



Photo Credit: Joseph Okudo Chukwanugo

HAPPY THANKSGIVING TO ALL! TIME FOR PUMPKIN THEMED EVERYTHING!

SERVICES OFFERED BY BU LIBRARY

page 2

Services that can be accessed by students, staff and faculty.

STUDY BREAK FUN

page 4 & 5

Now offering two pages of quotes, puzzles and comics!

UPDATE ON SPIDERMAN DRAMA

page 7

Want to know how the spiderman rights debate went?



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“Frankenturkey”

Our Hybrid Thanksgivings of the Nostalgic and the Novel

Aidan Trembath, Reporter

Thanksgiving is a holiday immersed in traditions. Upon hearing the word, autumn-hued memories of feasts and family begin to fill one's mind: the familiar aromas of favourite Thanksgiving meals; the cozy embrace of jazz on the radio warding off the aging year with its threats of winter; the company, the friends, and the relatives we congregate with to give thanks in each of our own special ways for another year's harvest of achievements and realized aspirations. These are the conventions, generally speaking, that come to mind when the leaves reveal their shades of red and orange.

For those faithful to a particular fall-supper line-up or holiday ritual, Thanksgiving traditions help warm the brisk evenings with a blanket of nostalgia. However, excursions into the untraditional, whatever that

may be from person to person, can prove to shake up the grey-skied monotony of the season. In my family's experience, a combination old with new customs has made each Thanksgiving unique in their own way while still maintaining the comfortable armchair of tradition.

Enter “Frakenturkey”: my family's Promethean process of cobbling together a hybrid-Thanksgiving with a body of the familiar and appendages of the alternative. Despite its roots in mad-scientist grandeur, Frankenturkey is really a modest tampering of Thanksgiving tradition with no other purpose than to break up years of turkey consumption. Chinese take-out, Indian cuisine, and sushi with a filling of mashed sweet potato (our conventional still finds a way) have all adorned the table with nary a bird

in sight or smell. Altering the DNA of our Thanksgiving meals each year has elevated the status of the harvest holiday from shoulder-shrugging routine to genuinely exciting. Frakenturkey has become a motivation to try new restaurants and expand the cultural range of our palettes in a way that our typical turkey Thanksgiving meals do not provide. The outcome has revealed to us that one can be as thankful over a dish of pad thai noodles as one can be over a gravy-submerged drumstick.

But one cannot deny the warmth of traditions! Regardless of the food we down, our family takes in a viewing of “A Charlie Brown Thanksgiving” each year without fail. The autumnal soundtrack and memorized storyline sparks a childhood reminiscence that no humdrum meal could match. Even Charlie

Brown and the Peanuts gang give Frankenturkey a try with their gourmet spread of pretzels, popcorn, buttered toast, jelly beans, and sundaes served on a ping-pong table with mismatching chairs. The new can contribute to a more exciting Thanksgiving, and the familiar helps keep the holiday at home.

Frankenturkey is merely intended to heighten your Thanksgiving experience. The ideal recipe for Thanksgiving lies in how you wish to celebrate, whether that be a supper of either familiar or untried food, of either a beloved T.V. special or an untouched Netflix show, or your preferred checklist of traditions. But, for the times when a departure from your norm seems appropriate, the Frakenturkey awaits with its blend of the nostalgic and the novel.



Brandon University Reaches New Faculty Deal

Kai Neiman, Editor-in-Chief

Brandon University is able to reach a new four-year deal with faculty association. Brandon University has secured four more years of labour stability through the ratification of a comprehensive new collective agreement with the Brandon University Faculty Association.

The agreement, which was approved by the BU Board of Governors by the end of September and it covers the time period between

April 1, 2019 through March 31, 2023.

“I am very pleased with the new collective agreement, which is good for faculty, good for the University, and good for our students as well,” said BU President Dr. David Docherty. “I look forward to the next four years, and I am especially happy with our increased ability to support and engage our faculty in research.”

The agreement abides by Manitoba's Public Services Sustainability Act, and provides for general annual salary increases of 0%, 0%, 0.75%, and 1% (Information and quotes are taken directly from the Brandon University website)

Hopefully this deal will benefit not only professors but also the students hoping to learn more from research as well.

Library Services at BU

Lulu Maria de Lourdes Garcia Manzano, Assistant Editor-in-Chief

At Brandon University's Library John E. Robbins, an array of services can be accessed by students, staff and faculty. The services offered for students and faculty are ILL (interlibrary loans), Course Reserves, off campus library services, library tours, and bibliographic instruction sessions. For non-students they can obtain a library card and borrow books as easy as a student can.

As mentioned, the ILL are only for students, staff and faculty and this service entails access to items that are not held at J.E.R but are available for borrowing from other libraries. Course Reserves entails having faculty members place on reserve important course material for their class. Students enrolled in their class are able to pick up the material for an allotted period of time and place back on reserve after they are done using it. Finding out which material is on reserve is easy. Simply go to the circulation desk and look at the reserve lists. You can also check the reserved material by searching Brandon University Course Reserve Catalogue at the BU website.

Off-Campus Library Services

assists with any research needs by providing access to a wide range of services and resources.

These include:

- Over 100 databases
- Over 40,000 articles on electronic journals,
- Online Online dictionaries, encyclopedias, atlases, thesauri, biographical dictionaries, quotations dictionaries, directories, government documents, handbooks/almanacs.

J.E.R library also provides tours of the library and bibliographic instruction sessions. These can be arranged at any time throughout the year. The sessions entail guidance on effective search strategies for the online catalog, any number of databases, or the World Wide Web. How to evaluate sources for academic merit is also discussed during these sessions.

To borrow from the J.E.R library anyone who possesses a valid library card. These can be obtained even if you are not

a BU student. The following details the library's borrowing policies. Further information can be found on the BU J.E.R library website.

Loan Periods

- Reference Books and Current Periodicals/Journals are for in-Library use only.
- Back issues of Periodicals are 1-week loans.
- Books are 4-week loans
- Most of the other items are 2-week loans.
- Reserve and Curriculum items have varying loan periods be sure to check.

Loan Restrictions

- Reserve = 2 items at a time.
- Periodicals = 5 items at a time; 2 of any one title.
- Stack Item = 5 items in each subject area

Loan Renewals

- As long as the item is not on hold (requested by another person) you may renew it twice.
- You may renew by telephone during library hours (Main Circulation: 204-727-9646, 1-877-253-6765 or Music Circulation: 204-727-9630).

There are no renewals for Reserve Materials.

Holds

If an item you have signed out is put on hold by another person, it must be returned by the due date.

If you have a password for the library catalog, you can place your own holds and check your account. Ask at Circulation for information, or call Circulation (204-727-9646, 1-877-253-6765) if you are wishing to place a hold from your home computer.

Indigenous Awareness and Education



Jolene Osztian, Photographer

Members of the community gather for a Pow Wow at Brandon University, as part of Brandon's Indigenous Awareness and Education week.

Sept 30th - Oct 4th



Nothin' Beats Stuffin'

Donnovan Hillman, Senior Advisor

As families get ready to celebrate Thanksgiving, one thing comes to mind. What is going to be on the dinner table when the festivities

finally arrive. Indeed, Thanksgiving is usually a time for grand and exquisite meals. Almost always on the menu is good old stuffing. That filling yet sim-

ple staple food item is something we all look forward to each October. Below are two of my favourite Thanksgiving stuffing recipes.



Artist: Tyler Clarke

Thanksgiving Bacon Stuffing

Ingredients

- 1 package of bacon, cut into 1/2 inch pieces
- 1/2 cup of butter
- 1 cup of finely chopped onion
- 1 cup of chopped celery
- 2 tablespoons of poultry seasoning
- 2 loaves of white bread, torn into tiny pieces
- 2 eggs, beaten

Directions

Looking to whip up enough stuffing to feed the entire family? This

recipe will do just that. Even better, it adds bacon into the mix. You can never, ever go wrong with fresh bacon. To begin making your homemade stuffing preheat the oven to 400 F. Then proceed to fry the bacon on medium heat in a large skillet. After cooking the bacon for 10 minutes drain the bacon slices on paper towel. In a separate skillet melt the 1/2 cup of butter and sauté the onion and celery for 5 minutes. Then stir the bacon and poultry seasoning into the mixture. In a large bowl combine the mixture with the torn-up bread pieces. Once well blended fold in the eggs. Move the mixture into muffin trays and bake for approximately 30 minutes. Combine each stuffing cup into a large bowl.

Serve and enjoy

Old Fashioned Stuffing

Ingredients

- Approximately 30 slices of white bread
- 2 tablespoons of butter
- 1 large onion, chopped
- 2 celery stalks, chopped
- 2 eggs, beaten
- 2 cups of chicken broth
- 1 teaspoon of garlic powder
- A pinch of salt and pepper

Directions

There's nothing like classic, old fashioned stuffing on your Thanksgiving table. This recipe will even impress your grandmother. She may even let you bring it to the table this

Thanksgiving. In order to blow your family away, begin by preheating the oven to 325 F. Lightly grease a 9x13 baking dish with either butter or shortening. Then proceed to tear the slices of bread into little chunks. Place the bread chunks in a large bowl. In a medium saucepan melt the butter over low to medium heat. Proceed to add in the onion and celery and cook for approximately 5 minutes. Once softened remove from heat and drain. Mix the beaten eggs and chicken broth into the large bowl with the bread chunks. Then proceed to add the onion and celery into the bread mixture. Add in the garlic powder and salt and pepper. Press the mushy mixture into the baking dish and bake for approximately 45 minutes.

Cool and serve.



Artist: Anthony Labonte

@FilbertCartoons

Delicious Desserts for Thanksgiving

Donnovan Hillman, Senior Advisor

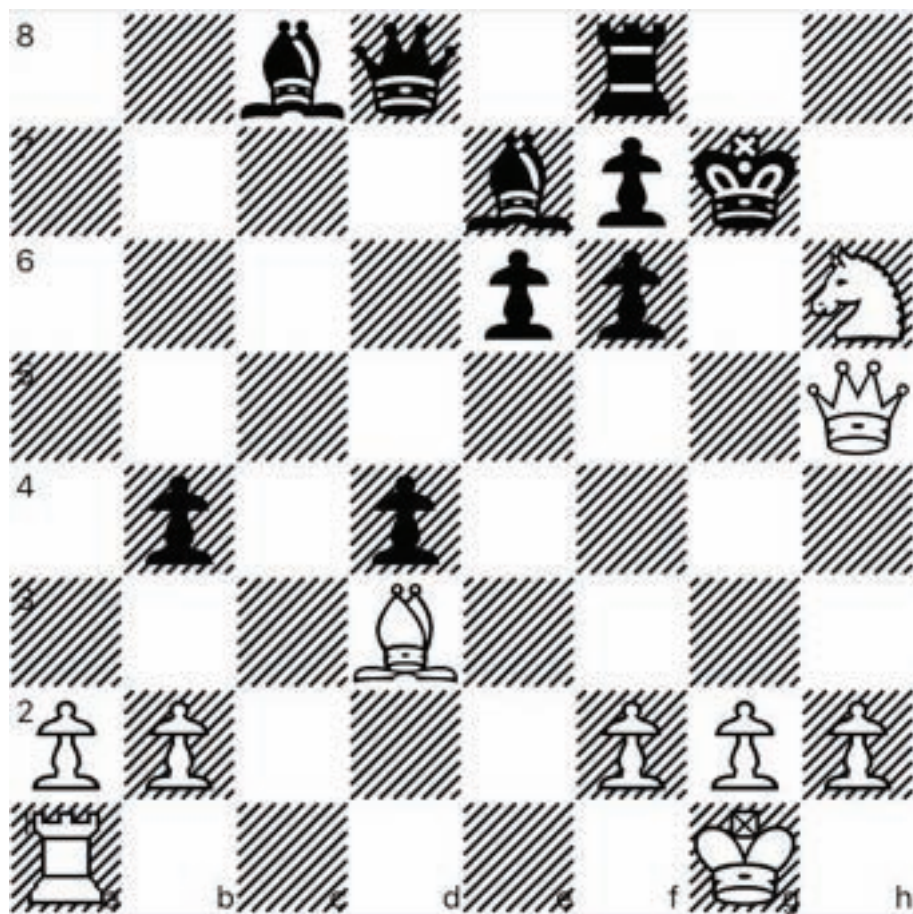
Turkey season is quickly approaching as students across campus get ready to celebrate a well-deserved long weekend with family and friends. Thanksgiving's a time to sit down and remember everything we take for granted.

Whether that's all the support we get from friends, co-workers and family or the fact that we have the opportunity to pursue post secondary studies. Thanksgiving is also a time of classic, tasty deserts. In particular most people

turn to baking pies. Whether its whipping up that pumpkin pie you've been waiting all year for or another crazy combination of ingredients, pies are a staple when it comes to Thanksgiving dinners. Below are two of my favourite Thanksgiving pie recipes.

WHITE TO PLAY

J.S. Capablanca v. G. Levenfish
Moscow 1935
Semi-Slav Defense



Double Layer Pumpkin Cheesecake

Ingredients

- 2 packages of cream cheese
- 1/2 cup of white sugar
- 1/2 teaspoon of vanilla extract
- 2 eggs
- 1, 9-inch, prepared graham cracker crust
- 1/2 can of pumpkin puree
- 1/2 teaspoon of cinnamon
- 1 pinch of nutmeg
- 1/2 cup of frozen cool whip

Directions

delicacy is a perfect addition to any thanksgiving menu. To begin preheat the oven to 325 F. In a large bowl combine the cream cheese, sugar and vanilla. Beat the mixture until it is smooth. Blend in each of the eggs one at a time. Proceed to remove 1 cup of the batter and spread it on the bottom of the graham cracker crust. Once the batter is spread add the pumpkin puree and nutmeg to the remaining mixture. Proceed to spread the rest of the batter into the graham cracker crust. Bake in the oven for 35 to 40 minutes. Once the pie is cool refrigerate for at least 3 hours.

Once chilled, serve with cool whip and enjoy!

How do you make a pumpkin pie even better? You add cream cheese of course! This delicious

Classic Pumpkin Pie

Ingredients

- 1 can of pumpkin puree
- 1 can of sweetened condensed milk
- 2 eggs
- 1 teaspoon of cinnamon
- 1/2 teaspoon of ginger
- 1/2 teaspoon of nutmeg
- 1/2 teaspoon of salt
- 1, 9-inch, graham cracker crust

Directions

There's noting like sitting down at the Thanksgiving table and seeing that delicious,

plump pumpkin pie just sitting there. Despite it being made only around Thanksgiving and Christmas, pumpkin pie is fairly easy to make. To begin preheat the oven to 350 F. Whisk together the pumpkin, condensed milk, eggs, spices and salt in a large bowl. After a few minutes of mixing the ingredients pour the mixture into the graham cracker crust. Bake the pie for approximately 35 to 40 minutes. Once cool, refrigerate the pie for at least 3 hours.

Once it is chilled, cut and serve!

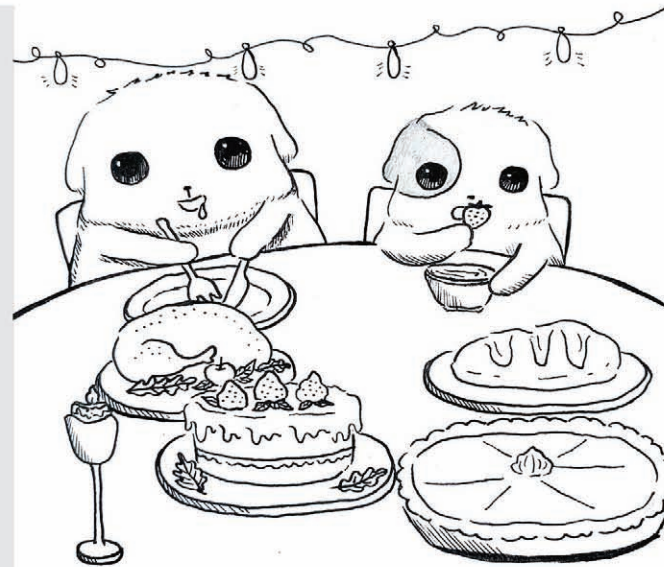
Happy Thanksgiving



Preparing Together



Setting up Together



Eating Together

Artist: Guolixuan Mao

MIND OVER MOOD; UPCOMING WORKSHOP

Lulu Maria de Lourdes Garcia Manzano, Assistant Editor-in-Chief

On Wednesday October 9th Brandon University will be hosting its first Mind Over Mood workshop. It will be taking place in the McKenzie building inside room number 005. This workshop is the first of 5 sessions to take place at BU. This workshop aims to teach participants how to cope with anxiety and how to manage it throughout the year. In order to participate, you must pre-register and pay a one-time fee of \$5.00. You must also commit to all five sessions.

This anxiety workshop also provides you with a “Mind Over Mood” workshop. Space is limited therefore if you are interested in attending register at Student Services Room 102 in the McKenzie Building.

Every session is held on Wednesday and it runs from 5:00pm-7:00pm. It will run October 9th, 16th, 23rd, 30th and the last session will be on November 6th. In case you are interested in participating but the workshop times and

dates do not work out for you, feel free to reach out to its coordinator Marsha Harris, or schedule counselling appointment. You can schedule a counselling appointment at Student Services or call 204-727-9737. To contact Marsha Harris you can email her at harrism@brandonu.ca or call 204-727-9779.

FALL CAREER DAY

Kai Neiman, Editor-in-Chief

Every semester Brandon University hosts a career day in which a number of larger businesses or employment services set up in the mingling area.

The aim of this event is for students to try and find jobs on the path of their degree, or to find a part time job while in school.

The event was on October 2nd and ran from 10 in the morning until 2 in the afternoon. At

career day was HyLife, BMO, Simplot, GC Jobs, and many others.

Some of these jobs require the student to be graduating soon, or to work full time in the spring and summer months. There were others that employed part time for only a few days at a week, such as Co-op. In jobs at Simply or HyLife are more intern style jobs for up to six days a week and twelve hours a day. While either option may seem hectic for a student, it provides

awesome experience and the knowledge on what you may do after your degree is up.

There was also employment services at the event. One was Career Services from BU with Doug Pople to help any students who ask. There was also Career & Employment Youth Services, which like the services at BU can help with resume and cover letter writing and job searches.

While going to each of the booths at the event, I asked the employers if they found much success at events like these. For the majority, the answer was yes. They find that students are interested in the various forms of employment that can be offered. At Simplot for example has anything from environmental services, to product management to supply chain/procurement services. Any of these jobs can be useful to a science degree, or a business degree.

If you missed the event, you can get help from career services here at Brandon University. There is also another event in the upcoming winter semester.

Job hunting can be difficult inside and out of school but these businesses and services aim to help students if they need it.

GENDER AND WOMEN'S STUDIES FALL SOCIAL

Mallory Johnson, Reporter

The Gender and Women's Studies (G+WS) program hosted its fall social on Thursday, October 3rd. The event was from 4:30-6:00. Upon entering, I was given a small purple handout that listed winter term G+WS courses.

There were also some faculty members there, that attendees were introduced to and got to visit with. We were supplied pizza, tons of chips (there was even extra leftover), and alco-

holic and non-alcoholic beverages. Attendees in a gender class even get an extra credit mark on their final grade if they attend. I ate some pizza and chips and then was given a copy of the Herizons feminist magazine and flipped through it.

I strongly believe that if an event has free food and extra credit, it is definitely worth attending. I got a chance to visit with a few other women attending, and also got a chance to ca-

sually visit and get to know my Making Sense of Gender professor, Dr. Mihelakis.

It was a great chance to ask professors questions that you don't necessarily get a chance to ask during class or office hours. There was also a raffle, of which I entered but did not win. The prizes included: a BU notebook, three Forbidden Flavours gift cards, a BU mug, a book, and a BU drawstring bag. I helped Dr. Mihelakis bring a

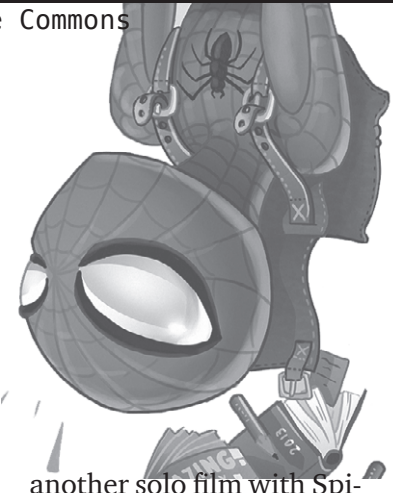
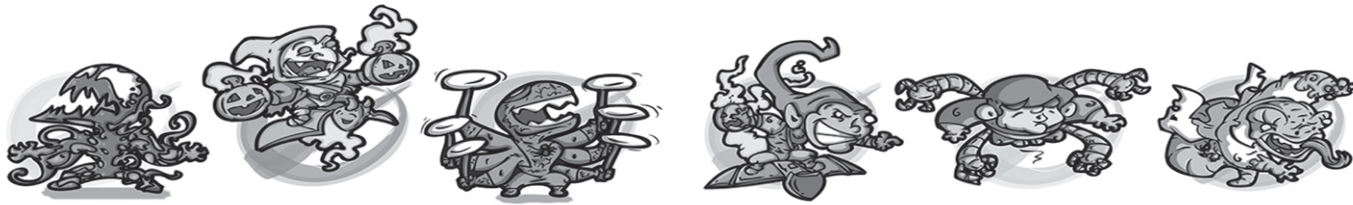
stack of Herizons magazines to her office near the end of the event. I was so invested in a conversation that my professor had to kick me out of the room! I very much enjoyed this event, I like that it got me out of my dorm and got me out of my introverted shell.

I would strongly recommend that students go to socials in their field if there are some put on.



Photo Credit:
Joseph Okudo Chukwuanugo

Photo Credit: Creative Commons



Spiderman Swings Back Into the MCU with a Sony Deal!

Zach Roozendaal, Reporter

If you're a fan of the Marvel Cinematic Universe and lots of geek related stuff, you'll know that the past month was a heart wrenching one as we heard that just as Spider-Man: Far From Home was leaving theaters, Spider-Man was also leaving the MCU as Sony and Disney failed to come to a deal about how to split the profits that the web slinger was raking in for them. Far From Home is the highest grossing Spider-Man film of all time, and also Sony's highest grossing film, surpassing the 2012 James Bond film Skyfall. I'm sure you've probably heard the expression of "Trues art mimics reality" but within the past month, the reverse seemed to occur. I'm referring to the news of Spider-Man leaving the MCU of course.

Now how is the news of this mimicking the MCU timeline? Well, allow me to explain. If you've watched Avengers: Infinity War, then you'll know that almost all the heroes in the MCU with the exception of the original 6 Avengers and a few other characters were turned to dust by the Mad Titan and beefed up California raisin, Thanos.

Dozens of fan favourite heroes were vaporized by the purple brute, but none tugged at our heart strings more than Spider-Man, whose actor Tom Holland improvised his death scene, with his Spider Sense alerting him of the unavoidable tragedy that was going to take place. During the most emotional scene of

the movie, Peter Parker clutches onto Tony Stark, uttering the unforgettable "Mr. Stark I don't feel so good" begging for his mentor to help him, but there's nothing they can do as Peter turns to dust.

A year later, we saw Spidey return in Avengers: Endgame, where we saw him swing back in with style, and it provided us with more emotional scenes, including a role reversal where Parker weeps while his mentor dies after sacrificing himself to save the universe from Thanos.

Far From Home was the follow up film to end phase 3 in the MCU and focused heavily on the elements of Stark's death in Endgame, but just as quickly as he had been brought back, around August 18th of this year, fans learned that the web-head would be dusted from the MCU yet again, but this time because of Sony and a lack of negotiation skills instead of Thanos and the Infinity Stones.

Many speculated that Sony would try to integrate him into their Venom movies that star Tom Hardy, but many fans weren't too savvy about Spidey meeting up with Venom, as we got that in Sam Raimi's Spider-Man 3, which is considered the worst of the Raimi trilogy, partially for over using too many villains instead of focusing on building the story of their main character.

Weeks went by and fans had been desperately clinging on to whatever rumors sounded the most

accurate, and that was until the chairman at Sony publicly came forward and stated that Spidey was done in the MCU.

Tom Holland and his fellow Spider-Man cast members were very silent on the matter, mainly because they were contractually obligated to continue with the films, regardless of who owned the film rights to the character.

Stars in the MCU had a lot to say though. Jon Favreau who directed the Iron Man films and played Happy Hogan in the MCU said he was "cautiously optimistic" in an interview following the Disney+ streaming service preview of their exclusive Star Wars panel at the D23 expo, and the optimism certainly paid off. Robert Downey Jr took to twitter with some words to say, as did Ryan Reynolds and Jeremy Renner.

The news of Spidey's return came out last week on September 27th, and fans have Spider-Man himself Tom Holland to thank, as he was able to convince Sony chairman and Disney's Bob Iger and Kevin Feige to start talking again, and a deal was reached on Thursday evening of that week, with the news hitting the web on Friday.

Finally, the stars of Spider-Man started to share some joy online with us, with MJ actress Zendaya posting a dancing Spider-Man GIF on her Twitter, but probably the best reaction was a bit of a NSFW from Tom Hol-

land on Instagram, who posted a clip from the Wolf of Wall Street,

with Leonardo DiCaprio's character stating what was on Holland's mind stating "I'M NOT F*CKING LEAVING!"

Perhaps the second best reaction came from actor and former WWE wrestler Dwayne "The Rock" Johnson, who commented on Holland's Instagram post with a "F*ck yes."

Now that just leaves a few questions. For starters, the contract basically states that Disney has got

another solo film with Spidey and one team up film, likely Avengers 5, but the solo film is set to hit cinemas in July of 2021, and that gives Marvel plenty of time to try and convince Sony to give him an extension in the MCU, and there are rumors stating that we could also see him in the Venom sequel as well, with Sony being granted permission to have Tom Holland's Spider-Man in the film and subsequent movies, even if they are independent from the MCU.

(Speculation on a possible upsoming Spidey villain continued in the online edition)

PARK AVE.

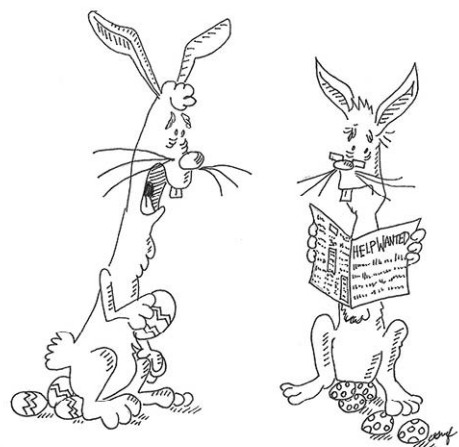
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QUILL CLASSIFIEDS

Issue 06 Disclaimer

This weeks issue offers some Thanksgiving themed news as well as regular broadcast-ed... typed news.

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.

Email us at eic.thequill@gmail.com

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