

RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 6, ISSUE 3

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

FREE

Spring Fever!

50 things to do and places to go this spring



DOWNTOWN EATS

A worldly dinner at bu•ku and tasty lunch at Tir Na nOg



EARTH DAY RALEIGH

Celebrate Earth Day Raleigh-style at the NC Science Museum

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

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 WRAL-TV5 lobby
 Porter's Restaurant (sidewalk)
 Irregardless Café
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 Goodnight's Comedy Club
 Clarion Hotel
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Theatre in the Park
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 Fly Salon
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 Revolver Boutique

HISTORIC DISTRICT

Legislative Building cafe
 Person Street Pharmacy
 Oakwood Bed & Breakfast
 NC Museum of History
 NC Dept. of Labor
 NC Dept. of Agriculture

FIVE POINTS/HAYES BARTON

Hayes Barton Pharmacy
 Hayes Barton Cafe and Dessertery
 Nofo @ the Pig
 Rialto
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 Lilly's Pizza
 J. Edwin's Salon
 Hayes Barton Salon

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 18 Seaboard (sidewalk)
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MOORE SQUARE

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 Big Ed's (sidewalk)

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 42nd Street
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WAREHOUSE DISTRICT

Flying Saucer Bar
 The Pit Restaurant
 Jibarra Restaurant
 Deep South—The Bar
 White Rabbit

MIDTOWN/N. RALEIGH

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 Carolina Ballet office
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Spring Fever!

— BY CHRIS MOUTOS —

With a colder and wetter than usual winter, Raleighites have been itching for the warm weather of spring, eager to escape the confines of their homes, condos and apartments. From the skyline to the manicured tree-lined streets, there's something about Raleigh in the spring that makes you feel like getting outside in the warm sun and doing something fun. The arrival of the budding trees (less the burdensome pollen), warm sunny days and crisp evenings are much like snow-plowed streets after feeling "cabin fever" following a snowstorm.

Now that spring has finally sprung, it's time to get out. To cure your cabin fever, we've compiled a list of events and things to do outside in downtown Raleigh.

Walking Around In the mood for a leisurely walk? Try the Capital Area Greenway, which was established in 1974 after the City of Raleigh became concerned about rapid growth and urbanization. The agency responded with the Greenway master plan, permitting urban development while preserving Raleigh's natural beauty. The idea has developed into a 63-mile, 3,000-acre system and continues to grow.

The greenway is a network of public open spaces and recreational trails that provide activities such as walking, jogging, hiking, bird watching, nature study, fishing, picnicking, and outdoor fun. The trails connect many of Raleigh's parks and complement the recreational activities at the parks. Many of Raleigh's major ecological features can be experienced in their natural environment along the Greenway. A major goal of the Greenway Program is to establish a closed network of interconnected trails throughout the city.

Park It Downtown Raleigh has a number of outdoor parks and historic sites that offer grounds for play, tours and destination. Mordecai Historical Park, located in the Capital District, is home to The Mordecai House which was once the seat one of the largest plantations in Wake County. In addition to the Mordecai House, the park now holds the kitchen where Andrew Johnson, the 17th president, was born, the 1847 St. Mark's Chapel and an herb



garden re-created to resemble descriptions found in old family diaries. The park is open for tours Tuesday through Saturday from 10am to 4pm and Sundays from 1pm to 4pm. Some areas in Mordecai Historic Park are available for weddings, receptions and other approved functions. The Mordecai House is also the starting point for The Historic Raleigh Trolley Tour, a narrative tour that operates every Saturday, March through December, from 11am to 2pm and describes Raleigh's 200-year history from a historic perspective. The Trolley departs from Mordecai on the hour, but can be boarded at any stop along the tour. Tickets are \$8.00 for adults, \$6.00 for youths (ages 7-17) and free for children 6 and under. For more information, call 919.857.4364.

Pullen Park was founded in 1887 and named in honor of Richard Stanhope Pullen, who donated the land to the City of Raleigh. He intended this land to be used for the recreational use and pleasure for the people and the visitors of Raleigh. Pullen Park became the first public park in North Carolina and the city's first swimming pool in 1891, which was made out of wood and to be used exclusively by men. According to the census of the National Amusement Park Historical Association, Pullen Park is the 14th-oldest amusement park in the world. The park now offers a variety of recreational opportunities for all ages, including amusement rides, swimming, children's playground, picnic shelters, lighted tennis courts, classes,

fitness programs, workshops and art classes. Be aware that the amusement section of Pullen Park will be closed until 2011 for renovations.

Other parks to enjoy outdoor adventures include Moore Square, Nash Square, Halifax, Fred Fletcher Park, Chavis Park, Walnut Creek Wetland Center, and the Mordecai Mini Park. For more information on parks and programs offered, visit www.parks.raleighnc.gov.

Running Around If you're interested in a faster pace, check out the Raleigh Rocks Half Marathon on Saturday, March 27. The starting point is on Fayetteville Street and you can choose from the half marathon beginning at 8am, the 5K beginning at 8:15am or the one mile fun run (time TBA). There will also be a 100 yard kids' dash at 11:30am. Visit www.sportsoften.com/events or call 919.266.2444 for more information.

Another chance to get your run on is the 10th Annual Second Empire 5K Classic—one of the fastest 5K courses in the Triangle area. Part of the 2010 Grand Prix Spring Series, the race will take place on Sunday, May 2, 2010 at 2pm. Proceeds will benefit NC Hopeful Parents. The mission of Hopeful Parents is to support, educate and celebrate by assisting prospective adoptive parents in preparing to adopt and provide community support for adoptive families. This year's event will include competitive and non-competitive 5Ks, a one mile fun run, as well as a kids' dash. For more information visit www.second-empire.com/race.

For a unique outdoor run, check out the Capital City Classic, a running experience that caters to beginning runners and walkers with a scenic tour of our beautifully revitalized capital city, on Saturday May 8th at 8:30am. This running event combines the festivity of road running with the excitement of track racing. Visit www.capitalcityclassic10k.com for more information.

Be Social, Get Fit, Have Fun If group sports, social events and trips are more to your liking, you need to join TriSports Social Club. This group has over 15,000 local members who get together all over the Triangle, with locations in downtown Raleigh including Fletcher and Oakwood Parks. >>>

Sport leagues include not just the typical team sports like baseball, football, soccer, and volleyball but also kickball, cornhole and skeeball for people of all athletic abilities and interests. Travel includes annual trips to Ibiza, Spain for La Tomatina, tubing and camping trips. Visit their website for more information, www.MeetandCompete.com.

Eggcellent If your kids enjoy a good old-fashioned egg hunt, then you'll be pleased to hear that Raleigh's best Easter Egg Hunt is back. This year, over 10,000 eggs will be hidden for sleuth-inclined kids to discover. Moore Square is host to the hunt and more information can be found at www.raleighheaster.com.

Gone to the Dogs And let's not forget the canine members of our families. On Saturday, April 17, the SPCA is transforming Moore Square into a canine playground beginning at 9 am (pre-registration is encouraged). There is an entire schedule of events beginning at 10 am including a 3k Walk through downtown Raleigh, a ½K Senior Dog Walk going counterclockwise around Moore Square Park and various contests on the main stage beginning at noon. Contests range from Most Vocal, Dog &



Owner Look-A-Like, Best Kiss, Best Costume, and Best Tricks. There will be donated prize giveaways and musical performances throughout the day. The fun lasts until 5 pm. Visit www.spcawake.org or call 919.772.2326 for more information on this dog-tastic day.

Beer Me Moore Square will also be home to the World Beer Festival on Saturday, April 27. The World Beer Festival is recognized as one of the premier beer events in the country, with Forbes.com, *USA Today* and *Wired* all calling attention to it. In addition to local cuisine, music and entertainment, the festival provides a sampling of over 250 beers and educational seminars from some of

the nation's leading beer experts. For more information visit www.alaboutbeer.com/wbf.

Fresh Eats Raleigh's City Plaza on Fayetteville Street will soon be home to the relocated Raleigh Downtown Farmer's Market beginning on Wednesday, April 28 and running until October 27. The Downtown Farmers Market will kick off with a classic eastern North Carolina pig pickin' which will be a tribute to NC agriculture and showcase one of North Carolina's premier products, pork, and NC's favorite cuisine, BBQ. The celebration will begin when Mayor Meeker rings the market's opening bell—the farmer's markets version of a ribbon cutting. In addition to BBQ, festival goers will enjoy the bluegrass music of Old Habits. For information, visit www.godowntownraleigh.com/farmers-market.

Raleigh Rocks Rock and Roll Hall of Fame Weekend kicks off on Friday, April 30 in City Plaza as it hosts the Raleigh Rocks Free Open Air Concert from 7-11 pm, featuring performances by Professor Louie & The Crowmatix, 94 East and Troubled Identity and a tribute band to legendary musicians such as Prince and The Revolution.



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Gastronomic rocker Johnny Ciao, celebrity chef to the rock stars will bring his harmonica and his syndicated TV show, *Culinary Encounters with Johnny Ciao*, to downtown Raleigh April 30 as he tells fun and outrageous stories about the many celebrities and music stars he has served, including Carlos Santana, Willie Nelson, the Grateful Dead, Michael Jackson, and Marlon Brando.

Music on the Porch The last Friday of April also marks the beginning of another downtown favorite activity located at Seaboard Station. Peace China sponsors the weekly Music on The Porch event until the end of October and it always offers a great local band, dancing, beer, wine, food, and fun activities for the kids. The bands start at 7pm and continues until around 9:30.

Artspllosure Art, crafts, food, entertainment, and fun are in the forecast for the weekend of May 15 and 16 in the historic Moore Square and City Market districts when Artspllosure 2010 hits the streets. Visit www.artspllosure.org for more information about this fun-filled weekend. For the past four years, the Raleigh Downtowner Magazine has been a proud co-sponsor of Artspllosure.

Band Together for a Good Cause On Saturday, May 22 beginning at 6pm outside of Lincoln Theatre, the volunteer-based charity group Band Together is sponsoring a concert featuring Michael Franti and Spearhead to support StepUP Ministry. Franti is known for energetic live shows and is widely recognized as an advocate for peace and social justice. StepUP Ministry is an interfaith nonprofit that teaches and empowers low-income and homeless people to lead self-sufficient lives through job training/placement and life skills training programs. For more information, visit www.bandtogethernc.com.

Walk 'n Eat From June 27 through July 27, you can eat and not feel guilty by going on the Raleigh Walking Tour. This three-mile, three-hour food tour gives a participants the opportunity to talk with chefs

and owners who are serving innovative ethnic and southern cuisine, house-made chocolate, authentic barbecue, beautiful and delicious cupcakes, local beer, and organic wine. Don't forget your ID if you plan on participating in the beer or wine samplings. Wear a pair of good walking shoes, park your car in one of the garages on Wilmington or Fayetteville Streets and join the group at Dos Taquitos Centro at 106 S. Wilmington Street before 2pm. For more information, visit www.tastecarolina.net or register at www.brownpapertickets.com/event/71428.

The Amphitheatre! Last, but surely not least, is the May grand opening of the much anticipated Downtown Raleigh Amphitheater. Located across the street from the Raleigh Convention Center, the outdoor venue is postured for huge success and its close location to amenities make it a fun choice for spring, summer and fall fun.

Did we mention all the places and everything you could do downtown? Luckily not even close, so watch for upcoming news on other events and many great things to do outside this spring and on into summer. ☺

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bu•ku BY BRIAN ADORNETTO, *Food Editor*



Buku may look familiar, but don't be fooled. Sure, it still looks a lot like Fins, William D'Auvray's award-winning fine-dining restaurant that was previously in the space, with the water wall, sconce lighting and luxurious upholstered seating, but once you see the new artwork on the walls, including street vendor photos and escaped koi fish painted by Adam Peele, smell the different aromas coming from the kitchen and hear the live music coming from the newly-built stage, you know buku is decidedly not formal fine dining. What it is, though, is a whirlwind tour of the world—sans jet lag.

Buku is the brain child of Chef William D'Auvray, Tony Hopkins and Sean Degnan. Their idea was "to have a local restaurant that tells a global story." With a world music soundtrack and D'Auvray's focus on time-honored global street foods with an upscale twist, buku does just that. And for those of you who were fans of Fins, don't worry; D'Auvray's signature

west coast Asian-style dishes fit right in and are still served at buku.

The first part of D'Auvray's menu is broken down into hot pots and soups, breads, chilled salads, sauces and chutneys, dumplings and rolls, and vegetarian and grains. The second part is divided into raw and almost raw, sustainable seafood, meats, and "in off the street," which is made up entirely of entrees. All of the other groupings on the menu are smaller plates designed for mixing, matching and sharing.

Greeted and seated with a warm and friendly smile, we were promptly offered drinks from the diverse beverage menu. Consisting of well-priced wines (30 under \$30, many offered by the glass), local and far flung beers and chef-inspired cocktails, there was certainly no shortage of choices.

Our dinner began with the Hot Pot (\$10) and Paneer (\$6). The Hot Pot alone would easily feed three to four people. The delightful and luscious soup—flavored

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with coconut milk, just the right amount of red curry, Thai basil, and galanga root (Thailand's answer to ginger)—was rich, creamy and filled with braised chicken and mushrooms. The Paneer (an Indian non-melting, farmers' cheese that is lacto-vegetarian) was seared to a beautiful golden brown and served with caramelized onions, stir-fried kale, and cardamom, an extremely flavorful Indian spice mixed into a warm and aromatic glaze. It was not only a welcome change from the ubiquitous tofu, but a dish that I will now seek out.

The Pierogies (\$7) and Vietnamese Crispy Crêpes (\$7.50) followed. The potsticker-like pierogies were stuffed with beer-braised chicken and winter squash, sautéed in brown butter and garnished with toasted peanuts. The light and crispy crêpe, served with an herb salad, was more than enough for two. It was filled with shrimp, shiitake mushrooms, Thai basil, and bean sprouts. It was simply sublime.

Our third course brought us Beef Tataki (\$8) and

Hawaiian Yellowtail Poke (pronounced "po-keh") (\$8). Tataki is a Japanese dish in which beef is seared on the outside but very rare on the inside, then thinly sliced and sauced with a citrusy dressing. Here, the beef is sirloin, and it's served cold with wasabi-dressed baby arugula, crispy onions and ponzu sauce. This classic was one of our publisher Crash Gregg's favorites of the evening. Poke, usually an appetizer or snack, generally consists of bite-sized pieces of raw, fresh fish mixed with a seaweed and nut relish. However, all types of seafood, herbs, spices, nuts, marinades, fruits, vegetables, or seasonings can also be used. At buku, D'Auvray uses Hawaiian Yellowtail Tuna and serves it as a cross between tuna tartar and ceviche. He mixes the diced tuna with cashews, chives, wasabi, sweet soy sauce, and lime juice and serves it with plantain chips and julienne cucumber.

For dessert, we enjoyed the Trilogy of Crème Brûlées (\$8) and Tiramisu (\$8). The brûlées came in three elegant ramekins: ginger, vanilla bean and dark chocolate. The tiramisu was layered parfait-style with Kaluha and honey-doused lady fingers, creamy and light mascarpone and chocolate shavings. It was served with an ethereal espresso crème anglaise sauce on the side.

So, don't lament over the loss of Fins. Instead, embrace the mouth-watering, exotic journey that is buku. And with a lot of items priced under \$10, your wallet will be as pleased as your palate. 🍴

Brian is a culinary instructor, food writer and personal chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit Brian at www.loveatfirstbite.net.



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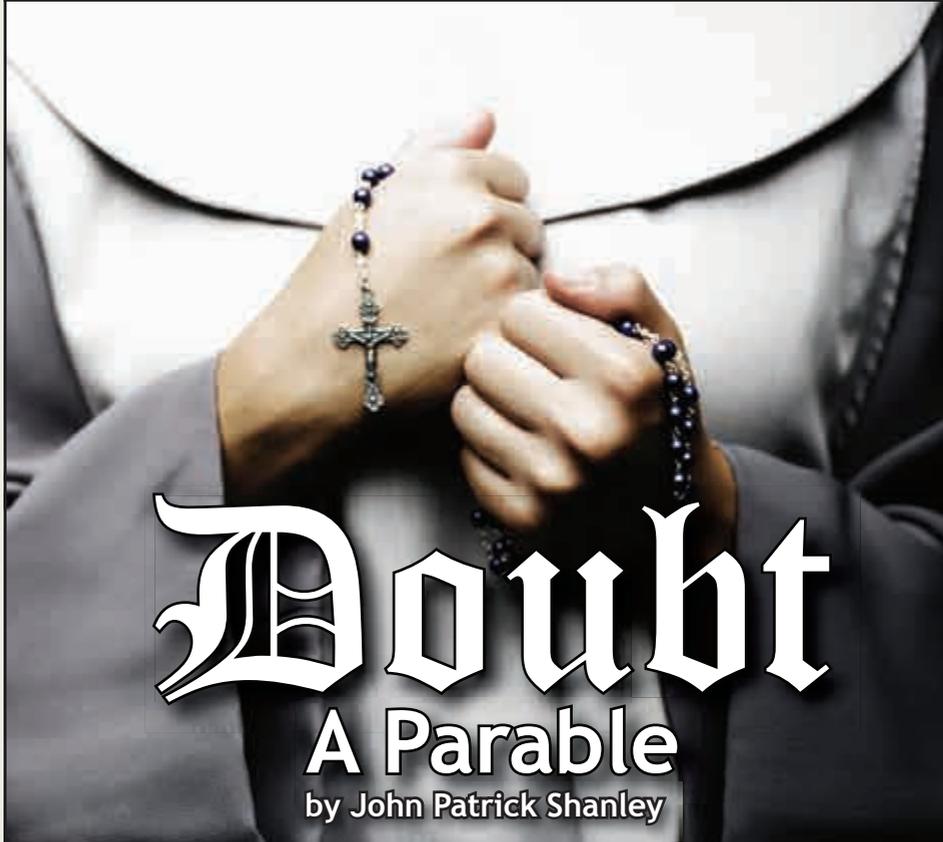
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Raleigh Gets Groovy for Earth Day

BY LOUISE GRIFFIN

What do retro '70s clothes, marching trash, green home builders, Burt's Bees products, and an eco-conscious bazaar have in common? They're all part of the upcoming 2010 Earth Day festivities in downtown Raleigh.

On April 17, Raleigh's Third Annual Planet Earth Celebration honors the 40th anniversary of Earth Day with a '70s-themed event at the downtown Natural Science Museum. The goal of the event—besides marking an incredible milestone—is to respect, educate and entertain. Highlights of this year's festivities include:

- Locally grown foods and eco-conscious goods at the Burt's Bees Bonanza Tent Sale and the Green Bazaar
- Hands-on lessons, demonstrations and exhibitors offering practical ways to protect and restore the environment
- Games and activities for kids and adults to inspire eco-smart play
- Live musical performances including great local bands

Natural Fit for Natural Science

"Having the Natural Science Museum host the Planet Earth Celebration is an obvious choice. Community building and improving the connection of downtown Raleigh with its surrounding neighbors is part of its mission to help people become good stewards of the earth," says communications director Jonathan Pishney. The event also celebrates all the incredible resources that



we have in the Triangle area for sustainable living. Last year's educational and entertaining festival drew more than 15,000 attendees.

Fun and Games

Speaking of entertaining, you won't want to miss the "Trash March" at this year's event. Attendees of all ages are encouraged to make or bring their own musical instruments using—you guessed it—something that might otherwise become trash. Add to that some wild '70s-style outfits, and you have a colorful and (probably) boisterous parade! As museum marketing director Steve Popson noted, with a smile, "This is a 'funky component that we really enjoy having people participate in.'" In keeping with the retro '70s theme, popular cover band The Wusses will perform.

The Green Home

The festivities to celebrate Earth Day go beyond fun and games to focus on improving the way we live. Curious to know the number one thing you can do to improve your home's energy efficiency? Wondering whether condo-dwellers are left out of greening their homes? Just ask Jane Smith—or any of the other members of Green Home Builders of the Triangle (GHBT) and other experts who will be available to answer all your green home questions.



Another GHBT activity will be a preview of the popular Green Home Tour, scheduled for May 15-16 and May 22-23 throughout the Triangle. In addition, the entrants in the NC Solar Center's Sustainable Design competition will be judged and displayed inside the museum.

By the way, did you know that downtown Raleigh's Convention Center is the proud host of the National Association of Homebuilders' National Green Home Conference? This is evidence that Raleigh has hit the map for great convention cities—and also for green builders.

Area Earth Day Activities

In addition to the big event on the 17th, you can celebrate Earth Day on its actual anniversary, April 22, at the NCSU Brickyard, capping several weeks of activities at the university. If you're feeling energetic on April 17, you can also enjoy the Walk/Run/Bike for Umstead at Umstead State Park.

Earth Day History

Called "one of the most remarkable happenings in the history of democracy" by *American Heritage Magazine*, Earth Day was first celebrated on April 22, 1970. The first Earth Day, the brainchild of Wisconsin Senator Gaylord Nelson, was organized almost entirely by grassroots efforts across the country. 🌱

Visit www.planetearthcelebration.com for more information about the event.

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I'm Walking

BY PETER EICHENBERGER

The beauty of living in the immediate vicinity of William Christmas' original plan for Raleigh, admittedly a fractional percentage of Raleigh's current area, is a leisurely temporal investment, minutes end to end—on foot. Our little former whistle stop may have been swallowed by Metropolis, but not for those who reside more or less within Raleigh's original footprint.

Yeah, a bike is faster. So? I ride my bike often as do many of the employees here at the Downtowner (we like bikes), but some days, who's in a hurry? Daily drives to Glaxo/RTP years ago spawned my vow to never have to be in a rush. The goal nowadays of this former auto driver is to, like, arrive at my destination without worrying about the time. Don't look for me in the company of the hard chargers tearing through traffic—not me no mo'. Depending on the traffic and road conditions, you'll often find me strolling leisurely down the sidewalk. There's another plus to walking—exercise, that great benefit of the car-free lifestyle; on a bicycle, one is—um—well, sort of a lazy rider. The bicycle gives one many opportunities to coast through life, parts of it anyways. No one has as yet figured out how to coast while walking.

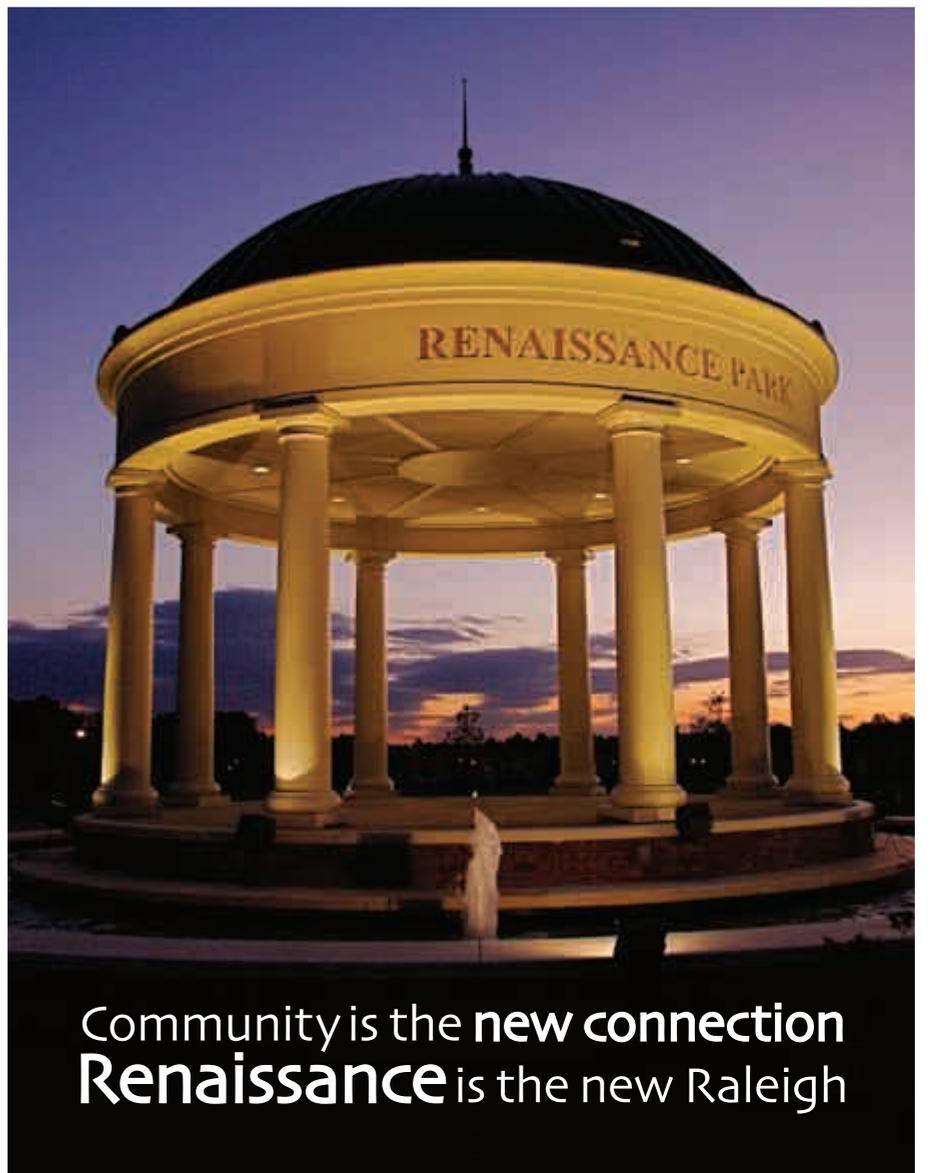
The possibilities and pleasures of 20 minute on foot are less of an encumbrance and more of a joy owing to the enhanced variables. From a vehicle's saddle, one is often too wrapped up in survival to notice the subtler gradations of one's day-to-day world. The pathways available to wheels and pavement pale in number to the miniature adventures found in the woods, vacant lots and along creeks. Walking affords one the luxury to become absorbed in a finer mesh of experience, the changes wrought by the effect of wind, rain and passage of seasons, levels of detail that diminish exponentially the faster one's world unwinds.

While the automobile is superbly nestled in the bosom of the United States, accepted and positioned in this culture as the primary vector for getting anyplace (for the good if one is disabled, sometimes close to indispensable when the weather sucks), the drawbacks stem from the same status. We are so car-conditioned we don't consider climbing behind the wheel and driving a block to the corner store amid a growing statistic amply displayed in a certain bodily profile. Then there's the expense.

The positive aspects of the car, the convenience and ease, come at the cost of a more static immediate environment. Walking provides diversions and points of interest that can inform, enthrall, disturb, and delight and that can spur one to positive action such as transferring the occasional bit of unsightly roadside trash to more appropriate targets, i.e., trash cans.

Compared to cities more accommodating to bipedal transportation, the predominantly auto-based cities are diminished experiences. Compare, for instance, Los Angeles or Atlanta to New York or Boston. The compact urban centers of the latter are feasts for the senses simply because they are more accommodating to the pedestrian. Raleigh all grown up, yet with neighborhoods like Mordecai, Oakwood, Boylan and the new high rises and condos arrayed circumferentially around the Capitol Grounds, lies somewhere between and so do the choices and rewards.

Take the time to get to know your sidewalks. The sense of vision takes on richer qualities when unimpeded by velocity and window glass. The quality of all art including that of living stems in part from the raw materials. Life is art. 🏠



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BANDPROFILE

The Rosebuds BY DAN STROBEL, Music Editor

Kelly Crisp is a busy woman. Aside from touring the globe and penning indie and dance rock anthems for The Rosebuds with spouse Ivan Howard, she just wrapped up a year-long stint as a stand-up comedian in New York City. “New York was a great experience, and it was crazy to be introduced as Kelly from ‘The Rosebuds’ before gigs up there,” she laughs.

Crisp will need to get used to being recognized

at the current pace The Rosebuds are churning out quality work on their label, Merge Records. Last year brought two full U.S. tours immediately followed by a four-week bender in Europe and then a brief ten-day visit to China. “Being able to tour China and Europe were both amazing experiences. I’m still kind of in shock that we were able to go to those places and play our music,” says Crisp.

A four-piece band inside the States, Kelly and

Ivan were the only ones performing during their run in Europe and Asia. “It gave our music a more stripped-down, folksy sound,” Crisp notes. A revolving host of musicians, both local and national, have performed with The Rosebuds live and on CD.

The future only looks brighter for the duo who have been one of NC’s premier independent bands. A prolific winter of writing and recording will lead to a new record being released later this year, a follow-up to 2008’s *Life Like*. Until then, The Rosebuds will be laying low and recuperating. “The past year-and-a-half has been so crazy with us touring and me being in New York; I think Ivan and I want to take a little time off to write, record and relax,” says Crisp.

A show in Asheville on March 19 and then one at Cat’s Cradle in Carrboro on the 20th will be the only taste of the band local fans will get. “We’ve been playing so many shows lately that those two will probably be our only local shows for quite awhile.” We normally like to reserve shows in North Carolina for special occasions like CD releases,” Crisp explains.

The Rosebuds have been featured on a smattering of local CDs and compilations, including last year’s *Have a Holly Raleigh KIDSmas*, an album full of children’s Christmas songs whose sales benefited the Community Music School. Longtime residents of Raleigh, look for them to keep popping up in local music news while they are in town.

Stay up to date with all Rosebuds’ news at their website www.therosebuds.com or through Kelly’s Twitter account, www.twitter.com/KellyRosebud.




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DESIGNER FOCUSES ON Sustainable Fashion

BY CHRISTINA GRANILLA, *Fashion Writer*

In an industry where consumption and waste often come with the territory, “sustainability” isn’t always a word that comes to mind when one thinks of fashion. However, events such as Redress Raleigh, an eco-friendly fashion show, are raising awareness by showcasing designers who use sustainability as inspiration. One of the 16 designers whose work will be part of the April show is 23-year-old N.C. State senior Rima L’Amir.

Rima has designed for Couture for a Cause, worked on her first collection at her Aunt’s textile factory in Tripoli, Libya, in 2006 and is currently interning with Revamp in Durham, one of the three organizations behind Redress Raleigh. She describes her upcoming collection, “Time Bomb,” as a “collage of recycled past and sustainable beauty.” Fueled by her frustration with the disposable look and quality of many of today’s clothing, she found inspiration not only from the silhouettes of vintage apparel but the craftsmanship as well. “If I can’t wear it for more than two or three years, I probably don’t want to buy it. I’m very low-income as a student, so quality is a big deal,” Rima says. She uses everything from organic cotton sateen to recycled and refurbished thrift store finds, scraps of fabric she’s saved for years, and even curtains in her designs.

A Southern California native, Rima and her family moved to North Carolina when she was seven years old. She attended Millbrook High school before entering the N.C. State Textiles program. She became passionate about politics and social activism as a freshman, a world which she found to be a stark contrast to the industry she was studying to enter. Unable to turn a blind eye to the sometimes negative and unethical sides of the apparel industry, Rima began tying those worlds together by designing clothes using methods that reflect her social and environmental philosophies. She also keeps in mind the production of her fashions. “North Carolina was a textile



state, but there are hardly any textile mills left. So many people in rural communities have lost their jobs due to globalization because everything has gone overseas. And with that also comes environmental exploitation.”

Such a great problem can seem overwhelming to some, but for Rima, being aware of the issue and not challenging it isn’t an option. “I have these concepts and principals that I will always continue

to study and follow... I can create something that is stimulating and not corrupt, and I want to challenge that every day as much as possible. I’ve come to a point in my life where I really have to, as much as possible, *live* by these principals.”

After graduating, Rima plans to create with people who share those same principals and reflect them in their work. She also hopes to continue traveling and learning about different cultures, practices and techniques to gain new inspiration. “I don’t want it to be about me. I want the process to be efficient in the sense that I’m making a difference. I want to work with people; I don’t want it to be a transaction relationship.”

It’s that kind of infectious devotion and determination that makes one wonder if conscious creating comes so naturally to designers like Rima, perhaps one day the entire industry could catch on. While Rima is now spending most of her time juggling school, work and long hours in the studio putting the finishing touches on “Time Bomb,” it doesn’t mean her other passion is going unfulfilled. “Fashion,” she says, “if you want to take it to that level, can be as loud as a protest.”

See Rima and her “Time Bomb” collection Saturday, April 17th at the “Redress Raleigh” fashion Show at Flander’s Art Gallery, and April 22nd in the N.C. State Threads Senior Collection Show. 📍

More on the ReDress Fashion Show:
www.redressraleigh.com



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Puzzle answers from page 27

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Stone Carving with Paris Alexander BY CRASH GREGG

The pounding of heavy hammers on hard steel chisels echoed through the open air workshop on a windy Saturday morning. There were seven of us, all beginners, learning the age-old art of stone carving from master sculptor and painter, Paris Alexander, in one of the several classes he teaches in stone carving, painting and anatomy.

The tools we used haven't changed significantly in the last 2000 years and the techniques are basically the same as when chariots were the preferred form of transportation in Rome.

Looking at the square slab of limestone was daunting, especially in the first class, but we quickly began to develop a feel for the stone and tools, with the aid of Paris' easy-going guidance. We started by drawing our design on top of the stone, and slowly, apprehensively, began cutting down into the stone. As classes went by and our images began to take a more three-dimensional shape, we gained more confidence with each belt of the hammer. However, an occasional fissure in the stone or mis-stroke of a chisel could cause a large chunk of the carving to end



up on the floor. Paris smiled and told us that happens quite often, even to a seasoned sculptor. You learn to roll with it and weave the flaw into part of the design. It's one of the many interesting and unexpected aspects of stone carving that made the class so enjoyable. I'm still amazed at how much experience and familiarity with the stone we absorbed in just seven Saturdays. I plan on taking the class again to learn more and then buying my own set of tools and continuing to practice on my own.

Paris is a long-time resident at Artspace originally hailing from New York, settling in Raleigh some 25 years ago. A self-taught artist, Paris' work has been exhibited widely including galleries, universities, and museums, with numerous public and private commissions. His work is included in the collection of Saks Fifth Avenue, SAS Institute, former president Bill Clinton, Senator Bob Dole, and many others.

Paris' spring sculpting class starts in May and registration for new students is open now. Learn more about Paris and his works at www.parisalexander.org and his other adult and youth workshops at www.parisalexander.org/workshops/workshops.html.



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Jennifer and Chloe at the Chamber Sports Council event



Linda Craft and husband Jay at the Hurricane's Kids 'n Community Casino Night

Seen in the NC Theatre's Backer's Club: Jim & Maureen Felman, Candace Covington-Olander, and Lisa Grele Barrie

Photos below from A Toast to the Triangle benefitting the Tammy Lynn Memorial Foundation



Angus Barn owner Van Eure and husband with restaurant staff



Mint owners Chris & Cara, with floor mgr Betsy



Second Empire Exec Chef Daniel Schurr and staff

AROUNDTOWNAROUNDTOWNAROUNDTOWN

Photos below from the St. Patrick's Day Parade on Fayetteville Street Photos by staff photographer Chekea Bush





Marjorie Hodges of Flanders Gallery, Marvin Malecha, Dean of the NCSU College of Design

A few of the staff from Flanders Gallery at the recent Bill Sullivan opening



Seaboard Ace Hardware owners Bob & Linda King with a few of their helpful staff

Staff at the newly opened Natty Green's in Glenwood South



Jennifer and Ron at NCT's Full Monty

Breshnaa, Daoud and Lee



AROUNDTOWNAROUNDTOWNAROUNDTOWN

Photos below were taken at Oscar Night America at Theatre in the Park Photos by Tim Pflaum <919.389.2093>





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FINANCIAL FOCUS

Declare Your “Financial Arbor Day”

The national celebration of Arbor Day happens on the last Friday of April, although some states have designated other dates for their own Arbor Day observances. Over the years, Americans have planted millions of trees on this day, improving the environment, reducing erosion and leaving an invaluable gift to future generations. But the concepts behind Arbor Day can also be transferred to other realms — such as investing. So this year, why not take steps to establish your own Financial Arbor Day?

Here are some ideas to consider:

- Plant some “seeds.” Even the mightiest trees started out small — and the same is true of the portfolios of many successful investors. If you’re just beginning to invest, consider putting whatever you can afford, however minimal, into an IRA and a 401(k) or other employer-sponsored retirement plan. If you’ve been investing for a while but still need to move closer toward your goals, you may have to seek out some new fields of opportunity and invest in them.
- Nurture the “roots.” To grow, roots need to be fed through water, oxygen and minerals. Once you’ve planted the seeds of your investments, they need to be nourished, too. For example, once you’ve opened a 401(k), try to boost your contributions whenever you get a salary increase. Also consider fully funding your IRA until you’ve reached the annual limits.
- Seek out variety. If you look around your neighborhood, you will likely find many different types of trees. And that’s a good thing, because when Dutch elm disease or some other ailment strikes one type of tree, you and your neighbors still have others that can thrive. The same principle applies to investing: If an economic downturn or some other event primarily strikes one type of asset, and most of your money is tied up in that asset, you could run into trouble. That’s why you should diversify your investment dollars among stocks, bonds, certificates of deposit (CDs), Treasury bills and other securities. While diversification, by itself, cannot guarantee a profit or protect against loss, it can help reduce the effects of volatility on your portfolio.
- Be patient. When you plant a seed, you know it will take many years for your efforts to reach fruition. Over time, your tree will lose some branches and bark, and it will be buffeted by heavy winds, scorching sun and driving rains. However, if it has a strong set of roots, it can survive and grow. You need to show the same patience with your investment portfolio, because it, too, will face a variety of challenges over the years, and at times it may appear beaten down. But if you follow a consistent strategy, supported by a mix of quality investments that reflect your risk tolerance, time horizon and long-term goals, and if you have the patience and discipline to ride out downturns, you can help yourself reach your objectives. When people use their shovels and hoes on Arbor Day, they can create something that will literally last a lifetime. And the same thing can happen when you declare your own Financial Arbor Day — so get out your investment “tools” and get to work.

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Natty Green's

BY MELISSA SANTOS

I envy people who aren't allergic to beer. Okay, maybe I don't feel cardinal-sin strongly about it, but you have to admit, drinking beer over other spirits has certain advantages: smaller bar tabs, better specials, and breweries and bars galore whose sole focus is on what humor columnist Dave Barry calls "the greatest invention in the history of mankind." But luckily for me and others in my situation, the recently-opened Natty Greene's Pub & Brewing Co. has more to offer Raleigh than just great beer. As General Manager David Peacock explains, "Instead of opening a second Natty Greene's location, we could have just brought our beer to Raleigh by putting it in grocery stores. But we want to be part of the Raleigh community, not just another beer on the shelf."

And that desire is evident when you see the renovations owners Kayne Fisher, Chris Lester, Daniel Craft, and John Lomax made to the Powerhouse Building. With the help of Cline Design, they've transformed the historic building from a large,



open space into three different areas with something for everyone: a large dining room ideal for family dinners out, a pub-style space with a large bar and plenty of tables and chairs, and a game area complete with its own bar. At the heart of the building, and visible from both bars and the dining room, is the brewery house, which is encased in a solid glass house right as you walk in the front door.

As for what's brewing, Natty Greene's has 12 taps, including six core beers—Guilford Golden Ale, Buckshot Amber Ale, Old Town Brown Ale (which took home Silver in the English-Style Brown Ale category at the 2006 Great American Beer Festival), Southern Pale Ale, General Stout, and Wildflower Witbier—as well as six seasonal ones.

Even if you don't drink beer, Natty Greene's is still a go-to spot. Why? Aside from being in an ideal



location (i.e., on the R-line and close to many other Glenwood South bars) and big enough to accommodate large parties, they have a plethora of menu items like burgers, salads, sandwiches, wraps, and Greene Plates. While the menu is similar to that of

the Greensboro location, the kitchen in Raleigh is much larger; meaning kitchen manager Doug Boxley was expand on the previous menu. According to David, they recently purchased a rotisserie and the "newest and best thing on the menu" will be their rotisserie chicken.

So, go. Natty Greene's is the perfect spot to watch a game, meet friends for a casual dinner or grab a fresh-brewed beer. And be sure to say hello; I'll be in the dining area, drowning my can't-drink-beer sorrows in a plate of rotisserie chicken.

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✧ LET'S DO LUNCH ✧

Tir Na nOg BY BRIAN ADORNETTO, Food Editor



I arrived a few minutes before our guests, so the sociable hostess led me to Tir Na nOg's large, well-stocked, rectangular bar where I sat under an elaborate wooden canopy. There, bartender Blair explained the seasonal draft selections and made me feel like an old friend and bar regular.

Looking around at the exposed brick and stone walls, there are maps of Ireland, flags, purposeful graffiti, Irish ads, old beer and whiskey barrels, Irish street signs, and plenty of televisions. On one side of the bar, there is a stone stage for the live bands that perform at Tir Na nOg every Thursday through Sunday. In front, there is a foosball

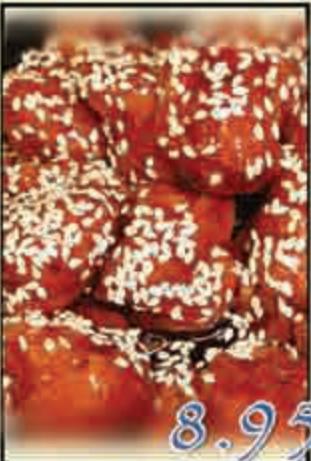
table and a video game, and on the other side, table and booths for dining. There's also a private dining room that looks like a separate restaurant, complete with its own doors, stucco walls and thatched straw roof.

Once everyone arrived, we were seated by Tir Na nOg's General Manager, Anne Nice. She not only runs the place but also searches high and low for the great bands that perform at the pub. Anne, a native of Ireland, embodies the spirit of hospitality that permeates Tir Na nOg. Thanks

to her and her staff, the pub has a welcoming, "everybody knows me here" kind of vibe.

We started our lunch by sampling the Guinness Wings (\$7.95), Roasted Beet Salad (\$7.95) and "Ye





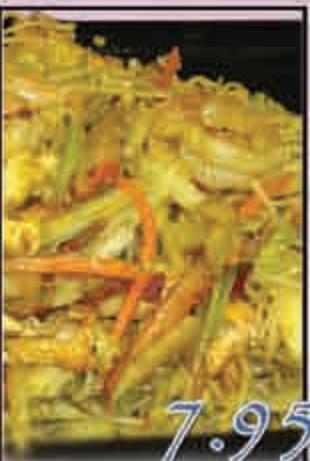
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The large wings, marinated in the famous stout, came with a choice of sauces and could have been a meal on its own. The entrée-sized salad consisted of beets, pears, goat cheese, and toasted pita points. It was filling, texturally appealing and came with a choice of dressings. The “nachos,” clearly meant for sharing, were actually house-made kettle chips topped with pepper jack cheese sauce, chili and jalapenos and served with sides of sour cream and pico de gallo.

The kitchen then sent out a wide array of Tir Na nOg’s famous burgers and sliders. The beef is ground daily in-house and cooked to order to your liking, so if you like your beef burgers cooked medium rare, this is the place to go. Additionally, all of the beef versions weigh in at a healthy half pound.

We sampled the Blount St. Burger (\$8.25), Whiskey Burger (\$8.25), Chicken Burger (\$8.25), Lamb Sliders (\$8.55), and Shiitake Sliders (\$7.95). The Blount St., cooked to perfection, was layered with pimento cheese and fried onions. The Whiskey, spread with an Irish whiskey aioli and topped with chili and a fried egg, had a bit of a kick and was unlike any burger I’ve ever had. The zesty Chicken



Burger with house-ground chicken, pepper jack cheese, crispy collard greens, and a spicy citrus aioli provided a texturally appealing option for those cutting back on

red meat. The three Lamb Sliders, a favorite of our lunch guest, Deep South’s Dave Rose, were topped with sautéed onions and served with a side of Curry Sauce. The sauce was creamy, full of flavor and wonderfully complimented the ground lamb patty. The trio of Shiitake Sliders was Tir Na nOg’s answer to the grilled portabella sandwich. This version, featuring a toasted bun, was topped with large sautéed shiitake mushroom caps that were infused with lemon and basil and crowned with caramelized onion. This was an extremely tasty vegetarian treat.

Mix in a beer list featuring locally-brewed draft beer, some Irish standards, an impressive offering of bottled microbrews, and a few domestic favorites and you have Tir Na nOg, a great pub for lunch, after work, live music, or weekend fun. 🍷

Brian is a culinary instructor, food writer and personal chef. His business, Love at First Bite, specializes in private cooking classes, culinary workshops and intimate dinners. For more information, please visit Brian at www.loveatfirstbite.net.

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Bartender *to* Bartender

BY FRANK WALSER



Each month Busy Bee bartender Frank “Hemingway” Walser sits down with fellow downtown bartenders to ask the hard-hitting questions that everyone else is afraid to ask.

Doug Koppenhaver—As a small child, Busy Bee bartender Doug Koppenhaver, had a dream; a future filled with bright lights and standing ovations, with Broadway and his name emboldened on marquees. Doug’s dream, like the dreams of many little boys, was to dance, but a freak accident involving a trampoline and the board game “Hungry, Hungry Hippos” all but shattered his beautiful vision. Despite Doug’s childhood misfortune, he still takes pride in his dancing abilities and occasionally showcases his talents behind



the bar. While working with Doug, I have been humbled by flashes of what could have been. If the stars align and the DJ plays the perfect song, maybe you too can see Doug perform his signature move; known simply as “drop it like its hot.”

1. *If you could have any celebrity as your butler, who would it be?* Tony Danza, so I could yell at Who’s the Boss all day.
2. *First beer you ever tried?* Michelob Light from my Dad’s fridge in the basement circa 1994.

3. *Favorite year in the ’90s?* 1997, the year N*Sync debuted No Strings Attached.
4. *Have you ever thought about legally changing your name to “Dug”?* No, I shortened it out of laziness, so taking the steps to legally change it seems ludicrous.
5. *Biggest fear as a bartender?* Turning 30 and still bartending.
6. *If you published an autobiography, what would the title be?* Good News, Bad News...
7. *Do you have any secret passions?* None that can be listed here.
8. *If anyone were going to assassinate you, who would it be?* Who could possibly want to kill me?
9. *What dish should be served in every restaurant?* Duh... Frozen Pizza. Are you seriously asking this question?
10. *If reincarnation really happens, what are you coming back as?* I would come back as a raccoon because Bronce McClain made that my spirit animal.

Kelly Griffin—Here is a little advice for any Kman lucky enough to enjoy an evening out with Five Star’s Kelly Griffin; do not take her bowling, unless you don’t mind having your manliness going down the gutter. Not only does Kelly have her own bowling shoes, but she also has her own custom bowling ball, as if the skills garnered over years of rigorous training weren’t enough. In her hometown of Richmond, Virginia, Kelly and her family frequently sharpen their bowling talents at the expense of novice bowlers. If you can actually

get a date with Kelly, take my advice and pick another activity because there is nothing less attractive than failure.

1. *If an alien race came to Earth and you had to pick one person to represent Mankind, who would it be?* Christopher Walken
2. *If you had to legally change your name, which name would you pick?* Sasha Kushkavich
3. *How many chicken nuggets could you eat in fifteen minutes?* Probably in the ballpark of 25-30 with plenty of honey mustard
4. *Favorite thing about being a bartender?* Making everyone’s night a little better...a lot better, or maybe a lot worse. Haha.
5. *Celebrity you would like to bartend for?* David Beckham...one roofie-colada coming up!
6. *Most outrageous thing you’ve ever seen while in a grocery store?* I saw a child pushing her mother in a grocery cart once.
7. *Would you rather be a school bus driver or a hot dog vendor?* Hot dog vendor
8. *One thing that makes downtown Raleigh special for you?* The authentic industrial-style brick buildings remind me of Richmond/home.
9. *Favorite rap song lyric?* “That girl is poison”
10. *Worst line a guy has ever used in attempts to woo you?* “So, you’re single right?...I’m single too!”



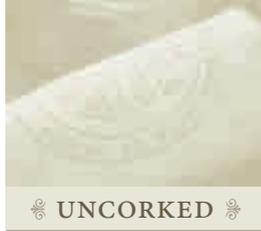
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How to Drink Like a Wine Geek

BY JEFF BRAMWELL

Don't let the title fool you; this article won't teach you how to be an overbearing, obnoxious perpetuator of outdated wine-snob stereotypes. I'm not going to instruct you to belittle others because their wine holdings don't include a 1961 Chateau Whatever. I'm also not going to encourage you to spew out a wine vocabulary that will make you a cocktail party buzz kill. Instead, I want to let you in on the thought process that we wine retailers and restaurant folks employ when we reach for a bottle at the end of a long day.



But first, let me burst a bubble. There's more to working in the wine industry than drinking wine all day. I know you know that, but there are many people who don't. Our days are full of lugging cases around, stocking shelves, clearing tables, checking in deliveries, and dealing with paperwork. As with most labors of love, very few of us are getting rich doing it. Okay, okay ... of course there are worse ways to make a living, but one of the little punishments of this job is looking at bottles that we'd love to drink, but aren't within our means. I know; cue the world's smallest violin.

So, that's my long-winded way of saying that we wine geeks are always on the lookout for great values. I know you've heard about Malbec from Argentina, the latest and greatest value Chardonnay from California, and the slew of good, everyday Italian reds that are a perfect match for pizza or pasta. These are all solid options, and we're always looking for the best ones to stock our shelves or wine lists. But when we choose a bottle for ourselves, we tend to gravitate towards wines that we don't taste on a regular basis.

Like me, most of my wine geek friends are also food enthusiasts, so we are often selecting a bottle to pair with a meal. That usually means picking out a wine that isn't too heavy on the oak, preferably with a decent bit of acidity to prime our taste buds for every new bite of food. Riesling is well-documented as the quintessential wine geek type of wine. It's high in acid, is capable of expressing its place of origin like few other grapes in the world, rarely features overblown alcohol levels and is made in a wide range of styles, from bone-dry to nectar-like sweetness. The other plus:

because Riesling is such a hard sell in the US, prices are good. And deals like this abound in every corner of the wine shop and every column of the wine list.

A personal favorite over the past several months has been the light-bodied red 'Case Ibdini' Nero d'Avola made by Valle Dell'Acate. It's packed with fresh cherry and berry flavors that any Pinot Noir lover is sure to enjoy, and at \$12 a bottle, it offers tremendous bang for the buck. My colleague Seth likes to recommend the Sigalas Assyrtiko from Greece to those who want the freshness and easy-drinking nature of a Pinot Grigio, but with more depth of flavor.

Assuming winter has finally come to an end when this article goes to print, you can be sure we wine geeks will be raving about the new crop of 2009 rosés that will have just started arriving. Esteemed wine-guy Matt Fern of Pool's Diner echoes this sentiment by heartily endorsing the Amestoi Txakoli (no, that's not a spelling error) rosé from Spain's Basque country. It's almost impossible to beat the simple joy these wines present when the weather warms up and the grill beckons.



But we wine geeks aren't always obligated to pair wine and food with one another. Sometimes we just want a bottle to enjoy on its own. To make the most of our hard-earned money, we'll often choose a slight departure from the sure-fire crowd pleasers. When the occasion calls for something along the lines of a big, showy Napa Cabernet, a high-quality domestic Syrah can offer a lot of the same flavors for about half the price. It's also lighter on the mouth-drying tannins, making it a smoother, softer, more quaffable wine when you don't have the New York strip to go with it.



Whatever the occasion, there's always a bottle of wine that will reward you for moving out of the mainstream. And we wine geeks are always happy to share our favorites with you.

Jeff Bramwell began working in the wine industry in Atlanta, and has worked in wine distribution as well as wine retail since moving to Raleigh in 2006. His current professional home is at Seaboard Wine Warehouse, where he is happy to talk about what he'll be drinking when he heads over to his brother's house to fire up the grill and watch some baseball.

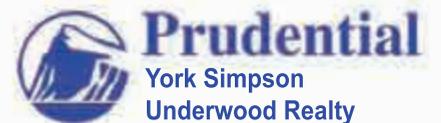
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Wardrobe BY ALLY MOTOLA



If Robb Ward wasn't running around his boutique Wardrobe in Cameron Village, Robb tells us he would be racing stock cars for a living. One could envision the type of store that might be owned by an adrenaline junkie—like a race car driver—but Wardrobe is the go-to boutique for the modern day fashionista, both men and women.

Situated in Cameron Village, the shopping Mecca of Raleigh, Wardrobe opened in the fall of 2001, under the name The Rob Report. It was a tough start for Ward, as the economy took its first dip after 9/11, and he encountered problems associated with his store's name. Robb turned to his customers for input and created a contest for the best new name for his store. And, after lots of feedback, Ward liked the play on words his last and first name created.

Robb began his journey at a fashion boutique in Myrtle Beach, where he started out as a sales associate, and then manager, purchasing for the store. There was something about fashion that drew Robb to pursue his own career in the business, so he returned to Raleigh to start his own.

A Raleigh native himself, he wanted to help bring this city forward into a new era of fashion, as well as provide a much-needed outlet for men's wear. "When I first started it was hard to get people into a pair of Diesel Jeans," says Robb.

Wardrobe is definitely a Raleigh favorite among the fashion-inclined. Robb tells us, "We like having our young, fashionable stuff but also things that are classy, elegant, and timeless—something that's not going to be going out of style next season. Both are perfect for going out and having fun."

As a fashion city, Raleigh has grown exponentially over the last few of years. Fashion week is now an annual staple to look forward to, as well as an array of smaller production fashion shows put on by various boutiques in the area, including Wardrobe. In fact, Robb likes to choose his models from customers shopping in his store.

Recently, Robb joined forces with his mother, Christy Tyre, to relocate his store to a corner shop in Cameron Village. Tyre brings a sophisticated and elegant aspect to Wardrobe, and Robb says that now they have a wider array of inventory, and that their buying strategies complement each other well.

"Certain lines do really well with certain trends...it's got to be something that's special to us, we try to pick special things, and not plain stuff," says Robb. One can expect fun, bright clothing for women this spring and summer.

Robb tends to frequent the NYC, Atlanta, and Las Vegas outlets to purchase his clothes for the store. In these hard economic times, Robb tries to find quality products that are less expensive, but likes to keep a good mix of affordable and more expensive pieces. One of his favorite brands is Lynk, which provides dresses, sweater raps, cardigans, and other cute pieces that are celebrity favorites.

Without a doubt, Wardrobe is most known for providing adorable and edgy dresses for women, and as a place for men to find nontraditional fashion. "Our denim is one of the things we are most known for," says Robb.

You can find Wardrobe in Cameron Village at the corner of Daniels Street and Clark Avenue. The business hours are Monday through Saturday from 10 am to 6 pm and on Sundays from 1 pm to 5 pm. 📍

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David Henderson BY CHRIS MOUTOS

It was a dreary, cloudy and rainy morning—until David Henderson walked in the door. David's exuberance is uplifting and contagious, so it's obvious why he has delighted audiences with his acting prowess for years.

Born in Goldsboro, David grew up in Kinston as well as in Iran when his father's job relocated the family there. With the rumblings of the civil turmoil in the 80s before the Shah was overthrown, the family returned to N.C. and David attended UNC as a Morehead scholar.

When I asked David about acting, he says, "I first went on stage as a 5-year-old in Kinston as the Mayor of the Munchkins in the *Wizard of Oz*. On that first night I looked at the audience and then at Dorothy. I needed to give Dorothy the key, but I had forgotten my prop! Regardless, I was comfortable and fell in love with being on stage and in character. I have constantly acted since then. Betsy, my wife, says that I would not be happy without it."

While at UNC, David and a group of friends started a musical theater group called the Pauper Players. "I am very proud of the group; they have

just celebrated their 20th anniversary at UNC." The Pauper Players produce 2 or 3 shows a year.

As an elementary school teacher at Underwood Elementary, David taught drama for 43 years before going to Los Angeles to do some film work. However, he missed his home state and came back to Raleigh in 1999 and became very active in the local performing arts. David is best known for his performances as Jacob Marley in The Theater in the Park's annual production of *A Christmas Carol*. "Over the years of playing this role, I have continually found growth. It's hard to believe that I have been with Theater in the Park for 17 years. I have the utmost respect for David Ira Wood and it has been a pleasure. I've done 15 productions with them and look forward to many more."

In addition to Theater in the Park, David is involved with the Burning Coal Theater and the Raleigh Ensemble Players. As David says, "When I graduated college, you could count the number of theaters companies in the area on one hand.

Now, we see all types of theater and have over 60 groups doing great things. This adds to the vibrancy of our area; I'm thrilled."

Asked about any roles he would like to play, David smiles and says, "It's cliché, but I want to play Hamlet. Actors like to dig their teeth in a role like that. I would also like to play Hickey in *Ice Man Cometh*, Anatoli in *Chess* and either of the two cops in *A Steady Rain*. One of my favorite monologues comes from the character Dillon Thomas in *Dillon*. Hey, I would even play Maggie in *A Hot Tin Roof*, but I don't look good in a negligee!"

As far as a favorite role, David has to think about that. "One of my first roles was Henry V. It came at a perfect time and was a gift to me at that juncture in my life. Playing Jacob Marley in *A Christmas Carol* is a blast! I like making people laugh, cry, dance and sing. I love doing work that reflects life. I don't act for applause. I just love doing it." 📺



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The Cardiac Pack: 100 Years of Wolfpack Basketball



BY KATIE KERBELL, RALEIGH CITY MUSEUM

The Early Years

Bleeding red for N.C. State basketball has been a 100-year tradition that began when Guy Bryan formed a committee in 1910 to start the university's basketball program. Then known as the North Carolina A&M Farmers, State first played Wake Forest in 1911. Basketball became an official sport at the college a year later.

During the 1920-21 season, the team joined the Southern Conference, and in 1923, State decided to change its nickname to the Red Terrors in honor of their new, bright red uniforms. 1923 also marked the unveiling of the Frank Thompson Gymnasium. The university realized their players needed a larger facility and began construction on Reynolds Coliseum in 1943. Completed after World War II in 1949, State's players called Reynolds Coliseum home for the next 50 years until the team moved to the RBC Center in 1999.



Jim Valvano hugs Sidney Lowe and Derrick Whittenburg after the '83 win
IMAGE COURTESY OF SIMON GRIFFITHS

State won its first conference championship in 1929 with Gus Tebell. Then, in 1946, a man by the name of Everett Case began coaching and revolutionized college basketball. Coach Case's many successes included a 15-game winning streak against rivals UNC Chapel Hill in 1947.

That same season, he led the Red Terrors to their second Southern Conference championship. They celebrated by completing an Indiana High School tradition (where Case originally coached) of cutting down the basketball nets; this tradition has



1983 NCAA Tournament champions
IMAGE COURTESY OF SIMON GRIFFITHS

spread to basketball champions all over the country. During Case's second season, the Red Terrors became the Wolfpack. Case and the Wolfpack went on to win five more Southern Conference championships, four ACC championships and their first appearance in the Final Four.

The 1983 Championship

Jim Valvano's name will be remembered throughout NCSU's basketball history for generations to come. The New Yorker began his famous career at State during the 1980-81 season. Valvano and the Pack added another ACC championship to their winning legacy in 1983 before taking the stage as the number six seed at the NCAA Tournament. The team earned a first round victory by rallying from behind to win 69-67 in double overtime against Pepperdine, earning the nickname "The Cardiac Pack" in the process. The Cardiac Pack experienced a similar win during the second round over UNLV when Thurl Bailey tapped in his own missed shot to make the final score 71-70. The Wolfpack went on to defeat Utah in the Sweet Sixteen, Virginia by one point during the regional finals and Georgia in the Final Four. The Houston Cougars were expected to achieve an easy victory over their underdog opponents, the Wolfpack. However,

the Cinderella team persevered and took home their second national championship after a last second air ball shot (taken by Dereck Whittenburg) was saved and dunked by Lorenzo Charles in the final, heart-stopping moments of the game.

Continuing Success To Today

Although the Wolfpack has yet to claim another national title, the team has experienced many other successes since 1983. In 1987, the Pack rallied to take their tenth ACC championship after a disappointing regular season. Two years later, they also earned a regular season title by defeating Wake Forest in the longest game in ACC history. A sell-out crowd and an ESPN audience witnessed the Wolfpack's first victory in the new RBC Center against Georgia in 1999. In 2005, Coach Herb Sendek led the Pack to its first Sweet Sixteen appearance since 1986.

State's current coach, Sidney Lowe, began his coaching career at State in 2006. He has continued the tradition of success and added an academic element in 2009 when his team scored 995 out of 1000 possible points on the Academic Progress Rate. This test measures the progress towards graduation of all players on a team. The Pack scored the highest among the 12 ACC schools and ranked in the tenth percentile of all NCAA Division I teams, demonstrating that the NC State Wolfpack is a team dedicated to successes on and off the court. 🏆

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10a.m.-4p.m. Tuesday through Friday, and 1p.m.-4p.m. on Saturdays. Check out our newest exhibit, *The Art of Business* open through March 2010. If you have any questions, please call 919-832-3775 or check out our website at www.raleighcitymuseum.org.



DOWNTOWN  **SNAPSHOT**
From the Downtown **Raleigh Alliance**



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

Dear Reader,
Recently the DRA 2010 Annual Meeting and Achievement Awards Ceremony was held at the Raleigh Convention Center. The green-themed event showcased the contributions of individuals, businesses and organizations that helped create a vibrant urban core in 2009. Clark Manus, FAIA, CEO of Heller Manus Architects, was the featured guest speaker. He addressed the importance of integrating sustainable practices in the design concepts of livable communities. In keeping with

the green initiatives, the DRA also announced their newest program, the Raleigh Downtown Farmers Market, which will run from 10 am-2 pm on Wednesdays from April 28 through October 27. For more information on the market, visit www.RaleighEatLocal.com.

Nine new construction and rehabilitation projects completed in 2009 were presented with prestigious Imprint Awards which recognize and celebrate significant contributions to the ever evolving identity of downtown Raleigh. The projects and the award recipients included: 712 Tucker by Crosland; Bloomsbury Estates by John Bruckel; City Plaza by the City of Raleigh; The Pavilions at City Plaza by The Simpson Organization; HUE by Trammell Crow Residential; Institute for Health, Social, and Community Research by Shaw University; Lucy Cooper Finch Library renovation and expansion by Peace College; Norman Adrian Wiggins School of Law by Campbell University; and U.S. Bankruptcy Court (Eastern District of North Carolina) third floor renovation of the Century Station Building.

In addition, two other special awards were presented to individuals who have made major impacts on downtown's on-going transformation. The Downtown Advocate Award was presented to Roger Krupa, Director, City of Raleigh Convention and Conference Center Department. The award recognizes Krupa's outstanding advocacy and commitment which positively impacted downtown in 2009. The Distinguished Leadership Award was presented to Steven D. Schuster, AIA, Founding Principal, Clearscapes. The award honored Schuster as an extraordinary individual whose involvement and contribution to making downtown vibrant have been realized through a lifetime.

As the spring season brings warmer weather, I encourage you to take advantage of a variety of unique events, activities and venues in downtown Raleigh. You may find a convenient calendar of downtown events scheduled during the upcoming months, and find information about parking, maps and the free R-LINE circulator bus at www.YouRHere.com.

Please enjoy this issue of the Raleigh Downtowner Magazine.




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March 21, Sunday

PineCone presents **Ricky Skaggs & Kentucky Thunder, Dale Ann Bradley, Michael Cleveland & Flamekeeper** at Meymandi Concert Hall. Visit www.pinecone.or call 733-2750.

March 25, Thursday

The NC Symphony presents **Ben Folds Special Event** at the Meymandi Concert Hall. Visit ncsymphony.org for tickets and information or call 733-2750.

March 25, Thursday

Broadway Series South presents the **Peking Acrobats** at Memorial Auditorium. Call 831-6060 or visit www.broadwayseriesouth.com for ticket information.

March 28, Sunday

Broadway Series South presents **One Night of Queen** in Raleigh Memorial Auditorium. Call 831-6060 or visit www.broadwayseriesouth.com for ticket information.

April 1, Thursday

Broadway Series South presents **Tao Drum** in Meymandi Concert Hall. Call 831-6060 or visit www.broadwayseriesouth.com for ticket information.

April 1-4, Thursday - Sunday

The Carolina Ballet presents **La Sylphide** at the Raleigh Memorial Auditorium. Call 719-0900 for ticket information.

April 2-3, Friday - Saturday

The Queen's Together Motorcycle Event at the Raleigh Convention Center. For more information, visit www.qt-mc.com.

April 3, Saturday

Raleigh's biggest and best **Easter Egg Hunt** is back at Moore Square Park. This year there will be over 10,000 eggs for kids to find! Visit www.raleigheaster.com.

April 9-11, 15-18

Theater in the Park presents **Doubt**. Call 831-6936 for ticket information.

April 10, Saturday

Appetite 4 Art at **Marbles Kids Museum** and IMAX Theatre. Visit www.app4art.org for more information.

April 10, Saturday

R-Line Gourmet Food Tour. Experience six of Raleigh's most unique and dynamic restaurants in one glorious afternoon while riding the R-LINE, downtown Raleigh's eco-friendly approach to urban transportation. The Tour will begin at Dos Taquitos Centro. Cost: \$39.50 (\$41.49 with online registration fee). Visit www.tastecarolina.net for more information.

April 10-18

NC Theater presents **Cinderella** at the Raleigh Memorial Auditorium. Call 919.831.6950 or visit www.nctheatre.com for ticket information.

April 15, Thursday

The Wailin' Jennys Presented by PineCone—Piedmont Council of Traditional Music at the Fletcher Opera Theater at Progress Energy Center. For information, call 664-8302.

April 17, Saturday

SPCA K9 3K Dog Walk at Moore Square. 9-10:45am: Day of Registration (pre-registration is highly encouraged). 2:00-5:00 PM Bark Before Dark after parties

April 21, Wednesday

Broadway Series South presents **Alice in Chains** in Meymandi Concert Hall. Call 831-6060 or visit www.broadwayseriesouth.com for ticket information.

April 24, Saturday

World Beer Festival at Moore Square. Visit www.allaboutbeer.com/wbf for more information.

April 30, Friday

Raleigh Rocks Free Concert in City Plaza from 7-11pm. Rock and Roll Hall of Fame Weekend in the Triangle kicks off with a free public concert in the heart of downtown as Raleigh Rocks April 30, 2010.

April 30, Friday

Benefit for The Diabetes Bus Initiative; an area non profit that provides free diabetes education in under-served communities of North Carolina. Tickets are \$20 and can be purchased at www.thediabetesbus.org. 5:30 pm to 8:00 pm at Amra's on Glenwood Avenue. www.amrasraleigh.com



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Downtowner Crossword

Crossword too hard, too easy? crossword@raleighdowntowner.com
 (Crossword answer key located in this issue)

ACROSS

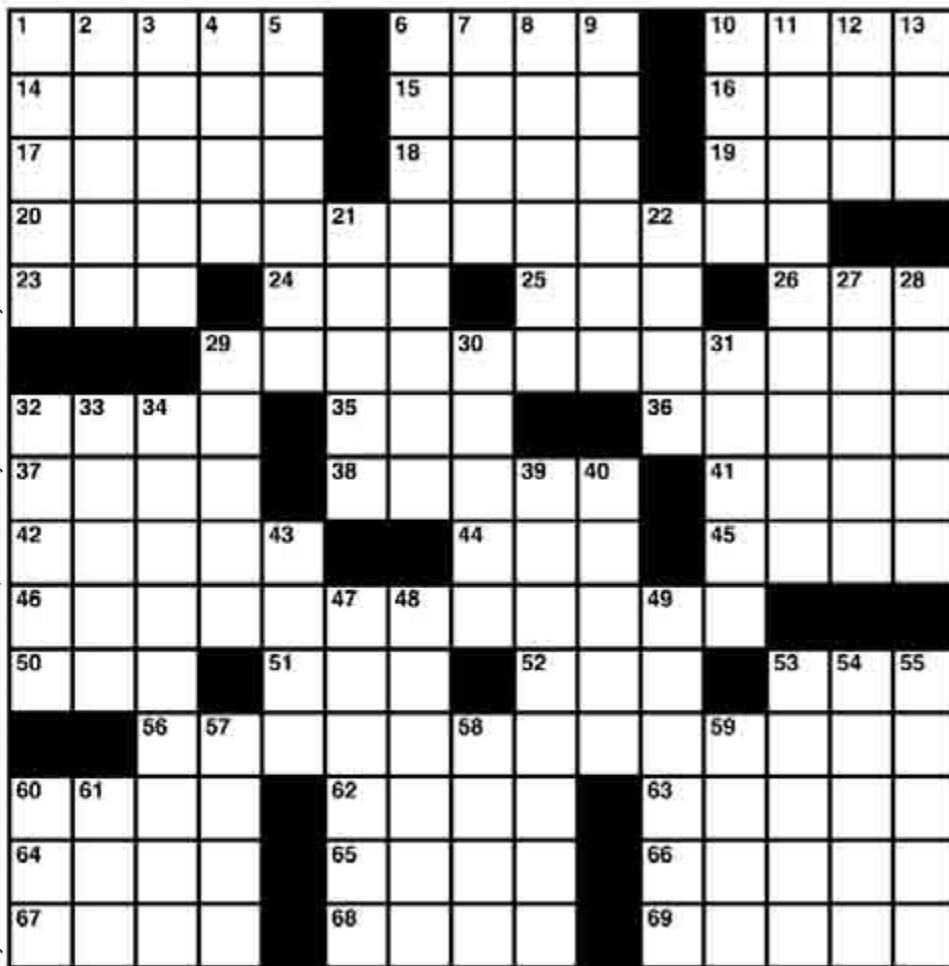
- 1 Prefix with brewery
- 6 Quite a ways away
- 10 Field furrow maker
- 14 Like a specially formed committee
- 15 Infrequent
- 16 Learn about aurally
- 17 Track shoe part
- 18 Canon shots, briefly
- 19 Dark and murky
- 20 Hopelessly, as in love
- 23 Meal remnant
- 24 Cribbage piece
- 25 Writer's coll. major, often
- 26 Piper in the air
- 29 Field sobriety test
- 32 Fossil fuel
- 35 Draw a bead
- 36 Keeps for later
- 37 A single time
- 38 Theater chain founded in 1904
- 41 __ Beach, Florida
- 42 Firestone products
- 44 Bit of a chill
- 45 Formerly, previously
- 46 Fierce way to fight
- 50 Reply: Abbr.
- 51 __, dos, tres ...
- 52 '50s car embellishment
- 53 "Antiques Roadshow" ainer
- 56 Facetious
- 60 Forte of a certain "doctor"
- 62 Eye blatantly

- 63 Throw with effort
- 64 Political alliance
- 65 Mass transit option
- 66 Game show host
- 67 "The Sun __ Rises"
- 68 Somewhat
- 69 Competed in a bee

DOWN

- 1 Virile
- 2 Work shirker
- 3 Copy from your classmate's paper, say
- 4 Willie Nelson's "On the __ Again"
- 5 Squid cousins
- 6 Broken chord, in music
- 7 Expo
- 8 Shooter with a quiver
- 9 Bristle at
- 10 Golfer Mickelson
- 11 Camera's protective cap
- 12 Cask material
- 13 Droll
- 21 Bribable
- 22 They're big in Hollywood
- 27 Online surfers, e.g.
- 28 Stupefy with booze
- 29 Hertz inventory
- 30 Edit
- 31 Umbilicus
- 32 Terra __: pottery clay
- 33 Burger topper
- 34 Puzzles involving quotes, usually
- 39 Hall of Fame outfielder Dave or actor Paul

By Robert Fisher ©2010 Tribune Media Services, Inc. Edited by Rich Norris and Joyce Nichols Lewis



- 40 Madrid's country
- 53 What a V-sign may mean
- 59 Natural rope fiber
- 43 Steer clear of
- 54 Slanted edge
- 60 Place to be pampered
- 47 Long-haired cat
- 55 Trapshooting
- 61 Buddy
- 48 Chewy candy
- 57 Not hoodwinked by
- 58 Director Kazan

Puzzle answers on page 12



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