



TRIANGLE

Downtowner

M A G A Z I N E

ISSUE 109 • THIS ISSUE IS DEDICATED IN MEMORIAM OF OUR CO-FOUNDER RANDALL GREGG & ART EDITOR MAX HALPEREN • WWW.WELOVEDOWNTOWN.COM

Best of
Downtowner
Awards
2015

ALSO IN THIS ISSUE - GET CRAFTY AT SUB NOIR BREWING, FOOD TRUCKIN' WITH AMIGOSAN, PLAN YOUR BEACH TRIP, CHRISTY SWOONS OVER MASON JAR TAVERN, LOUIS ON ARTIST NATE SHEFFER, GET SPIFFY IN TRIANGLEBIZ, +MORE

Thanks for voting us
the Reader Favorite for:

★ Best Burger ★

★ Best Chicken Wings ★

★ Best French Fries ★

★ Best Beer Selection on Tap ★

★ Best Late Night Menu ★

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ON THE COVER: The results of the 2015 Best of Downtowner Awards are in! As always, there are some expected winners but plenty of new names in this year's contest finals. Thanks to all our readers for sharing all their Triangle favorites with us!

Sign up, find out what's going on downtown and win free stuff!

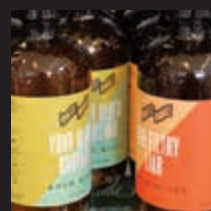
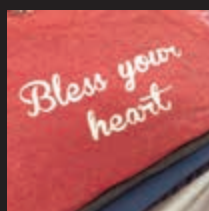
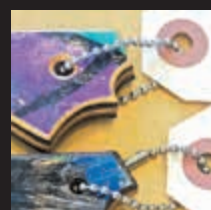
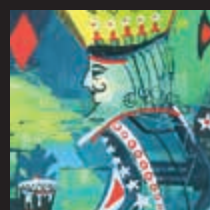
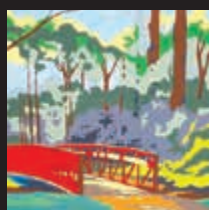
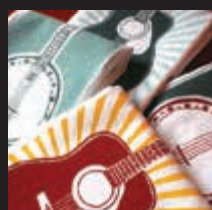


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Be sure to check out our other publication, BOOM! Magazine, for interesting articles on health & wellness, dining, travel, personalities in 50+ & Fabulous, history, and much more. Available all across the Triangle and online, www.BoomMagazine.com.



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Best of Downtownner Awards 2015

Over the last few months, we asked readers to tell us all of their favorite places to dine, drink, and be entertained. We received thousands of votes from Raleigh, Durham, Chapel Hill, Cary, Wake Forest, and all across the Triangle. After a month of counting and counting (and counting), we're proud to present the results of our 2015 Best of Downtowner Awards! As always, there are lots of winners from years past with plenty of new names to coincide with the tremendous growth we've seen throughout the Triangle. Although it's quite a process, we really do enjoy tallying all the votes each year to find out who won as well as learning more about all the additions to our community and how our readers embrace the new while being reminded of the old.

Be sure to keep this issue handy (or read it again online) to use as your guide for new places to discover throughout the year. Raleighites, take a trip to Durham or Chapel Hill for some really good food, enjoy a show or grab some tasty food truck fare. Bull City folks, hop on I-40 and come check out some equally good food,

one of our great downtown events or a popular nightlife spot. Triangle-ites, take a tour of the scenic area-wide Greenway if you haven't already. Try to visit a different corner of the Triangle each weekend to discover a new restaurant, museum, art gallery or business. Out-of-town visitors, welcome! During your stay, we hope you fall in love with our way of life and come back to see us soon, or better yet, move here and you'll discover



Logan Trading Co—Best Garden Center

what so many others have: the Triangle is an awesome place to live.

We've attempted to contact all our winners and Reader Favorites to let them know they can purchase a beautiful, laminated Best of Downtowner Award plaque with their category and name (\$50). If we missed anyone, please drop us a line at awards@welovedowntown.com or give us a call at the office, 919.828.8000, and we'll hook you up. *Important note to our winners:* Please be aware there are a couple of unscrupulous companies who will attempt to call or email our winners to sell them a non-official plaque (for \$175!). Please ignore these offers and contact us to buy your official (and awesome) plaque locally from the *Downtowner*. Live local, buy local. That's how we roll.

If you lose your printed copy and want to re-read the winner list, this issue will remain online forever (along with all our old issues). Visit www.WeLoveDowntown.com anytime for a quick read. Until next year, cheers to all our 2015 winners in this year's Best of Downtowner Awards. Hope we have a chance to visit them all.

All Reader favorites are listed in alphabetic order

BEST APPETIZER/SIDE

Raleigh Times
www.raleightimesbar.com

Reader Favorites

Bida Manda
Capital Club 16
Clyde Cooper's BBQ



NOFO—Best Bloody Mary

Fiction Kitchen
Stanbury
Tazza Kitchen

BEST SANDWICH

Player's Retreat
www.playersretreat.net

Reader Favorites

Clyde Cooper's
Mitch's Tavern
NOFO @ the Pig
The Rockford
Sunflowers

BEST STEAK

Angus Barn
www.angusbarn.com

Reader Favorites

The Peddler
Second Empire Restaurant
and Tavern
Sullivan's

BEST SUSHI

Waraji
www.warajijapaneserestaurant.com

Reader Favorites

Ajisai
An Cuisines
Haru
Mura
Shiki Sushi
Sono

BEST TAPAS MENU

buku
www.bukuraleigh.com

Reader Favorites

Mateo

Plates Kitchen
Sitti Authentic Lebanese

BEST PIZZA

Lilly's Pizza
www.lillyspizza.com

Reader Favorites

DeMo's Pizzeria & Deli
Mellow Mushroom
Moonlight Pizza
Ruckus Pizza
Trophy Brewing

BEST TACOS

Gonza Taco y Tequila
www.gonzatacosytequila.com

Reader Favorites

Cantina 18
Centro
Chubby's Tacos
Dos Taquitos
Gringo a go-go

BEST BBQ

Wake County
Clyde Cooper's BBQ
www.clydecoopersbbq.com

Reader Favorites

Dickey's Barbecue
Ole Time BBQ
The Pit
Q-Shack

Durham County

The Pit
www.thepit-durham.com

Reader Favorites

Bullock's
Dickey's Barbecue Pit

Chatham/Orange County

Allen & Son Barbeque
6203 Millhouse Rd, Chapel Hill,
NC 27516

Reader Favorites

Dickey's Authentic BBQ
Hillsborough BBQ Co.
The Pig

BEST RIBS

Angus Barn
www.angusbarn.com

Reader Favorites

Clyde Cooper's BBQ
The Pit
Red Hot & Blue

BEST BURGER

Wake County
Bad Daddy's Burger Bar
www.baddaddysburgerbar.com

Reader Favorites

Abbey Road
Chuck's
Player's Retreat

Durham County

Bull City Burger and Brewery
www.bullicityburgerandbrewery.com

Reader Favorites

Carolina Ale House
Only Burger

Chatham/Orange County

Al's Burger Shack
www.alsburgershack.com

Reader Favorites

Bad Daddy's Burger Bar
Carolina Ale House
Spanky's

BEST MAC & CHEESE

Poole's Diner
www.ac-restaurants.com/pooles

Reader Favorites

Beasley's Chicken + Waffles
Dame's Chicken & Waffles
Oro Restaurant
Tobacco Road Sports Café

BEST CHICKEN WINGS

Woody's City Market
www.woodyscitymarket.com

Reader Favorites

Apex Wings
Carolina Ale House
The Point @ Glenwood

BEST FRIED CHICKEN

Wake County
Clyde Cooper's BBQ
www.clydecoopersbbq.com

Reader Favorites

Beasley's Chicken + Honey
Dame's Chicken & Waffles
Mecca
The Pit

Durham County

Dame's Chicken & Waffles
www.dameschickenwaffles.com

Reader Favorites

The Pit
Watt's Grocery

Chatham/Orange County

The Pig
www.thepigrestaurant.com

Reader Favorites

Mama Dip's Kitchen
Top of the Hill Restaurant

BEST STEAK & CHEESE

DeMo's Pizzeria & Deli
www.demospizzeriadeli.com

Reader Favorites

Anvil's Cheesesteaks
New Bern Subs

BEST HOT DOG

Tasty 8's
www.tasty8s.com
Reader Favorites
BurgerFi
The Roast Grille
Snoopy's Hot Dogs

BEST OYSTERS

42nd Street Oyster Bar
www.42ndstoysterbar.com
Reader Favorites
Second Empire
Stanbury
Shucker's
Tony's Oyster Bar
Winston's

BEST FRENCH FRIES

Capital Club 16
www.capitalclub16.com
Reader Favorites
The Borough
Carolina Ale House
Chuck's
Coquette
Tyler's Taproom

BEST DESSERTS

Wake County
Hayes Barton Cafe & Dessertery
www.imaginarystudioonline.com/hayes
Reader Favorites
Angus Barn

Fiction Kitchen
Lucette Grace

Durham County
Guglhupf
www.guglhupf.com

Reader Favorites
9th Street Bakery
Nana's
Nantucket
Revolution

Chatham/Orange County
The Lantern
www.lanternrestaurant.com

Reader Favorites
Crook's Corner Cafe & Bar
Mama Dip's Kitchen

BEST BLOODY MARY
NOFO @ the Pig
www.nofo.com

Reader Favorites
Brooklyn Heights
Humble Pie
Mandolin
Plates Neighborhood Kitchen
Raleigh Times

BEST MARGARITAS
Jose & Sons
www.joseandsons.com

Reader Favorites
Centro
Dos Taquitos
Gonza Tacos y Tequila



Gonza Tacos y Tequila—Best Tacos

BEST MARTINI
Angus Barn (Wild Turkey Lounge)

www.angusbarn.com
Reader Favorites
Bittersweet
C. Grace Cocktail Bar
Second Empire
Sullivan's

BEST TEQUILA MENU

Calavera
www.calaveraempanadas.com
Reader Favorites
Centro
Gonza Tacos y Tequila
Jose & Sons

MOST DIVERSE MENU

Shiki Sushi

www.shikinc.com

Reader Favorites
buku
Irregardless Café
Margeaux's

BEST BOURBON / WHISKEY SELECTION

Foundation
www.foundationnc.com
Reader Favorites
Common 414
Havana Deluxe
Oak City Meatball
Player's Retreat

BEST SPECIALTY COCKTAILS

C. Grace Cocktail Bar
www.cgracebar.com
Reader Favorites

Bittersweet
Flash House
Foundation
Fox Liquor Bar

BEST LOCALLY BREWED CRAFT BEER

Angry Angel (Big Boss)
www.bigbossbrewing.com

Reader Favorites
Hell Yes Ma'am (Raleigh Brewing)
High Roller (Big Boss)
Shotgun Betty (Lonerider)
Unicycle (Crank Arm)
Working Man's Lunch (Fullsteam)

BEST BEER SELECTION ON TAP

Tyler's Taproom
www.tylerstaproom.com
Reader Favorites
Busy Bee
Carolina Ale House
Flying Saucer
Raleigh Times
Village Draffhouse
Yardhouse

BEST WINE LIST

Second Empire
www.second-empire.com
Reader Favorites
Angus Barn
ONE
Seaboard 18
Sullivan's

BEST NEW RESTAURANT THAT OPENED IN 2014

Wake County
Tazza Kitchen
www.tazzakitchen.com

Reader Favorites
Garland
Tupelo Honey

Durham County

Dashi
www.dashiramen.com

Reader Favorites
The Black House
The Boot

Chatham/Orange County
Spicy 9

www.spicy9chapelhill.com
Reader Favorites
Sushi Nikko

BEST DISH PRESENTATION

Heron's
www.theumstead.com

Reader Favorites
Bida Manda
buku
Stanbury

BEST OPEN KITCHEN

Stanbury
www.stanburyraleigh.com

Reader Favorites
Blue Mango
Heron's
Jimmy V's >>>

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www.DTandCompany.com

(All Reader Favorites are in alphabetical order)

BEST RESTAURANT/BAR DÉCOR

Heron's
www.theumstead.com
Reader Favorites
An Cuisines
buku
Bida Manda
Clockwork
Zinda

BEST BAR IN A RESTAURANT

Busy Bee
www.busybeeraleigh.com
Reader Favorites
Player's Retreat
Raleigh Times
Second Empire
Tyler's Taproom

BEST RESTAURANT TO PEOPLE WATCH

Raleigh Times Bar
www.raleightimesbar.com
Reader Favorites
Player's Retreat
Poole's
Vivace

BEST FAMILY-FRIENDLY RESTAURANT

Mellow Mushroom
www.mellowmushroom.com
Reader Favorites
Bad Daddy's Burger Bar
Clyde Cooper's
Dickey's Barbecue Put

BEST VEGETARIAN/VEGAN-FRIENDLY RESTAURANT

Irregardless
www.irregardless.com
Reader Favorites
Fiction Kitchen
Neomonde Deli & Market
Remedy Diner

BEST LOCAL DELI OR CAFÉ

Neomonde Deli & Market
www.neomonde.com
Reader Favorites
Cafe de los Muertos
Sosta Cafe
Village Deli

BEST RESTAURANT FOR SEAFOOD

42nd Street Restaurant & Oyster Bar

www.42ndstoysterbar.com
Reader Favorites
18 Seaboard
Dean's Seafood
Lantern Restaurant
Stanbury

BEST ITALIAN RESTAURANT

Bella Monica
www.bellamonica.com
Reader Favorites
Caffe Luna
Gravy
Vic's Restaurante

BEST MEXICAN/LATIN AMERICAN RESTAURANT

Gonza Tacos y Tequila
www.gonzatacosytequila.com
Reader Favorites
Calavera

Centro
Jose & Sons

BEST MEDITERRANEAN/MIDDLE EASTERN RESTAURANT

Neomonde Bakery & Deli
www.neomonde.com
Reader Favorites
Jasmin
Sitti
Taverna Agora

BEST JAPANESE RESTAURANT

Sono
www.sonoraleigh.com
Reader Favorites
Ajisai
Haru
Mura
Waraji

BEST CHINESE RESTAURANT

Five Star
www.fivestarraleigh.com
Reader Favorites
David's Dumpling & Noodle Bar
Peace China Restaurant
Peking Garden
Red Dragon

BEST FRENCH RESTAURANT

Vin Rouge French Bistro
www.vinrougerestaurant.com
Reader Favorites

Coquette Baserie
Rue Cler
St Jacques French Cuisine

BEST INDIAN RESTAURANT

Blue Mango
www.bluemangoraleigh.com
Reader Favorites
Azitra
Garland
The Mint
Vimala's Curryblossom Cafe

BEST THAI RESTAURANT

Sawasdee Thai
www.sawasdeeglenwood.com
Reader Favorites
Sushi Thai
Thai Cafe
Thaiphon Bistro

BEST BAKERY

Guglhupf Bakery & Patisserie
www.guglhupf.com
Reader Favorites
Boulted Bread
La Farm Bakery
Neomonde Bakery & Deli

BEST LOCAL COFFEE SHOP

Cafe de los Muertos
www.cafemuertos.com
Reader Favorites
Bean Traders Coffee
Cup A Joe
Joe Van Gogh

Jubala Coffee
Morning Times
Sola

BEST LOCAL ETHNIC MARKET

Neomonde Deli & Market
www.neomonde.com
Reader Favorites
Around the World Market
Grand Asia

BEST BREAKFAST

Big Ed's City Market
www.bigedscitymarket.com
Reader Favorites
Brigs Restaurant
Elmo's Diner
Guglhupf Bakery & Patisserie

BEST BRUNCH

Wake County
buku
www.bukuraleigh.com
Reader Favorites
Humble Pie
Irregardless Cafe
Mandolin
Poole's Diner

Durham County
Vin Rouge French Bistro
www.vinrougerestaurant.com
Reader Favorites
Bull Street Gourmet & Market
Watt's Grocery



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Chatham/Orange County
Acme Food & Beverage Co
www.acmecarrboro.com

Reader Favorites
Crook's Corner
Elmo's Diner

BEST DESSERTS
Lucettegrace
www.lucettegrace.com

Reader Favorites
Angus Barn
Bittersweet
Hayes Barton
Heron's
Sugarland

BEST RESTAURANT FOR A ROMANTIC DINNER
Second Empire Restaurant & Tavern
www.second-empire.com

Reader Favorites
Bida Manda
Lantern
Mandolin
Vin Rouge

BEST COMFORT/ SOUTHERN FOOD
Clyde Cooper's BBQ
www.clydecoopersbbq.com

Reader Favorites
Big Ed's City Market
Dame's Chicken & Waffles
Mecca
The Pit

BEST FOOD TRUCK
Chirba Chirba
www.chirbachirba.com

Reader Favorites
American Meltdown
Dump Pho King
Porchetta

BEST (OR FASTEST) TAKEOUT LUNCH
Happy & Hale
www.happyandhale.com

Reader Favorites
Char Grill
Clyde Cooper's
David's Dumpling & Noodle Bar
Village Deli

BEST RESTAURANT FOR A BUSINESS LUNCH
Seaboard 18
www.18restaurantgroup.com

Capital City Club
Capital Club 16
Heron's

BEST SERVICE/ FRIENDLIEST STAFF
Angus Barn
www.angusbarn.com

Reader Favorites
Bida Manda
The Borough
DeMo's Pizzeria & Deli
Seaboard Ace Hardware

BEST LATE NIGHT MENU
Five Star
www.fivestarraleigh.com

Reader Favorites
Buns
Busy Bee
Carolina Ale House
Mecca

BEST HAIR SALON FOR WOMEN
Salon Blu
www.salonbluhair.com

Reader Favorites
Atomic
Marigold Parlour
Posh the Salon

BEST HAIR SALON FOR MEN
Arrow
www.guaranteedshorterhair.com

Reader Favorites
Rock Paper Scissors
Tesoro Hair Design

BEST HOTEL/INN
The Umstead Hotel & Spa
www.theumstead.com

Reader Favorites
The Carolina Inn
Farrington Inn
Marriott City Center (Raleigh & Durham)
Renaissance

BEST LOCAL LAW FIRM
Poyner & Spruill, LLP
www.poynerspruill.com



Some of the staff at DECO—Best Gift Shop

Reader Favorites
Hansen Law Firm, PLLC
Wyrick Robbins

BEST CAR SERVICE/TAXI/ LIMOUSINE
Taxi Taxi
www.taxitaxiofraleigh.com

Reader Favorites
All-Points Transportation
Uber
White Horse

BEST CAR WASH / DETAIL SERVICE
Spiffy (Carolina Auto Spa)
www.getspiffynow.com

Reader Favorites
Men At Work Car Care Center
Northridge Auto Spa

BEST LOCAL AUTO REPAIR SHOP
Benchmark Autoworks
www.benchmarkautoworks.com

Reader Favorites
Neal's Garage
TAO Auto

BEST LOCAL PHARMACY
Person Street Pharmacy
www.personstreetrx.com

Reader Favorites
Hamlin Drugs
Hayes Barton Pharmacy

BEST GYM OR PLACE TO WORK OUT
YMCA (various locations)
www.ymcatriangle.org

Reader Favorites
HEAT Fitness
O2 Fitness
Retro Fitness

BEST REAL ESTATE AGENCY
Glenwood Agency
www.glenwoodagency.com

Reader Favorites
Allen Tate Real Estate (downtown)
DT & Co.
ReMax Glenwood South

BEST HEALTH / MED / DAY SPA
Synergy
www.feelsynergy.com

Reader Favorites
Modern Enhancement
Skin Sense
The Umstead Spa

BEST TATTOO PARLOR
Blue Flame Tattoo
www.blueflametattoo.com

Reader Favorites
Mad Ethel's
Phoenix

BEST AESTHETIC SURGEON OFFICE
Dr. Karl Schwarz, Schwarz Plastic Surgery
www.schwarzps.com

Reader Favorites
Dr. Cynthia Gregg, MD & Associates
Davis & Pyle Plastic Surgery

BEST DENTAL OFFICE
Downtown Dental
www.downtownraleighdental.com

Reader Favorites
Ashley Lloyd
Triangle Dentistry

BEST CHIROPRACTOR OFFICE
Crabtree Chiropractic Center, PA
www.crabtreechiropractic.com

Reader Favorites
Chiropractic Partners
Healthsource

BEST VETERINARY OFFICE
Harmony Animal Hospital
www.harmonyanimalhospital.net

Reader Favorites
Care First Animal Hospital Oberlin
Quail Corners Animal Hospital

BEST PLACE FOR YOGA OR PILATES
Open Door Yoga
www.opendooryogastudio.com

Reader Favorites
Blue Lotus
Evolve Movement

BEST PLACE / ORGANIZATION TO ADOPT A PET
Wake County SPCA
www.spcawake.org

Reader Favorites
Cause for PAWS
Saving Grace Rescue

BEST INDEPENDENT BOOK STORE
Quail Ridge Books
www.quailridgebooks.com

Reader Favorites
Letters Bookshop
Reader's Corner
So & So Books

BEST PLACE TO SHOP TO BUY VINTAGE / USED FURNITURE
Hunt & Gather
www.huntandgathernc.com

Reader Favorites
Antiques Emporium
Father & Son Antiques
Habitat ReStore
Revival Antiques and Accessories
Shelton's Furniture

BEST LOCAL WINE SHOP
Raleigh Wine Shop
www.theraleighwineshop.com

Reader Favorites
Hope Valley Bottle Shop
Seaboard Wine & Tasting Bar
Triangle Wine Company
Wine Feed

BEST LOCAL GIFT SHOP
DECO Raleigh
www.decoraleigh.com

Reader Favorites
Morgan Imports, Ltd.
NOFO @ the Pig
Southern Season

BEST LOCAL SHOP FOR WOMEN'S FASHION
Edge of Urge
www.edgeofurge.com

Reader Favorites



James & Seth at Raleigh Wine Shop—Best Local Wine Shop

Nora and Nicky's designer resale
Revolver Consignment Boutique
Vert & Vogue

BEST SHOP FOR MEN'S FASHION
The Lumina Clothing Co.
www.luminaclothing.com

Reader Favorites
Art of Style
Bunbury Custom Clothiers
Kannon's Clothing
Lile's Clothing Studio

BEST PLACE TO SHOP FOR CONTEMPORARY FURNITURE
Trig Modern
www.trigmodern.com

Reader Favorites
Ambiente Furniture
NC Modern Furniture

BEST CLOTHING CONSIGNMENT SHOP
Dress
http://dressraleigh.com

Reader Favorites
Adore Designer Resale Boutique
Nora and Nicky's designer resale

Revolver Consignment Boutique
The Stock Exchange

BEST PLACE TO BUY JEWELRY
Bailey's Fine Jewelry
www.baileybox.com

Reader Favorites
Jewelsmith
Johnson's Jewelers
Moon & Lola
Reliable Loan Co.

BEST BOTTLE / BEER SHOP
Bottle Revolution
www.bottlerevolution.com

Reader Favorites
BottleMixx

Crafty Beer Shop
Sam's Quick Shop
Peace Street Market
Tasty Beverage Co

BEST PLACE TO BUY LOCAL ART
Artspace
www.artspace.org

Reader Favorites
Durham Art Guild
Gallery C
Little Art Gallery and Craft Collection
Visual Art Exchange

BEST LOCAL HARDWARE STORE
Seaboard Ace Hardware
www.seaboardace.com

Reader Favorites
Brigg's Hardware
Burke Brothers
Public Hardware Inc.

BEST GARDEN CENTER / PLANT NURSERY
Logan Trading Company
www.logantrd.com >>>

Reader Favorites
Garden Supply Co.
NC Farmers' Market
Stone Bros. & Byrd

BEST PLACE TO BUY PET SUPPLIES

Phydeaux
www.phydeauxpets.com

Reader Favorites
Barnes Supply Co
Unleashed

BEST LOCAL CHEF

Wake County
Ashley Christensen (Death & Taxes)
ac-restaurants.com/death-taxes

Reader Favorites
Drew Maykuth (Stanbury)
Scott Crawford (previously at Heron's)
Walter Royal (Angus Barn)

Durham County
Matt Kelly (Mateo)
www.mateotapas.com

Reader Favorites
Amy Tornquist (Watts Grocery)
Jim Anile (Revolution)
Scott Howell (Nana's)

Chatham/Orange County
Andrea Reusing (Lantern)
www.lanternrestaurant.com

Reader Favorites
Bill Smith (Crook's Corner)
Daniel Ryan and Kim Floresca (ONE Restaurant)

BEST BARTENDER
Jamie Saad (Black Flower/Flash House)

517 W Peace St, Raleigh, NC 27603

Reader Favorites
Joey Smith (London Bridge Pub)
Matt Bettinger (C. Grace)
Matt Reid (Havana Deluxe)
Will Gibbs (Coglin's)



Jamie Saad at Black Flower—Best Dive Bar

BEST / MOST TRUSTED LOCAL TV ANCHOR
Larry Stogner

Reader Favorites
David Crabtree
Gerald Owens
Pam Sausby

WHO IS THE BEST / MOST ACCURATE WEATHERMAN/WOMAN

Elizabeth Gardner (WRAL)
Reader Favorites
Don "Big Weather" Schenecker (WTVD)
Chris Hohmann (WTVD)
Greg Fishel (WRAL)

WHO IS THE BEST LOCAL PERSON OR BUSINESS TO FOLLOW ON TWITTER OR INSTAGRAM

@RDUBaton
Reader Favorites
@CliffyB
@NewRaleigh

WHO HAS THE BEST / MOST ACTIVE FACEBOOK PAGE

Triangle Downtowner Magazine (Aw, thanks)
www.WeLoveDowntown.com

Reader Favorites
WTVD
WRAL

WHO IS THE BEST LOCAL ENTERTAINER (CAN BE AN ACTOR, SINGER, BAND, DJ, ETC.)

Ira David Wood III
Reader Favorites
Avett Brothers
American Aquarium
Kat Robichaud

WHO IS THE BEST / MOST TALENTED LOCAL ARTIST

Dan Nelson
www.dannelsonart.com
Reader Favorites
Matthew Curan
Bob Rankin

WHO IS THE BEST / MOST PROLIFIC LOCAL REALTOR
Ann Cabell Baum Anderson (Glenwood Agency)

www.glenwoodagency.com
Reader Favorites
Danny Taylor (DT&Co)
Linda Craft

WHO IS THE BEST INTERIOR DESIGNER
Dianne Makgill

Reader Favorites
Anne Wagoner
Danny Taylor

BEST LOCAL SPORTS MASCOT
Mr. & Mrs. Wuf

Reader Favorites
Wool E. Bull
Stormy

BEST PLACE TO HEAR LIVE MUSIC

Red Hat Amphitheatre
www.redhatamphitheater.com

Reader Favorites
Cat's Cradle
Koka Booth Amphitheatre
Lincoln Theatre
The Pour House
Slim's Downtown

BEST LOCAL NEIGHBORHOOD BAR WHERE "EVERYBODY KNOWS YOUR NAME"

Havana Deluxe
www.havanadeluxe.com

Reader Favorites
Brooklyn Heights
Hibernian
Person Street Bar
Players' Retreat
Slim's Downtown

MOST DOG-FRIENDLY BAR OR RESTAURANT

Boylan Bridge Brewpub
www.boylanbridge.com

Reader Favorites
Black Flower/Flash House
London Bridge Pub
Raleigh Brewing Co.
The Station

BEST PLACE TO HEAR JAZZ/BLUES

C. Grace Cocktail Bar
www.cgracebar.com

Reader Favorites
Beyú Caffé
The Blue Note Grill
Irregardless Café

BEST PLACE TO GO DANCING

Neptune's Parlour
www.neptunesparlour.com

Reader Favorites
Coglin's
Legend's Nightclub
The Pinhook

BEST IRISH PUB

Tir Na Nog
www.tnnirishpub.com

Reader Favorites
Doherty's
Hibernian
Napper Tandy's
Trali Irish Pub

BEST LOCAL BREWERY

Wake County
Crank Arm
www.crankarmbrewing.com

Reader Favorites
Big Boss



Ken & Tang at Calavera—Best Tequila Menu

Lonerider
Raleigh Brewing
Trophy

Durham County
Bull City Burger & Brewery
www.bullcityburgerandbrewery.com

Reader Favorites
Fullsteam Brewery
Triangle Brewing Co.

Chatham/Orange County
Carolina Brewery
www.carolinabrewery.com

Reader Favorites
Mystery Brewing Public House
Steel String Craft Brewery
Top of the Hill Brewery

BEST PLACE FOR KARAOKE

Coglin's
www.coglins.com
Reader Favorites
Flex
Napper Tandy's

BEST DIVE BAR

Black Flower
Reader Favorites
The Goat Bar
Neptune's Parlour
Slim's

BEST SPORTS BAR
Carolina Ale House
www.carolinaalehouse.com

Reader Favorites
Tobacco Road Sports Cafe
Tyler's Taproom
Woody's at City Market

BEST GAY/GAY-FRIENDLY BAR OR RESTAURANT

The Borough
www.theboroughraleigh.com
Reader Favorites
Fifteen
Flex
Legend's Nightclub

BEST OUTSIDE SEATING / PATIO

Wake County
Babylon
www.babylonraleigh.com
Reader Favorites
Boylan Bridge Brewpub
Humble Pie
London Bridge Pub
Raleigh Times

Reader Favorites
Raleigh Country Club
North Ridge Country Club

BEST FRIDAY ARTWALK VENUE

Artspace
www.artspacenc.org

Reader Favorites
Contemporary Art Museum (CAM)
Golden Belt Art Studios

BEST OUTDOOR EVENT

Sparkcon
www.sparkcon.com

Reader Favorites
Artspllosure
Food truck events (Durham & Raleigh)

BEST CHARITABLE EVENT

St. Baldrick's
www.stbaldricks.org

Reader Favorites
American Red Cross Ball
Walk/Run/Bike for Hope

BEST PLACE TO GO RUNNING, JOGGING OR BIKING

Greenway (NCMA Art Trail)
www.RGreenay.com

Reader Favorites
Greenway (Umstead)
Greenway (Tobacco Trail)
Lake Johnson

BEST RADIO STATION

WRDU 100.7
www.WRDU.com

Reader Favorites
95X
WKNC 88.1
WUNC 91.5
WDCG G105

BEST PLACE TO TAKE OUT-OF-TOWN GUESTS

NC Museum of Art
www.NCMA.org

Reader Favorites
Downtown (Raleigh, Durham)
Duke Gardens
NC Museum of Science

WHAT READERS WOULD LIKE TO SEE IN THE TRIANGLE

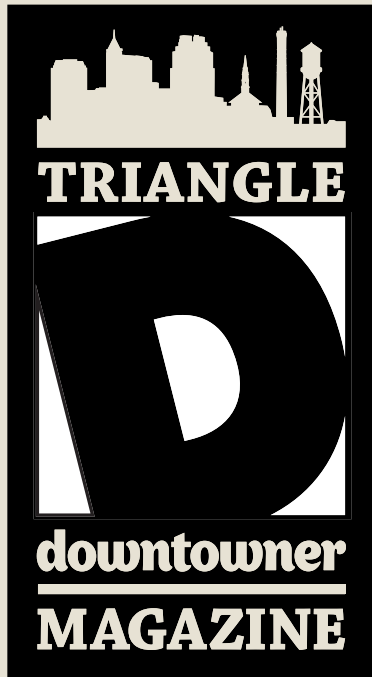
Grocery store in downtown (Raleigh & Durham)

Reader Favorites
IKEA
Jazz club
Local butcher shop
Light rail system + more buses
More dedicated bike lanes/paths
Wine bar

DURHAM HAS THE BULL. SUGGESTIONS FOR AN OFFICIAL RALEIGH MASCOT
Squirrel or Wolf (Tie)

Reader Favorites
Acorn (or Squirrel with acorn)
Sir Walter Raleigh

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- Ten \$20 gift cards to our newest advertiser, **DeMo's Pizzeria and Deli** located at 222 Glenwood Avenue near downtown. Seriously good pizza, calzones, stromboli, hot and cold deli sandwiches, salads, chicken wings, and more. Check out www.demospizzeriadeli.com or call 919.754.1050 (local delivery available). You'll be glad you did.
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- Eight \$25 gift certificates to **Shiki Sushi/Tasu Cary/Tasu Brier Creek**. With three locations around the Triangle to satisfy your craving for sushi, steak, Vietnamese, Thai, Hibachi and more! Visit them online for directions, specials and to view their diverse menus: www.shikinc.com | www.tasucary.com | www.tasubriercreek.com
- Two sets of tickets to any shows with **Carolina Ballet, NC Theatre, Theatre in the Park, Raleigh Little Theatre, and NC Symphony**. With a wide variety of shows to choose from, each has something to offer almost everyone. Visit their websites for more information on shows and tickets: www.carolinaballet.com | www.raleighlittletheatre.org | www.nctheatre.com | www.theatreinthepark.com | www.ncsymphony.org

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From the Publisher

With the results of this year's contest counted and tallied, we proudly present the winners of the 2015 Best of Downtowner Awards.

There are lots of new names this year, as there should be with so many new businesses popping up across the Triangle almost every week.

We certainly live in one of the fastest growing areas in America. Low

crime, good weather, friendly people, great food, plenty of visual and performing arts, and live music every day of the week. Yes, every single day of the year, there's a venue hosting live music. In Wake County alone, there are over 80 places that offer live music at least three nights a week. In our next issue, we'll discuss live music in the Triangle with venue owners, city officials, promoters, and local entertainers to find out why live music is important to an area's success and well being.

The past year was a difficult one for me personally. Losing my brother, *Downtowner* co-founder, publisher, writer, photographer and adventurer Randall

Gregg, as well as *Downtowner* Art Editor, longtime Triangle artist and NCSU art professor, Max Halperen. This issue is dedicated to both of these amazing people. We laud their individual passions and strong

beliefs, their never-ending pursuit of helping others and their resolute personalities. They marched to their own beat and never regretted a minute of any decision they made. Always forward and onward. We miss them immensely every day but are comforted knowing their memories, their written words, and their images will live on forever. We know you're watching down on us, guiding our way and probably laughing at us from time to time.

Appreciate the people you love every day. Hug and kiss them whenever you can and don't wait for tomorrow, as it's arrival is never guaranteed. Make the most out of today and live with no regrets. That important lesson I learned from Randall and Max and it's one that I wish I had learned sooner in life.

Respectfully,

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



The Mason Jar Tavern

BY CHRISTY GRIFFITH | PHOTOS BY NANCY THOMAS



While Holly Springs is exploding, the restaurant scene is just starting to catch up. Enter The Mason Jar Tavern, lifelong dream-

come-true by way of owners Jonathan and Maggie Pierce. The tavern, located in Holly Springs Towne Center, opened its doors just three months ago but already has a loyal legion of fans that keep the tables full every day of the week. It's rare to see an empty seat, and if you do find one, chances are it's about to go to whoever's name is next on the waiting list.

The Pierces are surprisingly young to be such successful restaurateurs. "There was a customer who saw me and asked if I was old enough to be in here late at night when we had live music. I said, *I hope so...this is my place!*" recalls Jonathan with a laugh. The husband-and-wife team doesn't seem



Mason Jar Tavern owners Maggie and Jonathan Pierce with Chef Chris Tucker (center)

put-off at all when people are surprised to learn they're the owners. Perhaps it's like older women getting carded at a bar; we all love a good compliment when it comes to our age.

The road to opening TMJT wasn't easy, as is the case with every new restaurant, but Jonathan knew what he was getting into having been in the restaurant business since his teens. After completing the Entrepreneurship Program at NC State, he managed Ruckus Pizza in Cary for a couple of years before meeting Maggie. On the flight back from their honeymoon, he asked her to open up a restaurant with him. After 23 banks turned them down, they finally got a YES from the 24th. (Just the idea of visiting two dozen banks to pursue your passion is exhausting enough to make me want to sit down and emotionally eat until my shirt is so littered with crumbs that my salty tears solidify them into a mass of sadness on my belly. Fortunately for us, Jonathan and Maggie have far more fortitude than I will ever possess.) "There were so many no's," Jonathan reflects, "but just enough yeses to keep us going." Thanks to additional support from friends and family, the couple was able to move into the space and begin making TMJT a reality.

The restaurant has a very open floorplan, adorned with a few beautiful prints of mason jars, courtesy of Jonathan's sister and business partner, Joanna Cook of Pinky Promise Photography

(www.pinkypromisephot.com). Enough televisions are scattered about that you can catch the game (on mute), but not enough that would turn the place into a sports bar. Family and friends helped paint, build the bar, and decorate the space, and the result is simple and clean, not over the top. It's like everything you've been pinning on Pinterest, except they actually *did* the stuff in real life.

Jonathan and Maggie's menu includes recipes they developed even before the couple realized they would one day open an eatery and some dishes came from family members. "The Turkey Delicious is actually my mom's recipe," says Maggie. It's one of the most popular sandwiches on the menu, so keep up the good work Mrs. Maggie's Mom!

Also joining TMJT team from Ruckus is Chef Chris Tucker, who helped the Pierces come up with the offerings on the Southern upscale bar menu you see today. The appetizers are eclectic, like the Buffalo Chicken Egg Rolls (\$8.50). It's what it sounds like: chicken marinated in buffalo sauce with carrots, cabbage, and cheddar cheese that generously fill egg roll wrappers before getting an all-expenses paid trip to the deep fryer. Served with hot sauce and ranch or bleu cheese on the side, these are a fun riff on the standard buffalo chicken dishes you'll find at other establishments.



The Corn Fritters (\$6) should definitely become an item on your must-try list. Hush puppies have a habit of letting us all down. (Yes, I'm looking at you, sad, cold, heavy, soggy seafood-house hush-puppies.) These fritters are lighter, crispier, and just generally 110% less disappointing than any hushpuppy you've ever eaten. The smoky honey sauce is divine, and pairs wonderfully with the crackling crust that houses the fluffy fresh off-the-cob corn interior. They're served piping hot, so make sure you keep a cold drink on hand if you can't wait to bite into one. Might I recommend the

TMJT Bloody Mary (\$8)? It comes topped with a whole meal unto itself: shrimp, mozzarella, pickle, celery, olives, and lime with an Old Bay-lined rim. I even convinced myself it's healthy! I mean, it's low carb and there are lots of vegetables and a good amount of protein.

One of Jonathan's favorite items on the menu is the Brisket Sliders (\$9, comes with one side). The brisket gets a super-secret rub down and is slowly smoked for hours on end before it shows up in front of you, shredded and smothered with queso blanco and barbeque sauce, atop caramelized apples and onions, and nestled on three brioche buns. I believe in the theory that if Food A pairs well with Food B, and Food B pairs well with Food C, then Food C should also pair well with Food A. So now you know that apples and queso would both be yummy on top of a plate of nachos, thanks to TMJT.

We sampled the Grilled Salad (\$9.50) with BBQ Chicken on top (+\$2.50). This combination is fantastic, as the barbeque flavor is the perfect companion to the chipotle honey mustard dressing. It announces that spring is finally here with the bright



The Mason Jar Tavern Bloody Mary drinks like a meal

colors of grilled green onions and corn, avocado, and tomatoes over the delicate baby greens. White cheddar and croutons are always a good addition to a salad, and it's no exception in this case. You can switch up the protein options with grilled chicken (+\$2.50), steak (+\$4), shrimp (+\$4), or scallops (+\$5). Or you can forget about adding protein to the salad and just order another TMJT Bloody Mary!

Maggie tells us that Jonathan first prepared her the Seared Sea Scallops (\$17.50) on her birthday, and she was so enamored that it landed a permanent spot on the menu. This dish is one of the most colorful TMJT offerings, as the scallops are placed on top of an edamame succotash featuring fresh squash and bell peppers. Hidden underneath this palette is a parsnip puree, adding an unexpected hint of sweetness to the entire entrée. It's a lovely dish, and you will totally feel like a fancy-pants for ordering it.

The Vegetarian Black Bean Tacos (\$8.50, comes with one side) are so filling, you won't even miss the meat. Three flour tortillas come filled to the brim with a black bean and sweet potato >>>



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hash, corn salsa, and a tangy cilantro-lime sour cream sauce. You might make a mess trying to eat them, but that's what forks are for. And napkins. TMJT has really good napkins, and I think restaurants that give you good napkins deserve to get virtual high-fives. If you're having a taco or three, you might as well have a margarita. Try the Blood Orange Margarita (\$8) with fresh squeezed blood orange and lime juice, blood orange liqueur, and lots of tequila. (Seriously, they use a heavy hand with the booze in the best possible way.) I don't normally do sweet drinks, but this one isn't cloying at all. Plus, with the weather warming up, it would be a refreshing option to sit on the patio and sip while you debate what you're going to order next.

The Pimento Cheeseburger (\$11, comes with a side) is everything Southern on a buttery bun. A thick patty—cooked to order—comes topped with pimento cheese, fried green tomato, bacon, ranch, and fresh jalapenos. The peppers add both crunch and a welcome heat to the richness of the cheese. **BONUS TIP:** this burger reheats well in the microwave if you happen to have any leftovers, scoring you a breakfast much more awesome than any bowl of instant oatmeal. (Full disclosure: I'm biased, as leftover burgers are my favorite breakfast. But I have amazingly good taste, in my humble opinion, so you should trust me on this one.) Vegetarians can swap out any beef burger for



a black bean patty. And yes, you're also allowed to eat these leftovers for breakfast, too.

Pimento cheese isn't just great on a burger... try it in TMJT's novel take on Shrimp-N-Grits (\$16.50). You have the usual suspects—sautéed red bell peppers and onions, chunks of country ham, and seared shrimp—but the grits aren't just any ol' cheese grits. We're talking PIMENTO cheese grits. And not only are they extra cheesy, they are extra life-changing.

I've taken my children to TMJT and can testify to the kids' meals being both affordable (\$4.50-\$5.50) and creative. If your children like to eat food that hits more colors of the rainbow than fried beige, they'd surely find something here that will fit the bill. Mine all enjoyed the chicken quesadilla, cheeseburger, and pesto pasta with chicken, in addition to the fresh sides. If your kids are the chicken tender and fries type, they've got you covered, too. There are lots of options, so no one should walk away with a growling tummy.

I speak of leftovers as if they are an option; you may be able to finish off your plate, but I implore you to save room for dessert. Chef Brian Moore, formerly of Coquette and Vivace, is the full time dessert brains at TMJT and what he's whipping up definitely deserves a reservation in your belly. The S'more in a Jar (\$4.50) is incredibly rich and is just the thing for those of you with an uncontrollable sweet tooth. A graham cracker crust is topped with chocolate ganache before being covered in a creamy vanilla fluff. It's perfect served quite hot, but I found if you let it cool down for a few minutes, it somehow gets even more perfect. (You can take home jars of this for just an additional \$2 to cover the cost of the mason jar.) The new love of my life is the Peanut Butter Bomb (\$4.50), a magically wonderful Oreo crust pie, filled with a velvety peanut butter mousse, and topped with chocolate

ganache and peanuts. I made happy mouth noises loud enough to put the table behind us in an "I'll have what she's having" type of situation.

The Tavern has live music four nights a week, the perfect background for enjoying their excellent craft beer selection. Adam Eshbaugh is in charge of the beer list, and he does his job well. "Because of my work with the local beer community through 919 Beer Events and the Beericana Craft Beer and Music Festival, I've built relationships with our local brewers and distributors. We've been able to use that to bring in some great beers and host some exciting events." Adam goes on to talk about the first Tuesday of each month at TMJT being *Local Brewers Spotlight*, "We bring in a local brewer and four of their beers to the restaurant for our guests to taste and learn about the featured brewery's beer directly from those who brew it." Each month has a different brewery spotlight and May highlights Carolina Brewing Company of Holly Springs. Flights of beer are available if you can't decide on just one, and are served in four-ounce mason jars on wooden trays that Jonathan and his father made by hand. I told you these people are the kings of Pinterest!



If you want to keep up with what's happening with regard to food specials, beer tastings, or contests, follow TMJT on Facebook or Twitter. My favorite Mason Jar Tavern Facebook status update? "Rain, rain, go away. Beer." 🍺



114 Grand Hill Pl, Holly Springs, NC 27540 | 919.964.5060
Sun-Wed: 11am-midnight | Thur-Sat: 11am-2am

www.themasonjartavern.com
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GET SPIFFY

Lessons from building a 21st century mobile car wash business

BY ALLAN MAURER



Karl Murphy spent a decade trying to improve the car wash experience at his Carolina Auto Spa locations in Cary and Apex. “We spent tens of thousands of dollars in improvements to make the experience better,” he says. Then he got a shock.

“I had a friend, one of our regulars, and I wanted him to come in more so I told him about the free wi-fi, TVs and leather chairs in our waiting rooms, and how we hired friendly people. He said, ‘I don’t want a better car wash experience. I just want a better car wash. I’d give you more money if I didn’t have to talk to anybody, even though they’re friendly, clean and have nice breath.’”

Murphy’s answer: “They don’t want a better *car wash experience*, they want a better *clean car service*.” “People have tried a lot of things to create a car wash experience,” Murphy says. “Rainforest car wash, Nascar car wash. It hasn’t resonated with consumers. They want service, not an experience. It’s a convenience-driven business.”

That was in 2010. He began to experiment with mobile detailing at Carolina Auto Spa and customers loved it. “It grew and grew,” he said. “We found via our mobile service that customers really want their car cleaned at home or work. They don’t like other people driving their cars.”

Good advice from Scot Wingo

Murphy, who worked in sales and technology at Geromagic, and other tech firms in and out of the Triangle area, is 47, and has a 10-year-old son and 14-year-old daughter. He spent five years in the Army at Ft. Bragg, then moved to Chapel Hill when his wife was in grad school there in 1995. He began his sales career there and bought his first car wash in 2003. He has both business and tech savvy.

Along the way, he got some excellent advice from Scot Wingo, CEO and co-founder of Triangle-based ChannelAdvisor, who is also a close friend, “As I started to see success in the Carolina Auto Spa mobile business, I talked to Scot about it. It’s easy to think you need more technology and he’s a guy who can point you in the right direction. When I first wrote a list of the things I thought we needed to build, he crossed off 90 percent.” His insight was that, “It’s a consumer business. Focus 90 percent on the consumer. If that doesn’t work, it won’t matter what you do on the back end. You get one shot with the



Spiffy uses a reclamation mat to conserve the water used to wash their cars

consumer. Screw it up and you’re out with that customer for a long time.”

Wingo, who is both an investor in Spiffy and the Executive Chairman, continues to give Murphy advice, although he’s not involved with any day-to-day operations. A serial entrepreneur, he steered ChannelAdvisor through the economic downturn—the second he successfully, if not painlessly, negotiated. It had a very successful IPO in 2013. In recent years, Wingo has mentored a number of other startup entrepreneurs and has been active in The Council for Entrepreneurial Development (CED) and speaks at tech events such as the Internet Summit in Raleigh, among others. His advice put Murphy on the right path.

Keeping it simple

As Murphy proceeded to design a separate mobile business, he kept things simple. Spiffy sends the car wash personnel, who dress well in clean uniforms, are vetted, and insured to the car at a customer’s home or work. While the typical car wash industry has a “Chinese Menu” of options usually presented to the customer in industry jargon such as “high speed polishing” or “ozone treatments,” Spiffy’s offerings are in plain English: “deep-cleaning,” “shampoo the carpet,” “clean the headlights,” and “engine cleaning”. Depending on the options chosen, services range from \$19.99 to \$299.00.

While some car wash operations have five or six vehicle classifications, the vast majority of cars at Spiffy fall into two categories, Murphy says. “Here, it’s either a sedan with 4-doors or it’s not.”

“Customers know their car is dirty, very dirty or smells, and they want it back clean,” Murphy says. “We try to provide clear price points, \$20, \$40,

\$100, \$200. It all depends on how many and what kind of services the customer wants to include with their wash.”

Convenience for parking decks and office buildings

Spiffy has arrangements with a number of large companies in Research Triangle Park, for instance. “One of the things that makes us different from other businesses we compete with,” Murphy continues, “is that we’re environmentally compliant and insured. We do all of our service on a water reclamation mat. The water we use, we take with us.”

Property firms like that. That’s why they have key drop facilities at parking decks and office buildings, such as North Hills, where customers can have their car washed while they shop. “Most commercial property owners consider it a no-cost amenity. Real estate firms look to differentiate themselves like anyone else in business.”

His employees are checked for good driving records and criminal background, make \$15 an hour on average and “are respectable individuals,” Murphy says.

The company fits right in with the current trend toward the combination of mobile and services via such firms as AirBnB and Uber. “What they tap into,” Murphy suggests, “is the Amazonification of retail. That’s where consumers expect things immediately. New technology—and companies taking advantage of it—has really driven up consumer expectation of what *fast* is. The consumer wants it now, wants it done well and doesn’t want the friction of 20th century commerce.”

Spiffy, he says, launched their iPhone app 3.5 in April and has an Android version coming out of testing now. The firm currently has about 1,000 customers and provides service at 100 locations, including such firms as Citrix, Netapp and recently received approval to operate in one of Raleigh’s parking decks.

To learn more, visit their website, www.getspiffynow.com.

Allan Maurer is a much-published freelance writer, editor and blogger published in national magazines from Playboy to Modern Maturity. He’s a former editor of North Carolina Magazine, Triangle Tech Journal, and a co-publisher of the North Carolina film blog, <http://ncflix.blogspot.com>.



Spiffy founder Karl Murphy



Sub Noir Brewing BY RUSSELL PINKSTON



Over the last few years, American beer has gone through a major paradigm shift. The craft brewery boom has revolutionized not only the very definition of beer, but also the place it holds in our culture, as a totem of art, creativity, and community. Suddenly, our mugs runneth over with precious liquids from tap rooms, growlers, bombers and pick-sixes from breweries all over the country—from our west coast brethren to local imbiberies, which continue to spring up like furious wildflowers through cracks in our cities' sidewalks. We are in an era of fantastic experimentation that has brought us such alchemical concoctions as the peanut butter porter, bacon maple ale, and (in extreme cases) beer fermented with wild yeast isolated from the wings of wasps. It's as if hundreds of years of brewing tradition are being disregarded entirely. And this is a good thing! Craft beer, for Americans, has become an incarnation of that which makes us American at

our core. It is a symbol of our freedom from tradition. Plus, it gets you drunk.

Enter Sub Noir Brewing Company. Beyond a narrow taproom—fully stocked with classic Nintendo-era video game—a small loading dock that serves as Sub Noir's brewhouse exhales that familiar aroma of sweet wort in the kettle. Before yeast is added to the mix to make it officially "beer," the sweet liquid that comes from soaking various



Owners, brewers Brennan Watson and Michael Stagner, with Amy Stagner

malts is known as *wort* (pronounced like "word" but with a "t" at the end). It's a mixture full of malty sugar, which the yeast will eventually convert into alcohol, and it smells like fresh caramel donuts.

The first thing I notice when I walk into Sub Noir's brewhouse (about the size of a dorm room) is a box of Count Chocula cereal thrown haphazardly onto the workbench, as if devoured and then cast aside by a pack of voracious children. Almost instantaneously, this fills me with a wave of nostalgia for a breakfast cereal (who are we kidding, let's just call it candy) that was probably my favorite food as a child. It doesn't take me long to realize that I can smell it in the air. Behind a wall of oak barrels stacked in the center of the room, rises a column of steam. I walk over to find Michael Stagner and Brennan Watson, owner/brewers at Sub Noir, huddled over a small half barrel brew system manufactured out of reclaimed kegs.

"Wait..." I say. "Are you putting Count Chocula in the beer?"



Nana says, "Mangia, Mangia!"

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They smile at me knowingly. "One of the great things about being a nano-brewery," says Michael, "is that we can experiment more and make what we like." Sub Noir brews very small weekly batches, fermenting just one barrel (or two kegs' worth) at a time. Now, since their system is made out of kegs, this means that they must brew two batches of each beer in order to fill even this modest fermenter. This is both good and bad because, as Michael says, it allows for a lot of experimentation from one batch to the next, but it also means that demand is often much higher than supply, and once a batch runs out... it's gone.

The beer they're brewing, as I talk with them, is called *Zee Count*. It's a chocolate stout brewed with Count Chocula and aged on roasted cocoa nibs from Videri Chocolate Factory. It's a paradox in itself, a taste of childhood nostalgia brewed into an alcoholic beverage, bittersweet as is all the best chocolate (or nostalgia, for that matter). And it brings a whole new meaning to the phrase, "part of a balanced breakfast."

Also on tap while I was there was *Zeruda no Eru Barleywine* (12% ABV), a deceptively strong ale that doesn't taste very alcoholic considering how potent it is, with undertones of bananas and caramel; and *Le Petit Prince Table Beer* (~3.5% ABV). All of their beers are served in tulip glasses



and pair very well with Mario 3, which is set on an eternal loop on the TV in their taproom. In fact, they have a whole shelf full of retro video games: everything from River City Ransom for NES to Street Fighter Alpha for Sega Saturn.

Sub Noir is a very small operation. The company is made up of two guys, Michael and Brennan, computer programmers by day, and Michael's wife, Amy, who runs the taproom during business hours. Michael and Brennan choose to brew beer simply because they love it, which is evident by the care they take for each batch. They are all very friendly, and welcome guests to drop by and poke their heads into the brewhouse to see what's cooking.

Though they don't currently sell any beer to be taken out of the taproom (growlers and such), they

do have a membership program, or "beer society," part of a crowd-sourcing campaign, which they have dubbed the *Samizdat Underground*. This secret society rewards its members with four limited-release bottles of Sub Noir's seasonal brews and one 32 oz. stainless steel growler. In addition, every second Saturday, they tap a cask of a special one-off beer, such as their recent *Bourbon Barrel Aged Ginger Tripel*.

Sub Noir is only open Friday 6pm-12am and Saturday 12pm-8pm for now, and their offerings sell out fast. "We're pretty much going through it as quickly as we can make it," says Michael, so I recommend coming early if you want a taste of whatever concoction they've tapped for the weekend. 🍷

Russ is a photographer, brewer, author, and screenwriter. He's a Raleigh native who has recently returned home after a decade of writing (and drinking) in NY and LA.

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STEP ASIDE BURGUNDY

Why Cru Beaujolais is the wine to drink right now

BY LIZ OLIVIERI

Pinot Noir lovers...hear us out! Many of us have come to love the grape that embodies all that we love in a light-bodied, well-rounded, and versatile red wine. The thin-skinned grape lends itself to wines that are light and delicate, but it also makes this grape one of the hardest to grow in the world. When the climate is just right, not too hot and not too cold, it develops just the right balance of acidity and sugar while slowly ripening to its peak. However, it is susceptible to disease and in harsh, temperamental climates there is the potential for vineyard managers to lose their entire harvest in one rainy day. All of these factors contribute to the aura and paradox that comes when creating and searching for the perfect bottle. Winemakers in Oregon and parts of California can sometimes create world-class Pinot Noir, but if you're looking for the flawless embodiment of the Old World style of Pinot Noir where you can taste hundreds of years of winemaking history and tradition in the bottle, the only place to look is Burgundy, France.

At The Raleigh Wine Shop, we hear asked time and time again from those who have followed Burgundy through thick and thin, through good vintages and the not so good, why the increasingly dramatic rise in prices? The simple answer is that it's complicated. Not what anyone wants to hear, really, but there are many factors involved in the escalating prices of wine in general, but more noticeably those of Burgundy.

From each vineyard parcel to the next, from hillside to hillside, the geology is unique unto its own and produces exclusive and distinctive wine from bottle to bottle. When talking to the *New York Times*, wine expert Jonathan Reeve described Pinot Noirs coming from Burgundy as such: "Burgundy is a rather northerly wine region and pinot is a notoriously fussy grape. It's hard to really nail it. But when it's perfect, it becomes a kind of unicorn wine. Actually finding one is such an obsession for some people they'll spend anything." And what happens when there is such high demand for such a unique and limited product? Prices go up. And up. And up. Some of the top wines from the top Grand Crus in Burgundy's Cote de Nuit can average upwards of \$13,000. Now, that's not exactly in everybody's price range, but the phenomenon trickles down all the way to the most basic entry-level Bourgogne Rouge.

Another unfortunate factor in rising bottle prices has been Mother Nature. After multiple,

disastrous seasons and vintages in a row, smaller yields in the vineyard have meant smaller production in the cellar. Winemakers have had to salvage all they could from their harvest to produce the same level of quality that Burgundy lovers are used to across the board, from Grand Cru to Bourgogne.

Enter Beaujolais and the Gamay grape. Just south of all of the hype that is traditional Burgundy lays the Beaujolais district of Burgundy. Similar to Pinot Noir, Gamay produces fresh, easy-drinking wine driven by cherry and red fruit, and just as in Burgundy, Beaujolais has multiple classifications, getting more serious as they become more specific. Beaujolais has gotten the reputation as being a great 'starter' for apprehensive and new red wine-drinkers because of its quaffable quality. Most consumers are familiar with Beaujolais Nouveau and the brightly colored, flashy bottles that stack in groceries stores every third week of November. But there's more to be discovered in this southern appellation of Burgundy. Made for warmer weather and meant to be served with a light chill, these entry-level Beaujolais often come from the southernmost part of Beaujolais where the soils are made up of sand and clay and the wine drinks young and fresh with all of the rich red fruit that pinotphiles are looking for.

Moving north, into the granite soils of Beaujolais-Villages and Cru vineyard sites, we start to find the real standouts. These are the wines that have all of the depth, structure, and ageability; all of the young, ripe red fruit and concentration that we go crazy for in Burgundy. The best part? Cru Beaujolais is everything that you are looking for in a delicious Bourgogne Rouge, but it's often half the cost. Brouilly, Cote de Brouilly, Regnié, Morgon, Chiroubles, Fleurie, Moulin-à-Vent, Chénas, Juliéas, and Saint-Amour. All ten of these crus are the names we should remember the next time we're pouring through a Burgundy bargain bin searching for the unattainable. Each cru provides a unique and more serious style of Beaujolais than many are accustomed to, and each deserves a second look. There are no unicorns here. High quality wine doesn't have to mean a higher price tag, especially for our Burgundy lovers. 🍷

Liz is the newest member of The Raleigh Wine Shop team, located at 126 Glenwood Avenue, Raleigh, NC. She can be reached at liz@theraleighwineshop.com.





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Amigosan BY RUSSELL PINKSTON



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

At first glance, Amigosan's menu items seem diametrically opposed. In what kind of a world would anyone stuff a taco with kale, roasted chickpeas, or curry aioli? Everyday common sense should tell you that tacos are a Mexican dish and should be filled with Mexican—not Asian—ingredients. Luckily for us, the world of AmigoSan is devoid of this restrictive logic. This bright yellow food truck serves up taco creations as a fusion of Japanese, Indian, and Thai dishes cradled in a grilled flour tortilla.



Nicole and Ed Sautro

AmigoSan is the creation of Ed Sautro, a native of Binghamton, NY, who grew up around his parent's catering business. He was trained at the CIA (Culinary Institute of America) and ran the family business for years until they finally sold the company and moved south. He now lives in Wake Forest with his wife and family, a convenient midway point between his relatives in NY and Florida.

Upon moving to the Triangle, Ed served up dishes at the Sheraton Imperial and Capital Center, as well as Jasper's, before finding work as a food broker. Presently, he works for Heinz during the week and runs the food truck on weekends.

Ed decided to start a food truck rather than a typical brick-and-mortar restaurant not just because of the "low overhead," (sorry, food truck humor) but also because it allows them the freedom to bring their experimental culinary offerings to a wider audience. Each of their tacos is a fusion of



Loaded Tater Tots

the classic Mexican staple stuffed with atypical ingredients from different parts of Asia. "The tortilla is basically just a vessel for us to put ingredients into," explains Ed. It's a chewy tortilla that holds up surprisingly well considering the amplitude of their sauces.

AmigoSan offers four different styles of taco fillings at \$6 a pop, each of which comes with a choice of chicken, steak, pork, or tofu. The tofu, in particular, has a wonderful texture, reminiscent of feta. It's a recipe that Ed keeps secret from even

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You can get your tacos in any of the following styles: *AmigoSan*, *Taj Mahal*, *Sombrero*, or *Thai Thai Again*.

The *AmigoSan*, their namesake, comes stuffed with shredded kale, napa (a pale Japanese cabbage) and red cabbage, tossed in a sesame soy dressing with sweet & spicy aioli, and topped with cojita cheese.

The *Taj Mahal* style comes with fresh curried spinach, julienned cucumber and carrots, masala curry aioli, and spiced chickpeas. The chickpeas are delightful, fried in various Indian spices and curry until crisp, almost like wasabi peas. They are

a burst of flavor, and I seriously think they should consider selling them in bags all to themselves.

For a taste of Thai, their *Thai Thai Again* taco is filled with napa, red cabbage, and carrots, and then tossed in peanut sauce and a Sriracha crema before being sprinkled with toasted coconut; a tasty blend of sweet and savory.

The *Sombrero* taco is slightly more traditional, in that it's a Tex-Mex fusion. Filled with shredded Romaine lettuce and tossed in Southwest Caesar dressing and chipotle lime crema, and then topped with a Mexicali corn relish and Colby cheese.

They also offer *Loaded Tater Tots* and *Nachos* topped with the above styles, and a kale salad with raisins and cojita cheese in a sesame dressing.

"We try to make the food both tasty and healthy," says Ed. It's a nice break from the regular food choices you'll find at many of the food trucks. But for a special treat, one that could possibly be the pièce de résistance of their menu, they offer a Sriracha brownie. Rich and fudgy with chunks of white chocolate and a lingering Sriracha burn at the back of your palate.

Ed runs the truck with his wife Nicole and friend Zach, who hustles out front, taking orders. They also do catering. In fact, as I talk with him, Ed wears a bright yellow t-shirt with the phrase,

"If you're having an affair, that's your business. Just let us cater it!" printed on the back.

They're regulars at White Street Brewery in Wake Forest, and you'll find them out front a couple times a month, but they also take the truck to a host of venues throughout the Triangle. I've personally had the pleasure of bumping into them at several breweries and it's always a delight, so keep your eyes peeled for that bright yellow truck brandishing a panda in a sombrero. Or just check them online to find their next stop. But remember, "It's NACHO everyday taco!" 🍌

Russ is a photographer, brewer, author, and screenwriter. He's a Raleigh native who has recently returned home after a decade of writing (and drinking) in NY and LA.



AmigoSan Taco



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Nate Sheaffer BY LOUIS ST. LEWIS

The powers that be in the City of Raleigh recently announced that they have the desire to see The City of Oaks become the “Arts Capital of the South.” Quite ambitious. There are even new bumper stickers out there that herald, “I Support Local Art” where the “O” in “local” has been tricked out to resemble a fat acorn whose cap evokes the city skyline. Mayor Nancy McFarlane stated recently, “Arts really define who you are, and everyone is really starting to understand the arts are an economic driver”. I assure you that people who make their living in the arts fully understand that arts are “an economic driver” and some in our community are going about it with great talent and gusto.



Nate Sheaffer

One of these people is neon and fabrication artist Nate Sheaffer, who has been a fixture in the light and design community here for decades. You’ve gazed in amazement at the ever-changing LED wall display at NC State University’s Springboard Innovation Hub. That’s Nate. Sipped a beverage at Crank Arm Brewing and enjoyed that one half mile of bike chain and cycle kinetic assemblage? That’s Nate. Driven down Capital Blvd and had your eyes drawn to the Johnson Lexus building glowing like a radioactive jewel? That’s Nate. The Arrow Haircut signs in Cameron Village & Hargett Street? That’s Nate! In fact, if you throw a rock at a unique and finely wrought light or signage display created in the Triangle in the last 25 years, odds are that you are dealing with a Nate Sheaffer creation.

Nate knows neon. In fact, for many years he owned one of the most important neon manufacturing companies in the US, producing tens of thousands of elements for clients around the

world. Located in an old school within eyesight of Jordan Lake, the factory pulsated with rock & roll music while “Blade Runner” or “Clockwork Orange” filled TV monitors. An order for 3,000 pink flamingos was no big deal, and a German order for 30,000 Coca-Cola signs was just part of the game. But after many years on top, Chinese neon companies were finally able to undercut his prices and it was time to move on.

Those years of commercial production were extremely important to Nate’s development as a fine artist. After all, James Rosenquist started his career as a billboard painter, Andy Warhol had been an award winning commercial illustrator before he turned his eye to pop art and Philip Glass stated that his working as a plumber provided an anchor to his precise and repetitive musical scores. For Nate, all those years of blowing glass and fabrication allow him to approach new creations with a well-honed arsenal of skills, focusing on creation rather than worrying about brushing up on technique.

I recently had the pleasure of visiting with Nate in his Raleigh studio, located in a charming old 19th century farmhouse that you would never expect to discover just off of St. Mary’s Street. The house features one of the most gracious porches in the area and is the process of being slowly brought back to its former grandeur. He shares the home with his lovely wife Traci and charming children Adam and Liza (along with an assortment of puppies, cats and fish).

Nate has carved a suitable creative workspace in the old walk-in basement complete with a very Warholian red velvet couch and spinning mirror ball. The walls glow with the intensity of numerous LED and neon creations, one of which is a segment of his ongoing “Eyecentennial” series inspired by the insect world. As Nate puts it, “We are all bugs, basically. Our pineal gland secretes melatonin



Over a half mile of bike chain flows through the neon kinetic art at Crank Arm Brewery

responding to circadian rhythms perceived to a large degree through our exposure to light. Our attraction to the illuminated, visual stimuli affects our mood, which affects, well, everything, including how we present ourselves to the world.”

Parts of new creations and current projects along with plans for projects fill the studio. A perforated light fixture for Durham’s Rickhouse lays on a table, neon tubing leans in corners, and the mirror ball spins on. Nate has been called upon by the powers that be at “The Ritz” (recently purchased by LiveNation) to create a special art installation for the venue’s two-story lobby that will feature a spaceship-themed assortment of glowing, pulsating custom-made creations.

If Raleigh is to become “the Arts Capital of the South”, it really is based not on government interaction, but on individual artists, and the local businesses that support them. If we could only clone artists like Nate Sheaffer, Raleigh would be well on its way to its desired appellation.

Visit www.natesheaffer.com for more images of his remarkable work. 

Louis St. Lewis could be described as an artist, visionary, showman, and bon vivant, among other things. His work (visual and written) has appeared both regionally, nationally and internationally. More on LSL at www.louisstlewis.com.



The purple radiance of Nate’s work at Johnson Lexus

BEACH TRIP!



If you've lived in the Triangle for more than a year or two, you probably know that it feels like half the population migrates to our gorgeous NC beaches all summer long and into the fall. We love keeping our readers up to date on events all over the Triangle and thought why not follow our readers to the beach this year and include a list of upcoming events taking place along the coast. If you know of any noteworthy events, please email us at beach@welovedowntown.com. We look forward to saying helllllo to the warm sun and sand of our Carolina coast. 🌊

Southport Concert Series—Parrot Party

111 South Davis Street, Southport, NC 28461
Friday May 8th, 6:30-8:30 pm
www.townofsouthportnc.com/southport-concert-series
910.253.2670
Cost: Free

Beaufort Music Festival

172 West Beaufort Road, Beaufort NC 28516
Saturday May 9th—May 10th
www.beaufortmusicfestival.com
Cost: Free for kids 12 and under; \$15 for students 13-18; \$20 for adults pre-sale; \$25 for adults at the door

10th Annual Rims on the River Vintage Car and Hot Rod Show, Wilmington

Throughout Downtown Wilmington
May 15th–17th
www.rimsontheriver.com
252.808.0440
Cost: Free

Cape Fear Disabled Fishing Tournament, Kure Beach

Kure Beach Fishing Pier, Kure Beach NC 28449
Friday May 15th, 7:30am–Noon
www.got-em-on.com
Cost: Free

Crystal Coast Boat Show, Morehead City

500 Evans Street, Morehead City, NC 28557
Saturday May 16th, 9am-5pm
www.crystalcoastboatshow.com
252.808.0440
Cost: Free

Fireworks by the Sea & Boardwalk Blast, Carolina Beach

Cape Fear Blvd & Carolina Beach Ave N, Carolina Beach, NC 28428
Friday May 22nd, 6:30pm
910.458.8434
Cost: Free

Orange Street ArtsFest, Wilmington

120 S. Second St, Wilmington NC 28401
Saturday May 23rd, 10am-6pm; May 24th, 10am-6pm

910.251.1788
Cost: Free

Mayfaire's Music on the Town Presents: Massive Grass (Bluegrass), Wilmington

Town Center Drive and Conservation Way, Wilmington, NC 28405
Friday May 29th, 6:30pm to 9:30pm
910.256.5131
Cost: Free entry

USA Beach Wrestling National Championships, Carolina Beach

98 Pavilion Ave S, Carolina Beach, NC 28428
Sunday May 31st, Noon to conclusion
www.ncwrestling.org
828.467.3859
Cost: Free for spectators

OBX Brewfest, Nags Head

6800 S Croatan Hwy, Outer Banks Event Site, Nags Head NC 27959
Sunday May 31st, 9am-6pm
www.obxbrewfest.com
252.489.0924
Cost: \$40

Spring Flea at BAC, Wilmington

516 N. Fourth St, Wilmington NC 28401
June 5-7th, 3-9pm Fri, 10am-5pm Sat, noon-5pm Sun
www.brooklynartsncc.com
910.616.9882
Cost: \$5, free for children under 12

Carolina Beach Music Festival: Celebrating 30 Years

Cape Fear Blvd & Carolina Beach Ave S., Carolina Beach NC 28428
Saturday June 6, 2015; Gates open at 10:00am
910.458.8434
Cost: \$20 in advance, \$25 at the gate, free for children under 12



40th Annual Dare Day Festival, Manteo

Downtown Waterfront, Manteo NC 27954
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www.darenc.com
252.475.5629
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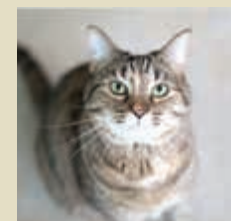


This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's 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

Carter is a 4-year-old neutered male Red Tick English Coonhound—If you're looking for a spotted, floppy-eared companion, Carter is your guy. His heart is as big as his friendly paws. He has a deep, hound-y voice and like most hounds, he likes to sing! He loves going on hikes around the neighborhood or through trails around the countryside. Carter would love to be by your side with his nose to the ground! Carter has been diagnosed with heartworm disease, which he is being treated for at the SPCA. The SPCA will continue to treat his heartworms until he is completely healthy. To learn more about this loveable hound, visit www.spcawake.org/ adopt or visit him in person at the SPCA Adoption Center today!



Peggy Sue is a 7-year-old spayed female domestic short-hair tabby—Peggy Sue is a well-rounded, sophisticated lady. She knows what she wants and isn't afraid to ask for it. She's looking for a family with a sense of humor that will laugh at her strict rules and regulations. Peggy Sue needs a home that is looking for a CEO and someone to keep things in order! There's a whole lot of love in her tiny feline frame. She'll praise you for your good behavior (feeding her on time) by letting you pet her while she watches TV with you. But be sure she is OK with changing the channels, or she'll run into the other room and pout until you apologize. She needs that special home that wants to make her the center of their world. Want to meet this one-of-a-kind cat? Visit her at the SPCA Pet Adoption Center at 200 Petfinder Lane, Raleigh, NC 27603 or visit www.spcawake.org/ adopt for more information!





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Submission fees: \$15 for members,
\$25 for non-members

The exhibition and awards will be juried by Cora Fischer, Curator of Contemporary Art at the Southeastern Center for Contemporary Art in Winston-Salem, NC. Cash awards.

FRESH Events

May 29 & May 30
Fresh Look: Pre-Jury
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June 5 First Friday
FRESH Opening

June 11
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Visit artspacenc.org for submission details.



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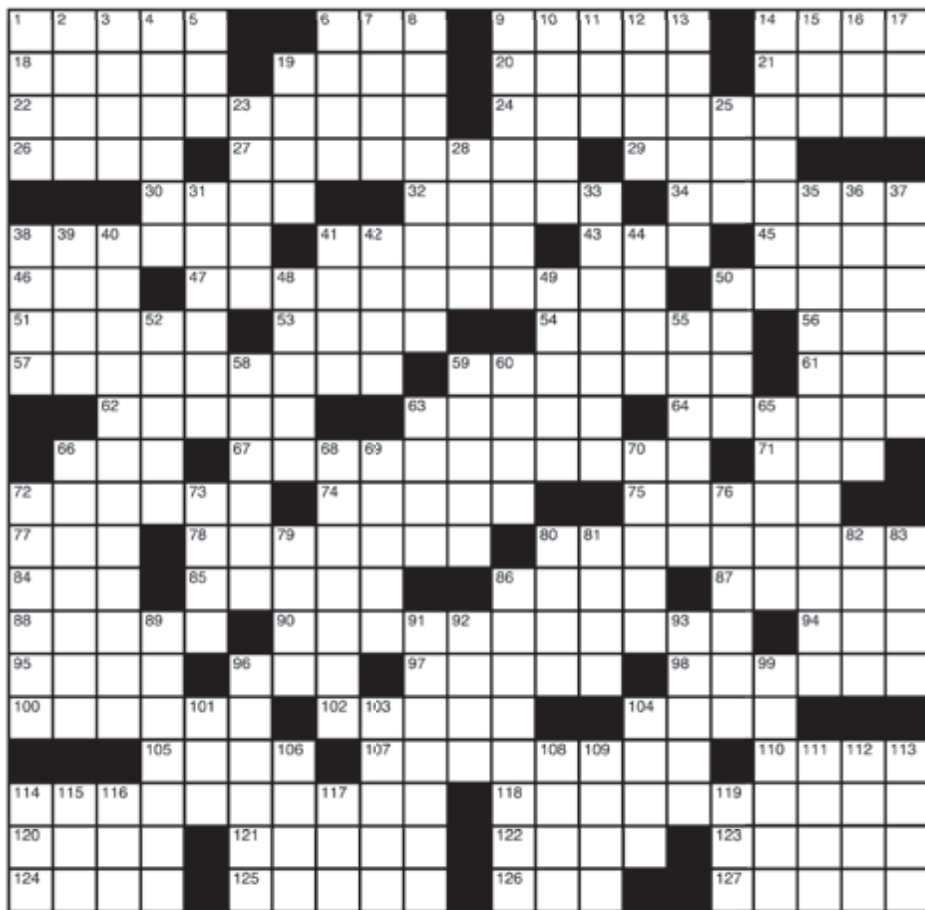


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"Elements of Style"

ACROSS

- 1 Light wood
- 6 Purged
- 9 Tray contents
- 14 "High Voltage" band
- 18 With 108-Down, tired comment
- 19 "O mio babbino ___": Puccini aria
- 20 Speed
- 21 It's sometimes held in a deli
- 22 Pirate once portrayed by Orson Welles
- 24 Relative of the Marquis and Montclair
- 26 Genesis twin
- 27 Enjoys an afternoon snack, across the pond
- 29 Old Burma neighbor
- 30 Paradise
- 32 Defense secretary under Nixon
- 34 Pond sounds
- 38 Shake
- 41 Autobahn rollers
- 43 Some MIT grads
- 45 "Got it"
- 46 Co-star of Janeane in "The Truth About Cats & Dogs"
- 47 Annoying with trivialities
- 50 Inside information?
- 51 ___ ordo seclorum: Great Seal words
- 53 Rural expanses
- 54 Smoke source
- 56 Sask. neighbor
- 57 Quiet
- 59 Composer Saint-Saëns
- 61 Forest female
- 62 Rash type

- 63 The Dodgers' Yasiel Puig, for one
- 64 Accompany
- 66 It may be applied: Abbr.
- 67 Electronics tool
- 71 Honorary legal deg.
- 72 Sites for sweaters?
- 74 Say "ma'am," say
- 75 Syrian president
- 77 E.T. from Melmac
- 78 With an edge
- 80 Grainy course
- 84 Him, in Le Havre
- 85 Shortens
- 86 Grassy cluster
- 87 Gulf State native
- 88 Skipped Denny's, say
- 90 "Quit dilly-dallying!"
- 94 CCV doubled
- 95 Target of a military press
- 96 Bigeye tuna
- 97 10-Down creation
- 98 Friend of 97-Across
- 100 Attaches
- 102 Civil rights org.
- 104 File ___
- 105 Coastal raptor
- 107 When some seafood is available
- 110 1987 "Crying" duetist with Orbison
- 114 Cartoonist known for his intricate contraptions
- 118 Music publishing nickname
- 120 Tiny particle
- 121 Morning staple for some
- 122 Sharp-tasting
- 123 More fetching
- 124 Thriller set in the seaside town of Amity
- 125 Hair net
- 126 One of two Mad rivals

DOWN

- 1 Acrimony
- 2 Yucatán years
- 3 Singer Horne
- 4 Naturally followed
- 5 Sm., med. or lge.
- 6 Standing
- 7 "Dies ___"
- 8 Iditarod conveyances
- 9 State of disbelief?
- 10 "Thimble Theatre" creator
- 11 "Let me see ..."
- 12 "Aeneid," for one
- 13 Thunder predecessors
- 14 Autobiographical subtitle
- 15 Elevator feature
- 16 Color
- 17 Like one saying "Moi?"
- 19 Detective fond of aphorisms
- 23 Funny Cheri
- 25 Salt
- 28 Anklebones
- 31 Worse, as fog
- 33 Making an impression
- 35 Kesseling comedy about the murderous Brewster sisters
- 36 Google entry
- 37 Six-line sonnet section
- 38 Brooks' singing partner
- 39 "Typee" sequel
- 40 Dickens classic
- 41 Most of a deceptive wad
- 42 Apples, sometimes
- 44 Alike, to Pascal
- 48 1999-2004 Olds
- 49 "What ___?": Twain dialogue
- 50 Sporty Jags
- 52 Bolt of Jamaica

- 55 Idle colleague
- 58 Inferior
- 59 Like cottage cheese
- 60 Rose's title partner
- 63 Provide with a roof
- 65 It may be filed
- 66 Showed respect, in a way
- 68 Rapper's demand
- 69 Hardly paparazzi quarry
- 70 De ___: actual
- 72 Brand named for an old Indian tea garden
- 73 Envelope abbr.
- 76 Precise
- 79 [Alas!]
- 80 Kentucky's ___ Arena
- 81 "One ___ land, ..."
- 82 Barney's boss
- 83 Idée ___
- 86 Storms
- 89 Evidently
- 91 Performed like Buck Owens
- 92 Minute Maid drinks
- 93 Ivy League sch.
- 96 Invalidates
- 99 Come to a halt
- 101 Vivaldi's hour
- 103 ___-surface missile
- 104 Protective trench
- 106 '60s Israeli deputy prime minister
- 108 See 18-Across
- 109 Agile
- 111 Some choristers
- 112 Elided adverb
- 113 Lamb sandwich
- 114 "The Big Bang Theory" astrophysicist
- 115 Hagen of the stage
- 116 Hair accessory
- 117 Eisenhower's WWII purview
- 119 Carrier units, briefly

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