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M A G A Z I N E

ISSUE 111 • THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, EVENTS, ART, HISTORY, WINE, AND MORE • WWW.WELOVEDOWNTOWN.COM



Randall Gregg & The Bean

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ON THE COVER: "The Bean" fire truck makes an appearance in downtown Raleigh on Fayetteville Street. Owned by the 501(c)3 non-profit Hurricane PR, The Bean will be used to help charities at local events and fundraisers. Hurricane PR is looking for sponsors who would like to help with the restoration and upfit of this amazing vehicle. Please call 919.821.9000 for more details.

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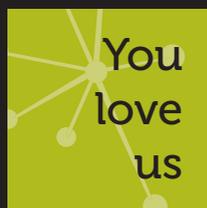
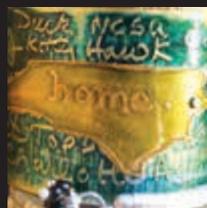
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Randall Gregg and The Bean

BY CRASH GREGG | PHOTO BY NANCY THOMAS



"The Bean" behind our Downtowner office with staff, summer interns, and mascot (L to R): Parker Martin, Shay Yuret, Nancy Thomas, Crash Gregg, Davis Johnson, Colton Gregg (holding Truman, our mascot), Gab Morell, and Rebecca Romo

The vintage fire truck pictured here is a 1973 Ford fire engine, nicknamed "The Bean" by the volunteer fire department from which she came (named after the Bean high pressure water pump system on the truck). Our sister company, Hurricane Public Relations (a non-profit PR firm), is the proud owner of this grand dame and we have plans to renovate The Bean so local charities can use her for events, parades and fundraising functions. Before I tell you more about how we're going to do this, let's begin with a little history of The Bean's journey to Raleigh.

Those of you who have read the *Downtowner* over the last 12 months will know I've written a few times about my brother, Randall Gregg, who passed away last April in a motorcycle accident. He was co-founder of the *Downtowner*, along with Sig Hutchinson, currently one of our Wake County Commissioners, and myself. Those who were lucky enough to know my brother appreciated that he was truly one-of-a-kind. Helping others was emblazoned in his DNA and he was always one of the first to respond when there was a need. After three different NC hurricanes, he headed to the hardest hit areas to help with the cleanup and to raise funds for local communities devastated by the natural disaster. Immediately after the earthquake in Haiti, he traveled to the small, impoverished country as an embedded journalist with the U.S. Army to

chronicle the country's plight and to aid in providing relief where he could. He always took the side of the underdog and those who were taken advantage of, writing their story and dragging the wrongdoers into the light for others to see.

A month or so after Randy passed away, we received a call from the owners of a small marina in Oriental, NC. Apparently my brother had a boat docked there that we never knew about. It was an old 37-foot 1967 wooden cabin cruiser he lived on while he was the editor for a nearby community newspaper. My son and I drove down to check out the boat and pick up his belongings. Since it was getting dark, we decided to stay overnight on the boat. After waking up to a gorgeous sunrise on the pristine inland waters of this small town marina, it was easy to see why he enjoyed boat life.

The next day we ventured into town for lunch and I picked up a copy of the local newspaper, The Pamlico News (the same newspaper where my brother had been editor years before). Among the pages was a short article about a fire truck that was being auctioned off by a local volunteer fire department to help pay for new equipment. Knowing my brother's penchant for old and unique vehicles, and his strong desire to help local firefighters (and acknowledging the fate of seeing the article while making this trip for Randy), I bought ten raffle tickets in his honor. I had forgotten about the raffle until a few weeks later when we received a call informing us that someone else had won the truck. However, they also told us that the winner donated it back to the fire department and asked if we were still interested. We discussed our non-profit plans for the truck with the fire department board, who thought a second life for The Bean as a charity showpiece was a wonderful idea. And so it came to be. Almost...

Before we use The Bean to help charities at

events, she needs a complete fire truck makeover. We plan on giving her a new coat of paint, lots of chrome work, and a fair amount of diamond plating redone. There are some missing hardware and accessories that need to be replaced, including the siren, official fire truck horn, and fire ladder, plus she desperately needs a set of new heavy-duty tires. With her water tanks filled to the brim, she weighed in at over 40,000 pounds, so after 32 years of dousing flames, her transmission has put in some serious work and could use major TLC. We plan on adding plenty of bright LED lights and we're trying to install bubble blowing machines and a PA system. And if you'll please pardon the irony, we're trying to build flame shooters on top of the truck.

We're searching for a few kind-hearted sponsors to partner with us in the restoration of The Bean, which will not only help with the cost of her makeover, but also with ongoing storage and maintenance, staffing her for events, and gas (she gets a whopping 4 ½ miles per gallon!). We're upgrading the engine to make it more gas efficient as well as doing some research to convert the motor to a flex fuel engine.

How can you help? We're accepting applications for the Randall Gregg Community Hero Sponsorship (\$2500 per year), who will have their business logo and name on the truck, on a special web page dedicated to The Bean and her charitable endeavors, on a large sponsor board present at each event, and included in shout-outs via social media each time we attend to a charity function. As the fire truck is owned by a registered 501(c)3, all sponsorships are tax deductible. Individuals and small businesses can also join our fire truck family through a Charity Patron Sponsorship (\$250 per year) and have their name shared on our website beneath the Community Hero sponsors and on a plaque mounted inside the fire truck's cabin. For more information on sponsorships, ideas for interesting features for the truck, or volunteering your services in helping to fix her up, please call our Hurricane PR office or send us an email: 919.821.9000 or firetruck@hurricanepr.com.

With your help, we're looking forward to doing our part to help local charities with The Bean and honoring Randy's legacy of community service. 📍

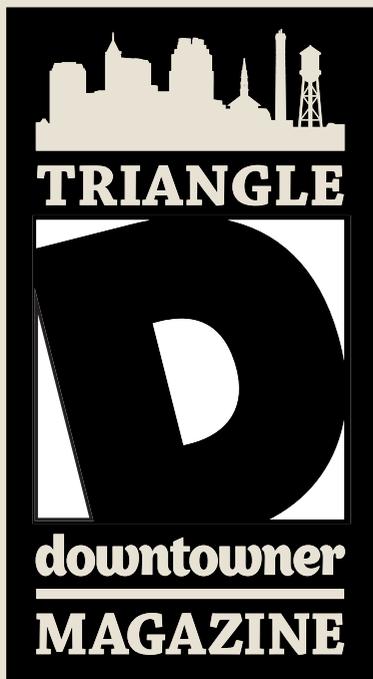


Downtowner co-founder and inspiration for The Bean, Randall Gregg, here with Anderson Cooper



Our custom tag made for "The Bean" says it all

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- 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.
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DRAFT LINE BREWING CO. BY RUSSELL PINKSTON



The Triangle may seem over-saturated with breweries—currently there are 30, nine within the Raleigh beltline alone (as a point of reference, Los Angeles only has two). Within the last few years, there has been an almost unquenchable movement toward local craft beer as the drink of choice for everyone from weekend partygoers to subtle palated sophisticates. The term “beer snob” is now a part of our vocabulary, a moniker worn proudly by

When you think of breweries in Fuquay-Varina, the first one that comes to mind is probably Aviator; they were the first in the area and are undoubtedly the largest. But just two blocks away sits a homegrown underdog, Draft Line Brewing Co. They occupy a tremendous space that was once the lumber warehouse for the now-defunct Stephen’s Ace Hardware Store. In its heyday, the old store was a hub for all manner of handymen, farmers, and weekend project warriors in Fuquay.

one Christmas, Palmieri receive a Mr. Beer homebrew kit as a gift. Thus began their adventures in homebrewing.

Scott Wood tells me an all-too-familiar story of the first time they brewed together. “When I went over to his house, the pot was boiling over on the stove, making a big mess, and his wife was yelling at him. It was a catastrophe. But Scott, being an engineer, was not going to let something get the best of him. He was going to master it, if it was the last thing he did.” From that first experiment, they moved up to five-gallon batches, then 15, and then 40. They saw the on-coming rise of the craft beer movement and began to talk about opening a place of their own. “It’s one thing to talk about it, and a completely different thing to do it,” Wood professed. They pooled their resources and found a few investors willing to gamble on their idea. They opened Draft Line a year ago on June 27th with three 30-barrel fermenters (that’s 2,835 gallons total).

The warehouse that houses Draft Line Brewing is fairly large and open, with a beautifully curved wooden bar (built by Wood himself) placed at the foot of these towering, 30-barrel fermentation tanks. There’s plenty of seating in front of the bar, with tables that continue through a wide loading bay door and out to a patio full of picnic tables. The patio leads to what they dubbed the “Beer Pavilion,” a wooden deck with additional seating. Their plan is to install fans under its roof and line the eaves with water misters to keep all the patrons cool during the hot summer months.

In the back half of their warehouse, beyond the tanks, they have a number of games like ping-pong, cornhole, foosball, and a giant Connect Four, all set up like some kind of drunken decathlon for people to test their motor skills while inebriated. It makes for a fun environment if you go



those to whom it refers. American beer is no longer stereotyped as the watered-down lagers sold by the major moneymaker breweries, but instead has dispersed into a spectrum of different styles, from Gose to Imperial Peanut Butter Porter.

At first glance, it may seem a wonder that so many breweries are able to survive in such a small area as the Triangle, but the key here, again, is variety. Each brewery in the Triangle is as unique as the assortment of beers they offer, each with an identity that sets them apart from all the others. Some breweries display gleaming, glycol-cooled, steel tanks like museum pieces behind polished glass, while others are hardly more than a garage bay covered in stickers.



I had gone there many times as a child with my father (where I would sit on the riding lawnmowers and pretend they were race cars), but, after a Home Depot moved into town, the hardware store went out of business and their warehouse shuttered, doomed to remain empty for several years. The silver lining here is this freed up the space for its evolution into the brewery it is today. Draft Line is now becoming a hub for locals in almost the same way as the old hardware store was, the difference being that after a trip to Draft Line, it’s not recommended to operate heavy machinery.

So, let’s start with the name. “Draft Line,” perhaps an obvious pun, refers to both the lines that carry beer from the kegs to the taps, as well as the draft lines used in blueprints. The owners of Draft Line Brewing, Scott Wood and Scott Palmieri, both came from work backgrounds that dealt heavily with blueprints. Palmieri is an engineer who moved from Buffalo, NY to Holly Springs in the late ‘90s. Wood is a contractor, born and raised in Holly Springs, who actually built the house Palmieri purchased when he moved to the neighborhood. The two became fast friends and then



Owners Scott Wood and Jamie McMillan

with a crowd. They also have bands most Thursdays and Fridays, and food trucks almost as often (check their website for updates).

But, to get down to the nitty-gritty, let's talk about their beer. Draft Line celebrated their one-year anniversary in June, and they already have a stellar lineup of very full-flavored, session-able beer. Head Brewmaster, Jamie McMillan, learned his craft in Bamberg, Germany and there he developed his affinity to emphasize authenticity in his recipes. Their Bavarian-style Pilsner is brewed with malt from Bamberg and with Bavarian yeast and hops. For their Scotch Ale, they use a malt called *Golden Promise*, from Scotland. The same is true for their British Porter. "True ingredients, true to style," McMillan says. "That's what we do here."

Draft Line has a solid number of year-round brews, as well as a few seasonals and weekly experimental batches. Their year-round beers are as follows: the *Graf Pale Ale* (5.3% ABV), a golden pale ale brewed with a rare New Zealand hop that gives the beer a different, more fruity flavor profile than most typical pale ales; the *Riversteam Scotch Ale* (7.5% ABV), my personal favorite, which has a great, malty sweetness from the UK malts and a rich earthy aroma from the hops, with an ABV that'll punch you in the throat if you're not looking; they



also have the *Hemmings Pilsner* (5.1% ABV), which is very crisp and floral; the *Wilbon American Wheat Ale* (5.3% ABV), a refreshing, unfiltered wheat ale with hints of orange peel; the *Deep Plunge Porter* (5.6% ABV), a smooth, English-style porter with black barley and chocolate malts that is definitely built for comfort; and the *SinglePath IPA* (6.6% ABV), which makes use of four different hops in six additions and a dry-hop for this piney bouquet of beer. For seasonal beers, they offer the *Marzen Oktoberfest* (6.4% ABV), the *Vienna Lager* (7.4% ABV), and the *Red Baron Rye Bock* (6.2% ABV).

When I asked Wood if there were any competitive

feelings between them and the brewery next door, he dismissed the thought immediately. "We're friendly with each other," he says. I think the key here—how so many breweries are able to coexist alongside one another—is that the same people who opt to drink craft beer don't want to drink the same thing all the time. So, naturally, the customer base revolves around all the breweries, each one strengthening the cause for the whole. The addition of Draft Line, right down the street from Aviator, has created a sort of beer mecca in what was once a sleepy town with little more than a vintage train station. It's now transformed into a beer snob's haven, and a worthwhile pilgrimage to be made for anyone claiming to wear this title. 🍺



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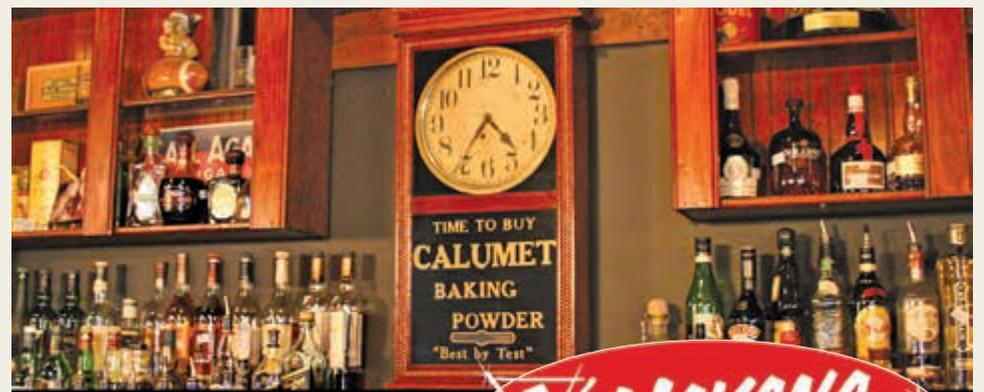
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Rye Bar & Southern Kitchen

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY NANCY THOMAS



Over the last five or so years, the Raleigh Marriott-City Center on Fayetteville Street has hosted several restaurant concepts. Interstate Hotels and Resorts own and operate the latest, Rye Bar & Southern Kitchen, which opened to the public this past March. With a revamped bar and lounge, made-over dining room, and new management team, Rye has a warm, modern farmhouse vibe with a focus on local ingredients and southern food.

Rye's beautiful granite bar along with their large granite cocktail tables and attractive lounge with comfy couches, chairs, ottomans, and colossal fireplace provide an inviting place to meet for drinks and appetizers—though depending where you sit, you may be in full sight of the hotel lobby. Beyond the lounge are two dining rooms, both colored gun-metal grey with an abundance of dark wood and huge windows. The first sits between the fireplace and a partial wall and, again depending on your vantage point, offers lobby views. The rear dining

room, however, affords more privacy and a little less noise. Regardless of where you sit, each table is lit with votive candles set upon slices of tree limbs, bestowing a very outdoorsy feel. As an added homespun touch, water arrives in mason jars. The massive space also includes two private event rooms in addition to a Chef's Table room, where you can enjoy watching the preparation of your food.

John Herbert manages the dining rooms. He relocated from Long Island, NY, for the opportunity to work at Rye. The French Culinary Institute graduate has been working in restaurants since his early teens and considers it “a great gift to be able to serve others and be rewarded with their happiness.” He elaborates, “Service is an act of giving and of taking pride in others’ coming together to celebrate and enjoy.”

Working with Herbert is Beverage Specialist Kevin Coe, a Stokes County, NC, native whose passion for cocktails stems from a love of food and drink and many years of tending his parents’ gardens and fruit trees. The duo has assembled an impressive selection of whiskey including rare bourbons, single malt Scotch, and, of course, rye. They have put together a respectable beer list featuring many local bottles and drafts, but what Coe truly loves is getting people to try new things. Rye's inventive, seasonal, handcrafted cocktails tempt guests to do just that. Having sampled the Ginger Lenoir, Barrel Aged Rye Manhattan, Pimm's Cup, and Berry Smash, I can attest to Coe's cocktail expertise.

Chef Michael Rigot, a twenty-year hotel and restaurant veteran, directs Rye's kitchen. A graduate of the Pennsylvania Culinary Institute in Pittsburgh, he has worked in the kitchens of the

Marriott Cleveland East and Hilton Cleveland South in Ohio, the Opryland Hotel and Doubletree in Nashville, and the Sheraton Birmingham in Alabama. At Rye, Rigot dishes up slow, southern low country food with a focus on local products. His menu changes with the season. Rye sources beef from Mills Family Farms, bread from Boulted Bread, chicken from North Carolina Poultry, and produce from Raleigh City Farms, just to name a few. Rigot has also set up a rooftop garden and bee hive, calling it “a great teaching tool to help our cooks understand what it takes to produce the plates that we create. It gives them genuine ownership in making the food taste amazing.”

Rye's management team shares a united vision for this ambitious new effort: “We want Rye to be the anchor of Fayetteville Street and a driving force of the culinary scene in Raleigh.” Lofty goals indeed.

When discussing his approach to Rye's food and menu, Rigot declares, “My goal is to make sure that each guest loves the food as much as I do making it. I try to turn southern childhood favorites into something new by giving them a little twist.” A quick glance at the menu, which is presented on a wooden clipboard, confirms his sentiments. Under “Front Porch Snacks,” you'll find items such as Carolina Nachos (\$9) with eastern style BBQ pork and local farmers' cheese, Fried Green Tomatoes (\$7) with smoked pimento cheese and truffle honey, Coastal BBQ Shrimp (\$14) with creole seasoning and parmesan-chive grits, and Caviar of the South Deviled Eggs (\$7), which are stuffed with pimento cheese and deep fried. Choices in the “Greens and Gumbo” section include Cornbread Garden Salad (\$8) with zucchini strips, pickled onions and cucumbers, and homemade cornbread; Southern Slaw (\$5) with cabbage, kale, and pickled onions, cucumbers, and radishes; the fabulous not-to-be-missed Gumbo Ya Ya (\$8) with local andouille, smoked pulled chicken, and Carolina Gold rice; and the Tomato Salad (\$9) with fresh field peas,



Chef Michael Rigot and his rooftop garden



The fabulous not-to-be-missed Gumbo Ya Ya with local andouille, smoked pulled chicken and Carolina Gold rice



Fried green tomatoes

fried okra, and buttermilk dressing. Entrees are broken up into “Light Supper” and “Dinner.” If you don’t want a full blown meal, try the Calabash Seafood Po Boy (\$15) featuring fresh daily changing seafood or the Chicken and Waffle BLT (\$9) with shaved smoked chicken, orange honey glazed pork belly, and maple aioli.

You can add grilled chicken (plus \$5), salmon (plus \$7), or shrimp (plus \$9) to any of Rye’s salads. We were particularly fond of the Local Greens with grilled chicken (\$13). Loaded with fresh blueberries, sweet and spicy pecans, and salted goat cheese, its flavors and textures were pleasantly balanced. A few examples of the dinner presentations were the super-sticky Cheerwine Spareribs (\$26) with a relish-like succotash and french fries, the well-done and uber-sweet Chili Glazed Salmon (\$22) with mashed red skin potatoes and green beans, and the tender, juicy Seven Springs

by Pasture Raised Farms Pork Loin (\$25). The gigantic bone-in double-cut chop was expertly grilled, topped with a sweet herb butter and paired with honey-glazed charred carrots and tender, smoky collard greens. When it comes to the entrees, the kitchen definitely has a sweet tooth.

The dessert menu offers a warm, bitter cocoa-y Red Velvet Bread Pudding with cream cheese sauce, the Chocolate Jar with super-salty Oreo crumbs, the bright sweet-sour crustless Buttermilk Lemon Chess Tart (it’s actually more a bread pudding than a tart), and the light Raspberry Peach Jar with pound cake and spiced rum pastry cream.

Rye fills a unique niche in downtown Raleigh’s growing restaurant scene and provides a lovely setting for dining on local, seasonally driven food. It delivers a warm, casual, and modern southern 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 by email at brian@welovedowntown.com.

Rye Bar & Southern Kitchen

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Breakfast: Mon–Fri: 6:30am–11am, Sat & Sun: 7am–11am
Lunch: Daily 11am–2pm
Dinner: Nightly 5pm–10pm

Cuisine: Southern
Atmosphere: Chic Farmhouse with an Upscale Urban Bar and Lounge
Service: Friendly
Dress: Casual
Noise Level: Moderate to Loud
Wine List: West coast heavy; many by the glass offerings; 3-, 6-, and 9-ounce pours available
Features: Gluten-free, vegetarian, and vegan options; chef’s table; catering; two private dining rooms; bar and lounge; bar dining; take out; patio dining; free wi-fi; credit cards accepted
Reservations: Accepted
Parking: Street, hotel parking lot, and free valet (when dining in the restaurant)
Downtown Tips: If you’d like to avoid a view of the hotel lobby, ask to sit in the rear dining room and don’t forget to take advantage of the complimentary valet parking.



From the Publisher

We were honored to have received so many wonderful comments on our lead article last month, “Why

Live Music is Important.” In case you missed the print issue, be sure to give it a read online, where you can find archived issues all the way back to 2006, www.WeLoveDowntown.com. We’re fortunate to have so many live music experts and champions here in our area to interview for the article. So many, in fact, that we decided to include a part two in this issue. As we mentioned last month, we hope these interviews will entice you to go out with your friends and listen to live music more often, whether it be rock & roll at Slim’s, classical music from the NC Symphony at Meymandi Hall, smooth jazz at C. Grace, or an outside music festival in any of our thriving Triangle downtowns. Our musical artists

need our support and in return, they’ll attract even more incredibly talented people to our area.

I was proud to write the lead article for this issue and talk about my brother Randall, and honoring his legacy with The Bean, Hurricane PR’s vintage fire truck. We plan on giving her a complete makeover and then send her out to support local charities through their events and fundraisers. We hope the business community will rally with us on this endeavor and join in as a supporting sponsor. We truly look forward to hearing from you and working on The Bean together.

Coming soon! We’re almost done with our new website and should be launching by the end of July. Completely revamped, our site will feature a Triangle-wide calendar of music, entrepreneurial get-togethers, performing/visual art shows, and local events of all kinds; more articles and video interviews with local personalities; restaurant/retail/

business openings, news, reviews, and photos; charity news; local craft beer news; chef interviews and recipes; movie reviews; creative writing; and much more. Watch for a big announcement in our upcoming issue! If you’d like to be a contributing writer, please contact us and let us know what you’re passionate about and include a few writing samples (office@WeLoveDowntown.com). We want our new site to be a gateway into our community and showcase all the things that make the Triangle a remarkable place to live, work and play.

Cheers,

Crash

CRASH GREGG
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WHY WE NEED LIVE MUSIC

SET TWO—BY CRASH GREGG



PHOTO BY BILL BEAVES

Welcome to part two of our live music article, continued from last month (read online at www.bitly.com/tdm-109). There were so many great interviews and comments from our friends and colleagues that we had to add a second article to include them all. Before we get started with the interviews from local music artists, venue owners and promoters, here's a quick and easy summary from part one:

- We have a LOT of great live music in the Triangle.
- Live music transcends age/race/background/economic status and it connects people on a wonderfully deep level.
- It supports not only musical artists, but many of the creative class that are drawn to the live music scene (and the creative class are what draws more people to an area).
- Support the arts, take more of an active part in your community and go see more live music!

That's about the gist of it. Our sincere hope is that you, as our readers, as our community leaders, as our civil representatives, will read the following interviews and develop an even better understanding of why live music is an important factor in the growth, economic development and overall quality of life in any great city. Do what you can to support the music scene whether it's simply going out a little more often and discovering a new band or voting on a new ordinance to help make it a little easier for talented musicians to make a

living, build their career and put their footprint in the music industry. Artists of all types, both performing or visual, are an important cornerstone to creating, developing and maintaining a wide and deep community of diverse, colorful, passionate, and motivated citizens. Let's make sure we do our part to keep our artists local by keeping them engaged and interacting with their fans.

Craig Reed Craig was born in Johannesburg, South Africa and moved to Raleigh in 1990. His father is from Nashville, TN and his mother is from South Africa. He spent most his life in Raleigh with brief periods living in Atlanta, Asheville, and St. John in the US Virgin Islands. He went to high school in Raleigh then attended NC State, during which he began to produce events as well as book and manage bands. After graduation, he worked a "regular job" in RTP, continuing to do events and music management on the side. In 2012, he decided to pursue music full time, founding Younger Brother Productions, an event management company specializing in booking, live event production, and artist development. Since its start, YBP has produced approximately 400+ events, working with over 1,000 artists.

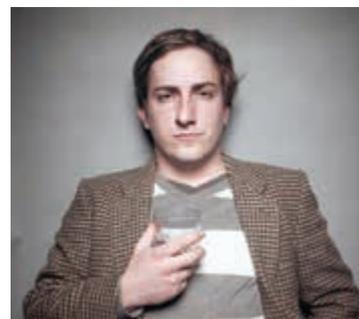
Craig: "There are so many forms of entertainment out there that people can go and enjoy, but I

think live music is one of the most important because it's such a cohesive force. It brings so many different types of people together and it's one of those things that is very unpretentious and very accessible. You can come from any sort of background or have any sort of job and can appreciate good live music. It's one of those things where you can know nothing about the music, nothing about the band and just kind of stumble upon it, and still be able to really enjoy it. There's no exclusive nature to live music. It's welcoming and open for everyone. It just has the ability to bring everyone together, from kids and families to young professionals to older folks in the community. It really just spans all people and that's the fundamental intrinsic value of it.

As far as the value to our city and our area, there are more quantifiable benefits. It's a great way to bring people to the area, so it's a great way to bring in new revenue. It also brings press to the area and to local business. For instance, Red Hat Amphitheater coming to downtown Raleigh completely changed the whole dynamic here with live music. It brings in bigger bands, bigger crowds, and bigger sponsors. It helps make us more attractive to the outside world. Ten or so years ago, we had a few medium-sized and small live music clubs, plus a downtown music series at night during the summer, but not much more than that. Since then we've grown to have events like Hopscotch, the IBMA, and even Sparkcon. Music shows bring people downtown who wouldn't normally come here.

As far as working with local government and officials, I think one of the biggest things they need to do is help the area continue to grow and take our concerns to heart. They need to consistently provide an easily accessible environment and processes for music to happen. I think the worst thing that could happen would be if they try to limit outdoor music, make it harder for festivals to get outdoor music permits, or make it so we can't close down roads, etc. I think what's really needed

is for the community to accept the music culture and music industry in town and encourage it. More often than not, most people are on that wavelength but sometimes they don't really see the value of it. Live music really is important and I hope it continues to grow and bring even more people downtown."



Craig Reed

Amy Cox Amy was born and raised in Winston Salem but has been a Raleigh-ite for many years, receiving her BA in Communications from NC State. This summer marks Amy's 16th year with Deep South Entertainment where she is a partner and manager. She is also the project manager for booking the 2015 NC State Fair and Town of Chapel Hill music series, event manager for Oak City 7, Pickin' in the Plaza, Out!Raleigh and a few others. Amy is the production manager for the Farm Concert series, Cuegrass, City Limits Saloon concerts, and special events at the Raleigh Times, as well as the manager for Vienna Tend and Marcy Playground.

Amy: "I think the current music scene is amazing here and that we're lucky because we have such great variety all over the Triangle. It's very diverse and that's amazing. I think encouraging the public to experience more live music is of great value. Hopefully in five or ten years we've found ways to really encourage even more live music, for people to know how much is available out there and to understand that a cover charge is for the band not

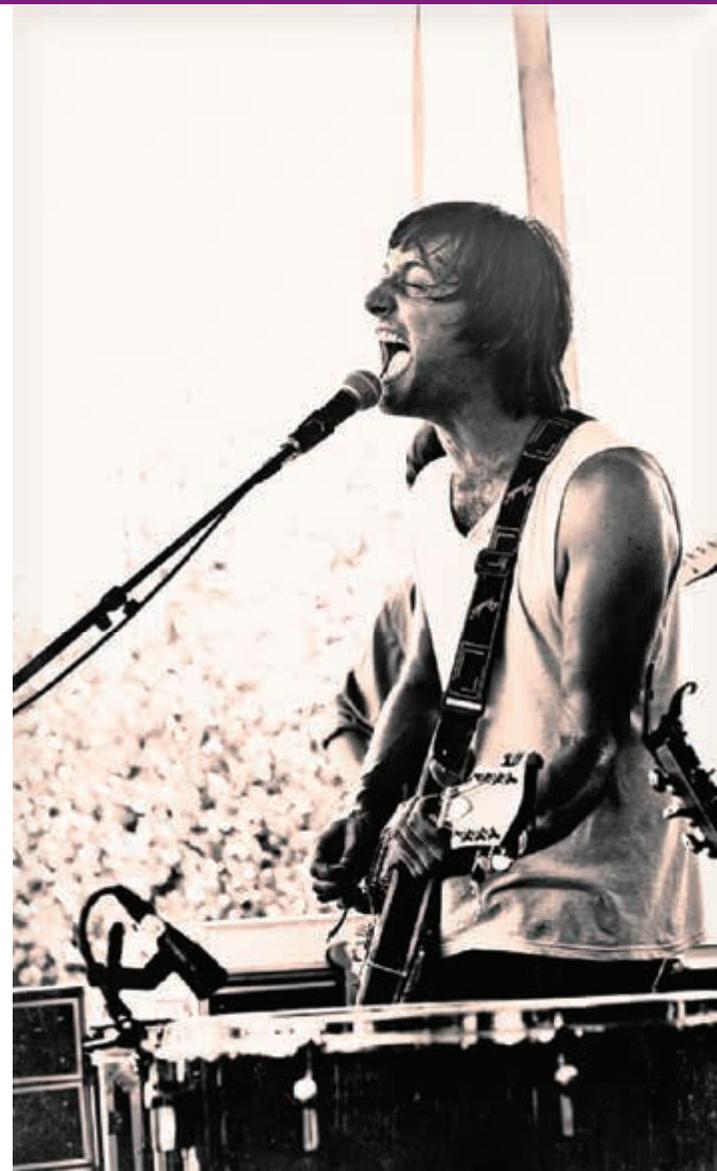
the venue. They need to realize that live music is worthwhile and free events don't really happen for free. The free events are to engage people with local artists so hopefully they'll seek them out in the future and buy tickets to a show at a later date.

I think one of the biggest things we could do to really promote live music is have some sort of signage that would notate "this is a live music venue" to outsiders who come to town, and even for people that live here. I consistently hear from people who just stop by our venue and say, 'I never knew this was here.' It happens all the time.

One of the things I hear from a lot of artists is they'd like to be able to make more money here in the Triangle. I think almost all of the venues here are very fair [to the artist] as far as payment structure goes. At a place like the Pour House, Deep South, Slim's, or Kings, these are places with a door deal most of the time and the bands make a percentage of the door (or sometimes all of it after a certain number of expenses are met). At Deep South, expenses are only \$100, so it's very reasonable and the band can make >>>



Amy Cox with Dave Rose



STU MCLAMB-LOVE LANGUAGE PHOTO BY RODNEY BOLES

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a decent amount of money if there's a good crowd. I think another issue that some bands have is that they're trying to play too frequently within a small radius, or they think that playing one side of town and the other side of town in the same weekend is a good idea, but it's not if they want people to come to their show. Especially if these are ticketed shows.

I think their frustration is that they're constantly competing with each other, because there are so many opportunities to experience music in downtown Raleigh and all over the Triangle. But look at American Aquarium; they're the perfect example of a band that has been around in this area for years and years. Earlier this year, they sold out two shows at the Lincoln Theatre. They live here, they're from here, and they tour and travel and that's not an easy thing to do. They've been able to surpass the challenges by working hard at it, probably sleeping on floors and eating Ramen. Because that's what you do when you believe that what you are doing is what you really want to do for a living. I think all of us in music have slept on a floor at least once or twice; well, those of us in the music, media, and arts industry. That's just the way it goes."

BJ Barham Hailing from the small town of Reidsville, NC to a working-class family, BJ Barham moved to Raleigh in 2002 to attend NC State in Political Science and History. He founded American Aquarium in 2005 and began touring the next year, dropping out of college. Known for their partying rock-star style, the young BJ and American Aquarium toured the country like road warriors, managing to build up an impressive fan base in Americana-friendly states, like



BJ Barham

Oklahoma and Texas, across a wide demographic of tattooed hipsters, college co-eds, and alt-country fans. Ten years, eight albums, and over 1000 live shows later, BJ has stopped drinking and recently got married last December to Rachel, who he met by happenstance while on the road in Florida. They both still call downtown Raleigh home and he's open and serious about his sobriety, the band and their music. Their newest

LP, *Wolves*, is available for purchase on iTunes as well as on DVD (and vinyl, yes!) on their website, www.AmericanAquarium.com.

BJ: "I moved to Raleigh in 2002 and the music scene wasn't much of a scene at all. The alt country heyday of the late 90s was just ending and the hardcore/metal scene was in full effect. The Brewery, the Pour House and the Martin Street Music Hall were the only venues in town. Now the Raleigh scene is thriving. From country to hip hop, from indie rock to major label deals, the scene has gotten better.

At least a dozen music venues exist in or near downtown and you can see music any night of the week. I've lived downtown for years now and couldn't be happier with the growth of this six square blocks of the city. More people are aware of the food, bar and music scene. More people flood Wilmington and Fayetteville Streets on the weekends and make it a real downtown. Hopscotch has not only become one of the most prominent music festivals in the country, but it has also shone a light on the amazing local scene that we have. The

do a great job of keeping the lineup about 50/50 between nationals and local acts.

We aren't Austin or Nashville or Seattle by a long shot, but we're getting there. We have a real music scene now. Indie bands are supporting the country bands. Hip Hop guys are coming out to the rock shows. I like to think that we're getting better as a scene. I can't wait to see where we will be in five years. The national spotlight is definitely aware of the Triangle. I just hope the scene keeps living up to the pressure of being an epicenter for new music."

Pam Saulsby Pam Saulsby was born in Fort Benning, Georgia and moved to the Triangle in 1991. She is an author, public speaker, and an accomplished vocalist and songwriter. Pam is a veteran broadcast journalist recognized for award-winning news coverage. After stepping away



Pam Saulsby

from the news studio, she decided to choose a career path that focuses on using her creative talents to generate positive social impact. One of Pam's chosen causes is the military. She received the Presidential Volunteer Service Award for her reports on struggles and triumphs facing service members. In remarks about her new direction, Pam says, "This has given me even more motivation and energy to give to others and devote myself to

causes I care most about. I'm excited to be a catalyst of inspiration and change.

Pam: "Henry Rollins once said that music exists to put furniture in your mind, 'because life is so cruel and TV is so mean.' I'm like Henry as I don't take music lightly either. Live music gets me out of my own head, out of my apartment, and gets me really close with lots of people who also like snapping their fingers and tapping their feet. We spend too much time in our lives isolated, keeping company with our smartphones and smart TVs.

The live music scene keeps me engaged with so many good people. I love this kind of interaction. I'm just starting to spread my wings as an indie artist and the Triangle is jumping with big music festivals. These exciting live events attract international artists, but there's always room for local bands and musicians to share the stage and showcase their talents. I was beyond thrilled to have a chance to sing a few tunes during the Wide Open Bluegrass festival in downtown Raleigh last year.

We're fortunate to live in a state that is rich in music history and diversity. There are opportunities on any given night to hear many styles, live and local. But I want more. The Spanish speaking population is rising rapidly in this area. It would be fantastic to see the Hispanic/Latino music profiles bounce even higher. We live in a place that is musically still maturing. I know Raleigh's cool now. We are. All those top 10 lists we're on prove it. Live music is the thing that makes us hot!"



Phil Cook-Megafaun

David Dean David Dean is a Raleigh native who grew up in Five Points and Cameron Park. He was sneaking into clubs like The Berkeley and The Brewery at a young age and is now Director of Programs for Live It Up! Hillsborough Street, the business improvement organization helping to revitalize one of the fastest growing districts of the city. David guided the birth of the Steep Canyon Rangers as their first booking agent and manager, introducing them to markets such as New York City, Colorado, and the southeastern states. After Nashville, he moved to Baton Rouge where he was marketing coordinator and production manager for the feature length film "The Earth Will Swallow You" starring Widespread Panic. David is a percussionist who has toured the country as a musician and as a drum technician. Before returning to Raleigh in 2008 he also lived in Richmond, Orlando and Brevard, NC, giving him a unique perspective of many of the Southeast's most creative cities.



David Dean

David: "Hillsborough Street can be viewed as a microcosm of the current renaissance Raleigh is undergoing and the success of the street hinges on continuing to nurture music and the arts in this district. This is why we have formed the Arts,

Culture, and Recreation committee, chaired by board member Charles Phaneuf, executive director of Raleigh Little Theatre.

You can probably trace the history of the arts on Hillsborough Street back to the opening of the Varsity Theater in 1941. We want to honor that history but also look to the future. Yes, we lost a couple of keystones of the music scene with the Brewery and Sadlack's, but that's why we launched the Live & Local music series. We want to give developing talent a place to explore their craft. Having a diverse selection of performances will drive feet to the street and entice more businesses, like Knowledge Tree, to relocate to the district.

The street is a gathering place for creatives from NC State, Meredith College, and Saint Mary's School, but there is also a burgeoning scene growing in the western part of the district, between the Raleigh Arts Collective, Lucky Tree Gallery, and Raleigh Brewing Company, that draw people from all over the city. These might not be traditional music venues, but neither was Sadlack's, and continuing that funky tradition will be a key part of ensuring Hillsborough Street stays unique."



The talented Quentin Jones performing at a daytime concert in Cary

Jonathan Freeze Jonathan Freeze is originally from Concord (where he attended school with two of the Avett Brothers) and moved to the Triangle in 2000. He is currently the Director of Marketing for the Greater Raleigh Convention and Visitors Bureau, where he is responsible for the >>>

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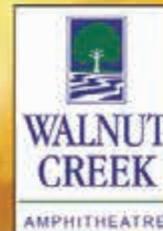


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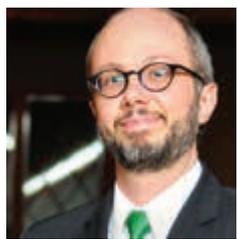
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Jonathan Freeze

Jonathan: "When people visit the Raleigh area, they may come for different reasons on each trip. Guests may visit an area to eat at a particular restaurant (we've termed these visitors "foodies"), go shopping ("fashionista"), see a play or visit an art museum ("creative genius"), watch a game or ride bikes along the Capital Area Greenway ("adrenaline junkie"), hear live music ("music maniac"), etc. Through our website at the GRCVB, we asked thousands of visitors over the past few years to self-identify which category they fit into for each visit and then we could serve them content in which they might be more interested, particular to each future trip. What we found was that there were a LOT of people who came here for live music. This made us curious, so we began looking in terms of how many music venues we actually had in Wake County and we realized that there are about 80 or so. This list includes the major venues like Red Hat Amphitheater all the way down to the concert venues spaces like the Pour House and Slim's (which are dedicated to medium-size concerts), and then live music restaurants (which have music at least three times a week). We've got some great gems like Irregardless Café that has music every night of the week, and have been doing that for many, many years.

Comparing our numbers with all the other destinations across the state like Asheville, Charlotte, and Greensboro, it seemed that 80 was higher than numbers reported by any of these. Including Wake County, Durham and Chapel Hill, we have over a million people living in the Triangle who travel in and out of the area on day trips.

What we heard most often from all the "music maniacs" (as well as a group of 15 local music industry leaders who advise the GRCVB as our standing Live Music Advisory Committee) was that it would be great to have a consolidated (not-for-profit), easy to use calendar with all the local music events happening each month. There are many calendars already out there—the visitors bureau's is one of them—but many have a small footprint or they're difficult to use and may only showcase certain genres of music (sometimes to the exclusion of live-music restaurants). So we started to develop an entirely new website dedicated to live music venues, www.themostnc.com, which just launched this year. What we discovered is that there's a music event every day of the week throughout the year.

We've also been working on a lot of advocacy because many of these venues feel like they need to get in front of public officials to talk about issues like noise ordinances or band parking. Our elected officials recognize that music is a good economic driver and I've heard them say that

they do want to address these issues not only to residents' satisfaction but to benefit venue visitors and the artists as well.

Music is still one of the best experiences to be had here. It's very important not only to the people who come to listen—that includes local residents as well as out-of-town visitors—and the businesses that thrive from it, but also to the artists who play to our community, and to the city as a whole. The music scene is a result of those people who are passionate about sharing music. People really are interested in experiencing live music while they're here and we're doing all we can to help promote this culture across all boundaries."

Adam Lindstaedt Adam is the owner/talent buyer of The Pour House Music Hall. When

Adam took over The Pour House in 2012, he hit the ground running with a focus on programming a diverse mix of music and pairing up both touring and local bands. Originally from Chicago, Adam relocated to Raleigh after spending six years in San Diego where he worked for a variety of music and arts organizations as well as having founded the non-profit organization Concert Cabs. As a lifelong musician and music fanatic, he couldn't be more excited to be a part of advancing the already vibrant music scene of the Triangle area.

Adam: "Our focus at The Pour House is on quality music, no matter what the genre. This allows us to have a much larger target audience to bring in each week. Jam, American, jazz, punk, rock, bluegrass, world funk, ska, pretty much any kind of music that people enjoy listening to. With regard to door covers—which we prefer to call a ticket price because people DO

NOT like paying a door cover—they're usually in the \$5 to \$10 range, with free shows on Mondays and Tuesdays. A \$10 cover is exponentially harder to sell than a \$5 one, and a show has to be pretty special for us to charge \$15 to \$25 at the door.



Adam Lindstaedt



Rosebuds

PHOTO BY RODNEY BOLES



American Aquarium on stage during one of their many shows on the road

Different music crowds have a varying perception of what the ticket cost should be and we have to consider that when calculating it so the price feels fair to both our customers and to the bands.

As far as what local government could do to help, we'd love to see the taxi zones re-designated or even dual-designated for band unloading/loading early in the evening when there are no taxis around, then again later after the show. More wayfinding

signs would be helpful so people could find all the live music spots easier. In Europe, the government actually subsidizes live music venues like we do here with our performing arts venues. They view it on the same level as the theatre, symphony, and ballet. It's not considered "low brow" like it is in the US and you can see how much of a difference that makes when you attend a live music show there. I think a lot of city officials, etc. believe that it's only

very young people that come out to see live music, but that couldn't be further from the truth. In actuality, our regulars range in age between 21 and 50 (and older), with our bread and butter demographic falling in the 25 to 45 age bracket.

I think live music is important because, for an individual, it provides an outlet for them to escape and unplug from their daily lives and the world around them. I see it all the time where people come in with a sourpuss expression on their face, have a great time at a show then leave with a big shit-eating grin from ear to ear. From a higher level, live music creates and colors the vibrancy that excites people.

It's the live music, the arts, the theatre, and all the creative endeavors that attract people into an area first. When Raleigh started revitalizing downtown 15 or so years ago, a handful of bars and live music venues opened up. This is how it usually happens; the arts move in first, then the people follow after. If you have a great arts scene, it draws in new people just like it did for me. I moved here in 2007 from San Diego because I realized there was a booming art scene happening here and I wanted to be part of it. I'm really glad I did and I'm looking forward to seeing what happens over the next ten years. 🍷

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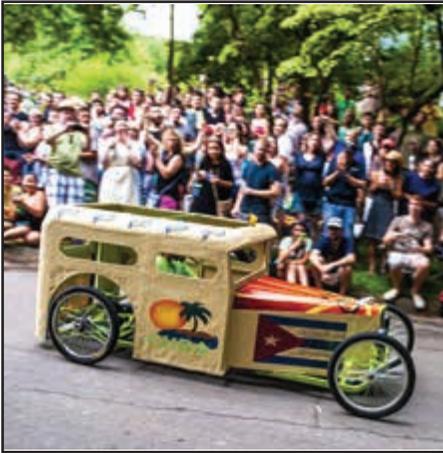
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Around Town in the Triangle

▼ A few photos below from the awesome Kirby Derby held near Dorothy Dix. This year's theme was Kirby Libre, a celebration of the newly opened relations with Cuba. Complete with a pinewood race, parade, drag race (no, not with cars), and the Kirby Derby itself, the event is by far one of the most fun around. www.KirbyDerby.com - Photos by Bryan Regan



Left to right: The Cuban dragster, Matthew Brown regales the crowd with his trombone, Lauren and Barbara Khalifa channel their inner flamenco, and Domino Ireland straddles his stogie-mobile. Visit our Facebook page for more photos by Bryan Regan: www.Facebook.com/TriangleDowntownner

▼ Photos below are from the kickoff of the Downtown Raleigh Farmers Market, held every Wednesday from 10a-2p. www.RaleighEatLocal.com for more info ▼



Left to right: The girls from bu•ku, the Cupcake Shoppe in Glenwood South and Mayor Nancy McFarlane with some of the chefs on hand at the Farmers Market kickoff: Jason Smith (Seaboard 18), Arthur Gordon (Irregardless), Angela Salomonca (Centro), Caroline Morrison (Fiction Kitchen), Michael Rigot (Rye), and Sean Degnan (bu•ku).

▼ Photos below were taken at the Trinity Awards Banquet to recognize the Triangle's top event professionals. Congrats to this year's winners! ▼



Left to right: Happy birthday to Laura! (and Chris) from Neomonde. Greg Tourino and Dr. Marshal Purnell from NCSU with Jack Glasure of FWV at Havana Deluxe. Our Food Editor, Brian Adornetto, cooking live on-air with Alex Butler and Valonda Calloway of WNCN's My Carolina Today.

CockADoodleMoo BY RUSSELL PINKSTON



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With heat indexes soaring to record highs across North Carolina this month, it might be difficult to imagine things getting any hotter. The outside air already feels like a sweat lodge, and people across the state are covering indoors to avoid the oppressive temperatures. But this is not so for the bold folks who run the CockADoodleMoo food truck. For them, a brief foray into the blazing sun of a hot afternoon is but a moment's respite from the sweltering sauna that is their mobile kitchen. "It's the *smokehouse cleanse*," they joke as they wipe the sweat from their brows. On a day that broke the high temperature record

previously set in 1914, I had the pleasure of braving the heat with them to see firsthand what level of love and devotion is required to perfect the art-form that is southern barbecue.

CockADoodleMoo is run by Doug and Jolie Rollins. Doug, the man behind the meat, has been a chef for over 20 years, honing his culinary talents as Executive Sous Chef at Carolina Country Club and Executive Chef at the NC State University Club. He knows the science behind the art and believes that high quality, fresh, local ingredients make all the difference. Jolie, his wife, runs the order window. Previously, she worked in healthcare sales. Because of their different careers, they held different schedules and couldn't spend as much time together as they would have liked. For years they had toyed with the idea of starting some kind of project where they could work together and the food truck boom gave them the opportunity to do so.

Doug is from Raleigh and Jolie is from Chapel Hill. They're locals who believe in using their business to support the local community. All of



CockadoodleMoo owners Doug and Jolie Rollins

their ingredients are fresh from local suppliers: their chicken and duck come from Walk Ahead Farms in Youngsville, their pork is from Heritage Farms in Seven Springs. And although their beef is from a national supplier, it's from an all-natural, grass-fed pasture.

The first thing you might notice about CockADoodleMoo is the large, caboose-like appendage on the back of the truck. This is the smoker. Doug & Jolie had their truck custom-built so they could smoke all of their meat on the truck itself. While this doesn't help much with the on-board temperature, it does make for a delicious cut of brisket.

Their pulled pork is some of the best I've had in a long time, and they offer both Eastern and Western Carolina styles, each smoked with a combination of applewood and hickory. One of my favorite items on their menu is the *State Divided Pulled Pork Sliders* (two for \$10), where you can get one of each style, piled high on chewy, fluffy buns with a homemade pickle slice pinned to the top with a toothpick. These sliders are really worth it even just for the pickles (which they make in-house), though the barbecue is a nice addition as well.

Their menu varies a bit from time to time, depending on what ingredients are in season and plentiful. In a previous encounter with them, I had an extremely tender brisket sandwich topped with an apple-horseradish slaw that is nothing short of divine—juicy, spicy, and refreshing all in the same bite.



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Perhaps the staple of their menu is what they call the *Fig & Pig* (\$9). It's such a unique dish; the only way I can describe it is to say it's a barbecue/pizza fusion, though this doesn't even come close. The bottom layer is a thick foundation of naan flatbread smeared with fig preserves and then covered in a blend of torched cheeses. This is then topped with a layer of their smoked, pulled pork before being crowned with a dollop of slaw. It is truly a delightfully sweet and savory meal.

Another of my favorites is their *Crispy Ribs Char-Siu* (\$10). Rubbed in a blend of five spices and smoked, these St. Louis-style ribs are then doused in a sticky, sweet Hawaiian barbecue sauce before being cut into individual bone sections. They make for a great appetizer if you're sharing with friends, but are convenient enough to eat by yourself and still hold a beer in your free hand.

For chicken, they offer *Fresh Smoked Whole Wings* (\$8). This is a set of three large, whole wings, available in either a dry rub or with rosemary garlic butter. They are each made up of the drumette, the wingette, and the wing tip, which makes for a more dramatic presentation.

Another popular item is their



Raven Sandwich. Sadly, this was not available at the time I visited them, though I got the run-down from Doug. It is a smoked Angus chuck steak sandwich, served on grilled ciabatta bread, with the same apple-horseradish slaw.

CockADoodleMoo makes a point to always have some kind of beef option. If it's not the brisket, they will offer the *Pull Through Burger* (\$9), which is a 6 oz patty made of a combination of ground chuck and short rib. The burger comes on a grilled bun with cheese, lettuce, pickles, and their trademark *Moo Sauce*—a blend of ketchup, mayo, lemon, garlic, horseradish, and creole mustard.

For sides, CockADoodleMoo offers *Hand-cut Yukon Gold Fries* (\$3) and *Malted Vinegar Fresh Pork Rinds* (\$3).



CockADoodleMoo makes the rounds to various breweries and apartment complexes. I've seen them at Gizmo, White Street, Raleigh Brewing, and Nicklepoint, as well as several festivals and food truck rodeos. Check out their website or social media for updates to their schedule, or just listen for the sound of Jolie joking with the customers from the order window.

So, for those of you brave enough to venture out into the harsh summer heat, keep an eye open for that bright red food truck with a smoker on the back. For everyone else, while you're sitting at home with your face pressed up against your A/C unit, take a moment to send cooling thoughts to Doug & Jolie as they continue turning up the heat to bring you their love of great barbecue. 🍖

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Person Street Pharmacy Puts On A New Face

BY LINDA KRAMER | PHOTOS BY NANCY THOMAS



will be a full sit-down bar serving beer, wine and mixed drinks.

Changes in the café are not all that's new with a modern, streamlined pharmacy also available. A general practice physician signed on as part of the team and will bring family medicine expertise and primary/acute care to a new on-site clinic that will be open during regular pharmacy hours. Waters will also offer patient consultations in areas such as adrenal fatigue, thyroid health, bio-identical hormone replacement treatment, and metabolic syndrome therapy.

As an additional and unique service, Trey—along with other healthcare professionals from different backgrounds—will take turns teaching “healthy aging and wellness” classes. He completed a fellowship in Anti-Aging and Functional Medicine at the University of South Florida School of Medicine and wants to bring that knowledge to his patients. He feels that one of the most important responsibilities of traditional medicine is to identify the root causes of illness and treat those origins rather than merely putting a band-aid on the symptoms.

Customers can still expect the popular and convenient five-minute wait on prescriptions as will the friendly and caring service provided by the staff. Trey is insistent on making everyone feel like they “belong” and says, “I tell my staff that it’s important to make customers feel like family, not strangers.”

While the face of Person Street Pharmacy may be new, the commitment to the community hasn’t changed and Trey Waters is a visible and active partner in this collaboration. The regular customers will still come to the Person Street Pharmacy to fill prescriptions, eat lunch, and visit with their friends. They will still walk through the neighborhood to enjoy breakfast in the morning and wave to passing visitors along the way. They will become friends with Trey Waters because they know that he’s not only their pharmacist, but also their neighbor. 📍

Linda Kramer has been a professional writer for over 30 years. She is a major contributing writer for most of the North Carolina regional magazines and has received many awards for her writing and photojournalism.

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Not that long ago, the northern border of Person Street in downtown Raleigh was home to quite a few abandoned storefronts and empty spaces. Foot traffic was nearly non-existent and the area was a ghost town at night. Now, just a scant 12 months later, the neighborhood is brimming with upscale, trendy new businesses, restaurants, bars, and retail shops. The oldest of the area shops, Person Street Pharmacy, has been a local mainstay for 105 years, and with recent renovations has now evolved to the same contemporary design level of its new neighbors.

Dr. Trey Waters, owner of the pharmacy, moved to Raleigh 13 months ago from Cary. He’s not just a local owner, but a part of the community. In fact, he lives just two blocks away in Oakwood and walks to work every day.

This is Trey’s 12th store in North and South Carolina, so he’s not a newcomer to the pharmacy business. He received his doctorate in 2003 (Pharm.D) from Campbell when he was just 23 years old and when Waters took over ownership of the pharmacy last June, he began making plans.

One of the main attractions of the pharmacy has always been the soda fountain. Over the years, it became a local gathering place for the neighborhood but was in dire need of new kitchen equipment, furniture and interior facelift. Trey sought to preserve the history and retain as much of the old fountain feel as possible during the renovation. “I wanted to consider the historic nature of the building, but needed to update it to better fit in with the changes in the neighborhood. Workmen discovered the original tongue and groove wood in the ceiling and we were able to harvest and use the reclaimed materials for new trim, doorways, and walls. Old barn wood from Raleigh Reclaimed was also re-purposed and used to create a warm and inviting look to the new café,” Trey explains.



Person Street Pharmacy’s newest owner, pharmacist Trey Waters

A percentage of the café was sold to chef Chad McIntyre who once owned the Market Restaurant on Blount Street and Craig Rudewicz who owns Crude Bitters in Raleigh. Craig has designed a host of specialty sodas, egg creams, and smoothies and Chad has created a new healthy lunch menu featuring locally sourced ingredients. Deli sandwiches, all beef hotdogs, soups and salads will be offered, along with some of the old fountain favorites like the chicken salad, which will now be better than ever and made from scratch in-house. There will be a limited breakfast menu with the concentration of items offered at lunch. Diners can enjoy a Blue Plate Special almost every day and catering will also be available. One major addition

will be a full sit-down bar serving beer, wine and mixed drinks. Changes in the café are not all that's new with a modern, streamlined pharmacy also available. A general practice physician signed on as part of the team and will bring family medicine expertise and primary/acute care to a new on-site clinic that will be open during regular pharmacy hours. Waters will also offer patient consultations in areas such as adrenal fatigue, thyroid health, bio-identical hormone replacement treatment, and metabolic syndrome therapy. As an additional and unique service, Trey—along with other healthcare professionals from different backgrounds—will take turns teaching “healthy aging and wellness” classes. He completed a fellowship in Anti-Aging and Functional Medicine at the University of South Florida School of Medicine and wants to bring that knowledge to his patients. He feels that one of the most important responsibilities of traditional medicine is to identify the root causes of illness and treat those origins rather than merely putting a band-aid on the symptoms. Customers can still expect the popular and convenient five-minute wait on prescriptions as will the friendly and caring service provided by the staff. Trey is insistent on making everyone feel like they “belong” and says, “I tell my staff that it’s important to make customers feel like family, not strangers.” While the face of Person Street Pharmacy may be new, the commitment to the community hasn’t changed and Trey Waters is a visible and active partner in this collaboration. The regular customers will still come to the Person Street Pharmacy to fill prescriptions, eat lunch, and visit with their friends. They will still walk through the neighborhood to enjoy breakfast in the morning and wave to passing visitors along the way. They will become friends with Trey Waters because they know that he’s not only their pharmacist, but also their neighbor. 📍 Linda Kramer has been a professional writer for over 30 years. She is a major contributing writer for most of the North Carolina regional magazines and has received many awards for her writing and photojournalism.



FROM THE STATE ARCHIVES

Solving the Mystery of the Unknown Cobbler

BY IAN F.G. DUNN



Very little was known about this photograph until Special Collections staff at State Archives decided to take a closer look—quite literally. Under high magnification and some considerable squinting, the sign above the man standing in the doorway was found to read “S. M. Jones”—beside it, a crudely painted boot.

First, where is this? Keen eyes will certainly spot the Sir Walter Hotel in the distance at the corner of Fayetteville and Davie Streets. So, we know it’s in Raleigh and we know it’s on Davie Street. A quick look in a Raleigh city directory indicates that at 212 E Davie Street there was a shoe shop owned by Sherman M. Jones. If the man turned his head to the left, he’d be looking at present day Artspace.

But when? Based on several factors including the buildings in the picture, it can be generally dated to the 1920s; however, a closer look at the photograph reveals a clue that dates the photograph down to the year. The poster on the side of Mr. Jones’ shop advertising a performance by the legendary blues singer Bessie Smith is the key.



Shoemaker S. M. Jones on E. Davie St. ca. 1926

FROM THE ALBERT BARDEN COLLECTION, STATE ARCHIVES OF NC (N.53.16.6674)



The poster lists days of the week that correspond to specific days in August—Monday, Tuesday and Wednesday; August 2nd, 3rd, and 4th.

During the time period in question, this happened twice—in 1920 and 1926. The picture couldn’t have been taken in 1920 because the Sir Walter Hotel was built in 1924. So, we can say, without a doubt, the picture was taken after the summer of 1926. Given that the poster looks slightly weather-beaten and the trees in the picture have no leaves, it is very likely that the picture was taken between late fall of 1926 and early winter of 1927.

The human element in this photograph makes it very intriguing. That human is thought to be THE Sherman M. Jones (~1865-June 12, 1932) listed in the Raleigh City Directory as the proprietor of the shoe shop. He was born to James and Josephine Jones and had five siblings: Clement, Jane, Emma, Washington, and Eveline. Clement, his older brother, happened to be a shoemaker.

Prior to 1910, Mr. Jones is listed in Raleigh city directories as a day laborer. It is possible that he picked up the trade from his brother to make a move toward lighter, more skilled work. On the 30th of April 1896, Mr. Jones married Emma Alson, a cook. They stayed married until her death in 1929.

When it comes to Sherman M. Jones, there are more questions than answers. No one will know why the photograph was taken, if he was a nice man, a sad man, why his apron was so white, if he missed his wife, or if he happened to be a Bessie Smith fan. But these impossible questions are as priceless as the print itself. They keep us thinking, wondering, searching, and archiving. 📷



Jazz legend Bessie Smith (singing *Baby Doll*, 1926)

Ian F.G. Dunn is an assistant archivist and Raleigh based photographer. As a steward to North Carolina State Archive’s audio and photograph collections, he works to preserve, promote and discover the history of our state.

The Wedge Community Garden

SMALL IN ACREAGE, LARGE IN IMPACT

BY GABRIELLE MORELL | PHOTOS BY NANCY THOMAS

Right down the street from the Alexander YMCA near downtown Raleigh is the Wedge Community Garden, a green patch of just 5,227 sq. ft. It's hard to believe that just four years ago what is now a thriving and flourishing community garden—filled with a variety of vegetables, fruits, and herbs—was once a private lot occupied by an old abandoned house. The Wedge Garden project all started in 2010 by members of the Hillsborough Citizens Advisory Council (CAC). The dilapidated home on the private lot owned by



the Alexander YMCA was demolished and the neighbors were given permission to garden here in attempt to help beautify the area. The garden was an exciting opportunity to establish a relationship with the community and help neighbors and Raleigh residents alike connect with each other through organic gardening, environmental stewardship and nutrition education. Ana Pardo was a member of the Hillsborough CAC who helped get a group together to plan and create the garden with folks from Service Raleigh, an annual city-wide day of service that NC State's Student Government and Park Scholars puts on.

The original goal was to allow neighbors to grow their own vegetables, but with the garden's newest supporter, Shamsa Visone, it quickly became something bigger. Shamsa had just moved into the area from California with her husband, and they were excited to find a place they could dig their hands into the dirt and the Wedge Community Garden seemed like the right place to be.

Shamsa and Ana accomplished wonders

together and managed to transform the garden into a communal one where people could come, volunteer and connect with their neighbors and community members. When Ana eventually moved out of the area in 2012, she asked Shamsa if she would step up and take the reigns. "I think she was unsure at first, but she's done some really amazing things for the garden as far as community involvement and volunteer coordination," Ana declared proudly.

Before Shamsa came to North Carolina, she learned about Asset Based Community Development at a conference in San Francisco. This methodology allows for communities to concentrate on the assets of the community rather than the deficiencies, and fosters social capital by recognizing that all people have gifts. This methodology became a foundation for fostering connections with the volunteers in the garden and helped to spread a more positive message. "The motivation behind the Wedge is to build a garden that involves the support of the community and the bringing together of neighbors, business leaders, volunteers and

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students. You don't have to be a gardener to be involved," Shamsa told us.

There are so many ways to contribute and now with the relatively new Wedge-Connect program at North Carolina State University (NCSU) students can actively participate in the growth of the garden by implementing their own plans and projects. One such individual that has worked in the garden through this program is Mary Osborn, a senior at NCSU majoring in biology with a concentration in ecology and conservation. When she started volunteering in the garden she dedicated her time to learning about regional perennials and decided to take on a project, with the help of local landscape artist, Cindy Sanbourn, to help beautify the sidewalk of the garden with these flowers. Students like Mary are encouraged to create their own projects, which allows them to take on a full-fledged leadership role. At times, students will also find themselves mentoring younger children volunteering in the garden to help give them a role model to look up to and learn from. Part of the Wedge's community outreach involves having youth from Haven House come to the garden weekly during the growing season for about two hours. It helps give them



L TO R: Courtney Bachman (NCSU student volunteer), Shamsa Visone (Garden manager), Veronica Alcine (Raleigh Planning Commissioner), Anna Tsui (NCSU student volunteer), Mary Jean Osborn (NCSU student volunteer)

community service hours and fosters meaningful connections with other volunteers.

Among other endeavors, the Wedge Community Garden has a multitude of events typically organized by Shamsa and other volunteers. The Wedge Garden hosts three major events, one being through Service Raleigh, a 5-hour workday of community service led by NCSU students. Another is a harvest party called "Taste of the Wedge" where community members are invited to pick harvest, make a dish of their choice, and bring it to a pot-luck get-together. Each fall, they also host an annual

pumpkin carving party where kids can come to the garden and carve pumpkins donated by Whole Foods to celebrate the season.

Of course, there's nothing better than seeing hard work come to fruition. With all that the Wedge Community Garden has accomplished throughout the years, it comes as no surprise that it was nominated and awarded the Neighborhood USA (NUSA) 2015 Neighborhood of the Year Grand Prize and first place in Multi-Neighborhood Partnership Projects. There's no doubt that this project will continue to be a positive impact in the community, thanks to Alexander Family YMCA and the countless volunteers and sponsors

such as Seaboard Ace Hardware (Shamsa sends a HUGE thank you to Bob King at Ace) and many others. Says Sue Adley-Warrick, resident of the nearby West Morgan neighborhood and volunteer, "Wedge Community Garden is important to me, not only for fresh, organic produce, but also as a place for people of varying backgrounds to learn, share skills and build community."

To learn more about the Wedge Garden, and how you can help, visit their website: <http://thewedgegarden.blogspot.com> or find them on Facebook: Wedge Community Garden. 📷

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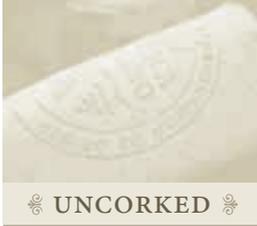
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The Summer of the Wine Cocktail

BY LIZ OLIVIERI

Every town, every city, and every country follows trends. Trends in the economy, business, pop-culture, fashion, food, and even beverages. It's everywhere you go and in everything you see. The Triangle is no different, and in this area one trend that beverage novices and connoisseurs alike have embraced, is the rebirth of the specialty cocktail. From homemade and self-procured bar carts to high-end underground cocktail bars, our area is full of drinkers ready to mix it up and sip it down. Cocktails are the perfect mix of being refreshing enough for the summer and unique enough to satisfy everyone's personal style—just like wine—and who says you can't combine these two perfect worlds? Many see wine as its own separate drink choice, but it can also be used to mix with and even enhance your favorite blended recipe. From simple and traditional champagne cocktails to elaborate takes on manhattans, gin fizzes, or sangrias, wine has a place in some of your soon-to-be favorite summer drinks.

One of the easiest ways to spice up your favorite cocktail is to make it sparkle by topping it off with a little bit of bubbly. Prosecco and Cava are a great value and can make enjoyable additions to gin, vodka, or tequila-based cocktails. Vinho Verde, one of summer's most popular wines, is typically a blend of white grapes from Portugal made with a little bit of effervescence—fizzy, but not as carbonated as most sparkling wines. It is often associated with having citrus, lemon, and lime aromas and flavors, making it perfect for French 75s (which typically call for Champagne), or other cocktails that call for a splash of lemon or lime with their bubbles. Why not make it a splash of wine?

With the craft cocktail movement also came the craft bitters movement. One of our good friends and local favorites is Crude Bitters & Sodas. Combining a love for all things local and a love of cocktails has never been easier. Stocking up your home bar is made easy with their array of flavors and unique blends of ingredients, which make up their small-batch bitters and shrubs. One of our favorites for the season is the Cucumber Shrub. Shake this up with gin, lime juice, a sugar cube, fresh cucumber slices and top it all off with some Dibon Cava and you're all set for a fresh thirst-quenching summer beverage.

It's not uncommon to think of sangria or punch when talking about wine beverages in the summer, but there are also fun ways to put a spin on it, like with any cocktail. Try choosing a dry, but fruit-forward red wine, like Beaujolais made from the Gamay grape, or a rosé in a similar style like Domaine de Pajot's field blend from Gascony or Tegernseerhof's Zweigelt rosé. Castillo de Anna's Tempranillo from Spain is also a perfect fit for sangria, and is available in a 3-liter bag-in-a-box, giving you flexibility for larger groups or parties. Use these drier styles as your base and sweeten them as you like, by adding port or brandy (more wine-based drinks), or other liqueurs like Cointreau or Triple-Sec. Add some



shrubs or bitters for an extra kick. Crude's Rhubarb Bitters is tart and fruity, perfect for a new take on Sangria.

If you like the sweet stuff, there are many artisanal wine options that don't come from the big factory brands loaded with extra sugar. Brachetto is one of our favorites. Hailing from Piedmont, Italy, this red grape is used to make frizzante, sweeter style wines that are loaded with all of the jammy fruit flavors that will make your sangria or punch even more delicious. For a white version, use Moscato—from the same region and typically made in the same sweet, frizzante style—which is loaded with peach and orange aromas and flavors that will make a great addition to your cocktail.

It's also impossible to travel through the cocktail world without talking about vermouth. Originally from Italy, vermouth is an aromatized wine—flavored with herbs, spices, flowers, you name it. It can range in sweetness and is one of the main components in martinis and manhattans. There are so many styles and flavors of vermouth that it can take up the majority of your bar cart on its own. From one of the most traditional, the Italian Cocchi Vermouth from Torino, to a new and modern take from Uncouth Vermouth of Brooklyn, New York, there are endless possibilities to add to your favorite cocktail. For darker rosso or Americano styles, mix with whiskey, bourbon, or dark rum, and for lighter bianco styles, mix with gin or vodka. Add some fruit and bitters and you're good to go. It doesn't always need to have lots of ingredients to be a good artisanal cocktail.

Using handcrafted, quality ingredients is as important when creating a mixed beverage as it is in any food dish. Choosing artisanal wines, vermouths, and bitters can make the difference in your drinking experience and having the right components is essential when stocking up your home bar—liquors, bitters, wine, and wine-based spirits should all be included. Next time you're feeling creative for a nightcap on your porch or making pitchers for your next summer party, don't forget to add the wine! 🍷

Stop by and visit Liz at *The Raleigh Wine Shop* located at 126 Glenwood Avenue, Raleigh, NC or send her an email to liz@theraleighwineshop.com.



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No Ho-Hum Education from WeejeeLearning

BY ALLAN MAURER

Let's face it; way too many educational experiences bore the heck out of students, both young and old. This is no less true for e-learning programs than in traditional classrooms—that is, unless, WeejeeLearning designed it.

Weejee—whose name is derived from the words “Whee!” a sound made while having fun, and the sound “Gee” during an “aha” moment,—brings a new twist to learning in the 21st century.

“Our slogan is ‘the blah stops here’ and our mission is ‘no ho-hum learning,’” says CEO Ian Huckabee, Weejee co-founder with Chief Learning Officer, Tracy Bissette. Both founders are North Carolina natives who returned to the state after working elsewhere.

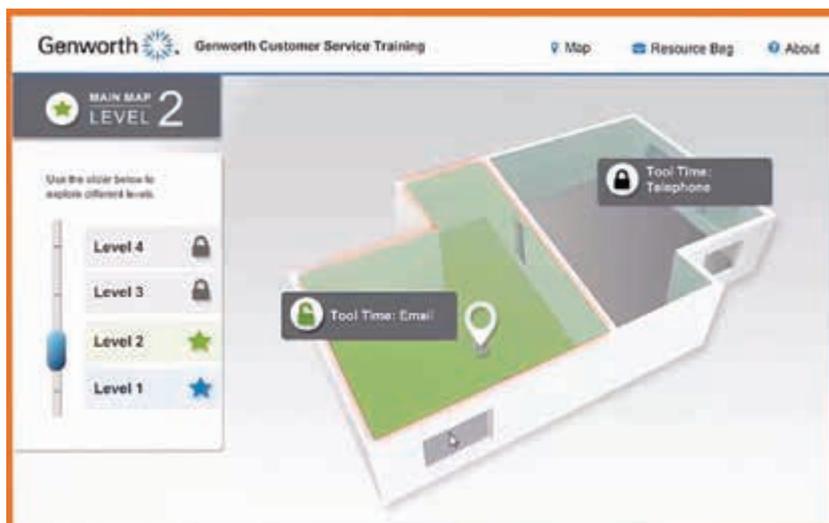
Bissette is deeply experienced in the learning development industry. An NCSU alumni, she has created enterprise-wide learning solutions for Fortune 500 companies including DaVita, Cisco and Abbott Labs, and has been featured in Training Magazine. Bissette notes that while much learning is moving online or into digital formats, it is often just as ho-hum as a boring classroom.

On the cusp of technology change “People take PowerPoints presentations and add a little narration—boring!” Bissette says. “With what we know about brain processes, what technology and media can do online, and how you can engage a learner, we want to educate our clients and the industry on how to design and develop better learning programs.”

Huckabee, who comes from the marketing and operations side of technology-driven businesses, was Vice President of Audio Operations and Marketing for Sony Music Entertainment Inc. in New York. He is a digital strategist and technologist specializing in social strategy and training, and has formed partnerships with leading technology companies in the learning and social media spaces.

“We’re experiencing accelerated technological change right now,” he says. “One of the reasons we created Weejee is to take sound instructional design and apply it across the ever-shifting landscape of technologies, making sure that the best learning content is placed in a way that makes the most impact on the learner.”

In the past few years, the iPad and other brands have created a new level of connectivity through



their devices. Software, screen resolution and interaction have all become increasingly sophisticated.

Huckabee explained why Weejee is needed in today’s business world, “Learning has seeded itself into practically every environment encountered by today’s worker. It’s beyond the classroom and performance support tools. Increasingly, the distinction between work environments and learning environments is becoming obscure, and today’s successful learning initiatives anticipate tomorrow’s changes and improvements in developing and delivering learning and measuring its impact.”

Bissette said every project team includes an instructional designer with a Master’s degree in education and explains, “We start with determining practice activities. We use simulations, characters, tell stories, videos, and gamification. Students can customize an avatar and win points and badges and we apply other things from the gaming world.”

Gamification makes learning fun

Gamification is the use of game-like activities, contests, races against a clock or a competitor, to make things appealing—whether it’s a military skill trainer or an e-learning course. Used in some contexts, they’re called “serious games,” and both NC State University and Wake Tech have offered courses in how to develop

them. The Triangle is, in fact, a significant gaming hub, with companies that have created widely used game engines and blockbuster titles. Epic Games, Red Storm Entertainment and Boss Key Productions, among others, are headquartered here.

“We do a lot of custom HTML work,” Huckabee says. In terms of process, he explained, “We first understand what the business or learning goal is. We identify the audience, their technology preferences in terms of devices and environments, and then construct the learning to fit those criteria.”

They work with clients such as The American Cancer Society. Says Bissette, “We developed a series of online volunteer courses to provide training for their Relay for Life initiative. They win competency badges based on their performance in the course and do a lot of practice activities showing what happens in every step.”

Weejee makes sure to offer a wide variety of ideas and suggestions to their clients for their training needs. For another client who wanted five different online courses, all in very traditional PowerPoints format, Bissette suggested, “What if we integrate all five into one HTML solution that’s like a Trivial Pursuit game with five categories? It tests knowledge in a very different way than they had imagined. It differed from their culture and a risk from their perspective.” The client decided to go with it. “Now we’ve done it three years in a row with different versions of the game,” says Huckabee. “Among changes, they added a leader board.

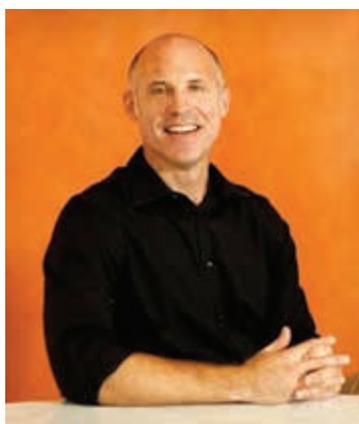


Co-founder Tracy Bissette

It’s been a huge success for them globally and this year they even gamified their employee engagement survey.”

Huckabee and Bissette both commented they believe WeejeeLearning is positioned for high growth this year. 📈

Allan Maurer is a much-published freelance writer, editor and blogger published in national magazines from Playboy to Modern Maturity. He’s a former editor of North Carolina Magazine, Triangle Tech Journal, and a co-publisher of the North Carolina film blog, <http://ncflix.blogspot.com>.

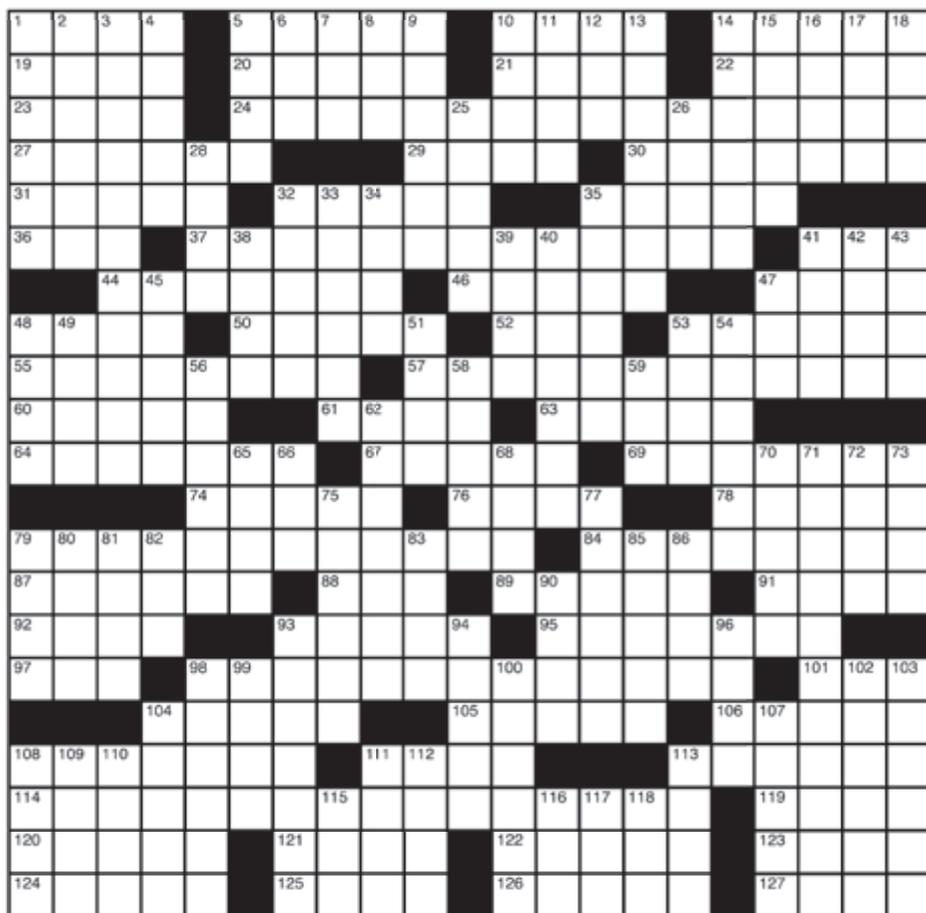


Co-founder Ian Huckabee





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 - Clothesline, for one
 - Pendant impervious to little hands?
 - Doctor with a losing plan
 - Prominent periods
 - Fades
 - Lamentation of Christ work
 - Navy captain's insignia
 - Trial versions
 - ___ scan
 - Demonstrates anti-boxing sentiment?
 - ___-faced
 - Laborious effort
 - Pitman user
 - Bit of deception
 - "Lady Jane Grey" playwright
 - Pretentious
 - Onetime
 - Enterprise helmsman, to Kirk
 - South American slitherer
 - iPod holders?
 - Descendant
 - Aching
 - Currency of Liechtenstein
 - Book cover?
 - Sarah Palin's birthplace
 - It may be full of ash
 - Swiss cultural city
 - Scoundrels
 - Dealer's offer
 - Pinocchio plug-in?
 - Didactic stories
 - Gracious
 - Wish undone
 - SeaWorld orca
 - Some are full-bodied
 - Weekend Prep brand
 - Florida Aquarium city
 - Error remnant
 - Thing to rally over
 - Cross between a hound and a zebra?
 - Crab leg count
 - Low tide sight, often
 - Significant strides
 - Undivided
 - Kandahar currency
 - Water sports equipment
 - Beams
 - Nod off during cocktail hour?
 - Hostage situation acronym
 - Guideposts co-founder
 - Made laboriously, with "out"
 - Buster?
 - Chief greeting
 - Manorial workers of old
 - Shower supports
 - Put an ear to the door, say
 - Semi bar
 - Promote "Pudd'nhead Wilson"?
 - Break up
 - U.S. Army E-3s
 - Sports crowd shout
 - Japanese closer
 - Feel wretched
 - One of 15 million made from 1908 to 1927
 - Yamuna River city
 - Zoo hoppers
 - Gunk
 - U.S. Air Force Song opening
 - Fired on
 - Data recovery experts
 - Leaves clearer
 - Confidently say
 - Dips in water
 - Bear down
 - Belarus neighbor: Abbr.
 - Valley whose welcome sign contains the words "bottled poetry"
 - Holiday cyber-message
 - Japanese dogs
 - Cream alternatives
 - Paper organizer
 - One of the Karamazovs
 - At the crest of
 - Was taken in by
 - Factual
 - Cartoonist Kelly
 - Orchestra piece
 - Some intel
 - "You're better than that!"
 - Hoarse sound
 - Start of a reminiscence
 - Place for a sale
 - Vaquero's hand
 - Longtime soft drink
 - brand
 - How some risks are taken
 - Treaty subject
 - Prattle
 - Valvoline circulator
 - Other half
 - Psychic's claim
 - Wickiups
 - Refuse admission to the Bolshoi?
 - Dawning words
 - Capone nemesis
 - Pass abroad
 - Few and far between
 - Doctor's specialty?
 - Exude
 - Thicken, as cream
 - Barnyard youngster
 - Skunk seeking amour
 - Sock away
 - Sneaky maneuver
 - Goodly amount
 - Stable VIP
 - Ignore the teleprompter
 - Jell-O is its official state snack
 - Manipulates
 - Singer Braxton
 - Deck crew leaders
 - Involve
 - Settle snugly
 - ___ life
 - White House daughter
 - Deadly reptiles
 - Get out of Dodge
 - Athlete's stuff
 - Lose
 - Classic canvas shoe brand
 - Call it quits
 - Ref's decision
 - It may oscillate
 - One way to sway
 - Prefix with hazard
- DOWN**
- Yokum family creator
 - Jazz trumpeter Williams

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