



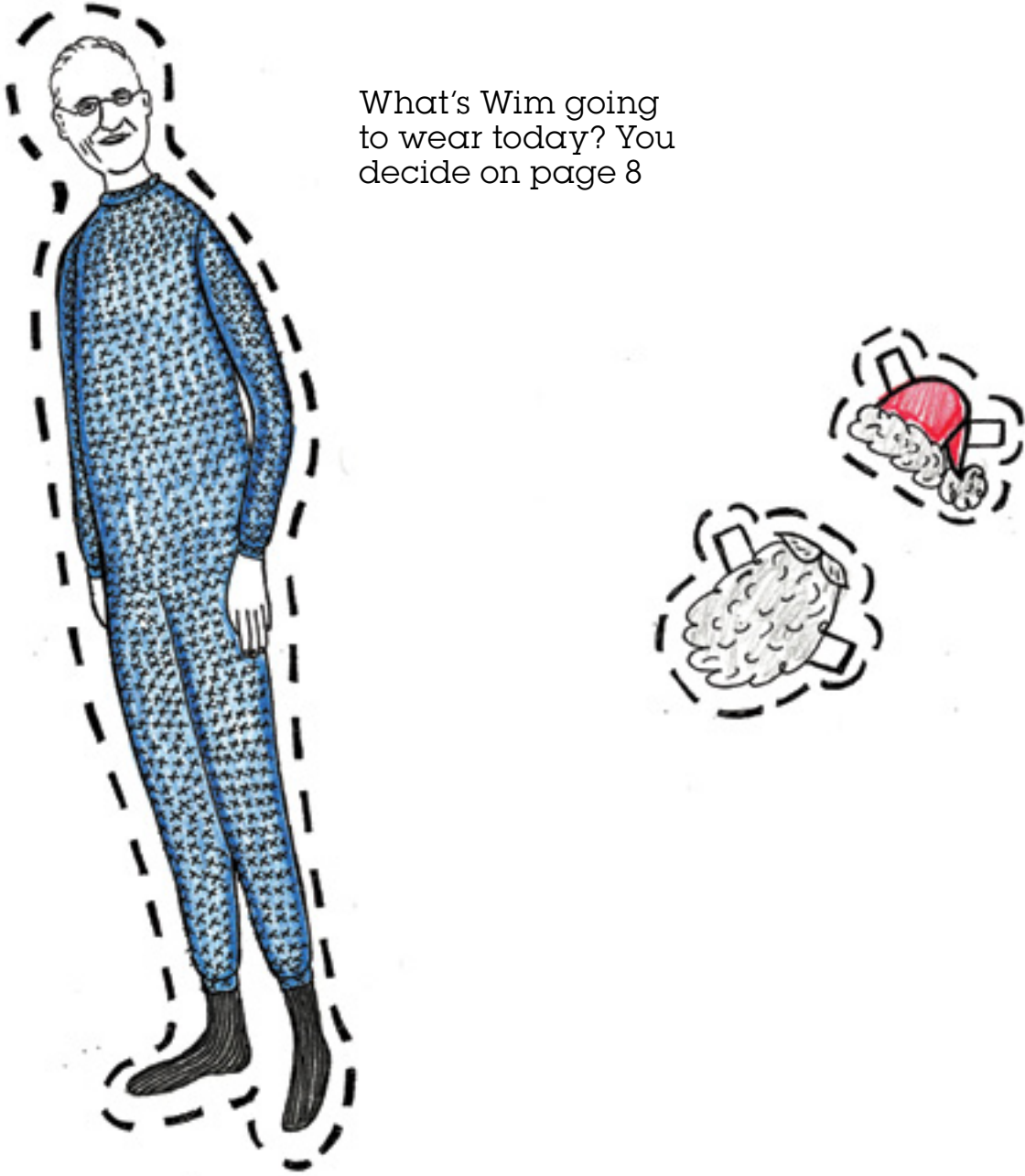
VANGUARD HOLIDAY GUIDE

2011

FOR THOSE
STUCK
IN PORTLAND

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What’s Wim going to wear today? You decide on page 8

LOOKING FOR SOMETHING TO DO OVER THE BREAK?



Short-term hobbies for the holidays

Ainslie Evans
VANGUARD STAFF

Whether you’re stuck in Portland by your lonesome or just looking for something to combat boredom this holiday season, short-term hobbies are a perfectly sound option.

Knitting

Pros: Whether you’re making hats, scarves or sweaters, there are few activities more productive than knitting. It’s easy to learn, and materials are readily available.
Cons: Perfectionists beware: There’s nothing more frustrating than realizing you dropped a stitch five rows ago.
Longevity: Six to 60 hours, depending on how well you knit and the size of the project.

Baking

Pros: From sugar cookies and bonbons to bread pudding and cheesecake, there’s nothing better than holiday desserts and the satisfaction of sharing your work with appreciative friends, roommates and mooches.
Cons: The many, many pounds inevitably gained by the end of the break.
Longevity: An hour each to bake and three weeks to figure out how much sugar you can consume before getting sick.

Things to do with gingerbread

Pros: Variety. While gingerbread men and houses have become staples of the holidays, gingerbread pudding, muffins, brownies, pancakes and upside-down cake are also viable options.
Cons: Consists of the edible and not-quite-so edible. As toppled as upside-down cake is supposed to look, that

shouldn’t be an indicator of taste.
Longevity: An hour to cook and three days of nothing but gingerbread for fruitcake to start looking appetizing.

Holiday movies

Pros: Regardless of your taste in films, there’s a holiday movie for everyone.
Cons: If Christmas isn’t your holiday, good luck finding something else to watch until the 25th.
Longevity: Two hours to watch a movie, two weeks before you’re able to find anything else on TV.

Video games

Pros: Without classes, you can finally play *Skyrim* and *God of War* without feeling guilty.
Cons: At some point, you realize that you haven’t seen daylight for three weeks. Unless that was the goal, in which case, mission accomplished.
Longevity: As long as it takes for the “real world” to interfere or sleep becomes necessary.

Reading

Pros: The break gives you an opportunity to finally read one of those books sitting on your shelf.
Cons: Reading more books inevitably means buying more books and feeding into the insurmountable task of reading everything you buy.
Longevity: Two to 12 hours, depending on the length of the book and how fast you read.

Painting

Pros: Gets the creative juices flowing.
Cons: When those creative juices start to spill all over your carpet.
Longevity: Two to six hours, depending on the scale of the project and whether it’s paint by numbers.

The cheapskate’s guide to celebrating Christmas



MILES SANGUINETTI/VANGUARD STAFF

Christmas kitsch Frosty the snowman, reminding you to set the bar low when it comes to selecting tasteful holiday figurines.

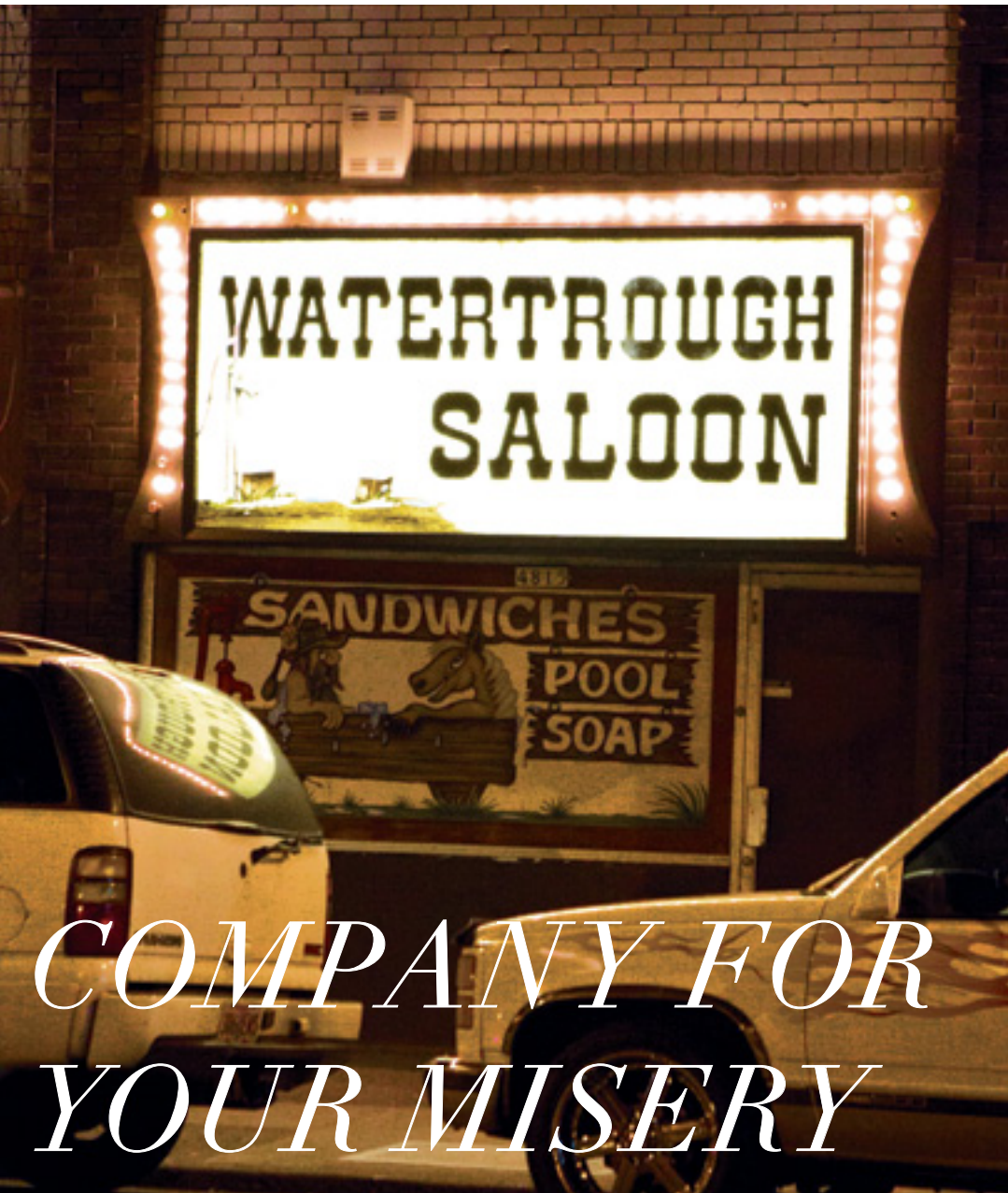
A 10-point list of better things to spend your money on than a Christmas tree, or items to distract your guests from noticing it’s missing

Hannah Noble
VANGUARD STAFF

The holidays are among the most stressful, time-consuming, labor-intensive and, above all, money-sucking periods of the year. In fact, the average Christmas tree costs roughly \$25 at your typical back-alley lot. So this holiday season, why not take a load off and skip the whole Christmas tree purchase? Here are some festive alternative items with which to decorate your home and get you into a holly, jolly mood—all for less than \$25!

- 1. Santa hat (\$1)** — A stylish souvenir that can be propped up on a coffee table, sported around town or adhered to your cat’s head for your annual family Christmas card.
- 2. Christmas lights (\$4.99)** — String lights along the walls and windows to instantly emit a holiday vibe. You don’t have a tree to hang them on, but with enough voltage you may be able to temporarily blind your guests from noticing.
- 3. Homemade snowflakes (free)** — Unearth some old magazines, newspapers or scrap computer paper, grab your safety scissors and go wild. Attach your snowflakes to every viable surface to create a cost-free winter wonderland!
- 4. Cinnamon sticks (\$1.99)** — “What is that amazingly refreshing, decadent, distracting scent?” Cinnamon, that’s what.
- 5. Elf on DVD (\$5.99)** — An uproarious film that will have you quoting lines every chance you get. Invite guests over for a movie night, or just curl up in a fuzzy blanket for a quiet evening in.
- 6. Holiday figurines (\$1)** — Try to find the kitschiest, ugliest and most terrifyingly precious ceramic figurines that you can. They’ll make you laugh and drive your guests out before they even notice the absence of a tree.
- 7. Menorah (\$7.99)** — It’s an awfully good explanation for why you don’t have a Christmas tree, and it shows you’re positive toward other religions and cultures. Plus, you may just end up with eight nights’ worth of gifts.
- 8. Pinecones/leaves/sticks (free)** — Go outside or to your local park and gather up dead twigs, leaves, pinecones and other tokens of the great outdoors. Arrange them in a box or basket along with your newly acquired cinnamon sticks for a pungent, organic decoration.
- 9. Sugar cookie mix (\$1.99)** — It’s no secret that desserts around the holidays are a comforting necessity. Frost your cookies with your choice of icing and add winter-themed sprinkles to create an exquisitely simple treat. Send them to your friends as gifts to prevent them from visiting your treeless home.
- 10. Christmas cheer (free)** — Even without a tree, it’s possible to get into the holiday spirit and feel positively jovial. As Buddy the Elf says, “The best way to spread Christmas cheer is singing loud for all to hear!”

Total: \$24.95



COMPANY FOR YOUR MISERY

Drown your holiday sorrows at these Portland bars—the most depressing around the Christmas season

Nicholas Kula
VANGUARD STAFF

Couldn't afford a plane or bus ticket home? Looking for a place to stew in your own depressing juices for the holidays? Here at the *Vanguard*, we've got you covered.

Watertrough Saloon
4815 SE Hawthorne Blvd.

Few places are more depressing than a bar that looks like an airbrushed-van-era rumpus room with no windows. To be sure, Watertrough has stepped up its game in recent years with the welcome addition of a pinball machine, but that doesn't help the whole "no windows" thing. In fact, the one spot in the building that could conceivably accommodate a window has, instead, a painting of a horse taking a bath in a trough with a seedy cowboy-type.

As you may know, all bars in Oregon are required to serve hot food if they also serve spirits. Watertrough offers an array of hot dogs and other customary American cuisine, but by far the most bewildering item on the menu is "cheese and crackers"—and it costs roughly three bucks. Now, if only hot food is required by law, why sell cheese and crackers as a vanity item? Is it the chef's special? Is the proprietor of the Watertrough an expert cheese-and-crackers chef gone rogue? Either way, when I ordered the cheese and crackers on one trip, the surly old booze-slinger told me to help myself to some "penis." No joke.

Fun fact: At the west end of the Watertrough's bar, you may notice that the lacquer is in the silhouette of a human. You would not be wrong. A lifelong patron of the Watertrough went there every day for years, and always sat in the same spot, smoking. When he finally stopped coming in, he had left a permanent silhouette on the wall.



Tony's Tavern
1955 W Burnside St

What's this, a legitimate "old man" bar right next door to Matador? Yes, that's exactly what it is. Most people from Portland proper are confused by the idea of an old man bar, because they usually reside in either the suburbs or small towns.

Tony's is an oasis in the area that has an overabundance of freshly 21-year-old bars such as Marathon and Bitter End.

Tony's is a nice throwback, where they keep the oldies bumping and the Hamm's flowing. Ninety percent of the menu is fried goods, there are ample lottery machines in the back and the shoebox-like interior is lined with old red booths, smoky-tavern style.

While all of this sounds pretty awesome, the bar's atmosphere bar is soul-crushingly depressing around the holidays. Look around: You're sitting in a dingy room with a bunch of people that are old enough to have families. When you think about why all those people are there with you at this time of the year, the depressing thoughts start to pile up rather quickly.

Jiggles
7455 SW Nyberg St, Tualatin

While this isn't so much of a depressing bar (if only because of the in-house entertainment), when you're in your late 30s and you're recanting to loved ones about holidays past, Jiggles will be there to drive an icy spike into your heart. And it'll stay there, year after year, story after story. You're going to have to tell your kids and other impressionable family that you spent the holiday season in a place called Jiggles.

For you uninitiated readers, Jiggles is a beacon of a strip club. It sits on a bluff overlooking I-5 and is the unofficial "now leaving Portland" sign, because no matter how early you leave on a road trip, and no matter how tired you are, the very idea that a strip club exists with a name straight out of *Married with Children* is guaranteed to make you laugh.

Because Jiggles is both Portland's unofficial exit sign and a citywide laughingstock, spending an evening inside during the holiday season is tantamount to listening to Elliot Smith in the bathtub. Not only are you hanging out near the Portland exit instead of with your loved ones—you're inadvertently being laughed at by everyone driving home to be with their own loved ones. Don't be that person.

Let's drink and be merry

Keep chilly winter nights at bay by warming up with a few local seasonal ales

Gretchen Sandau
VANGUARD STAFF

There's nothing like celebrating the holiday season by grabbing some local seasonal ales and kicking back with friends. One event that every beer enthusiast should try to attend is the Holiday Ale Festival held in Pioneer Square from Nov. 30 through Dec. 4. This event is considered the premiere winter beer tasting venue on the West Coast and will have more than 40 breweries in attendance. For those who can't make it (and those who aren't satisfied with a five-day ale fest), here are some brews you can find at the local market to keep your holiday spirit high:

HumBug'r by MacTarnahan's Brewing Co.

This porter is dark brown with a tan head. This beer doesn't have much in the aroma department, but it has a nice malty flavor with underlying hints of chocolate, coffee and roasted nuts. It is a medium-to-heavy beer without much carbonation, which makes it easy to enjoy. It uses caramel, black roast, wheat and oat malts. Bitterness: **27 International Bitterness Units (IBU)** Alcohol by volume (ABV): **5.3 percent**

Ill Tempered Gnome Winter Ale by Oakshire Brewing

When poured, this has a dark mahogany color with a light head that disappears quickly. The scent is of roasted malts with traces of toffee and molasses, as well as a mild green hop smell. While the taste certainly has defined malty flavors with sweeter undertones of molasses, this ale finishes off dry and bitter. It has a mild taste and light carbonation, making it creamy to drink.

Bitterness: **65 IBU**
ABV: **6.8 percent**

Sleigh'r Dark Double Alt Ale by Ninkasi Brewing Company

Much like the Ill Tempered Gnome, this ale is deep in color, but with hints of red. It's accompanied by the scent of dark fruits, seasonal spices and good old-fashioned malts. It tastes bitter and earthy, followed by hints of dark fruit. The amount of carbonation makes it exciting to drink and fills the mouth with flavor. This is an overall good winter ale to keep around during the cold months.

Bitterness: **50 IBU**
ABV: **7.2 percent**

Ebenezer by Bridgeport Brewery

This Ebenezer has a lighter brown color, with hints of red. Holiday spices and bread are the two dominant scents that arise from this ale, but it finishes with traces of something light and sweet and fruity. It tastes good, but there's nothing too bold or memorable about it. Hops and spices are what hit first, and then a strong floral aftertaste lingers for a while after. It's a light-to-medium beer that goes down easily.

Bitterness: **40 IBU**
ABV: **6.4 percent**

Raven Mad by Bridgeport Brewery

This ale is a dark imperial porter. When you smell it, there is definitely a strong aroma of wine with hints of malts, dark chocolates and coffees. The taste is has all those flavors with some added bitterness, which helps to round this beer out. Overall, the drinkability wasn't bad, and it wasn't overly carbonated either.

Bitterness: **70 IBU**
ABV: **7.8 percent**

Yellow Snow IPA by Rogue

Originally created by Rogue as a tribute to snow sports and introduced during the Salt Lake City Olympic games, this IPA is completely unlike other ales introduced during this season. It's light brown with golden hues. The aroma is of pine, citrus and hints of something sweet. It tastes of hops, but also present is a hint of citrus and some sweetness, which give way to bitterness. This brew is crisp and full of carbonation, yet has a surprisingly smooth finish.

Bitterness: **75 IBU**
ABV: **6.5 percent**

King Size Snickers Bar by Rogue

This brilliant concoction is comprised of a mixture of Double Chocolate stout and Hazelnut Brown Nectar. It's also one of the darkest ales you'll ever see, with a faint scent that includes slight undertones of chocolate and nuts. These slight tones come out in the flavor on full blast. The combination of tastes makes it seem like one isn't drinking a beer, but rather a carbonated and alcoholic candy bar. And it is certainly alcoholic; one can feel rosy cheeks setting in by the end of this beer. Overall drinkability is great; it isn't heavily carbonated, but it has enough to it to fill the mouth and make it exciting.

Bitterness: **Stout is undetermined; Hazelnut 33 IBU**
ABV: **Stout portion 10.5; Hazelnut 5.5 percent**



BREAK OUT THE MISTLETOE

An old-school romantic's guide to holiday dating

Louie Opatz
VANGUARD STAFF

As I write this, it is miserably wet and windy outside. It's that time of year when the only underwear option is "long." When the weather is this dismal, my first thought is generally not, "Gee, I should go on a date!"

However, let's presume that single folks and couples alike will continue to spend their hours romantically now and again. I know that, for me, seeing the thermostat at 55 degrees Fahrenheit makes body heat a pretty compelling pro-dating argument.

So here are one man's humble suggestions for things to do with your honey for the holidays.

See a holiday film at the Laurelhurst Theater
2735 E Burnside St

I am not a stealth marketer for Laurelhurst, but I feel like one with how much I talk about the place. I love the marquee, the building, the popcorn, the pizza and the fact that you can buy a ticket and a pitcher of beer for about \$10.

Here is a brief scene recounting my all-time favorite Laurelhurst interaction, from a Sunday night last year when I went to *Inception* alone:

Me: "Can I have a pitcher of PBR, please?"

Employee: "Sure. Just one glass?"

Me: "Yes. How did you know?"

Employee: "You just had that look about you."

Cheap and honest!

December is holiday movie month, which means you can catch something seasonal, like *Elf*, while drinking something seasonal, like Deschutes Brewery's Jubelale.



CORINNA SCOTT | VANGUARD STAFF

If you show up a early, you can enjoy your food and drink in the lobby and, you know, actually talk to your date (if that's your thing).

Ice skating at Lloyd Center
953 Lloyd Ctr.

If you love to ice skate but get jittery when you stray too far from a Cinnabon, you won't believe what Lloyd Center has in store for you!

But seriously, ice skating reminds me of *Serendipity* with John Cusack, which reminds me that I love John Cusack and incredibly hokey romantic comedies. I defy you to remain cynical while watching couples ice skate.

Ice skating is one of those instances where the cliché is a cliché for a reason: It actually is romantic to fumble around

The late show
The Laurelhurst is perfect for any dating occasion.

on ice, holding onto your partner for support and laughing. In fact, it's probably less romantic if you're actually good at ice skating. Cruising comfortably around the rink just wouldn't cut it in a rom-com.

If you and your hardened heart scoff at my cornball musings, try indulging in your favorite controlled substance beforehand.

Night skiing at Ski Bowl
E Hwy 26 Government Camp, 97028

For me, getting to play in the snow on Mt. Hood is one of the great reprieves from the dreariness of a Portland winter. Snowboarding, however, is expensive. Fortunately, Ski Bowl's night lift tickets are only \$30, making for a far more reasonable date. And, if you go on a Tuesday (a.k.a. Ladies Night), women pay only \$17.

That's a total date cost of either \$34, \$47 or \$60, depending on the configuration of your couple. Plus, there's a tremendous bar about halfway up the mountain that's perfect for steeling yourself for either a disastrous date or a dangerously ambitious run down the mountain.

Stay-in with eggnog
Your place or mine?

Don't feel like going out? Put on your favorite sweater and slippers and risk salmonella poisoning instead. Eggnog recipes abound online (including a website helpfully called eggnogrecipe.net).

So start a fire, find a recipe to your liking and get out the cribbage board and a deck of cards. There's something soothing about staying warm and acting like an old person around the holiday season.

If raw dairy isn't your thing, try making some wassail punch (also numerous recipes online) or just warming up some store-bought apple cider. As long as it's warm, it's fair game.

I can't really take too much credit for the idea of "staying-in," but hey, I didn't say these were revolutionary ideas.

Happy holiday dating! ■

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A weekend at Lloyd Center

Gleefully succumbing to the seductive allure of our mechanically reproduced so-called "culture"

Louie Opatz
VANGUARD STAFF

When you receive a story assignment titled, "Holiday Hell: A Day at Lloyd Center," you understand what's expected of you: Please remind all of us why the mall sucks so hard, preferably through pointed observations and with the requisite layers of sweet sarcasm and bitter irony.

I went to Lloyd Center twice this weekend, once as a full-blown paying customer and once as an observer (an anthropologist, say), and I must admit, I am having the damndest time writing that particular article.

Oh, I know how it should go: "The lines are long, the holiday decor is cloying, it's overrun with teenagers, the food court gave me Type 2 diabetes, Zumiez plus Hot Topic plus Pac Sun, etc., etc., grumble, grumble." Trust me, I wanted to be able to write that article; it was so firmly in my inner Southeast, lentil-eating, bike-commuting, *Pitchfork*-reading wheelhouse.

But it turns out I really, really love the mall.



My first trip to the Lloyd Center, on the Saturday before Thanksgiving, was spurred by a pants emergency: I was down to 1.5 pairs of functional trousers, and I needed to go to Ross, stat.

My friends Dusty and Cayle needed a few things, so we made it a group outing. (Precious, I know.) We entered the

mall without that normal existential dread hanging over our heads. Yes, we had things to do and mental shopping lists to get through, but we understood that this was silly and fun.

Our first stop was the food court, which, aside from a McDonald's Express (now faster than regular McDonald's!), is primarily comprised of restaurants essentially offering slight tweaks on the same basic formula: some type of meat plus some type of rice/noodles plus some type of veggie plus somewhat questionable sauce. Restaurants with names like Cajun & Grill (winner of "Most Puzzling Use of an Ampersand"), Chicken Connection, Lotus Express, Medi Grill, Sakru Japan and Steamers Asian Street Bistro.

Dusty chose McDonald's and, after a full lap around the food court, I went for Lotus Express, where Cayle was waiting in line. Having recently re-started eating meat, I decided to ease my way in to the Lotus Express experience by ordering steamed vegetables as one of my two entrees, the other being Green Bean Chicken. (Incidentally, why is it *de rigueur* for cheap Asian eateries to name their menu items by jamming the name of a vegetable directly next to the name of a protein without punctuation? Hey Cajun & Grill, the Green Bean Chicken needs to borrow that ampersand.)

As I ordered the steamed vegetables, the woman on duty informed me that, for some reason, my vegetable entrée would cost me an extra 50 cents. This did more than anything I could imagine to call the meat's origins into question: How could cabbage cost more than chicken? I shrugged it off. At Lloyd Center, it's best to think on Lloyd Center terms.

This illustrates what I love about the mall: It is the great equalizer. There's something terrifically populist about the whole ritual, something comforting in the idea that a 17-year-old from my hometown of St. Cloud, Minn., may have just purchased a baseball cap identical to the one I just bought—that two thousand miles away that kid saw that same collection of fabric and thread and thought, at the same moment I did, that hat is so me.

We are not as unique as we think we are. This is what the mall forces us to remember.



The next day, a Sunday, I returned to Lloyd Center, notebook in hand, ready to observe. The day before, I had shopped in a very mall-like way: I bought my jeans, my baseball cap and that delicious Chinese food. Today, I was just visiting, playing the role of the interested and attuned outsider.

As I strolled through the mall, alone and without an agenda, I realized that I felt self-conscious about my messenger bag, an odd feeling to have in Portland. But Lloyd Center isn't Portland. It's America. It's like every other mall in every other city. But with an ice rink.

I reverted to my default setting: I headed to the nearest bookstore. I thumbed through an essay collection I had read about in *Willamette Week* for a few minutes before I decided that this was a decidedly un-Lloyd Center thing to do.

I set the book down and jumped back into the fray, taking the elevator up a few levels. I went to where the action was, which, as usual, was the food court. I did a slow lap of the entire court, jotting down notes and passing silent judgment in my notebook. (One particularly pretentious entry: "The mall is an approximation of culture—a caricature of culture.")

At the Lotus Express a female employee was offering samples of the barbecue chicken on toothpicks. I decided that today I would only get one entrée—you know, dial it back a notch. I got the spicy beef with peppers to-go and stuffed the food into my messenger bag.

An hour later, I arrived home. I popped the food in my microwave and, while it was heating, tried to decide what it all meant: me, the Lloyd Center, mass consumerism, sustainability, the United States, the holidays, the whole damn hill of beans.

I took the steaming plate of noodles, peppers and beef out of the microwave and sat down at the kitchen table. Some friends were sitting in the living room drinking microbrews, eating food cart fare and watching soccer.

And as I sat eating my food court dinner, I started thinking about this juxtaposition. The highbrow vs. the lowbrow. Sustainable vs. Styrofoam. I started coming to wildly big-picture conclusions about what their food meant and what my food meant—about how what they were watching and drinking said about them as human beings.

I knew I was just projecting, trying to graft meaning onto a silly Sunday trip to Lloyd Center. Sometimes a plate of spicy beef with peppers is just a plate of spicy beef with peppers.

Perhaps it meant nothing. Perhaps everything. All I knew was that it sure tasted good. •

Dreck the halls

What to do when you don't give a merry fuck about Christmas

Melinda Guillén
VANGUARD STAFF

Oh, Christmas. The overly decorated trees. The lies of Santa Claus imposed on innocent children. The constant, obnoxious singing. The indulgence in artificially flavored sweets. The pissed-off demonic shoppers.

Christmas is conventionally cherished as the time of year that brings out the best in everyone. For those of you who would prefer to channel your inner Scrooge for two days, however, I have composed a list of activities for you to consider. If you don't give a flying reindeer fuck about Christmas and everything it represents, read on.

It's Christmas Eve night, and you can already feel it. The holiday cheer is seeping in from your neighbor's apartment. The TV blasts movies about talking deer and claymation elves enduring forced labor. The radio will not stop playing all those happy idiotic songs. You feel your annoyance begin to grow.

So what better way to cure your displeasure than by drinking? People 21 and over: Nothing says "Fuck you, Christmas" than getting plastered with friends that share your own cherished belief that Christmas fucking sucks.

You could go about expressing this belief in two ways: drinking in the comfort of your own home or raiding a bar—and then drinking.

Should you require help in creating your own fun, stop by the Rialto Poolroom Bar and Café (401 SW Alder St.). Not only will the Rialto get you drunk, you'll be able to enjoy entertaining games of pool and pinball, watch TV and bond with the bros and girls. The Cheerful Tortoise (1939 SW 6th Ave) provides more or less the same entertainment.

And if those don't satisfy your expectations, the Basement Pub on 12th Avenue and the Barista on 13th Avenue will do the trick. Different bars; same crazy stories.

If you're not yet 21, well, you're out of luck, I'm afraid.



ADAM WICKHAM/VANGUARD STAFF

Ho ho ho
The Basement Pub is a downright friendly place to get your jollies when the idea of spending time with your loved ones makes your skin crawl.

Just drink a ton of soda. I've heard it has roughly the same effect. And if you don't like either of these ideas, you should probably just go ahead and celebrate Christmas. Living on the rebellious side isn't for everyone.

Once you're good and drunk (or hopped up on caffeine and sugar) Christmas Eve is yours to enjoy. Stay at the bar and have fun with your friends. Play a game of strip poker at your place. Have sex. Eat chips and chocolate. Bake a cake. Walk around and make fun of all the happy people in the world. Parkour the shit out of Portland. Go back to your home and have a scary-movie marathon, or any movie marathon other than a Christmas-themed one.

On Christmas Day, you're either going to have a killer hangover, wake up really late or both. But as a great man once told me: Those are the signs of a good night.

Make a pit stop at the Clinton Street Coffeehouse, a.k.a.

K&F (2706 SE 26th Ave., at Clinton Street), when you can summon the strength and order something strong. Then make your way back to your bed for recovery. You don't want to go out into society, as Christmas will be in full swing. If you're feeling like a hard-ass, though, you could hit up the same bars around 5 p.m. and initiate round two of your jolly "Fuck Christmas" nights.

Don't get me wrong. I love Christmas. In fact, it's my favorite holiday, and I will be celebrating.

So while you're out partying Christmas Eve, I'll be wrapping presents, watching *Elf* and drinking peppermint hot cocoa. If I do happen to step outside for some air, though, I hope to catch you stumbling on the sidewalk with the *Vanguard* stuffed under one arm and your passed-out friend under the other. Then I will know that I've done my job.

Merry Christmas. •

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Holiday dress-up with Wim Wiewel

Portland State University President Wim Wiewel is no stranger to fashion. Whether he's out delivering presents or hitting the slopes, our university president needs to look his best—now you can help him.

Santa Claus Wim

He may not have the figure for it, but President Wiewel's jolly demeanor really sells this two-piece holiday classic. The standard beard and winter cap accessories complete this festive ensemble.



Formal Wear Wim

Christmas is the season for giving, and this snappy suit gives a great first impression. Classes are out for the holidays, but this smart look is always in.



Ugly Sweater Wim

Wim doesn't re-gift.



Alpine Skier Wim

What better way for a top university official to keep fit than by hitting the high slopes during winter vacation?

SEASON'S GREETINGS ON THE STAGE

A guide to some of the best theater and performing arts around Portland during the holidays

Kevin Fong
VANGUARD STAFF

If getting the entire family together for the holidays isn't enough of a production, then perhaps Portland's wide offering of theater and musicals will meet your needs. Place the curtain call on your holiday blues and venture out to applaud some bravo-worthy performances with this list of Portland holiday theater:

Sherlock Holmes and the Case of the Christmas Carol
Nov. 15 to Dec. 24
Artists Repertory Theatre, 1515 SW Morrison St.
\$20 and up

Singing Christmas Tree
Dec. 1-4
Keller Auditorium, 222 SW Clay
\$12 and up

Season's greetings are afoot with a new take on two old tales, as Seattle playwright John Longenbaugh has melded together Charles Dickens' *A Christmas Carol* with the world of Sherlock Holmes. In this new tale about the infamous detective, Holmes possessed by the crotchety spirit of Ebenezer Scrooge and must crack his own self-reflective case, as he's visited by three ghosts who force him to solve one of the biggest mysteries of his life—past, present and future. Through it all, Holmes' dear friend Watson is of course by his side, trying to help bring holiday cheer into the hardened heart of the now retired crime-solver.

Longenbaugh's *Sherlock Holmes* play premiered to rave reviews and showed to sold-out houses at Seattle's Taproot Theatre Company last winter. This will only be the second production of the play, and the Artist Repertory Theatre provides an intimate environment for audiences at their Alder Stage. Misha Berson, from *The Seattle Times*, called the blending of traditional literature and modern novelty a "smart, witty and fun" show.

Help keep Portland weird and celebrate a nearly 50-year-old Rose City tradition by enjoying holiday carols from a massive human Christmas tree choir. Starting in 1962, a small local church hosted the first event at the Benson High School Auditorium and raised \$515 from ticket sales, which was used to cover the cost of the show. The show has gone through many adaptations and different venues through the years, but is now performed at the Keller Auditorium and has raised over \$93,000 in donations for local charities. This year's choir is made up of 265 adults, 40 children and a 40-piece orchestra. Special guests include Katie Harman, Timothy Greenidge and The Jefferson Dancers

The Power of Light
Dec. 18 at the Miracle Theater,
525 SE Stark

Celebrate Hanukkah with an intimate and interactive 45-minute performance of Eric Kimmel and Patricia Polacco's classic tales. The show is performed by long-time Portland thespians Darrell Salk and Sarah Fay Goldman and offers a visual charm



PATRICK WEISHAMPEL/PORTLAND CENTER STAGE

Christmas Story on stage Jack Clevenger, as Ralphie Parker, grins from ear to ear as he shows off his Daisy Red Ryder BB gun.

involving wonderful story-telling, essential learnings about Hanukkah, humor and audience involvement. The event's website describes the show as "Fun for all ages...celebrating the human qualities that bring light into the darkness of winter."

Ryder BB gun under the tree. A fun affair for the whole family—provided nobody shoots their eye out.

Winter's Voice
Dec. 2 at PSU's Lincoln Hall,
room 75
Cost: \$5 and up

A Christmas Story
Nov. 20 to Dec. 24
Portland Center Stage
128 NW 11th Ave.
\$20 and up

Based on the classic Christmas movie, get ready for plenty of holiday laughs and adventures as little Ralphie Parker hopes to find his dream gift of a Daisy Brand Red

Portland State's chamber, men and women's choirs put on a unique performance of seasonal music. The show will focus on compositions from Russia that accentuate the winter season and will also include music by J.S. Bach, Claude Debussy, Edward Elgar, Estonian master Veljo Tormis and Randall Thompson. •

Spreading holiday cheer in a crafty way

Avoid stressful holiday shopping by making your own fun and creative gifts for friends and family

Gretchen Sandau
VANGUARD STAFF

'Tis the season to be jolly, and what creates a more festive and fun holiday spirit than inviting friends over for a little arts and crafts time? For those who are looking to create a more seasonal spirit around the house or simply searching for gift ideas, here are some projects to try.

Snowman chair covers

This project is fun to create, and having a snowman chair is just plain cool and fairly inexpensive. As far as materials, you'll need a piece of white felt large enough to fit over the back of your chair, and at least two pieces of black felt for the hat, eyes, mouth and buttons. Also, if there's room, orange felt for the nose, and either some fleece scraps, ribbon or more colored felt for the scarf at the end.

To start, take the piece of white felt and drape it over the back of a chair and pin the sides down so that way it makes a snugger fit around the chair,

cutting off all extra. Once the excess felt is gone, sew or glue the sides of the white felt together to make the base cover. Next, either print off the decorations template or hand draw the nose, eyes, hat and buttons. For the hat, it's suggested that it gets made with front and back side, and glued around the edges, so that it can easily slip over a corner of the cover. From there, put together the face, add the hat and scarf then stand back and admire your new frosty friend who's always willing to give you a hug when you sit on his lap.

Cookie cutter candles

One way to make this project is by using sheets of beeswax and simply cutting out the different shapes and adding the wick. Unfortunately, not every craft store will always be stocked with beeswax sheets, so an alternative method to this festive idea is to get a candle-making kit. Using a kit is slightly more complicated than cutting them out of wax sheets, but it's nonetheless fun and requires at least two people. Some kits, such as

the one used, require a double boiler for the process, but it depends on the brand you purchase.

So first, figure out what cookie cutters are to be used, how many candles can be made with the wax provided and what color (if the kit has dye included) the candles should be. Next, simply melt down the wax to 180 degrees and add the coloring and scent (this kit came with vanilla-scented wax).

While the wax is heating up, grab a towel or rag of some sort, fold it over once or twice and set it on the counter with some tin foil over it. After adding in the desired color and smell, set the wax off to the side for a bit to cool. Once it's cooled to 135 degrees, have one person firmly press the cookie cutter into the tin foil and towel, while the other person carefully pours in the wax and sets the wick.

For the best results, and to avoid wax leaking from under the cookie cutter, place something heavy, such as a few cans of tuna on top of the setting candle. Let the candles cool for about four to six hours before tampering with or trying to burn. •



ADAM WICKHAM/VANGUARD STAFF

Holiday burn A few of the materials needed to make cookie cutter candles.

For other great projects, like holiday craft ideas including printed memo pads, holiday photo albums, hot cocoa mixes, cookies in jars and the traditional red-and-green paper wreath, visit familyfun.go.com.

SHROUDED IN DISTASTE

Forget the good and the bad, sometimes, it's all about the ugly

Kat Boyce
VANGUARD STAFF

Many of us have something in common: that ugly sweater given to us by a relative. You know the one. Patterns that don't match, interrupted by a garish Christmas tree in the middle and arbitrarily placed sequins all over the front.

Surprisingly, there are ways to make that sweater even uglier so that it may be the crowning glory of the next ugly-sweater party that you attend. For those of us who are lacking in ugly sweaters and who have already searched the closet and several thrift stores in vain, there is another solution to finding the perfect ugly sweater: making one.

Ugly-sweater parties are a fun pastime during the holiday season, but appropriate sweaters can be hard to come by if your favorite aunts or grandparents have been merciful enough not to provide you with one. However, if you have saved sweaters that are ripped, or even pieces of clothing such as sleeves or pockets, you are in luck. Sewing different kinds and colors of cloth together can lead to the creation of the perfect ugly sweater.

Don't have a sewing machine? Don't worry, you don't need one. As long as you have a needle and thread, you can sew by hand. Remember, the sweater does not need to look perfect. It is an outfit for an ugly-sweater party, sewn together with cloth that does not go together, after all. It does not matter how nice the stitches are.

You may even want to use thread of a color that does not match the cloth. If the fabric is black, use some pink or yellow thread to sew the sleeve onto the sweater. Or if you have Christmas-y red cloth, sew it together with green thread for a more festive look.

Once you have sewn the front, the back and the sleeves together, you may want to add some strange designs that do not go together. Or, if your sweater already has a ridiculous Santa Clause or Christmas tree, you can add to the mayhem.

If you have cloth left over, you can cut it into the shapes of cats or Christmas trees. Do you have a Christmas tree shape? Add some sequins for ornaments. If you have a cat shape, glue a small ribbon to it, acting as a ribbon around the cat's neck. Three-dimensional elements add to the sweater's unappealing nature, giving you an outlet for your creativity at the same time.

The Button and Ribbon Emporium, located on Southwest Taylor street between 10th and 11th Avenues, is an ideal location to shop for some of these items. The abnormally large buttons that they sell in pastel blue, green and purple can be a fun addition to your sweater.

Imagine a crazy red sweater with large, bright, purple buttons down the front. If the sweater is black, white or grey, this would be a great way to add some color.

Color is an important part of an ugly sweater. Too few colors leave the sweater looking like rags. For the purpose of an ugly-sweater party, one can never have too many colors. If you can find colors that absolutely do not go together, that is even better.

My sweater is one of those that consists of different sweater pieces sewn together. So many pieces, in fact, that I ran out of thread very quickly, despite my trying to conserve it.

After exhausting my supply of real thread, I soon turned to dental floss. Floss may leave your fingers a bit sticky and smelling like mint, but it still makes for a perfectly good substitute for thread.



ADAM WICKHAM/VANGUARD STAFF

A thing of beauty but only if its competition is fierce enough.

To cover up stains on my sweater, I sewed even more cloth over the stains. I used bright orange cloth for a good portion of my sweater. Along with the abnormally large, bright blue buttons, the orange cloth makes my black sweater look much brighter.

Don't forget to decorate the back of that sweater. Your fellow ugly-sweater wearers will see the back of your sweater as well, not just the front.

The trick is to add color whenever possible, no matter what color it is. The other party guests sporting their own ugly sweaters always appreciate a plethora of colors.

Get creative with colors and with the designs you sew onto the sweater, and your work of art will shine more brightly than any of the other ugly sweaters at the party. •



Holiday funds

How to make extra cash this winter

Kali Simmons
VANGUARD STAFF

The holidays are a time of joy and giving. To be in the proper holiday spirit, one must let go of their selfish tendencies and give to those they love and cherish. Unfortunately, gifts do not grow on trees. With the costs of the latest video games and fancy computer devices only going up, it's hard for a college student to afford all of this holiday cheer. Luckily, there are some ways to score the extra green over winter break that will make all this giving possible.

Precious bodily fluids

Giving doesn't always come in the form of ugly sweaters and toys. Giving blood can help save a life, while also helping you earn some cash. Local plasma donation centers are a way to help out someone in need while doing absolutely no work. While the pay isn't going to get you that brand new fixie (donors are paid between \$20 and \$40), it will score you enough to buy some flowers for your mother.

Local plasma donation clinics:

Biomat USA
8033 SE Holgate Blvd.
503-777-5320

Talecris Plasma Resources
10115 SE Stark St.
503-252-5308

CSL Plasma
16225 NE Glisan St.
503-251-8822

Santa Claus is coming to town

Santa receives billions of letters every year from children, requesting the crappy toys they've been waiting anxiously for all year. Unfortunately, many of these letters do not receive a reply. But this can be remedied! By hiring yourself out to respond to children's letters to Santa, you can not only give the young ones a special personalized response to their requests, but you can save busy parents the time they would spend doing this themselves. For a small fee, you can help a child continue their belief in Santa. Letters should be kind, joyous and preferably profanity-free.

The season of consumerism

During the holiday season, there are plenty of opportunities to eat, drink and be merry. The Food Innovation Center allows you to do all three of these things. Funded by Oregon State University, the FIC tests a variety of food products on willing volunteers. These volunteers not only get to try the latest tasty treats, they are also paid \$20 to \$25 for only 45 minutes of "work." Tastings are held throughout the year, so join the mailing list to keep up-to-date with their events.

Food Innovation Center Agricultural Experiment Station
1207 NW Naito Pkwy., suite 154
503-872-6680

The gift that keeps on giving

For many men, sperm donation can turn an everyday habit into easy money. Sperm donors can receive from \$30 to \$50 for every deposit they crank out. Those looking for a donor often try for young, healthy and intelligent men, making college students an excellent choice. Sperm donors are kept anonymous, giving the donor more freedom and protection.

This holiday season, give the gift of parenthood to two lucky people. Those who are nervous about the decision have a variety of resources to consult including at Oregon Health and Science University and can always invite a friend to come with them.

OHSU Center for Health and Healing Fertility Services
10th Floor
3033 SW Bond Ave.
503-418-4500

Renew, reuse and resell

Instead of re-gifting or tossing unwanted items, take the time to resell them. Head over to the nearest exchange store and score some cash or store credit for unwanted gifts. Buffalo Exchange will accept used or new clothing and anything they don't buy will be donated to a local charity. Unwanted books can be sold to Powell's City of Books. GameStop will buy or trade for new and used console games. The newer and more pristine the items, the more they can be exchanged for.

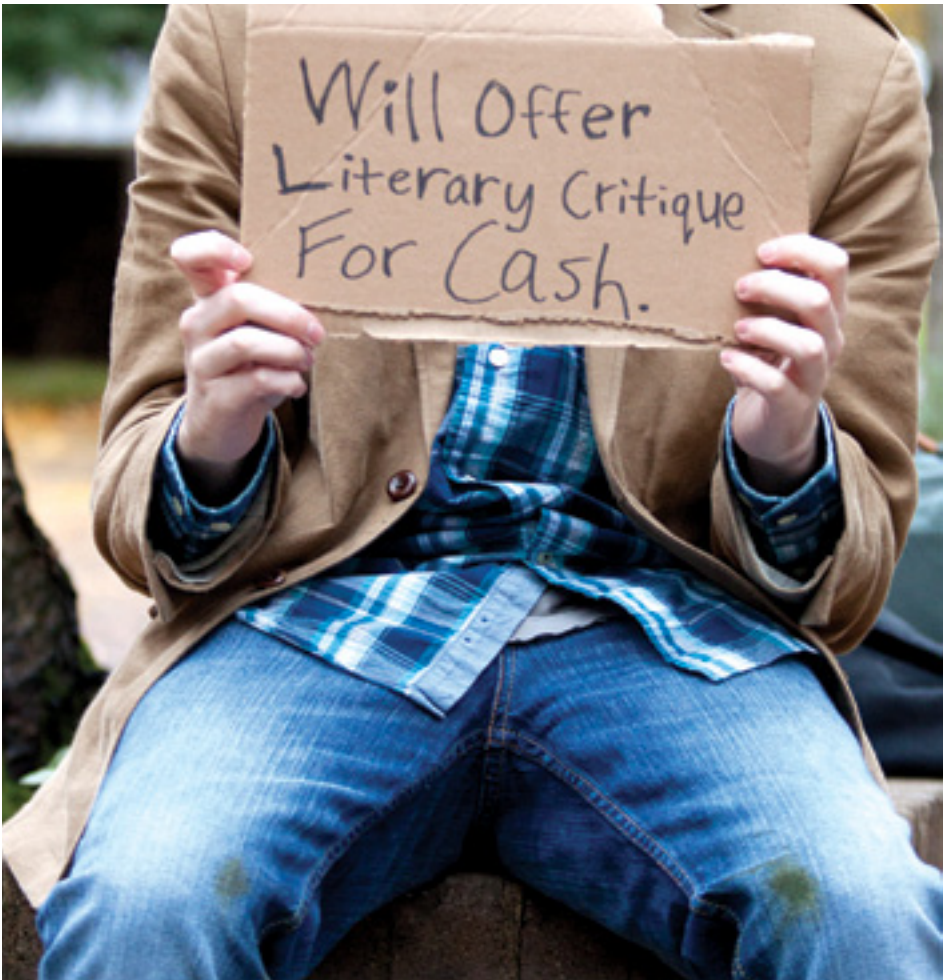
Buffalo Exchange
1036 W Burnside St.
503-222-3418

GameStop
700 SW Fifth Ave., suite 4050
503-222-7670

Powell's City of Books
1005 W Burnside St.
800-878-7323

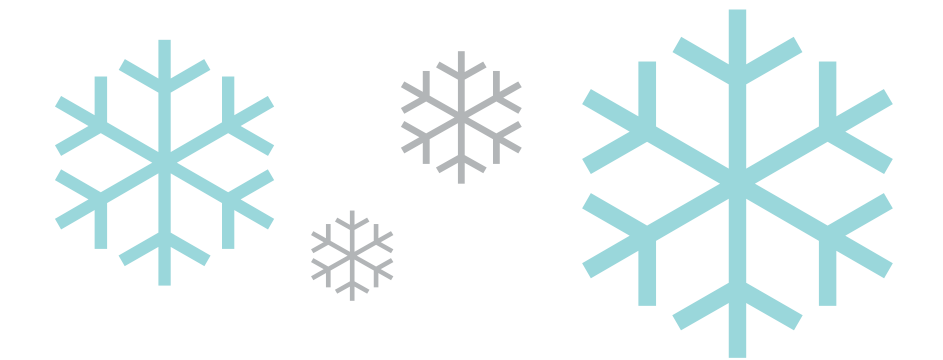
Shopping vicariously

Many students have hectic schedules, especially during the holidays. By becoming a personal shopper, you can help out your friends and family while earning money to buy your own gifts. Personal shoppers have a lot of responsibility—selecting the perfect gift for someone is not an easy task. If you are sent to buy gifts for your friend's children and return with seven bottles of Scotch, you may not be a personal shopper for very long. Take the time to interview your client and figure out their specific needs. Stores like Macy's and Nordstrom also hire employees out as personal shoppers, so keep an eye out for businesses that are hiring in this field.



MILES SANGUINETTI | VANGUARD STAFF

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KARL KUCHS | VANGUARD STAFF

A VERY BOOZY CHRISTMAS

Sara Gates
VANGUARD STAFF

Portland State students come from all over the world. We come from different backgrounds and different families, with all different kinds of holiday traditions. There is, however, one tie that binds most of us together at this most wonderful time of the year: a profound appreciation for alcohol. Whether you want to relax, liven up or simply forget—indeed, whatever Christmas means to you—here are a few holiday beverages to help you along the way.

Coffee Pot Cider

When it comes time for this year's inevitable holiday get-together, impress your family with your cider-making skills rather than how well you hold your liquor. Prepare a batch of this simple-yet-delicious spiced cider for the whole merry clan, and keep your flask (full of spiced rum, of course) handy but hidden. Just don't get your mug mixed up with anyone else's!

1/4 cup brown sugar
1 teaspoon whole cloves
1 cinnamon stick
1/2 teaspoon whole allspice
1/4 teaspoon salt
Pinch of ground nutmeg
Large orange cut into quarters (keep the peel on!)
2 quarts apple cider

Steps:

1. Place all ingredients but the cider in a coffee filter.
2. Pour the cider into the coffeemaker, where the water usually goes.
3. Brew and serve warm.

Add your special ingredient to your cup before pouring the cider. If you don't like rum, vanilla vodka or bourbon also taste delicious with this sweet and spicy concoction.

Homemade Irish Cream

Winter break can be a long, cold, rainy prospect for stuck-in-Portland students. And let's face it: you'll feel better about yourself if the booze in your morning coffee is homemade.

1/2 bottle cheap Irish whiskey
Egg product, equivalent to 6 eggs (this will last a while, so it's wisest not to use raw eggs)

1 tablespoon espresso
1 tablespoon vanilla
1 tablespoon chocolate syrup
1 can sweetened condensed milk
1 pint heavy cream

Steps:

1. Whisk together the whiskey, eggs and espresso.
2. Add in the remaining ingredients.
3. Pour into two airtight bottles and refrigerate.

Other than coffee, a splash of this Irish cream tastes wonderful added to store-bought eggnog or poured over a bowl of vanilla ice cream. The whole bottle goes well with a pint of vanilla ice cream and the salty taste of your own tears.

The Classic Hot Toddy

The deceptively simple hot toddy is a winter classic, and for good reason. No pricey ingredients or complicated cocktail shaking needed here—literally, if you can boil water, you can make this drink.

Technically, any brown liquor will suffice, but bourbon's smooth flavor is the traditional choice for a classic hot toddy.

1 ounce bourbon
1 tablespoon honey
1/4 lemon
1 cup hot water
1 tea bag (optional)

Steps:

1. Heat the water to just below boiling.
2. Coat the bottom of a mug in honey and lemon juice.
3. Add bourbon.
4. Add hot water (if using tea, brew that separately before adding to the bourbon mug).

A hot toddy is best enjoyed in the "curled up" position beside a fireplace, but staring dreamily out a rain-streaked window will do in a pinch.

One Cup Eggnog

Nothing says Christmas like eggnog...but nothing says Merry Christmas like spiked eggnog. You could follow the example of rambunctious uncles everywhere and simply add some bourbon to the store-bought stuff, but let's be adventurous here. It's Christmas, after all!

1 1/2 ounces aged rum (don't go too cheap here, spend at least \$15-20/bottle)
1 1/2 ounces ruby port
1/2 ounce simple syrup
1 whole egg*
1/2 cup whole milk
Nutmeg

Steps:

1. Combine everything but the nutmeg in a pre-chilled cocktail shaker (crack the egg, of course).
2. Dry shake to combine the ingredients well.
3. Add ice and shake again.
4. Strain and pour into a wine glass.
5. Dust with nutmeg.

*Disclaimer: Be careful to use a very fresh egg, or use the equivalent amount of Eggbeaters if your mother conditioned you to never eat them raw.

Cheap, Sweet and Creamy

For those nights when you find yourself hosting an impromptu holiday party without the funds to provide proper refreshments, have no fear. Buy a few bottles of cheap, holiday-friendly alcohol and a bag of ice, and you'll be set. As with the best party drinks, the proportions are flexible.

3 parts vanilla vodka
2 parts Irish cream
1 part peppermint schnapps
Ice
Mini candy canes

Steps:

1. Combine all the booze into an ice-filled cocktail shaker.
2. Shake.
3. Pour into a chilled martini glass/wine glass/plastic cup.
4. Crush a candy cane and sprinkle on top.
5. Drink and repeat.

The candy-cane crushing part gets more fun as the night progresses, and will be extra fun to clean up in the morning.

