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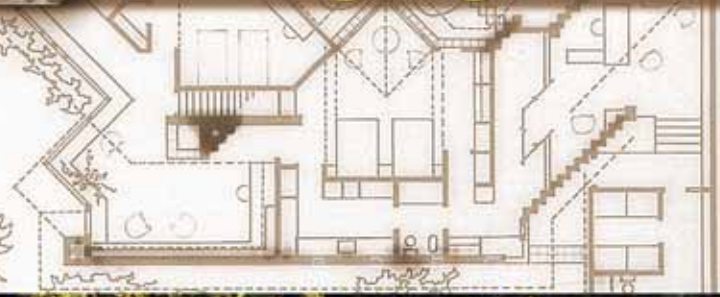
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ARIZONA

January | February 2010
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CULINARY ART

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The winter months in Central Arizona offer both ideal weather and a pair of festivals that will warm your art-loving heart.



Photo by Amy Johnston

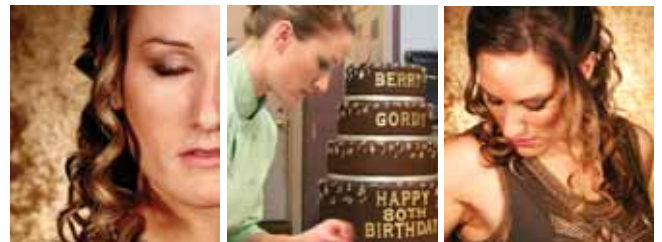




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And Other Ann Arbor
Specialty Food Providers



Photos by Amy Johnston

CULINARY ART

Courtney Clark, owner of Cake Nouveau, and a number of other innovative specialty shop owners in Ann Arbor offer up big taste in custom crafted specialty foods.

On the Cover:

Courtney Clark of Cake Nouveau

Photo by Amy Johnston

Hair by Rasa Miller, Voila Salon & Spa, Saline

Costume by Fantasy Attic, Ypsilanti

May You Have Your Cake and Eat It, Too, in 2010. Bon Appétit!

Allow me to be among the first to wish you a Happy New Year, and welcome you to Art Showcase Magazine's first issue of 2010! I can't express what a treat it is to have the opportunity to bring it to you.

As usual, this issue of Art Showcase Magazine presents articles of interest on all of the high arts, including fine visual and performance art, culinary art, plus travel and culture, as well as a comprehensive art events calendar and informative art news items. Our first issue of the year, however, serves up a steady diet of articles on culinary art, with several stories dedicated solely to that discipline.

It's no secret that we are lucky to live in an area that boasts some of the finest and most diverse dining options available in the Midwest. Our area is also emerging as a leader in the locally-



Photo by Amy Johnston

sourced food movement, which is quickly becoming an important part of its identity and serves as an example of a more sustainable, more efficient and a more healthy way to eat.

We encourage you to do your part by supporting local restaurants and food merchants that adhere to the 'Eat Local' philosophy. You'll find several of them—and the owners and chefs behind them—mentioned within these pages.

Working with restaurant owners, local chefs and specialty food merchants to create the culinary articles for this magazine, I must admit, has been a guilty pleasure for us. Here's hoping that you enjoy what's on the menu in this issue and that it satisfies your hunger for interesting and relevant reading on the arts—especially the culinary arts.

As always, we extend our sincere thanks to you for allowing Art Showcase Magazine to be a part of your 2010.

Kindest regards,

Jonathan E. Himlin
Publisher

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PUBLISHER
Jonathan E. Himlin

CONTACT
LionTreeCommunications@Gmail.com

CONTRIBUTING WRITERS
Elaine Perlin Crossley
Meagan Swoyer
Sandra Xenakis

PHOTOGRAPHY
Amy Johnston
Paul James

ADVERTISING
734.904.5904
ads@ArtShowcaseMagazine.com

EVENT SUBMISSIONS
Calendar@ArtShowcaseMagazine.com

WEBSITE
www.ArtShowcaseMagazine.com

VISIT THE ASM BLOG
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Art Showcase Magazine is Southeastern Michigan's premier print resource for fine entertainment in the arts. Our mission is to cultivate among our readers enhanced support, awareness and accessibility to local high art and culture. We help our readers to maximize the enjoyment they find in the arts, and we assist them in pairing their lifestyle interests with local arts opportunities.

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podcast & founder of the "Racialicious" Blogsite
Tuesday, January 12, 5pm Michigan League Vandenberg Room

KEYNOTE MEMORIAL LECTURE
Gwen Hill, Managing Editor of "Washington Week", Co-Anchor of the "PBS NewsHour",
and Author of the best-selling book:
The Breakthrough: Politics and Race in the Age of Obama
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Monday, January 18, 10am Hill Auditorium

HEALTH SCIENCES LECTURE
Lisa Newman, Professor of Surgery & Director, University of Michigan Breast Care Center
Monday, January 18, 11:45am Dow Auditorium, Towseley Center- UM Hospital

BUSINESS & FINANCE MLK CONVOCATION
Mark Johnson, creator of "The Playing for Change Project"
Monday, January 18, 1-3pm Rackham Auditorium

ANNUAL CHILDREN & YOUTH PROGRAM
Monday, January 18, 8:30am-3pm Modern Language Building
Register at www.umich.edu/~tauep/MLKDay.html

SCHOOL OF NATURAL RESOURCES DEAN'S SPEAKER SERIES LECTURE
Vernice Miller-Travis, Vice Chair of the Maryland State Commission on Environmental Justice
& Sustainable Communities & Co-founder of West Harlem Environmental Action
Tuesday, January 19, 5pm Michigan League Vandenberg Room

"THE WATERFRONT" DOCUMENTARY SCREENING
"The Waterfront" is a moving story about the citizens of Highland Park, Michigan
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The Artistry of CAKE Photos by Amy Johnston NOUVEAU

And Other Ann Arbor
Specialty Food Providers

By Megan Swoyer

She never got to celebrate her business' grand opening or even any of its seven birthdays, but that's just fine with Courtney Clark, owner of Cake Nouveau. Clark is pretty much in the festive mood daily and can savor a slice of celebratory cake whenever she'd like. After all, her business is cake.

"We've been so busy (what recession?) that I haven't had a chance to celebrate anything," says Clark. The Saline resident considers her penchant for pastry a complement to her fixation with fine art. "The two go hand-in-hand," she notes.

Cake Nouveau is one of several Ann Arbor culinary businesses whose products are like artful masterpieces, whether in the process in which they're made or in their outcome and visual appeal.

Clark can whip up just about any type of cake at her 900-square-foot facility. "We are unlimited with what we can do and none of the ingredients are artificial," she says. "My weirdest request was a cake for a dentist's birthday in the shape of a giant decaying tooth with chicken legs and a golf club," she recalls. No matter the challenge, Clark and her 20-quart mixer come through. "I say yes, and then figure out how to do it."



"I'm both an artist and a pastry expert and I couldn't get by with just being one or the other."

— Cake Nouveau Owner
Courtney Clark

Courtney Clark and her husband, Kendon, put the finishing touches on a special birthday cake for Motown Records founder Barry Gordy.

Clark's assistant bakes the owner's cakes and also focuses on cupcakes. A few tables welcome those who'd like to sit down to enjoy a slice of any of four flavors baking on a particular day.

Clark studied fine art at Eastern Michigan University and eventually attended The Art Institute of Chicago. Soon after, she discovered pastry and confectionery art. Her pastry passion led the then-22-year-old to The French Pastry School in Chicago.

"My parents thought I was a bit crazy," she recalls. "It was my third school in four years." But they supported Clark and today often come into her shop. As for combining culinary art with fine art, Clark says it's one of the best decisions she's ever made. "I'm both an artist and a pastry expert and I couldn't get by with just being one or the other."

For Clark, cakes are like sculptures. "They're very structural. I sculpt daily,"

she explains. Starting from a round or square cake shape, she uses knives to chisel out an edible masterpiece. Each cake is topped with a layer of butter cream frosting. On top of that lies smooth fondant icing, which is often dyed and rolled out before application. "The things I can do with fondant, I cannot do with a butter cream frosting," Clark explains. At the fondant stage, a pastry chef becomes a veritable painter of sorts. "When I'm after, say, a particular green, I might mix six different shades. This is the fun part." Color plays an important role in the event-planning process, she says. "Wedding clients often come into the shop with swatches of their wedding colors."

Speaking of weddings, one of Clark's favorite orders was from a mother-of-the-bride, who asked for a "gaudy" cake. "She said, just fill in any negative space and make it as gaudy as possible." With that, the 'Picasso of pastry' layered a two-and-one-half-foot-tall composition with dusty

pinks and lots of gold filigree. "It was over-the-top," Clark remembers, "but did it ever look nice."

Another fun request came as part of a televised program. As a guest on a cake show on The Learning Channel (TLC), Clark was required to build a five-foot-tall beauty. "I let my husband deal with the internal structure and how it would hold up and focused on the art of the cake itself," she remembers. Clark, incidentally, has been featured on the Food Network several times.

As for her favorite cake? "I always go back to our caramel apple cider," she says. "The butter cream has apple butter and cinnamon in it, with caramel." And, like a fine-art painter adding a perfect finishing-touch cadmium red hue to a cerulean sky, Clark tops her fave cake off with sautéed apples. Delicious, yes. And a feast for the eyes, too.

[more>>>](#)



T.R. Durham of Tracklements at Kerrytown.

Where There's Smoke

A few steps away in Ann Arbor's Kerrytown, another successful proprietor is T.R. Durham of Durham's Tracklements. He works with two smokers to create custom-smoked provisions for his regular walk-in and mail-order clientele. Durham began smoking fish some 15 years ago after he was inspired during a vacation in Scotland. "The fellow managing our cottage was smoking fish in his back yard," Durham recalls. He then began smoking at his home as a hobby before he went commercial. Today, he smokes fish from off Canada's Bay of Fundy, Norway, Ireland, New England and from other areas.

The curing and smoking process is an art form in itself, says Durham. "There is a craft element to this." He spends his days dry-curing, brining, cold- and hot-smoking, hand-rubbing with salts and brown sugars, rinsing, and more.

"Like artists, we learn about the materials we work with, and combine and explore different techniques and intensities."

Durham's creations enjoy a palette of possibilities. "Smoked fish is good in bean and pasta salads, on crackers and bread, on pizza, you name it," says the curing connoisseur who also has written a cookbook featuring his products.

Canvassing for Spices

Another Kerrytown 'artist' is Lisa Freeman, founder of the Spice Merchants. Formerly a sales executive for an airline, Freeman's desire to sell spices took flight during some of her trips to exotic locales. "I'd been to some great tea and spice markets and knew I wanted to get into this business eventually." Being laid off in 2001 was just the ticket she needed to spice up her life and embark on a new entrepreneurial venture.

Freeman compares a chef's stove and pan to an artist's palette. "Spices, meats and vegetables are the medium," she says. "The dinner or breakfast or whatever they turn out is the work of art."

Freeman's stores (there are three in Michigan, one in Colorado and one in California) provide an artistic experience. "We harvest from the land, using old barn beams for interiors, vintage

metal for tables, old butcher blocks, glass jars," says Freeman, who attended Kendall College of Art and Design in Grand Rapids. Upon walking in, patrons are in for a treat. "It's a disarming experience, like walking into a museum's gallery of curry yellows, dark reds, greens."

Like spices, the world of tea also provides an artistic experience. Ann Arbor's TeaHaus, run by Lisa McDonald, is a veritable gallery of magnificence with its wall of 168 tins, some 200 tea varieties and teaware. McDonald learned about teas in Germany, where she once lived. "Every village I was in had a tea apothecary," explains McDonald.

To study a tea leaf is like inspecting a painting's brush strokes or eyeing the subtle beauties of wine. "The smell and look of the leaf, the weather patterns in which it grew, and how the leaves will brew," McDonald explains, "are all part of the experience."

When selecting tea, McDonald suggests smelling the tea and looking at it. Just as a work of art carries an invisible, emotional force with it, so does McDonald's TeaHaus. "It comes from the heart."

Cake Nouveau
204 N 4th Ave | Ann Arbor, MI 48104
www.cakenouveau.com | 734.994.4033

Tracklements
212 East Kingsley Street | Ann Arbor, MI 48104
www.tracklements.com | 734.930.6642

Spice Merchants
407 North 5th Avenue | Ann Arbor, MI 48104
www.spicemerchants.biz | 734.332.5500

TeaHaus
204 North 4th Avenue | Ann Arbor, MI 48104
www.teahaus-annarbor.com | 734.622.0460

Zingerman's Delicatessen
422 Detroit Street | Ann Arbor, MI 48104
www.zingermansdeli.com | 734.663.3354



Lisa McDonald of Ann Arbor's TeaHaus.



A Study in Diversification

One can't speak of businesses that come from the heart without mentioning Ann Arbor's top food institution. Since its doors opened in 1982, Zingerman's Delicatessen has become one of the country's leading specialty food stores.

From corned beef and noodle kugel, to hand-picked Kalamata olives, to just-baked croissants, Zingerman's offerings are seemingly endless. But there's a big difference between a food store with a fieldful of offerings and one that emphasizes the overall shopping experience and visual appeal of its merchandise, as Zingerman's does.

"There are many, many ways in which visual art and food intersect at our bakery," says Amy Emberling, Zingerman's co-owner. "We develop and assess our breads and pastries in terms of their flavor, their appearance and their texture so the visual appeal of our food is always on our minds."

A loaf is a loaf is a loaf? Hardly. Each loaf of Zingerman's bread has a unique decorative—and functional—design, created with a razor blade, making it visually engaging and distinctive. "Our Farm loaf is probably the most beautiful bread we make," she says. "It's baked to a deep reddish brown color and decorated with a wheat design. In addition, the sheer size of our round breads is attractive and then combined with richly colored crusts and interesting designs... they are magnificent to look at."

As for pastries, Zingerman's lard crusted apple pie has crust that "is so tender that as it bakes it looks as if it's melting onto the apples," Emberling says, "creating a pie with iconic hills and valleys reminiscent of the pies we see drawn in books from the early 1900s."

Zingerman's delectable 'gallery' offers gourmands not just a deli, but also several small, food-related businesses, from a bakehouse to a coffee company. With that, it's anyone's guess as to what insightful companies such as Cake Nouveau, Teahaus, Durham's Tricklements and Spice Merchants might start sketching for the future. [ASM](#)

Megan Swoyer is a Troy-based freelance editor and writer who also is a watercolorist.

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Off the Beaten Path, On the Road to CULINARY HEAVEN

Photos by Amy Johnston

These Chefs Are Worth Going Out of Your Way

By Sandra Xenakis

Good restaurants in the Ann Arbor area are abundant. A quick walk down Main Street can satiate almost any foodie. But take a few steps off the beaten path and you'll be rewarded with some of the best culinary experiences around. In fact, several top chefs work their magic from places that are tucked away—places like *Terry B's*, *Zingerman's Roadhouse*, *eve The Restaurant* and *Pacific Rim*.

The chefs here are at the top of their games. They know each other personally, participate in the same charity events, source a significant percentage of their food from local farms, and praise each others' skills.

Doug Hewitt, Jr., executive chef at *Terry B's*; Dexter, says *Pacific Rim* in Ann Arbor is one of his favorite restaurants. Eve Aronoff, chef/owner of *eve The Restaurant*, also in Ann Arbor, and Duc Tang, chef/owner of *Pacific Rim*, often run into each other at the Farmers' Market. A few members of their wait staff work at both restaurants.

"I really like the community feeling among restaurants in this area," says Aronoff, who has worked in the business for 20 years in Boston, Ann Arbor, Israel, and Paris. She participated in the "Top Chef" reality TV show last August but was eliminated early in the competition. Contemplating the cutthroat spirit among some restaurateurs (and perhaps among reality show contestants), she says: "I don't get it."

"We borrow things from *Pacific Rim*, and they borrow from us. If somebody needs a recipe, we give it to them."

This seems to be a common feeling among these chefs. However, even though they might occasionally share information or ingredients, the cuisine they offer is unique to each restaurant, presenting distinct choices to discriminating diners.

Terry B's

Housed in a yellow Arts and Crafts-style house in Dexter, *Terry B's* is known for its charcuterie and meats, including wild game. The heavenly smell of smoked pork hovers over the dining area as the staff prepares for the evening crowd.

"We practice old-world techniques not used much anymore, but we make it young and hip," Hewitt says. "We're changing the way people eat." As an example, he describes a veal porterhouse served Gypsy style, with Zingara sauce containing smoked tongue, dry aged ham, and black truffles.

He points out that his customers' trust is what allows him to introduce new menu items along with the familiar. The menu changes seasonally, but the current menu is Hewitt's favorite: "In winter, we offer slower food, heartier plates. This gives us a chance to express ourselves more as cooks."

Items that are cured, smoked, or brined are made in-house, including all sausages, three kinds of bacon, smoked fish, and chicken terrine. Pork, duck, chicken, game, and many dairy items are sourced locally.



Terry B's restaurant, set inside a quaint yellow house in Dexter, offers a comfortable and friendly dining atmosphere.

The words "comfortable" and "friendly" are sprinkled throughout Hewitt's conversation as he describes relationships with customers, vendors, and staff. He worked at Five Lakes Grill in Milford before joining Terry B's in 2005; some members of the staff have followed him to three different kitchens.

All four chefs cite close relationships and good communications with staff as important to their success.

Zingerman's Roadhouse

At Zingerman's Roadhouse, Chef Alex Young greets every employee and many customers by name on a busy Saturday evening.

The Roadhouse serves "full flavored peasant food," in Young's words. Having lived all over America, he became head chef and managing partner when the restaurant opened in 2003. At first, he

[more>>>](#)



Left: Terry B's Chef Doug Hewitt, Jr. gets creative with soy sauce. Above: Chef Alex Young of Zingerman's Roadhouse sources many of his ingredients from local farms, including Zingerman's own Comman Farms in Dexter.



Eve Aronoff, chef and owner of eve The Restaurant, has recently authored eve - The Restaurant Cookbook describing her approach to cooking and including, of course, some of her favorite recipes.

looked at a map and chose menu items that represented every part of the country. (Young personally owns 300 books on regional American cooking!) Now he experiments with whatever piques his interest, whether it's the signature Mac-n-Cheese or a new way to serve scallops.

The Roadhouse tries out new menu items as specials and documents customer feedback. "Every customer comment—good, bad, or indifferent—is recorded by wait staff," Young says. "Each week, I pay someone to analyze hundreds of comments and identify trends."

Much of the produce, meat, and dairy products are sourced locally, some from the Roadhouse's own Cornman Farms in Dexter. Produce from the Farms is now available year-round through pickling, curing, roasting, or freezing.

eve The Restaurant

The elegant French-style cuisine at *eve The Restaurant* accompanies a different kind of dining experience. Critics who write about *eve* often mention the artistry of presentation. Based on traditional cooking methods, the food is contemporary in its interpretation, with influences including North African, West African, Cuban, and Vietnamese. The interior of the building features exposed old brick walls draped with sheer white fabric; every tabletop and plate is art-directed. Despite all this attention to detail, the atmosphere is comfortable, relaxed.

Aronoff is personally involved in every aspect of the business, from studying to become a Wine Master to writing the web copy and choosing ingredients.

Terry B's
7954 Ann Arbor St. | Dexter, MI 48130
www.terrybs.com | 734.426.3727

Zingerman's Roadhouse
2501 Jackson Avenue | Ann Arbor, MI 48103
www.zingermansroadhouse.com | 734.663.3663

eve The Restaurant
415 North 5th Avenue | Ann Arbor, MI 48104
www.evetherestaurant.com | 734.222.0711

Pacific Rim
114 West Liberty Street | Ann Arbor, MI 48104
www.pacificrimbykana.com | 734.662.9303

"I believe in the philosophy of French cooking" Aronoff says. "To me that means making almost everything from scratch, following the seasons and savoring and caring about the food.

"We work with lots and lots of different farmers, many of them local. Often we source just one item from a producer. It's probably more work to do it that way, but the results are worth it.

She points out that because the Ann Arbor Farmers' Market is "right in our parking lot," the staff can have their pick of what's in season locally, from lobster mushrooms to peaches or berries. Special occasions like New Years' Eve offer opportunities to splurge on exotic items, like sea urchin.

Pacific Rim

Over at *Pacific Rim*, Chef Duc Tang balances local sources for produce, meat, and chicken with sources that may be very far away, especially for seafood. The cuisine is pan-Asian, observing the best elements of the dishes he grew up eating in Asia, but served with Tang's own twist and a nod to the Western palate.

Like the other chefs in this story, Tang thinks a lot about the quality of the food he serves, researching and ordering single items from the best producers he can find, no matter where they're located. For example, big eye tuna (more flavorful than yellow fin) is flown in from Hawaii, sablefish from the North Pacific, and Tasmanian king salmon from Australian fish farms with practices that are more natural than those in other countries.



Pacific Rim Owner and Chef Duc Tang.

A refugee from Saigon at the age of eight, Tang lived in camps in Hong Kong and the Philippines, later coming to the U.S. and earning degrees in biochemistry at Yale University, then theology and Biblical studies at Regent College in Vancouver. In 2000 he joined graduate school friend Y.B. Ko in Ann Arbor, who had inherited the Kana restaurant from his parents. The two men turned it into *Pacific Rim by Kana*. In 2007, Ko moved to Hawaii, leaving Tang as sole proprietor.

Tang creates a warm and welcoming environment for his staff, serving them a family-style dinner each evening before opening. In turn, he observes, there is a "sense of authenticity" in the way staff members treat customers.

He glances around *Pacific Rim's* restful interior, graced with bamboo benches and lighting he created. "I never worked at another restaurant," he admits, "so I don't know a different way to do this. Everything we do here lines up with our values." **ASM**

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A Sprig Here, Photos by Paul James A DRIZZLE THERE

Chef John Somerville Plates Up Incredible, Edible Art at The Lark



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www.thelark.com

By Elaine Perlin Crossley

If anyone can create an enticing culinary canvas out of the swoosh of a spoon, it's John Somerville, chef de cuisine at The Lark, the multi award-winning West Bloomfield restaurant where impeccable presentation and exquisite flavors reign supreme.

Raised in Grand Rapids, Somerville, 42, was born in Toledo, but he spent his earliest years living on an Ohio farm. He reminisces, "We grew corn, soy, and wheat, and ate fresh berries. Because of my inherent understanding of the growing seasons, I easily bond with local farmers and love using their heirloom varieties in my cooking."

Wiring vs. Watercress?

As an electrical engineering student at the University of Michigan, Somerville worked part

time at the upscale The Lord Fox restaurant in the small burg of Dixboro, just outside Ann Arbor. There, he became enthralled with the talents of such renowned chefs as Tim Cikra, Gary Danko and Madeleine Kamman, and notes, "They not only imparted an appreciation for food, but also the art behind it."

After earning his Bachelor of Science degree in 1989, he worked as an engineer for a few years, but his culinary interest never waned.

Enter Serendipity. . .

When the recession of the early 1990s rendered him jobless in 1994, Somerville applied for a position at The Lark, and as luck would have it, he filled an immediate need for a chef garde manger, preparing salads and other cold hors d'oeuvres. After years of training, perseverance, promotions, and bursts of inspiration, he was appointed chef de cuisine in 2006.

The chef enjoys cooking with what he calls ingredients of high romance—vanilla powder, champagne, lobster, truffles and more. "And I love taking a classic dish," he enthuses, "and mixing in a variety of flavors, colors and textures, giving it a new perception while remaining true to the original—similar to what a re-mix artist does with music."

His interpretation of chicken pot pie, for instance, might include lobster, a sherry reduction, new potatoes, fresh carrots, parsnips, and celery, topped with a brandy sauce. "It's the final touches that give a dish its 'stand-out' power," he adds.

Finely Appointed

"Menu authenticity," Somerville says, is the wave of the future for all dining venues, from formal to casual. He explains that all listed ingredients, spices and essences must be reflected in a dish. And The Lark is unparalleled when it comes to setting the standard for authenticity.

Signature multi-course international dinners allow him to recapture the many worldly travel experiences of proprietors Jim and Mary Lark. An array of themes include Brazilian Barbeque, Russian Imperial, an English Holiday Feast, and many more gastronomic celebrations.



The dining room at West Bloomfield's The Lark was dressed to the hilt for the holidays.

The Lark's Exaltation

Jim Lark sings praises, "Chef John excels in every prerequisite for a world-class chef. One is the rare ability to successfully utilize French cooking techniques in the execution of creative cuisine. Equally unusual is his fruitful effort to bridge the communication gap between the patron in the dining room and the chef in the kitchen. He achieves this by brief visits with patrons in the dining room, when appropriate, and through very fine cooking classes in The Lark's kitchen."

In spring and summer, "Chef John" is known to snap home grown veggies and herbs right from The Lark's delightful walled garden, and infuse them into his dishes. An ardent supporter of Michigan products, he conducts classes, demonstrates his skills at area farmers' markets, and, in a colorful style all his own, mingles and chats about his true passion—bringing gourmet cooking to everyday life.

ASM

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The 2010 Kreft Juried Exhibition

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Juror: Rebecca Hart, Acting Head of Contemporary Art at The Detroit Institute of Arts

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Made of Wood: MULTIPLE PERSPECTIVES

January 8-30, 2010 at the
Northville Art House

If you're a fan of all things wood, The Northville Art House has something right up your alley. It's their newest exhibition—*Made of Wood: Multiple Perspectives*—and it's this issue's Exhibit Focus.

Wood might seem a basic element, but an artist can transform it into something altogether unexpected. In the hands of 13 local and national artists joining together in the Art House's new show, wood has been cut, chopped, burned, sculpted, glued, joined, screwed, polished, and painted. The base material may be the same. The pieces, however, reflect their creators' unique visions, showcasing an extraordinary diversity of perspective.

Participating artists are Larry Cressman, Darcel Deneau, Gary Eleinko, Todd Erickson, Larry Fox, Joe Fugate, Joan Painter Jones, Mike Kapetan, Teresa Petersen, Victor Pytko, Gene Smith, Joe Trippi, and Larry Zdeb.

The show opens with a reception on Friday, January 8, from 6-9pm, and continues through January 30 during the Art House Gallery hours (Wednesday-Saturday, 1-5pm). For additional information, call 248.344.0497, or visit www.northvillearts.org. The Art House is located at 215 W. Cady Street and is a facility of the Northville Arts Commission. Admission to Art House shows is always free and open to the public. **ASM**



Lil Guy by Victor Pytko



Above: *Chamber Box* by Larry Zdeb; *Trail Head* by Todd Erickson; and *Temporary Amputation* by Joe Trippi.

**Made of Wood:
Multiple Perspectives**
January 8-30, 2010
Opening Reception: Friday, January 8 from 6-9pm

Northville Art House
215 W. Cady Street
Hours: Wednesdays-Saturdays, 1-5 p.m.
Admission is Free

Sculpting with NATURE'S GLASS

The 28th Annual Plymouth Ice Festival Returns January 22-24



The 28th annual Plymouth Ice Festival storms into Plymouth, Michigan January 22-24, 2010. Formerly known as the Plymouth International Ice Sculpture Spectacular, the official 2010 Plymouth Ice Festival will bring a new name, a new look and several new outdoor exhibits into the heart of downtown Plymouth.

Created specifically for the love of winter, the revamped Plymouth Ice Festival will feature over 100 ice sculptures, live entertainment, interactive family shows, winter-themed tasty treats and a variety of additional events to interest all ages. Many of the Downtown Plymouth merchants will also hold individualized in-store events offering discounts and giveaways. An estimated 100,000 people are slated to attend the three-day event.

The Plymouth Ice Festival has ranked among the top ice festivals in the United States by promoting ice sculpture as an art form through competitions, demonstrations and seminars with standardized judging and exhibitions. All ice-carving events are hosted and sanctioned by the National Ice Carving Association (NICA), a global organization based in the United States with nearly 400 members.

"Ice carving is an art form just like sculpting or painting," says the show's promoter Sam Walton.



PLYMOUTH ICE FESTIVAL Activities, Demonstrations and Vendor hours:

Friday, January 22: 3 - 7 PM
Saturday, January 23: 10AM - 6PM
Sunday, January 24: 10AM - 5PM

Admission is free. For a complete listing of festival activities, visit www.plymouthicefestival.com.



Each carving is unique and can take anywhere from one to 10 hours, with up to four people working on it at the same time. "Various tools are needed to make these intricate sculptures, including chainsaws, chisels, die grinders, etc., and each artist has their own special way of working and methods of creation," Walton adds.

New elements to this year's festival include a Dueling Chainsaw Speed Carving Show and the Hot Spot Warming Tent.

The Dueling Chainsaw Speed Carving Show is an exciting new feature that will take place Saturday afternoon. Two competitors will face off in a speed carving challenge to win the audience's approval. Each will have 15 minutes to carve a sculpture that will be judged by the audience to determine the winner.

The Hot Spot Warming Tent will be an on-site warming tent for the public where they can peel off their layers and get warmed up. The tent will also be an exhibit space filled with local Michigan vendors who will display their local products and wares.

Walton says Plymouth is a perfect location for this event. Apart from its obvious cold winter climate, Plymouth has a solid history of supporting a multitude of fairs and festivals throughout the year.

"The businesses downtown are always very generous in supporting the festivals in town, and the people are friendly, helpful, and willing to pitch in," Walton says. "The municipal staff and city officials are a big help with the logistics, and the support we receive from the community is second-to-none."

Sculptures will be on display 24 hours a day during the event. For the latest updates on the 2010 Plymouth Ice Festival, please visit www.plymouthicefestival.com or call 248.960.0700. **ASM**

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Sculptor Craig Bergsgaard with his life-size bronze horse and cowboy.

Carefree Art & Wine Festival | January 15-17

If the Michigan winter doldrums have you shaking in your boots and you miss the outdoor art fair environments of the summer, leave your worries in the snow and head to Carefree, Arizona. Carefree, located northeast of Phoenix, offers a warm welcome to travelers from frigid climates all over. Its temperate winter climate lends itself to numerous outdoor activities—from hiking and rock climbing to mountain biking and triathlons; from golfing and tennis to car shows and carnivals. But among the favorites in this part of the country are art fairs and festivals.

During the winter months in Central Arizona there are dozens of outdoor fairs and festivals attracting top artistic talent from not only the Southwest, but from all around the country. One of the best is the Carefree Art & Wine Festival.

Carefree, Arizona is a charming town nestled in the high Sonoran Desert just a few miles north of Scottsdale, an affluent suburb of Phoenix. It is simultaneously elegant and rustic, offering ample modern entertainment opportunities yet maintaining its authentic Western desert character. A backdrop of massive granite boulders, jagged mountains and desert terrain provides the perfect winter warm-weather setting for the Carefree Art & Wine Festival. Billed as a celebration of fine art, great wine, live entertainment and gourmet food, the Festival runs from Friday, January 15 through Sunday, January 17.

The streets of downtown Carefree are closed for this event, making room for more than 165 artists and in excess of 5,000 original masterpieces of fine art. Artists' works include small, medium and monumental life-sized bronze sculptures, metal, clay, wood, stone, glass and mixed media sculptures. There is an array of pottery, photography, hand crafted jewelry, batiks and select fine crafts on display. You'll also find spectacular oil and acrylic paintings on canvas, watercolors, pastel, charcoal, etchings and mixed media paintings.

Winter Art in ARIZONA

The winter months in Central Arizona offer both ideal weather and opportunities that will warm your art-loving heart to the core.

Subject matter ranges from Southwest and traditional to contemporary and abstract, including floral, wildlife, European, African and Native American art. The festival offers a wide variety of mediums, styles, sizes, subject matters and price range, to ensure there is something that will appeal to everyone who attends.

The Festival also holds the title of Arizona's largest wine-tasting event, featuring first-class wines from Arizona (yes, I said Arizona), California, Australia, Germany, Austria, France and Italy. Ensuring the festival addresses each of the senses, delicious food is served by many of Carefree's local restaurants and outdoor cafes.

The Carefree Art & Wine Festival is organized by Thunderbird Artists. Admission to the event is \$3, but parking is free. Hours are 10am-5pm each day. For more information, visit www.thunderbirdartists.com or call 480.837.5637.



The featured artist for the 17th Annual Carefree Fine Art & Wine Festival is Jeanne Bonine, a romantic realist known for her soft and lush, larger-than-life floral paintings.



Arizona Fine Art Expo artist Wei Tai creates an Old West winter frontier scene with oil on canvas.

Arizona Fine Art Expo | January 14 - March 28


Meanwhile, a few miles south in Scottsdale, the Thunderbird Artists' Arizona Fine Art Expo awaits. This is a unique event showcasing juried artists applying their artistic talents in a working studio environment. Attendees can examine not only the art, but the creative process on a first-hand basis, thus giving them unprecedented access to some of the most nationally-acclaimed artists. Studios are open each and every day during the 10-week Expo.

"Being right there, side-by-side with the artists, is a rare opportunity for patrons to experience artists in their own studio-like setting," said Judi Combs, CEO of Thunderbird Artists and the Arizona Fine Art Expo. "Whether it's watching the glowing sparks from the metals in action, sculpting raw stones into dramatic sculptures or painting on a canvas, there is sure to be a demonstration for just about any artistic interest."

In addition to touring the studios, attendees can enjoy strolling throughout the two-acre (eco-friendly) Sonoran desert sculpture garden where they'll find 25 large African stone sculptures, installed by Zuva Gallery. Other garden attractions include an eye-catching Koi pond, boulder waterfalls, hummingbird and butterfly garden, educational botanical cacti, trees, bushes and plants with signage, roses, a putting green and more. In addition to the African works, participating artists have additional works in bronze, glass, clay, and stone, copper, metal and mixed-media sculptures placed throughout the desert setting.

The Arizona Fine Art EXPO is located on the southwest corner of Scottsdale and Jomax Roads (26540 N. Scottsdale Rd.) just 5 miles south of Carefree. A season pass is \$8 and \$7 for seniors and military. Children under 12 are free. Return as often as desired with the season pass. Parking is free and show hours are 10am to 6pm every day. For more information, visit www.ArizonaFineArtEXPO.com or call 480.837.7163. **ASM**

TWO TWELVE ARTS CENTER



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Exhibit for January
Earth: An Artist's Perspective
 Artist's Reception: Friday, January 15th, 7-9 PM

Exhibit for February & March
Quilty Pleasures
 Artist's Reception: Friday, February 12, 7-9 PM

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The 33rd Ann Arbor FOLK FESTIVAL

Friday, January 29 and
Saturday, January 30
at Hill Auditorium

The Annual Ann Arbor Folk Festival, a fundraiser for The Ark, will celebrate its 33rd year with some of the finest in traditional and contemporary artists. The Festival returns to Hill Auditorium for two dynamic and different nights of folk and roots music on Friday, January 29, and Saturday, January 30, beginning at 6:30 p.m. each night. In keeping with the Festival's longstanding reputation, each night will feature a blend of renowned and up-and-coming performers, providing audiences with the opportunity to hear popular artists working at the top of their field while discovering terrific new talent. All funds raised through the Festival benefit The Ark, Ann Arbor's non-profit home for folk, roots, and ethnic music.

Friday evening will feature Iron and Wine and Jay Farrar & Benjamin Gibbard along with a host of artists who are known for pushing the boundaries of their art, bringing a progressive sound to the folk music scene. Saturday night will delve into the heart of folk and roots traditions showcasing styles well known to folk and roots audiences. Featured on Saturday night's program are Rosanne Cash, Richie Havens, and Doc Watson.

Tickets can be ordered by phone at (734)763-TKTS or in person at the Michigan Union Ticket Office, Herb David Guitar Studio, the Ark box office, any TicketMaster outlet, or on line at www.ticketmaster.com. Tickets are \$30 and \$45 for a single night; \$50 and \$80 for series tickets. For more information check The Ark's website at www.theark.org. **ASM**

FRIDAY NIGHT | 6:30PM *

Iron and Wine | Jay Farrar & Benjamin Gibbard | Band of Heathens
Hoots & Hellmouth | Po' Girl | Jer Coons | Nervous But Excited
Patty Larkin, MC

SATURDAY NIGHT | 6:30PM *

Rosanne Cash | Richie Havens | Doc Watson | Raul Malo
Hot Club of Cowtown | Enter The Haggis | Patty Larkin, MC

* Program subject to change.



Photo by Emily Wilson



Photo by Autumn De Wilde

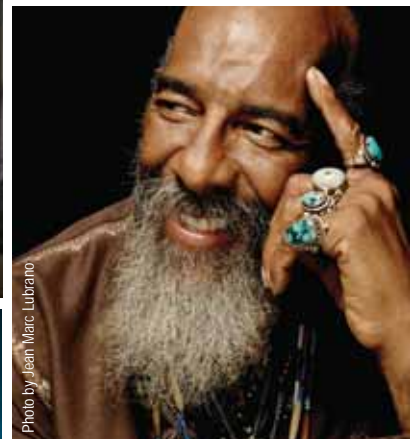
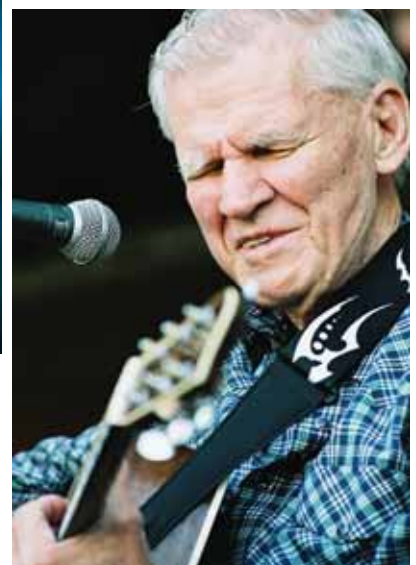


Photo by Jean Marc Lubrano



Photo by Deborah Feingold



Michigan Theater Included In SUNDANCE FILM FESTIVAL

World Premiere Screening of 'Cyrus' Starring Marisa Tomei, John C. Reilly, Jonah Hill

The Michigan Theater will become an official venue of the 2010 Sundance Film Festival as part of a groundbreaking initiative called Sundance Film Festival U.S.A. On the night of Thursday, January 28, the celebrated 10-day festival will expand nationwide to theatres in eight cities—including Ann Arbor, Boston, Chicago, Los Angeles, Madison, Nashville, New York and San Francisco—while featuring coinciding premiere screenings and topical events at the Festival in and around Park City, Utah. Sundance Film Festival U.S.A is designed to both entertain audiences and to highlight the ability of art, specifically film, to introduce new concepts, challenge ideals and spur debate. The Sundance Film Festival runs January 21-31, 2010.

On January 28, eight filmmakers and their films will be dispatched from Park City to cities across America, for the first time providing audiences the opportunity to experience screenings direct from the Festival in their home town art houses and to engage in live conversation with Festival artists. An introduction video featuring Robert Redford and highlights from the Festival will precede the screenings. The film screening here will be selected from the official Sundance Film Festival program.

“The concept behind Sundance Film Festival U.S.A. is to ignite dialogue as people across the country engage in a collective film experience. It is an extension, really, of the work we have done for decades: supporting the independent voice, bringing artists to the table and inserting art more and more into the social context of how we live,” said Robert Redford, Sundance Institute President and Founder of the Sundance Film Festival. “We hope by speaking with artists about their work and experiencing the Festival as it is happening, audiences will be inspired to share opinions, discuss the key issues of our day and reflect on the role art plays in social change.”

Reserved seats are priced at \$15 and are on sale via ticketmaster.com and all Ticketmaster outlets, including the Michigan



*The world premiere of the motion picture, *Cyrus*, will play at the Michigan Theater in Ann Arbor on January 28 as part of the Sundance Film Festival U.S.A. Above (from left to right): Jonah Hill, Marisa Tomei and John C. Reilly.*

Union Ticket Office and Macy's stores. Charge by phone at 800-745-3000. Presenting dramatic and documentary feature-length films from emerging and established artists, innovative short films, filmmaker forums and panels, live music performances ranging from solo acts to film composer events, cutting-edge media installations, and engaging community and student programs, the Sundance Film Festival brings together the most original storytellers of our time.

Supported by the non-profit Sundance Institute, the Festival has introduced global audiences to some of the most groundbreaking films of the past two decades, including *sex, lies, and videotape*, *Maria Full of Grace*, *Hedwig and the Angry Inch*, *An Inconvenient Truth*, *Trouble the Water*, and *Central Station* and, through its New Frontier initiative, has brought to audiences the cinematic works of media artists including Isaac Julian, Doug Aitken, Pierre Huyghe, Jennifer Steinkamp, and Matthew Barney. The Presenting Sponsors for the 2010 Festival are Entertainment Weekly, HP, Honda and Sundance Channel. For more information, visit www.michtheater.org or www.sundance.org/festival. **ASM**

Arts Alliance to Launch New Website to Showcase Washtenaw County Artists

Have you ever wanted to take a tour of artists' studios in the Ann Arbor area? Perhaps you're interested in listening to poetry in the Chelsea area. Or maybe you're an artist yourself and you're looking for a darkroom to use. How do you go about finding these things?

After March 1, 2010 all you'll have to do is go to a3arts.org, the website for all things arts and cultural in Washtenaw County. The website is the product of more than a year's worth of planning by arts managers and artists of all kinds, literary, performing, and visual.

"a3arts.org is intended to showcase the incredible artistic vitality we have in Washtenaw County," says Tamara Real, President of the Arts Alliance, the organization that is spearheading the effort to create the website. "The site is going to serve as a gateway that will help visitors discover our area's artists, learn about arts trends, find specific cultural events, and much more."

The website will include areas where artists can post images of their work, video and sound clips, or literary samples. "For potential gift-givers, this will be a great resource for shopping local and finding artists who have the perfect jewelry item or wearable art piece for that special someone," Real notes.

There will be a "sharing" section where a band that's lost its drummer can recruit a replacement for a Saturday night gig or an artist can announce a studio to share. There'll also be a comprehensive calendar of arts and cultural events - the most robust one in Washtenaw County.

Skidmore Studios, a web design firm in Royal Oak, created the website. Start-up funding has been provided in part by the Community Foundation for Southeast Michigan and the Michigan Council for Arts and Cultural Affairs.

"If it's arts or cultural and it's in Washtenaw County, it'll be on a3arts.org," vows Real.

'UMS Lobby' Online Project to Focus on Social Media, Enhance Audience Experience

The University Musical Society (UMS), with grant money from EMCArts and support from the Doris Duke Charitable Foundation, is developing a new online initiative—the UMS Lobby—to enhance audience experience. The project will launch online in a beta version in February 2010.

The UMS Lobby is a place where people meet, exchange ideas, and build relationships—a bridge between daily life and the special places we devote to artistic experiences. UMS has many "lobbies," and will use these physical spaces in new ways to welcome our audiences and invite them to learn from UMS and from each other.

At the same time, the UMS Lobby is a virtual space, accessible year-round, where UMS will offer multiple streams of activity to engage anyone interested in art and ideas, or in UMS specifically. Audience members can peruse the comments of others or actively participate in developing new conversations. Among the virtual offerings:

- A digitized historical archive that includes access to UMS's extraordinary 131-year history, including the opportunity for patrons to submit their own comments, memories, and observations about events they've attended;
- A multimedia blog with articles, video, audio, photos, and links;
- Stories from patrons and others about the impact of UMS—in essence, a "living archive" that will grow with time and supplement the historical archive;
- Conversation areas that include feeds from our facebook, twitter, and other networks, but that also provide a place for patrons to listen and to be heard.

UMS is currently seeking beta testers who will help evaluate platform design, ease of use, and the integration of virtual and in-person events and connections. Beta testers will be asked to fill out periodic online surveys and might be asked to join a focus group or two during the next four months. For more information, please contact Sara Billmann at sarabill@umich.edu. UMS already has an active presence in the social media world and invites patrons to connect with UMS on facebook, twitter, and YouTube. Beginning in February, patrons can connect with UMS at www.umsLobby.org.

Ann Arbor Restaurant Week Expanded in January; New Website Introduced

Due to the overwhelming success of Ann Arbor Restaurant Week June 2009 the Main Street Area Association will present two signature Restaurant Week events annually, January and June. The January event will run from January 17-22, 2010.

Generous sponsorship from two Gold Level sponsors, Gordon Food Service and Valley City Linen, both out of Grand Rapids, MI, has given the Association the ability to launch and develop a website dedicated exclusively to Ann Arbor Restaurant Week—www.annarborrestaurantweek.com. Additional support for this event comes from Silver Level sponsor Frog Holler Produce, Ann Arbor MI, and Bronze Level sponsor R. Hirt, Detroit, MI.

Zero Gravity Designs, Inc., an Ann Arbor based graphic design firm, created, developed and designed Ann Arbor Restaurant Week's new virtual home, www.annarborrestaurantweek.com. Zero Gravity worked closely with the Association on the inaugural Restaurant Week event in June, branding and designing the event pro bono.

Restaurant Week is one week of one price dining. Twenty six participating restaurants will offer diners the opportunity to try their best creations for a fixed price. Dinner is a three-course meal for \$25. Lunch is priced at \$12 and is an open format; restaurants will offer a menu of their choice. Some restaurants will offer two-for-one pricing.

Make reservations early at participating restaurants, as tables fill quickly during this event.

For more details and a complete list of restaurants and menus, go to www.annarborrestaurantweek.com.

*Isaac Newton was not humanity's first scientist.
He was our last sorcerer.*

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VISUAL ART

U-M MUSEUM OF ART (UMMA)

Thru Jan 17

UMMA Projects: Heather Rowe

Rowe's art sits precariously at the intersection of sculpture, architecture, and installation.

Thru March 14

The Eye of the Beholder

European Drawings and Prints from the Pulgram-McSparran Collection

Jan 16 - Apr 11

UMMA Projects: Cory Arcangel

As an artist concerned with the forms and processes of digital and media culture, Arcangel gained widespread recognition for his reworking of obsolete video game systems. His practice has grown to encompass imagery and sound drawn from across popular culture, ranging from Guns and Roses' iconic Sweet Child of Mine music video to Glenn Gould's landmark recording of Bach's Goldberg Variations.

Jan 23 -Apr 18

Tradition Transformed: Chang Ku-nien, Master Painter of the 20th Century

A member of the fabled Seven Friends Painting Society in Taiwan, Chang freely experimented with new techniques to portray local nature and landscape themes. This exhibit explores his development as an artist over a lifetime.

Admission to the UMMA is free. \$5 suggested donation is appreciated. 525 S. State St., Ann Arbor 734.764.0395. www.umma.umich.edu.

Thru Jan 17

AVEDON FASHION PHOTOGRAPHS 1944-2000

A comprehensive study of Richard Avedon's (1923-2004) fashion photographs. Both iconic and lesser-known photographic prints, as well as never-before-seen material including contact sheets, magazine layouts, personal ephemera and archival material are included. Detroit Institute of Arts, 5200 Woodward Ave., Detroit, www.dia.org.

Thru Jan 30

Artist Reception Jan 15, 7-9 pm

EARTH: AN ARTIST'S PERSPECTIVE

Inspired by Nicolas Cheetham's "Earth-A new Perspective", thirty two local artists interpreted their vision of earth from space.

Jewelry makers, potters, painters, quilters, fiber artists and more are represented in this show. Two Twelve Arts Center, 212 W. Michigan Ave., Saline. Info: 734-944-2787, www.twotwelvearts.org.

Thru Feb 26

CONSIDERING THE FIGURE: FOUR POINTS OF VIEW

Margaret Davis, painter, creates complex, colorful portraits. Nancy Diessner, printmaker, explores the figure with large, elegant intaglio prints. Robert Hansen, drawings, interprets his subjects with delicate psychological portraits. Louis Marinaro, sculptor, forms realistic portraits or figures drawn from mythology. GalleryOne, Washtenaw Community College, 4800 E. Huron River Dr. Ann Arbor; 734.477.8512, www.wccnet.edu.

Jan 12-Feb 7

Opening Reception Jan 22, 7-9 pm

CONCORDIA UNIVERSITY ART FACULTY EXHIBITION: "NEW WORK"

Multi-media show. Free and open to the public. Kreft Center Gallery, Concordia University, 4090 Geddes Rd., Ann Arbor. www.cuaa.edu/kreftarts.

Jan 14 thru Feb 18

PENNY W. STAMPS DISTINGUISHED VISITORS PROGRAM

The esteemed lecture series brings respected emerging and established artists/designers from a broad spectrum of media to engage with the UM and Ann Arbor communities. All programs take place 5:10 pm Thursdays at the historic Michigan Theater, 603 E. Liberty St., Ann Arbor, Free and open to the public. For complete details, please visit www.art-design.umich.edu/stamps.

Jan 14

Close Listening

Stephanie Rowden

Jan 21

A Question of Strategy & Objectives

Bill T. Jones

Jan 28

Stupid Money: Cultural Patronage in America

Dave Hickey

Feb 4

Yes Is More

Bjarke Ingels

Feb 11

Metaphors & Aphorisms

James Geary

Feb 18

Now That Part Of Me Has Become Fiction

Saskia Olde Wolbers

Jan 22 - Feb 26

Opening reception, Jan 22, 6 - 9 pm

FUNNY (not funny)

An innovative show that speaks to the concept of black humor, gallows humor, morbid humor (and other comedic vehicles of this ilk). Work Detroit, 3663 Woodward Ave., Detroit. www.art-design.umich.edu/exhibitions.

Jan 23, 10 am-3 pm

A WALK IN THE WOODS

Reception for award-winning Artist, Illustrator, and Author Dan Waltz with his latest wildlife art and books. Emerald Dragonfly, 419 Detroit St., (across from Zingerman's Deli), Ann Arbor. www.emeralddragonflyonline.com.

Feb 5 thru Apr 4

FOR THE BLIND MAN IN THE DARK ROOM LOOKING FOR THE BLACK CAT THAT ISN'T THERE.

MOCAD (Museum of Contemporary Art Detroit), 4454 Woodward Ave., Detroit. www.mocadetroit.org/upcomingexhibitions.

Feb 16 thru Mar 28

Opening Reception &

Curator's Talk, Feb 19, 7-9 pm

CREATIVE ADAPTATION

2010 Kreft Juried Exhibition. Juror: Rebecca Hart, Acting Head of Contemporary Art at The Detroit Institute of Arts. The 2010 Kreft Juried Exhibit will display the very best in the visual arts that incorporates various meanings and potential approached to the idea of creative adaptation. Artists from around the country will be displayed. Free and open to the public. Kreft Center Gallery, Concordia University, 4090 Geddes Rd., Ann Arbor. www.cuaa.edu/kreftarts.

THEATER & DANCE

Thru Jan 23

ESCANABA

A world premiere by Jeff Daniels. Directed by Guy Sanville. This original story reveals the role this strange trespasser plays in time-honored Soady Deer Camp traditions, including the saga of the Soady Ridge Buck. Wed-Fri at 8, Sat at 3 & 8, Sun at 2. Tickets \$25-\$38. The Purple Rose Theatre, 137 Park St., Chelsea; 734.433.7673, www.purplerosetheatre.org.



Jan 7 - Feb 7
K-2

Two men are stranded on an icy ledge on K2, the world's second highest and most savage mountain. The situation is desperate: the supplies are gone, a storm is approaching and one climber has a broken leg. Will they survive? The shattering conclusion will leave audiences breathless. Written by Patrick Meyers, with John Manfredi, and James Bowen. Directed by Tim Rhoze. Performance Network Theatre, 120 East Huron St., Ann Arbor; 734.663.0681, www.performancenetwork.org.

Jan 14-17
NINE

Presented by the Ann Arbor Civic Theatre
As a famous film director searches for a plot for his next movie, he is surrounded by the women in his life-past and present-who force him to re-examine his life, loves, and losses. As a result, the director becomes inspired to create his next film, a musical version of Casanova. Perfs held at the Lydia Mendelssohn Theatre in the historic Michigan League, Ann Arbor. Info: 734.971.2228, www.a2ct.org.



Jan 22-23
BILL T. JONES
/ARNIE ZANE
DANCE COMPANY
'Fondly Do We Hope...Fervently Do We Pray.' This phrase, taken from Lincoln's Second Inaugural Address, captures the vision of the piece: an examination of what Lincoln and his time mean today, and our hopes for the future. This powerful multidisciplinary production adds theater, music and film elements to stunning dance sequences. Tickets: 734.764.2538, Power Center for the Performing Arts, www.ums.org.

Jan 26-27

MENOPAUSE THE MUSICAL

The Off-Broadway Sensation comes to Ann Arbor. A hilarious celebration of women and "the change." Tickets: 800-745-3000, www.menopausethemusical.com, Michigan Theater, 603 E. Liberty, Ann Arbor.

Feb 3, 4, 5 & 6

RE (VISIONARY) DANCES

UM Dance Company's Paul Taylor's *Le Sacred du Printemps* (The Rehearsal), with premieres by faculty Amy Chavasse, Jessica Fogel, and Sandra Torijano. Tickets: 734.764.2538, Power Center for the Performing Arts, www.music.umich.edu.

Feb 4-21

THE 25TH ANNUAL PUTNAM COUNTY SPELLING BEE

A Tony Award-winning hilarious tale of over-achievers' angst chronicling the experience of six adolescent outsiders vying for the spelling championship of a lifetime. Check website for times and tickets. The Encore Musical Theatre Company, 3126 Broad St. Dexter; 734.268.6200, www.theencoretheatre.org.

Feb 11-Mar. 27

GRAVITY

History and mystery collide in this world premiere by David MacGregor. For centuries, the true nature of the work that engaged Isaac Newton in the years after his *Principia Mathematica* rocked the world in 1687 lay hidden among trunks of forgotten papers. Based on Newton's actual letters, this play explores his relationship with a mysterious patroness, as he pursued the most important work of his life. The Purple Rose Theatre, 137 Park St., Chelsea; 734.433.7673, www.purplerosetheatre.org.

Feb 12-14, 18-20

NORA/JULIE

EMU Theatre presents two Ingmar Bergman adaptations, *Nora*, based on Ibsen's *A Doll's House* and *Julie*, based on Strindberg's *Miss Julie*. A mélange of seduction and manipulation where secrets are spilled and true natures revealed, *Nora/Julie* will share the Sponberg stage as an evening of theatre directed by Terry Heck Seibert and Lee Stille on Feb. 12, 13, 18, 19, 20 at 7p.m. and Feb. 1 at 3p.m., www.emich.edu/emutheatre, 734.487.2282.

Feb 18, 19, 20 & 21

OUR TOWN

By Thornton Wilder, directed by Jerry Schweibert. The timeless and quintessential American play on life, love and death. Winner of the 1938 Pulitzer Prize, *Our Town* continues to resonate as each generation finds new meaning in its "attempt to find a value above all price for the smallest events in our daily life." UM Dept. of Theatre & Drama. Tickets: 734.764.2538. Lydia Mendelssohn Theatre, Ann Arbor. www.music.umich.edu/performances.

Feb. 18, 19, 20 & 21

ALL'S WELL THAT ENDS WELL

Shakespeare's provocative comedy on the painful nature of love, the folly of youth and the road to self-awareness. Directed by Malcolm Tulip. Presented by the UM Dept. of Musical Theatre. Tickets: 734.764.2538. Arthur Miller Theatre, north Campus, Ann Arbor. www.music.umich.edu/performances.

MUSIC

Jan 8

THE ARK'S 45th ANNIVERSARY FUNDRAISER

The six musicians of Mountain Heart create super-powered bluegrass that can tear the house down! Fri 8 pm \$25. The Ark, 316 S. Main, Ann Arbor, 734.763.8587, www.theark.org.

Jan 10

LIVINGSTON TAYLOR

Brother of James, creating classic folk since 1970. Sun 7:30 pm \$20. The Ark, 316 S. Main, Ann Arbor, 734.763.8587, www.theark.org.

Jan 11

ALEJANDRO ESCOVEDO

A superb electric guitarist, called a "monster creative force". Mon 8 pm. \$20. The Ark, 316 S. Main, Ann Arbor, 734.763.8587, www.theark.org.

Jan 16

COLLAGE CONCERT

Featuring all ensembles and departments in the School of Music. Sat at 8pm. Hill Auditorium, Ann Arbor, Tickets: 734.764.2538, www.music.umich.edu/performances.

Jan 17

MICHIGAN BAROQUE ENSEMBLE

The Academy of Early Music presents a concert featuring music of the German Baroque with Linda Munch, soprano; Diana Munch, harpsichord; and guest artist David Schreiner, bassoon and recorder. The program includes works by Handel, Telemann, Galliard, and J.S. Bach. Sun at 4 pm. St. Andrew's Episcopal Church, 306 N. Division St., Ann Arbor. Ticket info: 734-528-1838. www.academyofearlymusic.org.

Jan 18

JORMA KAUKONEN & DAVID BROMBERG

"Unique veterans of folk and roots-blues". Mon 8 pm. \$35. The Ark, 316 S. Main, Ann Arbor, 734.763.8587, www.theark.org.

[more>>>](#)

Jan 23

MOZART BIRTHDAY BASH

Presented by the Ann Arbor Symphony Orchestra. Sat 8 pm. Tickets: 734.994.4801 or online. Hill Auditorium, Ann Arbor. www.a2so.com.

Jan 24

MOZART WORLD TOUR

During this A2SO commissioned one-hour play, actors tell a story while some of Mozart's greatest pieces are played. On tour, Wolfie learns that even he needs to practice and finds the roads are bumpy. Written by Ann Arbor playwright Jeff Duncan. Sun 4 pm. Tickets: 734.994.4801 or online. Michigan Theater, 603 E. Liberty, Ann Arbor. www.a2so.com.

Jan 27

CHICAGO SYMPHONY ORCHESTRA

Pierre Boulez conducts a program from the early 20th century: Schoenberg's stunningly beautiful Verklarte Nacht, and a concert version of Bartok's one-act opera, Bluebeard's Castle. Wed at 8pm. Hill Auditorium, Ann Arbor, Tickets: 734.764.2538, www.ums.org.

Jan 29 & 30

33rd ANN ARBOR FOLK FESTIVAL

6:30 Fri: Iron and Wine, Jay Farrar, Benjamin Gibbard, Band of Heathens, Hoots & Hellmouth, Po' Girl, Jer Coons, Nervous But Excited, Patty Larkin, MC. 6:30 Sat: Rosanne Cash, Richie Havens, Doc Watson, Raul Malo, The Hot Club of Cowtown, Enter The Haggis, Patty Larkin, MC. Tickets: The Ark Box Office, MUTO or ticketmaster.com. Hill Auditorium, Ann Arbor, www.theark.org.

**Jan 29, 30, 31
WINE,
WOMEN &
SONG VII**

Back by popular demand! Creator/director Wendy Bloom reunites performers from



the last seven years to produce the eighth annual Wine, Women and Song. Local women celebrities and stars perform classical, jazz and cabaret standards. Wine is included in the price of admission. Fri. & Sat 8 pm, Sun 4 pm. Kerrytown Concert House, 415 N. 4th Ave., Ann Arbor. 734.769.2999, www.kerrytownconcerthouse.com.

Jan 31

LADYSMITH BLACK MAMBAZO

The world-renowned eight-member group, whose collaboration with Paul Simon on his Graceland album in 1986 catapulted them to fame, brings the intricate rhythms of their native South African traditions to the sounds of gospel music. A UMS debut! Sun 4 pm. Hill Auditorium, Ann Arbor, Tickets: 734.764.2538, www.ums.org.

Feb 4

THE BAD PLUS

Forget categories and catch phrases - the sound of The Bad Plus is distinctive, eclectic, and formidable. The group dug its roots in the wood-paneled, sump-pumped basements of the Midwest. Thu at 7 & 9:30 pm. Lydia Mendelssohn Theatre, 911 N. University Ave., Ann Arbor. Presented by UMS. www.ums.org.

Feb 6

SO PERCUSSION

Innovative Brooklyn-based quartet described as "brilliant" by the New York Times. Sat 7:30 pm. UM Museum of Art, 525 S. State St., Ann Arbor. Tickets: 734.764.2538, www.ums.org.

Feb 7

DUO FANTASIE EN ECHO

The Academy of Early Music presents "Le changé: The Baroque Transformation & the Varied Viol," with Rachel Cama-Lekx & Phillip W. Serna, Viols and Edward Parmentier, harpsichord. The program includes works by Schenk, M. de Sainte-Columbe, Marais, Abel, and J.S. Bach. Sun at 4 pm, St. Andrew's Episcopal Church, 306 N. Division St., Ann Arbor. Tickets & info: 734-528-1838, www.academyofearlymusic.org.

Feb 10

ANGELA HEWITT

Gramophone's "Artist of the Year" in 2006, Angela Hewitt has been named as "the pre-eminent Bach pianist of our time" (The Guardian). Wed 8 pm. Hill Auditorium, Ann Arbor, Tickets: 734.764.2538, www.ums.org.

Feb 11

LUCIANA SOUZA TRIO

Bridging Brazilian pop and American jazz, Luciana Souza's vocals transcends boundaries with breathtaking finesse. Thurs. 8 pm. Rackham Auditorium, 915 E. Washington St., Ann Arbor, Tickets: 734.764.2538, www.ums.org.

Feb 13

2010 UM JAZZ FESTIVAL

With guest artists Charles McBride and the Detroit Jazz Festival Orchestra. Presented by the UM School of Music, the annual Festival is open to students, educators and music lovers of all ages. Tickets: Michigan Union Ticket Office (MUTO). Sat at 8pm. Power Center for the Performing Arts, 121 Fletcher St. Ann Arbor, www.music.umich.edu.

Feb 13

MR. B'S BIRTHDAY BOUNCE

Jazz, boogie woogie and blues pianist Mark Lincoln Braun (a.k.a. Mr. B.) returns to Kerrytown Concert House for his annual Birthday bounce! Sat 8pm. Kerrytown Concert House, 415 N. 4th Ave., Ann Arbor. 734.769.2999, kerrytownconcerthouse.com.

Feb 14

SCHUBERT PIANO TRIOS

Sun at 4 pm. Rackham Auditorium, 915 E. Washington St., Ann Arbor, Tickets: 734.764.2538, www.ums.org.

Feb 17

BELA FLECK: THE AFRICA PROJECT

Renowned musician Bela Fleck explores the origins of the banjo collaborating with some of Africa's most talented musicians. Wed 8 pm. Hill Auditorium, Ann Arbor, Tickets: 734.764.2538, www.ums.org.

Feb 17

NEVILLE BROTHERS & DR. JOHN

"Mardi Gras Mambo". Living legends of New Orleans music, presented by The Ark Wed 7:30 pm. Tickets: Ticketmaster or in person at MUTO, 734.763.8587. Michigan Theater, 603 E. Liberty, Ann Arbor. www.theark.com.

Feb 18

VISIONS OF RUSSIA

Dr. Larisa Simington presents a faculty recital featuring the works of Rachmaninov (Etudes Tableaux), Prokofiev (Visions Fugitives) and Mussorgsky (Pictures at an Exhibition). Thur. 8 pm. Free. Chapel of the Holy Trinity, Concordia University, 4090 Geddes Rd., Ann Arbor. www.cuaa.edu/kreftarts.



**Feb 20
NIGHT AND DAY GALA
MUSICAL DINNER PARTY**

Benefit for the Vocal Arts Ensemble. Sat at 5:30 pm, Kensington Court, 610 Hilton Blvd. Ann Arbor. 734.998.0115. www.vocalartsannarbor.org.

**Feb 21
SWEDISH RADIO CHOIR**

Superstars in their native Sweden, the SRC stands alongside the most accomplished symphonic orchestras and solo artists. Sun 4pm. Hill Auditorium, Ann Arbor, Tickets: 734.764.2538, www.ums.org.



**Feb 27
ERIC
VLOEIMANS
TRIO
'FUGIMUNDI'**

Dutch trumpeter Eric Vloeimans is regarded as one of Europe's most extraordinary

musicians. Sat. 8 pm. Kerrytown Concert House, 415 N. 4th Ave., Ann Arbor. 734.769.2999, kerrytownconcerthouse.com.

OTHER EVENTS

Thru Jan 17

**WILD WONDERFUL WINTER:
A SEASON'S TALE**

An interactive exhibit and display in the Matthaei Botanical Gardens Conservatory takes visitors on a journey through the winter season. 1800 N. Dixboro Rd., Ann Arbor, 734.647.7600. Closed Mon. www.mbgna.umich.edu.

**Jan 18
MLK DAY EVENTS**

Sponsored by the UM Office of Multicultural Initiatives, www.MLKSYMPOSIUM.umich.edu.

**KEYNOTE
MEMORIAL
LECTURE WITH
GWEN IFILL**

Gwen Ifill is moderator and managing editor of PBS's *Washington Week*, co-anchor for *NewsHour with Jim Lehrer* and author of the best-selling book: *The Breakthrough: Politics and Race in the Age of Obama*. 10 am at Hill Auditorium, 825 N. University, Ann Arbor.



**ANNUAL CHILDREN &
YOUTH PROGRAM**

Students throughout Washtenaw County and Southeastern Michigan commemorate the dream of Dr. Martin Luther King Jr. with a variety of age-appropriate learning activities. Free lunch is provided for all participants. Pre-register at www.umich.edu/~taupep/MLKDay.html Time: 8 am-3 pm. U-M Campus, Modern Language Building (MLB), 812 E. Washington, Ann Arbor.

**PUSH, LITERACY, WOMEN
& AFRICAN AMERICAN LITERATURE**

MLibrary presents the award-winning poet, author and educator, Sapphire. Author of several books of poetry and bestselling novel *Push*, adapted in the highly-acclaimed film *Precious*. 2pm. Michigan Union Ballroom.

Jan 20 & 21

ANNUAL STORYTELLING FESTIVAL

The Ark's 23rd Annual Storytelling Festival featuring Bil Lepp and Linda Gorham Sat 7:30 pm, Sun 1 pm. The Ark, 316 S. Main, Ann Arbor, 734.763.8587, www.theark.org.

Jan 21

THE WATER FRONT

MLK Film Symposium presents a film screening featuring a discussion with associate producer Curtis D. Smith. *The Water Front* is the story of an American city-Highland Park, MI-in crisis, but it is not just about water. The story touches on the very essence of our democratic system and is an unnerving indication of what is in store for residents around the world facing their own water struggles. (53 minutes, 2007). Time: 5 pm, Museum of Art, Helmut Stern Auditorium, 525 S. State St., Ann Arbor Info: Office of Academic Multicultural Initiatives, 734.936.1055.

Jan 17-22

RESTAURANT WEEK

Extraordinary three-course dinner menus and prix fare lunch menus from some of Ann Arbor's best restaurants. Now is your chance to discover new restaurants and enjoy favorites at a discounted price. Make reservations early! Sponsored by the Main Street Area Association. www.annarborrestaurantweek.com.



Jan 28

SUNDANCE FILM FESTIVAL USA IN A2

The Michigan Theater will become an official venue of the 2010 Sundance Film Festival as part of a groundbreaking initiative. The celebrated 10-day festival will expand nationwide to theatres in eight cities, including Ann Arbor. The film selected is the Sundance Film Festival's Closing Night film, "Cyrus." The screening will be its world premiere! The film stars Marisa Tomei, John C. Reilly, Jonah Hill and Catherine Keener. Thurs at 7:30. Tickets available online at Ticketmaster.com and the Michigan Union Ticket Office. To charge by phone, call (800) 745-3000. www.michtheater.org.

Jan 29, 30 & 31

**MAIN STREET 8TH ANNUAL ICE
CARVING EXTRAVAGANZA**

Watch members of the U of M Ice Carving Team as they create commissioned sculptures on the sidewalks of Main St., Liberty St., Washington St., and Fourth Ave. Watch as block of ice become a one-of-a-kind work of art! Free. www.mainstreetannarbor.org.

Jan 30

DANDIA DHAMAKA

Raas is a traditional, yet expressive form of Indian folk dance. This 9th annual competition fields 10 of the best teams from all over the country. Presented by the UM Raas Association. Sat. Time TBA. www.michtheater.org.

Feb 5 & 6

B-SCHOOL FOLLIES

Follies is an annual comedy show, presented by the Ross School of Business filled with outrageous skits, videos and music. Fri & Sat at 7 pm. Michigan Theater, 603 E. Liberty, Ann Arbor. www.michtheater.org.

**Send your calendar submissions to:
Calendar@ArtShowcaseMagazine.com.**

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