



RALEIGH DOWNTOWNER™

VOLUME 3, ISSUE 11

RALEIGH ENTERTAINMENT, ARTS & CULTURE, DINING, EVENTS AND MORE

FREE

Holiday Issue



CHOOSING A CHAMPAGNE

Buy the right bubbly for New Years



CHEF PROFILE

David Mao and the Duck & Dumpling celebrate 5 years

**RALEIGH
DOWNTOWNER
READER
REWARDS**

SIGN UP TO WIN!

Win free tickets, gift certificates and more

Even though there's always room for improvement, there's no lack of retail locations and shopping in Raleigh is better than it's even been. Sure, we're looking toward the future and would like to see more retail merchants in the actual downtown area, but within a mile or two, we have plenty to choose from.

In our Holiday Shopping Gift Guide, we've taken a quick look around town and found a few places and items that you might not have seen before (and some you have, but we enjoy shopping there, so we stopped by anyway). We tried to choose locally owned businesses and had a preference for locally made gifts.

We hope you find it useful and be sure to email us even more ideas for next year's Gift Guide.

On another note, the Raleigh Downtowner staff would like to thank our readers, advertisers and contributors for making our second year as wonderful as the first. We look forward to continuing to grow and spread the word about downtown. We've enjoyed working with the many companies and people who have made the Downtowner as popular and successful newspaper/magazine as it is today. We'd especially like to thank the following: Broadway Series South, North Carolina Theatre, Carolina Ballet, Artspace, Artspllosure, the Raleigh City Museum, our sister publication the Raleigh Chronicle and Randall Gregg, Ann-Cabell and the Glenwood Agency, Greg Hatem and Empire Properties, all the York companies, Harris Wholesale, Littleton Advertising, AdMedia, Wakefield Development, Deep South, Tir Na Nog, Globe Restaurant, Salon 21, Capital City Grocery, Sig Hutchinson, Randall Gregg, and all our writers, photographers and those of you who email us with story ideas and words of encouragement. We'd also like to thank the Downtown Raleigh Alliance, Mayor Meeker and the City Council for their continued support.

We wish everyone a joyous and safe holiday season and a Happy New Year. We look forward to yet another great year in our own downtown Raleigh.

■RD



■ The Raleigh Downtowner Volume 3, Issue 11: Holiday Issue



ON THE COVER AND PICTURED ABOVE: Fayetteville Street holiday lights

UPCOMING ISSUES

Volume 3, Issue 12: Downtown Outlook: Raleigh's future for 2008

Volume 4, Issue 1: Romance is in the Air



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Holiday Shopping Gift Guide



By Tonia Zampieri

So it's mid-December and you haven't started your holiday shopping yet? Well, have no fear, we did some legwork for you! Whether buying for your honey, best friend,

client or kids, the next couple pages should take the stress out of this year's gift buying! And one of the best parts? You'll be supporting LOCAL businesses!

FOR THE FOOD/WINE LOVER

PECHE CHOCOLATE, WINE AND COFFEE BAR

305 S. Blount St
City Market
Raleigh, NC 27601
919-754-1112

www.pechechocolat.com

HOURS: M-Th 10:30-6, F-Sa 10:30-8:30, Sunday: by Appointment



This gourmet Chocolate, Wine and coffee bar is stocked full of wonderful wines and beautifully wrapped chocolates suitable for all kinds of tastes! Shoppers can create their own baskets or boxes of chocolates ranging in price from \$20-\$125. Bottles of wine range from \$9-\$30 and can be paired with the appropriate chocolates for that gourmet foodie in your life! The beautifully wrapped individual pieces even make great stocking stuffers or a small box can be a perfect holiday party gift or give-away for office gathering.

CONTI'S ITALIAN MARKET

618 N. Person St
Raleigh, NC 27604
919-836-8368

Hours: Tues-Fri 11-7, Sat 10-6, Sun 11-5

Who doesn't love Italian food? For years Conti's has provided downtown Raleigh with the staples of a



great Italian meal, complete with specialty pastas, meats, cheeses and olives, to name a few. Holiday sweets including Amaretti & Amaretti Lemon will be a huge hit for the authentic Italian. Mr. Conti can help you put a basket of goodies together for the cook in your life, creating a gift for many to enjoy.

FOR THE MUSICALLY INCLINED

MARSH WOODWINDS

707 N. Person St
Raleigh, NC 27604
919-839-1154
www.marshwoodwinds.com
Hours: Tues-Sat 10-6



Marsh Woodwinds has something for most anyone involved in music. Horns of all kinds, guitars, drums, and what a fun store to just walk through! Is your child showing signs of musical ability, does your honey drum the steering wheel whenever you're driving in the car? A visit to this shop will surely do the trick, and bring out the wanna-be musician in your loved one. Try a cute Hawaiian Ukulele for only \$30.

FOR THOSE WHO WANT SOMETHING UNIQUE



KNOCKABOUT

Historic City Market
317 Blake St
Raleigh, NC 27601
919-261-6929
www.knockabout.net
Hours: M 11-4, T-F 11-7, Sat 10-6, Sun 12-4

We all know a person who loves those original, one

of a kind items, and they're the folks you struggle to find a gift for, right? Well, look no further since Knockabout has some of THE coolest items you'll find anywhere! In addition to handmade Fantasy clocks (\$105-\$260) and Robot necklaces (\$76), you can also find local handmade soaps (\$2-\$5) and jewelry among many other unique children's gifts too.

SOMETHING NICE FOR THE HOME

ACCIPITER

2046 Clark Ave
Raleigh, NC 27605
919-755-9309
www.accipitergallery.com
Hours: M-Sat 9-9, Sun 12-6



Get ready to be wowed as this store is chock full of beautiful one-of-a-kind pieces for the coffee table, wall and light fixtures. Pieces are not cheap, but whoever gets a beautiful gift from here will feel oh-so-special. In addition to fine lighting and table pieces, Accipiter offers a great selection of kids' small toys and stocking stuffers for kids of all ages. Guaranteed, you will be lingering in this store for awhile with everything there is to choose from.

CHRISTMAS EVE AND NOTHING FOR HER?

CAT BANJO

2043 Cameron St
Raleigh, NC 27605
919-933-6711

Hours: M-Sat 10-8, Sun 12-6 Christmas Eve: 10-4



Continued on page 4

Ok, guys. You know who you are. You've waited until the last minute to find that special gift for her. You are clearly in the danger zone to being on the 'you-know-what' list.

But not to fear, Cat Banjo is here to save your day, and likely your relationship! Among the most amazing selection of jewelry, this year's hot picks are chandelier earrings and bangle bracelets in silver and gold, starting around \$20. Perhaps purses are her poison? Find an amazing selection of beautiful patterns and styles. The staff are helpful, and are open until 4pm on Christmas Eve, but come on guys, don't push it.



GIFTS FOR THE LITTLE ELVES

TOOKIE'S TOYS

2028 Cameron Street
Raleigh, NC 27605
919-828-5574

Hours: M-Sat 10-6, Sun: 1-5 (Cameron Village Store)

Man, kid's toys are so cool these days! And at Tookie's there are TONS of choices for all ages and interests. Try the Stomp Rocket, a cool little gadget where kids stomp on this air-pump and it forces air to shoot the rocket up into the air. Different variations provide all age groups the ability to enjoy this cool toy, all for around \$20. Have a little princess who must have a doll this year? Then LILA is your girl: she laughs, cries and drinks from her bottle too! Other neat toys include Twilight Turtle or Twilight Ladybug nightlights that create a starry night across the ceiling of your child's room. These and many more fun and educational toys can be found at Tookies in Cameron Village.

SOMETHING JUST FOR LAUGHS

GOODNIGHT'S COMEDY CLUB

861 West Morgan Street
Raleigh, NC 27605
919-828-LAFF
goodnightscomedy.com

There's nothing funny about Goodnight's Gift Cards. What better gift could



there by than the gift or laughter, food and drink. With a Goodnight's gift card you can give all three to that special someone on your list. They're good for purchase of all show tickets and for dinner in the Grille at Goodnight's, The Old Bar (Downtown Raleigh's legendary party place, reincarnating itself starting January 12, 2008) or for drinks in the Old Bar, The Comedy club or the Grille. Any way you want to use it, a Goodnight's Gift Card makes a great gift! Upcoming shows in 2008 include David Brenner, Christopher Titus, Colin Quinn, Jon Reep and Bruce Bruce just to name a few.

FOR THE FAMILY CANIAC

CAROLINA HURRICANES/GREATER RALEIGH SPORTS COUNCIL

Now you can own a piece of Carolina Hurricanes history! A limited number of pole banners commemorating the Hurricanes' June 19, 2006, Game 7 Stanley Cup victory are available for purchase from the Greater Raleigh Sports Council. Each banner features a photo of team captain Rod Brind'Amour holding the Cup and is personally autographed by Rod himself. Banners are available in two sizes: 96" x 30" or 60" x 36". Because the banners decorated downtown Raleigh and the RDU terminals, some wear and tear must be expected.



The banners are \$500 each and will be sold on a first-come, first-served basis at the Greater Raleigh Chamber of Commerce, located at 800 S. Salisbury St. A portion of the proceeds from each banner benefits the Raleigh Youth Hockey Association. For more information, call the Greater Raleigh Sports Council at 664.7070 or 664.7033

FOR THE BEER LOVER

BIG BOSS BEER COMPANY

1249-A Wicker Drive Raleigh, NC 27604
919-834-0045
www.bigbossbrewing.com

Big Boss Brewing Company was started in 2006 and shipped it first beer in the 2nd quarter of 2007 in the triangle area of North Carolina. Known for brewing "real beer", Big Boss has developed a big local following and is growing in popularity quickly. For the craft beer lover in your family, you'll find kegs, bottles, cool t-shirts, glassware, hats, and even free brewery tours.



Remembering Others in Need



by AnneMarie Woodard

It happens this way each year, the moment we've cleared the remnants of our Thanksgiving feast and awakened from our self-induced food coma, we are thrust in to the overwhelming rush of the "holiday season."

And every year so many of us wear the same tell-tale look of desperation upon our faces, as if we didn't even see it coming. If we hadn't begun our list making prior to this day, then we are already painfully behind schedule.

Not only do we make these lists, but we make a list of our lists. There's the holiday card list, the multitude of gifts to buy (and wrap) list, the parties to attend, in the fabulously perfect outfit that doesn't even exist in our closet yet, list. Then, of course, there is the excessive cleaning and preparation and...where does it end?! This is not to say that we don't enjoy the excitement and joy of the season, but sometimes we may need a little reminder to slow down, take a deep breath and be thankful for the many adornments of our lives.

Many of us are fortunate enough to reflect on the passing year and know that we have provided comfortably for ourselves and for our loved ones. But may we not forget, in the spirit of the season, all those less fortunate than ourselves. After all, being kind and generous to those in need has nothing to do with the depth of our pockets, but more to do with

the depth of our hearts. Every day, from our own local communities to as far as the oceans reach, there are men, women, children and animals in need of our assistance. The realm of what we can offer is more than just monetary. There are the gifts of time, teaching and unconditional love, as well as, the donation of household supplies, clothing, warm blankets and coats and other unused items that clutter our abundant homes. The possibilities are truly endless.

It is easy to become overwhelmed and over scheduled at this time of year, but try to take a moment and imagine what you can also do for others. Then involve your children, your friends and neighbors and make an impact in those lives. You may never receive a thank-you note or recognition for your efforts, but giving freely, without expectation, encompasses the true meaning of the holiday season.

Want to spread some peace on earth and goodwill



toward all? Here are a few suggestions as to where you can donate your time and resources locally, nationally and globally. Your reward will not only be that warm and fuzzy feeling, but also the benefit of a tax deduction.

GIVING LOCALLY

✿ **Boys & Girls Club**

Provides a safe and interactive environment for children ages 6-18 years
www.wakebgc.org

✿ **Goodfellas (Raleigh Jaycees)**

Helps make Christmas special for 100 needy children in Raleigh (helping kids since 1932)
www.goodfellas.org

✿ **Food Bank**

Collects and distributes food for the hungry
www.foodbankcenc.org

✿ **Raleigh Rescue Mission**

Provides shelter, hope and healing to our poor and homeless men, women & children
www.raleigh-rescue.org

✿ **SPCA of Wake County**

Giving second chances to abused, neglected and abandoned pets
www.spcawake.org

✿ **Interact of Wake County**

Provides safe housing and counseling for abused women and their children
www.interactofwake.org

NATIONAL CHARITIES

✿ **Make a Wish Foundation**

Help to make a wish come true for children with life threatening illnesses
www.wish.org

✿ **St Jude's Research Children's Hospital**

Pioneering work to find cures and saving lives of children with cancer
www.stjude.org

✿ **Foodshare**

Providing food for hungry families across the nation
www.foodshare.org

GLOBAL GOODWILL

✿ **Samaritan's Purse**

International Christian relief organization providing aid to victims of war, poverty, disasters and disease
www.samaritanpurse.org

✿ **All About Giving**

Also a comprehensive list of international charities
www.allaboutgiving.org



Unemployed men queued outside a depression soup kitchen opened in Chicago by Al Capone. The storefront sign reads "Free Soup, Coffee and Doughnuts for the Unemployed." February 1931

Our Inaugural One Tank Trip: Xmas Trees in NC's High Country



By Jack Glasure

Photos by Nicolette Glasure

While considering options for our first One Tank Trip article for the Raleigh Downtowner, I consulted with longtime friend Wit Tuttle at the NC Department of Commerce. Wit is the Public Relations Director for the Division of Tourism, Film and Sports Development and knows North Carolina destinations like the back of his hand.

I told Wit that the column would be published in December, so he suggested heading west for a trip to Mistletoe Farms in Ashe County for a look at the Christmas tree that would be presented to Laura Bush for the White House in November. Incidentally, this would be the ninth time that a tree from our great state has been chosen to grace the White House.

North Carolina's Christmas tree industry ranks second in the nation behind only Oregon. There are over 1,600 tree growers in the state with over 50 million Fraser fir's growing on



Jack and daughter Nicolette with their Blue Spruce

over 25,000 acres. Last year, tree sales exceeded \$100 million.

I selected the Lodges at Eagle's Nest in Banner Elk as my site for finding a tree, and for accommodations the nearby historic Mast Farm Inn in Valle Crucis. According to the navigation system, Banner Elk was 205 miles from downtown Raleigh. Since my Expedition claims a range of 465 miles, I determined it would make a great weekend destination for a One Tank Trip, with 35 miles to spare!

I visited the North Carolina high country several times over the past year, where it's easy to meet new friends and try outdoor adventures. The cool temperatures over the summer made for a welcome weekend retreat from the Capital City heat, and the moun-

tains, in full autumn bloom, were a pleasant contrast to my view on Fayetteville Street of towering cranes and concrete.

I departed Raleigh Saturday morning, picking up my 13-year old daughter, Nicolette, who would serve as my navigator, photographer and traveling buddy. Shortly after a rolling lunch we arrived at The Mast Farm Inn, nestled in a secluded mountain valley. We stretched our legs and checked out the restored outbuildings, noting the Innkeeper's unusual fleet of silver Porsche 911s and Cayennes on standby for use by guests at the Inn. We ducked inside to warm by the lobby fire, then unpacked. We stayed in the Joe Mast Room, a popular 2nd floor suite with an abundance of natural light and an antique iron queen and twin bed. An anteroom between the bedroom and bath offered extra space for storage and dressing, and a fireplace with gas logs, a claw-foot tub/shower, fresh flowers and mint soap made the room warm and welcoming.

The Inn's restaurant has been celebrated for years, serving fresh, organic contemporary regional cuisine and carefully selected fine wines. The service is exceptionally friendly and attentive. There is one set menu each day, so there's no a-la-carte dining. It's quite simply a "farmhouse country gourmet meal." Dinner is served three evenings a week, (Thursdays, Fridays and Saturdays) with seatings from 6 to 8 pm. We selected the 8 p.m. dinner and enjoyed a private table in

front of the fireplace, and feasted on tender flank steak, marinated overnight in red wine and rolled together with goat cheese, spinach, pine nuts and some other secret ingredients. A bottle of Cabernet from the nearby Banner Elk Winery was a perfect compliment, and for dessert, we indulged by sharing a small serving of crème brulee and a cup of hot cocoa.

A coffee and cocoa basket was discreetly delivered to our door at daybreak, and the four course breakfast was impressive, featuring a French toast requiring a prep process beginning at 4 am.

Of the 20,000 or so B&Bs, inns, and boutique hotels in America, only 408 qualify and meet rigorous quality inspection requirements for designation as a Select Registry Inn. The Mast Farm Inn is one of those, and is also on the National Register of Historic Places.

Down the road from The Mast Farm Inn is the original Mast General Store, which has been around since 1883. The unique store offers everything from mercantile goods, casual clothing and mountain gear, to handmade crafts. Mornings find locals gathering for a 5-cent cup of coffee around a potbellied stove that warms the store and adds to its charm.

At noon, Nicolette and I took a short but steep drive up Beech Mountain to meet with John Turchin, the developer and builder of The Lodges at Eagle's Nest. This year, for the first time, Eagle's Nest is opening its 1,400-acre property to the public and cutting some of their trees to raise money to help families in need for the holidays.

A myriad of challenging activities await visitors at Eagle's Nest, so wear clothes made for adventure, and when you make your reservations, make sure you tell recreation director Adam Cranford what you like to do. You'll find hiking, mountain biking, horseback riding, flyfishing, motocross, skiing, snowmobiling and archery, or for something more sedate, try relaxing at the spa or reading a novel in the mountaintop library.

Continued on page 7

The Mast Farm Inn is one of only 408 B&Bs in America to meet strict standards in qualifying as a Select Registry Inn



mountaintop library.

Since Nicolette and I arrived at Eagle's Nest before Thanksgiving, and the Christmas trees had not yet been cut and placed on display for selection, we ventured into the wilderness on one of Eagles Nest's all-terrain vehicles in search of the perfect tree. We followed the trail across Beech Mountain and drove down the backside into the pine forest. Once we selected the tree, Nicolette pointed out an oversight. I forgot to bring a saw! There was no turning back, so I decided to take matters into my own hands and literally uprooted the 7 year old, 7 ft-tree from the stubborn earth. After a 10-minute battle, we success-



A surprising fleet of silver Porsche 911s and Cayennes await guests at the Mast Farm Inn

fully hauled the tree back to the ATV, tied it to the roof, and headed home. I arrived back in downtown Raleigh at 9 pm with a sense of accomplishment and a feeling of serenity one experiences when in the powerful presence of the North Carolina mountains.

Before leaving on our trip, we intended to dig up our tree and transplant it from Beech Mountain to our own Nash Square in downtown Raleigh. Doing a bit of research here in Raleigh, we discovered there was an organization of devoted arborists that volunteer their time and shovels to plant trees for the beautification of downtown Raleigh. We contacted Judy Harmon of Trees Across Raleigh, but unfortunately she informed us, that with the recent drought, the city had decided not to plant any new trees on public

property. We then thought of looking for an alternative location on private property, but after talking with a local arborist, we learned that these mountain trees only grow well at elevations between 3,000 and 6,500 feet. Our plans to relocate the tree just weren't going to work, so instead we found a family through a local charity who gladly welcomed the tree into their home. The Raleigh Downtowner and French/West/Vaughn were kind enough to donate a tree stand, lights, ornaments and plenty of decorations. I couldn't imagine the grand NC tree in the White House being any more beautiful than this one.



Packed up and ready to go, our Fir is headed for a thankful family home back in Raleigh



This great old Dodge had seen more than a few One Tank Trips












DEC 31st 2007

In celebration of the City of Raleigh Arts Commission's 30th anniversary, a special performance by Tift Merritt.

www.firstnightraleigh.com

Admission Buttons are \$9 in advance. At the event: \$12, \$10 for children ages 6-12, children 5 and under attend free

Buy your button at Raleigh area **Harris Teeter** and **RITE AID** stores. Online at etix.com or at the following local retailers starting December 1:

BEN & JERRY'S, BORDERS BOOKS & MUSIC, MARBLE'S KIDS MUSEUM, NORTH CAROLINA MUSEUM OF ART, NORTH CAROLINA MUSEUM OF HISTORY & CULTURE, DUAL RIDGE BOOKS & MUSIC, ROYAL BEAN COFFEEHOUSE, ZETA CAFE, THE MUSEUM STORE AT THE NORTH CAROLINA MUSEUM OF NATURAL SCIENCES



For more information or to make reservations please call:

Mast Farm Inn

Sandra Deschamps Siano
828.963.5857
2543 Broadstone Road, Valle Crucis, NC 28691
www.mastfarminn.com
Rates: 8 guest rooms \$145-\$250; 7 private cabins restored from original farm buildings \$225-\$450

Eagle's Nest

Jennifer Byland or Jeannie Beaton
828.898.8645
NC 194, Banner Elk, NC
www.eaglesnestbe.com

For a list of choose-and-cut Christmas tree growers, go online to www.ncchristmastrees.com

This is the first in a monthly series called One Tank Trips where we take road trips within a gas tank's range of Raleigh. Send us your ideas for future trips or stops along the way we shouldn't miss to onetanktrips@raleighdowntowner.com.

About the writer: Jack Glasure is Chief Marketing Officer at French/West/Vaughan and can be contacted at jglasure@fwv-us.com.

Early Predictions Say Raleigh Will Have a “White Christmas”

The 1954 Paramount Christmas classic *White Christmas* is taking the stage at Raleigh Memorial Auditorium December 26 - December 30 for eight shows. The Irving Berlin production is filled with timeless song and dance numbers including “Blue Skies,” “Sisters,” “Count Your Blessings Instead of Sheep,” “I Love a Piano?” and the most popular Christmas song in history, “I’m Dreaming of a White Christmas.”

White Christmas tells the story of two veterans who have a successful song- and-dance act after the war. With romance in mind, the two follow a duo of beautiful singing sisters en route to their Christmas show at a Vermont lodge, which just happens to be owned by their former Army commander. The boys soon realize they are the only guests at the resort because there’s no snow! In order to help the General, they come up with a scheme to bring in a crowd. They decide to stage their newest Broadway revue, as well as make a special television appeal to all their Army buddies to show up on Christmas Eve.

Jim Lavery, General Manager of Broadway Series South remarks, “We always enjoy bringing a in a family-friendly production the week after Christmas to give relatives and friends entertainment they can take pleasure in together. I think *White Christmas* is absolutely that show that will have people of all ages smiling.”

With this show, the Christmas spirit continues even after the 25th has come and gone with the New Year is still ahead. *White Christmas* begins on Wednesday, December 26th and runs through Sunday, December 30th with two shows on Friday, Saturday, and Sunday. Tickets range from \$21.00-\$68.00 can be purchased at www.broadwayseriesouth.com or the Progress Energy Center Box Office.

Local note: Bree Banker, an Ensemble member of the cast, is a former Raleigh native. Bree attended Enloe High School and performed in North Carolina Theater, Theater in the Park, and Raleigh Little Theater productions. She is thrilled to visit during their week run and still believes Raleigh to be the best kept secret when it comes to the arts.

■RD



Photo courtesy Tanner Photography

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Adding Sparkle to Your Holiday

By Kerry L. Smith, CWE

The holidays are a time of immeasurable celebration. During this time, family and friends gather to share as some of the most memorable moments in life unfold. The one beverage that embodies the cheer and warmth of celebration is sparkling wine. A bubbly, festive, clean and clear wine can lift spirits and put a giddy tone in the air. Most commonly and quickly monikered as Champagne, this twice-fermented wine really should be left known as Sparkling wine.

The Champagne region of France has surely put it on the map over the last few hundred years, not only because of the quality of the wine coming from there, but because of the famous producers and strides the wine style has made within the borders of the famous appellation. Now, fantastic sparklers are produced worldwide, making the generalization of Champagne as a wine style not only unfair but incorrect. What sets this type of wine apart from standard table wines? Why is it considered so festive and effervescent? The secret lies in the way the wine is made.

As with all alcoholic beverages, a complex process called fermentation takes place during production. Sugar in grape juice is consumed by yeast which creates alcohol and CO₂. In table wines this occurs once at varied degrees of length.

In Sparkling



wine a second fermentation is induced and leaves CO₂ in the wine causing its bubbly effect. This second step, called the Traditional Method, requires that it happens in the bottle, thus trapping the natural by-products of the process in the wine. These wines can vary widely in taste, from bone dry all the way to slightly sweet. Fine Champagnes age for years in the bottle after fermentation before being made available for consumption. Other producers make sparkling wine available for enjoyment right away.

Don't be afraid to let a wine retailer guide you to a price range and style that fits your occasion best. Regardless of the quality or price of the sparkling wine you celebrate with, you should simply let the feeling it brings to your special holiday moments ring out.

Toast in the season with one of these styles of bubbly:

CHAMPAGNE

Sparkling wine actually from the region of Champagne, usually exuding a wonderfully classy character. They can be delicate and elegant or bold and yeasty. Price is usually higher and you pay for reputation, quality, and exclusiveness.

Recommendation

Laurent-Perrier > One of the most popular Champagnes in Paris and not quite as pricy as some of the other famous Houses.

CALIFORNIA

There are a lot of wonderful producers of sparkling wine within the U.S. California not surprisingly leads the way. The Carneros District and parts of Sonoma County are perfect for Chardonnay and Pinot Noir, which are classic varietals for the style.

Recommendation

"J" Winery Sparkling from Sonoma is wonderfully done. Very balanced and smooth, it comes from the Jordan family who is famous for their efforts with

table wine at Jordan Vineyards.

CAVA

Sparkling wine from Spain which is produced with the Traditional Method from native Spanish grape varietals. These can range from very dry to off-dry and the smaller production versions that are not mass produced can be a fantastic value.

Recommendation

Mont-Marcal Brut > Crisp clean and a step above most Cava's for a modest price.

Kerry Smith has worked in the wine field in the Triangle for the last 12 years, including ten years running the Wine Cellar at the Angus Barn, General Manager for the Total Wine, and for the last few years has been sales manager for Tryon Distributing, a state-wide wine and beer wholesaler. Kerry became a Certified Wine Educator in 2002, a distinction few hold from the Society of Wine Educators.



Choosing the Right Champagne Glass

Selecting the correct champagne glass may not be as important as choosing the perfect Champagne. However if you want everything to be perfect when serving the bubbly, the right glass can make a considerable difference.

The old-fashioned short and wide glasses, called coupes popularized in the 1920s, allow the bubbles and fragrance to dissipate too quickly. The taller, wide-mouthed trumpet-shaped glasses also have the same problem. Serious sparkling wine parties may call for the heavy crystal glassware, but the beveled surfaces trap the bubbles on the side of the glass, which detracts from the beauty of the effervescence

as it rises. You're better off spending your money on a better bottle of wine rather than the crystal glasses.

Your best choice is the tall, plain, unetched/unbeveled glass, that tapers inward slightly at the mouth. The shape helps to retain the bubbles and the fragrance and lets your guests focus on the bubbly instead of the glass.



Higher Education in Raleigh

The Foundations of a Legacy

By Ladye Jane Vickers, Raleigh City Museum Curator

With schools spanning as far back as 1842, the capital city of North Carolina has been host to many firsts in the world of higher education. With six prominent female and African-American colleges and universities all opening before the turn of the century, it was clear that Raleigh had become a hub in the state for more than just politics. And with the charter of the Agriculture & Mechanical College in 1887 (later to become NC State), the foundation had been set for a life long legacy of well-rounded learning that catered to all walks of life.

It was around the mid-1800s when the realization that women also needed outlets to further their education was catching on around the country. This theory was not embraced by all, but it did gain ground in Raleigh. The Episcopal Church opened St. Mary's School in 1842 under the leadership of Rev. Aldert Smedes. The Peace Institute (later renamed Peace College) was chartered in 1857, but due to complications caused by the Civil War did not open for classes until 1872. Baptist Female University (which was later renamed Meredith College) was chartered in 1891 after talk at a Baptist Convention nearly fifty years before had deduced the need for a seminary of distinct instruction.

After the Civil War, the education of the freed slaves became a priority for many areas of the South during the Reconstruction. In 1865, the first higher education of African Americans in the South began with the theological classes of Dr. Henry Martin Tupper. These eventually developed into Shaw University. Shaw brought another first in that it also constructed the first building in the United States that was expressly built for the higher education of African-American women. Only two years later, the Episcopal Church established the St. Augustine's Normal School and Collegiate Institute to help train teachers for the education of the African-American community.

In 1887, Raleigh's largest university was founded thanks to the 1862 Morrill Act, which provided federal support for a land-grant. At the time of its creation, NC State was one of the largest land-grant institutions in the nation. Founded on the principle of enriching the specific education of agriculture, textiles, engineering, and other trades, NC State focused itself on providing the surrounding farming communities with the skills they needed to succeed.

The Raleigh City Museum will be kicking off the New Year with an exhibit that will explore the foundations of these schools and their roles in the community, which are pivotal to the city that Raleigh has become today. Higher Education in Raleigh goes on display to the public on Saturday, January 26th, 2008. The exhibit will feature many interesting artifacts from Raleigh's numerous schools.

The Raleigh City Museum is committed to the preservation of all aspects of Raleigh's history, and the staff regularly enjoys the city's many fine historic eateries. Come downtown, grab a bite to eat, and then visit the museum's many exhibits on the history of the city. The museum recently reopened an exhibit on the history of Fayetteville Street that features many eating establishments that used to be located on the street. The museum is located at 220 Fayetteville Street in the historic Briggs Hardware Building and is open on Tuesdays - Fridays from 10am-4pm, and on Saturdays from 1-4pm.

Photos courtesy of the Raleigh City Museum



Chartered in 1891, Baptist Female University was later renamed Meredith College



At the time of its creation in 1887, NC State was one of the largest land-grant institutions in the nation.

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Four-Star Mint Aims to Be Raleigh's Crown Jewel



Fayetteville's latest expression, The Mint at One Exchange Plaza, is holding back nothing in its attempt to wow and woo the locals. Located in what was once one of downtown's marble banks, The Mint restaurant aims to reclaim the space as the "crown jewel" of downtown Raleigh. The architecture and design convinces guests of the value – a six-ton bank vault door in the entry way, strings of diamond jewels and lights hanging from the two-story ceiling. The ultra-stylish M-Bar upstairs features a jewel case inches below your drink and will more than likely have a life of its own outside the restaurant traffic. The Mint also honors the neighborhood's heritage, with historic scenes like the legislative building and the courthouse lit by green LED lights. Money green, copper, and silver throughout the interior evoke a sense of worth and would feel right at home nestled deep within a banks secure vault.

The Mint was conceived nearly two years ago, as city planners were on the lookout for a new tenant of the sizable 6,750 square foot restaurant space.

By Jenny Fredette

Fayetteville Street has seen its fair share of metamorphosis. From business center, to political commons, to shopping hub, to pedestrian mall, to axed-pedestrian-mall-turned-major-traffic-thoroughfare, the street that connects the NC State Capitol to the Progress Energy Center for the Performing Arts continues to shape-shift in a seductive dance. Her desire? To draw Raleigh's residents to their main street. To provide them with the dining, events, and atmosphere that makes them call this street their own. Someone must have known what would happen next. After all, diamonds are a girl's best friend.



Even though The Mint was still in-progress at the time of this article (note the construction supplies above and below), the design and furnishings were already impressive

Rick Jones, a managing partner of the New Raleigh Restaurant Group, presented The Mint concept. It would feature contemporary southern cuisine with international influence. You might order shrimp and grits, a prime cut of beef or lamb, or perhaps some lobster, but you had never seen or tasted the dish the way The Mint prepares it.

Chef Jeremy Clayton (coming from Charleston's Peninsula Grill) is working overtime to infuse that sense of innovation, creativity, and truly local flavor into each dish. From North Carolina Berkshire pork, to Poulet Rouge chicken from Rainbow Meadows, to exclusively organic beef, Clayton is starting with the best ingredients to create the best results. The butter-poached lobster carries flavors of popcorn, bourbon, caramel and peanut. If they do their job right, you won't remember having a meal like this before and you won't soon forget what you had at The Mint.

But perhaps just as important as the food is The Mint's anticipated ability to create a scene. The Mint expects to draw a sophisticated crowd of professionals. They are hoping for a crowd that will create some buzz for not only the restaurant, but for Fayetteville Street as a whole.

"The Mint was started by a group of friends looking to help revitalize downtown Raleigh," said Rick Jones of the New Raleigh Restaurant Group. By placing the new upscale, four-star

restaurant within walking distance of the almost-open convention center, new hotels and thousands of new condominiums, this group of friends may be able to do just that. A surprisingly large outside seating area will surely attract a crowd on warm days and even a few chilly ones, as heaters have already been installed.

The Mint, located at 219 Fayetteville Street, will serve lunch Monday through Friday, and dinner Tuesday through Saturday. The Mint expects to open its doors in January 2008. Watch for an upcoming Restaurant Review by our City Style Editor Fred Benton.

■RD

The grandiose two-story spiral copper staircase delivers guests to the posh M-bar upstairs



Holiday dresses provided by Catch 22

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The Writing's on the Wall

By Kelly Hubbard



“Fashion is not something that exists in dresses only. Fashion is in the sky, in the street, fashion has to do with ideas, the way we live, what is happening.”



said. “I like to feature the local items in my store and bring in other outside influences. We are still building our inventory to find the right product mix.”

Some of the outside-Raleigh influences include foreign designs, such as a French clothing line which tends to have a more cutting-edge, tailored look. Long also likes to incorporate funky,

fresh designs from the West Coast. Sometimes it is difficult to picture people in North Carolina wearing the latest threads from the Los Angeles scene but Catch 22 takes that into consideration. “I like to keep things trendy without going over the top. Everything in Catch 22 is wearable,” Long said. “I think you need to be comfortable in your clothing but still let it reflect who you are.”

Catch 22 carries OBEY, a line of men's street wear straight out of L.A. OBEY started as a viral street art campaign that has evolved into a clothing line among other things. Their duds feature edgy designs and details such as skulls and skeletons, often with an underlying political message. Try pairing a t-shirt, featuring a smoky “OBEY Propaganda” rising from a top hat, with a light weight army jacket, featuring cargo pockets and patches on the sleeves and



Catch 22 owner Heather Long also designs her own line of women's clothing

chest.

Ladies aren't the only ones in need of a

Continued on page 13



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staple black bag. Whether guys need a bag to carry a laptop, tote books to class or travel on a plane, a Ben Sherman messenger bag is perfect for any job. Catch 22 suggests a sleek, black Ben Sherman bag that sits comfortably on the shoulder with a logo pattern on the inside flap and tons of compartments to store anything from mobile phones to iPods to laptops.



Fortune Denim and Kasil jeans are made out of high-quality Japanese denim

Catch 22 also carries distinctive designer jeans made with Japanese and Italian denim, both high-quality denim known for their soft texture and durability. Fortune Denim and Kasil are a couple of lines that feature this material. Each pair of Fortune Denim jeans are really one-of-a-kind. Not only do they have 24-karat-plated thread on the pockets, a Swarovski crystal button closure and a hand-sewn, satin-lined waistband for comfort, but each pair has an individual fortune stitched inside. With these jeans you can look good and have good luck.

Long's aspiration to feature local designers in Catch 22 also hits close to home. She designs her own line of women's clothing and displays it in the store. One of her dresses is a perfect fit for a holiday party this season. The bright green dress falls right below the knee with a v-neckline and three-quarter-length sleeves – perfect to pair with tall boots for the winter months. Add a metal cuff bracelet with a matching green bead detail from local designer (metamorphosis) and you will be ready to party.

Let's say you like the dress but would absolutely love it if it was sleeveless in a different color. Catch 22 makes shopping personal. A customer can look



OBEY logo tee and jacket with black Ben Sherman messenger bag

through a book of fabric, describe their vision to Long and she will design it. "It's nice to have a dress made just for you. Customers can come in, spend 15 minutes and have a personalized dress ready in a few weeks," she said.

Raleigh is growing and becoming more diverse at a rapid rate. Catch 22 is open noon to 10 p.m. for a reason. "I really feel that downtown is moving in the direction of a late-night scene. In L.A. you can grab dinner and drinks

after work, catch a movie, do some shopping and stay in one parking spot the whole time," Long explained. "With Catch 22's Glenwood South location, growing inventory and manageable prices, I think we will quickly become downtown Raleigh's new favorite."

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The Board of Directors and staff of Artsposure at their annual Artsposure Holiday Party at Lianda and Ben Taylor's (* = Board) (L to R) Dylan Morris, Helen White*, Steve Bryan*, Lee Kirby*, Stephanie Yamashita*, Terri Dollar, Ben Taylor, Clymer Ceace*, Ann-Cabell Baum Anderson*, Lianda Taylor*, Chad Janko*, Lany McDonald*, Michael Lowder* (President), and Jackie Smith



The recent warm weather was perfect for horse and carriage rides down on Fayetteville Street



Andra and Rastine talking music at Capital City Grocery

Doro Taylor of Doro Taylor Realty and Bruce Wortelman enjoying lunch at the newly-opened Globe Restaurant



Capital City Grocery chef preparing holiday food for the day's customers

AROUNDTOWNAROUNDTOWNAROUNDTOWNAROUND

The pictures below were taken at the Jingle Ball benefit held at the Marbles Museum





607 Bistro chef-owner Heath Holleman and Hans (607 chef), sous chef Marisa, Globe co-owner Henry Burges, and chef-owner Gray Modlin in the kitchen at Globe

Mayor Meeker and wife Anne McLaurin at the tree lighting ceremony on F-Street



High atop the new roof of West at North: Barret Stauffacher of Choate, Glenwood Agency's Lisa Rose, Ann-Cabell Baum Andersen, Amy Lumpkin, Laura Nemeth, Brooke Fortson, Allison Mitwol, Ashton Smith



Stylist Stephanie of Salon 21 modeling a custom-designed holiday dress by Catch 22



Will & Becca at Capital City Grocery

TOWNAROUNDTOWNAROUNDTOWNAROUNDTOWN

The pictures below were taken at the recent Artspace Collector's Gala. Read about its successful fundraising efforts on page 24.



David Mao of Duck & Dumpling

By Fred Benton, City Style Editor

What's in a name? To me the Duck & Dumpling, located across from Moore Square, on South Blount Street, says it all. Chef-owner David Mao (of The Mandarin House and Abacus fame) is a superb talent. He arrived in Raleigh in 1967 at the encouragement of local gourmet Hal Hopfenberg. I well recall a Chinese banquet I attended at David's Mandarin House restaurant, which was a business staple of Cameron Village for years. The feast electrified our taste buds to such an extent that I've been a fan of David Mao ever since.

The Duck & Dumpling, with its floating ceiling, subdued lighting and polished sophistication, is now celebrating its 5th year in business. And returning to my reference of "the name says it all" this is the place to satisfy your appetite for savory dumplings, whether steamed or half-



fried and multiple filling choices and most assuredly for all things duck. We were treated to an amuse bouche of duck paté with black truffle. Oh, mercy! The four of us at table were fighting for the last morsel of this spreadable treat. Another small gift from the kitchen was a ginger and cauliflower soup, rich and redolent, with the fiery flavor of fresh ginger meeting the blandness of pureed cauliflower.

Crunchy Spring Rolls (\$6.50) proved to be a perfect foil for the rich, soft soup and pate. The spring roll contains shrimp, shredded taro root, carrots, cellophane noodles and wood ear mushrooms.

But the star of the evening was the Peking Duck which needs to be pre-ordered at least 24 hours in advance (although David said that 48 hours advance notice is best). The Peking Duck here with its tender flesh and crispy skin, characteristic of the clas-

Continued on page 17

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sic Peking duck, held just a hint of Five Spice Powder. Five Spice Powder is a Chinese blend of spices that is dominated by the flavor of anise. Too much Five Spice and one might as well be chewing licorice. And this is a common error in a lot of Chinese duck preparations: too much Five Spice! But David uses a subtle, expert hand at the seasoning. The Peking Duck is priced at \$65 and is a whole duck, disjointed and served ringed with squares of very crispy skin. There's surely plenty for two. Add a couple of appetizers and you'll have a fine meal worthy of a Mandarin.

And writing again of appetizers, we come to the "dumpling" part of this successful formula. You can order the House Special—Half-Fried Dumplings (\$8) which are dumplings filled with chopped pork, Napa cabbage, ginger and scallions, served with Asian cabbage and soy ginger dipping sauce. Or David's Dumpling Platter (\$8.50), which includes two half-fried dumplings, one grilled shrimp, and pork dumpling that's steamed and topped with oyster sauce.

I focused on the Peking Duck and our

publisher Crash Gregg gave high praise for the entree, Steamed Sea Bass (\$26) steamed with ginger, shiitake mushrooms and bok choy with a light scallion soy sauce. The bulbous flesh of the bass was white as snow and tender, perfectly steamed.

Major news flash: The Duck & Dumpling has a nice dessert selection; unlike most Asian restaurants which I've always felt hated the idea of a sweet following a meal (the traditional end to a Chinese meal is soup). So most offer almond cookies of Lychee nuts in syrup. But at Duck & Dumpling I thoroughly enjoyed an Apple Tart served warm with ginger ice cream and caramel sauce (\$6). Another winner was Chef Mao's Homemade Flan (\$5.50) in which the custard was nicely solid, no weeping, and luscious. My dinner companion who isn't given to eating fruit desserts made the surprising choice of Spiced Asian Pear served with ginger ice cream (\$7). And surprising still was the fact that he really liked it!

On behalf of the Raleigh Downtowner magazine, Happy Birthday to Duck & Dumpling and many, many happy returns! For myself, I shall be happy to return to The Duck & Dumpling and

feast on the extraordinary Peking Duck, surely the best rendition in the city!

CHEF BIO: David Mao

RESTAURANT: The Duck & Dumpling

AGE: 64

BEEN COOKING PROFESSIONALLY: Since he was 16, first at his brother's restaurant in Vietnam

MARRIED OR SINGLE: married

KIDS: One

SIGNATURE ITEMS ON MENU: Half-Fried Dumplings

LEFT OR RIGHT HANDED: Right

TYPICAL BREAKFAST: Rice Soup and for weekend splurges, country ham and eggs

FAVORITE FAST FOOD: None though occasionally a Papa John's pizza will fit the bill

FAVORITE JUNK FOOD: Mounds bar

FAVORITE COOKBOOK OR MAGAZINE: Bon Appetit and William-Sonoma cookbooks

WHAT'S IN YOUR FRIDGE AT HOME: (he laughs) That's all up to my wife!

FAVORITE DRINK: wine and a classic martini

FAVORITE GADGET IN THE KITCHEN: French knife and Chinese cleaver

FAVORITE COLOR: Yellow

FAVORITE SEASON: Spring

FAVORITE HOLIDAY: Chinese New Year 9 (which is always celebrated in February) and Western New Year because he has more time off

FAVORITE CHARITY: Anything civic and local to Raleigh, and its nature to enhance our community

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BETTER LIVING

Fred Benton *knows* the Triangle! Benton, former syndicated columnist, long-time food editor of SPECTATOR Magazine, reviewer for Citysearch.com and a food writer for METRO Magazine, is pleased to recommend to our readers the following as "better living" businesses of particularly high standards and quality.

York Simpson Underwood Realty - Our roots in the Triangle community run deep. To learn more about the residential real estate company voted "Best In The Triangle" visit www.yshhomes.com.

Angus Barn - Glenwood Avenue, close to RDU International Airport, 787-3505. The premier steak house in North Carolina: the legend of the fine cuisine here continues every evening. Award-winning wine cellar. Reservations recommended.

Bistro 607 - 607 Glenwood Avenue, 828-0840. Chef-owner Heath Holloman is, in my opinion, one of the most talented chefs in the area! Pay special attention here to foie gras preparations and farm-raised salmon dishes. Open for lunch and dinner. Reservations strongly recommended. Bistrot607.com

42nd Street Oyster Bar - 508 West Jones Street, Raleigh, 831-2811. Best fried oysters ya ever smacked lips over! 42ndstoysterbar.com

EVOO - 2519 Fairview Road (at corner of Oberlin Road), 782-EVOO. This neighborhood-feel eatery serves up exceptional Mediterranean cuisine under the watchful eye of well-respected and loved chef Jean Paul Fontaine. Open for lunch and dinner. 782evo.com

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The Point at Glenwood - 1626 Glenwood Avenue at Five Points, Raleigh. Neighborhood ambiance. New menu! 755-1007

Waraji Japanese Restaurant - Duraaleigh Road, 783-1883. "If you knew sushi like I know sushi" then you'd KNOW Waraji! Warajirestaurant.com. Lunch and Dinner.

NoFo - 2014 Fairview Road, Five Points, Raleigh. The café for breakfast, brunch, lunch & dinner. And the retail for provisioning the luxurious larid and cooking accouterments to turn functional kitchens into art spaces. nofo.com. 821-1240

Seaboard Wine & Tasting Bar - Seaboard Station, Raleigh, 831-0850. Uptown ambiance with focus on exceptional European wines with knowledgeable staff. Complimentary wine tasting, Saturdays, noon to 4 p.m. seaboardwine.com

Sew Fine II Draperies and Interiors - Sutton Square Shpg Ctr, 5850 Fayetteville Rd, Durham, 806-3638. A Hunter-Douglas Centurion member. Free at-home consultations. Visit sewfine2.com

Vacuum Cleaner Hospital - 300 S. Elliott Road, Chapel Hill, 919.968.0711 or 800.755.9057. The Triangle's specialists for CENTRAL VAC systems! Free estimates! Visit www.vacuumhospital.com

Glenwood Grill - Glenwood Village Shopping Center, 782-3102. Upscale casual, very neighborhood with memorable food prepared by chef John Wright. Menu changes every 2 weeks. One of my favorite hang-outs. Glenwoodgrill.com

Cafe Tiramisu - North Ridge Shpg Ctr, near Ace Hardware, Falls of Neuse Road, 981-0305. Best pork dish around: Stuffed Pork Loin Chop. But all is noteworthy in this family-owned Italian eatery!

Seaboard Imports - Seaboard Station, Raleigh, 838-8244. My favorite store! Fun and funky to chic sophistication home and personal decorating. Fashion statement jewelry.

Nina's Ristorante - 8801 Leadmine Road, Harvest Plaza, 845-1122. Owned and operated by "mom and pop" Chris and Nina Psarou. Nina, to me, is the Goddess of Italian cookery. Nina's Ristorante is critically acclaimed as the best Italian restaurant in the area!

If you would like to propose your enterprise as a better living business to be included on this list please write fred@raleighdowntowner.com or call 782-5276.

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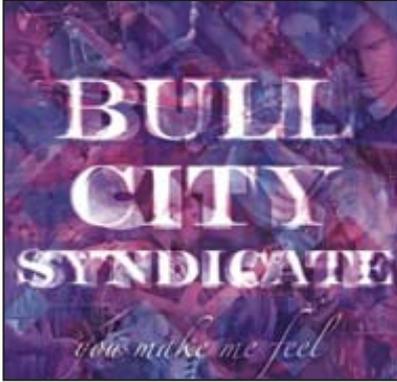
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Bull City Syndicate

"You Make Me Feel"

www.BullCitySyndicate.com

Formerly Soul Kitchen & The Bull City Horns, North Carolina's Bull City Syndicate label themselves as "always funky, always fun." The band has been together for 12 years and has played statewide at music festivals, colleges, and private and corporate parties.

Some bands form, and then later decide to insert horns to add flavor. Not the case here. BCS is a band where the horn section is the band's backbone, following in the tradition of greats like Tower of Power, Chicago, and Blood Sweat & Tears. I must say however, producer John Custer did an excellent job at steering the arrangements in a creative direction, helping to set them apart from even the most notable of horn sections.

All songs on "You Make Me Feel" were written by composers who were born in or are living in North Carolina. These composers include funk legends George Clinton, Maceo Parker, and Roberta Flack. The band can regularly be heard in and around the Triangle area. Check their website for upcoming shows.

MorissonPoe

"Evolution"

www.morissonpoe.org

The first time I saw a poster for Morrison Poe, I just assumed they were a national recording act with whom I was unfamiliar. I had no idea they were a Raleigh-based band. The legendary A&R rep John Kalodner once said "If it looks like a star, acts like a star, and sounds like a star; then it must be a star." Morrison Poe is all of the above.

Helmed by famed producer Nile Rodgers of CHIC, MorissonPoe mixes rock with techno and industrial flourishes. The CD includes a spirited cover of Pat Benatar's "Love is a Battlefield." And on their website you can view the video for this track.

The band regularly performs in the Raleigh area and as I've witnessed first hand, is a rock show worth attending.



Untold

"Hero to None"

myspace.com/untoldband

Hold your fist high and get ready to rock. Untold's debut album is a mix of alternative metal and passionately crafted rock ballads, influenced by the likes of Live and Tool. This is blue-collar rock-n-roll. It sweats. It breathes. And it goes great with cold beer.

Untold has a long list of regional accolades under their belt ranging from winning the 2005 Zippo Hot Tour to performing at Bud Light Downtown Live to being a regional finalist in Fox 50's "Search for the Next Great American Band."

Check 'em out New Year's Eve at The Berkley Café in downtown Raleigh. The CD is available at Schoolkids Records locations in the Triangle.



By Dave Rose

Dave Rose is the co-founder and co-owner of Deep South Entertainment. Deep South Entertainment formed in 1995 and is a record label, artist management company, and concert event production company with offices in Raleigh, North Carolina and Nashville, Tennessee. Deep South is best known locally as producers of the Bud Light Downtown

Live summer concert series featuring national recording artists. Their latest addition to downtown Raleigh is Deep South-The Bar.

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December 14-23

 Carolina Ballet presents
Nutcracker

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Call 919.719.0900 for tickets and info.
carolinaballet.com/Nutcracker.html

January 12-20, 2008

 North Carolina Theatre presents
Dream Girls

NC Theatre kicks off its 25th anniversary

season with the spirit of Motown in Dreamgirls, the latest stage-to-screen phenomenon that swept the Academy and the Golden Globes in 2007! The "Dreamettes," a hopeful singing trio from Detroit, desire to break into show business and quickly realize that with big dreams come the realities of heartache, triumphs, breakups and even love.

More information: www.nctheatre.com

MULTIPLE DAY EVENTS

Now through Jan 13, 2008

North Carolina Museum of Art: Landscapes from the Age of Impressionism

A beautiful exhibition of 40 paintings, Landscapes from the Age of Impressionism features work by celebrated artists Pierre-Auguste Renoir, Claude Monet, Gustave Courbet, Alfred Sisley, and many of their acclaimed American peers, including John Singer Sargent and Childe Hassam. Organized by the Brooklyn Museum. Tickets available through the Box Office: 715-5923 or on-line at www.ncartmuseum.org. \$15 General

admission; \$12 Students, seniors, and groups of 10 or more; Members and children under 6, free.

DAILY EVENTS

16 Dec - Sunday

The Raleigh Downtowner presents the 2nd Annual Downtown Santa Benefit 7-11pm at Tir Na Nog Irish Pub

The Raleigh Downtowner is proud to sponsor the 2nd Annual Downtown Santa Benefit to be held at Tir Na Nog Irish Pub. Guests are asked to bring a children's toy or clothing worth \$20 or more as admission to the benefit. All items and moneys raised will benefit needy boys and girls in Wake County. Dog and cat food is also being collected for the local SPCA. The benefit will include free wine and beer, a vast variety of food and appetizers, and numerous door prizes including Broadway Series South theatre tickets, restaurant gift certificates, and more.
www.downtownsanta.org

11 Jan - Friday

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Goodnight's "Old Bar" is reincarnating itself, starting Friday, January 11, 2008.

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The place where Raleigh's party began is back - "Out with the New, In with the Old" - Old Bar is back!

The Party started in 1983 when Goodnight's Mexican Restaurant would turn into a late night party bar/dance club and continued until the early 2000's when the restaurant was leased to another operator and a name and menu change occurred. Goodnight's owners, Brad & Shannon Reeder, now plan to revitalize the legendary downtown nightspot - "it's -Out with the New, In with the Old - Old Bar!"

www.goodnightscomedy.com

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INTERVIEW: John Drescher, N&O's New Editor

By Emily Kiser
The Raleigh Chronicle

The Raleigh Chronicle spoke with him about his new leadership role at the daily paper and his plans for the News & Observer's coverage.

For the past five years, John Drescher served as managing editor for the News & Observer under Melanie Sill. When she announced last month that she was becoming the new editor of California's Sacramento Bee, publisher Orage Quarles III announced Drescher's promotion to executive editor.

Three weeks later, Drescher began his career as editor of his hometown newspaper.

"It's really a dream come true," said Drescher. "I've read this paper since I was 10 years old and have admired it for a long time, so to be editor is really special."



Drescher wasn't born in Raleigh, but has lived in the Triangle on and off since 1971 and received degrees from UNC-Chapel Hill and Duke University. November 19th marked his first day on the job without Sill in the building, three days after the publication bid her farewell. While he said the adjustment was still taking place, he didn't antici-

pate it being problematic.

"I've been here five years in the number two job so I know the staff, the staff knows me, so I think it will be a smooth transition," he said.

While sitting in his third floor office, as his staff prepared for its second daily budget meeting, Drescher also spoke of his goals, one of which is to continue the publication's integration online.

"We need to keep that up, we need even more news updates, we need to break more news online," he said. "So we get better at it all the time and my job is to help us keep getting better."

One feature the publication is known for is investigative reporting, he said, and he wants to continue that kind of story to maintain both that strength and the publication's credibility.

"We do a lot of very aggressive reporting and that's going to continue," Drescher said. "In the last few years, several very prominent elected officials have been the subject of our reporting and consequently ended up in prison and we're going to keep on doing that kind of reporting."

A challenge Drescher admittedly faces is positioning the News and Observer as a source for local news.

"It's a challenge because there's so much growth in the suburbs," he said. "I think long term what you'll see us do is have a lot more of what we call 'zoned content,' or what some people call 'local local content.'"

Right now the News and Observer has four editions of the main newspaper which are zoned according to four

areas: a state edition; an edition sent to Durham and Orange counties; a Southeast edition delivered to Southeast Raleigh and Johnston County; and the final edition, usually delivered in Wake County. There are also weekly sections in Durham and North Raleigh, called the Durham News and North Raleigh News.

"Those are all good, but they're very expensive to produce," Drescher said. "But what's not expensive is to produce an edition...online. So long term I'd like to see us go towards more what I would call 'local local' news online."

When considering the future of newspapers, Drescher said it's a tough time because a lot of publications are struggling financially, though the News and Observer is still doing well financially. And Drescher thinks the future of the News and Observer looks promising because there's a high demand for timely, quality information, which he said his staff is good at.

"We have the best reporters and we break more news than anybody else," he said. "The demand for what we do is still going to be high. If you add together our print readership and our online readership, it's pretty impressive."

In the late afternoon of his first day on his own, 47-year-old Drescher said that while he hasn't ever really thought about retirement, he doesn't think this will be his last job.

"I'm from here, my wife is from here, and I plan to do this job for a long time," he said, "but I also feel like it's probably not my last job, so who knows?"



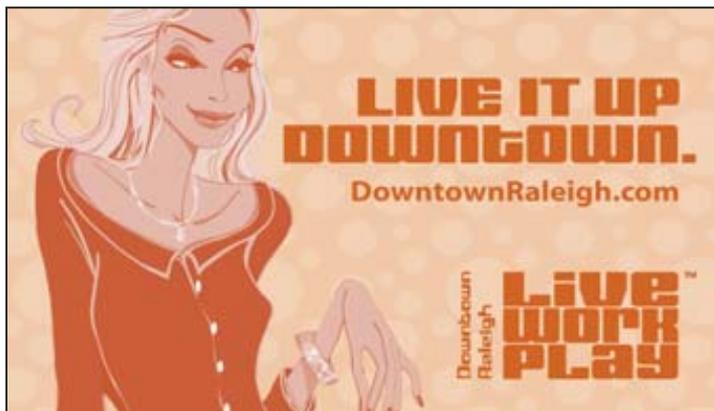
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<p>Mon. Dec 10 > Russ Thompson Tue. Nov 11 > Open Mic with Matt Kush Wed. Nov 12 > Voodoo Flute (ladies nite!) Thu. Nov 13 > Andy Coats & the Bankwalkers Fri. Nov 14 > Big Rick Sat. Nov 15 > Tad Walters Sun. Nov 16 > CLOSED Mon. Nov 17 > Russ Thompson Tue. Nov 18 > Open Mic with Matt Kush Wed. Nov 19 > Voodoo Flute (ladies nite!) Thu. Nov 20 > Skeeter Brandon & the Prime Rib Blues Band</p>	<p>Fri. Dec 21 > Heaters Sat. Dec 22 > The West Street Band Sun. Dec 23 > TBA (\$5 martini specials) Mon. Dec 24 > Russ Thompson Tue. Dec 25 > Open Mic with Matt Kush Wed. Dec 26 > Voodoo Flute (ladies nite!) Thu. Dec 27 > Chop Shop Fri. Dec 28 > The Soul Shakers Sat. Dec 29 > Swamp Doctors Sun. Nov 30 > CLOSED Mon. Dec 31 > Russ Thompson Tue. Jan 1 > Open Mic with Matt Kush Wed. Jan 2 > Voodoo Flute (ladies nite!)</p>
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Continued on page 23

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WANTED: INTERNS, CONTRIBUTING WRITERS AND PHOTOGRAPHERS
The Raleigh Downtowner is accepting applications for interns for the Spring semester as well as contributing writers and photographer for both the print and upcoming content-driven website. All positions are non-paying, however they have other great benefits (free tickets, event admission, becoming published, name recognition, and working with a great bunch of people. Email resume, cover letter, and recent photo to office@raleighdowntowner.com.

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Designs, codes, tests and support mission critical software systems that monitor and analyze electric distribution networks. Position requires B.S./Electrical Engineering or Computer Science; 5+ years' programming experience that includes development/debugging in UNIX environment, interfaces to Oracle database (Pro-C, SQL) and development in C; knowledge of C++, ClearCase code control, Smart Sockets middleware, UNIX shell scripting, Perl and XML desirable.

Oracle DBA

Will support software development, project implementation and field installations of mission critical systems. Requires B.S./Computer Science or Engineering; 1-3 years' Oracle database administration and engineering application experience (electric utility industry preferred); proficiency with database 9i and 10g RAC and ASM on UNIX, Linux and MS Windows, SQL, PL/SQL scripting, DataGuard.

Customer Support Engineer

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Software Tester

Will set up testing environments, test software releases and document errors for engineering analysis. Some travel will be necessary. Position requires B.S. or equivalent; 1-3 years' technical software development and/or testing and QA experience.

Project Lead Engineer

Provides technical leadership and supports Project Manager to ensure technical goals are met. Travel to customer sites for system installation and support will be necessary. Requires B.S./Electrical Engineering with a concentration in Power Engineering; 5-10 years' software support and engineering application experience (electric utility industry a plus).

Project Manager

Manages project activities to deliver projects to customers on time and on budget. Helps define project and work scope; maintains schedules; performs project accounting in SAP; and prepares reports and presentations to management. Excellent technical, analytical and communication skills essential. Must have B.S./Engineering, Computer Science, Business or similar field; 3-5 years' experience implementing software systems for utility companies. Domain knowledge of electric utility distribution systems/process a plus.

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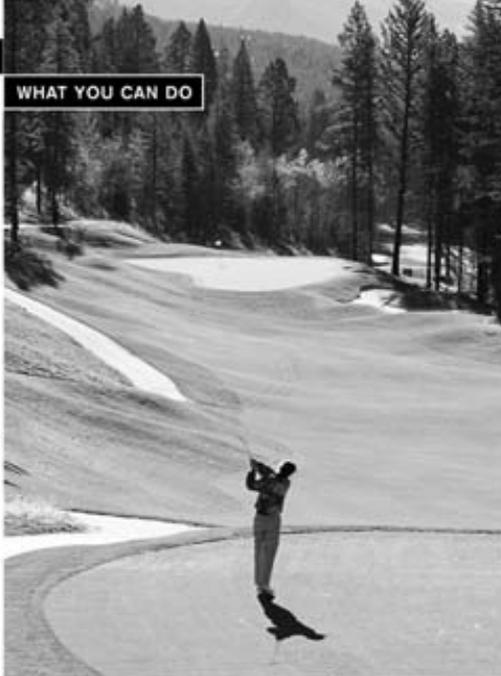




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Artspace Raises \$100,000 at 2007 Collectors Gala

Artspace welcomed more than 370 business leaders and art enthusiasts on Saturday, November 17th for its 6th annual Collectors Gala. This year's event was a huge success, raising \$100,000 for this venerable arts leader.

The evening's energy was derived from the creativity of the surroundings and was inspired by the wealth of talent at Artspace. The event is the single largest fundraiser for the non-profit. Proceeds from the Gala allow Artspace to continue exposing underprivileged children to art, inspiring artists of today and tomorrow, and making the arts accessible to everyone in the community.

"What a fantastic and unique event," said Honorary Chairs Cecelia and Mike Condrey. "It's a wonderful way

to host your clients, colleagues, or friends and support this great Raleigh treasure at the same time. We look forward to coming every year. It's now become a can't miss opportunity for people to discover new art and add to their art collection."

Attendees of the Gala experienced a beautiful evening complete with cocktails and appetizers, a silent auction of artwork and packages, an intimate dinner in the artist studios, and a spirited live auction of artwork donated by many local and national artists. The night was topped off with coffee and a dessert bar, live music, and dancing at an after party called Artspace After Dark.

The 2007 Collectors Gala was co-chaired by Artspace Board Members Anne Hogewood, Ruffin Poole, Bruce Thompson, and Suzanne Whitmeyer.

Artspace After Dark, was co-chaired by Byinna and Courtney Crowder and Amanda and Derek Williams. Major sponsors for both events were Northwestern Mutual Financial Network, Cherokee Investment Partners, and Parker Poe Adams & Bernstein, LLP.

"We are so appreciative of everyone's support of the evening," said Executive Director Mary Poole. "It is through the generosity of the community that Artspace exists and continues to inspire creative energy."

About Artspace
Artspace inspires individual creativity by engaging the community in the process of the visual arts. A non-profit visual art center, Artspace is dedicated to providing inspiring and engaging arts education and community out-

reach programs, creating a dynamic studio environment of over 30 professional artists, and presenting nationally acclaimed exhibitions. Artspace is open to the public Tues.-Sat., from 10 a.m. - 6:00 p.m. and on the first Friday of each month for the First Friday Gallery Walk until 10:00 p.m. Admission is free; donations appreciated. Guided tours are available. Artspace is located in Historic City Market in Raleigh at the corner of Blount and Davie Streets.

Artspace is supported by the North Carolina Arts Council, the United Arts Council of Raleigh and Wake County, the Raleigh Arts Commission, individuals, corporations, and private foundations.

For more information, please visit www.artspacenc.org



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The Globe Restaurant



By Fred Benton,
City Style Editor

I've been a fan of chef Heath Holleman's for a long time, dining frequently at his Bistro 607 establishment, prized most particularly for salmon dishes and foie gras: my two favorites in the food world. In last month's edition of Downtowner, it was my great pleasure to introduce you to Globe, Heath's latest effort located a block south of Bistro 607 in the Glenwood South area. I promised then that I would go back and explore the menu more fully. I didn't plan on returning so quickly, but I couldn't resist return to try more of the food. I came away with at least two strong recommendations: if you're in the mood for a hearty cold weather nosh then I hope you'll try the Braised Short Ribs with Bacon Wrapped Enoki Mushrooms and Parmesan Polenta (\$17). Wow!

Fannie Youngblood, who is now retired, worked for me for years. She's



Globe co-owners Chef Gray Modlin and Henry Burges

a terrific Southern cook, and her cheesestraws are absolutely the best! One of my favorite meals of hers was braised short ribs with rice and cabbage. While true the garnishes of the Globe rendition are more gussied up, the short ribs are Youngblood perfection: tender with a light vein of caramelized fat. And the ribs are

sauced with a thick liquid that owes its provenance to a constant reduction process—such depth. It's all so good you want to slap your mama! Another strong recommendation was garnered during my first visit to Globe: Hot Pastrami and Swiss on Rye with Home Fries (\$9). Heath told me they make the pastrami in-house. It has excellent

flavor, a more subtle cousin to the New York deli-style. But it comes piled high and sliced thin and is melt-in-your-mouth good! Now one food I've pretty much abandoned is french fries but the home fries at Globe will have you reaching for the catsup.

I also want to recommend the Lobster Bisque (\$6) for its excellent flavor although I was a bit disappointed that there wasn't much lobster meat in the soup. There's one item on the menu that I didn't take to: Beef and Onion Slider with American Cheese on Fresh Yeast Roll with Home Fries (\$8). In fairness when I ordered this item I didn't pay attention to the name when I ordered it. Presented on my plate were chunks of top sirloin in a cheesy sauce sandwiched in a roll. I thought it was going to be sliced roast beef. I gingerly picked at it with my fork, wondering how in the hell I was going to eat this without half of it "sliding" down the front of my shirt. I mentioned my negative viewpoint on this sandwich to Heath. Bottom line, the taste of the beef in sauce reminded me of one of my mother's hamburger

Continued on page 27



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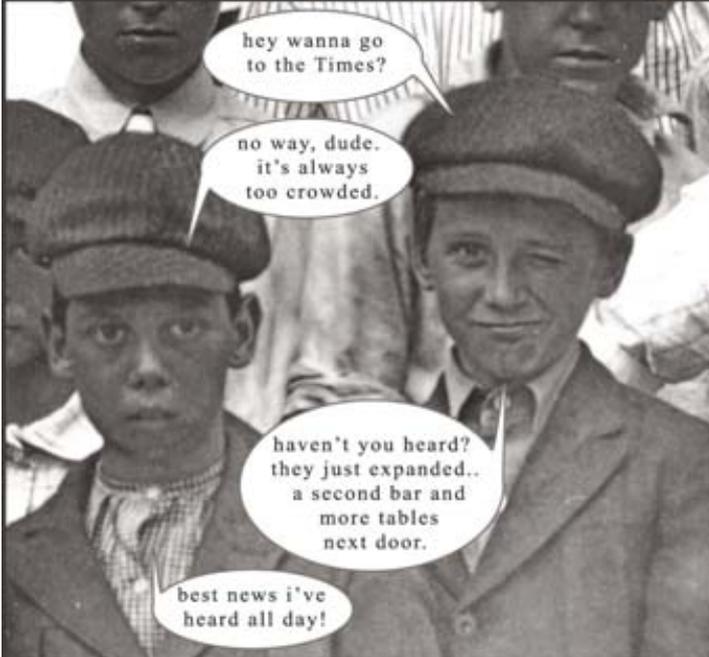
MUSIC CALENDAR ♦

<u>Wednesday 12/12 (9pm-1am)</u> JOHN ORLANDO & FRIENDS	<u>Saturday 12/22 (9:30pm-1:30am)</u> THE HEATERS
<u>Thursday 12/13 (9pm-1am)</u> ADRIAN DUKE PROJEK	<u>Sunday 12/24 (9:30pm-1:30am)</u> SAM FISHER
<u>Friday 12/14 (9:30pm-1:30am)</u> RISSE	<u>Wednesday 12/26 (9pm-1am)</u> JOHN ORLANDO & FRIENDS
<u>Saturday 12/15 (9:30pm-1:30am)</u> SPOONFUL OF SOUL	<u>Thursday 12/27 (9pm-1am)</u> SOUL PSYCHEDELIQUE
<u>Sunday 12/16 (9:30pm-1:30am)</u> SAM FISHER	<u>Friday 12/28 (9:30pm-1:30am)</u> SPIKE THE PUNCH
<u>Wednesday 12/19 (9pm-1am)</u> BIG RICK & THE BOMBERS	<u>Saturday 12/29 (9:30pm-1:30am)</u> EFFIGY
<u>Thursday 12/20 (9pm-1am)</u> COOL HEAT	<u>Sunday 12/30 (9:30pm-1:30am)</u> SAM FISHER
<u>Friday 12/21 (9:30pm-1:30am)</u> RALEIGH ALL STARZ	<u>Monday 12/31 (9:00pm-1:00am)</u> NEW YEAR'S EVE - ADRIAN DUKE

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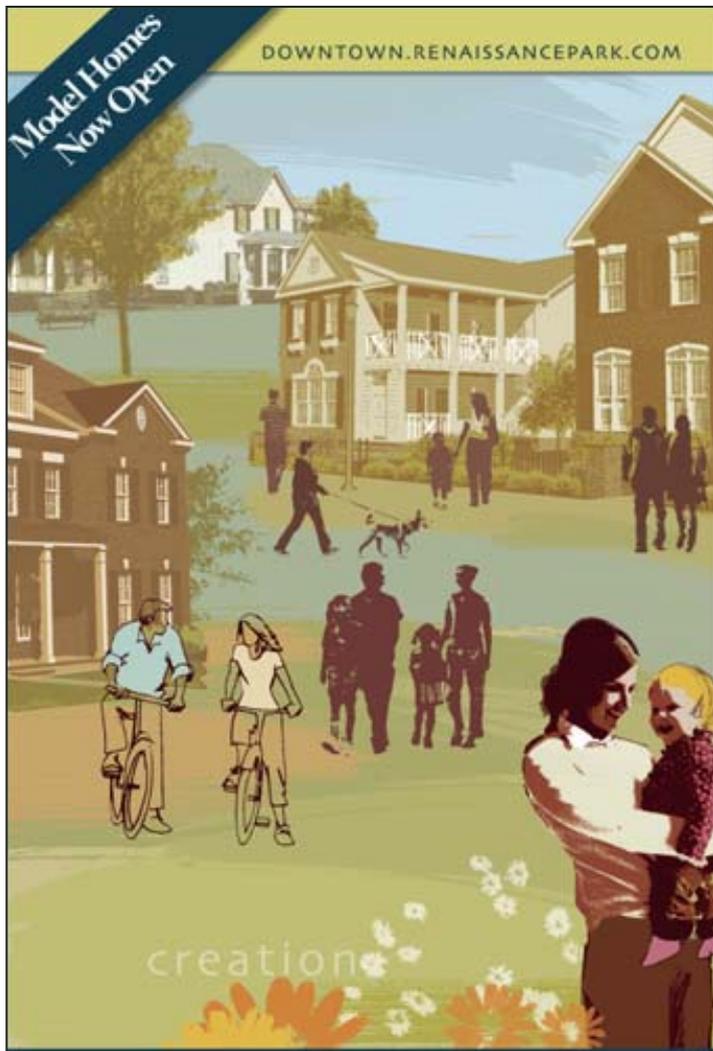
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Continued from page 26



casseroles so I simply had to have this on pasta, not bread! Heath accommodated me and hence a new dish was created: the heart of the slider sandwich served atop fresh homemade fettuccine, which was featured in another entree item (House Made Fettuccine with Fresh Tomato Marinara, Basil Pesto and Fresh Mozzarella - \$13.) I loved this concoction. Lunch was saved! I relate this story to illustrate the top-notch service here: eager to please; backed by professional expertise.

Our publisher Crash Gregg, who has a very good palate, praised the Rice Noodles With Pulled Pork, Kaffir Lime Leaves, Bok Choy, Carrots and Paris Mushrooms In An Asian Broth (\$13). He underscored how good the bok choy was in this dish, saying it added a texture and lightness that was most appealing.

Crash's and my compliments to Globe, chef/co-owner Gray Modlin and co-owner Henry Burges. Heath is executive chef and also co-owner. Globe is the perfect place to lunch, whether for social or business interests. The sleek, rich interior of this establishment feeds the eye as ably as the kitchen staff feeds the palate. Globe is a winner! So much so that, on the spot, Crash named this restaurant as the site for the Downtowner's second anniversary party in January. **MRD**

QUICK BYTES: THE GLOBE

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Dinner: Mon-Sat 5:30 to 10pm
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