels running about. Fall in Michigan is sublime.



Microbreweries have been opening all across the nation, and writer Matt Counts shares some his favorite Michigan brewers in this issue. Allow me to add a few locations of my own including, Bastone [Royal Oak], the Dakota Inn Rathskeller [Detroit], and on the deck of Mercury Burger Bar [Corktown]. October is perfect for hitting the cider mills and our staff has visited many to all of them in the state. Uncle John's Cider Mill sits on N 127 in St. John's MI and offers cider, great cider donuts, apple pies, orchards, hard apple cider and a variety of family activities. Just across 127 is the well designed Phillips Orchard & Cider Mill, offering 'never pasteurized' fresh cider, raw honey, a variety of apples including Lodi, Ginger Golden, Zestar, Black Twig, peaches and Detroit products [Beau Bien, McClures].

In The Metropolitan area our staff sticks by The Franklin Mill, due mostly to the fact that Franklin mixes its spices directly into the batter, producing a "better" donut. Cinnamon almonds, sausage, apple pies, hot cider, and its location are also factors. Hit local grocer Market Basket afterwards to bring home produce, or step into The Franklin Grill for dinner, cocktails or to catch the Lion's game at their up north, lodge style, long bar.

Speaking of The Detroit Football Lions, your writer stands by his prediction of a 10-6 season, with the Lion's making the playoffs as a Wildcard. I don't think we make the Super Bowl this year, but I wouldn't be surprised to see us in a tight Championship game.

And, of course, we have Halloween. Check inside this issue for Haunted Houses, and visit michiganhauntedhouses.com for more selections. Halloween also means candy. Check out Dylan's Candy Bar located right inside DTW for a great visual experience, and a sugar high! Or try Gayle's Chocolate, also inside DTW, or at its flagship store in Royal Oak, MI, and pick up a bag of chocolate covered cherries.

Finally, if you're hitting a club or bar for Halloween keep your eye out for the most popular female costume of the age: the naughty [insert character here] costume. Always, a favorite.

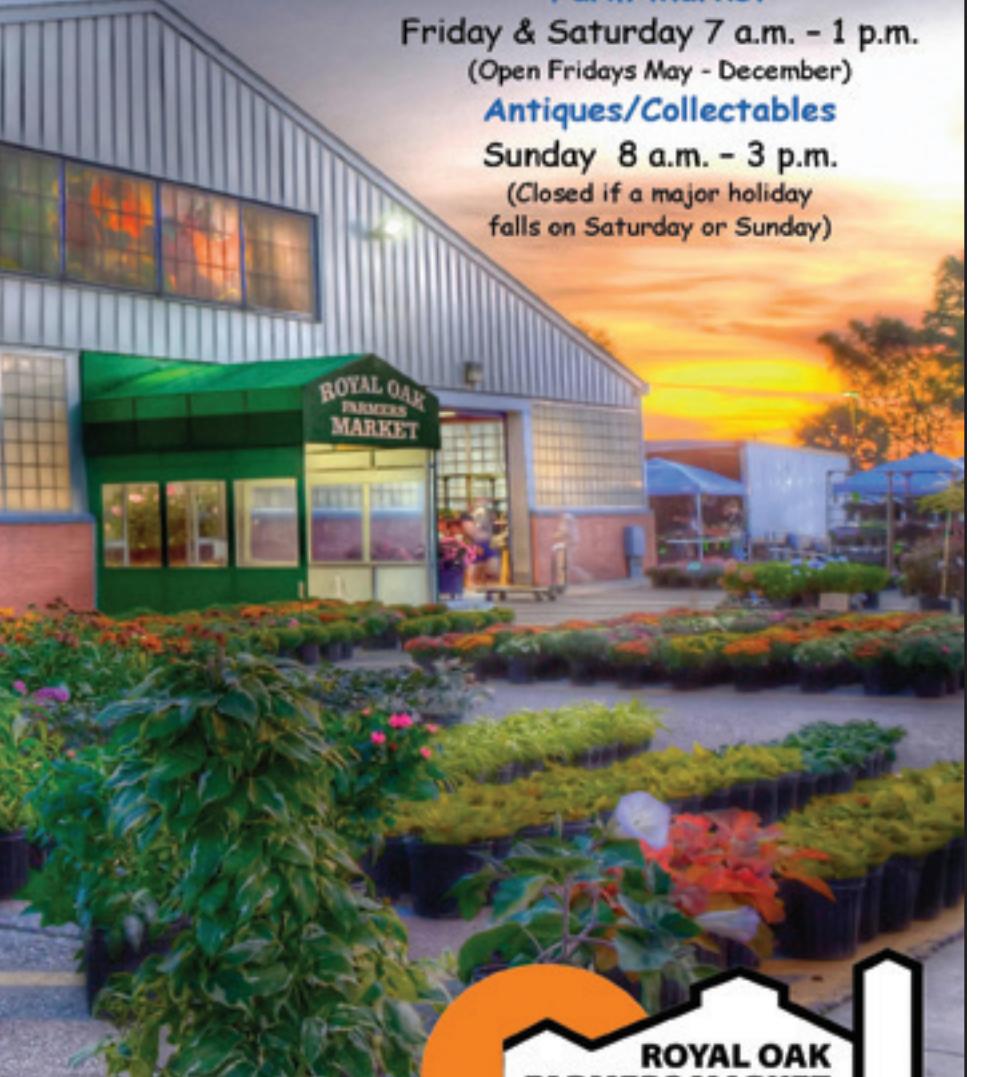
Happy October,

Anthony Brancaleone

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If you enjoy reading The Metropolitan we ask that you share your copy with family and friends. In this way, The Metropolitan can be Read-cycled. We think that's a good thing. Of course, The Metropolitan also makes a fine gift-wrap, and burns well in the fireplace.

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Warning: This paper has not been proof read, and probably never will. Please, see 'Letter From The Editor', November 2010, online for more information.

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COMMUNIQUÉ

INTERN?

Hello, my Name is Clarissa Williams and I am a photography student interested in gaining more experience in the field. I work at the Detroit Metro Airport so I am able to enjoy reading the Metropolitan frequently since they are always stands around featuring your paper. I would like to know if you accept photo submissions from freelance photographers, and also if you offer photography internships. If so what are your requirements and procedures? Thank you for your time.

Clarissa Williams
DTW

Editor response: The Metropolitan offers a three-issue intern program at all levels of publication. Please, forward query letter and link to your work. If you are a student, please forward contact information regarding university contact.

SUBSCRIPTION?

I am the director for an event that will be held in Detroit in July 2015. I will be bringing close to 40,000 high school youth and their adult sponsors, all part of the Evangelical Lutheran Church in America. While in Detroit over the weekend for a planning meeting, and the grand opening of the newly renovated Cobo Center, I picked up a copy of your publication. Is this something for which I can get a subscription or would I have to pick it up every time I am in Detroit? Thank you.

Heidi Hagstrom

Editor response: Currently, The Metropolitan does not offer subscriptions, though we are beginning to consider them closely. Until then, please find The Metropolitan in our 100 racks inside DTW, the Delta Sky Clubs, or in any of our 100 locations in the Detroit area.

The Cynic Next Door | by julianna counts



ON THE COVER | Photo by LAURA DARK

Artist Profile: Laura Dark - PG 11

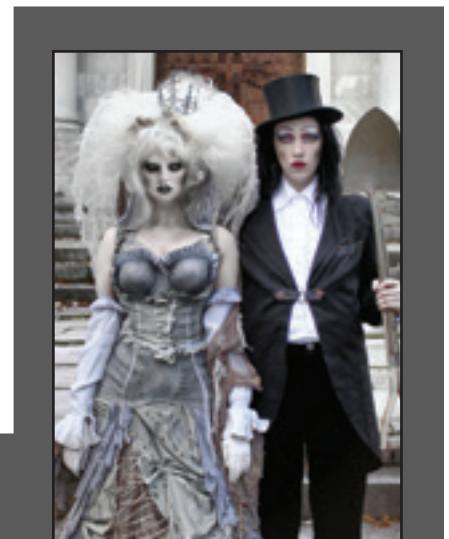
industry and talk about the new hybrid cars. At one point, the young guy who had made my sandwich came out and joined the talk and shared that a "friend of his dad's who works for Ford" reported that "some guy" independently invented a hybrid engine that gets over 500 miles per gallon, but that Ford bought the patent and won't put it into production due to "pressure from the oil companies."

It was the 100-mile-per-gallon carburetor urban legend that Mike Davis wrote about several issue ago! But in a slightly modified version - now it's a hybrid engine. The giveaway is that a "friend of a friend" passed it on.

This urban legend goes back to at least the 1930s. My father, who spent his career at Ford, once told me of a version that circulated in the late 1940s post-war era. It had the exact same basic elements, except that "government military researchers" replaced the independent solo inventor and the reason it wasn't put into production for the war effort is that the auto and oil companies saw it as a threat to their post-war profits.

I guess a good story never dies; it just evolves. I bet there was a story back in the bronze age about some small animal breeder who bred horses that could pull chariots faster and farther than any others, but the local king heard about this and so bought out the stock and had them all killed so as not to compete with his own breeding stock, which were quite profitable.

Best,
Dave Johnson
Traveler DTW



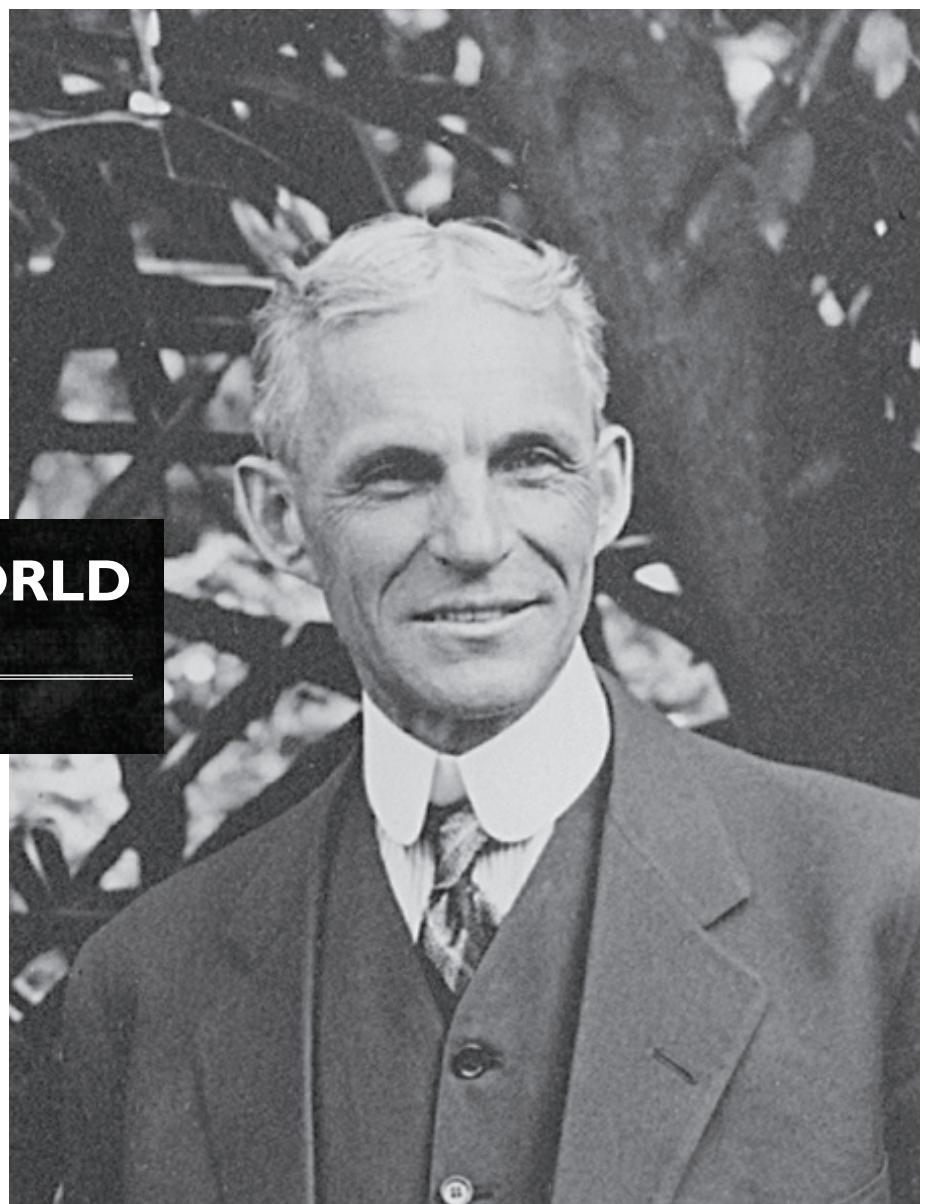
Send emails, comments and suggestions to anthony@themetropolandetroit.com



HENRY FORD SCALES UP THE WORLD

The 100th Anniversary of the Invention of the Assembly Line

A Historical Reflection by Douglas Elbinger



Innovation can come in a variety of forms, but it's particularly powerful when technological innovation and procedural innovation are combined. In 1913 in Highland Park, Michigan – a city within the city of Detroit – Henry Ford debuted the first moving assembly line. The automobile was, in its own right, one of the most miraculous technological advancements of the 20th century; but without parallel innovation in the production process, the automobile never would have transformed the US and global economy the way that it did. One hundred years later, we're again seeing rapid technological advancements such as solar photovoltaic panels. However, it is the emergence of a parallel innovation in the production process, a virtual assembly line, which will bring solar to market in a way that will transform America's "clean energy portfolio."

-- Cory Connally, Research Associate at Environmental Law Institute, 2013

Detroit. Few historical sites in the world can claim to have influenced the course of the 20th century as much as the Ford Piquette Plant, on the corner of Piquette and Beaubien in the center of Detroit. From a historical perspective, Detroit, by its very location was destined to be the vortex for political and economic revolution. When it was founded in 1701, by the French explorer, Antoine de La Mothe de Cadillac, he situated Fort Pontchartrain d'Etroit, the beginnings of modern HYPERLINK "http://en.wikipedia.org/wiki/Detroit" Detroit, at the narrowest point between lakes Erie and St Clair, so that he could fire a cannon shot across the Detroit River. In the geo-politics of North America at the time, whoever controlled the straits [d'Etroit] would control the Great Lakes.

Flash forward two hundred years to 1913, and find that Detroit has transformed from a frontier outpost to thriving metropolis at the beginning of the second industrial revolution. In the two hundred years that elapsed, the French have lost Detroit to the British, who in turn lost

Detroit to the Americans. We also find Henry Ford working in his garage trying to connect a primitive gasoline engine to a carriage, creating an automobile that would change the face of world history thereafter. After a series of false starts, Ford conceived and first produced the Model T at his second factory, the three story brick Piquette Plant. The Model-T, known for its durability and easier maintenance, would become the most popular vehicle in the world.

THE HIGHLAND PARK PLANT

Prior to 1913, Ford and virtually every other automaker assembled whole cars at a station with a team of workers operating together to complete a single example, usually from start to finish. Like other companies, Ford had made numerous refinements to the process, achieving impressive production totals at the Piquette Avenue plant where the Model T was born in October 1908.

4. Speed – the carefully timed orchestration of manufacture, material handling and assembly.

The flywheel magneto assembly – a component of the ignition system, became the first department to test the new system. Under the former practice, one skilled worker could assemble 35 to 40 magneto's in a nine-hour day. Managers and engineers subdivided the task into twenty-nine separate operations so that no one person would perform more than one or two tasks in constructing the part. Components for the magneto were placed on elevated ways or rails that carried them past successive groups of workmen who affixed various parts to the moving unit. Through trial and error, the timing of the component feed was adjusted for the most efficient result. Eventually, productivity not only quadrupled, but the system allowed a greater consistency in the product.

After some tinkering with the line rate and other factors, Sorenson and his cohorts achieved results that were probably startling even to them. Starting with 29 workers performing 29 different tasks, the experiment reduced assembly time by about seven minutes per unit. And with more refinements, Sorenson was able to reduce the magneto-line workforce to 14 and cut assembly time to five minutes. The system was next applied to the assembly of the motor, transmission and other units with great success. As a result, the output of the sub-assembly lines was so great it overwhelmed operation at the final assembly line where it still took 12 hours to complete one car. By the summer of 1914, the time to complete a new car had been reduced from 12 hours to 93 minutes.

The rest is history.

In 1905, the price of Ford's Model C car - \$850 – was beyond the capacity of the average citizen whose annual earnings were only half that amount. At the Piquette Plant, Sorenson and another manager, Charles Lewis, spent many hours rearranging the workspace so that men, machine and materials were better placed in the sequence of operations. This led to the development of a system of moveable benches to take the chassis from one workstation to another. Sorenson continued the experiments at the Highland Park Plant, whose pragmatic design better afforded opportunities to realize the goals of those trials. Here, he and company members studied current practices, then manipulated conditions to better enhance the successful application of the principles of mass production:

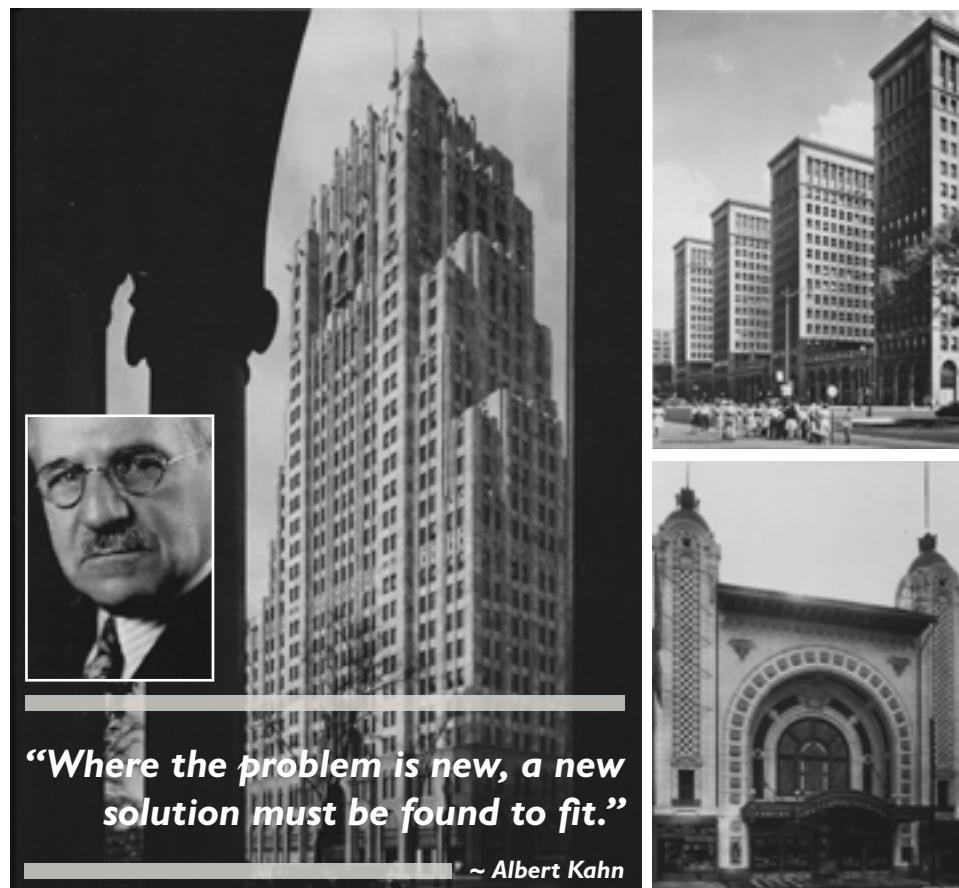
1. Accuracy-standardization and interchangeability of parts (machined at close tolerances)
2. Continuity – the moving assembly line, to which moving component lines are geared
3. Division of labor – the subdivision of work into smaller routines to be performed by a team of workers, machines, or a combination of both

DETROIT

DETROIT

ARCHITECT ALBERT KAHN

words: Joe Neussendorfer



"Where the problem is new, a new solution must be found to fit."

~ Albert Kahn

In 1849, the State of Michigan published "The Emigrant's Guide to the State of Michigan" encouraging immigration from Europe to Michigan. This publication was also printed in the German language. The German version was widely circulated throughout Germany and promoted the prosperity and opportunities awaiting those who set sail for the United States and to Michigan. There is a very good chance that one of the German families reading this German version was the Kahn family.

I have never known anyone with such enormous capacity for concentration and application to study," said Mason of Albert Kahn.

Albert Kahn was born at Rhaunen, in Westphalia (Germany) in 1869. He came to the United States with his parents in 1880 when he was eleven years old. In 1904 he engaged in the profession of Architecture in Detroit. Kahn was the designer of Detroit's Fisher Building, an Art Deco styled structure, which stands 30 stories and is constructed of limestone, granite and several types of marble. The Fisher has been called "Detroit's largest art object" and served as the inspiration for the Empire State Building in New York City.

Kahn also designed the Detroit News and Free Press Buildings, the Detroit Athletic Club, and the Packard Motor Car Company.

An article in Smithsonian magazine said, "his clean lines and airy spaces had a beauty ahead of their time." And, while Kahn's designs were heralded by many he frequently said, "Architecture is 90% business and 10% art."

Albert Kahn died at the age of 72 on December 8, 1942.

Readers of The Metropolitan d'Étroit who would like to know more about the architectural legacy of Albert Kahn are fortunate to have an outstanding local source of information. Lawrence Technological University in Southfield, Michigan has Architect Albert Kahn's entire personal library. It is kept in restored original cabinets and the materials, some 3,000 items overall are included. LTU offers 20 minute training sessions on his library, and the room containing the Kahn Library is available during library hours.

For further information contact

Gary R. Cocozzoli

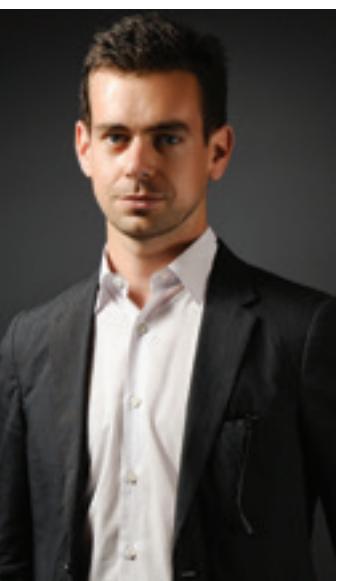
LTU Library Director

gcocozzoli@ltu.edu

BE THERE OR BE SQUARE

Jack Dorsey invited small business owners of Beau Bien Fine Foods, Just Baked, and Salt & Cedar to an open conversation in Detroit.

Words: Anthony Brancalone



Billed as a new "North American event series that brings business owners together to collaborate, connect and strengthen community," Let's Talk, hosted by Square co-founder, Jack Dorsey attracted approximately 350 guests to Saint Andrew's Hall in September 2013.

"Businesses of every size should have the tools and resources to compete on the merit of their work and ideas," said Square CEO Jack Dorsey. "The growth and success of a community depends upon the people who support it."

Square offers "simple and affordable" tools for businesses of all sizes to "start, run, and grow". The company began with a free credit card reader for the iPhone, iPad, and Android devices that allow businesses to accept credit cards "anywhere and anytime".

Attendees received complimentary mobile POS devices, a handy bag, food and drink. On stage, Dorsey introduced four female small business owners saying, "52% of businesses in America are small businesses and of those 30% are owned by women." The women in the audience roared. Dorsey then directed questions to what he described as a "fiery panel".

"Launching our business in Detroit was important because this city is our home and because of the support of local business," said Molly O'Meara, Beau Bien Fine Foods. She later added, to the delight of the crowd, "the city does not help at all; you have to figure things out for yourself."

Pam Turkin, Owner of Just Baked Cupcakes said she "decided to open Just Baked in early 2009, because I saw a need for gourmet cupcakes in Detroit and have always been an entrepreneur at heart."

But, it wasn't until Megan O'Connell, Proprietor of Salt & Cedar, described Detroit as "a wonderful place, filled with plenty of human resources who are willing to exchange those resources in order to help one another" that the room came alive.

O'Connell believes success to be defined by more than just ROI. "I opened Salt & Cedar because of the enthusiasm of members of the city's creative community, and the merchants in my district, Eastern Market."

"The IRS doesn't like that [In-Kind services]," stated the fourth panelist, who shall remain nameless, because she doesn't believe in print, and relies fully on Social Media; "you just have conversations with people and then, 'oh yeah, I have this dress for sale!'"

She then described a day when a photography student entered her boutique and asked if she could take pictures for a school project. "Yes," the panelist said. "As long as I can use them for my facebook." The student agreed. The panelist told the audience that she now had free "magazine quality" pictures for her social media, "which were better than the images I would've had if I took them with my phone, right?"

This prompted your writer to ask himself the following: what seems more genuine? - A business that pays for ads to inform readers of its work; or, a business that exploits students for free pictures - misrepresents what its sale items actually look like - and then participates in social media conversations that are really an abstract way to attract more customers?

Hmm, interesting...

Let's Talk wrapped, and a small group met next door at Steve's Bar. Most agreed the event was a positive, though more attention to the POS device and how it assists small business would have been welcomed. As we finished our Bourbons and beer, the Old Timer behind the bar gave us our tab. We paid cash. He placed it in the same register that has set on the counter for 40 years.

When I got home I opened a Square account.

About Square, Inc - Founded in 2009, and headquartered in San Francisco, Square is currently available in the United States, Canada, and Japan. Square kicked off Let's Talk in St. Louis and will continue connecting local business owners in Minneapolis, Toronto, New Orleans, and the Bronx. Squareup.com



THE QUIRK FACTOR

By LiLi Dreadz

The Best Damn Chocolate Milk In The World!

Lately, I've found myself consuming chocolate milk at an alarming rate. This is probably due to the fact that Michigan is home to the best damn chocolate milk in the world. I'm not making this up! The World Dairy Expo gave a perfect 100 to Guernsey Farms' chocolate milk this year. To celebrate this momentous occasion, Guernsey Farms Dairy even offered a contest on facebook for a year's supply of the creamy concoction.

Guernsey Farms Dairy operates out of Northville, and receives its dairy from Lansing-based farms. They pride themselves in keeping their products as fresh as possible. The milk coming straight from the cow will find its way to store shelves in about 24 hours. All of Guernsey's dairy products come from cows that are not treated with growth hormones, and are fed the best hay, grass, and winter oats grown right on site, proving once again the best products come from local farms using tried and true practices.

So, what does the country's best chocolate milk taste like? It is a whole milk, for starters. Only the creamiest milk will properly support the chocolate (sorry skim milk drinkers). While lots of companies like to add flavor "enhancers" that are questionable in origin, the folks at Guernsey decided to keep it real; milk, sugar, cocoa, and natural vanilla. They know what they're doing. Ingredient lists shouldn't be a mile long!

Guernsey Farms Dairy products (including the highly-coveted chocolate milk) can be found at many local grocery stores here in Southeastern Michigan. A simple search on their website (Guernseyfarmsdairy.com) provides a detailed map of where to find products in your area. Want to try their products on site? The Metropolitan highly recommends a trip out to their Northville restaurant. Not only will you be able to sip on award winning chocolate milk, but you will also be able to wash it down with fresh-made ice cream for dessert! Definitely worth the drive!

Guernsey Dairy Farms Restaurant

21300 Novi Road | Northville, MI 48161 | (248)349-1466

www.guernseyfarmsdairy.com

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FOOD | WINE | SPIRIT WITH DARIO CHIARINI

It's the Food Stupid.

Diets and food fads have perplexed me for a decade, because food or, better yet, eating food is a simple process. There is no magic pill, and the stuff crammed down our throats via food marketing is a disjointed - and disingenuous - approach to eating. Please don't misconstrue my words; this is not about a food snob pontificating on how everything needs to be organic. I view eating as a holistic and simple process devoid of pomp and circumstance, which brings me full circle to the whole label thing. Food in the United States must be always be categorized before it can be noticed - vegan, low fat, organic, local, and so on. I get it. There is no ingrained "American" food culture that is uniform across the board. Because I have shied away from eating only one way, I have always "officially" shunned eating vegan. I understand the logic and there are far worse ways to eat, but I eat pretty balanced so I could never embrace eating only one way, until recently.

I caught an interview with New York Times columnist Mark Bittman who was promoting his book "VB6," or "Eat Vegan Before 6:00." The premise of the book is to eat "vegan" before six o'clock while enjoying what you want after that. I figured I would give it a try because there really wasn't any downside.

Regardless of labels, eating vegetarian can be just as satisfying. The further I went along with the VB6 philosophy I noticed myself wilfully trying more vegetarian options while dining out (and in some cases seeking them out). If you haven't tried the quaint Inn Season Cafe (Royal Oak) it is definitely worth a trip. And don't let the congregation of people in front dissuade you; they are waiting for a reason. Bacco Ristorante (Southfield) is well known for its high end Italian cuisine but it also offers weekly vegan menus that are equally as good. The Root (White Lake) also offers a delectable vegan menu complete with beer and wine pairings. And speaking of pairing, wine goes great with vegetarian dishes. Sample with a light red, like a Lagrein, or a white Riesling, Sauvignon Blanc or Soave.

My "experiment" didn't convert into full vegan, so I guess the takeaway here is balance. Something that grows naturally and not in a food lab is always the way to go. One of the true gems in Detroit for locals and visitors is Eastern Market. The market is full of life - and good food - and definitely the way to get a real taste of Detroit. If you're too afraid to spend hard cash for a vegetarian dish while dining out, try it at home. To help you get off the schnide, here's one simple recipe.



Roasted Winter Vegetables with Grana Padano

3/4 cup Grana Padano cheese shavings
2 tablespoons seasoned breadcrumbs
1 tablespoon chopped fresh parsley
1/4 teaspoon grated lemon peel
salt and pepper to taste

Instructions:

Heat oven to 425°F. cut vegetables into 1 1/2 inch pieces. Place in a single layer on two rimmed baking sheets. Drizzle with 3 tablespoons of olive oil, 3/4 teaspoon salt and 1/2 teaspoon pepper. Toss to coat with oil. Bake 30 to 35 minutes, turning a few times until vegetables are tender. Add garlic and toss; bake 1 minute longer. In a small bowl combine remaining olive oil, Grana Padano cheese, breadcrumbs, parsley, lemon peel and a pinch of salt and pepper; sprinkle over hot vegetables. Yield: 4 portions. Recipe and photo courtesy of the Legends of Europe campaign.

WHERE TO FIND VEGAN IN METROPOLITAN DETROIT

Inn Season Cafe

500 E 4th Street
Royal Oak, MI 48067
Tel: (248) 547-7916

The Root

340 Town Center Blvd E106
White Lake Township, MI 48386
Tel: (248) 698-2400

Bacco Ristorante

29410 Northwestern Highway
Southfield, MI 48034
Tel: (248) 356-6600

Eastern Market

2934 Russell Street
Detroit, MI 48207
Tel: (313) 833-9300

Motor City Wine

1949 Michigan Avenue
Detroit, MI 48216
Tel: 313-483-7283

Winezilla

155 W 9 Mile Road
Ferndale, MI 48220
Tel: 248-543-5763

Dario Chiarini writes about food, wine and spirits for the Metropolitan. Dario has worked with Michelin rated chefs, dined in world renowned restaurants and sampled culinary delights from Europe to Asia and many points in between. Follow him @dariochia to learn more.

EAT | DRINK

FITNESS | LEISURE

MICRO BREWS ACROSS THE MITTEN

words: Matt Counts | image: Julianna Counts

Oktoberfest is upon us - beginning September 21st and continuing through October 6th. But, just because the official dates will soon end does not mean that one must stop celebrating. Just because the beer tents in Munich are empty does not mean one shouldn't take advantage of the glory that is the Michigan Micro brew.

You see, dear tipplers, fall is the time of year to enjoy some of our more sophisticated beverages and to truly embrace all of the flavors that our brilliant Brewers have to offer. So, please, make good King Ludwig proud and carry on in the celebratory tradition of imbibing throughout October and into the holiday season. Enjoy a full pint or stein of good, pure Michigan brew at any one or all of these fine beer drinking establishments - *and, tell em The Metropolitan sent you*:



BLACK LOTUS

One of this writer's personal favorite breweries, Black Lotus offers a very relaxed atmosphere and great handcrafted beer, including both in house and guest taps. The menu is wonderful for lunch or dinner, with live music, open mike nights and local color to entertain. But, we're here to discuss beer, like men, so lets move forward.

Recommendation: The claw-town cream ale - A smooth, everyman's beer, with a light body and clean finish.

East 14 Mile Rd Clawson, MI 48017 | (248) 577-1878 | blacklotusbrewery.com

DRAGONMEAD

The brewpub of Metropolitan legend and lore, with an atmosphere not unlike the Renaissance, complete with tapestry, stained glass, suits of armor, and a lovely dragon motif that extends into the male tippler's toilete. Dragonmead also features glorious, delicious beer.

Recommendation: Final Absolution. A Belgian Trippel, weighing in at around 8.5% alcohol. A smooth beer, with notes of banana and a touch of bite for those cold evenings spent without the embrace of your fine lady.

14600 E. 11 mile Rd. Warren, MI 48089 | (586) 776-9428 | dragonmead.com

KUHNHENN BREWING COMPANY

This powerhouse of a brewery has more gold medals than they know what to do with. A brew haus for the locals, Kuhnhenn offers an array of home brew just begging to be tipped. Rarely, have I entered without having left with grin upon my face. Sparse furnishings leave room for full-bodied ale, I always say, and Kuhnhenn delivers in that department. Hear Ye! They also brew handcraft rootbeer, for the fair among us, and free popcorn.

Recommendation: Simco Silly. A Belgian double with a strong banana and bubble gum flavor, with light hop notes.

5919 Chicago Rd. Warren, MI 48092 | (586) 979-8361 | kbrewery.com

NEW HOLLAND BREWING

All the way on the west side of the state operates New Holland Brewing. Offering a selection of Michigan-made whiskey, gin, rum, and vodka, New Holland Brewing is best known for its many beers on tap, and public house feel. Flavor and strength is their motto and I, for one, am ready to fight the good fight. Prost!

Recommendation: Ichabod. A seasonal pumpkin ale with a bit of hops and a strong nutmeg flavor. Just enough bite to ward off the coolness of fall nights.

Recommendation II: Beer-barrel aged bourbon - An ultra-smooth whiskey, with little to no bite or vapors, and a woody, slightly vanilla flavor.

Recommendation III: BEER FLOATS! Yes, you read that correctly. Vanilla ice cream in beer!

66 E. 8th street. Holland, MI 49423 | (616) 355-6422 | newhollandbrew.com

LAKE SUPERIOR BREWING COMPANY

Located just a few yards from the Big Water; the Greatest of Lakes; in the land of Hiawatha; Lac Supérieur; ye olde Gitchigumi operates a woodsy brewery that brews the truest brews of the north. Also, serving the finest fish fry in the state, Scottish eggs and behemoth burgers. As they say; "We're a little hard to find, but harder to forget". Yes, yes you are, LSBC. Yes, you are.

Recommendation: Stout - The LSBC puts out a good, strong stout with heavy hops and a smooth finish.

Lake Ave. Grand Marais, MI 49839 | (906) 494-2337

PRACTICE KARMA YOGA AND SHINE ON

What goes around comes around. You reap what you sow. Do unto others as you would have them do unto you. In the end, the love you take is equal to the love you make.

No matter how you phrase it, karma is one of life's universal truths. Regardless of the religion or ideology we subscribe to, we learn that what we put out into the world will be returned to us.

Linda Marchione then led a luscious 'Slow Flow' class. She incorporated spiritual concepts, seamlessly linked with the physical postures, making it apparent that she identifies yoga with much more than stretching and bending. In an interview with her after class, I learned that yoga served as her pathway to a happier life devoted to helping others.

Before finding yoga, Linda was an avid runner with an admittedly competitive, materialistic mindset, which often left her in a state of angst and struggle. Like many, she initially tried yoga for the physical benefits, but found she connected more to the spiritual underpinnings of the practice; messages of love, equality, and (you guessed it) building good karma are what kept her coming back.

Her whole perspective shifted. She began volunteering for a variety of charitable organizations including the Salvation Army, Detroit Kiwanis Club, and the Humane Society. She became deeply involved as an Independent Volunteer Coordinator at Gleaners Food Bank, organizing opportunities for volunteers to donate and help package food for the hungry.

Linda discovered that altruism proved to be a far more effective method for achieving happiness and fulfillment than acquiring any amount of money or material success. She credits yoga for that discovery. The Karma Yoga spirit drives the culture and operations of Shine On Yoga, which opened its doors in June of this year. Shine On offers reasonably priced class packages with no required contract or commitment, and teachers who weave deeper messages into their classes to remind us that we get out what we put in, on and off the mat.

For more info or to donate to Yoga By Design visit yogabydesignfoundation.com | Shine On Yoga | 2751 Woodward Avenue, Ferndale MI | shineonyoga.net | 248-544-0044.

SHORT LIST | MICHIGAN HAUNTED HOUSES

EREBUS | Pontiac, MI

Four Stories (3 up 1 down), 30,000square feet and over 70 actors. Things will grab you, bite you, and land on top of you, then Erebus says they will bury you alive. \$23 general admission. Pontiac MI | 248.332.7884 | hauntedpontiac.com

NIGHT TERRORS AT WIARD'S ORCHARDS | Ypsilanti MI

They claim to put terror in your face with 6 chilling Attractions - The Ultimate Haunted Barn, The Minded Shaft, The Asylum, The Labyrinth, Hayride of the Lost, Alien Caged Clowns plus Scarecrows - and request No Sissys, No Wimps, & No Excuses! \$17.99 general admission. 5565 Merritt Road Ypsilanti MI | hauntedhousemichigan.com

THE BONE YARD | Stockbridge MI

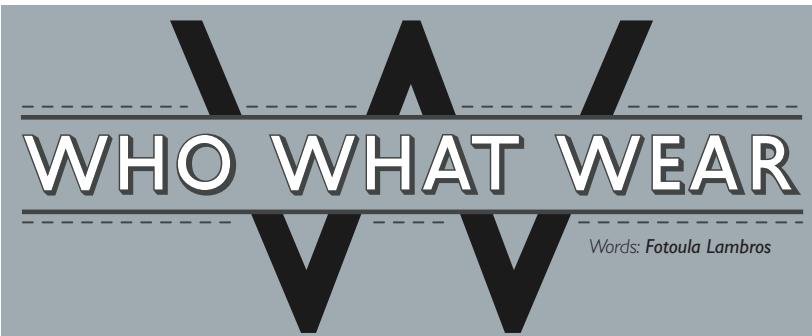
Just West of HELL! A playground of pure terror and your entertainment. The Bone Yard measures fear by the acre. \$22 per person. 5010 Green Rd. Stockbridge MI | 517.937.4606 | scarenow.com

THE SMALLEST HORROR HOUSE IN THE WORLD | Pop Up [confidential]

Big screams come in small packages. You may think you have what it takes, but The Smallest Horror House In The World begs to differ. The only thing between you and yours is uncertainty. Gerbils. \$1 per person | Pop Up | No Phone | No Web | No Nothing.

THE SCREAM MACHINE | Taylor MI

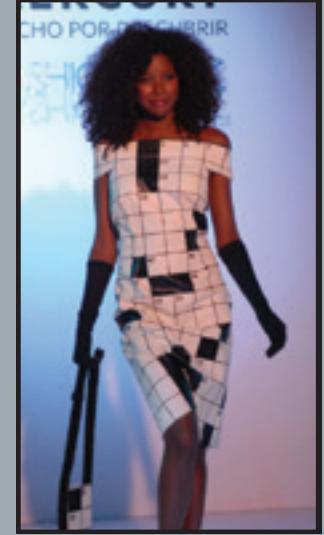
Includes a haunted chapel, cemetery and grave keeper's home on over 7500 square feet. Face your fears with rotting zombies, ghouls, sinister clowns, and complete darkness. \$14 general admission. 2725 Eureka Rd. Taylor MI | 734.309.0756 | thescreammachine@yahoo.com



WHO::: Camilo Pardo

BUSINESS::: Automotive Designer/Multi-Media Artist

TYPE::: Women's Limited Edition Apparel



One of Detroit's most profound talents, Camilo Pardo has engraved his legacy in Detroit by his work with Ford Motor Company. Camilo has pushed boundaries with creative expression, and has rendered many different silhouettes of cars and beautiful women on many different mediums of art. He has created numerous racing suits, and conceptualized endless travel friendly attire, merging design and style. Canvas is standard for many of his prints, but recently he has expanded to aluminum in his Interstate Gallery showcase, Zero Gravity. My favorite Camilo creation is his new line of limited edition women's wear pieces that feature a variety of his work. The scale of Camilo's talent is out of this world, and it is great to see the bevy of women who flock to rock on his signature styled silhouette. Check out his website for more info on where to buy, for the figure or the wall. Regardless, always expect a nice fit. www.camilopardo.com

WHAT::: FashionSPEAK

DATE::: October • The Madison Building - Downtown Theatre District

This one-day conference, taking place October 3, 2013, is the first of its kind in Michigan. The event will bring together nationally recognized experts in six fields crucial to the success of the fashion industry, each conducting a 50-minute workshop, all centered around one universal message: Help Michigan's fashion industry achieve success without having to uproot their businesses and move out of state. The event will take place at the remarkable Madison Building in downtown Detroit, with featured speakers Daniel Vosovic, Mark Zapico, April Boyle, Chelsea Von Mach and Aferdita Ripiki. All six workshops, lunch and a cocktail reception, immediately following the conference, is included in the ticket price. When auditorium seating for this groundbreaking event sells out, additional tickets will be made available in the adjoining 'overflow room'.



WEAR::: The Avenue of Fashion

DATE::: Livernois Rd. just west of Woodward Avenue between 6 & 8 Mile Roads

The once 'Rodeo Drive of Detroit', located just south of Ferndale and north of Highland Park, has recently received a 1.7 million dollar makeover. Detroit Economic Growth Corporation, known for their innovative take on revamping the storefronts in Detroit's Indian Village, tackled a new challenge. Many of the area residents are delighted to hear the news of new storefronts, sidewalks, streetlights, bike lanes and more amenities that will add to the existing history and charm of the area. DEGC has taken the idea of community into an "onward and upward" direction, by staying true to the areas roots, and incorporating different elements to make it all connect. ArtPlace has announced a \$200,000 grant that will highlight the work of a selected group of local and nationally known artists, paired with local universities students, to create window art installations that will light up the project during construction. Make sure to stop by this area, and come back for a great new retail experience, blending art and economic development in the Detroit metropolitan area.



BeautyMARK by Jeanette Frost

Inspiring American Beauty



During the late 1920s an ambitious young woman named Merle Nethercutt Norman began sharing skin care products of her own creation with family and friends. She demonstrated the products as an added service, believing if she could "get it on their faces" they would become customers. According to the Merle Norman Corporation, Merle Norman originated the "Try Before You Buy" slogan. Merle Norman is also the inventor of the legendary "Before and After" makeover. As demand grew, she opened her first Studio in 1931 in Santa Monica, CA, with the help of her nephew, J.B. Nethercutt, who assisted in the development and manufacturing of her products. Decades before working women were the norm, Merle Norman gave hundreds of women the opportunity to achieve business success by owning and operating their own Studios. Her single Studio has evolved into the successful business it is today.

Although Merle Norman passed away in 1972, and J.B. Nethercutt in 2004, the company, under the guidance of Jack B. Nethercutt II, remains a family-owned business dedicated to helping women everywhere look their absolute best. Merle Norman Cosmetics currently researches, develops, manufactures and packages its own line of skin care and color products, which are proudly made in the USA.

FALL FAVES

Dazzle your way through the Autumn with my top 7 picks from Merle Norman:

1. Eyecolor Trio in "Prim & Proper" has warm neutral hues with a sweep of smoky drama, excellent for both day and night.

2. Color Max Shadow in "Plum Surprise" is a gorgeous deep plum shade, pigment packed with a slight pearlescent smoky finish. If you only pick one eye shadow for fall this must be it!

3. Creamy Lipcolor in "Romance" offers a fresh pop of fuchsia-pink designed to make your lips stand out against fall's dark wardrobe.

4. Lip Polish in "Ladylike" gives a splash of shine that can be worn alone or over any lipcolor. Ladylike is an extremely versatile shade that looks gorgeous on everyone.

5. Pro Pen Eyeliner in "Sharp Black" is an easy to use long lasting liquid eyeliner pen. Its water-resistant formula makes it perfect for weddings and marathon work days.

6. Wicked Lash Mascara lives up to its name rather well. Its double sized brush evenly coats for maximum impact, building length and fullness.

7. Liquid Shimmer in "Everything Glows" light reflecting liquid beautifully highlights the face with advanced HD pigment technology. Use to highlight brow bones, cheekbones, bridge of nose or wherever you want a light catching accent.

Find the nearest Merle Norman Cosmetic Studio at merlenorman.com

Local Connection

One of many fine salons and studios that carry Merle Norman Cosmetics is Changez Salon & Spa, in Royal Oak, MI. Jason Rice, Co-Owner and hair stylist gives me his take on the business: "We continue to carry Merle Norman Cosmetics because we are impressed by their rich history and ability to always have a grasp on the future; Merle Norman has the perfect combination of tried and true classics, along with innovative products. We also admire Merle Norman for being a female founded and family owned company with all products made in the USA. Changes Salon & Spa shares the same values as Merle Norman in supporting women worldwide and helping them look and feel their very best."

Changez Salon & Spa 3210 Crooks Rd. Royal Oak, MI (248) 288-3434 changezsalon.com

For more beauty industry tips and trends, like Jeanette Frost Model/Makeup Artist on Facebook.

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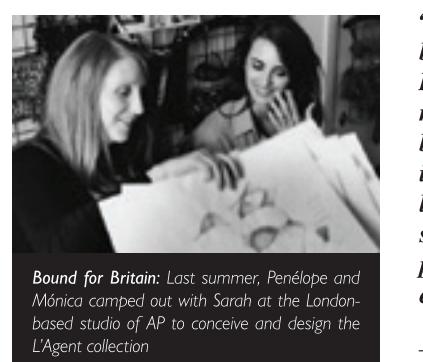
164 S. OLD WOODWARD
BIRMINGHAM MI 48009
248-644-9849
WWW.OLDWOODWARDSHAVECO.COM



BEHIND THE SEAMS

By Qianna Smith

Agent Provocateur (AP), makers of fashion's fiercest unmentionables for the last 19 years, launched its first-ever diffusion line, L'Agent, in collaboration with Spanish ingenues Penélope and Mónica Cruz. L'Agent embodies the seductiveness of AP's core aesthetic, yet it's designed with a comfortable, everyday approach to intimate apparel in terms of shapes, cuts and colors. Leading AP's legacy in lingerie is the brand's creative director, Sarah Shotton, whom we phoned in London to get the lacy details on the collection.



Bound for Britain: Last summer, Penélope and Mónica camped out with Sarah at the London-based studio of AP to conceive and design the L'Agent collection

"Monica and I are so happy to be a part of this amazing project. I feel like this brand is very representative of us, as we have been a part of the process from the initial stages. No detail has been left unattended and each piece is so thought-out from the carefully placed lace to the intricate embroidery"

– Penelope Cruz

Qianna: Tell us how the partnership with the Cruz sisters got started!

SARAH SHOTTON: It began with a conversation on set. Mónica modeled for the AP fall/winter 2012 collection, and while she was getting her hair and makeup done for the shoot, we

got to chatting. She mentioned that she and Penélope have been buying and collecting AP for about 15 or 16 years, if not more. Mónica said, "We love what you do. We love the brand. We love all the lingerie." She just said that she and her sister really wanted to design lingerie and would love to work on a collaboration with us. At the time, Gary Hogarth, AP's CEO, and I had already been discussing producing a wholesale line. So it was perfect timing and very organic. They adore the brand, and we adore them. They were thinking of—like red flamenco. Obviously, I love Penélope. She's such a great actress and has played so many different types of characters. I would say there's a lot of Voler in the line. She's very sexy and voluptuous in that film, which is very L'Agent. There are also some aspects of her fiery character in the film Blow with Johnny Depp. She had a really strong attitude in that movie, and you can feel that in the bold and sassy pieces of the line.

Qianna: L'Agent features 15 styles that range from bra and brief sets to basques and babydolls. How hard was it to narrow down the selection?

SARAH: Lingerie is really important to women worldwide. It's unbelievable, the trends in lingerie right now. When I started with AP 14 years ago, women were still a bit afraid of edgy, out-there lingerie, but not anymore. It's almost like in the '40s and '50s. Women wore

great lingerie because their dresses wouldn't fit properly if they didn't. Women who wanted a tiny waist and a pointy chest would wear underwear that created that effect.

I think the modern woman now knows that it's important to have lingerie for different occasions and for different outfits. We all know it's really important that, if you're going to play sports, you wear a sports bra. I think we are more aware of creating a lingerie wardrobe today, especially after the book 50 Shades of Grey (which mentions the brand).

Qianna: What inspired Penélope to



Practical Panties: The Cruz sisters set out to design a range of lingerie that women could wear every day, and they gave each piece a Spanish woman's name - Zanita Bra & Thong

direct the campaign video?

SARAH: The video is something that Penélope really wanted to do. She was like "I haven't directed anything before. I really want to direct my first piece for the L'Agent launch." Penélope had an idea of a party, and I think she'd been dreaming about it for ages. I've never seen anyone work so hard. She was literally outlining the direction of the film non-stop—and pregnant at the same time! A lot of her friends and family were involved. It's a very special piece with a funny little message at the end.

– Monica Cruz

Qianna: Music and film have been cited as outlets for your design inspiration. Were there any films or characters played by Penélope that you felt came alive in the collection?

SARAH: It's funny, because when we were working on this collection, they wanted the line to have a very Spanish feel, even in the colors they were thinking of—like red flamenco. Obviously, I love Penélope. She's such a great actress and has played so many different types of characters. I would say there's a lot of Voler in the line. She's very sexy and voluptuous in that film, which is very L'Agent. There are also some aspects of her fiery character in the film Blow with Johnny Depp. She had a really strong attitude in that movie, and you can feel that in the bold and sassy pieces of the line.



Agent Provocateur, L'Agent available online or at Nordstroms

images courtesy of Agent Provocateur

ADORNMENT

Interesting finds designed to relieve plainness By Jeanette Frost



Kassandra

The perfect shoe for late summer/early fall. Suede upper with round peep toe gives a sassy fun style that works well with business attire as well as jeans or black Capri pants. When I tested these babies, I was shocked by how long the comfort held: 6 hours before I needed a break Concord grape

\$195

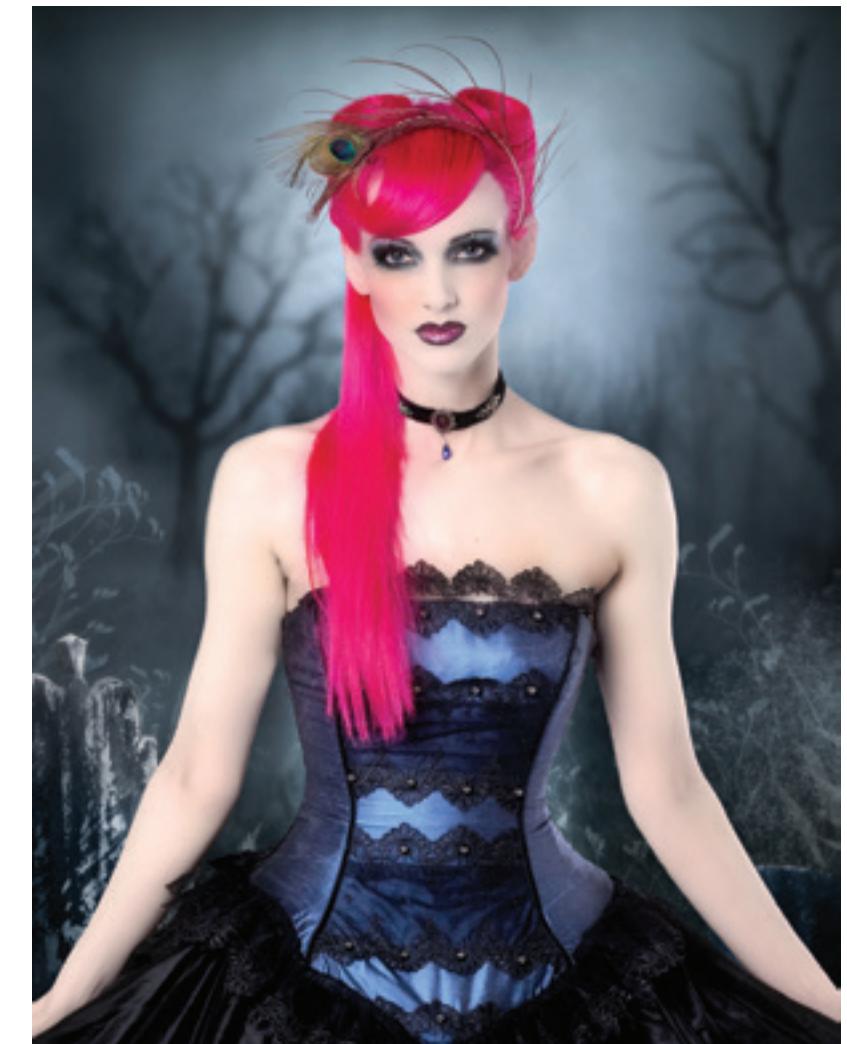


Jersey | These boots are built to last, with leather upper in a riding boot style, detailed with twin buckle straps at the shaft and brushed gold colored buckles that compliment the Banana Bread leather nicely. Think Katherine Hepburn, as she shows the boys how to ride | \$199





ARTIST PROFILE: LAURA DARK



My work explores the relationship between the darkness of the human soul and beauty of the human form. With influences as diverse as Edward Munch and David LaChapelle, new tensions are manufactured from both dark tragedies and beautiful serenities.

Ever since I was a teenager, the beauty that can only be found within the darkness of loss has fascinated me. What begins, as sorrow, becomes a beautiful mess, tangled and struggling, leaving the viewer with only a sense of chaos and the inevitability of a new beginning.

Laura Dark

www.lauradark.net



REASONS TO BE PRETTY

Neil LaBute's Tony-nominated play makes Detroit-area debut

The Ringwald Theatre
October 11 - November 04
Words: Gay Paris

Ferndale's Ringwald Theatre continues its season devoted to The Power of Words with the premier of Reasons To Be Pretty by Detroit's own Neil LaBute - the first of LaBute's plays to be staged on Broadway where it was nominated for a Tony award for Best Play. Following The Shape of Things and Fat Pig, it is the final play in a trilogy devoted to the modern day obsession over physical beauty.

The Ringwald Theatre • 22742 Woodward Ferndale, MI • www.TheRingwald.com

THE PRETTY RECKLESS // Taylor Momsen's chaos-loving hard rock band is 'Going To Hell'

Friday 25 October | St. Andrews Hall. - Anthony Brancalene

Coming off tours with Guns N' Roses, Evanescence and Marilyn Manson, Taylor Momsen and crew stand primed to deliver a killer performance with a set list that includes new material off GOING TO HELL, along with the group's debut LP LIGHT ME UP which sold 1,000,000 units worldwide. "To say we're psyched to get back out on the road is an understatement," says Momsen. "We're ready to cause some serious damage, and it's now at a whole new level for us."

The Pretty Reckless has previewed two songs from GOING TO HELL online, along with an album trailer and lyric video for "Follow Me Down". Momsen digs deep into her lyrics about dark, fractured relationships, sex, drugs, and self-realization. "Going To Hell is just honest rock and roll" Momsen said in a phone conversation. "Good songs with little production; live it's just slamming!"

Young and sexy, it's easy to dismiss Momsen as a packaged product (which, very well may be the case), until you hear her voice. Strong, confident, Momsen moves between rebellious youth and a thoughtful young woman who is coming to terms with life's little realities. "I've always been writing since I was a kid, but I would never share it," Momsen says. "Writing is missing from music today. I have something to say, and the band plays it like it's meant to be heard." According to Momsen, GOING TO HELL evolved as the band was writing the record. Utilizing religion as a metaphor, due in large part to her Catholic schoolgirl upbringing, Momsen fills out the rest of the music by extracting moments from her personal life, her perspective of the world, and how she envisions herself in it.

If the music, at times, seems too polished, it is the core beliefs of its singer/songwriter that brings it back to street level. But, then the rest of the veteran players do know how to grind. It's a matter of metal style and taste, I think, and the fact The Pretty Reckless has this beautiful songbird out front. The band can rock, but I wouldn't be surprised if Momsen found herself a star of Country music some day. Produced by Kato [Khandwala], the band [Ben Phillips, Lead Guitar | Mark Damon, bass | Jamie Perkins, drums] cite The Beatles, Oasis and Nirvana as influences, but the production seems to reveal Motley Crue and Joan Jett, leaving just enough room for Taylor Momsen to determine her fate in the future of music. "I want to acknowledge grander topics in all of us," Momsen said. "It's important to discuss how people feel about themselves."

The Pretty Reckless come to Saint Andrew's Hall, Detroit on Friday, October 25. Tickets available online www.saintandrewsdetroit.com



DRACULA

October 11 - November 2 | Farmington Player's Barn

"I want your fear. For your fear, like a current, rushes through your body. Your fear makes your heart pound, it renders your veins rich and full. Your fear hemorrhages deliciously within you."

This line from Dracula by Steven Dietz sets a terrifying tone for a new season of theatre at the Farmington Players Barn. John Boufford of Northville Township directs the new adaptation of the classic horror tale that he refers to as a "PG-13" production. The play preserves the suspense and seduction found in Bram Stoker's famous novel, and opens October 11th on the Barn's brand new stage floor, running through November 2nd.

"This is a very dark and sexy version of Dracula," says Boufford. "While it pulls much from Bram Stoker's original work, it adds new layers that will appeal to modern-day vampire lovers!"

Rich in both humor and horror, Dracula paints a bone-chilling picture of the fanged beast Dracula played by Rick Mickle of Keego Harbor. As Dracula begins to stalk the people of London, Dr. Van Helsing (Guy Copland of Berkley) and his team try to piece together clues in an attempt to save themselves from a hideous fate.

Meanwhile, the piercing shrieks of Dracula's servant, the madman Renfield, shake the walls of an insane asylum. "I thought playing the guy who's insane would be an easy thing for some reason," says Gary Weinstein of Farmington

Hills. Weinstein is known as a zany character actor at the Barn, and Renfield's mood swings are perfect for the talented performer. "Really the core of what I'm excited about in the role is the small shift between being sane and insane that Renfield deals with on a daily basis."

"Dracula" is one of the most technically heavy shows the Barn has done, and Boufford chose Keith Janoch of Farmington Hills as Technical Director in charge of presenting an "amazing sensory experience for the audience." Boufford says, "we have so many different effects, the goal is that the audience will not realize that they are watching effects, but that they are simply immersed into the story."

The Farmington Players | 32332 W Twelve Mile, Farmington MI 88334 | 248-553-2955 www.FarmingtonPlayers.org



MUNISING BACK TO GRAND MARAIS

A Trek Across The U.P. In Three Parts - Anthony Brancalene

It has been said, "breakfast is the most important meal of the day" and, once again, our team was up at the crack of noon dining on farm fresh eggs, homemade Hungarian sausage, fresh baked bread, and bottomless cups coffee. Since the location of breakfast is tied to our top secret lodging facility, I will be unable to share with you anything more than a photograph. Please, take a moment to enjoy ...

Speeding in a north-westerly direction, windows down, sunroof open, my sidekick Matt Counts surfed the am radio stations for signs of local life, producing an amalgamation of classical music, born again Christian church services, and French speaking programs coming across the Big Water from Canada. We spotted a smoked fish sign and pulled into the general store to purchase salmon, beef jerky, and to replenish our stock of Canadian Hunter, which fell below acceptable levels the night before when we were finally able to tune into an old black and white Western, on an old color tv, in an old motel room.

Back on the highway we spotted a man selling bear skin rugs and antlers just off the side of the road and considered picking one up, but that would mean I would have to spin the car around and I was already going too fast, and the girls in the backseat were talking about apple pasties in Munising, and were anxious to get on the beach, so I hit the gas and we arrived in town just in time to grab the last of the fresh, hot apple pasties from Muldoons.

A Pastie, pronounced pass-tee, is a pie that is made without the benefit of a pan to shape it. Legend tells us Pasties originated as a meal for the miners of Cornwall, England and later came to the Upper Peninsula to feed its copper miners and lumberjacks. I suspect, like everything else, that pasties are Roman in origin, but I don't have the space to get into that now [#RomanPastie].

We pulled into Pictured Rocks National Lakeshore and headed straight for Miner's Beach, located 6.5 miles east of Munising on the new Alger County Road H-58, and then 6 miles north on Castle Road. Billed on the official website as a "picnicker and beach walker's delight", Miner's Beach is certainly one of the most majestic beach shores in North America. We made camp, opening the smoked fish, beef jerky, and apple pasties, and then our bottle of Canadian Hunter whiskey. Beach chairs out, swim suits on, with an unusually hot September sun warming the waters of Gitche Gumee, and we were soon giggling amongst ourselves regarding our good fortune.

For hours, we walked the shores of our native forefathers, skipping stones, deep diving in Lac-Supérieur, exploring the nearby mineral stained river and white-birched trails, swigging earnestly from our bottle of firewater. "This land is our land, from sea to shining sea," Matt said. "I think I need to lay down."

An hour or so later, at our beach site, Matt exploded out of a deep sleep. He jumped to his feet and sort of stumbled around on the sand a bit, like a man who had just spent an entire day on the beach, under a hot sun, drinking nothing but whiskey, and then sleeping it off for an hour or so beneath the same hot sun.

"Ahhhhh!!!!!!" he yelled.

Matt was visibly hot and sticky, covered in sand, and his shaved head was as red as a hemorrhoid on a baboon's ass. He looked lost, eyes searching up and down the coast, knees buckling, as he tried to keep balance.

"What's the matter?" I said.

"Ahhhhh!!!!!!" he replied.

Everyone on the two-mile beach heard Matt's cry, but it was his wife, Juli that came to his aid. I wanted to help, but admit to having been mesmerized by the scene.

"What's the matter, honey?" Juli asked.

"I'm hot," he yelled. "God!"

"Here, would you like some water?"

She handed him an empty plastic bottle. Matt stood in the sand, his



shoulders sagging, and raised it over his face, holding out his tongue in order to collect the few precious drops of life-saving liquid. A moment later Matt let out another yell and threw the bottle to the ground. Undeterred, Juli asked her husband what he would like to do. Shaking his head, Matt continued to stagger, only now it seemed like he had direction.

"Are you going to the lake? Would you like to go in the water?" Juli asked.

"Ahhh," Matt groaned.

"Do you want to go to the car and see if there is another bottle of water?"

"Ahhh . . . Ahhhh,"

"What do you want to do, honey?"

"I don't know, I don't know what to do," came Matt, finally. "I can't make decisions right now. Tell me, tell me what I need to do!"

Seated just feet away on a beach towel in the sand I was eating red grapes, as I watched this epic struggle for survival unfold.

"Come here, Matt," I said, reassuringly. "Have some smoked fish."

Matt pushed his way through the sand and fell down before me. He was on hands and knees when I gave him a chunk of salmon. He put the whole piece in his mouth, chewed, and chewed, and tried to swallow the salty, smoked flesh that, despite having been locally and ethically sourced, did little to quench his thirst.

Matt jumped to his feet with a scream, pieces of fish sticking to his lips, spitting and spitting. He was delirious now, and I found it hard to believe all of this was taking place on a National Beach, where tourists come to delight.

Holding my flask high I said, "Here, Matt, here. Have a swig of whiskey!"

Again, Matt came forth and reached for the offering, washing down the dry, smokiness of U.P. heritage with the smooth flavor of Canadian goodwill. It took longer than I had expected for Matt to react to the bite of the whiskey, but when he did he sprayed the liquid in a manner that I had not seen since I employed The Amazing Victor to eat fire.

Matt's wife had enough and walked him to the car to find a bottle of water. Thirty minutes later they returned and all was back to normal - just another day in the wild of Michigan North Country.

H-58 is a new county-designated highway that runs east-west for approximately 69 miles and connects Munising with Grand Marais. What was for decades a gravel road has recently been paved and now offers motorists the opportunity to see how well their automobile handles the curves. We hit Sable Falls in about 30 minutes, parked the car, and took the long scenic hike down the boardwalk until it let out on the rocky shore. There, a member of our party found several polished stones, and while she left "nothing but footprints" she did take more "than just pictures."

We continued into Grand Marais and quickly entered Lake Superior Brewing Co. Inside we were pleasantly surprised to discover a saloon that properly blends the history of the U.P. with good, current music [radiohead, Patsy Cline, Pixies] played at ambiance levels. An amber hue supplied lighting against a backdrop of dark wood, with surprisingly fit Scandinavians eating, drinking and reading books at table. We ordered the Michigan Whitefish fry - the best I've had - Scottish eggs and a couple of rounds of northern brew.

When we had finished we piled into the car and drove back to our motel, windows down, sunroof open, beneath a fine moon, with classical music interspersed with the dialogue of the French. Only once did I pull over the car, turn off the lights, and say to my passengers - in complete darkness - that we had run out of gas.



DTW

The following information is designed to help navigate the Detroit Metropolitan Airport (DTW) and its surrounding areas.

Detroit Metropolitan Airport has two terminals: McNamara & North

Delta and its SkyTeam partners Air France and KLM Royal Dutch Airlines operate from McNamara Terminal, while all other airlines operate from the North Terminal.



When you arrive at DTW, follow the signs toward the terminal/baggage claim. If you wish to grab a bite to eat or browse one of DTW's many shops before leaving the airport, we recommend stopping PRIOR to leaving the TSA-screened area, as food and shopping options are limited outside of security. If you have baggage to collect, take the elevator/escalator down one level to Baggage Claim. At the bottom of the escalators, check overhead monitors to find the Baggage Carousel for your flight. All baggage carousels at DTW are shared among airlines, so be sure to look for your arriving flight (listed in alphabetical order by the city you last departed).

Missing something? If a checked bag does not appear on the carousel assigned to your flight, or if you believe you may have left something onboard the aircraft, visit your airline's Baggage Service Office located on the baggage claim level.



Luxury Sedans and Taxis are available 24/7 from each terminal's Ground Transportation Center, and no advanced reservation is required.

North Terminal: Both Luxury Sedan and Taxi services are dispatched from the upper level of the Ground Transportation Center. Upon arrival in Detroit, and once all checked luggage has been claimed, follow signs to Ground Transportation on Level 4.

McNamara Terminal: Both Luxury Sedan and Taxi services are dispatched from the center of the Ground Transportation center, located on level 4 of the McNamara Garage. Upon arrival in Detroit, and once all checked luggage has been claimed, follow signs to Ground Transportation.



All courtesy shuttles to local hotels, rental car agencies, on and off-airport parking, as well as all commercial shuttle services, pick-up and drop-off at each terminal's Ground Transportation Center. To access these shuttles upon arrival in Detroit, once you have claimed any checked luggage, follow terminal signs to Ground Transportation.



ICE Currency Exchange kiosks are available for passengers at the North Terminal and the McNamara Terminal.

McNamara Terminal
Pre-Security at the International Arrival Level – 734-941-1231
Post-Security Near Gate 38 – Phone: 734-941-1202

North Terminal
Pre-Security at the Baggage Claim Area – Phone: 734-955-9414
Post-Security near Gate D9 & D10 - Phone: 734-955-2652

The general public can access all Pre-Security ICE Currency Exchange areas. We suggest you call ahead for the hours of operation.

Airport Ambassadors

Identified by their distinctive blue vests, Airport Ambassador volunteers can be found at information desks located in each terminal or roving to assist customers throughout airport facilities. Ambassadors help the elderly, international travelers and persons with disabilities navigate their way through the terminals. They help passengers make their connecting flights, find their families, or map out the next steps of their journey. They find safe lodging for stranded passengers and connect returning soldiers with their families. They assist airports and airlines with helping customers navigate the facility.

IMPORTANT NUMBERS

General Airport Info: 734. 247. 7678

Parking Info: 800. 642. 1978

Terminal Paging: 734. 229. 7199 | McNamara

734. 247. 1000 | North

Airport Police: 734. 942. 5212

www.metroairport.com

DTW Launches Upgraded Wi-Fi

DetroitMetropolitan Airport (DTW) has launched free Wi-Fi service throughout both passenger terminals. Airport customers can now access unlimited wireless internet access at no cost, and at higher speeds.

"With the demand for wireless connectivity as strong as ever, the Airport Authority is pleased to provide airport users with a significantly-enhanced wireless network that now enables us to offer unlimited, free access without loss of service quality," said Wayne County Airport Authority (WCAA) CEO Tom Naughton. "Customers are already enjoying the increased network speed and unlimited access on the AWG network."

In addition to basic, free access, AWG's network features several premium access options for customers who require even more bandwidth or prefer an ad-free experience. Existing Boingo subscribers, as well as subscribers to any of several leading Wi-Fi providers, will continue to access premium Wi-Fi access at service levels under the terms of their subscription agreement.

"We are thrilled to add Detroit to our network of airports and look forward to implementing ongoing network improvements and cross platform integration of Wi-Fi and DAS technologies to further expand both data and voice services offered at DTW," said Scott Phillips, President and CEO of AWG. "With our Hybrid model in place, we are also able to provide options for both data-hungry travelers and those seeking complimentary bandwidth."

In May, WCAA announced its selection of AWG to operate, manage and maintain three related service components at DTW: Wi-Fi network and services, cellular distributed antenna system (DAS) and services, and managed cabling infrastructure and services. Each of these systems and related services are critical to meeting the needs of the airport's operations.

For access to DTW's enhanced wireless network inside both passenger terminals, from any Wi-Fi enabled device, users should set their SSID to "AWG WIFI" and launch their browsers for more information.

TRAVEL GEAR**MECHANICAL WATCHES FOR A HUMANITARIAN CAUSE**

Words: AB Image: Holger Wens, Hattingen

NOMOS Glashütte [Germany] has launched a limited edition of classic mechanical watches to support Doctors Without Borders/Médecins Sans Frontières (MSF) and their relief operations worldwide.

1000 watches to support Doctors Without Borders USA come with a red twelve, the name "Doctors Without Borders" on the white silver-plated dial, and an engraving on the back referring to the international medical humanitarian organization, with one hundred dollars from the sale of each watch going directly towards helping those most in need.

"We'll be delighted if a large number of watch enthusiasts opt for the best of both worlds: to help and, at the same time, enjoy an excellent timepiece," says NOMOS General Manager Uwe Ahrndt. "Every look at your watch will also remind you of the people around the world in need of help and who just might get it, thanks to you."

For more information please visit www.nomos-watches.com

**POCKET MONKEY**

Raising \$27,550 on Kickstarter, Pocket Monkey is the brainchild of Boston-based entrepreneur and inventor Nate Barr. At the size of a credit card, the Swiss Army-like tool weighs one ounce and operates as 12 tools in one:

1) Bottle Opener 2) Phone Kickstand 3) Flat head screwdriver 4) Micro-flathead screwdriver; for eyeglasses, watches, kids toys 5) Two-dimensional Phillips head screwdriver 6) Nested English hex wrenches with four bolt sizes 7) English Ruler 8) Letter opener 9) Edge to open door latches 10) Straight Edge 11) Orange peeler and 12) Banana peeler - and who doesn't need their bananas peeled? www.zootilitytools.com

**TRAVEL WALLET**

With an increase in identity theft, carrying ID, money and credit/debit cards in a safe place is important. The Zippo wallet stainless steel shell is designed to protect against RF-theft, also known as, wireless identity theft. Though, not as lightweight and slim as Zippo suggests, the wallet is built to suppress incoming radio signals sent from Radio Frequency

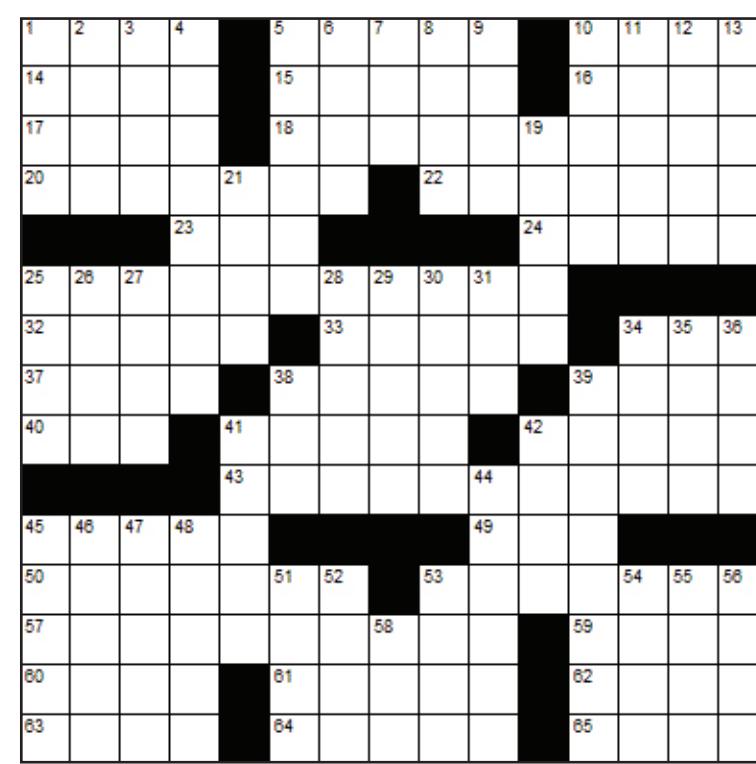
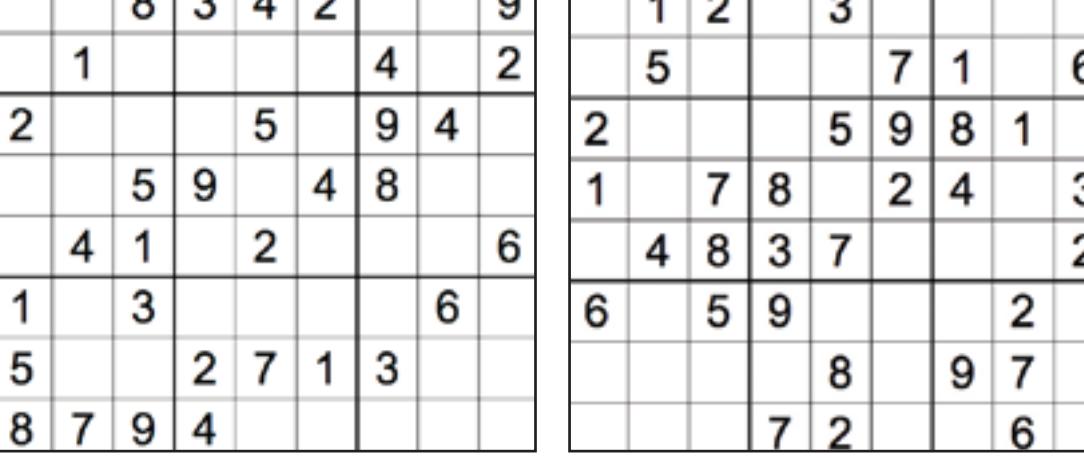
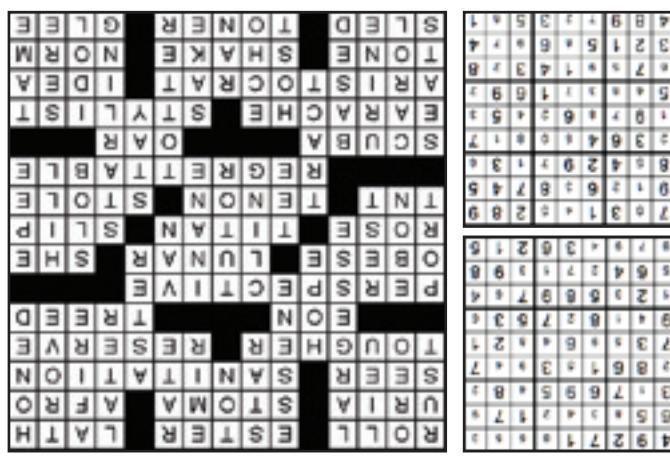
ID chips. It also boasts six credit card holder slots, an ID window, and a money pocket - plus, it's guaranteed for life.

CROSSWORD**Across**

1. Somersault
5. Fruity-smelling compound
10. Strip of wood
14. Murres
15. Leaf opening
16. Hairdo
17. Clairvoyant
18. The state of being clear
20. More difficult
22. Set aside
23. Many millennia
24. Cornered
25. Visual aspect
32. Overweight
33. Pertaining to the moon
34. Female pronoun
37. Thorny flower
38. Moon of Saturn
39. Faux pas
40. Explosive
41. Mortise and

Down

42. Filched
43. Unfortunate
45. Aqualung
49. Paddle
50. Otolgia
53. Hairdresser
57. Blue blood
59. Bright thought
60. Anagram of "Note"
61. Vibrate
62. Standard
63. Sleigh
64. Laser printer powder
65. Delight
36. Type of sword
38. T
39. Mynah
41. Plot of land
42. Remain
44. Move unsteadily
45. Chairs
47. Pee
48. Established
51. All excited
52. Reflected sound
53. Rice beer
54. False god
55. Arid
56. Docile
58. Dashed

**ANSWERS**

Fill in the blank squares so that each row, each column and each 3x3 block contain all of the digits 1-9. If you use logic you can solve the puzzle without guesswork.

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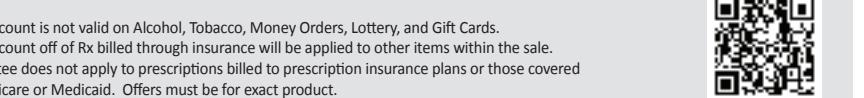
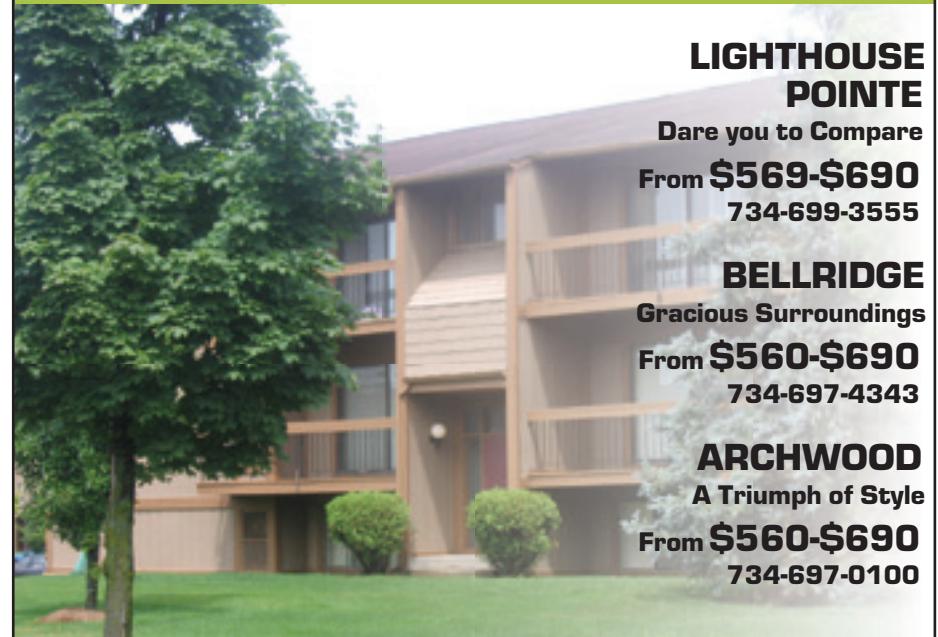
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