

Credit: Jolene Osztian, Photographer

CHRISTMAS IS COMING!

THREE PHRASES THAT SUM UP CHRISTMAS ARE:

PEACE ON EARTH, GOODWILL TO MEN AND BATTERIES NOT INCLUDED.

MADNESS OF BLACK FRIDAY

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The horrors of Black Friday have psychological aspects.

HOLIDAY RECIPES

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A multiplude of recipes for your enjoyment.

A REVIEW OF ELF: THE MUSICAL

page 7

A reporter from the Quill saw the musical in person and offers us her thoughts on it.



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BLACK FRIDAY IS A HORROR MOVIE

Kai Neiman, Editor-in-Chief

Canadian shoppers craving a deal increasingly turn to Black Friday, a sales bonanza imported from America, where retailers have always slashed their prices the day after their Thanksgiving holiday, seemingly at the expense of another sales spree, Boxing Day. There was a recent study done by the Retail Council of Canada and it estimates Canadians will spend \$12.6 billion dollars on the day after American Thanksgiving, more than ever before.

As humans, we seek deals because they offer the allure of the exclusive and desirable; conversely, we are anxious to take advantage while the sale lasts, because we want to avoid losing out by squandering a rare opportunity. Black Friday, we are emphatically reminded, comes around only once every year. Supplies are limited; act now, don't delay, miss this and you will live to regret it. The impression that an event such as Black Friday creates. It produces a sense of urgency, and we are powerfully drawn to seize the day.

The psychology of discounts has been well-documented. Occasions such as Black Friday exploit two characteristics of human behaviour simultaneously: the desire for pleasure and the avoidance of pain. It's not necessarily having saved money that matters. It's the feeling of having saved and Black Friday offers that in spades.

The surge associated with sales and Black Friday above all creates a thrill, much like the climax of a horror movie.

HOLIDAY RECIPES
Donnovan Hillman, Senior Advisor
CHRISTMAS CAKES

With exam season approaching quickly the atmosphere around campus will certainly change. More late-night study sessions, more practice assignments and tests and more stress. Its no big secret that exam season is the most stressful time of the year for university students. The good news is that once that stressful period passes, the holiday season officially begins. That's right, Christmas will soon

be here with holiday lights, family gatherings and freshly baked treats becoming the norm. When it comes to Christmas treats, few things beat a fresh Christmas cake. From cheesecakes to carrot cake or even plain, old fashioned marble, whatever your preference is your bound to find it on the dinner table at Christmas time. Listed below are two Christmas cake recipes my family always uses during the holiday season

Red Velvet Christmas Cake

Ingredients

- 1/2 cup of shortening
- 1 1/2 cups of white sugar
- 2 eggs
- 2 tablespoons of cocoa
- 4 tablespoons of red food colouring
- 1 teaspoon of salt
- 1 teaspoon of vanilla extract
- 1 cup of buttermilk
- 2 1/2 cups of white flour
- 1 teaspoon of baking soda
- 5 tablespoons of white flour
- 1 cup of milk
- 1 cup of white sugar
- 1 cup of butter
- 1 teaspoon of vanilla extract

Directions

Nothing says Christmas like a nice red cake with white icing. This red velvet Christmas cake will be that dessert everyone remembers. Don't be surprised if you get a few requests for the recipe. To start off preheat your oven to 350 F. Proceed to grease two 9-inch round pans with butter. Beat shortening and 1 1/2 cups of white sugar together in a large bowl. Once the mixture is light and smooth add in the eggs and beat well. Add in the cocoa and red food colouring. Mix in the salt, 1 teaspoon of vanilla and 1 cup of buttermilk into the batter. Stir well. Then proceed to add the flour and baking soda gradually into the batter. Pour the cake batter into the two prepared cake pans. Bake for 30 minutes and let the cakes cool. To make the icing combine the 5 tablespoons of flour and 1 cup of milk in a saucepan. Heat the mixture over low heat. Remove the pan from the heat and let the mixture cool. Once it is cool proceed to add in the sugar, butter and vanilla extract. Mix until the icing becomes light and smooth. Then proceed to icing the cake with a butter knife. Cut the cake into slices and enjoy with ice cream!

Chocolate Cookie Cheesecake

Ingredients

- 2 cups of chocolate cookie crumbs
- 2 tablespoons of butter, melted
- 1/4 cup of packed brown sugar
- 1 teaspoon of cinnamon
- 2 packages of cream cheese
- 1 1/4 cups of white sugar
- 1/2 cup of whipping cream
- 2 tablespoons of white flour
- 1 teaspoon of vanilla extract
- 4 eggs
- 1 1/2 cups of chocolate cookie crumbs
- 2 cups of sour cream
- 1/4 cup of white sugar
- 1 teaspoon of vanilla extract
- 1 cup of whipping cream
- 2 cups of chocolate chips
- 1 teaspoon of vanilla extract

Directions

Baking this cake is quite the task. However, the end result is priceless. When your finished baking this Chocolate Cookie Cheesecake you'll have the ultimate Christmas treat. Being made from scratch, makes it that much better!

To begin combine the 2 cups of chocolate cookie crumbs with the melted butter, brown sugar and cinnamon in a large bowl. Firmly press the mixture evenly into the bottom of a 10-inch springform pan. Bake this mixture at 350 F for five minutes. In a different large bowl beat the cream cheese together with the 1 1/4 cups of sugar, 1/2 of whipping cream, white flour and 1 teaspoon of vanilla extract. This mixture should be smooth and creamy. Once the mixture has reached the desired texture begin to beat in each of the eggs one at a time. Then proceed to pour 1/3 of this batter into the prepared pan and top it with 1 1/2 cups of chocolate cookie crumbs. Bake at 350 F for 45 minutes and remove cake from the oven. Proceed to combine the sour cream, 1/4 cup of sugar and 1 teaspoon of vanilla extract. Spread this mixture evenly over the cake and continue to bake the cake for another 7 minutes. Following this, turn off the oven and leave the cake in there for 20 minutes. Meanwhile combine 1 cup of whipping cream and 2 cups of chocolate chips in a saucepan. Stir over medium heat until the chocolate chips melt, then stir in 1 teaspoon of vanilla extract. Take the cheesecake out of the oven and pour this mixture over the cake. Refrigerate the cheesecake for at least 8 hours. Cut, serve and enjoy!

For generations families have celebrated Christmas with a variety of cakes. From that abomination called fruit cake to fluffy red velvet cakes and creamy cheesecakes, Christmas

cakes have become almost a must have at the dinner table. Although the main course of Christmas dinner is always great, its the dessert that takes the cake!

HOLIDAY RECIPES

CHRISTMAS FUDGE

Donnovan Hillman, Senior Advisor

Candy Cane Fudge

Ingredients

- 2 packages of vanilla baking chips
- 1 can of sweetened condensed milk
- 1/2 teaspoon of peppermint extract
- 2 cups of crushed candy canes
- 1 squirt of red food colouring

Directions

What makes homemade fudge truly holiday fudge? Adding candy canes into the mix of course! This unique yet delicious recipe will leave you with a vast amount of sweet treats. Any candy craver would sick their teeth into these fudge bars. To get started making your own candy cane fudge line an 8-inch square baking pan with aluminum foil. Proceed to combine the vanilla chips and condensed milk in a large saucepan. Heat this mixture over medium heat. Stirring frequently, remove the pan from the heat once the mixture is almost melted. Then continue to stir until the mixture is smooth and creamy. Add in the peppermint extract, candy canes and food colouring. Spread the mixture into the bottom of the 8-inch pan. Chill for two hours, cut into squares and enjoy!

Two fabulous fudge recipes are now at your disposal. This holiday season give your grandmother a break and offer to bake the annual Christmas fudge. Whether you go with the peanut butter or opt for the candy cane, you'll be sure that the family will love these sweet treats. It also never hurts to practice and brush up on your baking skills. Christmas is still a ways away so why not bake a practice batch and try them for yourself.

some Christmas goodies. With everything from cookies to cakes to fudge, especially fudge. There is nothing like biting into some good old, homemade fudge. Whether its caramel, butterscotch or chocolate, any homemade Christmas fudge is sure to put a smile on any kids face. As we prepare for the upcoming holiday season, I have decided to share with you two of my favourite Christmas fudge recipes.

Christmas isn't here quite yet, but Christmas baking has already begun. Soon ovens will be running at full blast as bakers everywhere get ready to make their favourite holiday creations. Indeed, large families getting together over the holiday season racks up the demand for tasty treats. It may not be the healthiest of snacks, but no one can deny the joy they get from enjoying

Perfect Peanut Butter Fudge

Ingredients

- 2 cups of brown sugar, packed
- 2 cups of white sugar
- 1 cup of milk
- 2 cups of creamy peanut butter
- 1 tablespoon of margarine
- 1 teaspoon of vanilla extract

Directions

This delicious dessert is surprisingly easy to make. It also won't take away too much of your downtime with the end result blowing your expectations into the water. To begin mix the brown sugar and white sugar together in a large pot. Add the cup of milk and bring the mixture to a boil. Proceed to stir in the creamy peanut butter while reducing the heat to medium. After 5 minutes remove the pot from the heat. Stir in the margarine and vanilla into the mixture. Stir vigorously until the fudge hardens. Once hardened, pour the fudge onto waxed paper and proceed to cut into 1-inch pieces. Take a piece and enjoy!

CHRISTMAS COOKIES

Winter is here. The cold temperatures and white fluffy stuff on the ground make it hard to ignore. While winter is often seen as the worst of the four seasons, one thing makes it tolerable, Christmas. Its hard to find someone who doesn't enjoy the holiday season. Even if they act like a grinch, there's a good chance they enjoy the family get togethers and holiday meals. To prepare for those huge holiday meals, Christmas baking season kicks off pretty earlier. One of the most popular items is cookies. From sugar cookies to ginger cookies to the classic chocolate chips. Below are two of my favourite Christmas cookie recipes.

Soft and Chewy Ginger Cookies

Ingredients

- 2 1/4 cups of white flour
- 2 teaspoons of ginger
- 1 teaspoon of baking soda
- 1 teaspoon of cinnamon
- 1/2 teaspoon of cloves
- 1/4 teaspoon of salt
- 3/4 cup of margarine, softened
- 1 cup of white sugar
- 1 egg
- 1 tablespoon of water
- 1/4 cup of molasses
- 2 tablespoons of white sugar

Directions

There's nothing like biting into a gingersnap over the holidays! Somehow ginger cookies make the holidays that much better. Get a head start of whip up some ginger cookies before those holiday gatherings. To begin preheat the oven to 350 F. Sift together the white flour, ginger, baking soda, cinnamon, cloves and salt into a large bowl. In a separate bowl cream together the margarine and 1 cup of sugar. Once smooth proceed to beat in the egg. Then add in the water and molasses. Combine the sifted ingredients into the margarine mixture and stir well. Shape the dough into small sized balls. Roll the balls in the remaining 2 tablespoons of white sugar. Place the balls on the cookie sheet and bake for 10 minutes. Allow the cookies to cool and enjoy!

Classic Sugar Cookies

Ingredients

- 1 1/2 cups of white sugar
- 1 cup of butter
- 3 egg yolks
- 1 teaspoon of vanilla extract
- 2 1/2 cups of white flour
- 1 teaspoon of baking soda
- 1/2 teaspoon of cream of tartar

Directions

Sugar cookies! The name itself screams with utter perfection. Unfortunately, they aren't the healthiest of snacks out there however with it being the holiday season many people make an exception. To start making a batch of delicious sugar cookies preheat the oven to 350 F. Then proceed to grease 2 cookie sheets with butter. In a large bowl cream together the white sugar and butter. Beat in egg yolk. Once this mixture is smooth add in the vanilla extract. In the same bowl proceed to add in the white flour and baking soda. Once well mixed stir in the cream of tartar. Proceed to form the dough into walnut sized round balls. Place the balls 2 inches apart on the cookie sheet and bake for 10 minutes. Cool and enjoy!

With Christmas on the horizon everybody will be warming up their ovens to get started on their holiday baking. Why not join the crowd and whip up some fresh Christmas cookies? There relatively easy to make and are perfect for those large holiday gatherings. Give in to your sweet tooth and bake some cookies!

DELICIOUS

HOLIDAY MUFFINS

Have you ever bit into a crisp, moist muffin and felt that heavenly embrace? The one thing that makes that feeling better is when they are Christmas muffins. Everyone loves holiday baking and Christmas muffins are no exception. Family gatherings across the city will no doubt have freshly baked treats on their Christmas dinner menus. From crunchy cranberry to berry blast, there are endless flavour possibilities. Muffins are also seen as a somewhat healthier alternative to Christmas cookies and cakes. My extended family always goes all out in the holiday baking department.

Berry Blast Blueberry Muffins

Ingredients

- 1/2 cup of butter
- 1 cup of white sugar
- 1/2 teaspoon of salt
- 2 eggs
- 2 cups of white flour
- 2 teaspoons of baking powder
- 1/2 cup of buttermilk
- 1 pint or small container of blueberries
- 2 tablespoons of white sugar

Directions

Even people who aren't the biggest fans of muffins could go for a fresh blueberry muffin. This recipe will give you a dozen berry loaded, baked treats. To get started preheat your oven to 375 F. Spray the top of a muffin pan with non-stick coating such as Pam. Then proceed to line each muffin slot with paper liners. In a large bowl cream together the butter, 1 cup of sugar and 1/2 teaspoon of salt until smooth and fluffy. Proceed to beat in the eggs one at a time. Then mix the 2 cups of flour with the baking powder. Beat in this mixture with the muffin batter. Once the batter thickens add in the 1/2 cup of buttermilk gradually. Crush the blueberries and mix them into the batter. Once the blueberries have been added and mixed well proceed to scoop the batter into the muffin cups. Bake for 30 minutes or until muffins are golden brown. Cool and enjoy.

Crazy Cranberry Muffins

Ingredients

- 1 1/2 cups of white flour
- 3 teaspoons of baking powder
- 1/4 teaspoon of salt
- 1/4 cup of white sugar
- 1/4 cup of vegetable oil
- 1 egg, beaten
- 1 cup of orange juice
- 2 cups of chopped cranberries

Directions

How do you turn on ordinary, plain muffin into something exciting? You add cranberries of course. These muffins are perfect for the holiday season and will no doubt get a round of applause from the entire family. To begin, preheat your oven to 400 F. Grease your muffin pan and then proceed to add in muffin liners in each of the muffin cups. In a large bowl sift together the flour, salt and baking powder. In a separate bowl beat the oil and sugar together until the mixture becomes light and silky. Add the egg and orange juice into this mixture and beat until smooth. Then proceed to combine the flour mixture with the oil mixture. Stir well and fold in the chopped cranberries. For a more intense flavour add another cup of chopped cranberries. Proceed to scoop the batter into the muffin pan. Bake for 25 minutes. Cool and enjoy!

'Twas That Night of The Year Again

N. Monk, Reporter

'Twas that night of the year again, Christmas Eve. The night everyone locks their doors and barricades the windows with boards to keep the bloodsucking demon in red suit out of the house. This tradition, or charade I should say has been going on for at least a thousand years. Nobody really knows where the Santa Claus came from. Many famous Christmas hunters tried to hunt the beast down before, with none coming back. Even the legendary robot Scrooge tracked to white bearded demon far into the north only to never return. Not too many people have tried to take up the task of slaying him. After all it is hard to catch a demon that flies on a red sleigh pulled by reindeer.

So, every year on Christmas Eve, people have been trying to keep the thing from getting into their houses. Most people do not even have chimneys anymore. It was found by the ancients that he likes

to travel down the chimneys and through the fireplace to get in people's houses. Not having a fireplace does make the winter feel colder. Almost everyone has learned to if they see a present to stay away because it is a trap set by the demon, hard to resist the allure though.

I wonder how the other children are faring this year. I heard that one year a kid's grandma stayed up all night waiting with her old' 22 to shoot the guy. She almost made the whole night but then in hot pursuit got run over by Santa's reindeer. One year some people tried to catch him, but he just transformed into a little sparkle and twinkled away. Another year people tried to determine if Christmas decorations attracted the beast to peoples houses or kept the beast away. Nobody really knows the answer, so we all put them up anyways.

It must be a full moon tonight because the light from behind the boarded windows is seeping through the cracks. Just as I thought this a shadow stood in front of the window blocking the light and then disappearing. Must just be the tree branch by my window. Although I cannot recall if I even have a tree nearby. Then I heard a big clatter on the roof. Probably just the snow sliding off of the rooftops. The song Santa Claus Is Coming to Town echoes through my mind as I try to stay awake. "He knows when you're sleeping. He knows when you're awake." THUMP THUMP, it sounds as if someone was walking to my door. I peak at the bottom of the door from my bedcovers and see two shadows blocking the light coming from under the door. The rattling of my doorknob making my palms start to sweat I don't know who is trying to open my door, but I have no interest in finding out. Echoes of ho ho hos came from my bathroom

door straight ahead of my bed. The bathroom lights started to flicker red and green, along with a piercing pounding at the door. In the blink of an eye I see the white bearded demon in his red suit under the arch of my bathroom glaring at me. As he slowly floated over to the edge of my bed, I started to remember everything because I knew this is the end for me.

Slam! The door to my room flew open and six men in pinstripe suits with fedoras armed with machine guns entered the room. One with a cigar in his mouth yelled to the demon "hey, Santa we got you a present!" and the demon laughed Ho Ho Ho. As he said this, guns started blazing all over the room riddling the demon with holes. To which the guy responded "some fresh iron supplements.

Merry Christmas Bloodless!"



Artist: Tyler Clarke



SPEED DATING: ROUND ONE

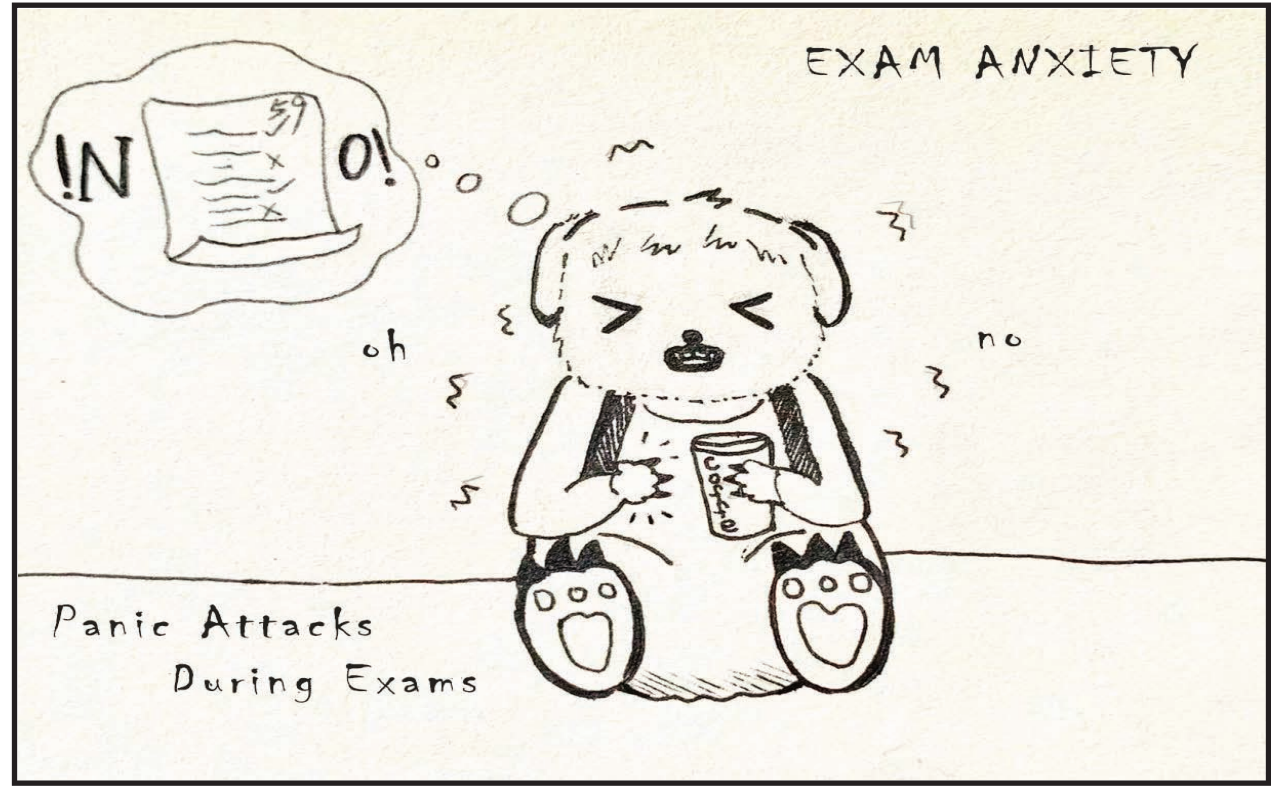
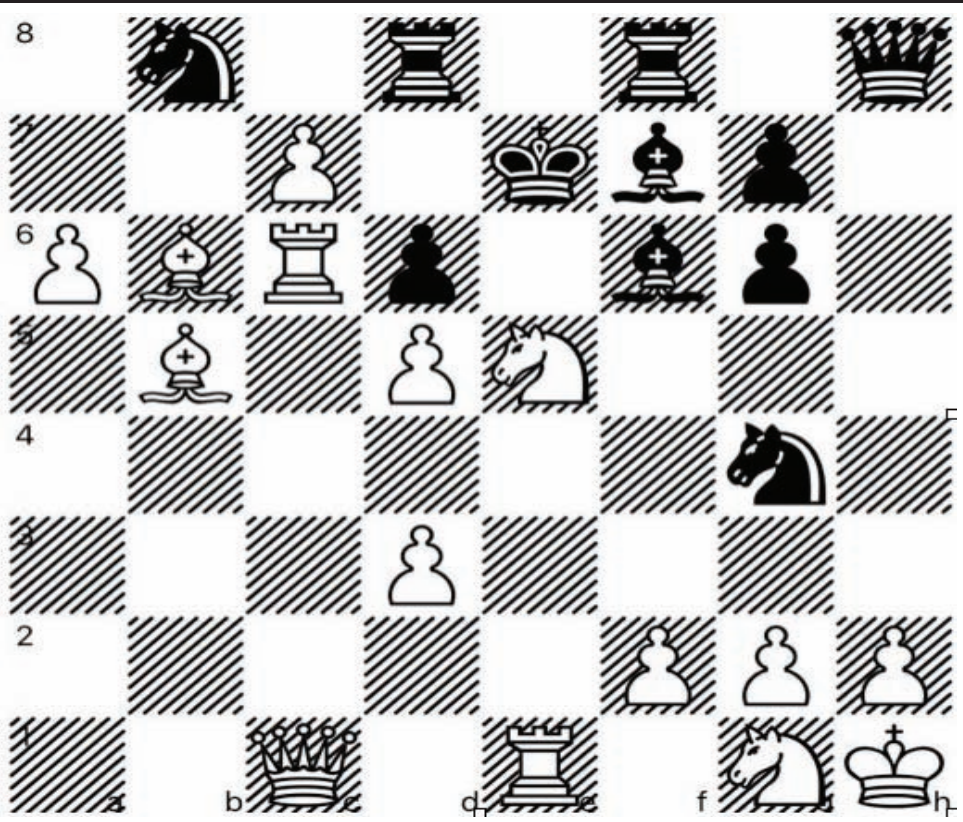


Artist: Anthony Labonte

NOAH'S CHESS COMPOSITION NO. 2

WHITE TO PLAY AND CHECKMATE IN 3 MOVES

From:
"It's raining doublechecks!"



Artist: Guolixuan Mao



BRANDON UNIVERSITY

WINTER SCHEDULE:

Taken from BU's website.

Library Schedule:

Taken from JER Library BU website page
December 2nd-20th, 2019

Main Library

Monday: 8:30am-12:00am
Tuesday: 8:30am-12:00am
Wednesday: 8:30am-12:00am
Thursday: 8:30am-12:00am
Friday: 8:30am-12:00am
Saturday: 1:00pm-12:00am
Sunday: 1:00pm-12:00am

Music Library

Monday: 9:00am-9:00pm
Tuesday: 9:00am-9:00pm
Wednesday: 9:00am-9:00pm
Thursday: 9:00am-9:00pm
Friday: 9:00am-5:00pm
Sunday: 1:00pm-5:00pm

Wednesday, December 18th, 2019: Main Library: 8:30am-5:00pm
Wednesday, December 18th, 2019: Music Library: 9:00am-5:00pm
Thursday, December 19th, 2019: Main Library: 8:30am-5:00pm
Thursday, December 19th, 2019: Music Library: 9:00am-5:00pm
Friday, December 20th, 2019: Main Library: 8:30am-12:00pm
Friday, December 20th, 2019: Music Library: 9:00am-12:00pm

*The music library is closed on Saturday.
The library is closed from Saturday, December 21, 2019 until Wednesday, January 1, 2020 inclusive for the holiday break.

The library will be open on Thursday January 2 and Friday January 3. The Main Library will be open from 8:30 AM until 5:00 PM.

The Music Library will be open from 9:00 AM until 5:00 PM.

Both libraries will be closed on January 4 and 5.

Regular library hours resume on January 6.

Library Closed for Statutory Holidays

Outlined below you will find important dates to take note of;

Wednesday, December 5	Last day of classes for First Term courses (except Undergraduate Education Depts. 01-04 and 05 methods).
Saturday, December 8- Tuesday, December 18	Final exams for First Term courses and mid-term exams for Both Term courses (except Undergraduate Education Depts. 01-04 & 05 methods).
Thursday, December 13	Last day of classes for First Term Undergraduate Education courses (except Dept. 05 non-methods).
Friday, December 14	Application deadline for February 2019 Convocation (no ceremony)
<u>Saturday, December 22 - Tuesday, January 1, 2019</u>	University closed for the holidays.
Wednesday, January 2	University opens - no classes scheduled.
<u>Thursday, January 3</u>	First day for Second Term classes and Both Term classes resume (except Undergraduate Education Depts. 01-04 and 05 methods). Second Term tuition, residence and remaining fees due.
<u>Monday, January 7</u>	First day of classes for First and Both Term Undergraduate Education courses (except Dept. 05 non-methods).
Thursday, January 17	Last day for Second Term registration and course additions. Last day for 100% tuition refund on Second Term courses.



Credit: Jolene Osztian, Photographer



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TATA STEEL RAPID AND BLITZ CHESS TOURNAMENT 2019

N. Monk the inventor and practitioner of the Crow variation of the English Opening

After 82 years the Tata Steel Chess tournaments still remain filled with brilliant players and masterpieces. This years Tata Steel Rapid and Blitz is no surprise with players like Magnus Carlsen the current world champion, Hikaru Nakamura the fastest player in the world, and Viswanathan Anand the previous world champion tense games can appear. Especially when the points won by playing in this tournament go to the players final scores in this years Grand Chess Tour, in which first place winner of the Grand Chess tour will receive about 1/3 of a million dollars. For those unfamiliar with Rapid and Blitz time controls, Rapid means both players have thirty minutes on their clocks for the whole game, Blitz time controls which are arguably the most popular to most players is when both players only have five minutes on their clocks for the whole game.

Right out of the first day in the tournament Magnus emerges as the clear leader of the tournament winning two of the three rapid games and drawing the first of the three. Despite his loss to Wesley So in the Fischer Random World Championship match Carlsen failed to take his revenge against So in the Tata Steel Rapid and Blitz. However, Carlsen makes up for this by annihilating Ian Nepomniachtchi in a Sicilian Moscow Variation which along with the Sicilian Rossolimo is now becoming the most popular openings at the high levels. I tried the Moscow myself a couple times and got great results, so I am can understand why some attacking players have added it to their repertoire. Despite Anand not being able to win a single game in last years Tata Steel, on the first day 49-year-old Anand gives the So a lesson in the endgame and beats him. The only other player with a plus score on the first day was

Nakamura wining against Wesley So in round three.

In round two Carlsen after playing the Sicilian Sveshnikov (I too have played this before as well, it is an anti-positional opening that has great dynamic features which I am quite found of) with the black pieces for years decides to try it out one tempo up by playing it as white against Nakamura, and scoring another win in the process. As a surprise in-between rounds Carlsen instead of gong to a chess board to prepare he goes to the rooftop and plays football (soccer) instead! Which he later goes on to beat Giri easily, surely now more players are now going to get inspired to play football now.

As if Carlsen was not untouchable already on the next day he almost gets the perfect score of 3/3 and now is on another level to the other players. When asked about his good

form he was quoted as saying; "I think it's all about confidence, that when you start out well you can allow yourself to relax more and take more chances, it's as simple as that." Carlsen at this point had also set a record of having the highest plus score of 6 coming out the rapid section in history.

That was not the only record Carlsen had set this tournament, beaten the previous record of 26.5 which was also set by Carlsen, by half and point leaving the tournament in clear first with a score of 27.0 points. On top of that on the last day Carlsen won all of his games and said "I think with this result, I showed that I'm still the man to beat." And winning \$37,000 dollars for first in this tournament. The excitement continuous as the Big Tata Steel Tournament in January 2020 is coming up and it will be its 83rd year.

ELF: THE MUSICAL A REVIEW

Mallory Johnson, Reporter

I saw Elf: the Musical at the Virden Aud Theatre on Sunday, November 24th. I saw it with my mom Kathy, sister Morgan, friend Brittaney, and her mom Krista. We all enjoyed the show - it was a great way to spread Christmas joy!

From the beginning, I knew the show was going to be a great one because the man playing Buddy the Elf looked quite like Will Ferrel in the original movie (Dare I say he was better!). The songs added to the story made it seem like it was originally that way in the movie - very much a good addition!

I was very impressed by the extremely detailed, immaculate sets. I have been in a few productions and we had one set, that looked like

a simple living room. These sets were above and beyond that - countless Christmas decorations, house settings, the streets of New York City, a Macy's Department Store, and an office in the Empire State Building (and more!).

I was also impressed with how quickly the cast and crew switched out the scenes.

At the end of the show, Santa's sleigh even rose higher and moved across the stage - I was shocked! Another aspect of the show that I was pleasantly surprised by was all the excellent choreography.

I have been in four musical theatre productions and know from experience that memoriz-

ing choreography is very difficult. Add on to that lines, blocking (where the actor is supposed to be sitting/standing/moving during a scene), song lyrics, that is a lot to memorize! But the cast did it very, very well.

In conclusion, I very much enjoyed the show - it was a good way to spend a Sunday afternoon and to get into the Christmas spirit!

I would very much recommend seeing the show in a future production, and would always recommend a rewatch of the movie. Remember, the best way to spread Christmas cheer is singing loud for all to hear!

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THE QUILL CLASSIFIEDS



Credit: Creative Commons

Issue 13 Disclaimer

This issue is themed after Christmas but does present legitimate news and opinions.

Answer for Noah's Chess Composition- al Masterpiece from Issue 12:

1. b8=Bishop!? Kb7? 2. Rb2+ Ka8 (if 2... Ka6 then 3. Bc8#) 3. Bc6# (1.b8=Queen fails because of stalemate.) (1.b8=Rook also leads to a checkmate in three but it is less interesting.) (1. Ra2+ is slower by one move.) I composed this puzzle to deliberately show players that you can have two bishops of the same colour. On top of that this also teaches underpromotion, and that that having two dark square bishops actually leads to checkmate in the fastest way.

We want you!

If you like to write, take pictures, or draw things, you should work for The Quill! We can offer a cool office to nap in and tuition rebates.

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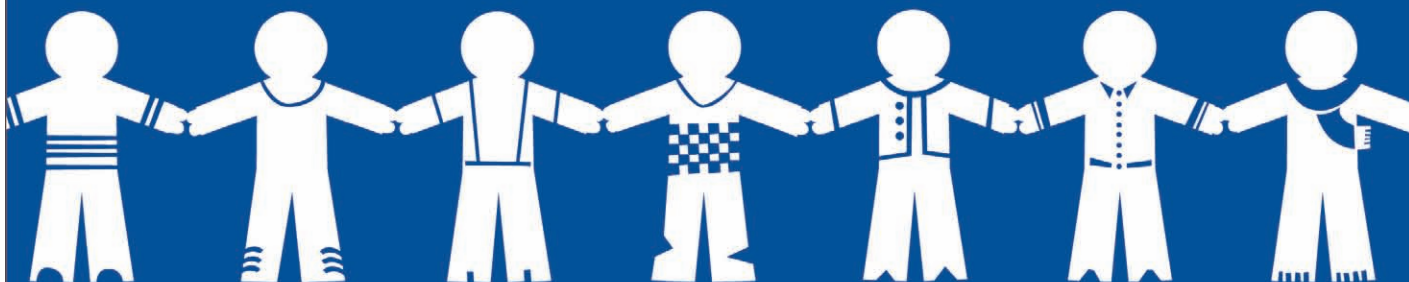
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