



# RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 8, ISSUE 12

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

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4TH ANNUAL

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# RALEIGH DOWNTOWNER MAGAZINE

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The Downtowner is a local monthly print magazine dedicated to coverage of downtown Raleigh. Our online publication, [www.raleigh2.com](http://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

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If you have suggestions for another location where you'd like to see the *Downtowner*, email us at [delivery@raleighdowntowner.com](mailto:delivery@raleighdowntowner.com). We love hearing from our readers!

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Cooper's BBQ

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bu•ku  
Carolina Café  
Crema  
Spize Café  
Busy Bee  
Boylan Bridge Brewpub  
Raleigh Visitors Center  
Capital Bank

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Goodnight's Comedy Club  
Clarion Hotel  
YMCA Hillsborough Street  
Theatre in the Park  
Beansprout Restaurant

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Bada Bing Pizza

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Fly Salon  
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ON THE COVER: THE WOMEN'S CENTER OF WAKE COUNTY HELPS BRING MUCH NEEDED HELP TO WOMEN AND CHILDREN IN DOWNTOWN. READ MORE IN OUR 4TH ANNUAL 9 FOR THE NEEDY

# O 9

FOURTH ANNUAL

## for the needy

BY CHRIS MOUTOS



We're fortunate to have a diverse readership at the *Downtowner* and reach a wide range of people who contribute to our community in a variety of ways, be it through volunteering or donating (or both). We also know that there are many people in Raleigh who have been and continue to be affected by the economic recession. This includes individuals and families dealing with not only financial stress but with mental disabilities or chemical addictions as well. Over the past three years, we have highlighted local nonprofit organizations that are available for those in need.

If you know someone in need, we encourage you to pass these organizations on to them in the hopes that they can help. Alternatively, we provide this information so that you might be able to assist these organizations with your talents, time or gifts. Raleigh continually ranks high as one of the best places to live and work in America and our dedication to community and the city's people are one of the many reasons why.

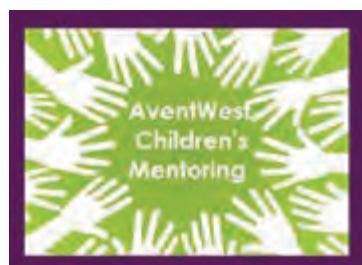
### AventWest Community Development Corporation (AWCDC)

is a non-profit organization that is committed to enhancing the lives of those in the West Raleigh area. Their focus is AventWest Children's Mentoring, an afterschool tutoring program for students in the community who need both academic support and economic opportunity. These children are transported from their homes to program sites two days a week during the school year and are provided with supervised physical activity, healthy snacks or hot meals, academic assistance, basic skills, and a ride back home. In addition to help with homework, the program provides enrichment activities and field trips on a regular basis. The



vision began in February of 1999 when the Food Bank of N.C. and Avent Ferry United Methodist Church (AFUMC) initiated AventWest Children's Mentoring as the pilot Kids Cafe program in eastern NC. An advisory committee was formed in September 2001, and an interim director was hired at the start of January 2002. A permanent program director was hired in 2004 along with site coordinators for both tutoring sites. Community partnerships include the Wake County Public Schools, Food Bank of Central and Eastern NC, Interfaith Food Shuttle, Avent Ferry United Methodist Church, Western Blvd. Presbyterian Church, the City of Raleigh, the Junior League of Raleigh, and NC State University. You can find more information at [www.aventwest.com](http://www.aventwest.com).

The mission of **The Boys & Girls Clubs** is to enable all young people to reach their full potential as productive, caring, responsible citizens. For 45 years, the Boys & Girls Clubs has been at the forefront of youth development, helping young people from disadvantaged economic, social and family circumstances become successful adults. Currently, they serve approximately 4,500 young people in their seven facilities in Wake County. These facilities actively seek to enrich the lives of girls and boys who other youth agencies have had difficulty reaching. They have five core programs that can deliver generation-changing results including Character and Leadership Development, Education and Career Development, Health and Life Skills, The Arts, Sports, Fitness and Recreation. They partner with various other community partners to facilitate integrative programs. All in all, their programs emphasize educational enhancement and access to technology. The programs offer life skills that help youth understand and appreciate different cultures, promote civility and foster positive race relations.



One hundred percent of the youth who attend the Club for four or more years graduate from high school. To instill responsibility, there is an annual membership fee of \$7.50, which is amazing considering they offered more than 421,000 hours of Healthy Lifestyle programming in 2012. Eighty-five cents (\$0.85) of every dollar given to the Club goes directly to programs and services. For more information, visit [www.wakebgc.org](http://www.wakebgc.org).

### The Healing Place of Wake

County is a non-profit 501(c)(3) recovery and rehabilitation facility for homeless people with alcohol and drug dependency. Their mission is to offer innovative recovery and rehabilitation to these individuals through a continuing mutual-help program, which is specifically designed to rekindle the client's desire to return to a meaningful and productive life. The Healing Place operates both a men's and women's center. Each night, there are 180 beds at the men's facility and 99 beds at the women's facility where a homeless user of alcohol or other drugs can rest and receive food and clothing. One of their goals is for individuals to see each other as peers because when addicts see their peers working, studying and staying sober, they see the possibility of sobriety and a return to a healthy, productive life.



**BOYS & GIRLS CLUBS**

Recovery is a step-by-step process through The Healing Place's services, which include an overnight emergency shelter, a Sobering Up Center and a detoxification facility. There is also an Off-the-Street Motivational Program, a residential Phase Recovery Program and a Health Care & Self-Care Clinic. For more information, visit [www.hpowc.org](http://www.hpowc.org).

Though not geographically contained in Raleigh, **Legal Aid of North Carolina** is a statewide, nonprofit law firm that provides free legal services in civil matters to low-income people in order to ensure equal access to justice. They help individuals, families and communities with legal problems affecting basic human needs such as family, housing, employment, and income. Access to legal help

is expensive and the amount of assistance requests this organization receives is overwhelming. Legal Aid assists in the areas of children's services, fair housing, domestic violence, mortgage foreclosure prevention, and help for seniors. In addition, they have a Farmworker unit and a Battered Immigrant project initiative. For more information on their various services and how to donate, visit [www.legalaidnc.org](http://www.legalaidnc.org).

The **National Alliance of Mental Illness of Wake County** (NAMI) is a nonprofit organization that provides advocacy, support and education for people living with mental illness and their family members. With nearly 500 dues-paying members, NAMI Wake County plays a pivotal role in the community. They understand that illnesses like schizophrenia, bipolar disorder, major depression, post traumatic stress disorder, and obsessive compulsive disorder are devastating for both those affected and their loved ones. According to Gerry Akland, President of NAMI, "One in 17 individuals suffers from

a serious mental illness, which is approximately 56,000 people right here in Wake County." NAMI teaches that many people don't realize is that mental illnesses are biological and not a result of bad parenting or poor character. These illnesses impact how individuals think, process information, regulate emotions, and behave. One highlighted program is the Family-to-Family (F2F) Education Program which is a free 12-week program for the caregivers of those with mental illnesses. For more information, visit <http://nami-wake.org>.



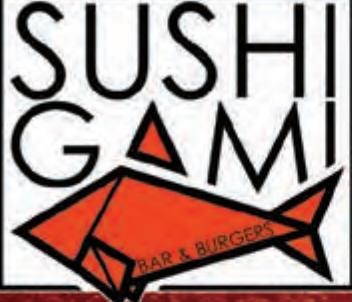
The **Nessie Foundation** is a non-profit formed in 2006 to serve at-risk youth and their families in Southeast Raleigh, primarily the residents of the Parrish Manor manufactured housing community. Their program offers camp fees and transportation to the Boys and Girls Clubs summer camps, community garden and cooking classes, organized soccer games at their recreation field, and an after-school

outdoor activity club that introduces healthy lifestyle activities.

Nessie is able to do a variety of things through their partnerships with non-profits and government agencies. Collaboration with the Boys & Girls Clubs enables kids to grow and excel through the mentoring, leadership and life skills taught at the clubs. By aligning themselves with the Inter-Faith Food Shuttle, they are able to plan, develop and manage a community garden >>>



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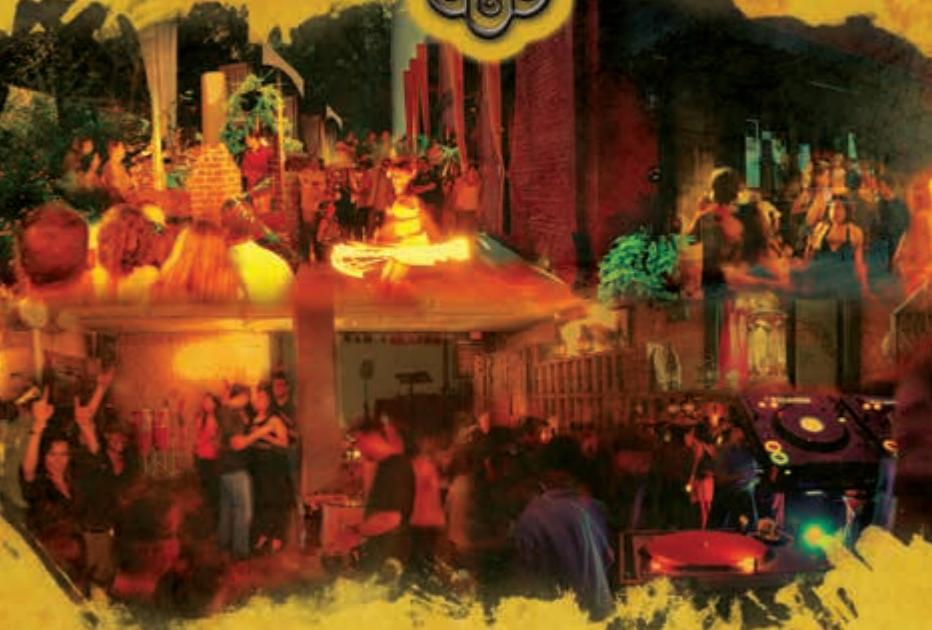
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that introduces the community to fresh vegetables and fruits and allows residents to work together to benefit themselves and their neighbors. All ages are able to participate and learn the proper skills to grow and harvest their own food as well as engage in nutrition and cooking classes taught by Inter-Faith Food Shuttle and North Carolina Cooperative Extension. For more information, visit [www.nessiefoundation.org](http://www.nessiefoundation.org).

**Passage Home** provides holistic opportunities to strengthen families and neighborhoods that are facing severe socio-economic challenges. Passage Home's programs and services are developed to break the cycle of poverty and have lasting effect. Their target populations include working homeless families, people who have been incarcerated, those in drug recovery, and low-resource neighbor-



hoods. Their programs are focused on housing and support services which include housing and wrap-around case management to empower families and individuals to maintain housing and self-sufficiency, and case management and assistance for Veteran families who are homeless or at-risk of homelessness. They also have a VITA Program that offers free tax help to low- to moderate-income individuals who can't prepare their own tax returns. Their Workforce Job Readiness program provides training for underemployed or unemployed adults with a curriculum designed to prepare candidates to enter the workforce. With their Kid's Cafe After-school Program, children ages 5-12 are afforded tutoring, mentoring, recreational activities, computer lab access and a hot meal. A "Counselors In Training" program is also available for youth ages 13-18. They also provide a variety of summer camp activities, field trips and sports. Passage also offers senior services and other community outreach activities on a monthly basis. For more information, visit [www.passagehome.org](http://www.passagehome.org).

**SouthLight** is a private, non-profit United Way funded organization whose mission is to eliminate addiction and the abuse and misuse of drugs including alcohol. Since 1970, they have developed comprehensive substance-abuse programs that address the needs of youth, adults and families. The organization's services include education, treatment, counseling, housing and court intervention. SouthLight's youth prevention services provide both onsite and in-community aid those who are



at increased risk for developing substance abuse problems.

SouthLight offers periodic outpatient treatment to adolescents. In treatment, adolescents learn to modify behaviors in order to make better decisions and abstain from drug and alcohol use since they differ from adults in many ways. Safelight's location on Oberlin Road addresses this dilemma by offering family-focused treatment interventions, beginning with an initial assessment that includes the parents.

The Intensive Outpatient Program focuses on helping adults to understand addiction and begin the recovery process through group counseling, educational presentations, self-inventory, family relationship building, and continuing care planning. This program is offered in a 10-week format of 30 structured three-hour sessions. In addition, Southlight offers its CASAWORKS/Perinatal Program, which is a 16-bed substance abuse residential treatment program that provides supportive wrap-around services for eligible pregnant women recovering from substance abuse. The program also provides services to children of mothers in residence. SouthLight's "supervised independent living" apartments are serving adults with both a substance abuse and a mental health need who are homeless, marginally housed or transitioning to full independent living from more restrictive residential or custodial programs. The apartments are closely supervised and provide transitional housing in a structured, safe and drug-free environment. This program has been successfully serving substance abusers since 1990. For more information, visit [www.southlight.org](http://www.southlight.org).

The **Women's Center of Wake County, Inc.** is a multi-service resource center that addresses the challenging issues of poverty and homelessness for single women and women with families. We included the Women's Center in our second Nine for the Needy two years ago, but felt the need to mention this worthwhile organization again this year as they're in particular need of financial assistance. After finally moving from their previous location on Hargett Street, which flooded several times each year, their new location near NC State on Cox Avenue will allow them to better serve the community as well as provide space for other organizations

and providers who serve many of the same clients.

No one was more happy with the recent move than Jean Williams, Director of the Women's Center, "We are excited to be celebrating our first anniversary at the new location for the Women's Center at Cox Avenue. We continue to see more and more families who are struggling to put food on the table and keep the rent paid. Partnering with other agencies in the community, we are all maximizing our resources to support these families. We welcome you to be part of that partnership with a donation today!"



Through the provision of Basic Needs Services, engagement with and assessment of clients, and housing placement and support services, the Women's Center helps provide a bridge between despair and hope for women and families. Their major goal is to prevent and to end homelessness. This is done in partnership with individuals, agencies and groups throughout the Raleigh community. Basic Needs Services addresses the survival and safety needs of women and children who are homeless or at risk of becoming homeless. The Women's Center provides the only day shelter for women and families in Wake County and ensures they have a safe place during the day, offering relief from rain,

cold and harsh heat. Services include emergency food and food referrals, access to transportation, personal hygiene products, clothing, direct financial assistance, mail and message services, access to a phone, and aid in obtaining an identification card, which is vital to accessing other community services. In addition, Basic

Needs Services introduces them to other support services such as recovery readiness for substance abusers, mental health treatment and housing assistance. For more information or to make a donation, please visit [www.wcwc.org](http://www.wcwc.org).





# RALEIGH DOWNTOWNER MAGAZINE

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## Free Reader Rewards!

The Downtowner is proud to continue another installment of Reader Rewards. Each month, we give away gifts and services to our devoted readers, with this month's Rewards worth over \$750.

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## From the Publisher

It's hard to believe another year has come and gone and 2013 is here already. Last year was a great year at the *Downtowner*. We were lucky enough to experience wonderful growth, welcome new advertisers and fill lots of new distribution locations. We also enjoyed meeting a lot of great people and helping local charities and non-profits in the community. Our readership stayed at a **99.5** percent pickup rate, which we're proud to say is the highest of any publication in the Triangle.



Unfortunately, we faced a difficult time after our office and home fire in April, forcing us to relocate immediately. CityGate Realty was kind enough to provide us with great office space until their recent move to their

new offices at the corner of Peace and Glenwood (Thank you again Doro and John and congrats on the new space). We also want to thank the Glenwood Agency and Ann-Cabell for providing us with temporary office space until we moved to CityGate.

Now we're searching for a permanent long-term office location in downtown. We're hoping to find something eclectic, urban and hip from 1000-4000 square feet and features details like exposed brick walls, wood or concrete floors and high ceilings. Since we now have our new furry *Downtowner* mascot Truman, we'd prefer a place that's dog-friendly, on the first floor if possible. Our preference is to stay in downtown central or in the neighboring Warehouse or Glenwood South Districts, but we don't mind moving a little

farther out for a bigger, cooler space so long as we are within walking and biking distance of our city center. We're interested in either leasing or perhaps buying for the right place, so if you stumble across any spaces while you're enjoying our great downtown, let us know! You can give us a call at 919.821.9000 or send us an email to [office@raleighdowntowner.com](mailto:office@raleighdowntowner.com). We appreciate your help in finding the perfect new *Downtowner* location!

Cheers,

*Crash*

CRASH GREGG  
Publisher, *Raleigh Downtowner Magazine*  
[publisher@raleighdowntowner.com](mailto:publisher@raleighdowntowner.com)



## Sushi Gami

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY KAREN DIAZ



If first impressions are as important as people say, then Sushi Gami has nothing to worry about. As soon as you enter the newest restaurant in Cameron Village, you see skillful sushi chefs artfully preparing their colorful treats. If seeing that vast array of rolls doesn't have a positive affect on you, Co-owner and General Manager Steve Richard certainly will. Having owned and operated everything from jazz clubs to restaurants, Mr. Richard knows his customers are everything, and he treats every single one like an old friend. After meeting him and watching him in action, I can tell you that this guy is not only charming but can work a room with the best of them.

Of course, Sushi Gami has more than just showmanship and charisma. Co-owner and Master Sushi

Chef Walter Xu brought his talents to Cameron Village. Xu fine-tuned his craft in New York City at several high profile restaurants including Kanoyama and Spoon, so naturally, the menu is heavy on sushi and sashimi. However, Chef Xu and Mr. Richard wanted other options on the menu and came up with several fusion rolls and appetizers as well as a nice selection of burger combinations.



*Co-owner and Master Sushi Chef Walter Xu*

Burgers at a sushi joint? Absolutely! But we're not talking about any ole burger; we're talking about things like the Marco Polo Burger (\$11.95)—an Angus beef burger with sashimi grade salmon, avocado and seaweed salad on a nine-grain bun—and the Spicy Tuna Burger (\$11.95)—an Angus burger with sashimi grade tuna, jalapeno, sliced mango, and the chef's special mayo dressing on a croissant bun.

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Chef Xu included many traditional rolls ("Regular" on the menu), nigiri and sashimi, but it's his signature rolls ("Special") that get me going. The Cameron Roll (8 pieces for \$12.95) is shrimp and avocado wrapped in soy paper and topped with lobster salad, mango and miso sauce that makes for a sweet, creamy, salty roll. Another popular option is the Wolfpack Roll (8 pieces for \$8.25), which features salmon and cream cheese and is lightly fried just before serving. If you're lucky enough to be at Sushi Gami when soft shell crabs are in, don't miss the King Spider Roll (10 pieces for \$13.95), filled with fried soft shell crab, mango and spicy tuna on the inside, then topped with seared tuna and served with Thai chili sauce. It's sweet, spicy, crunchy and it's my favorite so far, but their most popular year round roll is the Lobster Special Roll (10 pieces for \$16.95). This crowd-pleaser is stuffed with lobster tempura and asparagus then wrapped with soybean paper, topped with spicy tuna, and served with that fabulous Thai chili sauce. Xu has also created some of the best vegetarian options around. He makes vegetable rolls and pairs them with tofu, squash, and zucchini "sashimi."



If you have room for dessert, I highly recommend the "Mochi" ice cream (\$4.95). You get one scoop each of green tea, mango and strawberry ice cream. Each scoop is then wrapped in thick rice paper and frozen. The tasty treats are refreshing, light and the rice paper texture is perfect.

Normally you wouldn't think of a sleek, modern sushi restaurant in Cameron Village being child-friendly, but Sushi Gami's focus on family is undeniable. The servers are warm and welcoming and the long, plush banquettetes are perfect for catching up with relatives. And even though you'll find a children's menu there, Sushi Gami

is a ideal spot for date night. There are plenty of romantic candle-lit booths and tables for two that are perfect for a quiet dinner. There is also the sushi bar and covered, heated outdoor patio if you're looking to have a fun night outside with friends. A relaxing atmosphere for any occasion and tastes to suit everyone are all at Sushi Gami waiting for you. ☺

*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.loveatfirstbite.net](http://www.loveatfirstbite.net). Brian can be reached for comment at [brian@raleighdowntowner.com](mailto:brian@raleighdowntowner.com).*

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\$\$\$\$

Lunch: Mon–Sun 11am–3pm  
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Downtown Tips: The Bento Box offers lots of choices and at \$10.95, it's a steal. Also, take advantage of online ordering on their website: [www.SushiGamiNC.com](http://www.SushiGamiNC.com).



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# Lumina Clothing Company

BY DAVID GRIFFITH

After three years of selling merchandise online, a Raleigh-based Lumina Clothing, an upscale, American-made clothing and accessories company, is offering style-conscious men a new downtown destination on East Martin Street. Not bad for a company that began as a lark among college friends.

While students at North Carolina State University, sartorially-inclined roommates Barton Strawn and Justin Carey were searching for neckwear as they found themselves attending more formal events, including job interviews. What began as a

quest for skinny ties ended in an "ah-ha" moment when they grew tired of the neckwear offered at established stores and ventured to create their own.

"We knew what we wanted, but just couldn't quite find it and ended up really frustrated," says Strawn. "My grandmother taught me to use a sewing machine when I was young, so Justin jokingly suggested I just make them."

That is exactly what Strawn did, much to the acclaim of friends and family with whom the hand crafted neckwear instantly became a hit. Soon, requests for ties and bowties were coming from beyond the friends' inner-circles and the duo had a critical decision to make.

"The idea quickly took off after we realized we might be onto something much bigger than just making a few ties for friends," says Strawn. "We wanted to avoid becoming another upstart clothing label and really focus on our vision of establishing

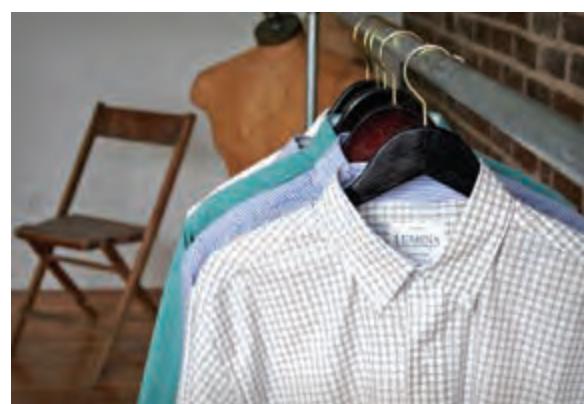


a quality brand that represented North Carolina."

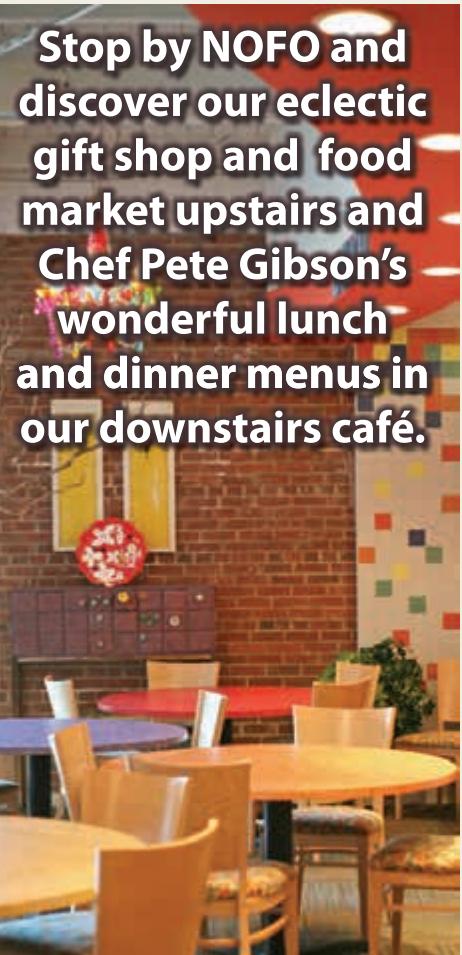
If you look at tag on the majority of your shirts and pants, you will see it was likely made somewhere other than the United States. It's no secret that cheaper labor in countries like China and Mexico has led to the decline of the American textile industry over the last 30 years, especially in the once textile-rich South. In 1923, there were roughly 350 mills in North Carolina, but today only a few still exist to keep the heritage alive.

Paying homage to that heritage became central to the Lumina brand. The name references the cotton looms that once drove the state's economy and while everything is manufactured domestically, the company makes a point of sourcing materials in North Carolina whenever possible. They have even adopted the state motto *Esse Quam Videri*, "to be rather than to seem," as their own.

"Our motto is something we adhere to every day,"



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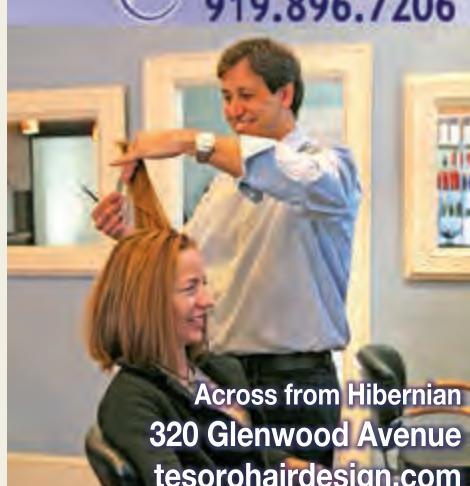
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says Paul Connors, who joined the Lumina executive team two years ago to steer marketing and sales efforts. "We are not about creating the image of quality-driven products, but actually following through and crafting classic, American-made pieces our customers will enjoy for a lifetime."

The label's admiration of North Carolina shines through in neckwear named Beaufort, Currituck and in its line of canvas Boone tote bags.

"It's a state that's always had a dedication to hard work and jobs done right and we want to reflect that in each collection," adds Strawn.

Those wandering into the rustic Moore Square storefront on Martin Street will find a simple yet elegant mix of exposed brick and reclaimed industrial fixtures that hark back to the heydays of North Carolina textile manufacturing. Every detail supports that theme, from antique yarn spindles to buoy merchandise to the cotton twine that playfully winds its way around tacks to weave the Lumina logo on the center wall.

Don't bother searching for price



tags on their merchandise. Like the brand's service philosophy, a large chalkboard with all the items hangs above the register and is up-front and honest. Customers might be in for a shock when they see such well-made garments are surprisingly well priced, too.

"It is great to see people's reactions when they find out that made-in-the-USA doesn't have to be synonymous with expensive," says Strawn. "Our goal is to create apparel that wearers can be proud of and choose over a comparably-priced or more expensive item made overseas."

In addition to being American-made, the line features classic aesthetics with modern sensibilities from which men can find wardrobe staples. Shirting includes button-downs in timeless styles such as oxford, gingham, check and chambray along with jersey T-shirts. Twill khakis were recently introduced showcasing a trim, stylish silhouette that puts a premium on comfort. Of course an array of Lumina's signature neckwear can be found utilizing spirited fabrics and patterns like herringbone, plaids and even a fashionable camouflage.

To fill the gap for products Lumina doesn't yet make, they're stocking like-minded, American-made brands like Imperial Barber grooming products, Parrot Canvas bags and Ebbets Field vintage North Carolina hats.



"We wanted the store to be a one-stop boutique for men who are serious about fashion and their significant others who want to buy for them," says Connors. "The idea of being a part of the downtown Raleigh retail community is thrilling and we look forward to growing with it and becoming a city staple." ■

#### Lumina Clothing

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# Local Gallery News

BY MAX HALPEREN, ART EDITOR

**O**ne may think the most striking and imaginative show in the Triangle—"Still-Life Masterpieces"—on display at the North Carolina Museum of Art has a most unimaginative title, but if you're put off by the name, you'll be missing a truly compelling experience.

Many of the 63 pieces in the show, ranging from the 17<sup>th</sup> century to the present, would carry other labels in most art histories: "cubism," "abstraction," "magic realism" "trompe-l'oeil," just to name a few. To see all this under a single roof—to jump from Georgia O'Keefe to Juan Gris, from flowers to skulls, from books to bathroom sinks, from fruit to fish—underscores the riveting intensity an artist might bring to bear when he focuses on a small set of images on a tiny stage.

I felt that force in the very first paintings I saw, a dark 17<sup>th</sup> century piece titled "Vanitas: Still Life" by a 17<sup>th</sup> century Flemish painter, Cornelis Norbertus Gisjbrechts; the second painted almost three centuries later, a fiercely bright sunflower by the American Georgia O'Keefe. Filled with images of human transience (a skull, an hourglass), the Gisjbrecht work is pervaded by a powerful brooding silence. In the upper right, the canvas seems to peel from its frame, for it too is impermanent. Equally powerful but lit by a sense of transcendence is O'Keefe's "A Sunflower from Maggie."

The three late cubists in the show—Juan Gris, Georges Braque and Jean Metzinger—reveal how useful the still life format can be to artists unconcerned with the fleshiness of pears or the gleam of camellias. In Gris' *Still Life with Guitar* (1925), space is an uncertain factor: the guitar sides undulate without strings, the black stem seems to cut below the guitar surface into oblivion. Together with a



Nasher: Henri Matisse, Large Reclining Nude, 1935, oil on canvas

curvaceous bottle and compote whose dimensions are spatially illogical, the guitar rests impossibly on an upended table.

Like the Gris painting, almost everything in John Frederick Peto's 19<sup>th</sup> century *Student Materials* is precariously, almost impossibly, balanced. As in the Vanitas, the mood is dark; a single candle is extinguished. Books are worn and torn; a tobacco pipe lies empty.

Also lacking the bright hues we see elsewhere is Antonio Lopez Garcia's *Sink and Mirror* (1967). With bright light bouncing off the white tiles of a bathroom, a porcelain sink and a mirror that reflects the tiles, we scarcely miss them. Garcia creates a fascinating perspective: we meet the mirror and a glass shelf head on, but the wall curves inward halfway down, so that we see the sink and a bit of the floor from above. I suspect that Garcia borrowed the idea from the cubists.

As we might expect, however, fruit, flowers, and vases fill most of the canvases in these rooms, but we are asked to focus on the techniques, on the paint itself. In Maurice Prendergast's sparkling *Still Life* (about 1910-1913), images of apples, an urn, compote, and teapot almost disappear under thick patches of brilliant color, and in fact some almost fade, apparently hovering in air and screened by background brushstrokes. As the catalogue notes, Prendergast's broken color has a mosaic effect. Renoir's brilliant 19<sup>th</sup> century *Mixed Flowers in an Earthenware Pot* is a valuable study in color, textures and brushstrokes that would be useful to any art student.

Organized by the Boston Museum of Fine Arts, "Still-Life Masterpieces" will be at NCMA through Jan. 14.

In "Collecting Modern Art, Matisse and Other Modern Masters," Duke University's Nasher Museum of Art has a small but delightful piece of the huge gathering of modern art amassed by the Baltimore sisters Etta and Claribel Cone. Beyond Matisse, it includes paintings by Picasso, Gauguin, Van Gogh, Courbet, Renoir and touches on work bought in America as well as exotica they came across as they traveled the globe.

I count 29 Matisses in the show, including oils, drawings and what seems unique among the Cone traveling shows I have seen, a large number of Matisse bronzes; their nude surfaces ripple, their shapes and movements emulate those of the paintings.

Picasso is represented by some drawings, including a mocking self-portrait, but also by a superb blue

period "Woman with Bangs." It hangs near Gauguin's "Vahine no te vi" (Woman with a Mango). Filling almost the entire canvas, with her purple dress against a yellow background, she is a powerful figure in a powerful painting.

The sisters bought the huge collection for their own delight, and while they lived, it decorated their own apartments. Ultimately it went to the Baltimore Museum of Art. "Collecting," down from the Jewish Museum in New York, will be at the Nasher through Feb. 10.



NCMA: Juan Gris, Still Life with a Guitar, 1925, oil on canvas

As you enter the large main gallery of the Contemporary Art Museum in downtown Raleigh, the show, "Girl Talk: Women and Text," may seem rather sparse, but Google them and you find that some of the nine women neo-conceptualists have enormous stature. Jenny Holzer, for example, is represented by three small bronze plaques containing some of her so-called "truisms": "Protect Me from What I Want" reads one.

Overall the best work at CAM is to be found in its ground level emerging artists gallery, with new work by Angel Otero. Otero pours layers of oil paint on glass or plexiglass, scrapes them off before they harden, then places layer on layer of "skins" on canvas, where they ripple and wrinkle, forming various colored areas partly controlled by Otero, partly by the paint as it hardens. All of it is stunningly beautiful. Another set of pieces by Otero also depends on accidentals: curved steel patio frames studded with bits of colored porcelain emerge from a hot kiln looking otherworldly. Otero will be up through Feb. 4, "Girl Talk" through January 14. ☐

Max can be reached for comment at max@raleighdowntowner.com.



Dr. Weiss and the gang at Eye Care Center on Fayetteville Street. Stop by for a swanky new pair of glasses or check your peepers



Congrats to co-owner Souheil and interior designer Christy on the opening of Clockwork. Hip, cool, swanky.



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Brian Battistella perfecting his tasty gumbo at Battistella's

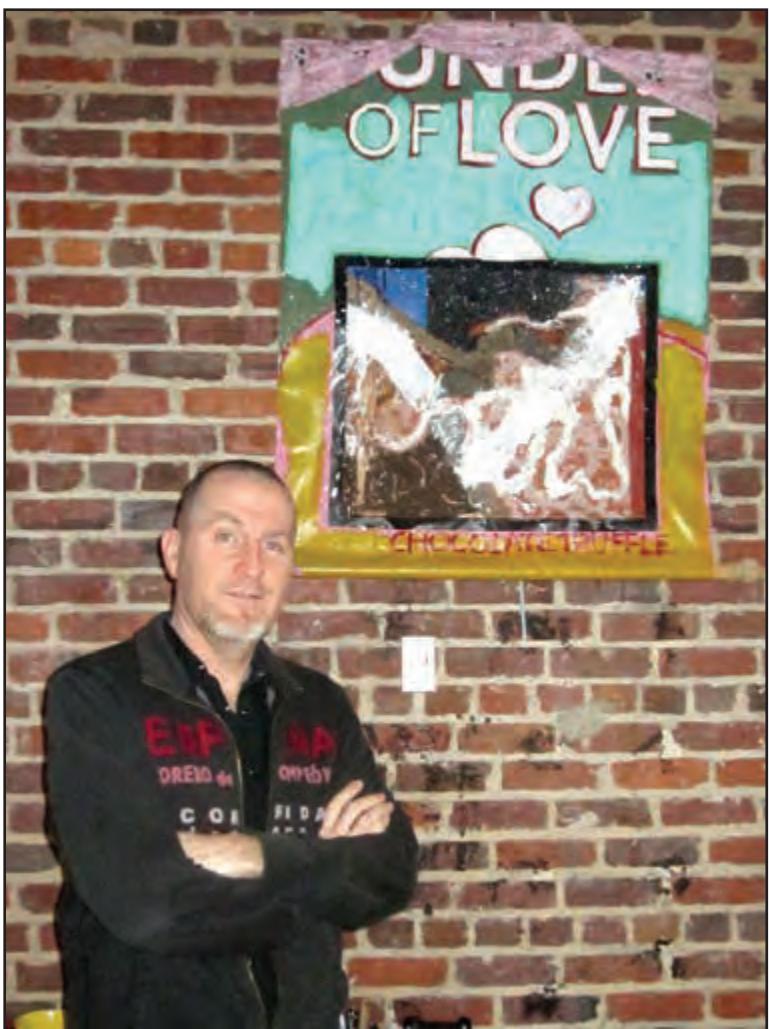


Rivera settin' the drums on fire at LBB



Babylon owner Samad (center) and friends

## AROUND TOWN AROUND TOWN AROUND TOWN



Big thank you to Georges LeChavellier for the cool work of art which will adorn our new office. Great guy, great work.



Charlie and Andrea at London Bridge



Lauren and Jessica from Oro out downtown



Christopher Houldsworth and crew at the Larceny Bourbon national kickoff at Zinda



Enjoying drinks at Raleigh Times megabar



Chef Gamer Rawat preparing a tasty dish au flambé at Mantra



Ben & Chelsea at London Bridge Pub



Enjoying a show at Kings Barcade



Congrats to Debbie and Randy Holt of Clyde Cooper's BBQ for appearing on TV's BBQ Pitmasters



Stacie and new Downtowner photographer Karen at Mosaic

## AROUND TOWN



Belly dancing at Babylon for a New Year's Eve show



Enjoying Winterfest in downtown



Brad & Lucia out on Hargett Street



RAW Award nominee and performers at Solas



Darren and some of the crew from London Bridge Pub



A quick stop in at NOFO café

# A Woman of Boundless Passion: Dr. Anna Julia Haywood Cooper

BY ERNEST DOLLAR, CITY OF RALEIGH (COR) MUSEUM DIRECTOR

I received a call from a woman named Margaret Thurston last week. She was preparing an exhibit for International Women's Day on March 8 and wanted to know what information the COR Museum had on Dr. Anna Julia Haywood Cooper. I recognized Cooper's name but knew nothing about her. Ms. Thurston was shocked at my ignorance about Cooper and I now understand why. After I got off the phone, I quickly went online and discovered that Cooper is one of Raleigh's most important and revered women.

Julia was born in 1858 with no last name. Her mother, Hannah, was the slave of Dr. Fabius Haywood, who was believed to be Julia's father. When Union soldiers marched into Raleigh seven years later, they brought her freedom and gave her a new life. Incredibly, at the age of ten Anna attended the

newly established St. Augustine Normal and Collegiate Institute. The school had been established for the education of former slaves and their families, and it was there that Anna blossomed and demonstrated an exceptional academic ability. She excelled in her studies, especially in math and science, but the educational focus of the school was mainly designed for males. Females were relegated to a special track of studies called the "Ladies Course." The unequal education of women, especially African American women, would be the cause Anna Julia Haywood Cooper campaigned against throughout her life.

Haywood spent 14 years at St. Augustine, where she became a professor and married a

fellow professor, George Cooper. In 1881, she received a full scholarship to continue her education at Oberlin College in Ohio, where she was again forced to fight for the opportunity to follow the male curriculum of study rather than an inferior track for women. Once again, Anna proved to be a capable and exceptional student, earning her Bachelor of Arts in 1884 and an honorary Master's of Arts degree in Mathematics three years later.

Immediately after earning her degrees, Anna was offered a teaching position at Washington High School in Washington, DC. She spent most of her career teaching at the school, placing an emphasis on an academic education for African American women rather than just training for a vocational career, an approach that put her at odds with many prominent Black leaders.

It was here in 1892 that she wrote one of the earliest works that promoted one of the earliest black feminism movements in America, *A Voice From the South*. The book championed the idea that African American women could uplift themselves through educational, spiritual and social self-determination, and in turn—Cooper believed—improve all of society. It was a principle that guided her life in and out of the classroom. Through her devotion and dedication to education, Julia became principal of the M Street School and promoted her ideas of betterment through higher education.

Unfortunately, her outspokenness and her progressive approach to education earned

her dismissal from the school. After several years away from the Washington school she returned—but only as a professor of Latin rather than as an administrator.

Cooper continued to teach and learn. Between 1910 and 1913, she spent summers in France and earned her doctorate degree from the University of Paris at the age of 65. The energetic social activist continued to push for African American education even after her retirement, when she became president of the newly formed Frelinghuysen University at age 72. Anna Haywood Cooper continued to crusade for African American women until her death in 1964. Her body was brought home to Raleigh and buried in the City Cemetery.

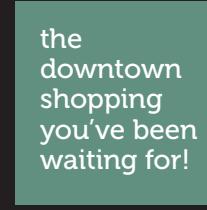
Her legacy is honored in a number of remarkable ways—North Carolina historic marker, Smithsonian exhibit, postal stamp in 2009, and a quote on every U.S. passport: "The cause of freedom is not the cause of a race or a sect, a party or a class—it is the cause of humankind, the very birthright of humanity." These are all fitting tributes to a woman who dedicated her life to the enlightenment of others. Thank you for the introduction to this exceptional woman, Ms. Thurston.

*The new City of Raleigh (COR) Museum is still located at 220 Fayetteville Street and is open Tuesday through Saturday 9am to 4pm and Sunday 1pm to 4pm (closed Mondays). Visit [www.raleighcitymuseum.org](http://www.raleighcitymuseum.org) for more information or to become a volunteer at the museum. Ernest can be reached at [raleighcitymuseum@raleighnc.gov](mailto:raleighcitymuseum@raleighnc.gov).*



track of studies called the "Ladies Course." The unequal education of women, especially African American women, would be the cause Anna Julia Haywood Cooper campaigned against throughout her life.

Haywood spent 14 years at St. Augustine, where she became a professor and married a



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<<<

Congratulations to **Albert Stardt** who was the first to identify last month's Where's It @ clue as the coffee cup atop the Creamer Building at 410 Glenwood Avenue in the Glenwood South district of downtown Raleigh. The building name comes from Pine State Creamery, which used to reside in the 1928 building, which is registered as a Raleigh Historic Landmark. The Creamery currently houses a restaurant, two bars, commercial offices, residential lofts, and the soon-to-be open downtown location of Dos Taquitos. The preservation and adaptive reuse of the Creamery was a critical turning point for the regeneration of the fashionable neighborhood now known as Glenwood South. Read more on page 11 of the *Downtowner* from last year's Issue 5; <http://bitly.com/creamybuilding>.

This month's is an easy one for anyone downtown recently, so send your answer in for a chance to win!

Our runner-up winners were Dink Warren, Jim Freeze, Lisa Mayor, Nicole Sanders and Renee Lewis. Thanks for entering and be sure to try your guess with this month's photo.



RReader emails. We love 'em!

We get an inbox full every month from our wonderful readers. Some ask where they should dine on their 25<sup>th</sup> wedding anniversary; some want venue ideas to host a party or a charity event, others ask where to park downtown or offer story ideas. But we have to admit our favorites are the emails telling us why you read the *Downtowner*.

Our Reader Rewards program is designed to thank our readers for being part of the Downtowner family and making us the most per-issue read magazine in Raleigh (and that goes for weeklies too).

Head over to [www.raleighdowntowner.com](http://www.raleighdowntowner.com) and click on the Sign Up Now button on the center right and join

our Reader Rewards giveaways to win lots of free stuff. Feel free to leave comments for us and we'll include them in this column. We work hard to make the *Downtowner* a worthy publication for our 70,000+ monthly readers and we love to hear suggestions, ideas and anything else you'd like to include. Don't forget to LIKE us on Facebook for more chances to win great prizes ([www.facebook.com/RaleighDowntowner](http://www.facebook.com/RaleighDowntowner)). We love our readers as much as they love the *Downtowner*.

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"I just moved here from St. Louis where we had a similar publication. I love to be informed about what's going on and trying new restaurants. The *Downtowner* is perfect for someone new like me to be in the know about what this great area has to offer! Thank you for taking the initiative to start this publication 7 years ago. Happy Anniversary!"

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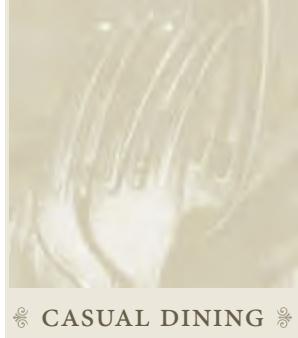
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"Great new information on downtown retail. Happy 7<sup>th</sup> Bday."

DINK WARREN, RALEIGH 27603  
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## View Bar

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

What comes to mind when you think about dining or having drinks on Glenwood South? Attitude? Long lines? Overpriced drinks? Run-of-the-mill food? Well, if those are all things you want to avoid, then I have some good news for you. There's now a relaxed, accommodating bistro with reasonably priced comfort food and drinks on Glenwood South.

After walking up the stairs and across the narrow but long deck of 610 Glenwood Avenue, you'll stumble upon the wall of floor-to-ceiling orange wood and glass doors of the View Bar. The interior lets in loads of natural light and is the perfect place to people-watch or enjoy the Triangle's beautiful weather. Above the cherry wood floor, you'll see a blackboard wall announcing the day's menu and at the bar you'll find friendly bartenders and plenty of moderately priced

drink options with most mixed drinks under \$10 and most beers under \$5. Smart phone/laptop users will be glad to hear that View Bar has power strips hidden under the bar's countertop for all your tech needs. If



sitting at the bar isn't your thing, a gracious hostess will show you to one of the comfortable hardwood tables.

Chef Molly Brawley, a Raleigh native and Wake Tech Culinary graduate, has created a unique menu taking popular comfort foods and putting her unique spin on them. For example, her Two Cheddar Macaroni (\$9) may seem like a conventional mac and cheese, but once it arrives, you'll notice hers is loaded with fresh crabmeat and drizzled with truffle oil. Her Chipotle Chicken Egg Rolls (\$8) are a nod to Tex Mex cuisine and stuffed with black beans, corn, avocado, and pico de gallo. Molly's Fried Green Tomatoes (\$7) are made using her grandmother's recipe and hark back to her Southern roots. These cornmeal crusted discs are served with pork belly, pimento cheese and pepper jelly. Her thick Butternut Squash Soup (\$5) has a surprising

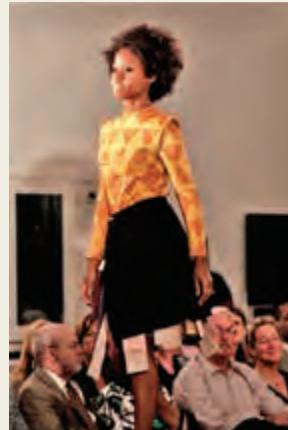
## Redress Raleigh Is Bigger and Better in its Fifth Year



This coming March, Redress Raleigh celebrates five years of being focused on eco-fashion and textiles in the Southeastern USA and beyond! We will commemorate this anniversary with the Redress Eco Fashion & Textiles Conference, March 22–24th at the Raleigh Marriott City Center.

We invite boutique owners, suppliers, manufacturers, designers, students, and all individuals interested in eco-fashion and textiles to join us as we embark on a new and exciting chapter in the history of the fashion and textile industry. Engage with well-respected panelists and lecturers with expertise in eco-fashion and textiles, find inspiration for your green closet from eco-fashion designers featured on the runway, and enjoy networking opportunities that will open new doors! Registration is available online, and tickets for the Eco Fashion Show can be purchased separately from the full conference pass: [www.redressraleigh.com](http://www.redressraleigh.com)

As part of the Eco Fashion & Textiles Conference, we will host a Market that is free and open to the public on the last day of the conference, Sunday, March 24. Vendors featured in the marketplace will showcase eco-friendly goods that are hand-crafted with a focus on low environmental impact. Booth spaces are 10 x 10



feet and cost \$200. Spaces are limited and acceptance will be on a rolling basis—earlier applications will have priority. The Vendor Application can be found on online as well.

Aside from the great word-of-mouth publicity we've received over the last four-plus years, Redress has been featured in multiple media outlets including newspapers, television shows, popular blogs, and radio. Our social media presence is continuously expanding; in the past year our Twitter following grew over 50 percent and our newsletter now reaches over 800 subscribers. Beyond our network, being a sponsor means incredible opportunities to showcase your company at the conference, from speaking opportunities to a promotional booth during the conference to visibility on marketing materials throughout the event. Learn more about the benefits of partnering with Redress Raleigh on our Sponsorship Page.

**reDRESS**

Buy tickets, find out more info about Redress Raleigh as well as download the Vendor and Sponsor applications at [www.redressraleigh.com](http://www.redressraleigh.com).

## **View Bar**

610 Glenwood Ave | Raleigh, NC 27603  
919.821.7771 | [www.viewbar.com](http://www.viewbar.com)

**\$\$\$\$**

Sunday–Wednesday 11am–11pm  
Thursday–Saturday 11am–2am

Meals: Lunch, dinner, late night, Sunday brunch  
Cuisine: New American with Southern accents

Takes Reservations: Yes

Parking: Street

Accepts Credit Cards: Yes

Dress: Casual

Waiter Service: Yes

Alcohol: Full Bar

Atmosphere: A sports friendly neighborhood bistro  
Noise Level: Can get loud

Features: Wi-Fi, a dozen flat screen TVs, good for groups, take-out, specials, catering, vegetarian options, bar dining, outdoor deck with limited seating, live music or DJ on the weekends

Downtowner Tips: Good place for a working lunch—it has free Wi-Fi, plenty of outlets for charging, natural light, and quality reasonably-priced food. Great late night spot—serves good, fresh food until closing, has accommodating managers and good bartenders.



tang thanks to the addition of Granny Smith apples and crème fraîche.

On View Bar's dinner menu, Molly doesn't disappoint when she goes beyond sandwiches and burgers. Early favorites include her Shrimp and Grits (\$9/\$16, single/share portions), Pear Glazed Pork Tenderloin (\$10/\$17), and Chicken with Waffles (\$13). Sautéed shrimp sit on top of Chef Molly's signature cheddar grit cake and are drizzled with a creamy country ham and mushroom gravy with a hint of barbecue sauce. The pork is glazed with brown sugar and pears then roasted in the oven and served with sweet potato mash, Newcastle braised Brussels sprouts and fresh local pears. Molly's crunchy sage-studded fried chicken is placed over a buttermilk-bacon Belgian style waffle and caramelized leeks. Then, the whole dish is doused with maple syrup. There's even a new dish on the menu named The Downtowner. We'll let you stop by and

try it out for yourself. It's pretty good, if we do say so ourselves.

Just as Chef Molly has big plans in the kitchen, co-owner Prekash Babu ("Kash" to his friends) has equally grand designs for the patio. Kash is finalizing plans for a huge rear

patio that can be used for dining and listening to live music. Between the current patio, wall of glass doors and the proposed patio, he is hoping to create an open-air vibe that has all the accoutrements of a modern indoor bistro.

Beyond its food and physical appearance, View Bar's people are what really make the place great. Managers determined to

please, hospitable owners and a helpful smiling staff all work together to create a tasty, fun and welcoming environment. ☺

*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.loveatfirstbite.net](http://www.loveatfirstbite.net). Brian can be reached for comment at [brian@raleighdowntowner.com](mailto:brian@raleighdowntowner.com).*



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# JENNIFER RHOADES / “SPOKEN IN RED”

**Photographer, Choreographer, Dancer, Artist**

BY MARWEN EL HICHERI

Jennifer Rhoades is Spoken in Red. She is a former ballet and contemporary dancer who currently teaches and choreographs locally. “I have always loved pictures, particularly ones of dancers,” she says. Jennifer became interested in photography during the time she ran her own company. Because of a lack of funding, she had to do it all and work at every level—choreographing, directing, raising money, publicity, scheduling—literally everything. When she saw that her company’s promotional shoots weren’t going as she hoped, Jennifer decided to learn how to do it herself with an ancient editing program called PhotoDraw that helped with rudimentary processing. “I think from there on, I was hooked,” she explains.

**In a world saturated by images and with the speed of communications now, is two-dimensional painting relevant?** I believe so. I think the tactile world is always infinitely more important than the cyber one. I love movies, but I still prefer live theater any day. There is something about an actual physical presence that anchors us and provides for us a sense of substance and validity. When I had my first show, it wasn’t until I received my prints and saw them in hand that I actually felt that what I was doing wasn’t just some daydream! As much as the cyber world has completely infiltrated our society, I sense a longing from people to reattach to the world around them and I think that is always good for the arts!.

**Who inspires you and why?** Well, my influences are far flung because I started out as a musician, then danced professionally for over a decade, and now to this. For the sake of brevity, I’ll keep it within this genre! I am a huge fan of Marcela Bolivar—I find her



unparalleled in creativity and execution. Of course, I love Brooke Shaden, but, honestly, who doesn’t? I just don’t care to see another levitation photo again, well, unless SHE does it. I love Marta Orlowska because of her other-worldly creativity and the sense of solitude and isolation. Heather Evans Smith for the wonderful underlying narrative in all of her ideas. Dividing Me because of the tone and the sense of wrecked fairytale. The list could go on and on but I adore each because they are conceptual artists that take you into a world of dreams. They are all my inspirations and aspirations.

**Do you believe artistic creativity is innate, generally and personally?** I think we are all capable of creating. However, I think the call to create is stronger in some than others. For me, it’s an absolute need. I have always created. From putting on plays that I wrote when I was kid, to playing the piano for hours while everybody else was outside playing, to years in the studio struggling to train my body so that I could express my feelings and passions through it, to spending hours choreographing. And now photography.

**Wherever you go in your mind when you are ready to start creating piece, is it a lonely place?** Most of what I create is from a lonely place and sense of isolation, but the ones that have personal importance to me

were all born from a sense of frustration, isolation, and rejection. I feel like those pieces, whether in photography or choreography, is a plea for someone to hear me—if I take off my mask and show you something real, will you?

**If you get to spend 15 minutes with an artist dead or alive, who would it be and why?** I’m stumped! I have so many people that I so admire in many fields! If I could only have 15 minutes then I guess I’d watch Salvador Dali, for entertainment value..

**How does experimentation play a role in growth of your work?** Well, since I fail continuously at all the visions I concoct in my head, I’d say every time I endeavor to create something there is much growth. My eye is developing and sharpening more all the time. My work now compared to a year ago is profoundly better and I hope that will continue.

**Have you always lived in Raleigh?** No. I’m an Air Force brat and moved all over the US when I was in school. When I started dancing, that had me bouncing from job to job, too, moving every 6 months to 2 years. This is the longest I’ve lived anywhere, mainly because I got married.

**Do you ever censor yourself, if so how and why?** Yes. I don’t think art should repulse and alienate. My political views and my religious views may conflict with others and while they are important to me and I want to express them, I don’t want to demean and destroy other people. Peel back the social layers and we are all the same. I would rather appeal to that.

Read more about Jennifer and see more of her work at [www.bluecanvas.com/iamjen](http://www.bluecanvas.com/iamjen).

*Marwen El Hicheri is a local artist and co-founder of the digital magazine Au Courant and can be reached at info@aucourantmagazine.com*





# Get into the Winter Spirit with Fortified Wines

BY LAURA COLLIER

**F**ortified wines are delicious throughout the year, but there's something special about curling up in front of the fireplace with a glass of Port on a dark and chilly winter evening. Sadly, many consumers neglect fortified wines because they think fortified wines are the sickly sweet wine their eccentric great aunt used to drink. However, there are a wide variety of fortified wines, from dry to sweet and from delicate to rich, and they can be incredibly versatile at the table.

The history of fortified wines dates to the 16th and 17th centuries, when Europe needed a reliable way to transport wine by boat throughout the new trade routes. Fortified wines are made by the addition of distilled spirits, which prevents spoilage of wine caused by bacteria or re-fermentation. Port and Sherry are two of the more popular fortified wines, and each has unique characteristics and food pairing possibilities.

**Port** takes its name from the city of Oporto in Portugal, from where the wine has been shipped since the 17th century. Port is made from a blend of dark-skinned grapes, including Tempranillo from the Douro river valley. Port is fermented for only a few days, and during fermentation, the grape juice is vigorously and continuously mixed with the grape skins (maceration), adding color and tannins. Some fine Ports are still macerated in the traditional way—by foot! After a few days of fermentation, it is fortified with grape spirit and allowed to rest in cask or steel.

There are two main categories of Port, though all Ports have rich dark fruit flavors, alcohol around 16-20 percent and some residual sugar. Bottle-aged Ports, including the famous Vintage Ports, are intended to age for very long periods of time in the bottle. Vintage Ports have intense tannins and dark fruit and can gain unique complexity with age. Cask-aged Ports, such as Tawny and Colheita, are aged in wooden casks, which permit oxidation and result in nutty, caramel flavors.

Port is incredibly rich, which allows it to pair beautifully with decadent foods. Traditionally, younger Ports are

paired with blue cheese, but they are also delicious with desserts featuring chocolate, berries or cherries. Tawny Ports are perfect for pecan pie or maple cinnamon coffee cake or aged cheeses such as Gouda or Cheddar.

**Sherry** is one of the most misunderstood fortified wines, which is a shame considering how delicious, unique and food-friendly Sherries can be. Sherry comes from the Jerez region of Spain and is made from a variety of light-skinned grapes, mainly Palomino. After fermentation, the wines are fortified and then aged in cask, usually in a solera, which is a system of fractionally blending and ageing the wine.

The two main styles of Sherry are Fino and Oloroso. Fino Sherry, including Manzanilla, is aged under *flor*, a veil of yeast that lies on the surface of the wine and protects the wine from oxidization. It is fresh, accordingly pale in color and has delicate almond and salty notes.

Amontillado Sherry begins as a Fino ageing under *flor*, but the *flor* fades and allows the Sherry to slightly oxidize. Oloroso Sherry is fortified to a higher alcohol and is never aged under *flor*, resulting in a deep color with rich concentrated flavors of nuts, sweet spice and dried fruits.

Sherry is the ultimate party wine since it can tackle a variety of hors d'oeuvres, sharp cheeses, salty snacks, and sweet bites. Fino and Manzanilla are perfect with a lunch of olives, chilled shrimp and marcona almonds. Amontillado sings with cured ham, rich French onion soup, mushroom caps, or chicken skewers with peanut dipping sauce. Oloroso is beautiful with intense snacks such as bacon-wrapped figs, aged and blue cheeses or desserts such as walnut baklava.

Fortified wines are unique and tasty additions to the table, and I hope you branch out and try some the next time you're shopping for wine. And there are more tasty fortified wines than just Port and Sherry; Madeira, Marsala, Vermouth, and the variety of Vins Doux Naturels also make for an exciting world of wine exploration. ☕

Laura Collier has extensive experience working in wine retail and distribution, and currently works at Raleigh's [TheWineFeed.com](http://TheWineFeed.com). Most importantly, she loves wine! Feel free to contact Laura at [LauraCollier@TheWineFeed.com](mailto:LauraCollier@TheWineFeed.com).



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# VIDERI

BUSINESS PROFILE BY JAMIE SAAD

Across the street from The Pit in the warehouse district of downtown Raleigh sits Videri Chocolate Factory. Heeding the directions from the friendly sign on the door, “Videri Chocolate Factory... C’mom in!”, we step into the historic building and immediately are hit with an olfactory rush of cocoa, spices and a touch of grandma’s freshly baked sweets. Just past the 100-pound bags of whole cocoa beans sitting on handcarts, a friendly young lady welcomes you to a counter in front of an overwhelming selection of handcrafted

organic treats. Most people that walk in have yet to experience what an artisan chocolate shop has to offer, so she’s glad to provide samples ranging from their “Classic Dark” and



“Dark Milk” Chocolates, their best-selling “Sea Salt Chocolate,” her favorite “Pink Peppercorn” Chocolate (which pairs brilliantly with red wine), and their ever-changing seasonal selection, which currently happens to be “Peppermint” Chocolate. They also have a smaller case for the more adventurous, with chocolates made from tasty things from around the world —truffles, espresso and other ingredients you might only taste when indulging at a restaurant where you mind your manners and may be a little frightened of the bill.

Sam, the owner and brains behind this delicious operation, was raised by farmers before heading to college, so he understands the importance of



quality, organic ingredients used in simple recipes when creating Videri’s delicious treats. The process is delicate and time-consuming, taking six days to go from bean to bar. Their fair trade cocoa beans are hand sorted to weed out any impurities and foreign objects like rocks, chicken bones and grenade pins (seriously). The beans are then roasted, the most important part in the journey in becoming chocolate. Roast them too little and they’re bland; too much and they taste burnt. Then the cocoa nibs (roasted cocoa beans separated from their husks and broken into small bits) are ground down to a fine chocolately liquid, organic cane sugar and cocoa butter are added. The chocolate is aged from two weeks to two months, then goes through a delicate heating process call tempering, which gives it that chocolate sheen and snap when you break it.

The history of the name comes from part of the North Carolina State Motto *Esse quam videri* which means “To be, rather than to seem,” with Videri translating by itself as “to see.” Sam has kept this a running theme throughout the factory. Windows are everywhere, brightening the ample

indoor urban-chic-meets-Restoration-Hardware seating areas. In the manufacturing part of the warehouse, the windows help patrons to see the chocolate production line, with signs along the walls explaining each step. One can truly “see” how these delicacies are made, making the taste and experience even sweeter.

So, what are the future plans for Sam’s one-year-old business? After commenting, “There’s not enough room on your tape recorder,” he went on to explain how important “awareness” is. To him this means we have to work symbiotically with the Earth and support environmentally and socially aware businesses. Organic farmers grow the ingredients that promote health, happiness and an overall green and active lifestyle. For now, he’s focusing on installing a full-menu coffee bar that will hopefully make a few corporate coffee chains tremble in their overpriced boots.

And don’t worry about trying to be a foodie when sampling or buying their chocolate tidbits. Everybody is treated like royalty after they walk through those hunter green doors. And once you’re inside, you may want to stay forever. This is one of those places that’s impossible to leave without a smile on your face.



Videri is open Tuesday through Saturday from 11am-7pm, with private parties and tastings available. They’re able to create custom chocolates for weddings and other special events, as well as special gift bags (think Valentine’s Day!). Check out their website [www.videricchocolatefactory.com](http://www.videricchocolatefactory.com) for current specials and for more information about what they have to offer. ■

# Downtown Planning: Then and Now

BY TRISHA HASCH, URBAN PLANNER, RALEIGH URBAN DESIGN CENTER



Raleigh is one of the best places in the US to live, work and recreate. Today, Downtown is central to the city's achievements and its economic competitiveness. It is a place for people, a destination for business and a hub of urban activity.

In 2013 Raleigh will begin updating its current Downtown plan. On Nov. 14, the Raleigh Urban Design Center hosted the first of eight monthly education forums in its new session, *Raleigh's Identity—What's Downtown Got To Do With It?* The kickoff talk, *Downtown Planning—Then and Now*, asked what Raleigh's Downtown plans from the last century attempted to accomplish, how the last Raleigh Downtown plan was different from the others and what the best practices today in downtown planning from other cities are. Speakers included Grant Meacci, Planning + Design Manager, PLA, LEED AP, Raleigh Urban Design Center; Dan Howe, ASLA, AICP, Raleigh Assistant City Manager; and David Diaz, President and CEO, Downtown Raleigh Alliance.

Many plans have come and gone since William Christmas put together the first city plan in 1792. The capital building surrounded by four squares offered a compelling image that has informed all plans since then. Plans from the 1950s to today have sought to solve

common issues with solutions like increasing parking, attracting new development, exploring relationships between uses, responding to pedestrian needs, encouraging mass transit, improving overall appearance and preserving the intent of the 1792 Christmas Plan. As Grant Meacci pointed out, the most common weakness among all the plans has been the lack of specific proposals or practical action plans.

That brings us to *Livable Streets*, Raleigh's 2003 plan to revitalize Downtown and how it succeeded. The opening of Fayetteville Street was a transformational investment and pivotal given the \$20 million public investment that has thus far generated \$2 billion in private investment. Dan Howe's speech explored the reasons it worked. For starters, like the William Christmas plan, it offered a compelling image of "5 in 5" or five big projects to complete in five years. The five big ideas were (1) improvements to Fayetteville Street (2) building a convention center (3) enhancing the pedestrian environment (4) establishing a management structure (Downtown Raleigh Alliance) and (5) reforming development regulations. Political will created a domino effect through the commitment of resources, which led to strong partnerships and corporate relocation and investment in Downtown. Interest rates were low, national trends favored urban life and the timing was perfect, pre-recession of course.

*Liveable Streets* was the first comprehensive revitalization plan. David Diaz stressed the importance of building on lessons learned as we move forward with an update and a plan that links all Raleigh's communities to its benefits, including the central business district and surrounding residential communities. The next plan will need clear, achievable priorities that build on the good work accomplished through the Livable Streets plan and informed by the good ideas and plans that came before.



See *Raleigh Downtown Planning: A Retrospective* for details on their strengths, weaknesses and interesting facts at [www.raleighnc.gov/urbandesign](http://www.raleighnc.gov/urbandesign) "education forum."

For Downtown events: [www.godowntownraleigh.com/event-calendar](http://www.godowntownraleigh.com/event-calendar)

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## DOWNTOWN SNAPSHOT

From the Downtown



Raleigh Alliance



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You will find a convenient calendar of downtown events scheduled during the upcoming months and information about parking, maps and the free R-LINE circulator bus at [www.YouRHere.com](http://www.YouRHere.com).

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Burning Coal Theatre presents **Elliot: A Soldier's Fugue** at the Murphey School Auditorium. A performance written by Quiara Alegría Hudes and Directed by Josh Benjamin examines three generations of a Latino family and their contributions to the U.S. www.burningcoal.com

### Jan 11 & 12 (Fri-Sat)

The North Carolina Symphony presents **Four Seasons** as part of the Raleigh Classical Series at Meymandi Concert Hall at the Progress Energy Center. www.ncsymphony.com

### Jan 18- Feb 3

The North Carolina Theatre presents **NERDS** at A.J. Fletcher Theater. Marc Bruni directs this original musical comedy that pokes fun of the lives of billionaire icons Bill Gates and Steve Jobs. www.nctheatre.com

### Jan 18 & 19 (Fri-Sat)

The North Carolina Symphony presents **Wicked Divas** at Meymandi Concert Hall at the Progress Energy Center. www.ncsymphony.com

### Jan 25 (Fri)

The Raleigh Little Theatre hosts the **PineCone Benefit** featuring Bloomsbury, a showcase of blues, bluegrass, gospel, old-time fiddle, and banjo music that was once prominent in Raleigh's history. www.raleighlittletheatre.com

### Jan 25 & 26 (Fri-Sat)

The North Carolina Symphony presents **Beethoven's Fourth Symphony** as part of the Raleigh Classical Series at Meymandi Concert Hall at the Progress Energy Center. www.ncsymphony.com

### Jan 31-Feb 17

Burning Coal Theatre presents **Good**, written by C.P. Taylor and Directed by Ian Finley. A dramatic musical about a Professor who succumbs to the ideals of Nazi Germany and the Holocaust. Adults: \$25, Seniors: \$20, Student/Military/Groups: \$10- Thursdays: \$10. www.burningcoal.com

### Feb 1 (Fri)

**First Friday** is one of the most popular evening escapes in downtown Raleigh. Join us on the First Friday of every month for a fun-filled introduction to Raleigh's exciting art, music and dining scene. Enjoy a free self-guided tour of local art galleries, art studios, museums, retail, restaurants, and alternative art venues on the first Friday of every month. Look for the First Friday Flags to easily locate participating venues. A detailed map/guide will be available at each location. Visit the galleries, listen to live music, and delight in a divine culinary experience and take advantage of the First Friday Specials offered by all participating restaurants. www.firstfridayraleigh.com

### Feb 1 & 2 (Fri-Sat)

The North Carolina Symphony presents **The Planets: An HD Odyssey** at Meymandi Concert Hall at the Progress Energy Center. Music will be accompanied by HD images from NASA. www.ncsymphony.com

### Feb 1-24

The Raleigh Little Theatre presents **Bus Stop**, a comedy/drama centered on the lives of the passengers of a bus that has been stranded at a diner in the middle of a snowstorm. Adults: \$20- Seniors/Students: \$16- First Sunday-\$12. www.raleighlittletheatre.com

### Feb 7-24

The Carolina Ballet presents **Rhapsody in Blue/December Songs**. Dancer Zalman Raffael will perform an elegant ballet choreographed to George Gershwin's Rhapsody in Blue. The performance will also be paired with Broadway star Lauren Kennedy singing the lyrics of Lynne Taylor Corbett's December Songs. www.carolinaballet.com

### Feb 8-24

Theatre In The Park presents **The Pillowman**. This chilling tale, written by Martin McDonagh, investigates the mysterious connection between writer Katurian and recent child murders that resemble scenes from his short stories. Adults: \$22-Senior, Students, Military: \$16-Groups (10+): \$15. www.theatreinthepark.com

### Feb 9 (Sun)

Delta Sigma Iota Fraternity Inc. and Sikh Student Association at North Carolina State University present **Virsa Punjab Da 2013**, a Bhangra competition to benefit the victims of the Sikh Temple Shooting in Wisconsin. Starts at 6pm in the Carolina Theatre in Durham. www.vpdnscsu.com for more info.

### Feb 12-17

The North Carolina Theatre presents Monty Python's **Spamalot** at Raleigh Memorial Auditorium. Broadway's #1 musical comedy returns to Raleigh to give its spin on the tale of King Arthur, the Knights of the Round Table, and their journey to find the Holy Grail. www.nctheatre.com

### Feb 13 (Wed)

The Downtown Raleigh Alliance invites you to their **Annual Meeting and Downtown Achievement Awards** ceremony to honor those who have worked to promote and revitalize downtown Raleigh. Along with good food and entertainment, Jason Schuppach, Director of Design at the National Endowment for the Arts, will be the guest speaker, discussing the importance of the artistic culture in downtown Raleigh. 5-8pm. Admission: DRA \$50, Non-Members \$60. www.godowntownraleigh.com/

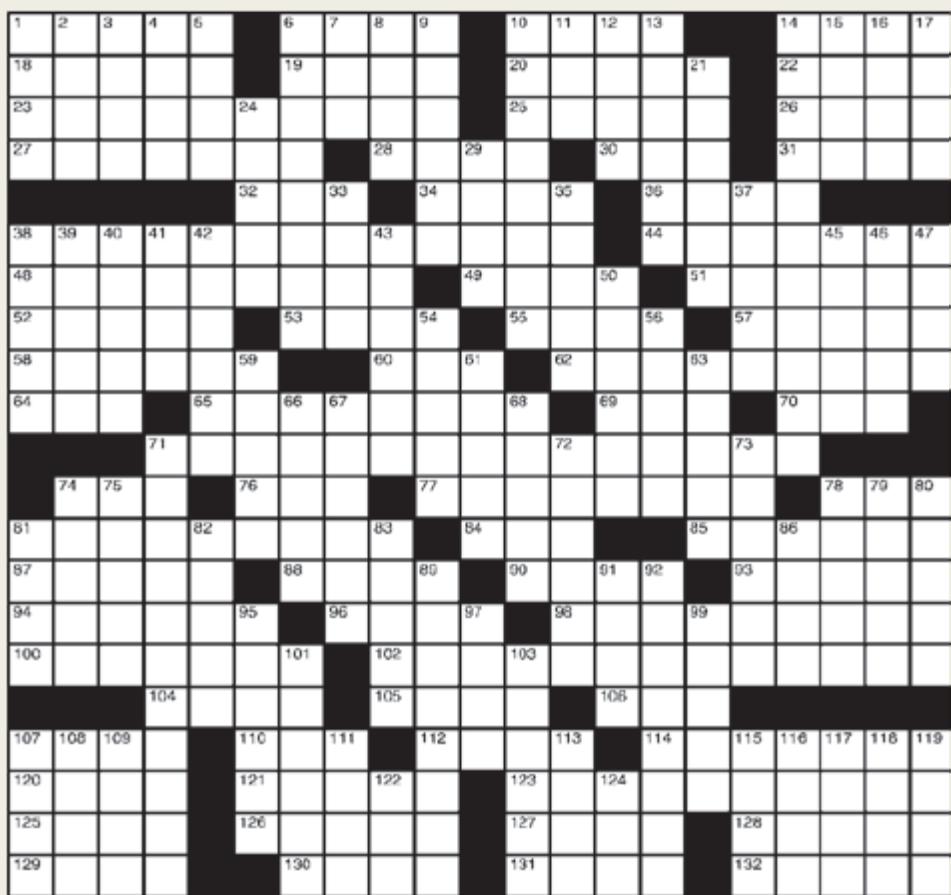
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## Raleigh Downtowner Magazine

### MONTHLY CROSSWORD PUZZLE



By Elizabeth C. Gorsky from the Los Angeles Times  
Edited by Rich Norris and Joyce Nichols Lewis

### "THAT'S A WRAP"

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BUSINESS

# Top Retailers Let 73 Percent of Customer Tweets Go Unanswered

FROM TECHJOURNAL.ORG, A RALEIGH-BASED TECHNOLOGY BUSINESS PUBLICATION FOR THE SOUTHEAST

If you have tweeted a major retail brand on its own Twitter account but never received a response, you're not alone. Most top retailers have signed up on the major social networks, but many are using them haphazardly or sporadically, Twitter in particular.

While 90 percent of the brands surveyed in Acuity Group's 2012 Brand eCommerce Audit are on Twitter, less than 27 percent actively participate in Twitter conversations with consumers.

That means 73 percent leave customer tweets unanswered—which may be worse than not being on the network at all.

The Audit, which evaluated *Interbrand's 2012 Best Retail Brands* on customer engagement across major digital channels, including big browser, social, and mobile, found that every brand on the list except one has a Facebook page.

And 45 out of 50 are on Twitter, only 12 brands had a cohesive presence across all five of the major social networks analyzed (Facebook, Twitter, Instagram, Pinterest, and YouTube).

## Avoid haphazard use of social media

"Although most brands are signed up for the major social networks, many struggle to understand how they fit into their overarching business strategy. As a result, our audit revealed several critical areas of improvement when it comes to actually connecting with consumers across social channels," said Jay Dettling, executive vice president at Acuity Group.

The important take away for brands is to avoid haphazard or sporadic use of social media. When a new social media channel is introduced, brands need to take the time to analyze the potential

impact and return, and develop a solid strategy from there."

Brands were most active on YouTube, with 80 percent of the brands leveraging the channel at an 85 percent engagement rate.

## Top scoring brands in social interaction

Even though the majority of companies (56 percent) have yet to utilize Instagram, the brands with a presence on this platform also had a high level of interaction (79 percent).

Pinterest was identified as the most popular up and coming social network, with 60 percent adoption and 70 percent interaction. According to Dettling, these findings demonstrate the growing importance of engaging consumers through videos and visuals.

The 10 brands scoring best overall in social interaction include, in order of

ranking: Target, Home Depot, RadioShack, Bath and Body Works, Nordstrom, Gap, eBay, Coach, American Eagle Outfitters, and Banana Republic. ■



To download the full Brand Audit report, visit [www.acuitygroup.com/brandaudit2012](http://www.acuitygroup.com/brandaudit2012)

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