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The Anchorage Press is a news, opinion, features, arts, entertainment and recreation paper. Established in 1992, the Press is printed weekly on Thursdays and distributed throughout Anchorage and the surrounding area.

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Giving thanks

CITY WILDS
BY BILL SHERWONIT

In the darkness of a late November morning, I scroll through my life and give thanks for bountiful blessings.

Like everyone born into this world, I've experienced dark times, crises, and failures. But I've also had my share of joy and wonder, fulfillment and love, peacefulness and mystery.

Yes, I've been blessed.

Part of the good fortune I've experienced can be attributed to the fact that I'm a white male living in the United States. I'm sure I've benefited from white privilege in a country built on grand ideals of freedom, equality, and justice for all, but with its own dark shadows. Yet it's more than that.

Looking back over my life, I sense that my early boyhood was touched by wonderment and magic (and yes, love). But something shifted, something happened, and I moved into a more cautious and anxious, even fearful, way of being in the world, and my own life darkened—though still marked by moments of great brightness and celebration—as I moved through adolescence and young adulthood.

Then I experienced a miracle of sorts.

In my mid-twenties, while finishing up graduate school, I was called to Alaska. At the time I didn't recognize it as a calling, but rather an opportunity, an adventure. I traveled north to work as a field geologist. And my job took me to the Arctic, to the Brooks Range wilderness. And that wild place transformed me. I think some deeper, more intuitive part of me knew that I'd come home.

Though the place inspired me, the work did not. I just didn't feel the passion for exploration geology that many of my colleagues (some of them my closest friends back then) exhibited. Though I'd gotten an MS in geology and had figured it would become my career, I gradually came to accept that my heart wasn't in the work. At the same time, I discovered the inspired—and inspiring—writings of Robert Marshall in his book "Alaska Wilderness."

As I've written in my own book "Changing Paths: Travels and Meditations in Alaska's Arctic Wilderness" (one that like Marshall's celebrates the Central Brooks Range), his writings "didn't make me question what I was doing, at least not consciously. But looking back I'm certain Marshall's passion for wilderness, as presented in those pages, touched mine. In doing so, his writings must have reignited some long-dormant embers by reconfirming the importance of wildness in my own life...

"More than any geologist, he would become a role model and inspiration."

Though stirred by Marshall's zeal and the passion I saw in my friends' pursuit of geology, I didn't immediately consider changing my own path. That would take time and some additional influences.

It wasn't until my late twenties, while living in the L.A. megalopolis, that I decided to take something of a leap of faith: I would abandon geology and seek other possibilities.

My parents thought I was crazy to "throw away" a profession in which I'd already had some notable success. And for what? I didn't know what I would find—heck, I didn't even know if I'd succeed in my new quest—but I knew I had to take that chance.

To make a long story short, I found my path through journalism, which led to sports and then outdoors writing and finally nature writing and advocacy on behalf of the larger, wilder world we inhabit. My new vocation of writing brought me back to Alaska, my adopted home (the first being Connecticut, where I grew up).

In my late thirties, a friend gave me an audiobook collection called "The Power of Myth," a series of conversations between broadcast journalist Bill Moyers and the late mythologist and storyteller Joseph Campbell, both of them highly respected in their fields. Their conversation was and remains a revelation and is something I return to now and then for inspiration.

Campbell shares the perspectives, insights and wisdom of many cultural and spiritual traditions. Among my favorites has to do with following your bliss, which might also be expressed as following your heart, your passion, your intuitions: "If you do follow your bliss, you



Here's the author in his mid-twenties, while working in the Brooks Range, a place that changed his life and one of many reasons to be thankful. Photo courtesy of Bill Sherwonit

put yourself on a kind of track that has been there all the while, waiting for you, and the life that you ought to be living is the one you are living. Follow your bliss and don't be afraid, and doors will open where you didn't know they were going to be."

Perhaps I love that idea, that sentiment, because it seems to be true of my own life. It was only when I took a risk, a leap of faith, that I found my passion, my path. I think I knew and followed that path when I was young—not necessarily the writing part, but a deep connection to wild nature, which I have rediscovered through my writing, which, joined with story, has become more of a lifestyle, a way of life, than a career.

Moyers and Campbell also talked about the notion of "being helped by hidden hands" and the idea that life events that once seemed accidental or coincidental, when seen from afar (as one ages) may link together in a meaningful way. All of that, too, resonates with me.

So here I am, now a 72-year-old "wild man" who loves where he lives and loves his life's work—and both place and work fit so perfectly together, almost like it was meant to be. (You can imagine a smile here.)

Besides all that I have the gifts of a sweetheart, family (including and especially daughter and grandkids), circles of friends, community, a sweet and rascally canine companion, good health (physically, emotionally, spiritually), and wildness all around me every day, manifested in many different forms—and a nearby mountain wilderness, the Chugach Front Range, that I visit frequently. And then there's that Brooks Range wilderness, which I don't visit often but which I cherish and is with me all the time, as important a place as any in my life. I think of the Nancy Wood poem: "Never shall I leave the places that I love;/Never shall they go from my heart/Even though my eyes/Are someplace else."

So yes, I'm filled with gratitude. And I'm reminded of a personal meditation I've composed, which ends, "May I be open to possibilities, appreciative of my blessings, and celebrate the miracle of life, my life."

Amen, once more, to that.

Anchorage nature writer and wildlife/wildlands advocate Bill Sherwonit is a widely published essayist and the author of more than a dozen books, including "Changing Paths: Travels and Meditations in Alaska's Arctic Wilderness" and "Living with Wildness: An Alaskan Odyssey." Readers wishing to send comments or questions directly to Bill may do so at akgriz@hotmail.com.

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Murkowski takes lead in latest results, all but ensuring her victory over far-right Tshibaka

BY MATT BUXTON
THE MIDNIGHT SUN

Alaska U.S. Sen. Lisa Murkowski took an outright lead in the race for U.S. Senate when the latest round of results was released Friday night, putting Alaska's moderate senior senator 1,658 votes ahead of far-right Republican challenger Kelly Tshibaka.

The results all but cement Murkowski's victory, who came into the election the odds-on favorite but had lagged behind Tshibaka in first-place votes since election night. She now leads the Trump-endorsed Tshibaka 43.32-42.68.

Now, Murkowski will head into Wednesday's ranked-choice voting tabulation with a lead and the expectation that she'll receive a large portion of the 20% of the vote that went to Democrat Pat Chesbro. Tshibaka doesn't have a similar pool of votes to count on with Republican Buzz Kelley—who suspended his campaign and endorsed Tshibaka—holds just 2.88% of the vote.

Fewer than 2,000 ballots remain to be counted, according to the latest statistics.

U.S. House Rep. Mary Peltola doesn't have a candidate to her left that she can bank on for a reliable boost of votes, but she's not likely to need one with a vote share that currently sits at 48.68%. She'll need just a small share of the votes of the third- and fourth-place finishers to secure the outright majority needed to win a full term in the seat. In the special primary election, Peltola won nearly a third of the second-place votes of voters who ranked Republican Nick Begich III first.



Sen. Lisa Murkowski speaks on Election Day at a press conference held at her campaign headquarters in Anchorage. (Photo by Yereth Rosen/Alaska Beacon)

Meanwhile, it looks like Gov. Mike Dunleavy—who's been busy projecting a more moderate and competent second term—will avoid the RCV tabulation altogether with an outright majority (the tabulation still happens, technically, but it's not going to knock him out of first place). His vote total has steadily dropped since election day, but it currently sits at 50.34% of the vote.

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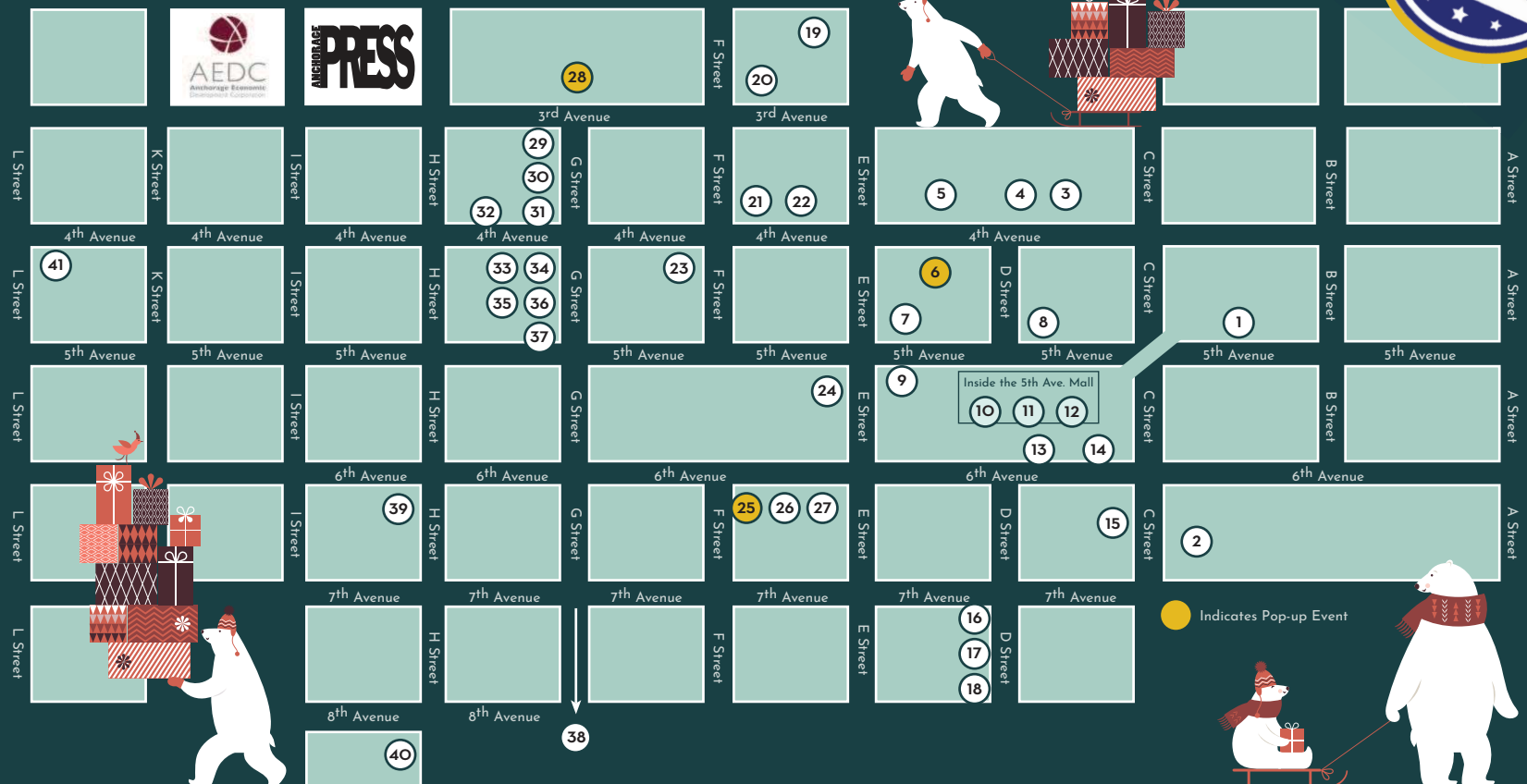
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Dagnabit!

Playboy Magazine

BY MIKE GORDON

The cover of the May 2000 issue of Playboy magazine sported a photo and the headline “Hef’s Twins, Naked As Jaybirds.” The cover also touted an interview with Pete Rose, an article on “The Modern Mafia,” and one on “Tantric Sex Made Simple: She’ll Be Screaming.” Not mentioned on the cover was an article titled “Critic’s Choice, The Best Bars in America, which culminated in a list of the 23 best bars in America according to Playboy’s blue-ribbon panel of publishers, editors, writers, critics, chefs, restaurateurs and raconteurs.

The very first bar on the list is Chilkoot Charlie’s of Anchorage, followed by J-Bar, Hotel Jerome, Aspen; Mumbo Jumbo, Atlanta; Continental Club, Austin; Casablanca, Boston; Gibsons, Chicago; Samba Room, Dallas; Lili’s 21, Detroit; Mercury Room, Key West; Red Square, Las Vegas; China Grill, Miami Beach; Napoleon House, New Orleans; Campbell Apartment, New York City; Greatest Bar on Earth, New York City; Continental, Philadelphia; Froggy’s, Pittsburgh; Bix, San Francisco; Coyote Café, Santa Fe; F.X. McRory’s, Seattle; Timber Wolf, Tempe; Madam’s Organ Restaurant and Bar, Washington, D.C.; and Skybar, West Hollywood. Now, you gotta admit, that’s a helluva list to head up.

The magazine next, in alphabetical order according to bar name, writes a few descriptive sentences about each bar.

Chilkoot Charlie’s, 2435 Spenard Road, Anchorage (907-271-1010). The nights get long in Alaska, but Chilkoot Charlie’s, in Anchorage’s historic Spenard District, makes them seem a lot shorter. In fact, by the time you get to all three stages, three dance floors and eight bars in this 30-year-old establishment, the night may not be long enough. (Chilkoot Charlie is a fictional Alaskan character made famous by Ruben Gaines, a writer and radio personality.) At Chilkoot’s, you can rock to the music of the Beach Boys, the Doobie Brothers, Megadeth and Van Halen, or retreat to the Forties Swing Bar and dance to big band music or sip a martini and watch a black-and-white movie. Just be careful not to sip too many. You might get the women and the grizzly bears mixed up when it comes to wrasslin’ time.

Finally, the magazine printed a whole page listing its “Choice Critics,” that helped them identify the top hangouts—seventy-one critics to be exact. I won’t bore you with the whole list, but here are a few examples:

Eric Azimov, restaurant critic and food writer, The New York Times; Anthony Dias Blue, wine and spirits editor, Bon Appétit, Los Angeles; Dale Curry, food editor, The Times-Picayune, New Orleans; Ray Foley, publisher, Bartender, Liberty Corner, NJ; Richard Carleton Hacker, smoke and spirits editor, Robb Report, Beverly Hills; Michael Jackson, beer and spirits writer, London; John Mariani, restaurant critic, Esquire and Virtual Gourmet, New York City; Ron Marr, editor and publisher The Trout Wrapper, Ennis, Montana; Mike Mills, barbecue champion, owner 17th Street Bar and Grill, Murphysboro, IL; Michael Schachner, senior editor, The Wine Enthusiast, New York City; Jasper White, chef and owner Jasper’s Roadhouse, Cambridge, MA.

The Anchorage Daily News’ gossip column, the Alaska Ear, heralded our inclusion in the list with a single line: “Way to go Big Mike!”

During the summer of 1999, a small group of Playboy employees visited the state of Alaska, as they did every other state in the union, to photograph local female talent for their millennial issue. They had reserved rooms and planned to do their photo shoots at Anchorage’s Sheraton Hotel on East Sixth Avenue. Much to their chagrin, they discovered the Sheraton’s management was unhappy with being selected as the site of their activities and, further, quite uncooperative.

Local publicity for the millennial photography was being handled by radio station KHAR, with whom Chilkoot Charlie’s staff had a good working relationship. When the Playboy folks complained to their KHAR counterparts about the lack of cooperation from the Sheraton management, they were told that the photography could just as well be arranged at the club. When we got the call I was thrilled.

Over the course of a week or so, all the girls who wanted to represent Alaska in the millennial edition of the magazine had their photos taken at Chilkoot Charlie’s. As if it wasn’t enough to have pretty young women walking in and out of the club all week, we got all the good publicity from the event that the Sheraton had not wanted. The Sheraton actually got some bad publicity because they were perceived as being too uppity to host the activity. My crew and I also became good friends with the two main Playboy staffers in town from Chicago: an editor, Kevin Kuster, and photographer, George Georgiou, both of whom absolutely fell in love with Chilkoot Charlie’s and expressed a desire to return to Alaska for a fishing trip. We told them, “You’ll catch fish so big you’ll shit!” (Unless your name is Coleman!)

Lo and behold, the next summer Kevin and George did return for some of those big fish, bringing with them Hefner-style Playboy-branded silk pajamas for me and my upper management. They also had the inside story of how they had made sure that Chilkoot Charlie’s was included in the above list of famous American bars. It seems there had been another well-known bar in Anchorage—the other must-visit one—that was being considered. Our friends, having actually visited both, had forcefully responded, “No way!”

Playboy, continued on page A15



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The Wiley Post Band played in support of the Blackwater Railroad Company in their last Alaskan performance until 2023. BWRC embarks on their Hawaiian tour next month. Photos by @TrueNorthPhotoAK





Alaska’s economy is recovering, but it is hampered by negative demographic trends

Amid low unemployment and rising incomes is a loss of working-age adults that is poised to persist well into the future, a veteran economist says

BY YERETH ROSEN
ALASKA BEACON

Alaska’s economy shows signs of prosperity. But it’s also facing an emerging crisis. A veteran economist described these contradictory forces in a presentation on November 16 at an industry conference in Anchorage.

“We have the strangest and weirdest economy that I’ve ever seen, and I’ve been following the economy for a long, long time,” Neal Fried of the Alaska Department of Labor and Workforce Development told the Resource Development Council for Alaska.

By many measures, Alaska’s economy is in good shape, said Fried, whose economic presentations have become a staple at the annual RDC conferences.

He said that unemployment was down to 3.5% at the end of summer, compared to a high of 12.2% in May of 2020. Alaskans’ incomes have been rising steadily since 2010, he said. Oil prices, key to state revenues, have shot up.

But there is a stubborn problem dragging down the Alaska economy as a whole: the dearth of workers needed to keep companies and industries functioning normally.

Blame Alaska’s demographic facts, Fried said. The state’s working-age population, considered to be between the ages of 15 and 64, is shrinking.

“It’s just kind of math, and why this problem isn’t necessarily going to go away too soon,” he said, displaying graphs created by state demographers. “You can see that population is just simply smaller in Alaska, and has gotten smaller, and probably will continue to get a little smaller into the future.”

The problem is less about young people exiting Alaska – something that has been common in the highly mobile state – but more about the reduction in young people moving in, he said. Thanks to the resulting net out-migration that has occurred over the past nine years, Alaska has had the steepest decline in that population segment of all states except West Virginia and Wyoming, he pointed out.

For various reasons, the post-pandemic economic recovery in Alaska has also lagged progress in all but three other states, and that is part of why Alaska is not attracting young workers from the Lower 48, he said. “When you can find opportunity close to home, you are not necessarily going to move. And that’s had a big impact on us. As long as that is what’s going on, as long as the rest of the country’s economy is performing better than us or doing relatively well, it’s going to be really hard to attract that workforce to Alaska,” he said.

The shortage of workers predates the COVID-19 pandemic, he said. It was evident in Alaska employment statistics from 2016 to 2018, a time of both recession and tight labor markets in the state, he added. “One characteristic of a recession, typically, is you have a lot of people that can’t find jobs. That did not happen during that recession,” he said.

Meanwhile, those working adults who are in Alaska are aging, Fried said.

“Let’s face it: This was a Baby Boomer state,” he said. The biggest population influx

was in the oil boom years of the 1970s and 1980s, he said. “A lot of you in this room with gray hair or no hair had a lot of hair then, and that’s when you came. And you stayed. But you aged,” told the audience.

Fried ran through summaries of some key industries’ performances and outlooks, and the picture was mixed. For example, oil and gas employment which peaked at 15,300 in 2015, was down to 7,500 this year, despite the high oil prices. Mining employment, in contrast, has been steadily rising, despite the pandemic. He said that the tourism industry, hard-hit by COVID-19, is well on the way to recovery. But the commercial fishing industry is expected to take a serious hit from the crash of crab stocks in the Bering Sea and the subsequent closures of most Bering Sea crab fishing.

An analysis of industry sectors and their 10-year job outlooks was published in the October issue of the department’s monthly magazine, Alaska Labor Trends. A detailed forecast for 2023 is in the works, Fried said.

The challenge of attracting workers and filling key jobs was a theme repeated throughout the first day of the two-day conference.

The oil industry is among those affected both by the inability of contractors to find key workers like truck drivers and by staff shortages in regulatory agencies, said Kara Moriarty, executive director of the Alaska Oil and Gas Association. There are backlogs for air-quality permits, for example, not because of any deliberate slow-rolling at the state Department of Environmental Conservation but because “there’s just not the personnel to issue those permits,” she said.

One session was devoted to a discussion of possible workforce solutions.

Former Gov. Sean Parnell, who is now chancellor of the University of Alaska Anchorage, spoke in the session about accelerated education opportunities like the Alaska Native Science and Engineering Program, or ANSEP, which allows secondary students to start earning college credits and offers academic enrichment to students as young as elementary ages.

Others discussed vocational and technical training opportunities, which for rural Alaskans includes necessary housing.

Joelle Hall, president of the AFL-CIO of Alaska, described outreach to military service members who are on the verge of discharge. “We’re going to have more and more people exiting the military who are looking for a reason to stay,” she said. “They seem like great catches.”

Tim Dillon, executive director of the Kenai Peninsula Economic Development District, called for broader support of young workers. “Transportation, housing, and child-care need to be part of the conversation,” he said.

Dave Karp, an executive with a transportation company who is finishing up a term chairing the nonprofit Alaska Resource Education organization, said he feels fortunate that his four children returned to Alaska after graduating from college in the Lower 48. But getting more young people to come to Alaska or stay here will require investments in quality of life that go beyond financial incentives like low taxes and loan-forgiveness programs, said Karp, who moderated the session. “Look at that entire universe and look at it holistically,” he said.

The problem with fast-casual dining

The Fresh Bowl has the makings to be great

RESTAURANT REVIEW
BY JIN CHONG

Convenience and quality rarely go hand in hand as far as the food industry is concerned. Sure, you can grab a cheeseburger from McDonald's at any time of day, but to assert that it's the absolute best money can buy would be straight up wrong. Perhaps it's because of this disassociation that the idea of fast-casual restaurants has emerged in the culinary landscape to try and close the distance between fast food and traditional restaurants. This category of restaurants tends to utilize more high-quality ingredients while remaining affordable as a solution to the fact that diners are making more knowledgeable food choices and appealing to economic mindsets due to inflation.

It helps that the food at such restaurants is generally perceived as healthier, with Chipotle and Panera as two notable examples that have yet to establish their roots in Alaska. Their absence in Anchorage may have had a hand in the creation of the new midtown eatery Fresh Bowl Kitchen where the menu is centered on customizable salad bowls along with a handful of rice bowls, sandwiches, and smoothies to round out the offerings. This have-it-your-way, eat-fresh approach sounds like it could be promising on paper, but is there any real value to be had here? To be clear, the main criteria I wanted to consider was the quality of their food relative to menu pricing. But also, do they have what it takes to bring freshness to the front of their stage?

Transparency in what goes into their food appears to be a core value at this shiny new operation as customers are invited to peer through glass panels to see everything as it gets made. And while most people might be inclined towards grab-n-go, the dining space is sparkly clean and vibrant enough to where dining in is certainly viable. The staff was undergoing training on expediting orders all throughout my stay, which alludes to the idea that the owners are committed to ensuring consistent quality and speed, with the restaurant only being a few weeks old.



As I entered in through the door for the first time, I came in contact with a young woman exiting who decided to share her thoughts that the chicken teriyaki she had was wonderful and highly recommended. I decided to go for just that as the choice of protein on my rice bowl, along with herb-roasted potatoes and a vegetable medley as two of the options available as sides. My cheerful server asked if I wanted some extra teriyaki sauce drizzled over my rice, to which I enthusiastically replied yes.

As fruits are a food group severely lacking in my trashy diet, I decided to sample one of their mango pineapple smoothies as well. The menu only lists five smoothie options in total, but there's still some variety, and they are all said to be naturally sweetened with apple juice—okay,



not bad. Additionally, customers can choose from a selection of vitamins, protein powder, or chia seeds to blend into their frosty beverages for a minor charge.

It took a little bit longer than I expected for the smoothie and a cup of their soup du jour to be prepared—seemingly due to a staff member in training. My rice bowl and my wife's salad had long been prepared, so we decided to consume our takeout order right then and there. As far as looks go, my rice bowl was far from the prettiest belle at the ball. Sadly, nothing about it screamed fresh, and while there are not too many ways to dress up a pile of steamed veggies, the large-scale preparation for the bowl's constituency was likely the ultimate downfall. Flavor-wise, the mushy, dulled-out mix of peppers and onions still managed to retain some of their characteristic brightness. One can't help but think that roasting could have been a better approach, as these veggies could stand to use some caramelization or char to accentuate their raw, natural beauty.

The potatoes were fine, just not great. The issue here was that the skins weren't very crisp but rather wrinkled. As for the teriyaki chicken? Apologies to that one young lady, but her standards must be quite low. While the chicken was indeed flavorful enough to stand out as the bowl's saving grace, it lacked the intensity I've come to expect from this umami-rich hallmark of Japanese cuisine. With a soft, stewy appearance, the dish simply couldn't compete with what you might find at other places, such as the little-known Fukumaru Teriyaki on Spenard. Maybe I just went with the wrong combination of protein and toppings here. Still, I'd like to see some improvements before I consider trying this again.

On a brighter note, my mango pineapple smoothie turned out to be thick, pulpy, and frosty. The tropical radiance of pineapple led the charge for this refreshing surge of fruit that could probably constitute a full meal unto itself with how satisfying it was. I thought I could see myself coming back just for the smoothies, even at the eyebrow-raising price point of \$8.49.

The soup of the day was said to be red pepper and tomato, but after having some, I couldn't really distinguish much of the former. That being said, this touched on all the notes of a smooth, velvety tomato bisque—well-spiced and filled to the brim with tomato richness and pleasant acidity.

Fortunately, Fresh Bowl Kitchen stepped up their game with my wife's salad bowl. She decided hers would contain mixed greens, feta, apple, and avocado (in place of a protein selection at no extra cost), along with candied walnuts for a small upcharge. After assembling all the ingredients together, the employee shook it all up in a bowl before sliding it all

into a plastic container with a serving of balsamic vinaigrette on the side. The greens (a mixture of arugula, spinach, and other bitter leaves) were delicately crisp, while the chunks of feta and creamy avocado slices lent a subtle richness. The apple bits and candied walnuts came across like a premium addition, though with nearly two dozen toppings and endless combinations at your disposal, there's bound to be a combination to tickle anyone's fancy. That's what might make this the best bang for your buck here.

I thought it would be remiss of me not to sample one of Fresh Bowl's sandwiches, so I returned later to try their smoked turkey and avocado sandwich instead. At \$12.99 a pop, I thought this had better satisfy—or at least be on par with, say, Firehouse Subs and their loaded behemoths. What I ended up receiving was a dainty, snack-sized serving that was only about the size of my hand. I get it, inflation is hitting hard these days, but this really threw me for a loop. But hey, at least it was healthy for me in terms of cutting calories. The ingredients were fine and carefully crafted, no doubt. But in the end, there are just no mincing words here: avoid entirely.

Fresh Bowl Kitchen's motto invites you to come and taste the goodness, but that only seems applicable to their cold options as the primo option as they currently stand. But I am hopeful that they are able to turn things around. They are a new business, after all, and the staff seemed to have what it takes to generate repeat customers. One can only hope that with a few modifications to their rice bowls and sandwiches, they'll be able to harness the full potential of the fast-casual dining model and rise to the top of quick, convenient spots in Midtown.

The Fresh Bowl is located at 545 E. Northern Lights Blvd., Suite A and is open Monday — Saturday from 11am to 7pm.





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Sat 11/26

Holiday Vendor Marketplace & Craft Show @ 10am

Find one-of-a-kind, hand-crafted gifts for everyone on your shopping list! Jewelry, clothing, art, soaps, candles, baked goods and so much more. 600 E Northern Lights Blvd, 600 East Northern Lights Boulevard, Anchorage. amberdmusso@gmail.com, 907-602-6225

Featured



Holiday Makers Market
SHOP SMALL & LOCAL!
NOVEMBER 26, 2022
12-4PM
TURNAGAIN ARTS BUILDING
4105 TURNAGAIN BLVD
AT JULIE MORAES ARTISTRY STUDIO
Featuring These Alaska Makers
Shelle Cover Art
Design Ipsa Loquitur
Alaskan Watercolors By Karen Garcia
Rooted By Ria
Julie Moraes Artistry

Holiday Makers Market @ 12pm

Shop small and local! Arts and Crafts! Turnagain Arts Building, 4105 East Turnagain Boulevard, Suite A3 front of building facing the street, Anchorage. sparkletribe1@gmail.com



The Nutcracker

@ 2pm
Atwood Concert Hall, 621 W. 6th Ave., Anchorage

Archery

@ 7:30pm
Kincaid Wax Bunker, 9301 W Raspberry Rd, Anchorage. 907-343-4355

The Nutcracker

@ 7:30pm
Atwood Concert Hall, 621 W. 6th Ave., Anchorage

Featured



Sweet Cheeks Cabaret: Burlesque Bingo

Fundraiser for Planned Parenthood @ 8pm / \$20

Join us for a Sassy Saturday benefit for Planned Parenthood! The Broken Blender, 535 West 3rd Avenue, Anchorage. sweetcheekscabaret@gmail.com



For event details and even more listings visit us online!

Sun 11/27

Sweet Cheeks Cabaret: Pies & Thighs: A Gratuitous Burlesque Brunch

@ 11:30am / \$20
Feast your eyes on our zero calorie Thanksgiving brunch spread! The Broken Blender, 535 West 3rd Avenue, Anchorage. sweetcheekscabaret@gmail.com

Holiday Vendor Marketplace & Craft Show @ 12pm

Find one-of-a-kind, hand-crafted gifts for everyone on your shopping list! Jewelry, clothing, art, soaps, candles, baked goods and so much more. 600 E Northern Lights Blvd, 600 East Northern Lights Boulevard, Anchorage. amberdmusso@gmail.com, 907-602-6225

The Nutcracker

@ 1pm
Atwood Concert Hall, 621 W. 6th Ave., Anchorage

Featured



ANCHORAGE LUTHERAN CONCERT SERIES PRESENTS
TWO RIVERS
LENA LUKINA EL YNGVIL VATN GUTTU
MUSIC FOR ADVENT
SUN 27 NOVEMBER
4:30 PM
1420 N STREET
ADMISSION IS FREE - DONATIONS GRATEFULLY ACCEPTED

ALC Concert Series: Two Rivers-Music for Advent

@ 4:30pm
TWO RIVERS, a collaboration between violinist Elena Lukina and instrumentalist Yngvil Vatn Gutu, presents music for Advent spanning 6 centuries Anchorage Lutheran Church, 1420 N Street, Anchorage. tamarialice@gmail.com, 907-982-9777



Wed 11/30

Featured



The Things We've Carried: An Evening with Alaskan Veterans



WARRIOR'S CREED
ROGER SPARKS
Writer's Block
Wednesday, November 30, 2022 6pm
<https://writersblockak.com/>

The Things We Carried: An Evening With Alaskan Veterans

@ 6pm
Join three Alaskan veterans to hear them read and discuss their work. Including, USAF PJ, Master Sgt. Roger Sparks, best-selling author of Warrior's Creed. The Writer's Block Bookstore & Cafe, 3956 Spenard Road, Anchorage

Featured



RUGBY 101 RUGBY BASICS DEVELOPMENTAL SESSIONS
Learn the basics of Rugby in these fun developmental sessions before pre-season "officially" begins!
Agenda:
✓ 8:00-8:45pm Classroom: World Rugby Law Basics
✓ 8:45-9:15pm Strength and Conditioning
✓ 9:15-10:00pm Basic Rugby Skills
16 & 30 November, 2022 & 7 December, 2022
8:00pm - 10:00pm
The Dome - Changepoint Dr., Anchorage
\$20 FOR ALL 3 SESSIONS
TO REGISTER, VENMO: @CHELSEA-FARRELL-8
Contact Us 907-885-8789
coachjamiak@gmail.com

Rugby Basics

@ 8pm
We are excited to announce this opportunity for returning players and new recruits!!! Join us and the Bird Creek Barbarians to learn some rugby basics before the new year. The Dome, 6501 Changepoint Drive, Anchorage. jami.almonte@gmail.com



Fri 12/02

Turnagain Ceramics First Friday Pottery Sale

@ 4pm
Join us in our pottery studio for our 2nd ever First Friday on December 2nd. One of a kind pottery, live demos, studio tours, treats, and more! Turnagain Ceramics, 1343 G Street, Suite 101, Anchorage. hello@turnagainceramics.com

Featured



UAA College of Arts and Sciences
ART FIRST FRIDAY
OPENING RECEPTION:
UAA Art Department Faculty artworks
JOIN US IN CELEBRATING FACULTY EXCELLENCE AND THE ONGOING LEGACY OF THE KIMURA GALLERY.
FRIDAY, DECEMBER 2
5:00-7:00 PM
OUTSIDE OF THE KIMURA GALLERY ON THE 2ND FLOOR OF THE FINE ARTS BUILDING
Image "Perch" Garry Messer, Transparent Watercolor, 2022

Art First Friday Opening Reception Faculty Art

@ 5pm
The Opening Reception will be Friday, December 2, 5-7 pm outside of the Kimura Gallery on the 2nd Floor of the Fine Arts Building. Fine Arts Building, 3700 Alumni Drive, Anchorage. 907-786-6358

KillBill Sax: Private Event

@ 6pm
Private Event, Anchorage

Reverend Horton Heat

@ 7pm
Williwaw Social, 609 F Street, Anchorage

Little Women

@ 7:30pm / \$50
Perseverance Theater and the UAA Department of Theater and Dance present Little Women by Kate Hamill, based on the novel by Louisa May Alcott. Fine Arts Building, 3700 Alumni Drive, Anchorage. 907-786-6358

Sweet Cheeks Cabaret: Twisted Wonderland: A Burlesque Holiday Celebration

@ 8pm / \$20
Twisted Wonderland: A Burlesque Holiday Celebration The Broken Blender, 535 West 3rd Avenue, Anchorage. sweetcheekscabaret@gmail.com

Featured



...On a cold night in December...
ASTORIA STATE
PRESENTS
Countdown to Christmas
with VERY SPECIAL GUESTS
Jewies ATF
Hosted by Justin Sands
Comedian Interludes
The Hilarious Justin Sands
UGLY XMAS SWEATER CONTEST
TOP 3 UGLIEST WIN PRIZES
Friday 12/02/22
Chilkoot Charlie's

Astoria State presents Countdown To Christmas with Special Guests

@ 6:30pm / \$20-\$60
No strangers to the toil and grind of the Music business, the members of Astoria State have been professional musicians and road warriors in bands for the past decade. Koot's, 2435 Spenard Rd, Anchorage

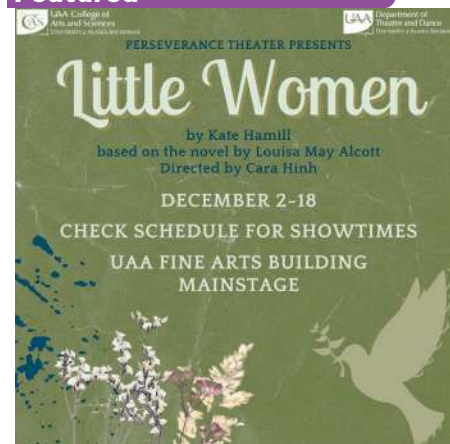


Sat 12/03

Comedian April Macie

@ 7pm / \$20-\$25
Koot's, 2435 Spenard Rd, Anchorage

Featured



PERSEVERANCE THEATER PRESENTS
Little Women
by Kate Hamill
based on the novel by Louisa May Alcott
Directed by Cara Hinh
DECEMBER 2-18
CHECK SCHEDULE FOR SHOWTIMES
UAA FINE ARTS BUILDING
MAINSTAGE

Little Women

@ 7:30pm / \$50
Perseverance Theater and the UAA Department of Theater and Dance present Little Women by Kate Hamill, based on the novel by Louisa May Alcott. Fine Arts Building, 3700 Alumni Drive, Anchorage. 907-786-6358



Tue 12/06

Featured



BLUE MAN GROUP

Blue Man Group

@ 7:30pm
More than 50 million people around the world have experienced the smash-hit phenomenon that is BLUE MAN GROUP and now it's your turn! Atwood Concert Hall, 621 W. 6th Ave., Anchorage



Wed 12/07

Blue Man Group

@ 7:30pm
Atwood Concert Hall, 621 W. 6th Ave., Anchorage

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powered by **event**



Get direct links to the event details at AKconcerts.com
Or read below if you just want to know the time & place.

Thursday, November 24th

Bear Paw Bar & Grill - Jukebox Karaoke Roadshow 8p-11p
The Carousel Lounge – AK Rockstar Karaoke 8p-2a
Tailgater’s Sport’s Bar & Grill (Wasilla) - The AKoustic Project 7p-10p
Van’s Dive Bar – Bluegrass is Back w/ Todd Grebe 9p-12a



Friday, November 25th

Alaska Center for the Performing Arts – The Nutcracker Ballet 2p-4p & 7:30p-9:30p
American Legion Post 15 (Palmer) – Friday Night Feast w/ 100 Proof Karaoke 7p-10p
American Legion Spenard Post 28 – Acoustic Steak Night with Chris Crain! 6p-8p
The Carousel Lounge – Black Friday Bash with Glacier Blues Band 10p-2a
Corks & Hops (Eagle River) – 2nd Anniversary Party 6p-10p
Floaters (Big Lake) – Open Mic Night 7p-12a
The Fraternal Order of Eagles Aerie 4207 – Karaoke Friday at the Eagles! 7p-12a
The Gaslight Bar – The Jukebox Karaoke Roadshow 8p-11p
Humpy’s – Nothin’ But Trouble 9:30p-1:30a
Koot’s – Mike Gordon’s 80th Birthday Party w/ Grace C Elliot 6p-9p
Koot’s – The Stack Live 10p-2:45
Mad Myrna’s – Mad Myrna’s Diva Variety Show 9p-11:30p
Van’s Dive Bar – F#\$K Black Friday Rock Show w/ Lizzie Guillot, HarpDaddy Unraveled, and Estate Sale 9p-12a
Williwaw Social – Turn Off the Lights Blacklight Party w/ DJ’s PØSTERCHILD & Guestlist 7p-10p

Saturday, November 26th

Alaska Center for the Performing Arts – The Nutcracker Ballet 2p-4p & 7:30p-9:30p
Anchorage Moose Lodge – Zen Trembles Live at the Moose 8p-12a
Bear Paw Bar & Grill - Battle of the Genres: Latin VS EDM 8p-11p
The Broken Blender – Burlesque Bingo Fundraiser for Planned Parenthood 8p-9:30p
Cafecito Bonito – Lights Down Low ENCORE: Ed Washington R&B Neo Soul Concert Series 7p-9p
The Carousel Lounge – Acesa’s Birthday Bash w/ Live Music feat. The Unknowns 10p-2a
Don Jose’s Mexican Restaurant – Jukebox Karaoke Roadshow 8p-12a
The Gaslight Bar – The Jukebox Karaoke Roadshow 8p-11p
Goldie’s AK (Fairbanks) – Post-Thanksgiving Party with Steve Brown and the Bailers 8p-12a
Hatcher Pass Lodge (Palmer) – Past Our Prime 4p-7p
Humpy’s – Woodrow 9:30p-1:30a
Koot’s – The Stack Live 10p-2:45
Mad Myrna’s – Mad Myrna’s Diva Variety Show 9p-11:30p
Palmer Alehouse (Palmer) – Blackwater Railroad Trio 7p-10p
Schwabenhof (Wasilla) - Trivia Night with Long Nights Moon 7p-12a
Serrano’s Mexican Grill – Nothin’ But Karma 8p-11p
Williwaw Social – The 49th Supply Co. 9th Anniversary Party 9p-2a



Sunday, November 27th

Alaska Center for the Performing Arts – The Nutcracker Ballet 1p-3p & 5:30p-7:30p
Anchorage Lutheran – ALC Concert Series: Two Rivers-Music for Advent 4:30p-7p
The Broken Blender – Pies & Thighs: A Gratuitous Burlesque Brunch 11:30p-1p
The Carousel Lounge – AK Rockstar Karaoke Sunday 8p-2a
Humpys - Open Mic Jam 8p-11p
Koot’s – Comedy Open Mic 8:30p-10p
Mad Myrna’s – Karaoke 9p-12a
Pioneer Bar – Industry Night w/ Joe Brady 10p-2a
Van’s Dive Bar – Open Mic! Overlorded by Wash Your Hands 8p-12a

Monday, November 28th

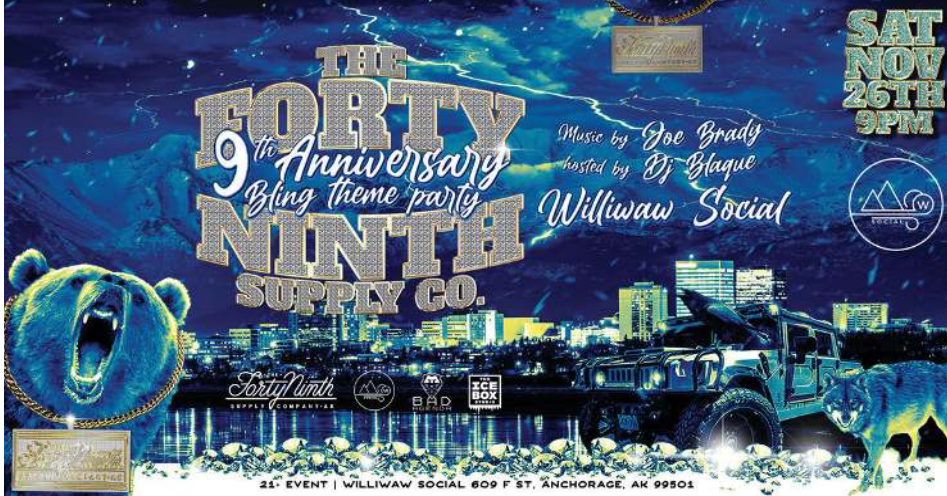
Koot’s – The Monday Mic at Koots 9p-12a
Van’s Dive Bar – Mellow Mondays w/ Nikki Now 9:30p-12a

Tuesday, November 29th

Alaska Center for the Performing Arts – Alaska Youth Orchestras: Fall Celebration Concert 6:30p-8p
American Legion Spenard Post 28 – Open Band Jam Night! 6:30p-9:30p
The Carousel Lounge – AK Rockstar Karaoke 8p-2a
Klondike Mike’s & the Main Street Grill (Palmer) – The Open Stage 7p-10p
Koot’s – The Eternal Cowboys 10p-12a
Organic Oasis – Williwaw Blue 5:30p-7:30p
Trophy Lounge – Jukebox Karaoke Roadshow 9p-1a
Van’s Dive Bar – OPEN JAM w/ Daylight Mike 9p-12a

Wednesday, November 30th

907 Alehouse – Tyrone Palmer & Friends 7p-10p
Eddie’s Sports Bar – Jukebox Karaoke Roadshow 9p-12a
Koot’s – Country Night with DJ Lefty 8p-12a
Koot’s – Comedy Open Mic 8:30p-10p
Mad Myrna’s – Karaoke 9p-12a
Palmer Alehouse (Palmer) – Matt Hopper live 6p-9p
Pioneer Bar – The Eternal Cowboys 10p-12a
PubHouse – Witty Youngman 7p-10p
Schwabenhof (Wasilla) - Open Mic 7p-12a



The Nutcracker returns to Anchorage this weekend

ConocoPhillips to provide 1,000 dress rehearsal tickets to Anchorage’s social services clients

BY ALEJANDRO BOUZAS

This week, ConocoPhillips and the Anchorage Concert Association are teaming up to spread some holiday cheer to those in the Anchorage community who need it most. On Wednesday, 1,000 social services clients will receive complimentary tickets to the final dress rehearsal for The Nutcracker at the Performing Arts Center.

“We believe that everybody should have the possibility to be part of an artistic experience. It’s important to the Concert Association that art is not just for the elite but for all people because it is such an important part of the human spirit,” explained Anchorage Concert Association Executive Director Jason Hodges.

As ConocoPhillips works with over 250 nonprofits on a yearly basis, the partnership between the two organizations was perfect.

“We have been a long-term sponsor of the Concert Association’s Nutcracker performance. But it’s nice to do something as a community and be all cozied up together at the performing arts center,” said Jennifer Rose, Director of Community Investment for ConocoPhillips.

Although providing tickets to The Nutcracker has become somewhat of a tradition, this will be the first time in three years that the ballet will be performed in Anchorage. So, Hodges and Rose are excited about the potential of bringing ballet to a whole new audience.

“The Nutcracker might be a person’s very first artistic experience, and the ability for more people to experience art is essential to us because it is the building block to a lifelong love of the arts. There is a chance that, in the future, they might become a dancer or a performer themselves, or maybe they’ll just learn to experience art and culture in ways that they might not have thought they could. I think everybody needs that experience and opportunity, regardless of their ability to afford it,” said Hodges.

But Hodges’ team isn’t stopping at providing tickets. They will also be on hand to assist those with hearing and visual impairments, as well as those who are differently abled.

“Providing an environment that is comfortable, so our patrons can be transported into the magic of the production is something we take seriously,” said Hodges.

As dress rehearsals are often the last chance for the cast and crew to get everything right, Wednesday’s performance will be a unique experience for those in attendance.

“There might be a lighting issue, or maybe a mark needs to be moved. If they do, they stop the show, and I think that’s exciting because it makes the audience part of the production. It takes a lot of work to put on shows like that, and it’s cool to see something most people don’t get to,” explained Rose.

This year’s performance will feature Eugene Ballet dancers, 100 young dancers from the Alaska Dance Theatre, and the Anchorage Symphony Orchestra. The production also coincides with the annual lighting of the Town Square tree and a robust holiday market.

“Because of the cadence, the music, and the excitement, this is the perfect way to kick off the holiday season, and it just feels good to have it back,” said Rose.

The Anchorage Concert Association’s presentation of The Nutcracker is scheduled for Friday, November 23 - Sunday, November 25, at the Atwood Concert Hall. Tickets start at \$29 for adults and \$18 for youth 18 and under with an Anchorage Concert Association subscription of 3 or more shows. Tickets for just The Nutcracker start at \$37 for adults and \$22.50 for youth. Available at CenterTix box office (263-ARTS) and anchorageconcerts.org.



Meet the artists behind the production



Farah Zoetmulder is a long-time cherished ballet instructor in the Anchorage community and the Associate Director of the Anchorage Dance Theatre.

Zoetmulder began dancing at age five at Interplay Ballet in Toronto, Canada, under Anna McCowan Johnson and Arnold Spohr. She later attended and graduated from the Royal Winnipeg Ballet School under David Moroni and Julia Arkos. While in Winnipeg, Zoetmulder was awarded the Paddy Stone Choreographic Award and appeared as a dancer with the Royal Winnipeg Ballet before moving to Anchorage.

Locally Farah has appeared as a dancer for the Anchorage Opera, The Anchorage Symphony, Theatre Artists United, and Anchorage Ballet. She is considered one of the best ballet and pointe instructors in the State of Alaska and has had several students under her instruction place in the top three at the Youth America Grand Prix in the classical division. Zoetmulder’s students have been accepted into numerous professional ballet schools, companies, and Universities, including The Royal Winnipeg Ballet School, The Kirov Academy, Jacqueline Kennedy Onassis School, The Royal Ballet School in London, American Ballet Theatre, Ballet Arizona, Houston Ballet, and Ohio State University.

Press: What do you love about ballet?

Zoetmulder: It’s been my lifelong profession, and my lifelong love of this art form has taken me from being a performer into teaching, and now on to directing. When it comes to ballet, a lot of people know about The Nutcracker. And in Anchorage, it’s been a true staple for the Thanksgiving weekend, and bringing it back three years after COVID shut everything down is really exciting. And it’s an exciting time, just because it’s such a family event and there are so many kids involved. And for me, I get to look back and see the excitement in the eyes of children. That was me at one point. So it kind of brings everything full circle.

Press: Do you have any favorite memories from being involved in The Nutcracker production in years past?

Zoetmulder: I think among dancers or dance teachers, very, very few people have no memories of Nutcracker. I have so many! Being one of the Arabian dancers was one of my main roles for many years, and I look back on it fondly. As a teacher and a director I really can’t pick, I love it all. I love watching our students and our young people growing up, seeing their progress and their joy.

Press: The Nutcracker provides a unique opportunity for young dancers to share the stage with principles from the Eugene Ballet. Why is this important for Alaska’s future generations of dancers?

Zoetmulder: It’s important for quite a few reasons. For the dancers themselves, Anchorage is pretty much a microcosm. We’re very, very small, and we’re away from the rest of the Lower-48, so we don’t get a lot of Outside dance troupes or a lot of Outside dance teachers that come here. For them to come and to be able to work with them in close proximity is so inspiring and can teach our young students so much. Just like when you go off and expose yourself to something new. But in this case, that “new” is coming to us and that’s really exciting!

Press: This year, ConocoPhillips is providing 1000 dress rehearsal tickets to low-income families. What significance does this have to you and the cast?

Zoetmulder: I think that’s a wonderful thing! Nutcracker is all about bringing joy and spreading joy through the holiday season. So it means a lot to me that ConocoPhillips would decide to generously donate so that more children can have that experience and that magic moment with their families or their caregivers.

Press: People often refer to the magic of The Nutcracker. What do you think the real magic of the production is?

Zoetmulder: You’ll never know, but it’s all the people backstage. I think we won’t share those secrets entirely (laughs).



Husband and wife performers, Mark Tucker and Danielle Tolmie, are part of the Eugene Ballet Company and will be dancing as principals in the week’s performance.

Press: What production first made you fall in love with ballet, and why?

Mark: The very first production I was ever in was called “a Ballet called Giselle”. I was involved in musical theater and really loved what I was doing. I had some talent and dancing was what I struggled with the most and I fell in love with the challenge of classical ballet.
Danielle: Oh my gosh, I love the way that it feels in my body. I just think that there’s something about feeling the movement going with the music that just speaks to me.

Press: The Eugene Ballet has been performing the Nutcracker on Thanksgiving weekend for over 30 years. What is it about the Nutcracker that has made it endure the test of time?

Mark: There is a little bit of everything in the Nutcracker, you have bravado, you have magic, you have a villain in the racking, you have a party, and then you have the most elegant ballerinas doing what they do best, it really serves a huge range of audience. We are especially excited to perform for the audience in Alaska.
Danielle: It is a great holiday tradition, and I think it’s the show that really gets people interested in ballet. Nutcracker was always that first one that got them hooked. It’s got the story and and just I think Christmas and the holidays and that just brings people good memories.

Press: The Nutcracker seems to draw crowds from across all socioeconomic backgrounds. What do you think makes this ballet so accessible?

Danielle: I think there’s something in it for everybody, like the battle scene, which is so fun. There are magic tricks, there’s Jack in the Box, really exciting dancing, and then there’s the battle scene and there’s Pyro, and there’s our mate. I’m not sure if they use Pyro anymore, but there’s the Mouse King who’s so entertaining and funny. It’s the comedy of it, I guess. And then act two is definitely got more for the purist who wants to see more of the technique of ballet. It’s just really well-rounded. And so it meets variety and it gives a lot of people something to like.
Mark: think that the story of a young girl and an imaginary prince that whisks her through her dreams is relatable to far more people than you would think. It also has the beauty of being tied to a Christmas tradition, where you get together with your family, you get dressed up and everybody looks great. You have a nice dinner, and then you get to see the ballet. The Nutcracker is that ballet for many people.

Press: This year ConocoPhillips is providing 1000 dress rehearsal tickets to low-income families. What significance does this have to you and the cast?

Danielle: The energy is amazing. In a real performance, people are a little bit more reserved. While at the rehearsal, people really tell us how they feel. So if it’s funny, they let us know if they’re enjoying it. And I know with those types of performances we’re bringing in people that wouldn’t normally get the opportunity to come or have never been exposed to it. It feels like opening their eyes up to this great tradition. I think it’s great that they can take their minds off of whatever they are dealing with in their daily lives. You come to the theater and you forget what’s going on outside. You can truly be transformed and transported to this magical place.
Mark: The [dress rehearsal] is favorite show for several reasons. A big one is the audience. They come to party and they’re there to enjoy their evening. They have a very honest response to all of the dancing. When you do something very well, and they love it, you can just hear the screams all through the theater. And if you don’t, if you miss your mark a little bit, they just have a way of being honest with you. I feel like it warms the entire production, and it is my privilege to perform for somebody who may never have seen ballet before.

Press: This production is put on with help from Alaska Dance Theater dancers. What does the opportunity to mentor young dancers mean to you?

Mark: The opportunity to mentor young dancers means everything to me. When I was a young student, we had some guest dancers come into my local studio. It opened my eyes to the possibility of what could be doable with my dancing technique, my body, and my career. At that moment, seeing those professionals made me realize that it was how they make their living, it changed my entire approach to how I work in class every day. From that moment on, I had a completely different mindset. If I could be that person for just one young dancer, that would be enough for me.
Danielle: It’s been a really incredible experience, especially for my husband, Mark. We’ve gotten to teach a bunch of the students, it’s just really great. I like that we get to see them in the summer, and it’s wonderful that we get to teach them. It’s very inspiring for them to see us doing something that maybe they want to do one day. If they dream about becoming a professional dancer, getting to watch us, being backstage, experiencing it and be a part of it, can help ignite that fire. For us, it makes the show more special because we love to perform too. But for them, it’s the one show that they get to perform. And so you want to make the most of it for them by talking to them backstage, just giving them a really good experience.

I'M A LIFETIME MEMBER OF AN ORGANIZATION THAT PARTICIPATED IN AN ATTEMPTED COUP AND TRIED TO LYNCH THE VICE PRESIDENT.



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PERSEVERANCE THEATRE
— Alaskan Regional Theatre —

Department of Theatre and Dance
UNIVERSITY OF ALASKA ANCHORAGE

Little Women

by Kate Hamill - Directed by Cara Hinh
Based on the novel by Louisa May Alcott

DECEMBER 2-18 on the UAA Mainstage
TICKETS ONLINE AT PTALASKA.ORG

December

First Friday



ANCHORAGE PRESS
ADP



December
2nd

1. Anchorage Museum - 625 C St. (10am-9pm)
2. Second Run Consignment - 720 D St., Suite A (11am-5:30pm)
3. Blush Boutique - 720 D St., Suite C (11am-6:30pm)
4. Weather Boutique - 720 D St., Suite B (11am-6:30pm)
5. Skinny Raven Sports - 800 H St. (5-7pm)
6. Tundra Herb Company - 520 W 6th Ave., Suite A (10am-11:55pm)
7. The Kobuk - 504 W 5th Ave. (10am-5pm)
8. Bottoms Up Boutique - 320 W 5th Ave., Suite 124 (11am-6:30pm)
9. IGCA - 427 D St. (5-8pm)
10. Sara's Gift Cache - 408 W 4th Ave. (10am-8pm)
11. Kaffee Klatsch - 508 W 2nd Ave. (5-8pm)
12. Sevigny Studio - 312 G St. (10am-9pm)
13. Tiny Gallery - 706 W 4th Ave. (11am-8pm)
14. Rhonda Scott Art in the Whale's Tail @ Hotel Captain Cook - 939 W 5th Ave. (1-9pm)
15. Stephan Fine Arts - 939 W 5th Ave. (6-8:30pm)
16. The Cubby @ Hotel Captain Cook - 939 W 5th Ave. (6-8:30pm)
17. Snow City Cafe - 1034 W 4th Ave. (5-7pm)



428 G Street (11am-11pm)
2 Slices & a Brew \$13.50
2 Slices & a Soda \$10.50
Single Slice \$4.75

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[@ANCdowntown](https://twitter.com/ANCdowntown)

I thought it was appropriate for me to send a "Thank You" note to Hugh Hefner and some sort of gift, but what sort of gift do you give to the world's most iconic playboy who has got absolutely everything—right down to a photo of his twin blonde girlfriends plastered on the front of his world famous magazine? I sent him the only thing I figured he didn't have—an oosik—accompanied by a couple of CDs of my short stories and "Ode to an Oosik," author unknown, which reads as follows:

Strange things have been done in the Midnight Sun,
And the story books are full—
But the strangest tale concerns the male,
Magnificent walrus bull
I know it's rude, quite common and crude,
Perhaps it is grossly unkind;
But with first glance at least, this bewhiskered beast,
Is as ugly in front as behind.
Look once again, take a second look—then
You'll see he's not ugly or vile—
There's a hint of a grin, in that blubbery chin—
And the eyes have a shy secret smile.
How can this be, this clandestine glee
That exudes from the walrus like musi
He knows, there inside, beneath blubber and hide
Lies a splendid contrivance—the Oosik!
"Oosik" you say—and quite well you may,
I'll explain if you keep it between us;
In the simplest truth, though rather uncouth
"Oosik" is, in fact, his penis!
Now the size alone of this walrus bone,
Would indeed arouse envious thinking—
It is also a fact, documented and backed,
There is never a softening or shrinking!
This, then, is why the smile is so sly,
The walrus is rightfully proud.
Though the climate is frigid, the walrus is rigid,
Pray, why, is not man so endowed?
Added to this, is a smile you might miss—
Though the bull is entitled to bow—
The one to out-smile our bull by a mile
Is the satisfied walrus cow!
I knew exactly where to take the boys fishing for the promised "fish so big they'd
shit"—the Tanana and Yukon Rivers out of Manley Hot Springs.
My friend Frank Gurtler took us on an overnight river boat trip down the Tanana
Slough to the Tanana River, into the Yukon River, and 125 miles or so down the
Yukon to the village of Ruby. We caught huge pike along the way, mostly at con-
fluences where smaller rivers like the Zitziana joined the Tanana or Yukon, their

tea-colored waters mixing with the larger streams' silty glacial-fed water like Oolong tea poured into milk. At Ruby we caught our fill of sheefish using the old standard Daredevil lure.

Sheefish are beautiful. They look like freshwater tarpon—scales and all—though they don't grow to the size of tarpon. I baked one for dinner one time and found it to be inedible. It looked wonderful lying on the platter surrounded by sautéed vegetables, but we just could not eat it because it was too damn fishy. I unceremoniously dumped it in the garbage. Later, I discovered that interior locals, like Frank and his wife, Diane, cut their sheefish up into bite-size chunks and deep fry them. Frank deep fried some for us on our return trip to Manley Hot Springs. They are actually pretty tasty prepared that way.

Interestingly, sheefish inhabit the same waters as those huge pike that are like alligators without legs, but sheefish have no teeth in their mouths. Maybe they're the only other fish the pike refuse to eat, since they've never had them deep fried. You can literally stick your fist in the mouth of a sheefish and move it around without getting a scratch.

Don't try that with a pike. You need a good pair of pliers just to unhook the pike from your lure. Pike will hit any kind of lure—anything that moves, for that matter. There are bodies of water in Interior Alaska where nothing else is alive. Nothing else moves above or below the surface, and if it does, it's dinner. A duck landing on the surface is a meal in nothing flat. Whoosh!

Northern pike occur naturally in most of Alaska, but they are not indigenous to South Central Alaska, where they are considered an invasive fish. They are territorial, aggressive and will decimate the population of other fish, like trout.

Some of the pike we caught were so big you could drape them over both arms held out in front of you and they would hang halfway down to your knees, weighing upwards of 50 pounds. And unlike their pretty, toothless neighbors, pike are packed with succulent, tasty white meat. If you're ever fortunate enough to eat pike prepared on the banks of the Tanana Slough by Las Vegas Chef Andre Rochat with a French white wine sauce and capers, accompanied by a glass of Sancerre, you'll know what I'm talking about.

Suffice it to say, our pals from Chicago had the time of their lives up north. Frank, a handsome part Alaska Native man with a large scar around one eye that tempts you to ask, "How big was that bear?" good-naturedly put up with all our shenanigans, including throwing away the cap on a liter bottle of vodka and requiring him to stop along the shore of the Yukon so we could catch a bee—don't ask me why; you had to have been there—to put in the bottle before emptying its contents.

Not long after the boys had returned to Chicago, I received a letter from Playboy magazine. It was hand-typed and signed by Hugh Hefner himself.

Dagnabit! is a new column by the infamous former owner of Koot's, Mike Gordon. This nostalgic romp through pre-statehood Alaska, tells the little known stories of the rough-and-tumble 70s, and the few years of the 80s Gordon refers to as the Glory Days, when anything was possible and money was no object.

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Super Crossword

EASY-PEASY

ACROSS

- 1 Conceptual framework
7 Nickname of jazz pianist Earl Hines
12 Cat feature
16 Mailbox item: Abbr.
19 Cajoles
20 Backcountry
21 Actor Alan
22 Before
23 Saving a Hilton from being demolished?
26 Rove (about)
27 Eisenhower, informally
28 Dawn deity
29 Country that's the setting of a story told by Jesus?
31 Confusion when a golfer can't find the club for the green?
36 2000-15 CBS show
37 Two racing Unsers
38 Strike — (do some modeling)
39 Admission of defeat
41 "The way things now stand ..."

- 44 Road named for a head of state?
50 Intent
53 Golf average
54 Mental sharpness
55 Santa — winds
56 One who's bad at playing practical jokes?
62 Richard of "The Jackal"
63 Former AT&T rival
64 Creepy
65 Tax audit org.
66 Hunchback creator Victor
67 Belgian river
68 Favorite crucifix style?
74 "I see!," facetiously
77 Match units
78 Cruise of "Top Gun"
79 Actress Bette
83 No, in Fife
84 DVR choice
85 Evangelizing in remote areas?
89 Fast internet svc.
90 Final words from a bully
92 Tirana's nation: Abbr.
93 Picnic pest

- 94 Subatomic matter that may or may not exist?
101 "Penn & Teller: —" (TV series)
102 Maui "hello"
103 Hunter constellation
107 Three in "minimum"
108 Big tea vessel
110 Aviator who was really courageous?
114 Little squeeze from a fuddy-duddy?
118 Grain variety
119 NASA's Eagle, e.g.
120 Suffix with resin or riot
121 Forehead border you had before you started going bald?
126 — kwon do
127 Coal source
128 Door reply to "Who's there?"
129 Most current
130 Antiquated
131 Fax, e.g.
132 "The battle —!"
133 Provides, as with power

DOWN

- 1 Italian tenor Tito
2 Devise, as a plan
3 Would really rather not
4 Application filename extension
5 Actor Gibson
6 According to
7 Not stale
8 Vienna's nation: Abbr.
9 Two after uno
10 Persists in discussing
11 Thomas — Edison
12 British bye-byes
13 Perp's excuse
14 Revered one
15 Narrow road
16 Groups of trial lawyers
17 Fleeting quality
18 Comic Foxx
24 Mythical bird
25 Bitterly cold
30 Jungle den
32 Recipe qty.
33 Always
34 Assistance
35 Bullring holler
40 Sky light
41 40-Down studier's sci.
42 Eyelid malady

- 43 One of a flight of steps
45 MPG monitor
46 USA's Uncle
47 A Gershwin
48 Be an omen of
49 Feudal vassal
50 Big galoot
51 Outrage
52 Impair
57 Frank Sacks' "— the Unicorn"
58 Plunk lead-in
59 Helpful hints
60 Get it wrong
61 "— Be My Girl" (top 5 tune for the O'Jays)
66 Source of CBD oil
67 "Right on!"
69 Ancient Egyptian god
70 Dwarfs' count
71 Vodka brand, familiarly
72 In support of
73 Govt. health agcy.
74 "— you act now ..." (infomercial segue)
75 Is unrivaled
76 Hardly ever employed
80 By way of
81 Hostel

- 82 Mil. officer
84 Bean curd
85 Touch
86 Traitor
87 Yale alum
88 "The Good Doctor" aier
91 Virgin Mary's mother: Abbr.
95 Actress Lanchester
96 Many #1 songs
97 Calder Cup rink org.
98 Writer Santha Rama —
99 Email giggle
100 Verdi's "— tu"
104 Instead (of)
105 Danish port
106 Big Apple MLB squad
108 Coll. in Philly
109 Made grain-sized
111 Skater Sasha
112 Python in "The Jungle Book"
113 Scrabble 4-pointer
114 Hernando de —
115 Engine stats
116 A Great Lake
117 Roman 402
122 Sydney's state: Abbr.
123 Non- — food
124 Sprinted
125 "Inc." relative

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LEGALS

Canna Get Hashy LLC is applying under 3 AAC 306.500(a)(1) for a new Marijuana Product Manufacturing Facility license, license #34641, doing business as Canna Get Hashy, located at 810 E 6th Ave Unit B, Anchorage, AK, 99501, UNITED STATES.

Interested persons may object to the application by submitting a written statement of reasons for the objection to their local government, the applicant, and the Alcohol & Marijuana Control Office (AMCO) not later than 30 days after the director has determined the application to be complete and has given written notice to the local government. Once an application is determined to be complete, the objection deadline and application information will be posted on AMCO's website at <https://www.commerce.alaska.gov/web/amco>. Objections should be sent to AMCO at marijuana.licensing@alaska.gov or to 550 W 7th Ave, Suite 1600, Anchorage, AK 99501.

Anchorage Press
Publish Dates 11/10/22, 11/17/22, 11/24/22

Denali Fire Black LLC, doing business as Denali Fire located at 6209 Mike St, Suite 2C, Anchorage, AK 99518 is applying under 3 AAC 306.045 for transfer of controlling interest in a Standard Marijuana Cultivation Facility (3 AAC 306.400 (a)(1)), license #14073. The transfer involves a change in ownership within Denali Fire LLC from Maverick Ventures, LLC 30%, Silver Fox Solutions, LLC 30%, and One Denali, LLC 40% to Maverick Ventures, LLC 70%, and Silver Fox Solutions, LLC 30%.

Interested persons may object to the application by submitting a written statement of reasons for the objection to their local government, the applicant, and the Alcohol & Marijuana Control Office (AMCO) not later than 30 days after the director has determined the application to be

complete and has given written notice to the local government. Once an application is determined to be complete, the objection deadline and a copy of the application will be posted on AMCO's website at <https://www.commerce.alaska.gov/web/amco> . Objections should be sent to AMCO at marijuana.licensing@alaska.gov or to 550 W 7th Ave, Suite 1600, Anchorage, AK 99501 and Attorney Jana Weltzin, Esq. At 901 Photo Ave. Second Floor, Anchorage, Alaska 99503 or jana@jdwcounsel.com Anchorage Press
Publish Dates 11/17/22, 11/24/22, 12/01/22

Denali Fire Brown LLC, doing business as Denali Fire Extracts located at 6209 Mike St, Suite 2B, Anchorage, AK 99518 is applying under 3 AAC 306.045 for transfer of controlling interest in a Marijuana Product Manufacturing Facility (3 AAC 306.500 (a)(1)), license #14619. The transfer involves a change in ownership within Denali Fire LLC from Maverick Ventures, LLC 30%, Silver Fox Solutions, LLC 30%, and One Denali, LLC 40% to Maverick Ventures, LLC 70%, and Silver Fox Solutions, LLC 30%. Interested persons may object to the application by submitting a written statement of reasons for the objection to their local government, the applicant, and the Alcohol & Marijuana Control Office (AMCO) not later than 30 days after the director has determined the application to be complete and has given written notice to the local government. Once an application is determined to be complete, the objection deadline and

a copy of the application will be posted on AMCO's website at <https://www.commerce.alaska.gov/web/amco> . Objections should be sent to AMCO at marijuana.licensing@alaska.gov or to 550 W 7th Ave, Suite 1600, Anchorage, AK 99501 and Attorney Jana Weltzin, Esq. At 901 Photo Ave. Second Floor, Anchorage, Alaska 99503 or jana@jdwcounsel.com Anchorage Press
Publish Dates 11/17/22, 11/24/22, 12/01/22

Denali Fire Green LLC, doing business as Alaska Weeds located at 6209 Mike St. Suite 2A, Anchorage, AK 99518 is applying under 3 AAC 306.045 for transfer of controlling interest in a Retail Marijuana Store (3 AAC 306.300), license #14083. The transfer involves a change in ownership within Denali Fire LLC from Maverick Ventures, LLC 30%, Silver Fox Solutions, LLC 30%, and One Denali, LLC 40% to Maverick Ventures, LLC 70%, and Silver Fox Solutions, LLC 30%. Interested persons may object to the application by submitting a written statement of reasons for the objection to their local government, the applicant, and the Alcohol & Marijuana Control Office (AMCO) not later than 30 days after the director has determined the application to be complete and has given written notice to the local government. Once an application is determined to be complete, the objection deadline and a copy of the application will be posted on AMCO's website at [eb/amco . Objections should be sent to AMCO at \[marijuana.licensing@alaska.gov\]\(mailto:marijuana.licensing@alaska.gov\) or to 550 W 7th Ave, Suite 1600, Anchorage, AK 99501 and Attorney Jana Weltzin, Esq. At 901 Photo Ave. Second Floor, Anchorage, Alaska 99503 or at \[jana@jdwcounsel.com\]\(mailto:jana@jdwcounsel.com\) Anchorage Press
Publish Dates 11/17/22, 11/24/22, 12/01/22](https://www.commerce.alaska.gov/w</p></div><div data-bbox=)

“Highwater LLC doing business as McGinleys Alaskan Pub located at 645 G Street Anchorage is applying for a transfer of a beverage dispensary AS 04.11.090 liquor license to Highwater LLC doing business as Blarney Stone Pub. The change in ownership involves the ownership interest transfer from Daniel Sullivan 10%, John Peterson 12%, Paul Nelson 12%, Don Kessler 12%, Matthew Fink 12%, Richard & Andrea Hobbs 12% and Gator Bros LLC 12% to Matthew Fink 44%, Richard Hobbs 44% and Gator Bros LLC 12%. Interested persons should submit written comment to their local governing body, the applicant, and to the Alcoholic Beverage Control Board at 550 West 7th Ave. Suite 1600 Anchorage AK 99501 or alcohol.licensing@alaska.gov .” Anchorage Press
Publish Dates 11/10/22, 11/17/22, 11/24/22

Tutti Pazzi, Inc, dba Chair 5 Restaurant located at 171 Linblad Avenue, Girdwood, Alaska is applying for transfer of a Beverage Dispensary AS 04.11.090 liquor license to Ski Bum Ventures, Inc. dba Chair 5 Restaurant. Under the terms of AS 04.11.360(4)(B), AS 04.11.670, and 3AAC 304.106, the transferor/lessor retains a security interest in the liquor license that is the subject of this conveyance, and may, as a result, be able to obtain a retransfer of the license without satisfaction of other creditors. Interested persons should submit written comment to their local governing body, the applicant, and to the Alcoholic Beverage Control Board at 550 West 7th Ave. Suite 1600 Anchorage AK 99501 or alcohol.licensing@alaska.gov. Anchorage Press
Publish Dates 11/10/22, 11/17/22, 11/24/22

Super Crossword

Answers

S	C	H	E	M	A		F	A	T	H	A		T	A	I	L		L	T	R
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ARIES: Virginia Woolf wrote a passage that I suspect will apply to you in the coming weeks. She said, “There is no denying the wild horse in us. To gallop intemperately; fall on the sand tired out; to feel the earth spin; to have — positively — a rush of friendship for stones and grasses — there is no getting over the fact that this desire seizes us.” Here’s my question for you, Aries: How will you harness your wild horse energy? I’m hoping that the self-possessed human in you will take command of the horse and direct it to serve you and yours with constructive actions. It’s fine to indulge in some intemperate galloping, too. But I’ll be rooting for a lot of temperate and disciplined galloping.

TAURUS: Y”The failure of love might account for most of the suffering in the world,” writes poet Marie Howe. I agree with that statement. Many of us have had painful episodes revolving around people who no longer love us and people whose lack of love for us makes us feel hurt. That’s the bad news, Taurus. The good news is that you now have more power than usual to heal the failures of love you have endured in the past. You also have an expanded capacity to heal others who have suffered from the failures of love. I hope you will be generous in your ministrations!

GEMINI: Many Geminis tell me they are often partly awake as they sleep. In their dreams, they might work overtime trying to solve waking-life problems. Or they may lie in bed in the dark contemplating intricate ideas that fascinate them, or perhaps ruminating on the plot developments unfolding in a book they’ve been reading or a TV show they’ve been bingeing. If you are prone to such behavior, I will ask you to minimize it for a while. In my view, you need to relax your mind extra deeply.

CANCERIAN: Here are my two key messages for you. 1. Remember where you hide important stuff. 2. Remember that you have indeed hidden some important stuff. Got that? Please note that I am not questioning your urge to lock away a secret or two. I am not criticizing you for wanting to store a treasure that you are not yet ready to use or reveal. It’s completely understandable if you want to keep a part of your inner world off-limits to certain people for the time being. But as you engage in any or all of these actions, make sure you don’t lose touch with your valuables. And don’t forget why you are stashing them.

LEO: I know I don’t have to give you lessons in expressing your sensuality. Nor do you need prods and encouragement to do so. As a Leo, you most likely have abundant talent in the epicurean arts. But as you prepare to glide into the lush and lusty heart of the Sensuality Season, it can’t hurt to offer you a pep talk from your fellow Leo bon vivant, James Baldwin. He said: “To be sensual is to respect and rejoice in the force of life, of life itself, and to be present in all that one does, from the effort of loving to the breaking of bread.”

VIRGO: Many Virgos are on a lifelong quest to cultivate a knack described by Sigmund Freud: “In the small matters, trust the mind. In the large ones, the heart.” And I suspect you are now at a pivotal point in your efforts to master that wisdom. Important decisions are looming in regards to both small and large matters. I believe you will do the right things as long as you empower your mind to do what it does best and your heart to do what it does best.

LIBRA: Social media like Facebook and Twitter feed on our outrage. Their algorithms are designed to stir up our disgust and indignation. I confess that I get semi-caught in their trap. I am sometimes seduced by the temptation to feel lots of umbrage and wrath, even though those feelings comprise a small minority of my total emotional range. As an antidote, I proactively seek experiences that rouse my wonder and sublimity and holiness. In the next two weeks, Libra, I invite you to cultivate a focus like mine. It’s high time for a phase of minimal anger and loathing—and maximum reverence and awe.

SCORPIO: Scorpio author Sylvia Plath had a disturbing, melodramatic relationship with romance. In one of her short stories, for example, she has a woman character say, “His love is the twenty-story leap, the rope at the throat, the knife at the heart.” I urge you to avoid contact with people who think and feel like that—as glamorous as they might seem. In my view, your romantic destiny in the coming months can and should be uplifting, exciting in healthy ways, and conducive to your well-being. There’s no need to link yourself with shadowy renegades when there will be plenty of radiant helpers available.

SAGITTARIUS: I like Sagittarian healer and author Caroline Myss because she’s both spiritual and practical, compassionate and fierce. Here’s a passage from her work that I think will be helpful for you in the coming weeks: “Get bored with your past. It’s over! Forgive yourself for what you think you did or didn’t do, and focus on what you will do, starting now.” To ensure you make the most of her counsel, I’ll add a further insight from author Augusten Burroughs: “You cannot be a prisoner of your past against your will—because you can only live in the past inside your mind.”

CAPRICORN: How would you respond if you learned that the \$55 t-shirt you’re wearing was made by a Haitian kid who earned 10 cents for her work? Would you stop wearing the shirt? Donate it to a thrift store? Send money to UNICEF, which works to protect Haitian child laborers? I recommend the latter option. I also suggest you use this as a prompt to engage in leisurely meditations on what you might do to reduce the world’s suffering. It’s an excellent time to stretch your imagination to understand how your personal life is interwoven with the lives of countless others, many of whom you don’t even know. And I hope you will think about how to offer extra healings and blessings not just to your allies, but also to strangers.

AQUARIUS: Aquarian philosopher Alfred North Whitehead wrote, “The silly question is the first intimation of some totally new development.” He also said, “Every really new idea looks crazy at first.” With these thoughts in mind, Aquarius, I will tell you that you are now in the Season of the Silly Question. I invite you to enjoy dreaming up such queries. And as you indulge in that fertile pleasure, include another: Celebrate the Season of Crazy Ideas.

PISCES : We all love to follow stories: the stories we live, the stories that unfold for people we know, and the stories told in movies, TV shows, and books. A disproportionately high percentage of the entertainment industry’s stories are sad or tormented or horrendously painful. They influence us to think such stories are the norm. They tend to darken our view of life. While I would never try to coax you to avoid all those stories, Pisces, I will encourage you to question whether maybe it’s wise to limit how many you absorb. The coming weeks will be an excellent time to explore this possibility. Be willing to say, “These sad, tormented, painful stories are not ones I want to invite into my imagination.”



DAN SAVAGE’S SAVAGE LOVE

This is a preview of this week’s Savage Love. The full version is now exclusively available on Dan’s website savage.love.

I’ve been in a committed relationship for ten years—committed because my boyfriend wants it that way. I’d be fine with an open relationship and have asked about it. He’s made it quite clear that he thinks it’s “wrong.” I’m almost never at his apartment. He doesn’t invite me, and my place is a lot more comfortable anyway. His place never looks “lived in.” Everything must be tidy and “just so.” Bed made, bathroom spotless, no socks on the floor. Generally, we spend weekends together, and that’s it. He also refuses to bottom for me or even let me finger him, but he likes it when I come on his ass. In general, he hasn’t been very horny for me the last few years. Anyway, due to a combination of factors (COVID, construction, etc.), I’ve been working at his apartment for a few days. In the coat closet, where he keeps all his supplies, there’s a big bottle of Wet lube and an economy-sized box of Fleet enemas. What’s a guy to think?

-Frustrated in Brooklyn

First, a minor quibble. You use the word “committed” to mean “sexually exclusive,” FIB, when you should know—as a reader of my column—that not all committed relationships are sexually exclusive and vice-versa. Two people can be married or partnered and committed to each other for the long haul while still fucking other people; and two people can decide to stop fucking other people because they don’t wanna use condoms (or they wanna limit their risk of contracting COVID) without committing to each other for the rest of the year, much less the long haul.

As for what you found when you weren’t snooping around your boyfriend’s apartment...

While it’s not always the ones who think open relationships are “wrong” who cheat, FIB, it’s so often the case—it’s so often the ones who insist open relationships are wrong—that it’s something of a cliché. So, it’s entirely possible your boyfriend has been cleaning out for other men. But why? Why would your boyfriend cheat if he knew you would be fine with an open relationship? Well, some people think cheating is wrong (and it is) and the least they can do if they’re gonna cheat (and they are) is have the decency to feel bad about it (or pretend to). Other people are selfish assholes who wanna fuck around on their partners but don’t want their partners fucking around on them.

Of course, we don’t know for sure whether your boyfriend has been cheating on you. Lube by itself isn’t proof—guys use lube to jack off—and that box of Fleet enemas could’ve been sitting in his closet for a decade or more. There’s only one way to get to the bottom of this mystery: ask your boyfriend what’s up. He might have a good explanation—or he might be able to pull a vaguely plausible one out of his squeaky-clean ass—and you’ll have to make your best guess as to whether he’s telling you the truth.

But if you want to stay with him, FIB, you might wanna lead with that. You can regard what you found when you were looking for supplies—not snooping, of course, never snooping—as an unforgivable betrayal, FIB, or you can regard it as an opportunity to renegotiate the terms of your relationship.



My wife and I have been together for eight years, married for four. Before we dated, I was honest with her about the fact that I could not offer long-term sexual monogamy in a relationship. She told me she understood and would be into participating in that with me. We stayed monogamous for a few years before attempting to introduce non-monogamous adventures into our life. Although we went to swingers’ parties and used the popular websites, no potential pairings ever seemed to click for her, either MMF or MWMW. We decided to get married despite never having had an actual encounter with anyone outside our relationship. We have always enjoyed a very satisfying and frequent sex life, but she is now ambivalent about the idea of swinging. She’s told me that if she had to rank her interest from 1-10 it would fall somewhere between 0 and 1. She has said she is willing to do it for me and that should be all I need. She puts no effort into finding potential partners or play opportunities. She also does not support the idea of me doing anything solo. Dan, I wanted a partner who would do this with me enthusiastically. I don’t want to drag anyone into sexual activity they aren’t really interested in. I tried to do this right from the beginning, but now every direction looks dangerous. Is there a way forward?

- Happily Married, Unhappily Monogamous

If I had a time machine, HMUM, I would crash your bachelor party and urge you to postpone the wedding until after you’d had a few successful threesomes/foursomes with your then-fiancée, now-wife. Because if swinging was really that important to you, before the wedding was the right time to make sure your wife was into it, not years later. Maybe your wife was into the idea before the service and isn’t into it now (vows seem to have that effect on some people), or maybe she was just telling you what you wanted to hear. Either way, she’ll never be the true “partner in crime” you wanted—meaning, even if she’s willing to go there, she’s not going to put any effort into making it happen. That’s on you. But if she’s willing to give it a try, why not set something up? If she agrees to it, she might wind up liking it more than she thinks. (That happens.) If she doesn’t agree to it, then you face a choice: let these fantasies go, let monogamy go, or let her go.



George Argus rests in a rescue sled after being injured in a climbing accident on Denali in spring 1954. (Photo courtesy of John DeLapp.)

A man of the mountain, and its willows

BY NED ROZELL

When you are a young boy growing up in Brooklyn in the 1930s, sniffing warm pastries your father has placed in the window of his bakery, it is impossible to say what your legacy will be. There is a good chance you will become a baker.

But if you have a taste for the unknown, you might be attracted to the faraway territory of Alaska. There, during a long life, you might leave behind a few stories.

About 75 years ago, George Argus hitched a ride from New York City to Alaska, where he found a job in Anchorage working for the Alaska Railroad. From then until to his death on Oct. 21, 2022 at age 93, George Argus whittled a few marks into the framework of Alaska.

One notch firmly cut into Alaska mountaineering lore was the week Argus spent as “the most isolated human being in North America” in a tent high on Denali. There, he was immobile on his back with a dislocated hip, awaiting rescue from his friends.

Another mark left was the scientific curiosity that led him to become an expert on one of Alaska’s most important plants — especially for moose, caribou, hares and lynx — the willow.

Argus was not born in Alaska and he did not die in Alaska. He became a citizen of Canada in the 1970s and lived most of his life in Ontario. But he experienced Alaska during the prime of his life.

The mountaineering tale happened in 1954. Argus, who had held a few jobs in Fairbanks and on the Juneau Ice Field, was drafted into the Army. He was able to choose his duty station after a while. He chose Delta Junction. He became a climbing instructor there at the Army Arctic Training Center near Black Rapids Glacier.

Elton Thayer, a 27-year-old ranger at Denali National Park, asked Argus to be part of a four-man team that would attempt to climb North America’s highest peak via a route that had not been tried before. Argus said yes.

That April, Les Viereck (24), Argus (25), Morton Wood (30) and Thayer began their ascent of Denali by stepping into the willows off an Alaska Railroad car at Curry. During the next few weeks, they made it up to the roof of North America with much difficulty via the South Buttress. And, as sometimes happens, their big problem came on the way down.

The four men were on top of a steep ridge of snow and ice, pondering how to descend.

In a 2011 interview with Karen Brewster, Argus remembered seeing Thayer’s crampon had slipped off, to the side of his mukluk. A second later he saw Thayer step, slip, then fall.

The remaining three climbers, all attached to Thayer by a rope, dropped to the snow, falling to the tips of their ice axes as the rope whistled by.

Thayer’s momentum yanked them all off the slope. Argus remembered cartwheeling down the wall until his head hit ice, knocking him unconscious.

When the terrain leveled after their 800-foot fall, Thayer was dead. Argus had a dislocated hip and damaged kneecap. Viereck was hurt but functional. Wood was miraculously unscathed.

After tending to Thayer and realizing they could not help him, Wood found some of their gear and pitched their three-man tent. He and Viereck dragged Argus inside.

They made Argus as comfortable as possible in the tent, setting him up with a stove to melt water and a week’s worth of food. Sensing that no one would come to rescue him, Wood and Viereck left Argus without saying goodbye, perhaps because they couldn’t bear the finality.

“All of a sudden, it became quiet,” Argus remembered.

His friends made the arduous trip to civilization and got help.

Finally, young men Argus knew from the mountaineering club at the university in Fairbanks reached the tent high on the mountain. It had been seven days since Argus had seen anyone.

“I offered to put on tea for them,” said Argus. He later said that his trust in his friends prevented him from being scared during the ordeal.

The rescue team sledged Argus out. In time, he recovered from his injuries. A feature on the mountain was named Thayer Basin for Elton Thayer.

Argus executed no more harrowing mountaineering trips. He went on to become a botanist fascinated with the minutia of willow shrubs and trees.

He had collected willows from nunataks (mountaintops that poke through the ice) on the Juneau Ice Field before his Denali trip. He later collected and studied the plants from Ketchikan to Barrow, squinting at details of the far-north plant, the leaves and buds of which sustain moose in summer and winter.

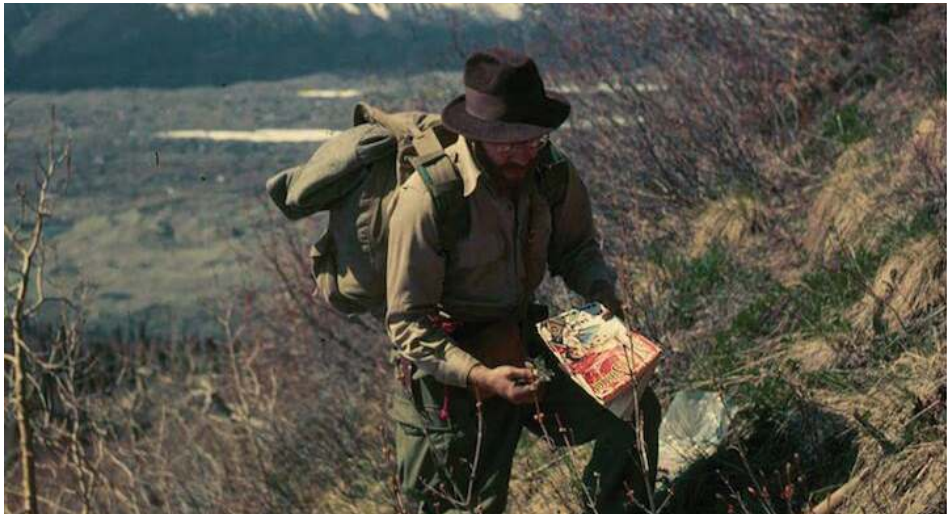
Argus was fascinated with how the hardy shoots of willow came in so many varieties in Alaska (about 40) and how many of those species could interbreed and hybridize, making identification even more of a challenge.

His first publication was the Willows of Wyoming in 1957, which is where he had done graduate work. In 1961, he moved to Canada. There, at the University of Saskatchewan, he studied the willows of Alaska and the Yukon territory.

He executed fieldwork on willows all over North America and central Siberia, often taking along another part of his legacy — his wife Mary and their five children.

He retired from his final professional position at the Canadian Museum of Nature in Ottawa in 1995. After that, he came back to lead willow-related field trips in Anchorage, Fairbanks and other parts of Alaska. Sometimes, when the white molar of Denali was visible on the horizon, he would lift his gaze from the bushes and stare at the mountain. He was the last survivor of that 1954 climb.

Since the late 1970s, the University of Alaska Fairbanks’ Geophysical Institute has provided this column free in cooperation with the UAF research community. Ned Rozell ned.rozell@alaska.edu is a science writer for the Geophysical Institute.



George Argus collects samples of willow shrubs on a slope near the town of McCarthy, Alaska in 1955. (Photo by Neil Davis.)

Alaska Supreme Court declines definitive decision on law intended to protect college scholarship fund

BY JAMES BROOKS
ALASKA BEACON

The Alaska Supreme Court has deferred a decision on the effectiveness of a new law intended to protect the state fund that pays for high school scholarships and Alaska’s equivalent of medical school.

In a Nov. 4 court order, the state’s high court deleted part of a footnote contained within a September court decision. Before the deletion, the footnote unequivocally declared that the new law would protect the Higher Education Investment Fund from being automatically drained by a clause of the Alaska Constitution.

That happened in 2021 after the Alaska Legislature failed to approve an annual procedural vote that prevents the clause from taking effect.

Several University of Alaska students sued afterward, saying the Dunleavy administration improperly listed the fund as subject to the constitutional clause.

The high court ruled in favor of the Dunleavy administration, issuing a brief decision this spring. Soon afterward, Alaska legislators revised the law that created the fund, then restocked it with more than \$394 million in oil revenue.

In September, the court released a longer explanation of its decision. Within that decision was a footnote declaring that the new law would protect the fund from being drained.

Attorneys representing the Dunleavy administration objected, saying that the sides in the original lawsuit didn’t discuss the new law, only what was in place beforehand.

They requested a rehearing, which the court granted in part on Nov. 4 with the deletion.

Former Alaska Attorney General Jahna Lindemuth represented the students who brought the original lawsuit.

She noted that the high court deleted less of the footnote than requested by the state, and she believes that precedent set by the students’ lawsuit and another prior case will



A statue of Charles Bunnell, the first president of the Alaska Agricultural College and School of Mines, as the University of Alaska Fairbanks was once known, is seen on Sept. 18, 2022, on the UAF campus. (Photo by Yereth Rosen/Alaska Beacon)

provide a defense for the new law if someone challenges it in the future.

But as far as a definitive ruling on the new law, “the court avoided the issue altogether,” she said.

Sucking it up

ASK OSKAR
BY OSKAR SAVILLE

Dear Oskar,
Every year, I spend the holidays with my family, which stresses me out. They make me feel bad about my life choices, and I can’t stand their politics. It ends up being so stressful. I know I would disappoint everyone if I didn’t celebrate with them—especially since we haven’t had a normal celebration in two years. I always just suck it up and go. How can I not? They’re my family, and isn’t that what the holidays are about? Can you help me feel better about making other plans?
- Sucking It Up

Dear Sucking It Up,
Wow, so many obligations and expectations—that is a recipe for disaster! No wonder you’re having a terrible time trying to do what’s right for you.

I am going to give you permission right now NOT to go! Yes, you heard me; you are free and absolved of any obligation that you think you MUST keep—AND you get to still be part of your family! How can that be? Because by not going, you get to begin the journey of creating the kind of family it sounds like YOU want: a loving one.

How? Well, first, by detaching with love. Yes, detaching from your family is an act of love, not war. But to do this lovingly, I suggest you sit quietly with this in your heart for a day or two until you know it

really is coming from a loving place. Now, from that unconditional loving place, tell your family that as much as you love them, you have decided that you want to do something different this year. For example, suppose there is some kind of tradition or food that your family does that you adore or makes you feel good. In that case, you can let them know that you will be bringing that with you when you partake in your own holiday plans, basically as a symbolic alternative to you all being together. This is not meant to soothe them but rather to allow the things you love about your family to come with you.

Now, the uncomfortable thing you will have to deal with is letting them have their opinions about what you are doing—but that sounds like something you’ve already dealt with over the years. What it will help to realize is that other people’s opinions about you are none of your business. YOUR opinion of your life is what counts. By doing this, not only are you loving yourself, but you are giving your family permission to do what is right for each of them (even though they might not see it that way). Try to remember that you are not saying “no” to them but saying “yes” to you.

The problems created because you and your family have different opinions about politics and life choices actually do not come from the different views, but from the idea that we all need to believe the same thing. Different views can actually help us, by being able to see something we hadn’t thought of.

Let’s look at this in a different way: Suppose that on holidays, you grew up eating coleslaw. One day, you fall in love with someone whose idea of coleslaw looks and tastes like nothing like the one you know. This could be a cause for a “right and wrong” moment,” but if you look at it with a more inclusive perspective, it’s an opportunity to bring new ideas

to the table—and double the coleslaw! Some people might fixate on the coleslaw differences and pass judgment, but it’s just another way to live that is right FOR YOU.

So as you sit with these feelings and this choice before you, try to remember that the meaning of family and holiday is about love, hope, and miracles. Love has the power to change everything (although not always the way we think it should be), and miracles are always happening. Things take time to change, so be gentle on yourself. I will be rooting for you!

CANNAGUIDE

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Voted Best of Weed Maps



10 weed faux pas to avoid in a social setting

BY RAE LLAND
FOR LEAFLY

As with any culture, weed culture has its customs, too. Long-time weed lovers learn a lot of these customs from experience, trial and error, or from good friends. But here at Leafly, we wanted to ensure cannabis' newcomers were also prepared to sesh with the best of them.

While a huge part of being a stoner is what comes naturally, there are still a few things you want to avoid in a social setting. In other words, you don't want to commit a weed faux pas.

Use our list of weed faux pas to prevent yourself from violating stoner code. By avoiding these missteps, you've got a great chance at getting invited back the next time "the group" gathers to spark something up.

1. Bogarting
Puff, puff, pass are words we live by for a reason. Bogarting is one of the most common faux pas in a cannabis social setting and can happen unintentionally if you get too stoned and zone out.

Try to stay mindful, and take one or two hits before passing to the next person so everyone gets their chance. You can always return to what you were saying after completing the handoff.

2. Torching the bowl
Few things elicit more side-eye from a weed lover than torching the bowl. The idea of scorching beautiful greens to smithereens is enough to make a terpene lover scream.

When you're handed a freshly packed pipe, make sure you use the lighter gently along the side of the bowl, so you're not obliterating all the green or preventing the next few people in line from taking a flavorful hit.

3. Refusing to match
It's fine to show up occasionally with no bud to spare or share among good friends. But if you're doing it every single time, you're going to come off as a mooch. Offer to match your friends (contribute weed) whenever possible. After all, you're not just sharing smoke, but also an experience.

If you don't have any weed to share, be open to compensating someone for your experience with cash, snacks, or digital payment.

4. Seshing while sick
This has been a faux pas long before the age of COVID, but even more so now. No one wants to take a bowl that's just been on the lips of someone coughing and sneezing up a storm.

You should probably just stay home, but if you have to be out, at least bring your own personal joint or dug out. Avoid the rotation until you feel better.

You might also consider switching to edibles or cannabis beverages so you can give your lungs a rest.

5. Never sharing the first hit
Sharing is caring in weed culture, and everybody (unless you are the mooch mentioned in #3) deserves a fresh taste of flower every once in a while. Let someone else spark up the joint or start the rotation every once in awhile.

It's a good feeling to watch your friend's eyes light up when they realize you gave them the gift of untouched greens, and it's an easy way to say, "I like smoking with you," without having to utter a word.

6. Failure to mind the cherry
From canoed joints to ashing before you pass, the cherry is your responsibility once it is in your hands.

Keep an eye on how your joint, blunt, or bowl is burning, and if you see things going awry, speak up or take action. You always want to pass along something usable to the next person.

7. Passing a beat bowl
Speaking of passing along usable greens, never pass a beat bowl. Ash a cashed bowl and help the next person enjoy a fresh one by making sure it gets repacked.

8. Playing favorites
If you're in a group setting, don't go out of your way to always pass the bowl to one specific person. Cutting the line and messing up the rotation to pass to your friend is not a good look.

The general rule is to pass to your left, so stick to that if you're unsure who is up next.

9. Pocketing the lighter
Every group has one of them – the lighter thief. Make sure it's not you, and always return a lighter to its owner when the sesh is over.

It may seem like a minor thing, but it can get really old, really fast when you constantly have to buy new lighters because they tend to grow legs and walk out your door. Besides, you're not even a Taurus; give the zodiac Bic back!

10. Oversmoking your welcome
Close-knit friend groups often have a "make yourself at home" policy with their crew, but always remember to show thanks for your host's hospitality and access to their weed.

Never smoke their last nug without permission, and always tell them if you're rolling up with something out of their stash.

If you're staying with a friend for several days, offer to put some money towards the weed budget or their next re-up. Don't forget to clean up your trash and ash on the way out!



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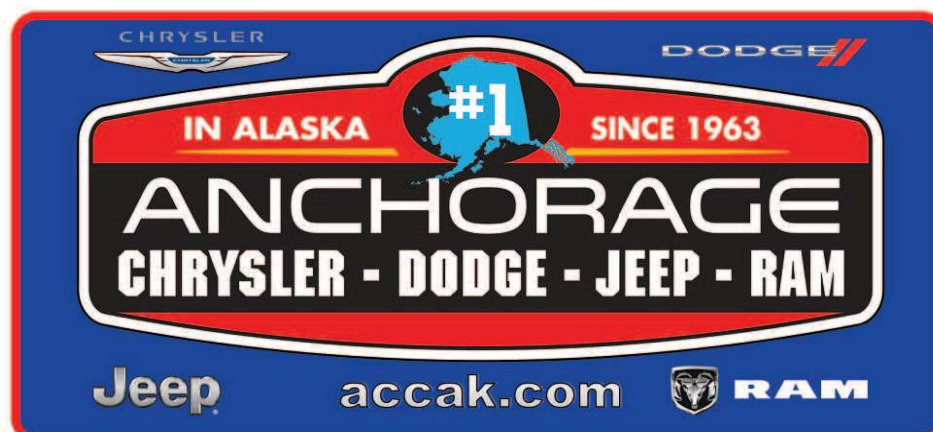


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