‘Swan Lake’ crosses the pond

By JONATHAN LANDRUM Jr.

THE NATIONAL BALLET Theatre of Odessa comes to the Marathon Center for the Performing Arts Nov. 30 to perform the classic ballet “Swan Lake.”

“Swan Lake” is a perfect work for Odessa, which was founded in 1923 that was credited by the press as “the Ukrainian theater’s history, which dates back to 1895.”

The Odessa Theater’s ballet production of the Odessa Theater’s “Swan Lake” played a pivotal role in the ballet in 1920s Paris. It has a few big films ahead on his schedule, including “Widows,” which grossed $813 million worldwide.

Unfortunately for her, the creweward of the “Harry Potter” prequel series, which grossed $813 million world-wide.

Actor Jude Law gets some help from J.K. Rowling

By JONATHAN LANDRUM Jr.

Rowling announced in 2007 that she was working on a film adaptation of her novel “Harry Potter and the Half-Blood Prince.” The movie was released this week. It’s the eighth and final film in the franchise.

Actor Jude Law portrayed Professor Albus Dumbledore in the film, a role that was originally played by Michael Gambon.

The release of “Harry Potter and the Half-Blood Prince” was met with mixed reviews. Some critics praised the film for its visuals and music, while others criticized it for its lack of narrative focus.

Despite the mixed reviews, the film was a commercial success, grossing $1 billion worldwide.

Rowling has said that she is pleased with the way the film was received and that she is looking forward to the next movie in the series, which she has been working on for some time.

The next film in the series is set to be released in 2013. It is currently in production and is expected to be another success for the franchise.

If you’re a fan of the world of Harry Potter, then you’re sure to enjoy the next film in the series. It promises to be just as exciting and full of magic as the previous movies, and there’s no doubt that it will be loved by fans of all ages.

So don’t miss it - get your tickets now and prepare to be transported into the magical world of Harry Potter once again!
**WINTER WONDERLAND**

The Winter Wonderland in the Tiffin University Athletic Center features both indoor and outdoor activities. The indoor activities include games and crafts, and outside there are ice skating rinks and a snow play area at Santa Claus Ice. Admission: Adults $5, free for kids 12 and under. Location: Centennial Hall, 100 Berry Lane, Tiffin. Information: 419-567-5000 or www.tuffin.edu/winterwonderland.

**MUSEUM OF ESTAMPE (PRINTS)**


**GARDEN OF MODERN ART**

The Glass Pumpkin Festival in Roseville features some of the most colorful, creative, and quirky glass pumpkins from around the world. Admission: $15-$20. Location: 12th St., Roseville. Information: 908-280-2028 or www.gardendoor.com.

**HAYES HOME HOLIDAYS**

The Hayes Presidential Library and Museums in Fremont celebrates the holiday season from Dec. 6 to 9, 13 to 16, 20 to 21. Hours: 10 a.m. to 5 p.m. Tuesday to Friday, 10 a.m. to 3 p.m. Saturday; and noon to 5 p.m. Sunday. Location: 226 E. Hayes St., Fremont. Information: 419-376-7500 or www.rbhayes.org.

**HAYES BOWLING HOLIDAYS**

Dec. 20 to 29

Sports and history enthusiasts will come together at the Hayes Home Holiday Spectacular to celebrate the holidays and the Hayes Presidential Administration. Advance admission includes the admittance to President Rutherford B. Hayes Presidential Library and Museums. Advance registration is required. Admission: $5 adults; $4 seniors and students; $3 children under 12. Location: 226 E. Hayes St., Fremont. Information: 419-376-7500 or www.rbhayes.org.

**LOUISE ANDERSON**

Dec. 28

At the Toledo Museum of Art, Louise Anderson is the Curator of Public Programs. Her childhood experiences are on full display in "The Strange Path to Lady Luck," an exhibition that traces the strange path to lady luck in America. Admission: $10 adults; $5 ages 65 and older, free for children 13 and under. Location: Spiegel Grove at the corner of Hayes and Niswonger Blvd., Fremont. Information: 419-332-3522 or www.toledomuseum.org.

**BMC GLOBAL MUSIC SHOWCASE**

Nov. 19

BMC Global Music Showcase at Bowling Green State University will feature a live performance by an international artist. The showcase features artists from a live-streamed location in a country of the presenter’s choice. Tickets are $12 for students and $15 for up to 120 people. Location: Outside. Information: 419-372-6440 or www.bmcglobalmusic.com.

**THE HAYES TRAIN SPECIAL**

All Christmas Rock fans meet a holiday train ride that kicks off at 10:30 a.m. for the annual event at the Hayes Presidential Library and Museums on Nov. 25.

Middlewest for the Arts has partnered with the Hayes Presidential Library and Museums to create this event. The train feature is open to the public. Admission: $25 adults; $20 seniors and students; $15 children under 12.

**IN KINDERGARTEN**

KNOW I LEARNED’ ALL I REALLY NEED TO KNOW I LEARNED FROM "PINOCCHIO" by B. P. Henning

"Pinocchio" is the story of a liar who grows longer and longer with each lie. The book is great for children of all ages, including kindergartners. The book will be on display at Objects of Desire, 214 W. Central Ave., Fremont. Information: 419-376-7500 or www.rbhayes.org.

**HEALTHY HABITS IN PREGNANCY**

Jan. 3

Toledo paper artist Mary Coonrod is a licensed professional counselor at New Transitions Counseling. She will discuss topics on common ones to listen to your body and eat for good health. Location: Centennial Hall, 100 Berry Lane, Tiffin. Information: 419-567-5000 or www.tuffin.edu/winterwonderland.

**THE EXIT**

Nov. 23 to Jan. 6

The stage play "The Exit" is being performed at the Toledo Mudhens Fieldhouse. Tickets are $40. Location: The Mudhens Fieldhouse, 250 S. Superior St., Toledo. Information: 419-472-0000 or www.toledomudhens.com.

**TICKET WATCH**

Ticket prices for the following events:

**TOLEDO SYMPHONY ORCHESTRA**

Dec. 28, 7:30 p.m., Huntington Center, Toledo. $19 to $124; 419-321-5007 or www.ticketmaster.com.

**LADIES' 80'S WITH TIFFANY LANE**

Dec. 29, 7:30 p.m., Canton Palace Theater, Canton. $32 to $45; 330-792-5546 or www.ticketsmaster.com.

**Hudson Glove Theaters**

Dec. 29, 7:30 p.m., 281 S. Main St., Hudson. $32 to $45; 330-792-5546 or www.ticketsmaster.com.
Fostoria Museum touts extraordinary finds

MIRROR ON YESTERDAY

YOUR COFFEE HABIT IS LIKELY TO contribute to deforestation and the loss of biodiversity in the tropics. (Credit: Kris Reag, Flickr/CC)

 foe of war who never knows

Dear EarthTalk: I drink a lot of coffee and I'm wondering how bad this is for the environment? And how can I make sure I'm not feeding my 3-cup-a-day habit in the greener way?

EARTHTALK

Dear EarthTalk:

Gene Kinn

Dear EarthTalk:

EARTHTALK

Gene Kinn

EARLTHALK

GREENING UP YOUR DAILY COFFEE HABIT

For Better or Worse

For Better or Worse

THE FAMILY LOCKHORN

The result has been widespread deforestation, which has led to the creation of shade-grown, fair trade and organic coffee plantations. One of the most exotic, and intriguing, is the French press not only in simplicity but also in eco-friendliness given that neither rely on electricity. Shade-grown, fair trade and organic coffee is produced using sustainable methods by farms that provide habitat for tropical birds while paying farmers fair wages. Smaller, the French press produces only 150-200 cups a day a typical coffee maker. But fair trade and organic coffee is produced using sustainable methods by farms that provide habitat for tropical birds while paying farmers fair wages.

Look for one or more certification labels on the coffee packaging.

M. Marquitta Smith, sponsor of Marietta’s Beauty Shop, W. Center street, has returned from a week’s stay at the Alamo Hotel in Miami Beach, Florida, where she attended an advanced course in hair styling and hat shaping. L. J. Golte, president of the Independent Beauty Supply, Marietta and Capital Beauty Supply, Columbus, sponsored the school for a group of 650 teenagers from Ohio.

 mónst of us drink at least one cup of coffee a day—so why not make sure our coffee habit isn’t making the world a worse place?

Indeed, nowadays most of the coffee we drink is shade-grown, fair trade and organic. But modern demand, coupled with lack of education and awareness, has allowed coffee to be grown on a large scale on commodity farms.

To: question@earthtalk.org.

We’ve made the case for our coffee habit among these situations.

And yet another hurdle for the coffee industry to make sure our coffee habit isn’t making the world a worse place?

Dear EarthTalk:

Sixty-four million daily coffee cups are generated daily of which 1 billion is coffee pods. These coffee pods are non-compostable and non-biodegradable. And yet another hurdle for the coffee industry to make sure our coffee habit isn’t making the world a worse place.

So how do we make sure our coffee habit isn’t making the world a worse place?

Dear EarthTalk:

Another big environmental problem with coffee production is water waste. A landmark 2003 study sponsored by the University of California, Davis, found that coffee plantations produce a single cup of coffee.

And yet another hurdle for the coffee industry to make sure our coffee habit isn’t making the world a worse place?

EARTHTALK

Dear EarthTalk:

Let’s see how bad this is for the environment? And how can I make sure I’m not feeding my 3-cup-a-day habit in the greener way?

EARTHTALK

Dear EarthTalk:

Your coffee habit is likely to contribute to deforestation and the loss of biodiversity in the tropics. (Credit: Kris Reag, Flickr/CC)

EARTHTALK

GREENING UP YOUR DAILY COFFEE HABIT

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Some lighter Thanksgiving sides

BY ANELLY ROCHA

Soon enough, sweet autumn flavors will be exchanged for unfamiliar turkey cobbler in our oven. I’m looking forward to the delicious meal, but the thought of eating another turkey makes me wonder what the future holds for our health.

Thanksgiving isn’t just about indulging in scrumptious dishes, but it’s also about gathering loved ones and sharing warm wishes for the people in our lives. It’s a time of giving thanks for the many blessings we enjoy, and for the health of our bodies. We don’t want to think about replacing our turkey cobbler with another turkey. We’re most likely to do so because we don’t want to consider another turkey.

According to the American Heart Association, the average American consumes about 30 pounds of turkey during the holiday season. This is more than half the weight of a 45-pound turkey.

While we’re preparing the Thanksgiving dinner, we should always keep in mind that we’re not alone in our efforts to maintain our health. There are many other people who are also working hard to keep our lives healthy.

Hearty Quinoa Stuffing

Serves 10, prep time 15 to 20 minutes, oven time 30 minutes.

INGREDIENTS:
• 1 cup cooked quinoa
• 1 tablespoon olive oil
• 2 cups finely diced sweet potatoes
• 1 tablespoon fresh thyme
• 1 tablespoon rosemary
• 1 teaspoon chili flakes
• 1/2 cup freshly chopped cranberries

DIRECTIONS:
1. Preheat oven to 350°F. Spray a 9x13 inch baking dish with cooking spray.
2. Add quinoa and broth to a medium saucepan. Bring to a boil, reduce heat to low, cover, and let simmer for 15 minutes. Remove from heat, let cool, then add cranberries.
3. Heat olive oil in a large skillet over medium heat. Add sweet potatoes, red onion, and rosemary. Cook, stirring occasionally, until the potatoes are tender and the onions are softened, about 10 minutes.
4. Add thyme and chili flakes. Stir to combine. Remove from heat and let cool.
5. To assemble stuffing, add cooked quinoa to the skillet. Stir to combine. Season with additional thyme, rosemary, and chili flakes if desired.
6. Transfer to a serving dish and enjoy.

Cauliflower Mash

Serves 6, cooking takes 15 minutes.

INGREDIENTS:
• 3 cups cauliflower, cut into bite-sized pieces
• 1 tablespoon olive oil
• 2 tablespoons chopped onion
• 2 cups milk
• 1/2 cup shredded cheddar cheese

DIRECTIONS:
1. Preheat oven to 400°F. Spray a large baking sheet with cooking spray.
2. Place cauliflower pieces on the baking sheet. Drizzle with olive oil and sprinkle with salt and pepper to taste.
3. Roast in the oven for 15 minutes, or until the cauliflower is tender and lightly browned.
4. In a medium saucepan, heat milk over medium heat until it reaches a simmer. Stir in grated cheese until it melts and the sauce thickens.
5. Remove the baked cauliflower from the oven. Place in a large bowl. Add the milk and cheese sauce, and mash together until smooth.

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Adapted from: www.simplicitys☾.com/recipe-quinoa-stuffing

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