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CHAIR
PROJECT



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you're invited **Chairity 2017**

THURSDAY, APRIL 20, 2017 | 6:30PM
HOSTED AT THE GREEN CHAIR PROJECT
1853 Capital Blvd, Raleigh 27604

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We reuse donated household furnishings to renew lives of participants referred from area programs who are recovering after experiencing homelessness, crisis or disaster.



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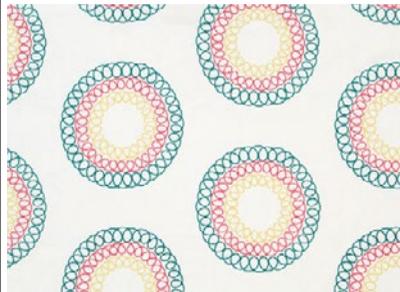
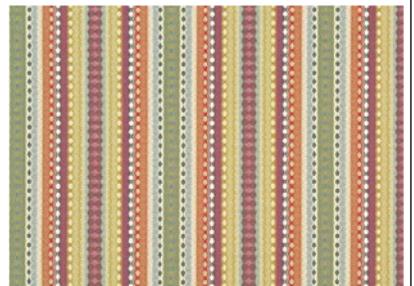
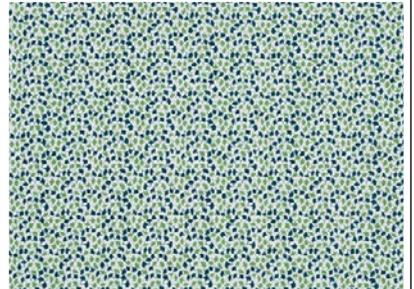
www.thegreenchair.org/Chairity2017

The night will be filled with delicious food and drinks, designer chairs, silent and live auctions, tours of our facility and stories of families enjoying their newly furnished homes, and a travel raffle for your choice of a getaway to Barcelona, St. Croix or Bar Harbor.

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ON THE COVER: Jackie Craig and her team at The Green Chair Project helps furnish homes for families recovering after homelessness, crisis, or disaster. Learn how you can help by visiting www.thegreenchair.org.

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The Royale
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Written by Marco Ramirez
Directed by Avis HatcherPuzzo

What kind of pressure does it put on a man when you ask him to be brutal, cunning and selfish one minute and quiet, thoughtful and subservient the next? For the first African American Heavy Weight Champion, that question took a back seat to the even more important one: what kind of pressure does he put on himself. This electrifying new play will knock you for a loop!

*The Green Chair Project
co-founder and Executive
Director, Jackie Craig*



Families can pick out living room sets like this one to help create their new sense of home.



the GREEN CHAIR project

BY CHIKA GUJARATHI

It's just before 11am on a Friday when I pull into a parking lot of one of the many unassuming buildings that line Capital Boulevard in Raleigh. However, this particular building immediately redeemed itself as soon as I walk through the front doors of what can be described as a very chic vintage furniture showroom. I am blasted with a jolt of color and energy as excited customers, smiling staff, and truck loaders bustle about maneuvering all kinds of furniture and knick-knacks.

My first thought is that I must not be in the right place! You see, I'm supposed to meet Jackie Craig, the co-founder and executive director of the non-profit charity, the Green Chair Project, which helps furnish homes for families recovering after homelessness, crisis, or disaster. This certainly seems too fancy of a place to be it!

While I look for an alternate entrance, I also spy at least 10 different things that I can no longer live without in my home. And just as I am making a mental note to return back here after my meeting, Jackie comes by with this aura of calm, style, and class to welcome me to the Green Chair.

In that moment of silent awe, I wonder how many others have gotten it wrong like I did and let their assumptions of what such a place should look like get in the way of what it really is. This is the first thing I blurt out to Jackie as we settle in her beautifully curated office inside the warehouse. She of course is humbled and is ready to tell me all about their serendipitous start.

Sometime in late 2000, Jackie, a home stager, and her friend Beth Smoot, a real estate agent, realized just how much extra stuff people had in their homes. Beth would often reach out to Jackie to help stage homes before open houses, and every single time, the friends noticed all the extra clutter – in perfectly good condition – that needed to be removed.

Jackie recalls fondly, "Usually, the first thing you say as a stager to your client is, 'You've got too much stuff.' And

they would look at me and ask what do I do with it? So I tell them that I know lots of places could use their stuff."

In this simple way, the two friends combined efforts to become a conduit to connect strangers through a piece of furniture, a lamp, or even a toaster. The more they did it, the more they noticed the need in the community and soon what started as a hobby with a church closet for storage, grew into the 30,000 square foot facility that exists today at 1853 Capital Boulevard.

The warehouse is easy to miss if you're zipping by in a car, but once inside, visitors will find a labyrinth of room after room, with areas for receiving, sorting, cleaning, and of course, showcasing all the furnishings. Everything is meticulously organized and beautifully curated to rival any department store. From the look of it, it's easy to forget that the couches, tables and chairs, bed frames, armoires, bookcases, kitchenware, bathroom items, linens, and even the artwork have been donated.

There are several organizations, big and small, throughout the Triangle who fill the need of accepting donations of used furniture for a good cause, but Green Chair is the only one that comes to mind where the end result is such beautiful and non-thrift-looking items! Jackie's explains why this is, "The look is very important to us, mostly for our guests. We want to make it feel like home. It's about being comfortable and being happy. We'll have 10 to 15 families in here throughout the week that have all been in a crisis, that are all starting over, and this is the icing on the cake to their recovery."

Since their formation as a non-profit organization in 2010, the Green Chair Project has helped almost 2000 families to get a fresh start on life. By partnering with more than 55 area agencies and their case managers, eligible families and individuals pay a small fee of \$50 to \$200 to shop and equip their entire new house or apartment with everything from living room and bedroom

furniture to bathroom linens, down to the can opener in their kitchen drawer.

The fee is converted into Green Cash, which is the currency of how everything is priced inside the warehouse. The families literally use it like real cash to budget and make their purchasing decisions. The purpose of the minuscule fee – which is covered by the agency if the family can't afford it – isn't the true value of the objects, but rather a way to convey ownership, dignity, and pride. As Jackie told me several times, it's not a handout and it's important they know that.

The "customers" that I noticed earlier were in fact one of these families and they definitely looked happy and excited because they were making the same design decisions that you and I would make when trying to furnish our own homes: what colors to choose; should the table be round or square; what about the wall art? I can't imagine a more positive way to start a new life in a new home.

Jackie and her team are also mindful of ways to keep individuals from getting overwhelmed by too many choices. For instance, someone coming out of homelessness might not necessarily be giddy over picking the pattern on his or her kitchen and bath towels. Having spent so long with nothing often makes it hard to make these choices or even remember all the things that are considered normal to own. For this reason, kitchen and bath necessities especially are assembled in pre-made baskets of towels, washcloths, soap dispensers, floor mats, and a few other items. All the client has to do now is point to the one they like and move on. Jackie is known to periodically reach out to area food assistance programs to make sure the kitchen item baskets they put together complement the contents of the food that is included in their assistance. This way, every single detail is taken care of at the Green Chair and a family can truly go home and start cooking, eating, and living together right away.



Kitchen equipment and supplies are just a portion of what Green Chair Project clients will find in the 30,000 square foot warehouse.

The forces that keep Green Chair going are made of donors who give in the form of goods as well as monetary donations, partner agencies who bring the families, and of course the countless volunteers who help wash, launder, clean, and sometimes repair everything before it is put out for the clients. Kerry, one such volunteer, who stopped to

say hello, seemed more happy to be there than the paid employees I find at many stores. I can imagine it's hard not to have that kind of a disposition when you're making such a big difference in people's lives.

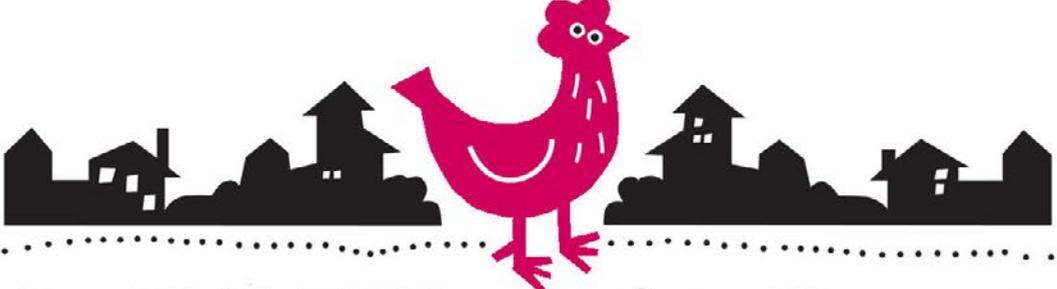
In addition to their furniture warehouse, a recent addition to Green Chair's mission is their Sweeter Dreams



These children got a new home full of furnishings after theirs was destroyed by Hurricane Matthew.

Bed Program, which helps more than 4,400 children in Wake County who are currently sleeping on floors or sharing crowded beds. With a donation of just \$250, the program delivers a new twin mattress, boxspring, and bedframe, along with a donated pillow, sheet set, and comforter directly to a child's home. The hope is to promote better health, rest, confidence, and a basic resource that a child needs to focus and succeed in school.

The Green Chair Project's three-year strategic plan is to double the number of families they serve yearly from 500 to 1000. Knowing so much of the need is currently going unmet seems shocking. But after meeting Jackie and seeing their wonderful warehouse I am convinced >>>

TOUR D'COOP

SATURDAY, MAY 20TH, 2017

Join Urban Ministries of Wake County for the annual Tour D' Coop! Wind through your neighbors' backyards, experiencing coops ranging from designer to DIY! Spotlights include gardens, bees, and more. Swing by the supersite location for live music, animal demonstrations, food trucks, and a designer coop raffle! Visit by car or by bike.

Advance tickets on sale now at www.tourdcoop.com
 Tickets are \$10 per person or \$20 per family



Proceeds benefit Urban Ministries of Wake County's mission to feed, shelter, and provide healthcare. www.urbanmin.org



Happy girls means a happy mom! Now everyone has a bed of their own.

that their target is achievable. I am also convinced that you and I can easily be part of their success story.

One of the most obvious ways to help is by looking around our own home for items to donate. Green Chair Project offers free weekly pick-ups in Wake County for

“Five Essential items” including couches, love seats, easy chairs, dining tables and chairs, and dressers. Walk-in donations are accepted every Tuesday through Friday and the first and third Saturdays of the month.

For those who love being creative and want to volunteer their time, the Green Chair has plenty of furniture you can help paint and refurbish. Individuals, corporations, and businesses can also reach out and volunteer their time once or on an ongoing basis to help with tasks around their warehouse. For those short on time and goods, a monetary donation and in-kind support always goes a long way.

If you are a foodie and party-loving type, we highly recommend buying a ticket to their upcoming “2017 Green Chairity Event, a Benefit to Furnish Lives with Dignity.” The benefit takes place on the evening of April 20 and will be filled with delicious food and drinks, tours of the facility, a silent auction, live auction, and stories of the families impacted by their services. Tickets and all other information is easy to find on their website.

The selfish me couldn't help but wonder if there is ever an opportunity to get my hands on some of the fantastic stuff they have in the store! Thankfully, the answer is yes. The Green Chair hosts a handful of open houses

and pop up markets for anyone to come in and purchase select inventory that is perhaps too extravagant for their regular clientele. The best way to keep up with these events is to subscribe online to their newsletter or follow them on Facebook.

The Green Chair Project is living proof of what can happen to a good idea! What Jackie and Beth created as a helpful hobby has proved to be a vital organization in the community that is here to stay for a long, long time. Don't take my word for it; next time you are zipping by on Capital Blvd., look out for the Green Chair sign and stop in to say hello to this wonderful team of people who I am sure will leave you wanting to be a part of their story.



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From the Publisher

I've truly enjoyed seeing some new local favorites as well as the longtime regulars showing up in our Best of Downtowner Awards voting this year. In our next issue, we'll reveal all the winners that you, our discerning readers, chose through your many thoughtful votes. Perhaps in this list of Award winners, you'll find a new restaurant to visit, retail boutique for shopping, or somewhere new to check out with your friends.

Coming up in future issues this summer: our Get Out Guide to everything fun we can find to do outside (send us your ideas and suggestions to office@welovedowntown.com); our profile of Waraji, Raleigh's favorite sushi restaurant; and our annual Dog issue later in the fall (send us your dog/owner photos in and around downtown to photos@welovedowntown.com. Don't forget to include your first name, your dog's name, and where you are in the photo).

Writers! We need you! We're searching for contributing writers who would like to help promote "all things great" about the Triangle that make it one of the top places to live, work, and play across the U.S. Want to help us write about all

the amazing food, people, history, arts, retail, charities, local craft beer and spirits, food trucks, entrepreneurs, and more? Do you enjoy writing and want to show off the community we live in and love? Are you passionate about some of the topics above or others you'd like to suggest? Send us a writing sample or two and tell us what you'd like to write about to writers@welovedowntown.com. We'll also have a section on our new website for photo essays if you'd like to display off your photography skills while promoting our incredible cities. We look forward to hearing from you!

Cheers,

Crash

Crash Gregg

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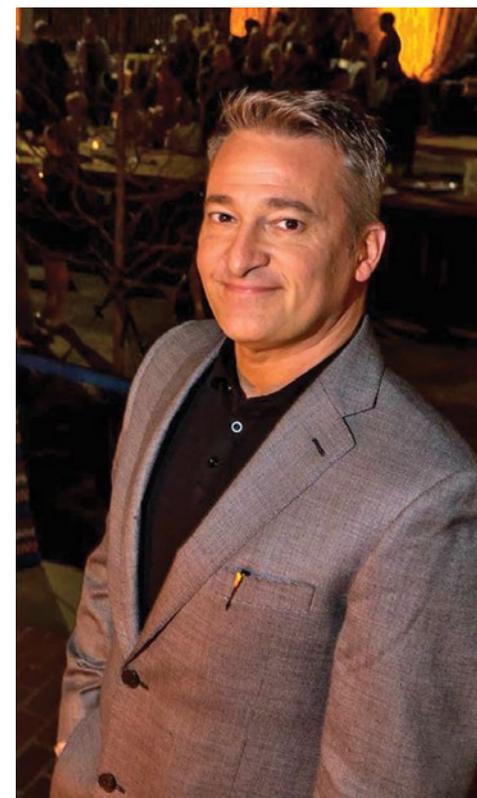


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CASUAL DINING



Quy Duong has owned Sushi Blues just a few blocks south on Glenwood Avenue since 1999 and opened Pho Pho Pho two years ago to bring authentic pho and other Vietnamese dishes to downtown Raleigh.



PHO PHO PHO

N O O D L E K I T C H E N + B A R

BY CHRISTY GRIFFITH • PHOTOS BY CRASH S. GREGG

Pho Pho Pho Noodle Kitchen + Bar, opened two years ago by Quy Duong of Sushi Blues, is the place to take your nervous friend who makes *that face* when you suggest a cuisine other than one that includes burgers and fries. Consider this the hippest introduction to Vietnamese food you're going to find in the greater-Triangle area. Situated in Glenwood South, the space is definitively trendy, complete with beautiful chalkboard drawings of marching elephants, a flat screen dedicated to kung fu movies, and the requisite local craft beer selection. This is the place to wipe that face off your friend. (But you really should get new friends with better taste... Just sayin'.)

We were lucky enough to enjoy an evening with General Manager Michael Szeto, who seems to have



The Orchid is a delightfully citrusy concoction of soju, aperol, ginger, and lemon.

the one of the most enjoyable jobs in downtown. While sake is on the menu, Szeto explains that soju is the next big thing we should be paying attention to. A Korean beverage, the soju served at Pho Pho Pho is made from potatoes, whereas sake is rice-based. Because the alcohol content of soju is higher than sake, it is considered liquor. I wouldn't go so far as to call this Asian vodka, as it's quite sippable on its own, but soju is especially brilliant in cocktails. You'd be just as brilliant to try the Orchid (\$9), a delightfully citrusy concoction of soju, aperol, ginger, and lemon.

If you happen to be sick of Sir Walter Wally the groundhog and his half-baked predictions, go ahead and order the Coconut Mojito (\$11) and transport



You don't get to name your restaurant Pho Pho Pho unless your Pho broth is worth writing home about. (Dear Mom, come try this broth. Love, your daughter.) Beef bones simmer for hours and hours in the Pho Rare Beef and make for a truly amazing broth.

yourself to a warmer climate where you don't need to start the week in flip flops and end the week in a parka. This drink is contagious, because once one person orders AN ENTIRE COCONUT filled with rum and mint and lime and coconut water, the entire restaurant suddenly instantly aches for AN ENTIRE COCONUT filled with rum and mint and lime and coconut water. This is approximately 3000 times better than drinking out of a fishbowl.



Diners will find options for the deep-fried spring rolls stuffed with pork and shrimp or a variety of vegetarian options.

I'm afraid if you start with *đồ khai v!* (appetizers), I won't be able to help you narrow down your choices as everything that appeared before me was excellent. The Summer Roll (\$6) with shrimp is as refreshing as it sounds, cool noodles with herbs wrapped in rice paper, and a peanut-hoisin sauce for dipping. Maybe your friend with *that face* would want to try the Spring Rolls (\$7) instead. People with that face tend to be open to anything deep-fried (full disclosure: I don't make that face and I still like everything deep-fried), and why not have that deep-fried option stuffed with pork and

shrimp? Both types of rolls can be made to order with vegetables if you're one of those 40-days-and-40-nights-type vegetarians. Fully committed herbivores will find a handful of meatless options on the menu, but if they give up vegetarianism for Lent, they'll find several handfuls of options.

The Clams in Coconut Water (\$9.75) come submerged in a bowl of lemongrass and garlic-scented coconut water. The middleneck clams are beautifully briny, but it's the coconut broth that steals the show; make sure you have a spoon ready to slurp it all up. Want a dish that screams to be Instagrammed? Go for the Grilled Squid (\$12.50). It's literally an entire squid, covered in a slightly sweet and spicy sauce, sliced into half-inch sections and reassembled on a plate. A dish designed for those who appreciate a good mastication, it's a fun alternative to battered calamari and looks good in any filter. Want something grilled that doesn't involve sea creatures? The Grilled Avocado (\$7) arrives warm and velvety, complete with grill marks before being finished with a soy-citrus sauce and a dollop of sriracha. I enjoyed this with some extra heat from some house-made chili oil on the table to cut through the richness of the dish. The avocado was so creamy that I had the vague feeling I was eating straight butter, and that's a vague feeling I like.

There are several *xà lách* (salad) selections to choose from, but we decided on the Mango (\$9). A delicate spring mix comes loaded with shrimp, pork belly, crushed peanuts, cilantro, and slices of fresh mango. (I have never mastered the skill of cutting a mango neatly, usually giving the impression that a creature without access to opposable thumbs went to town on it with a hacksaw. I am always so impressed when perfect slices appear before me as if the creature that did prepare it not only had opposable thumbs but also a very nice chef's



Want a dish that screams to be Instagrammed? Go for the Grilled Squid. It's a fun alternative to battered and fried calamari.



The Bún with Thịt Gà Nướng translates to vermicelli with grilled lemongrass chicken but is so much more.

knife.) I loved the umami bomb that is the Pho Pho Pho fish sauce dressing – it was well-balanced with sweetness and heat, muting any in-your-face funkiness from the fermented fish. The only funkiness in my vicinity was The Gap Band playing in the background.

The House Special Bánh Mì (\$7) isn't terribly heavy on the meat but the combination of pork belly, Vietnamese ham, and pâté lend a subtle lavishness that is a good foil to the fresh cilantro, pickled vegetables, and jalapeño, and the baguette that surrounds it all is legitimately awesome bread. If you order this at lunch, you'll get a side salad tossed in a creamy jalapeño dressing that will make you have naughty salad dreams. At dinner, the sandwich comes with a side of life-changing broth, and you'll leave there wondering how long you could live on life-changing broth alone. (Answer: a very long time.)

This broth, y'all! I doubt that I can do it justice. We had the Pho Rare Beef (\$9), a seemingly simple dish of broth and noodles. Paper-thin slices of beef cook when placed in the hot broth, and the rice noodles sit below a modest pile of garnishes that, upon first glance and in comparison to everything else that we have been served, is the real *Sarah, Plain and Tall* of the dining table. Little did I know that all those beef bones, simmered for hours upon hours, layered with spices like star anise and cinnamon, could be pulled together to create something that doesn't even need paper-thin slices of beef, rice noodles, or a modest pile of garnishes. The extra stuff is nice, but I could really have been happy with this in >>>



A spare rib, pork belly, soft-boiled egg, bamboo shoots, nori, kale, onion, and fish cake all hide the nest of fresh Ramen noodles waiting below in the broth.

a to-go cup with a straw. I guess you don't get to name your restaurant Pho Pho Pho unless your Pho broth is worth writing home about. (Dear Mom, come try this broth. Love, your daughter.)

Other noodle enthusiasts will be pleased to know that Ramen (\$14) is available as well and comes topped with a not-so-modest pile of goodies. A spare rib, pork belly, soft-boiled egg, bamboo shoots, nori, kale, onion, and fish cake all hide the pile of nest of fresh ramen noodles waiting below in the broth. (The fish cake is surimi, much like the ubiquitous imitation crab, but classier.)

Both the Ramen and the Pho come in very large bowls and will put your \$0.19 Maruchan ramen dinner of college years past to terrible shame.

While I could float on a river of Pho broth with an extra-long straw and be happy for the rest of my days, my absolute favorite dish was the Bún (\$7) with Thịt Gà Nuong (\$4). I hope I spelled everything correctly and didn't inadvertently make any rude comments in Vietnamese. This translates to vermicelli with grilled lemongrass chicken, but it's so much more than that. You won't spot the noodles at first as they're buried beneath

crunchy lettuce and herbs, cucumber, pickled daikon radish and carrot, fried shallots, crushed peanuts, fresh pineapple, and the most incredible grilled chicken you're going to find this side of Vietnam, each component artfully displayed like a painter's palette. Don't forget to drizzle the whole bowl with the nuoc mam dressing, and you'll be transported to a more beautiful place where we don't rely on groundhogs to predict the weather and none of your dining partners make *that face*. 🍴

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Around Town in the Triangle

The photos below are from the 31st Annual Toast to the Triangle, a fundraiser for the Tammy Lynn Center for Developmental Disabilities, held at NCSU's McKimmon Center. The event raised over \$270,000 for the foundation. Chefs, brewmasters, and owners of 36 restaurants and beverage providers shared samples of their favorite offerings with over 800 guests. Congrats to Chef Rigot of Rye for winning the People's Choice Award for Best Restaurant. More photos are available on our Facebook page, www.facebook.com/triangledowntownner.





Photo by Nancy Thomas

An Exit Interview with DRA President & CEO David Diaz

INTERVIEWED BY CRASH S. GREGG

Crash: *What is the biggest challenge regarding the future of downtown?*

David: I would say the biggest challenge is the continual focus by key leaders, making smart investments, and not allowing ourselves to get complacent and lose momentum.

Crash: *What advice would you give your successor?*

David: I think that this job is high profile in many ways, but there is also a small group of people involved on a day-to-day basis. I think establishing relationships early on and meeting with as many leaders as possible would be my key advice for the first thirty days. I think that you want to be able to fill that vacuum, especially from a predecessor who has been here for ten years. Be out there and be very visible.

Crash: *What advice would you give the selection committee?*

David: I have already given it to them – as well as the entire board – and I told them two things. First: be very, very picky. If the people you interview don't impress the heck out of you, don't hire them. And second: there are always local politics involved, but try not to let it get politicized.

Crash: *What are three things you see happening in downtown Raleigh in the next ten years?*

David: I think the Mayor and Jim Goodman are really serious about having an aerial tram from downtown to Dorothea Dix and those two people are unstoppable, so

I think that'll happen and it would be really cool. I hope the Convention Center will be expanded and that Red Hat Amphitheater can be redone to make it into a best-in-class facility. It was built on the cheap, although it's still done much better than we thought and functioning well. I know some folks in the convention center have talked about a multipurpose facility where you combine an expanded convention center with the outdoor amphitheater, maybe even on the roof. I don't know if that exists anywhere else in the whole country, so that would be great. I won't be here to see the Bike Share happen, where you'll be able to rent a bike from say, downtown to the art museum, which is super cool.

Crash: *What are you going miss the most about downtown Raleigh?*

David: The enthusiastic energy that people have here in Raleigh. Raleigh feels like a party where everyone has fun even if it's not a great party. And it's so infectious; it energizes me. People of all walks of life are doing all types of creative things and when they do, you feel that energy. If someone just moved here from somewhere else, they can immediately feel like they're part of the city. That energy translates into not only inspiring people like me but also into people feeling welcome in Raleigh and the newness doesn't feel overwhelming. I'll definitely miss that.

In 2007, David Diaz was hired as president and CEO of the Downtown Raleigh Alliance, the non-profit organization that has helped in revitalizing downtown Raleigh. David left the DRA in mid-March to accept a position with Tysons Partnership in Virginia, with one of his reasons being closer to family. Before his departure, our publisher Crash S. Gregg sat down with David for a personal exit interview to talk about the DRA, how downtown Raleigh has grown, and his recommendations for the future.

Crash: *What would you say is the core mission of the DRA?*

David: I think when I first started, it was to help revitalize downtown, which I feel we've largely accomplished. We have to be more strategic now. I think the mission is more about strategic revitalizing, while continuing to support downtown overall with programs and services, marketing, and these kinds of things.



We also met with Orage Quarles III, the former publisher for the News & Observer, who was named as the interim director for the DRA until a selection committee can choose a permanent replacement. Orage was a member of the DRA's board of directors from 2001 to 2007.

Crash: *Tell us a little bit about David, the DRA, and your thoughts on downtown.*

Quarles: I was on the board when we hired David. When you look back, downtown has changed dramatically in the last ten years and I would like to say the DRA has had a lot to do with that. David has done a great job with strategic planning. He understands how a city works and the pieces that make it click. He did a good job moving it in that direction. It's not easy when you have a fast growing city. Growth is great but there are a lot of issues that come along with it. Transportation is one, as is connecting cities, and David did a really good job helping folks understand what a good transportation plan looks like. Do we have it yet? No, but it's on the radar and people are talking about it. We passed the transit tax back in the fall and that's a big help. He was a very strong supporter of that. We want people to be able to walk and enjoy all of downtown.

One huge impact of downtown's growth would be the residential shift. We have condominiums and apartments, which we didn't have ten years ago, so that alone has brought in more restaurants and bars, retail, and helped fill in the gaps. David and his crew did a good job. The other area we don't want to forget is retention, and we are working hard in that area. We plan on talking to our shop owners much earlier when they are having issues, because often by the time they get to us, it's too late. They have made up their minds and plan on closing up shop. But if we get to them earlier, we can help them with their marketing and hiring, and show them what it takes to be successful. We plan on really working on that moving forward, because businesses and the people behind them make an investment to come downtown, and we want that investment to pay off. We've done great here and we want to keep it going in that direction. 🍷

Around Town News in the Triangle

We love hearing about local growth and sharing it with our readers. Overhear juicy news about a new locally owned restaurant, bar, retail shop, or business opening in downtown Raleigh or across the Triangle? Send us your news@welovedowntown.com and clue us in. To say "Thanks Ya'll," we'll pick a couple of random tipsters each month to win a free t-shirt.

The Around Town News is sponsored by our publisher Crash S. Gregg, who is also a commercial and residential real estate agent with Century 21. If you're interested in finding commercial space for sale or lease in the downtown Raleigh/inside the beltline area, or buying/selling a home, please give him a call at 919.828.8888, and he'll be glad to give you a hand.

We're looking for writers who want to help us report on all the news, so drop us an email if you're interested to writers@welovedowntown.com. Follow us on Facebook at www.facebook.com/triangledowntowner, Instagram at www.instagram.com/triangledowntowner or Twitter for updates on openings and closings in the area. We'll be posting all these stories and more on our new, completely redesigned website, launching February 1st. Much thanks to some of our blogger friends for helping to spread the news on all the great new businesses, restaurants and bars in the area: Triangle Food Blob, Ashtor Smith, and the still life-hating WFIV.

To keep up with news between issues as well as lots of event and food photos, be sure to follow us on an or all of our social media pages. Facebook www.facebook.com/triangledowntowner • Instagram www.instagram.com/triangledowntowner • Twitter www.twitter.com/welovedowntown



The long-awaited **Brewery Bhavana** has finally opened and is the brainchild of next door Bida

Manda's brother & sister team of Vansana and Vanvisa Nolitha along with brewer Patrick Woodson. Part brewery, dim sum restaurant, book store, and

flower shop, Bhavana boasts a beautiful marble beer tap wall, large skylight, live trees, and well-sectioned dining areas. Books are offered for sale and donated books are available for free. Bhavana is open Sunday and Tuesday-Thursday 5pm-10pm and Friday & Saturday 5pm-Midnight.

www.brewerybhavana.com



Babylon Restaurant will close in early April and reopen as **Mulino Italian Kitchen & Bar**. This will be owner Samad hachby's third venture and his

second in the historic Mellrose Knitting Mill. He has expressed interest in reopening Babylon in a smaller, more intimate location. Mulino (Italian for "mill") is scheduled to open in mid-April at 309 N Dawson Street. 919.838.8595 • www.mulinoraleigh.com

Congrats to downtown Cary's **Bond Brothers Brewing** for topping the USA Today for best new brewery nationwide. A panel of beer experts chose 20 breweries that



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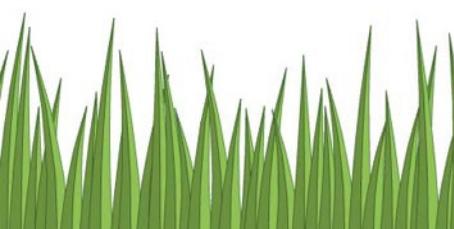
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opened between 2014 and 2016, then USA Today opened voting for 1st place. Brothers Jay & Jeremy Bond, Whit Baker, and Andy Schnitzer co-own Bond Brothers, all having years of home-brewing experience. The brewery is located at 202 E Cedar Street in downtown Cary. 919.459.2670 • www.bondbrothersbeer.com

Raleigh Provisions has opened at 107 E. Davie St. and offers mostly all natural and

local food including meats, coffees, peanut butter, jams, local beer, chips, nuts, breads, and more. Founded by Bittersweet's Kim Hammer, the store is open Monday - Saturday 11am to 7pm and Sunday Noon to 5pm. 984.233.5600

Soca has finally opened in Cameron Village in the short-lived Faire space. The owners of buku are behind Soca, a Latin American style restaurant. 919.322.0440 • www.socaraleigh.com

The **Boylan Bridge Brewpub** is getting close to reopening after a year-long foundation restoration project, due to wall collapse in 2015. Owner Andrew Leaguer is adding liquor distiller and liquor barrel maker to his list of job titles. With a still shipped from Germany, Their liquor company, Hargett Hill, will begin producing single malt whiskey, bourbon, vodka, gin, rum, brandy, and "any other liquor that suits our fancy," aging it in the barrels they make themselves in the woodshop below the brewery.

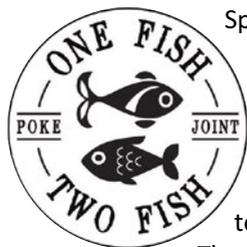
919.803.8927 • www.boylanbridge.com

Five-year-old Durham-based **Rise Biscuits & Doughnuts** has made its way to Holly Springs at 169 Grand Hill Place. This is their 11th location, with five more opening soon, one all the way down in Texas. Serious congrats on the growth to you guys. www.risebiscuitsdonuts.com



Congrats to local guys **Ruckus Pizza, Pasta & Spirits** on their 5th location in the Triangle at 1021 Pine Plaza Drive in Apex. 919.446.6333 • www.ruckuspizza.com

Eighty8 Asian Bistro and Sushi Bar has opened in Cary and will offer a variety of sushi rolls, entrees, and cocktails with made from scratch sauces. Eighty8 is located at 1077 Darrington Dr in Cary and will be open 4:30-9:30pm seven days. 919.377.0152 • www.eighty8bistro.com



Speaking of poke bowls, **One Fish Two Fish: A Poke Joint** opened in Carrboro and offers higher end Hawaii poke bowls with a choice of seasoned tuna, yellowtail, albacore, shrimp, pork tenderloin, tofu, and eggplant. They can be found at 370 E Main St in Carrboro, Mon-Fri 11am-9pm, and Sat & Sun Noon to 9pm. 919.240.5532 • www.onefishtwofishpoke.com

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Bull City Buzz



What's Happening in and around
Downtown Durham and the
American Tobacco Campus
By Allan Maurer and Renee Wright



FILM: Full Frame Documentary Film Festival

The Full Frame Documentary Film Festival, one of a handful of world-class events in the Bull City every year, returns for its 20th year April 6-9 at the Durham Convention Center, Carolina Theatre, and Durham Arts Council. In past years, we saw documentary directors Ken Burns and Michael Moore pass each other with a wave in the hall between the convention center and the Carolina Theatre. One year, actor Danny DeVito, there to promote his documentary company, walked through the fest's BBQ finale at the Armory chatting with fans and doing what I can only describe as a laying-on-of-hands, knowing full well his star power but being very much just an everyday guy. This year, as every year, the problem is an embarrassment of riches. Deciding what to see from the extensive offerings can be daunting. But Steve James, director of "Hoosiers" and others is back with "At the Death House Door," an unflinching account of the work of Reverend Carroll Pickett, who presided over 95 executions during his 15-year tenure as a death house chaplain in a Texas prison. James is one of the best current documentary directors working and his films are always insights into whole worlds of reality you never see on reality TV. "Best of Enemies," about the debates between conservative William F. Buckley and author Gore Vidal shows just how nasty celebrities who dislike each other can get. "By Sidney Lumet," mixes an interview with the director (*12 Angry Men*, *Serpico*, *Dog Day Afternoon*) with scenes from his films. Lumet, who famously often filmed without a music score and featured emotionally charged scenes of great power, talks openly about his life, his art, and his influences. Full Frame often includes docs about

films and filmmakers in its offerings. This year's lineup features several docs about dance and dancers, a look at the "Deep Web," a doc about the Beatles' secretary ("Good Old Freda," who has tales to tell) and as always, new and classic documentaries sure to meet just about any taste. www.fullframefest.org

SPORTS: The Bulls of Summer Return

The Durham Bulls steal a start on their 2017 season April 4 when the team goes bat to bat with the Duke Blue Devils for a Battle In The Bull City at the Durham Bulls Athletic Park. The teams play their first ever exhibition game old-style with wooden bats. The Bulls' home season opens on April 10, aiming to score a win over traditional Triple-A foes, the Charlotte Knights. Opening night includes fireworks, a performance by the Bull's famous dancing ground crew, and a magnet giveaway. The fireworks repeat every Friday through Labor Day. www.durhambulls.com

HISTORY: Peace At Last

Though Appomattox gets all the glory, the Bennett Place, on Durham's western edge, is the where most historians say the Civil War actually ended. About three weeks after Lee surrendered to Grant in Virginia, General Johnston surrendered to Sherman in the little farmhouse owned by the Bennett family. It was the largest troop surrender of the war and decisively ended the South's hope of independence. A free commemoration of the event takes place April 22 at the state historic site. www.bennettplacehistoricsite.com

DANCE: Edgy Improv

DIDA choreographer Matthew Young presents an evening of improvised dance that promises to be "wild, loud and transformative." Set to an original score by the 15-piece D-Town Brass (the "loud" part), performing live, the dancers explore the wonderful



strangeness of today's relationships. Presented Easter Sunday and Monday, Apr. 16-17, in the Main Gallery at 21c Museum Hotel. www.didaseason.com

ART: Zen Pop-up

The Nasher goes New Age with a Mindfulness Fair April 7. The evening event, taking its inspiration from the museum's exhibition "All Matherings of Mind," offers sensory experiences such as aromatherapy, healing crystals, Tibetan singing bowls and a napping pod. We find the Nasher's soaring architecture inspiring every time we visit. Its permanent collection is always worth a look, too, and the cafe serves up some tasty dishes. nasher.duke.edu

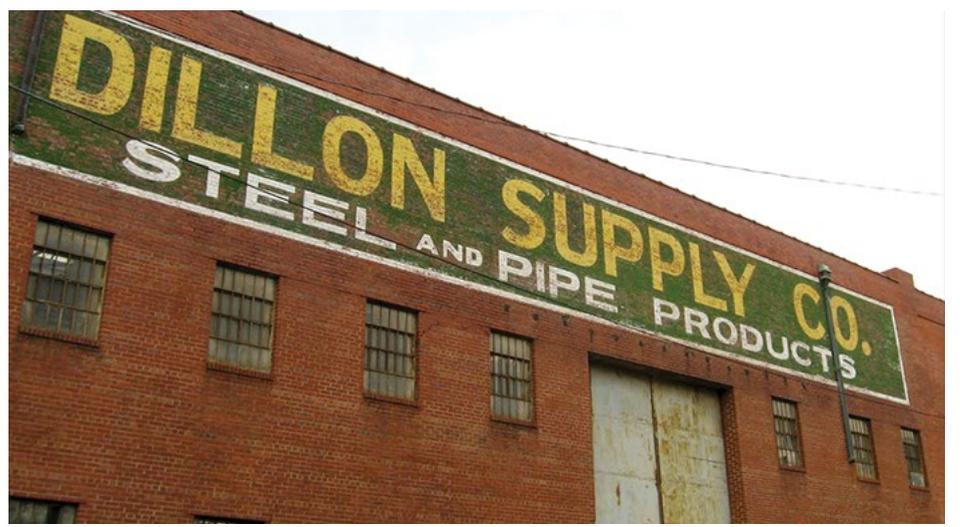


MUSIC: The Coolest Jazz

The annual Art of Cool Festival chills in Downtown Durham April 28-30, presenting a fascinating look at jazz and its love child, hip hop. Get in the mood with free concerts on The Durham rooftop every third Thursday. After the festival launch March 24 at the Pourhouse, AOC puts jazz to work with a benefit for the Freelon ALS Fund on April 20 at the Carolina Theatre. www.aocfestival.org

COCKTAIL: Low Alcohol Libations

A hot trend on the cocktail scene, drinks featuring artistic blends of low alcohol and flavorful ingredients offer the fun of drinking without the drawbacks of being drunk. Explore the world of session cocktails in The Vault at 21c Durham on April 21 for a new take on your nightcap, part of the hotel's Underground Pop-Up Craft Cocktail series. www.21cmuseumhotels.com/durham



WakeUP and Explore: A City Livability Tour

WAKE COUNTY

With a metropolitan population predicted to grow to approximately 2.2 million by 2040, there is no shortage of activity underway today to accommodate the rapid growth of Wake County. And as the population of the City of Raleigh nears 500,000, non-profit, non-partisan advocacy organization WakeUP Wake County is gearing up for its third annual **WakeUP and Explore: City Livability Tour** on Saturday, April 29th, from 1 to 5pm.

A leading champion of public engagement on issues that impact our quality of life, including transportation, land use, water quality, and public education, WakeUP's 2017 tour will showcase 14 stops plus an additional half-dozen points of interest in Raleigh's *southern downtown*. The stops will feature affordable housing, adaptive reuse, new construction, historic preservation, and energy efficiency, and include centers of art and culture, fine dining, and more. The tour provides an excellent opportunity for visiting hidden treasures and learning more projects that make Raleigh sustainable, vibrant, and livable.

On the heels of last November's passage of a referendum to add commuter rail as a new transportation alternative for our county, tour participants can learn about the multi-modal, mixed-use **Union Station**, which will house retail and restaurant spaces, as well as a civic hall. Union Station is scheduled to open for passenger rail in 2018 and will also include a green roof, pollinator plantings, and permeable pavement, among many sustainable features.

Stops at several residential sites provide insight into the wide variety of housing options available in Raleigh. Learn more about the elegant Virginia Dare Ballroom at the legendary **Sir Walter Raleigh**, the oldest surviving hotel building in the city. On the National Register of Historic Places as well as a Historic Raleigh Landmark, the building was adapted for reuse as affordable senior citizen housing in the late 1970s and is at 100 percent capacity. The recently completed 353-unit **Edison Lofts** apartment community is a great example of the kind of high-density, mid-rise upscale living that is transforming downtown living. The Edison Lofts also boast ground floor retail shops, a clubhouse, pool, and other desirable amenities. When complete, **The Dillon** will rise 17 stories into the Warehouse District skyline, and include 260 luxury apartments as well as retail and Class A office space. Kane Realty's new mixed-use project will sit on the former location of Dillon Supply Warehouse. But you'll know that, thanks to the incorporation of the 40-foot high original façade in the otherwise new structure.

Another former residence, **The Pope House**, is now the only African-American house museum in Raleigh. Located on Wilmington Street, The Pope House was built in 1901 by physician Manassa Thomas Pope, and features the then-latest technology, including running water and gas/electric fixtures. Dr. Pope was the only African-American man to run for mayor of a Southern capital during the Jim Crow Era.

Having a home within walking distance to work is another appealing feature that makes Raleigh a livable,

environmentally sustainable city. One stop on the tour, **HQ Raleigh** is a prime example of proximate office space that addresses the needs of our growing community. Think of Harrington Street-based HQ as an incubator offering flexible, affordable space for entrepreneurs through adaptive reuse since 2012.

No livable city is complete without a variety of dining options in close proximity to home and work.

Wondering why award-winning chef Ashley Christiansen's restaurant is called "**Death and Taxes?**" Another tour stop will take you to the site of an early 20th century former bank and funeral parlor that has been transformed into a popular dining venue. Through the magic of adaptive reuse, a bank vault is now a wine cellar; a night deposit box remains a dining room feature. A few blocks away from Death and Taxes sits **Whiskey Kitchen**. Dubbed "one part neighborhood bar, one part Southern kitchen," this new venue sits across from Nash Square and was once a garage. Hints of the restaurant's industrial past include a garage door that opens the restaurant onto its outdoor patio.

Experience what makes a city livable, while having some fun along the way! You'll see these incredible places plus more, and learn about their unique history from curators at each stop. Tickets are \$25 in advance and \$30 the day of the event. Tickets and more information are available at www.wakeupwakecounty.org, by emailing jennifer@wakeupwakecounty.org, or calling 919.828.3833.

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Mayor Nancy McFarlane visited the new Google Fiber store off Glenwood Avenue in downtown Raleigh, posing for a photo in front of local artist Victor Knight's Raleigh mural.

Google fiber Opens for Business in Raleigh

BY TIA BETHEA

Speed demons, rejoice. Google Fiber is now available in Raleigh; so far in the North Hills/Midtown area and in nearby Morrisville. To make it even more official, the company recently hosted the grand opening of its retail and customer service center – which they call ‘Fiber Space’ – in Glenwood South’s historic 518 West Jones building.

At the grand opening ceremony, Erik Garr, Google Fiber’s southeast regional manager, praised the Triangle as one of the fastest growing areas in the United States, and an acclaimed destination for diverse, creative and entrepreneurial people. Gigabit speeds, he said, will be a foundation for continued innovation. Garr also noted that according to research from the Fiber to the Home Council, gigabit internet drives significant economic growth – up to more than a billion dollars – in a metro area.

The Fiber Space also plays host to special community events. Leadership Triangle, for example, hosted a recent Meet and Greet pop-up there. The coming weeks will include The City Techathon, a youth-focused event hosted by the City of Raleigh’s Digital Connectors program. Community groups – including non-profits, art organizations, and networking events – interested in hosting a happening at the Fiber Space can make a request at <http://google.com/fiber/triangle/usethespace>.

Visitors can also take in the latest addition to Raleigh’s burgeoning mural scene. Google Fiber’s local team was impressed with artist Victor Knight III’s work around the Triangle, and invited him to create an iconic image of the capital city on one of the building’s exposed brick interior walls. Knight did not disappoint. Virtually no one leaves without snapping a selfie with the mural!

The public is invited to come and check out what a Gigabit is all about at one of the demonstration stations. Internet-connected browsing stations are available, or visitors can connect to superfast wi-fi from their own devices and use the airy showroom

as a co-working space. Great coffee and lunch options are available up and down Glenwood Avenue and the surrounding area.

So what exactly is “gigabit Internet”? In the case of Google Fiber, it’s a connection speed of up to one gigabit per second (1,000 Mbit/s) for both download and upload – which is roughly 60 times faster access than what most Americans currently have. Customers in Raleigh will eventually be able to sign up for fiber (with two speeds, 1000 & 100Mb) as well as TV and phone service. More pricing information is available at <https://fiber.google.com/cities/triangle/plans>.

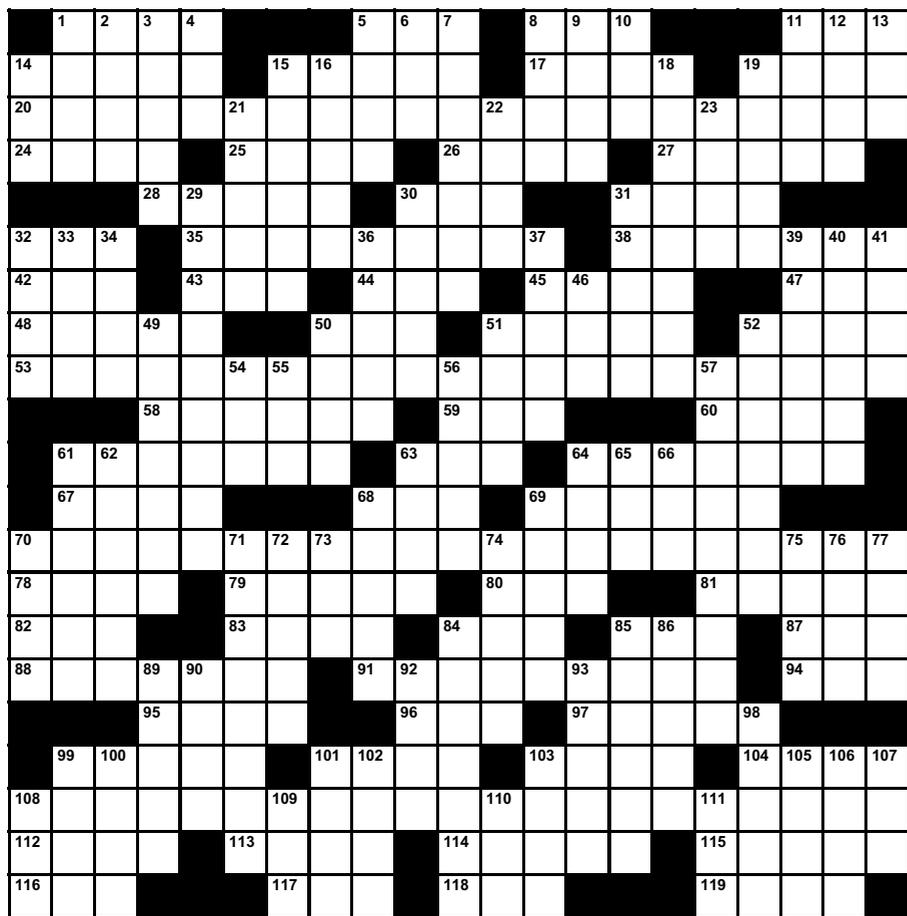
Elsewhere, Google Fiber continues to help those in the community most impacted by the digital divide – the gap between those with internet access and skills, and those without. The company is preparing to serve its first public housing community in the region, The Oaks in Raleigh – as soon as early Spring. Residents who respond to a sign-up notice will receive free gigabit Internet through the Gigabit Communities program, an initiative the company launched in 2016.

Meantime, Google Fiber continues to address digital literacy through partnerships with Triangle nonprofits, including Code the Dream, The Forge Institute, and ThinkHouse, and by supporting digital inclusion fellows at the Kramden Institute and the Triangle Literacy Council.

Google Fiber has been working steadily and surely since late 2015 on one of the biggest infrastructure projects ever undertaken in the Triangle. In early September 2016, Google Fiber began serving Morrisville. Garr said Google is working hard to extend its network to more and more customers. Those interested can check the website for upcoming details, fiber.google.com/triangle.

Tia is the Triangle Community Impact Manager for Google Fiber. Google Fiber Raleigh is located at 518 West Jones Street.

Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to xword@welovedowntown.com. We'll pick a random winner each month. Need a hint? Visit our website for the answer key: www.welovedowntown.com. No cheating!



- ACROSS**
- 1 Info
 - 5 Kind of rule
 - 8 Parrot
 - 11 "So that's your game!"
 - 14 Echolocation
 - 15 Hound's trail
 - 17 Pupil's place
 - 19 CAT, for one
 - 20 List of docs
 - 24 Once, once
 - 25 Kind of Ranger
 - 26 It gets dropped from a noble
 - 27 Gardener's soil
 - 28 Disconnected
 - 30 Ancient cross
 - 31 A celebrity may have one
 - 32 Chicago street (abbr.)
 - 35 8-faced figures
 - 38 Go over again
 - 42 Fraternity letter
 - 43 ESPN sportscaster
 - 44 Bananas
 - 45 A trickster god
 - 47 Hindu title
 - 48 Irish writer
 - 50 Telekinesis, e.g.
 - 51 Wonder's "years of bad luck"
 - 52 Fish, with Arctic
 - 53 List of docs, continued
 - 58 Skinny
 - 59 Bebopper
 - 60 Paltry
 - 61 J-LO, Eva Longoria and Katie Holmes, for example
 - 63 Break down
 - 64 Coating
 - 67 Greater omentum
 - 68 Isaac Newton prefix
 - 69 Antiseptic
 - 70 Key work
 - 78 Natural emollient
 - 79 Chicken
 - 80 Brave opponent
 - 81 Winter Palace residents
 - 82 "Hollywoodland" star, first name
 - 83 "Bye!"
 - 84 Roman coin
 - 85 Switzerland canton
 - 87 Sarah or Arnold, e.g.
 - 88 Presumptuous
 - 91 Dr. Desaguliers was one
 - 94 Death on the Nile cause, perhaps
 - 95 Eye part
 - 96 Back
 - 97 Sticky
 - 99 Yellowish
 - 101 Em, to Dorothy
 - 103 Charge
 - 104 Distinctive flair
 - 108 Welcome for a doc
 - 112 "___ Lang Syne"
 - 113 Afternoon socials
 - 114 Roman place-spirits
 - 115 Excellence
 - 116 Court matter
 - 117 Blow it
 - 118 Provided nourishment for
 - 119 Conniver
- DOWN**
- 1 It may get into a jamb
 - 2 Blame
 - 3 Kind of salad
 - 4 Bard's "before"
 - 5 Security concern
 - 6 "How exciting!"
 - 7 Heavy fabric with a woven design
 - 8 Place for a firing
 - 9 Foe of the Iroquois
 - 10 Back
 - 11 Edible tubers
 - 12 "Airplane!" actor Robert
 - 13 Bed-in enthusiast
 - 14 Cow or sow
 - 15 Get ___; 1995 Travolta film
 - 16 1492 ship
 - 18 Honoring
 - 19 Attack ad, maybe
 - 21 Come in second
 - 22 Scowl
 - 23 Nostalgic time excels in it
 - 29 Brad Walker
 - 30 Halfhearted
 - 31 American Idol runner-up
 - 32 Bawdy
 - 33 Brouhaha
 - 34 Chip's partner
 - 36 Lacks, briefly
 - 37 Like Argus
 - 39 Beached
 - 40 Go places
 - 41 Cork's place
 - 46 Casan follower
 - 49 Get rid of bugs
 - 50 Hail Mary, e.g.
 - 51 Attempt
 - 52 "The Rocket"
 - 54 T.G.I.F. part
 - 55 General in gray
 - 56 Disdain
 - 57 Issuing
 - 61 Drag
 - 62 Poetic syllable arrangements
 - 63 Capital of ancient China
 - 64 College student
 - 65 Make sense, with "up"
 - 66 Barbecue offering
 - 68 Lampoon
 - 69 Small intestine section
 - 70 Off-limits (var.)
 - 71 Certify
 - 72 Yogurt salad
 - 73 Place for sweaters?
 - 74 Receive
 - 75 Filipino city
 - 76 Asteroid
 - 77 Invitation letters
 - 84 Omitted
 - 85 Seizes
 - 86 Jolly flag?
 - 89 Morbidly swollen
 - 90 Spring in Hebrew
 - 92 Bluster
 - 93 At full speed
 - 98 Approvals
 - 99 "How ___!"
 - 100 Pandora's boxful
 - 101 Gelatin substitute
 - 102 Red letters?
 - 103 Family problem
 - 105 Play the siren
 - 106 Gulf V.I.P.(var.)
 - 107 Surfing site
 - 108 Patriotic women's org.
 - 109 Formerly
 - 110 Dumfries denial
 - 111 Kiwi walk-alike

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