



TRIANGLE

# Downtowner

M A G A Z I N E

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Our Downtowner mascot, Truman (adopted from Saving Grace Rescue), happily poses for the camera in front of Raleigh Memorial Auditorium, home to North Carolina Theatre and the NC Symphony

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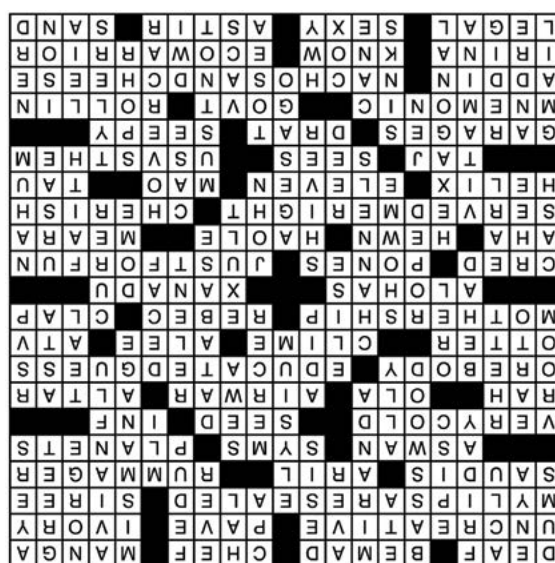
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**ON THE COVER:** Our Downtowner mascot, Truman, was adopted from the great people at Saving Grace Rescue in Wake Forest. He's a ham for the camera and happily poses in front of Raleigh Memorial Auditorium, home to North Carolina Theatre, NC Symphony, and other performing arts organizations.

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# Triangle Dogs

BY CRASH GREGG

One thing our readers can agree on is that we all love our pets, and in particular, our canine companions. Everywhere you go, there are dogs enjoying an abundance of activities in downtown Raleigh, North Hills, Durham, Cary, and all over the Triangle. If you add in the 100+ miles of the Triangle Greenway system and our many recreational parks, there are endless choices for exercise, hiking, and exploration for human and pup alike. With the growing number of dog parks and pet-friendly establishments, I think it's safe to say that if you moved to the Triangle hoping for dog-friendly communities, then you came to the right place. What's that? You don't have a four-legged partner yet? No problem at all. With over 150 pet adoption agencies in the Triangle, the perfect addition to your home is out there waiting for you to bring them home.

In case you can't tell yet, I'm a dog person. I admit it. Sure, our family had our share of cats growing up and they were pretty cool, but I've always preferred the company of dogs. They're more active, more affectionate, always by your side, and a never-ending source of amusement. While we were searching for a new place to move our office, one of the requirements was that it had to allow dogs so we could bring our new mascot, Truman, to work. Truman and I have been walking to the office a lot lately, trying to squeeze in some outdoor time between long work hours. Walking to work isn't just about exercise though. It's also about enjoying the early morning air, taking the time to see things you miss while you're driving and spending some quality time with my little buddy. He goes crazy when I grab the leash early in the morning because for him, our 25-minute walk brings the joy of sniffing a hundred different smells along the way and socializing with other dogs and their two-legged partners. Once we get to work, he sleeps in his "work bed" by my desk until an intern or a guest arrives, when he rushes to greet them. Throughout the day, he enjoys stretching out on an old church bench watching as cars and pedestrians pass by the front picture window or hanging out in one of the occasionally empty office chairs. From time to time, he'll sneak up in someone's lap or lie behind them with his paws and head resting on the leather arm of their chair. I guess you'd have to say that all of us here at the *Downtowner* are definitely dog people.

I've read that there are at least seven telltale signs that you're a tried and true lover of dogs. If: 1) you talk to your dog like a person and think they understand almost everything you say; 2) you'd give anything to take your dog to work with you; 3) almost all of your friends have dogs; 4) when your dog doesn't like someone, you're immediately wary; 5) you take more photos of your dog than of yourself and your friends; 6) your daily life revolves around your dog's eating and bathroom schedule; and 7) nothing is cuter to you than cuddly puppies (even babies!). If you're guilty of any or all of these, you're probably a good candidate to be a bona fide dog person. Speaking of dog lovers, following are a few we found around town.

## Working dogs

We posted a social media shout out on our Facebook and Twitter pages, looking for folks who take their dog to work. There are definitely a lot of dog lovers out there in the Triangle! Below are the first five responses we received, along with Truman, our daily *Triangle Downtowner* mascot.



Cheryl Reinert and Abby

**Cheryl Reinert with Abby from Gigi's Boutique in Lafayette Village** Abby is four years old and we adopted her to be a part of our family from Saving Grace Rescue in Wake Forest. When she was eight weeks old, they saved her from a puppy mill raid along with her brothers and sisters. Abby's title

here at Gigi's is VP of Public Relations and she is very smart. She loves coming to work and she especially loves all the children that come in the store. Most people comment on how calm she is in the store. One of her funny traits is checking out open purses or bags. She has been known to run out of dressing rooms with money and credit cards, and socks are her favorite things to grab when she can. Abby goes everywhere with us. Since she has been coming to work with me from day one, she does struggle staying at home. She loves riding in the car and we take her to Florida when we visit family.

**Jamie Saad with Wrigley at The Black Flower/Flash House** While I do inventory, take deliveries, write



Jamie Saad & Wrigley

drink menus, clean toilets, and fiddle with the P.A. system at The Black Flower and Flash House, Mr. Wrigley Dalton Pugglesworth (or 'Wrigs' for short) takes care of his very important jobs. First and foremost, being the world's most deadly "Attack Puggle," he often chooses to secure the perimeter of the establishments by being ever vigilant and pressing his face up against the Flower's glass doors. Not a dog, pedestrian, or even guy on a scooter can escape his watchful eye. I try to bounce promotional ideas off him, but Wrigs doesn't say much, because this puggle has a job to do... Once he feels comfortable with everyone's safety, he'll often relax on the Flash House patio, catching some rays, and the occasional glance toward a lovely lady on a leash walking down the sidewalk. When the daytime duties have abated, the bars have opened, and I'm behind the bar pouring drinks, Wrigs enjoys greeting newcomers at the front door of the bar. Watch out if his friends Bentley, Jerry, Bruce, Jude, or Buddy show up... Wrigs will definitely punch out early so he can kick it with his buddies and some cold-water cocktails. Every so often, if he's had one too many biscuits, you might witness Wrigley's true passion: live music. He hops right up on stage with the band, in order to "enhance" their performance. Mondays have turned into a great doggie-gathering at Flower and Flash, so feel free to bring your K9 by for some friendly playtime! Wrigley and the gang would love to have you.



Sara Myers and Michelle Lichtsinn with Jonesy

**Sara Myers and Michelle Lichtsinn with Jonesy at Jones Grant Urban Flats** My name is Jonesy and I'm the cutest member of the Jones Grant Urban Flats team. My job is to promote our brand new apartment community here in Raleigh. I've participated in many charity functions for my furry friends around Raleigh. Maybe you saw

me at the Pet Supermarket Adoption, the Spring Fling or the ASPCA event. My team has also participated with many other events and hosted adoptions at Jones Grant. We love to socialize with the community! We will be attending some upcoming events, so stop by so we can shake paws! In September, we'll be at the NC Pride Event and the North Hills 5K Run. My favorite treat is peanut butter and my favorite past time is meeting new people! I also love to visit the Oakwood Dog Park. I go often, so let's meet up! You can follow me on Twitter (@JonesGrantUrban), Facebook (Jonesy at Jones Grant Urban Flats) or Instagram (JonesyGrant). #JonesGrantDog

**Danny Taylor with George & Gracie at DT&CO**

George and Gracie, brother and sister Shih Tzus, are now about 10 months old. This relates in human years to the terrible twos, and man are they the perfect example of two wild and crazy kids just learning how to push the limits of their human's patience! Cute as buttons, these two live with us 24/7. Since David retired from NCSU and I own my own business, they love to go to work every day. Anytime they hear the door open, they are ready to meet and greet all our visitors with lots of doggie kisses. They especially love women's feet (this is a warning)! Once they get home at the end of a long day at the office, their daddies relax with a cocktail while they run off their puppy energy inside and out. It's a good thing they have a fenced in front and back yard! George loves to greet everyone who walks down our street, particularly if they are walking their dog. We often invite neighborhood pets (and owners) into the fence for some healthy social interaction. When they finally wind down, Gracie enjoys her "baby", a small stuffed toy, and George cannot get enough ice to chew on. Bedtime comes early



Danny Taylor with George and Gracie



Gary Smith and Mystic

at our house with Gracie ruling the roost. George most often is found in the early am laying on top of my robe beside the bed and frequently wakes us up pre-dawn for front yard play time. I must admit, initially I didn't want two dogs, but now I cannot imagine life without them. Really...how boring would it be to just have Gracie (so sweet and calm) without George (feisty and full of himself) running track under the piano during cocktail hour?

**Gary Smith with Mystic at TLC for Bikes**

We adopted Mystic into our family at just eight weeks (she's two now) and she's been our mascot here at TLC for Bikes ever since. She loves people and other dogs and enjoys greeting visitors at the door and giving out free kisses to all the kids. After two years at work, she's gotten used to new people and is so mellow and laid back all the time. She's gotten into the habit of sleeping right by the front door and we have to move her sometimes to get the door open!

She really likes walking in the woods along the greenway and making new friends at the dog park.

**Crash Gregg with Harry S. "Truman" Capote at the Triangle Downtowner Magazine and BOOM! Magazine office**

My name is Truman and this is a photo of me with my food and travel enabler, Crash. He takes me everywhere he goes. I love sleeping in my bed at the office and lying on our cool painted floor in



Our publisher with office mascot Truman



Nicole Rosin (with husband Danny shooting) and rescue pup Barkley at The Station

the warm afternoon sun. I get along with everybody (cats too, but don't spread that around), even though when new visitors stop by, I have to give them a sniff and look them in the eye to make sure they're good people (everybody is okay so far). I have to admit I have an addiction to raw peanuts and cashews. Well, any kind of nut really. Whatever I can get my paws on. Give me an almond and I'll do one of my feats of amazement for you: sit, shake, lie down, ride the bike, high five, and circus dog. I also love walking to work and going for rides in the car where I can look out the window. I'm just as excited riding to work as I am riding back home because I get to see all the cool stuff in downtown. I think it's funny when people recognize me from posts on our Facebook, Twitter, and Instagram pages but I'm always glad to pose for a photo. Please stop by the office sometime to say hello, and if you bring me a treat, I'll trade you for a trick!

**Dining and drinking with Fido**

While city codes throughout the Triangle don't allow pet owners to take pets inside eating establishments, they CAN bring their furry friends to those with outside seating. There are a few lists out there for dog-friendly restaurants and bars but unfortunately

most are incomplete or not up to date. It's still worth checking out [www.BringFido.com](http://www.BringFido.com) and enter your destination city to search for pup-friendly travel, lodging, attractions, restaurants, and events. On [Yelp.com](http://Yelp.com), type in your destination city and click "Find: restaurants or bars" then, under More Features, check "Dogs Allowed." You'll be surprised at how many places across the Triangle invite our four-legged friends to join in on the fun.

The following are a few of our favorite pet-friendly restaurant patios and bars where you can hang out with your friends and your pupster: Player's Retreat,

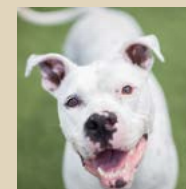


This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's 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](http://www.spcawake.org/longtimers) or call 919.772.2326. 🐾 Photos courtesy InBetween the Blinks Photography

**Peggy Sue** is an eight-year-old spayed female Brown Tabby Domestic Shorthair. Peggy Sue is the president of the SPCA's Cat Adoption Bedrooms. She rules the roost and doesn't mind letting you know what's on her mind. She's a "tell it like it is" type of lady, but that's what we love about her. Peggy Sue needs to find to a family with a really fun sense of humor and who doesn't take themselves (or Peggy Sue) too seriously. She's a rough and tumble girl who doesn't mind getting her



hands dirty to have a little fun now and again! She needs a family that will laugh with her and take her antics with a chuckle now and again. She's a unique character, and is looking for an equally unique family. We know there is one out there. Is it you? Check her out at [www.spcawake.org/adopt/](http://www.spcawake.org/adopt/)



**Stallone** is a seven-year-old neutered male American Staffordshire Terrier mix. Stallone has the biggest smile ever recorded at the SPCA. He is the happiest boy and is always pleased to see you. He has never met a stranger and his greatest joy in life is a belly rub. He walks well on a harness and is pretty laid back. Stallone is staff favorite and has learned a lot of cool new tricks at the SPCA. He is doing great with houstraining as well! This guy is the whole package. He's already been fixed, vaccinated, micro-chipped, de-wormed, and fully vetted. Right now he is working on receiving his K9 Good Citizen Certification from the AKC through the SPCA's Pit Crew Program. Stallone is full grown and weighs just under 70lbs. To learn more about Stallone, please visit [www.spcawake.org/adopt/](http://www.spcawake.org/adopt/).

NOFO, Boylan Bridge Brewpub, Bull City Burger & Brewery, London Bridge Brewpub, Black Flower Bar, Flash House, Village Draft House, Raleigh Times Bar, Lilly's Pizza, Bruster's Real Ice Cream, Bad Daddy's Burger Bar, Relish Café & Bar, Geer Street Garden, Vic's Italian Restaurant, Flying Saucer, Elements, Gonza Tacos, Dulce Café, Humble Pie, Provence, Patrick Jane's Gourmet Pizza, Spirits Pub, Town Hall Burger & Beer, Big Boss Brewing, Black Cat Café, City Kitchen, P.G. Werth's, Margaret's Cantina, Tyler's Taproom (all locations), Parker & Otis, Crank Arm Brewing, and The Station. We'd love to see your photos on our Facebook, Twitter or Instagram pages with you and your furry friend out and about, so post, tag, and hashtag us, #triangledogs.

### Dog parks in the Triangle

Raleigh dog parks follow the City of Raleigh rules for off leash areas, which includes no female dogs in heat or puppies younger than four months, and dogs four months or older must have a metal tag that provides proof of rabies inoculation.



*Carter graduating obedience school with mom Glenwood South merchant Kathleen McKenna*

The dog parks in Durham require that dogs be registered and have a "dog park tag" which expires each December 31st. In order to get the dog park tag, dogs must be current on all their vaccines. Paid memberships are \$15 for city residents with a Play More Card (\$17 w/o), \$20 for non-city residents with a Play More Card (\$22 w/o). There's a multiple dog fee discount of \$2 for each additional dog.

Cary's dog parks require a dog license with the Town of Cary and a rabies vaccination. There is a maximum of two dogs in the park at one time per adult owner. Female dogs in heat and dogs less than four months old are not allowed. Annual dog park fees for Cary residents (non-Cary resident fees are double) are \$40 for one dog, with a multi-dog pass available for \$60. Single day pass for Cary residents are \$5 (non-residents, \$10).

Here are the off leash dog parks we found across the Triangle:

#### Millbrook Exchange Park (Raleigh)

- 1905 Spring Forest Rd. Raleigh, NC 27615

- Two separate areas for large and small dogs
- Has kiddie pool in large dog area
- Open 6:30 am until 10:00 pm

#### Oakwood Dog Park (Raleigh)

- 910 Brookside Dr. Raleigh, NC 27604
- Three-acre fenced mulch-cover shaded area
- Open to the public daily from sunrise to sunset
- Two separate areas: Big Dog Park for all dogs, regardless of size, and Small Dog Park for smaller dogs and those who are elderly or slower
- Kiddie pool and water stations

#### Downtown Durham Dog Park (Durham)

- 304 Elliot St. Durham, NC 27701
- Separate areas for small and large dogs
- Dog Park Tag required
- Benches and waste bag dispensers

#### Northgate Park (Durham)

- 300 W. Club Blvd. Durham, NC 27704
- Two enclosed areas: Big Dog field and a Pup Pen for small dogs
- Dog Park Tag required
- Water fountains, waste bag dispenser, benches, and kiosk



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### Piney Wood Park (Durham)

- 400 E. Woodcroft Pkwy. Durham, NC 27713
- Four enclosed areas: small dog area, large dog area, entrance area, and program area
- Dog Park Tag required
- Water fountains, waste bag dispenser, benches, and kiosks

### Homestead Park (Chapel Hill)

- 100 Northern Park Drive, Chapel Hill, NC 27516
- 20,000 square foot enclosed area, separated for small and large dogs
- Water and waste mill

### Southern Community Dog Park (Chapel Hill)

- 1000 Dogwood Acres Drive, Chapel Hill, NC 27516
- Approximate 2-acre area separated for small and large dogs
- Split 50/50 between shaded and sunny areas
- Water and waste mills

### Cary Dog Park at Godbold Park (Cary)

- 2050 Northwest Maynard Road, Cary, NC 27513
- One-acre enclosed area
- Town of Cary Pet ID Tag required
- Benches, water stations, and pet cleanup areas

### Flaherty Dog Park (Wake Forest)

- 1100 N White Street, Wake Forest, NC 27587
- Two-acre grassy enclosed area open dawn to dusk
- Picnic tables and water stations

### Animal shelters and rescues in Triangle area

As we mentioned earlier, there are over 150 area government rescue agencies and small community adoption organizations, some specific to certain dog breeds or geographic areas. We emphatically encourage our readers to please consider adopting a new furry family member instead of buying from a breeder or big box pet company. Both of our awesome *Downtowner* mascots, Brisco and Truman, were rescues and we couldn't ask for more loyal companions, friends, and officemates. Below are some of the larger adoption organizations. For a more comprehensive list, visit [www.trianglepetrescue.com/arearescuesshelters.htm](http://www.trianglepetrescue.com/arearescuesshelters.htm).

### Wake County Animal Center (Raleigh)

820 Beacon Lane Dr. Raleigh, NC 27610  
[www.wakegov.com/pets/shelter](http://www.wakegov.com/pets/shelter)  
919.212.7387

Wake County Animal Center is the open-admission municipal shelter of Wake County, which means that

they receive all stray, abandoned, and surrendered pets. Being over-capacity is a constant problem and animals are at high risk for euthanasia. As new animals are admitted to the shelter each day, animals that have had the longest stay are euthanized. This is the shelter where same day adoptions are possible for pets already spayed/neutered and not needing medical attention. All animals must be met in person prior to placing a deposit. Puppies adopted before four months of age are too young to get a rabies vaccine, but may return to get vaccination at no cost once they are of age. Dog adoption fees are

*continued on page 12*



WTVD weatherman Don Schwenneker's pup Haden, adopted from the SPCA of Wake County

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# GRINGO A GO GO

BY CHRISTY GRIFFITH



If it weren't for George W. Bush, Gringo A Go-Go may never have been born.

You know those people who say if a candidate gets elected, they're moving to another country? Benjy Shelton actually went through with it. For four years, the Lilly's Pizza founding chef immersed himself in the intricacies of Mexican cuisine. I trust after your first bite, no matter your political leanings, you'll agree that it was time well spent.



Benjy Shelton, the gringo behind the taco

Benjy Shelton is what one might call a local ingredient purist. His day starts at the farmers market before the sun comes up, choosing the best possible produce while I'm still in bed dreaming of tacos. He drives to a secret kitchen almost an hour away to pick up fresh hand-made tortillas and chips that meet his standards. I get the impression that he doesn't need as much sleep as I do.

Everything offered is locally sourced. And I mean EVERYTHING. There's a brief mention of it on the menu, but I want you to know that this man is dedicated to making sure that the taco you are eating is not only tastier because of the early morning hours that went into the selecting-and-driving-of-ingredients, but that the food you are eating did not cross state lines. My taste buds support Benjy Shelton supporting the local economy. As for the environment? The man was on a mission for the better part of a year to make sure all the disposables in Gringo were biodegradable. If I owned a restaurant and I did all the things that Benjy does, I would spray paint it on the walls so everyone would know. It seems like a lot of work for no one to give you a high-five. Now that you know this, it will make that taco you're getting ready to eat even yummi-er.

The restaurant occupies an old Esso gas station

on Person Street in downtown Raleigh. The space is unintentionally eclectic; Benjy just adds items to the décor when he finds something that strikes his fancy. There is silver tinsel on the walls, 4"x6" glossies of random dogs and spiders he saw in Mexico tacked atop Loteria wallpaper, and a mirror-tile-bedazzled saddle hanging from the ceiling over the bar like a Country-Western disco ball.

But you probably didn't come here to take interior decorating notes. You are here to eat. So starting off, you'll find Chips and Salsa (choice of two salsas and chips, \$5) on the menu. Yes, you have to pay for them. Please know that it will be worth it. Benjy is not having cans of tomatoes delivered on a corporate truck! The salsas, like everything else, are made fresh daily. The Orange Salsa is simple: oranges, peppers, and onions. Although it's the mildest of the choices, it's not to be forgotten. Think summer on a chip. The Jalapeño Salsa has a name that may scare some folks, but it's very low on the spicy scale. It tastes as though the pepper has been seeded, so the heat isn't there, but still has the Jalapeño's undeniable bright flavor. It's also a gorgeous, vibrant hue. We eat with our eyes, no? (Full disclosure: my favorite colors are now green and taco.) Are you the person in your group always ordering the most off-beat thing on the menu? Try the Peanut Salsa. It's unusual and it's spicier than the Jalapeño version. I found it to pair beautifully with the Habañero Salsa, the hottest on the menu.



Gringo's previous life as an Esso gas station in 1948

The smoky Chipotle Salsa has a spice level between the two, but may have been my favorite of all the salsas I sampled. I was a bit over the whole chipotle scene back when restaurants put it on anything that wasn't moving and reduced it to a bacon-level buzzword, but this salsa was actually—dare I say it—amazingly delicious. Sorry, Frank's Red Hot, but I'd put Benjy's Chipotle Salsa on everything.

The chips are thicker than you'd expect (think uber-crunch) so they make you slow down and eat mindfully. We should all probably eat in a more mindful manner, but it's hard when there's so much good salsa around.

If salsa isn't your thing, then I don't want to know you. But still, I'm told that I'm supposed to write for *everyone*. Try the Chips and Guacamole (\$5). The guac is simple but spot-on. It's not gussied-up with things that don't belong in



Just a few of the tasty items we tried at Gringo





Gringo's Pozole and added garnishes

guacamole like elderberry flowers or poppy seeds. It's just straight-up good. In fact, you should order the salsa **and** the guacamole.

Do you want an entrée? Of course you do. It's as natural as being at a Mexican restaurant and wanting a margarita. (GET A MARGARITA!) I had the Chicken Enchiladas (\$13). The tortillas are cloaked in this tomatillo cream sauce that doesn't bust down your door and yell, YO, I'M SPICY!, but instead whispers *don't you want more?* warmly into your ear. Yes, you want more. Do it, without guilt. Now how about the rice and beans that come with the Enchiladas. Sure, they look like regular rice and beans, but they are not. *They are most definitely not.* The rice is something special, and if you try to steal my rice, I will lethal weapon

you with my fork. Lethal weapon is a verb. These rice and beans? They are the Richie Sambora to Bon Jovi. Stop asking me to make sense. Just order this.

We got to try the special of the day, Enfrijoladas (\$13) with rice (yes, that rice I'd fork you over) and pico de gallo. We're talking chicken and corn tortillas enrobed in a velvety black bean sauce, a heftier version of the aforementioned chicken enchilada. It's a dish for someone who was vegetarian through high school, then decided they only would eat chicken in college.

How about an Empanada (\$4)? We tried the version with the Mexican-style ricotta. Served with that incredible chipotle salsa, it was crisp, flaky, rich, and tangy and just all the things I'd want in an empanada. Benjy said he came up with the recipe by throwing his trusted pie dough into the fryer one day. I hope he will throw more things in that fryer. That fryer is the Dumbledore of all things empanada.

Pozole (\$10). Posole? I don't know the perfect way to spell it, but thanks to Benjy, I know how to eat it. He jokingly referred to it as Mexican pho, a bowl of red, steaming broth that brings hominy to new heights. Sure, you've seen those mutant-sized tins of hominy on the bottom shelf of the canned vegetable aisle at the grocery store. But Benjy, this guy... he and his chef Carmen Cruz actually *cook* the hominy, and not out of cans. I don't even know how to do that. Instead of chickpea-like parcels that you'd find in a can, these

pieces of hominy have already exploded in the soup, puffed-up and chewy and ready for you to try to describe it. It's hard! Otherwise, you'd have a much better description by this point in the paragraph. Gringo's pozole is served with a plate of garnishes you can add in yourself. Shredded cabbage, dried (HOT) peppers, avocado, limes, radishes, Jalapeños, and spices are all available to amp the soup up to eleven. Pure comfort food, even if your grandmother never made this for you as a kid.



Gringo's homemade chips with four of their seven awesome sauces

LET'S TALK TACOS. Food is my love language; tacos are my dialect. The number one thing you need to know about Gringo's tacos: their corn tortillas are out of this world. I think all the gringos who swear they only like flour tortillas would surely be converted. Number two

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thing you need to know: order many tacos. They are so good. You don't want to sit there and wait for them to make you more. Get them all at once; eat them post-haste.

Each taco is only \$3 and comes topped with onions and cilantro, with a wedge of lime on the side. There are many vegetarian options, but we tried the Nopales, which is cactus. Texture-wise, I'd liken it to the okra of Mexico. I happen to love okra and that sliminess which I don't know another word for (besides *mucilage*, which doesn't sound lovely) and would hope that those of you who enjoy that crazy feeling in your mouth would try these tacos. In addition to the onion and cilantro, these meatless tacos are also stuffed with chopped radish and tomato. You're pretty much getting a serving of all your veggies with this taco. It's basically a delicious vitamin.

Want meat? Gringo's got meat. Beef lovers, there's an



Enfrijoladas with black bean sauce, rice and pico de gallo

Asada taco waiting for you. Chicken lovers, there's a Pollo taco waiting for you. They are NOM NOM awesome.

But you know what might be the NOMiest of all the tacos? The ones made from that delicious pig. First I tried the Carnitas. I'm almost at a loss for words. The pure magnificence of these tacos has stripped me of my usual delicious-sounding adjectives. The carnitas fall apart in your mouth; this much you may have expected, but did you expect that they were the best carnitas I've ever eaten? No, you did not, because you don't know everything, smartypants. They WERE the best carnitas I've ever eaten! Do you want to make these at home? Sorry, you can't. But you can go to Gringo A Go-Go. And how about those Al Pastor tacos? Grilled

pork shoulder with pineapple chunks...all the words, none describe. So yummy. If you are free to enjoy pork, please order these tacos. If you can give me adjectives that aren't just moaning sounds, you win the right to write next month's profile.

In summation: THANK YOU, W! 🍌



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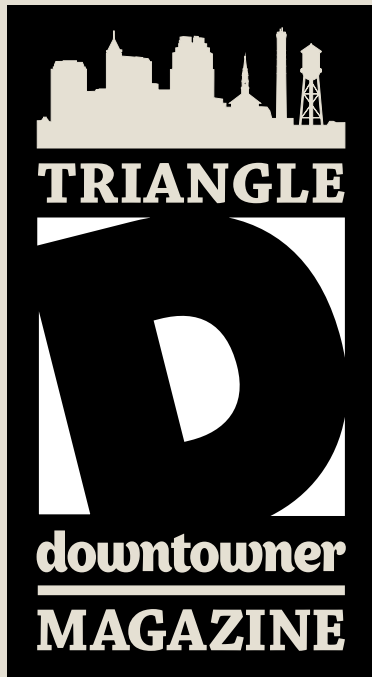
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- Eight \$25 gift certificates to **Shiki Sushi/Tasu Cary/Tasu Brier Creek**. With three locations around the Triangle to satisfy your craving for sushi, steak, Vietnamese, Thai, Hibachi and more! Visit them online for directions, specials and to view their diverse menus: [www.shikinc.com](http://www.shikinc.com) | [www.tasucary.com](http://www.tasucary.com) | [www.tasubriercreek.com](http://www.tasubriercreek.com)
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## From the Publisher

Our office mascot Truman thoroughly enjoyed being the cover dog for his first Triangle Dogs issue. Our faithful Australian Shepherd Brisco graced the cover quite a few times until he passed on to the giant dog park

in the sky just shy of his 18th birthday. Hopefully Truman has made him proud since he has all the right moves down pat: sleeping like a champ in the office, posing effortlessly for the camera, and being modest despite his canine notoriety around town. He's already boning up on ideas for next year's cover...

Plenty of congrats are in order! It's my friend Corbett Monica's 15th anniversary this month at Bella Monica, voted best Italian Restaurant many times in our Best of Downtowner Awards. Be sure to visit during the month of August for their anniversary specials. Also congrats to Dylan Selinger and the gang at Crank Arm Brewery on their

second anniversary this month. Stop in and have a tasty brew.

Speaking of anniversaries, the *Downtowner's* big 10th year is coming up this

November and we're working on something extra special to celebrate. There'll be live music, local beer and room for a few thousand of our closest friends. More news to come soon!

We want to send a heartfelt THANK YOU to Howard Udell of Gooley's American Grille in Wake Forest and Matthew Clark of Clark Insurance Company in Raleigh, our first sponsors for "The Bean," a charity fire truck in honor of Randall Gregg. If you missed the article in our last issue, you can read all about it online at [www.bit.ly/TDM-111](http://www.bit.ly/TDM-111) and download The Bean sponsorship packet here: [www.hurricanepr.org/thebean](http://www.hurricanepr.org/thebean). We have a few more sponsorships available, so please let us know if you'd like to promote your business while helping local charities at the same time.

Cheers,

CRASH GREGG

Publisher, *Triangle Downtowner Magazine*  
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### Triangle Dogs *continued from page 7*

\$45 if already spayed or neutered before coming to shelter, \$95 if not. All dogs must be spayed or neutered prior to adopting.



**SPCA of Wake County (Raleigh)**  
200 Petfinder Ln. Raleigh, NC 27603  
[www.spcawake.org](http://www.spcawake.org)  
919.772.2326

Since 2004, SPCA of Wake County has championed a no-kill mission and Adoption Guarantee program. They do not euthanize to make room for other animals; they only euthanize if a pet develops intractable health issues and for behavioral problems that pose a danger to others. Animals at SPCA of Wake County are selected from the Wake County Animal Center. All stray and owner-surrendered animals are routed to the municipal shelter, Wake County Animal Center. The Meet Your Match Program, developed by ASPCA, helps in finding the best match based on adopter's history and expectations in a pet and the pet's temperament and personality. Dog adoption fees are \$95 for dogs, \$150 for puppies. The canine adoption fee includes \$300 worth of veterinary medical services including a wellness exam, spay/neuter surgery, core canine vaccines, microchip & registration, deworming & flea protection, heartworm protection, heartworm testing, behavior evaluation, and access to post-adoption behavior consultations.

**SavingGraceAnimalsforAdoption(WakeForest)**  
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Wake Forest, NC 27587  
[www.savinggracenc.org](http://www.savinggracenc.org)  
919.518.1180

The dogs at Saving Grace Animals for Adoption are selected from local shelters where lack of

kennel space is a problem. Keeping about 60 to 80 dogs at a time, they only select dogs that get along with other dogs and people. While at Saving Grace, dogs learn basic manners and receive any and all necessary medical treatments including spaying/

neutering, vaccinations, heartworm test and treatment, deworming, flea & tick prevention, etc. All dogs get a microchip. Dog adoption fee is \$350.

**Second Chance Pet Adoptions (Raleigh)**  
6003 Chapel Hill Rd. Raleigh, NC 27607  
[www.secondchancenc.org](http://www.secondchancenc.org)  
919.851.8404

Second Chance Pet Adoptions is the oldest no-kill rescue organization in Wake County. All dogs that are available for adoption live in foster homes. Dog adoption fees are \$190 plus a \$10 microchip registration fee, which includes spaying/neutering, heartworm testing, parasite treatment, and vaccinations.

**2 Paws Up NC Shelter Rescue (Raleigh)**  
<http://2pawsup.org>  
[adoptions2pawsup@gmail.com](mailto:adoptions2pawsup@gmail.com)

2 Paws Up NC Shelter Rescue saves animals from the high-kill shelters in NC and provides necessary medical care. Adoption fees are \$135 for dogs and puppies or \$90 for any animals already spayed/neutered prior to entering program.

**Independent Animal Rescue (Durham)**  
[www.animalrescue.net](http://www.animalrescue.net)  
[info@animalrescue.net](mailto:info@animalrescue.net)  
919.403.2221

Independent Animal Rescue selects dogs weekly from local shelters or rescues stray animals. All dogs enter foster homes before being made available for adoption and are taught basic manners. IAR also pays for all necessary veterinary care.

Once animals are ready for adoption, IAR screens potential adopters and creates a match.

**Hope Animal Rescue (Durham)**  
[www.hopeanimals.org](http://www.hopeanimals.org)  
[info@hopeanimals.org](mailto:info@hopeanimals.org)

Hope Animal Rescue is a foster-based rescue and all visits are by appointment only. Animals are rescued from North Carolina shelters, with a focus on those that are unlikely to be adopted. The adoption fees are \$250 for dogs or \$100 for special needs dogs or older dogs. Fees include microchipping, spaying and neutering, age appropriate vaccinations, monthly preventatives, and any needed veterinary care.

**Orange County's Animal Services Center (Chapel Hill)**  
1601 Eubanks Rd. Chapel Hill, NC 27516  
[www.orangecountync.gov/departments/animalservices](http://www.orangecountync.gov/departments/animalservices)  
919.942.7387

Orange County's Animal Services Center is the municipal animal shelter of Orange County. They offer benefits to rescues, including vaccines and other medical services at no cost. Adoption fees are \$115 for dogs and puppies, but those fees are reduced to \$30 for senior citizens age 65+.

**Cause for Paws**  
[www.cfp-nc.org](http://www.cfp-nc.org)

[wendy.l@cfp-nc.org](mailto:wendy.l@cfp-nc.org)  
Cause for Paws of NC typically has 25 to 50 dogs and puppies in foster homes that are available for adoption. The Canine adoption fee is \$195, which includes all shots, spaying or neutering, and location microchip. Adoption fees are often reduced or sponsored. Check out their family of available dogs and apply to adopt, foster, or volunteer at [www.cfp-nc.org](http://www.cfp-nc.org).

### Even more doggie love

We mentioned this earlier in the article, but let's do it again to be safe. We'd love to see photos of you and your canine friends out and about all over the Triangle, so please share your favorites on our Facebook page, Tweet to us, and tag us on Instagram, along with the hashtag #triangledogs. We can never get enough doggie love!

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We hope the information in this article has been helpful to our dog loving friends, especially all the new ones just moving to the Triangle. We know you'll love it here as much as we do. If there's something that we should add to next year's Triangle Dogs issue, please tell us more: [dogs@welovedowntown.com](mailto:dogs@welovedowntown.com). Until next time, happy tails! 🐾

# Survey of Raleigh's Oakwood Historic District Completed by Local Volunteer

EDITED FROM AN ARTICLE BY CLAUDIA BROWN

Largely developed between the Civil War and World War I, Oakwood is Raleigh's oldest neighborhood and the capital city's oldest National Register historic district. The State Historic Preservation Office (HPO) had relatively few survey files on the properties and populating their survey database records for all of Oakwood's properties was a project that the HPO has long desired but never had funds or time to complete. However, thanks to the diligent hands of a local volunteer and historian, at long last it has been accomplished.

Normally a project of this magnitude would be sponsored by a local government and funded by both the sponsor and a federal matching grant from the HPO. For the Oakwood Historic District however, a comprehensive architectural survey update of the neighborhood was undertaken as a volunteer effort—more a labor of love—by Matthew Brown, a neighborhood resident and the historian of the Society for the Preservation

of Historic Oakwood (SHPO). Matthew is an experienced researcher who has been with the Department of Cultural Resources' Publications Section for 21 years. In 2004, he began systematically researching each and every property in Oakwood, conducting title searches, tracing owners in city directories, and searching newspapers, tax records, and numerous archival collections.

As a self-taught architectural historian eager to update the records of the HPO, the SHPO, and the Raleigh Historic Development Commission, Matthew contacted the HPO's Survey and National Register staff in 2012 for a tutorial in using the HPO's survey database. This spring he submitted a fully populated database and digital photographs for all of Oakwood's 588 properties, including the expansion areas. Matthew also submitted as a separate document a thorough inventory list containing all of his research, including the transcripts of his deed, city directory, and



Historian Matthew Brown in front of the recently renovated Heck-Pool house, built around 1872, is one of the most prominent houses in the Oakwood Historic District.



The Garland Tucker House was built in 1914 and is one of the few remaining examples of Neo-Classical architecture. The house sits within the Oakwood Historic District and is owned by the City of Raleigh and used for community meetings and private events. In 1974, it was moved one block east across the street to its current location at 418 North Person Street.

newspaper searches that detail the history of each property as well as identify architects and/or contractors for more than 140 properties, including 100 built prior to 1940.

The entry for each house includes a detailed history and description of its architectural features, when possible, distinguishing which features were original and where were added later. Supporting information involved establishing who built the house, important deed transfers, who made major changes, or restored the house, etc. Also included are Raleigh City Directory entries, map entries, selected census entries, newspaper mentions, and archived photographs. According to the SPO, the work done by Matthew has outdone all other district lists in the state!

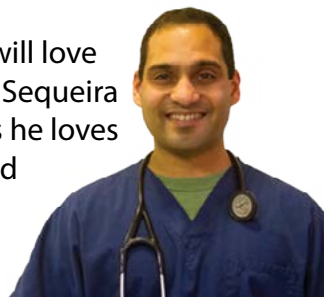
At long last, Historic Oakwood has the documentation it deserves. Many thanks to Matthew Brown for a remarkable job! 📖



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## Humble Pig BY RUSSELL PINKSTON



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Over the last few years, food trucks have evolved into a nearly essential part of the foodie culture here in the Triangle. With several festivals almost every weekend, and a plenitude of bars and breweries which don't sell food but utilize food trucks as the best and most creative way to bring sustenance to hungry masses out on the town. However, it's not always cupcakes (or Belgian waffles) on Easy Street. The world of food truck economics can, at times, be pretty cutthroat. Most of the people who start up a food truck do so because they cannot afford to open a brick-and-mortar restaurant. Often, they are living "hand-to-mouth," scrambling to schedule places to serve their culinary delights day after day, week after week. Without a brick-and-mortar location, gaining repeat clientele can be a difficult task. Food trucks attempt to bring the food to the people, rather than the other way around, and this can be rather hit or miss. Sometimes an event has a big turnout and a truck can rake in the profits for the day, other times not so much. To show you

what I mean, let's take a moment to get to know the people behind one such food truck. A day in the life, if you will, of The Humble Pig.

A few weeks ago, I had the great pleasure of meeting Ross McCarthy, owner and operator of The Humble Pig, a small barbeque truck that has been making its rounds across the Triangle for the last few years. It was one of the first food trucks on the scene back in 2011 and has since garnered a reputation for serving some of the best barbeque on the market. Ross and his wife, Jessica, run the truck on a daily basis. Ross's day begins before dawn at a commissary kitchen, where he prepares their food for the day's events and finishes their meats off in the smoker.



The Humble Pig's menu offers Georgia-style barbeque, which usually means that it's served without sauce. "In Georgia," Ross tells me, "the theory is that the meat should stand on its own without any sauces, so it doesn't look like you're



trying to cover up any mistakes." So, they rub the meat and smoke it overnight, prepare it in the morning, then serve it to you fresh without any sauce. But don't worry sauce lovers! They also offer a myriad of sauces on the side, everything from an Eastern NC vinegar-based sauce to an Alabama white sauce (and everything in between), so that any given patron's taste in barbeque can be satisfied.

They offer pulled pork or brisket as a sandwich, plate, or taco—with or without sides—for \$9-13. Their specials include the *Pulp Fiction*, a brisket confit with house-made habañero pimento cheese on a kaiser roll; the *Pow Chow Taco*, a flash-fried corn tortilla filled with barbeque and topped with white sauce and Sriracha; and their *Carolina Fries*, a bed of beer-battered fries topped with pulled pork, habañero pimento cheese, and sweet fennel slaw. They also offer smoked whole chicken wings (both the wing and the drumette) and all of the usual southern sides.

A big part of how they operate is to use fresh, local ingredients, preferring to work with sustainable, organic farms whenever possible and scouring local farmers markets for fresh produce on a weekly basis. "We try to keep our money as local as possible to help create jobs and give back to our community."

Ross is usually on the truck, slinging food and taking orders, while Jessica handles things behind the scenes, scheduling appearances and catering. It's a full-time job just trying to chase down customers. Most of the time, a food truck's business is dependent on the work of event coordinators. If an event fails to draw a sufficient crowd, trucks are often left eating the costs. Conversely, if there are too many people and not enough trucks, food will run out and folks will go home hungry. In extreme cases, there are even predatory events that most of us have never even heard of because they exist for the sole purpose of exacting fees from food trucks and then pocketing the money when nobody shows up.



Humble Pig's humble owner Ross McCarthy

It's fairly common for a food truck to pay an entrance fee for the opportunity to serve at a festival or office park. "It's a numbers game," Ross tells me. "You have to factor in the cost of the fee, the gas, and everything else." If people don't show up, food trucks can start leaking money fast. On the day I met Ross, The Humble Pig was parked out in front of an office complex that usually hosts several food trucks for lunch, but because of scheduling problems, The Humble Pig was the only truck that showed up. The line at their order window snaked through the parking lot like ivy and naturally, they ran out of food before they could get to the end of it. "If we had known we'd be the only truck out here," he tells me, "we could have



planned better and brought more food."

So, what can be done to help protect these small businesses from such costly situations? Well, for food truck owners, salvation may come in the shape of a newly-formed food truck association, of which the Humble Pig owners are members. Jessica McCarthy is even on the steering committee. One of the main reasons for the formation of this association is to create a forum where truck owners can come together and share their experiences at particular locations, winnow out the legitimate events from the not, and reduce the risk of banking on such monetary pitfalls.

Food trucks are some of the most community-oriented businesses out there. They are predominantly small, local businesses that work from a grassroots level to feed the very community that supports them. This ideology is reflected in everything the Humble Pig embodies, right down to their very name. You see, Ross and Jessica are the happy parents of two daughters, one of whom provided the inspiration for the name, *The Humble Pig*, after reading the children's book *Charlotte's Web*. In the book (spoiler alert), the final web that Charlotte the spider weaves before she dies spells out the word, "humble." It's a trait that they

try to keep firmly in mind as they do business, to remember that they are just a small truck in a big world, and that their success relies entirely on the support of the community which they serve. 🐷

*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 NYC and Los Angeles.*



### Humble Pig

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# Sustainability + Vision + Passion = RACo

BY KIM WEISS



*State of Beer on Hillsborough Street*

Robby Johnston and Craig Kerins, co-founders of The Raleigh Architecture Company (RACo) on South West Street, can point to several projects they've completed in downtown Raleigh within the three years that they've been professional partners.



*RACo's Robby Johnston and Craig Kerins*

On Hargett Street, Nuvonivo, a children's clothing boutique, and Arrow Haircuts, a hip take on an old-fashioned barbershop, sit side-by-side. On Hillsborough Street, they designed Runologie, an independent running supply shop, and State of Beer, a craft beer bar and bottle shop. Then there's Crank Arm Brewing on West Davie Street and, by the end of this summer, Standard Foods market and restaurant on Person Street.

These projects are independent, but they resonate with RACo's design sensibilities: They're all "upfits" in challenging spaces within old, existing

buildings—a form of sustainability the partners encourage and enjoy. They're also characterized by clean, uncluttered spaces, innovative uses of everyday materials, and deceptively simple solutions that generate a lot of surprise per dollar.

"Robby and Craig combine a big picture vision for a great modern city with a practical approach, mainly consisting of the hard work that it takes to actually get projects done," says David Meeker, a managing member of Carpenter Real Estate, State of Beer, and Runologie, among other local businesses. "Plenty of folks have one or the other. It's rare to find a team that has both."

The fact is, Johnston and Kerins are huge downtown Raleigh fans. That's why their office and shop are in the Warehouse District, why they both live downtown, and why they named their firm The Raleigh Architecture Company.

"This city has a great creative community and fresh energy," Kerins says as he sits at the wood and steel table he designed for RACo's conference space. "It's inspiring to be in the early years of a business with so many others. I lived in Austin at the start of its creative boom and I see the same thing happening in Raleigh right now."

Johnston agrees, adding, "It's inspiring to be surrounded by such a critical mass of creative, passionate peers."

**From There to Here** Johnston and Kerins, both 35, met as students at UNC-Charlotte's School of

Architecture. Their friendship evolved as they discovered shared ethos while studying abroad in Belgium.

"We both believe in architecture as a way to improve people's lives," Kerins says. "By designing site-specific structures that are fully connected to the outdoors and that fully support clients' needs, wants, and lifestyles, we are improving their lives. That's a great feeling."

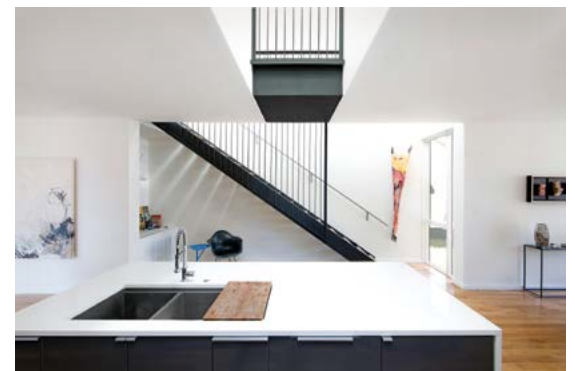
"As architects, we can eliminate or minimize our buildings' impact on the environment, embrace the climate and culture in which our buildings are built, and create better places to live and work," Johnston adds. "We can play a key role in making communities more livable."

Johnston, a native North Carolinian, began his career in 2003 at Michael Ross Kersting Architecture in Wilmington. He moved to Raleigh in 2005, working with Tonic Design and Tonic Construction. In 2010, he joined Clearscapes in Raleigh, where he welcomed the opportunity to work with Steve Schuster, FAIA. Schuster has spent decades creating inviting community centers that have transformed many small Southern towns. Johnston soon learned a thoughtful architect with patience and vision could lead entire communities towards positive change.

After Kerins graduated from UNC-Charlotte, he moved to Austin, Texas, taking a job with Hurt Partners Architects. At his next job, he transitioned to design-build, where he began creating custom detailing, including structural steel composition, millwork, metal fabrication, and furniture. When he arrived in Raleigh in 2012, he decided to add a general contractor's license to his skill set.

So the die was cast. Johnston, an affable, outgoing man who keeps his eye on the "big picture," and Kerins, a soft-spoken, detail-oriented guy, would launch a design-build firm together.

**Good Design is Good Business** When RACo opened in 2012, the partners decided they wouldn't wait for clients to find them among the host of new



*Johnston's contemporary open space kitchen*



and established firms in Raleigh. Instead, they created two giant “billboards” for their fledgling firm in an urban area of the city that intrigued them.

Those billboards are two single-family, two-story houses built next door to each other on empty lots at 556 and 554 East Edenton Street, which effectively introduced Modernist design to the traditional “Hungry Neck” neighborhood.



*RACo's two Edenton Street Modernist served as a live models of their design style*

“We played developer, owner, architect, and contractor on these houses,” Johnston says. “The idea was to create an instant portfolio with a home for me and my family and hopefully find a client for the other.”

They did. Their friends Nabarun Dasgupta and his wife, Roxanne Saucier, signed on for the house at 556 Edenton.

Before they designed one detail, the partners surveyed the neighborhood, noting the variety home styles and scale, and the 10-foot setback from the sidewalk. They wanted the new houses to be a friendly form of Modernist architecture that embraced the context and conformed to certain delightful details, such as the front porches from which neighbors greet each other every day.

Then they went door-to-door to introduce themselves and their design concepts to the neighbors—friendly, outgoing folks who welcomed activity on lots that had been empty for years.

“It was everything we’d hoped for,” Johnston says, smiling. “The Hungry Neck folks have been very supportive and make great neighbors.”

As it turned out, introducing Modernist houses to the neighborhood was a snap. The real challenge was fitting as much house as they wanted on lots that are only 35 feet wide and 100 feet deep. Two levels solved the interior problem: each house has an open living, dining, and central kitchen space below, with bedrooms and, for the Dasgupta-Saucier home, an office above. A shared



*Inside the New Bern Avenue house >>*

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green space between the houses provides outdoor space in which the children can play.

Completed in 2013, RACo's "instant portfolio" proved incredibly successful. "The phone began ringing for similar houses on similarly-sized lots," Kerins says.

They soon found three more empty lots one block over on New Bern Avenue, two of which now have finished RACo houses with the third nearly complete. These houses also recall exterior elements from the neighborhood while the interiors are deceptively simple, modern volumes custom-designed to enhance their owners' lifestyles.

**The RACo Experience** RACo's work is informed by the close relationships Johnston and Kerins forge with their clients. "The experience our clients have working with us is as important as the final design," says Johnston. "We want that experience to be warm, fun, and friendly, which is possible because of the amazing people we work with, both on staff and as subcontractors. Without them, none of this would be possible."



Runologie on Hillsborough Street

Today, among other projects, the partners are working within another urban neighborhood in Olde East Raleigh. Teaming up with developer Jason Queen of Monarch Property Co., they're building three modern, single-family houses on three formerly empty lots on Wynne Street—the first new construction the neighborhood has seen in decades.

"The collaboration between our firm and Monarch is extremely important," Johnston stresses, "Like

us, Jason is passionate about the downtown district and its re-emerging neighborhoods, and he's dedicated to place-making—to enhancing and strengthening authentic, walkable urban environments."

On Wynne Street, the three men are frequently seen chatting with the folks who've lived there most of their lives, including James Lyles. Lyles sold them one of the lots and happily watches the construction process every day.

"We really do believe that thoughtful, sensitive design and development contribute to the quality of revitalizing communities," Kerins says.

"We're hoping to prove that with the Edenton, New Bern Avenue, and Wynne Street houses," Johnston adds with a grin. "It's a pretty exciting time for The Raleigh Architecture Co." 🏡

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# BULL DURHAM BEER COMPANY BY RUSSELL PINKSTON



Bull Durham Beer Co. is the only brewery within a minor league ballpark in the entire United States. Take a moment to let that sink in. Nowhere else in the country can you cheer the home team to victory while drinking a beer made by the park, exclusively for its fans. It's something that seems... so obvious, yet exists nowhere outside of Durham.

The brewhouse for Bull Durham is located in the park's main concourse, alongside several other shops and concessions, within a small greenhouse of glass windows and doors. They are often brewing during games and ticket holders can peek their heads in to see the actual beer being made. It's a small brew system, able to produce about 30 barrels per month, all of which is being quickly consumed by thirsty fans. "They're drinking it as fast as we can brew it," head brewer, Tate Little, tells me. The brew system at Bull Durham is a bit unique, in that they use an oil-heated vessel that serves as both the mash tun and the boil kettle. The vessel has a jacket filled with oil that is electrically heated to achieve mash and boil temperatures. It's a method that can be rather time-consuming, but allows for very stable temperatures during the mash, to keep the beer consistent between batches while utilizing their space restraints.

Starting for the brew team is Executive Brewmaster Sebastian "The All-Star" Wolfrum, formerly the Director of Brewing Operations over at Natty Greene's. Sebastian hails from Bavaria and brings with him a lifetime of brewing experience. Batting second is Tate "The Rookie" Little, who serves as Bull Durham's Head Brewer. Tate was formerly a middle-school teacher and a home brewer who happened to be in the right place at the right time. About a year ago, he attended the wedding of a friend whom he had in common with Sebastian and, as a gift, he brought a bunch of his homebrew to the ceremony. The beer was such a hit at the wedding they immediately approached him with the offer to come and brew with them at Bull Durham, an offer that Tate clearly could not refuse.

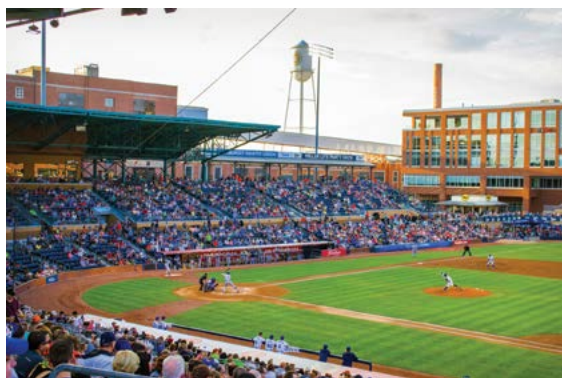
Currently, Bull Durham Beer Co. produces only two beers: a Kolsch (4.7% ABV), which is a German-style pale ale with an airy maltiness and a light dusting of hops; and a very drinkable Wheat Beer (specifically, a "leichte weiss"—4.4% ABV),



Baseball is a pastime so heavily steeped in spectacle and legend that it can become, at times, cloying with nostalgia. It is a game where human giants take the field; a game of suspense and glory where heroes get remembered and legends never die. For my money, there is nothing quite so rich as the roar of the crowd, the crack of the bat, and the heckles spat tauntingly at a visiting pitcher. It's the smell of the grass, the howls of the peanut vendors, and the taste of a hot dog and a cold beer.

International League in 1998 (following the Major League expansion of the Tampa Bay Rays). The team has won 12 Division titles, four League titles, and one Class title under the ownership of Capitol Broadcasting. The movie, *Bull Durham*, filmed at the old park in 1987, continues to be widely considered one of the greatest sports movies of all time. Yet, there is no better time to be a Bulls fan than right now; because since May of this year, they've been brewing their own beer.

The last few seasons have brought a host of innovations to the DBAP. In 2014, the park underwent a \$20-million renovation footed by Capitol Broadcasting in conjunction with the city of Durham. They installed an enormous, high-resolution video display in the left field wall (dubbed "the blue monster"), made some improvements to the drainage of the field, and (most importantly) Capitol Broadcasting decided to take over all the concessions for the park. Under their new subsidiary company, Bull City Hospitality, they have increased the number of concessions with an open-air promenade down the first base line. They have also taken over all of the food and, apparently, beverage services, as they have now created their own brewery in Bull Durham Beer Company.



This year marks the 20th anniversary of the Durham Bulls at the "new" Durham Bulls Athletic Park (DBAP), and things have never been more exciting. The team has been owned by the Capitol Broadcasting Company since 1991 and has undergone several changes during this time, including the move to a new stadium in 1995 and a promotion from the Carolina League to the Triple-A



Wool E. Bull

which is very mellow, deviating from the thick mouthfeel and banana undertones that are so common in wheat beers. Sebastian tells me that they spent quite a lot of time experimenting with different yeast strains to find one that would impart a more tart wheat flavor to the beer, rather than the commonly found fruity esters. Both of their styles are actively designed to be refreshing and “sessionable,” specifically to cater to fans who will be out in the afternoon heat of the summer games. I am told they also have a lager in the works that should be ready in the near future. All-in-all, it is undoubtedly the freshest beer you can find in any ballpark in the country.

Just to make things clear, Bull Durham is not the only beer selection offered at the DBAP, not by a long shot. Jackie’s Landing, the outdoor bar at the first base landing has an admirable selection



Head brewer Tate Little and executive brewmaster Sebastian Wolfrum



of other local and national craft beer to choose from. However, Bull Durham’s beer is only available inside the park, so I recommend you have at least one while you’re there. In the future, they have tentative plans to open a tap room in the newly constructed *Aloft Hotel* (on the American Tobacco Campus) that would be open year-round and would, of course, have live streams of the games during the season.

So, at the present time, the only way you can get a taste of Bull Durham’s beer is to find a ticket to one of their home games and get it poured straight

from the source. If you consider yourself a Bulls fan, there really is no better (or more local) beer you could have at the park. So come out and root for the home team, and while you’re at it, grab one of Bull Durham’s beers by the horns for this distinctly American experience that can be had no other place than our little corner of the world. 🍺

*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 NYC and Los Angeles.*

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# The Book Art of Kathy Steinsberger

BY LINDA KRAMER



Kathy Steinsberger is a woman with many faces. She began her professional life as a chemist and then turned in a completely different direction to pursue pottery. She studied at the renowned Penland School of Crafts and has won numerous awards for her talents.

Kathy has always loved to write and is a born storyteller and latent philosopher. During her pottery stage she found herself writing little thoughts and wisdoms on the bottom of her pieces until eventually, the thoughts became bigger than the pots and she turned to bookmaking to express her love of writing. In 1981, her first books were born when, at age 34, she wrote and hand-illustrated eight books for family members as Christmas gifts. She had re-invented herself once again.

Kathy describes herself as “a book artist and potter with a passion for learning and teaching all there is to know about books.” She says, “I use books as a vessel for expression, emotion and storytelling. Imagination and creativity are like a deep well. I can’t get enough. It has become a passion.”



Kathy started a Book-of-the-Week challenge with a friend in 2012. The experiment was to make a book a week as a way of motivating herself to create more books. Soon into the project she realized that she wanted to share how delightful books, stories and words can be as an art form (tapping into the *Books-as-Art* movement that is becoming very popular across the country), and to encourage students, through her teaching, to make books that express their own stories and visual language. The inspirational results are posted each week on her website <http://paperbuttons.blogspot.com>.

Another of her projects is making books for the hospice patients at Transitions LifeCare in Raleigh. Her group of caring bookmakers meets three or four times a year to create the journal-style books that they donate to the hospice. The books are then given to the patients for use as a therapeutic vehicle for recording last thoughts, life memories, and messages to loved ones. Kathy considers it an honor to

be involved with this project. She spends the rest of her time teaching bookmaking at the Pullen Arts Center in Raleigh and Cary Arts Center in Cary.

Kathy has found that as art, the book is a source of design with endless possibilities and says, “It’s amazing how many forms a book can take beyond the simple case-bound books we recognize on the library shelves. I love everything in the bookmaking process, from the paper to the printing, and my greatest joy is sharing and teaching this art form.”

Each of Kathy’s books is a labor of love and is unique in its own way. Each holds an intimate and tactile symbolic quality that is a powerful vehicle of expression.

Her creations utilize the concept of the book and the power of the narrative with her hand-written text and reflect the wisdom of an adult and the whimsy of a child. However, not all of her books are about words even though they all make emotional noise. The graphically bold shapes come in many forms, which compliment the concept within and try to use all the parts to express the written content. There are magic boxes, games, maps, albums, and papers, transformed with scissors into sculptural objects, stretching to explore and redefine their origins. While some are architectural, others are uncomplicated recording journals, diaries, and sketchbooks. Kathy says of the simple journals, “A perfect book



is not empty, it's not even perfect." Many of the books are created from materials that Kathy found or made herself: handmade, hand-illustrated and marbled papers, vintage buttons, threads, photos, cards, illustrations, maps, and various objects. While everything is a story, there are untold manners of communicating a message. To Kathy, everything can be an inspiration for a book: a garden, windows, attics, travel, old houses, bees, people, and of course, poetry and stories, both real and imagined. She tells us, "It's hard to explain why I love books so much, but for all of my memory, they have been my friends, my escape, my entertainment, my education, my solace, and now my art."



### Kathy's fall schedule of classes and exhibits

#### Classes

- Pullen Arts Center, 105 Pullen Rd, Raleigh (919-996-6126)
  - The Printed Book: Six Wednesdays, Sept. 16–21, 6–9pm
  - Headbands for Books: Six Fridays, Sept. 25–Oct. 30, 9:30am–12:30pm
  - More Pop-ups: 6 Tuesdays, Nov. 3–Dec. 15 (no class Nov. 24), 6–9pm

#### Cary Arts Center, 101 Dry Avenue, Cary, NC (919-469-4069)

- Japanese Books: 6 Mondays, Sept 21–Oct 26, 6:30–9:30pm
- Surprise! Playing with Folded Books: 6 Mondays, Nov. 2–Dec. 7, 6:30–9:30pm

#### Shows

- UpCycle! at Faulkner Gallery: Greenville, NC; May 20–Aug 14
- Renaissance at FRANK Gallery: Aug. 11–Sept. 9, 109 E. Franklin Street, Chapel Hill
- October First Friday at So & So Books: Oct 3, 704 N. Person St. Raleigh

Kathy Steinsberger's work does what art should do: capture memories, deliver a message, foster dialogue, eulogize the missing, and help the human mind grasp the unimaginable. She moves with the rhythm of pages turning. At 60, I wonder if Kathy has settled in with her book art, but who knows? "Feeding yourself is the best way to feed others," she explains. This philosophy is one that has, and will continue, to take her to new places and to new stages; but she will never lose the rhythm of the pages. 📖

*Linda Kramer has been an award-winning writer, copywriter and photographer for 25 years. She has written for ArtForum, ArtNews, North Carolina Art and Architecture and Artsee magazines as well as most of the North Carolina regional publications covering the art scenes and more for the Triangle and Western Mountains.*

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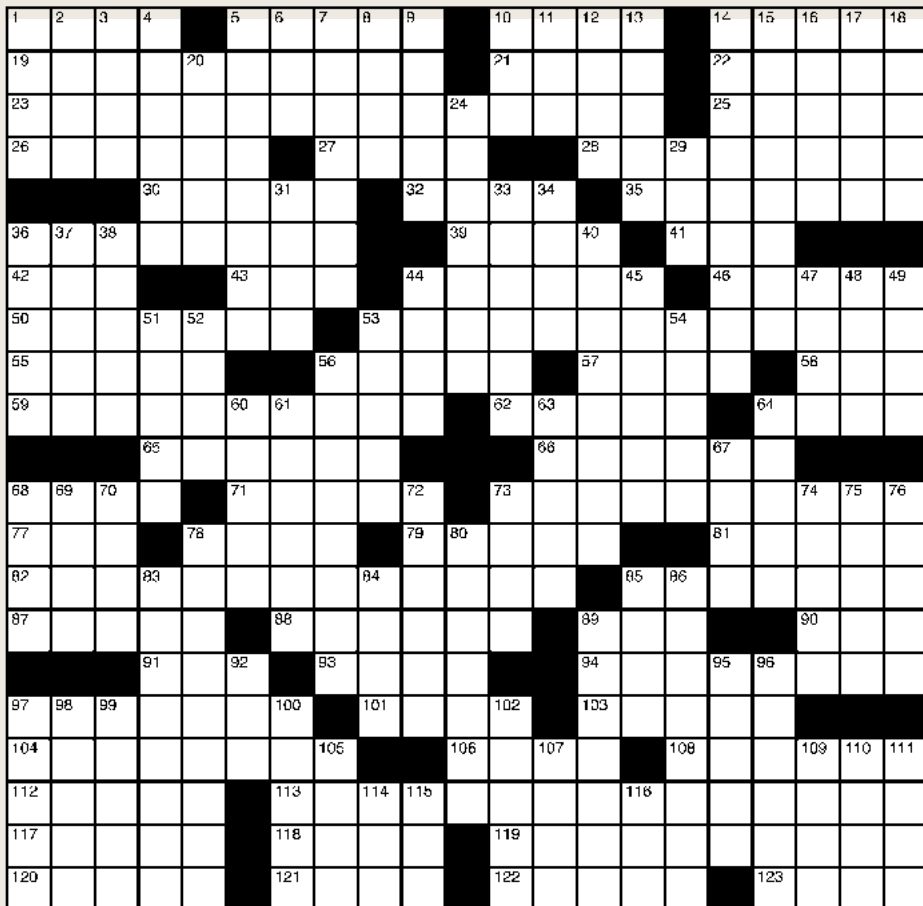
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#### ACROSS

- Unwilling to listen
- "Please don't \_\_\_"
- Pot holder
- Japanese comics
- Lacking originality
- Work on the road
- Subject of a 1989 international trade ban
- "I won't tell a soul!"
- "Yes \_\_\_!"
- Riyadh natives
- Botanical cover
- One scouring the junkyard
- Dam city
- 104 of Haydn's are numbered: Abbr.
- Familiar octet
- "You're not even close!"
- Burpee product
- Like Brahms' Third
- Word repeated before "sis"
- Ending with cup
- Snoopy-Red Baron conflict, e.g.
- Where some precious metal may be exchanged
- Valued geologic mass
- \*Not just a shot in the dark
- Whiskered swimmer
- "Ah Sun-flower! ... / Seeking after that sweet golden \_\_\_": Blake
- Sheltered at sea
- Dune buggy, e.g., briefly
- \*Sci-fi fleet leader
- Renaissance fiddle
- Storm harbinger
- Hilo his
- Kubla Khan's palace
- Street \_\_\_
- Cornmeal loaves
- \*Not seriously
- "Found it!"
- Chopped down
- Nonnative Hawaiian
- Stiller's mom
- \*Words from the aptly punished
- 1966 #1 hit for The Association
- DNA structure
- 7-\_\_\_
- Foe of Chiang
- Sigma follower
- Jersey casino, with "The"
- Gets it
- \*Adversarial attitude
- Apple and Google started in them
- "Dang!"
- Tending to ooze
- A typical one for the 35-Across can be found in the first words of the answers to starred clues
- Kind of agt.
- Arrive, as clouds
- Contribute
- \*Popular party dish
- "The Three Sisters" sister
- More than think
- Environmental activist
- Allowed
- Alluring
- Moving about
- Shore thing

#### DOWN

- Doo-wop syllables
- "Orinoco Flow" singer
- NSA wiretap challenger

- When Shabbat begins
- Linden tree
- BWI posting
- Arizona opponent in a landmark Supreme Court case
- Categorically state
- Both Arnaz guys
- Tax season VIP
- Shakespearean prince
- Where or when attachment
- Exasperated
- Handle badly
- Frequent flier's malady?
- Sweden : Sverige :: Norway : \_\_\_
- Meet partner
- Australia's \_\_\_ Rock
- Certain Prot.
- Mythological heaven
- 11th-century year
- Friend
- Macon university
- "\_\_\_ needle pulling thread"
- Formula One sound
- Keep an \_\_\_ the ground
- Butler with "a cynical humor in his mouth"
- Record collection
- Take \_\_\_: try the pool
- Cave
- Bluish green
- Hammett hound
- It may contain regrets
- Get conned
- Russian city east of Kiev
- Beethoven honoree
- Unleaded?
- Speaks for spirits
- Lured (in)
- "This I gotta see"
- Rejoice
- One using salt, perhaps
- Rounded roof
- Kind of cow?
- South Korean president, 1948-1960
- "Downton Abbey" title
- Cold response
- Biblical baptist
- "Taking the first step even when you don't see the whole staircase": MLK
- Latin bears
- Book describing the fall of Nineveh
- Like typical snowflakes
- Way back when
- Carrot nutrient
- Swamp thing
- Check out, as a joint
- Sci-fi transport
- Prohibitive words
- "Friends" actress, familiarly
- Violinist Louis who invented the chinrest
- 1840s White House family
- AOL alternative
- Pianist Watts
- Excavate again
- Founders
- Where cruise ships go
- Sugar source
- Roombas, briefly
- Sister of Luke
- "The heat \_\_\_!"
- Stereotypical computer whiz
- Crew chief
- Pacific Coast or Alaska: Abbr.
- 115-Down offense

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