



IT'S TIME TO VOTE IN THE 5TH ANNUAL BEST OF DOWNTOWNER AWARDS!



ISSUE 106

THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, ENTERTAINMENT, ARTS, HISTORY, WINE, AND MORE

IT'S FREE BABY!



ALSO IN THIS ISSUE: FLIGHTS RESTAURANT IN NORTH HILLS, DAME'S CHICKEN & WAFFLES, BAGETABOUTIT FOOD TRUCK, COFFEE ROASTERS PART TWO

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23. We ♥ Food Trucks! Baguettaboutit

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ON THE COVER: A few of our Best of Downtowner Award-winning advertisers from past years (left to right, top to bottom): The staff at DECO Raleigh, sushi from Sono, Kim Reynolds with Chef Daniel Schurr of Second Empire, the ubiquitous Piggly Wiggly sign from NOFO @ the Pig, Chef Corbett Monica Bella Monica, dessert from Battistella's, and the old Capital City Grocery sign, now at Tyler's Taproom Raleigh. To see all of last year's winners, visit <http://bitly.com/bestofdowntowner2014>



Answer to crossword puzzle on page 22



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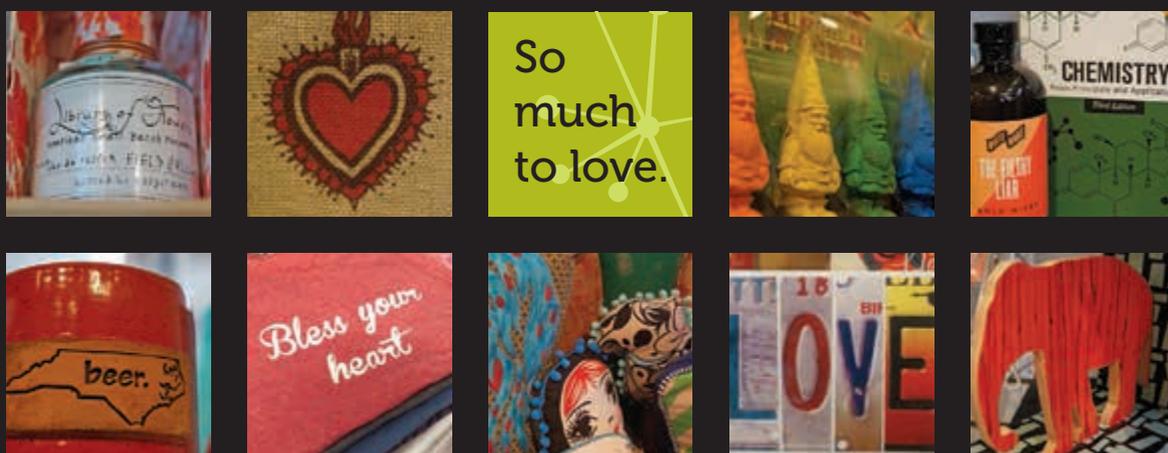
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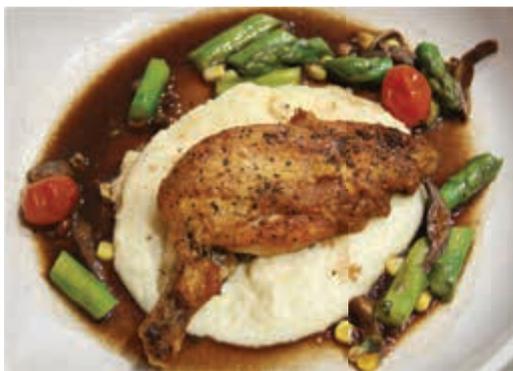
It's time to cast your vote in the **2015 Best of Downtowner Awards** for all your Triangle favorites. With all the new restaurants and businesses popping up during the last year, you might have a new favorite place to grab a burger, veggie sandwich, French fries or slice of pizza, or maybe a craft beer you fell in love with from one of our many awesome local breweries. Found a new favorite neighborhood pub to grab a drink with friends? A cozy, intimate restaurant for that perfect romantic date? Hot new spot to hit for the best sushi around? We want to hear about them all!

In this year's Best of Downtowner Awards, we've included all the standard categories you expect to see plus a few new ones such as Best Dish Presentation, Best Open Kitchen, Best Deli, Best Oysters, Best Ethnic Market, and more. To make voting for your favorites even better, we'll randomly select qualifying ballots to win one of over \$2000 in prizes including Hurricanes

tickets, restaurant gift cards, Downtowner t-shirts, theatre and ballet tickets, gym memberships, and more.

If you own a business and want to encourage your fans and followers to vote for you, just share the categories you want to compete in along with our website address (www.WeLoveDowntown.com) on your social media pages, outgoing emails, and post on your website. You can't win without votes so start getting the word out! We've created a few banners and graphics on our site that you're welcome to use in promoting your biz.

Visit www.WeLoveDowntown.com and click on the voting link to choose all your favorites. Don't forget, we only feature locally-owned businesses in our Best of Downtowner Awards, so votes for big box chains won't be counted. We're glad to see other magazines have started following our lead in promoting local in their Best of Awards issues. Voting will be open until March 31st, so start your voting!



Food & Drink

- Appetizers
- Sandwich
- Steak
- Sushi
- Seafood
- Tapas
- Pizza
- Taco
- BBQ
- Wake County
- Durham County
- Orange/Chatham County

- Ribs
- Burger
- Wake County
- Durham County
- Orange/Chatham County
- Mac and Cheese
- Chicken Wings
- Fried Chicken
- Wake County
- Durham County
- Orange/Chatham County
- Hot Dog
- Oysters
- French Fries
- Desserts



- Bloody Mary
- Margarita
- Martini
- Bourbon and/or Whiskey Selection
- Specialty Cocktails
- Locally Brewed Craft Beer
- Beer Selection on Tap
- Wine List

Dining

- New Restaurant (Opened in 2014)
- Wake County
- Durham County
- Orange/Chatham County >>>

Dish Presentation
 Open Kitchen
 Bar in a Restaurant
 Italian
 Mexican/Spanish
 Mediterranean/Middle Eastern
 Japanese



Chinese
 French
 Indian
 Thai
 Vegetarian/Vegan
 Family-Friendly
 Deli/Café
 Ethnic Market
 Bakery
 Breakfast
 Brunch
 Wake County
 Durham County
 Orange/Chatham County
 Neighborhood Coffee Shop
 Romantic Dinner

Comfort/Southern Food
 Food Truck
 Best or Fastest Takeout Lunch
 Business Lunch
 Late Night Menu
 Friendliest Staff

Goods & Services

Hair Salon for Women
 Hair Salon for Men
 Law Firm
 Limousine/Car Service/Taxi
 Car Wash/Detail Service
 Trusted Auto Repair Shop
 Gym or Place to Work Out
 Health/Med/Day Spa
 Tattoo Parlor
 Dental Practice
 Vet Office
 Yoga/Pilates Studio
 Place/Organization to Adopt a Pet



Women's Fashion
 Jewelry
 Bottle/Beer Shop
 Place to Buy Art
 Wake County
 Durham County
 Orange/Chatham County
 Local Hardware Store
 Garden Center/Plant Nursery
 Pet Supplies

Shopping

Independent Book Store
 Vintage/Used Furniture
 Wine Shop
 Gift Shop

Local People

Chef
 Wake County
 Durham County
 Orange/Chatham County
 Bartender

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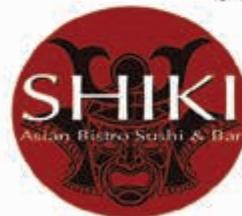
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Out & About

Place to Hear Live Music
 Local Neighborhood Bar
 Dog-Friendly Patio
 Place to Hear Jazz/Blues



Place to Go Dancing
 Irish Pub
 Local Brewery
 Wake County
 Durham County
 Orange/Chatham County
 Sports Bar
 Dive Bar
 Gay-Friendly Restaurant or Bar
 Outside Patio/Seating
 Wake County
 Durham County
 Orange/Chatham County
 Dog-Friendly Business
 Place for a Girls' Night Out
 Movie Theater (Indy or Regular)
 Golf Course
 Artwalk
 First Friday Venue (downtown Raleigh)
 2nd Friday Venue (downtown Chapel Hill)
 Third Friday Venue (downtown Durham)
 Local Outdoor Event
 Wake County
 Durham County
 Orange/Chatham County
 Charitable Event
 Place to Go Biking/Running/Hiking
 Place to Take Out-of-Town Guests
 New Business You'd Like to See in Town!

Have fun telling us all your favorites and remember, each vote you cast counts as one entry for our prize giveaways. And don't forget, we only feature locally owned businesses, so vote local and vote often! www.WeLoveDowntown.com



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 Wrightsville Beach
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*Wharf Scene
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Flights at North Hills

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



Despite being located in the Renaissance North Hills Hotel and having an award-winning chef, Flights has managed to stay below the foodie radar. However, I believe that is about to change.

After Cary native Dean Thompson graduated from Johnson and Wales Culinary University in Rhode Island, he honed his skills at some of Providence's finest restaurants, including Mediterraneo Caffè and Federal Hill. Then he returned home to the Triangle, accepting a position at the Hope Valley Country Club in Durham. In 2008, he

joined the team that opened Flights and worked his way through the kitchen's ranks to earn the title of Executive Sous Chef. Subsequently, when Executive Chef Dean Wendel was promoted to Corporate Director of Food and Beverage in 2013, Thompson became Flights' Executive Chef. When asked about the biggest difference between being on a team and leading it, Thompson says, "Being a chef is much more than cooking. It's not what you see on TV. A true chef develops the cooks around him, empowers the team, and holds everyone accountable."

Thompson is the winner of Fire in the Triangle 2013 and 2014, the American Heart Association's Chefs' Challenge Guest Favorite Award, A Toast to the Triangle's Best Presentation, and the Midtown Farmers' Market's People's Choice Award in the Iron Chef Challenge. Flights received the Silver Award for Top Restaurants in the Triangle by Greg Cox and the *News & Observer* for three straight years, and La Chaine Des Rotisseurs' Superb Cuisine and Outstanding Service Award. Yet despite all the accolades, the Cardinal Gibbons High School alumnus remains down to earth. His goal is plain,

"I want people to know about us, period. Many people don't even realize that we are in the Renaissance Hotel, right in the middle of North Hills."

Decorated in shades of bronze and light auburn, the modern, minimalist restaurant sits to the left of the hotel lobby. Contemporary chandeliers and sconces illuminate the marble tiled floor and accentuate the local art adorning the walls. Flights' dining room offers cozy, curved banquettes, romantic booths with stone-topped



The Seared Scallops are a great way to start any meal.



The Portobello Agnolotti, an earthy stuffed pasta, is garnished with locally-grown black-eyed peas, pea tendrils and roasted poblano peppers.

tables, and freestanding wooden tables, but it is the two-story ceiling, equally tall columns, and long gold drapes framing the restaurant's enormous windows that define the dramatic space.



The Foie Gras French Toast was rich, creamy, soft, buttery, and sweet.

Thompson's straightforward approach to food reveals itself with a quick read of the menu. As he likes to say, "My cooking is simple. I stick to what I know: technically sound preparation and basic flavor combinations. I cook the foods I like and strive to perfect them, but am more than willing to work with our guests to customize dinners for their specific needs."

The Foie Gras French Toast (\$16) and Seared Scallops (\$14) are a luxurious way to start any meal.

A pillowy round of French toast is spread with a touch of whipped goat cheese, covered with duck confit, crowned with a thick slice of foie gras, and garnished with vanilla maple syrup and a pineapple rosemary preserve. This brunchy starter is rich, creamy, soft, buttery, and sweet. The beautifully crusted scallops were perfectly cooked and set atop a vibrant, sauce-like pea puree. Had he stopped there, Thompson would have had a great dish, but instead he added a final garnish, Candied Duck Bacon. Sweet, crisp, salty, smoky, meaty... epic.

From the entrées, we chose the Pork Porterhouse (\$24), Portobello Agnolotti (\$18), and Beef Short Rib (\$30). The pork was rubbed with an aromatic blend of fennel, cracked black pepper, and sage and cooked to a succulent medium. It rested on a bed of crunchy roasted cauliflower garnished with a gingery sweet potato-carrot puree, and was finished with an apple brandy reduction. The star of accompaniments was the spicy, sweet and savory puree, which had me begging for more than just the schmear on the plate. The agnolotti is indicative of the Triangle's current favorite culinary style—comfort food made with local ingredients and an unexpected twist. Thompson garnishes the earthy stuffed pasta with black-eyed peas, pea tendrils and roasted poblano peppers (all >>>



Nana says, "Mangia, Mangia!"

Bella Monica

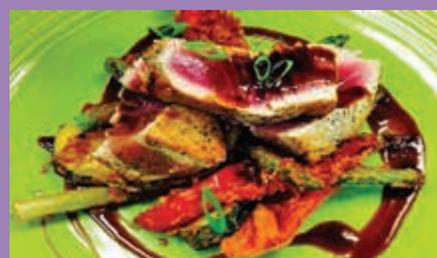
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\$\$\$\$

Hours of Operation
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Lunch 11a-2p
Dinner 5p-10p

Cuisine: Contemporary American
Atmosphere: Elegant, upscale
Service: Polite and accommodating
Dress: Business casual
Noise Level: Can get loud
Wine List: California-heavy with a few global options
Features: Limited number of gluten-free and vegetarian items on the menu (kitchen is more than happy to accommodate all special diets; wheelchair accessible; bar and lounge; bar dining; no wi-fi; chef's tastings; in-kitchen chef's tables; credit cards accepted
Reservations: Accepted
Parking: North Hills parking lot; complimentary valet parking for lunch and dinner
Downtown Notes: Great for date nights, business lunches, breakfast meetings, special occasions, and groups



The Beef Short Rib was only melt-in-your-mouth tender.

locally grown) and finishes it with a velvety garlic mascarpone cream sauce. Not to be outdone in the comfort department, the short rib with smoked mac and cheese was wonderful. The rib itself was not only melt-in-your-mouth tender, but also lean and gristle-free. The creamy smokiness of the mac and cheese was the perfect foil, simply fantastic.

To finish the evening, we sampled Flights' signature desserts, the Hot Cheesecake (\$8) and Grand Marnier Gelato (\$8). Cut into a square instead of a wedge, the sweet cheesecake has a crumbly graham cracker crust and a brittle meringue on top. It's suggestive of a warm cheesecake pudding with just a touch of crunch—pure decadence. The light, refreshing gelato was served two ways. The first scoop, atop French toast, was reminiscent

of waffles and ice cream, a childhood favorite often found at the beach. The other was set on a mound of chocolate ganache—think a chocolate-covered Cream-sicle. The gelato was a stellar ending to a superb meal.

Flights has an award-winning local chef, an elegant dining room, and is located within one of the most popular shopping destinations in the Triangle. Once you arrive, expertly prepared food, a willing staff, and valet parking await. What more could you ask for in a fine dining experience? 🍴

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@welo-vedowntown.com.



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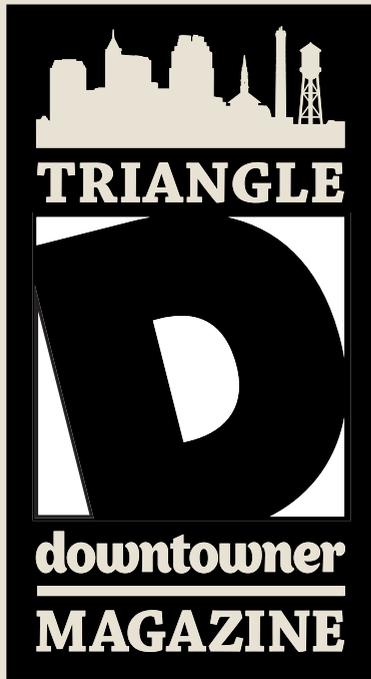
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To sign up for Reader Rewards, just visit our website at www.WeLoveDowntown.com and click on the SIGN UP NOW! button. You'll be eligible to win Reader Rewards each month by signing up for our online news magazine. The *Downtowner* will help keep you informed about all the latest news and events happening in and around the Triangle.

This Month's Reader Rewards

- Ten \$20 gift cards to our newest advertiser, **DeMo's Pizzeria and Deli** located at 222 Glenwood Avenue near downtown. Seriously good pizza, calzones, stromboli, hot and cold deli sandwiches, salads, chicken wings, and more. Check out www.demospizzeriadeli.com or call 919.754.1050 (local delivery available). You'll be glad you did.
- Ten \$20 gift cards to **Tyler's Taproom**, which can be used at any of their four Triangle locations in Seaboard Station, Blackwell St. in Durham, Main Street in Carrboro, or Beaver Creek Commons in Apex. You'll find great comfort food, plenty of craft and specialty beers, and lots of friends waiting at Tyler's. www.tylerstaproom.com
- Five \$25 gift certificates to **Bella Monica**, one of Raleigh's favorite restaurants and home to the celebrated Chef

Corbett Monica. Stop by 3121-103 Edwards Mill Road and you'll find some of the Triangle's best Italian food, cooked to perfection and served in a casual setting. www.bellamonica.com

- Ten \$15 gift certificates to **NOFO @ the Pig** located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic mix of furniture, gifts, antiques, books, kitchen, toys, and more, plus an award-winning restaurant. www.nofocom
- Eight \$25 gift certificates to **Shiki Sushi/Tasu Cary/Tasu Brier Creek**. With three locations around the Triangle to satisfy your craving for sushi, steak, Vietnamese, Thai, Hibachi and more! Visit them online for directions, specials and to view their diverse menus: www.shikinc.com | www.tasucary.com | www.tasubriercreek.com
- Two sets of tickets to any shows with **Carolina Ballet, NC Theatre, Theatre in the Park, Raleigh Little Theatre, and NC Symphony**. With a wide variety of shows to choose from, each has something to offer almost everyone. Visit their websites for more information on shows and tickets: www.carolinaballet.com | www.raleighlittletheatre.org | www.nctheatre.com | www.theatreinthepark.com | www.ncsymphony.org

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From the Publisher

It's hard to believe another year has passed since our last Best of Downtowner Awards. We love hearing our readers' personal recommendations on all their favorite places to go, see, do and eat all over the Triangle. Many readers tell us they save the Best of Downtowner Awards issue so they can check out category winners throughout the rest of the year. What an easy way to discover a great new restaurant, delicious dish, outdoor event, hidden hangout, or local business to visit.



If you own a business and want to encourage your fans and followers to vote for you, just share the categories you want to compete in along with our website address (www.WeLoveDowntown.com) on your social media pages, outgoing emails, and post on your website. You can't win without votes so start getting the word out! We've created a few banners and graphics on our site that you're welcome to use in promoting your biz.

We collected over 10,000 votes in last year's poll and are expecting even more this year. We've added new categories including Best Open

Kitchen, Best Dish Presentation, Best Ethnic Market, and a few more. We also pared down the list quite a bit to make finding your favorite voting categories even easier. We'll announce the winners in our mid-April issue and are looking forward to seeing some new names pop up throughout the list.

Don't forget, each and every vote you cast counts for an entry into our prize drawings for all kinds of good stuff like Hurricanes tickets, restaurant gift cards, performing arts tickets, Downtowner t-shirts, and much more. While you're choosing your faves, keep in mind that we only allow local businesses in the Best of Downtowner Awards. Get your voting finger ready and start clicking! www.WeLoveDowntown.com

Crash

CRASH GREGG
Publisher, *Triangle Downtowner Magazine*
publisher@welovedowntown.com

#DrawThisTown

by Daniel Hedglin



Salvation Army's Project Catch (www.bitly.com/project-catch). Altogether, about \$13.50 of each sale will go towards art supplies! Our great business neighbors at Askew Taylor Paint and Art Supplies (Kirk & Helen) have generously offered us a discount so we can buy even more with the money we raise (www.askewtaylor.com). For a link to view of buy prints, visit www.WeLoveDowntown.com and click on the #DrawThisTown image.

Who is Daniel?

Daniel is an urban planner who is passionate about cities and the people who live in them. Through his #DrawThisTown Project, he hopes to understand Raleigh, Durham and Chapel Hill better and capture the spirit of the places that make these areas so dynamic and livable. You can find him on Twitter at @DHedglin and his drawings via #DrawThisTown. His goal is to draw every building in the Triangle area (and maybe the world).

About this month's drawing from Daniel

"Tyler's Restaurant and Taproom was the first place I visited in Durham. It provides a great introduction to the city and the region; it has a great location in the beautiful American Tobacco Campus, good local brews, and tasty food. Whether you're catching dinner before an event at DPAC or beers after a Durham Bulls victory, Tyler's is a great place to celebrate all the things that makes Durham great." 🍷

Welcome to our first #DrawThisTown column. A little history about how it came to be: we were hanging around Twitter and ran across some really cool hand-drawn images of buildings and places all over the Triangle's downtowns, created by local artist Daniel Hedglin. We showed the images to a few friends and some said they'd like to buy a

print. We're always looking for ways to help local charities, so we contacted Daniel and told him about our plan: he would make 11" x 17" prints, sign and date them, we'd pick them up, sell them for \$15 (ship them for \$5), and use the profits to buy art supplies for local children's charities, specifically PLM Families Together (www.plmft.org) and the



This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's no available space for new pets. Some of these wonderful animals are older or have traits that require special attention or medications but want and need to be loved all the same. We hope you'll consider giving one of these (and the many other) long-timers a place to call home where they can feel safe and be cared for. Visit the SPCA of Wake County for more overlooked pets who could use a new family. You can also visit www.spcawake.org/longtimers or call 919.772.2326. 📷 Photos courtesy InBetween the Blinks Photography

Blue 4 years old, Neutered male, American Staffordshire Terrier mix—Blue is trooper who is ready for a fresh start! He was abandoned as a puppy and then lived on a chain for most of his life. A couple years ago he had a fence built for him and his two playmates. This fence made a world of difference for him, but he still lived outside exposed to the elements. When his owner could not longer take care of him, Blue came to the SPCA of Wake County. He is currently being treated for heartworm disease at the Adoption Center. Blue is ready to go home today (but will need to be returned to the SPCA for a few more Heartworm treatments). He gets along well with other dogs. His favorite toy is a giant blue bucket, which he takes with him wherever he goes. He even sleeps with it! Blue is a happy-go-lucky dog who really wants to know what it's like to live in a home with a family who values him! To learn more visit www.spcawake.org or call 919.772.2326.



Katie 14 years old, Domestic Shorthair—Katie is a special girl whose owner passed away. She is very quiet, and soft spoken and is looking for a nice sunny window sill to spend her twilight years. You don't need to worry about crazy kitten behavior problems with her. This refined lady knows her manners and never tries to cause problems. Looking for a cat to cuddle with this winter? Katie's your girl. Her adoption fee is completely waived, she has been spayed, microchipped, vaccinated and up to date with all veterinary work! She's a ready-made family, who is ready to go home today!



If you're not a fan on Facebook, Twitter or Instagram...

...then these are just a few of the great photos you've been missing from our wonderful contributing photographers: Randy Bryant, Travis Jack, Bill Reaves, Karen Diaz, Rodney Boles, Gus Samarco, and Crash Gregg. Find us on any or all our social media pages and join more than 62,000 fans and followers and see just how cool the Triangle really is.



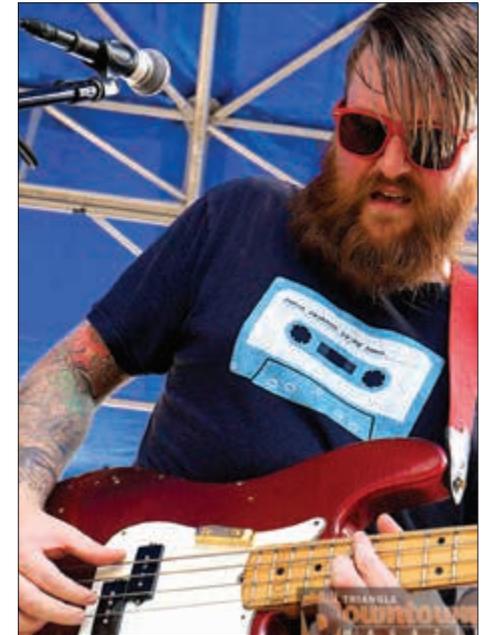
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You haven't had poultry and pastry until you've been to Dame's Chicken & Waffles

BY CHRISTY GRIFFITH



Chicken. Waffles. Chicken AND waffles. Today, it may not seem like the most novel concept you've ever heard, but that clearly means you have not eaten at Dame's Chicken and Waffles.

Located on West Main Street in downtown Durham, Dame's is the place to visit before you take in a show at DPAC. It's the place to drop by on your way to the hospital before your contractions are two minutes apart. It's the place you need to pop in before you die for no other reason than it makes the best damn chicken and waffles you're ever going to eat.

Sure, you'll find chicken and waffles on other menus. But will you find the Red Crested Rose Comb? The Barnyard Honcho? The Carolina Cockerel? No. No, you will not. These aren't just chicken plus waffles; these creations are way more than the sum of their parts.

Owner Damion "Dame" Moore is a self-taught culinary genius. Traveling the world in his prior corporate life, he would take as much interest in the foreign chefs as he did in the business for which he was visiting. Moore would often ask to visit the kitchen after a meal to learn their



Damion and Randy singlehandedly raised the bar for chicken and waffles everywhere

techniques, which later came into play as he transitioned from corporate into the food world. Co-owner Randy Wadsworth admits that he leaves all the cooking to Moore ("I can't even make a waffle!"), but he knows his way around operating a business, and the proof is in the ~~pudding~~ waffle batter. Dame's Chicken and Waffles is a thriving staple of the Durham community.

"I think we're both proud of the fact that we are able to provide jobs and training to individuals," says Wadsworth. "We are also humbled by the love and support we have received locally in Durham and Greensboro, as well as abroad." Yes, that's right—if you happen to be in the Greensboro area, there is another Dame's location where you can get your "Almost World Famous" chicken and waffle fix.

Despite what it looks like from the outside, the space next door to the Durham location is



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not vacant, so there are no options for expansion (although the restaurant could definitely fill every table if it were double the size). The place is bumping, so you'd do well to make reservations (www.dameschickenwaffles.com/reservations), especially on weekends when the line is out the door and down the block (really, it is!).

Dame's offers ten exciting chicken and waffle combinations on the menu, each paying homage a different breed of chicken. Tell me you aren't sort of excited to order the Buff Brahmas out loud.

If, for some very unfortunate reason, you can't eat waffles, there are other options on the menu. There's salad. There's salmon, eggs, shrimp and grits...and I'd bet money they are all outstanding...but I came here for the waffles. The waffles

with the chicken on top. Did I mention those yet?

Here's the thing that makes these waffles the bestest ever: the SHMEAR. You'll think it might be a small scoop of ice cream on your plate. It is not, and you will be very confused if you attempt to eat it before it melts. The shmear is flavored butter that you schmear all over your waffle. And you should. If you don't, and you're in my presence, you're not deserving of the waffle and I'll have to ask you to leave. While I finish your waffle.

Look me in the eyes and tell me you don't want a Strawberry-Creme shmear. Or Chocolate-Hazelnut. Or Orange-Honeycomb, Maple-Pecan, Vanilla-Almond. Peach-Apricot. Baby Blueberry. I'm crushing on these shmears. I want to shmear this stuff all over myself! Oh, and you can also put them on waffles, too. Your waffle options include the Classic Waffle, Sweet Potato, Gingerbread, Fresh Blueberry, or Vegan. Then you have the drizzles and nuts: Sweet Whiskey Creme, Caramel & Salted Cashew, Honey Dijon, Caribbean Calypso, Asian Plum Sauce & Almonds, Candied Pecans, and Pure Warmed Vermont Maple Syrup. There are so many possible combinations, and I'm sure someone much better at math could give you the exact number, but I'm going to trust Dame on

this one and let the menu's combinations do the choosing for me.

The Frizzled Fowl (\$12.25) is an Asian-inspired offering of a classic waffle topped with a panko-crusted chicken cutlet. Sliced almonds stick to the plum sauce drizzle on top and the dish comes with a...blueberry shmear?! It sounds odd on paper, but on tastebuds, it's incredible. The waffles are soft but not soggy, the perfect complement to the extra-crispy chicken and nuts. You'll domo arigato all over this dish.

For a flavor reminiscent of Thanksgiving, a Quilted Buttercup (\$10.75) is sure to satisfy the holiday craving anytime of the year. Two petite sweet potato waffles and a fried chicken cutlet >>>



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are served with the maple-pecan shmeat. This is pure comfort with the slightest hints of cinnamon and soft pieces of sweet potato studded throughout. Make sure to drizzle this plate of heaven with some warm Vermont maple syrup, because once you go sweet, you might as well keep going.

If you want to go less candied with a sweet potato waffle, opt for the Orange Speckled Chabo (\$12.25). This waffle comes topped with a fried chicken cutlet, a drizzle of honey dijon, and is paired with the orange-honeycomb shmeat. The combination manages to straddle that fine line between sweet and savory while the mustard sauce delivers a bright and tangy punch. This one goes out to all the mustard lovers who order a side of honey mustard with their chicken tenders. This is, those chicken tenders in the starring role of a '90s movie about an unpopular mousy girl in high school who gets a makeover and becomes prom queen. Dame's did that to this chicken.

My absolute favorite of the waffles I sampled was the Light Brown Leghorn (\$13.25). Holy smokes, you guys! I'm getting emotional just thinking about it. Imagine four fried chicken legs on top of a classic waffle, drizzled with caramel sauce, sprinkled with cashews, and served with a chocolate-hazelnut shmeat. Now imagine that in your mouth. Nutella goes with just about everything, right? Yes, even fried chicken. ESPECIALLY fried chicken. I don't know how this combination came to be, as I can't imagine eating a chicken leg and thinking, "You know what this chicken leg is missing? Nutella." But it turns out, that's *exactly* what my chicken leg was missing. I don't know that I could actually eat four drumsticks in one sitting, but I would give it the old college try. And then I'd burp, take some Pepto, and try some more. Quitters never win and winners never quit.

Each waffle combination comes with your choice of side. All sides are vegetarian (and delectable), so go ahead and make a meal of them if that's your thing; they can be ordered a la carte for \$2.75. (Or go for the Dame's vegan waffles or even their new gingerbread waffles). For the sides, we sampled the Cheesy Ceci's Mac & Cheese, an especially creamy creation that's peppered with Italian herbs and spices, making it distinctly different than your normal macaroni. If you aren't in the mood for those flavors, you can still get your cheese fix with the Smooooooth Grits. They stay fluid, so you'll want to dive in with a spoon to avoid dripping grits all over the table. (More grits on table equal less grits in mouth.) The Mean Collard Greens go head-to-head with collards cooked with meat, and I think Dame's vegetarian version might actually be the winner, to the surprise of every southern cook ever. They are spicy, pleasantly so, but spicy nonetheless; you'll need no hot sauce or vinegar for these perfectly seasoned greens. And my favorite of the sides we sampled? That would have to be the Sautéed Squash and Onions. The yellow squash is sliced into thick half-moons and when coupled with the onions, melts like butter in your mouth. And tastes like butter! But don't worry, it isn't overcooked...it still has enough structural integrity that you'll need to use your teeth. You're at Dame's Chicken and Waffles, not a cafeteria.

If you manage to have any room left for dessert, Dame's offers cupcakes by Favor Desserts. While cupcakes are always welcome, if you still have some room, why not order another waffle? 🍩





Dame's Chicken and Waffles

317 W Main Street | Durham, NC 27701
www.dameschickenwaffles.com | @dschickenwaffles | 919.682.9235

\$\$\$\$

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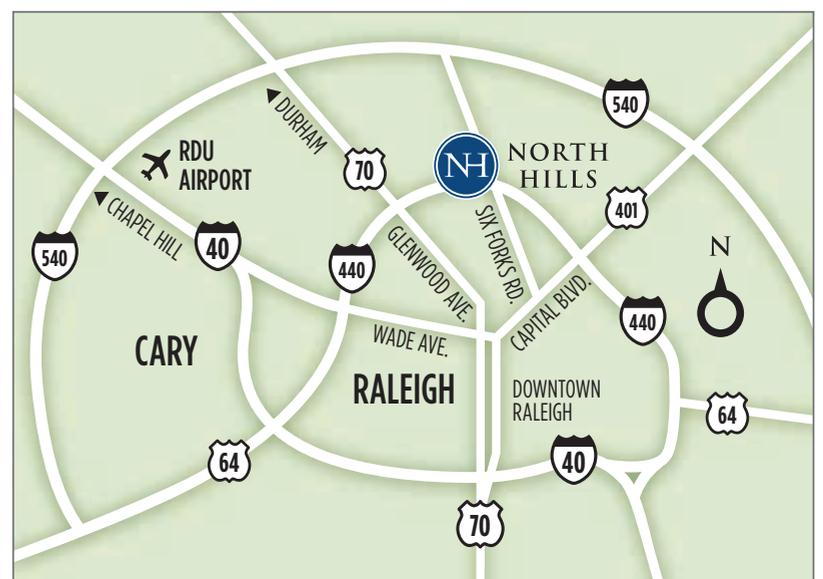
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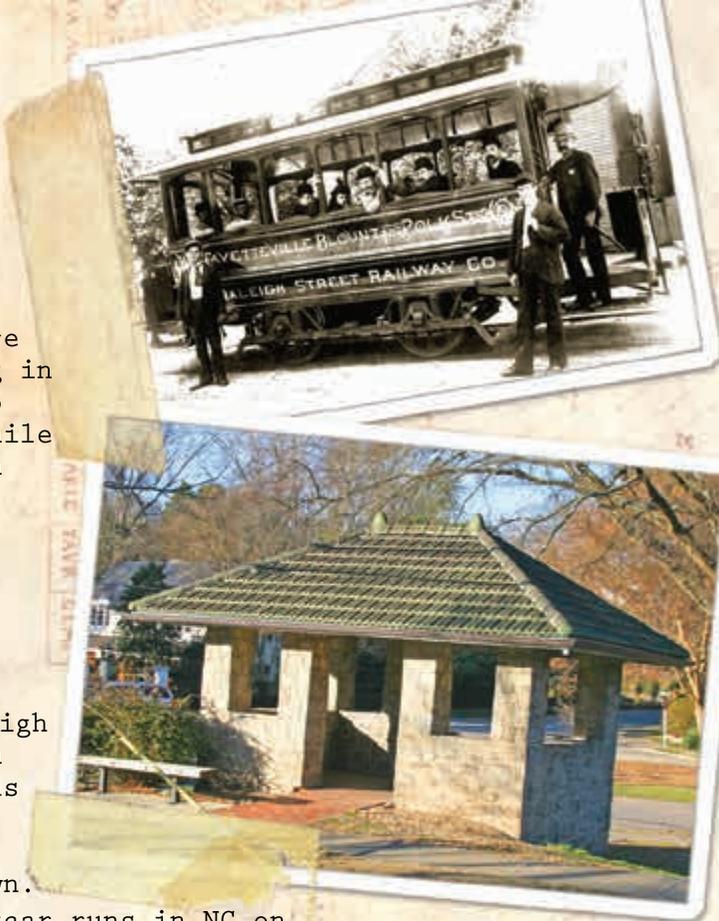
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Some of the best discoveries are the ones you find along the way to somewhere else, or when you're not really looking for anything in particular. Glancing in just the right direction while you're waiting on the corner for the light to change, rummaging through a forgotten part of town or just looking around while you're out and about. Find something pretty cool that you want to share with our readers? Send us a photo and description and if we use it, you'll get a free Downtowner t-shirt and your name in the byline of the [FOUND] article. -----> found@welovedowntown.com

Our next find for [FOUND] is the last remaining stone shelter for electric streetcar riders built by the Raleigh Electric Company around 1920.

In 1881, the NC General Assembly chartered street railway companies for Raleigh and Asheville, authorizing use of "steam, animal or other power." The Raleigh Street Railway Company opened the state's first streetcar system on Christmas day in 1886. The operation consisted of four miles of track and four light horsecars. The Durham Street Railway Company, opened in 1887, ran from West Main Street (near the present-day east campus of Duke University) to downtown.

The Raleigh Street Railway Company began the first scheduled electric streetcar runs in NC on September 1, 1891. The system covered the same general route as the mule-drawn system. From downtown, the tracks ran west along Hillsboro (now Hillsborough) St. as far as St. Mary's College, north on Blount St. to Brookside Park near Oakwood Cemetery, and down Fayetteville and Cabarrus to the depot southwest of downtown. By 1915, the system boasted twelve miles of trackage. It served the state technical college (now N.C. State Univ.) and reached the State Fairgrounds, ran along New Bern Avenue to the east, and later arrived at the new 100-acre Bloomsbury Park out Glenwood Avenue to the north. As a student at N.C. State in the early 1930s, Willie York (developer of Cameron Village Shopping Center and other properties) recalled riding streetcars downtown to the California Fruit Store to meet girls from Meredith College. ---> For a longer version of this article, visit www.DowntownerNews.com.



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Miró: The Experience of Seeing

At The Nasher Museum of Art at Duke University BY LINDA KRAMER

Through February 22, 2015, the Nasher Museum of Art at Duke University is presenting *Miró: The Experience of Seeing*. The exhibit is a collection of Joan Miró's late works including large scale oils on canvas, drawings and cast bronze sculptures that were created during the last 20 years of his life from 1963-1981. These 51 works are on loan from the Museo Nacional Centro de Arte Reina Sofia in Madrid, Spain and represent some of the least known but richest examples from a most fruitful period of productivity. It is also the first time these particular works have ever been shown in the U.S.

Joan Miró (1893-1983) was born in Barcelona, Spain. Later in life he moved to Paris and in the early 1920s was an elite member of the Surrealist avant-garde. Artists the likes of Picasso, a lifetime friend, contemporaries Matisse and Cezanne and various poets and intellectuals gave him inspiration. While he never totally embraced the dream-like forms of the Surrealist's, by the late '20s he had distanced himself far enough from the movement to allow the complexity of his personality to re-emerge. His move in 1956 to the island of Mallorca, Spain was an attempt to gather all his previous works in one location, take stock and reflect on his decades of work. It was here that the works in this exhibit were born.

During the years on Mallorca, he experienced a



Femme, oiseau, étoile (Homenatge a Pablo Picasso) (Woman, Bird and Star [Homage to Pablo Picasso]), 1966/1973

burst of creative energy and great productivity. It was a peaceful time. He loved to stroll the beach collecting discarded objects: wood, tools, hats, tortoise shells, doll parts, and anything that could be incorporated into his new emerging and inventive sculptures. He often used the lost-wax technique of making a mold by carving and manipulating the surface of a sculpture before casting it in bronze.

The range of Miró's works is as overwhelming as the nature of his personal complexity. Paintings such as the exhibit's signature piece, *Woman, Bird and Star*, which was re-named *Homage to Picasso*, as it was completed on the day Picasso died in 1966, shows a familiar favoritism for combining humans and animals, especially women and birds. His connection with nature and the human figure, demonstrated with strong graphic impulses, is ever-present. Drawings such as the 1973 *Dance of the Poppies* demonstrates Miró's propensity for simplicity and contrast with a few sparse strokes, however taking months of contemplation to render.

The sculptures in the exhibit are playful and whimsical and are by no means a demonstration of an economy of subtlety present in many of his other

works. The "found objects" incorporated into the sculptures (a spoon for an arm, a basket for a head), reveal Miró's playfulness and lack of boundaries. Combined together, the exhibit is nothing less than a dialogue on the relationship between painting and sculpture.

To accompany the exhibit, UNC-TV created a 30-minute documentary, an artistic and historic perspective of the works. It can be found on the museum's website (<http://nasher.duke.edu/miro/documentary>). In addition, The Museum Cafe is open for extended hours during the exhibit to extend the viewer's experience.

Today, the legacy of Miró continues to astound viewers with works of symbolic forms and extremes that provide an eye-opening view into Miró's creativity and imagination that he never let go unchallenged. You don't have to be a Miró scholar to enjoy the colorful graphics for what they are.

Miró: The Experience of Seeing, gives in to the experience of entering the artist's world, it's sensations of color, form and physicality, and most of all, its whimsical expression. These late works present the artist in a new light for both seasoned admirers and a new generation of art lovers. 🎨

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Personage et oiseau (Figure and Bird), 1968.
Lost-wax casting, patinated bronze, 40 9/16 x 23 5/8 x 8 7/16 inches (103 x 60 x 21.5 cm)



Femmes VI (Women VI), 1969. Oil on canvas, 28 3/4 x 36 1/4 inches (73 x 92 cm)

Buzzed and Local

Coffee roasters from around the Triangle

COFFEE ROASTERS IMAGE FROM COFFEE: FROM PLANTATION TO CUP BY F.B. THURBER, 1884

PART DEAUX BY CHRISTOPHER HETZLER AND JAMIE PALOMARES

Welcome to the second installment of our Buzzed and Local article showcasing local coffee roasters around the area. In case you missed our last issue featuring the first five roasters, check it out our last issue online, www.welovedowntown.com. In Part 2 of Buzzed and Local, we feature six more local coffee roasters and how they share a passion for coffee with the community through their businesses. We'll hear in their own words how they got started, what makes them different, where to find their products, and their plan for the future. In addition, they discuss the importance of continuous improvement in their own coffee and the public's understanding of good beans. We have no doubt you'll be grabbing yourself a cup of local brew by the end of this article, that is, if you don't have one in your hand already.

In alphabetical order (**bold*** = featured in this issue). Those in italics were featured in the previous issue, which can be read at www.WeLoveDowntown.com.

Beanpeace Roastery*

Boogie Bean Coffee Roasters
Carrboro Coffee Company

Counter Culture Coffee*

Crema Coffee Roaster

Joe Van Gogh Coffee Roasters*

Larry's Beans

Merry Oaks Coffee

Mr. Toad's Coffee Roasters

Muddy Dog Roasting

Oak City Coffee Roasters

Raleigh Coffee Company*

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Tradewinds Coffee

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1103 Iredell St. Durham, NC 27705

www.beanpeaceroastery.com

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Owner Elizabeth Dorr

History Elizabeth: My love of coffee, tea, and microbrews began a couple of decades ago in Portland, Oregon. I attended cuppings and roastings, learning as much as I could about flavor wheels and profiling. Fast forward to 2011 when I moved to Durham, which I refer to as my "Portland of the southeast," and I saw an opportunity for a cottage industry that focused exclusively on certified Fair Trade Organic fresh roasted coffee. Through these experiences, I wanted to provide really fresh roasted coffee directly to consumers. Coffee can sit on a shelf for weeks or even months in large groceries, and the quality of the coffee flavor and characteristics begin to diminish after two weeks. Once coffee lovers taste freshly roasted, they typically start to notice that some grocers carry older beans.

About Our Coffee I work with a coffee distributor to find coffee that embodies the quality and certification standards for our business model. I generally have about six varieties representing four countries, which are all Fair Trade Organic to ensure they're contributing to fair trade practices. We're also Kosher certified since with our products packaged in vegetable-lined compostable bags. We don't have a storefront but focus on direct consumer sales and free local delivery of coffee that is roasted within days of your order. The flavors we currently carry are Mexican Oaxaca, Sumatra Gayo, Ethiopian Sidamo, Guatemalan, Peruvian, and Honduran, as well as a dark blend and a Vienna roast Espresso Blend.

Where to Buy Durham Farmers' Market, Saturday, One World Market on Ninth Street, King's Red & White IGA, Beer Durham, Letters Bookstore, and LoMo Market are among our fabulous retail partners.



Beanpeace Roastery serving at the Durham Farmers' Market

Future Plans We are looking forward to reaching more customers with Madeleine Pabis, who has recently joined us to create starting with Durham Farmers' Market late this summer.

COUNTER CULTURE COFFEE

Counter Culture Coffee

Founded in 1995

Durham HQ/Training Center

4911 South Alston Ave.,

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Counter Culture Coffee owner Brett Smith

Owner Brett Smith

History Brett: While in business school at UNC, I met co-founder Fred Houk. Fred had been a part of Broad Street Coffee Roasters, and we later joined forces to start Counter Culture. Fred hasn't been a part of the business for a number of years, but his contributions in drafting the original mission statement with me remain a part of the business to this day. Since our founding in 1995, Counter Culture has maintained the same mission statement: a relentless pursuit of coffee perfection, a dedication to real sustainability, and a commitment to cutting-edge coffee education throughout the coffee chain.





About Our Coffee Our coffee is sourced from Africa, the Americas, Asia and the Pacific. Each season, we offer a host of coffees that reflect each coffee's diverse traditions and origins. The evolving selection includes seasonal coffees, cascara "tea" (made from dried coffee fruit), and handpicked brewing gear. Depending upon the time of year, we offer anywhere between 12 and 30 coffees. We engage in quality development at each stage of the coffee process, from origin initiatives and brewing experimentation at home to honing the craft of roasting. Counter Culture also has its Counter Intelligence coffee education program for industry professionals and coffee aficionados with eight training centers located across the country. Our inclusive approach to coffee education aims to empower each person throughout the coffee chain with the skills and knowledge necessary to ensure quality, stewardship and sustainability from farm to cup. The centers are community hubs of knowledge, exploration and cultural exchange.

Where to Buy Our coffees are available in coffee shops, specialty groceries, and restaurants around the country, and increasingly in more mainstream grocery stores. In the Triangle area, it's everywhere.

Future Plans Counter Culture Coffee will be celebrating its 20th anniversary throughout the year and celebrating with westward expansion! Counter Culture will open a West Coast roastery and training center in Emeryville, Calif., just outside of San Francisco.



Torch Coffee

Founded in 2013
 515 S New Hope Road, Raleigh, NC 27610
www.torchcoffee.com
 FB: Torch Coffee
 Tw: @torchcoffee
 IG: @torchcoffee

Owner Josh Trevino and Andrew Furgeson

History Josh: My brother started a coffee company in China years ago. He expanded his small little roastery to many coffee shops all over the country. I found it intriguing. Last year, there was an opportunity for me to own my own coffee roaster in the States, and I was all over it. After receiving

my training in China, I moved my family to North Carolina, and here we are a year later. I have always been very entrepreneurial, and just after leaving a pastor job of 15 years, I was ready to step into an industry that was all about coffee. It is business of relationships, which is why I love it. As for my partner Andrew, coffee has been in most of his life. His parents owned a own coffee shop and his family moved to Raleigh once our shop opened. Our CEO, Samuel Gurell, got into coffee to help a Guatemalan woman—who was running an orphanage—make a profit from her coffee farm.

About Our Coffee We currently offer beans from Costa Rica, El Salvador, Ethiopia, Kenya and >>>



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Papua New Guinea. We offer espresso and single origin coffees such as Mexican Mountain Water Decaf and Muranga Kenya. We work hard to source our coffee transparently and to pass along the stories of those we work with. We believe that the whole chain of producers, baristas, roasters, and everyone should work together to achieve the joy from a person drinking a delicious cup of coffee. Our teamwork results in higher earnings for producers and greater recognition for our roasters and baristas.

Where to Buy Our roasts can be found at NOFO Café, Sonos Restaurant, Sosta Café, Common Grounds Café, The Daily Press (Charlotte), Water Bean (Charlotte), and on our website, www.torchcoffee.com.

Future Plans We're planning to open up our first Torch Coffee retail shop in the Triangle!

Joe Van Gogh

Founded in 2004
505-104 Meadowland Dr.,
Hillsborough, NC 27278
919.644.0111
www.joevangogh.com
FB: Joe Van Gogh
Tw: @joevangogh
IG: @joevangogh



Owner Robbie Roberts



Joe Van Gogh owner Robbie Roberts

History Robbie: I started roasting coffee in 1991 as co-owner of Cup A Joe in Raleigh on Hillsborough Street. I parted ways in 1993, and opened up my own storefronts, roasting right inside the coffeeshop. In 2004, I opened a separate roasting facility and that's where Joe Van Gogh came to be. The name comes from a song lyric from one of my favorite artists, Dan Bern.

About Our Coffee We proudly roast coffee in Loring roasters, the most innovative roasters in the world.



Our Lorings reduce energy consumption and CO² emissions by up to 80% compared to traditional roasters. We roast in small batches and carefully fine tune our profiles to account for each crop year's variations and to highlight each coffee's unique characteristics and terroir. Currently, we have about 30 different selections from single origin to blend and they come from many places! We bring in coffees from all of the coffee-growing regions of Africa to Central and South America to the Pacific Islands. You can check out our entire offerings at www.joevangogh.com/shop.

Where to Buy You can find our coffee beans at many area groceries including Fresh Market, Whole Foods, Weaver Street Markets, and Kings Red & White. We have many great business relationships from restaurants to artisan shops to coffeehouses and cafes and even CSA boxes.

Future Plans We recently finished rebranding ourselves with a new logo and packaging, as well as bottling cold brew and offering it on nitro in our shops. After 23 years of roasting and serving coffee, we know that periodically we must look at ourselves anew, freshen up our menu, tweak our offerings, change our blends, adjust our roast recipes, and just plain keep up with the ever-changing world of coffee. Goals for the upcoming year include visiting coffee farms around the world, continuing to train and develop by involving ourselves in industry events, as well as opening up another location eventually.



Stockton Graham & Co.

Founded in 1994
43200 Delta Lake Dr., Ste. 119,
Raleigh, NC 27612
800.835.5943
www.stocktongraham.com

FB: Stockton Graham
Tw: @StocktonGraham



Stockton Graham owner and co-founder Jeff Vojta

Owner Jeff Vojta, Co-founder and CEO; Cliff Albright, COO; Brandon Riggs, Roastmaster

History Jeff: We started our first coffee shop in North Raleigh in the early 1990s.

In order to better understand the roasting process and quality, we decided to start roasting. The challenge was finding exceptional specialty coffee then since the specialty industry was still new. Since then, I've learned about sourcing green coffees, how to find the optimal roast profile, understanding cup quality, and creating the aroma that customers enjoy. This allows us to offer a greater variety of experiences to our customers and better educate our staff and customers on coffee. I have come to love all of the different varietals and sensory experiences. After 20 years, I am still exploring and learning about coffee. I try to have our customers taste the hard work of the farmers through the flavors of our roasts. We have also designed "Coffee College" courses for our customers and staff in order to help them become industry experts.



About Our Coffee Our beans originate from the three growing regions of the world: Latin America, East Africa and Indonesia. We purchase 100% Arabica for our varietals and blends. Currently, we carry about 12 countries of origin coffees and offer a fair amount of blends, both for espresso and general brewing purposes.

Where to Buy We are in many coffee houses, restaurants, convenience stores, and specialty groceries along the east coast. Much of it is private labeled or served as house blends. Our coffees can also be purchased online at www.stocktongraham.com and at www.coffeeshopdepot.com.

Future Plans We are in the process of renovating our facility to add additional coffee production and packaging lines. We are preparing to launch more customer training as well as more educational content for our training courses, which will be available on our website. We are also increasing our staff training in order to better assist our retail store customers. >>>



LONERIDER



ALES FOR OUTLAWS

PEACEMAKER
PALE ALE

SHOTGUN BETTY
HEFEWEIZEN

SWEET JOSIE
BROWN ALE

LONERIDER BREWING COMPANY PRESENTS ALES FOR OUTLAWS STARRING SHOTGUN BETTY, A GERMAN-STYLE HEFEWEIZEN TARGETING THOSE WITH A WEAKNESS FOR WHEAT BEER ALSO STARRING SWEET JOSIE, A STRONG-WILLED AND SEDUCTIVE AMERICAN BROWN ALE AND PEACEMAKER, A WELL-ROUNDED, WEST COAST-STYLE PALE ALE POPULAR WITH LAWYERS AND OUTLAWS ALIKE



Raleigh Coffee Company

Founded in 2012
 5045 Falls of Neuse Rd., Raleigh, NC 27609
 919.606.8781
 www.raleighcoffeecompany.com
 FB: Raleigh Coffee Company
 Tw: @RaleighCoffeeCo
 IG: @raleighcoffeeco

Owner Joseph Bland (primary owner), Chris Herrin (production director), Jennifer Bland (financial manager)

History Joe: I got into coffee roasting to enjoy a better coffee experience at home, and to try all kinds of coffees from different countries, regions and farms across the globe. I wanted to own my own business and use it to do social good in the community. Connecting that to my passion of coffee, we came up with the idea for Raleigh Coffee Company.

About Our Coffee We focus on specialty coffees only. Right now, we have beans from Peru, Brazil, Costa Rica, Ethiopia, and Sulawesi (Indonesia). A lot of

these options change throughout the year, as coffee is a seasonal product. We want to source fresh harvested beans for the absolute best beans to roast from. We also connect to social sustainability in the community and help fund various needs with different organizations through Bean Projects at www.beanprojects.com. We want to inspire people to find their innate gift as a human being and to go out and seek that as a lifestyle and career.

Where to Buy They are listed on our website, www.raleighcoffeecompany.com/about/find-our-coffee.

Future Plans We are looking to launch some new creative packaging soon. We want to increase our end user accessibility in the area, meaning more locations will carry our retail bags. We are also launching some new ideas with office coffee. Most



Raleigh Coffee Company owner Joe Bland

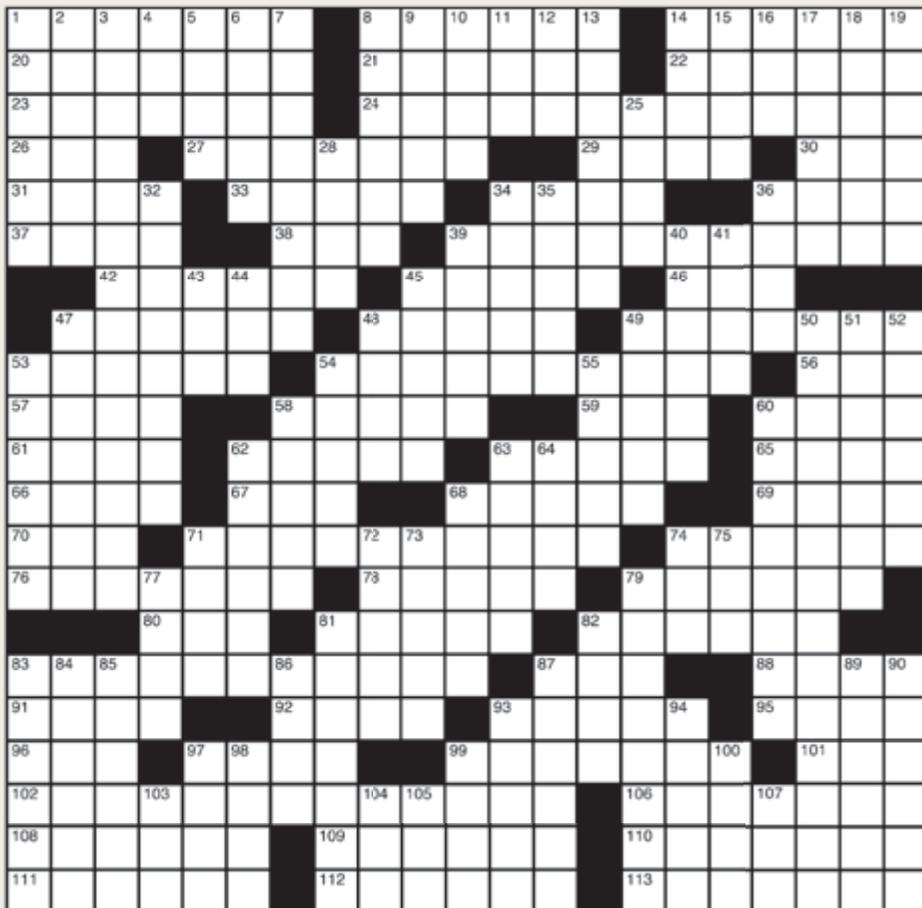
offices have lousy coffee programs and equipment that is not sustainable and this is a problem we plan to solve this through creative educational programs.

We hope the words from some of the Triangle's coffee roasters will encourage you to try a new brand or a new roast the next time you crave a cup of coffee. Be sure to buy local to help keep more money in our local economy! There are so many different local roasters to choose from, pick a favorite or try them all! Watch for Issue 107 for our third and final roundup of *Buzzed and Local: Coffee roasters from around the Triangle*. ☺



DOWNTOWNER MONTHLY CROSSWORD PUZZLE

Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to xword@welovedowntown.com. Heck, these things are hard, partially completed is fine too. We'll pick a random winner each month. No cheating!



"Hail to the Chief"

ACROSS

- 1 Chauffeur's ride
- 8 Glass-tinting element
- 14 Pin sites
- 20 Otter's prey
- 21 Key of Beethoven's "Für Elise"
- 22 Fly under the radar
- 23 Splits evenly
- 24 Presidential thoroughfare?
- 26 ___ Kosh B'gosh
- 27 Bigger fish to fry?
- 29 Ask
- 30 Chem class suffix
- 31 Mayberry kid
- 33 Bard's "bleak"
- 34 Dieting setback
- 36 Surname preceder, perhaps: Abbr.
- 37 It may be a hit
- 38 Brewery container
- 39 Presidential records?
- 42 Spurs to action
- 45 Rookie rockers' recordings
- 46 Major ___: Sherwood Forest attraction
- 47 Beach house features
- 48 Subdued
- 49 Dome of the Rock floor plan shape
- 53 Horatian works
- 54 Presidential teams?
- 56 Botanist Gray
- 57 "Writing on the wall" word
- 58 What some buds detect
- 59 Fed. collection agency
- 60 Hugging duo
- 61 Sandra Denton, in a hip-hop trio

- 62 Hunting wear
- 63 Irish nationalist Robert
- 65 Usually fuzzy tabloid pics
- 66 Seacrest's show, to fans
- 67 Bend's state: Abbr.
- 68 Mild oaths
- 69 1492 Bahamas lander
- 70 Children's author Asquith
- 71 Presidential horse?
- 74 College address ending
- 76 Poncherello por-trayer on "CHiPs"
- 78 Itty-bitty
- 79 Trail-making mol-lusks
- 80 "... further ___ ..."
- 81 Word with free or secret
- 82 Addressed the nation, say
- 83 Presidential quintet?
- 87 SADD concern
- 88 Like raw silk
- 91 1997 film apiarist
- 92 Camembert's department
- 93 Obsessed (on)
- 95 Springfield's only tavern
- 96 H.S. equivalency test
- 97 Poet Teasdale
- 99 "Cloud Shepherd" sculptor
- 101 Spartan Stadium sch.
- 102 Presidential resist-ance?
- 106 Less likely to be named homecom-ing king
- 108 "Because you're worth it" company
- 109 Late news time
- 110 A pad may protect it

- 111 English assignments
 - 112 Like subarctic winters
 - 113 Certifies
- DOWN**
- 1 They're off-limits
 - 2 San Luis __, Calif.
 - 3 Presidential tweet?
 - 4 Marlins' div.
 - 5 Prepare to fire
 - 6 Got in the game
 - 7 Books
 - 8 Charged
 - 9 Horoscope colum-nist Sydney
 - 10 eBay offers
 - 11 "Star Wars" saga nickname
 - 12 Spanish article
 - 13 Hot spot, with "the"
 - 14 Troubled word
 - 15 Like much radio
 - 16 Boo Radley creator Harper
 - 17 Current phenomenon
 - 18 Cat's "Get it?"
 - 19 Gummy bears and such
 - 25 It's off-limits
 - 28 Snow ___
 - 32 Perfect self, in psy-choanalysis
 - 34 Dreidel letter
 - 35 Battery terminal
 - 36 "Past Imperfect" memoirist Chase
 - 39 Underworld river
 - 40 Exodus insect
 - 41 Hoops Hall of Famer Thurmond
 - 43 Fútbol cheer
 - 44 OH and OK
 - 45 Cleans with Old English
 - 47 Olympic pool sights
 - 48 Requirement
 - 49 Fiends of fantasy
 - 50 Presidential stand-ups?

- 51 Notable Mormon family
- 52 Junkanoo parade city
- 53 Ottoman, e.g.
- 54 Predicated
- 55 "We ___ please"
- 58 ___ cotta
- 60 Uncle Henry's wife
- 62 Practice with dolls
- 63 Physicist Mach or artist Max
- 64 Eponymous store founder
- 68 "No man is an island" poet
- 71 Rages
- 72 Word from a proctor
- 73 Kent portrayer on the big screen
- 74 Modern evidence
- 75 Muffin grain
- 77 Toothed tool
- 79 Major tea exporter
- 81 Some chalets
- 82 John Irving's "A Prayer for ___ Meany"
- 83 Manage, as multi-ple tasks
- 84 Final Olds models
- 85 Sources of aromati-c wood
- 86 "Cheers" shout
- 87 Wrestler Johnson, a.k.a. The Rock
- 89 Move to a new table
- 90 Takes by force
- 93 Hardly encourage
- 94 Nottingham's river
- 97 Court postponement
- 98 Needs a doctor, maybe
- 99 Baloney
- 100 ___-à-porter: ready-to-wear
- 103 Teachers' org.
- 104 Suffix meaning "little"
- 105 Calif. neighbor
- 107 Fourth grade?

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Baguettaboutit

BY B. REEVES | PHOTOS BY CRASH GREGG

**Larry's
COFFEE**

Larry's Coffee loves to sponsor this column because we believe in locally grown entrepreneurs, hard work and tasty things that arrive in trucks! www.larryscoffee.com

We recently visited NC State's massive Centennial Campus to check out the aptly named Baguettaboutit for the latest installment of the *Downtowner's* ongoing "We ♥ Food Trucks" series. Each month we feature a different provider of quality cooking in The Triangle's ever-burgeoning food truck scene. Husband and wife owners Crystal and Scott Phillips were generous with both their time and their chow, dishing on about the past, present and future of Baguettaboutit.

Originally opened by Chris Derby in 2011, Baguettaboutit began as a restaurant on wheels with the singular vision of marrying two iconic staples of French and Italian cuisines (French baguettes + Italian sausage = Baguettaboutit). Derby's creation has since evolved into a brick-and-mortar location in Durham, but the concept has proved so successful that Baguettaboutit is now being franchised back out to the streets. Enter Crystal and Scott Phillips, Baguettaboutit's first franchisee proprietors.



Baguettaboutit truck co-owners Crystal and Scott Phillips

Scott, born and bred in Morehead City, and Crystal, who moved to North Carolina from Philadelphia in 1989, met while bartending at the Crabtree Valley Brio. With decades of restaurant experience between them in every capacity (North Raleigh Hilton, North Hills Club, The Point), the couple knew they eventually wanted to own a restaurant. Just as they were zeroing in on a restaurant to buy in Carolina Beach, the couple caught wind of the Baguettaboutit opportunity while vacationing in Puerto Rico.

Already a fan of the food, "having eaten at Baguettaboutit every day for weeks" while helping a friend empty a warehouse, Scott recalls thinking, "I had always wanted to open a restaurant and food trucks are the coolest thing going." The Phillipses quickly ditched the Carolina Beach idea to purchase the first franchised Baguettaboutit truck, which opened in August of last year.

Since setting up shop, Scott and Crystal have worked tirelessly to not only grow their business, but also to give back to the community through the Bull City Race Fest and Food Truck Rodeo as well as other endeavors that allow them to donate proceeds to Durham public schools.



It's Greek Tu Me

The Baguettaboutit truck, which has one full-time employee and a couple of part-timers, for now focuses on the "sausages served in a baguette" dishes, but plan to expand the menu. "We *will* be serving pizza by the slice," Scott says with severity. Everything on the Baguettaboutit menu is organic and bought locally from Ward's Produce. Furthermore, everything served by Baguettaboutit is "peanut-free," Scott happily reports for those with allergies. All of the sauces that accompany the nine menu items are homemade recipes made daily in the Baguettaboutit restaurant in Durham, which also serves as the truck's commissary, and the bread is made fresh each day in the truck's oven. Everything they serve ("and more") is available for catering as well.

As always, we tasted everything on the menu to accurately report to you, dear readers. The only possible negative to be pointed out would be that Baguettaboutit is not exactly "Atkins-friendly" as each distinctive dish comes in the form of a carbohydrate torpedo AKA a baguette. That said, everything was absolutely delicious. Here goes...



United Nations



Good Golly Miss Susan

For the meat-lovers, the truck's menu items: "U Talking to Me" is a mildly hot Italian sausage with basil tomato vinaigrette; "NJ Turnpike" contains sweet Italian sausage and roasted red pepper sauce; "U Betcha" is a very old country bratwurst with strong beer garden mustard; the fiery "South of the Border" comes with hot Italian sausage and habanero "Hellfire" sauce (be aware, it is HOT!); "It's Greek Tu Me" is a chicken spinach sausage with a mild tzatziki sauce; "United Nations" is a tasty chicken chipotle sausage lathered in chimichurri sauce; "Buffalo Chicken" comes with a chicken sausage and buffalo sauce (it definitely has a bite to it). For the vegetarians, they offer "The Imposter," a sun-dried tomato and basil tofurky Italian sausage with cracked pepper and Parmesan sauce and "Good Golly Miss Susan," a homemade pimento cheese with roasted red peppers—"a recipe straight from the South (of France)". These delectable dishes, plus the "Make Your Own" option, are offered daily from the Baguettaboutit truck.



Customers waiting in line at Centennial Campus

Crystal and Scott Phillips prove that (culinary) worlds collide in complete harmony with Baguettaboutit. To find out for yourself, track the truck's coordinates via Twitter (@Baguettaboutit), Facebook ("Baguettaboutit"), the "Hungerfi" app, www.baguettaboutit.com, or call 919.414.9986. 📍

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.

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