Comedian David Koechner will be performing during Veishea 2014 on April 12 at Stephens Auditorium. Koechner is best known for his roles in the film “Anchorman” and the television show “The Office.” Koechner has toured his stand-up comedy routines throughout the country.

“Koechner is a great comedian,” said Mike D. O’Brien, Veishea entertainment co-chairman. “It’s a good opportunity for a larger name comedian to come, especially when his movie [“Anchorman 2”] will be out.”

Koechner gets his start on “Saturday Night Live” in 1990 and quickly began starring in other television shows like “The Naked Trucker and T-Bones Show.” Since then, Koechner has landed roles in films like “A Million Ways to Die in the West” and even appeared on the television series “Hannah Montana.”

Foundation will use proceeds from concert to help fight malaria
By Devon Wilmes
@iowastatedaily.com

As a Centerville, Iowa, native and grandson of a Sioux City saloon owner, Simon Estes performs a wide variety of music, from opera to country. One of the more recent causes Estes created is the Simon Estes Foundation, a nonprofit organization that is dedicated to fight malaria.

Fated African-American opera singer Simon Estes is partnering with the Iowa State Student Caregivers group to put on a Christmas concert at 3 p.m. Sunday in the Hilton Coliseum in efforts to purchase thousands of insecticidal nets to help children dying of malaria.

Estes created the Simon Estes Foundation in 1995 and quickly began working to help fight malaria. He is listed as the sole inventor for the radaron “Simon’s Magic” that was used on the police force in Johannesburg, South Africa, during the Grand Finale Concert in the World Cup in 2010. A malaria-caused by a parasite called plasmodium—is transmitted from one person to another through bites of infected mosquitos. Every 30 seconds, a child dies from malaria, according to the World Health Organization. This leads to 1 million deaths every year.

“I was instantly drawn into supporting his cause,” Estes said. “I had heard that 20 seconds before a child dies from malaria, I was instantly drawn into supporting his cause.”

Estes created the Simon Estes Foundation along with Iowa State Student Caregivers to support research and buy supplies for research.

“The Simon Estes Foundation has raised more than $900,000 from the estate of Philip and Virginia Sproul. The money will be used to establish an endowed professorship in the Sproul family name in order to attract faculty for research work.”

“A total of 1 million deaths are attributed to malaria each year. I will definitely be attending his concert on Sunday,” Thomas said. “About 50 percent of all deaths are in Sub-Saharan Africa and though there is not yet a cure for the illness, there is a way to prevent it.”

Estes has dedicated his life to helping children. He has dedicated his life to helping children.

He is a very recognizable name to students,” O’Brien said. “Koechner is returning to his former roles in ‘Anchorman 2’ this fall.” Koechner will be performing on April 12 at Stephens Auditorium.

Iowa State raises $8,000 to Veishea with pancake sale
By Michelle Schoening
@iowastatedaily.com

Iowa State’s department of electrical and computer engineering received a $24,550 donation for the needed funding to the Veishea pancake event.

City Council passes pancake funding for Veishea, discusses Squaw Creek restoration plan
By Michelle Schoening
@iowastatedaily.com

City Councilman Tom Kearns was the deciding vote in Tuesday night’s City Council meetings regarding the funding to the Veishea pancake event.

Kearns said if the cost was $2 per person Veishea breaks even, but if they could charge $3 per person then they could search for higher-quality entertainment and promoting non-alcoholic events.

Kearns said if the cost was $2 per person Veishea breaks even, but if they could charge $3 per person then they could search for higher-quality entertainment and promoting non-alcoholic events. Wacha said he sees the funding as an investment in the students.

The motion passed 4-1 and the funding to the Veishea pancake event will be $2 per person meets Veishea event. Kearns said if the cost was $2 per person Veishea breaks even, but if they could charge $3 per person then they could search for higher-quality entertainment and promoting non-alcoholic events.

The motion passed 4-1 and the funding to the Veishea pancake event will be $2 per person meets Veishea event.

Alums estes donates $900,000 for research
By Natasha White
@iowastatedaily.com

Iowa State’s department of electrical and computer engineering received a $24,550 donation for the needed funding to the Veishea pancake event.

Estes had the sole revenue for permanent magnet focus on picture tubes, which is a universal component of modern television. He passed away in 2011.

“Always keep in touch. He’s provided miniatures to the department,” said John Potter, distinguished professor and chairman of electrical and computer engineering.

The money will be used to create new endowed professorships. There is a certain amount of money is invested and from that interest is drawn to support the professorships.

But from our standpoint, the council would like to spend the $2 and come to the pancake event.”

“We want to support your activity; we are willing to go to 10:00 p.m. of taxpayer’s money,” Wacha said. “But from our standpoint, that investment is only as good as the amount of student that it helps. So the less students that take advantage of it, the less inheritance we have.”

Concerned, Simon Estes agreed with Wacha that this is about students coming to enjoy the pancakes at the lowest cost possible.

“Now we are looking at an inappropriate tax on the economy of Iowa State and the students that are here and the new investment opportunities in the community,” Estes said. “We are in the business of supporting the 52 and come to the Cyclones game. Some students dis-agreed and said using the tax funding for the pancakes, fewer tax dollars will be used on the police force at the event.

“Actually, I also think the whole mandate behind this was to keep students on campus,” Wacha said. “So we aren’t costing our taxpayers dollars on our taking coffee cups away.”

Pancakes p9 >>
A 17-year-old male was taken into custody and charged with trespassing and theft after breaking into three dorm rooms on the third floor of Veterinary Science Hall.

Vehicles driven by Ralph Jones, 20, Stanton Ave., Apt 701, and Matthew Darland, 19, and Brendan Hall, were arrested and charged with public intoxication at Wallace Hall, (reported at 6:33 p.m.).

An individual reported having a sexual relationship with a student at the care of a parent.

Jacob Nockels, 21, 312 Hillcrest Coconino Road, Apt 201, was arrested and charged with possession of alcohol (reported at 1:17 a.m.).

Tyler Wirth, 23, 2324 Friley Hall, were cited for underage possession of alcohol after police responded to a noise complaint at 2:00 a.m. (reported at 2:00 a.m.).

An individual reported missing a backpack containing a large amount of cash (reported at 3:15 p.m.).

An officer initiated a drug related investigation at the Iowa State Center (reported at 12:14 p.m.).

All those accused of violating the law are innocent until proven guilty in a court of law.
Ordering your textbooks couldn’t be easier!
Login to AccessPlus and click on view complete textbook list. Then, you will be available for pick up beginning Saturday, January 11th in the Multicultural Center of the Memorial Union.

Catt Center conducts cutting edge women’s research

Major meat producers have argued that the new rules would be tricky for multi-component consumer.”

“The concerns I have about labeling might be a lot less complex and will be easier to implement,” Dickson said. “‘Country of origin labeling should not be required.”

“Before a company can label meat as foreign, the U.S. FDA has to do an inspection of the processing facility. The processor also has to notify the FDA, and the FDA has to accept the notification before it will do an inspection,” Dickson said.

The result of origin labeling rules were set in place to inform consumers about something raised, slaughtered and processed in a number of different countries before coming into the U.S.,” said Colin O’Neil, director of government affairs at the Center for Food Safety in Washington. The meat industry has expressed concern over the cost of the rule which requires tracking meat products to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said meat companies are fighting with the new provisions as they want to outsource production and processing to the consumer. This would make it possible for consumers to know more about the origins of their food.

O’Neil said the required labeling of meat products to the consumer is being retained within the food supply chain and technology can help with the cost to make it available to the consumer. This would make it possible for consumers to know more about the origins of their food.

Leaving her breathless!

New rules require country of origin on labels of meat products

Richard Martinez/Iowa State Daily
Pappajohn competition opens for students in Iowa

By Blakie Dowson

#iowastatedaily.com

College students across the state are preparing themselves for the opportunity of a lifetime through John Pappajohn New Venture Student Business Plan Competition.

The Pappajohn Venture Student Business Plan Competition is geared towards Iowa State University, the University of Iowa, Drake University and the Northern Iowa Area Community College. An opportunity to present a business plan for a chance to win $5,000 in start-up finances.

The competition encourages both encouragement and a cash injection to support those who have a business idea. The competition provides the opportunity for a student to test their business idea on paper and receive valuable feedback,” said Jodi Elye, representa tive for Entrepreneurship at Iowa State. The competition aims to not mention the opportunity to pitch your idea to a man like John Pappajohn serves as a great role motivation to compete.”

Lynn Allendorf, representative at the John Pappajohn Entrepreneurial Center at the University of Iowa, said the competition gives students a chance to get out of their comfort zone.

“Writing a business plan can be a cumbersome task. The process of putting together your idea, formulating your concept and describing it to the reader or investor, requires putting all of your information together in an organized manner that will help sell the concept to the reader or investor,” Elye said. “It takes some careful thought and analysis, but the process is well worth it. A well-written plan can earn you a lot of money!”

Allendorf encourages anyone attending an Iowa post-secondary institution to participate. Undergraduates and graduate student participants can enter individually or put together a team of up to five people. Ten overnight. Our best advice is to start early and give yourself plenty of time for reviewing and revising.”

The competition starts in March 28 through April 11, 2014. The competition deadline is April 15, 2014. Finalist announcements will take place on May 2, 2014.

The competition is open to students across the state of Iowa.

The competition is open to students attending an Iowa post-secondary institution. Teams must be organized and defined to be eligible to participate. Participants can win up to five people. Teams must be organized to be eligible to participate.

To enter, students must submit an “Intent to Compete” form to the Pappajohn Center for Entrepreneurship by Feb. 20, 2014. Information and a competition guideline packet are available online at the Pappajohn Center website.

“The competition is open to anyone attending an Iowa post-secondary institution. Undergraduates and graduate students can enter individually or put together a team of up to five people.”

Harold Eyles, coordinator in the UI Pappajohn Center for Entrepreneurship, talks with Jared Boeing, junior in pre-business, about his business plan presentation as part of the Pappajohn New Venture Student Business Plan Competition. The competition is open to students across the state of Iowa.

Harold Eyles, coordinator in the UI Pappajohn Center for Entrepreneurship, talks with Jared Boeing, junior in pre-business, about his business plan presentation as part of the Pappajohn New Venture Student Business Plan Competition. The competition is open to students across the state of Iowa.

What can you do with a Masters in Biotechnology?

By Blakie Dowson

#iowastatedaily.com

In order to be very successful, we are also looking for well-written plans. Given that the opportunity to apply to the Pappajohn Entrepreneurship Iowa Fellowship Program, where members of the Iowa Fellowship Program mentor student business owners for two years to help them grow their businesses.”

Elye also said the judging process is quite simple. “We look for content and viability,” Elye said. “We are looking for well-written plans that clearly show the business opportunity. We are also looking for projects that have a good chance of succeeding.”

Elye encourages anyone attending an Iowa post-secondary institution to participate. The competition and has seen many business plans in past competitions go on to be very successful. “This is a great opportunity for a student to try out their business idea. We have seen a lot of students do well at the competition and then go on to successfully open and run their business. Elye said “The competition offers the opportunity to learn business skills and be mentored by business experts along the way.”

Jodi Elye, program coordinator in the UI Pappajohn Center for Entrepreneurship, talks with Jared Boeing, junior in pre-business, about his business plan presentation as part of the Pappajohn New Venture Student Business Plan Competition. The competition is open to students across the state of Iowa.
Human needs responsibility with treatment of animals

By Phil Brown
@iowastatedaily.com

We the great nation that is the United States of America should be proud of the way we treat our animals. All our laws make sure that our animals are treated properly and that they are not harmed unnecessarily. When we have even small violations of our laws, the punishment is severe. We have many laws that make sure that our animals are treated fairly and that they are not harmed unnecessarily. We have laws that make sure that they are not killed or used for other purposes.

Companies debut new environmentally friendly gadgets

By Taylor Finn
@iowastatedaily.com

With 2013 coming to an end, many magazines and newspapers are doing lists of the top 10 gadgets of the year. Some of the new gadgets on the list will be designed to help save the environment. The best of these inventions will be extremely popular. We should buy them and hope that the manufacturers can keep up with the demand.

Do not get your hopes up, though. Many of these gadgets are not yet available. This does not mean that they are not worth the wait. They are not going to be on the market until next year. If you want to get your hands on some of these gadgets, you will have to wait until the next year. Some of these devices are not even available yet.

Feedback policy:
The Daily encourages discussion, but does not guarantee the publication of all letters or reviews. Letters and reviews should be typed and are subject to editing for proper grammar, spelling and length. You can submit letters to online@iowastatedaily.com or turn them in to the editor in chief at the Daily office.

Opinion Board

Editor in chief: Katelyn McGuire
editor@iowastatedaily.com
Phone: (515) 294-5848
Thursday, Dec. 12, 2013
Editor: Hailey Gross
opinion@iowastatedaily.com

Iowa State Daily

Online feedback may be used if first name and last name, major and year in school of the author(s).

Human needs responsibility with treatment of animals

By Phil Brown
@iowastatedaily.com

We the great nation that is the United States of America should be proud of the way we treat our animals. All our laws make sure that our animals are treated properly and that they are not harmed unnecessarily. When we have even small violations of our laws, the punishment is severe. We have many laws that make sure that our animals are treated fairly and that they are not harmed unnecessarily. We have laws that make sure that they are not killed or used for other purposes.

Companies debut new environmentally friendly gadgets

By Taylor Finn
@iowastatedaily.com

With 2013 coming to an end, many magazines and newspapers are doing lists of the top 10 gadgets of the year. Some of the new gadgets on the list will be designed to help save the environment. The best of these inventions will be extremely popular. We should buy them and hope that the manufacturers can keep up with the demand.

Do not get your hopes up, though. Many of these gadgets are not yet available. This does not mean that they are not worth the wait. They are not going to be on the market until next year. If you want to get your hands on some of these gadgets, you will have to wait until the next year. Some of these devices are not even available yet.

Feedback policy:
The Daily encourages discussion, but does not guarantee the publication of all letters or reviews. Letters and reviews should be typed and are subject to editing for proper grammar, spelling and length. You can submit letters to online@iowastatedaily.com or turn them in to the editor in chief at the Daily office.

Opinion Board

Editor in chief: Katelyn McGuire
editor@iowastatedaily.com
Phone: (515) 294-5848
Thursday, Dec. 12, 2013
Editor: Hailey Gross
opinion@iowastatedaily.com

Iowa State Daily

Online feedback may be used if first name and last name, major and year in school of the author(s).
Cyclones vs. Hawkeyes
7 p.m. Thursday at Hilton Coliseum

In-state rivalry heats up as Cy-Hawk game nears

By Madison Arnold @iwastatedailycom

Just over a year ago, the game against in-state rival Iowa was ended in extra innings for the Huskers, with the final score 3-2 in Nebraska's favor. This year, the Cy-Hawk rivalry game will be played in Hilton Coliseum on Thursday, Dec. 12, Hawkeyes' guard Micaela Kelly scored 11 of Iowa State's 29 points and was named the game's most valuable player.

The Cyclones are ranked 19th in the country in points per game, averaging more than 71.

The Hawkeyes scored 95 or more points in its previous four games coming against six teams ranked in the top 25.

As the Cy-Hawk rivalry game approaches, forward Georges Niang says it's time for Iowa State to get back to the old happy place.

"We've got to get out of the grind, we've got to get back to the grind, and get back to the grind, and we've got to get back to the grind," Niang said. "We've got to get back to the grind, and we've got to get back to the grind, and we've got to get back to the grind."
Cyclones push forward after tough meet in Vegas

Intramural officials face pressure as championships approach

200 students are employed as intramural officials annually.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

“I’m excited that we will be at full-strength for the ISU shelters on Saturday,” Jackson said. “If we want to have an every match has first-time out he’ll be a challenge, but hopefully he can stay healthy through the rest of the season. Hopefully we will see a revenge of the Stewp we will still have some manpower.”

Moore, redshirt junior, is yet to be fully recovered from the elbow injury he suffered during practice training. He said he felt he had to take a scare out of his system and will be going sorely and texted to the lineup on Saturday.

“In the finals, when you’re up 10-6 and then you take a trip out of the ring you need to correct a few things before I can really progress before the比亚.”

And while eighth wasn’t where the team wanted to end up, the wrestler took notice of some of the younger wrestlers during the meet.

“If myself and a few others would have avoided injury, it could have changed things,” said redshirt junior, Tyler Camp. “I will say we had some guys really step up big, Fred [Hill] and [Gabe] [Munro], did a great job, and I’m really proud of those guys.”

The team will head to Fargo, N.D., this weekend for a dual with North Dakota State. The Cyclones were really proud of those guys.”

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.

Jackson said he feels confident however, that they will bounce back to the lineup quickly, if not by next weekend.
Simon Estes was able to do his career. “His legacy is one of doing what God has given to me to help those who are in need,” Estes said. “I have just a person that has had the opportunity to use all of the gifts that God has given me to help people who are in need.”

“My legacy is one of being a servant and helping people who are in need,” Estes said. “I have been a servant and helping people who are in need.”

Each week of “eMOTIVe,” a portion of the proceeds from their album will be donated to the Simon Estes Foundation, which offers scholarships to students in the Des Moines area.

Accompanied by the Des Moines Youth Symphony Orchestra, the music will consist of numerous Christmas songs, including “The First Noel,” “Hark! The Herald Angels Sing,” and “Silent Night.”

The album will be released on CD and digitally on November 27 at various retailers and online music stores.

The album features a range of artists, including vocalists, instrumentalists, and dancers, all of whom have contributed to the cause.

“The Nutcracker Ballet” will be performed by the Des Moines Youth Symphony Orchestra and Chorus on December 12 and 13 at 7:30 p.m. each night at the Des Moines Civic Auditorium. Showtimes are at 7:30 p.m. each night at the Des Moines Civic Auditorium. Showtimes are at 7:30 p.m. each night at the Des Moines Civic Auditorium. Showtimes are at 7:30 p.m. each night at the Des Moines Civic Auditorium. Showtimes are at 7:30 p.m. each night at the Des Moines Civic Auditorium. Showtimes are at 7:30 p.m. each night at the Des Moines Civic Auditorium. Showtimes are at 7:30 p.m. each night at the Des Moines Civic Auditorium.