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ISSUE 104 THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, ENTERTAINMENT, ARTS, HISTORY, WINE, AND MORE WWW.WELOVEDOWNTOWN.COM

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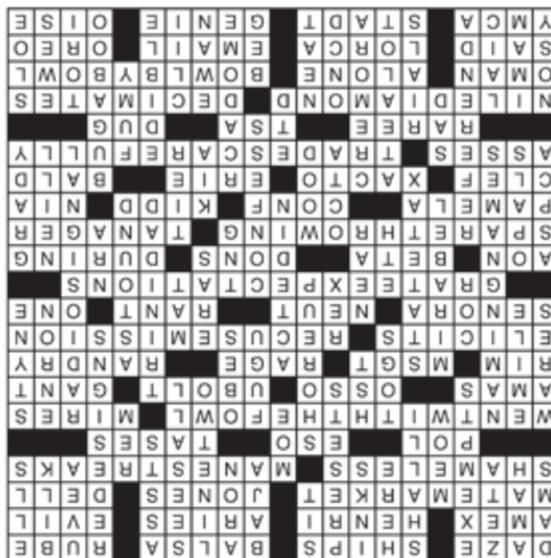
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ON THE COVER: *This month's cover photo of Ira David Wood III was taken by my brother Randall Gregg for the second issue of the Downtowner in 2005. He was the best at capturing the true essence of his subjects, both in photos and stories. We miss you Randall. - Crash Gregg*



THE 40TH ANNIVERSARY OF THEATRE IN THE PARK'S

A Christmas Carol

WITH IRA DAVID WOOD III

BY LINDA KRAMER

The novel, *A Christmas Carol* by Charles Dickens was originally published in 1843. It was an indictment of the 19th century Industrial Revolution and spurred by Dickens' strong need to comment on the enormous gap between the rich and poor as well as the plight of exploited child workers in Victorian England. This ghostly tale of

he has accumulated numerous film and television credits, he is probably best known for his annual portrayal of Ebenezer Scrooge in his musical/comedy adaptation of *A Christmas Carol* at Theatre in the Park in Raleigh. Wood founded the theatre and serves as its Executive Director.

The play has been performed annually since

successful shows in NC theatre history." Wood is often credited with raising the bar of theatrical excellence in the Triangle, and this year, the theatre welcomes Chasta Hamilton Calhoun to the stage family as the new choreographer for the 40th Anniversary.

Wood's adaption of *A Christmas Carol* is accurate to Dickens' tale with just a bit of creative license. In order to make the play as enjoyable for adults as it is for children, Wood infuses plenty of topical and adult humor as well sight gags for the kids. Theatre in the Park seats just 250 patrons in a small, intimate setting, so in the early days of *A Christmas Carol*, they had to use the cushions from the lobby sofas to accommodate the eager audiences. Additional performances at Memorial Auditorium were added to the schedule, accommodating another 2500 excited fans for each show.

Actor Gerald Dickens is a huge fan of Wood's take on his great-great-grandfather's work. A number of years ago, he came to Raleigh to see the widely acclaimed version for himself. "Afterwards, we went out to a local pub and sat around, drank a few pints of ale, and he said it was exceptional—that Charles would have loved it. But then he said one thing Charles would have disagreed with: 'I think he would have wanted to play your role,'" said Wood.

Raleigh families have long made *A Christmas Carol* part of their traditional holiday celebration. Wood can relate hundreds of memorable stories he and the theatre cast have experienced over the years, like the grandfather who, after seeing the performance, realized he had always been a scrooge with his family and discovered a new generosity in his heart.

Wood views the cast he directs as a family—made up of local doctors, lawyers, ministers, and children. But some of cast from Christmas past



redemption doesn't sound particularly uplifting, but it is; and its popularity eventually established Christmas as a time of family celebration and charity toward the less fortunate.

Award-winning playwright, Ira David Wood III enjoys a lengthy list of honors and awards. He has been consistently voted Best Local Actor and, while

1974, before holiday shows even existed in Raleigh. "I couldn't imagine Christmas without *A Christmas Carol*. When we first opened, all the theaters in Raleigh were shut down over the holidays," said Wood, "and not by choice."

This year celebrates the 40th Anniversary of the show, which has been cited as "one of the most



happened to be his real family. Ira David Wood IV and Evan Rachel Wood have followed in their father's footsteps and chosen careers in acting, both having played multiple parts in *A Christmas Carol* as children. Ira and Evan were not the only cast members to go on to Hollywood careers. "6 Feet Under" actor Michael C. Hall sang with former *A Christmas Carol* casts as well as Frankie Muniz of "Malcolm in the Middle" fame.

Involving his family in his work only seemed natural for Wood, a dedicated husband and

father, who expresses his respect for family ties through *A Christmas Carol*. In fact, his late father had more impact on the show than the audience would imagine.

"Christmas is a bittersweet time because you don't know what the future is going to bring and you tend to associate it with loved ones who may no longer be with you," said Wood. Emotion from the loss of his father at age twelve manifests itself in the scenes between Scrooge's kind, dedicated clerk, Bob Cratchit and his physically handicapped son, Tiny Tim. "The last time I saw my dad, he tucked me into bed just like Bob Cratchit did for Tiny Tim. It's very bittersweet and it hurts me inside," he said.

The lullaby sung during the performance is Wood's favorite scene because it brings back the memories of his father as well. "One time, while the lullaby was being sung, I saw three generations of a family sitting in the audience. The grandpa touched the dad on the shoulder and the dad turned to touch his son on the shoulder. It was a very special time for me."

As Wood goes back to his inner child during these scenes, Scrooge goes back to heal his >>>



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inner child to make the present, adult Scrooge a more loving person. Wood says seeing the show enables us all to touch that child inside of ourselves. "There is a little Scrooge in all of us, whether we want to admit it or not," said Wood. "But the moral of the story is that we all have a chance, no matter how old we are. We have a chance to be a better person."

For Wood, playing Scrooge has been personally transforming, "Once you feel the love wash over the stage from the audience after this performance, you're never the same. To stand on the stage and be loved by so many people is a miracle." He continues, "People think I am so generous with the time I spend on this production, but actually, being part of something that affects so many people is the most selfish thing I do all year."

And then, all too soon, the play is over. The audience walks out, inspired and ready to go home and celebrate the holiday in their own way... lights, music, dinner and a tree; eager to celebrate the past and the present and to look forward to what the future brings.

At the end of the play, the audience seems frozen. There is not a sound in the house except for that of falling tears. Dickens, through his words and complimented by a presentation from a theatrical cast of 90, has found a place in the hearts of all of us that needs healing, and we respond.

The abiding truth of *A Christmas Carol* is that Dickens understood perfectly that life is transformed not by changes in our circumstance but by an inner shift that we must act upon; and in the process, it redeems us. And if we can touch

that inner child, the place in our heart that needs changing and healing, we can understand and celebrate the meaning of *A Christmas Carol*. Dickens understood this and after this memorable performance, so will you. 🎄

This year, December 7-13 has been proclaimed as "A Christmas Carol Week" in Raleigh by Mayor Nancy McFarlane. There will be a special 40th Reunion performance on December 14. Cast alumni from past shows will come together at Memorial Auditorium to celebrate their unique theatre experiences as a part of A Christmas Carol and will sing the last Noel. The show runs Dec. 10-14 at the Duke Energy Center for the Performing Arts at Memorial Auditorium and Dec. 18-21 at the Durham Performing Arts Center (DPAC). The show sells out regularly so get your tickets early! Ticket prices range from \$30-\$80, depending on seat location. Visit www.theatreinthepark.com or call the box office at 919.831.6058 for more information or to purchase tickets.

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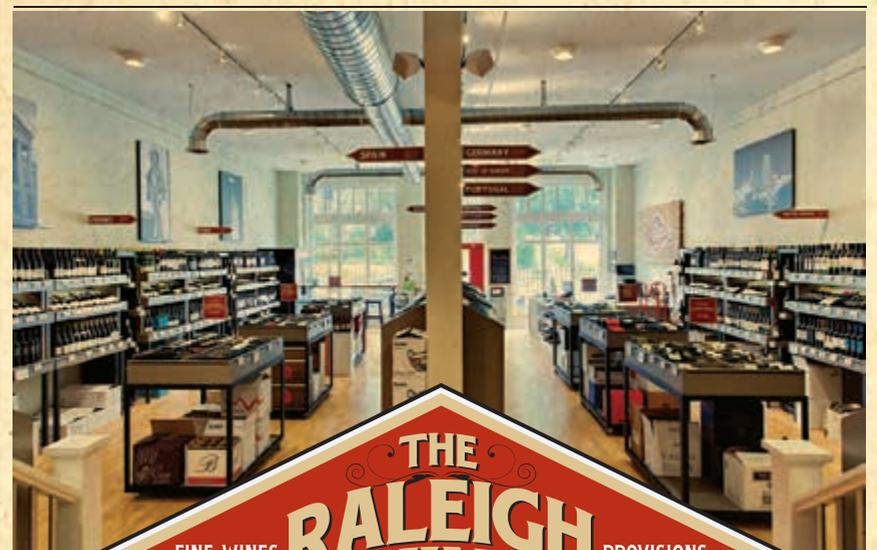
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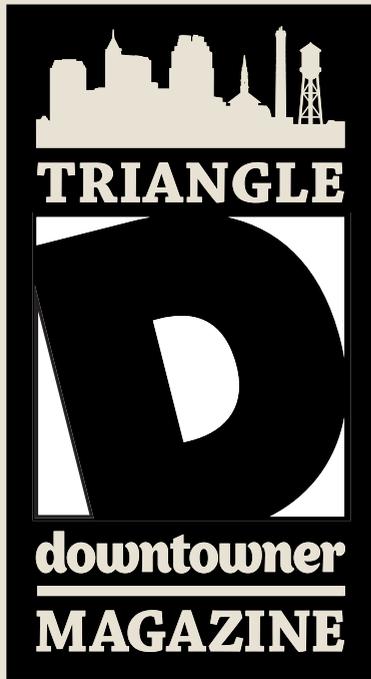
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From the Publisher

The holidays are here already and we'd like to wish all our readers, advertisers, friends and supporters a very Happy Thanksgiving. We hope everyone is able to spend time with those who are most important in your life.



I'd like to use the rest of my space this month for a bit of self-promotion. We've been remarkably busy the last few months not only with the *Downtowner* but also on our newly purchased sister publication, *BOOM! Magazine*. Aimed at baby boomers and professionals over 45, *BOOM!* is well-known for covering great topics including travel & leisure, performing & visual arts, food & wine, health & wellness, finance, and local history. Entering into its 14th year, readers know they can count on *BOOM!* for informative and interesting articles, and advertisers know that with each issue they can

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each month, and that's in addition to our huge social media reach of another 64,000 people. Our readers are social and they go out often, frequenting restaurants, bars, theatre, retail, events. If you're a business owner and want to reach the heart of the most targeted demographics in the Triangle, we're glad to help. As two of the few remaining locally owned magazines in the area, money spent on advertising in our publications stays in the local community. We buy local, spend local and live local. To make joining our family even easier, we're running a few advertising specials until the end of the year to celebrate the acquisition of *BOOM! Magazine*. Give us a call or send us an email and we can tell you more, 919.828.8000 or sales@welovedowntown.com.

Cheers,

CRASH GREGG
Publisher, *Triangle Downtowner Magazine*
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An

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



Since opening in 2006, An has received countless accolades and the current management team, led by General Manager James Yang, is arguably its most talented. The story of An's culinary braintrust is one of passion, skill and friendship, while precision, vision, relentless training, and determination define the restaurant as a whole.

Steven Devereaux Greene currently helms the kitchen at The Umstead Hotel and Spa as executive chef, but he also serves as the culinary director of the Goodnight's Asian fusion restaurant, An. His extensive experience includes stints in some of the country's most celebrated kitchens with such esteemed chefs as Michelle Bernstein at Azul, Joel Robuchon at MGM Grand, and Thomas Keller at French Laundry, not to mention McCrady's, the James Beard Award-winning restaurant in Charleston. Greene also owned and operated his own restaurant, Devereaux's, in Greenville, SC.

An's Chef de Cuisine Joshua Hughes started working in restaurants as a teen. After graduating high school, Hughes worked at several South

Carolina restaurants before taking a job as an assistant to the pastry chef at Devereaux's under Greene's direction. Hughes quickly worked his way through every station and ultimately advanced to head sous chef. In 2011, he followed his old friend Greene to the Triangle and joined him as a sous



Executive Chef Steven Devereaux Greene

chef at the Five Star, AAA Five Diamond Award-winning Herons of The Umstead Hotel and Spa, where Scott Crawford was executive chef and Greene was chef de cuisine. "To improve yourself, you must work with the highest level of culinary talent," recalls Hughes, explaining the move. When Greene became An's executive chef, he chose Hughes as his executive sous chef. Then, earlier this year, when Greene received a promotion to executive chef of Heron's and culinary director of An, he named Hughes as An's chef de cuisine.

Together, the duo weaves culinary magic. Their dinner menu, which changes seasonally, is comprised of three main sections: Introductions, Land, and Sea. If you'd prefer to indulge in sushi, you will, of course, find a plethora of beautiful sashimi,



Chef de Cuisine Joshua Hughes

nigiri, and specialty rolls as well as seiche and a raw bar on the separate Sushi Menu. Additionally, Greene and Hughes offer the Omakase Kaiseki (\$99), an eight-course chef's tasting menu based on two distinct Japanese traditions. You put your trust completely in the chefs and allow them to feed you what they feel you would like best based on a few preferential questions.

Including our amuse-bouches and palate cleanser, our tasting was actually twelve courses. The first was raw oysters with house-made yuzu sorbet. This sweet, salty, and cold tidbit roused our appetites and had us salivating for more. Next was a clever, whimsical take on traditional Southern ingredients: Miso Deviled Eggs and Chicharones (fried pork rinds) with Brussel Sprout Kimchi arrived upon a raft-like tray made of twigs. The spicy, salty deviled eggs offered creamy comfort, while the crunchy chicharones brought a tangy heat. The final amuse was smoked beef tataki set in porcelain spoons. Charred with hint of spice, it was brawny and brash.



Tuna sashimi with granny smith apples, serrano peppers, jicama and radishes with a zesty ginger-herb dashi

Tuna Sashimi with granny smith apples, serrano peppers and a zesty ginger-herb dashi (Japanese sea stock) officially began our Omikase Kaiseki. Finished with jicama and radishes, this tantalizing preparation was light and refreshing. I can't wait to return for a full-sized portion. The pan-seared Sea Scallop, with its beautiful golden brown crust, transported us to Thailand on a wave of aromatic coconut curry sauce and kaffir lime tapioca. Adorned with pomegranate seed jam and Romanesque cauliflower, it was as delicious as it was eye catching. Chawanmushi,

a steamed Japanese egg custard seasoned with dashi, soy sauce, and mirin (rice wine), followed. If you are a seafood aficionado, do not miss this treasure of maritime goodness. The briny custard was topped with uni (sea urchin), poached oysters, katsuobushi (smoked, dried, fermented, and shaved Bonito tuna), clams, and smoked roe. It was a dish that would make Poseidon (or I should say O-Wata-Tsu-Mi) proud. Our last seafood course was the 7-Spice Sea Bass with braised cabbage, miso glazed hon shimeji mushrooms, and ginger-lobster nage. The perfectly cooked sea bass was crisp, but tender. The mushrooms added a



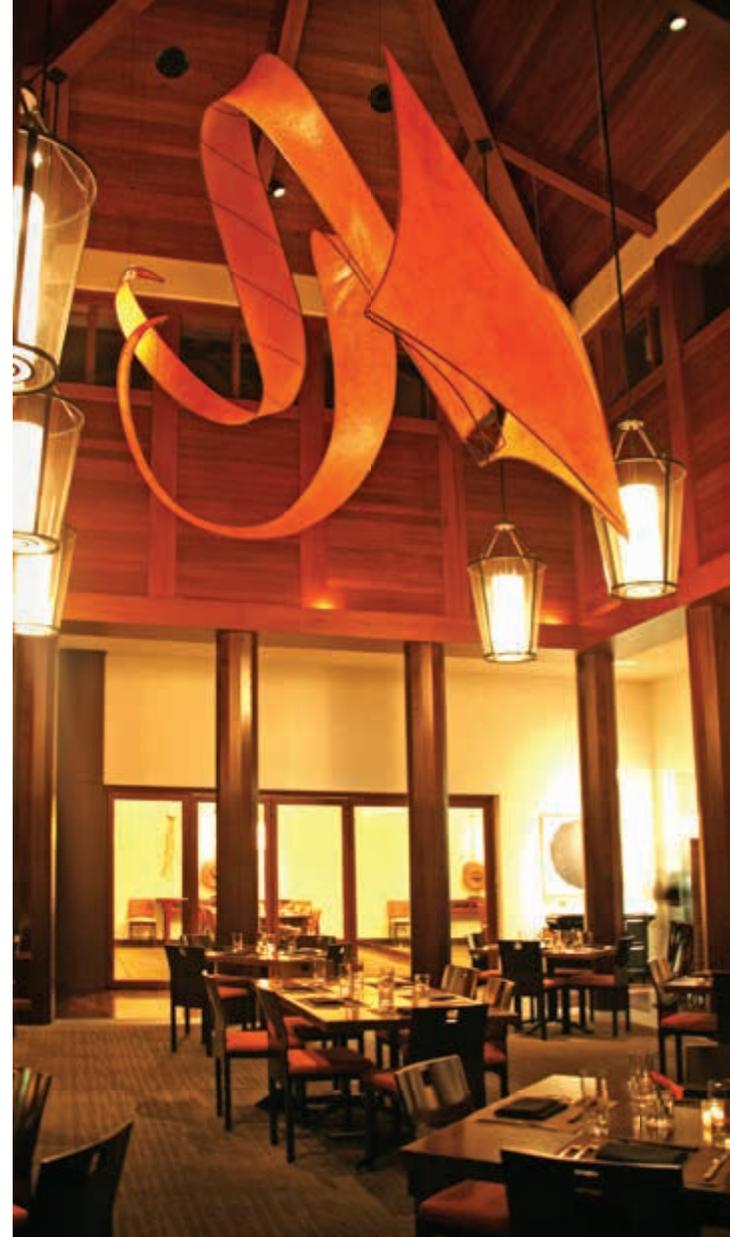
The pan-seared sea scallop with aromatic coconut curry sauce and kaffir lime tapioca.

touch of earthiness, while the nage would put most lobster bisques to shame.

Another fun reimagining of a Southern staple served as our first “Land” offering. At first glance, the Chicken and Waffles seemed out of place, but was, in fact, pure brilliance. This playful riff featured a boneless chicken leg stuffed with a chicken tender and wrapped in bacon; a Hong Kong waffle with 5-spice apples; a bacon-wrapped pan-roasted chicken breast; and maple-hoisin sauce. The fluffy waffle, with its innovative convex contour, evoked a vision of big bubble wrap, while the chicken was crisp and juicy. This course was sweet, >>>



At first glance, the chicken and waffles seemed out of place, but was, in fact, pure brilliance.



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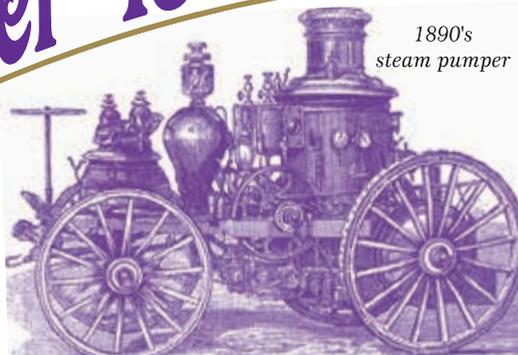

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Miso deviled eggs and chicharones with brussel sprout kimchi

smoky, tart, and salty. Our final savory plate was the Roasted Duck with baby bok choy, lychee salad, bamboo fried rice with shiitake mushrooms, and duck jus. The breast was textbook medium rare, the salad sweet and crunchy, and the rice unlike any I've eaten before. Damp and sticky, bamboo rice is a short grain rice infused with bamboo juice, giving it a pale green color and green tea-like flavor. It was earthy, chewy and herbaceous.



The croquettes—bamboo rice pudding molded into orbs, coated in panko, and deep-fried—were served with ginger sherbet and coconut-guava puree.

Our sweet courses began with the Apple Tart. Cashew frangipane, sour crab apples, candied cranberries and celery, and sharp Fromage Blanc ice cream rendered this inventive pastry as savory as it was sweet. Completing our tasting were the Croquettes, bamboo rice pudding molded into orbs, coated in panko, and deep-fried. They were served with ginger sherbet and coconut-guava puree. This mind-bendingly impossible dessert was simultaneously crunchy, creamy, and liquid-y and hot, cold, and room temperature. It was easily the most interesting, texturally creative dessert I've had in a long time.

The food at An is painstakingly prepared, the service impeccable, the wine list dazzling, and the atmosphere elegant. It is undeniably one of the best restaurants in the Triangle!

Brian is a food writer, culinary instructor, and chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit www.loveatfirstbite.net. Contact Brian at brian@welovedowntown.com.



An

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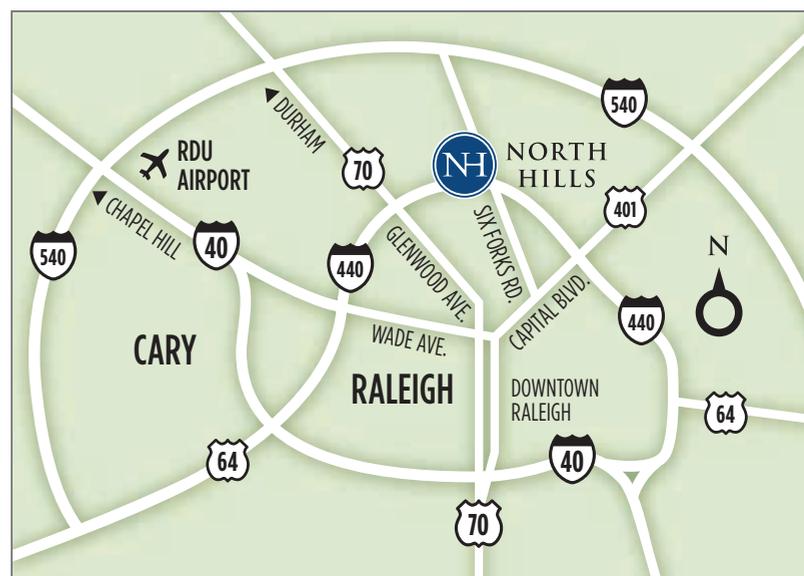
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Around Town in the Triangle

Photos below are from the recent Superkids benefit at the State Farmers Market Restaurant. Founded by Rufus Edmisten (through the Foundation for Good Business), the Extra Special Super Kids Scholarship program helps provide children the development and education they need during high school and college to create a foundation of independence and success. Learn more at www.specialsuperkids.com.



Rufus Edmisten with singing group, The Hall Sisters



Robert and Casey Lovas, James and Anna Felts



Tina, Kristina, Shannon, Justin, Mindy and Elaine



Judge Paul Holcombe and Mike Robinson



Jennifer Gray and Mary Elizabeth Wilson



Steve Rao and Martin Pharr



Penny, Marian and Pam keeping the show running

Photos below are from the Tryon Palace Gala held at the home of Julia and Frank Daniels III. Tryon Palace was completed in 1770 in New Bern and was the state's first capital. Tryon Palace's mission is to engage current and future generations with the history of NC. Learn more at www.tryonpalace.org. Photos by Craig Ramey



Host Julia Daniels, Tryon Palace Commission members



Yvette Briggs-Fisher & host Frank Daniels III



Cultural Resources Secretary Susan Kluttz



One of the revolutionary-costumed staff



Our publisher Crash Gregg and Tryon Palace Commission member Chris Carroll



Amy and Will Bacon



Revolutionary soldiers entertained the crowd with period music throughout the evening



Helen White and Nancy Banks were among the many great supporters at the event

Around Town in the Triangle

▼ Photos below are from the NC Awards Ball. Since 1964, the NC Awards have been bestowed upon citizens who have distinguished themselves in the fields of Literature, Science, the Fine Arts, and Public Service. The NC Awards are the highest civilian honor the State of NC can bestow. Visit the NC Department of Cultural Resources website for more information and photos from the event, www.ncdcr.gov/NC Awards.aspx. Photos by Karen Diaz ▼



Frank Daniels III, Liza and Lee Roberts, Julia Daniels



NCSU Chancellor (Dr.) Randy Woodson, Dr. Jay Narayan, Nancy Monteith, Ratna Narayan, Dr. Larry Monteith



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NC Award winner Lenard D. Moore and family



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NCDCR Secretary Susan Kluttz, Ira David Wood III, Ashley Wood



NC Award winners w/ Gov. McCrory, L to R: Betsy Bennett/Public Service, Robert A. Ingram/Public Service, Lenard D. Moore/Literature, Dr. Jay Narayan/Science, Alan Shapiro/Literature, Ira David Wood III/Fine Arts



Event MC Dr. Kevin Cherry



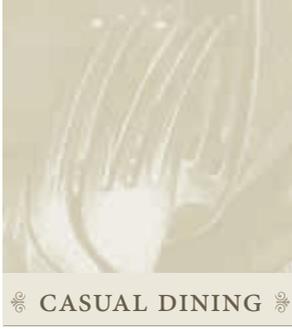
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Our publisher Crash Gregg w/ Miss NC, Beth Stovall



CASUAL DINING

Quality Grocery BY CHRISTY GRIFFITH | PHOTOS BY CRASH GREGG



If you happen to be driving through Historic Oakwood on Lane Street, you might notice a very old, weathered mural on the side of a small building that says *QUALITY GRO.* If it's open and you're hungry, you should park and immediately go inside.

Established in 1909, Quality Grocery is the oldest running grocery store in Wake County. "Our goal is to preserve a piece of valuable Raleigh hospitality history," says Marketing Director Stephanie Forgey. Though the building has gone through different owners and names over the past century, current owners Jay Wellons and Jason Howard (also co-owners of Brooklyn Heights, The Rockford, Royal James, and Fifteen) renovated the space in 2011 and have been operating one of the sweetest spots in downtown Raleigh ever since.

Quality Grocery isn't your normal grocery store...it's your normal grocery store's cuter,

hipper, tastier, miniature cousin. You can walk in and buy deli meats cooked on-site and cheese sliced in house. The staff visits the Raleigh Farmers Market every week to handpick fresh produce for customers to purchase as well as local eggs, bacon, and milk. Locavores, unite! In addition to all the local fare, Quality Grocery offers select essential items from baking supplies to cocktail ingredients, and basic toiletries to dog food.

When you enter the screen door, you'll find a great selection of ice cream from Mapleview Farms of Hillsborough on your left and refrigerated cases of nostalgic glass-bottled sodas (RC Cola, Cheerwine, Pepsi, Nehi, Mountain Dew) and North Carolina craft beers on your right. The beer and wine selection is impressively large for such a small store, and the menu reflects what the neighborhood drinks. Oakwoodians, we're told, are really into IPAs and Malbecs at the moment.

The grocery is one reason you should stop by if you live close. The grill, on the other hand, is reason to drive across town.

The offerings aren't fussy; you can confidently pronounce everything on Head Chef Ben Kinol's menu. Everything is made in-house. Nightly supper specials are offered Monday through Saturday and change according to the season. Breakfast is available weekend mornings and sandwiches are offered during both lunch and dinner, Monday through Saturday, and you really should be there right now eating one! If you are currently at a table in Quality Grocery, reading *Triangle Downtowner*,

AND eating a sandwich, you are winning at life. Congratulations!

All sandwiches are served on bread from Neomonde Bakery and come with a dill pickle spear and your choice of a side. You would have a hard time leaving hungry. The food is great, and that is a serious understatement.

The Burger (\$9) comes dressed with house-made mayonnaise, lettuce, sliced beefsteak tomato, and shaved onions. Add on a slice of cheese for an extra \$0.50 and you're in for an incredible treat. The Angus beef is ground at the restaurant and delicately handled resulting in a tender and juicy patty. The umami factor is big here and so is the burger, a half-pound. You're going to want to order an extra one to eat on your way home.

If you're in the mood for something that doesn't moo, try the Fried Chicken Sandwich (\$7.50). Served on a toasted Kaiser bun, the chicken breast is generously seasoned and the breading is fried crisp enough to stay crunchy under all that glorious mayo, lettuce, tomato, and onion. Are you hungry yet? If not, we can't be friends. I'm hungry just thinking about this. This is my plight.

For those of you who don't partake in the eating of meat, there is the always-reliable Egg Salad Sandwich (\$6). It's a bit more substantial than the kind your granny made you as a kid, probably because she didn't have access to Neomonde and never added crispy lettuce and ripe tomatoes on top. The Eggplant Sandwich (\$7) is for someone looking for a bolder meatless option. You can get your thick slice of eggplant grilled or fried, although I would go for fried because this is America. It comes with an interesting topping of zucchini, squash, peppers, onion, and garlic that are slow-cooked in a sweet and spicy tomato sauce. This very hearty sandwich is a surprisingly meaty meatless meal.



Quality Grocery kitchen staff, Head Chef Ben Kinol, James Forgey and Luke Raulston



If you are looking for a giant sandwich, opt for the French Dip (\$7) on a hoagie roll. Although it comes with a tasty au jus for dipping, the addition of grilled peppers and onions on top of the melted cheese and roast beef is reminiscent of a cheese steak, and I've never walked away unhappy after plowing down a cheese steak. 'Merica!

The BLT (\$6.50) is simple but amazing. The bacon is thick, the mayonnaise is plentiful, and the tomatoes are ruby-red. Your hands will be slightly greasy in the most endearing possible way. It's a popular standard and for good reason. Plus, there's lettuce, so let's file this under "health food."

If you are a secret fan of the McRib even though you know better, I implore you, **IMPLORE YOU**, to order the Rib Sandwich (\$9.50). The geniuses in the kitchen slice the baby-back ribs on the bone so after they are slow-roasted, the bones pop out and you are left with meat formed in the

ubiquitous shape you're familiar with but with a most deliciously prepared meat that you probably aren't. The ribs are smothered in a secret-recipe barbecue sauce may or may not have Pepsi in it and sit atop chopped pickles and shaved onions. You want this. You get this. You'll thank me. You're welcome.

The Club Sandwich (\$8.50) is Heathcliff Huxtable-approved. This is the sandwich that begs you to order a beer with, because this is still America. The turkey and beef are roasted and sliced in house, and when you read on the menu that the meat is stacked high, they seriously mean *the meat is stacked high*. Lettuce and tomato top this meat-fest as well as that magnificent bacon and homemade mayonnaise. Bacon and mayo are basically the salt and pepper of the sandwich world. Season liberally.

I am a giant fan of mayonnaise-based salads, and that may be because I believe real mayonnaise is the most miraculous thing you can make in a kitchen. Watching egg yolk and oil dance together until it transforms into a creamy, savory emulsion brings me immense pleasure. Using it to hold together meat, smeared between two slices of bread is what I call a good time. The Chicken Salad Sandwich (\$7) is normally studded with seedless grapes, but none could be found that were up to snuff at the Farmers Market by the Quality

Grocery staff that day. So instead, sweet and crisp apple played the understudy and it was incredible. The best thing you can do is trust whoever is in the kitchen, because whatever they stuff between bread is going to be infinitely better than whatever you were going to get through any drive-through. If forced at bacon-point to choose a favorite sandwich, I'd have to go with the Tuna Salad (\$7.50). This isn't your typical tuna sandwich—instead of pickles, the salad is filled with asparagus, roasted red pepper, and sweet roasted garlic and is topped with lettuce and tomato. It's an original take on a classic that I dare say is better than what my grandma used to make. (Sorry, Grandma. I still love you.)

There are a variety of sides for your choosing to accompany whatever sandwich you decide >>>



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upon. (Did you decide on just one? If so, how? I ordered ten.) The coleslaw is a gorgeous shade of bright pink, filled with red and yellow cabbage, red onion, and carrots. I enjoyed it mixed together with my leftover chickpea salad, strewn with bell peppers and balsamic. The potato salad comes with pickles, egg, celery, and a hint of dill and makes me think of everything I love about summer picnics. (Which is probably mayonnaise.) If you like Italian flavors, try the pasta salad—it's laced with black olives, cherry tomatoes, and banana peppers and is dressed in extra-virgin olive oil. Or, because again, this is America, pay the \$1 upcharge and order the French fries. They are both crisp and deliciously potatoey. They go great with a pickle spear. They go great with a sandwich. They go even better with your mouth.

If for some reason you aren't in the mood for a sandwich, try the Grilled Vegetable Salad (\$7). Zucchini, squash, and red onion are marinated and grilled before being placed on top of mixed greens and dressed in a honey-balsamic vinaigrette. It's unusual and it's not the daintiest salad you've ever had, so men, you can eat this dish in front of your date chomping down on her burger, and you can do so with confidence. Eat it like you're the most interesting man in the world.

Of course, save some room for whatever the offering of the day is for dessert. We were fortunate enough to try the Mascarpone Cheesecake (\$4 to \$6, depending on the slice). It was slightly lemony and tangy enough to clean my palate after eating ten sandwiches. Even more fantastic was the Butternut Squash Cheesecake (\$4 to \$6), spiced like pumpkin pie, but much lighter. Light is a welcome note to end on, if you've read everything I just ate. The folks at Quality Grocery are cool. I'm pretty sure they won't mind if you have to take off your belt.

- EST. 1909 -

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Blue Durham, Blue Denim

BY JOHN SCHELP, HISTORY ADVISORY COMMITTEE, MUSEUM OF DURHAM HISTORY



Take a look in your closet. Just about all of us have them: blue jeans. They're everywhere. But did you know that the first cotton mill in the south to produce denim was right here in the Bull City? The old brick factory is still standing, amid the hustle and buzz of Ninth Street.

1892 was an important year for Durham. It marked the twin arrivals of struggling Trinity College (kept afloat by Durham citizens like Julian Carr and Washington Duke) and Erwin Cotton Mills (started by the Duke family to diversify its investments in tobacco).

The mills were the driving force that made Old West Durham what it is today. Erwin Mills had a picker building, dye house, boiler room, engine house, 11,000 spindles and 360 looms producing fine muslin, chambrays, camlets, and denim. By 1905, more people worked in cotton mills in Durham than in tobacco factories.

Rows of mill houses were built for the workers. Eventually, five thousand people worked on Ninth Street. Most lived in the mill village that stretched from what is now Duke Gardens to E.K. Powe Elementary (named after the first manager of the mills).

The steady loud hum of the mills could be heard throughout the village. On Sundays, the noise stopped and the air was unnaturally still. The mills pumped hot soapy water into South Ellerbe Creek. Back then it was called the dye ditch. The color of



An old postcard showing the bird's eye view of the Mill District in West Durham

the creek water changed depending on the color of the fabric that day. Long-time neighbors tell me the whole neighborhood smelled like a laundromat.

For years, Erwin Mills fought off the city's efforts to annex West Durham. William Erwin even started building a hydroelectric dam near his hunting cabin on New Hope Creek to fend off annexation efforts. West Durham was finally annexed in 1925, along with East Durham, which meant many of the duplicate street names had to be changed. 8th and C streets, where songwriter John Loudermilk told me he was "born on a kitchen table," are now Iredell and Knox.

West Durham did get running water, though, and that explains why there are bungalows, built in 1920, with 1925 toilets.

What I often hear from old-timers is the sense of community and the sense of family that prevailed in the village. Folks took care of each other. The mills

had band concerts in Erwin Park (now under the Durham Freeway). Saturday nights, men would take their dates to see the company baseball team beat their cross-town rivals from East Durham. The field was located at Main and Broad. Home plate was about where you pay for your muffins at Mad Hatter's today.

Many of the Italian stonecutters who helped build West Campus lived in West Durham. Louis Berini told me that some lived on Hillsborough Road, others on 6th Street (Clarendon) and others in small shacks on the old rail line (near what is now Duke's emergency room) alongside a young law student named Richard Nixon.

The textile industry influenced another chapter of local history. The pattern cards used to control looms were the precursors for punch cards used in IBM computers.

After a career building cotton mills, Durham contractor Romeo Guest assembled much of the land for a new kind of university-business partnership and came up with the name "Research Triangle Park," where IBM was an early tenant and is considered by many to be one of the Founding Fathers of RTP.

So the next time you slip on a pair of blue jeans or drive out to Research Triangle Park, think about denim and Durham. 🍷

Learn more about Durham's denim history in the History Hub's current Durham A-Z exhibit: *D is for Denim*. Their next exhibit, *E is for ESP*, opens January 6. Visit <http://museumofdurhamhistory.org/blog/> for details.



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Happy + Hale

BY B. REEVES | PHOTOS BY CRASH GREGG



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“A lot can happen in a year” may be the understatement of the year when it comes to Happy + Hale, the focus of a *Downtowner* mashup of our “We ♥ Food Trucks!” and “Juicing the Triangle” articles. While technically, Happy + Hale doesn’t have a food truck per se, they have appeared at local Food Truck Rodeos using their seen-all-over-downtown food cart tricycle, plus they have a new delivery truck for larger orders and their smaller electric golf cart. I sat down with co-founder, CEO and the face of Happy + Hale, Tyler Helikson, to get the skinny on why this overnight sensation is here to stay.

Happy + Hale’s brief chronology goes something like this:

June 2013: Tyler Helikson and cofounder Matt Whitely reconnect and conceive Happy + Hale. They spend the next two months “juicing” (experimenting with ingredients to test on friends and family) out of Helikson’s house.



August 23, 2013: Happy + Hale is incorporated and open for business. They began that day delivering orders in downtown Raleigh via tricycle and golf cart.

June 27, 2014: Happy + Hale opens brick and mortar location in City Plaza at 443 Fayetteville

Street in Raleigh, a space previously home to the Collectors Gallery.

While it would appear that Happy + Hale happened overnight, it was actually decades in the making. Tyler Helikson’s roots in food service go back to the age of ten when his parents took the reigns of the Fitness Bar and Restaurant in Charlotte’s Dowd and Uptown YMCAs. After spending his formative years around food service and hospitality (and in the healthy environment of the YMCA), Helikson graduated from Charlotte Providence High School, moving to Raleigh to attend NC State, graduating in Communications with a concentration in film and television.

Helikson pursued a career in video production, founding Triangle Blvd in downtown Raleigh, a production and branding company that still exists today. From there, he worked as a local liquor rep then with Moët & Chandon champagne, servicing 17 states. He refers to this chapter of his life as his “working MBA.” Despite the perks, glitz and glamor that came with the Moët & Chandon job, Helikson knew he wanted to do something on his own and the food and beverage arena always seemed a natural fit.

After growing up in an environment focused on a healthy life style, the concept of Hale + Happy seemed obvious to Tyler Helikson and cofounder Matt Whitely: “In Raleigh, there just wasn’t that option for quick and healthy food. [We are] trying to fill that void.” The two old friends knew they were on to something. Helikson and Whitely developed a business plan and found financial backing in partners Niall Hanley (Hibernian Irish Pub) and Michael Olander (O2 Fitness), a harmonious blend of eager entrepreneurs, a restaurateur and a fitness chain executive.

With financial backing and a partnership in place, it was only a matter of time before the doors to Hale + Happy would open. Unwilling to wait for the brick and mortar store, Helikson and Whitely had to get creative in order to get their name, brand and goods out to the public. In seemingly no time at all, Happy + Hale had a website, ingredients, a golf cart and “the trike” (a rickshaw-like tricycle). Luckily, in their partners, they not only found backing, but also a commercial kitchen (Hibernian) and an office (O2 corporate offices). Still employed with Moët & Chandon, Helikson was “moonlighting as CEO of Happy + Hale until two weeks before they opened for business.”



In the year between birthing the idea of Happy + Hale and the opening of the Fayetteville Street store this past June, Tyler Helikson and Matt Whitely did everything imaginable to keep the business on an upward trajectory: delivering shakes and salads as far as the golf cart and trike would take them to participating in food truck rodeos to setting up shop at the Cooke Street Carnival, they garnered a loyal following for their DIY spirit and, more importantly, for their delicious, healthy food...served quickly. All this hard work paid off as evidenced by the realization of the Fayetteville Street store, which is open six days a week (Monday-Friday: 8am-7pm; Saturday: 11am-5pm) and employs 19 people.

About half of Happy + Hale’s 19 employees are full time. Helikson’s philosophy is “to invest in my employees so they invest in the customer.”

happy *adj. /hapē/*
characterized by or
indicative of pleasure,
contentment or joy

hale *adj. /hāl/*
retaining exceptional
health and vigor; free
from defect, disease
or infirmity



Borrowing a quote from The Container Store CEO Kip Tindell, he says, “One great person equals three good people.” Helikson wants to hire great people and plans to “promote from within as we grow.”

With the success of Happy + Hale before and after opening the Fayetteville Street store it seems obvious that expansion is on the horizon. We are “still perfecting the business model and then we will branch out,” says Helikson. Rumors are they’re looking at opening another Triangle location soon. Part of perfecting the business model is adding a catering menu. Though in the process of developing a separate catering menu, Happy +

Hale do currently cater and “can bring a mobile salad bar right to our customers.”

When asked about his culinary inspirations Helikson credits his time being around food as a kid as his biggest influence. “It’s all about experimentation and research” and “You want every single thing in the salad in every bite” are two credos they try to live by at Happy + Hale.

We stopped in one busy morning to sample some of their wares and were surprised to see a line out the door. Luckily for us, we were able to jump in behind the counter and watch as Helikson concocted a few nice-looking and healthy items for us. It’s worth mentioning that all of their salads are available tossed, chopped (really makes for easier, less messy eating, or for the perfect on-the-go meal, in a spinach wrap).

First, we tried one of the breakfast-only items, The Scramble (\$5.95). Filled with scrambled eggs (of course), quinoa, choice of two veggies (we had red peppers and black beans), cheese, and bacon. Next was my personal favorite, the Protein Bowl (\$7.95), a hearty blend of grilled and diced chicken, bacon, black beans, roasted red pepper, roasted corn, goat cheese, honey sriracha

dressing (if you like spicy food at all, you’ll LOVE this dressing). The Quinoa Bowl (\$7.95) surprised me. I’m usually not a fan of the often cardboard-tasting quinoa, but I really enjoyed Happy + Hale’s golden variety. Add on black beans, diced tomato,

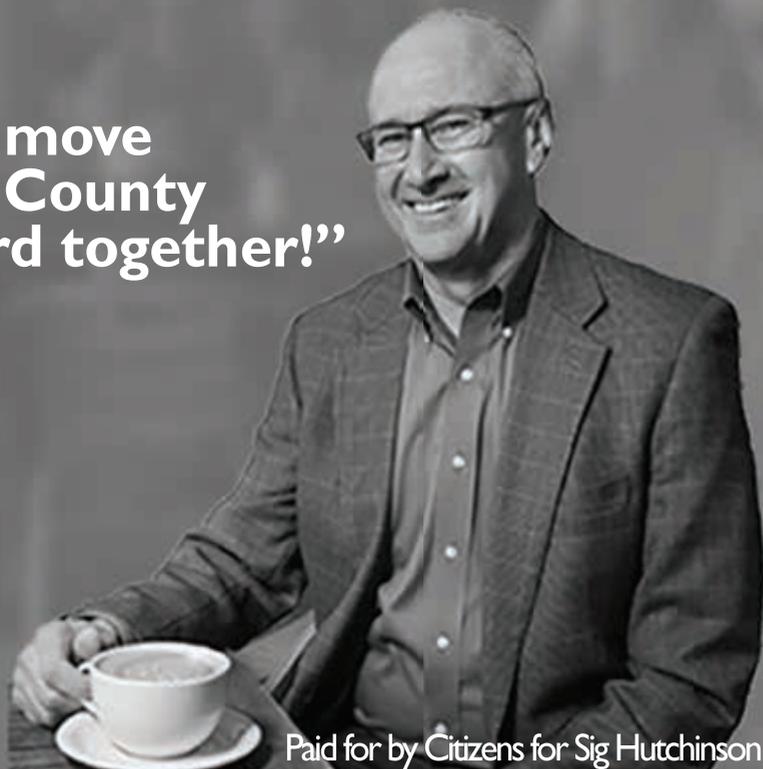


chopped red onion, avocado, crunchy tortilla bits, cilantro, and feta cheese, then drizzle on a red pepper vinaigrette, and you’ve got a delicious bowl of healthy food. If you love arugula, >>>

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Walter's Harvest (\$7.95) is your best choice: arugula, roasted butternut squash, dried cranberries, walnuts, and goat cheese with an orange honey dressing. You can also create your own bowl (\$6.95). Pick your base (greens, beans, quinoa, etc.), four toppings, a dressing and you're good to go. You can add grilled/veda chicken or tofu to any bowl for \$2, shrimp for \$4, avocado for \$1.25, or bacon for \$1.

Next on the menu were the smoothies (\$5.95 for a 12 ounce and \$7.95 for 24). We tried three, the City of Oats (strawberry, banana, steel cut oats, peanut butter, almond milk, cinnamon, date),



Green No Envy (coconut water, spinach, mango, avocado, ginger root, pressed lemon juice) and Aloe-Ha (pineapple, blueberry, pressed orange juice, aloe, mint). For a buck, you can add whey protein, hemp protein, flax seeds or chia seeds. All the shakes were tasty, filling and awesomely nutritious with so many good ingredients.

They've got plenty of cold-pressed juices to choose from as well (\$4.50 for 8 ounce, \$7.95 for 14.5 ounce), including the three we tried, Romaine Calm (romaine, spinach, kale, cucumber, celery, parsley, lemon), Spice O' Life (grapefruit, seasonal apple, carrot, lemon, ginger root, cayenne pepper. Yes, this one's got a kick to it),

and Rise N' Shine (orange, carrot, seasonal apple, ginger root).

In just over a year, Happy + Hale has gone from a couple of friends with an idea to a full-on, bustling downtown eatery serving healthy (and tasty!) food served in a flash. Without a morsel of bravado, Helikson says of serving customers their healthy food, "We're excited at the chance to change people's lives for the better." Stop by Happy + Hale and check them out for yourself. 🍷

B. Reeves has written for the London Evening Standard, the New York Daily News and Raleigh Metro Magazine. Born and raised in Raleigh, he returned in 2009 after living in London and New York for many years. Follow him on Twitter @b_reeves and at grossbard.tumblr.com. EDITOR'S NOTE: B. Reeves' byline and bio were inadvertently omitted from last month's food truck article featuring OnlyBurger.

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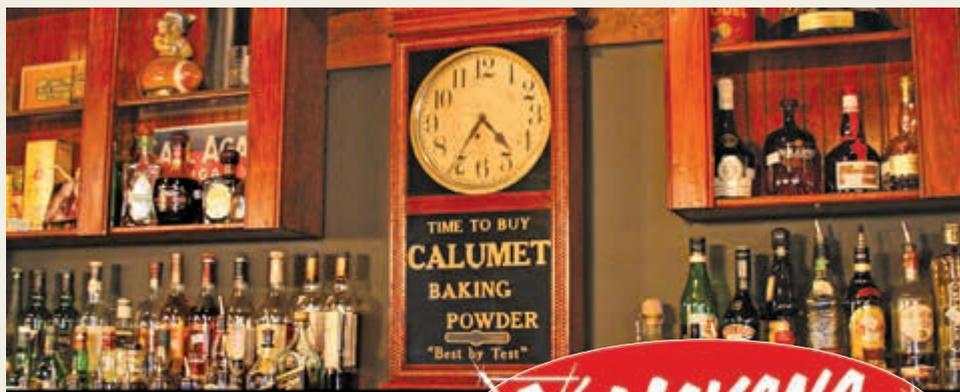
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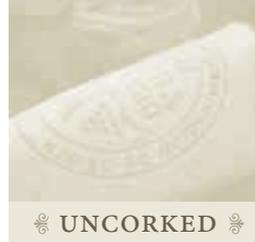
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Who Made My Wine?

BY JAMES VOLTZ

Over the last several years, the farm to table movement has taken root in the consciousness of a significant portion of the population. Whatever the cause, be it environmental concerns, personal health, or economic considerations, a significant number of people are asking, “Where did this thing I’m eating come from?” It’s a great question, and one worth asking about not just the food you eat, but the beverages you drink, including wine. Who makes your favorite bottle of wine?

First and foremost, wine is an agricultural product. It’s carefully crafted from grapes, and the vast majority of winemakers will tell you that great wine comes from great grapes. To begin the process of making great wine, a careful, meticulous, hard working farmer works the earth and grows grapes. He tends the vines, cares for them, and deals with whatever annual challenges Mother Nature presents.



From there, another careful, meticulous professional takes over—the winemaker. Like the farmer, the winemaker annually faces natural challenges that are extensions of what the farmer dealt with. The hail the farmer faced becomes the decreased yield the winemaker must address. The excessive rain that prevented the farmer from harvesting on time changes the winemaker’s timeline without warning. Like farming, winemaking is the full time, immensely challenging work of a professional. One dedicated, artisan professional handing off his carefully crafted product to another dedicated, artisan professional. Together, these two work hand in hand to yield the best possible product, vintage after vintage, whether they reside on the same piece of property or not.

While that’s a great story, it’s also the story of a small minority of wines made in the United States. The vast majority of wines in the United States, and elsewhere in the world, are factory products. These wines

are made from grapes grown in massive quantities and then fed into the maw of machinery that yields tanker trucks of wine. There are scores of chemicals that get tossed in if the wine isn’t purple enough, sweet enough, tart enough, or tannic enough. In his book *Wine Myths and Realities*, Benjamin Lewin—a noted scientist and Master of Wine—describes a winery in the United States “stuffed with chemicals that would get him fined or perhaps even jailed in France.” How did we get here, and what can we do about it?

Philip H. Howard, Associate Professor at Michigan State University, authored a study describing consolidation in the wine industry. In his study, he looked at the Michigan wine market, and where most of the brands on store shelves come from. What he found may surprise you—well over half of the wines he investigated are products of the same three companies. These companies “contribute to an illusion of diverse ownership by offering dozens of brands (and hundreds of varieties), many of which do not clearly indicate the parent company on their label.” And while his study was limited to Michigan, it’s applicable in most every market in the US. If you’re interested in learning more, he has a fascinating info graphic on his website that lets you click through and see who owns the brands you may be familiar with.

Luckily, Howard’s study also provides the consumer with valuable information on how you can avoid this situation if you’d like. In his conclusion, he says “... choices remain abundant, particularly for those with access to non-chain retailers...” As owners and operators of an independent neighborhood wine shop, we can confirm that he’s correct. Together with our network of distributors, we work for you to ensure that people grew the grapes, and people make the wines that we choose to place on our shelves. At every opportunity, we invite the vineyard managers and winemakers into the shop so you can meet them and chat with them yourself.

Despite the consolidation the wine industry has seen over the last decade or two, there does remain a dedicated group of farmers, winemakers, and store-owners committed to ensuring that people, not chemicals, produce the wine you drink. Together, we can not only let you know who made your wine, but frequently introduce you to them directly. 🍷

James Voltz is the co-owner of The Raleigh Wine Shop, located at 126 Glenwood Avenue, Raleigh NC. He can be reached at james@theraleighwineshop.com.

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Oakwood Cemetery's Origins: Digging Up the Past

BY MICHAEL PALKO | PHOTOS BY CRASH GREGG

Almost 750,000 people were killed in the Civil War. That's 2.5 percent of our total population at the time. Put in a modern perspective, if an equivalent percentage of Americans died today, we'd have lost over seven million people. That tragic and dark War between the States created a number of problems, not the least of which was finding a place to bury almost a million people.



While Raleigh's infrastructure emerged from the Civil War physically unscathed, her citizens faced substantial loss and death. The war and its staggering consequences heaved many problems onto our community. We had thousands of grieving families, whose sons' bodies were sent home after the war, and Raleigh had no planned space to hold and honor the fallen.

But with a commendable bit of forethought, on July 17, 1862, Congress empowered President Lincoln "to purchase cemetery grounds and cause them

to be securely enclosed, to be used as a national cemetery for the soldiers who shall die in service of the country."

Fourteen national cemeteries, including the most recognizable one in Arlington, VA, were established that year. Raleigh's National Cemetery, on Rock Quarry Road, was established 3 years later. Raleigh served as a hospital site during the war, and the location of the National Cemetery was chosen because of its proximity to Pettigrew Hospital on New Bern Avenue.

Because of the ferocity of the battles and the magnitude of the casualties, there was often neither time nor means to bury the dead properly. Impromptu gravesites, indicated only by makeshift markers, were strewn across farms and forests and were left to the mercy of changing landscapes and foraging animals.

After the war ended, efforts were made to return bodies to their loved ones for a proper burial. In 1867, a Federal officer came to Raleigh on one such mission. Upon learning that 500 Confederates had been buried in the city's National Cemetery, he gave locals three days to exhume those bodies and remove them from that place; a place reserved for soldiers who died "in the service of the country."

Angered that so many Raleigh soldiers had no honorable place to be buried, Ladies Memorial Association of Raleigh petitioned a prosperous local farmer, Henry Mordecai, to grant them land to use as a cemetery for those who fought for The Confederacy. Mordecai generously granted their wishes, giving them 2.5 acres on Oakwood Avenue. Today



there are 1400 Confederates, from NC, SC, GA, AL, MS, TX, and LA interred on that plot of land, 106 of whom are unidentified.

The House of Memory, erected in 1935, provides a peaceful setting for reflection on the sacrifice made by everyone affected by The War Between the States, regardless of whether they wore blue or gray.

Today, Historic Oakwood Cemetery has grown to 102 acres, 35 of which are still undeveloped. Guided Walking Tours take place on the first Friday of the month from April to October.

Find more information on all the events at the cemetery and download their app via their website, www.historicoakwood.org.

Michael is an instructional designer, photographer-in-residence at Historic Oakwood Cemetery and social learning evangelist. You can follow him on Twitter and Instagram: [mpalko](https://twitter.com/mpalko). This story was contributed by www.candidslice.com. Check out their site for lots more interesting stories about Raleigh and the area.

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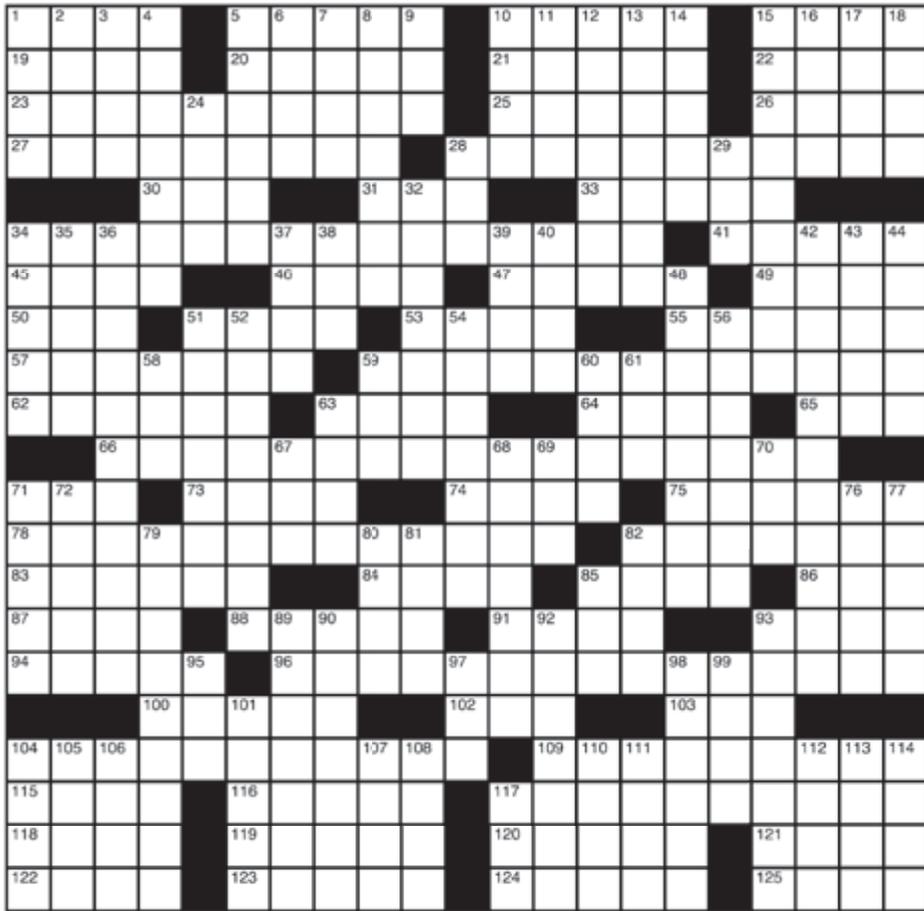
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"Double Shift"

ACROSS

- 1 Shock
- 5 Some barks
- 10 Model material
- 15 Sticks figure
- 19 Former Wall Street acronym
- 20 Philosopher ___ - Louis Bergson
- 21 First of 12
- 22 Up to no good
- 23 eHarmony, e.g.?
- 25 Member of a trend-setting family?
- 26 Valley
- 27 Brazen
- 28 Pride of a pride protector?
- 30 Party planner, briefly?
- 31 Pueblo pronoun
- 33 Stuns, in a way
- 34 Made a healthier menu selection?
- 41 Sticks
- 45 Second part of a Latin conjugation
- 46 Bone, to Benito
- 47 Curved fastening bar
- 49 Designer sportswear label
- 50 Volcano feature
- 51 High-ranking NCO
- 53 Vent with vehemence
- 55 Stopped producing
- 57 Draws out
- 59 Organized effort to get a different judge?
- 62 Andalusian address
- 63 Unaligned: Abbr.
- 64 Vent with vehemence
- 65 Common odds

DOWN

- 1 Some power producers
- 2 Asian nurse

- 3 Sweater letter
- 4 Lets off the hook
- 5 "Okay to proceed?"
- 6 Point on a mall map?
- 7 Writing supplies
- 8 Car radio features
- 9 Spot order?
- 10 Cabo locale
- 11 "East of Eden" son
- 12 Office phone button
- 13 Is omniscient
- 14 Staff members: Abbr.
- 15 Makes new plans for
- 16 Visual layer
- 17 Take in
- 18 Swell pair?
- 24 Calico call
- 28 Animated TV bar-keep
- 29 "Man on the Moon" group
- 32 Reinforce
- 34 Peddled stuff
- 35 Hockey Hall of Famer Francis
- 36 Singing?
- 37 Clothes
- 38 Only pres. born in Missouri
- 39 Japanese pufferfish for risk-taking eaters
- 40 U.K. decorations
- 42 Antenna pickup
- 43 Company infamous for shredding composer
- 44 "Funny Girl" composer
- 48 Port-of-Spain's island
- 51 Airport city near Montreal
- 52 Paycheck reduction for most
- 54 Joined the cast of
- 56 Shock
- 58 One of two N.T. books
- 59 Harrison of the stage
- 60 History course topics
- 61 Pin cushion?
- 63 Just around the corner
- 67 Old verb ending
- 68 Talk about sin, in a way
- 69 "Star Trek" spinoff, briefly
- 70 Gun lobby gp.
- 71 Watchdog org.?
- 72 Whitish gems
- 76 Sam of "The Piano"
- 77 "Six Days of the Condor" author James
- 79 Some ballot items
- 80 Twice tetra-
- 81 Oak or elm
- 82 Top-__: best
- 85 Optima, e.g.
- 89 Got really full
- 90 Aptly named coffee lightener
- 92 Colts' former home
- 93 Bête noire
- 95 Unfortunate
- 97 Itinerary entry: Abbr.
- 98 Fit for consumption
- 99 Vaporous
- 101 Muscat money
- 104 More than curious
- 105 Sunni leader
- 106 Of the flock
- 107 Backed up, in a way
- 108 Bar order
- 110 Actor McGregor
- 111 Second-century date
- 112 Spelling on TV
- 113 Woolly moms
- 114 Wild plum
- 117 Spot order?

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BY LUAN HARMESON

The NC Museum of Art, 2110 Blue Ridge Rd, Raleigh, has December exhibits and events highlighted by their Sacred Motherhood: Mother and Child Representations from the Permanent Collection through Dec 7; Line, Touch, Trace Exhibit through March 8, 2015; Private Eye Photography Collection through March 22, 2015; Small Treasures Exhibit through Jan 4, 2015. The museum offers Art in the Evening; Art+Cuisine; lectures, classes, book clubs, and discussion groups. For dates, times and information: 919.839.6262 or www.ncartmuseum.org.

The Duke Energy Center for the Performing Arts (DECPA), Raleigh, has December performances that include: Handel's Messiah; A Christmas Carol; Under The Streetlamp; and The Nutcracker. For a complete listing of events, dates, times, and information: 919.831.6060 or www.dukeenergycenterraleigh.com.

The Durham Performing Arts Center (DPAC), 123 Vivian St, Durham, hosts performances in December of Mannheim Steamroller Christmas; Anthony Hamilton Home for the Holidays; Joe Bonamassa; John Oliver; Kenny G; Annie; and A Christmas Carol. For dates, times, tickets and information: 919.688.3722 or www.dpacnc.com.

The Carolina Theatre, 309 W. Morgan St, Durham, wants readers to attend December's performances of Nnenna Freelon & John Brown Big Band Christmas; Dwight Yoakam; David Benoit Christmas Tribute to Charlie Brown, The Nutcracker; A Christmas Carol; Sweet Honey in the Rock; and more. For a complete list of performances, dates, times, tickets, and information: 919.560.3030 or www.carolinatheatre.org.

The ArtsCenter, 300G E. Main St, Carrboro, has December performances and events highlighted by Bluegrass Jam; All is Calm: The Christmas Truce; Elf Fair 2014; No Shame Theatre; and more. For a complete calendar of events, dates, times, and information: 919.929.2787 or www.artscencenterlive.org.

Carolina Performing Arts, UNC-Chapel Hill, continues their season in December with The Nutcracker, and Jazz for the Holidays with NCJRO. For a complete listing of performances, dates, times, and information: 919.843.3333 or www.unc.edu/performingarts.

Duke Performances, Duke University, Durham, have a season full of performances that for December continues with Pablo Ziegler Quartet; Brad Mehdau Trio; New York Polyphony; and St. Lawrence String Quartet. For a complete schedule of dates, times, locations, tickets and information: 919.660.3356 or www.dukeperformances.org.

Meredith College's Performing Arts, Raleigh, hosts December performances of Octavia Concert; RSO Holiday

Concert; Winterfest; and CCGC Holiday Concert. Check their calendar too for Faculty and Graduation Recitals. For dates, times, and information: 919.760.2840.

The NC Symphony will continue their Triangle 2014-2015 season in December with Soundbites at the Pub; Handel's Messiah; A Classical Christmas; Holiday Pops; A Pink Martini Christmas; and New Year's Eve with Tony Desare. For dates, times, locations, tickets and information: 919.733.2750 or www.ncsymphony.org.

The Town of Cary and Cary Arts Center performances continue. Also check the Town of Cary's website for class offerings and art exhibitions. December brings It's A Wonderful Life Radio Play; Triangle Wind Ensemble Concert; Holiday Pops and Handel's Messiah Part 1 with the Concert Singers of Cary; and A Mini Very Cary Christmas. For a complete listing of events, dates, locations, and information: 919.460.4965 or www.townofcary.org.

Nov 16 Bill Leslie, 4pm, Page-Walker Arts & History Center, Cary. Part of the Friends of the Page-Walker Winter Concert Series. Info: 919.460.4963 or www.friendsopage-walker.org.

Nov 21-23 Maitreya Loving Kindness Tour, Kadampa Center, 5412 Etta Burke Ct, Raleigh. A free public exhibition of the historical Buddha's relics. Info: www.maitreyalovingkindnessour.com.

Through Nov 22 The Landing, Deep Dish Theater, University Mall, 201 S. Estes, Chapel Hill. The new musical from the Composer of Chicago and Cabaret, which tells three strangely captivating supernatural tales. Info: 919.968.1515 or www.deepdishtheater.org.

Nov 22 13th Annual Collector's Gala, 6:30pm, Artspace, 201 E. Davie St, Raleigh. Benefits Artspace artists and exhibitions, educational programming and community outreach. The Collectors Gala will spotlight the art with a chance to bid on local artwork in live and silent auctions, as well as to purchase artwork displayed. Info: www.artspacenc.org.

Nov 22 Trans Siberian Orchestra, 3pm & 8pm, PNC Arena, Raleigh. Info: www.pncarena.com.

Nov 22-23 Cedar Creek Gallery Holiday Open House, 10am-6pm, 1150 Fleming Rd, Creedmoor. Over 500 handmade glass, metal, wood and ceramic ornaments. Info: 919.528.1041 or www.cedarcreekgallery.com.

Nov 22-23 9th Annual Carrboro Film Festival, Century Center, 100 N. Greensboro, Carrboro. The best films and the best audiences. Independent, edgy, and incredible. Info: 919.918.7385 or www.carrborofilmfestival.com.

Nov 23 Harlem Quartet, 3pm, DECPA, Raleigh. Hosted by Raleigh Chamber Music Guild. Info: 919.821.2030 or www.rcmg.org.

Nov 28-30 The Nutcracker, DPAC, Durham. Presented by Carolina Ballet. Info: 919.719.0800 or www.carolinaballet.com.

Dec 5 Holiday Pops with the Durham Symphony, 7pm, Durham Armory, Durham. Featuring a Holiday Sing-Along. Info: 919.491.6576 or www.durhamsymphony.org.

Dec 5-20 Cinderella Holiday Musical, Raleigh Little Theatre, 301 Pogue St, Raleigh. This musical comedy is a holiday sugarplum for the whole family. Info: 919.821.3111 or www.raleighlittletheatre.org.

Dec 5-21 Seussical The Musical, North Raleigh Arts & Creative Theatre, Greystone Village Shopping Center, 7713 Leadmine Rd, Raleigh. Info: 919.866.0228 or www.nract.org.

Dec 6 Raleigh Winterfest Celebration, City Plaza in downtown Raleigh, 3pm-10pm. Official Mayor's Holiday Tree

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Dec 6 A Colonial Christmas, 11am-4pm, Joel Lane Museum House, 728 W. Hargett St, Raleigh. Come visit the very different way in which colonists celebrated the Christmas holiday. Event features demonstrations, re-enactors, live music, games and more. Info: 919.833.3431 or www.joellane.org.

Dec 6 Our Christmas Gift presented by Raleigh Symphony Orchestra, 7:30pm, Jones Auditorium, Meredith College, Raleigh. Side by side holiday performance with area school string programs. Info: 919.546.9755 or www.raleighsymphony.org.

Dec 6-7 & Dec 19-28 The Nutcracker with the Carolina Ballet, Memorial Hall, UNC-Chapel Hill (6-7), and DECPA, Raleigh (19-28). Info: 919.719.0800 or www.carolinaballet.com.

Dec 10-14, 18-21 Theatre in the Park presents Ira David Wood III's A Christmas Carol. Ira David Wood III's beloved musical comedy, A Christmas Carol, celebrates its 40th Anniversary this year and we want you to be a part of this milestone. The show has been performed annually since 1974 and has been named one of the "Top 20 Events in the South-east." Cited as "one of the most successful shows in NC theatre history," A Christmas Carol has enjoyed critically acclaimed tours to England and France. DEPCA, Raleigh (Dec 10-14) and DPAC, Durham (Dec 18-21). www.theatreinthepark.com

Dec 10-14 Disney on Ice presents Frozen, PNC Arena, Raleigh. Info: www.thepncarena.com.

Through Dec 24 Rudolf the Red-Nosed Reindeer, DECPA, Raleigh. Info: 919.831.6060 or www.dukeenergycenterraleigh.com.

Through Dec 31 Andy Warhol Exhibit, Animation & Fine Art Galleries, University Mall, 201 South Estes Dr, Chapel Hill. Info: 919.968.8008 or www.animationandfineart.com.

Through June 2015 Outdoor Sculpture Exhibition, Downtown Cary. Displays the work of 12 nationally recognized artists along Academy Street. All works are available for purchase. Info: www.caryvisualart.org.

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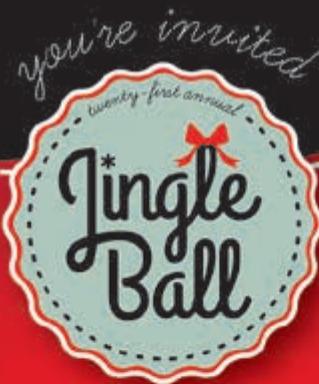
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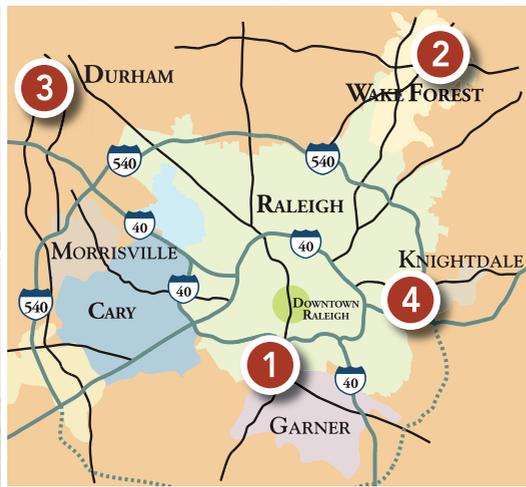


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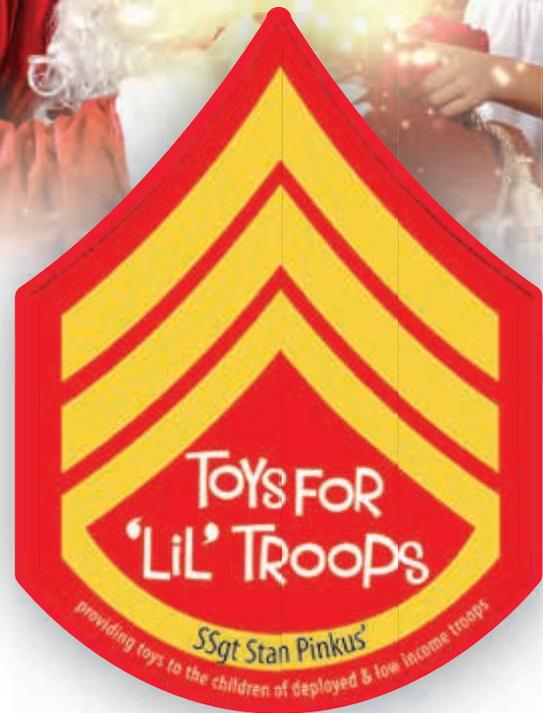
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