**Chef Clayton Chapman of Grey Plume shares his journey into culinary arts**

John Reel  
Lifestyle Editor  

Inside the rapidly growing Midtown Crossing district prevails a restaurant considered one of the most unique in the area. This no-locally-occasionally is necessarily justly maintained by Chef Clayton Chapman, who was taught in The Institute of Art studying culinary arts.

Mesmerizing. It is closest we come to describing the restaurant’s atmosphere. The design of countless herbs, meats, breads and cheeses work to create an enticing aroma. In the main dining room, the grand solid wood table to create a clean visual with a dash of bucolic appeal that is brought out by rustic, yet, inviting furnishings and cycled wood flooring.

The Grey Plume hardly needs an introduction due to the heaping amount of attention it gained in the media. Time Magazine named the location as the “Tastiest Restaurant in America.” New York Magazine named the restaurant as one of the “9 Best New Restaurants in the Midwest.” The Grey Plume seasonal menu item (Pumpkin named the location as “The Greenest Restaurant it’s gained in the media. Time Magazine is out by rustic, yet, inviting furnishings and cycled wood flooring.

Chapman certainly had humble beginnings. The man’s beet salad recipe and The Wall Street Journal named the location as “The Greenest Restaurant it’s gained in the media. Time Magazine is out by rustic, yet, inviting furnishings and cycled wood flooring.

Chapman’s story started humble beginning with his adventure into food. “It really started more so as a job than it did a love’s passion,” says Chapman. “When I was fifteen or maybe sixteen my folks moved outside of the city. They moved out North to a small acreage and I started washing dishes at a restaurant called Mother’s Good Food, which was ran by two retired Marines. They made everything from scratch. They cured and brined their own ham, they soaked all of their own beans. Everything was done on a very conscious scale.” This level of consciousness - consciousness being a core value of food that has stuck with Chapman throughout his career - later inspired Chapman to pursue a career in the food business.

About a year later Chapman found himself working at the famous M’s Pub, he declared his love for the business, Chapman journeyed north towards Chicago where he attended the Institute of Art studying culinary arts. “I went to Chicago for food, but I came back,” says Chapman, “I have been here ever since.” He was taught in The Institute of Art maintaining by Chef Clayton Chapman, who was currently involved in teaching teens and trying to focus heavily on involving youth and manages Provisions, a new store open.

Vanessa Chavez  
News Writer  

An explosion downtown at the Old Market consumed M’s Pub earlier this month sending one person to the hospital in serious condition and causing many injured and flying glass.

M’s Pub was the cornerstone business in the old market. It opened in 1967 a few years after development launched the Old Market concept and the building housing M’s Pub was constructed in 1900.

Conditions the day of the fire were dangerous - the building was very old and in poor condition. The fire fighters battled the flames, the fire was so big that even with the success smoke hanging in the air only added to the difficulty. Because the historic fire fighter building was made of wood and the bricks trapped the heat inside the building and made it even harder to contain the blast. The fire was still burning out of control just past midnight.

Mark Mercer, the building’s owner and his wife Vanesa are both graduates of the Old Market.

Maegan Hanway first went to M’s Pub a few years ago. She describes the building as “It was very meaningful rendition of the humans themselves. The cinematography within the movie really drew me into the web of emotions that the plot contained. Scenes were shot with a huge amount of artistic integrity, with thoughtful pan and tracking shots that helped me put myself as the viewer directly into the film itself and really helped me connect with the story as a whole as well as with the characters in it.

As a person who takes pleasure in the small details of movies as well as thematic elements and plot devices, the biggest thing that really caught my attention within this film was the sound. There are specific scenes where sound is key for understanding the movie. A huge thing with the movie was breathing, so there were various scenes that encompassed shots of the real beauty of nature that Capiro’s character. Background music would be nearly non-existent, and the sounds of DiCaprio’s breathing were amplified to the point where I could feel the hairs on my arms rising. Other sources of sound were also included in the many scenes of journey where the musical score added dramatic influence, with a strong use of string instruments and dynamic energy.

The casting in the movie was absolutely brilliant. DiCaprio in particular gave a wonderful performance and I honestly don’t believe I could have empathized more with another actor playing the character. Yet, the true performance that really killed it for me was Tom Hardy as the ruthless and sephiolic John Fitzgerald. Hardy’s performance was so genuine to the point where any viewer in my place would not have been able to conceal the pure hatred they would have for the character of Fitzgerald. These actors’ performances were absolutely remarkable for the fact that the harsh conditions that they had to work under, and just watching Leonardo DiCaprio slide into freezing river water made me shiver.

The Revenant was so emotionally explosive that I found myself crying various times throughout the first thirty minutes. I was so taken that I cringed, yelled, and felt for the characters on a new level. It truly shows the tale of adventurer Hugh Glass in an empathetic light and the director wove together a very meaningful rendition of the human plight for vengeance and justice.

Chad Chamberlin, a resident of the area where the building was constructed in 1900, said, “We were all shocked to hear about the fire, it was really sad. At the time my older brother was stationed in West Africa in the Peace Corps. He was in Togo.” Due to the fatiguing factors of professionalism.

It was just the upper echelon of professionalism. There were 25 cooks in the kitchen.

The Revenant: a revenge fueled romp through the American West.

Billie Roper  
Managing Editor  

Based on the unforgiving terrain of the undeveloped west in 1823, director Alejandro González Iñárritu’s thrilling depiction of the Revenant’s vivid description in the film would not be for people sensitive to strong violence and nudity that I didn’t really appreciate, but other than that, nothing to nitpick at. More than likely, if you don’t catch it in theaters, that scene will be cut for television release, but I make no promises. The movie never got soft; it was always edgy. The fact that it was set in a blizzard made me feel a sense of cold.

Overall, “The Hateful Eight” kept me entertained and on the edge of my seat. It always surprised me with each new twist to the plot. There was a scene that some may or may not be uncomfortable with, and there was a lot of gore, but I would rate this movie an 8 out of 5. (Pan intended)