



TRIANGLE

Downtownner

M A G A Z I N E

VOLUME 9, ISSUE 4

COVERING THE TRIANGLE'S DINING, ENTERTAINMENT, ARTS & CULTURE, EVENTS, MUSIC, WINE, AND MORE

FREE



BEST 
OF downtowner
AWARDS

2013



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READER REWARDS

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www.WeLoveDowntown.com

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Third Annual BEST OF DOWNTOWNER AWARDS

Another year of the Best of Downtowner Awards is already here, and this one is even better because it marks the first year we're announcing winners all over the Triangle. As many of you know, our magazine was the *Raleigh Downtowner* for seven years, and we recently re-launched as the *Triangle Downtowner* this past January. Even though it's only been a few months, we were amazed at the number of entries from other cities for our Best of Awards. We had some repeat winners this year, along with a few surprises and lots of ties. There are so many great places all over the Triangle, so we understand sometimes it's hard to choose just one.

We collected the votes—over 8,000 this year!—tallied them up (that was a job in itself) and compiled the winners that you, our readers, chose as your favorites in the 2013 Best of Downtowner Awards. If you're a Raleigh downtowner, you may see a few places in Durham or Cary that you haven't been to, or



The Players Retreat placed in eight categories including Appetizers, Burgers, Outdoor Patio and others

ever heard of, and if you're a Durham downtowner, you'll probably see some new places in downtown Raleigh that have popped up over the last few years. This list of winners is the perfect way to plan a quick trip to catch some great live music or a show, meet up with old

friends for dinner, or come solo or with your significant other and make some new friends. Either way, you can't lose. As everyone across the country is starting to learn, the Triangle is the best place to be.

Below are all the categories, broken down into five sections: Food & Drink, Dining, Goods & Services, Shopping, Local People, and Out & About. For your convenience, we included contact information for the winners in all categories except People. If there's no information for a first place winner and there's an asterisk*, look back through the list as the details will only be included on each winner's first mention. Have ideas for new categories for next year, suggestions on this year's categories or anything about our contest? Send 'em to bestof@welovedowntown.com. If we use your recommendation and you were the first to send it in, you'll win a stupendously awesome Downtowner t-shirt.

Enjoy!



Our readers chose Jibarra for Best Margarita

FOOD & DRINK

Sushi

- 1 Sono
319 Fayetteville St. Raleigh
919.521.5328
www.sonoraleigh.com

- 2 Waraji
- 3 Sushi Gami

Taco

- 1 Centro
106 S Wilmington St. Raleigh
919.835.3593
www.centroraleigh.com
- 2 Chubby's Tacos
- 3 Gonza Tacos y Tequila

Pizza

- 1 Lilly's Pizza
1813 Glenwood Ave. Raleigh
919.833.0226
www.lilypizza.com
- 2 Mellow Mushroom
- 3 Moonlight Pizza

Steak

- 1 Angus Barn
9401 Glenwood Ave. Raleigh
919.781.2444
www.angusbarn.com
- 2 Sullivan's Steakhouse
- 3 Ruth's Chris Steakhouse

BBQ

- 1 Clyde Cooper's BBQ

- 109 E Davie St. Raleigh
919.832.7614
www.clydecooperbbq.com

- 2 The Pit
- 3 The Q Shack

Burger

- 1 Chuck's Burgers
237 S Wilmington St. Raleigh
919.322.0126
www.ac-restaurants.com
- 2 TIE: The Player's Retreat & Bad Daddy's Burger Bar
- 3 Bull City Burger & Brewery

Sandwich

- 1 Player's Retreat* (The Turkey Reuben sandwich)
- 2 The Remedy Diner
- 3 Capital Club 16

Wings

- 1 Woody's at City Market
205 Wolfe St. Raleigh
919.833.3000
www.woodyscitymarket.com
- 2 Wild Wings
- 3 The Point Restaurant

Fried Chicken

- 1 Beasley's Chicken + Honey
237 S Wilmington St. Raleigh
919.322.0127
www.ac-restaurants.com
- 2 TIE: Clyde Cooper's BBQ & The Pit
- 3 Mecca

Grilled Cheese

- 1 Capital Club 16
16 W. Martin St. Raleigh
919.747.9345
www.capitalclub16.com
- 2 TIE: American Meltdown (Food Truck) & Raleigh Times Bar
- 3 The Borough

Hot Dog

- 1 Snoopy's
3600 Hillsborough St. Raleigh
600 Hillsborough St. Raleigh
1931 Wake Forest Rd. Raleigh
2431 Spring Forest Rd. Raleigh
919.755.9022
www.snoopys.com
- 2 The Roast Grill
- 3 Cloo's Coney Island

Appetizer

- 1 TIE: Player's Retreat & Raleigh Times Bar—Mimi's Sausage for the best appetizer at Player's Retreat and Nachos for best appetizer at Raleigh Times.
Player's Retreat
105 Oberlin Rd. Raleigh
919.755.9589
www.playersretreat.net >>>



NOFO wins Best Bloody Mary for three years running!

- Raleigh Times Bar
14 E Hargett St. Raleigh
919.833.0999
www.raleightimesbar.com
- 2 Poole's Diner
 - 3 Flying Saucer

French Fries

- 1 Market Restaurant
938 N Blount St. Raleigh
919.754.0900
www.eatatmarket.com
- 2 Chuck's Burgers
- 3 Raleigh Times Bar

Hushpuppies

- 1 Clyde Cooper's BBQ*
- 2 The Pit Authentic Barbecue
- 3 42nd Street Oyster Bar

Ice Cream/Frozen Dessert

- 1 Lumpy's Ice Cream
7409 Beaverwood Dr. Raleigh
919.878.7700
www.lumpysicecream.com
- 2 Tutti Frutti
- 3 Goodberry's

Milkshake

- 1 Char-Grill

- 618 Hillsborough St. Raleigh
919.821.7636
www.chargrillusa.com
(six more locations in Raleigh, Cary, Durham and Garner)
- 2 Bad Daddy's Burger Bar
- 3 Person Street Pharmacy

Sweet Tea

- 1 Big Ed's City Market
220 Wolfe St. Raleigh
919.836.9909
- 2 Mecca Restaurant
- 3 Bojangle's Famous Chicken

Bloody Mary

- 1 NOFO at the Pig
2014 Fairview Rd. Raleigh
919.821.1240
www.nofo.com
- 2 Raleigh Times Bar
- 3 TIE: Poole's Diner & Humble Pie

Margarita

- 1 Jibarra Modern Mexican
327 W Davie St. Raleigh
919.755.0556
www.jibarra.net
- 2 Centro
- 3 Calavera Empanada & Tequila Bar

Best Martini

- 1 Sullivan's Steakhouse
414 Glenwood Ave. Raleigh

- 919.833.2888
www.sullivansteakhouse.com
- 2 18 Seaboard
- 3 TIE: C. Grace & Humble Pie

Specialty Cocktail

- 1 C. Grace
407 Glenwood Ave. Raleigh
919.899.3675
- 2 Foundation
- 3 Fox Liquor Bar

DINING

Seafood

- 1 42nd Street Oyster Bar
508 W Jones St. Raleigh
919.831.2811
www.42ndstoysterbar.com
- 2 TIE: 18 Seaboard & Margaux's
- 3 Blu Seafood and Bar

Italian

- 1 Bella Monica Italian Restaurant
3121 Edwards Mill Rd, Ste 103, Raleigh
919.881.9778
www.bellamonica.com
- 2 Pop's Restaurant
- 3 TIE: Gravy & Vivace

Mexican/Spanish

- 1 Jibarra Modern Mexican*
- 2 Centro
- 3 Dos Taquitos

Mediterranean/Middle Eastern

- 1 Sitti
137 S Wilmington St. Raleigh
919.239.4070
- 2 Neomonde
- 3 Babylon Restaurant

Japanese/Asian

- 1 Waraji Japanese Restaurant
5910 Duraleigh Rd. Raleigh
919.783.1883
www.warajijapaneserestaurant.com
- 2 Sono
- 3 Lantern Restaurant

Chinese

- 1 Five Star Restaurant
511 W Hargett St. Raleigh
919.833.3311
www.heatseekershrimp.com
- 2 Red Dragon Chinese Restaurant
- 3 Peace China

French

- 1 Vin Rouge
2010 Hillsborough Rd. Durham
919.416.0466
www.vinrougerestaurant.com



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- 2 Saint Jacques
- 3 Coquette Brasserie

Indian

- 1 Azitra Indian Restaurant
8411 Brier Creek Pkwy. Raleigh
919.484.3939
www.azitra.com
- 2 Mantra Indian Cuisine & Bar
- 3 Blue Mango

Cajun

- 1 Battistella's
200 E Martin St. Raleigh
919.803.2501
www.battistellas.com
- 2 Papa Mojo's Roadhouse
- 3 Big Easy

Coffee Shop

- 1 Café Helios
413 Glenwood Ave. Raleigh
919.838.5177
www.cafehelios.com
- 2 Morning Times
- 3 Benelux Café

Bakery

- 1 La Farm Bakery
4248 NW Cary Pkwy. Cary
919.657.0657
www.lafarmbakery.com
- 2 TIE: Sugarland & Square Rabbit
- 3 Guglhupf Bakery

Neighborhood Brewery

- 1 Big Boss Brewing Co.
1249 Wicker Dr. Raleigh
919.834.0045
www.bigbossbrewing.com
- 2 Fullsteam Brewery
- 3 Carolina Brewery

New Restaurant (Opened in 2012)

- 1 Bida Manda
222 S Blount St. Raleigh
919.829.9999
www.bidamanda.com
- 2 Fiction Kitchen
- 3 Mateo

Breakfast

- 1 Big Ed's City Market*
- 2 Farmer's Market Restaurant
- 3 Flying Biscuit

Brunch

- 1 bu•ku
110 E Davie St. Raleigh
919.834.6963
www.bukuraleigh.com
- 2 Tir Na Nog
- 3 TIE: Babylon Restaurant & Humble Pie

Dessert

- 1 Hayes Burton Café
(Coconut Cake was tops)
2000 Fairview Rd. Raleigh

- 919.856.8551
www.hayesbartoncafe.com
- 2 18 Seaboard
- 3 TIE: Lumpy's Ice Cream & Pie Bird

Wait Staff

- 1 TIE: Busy Bee* & Flying Saucer
Flying Saucer
328 W Morgan St. Raleigh
919.821.7469
www.beerknurd.com
- 2 Bida Manda
- 3 Player's Retreat

Restaurant for a Romantic Dinner

- 1 Second Empire
330 Hillsborough St. Raleigh
919.829.3663
www.second-empire.com
- 2 Tie: Magnolia Grill & Mandolin
- 3 Heron's at Umstead Hotel

Champion of Local Ingredients

- 1 Market Restaurant
938 N. Blount St. Raleigh
919.754.0900
www.eatatmarket.com
- 2 Poole's Diner
- 3 Zely & Ritz

Family-Friendly Restaurant

- 1 Mellow Mushroom
601 W Peace St. Raleigh
2125 S Main St. Wake Forest >>>



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SHOPPING

Book Store

- 1 Quail Ridge Books
3522 Wade Ave. Raleigh
919.828.1588
www.quailridgebooks.com
- 2 Edward McKay Used Books & More
- 3 Reader's Corner

Furniture Store

- 1 Shelton's Furniture Co.
607 W Morgan St. Raleigh
919.833.5548
- 2 Father & Son Antiques
- 3 Trig Modern

Gift Shop

- 1 Deco Raleigh
19 W. Hargett St. Raleigh
919.828.5484
www.decoraleigh.com
- 2 Accipiter
- 3 Cat Banjo

Women's Fashions

- 1 Uniquities
450 Daniels St. Raleigh
4209 Lassiter Mill Rd. Raleigh
452 W Franklin St. Chapel Hill
4120 Main at North Hills. Raleigh
1000 W Main St. Durham
919.832.1234
www.uniquities.com
- 2 Jbat Boutique
- 3 Fab'rik

Men's Fashions

- 1 The Art of Style
2032 Cameron St. Raleigh
919.755.3333
Brier Creek
Alexander Promenade Pl. Raleigh
919.596.3836
www.theartofstyleboutique.com
- 2 Revolver Consignment Boutique
- 3 High Cotton

Place to Buy Jewelry

- 1 Bailey's Fine Jewelry
415 Daniels St. Raleigh
919.829.7337
www.baileybox.com
- 2 Reliable Loan & Jewelry
- 3 Finks

Place to Buy Craft Beer

- 1 Bottle Revolution
4025 Lake Boone Trail Raleigh
919.885.4677
www.bottlerevolution.com
- 2 Peace Street Market
- 3 Tasty Beverage

Wine Shop

- 1 Raleigh Wine Shop
126 Glenwood Ave. Raleigh
919.803.5473
www.theraleighwineshop.com
- 2 18 Seaboard Wine
- 3 Trader Joe's

GOODS & SERVICES

Real Estate Agency

- 1 The Glenwood Agency
700 W Jones St. Raleigh
919.828.0077
www.glenwoodagency.com
- 2 Allen Tate/Peter Rumsey
- 3 Danny Taylor & Co.

Health or Medical Spa

- 1 Umstead Spa
100 Woodland Pond Dr. Cary
919.447.4000
www.theumstead.com
- 2 Healing Waters Spa
- 3 Synergy Spa & Aesthetics

Tattoo Parlor

- 1 Blue Flame Tattoo
710 W Peace St. Raleigh
919.755.3355
www.blueflametattoo.com
- 2 Phoenix Tattoo Studio
- 3 Warlocks Tattoo, Inc.

Plastic Surgeon Office

- 1 Cynthia M. Gregg, MD
3550 NW Cary Pkwy. Cary
919.297.2723
www.cynthiagreggmd.com
- 2 Lambeth Plastic Surgery
- 3 Schwarz Plastic Surgery

Dental Practice

- 1 Downtown Dental
205 Fayetteville St. Raleigh
919.948.7722
www.downtownraleighdental.com
- 2 Glenwood Smiles/Rebecca Schmorrr, DDS
- 3 Smiles at Glenwood/Arrick & Associates, DDS

Veterinary Office

- 1 Care First Animal Hospital Oberlin
1216 Oberlin Rd. Raleigh
919.832.3107
www.carefirstanimalhospital.com
- 2 Hayes Barton Animal Hospital
- 3 Magnolia Animal Hospital

Yoga/Pilates Studio

- 1 Blue Lotus
401 N. West St. Raleigh
919.831.2583
www.bluelotusnc.com
- 2 Open Door Yoga Studio
- 3 Vault Yoga



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- 919.873.9500
www.trianglecatering.com
- 2 Green Planet Catering
 - 3 Rocky Top Hospitality

Hair Salon for Women

- 1 Atomic Salon
905 W Morgan St. Raleigh
919.828.0064
www.atomicsalon.com
- 2 TIE: Douglas Carroll & Marigold Par-lour
- 3 Hairdos

Hair Salon for Men

- 1 David Wade Salon
612 Glenwood Ave. Raleigh
919.834.1101
www.davidwadesalon.com
- 2 Tesoro Hair Design
- 3 Alter Ego

Nail Salon

- 1 Cameron Spa & Nails
2020 Cameron St. Raleigh
919.834.2821
www.cameronspaandnails.com
- 2 TIE: Douglas Carroll & Oberlin Nails & Spa
- 3 Synergy Spa & Aesthetics

Florist

- 1 Kelly Odom Flowers & Interiors
102 Glenwood Ave. Raleigh
919.829.3888
www.kellyodom.com
- 2 Fallon's Flowers
- 3 Ninth Street Flowers

Law Firm

- 1 Coats and Bennett
1400 Crescent Green Dr. Cary
919.854.1844
- 2 Hatch, Little and Bunn
- 3 Allen Swaim

Limousine/Car Service

- 1 White Horse
3900 Merton Dr. Raleigh
919.792.5893
www.ridewhitehorse.com
- 2 All-Points Personal Transportation
- 3 Raleigh Rickshaw

Place To Work Out

- 1 Fitness Connection
Raleigh/Cary/Durham
800.795.0348
www.fitnessconnection.com
- 2 Alexander YMCA
- 3 O2 Fitness

Late Night Menu

- 1 Busy Bee Café
225 S Wilmington St. Raleigh
919.424.7817
www.busybeeraleigh.com
- 2 The Player's Retreat
- 3 Calavera Empanada & Tequila Bar

Wine List

- 1 Angus Barn*
- 2 Second Empire
- 3 TIE: Vin Rouge & Mandolin

Tequila Menu

- 1 Calavera Empanada & Tequila Bar
444 S Blount St. Raleigh
919.617.1661
www.calaveraraleigh.com
- 2 Jibarra Modern Mexican
- 3 Centro

Beer Selection

- 1 Flying Saucer*
- 2 TIE: Busy Bee & Raleigh Times
- 3 Tyler's Taproom

Place to People Watch

- 1 Raleigh Times Bar*
- 2 The Player's Retreat
- 3 TIE: Coquette & Mellow Mushroom

Quick Lunch

- 1 Café Carolina & Bakery
401 Daniels St. Raleigh
150 Fayetteville St. Raleigh
137 Weston Pkwy. Cary
601 Meadowmont Village Circle,
Chapel Hill
919.834.9117
www.cafecarolina.com
- 2 Armadillo Grill
- 3 TIE: Sunflower's and Noodles & Co.

Lunch Under \$5

- 1 Chubby's Tacos
2444 Wycliff Rd. Raleigh
10511 Shadowlawn Dr. Raleigh
748 Ninth St. Durham
2806 S Miami Blvd. Durham
4711 Hope Valley Rd. Durham
919.781.4480
www.chubbystacos.com
- 2 Crema on Fayetteville
- 3 Roast Grill

Takeout Lunch

- 1 Village Deli
500 Daniels St. Raleigh
919.828.1428
www.villagedeli.net
- 2 TIE: Which Wich & Cafe Helios
- 3 Pie Bird

Restaurant for a Business Lunch

- 1 18 Seaboard
18 Seaboard Ave. Raleigh
919.861.4318
www.18seaboard.com
- 2 Bolt Bistro & Bar
- 3 Toast

Catering Company

- 1 Triangle Catering
1818 St. Albans Dr. Raleigh

- 410 Blackwell St. Durham
919.832.3499
www.mellowmushroom.com
- 2 Moonlight Pizza
 - 3 Twisted Fork

Comfort/Southern Food

- 1 The Pit Authentic Barbecue
328 W Davie St. Raleigh
919.890.4500
www.thepit-raleigh.com
- 2 Watt's Grocery
- 3 TIE: Big Ed's & Poole's

Dog-Friendly Patio

- 1 Boylan Bridge Brewpub
201 S Boylan Ave. Raleigh
919.803.8927
www.boylanbridge.com
- 2 Flying Saucer
- 3 Raleigh Times Bar



The best restaurant for a romantic date award goes to Second Empire Restaurant

Food Truck

- 1 Klausie's Pizza
www.klausies.com
@klausiespizza
- 2 Chirba Chirba Dumpling
- 3 Porchetta

Healthy Menu

- 1 The Remedy Diner
137 E Hargett. Raleigh
919.835.3553
www.theremedydiner.com
- 2 Fiction Kitchen
- 3 TIE: Neomonde & Zoës Kitchen

Vegetarian Menu

- 1 The Fiction Kitchen
428 S Dawson St. Raleigh
919.831.4177
www.thefictionkitchen.com
- 2 The Remedy Diner
- 3 Irregardless Café

Antique Shopping

- 1 Hunt & Gather
1910 Bernard St. Raleigh
919.834.9989
www.huntandgathernc.com
- 2 NC Fairgrounds Flea Market
- 3 Antiques Emporium

Vintage/Consignment Shop

- 1 Father and Son Antiques
107 W. Hargett St. Raleigh
919.832.3030
- 2 Revolver Consignment Boutique
- 3 Fifi's Fine Resale Apparel

Art Gallery

- 1 Artspace
201 E Davie St. Raleigh
919.821.2787
www.artspacenc.org
- 2 Flanders Gallery
- 3 TIE: Gallery C & Visual Art Exchange

Art on a Budget

- 1 Visual Art Exchange
309 W. Martin St. Raleigh
919.828.7834
www.visualartexchange.org
- 2 Artspace
- 3 Collectors Gallery

Hardware Store

- 1 Seaboard Ace Hardware
802 Semart Dr. Raleigh
919.834.8600
www.seaboardace.com
- 2 Briggs Hardware
- 3 Burke Brothers Hardware

Plant Nursery

- 1 Logan Trading Company
707 Semart Dr. Raleigh
919.828.5337
www.logantrd.com
- 2 NC Farmers Market
- 3 Taylor's Nursery

Pet Shop

- 1 Phydeaux
400 S Elliott Rd. Chapel Hill
919.960.3606
10 W Franklin St. Raleigh
919.833.9216
www.phydeauxpets.com
- 2 PetSmart
- 3 Aquarium Outfitters

LOCAL PEOPLE

Chef

- 1 Ashley Christensen, Poole's Diner
- 2 Jason Smith, 18 Seaboard
- 3 Brian Battistella, Battistella's

Bartender

- 1 Matt Bettinger, C. Grace
- 2 Steven Relay, O'Malley's Irish Pub
- 3 Scott Ritchie, Whiskey



Matt Bettinger of C. Grace served up the Best Bartender

TV Anchor

- 1 David Crabtree
- 2 Larry Stogner
- 3 Pam Saulsby

TV Meteorologist

- 1 Greg Fishel, WRAL
- 2 Elizabeth Gardner, WRAL
- 3 Don Schwenneker, WTVD

Downtown Advocate

- 1 Crash Gregg, Triangle Downtowner Magazine
- 2 Nancy McFarlane, Mayor of Raleigh
- 3 Ann-Cabell Andersen, Glenwood Agency

Local Entertainer

- 1 Chris Hendricks (Band)
- 2 Russ Thompson (Band)
- 3 Josh Hamilton (Singer)

Hairstylist

- 1 Douglas David, Douglas Carroll Salon
- 2 Jill Burkhart, Hairdos
- 3 Jennifer Borneman, Bottega

Realtor

- 1 Ann-Cabell Andersen, Glenwood Agency
- 2 Steven Votino, Golden Oak Real Estate
- 3 Peter Rumsey, Allen Tate Realtors

Attorney

- 1 Tony Biller of Coats+Bennett LLC
- 2 William D. Young of Hatch, Little & Bunn
- 3 John Edward McKnight, Attorney at Law

Twitterer

- 1 GoGo Raleigh
- 2 Andrea Weigl
- 3 WRAL

Mascot

- 1 Mr. & Mrs. Wuf
- 2 Stormy
- 3 Wool E. Bull

OUT & ABOUT

Place to Hear Live Music

- 1 Lincoln Theatre
126 E. Cabarrus St. Raleigh
919.821.4111
www.lincolntheatre.com
- 2 Pour House
- 3 Kings

Place to Go Dancing

- 1 Neptune's Parlour
14 W. Martin St. Raleigh
919.896.7063
www.neptunesparlour.com
- 2 Legends
- 3 Solas

Irish Pub

- 1 Tir Na Nog
218 S. Blount St. Raleigh
919.833.7795
www.tnnirishpub.com
- 2 Hibernian
- 3 James Joyce Irish Pub

Restaurant for a First Date

- 1 Capital Club 16*
- 2 Vin Rouge
- 3 Sitti

Karaoke Night

- 1 Napper Tandy's Irish Pub
126 N West St. Raleigh
919.833.5535
www.nappertandysirishpub.com
- 2 Woody's @ City Market
- 3 Isaac Hunter's

Trivia Night

- 1 Flying Saucer*
- 2 Woody's at City Market
- 3 Ruckus Pizza

Dive Bar

- 1 Slim's Downtown
227 S Wilmington St. Raleigh
919.833.6557
www.slimsraleigh.com
- 2 Neptune's Parlour
- 3 Black Flower

Bar to Watch Sports

- 1 Tobacco Road Sports Café
222 Glenwood Ave Raleigh
919.832.3688
www.tobaccoroadsportscafe.com
- 2 Woody's @ City Market
- 3 The Player's Retreat

Gay/Gay-Friendly Bar or Restaurant

- 1 The Borough
317 W. Morgan St. Raleigh
919.832.8433
www.theboroughraleigh.com
- 2 Legends
- 3 Flex

Trustworthy Garage

- 1 Tao Auto

- 1313 Capital Blvd. Raleigh
919.832.0118
www.taoauto.com
- 2 Benchmark Auto
- 3 Neal's Garage

Outside Patio (Summer)

- 1 Boylan Bridge Brewery*
- 2 Babylon Restaurant
- 3 Flying Saucer

Outside Patio (Winter)

- 1 Flying Saucer*
- 2 The Player's Retreat
- 3 Raleigh Times

Girls' Night Out

- 1 Fox Liquor Bar
237 S Wilmington St.
919.322.0128
www.ac-restaurants.com
- 2 Wine & Design
- 3 Battistella's

Bar for Over 30

- 1 Busy Bee*
- 2 Amra's
- 3 Havana Deluxe

Place to Take Kids

- 1 Marbles Kids Museum
201 E Hargett St. Raleigh
919.834.4040
www.marbleskidsmuseum.org
- 2 Pullen Park
- 3 NC Museum of Natural Sciences

First Friday Venue

- 1 ArtSpace*
- 2 Visual Art Exchange
- 3 CAM

Downtown Event

- 1 Artsposure
www.artsposure.org
- 2 Sparkcon
- 3 Hopscotch

Charity Event

- 1 St. Baldrick's
www.stbaldricks.org

- 2 Band Together
- 3 Triangle Wine Experience

Green Business

- 1 Larry's Beans
1507 Gavin St. Raleigh
919.828.1234
www.larrysbeans.com
- 2 Raleigh Rickshaw
- 3 Mim's Distributing

Movie Theatre

- 1 IMAX Theatre at Marbles
201 E Hargett St. Raleigh
919.882.4629
www.imaxraleigh.org
- 2 The Rialto
- 3 Regal North Hills Stadium

Place to Go Running

- 1 Lake Johnson Park
4600 Avent Ferry Rd. Raleigh
919.233.2121
<http://bitly.com/lakejohnsonpark>
- 2 Umstead Park and Greenway
- 3 Oakwood Neighborhood

Radio Station

- 1 WKNC 88.1
- 2 WSHA 88.9
- 3 WBBB 96.1

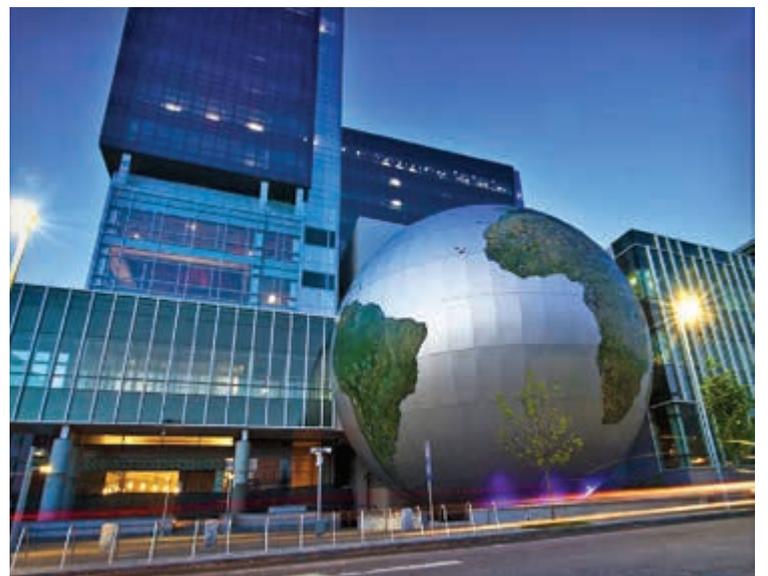
TV Station

- 1 WRAL-5
- 2 WTCD-11
- 3 NBC-17

Tourist Attraction

- 1 NC Museum of Natural Sciences
11 W. Jones St. Raleigh
919.707.9800
www.naturalsciences.org
- 2 NC Museum of Art
- 3 Duke Campus/Gardens

We hope you recognize lots of favorites and discover some new ones along the way. Thanks to all those who voted and remember to try and buy local whenever possible! 📍



The NC Museum of Natural Science can boast as the Best Tourist Attraction in the Triangle

Mia Francesca Trattoria

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



Nothing comes from some centralized commissary that ships everything already prepared and frozen. Even the pasta is handmade.

So, you think you know all about those Italian chain restaurants, huh? How they serve uninspired food drenched in an onion-and-dried-oregano-heavy “spaghetti sauce” that’s then drowned under a ton of processed cheese? Think again. I got a guy in Chicago who is out to prove that, “You don’t know your bresaola from shinola.”

In 1992, Chef Scott Harris formed Francesca’s Restaurant Group. His idea was to provide rustic, northern Italian food in a sophisticated, casual yet contemporary trattoria setting. Soon, Harris’ group had Mia Francesca Trattorias thriving all over greater Chicago. As of early 2013, the group owns and operates 22 locations as far from Harris’ home as Scottsdale, San Diego, Madison, and now, Raleigh.

What makes the Francesca chain different is that each location has its own Executive Chef,

who more often than not, is also made a partner. Harris mandates each location to make everything fresh from scratch (including the desserts) using local ingredients. Nothing comes from some centralized commissary that ships everything already prepared and frozen. Even the pasta is handmade. While Mia Francesca’s base menu and categories are the same, Harris requires each chef to customize at least half of his menu to be unique to its neighborhood.

Mia Francesca’s dinner menu is broken up by course: Insulate, Antipasti, Pizze, Pasta, and Secondi with a separate section for Dolce and Caffè. While the traditional Caprese (\$8) and Proper (meaning with anchovies) Caesar (\$7) salads are offered, the gems of the opening course are the Francesca (\$8) and String Bean (\$6) salads. The Francesca is teeming with fresh





vegetables, endive, radicchio, and romaine lettuce then tossed with bleu cheese and balsamic vinaigrette. It's a meal in itself. The string bean, tomato and onion salad is a dish I grew up on. To me, it's summer on a plate.

You can certainly have Bruschetta (\$7 for tomato or \$8 with salami and mozz) or Pizza (\$12-\$13 depending on your choice) as an antipasto, but you would be missing out on the Mussels (\$13), Carpaccio (\$12) and Prosciutto e Rucola (\$11). The tender and juicy mussels, napped in a slightly spicy tomato sauce, are abundant enough to share with a few friends or to have as an entrée. The Carpaccio underscores the bright flavors of spring via lemon, olives, arugula, and capers and then brings the heft with raw micro thin slices of sirloin, raw mushrooms and shaved Parmigiano Reggiano. (The plating, though, needs to be done by a more finessed hand as I had to scrape the meat off my plate with a knife in order to eat it.) Francesca's Prosciutto board delicately balances its time-honored ingredients without any being overpowered. The dish is peppery from the arugula (rucola in Italian), nutty and salty from the parm, tart from the lemon, and rich from the extra virgin olive oil; it's Italian simplicity at its finest.

When it comes to pasta, Spaghetti alla Bolognese (\$18) may not sound very exciting, especially considering the abominations served at some other "Italian" places. But when my waiter Jon explained how the sauce is slow cooked with beef, veal and shredded pork, I perked up. When he tipped me off about matching the Bolognese with gnocchi instead of spaghetti for just a few bucks more, I was all in. Executive Chef Zach VanGaasbeek's hand-made gnocchi are soft and supple while his chunky meat sauce is rich and hearty. One bite in, and I knew I could trust Jon's recommendations and Chef Zach's cooking. Then, there is the Eggplant Siciliana (\$15) bursting with sautéed zucchini, asparagus, yellow squash, peppers, peas, green olives, and naturally, eggplant. The vegetables are finished with a slightly spicy tomato basil sauce

then added to the pasta and dolloped with fresh ricotta. You can share this one or bring home lunch for tomorrow. The Veal Cappellacci (\$23) is homemade pasta filled prosciutto, braised veal and pancetta. These tender yet brawny beauties are mixed with crunchy savoy cabbage, tomatoes and a silky fontina cream sauce—a sublime pairing.

No doubt, Chicken Parmesan (\$19) or Shrimp Risotto (\$16) can be enjoyable entrees. However, I'm going with the Pollo Arrosto alla Romano (\$17), Atlantic Striped Bass (\$28) and Sea Scallop Fagioli (\$24) for my "Secondi." The bone-in roasted chicken is crisp, moist and glazed with a garlicky white wine sauce. It's light, aromatic and a wonderful change of pace. The grilled bass is buttery, slightly smoky and topped with a balsamic, arugula, pine nut, and Roma tomato salad, a pleasing partner for the warm weather. Next, white beans (fagioli in Italian), artichokes, escarole, and baby spinach are sautéed and topped with pan-seared scallops. The dish is sweet, nutty and earthy with just a hint of acidity. The leafy greens, creamy beans and billowy scallops are another example of Chef Zach's lively combinations.

The New York style Blood Orange Cheesecake (\$8) has a very thick graham cracker crust (a little too much for me) and a lemon curd pomegranate blueberry agrodolce (sweet-tart sauce). It is crowned with Italian merengue and toasted table-side for a fun, interactive display. The sweet, crumbly Fig and Almond Crostata (\$8) receives a sweet, lux finish from the blissful chestnut honey whipped ricotta and inspired blueberry basil compote.

Mia Francesca Trattoria is European, rustic,



elegant, and romantic. It showcases simple scratch cooking, large portions at fair prices and farm-to-table ingredients brought to you by a knowledgeable wait staff. 🍷

Brian is a culinary instructor, food writer and professional chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit his website www.loveatfirstbite.net. Brian can be reached at brian@welovedowntowner.com.

Mia Francesca

4100 Main at North Hills Street, Suite 115
North Hills Mall | Raleigh, NC 27609
(Just to the right of the Renaissance Hotel)
919.278.1525 | www.miafrancescaraleigh.com

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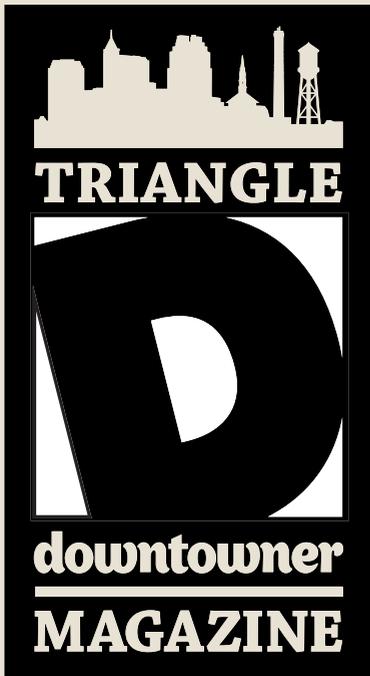
Lunch: Mon–Fri 11:30am–3pm
Brunch: Sat & Sun 10am–3pm
Dinner: Mon–Thurs 3–10pm, Fri & Sat 3–11pm, Sun 3–9pm

Cuisine: Rustic Italian
Dining Style: Upscale
Atmosphere: Tuscan farm house
Dress: Casual but neat
Service: Watchful and willing
Features: Vegetarian options, separate gluten-free menu, bar dining, lounge, al fresco dining, credit cards accepted, live music, TVs only in the bar/lounge area, private party room, catering, take out
Alcohol: Full bar
Wine List: Global, almost 30 offered by the glass
Reservations: Accepted
Parking: Valet, garage and lot
Noise Level: High
Brian's Lowdown: Good for groups, date night, and families with children. Skip the \$9.50 fried calamari. If your knowledge of wine is shaky, ask to sit in Jon Perricelli's section. He recommended a few fantastic wine pairings to us as well as some great off-the-menu food combinations. Parking is ridiculous in North Hills, so either head straight for the below ground garage or go ahead and valet in front of the hotel.



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To sign up for Reader Rewards, just visit our website at www.WeLoveDowntown.com and click on the SIGN UP NOW! button. You'll be eligible to win Reader Rewards each month by signing up for our online news magazine. The *Downtowner* will help keep you informed about all the latest news and events happening in and around the Triangle.

This Month's Reader Rewards

- Four tickets to an upcoming NC Theatre production. Entertaining and engaging locally-produced and directed theatre productions. www.nctheatre.com
- Four tickets to your choice of any 2012-2013 Carolina Ballet performance. Experience world-class ballet here in Raleigh. www.carolinaballet.com
- Ten \$15 gift certificates to NOFO @ the Pig located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic mix of furniture, gifts,

antiques, books, kitchen, toys, and more, plus an award-winning restaurant. www.nofo.com

- Four \$25 gift cards to **Babylon Restaurant and Lounge**. Delicious Moroccan style in the heart of downtown. Mediterranean cooking, handcrafted cocktails, and an amazing outdoor courtyard with reflecting pool. 309 North Dawson Street www.BabylonRaleigh.com
- Four \$10 gift certificate to **Dickey's Barbecue Pit** located at 170 East Davie Street near city center. Slow cooked meats and 16 sides plus catering for all size parties. Stop in on First Friday for their specials. www.dickeys.com
- Ten \$15 gift certificates to **Mantra Indian Cuisine & Bar** located in the Powerhouse District near Napper Tandy's. Come experience Award-winning chef Gamer Rawat's elegant and exquisite dishes. www.mantraraleigh.com

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www.WeLoveDowntown.com/signmeup



From the Publisher



Welcome to the 2013 Best of Downtowner Awards Issue! We're enjoyed seeing thousands of votes coming in from all over the Triangle after just a few months of our changeover to Triangle Downtowner from Raleigh Downtowner. We have some interesting surprise winners this year and would like to congratulate them all. We're already looking forward to next year's contest and another year of promoting all the great businesses in the Triangle.

Our new office on Glenwood Avenue is almost done, and we'll be displaying artwork from talented local artists on First Friday

beginning in June. We'll also have monthly business and networking events, so keep an eye on Twitter, Facebook and LinkedIn for invites. We'd like to thank our great leasing agent Mikels & Jones Properties (919.781.9998) for negotiating the space so quickly; Mark Andrews Painting (919.422.) for the incredible painting and woodwork, and Clark Hipolito of Art Co. (919.272.2785) for the super cool floor design.

It's been almost exactly a year since our office fire last year, and rebuilding from scratch has been a daunting but enriching experience. We're back on track, stronger than ever and proud to be an integral part of downtowns all across the Triangle.

Two of our favorite topics are food trucks

and local craft beer. This summer, downtowners have the chance to enjoy both at the Downtown Raleigh Food Truck Rodeo. We're proud to co-sponsor this event along with the City of Raleigh Museum. Check out the article on page 24 for more information and visit www.downtownraleighfoodtruckrodeo.com for a complete list of food trucks.

Cheers,

Crash

CRASH GREGG

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

Reliable Loan & Jewelry

BY DAVID GRIFFITH

For most men, when the search for that special someone ends, the search for the perfect diamond ring begins. Sometimes that task can seem even more involved than the courting process, but one long-standing Raleigh business is ready to help make it easier.

If you're seeking a shiny rock to present from a knelt knee, Reliable Loan & Jewelry may not jump out as the obvious destination. And those familiar with the store's three-generation history of providing superb stones at a reasonable price are happy to keep it their little secret.

Guitars and other characteristic pawnshop items dress the windows, disguising the treasures inside. Even the building, an old red brick storefront on South Wilmington Street, is the perfect camouflage. But to those in the know, a vast collection of fine jewelry waits just beyond the front doors.

The store's history actually began when Philip Horwitz moved to Raleigh from Baltimore in 1928 to help his brother Abe run Raleigh Loan on the 200 block of Wilmington Street (now Joule Coffee, formerly Wilmore Cafe). After a successful five-year run, they added Dixie Loan just six doors down. Phil, the current owner, came of age working alongside his father Abe and Uncle Philip before eventually taking over Dixie Loan.

In 1975, when Hudson Belk (in downtown's then-Fayetteville Mall) was the main attraction of Raleigh's retail center, Phil bought the current location to capture foot traffic created by the major department store. After operating both shops for eight years, Phil closed Dixie Loan to focus on the booming Reliable Loan & Jewelry, whose success owed a lot to the bridal jewelry category.



Phil Horwitz and his son Alan behind the counter of Reliable Loan & Jewelry



"My father runs that side of our business," says son and co-owner Alan. "It grew over time and now bridal is more than 70 percent of what we do. He built that business wholly on his name and reputation in this area."

Apples don't fall far in the Horwitz family, and like his father, Alan grew up in the family trade working mostly during the holidays, the shop's busiest season. After graduating from the University of Alabama, he continued his education studying under renowned jewelers in New York City and earning his Graduate Gemologist degree, the most respected in the industry. The substantial training keeps him competitive with larger, better-known retail chains to continue selling to the future generations of families his father served before him.

"My dad sold rings to couples and now I'm selling to the children of those customers," says Alan. "When I moved home in 1999, all the people I went to high school with came to me for engagement rings. It was a good feeling knowing I was coming back to town, and I was the one they came see for a diamond."

There are several reasons why Reliable Loan & Jewelry can offer lower prices than other stores. First is the lack of overhead. The building was purchased 30 years ago, which eliminates pricey downtown leases as the city's economic development continues. Additionally, longevity in the community reduces the need for as

much marketing, which allows the Horwitzes to reallocate those dollars to customer savings.

Though the shop does maintain a website and Facebook page, the business relies mostly on its devotees—many of whom are inside-the-Beltliners—to share their savings experience with friends and their next generation of diamond-seekers.

"We have a very loyal customer base," Alan explains. "You can spend a lot of money on marketing, but the best advertising is word of mouth. That's something my father was known for, and I'm just trying to expand on it."

Perhaps the most surprising fact to customers is that a lot of the merchandise in the shop is actually new. "We have a lot more than just estate and used merchandise," Alan states. "It's mostly new items that we buy from manufacturers," he continues. "We can usually save customers more than 30 percent on a new engagement ring, bracelet, earrings, or anything else we carry here."

Some might be kept up at night knowing there is a swath of consumers they won't reach, but Alan isn't concerned. He knows who his customers are and how to reach them. That knowledge is as good as gold—or in this case, gold and diamonds—to any business.



The diamond collection at Reliable rivals any jewelry store in Raleigh, and with better prices

"Our jewelry rivals any store in town and has for many years. We enjoy meeting new couples in love and helping them not only find that special ring but help them save money too," Alan beams. "We know they'll be back and become long-time customers and we truly appreciate that."

Reliable Jewelry & Pawn

307 S. Wilmington Street, Raleigh
www.reliablejewelry.com
919.832.3461

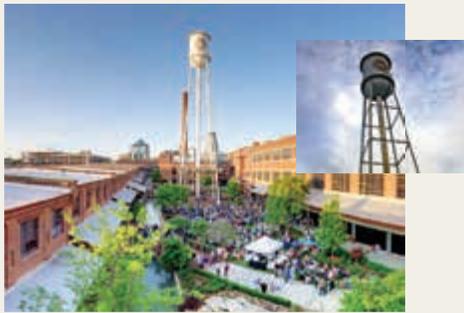
Monday-Saturday 9am-5:30pm and Fridays until 6pm

Where's it @?



Do you know where this photo was taken? Visit www.WeLoveDowntown.com/where to send in your answer and you could win a Downtowner T-shirt. We'll select a random winner from the correct answers. (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 just \$15, with \$7.50 of each shirt going to local charities. Cool shirts for a good cause. What could be better?



Congratulations to **Cecilia Storholm**, who was the first to identify last month's Where's It @ clue as the Lucky Strike water tower nestled in the middle of the Tobacco Road Campus in downtown Durham. Across the Durham Bulls ballpark, the water tower has been witness to big changes in downtown Durham over the last few years and serves as homage to the campus' past life.

<<< Try your luck at guessing this month's Where's it @ photo. It's a relatively new landmark in the Triangle and love it or hate it, it definitely stands out when you drive by. A correct answer is your chance to win a fab Triangle Downtowner t-shirt.

Our runner-up winners were Andrew Fletcher, Dink Warren, Jena Carter, Andrew Graham, and Kristen Parker. Thanks for entering and be sure to try your guess with this month's photo.

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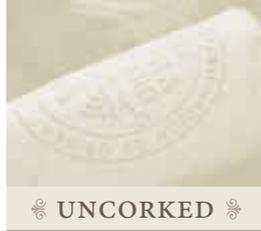
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Diversify Your Drinking

BY JEFF BRAMWELL



The first signs of summer are a rite of passage for every enthusiastic wine drinker. It's hard to imagine the first beach trip of the year without a bottle or two of crisp and bubbly Vinho Verde; firing up the grill means it's time for a fruity and spicy Zinfandel; and lounging on the front porch demands a dry and refreshing rosé. I'm a devout believer in all of these classic pairings, but I also think there's more ground to cover in addition to the tried-and-true staples of summer sipping.

I wouldn't dare suggest skipping rosé entirely, but for the *next* bottle of the afternoon, try some light-bodied reds that can take a bit of a chill. Italy offers a handful of obscure yet delicious candidates: Frappato from the south in Sicily or a Grignolino or Schiava from the northerly regions of Piedmont and Alto Adige, respectively, would all be great options. Their delicate berry flavors, soft tannins and minimal oak influence are the common ingredients that lend themselves to a few minutes in the fridge or freezer. Dropping the serving temperature on a wine mutes the flavors slightly, so if there's too much oak to begin with, it can really stick out when chilled.

To match all the fantastically fresh flavors of summer, try reaching for a bottle of Santorini, the top Greek white wine. Made predominantly from the Assyrtiko ("Ah-seer-tee-ko") grape, this white is a natural with Mediterranean cuisine including seafood and light pastas, grilled chicken and veggies, or a healthy salad with mint leaves, feta and olive oil. Hailing from the island of the same name, Santorini is as refreshing as the best Pinot Grigio you've ever had, but with more character. It's not overtly fruity, but rather is laced with subdued notes of green pear and grapefruit. The vibrant acidity and lively mouth feel are rounded out with a bit of richness without ever getting too heavy. Once again, I'd recommend staying away from the oaky versions, which are fairly rare.

When heavier dishes call for a weightier wine, instead of grabbing a Zinfandel, Cabernet or Syrah, think about giving bubbly Lambrusco a shot. Lambruscos are typically known to be pretty sweet, but we wine nerds have geeked out over the dry (or mostly dry) styles that have made their way to North Carolina over the past handful of years. There are some truly delicious white and rosé versions, but you'll want to stick with

the reds when pairing with burgers, ribs and kebabs. If there's a barbecue sauce in the mix, then choosing a Lambrusco with a bit of sweetness will help balance the flavors nicely. These wines are typically paired with some of Italy's richest cuisine, so they'll have no problem cutting through whatever you feel like grilling.



A young couple enjoys a glass of wine outside on Babylon Restaurant's beautiful outdoor courtyard

Last but not least, the Spritz! My favorite wine-based cocktail is custom made for warmer weather and the recipe is about as easy as it gets. Mix equal parts Prosecco and Aperol (a slightly sweet, slightly bitter aperitif you can find at your nearest ABC store), serve on ice and garnish with an orange slice if you wish. Cut it with a little club soda if you'd like to pace yourself while you're out in the sun. The slight bitterness in this thirst-quencher tells your stomach it wants food. Just do what the locals do in Verona, Italy, and feed it some salted, roasted pistachios and green olives and you've got an equally tasty snack for your guests. Entertaining friends just doesn't get any easier. 🍷

Jeff Bramwell is a co-owner of The Raleigh Wine Shop, located at 126 Glenwood Ave, as well as the author of *Vino-Burger*, a cookbook that combines wine country-inspired dishes in burger form with easy-to-grasp wine education. Drop Jeff a line at Jeff@TheRaleighWineShop.com.

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Around Town in the Triangle



Downtowner photog Karen backstage with "Biggest Loser" host Jillian Michaels At the Triangle Air Awareness luncheon: (left) Elaine Loyack, Kelsey Kusterer, Peter Morris & Sig Hutchinson, (right) mascot CAM with Clair



Melinda & Mani at their new Blake Street Studio At the Living Arts College ribbon-cutting ceremony in Wake Forest Keith spinning some 80s at Clockwork Lounge

▼ Photos below were taken at the 2nd Annual Spring Gala to benefit Beginnings (for families with children who are deaf) - www.ncbegin.com ▼



Around Town in the Triangle



▲ Photos above are from the Brimley Ball at the NC Museum of Natural Sciences - www.naturalsciences.org ▲



▲ Photos above are from the Bach 'n Roll fundraiser for the Community Music School - www.cmsraleigh.org ▲



with local, imported and craft brews while their bartenders can mix you a craft cocktail or spike your milkshake.

All of the “Starters” are recognizable, but each is taken a step beyond the expected. The Crispy Buffalo Chicken Wings (\$7.65 per pound), Daddy’s Nachos (\$8.65) and Potato Chips with Pimento Cheese (\$5.99) are always big movers. Despite not being breaded, the very mild wings do get crisp. The nachos are fried in-house and covered with chili (made with the same custom beef blend as the burgers), black beans, jalapenos, cheddar, onions, bacon, tomatoes, olives, queso, guacamole, sour cream, and fresh herbs. The light crunchy nachos, unique chili and bacon blast BDBB’s version to the top of the heap. The Potato Chips are also made on-site and, to make it work, the pimento cheese is dip form. Try all of these. They’re good.

Now, don’t get me wrong. The salads looked great. They are huge and colorful, but those are for another day. This is about the burgers.

BDBB’s most well-liked burgers are the Bad Ass Burger (\$13), the Frenchie (\$11) and my favorite, the Sam I Am (\$10.55). The Bad Ass Burger is a beast: two beef patties, buttermilk

rooting and judging. I felt like Joey Chestnut on the Fourth of July. The Frenchie is a turkey burger with brie, applewood-smoked bacon, grilled apples and garlic mayo. It seems kind of faint-hearted after the Bad Ass but is still really tasty. So, I’ll move on to what actually may be my new “go to” burger, the Sam I Am. It’s a beef burger layered with rosemary ham, cheese and a fried egg that translates to hearty, juicy, salty, garlicky, cheesy, egg-y goodness.

Bad Daddy’s is simple and straightforward, fresh and homemade. There are no frills and no pretension. Sounds refreshing, doesn’t it? I think Scibelli summed up Bad Daddy’s best when he said, “You can come in and eat healthy or you go completely decadent.” I saved healthy for next time. 🍔

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

Bad Daddy’s Burger Bar

111 Seaboard Ave. | Raleigh, NC 27604
919.747.9163 | www.baddaddysburgerbar.com

\$\$\$\$

Sunday through Thursday 11am-10pm
Friday & Saturday 11am-11pm

Meals Served: Lunch and dinner
Food: Fresh, inventive burgers
Atmosphere: Fun and friendly
Dining Style: a la Carte with waiter service
Dress: Come as you are
Alcohol: Full bar
Décor: Industrial warehouse meets neighborhood diner with a bit of a sports bar edge
Noise Level: Moderately high
Free Wi-Fi: Yes
Parking: Street and Seaboard Station lot across the street
Features: To go menus, kid-friendly, bar dining, good for groups, gluten-free, vegetarian, daily specials, large patio with outdoor seating, catering, accepts credit cards
Brian’s Low Down: BDBB has great shakes and a few sweet deals. The weekday lunch special is the burger of the day with fries (or house made chips) and a soft drink for \$9. Another fave is Tall Boy Tuesdays when 24-ounce cans of beer are \$3.



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Gazpacho
Squash and corn chowder with limas topped with feta cheese

Spring 2013
App: hummus and pita bread
Cheesecake topped with a fresh raspberry compote

Specials
Cantelope and peaches filled with raisins, walnuts, cranberries, raw honey and cheddar served with a cup of soup and pita bread
Mitch’s Ratatouille with local fresh tomatoes and eggplant
Sweet potato filled with raisins, cranberries, walnuts and honey, served with a cup of soup or a small greek salad
Sweet potato stuffed with rice and black beans and served with soup or salad
Mitch’s big burrito with pulled pork, lettuce, rice, black beans, salsa, cheddar cheese, and sour cream
Pan fried green tomatoes and homemade pimento cheese on toasted french bread served with a cup of soup
Mitch’s own pulled NC BBQ served in a roll with chips and slaw
Bowl of soup with a small Greek salad
Vegetarian stuffed grape leaves served with cukes, carrots, and aside of hummus and pita or a small greek salad and french bread
London Broil(1/2 lb) marinated in balsamic vinegar and garlic, served in a french roll with herbed mayonnaise, melted cheese and chips
Pasta primavera with french bread and a small greek salad
The Real Cuban Sandwich with roast pork, ham, white cheese, pickle, mustard, and a side of chips
Large Greek Salad Louis Pappas style with potato salad, stuffed grape leaves, anchovies, olives, cukes, feta, tomatoes, lettuce, onions and served with pita bread and hummus
Large Spinach Salad with tomatoes, cucumbers and onion topped with a serving of tuna or chicken salad or served with a cup of soup
Extra Large Chef’s Salad with fresh vegetables, cheddar cheese, boiled egg, chicken salad or tuna salad and bleu cheese, Italian, olive oil/balsamic or thousand island dressing
Slow Cooked Gumbo with fresh sausage and smoked ham served in a large bowl with a side of rice and crackers
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Local Gallery News

BY MAX HALPEREN, ART EDITOR



Rafael Lozano-Hemmer, *The Year's Midnight*, 2011, HD plasma screen, computer, camera, and face-tracking and fluid-dynamic software, 55 x 31 1/2 x 4 3/4 in.

If nothing else, certain items in “o to 6o: The Experience of Time through Contemporary Art,” the extraordinary new show at the North Carolina Museum of Art, will leave a time-lasting impression on you.

Witness Rafael Lozano-Hemmer’s *The Year’s Midnight*. It appears to be nothing more than an ordinary mirror, until you look at it upon close inspection. Great clouds of smoke will pour from where your eyes should be, erasing your image as it will be erased in time. Your eyes reappear in a line of eyes at the bottom of the image, eventually dropping away. Walk away, and the mirror’s complex computerized system returns you to the room you inhabited a moment ago. Lozano-Hemmer also marks the flow of life in *Last Breath*, motorized bellows that “breathe” into a paper bag, and in *Pulse Index*, set to the tune of your heartbeat.

I was particularly struck by the enormous variety in this complex show of 61 objects by 32 artists. Time seems frozen in David Chatt’s moving and memorable *Bedside Table*, a collection of items his father kept at hand, each one carefully covered in white glass beads. The project took Chatt a year to complete. Elsewhere in the show, time moves as objects decay. In Tara Donovan’s *Untitled (Toothpicks)*, a large cube of compressed toothpicks gradually falls apart. Here again, the artist required a good deal of time to complete the project, only to witness its eventual disintegration.

Felix Gonzalez-Torres’ *Untitled (Portrait of Dad)* is also expected to disintegrate: Torres asks visitors to pluck from and gradually deplete a large collection of white candies wrapped in cellophane. Far more haunting is his *Untitled (Perfect Love)*: two large wall clocks start with the same setting, but as their batteries wear out the de-synched clock faces appear to manipulate time.

Other objects also carry evidence of time on their surfaces. Walead Beshty’s glass box, cracked in several places, sits on a FedEx cardboard shipping box whose labels tell us where it came from and where it has been sent.

In Beth Lipman’s *Bride*, both past and present are destroyed. Glass tankards, bottles, pitchers, and bowls sit on five wooden platforms attached to a ten-foot pole. The smallest platform is at the top, the largest at the bottom, where it catches the detritus of broken, fallen cracked glassware. To Lipman, “Glass represents mortality. It is strong and fragile, elusive and concrete, fleeting and eternal. It frustrates your ability to visually own what you see because you are looking through it and seeing things reflected at the same time.”

Do Ho Suh seeks to take the present with him as he moves through time and space. He hints at all this in *348 West 22nd St.*, New York, NY 10011, an ethereal and imaginative

representation of his apartment in Manhattan. Made of grey translucent nylon, it provides a kitchen with stove and cabinets as well as a bathroom complete with toilet and sink. The visitor may pass into the “apartment” but is not likely to lean on any of its walls.

For an entire year, Tehching Hsieh punched a time clock every hour on the hour, day and night, recording every punch with a camera wired to a time clock at his side. The results appear in his *One Year Performance: Time Clock Piece (Modified)*. Wearing a worker’s uniform, Hsieh revealed time’s passage not only on the clock but on himself, his skull shaven at the outset, his hair long and shaggy by the end. His effort exhibited an obsessive, imprisoning concern with time.

Tim Hawkinson installs clockworks in everything around him, from the most ordinary to the most banal. The peels of his *Banana Peel Clock* rotate to tell time, as do the wick and burnt fragment of his *Candle Clock*. In a rusty medicine cabinet, clocks may lurk in any of the items we use daily: medicine and lotion bottles, toothpaste, and dental floss.... Appropriately, Hawkinson dubs the work *World Clock*.

Photography can save a moment, but it may, of course, do much more than that. For her triptych *Frankfort Airport April 19, 2001*, Vera Lutter trained a room-sized pinhole camera at the tarmac for several hours as planes and vehicles came and went: time is layered on time in a ghostly dream.



Sonya Clark, *Afro Abe (Progression)*, 2008–12, five-dollar bills and thread, 36 x 7 in.

One piece, however, takes us into a darkly amusing kind of future: Anne Lemanski’s statue *21st Century Super Species, Jack-Dor* is an evolutionary amalgam of a jackrabbit, a condor with a wing-span of about ten feet, and a horse, all composed of copper rods and birch veneer. Perhaps Darwinism with a sense of humor...

Curated by Linda Johnson Dougherty, chief curator and curator of contemporary art, nowhere does the show repeat itself. You may need more than one visit to gather it all. There is Sonya Clark’s work containing a series of five-dollar bills, their images of Abraham Lincoln sporting a growing Afro; Hoss Haley’s *Drawing Machine*, whose sensors track our movements around its board and transmit them to a stylus that draws them in swirls of delicate arabesques on paper, and Stacy Lynn Waddell’s mural-sized installation, an ironic mixed media work that moves through colonialism and the slave trade.

The show runs through Aug. 13. Learn more at www.ncartmuseum.org.

Hot Spring Fashions: Buy Local!

BY JESSICA SICILIANO

Spring has sprung in the Triangle! It's a good thing neon yellow is on trend this year, because it seems like everything under the sun is covered with the bright yellow tinge of pollen. That aside, you can always tell when springtime has hit the Triangle because out go the jackets, pants and boots, and in come the shorts, dresses and oh-so-cute sandals.



We hit up a few of our friendly Triangle boutiques to ask about their warm-weather wardrobe predictions and had them style our lovely model Amanda in some of their favorite inventory. (Be sure to visit our Facebook photo page www.bit.ly/tdm-springfashion2013 for more pictures of the shoot—there was just too much fabulous to fit in one article.) From accessories to colors to silhouettes, these local stores have got you covered.

The key to Spring 2013 is color. Everything is bold and bright and we couldn't be happier about it. From looking at the racks, it's easy to see emerald is the color of the year, but don't whip out those Kelly green duds just yet. The color has taken on a slightly bluer tone for spring—something closer to jade—and it's showing up on everything from skinny jeans to handbags. (You can save those

green duds for fall; emerald will make a huge comeback once the weather cools down again.)

Karly Hankin, Creative Director of **Peachy Keen** in Cary, reported that the lovely pastel shade of mint is still going strong, but taking on a little more blue than in previous seasons. "Before, it had a green tint that washed out a lot of people, but with this touch of blue it's flattering for many more skin tones," she explains. Speaking of flattering, coral is another shade that looks good on just about every complexion. "It's not quite orange, not quite pink either, and it transitions beautifully into summer," Karly says.

Another favorite pastel is soft purple. This color looks dazzling with a nice summer glow. Pair a lavender floral top with white skinny jeans and neutral accessories such as nude wedges for a classic look.

Over at **Revolver Boutique** in downtown Raleigh, owner Liz Johnson is all about some graphic black and white. Drawing on a 1960s vibe, she paired a sleek black jumpsuit with a sexy faux leather jacket and accessorized with cobalt blue shoes and a vintage Tory Burch clutch. Liz says black and white pairs perfectly with a single pop of color from your accessories, whether it be your shoes, bag or statement necklace.

Cobalt blue is the fan favorite of another Triangle shop girl, Kendra Leonard, owner of **The Art of Style** in Cameron Village and Brier Creek. A self-proclaimed fashion anarchist, even Kendra is swooning over some cobalt blue. "I don't subscribe to trends," she states, "but even I have embraced cobalt." Why? Because this electric blue shade is striking on everyone from blondes to brunettes to redheads.

Thanks to a quiet nod to retro 80s fashion, neon is a given for color this year, but please, don't overdo it. This trend is young and fresh, but can go from funky to blinding quickly. Pick one piece in neon yellow, pink or orange and wear it with white or blue denim and muted accessories for a sassy spring ensemble that doesn't look like you're on your way to Panama City Beach for Spring Break or an 80s rave party.

Since everything in your spring wardrobe can't look like it came from a candy store, we have conceded that navy is the new neutral, pairing splendidly with all the seasonal brights including coral, yellow, lavender and jade. However, try to stay away from the red, white and navy combination,

or you'll veer in to familiar waters with a look that is a touch too nautical.

Along with bold black and white graphics, the heavy hitters for prints include global inspired patterns, larger-than-life stripes and floral mixes. Every spring fashion season has its floral, and this year it's a tropical motif in fantasy shades of bright pinks, yellows and blues, sometimes paired with a unique contrasting stripe motif. This spring is all about mixing patterns, so make it your own and play with miss-matched stripes, polka dots, plaids and florals—just aim for a unifying color to achieve some cohesion.

The lovely ladies at **Sophie and Molly's** in quaint downtown Apex put Amanda in a tribal-inspired shift dress that she loved so much she tried to take it home with her. The globally inspired motif in cool colors also features another favorite spring trend—the peek-a-boo cutout. Fun and flirty, this trend adds a touch of sass to shirts and dresses by showing a little skin at the neckline, stomach or back.

When it's time to cover up, Liz of Revolver suggests a statement blazer that can be dressed up or down. Studs, cut outs, ruffles, and beads are just a few of the embellishments that can be found gracing springtime outerwear this season. "Pair it with more casual pieces for a daytime look," says Liz. Or, just add the perfect LBD and take it straight into nighttime.

For springy silhouettes, Karly of Peachy Keen was all about some sheer. This trend is a carry-over from last year, with a focus on soft, flowing pieces. To avoid looking too boxy, Karly suggests putting a tight-fitting slip or tank under your see-through dresses and tops. "This allows the feminine form to show through, without feeling too exposed." Another carryover trend is the peplum, which looks fantastic on a select group of women





who have been blessed with tiny hips. Designers have recognized this, and made the silhouette more accessible by designing peplum inspired pieces with a looser, less structured fit at the hips, thus flattering the figures of the average woman.

When it comes to finishing off your look, accessory trends for this spring are all over the board. Bring color into your outfits with your jewelry, bags, sunglasses, hats and shoes. Expect to see some unique (faux) animal prints in your handbags such as ostrich and stingray. Revolver owner Liz says that statement jewelry, like a large cuff is going to be a big trend this year. “Go for one big statement piece instead of lots of smaller jewelry,” she advises. Also, go for the gold in your accessories; the rich metal is staying on top when it comes to baubles, bangles and the like.

Revolver, the aptly named luxury consignment boutique, thrives on the fact that fashion is very much cyclical. Everything new is inspired in some way by the great fashionistas that came before us. Liz believes the big trends this season like color blocking, jumpsuits and the “midi-skirt” are drawn from the Mad Men fever that is sweeping America. The flower-power decade is inspiring designers everywhere too—and we think it’s groovy.

Whatever you trend you follow, here’s our fashion advice for you: When you’re shopping for your warm-weather attire this year, skip the mall madness and pop into a few of your local

neighborhood boutiques. Each store is curated by a talented owner who selects their inventory with a unique style and perspective. You’re bound to find something you love, and something that you probably won’t see on five other people walking down the street. You’ll also be supporting local retail in the process. It’s a win-win for everyone. 📍

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Alexander Promenade Place
 Raleigh, NC 27617
 919.596.3836 | www.theartofstyleboutique.com

Sophie & Mollies
 108 N Salem Street | Apex, NC 27502
 919.362.7030 | www.sophieandmollies.com

Revolver Boutique
 124 Glenwood Avenue | Raleigh, NC 27603
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1QUESTIONS

with Emlyn Koster, Director at the North Carolina Museum of Natural Sciences

BY CRASH GREGG

Emlyn's life and career have taken him all over the world. He was born in Egypt while his father was a squadron leader in the Royal Air Force, and he grew up in Hampshire after his parents, both Londoners, returned there from abroad. A job opportunity moved Emlyn across the pond to Canada in 1971, then south to the States in 1996.

Emlyn immersed himself in nature as a child and earned his PhD in Geology. He initially researched and taught college Geology before moving into the museum field in natural history as head of a new natural history museum in Alberta, Canada, which attracted 650,000 people to the small, coal-mining town of 65,000. After his success there, he moved on to the Ontario Science Museum in Toronto, the largest in Canada. He then took a job as head of the Liberty Science Center in New Jersey. Finally, after a large national search, Emlyn found himself in downtown Raleigh as the new director of the NC Museum of Natural Sciences, succeeding the amazing Betsy Bennett, who retired after 22 years of service to the museum.

Emlyn's immediate family includes his wife, who is in the travel business, his son, who works for a boutique property developing company in NYC, and his daughter, who is pursuing a career in real estate.

1 Did your predecessor Betsy Bennett pass along any advice? It's very unusual that an outgoing director and an incoming director are close colleagues. Often when a new CEO arrives, there's a gap or the previous person left under circumstances that make it a bit awkward. Fortunately, this wasn't the case with Betsy. I've been very pleased with the transition and thankful for Betsy's wonderful assistance in making the change.

2 How would you describe the museum to someone who's never been? This is a world-class museum and it's truly unique because it asks *and* answers the questions "What do we know?," "How do we know?" and "What's happening now?" Most museums don't get past "What we



know." The addition of the nature research center ten months ago created another dimension by giving visitors up-close opportunities with the collections and real live science.

3 What's your preferred method of quick communication: phone, email or text messaging? I try to minimize email in order to maximize voice-to-voice communication. I think all these new tools can make communication impersonal. I've recently added texting to my repertoire, and with their brevity they're just a helpful step. I remember seeing a sign at Heathrow Airport near the Concord that said, "When was your last great deal done over the phone?" I think you need to invest in what it takes to see someone eye to eye and discuss visions, plans and deals in person. We have all these newer ways of communicating that are helpful and efficient, but they don't necessarily make us more effective.

4 Do you have a favorite movie or TV show? I tend to watch serious programming on television. I try to watch the BBC news every night

and tend to listen to NPR when I want to follow the news worldwide. I prefer films that deal with real life such as epic, classic films in which there can be great learning or non-fiction films. I'm particular and sporadic about how I choose to spend two or three hours of my time in a movie theatre.

5 If not for your current job, what career path might you have taken? I enjoy communicating through writing, so I might have been a writer.

6 What's the favorite part of your job? Learning. There's incredible detail in this place in terms of the abundance of programs, and the learning stage is very exciting for me.

7 Do you have a favorite exhibit? The Daily Planet creates such a wonderful environment. It's a focal point that exists in the middle of both ends of the museum, between "What we know" and "How we know." It's mesmerizing to watch a montage of images on the screen and then see a live scientist interact with viewers on screen.

8 What activities do you enjoy to relax? I love to fish. There was a store in my hometown that sold parts to build your own fishing rod so I made my own because we couldn't afford to buy new ones. I really enjoy playing tennis and have been for 50 years. I also enjoy gardening and vigorous walking.

9 Is there something not many people know about you? I hope it's transparent but it might only come out after time with people: I relish long-term profound interpersonal professional relationships. One of the joys of this profession is that I can pick up the phone and reach someone when I need to. I used to have an old fashioned address Rolodex of colleagues who lived literally around the world, and now it's on my iPhone.

10 What are your favorite foods? Brussels sprouts, lobster, a very good barbecued steak, and a good English breakfast—although not too often because it's really not very healthy. 🍴

WSHA 88.9 Brings Jazz and Blues to Raleigh BY SIDNEY SCOTT

WSHA prides itself on being “The Station That Serves The Community Like No Other,” and this small station aims to educate, inform and entertain. At 50,000 watts and a radius of 80 miles, 88.9 spreads its love and appreciation for jazz music across the campus of Shaw university, out to the city of Raleigh and beyond.

“We’ve always been known for our music: the jazz, the blues, the gospel,” says Michael Rochelle, the senior underwriting associate for the station. “The station, musically, is so versatile. You’re not going to find any station that does what we do as far as music is concerned.”

The radio station has close ties with Shaw University, who owns the radio’s license to broadcast. The university uses the station as a training facility for their media students, giving them the opportunity for real world hands-on experience.

“I think it’s good for all students who are in mass communications to get an experience like this,” Rochelle explains.

WSHA also provides the public with chances to experience and enjoy the community at Shaw University and its radio station through individuals who donate their time and talents. Rochelle comments, “The volunteers play a big part in what goes on at the station.”

Bob Werlin, known on the air as Riley, has been a long time veteran at WSHA, with 10 years of service under his belt. But his appreciation for jazz started long before that.

“I love the music here, and I have always loved radio,” says Riley. “I remember when I was a kid I would turn on my transistor radio late at night



WSHA senior underwriter Michael Rochelle and Board member Janet Howard with volunteer Bob Werlin

while I was in bed, listening under my pillow. It always struck me as very magical.”

Riley found his place at the station a decade ago, but WSHA existed long before that. The station was founded in 1968 and transmitted just 10 watts. The joke at the time among the station’s members was that, “A light bulb had more power than we did.”

Volunteers and managers alike take pride on the uniqueness of the station’s shows and music selections. The general manager of the station, Dr. Emeka Emekauwa, who is also a professor of mass communications at the university, says of the programming, “We have a lot of community programs because we want to educate our community. We want to provide them with useful information they wouldn’t have otherwise. There’s no other radio station in the country that has our lineup of programs to educate the community and serve as a platform and a forum of dialogue.”

Along with talk shows, WSHA maintains a

consistent musical schedule each week. Over 70 percent of the music played is jazz with specialty shows on weekends. “I especially like the jazz,” says Janet Howard, member of the WSHA Advisory Board. “I consider it the classical music of America. It’s the music we gave the world.”

Monday, Tuesday and Wednesday evenings feature jazz shows from 8pm to midnight with jazz playing overnight. Blues are the music of choice on Thursday, Friday and Sunday evenings and on Saturdays, listeners can listen to African, reggae, Latin and hip-hop.

“I remember when we introduced blues to our lineup and a lot of other stations play blues,” Howard said. “I consider us a kind of a pioneer and we’ll introduce a lot of things that other stations will pick up on later. I think we lead the way for public radio stations.”

WSHA and its many volunteers plan to continue expanding the world of talk radio with the uniqueness it brings to the table.

“Our DJs are informed people playing informed music. It enhances the experience for our listeners when we talk about styles and history of the music we’re playing,” Riley says. “None of us are here because we’re getting paid; it’s because we have a passion for the music.”

If you’ve never indulged by listening to 88.9, or soaked in the sonnets of a historic jazz composer, WSHA gives you the opportunity to broaden your horizons and listen to some old (and new) school jazz and blues. In Janet’s own words, she recommends, “Just engage the music and try something different.”

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Raleigh Finally Gets Its Own Food Truck Rodeo

On Sunday, May 12th, Raleigh joins the national trend of hosting major food truck gatherings in its downtown district. Thirty-five food trucks will line up bumper to bumper on Fayetteville Street and you can expect all the Triangle area favorites to be there including Klausie's Pizza, Only Burger, Chirba Chirba, Pie Pushers, Sweet Stacy Cakes, Baguetteaboutit and Captain Poncho's. Urban Street from Greensboro and King Creole from Burlington will also make the trek to join this inaugural event.

The trucks will be fully stocked with food and ready to feed over 4,000 people. Food truck vendors will work shoulder to shoulder in their trucks taking orders, cooking and serving up their wares. They love a challenge, love the crowd and will work until their last morsel of food is sold. At which point, they will emerge from the truck with a huge smile and sense of victory.

Of course, none of this would be possible without a hungry crowd of attendees. For many it will be their first food truck experience. Others will be looking for an opportunity to try a new food truck.

Whatever the reason, it's a unique experience for everyone. People show up for one reason and one reason only: to order food from one of the many great food trucks.

There will be tables and seating for 1,000 people on Fayetteville Street to provide a comfortable place to enjoy the food. To resolve the challenge of hot exhaust and noisy generators that are often found at smaller food truck gatherings, the entire event will be powered by a single large silent diesel generator. This is the same type of generator they use on movie sets and a thousand feet of power cable will run to provide power to each truck.

May 12th will be first of four Downtown Raleigh Food Truck Rodeo Events. Upcoming dates are June 9th, Aug 11th and Oct 13th. Eventually there might be a 70-truck event with people driving from all over the Triangle to attend. Raleigh regularly hosts 20,000+ person events in its downtown district and is now positioned to host the largest regularly scheduled food truck event on the East Coast if not the nation.

Here's to food trucks and the great mobile food they provide. Find out more information, participating trucks and more on their website at www.downtownraleighfoodtruckrodeo.com.



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RYAN CUMMINGS

BY MELINDA ANN

Even as a child, North Carolina native Ryan Cummings always wanted to be a professional artist, but he was always worried about making it his full-time career. The term “starving artist” exists for a reason, and all artists are aware of its validity. However, Ryan couldn’t fight the urge and began to pursue his dream. He attended NC State University, where he studied design, design history, painting, photography, sculpture, and typography.

After completing college, Ryan moved to Florida for a few years. Though painting frescoes on Venetian plaster is his preferred medium, he quickly realized that he could make a considerable living painting decorative finishes on the walls of mansions in Boca Raton and the surrounding areas. Hand painted murals and custom wall finishes were in high demand and Ryan was quite skilled at making them. Ryan decided to come back home to NC and started his own successful decorative wall finish business, where he continues to specialize in trompe l’oeil, gilding and other decorative techniques. The Flying Biscuit in Cameron Village proudly displays some of Ryan’s artistic brilliance on the walls of their restaurant.

Though he enjoys working with charcoal, graphite and acrylic, Ryan spends a great deal of his time painting large “al secco” Venetian plaster frescoes these days. In this method, he tints small batches of plaster and begins to paint them on layer by layer. There are two features always present in Ryan’s



Noctis, 44'x 71'

creations: small black and white photos of people from a bygone eras, and squares—lots and lots of squares. The inclusion of this inorganic shape among the organic landscapes makes an interesting dialog. Ryan frequently paints images of various landscapes throughout Raleigh. His piece “Raleigh Nocturne” features some of the familiar landmarks Raleighites are accustomed to seeing and brings a sense of familiarity to the soul.

Noctis, one of his newest paintings, as well as one of his favorites, is a sight to see and isn’t easily put into words. In the middleground lies a deep pool of water and a small empty wooden boat. In the distance, there is a glowing golden sunset and a patch of trees, their reflection glimmering in the water. The most striking part of the landscape is the vast amount of movement in the foreground accentuated by Ryan’s use of various shades of blue squares; the water appears to literally fall from the page. If you look closely, there appears to be a passenger in the boat, which is something I’m sure alludes to the overall theme of mortality and time’s passing.

Ryan’s passion for nature and conservation is clearly depicted in his art, especially in “Sandtrap-Return to Cinder.” The image begins with a calming landscape. But off in the distance, there’s a fire brewing and smoke is filling the air. To some, it might seem as a prediction of what’s to come if we continue to use and abuse the land on which we live. Ryan’s pieces often serve as a warning of this bleak future if action is not taken to prevent it.

Ryan also has a soft spot for animals, especially endangered species. When he was younger and his life was more spontaneous, Ryan spent a couple of years working for the circus, where he became quite attached to some creatures there. One was Okha, an 8,000 lb. female Asian elephant that Ryan describes as “the most beautiful and intelligent animal” he’s ever known. For this reason, he is currently focusing some of his time on an Indie GoGo campaign, The Dark Continent—Print For Life, to create t-shirts, prints and giclees to raise money for the preservation of elephants and rhinos in the wild. By partnering up with the International Anti Poaching Campaign, Ryan hopes to donate money to combat the increasing amount of poaching of these gentle giants. More information about the Dark Continent series can be found at www.facebook.com/TheDarkContinent-PrintForLife. You’ll receive a glorious print of an African bull elephant, and help save the lives of these animals at the same time!

Ryan will have several pieces on display at Blake Street Studios in City Market for the month of April. 📍

Ryan’s decorative work: www.ryancumingsdecorative.com
Artistic portfolio: www.ryanocummings.com
Facebook fan page: <http://bitly.com/ryancumings>



Our Downtown Raleigh, NC, Venetian plaster painting with goldleaf and vintage b&w photos

Can Bike Share Roll into Raleigh?

BY JENNIFER BALDWIN, BICYCLE & PEDESTRIAN COORDINATOR CITY OF RALEIGH OFFICE OF TRANSPORTATION PLANNING

Bike sharing is an innovative transportation program that's ideal for short distance point-to-point trips. The system provides users with the ability to pick up a bicycle at a self-serve bike-station and return it to any other bike station located within the system's service area. Interest in bike

report by the Pedestrian and Bicycle Information Center, bike share programs can contribute to reduced traffic congestion, promote the use of transit, support local economies through tourism and urban development, and increase personal physical activity levels.

2012, there were 334 annual members, 4,870 day passes sold, and 14,524 checkouts.

It must first be determined if a bike share program is appropriate, and if so, what size and business model would be successful. For a Raleigh Bike Share Program, we would consider:

- Conduct a demand analysis based on several factors: population density, job density, bicycle infrastructure, tourist attractions, transit network, commute trip reduction, etc.
- Recommend appropriate system elements: program model, station installation, site criteria and placement of stations, user fee structure, public outreach and education.
- Develop a phased bike-share implementation.
- Engage community leaders, citizen stakeholders, and the public in all phases of the feasibility report development.

On March 13, the Urban Design Center hosted a bike share lunch forum. The forum gave participants an inside view into the many benefits of bike sharing and discussed implementation strategies. The City applied for a Transportation Demand Management (TDM) grant to conduct a bike share feasibility study. If successful, the study will begin this summer and completed by Spring 2014.

For more information about the City of Raleigh's bicycle program: www.raleighnc.gov/business/content/PWksTranServices/Articles/BicycleProgram.html or contact Jennifer Baldwin at jennifer.baldwin@raleighnc.gov, 919.996.2476.



share has been fueled by success in several cities, including Washington DC, Denver and Minneapolis, where bike share has quickly become an accepted and popular transportation option.

Bike sharing programs offer economic, social, environmental, and public health benefits. According to the "Bike Sharing in the US: State of the Practice and Guide to Implementation"

Charlotte B-cycle is the largest urban bike sharing system in the Southeast and the first system in North Carolina, with 200 blue bikes and 20 stations strategically placed throughout Uptown and surrounding neighborhoods. Yearly membership costs \$65 per year, or \$50 to Blue Cross Blue Shield customers. Launching in August 2012, the system has exceeded expectations. By the end of



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Apr 27, May 4, 11, 18, 25 (Sat) - Durham
Art Market at Vega Metals - Saturday Market is an outdoor market featuring gorgeous locally produced arts and crafts, including metal, jewelry, fabric arts, pottery, and more. 9am-1pm at 214 Hunt Street. 919.688.8267 or <http://artmarketatvegametals.com>

Apr 24-Oct 30 (Wed) - Raleigh
Raleigh Downtown Farmers Market livens up City Plaza in downtown Raleigh every Wednesday from 10am to 2pm. Interact with community farmers, cheesemakers, bakers, and more with all products grown or made here in North Carolina. Buy local, eat local! View the complete vendors list and get more at www.godowntownraleigh.com/farmers-market.

Apr 27, May 4, 11, 18, 25 (Sat) - Wake Forest
Winter Farmers Market, every Saturday 10am-noon. Offering seasonal produce, meat, eggs, honey, handmade crafts and more. Parking lot of OneCare, Inc. 150 N. White St, Wake Forest. For more information, visit www.wakeforestfarmersmarket.org.

Apr 30 (Tue) - Durham
DPAC presents **Priscilla Queen of the Desert**. An international hit with over 500 dazzling, 2011 Tony® Award-winning costumes, PRISCILLA features a hit parade of dance-floor favorites including "It's Raining Men," "Finally" and "I Will Survive."

May 7 (Tue) - Durham
DPAC presents **IL DIVO**, the world's foremost classical cross-over quartet, brings their new Best of IL Divo tour to the Triangle for the first time.

May 7-12 - Raleigh
Raleigh The North Carolina Theatre presents **The Drowsy Chaperone** at the Raleigh Memorial Auditorium. This musical combines bold and unique talent to provide a show that is guaranteed to entertain.

May 4 (Sat) - Cary
2nd annual Purple Cloth 5K and 200 Yd. Kid's Dash held on May 4th in Bond Park, Cary in support of Dorcas Ministries. Genesis UMC organizes this event to bring awareness and support to Dorcas Ministries. This event includes a 5K race - where you can WALK or RUN, a Kid's Dash (10 and under), post-race food, music, face painting, a bounce house for the kids and a supervised kid's play area (where the little ones can play while their parents walk or run the 5k). Prizes will go to those who are wearing the craziest purple outfits! All profits go to Dorcas Ministries. They will also collect donations of canned food and clothing on race day and at packet pick-up. Register at www.sporttothen.com. Visit the race website (www.purplecloth5k.com) for answers to your questions, to register, to become a sponsor, to see pictures from last year's event, and for general race info. Entry fee is just \$20 and includes a cotton t-shirt (ad \$5 more to get a wicking tech t-shirt).

May 4 (Sat) - Cary
Band Together brings Lyle Lovett, Delta Rae and Chatham County Line to the Koka Booth Amphitheater in Cary for a concert benefitting the Tammy Lynn Center for Developmental Disabilities. Their goal is to raise \$850,000 this year. Please visit www.bandtogethernc.org for more information, see photos of previous shows and to buy tickets.

May 5 (Sun)
The Carolina Theatre brings **Jack Hannah's Into the Wild LIVE** to downtown Durham. Jungle Jack Hanna will bring some of his favorite animal friends with him, as well as fascinating and humorous stories and footage from his adventures around the world. Kids from 2 to 92 will be entertained and inspired by Jungle Jack and the antics of his furry friends. VIP Box seats available. For ticket, call 919.560.3030 or visit www.carolinatheatre.org.

May 11 (Sat) - Durham
Peter Pan comes to life at The Carolina Theatre. Follow the story of the boy who wouldn't grow up in Legacy Repertory Company's adaptation of J.M. Barrie's classic fairy tale. In this hour and a half ballet you'll meet Peter, his lost boys, Tinkerbell and her fairies, Wendy, John, & Michael Darling, Captain Hook, and many more wonderful characters. This ballet is wonderful for children and adults alike who believe in fairies and that growing up is "an awfully big adventure. Show times are 2 and 6pm. For ticket, call 919.560.3030 or visit www.carolinatheatre.org.

May 12 (Sun) - Raleigh
35 food trucks will line up single file down Fayetteville Street from the State Capital for the **Downtown Raleigh Food Truck Rodeo**. With food trucks from all over the Triangle (and Greensboro), craft beer from Aviator, Raleigh Brewing and Carolina Brewing. Co-sponsored by the Triangle Downtowner and City of Raleigh Museum. More info and a list of food trucks at www.downtownraleighfoodtruckrodeo.com

May 16-23 - Raleigh
Carolina Ballet presents **Giselle**, the touchstone of ballet for the Romantic era, is still being performed by every major ballet company in the world. Carolina Ballet is proud to add Giselle to its repertoire with amazing sets and costumes imported from Florence, Italy. Francis Mason, author of *Stories of The Great Ballets*, said, "Giselle's innovation is its summing up of what we know as Romantic Ballet. To be romantic about something is to see what you are and to wish for something entirely different. This requires magic." More info at www.carolinaballet.com.

Jun 8 (Sat) - Raleigh
Join us for something completely different for an afternoon in Moore Square Park to **support NC Catch fisheries, local farms and breweries** and help raise money for Nourish International and the NC Coastal Federation. Menu items include a good 'ol fashioned fish fry, steamed clams, an assortment of delectable seafood plates and cold craft beer. So bring a blanket and a chair and big appetites for NC Fresh Catch: Fresh Seafood, fresh music, fresh beer, and fresh art. This is an all ages, kid-friendly show. For ticket info, visit www.h2h2o.org.

Jun 14-16; 20-23; 30 - Raleigh
Fuddy Meers, directed by Jesse Gephart at Theatre in the Park. Claire has a rare form of psychogenic amnesia that erases her memory whenever she goes to sleep. This morning, like all

mornings, she wakes up a blank slate. Her chipper husband comes in with a cup of coffee, explains her condition, hands her a book filled with all sorts of essential information, and he disappears into the shower. A limping, lisping, half-blind, half-deaf man in a ski mask pops out from under her bed and claims to be her brother, there to save her. This poignant and brutal new comedy traces one woman's attempt to regain her memory while surrounded by a curio-cabinet of alarmingly bizarre characters. Info and tickets at www.theatreinthepark.com

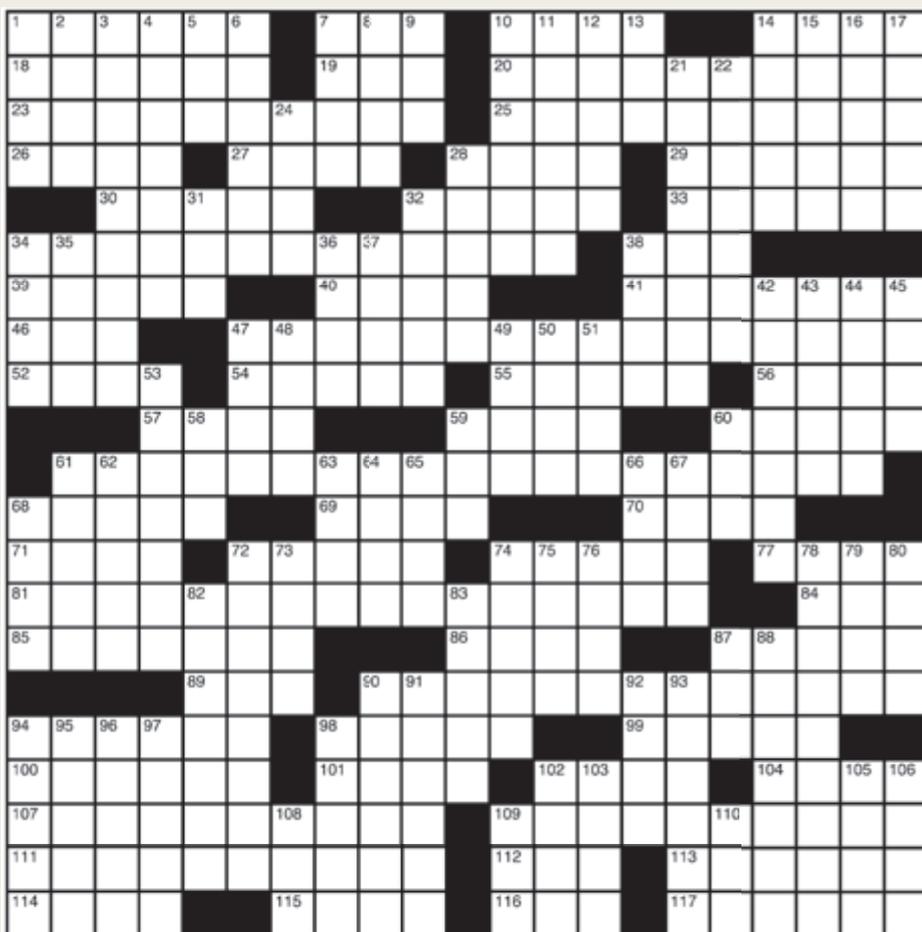
Jun 7-Jun 23 - Raleigh
Once on This Island (musical) at Raleigh Little Theatre. Celebrate the art of storytelling with this rousing Calypso-flavored pop score that garnered 8 Tony nominations for its Broadway run. This beautiful song and dance masterpiece tells the story of Ti Moune, a peasant girl who rescues and falls in love with Daniel, a wealthy boy from the other side of her island. When Daniel is returned to his people, the gods who rule the island lead Ti Moune on a quest that tests the strength of her love against the powerful forces of prejudice, hatred and death. Info and tickets at <http://raleighlittletheatre.org>.

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TRIANGLE DOWNTOWNER MAGAZINE

MONTHLY CROSSWORD PUZZLE



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By Jean O'Conner from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

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