

The Rise of Dubstep

NATE CARTER
showcase editor

Dubstep, a type of electronic music that involves coiled, generally looped productions with overwhelming bass lines and reverberant drum patterns, has become insanely popular in internet music and the indie music scene. It originated in London in the late '90s, but never made it into an American production studio until around 2003 when it was picked up by music magazines such as *The Wire* and *Pitchfork Media*. Eventually, the music arrangements enveloped most genres, including heavy metal, classical, rap, techno, etc.

Once these "dub" techniques were picked up among emerging musicians here in America, many of them preferred to remix already popular music instead of mixing their own.

Songs like "Rude Boy" by Rihanna, "Fireflies" by Owl City, "Where is my Mind" by the Pixies, and "Knights of Cydonia" by Muse were all remixed in dubstep, and you can find all of them online, which is where most of the dubstep musicians originally have made names for themselves. However, a few musicians made names for themselves by creating their own material. Mt. Eden Dubstep is one artist that became huge in just a few days on YouTube, mixing African beats with bass drops and occasional vocals to create their most heard track, "Sierra Leone". Most of the productions are widely instrumental with some being interspersed with generally repetitive vocal clips, but others decide to write songs over their "dubbing" as in Laid Black's Jamaican stylings.

Other original mixers, as opposed to remix-

ers, include Datsik, Flux Pavillion, Chasing Shadows, Flying Lotus, Jakwob, and Rusko. Essentially, dub is a playground world for DJs, where previously their productions were limited to certain mixing tables, the technology involved in producing these tables is ever expanding. This leads to the creation of immense mixing tables to the point where a DJ could potentially be surrounded on all sides by an array of switches, turntables, overlay levers, etc. Some people say it's your system that makes you a better dub musician, but that can be disproven just like a guitarist playing on a beat-up acoustic with missing strings.

The potential for amazing music still remains, but needs to be discovered.

A few indie musicians are picking up the dub trade as well. One artist in particular, Sufjan Stevens, seemed to have come out of

nowhere with his knowledge of tech overlays. His music used to be very folk inspired and simple, his new album *The Age of Adz* pursues dub stylings that he mixed all himself. His carefree, often balladic lyricism doesn't falter from this new style though. None of the tracks really come off as being singles, however, which seems to be the consensus among dub musicians. All of the songs on the album sort of meld together as a whole piece. "Too Much," "I Walked," and the 25-minute two part track "Impossible Soul", feature Stevens exhibiting a ballad-like narrative amidst progressive dubstep. Having possibly heard of Sufjan before, whether through *Pitchfork* or another part of the indie/folk community, don't be discouraged by his new sound.

Chow Time! with Matt Haubach

Allow me to reintroduce myself...my name is HOV...err Matt Haubach and I've been asked to make everyone fatter, water at the mouth, fall in love...etc...you get the picture. I can cook, and I love to do it. If you see me in the REDC (err...Burke) HOLLER, I'll always trade food for beer...So for my initial installment...

The Pies That Bind Us

Difficulty ★★

Ingredients

- 1 white onion
- 1 bag o' shredded carrots
- 6(or so) red skin taters
- 1 apple
- 1 celery stalk
- 1 package sliced mushroom
- beef stock/gravy'
- 1 tsp. cinnamon
- butter
- 1/4 ground beef (I use 93/7, but it's up to you...also use as much as you want)
- 1 sirloin(cubed)
- 1 pastry square
- parsley (To taste, and to dress the dish)
- salt(2 tsp.)
- black pepper (4 tsp.)
- 2 tsp. brown sugar

With Thanksgiving on the way, this is fairly standard Irish/English fare that would go well with any traditional meal. The devil is in the details, but with all cooking, it is always up to interpretation. The difficulty is the patience with the pastry, other than that, this classic pub dish and can be cooked as such. Enjoy!

Prep

WASH EVERYTHING! (get the point?)

Separate:

Apples, 1/2 onion, 1 tater, 1/2 celery (Spiced meat pie)

everything else (Sheppard's pie)

Dice onions, celery, carrots, taters, and apple. (In their respective piles) Leave the mushrooms sliced

Thaw the pastry square!

Cooking

Mashed Red Skin Potatoes

Remember that one red skin you set aside...don't use it. Otherwise boil the rest of them. When they get soft...mash, and add butter and just a little bit of milk.

Sheppard's Pie

Saute (in oil) onions, celery, carrots, mushrooms...first to soften..then add ground beef, black pepper and salt. When the beef is 2/3 cooked lower heat, add the beef gravy and let simmer for 15 mins. Place all items in oven safe bowl, spread the mashed taters evenly over it, and broil for ten minutes (or until the taters brown). Sprinkle parsley

Spiced Meat Pie

Saute (in oil) apple, onion, celery, and diced tater first to soften, then add the cubed sirloin. Once the cubed sirloin is 2/3 cooked add 1 tbs. butter, cinnamon, brown sugar, lower heat and let simmer for ten minutes. Stretch out pastry square to semi-fit this mixture, place mixture on half the square and fold the square over. Bake at 375 for 8-10 minutes or until crisp, flaky and brown.

That's it...enjoy!

Behrend improv hits the funny bone

How would you like to be slaughtered today?
At Matchbox Player's Improv Night, no one knew what to expect or predict.

Matthew Smith, president of Matchbox Players above left, has been involved with this comedy group since his sophomore year, where it was almost lost against time.

"Bloom happens on Improv night," Smith said. Indeed the Players did seem to come out of their shells in the night's events. "This is the warming up semester before the real action starts next semester."

If this was what they began with this semester, then they are up for a good run, especially in the future. Even if it means making jokes about serious matters such as abortion, sexual orientation, politics, and near-death experiences, the team of comics sure knows how to play with your funny bone.

All photos: Jeremy Korwek / Tropikal Studios

Writer Kathy Reich Goes Viral

RACHEL MERCALDO
staff writer

Author Kathy Reich is the creator behind the famous *Bones* series featuring Temperance Brennan, one of TV's most popular scientists. For years readers and viewers alike have been swept into the thrilling drama and they are no less excited about her new work *Virals*.

The novel, to be released this month, follows Brennan's niece Tory, a self-described "Sci-phile" whose character and mannerisms should remind readers of her famous aunt. Her voice is mature, she is a genius, and she is fully capable of carrying out her goals - the hope of rescuing dogs from an unscrupulous research lab and the subsequent infection from a mutant canine virus. She's focused and determined to follow the clues all the way to the killers.

The novel should attract any fan of the *Bones* series, as both male and females often enjoy the genre of paranormal mystery thriller. Though the novel is officially published for teens, the characters do not allow for enough teen drama to draw away from the core storyline. Geniuses in young adult fiction usually follow along the stereotype of "far too mature to be young" - "fourteen going on forty" types. The subject matter of the book will focus more on the thrilling adventure then on who is dating who and what an awful class first period English is.

Kathy Reich's writing style is incredibly in tune with the desires of the reader, and I would recommend *Virals* to anyone who loves her previous work. To those who may be shying away from a writing style for a younger audience, or for those who love the "paranormal" or just plain creepy stuff, this novel is perfectly thrilling read.



Matt Haubach / The Behrend Beacon