

Ariana Grande is at The Top of Her Game, Once Again

BY ABBY WESTLING

POSITIONS, THE SIXTH ALBUM from Ariana Grande, showcases a side of the superstar that allows her to be mature with herself and with her music. This album brings us into Grande's world and shows us the best version of her full of growth and acceptance of herself in a way that contrasts from other records she's put out. Featuring first time collaborators Doja Cat and Ty Dolla \$ign and two time collaborator The Weeknd, artists were able to bring their sound into this album and mix it with Grande's. Following her last album, *"thank u, next,"* *"Positions"* brings the same mature Pop/R&B sound found in Grande's more recent work and is able to intertwine it effortlessly, making it her own style and executing it flawlessly.

The album itself is very cohesive from start to finish as it flows seamlessly from one song to the next as if the pieces of the album all fit together. Each track incorporates a Pop/R&B sound mixed with Trap beats picked perfectly for this record, as if they were meant to be there in the first place. Grande's vocals for this album continue to show us why she's one of the best vocalists of this generation through a belt, whistle tone, or even just singing along with another artist. Her vocals entrance you to listen and make her mark known in each song on this album. Musically, Grande shows herself as someone who has matured a lot since her last record, growing into herself and her abilities as a musician to bring new sounds into her records without losing her sense of who she is within her music.

If you're looking for an R&B sound found in Grande's more recent albums, you can find it in songs such as "off the table" featuring The Weeknd and "safety net" featuring Ty Dolla \$ign. If you're looking for more of a pop sound reminiscent of Grande's earlier work, it can be found in other songs such as "motive" featuring Doja Cat, "positions," "love language," and "obvious," bringing in a wave of nostalgia for those that have been fans for a while. If you're looking for a song that incorporates both or mixes in something else like classical instruments in songs such as "shut up," "pov," and "34+35." This album includes something for everyone that involves Grande's classic Pop/R&B sound and extra in between.

Listening to the album in full, it's clear that Ariana Grande has grown into herself as an artist and is able to bring a sound that works wonderfully for her. It showcases how mature she is with her records, releases more personal pieces of work for her audience as a way to invite them into her artistry, and lets them experience what she's experienced through her songs. Whether you've been a long-time fan of Grande or are just starting to listen to her for the first time, this album shows off some of her best work and artistry as a musician to date. After this album, the only position Ariana Grande is ending up in is on top.

Recipe Review: Dashi-chazuké

BY RICHARD T. MAHLE

THIS DISH IS ONE of the easiest things to make. You do not even have to cook if you do not want to. Dashi-chazuké is a dish that uses Dashi as a soup base for your Ochazuké. Dashi is a broad term for a variety of stocks used in Japanese cooking. This would be similar to chicken stock or beef stock in American cuisine. It is traditionally made from a variety of umami-rich foods such as bonito fish flakes, dried kombu (sea kelp), dried shiitake mushrooms, and dried whole sardines. Ochazuké, despite being very unknown in western culture, is a simple dish involving tea, or dashi, over rice with a variety of different ingredients. This dish is a staple in Japanese culture, so much so, it is one of the most common meals in Japanese households. This dish could also just be called Ochazuké, but because we are using dashi it can be called Dashi-chazuké. Serves two.

INGREDIENTS

1 Dashi Packet
2 cups of Water
2 Nagatanien Ochazuke Nori (tea rice seasoning)
0.5-0.75 lbs of Sushi Grade, Raw Fish.
400 grams of Rice

INSTRUCTIONS

Step 1: Make dashi.

- In a medium sauce-pan add water and the dashi packet then cook them over medium heat.
- After they boil reduce the heat to medium-low and then simmer for 6 minutes.
- Mix periodically throughout the process.
- Once the water has turned light brown or golden-brown discard the dashi packet because dashi is ready.

Step 2: Make rice. There are 3 ways to make this. You could use microwavable rice, a rice maker, or on the stove.

- For microwavable rice follow the packet's instructions.
- For a rice cooker, after washing the rice with water, put 400 grams of rice which is roughly equal to 2 cups of rice then add 4 cups of water. (An easy trick is to remember that cups of water will always be twice as much as rice.)
- For the stove first wash the rice in water like the rice cooker then you put the rice in a sauce-pan and add the same amount of water that is listed. You can also add a half tablespoon of butter or vegetable oil at this point.
- Cook it on medium-high until the water boils then immediately change the heat to low. Then cook for 20-25 minutes, and turn off the heat. Finally let it sit for about 5-10 minutes with the lid on the pan. You could also use a clean dish towel as a substitute for the lid.

Step 3: Dice raw fish. My personal favorite has been the raw Salmon; however, other common raw fish include Sushi grade Snapper and Tuna.

- Dice up the raw fish of your choice to bite-sized cubes or thin slices. **Make sure if it is raw that it is Sushi Grade fish. Otherwise you will get sick!** If it is not sushi grade then saute or grill the fish with a small amount of soy sauce and some sesame or vegetable oil.
- Set aside once diced.

Step 4: Make Dashi-chazuké.

- Put some rice in a bowl and then add 1 packet of Ochazuke Nori (tea rice seasoning) and whatever fish you used.
- Then pour some near boiling dashi on your Ochazuke. Make sure you pour roughly 5 oz per Ochazuke Nori packet that was used.
- Let it cool down a little then grab some utensils and get ready to have some traditional Japanese cuisine.

All the ingredients can be purchased on Amazon or at United Noodles, Minneapolis. You can get your fish at Coastal Seafood which is located next to Macalester college or right in front of the United Noodles, Minneapolis. You can use dashi powder or premade dashi as well as the packet; however, the instructions for making dashi will slightly differ.