

THE WEEK IN REVIEW

The West

Impeachment has finally concluded, with Senate Republicans voting to acquit President Trump of the House's charges. This means we can finally stop writing about the process and get on to reading about senators and representatives performing their primary jobs of governing the country.

The East

China's coronavirus continues to spread even though it has already faded from national consciousness. The government has warning against "non essential" travel to China and has evacuated officials in the Wuhan province. The coronavirus has started to hit global supply chains as economists suggest that countries should diversify their imports.

Focus: NASA

The Trump Administration has proposed a 12% increase to NASA's budget, nearly \$3 billion more than the agency's budget last year. According to administration officials, the goal is to get an astronaut on the moon by 2024. While this has prompted partisan bickering, it is a step towards recognizing the significance of space travel.

Volume XVII

Like January, February has started with a bang. We cover impeachment, Brexit, and the disaster in Iowa to start, and talk about Trump's proposed NASA budget and Huawei. We are skipping the SOTU simply because it was exactly what you expected it would be in an election year (although Trump didn't mention impeachment at all). Also, front and center is the New York Philharmonic's *Project 19* (pictured below), which celebrates women's contribution to music. Finally, we have a fascinating Compendium (just in time for the Oscars), and a delicious new pasta recipe. Enjoy!

New York Philharmonic's Project 19



This is a project commissioned by the New York Philharmonic to celebrate women's contributions to music composition. I went on Thursday night and experienced a fantastic performance at Nina Young's world premiere event, and highly recommend the event to anyone who enjoys classical-style music and never-before-heard pieces. See the "What's Up this Weekend" section for a link to the event!

Letter From The Editor

Dear Reader:

February started with a ton of news, and we were only able to sample a small fraction of it here. With impeachment and Brexit over, we can finally start focusing on the more meaty and thought-provoking headlines, such as whether NASA should receive \$3 billion to land astronauts on the moon or how much support the US government should give to non-Huawei telecom companies. These are contentious issues that will hopefully prompt thoughtful commentary from both sides. We look forward to learning more about the issues and sharing our findings with you.

Away from this news-y stuff, we have a full docket of arts events this week. Check out the Phil's *Project 19*, a new Balanchine ballet, a French Institute festival, and a sculpture in Brooklyn.

As always, we are happy to hear from you, our delightful audience. Please feel free to drop us a note any time!

Your editor,

Chris Sabaitis



Something Delicious

We're talking about pasta this week. Deceivingly easy to make, healthier than the boxed stuff, and a good way to get some protein in your dinner, this is a family favorite. I credit my grandmother for helping me perfect this recipe: shoutout to Grandma T!

Ingredients

- 3 cups flour
- 3 large eggs
- A can of diced tomatoes
- A can of tomato sauce, or canned sauce
- A pinch of sea salt
- Olive oil & garlic

Also Need

- large bowl
- small bowl
- large pot
- large pan
- rolling pin
- A record of the Italian favorite "Tarantella"
- Record player with speakers

Directions

1. Turn on "Tarantella" to get into the right mindset
2. Pour the flour into a large bowl, and crack the eggs into a small bowl and whisk them together. Pour the eggs into the flour, and mix together thoroughly. You might need to add a pinch more flour or two to make the dough "doughy." Add a pinch of salt
3. Sprinkle some dough onto a hard, flat surface, and remove the dough from the bowl onto the surface, knead for 8-10 minutes
4. In the large pan on low heat, add the olive oil, garlic, diced tomatoes, and tomato (sauce).
5. Cut the dough into thirds and set aside two of the pieces
6. Roll out the remaining piece until it's about a millimeter thick, or somewhat translucent.
7. Sprinkle some flour onto the flattened piece, and roll it up like you would a scroll. Using a knife, cut it into 0.25" wide pieces
8. Repeat steps 6 & 7 with the other two pieces
9. Since the pasta needs to rest like this for a bit, fill the large pot and bring it to a boil. Turn up the heat to medium on the sauce, stirring occasionally
10. Once the water is at a rolling boil, add the pasta and cook for 8-10 minutes. Add spices (basil, dill) to the tomato sauce; stir
11. Pour out the water and put the pasta into tomato sauce. Turn the heat back to medium-low, and mix thoroughly. Serve with the cheese of your choice!

Finance and Markets

Last week's financial headlines talked about the coronavirus's impact on markets, but we declined to mention the impact of Brexit on stocks. This is mostly because investors expected it and had already positioned themselves for the changes; nonetheless, it was still relevant and we should have mentioned it earlier. Anyway...

Headlines out Friday morning show that US employers "added 225,000 jobs in January and the jobless rate was 3.6%,"¹ which is to say that 2020 is starting out on a strong economic note. The Fed also projected confidence into the markets after it left the benchmark rate unchanged. In general, company earnings are beating expectations, which has given a boost to stock markets, but investors are still wary about a potential downturn.

However, this week's optimism should not detract from the dangers posed by the coronavirus. While it is largely (but not entirely) contained in China, it has the potential to disrupt global trade, most of which relies on the country's vast exports. Some economists have warned that continued reliance on Chinese imports will only increase the chances of disruption, and that countries around the world should seek to diversify their supply chains.

Headlines

Impeachment is over

The Senate voted to acquit President Trump of the House's impeachment articles. While this isn't really a surprise, it finally ends the process and allows Congress to get back to work. Partisan squabbles over budget and other measures materialized almost immediately following the vote, which shows that we're more or less back to where we started.

Brexit happened

As of last Friday at midnight, the British people are no longer EU citizens. However, according to NPR, "the U.K. and the European Union will immediately enter a transition period until the end of this year, during which the free movement of people and trade between them will continue as before."² For the next

few months during the transition it's unlikely that anyone will be directly affected by the break; the period will officially end at the close of 2020.

Iowa caucus...doesn't work

Winning the Democratic Iowa caucus is notoriously complicated: unlike the process in other states, that in Iowa requires a series of steps that pass candidates delegates and votes, and can lead to serious confusion. In an effort to simplify the process, the Iowa Democratic Party released an app designed to tally all of the votes automatically. Unfortunately for the candidates, it didn't really work, and the winner(s) were announced a full day after they were expected. During the 24 of uncertainty, all of the candidates proclaimed victory despite having no data.

The results showed that Bernie Sanders won the "preference vote" but Pete Buttigieg won the delegate count.³ It's difficult to say which matters more, and you can expect both candidates to hype up their respective wins in New Hampshire.

NASA's 2020 budget will be yuge

Reports on Friday say that President Trump will propose a 12% boost to NASA's 2021 budget. The nearly \$3 billion increase will be aimed at helping "U.S. astronauts [return] to the moon's surface by 2024."⁴

Astronauts haven't attempted a moon landing since the 1970s. At the time, NASA had to invent new types of computers to help astronauts navigate the complications with positioning a spacecraft on the uneven terrain of the moon.

In a slightly different vein, if you're interested in space and want to learn about what real astronauts do while on the International Space Station, then I encourage you to follow NASA astronaut Jessica Meir on Twitter. In addition to her daily responsibilities, she posts about novel experiments and space walks!



Huawei scores a UK contract

This is big news because it shows that Britain is deciding to ignore the US's warnings about the potential dangers associated with Huawei's relationship with the Chinese government. In response, several US government officials, including Attorney General William Barr, have stepped up their advocacy of US-, Japan-, and South Korea-based competitors. In a speech at the Center for strategic and International Studies in Washington, Barr said "We have to make a decision on the 'horse' we are going to ride in this race...Putting our large market and financial muscle behind one or both of these firms would make it a more formidable competitor and eliminate concerns over its staying power."⁵

The Compendium

By *Gilad Penn*

It's a fun fact that octopus, squid, and crustaceans have blue blood due to a high concentration of copper in their circulatory system. However, this is not true of all animals: human blood has iron-rich hemoglobin, which reacts with oxygen to create a reddish color. While it can sometimes appear blue—for example, in the veins on the back of your hand—this is a product of deoxygenated blood combined with the way light hits your skin.

The unique properties of human blood—the exact hue, saturation and viscosity—is quite difficult to match, and it's no surprise that Hollywood and theatres have been tinkering with the perfect recipe for fake blood for the past hundred years.

Back in the early 1900s the Grand Guignol (literally “big puppet”) theatre in Paris was notorious for its plays with bloody scenes, many of which included dismemberment and eye gouging. Their formula relied on carmine, a naturally bright-red pigment which comes from beetles (yum!). However, this and other recipes were rarely used in early movies: despite the popularity of old horror films, they rarely featured any blood at all due to self-censorship. Films followed the Motion Picture Production Code (aka Hays Code), which forbid brutal killings from being presented in detail.

The 1952 ruling from “Joseph Burstyn, Inc. v. Wilson” which argued that film scenes are protected under the First Amendment, ended this practice, and movie directors quickly set out to replicate human blood. The 1957 film “The Curse of Frankenstein” famously used the “Kensington Gore” recipe, which consisted of gold syrup, warm water, food coloring, and corn starch. This glorious bright red blood was also used in *The Shining* (1980): the infamous elevator-blood scene used an estimated 360 gallons. And in the 1960 black and white horror film “Psycho,” Alfred Hitchcock used a delicious-sounding chocolate syrup, due to the high contrast and viscosity. However, using syrup-based recipes came along with their own caveats; in the 1976 film “Carrie,” the syrup-based mixture hardened onto an actress coated in the fake blood when the gymnasium set burst into flames behind her.

Modern filmmakers are less concerned about finding an exact match for blood, since CGI has rendered many of these old recipes obsolete. However, the search for the perfect recipe continues on the theatre stage!

Bonus fun fact: films are still trying to appease rating groups, and for both *Taxi Driver* (1976) and *Kill Bill: Vol 1 and 2* (2003, 2004) the blood used was desaturated to make it more palatable for audiences.

What's up this weekend?

Project 19

Where David Geffen Hall

When Various Times

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world premiere event, and highly recommend the event to anyone who enjoys classical-style music and never-before-heard pieces.

[Balanchine + Peck](#)

Where NYC Ballet

When February 1 eve, 5, 8 eve, 11, 13, 2020

What “Dances from Resident Choreographer Justin Peck are united with an ebullient Balanchine classic. In *Creases*, Peck’s first ballet for the Company, draws on the propulsive music of Philip Glass for an ensemble work rich in geometric patterning. Peck’s *Belles-Lettres* has the distinction of being the only dance in the repertory performed to the music of the Belgian-born composer César Franck. Balanchine’s *Brahms-Schoenberg Quartet*, a ballet in four movements, evokes the majesty of the Austro-Hungarian Empire at its height through its cast of more than 50 dancers and its elegant designs including costumes by the great Karinska.” - *the website*

[Animation First](#)

Where French Institute Alliance Française

When February 7 - 10, 2020

What “Join us for the third edition of FIAF’s wildly successful festival of French animation with 18 US and New York premieres, including provoking films, exciting shorts, immersive exhibits, video games, panels with leading animators, and much more!” - *the website*

[Brooklyn’s Doodle Sculpture](#)

Where Brooklyn Bridge Park, Pier 3

When until March 27

What *See the link above for details*

[Epic Scavenger Hunt](#)

Where The Acorn Theater

When February 1 - 12, 2020

What “From City Hall to Washington Square Park, this hunt will take you to all the best sights and hidden gems! Tourist, local, or new to town, this is a lively small group activity that anyone can enjoy. Lace up your walking shoes and get ready to experience the city like you never have before. Snap pics, race against the clock, and put your navigation skills to the test as you wander at your own pace. No reservations, no tour guides, and fun for all ages.” -*the website*

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Citations

¹ <https://www.wsj.com/articles/january-jobs-report-11581076802>

² <https://www.npr.org/2020/01/31/801289239/brexit-day-what-to-know-when-the-u-k-leaves-the-eu>

³ <https://www.nytimes.com/interactive/2020/02/04/us/elections/results-iowa-caucus.html>

⁴ <https://www.wsj.com/articles/trumps-nasa-budget-will-earmark-12-boost-for-agency-in-2021-11581071402>

⁵ <https://www.androidauthority.com/us-combats-huawei-dominance-1081354/>