



COVER

Northeast Oklahoma City is at the beginning of a renaissance, with new fixtures like Eastside Pizza House from Jabee Williams. By Matt Dinger Cover by Berlin Green

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PUBLISHER

Bryan Hallman | bhallman@okgazette.com

Matt Dinger | mdinger@okgazette.com

CREATIVE DIRECTOR

Berlin Green | bgreen@okgazette.com

DIGITAL MEDIA & PRODUCTION COORDINATOR

Kendall Bleakley

ADVERTISING

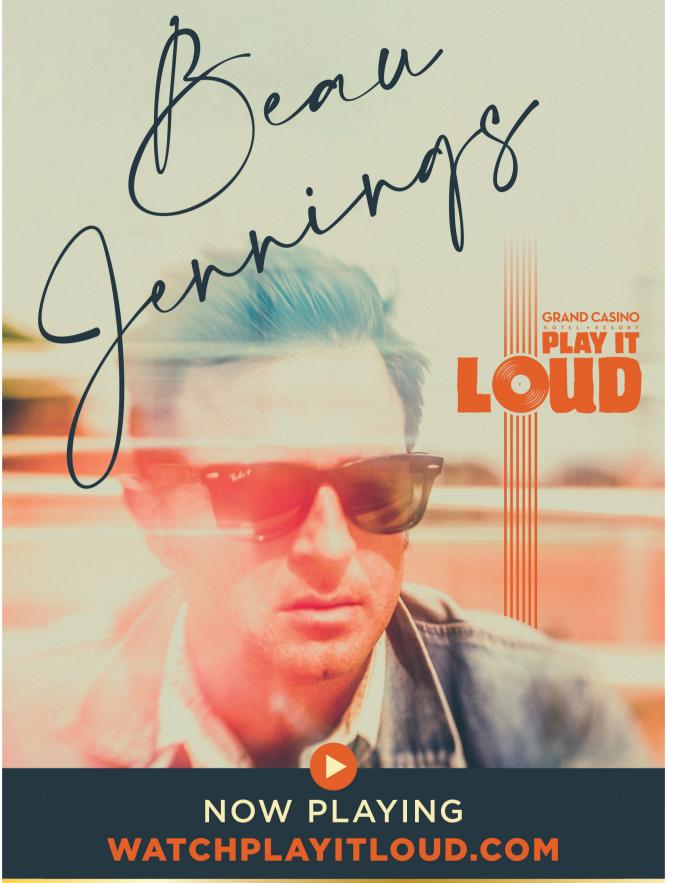
advertising@okgazette.com 405-528-6000

CIRCULATION MANAGER

Patrick Hanscom | phanscom@okgazette.com

CONTRIBUTORS

Sarah Atwood-Cotton Jerry Bennett Evan Jarvicks Ryan Spencer



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Slice of life

AFTER YEARS OF PLANNING AND PREPARATION, THE FIRST FOOD CONCEPT FROM HIP-HOP MUSICIAN JABEE WILLIAMS IS OPEN FOR BUSINESS.

By Matt Dinger

For a man whose motto for years has been, "To the Eastside with love," it's only fitting that Eastside Pizza House opened on Valentine's Day.

Years in the making and after several pivots in the restaurant concept, Jabee Williams said that reception has been nothing short of fantastic, having to turn away would-be patrons at closing time on opening day.

"It was packed. I don't know how many we made off the top. We probably made about 500 or 600 pizzas, probably. We had a line out the door for hours. It was non-stop until the restaurant closed. 9 o'clock was our last customer. Literally. We just had to lock the door because we didn't want to let anyone else in," Williams said.

our bearings and make sure our team is solid. A lot of them haven't done pizza before, so we want to make sure to get a good routine and then introduce it," Williams said.

There will also be new specialty pizzas soon, including one already listed on the menu.

"We were wanting to do a collaboration with Leo's BBQ on the east side," he said.

Leo's BBQ opened in 1974 and last year relocated inside the new Homeland



The Jabee and the Clara Luper pizzas. Photo Berlin Green

The pizzeria opened with five specialty pizzas and a build-you-own option, all served on Eastside Pizza House's signature black crust. The blackness is not from char though. Williams said he likes to tell people that it has melanin in it, but regular pizza crust is available and they both taste the same.

For now, you can only order whole pizza, but by-the-slice sales begin in March, he said.

"We want to kind of let our team get

at 625 NE 36th St. That store, along with the smaller Homeland-operated The Market grocer at EastPoint and now Eastside Pizza House are oases in what had recently become a food desert.

"I knew I wanted to do a restaurant. I knew we needed more food over there, so that's where the idea for doing restaurant came from. It being a pizza restaurant kind of changed from being sushi to burgers to pizza. We started with sushi because I had a partner I was



Eastside Pizza House, Photo Berlin Green.

working with from LA and he had a sushi concept out there that I really liked and so a lot of what I've been wanting to do is take the things I've seen traveling or in different cities and bring those things that I really liked, the cool stuff, back to the city. He had a poke concept and it was really cool. He had been on Food Network and stuff like that with it and he created like a poke donut and some more stuff and so, right after we announced it, then poke just blew up, you know what I'm saying? And so we decided to go a different direction. From there, he had another concept, a burger concept, that I really liked too and so that was the initial concept," Williams said.

But then along came the pandemic. "After COVID and all the setbacks and stuff, we were just trying to figure out a way to kind of flow with the changing times. We weren't sure if people

were going to eat inside and chill. Everything was shifting to takeout, carry out and delivery," he said.

Williams said that he's already eveing more restaurant concepts, returning to the burger joint next and then building a spot for late-night eats. But for now, he's just enjoying the fruits of his labor in the part of Oklahoma City he knows and loves.

"It feels really good. It's just a long time coming. You're running in that race and you finally get to a place in the race where you can kind of see a finish line, you know what I mean? I just feel like after all the changes and all the years and the times when we thought we may not be able to pull it off, it just feels good to see it actually come to life and be exactly what I had envisioned ... It's just awesome to be in the community where I grew up and have a business there," Williams said.



Eastside Pizza House at 1734 A NE 23rd St. Photo Berlin Green.

COVER STORY

Flavor wave

IF A SLICE ISN'T WHAT YOU'RE CRAVING, CHECK OUT THESE FOUR NORTHEAST OKI AHOMA CITY RESTAURANTS THAT COME RECOMMENDED BY OKC BLACK EATS.

By Matt Dinger

Florence's

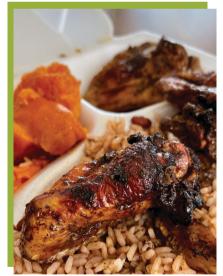
1437 NE 23rd St.

If you haven't heard rave reviews of Florence's Restaurant in the seven decades that they've been in business, then you must not read, own a television or have many friends because you'd be hard pressed to find anyone here who hasn't been to this northeast Oklahoma City fixture. When Oklahoma Gazette dropped in last week to get forkfuls of the Wednesday special, a honey meatloaf that often sells out (so get there early), the place was already abuzz about the forthcoming announcement of the James Beard Foundation

award. Florence Jones Kemp was in every food column, blog and all over social media platforms the following day when she became the first Oklahoma restauranteur to win an award from the foundation for what she calls her "country soul cuisine." And rightly so. Florence grew her own vegetables and churned butter from cows she milked growing up in Boley, turning her particular brand of homestyle cooking into a wildly successful restaurant in 1952, which she now operates in concert with her daughter, Victoria. In addition to the



potatoes come with hearty starchy chunks in them, the collard greens are an even combination of a bit of bitterness and a touch of sweetness and the buttered corn is pitch-perfect. If you've never been, good luck getting your hands on a piece of her vam-fried chicken without a wait in the wake of her national award.



Carican Flavors

2701 N Martin Luther King Ave.

The first thing that comes to mind when you say "Caribbean food" is thoughts of searing waves of spiciness, but Carican Flavors has toned down the heat in favor of ... well ... flavors. The curried chicken is best served on a bed of spinach rice but the mild jerk chicken or wings are delicious on their own. The food is served cafeteria style with a choice of two sides. For those, it might be best to time your visit on a Friday or Saturday when the callaloo - a leafy vegetable dish made with taro, amaranth or xanthosoma — is available.

The food isn't the only unique thing about Carican, with Jamaican Ting, a grapefruit soda that puts Fresca to shame, and Trindadian Solo, a soda that comes in banana or kola champagne (kind of like a cream soda) flavors, as well as ginger beer and sorrel (a virgin blend of the drink made from a hibiscus-like flower) made in house.

Ice Event Center

1148 NE 36th St.

Known around the city as a popular northeast Oklahoma City nightclub, the Ice Event Center & Grill also offers some of the best quick eats. Whether you go for the cornmeal-breaded fried fish or the ball-in-hand burger basket (which comes with a 12-ounce beef slab instead of the standard 8-ounce patty), all the entrees come with tasty (and piping hot) sides of fries, unless you opt for a salad, which isn't stingy on its portions either. If they're available, don't forget to grab a stack of six strawberry lemonade cookies for dessert.

George's Happy Hog Bar-B-Q

712 Culbertson Dr.

While the other restaurants listed here are along major thoroughfares, you have to travel a little off the beaten path to Culbertson Plaza (southwest from NE 23rd St. and Kelley Avenue) for George's Happy Hog Bar-B-Q, but the place isn't hard to find. Just follow your nose as the scent of smoked meats leads the way. Whether you like your barbecue on its own or served on a bun, the ribs, brisket and bologna are calling your name. The place can go from dead quiet to completely packed in the

blink of an eye, but the service is lightning-fast so it shouldn't discourage you should you find yourself at the back of a long line. Every barbecue joint should also be judged by its sides and the baked beans and coleslaw here are on point and though it's a little cocky to call your potato salad "perfect," you'll find yourself agreeing after the first taste of the sweet but tangy spuds.



eorge's Happy Hog Bar-B-Q. Photo: Berlin Greer



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Double Dog Dare

CALLAHAN'S CHICAGO DOGS BETS ON PARLOR WITH AN EXPANDED CHI-TOWN MENU.

By Evan Jarvicks

"Let's be honest. The weather here is insane," said Dewayne Callahan, owner of Callahan's Chicago Grille, a new brickand-mortar outgrowth of his food cart business, Callahan's Chicago Dogs.

The Windy City native turned local Okie has weathered the full range of the Oklahoma City metro's temperamental climate while building his passionate side hustle into a sustainable new career. Now a 12-year resident, Callahan is well acquainted with the gamble of running an outdoor business in the state. Naturally, a kitchen ceiling is a more stable bet than an umbrella, and so far, it's paying off.

"It's great, man," Callahan said about his new location inside Automobile Alley food hall Parlor. "It's a really cool place and has a great vibe, good food, and alcoholic beverages."

Callahan's Chicago Grille nestles cozily on Parlor's second floor, neighboring pasta adventurers Bad Nonna's. A sleek new sign featuring Chicago's skyline at sunset welcomes guests to the window, and at the counter, they are free to pick up novelty paper hats that proudly bear the yellow-backed Vienna Beef logo. Callahan's exclusively uses the Chicagobased brand for its dogs.

"I've eaten many hot dogs in my life," Callahan said. "They make one of the best."

Those Vienna Beef colors adorn Callahan's cart umbrellas, too, which have caught the eyes of numerous fellow Chicagoans since he started Callahan's Chicago Dogs in 2015. While the new kitchen is a huge step up for Callahan, he plans to continue operating the two licensed carts in his stable on a seasonal, event-oriented basis. He is already booking well into 2022.

While the Callahan's Chicago Dogs name carries the banner of his core street offerings, namely Chicago dogs and

Italian beef, Callahan's Chicago Grille provides an opportunity to expand his menu. His Philly cheesesteaks, offered in shaved ribeye and grilled chicken on the official menu (and sometimes in jerk chicken on his unofficial menu), have proven popular with patrons. His bone-in pork chop sandwich packs jerk flavor and melds deliciously with his grilled onions.

He also has a welcome alternative to the big-brand bagged chips from his carts in a proper menu of sides. His crinkle-cut fries are serviceable on their own but are best dressed up with the optional cheesesteak ingredients. For a less cheesy affair, go with the creamy kick that is his VooDoo Slaw.

Additionally, the Grille provides a permanent home to many of Callahan's less essential but more diverse cart offerings, which until now have fluctuated with supply and demand. His full menu of 10 dogs, brats, and sausages includes vegetarian options as well as notable street favorites like the Mac Dog, which



Dewayne Callahan stands in front of Callahan's Chicago Grille, Photo Berlin Green.

bears macaroni and cheese with bacon.

Lunch specials are also in the works as part of Callahan's chalkboard menu, which currently fluctuates with limited-time offerings outside of the main menu. These are the "Bear Down Specials," named for the Chicago Bears football rallying cry with which Callahan grew up.

As he transforms the space into his own, Callahan is also butting against new challenges. As with any entrepreneur who has taken the leap from food truck to brick and mortar, the business hours are a jarring adjustment, and lately, this has seen him pulling back-to-back 15-hour shifts to cover gaps in staffing.

"I honestly don't have a business background. I came from health care, so it's definitely a learning experience," Callahan said, referencing the radiation therapy work that landed him in Oklahoma.

What Callahan may lack in a commercial resume, he makes up with hard work, dedication, and passion for the grill, and it's on the strength of these qualities that he climbs the learning

> curve. He'll still take any boost he can get, though, so he's been scouting new associates beyond his family tree, another new development for his venture.

> Historically, Callahan's has been a family-run enterprise, a trait that Oklahoma Gazette highlighted in 2018 when a viral social media post brought widespread attention to the cart. That tweet was sent by Callahan's daughter, who still frequently promotes the brand online. Callahan's kids, though, are now young adults with their own dreams to forge. While his son still helps out part-time, the family business is expanding beyond the family unit.

It's fitting, then, that Callahan is now at Parlor, which in a sense is a family of kitchens of which he is now a member. Callahan has already taken to promoting the cuisine of his fellow cooks there. His friendliness is contagious.

Although he's not a born and raised Oklahoman, he could fool most. Even his cooking has a happenstance similarity to that storied tradition of Okie food, the onion burger. While he only learned of its history within the past couple of years, the grilled onions on his dogs and sandwiches are cousins in taste.

"I'd been eating [onion burgers] before I knew that connection," Callahan said. "I love grilled onions...and yes, they are great on our Maxwells."

As good as his grilled sausage-andonion offerings are, the white onion topped Chicago dog remains Callahan's calling card. It's the best of its kind in the city. The purity of ingredients tomato, pickle, sport pepper, relish, celery salt, poppy seed bun — stick to the classic recipe ("dragged through the garden," as Chicagoans call it). It's a style he's perfected.

His choice of Oklahoma beer to pair with his Chicago dog?

"Everything Rhymes with Orange from Roughtail Brewing," said Callahan, referring to one of the drinks Parlor offers at the upstairs bar just across from his new kitchen.

As he puts in more long shifts behind the counter, it's the more practical stakes that keep him going. Bills to pay and mouths to feed call for the daily grind, but he keeps the big picture in focus, too. He loves the way food makes people feel, and to now have his identity so wrapped into that is enough to leak the occasional moment of sentimentality.

"It's cool, man," Callahan said.
"Sometimes when I come into work and look at [my name on] the sign, my heart gets a little warm."



Callahan's Chicago Dog. Photo Berlin Green.

GEAT & DRINK



Apollo Woods of OKC Black Eats, Photo provided

Sizzle reel

IN THE FIVE YEARS SINCE ITS BIRTH. OKC BLACK EATS HAS SNOWBALLED. WITH THE FIRST OF A SERIES OF FILMS ABOUT BLACK-OWNED EATERIES DEBUTING THIS MONTH.

By Matt Dinger

For the last five years, OKC Black Eats has kept its followers up to speed on Black-owned restaurants in the city and is now doing so in a completely different format with the premiere of its film format earlier this month.

The first short feature debuted this month at Rodeo Cinema in the Stockvards. It will be screened at Circle Cinema in Tulsa as well as at this summer's deadCenter Film Festival but there may be some showings between here and there, founder Apollo Woods said.

"Our plan is to turn this into a 10episode series featuring Black-owned restaurants around the state of Oklahoma. We'll probably base most of the episodes, well, probably about half of them in the metro area and then get out to Tulsa and some other towns. I know there's a place called Philly Scratch out in Ada, which is the first Black-owned restaurant out in Ada," he said.

The first segment's focus was Not Cho Cheesecake, whose co-founder Shoshiana Aunjeane passed away prior to its release. The Bethany bakery began as a pop-up shop before opening its brick-and-mortar in 2020. It offers some gourmet recipes off the beaten path, with original names that hint at the flavors within.

For example, the "Oh Really Oh" is an Oreo cookie cheesecake with an Oreo cookie crust and the "Sundae Morning" boasting all the ingredients you'd expect to find in one.

While Woods hasn't announced the subjects of the remaining eateries in the first season of OKC Black Eats, his options have expanded greatly from fewer than 20 to nearly 100 Blackowned restaurants since its founding

And though it may seem like a decalogue of short films, Woods said he prefers to think of them as episodes of a first season, with an additional slew planned after the first wave is completed.

Also, last year, Woods expanded into Tulsa with Tulsa Black Eats, which is fitting since the Duncan native attended Tulsa University before spending most of two decades living in Texas.

"I'm glad both Oklahoma City and Tulsa have grown to where they have in the past 20 years. They are definitely different. And there are a lot of cool things to uncover. From living in Houston for 18 years, I see it as there's still so many great things that we can do in the city coming from a different set of fresh eyes. So I'm always uncovering some stone unturned that people hadn't paid attention to," Woods said.

OKC Black Eats' immensely popular Social Sunday Brunch also returns for the second year in March, but you'll have to check its socials for the location, which has not yet been announced.

For that news, follow OKC Black Eats on Facebook and Instagram.

Simply Indie

ALSO IN FILM NEWS...



Photo via Unsplash.

The Simply Indie Film Festival returns to Edmond Feb. 24 - 26.

Day passes are available to Friday and Saturday's screenings for \$15 each and a virtual pass for \$30 will get you online access to the festival's content if you'd prefer to view from the comfort of the couch.

Four feature films will be screened as well as more than 60 short films and music videos at ShowBiz Cinema.

3001 Market Street.

An all-access pass for \$40 will also get you entry to the kickoff event Thursday night at The Patriarch, 9 E Edwards St. The Friday afterparty will be held at Edmond Railyard, 23 W 1st St. Frenzy Brewing Co., 15 S. Broadway Ave., will host the concluding afterparty on Saturday night.

For more info, visit simplyindiefilmfest.com.



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Oklahoma Sidecar

2 parts The Sexton Single Malt Irish Whiskey ¾ part lime juice 1 part pineapple juice ½ part falernum ½ part brown sugar simple syrup 2 dashes black walnut bitters

Combine ingredients in a cocktail shaker. Add crushed ice and shake quickly. Pour the entire contents into a hurricane glass filled with crushed ice. Garnish with a pineapple leaf and mint sprig.

The Flamethrower

2 parts TINCUP American Whiskey 3 tablespoons superfine sugar 1 lemon wedge 1 part orange liqueur 3/4 part freshly squeezed lemon juice

Place sugar in a shallow bowl. Run lemon wedge around the rim of a glass. Dip rim into sugar.

Combine whiskey, orange liqueur, and lemon juice in a cocktail shaker. Add ice, cover shaker, shake for 20 seconds and strain into serving glass.



Burger kings

A STRETCH OF N MAY AVENUE IS HOME TO THREE LONGTIME (AND EXCELLENT) LOCAL BURGER JOINTS

By Matt Dinger

The stretch of May Avenue between NW 23rd and NW 36th is teeming with three things: dispensaries, buy-herepay-here car lots and some of the best burgers in Oklahoma City.

Charcoal Oven is the newest kid on the block, even though it predates both of the other burger joints on the block.

The original Charcoal Oven opened along Northwest Expressway near Penn Square Mall in 1958. It remained there, serving one of the best burgers in the city until the location shuttered in 2016 and its iconic, towering sign was removed.

Fast forward five years later when the new location opened at 3604 N. May Ave. in place of a Jersey Mike's and literally next door to another fanfavorite, Patty Wagon, 3600 N. May Avenue. Within walking distance to the south is Barry's Grill at 3124 N. May Ave.

To compare apples to apples, let's focus on the hickory burgers at each.

To be fair, many of the burgers at Charcoal Oven are "hickory burgers" due to the use of their signature hickory sauce on the eponymous burger there, though the hickory sauce there is primarily ketchup-based rather than a traditional mesquite taste of most hickory sauces.

The location is clean and the service is great and, according to their site, the recipes from David and Carolyn Wilson are intact. But this burger just didn't taste quite like it used to. That's not quite a complaint though as it's still tasty (and at least one friend has said it's still their favorite burger on that block).

Another hit is the onion rings, which are hand-breaded and provide that old-timey flour on the roof of your mouth feeling that was familiar to those used to eating them from before the foodservice and fast food days. A pair of those onion rings are placed on their chicken sandwich, the Chick-A-Doodle-Doo, which is served with thousand island dressing. Unfortunately, this sandwich is the biggest miss on the menu, with a chicken breast that tastes both slight $ly\,over done\,and\,slightly\,under cooked.$

Next door is Patty Wagon, which began over a decade ago as a food truck until moving into its brick-and-mortar location in an old Whataburger. Founded by Bryce Musick, who died of brain cancer a few years later, Patty Wagon suffered from a slight dip in quality when it transferred ownership but has again regained its stride.

The grass-fed beef patty of the Red



Barry's Old Fashioned Grill



The Patty Wagon sign overlooks the Charcoal Oven location next door.

Dirt burger, a hickory bacon cheeseburger, is still served on a sweet brioche bun that people talk about as much as they do the meat. Those who prefer their burger bacon crispy may prefer to forgo it as theirs is chewier changeable menu board hearkens from an era when you could still smoke inside a place like this.

While the burgers themselves don't taste like they did when Barry was running the place either, the new crew



The Big John at Patty Wagon

than crunchy. The modified Red Dirt burger tastes just as good though, with grilled onions and a house hickory sauce that strikes a balance between smoky and sweet.

The onion rings here are decent, but the fries are always on point (which was a matter of pride for the chatty Musick when he opened the restaurant as they weren't quite to his satisfaction in the food truck days).

The award for biggest sign on the block goes to Barry's Grill, whose massive old-fashioned burger was only eclipsed in size by On Cue when it opened at the corner of NW 36th and May.

I'm not sure when Barry's Grill originally opened and it had admittedly been about 15 years since I first (and last) walked through the door, when Barry was still running the joint himself. Not much about the place itself has changed and the black-letter still makes a very tasty order. Beware of ordering the hickory burger as is, because it only comes with a patty, chopped onions and a very sweet hickory sauce if you do. But add some cheese and vegetables and you have a cheeseburger that rivals anything else on the block.

While the onion rings here are currently unavailable due to supply chain issues, the tater tots are pretty standard fare which means you can take them or leave them, though both those and the fries are dipped in individual fry baskets when you order, guaranteeing that they'll be hot and fresh.

So skip the drive-thru, unless it's Patty Wagon's, and remind yourself what real burgers used to taste like.occ

Vegan eats to surprise your tastebuds.

I won't claim to be vegan, but I can certainly appreciate delicious vegan food. I don't know how these chefs make vegetables and tofu taste like the real thing, but man, you've got to commend 'em for it. Here are seven places around OKC and Tulsa where you can find an incredible variety of delightful vegan dishes.

By Berlin Green Photos provided.



The BeetBox

580-748-3223 • 320 W. Memorial Rd.www. beetboxtruck.net

Clever name, incredible food. The Beet Box makes delectable plant-based comfort food made from scratch using fresh ingredients every day. They want the diner to experience extraordinary food that looks, smells and tastes like its non-vegan counterparts. Try the Chick'less Sandwiches or the Unbeetable Bites with any of their signature sauces.



Nabati

405-506-0478 • 7101 NW Expressway #300 www.nabatiokc.com

Nabati means "plant-based" in Arabic and here you'll find a menu of incredible vegan Mediterranean fare. From Beyond Burgers and plant-based "chicken" sandwiches to wraps, salads and pizzas, they've got you covered. Not to mention they've got some pretty impressive baklava. Try the shawarma wrap, it's filled with vegan chicken, sautéed onions and green pepper then finished with cheese, spinach, and squash. pickles and garlic sauce.



The Loaded Bowl

405-820-9599 • 1211 SW 2nd St. www.theloadedbowlokc.com

This food truck turned brick-and-mortar has become an OKC mainstay, serving a variety of loaded vegan bowls for breakfast, brunch, and lunch, plus craft sodas and local coffee. Everything you'll eat at The Loaded Bowl is made with the freshest ethically-sourced ingredients. Try the Garfield, a hearty lasagna layered with marinara, tofu ricotta, cashew









Café420 The Alkaline Plant-Based Stop

405-768-3470 • 409 N. Walker, Suite 405 www.facebook.com/AlkalineCafe420

Cafe 420 is an alkaline plant-based restaurant whose mission focuses on wellness and provides patrons with delicious unprocessed food. Among their curated vegan & vegetarian offerings are their famous "mush wings," which are battered and flash-fried oyster mushrooms in flavors like lemon pepper, BBQ, and mango habanero.

Chimera Cafe

918-779-4303 • 212 N. Main St. Tulsa www.facebook.com/chimeratulsa

Chimera Cafe has made a name for itself in downtown Tulsa as a dependable vegan-friendly spot for a flavor-packed menu and a fantastic cup of coffee. Try the Daydream Nation, a tofu scramble with black beans, potatoes, avocado, and adzuki strips served on a bed of spring mix and topped with chipotle crema & tofu queso fresco.

Big Al's Healthy Foods

918-744-5085 • 3303 E. 15th St, Tulsa www.facebook.com/bigalshealthyfoods

Big Al's is the place for healthy eats, plus it has lots of vegetarian and veganfriendly options. They make everything fresh to order, so your meal is just how you like it. Try a flavorful smoothie or perhaps the vegan noodle soup with green olive hummus. Finish your meal with a delicious vegan chocolate chip cookie for a sweet treat.

EdiBlend Superfood Cafe

918-991-1717 • 2050 Utica Sq, Tulsa www.ediblend.com

With two locations in the Tulsa area, EdiBlend Superfood Cafe is all about health. They create a variety of smoothies, green juices, lunch bowls, and other nutritious items. Enjoy a fantastic nutrition-packed acai bowl available in multiple flavors, or a delicious hummus bowl packed with quinoa tabouli, cucumbers, tomatoes, and kale.



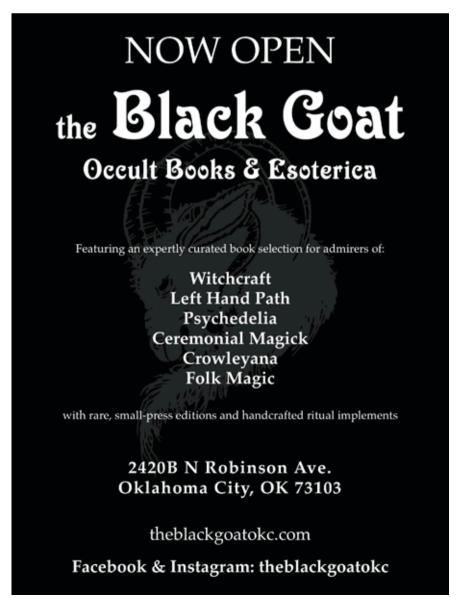


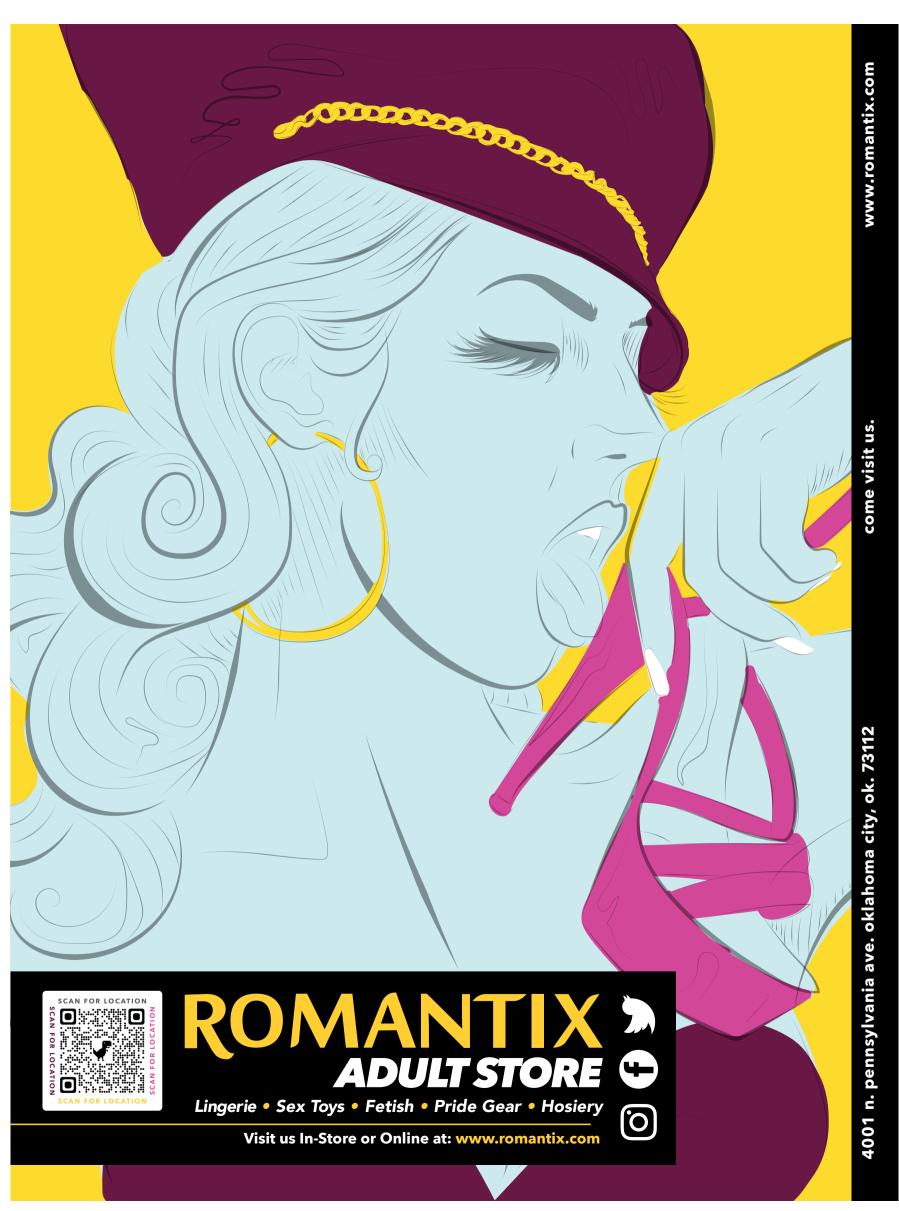






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The five kingdoms of life are up for discussion, scrutiny and enforcement in this year's Oklahoma legislative session.

And, yeah, we know the number of kingdoms actually varies but it worked best for the joke here, so cut us some slack for punchline's sake.

The animal one is pretty obvious as these potential statutes - all 4,800 or so of them – were written by humans and for humans, though a good number of them could be argued that they were written by extraterrestrials as they seem so out-of-thisworld absurd that no species native to this planet could have written them. And at least one of them tackles a subject so inhuman that it's embarrassing to admit members of our species committed it.

House Bill 4152, filed by Rep. Regina Goodwin (D-Tulsa), would implement a reparations program to the tune of \$300 million to pay for damages to people and property that occurred during the Tulsa Race Massacre a century ago, The Black Wall Street Times reported.

Meanwhile, the debate over critical race theory rages on in varying degrees of accuracy. Whether or not the subject is taught in public schools, it's 100 years past the time when our state should be held to account for what happened (and more specifically what many Tulsa citizens did to their neighbors and local business owners).

There have also been more than 100 bills filed in relation to cannabis regulation in the state. Once again, legislators have learned the hard way that sticking their heads in the sand and plugging their ears with their fingers didn't actually stop the medical marijuana program from rolling out in the state (remember when the industry called for a special



session in 2018?).

 $But\,most\,fasc inatingly, and\,in\,stark$ contrast to the aforementioned, bills concerning decriminalization and further research on possible psilocybin treatments for post-traumatic stress disorder (PTSD), severe depression and opioid use have also been filed by ... a Republican?

Okay, so we don't actually know if there are any bills specifically about bacteria and protists, but surely, with more than 2,300 potential pieces of legislation filed this session and another 2,500 holdovers from last year, there's gotta be something in there somewhere about algae, right?



By the metrics, it seems like the Omicron wave that washed over the state in late December through early February is finally starting to recede.

But, in the larger war against the novel coronavirus, it seems that the humans have lost. California recently announced that it is shifting from handling COVID-19 as a pandemic and is now considering the disease to be endemic.

In other words, it's just a part of all of our lives now. And while the "it's just the flu, bro" bros have been proven wrong time and time again over the past two years, it seems as if, just like the flu, we'll now have to contend with "COVID seasons."

Now, this isn't completely the fault of gas-on-the-fire numbskulls like Kevin Stitt, who had the dubious honor of being the first governor diagnosed with the virus, but they certainly haven't helped.

And while the vaccinations and

boosters have certainly taken the sharpest sting from COVID-19, at least in variants to date, it's a sad state of affairs that nearly a million people have died from the virus.

There will certainly be more variants coming but, with any luck, they'll continue to do what viruses do and mutations will become less lethal as time goes on.

In the meantime, let's look at the silver linings.

- · With masking becoming commonplace and sometimes fashionable, fewer women will be ordered by leering men to smile. Also, we're all imminently aware of when we need a breath mint instead of being embarrassed by having one offered.
- Anyone can always use COVID-19 exposure or concerns to get out of any burdensome or tedious social engagement.
- · And, between open carry laws and masks, everyone has the opportunity to look like a Wild West outlaw any day of the year, not just on Halloween.

COVID-19 may not be truly conquered now or ever, but when Elton John tests positive for the virus and then plays an arena concert to a packed crowd five days later within the same walls that brought the NBA season to a screeching halt nearly two years ago, it certainly seems like the days of most of us giving a damn are behind us.



Rusty Mulinix

RUSTY MULINIX BELIEVES EVERYONE DESERVES SAFETY, CARE AND RESPECT, AND HE'S MADE IT HIS MISSION TO SEE THAT PEOPLE GET IT.

By Berlin Green

A business attorney who has worked in downtown Oklahoma City for over 40 years, Rusty Mulinix has witnessed the city's transformation and he's observed its homeless problem grow with it. Inspired by the efforts of other grassroots community activists, he discovered that the best way to make an impact was to start doing something yourself.

Rusty and a small group of six volunteers meet monthly to help distribute essential items to our growing homeless community. Patti Fields, Stephanie Chapman, Jeremy Hays, Senka Hays, Kayli Smith, Jesse Scott Griffith, and Zac Brown gather and distribute donations and make meals, including bringing a food truck to provide free meals at donation sites.

"I initially had my awareness raised through Patti Field's activities and her work in the homeless communities. She's been doing this for decades," Mulinix said. "Then, when the extreme weather was coming in last year, I talked to some people and said we need to go help these people. I'd see people over there underneath this bridge, then four or five people underneath that bridge, that bridge, and so on. At first, we thought we'd go try to talk him into going to shelters. Well, 99 percent of them aren't interested in going into shelters, they say there's too much drama, too much craziness, and they'd rather avoid it. So I used what I learned from Patti and others to find alternative ways to help keep them safe."

Oklahoma City's homeless problem isn't going away anytime soon.

"In the last year or two, I've noticed the increases," Mulinix said. "As we've gone out, there's just always more and more people. We don't serve the same people every time. You do get the people that you've served many times you've become friends with, but then there's just a whole horde of other people that you think - where did these people come from?

Sometimes they've been transplanted down here for no good reason. We met a lady from Philadelphia and got her bus tickets to go home. Things like that, where they're here, they're in this situation, but they can't do anything about it."

Mulinix hopes to see more efforts on behalf of the city, county, and community leaders to address the issues and find solutions

"I'm hesitant to criticize the city or the county because they do some things. It's not like they're the enemy," Rusty said. "I just think they don't know what to do. And while they do

a few things, they also do things I think they shouldn't do, like bulldoze these camps. Something needs to be done about that. People put so much work into just having a little space to feel safe and warm. We were passing out food on a particularly cold day a few weeks back. We came upon a man and gave him some food, and he asked if we had a candle. He said he could keep warm inside his tent with that candle. I mean, think about that."

Rusty thinks it's crucial to be understanding of the unique circumstances of our homeless neighbors and to treat them with respect and compassion.

"These are real living, breathing people," Mulinix said. "Many are out there because of drug problems or mental health problems, and there are a lot of them that, just for whatever reason, life has pitched them a bad hand. They're all very easy to talk to, they're intelligent, and they're often very spiritual. And everyone deserves help. My theory is if we can help them for 30 minutes, three days, or whatever it is, if we can give them food, clothes, and a zero-degree sleeping bag that helps them for a month or whatever, then we've accomplished something. And they're always so grateful. You very rarely get anybody that's anything but just totally thankful that you've done something for



Rusty Mulinix. Photo by Berlin Green

him. It's very fulfilling. To me, these are people; they deserve care and respect too."

Rusty and his small group distribute clothes, shoes, toiletries, food, and other necessities throughout the year. While the need for essentials like food, toiletries, and other items remain the same throughout the year, other needs change with the seasons.

"During the winter, supplies like tents, zero degree sleeping bags, shoes, socks, clothing, and coats are always needed," Mulinix said, "In the summer, bottled water, shorts, light clothes, and things like that become very important."

The Oklahoma Tower donated space in the building's basement to Rusty and his group to store donations and supplies until they are ready to be distributed to those in need.

"We usually go on Saturday afternoons. We schedule a day where everyone can get together," Rusty said. "We got a storage room; it's really great. They just offered it, and one of the building owners gave us a nice donation. It's been a godsend because we had to carry the stuff around or have it sitting around our houses, and we try to figure out a way to get it to where we're going to meet, then get it out to people."

Rusty works alongside many other community activists and organizations to serve the community. He said he plans to grow his mission into something more organized and reach more people. He recently received approval to turn his group's grassroots efforts into a small non-profit. Establishing the Oklahoma Pheonix Project will allow Rusty to hire someone to spearhead the logistics of day-to-day communications, donation acquisition, and delivery coordination, among other tasks.

"I would love to be able to do more and more often," Mulinix told me. "There's a lot of restaurants and organizations that will give you food. I've spoken with several already. But someone has to coordinate that and get supplies. I can foresee getting a full-time person to do that for us. This would allow us to go out more often and help more people, rather than just giving them food and seeing them in three weeks. It would be great to do something more substantial. I don't have any grandiose plans, but we're all working together to come up with something that makes an impact."

To learn more about Rusty and his mission follow him on Facebook at https:// www.facebook.com/rusty.mulinix.

OKG BEST OF HEALTHCARE

Oklahoma City's original reader's poll, Best of OKC, is expanding seeking out the Best of Healthcare!

Because you don't need them until you NEED them, we want to know your favorites! Tell us
who your outstanding healthcare providers are by nominating your top docs RIGHT HERE or at
BESTOFOKLAHOMACITY.COM until Monday, March 7, 2022.

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Oklahoma Gazette must receive your ballot (one per envelope) by mail no later than Monday, March 7, 2022.

All contact information must be complete. The ballot may NOT be typewritten, photocopied or hand-delivered.

There cannot be multiple hand writings on the ballot.

PHYSICIANS & CENTERS

- 1. BEST DENTIST
- 2. BEST ORTHODONTIST
- 3. BEST GENERAL PRACTITIONER
- 4. BEST OBSTETRICIAN, GYNECOLOGIST, OR OBGYN
- 5. BEST BREAST CANCER SCREENING CENTER
- 6. BEST MENS' HEALTH DOCTOR OR CENTER

- 7. BEST PEDIATRICIAN
- 8. BEST OPTHAMOLOGIST
- 9. BEST VISION CORRECTION SURGEON OR CENTER
- 10. BEST CHIROPRACTOR
- 11. BEST PHYSICAL THERAPIST OR PHYSICAL THERAPY CENTER
- 12. BEST SPORTS MEDICINE PHYSICIAN OR GROUP
- 13. BEST ORTHOPEDIC SURGEON
- 14. BEST CRYOTHERAPY CENTER
- 15. BEST COVID TESTING CENTER OR DRIVE THRU
- 16. BEST PLACE TO GET A COVID VACCINE OR BOOSTER

HEALTH & NUTRITION

- 17. BEST BOOTCAMP (AND THE GYM)
- 18. BEST CROSSFIT (AND THE GYM)
- 19. BEST GYM
- 20. BEST PERSONAL TRAINER
- 21. BEST LIFE COACH
- 22. BEST NUTRITION SPECIALIST
- 23. BEST SMOOTHIE AND/OR JUICE BAR
- 24. BEST SUPPLEMENT STORE
- 25. BEST NEW FAD THERAPY OR TREATMENT
- 26. BEST PUBLIC RECREATION AREA
- 27. BEST INSURANCE PROVIDER
- 28. BEST PHARMACY

Oklahoma Gazette S BEST OF HEALTHEARE 2022

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THE TOE TAG



Photo: ShutterStock

Death and the CSI Effect

WHILE SOME TELEVISION PROGRAMS HAVE EDUCATED VIEWERS ABOUT THE SCIENCE SURROUNDING DEATH INVESTIGATIONS, OTHERS HAVE GIVEN WILDLY UNREALISTIC IDEAS.

By Sarah Atwood-Cotton

To say there's been a huge surge in crime shows is an understatement.

Many popular television shows such as the American classics CSI and Law and Order have given a glimpse into what viewers believe to be realistic crime investigations, but many fail to show factual application of forensic science applications and its interplay with the criminal justice and legal systems. Instead, they provide entertaining but exaggerated or otherwise unrealistic expectations for what the field has to offer.

Fingerprint results back instantaneously. DNA matches occur within the span of a commercial break. All cases are violent but still female death investigators and medical examiners wear dresses, make-up, and heels to crime scenes. Oh, and where murder weapons are commonly left at crime scenes, suspects spill their guts the moment they enter a law enforcement interview room in cuffs and every case is solved within 24 hours.

Avid viewers have come to expect these types of results, evidence, and portrayals to be applied in the real world, however. This phenomenon is commonly referred to as the "CSI Effect".

As simple and harmless as this phenomenon may seem, the CSI Effect has proven to have lasting effects while shedding doubt on the credibility of forensic science in criminal investigations, criminal court proceedings, misinterpretations of evidence and even going as far as swaying jurors' decisions based on what "they've seen on CSI" in real court cases.

So let's clear up some misinformation quickly:

Fingerprints, for example, cannot be identified if a tentative identity is

unknown and/or the decedent doesn't have prints already on file with a law enforcement agency or entity. Yes, the fingerprint process has improved over the last few years, but unlike the T.V. shows, not everyone is as easily or quickly identified using this process.

Not all cases are homicides. Quite the opposite. They account for only about 5 percent of death investigation cases in the state each year. Many more are unattended deaths and overdoses.

Autopsies are not conducted in a matter of 20-30 minutes and cause and manner of death cannot always be determined within a day or even weeks. Depending on the case, autopsies can take from an hour to several days.

Cause and manner of death results, if not imminently apparent, could take six to nine weeks to be determined. This is mostly because that's the average turnaround rate for toxicological analyses in Oklahoma.

Bodies cannot be viewed for identification purposes by family members. This is an outdated practice that, contrary to popular belief based on television shows, only happens in Oklahoma under rare circumstances.

The cause and manner of death is not always found. There are circumstances where a body cannot help the forensic pathologist determine one, often due to decomposition.

Reality-based shows like 48 Hours and Secrets of the Morgue give more real-life scenarios and cases, but in fictitious television programming, all are guilty on one level or another of promoting "the CSI Effect."

ASTRONOMY



Black Sky Affair

OH, BE A FINE GUY (OR GAL). KISS MF.

By Ryan Spencer

No, Black Sky Affair hasn't lost its mind. Not yet. The above is a mnemonic device for remembering the seven types of mainsequence stars in descending order from hottest to coolest according to the Morgan-Keenan-Kellman spectral classification.

In 1835 Auguste Comte, French philosopher and originator of the school of

positivism, notoriously predicted humankind would forever remain ignorant of the temperatures and chemical compositions of stars Famous last words - a mere three decades later, scientists began erasing that ignorance through the combination of spectroscopy and photography. Astrophysics was born.

As a general rule, the $brighter \, a \, star, the \, hotter \, and \,$ more massive. Classes M and K are coolest, commonly known as red dwarfs. Proxima Centauri, our closest

stellar neighbor, is one of these; they emit a fraction of the light and heat our sun produces. They do, however, live long. The less massive a star, the less quickly it exhausts its nuclear fusion fuel, extending its lifetime. The vast majority of stars in the MilkyWay are red dwarfs, at least 100 billion worth and often existing in binary or trinary with other stars, though these red dwarfs are too dim to be seen from Earth with the naked eve.

Class G stars are typically referred to as yellow dwarfs. Our sun, officially designated G2V65, is of this family. While not as common as red dwarfs, G-types comprise about 20 percent of our galaxy's stars; Solis rather average for its type, even somewhat unremarkable. 4.5 billion years old, it is expected to burn steadily for another five billion until, having consumed its intrinsic supply of hydrogen, its outer layers expand into a red giant phase engulfing all the rocky inner planets, including Earth.

Similar to G-types are Class F, though more massive, hotter, and brighter, shortening their lifespans in terms of our own

sun and giving off anywhere from two to seven times the ultraviolet light Sol does. Life would still be theoretically possible in the habitable zone of such a star, provided such life is shielded from UV radiation by an atmospheric ozone laver such as our own: even without, life may yet persist underwater or underground.

Classes A, B, and Obring us into the realm of the bluewhite stars. A-types shine brightly and aren't too awfully different from ours in terms of mass, though they

burn far hotter and more quickly. Those we observe in the sky, like stellar neighbor Vega, are only as old as Earth's late Ordovician period, and some as young as our late Jurassic.

B-types are up to 16 times more massive than our sun, extremely luminous, and blaze blue. Class O blue-white giants, su $pergiants, and \, hypergiants \, are \, - \, while \, rare$ - frankly insane. Leading brief cosmo $logical \, lives, these \, celestial \, titans \, color \, the$ arms of spiral galaxies and frequently die in violent supernovae, leaving behind black holes and neutron star remnants.

The next BSA will feature star types rather more atypical. Until then, here's to variety, and the spice of life. OKO



TICKETS, MERCH, PRIVATE RENTALS & MORE:

TOWERTHEATREOKC.COM

02/25 - SPELLING BEER

02/26 - ROB BELL

03/01 - GIN BLOSSOMS

W/ JASON SCOTT & THE HIGH HEAT

03/04 - TY SEGALL w/ charles moothart

03/05 - ANDY SHAUF W/ YVES IARVIS

03/08 - RELIENT K w/ semler

03/09 - ELDERBROOK W/ AYOKAY

03/12 - THE HAPPY FITS

W/ SARAH & THE SUNDAYS, & AUDIO BOOK CLUB

03/19 - HUSBANDS

03/21 - LEIF VOLLEBEKK W/ DOSH

03/23 - DAVE MASON

03/24 - TODRICK HALL

03/25 - JOSÉ GONZÁLEZ W/ JESS WILLIAMSON

03/26 - CARLY PEARCE

04/01 - LAREDO

04/02 - MY SO CALLED BAND

04/08 - TECHN9NE

04/09 - WEIRDLESQUE

Ponyboy

02/23 - RED DIRT POETRY OPEN MIC 8PM

02/24 - WHITE ROSE KARAOKE CLUB 8PM-CLOSE

02/25 - HARPY HOUR 5:30-7pm

03/04 - VINTAGE VINYL 5:30-7PM

03/04 - DAVID RAMIREZ W/ THOMAS CSORBA

03/05 - SAM MORROW W/ MALLORY EAGLE

03/07 - MONDO MONDAY ANIME, FILM, COMEDY OPEN MIC

03/08 - PB&JAZZ

03/09 - DEAD HORSES W/ CHLOE-BETH

03/11 - WTF?! IMPROV BURLESQUE

03/12 - TOW'RS

03/12 - NIGHT MOVES W/ THE ODYSSEY, & HEARTSPACE

03/14 - MONDO MONDAY ANIME, FILM, COMEDY OPEN MIC

03/17 - WHITE ROSE KARAOKE CLUB

03/18 - ST. PATRICK'S DAY AT PONYBOY

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EXPERIENC

Friday, March 4, 2022 • 6-9pm



Masks Encouraged

In the Paseo Arts & Creativity Center at 3024 Paseo **GALLERY I - The Studio Gallery Show**

GALLERY II - The March Show An annual juried exhibit showcasing all mediums centered around the theme Home.

Opening reception is March 4, 6-9pm. Featured through March 26.

Local and national art, great food, art classes and plenty of shopping!













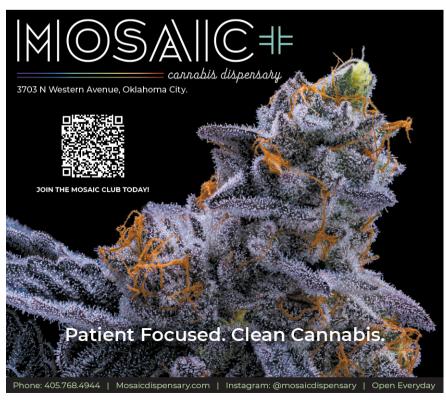




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HAPPENINGS

Brown Bag Lunch Series: Tattooing: Religion. Reality and Regret Tattooing is a custom dating back thousands of years in North America. Traditionally, women and men used them to visually express tribal affiliation and war honors, as well as connections to divine beings, maturity rites and social and religious affiliation. These expressions of identity continued with the person after death — ensuring their place in the afterlife. Today, tattoos have been adopted by military personnel, musicians, college students and countless others. Although many are works of art, others, unfortunately, are not! Explore these traditions and artistic expressions with Dr. Eric Singleton, Curator of Ethnology at the National Cowboy Museum. Free admission to Brown Bag presentation and the Museum Grill, Thu., March 3, 12-1 p.m. National Cowboy & Western Heritage Museum, 1700 NE 63rd St., 405-478-2250, nationalcowboymuseum.org/event/brownbag-lunch-series-tattooing-religion-reality-and-regret. THU, MAR 3

Cherokee Beadwork In conjunction with the exhibition Western Wares, discover the diverse ways people adorn personal items. Learn the two-needle applique style of beadwork used by Southeastern tribes during the flourishing period of historic beadwork in the 18th century. Students will bead an iconic design popular during that period. Suitable for beginners to advanced. Led by Cherokee National Treasure Tonia Hogner-Weavel, who has taught Cherokee beadwork for the past 10 years. All supplies provided, limited enrollment. \$50; \$40 for Museum members., Sat., March 5, 10 a.m.-2 p.m. National Cowboy & Western Heritage Museum, 1700 NE 63rd St., 405-478-2500, nationalcowboymuseum.org/event/cherokee-beadwork-2. SAT, MAR 5

Curator Conversations: Fabulous Fashion

Focus on the fabulous fashions that are represented in Western Wares with Archivist and Exhibition Curator Samantha Schafer. Learn to identify key design elements by decade and how those fashions continue to find new life today. \$5; free for Museum members, Tue., March 8, 6-7:15 p.m. National Cowboy & Western Heritage Museum, 1700 NE 63rd St., 405-478-2250, nationalcowboymuseum.org/event/curator-conversations-fabulous-fashion. **TUE, MAR 8**

Oklahoma City Midtown Rotary Spelling Bee(r) OKC Midtown Rotary's Spelling Bee(r) is back

Associates

at Tower Theatre! Presented by Paycom, this annual fundraiser raises money for the OKC Midtown Rotary Foundation to apply for District Rotary grants that benefit arts education and public art in Oklahoma City. This 21+ event features a spelling bee, beer tastings from local breweries, heavy hors d'oeuvres, silent auction and more! Winner of the spelling bee gets \$500. \$50, Fri., Feb. 25, 6-11 p.m. Tower Theatre, 425 NW 23rd St., 405-708-6937, eventbrite.com/e/2022ng-beer-tickets-210149551967. **FRI, 25**

Signature Tours From Albert Bierstadt's glowing landscape Emigrants Crossing the Plains to pieces by Frederic Remington and Charles Russell, see some of the finest Western art in the country. View ethnographic material from Native Americans and mountain men and learn about frontier military life. Round out the tour with a look at the evolution of the working cowboy, from the range to their portrayal in film and pop culture. Walk away with a better understanding of the diverse cultures that have shaped the West. Saturdays and Sundays. Free to Museum members or with Museum admission. Free with Museum Admission, Saturdays, Sundays, 1-2 p.m. through Feb. 27. National Cowboy & Western Heritage Museum, 1700 NE 63rd St., 405-478-2250, nationalcowboymuseum.org/event/ signature-tour-9/all, SAT & SUN, FEB 26 & 27



SMO21: Laws of Attraction The Laws of Attraction are undeniable and we're here to explain everything your mother never

told you. This IS a little spicier than our typical SMO21 (gasp)! We'll be very scientific, of course, but no shrinking violets here! All attendees must be 21+ and proper attire is required., Fri., Feb. 25. Science Museum Oklahoma, 2020 Remington Place, 405-602-6664, sciencemuseumok.org. FRI, FEB 25

YOUTH

Kids Take Over the Cowboy: Western Wares

Explore the world of Wild West fashion! Find modern examples of classic Western style in the Western Wares exhibition. Discover all the bling and embellishments used on cowboy hats, trousers, blouses and even dentures! Compare and contrast how much fashion has changed since the early days of the cowboy. Design your own paper yest, bolo tie and Western cuffs. Enjoy storytime at 10:30 a.m. and 11:30 a.m. Free for members or with Museum admission. Available while supplies last. Free with Museum Admission. National Cowboy & Western Heritage Museum, 1700 NE 63rd St., 405-478-2250, nationalcowboymuseum.org/ event/kids-take-over-the-cowbov-3. SAT. MAR 5

Winter Jam 2022 Join us Saturday, Feb. 26 for Winter Jam 2022! Enjoy an evening of great food and stellar music while supporting School of Rock OKC., , We'll have three performances featuring hit songs by



The Music of Whitney Houston As a tribute to Black History Month, OKCPHIL presents the "Music of Whitney Houston" as part of The Chickasaw Nation Pops Series. Whitney Houston's life and career left a mark on the world! Broadway sensation Rashidra Scott joins Windborne Music to celebrate this extraordinary talent with an evening of her biggest hits. Civic Center Music Hall, 201 N Walker Ave, (405) 594-8300, okcphil.org FRIDAY & SATURDAY, FEBRUARY 25 & 26 Photo provided/ Shevaun Williams and

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OKG PICKS

The White Stripes, Queen, The Beatles, AC/DC, Metallica and more! Tickets will be available for pre-sale and at the door... Pre-Sale Tickets: \$10. Door Tickets: \$12 \$10-12, Sat., Feb. 26, 4-8 p.m. Belle Isle Restaurant & Brewing Company, 1900 Northwest Expressway, 405-242-4815. fb.me/e/1hCEkVrll. SAT. FEB 26

PERFORMING ARTS

Agnes of God Students in the theatre arts department at Science & Arts will present the classic melodrama "Agnes of God" on March 4-5 at 7:30 p.m. in the Davis Hall Little Theatre. The 1979 murder mystery turned into a 1985 feature film starring Jane Fonda and Anne Bancroft—tells the story of a 21-year-old novice nun who unexpectedly gives birth and the resulting struggles between the mother superior of her convent and a court-appointed psychiatrist who is seeking answers. A work of modern realism, "Agnes of God" is restricted to mature audiences due to adult themes. \$10. USAO Davis Hall Little Theatre, 1727 W. Alabama Ave., 4055741310, FRI & SAT, MAR 4 & 5

Cinderella Poor Cinderella is treated unfairly by her Stepmother and two Stepsisters. Luckily, a goofy fairy godmother appears on the night of the royal ball and helps to make all of Cinderella's dreams come true. \$9 Child Ticket & \$11 Adult Ticket, Saturdays, Sundays, 2-3 p.m. through March 6. Oklahoma Children's Theatre, NW 25th & Blackwelder Ave, 405 208-6200, oklahomachildrenstheatre.org/cinderella. **SAT-SUN,** THROUGH MAR 6

A Midsummer Night's Dream University Theatre at the University of Oklahoma presents Shakespeare's A Midsummer Night's Dream, a story brimming with love and mischief and set in a forest inhabited by magical fairies., Feb. 25-27 and March 3-6. Weitzenhoffer Theatre, 563 Elm Ave., 405-325-7370, ou.edu/finearts/ universitytheatre, FRI-SUN, FEB 25-27 & MAR 3-6

Red Dirt Poetry Open Mic It's been a strange winter y'all. Maybe you've had some feels recently on top of everything? Come out to the Red Dirt Poetry Open Mic and share in whatever creative medium you want to express yourself in. Everyone gets 6 minutes on the Ponyboy stage! Free, Wed., Feb. 23, 7:30-11 p.m. Ponyboy, 423 NW 23rd St., 405-602-5985, instagram. com/p/CaAT3rOrs8r. WED, FEB 23

The Ten Tenors presents Love Is In The Air Returning to Oklahoma City after being warmly accepted by audiences at the OKC Philharmonic, The Ten Tenors are presenting their newest album, Love Is In The Air, making this concert the perfect gift for your Valentine Bring your friends or loved-one to this dynamic Australian music ensemble for an evening of romantic, soulful ballads and chart-topping pop and rock songs., "They are crowd pleasers at every turn and the power in their combined vocals is exciting and addictive." -Broadway-world.com \$17 - \$57, Fri., Feb. 25, 8 p.m. OCCC Visual and Performing Arts Center Theater, 7777 S. May Ave., 405-682-7279, tickets.occc.edu. FRI, FEB 25

ACTIVE



Yoga Tuesdays an all-levels class; bring your own water and yoga mat, 5:45 p.m.-7 p.m. Tuesdays. Myriad Botanical Gardens, 301 W. Reno Ave., 405-445-7080, myriadgardens.com. TUE

VISUAL ARTS

'Domestic Inquiries' photography exhibit

Oklahoma City University's Norick Art Center hosts "Domestic Inquiries" featuring the photography of Sam Charboneau Feb. 23 through Aug. 12, with an artist talk at 6 p.m. March 24. Charboneau pulls inspiration from stop-motion animators, building puppets and sets to bring her serious yet lighthearted dreams into reality. As a self-taught artist, she uses the traditional methods of trial and error, evolving her sets along the way, OCU Norick Art Center, 1608 NW 26th Street, (405) 208-5707, okcu.edu. THROUGH AUGUST 12

Art Moves Art Moves is an Arts Council OKC initiative that provides free arts events each workday from Noon-1:00. Art Moves artists perform and demonstrate their artistry daily from popular downtown locations or live streaming from their studio or homes! Help us support our local artist by joining us weekdays at Arts Council Oklahoma City's facebook page for livestreaming performances and check out the weekly line up below., Art Moves is an Arts Council OKC initiative that provides free arts events each workday from Noon-1:00. Events took place in various downtown locations and may include artist demonstrations or musical performances. The daily line-up features a wide range of artistic mediums including musical and theater performances, live art demonstrations, short film selections, and more, Mondays-Fridays, noon. artscouncilokc.com/art-moves. WEEKDAYS



Dope Poetry Night at the Ice Event Center Bar and Grill is every Wednesday starting at 7:30 p.m. Come experience a place where you can be you unapologetically, a place where your voice and presence matter, a place where you're accepted and loved, where smiles, laughter, thoughts, and feelings are shared, and it's all free. Only the first 25 poets, sign up begins at 7. Ice Event Center & Grill, 1148 NE 36th St., 405-208-4240. WEDNESDAYS

Photo Berlin Green

Chakaia Booker: Shaved Portions Commissioned specifically for Campbell Art Park, Shaved Portions is among the most recent additions to Booker's body of work marked by her distinct ability to radically transform her signature material — salvaged rubber tires into an incredible array of biomorphic sculptures. Free, Through Aug. 31, Oklahoma Contemporary Arts Center. 11 NW 11th St., 405-951-0000, oklahomacontemporary. org/exhibitions/upcoming/chakaia-booker-shavedportions, THROUGH AUGUST 32

Exhibition featuring Joshua Jaive Farrell. Armando Oritz, and Ashley Showalter DNA Galleries' February art show is a group show exhibition featuring local artists, Armando Ortiz, Ashley Show alter, and Joshua Jaiye Farrell. Join them February 10, 6-9pm for an opening reception. Exhibition runs through March 6th., Mondays-Sundays. through March 6 DNA Galleries 1709 NW 16th St 405-525-3499 dnagalleries.com/art-schedule. THROUGH MARCH 6

Maren Hassinger: Nature, Sweet Nature Traveling from Aspen Art Museum, the exhibition Nature, Sweet Nature, by renowned artist Maren Hassinger, has been reconfigured to respond to the grounds of Oklahoma Contemporary., Nature, Sweet Nature is comprised of two installations constructed with galvanized wire rope. Garden and Paradise Regained will each stand in rows at relative human scale: one near the entrance to the art center and the other within the Sculpture Garden. Free, Through Aug. 31. Oklahoma Contemporary Arts Center, 11 NW 11th St., 405-951-0000, oklahomacontemporary.org/exhibitions/upcom $ing/maren-hassinger-nature-sweet-nature. \ {\bf THROUGH}$ **AUGUST 31**

The Mom and Son Show: Art by Sharon and **Logan Burchett** The Pepe Delgados Artist Series. Opening reception 6:30 - 7:30, Feb. 26-March 12. Pepe Delgados, 786 Asp Ave, 405.321.6232. OPENING SAT, FFB 26



Off the Wall Off the Wall introduces visitors to site-responsive installations untethered from the walls in Oklahoma Contemporary's Mary LeFlore Clements Oklahoma Gallery. The exhibi-

tion features artworks by three Oklahoma artists -Sarah Ahmad, romy owens and Marium Rana — who mix traditional techniques with modern machinery to create unexpected, large-scale forms. Ahmad, owens and Rana work in fiber, textiles and mixed media, using methods that range from sewing and guilting to the intricate application of paint and the exploration of new technologies.. Mondays. Wednesdays-Sundays through June 20. Oklahoma Contemporary Arts Center, 11 NW 11th St., 405-951-0000, oklahomacontemporary. org. THROUGH JUNE 20



PAA's March Show The Paseo Arts Association hosts their second annual March Show, an all-medium visual exhibit centered around the theme Home. This year's juror is past Paseo Artist of the Year Awardee (2019) Denise Duong. Duong

is a Vietnamese American artist and muralist from Oklahoma City whose work is heavily impacted on her wanderlust spirit intrigued of what is beyond boundaries, state lines, oceans, skies and emotions Mondays-Saturdays. through Mar. 26. Paseo Arts and Creativity Center, 3024 Paseo St., 405-525-2688, thepaseo.org. **OPENING MARCH 4**

Paseo Arts District's First Friday Gallery Walk Peruse art from over 80 artists with 25 participating businesses for a night of special themed exhibits, refreshments and a variety of entertainment opportunities, 6-9 p.m. first Friday of every month. Paseo Arts District, 3024 Paseo St., 405-525-2688, thepaseo.org. FRI, MAR 4



Together Together is a collaborative art show that seeks to foster an environment of positive communication and empathetic

understanding. Thirty four artists will present work created as part of an art relay team., March 4-31. The Art Hall, 519 NW 23rd St., 405-231-5700, okartguild.com. OPENING MARCH 4

Women of the Banjo A special exhibit at the American Banjo Museum Women of the Banjo chronicles the contributions of women to the colorful past, vibrant present, and unlimited future of the banjo. From prominent contemporary performers such as Alison Brown and Rhiannon Giddens to pop icons Taylor Swift, Dolly Parton and many others, historic insights, instruments, stage attire, and a glimpse of ever-changing fashion trends all help in the telling of this important aspect of banjo history., Through May 31. American Banjo Museum, 9 E. Sheridan Ave., 405-604-2793, americanbanjomuseum.com/current-exhibits/special-exhibits. THROUGH MAY 31

Your Art's Desire Oklahoma Art Guild presents its annual small works show throughout the month of February, featuring a variety of artworks under 12" by Oklahoma artists., Through Feb. 27. The Art Hall, 519 NW 23rd St., 405-231-5700, arthallokc.com, THROUGH

LIVE MUSIC

THURSDAY, FEB. 24

ADELITAS WAY, Diamond Ballroom. Feat. Gemini Syndrome. 9 Left Dead. & FNTM

Thursday Jazz Nights at Bradford House.

FRIDAY, FEB. 25

Brian Lynn Jones & the Misfit Cowboys,

Brian Lynn Jones & the Misfit Cowboys. Remington Park. Old No. 7 stage in casino center

HAIRBALL, Diamond Ballroom. COVER

JOSH WARD, Diamond Ballroom. Feat. Wynn Williams + Modulated Spiral Groove

Replay, Remington Park. Old No. 7 stage in casino

Theory of a Deadman, The Criterion.

SUNDAY. FEB. 27

Hosty, The Deli. ELECTRIC

TUESDAY, MAR. 1

Gin Blossoms, Tower Theatre. ALTERNATIVE

Jimmy Eat World & Dashboard Confessional, The

WEDNESDAY, MAR. 2

FIT FOR A KING, Diamond Ballroom. METALCORE

Polish Wieniawski Philharmonic, Armstrong Auditorium.

THURSDAY, MAR. 3

Thursday Jazz Nights at Bradford House, Bradford House

FRIDAY, MAR. 4

David Ramirez, Ponyboy

Ty Segall, Tower Theatre.

SATURDAY, MAR. 5

Andy Shauf, Tower Theatre.

Bob Wills' Texas Playboys, Cain's Ballroom. WESTERN SWING

Manchester Orchestra. The Criterion.

Sam Morrow, Ponyboy

SUNDAY, MAR. 6

Hosty. The Deli. ELECTRIC

SEVENDUST, Diamond Ballroom. with special guests Tetrarch & Dead Poet Society

TUESDAY, MAR. 8

Relient K. Tower Theatre.

WEDNESDAY, MAR. 9

Dead Horsees w/ Chloe-Beth, Ponyboy

Elderbrook, Tower Theatre.

Hippie Sabotage, The Criterion.

sit okgazette.com/Events/AddEvent to bmit your event.

Submissions must be received by Oklahoma Gazette no later than noon on Wednesday seven days before the desired publication date. Submissions run as space allows, although we strive to make the listings as inclusive as possible.



FUEL EVE 6 WHEATUS ARANDA

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SATURDAY

SCOTT STAPP

SALIVA SAVING ABEL POWERMAN 5000 TANTRIC

EYES SET TO KILL KIRRA THE NORMANDYS THE WORLD OVER SILENT THEORY

SUNDAY

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Husbands-Full-On Monet

OKC INDIE DUO DECONSTRUCTS POP MUSIC BLISS ON LATEST FULL-LENGTH.

By Evan Jarvicks

Full-On Monet secretly may be one of the most prophetic releases of the year. Though it comes from writing sessions during the pandemic onslaught of 2020, its reflections on escapism are perhaps even more relevant in 2022. As society anxiously pushes into a hopeful future, the choices and overtones of the past refuse to evaporate. Similarly, Full-On Monet plays up a sense of wishful thinking in its soft, feel-good hues while never quite shaking its undercurrent of existentialism. It doesn't ask the question outright, but it feels like a meditation on it: When will it be okay to be okay?

Make no mistake. What OKC duo Husbands presents on its third (and best) LP is incredibly fun. Catchy hooks, shimmering guitar lines, and poppy drum machine beats combine with lots of quippy lyrical turns of oddly specific detail, making the 12-track experience as memorable as it is gleeful. Somewhere within it, though, is a persistent conscience that questions its flirtation with happiness. Is this album a lifeline from the crises of the modern age, or does it dance amidst the flaming dumpsters?

The answer lies in the metamodernist title. Full-On Monet is a reference to dialogue in the 1995 film Clueless, which $coins \, the \, phrase \, to \, mean \, something \, that \,$ appears messier the closer one comes to $it. \, If listeners \, passively \, replay \, these \, songs \,$ for the bright melodies and infectious rhythms, Full-On Monet makes for exceptionally sunny background music. In contrast, deeper listening reveals embedded traces of suppressed anxiety within the duo's finely seamed rhyme schemes. This album is not the bait-and-switch trickery that some pop music pulls, however. Both experiences are intentional and valid. Whether the record resonates one way or another boils down to the individual and how conscious they

want the record to be.

Husbands drops numerous nods to this notion in its loaded imagery, which includes romance novels, nostalgic media, cigarettes, and exotic

tourist destinations all within the confines of domestic scenarios, providing symbolic windows to elsewhere, if only for a moment. Most notably, marginal yet plentiful references to tequila, sake, wine, and other casual alcoholic drinks color the songs' loose, quirky fragments. This helps contextualize Husbands' fixation on both the iconic and the mundane, both given equal measures of low-key profundity. Furthermore, many of the songs end in conversational humor as if to backtrack any serious downers that might have slipped in to kill the vibe.

That's more important than it may



seem, too. Sure, the preservation of the vibe may just be some false sense of relief, but without it, what is left? Positivity keeps people going, and Husbands knows this. The world may be messy up close, but it is okay to take the occasional step back as well, so long as it is not escapist to the point of regression. Even the choruses most laced with sentiments of loss and mortality don't let it get them down because, sometimes, the best way to keep perspective is through an upbeat groove, a breath of fresh air, and a hearty "ayooooooooo." oks





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THE HIGH CULTURE

WHAT TO SMOKE? We have some suggestions. 0 f Find strain reviews & more at okgazette.com.

ALL THESE HOLIDAYS!

Roux the day

MARDI GRAS IS RIGHT AROUND THE CORNER. THE CHEFS AT GUYUTES HAVE PREPARED AN INFUSED SHRIMP ÉTOUFFÉE TO GET THE PARTY STARTED WITH A FULL STOMACH.

By Matt Dinger

With spring on its way, it's a good time for a hearty meal that packs a bit of heat to keep you warm during those last remnants of winter chill.

This month, the chefs at Guyutes bring an infused shrimp étouffée to the table. And when you tell your guests that you've made a roux, they're likely to be impressed by your cooking prowess, even though the process itself is extremely simple.

"All it is is literally just a quarter cup of oil with a quarter cup of flour," Matt Pryor said. "You can be kind of generous with [the flour]. You don't have to clear any off [the top of the cup] ... You've got to be very careful, because ... it'll go from dark brown to

burnt very fast. It takes a second to get there but after you get there, it can turn real quick. It's one of those you keep an eye on. Don't walk away."

Since you put in the work for that, you can cut corners with the shrimp stock and shrimp itself if you'd like.

"If you can find shrimp stock or fish stock in the store, you might as well go ahead and get that. If you don't want to mess with peeling and deveining your own shrimp, you can already buy peeled and deveined so then you're just ready to roll. All you're going to have is your actual cooking process at that point," Pryor said.

Shrimp Etouffee. Photo: Berlin Green

Shrimp étouffée

Shrimp stock (optional):

Shells from 2 pounds of shrimp 1/2 large onion, chopped Top and bottom from 1 green pepper 2 garlic cloves, chopped 1 celery rib, chopped 5 bay leaves

Pour 2 quarts of water into a pot and add all the shrimp stock ingredients. Bring to a boil, drop the heat down and simmer the stock gently for 45 minutes. Strain through a fine-meshed sieve into another pot set over low heat. You will only need about 2 cups of stock for this recipe. Use the leftover stock for soup, risotto, etc. It will last in the fridge for a week or frozen for up to three weeks.

Shrimp étouffée

 $2\,\mathrm{pounds}$ shrimp, peeled (save the shells for shrimp stock) 1/4 cup vegetable oil or lard Heaping 1/4 cup flour 1/2 large onion, chopped 1 bell pepper, chopped 1 to 2 jalapeño peppers, chopped 1 large rib celery, chopped 4 garlic cloves, chopped 1 pint shrimp stock (see above), clam juice, or fish stock 1 tablespoon Cajun seasoning 1/2 teaspoon celery seed 1 tablespoon sweet paprika 3 green onions, chopped

To make the étouffée, start by making a roux. Heat the vegetable oil or lard in a heavy pot over medium heat for 1 to 2 minutes. Stir in the flour, making sure there are no clumps. Let this cook, stirring often, until it turns very brown — this should take about 10 minutes or so.

Hot sauce, such as Crystal or Tabasco, to taste

Add the celery, green pepper, jalapeño and onion, mix well and cook this over medium heat for 4 minutes, stirring occasionally.

Add the garlic and cook for another 2 minutes.

Slowly add shrimp stock, then the seasonings and the shrimp.

Measure out 2 cups of the shrimp stock and slowly add it a little at a time, stirring $constantly \, so\, it\, incorporates.\, The\, roux\, will$ absorb the stock and seize up at first, then it will loosen. Add additional stock as needed to make a sauce about the thickness of syrup.

Add the Cajun seasoning, celery seed and paprika and mix well. Add salt to taste, then mix in the shrimp. Cover the pot, turn the heat to its lowest setting and cook for 10 minutes

Add the green onions and hot sauce to taste.

Serve over white rice.

For the infused oil recipe and dosage information visit OKGazette.com.



EE WILL ASTROLOG

WEEK OF FEBRUARY 24

Homework: Give yourself a blessing. Say why you're wonderful and name a marvelous event that's ahead for you. Newsletter. FreeWillAstrology.com

ARIES (March 21-April 19)

"A dead thing can go with the stream, but only a living thing can go against it," wrote author G. K. Chesterton. Amen to that! Please regard his observation as the first part of your horoscope. Here's the second part: It's $sometimes the {\it right approach}\, to \, move \, in \, harmony \, with \,$ the flow, to allow the momentum of elemental forces to carry you along. But now is not one of those times. I suggest you experiment with journeys against the flow. Go in quest of what the followers of easy options will $never\,experience.\,Do\,it\,humbly, of\,course, and\,with\,your$ curiosity fully deployed.

TAURUS (April 20-May 20)

"You're never allowed to step on people to get ahead," said TV personality and author Star Jones, "but you can step over them if they're in your way." I suspect the coming months will be a time when you really should step over people who are in your way. There's no need to be mad at them, criticize them, or gossip about them. That would sap your energy to follow your increasingly clear dreams. Your main task is to free yourself from influences that obstruct your ability to be the Royal Sovereign of Your Own Destiny.

GEMINI (May 21-June 20)

Gemini-born Gina Rowlands is retired now, but she had an award-winning six-decade career as an actor. At age 20, she decided what she wanted to do with her life, and her parents offered her their blessings. She testified: "I went home and I told my mom that I wanted to quit college and be an actress, and she said, 'Huh, that sounds fascinating. It's wonderful!' And I told my father, and he literally said, 'I don't care if you want to be an elephant trainer if it makes you happy." Dear Gemini, in the coming months, I would love for you to receive similar encouragement for your budding ideas and plans. What can you do to ensure you're surrounded by influences like Rowlands' parents? I hope you embark on a longterm project to get all the support you need.

CANCER (June 21-July 22)

As you enter an astrological phase when vast, expansive ruminations will be fun and healthy for you. I will offer you some vast, expansive thoughts. Hopefully, they will inspire your own spacious musings. First, here's artist M. C. Escher: "Wonder is the salt of the earth." Next, author Salman Rushdie: "What's real and what's true $aren't\,necessarily\,the\,same."\,Here's\,poet\,Allen\,Ginsberg:$ $\hbox{``When you notice something clearly and see it vividly,}\\$ it then becomes sacred." A proverb from the Omaha people: "Ask questions from your heart, and you will be answered from the heart." G. K. Chesterton: "Let your religion be less of a theory and more of a love affair.' Finally, playwright Tony Kushner: "I'm not religious, but I like God, and he likes me."

LEO (July 23-Aug. 22)

"Out of love, you can speak with straight fury," wrote author Eudora Welty. Here's how I interpret that in light of the current chapter of your life story: You have an opportunity to recalibrate some misaligned energy. You $have the \, necessary \, in sight \, to \, fix \, an \, imbalance \, or \, dissolve$ $an illusion\, or\, correct\, a\, flow \, that\, has\, gone\, of f-course.\, And$ by far the best way to do that is by wielding the power of love. It will need to be expressed with vehemence and $\,$ intense clarity, however. It will require you to be both compassionate and firm. Your homework: Figure out how to express transformative truths with kindness.

VIRGO (Aug. 23-Sept. 22)

Virgo political science professor Tatah Mentan was born and raised in the African country of Cameroon, which has neverfully recovered from its grueling colonization by Germany, France, and England. The democratic tradition there is tenuous. When Mentan first taught at a university in the Cameroonian capital, authorities found his ideas too controversial. For the next 16 years, he attempted to be true to himself while avoiding governmental censorship, but the strain proved too stressful. Fearing for his safety, he fled to the US. I'm

turning to him for advice that will serve you well in the coming weeks. He tells us, "Peace does not mean to be in a place where there is no noise, trouble, or hard work. Peace means to be in the midst of all those things and still be calm in your heart.'

LIBRA (Sept. 23-Oct. 22)

"Anything you do from the heart enriches you, but sometimes not till years later," wrote author Mignon McLaughlin. I'm pleased to inform you, Libra, that you will soon receive your rewards for generous actions you accomplished in the past. On behalf of the cosmic rhythms, I apologize for how long it has taken. But at least it's finally here. Don't underestimate how big this is. And don't allow sadness about your earlier deprivation to inhibit your enthusiastic embrace of compensation.

SCORPIO (Oct. 23-Nov. 21)

No matter how reasonable and analytical you are, Scorpio, you possess a robust attraction to magic. You yearn for the refreshing invigoration of non-rational mysteries. You nurture urges to be delighted by outbreaks of the raw, primal lust for life. According to my astrological assessment, you are especially inclined to want and need these feelings in the next few weeks. And that's good and healthy and holy! At the same time, don't abandon your powers of discernment. Keep them running in the $background \, as \, you \, enjoy \, your \, rejuve nating \, communions$ with the enigmatic pleasures of the Great Unknown.

SAGITTARIUS (Nov. 22-Dec. 21)

Author Diane Ackerman tells us, "In the absence of touching and being touched, people of all ages can sicken and grow touch starved. Touch seems to be as essential as sunlight." This is always important to remember, but it will be extra crucial for you to keep in mind during the coming weeks. I advise you to be ingenious and humble and frank as you collect as much physical contact as you can. Be polite and respectful, of course. Never force yourself on anyone. Always seek permission. With those as your guidelines, be greedy for hugs and cuddling and caresses.

CAPRICORN (Dec. 22-Jan. 19)

"Education, fundamentally, is the increase of the

percentage of the conscious in relation to the unconscious." Author and educator Sylvia Ashton-Warner said that, and now I'm telling you-just in time for one of the most lesson-rich times of a year that will be full of rich lessons. In the next nine months, dear Capricorn, the proportion of your consciousness in relation to your unconsciousness should markedly increase. And the coming weeks will be a favorable phase $to\,upgrade\,your\,educational\,ambitions.$

AQUARIUS (Jan. 20-Feb. 18)

You're entering a phase of your cycle when your ability $to \,boostyour finances \,will \,be \,stronger \,than \,usual. \,You'll$ be more likely to attract good luck with money and more apt to discover useful tips on how to generate greater abundance. To inspire your efforts. I offer you this observation by author Katharine Butler Hathaway: "To me, money is alive. It is almost human. If you treat it with real sympathy and kindness and consideration, it will be a good servant and work hard for you, and stay with you and take care of you."

PISCES (Feb. 19-March 20)

Author Deb Caletti made the following observation: "You have ordinary moments and ordinary moments and more ordinary moments, and then, suddenly, there is something monumental right there. You have past and future colliding in the present, your own personal $Big\,Bang, and\,nothing\,will\,ever\,be\,the\,same."\,In\,my\,vision$ of your destiny in 2022, Pisces, there could be several of these personal Big Bangs, and one of them seems to be imminent. To prepare-that is, to ensure that the changes are primarily uplifting and enjoyable—I suggest you chant the following mantra at least five times every day: "I love and expect good changes."

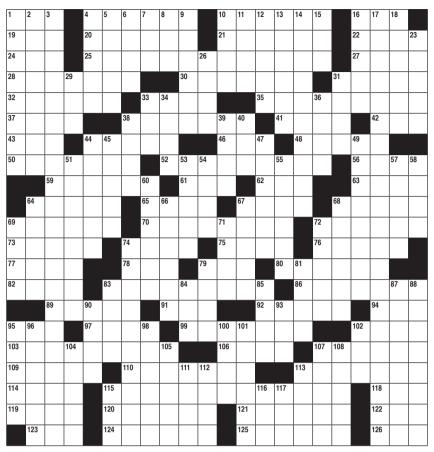
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NEW YORK TIMES MAGAZINE | SCI-FI SHOWDOWN

By Stephen McCarthy | Puzzles Edited by Will Shortz | 0220



ACROSS

- Goal for many a T.A. There's a Winter one in St. Petersburg and a Summer one in Beijing Confront
- QVC alternative
- Grande preceder Many a video-game player has one
- Hebrew name of God Major N.Y.S.E. events
- Vainglory
- Good side in 70-Across 27 Reid of "Sharknado"
- Grade-school basics 28
- Scoundrel
- Points all around?

- Celsius of the Celsius scale 59 Director Nicolas
- 35 37 Good cheer People to pick from Major role in 70-Across Smartphone forerunners,
- in brief kingdom come " Big stretch 43
- 44 Bluish-gray shade Mohile 46 Time might be shown on 48 the side of one
- Score of 8, in golf slang Events where one person's trash may be
- another person's treasure 56 Pull back (in)
- "Succession" Vote in favor Prefix with futurism Outback offering Locale of the 2002 and 65 2022 World Cups Long-term damage 68 69 is its highest point

Capital-B Belief

Family name on TV's

- Some copywriting awards The volcano Emi Koussi The better of two major
- sci-fi film franchises? Climb (up) Gives a bad hand?
- But ____ counting?" Gentle hill 74 75

- Grams, by another name 16 Voice heard by 500 million people 70-Across Majesty 18 ''Take your time'
- Not for moi? 79 Pump choice

78

- Spot for a patch, perhaps 83 Begins to like Regular at Citi Field 86
- Small spot for a castaway 91 lan McKellen, e.g.
- Skin-care brand with an 92 accent over its last letter 94
- Sends a Telegram, in brief? 40 95 97 Not looking good Major role in 70-Across 102 Stop at the liquor store?
- 103 Comforting phrase 106 Newton of the Black
- Panther Party _Darko" (2001 cult film) 107 109 Distend
- Who wrote "April is the cruellest month" Scratch-and-sniff page, e.g.
- Dramatic accusation Good side in 70-Across 118 Misfortune
- Cousin of a skimmer 119 One 120 "Do you mind?"
- Brown of HBO Max's 122 'Gossip Girl'' reboot WaPo competitor
- "There's not much hope" 125 Bumper attachments
- 126 Sazerac cocktail ingredient

DOWN

- Records in advance Time for a shootout 3 Memorable quote from 70-Across Apple device
- Affirms Some college classes
- "Thanks, but I already Diet Coke doesn't have a
- single one: Abbr. Wipes out 10 'The Clan of the Cave
- Bear" heroine What's raised in a ruckus Waste of an election? Confesses
- Bad thing to be stuck in 14 15 On-line connection?

Arrive at, as a solution Memorable quote from

105 Shock treatment, for short

108 Noises that come from pens "Girls" creator Dunham Carded, informally

Tabbouleh go-with

"Enough already!"

Suffix in organic chemistry

Slobber

Quirk

111

112

- Audacious 23
- A target for Target, say It might be a shocker 115 "The Simpsons" character 116 31
- Social media star Addison 117 Partner of one
- French skin-care and cosmetics giant 36 teeth (proverbial rarity)
- Noble title Follower of black or special Slanders 44
- Director Waititi Ones involved in a transaction
- Nutty confections So-called Breakfast of Champions They might end on a
- 53 high note Sound of a jaguar
- Let out, in a way Some contents of golf bags
- Needing to butt out Potato or pea preparer Albert who developed a
- polio vaccine Leaves in a huff, with "off"
- 67 Body part that precedes 'band' Innocent 69 One of the Prairie
- provinces: Abbr. 'It's a Show of scorn
- 74 Question of confusion or disaust Sound of a Jaguar Reassuring words 81
- 83 Hiring" (business sign) Kind of card
- The "quail" in Beethoven's 'Pastoral" Symphony By plane, say
- 87 88 Obvious untruth
- Q preceder? 93 Aloof
- "Seems so" 95 Like the inside of a lava cake ٩Q
- Devices in atomic clocks 100 Converse, e.g. 101 Rank
- 102 Common waiting-room viewing 104 Jeer

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NEW YORK TIMES CROSSWORD PUZZLE ANSWERS

Puzzle No. 0206, which appeared in the February 9 issue.

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Oklahoma Gazette VOL. XLIV NO. 4

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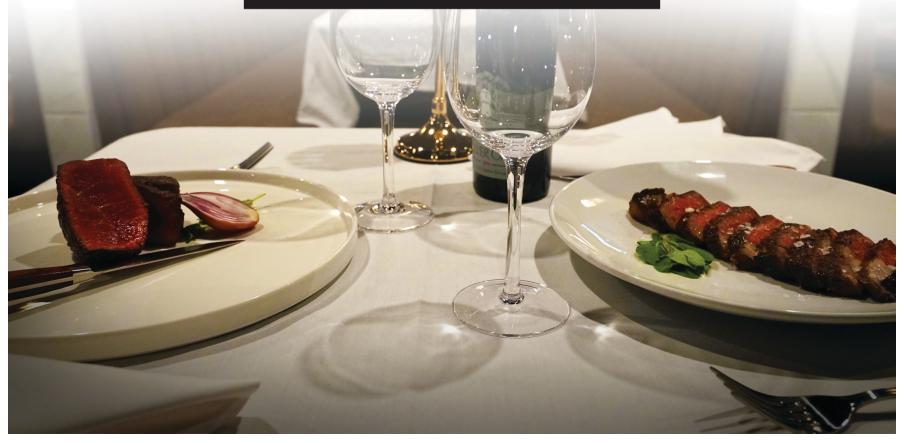




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