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ISSUE 113 • THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, EVENTS, ART, HISTORY, WINE, AND MORE • WWW.WELOVEDOWNTOWN.COM



**Raleigh Mayor
Nancy McFarlane
and her
“Deputy Mayor”
(granddaughter)
Maddie at
Dix Park**

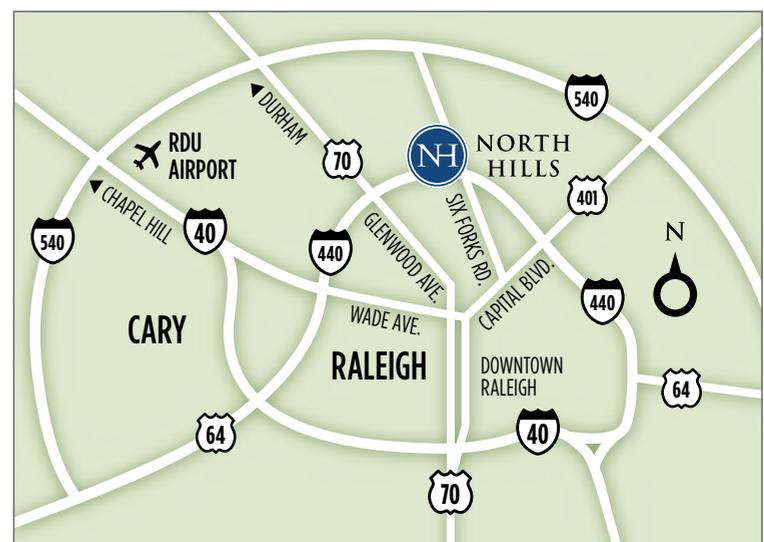
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ON THE COVER: Mayor Nancy McFarlane poses with her granddaughter Maddie on the day Dix Park was officially decided over to the City of Raleigh in late July. Learn more at <http://www.dix306.org>.

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IT'S ALL ONE BIG LIFE

Women activating, advocating, and leading in their communities and industries

BY Katie McFarlane Thompson

I have the best leadership mentor. She is the Mayor of Raleigh and she is my mom.

I'm Nancy's oldest daughter, Katie, but many of you have probably come to know me as "Madison's Mom." My new title got me thinking that there was probably a time when my mother introduced herself more frequently as "Katie's Mom" than as "Nancy."

Why would she do that? She introduced herself that way because for a long time, being a parent was her primary connection to the community. It was how she got to know Raleigh and the people in it. My own child is young and it's becoming clear to me how the experience of seeking out and building community on behalf of my daughter parallels the political process. Both are

about networking to build a stronger community that supports families. When my parents moved to Raleigh 30 years ago they hardly knew anyone in town, and now my mom is the mayor of this growing city!

It's about passion and perseverance When I started the second grade at Leadmine Elementary, it was a brand new school. My mom volunteered to be Grounds Chair, tapping into her passion for gardening and her care for the environment. She got plant donations and raised the money for a playground. Seven-year-old me thought that it was the coolest thing to flip through catalogs and help pick out the playground equipment. When playing during recess, I secretly delighted in my knowledge of how the playground came to be—my mom did



Daughters Emily and Katie (holding her daughter Maddie) with their Mom-Mayor Nancy McFarlane at the Dix property.

it and I helped! Now, 25 years later, my mom has secured a 325-acre park of open green space, which will forever serve the people of our city and state! Who knows what kind of gardens, playgrounds, and programs will take root there. This time around, I will openly delight in telling my daughter about how the park came to be. Her grandma worked tirelessly, and it was an incredible process to bear witness to. I couldn't be more proud.

It's all for the baby! Let me just be clear, y'all—being Mayor is a hard job! But my mom is absolutely amazing at her Mayor / Grandma (#grandmayor) gig! She watches Madison one day a week while I work as a nurse. She brings Maddie to the Mayor's office, press conferences, and meetings. Maddie has even ridden

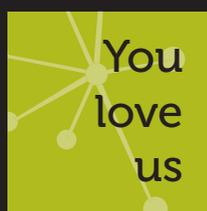
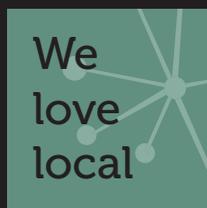
in a parade and held the City Council gavel. Nancy has nicknamed Maddie her "Deputy Mayor." My mom continues to inspire me, showing me how balance is possible, and I'm thrilled that she is passing on lessons of leadership to my daughter. When asked how she balances it all, she just says, "It's all kind of one big life!"

In all of the conversations around Dix Park, Nancy constantly gave Maddie shout outs, explaining, "This is why I do what I do—for future generations." What women often share is the desire for a healthy, vibrant, collaborative, and inclusive community that carries forward to the next generation. We want a Raleigh that inspires people to care. Nancy believes it should be a place where

anyone raised here will want to stay, live, and invest. I came home after years of being away and found Raleigh to be a thriving city that I want to be part of. Now, I'm never leaving!

Women change conversations There is a worldwide dialogue happening around the benefits of having women at the decision-making table. Women are natural networkers, connectors, and leaders. Research shows that when women are at the table, conversations tend to be more inclusive and infused with congeniality, cooperation and participation. You can read more in a recent report by Dr. David McLennan of Meredith College on the Status of Women in NC Politics.

Nancy recently hosted a Women Leaders Breakfast



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at Irregardless Café in Raleigh. The room was filled with a diverse group of women from a wide cross-section of businesses, arts, health-care, real estate, fashion, technology, farming, and sustainability.

The following week Nancy also shared her personal journey to public service at the UNC School of Government's "Engage Women in Public Service" Workshop along with UNC Chancellor Carol Folt. Both rooms were filled with women who lead their communities and industries, but are looking for ways to have a bigger impact. Their message was—and is one I believe in—to work together to involve more women in representation at the local decision-making tables—both elected and appointed.

You just have to care about something Are you interested in public service? Do you know someone who is primed and ready to serve? Please refer to the Action Steps and Resources on Nancy's website to help you and others move towards your leadership goals.

My mom always tells people that all you really need to "get involved" is to have a passion. She started building her networks as a parent, and she still does that as "Maddie's Grandma." She is knocking it out of the park as Mayor, or as we call her, "Grandmayor!" 🍷



Three generations of McFarlane women—
Nancy, Maddie, and Katie

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Status of Women in NC Politics report by Dr. David McLennan

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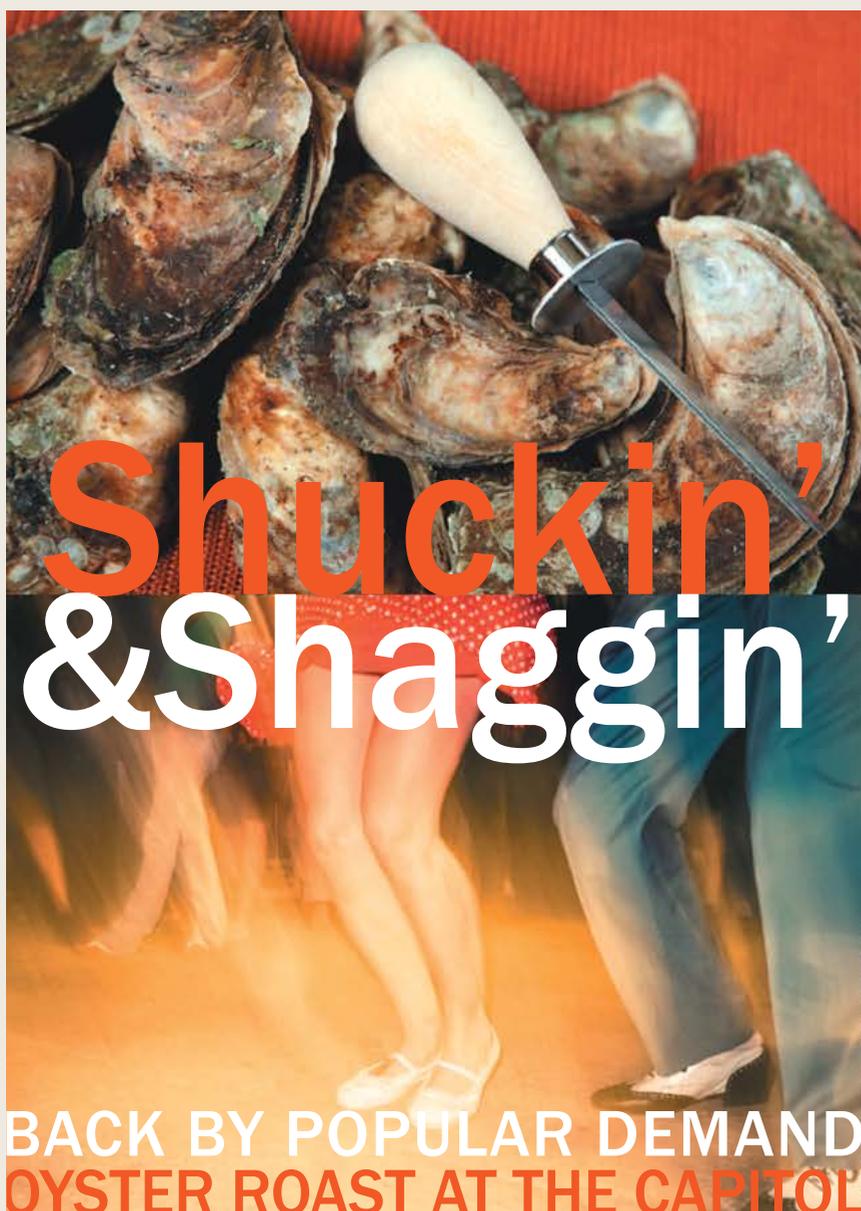
Mayor McFarlane's Action Steps and Resources

<http://nancymcfarlane.com/public-service-community-engagement>

From the Mayor

About My Daughter Words cannot describe what I feel when I read the piece that Katie wrote. As a parent, you do your best and hope that your children grow up to be good, kind adults. I count my blessings every day, and the biggest three are my children. Katie is right when she says that I spent much of my life being called "Katie's mom." I have even had that shouted at me during a parade! I will always be their mom, and now Madison's grandma. It means the world to me to hear my daughter understand what it means to be a mother and to understand that what I do as a parent and as mayor is for her, her daughter, and the generations to come.

About Dix Park The acquisition of the Dix Park property is a once in a lifetime opportunity. The addition of 308 acres of open space in the center of the city will change the future of Raleigh. We now have the incredible opportunity to create a world-class destination park that will help define our city. It also sends a message to future generations that we understand the importance of open space. We know that the preservation of this land will reap rewards in the future that we are only just beginning to nurture. I know that my daughter and granddaughter will enjoy this park in ways that I can only imagine. The possibilities are endless and I knew from the beginning that this was an opportunity for Raleigh that had to happen. Persistence is the key, and thanks to the efforts of so many people that believed in this park, we now know that it will be here for generations to come.



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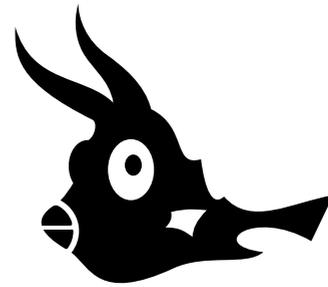
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THE COWFISH SUSHI • BURGER • BAR



BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY NANCY THOMAS



Owner Marcus Hall (with guitar) with The Cowfish chef, manager, and staff



The Cowfish Sushi Burger Bar emerged from a seemingly bizarre concept that began sixteen years ago, when Needham Broughton High School graduate and NC State alumnus Marcus Hall sought employment with Alan Springate at his pizza franchise in Charlotte. Eventually, Springate branched out as a franchisee buying into a pan-Asian concept and a burger chain. Raleigh native Hall remained with him, but both held ambitions of becoming restaurateurs themselves. So, in late 2006, Springate partnered with Hall to open the Asian-American eeZ Fusion & Sushi, in Huntersville, NC. The restaurant's success led the duo to search for a second location. A space in Charlotte's SouthPark Mall became available, though with insufficient room for the kitchen, full-service sushi bar, alcohol bar, and dining room they envisioned. However, Springate was already operating a gourmet burger joint in SouthPark next to that very space. So, late one night, he called Hall and proposed taking the space, knocking down the wall in between, and creating a sushi burger bar. At first, Hall said Springate was "insane." In fact, he hung up on him. But a couple weeks later, they found themselves immersed in the plan. In late

2011, they combined the two spaces and The Cowfish was hatched. The Raleigh location followed in 2013, and, recently, the partners entered into an agreement to bring it to Universal's CityWalk Orlando. In early 2016, a fourth location will open in Atlanta's Perimeter Mall.

Nothing is understated about The Cowfish in Raleigh. Red walls covered in iconic pop art bravely reimagined with burger and sushi references, roaring music, a jam-packed bar, and a roving gong (carried around by waitstaff) set the scene. The interactive sushi bar contains built-in touchscreens allowing guests to play games, peruse the menu, or create a cartoon fish that will appear in the large virtual fish tank behind the bar, while a wall-to-wall bento box provides the backdrop. There are two elaborate live fish tanks as well. An enormous cylinder-shaped tank, designed by Animal Planet, is filled with a plethora of exotic fish, crowned with an olive-garnished martini glass, serving as the restaurant's centerpiece. The other, a

vintage tube television upcycled into a fish tank, provides a place for cowfish and clownfish to swim merrily among sushi rolls and a giant hamburger. At each table, bamboo steamers are repurposed into condiment trays and old-fashioned glass milk bottles double as water carafes.

There is nothing subtle about the food either. The Cowfish fully embraces large portions and purposely assaults the palate with a barrage of flavors. The kitchen uses only all-natural, antibiotic-free, hormone-free, certified humanely raised and handled meat, seafood, and poultry. Everything is made in-house, and the meat for the burgers is ground daily. The standard burger weighs eight ounces, but for an extra \$5 you can upgrade to a full pound. In addition to sushi and burgers, The Cowfish's pun-filled menu offers chicken, crab, and salmon sandwiches as well as salads. All sandwiches and burgers come with the option of seasoned fries, bacon coleslaw, seaweed salad, sweet potato fries, edamame, fried pickles, grilled vegetables, or sweet and spicy Thai cucumbers. For the overwhelmed, the staff recommends a bento box featuring a mini-burger along with a choice of sushi rolls and three side items.

Though we decided to skip the salads and take it easy on appetizers in favor of focusing on sushi and burgers, we couldn't pass up the Lobster & Crab Spring Rolls (\$13) and Blackened Tuna Nachos (\$13). Loaded with crab, cabbage, and carrots, three crisp lobster-studded spring roll halves were set upon a pool of cilantro pesto and drizzled with sriracha. The delicious "nachos" were actually fried wonton wrappers spread with crab rangoon dip, topped with slices of mildly blackened tuna, crowned with guacamole, and sprinkled with diced tomatoes and micro greens. Both were terrific and perfect for sharing.



If a Lexington-style BBQ sandwich had a head-on collision with a burger, the result would be the Big Squeal.

Besides the wide array of maki (sushi rolls), The Cowfish offers several varieties of nigiri (sliced raw fish over rice) and sashimi (sliced raw fish) as well as sushi combos and build-your-own rolls. Additionally, the kitchen can prepare any of the sushi with brown rice



The Cowfish sashimi platter, ours graciously adorned by Benjamin Pransu who expertly carved a large beet with a relief of both cow and fish.

or a blend of brown rice and quinoa instead of the traditional white sushi rice. Since we were eager to sample the kitchen's whimsical side, we went straight for the fusion specialty rolls. For the Tropical Storm Roll (\$19), kani (snow crab), avocado, and julienned cucumber were wrapped in sushi rice and layered with sliced raw salmon, hamachi (yellowtail amberjack), and tuna. It was first drizzled with eel sauce and sriracha, then dolloped with four different colored tobiko (flying fish roe). The Birkenstocky Shiitake Maki (\$12), a brown rice and quinoa roll, was brimming with sautéed shiitake mushrooms, fried portabellas, red bell peppers, cucumbers, red onion, and Thai basil. Meaty and sating, the roll was an enjoyable vegan alternative, though it needed a dip in the wasabi-yuzu sauce to offset some dryness.

Choosing burgers wasn't easy, but ultimately we settled on the Big Squeal (\$14), Jalapeno Popper Show-Stopper (\$13), and, in a feigned attempt to balance things out, the Heavenly Veggie (\$11). If a Lexington-style BBQ sandwich had a head-on collision with a burger, the result would be the Big Squeal. That's right: tomato-based BBQ-sauced pulled pork and coleslaw on top of a half-pound burger with fried onions and pickles. Not one for the faint of heart. If you like heat, the Jalapeno Popper Show-Stopper is for you. This beast features five different preparations of jalapeno: jalapeno-infused cream cheese, jalapeno bacon, fried jalapenos, jalapeno citrus aioli, and sliced fresh jalapenos. Presented on a seven-grain whole wheat bun, the Heavenly Veggie's patty was not only bursting with

fresh vegetables, but garnished with avocado, spinach, and carrots. Unfortunately, despite its pleasant texture, moistness, and abundance, it was rather bland.

Adventurous diners may enjoy The Cowfish's trademarked "Burgushi," a fusion of burgers and sushi involving sushi rolls created with burger components and sandwiches made with sushi ingredients. We chose the All-American Cheese Burgushi (\$14) and the What's Shakin' Tuna Bacon Sandwich (\$14). For the All-American, soy paper layered with sushi rice and a bacon-ground beef-shredded cheese mixture was rolled, wrapped in potato strings, and deep fried. Diced tomato, onion, and pickles were scattered over the top before the whole roll was drizzled with mustard, ketchup, and Cowfish Sauce. It looked like a crazy Hamburger Helper concoction my roommate used to make in college. The tuna bacon sandwich arrived next. Blackened yellowfin tuna, bacon, jalapenos, tomato salsa, Asian slaw, and spicy mayo sat deliciously between two pan-fried, pillow-shaped, sushi rice-filled spring roll wrapper "buns." It was smoky, spicy, and crisp.

The dessert menu is sparse, so I recommend ending with one of The Cowfish's imaginative hand-spun milkshakes. Non-alcoholic versions (\$6) such as The Marshmallow Crispy Treat, Orange Dreamsicle, or Gimme More S'mores Shake help rediscover your inner child, while a spiked shake (\$10) such as The Chocolate Kiss, Three Drunken Elves, or Jim Bean satisfies the craving for dessert and an after-dinner drink in one glass. Either way, you can't go wrong.



One of The Cowfish's Bento Boxes, featuring a mini-burger along with a choice of sushi rolls and three side items.

The Cowfish is a kitschy, crowded, and boisterous place boasting a creative, fresh, over-the-top menu. So if you're hungry and looking for a good time, stop by—there's always a party going on. 🍻

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



The Cowfish

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Downtown Tips: Good for groups, kids, and families. Cowfish doesn't take reservations and the wait time can easily top an hour, so go early or download the Cowfish app to get on their waitlist a little sooner. Let the staff know if it's your birthday; they have a fun and unique way to add to the celebration.
Downtown Fun Fact: In addition to helping to create new burger-sushi fusion dishes, co-owner Marcus also plays guitar in a Raleigh bluegrass three-man band, Old Man Whickutt. He laughingly told us his 15 minutes of music fame came in 2013, when they recorded a bluegrass version of "Ice, Ice Baby," which was selected to be the theme song for singer Vanilla Ice's reality show, *Vanilla Ice Goes Amish*. (You can hear their song here: <http://bitly.com/MarcusGoesVanilla>).

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Philly's Cheesesteaks

BY RUSSELL PINKSTON



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The history of the Philly Cheesesteak sandwich is one shrouded in mystery and rumor.

The story goes that Pat Olivieri (founder of the famous *Pat's King of Steaks* restaurant in Philadelphia) once owned a hot dog stand in South Philly's Italian Market in the 1930s. One day, he decided to make himself a sandwich of chopped steak and onions on a hoagie roll. A cab driver passing by smelled the sandwich he was eating and stopped to order one for himself. He liked it so much that he told all his coworkers

and pretty soon Pat found himself overwhelmed with cab drivers wanting to order the steak sandwich. It was a few decades later when someone finally decided to put cheese on it (provolone, an adjunct accredited to *Geno's Steaks*, a rival restaurant across the street). Since then, the cheesesteak has become the staple food of Philadelphia, and a myriad of cheeses have been added to it, the most infamous being Cheez Whiz, which sells at Pat's at



Philly's Cheesesteak says it all

a ratio of ten-to-one more often than the runner-up, American.

When I asked Damian Mescanti, the owner of Philly's Cheesesteaks (and a Philly native), which was his favorite cheesesteak spot in Philly, he said, "Jim's," without a moment's hesitation. "On 4th and South." It's a topic of sharp contention among Philadelphians, and something close to Damian's heart, so much so that he imports most of his ingredients from Philadelphia. "The secret is the bread," he tells me. "It's like how sourdough bread is better in San Francisco. It's just different in Philly." Even the steak he uses comes from Philadelphia, and Damian puts a full half-pound in each sandwich. It's so much steak that he had to upgrade from an 8" to a 10" hoagie to hold it all. They even sell T-shirts that read "8 inches is not enough, we give you 10" printed on the back.

Damian moved down from Philly a little over 20 years ago to get away from crime in the city. For years, he struggled to find a decent place to get an

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authentic cheesesteak and eventually decided to just give up and start making them himself. His truck first hit the road in June of 2012 and has since garnered a sort of cult following among its regulars who come for the cheesesteaks, but stay for the banter.

If you get the chance to eat at Philly's, don't be surprised if your cheesesteak comes with a side of Philly attitude. While I was on the truck, one customer asked Damian if he could put mayonnaise on the sandwich. Damian begrudgingly gave him a packet of mayo on the side. "That's not the way we serve it," he told the customer. "I will not dishonor the sandwich inside my truck, but once you take it from the window, you own it. Whatever you want to do to it after that is on you."

Philly's Cheesesteak's simple menu means that they can specialize in one thing, bringing you the best cheesesteak possible. Most food trucks prepare their food ahead of time in a commissary kitchen and then assemble the dishes on the truck, but Philly's cooks the steak on the grill when you order it, giving you a hot, fresh cheesesteak every time. They offer both a regular Cheesesteak and a Chicken Cheesesteak, each with your choice of cheese (Whiz, provolone, or American) and a selection of toppings (onions, sweet peppers, and mushrooms) for around \$9, depending. They also



Philly's Cheesesteaks owner Damian Mescanti with his food truck

have delicious fries (with the skins still on them) made to order and served in a neat little paper cup.

One thing that really impressed me about Philly's is the cleanliness of the truck itself; every surface is covered in gleaming stainless steel which Damian assembled himself. "That's just how I am," he says. "I have to keep things clean. It's my big nose on the side of the truck, so I have to do things my own way." The germophobes out there will be pleased to read that Philly's has a sanitation rating of 100%.

The truck operates primarily in Raleigh, with hopes to open a brick-and-mortar restaurant Downtown. Damian says that if they do this, he plans to remove the original grill from the truck and continue to use it in the restaurant. This is

a prime example of the charm of Philly's—that Damian strives to be as authentic as possible, from his ingredients to the way he does business. The dashboard of the food truck is decorated with bobble-heads from the Phillies and Flyers, he gives whatever tip money they collect to his employees, and he refuses to curb his mouth for anyone. Even his business card reads, "Straight from Philly, the real deal comes South!"

Philly's Cheesesteaks serves more than just sandwiches; they serve an experience—a little piece of Philadelphia, on a mobile island roaming the southland. So, whether you're a Philly transplant like Damian, or just someone who loves a great cheesesteak sandwich, check out Philly's next time you see the truck around. The fries are extra, but the attitude comes standard. 🍷

Russ is a photographer, brewer, author, and screenwriter. He's a Raleigh native who has recently returned home after a decade of writing (and drinking) in NYC and Los Angeles.

Philly's Cheesesteaks

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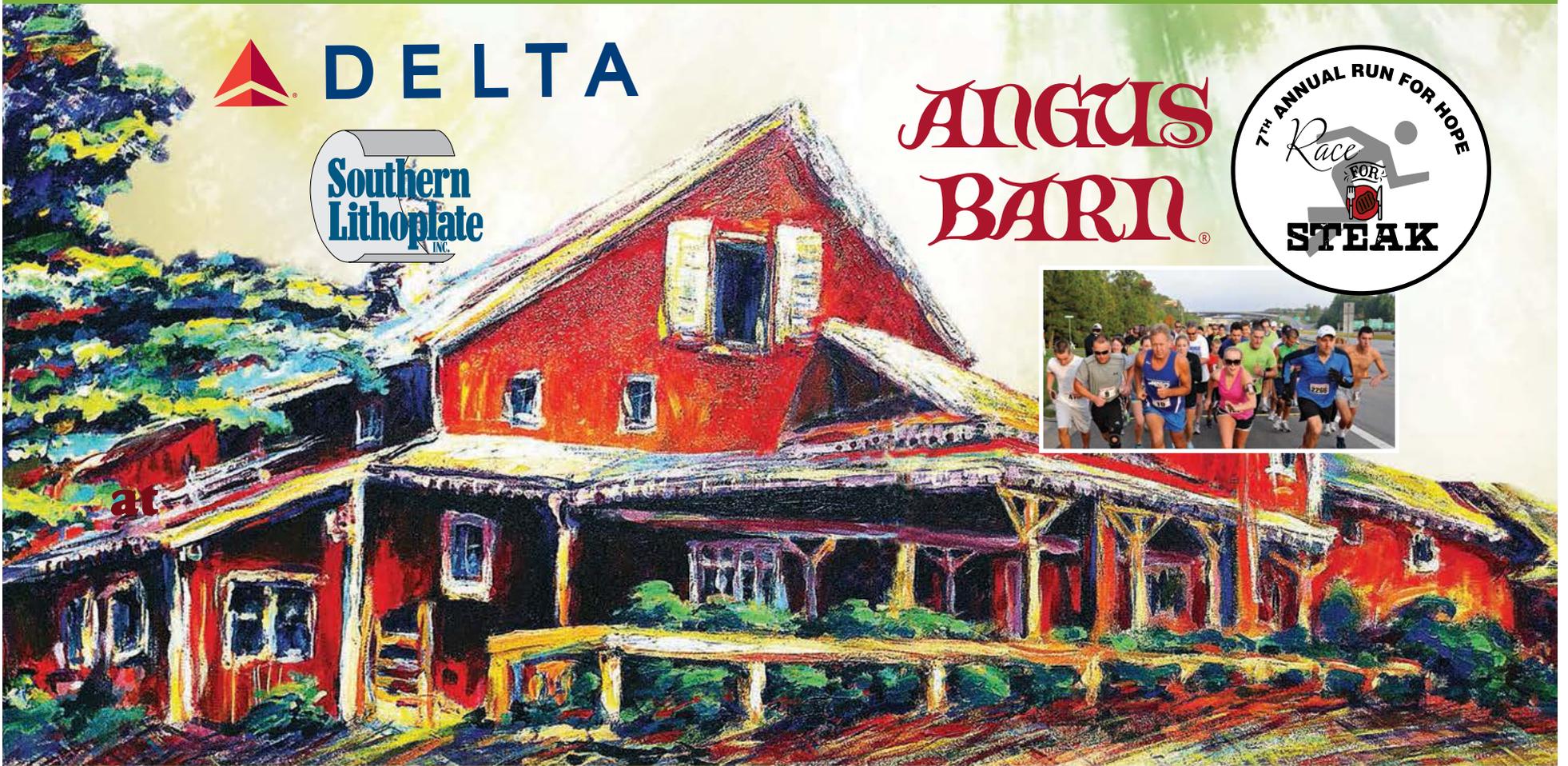
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From the Publisher

The dog days of summer are coming to an end and with them comes event after event in a fast and furious flurry. Starting on September 10th, Hopscotch bands, fans, and wristbands will fill the streets, bars and music halls of downtown Raleigh for three music-packed days. The African American Cultural Festival takes place the weekend prior on Labor Day weekend in City Plaza. And who doesn't love local craft beer? Beericana Craft Beer and Music Festival, held in the beautiful fields of Sugg Farm Park in Holly Springs on September 12th, features over 70 breweries from across NC, as well as great local music.



The creative spectacular SPARKcon takes over almost every nook and cranny of downtown Raleigh from Sept. 17th-20th. SPARKgoers will find circus acts, amazing chalk street drawings, fashion shows, films, food, music, theatre, dance, and much more. If you can be in two places at the same time that weekend, be sure not to miss the 41st Annual Durham CenterFest Arts Festival. Downtown Durham visitors will find plenty of music and dance performances all

day Saturday and Sunday on five different stages, plus family shows and activities for the kids, a plethora of tasty food options, art and jewelry vendors, and much more. For all the motorcycle lovers out there, you'll enjoy the thunder of bikes rumble through downtown at the Ray Price Bikefest, September 23rd-25th.

Fancy yourself a jazz fan? Then you'll want to mark September 19th on your calendar and join about 20,000 other fans at the 5th Annual Apex Jazz & Music Festival. Held in the heart of Historic Downtown Apex, the event features live music at both indoor and outdoor venues all day until 1am, a beer and wine garden, food vendors, and more. Want more live music? Yes, please. The Carrboro Music Festival is a free two-day event on September 26th and 27th that showcases a wide variety of Triangle area performers.

No time for a trip across the big pond? Get your fill of international food, dance, gifts, and crafts from around the globe for the 30th Annual International Festival, held at the Raleigh Convention Center October 9-11. Visit cultural exhibits, watch children's talent shows, or learn how to belly dance and salsa or just watch the pros as they do their thing. Love live music? Every Friday through October 16th, enjoy

outdoor music in the new Midtown Park in North Hills at the Friday Night Tributes Band Series.

Many people aren't aware that a private non-profit organization, the NC State Capitol Foundation, is solely responsible for the upkeep of our state's Capitol building here in downtown Raleigh. I'm very proud to be a board member and personally invite you to attend the Board's upcoming Oyster Roast Fundraiser on October 16th. This annual event helps raise much-needed funds for building restoration and children's educational programs. Come enjoy music by the Embers, plenty of raw/steamed oysters, NC beer, wine and all kinds of other tasty treats, and pick up some great art, jewelry and travel-related gifts at the silent auction. Tickets are available at <http://bitly.com/2015oysterroast>.

Cheers,

Crash

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

Around Town in the Triangle



More working dogs from last month's Triangle Dogs issue: (LEFT) James Hill and wife Alyssa, with Baloo at their retail boutique, High Cotton. (CENTER) Sara Myers and Michelle Lichtsinn with Jonesy at Jones Grant Urban Flats. (RIGHT) Jamie Saad with Wrigley at The Black Flower/Flash House.



Congrats to Articulon McKeeman on their recent merger! Pictured: Becky Ogburn, Caroline Schmid, Whitney Williams, Kim McKeeman, Mike Gauss, Cindy Stranad, Ashley Spruill, and Anna Roesler.



Lisa Lambert and her daughter Jesse ringing the gong at Cowfish Restaurant



Truman enjoyed meeting our new mobile vet, Dr. Marlon. Give him a ring if your pet would love at-home visits! 919.914.0079



Mayor Nancy McFarlane arrives in downtown riding a Harley for the kickoff of The Raleigh M.A.I.N. Event at the City of Raleigh Museum

Photos below from the South Atlantic Fire Rescue Expo parade • www.southatlanticfirerescueexpo.com • Photos by Darryl Morrow



Around Town in the Triangle

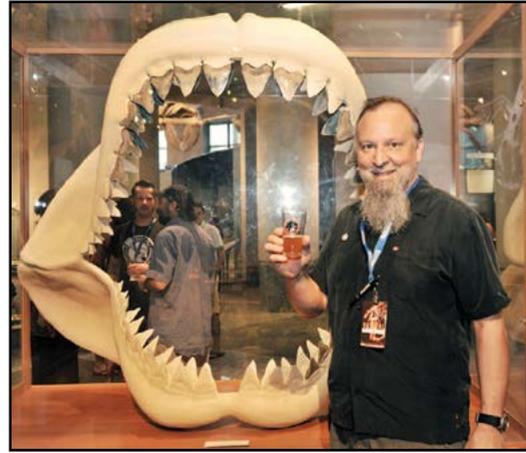
▼ Photos below are from Natural Selections: The Wake County Science & Brewers Expo held at the NC Museum of Natural Sciences. Guests sampled local craft beers and enjoyed discussions on fermentation, flavors, and the engineering of beer from Wake County brewers. • Photos by Nancy Thomas ▼



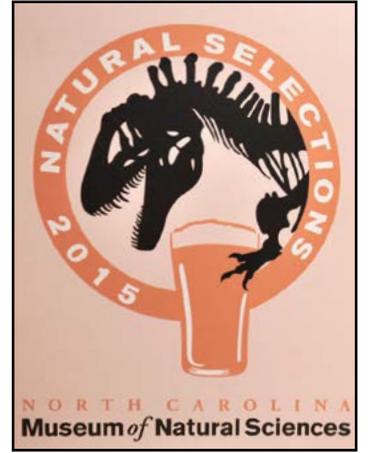
Kelly & Bobby from Big Boss Brewing Company



Rebecca, Chris & Les of Trophy Brewing



Dave Rogers of Big Boss Brewing Company, event organizer (nicely done Dave!)



Andrew & Abigail from Fortnight



Tim & Michelle from Bombshell



Ashley & Jon from Aviator



Stephen, Shaluka, & Matt from Nickelpoint Brewing



Edward & Susan from Blackjack Brewing



Niki & Bill from Lynnwood Brewing Concern



Jason and Emily of Whitestreet Brewing



Brad & Mary from Brüprint Brewing



Catherine from Lonerider



Tom from Carolina Brewing Company



Adam & Alex from Raleigh Brewing



Event volunteers Angela, Jenny, Jeffrey, and Desiree

Around Town in the Triangle

The photos below were taken at "An Intimate Evening Featuring Branford Marsalis," a benefit concert for the Holt Brothers Foundation held at the Contemporary Art Museum in downtown Raleigh. The Foundation supports children who have a parent with cancer. Branford Marsalis donated his time for the event, which raised \$50,000. Learn more about the Holt Brothers Foundation at <http://holtbrothersfoundation.com>. (Photos by F8 Studios)



Terrance Holt, Branford, Torry Holt, Torry's son Brayden



Event-goers were treated to an amazing show by musician, composer, and band leader Branford Marsalis



Frank Thompson, Charman Driver, John Replogle



LEFT: The Champagne glass dress (presented by Elevate Entertainment); CENTER: Downtowner Magazine publisher Crash Gregg, BOOM! Magazine editor Nancy Thomas, Branford; RIGHT: Jennifer & Rob Allen, Mary & Brian Heath, Brian O'Haver



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



candidate for any of those adventures. This brown-eyed girl is looking for love and she's hoping it will be with you! Read more about April and all the SPCA's adoptable pets at www.spcawake.org/adopt.

April is an 8-month old spayed female old Labrador/hound mix. She is a fun-loving, happy-go-lucky girl and still has a lot of puppy left in her! She is literally a blank slate, ready to learn and eager to please. April will excel at anything her new owner dedicates the time to! Have you ever wanted to do something fun like fly ball? Dock diving? April would be a fantastic

Chingu & Bayou are 3-year old neutered black & white domestic shorthair feline brothers. They were adopted and returned because their owner could no longer care for them. They are hys-



terical together, as in they never leave each other's sides. In fact, when they walk together, and cuddle together their black and white spots make a never-ending Rorschach test. Bayou's little quirk is that he likes to dip his paw into the water bowl and lick the water off his paw. Yes, that's how he drinks. Living with these two characters is going to be a never-ending laugh fest and whoever adopts them is getting a real catch! Check out their profiles at www.spcawake.org/adopt.

FROM THE STATE ARCHIVES

The Blizzard of 1915

BY IAN F.G. DUNN



To say that the spring of 1915 caught Raleigh off guard would be an understatement. Ten inches of snow were reported in Raleigh—a foot in Garner. The “Blizzard of 1915” broke every record on the books. It was the deepest snow seen so late in spring and it decimated North Carolina’s electrical and communications infrastructure.

In 1885, Raleigh was the first city in North Carolina to adopt the then new technology of electricity—only a few years after New York City. By 1915, electric light was available in homes and on downtown streets. Electric-powered streetcars trundled down main streets and for some, electric niceties like toasters, fans, and irons had made their way into everyday domestic life. Raleigh had 30 years of experience with electricity—and 30 years to get accustomed to having it. As a result of the storm, a large part of North Carolina endured up to two weeks without electric power or a way to communicate.



Intersection of Morgan and Wilmington Streets looking east down Morgan Street

On April 2, 1915 the streetcars halted and the Edison bulbs dimmed when tons of wet snow and high winds sent power, telegraph, and telephone poles toppling—many in succession. The newly formed Carolina Power and Light was the supplier of the juice and tasked with restoring service. The Associated Press manager in Raleigh mailed an account of the storm to several points in NC, hoping it would be picked up and distributed. An excerpt reads;

“The streets of Raleigh this morning present an indescribable sight. Tangled telephone, telegraph and power line wires fill the street from curb to curb. Street car traffic is suspended, and newspapers are unable to publish because their press reports and power are cut off.” ~ *The Raleigh Times Saturday Evening, April 3, 1915*

Because photography had become more mobile, the aftermath of the storm was well documented. CP&L employee J. A. Jones set out from the central substation at Method Road and walked east on Hillsborough Street all the way to the Capitol, taking photographs and cutting live wires along the way. Take a moment to think about walking from present day Wilmont Apartments to the Capitol wading through a foot of snow while hefting a large wooden camera, the glass plates it used, and a wooden tripod. All while intermittently cutting live electrical wires. Even with helpers, this seems at the very least, highly uncomfortable.

The State Archives holds ten original 8" x 10" silver gelatin prints taken the day J. A. Jones set out to survey the damage. Included in this small



Hargett Street at the intersection of Wilmington Street looking east

photo series are three successive views of a desolate Hillsborough Street (then Hillsboro Road) taken at approximately present day Brooks Avenue, Horne Street, and Park Drive. Also included in the series are a few downtown intersections and two unknown Raleigh locations that State Archives would love to have your help identifying. The series is a small part of the Carolina Power and Light Photograph Collection and available to view on the State Archives Flickr page at www.flickr.com/north-carolina-state-archives. See if you can help identify the unknown locations! (First correct answer for each as judged by the State Archives staff will win a Downtowner t-shirt). 📷

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.

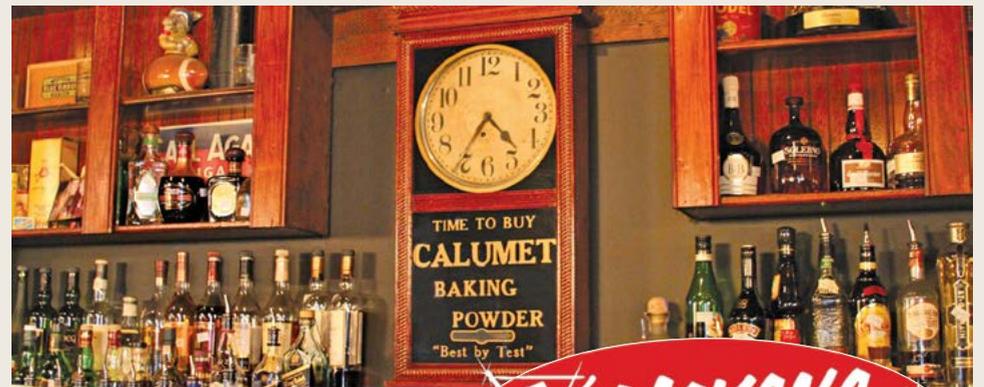
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GET CRAFTY

Craft cocktail recipes from local Triangle speakeasies

Welcome to our first installment of Get Crafty, where we solicit the talents of local purveyors of spirits, craft beer, and wine to show off their craft cocktail skills. Each month we'll have a new recipe that takes advantage of seasonal ingredients, local flavor, or perhaps just the personality of the artisan sharing their concoction with us. We always enjoy recommendations from our readers, so send us suggestions for folks you'd like us to include in future issues -> getcrafty@welovedowntown.com

This recipe comes from Jamie Saad, owner of Flash House and The Black Flower, both located on Peace Street. He's not only one of our advertisers, but also garnered Best Bartender in this past year's Best of Downtowner Awards. Watch for something equally tasty from Mike Reid, owner of Havana Deluxe, one of the best-kept secrets in Glenwood South.

Flash House's "Kentucky Blackberry Mule"

- 1 ½ oz 80 proof Bird Dog Blackberry Kentucky Straight Bourbon Whiskey
- 5 fresh & juicy blackberries
- 7 medium-sized mint leaves

- 1 quarter lime
- 4 ounces of extra-spicy ginger beer
- 1 copper mug
- Scoop of crushed ice



"Put mint, blackberries, and lime in copper mug. Pour in whiskey. Muddle the whole shebang. Throw a scoop of crushed ice over the concoction, and then add the ginger beer. Garnish with a spear of blackberries and whatever herbs and citrus you can steal from the garden. Walk out to porch. Kick feet up in rocking chair next to dog. Thank the universe you are doing this instead of going to the gym. Tell your jealous neighbor that the recipe is proprietary, but they can have a sip. Smile smugly, knowing it's the best crafty drink you've had in your life. Go back to sitting in rocking chair next to dog." 🐕

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White Street Brewing Co. BY RUSSELL PINKSTON



White Street Brewing Company came into existence almost on a whim. The brewery's owner, Dino Radosta, had previously owned a software company and, in his early retirement, started buying old buildings purely as a hobby. You see, Dino has a penchant for antique architecture. What some of us might consider a rather expensive hobby, Dino considered an opportunity—almost an obligation—to bring these historic locations back to life. So, he set his sights on Downtown Wake Forest because of its small-town feel and quaint storefronts. He bought the building at 218 S. White Street and wanted to put something interesting in it that would revitalize the historic location and bring the surrounding

community together. He briefly toyed with the idea of a laser tag venue before finally settling on a brewery (and aren't we glad he did).

The building that houses White Street's brewery and taproom was once a Chevrolet dealership back in the early 1900s (during renovations, they actually discovered a stack of receipts in the attic dating back to the 1930s). Dino's vision for the building was to update the facilities enough to be suitable for brewing, while simultaneously downgrading the décor to give the place an old-world feel. So, to accommodate the brewery, they installed a whole new floor, ran a new water main, installed the bar, and spent a lot of time running new track lighting. At the same time, they peeled back the walls to expose the original brick, tore the ceiling down to the rafters, and removed a large wall that stood in the center of the main floor to open up the brewery into one large room where patrons could enjoy a delicious beer among the gleaming fermentation tanks.

With the venue established, Dino then brought on head brewer Ian van Gundy to handle all the alchemy behind the scenes. It may seem disjointed, but Dino tells me that it was not until after he had actually owned a brewery that he learned a passion for great beer and the craft beer movement. Better late than never, I say. With a solid lineup of quality beers, they have created one of the most all-around pleasant brewery experiences the Triangle has to offer.

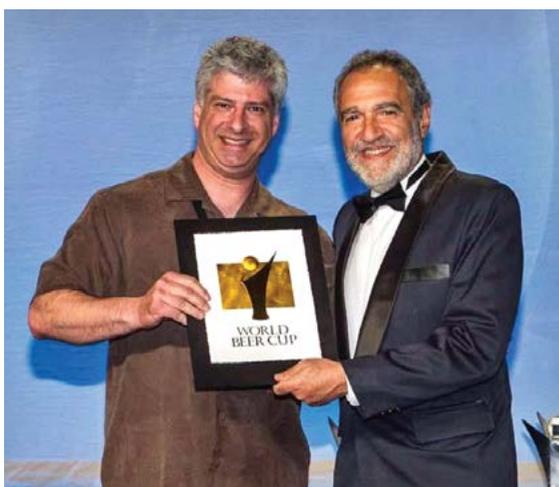
Though the brewery was formed in just 2012, the antique feel of White Street Brewing Co.

instills in patrons a sense that it has been around for a great deal longer. If there is a single word that best describes White Street, that word is "quality." Their designs, from logo to floor plan, are exceptionally clean and well-organized, a direct correlation to the quality of their beer, which can be rare for such a young brewery. "Everyone who works here," Dino tells me, "from the brewers to the forklift drivers, love being a part of this. And that really carries through."

This mindset is apparently working very well for White Street. They have grown enough to expand to a production facility about 10 minutes down the road in Youngsville, where they brew and bottle all their flagship beers. White Street's production facility, in contrast to their original brewery, is an enormous warehouse that they are only just beginning to fill with rows of towering, 70-barrel fermentation tanks. Their facility is already larger than most of the breweries in the Triangle, with plans for even further expansion. But this is all necessary for them to keep up with demand.

If you frequent local bottle shops, or perhaps, spend a little too much time browsing the beer aisle at the grocery store, you have surely noticed that you can find White Street's flagship beers almost anywhere. Their Kolsch, Scottish Ale, and Hoptimist IPA are likely available at a store near you. And all of them are worth your time.

Their *Kolsch* (5.2% ABV), is what put White Street Brewing on the map. It won a Gold Medal at the 2014 World Beer Cup for German-Style Kolsch. For those unfamiliar with the style, a Kolsch is a sort of hybrid beer, somewhere between an ale and a lager. Typically, it's brewed using top-fermenting ale yeast at warmer temperatures and then cold-conditioned as if it were a lager. White Street's Kolsch is a clean, crisp ale that is a shining example of the style. "What we're into is quality styles," says Dino. "Our Kolsch is gonna taste like a Kolsch."



Owner Dino accepting the GOLD award for the White Street Kolsch from Charlie Papazian, president of the Brewers Association



Their *Scottish Ale* (5.5% ABV) is also one of my favorites, though I'm a sucker for most Scottish Ales. Scottish Ales typically go through a longer boil than other beers, allowing for a caramelization of the wort that leads to a deep copper maltiness and a rich mouthfeel. White Street's Scottish Ale is very quaffable, with floral and faintly spicy hop notes that almost border on what you'd expect from an ESB.

White Street's *Hoptimist IPA* (7.5% ABV, 65 IBUs) strikes a good balance between the traditional English IPAs and the heavy-hitting West Coast IPAs. It has a very citrusy, grapefruit-like hop profile, balanced by a base of biscuity, toasted malts that makes it satisfying for the discerning hop-head without being overbearing.

Even though White Street Brewing has moved their main production to a large-scale, off-site facility, the brewers at White Street still use the original 10 bbl brewing system as a pilot system for one-off experimentation. When I visited the brewery earlier this month, I saw firsthand that all of their fermentation tanks were in use for the production of rotating, seasonal brews. These are beers that you can only find in the brewery itself. Highlights include: the 4th of *Julager* (The 4th in a line of experimental lagers, which finished just



in time for Independence Day), the *Melody Saison* (based on the winning recipe from a local homebrew competition), a Belgian Blonde, a White IPA, and a German Maibock, among others. I recommend stopping by the brewery as often as possible to see what's new on tap.

The White Street Homebrew club meets at the brewery on occasional Mondays, the run club meets on Tuesdays, and Wednesday is trivia night. The taproom is open seven days a week, so pick a night and stop by for a few quality brews. While you're there, play a bit of shuffleboard, converse with the locals, and see what White Street is all about. 🍺

Russ is a photographer, brewer, author, and screenwriter. He's a Raleigh native who has recently returned home after a decade of writing (and drinking) in NYC and Los Angeles.



White Street Brewing Co.

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Oktoberfest...with Wine?

UNCORKED BY LIZ OLIVIERI



It's hard to imagine the crisp, fresh fall air and the feeling of leaves crunching underfoot as I sit here writing in the middle of an late summer heat wave. But lo and behold, fall is on the way, and along with the change in weather comes a change in fashion, activity, food, and beverage. We also get holidays, traditions, and festivals to bring out the spirit of the season: Thanksgiving, Halloween, and one that has become more popular as of late here in the states, Oktoberfest. This traditionally German festival centers around food and drink, and even though we mainly associate it with beer, the Germans don't discriminate and neither should we—wine has a traditional role in this raucous and exuberant celebration, too.

Oktoberfest originated in 1810 as a ceremony of Bavarian culture on the Theresienwiese fairgrounds in Munich. And despite popular belief, it traditionally starts in late September—the 17 days leading up to the first Sunday in October. On October 12, 1810, King Ludwig I married a Princess Therese, and like a lot of German occasions, lots of drinking ensued in the days leading up to the wedding and even days after, along with horse races and festivities all held on the grounds outside the city gates. It was the decision to make the horse races an annual event that led to the fruition of Oktoberfest, and it wasn't until 1819 that the citizens of Munich assumed responsibility of the tradition and turned it into the carnival atmosphere we know and love today.

Being a festival that features food, wine and beer, it's only natural that Americans take up the Bavarian tradition here in the states. Oktoberfests have become cause for celebration in cities and bars across our country. Most come complete with liter size mugs, brats, and bartenders and waiters donned in lederhosen and dirndls, but where is the wine? Now we're not in any way trying to compete with the over 14 million pints of beer consumed in Munich during the 17-day festival, but wine could use a little love in these stateside celebrations too.

Winemaking in Germany and Austria is as time-tested and honored as in any other place throughout Europe—and

it's not just Riesling. Grüner Veltliner is a native grape to Austria and is one of the most food-friendly white wines in the world. It has cool, crisp flavors of citrus, and can range in body from light to medium and some can carry flavors of white pepper that match the acidity and lots of food choices, Bavarian or not. Zweigelt, another Austrian native, is juicy and spicy, and medium weight so it lends itself to a vast array of meals, from traditional Austrian schnitzel to a traditional North Carolina pulled pork sandwich.

Although I said it's not all Riesling, you can't talk German wine without talking about the flagship grape. One common misconception is that Riesling is always a sweet wine. It's understandable that some may be intimidated by the sugar, because that's what the market has become inundated with as of late. However, it is one of the most versatile wines that can range from being completely bone dry to one of the sweeter styles that are expertly balanced with acidity to keep the wines fresh and delicious—and did I mention it's perfect for food? My mouth is drooling just thinking about a Kabinett from the Mosel with some sauerkraut and mustard on a brat and a giant Bavarian pretzel. The halbtrocken (half-dry) styles provide enough acidity, a touch of sweetness, and ripe fruit to balance out the sourness of the kraut and spice of the mustard. And they're typically lower in alcohol (about 7%) so you can enjoy your Oktoberfest all day and night. It seems as if there is a Riesling that's perfect for all kinds of taste buds.

This year, Oktoberfest runs September 19 through October 4. It's the perfect kick-off for fall and showcases the best of Bavarian culture—from the music to the food to the drink. In Munich, the beer will be flowing, and so will the wine, as it will be in downtown Raleigh. Right here on Glenwood South, The Raleigh Wine Shop will be hosting their 5th annual 'Korktoberfest' during the weekend of September 26th. So 'prost!' (cheers!) with a glass of Sekt this month for a delicious way to traditionally commence the season. 🍷

Liz works at The Raleigh Wine Shop located at 126 Glenwood Avenue, Raleigh, NC. She can be contacted by email liz@theraleighwineshop.com.

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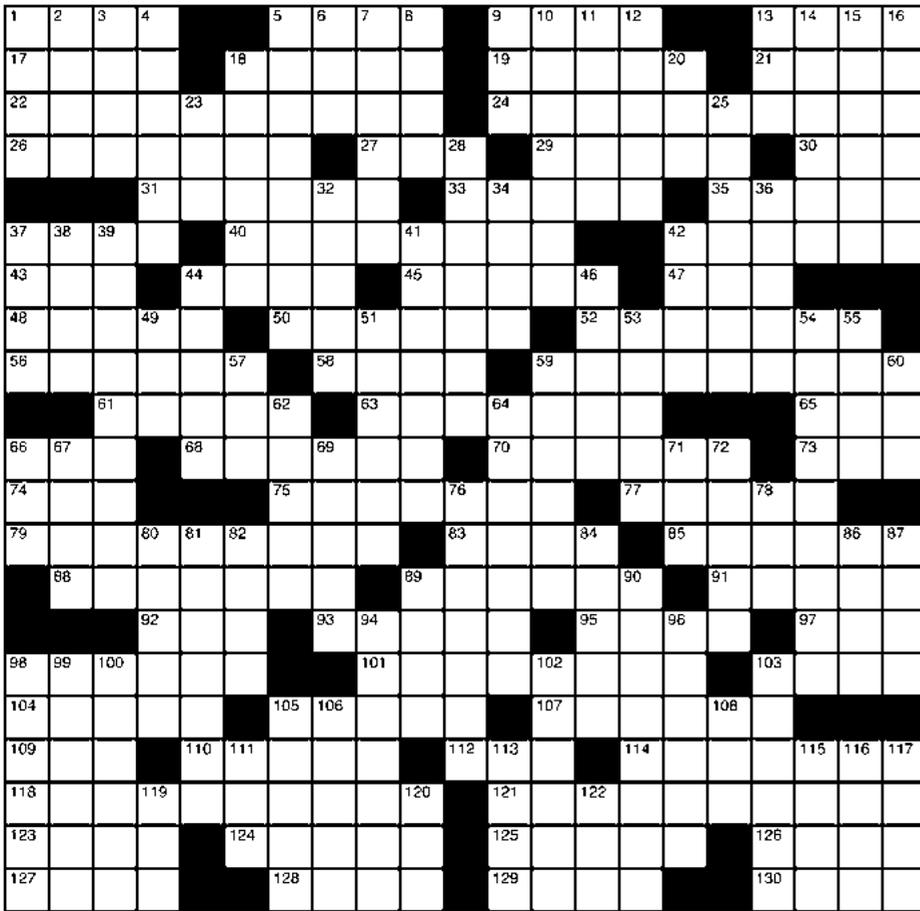


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- "AMEN"**
- ACROSS**
- Applies gently
 - Lowers in intensity
 - Record flaw
 - Intros may be brief ones
 - Folklore monster
 - Parlement français division
 - Sunning sites
 - Rice of Gothic fiction
 - Novelist whose works were banned in his native land from 1968-89
 - Time's 1977 Man of the Year
 - Bit of trivia
 - "Yadda yadda yadda": Abbr.
 - Implied
 - Covert ___
 - Mark of a hothead
 - Dress with a flare
 - WWII Enigma machine user
 - Call lead-in
 - TV host who was an Army DJ in Vietnam
 - Pizza chain
 - Old court org.
 - Pres. Carter's alma mater
 - "I see"
 - Sighs of content
 - They may be French
 - Pitchers' deliveries
 - "See if I care!"
 - Field
 - Maritime raptor
 - Voice of the title character in "Kung Fu Panda"
 - Old Detroit brewer
 - "Most likely ..."
 - 91, at the Forum
 - Favorite
 - "Burnt" shade
 - Marked down
 - Cast lead-in
 - Model Mendes
 - Letting fly
 - Rival of Djokovic
 - Neil deGrasse Tyson mentor
 - Hot streak
 - Photo-sharing website
 - Crustacean used in Cajun cuisine
 - Education, e.g.
 - Choir voice
 - Gunpowder is a type of it
 - Former "60 Minutes" debater Alexander
 - Funhouse cries
 - "Evita" narrator
 - Improved
 - "The Aviator" Oscar nominee
 - Ref's calls
 - General Assembly member
 - Surprises in bottles
 - Lincoln was one
 - Hilo keepsake
 - Tinker with text
 - Turn bad
 - Sci-fi memoir
 - Two-time Rock and Roll Hall of Fame inductee
 - Three-time Oscar-winning director
 - Wafflers maker
 - "Same here"
 - Ticket prices?
 - Placed
 - Recently blond, say
 - Wedding venue
 - Comments
 - Gives in to gravity
 - Remove politely
 - Yamuna Expressway
 - terminus
 - Bric-a-___
 - Mailed
 - Delivers à la Steven Wright
 - Like Gershwin's piano concerto
 - Creators
 - Sports page item
 - Place to kick back
 - Raft in an Oslo museum
 - Hawkeye fan
 - Not quite win
 - Lamb's lament
 - Like some running tracks
 - Even (with)
 - Gets started on
 - Cuts corners
 - ___ Lankan
 - Kravitz of "Divergent"
 - Ticket exchange giant
 - Sweet-talked
 - Tour de France stage
 - Pull-up targets
 - Roger Federer's birth city
 - Chicago mayor Emanuel
 - Slender black reed
 - The Packers retired his #15 in 1973
 - Prizes for chairs
 - Prince Albert's prov.
 - Geek Squad callers
 - Romanov royals
 - Minor gripe
 - Heat-sensitive patch
 - Very large amount
 - Quantum theory pioneer
 - Maker of Golf Street shoes
 - Dauphin's father
 - 59 Sound of keys
 - 60 Taunt
 - 62 Hågar's wife
 - 64 Desert partly in Arizona
 - 66 Upper bod muscle
 - 67 Brush fire op
 - 69 Policy of many dot-gov websites
 - 71 Seat for toddlers
 - 72 Tinkers with text
 - 76 Flier to Shiraz
 - 78 King topper
 - 80 ___ art: barista's creation
 - 81 Kid in the 1941 cartoon "Child Psykolojiky"
 - 82 Month before Nisan
 - 84 One-eyed "Futurama" character
 - 86 TriBeCa neighbor
 - 87 Greek war god
 - 89 Colombian city
 - 90 Cabs, e.g.
 - 94 Practical, as experience
 - 96 Inuit craft
 - 98 Stuck out
 - 99 Zip or zing
 - 100 Emergency sorting process
 - 102 Philip Morris parent company
 - 103 Court events
 - 105 "Our Lady of the Flowers" author
 - 106 Maternally related
 - 108 Top-left key
 - 111 "Dee-lish!"
 - 113 Gets rid of, mob-style
 - 115 NC-17 issuing org.
 - 116 Copier insert: Abbr.
 - 117 Enterprise vehicles
 - 119 Coal carrier
 - 120 All the rage
 - 122 "___ takers?"

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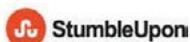


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