

D RALEIGH DOWNTOWNER MAGAZINE

VOLUME 7, ISSUE 2

ENTERTAINMENT, DINING, ARTS & CULTURE, BUSINESS, EVENTS, MUSIC, AND MORE

FREE



BEER!

Downtowners love beer and there are almost a dozen local breweries within an hour's drive of Raleigh to prove it



We interview
MAYOR CHARLES MEEKER for this month's 10 Questions



NIGHTLIFE
Melissa falls in love with Neptune's Parlour downtown

RALEIGH DOWNTOWNER
READER REWARDS

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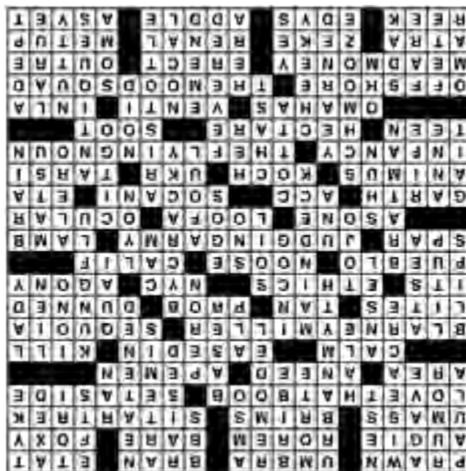
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B-TO-B PRESS RELEASES AND BIZ SECTION INFO:
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The Downtowner is a local monthly print magazine dedicated to coverage of downtown Raleigh. Our online publication, www.raleigh2.com, encompasses downtown and the surrounding area. The current print issue, ad rates/media kit, rack locations and archived issues are available at

www.RaleighDowntowner.com

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 Jibarra Restaurant
 Deep South—The Bar
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 Fox and Hound (North Hills)
 Sawasdee Thai
 Carolina Ballet office
 Q Shack (North Hills)
 Glo de Vie Medspa (North Hills)
 Whole Foods

BEEER!

BY MICHAEL HANBURY AND CRASH GREGG | PHOTOS BY NANCY THOMAS | BREWERY INFORMATION COMPILED BY MELISSA SANTOS

Thousands of years before Anheuser-Busch first produced Budweiser in 1876 or Pabst Brewing Company bottled its first PBR in 1882, people all over the world were making beer and beer-like beverages. Neolithic Chinese were crafting fermented, barley malted beverages over 9,000 years ago; Babylonian clay tablets dating to 4300 BC contain detailed recipes for beer.

Alright, enough of the history lesson; let's get to current times and the explosion of craft breweries across the nation—specifically here in the Triangle. The last 25 years have seen rise in microbreweries, many being born out of the creations of home brewers. Raleigh alone is home to popular breweries such as Big Boss Brewing, Boylan Bridge Brewpub, Lone Rider Brewery, Natty Greene's Brewing Co., and Roth Brewing Company. Take a quick trip over to Durham, and you'll find the Triangle Brewing Company and Fullsteam Brewery. Fuquay Varina is home to Aviator Brewing Company, and the elder statesman of the scene, Carolina Brewing Company, is located a quick hop south in Holly Springs.

Although they each have creations that span the board, all start off the same: combining water, malt, hops, yeast, and heat. The process begins with the malting of barley, the basic component of beer. Malting takes place by heating the germinated barley to stop the growth process when the levels of starch are at their highest. This is done because starch must mix with yeast to create ethyl alcohol. After malting, the barley is combined with water to create a sugary liquid called wort. Hops are added to the mix to develop bitterness and aroma while balancing the sweetness of the malt. Finally, yeast is added to "eat" the sugars in wort, creating alcohol as a by-product; this is referred to as fermentation. After a brief maturation process, the beer is filtered, carbonated (or not, in some cases) and bottled, now ready for frothy consumption.

Generally there are two major families of beer, under which all other beer styles can be categorized: ale and lager. Ales are formed from top fermenting yeasts (usually brewed at warmer temperatures) and typically include dark ale (stout and porter), kolsch, mild, pale ale (American, English Bitter, IPA), Belgian (amber, blond, etc.), and wheat beer (Hefeweizen and others). Lagers are made with the bottom fermented yeasts (brewed at cooler temps) and consist mainly of pale lagers (pilsners and others), bocks, most American name brand beers, and American malt liquors. Ales tend to taste robust and complex. Lagers tend to taste smooth, clean and malty. This is due not only to how the beer is fermented but also to the many different ingredients brewers use to add flavor to their craft beers.

Many local restaurants and bars have fully embraced the craft breweries, serving both draft and bottle selections. Two downtown beer bars that immediately come to mind are The Busy Bee and the Raleigh Times. Both were recently listed in the Top 100 Beer Bars in the US by Draft Magazine, making Raleigh one of only a few metropolitan cities that could claim two entries in the list, which also included NYC, Chicago and Philly. The Bee, 225 S. Wilmington St., has over 50 bottles and 16 drafts daily, guaranteeing a beer for every palette. The Times, 14 E. Hargett St., has a menu of over 100 beers and is known for its extensive Belgian program and the plethora of PBR poured each day. Last year's Draft Magazine's Top 150 list also included the Village Draft House, 428 Daniels St. (Cameron Village). Tap City, new to the scene in North Raleigh, has 32 drafts and 32 bottle choices, and Cherry Bomb Grill (soon to be renamed Brewmasters Bar & Grill) on Martin Street downtown boasts an incredible 66 draft beers, a third of which are brewed in North Carolina. And if you're still craving an even more diverse beer selection, head over to the Flying Saucer where you'll find close to 200 offerings from all over the world.

Following is a list of eleven local breweries, all located within an hour's drive from downtown in all directions. Over the next few months, we'll visit each brewery, talk to the owners and brew masters about their passion for beer, force ourselves to sample their wares, and find out

more about the beer-making process and what makes each brewery stand out from the rest.

Aviator Brewing Company

Brewery: 209 Technology Park Lane, Fuquay Varina
Tap House: 600 E. Broad St., Fuquay Varina
www.aviatorbrew.com | 919.557.5198

Aviator Brewing Company started in a hangar at Triple W Airport. Since then, they've moved to a larger facility in Fuquay Varina, but their mission to produce fine ales and lagers is still the same. They make several beers year-round as well as seasonal ones for spring, summer, fall and winter.

Tap House hours are Monday–Thursday 3pm–midnight and Saturday & Sunday noon–midnight. Aviator offers beer tours every Saturday starting at 3pm.

Big Boss Brewing

1249-A Wicker Drive, Raleigh

www.bigbossbrewing.com | 919.834.0045

Big Boss has been brewing beer off Atlantic Avenue since 2006. Owner Geoff Lamb and Brew Master Brad Wynn set out to make beer for people who appreciate the craft and process but also enjoy the taste. Based on the popularity of their five year-round beers and their highly-anticipated seasonal brews, they're achieving that goal.

The BBB Tap Room (same location) is open Monday–Wednesday 5pm–midnight, Thursday 4pm–2am, Friday 11:30am–2am, and Saturday 3pm–2am. Check out their beer making process firsthand every second Saturday of the month when they open their brewery to the public. Tours start at 2pm and are free.

Boylan Bridge Brewpub

201 South Boylan Avenue, Raleigh

www.boylanbridge.com | 919.803.8927

Andrew Leager, who's operated the cabinet shop Special Projects LLC on the corner of Boylan and Hargett since 1997, has been making his own beer for over ten years, but it wasn't until recently that he decided to open his own brewpub. Housed in the top level of his shop, Boylan Bridge has one of the best views of downtown Raleigh. Add a glass of one of their seasonal ales, and you may find yourself there all day. In addition to their popular seasonal offerings, Boylan Bridge produces five year-round beers and two reserve and specialty beers.

Hours are Monday–Sunday noon–midnight. In late March or early April (when the late night hours are warmer), they stay open until 2am Friday & Saturday. Tours are available by appointment, generally on the hour Tuesday through Saturday, and can be scheduled by phone.



>>>



Carolina Brewery

462 West Franklin Street Unit B,
Chapel Hill | 919.942.1800
120 Lowes Drive, Suite 100, Pittsboro | 919.545.2330
www.carolinabrewery.com

Founded in 1995, Carolina Brewery is the oldest locally-owned brewery in the Triangle. Director of Brewing Operations Jon Connolly and company make handcrafted, award-winning beers: their Flagship India Pale Ale won a Gold Medal in the 2006 Great American Beer Festival and the Copperline Amber Ale is a Gold Medal winner in the World Beer Championships. Both of these are offered year-round, along with their Sky Blue Golden Ale. Carolina Brewery also brews limited seasonal beers.

The Chapel Hill location is open Monday through Thursday 11:30am–12am, Friday & Sat 11:30am–1am and Sun 11:30am–11pm. They've also opened a Pittsboro location, open Sunday–Thursday 11am–11pm and Friday & Saturday 11am–midnight. Tours are available at the Pittsboro location at noon and 1pm on the second Saturday of every month; private tours can be scheduled by appointment.

Carolina Brewing Company

140 Thomas Mill Road, Holly Springs
www.carolinabrew.com | 919.557.BEER (919.557.2337)
John, Greg and Zee have been “brewers of tasty liquids” since 1995. From their Holly Springs location, they produce three year-round styles—a pale ale, nut brown ale and India pale ale—which can be found in area restaurants, bars and

grocery stores. They also make several seasonal or special brews, but you'll have to go to the brewery to get those.

Retail hours are Friday noon–6pm and Saturday noon–4pm. Brewery tours are available every Saturday at 1pm.

Duck Rabbit Craft Brewery

4519 West Pine Street, Farmville
www.duckrabbitbrewery.com | 252.753.7745

Duck Rabbit is a small packaging microbrewery specializing in dark, full-flavored beers. You can find their Amber Ale, Brown Ale, Porter and Milk Stout in numerous bars, restaurants and grocery stores in North Carolina, along with some limited-edition seasonal beers.

Tours are available by appointment. Duck Rabbit is in the process of building a tasting room which should be completed sometime in March or April.

Fullsteam Brewery

726 Rigsbee Avenue, Durham
www.fullsteam.ag | 919.682.BEER (919.682.2337)

Fullsteam's mission is “to create a distinctly Southern beer style that celebrates the culinary and agricultural heritage of the South.” To carry out this goal, Sean Lilly Wilson (Chief Executive Optimist), Chris Davis (Zymologist) and Brooks Hamaker (Operations Manager) start with locally-sourced ingredients to create their “Plow-to-Pint” and “Worker's Compensation” series. The former is their more radical approach to brewing, while the latter focuses on more traditional styles like Pale Ale, Porter and Stout. You can find Fullsteam beers

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on tap at restaurants in and around the Triangle or grab a pint at their tavern/indoor beer garden.

Their Tavern/Indoor Beer Garden is open Monday–Thursday 4pm until at least 10pm, Friday noon until at least midnight, Saturday noon–2am and Sunday noon–10pm. Full-steam tours are in the works; check the website for updates.

LoneRider Brewing Company

8816 Gulf Court Suite 100, Raleigh
www.loneriderbeer.com | 919.442.8004

LoneRider’s “ales for outlaws” are on tap at dozens of bars and restaurants as well as in bottles at grocery and convenience stores in the area. Their four mainstays include a German-style Hefeweizen, Shotgun Betty; an American Pale Ale, Peacemaker; a Porter, Deadeye Jack; and an American Brown-style, Sweet Josie Brown, which won a gold medal at the 2010 Great American Beer Fest. As the seasons change, so do their brews; so be on the lookout for new offerings.

The LoneRider tasting room is open Thursday & Friday 5–9pm and Saturday 2–7pm.

Natty Greene’s Pub and Brewing Company

505 West Jones Street, Raleigh
www.nattygreenes.com | 919.232.2477

Natty Greene’s, located in the Powerhouse District in downtown Raleigh, is open until at least 11pm seven days a week, so you can sample their beers practically



anytime you want—which is a good thing considering they’re currently offering six year-round brews, six seasonal ones and a higher AVB, higher flavor selection from their BigDraft Series. A sister location to the flagship Natty Greene’s in Greensboro, the Raleigh spot also serves a full lunch and dinner menu alongside their beer.

Bar hours are Sunday–Wednesday 11am–Midnight and Thursday–Saturday 11am–2am. “Meet the Brewer” every third Wednesday at 5pm (please call or email to RSVP). Brewery tours are available during “Meet the Brewer” by request.

Roth Brewing Company

5907 Triangle Drive, Raleigh
www.rothbrewing.com | 919.782.2099

Roth Brewing Company is starting a revolution; they plan on bringing beer to everyone, equally. Started by Ryan and Eric Roth with the help of Michael Natale and Daneal Granville, Roth Brewing doesn’t cater to any particular crowd and instead strives to make beer for the masses. You can find their selection of beer on tap at several restaurants and bars in the area.

Stop in for a tour anytime between normal tap room hours, 4–10pm Monday through Saturday.

Triangle Brewing Company

918 Pearl Street, Durham | www.trianglebrewery.com
919.683.BEER (919.683.2337)

The concept behind Triangle Brewing Company originated in Connecticut, where friends Rick and Andy came up with the idea nearly ten years ago. The pair reunited in Durham and opened Triangle Brewing Company, where they brew full-flavored, well-balanced Belgium and American style ales. Their year-round selection includes Triangle Belgian-Style Strong Golden Ale, Triangle White Ale and Triangle India Pale Ale. In addition to seasonal brews, they also produce a Rufus Reserve Series featuring beers like Triangle Bourbon Aged Abbey Ale and Triangle Habanero Pale Ale, to name a few.

Free tours are offered every Saturday unless listed otherwise on their website under the Happenings link. Doors open at 1:00pm and tour begins at 1:30pm.

Watch for articles on each of these breweries beginning in next month’s issue of the Downtowner Magazine. If you have questions you’d like us to ask the brewers or want to reach Michael for comment, email us at beer@raleighdowntowner.com. Follow the Downtowner on Facebook (www.facebook.com/raleighdowntowner) and Twitter (www.twitter.com/raldowntowner) and you could win a chance to join us on one of our upcoming private brewery visit!

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Dinner and a Show BY J.W. LUCAS

When Jason Stegall opened Bickett Market last summer, it appeared that his goal was to create a sort of indoor farmer's market—a place where, rain or shine, you could find the best of seasonal, locally-sourced produce, baked goods, fish and meat. The small neighborhood store succeeded in attracting a wide range of goods, but some shoppers experienced sticker shock.

"We're working hard to educate people about local goods, which are very different from what they're accustomed to buying at the supermarket," Stegall said. "Before you buy, you should understand why one chicken costs \$18 while another costs \$4."

Since December, Stegall has taken the idea of educating customers to higher level with a cooking school that features local chefs, growers and producers.

"It's going about as good as we expected, and we had high expectations," he said. "You know you're doing something right when you get a lot of repeat customers. It's becoming a popular form of dining entertainment."

Bickett's version of dinner-

and-a-show generally ranges from \$25 to \$50 per person, depending on the topic and ingredients. A pre-Valentine's Day class last week featured several different types of oysters—from the Carolina coast to British Columbia and Maine—plus a selection of sparkling wines and champagne.

"It's a pretty special experience to get to taste so many different types of oysters and to see that there really is a huge difference among them," said Stegall, who flew in the mollusks for the occasion. "My favorite was the Hama Hama from Washington State, which tasted just like the cold glacial waters they came from."

Most classes are taught from Chef Ricky Moore or Chef Daryl Abbott, but Stegall also has involved Todd

Whitney of J. Betski's and Portia McKnight of Chapel Hill Creamery. An event is in the works with Coon Rock Farm of Hillsborough, whose ingredients star on the menus of Zely & Ritz and Piedmont.

"We always knew we wanted to do more than just sell tomatoes and cucumbers," Stegall said. "We wanted

to sell sustainability, which people are starting to understand can be really delicious."

Stuffed Cabbage, But Not From Grandma

My grandmother lived in an apartment across the street from my high school. It was a great pleasure for me to slip off campus now and then to meet her for lunch. I have a particularly strong memory of her calling one night to invite me to join her the next day for stuffed cabbage, one of my all-time favorite comfort foods.

I instantly said yes; not only because I adored her, but also I was astounded that this woman—who rarely cooked anything that required more than a toaster oven or a single pot—was willing to go to such effort to please me. The only recipe I knew she relied upon was one I still view as an ideal party snack: equal parts dry-roasted peanuts, chocolate chips and golden raisins, served in a classic Stangl bowl that is now mine.

I never said a word when, after she served the already-plated dish, and I praised and devoured every last bite, I noticed the tell-tale Stouffer's box in her trash can.

I've always wanted to make stuffed cabbage myself, but I imaged it to be one of those highly



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complicated affairs best left to employees of Jewish delis, or perhaps Mrs. Stouffer. But now that I've seen how easy it is, I'm disappointed that I denied myself this pleasure for so long.

Chef Ricky Moore, a North Carolina native who honed his skills in kitchens around the world and once battled Michael Symon on Iron Chef, recently taught a capacity crowd of foodies and wannabes during a class at Bickett Market. Moore's recipe — unfortunately, scaled for the group class and not the home cook — was simple and flavorful. The cabbage bundles were braised in an almost translucent and tangy tomato *au jus* and served atop a creamy blob of smoked grits. I don't mind admitting that I had seconds.

The grits contained the fun culinary trick of the evening. Moore guaranteed success if cooked in ratio of one part grits to four parts liquid—in this case, one cup of Carolina Grits & Co. stone-ground grits to 2 cups water and 2 cups of 2% milk. I was surprised to see his assistant quickly dump the grits into the mix. The last time I tried that it turned into one great gluey grit.

Moore explained that, if added while the liquids are at a rolling boil, the grits will join the party



and stay reasonably separate. It took a fair amount of stirring, and a little more water was added to ensure creamy results, but they came out as perfect as promised.

The fun twist of the recipe was the smoked part, which came from smoked, whole heads of garlic. Moore said

he smoked them indoors in a jerry-rigged contraption made from a cast iron skillet and a lot of singed foil, but I suspect it would be easier (and more smoke-alarm friendly) to try his alternate method of smoking them outdoors on a grill. Either way, plan on 15–20 minutes on the heat, then another 15–20 minutes off heat but still snugly cocooned in foil. When squeezed, the smoked cloves oozed forth like browned butter, just as if they had been slow-roasted more traditionally in the oven.

Bickett Market's cooking school is a low-budget affair with a folding chairs and tables and a modest video set-up. What it lacks in the luxe appeal of, say, A Southern Season, it makes up for with a sort of neighborhood kitchen charm and a sincere enthusiasm for promoting what is good about homegrown ingredients and talent.

Lucas blogs at www.eatingmywords-jwl.blogspot.com.

Bickett Market

Welcome to Bickett Market.

We have a very unique atmosphere that is perfect for private events (birthdays, engagements, celebrations, holidays, sports events, etc) We have a private outdoor dining venue overlooking the Raleigh skyline and offer unique catering featuring local food from our farmer friends.

Cooking Class Schedule and Upcoming Events

- February 16th: Sushi Making Class—Learn technique, sauces, fillings, steaming/seasoning rice, more \$40—Chef Daryl Abbott
- February 17th: Hand made Pasta and Ravioli Class—dough handling, rolling, storing, flavored pasta, ravioli \$25—Chef Daryl Abbott
- February 18th: Winter Casserole Class—learn tricks to cooking healthy winter vegetable casseroles \$35—Chef Daryl Abbott
- February 19th: Chapel Hill Creamery cheese maker tasting w/wine pairing. Enjoy lots of samples and meet the maker. Learn about how it's made. \$28—Chef Daryl Abbott
- February 23rd: Slow Cook Event—All natural, whole fried chicken with sweet, spicy asian glaze, collard greens and 4 cheese creamy mac-n-cheese \$30 (feeds 4)—Chef Daryl Abbott
- February 23rd: Granola Class—learn to make granola mix, bars and other healthy snacks \$30—Chef Daryl Abbott
- March 3rd: Chef Ricky Moore: www.chefrickymoore.com Mexican cooking techniques, learn all the tricks to making super flavorful Mexican food the traditional way. \$40
- March 10th: Chef Ricky Moore: Asian Cooking Class—learn the basics so you can start elaborating on your own. High heat, ginger, garlic, scallion. Knife skills \$40
- March 17th: Secret Supper Club Dinner at unique location featuring guest chef
- March 20th: Carolina Fishing Adventure Fish Fry and camp giveaway. Learn about this great camp for kids ages 8-13 and win a free week of camp First 50 kids to RSVP only.
- March 24th: Chef Ricky Moore: Italian Cooking Class. Learn the classic Italian cooking techniques. Learn about types of pasta, oils, and learn to make classic Carbonara. \$40
- March 26th: American Brewmaster beer making class and cookout with local beef slider burgers—Chef Daryl Abbott

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Community Music School Strikes All the Right Chords

BY LEIGH YOUNGS

Even though Community Music School is underfunded and is constantly facing tight budget constraints, their dedicated staff pour their time and energy into a program that nurtures promising young musicians who might otherwise go unnoticed. And they have a truly incredible track record of success.

Community Music School provides children from lower-income families with music lessons for one dollar per lesson. That's right—for a single dollar per lesson, the school offers kids up to 30 weeks of private instruction with an instrument of their choice, including woodwinds, strings, percussions, and piano. Some students are also able to sit in on “master classes” once a month and are even afforded the benefit of guidance from area professionals. Community Music School hosts year-end recitals for beginning, intermediate and advanced students. Along with accomplished musicians, kids with all levels of musical backgrounds are invited to participate and perform. Currently, the school has 177 children enrolled, with a small waiting list. The only qualifying factor is that the kids must be enrolled in Wake County's Free or Reduced Lunch Program.

Waltie Rasulala, who has been on the faculty at Community Music School for five years, teaches piano and singing (she is also the Choir Master at the Raleigh Church of the Nativity). Rasulala really believes in these students, asserting, “These kids are super-talented and have desires that should be fulfilled. Everyone should have access to this kind of program, regardless of their income level.” When asked about the core values of the school, she passionately responds with all of the positive influences a musical education can provide—extra-curricular music lessons ensure higher scores in English and math and musically-inclined students have higher graduation rates.

And she's right. According to the Department of Education, students who took music lessons performed better on the SAT (53 points higher on the verbal, and 39 on the math) and a higher percentage of students received As. They also obtained more honors and awards than non-music students. These statistics alone are enough of an incentive to apply.

After their applications are accepted, the students are given an instrument to use. These instruments are all donated by local businesses or private citizens who have unused instruments lying around. It doesn't matter if they are not in great condition, because John Montgomery Violins and Marsh Woodwinds have been kind enough to lend Community Music School their services. Regarding the instruments, Rasulala says, “We are always looking for instruments—keyboards, pianos, acoustic keyboards, or guitars.” Local music stores also donate sheet music, which in recent years has become quite expensive.

Of course, as with any community program, Community Music School is desperately in need of funding. The fundraising chair, Stephen Votino (owner of Golden Oak Real Estate

Services), explains, “We are very dependent on grants. For us to maintain the school, we need local support from the community. It's hard to grow from where we are now with the current state budget. I can't stress enough that without proper funding, unfortunately, programs in the arts are the first ones to be cut.” Votino further expands on the intrinsic value of the school by stating that nearly every single student of Community Music School—the percentage is actually higher than 99—has graduated from high school. That figure is exponentially higher than that of Raleigh in general. Yes, the school enrolls 177 kids, but in Raleigh, the number of qualifying kids is 23,000. Without the proper funding, the school simply cannot reach more students in need of guidance and positive activities.



In order for programs such as Community Music School to prosper and endure, they need community support and participation. “When funding is cut for programs such as ours, the big picture is being ignored—that these types of programs are vital to the future success of our youth. We realize that many other charitable organizations have louder voices, but our program is so important to our community,” Votino stresses.

To raise funds, Community Music School hosts various events. The 2nd Annual Bach 'n Roll Casino Night will be held April 9, and local attendance and support are crucial to this program's success. Learn more about this event at www.cmsraleigh.org/bachnroll.

To provide financial assistance or donate an instrument, please visit cmsraleigh.org, and click on the link to donate. What better way to spend your money than to help create beautiful music! 🎵

Leigh can be reached for comment at leigh@raleighdowntowner.com. The Downtowner Magazine is a proud sponsor of the Bach 'n Roll fundraiser and encourages you to attend this worthwhile event.



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LARA O'BRIEN *Carolina Ballet First Soloist*

When Lara O'Brien moved to Raleigh days before 9/11, she was fresh out of the prestigious School for American Ballet (SAB) in New York City, the country's premiere training ground for aspiring professional dancers. Fast forward ten years later and O'Brien, now a First Soloist with Carolina Ballet, regularly dances leading roles with the company including The Sugar Plum Fairy in *The Nutcracker*, Lucy in *Dracula* and many parts that were created especially for her, like the title role in Lynne Taylor-Corbett's adaptation of *The Ugly Duckling*. O'Brien reprises that role in Carolina Ballet's upcoming program February 17–March 6 in Raleigh. We sat down with the ballerina for a Q&A on her first ten years as a professional dancer.

You grew up in Chicago and studied ballet in New York City. What brought you to Raleigh? I was in my final year of training at SAB and was looking to find a job with a professional ballet company, but had suffered a back injury and unfortunately missed most of the auditions that season. Near the end of the year, one of my teachers called Carolina Ballet's Artistic Director Robert Weiss [known to all as "Ricky"] to ask if there were any openings. As it turned out, he was still looking for dancers for the upcoming season. He came to New York, and then after watching me in ballet class, he hired me on the spot. There were plenty of nerves to accompany the excitement. I had never even been to Raleigh before, and after growing up in Chicago and living in New York, the move was quite an adjustment, but I quickly found an artistic home within Carolina Ballet that made it worth it.

What was your first professional major highlight? I started the way anyone does in their career, dancing many of the core roles in the company's repertoire, but during my second season Lynne Taylor-Corbett [Carolina Ballet's Principal Guest Choreographer] saw me perform and chose me for the lead role in her adaptation of *The Ugly Duckling*, which was to close that season. I hadn't worked with Lynne before, nor had I danced a leading role with the company yet, so getting that part was completely unexpected and an opportunity that became the first major highlight of my career and ultimately my breakout role. It was not long after that Ricky promoted me to Soloist.

What have been some other standout roles or experiences for you? There have been so many it's hard to choose, but Juliet in the spring of last year was definitely a highlight. *Romeo and Juliet* was the first ballet I ever saw performed



by a professional company and the role became a dream part ever since then. I also love performing the works of George Balanchine such as *Agon* and *La Sonnambula*. However, as with *The Ugly Duckling* there is something very special about originating a role, and two of my favorites that were choreographed specifically for me were the Lady with Parasol in Ricky's *Monet Impressions* and *Guernica* created by my frequent dancing partner Attila Bongar.

You also danced the lead role in *Swan Lake* in 2009. What was that like? That was another major highlight and stepping stone in my career. It was my first leading role in a full-length production. I knew that the ballet was to open the 2009-2010 season, but was surprised to be told in the spring of 2009 that I would be dancing the lead. *Swan Lake* is an iconic ballet, and the complexity of the dual role (the Swan Queen and her evil twin) was very challenging. It was exciting and nerve racking to take it on; I worked on the two roles throughout that whole summer. In the end, performing it was one of the most memorable experiences of my career to date.

You're about to be *The Ugly Duckling* again. What is it like to bring the role back? It is always fun to perform a role for a second or even third time. Obviously the choreography and much of the part stays the same, but I try to find new nuances in the role and incorporate my years of experience since dancing it that last time. I hold the role of *The Ugly Duckling* dear to my heart, and it'll be special to perform it again. I would like to play the roles in *Swan Lake* again, too.

You said that moving to Raleigh was nerve racking for you as a 19 year old. What do you think about it now? Looking back on the last ten years, I can say I have absolutely no regrets. I have a beautiful home here, two wonderful dogs, am happily in love and enjoy a career I'm truly passionate about. I've also enjoyed seeing Raleigh grow over the past decade, and I love being part of it. Moving here was the best decision I have ever made. 🐶

*Lara has indeed flown high and far away from her home in Chicago to become one of Carolina Ballet's most popular and admired dancers. Audiences seem glad that she has decided to nest in Raleigh for now. Lara stars in the title role of Carolina Ballet's production of *The Ugly Duckling* playing February 17 through March 6 at the Fletcher Opera Theater at the Progress Energy Center for the Performing Arts in Raleigh. Tickets start at \$25 and can be purchased at www.CarolinaBallet.com or call 919.719.0900.*

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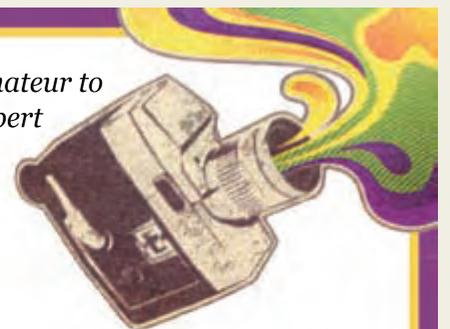
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A Cut Above: A History of African American Healthcare in Raleigh

BY CHARIS GUERIN, RALEIGH CITY MUSEUM

Raleigh is known for its hospitals, health-care centers, medical technology, clinical researchers, and physicians. The city boasts two major hospitals, REX and WakeMed, and has access to a multitude of UNC and Duke affiliated healthcare centers and medical practices. All of these locations service the wide variety of individuals living in and around the capital city. Unfortunately, Raleigh residents have not always had the opportunity to select physicians, hospitals or medical schools of their choosing because of the color of their skin. Before and during Jim Crow, a person's race dictated the source of their medical treatment or training.



Leonard Hall in 1889, home to Shaw University's medical school
FROM THE NORTH CAROLINA STATE ARCHIVES

After the Civil War, legally mandated segregation meant medical care for Raleigh's African American citizens was restricted. White residents had access to the physicians and hospitals of their choice, while African Americans depended solely on African American medical providers. In some cases (such as for surgical procedures), doctors admitted African Americans to hospitals that traditionally catered to whites. However, hospital

staff admitted them separately through entrances labeled "For Negroes" or "For Coloreds," and they stayed in segregated wards and remained in segregated waiting rooms.

In 1896, medical care for African Americans in Raleigh improved when St. Agnes Hospital opened on the grounds of St. Augustine's College. Though its resources were limited compared to those available within white institutions (the kitchen boasted only a single cold water faucet and hot water for equipment sterilization was obtained by the heat of a wood stove), St. Agnes was a valuable success for its patients. During the first six months of operation, the hospital cared for 17 inpatients, 35 outpatients, and 223 individuals who remained at home.

In addition to providing medical care, St. Agnes also operated as a nursing school for African American women. Following a six-month probationary period during which students performed basic tasks such as making beds, cooking and cleaning, an official student training period began. This period consisted primarily of studies based on hands-on training under the guidance of doctors and other nurses. In 1898, after 18 months of education, St. Agnes graduated its first two African American nurses.

For African American men who wished to become physicians, Leonard Medical School (an addition to Shaw University), offered professional training beginning in 1882. The university's founder, Henry M. Tupper, secured



Students from the St. Agnes Hospital Nursing School, St. Augustine's College, 1949
FROM THE ALBERT BARDEN COLLECTION, NORTH CAROLINA STATE ARCHIVES

the teaching services of "some of the leading white physicians of Raleigh" and established a dispensary (with the help of drug manufacturers) that aided in the students' educations. Four years after their professional education commenced, the school's first six students graduated and passed the state licensure examinations. Like

St. Agnes Hospital, Leonard Medical School was not limited to medical instruction. In 1885, Leonard Hospital opened to serve not only students at the medical school but also members of Raleigh's African American community.

Though both St. Agnes Hospital and Leonard Medical School eventually closed their doors, the medical and educational services they provided Raleigh's African American community left a permanent mark in the city's history. During a time of legally-enforced segregation, St. Agnes and Leonard Medical School provided educational opportunities, healthcare and hope of a brighter future to a community deeply engrossed in racial tension and inequality. ■

*The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday, and 1pm-4pm on Saturdays. Check out their newest exhibit, **Portraits of Raleigh II: Images of a City and Her People, Series Two**, on display through March 2011. If you have any questions, please call 919-832-3775 or check out their website at www.raleighcitymuseum.org.*




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Local Gallery News

BY MAX HALPEREN, Art Editor



"Tony Rivera: Steel No. 5" by Gerry Lynch at Lee Hansley Gallery. 24" x 18", steel and other media

Portraits of Artists by Gerry Lynch and Pat Scull, currently filling the Lee Hansley Gallery, is the most imaginative and wittiest show you're likely to see this month. Different as their approaches are—solid steel backings in most of Lynch's work, ceramics with an almost bewildering assortment of attachments in Scull's pieces—they join to suggest the many ways artists may connect with the world around them, and at times, contend with themselves.

"Tony Rivera," Lynch's major "portrait" in the gallery, consists of ten rectangular steel slabs, some painted with layers of muriatic acid, some holding folds of crumpled lead. They are preceded by a photograph of Rivera and

followed by a wood assemblage painted black; through it the artist, painted white, is shown exiting. To Lynch, the steel is a metaphor: the artist surviving despite adversity.

Lynch employs photography as a kind of conceit. She has crowded several walls of the gallery with snapshots of artists amid their tools as though to insist that her multi-media work cuts beneath these exteriors (and yes, if you look hard enough, you'll find me among them).

The piece of Scull's work I found particularly delightful was "Self-Portrait," a large doll-like figure, rotund at the bottom, narrowing toward the top, holding bells, wires, and—emerging from what may pass for a head—a small round mirror in which the viewer may find himself. With an air of playful improvisation that may be misleading, some of Scull's pieces are boxlike enclosures with openings in front to reveal photos and bits and pieces culled from everywhere. Clearly not at all playful is "France": holding up a chain tied to its box, two pleading ceramic hands emerge from its top.

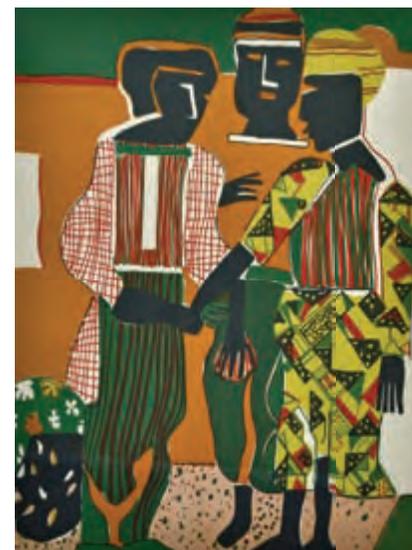
Before they were done, Lynch and Scull managed to pay homage to one another. Scull's "Mother" includes a photo of Lynch on one side, a large paintbrush on the other, and between them a coiled spring over a copper leaf above a tiny figure. Returning the favor Lynch's "For Pat Scull" is a large abstract multi-media painting that seems to race fiercely across the wall. The show runs through March 9.

At the Flanders Gallery a show labeled *Basic Instinct* demands that we come to terms with female sexuality. Of the five women included in the show—Colette, Alicia Ross, Jessica Lagunas, NATSU, and Vadis Turner—Ross comes closest to illustrating what the curator,

Sasha Okshteyn, sees as constant tension between sexual desire and domestication. Ross illustrates or defines an almost savage sexuality—but with an old embroidery technique, cross-stitching. "Motherboard_7 (Sacred, Profane)" is a large image of a nude squatting woman stitched in bright red and gold thread, insisting, perhaps, that there is nothing sinful in the female body, Ross surrounds the woman's head with a kind of halo composed of pins.

For Colette the show has a large, clearly altered, collection of C-prints of staged performances of Colette in the nude, often emulating well-known figures in art and literature—Ophelia, Marat, Justine. One print has been greatly enlarged, placed in a frame of folded fabric and renamed "Colette as Living Doll in Her Living Environment." Within a white bouffant dress, Colette is reasonably demure up to her bare breasts. NATSU's large plastic bead installation, Vadis Turner's sculptures of inner organs surrounded by glittering glass gems, and Jessica Lagunas' video—all will be up through March.

Adam Cave Fine Art opens the year with a large show of prints dubbed *Nineteenth & Twentieth Century Realism*. There are faces and approaches familiar enough. I was drawn to two bright lithographs by Romare Bearden and three atmospheric black and white lithographs by Robert Kipniss. The Bearden pieces are basically figures in a composition, portions of each figure fading into and emerging from backgrounds. One of them, "Conjunction," seems programmatic, joining a Harlem African-American on one side to a colorfully-dressed African on the other. The Kipniss pieces avoid detail but gain immensely in a sense of space and dream. The show runs until



"Conjunction" by Romare Bearden at Adam Cave Fine Art. 22" x 15", signed lithograph.

March 19.

The Visual Art Exchange has come up with an intriguing concept, an unjuried show of "small works," no painting or 3-D piece larger than 8 by 8 inches. The result is precisely what one might expect—over 70 panels line the main gallery, most of them simply lining a small object—a leaf, an apple, a reduced version of a landscape. But some make the tiny area work for them. Ted Jones of Raleigh employs a thin floral frame to force a black and white image of a Japanese courtesan on our attention. She holds a bright green grasshopper in her mouth as though it is a sword. Sylvia Henry of Selma creates a sense of natural unity, spreading a green moth across a flowing green landscape. It will be up through February 24.

EDITOR'S NOTE: Our staff temporarily ran out of coffee, and subsequently Louis St. Lewis's name was misspelled in the title of last month's profile devoted to him, as was our Art Editor's Max Halperen. Numerous pounds of coffee have been delivered to the office and all is well. Max can be reached at max@raleighdowntowner.com.



"France" by Pat Scull at Lee Hansley Gallery. 17" x 12", ceramic and mixed media



Neptune's Parlour BY MELISSA SANTOS

I see Neptune's Parlour so often I should list myself as "in a relationship" with it on Facebook. But based on how frequently this bar is at capacity, I'm not the only one. And what's not to like—friendly bartenders, knock-you-on-your-ass cocktails and a perpetual dance party; this bar has it all.



Neptune's opened in July 2010 as phase one of the revitalization efforts to create a venue/restaurant/bar complex at 14 W. Martin Street. The mastermind of partners Ben Barwick, Stephen Popson, Paul Siler, and Cheetie Kumar,

the building also houses Kings Barcade, which opened upstairs in August, and The Garland restaurant, set to open on the street level soon. As Cheetie explains, the name is two-fold: "The anchor of the building is Kings, whose old location was torn down for new construction. The Garland is homage to the old Garland-Jones building on McDowell Street, which was also demolished. To keep with the cool-places-that-don't-exist-anymore theme, we decided to play tribute to Neptune's Galley, an old seafood restaurant on Western Boulevard [now home to a bar called The Goat]. And since Neptune's is located in the basement, that whole 'lower depth, under the sea' idea made sense."

As for the vibe, think *Cheers*—a casual neighborhood bar where everyone knows your name and favorite drink. (You even have to walk down a flight of stairs to enter just like on the popular sitcom.) That comfortable feel extends to the decor, too. "We've re-designed the layout to center around the long communal table in the middle of the bar that Jim Dautrement built for us. We wanted Neptune's to be a fun place when you're with a large group of friends but also a good spot to make new ones," Cheetie says. Together with Bo Taylor, who built the bar, Ed Mardsen who made the bar frame and DJ booth, the owners created a space that's good for everything. From



an after-work drink to an all-night party, there are plenty of booths and tables for conversation or people-watching before you take advantage of the dance floor.

But to find out the real reason people love coming to Neptune's, I talked to some regulars. "The bartenders are all

dreamboats," Amos Baynes jokes. Okay, he may be kidding, but he's right; the bartenders are a big draw. Why? With Cheetie leading the creative process, they concoct custom cocktails so delicious that by the end of the night, you'll be saying "PB-what?" (Literally. They're potent, so pace yourself.) "We wanted to make Neptune's a casual place for all kinds of people, so our menu reflects that. Yes, we offer fresh, seasonal ingredients in our drinks, but we also make them approachable and affordable," Cheetie tells me.

Great people, drinks and music—I know it's only been a few months since we've been together Neptune's, but I think I'm in love with you. 🍷

Melissa can be reached for additional sweet nothings about Neptune's at melissa@raleighdowntown.com.

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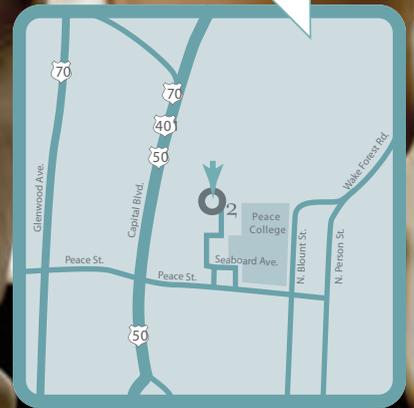


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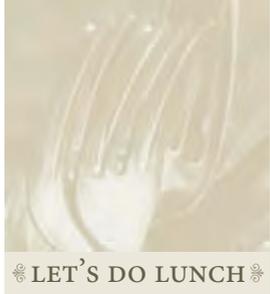
Below: Photos from the 2011 Triangle Wine Experience Grand Gala, part of the three-day benefit for the Frankie Lemmon Foundation
Photos by Ted Salamone



AROUNDTOWNAROUNDTOWNAROUNDTOWN

Below: Photos from the 2011 Bachelor (& Bachelorette) Bid for Charity Benefit for the Women's Center of Wake County
Photos by Darryl Morrow





Woody's at City Market

BY BRIAN ADORNETTO, *Food Editor*



After nine successful years in Cary (Woody's Sports Tavern and Grill opened in 1993), owner Joe Hatch opened Woody's at City Market in 2002.

Since then, Woody's has been providing its signature "Happy to see you; we'll make sure you have a great time" style service. Hatch maintains a no attitude, no frills, no nonsense atmosphere that is quite refreshing. Here, the smiling staff not only treats you like a regular; they talk to you as if you're an old friend, even if it's your first visit.

As far as food, Woody's menu is massive. It's broken down into 11 sections: Starters, Soup and Salads, Gourmet Dogs, Wings and Fingers, Philly Steaks, Burgers and Breasts, Specialty Sandwiches, Shrimp and Fish, Corner Deli, Kids, and Sides.

In addition to popular starters such as fried homemade Mac and Cheese (\$7), fresh Jalapeno Poppers (\$7.50)—prepared in house—and the Hatch family's Chili recipe (\$5.50), Woody's also offers something

a little different. Take, for example, the Buffalo Rangoons (\$7.50). Think tender buffalo wing meat pulled off the bone, wrapped in wonton, fried, and served with bleu cheese dressing on the side. It's fun, tasty and a lot less messy than eating wings.

There are several salads on the menu including the Chef Salad (\$9), Caesar with grilled chicken (\$9) and the Cobb Salad (\$9). All are large enough to be a meal in itself or shared among two or three friends. Our favorite was the Black and Bleu Salad (\$9.50), consisting of blackened chicken over mixed greens topped with bacon, bleu cheese crumbles, tomatoes, croutons, and onion rings.

If you're a transplanted New Yorker, your search for a "real" hot dog stops here. Woody's only uses Nathan's Coney Island quarter pound all beef dogs. Loaded with tons of gourmet toppings, there's a hot dog (\$5.50 for one, \$7.50 for two) to suit anyone's taste. If wings (10 for \$9, 20 for \$17) are more your thing, the ones here are fried fresh (not frozen

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like most places) and well worth the wait. There are hot sauces ranging from “Mild” to “Insane” as well as “Kickin’ Garlic” and “Spicy BBQ”.

Growing up in the suburbs of Philadelphia, Hatch knows a great cheese steak when he sees one. So, whether you’re a fan of Geno’s or Pat’s, you’ll agree that Woody’s has the best this side of Pattison Ave. Eight-inch hoagie rolls from Amoroso’s, carefully shaved steak (piled nice and high) with just the right amount of onions, mushrooms and peppers (\$8.50)—these are the real deal. And don’t worry; he’s got Philly “whiz” too. For the non-conformists, Woody’s also has some fabulous spin-offs. I recommend the Italian Philly (\$8.50), with provolone, onion, broccoli rabe, and shredded cheese.

You can have your sandwich made Pittsburgh-style (slaw and fries on top for those of you who aren’t familiar with the Primanti Brothers’ genius idea), but Woody’s doesn’t cater only to Northeasterners. The Eastern-style BBQ sandwiches (\$9.50), Shrimp Po Boys (\$8.50), Cuban Sandwiches (\$8), and French Dips (\$9.50) are extremely popular as well. Our favorite of the specialty sandwiches was the Meatloaf Sandwich (\$9.50), but be warned; this one isn’t for those watching their waistlines. Served on Texas toast with gravy, caramelized onions and tomatoes, you’ll be hard pressed to find a better meatloaf sandwich in Raleigh.

If the choices so far seem too heavy, fear not; there are plenty of other calorie-conscious options like the Chicken Caesar Wrap (\$9), Veggie Sub



(\$7.50) and Chicken Pita. The Wasabi Tuna Wrap (\$8.50) and Portabella Mushroom Wrap (\$7.77) were our favorites of the bunch. The former had grilled tuna, lettuce, tomato, cucumber, and a mild wasabi sauce wrapped in a garlic herb tortilla while the latter was loaded with marinated and grilled portabellas, roasted peppers, tomatoes, feta cheese, and Greek dressing. Both were light, tasty and filling.

Not hungry? That’s cool too; Woody’s has an extensive drink menu. When it comes to beer, Woody’s has 22 different brews on tap (which change every couple of days) and a selection of 80 bottles and cans. One third of the draughts are local, ten of the bottles are “big boys,” and every Wednesday there’s a “Tap Take-over” where a brewery stops by to feature all their draughts.

Woody’s is an authentic neighborhood tavern where you can have dinner with your kids, sample a few rare beers, watch the game, or have a few cocktails. The kitchen cooks up Southern regional standards and adeptly supplements them with Northern specialties. The waitresses make sure you are comfortable and sated, while the bartenders make sure you’re doing well. You’ll feel just like a regular in no time.



Brian is a culinary instructor, food writer and personal chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit Brian at www.loveat-firstbite.net or drop him an email to brian@raleigh-downtowner.com.

Woody’s at City Market

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\$\$\$

11am to 2am seven days a week
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Meals: Lunch, dinner, late night
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Dress: Casual
Noise Level: Bar area loud, dining room moderate
Features: Vegetarian and low carb options, bar dining, private parties, catering, kid-friendly, separate dining room, take-out, great for groups, credit cards accepted
Alcohol: Full bar
Recommended Dishes: Buffalo Rangoons, Black and Bleu Salad, Portabella Mushroom Wrap, Wasabi Wrap, Italian Philly, Fried Cheesecake
Parking: Street
Downtowner Tips: Check out the Lucky 7 Lunch menu Monday–Friday 11am until 2pm. It features 7 of Woody’s fan favorites, 7 new items, and includes a soft drink and side—all for only \$7.77.



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RETAIL

CAT BANJO

BY KELLY BLAIR WATHEY

Every recipe has ingredients for success. Yet, it's the extra additions, like thick buttercream icing, that really add to the phenomenal flavor. Fashionably speaking, accessories are the icing on the cake.

Although it doesn't sell anything edible, Debbi Cochran's boutique, Cat Banjo, is overflowing with

a mouth-watering medley of fashion-forward accessories. Nestled amidst the cozy confines of Cameron Village, Cat Banjo opened in June of 2000. Nearly eleven years later, Cochran's ode to all things creative continues to flourish.

Cat Banjo, Cochran explains, was conceived amidst her self-taught foray into jewelry-making. "I liked the challenge of figuring out how to do things and making up my own techniques and designs," she says. Opening the store was a perfect way to cultivate her creativity while fulfilling her desire for independence.

Cat Banjo boasts an extensive selection of jewelry, hand-made clothing from local designers, eclectically elegant home accents, and fashionable collars for your canine companion. Walking into the charming boutique is not unlike my childhood memories of going to the candy store. The bright colors and delirium-inducing displays are enough to induce an accessory sugar high.

The vast selection of jewelry, which is priced at all points, includes "antique designs, modern designs, kitsch and everything in between." Cochran describes her personal style as eclectic, and as a result, Cat Banjo really does have something for everyone. "Right now, the designs that seem to be most popular are a mix—large pieces with lots of different elements and brass chain necklaces that incorporate shells, metals and crystals; I'm a little obsessed with them right now," Cochran admits.

Nearly an entire wall is dedicated to exhibiting Cat Banjo's abundant array of earrings. Stones of deep turquoise, dangles of gold intricacy, stunning



Chance, a 2 year-old Pit Bull, wearing a leather studded collar, available in a variety of colors at Cat Banjo

studs and everything else fantasy-worthy dangle from the wall. Take a step back and you'll find yourself in a sea of necklaces and bracelets of all lengths and functions.

Despite Cat Banjo's plethora of bling, Deborah Cochran's favorite is an item that cannot be worn—a painting by local artist Lori Patterson of two Pit Bulls and the phrase, "We're lovers not fighters."

Although Cat Banjo has continued to evolve, Cochran describes the most palpable change as the incorporation of her passion for dogs. Specifically, "the store has changed mostly in the last three years since assimilating my dog rescue. I'm dedicated to helping the neglected dogs of Raleigh, and as it happens, Pit Bulls dominant that list. Nothing is more satisfying to me than seeing someone meet and interact with a Pit Bull for the first time after hearing so many negative things about them." It's her hope that after visiting Cat Banjo, people leave with a new perspective ... and hopefully a new pair of earrings! 🐾



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BARTENDER PROFILE

BY MELISSA SANTOS

Keith Isaacs I can't decide which is hotter at Dos Taquitos—the food or Keith Isaacs, a bartender there. Oops, did I say that out loud? Keith, a Raleigh native, started making margaritas there in mid-2008 after graduating from Appalachian State. Aside from introducing patrons to the best tequila downtown Raleigh has to offer, his interests include music and fun times. (The latter usually involves Herradura Reposado.)

1. Who was your celebrity crush? Katie Holmes when she was in *Dawson's Creek*. Though, when I got a little older it was Jennifer Love Hewitt in *Heartbreakers*.

2. Who is your favorite actor? Ryan Gosling. I like the fact that he has yet to take a huge, big-paycheck role. He sees the script and character over money, and to me, that means he acts because it's what he really wants to do.

3. With what famous person would you like to have a drink? What would you ask him or her? Jill Andrews. (Oh, wait, I take back Jennifer Love Hewitt being my second crush; it's definitely Jill Andrews.) And my first question would be "Will you marry me?"

4. Do you do anything else besides bartend? I do some freelance marketing and graphic design.



5. Name a beer you think everyone should try. Foothills People's Porter. You know how after one Porter, you're usually done? Not with this one; it's the most drinkable one I've had.

6. I'm sure you've sampled a lot of tequila working at Dos Taquitos. Which is your favorite? Easy—the Herradura Reposado. It's the one we use in our top-shelf margaritas, but it's a good sipping one, too.

7. Is there one thing you absolutely cannot drink? Vodka. The last thing I remember after a half-gallon of Aristocrat is hearing Usher's "Yeah!"

8. Who was your favorite hero growing up? Spiderman. That guy was such a smartass! It's like his costume gave him his confidence; as soon as he put it on, he was talking smack to all the bad guys.

9. What movie do you quote most heavily? *The Usual Suspects*. And the line I always say is, "The greatest trick the Devil ever pulled was convincing the world he didn't exist."

10. If you were vain, what song would you think was about you? "Baby Got Back," but ironically.

Melissa can be reached at melissa@raleighdowntowner.com.

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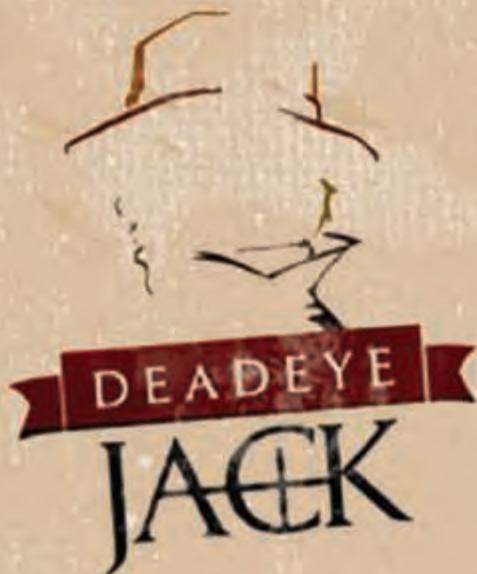
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The Deep South

Local Music Review



Tennessee Jed

Album: Barn Burner
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Bill Leverty

Album: Deep South
Genre: Rock / Southern Rock
www.leverty.com



Pam Saulsby

Album: The Full Measure of a Woman
Genre: Jazz
www.pamsaulsby.com

Each month we look at three local bands within a wide range of music types, from rock to reggae, country to classic. You won't find any negative or bad reviews here, just bands worth hearing in your favorite local music hangout. Enjoy the reviews, check out the bands when they're in town and be sure to mention you read about them in the *Downtowner Magazine* Deep South Local Music Review.



The Deep South Local Music Review is written by Dave Rose. Dave is the co-founder and co-owner of Deep South Entertainment. Formed in 1995, Deep South Entertainment is a record label, artist management company and concert event production company with offices in Raleigh, North Carolina and Nashville, Tennessee. Deep South is best known locally as producer of the Bud Light Downtown Live summer concert series, featuring national recording artists. Their latest addition to downtown Raleigh is Deep South—The Bar.

A mix of bluegrass, modern rock and acoustic folk, Tennessee Jed's sound is definitely one-of-a-kind. The band's unique sound stems from lead vocalist "Tennessee Jed" Fisher, who started playing guitar at age ten and winning vocal competitions at 14. The natural-born musician has covered just about every genre imaginable, ranging from country to metal. Fisher even did a short stint with country music's Jason Michael Carroll. After many years spent moving all over Tennessee, Fisher finally settled down in Raleigh where he started working on his solo career and produced his first critically acclaimed album *Acoustica*.

In 2009, Fisher relocated to the Blue Ridge Mountains, drawing inspiration from the Asheville music scene. Tennessee Jed's latest album, *Barn Burner*, is a culmination of Asheville's eclectic sound, Fisher's ability to overlap genres and a wide range of high-profile special guests. Fisher says that the goal of Tennessee Jed is to bridge the gap between traditional folk music and the more accessible pop mentality of the mainstream public.

Tennessee Jed's album *Barn Burner* is due out later this month and will kick off with a CD release party at Deep South the Bar on Feb. 25. For more info about the band, go to www.tennesseejed.net.

Originally from Virginia, Bill Leverty has been showing Raleigh his take on Southern rock music for quite some time. His musical history in the Capital City dates back to the '80s, where his band FireHouse first broke onto the music scene at Raleigh bar The Switch. From that point forward, Leverty and FireHouse made their way back and forth between Raleigh, Charlotte and Leverty's hometown of Richmond. However, the young band's success reached much farther than Raleigh, earning them an American Music Award and the ability to play with music sensations such as Journey, Lynyrd Skynyrd and REO Speedwagon.

Recently, Leverty has begun working on what he calls "side projects," aka: his solo career. Though his solo projects have been popular, he still remains dedicated to FireHouse and his bandmates, acknowledging that leaving them for a solo tour would be selfish. In 2009 Leverty released his most recent project, an album of covers all originating in the southern United States. Leverty aptly named the album *Deep South* (good choice, if you ask us!) and it has been deemed an "eclectic gem" by many.

Want to find out more about Bill Leverty? Visit his website at www.leverty.com. Be sure to watch for him in Charlotte this coming April.

Not all musicians come into this world singing and making music from the very start. For some, music begins as an interest and over time becomes an inexplicable passion. Just ask up-and-coming songstress Pam Saulsby. Twenty-seven years into her career as a television journalist, the WRAL anchor has decided to take on her biggest venture yet—making a name for herself in the music industry.

According to her parents, Saulsby was singing before she could even talk. It wasn't much later in her life that she discovered her true love of music. After conquering the world of TV journalism, the two-time Emmy winner has redirected her focus and is dedicating her time to finding her voice (literally) in the music world as well as juggling her career on television. Over the past four years Saulsby has been working her way up the music industry ladder and is performing wherever and whenever possible. So far, she has loaned her soulful pipes to funk bands, local karaoke shows and has even started performing solo across the Triad.

To hear more from this talented TV anchor, visit her website at www.pamsaulsby.com and check out her new CD *The Full Measure of a Woman*.

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Stop The Press!

BY JEFF BRAMWELL

The 2007 XYZ Vineyards Cabernet Sauvignon exhibits a dense core of cherry compote and macerated black currants, interlaced with intriguing notes of damson plums, liqueur of rocks, graphite powder and scorched earth. Sexy and silky, the finish introduces notions of Marrakech tobacco and blackstrap molasses. Drink from 2017 to 2032.—96+ points

Hope you haven't turned the page yet. So, what am I talking about, you ask? The above is a semi-fictitious (and very pretentious) tasting note, or "press," for a hypothetical wine. It's only semi-fictitious because I've seen every one of those tasting descriptors multiple times in one professional wine critic's review or another. There's a lot that's laughable about that little collection of words (what, you don't know what a *liqueur of rocks* tastes like?), but my bigger gripe is with how reviews like this are treated by many people who sell, consume or collect

wine as definitive, unalterable, scientific fact. It's important to remember that a wine review represents a summary of one person's opinion of that wine at one particular moment in time. It can be perceived very differently depending on that person's mood at that specific moment, what other wines they've already tasted that day or what they just ate. (Think of what that first sip of orange juice tastes like right after you brush your teeth!) Additionally, most wines will taste differently six months, a year, and five years from now, so it's not realistic to expect an aged wine to replicate the flavors that are listed in a tasting note that was written for a young wine.

Don't get me wrong; I'm not dismissing the usefulness of some guidance on the journey to a better understanding and appreciation of wine. It's not easy to pick out the often subtle aromas in a wine. Tasting notes like the one above can help you pinpoint them, even if there's some excessively fanciful verbiage going on there. (In the defense of those who write about wine for a living, you have to get a little creative after writing tasting notes for 5,000 somewhat similar wines over the course of a career.)

So my problem isn't so much with the press itself. These are knowledgeable people, providing their professional opinion of wines and wine regions they understand and care about, and that they are purported to have a significant



amount of experience. My problem is the way this information is wielded when it comes to the marketing and selling of wine. The score that's given to a bottle of wine is often given far more emphasis than what should matter most to the consumer—the smell and taste. Who cares if a wine received 85, 95 or 100 points if it's not a style of wine you enjoy? I've personally had more than a handful of experiences with highly sought-after wines that received mega scores that I didn't care for because they featured (what I perceived to be) overblown alcohol and excessive amounts of oak. Attach a three-digit price tag to those wines and it can be a painful learning experience. Have enough of those letdowns and you may start noticing that a wine with an 88 point rating from Critic X carries a lot more weight with you than a 92 point score from Critic Y for the same wine.

Which leads to the bigger issue of buying based on press—it's a one-way dialogue. Critical reviews are all well and good, but I'd rather buy my wine from a store or enjoy a bottle at a restaurant where there's someone that understands my preferences, is eager to discuss bottles I've enjoyed in the past, and—if applicable—what meal I'm pairing with my wine. Make that an ongoing dialogue and that person has a chance to truly learn your likes and is able to recommend some hidden gems that the press would never lead you to discover.

One last thought and then I'll get off my soapbox: as with any form of art, appreciation of wine is almost completely subjective. Sure, there can be an occasional flaw in a wine that is objectively not desirable, such as wet cardboard or sulfur aromas. Aside from that, it's completely up to you to decide what you enjoy. If your opinion of a wine doesn't align with a critic's review, it doesn't mean you're wrong. 🍷

Jeff Bramwell began working in the wine industry in Atlanta and has worked in both wine distribution and retail since moving to Raleigh in 2006. He is a co-owner of The Raleigh Wine Shop (along with fellow wine industry veterans Seth Hoffman and Ryan Fulkerson), opening soon at 126 Glenwood Ave, across Jones St. from 518 West. Drop Jeff a line at Jeff@TheRaleighWineShop.com.

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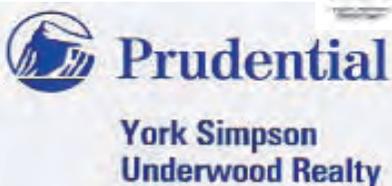


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10 QUESTIONS

with Raleigh Mayor Charles Meeker BY CRASH GREGG

We caught up with Mayor Charles Carpenter Meeker on a typical (busy) day at the law firm Parker Poe located in the Wachovia Building downtown. Meeker, who calls the Boylan Heights neighborhood home, has been married to Anne McLaurin for 31 years; they have two children, Emily, who's 29 and a lawyer in Washington, and David, 27, who's a downtown real estate developer. Anne also has a daughter, Austin. Meeker received his BA in 1972 from Yale University and in 1975 received his JD from Columbia University. Meeker served on Raleigh's City Council for eight years and has been Raleigh's mayor for almost ten years. He's currently in his fifth term, tying as longest consecutive running mayor in Raleigh history with Avery C. Upchurch. He is the son of Leonard Meeker, who served as the United States Ambassador to Romania.



1 What made you decide to become civically active?

I was involved with our neighborhood association, the Boylan Heights Association, back in the late '70s. We had a few issues before the city council involving rooming houses and then-representative Miriam Block was very impressive in terms of taking care of those. She retired in 1981, and I decided to run for the council. It was interesting. I didn't win the first time, and actually didn't win until 1985.

2 Tell us about your time as mayor. I was elected in the fall of 2001 about a month after 9/11. It was a very close, very challenging election. The reason I ran was because the then-current incumbent pretty much opposed the arts and didn't have a very good view of Raleigh changing and becoming a mid-sized

city. Of course lots of things have changed since then. I guess I'm most proud of three things: The government is much more open as far as citizen participation, attending meetings, as well as advisory boards and commissions; the parks and greenways system in terms of new facilities; and getting downtown rolling, mainly through private investment, and re-opening Fayetteville to what it is today. It really has made a difference to the whole city. Mayor is a part-time job, so I still practice law about 25-30 hours a week. It's been very busy trying to do both.

3 What is your favorite movie? The most recent one I saw was *King's Speech*, which was very popular. I don't go to the movies as much as I'd like to. Before that it was *True Grit*.

4 What's your favorite comfort food? The double-decker sandwich at Mecca with potato chips—and a coke.

5 Words to live by? One I remember from a high school chemistry teacher: "The stuff you don't get into is the stuff you don't have to get out of." Just be careful what you're up to and try to avoid problems. Focus your time on moving ahead.

6 Did you have a nickname growing up? Friends called me Charlie in middle and high school, but that's about it.

7 Early bird or night owl? Early bird. I run or jog every morning, seven days a week.

8 For a quick message, do you prefer phone, text or email? Telephone first, email second.

9 One thing you'd like to see happen in Raleigh? I'd like to see more corporate headquarters in our center city and also mid-rise development inside the beltline. That's what we need to continue growing as a city.

10 Do you have any guilty pleasures? I do from time to time drink craft beer at some of the local establishments. And my wife and I enjoy eating out a lot.

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Originally opened in 1904 as People's Drug Store and renamed in 1907, Hamlin Drugs on Hargett Street in downtown Raleigh is the oldest African American owned pharmacy in the United States. Pharmacist John Johnson has owned and operated Hamlin Drug Store since 1957, and prides himself in keeping the old-time traditions of hospitality and excellent customer service that the pharmacy was founded on over a century ago. Hamlin Drugs offers free delivery, accepts all major insurance programs including Medicaid and Medicare, and is certified in medication therapy management for the purpose of maximizing better health outcomes for their patients. For more information, visit us online at www.hamlindrug.com, or follow us on Facebook and Twitter.

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Neighborhood News

New downtown businesses that have opened in the last two months

TUSCAN BLU

327 W. Davie Street, Suite 108
919.834.5707
Lunch: Monday-Friday (11:30am-2:30pm), Dinner: Tuesday-Saturday (5:00pm-11pm)
www.TuscanBlu.com

VICTORIA POWERS STUDIO TEN

300 Blake Street, Studio 10
Blake Street Studios
919.247.5634
Fall/Winter/Spring Hours: (mid August-mid June) Saturday (11am-6pm), Monday-Friday (4:30pm-7pm, by appointment), Sunday (12 noon-5pm, by appointment), First Friday of each month (6pm-9pm)
Summer Hours: (mid June-mid August) Monday-Saturday (11am-6pm)
www.vpowersart.com

DESIGNBOX SHOP

323 W. Martin St.
919.834.3552
Mon-Sat 11am-6pm
(Saturday hours begin in April 2011)

SELDOM SEEN VINTAGE GUITAR & AMP CO.

109 S. Salisbury Street
919.832.1819
Monday-Friday (1pm-7pm)
www.seldomseenvintage.com

ZPIZZA

421 Fayetteville Street, Suite 103
919.838.0681
Sunday-Thursday (11am-9pm), Friday-Saturday (11am-10pm)
www.zpizza.com

CROSSFIT RALEIGH

235 S. Salisbury Street
919.675.2203
Monday-Friday (6am-8pm), Saturday (9:30am-10:30pm), check website for class schedule
www.crossfitraleighnc.com

CREMA AT CITY PLAZA

421 Fayetteville Street, Suite 101
919.834.7279
Winter hours: Monday-Thursday (8am-6pm), Friday (8am-10pm), Saturday (11am-10pm), Sunday (12 noon-5pm)

AFRICAN BEAUTY JEWELRY AND ARTIFACTS

300 Blake Street, Studio 9
Blake Street Studios
919.607.4411
Monday-Saturday (11am-6pm)
www.africanbeautyjewelryandartifacts.com

EMERGE FINE ART

300 Blake Street, Studio 11
Blake Street Studios
919.244.3392
Monday-Saturday (11am-6pm)
www.emergefineart.com

BELLINI RISTORANTE ITALIANO AND LOUNGE

2519 Fair View Road
Raleigh, NC 27608
919.782.4908
Monday-Thursday (5pm-10pm), Friday & Saturday (5pm-11pm)
www.BelliniRaleigh.com

RICA

Edifying the Arts in Downtown BY SUSAN RAMSAY

Have you noticed the newly painted building near the intersection of Cabarras Street while driving down Dawson? It's the transplanted home of an innovative art school, founded by artist and educator Mia Yoon. The Raleigh Institute of Contemporary Art (RICA) is Yoon's effort to create a model like the Arts Students League of New York. RICA was established to provide an affordable, high-quality art education allowing aspiring artists to reach their highest potential. The school welcomes everyone from new and emerging artists to well-established artists who want to increase their knowledge and hone their skills.



RICA's instructors are all prominent artists who bring a range of artistic philosophies and approaches to the educational process and to the art studios and classes. Independent, established artists like Marty Baird, Gerry Lynch, Jason Craighead, and

Marianita Stevans embrace their role as teachers and share their philosophy and technical experience with their students. Some instructors are masters of abstract art, others conceptual and realist, but they each bring a unique outlook to the studio. They share the belief that education is the foundation of all great art communities, and that ongoing education is the journey all great artists must make. "The mission of providing high quality art education at a reasonable cost outside of a university setting is a welcome addition to the Triangle art scene," says Marty Baird. "I've found that the students who are attracted to us are serious about learning more about contemporary art and serious about understanding the process of making art."

"We are determined to see potential artists discover their passion, to help emerging artists become more established and to inspire prominent artists to reach beyond their comfort

zones," says Yoon. Yoon herself benefited from a similar educational concept when she moved to New York in 1972. She started serious art training at the early age of 14 at Art Students of League of New York and continued for seven years. Yoon is confident her years there shaped her life as an artist. Her personal experience has inspired her passionate effort to bring the visionary concept to Raleigh. She feels that it is essential to provide everyone with the same high quality and affordable art training that she received.

With small class sizes of about six to ten students, RICA's courses almost mirror private instruction. Instructors guide each student towards their innate talents, and help the artists to find their own voice in their work, at their own pace. Class options range from painting and drawing to video production and mixed media courses. Starting in February, they will also offer lectures and art history workshops to reach an even broader audience. The affordable sessions extend over a four-week period (four lessons, one lesson per week). RICA embraces everyone from beginners to professionals; their current scholars span from age 9 to age 84.

"Even at their prime, Jackson Pollock and Georgia O'Keeffe, benefited immensely from ongoing classes and instruction to improve technique and broaden their perspectives by interacting with a larger artistic community," says Yoon. She hopes that the Raleigh art community will embrace this unique instructive model and use the school as a premier source for quality, on-going education in the arts. RICA is actively building a dynamic arts community, becoming a wonderful resource for artists and students and an excellent contribution to contemporary art in the Triangle. 📍

For more information about tuition fees, course schedules and policies, visit www.ricanc.com. Susan can be reached for comment at susan@raleighdowntowner.com.



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Downtown's "Newest" Movie Theater

The 270-seat Wachovia IMAX Theatre at Marbles recently re-opened to the public on February 2 after undergoing three weeks of upgrades that include a new state-of-the-art 3D IMAX projection system, enhanced audio, higher brilliance giant screen, more comfortable seats, and new carpet.

IMAX theaters are specifically designed to deliver the world's most immersive movie experience—making visitors feel as if they're almost in the middle of the movie. The IMAX Theatre at Marbles is among the first institutions in the world to upgrade to the new 3D IMAX technology and is still the largest 3D IMAX screen in North Carolina. The upgrades are entirely self-funded by IMAX ticket sales revenue and financing through IMAX Corporation, using no public dollars.

As North Carolina's only 3D giant screen theatre, the IMAX Theatre will continue to feature a variety of entertaining and educational films throughout the year.

Upcoming 45-minute inspiring documentary films include *Born to Be Wild 3D* opening on April 8. Hollywood's biggest IMAX feature films include Disney's *Mars Needs Moms* opening March 11, *Pirates of the Caribbean: On Stranger Tides* opening May 20 and *Cars 2* opening on June 24. Each year, more and more mainstream movies are being filmed in the super clear digital IMAX format.

The Marbles Kids Museum next door provides extraordinary experiences for both children and adults through innovative hands-on children's exhibits, creative programs and events. Marbles offers playful learning adventures for children and families, museum and IMAX field trips, summer camps, family events, targeted outreach programs and exceptional spaces for meetings and parties. For more information on Marbles or the Wachovia IMAX Theatre, visit www.marbleskidsmuseum.org or www.imaxraleigh.org.



Where's it @t?



Know where this photo was taken? Send us an email to where@raleighdowntown.com with the subject "Where's it @t" by March 15th and you might win a Downtowner T-shirt. We'll select a random winner from the correct answers. (Correct answers can be the spot where the photo was taken FROM or the SUBJECT of the photo. It's just for fun, so we're not picky).

Don't worry, we have new T-shirt designs coming soon you can order in case you don't win. They're \$15 and \$7.50 of each shirt going to local charities. Cool shirts for a good cause. What could be better?



<<< Congratulations to **Tim Thorpe** who correctly indentified last month's photo as the main entrance lighting fixture at the Mint Restaurant. The light was designed by local artist Matt McConnell and represents the bubbly flow of an open champagne bottle.

City Beautiful—Principles of Urban Design

BY MITCHELL J. SILVER, AICP

Raleigh is one of the 50 largest cities in the United States. The city is a travel destination for people throughout the state, region and country. In 2009, the NC Division of Tourism reported that Wake County had 9.87 million visitors who generated \$1.42 billion in direct spending. Cities across the globe are laser-focused on making their cities livable and places businesses want to grow and people most want to visit. In addition to a range of activities a resident or visitor might find in a city, many people want to “experience” a great place. In urban design, *place* is the composite of beautiful buildings, streets and public spaces that translate into that experience. Tony Hiss wrote about it in his book, *The Experience of Place*. Ideally, good urban design creates an authentic and unique place to which people return again and again, from across the globe or two blocks away.

Urban design concerns the arrangement, appearance and functionality of towns and cities and, in particular, the shaping and uses of urban public space. The profession emerged in the 1950s as a hybrid of architecture, landscape architecture and planning. Today, urban design is influenced by a multitude of other professions including landscape urbanism, civil engineering, real estate development, and historic preservation. The collaboration of the development and design professions creates the conditions for the emergence of not only a beautiful city, but a sustainable one as well.

“There is great opportunity to make urban environments desirable places to live, work and play. As a recent civil engineering graduate of NC State, I look forward to the chance to work with and learn from the many professionals and disciplines required to make this a reality.” —Simon Betsalel, E.I.T., *Civil Engineering Technician, Taylor Wiseman & Taylor*

Historically the cornerstone of urban design is architecture. Architecture is art. Ancient Egyptian, Greek, Roman and Byzantine architecture set the stage for the Middle Ages and Islamic, Romanesque and Gothic effects. The Renaissance and Age of Enlightenment provided a further evolution of art,



Popular events like Raleigh Wide Open bring tens of thousands of visitors into downtown each year and their experience will determine how they perceive Raleigh in general.

architecture and city design. They were all periods of great places that remain in evidence today and influence how people perceive cities. As recent as the 20th century, there were craftsmen who spent a lot of time designing details. You can see examples of the craft- era architecture along Fayetteville Street, a great place where people gather throughout the year for events or a stroll between the Capital and the Progress Energy Center for the Performing Arts.

“Good urban architecture has the ability to add warmth and vitality to the street, conversely, bad architecture can discourage street life. If you’d like to see this in action, just observe how the First Citizens Bank Building, also known as the “Death Star” affects Market Plaza.” —Grant Meacci, *Managing Designer, Raleigh Urban Design Center.*

In 1960 Kevin Lynch wrote *The Image of the City*, a landmark book about “imageability” as a value for building and rebuilding cities by using “mental maps” or individual perception and experience. Paths, edges, districts, nodes, landmarks, and focal points are important urban design elements to consider. “Paths” are how people move on streets, walkways, transit lines, and railroads. ‘Edges’ are linear elements, not used or considered as paths by the observer. Generally ‘edges’ differ from ‘paths’ in that they are not used for walking. ‘Districts’ are sections which the observer mentally enters and which usually have some identifying

character. ‘Nodes’ are centers of attraction and activity. ‘Landmarks’ are points of reference or prominent visual features and provide a ‘focal point’ for the observer.

Reminiscent of *Image of the City*, Raleigh’s own Urban Form map from the 1989 comprehensive plan outlined corridors, focus areas, employment areas, and special areas. The city’s current 2030 Comprehensive Plan builds on that former map. The current framework map identifies city growth centers, transit-oriented development areas, thoroughfares, urban corridors, parkway corridors, streets, and railroads. Roadways and the architecture that line them are key factors in designing a city of great places and great experiences.

The 2030 Comprehensive Plan established a vision for the city to retain its high quality of life and enhance the attributes that sustain it even as the city and its reputation grow. One key element of the Plan’s implementation is the New Raleigh Code or the Unified Development Ordinance (UDO). Currently under development the new code brings Raleigh into a new era of high quality urban design. Under consideration are the city’s road network, building frontages and heights, and the transitions between commercial and residential areas. Who knew that a road, the architecture that lines it and the public space surrounding it could lead to an “experience” of place treasured by residents and visitors alike. The 2030 Comprehensive Plan, the New Development Code, and the City’s Urban Design initiatives will help create the city of the future—Raleigh, a 21st century city.

“Designing Great Places” are articles and news from Raleigh’s Urban Design Center and the City Planning Department. Mitchell is the Chief Planning Officer for the city of Raleigh and can be reached at Mitchell.Silver@ci.raleigh.nc.us. To view the January 19 lunch forum, Principles of Urban Design, which includes a case study from New York City, presented by Mitchell, visit www.raleighnc.gov/portal/portal/cor/ext/RTNVideos Scroll down to “Planning” and it will be the first lecture listed. 📺

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DOWNTOWN SNAPSHOT

From the Downtown  Raleigh Alliance



DAVID DIAZ
President and CEO
Downtown Raleigh Alliance
www.YouRHere.com

Dear Reader,
During 2010, there were 28 street-level business openings in downtown, signaling strong growth in the dining, entertainment and shopping sectors. Check out the Shop Downtown link for more information about a variety of unique retailers right here in our city center, www.shopdowntown-raleigh.com.

This year promises to be another busy one in downtown, where over 75 outdoor events and festivals are being planned. Many events may impact access to various streets and public spaces and the DRA strives to notify as many downtown residents, businesses and property owners as possible about street closure notifications so alternate plans can be made ahead of the events. We encourage anyone who is interested in receiving email communications about upcoming street closures to contact Brandi Barnhart at brandibarnhart@downtownraleigh.org to add your email address to the notification list.

I want to thank the many DRA members and volunteers who support our organization and programs each year. There are opportunities to get more involved in downtown Raleigh through DRA membership and volunteering for events, such as the Downtown Raleigh Home Tour on Saturday, May 21st. Please contact Paulette Becoat paulettebecoat@downtownraleigh.org if you are interested in learning about membership and volunteer opportunities this year.

You may learn more about downtown events, parking, maps, and the free R-LINE circulator bus at www.YouRHere.com.

Please enjoy this issue of the *Downtowner Magazine*.





CAPITAL BANK

Brought to you by Capital Bank and its commitment to the performing arts and artists in Raleigh. 800.308.3971 | www.capitalbank-us.com

Feb 6-26
The Raleigh Ensemble Players presents **The Last Days of Judas Iscariot** by Stephen Adly Guirgis. For more information, visit www.realtheatre.org.

Feb 11-27
The Raleigh Little Theatre presents the hilarious comedy **The Man Who Came to Dinner**. While on his way to dinner at a suburban family's home, Sheridan Whiteside, an insufferably arrogant radio personality, accidentally falls and breaks his hip. A tumultuous six weeks of confinement follow. RLT Sutton Main Stage Theatre. Tickets can be purchased online at raleighlittletheatre.org or by calling the RLT Box Office at 919-821-3111.

Feb 17-20
Theatre In The Park presents **The Real Thing**. Henry, a playwright, and Annie, a young actress, are in love—but is it the real thing? Can love last? Can a marriage? In this heartfelt comedy, Tom Stoppard examines the difficulties and rewards of finding and sustaining love and commitment, as

well as challenging our very notions about what is “real.” Call 831.6936 or visit www.theatreinthepark.com.

Feb 17-Mar 6
The Carolina Ballet presents **The Ugly Duckling**. When the “world-class choreographer” (The Washington Post) Robert Weiss creates a new ballet the dance world sits up and takes notice. Be the first to see his latest creation for the stage in its premiere at Carolina Ballet. Lynne Taylor-Corbett's *The Ugly Duckling* is also featured on this program. Fletcher Opera Theater. Tickets may be purchased online at www.carolinaballet.com or call the BalletLine at 919.719.0900.

Feb 24 (Thur)
Nine-year-old pianist, composer and entertainer **Ethan Bortnick** has been making headlines as one of the youngest musicians. Meymandi Concert Hall. Call 919.831.6060 or visit www.broadwayseriesouth.com.

Feb 25 (Fri)
Juice & Jazz Benefit at the Museum of Natural Sciences. Live Jazz / Unique Wine Tastings / Delicious Hors D'oeuvres benefitting Easter Seals UCP helping people manage disabilities and mental health challenges. Doors at 6:00pm at the Museum of Natural Sciences, 11 W. Jones Street. Tickets are \$40 each and can be purchased by calling 919.865.8840 or online at www.nc.eastersealsucp.com/events. Live Jazz provided by the MPS Trio.

Feb 25-26 (Fri-Sat)
Orchestra Showcase: **Copland and Rachmaninoff** presented by the NC Symphony. Meymandi Concert Hall. Visit www.ncsymphony.org or call 919.733.2750.

March 4 (Fri)
First Friday in downtown is one of Raleigh's most popular evening escapes and is a great fun-filled self-guided tour to Raleigh's exciting art, music and dining scene. on the first Friday of every month. Galleries, live music and culinary delights abound. Experience art in all the downtown districts. Use the R-Line for convenience!

March 4-5 (Fri-Sat)
NC Symphony presents **Pink Martini**. In a rollicking, around-the-world musical adventure, Pink Martini returns to Meymandi Concert Hall for a magical collaboration with the North Carolina Symphony. They're packing an electric blend of classical, jazz, samba and good old-fashioned pop. Visit www.ncsymphony.org or call 919.733.2750.

March 11-27
The Raleigh Little Theatre presents **Really Rosie**. Rosie, the sassiest kid on her block of Brooklyn's Avenue P, entertains herself and friends by acting out show biz fantasies, notably directing and starring in an Oscar winning movie. Rosie takes her playmates on a journey into the fantastic Technicolor movie studio of her imagination as she creates the “movie of her life.” The musical is based on Sendak's books *Chicken Soup with Rice*, *Pierre, One was Johnny*, *Alligators All Around* (which comprise *The Nutshell Library* (1962), and *The Sign on Rosie's Door* (1960). Tickets can be purchased online at raleighlittletheatre.org or by calling the RLT Box Office at 919.821.3111.

March 12 (Sat)
St. Patrick's Day Parade & Festival in downtown Raleigh.

March 13 (Sun)
Time Change. Remember to turn your clocks forward one hour!

March 13 (Sun)
The Chieftans, a six-time Grammy winning group recognized as Ireland's Musical Ambassadors has been bringing traditional Irish music to the world's attention for more than 40 years and have broken many musical boundaries by collaborating and performing with some of the biggest names in rock, pop and traditional music in Ireland and around the globe. Raleigh Memorial Auditorium Ticket Sales call 919.831.6941 or visit www.nctheatre.com.

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RICA
Contemporary Art

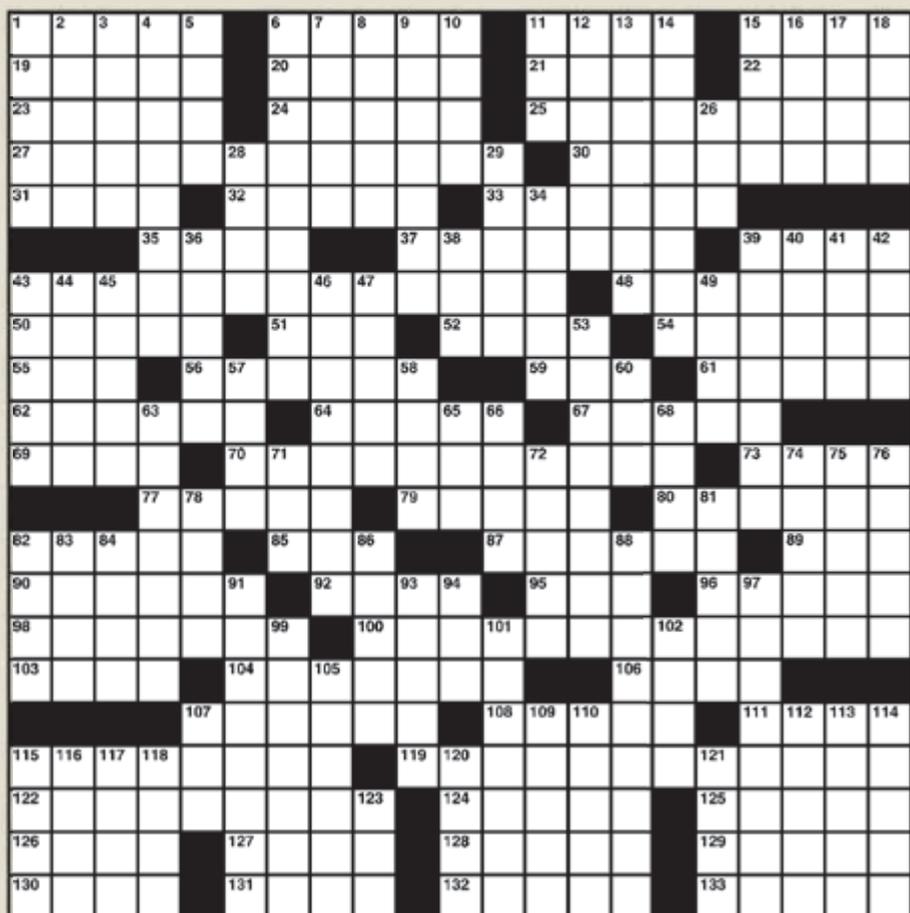
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RALEIGH DOWNTOWNER MAGAZINE MONTHLY CROSSWORD PUZZLE



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By John Lampkin from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

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|--|---|---|--|
| <p>“ADDCATIONAL TV”</p> <p>ACROSS</p> <p>1 Shrimp kin</p> <p>6 Eclipse shadow</p> <p>11 Grain layer</p> <p>15 Pennsylvania, e.g.</p> <p>19 Bellow's “The Adventures of ___ March”</p> <p>20 “Air Music” Pulitzer winner, 1976</p> <p>21 Like Hubbard's cupboard</p> <p>22 Very attractive</p> <p>23 Amherst sch.</p> <p>24 Bowlers have them</p> <p>25 Documentary about a Ravi Shankar concert tour?</p> <p>27 Sitcom about an endearing dimwit?</p> <p>30 Reserved</p> <p>31 Geometry figure</p> <p>32 A ___-to-know basis</p> <p>33 Hypothetical primates</p> <p>35 Not at all excited</p> <p>37 Entered gradually</p> <p>39 Waste, as time</p> <p>43 Show about a nonsensical grain grinder?</p> <p>48 Giant in the woods</p> <p>50 “Great taste” beers, familiarly</p> <p>51 Summer goal, maybe</p> <p>52 “No ___!”</p> <p>54 Pressed for payment</p> <p>55 “___ all in your mind”</p> <p>56 Moral principles</p> <p>59 Lincoln Ctr. site</p> <p>61 Prolonged pain</p> <p>62 Hopi home</p> <p>64 Symbol on the film poster for Clint Eastwood's “Hang ‘Em High”</p> <p>67 Mt. Shasta's state</p> | <p>69 Box for practice</p> <p>70 Drama about an opinionated military?</p> <p>73 Sheep's kin</p> <p>77 In concert</p> <p>79 Natural sponge</p> <p>80 Telescope eyepiece</p> <p>82 Brooks of country</p> <p>85 Boston Coll. conference since 2005</p> <p>87 Confident comeback</p> <p>89 JFK posting</p> <p>90 Ill will</p> <p>92 “Mayor” author</p> <p>95 Former USSR member</p> <p>96 Ankle bones</p> <p>98 Early stage</p> <p>100 Talk show about words like “zeppelin” and “dirigible”?</p> <p>103 Many a texting whiz</p> <p>104 10,000 square meters</p> <p>106 Lampblack</p> <p>107 Sioux enemies</p> <p>108 Starbucks size</p> <p>111 Attending USC, e.g.</p> <p>115 Like some drilling</p> <p>119 Sitcom about a team of aromatherapists?</p> <p>122 Financial show about the fermented honey market?</p> <p>124 Straight up</p> <p>125 Bizarre</p> <p>126 Procter & Gamble razor</p> <p>127 Cowardly Lion's farmhand alter ego</p> <p>128 Of the kidneys</p> <p>129 Got together</p> <p>130 Really smell</p> <p>131 Ice cream brand</p> <p>132 Nonplus</p> <p>133 Until now</p> | <p>DOWN</p> <p>1 “Straight Up” singer Abdul</p> <p>2 Bit of tongue-wagging</p> <p>3 Mescal source</p> <p>4 Joker</p> <p>5 Twitter source</p> <p>6 Modern folklore</p> <p>7 “Le ___ d'Arthur”</p> <p>8 Payoff</p> <p>9 Do over, as a kitchen</p> <p>10 “Are not!” comeback</p> <p>11 Hardly big shots?</p> <p>12 Like a bump on a log</p> <p>13 Goddess of the hunt</p> <p>14 Straightened up</p> <p>15 New newts</p> <p>16 Inner tube shapes</p> <p>17 Hewed</p> <p>18 Little shaver</p> <p>26 Tried to get a seat</p> <p>28 “I only regret that I have but one life to lose for my country” speaker</p> <p>29 More despicable</p> <p>34 1955 Argentine coup victim</p> <p>36 First name in nature photography</p> <p>38 Chalet backdrop</p> <p>39 Drama about an Asian virus?</p> <p>40 Sphere opening</p> <p>41 Property claim</p> <p>42 Feminine title</p> <p>43 Air traffic images</p> <p>44 Like the sky during fireworks</p> <p>45 On a liner, say</p> <p>46 Liner's primary section</p> <p>47 Disguised, briefly</p> <p>49 Wharf on the Seine</p> <p>53 Old-timey words of emphasis</p> <p>57 WWII Axis general</p> | <p>58 Earthworm environs</p> <p>60 Short film maker?</p> <p>63 Drama about an obnoxious superhero?</p> <p>65 Cone head?</p> <p>66 Big heads</p> <p>68 Rhône city</p> <p>71 Juanita's “a”</p> <p>72 Entangled</p> <p>74 Last Olds made</p> <p>75 Quermoy neighbor</p> <p>76 Scarecrow's lack</p> <p>78 Eschew</p> <p>81 BP competitor</p> <p>82 Pace</p> <p>83 Only daughter of Elizabeth II</p> <p>84 Abundant</p> <p>86 Terra ___</p> <p>88 Rembrandt's contemplative subject</p> <p>91 Gossip</p> <p>93 Longtime New Yorker cartoonist</p> <p>94 “I Saw ___ Again”: 1966 hit</p> <p>97 Appraised items on a PBS “Roadshow”</p> <p>99 Had a hankering</p> <p>101 Frantic</p> <p>102 Villain to “avoid” in 1980s Domino's Pizza ads, with “the”</p> <p>105 Insolent</p> <p>107 Resistance unit</p> <p>109 Edit</p> <p>110 Dieter-friendly</p> <p>112 Like fruitcakes</p> <p>113 Oater actor Lash</p> <p>114 Like crackerjacks</p> <p>115 General Bradley</p> <p>116 Grand affair</p> <p>117 Diet</p> <p>118 Black Hills st.</p> <p>120 Zeus' spouse</p> <p>121 “Brave New World” drug</p> <p>123 Puzzle finisher's cry</p> |
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