



TRIANGLE Downtown MAGAZINE

ISSUE 105 THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, ENTERTAINMENT, ARTS, HISTORY, WINE, AND MORE WWW.WELOVEDOWNTOWN.COM

Buzzed and Local

Coffee Roasters from around the Triangle

LARRY LARSON AND STAFF
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COFFEE ROASTER

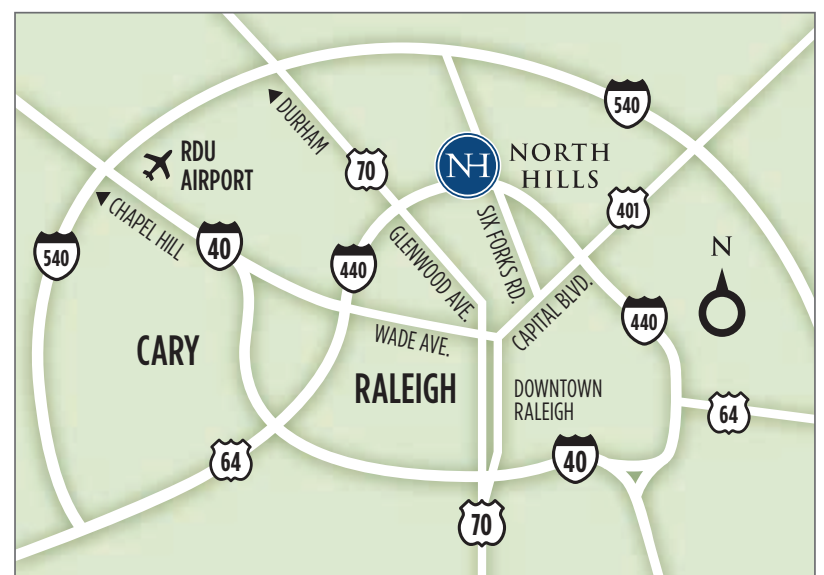
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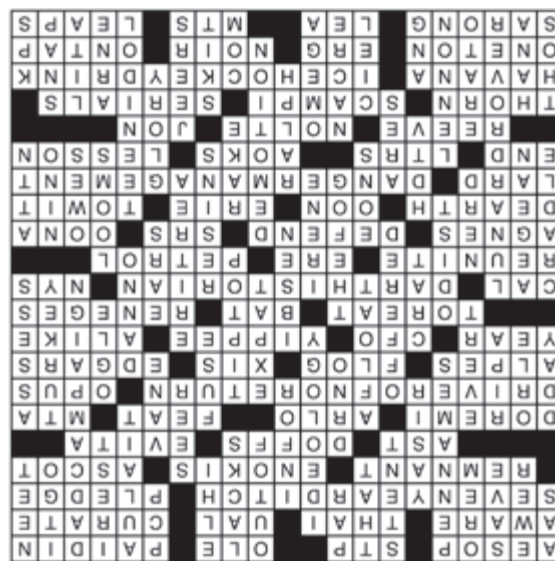
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4. Buzzed and Local: Coffee roasters from around the Triangle
9. From the Publisher
10. Food & Wine: Farm Table
13. @ Art: Local Gallery News
14. Uncorked: Bubbles Aren't Just for New Year's Eve
16. We ♥ Food Trucks! Chick-n-Que
19. Performer Profile: Sean Armstrong AKA The Rat King
20. Crossword Puzzle
22. Performing Arts & Events Calendar



Answer to crossword puzzle on page 20

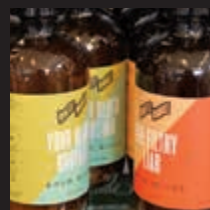
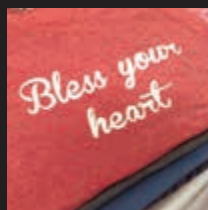
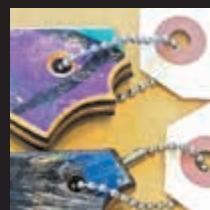
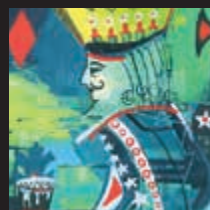
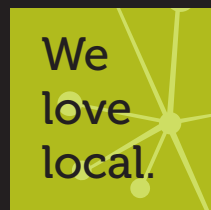
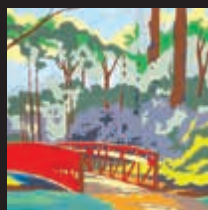
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ON THE COVER: Larry Larson and crew from Larry's Coffee (originally Larry's Beans) has been roasting sustainable, shade-grown, fair trade coffee here in the Triangle since 1996. We always buy local coffee and hope our readers will support the local coffee roasters in our lead article. Shop local!



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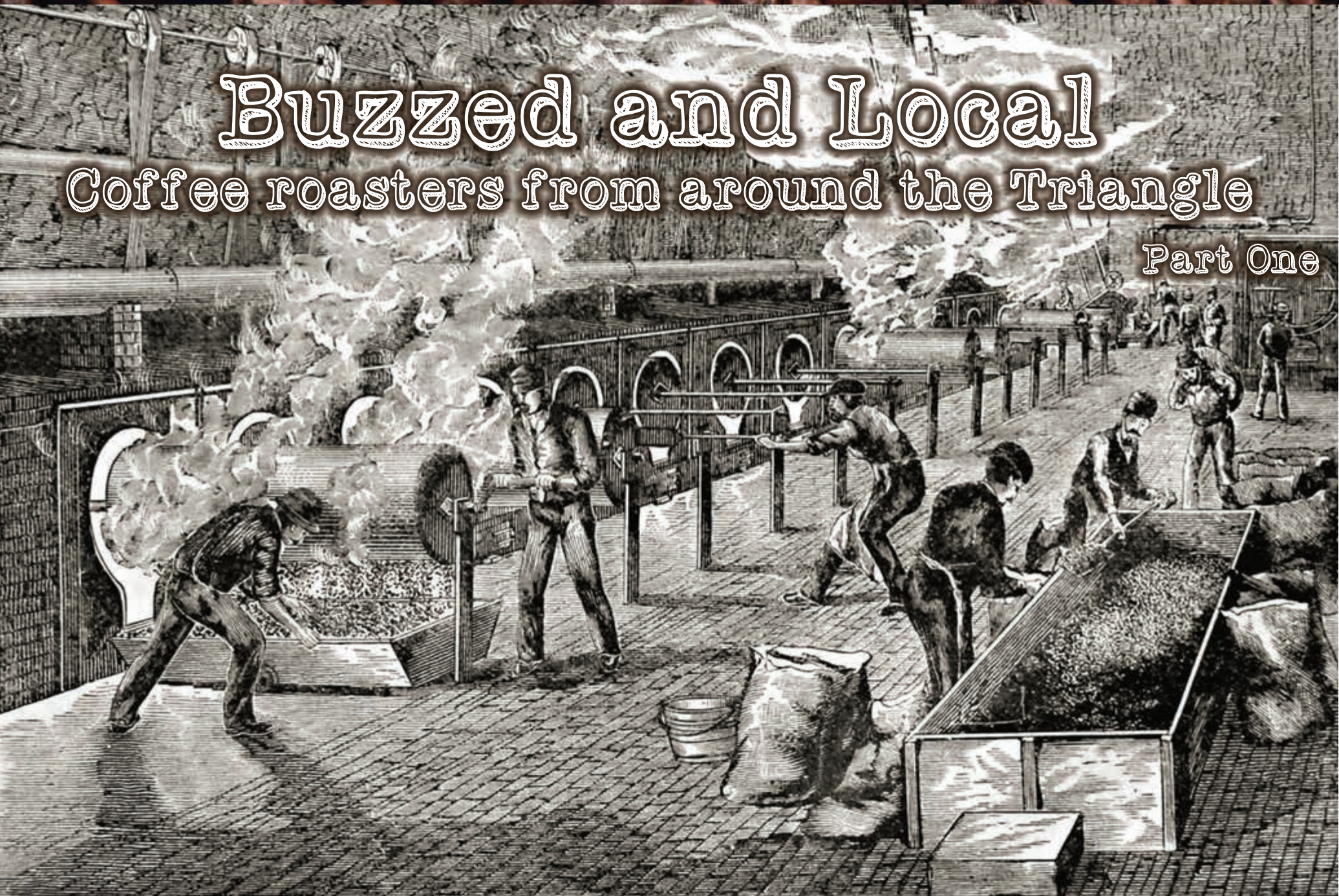


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Buzzed and Local

Coffee roasters from around the Triangle

Part One



“COFFEE ROASTERS” IMAGE FROM COFFEE: FROM PLANTATION TO CUP BY F.B. THURBER, 1884

BY CRASH GREGG

Coffee is the second-most *legal* traded commodity on the face of the earth, second only after oil. The aromatic bean shares its birthplace with our earliest human ancestors, the ancient land of Ethiopia. No one really knows who discovered coffee or when it was discovered, but it’s undisputed that it was first found in southwestern Ethiopia, where it still grows wild in the mountains.

Legend has it, although probably apocryphal, one day around 800 AD, a local goat herder was tending to his goats on the side of a mountain. He called them to follow him home at the end of the day, as he always did. His goats did not come. He called them again. Still no goats. Frustrated, he set off to look for the herd. When he found them, they were excited and jumping around wildly. He noticed they were eating berries from a tree he had not seen before. Trying a handful of the red fruit, he suddenly began to feel as excited as his goats. He shared this information with local monks, who began harvesting the

red berries and leaves, eating them raw, brewing the leaves into a weak tea, and crushing the berries to mix with ghee (animal fat) to make a sort of rudimentary energy bar.

A few hundred years later in the 1400s, someone—perhaps accidentally—roasts the berries and notices the amazing aroma it produces. Eventually locals begin to grind the roasted beans and brew a dark, potent, magical beverage. With this, modern coffee is born.

Coffee beans eventually travel across the Red Sea to Arabia through the port of Mocha and into the mountains of Yemen, where the first known cultivation of coffee takes place. One theory for the origin of the word coffee is that it comes from the Arab word for wine, qahwah (kah’-wuh), as the Arabians viewed it as a great substitute for wine, which was illegal at the time.

Drinking coffee soon became a very social event for the wealthy, with events centered around

the mysterious black beverage. Coffee houses then sprang up and quickly became the meeting place for the poor to enjoy the dark potent drink. These houses became a gathering place for strangers to meet and discuss politics, talk business and conspire lascivious affairs. From Arabia, coffee traveled quickly into Turkey, Italy, France, England, all across Europe, and eventually South America.

In France, what made coffee so successful was the popularity of conversation. There’s no class barrier in conversation, no sex barrier, no racial barrier, no regional barrier. This was unprecedented and helped fuel the prolific consumption of coffee. The coffee shop began to have a very important role. In England, coffee replaced wine and alcohol that was previously consumed in high quantities, which led to clearer minds and more elevated conversation.

The act of tipping supposedly began in the early English coffee houses where patrons threw money



into a bowl that read, "To Insure Promptness" or TIP, for the quick delivery of their much-needed coffee.

Incidentally, all of the coffee grown in South America derived from a single plant. In the 1800s, French Lieutenant Gabriel Mathieu de Clieu seduced one of the King of England's daughters, convincing her to give him a plant from the King's greenhouse. De Clieu and the coffee seedling endured a slow voyage by ship across the Atlantic Ocean to Martinique in the French-controlled Caribbean. Along the way, de Clieu had to fend off a pirate attack, a jealous Dutchman who proceeded to tear off some of the plant's branches, and a water shortage in which he shared his meager rations to keep the precious plant alive. Under armed guard, the plant flourished, eventually producing over eighteen million coffee trees in Martinique. Production soon expanded to French Guiana, on the northern coast of South America, and in time, spread throughout the continent.

People around the globe drink five BILLION cups of coffee each year, half of it at breakfast. It's enjoyed black or in any number of coffee concoctions: cappuccino, latté, espresso, iced coffee, frappé, Irish, and many, many more. Created through fire, this socially romantic beverage produces light in



Carrboro Coffee owner Scott Conary

our brains and delivers the largest dose of caffeine, the world's most widely-taken legal drug.

On a local note, a common nickname for coffee came about because of Josephus Daniels, owner and publisher of Raleigh-based *News & Observer*. In 1913, Woodrow Wilson appointed him Secretary of the U.S. Navy, with Daniels overseeing the Navy through World War I. Daniels, a teetotaler, was appalled at the drunken behavior of sailors on

military vessels and swept the Navy with reforms. He banished alcohol on ships, ordered crews to drink coffee instead, and even abolished the Officers' Wine Mess, so no one had the privilege of indulgence. Sailors began referring to a mug of coffee as a "cuppa Joe", after Josephus Daniels, a nickname for the essential morning beverage still popular today.

From bean to consumer, coffee provides many jobs in the Triangle, from roasters to baristas, delivery drivers to cashiers, waitresses to business owners. On the following pages are interviews from a few of the area's coffee roasters in their own words for Part One of "Buzzed and Local, Coffee Roasters from around the Triangle." We queried them about their business, how they got started, what makes them different, and where customers can find their products. We were surprised just how many roasters existed within the Triangle region. They range from mid-sized companies like Larry's Beans and Counter Culture, to small start-ups with just one or two employees, such as Mr. Toad's and Sludge Coffee.

We'll continue the interviews in upcoming issues of the *Downtowner*. If you notice any new or missing roasters, please email us and we'll add them to our list at coffee@welovedowntown.com. >>>



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In alphabetical order
(bold* = featured in this issue):

- Bean Peace Roastery
- Boogie Bean Coffee Roasters
- Carrboro Coffee Roasters***
- Counter Culture Coffee
- Crema Coffee Roaster***
- Global Village Organic Coffee
- Joe Van Gogh Coffee Roasters
- Larry's Beans***
- Merry Oaks Coffee
- Mr. Toad's Coffee Roasters
- Muddy Dog Roasting
- Oak City Coffee Roasters
- Raleigh Coffee Company

- Red Rooster Coffee
- Shady Arbour Fresh Roasted Coffee***
- Sludge Coffee Roaster***
- Stockton Graham & Co.
- Torch Coffee
- Tradewinds Coffee

Carrboro Coffee Roasters

Founded in 2004
101 South Greensboro Street
Carrboro, NC 27510
www.carrborocoffee.com
FB: Carrboro Coffee Roasters
Tw: @carrborocoffee

Owner Scott Conary

History It all started with a love of coffee and wanting to know as much about it as possible. For too long, the coffee farmer been taken advantage of and I wanted to find a better way that did not rely on the commodities markets and the overvaluation of price over quality. I wanted to make our business and our products as equitable and fair for all parties as possible that would lead to a long term, sustainable process. We turned the existing

business model for coffee on its head and lead with quality first in all things and let everything else work itself out.

About Our Coffees Our beans come from all over the world! We currently personally source over 25 different coffees through our Direct Relationship program, which is a unique effort that combines time, money and hard work traveling to make these personal connections so our customers can drink the best coffees in the world. Every coffee is unique and special and we appreciate them all for their intrinsic deliciousness as well as the stories and the folks who worked so hard to grow them. We refer to each coffee by the farmer and the families that grow them, so for example, you can ask for Arnold Paz's coffee by name (or the name of his farm—Finca San Jose), and see pictures of him and the farm on the bag and website.

Where to Buy Our flagship shops are Open Eye Cafe in Carrboro and Caffe Driade in Chapel Hill. We also wholesale to over 100 clients in the Triangle Region and beyond (currently from Philadelphia to Atlanta, but focused on NC). <http://carrborocoffee.com/carrborocoffee/where-to-find>



Carrboro Coffee Roasters owner Scott Conary

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NEW MENUS, NEW MANAGEMENT

Future Plans We will continue to work toward smart growth and careful partnerships with clients who are as passionate about coffee as we are, and who want to share the efforts and stories of our farmers, as well as their coffee—partners who want to be a part of the entire relationship fabric we are weaving. We look for farmers who care about what they do and are incentivized to maximize the quality of the coffee itself and want to be able to understand the process so they have control over it and can replicate it from year to year; passionate farmers whose first question when I visit is, “Do they like my coffee.” After over 20 years in the industry, we’re considered experts and wish to serve in the role of educator and believe fully in the idea that a rising tide raises all boats.



Crema

Founded in 2006
 1983 High House Rd. Cary NC 27519
 919.380.1840
 www.cremacoffeebakery.com
 FB: Crema Coffee Roaster

Owners Eric Lee (Co-owner), Deanna Lee (Master Baker) and Kevin Pilotti (Roast Master)

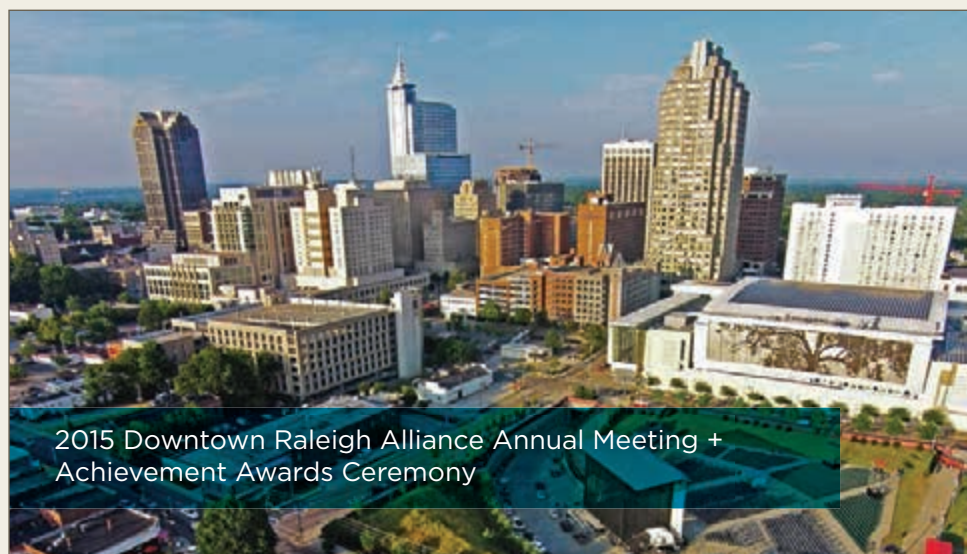
History Crema began while we were working at Coffee Werks in Charlotte, NC and always had interest roasting coffee beans. There were no decent coffee shops that roasted beans on-site that offered fresh beans in Cary. If you drop by our shop, you’re guaranteed to find one or all three of us running around doing something coffee and bakery related. Stop in and introduce yourself! We love meeting people who enjoy coffee as much



Crema’s vintage cast iron Probat roaster

as we do! Whether it’s green, roasted, brewed or extracted, our family is dedicated to providing our customers with premiere coffee and friendly customer service.

About Our Coffees We roast all of our coffees on-site with the intended goal of redefining your coffee experience. We select ingredients crafted with artisan determination and our bakery is dedicated to providing customers with a fresh, unique take on traditional baking. Each product is carefully selected for its appeal to traditional concept as well as its flexibility to act as a medium for unique design concepts. Our beans are mostly from Africa, India, South America, and Central America. We offer anywhere from 10 to 15 different types of beans and my favorite beans would be from Ethiopia (Yiragacheffe and Harrar) because they have so many different profiles and a very dynamic range of flavors. We roast our beans in a vintage cast iron Probat, sample roasting them to ensure there are no defects. We are very discerning when selecting our beans. We are the only family-owned local coffee shop in town that offers fresh roasted beans. We serve different coffee types including pour over, siphon, French press, and cold brewed coffee. >>>



2015 Downtown Raleigh Alliance Annual Meeting + Achievement Awards Ceremony

JEFF SPECK, author of *The Walkable City: How Downtown Can Save America, One Step at a Time*, will join us as the evening’s Keynote Speaker!



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Future Plans We will soon be offering drought beer from local brewers as well as our coffee.



Larry's Coffee

(Formerly Larry's Beans)
Founded in 1994
1507 Gavin St. Raleigh NC 27608
(919) 828-1234
www.larryscoffee.com
FB: www.facebook.com/larrysbeans
Tw: www.twitter.com/larrysbeans

Owner Larry Larson

History I was working on a degree in economics at North Carolina State University and like many of my friends, I had a day job at a local coffee roaster. I gradually came to the realization that I really loved coffee, was good at roasting and had a natural knack for the business side of things. I took the money I

had saved up for the rest of the year's college living expenses and invested it into a coffee shop. I really enjoy working with my hands and love the creativity that making coffee allows me.

About Our Coffees Our beans are seasonal and hail from many countries of origin, including Guatemala, Nicaragua, Honduras, Mexico, Peru, Bolivia, Colombia, Ethiopia, Congo, Uganda, Sumatra, and East Timor. Depending on the season, we offer 13 single origin coffees and 13 blends. Some of our best sellers include our House Blend, the Cowboy Blend and, when it's in season, the Woodstock Blend. This past year we had some fantastic coffees from Mexico, Nicaragua and Honduras. We also delivered a tasty little unwashed Peruvian coffee that we'd aged in reclaimed Tennessee whiskey barrels. What makes us different is our commitment to building lasting, fair relationships with our farmers; which ties in directly with our promise to create delicious quality coffees and our unrivaled leadership in small-business sustainability initiatives.

Where to Buy Whole Foods, Earth Fare, Fresh Market, Taylor's BP, Chatham Marketplace, Weaver Street Market—there's a nifty little function on the website (www.larryscoffee.com) that will find the closest Larry's affiliate to whichever city you enter in the search field. We've also partners with a local

Raleigh brewery to create a tasty bean-infused craft beer.

Future Plans We're gonna dance, kiss, sing songs, stay up late, and take bio-diesel fueled road trips in our environmentally-friendly delivery bus.

Shady Arbor Coffee

Founded in 2007
www.shadyarbour.com
FB: www.facebook.com/shadyarbour

Owner Peter Walker

History Founded in 2007 in Dublin, Ireland, I brought the concept along with myself and my family when we moved to the US that same year. The name comes from Jean Jaques Rousseau's Confessions (1778—more on this on the 'Founded' post on the FB page). I think the notion of escape is

what intrigued me most about founding my own roasting company. I loved the idea of having hands directly on the crop, so to speak, and cooking up the beverage that gives us all a sidestep from life, even while living it...

About Our Coffees All our beans are 100% Fair Trade Organic (FTO) and are mostly from South America (Honduras, Peru, Brazil). We currently offer one regular coffee (currently Peru La Florida) and one decaf (Marcala, Hondo). I have committed this venture 100% to Jesus, and hope that He gets the glory, and that people are blessed through it. Our coffees can be purchased directly from our website, www.shadyarbour.com.

Where to Buy Our coffees can be purchased directly from our website, www.shadyarbor.com.

Sludge
Coffee
Roasters

Sludge Coffee

(Located in The Meeting Corner)
Founded in November 2014
135 South Main Street
Fuquay-Varina, NC 27526
www.sludgecoffeeroaster.com
FB: Sludge Coffee Roaster

Owner Kurtis Taylor



Larry Larson of Larry's Coffee

History One day while visiting a new brew supply shop in Fuquay, I saw green coffee beans for the first time. This got me interested in taking my experience with coffee to a higher level. The shop owner roasted a small batch of Guatemalan Antigua to show me the process. Seeing the color change and smelling the aroma of the coffee as it was being roasted got me hooked. Once I started roasting, one day a friend that had some chickens asked if I wanted to trade fresh roast coffee for fresh eggs. This sounded like a good deal to me, so we started trading coffee for eggs. I started making samples for friends and family and kept stepping up to larger and larger roasters. Once I bought a commercial roaster, I decided it was time to start the business.

About Our Coffees The beans are sourced through various wholesalers. We have beans from Brazil, Mexico, Costa Rica, Indonesia, Africa, Central and South America, and Hawaii. We currently have four different blends: Wake Up Call Espresso, The Meeting Corner Blend, Bold Brew and Maddy's Blend. We also offer a variety of single origin beans. We currently have Tanzania Peaberry, Kenya, Guatemala Antigua, and Kona. I'm always looking to try

something new so the single origin coffees change frequently. My favorite coffee is Maddy's Blend, named after my daughter and was the first blend we sold through Sludge Coffee.

Where To Buy Coffee lovers can go online to www.sludgecoffeeroaster.com to place an order. We roast the coffee and ship it out soon as soon as it's done to ensure it will be as fresh as possible. Customers can also buy bags of our coffee at The Meeting Corner and Homesteader's Brew Supply in Fuquay in small quantities. We'll be at the Holly Springs Farmers Market this winter and twice a month starting in May.

Future Plans We're currently leasing space at The Meeting Corner to roast Sludge Coffee and over the next year, we plan on adding another coffee roaster to keep up with the growing demand. Sludge Coffee plans on working with Military Missions in Action (MMIA) in a coffee campaign. My daughter Maddy wants to raise funds to help support the active working military dogs and we plan on developing a blend of coffee to raise funds for this project. Information on this will be available on the website and our Facebook page soon. We plan to continue



Shady Arbour owner Peter Walker

developing our strong reputation for quality and would like to see our coffee in more stores and our ultimate goal is to grow Sludge Coffee into its own roasting location. 📍

We hope this article has you craving a hot cup of coffee, and more importantly, craving a LOCALLY-MADE cuppa Joe. As always, we strongly encourage our readers to BUY LOCAL whenever possible to keep more of your spending dollars right here in our local economy and to keep our local businesses growing. Catch the next set of roasters in the upcoming issue of the Downtowner and visit our website for longer versions of this issue's interviews in "Buzzed and Local: Coffee roasters from around the Triangle," www.WeLoveDowntown.com. Keep on buzzin'!



From the Publisher

As our ninth year publishing the *Downtowner* comes to a close, we'd like to thank all our loyal readers and our incredible advertisers for being part of our extended family. In particular,



we'd like to especially say a HUGE thank you to Robert Jeffreys and Rachel Hamilton at R.A. Jeffreys Distributing who have been with us since 2006, Chesapeake Homes/Renaissance Park with us since 2007 (and gracing our back page since 2010), realtor extraordinaire Peter Rumsey who joined us in 2007, Jean Martin promoting NOFO @ The Pig (as well as promoting all things local) since 2008, and Steven Feinberg at Mosaic Wine Lounge with us since 2009. Without your support, we would not be here today.

Along with our newly purchased sister publication, *BOOM! Magazine* aimed at the prosperous baby boomer generation, we now reach over 225,000 print and online readers each month as well as more than 64,000 social media

followers on Facebook, Twitter, Instagram, and LinkedIn. In addition to our loyal readers, what else makes the *Downtowner* and *BOOM!* successful for our advertisers? We're locally owned, are active in our community, and distribute our magazines at active, targeted locations across the Triangle. We also feature only positive topics and articles such as dining, travel & leisure, performing & visual arts, food & wine, health & wellness, finance, charities, local personalities, and history. Want to learn more? Give us a call or send us an email: 919.828.8000 / sales@welovedowntown.com.

We wish everyone a sincere Happy New Year and Cheers to 2015!

Crash

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

Farm Table

BY CHRISTY GRIFFITH | PHOTOS BY CRASH GREGG



When I walked into Farm Table, I couldn't wrap my mind around how the restaurant could feel so open yet so cozy at the same time. The outside doesn't deliver many clues to the inside, and upon entering it's as though you have found some sort of best-kept secret restaurant hiding in this unassuming Wake Forest shopping center. Part of the charm of the Farm Table's shabby chic farm décor and ambience is how you can imagine not only dining with your whole family but also bringing a special someone for a super special night out.

We gathered around a large reclaimed wood table with owner/partner Laszlo Lukacs, Executive Chef Lotah Fields and Chef de Cuisine Jerome Zimmer to sample some offerings from their current menu. The selection changes every couple of



weeks and reflects what the local farmers deliver to the restaurant; Farm Table, as you may have guessed, is a farm-to-table establishment. Sweet Peas Urban Gardens provides the microgreens, Heritage Cheshire Farms the pork, H&K Farms the vegetables, New York Bagel and Deli the bread, desserts by Sugar On Top, and at least 15 more local purveyors provide everything else. The middleman is welcomingly absent from the scene as chef and farmer come together to blow your mind. Laszlo, Lotah and Jerome are incredibly proud of their hard work, as they should be.

The menu is divided into small plates and large plates, ideal for groups to order a huge selection of items and share family-style. You should definitely bring a whole herd of people and break bread together, because deciding on just one dish is going to be next to impossible.

Laszlo tells us the House Pommes Frites (\$6) are one of the most popular small plates on the menu. It's easy to understand why—the slim, crispy fries are made with garlic and Parmesan, and served with a saffron aioli. There's plenty to share in a serving, although you may not want to. These are some tasty, tasty fries.

The salads here are killer. The Arugula Shaved Brussels Sprouts Salad (\$8) is the heartiest option and comes dressed in a sweet pomegranate vinaigrette, an excellent complement to the smoky

bacon and hard-cooked egg. The Beet Salad (\$9) is more texturally delicate with arugula and tender beets, but the flavors are more in-your-face. (That's a good thing, by the way. A really, really good thing.) Hiding under a generous pile of spicy arugula are the aforementioned beets, which are just the most gorgeous little brightly-colored gems you ever did meet, and these beauties lay right on top of a horseradish goat cheese puree. Yes, you read that right. It's piquant, it's sharp, it's creamy, it's dreamy. Throw in a few toasted hazelnuts for crunch and you've got yourself a kickin' party in your mouth. The pommes frites and this salad would make a fine meal, indeed.

The Organic Beef Kefta (\$10) arrives atop tzatziki, hummus and tri-color Israeli couscous (the dish so nice, they named it twice!). The cumin and cinnamon in the meat work wonderfully with the tangy hummus. Don't worry if you're a vegetarian as you can order this dish without the meat. You'd have a lot more couscous and hummus, but that would work fine for even the carnivore in me, because both of these elements are so incredibly delicious. Don't be afraid to ask the staff at Farm Table to vegetarianize just about any meal on the menu. (*Vegetarianize* coming to Merriam-Webster soon.) Chef Lotah tells me they are happy to accommodate, and also have many gluten-free options available at your request.



While I do enjoy vegetarianizing food on occasion, I seriously enjoy some seafood. By *some*, I mean: if it's on the menu, it's mine. The Seared Scallops (\$12) are special, like if you wanted to take your girlfriend out to dinner to ask her to marry you, or your wife to ask her forgiveness for forgetting your anniversary, these scallops would probably get you a yes. Actually, more like a **YES!!**, because these babies deserve to be italicized,



boldfaced, underlined, and hyper-punctuated. Hiding on the bottom of the plate is a schmear of velvety cauliflower puree, perfect for dragging the slightly sweet and briny scallop through. Arugula, roasted cauliflower and preserved lemon remoulade are additions that are somehow both rustic and bright. You'd totally make some of your foodie friends jealous with a picture of this small plate on your Instagram feed. The pommes frites would go really well with this.

I found the large plates to be seriously large, particularly in the meat department. I know you won't be able to decide on just one dish, so make sure you have narrowed it down to your top two so you can tell your husband what he should

order. Because we know that's how it's usually goes down. You'll be happy because you get everything you want, and he'll be happy because it feels like there's half a cow on his plate. Slight exaggeration. Don't hold me to that. (Maybe a quarter-cow.)

The Heritage Farm Grilled Pork Chop (\$22) is dry-brined for days, resulting in an extremely flavorful and tender hunk of meat. Resist the urge to hold the bone and eat it like Fred Flintstone. The chop sits atop a mound of sweet potato puree, and trust me when I say this sweet potato puree is everything that's missing from any holiday table. Maybe you could beg for a large bucket of it to take home. The Brussels sprouts are roasted with bacon and slightly charred, great for dipping into the puree that you're definitely going to bat your eyelashes and ask for a whole bowl. On top of this pile of magnificence is an apple-fig chutney. This dish is amazing, and would probably also go well with the pommes frites. You really should plan to order a plate of pommes frites by now.

The Cheshire Braised Short Rib (\$18) is served with a red wine reduction and roasted broccoli, which is so incredibly fresh that it is insanely sweet compared to the broccoli that has been languishing at your local supermarket. The meat is fork-tender,

so don't worry about breaking out the steak knife because it really is 100% unnecessary. Under the short rib, you'll find spaghetti squash unlike any other spaghetti squash you've ever eaten. You know the kind I'm talking about, when your Atkins-loving friend tries to convince you that spaghetti squash is just like eating real spaghetti noodles? This kind is devoid of stringiness (and spaghetti sauce) and is instead more of a honeyed puree that pairs perfectly with the beef and jus. Would it go with the pommes frites? Of course!

The Pork Risotto (\$17) comes strewn with winter greens and a liberal amount of local mushrooms that amp up the earthy profile of the dish. It's one that you'll want to eat a bit slower >>>



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so you can savor each bite. Leave time for ample *Mmms* with your eyes closed. You'll be making them. With regard to the pommes frites, it probably wouldn't work this time around, but why let that stop you?

If you're able to get out to Farm Table before their menu changes, you should make sure someone at your table orders the Seared Tuna (\$22). Cooked on the outside, red on the inside, and served without any sauce to hide the naturally rich fish, it's the way tuna was meant to be eaten. Want to vegetarize this one? You would be happily feasting upon sautéed spinach (simple yet perfect), baby potatoes (roasted yet creamy), and a leek-and-mushroom combo that you might also want to beg for a to-go bucket of. To go with your pommes frites.

My favorite large plate on the menu would have to be the Slow-Baked Jerk Chicken (\$16). The three



thighs are spicy but nothing that will give you the eyelid-sweats. The skin is both crisp and moist, like bacon, but of course it's way healthier because it's chicken [fat]. Under all that goodness are black beans and rice next to braised cabbage and carrots. According to the search feature on Microsoft Word, I've already used the word "perfect" three times, but that won't stop me from telling you that these are the perfect accompaniments to the perfect jerk chicken. Perfect, perfect, perfect. It might even make you forget to order the pommes frites. There is a sweet sauce drizzled over the entire dish that I would like to drink from a giant to-go bucket with a straw. (Farm Table, when are you getting around to selling to-go buckets, anyway?)

At the end of our meal, when we were already much too full to fit anything else inside our gullets, NOT EVEN POMMES FRITES, a slice of

Chocolate Bourbon Pecan Pie (\$8) with whipped cream appeared. Because it would be rude not to take a small bite of such a lovely creation, we went ahead and were polite. And then after tasting it, I went ahead and took a big breath before finishing the rest of it.

Farm Table... Go! 🍴

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Local Gallery News

BY LINDA KRAMER

Andy Farkas is a lot of things: artist and printmaker, engraver, bookmaker, and children's book author. He also likes to tell stories.

Adam Cave Fine Art, located in the heart of downtown Raleigh since 2008, has consistently brought together a select group of unique regional and national painters, print makers and photographers to share their work with discerning viewers. Their current show is *Shine*, a new and eclectic exhibit of 27 of Andy Farkas' block prints and engravings. This show includes a series of imaginative and intricately executed pieces that Andy calls 'Story Prints,' which depict childlike woodland creatures combined with thought-provoking narrative of Andy's creation. The text, he says, "is part of a larger story that belongs to the viewer." Andy doesn't see a huge division between visual and written expression and considers both 'art'. The prints carry his lovable animals shown in singular vignettes that lend themselves to a subtle spirituality. The process begins with an image. Then the words come...poetic text that is specific enough to suggest a larger narrative but universal enough that viewers can interpret the meaning for themselves. The show includes new wood engravings



Mild and Gentle. Moku Hanga woodblock and handset type. Image text reads: "Here, it was mild and gentle and so became he."



Mole and Squirrel. Wood engraving with handset type. Image text reads: "Through it all, squirrel never asked him 'why'. Mole loved him for that."

and color woodblock prints using the traditional *Moku Hanga*, a method which combines both western and Japanese printmaking techniques known for their intense color and the use of water-based pigment instead of oil. *Moku Hanga* is a complicated and refined process of many steps, resulting in stunning works.

On creation, Andy says, "In my work there are two very different and distinct aspects. The act of creation and the creation itself. The act is very personal and selfish, in that, what I create, I create for myself. It's what I am needing, what the world around me isn't providing. It also doesn't come from conscious thought, but in bits. I jot down the pieces as they come into my consciousness. I don't have a full picture of what it will be until all the pieces are in place. I have no preconceived ideas. When the piece is finished, I no longer need it but it's a part of me. I put it out into the world and the work then fills the viewer with a sense of connectedness to all people and things."

The power of the works is that they are deceptive...impeccable draftsmanship with themes that involve small animals and a child-like simplicity on one hand; while on the other it engages adult sensibilities. They are impossible to look at quickly. They have a quietness and gentleness about them that begs inspection and the time it takes to contemplate their message.

As a contemporary printmaker, Andy has chosen a challenging and time intensive form of art for a career. He was mentored and profoundly influenced by Donald Sexauer who was a children's book author and professor of printmaking and drawing at ECU where Andy was a student.

Andy also writes and illustrates his own children's books, which, as in his prints, repeat his love of nature through intricate images that masterfully externalize his feelings, using life's lessons presented in metaphors. Six of Andy's prints were recently curated into the permanent Graphic Arts Collection of the Smithsonian National Museum of American History. *Shine* and *Mild and Gentle* are two of those prints.

Andy Farkas walks keenly on the edge of aesthetics and spirituality in a way that touches both children and parents. His works express permanence and a soaring testament to the potential of human diversity. Enter this magical presence quickly. Leave slowly. 🐿

Adam Cave Fine Art

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919.838.6692

www.adamcavefineart.com
adam@adamcavefineart.com

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Shine. Moku Hanga woodblock print with handset type. Image text reads: "Upon realizing it was not to be controlled, he simply let it shine."

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Bubbles Aren't Just for New Year's Eve

BY JAMES VOLTZ

Sparkling wine runs the gamut in style, flavor and price, and few wines are as versatile on the table as sparkling wine. However, through no fault of its own, it suffers from a bit of an identity crisis. It is frequently featured at celebrations and special events, only to be forgotten until the next big event. That perception is our loss, because sparkling wine is, first and foremost, wine, and deserves to be treated as such.



For a casual, midweek dinner at home, an inexpensive Prosecco, Lambrusco or Cava can be a perfect companion. No corkscrew necessary—just pop, pour and enjoy with whatever you're serving. And it's not limited to just dinner—the bubbles will fit right in at lunch or brunch as well. These wines are outstanding as aperitifs, can make deliciously simple cocktails with just a touch of sugar and bitters, and pair with meals ranging from a light Caesar salad to rich chicken cordon blue. They are also a wonderful addition to punches, essential for making Mimosas or Bellinis, and perfect picnic quaffers. Your imagination is the only limitation for where you can take these extraordinarily versatile wines.

Looking for something a little closer in style and weight to true Champagne, but without the Champagne price tag? Reserve Cava from Spain, Cremant from France and Champagne style wines from the U.S. are available without breaking the bank. All of these wines are made via the same time tested method as true Champagne, but they do not come from this particular geographical region in France. While these wines also make outstanding aperitifs, they have the weight to stand up to many meals, and should be considered alongside still wines when you're planning a menu. Because of the manner in which the wines are made, their bubbles tend to be small, and the wines usually

have a more robust feel on the palate. This makes them ideal for dishes like crab cakes or pork tenderloin.

As for Champagne, just because some of them can cost as much as a car payment doesn't mean they are all prohibitively expensive. Whether they're worth the price tag is completely up to the consumer. French law requires that 1) Champagne comes from a geographically distinguished region in France; and 2) Champagne is aged extensively prior to release. Non-vintage Champagne requires a minimum of 15 months of aging prior to release, while vintage Champagnes require at least 36 months. And these are simply minimums—most Champagne houses age their wine much longer. This aging results in a more full-bodied style of wine perfect for any number of dishes and for a number of occasions. Oysters and seafood are among the most classic pairings, but Champagne is easily versatile enough to also compliment simple bites like buttered popcorn or potato chips.

In addition to the versatility of these sparkling wines, they are also available in a wide variety of styles. If you prefer your wine a little on the sweeter side, there are a number of sparkling options from Italian Moscato to French Bugey-Cerdon. At the opposite end of the spectrum are bone-dry wines called "brut nature" or "zero dosage" styles. These are some of the driest, most acidic wines available on the market. In between the two extremes of Moscato and zero dosage Champagne is a huge range of sweetness and acidity, with "brut" being the most common. Brut wines account for a significant percentage of sparkling wine sold annually, and typically feature just a touch of sugar to balance out the wine's natural acidity.

During this holiday season, when sparkling wine is frequently poured and featured as an element unique to the season, do yourself a favor and make some mental notes about what you taste and what you do and don't like. Once the holiday crush has passed, make it a point to revisit these wines and enjoy a glass during a regular evening's dinner. The huge variety of flavors and styles available and the versatility of food pairings may surprise you. 🍷

James Voltz is the co-owner of The Raleigh Wine Shop, located at 126 Glenwood Avenue, Raleigh NC. He can be reached at james@theraleighwineshop.com.

Around Town in the Triangle

Photos below were taken at the annual Artspace Collectors Gala, an annual benefit to raise funds for the non-profit art studio collective located in downtown Raleigh. Artspace features over 30 artist studios as well as featured artists-in-residence, classes for children and adults, internships, an outreach program, field trips, and much more. Learn how you can be a part of Artspace at www.Artspacenc.org.





CHICK-N-QUE

Chopped Chicken B.B.Q.

BY B. REEVES | PHOTOS BY CRASH GREGG



Larry's Coffee is proud to sponsor this column because we believe in locally grown entrepreneurs, hard work and tasty things that arrive in trucks! (like Larry's Coffee :) www.larryscoffee.com

When I asked Chick-n-Que's owner Ernest Harris about his culinary background, he just chuckled and said, "I know what tastes good. I must have pretty good taste buds." Simple and spot-on.

With his systems installation business limping along during the Great Recession, Chick-n-Que was born completely by accident in early 2008. Ernest Harris thought he was just doing his part by bringing a barbecue chicken dish he had made to a Super Bowl party. At first, partygoers completely ignored Ernest's dish. Puzzled and a bit downtrodden by the neglect, Ernest eventually announced to the party, "It's chicken!" The moment the first bite was taken and the dish disappeared, Ernest knew he was on to something. Partygoers immediately asked if they could buy his creation in bulk and it wasn't long before Ernest was taking orders for five or six pounds at a time.



Ernest Harris, his wife Queen and two of his sons

Following the success of the Super Bowl party (and the individual orders that came with it), Ernest rented a trailer and started showing up at the Flea Market to sell his tasty creation at fundraisers, giving a portion of his proceeds to the respective causes. With the overwhelmingly positive response to the chicken BBQ he was serving

out of the rented trailer, Ernest realized he had a real business on his hands and bought a proper food truck in order to be completely mobile. Today he keeps the trailer as backup while the very recognizable cherry red and bright yellow Chick-n-Que truck, complete with "grilled chicken" puppets attached to the truck's grill, makes the rounds.

Even though Ernest has no formal culinary experience, he did grow up with grandparents who raised hogs and passed down to him the secret family recipe that he still uses today, substituting chicken for pork. Ernest, his wife Queen and a multitude of children, grandchildren, siblings and cousins serve as his employees and guardians of the secret recipe. In fact, he *only* employs family members and on certain days, customers might see three generations of Harrises working on the Chick-n-Que truck. "I get to see my family every day, all day," Ernest says proudly.



Once the family affair food truck model proved viable, Ernest began to expand his menu to include a variety of chicken dishes (all from local suppliers). Meanwhile, Ernest had formed a partnership with "The Ostrich Burger Lady" at the fairgrounds, a relationship that led to ostrich burgers becoming a staple on the Chick-n-Que menu. A firm believer in buying local, Ernest gets his ostrich from Hilltop Ostrich in Davie County.



My publisher and I were very excited (and a bit curious about the ostrich burger) when we met Ernest, his wife Queen and two of their sons at NC State's Centennial Campus for a photo session and a sampling of the goods. Everything was delicious. And we tasted EVERYTHING.

First up was their signature dish and namesake, "Chick-n-Que" (\$5), which is tasty Eastern North Carolina style BBQ-chopped chicken. Next up was the "Simple Fowl" (\$6), a sandwich made with chicken tenders, fresh lettuce and tomato and mayonnaise. The aptly named "Alarm Cluck" (\$7) was next with smoked chicken, sliced jalapenos, pepper jack cheese, lettuce, tomato and habanera ranch dressing on a seeded bun. This one definitely had a good spicy kick to it. The "Atilla the Hen" (\$8) was wrapped in pita bread and combined sliced smoked chicken, sautéed



green peppers and onions, provolone cheese, tomatoes, shredded romaine lettuce, and a ranch dressing drizzle. Following that came the "Ostrich Burger" (\$8). The 100% North Carolina raised ostrich meat with smoked provolone cheese, lettuce, tomato and special "O" sauce on a bun was quite tasty and made us both wonder why ostrich meat hasn't taken off as was once predicted. Next we tried "The Bird's Nest" (\$8), a bed of seasoned



crinkle fries and a scoop of Chick-n-Que topped with melted cheese. Last but not least was the “Black Bean Burger” (\$8), a chipotle-seasoned black bean burger topped with lettuce, tomato and chipotle mayo on a bun. As a self-professed lover of meat, I can’t believe that apart from the signature Chick-n-Que, my favorite item on menu was this black bean masterpiece. Packed full of flavor, the Black Bean Burger couldn’t have been any better. Suffice it to say that Ernest and the gang know what they are doing.

Customers can order a Plate (\$10) and comes with the Chick-n-Que sandwich, coleslaw,

dinner roll and choice of two sides (sides of the day were Green Beans, Fries and Potato Salad). Sides can also be ordered by themselves (\$3) and if you order a sandwich and a side together, your drink is free.

In only a few years, a passed over Super Bowl party dish has grown into a thriving restaurant on wheels. Chick-n-Que caters their full menu for private events and are happy to serve “beyond the menu” (within reason of course). Next month Chick-n-Que will be opening a brick and mortar restaurant in Ernest’s hometown of Rolesville at 420 South Main Street (where they will be adding



Sunset Slush Italian Ice to the menu). The whereabouts of the Chick-n-Que truck can always be found on the website: www.chicknque.com; via Twitter @Chick_N_Que; on Facebook and by calling 919.369.9047. Stop in to say hello to Ernest and his clan and enjoy a delicious hand-crafted meal. 🍔

B. Reeves has written for the London Evening Standard, the New York Daily News and Raleigh Metro Magazine. Born and raised in Raleigh, he returned in 2009 after living in London and New York for many years. Follow him on Twitter @b_reeves and at grossbard.tumblr.com.

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SEAN ARMSTRONG AKA THE RAT KING

BY B. REEVES | PHOTO BY BILL REAVES | SPONSORED BY LARRY'S COFFEE



Our very own Carolina Ballet is one of the most respected companies in the United States and is celebrating its 14th year of *The Nutcracker*. The *Downtowner* sat down with dancer Sean Armstrong to discuss his ballet career, how he wound up in Raleigh and what it was like to dance the villain in Tchaikovsky's legendary Christmas fantasy.

Sean Armstrong, who will be reprising his role of the "Rat King" for the seventh straight year of the Carolina Ballet's production of *The Nutcracker*, was born in Charleston, SC and began his official training at the age of ten at the Classical Ballet Center in Summerville, South Carolina. His older sister was already taking ballet, and his parents made him an offer he could not refuse, "You can take ballet classes or we can pay for a babysitter." Observing his sister, Sean thought to himself, "Oh, I can do that and I just fell in love with it," recalls Sean. Clearly seeing raw talent and major potential in her pupil, Sean's teacher sent him to the North Carolina School of the Arts for more training. From there, it was off to Texas where he spent three years with Houston Ballet Academy. Sean then briefly returned to South Carolina for one year at the Columbia City Ballet before landing in Raleigh and joining the Carolina Ballet.

When asked about living in Raleigh for the last seven years, Sean says, "I really like Raleigh. I don't explore a lot because we practice dancing all day, but I really do like it here. I call Raleigh home now."

Unquestionably born to dance, Sean says, if he had not become a dancer, that he would have likely pursued a career in graphic design, video game development or massage therapy. Luckily for fans of Carolina Ballet, Sean stuck to his dancer path and will again suit up to play the Rat King in revered company director Robert Weiss's imaginative interpretation of *The Nutcracker*.

On reprising the notorious role, Sean says with a smile, "It's fun to be the evil guy for a change and the Rat King is the closest thing to a villain in *The Nutcracker*." Sean has loved many of the roles he has played in his years as a Carolina Ballet dancer but the character, the show and the magic of the holiday season make the Rat King one of his favorites. He tells us the hardest part associated with playing the character is making sure he's on mark while wearing the Rat King costume and especially the large head; "Visibility is extremely limited and it changes my center of gravity and balance." If his performance is any indication, it's evident that Sean owns the Rat King.

Role assignments are yet to be decided for any of the 2015 season, but Sean promises that Robert Weiss has a few surprises in store for fans next year.

The awe-inspiring grace, grandeur and mysterious illusions of Carolina Ballet's holiday classic *The Nutcracker* combines the beauty of classical ballet with a little Las Vegas magic in what has become an annual favorite throughout the Triangle. Paired with a live symphony orchestra, *The Nutcracker* delivered an unforgettable experience for this season's audience members of all ages. For the 2015 season, Carolina Ballet presents *The Four Temperaments* in February, *Master Composers* in March, *Swan Lake* in April, and *Cinderella* in May. For tickets, call 919.996.8700 or visit www.carolinaballet.com.

B. Reeves has written for the *London Evening Standard*, the *New York Daily News* and *Raleigh Metro Magazine*. Born and raised in Raleigh, he returned in 2009 after living in London and New York for many years. Follow him on Twitter @b_reeves and at grossbard.tumblr.com.



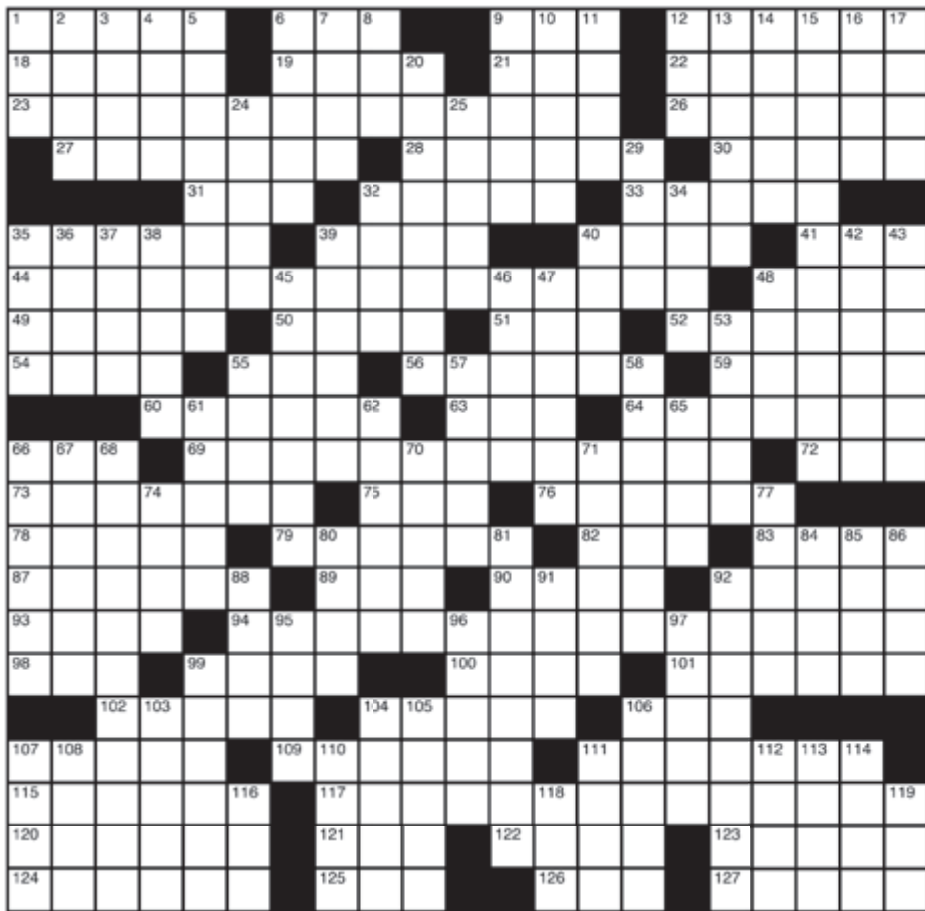
Sean Armstrong as *The Nutcracker's* Rat King

PHOTO COURTESY BLACK HORSE PHOTOGRAPHY

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- 1 "___ and Son": storytelling segment on "The Bullwinkle Show"
- 6 Racetrack letters
- 9 Chihuahua cheer
- 12 Coughed up, so to speak
- 18 In the loop
- 19 Pad ___: stir-fried noodles
- 21 O'Hare initials
- 22 Parish priest's subordinate
- 23 Excavation that went on and on?
- 26 Frat newbie
- 27 Leftover
- 28 Small-capped mushrooms
- 30 Accessory for Beau Brummell
- 31 St. Thomas hours
- 32 Tips to a lady, perhaps
- 33 "Don't Cry For Me, Argentina" musical
- 35 C, D and E, perhaps
- 39 First name in folk
- 40 Remarkable deed
- 41 L.A. commuter org.
- 44 One-way chauffeur?
- 48 Work
- 49 Carte postale mountains
- 50 Promote aggressively, in slang
- 51 Expected 2015 Sue Grafton title starter
- 52 Mystery awards
- 54 Revolution period?
- 55 Fiscal VIP
- 56 "Whee!"
- 59 The same way
- 60 Ripped into
- 63 Carlsbad Cavern

- critter
- 64 Goes back (on)
- 66 Berkeley school, familiarly
- 69 Board game expert?
- 72 Gov. Cuomo's domain
- 73 Get the old gang together
- 75 Afore
- 76 Jaguar filler
- 78 Dancer de Mille
- 79 Stick up for
- 82 H.S. VIPs
- 83 O'Neill's daughter
- 87 Serious shortage
- 89 Bass tail?
- 90 New York county whose seat is Buffalo
- 92 That is
- 93 Pie shortening
- 94 Required course for stunt performers?
- 98 "Tight" NFL position
- 99 Brief missives?
- 100 NASA approvals
- 101 Bit of education
- 102 "Still Me" memoirist
- 104 "Warrior" Oscar nominee
- 106 Stewart of "The Daily Show"
- 107 Fabled extraction
- 109 Shrimp dish
- 111 Soaps, say
- 115 Caribbean metropolis
- 117 Stanley Cup filler?
- 120 Pickup capacity
- 121 Piece of work?
- 122 Film ___
- 123 Like much beer
- 124 It's a wrap
- 125 Pastoral place
- 126 Whitney and others: Abbr.
- 127 Sudden transitions

DOWN

- 1 Remote cells?
- 2 Painting pitcher
- 3 Set aside
- 4 City on Utah Lake
- 5 Ayn Rand and Mark Twain
- 6 Surgical tube
- 7 "Name ___ Tune"
- 8 Scorecard number
- 9 Giving rain checks for
- 10 Wants for
- 11 Pre-coll.
- 12 General MD, to insurers
- 13 Café order
- 14 "Soon will ___, yes, forever sleep": Yoda
- 15 Effort to get pop elected?
- 16 "Let ___"
- 17 Hair removal choice
- 20 Socialism, e.g.
- 24 He shared the peace prize with Shimon and Yitzhak
- 25 About to endure
- 29 Psychic
- 32 Crab Key villain
- 34 Rooftop spinner
- 35 Time of reckoning
- 36 Heraldic border
- 37 Big name in TV talk
- 38 Six-time U.S. Open winner
- 39 Solvent
- 40 Coalesce
- 42 Opposite of smash
- 43 Value
- 45 Put on the block
- 46 Brief exile?
- 47 Best of the best
- 48 Look in a bad way
- 53 TV booking agent?
- 55 Pluto suffix
- 57 "Peer Gynt" playwright
- 58 Land on the Red Sea
- 61 Shelley or Milton
- 62 What "it" is in Sandburg's "It sits looking over harbor and city"
- 65 Corny cookout plateful
- 66 Phone home?
- 67 Mediterranean arm
- 68 Moon-based cat-teman?
- 70 Castle of dance
- 71 Pine products
- 74 "The Big Bang Theory" type
- 77 Towers
- 80 Long spans
- 81 Involuntary downward movement
- 84 Is shy, in a way
- 85 Bogotá boy
- 86 FYI kin
- 88 Man cave centerpiece
- 91 Do a fall chore
- 92 Tiger Beat subject
- 95 Greek war god
- 96 Ed's pal of classic TV
- 97 Morning ___
- 99 Sean with the album "Friendly Fire"
- 103 Sister of Clio
- 104 Shell lining
- 105 Greek ending
- 106 Taunts
- 107 Pres. Jefferson
- 108 Juliette's role in "The English Patient"
- 110 Where to see Étoiles
- 111 Satiric segment
- 112 "Alfred" composer
- 113 Words with match or fire
- 114 Selfie, e.g.
- 116 "The Ice Storm" director Lee
- 118 Dot follower?
- 119 Some GI duties

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Dec 19-20 A Starry Night with Chapel Hill Voices, Hill Hall Auditorium, UNC-Chapel Hill. Info: 919.451.3515 or www.voiceschapelhill.org.

Through Dec 31 Andy Warhol Exhibit, Animation & Fine Art Galleries, University Mall, 201 South Estes Dr, Chapel Hill. Info: 919.968.8008 or www.animationandfineart.com.

Dec 31 The Midtown Men, 8pm, DECPA, Raleigh. A one-of-a-kind concert experience celebrating the music that defined the '60s. Info: 800.745.3000 or online at www.dukeenergycenterraleigh.com.

Jan 3, Sun NC Symphony's Young People's Concert: Peter and the Wolf, 1pm & 4pm, Meymandi Concert Hall, Raleigh. 919.733.2750 or www.ncsymphony.org.

Jan 7-25 Wicked, DPAC, Durham. 919.680.2787 or www.dpacnc.com.

Jan 8, Thurs Rhapsody in Blue with the NC Symphony, 7:30pm, Memorial Hall, UNC-Chapel Hill. 919.733.2750 or www.ncsymphony.org.

Jan 9-10 Rhapsody in Blue with the NC Symphony, Meymandi Concert Hall, Raleigh. 919.733.2750 or www.ncsymphony.org.

Jan 10, Sat JazzLive with Lenore Raphael, 7:30pm, Halle Cultural Arts Center, 237 N. Salem St, Apex. 919.249.1120 or www.thehalle.org.

Jan 12, Mon Manning Chamber Concert, 7:30pm, Kenan Recital Hall, William Peace University, Raleigh. A free performance featuring members of the NC Symphony. 919.733.2750 or www.ncsymphony.org.

Jan 16-17 Louis and Ella, All That Jazz, Meymandi Concert Hall, Raleigh. Featuring the NC Symphony. 919.733.2750 or www.ncsymphony.org.

Jan 16-17 The Whisper Opera, Reynolds Industries Theatre, Duke University, Durham. This one-of-a-kind work is performed with the musicians, singer, and audience enclosed in an intimate onstage set. 919.660.3356 or www.dukeperformances.org.

Jan 16-17 & 23-24 The Odd Couple, Garner Performing Arts Center, 742 W. Garner Rd, Garner. Presented by The Towne Players. 919.661.4602 or www.towneplayers.org.

Jan 16-Feb 1 Venus In Fur, Gaddy-Goodwin Teaching Theatre, Raleigh. Presented by Raleigh Little Theatre, a contemporary theatre for mature audiences. Visit them online www.raleighlittletheatre.org.

Jan 17, Sat Tribute to Martin Luther King, Jr. 7:30pm, Baldwin Auditorium, Duke University, Durham. Includes a special tribute celebrating the centennial of John Hope Franklin. 919.491.6576 or www.durhamsymphony.org.

Jan 17, Sat Encore! Winter Invitational Concert, 7:30pm, Jones Auditorium, Meredith College, Raleigh. 919.760.2840.

Jan 20-25 Nice Work If You Can Get It, Memorial Hall, Raleigh. A 1920s-era feel-good musical, complete with extravagant dance numbers, glittering costumes and an unlikely love story between a wealthy playboy and a rough and tumble lady bootlegger. Part of Broadway Series South. 919.831.6060 or www.dukeenergycenterraleigh.com.

Jan 21-Feb 8 Trouble in Mind, Paul Green Theatre, UNC-Chapel Hill. A groundbreaking racially integrated production, the leading actress must wrestle with a choice between the role of a lifetime or compromising her values, in this biting satirical classic. Presented by PlayMakers Repertory Company. 919.962.1122 or www.playmakersrep.org.

Jan 22-Feb 8 I'll Never Be Hungry Again, Temple Theatre, 120 Carthage St, Sanford. 919.774.4155 or www.templeshows.com.

Jan 22-Feb 15 Romeo & Juliet, Meymandi Theatre at Murphy School Auditorium, Raleigh. Presented by Burning Coal Theatre Company. 919.834.4001 or visit them online www.burningcoal.org.

Jan 23-24 New World Symphony with the NC Symphony, 8pm, Meymandi Concert Hall, Raleigh. 919.733.2750 or www.ncsymphony.org.

Jan 23-Feb 2 The Last Five Years, The ArtsCenter, 300G E. Main St, Carrboro. A two-person one-act musical that explores the five year relationship between Cathy Hiatt, an

aspiring actress, and Jamie Wellerstein, a successful novelist in New York City. The two tell their story of the relationship: one chronologically and one reverse chronologically. This moving show explores themes of compromise, sacrifice, loss, and love. 919.929.2787 or www.artscenterlive.org.

Jan 23-Feb 8 Neil Simon's Laughter on the 23rd Floor, North Raleigh Arts & Creative Theatre, Greystone Village Shopping Center, Raleigh. Inspired by Simon's early experiences as a staff writer on Sid Caesar's Your Show of Shows, Laughter tells the story of seven comedy writers, struggling with everything from an overbearing television network, determined to censor their show into mind-numbing mediocrity, the McCarthy hearings, and most daunting of all, the inescapable need to one-up the last gag. 919.866.0228 or www.nract.org.

Jan 29-30 Dusinane, Memorial Hall, UNC-Chapel Hill. A vision of one man's attempt to restore peace in a country ravaged by war. A brilliant reimagining of what happens when Shakespeare's masterpiece ends. 919.843.3333 or www.unc.edu/performingarts.

Jan 29-31 Blue Man Group-Broadway Series South, Memorial Hall, Raleigh. 919.831.6060 or online at www.dukeenergycenterraleigh.com.

Jan 29-31 Combat Paper Project Exhibit, Memorial Hall, UNC-Chapel Hill. By working in communities directly affected by warfare and using the uniforms and artifacts from their experiences, a transformation occurs and a collective language is born. 919.843.3333 or www.unc.edu/performingarts.

Jan 30-31 Branford Marsalis Quartet, 8pm, Baldwin Auditorium, Duke University, Durham. 919.660.3356 or www.dukeperformances.org.

Jan 31-Feb 1 Mariinsky Orchestra, Memorial Hall, UNC-Chapel Hill. 919.843.3333 or visit the website www.unc.edu/performingarts.

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This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's no available space for new pets. Some of these wonderful animals are older or have traits that require special attention or medications but want and need to be loved all the same. We hope you'll consider giving one of these (and the many other) long-timers a place to call home where they can feel safe and be cared for. Visit the SPCA of Wake County for more overlooked pets who could use a new family. You can also visit www.spcawake.org/longtimers or call 919.772.2326. 🐾 Photos courtesy InBetween the Blinks Photography



will come when called (that is when he wants. He IS a cat). Ozzy is one of the most playful, outgoing cats in the shelter! He will make a great family pet. He is just looking for a fun-loving family that owns a scratching post, laser pointer and food bowl! Ozzy enjoys being petted but isn't too fond of being carried around. He'll let you know when he's had enough! But don't worry, that is just his catty sense of humor! We love Ozzy at the SPCA, but it's his time to find his fur-ever home!

Ozzy 4 years old, Neutered Male Black Domestic Medium Hair—This handsome boy is a real catch! He is only 4 years old and has a fantastic life ahead of him. Ozzy gets along well with other cats and thoroughly enjoys playing with dogs! Sometimes he acts as if he is a dog. He

Jocko 4 years old, Neutered Male American Staffordshire Terrier Mix—Jocko is a big boy with a big personality! He is a staff favorite at the SPCA, and is currently part of the Pit Crew Volunteer Team at the Shelter. With the Pit Crew, Jocko is learning all his doggy manners and basic obedience skills. Are you an outgoing family who likes to get out and enjoy the outdoors? Jocko LOVES going on long hikes and walks through neighborhoods. His favorite pastime



is having wrestling matches in the back yard. If you have another dog, it would be a good idea to bring him or her in to meet Jocko at the SPCA before bringing him home. The SPCA has trained staff who can help set the doggy introductions up for success!

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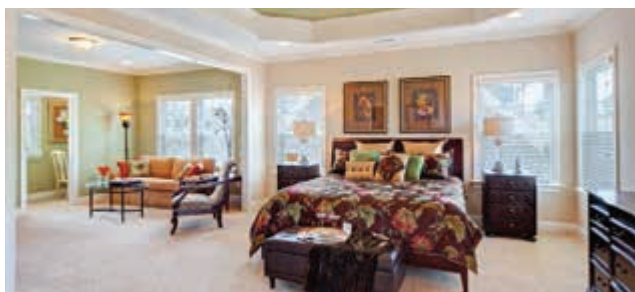
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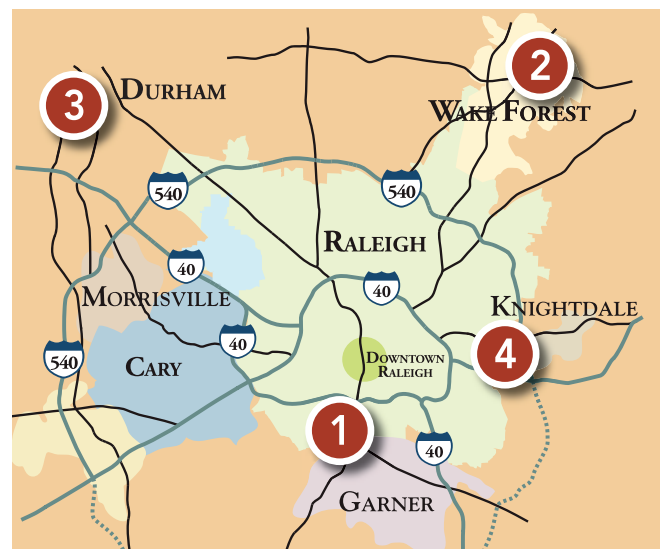


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