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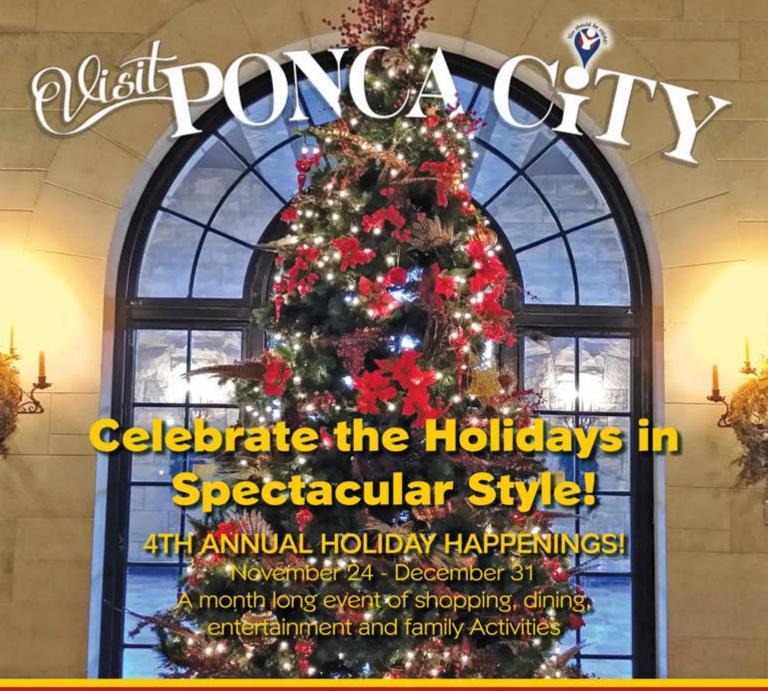
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Contents



Local for the Holidays

What do you get your favorite foodie that will fill her heart with delight on Christmas morning? Or the artist, bookworm, or outdoorsy type? The Oklahoma Today editors have driven hundreds of miles across the state to bring you the ultimate guide for almost every type of person on your list. Photography by Lori Duckworth Illustrations by JJ Ritchey

 \mathbf{Q} Wade in the Water

They are a source of recreation, inspiration, and life itself for Oklahomans whether minnow, bird, or human. Following the Canadian and Kiamichi rivers, writer Susan Dragoo and illustrator Debby Kaspari looked into the depths of the water and examined how they reflect us all.

By Susan Dragoo
Illustrations by Debby Kaspari

Explore some of Oklahoma's most beautiful places of worship in "The Shelter of the Most High" on page 76. Seen here is the First United Methodist Church OKC in downtown Oklahoma City.

High Lonesome Sound

Chet Baker's life was one of profound musical talent and self-destruction; deep love and devastating loss; worldwide fame and a premature end. Nearly thirty years after his death, the jazz trumpeter from Yale is remembered all over the world for his tragedies and triumphs. By Preston Jones

77 Poet for the People

Throughout her career, Jeanetta Calhoun Mish has been many things: published author, Oklahoma Book Award winner, Red Earth Creative Writing MFA program director. As of 2017, she can now add "Oklahoma's twenty-second poet laureate" to her résumé. Penny Candy Books publisher Chad Reynolds delves into the mind of one of the state's greatest talents in a revealing interview.

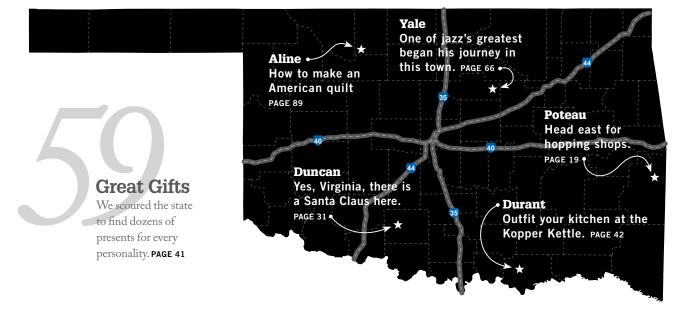
By Chad Reynolds

Portrait by John Jernigan

The Shelter of the Most High

Religions are shaped in part by the places in which their practitioners gather. But more than simply meeting places, these churches, temples, synagogues, and centers have become beloved members of the communities to which they belong.

Photography by Mark W. Nault





Lawrence Naff, page 16

15 Routes

Oklahoma City artist Lawrence Naff elevates the rhinestone into something sublime; charming downtown Poteau has the perfect gift for just about anyone; *The Curbside Chronicle* works to wrap up homelessness with help from local artists; one of the world's rarest trees—the seaside alder—grows in Oklahoma; and a poem by Regan Wilds gets to the "Core" of things.



Luke Dick, page 26

25 Roots

Luke Dick of Cogar is writing his way to musical glory in Nashville and beyond; as the weather cools, these new releases heat things up; a new mural is creating a scene and celebrating the Sam Noble Museum's long history; and here comes Santa Claus, a.k.a. Michael Harris of Duncan, in the final installment of Trisha Bunce's "Y'all" column.



Pesto & sausage bites, page 34

33 The Menu

They've come from all over to claim a taste of victory. For the third year in a row, the *Oklahoma Today* **Oklahoma Pride Cooking Contest** at the State Fair has brought out the state's best amateur chefs, whose dips, soups, cakes, and more were better than ever. Plus: **Apple Pie Time** at the Bethany library is full of helpful tips for making the perfect pie.

In Every Issue

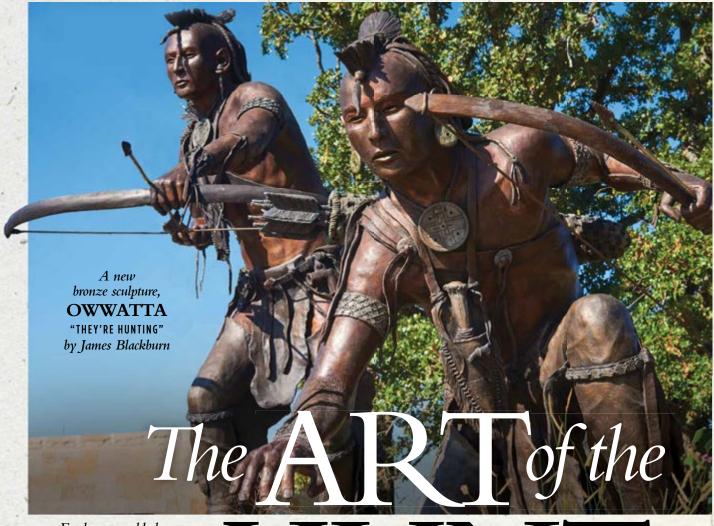
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ON THE COVER: Our holiday shopping guide brings together fifty-nine gifts from nearly forty Oklahoma stores to turn your holiday shopping excursion from dreaded chore to Sooner State road trip. Illustrations by JJ Ritchey.







Explore a world-class collection of sculpture, paintings, pottery and more.

HUNT



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Enjoy Chickasaw specialties at Aaimpa' Café!



Contributors



STHE AUTHOR of six chapbooks—three in 2015 alone—the co-founder of Penny Candy Books, and one of the minds behind Short Order Poems, Oklahoma City resident Chad **Reynolds** is immersed in words on the daily. But his one-on-one with State Poet Laureate Jeanetta Calhoun Mish ("Poet for the People," page 72) opened him up to new possibilities. "If Jeanetta needs a sidekick in her travels across the state, someone to fetch her coffee, or introduce her at readings, I'll volunteer for the job," he says.

NOW OKLAHOMA TODAY'S

director of operations, Colleen McIntyre joined the family in January 1997. She served as an intern before landing her first post-college job as the magazine's advertising production manager. But after more than twenty years, she still finds new challenges and new joys. "I love my job; every day is different, so it's never boring," she says. "How cool is it that I get to spend my work days with people I'm constantly learning from, people who challenge me to grow, and that we get to make a magazine about Oklahoma?" When she's not at work, Colleen enjoys reading, learning about her Irish heritage, and being a bona fide Star Trek nerd. She lives in Moore with her husband, John, and two sons.





STILL REMEMBER BEING tucked into a seat inside Austin's gorgeous Paramount Theatre, totally enraptured by the black and white images," says Preston Jones of his first-ever viewing of Let's Get Lost, the 1988 documentary about Chet Baker, whom Jones profiled for this issue ("High Lonesome Sound," page 66). "I hope those who aren't aware of Baker's Oklahoma roots will take a first or second look at the man and his music," he says. "He deserves to be held up as one of the state's most notable talents. Though he was estranged from Oklahoma for most of his life, he's still a son of the red dirt."

Oklahoma Today

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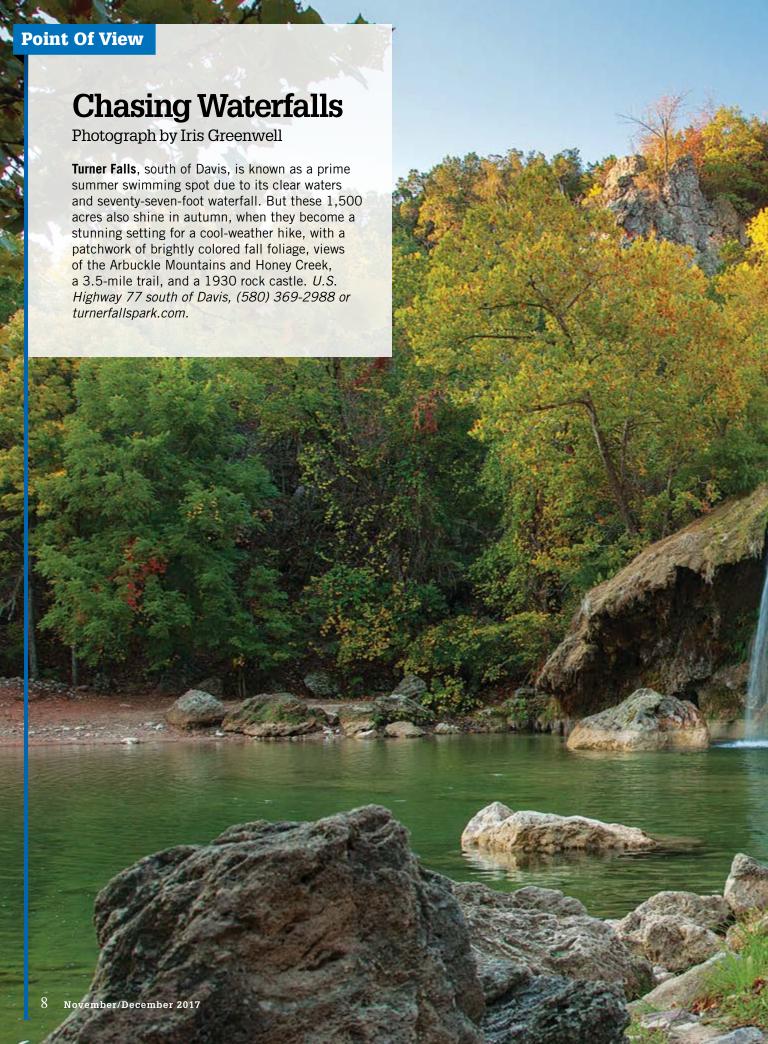






Oklahoma state parks salute America's heroes with special lodging rates starting at \$75. Cast your line for black bass on the shores of Raymond Gary. Enjoy a week of hiking or relaxation in a cozy cabin at Roman Nose. Then explore bandit hideouts after a horseback ride at the infamous Robbers Cave. For a journey into relaxation, head out into the wild.







The Joy of Getting

Assembling a local-themed holiday shopping guide made us recall our favorite gifts.

E'RE NOT THE Black Friday types. Getting up early, standing in line, and braving crowds really isn't our style. We're more the Cyber Monday kind, the wander-into-a-local-shop sort, or—if we're feeling particularly motivated—do-it-yourselfers. Our gifts to one another have included, over the years, cross-stitch artwork, miniature paintings, and oh so many baked goods. But no matter its provenance, a well-chosen gift—given or received—can be one of the season's great delights. That's why we bring you this issue's cover feature, "Local for the Holidays" (page 41), with nearly sixty gifts from almost forty stores around the state. Working on it brought up memories of some of the best gifts we've been given.

"The year I was born, my mom bought a Hallmark ornament of a mouse taking a bath in a walnut shell," says Karlie. "One year, I decided to hold onto it after Christmas and, naturally, I lost it. For Christmas a few years ago, my husband Phillip surprised me with that exact ornament."

"I have an iridescent necklace that first belonged to Karlie, but I was obsessed with it," says Megan. "Whenever Karlie wore the necklace, I would helpfully suggest she give it to me as a present. And finally, one day, she did."

"I used to save my money to buy Calvin and Hobbes books," says Nate. "Then, one Christmas morning, I came down to see all the books I hadn't read yet under the tree. That was pretty magical. Now, I give my nephew a Calvin and Hobbes book at every birthday and Christmas."

"Red Bear was a gift from my father who bought him when I was a baby from a toy shop along his mail route in Norman," says Sara. "He's handmade and a little wonky but has held up well for forty years. During our senior year at UCO, he had an entertainment column in *The Vista* student newspaper."

"My twin brother Stan and I were born on Christmas Day, and we never had birthday parties with our friends growing up," says Steve. "At age ten, my mom surprised us with a birthday party on July 25 and invited all our friends."

For us, these gifts shine not because they were things we wanted but because they are totems, physical manifestations of the fact that someone knows us and loves us. We hope, this holiday, that someone knows and loves you too—and that you share it back and forward and all around. That's what the season is about.

The Oklahoma Today staff Editorial@TravelOK.com









Oklahoma Today editors and readers agree: Animals are the best.

Triple Jeopardy!

I just got the most current issue of Oklahoma Today. I so enjoyed reading the article on the horny toad ("Whatever Happened to the Horny Toad?" September/October 2017). Last December, my son, Sam Scovill, was on Jeopardy! His answer to one question was, "What is a horny toad?" to which Alex Trebek replied, "What is a horned toad." Alex went on to say, "It's horned, not horny. Horny has a different connotation." Friends and relatives from all over—but with roots in Oklahoma—began to text me saying, "What? Everyone knows it is

a horny toad, and he should've been counted right on that."

Sam did go on to be a three-day champion, but that horny toad incident still burns. Thanks for the article.

Shelly Landis-Scovill Oklahoma City

Forgan Conclusion

The answer to the Lost and Found in the September/October 2017 issue of *Oklahoma Today* is Hank the Cowdog ("Pup Fiction"), and his memorial is located on Main Street in Forgan. I met Gerald L. Holmes near Lefors, Texas, on January 20, 1994. Mr. Holmes signed a

copy of *Murder In The Middle Pasture* for me. He is a very nice man.

Fred Simondi Ada

Toadally

Great article in the new animal issue on the start of the Hank the Cowdog series. And yes, the horned lizard's real name is *horny toad*.

Marcy Jarrett Enid

Neilson Rating

We especially love the "Indians and Cowboys" issues of *Oklahoma Today* and read them cover to cover! I'm buying a surprise subscription for my friend Dan. Thank you for a wonderful publication.

Carol J. Neilson Ponca City

Thanks, Hank

I have so many great memories of reading the Hank the Cowdog books to our daughters when they were in elementary school. The nights when Dad was the reader were extra special, because he gave a distinct voice to Hank and the other characters. The rooster who whistled his s sounds was a particularly entertaining voice. Thanks for the fun article on the author and illustrator.

Susan Bailey Oklahoma City

Kiowa Connections

I'm a little slow in responding, but I wanted to let you know how personal your July/August 2017 "Indians and Cowboys" issue was to me. In a previous issue, there was a portrait of Vanessa Jennings, and the information included her phone number. I called her, and she very graciously visited with me for several minutes. Vanessa now lives where her grandfather Stephen Mopope lived when I was growing up, and it's about

two miles from the farm my parents owned. My brother now owns and farms the land. The highlight of the summer for my family was going to the Mopope powwow complete with brush arbors and teepees. Vanessa's uncle, George Mopope, was one of my classmates.

Another pleasant surprise was the picture of Lansing Akoneto ("Who We Are," July/August 2017). He lives even closer—his parents' property joins my family farm. His father was known in the neighborhood simply as "Charlie A." This brought back such good—and sometimes very funny—memories. Thank you for such an enjoyable and informative magazine.

Greta Pounds Hall Beggs

Lizard Love

Recently, a few acquaintances and I were discussing the horny toad and music. Those little dinosaurs were part of my growing up in the wheat fields in Kildare. We had a great time with those critters, and I think they liked us. Thank you for the horny toad tribute. I hope we see them around again soon.

Connie Belle Gibson

Ark. Who Goes There?

Thank you so much for your article on the Endangered Ark Foundation ("Of Trunk and Triumph," September/October 2017). I'm homebound, and I've always dreamed I could touch an elephant, but now it doesn't seem possible. The next best thing is reading your article! Thanks again!

Pamela Womack McAlester

Editor's note: On Labor Day, Pamela Womack did indeed get to touch an elephant when her husband took her to the Endangered Ark Foundation.



CANADA CALLING

It truly is a gift to us so far away to

have the magazine to look forward

to. You continue to represent the

goodness in Oklahoma.

-Ginny Jackson

Moose Jaw, Saskatchewan, Canada

In Debby Kaspari's story "Flight Path" (September/October 2017), an editing error resulted in an implication that black-capped vireos breed nowhere else but Oklahoma. In fact, they are famous for breeding in Texas as well. We regret the error.

We love hearing from readers. Letters are subject to editing and must include name, address, and a daytime phone number. Send correspondence to *Oklahoma Today*, Attn: Editor, P.O. Box 1468, Oklahoma City, OK 73101. Address email to Letters@TravelOK.com or send feedback via our Facebook page at facebook.com/oklahomatoday or on Twitter at twitter.com/oklahomatoday.



Kay WalkingStick, *Montauk II (Dusk)*, 1983, Acrylic, wax, and ink on canvas, 56 x 56 x 4.25 in., Collection of the artist Photo: Lee Stalsworth, Fine Art through Photography, LLC, Courtesy American Federation of Arts

Kay WalkingStick: An American Artist

October 6, 2017 – January 7, 2018





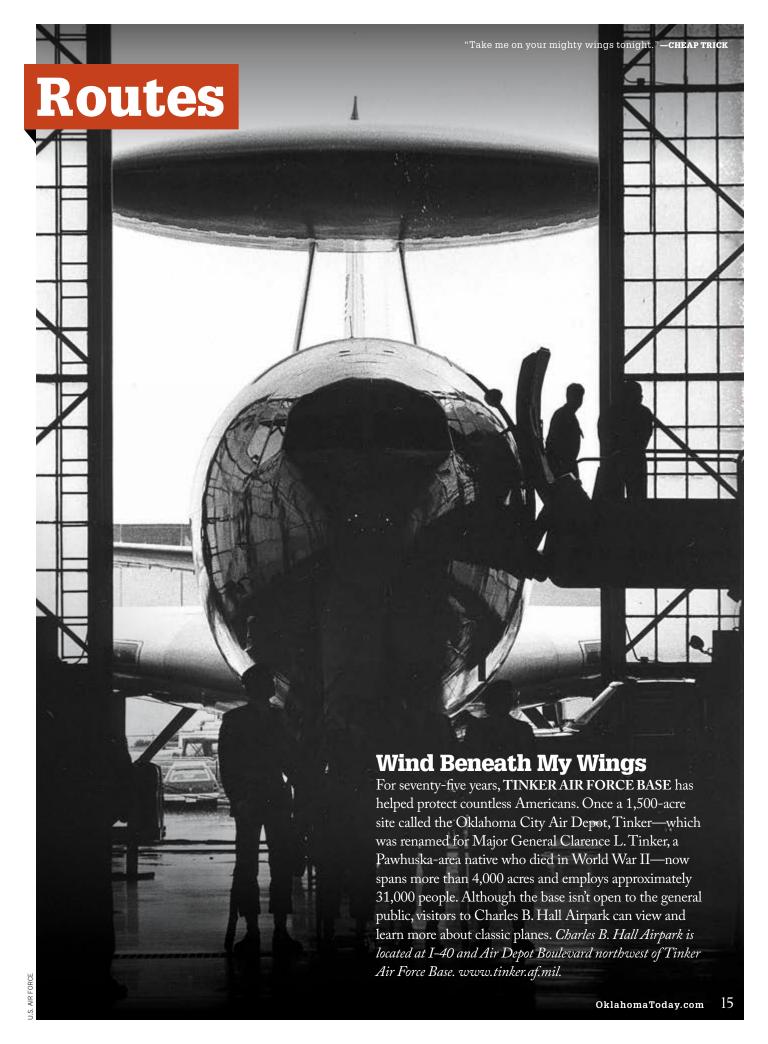
The exhibition is organized by the American Federation of Arts and the Smithsonian's National Museum of the American Indian.

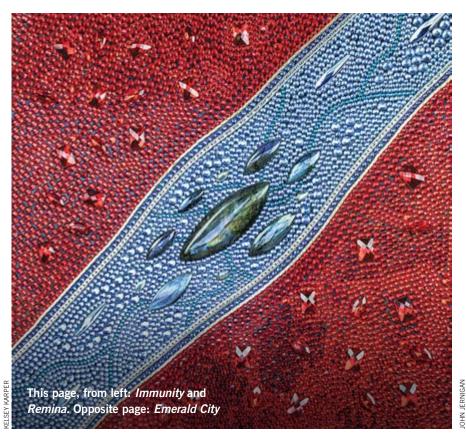




Title sponsor of the Gilcrease Museum 2017 exhibition season is the Sherman E. Smith Family Charitable Foundation.

Generous support also provided by the Mervin Bovaird Foundation, C.W. Titus Foundation and M.V. Mayo Charitable Foundation. TU is an EEO/AA Institution.







Deco Den

In his Oklahoma City home, Lawrence Naff painstakingly crafts treasures that sparkle and spark the imagination. By Karlie Tipton

Then MOST PEOPLE look at a rhinestone, they see a small dot of beveled acrylic that is pretty but essentially lifeless. When **Lawrence Naff** looks at a rhinestone, he sees limitless potential. Although the Oklahoma City artist has been interested in gemstones since he was a child, he discovered the art form that would become his trademark in 2006. While he was in Japan on vacation, a friend introduced him to *Decoden*—a combination of *decoration* and *denwa*, which means *phone* in Japanese.

"Decorating electronics—especially phones—with little embellishments is really popular there," Naff says. "My friend showed me how to do it and helped me with my first project, which was a Nintendo DS. You could tell which half I did and which half she

did. Hers was perfectly aligned, and my lines were uneven."

For six years, Naff perfected the technique of applying infinitesimal dabs of glue and rhinestones on his own phone cases using toothpicks and tweezers. But soon, he began getting requests from friends and acquaintances who saw his work. So in 2012, he started selling his small-scale pieces.

"I never thought of myself as an artist, but people would see my phone cases and tell me I was creating art," he says. "So I went online and searched 'how to become an artist' and started joining any local arts organization I could."

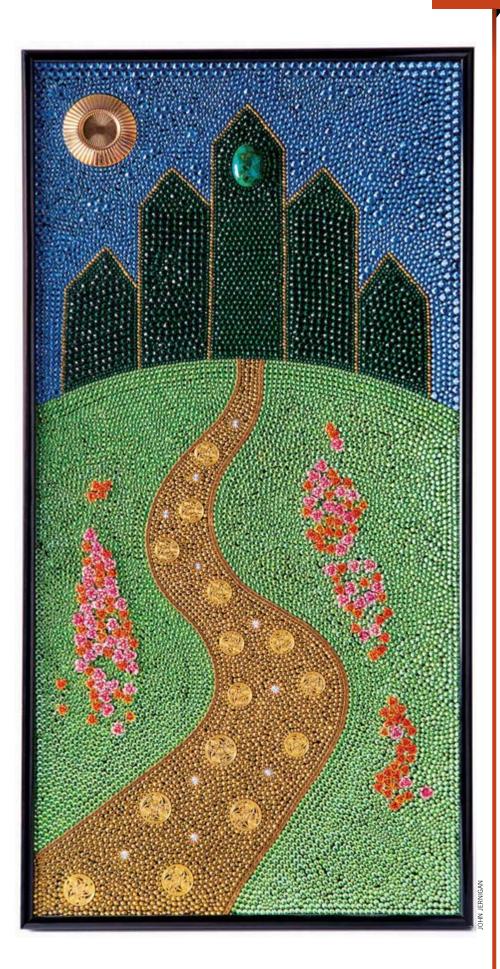
In 2012, Naff purchased a foot-square piece of Plexiglas online and created his first nonfunctional work. Since then, he has bejeweled boxes, compact mirrors, clutches, mannequin parts, and traditional two-dimensional surfaces. In addition to rhinestones in a rainbow of colors, Naff's pieces feature the natural gemstones he's long loved, like lapis lazuli, tiger's eye, and his favorite, labradorite. Whatever color scheme or materials he uses, Naff's inspiration typically comes from nature.

"Jellyfish tentacles, roots, stems, vines: Those types of connected lines really draw my attention," he says. "That's why you see a lot of undulating motion in my work."

A viewer might not expect to see such movement and life emanating from materials like plastic and rocks, but Naff's work, like the artist himself, defies expectations.



Lawrence Naff's work will be on display at Studio Six December 1-31 with an opening reception during First Friday on December 1. 3021 Paseo Drive in Oklahoma City, (405) 528-0174 or thepaseo.org. lawrencenaff.com.



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The Chisholm Trail Museum in Kingfisher invites you to their new exhibit "Bridging the Chisholm Trail Through Indian Territory."



The largest exhibit ever constructed at the museum emphasizes the history of the Chisholm Trail as it relates to Indian Territory and the area that

and the area that is now north-central Oklahoma. The exhibit was constructed in conjunction with the 150th Anniversary of the Chisholm Trail.

The museum is one of Oklahoma's best! Named after the famous trader Jesse Chisholm, it is the only museum in Oklahoma located directly on the Chisholm Trail. The Museum houses a wonderful collection of artifacts from pioneers that settled this area during the land openings of 1889 and 1892. Also on the museum grounds is a pioneer village with five original historic structures from the area.

Hours: Tuesday-Sunday 10:00am-5:00pm ctokmuseum@gmail.com 405.375.5176 605 Zellers Ave, Kingfisher, OK 73750



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Poteau Promenade

This walkable southeastern Oklahoma downtown is a destination for anyone who loves shopping, history, or a truly great steak. By Nathan Gunter Illustrations by JJ Ritchey

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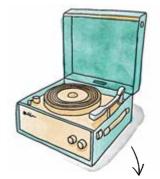
Southeastern Oklahoma is one of the most beautiful spots in Oklahoma's natural world, and what better way to see it than on two wheels? Stop in at **Busted Knuckle Bikes** for all things bicycle-related at this shop that specializes in restoring two-wheelers to their former glory. (918) 647-6047.



Style is the order of the day at the **Purple Plume**, the perfect place to find stylish
game-day T-shirts, blingy jewelry, and that
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facebook.com/thepurpleplumeinc.

Hunt for bargains at **Peppercorn Antique Mall**, where dishes, furniture, decorations, and more fill a wonderland of all things bygone. Check out the collection of country albums for the music lover in your life. (918) 647-3675 or peppercornantiquemall.com.







A walk through the **LeFlore County Museum** is a journey through time, with exhibits on medicine, the military, and local sports. Look for the lectern President Kennedy used when he visited southeastern Oklahoma in 1961—and for the ghost said to wander these halls. (918) 647-9330 or leflorecountymuseum.org.

Looking for the perfect gift for the gameloving kid of any age but can't tell a Triforce from a Typhlosion? The staff at **Poteau Games and More** is ready to demystify all things gaming, whether *Magic: The Gathering; Yu-Gi-Oh*; or good ol' Mario, Luigi, Yoshi, and Peach. (918) 649-0221.





No visit to downtown Poteau would be complete without a go at one of the state's most famous steaks at **Warehouse Willy's**. Start with an order of Mud Bugs—fried crawfish nuggets—before digging into a perfect cut of ribeye. Just be sure to leave room for a slice of turtle cheesecake or Reese's peanut butter pie. (918) 649-3400.







Tree-mendous

The seaside alder is one of the state's most unique leafy treasures. By Silas Allen

Beside streams that cut through the rolling hills of southern Oklahoma sits one of the rarest varieties of tree in the world. The Oklahoma seaside alder—or Alnus maritima oklahomen—sis—is a subspecies of a plant that spread across most of North America several million years ago but now is found only in three regions: southern Oklahoma, the Georgia swamps, and the Delmarva Peninsula in the Northeast.

"We think it's died out everywhere else, where maybe they just got lucky," says Stanley Rice, a professor of biological sciences at Southeastern Oklahoma State University in Durant.

The tree thrives in those areas, forming big green jumbles along rivers and creeks.

"It establishes thick root clumps in the soil, allowing it to withstand floods, dry spells, or even wildfire," Rice says.

One place to spot the tree is the Oka' Yanahli Preserve, a 3,600-acre expanse along the Blue River run by The Nature Conservancy. Manager Jona Tucker says it's one of the area's highlights.

"We really are drawn to mysteries and things that are rare," she says.

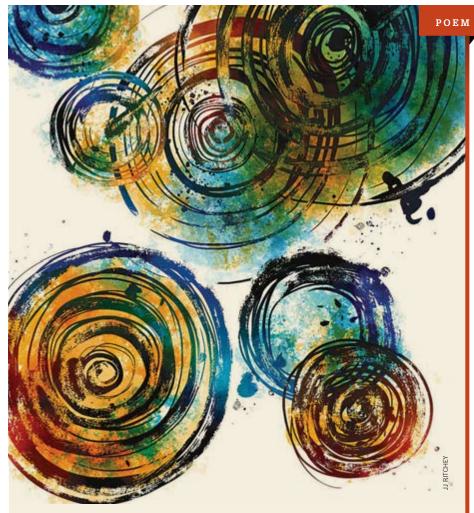
Arborists who don't want to tramp through the forest may soon be able to see the seaside alder in a more comfortable environment. Todd Lasseigne, president of the Tulsa Botanic Garden, has traveled to the Blue River with Rice to collect samples. Propagating the tree through cuttings helps researchers get a Male seaside alders produce long, thin catkins that release pollen in the fall, whereas females' flowers cluster into a cone-like structure.

better idea of how it adapts to different environments. The garden's nursery is growing saplings and monitoring their progress, and Lasseigne hopes to see them planted within the next two years.

"It's a good fit for the garden, because it allows people to see a plant that thrives in Oklahoma and basically nowhere else in the world," Lasseigne says. "It's a really fascinating tree."



The Oka' Yanahli Preserve, located north of Tishomingo, is open by appointment only. (580) 777-2224. The Tulsa Botanic Garden, 3900 Tulsa Botanic Drive, (918) 289-0330 or tulsabotanic.org.



Core

I wore your sweater while I watched the tree come down

And I realized the core was alive—the grainy swirl of years

Untouched by rot, even though the branches have been dark

and silent

Since you died

No leaves, no cherries; stoic and looming but not dead after all I think it has been watching me hurt for you, fruitless and rooted in grief

And so it stood by quietly, in protective defiance and solidarity

For me, and for the man the world of people and trees lost

when

You left

—Regan Wilds

Regan Read Wilds grew up in Bartlesville and at Ft. Gibson Lake and attended Oklahoma State University. She currently owns a therapy practice and lives in the mountains of Asheville, North Carolina.



NOVEMBER/DECEMBER EVENTS

Broadway Tour of Elf!

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Fantasyland of Lights

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Art of the Tree Display

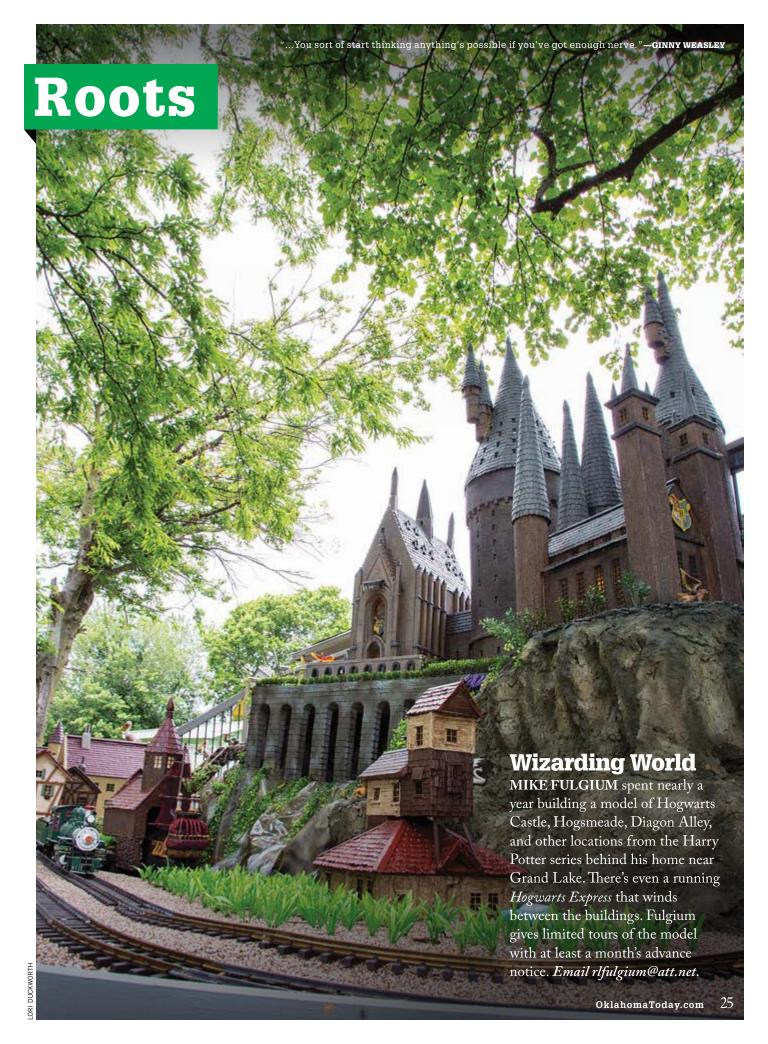
at Price Tower













UKE DICK HAS learned to let inspiration come to him. Originally from Cogar, the singer-songwriter has spent the last decade following his muse wherever it leads, from Oklahoma to New York to Nashville.

"Over the past three or four years, I've realized things that I chase never work out," Dick says from his East Nashville home studio. "The things I work on because I get creatively inspired or excited by—those are the things that end up working."

By not chasing after success and instead channeling his voracious creative appetites into a variety of pursuits—songwriting for himself and others, filmmaking, performing—Dick has transformed himself into an avatar of artistic fulfillment. Dick's compositions have found their way into the hands of country music's A-list: Miranda Lambert, Dierks Bentley, and Eric Church have all cut his material, earning the musician raves from the likes of *Rolling Stone* and NPR.

"It's extremely gratifying when people come in and they've had multitudes of top ten songs," Dick says. "It's validating, and it gives you more confidence in what you're doing. Even though I've always felt like I had a creative passion and been driven by the next idea."

Long before superstars were singing his words, the thirty-eight-year-old was honing his craft. Those with long memories of the fertile Oklahoma City music scene might remember his association with Redbud Revival in the early 2000s, a deceptively ambitious rock band with rustic underpinnings. The music Dick makes now in collaboration with fellow songwriters—including Natalie Hemby under the moniker Republican Hair—is far afield from Redbud Revival, with allusions to the elastic, adventurous styles of late icons Prince and David Bowie. The shift from rootsy rock to eclectic, punk-tinged pop-as heard on the EP The Prince & The Duke—is a deliberate change informed as much by the process of growing older as it is any inspiration.

"I feel like my ears have been beat to death by indie folk for two to three years now," Dick says. "I started playing with a whole new palette of sonic textures. It was and is still exciting for me to play somewhere else—in a different sandbox with the same brain."

Luke Dick also has worked on commercials, including a Hilton ad and a trailer for the show *Boardwalk Empire*.

Dick, who once taught college philosophy, also is nearing the completion of his first film, *Red Dog*. With filmmaker Casey Pinkston, he co-directed the feature-length documentary about his mother, extended family, and the topless bar of the same name in Oklahoma City during the late 1970s. Dick also wrote and recorded the film's soundtrack.

"It's been such an undertaking," he says. "I consider it a very high priority creatively, but it takes so long to do."

Through all of the sonic journeys, flashes of inspiration, and changes of scenery, one constant has endured: his Oklahoma origins.

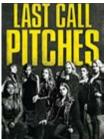
"I don't think you're ever very far from your roots," Dick says. "How can you be? Even my values, and the way that I deal with people, it is informed by the people who loved me and raised me. And those people are from Oklahoma."



Hear Luke Dick's music at lukedick.org. More information about Dick's film *Red Dog* is available at reddog.film.

Autumn Arrivals

Oklahoma musicians and wordsmiths fill the season with light in these new offerings.



Pitch Perfect 3

The Barden Bellas are back, and this time they're putting their heavenly harmonies in front of the United States' servicemen and women as part of a USO tour. Expect

hilarity when the ladies—including Muskogee native Ester Dean as Cynthia Rose—work to reclaim their former musical glory. pitchperfectmovie.com.



Coming Bare: Live at the Blue Door K.C. Clifford's trademark mix of honesty, heartache, and

humor has brought sellout audiences to Oklahoma City's Blue Door for more than a decade, and it's on display in this, her second album recorded live at the venue. Clifford will release the record at a Blue Door show on November 17. kcclifford.com.

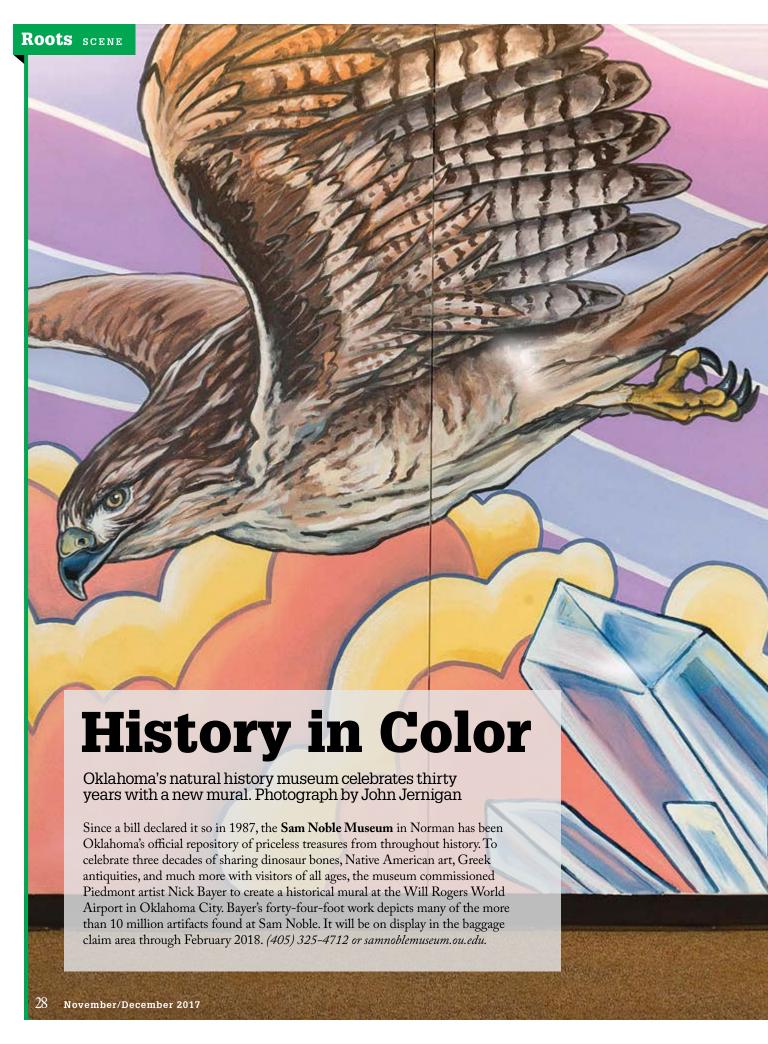


Oklahoma Winter Bird Atlas

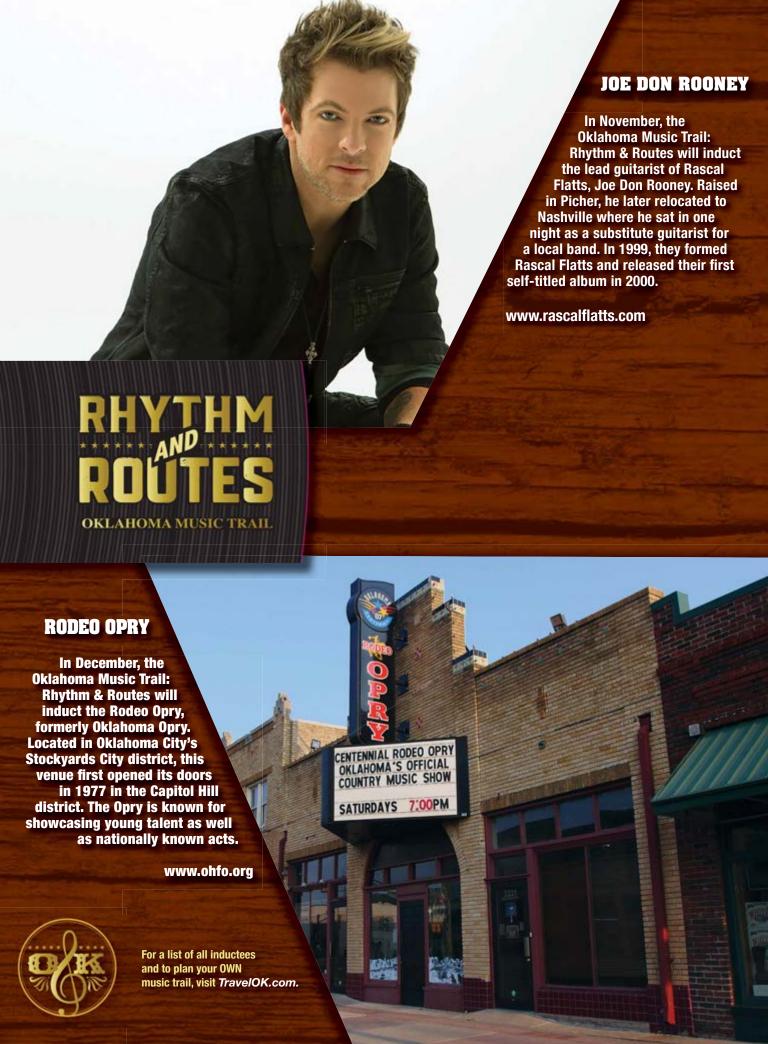
Winter is an interesting time above Oklahoma, as many bird species visit the state as part of

their annual migration, and clear skies and leafless trees make them easier to spot. Dan L. Reinking's guide will help any amateur ornithologist identify more than 250 species of avians like the blue-headed vireo, Cassin's finch, and more. *oupress.com*.











N HIS PREVIOUS life, Michael Harris ran a graphic design and ad agency in Nashville creating album covers for musicians. But thirty-one years ago, it was time to come home.

"Oklahoma is in my blood," he says. "You can find anything you want here. You want rivers? We have rivers. You want mountains? We got those. You can find anything here, but I love the plains and the openness. I went outside one day after we came back and found my son—then six—lying spread-eagle in the front yard. 'Dad! I can see the whole sky!"

Though he spent his childhood in Oklahoma City, Harris found a new home in Duncan.

"It's like coming home to a good friend," he says. "I love being part of the community. Small-town living agrees with me."

Civic involvement has taken an interesting shape for Harris. Since 1997, Duncan children have put this Santa to the test. Self-described as "bald, bearded, and bellied," he's encouraged them to tug his beard, poke his belly, and critically judge his "Ho ho ho!" He is approached everywhere he goes throughout the year—restaurants, elevators, even airplanes.

"I am the Claus, and they know who I am," he says. "That's why I love what I do. Children know what Christmas should be. Love and giving; that's the best part."

But in November 2015, a strand of Christmas lights and an unstable ladder put Santa out of commission with two fractured vertebrae.

"Kids were calling the newspaper asking if Santa was okay," Harris says. "The *Duncan Banner* had to run a story about how I'd been changing the light at the top of the North Pole per FAA regulations when I had an accident. Everyone was reassured that Santa was fine and that Christmas would still happen."

It was a big year for the Claus. Before his injury, Harris received the Governor's Arts Award for his leadership and commitment to the arts community of Duncan. Even without the elves, Santa is making good.











Looking for great gifts with an Oklahoma twist?

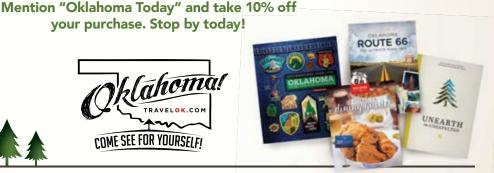
Do your holiday shopping at an Oklahoma Tourism Information Center. Inside, you'll find fresh coffee, free brochures and friendly travel counselors — plus a variety of charming holiday gifts that are authentically Oklahoma.

From Okie ornaments to Sooner-made sweets, cuddly stuffed animals and more, there's something for everyone at a Tourism Information Center.









BLACKWELL:

I-35, 10 miles south of OK/Kansas border (580) 363-2624 Open daily 8:30 am to 5:00 pm

I-40, 9 miles east of the Texas border (580) 526-3283 Open daily 8:30 am to 5:00 pm

SALLISAW:

I-40. 17 miles west of the Arkansas border (918) 775-9601 Open daily 8:30 am to 5:00 pm

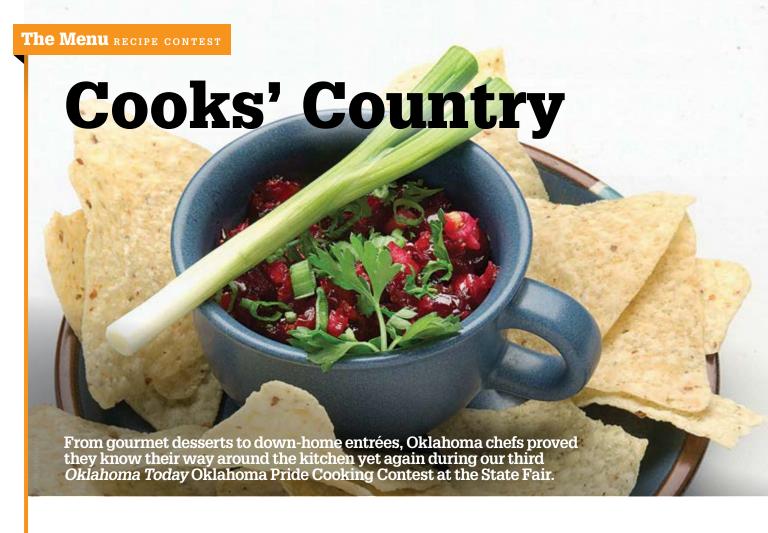
OKLAHOMA CITY:

Exit 137 at 12229 North I-35 Service Road (405) 478-4637 Open daily 8:00 am to 5:30 pm

STATE CAPITOL:

Northeast 23rd and Lincoln Boulevard (405) 521-3356 Monday - Friday 8:30 am to 5:00





Appetizers



10 oz. fresh or frozen cranberries, thawed and chopped

2 Tbsp. red onion, minced

1/4 cup jalapeños, minced and seeded

2 Tbsp. red bell pepper, minced

8 sliced green onions

⅔ cup sugar

1½ Tbsp. olive oil

2 Tbsp. parsley, chopped

¼ tsp. salt

Mix all ingredients. Refrigerate overnight. Serve with tortilla chips or crackers.

LITTLE ITALY'S PESTO & SAUSAGE BITES

BY MICHELLE ROBERTSON

3 oz. cream cheese

3-4 Tbsp. prepared pesto

1 cup Braum's shredded mozzarella cheese

1 cup Braum's shredded Italian cheese

1/4 cup shredded Parmesan cheese

½ cup onion, chopped

1 Tbsp. olive oil

2 cloves garlic, minced

3 tsp. Lovera's Italian seasoning

2 packages crescent rolls

16 oz. Lovera's Italian sausage, casing removed and crumbled

3 Tbsp. white flour

1 cup Lovera's pasta sauce

Preheat oven to 375 degrees. Heat olive oil in skillet, add onion, and sauté until soft. Then add garlic and sauté for 3 more minutes. In a bowl, mix cream cheese and pesto, add mozzarella, Italian cheese blend, Parmesan, sausage, and 2 tsp. of Italian seasoning.

Remove crescent rolls from packet. Pinch together the seams. Make one pass over the dough with a rolling pin. Using a pizza cutter, make two horizontal cuts and three vertical cuts to make small square pieces of dough. Fill each dough piece with the sausage and cheese mixture, and pinch the dough up on all four corners. Repeat with the remaining squares. Place on cooking sheet covered with parchment paper and sprinkle with remaining 1 tsp. of Italian seasoning. Bake at 375 degrees for

11-13 minutes. Serve warm with pasta sauce on the side for dipping.

BACON CHEESE DIP

BY JANE OZMENT

2 8-oz. packages cream cheese

4 cups Crest shredded cheddar cheese

1 cup Braum's half and half

2 tsp. Worcestershire sauce

1 Tbsp. Pepper Creek Farms ranch dip mix

½ tsp. red pepper flakes

1 tsp. Griffin's prepared mustard

16 slices Braum's bacon, cooked and crumbled

Place all ingredients except bacon in a 1½-quart slow cooker. Cook on low for 1-2 hours, stirring occasionally until cheese is melted. Right before serving, stir in bacon. Serve with crackers or chips.

BACON HOT PEPPER CUPS

BY JESSICA CANNON

6 hot peppers

1 block cream cheese

Kimberly Stipe of Bethany won best of show in 2016, and this year, her Not Hot Cranberry Salsa earned her first place in the appetizer category.

18 slices Blue & Gold bacon 2 Tbsp. Hiland butter

Chop the hot peppers. Melt the butter in a skillet and sauté the peppers until soft. Mix the peppers and cream cheese in a howl.

Cut a slice of bacon into two pieces to form an X and place in a mini muffin tin. Top with a Tbsp. of the cream cheese mixture, and fold the four edges of the bacon over the top. Repeat to fill the tin.

MAPLE BACON COFFEE DEVILED EGGS

BY TRACI THOMAS

12 Braum's eggs, hard boiled and peeled % cup avocado oil mayonnaise

3 tsp. Neighbors coffee, ground fine

2 tsp. brown sugar

2 Tbsp. Griffin's pancake syrup

½ cup Braum's thick sliced bacon, cooked and crumbled

Vanilla extract (optional)

Slice fresh boiled eggs in half lengthwise.
Scoop out yolk centers and place in food
processor. Reserve whites to fill. Add the avocado
oil mayonnaise, brown sugar, syrup, ½ the bacon
crumbles, and 2½ tbsp. of ground coffee. Add
optional vanilla. Mix until smooth and creamy.
Spoon yolk mixture into a pastry piping bag with
a star tip. Place a small bacon crumble on the
bottom of every egg white piece. Pipe in the egg
yolk mixture. Garnish with small crumbles of
bacon and dust with remaining coffee.

Main Dishes



BY TRACI THOMAS

4 whole chicken breasts, trimmed 2 quarts chicken broth 2 cups Shawnee Mills all-purpose flour ½ tsp. baking powder 2 Tbsp. Hiland salted butter 1 cup Hiland 2 percent milk 2 Tbsp. olive oil Salt and pepper

Drizzle chicken breasts with olive oil, sprinkle with salt and pepper, and bake at 350 degrees for one hour or until tender. Bring broth to a boil on the stove and add salt and pepper to taste. Combine flour and baking powder in a bowl. Cut in butter and blend until crumbly. Add in 1/3 cup of the milk and mix until a soft dough forms. Turn out dough on a well-floured surface and roll out to ¼ inch thick. Slice dumplings into one-inch by two-inch strips. Drop dumplings into boiling broth, trying to keep them separated until they submerge. Continue boiling for three to five minutes. Turn down heat to low and simmer for thirty minutes, stirring constantly to prevent sticking or scorching. Shred chicken and add to pot halfway through cooking. Add the rest of the milk and stir until gravy thickens.

SOUTHWEST TAMALE CHICKEN POT PIE

BY CAROLYN DOYLE

2 tsp. vegetable oil

1 cup onion, chopped

1 lb. cooked chicken breast, chopped

1 Tbsp. ground cumin

½ tsp. chili powder

1 tsp. salt

2 small jalapeño peppers, seeded and chopped, plus one more for garnish

1 11-oz. can Mexican corn. drained

1 10-oz. can diced tomatoes

18-oz. can tomato sauce

2 packages Shawnee Mills corn muffin mix

1 cup Braum's shredded Monterey Jack and cheddar cheese

½ cup Maria Rae's salsa

1 cup Ranch-style beans

3-4 slices of lime for garnish cooking spray

Preheat oven to 400 degrees. Heat a large skillet with a little oil over medium-high heat. Add onion, sauté three minutes, add chicken, cook 3 more minutes. Stir in cumin, chili powder,



½ teaspoon salt, and jalapeño peppers. Add corn, salsa, beans, tomatoes, and tomato sauce. Bring to a boil, reduce heat, and simmer 8 minutes, stirring often. Spray baking dish with cooking spray, then add chicken mixture. Set aside. Prepare the corn muffin mix according to the package. Spoon over the top of the chicken and vegetables, then sprinkle with cheese. Bake for 15-20 minutes or until topping is light golden color and cooked through. Garnish with lime slices and jalapeño.

SCREAMING JALAPEÑO CHEESE GRITS & SHRIMP

BY MICHELLE ROBERTSON

½ cup dry quick grits

1/3 cup onion, chopped

3 cloves garlic, minced

2 Tbsp. jalapeño, chopped (approximately one pepper, seeds and veins removed)

1/4 cup red pepper, chopped

21/4 cups water

1 Tbsp. olive oil

1 cup Braum's shredded cheddar cheese

1 cup Buffalo hot cheddar cheese, shredded

4 Tbsp. Small Town Spice Mild Pepper Butter

8 extra-large raw shrimp, peeled and deveined

- 1 Tbsp. Daddy Hinkle's Low Sodium Onion & Garlic seasoning
- 1 Tbsp. prepared Southwest rub (Ms. Dash's recommended)

2 oz. cream cheese

1 tsp. smoked paprika

Marinate shrimp in bowl with 2 Tbsp. pepper butter, Daddy Hinkle's seasoning, and Southwest rub. Store in refrigerator. Heat olive oil in sauce pan, add onion, chopped jalapeño, and red pepper, and sauté until soft, or about 5 minutes. Add garlic and sauté 2-3 minutes longer. To this mixture, add the water and bring to a boil. Add dry grits, reduce, cover, and cook for about 10-12 minutes, stirring occasionally to avoid sticking to the pan. Stir in cheddar cheese, cream cheese, Buffalo hot cheese, and the remaining 2 Tbsp. of pepper butter.

Heat grill to medium high. Grill shrimp for 3-4 minutes per side. Extra large shrimp can go straight on the grill, but skewer smaller shrimp first. Serve immediately with cheese grits and sprinkle with smoked paprika.

BEEF TAMALE CASSEROLE

BY AMANDA WARREN MARSHALL

1 package Shawnee Mills yellow butter cornbread mix

3/3 cup Braum's milk

1 large Braum's egg

3 Tbsp. canola oil

3-4 Tbsp. flour

8 oz. tomato sauce

1 cup water

½ tsp. garlic salt

¼ tsp. onion powder

¼ tsp. ground cumin

1 lb. ground beef

3 cloves garlic, crushed

1-2 Tbsp. Worcestershire sauce

1-3 tsp. garlic salt

6 oz. Braum's cheddar cheese

1½ Tbsp. chili powder

Fresh parsley (optional)



Brown beef with garlic, Worcestershire, and 1-3 tsp. of garlic salt. Cook oil and flour until browned. Add tomato sauce, water, and remaining seasonings. Stir over medium heat until slightly thickened. Mix cornbread mix, egg, and milk according to package. Mix ground beef and sauce, pour into 8x8 glass pan. Place combread mix on top. Top with cheese. Bake at 400 degrees for 20-30 minutes or until cornbread is set and cheese is browned. Top with optional parsley.

SAUSAGE AND MUSHROOM CREAMY SHEPHERD'S PIE

BY JENNIFER HOWETH

16 oz. Lovera's tomato-basil sausage

2 Tbsp. Hiland unsalted butter

1 medium onion, chopped

1 cup parsnips, chopped

1 cup carrots, chopped

1 Tbsp. Lovera's Parmesan Salad & Pasta Blend seasoning

1 Tbsp. garlic, minced

8 oz. J-M fresh sliced baby portabella mushrooms

1½ cups chicken stock

2 Tbsp. cornstarch

1 cup Hiland heavy whipping cream

3-4 cups mashed potatoes

1½ cups Lovera's Italian Herb Caciocavera

cheese, grated

Salt and pepper to taste

Grill sausage until cooked through. Cool and slice on a bias. Heat oven to 400 degrees. In a large skillet over medium heat, sauté onions, parsnips, and carrots for 8-10 minutes. Add seasoning blend, garlic, and mushrooms. Sauté another 5 minutes. Add chicken stock and cook until carrots are just tender. Salt and pepper to taste. Mix cornstarch and cream together and add to vegetable mixture and cook until liquid gets slightly thicker. Remove from heat and stir sliced sausages into mixture. Fill 9x12 casserole dish with mixture and top with potatoes. Bake for 30-40 minutes or until bubbly. Top with cheese and place under broiler to melt. Serve with crusty bread.

Desserts



200 grams Graham crackers, crumbled 65 grams Braum's unsalted butter, melted 400 grams cream cheese, room temperature 400 milliliters Braum's whipping cream

80 grams sugar

1/4 cup lemon juice

½ tsp. vanilla extract

5 Tbsp. Garden Club peach jam

2 tsp. powdered gelatin

2½ Tbsp. water

800 grams canned peach halves, thinly sliced

1 cup syrup from canned peaches

3 tsp. powdered gelatin

½ cup water

For the crust, mix together the melted butter and crumbled Graham crackers, then press the mixture into the bottom of an 8-inch springform pan. Refrigerate while making the filling.

For the filling, beat cream cheese in a bowl with an electric mixer until smooth. Add sugar. Then add the whipping cream, lemon juice, vanilla extract, and peach jam and mix until smooth. Mix together 2 tsp. gelatin and 2½ Tbsp. water in a small bowl and microwave for 30 seconds or until warm. Add the gelatin and mix together until incorporated. Pour into the pan and return to the fridge until set, at least 3 hours.

For the peach rose, begin from the outside of the cake and work toward the middle, slightly overlapping each peach slice to create a rose.

To make the jelly topping, pour the peach syrup into a small pot over medium heat. In a bowl, combine the remaining gelatin and ½ cup water and mix together. Warm in microwave about 30 seconds. Add to the pot and mix well. Allow the mixture to cool for 1-2 minutes, then gently pour the jelly onto the top of the cheesecake.

Return the cheesecake to the fridge and chill until the jelly has set, or about 90 minutes. Run a sharp knife around the edges of the cake, then release the sides of the pan and carefully slide off the cake.

PECAN PIE OKLAHOMA-STYLE WITH BOURBON WHIPPED CREAM

BY LINDA GRONEWALLER

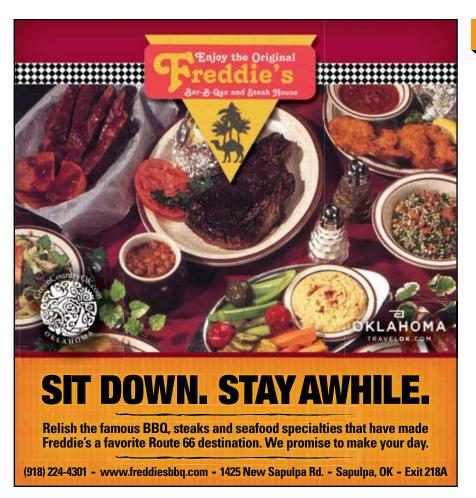
½ cup white sugar ½ cup Griffin's light corn syrup 1½ tsp. vanilla extract 2 large eggs ½ tsp. salt 1 Than Shawnee Mills all-purp

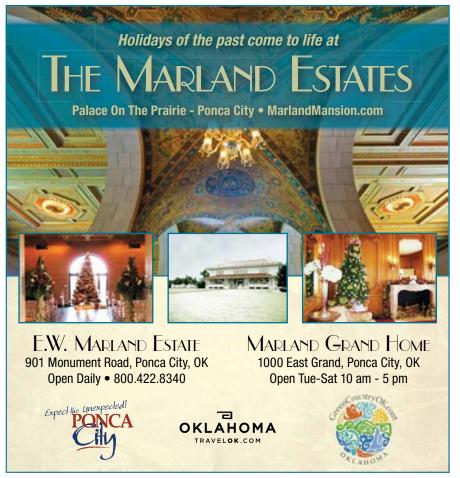
1 Tbsp. Shawnee Mills all-purpose flour 2 Tbsp. Braum's unsalted butter, melted

2½ cups Oklahoma pecans, broken

2½ cups Shawnee Mills all-purpose flour







The Menu RECIPE CONTEST

1 Tbsp. sugar
3/4 tsp. salt
1 cup Braum's unsalted butter
6 Tbsp. ice water
1 cup Braum's heavy whipping cream
1/3 cup powdered sugar, sifted
2 Tbsp. bourbon

To prepare the pie crust, mix 2½ cups flour, 1 Tbsp. sugar, and ¾ tsp. salt. Add 1 cup butter until the mixture is coarse crumbs. Gradually blend in ice water. Divide into two halves, wrap in plastic, and chill for at least two hours. Roll out one crust. Reserve other crust for future use.

Preheat oven to 300 degrees. Mix all remaining ingredients except eggs. Beat eggs and add to mixture. Pour into unbaked pie crust. Bake for 40 minutes, then turn oven up to 350 degrees and bake 15-20 more minutes. Cool completely before cutting and topping with whipped cream.

To make the bourbon whipped cream, beat the cream until it begins to stiffen. While beating, sprinkle in the powdered sugar. Sprinkle in the bourbon. Continue beating the cream until stiff but still soft and fluffy.

PECAN SANDIES WITH CARAMEL DRIZZLE AND BACON BITS

BY HOLLY COLE

1 cup Pawnee pecans, coarsely chopped
4 slices Braum's bacon, fried crisp and crumbled
2 cups Shawnee Mills all-purpose flour
2 sticks Braum's unsalted butter, room temperature
½ tsp. salt
1 tsp. vanilla extract
½ cup sugar
½ tsp. coarse sea salt
¼ cup Braum's caramel sauce

Using an electric mixer in a medium bowl, beat butter with sugar and ½ tsp. salt until light and fluffy, about 3 minutes. Add vanilla and flour and beat, scraping the sides until the dough just comes together. Add pecans and two strips of bacon and beat until just mixed into the dough. Divide the dough in half. Roll out halves on two cookie sheets lined with parchment paper. Refrigerate dough for 4 hours. Preheat oven to 350 degrees. Cut cookies into desired shape and bake for 10-12 minutes on parchment paper lined cookie sheet. Cool completely on a rack. Once cool, drizzle cookies with caramel sauce, then sprinkle with sea salt and remaining bacon.



TERRIFIC TOFFEE

BY LACY AMEN

1½ tsp. Hiland butter

1 cup Hiland butter

1 cup semisweet chocolate chips

1 cup milk chocolate chips

1 cup sugar

3 Tbsp. Ozarka water

1 cup Luther pecans

1 cup Lasley peanuts

Butter a large baking sheet with 1½ tsp. butter and set aside. Combine chocolate chips and set aside. In a heavy saucepan, combine the sugar, water, and remaining butter. Cook and stir over medium heat until the candy thermometer reaches 290 degrees. Remove from heat and immediately pour onto the prepared baking sheet. Sprinkle with chocolate chips. Spread with a knife when melted. Top with nuts. Cool and break into 2-inch pieces.

PUMPKIN SPICE CHEESECAKE

BY TRACI THOMAS

3 8-oz. packages cream cheese, softened 1 15-oz. can pumpkin purée 4 large Braum's eggs 34 cup sugar ½ cup brown sugar 2 tsp. pure vanilla extract
2 Tbsp. Hiland 2 percent milk
¼ tsp. Kosher salt
2 Tbsp. Shawnee Mills all-purpose flour
24 Cinnamon Bun Oreo cookies
18 original Oreo cookies
¾ cup Hiland butter
¼ cup semisweet chocolate chips, melted

1/4 cup Hiland sour cream

¼ cup caramels, melted

½ tsp. pumpkin pie spice

Place cinnamon cookies in a food processor and grind until fine crumb. Add 6 Tbsp. butter and mix until well incorporated. Press into a 9-inch springform pan, pushing some of the crumbs up around the sides. Repeat with chocolate cookies, add the remaining butter, and press on top of the first crust.

Whip cream cheese in a stand mixer until smooth and creamy. Add pumpkin, eggs, sugars, sour cream, vanilla, milk, and pumpkin pie spice. Whip until all ingredients are blended and smooth. Pour filling on top of crust. Wrap bottom of pan in two layers of aluminum foil. Fill a large pan with water and bake cheesecake in hot water bath for 15 minutes. Turn oven down to 250 degrees and bake for an additional hour. When time is up, turn off oven and allow cheesecake to complete cooking, which should take about 2 hours. Remove from oven and cool for 5 hours or longer. Remove from pan. Drizzle with melted chocolate chips and caramel. Refrigerate until ready to serve.



HAPPY HOLIDAYS

FROM THE MADE IN OKLAHOMA COALITION

The MIO Coalition began in the Spring of 2000 when several OK food manufacturers met to discuss ways in which they could collectively create brand loyalty for their products. They embraced the idea of pooling resources to generate consumer awareness by creating multi-level marketing campaigns. They realized the more companies participating in a campaign, the greater the impact, and the greater the impact, the greater the potential for increased sales.

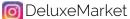
Today, 70+ member companies match public dollars with private funds to create marketing campaigns supported by retail advertisements, point-of-sale materials, billboards, radio commercials, social media, recipe contests, food service sales promotions, television segments and special appearances.

VISIT
MIOCOALITION.COM
FOR MORE INFO



Saturday, November 25, 11 a.m. - 5 p.m.

- Free admission
- · Relaxing environment with plenty of seating
- Elf Market just for kids, with prices under \$10
- Free goodie bags for the first 50 adults in line
- 100% handmade and artist-made goods





MOKCDeluxe

deluxeok.net

Leadership Square, 211 N. Robinson in Downtown Oklahoma City







REFINED TOOL

1. CERAMIC COW CREAMER, \$16 2. MARBLED BOWLS AND PLATES, \$6.50-\$7.50

Pioneer Woman Mercantile, 532 Kihekah Avenue in Pawhuska, (918) 528-7705 or themercantile.com.

3. OLD DUTCH SOLID COPPER AND BRASS KETTLE, \$95

The Kopper Kettle, 215 West Main Street in Durant, (580) 745-9306 or kopperkettlestore.com.

4. HOUSE-MADE COOKIES AND CAKE BALLS, \$1-\$2.50 EACH

Amber's Sweet Shoppe, 734 Arlington Street in Ada, (580) 310-8035.

5. TRAVELING GYPSY JAM, \$6.95

The Gypsy Cowgirl, 705
Kihekah Avenue in Pawhuska,
(620) 705-2057 or facebook.
com/thegypsycowgirlpawhuska.

6. CHEESE, \$4-\$12

Lovera's Market, 95 Northwest Sixth Street in Krebs, (918) 423-2842 or loverasmarket.com.





S T Y L I S H MOUNT



- 1. TOPO DOPP KIT, \$29
- 2. TANNER GOODS COBALT LEATHER KEY LANYARD, \$55

East + West, 502 East Third Street in Tulsa, (918) 900-2216 or eastandwest.store/tulsa.

- 3. PACKAGE OF FIVE KIKKERLAND RETRO PENS, \$7
- 4. ORBITKEY CUSTOMIZABLE KEYCHAIN, \$25

Blue Seven, 7518 North May Avenue in Oklahoma City, (405) 604-5199 or myblueseven.com.

- 5. HEMINGWAY LEATHER JOURNAL, \$65
- 6. SMALL-BATCH GOAT'S MILK SOAP, \$12
- 7. HIXCLIP BELT CLIP, \$42

Trade Men's Wares, 1112 North Walker Avenue in Oklahoma City, (405) 501-5954 or trademenswares.com.

- 8. MAGNETIC COLLAR STAYS, \$40
- 9. TIE CLIP, \$75
- 10. SPENCER STONE COLOGNE. \$75

Spencer Stone, 6492 Avondale Drive in Nichols Hills, (405) 608-0586 or spencerstoneco.com.



He finds the perfect balance between well-put-together and nottrying-too-hard. His style is Don Draper with a little bit of Russell Westbrook thrown in. When he enters a room, heads turn. His friends ask him for tips on dressing for a job interview. He's the stylish man, and finding a gift for him is easy at these Oklahoma shops.





She doesn't follow trends—she sets them. Luckily, hip boutiques across the state—from idyllic small-town main streets to funky urban enclaves—cater to her chic tastes, making shopping for this stylish woman a snap.

- 1. BAUBLEBAR PIÑATA TASSEL EARRINGS, \$36
- 2. TORY BURCH PARKER ZIP CONTINENTAL WALLET, \$198

Cayman's, 2001 West Main Street in Norman, (405) 360-3969 or shop-caymans.com.

- 3. ENDLESS NIGHTS NECKLACE, \$30
- 4. ROCK ON RING, \$20

Crescent Moon Clothing Co., 924 Willow Avenue in Duncan, (580) 786-4549 or facebook.com/ crescentmoonclothingco.

5. FREE PEOPLE KENNEDY WAFFLE KNIT SCARF, \$48

Antique Garden, 323 West Boyd Street in Norman, (405) 321-1772 or shopantiquegarden.com.

- 6. WINE VELVET SOCK BOOTIES, \$44
- 7. VELVET POMPOM CLUTCH, \$30

Beau & Arrow, 502 East Third Street in Tulsa, (918) 900-2218 or beauandarrowusa.com.

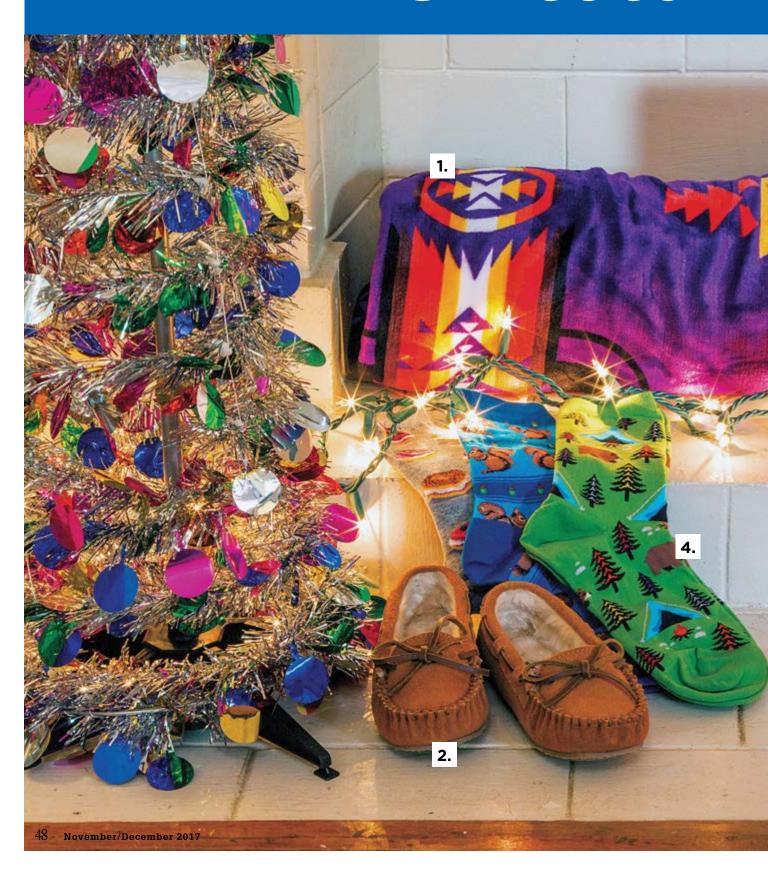


S T Y L I S H

woman



M O D E R N TILL



Whether a teething infant or a precocious pre-teen, every kid presents a unique shopping challenge. How to make Christmas morning magical and memorable without waiting in long lines for the season's "must-have" toy? At these Oklahoma stores, holiday shoppers have plenty of opportunities to get the young Okies in their lives away from glowing screens and into the spirit of the season.





2. SUEDE MINNETONKA SLIPPERS, \$33

Cherokee Trading Post, off I-40 at exit 108 in Calumet, (405) 884-2502 or cherokeetrade.com.

3. EXTRAORDINARY JANE BY HANNAH E. HARRISON, \$17

Hooked on Books, 104 East Main Street in Weatherford, (580) 772-2062.

4. HOT SOX NOVELTY SOCKS, \$6

The Snow Goose, 1814 Utica Square in Tulsa, (918) 749-6043 or uticasquare.com.

5. CRAWLING SNAIL VIBRATING TEETHER, \$25

6. SURFER CHICK, \$20

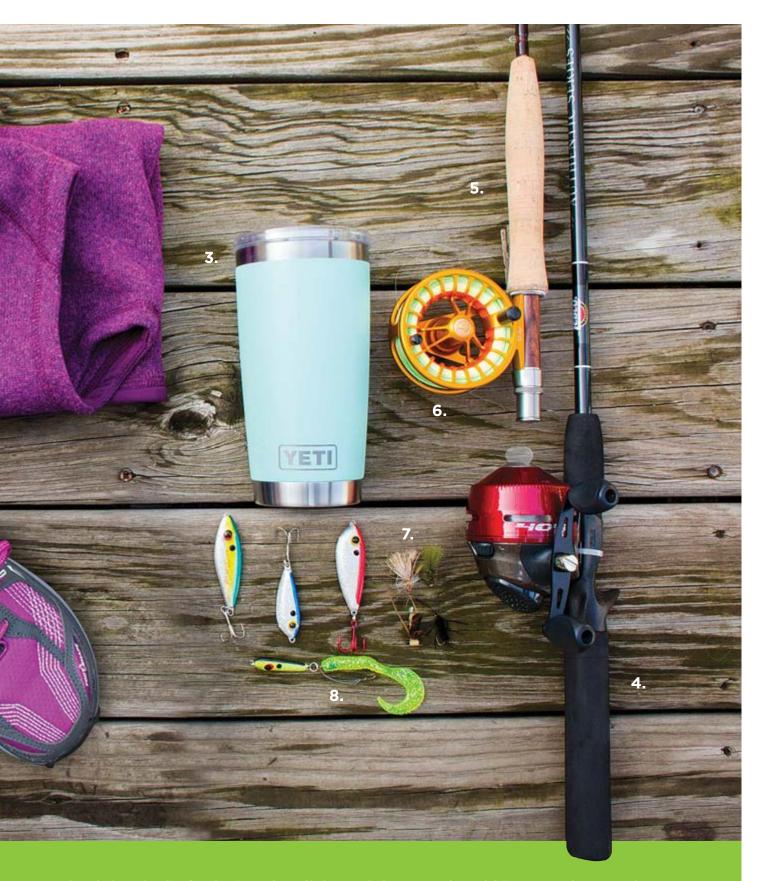
Green Bambino, 5120 North Shartel Avenue in Oklahoma City, (405) 848-2330 or greenbambino.com.

7. BEAU SPICE DRY SHAMPOO, \$10

8. CARDIGAN ORGANIC PERFUME SPRAY, \$45

Twinkle Apothecary in Oklahoma City, twinkleapothecary.com.





She thrives in the fresh air and sunlight, and the natural world is more a home to her than any building ever could be. She keeps a fishing pole and tackle box in her car just in case she comes across a good spot to land the next big one. She can put up a tent in two minutes flat, and she knows every good hiking trail in the state. If your shopping list calls for something for the outdoorsy type, these Oklahoma stores have just the thing.

CREATIVE CTUSTET







bookwor

1. "STAY GOLD" T-SHIRT, \$22

Dwelling Spaces, 502 East Third Street in Tulsa, (918) 900-2208 or dwellingspaces.net.

2. OHH DEER BLANK NOTEBOOKS, \$18

Chirps and Cheers, 1112 North Walker in Oklahoma City, (405) 509-6336 or chirpsandcheers.com.

- 3. QUOTABLE CARDS, \$3.50
- 4. SHAKESPEARE AND POE FINGER PUPPETS, \$6.95
- 5. LITERARY SOAP, \$3.95

Full Circle Bookstore, 1900 Northwest Expressway in Oklahoma City, (405) 842-2900 or fullcirclebooks.com.

- 6. THE BEST LAND UNDER HEAVEN
 BY MICHAEL WALLIS, \$28
- 7. KILLERS OF THE FLOWER MOON BY DAVID GRANN, \$29

Brace Books & More, 2205 North Fourteenth Street in Ponca City, (580) 765-5173 or bracebooks.com.

8. MID-CENTURY MODERN LAMP, \$40

Abracadabra, 2725 North May Avenue in Oklahoma City, (405) 761-6171.

9. CHRISTIAN LACROIX JOURNALS, \$22

Oklahoma City Museum of Art, 415 Couch Drive in Oklahoma City, (405) 278-8233 or okcmoa.com.



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More prone to spending long hours staring into printed pages than binging on Netflix, he's got a Goodreads list a mile long. He still writes thank-you notes by hand, keeps a journal, and is your go-to person for good book recommendations. He's the Okie bookworm, and shopping for him is a breeze at these Sooner State literary landmarks.



continued L o V E R

1. CUSTOM CROCHET JELLYFISH, \$25-\$55

The Faded Wildflower by Rachel Holland in Duncan, thefadedwildflower.etsy.com.

2. OKAPI PLUSH, FREE WITH \$45 "ADOPTION" FEE

Oklahoma City Zoo and Botanical Garden, 2101 Northeast Fiftieth Street in Oklahoma City, (405) 424-3344 or okczoo.org.

3. WOODEN T-REX DINOSAUR PUZZLE, \$16

Gypsy Charmed Relics Designs in Claremore, gcrdesignsllc.com.

4. DECORATIVE BIRD HOUSES BY ROGER TIPTON, \$20

Forest Heritage Center gift shop, Beavers Bend State Park, 4350 North State Highway 259A in Broken Bow, (580) 494-6509 or TravelOK.com/parks.

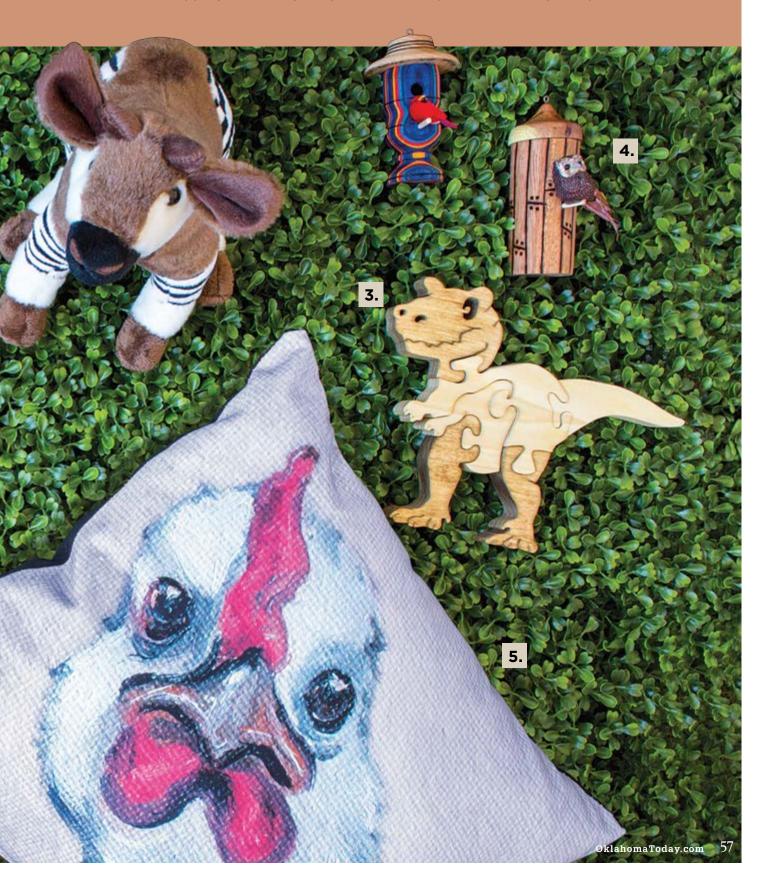
5. BUSY BODY HEN DECORATIVE PILLOW, \$40

November/December 2017

Blue Tree Studio by Michelle Bradsher in Oologah, etsy.com/shop/ bluetreestudioarts.



Birds flock to him like he's a real-life Disney prince. He has little concern for the fact that his clothes often are covered in cat hair. He probably owns a shirt that says, "Animals are the best people." Dogs may be humankind's best friend, but this animal lover is best friends with fauna wherever he finds it. For sure, animal lovers are a breed all their own, and shopping for an original gift for them requires a bit of ingenuity.





BY SUSAN DRAGOO | ILLUSTRATIONS BY DEBBY KASPARI

TWO WOMEN—ONE WRITER, ONE ARTIST—FOLLOW TWO OKLAHOMA RIVERS, THE CANADIAN AND THE KIAMICHI, TO DISCOVER WHAT SECRETS, SPECIES, AND SIGHTS LIE ALONG THEIR BANKS AND TO MEET THE OKLAHOMANS WORKING TO PROTECT THEM.

NEE-DEEP IN WATER, two young biologists drag a seine through the Canadian River near the I-35 bridge in Norman. They're untroubled by the steady current and unsteady footing, but the riverbed feels like it's washing away, and I wonder if this is the fearsome quicksand described in historical accounts. I step back to a more solid sandbar, realizing the disappearing sands are being replaced in a ceaseless flow. Standing still, I let the sand shift beneath me, and happily, I don't sink. Much.

Trevor Starks and Curtis Tackett heft the fifteen-foot net out of the water, and a pile of silvery treasure wriggles in its center. Matt Fullerton of the Oklahoma Department of Wildlife Conservation stands nearby—also nearly up to his waist in water—with a clipboard. He records the number of Arkansas River shiners, their bellies shimmering white, and then Starks and Tackett either return the fish alive to the river or drop them into a formalin-filled plastic jar for later classification. A fourth researcher, Brent Bristow of the U.S. Fish and Wildlife Service, measures the depth and velocity of the water and the width of the channel and reports those numbers to Fullerton, who copies them onto his clipboard. The four repeat the haul process fifteen times—along the bank, on a shallow bar, in riffles, in deep holes, and in a pool of stagnant water near the remains of a 1918 toll bridge, where a red-eared slider turtle is caught in the net but escapes the jar.





This is the team's third stop on a four-day journey along the Canadian River. They're evaluating the relative abundance of the threatened and protected Arkansas River shiner minnow, which historically lived throughout the Arkansas River basin but now appears to exist only in parts of the Canadian. Their eggs drift for more than a hundred miles before they hatch, so if they settle out in a reservoir, they get covered with silt and suffocate. Dams have wreaked havoc on the fish's spawning success.

BOUT 167,600 MILES of rivers and streams carry water across the state, providing drinking water, recreation, transportation, food, and more. Their riparian zones—the zones of life on the rivers' margins—protect water quality and provide a habitat for wildlife.

Every Oklahoma river but one—the Glover—is dammed at some point, and the state's man-made reservoirs contain a biological diversity that is, according to the Nature Conservancy, exceptional on a global scale. Segments of seven Oklahoma rivers—the Blue, Washita, Cimarron, Lee Creek, Glover, Mountain Fork, and Kiamichi—are on a National Park Service list of free-flowing river segments with significant

natural or cultural value. And many of the state's watersheds—including the Upper Little River, the Lower Neosho, and the Kiamichi—are designated as critical for conservation of at-risk fish and mussel species.

Naturalist and artist Debby Kaspari and I have set out on a quest along two of these rivers to understand their benefits and the threats they face: the Canadian, which braids through 906 miles that include Colorado, New Mexico, and Texas and bisects Oklahoma before emptying into the Arkansas; and the Kiamichi, which flows for 177 miles through mountains and prairies before emptying into the Red River south of Hugo.

NE HUNDRED FIFTY miles northwest of our seining spot in Norman as the crow flies, the Canadian enters Oklahoma just west of the Antelope Hills. Nearby, at the Four Canyon Preserve near Arnett, Debby and I hike through prairie grasses made lush by ample rain to an outcrop of red sandstone and gypsum two hundred feet above the flood plain. The river glimmers in the distance.

It is stunning to realize the Canadian once occupied the entire valley below. It's only about 10 percent of its historic width, a consequence of damming and

withdrawal of ground water upstream in New Mexico and Texas.

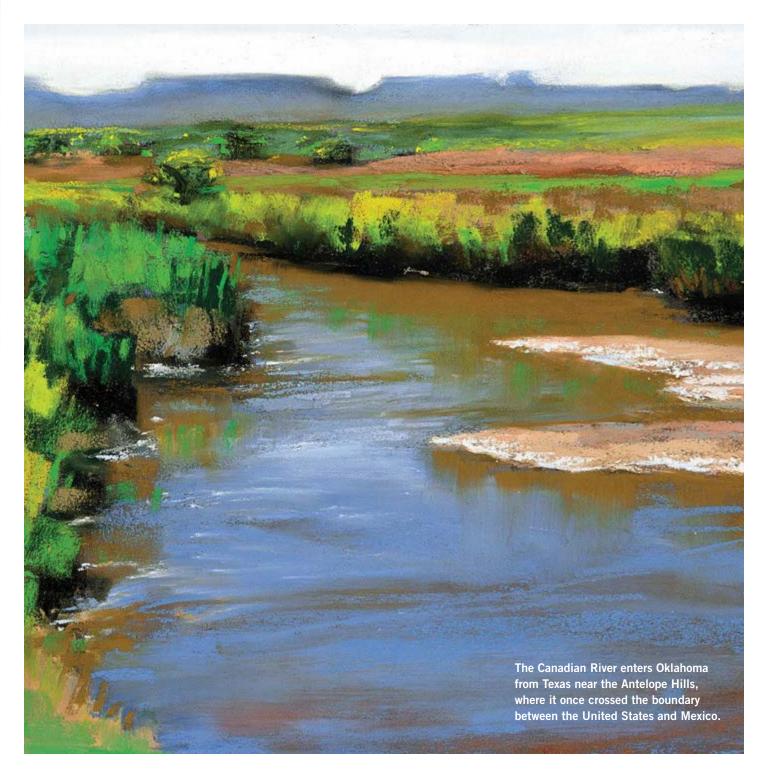
The river is languid here; frog eggs drift slowly in the slight current, and tadpoles scatter as I approach. River cane and cattails border the shore but give no shade at midday. A green pool near the bank holds a dozen fish, including a foot-long catfish. I wonder if they're trapped here until the water rises.

"Even with the river as it is, degraded and this narrow little ribbon of water, it still supports species like Arkansas River shiners and least terns," says Chris Hise, director of the Four Canyon Preserve. "There are a lot of migrant waterfowl that stop over here. You see sandhill cranes and bald eagles occasionally. It's still important for the Great Plains."

That importance is hard to glean for a public that faces challenges when accessing the Canadian River.

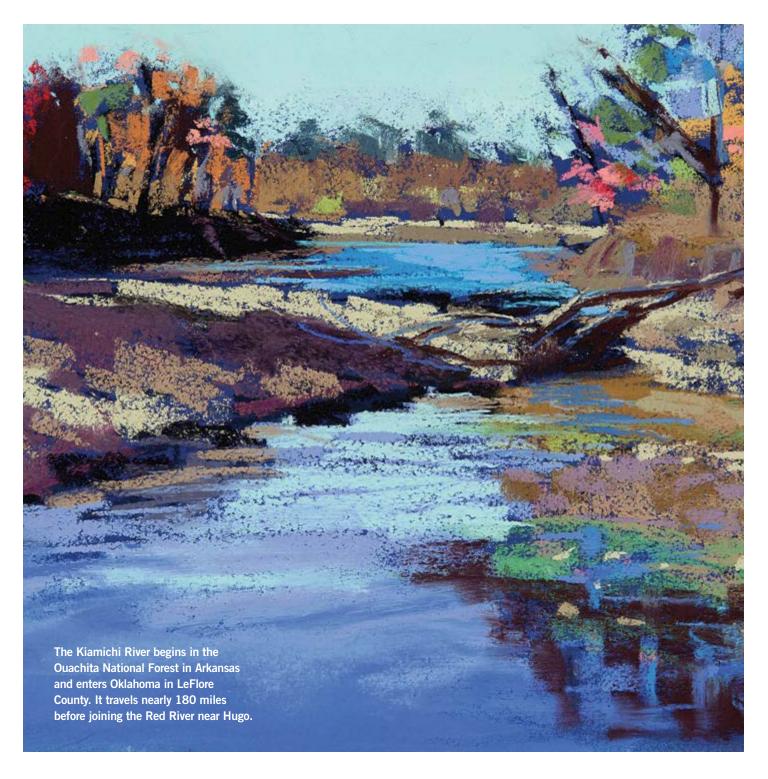
"Most people don't know much about these sandy Oklahoma rivers," says biologist Bill Matthews, a fish ecology specialist with the University of Oklahoma. "The Canadian is a wonderful, complex, natural ecosystem, if people would go look at it."

To that end, in 2015, Norman voters approved a measure that will include a park along the Canadian River. That project likely will not begin for a few years,















but a few miles downriver, in Lexington, a ten-dollar daily fee allows public access to the river bank. That can be a doubleedged sword for a river's ecosystem.

At Sundog Trails, a Lexington ATV park along the river, conservation biologist Priscilla Crawford of the Oklahoma Biological Survey has worked with landowners for a decade to protect nests of endangered interior least terns. Much of the bird's breeding habitat has been lost to reservoir construction, but this relatively rare species still nests on sandbars in Oklahoma rivers. Unfortunately, these same sandbars also are popular for ATV users, and sometimes the two conflict. Crawford has placed what she calls "psychological fencing" including signage and other visual cues around nesting sites, and Sundog Trails owner Greg Snow has asked ATV riders to avoid disturbing the nests.

"We had good cooperation this year," says Crawford. "Very few people broke through the barriers."

As it flows east, the Canadian is crossed by historic bridges. Between Wanette and Byars, the Old Santa Fe Railroad Bridge connects Pottawatomie and McClain counties with three camelback trusses. There are small unofficial parking areas on both ends of the 1903 bridge with river access for the sure-footed. Here, the Canadian's sandy expanse is cut by a narrow channel along the southern bank, and fishermen are a common sight. Downstream near Calvin early one morning, Debby and I visit another historic bridge now closed to traffic. Sunrise turns standing water into pink reflecting pools and makes artwork of the mud sculpted by wind and waves.

The Canadian rolls on and reaches its only impoundment in Oklahoma at Lake Eufaula, the state's largest lake. It flows again for a short distance below the dam, ending its long journey in the Robert S. Kerr Reservoir, which subsumes the confluence of the Canadian and Arkan-

sas rivers. Here, the Sequoyah National Wildlife Refuge protects habitat for waterfowl and other migratory birds like the bald eagle, the yellow-crowned night heron, and the white-faced ibis.

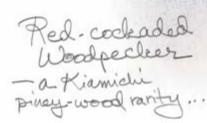
Sequoyah wildlife refuge, open floodplain gives way to the pines and rugged mountains of southeastern Oklahoma and the Ouachita National Forest. Here, the Upper Kiamichi River Wilderness protects 10,000 acres of land surrounding the river. At its headwaters, the river dwindles from a powerful flow to a trickling brook.

The Kiamichi becomes deeper and darker as it flows downstream. We take in the view at steel truss bridges where county roads cross the river near towns like Muse and Whitesboro and walk along the bank at K River Campground on State Highway 2 near Moyers.

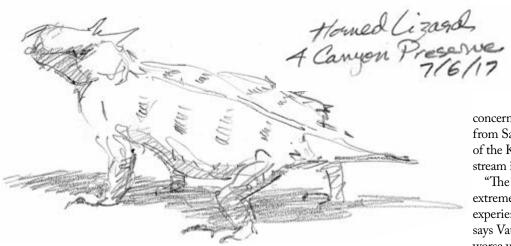
The Kiamichi's biggest treasure lies beneath the water. One of the rarest mussels in North America, the Ouachita Rock Pocketbook, lives here. The only viable population exists in the Kiamichi, which is home to nearly thirty mussel species.

"The population declines of mussels in the Kiamichi—including the Ouachita Rock Pocketbook—are related to drought, which is cyclical, and water management, a new stressor," says stream ecology specialist Caryn Vaughn of the University of Oklahoma.

For twenty-seven years, Vaughn has studied river mussel populations, and she's

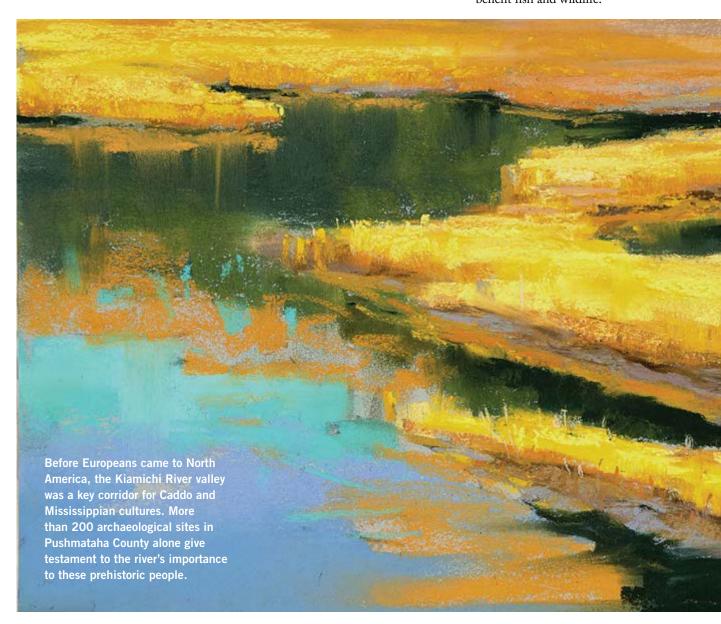






concerned about the way water is released from Sardis Lake, which dams a tributary of the Kiamichi, and Hugo Lake, an instream impoundment of the same river.

"The years 2011 and 2012 saw the first extreme drought the mussel populations experienced since the dams were put in," says Vaughn. "Drought conditions got worse when water was held in the Sardis reservoir rather than being released to benefit fish and wildlife."



Protecting mussels has real-world value for humans. These bivalve mollusks filter water, keeping it cleaner for drinking and recreation. Historically, Vaughn says, residents have done a good job of protecting the river.

"People value the river, and that's one reason it's in such good shape," she says.

Charlette Hearne served for seven years as president of Oklahomans for

Responsible Water Policy, a non-profit organization dedicated to providing facts related to Oklahoma water issues.

"Water is life; it is our birthright," she says. "In Oklahoma,
it is time to protect it, because
our rivers are not yet overallocated like the Rio Grande and
the Colorado. No one in Oklahoma
is thirsty—we still have time to do
it right."

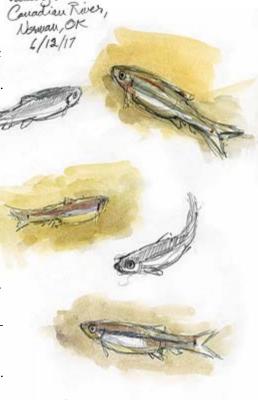
HE WATER IS low when we visit the northern reaches of Hugo Lake. In contrast to the forested, mountainous upper reaches of the Kiamichi River, here in the coastal plain, where the stream's only impoundment begins, it seems barren. Snags in the lake add a skeletal aspect to the scene, and mussel shells litter the beach.

We find a lot of dead ends on dirt roads as we try to reach the mouth of the Kiamichi. The best we can do is visit the nearest highway crossing of the Red River a few miles downstream.

Watching the sunset on the Red feels like a fitting end to our journey. We've been to places most Oklahomans never see and communed with Oklahomans who care deeply about this most precious of natural resources: water. And we've seen firsthand how Oklahoma rivers teem with creatures we scarcely consider but whose existence signifies the waters' purity. The habitat along their hundreds of thousands of miles of bank adds beauty to the state, shelters wildlife, and provides crucial access to fresh water for millions. Those who venture into Oklahoma rivers—like the biologists we followed along the Canadian's sandy banks—know this. But how many Oklahomans come that close to a river these days?

Maybe that can change.

The Four Canyon Preserve along the Canadian River is operated by the



Artaugas Fives

Notropis girardi (Federally listed as Threatened) Scotched in a holding tank at the

Nature Conservancy and is open to the public on a limited basis. (580) 939-2220 or nature.org/oklahoma. Sundog Trails, 677 West Almond Street in Lexington, (405) 305-3504 or facebook. com/sundogtrails. Lake Eufaula State Park, 111563 State Highway 150 in Checotah, (918) 689-5311 or TravelOK. com/parks. Sequoyah National Wildlife Refuge, 107993 South 4520 Road in Vian, (918) 773-5251 or fws.gov/ refuge/sequoyah. The Upper Kiamichi River Wilderness is open year-round in the Ouachita National Forest. One mile north of Big Cedar on U.S. Highway 259, then right on Forest Road 6032 for three miles. (501) 321-5202 or www. fs.usda.gov/ouachita. The Ouachita National Recreational Trail stretches forty-six miles through Oklahoma before entering Arkansas, and the Kiamichi River is accessible at many places along its route. friendsot.org. Sardis Lake, 42160 State Highway 43 near Clayton, (918) 569-4131. Hugo Lake State Park, five miles east of Hugo on U.S. Highway 70. (580) 326-0303 or TravelOK.com/parks.





HERMAN LEONARD PHOTOGRAPHY II CAMMAN HERMANI FONARD COM

High Lonesome Sound BY PRESTON JONES

CHET BAKER'S UNFORGETTABLE
VOICE AND MUSICAL TALENT MADE
HIM A STAR ALL OVER THE WORLD,
BUT HIS PERSONAL STRUGGLES
OFTEN ECLIPSED HIS TALENT. NEARLY
THIRTY YEARS AFTER HIS DEATH, THE
MUSIC WORLD STILL REMEMBERS THIS
OKLAHOMA-BORN JAZZ LEGEND.

HET BAKER SITS, half in shadow, his hair slicked back, his face lined with years. He looks like he just slipped into the chair and wouldn't hesitate to dart away if the moment called for it. Although he doesn't know it as he speaks, he is fewer than six months from the end of his life: At the relatively young age of fifty-eight, the acclaimed trumpeter and vocalist—a longtime drug addict, his genius battling with his demons—will be found dead on the sidewalk below room 210 of Amsterdam's Hotel Prins Hendrik.

But consider Baker in this moment, in a roughly fourteen-minute clip from a December 1987 television interview. He is a man who has absorbed countless blows—literal and metaphorical, self-inflicted and not—and remains fascinated by what lies ahead.

"I've had a lot of success all over Europe this year," he tells the interviewer of the year 1987. "Every club, every auditorium . . . has been full, and I just hope '88 will—it doesn't have to get any better. If it just stays as good as '87, it'll be fine."

It's a surprisingly humble sentiment from a figure lauded as one of the most important in jazz history, often called "the James Dean of jazz" thanks to his boyish good looks, his devilmay-care attitude, and his sensitive artistry.

Though it goes unmentioned in the television interview, 1988 also was the year photographer and director Bruce Weber unveiled his electrifying, chiaroscuro portrait of Baker, a documentary titled *Let's Get Lost*. A dazzling film catapulting back and forth in time, Weber's documentary traces Baker's dissolute present—long, aimless car rides with beautiful sycophants; a lifetime of bruised and broken relationships paraded before the camera; recording sessions with a diffident Baker—and juxtaposes it against his live-wire past teeming with gigs, girls, drugs, and jail time.

It is, as much as any film can be, a requiem conducted with a still-living subject. Weber plumbs the shadows but doesn't emerge with much beyond pain, regret, that angelic singing voice, and Baker's singular trumpet playing.

Given the way Baker's life ended, it's fitting that *Let's Get Lost* also cannot do what so many other assessments of the man, his life, and his music likewise tried to do and could not: resolve the irresolvable. What drove Chet Baker? What pushed him to indulge his demons? Why, in the midst of what was, by most accounts, a richly deserved comeback in the 1980s, did he give in, once again, to the temptations that clung to him for nearly his entire life? Had he lived, the musician, born in the small Oklahoma community of Yale, would turn eighty-eight this year.

HERE'S A SEDUCTIVE quality to just about everything surrounding Chet Baker: his piercing eyes, his vivid trumpet solos, and the mystique of a life drifting in and out of the spotlight, from the center of the culture to its periphery and back again.

Chesney Henry Baker Jr. was born to Vera and Chesney Baker on December 23, 1929, on a farm between Tulsa and Oklahoma City. But his earliest days are not entirely understood. "THIS WAS A FAMILY WHERE NOBODY **HOLLERED**, DIDN'T SAY WHAT THEY HAD IN THEIR HEARTS OR ON THEIR **MINDS**."

-LILIANE CUKIER

The best description of his formative years is the mixture of fond remembrance and ugly reality in James Gavin's 2002 biography *Deep in a Dream:* The Long Night of Chet Baker.

"[Vera] gazed down at the infant in her arms, an angel with alabaster skin and hazel eyes," Gavin writes. "When he smiled at her, she saw magic. The child would surely lift her above the cold realities of marriage to a frequently unemployed alcoholic; more than that, he would bring meaning to her life, supplying all the tenderness and excitement that were missing."

It would not be an idyllic childhood. Yet Gavin writes that Baker took pains not only to defend his father—who would abandon the family several times, ultimately driving nearly 1,500 miles to Glendale, California, for work—but also to obscure his violent, emotionally turbulent upbringing from friends and collaborators.

"This was a family where nobody hollered, didn't say what they had in their hearts or in their minds," Liliane Cukier, a former Baker paramour, told Gavin. "Everyone was just trying to be cool."

Nevertheless, when pressed for recollections of his home state in a 1986 interview for the concert film *Live at Ronnie Scott's*, Baker was uncharacteristically forthcoming.

"I do have some memories of Oklahoma," he said. "My mother was born on the same farm where I was born, and I remember the fruit trees and acres of watermelon and a big red barn . . . I used to go back there during the summer—I lived in Oklahoma City from about the time I was one year old."

Chet's father was an aspiring musician, playing the banjo for a time and appearing regularly on Oklahoma City radio station WKY. The family moved to California when Chet was ten, and it was there that "Chettie," as his mother called him, first picked up a trombone before embracing the trumpet.

In one moment of studio cross-talk captured in *Let's Get Lost*, Chris Isaak tells Baker, "I'm tripping that you came from Oklahoma and you play horn—it doesn't stack up."

Baker dropped out of high school at sixteen. After two brief—and, for a time, underage—stints in the Army in post-World War II America and Europe, he was enlisted by Charlie "Bird" Parker for a California tour.

Then the Gerry Mulligan Quartet came calling. They were groundbreakers in jazz, eliminating the piano and leaving only trumpet, saxophone, drums, and bass. In 1952, Baker joined them as trumpeter, and though the group dissolved after less than a year, he found himself in high demand. He recorded, toured, and made his feature film debut in 1955's *Hell's Horizon*, a movie about a Korean War bomber crew.

Baker released his debut vocal album, Chet Baker Sings, in 1954. On it was the song that became his calling card: "My Funny Valentine," a spare, moody rendition of the Richard Rodgers and Lorenz Hart show tune. Baker's version marked him as an artistic force to be reckoned with. Even more than sixty years later, Baker's vocals will stop any listener cold. It lasts only two minutes and nineteen seconds, but Baker's high, smooth voice cradles the words—an admission of vulnerable need and affection to an unseen loved one-and draws the listener into a powerful experience. Another Baker version of the same song—recorded in 1953 during his days with the Gerry Mulligan Quartet—was the only version of the tune ever to be enshrined in the Library of Congress' National Recording Registry.

But with success came problems, and for Baker, those largely took the form of heroin addiction. During the 1960s, his European tours were plagued by legal problems including arrests, prison sentences, and confinement in a sanatorium. By the end of the decade, Baker had moved his young family—his third wife, Carol, and their three children, Missy, Dean, and Paul—back in with his mother. For a time, he pumped gas and relied on methadone to help beat his heroin addiction.





DEBORAH FEINGOI D/GETTY IMAGES

"THERE'S A LITTLE WHITE CAT OUT IN CALIFORNIA THAT'S GOING TO **EAT YOU UP**."

-CHARLIE PARKER

By the 1970s, Baker had righted himself once more and struck out for the world's stages, rarely returning to Oklahoma. He spent much of his time touring and recording in Europe, where his reputation was formidable, and released more than three dozen albums from the late 1970s through his death in 1988. Baker also was drafted by Elvis Costello to perform a trumpet solo on the contemplative song "Shipbuilding" from Costello's 1983 album *Punch the Clock*.

Yet, as ever, Baker was circumspect about his own life, the ever-present mystery serving to enhance his allure with audiences.

"The image of the wounded artist who creates great beauty out of great pain is an extremely romantic one, especially in Europe," biographer Gavin said in a 2002 interview. "When someone reveals as little as Chet revealed, it suggests a mystery that's crying out to be solved. People thought that somewhere inside his silence lay the key to that magical artistry of his."

True to form, Baker kept it all about the music. "After forty years of playing, my ideas have changed somewhat," he said in that December 31, 1987 interview. "I've found out a lot more about my horn and what I can do than I was aware of in 1952, and it's 1988. I have all those years, all that experience of playing behind me, so it's normal that I would change during that time, make some progress. I hope it's progress—I'd hate to be going backwards all this time."

HET BAKER'S FALL from a window of Amsterdam's Hotel Prins Hendrik was ruled an accident. Even his death is shrouded in mystery, with conflicting reports about drugs found in Baker's room or his bloodstream. No matter the case, his death brought a gruesome end to what had been, to that point, a renaissance for a man who found solace in music. And he has remained a source of fascination for

critics, filmmakers, and fellow musicians, befitting someone of whom the titan Charlie Parker said to fellow legends Dizzy Gillespie and Miles Davis, "There's a little white cat out in California that's going to eat you up."

Even Baker's scraps have been parsed. In 1997, nearly a decade after his passing, his estate released a collection of his journal writings under the title *As Though I Had Wings*. In 2015, actor Ethan Hawke portrayed him in director Robert Budreau's film *Born to Be Blue*. The movie reimagines a particularly turbulent period of Baker's life in the late 1960s, when he was recovering from a brutal beating in California, received while he allegedly was trying to buy drugs.

"I always felt when I looked at Chet Baker and saw all the posturing and kind of the persona of 'cool' that I kind of could see the insecurity in someone who would position themselves like that," Hawke told the *Los Angeles Times*. "A lot of times, when people struggle with addiction, what they're really struggling with is their confidence and their belief in themselves."

Baker's home state still believes in him, however. The Oklahoma Jazz Hall of Fame inducted him posthumously in 1991, only three years after his death. In 2007, Tulsa proclaimed December 23 as "Chet Baker Day," and in 2015, Yale held its inaugural Chet Baker Jazz Festival.

Still, the person behind the honors, the recordings, and the legends remains a mystery. But the moment he begins to play or sing, all his agonies, his ecstasies, his hopes, and his dreams are evident—his trumpet playing and singing are so rich with feeling as to be nearly unbearable to take in. Carol Baker perhaps sums up the man best in a moment midway through *Let's Get Lost*: "He just leaves as he comes, which is okay."

Yale holds its annual Chet Baker Jazz Festival in October. For more information, visit facebook. com/yale.chamber. The Oklahoma Jazz Hall of Fame, 5 South Boston Avenue in Tulsa. (918) 928–5299 or oklahomajazz.org. Learn more about Chet Baker at the Oklahoma Tourism & Recreation Department's Rhythm and Routes Oklahoma Music Trail at TravelOK.com/rhythm-and-routes.

POET FOR THE PEOPL

BY CHAD REYNOLDS | PORTRAIT BY JOHN JERNIGAN

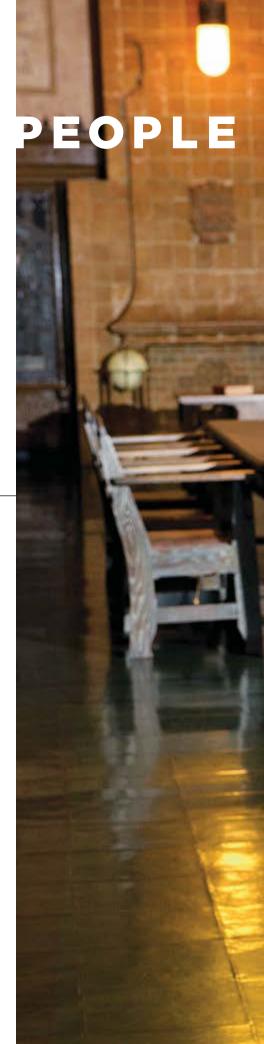
TO ANYONE IN any of her writing workshops, Jeanetta Calhoun Mish would say the phrase "bundle of contradictions" is a cliché, but it's an apt description of the woman herself. Born in Hobart and raised in Wewoka, she's a PhD who speaks with a twang; she's got small town roots but works in the city. Reading her work is like driving from Guymon to Idabel: It's a journey through plains, forests, and mountains both physical and spiritual. Through its depiction of overlooked people, moments, and feelings, her poetry brims with understanding and compassion. She's as varied as the Oklahoma terrain that raised and inspired her, and that's one of the many reasons she's the state's Poet Laureate for 2017 and 2018. She also is the author of several volumes of poetry and essays, owns the independent publishing company Mongrel Empire Press, and directs the Red Earth Master of Fine Arts in Creative Writing program at Oklahoma City University. For more information about the Red Earth MFA program, visit okcu.edu. Mongrel Empire Press, mongrelempire.org

CR: When and why did you start writing poetry, and what keeps you at it today?

JCM: I wrote my first poem in second grade; it was about seeing a pack of feral dogs attack and kill my dog. I knew it should be a poem, because my mother loved poetry and read it to me from the time I was born. Because she read to me and taught me "genre"—"this is a poem, this is a story"—I recognized poetry was often about difficult subjects and powerful emotions. I took the poem to school, where Mrs. Carolina, who was 1974 Oklahoma Teacher of the Year, read it to the class and posted it on the classroom bulletin board. My mother hung it on the refrigerator door. I felt I had accomplished something that made my teacher and my mother proud of me—applause of a sort—and that early encouragement kept me writing throughout my life. Why keep at it today? Because it is a large part of who I am. Because it saved my life. Because many events, emotions, and ideas are best expressed in poetry. Because it's the best method I have of examining my life.

CR: What can a poem do? What should it do?

JCM: Each poem has its own genesis and structure which establishes the emotional, intellectual, and linguistic foundations it should respond to. What can a poem do? Make us think, lead us to feel, to question, to offer answers, to celebrate, to mourn, to find common ground with one another, to explore our differences from one another, to comfort, to agitate, to guide, to help us get fruitfully lost. In short, poetry can help us lead fuller lives.





DIRECTIVE

you birthed me, land of arrow and hoe your red rock fossilized deep in my bones

near a rural mailbox, a young war widow recalls sweetheart's kiss under mistletoe

red-headed woodpecker taps a hollow oak spiraling golden eagles invented vertigo

a tire swing spins in a shadowed grove searching horizon for a child long gone

down a trail on the prairie worn by buffalo glimpse of grey fox at the bottom of a slope

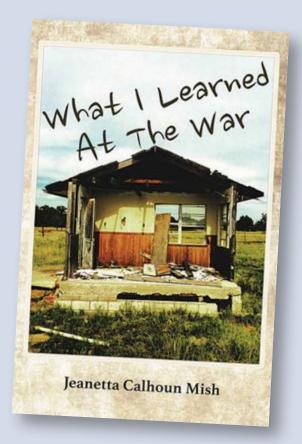
hunter sets his sights on a white-tail doe venison's better than poverty's half-loaf

scissortail sings on branch of black willow coyote yipps in the hills, a comical rogue

alone in sere pasture under sky's blue bowl crow call a code that catches in my throat

under a flat yellow stone up a dusty red road plant my ashes near Wewoka on a grassy plateau

—Jeanetta Calhoun Mish



Jeanetta Calhoun Mish's most recent volume of poetry was 2016's What I Learned At The War. She wrote "Directive" to accompany this piece.

CR: Many of your poems feature hard-working men and women who make difficult sacrifices for their loved ones. You seem to sing about the unsung. Are your poems an effort to set the record straight? What makes poetry a good way—or the best way—to record the truth of a matter?

JCM: I believe poetry is a good way to record truths, because poetry can speak of a particular, individual experience in a way that touches others. While the word "universal" is problematic—and for good reasons—Aristotle said it well: "Poetry is finer and more philosophical than history; for poetry expresses the universal, and history only the particular." The particulars of one person's thoughts and experience, expressed in poetry, can function for readers as an emotional bridge to empathy. I hope my poetry about "the unsung" reveals to readers the humanity of those who inspired it.

CR: Are poets born or raised?

JCM: Both, I think. Like any other art, there are people born with an affinity towards seeing and thinking in poetry long before they ever write a poem. Certainly my mother raised me in poetry, as did the many books of poetry I read on my own. But I also believe that if you're born with an affinity to poetry and don't immerse yourself in poetry by reading it and by studying how poems are made, while you may write poetry, you may never write the best poem you have in you. And by "studying," I don't necessarily mean studying at a university, although I sometimes wish I had. I am primarily a self-taught poet, having never taken a course in poetry writing until I was forty-two years old, after my first collection, a chapbook, was published. But I read poetry and poetry criticism and craft books voraciously and now have a community of writers with whom to discuss craft. I also believe—and have seen in practice—that every human being has the ability to write a poem, a good solid poem, whether or not they're born a poet. I love teaching community workshops for this reason:

THIS IS THE MOST IMPORTANT DUTY OF A STATE POET LAUREATE: TO BE A

LIVING EXAMPLE OF POETRY AND THE LITERARY LIFE FOR ALL OKLAHOMANS.

People who say they are afraid of poetry or that they can't write a poem can be coached and encouraged to compose profound lines and sometimes complete, solid poems in workshop. Given that almost everyone has written at least one poem, why is poetry so frightening? In workshops, I try to make it less frightening and more comforting; I try to let people know poetry is available to them, to read and to write, regardless of educational attainment, upbringing, social class, race, or gender.

CR: Why should states have poets laureate?

JCM: I am proud to say I'm not the first poet laureate from Wewoka: Rudolph N. Hill was Poet Laureate in 1966 and served until 1970, when he was then named Poet Laureate Emeritus—an honorific he held until he passed in 1980. I knew Mr. Hill—we attended the same church in Wewoka, where he sat one pew in front of my family. He judged the high school poetry contest I won as a freshman in 1976 and wrote a poem for my high school graduation a year before his death. Mr. Hill's living presence helped me understand that poets were real people, that poetry was still being written and not just an artifact of the past, and that poetry was available to me as a small town Oklahoma girl. For me, this is the most important duty of a state poet laureate: to be a living example of poetry and the literary life for all Oklahomans, especially young people, who might think poetry does not belong to them.

CR: In your essay "Culture Warriors" from your collection *Oklahomeland*, you write, "when you're from Oklahoma, no matter where you go, you find yourself explaining that the Oklahoma seen in movies . . . isn't the real Oklahoma." Is the Oklahoma in poetry the "real Oklahoma"? How is Oklahoma poetry different from poetry from other states? What makes poetry "Oklahoma poetry"?

JCM: The problem with representations of Oklahoma is the problem of representation in general: It's necessarily reductionist—it is framed by a pre-existing idea or a particular perspective. Oklahoma is much more diverse in history and culture than outsiders know,

and Oklahomans are too often reduced to poorly fitted stereotypes because the frames are not based on Oklahoma's history or reality—in its positive as well as negative aspects. There was a moment between 1920 and 1935 when Oklahoma writing was on the national stage, so perhaps there was a somewhat "authentic" Oklahoma represented, but now, neither most Oklahomans nor other Americans have knowledge of that literary flowering, which included Native and African American writers. Even more disturbing, as I have learned on my literary travels, Oklahomans are often unaware of our brilliant contemporary writers. For this reason, a bit of Oklahoma literary history is always a part of my readings and presentations. I would teach an Oklahoma Writing class at every high school and college if I could. Certainly, if one could gather up all the Oklahoma writing that arises from personal experience and from historical and cultural knowledge of the state, all the poetry and prose and creative nonfiction and film of all styles and approaches, we would find the "real Oklahoma," but no single writing can express Oklahoma in its complexity. Which is why my work with Mongrel Empire Press and the Red Earth MFA is as much a vocation as it is an occupation: I encourage Oklahomans to write and publish their own Oklahoma as part of the larger effort to represent the state and its people as a whole.

CR: What is unique about Oklahoma poetry?

JCM: I think all art that arises from a particular culture is different from that which arises from other cultures. Oklahoma isn't like any other place, while, at the same time, it is intertwined with several other cultures. I made an effort to catalogue some of the aesthetic markers of Oklahoma literature in the introduction to Ain't Nobody That Can Sing Like Me: New Oklahoma Writing, which included a list of themes and topics. However, I think the best way to describe the difference is to describe what isn't in other writing that is in Oklahoma writing: It arises from but is not bound to the environment, history, and cultures of the state.

SITHE SIDE OF THE SIDE OF THE

EOPLE OF FAITH know that what the seventeenth-century Carmelite writer Brother Lawrence called "the practice of the presence of God" is about more than a building—that the words church, temple, synagogue, or mosque denote not an architectural construct but a gathering of the faithful. But the physical locations of communal worship are the ground on which many Oklahomans stand, the gravitational center of their families and communities, and the beauty of these spaces speaks to the devotion and creativity faith inspires.









Left, Torah crowns like this one at Congregation B'Nai Emunah in Tulsa signify the primacy of the holy text in Jewish life. (918) 583–7121 or tulsagogue.com. Top right, this 1903 Indian Baptist church was relocated from Saddle Mountain to Cache, where it occupies the same property as Quanah Parker's Star House. Although visitors cannot enter the church, tours of the property are available by appointment. (580) 429–3420. Bottom right, tiny churches under big skies—like the nine-member South Flat Church of Christ in Slapout—punctuate lonely stretches of highway throughout the Panhandle. (580) 837–5257.



The Hindu Temple of Greater Tulsa has been a spiritual and community gathering place for more than 400 families since 2001—plus many more who come from out of state during festivals. Above, Mahalakshmi is one of nearly thirty statues of deities that can be seen inside the temple, all of which have been imported from India. Right, Lord Krishna is depicted with his beloved devotee Radha. Both figures are adorned with garlands made of fresh flowers. (918) 438–3850 or htgt.org.









Above, standing fifty-seven feet tall and weighing 400,000 pounds, the Vietnamese sculpture of Kwan Yin—known as the goddess of mercy, kindness, and compassion—at the Tam Bao Buddhist Temple in Tulsa is one the largest Buddhist statues in North America. (918) 438–0714 or tambao.org. Right, its unique dome makes Our Lady of Perpetual Help Church a striking landmark in Sterling. The church offers regular Sunday Mass. (580) 492–5914 or triparishok.com.







Midtown OKC Pop-Up Shops Hunt for local, artisan gifts at eye-popping holiday pop-up shops.



Rhema Bible College Bask in the glow of 2 million dazzling lights at a worldfamous Christmas Festival.



Pleasant Valley Farms Take a jolly, horse-drawn wagon ride & harvest your very own Christmas tree.



Muskogee Castle Christmas Marvel at 1,000+ inflatable Christmas displays, one of the largest shows on earth!





November/December 2017

By Clara Linhoff

An Arm and a Leg

Scientists constantly discover new things about the human body. And at the *Body Exhibit* at Norman's Fred Jones Jr. Museum of Art, works from the museum's permanent collection reveal how artists have depicted movement and how humans' understanding of the body has changed over the years. Through December 30. Admission, free. (405) 325-3272 or ou.edu/fjima.

Simply the Best

While anyone can make art, it takes a special kind of passion to create a true masterpiece. At the *Best of the Best Ret*-

A Fall Foliage Walk in the Wichita Mountains may include encounters with wildlife like elk, antelope, and prairie dogs. rospective Exhibit and Sale at Bartlesville's Woolaroc Museum & Wildlife Preserve, eight artists will showcase their ability to do exactly that. Don't miss Bill Anton's American Cowboy series of landscape paintings, Steve Kestrel's bronzes, or any of the other works at this wide-ranging exhibition. Through December 31. Tickets, \$12-\$225. (918) 336-0307 or woolaroc.org.

Celebrate Good Times, Come On

Celebrate the Cherokee Cowboy's birthday at Claremore's Will Rogers Birthday Bash, which features a pumpkin patch and tours of Will Rogers' childhood home—including the room he was born in on November 4, 1879. November 4. Free. (918) 341-0719 or willrogers.com.

Native Roots

Oklahoma is home to nearly forty federally recognized Native American tribes. The Chickasaw Cultural Center in Sulphur brings many together for Multi-Tribal Day, which will feature language demonstrations, native hymns, cultural displays, and a game of stickball. November 4. Museum admission, \$6-\$7. (580) 622-7130 or chickasawculturalcenter.com.

Weekend Warriors

The Battle of Honey Springs—also known as the Affair at Elk Creek—is unique among Civil War engagements in that white soldiers comprised a minority of the fighting forces. Most soldiers, on both the Union and Confederate sides, were African American



and Native American. The Honey Springs Battlefield Historic Site in Checotah will take visitors back to this important day in July 1863 with its **Honey Springs Battle Reenactment**, which will include military drills, cooking demonstrations, and two reenactments on the original battleground. **November 4-5. Admission**, \$5. (918) 473-5572 or okhistory.org.

Leaf Your Cares Behind

The weather has cooled, and the quiet beauty of nature is calling. Take a stroll through one of Oklahoma's most scenic areas with a **Fall Foliage Walk** hosted by the Friends of the Wichitas. This moderately strenuous hike will wind through one of the state's oldest mountain ranges for approximately two-and-a-half hours, giving leafers the chance to see striking shades of gold, red, and orange—and maybe a bison, elk, or prairie dog. **November 11, 18, and 25. Reservations required. Free. (580) 429-2197 or friendsofthewichitas.org.**

Always Bee Quilting

Kids' handmade Christmas presents—clay ashtrays, fishing-wire necklaces, or lopsided ceramic mugs—always are doted on, cooed over, then promptly stashed in the attic. Learn how to give Mom and Dad a handmade gift they'll actually use at the **Quilting Workshop** at the Sod House Museum in Aline, where Martha Ray will instruct visitors in the artistry and process of quiltmaking. **November 11. Free. (580) 463-2441 or okhistory.org.**

Big Me

In World War II, Allied pilots used the term *foo fighter* to describe dancing lights in the sky. But UFOs will take a backseat to Dave Grohl and company when the **Foo Fighters** arrive at Tulsa's BOK Center to perform songs from their latest album, *Concrete and Gold*, as well as hits like "Learn to Fly," "Everlong," and "The Pretender." **November 15. Tickets, \$49-\$99. (918) 984-9666 or bokcenter.com.**







JASTER STROKES

DUTCH AND FLEMISH DRAWINGS FROM THE GOLDEN AGE

OCTOBER 28, 2017 - JANUARY 21, 2018

See masterworks by Rembrandt, Rubens, van Dyck and other artists from the Golden Age.

THE OKLAHOMA CITY
MUSEUM OF ART
415 COUCH DRIVE
OKLAHOMA CITY OK 73102

Peter Paul Rubens (1577 1640) Study of a Seated Woman (The Virgin) (detail) About 1606 Exhibition organized by the Victoria and Albert Museum, London





Gather 'Round the Fire

The Chisholm Trail was one of the largest controlled animal migrations in history, and 2017 marks its 150th anniversary. Celebrate at the Campfires, Cattle, and Cowboys Gathering at Duncan's Chisholm Trail Heritage Center with headliner Jay Snider, a nationally recognized cowboy poet, as well as other poets, singers, guitarists, and fiddlers. Pack a lawn chair and a blanket for this outdoor event, and warm up with coffee or hot chocolate while celebrating this milestone of cowboy history. November 17. Free. (580) 252-6692 or chickasawcountry.com.

Island Hopping

In the *Gilligan's Island* Christmas episode, Santa shows up to remind the castaways to be grateful for what they have—but for some reason, he leaves them stranded. But no one will wish for rescue from the **Lights on the Island** event at Lake Wister State Park near Poteau, where lighted displays of gingerbread men, a candy cane windmill, and a thirty-two-foot Statue of Liberty invite visitors to



Santa and Mrs. Claus will be decked out in their old-timey best during two Victorian Walks in downtown Guthrie in December. (page 93)

gape in wonder at the majesty of the holidays. November 17-December 25. Free. (918) 647-9178 or TravelOK.com/parks.

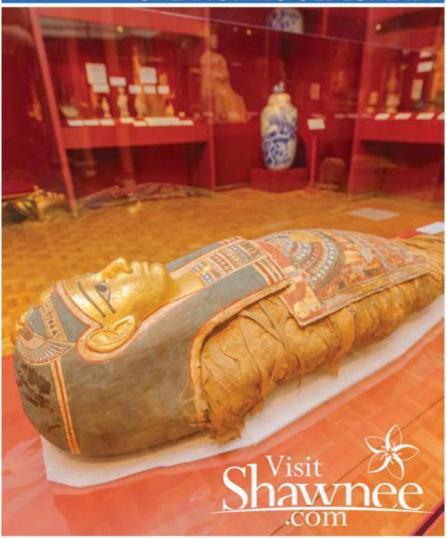
Wheel into Wonderland

Small-town light displays are one of the great pleasures of the holidays, but it's not every town that can boast a ride through a twinkling yuletide fantasia on an Englishstyle double-decker bus. This is only one of the many joys of **Christmas in the Park** in Elk City's Ackley Park. Visitors also can browse Santa's Gift Shoppe, ride a candy cane train, and get dizzy on the Centennial Carousel in this western Oklahoma wonderland. **November 24-December 23. Free.** (580) 225-0207 or visitelkcity.com.

Holiday Deluxe

Be the champion of the gift this holiday season by skipping brand names and Black Friday mobs and heading instead to **Deluxe**

Meet Tutu OKLAHOMA'S OLDEST LADY



The only ancient Egyptian mummies in Oklahoma can be found at the Mabee-Gerrer Museum of Art in Shawnee, centrally located 45 miles east of Oklahoma City.









In 2017, Lady Gaga has performed at the Super Bowl and Coachella, and on December 9, she'll bring her Joanne World Tour to Oklahoma City's Chesapeake Energy Arena.

Winter Market at downtown Oklahoma City's Leadership Square. Browse handmade gifts, art, and more while meeting the people who made them—and don't miss the free photo booth and kids-only shopping area. November 25. Admission, free. deluxeok.net.

Luv Is in the Air

GQ magazine described Tulsa singer-songwriter John Moreland as "the new face of folk-rock," and in February 2016, he broke viewers' hearts and inspired a standing ovation from the live audience during an unforgettable set on The Late Show with Stephen Colbert. Now, he's bringing songs from his newest album, Big Bad Luv, to Oklahoma City's Tower Theatre for one night only. December 2. Tickets, \$20. (405) 708-6937 or towertheatreokc.com.

Roll On

Mannheim Steamroller's original Christmas album is to the holidays what *Thriller* is to Halloween, and their multimedia music shows are the stuff of laser-powered holiday fantasy. For the thirty-third year, they bring their Christmas Tour on the road, making this one of the longest-running concert tours in music history. This year, it stops at Enid's

Central National Bank Center to sprinkle northwestern Oklahoma with a little extra holiday cheer. **December 7. Tickets, \$45-\$75. (580) 234-1919 or cnbcenter.com.**

Paws Up

Mother Monster is coming, and she's bringing her message of acceptance, love, and crazy costumes to Oklahoma City's Chesapeake Energy Arena. Join Lady Gaga for a night of upbeat pop hits like "Just Dance," "Bad Romance," and "Million Reasons." A quick tip: Anyone who tends to sweat a lot while dancing may do well to leave the meat dress at home. Because dancing there will be. December 9. Tickets, \$46-\$1,060. (405) 602-8700 or chesapeakearena.com.

Victor Victorian

Many of the Christmas images the world currently loves were forged during the Victorian era, after Charles Dickens' *A Christmas Carol* popularized the holiday. Stroll through this bygone era at one of Guthrie's **Victorian Walks**, when Oklahoma's largest historic preservation area will host carolers, vendors, living scenes in shop windows, and all manner of nineteenth-century Christmas festivity. **December 9 and 16. Free. (405) 412-4132 or guthrieterritorialchristmas.com.**

Reindeer Games

In Oklahoma, some places are known quantities at the holidays. Chickasha, with its Festival of Lights, is one of these, and visitors to this Oklahoma spectacle will be able to do some shopping at A Touch of Rust's **Reindeer Market**. For one day, this eclectic collection of vendors will offer shoppers a jaunt through art, home décor, clothing, jewelry, and wares from local makers and artisans at the Grady County Fairgrounds. **December 16. Admission**, \$5. (405) 219-2160 or gradycountyfairgrounds.com.

Super Solstice

The winter solstice has been regarded as a spiritually powerful day by cultures all over the world for nearly the entire history











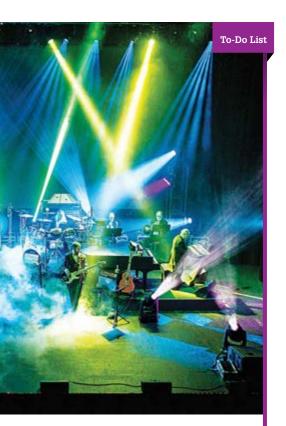
of humanity. This year, visit the Spiro Mounds Archaeological Center near Spiro for Winter Solstice Walks. This Native American site will host easy two-hour walks over a one-mile trail, during which archaeologist Dennis Peterson will narrate the history of the ancient Americans who built the mounds beginning more than a thousand years ago. December 21. Admission, \$3-\$18. (918) 962-2062 or okhistory.org.

Christmas Day Rumble

On Christmas Day, Russell Westbrook and company will have a chance to add a tally mark to Oklahoma's side of the Sooner State-Lone Star State rivalry when the **Oklahoma City Thunder** play the Houston Rockets at home. So once the presents have been unwrapped, the turkey eaten, and the marathon of *A Christmas Story* has ended, head to the 'Peake and prepare to show the neighbors to the south how Loud City got its name. **December 25. Tickets, \$55-\$956. (405) 602-8700 or thunder.nba.com.**

Brand New Year

When he was a young singer and songwriter, Ronnie Dunn moved to Tulsa, where he performed at local venues like Tulsa City Limits. These early nightclub days served as inspiration for songs like "Boot Scootin' Bootion"



Lovers of neoclassical holiday song interpretations will want to head to Enid to see Mannheim Steamroller's Christmas show on December 7. (page 92)

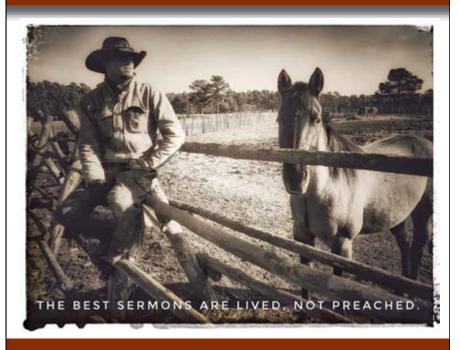
gie," and now, as the best-selling country duo in history, **Brooks & Dunn**, he and Kix Brooks will ring in the new year at Durant's Choctaw Casino & Resort. **December 31. Tickets, \$100-\$125. (800) 745-3000 or choctawcasinos.com.**

Edge of Eighteen

The Wild West charm of Pawnee's Courthouse Square makes it a great place to greet 2018. At New Year's Eve Ball Drop on the Square, sidle up to a bonfire, sip hot chocolate or coffee, eat some free black-eyed peas, and at the stroke of midnight, pull your honey close for a good luck kiss while fireworks light up the Oklahoma sky. December 31. Free. (918) 762-2108 or cityofpawnee.com.

Looking for more to do in Oklahoma? Visit TravelOK.com for a comprehensive calendar of events. To have your events considered for publication in Oklahoma Today, please email details to Editorial@TravelOK.com.

Live Your Truth



NOVEMBER

- 1 Robbers Cave Trout Season Begins November 1, 2016 March 15, 2017
- 11 Grace Russell Turkey Trot -5K & 1 Mile Run, Wilburton
- 22 Thanksgiving Campfire and Hayride, Robbers Cave State Park/Cabin Office, Wilburton

DECEMBER

- 1&2 Wilburton Main Street, Inc. Santa Photos, Talbots Flowers and Gifts
- 3 Santa arrives in Red Oak
- 9 Wilburton Chamber of Commerce Christmas Parade, Main Street, Wilburton
- $\bullet \quad 16\,Wilburton\,Chamber\,of\,Commerce\,"Bring\,Christmas\,Back\,to\,Wilburton\,"\,Cash\,Drawing,\,Wilburton\,$
- 24 Christmas Eve Hayride, Robbers Cave State Park/Lodge: Wilburton

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Oklahoma Today

Pipes

ARE CALLING

A unique music program prepares students for a career in heavy metal. By Karlie Tipton

ROM THE SECOND it begins to emit otherworldly, sonorous tones, the organ transports listeners to another place and time—whether it's the underground lair of an opera fiend or the comfort of a small-town church.

But where does a musician learn to play a thirty-foot-tall instrument, let alone master it to the point of creating vivid soundscapes? At this national institute, founded in 2006 on a central Oklahoma university campus, students earn degrees in organ performance, theater organ, organ technology, and sacred music—many of which are offered at no other accredited research university in the country. Those studying general music—or even non-music majors—can take lessons here as well.

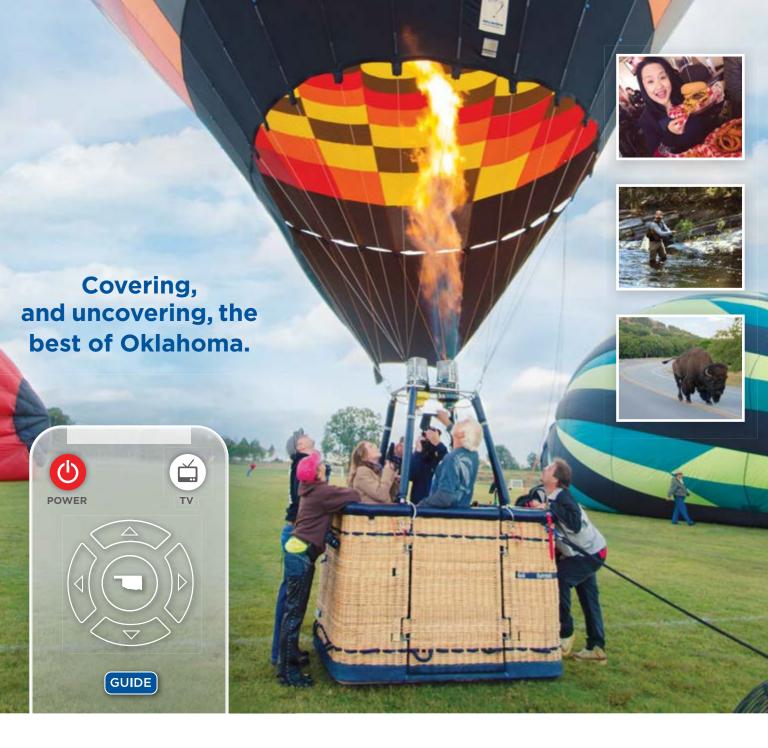
Although students spend a great deal of time admiring beautiful instruments like a 3/45 C.B. Fisk Opus 111 or the 3/14 Möller Municipal Organ Opus 5819, the faculty prepares future graduates with four smaller practice organs.

Each December, the school celebrates this program and the season with the Holiday Pipes concert, in which one of the school's faculty plays holiday songs like "Silver Bells," "Greensleeves," and "Sleigh Ride" upon request. This year's performance will take place December 8.

What is this institute, and in what city is it located?

Mail entries with your name and address to "Lost and Found," P.O. Box 1468, Oklahoma City, OK 73101 or email them to Letters@TravelOK.com. Last issue's contest featured Hank the Cowdog, whose inspiration is memorialized in Forgan.





Discover some new things in your own backyard. For over 25 years, the local experts on "Discover Oklahoma" have been hitting the road to uncover the best the state has to offer. The best food. The best fishing spots. The best weekend destinations. Take a road trip with "Discover Oklahoma" and be the smartest traveler in the state.













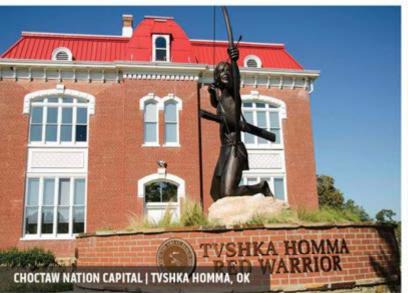






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