

## ENTERTAINMENT

Dear *Evan Hansen* heads to the big screen, Trevor Noah loses his voice and more celebrity news. **2E**



## ADVICE

Daughter dreads spending Christmas with pushy mother who's always got something nasty to say. **2E**



## DINING SERIES

You're invited to a four-course meal with our restaurant critic Michalene Busico and the owners of Macellaio. **6E**

## CULTURE

# Join the convo on social change

Columnist and 'Other People' filmmaker to visit Dallas to talk, listen

By **JESUS JIMENEZ**  
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As a Muslim-American mother living in the Midwest, Aisha Sultan had a lot of thoughts and emotions after the 2016 presidential election.

Sultan, a nationally syndicated columnist for the *St. Louis Post-Dispatch*, wasn't sure how to express the "raw" emotions she was experiencing or how to display that in her work. So she ended up making a film.

"After the election, I was really interested in this idea of who we think of as 'the other' — who we think belongs and who we think doesn't belong," Sultan said.

A friend of Sultan's suggested she express herself by writing a screenplay, so she did.

And when Sultan had a script, a friend suggested she make a film.

The short film, called *Other People*, is about a mother who "finds herself in awkward situations at a playground play date and her daughter's princess birthday party," Sultan said. The "film takes a nuanced look at the unexamined assumptions we make about people who are different from us. It is especially resonating with audiences who have been made to feel they don't quite belong in a place."

The Dallas Institute of Humanities and Culture and *The Dallas Morning News* will present a conversation with Sultan about her work at the institute on Monday.

Sultan, a native of Texas, will join a panel to discuss social change and where the U.S. stands today. The panel will include Dianne Solis, a reporter who covers immigration for *The News*, and Marcia Allert, director of photography for *The News*.

"It's not a debate," Sultan said of the conversation. "It's a place where people can share their experiences." At a recent similar program, Sultan said, "the room felt a little close in a way because we shared this experience together."

Sultan's journalism has been published in *The Atlantic*, *The Wall Street Journal*, *The Washington Post* and other outlets. Sultan decided to make the film because she wanted to express her thoughts and feelings outside of her column.

"We're in this moment in our country," Sultan said, where "there's this huge debate about who's truly American

## HOLIDAY FARE



From left: Jeffery Hobbs, owner and chef of the Slow Bone; Katherine Clapner, owner and chef of Dude Sweet Chocolate; and Kevin Sprague, owner/roaster of Noble Coyote Coffee, pose for a photo during Clapner's kolache and klobasnek pop-up event at Hobbs' restaurant in Dallas on Dec. 2. Another is planned on Dec. 30.

# Tasty treats POP UP all over town

Chefs travel with tamales, kolaches, beignets and cookies

By **TINA DANZE**  
Special Contributor

Dallas pop-up food sales draw cult followings. The temporary sales events, usually announced on social media, are hosted by stores or restaurants that add their products to supplement the pop-up guest's featured foods. Pop-ups give established chefs a forum for selling foods not offered at their regular businesses, and lend new entrepreneurs a platform for getting started. They also help small shop owners meet surging seasonal demand.

Here are four great pop-ups to visit over the holidays.

### Kolache and Klobasnek Pop-Up with the Boys at The Slow Bone

Katherine Clapner, owner of Dude, Sweet Chocolate, is best known for her envelope-pushing chocolates sold at Dude, Sweet's three locations. But about once a month, she returns to her baking roots at pop-up events. Lately, Clapner has been making kolache (\$5 each) and klobasnek (\$4.50) for sale at The Slow Bone, where customers can also buy brewed Noble Coyote Coffee and order from The Slow Bone's menu, for dine-in or takeout.

At a recent pop-up, her klobasnek (kolache dough with savory fillings) featured Slow Bone meats. There was a Buffalo-style fried chicken klobasnek with blue cheese bechamel, beef short rib klobasnek topped with bacon jam, and a traditional sausage version with mustard. Fruit kolache offerings included blackberry-raspberry with homemade ricotta cheese, Texas peach with Whistle Pig cream, and apple-plum crumble. Expect other variations at the next pop-up. Pre-orders welcome.

■ **10 a.m. to noon (or until sold out) Dec. 30:** The Slow Bone, 2234 Irving Blvd. Follow on Facebook for event updates: facebook.com/TheSlowBone.

### Haute Sweets Patisserie Beignet Pop-Up!

Veteran pastry chef Tida Pichakron, owner of Haute Sweets Patisserie, branches out into beignets, but only at her monthly pop-ups. For the holidays, she doubles down with two December events at different locations. Both will feature freshly made New Orleans-style



Beignets with candied bacon from pastry chef Tida Pichakron, owner of Haute Sweets Patisserie, will be on the menu at two pop-up locations this month.

## DINING SERIES

# There's a special dinner — and you're invited

Share a four-course meal with Macellaio owners and me for EatDrinkInsider

By **MICHAELNE BUSICO**  
Restaurant Critic  
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When I first moved to Dallas over the summer, Macellaio was one of the restaurants that made me really happy to be a critic here. David and Jennifer Uygur had just followed up their massively successful (but tiny!) Italian restaurant Lucia with this bigger, more casual new place nearby in Bishop Arts. All of that extra room in the kitchen meant that David, the chef, had the space to fully explore his obsession

with cured meat.

And his salumi board was something to behold. Rosy ribbons of speck, marbled coins of ventricina vastese salami, an impossibly silky mortadella, even a version of pastрами made with Texas wagyu beef. When Uygur told me he had 1,500 pounds of salumi curing in his locker, *right that second*, I was dying to know more.

And now we all can. In the first edition of a new dining series we're calling EatDrinkInsider, *The Dallas Morning News* would like to invite you to share a four-course meal with David, Jennifer and me.

We'll be taking over the restaurant on Tuesday for a special dinner that will focus on all things meat: An array of whole-muscle cuts including coppa and wagyu beef tongue basturma served with a

## Details

Tickets are \$125 and cover dinner, all wine pairings, tax, tip and a gift bag. They are available at <https://prekindle.com/event/23647-chefs-table-at-macellaio-dallas>.

roasted carrot salad and farro; fermented, dried sausage such as black pepper salame paired with a rich polenta with mushrooms; smoked pork short ribs with chistorra and greens; and for dessert, a mince-meat hand pie with ice cream.

Expect lively conversation, terrific wine pairings and some professional tips on, well, how the sausage is made.

If you love salumi, now it's time to really get to know it.

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Ben Torres/Special Contributor

**Chef David Uygur's** salumi board at Macellaio in Oak Cliff is a sight to behold.

## MUSIC



Rebecca Cabage/Invision

**"Making the music** I love with the people I love — that's what's important," says Michael Bublé. "Sometimes people don't get that perspective until the very end of their career. It didn't happen like that for me."

## Bublé back with an old-fashioned love

**WEST HOLLYWOOD, Calif.** — "Ga-JENK-jenk-ga-JENK-jenk-ga-JENK," Michael Bublé sang, strumming an imaginary guitar with his right hand as his left foot kept time on an imaginary kick drum. "Ba-BA-da-BOOM!"

Seated — just barely — at a dining table in a West Hollywood hotel suite, the throwback crooner was excitedly using his body to demonstrate a vintage Quincy Jones groove he said he couldn't get out of his head while he was recording his new album, *Love*.

In the studio Bublé would play the hard-swinging rhythm, from Jones' arrangement of the standard "Please Be Kind," over and over on his laptop; he'd badger his producer, David Foster, to help him match the groove to another tune.

"We must have gone through 40 different songs," Bublé recalled, until finally they hit upon the right one: "I Only Have Eyes for You," the dreamy romantic ballad that, sure enough, sounds great atop Jones' jumping beat — tender but sexy, earnest yet witty, timeless but also fresh in a way that ditty hasn't felt in years.

"I was, like, 'Aha!'" he said, describing the result as a long-fought creative victory. Then again, he added, the real win might've been that he was fighting at all.

Two years ago, this Canadian singer — who rose to fame in the early 2000s with his ring-a-ding revival of pop classics such as "Feeling Good" and "Save the Last Dance for Me" — abruptly

put his career on hold after his son Noah, then just 3, was diagnosed with liver cancer.

Bublé abandoned promotion of a record he'd just released; he called off a planned world tour. The suggestion was that he might be finished with music, unable to focus on anything that didn't directly correspond to his son's wellness.

Now Bublé is back. With Noah in remission, the 43-year-old singer says he made *Love* — the album's official title is the shiny red heart emoji — as



a means of moving beyond the struggle that turned his life upside down.

"I told myself, if I do another record, it has to be a total love fest," he said over coffee on a recent afternoon. He walked in wearing a black leather jacket, and when he took it off, the names of his three children — Noah along with 2-year-old Elias and a daughter, Vida, born in July — could be seen tattooed on the inside of his right arm. (Bublé is married to the Argentinean actress Luisana Lopilato.)

Yet as much as *Love* represents a way forward, it's also a return, after 2016's unconvincing *Nobody but Me*, to what

Bublé does best, which is reimagining durable standards with style and emotion.

Working again with Foster, who'd produced Bublé's first several albums before sitting out his last few, the singer gives "When I Fall in Love" a lush romantic throb and presents "La Vie en Rose" as a yearning duet with the brainy jazz star Cecile McLorin Salvant; "My Funny Valentine" gets a cool spy-movie makeover, while "Unforgettable" recovers the grown-up sensuality of a tune that's become a staple of father-daughter dances.

Last week *Love* entered Billboard's album chart at No. 2, with Bublé's quadruple-platinum Christmas record from 2011 making its annual reappearance on the tally not far behind.

Asked how the experience with Noah shaped the album, Bublé said it made him want to create something with some of the same compassion that he and his wife had been shown.

"It's really easy right now to look outside your bubble and think that the world has become this cynical, terrible place," he said. "But we saw a lot of good. And I think both of us felt a responsibility to pay it forward."

He was less eager to go into detail about the pain that brought on that kindness.

"My son's story is a story he's going to tell one day," he said. "It's not for me. And I don't want him to be exploited in any way, or for me to do that even accidentally."

"I can't wait to never talk about it again. At the same time, it's impossible for me not to acknowledge that everything I am — everything I'm doing — is because of it."

"And you hear that in this music. I think you hear clarity."

Mikael Wood,  
*Los Angeles Times*

## Pop in at pop-ups for holiday treats

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beignets dusted with powdered sugar; raspberry-filled beignets; and candied bacon-topped beignets (\$4.25 to \$6.50). Tacos by chef Anastacia Quiñones will also be sold at the Dec. 15 pop-up. Follow on Facebook for event updates: [facebook.com/HauteSweetsPatisserie](https://facebook.com/HauteSweetsPatisserie).



**TIDA PICHAKRON**

■ **9 a.m. to noon Saturday:** Beignets and Coffee at Noble Coyote Coffee Roasters, 819 Exposition Ave. Fresh-made beignets plus the full lineup of coffee drinks.

■ **9 a.m. to noon (or until sold out) Dec. 15:** December Beignets with AQ Tacos at Haute Sweets Patisserie, 10230 E. Northwest Highway. Besides the usual beignets, there will be gingerbread beignets filled with chocolate and a variety of gourmet tacos (\$2.50 to \$3.25) prepared by Quiñones. After leaving The Cedars Social, Quiñones has been bringing her brand of Mexican food to pop-ups since October. Brewed coffee (made with beans from Noble Coyote Coffee Roasters) and hot cocoa will also be offered.

### La Popular Tamale House Holiday Pop-Up Shop

Tamale fever spikes over the holidays, so La Popular — a venerable East Dallas tamale house — meets seasonal demand with an extended-stay pop-up inside La Ranchera Market (across from Jimmy's Food Store). Besides traditional flavors (chicken, beef and pork) there are spicy pork, bean-jalapeño and veggie tamales. Just for the holidays, the pop-up offers sweet potato tamales, and beginning Dec. 26,

black-eyed pea tamales in honor of New Year's Day. Tamales are sold by the dozen (\$12.83 to \$13.86) either hot, cold or frozen. Pre-orders are strongly encouraged ([dallastamalehouse.com](https://dallastamalehouse.com)). Also for sale are house-made tortilla chips (\$4.16 for a 3-pound bag) and pint-jars of La Popular's spicy red and mild green (tomatillo) salsas (\$7.39). While you're there, you can shop the aisles for Mexican grocery items.

■ **Now through Jan. 1:** La Popular Tamale House Pop-Up at La Ranchera, 4823 Bryan St. 7 a.m. to 7 p.m. daily through Dec. 31, 10 a.m. to 3 p.m. Jan. 1.

### Pirate Cookies Pop-Up at The Sandwich Hag

Pastry chef Sarah Green has a resumé that includes stints at Oak, The Second Floor, Café Momentum, The Joule and Headington Restaurant Group. Besides teaching pastry classes at El Centro, she's working at Bisous Bisous Pâtisserie while launching her Pirate Cookie business through weekend pop-ups. The super-sized cookies (almost 4 ounces for \$5) are sold individually wrapped. They make good gifts or stocking stuffers. All cookies are baked the day they're sold. The best seller is Salted Chocolate Chunk, but noteworthy varieties include lavender-lemon shortbread, peanut butter-dark chocolate sand dollars, and ginger molasses cookies. Pre-orders of at least six cookies are welcome. The pop-up host, The Sandwich Hag, specializes in Vietnamese banh mi as well as curried dishes and spring rolls.

■ Pirate Cookies at The Sandwich Hag, 1902 S. Lamar St. Noon until sold out Dec. 16, 5 to 8 p.m. Dec. 22.

Tina Danze is a Dallas freelance writer.

## As others debate, columnist wants to talk

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and what that means."

Larry Allums, executive director of the Dallas Institute, said he hopes the event will attract a diverse audience for a diverse conversation, which is part of the Institute's mission.

"A core aspect of the Dallas Institute's vision is to bring diverse people together through the various forms the humanities take — literature, film, stories of all kinds — and speak together about them in civil discourse, which is all too rare these days," Allums said.

"We believe our role in creating a strong and resilient culture

## Details

Reception at 6:30 p.m., presentation 7-8 p.m. Monday. Dallas Institute of Humanities and Culture, 2719 Routh St. RSVP for the free event at <http://dallasinstitute.org/other-people-with-aisha-sultan>.

is offering opportunities for true conversation, even when such encounters among citizens with differences may be uncomfortable," he said. "We expect a diverse audience and anticipate such a conversation with Aisha Sultan within the context of her new film."

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