

Ceramics club gives to Japan

By Mandie Gavitt
Associate Arts & Culture Editor

Every year the Ceramics Club holds a sale of its projects to benefit their club. The money raised is used to benefit the club by bringing artists to visit the club but this year, the group decided to do something different with the \$825 they raised.

Instead of using the money raised for the club, all of the money raised during the April 21 fundraiser will be sent over to Japan to help potters who have faced damage from the recent earthquake.

The club has contacts in Japan, many of whom lost their kilns. "It was something we could do for Japan," said Tom Cook, a member of the club. "Everyone's heard about the devastation, this was our personal way of giving back."

"Everybody's excited," said Kam Robertson, who also helped at the fundraiser. "It's fun, I think it brings in interest for the class."

Robertson said that he wanted to support Japan as it is rich with history and knowledge. "The support and knowledge base that exists in Japan is one of the finest in the world," he said.

According to Robertson, the sale brought interest to the class as a student came to the sale and said that looked at the artwork displayed perked their interest in the class.

The annual sale is apparently very popular as many members claim campus staff and students look forward to the fundraiser. "This morning we were mobbed by all of the staff coming in to work. They came running in here like a stampede. We hadn't even priced things yet," said Robertson.

Leslie Richmond said that most of the items sold were pieces students donated from last term, so they may not have been the best pieces as many students hold onto their best pieces for a spring art show that is held in May.

Regardless, the pieces being sold were popular as the sale was busy. According to Cook, the club is discussing holding another sale to raise money for their club.

Photo illustration by John Howard Clackamas Print

BATTLE: Bands declare war at CCC this April

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"We were so blown away by some of the people that played," Cuevas said of the talent that will be showcased on Friday.

There were a total of six bands that came out to audition, but only the three listed above will be competing. "We are trying to incorporate everybody that auditioned," she said. "There was so much good talent it was hard to decide who was going to be battling."

According to Cuevas, all of the proceeds from the tickets for the event are going to be given to the music department. After the battle, people will be taken outside for a barbecue. The proceeds from the barbecue will be given to the grants department to then be distributed to students.

Each person will get their ticket with a tear off ballot; the audience will vote for their favorite band, choosing between The Finest Hour, Horse Eats Horse and Xachary Robert & Co. During the barbecue the ballots will be counted and the winning band will be given an after party. The after party is open to everyone.

"It's going to be fun. It's open to the whole community so everybody is welcome. ... It's all for a good cause. It's all going to be going back to students," she said.

Student Peter Horace, who goes by Arion B, will be doing the intermission while the bands are setting up.

Show your support for the bands and to help raise money for the music department and grants department. Doors open at 4 p.m. on April 29 in Gregory Forum. The entry will be \$3 for staff and students and \$5 for everyone else.

21+: How to infuse your booze



By Joshua Baird
Arts & Culture Editor

Infusing your alcohol seems like a lot of work to most people, but it really isn't as difficult as you may think. That's why I am going to give you a crash course in the game of infusing this week.

It seems that every restaurant makes such a big deal out of how its signature cocktail is a work of art, and odds are it probably is. In which case, congratulations: you are not the weakest link in the mixological world. In fact, you just might be the next up and coming super bartender at some hoity-toity place in downtown that no one can afford to drink at (let alone eat at, outside of maybe Happy Hour).

But that isn't the purpose of this column; I would actually like to point out how a lot of these fancy drinks are created. When you look at the drink menu at a restaurant you are most likely to be bombarded with more synonyms for the word "infused" than anyone in their right mind should ever want to know, from "vodka imbued with essence of lotus," to "rum

imparted with a signature of heather."

Why can't they just say what they really did with the alcohol?

The answer is because it's not elegant; in fact it isn't even hard to do. This way, the restaurant can add an extra \$3.50 to the price tag for a bunch of pretty words. Infusing a bottle of vodka or rum with an interesting flavor is so simple to do that I am honestly amazed that the flavored alcohol industry thrives like it does.

What you will need to start off is an airtight jar large enough to hold at least 24 ounces of liquor and whatever ingredient you propose to infuse it with. I keep hearing about infusing lavender into alcohol, so I am going to try another couple of herbs in its place that are readily available: basil, oregano and rosemary. I can't wait to try my first Bloody Mary with this mix.

1. Wash the herbs or fruit to insure that no microorganisms are going into your drink.

2. Take the leaves off the stems of each herb you intend to use, or if you are going with citrus fruit, peel away the outside of the skin, leaving the white fluffy stuff (pith) on the fruit. If you mix the pith into your booze it is going to make your drink very bitter.

3. Next roughly chop up the fresh herbs and the fruit zest and put them in the jar, then pour the vodka or rum

into the jar.

4. Now is the really hard part: finding a cool dark place to let it sit for two to five days.

5. After the waiting period is over, all you have to do is strain the herbs or fruit from the jar and pour the alcohol back into the (cleaned and dried) bottle.

Keep in mind that you can infuse all sorts of things into your vodka, rum, wine or even olive oil if that really tickles your fancy. You can use berries or the meat of other fruits like melon, though I have never tried this, so if you go that route it will be purely experimental on your part. If you come up with a great mix, send me a message on my blog at www.twenty-1plus.com *Salud!*

Disclaimer: We at *The Clackamas Print* do not encourage drinking to excess or underage drinking of any kind. Remember to drink responsibly.



bert describes the band's as "more indie than alternative, more acoustic than rock, more than country; a mix between head and Elliott Smith." He says that words can't do the band's music, which can be found on the band's website pneumann.com. He believes that your passions drive you are very important in life," Robert stated in regards to his music. "If you have a passion for something as much as I have a passion for music, good things start to happen for you in that realm, but after years of perseverance, you start to open and the path is suddenly laid out in front of you. Most people don't know what their passions are. They will search their whole lives but they can't ever see what is sitting right in front of them, even though it's staring right in the eyes. ... These are the people that say 'no' very instant. Behind all of our phenomenal pieces, there is but one story, that is the story of moving from 'yes' ... That is the journey. The most rewarding feeling of almost like bypassing congestion and soaring into another world. This is where my music will live." Cuevas, public affairs for Associated Student Government, explained that this is an annual event. "It doesn't happen every year; the last Battle Bands (was) a few years ago and this is the first year in four or five years."