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Echo, Summer/Fall 2011

Columbia College Chicago

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SUMMER/FALL 2011
ECHOMAGONLINE.COM

ECHO MAGAZINE

Degrees of Difficulty

- + *Undocumented and undeterred*
- + *School books and diaper bags*

Game On!

Inside Magic: The Gathering

Mouthwatering Movies

A feature and a feast

Metalmorphosis

A heavy metal genealogy

SUMMER/FALL 2011

ON THE COVER:

Still Dreaming, Page 30

Photo: Matthew Avignone



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INSIGHTS 11

12 Strange Attractions *Becca James*

A guide to Chicago's classic and quirky sites

**13 Green and Growing** *Kendra Callari*

Garfield Park offers attractions old and new

**14 Batter Up!** *Spencer Roush*

Beer bread recipes featuring local brews and unbeatable flavors

**15 Alcohol Optional** *Mallory Szczepanski*

These Chicago beer gardens welcome non-drinkers

16 Freak Show *Kelsey Herron*

Come one, come all to view the excessively tall...bikes, that is

18 Burn, Baby, Burn *Lauren Brostowitz*

Chicago holds a torch for Burning Man culture

19 The Bands Plays On *Josh Krol*

Where to go to keep the summer music festival spirit alive



► **CHI TOWN SOUND PG. 12**

Find our favorite Chicago songs throughout Insights

20 Exit Sandman *Spencer Roush*

What happens when you sacrifice sleep to gain extra time?

**21 Analog Apps** *Josh Krol*

No-tech versions of popular applications

21 Spiritual Style *Heather Youkhana*

Three accessories that ward off evil spirits

22 Around the World in Six Dances *Mallory Szczepanski*

Explore moves from nearly every continent without leaving Chicago

**23 Uncommon Sense** *Heather Youkhana*

Sensory superheroes reveal their weaknesses

24 Finding Inspiration *Kendra Callari*

Helping the homeless proves doubly rewarding

25 An Edible Education *Kristen Kuchar*

The Dining Room at Kendall College offers hands-on experience for aspiring chefs



FEATURES 29

30 Still Dreaming

Luis Arriaga

Undocumented students seek a path to citizenship

34 Balancing Acts

Spencer Roush

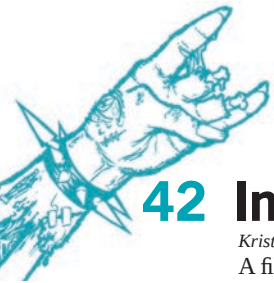
Students with young children learn focus, patience and discipline

37 Passing Through

Dan Bradica

Still urban spaces





42 IncrEdible Films

Kristen Kuchar
A film festival for a city of big appetites

45 Metalmorphosis

Kelsey Herron
Making sense of the many genres of metal music



48 Making Magic

David Orlikoff
Why is this competitive strategy game so compelling?

52 Talent Show

Christopher Lea & Kendra Callari
We searched the city for first-rate fashion and found it from a group of local designers



OUTLOOKS 61

62 Fuzzy Future *Emily Hoban*
A quirky hobby grew into a serious business

63 All Hyped Up *Regina Grant*
Lookbook.nu confers celebrity on the young and fashionable

65 Men, Women & Walls *Christopher Lea*
Here's what you and your home will be wearing this summer and fall



66 Never Been Kissed *Kit Sesterhenn*
I'm 24 years old and I've only had a peck on the cheek

68 Comics Unmasked *Emily Hoban*
A guide to cultivating your inner geek

69 Art With Heart *Regina Grant*
Chicago nonprofits get creative in cash-strapped times

70 The Plastics Problem
Lauren Brostowitz & Josh Krol
A conversation with Vincent Cobb, founder of reuseit.com

72 Copyrights and Wrongs *Kelsey Herron*
Avoid trouble by knowing the laws covering creative work

73 Chicago Cuts Culture *Josh Krol*
The demise of festivals, fireworks and films may be good for the budget, but it's bad for the city

80 The Last Word *Becca James*
We asked a few Chicago notables what keeps their hearts beating for the city

These icons can guide you to stories on specific topics.

- ENVIRONMENT
- ACTIVISM
- ART
- CHICAGO
- CULTURE
- ENTERTAINMENT
- EVENTS
- FASHION
- FOOD
- MUSIC
- STUDENTS

HONOR SYSTEM PG.62

Find our favorite Chicago street names throughout Outlooks



LETTER FROM THE EDITOR

HOLLYWOOD IS HYPE, NEW YORK IS TALK, CHICAGO IS WORK.

I've heard this sentiment numerous times during my three years in the city, and this semester *Echo Magazine's* staff embodied it. We set out to reach every reader in our eclectic audience, and used Chicago to weave a common thread through our content. The result of our hard work is an open love letter to the city.

We feature everything from undocumented students to emerging designers, obsessive strategy game players to trick bike builders, art therapists to dance instructors—all of whom are working to attain their dreams through diligence and determination.

With articles about arts and activism, food and fashion, music and musings, we offer content for newcomers and natives alike, complete with a Chicago-centric playlist to serenade your amorous affair with the city by the lake.

And as your relationship with Chicago evolves, another has expired. For the first time in more than 20 years, we have a new mayor, but the city's political landscape isn't the only thing changing. *Echo Magazine* has changed, too.

Our redesign reflects Columbia College Chicago as an arts and media college, with a focus on implementing design to showcase text, illustrations and photographs as the inspired works they are. Divided into three sections—Insights, Features and Outlooks—the magazine presents a diverse and thoughtful selection of work, while our new website provides behind-the-scenes stories and online extras related to this issue.

Echo Magazine embraces Chicago; it is the third largest city in America, but it's number one in our hearts. So read our love letters to the city online, and if the mood strikes, write your own and send it in. Here's to earning your stamp of approval.

Becca James

MANAGING EDITOR



PHOTO: SAM GOLD

(Top:) Emily Hoban, Kendra Callari, Heather Youkhana, Christopher Lea; (Center:) Kristen Kuchar, Regina Grant, Becca James, Luis Arriaga, David Orlikoff; (Bottom:) Mallory Szczepanski, Lauren Brostowitz, Kit Sesterhenn, Kelsey Herron, Spencer Roush; (Not Pictured:) Josh Krol

IN



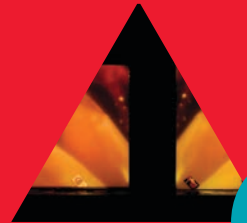
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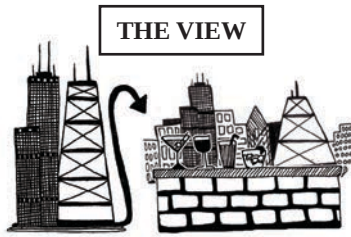
STRANGE ATTRACTIONS

A GUIDE TO CHICAGO'S CLASSIC AND QUIRKY SITES

Tourist sites, such as the Willis Tower, exist for a reason: they live up to the hype. But don't miss out on lesser-known and equally impressive attractions. Use this chart to guide your Chicago experience, whether you're a newcomer or a native.

MUST SEE...

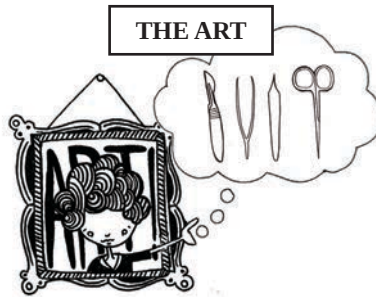
the extensive view of Chicago from the famous Willis Tower (233 S. Wacker Dr.) or the John Hancock Observatory (875 N. Michigan Ave.).



DON'T MISS...

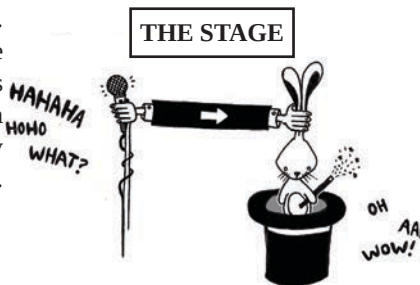
ROOF (201 N. State St.), perched atop the Wit Hotel, offering a sleek and patron-stuffed atmosphere. Take in the immediate view, or use the telescope to see even more of Chicago.

the Art Institute of Chicago's (111 S. Michigan Ave.) classic art, such as Grant Wood's *American Gothic* and contemporary art in the expansive Modern Wing.



the chilling and charming exhibits at the quirky International Museum of Surgical Science (1524 N. Lake Shore Dr.). Offering its own classics, the museum has both fine art and medical artifacts.

the unexpected unfold at The Second City (1616 N. Wells St.), where comedy icons such as John Candy and Tina Fey have graced the stage.



the unequivocally entertaining at Magic Chicago (1020 W. Bryn Mawr Ave.), the city's premiere showcase for magic, mystery and wonder, which offers a variety of magic and performers.

blues straight from the heart, delivered with powerful storytelling at Kingston Mines (2548 N. Halsted St.) or B.L.U.E.S. (2519 N. Halsted St.).



more heartfelt storytelling heavy on guitars at The Fireside Bowl (2648 W. Fullerton Ave.), an off-beat bowling alley with historical ties to the punk music.

pop culture-inspired hot dogs at Hot Doug's (3324 N. California Ave.), such as The Elvis and gourmet franks at Franks 'N' Dawgs (1863 N. Clybourn Ave.), such as the Truffles Mac 'n' Cheese Dog.



gyros, a Greek import and the hot dog's exotic cousin. Take advantage of the best in the city at Central Gyros (3127 N. Central Ave.).



Insights

GREEN AND GROWING

GARFIELD PARK OFFERS ATTRACTIONS OLD AND NEW

Located on the Green Line, this West Side neighborhood, once known as Central Park, was renamed for President James Garfield after his assassination in 1881. Full of rich history and culture, Garfield Park is a place of contrasts, with boarded-up homes and broken windows juxtaposed by abundant greenery and one of the largest conservatories in the nation.

1 Visit the Garfield Park Conservatory. This indoor garden is lush year-round. Soak up the humidity in the Fern Room, where you will feel like you are trekking through a tropical rainforest. Discover a variety of tropical plants and enjoy the crisp, fresh air in the Palm House. Be sure to look for the rare double coconut palm, which produces the largest seed in the plant kingdom, before checking out the other display houses. 300 N. Central Park Ave. // 312.746.5100 // Free // www.garfieldconservatory.com

2 Grab some greasy grub at Jimmy's Red Hots. This family-owned hot dog stand has been at the corner of Grand Avenue and Pulaski Road for more than 50 years. You can get your traditional Chicago hot dog smothered with fresh condiments and crispy fries. But never ask for ketchup; it's considered an insult. The complete menu—all five food items—is on Jimmy's website. 4000 W. Grand Ave. // 773.384.9531 // hot dog + soda \$4 // www.jimmysredhots.com

3 Take a self-guided tour through the Chicago Center for Green Technology. With solar panels on the roof and double-paned insulated glass windows, this is the first rehabbed community building in the nation to obtain LEED Platinum, the highest environmental ranking. Visit the Green Tech Resource Center for books and resources on eco-friendly building, design and construction.

445 N. Sacramento Blvd. // 312.746.9642 // Free // www.cityofchicago.org/Environment/GreenTech



Busts of musicians above boxes of records at Out of the Past Records in Garfield Park.

4 Pick up classic soul vinyl at Out of the Past Records. Classic photos of musicians dangle from the ceiling of this vintage record store, and thousands of LPs are piled in a chaotic yet organized manner. You can also find turntables, cassettes and CDs here, but don't come looking for country or rock. Out of the Past specializes in R&B, soul, blues, jazz and old school rap. 4407 W. Madison St. // 773.626.3878 // \$7-\$9 // www.outofthepastrecords.com

5 Catch a Crappie in Garfield's Park East Lagoon. You don't need a fishing license to take part in the free summer fishing program offered by the Illinois Department of Natural Resources. In the fall, you can borrow a line and tackle from select local libraries and park district facilities. Washington Boulevard & Central Park Avenue // Free // www.ifishillinois.org

Soul, Jazz and Blues cassettes stacked on shelves at Out of the Past Records.



► **MY KIND OF TOWN** – Frank Sinatra, 1966
And each time I leave, Chicago is tuggin' my sleeve.



Insights



BATTER UP!

BEER BREAD RECIPES FEATURING LOCAL BREWS FOR UNBEATABLE FLAVORS

Beer bread ingredients:

- 3 cups flour
- 1/2 cup sugar
- 12 ounce bottle of beer
- 1 tbsp baking powder
- 1 tsp salt
- 1/4 cup melted butter or margarine

Directions:

Preheat the oven to 375 degrees. Combine the flour, sugar, baking powder, salt and beer in a large bowl and mix with a wooden spoon. Then mix with your hands until the ingredients are well blended. The mixture should be sticky. Place the dough in a lightly greased, 9-by-5-inch pan, ensuring it reaches each corner. Bake for 45 minutes, brush with melted butter and bake five more minutes before removing from the oven and placing on a wire rack to cool.



Insights

Daisy Cutter

Half Acre Brewing Company, 4257 N. Lincoln Ave.

Half Acre's award-winning pale ale has a sweet beginning and finishes with a bitter shock, which makes a sweet, savory beer bread. Add 1/4 cup of warm honey and 1 teaspoon of brown sugar to sweeten the bread further. Once it's baked, add melted butter on top and a tablespoon of warm honey to finish.

Flywheel

Metropolitan Brewing, 5121 N. Ravenswood Ave.

This popular grassy lager will add some hops to your beer bread. A brew this highly seasoned may eliminate the desire to experiment with additional ingredients. However, if you decide to be adventurous, try mixing in 1/2 cup of sharp cheddar cheese. Sprinkle a light layer of cheese on top during the last five minutes of baking, and add butter to taste.



312

Goose Island Beer Co., 1800 N. Clybourn Ave. (original location)

This spicy wheat beer with Cascade hops pairs well with roast beef. Experiment by adding 3/4 cup of shredded sharp cheddar cheese and 2 tablespoons of chopped, fresh chives while mixing the bread.

14

ALCOHOL OPTIONAL

THESE CHICAGO
BEER GARDENS
WELCOME NON-DRINKERS



Beer gardens are a summer pleasure in Chicago. Descendants of the German *Biergarten*, they allow patrons to sit in the fresh air while savoring a drink. But you don't have to be 21 to enjoy a beverage in these open-air venues. The following all-ages beer gardens offer non-alcoholic options along with food, games and other forms of entertainment.

The Green at Grant Park

This relaxed garden offers spectacular views of the Chicago skyline, Buckingham Fountain and Monroe Harbor, with American food along an 18-hole putting course.

352 E. Monroe St. // 312.540.9013 // www.thegreenonline.com

Salseria Grill and Cantina

Located in Chicago's historic Willis Tower, this festive beer garden offers fresh-squeezed lemonade for under-age drinkers along with a full menu of Mexican food. Salseria also offers a complimentary homemade salsa bar with different salsas featured weekly. This is a great place to hear local live music or watch a game on the numerous flat-screen TVs.

233 S. Wacker Dr. // 312.756.1770 // www.salseria.com

Mickey's Bar and Patio

One of Chicago's biggest beer gardens, Mickey's offers an upscale bar food menu and trivia games on Thursday nights. The patio is heated, and 20 plasma TVs with surround-sound keep the atmosphere lively.

2450 N. Clark St. // 773.435.0007 // www.mickeyschicago.com

Gannon's Pub

Founded by a beer distributor and now run by his grandchildren, this home-style beer garden offers live entertainment, a jukebox and darts. Articles along the back wall of the pub explain the beer garden's history dating back to the 1950s.

4264 N. Lincoln Ave. // 773.281.1007 // www.gannonspub.com

Jury's Restaurant

This highly reviewed, casual beer garden serves burgers that will melt in your mouth and daily food specials. Magician Bob Schulien performs Wednesday through Saturday evenings.

4337 N. Lincoln Ave. // 773.935.2255 // www.jurysrestaurant.com

Duke of Perth

With cozy comfort food and two-for-one entree Mondays, Duke of Perth offers traditional Scottish dishes such as Tattie skins and Shepherd's Pie, as well as all-you-can-eat fish and chips on Wednesdays and Fridays.

2913 N. Clark St. // 773.477.1741 // www.dukeofperth.com

Cooper's

Half-price burger Tuesdays and half-price pizza Thursdays makes this a great place to curl up on a couch and watch the game. This heated beer garden is open year-round.

1232 W. Belmont Ave. // 773.929.2667 // www.cooperschicago.com

FREAK SHOW

COME ONE, COME ALL TO VIEW THE EXCESSIVELY TALL ... BIKES, THAT IS

Bike building has become a modern art form in Chicago. Simple two- and three-wheelers have evolved into small-talls, trip-talls and choppers – found bike frames welded atop one another to create Frankenstein bikes of limitless proportions. And if there is one group of Chicagoans who knows how to scavenge the city’s richest back alleys and hidden havens for abandoned metal scraps and frames, it’s the Rat Patrol, a local bike club that has been active for over a decade. Pictured below are some of the most iconic creations to emerge from the group and its cohorts.



▲ Yly Coyote riding “Bikeasaurus” behind the Barberchop, one of the garages and workspaces that house freak bikes and Rat Patrol constructions.

“This tall bike has gone through three different names and multiple repairs since it was created,” Coyote says. “I’m pretty sure this bike will never die.”



◀ Yly Coyote standing with Scally Mike’s chopper bike, which has a motorcycle fork and resembles a chopper motorcycle.



Insights

Dan’s tall bike at the final check point of the Moshtricity scavenger hunt. ▶

“One thing about bike club is that there’s always an overabundance of children’s bikes in the bike pile that no one wants to do anything with,” Dan says. “Everyone wants old steel roadbikes to turn into tall bikes or cruiser bikes to turn into choppers. I was pretty happy with that tall bike because I got rid of three kids 20-inch bikes in one go.”



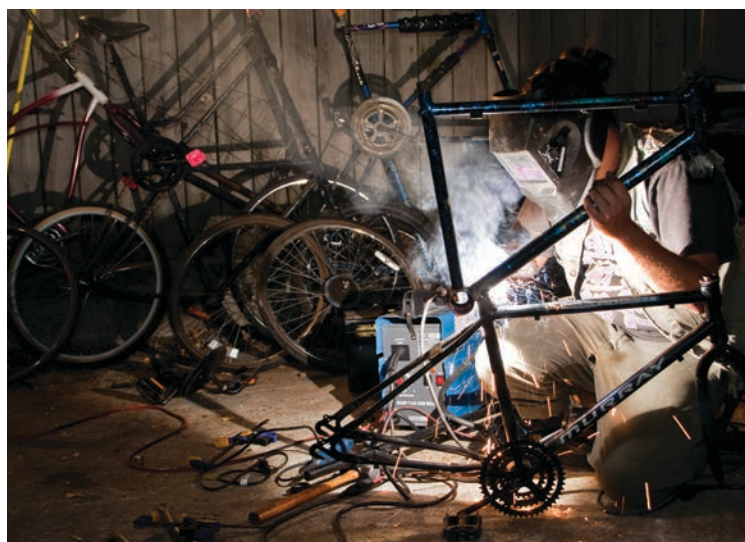


▲ Rat Patrol member Staceeee with her freak bike, Sally, which is equipped with a full head of hair.



Insights

Mitch, a friend of the Rat Patrol and member of the Mosh and Brew Cycle Crew in Cincinnati, Ohio, welding a tall bike during a bike-building race. ▶



A pack of freak bikers congregates during St. Rattrick's Day in 2006, a large-scale group bike ride held annually on March 17.

◀ "I don't know if 'love' is necessarily the way to describe freak bikes; they are really stupid bikes," says Alexis Ellers, photographer and Rat Patrol member. "Then again, maybe it is love. You'd have to love a shitty bike that breaks down all the time and is terribly inefficient or you wouldn't ride it."

▶ SWEET HOME CHICAGO – Robert Johnson, 1937

I'm goin' to Chicago, two thousand miles away. Boy won't you tell me that you'll be my friend someday.

BURN, BABY, BURN

CHICAGO HOLDS A TORCH FOR BURNING MAN CULTURE

At the end of the summer, Black Rock City, Nev. blooms in a wave of inventiveness and commotion, as nearly 50,000 people from around the world flood the ancient desert lakebeds for the annual Burning Man event. For one week, the desert comes alive with the spirit of self-expression and communal living. Then, on the night before Labor Day, the enormous effigy of a man burns, participants pack up, and all that's left is a clean-up crew and a swirling mass of dust.

“When people come back from Burning Man, or any large gathering or event for that matter, and re-enter their normal world, there is a desire and need to keep the magic going,” says Christopher Breedlove, a regional contact for Burningmanchicago.com. Breedlove, a Columbia College alum, is currently working to connect and evolve Chicago-based burner groups to keep the flame alive.

Ignite your creativity by partaking in these local burner opportunities:

Burners without Borders – Chicago

For the past eight years, Burners without Borders (BwB) Chicago, founded by Tom LaPorte, has brought dragon floats, evil clowns and fire spinners to events like the Halsted Street Halloween Parade. On the more serious side, BwB does humanitarian work in the U.S. and overseas.

www.burnerswithoutborders.org



Twirling her UV-responsive dress, a young burner poses at a stage set up by photographers capturing Resonate, a multimedia event held in March.

BURN

Bold Urban Renaissance Network (BURN) promotes a variety of arts and connects artists with funding and opportunities for exhibiting their work, including the annual We Burn exhibit. BURN grants help artists share their work at Burning Man events, and its annual eARTH Night concert brings the energy and creative spirit of Burning Man to Chicago. www.boldurban.org

Monster Wheel Grand Prix

The Monster Wheel Grand Prix immerses participants in a flame-effects, carnival-like environment where they can race adult-sized monster wheels around a modular track. Once safety requirements are met, two racers compete against their friends as a clowning troupe and three, timed fire blasters challenge the rider. The spectacle debuts at the Lakes of Fire Lucky Lake in Montague, Mich., about six hours from Chicago. www.monsterwheelaboratories.com

THE SEW-OP

Located in the South Loop, this community-owned sewing cooperative was started by burners. It houses sewing machines, surgers, grommet machines, screen-printing supplies and plenty of fabric, recycled clothing and post-industrial waste materials. Through regular workshops and open workdays, the Sew-Op encourages people to come in and share or learn new skills in true burner spirit. www.sew-op.ning.com

Full Moon Fire and Drum Jam

What began in 2004 with a handful of friends at a grassy field just south of Foster Avenue has evolved into a monthly summer gathering that draws fire dancers and drummers.

www.pyrotechniq.org/fullmoonjam



Chris Breedlove



Insights



Hung in the corridor of the Metro, a tagged American flag reflects the Burning Man culture of radical self-expression and decommodification.

► **LAX TO O'HARE** – The Academy Is, 2007

It was a plane ride from LAX to O'Hare, and what happened next was a series of unfortunate events.

THE BANDS PLAY ON

WHERE TO
GO TO KEEP THE SUMMER MUSIC
FESTIVAL SPIRIT ALIVE

Chicago summer music festivals engage audiences with a wide range of musical tastes from rock, blues and jazz to electronica. After the tents come down and the vendors leave, the show continues at plenty of all-age venues that carry on the sound and spirit of the summer season.



Pitchfork Music Festival

For three days in mid-July, Pitchfork places dozens of underground artists in front of tens of thousands of hip Chicagoans. While the emphasis is on alternative music, the festival also features hip-hop and electronic music acts.

The show goes on at Bottom Lounge. Located near the festival grounds, this small venue offers all-age shows for bands that reflect the indie spirit of Pitchfork, including many bands highlighted on pitchfork.com. 1375 W. Lake St. // www.bottomlounge.com

Chicago Blues Festival

The city's Blues Festival began in 1984, a year after blues legend Muddy Waters died, to celebrate Waters and the importance of blues to the city's heritage. The Blues Festival has opened Chicago's festival season with local and celebrated blues artists ever since.

The show goes on at Buddy Guy's Legends. Named after the bluesman himself, Buddy Guy's Legends is a great place to hear blues seven nights a week (all ages until 8 p.m.). The walls are covered in records, guitars and other blues memorabilia, and the kitchen serves southern Cajun soul food. Be sure to check out the live acoustic blues lunch Monday through Friday from noon to 2 p.m. 700 s. Wabash Ave. // www.buddyguy.com

North Coast Music Festival

Designated as "summer's last stand," North Coast is held on Labor Day weekend and features jam bands, hip-hop acts and an impressive lineup of electronic artists.

The show goes on at Congress Theater. This large vintage venue, located in Logan Square, hosts many of North Coast's pre-shows and after parties, and offers a wide range of music year-round, from the Wu-Tang Clan to Rusko to Umphrey's McGee. 2135 N. Milwaukee Ave. // www.congresschicago.com

Chicago Jazz Festival

The Chicago Jazz festival started when Duke Ellington died in 1974. Since then, its mission has been to "showcase Chicago's vast jazz talent alongside national and international artists to encourage and educate a jazz audience of all ages." Past Grant Park jazzy jam sessions included Miles Davis and Ella Fitzgerald.

The show goes on at Andy's Jazz Club. Since the 1960s, Andy's has featured local and national musicians from the entire jazz genre. On Sundays, the club is open to people of all ages. With an intimate setting, Andy's is a great place to get your jazz fix. 11 E. Hubbard St. // www.andysjazzclub.com



Insights

A crowd rocks out to Animal House V at the Bottom Lounge, where the spirit of the Pitchfork Music Festival lives on.



EXIT SANDMAN

WHAT HAPPENS WHEN YOU SACRIFICE SLEEP TO GAIN EXTRA TIME?

It was only day one of my sleep experiment and my brain had already stopped functioning, my thoughts had become muddled and the unforgiving exhaustion had set in. I felt like a zombie and by day two, I looked like one. The circles around my eyes were dark, my face pale and my limbs so heavy and sluggish that even walking was a chore.

I embarked on this altered polyphasic sleep project after hearing how some of history's great minds, like Thomas Edison, Nikola Tesla, Winston Churchill and Benjamin Franklin, increased their productive time by taking short, periodic naps and dropping the traditional eight-hour snooze. To mimic their madness, I decided to sleep a total of four hours each day. I took my first nap in the afternoon for one hour, and slept again from 5:30 to 8:30 a.m. This napping pattern seemed ideal because my daily schedule wouldn't be disturbed. But an alarm clock was a must. Once I fell asleep, it was near impossible to wake up. I've never been more tempted to hit the snooze button.

The goal is to limit yourself to between two and six hours of sleep a day. But James Herdegen, associate professor of medicine at the University of Illinois at Chicago, cautions that polyphasic sleep is only healthy if you're still reaching seven or eight hours each day, which means you would not be gaining any extra hours of alertness.

The problem is that humans are by nature monophasic or biphasic creatures, which means we have a strong drive to sleep at night and have a drop in alertness during the middle of the day. Changing this natural habit is difficult. While this sleep transition did give me more awake hours, I was completely unproductive with the extra time and the exhaustion robbed me of all reasoning abilities, creativity and motivation.

I'm not sure how Thomas Edison or Benjamin Franklin managed this lifestyle.

At night, when everyone else was asleep, I did nothing of great importance. I tried writing, but it wasn't making any sense. When that didn't work, I took 2 a.m. showers to stay awake and watched infomercials after normal TV programming ended. I learned way too much about anti-wrinkle facial creams and miracle-performing house cleaners.



My goal was to try this experiment for seven days, but I couldn't do it any more. I realized my experiment wouldn't last after I contemplated taking a quick nap in a dressing room while I was shopping. I only refrained because there was no bench to sit on, only the matted, dusty carpet. Later on, the sleep deprivation continued while someone witnessed me fall asleep as I wrote down a brief grocery list. I didn't need any more embarrassing sleepy head bobs to call off the project.

I'm not sure how Edison or Franklin managed this lifestyle. All I know is that by the end of five days, I was frustrated, beyond exhausted, chubby (my appetite increased the more hours I was awake), mean and looked like something out of "Dawn of the Dead." No one should try this at home.



Insights

20



ANALOG APPS

NO-TECH VERSIONS OF POPULAR APPLICATIONS



Many people rely on their beloved smart phones to make life easier. With hundreds of thousands of apps in the market that function as electronic personal assistants, it's easy to become dependent on technology. Here are five ways to apply intellect in place of its digital counterpart.

Google Maps An orienteering compass, a map of the area, and a sense of direction are all you need to find your way from point A to point B and back home again.

iBook Invest in a bookshelf. Besides, you look much more sophisticated if you are intently flipping through a book rather than squinting and scrolling through your phone.

Weather Look out your window at what other people are wearing, or wave your wet finger in the air. It works to some degree.

myTransit-CTA Pick up a bus or train schedule. More importantly, develop some patience.

Confession: A Roman Catholic App At some point, phones became Almighty. However, even the Vatican suggests you go to church and confess to a live priest.

SPIRITUAL STYLE

THREE ACCESSORIES THAT WARD OFF EVIL SPIRITS

Swap your metal suit of armor for a more decorative defense. These mystical charms will dress up your wardrobe and protect you from misfortune.

1 No Evil in your Eyes

The Turkish Evil Eye charm wards off negative energy and provides positive vibes. Don't fret if an eye falls off your bracelet; that means it just protected you and kept you out of harm's way.

Buy at: Athenian Candle // 300 S. Halsted St. // 312.332.6988

2 Helping Hand of the Hamsa

The Hamsa, or Hand of God, is a Jewish good luck charm. Embedded in the protective hand, God's eye repels the gaze of evil glares. The five fingers symbolize the five books of the Torah and the fifth letter of the Hebrew alphabet, "Heh," which represents one of God's holy names.

Buy at: Spertus Shop // 610 S. Michigan Ave. // 312.322.1740

BY HEATHER YOUKHANA PHOTO NICOLE KURILY

3 Safe Haven, Italian Horn

Worn to bring luck and ward off pesky evil, this gently twisted, horn-shaped Italian charm should be received rather than bought. Bring someone else luck with this perfect gift, or request it on your next birthday wish list.

Buy at: Arezzo Jewelers // 3118 N. Harlem Ave. // 773.745.1244



Insights



AROUND THE WORLD IN SIX DANCES

EXPLORE MOVES FROM NEARLY EVERY CONTINENT WITHOUT LEAVING THE COMFORT OF CHICAGO



Asia: Natraj Dance Academy

Bharatanatyam is one of India's oldest dance forms. You will learn to use multiple hand gestures to mime the meanings of the songs, and intricate feet movements that help describe specifics of the song's story. Facial expressions and jewelry are also incorporated into the performance to help create the characters from medieval texts and sculptures.

\$50 per month

1700 Tower Dr., Hanover Park // www.natrajdance.com

Chicago dance studios are as international as its neighborhoods. You can explore various dance styles throughout the city with drop-in classes or monthly memberships. And if you master the moves from the six continents below, you can always step it up a notch and try the Antarctic march of the penguins.

Europe: Flamenco Chicago

Flamenco dance is a combination of sweeping arm movements and quick rhythmic feet stomping. This class will teach you the seductive dance style and how to add personal expressions and emotions within the dance.

\$95 6-week session

2914 W. Belmont Ave., Chicago // www.flamencochicago.com

Africa: Muntu Dance Theatre of Chicago

African dance originates from various religious forms and cultures of the continent. You will learn how to connect with the drum beat, which is considered the heart of the dance, and how to incorporate powerful hip movements and swinging arms to beats that flow through your bare feet as they stomp on the ground.

\$12 walk-in class

7127 S. Ellis Ave. Suite 2, Chicago // www.muntu.com

Australia: Visceral Dance

Contemporary dance was created from a rebellion against the traditional ballet dance form in the 20th century and has been altered into a combination of modern and improvisation dance styles. This class offers limitless movements and encourages you to express your feelings through dance. You will learn how to weight shift, use space and improvise with other dancers.

\$15 walk-in class

2820 N. Elston Ave., Chicago // www.visceraldance.com

South America: Grupo Axe Capoeira

Capoeira is a traditional Afro-Brazilian dance form that includes a fusion of martial arts and dance. You will learn the basics of precise kicking, passing and strategic deception to create a dance that resembles a martial arts fight.

\$155 unlimited month

1102 N. Ashland Ave., Chicago // www.axechicago.com

North America: Lou Conte

Characterized by hard-hitting flexible movements and tight isolations, hip-hop represents New York's African-American and Latino cultures of the 1970s. You will learn how to incorporate the isolations and how to add attitude to identify your inner character.

\$15 walk-in class // 1147 W. Jackson Blvd., Chicago



Insights

UNCOMMON SENSE

SENSORY SUPERHEROES REVEAL THEIR WEAKNESSES

What if you could hear a speeding bullet, see with the power of a locomotive, or taste tall sandwiches in a single bite? Experts in each of the five senses have an edge over the rest of us. But sometimes having the keenest vision and most gifted taste buds isn't an advantage.

TASTE *Phil Vettel, restaurant critic, Chicago Tribune*

What's the downside? "I can sit with several people who will rave about a dish and I can tell that it isn't very good. It can be lonely sometimes."

What could ruin your career? "I'm rather paranoid about catching a cold. I use hand sanitizer, wash my hands frequently and make people with colds stay the hell away from me. And I take lots of Vitamin C."

SMELL *Tedd Neenan, owner, Aroma Workshop*

What's the downside? "Sensitivity to fragrance can be distracting from the theater and movie experience if someone has too much cologne on. I often have to blow out scented candles at friends' houses."

What could ruin your career? "Stress and physical deterioration. I need to exercise regularly, eat mostly unprocessed food, meditate and attend psychotherapy as needed."

SOUND *Molly K. Norris,*

senior acoustics consultant, Threshold Acoustics

What's the downside? "I get really distracted in noisy restaurants."

What could ruin your career? "I think that many acousticians worry about losing their high frequency hearing. We all will as we grow older, but I have my own pair of custom earplugs I take out to shows."

SIGHT *David Sommers, editor-in-chief, COLOURlovers Blog*

What's the downside? "Endless contemplation and comparison. You can get lost in details and perfection and never be seen again."

What could ruin your career? "Aging and losing sight. You need to have beyond-perfect eyesight and be able to have selective focus so you can look at elements individually and in different combinations."

TOUCH *Joann Rushing,*

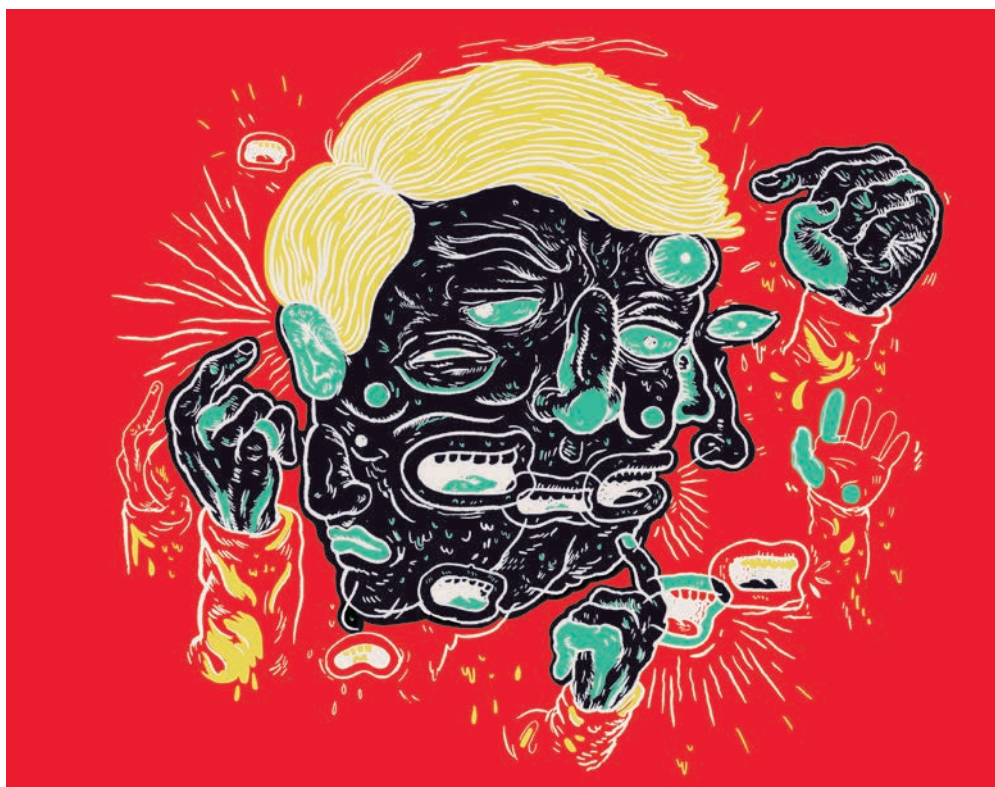
Deaf-Blind Program manager, The Chicago Lighthouse

What's the downside? "[Braille] is like learning a new language. Braille isn't universal; reading and writing Braille in another language is very different."

What could ruin your career? "Arthritis can affect reading Braille due to limited movements of the fingers."



Insights



► **HITCH HIKE** – The Rolling Stones (Marvin Gaye cover), 1962

I'm going to Chicago, that's the last place my baby stayed. I'm packing up my bags, I'm gonna leave this old town right away.



BY KENDRA CALLARI
PHOTO JONATHAN PIVOVAR

FINDING INSPIRATION HELPING THE HOMELESS PROVES DOUBLY REWARDING

As I stand in line, people stare at the abundance of items in my foldable shopping cart: seven loaves of whole-wheat bread, three large packages of carrot and celery sticks, nine bags of oranges, two boxes of plastic flatware, six pounds of honey-glazed roast beef and Cajun turkey, and a family-size box of American cheese.

“What are you stocking up for?” the cashier asks. “Do you plan on being trapped in your place for a long time?”

“Actually, this isn’t for me,” I reply. “I’m making 50 bagged lunches for the homeless.”

After five hours of placing turkey and ham between slices of bread, I pile the seven boxes full of lunches into a taxi.

Her eyes well up. “You are doing a wonderful thing,” she says, waving people over. I am flattered, but I’m not the only person who does this. Many dedicated people volunteer their time and energy to help the homeless, and more than 800 of them do so through Inspiration Corporation.

Inspiration Corporation provides a variety of social services, including housing and employment

training. It was founded more than two decades ago by Chicago police officer Lisa Nigro and has grown with the support of volunteers. In addition to the bagged-lunch program, which I participated in, Inspiration Corporation runs a restaurant-style meals program, provides donated tickets to arts and sporting events, teaches cooking and healthy living skills, and provides employment training and job-search assistance. In 2010, Inspiration Corporation served more than 3,000 individuals in need.

“Inspiration Corporation is a special organization,” says Annette Charles, director of community investment income at United Way of Metropolitan Chicago, which supports two of Inspiration Corporation’s programs. “They meet people where they are and look at their strengths, but then they help them build skills, so they can be more stable in the long term.”

After five hours of placing turkey and ham between slices of bread, I pile the seven boxes full of lunches into a taxi and head to the Inspiration Corporation’s Living Room Cafe, where people are eagerly awaiting my delivery. This volunteering experience made me feel like a better person and was rewarding in more ways than one.

Inspiration Cafe // 4554 N. Broadway St. Suite 207 // 773.878.0981 // www.inspirationcorp.org



Insights

AN EDIBLE EDUCATION

THE DINING ROOM AT KENDALL COLLEGE OFFERS HANDS-ON EXPERIENCE FOR ASPIRING CHEFS

Walking into the Dining Room at Kendall College, with its crisp white tablecloths, modern decor and breathtaking views of the downtown skyline, I forget that I'm in a restaurant that is run almost entirely by students. I forget again when I open the menu and see entrées such as "Pan-seared rainbow trout, toasted farro, wild mushrooms, spring onions, pea shoots" and "Smoked tofu, lavender oat cake, braised stinging nettles, oil cured mushrooms and claytonia." But the prices are far below what you'd expect for such high-end fare, and the purpose of the experience is educational as well as gastronomical.

The Dining Room opened in 1986 in Evanston to give students an opportunity to gain the experience needed to succeed in the high-pressure careers of culinary arts and hospitality. It moved to its current Goose Island location in 2005, and has been featured on *Check, Please!* and is highly rated in both the 2010/11 Zagat Survey and the 2011 *Michelin Guide*.

Chef and dining room service instructor Peggy Ryan creates a new menu each semester. I was thrilled to learn that some of the ingredients on the sophisticated menu were grown in Kendall's own student-run garden. "It connects them at a basic level to the work of farmers and to the seasons," Ryan says.



Dinner is served: Grass-fed beef tenderloin and oxtail-and-potato hash.

Students work in The Dining Room for five weeks, and are graded on professionalism, cooking technique, organization and sanitation. In addition, they create daily specials for a grade.

"It was a culmination of everything we had been taught," says Abby Kramer, a student at Kendall College. "With quick rotations throughout the different stations, I learned organization and many different cooking techniques."

As soon as I was seated, the attentive server brought a crusty baguette and a velvety pesto butter to accompany it. While waiting for my meal, I was able to look into the kitchen through its all-glass walls, where I spied determination, passion and skill on the aspiring chefs' faces. "For many, this is their first real exposure to the line," Ryan says. "They learn timing, speed and organization skills that are impossible to grasp unless they are in a real working kitchen."

This is one of the most affordable places to eat such a high-end meal in Chicago.

The grass-fed beef tenderloin was moist and served with a crispy oxtail-and-potato hash, a fresh watercress-and-horseradish salad, and a savory bordelaise sauce. As I finished it, I was able to watch the pastry staff create my dessert: a sugar-crusted waffle with a warm, nutty filling adorned with a creamy maple syrup gelato and warm, spiced heirloom apple butter.

This is one of the most affordable places to eat such a high-end meal in Chicago. The three-course lunch menu is \$18 (not including beverages, tax and tip) and dinner is \$29. The monthly all-you-can-eat Grand Buffet, which doubles as the final exam for students in the *Advanced Garde Manger* course, is \$25. Reservations can be made by calling 312.752.2328 or visiting www.culinary.kendall.edu.



Just Dessert: Sugar-crusted waffle with a warm nutty filling, creamy maple syrup gelato and spiced heirloom apple butter.

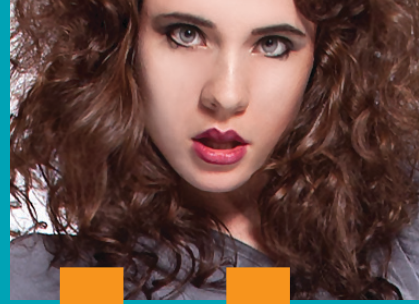


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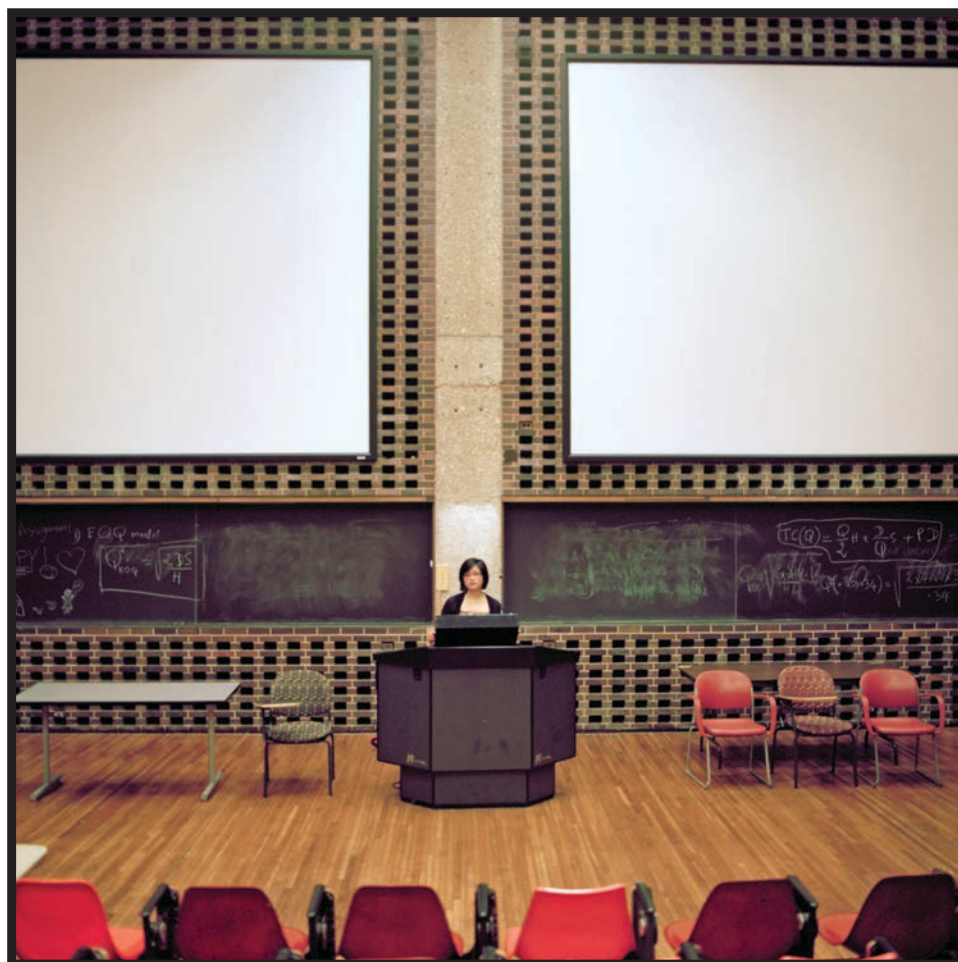
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BY LUIS ARRIAGA
PHOTOS MATTHEW AVIGNONE

STILL DREAMING

UNDOCUMENTED STUDENTS SEEK A PATH TO CITIZENSHIP

Degrees of Difficulty



CORA REMEMBERS the two weeks of the summer before her senior year of high school as one of her happiest times. She had applied for and was granted a scholarship to attend a writing workshop at Lake Forest College, which gave 25 to 30 students an open space to write about anything they wanted. Cora, now 22, chose to write about Filipino identity and what that means in America, a topic that was of great importance to her as an immigrant and undocumented student. What she enjoyed most was that the program created a safe space for students to share their thoughts and emotions.

Throughout high school, Cora had experienced a sort of isolation. She grew up well aware that she was unlike the rest of her classmates in her suburb an hour north of Chicago, which was mostly affluent with a smattering of middle-to-working class families. While classmates in school were getting BMWs for their 16th birthdays, Cora remembers feeling envious because she was not even able to get a driver's license.

Her sense of isolation was compounded by the fact that she was bright. That meant being placed into all level-one classes at her high school—the highest in the school's three-level placement system. These classes included students who were the sons and daughters of doctors and lawyers, students poised to become doctors and lawyers themselves. Cora, who came from a working-class household of immigrants—her mother is a private cook and her father is a deliveryman—had a difficult time relating.

"I felt alienated. I just kind of pushed [my isolation] further so I wouldn't have to confront a lot of the realities that I was trying to hide from people," Cora says. "I tried to maintain this façade."

Cora began to look at high school not as a place to build friendships, but rather as a place to get good grades and prepare for college—a goal her parents had encouraged since she was young. She thrived on the academic competition at her high school, excelling in English and art, and aspired to become a teacher. By the end of her senior year, she was in the top of her graduating class, with a GPA of 5.36, a rank only students taking all advanced placement classes could get. The class valedictorian that year held a 5.5.

Although Cora struggled with being undocumented, she had no choice. She was brought to the U.S. from the Philippines at the age of five by her parents after what she describes as an unexpected trip to Disneyland. The vacation turned into an extended stay visiting family members in California and later in Texas. Although they had arrived with tourist visas, her immediate family decided to move to Illinois, where they lived with her grandparents as a family of seven in a tiny studio apartment. While that may have placed her in the margins of American society, she felt as American as anyone. "I don't see anything that would set us apart," she says. "I grew up here. Everything I know is here."

Cora has lived in the U.S. for 17 years. Prior to moving, Cora's family was fairly comfortable in the Philippines, which may be why she still finds the motivations for staying in the U.S. vague. Her parents told her that it was because the weather was less severe, the country was less crowded and there were fewer blackouts. Perhaps the American dream is what her parents sought for her and her two sisters. Her parents had instilled in her the drive and determination to pursue whatever career she wanted from a very early age. This is what

led Cora to pursue a college degree in education without realizing the problems her undocumented status would create.

Her first year at the University of Illinois in Chicago (UIC) was not as easy as she anticipated. She learned that she couldn't attain the job she wanted at the school's writing center without a Social Security number. Feelings of anxiety carried over, making her freshman year just as uncomfortable as it had been in high school. Combined with the pressing guilt that she needed to somehow contribute to the funding of her education, she was at a loss. She missed two semesters for lack of financial aid, a benefit unavailable to undocumented students.

With no one at home who would understand her situation, Cora needed a support system. She found it in the Chicago Civic Leadership Certification Program (CCLCP), an undergraduate, civic engagement program that enables students to study while working with a community partner. "The program led me to so many things, like getting involved in community organizations and really learning more about the social issues, the disparities and just how broken certain systems are," Cora says. "It's been something that has been evolving. The more I do, the more engrossed I am."

CCLCP is a two-year, for-credit program that integrates academic content with hands-on nonprofit work, according to Diane Chin, the program's associate director. Chin admitted Cora to the program in 2007 and saw her complete it in 2009. It never really occurred to her that Cora was undocumented until she

started coming out publicly. "I couldn't tell why such an excellent student kept having to drop out of school," Chin says. "That made sense to me more after I found out."

"IT WAS LIBERATING TO BE ABLE TO HAVE A SPACE TO TALK ABOUT THE BIGGEST SECRET THAT I HAD."

As an undocumented youth, Cora is ineligible for most types of student financial aid. Financing her education has been a problem she shares with many college students whose parents pay for college out of pocket.

Sophomore year brought some positive momentum for Cora. She took an art direction internship at the Hull House Museum and won the school's Jerri Parker scholarship. She also met her boyfriend, Richard, a senior studying political science at the time. He worked on a student mentorship program with her for incoming Asian-American freshmen at UIC. They quickly developed a good working relationship and stayed friends for years before they began dating. Cora's status was a surprise for Richard after they started dating, but it was not something that hindered their relationship because both share a common interest in immigrant rights.

What she remembers as the biggest accomplishment that year was her internship with Gads Hill Center in Pilsen, which assigned her responsibility for organizing an after-school art project for a group of elementary school children. The project gave her a renewed sense of direction and validation that art education was her calling, reassurance that was short-lived. The following year, Cora discovered that it would be impossible for her to become an art educator because placing into any teaching program and achieving a teaching certification would require a background check.

Cora was at a crossroad. She could continue taking classes toward a degree in art education and not undergo the teaching certification process, but that wasn't enough for her. The guilt that arose from the thought that she had been studying something in vain devastated Cora. It contributed to her decision to take a semester off. It also gave



her parents some needed time to raise a little more money. She struggled with depression and an anxiety disorder brought on by thoughts of failure. The thought that she had put her parents through the financial hardship of having to pay for her tuition out of pocket only to find out she would not have a sustainable career to pay them back was not an easy one for her to handle. She continued to question whether school was the right decision for her.

The summer after that, Cora saw political traction on immigration reform as a motivation to continue her college education. She joined hundreds of others who shared her sense of frustration at a mock graduation and rally in support of the Development Relief and Education for Alien Minors, or DREAM Act, in Washington, D.C. News of the proposed national legislation brought her hope that not all was lost—that in the near future, attaining a teaching certification would be possible for her. It was the reason that Cora became involved with the Immigrant Youth Justice League (IYJL). IYJL began as a small group of students in 2009 that had rallied and prevented the deportation of Rigo Padilla, another local undocumented student.

What started out as a mild political interest sparked by what she had learned in the CCLCP her first year at UIC became an engrossing need to stay informed about the political climate and the likelihood of immigration reform. IYJL offered her that opportunity, but it also offered her the chance to open up about a part of her life that profoundly affected her. “It was the first time I could tell someone else my story and they could tell me theirs, too,” Cora says. “It was liberating to be able to have a space to talk about the biggest secret that I had.”

Inez, 24, was also an undocumented student. She joined IYJL for much the same reason when it first started organizing demonstrations in 2009. “I had met and worked with a couple undocumented people in the past,” Inez says. “They were recent immigrants or had only been here two, maybe five, even 16 years, but they came here a lot older. So I was never able to identify my experience with them.”

Inez was brought to the U.S. at the age of seven. She graduated from UIC with a B.A. in Gender and Women’s Studies in 2009. For her, the fact that IYJL focused on being undocumented as an integral part of its members’ identities—not just a status—is what was most important.



The hardship that both Cora and Inez have endured in pursuit of an education has created feelings of resentment. “By the end of my third year at UIC, I was getting really angry at random things, specifically my friends who were citizens,” Inez says. “I just kept thinking, ‘You have so many privileges and you don’t know how to use them.’”

The latest proposed amendments to the DREAM Act had yet to be voted on when this story went to press. The most recent analysis by the Migration Policy Institute from late 2010 estimates that slightly more than 1.9 million undocumented youth between the ages of 18 and 30 would qualify for legal status. That estimate includes 78,000 who would be eligible for permanent residency and, like Cora, have at least an associate’s degree in college.

Cora’s spirit and her motivation toward a future in which she will be recognized as a contributing member of American society are not waning. Even though the DREAM Act was defeated in the U.S. Congress last December, Cora remains politically active in whatever ways she can—something that she has spent such a large amount of her time doing throughout the past year, according to Richard. “Nobody deserves to live their life being hated and taking it all in. I think a big part of coming out publicly is just claiming this huge aspect of your identity,” he says.

Cora continues to come out publicly, most noticeably at demonstrations like IYJL’s “Coming Out of the Shadows,” where she vocalized her frustration about 17 years of alienation, fear and missed opportunities. “I’m not going to give up fighting because I do believe that in my lifetime, I will see change,” Cora says. “The actions that we have taken, the mobilizing, will not be in vain.”

NOTE: *The names of the students have been changed to protect their identities.*

BY SPENCER ROUSH

PHOTOS BRENT LEWIS, ALYSSA MARZOLF AND MEG T. NOE

BALANCING ACTS

STUDENTS WITH YOUNG CHILDREN LEARN
FOCUS, PATIENCE AND DISCIPLINE



IT'S 1:15 A.M. and Danielle Scruggs is just beginning her commute to Columbia College.

Unlike most of her classmates in the college's television department, she doesn't take the "L" or drive in from a nearby suburb. Instead, she spends five-and-a-half hours with approximately 60 other passengers traveling on the Megabus from St. Louis to the Windy City.

She might read a book, surf the web or catch up on the sleep she's lost because of her chaotic schedule, but once the bus drops her off at Union Station, she must step into high gear. First, she'll hail a cab and ride the 10 blocks to the Panera Bread located on Columbia's South Loop campus to wait for her 12:30 p.m. class to begin. Scruggs, 29, used

kind of fun for me to just show up in class when someone else misses class," says Scruggs about classmates who can't manage to roll out of bed. "Teachers say, 'You're right down the street and this girl came all the way from St. Louis.'"

Scruggs is luckier than most young mothers working toward a diploma. According to the National Longitudinal Study of Youth, only one-third of teen mothers receive a high school diploma, let alone complete college. And just 1.5 percent of these mothers have a college degree by age 30.

Other young mothers face financial burdens and difficulties with child care, among other problems, says Amanda Phillips, mentor director for IMPACT Family Counseling, a nonprofit organization that offers faith-based counseling services to families and adolescents.

Many young parents feel they miss out on being young. Theresa Heredia, a 26-year-old parent and student at Daley College near Midway Airport, says she traded partying for quiet nights reading books and playing with her son, Josh. "I thought my life was over because I was barely 22 when I got pregnant and my friends were all partying," Heredia says. "They were going to Vegas and going on vacations and I couldn't do that anymore. My life has changed [but] as hard as it is, I wouldn't change it [back]."

Heredia had been dating her now ex-boyfriend for roughly seven months when she found out she was pregnant. "I was like 'Oh my god, I'm so young. I don't feel ready. I don't think

to live right above the restaurant in Columbia's student housing. That was before she started living a double life, one beginning and ending in St. Louis, and the other on her old Chicago stomping grounds. The double life was all but inevitable after she found out she was pregnant with her daughter, Gabrielle Alexandria, now three.

When Scruggs discovered she was pregnant—something she assumed would happen later in life, if ever—she was newly single and without a lot of options. She decided to return home to have the support of her family and put her education on hold. But after one semester off, Scruggs decided to return to college part-time and found the only way she could do it was by making a red-eye bus trip to Chicago once a week for classes. Her daughter stays in Missouri with her family while Scruggs works a part-time job, interns at a television station in St. Louis and attends classes in Illinois, where she stays with her aunt. "It is

MANY YOUNG PARENTS FEEL THEY MISS OUT ON BEING YOUNG.

I can handle it," she recalls. "But at the same time, abortion never crossed my mind and adoption—I couldn't do it. So I just had to tell myself, 'It could be worse, I could be 16.'"

Telling her mother, who is active in their church, about the baby was difficult. Heredia's mother stopped speaking to her for two weeks, but her mother's attitude changed once Josh was born and the grandparenting began. "Now, since

Danielle Scruggs and her daughter, Gabrielle



PHOTOS: LEFT MEG T. NOE, RIGHT BRENT LEWIS



Jamaine Hudson and his son, Jahmir.

we live with her, she just adores my son," Heredia says. "[My mom] says that whenever I move out, [Josh] is staying here and I can move out. It's just a complete 180 from when I was first pregnant until now."

Heredia says she relies on her parents for support throughout the week while the pair lives free of charge in their home, and Josh sees his dad, who lives in Indiana, on occasional weekends.

Heredia works a part-time job so she can eventually save enough money to move out, and with any free time, she finishes homework or goes out with friends. But she says connecting with peers at the community college can be difficult. "A lot of the people in my classes are fresh out of high school. Most of them don't have kids, so it's not like we can really relate because they're out partying and having fun. I can't do that. I have to worry about someone else now. It's not all about me."

Jamaine Hudson, a Columbia College student and a parent of 6-year-old Jahmir, also struggles with growing up too fast. The 26-year-old now understands why most men wait to have children until their 30s, when they are more financially stable and mature. He was one semester into college when he found out he was going to become a father. Having a child has aged him, he says. "I'm starting to think like a man twice my age. It's weird."

But Hudson says he takes his responsibility very seriously, because he doesn't want to embody the perceived stereotype of African-American men who abandon their children. "I didn't have a relationship with my dad," he says. So when his



Theresa Heredia and her son, Josh.

girlfriend told him she was pregnant, he replied, "OK, well, we'll have it and do whatever we can to make it."

Hudson took two years off from Columbia to work 12- to 14-hour shifts as a driver for Frito-Lay to provide for his young and growing family. Hudson was recently laid off from his job, but says the job loss was more of blessing than a setback because it has enabled him to continue his education. His relationship with Jahmir's mother, Michelle Cunningham, who's also a student, has had its share of difficulties. Yet they remain a couple and divide their increasing financial responsibilities through multiple jobs. "As much as we may bicker or fight, I really make sure that no matter what's said about me, no one can say I'm a bad father or I don't try," Hudson says. "I put everything on hold for [Jahmir]."

Hudson says his biggest challenge is finding decent and affordable day care. Like many other colleges, Columbia offers no additional support to young parents, such as family housing or day care, according to Mark O'Brien, coordinator of student relations at the college. For this reason, Scruggs says she won't attend graduate school at Columbia. She is planning to stay in St. Louis and attend Webster University, even though Chicago would be her city of choice.

Phillips says if more schools would provide support and have understanding professors, more pregnant teens would go to college. Colleges could offer day care, which are often parents' largest expense, by encouraging early childhood education majors to run a low-cost day care program, she says. She adds that a college's understanding and accommodation would be key elements to keeping young parents from dropping out.

Even though the three parents described different hardships and tribulations as their greatest hurdle, they all agreed that having a child encouraged them to want more for themselves and their growing families.

Scruggs was ambitious before having her baby, but says graduating will help her accomplish all she wants for her daughter. "It's all about you and the survival of your child," she says.

"A lot of times you get faced with something and you give up your dreams or you quit," Hudson agrees. "With me, having a kid, having to work, support and provide, getting an apartment [forces me to] stay focused [on] what I want to do, which is finish school. It taught me patience and how to be disciplined."

Danielle Scruggs and Jamaine Hudson are scheduled to graduate from Columbia College in 2011. Theresa Heredia expects to graduate from Daley College within a year.



PHOTOS DAN BRADICA

PASSING THROUGH

STILL URBAN SPACES









BY KRISTEN KUCHAR ILLUSTRATION NICK DRNASO

Mouthwatering Movies

INCREDIBLE FILMS

A FILM FESTIVAL FOR A CITY OF BIG APPETITES

42



THE SIGHT OF A JUICY, sizzling cheeseburger or a caramel-colored craft beer in a film is sure to make any viewer's mouth water. Fortunately, the Chicago Food Film Festival doesn't torture its audience. It allows viewers to actually taste the food they are seeing on the screen, making it a unique, multi-sensory experience.

As the name suggests, all the films featured at the festival celebrate the culinary world. Chicagoans embraced the concept at the festival's debut last year, and the festival will be returning this September with new films and foods.

The innovative idea for the festival came to filmmaker George Motz one night when he screened his documentary, *Hamburger America*, at a restaurant in New York City. Crowds waited in the pouring rain to watch the film while they dined on burgers. When he saw their enthusiasm, Motz knew he was on to something and decided to turn the screening into a full-fledged festival by asking 15 of his friends to contribute films. And when the idea arose to expand the festival beyond New York to other cities, Chicago was at the top of the list.

"I believe Chicago is the ultimate food city," Motz explains. It's a place "where people actually eat."

Chicago's admiration—and in some cases obsession—with food is widely apparent. People are willing to wait in line for hours at Kuma's Corner for a burger. They fight over proper hot dog garnishes and the appropriate thickness of pizza crust. Some devoted Chicagoans have even gotten a tattoo that captures the logo of Hot Doug's, an Avondale restaurant with cult status among hot dog connoisseurs. The tattoo entitles them to free food for life from Hot Doug's. (Before heading to the tattoo parlor, keep in mind that while the tattoo may be permanent, the offer only lasts as long as Hot Doug's current owner is around.)

This kind of devotion helped the festival succeed. "It's hard to win over New Yorkers," Motz says. "But Chicagoans really appreciated it. The crowds were different."

When setting up the festival here, Motz decided to bring the best films from New York. All capture a love of food, unlike films like *Fast Food Nation* or *Super Size Me*, which demonize fast food. "Our festivals celebrate food," Motz

explains. "We're not wagging our fingers saying not to eat this."

In addition to exploring our nation's love of food in a positive light, the films explain how the foods we eat are made. "People want to know where their food comes from," Motz says. "Whether it's junk food or healthy, people want to know. They want to know the players."

Last year, a \$30 ticket allowed entry for one night of the festival and covered all the food and drink. The films ranged from two-minute shorts to

90-minute features.

The two-night event, located at the Museum of Contemporary Art Warehouse (1747 W. Hubbard St.), divided the films and foods into themes. Opening night's was "Savory and Sweet," which included Mark Irving's *Eat Your Fill*, a film following one man on his quest to eat everything fried or on a stick at Wisconsin's State Fair. During the film, patrons sampled deep fried corn dogs from Red Hot Chicago. During Meredith Arthur and Eric Slatkin's *Obsessives: Soda Pop*, the audience got to know John Nese, owner of Galco's Soda Pop Stop and lifelong fanatic of independent soda makers. Exotic sodas were served courtesy of Dry Soda Co.

The audience feasted on Fanny Bay oysters shucked by Shaw's Crab House during Craig Noble's *The Perfect Oyster*, and during Michael Gebert's *Pie As A Lifestyle*, guests' sweet teeth were satisfied with Hoosier Mama's fresh-baked pies. Other films presented that evening included Orrin Zucker's *Death and Life of Ice Cream*, John D. Reilly's *Celeriac* and T.G. Herrington's *Mr. Okra*.

The second night, the festival was themed the "Chicago Burger & Beer Experience." Burgers from DMK Burger Bar were served alongside creator Motz's documentary, *The Best of Hamburger America*, a short version of his documentary about eight unique hamburger restaurants across the country that have been open for 40 years or more and only use freshly ground meat. That film included Chicago's own legendary Billy Goat Tavern. On a similar topic, Joe York's *CUD* told the story of a fifth-generation rancher who chooses to raise grass-fed cattle. Beers from Stone Brewing, Two Brothers, Telegraph Brewing and Half Acre were all served during Anat Baron's *Beer Wars*,

**"OUR FESTIVALS
CELEBRATE FOOD."
—GEORGE MOTZ**

a film that explores the challenges that local craft breweries face trying to battle the big beer distributors.

“I think that having beer and food sampling gave the screening a more festive feeling,” says Baron, who worked in the beer industry herself while running Mike’s Hard Lemonade.

“People got to try some of the beers in the film before they even sat down to watch it. The crowd was enthusiastic and seemed to have a great time. I know I did.”

Beer Wars goes beyond the topic of beer production by exploring American business and consumer choice.

“I think it’s important for people to understand what goes on behind the scenes and how their choices are limited by large corporations,” Baron says. “Since a growing number of Americans care about organic and artisanal food and beverages, it’s important that they understand who they’re buying their food and drink from.”

Whether it’s the history of the food, the origin of the food or how the business is run, the films have a unique power to reach audiences.

“Filmmakers have such a special ability to translate education into entertainment,” says Melissa Graham, president of Purple Asparagus, the featured nonprofit organization for the festival. Purple Asparagus’ mission is to teach children and families about eating food that is good for the body and the planet.

“I think people are finally waking up to the perils in our food system, whether they’ve witnessed the environmental degradation or the health costs in our industrial food culture,” Graham says. “I’ve never seen anything like [the festival], and anticipate that it will continue to grow year after year.”

This year’s festival will be more competitive than last, with a call for entries and a selection committee consisting of 10 anonymous food film professionals—half food experts and half film experts.

Although the films have not been selected for this year, the audience can expect the same enthusiasm, passion and knowledge about the fascinating world of the food industry that was displayed last year. For more information, visit the official website at www.chicagofoodfilmfestival.com.

KIT SESTERHENN

SAVORY SCREEN SHOTS

Classic scenes from our favorite films stay with us forever, but what about the food featured in the films? Echo asked Columbia College film students for movies with memorable meals and found four places that serve up what you see on the screen.

KRAMER VS. KRAMER

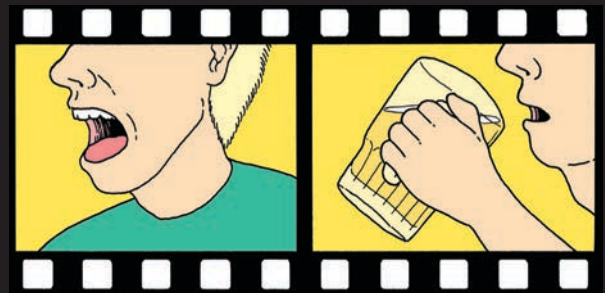
Scene: Ted Kramer attempts to make French toast for his son, Billy—one of the first meals he cooks after his divorce. He doesn’t do the breakfast staple justice, dropping a shell into the egg mixture, saying, “It makes it crunchier that way. You like it crunchy, don’t you?”

Food: For French toast with berries, mascarpone and Mexican chocolate and without the shells, we recommend Toast (746 W. Webster Ave. or 2046 N. Damen Ave.).

JULIE & JULIA

Scene: Julie Powell burns her first batch of Julia Child’s Beef Bourguignon, but succeeds on her second attempt.

Food: For an innovative spin on a French classic, we recommend Beef Bourguignon Fondue, with bite-size cubes of choice sirloin beef, fresh vegetables and signature sauces at Fondue Stube (2717 W. Peterson Ave).



PULP FICTION

Scene: “Big Kahuna Burger. That’s that Hawaiian burger joint. I hear they got some tasty burgers.” This quote from Jules Winnfield refers to the fictional chain of Hawaiian-themed fast food joints Quentin Tarantino created.

Food: For a savory Hawaiian burger, we recommend the Big Kahuna, a teriyaki burger with bacon, cheddar, jack cheese and Mary’s sauce, at Hamburger Mary’s (5400 N. Clark St.).

WAITRESS

Scene: Jenna Hunterson creates a new pie every day to reflect her emotions when she wakes up. Her customers’ favorite is the Falling In Love Chocolate Mousse Pie, inspired by her romantic feelings for Dr. Jim Pomatter.

Food: For the best way to finish a meal, we recommend Chocolate Mousse Pie at Gibson’s Steakhouse. (1028 N. Rush St.).

TEXT KELSEY HERRON
ILLUSTRATION JUSTIN ALEXANDER

**MAKING SENSE OF
THE MANY GENRES
AND SUBGENRES
OF METAL MUSIC**



METAL MORPHOSIS

METAL HANGOUTS

The Metal Shaker: Described on Yelp as “the Northwest side’s premier metal dive bar,” this Irving Park bar is mecca for metal enthusiasts, offering live shows weekly.

3394 N. Milwaukee Ave // 773.286.4482 // www.myspace.com/metalsmaker

Kuma’s Corner: The only place in Chicago where you can get a Slayer burger or a Pig Destroyer sandwich, many of Kuma’s menu items are named after famous metal bands. The place gets packed and the staff won’t take reservations or give a wait time over the phone, so plan on waiting for a table.

2900 W. Belmont Ave // 773.604.8769 // www.kumascorner.com

Emperor: This company specializes in making music gear and equipment favored by metal musicians. Visits are by appointment only. The company’s website warns that those who don’t heed this advice “will be mugged and shot.” Don’t bother looking for an address online. It’s not there.

773.278.7371 // www.emperorcabs.com

BLACK SABBATH’S self-titled debut album catapulted the genre known as “heavy metal” into the mainstream in 1970. The first three notes of the album’s opening track, also titled Black Sabbath, comprise the “devil’s interval” or “devil’s chord.” This tritone defines the sound associated with metal to this day. It was taboo in the Middle Ages, due to its sexual nature and supposed ability to summon the devil—the same qualities that gave it a role in suggestive music since then. With the emergence of heavy metal, it found its home, and has been commonly used by many metal bands, including Metallica and Cannibal Corpse.

Four decades later, metal has expanded to include more than 50 subgenres with bands that are as diverse as they are unique. They range from Jesus freaks to necromancers. (A human cannibal band no longer exists, for obvious reasons.) Some are fast-paced and shred high, shrill notes, while others create a thick and sludgy sound that is so overwhelming it exerts pressure on the body. To convey just how complex and varied this genre is, we’ve diagrammed the origin and influences of each subgenre.

See our metal genealogy on the next spread

Metamorphosis

Popular Myths about the name **HEAVY METAL**

It is common for journalists and music critics to coin catchphrases, nicknames and new band genres. And usually, the genesis of the name can be traced back to a single person. The source of the term “heavy metal,” however, has been a longstanding mystery. Here are three leading theories:

1 An homage to William S. Burroughs, American novelist and poet of the Beat Generation. In Burrough’s 1962 novel, *The Soft Machine*, he wrote: “With their diseases and orgasm drugs and their sexless parasite life forms—Heavy Metal People of Uranus wrapped in cool blue mist of vaporized bank notes—And the Insect People of Minraud with metal music.”

2 A line from the rock band Steppenwolf’s 1967 hit “Born to Be Wild”: “I like smoke and lightning/heavy metal thunder” debuted three years before the release of Black Sabbath’s influential album.

3 An unidentified *New York Times* reporter: During a PBS program in 1995, Chas Chandler, former manager of the Jimi Hendrix Experience, claimed a *New York Times* reporter had written that listening to Jimi Hendrix was “like listening to heavy metal falling from the sky.” The article in question has never been found, even though every *New York Times* article written since 1851 has been cataloged and made available online.

fusion metal



The band names within () below the music styles are Chicago acts.



extreme metal

LA HAIR/GLAM METAL

DOOM METAL

BLACK METAL

SYMPHONIC BLACK METAL

SLUDGE (WEEKEND NACHOS)

STONER (RABID RABBIT)

DRONE

GOTHIC DOOM METAL

ATMOSPHERIC METAL

POWER METAL

THRASH METAL

MELODIC DEATH METAL

DEATH METAL (CAGAW)

SPEED METAL

Metamorphosis

47 ECHOMAGONLINE.COM

BY DAVID ORLIKOFF ILLUSTRATION JOE VAN WETTERING

MAKING MAGIC

WHY IS THIS COMPETITIVE
STRATEGY GAME SO COMPELLING?



STEWART QUARLES, an 18-year-old Columbia College Chicago student, spends 15 hours a week playing *Magic: The Gathering*—a competitive trading-card game that combines the skill of chess with creativity and playful destruction. When he was four years old, Quarles’ older stepbrother got him hooked on the game back in his hometown of Birmingham, Ala. His peers were attracted to the fun the game brought, and soon Quarles was playing *Magic* during homeroom, at recess and after school. But in 5th grade, the fun came to a halt. Fundamentalist Christians in his hometown

had worked themselves up over the game, which features demons as well as angels, and includes references to the occult. “If you played the game at school, people would call you a Satanist,” Quarles says. As the pressure increased, his friends stopped playing, forcing him to pack up his cards as well.

Quarles was relieved to find Chicago more open-minded about the game. Soon after he moved to the city, he found his way to Galactic

Force, a gaming store in Lakeview where more than 50 regulars come to play *Magic* and other strategy games. The store is a kind of gamer sanctuary where even state champions come to take it easy and have fun. On Friday evenings it is packed with people like Quarles—some older, some younger, but all hooked on the game.

There is no one stereotypical *Magic* player here or elsewhere. But many are self-described nerds and geeks working as engineers or IT professionals. Others, like Quarles, are still in school. Some players get into the fantasy aspects of the game, which run surprisingly deep with artwork on the cards depicting characters whose elaborate mythologies are told through official novels. They like the idea that they are powerful wizards casting spells and controlling their empires.

In some ways, Galactic Force resembles a bingo parlor, with jovial banter between the organizers and the players, who pay \$5 to register. “Alright, gentlemen, we are gonna have four rounds followed by prizes. Everybody loves prizes, right?” asks Jason Finn, the evening’s judge. A heckler interjects, “What’s with the suit?”

“I want to feel good about myself, alright!” replies Finn. “You know the drill at this point. You have 50 minutes in the round; you can begin whenever you are ready,” he says, announcing the start of the evening’s competition.

Although Quarles is six feet tall, hunched over in his chair he’s about level with Edson Andrade, his shorter opponent. They take their decks out of their boxes and shuffle the cards, each housed in a polyurethane card sleeve to protect it during play and to ensure uniformity. Quarles spreads out his play mat with art from a card he likes and they take out their boxes of dice, which are used as counters to keep track of the “life points” they’ll need to remain in the game. Because of the way probability is involved in building decks and playing them, Quarles says *Magic* is math, a subject he excelled at in high school. He sees more than just the numbers. He knows how statistics are used for manipulation and he says his college major, marketing, is much the same way.

When it comes to *Magic*, Quarles’ strategy couldn’t be more straightforward. He likes to “pump and pray,” meaning he attacks relentlessly, hoping to wear down his opponent before he runs out of steam—and cards. Andrade uses the same

PLAYERS ARE POWERFUL WIZARDS CASTING SPELLS.

strategy against Quarles. Both players attack all out turn after turn, neither pausing to defend. With the advantage of going first, Andrade has Quarles nearly half dead, meaning he’s almost half out of life points, by turn five. Then Quarles plays the biggest creature in either of their decks, “Hero of Bladehold,” a very rare card he uses to clobber his opponent. The second game goes a lot like the first, and Quarles wins round one 30 minutes early. With plenty of time left to kill before the next round, Quarles plays some casual games in the back of the store.

Magic games typically last around 10 minutes and can be played anywhere two or more people have room to spread out their cards. Players start with seven cards in their hands and 20 life points, which represent the player’s health. Life points are eliminated as players receive “damage” from their opponents’ creatures and spells. The most basic cards are called “land” and they produce the game’s currency, known as “mana.” Players use

mana to pay the “casting cost” for cards in their hands, which allows them to place the cards on the table, where they become artifacts, enchantments, creatures and other spells. “Instants” and “sorceries” have immediate effects before they are discarded, like killing a creature or allowing a player to draw two cards from his deck. Other cards, like creatures, remain in play until they are destroyed. Creatures enter into combat and do damage to each other and to players. To win, a player must defeat his opponent, usually by damaging him until he runs out of life points.

STRATEGY AND COMPETITIVENESS ARE THEIR OWN REWARDS.

In round two, Quarles is matched against the extremely competitive Jeff Ekegren, a 28-year-old who works in computer networking. Ekegren only cares about what the cards do and how he can use them to win. His deck is an investment. He estimates it’s worth more than \$500, and he has tested it against all the popular archetypes of decks people are playing. To get such an expensive deck, Ekegren finances his hobby through eBay. He and a friend spend \$3,000 on six cases of Magic cards every few months, when a new set comes out. They open and sort all 19,440 cards, keep what they need for their decks, and sell the rest online to cover their costs.

Prizes for tournaments at the local and regional level are typically some number of booster packs, which are baseball card-like, plastic-wrapped packs of about 15 cards that retail for \$4. Pro Tour tournaments pay out a total of \$230,000 in cash to top players. But for many players who take up the game as an intellectual pursuit, strategy and competitiveness are their own rewards.

Women are as scarce on the Pro Tour as they are in the gaming halls. The only females entering Galactic Force come in occasional small packs of high school underclassmen who wander in to marvel at the Pikachu hats and other Japanese-inspired apparel. Some of the guys in the shop don’t mind spending time away from women, while others fantasize about having a girlfriend who plays Magic. Quarles estimates that women make up approximately five percent of Magic players. This may be related to the fact that the game has special appeal to some people who have various forms of autism, a family of psychological

disorders associated with males. The lure for these players may be the rules, which dominate the game.

Getting into Magic means not just knowing the rules, but celebrating them. The game’s rigid form and technicalities create an architecture some find overbearing, others beautiful.

Quarles starts strong in round two, but on turn five Ekegren plays the most powerful card permitted in this and most tournaments. Running \$80 a piece in secondary markets, “Jace, the Mind Sculptor” is one of the game’s most expensive cards. Ekegren has four of them in his deck, and he’s using this one to return one of Quarles’ creature cards back to his hand every turn. It’s as if he is playing against that single card now, freeing up Ekegren to play all sorts of cards in the meantime. Quarles knows the longer the game goes, the less his chances of winning. He keeps going until he runs out of cards in his hand, then concedes. Quarles starts strong in game two but loses the upper hand on turn five when Ekegren plays a devastating spell that destroys all creatures on the field. Three turns later, Ekegren plays another Jace. “Oh my God,” groans an exasperated Quarles as he rolls not just his eyes but his entire head. He calls a friend over to watch the unorthodox plays he makes out of desperation. A couple turns later, he loses the second game and the match.

Magic’s inventor, Richard Garfield, who has a doctorate in combinatorial mathematics, created the game in 1993 as an intellectual sport that would constantly evolve as players incorporate new cards into their decks. Since then, Magic has grown into a big business for Hasbro, which acquired the game’s publisher, Wizards of the Coast LLC, in 1999. Today there are an estimated 10 million players in more than 70 countries spending over \$100 million per year on upwards of 10,000 unique Magic cards. Among the most expensive Magic cards is the notorious vintage “Black Lotus,” which in mint condition has sold for more than \$10,000.

With new opponents, Quarles and Ekegren both win their third rounds. Quarles ends up playing against a man with “LOVE” and “LUST” tattooed across his knuckles, while Ekegren plays





against someone who brought along a Chilean good luck pig for support.

It's around 10 p.m. and there's still one more round to go. Some tournament participants and spectators have left or are getting food down the street. The store owner, 36-year-old Marc Heller, is playing games in the back with Finn and a couple other players. Heller is short and stocky with a full beard. He looks like Zach Galifianakis but has the meek personality of Zach's fictitious twin, Seth Galifianakis. He cares about making sure everyone feels safe and relaxed in his store, something that's maybe a little harder than it sounds. People can get worked up playing Magic; occasionally, in other shops, an upset player has hurled a deck of cards across the room. Heller won't get out of the shop until well after midnight tonight, and he stays late at least three nights a week while stragglers sit and talk and play games.

Quarles and Ekegren move into the final round with new opponents. Quarles wins a long first game only to lose a close second. They go back and forth trading blows in game three until his

opponent plays a card that prevents Quarles from blocking and attacks him for the win. Meanwhile, Ekegren fights for first place against another player with Jace in his deck. He ends up losing in two intense games and places second.

Quarles did about as well as he expected this time around, placing in the top half but not receiving any prize. He wants to make more changes to his deck, to make it even faster and more aggressive, but he can't be sure it will work as he imagines. For Quarles, it is not just about winning. "We play to have fun. After each match, you learn something new," he says.

In the summer, Quarles plans on getting an apartment with his three best friends from high school, with whom he plays Magic. "Most of us don't even care about the actual Magic as much as the people we play with. It's nice to have a place where you can go, play around with friends, make new friends and just have a nice time," he says.

It's now well past 11 p.m. and the street lights on Belmont Avenue cast their orange haze into every dark corner. Some players leave to do homework or sleep, while others—whether over drinks or at a friend's house—will keep talking about the game.

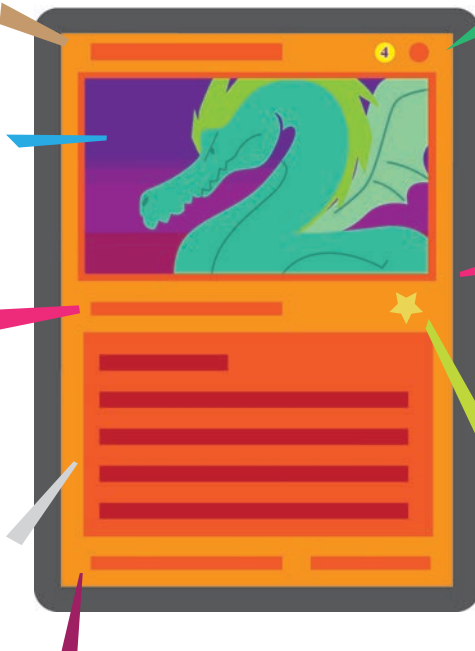
ANATOMY OF A CARD

1. CARD NAME The name of the physical card and the imaginary spell it produces.

2. ART The artwork on each card shows the creature or spell it represents in action.

3. CARD TYPE There are six classic card types: land, creature, enchantment, artifact, instant and sorcery. A card's type is shorthand for its function, and each type has different rules of use.

4. RULES TEXT The rules text is the meat and potatoes of the game and tells you exactly what the card does.



6. CASTING COST The price to play the card from your hand, paid with different amounts and varieties of mana.

6.5 MANA Mana is the game's currency, a unit of magical energy obtained from land cards.

7. COLOR There are five colors of mana, which represent different aspects of the game: blue (trickery), red (chaos), green (nature), white (order) and black (death). The colors appear on the back of each card as five orbs in a color wheel. Mana can also be colorless and generic.

8. SET SYMBOL A new set of cards is released approximately every three months. Each set has its own symbol printed on every card so the set can be identified.

5. FLAVOR TEXT If space permits, the card may have a quote as the last line. The early sets quoted Shakespeare and other classics, but now most quotes are from fantasy novels linked to the game.

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CLARA WONG (AGENCY GALATEA)
HAIR **ERICA BARRERA**
MAKEUP **VICENTE VASQUEZ**
SHOES **AKIRA, ZARA**

TALENT SHOW

We searched the city for first-rate fashion and found it from a group of emerging local designers

Talent Show

CHRISTINA YI

Before her graduation from Columbia College Chicago in May, Christina Yi's work received numerous accolades. Her avant-garde designs were selected as one of the school's top five, which gained her a coveted spot at Dress Code: Chicago Fashion Design Schools' Runway Show; one of her gowns closed Akira's 7th Annual Garden of Eden Fashion Show last year; and she gained recognition from Fashion Group International, an international industry support organization, by winning its 2010 Senior Competition. www.cyicyi.com







HEATHER MAE DESIGNS

(HEATHER ALBERT)

Created in 2010, Heather MAe Designs is a culmination of Columbia College Chicago graduate Heather Albert's vision of feminine glamour and vintage funk. Albert, 24, is also an in-demand stylist. Her design ability is superb, and her clothes are bold in color, unique in nature and high on style. www.heathermae.com



J.CHEIKH

(SOPHIE LIN & CHEIKH LAM)

Husband and wife Cheikh Lam, 34, and Sophie Lin, 32, teamed up in 2009 to launch J.CHEIKH, a modern gentleman's line of sleek suiting. From stunning silver brocade to refined deep-red velvet, J.CHEIKH is for the urban dandy. But these otherworldly designs aren't European imports; Lam and Lin design, produce and manufacture the entire line right here in Chicago. www.jcheikh.com
(Shoes by Zara)

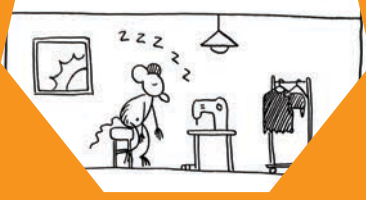


C/FAN

(CHRISTINA FAN)

Since finishing a one-year mentorship through the prestigious Chicago Fashion Incubator this year, Christina Fan, 27, is executing her sophisticated vision through her women's wear line, C/FAN. Fan's signatures—clean lines, luxe fabrics and precise tailoring—are garnering an ardent following among local fashionistas, including the fashion blog, The Style Tribe, and an English actress, Charlotte Riley, who will don C/FAN in an upcoming film. www.cfan-designs.com





T L O O K S

FUZZY FUTURE

A QUIRKY HOBBY GREW INTO A SERIOUS BUSINESS



Anderson takes arts & crafts to a whole new level.



Outlooks

Mikey Anderson's weathered backpack is filled with notebooks, plastic bags and patches of cloth—hardly the look of someone whose whimsical YaRnIeS are sold from \$6 to \$30 in Cynthia Rowley's high-end New York City store. His blog is full of photographs of YaRnIeS climbing

His odd dolls began as a hobby. "I was bored and had a ton of yarn, silver duct tape and plastic bags, so I guess I just decided I wanted to make something cute," he says.

Anderson's YaRnIeS started out and are still sold in Chicago-based independent stores like Lenny and Me, Quimby's and Flourish gallery. He also gets e-mails from customers asking for Lady Gaga look-a-like dolls.

Cynthia Rowley's brother spotted a YaRnIe doll in Quimby's front window, and bought one for his niece, Gigi, Rowley's daughter. Soon after, Rowley had her assistant contact Anderson about placing YaRnIeS in her stores' front window displays. "I yelled and ran around the room," Anderson says. "Before I knew it, I had shipped over a hundred YaRnIeS to New York."

A year later, Anderson finally met Rowley in person. "It's amazing knowing someone like her really believes in my work ... she is always telling people about me," Anderson says.

Anderson makes everything from YaRnIe rings and key chains to Zombie-inspired YaRnIeS. "I want to create a silly and fun brand that people of all ages can enjoy," Anderson says. "I know some day someone's going to want a thousand YaRnIeS, so I need to make sure I'm prepared!"



"Before I knew it, I had shipped a hundred YaRnIeS to New York."

trees along with odd illustrations and comics of imaginary characters licking each other's faces. Making them is serious business, however. Anderson works up to 15-hour days on his YaRnIeS; they and his part-time job at Urban Outfitters help him pay tuition at the School of the Art Institute, where he is majoring in Fiber and Material Studies. "I basically never sleep," Anderson says. "Some days I think I'm working literally 24 hours."

HONOR SYSTEM

Who are the people on Chicago's honorary street signs? *By Kit Sesterhenn*

Since Chicago's City Council passed the Honorary Street Name Ordinance in 1984, brown signs have proliferated on street corners. If you've ever wondered who Calvin B. Jones or Alme Moody were, read on.

ALL HYPED UP

LOOKBOOK.NU CONFERS CELEBRITY ON THE YOUNG AND FASHIONABLE



Outlooks

On a cold and rainy Sunday afternoon, Rachel Iwanyszyn sits in a coffee shop, fidgeting with her cup. All the other patrons are disheveled and wet, but she looks like she is ready for the runway: impeccably dressed, with flawless hair and make-up and a warm and inviting smile.

If Iwanyszyn looks like a celebrity, that's because she is one on Lookbook.nu, an international site that showcases models, photographers and fashion. She has been as high as second place in the ratings, and still remains one of the top five "biggest karma gainers" of all time.

Iwanyszyn, 22, a full-time student at Columbia College Chicago, is a freelance photographer who specializes in weddings, portraits and fashion. She also keeps a popular blog called Jag Lever, Swedish for "I live."

Her photos and fashion-savvy led her to upload pictures to Lookbook.nu, where models post looks that are then "hyped," or acknowledged, by people who are inspired by the outfits. Hypes are then tallied and the looks are ranked accordingly.

At first, Iwanyszyn says her looks were less inspiring. "I think my style was formed through Lookbook when I started out," she says. "It really helped me figure out what my personal style was."

Iwanyszyn is inspired by Swedish musician Lykke Li and actress Zooey Deschanel. She also follows New York-based couple Hannah and Landon, who blog about their artwork and vintage store excursions at hannahandlandon.blogspot.com. Her look is trendy and vintage without trying too hard and she loves the feminine touch a dress brings

to her looks.

Does being so stylish cost a fortune? "Actually, not that much," she says, explaining that she mainly shops at thrift stores and repurposes old clothes.

"It really helped me figure out what my personal style was."

Iwanyszyn enjoys her celebrity and appreciates the attention. Once, when she was in London having dinner with her fiancé, someone recognized her and sent her a message via her blog about the sighting.

Iwanyszyn aspires to work for *Vogue* or another prominent fashion magazine some day. Until then, she shares her passion for fashion and photography on Lookbook.nu, hoping that she's helping set some trends through her virtual presence.

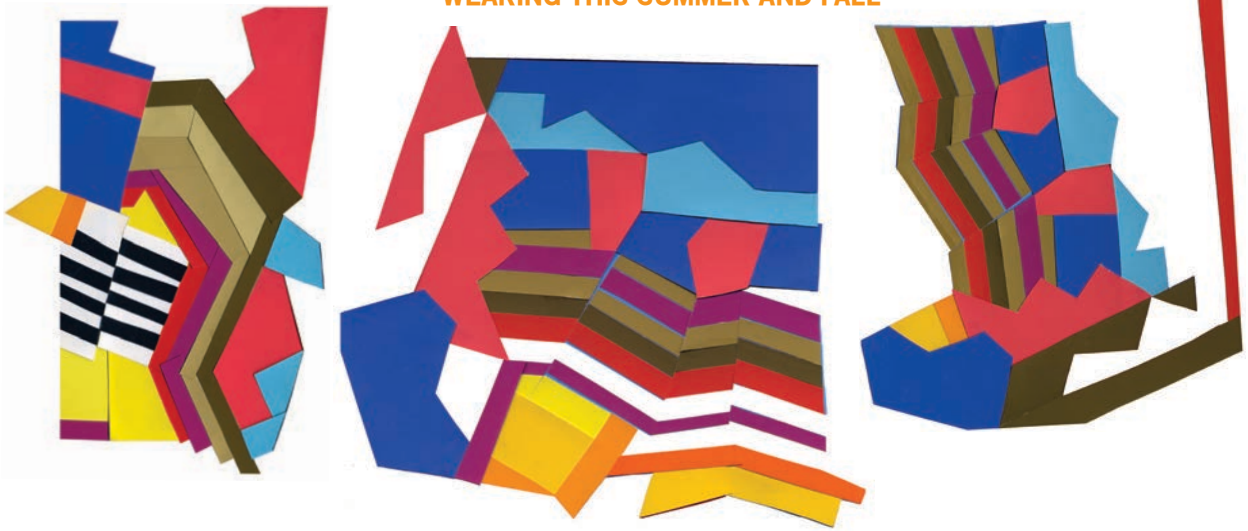
Where? 700 to 800 N. Fairbanks Ct.

Who? "The People's Princess" and 1980s fashion trendsetter.

DIANA PRINCESS OF WALES WAY

MEN, WOMEN AND WALLS

HERE'S WHAT YOU AND YOUR HOME WILL BE WEARING THIS SUMMER AND FALL



From the colors you'll be wearing to the ones you'll be painting, here is your summer and fall color trend report, courtesy of the style prognosticators at *GQ*, *House Beautiful*, *Women's Wear Daily* and *Style.com*.

Summer 2011

Fall 2011

MEN

Khaki: Consider this color your new civilian uniform. The quintessential combat classic is now for the modern man. You've never looked *this* fresh.

Navy: Give black the season off and embrace navy accessories. An alternative to brown, navy is dressed up, yet light enough for warmer months.

WOMEN

Neon (lime green, bright orange, citrus yellow, hot pink, electric blue): Neon colors aren't for lightweights; this is a color cocktail you'll want to indulge in.

White: For a much-needed palette cleanse from the aforementioned brights, get whitewashed. You'll stay cool in more ways than one.

WALLS

Honeysuckle: Break up the monotony of neutral walls with this play on pink. Pantone's "color of the year" is a surefire way to add confidence to your walls.

Aqua: It's light, playful and indicative of tropical serenity, which is why you'll want aqua on your walls all summer. Who said you had to go anywhere for a vacation?

Black (on black): Come fall, this is the only blackout you'll want to remember. Back from the '90s, this slick pairing is exactly that—slick.

Teal: Men, it's time to embrace teal. It's not often a color this great comes around for you, so when it does, jump on it. Think of it as your fall refresher.

Red: Tired of the routine of black and camel? Good, because once your summer tan fades, red will be *the* shade on your back.

Purple: Ladies, the perennial jewel tone is back! For fall, think deep violet for a richer color experience.

Gray: Throw out your old ideas about gray because it's the color of the moment when it comes to your walls this fall. It's chic, timeless and understated.

Buttercup: Welcome to the most energy-saving warm up. Bright and cozy, this yellow hue will be sure to liven things up at home.



Outlooks

Where? 100 to 200 S. Michigan Ave. Who? A wandering monk who represented India and Hinduism at the Parliament of World's Religions.

SWAMI VIVEKANANDA WAY



I'M 24 YEARS OLD AND I'VE ONLY HAD A PECK ON THE CHEEK



Sometimes I fantasize about the baseball scene in *Never Been Kissed*, when Josie Gellar, played by Drew Barrymore, recounts her first kiss: “That thing, that moment, when you kiss someone and everything around becomes hazy and the only thing in focus is you and this person...”

I plaster a smile on my face, down a cocktail or two, and try to enjoy myself amid the stares and whispers.

I’ve never had that. I’m 24 years old and I’ve never been kissed. People seem shocked when they find out I’m single. “Know anyone?” I reply. They would be even more surprised to learn I’ve only had a peck on the cheek.

I feel like a dying breed. My friends are all either tying the knot or in committed relationships. Some of them seek my approval; my best friend says she won’t “go all the way” unless her boyfriend is Kit-vetted. It makes for awkward visits. Meanwhile, I’m yearning for Mr. Right or even Mr. Wrong for a night out.

How’s this possible? Easy: I’m shy. I was the quiet girl in the corner when boys were still gross beings with cooties, the awkward teenager without an ounce of confidence.

I haven’t played Spin The Bottle or Seven Minutes in Heaven. I wasn’t invited. No

sloppy smooch or kiss on the cheek for me. Other girls wiped off the awkwardness and giggled; I stayed home.

I remember going out to dinner for my birthday every September and seeing the girls in their Homecoming dresses. I couldn’t wait for my turn, which never came. Girls in locker rooms can be downright cruel when gossiping. When asked about my plans, I’d make something up.

My cousins and friends are getting married. I stand to the side during the slow dances, other than one with dad. I plaster a smile on

my face, down a cocktail or two, and try to enjoy myself amid the stares and whispers. Alcohol can’t numb the pain of relatives asking, “When will Kit find a nice boy?” or “Doesn’t she ever date?” I’ll get right on that.

In junior high, Corbin lived across the street. Our parents were friends and we had siblings the same age. Our neighborhood was active: block parties, camp-outs, progressive dinners. As the oldest, we stuck together, becoming friends, sitting at the same lunch table and walking home together.

The summer after 8th grade, his family moved to Minneapolis. I fell asleep at his going-away party when he tried explaining *The Matrix* to me. Ten years later we’re still friends. Our parents tried pushing us together, but then realized we weren’t meant to be. Perhaps it had something to do with his new boyfriend.

Years later, I had my first serious crush: Alex, he of the nerd-hot category. At 16, we began working together at Cook

Memorial Library. The problem? Alex was Corbin's best friend and Corbin didn't approve.

Alex and I went to Turnabout together junior year, which was awkward because it was Valentine's Day and we weren't together. Looking back, our only similarities were work and Corbin. Last I heard, Alex was seeing a female Alex. At least he'll never forget her name.

As the years went on, I was too quiet to be approached. My friends pointed out guys looking at me or suggested I pick out guys in bars. My shyness, and my old-fashioned views about asking men out, worked against me.

There have been a few almost-dates along the way, but nothing substantial. Jay, a junior, asked me to prom my senior year, but I thought he was creepy. My friends told me to accept and then ditch him, but I couldn't do it.

Dustin was a sophomore in my English class freshman year of college. We went on a handful of dates. One day, he stopped calling and stopped making eye contact during class. I was hurt, but my roommate assured me he was an idiot.

I met Peter in macroeconomics. We'd go out for coffee after class. He was in the fraternity TKE, and he asked me to his formal, but we never went. I heard one of his friends say Peter called me frigid.

The last guy's name escapes me. I think it started with a B. Brian, Ben, Billy? No idea. I met him in a Mexican bar in Washington, D.C. We shared a couple dances and the sloppiest kiss on a cheek I've had to date. Then his roommate called B to bail him out of jail; I went for ice cream with the girls. I'm not counting that as a loss. The Rocky Road was the best I've ever had.

These days, no one's caught my eye, except the 26-year-old children's librarian at work. He's pretty cute. His mother thinks we'd be perfect together.

So one week, I decided to broaden my horizons and take matters into my own hands. I went out on the town, but I discovered that art galleries with DJs blasting music and loft parties with live bands jamming on the roof aren't the best places to troll for men. I did chat with a few, when I could be heard over the noise, but nothing happened. I got a guy's number, but whether it was for future discussions of his work or otherwise is yet to be determined. When I left the party, one of the guys I'd been talking with said he hoped to see me again, but he's graduating and moving out of state.

I find I'm more successful when it comes to flirting with the opposite sex at bookstores, in

bars where there's dancing, and on the train. I had a stimulating discussion about Donald Trump with a man on the Blue Line on my way home Saturday night. He

We shared a couple dances and the sloppiest kiss on a cheek I've had to date.

invited me to a party, but it was midnight and he was wearing a fringed vest. I lost him at LaSalle. But Chicago is a small town when it comes to running into people; if it's really meant to be, I'll see him again. If all else fails, there is the newspaper hawker outside of Union Station who whistles at me every day. Perhaps he's my true love.

For now, I'll continue marking "1" on those RSVP cards instead of bringing my "and guest" and keep looking for Mr. Right. Unless you know him and he wants to be my date.



Where? 36 to 100 W. Walton St.

Who? A screenwriter, director, producer, playwright and novelist.

BEN HECHT WAY



COMICS UNMASKED

A GUIDE TO CULTIVATING YOUR INNER GEEK



Comic books and graphic novels are being adapted into movies, television shows and even Broadway musicals. Because there's no fighting the inevitable—or in this case, the indestructible—here are some tips for getting in on the action.



Outlooks

Just ask

If the endless aisles of comic books and the girl with the cat ears sitting in the corner reading anime intimidate you, don't wander around feeling self-conscious. Ask for help. If the store clerks are unavailable, ask the cute nerd with the Clark Kent glasses. Avid readers are always willing to talk about comics and make recommendations.

Build your base

If you are drawn to a particular comic, look for more work by the same writer, illustrator or creator. Many professionals, such as Sin City's creator Frank Miller, have a complete list of their works on their websites (www.moebiusgraphics.com). For full creator, publisher and character lists, check out Comic Vine (www.comicvine.com) and the Comicbook Artists' Guild (www.comicartguild.org).

Expand your range

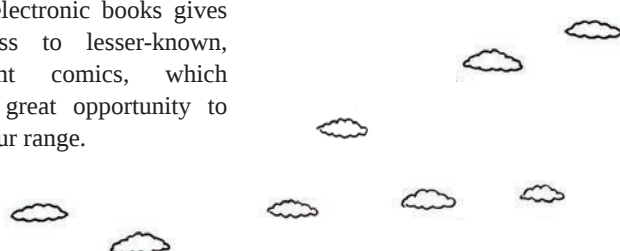
Many comic books shops in Chicago participate in Free Comic Book Day on the first Saturday in May. Some give out independent and freelance comics, while others distribute work from major publishers such as Marvel and Dark Horse. Find a store near you that holds free comic book days at www.freecomicbookday.com.

Take a tablet

Comic books and graphic novels old and new are starting to appear on tablets like Nook, Kindle and iPad. The jump from paper to electronic books gives you access to lesser-known, independent comics, which creates a great opportunity to expand your range.

Meet the masters

You can meet the people behind the scenes at one of Wizard World's Comic Cons (www.wizardworld.com). The Chicago Comic Con is held in August at the Donald E. Stephens Convention Center in Rosemont, and features writers and illustrators as well as actors from cult TV shows, directors and movie stars. The Chicago Comic & Entertainment Expo (www.c2e2.com) is held every year in March at McCormick Place.



ART WITH HEART

CHICAGO NONPROFITS GET CREATIVE IN CASH-STRAPPED TIMES



“Is your art big enough to provide a human service, and is your human service bold enough to be art?” Charles Torpe, founder of Creative Artists in Service Together (CAST), aims to answer his question by connecting artists and creative arts therapists with human service agencies. “I would say the way some of us are starting to look at this is that there is a continuum: on the one side, art for art’s sake, and on the other side, arts and service. These are definitely not opposing forces.”

The result is an integrated community of artists providing services. Since it was founded in 2010, CAST has forged powerful partnerships between artists, therapists and other service providers.

Harmony Hope and Healing (HHH) has been exploring this intersection of art and service for more than a decade. Executive Director Marge Nykaza believes singing has the power to heal because it gives people something positive to focus on and promotes the release of mood-boosting endorphins. Music therapy isn’t new, but Nykaza’s approach is innovative because she applies it to communities as well as individuals, helping underserved people who are struggling with homelessness, poverty, domestic violence, substance abuse and isolation.

Nykaza has taken participants in their most fragile states and helped them to see their own worth and potential. She recalls

a man who told her that finding the courage to sing in public made him brave enough to call his former boss and get his job back, and a woman who used the breathing techniques from learning to sing to help her stay calm and manage her anger.

Community also plays a starring role in *Play on Productions*, a film company dedicated to telling the stories of individuals with developmental disabilities. Founder Dave Midell involves people with disabilities in the process from start to finish.

One of the first films from *Play on Productions*, *By Any Other Name*, is about a young man with Down Syndrome. The story focuses on his abilities, not his disability, and portrays how normal his life actually is. He lives with his brother and falls for the new girl at work. He is then heartbroken when he realizes she only sees him as a good friend. Midell believes stories that don’t stereotype are important for raising awareness about people with disabilities.

“Is your art big enough to provide a human service, and is your human service bold enough to be art?”

The concept of art helping to provide needed services is forward-thinking, especially during a time where drastic funding cuts are forcing nonprofits to reinvent what they do to stay relevant in communities across the city. And when the result is compelling music and theater, the benefits are shared well beyond the lives of participants.



Outlooks

THE PLASTICS PROBLEM

A CONVERSATION WITH VINCENT COBB, FOUNDER OF REUSEIT.COM



Plastic bags are the tumbleweeds of urban America. Vincent Cobb, founder and CEO of reuseit.com, has been fighting against the proliferation of plastic bags. He created reuseit.com in 2003 as a way to highlight the detrimental effects of plastic bag use and to provide options for concerned consumers. As of Earth Day 2010, Cobb has helped more than 222,000 people reduce their consumption by more than 850 million bags.



Outlooks

Echo Magazine: According to reuseit.com, the U.S. goes through 100 billion single-use plastic bags per year, which cost retailers about \$4 billion. Those statistics are staggering, yet people continue to use disposable bags.

Vincent Cobb: Retailers are absorbing the costs, so if consumers see it as free, they're just going to continue to consume it. Our advice is to get a handful of very high quality reusable bags that will last for years and that you will actually use.

EM: Is it a bigger problem than you originally thought?

VC: Oh, yes. Looking at it initially, it was just the plastic bag issue, and I still think plastic bags are a big problem. It's the symbolic nature of consumerism run amuck, and this idea of free and cheap stuff. We probably do way too much shopping, we buy too much stuff, and we stick all these disposables in these plastic bags.

EM: How do you convince people to consume fewer single-use products, such as plastic bags and water bottles, and eliminate disposables from their daily lives?

VC: Part of it is providing people with awareness and the other part is providing great tools for them to be able to do it. The second thing is looking at how we can adjust our lifestyle and where we can cut back on things, whether it's using rechargeable batteries versus ones you use and throw away, or reusable shopping bags and water bottles.

EM: Why hasn't Illinois, like 19 states including California, Oregon, Hawaii and New York, been active in plastic bag bans and fees? Is Chicago lacking something that other cities possess?

VC: I am equally stumped. It is odd especially since the city considers itself a green city. We know that wherever these bans and fees have tried to be implemented, industry has been very quick to jump on them and shoot them down. That could be part of it; there are politics at play.

EM: What would happen if Chicago adopted a fee-based system to control plastic bag use?

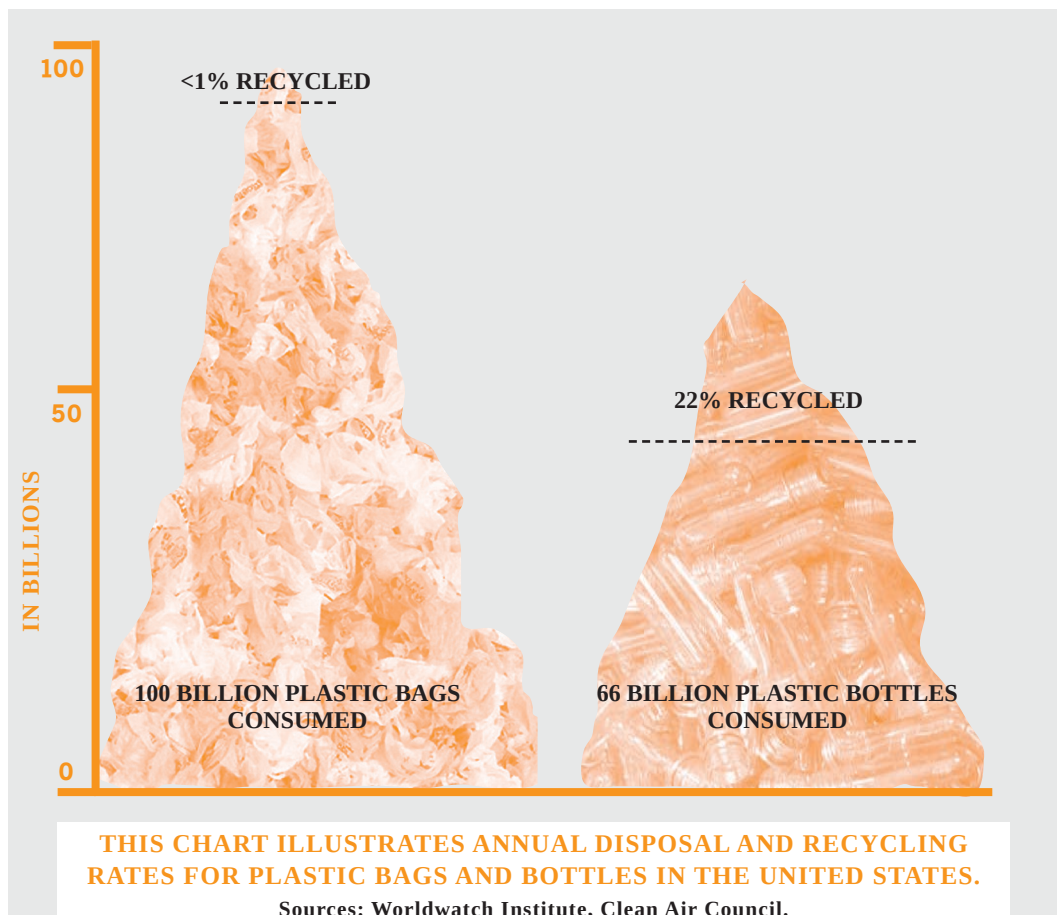
VC: If there are any kind of bans or fees that go in place, it will definitely affect anybody

involved in the plastic bag industry. On the flip side, I would hope Chicago would go with a fee-based system. If it's designed correctly, the revenue that comes in should be going toward environmental initiatives.

EM: Similarly, what would consumers and retailers experience in a post-plastic Chicago?

VC: Well, I don't think it will be post-plastic per se. Ideally it would be a fee-based system, so the way it would work is that retailers would be giving away a lot fewer of these plastic bags.

Consumers would be bringing their reusable shopping bags, and if they didn't bring it for some reason they could always take paper or plastic. However, they would have to pay for it, but they have the option. The end game is significant reduction. If we can reduce single-use bag consumption by 70 to 80 percent, and be able to do it with the fee-based model, that's fine and let's move on to the next issue. Plastic bags are kind of a victim of their own success. We can achieve significant reduction through individual efforts, but the legislative part has to be there.



COPYRIGHTS AND WRONGS

AVOID TROUBLE BY KNOWING THE LAWS GOVERNING CREATIVE WORK

Have you ever wondered whether to get your work copyrighted or worried that you might be using a copyrighted work illegally without knowing it? For any kind of creator or artist, understanding copyright is important, but it's complicated and can vary depending on the situation. However, there are a few key points that you should know. Copyright expert Maryam Fakouri, reference/instruction librarian at Columbia College Chicago, explains a few of the law's elusive rules:

How can I copyright my work?

Copyright happens automatically once a created work takes a "fixed" and "tangible" form. This includes html code, photo-

graphs and recorded music. The © symbol does not have to be present anywhere on the work.

What rights are provided by copyright?

When your work is copyrighted, you have the right to reproduce, publicly display, distribute and publicly perform it, and the right to make derivative works.

Is fashion copyrightable?

Clothing and other "useful articles," such as cups and silverware, cannot be copyrighted. However, a severable item attached to a piece of clothing, such as an artful belt buckle or decorative item, is copyrightable. This item must be able to stand alone as an original work and not be integral to the attire's usefulness as clothing.

Can I use an image I find online on a t-shirt, my blog or some other medium?

If the image is copyrighted, you can't use it unless you transform it into something altogether new—which can be a difficult judgement call. It's safest to get the creator's permission, but Google has an advanced search option that filters results according to usage rights, making it easier to determine whether an image is legal to use. In this case, it is often important to cite the original source.

How does music sampling fit into copyright?

Sampling has been considered fair use, provided that the sample is short and does not affect the marketability of the original work. It is also imperative that the resulting work be transformative and not a direct copy of the original.



Outlooks



TERMS TO KNOW

Creative Commons An organization that allows copyright owners to assign nonexclusive licenses to their works so that anyone can use them under specific terms. These terms vary according to the artist and the work. For more information on Creative Commons, visit creativecommons.org.

Fair Use Allows you to use copyrighted material for limited purposes, including non-commercial personal use and some educational uses. Fair use protects commentaries, parodies and criticisms or reviews. Determining whether a use is fair depends on four factors: purpose of the use, nature of the

work, the amount of the original work that's being used and the use's market effect on the original.

Public Domain Describes any non-copyrighted work. Works in the public domain include those that are not copyrightable, works of the federal government, and works for which the copyright has expired. Current copyright law protects a work for the creator's lifetime plus 70 years. However, older works may have less protection, depending on when they were created. For a chart outlining copyright duration by year, visit copyright.cornell.edu/resources/publicdomain.cfm.



CHICAGO CUTS CULTURE

THE DEMISE OF FESTIVALS, FIREWORKS AND FILMS MAY BE GOOD FOR THE BUDGET, BUT IT'S BAD FOR THE CITY

Chicago used to celebrate its rich cultural character with numerous public events that brought together the city's diverse population. But the cohesive relationship between the Department of Cultural Affairs and the Department of Special Events fell victim to tighter budgets this past year as the city attempted to reverse Chicago's 2009 looming debt of \$6.87 billion.

One of the more dramatic attempts to combat the burgeoning budget was folding four of Chicago's previously stand-alone

festivals (The Chicago Country Music Festival, Chicago Gospel Music Festival, Celtic Fest Chicago and ¡Viva! Chicago Latin Music Festival) into the Taste of Chicago this summer, making each one a daily programming theme. While the city aims to save a couple million dollars by cutting these events, it also cut a significant amount of character.

Those festivals attracted a combined attendance of 350,000 people in 2009. Now they compete with open-mouthed tourists chomping on mozzarella sticks and inhaling one slice of pizza after another.

Budget cuts also ended the Outdoor Film Festival in Grant Park. Until 2010, Chicagoans could grab a blanket and a buddy, settle down on the lush, cool grass and enjoy free classic American films during on summer Tuesday evenings. This festival offered a retreat from

the hectic pace of city life, and a reason for people to come downtown. But after the festival's 10th year, it was canceled, along with the three decades-long run of July 3 fireworks at Navy Pier, Venetian Night and the South Side Irish Parade. Future cut-backs are fearfully feasible.

In 2009, nearly a quarter of the

The cuts in these programs will force Chicagoans to weep on the city's big shoulders.

39.5 million visitors to Chicago came for its special events, according to the Chicago Office of Tourism. With less cultural programming, those numbers are bound to drop. Chicago will eventually be just another city with tall buildings and businesses.

The cuts in these programs will force Chicagoans to weep on the city's big shoulders.

WE ASKED A FEW CHICAGO NOTABLES WHAT KEEPS THEIR HEARTS BEATING FOR THE CITY. HERE'S WHAT THEY HAD TO SAY.

I LOVE CHICAGO BECAUSE...

“...it’s a livable city where you can afford to zone out to work on your creative endeavors without selling your soul in the process. It also has the best of LA’s vastness coupled with NYC’s concrete jungle wrapped up into one.”

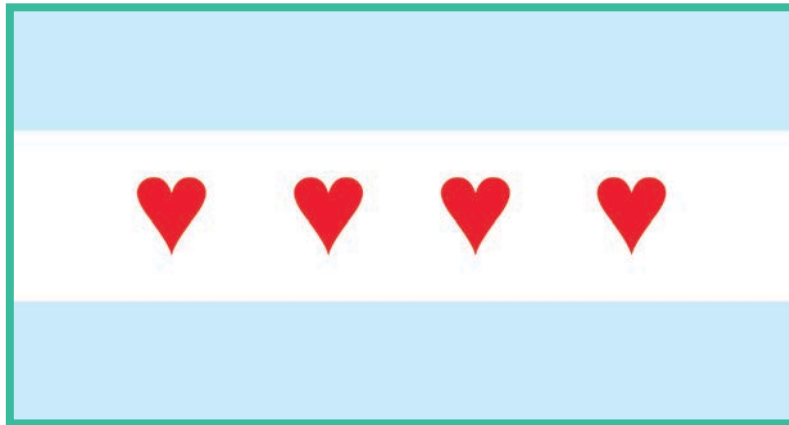
J.C. GABEL,
editor-in-chief, The Chicagoan

“...its history, the landscape and the people. Few things make me happier and prouder than walking down Michigan Avenue on a bustling Friday afternoon in the spring and just drinking in the ambiance.”

PATRICE GRELL YURSIK,
creator, Afrobella.com

“...I live in the midst of world-class architecture, art, music of all types, museums and theatre; with a history that includes iconic architects Louis Sullivan and Frank Lloyd Wright, national treasures such as Studs Terkel and Roger Ebert, who have shown to the world what Chicagoans are made of; and the best, most interesting and most loyal friends I’ve met, anywhere – all along a beautiful and public lakefront.”

DENNIS SCOTT,
house organist, Music Box Theatre



“...it’s home. Home to great cultural institutions and music venues. Home to great sports teams and world-class cuisine. Home to varying ethnic backgrounds and eclectic neighborhoods. Home to friendly and welcoming residents. Home to my kids and my family.”

KATHERINE LAMANTIA, *City of Chicago Acting Commissioner for Cultural Affairs and Special Events*

“...it is a balance of both coasts, with old Midwestern values, some artsy flair, some hard-nosed business, blues, jazz and rock ‘n’ roll, the people of so many different neighborhoods with the wealth and the poverty and the not-so-silent majority. It’s my kind of town!”

MICKY HORNICK,
owner, Chicago Diner

“...no matter where you look, this city is juxtaposing different cultures, ethnicities, arts, sport and personalities to make the perfect mosaic.”

ERIKA R. UHLIG,
Miss Chicago 2011

“...it’s big enough to be new a lot of the time, but small enough to feel like home all of the time.”

JEFFREY BROWN,
graphic novelist