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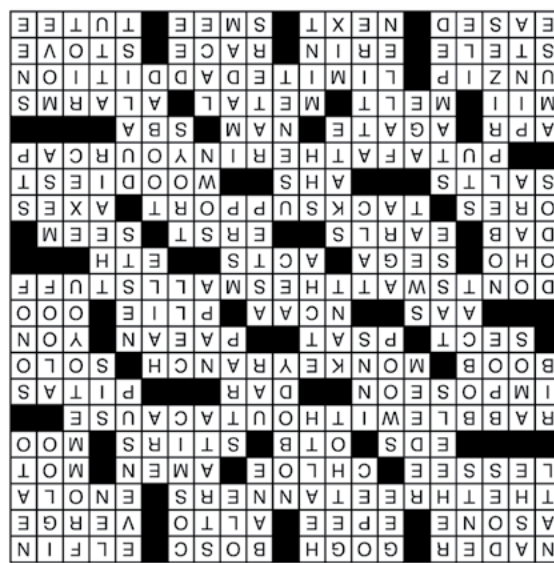
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Answer to crossword puzzle on page 27

ON THE COVER: This November, the Downtowner celebrates its 10th anniversary helping to promote all the things that make our community a great place to live, work, and play. We sincerely thank our readers, advertisers, and supporters for helping us reach this amazing milestone and we look forward to another ten years with you. All the letter images on the cover and lead article header were shot within a half mile radius of downtown Raleigh.

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10 YEARS AND CONTINUING

BY CRASH GREGG, PUBLISHER

In the summer of 2005, my brother Randall and I were talking about how downtown Raleigh was starting to slowly grow and once again show signs of life. There really wasn't much open after dark, but we could see the direction things were moving. We agreed that downtown Raleigh needed its own magazine to chronicle this growth, help promote new businesses, and bring much-needed attention to local charities and organizations. We partnered with Sig Hutchinson (now a Wake County Commissioner) to launch *Raleigh Downtowner Magazine* in November of 2005. While the magazine continued to grow over the next few years, Randall set his sights on other projects, which included founding *Raleigh Magazine* in 2009 and two more local newspapers in the Triad area, as well as becoming the Managing Editor of a coastal North Carolina newspaper. Sig and I kept the *Downtowner* going together until he threw his hat in the ring to help straighten out our local political system with a common sense, sustainable, and honest approach to government.

The rest of the Triangle continued to grow along with downtown Raleigh, with the densely populated areas like downtown Durham and North Hills becoming hot spots for new development, residential growth, arts and entertainment, and pedestrian-friendly spaces with increased walkability, cycling,

and easy access to mass transit. Similarly, people all over the nation were flocking back to vibrant downtowns and high-density areas like never before with an unprecedented reverse of the suburbia trend that began in the 50s. For the first time in almost 100 years, more people were moving into downtown areas than into the suburbs, following the trend of new, hip urban restaurants, nightlife, retail, and business. We felt compelled once again to help chronicle and promote this growth and, in January of 2013, we widened our direction and changed the name of the magazine to *Triangle Downtowner Magazine*, with the strongest emphasis still on our state's capital city.



Ten years and 5,400,000 readers later, here we are. We may not be the glossiest publication out there, but we're proud to be the most-read locally owned magazine in the Triangle with over 115,000 readers each month. We're proud to say our growth has been completely organic, a result of staying focused on advocating local, promoting only the positive, and putting our readers first. We're intensely centered in our mission of voicing the stories about all the things that make the Triangle an incredible place to live, work and be entertained. With our acquisition last October of *BOOM! Magazine*—which features content aimed at active,

professional and young-at-heart baby boomers—we now reach over 225,000 readers each month through both magazines. We love being here, being local, and it shows in our work.

Are you passionate about your city and want to tell others about it? We invite you to join our *Downtowner* team. We're always looking for new writers for print and online articles who are zealous about community, local business/startups/tech, arts (visual and performing), history, dining, food, and just about anything else you can think of. Send us a message with a few writing samples and we'll get back to you right away: writers@welovedowntown.com. We're also searching for contributing photographers from around the Triangle who would like to help us chronicle all things local, positive, and awesome for our 68,000+ social media fans. Email us at photogs@welovedowntown.com.

We're fortunate to have a few friends here in the Triangle who were generous enough to send us a congratulatory note for our 10th anniversary. We thank you for your kind words and for all you do within our local community. I'd like to dedicate this 10th anniversary issue to my brother Randall, who we lost last year, and to our readers, advertisers, writers, interns, delivery folks, and all those who make each issue possible. We can't say thank you enough.

Cheers,

Crash Gregg
Publisher



Mayor Nancy McFarlane

“Congratulations to *The Downtowner* on their 10th anniversary. Thank you for your insightful and entertaining coverage of downtown over the years. I have always enjoyed reading about the events I attended, and the ones I missed! Keep up the good work, and here’s to 10 more years!”

NANCY MCFARLANE
MAYOR OF RALEIGH, 2012-PRESENT

“Over the past ten years the *Downtowner* has grown with the central Cities in the Triangle. From people to places to parties, the *Downtowner* covers it all with lots of good fun. Congratulations and keep growing!”



Mayor Meeker, 2007

CHARLES MEEKER
PARTNER, PARKER POE
MAYOR OF RALEIGH, 2001-2011

“I always look forward to the next issue of the *Downtowner* because it tells me what I need to know about what is really neat about the Triangle area. The writing is sharp, the pictures are “worth a thousand words”, and it is all about those who have made the area a world-class destination. I have worked downtown for over

40 years (OMG), and love being here. The *Downtowner* deserves a great big thank you for helping make our area very special. Happy 10th!!”

RUFUS EDMISTEN
PARTNER EDMISTEN, WEBB
AND MOORE
PAST NC ATTORNEY GENERAL
AND SECRETARY OF STATE



Rufus Edmisten

“When the *Downtowner* premiered 10 years ago, little did we know that the downtown Raleigh of then would evolve, grow and mature into the downtown Raleigh experience we share today. Along the way, the *Downtowner* has managed to create a true sense of community, capture the excitement, and promote all that our local businesses have to offer. Like downtown Raleigh, the *Downtowner* has grown and matured over the past 10 years with its new emphasis on the Triangle region. I’m looking forward to what the next 10 years brings—and how the *Triangle Downtowner* brings us together to celebrate our unique urban centers. Happy Anniversary!”

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“Long before Downtown Raleigh was full of great bars and restaurants and home to countless festivals, conferences and special events, it was a sleepy and nearly deserted place by 6 p.m. each night. *Downtowner Magazine* publisher Crash Gregg joined a small but committed group of community leaders to advocate for what he and others thought the downtown corridor could eventually be—a bustling 24/7 city that is home to a growing number of companies large and small; with employees who live, work and play in the downtown area. Congratulations Crash on the 10 year



Rick French

“*Triangle Downtowner Magazine* has become a staple publication in the Triangle. I’m proud to say that my family and I reference the *Downtowner* for all the current and upcoming happenings in food, events, music, local business, fashion, and more. Not only is this magazine providing pertinent information, it’s bringing the community and city together in an invaluable way.”

anniversary of the *Downtowner* and for your unwavering belief and commitment to the businesses and people that make Raleigh one of the best places to live and work in America.”

RICK FRENCH
CHAIRMAN AND CEO, FRENCH WEST VAUGHN

“It’s hard to imagine a downtown Raleigh without the voice and perspective of *Downtowner Magazine*. Ten years ago, Downtown Raleigh and *Downtowner Magazine* were in their infancy in terms of their development. Today, both are symbols of success and pride for our community. The *Downtowner* has provided a dynamic platform by which our merchants could brand and promote their offerings. May you last another 10 years!”

DAVID DIAZ
CEO, DOWNTOWN RALEIGH ALLIANCE



David Diaz

“Congratulations to Crash Gregg and the *Downtowner* for 10 strong years. A quality publication run by a great guy and long-time resident. I know Crash and his team work hard to make sure downtown businesses and residents get the coverage they deserve and it is done in a way to truly highlight the uniqueness of the entity and our great city. From culture, fashion, food and philanthropy, it is refreshing to have the

Cynthia M. Gregg, M.D. & Associates

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Chuck Norman

commitment to focusing on our citizens and what we have to offer and not canned stories that could be about any city USA. You're doing it right Crash! Here's to 10 more."

CHUCK NORMAN
OWNER, S&A COMMUNICATIONS
PRESIDENT, CARY CHAMBER



Cliff Blezsinki

"Crash and the *Downtowner* truly 'get' this area and have been faithfully reporting on it for a decade now. They respect the Triangle's history while at the same time embracing the New South that it is steadily evolving into. From tobacco to tech, the triangle is a beautiful and dynamic area and they're the best at showing us this very thing."

CLIFF BLEZSINKI
CEO, BOSSKEY PRODUCTIONS
CO-OWNER, RALEIGH BEER
GARDEN &
THE STATION

"I never pass by the latest copy of the *Downtowner* without picking one up. Always entertaining, up-to-date, and succinct. I feel like I know what's going on with our vibrant downtown even if I haven't been in the middle of it in a while."



David Crabtree

DAVID CRABTREE
WRAL NEWS ANCHOR

"Happy 10th anniversary *Downtowner Magazine*, a go-to source for all things entertainment in the Triangle. Coming from Washington, DC, I was used to great restaurants when I arrived here in Raleigh. The *Downtowner* has helped me find several amazing restaurants, and then some. Here's to 10 more great years!!"

GERALD OWENS
WRAL NEWS ANCHOR

"Congratulations on the *Downtowner's* 10th year anniversary. As one of the original founders, I realized from the beginning the importance of having a publication with its fingers on the pulse of a vibrant and growing downtown. It's always such a pleasure picking up the latest *Downtowner* and reading about the people, places and happenings going on every month. It's been a great ride for Raleigh and the *Downtowner* and I look forward to turning those pages for another 10 years."

SIG HUTCHINSON
WAKE COUNTY COMMISSIONER



Gerald Owens



Sig Hutchinson




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FAIRVIEW DINING ROOM

At Washington Duke Inn

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY NANCY THOMAS



PHOTO COURTESY WASHINGTON DUKE INN



The Fairview Dining Room in Durham's Washington Duke Inn is a AAA Four Diamond Award winner, a *Forbes Travel Guide* Four-Star restaurant, and recipient of the *Wine Spectator* Award of Excellence. Yet strangely, it remains a locally underappreciated and almost clandestine gem. Executive Chef Jason Cunningham is arguably the most talented chef in the Triangle that you've never (or have rarely) heard of. This begs the question: why?

Is it because the restaurant, along with the inn and golf club, are owned by Duke University and originally opened in 1988 to serve the needs of the university and Durham's business community? Is it because few realize the restaurant has since become a destination in and of itself? Maybe it is because the restaurant staff values technique and first-rate hospitality instead of short-lived trends and strives to accommodate all tastes instead of pandering to the lowest common denominator. Perhaps the décor, which favors warm Southern

Victorian as opposed to the popular cold industrial design, has something to do with it. After all, the Fairview's pipes and HVAC are concealed above coffered ceilings, its brick exterior walls are covered in rich wooden wainscoting, and the many large windows are dressed in floor-to-ceiling drapes. The chairs are even cushioned and upholstered, in other words, actually comfortable. Plus, the dining room contains live green plants and

fresh-cut flowers throughout with nary a mason jar, bar rag, or exposed lightbulb in sight.

Whatever the reason, it's a shame. Overlooking this special place is to miss out on one of the best dining experiences in the area. The space embodies charm and grace, and the service is as friendly as it is meticulous. While in the kitchen, Chef Cunningham sources and cooks with locally grown foods, which he pairs with the finest ingredients from around the world to prepare seasonally inspired contemporary cuisine.

Additionally, the eco-friendly property was awarded Green Star Gold Level Status for Sustainability by the International Association of Conference Centers and received the City of Durham's EnviroStars Environmental Achievement Award for Water Conservation, Water Quality, and Waste Reduction. The entire establishment adheres to an ambitious recycling program that includes oil, batteries, toners, and ink cartridges as well as the usual suspects. Even retired bed sheets are repurposed; they are donated to the Duke



Chef de Cuisine Murray Healy and Executive Chef Jason Cunningham

Lemur Center to comfort expecting lemur mothers. The entire operation prints only on recycled paper containing a minimum of 30% post-recycled content and requires eco-friendly office and cleaning supplies from its vendors. Throughout the property, all disposable products are either recycled or recyclable and Styro-foam, as well as other hazardous products, has been banned. Water

conservation, along with waste reduction and energy efficiency, influence all operational decisions on a daily basis. The kitchen employs a strict food-composting program, while sustainability is a major consideration in both purveyor selection and the daily operation of all food outlets.

Chef Cunningham's menu maintains a delicate balance between the simple and the complex while his food showcases the kitchen's culinary mastery and careful attention to detail. Though the menu changes seasonally, the Fairview's signature dishes



The Parmesan Crusted Diver Scallop appetizer with persimmon foam, sorghum glazed parsnips, herb salad, toasted pumpkin seeds, and Marcona almonds encompassed a wide range of flavors and textures.

remain throughout the year to accommodate the varied tastes of its guests.

Not long after sitting, a fragrant basket of warm, freshly baked sourdough bread, sharp cheddar-chive biscuits, and crunchy baguettes arrived at the table. Next was Chef Cunningham's ode to autumn, Roasted Apple and Turnip Soup with truffle oil and sunflower shoots (\$9). It was earthy, slightly sweet, and rich. Paired with the delicate bubbles and clean citrusy floral flavors of Anna de Codorniu Cava Brut, the enchanting soup set a high bar for the evening.

The Parmesan Crusted Diver Scallop appetizer with persimmon foam, sorghum glazed parsnips, herb salad, toasted pumpkin seeds, and Marcona almonds (\$17) encompassed a wide range of flavors and textures. The dish was cheesy, sweet, grassy, salty, and nutty, as well as creamy, chewy, and crunchy. Teaming scallops with parsnips was brilliant, not only in terms of taste but also the witty riff on surf and turf.

The beautifully seared and pan roasted Cobia (\$27) was flaky and succulent. The mild fish was served with Chef Cunningham's superb version of dirty rice. Studded with shrimp, chicken liver, vegetables, and house-made boudin (a Cajun pork and liver sausage), the rice alone would have made a fantastic meal. The Poseidon Estate Chardonnay from Carneros, California, a rich, but crisp wine with tangy minerals and flavorful white stone fruit, further enhanced the offering. My favorite, however, was the Grilled Duroc >>>



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Downtown Tips: The Fairview offers a \$35 three-course pre-fixe dinner from 5:30-6:30pm daily—an absolute steal! For pre-dinner cocktails, a casual meal, or after-dinner drinks, hit up the Bull Durham Bar. With its intimate atmosphere, working fireplace, and laid-back vibe, it's a great way to round out your Washington Duke Inn experience.

Pork Tenderloin with Heritage bacon-Pepsi jus, spaghetti squash, and braised pork cheek ragout (\$27). The tenderloin, taken from the highly sought after Duroc pig (known as the “Black Angus of pork”), was fork-tender and moist. It was the tastiest pork I’ve ever eaten. The squash was cooked tender-crisp, allowing each strand to maintain its integrity, a rare and triumphant feat, as spaghetti squash is generally overcooked and mushy. With its juicy dark berry and cola notes, the Four Graces Willamette Valley Pinot Noir was a delightful match for this dish.

The gluten-free Pear Frangipane Tart (\$10), garnished with pink peppercorn-pine nut brittle and Morello cherry coulis, was nutty and only slightly sweet. The dessert’s combination of roasted pears, creamy almond filling, and cherry sauce was familiar, yet surprisingly unique. I loved



The Duroc pork tenderloin was fork-tender and moist.



The pan roasted Cobia was perfectly seared, flaky and succulent.

its rustic simplicity. The comforting Warm Spiced Apple Cake with caramelized apples, honey ice cream, and toffee crunch (\$10) offered textural diversity and a variety of temperatures. The fall flavors and sweet toffee had me begging for more.

From the moment you pull up to the front entrance, everything about the Washington Duke Inn exudes Southern elegance and ease. Not only is Chef Cunningham crafting some of the best seasonally inspired dishes in the Triangle, he also created the best meal I’ve had this year. 🍴

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

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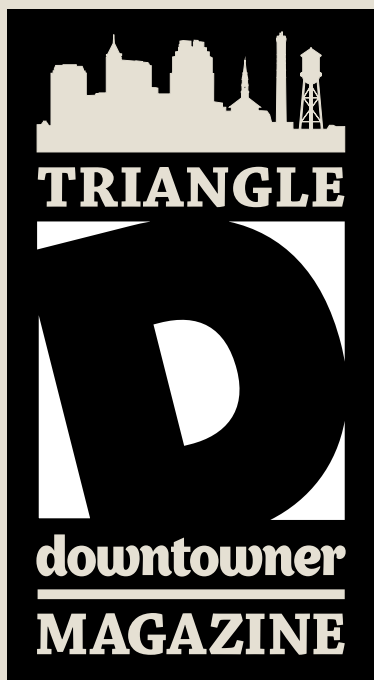


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DEVOLVE

Moto

BY F.B. HARTMAN



plan on was being in a horrific motorcycle crash. One morning while out for a ride, a drunk driver pulled in front of him and would change his life forever. After lying in the hospital for a few weeks and trying to make sense of what happened, he came to the conclusion that life was too short to pass up on his dream. Now I sit with him in that dream, right next to a big open garage door that tempts people passing by to ask what it is. The airy atmosphere is inviting, the coffee is real, and the time is now. Greig wants you to find yourself, if it's going on a cross-country bike trip or a week camping in the mountains. Whatever you need to get that adventure started, you can find it here. You might find something you weren't looking for, a new you.

Motorcycles could be the heart of the shop, but so could camping, and fashion. It's all rolled into one: a 'whatever-fits-you' type of place. Things you can find there? Let's see: shaving cream, motorcycle helmets, tents, boots, shirts, shoes, coffee, desserts. You can even pick up a surfboard if needed. You might want to just sit on one of the couches and

There are companies that sell adventure. There are magazines that feature adventure spots. The internet ensures me that adventure is out there.

I like to think that I am an adventurer, because I hike and generally like the outdoors. What I didn't know is that when you can't put a label on adventure, you create your own. I walked



into Devolve Moto around 9:30am and sat at the bar. I ordered coffee while I waited to speak with the creator of all this. The place looked like a business that had been there for years, not one open a

mere ten days. Instead of a retail store, it felt like a place you meet in the morning for coffee and after work for a beer. With all the motorcycles, I thought I would be in a full-blown motorcycle shop. Not so much.

I sat with Greig Hochreiter and we started to chat about how he got to this point. He explained to me that when he left the film industry in Wilmington, he wasn't sure what he would do next. After some soul searching, he was stuck on the idea that had been in his head for a few years, a lifestyle shop. A place where you can go and just be. What he didn't



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drink some coffee while you let the busy city be busy. In today's economy, we are pressured to buy, buy, buy. Not once did I feel this at Devolve. In fact, it feels like a separate part of the building, even though it is in the middle of everything. One of my favorite things about the Devolve is the wood shelves and the sense that I was at home while there. Greig and I were able to talk like we were just two guys exchanging life stories in a living room. He gives a lot of the credit to his longtime friend, Clark Hipolito, for getting this project off the ground. With their shared love of the outdoors and passion for adventure, they set out to make this happen. You can find Clark's one-of-a-kind surfboards here at the shop. Through the surfboard art, Devolve was



Devolve co-owners Greig (left), Charles (right) and the visiting Café Racers of Instagram crew (450,000 followers!)

PHOTO RONNY NAUSE

able to collect the final piece of the puzzle, Charles Long. Charles, a well-known businessman (CEO of Centerline, located just behind Devolve on North Street), shared a lot of the same dreams as Greig. With everything in place, all the three needed to do was work toward the grand opening.

When I stepped out onto the sidewalk and got into my car, I knew I had just spoken with a genuine guy. Greig's main goal here at Devolve is to get like-minded people together in one place and to have the joy of adventure shared with many. I drove off without getting the meaning behind the name, but maybe it's suppose to be that way. 🍷

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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



Yardley is a 3-year-old spayed female Tortie domestic shorthair. She came to the SPCA from a unique rescue situation earlier this summer. Even though she was not well cared for during her life, her loving spirit is a testimony to her resilience and how a little love and care has changed her world. She recently was reunited with Albus, a neutered male cat that is about 9-months-old that came from the same rescue. When they saw each other, it was an instant love match! Dare we say Yardley is a "cougar"? They follow each other everywhere, nap and groom together, and both love to play with toys and enjoy good, long stretches on the scratching posts. It would be great if they could get adopted together. But if not, they have the same goal: to find a safe and happy home where they are treated with love and kindness. Check them out at www.spcawake.org/adopt. (Photo by McCormick & Moore Photography)

Artey is a 5-year-old neutered male American Staffordshire Terrier mix. He is seriously into the theatrics! He has a style that's hard to find these days. As a mature dog, he is way past the annoying needy stage and knows what he wants out of life, like long walks



on the beach. (Doesn't everyone?!) What Artey is really looking for is an incredible family and someone to love him. He has energy to spare and would be a great companion if you already have additional dogs at home. Read more about Artey and all the SPCA's adoptable pets at www.spcawake.org/adopt.

Around Town in the Triangle



Standard Foods' Scott Crawford proudly displays the flowers from his Grandmother sent to celebrate opening day. Congrats to you and John on a job well done!



Ray Price and Mayor Nancy McFarlane address the crowd at the 11th Annual Capital City BikeFest in downtown.



Congratulations to Gonza and Carlos on their newest Gonza Taco y Tequila location in the Aloft hotel on Hillsborough Street



Out downtown: Corbett Monica (Bella Monica) & wife Julie, Nancy Thomas (BOOM! Magazine editor) & Crash Gregg (Downtowner Magazine publisher)



Stop in to say hello to Jim at the new Taggart Automotive in Cary and check out their exotic supercars and custom builds.



Be sure to visit the Deco/Edge of Urge pop-up gift shop, Flight, on Martin St., opening Nov. 6.

▼ Photos below are from the NC State Capitol Foundation Oyster Roast fundraiser with The Embers. Visit www.ncstatecapitol.org for more info. Photos by Max Cohen ▼



Around Town in the Triangle



Attendance at the NC State Fair surpassed the remarkable one million mark this year.

From the Evening of Hope fundraiser: Clinton Lee Duncan, Cressy Andrews, comedian Robin Williams's son Zak Williams, Kathy Brown, Mary Clark Williams, and Rose Finley

▼ Photos below are from the 27th Annual Thad & Alice Eure Walk/Run for Hope fundraiser at the Angus Barn. www.WalkforHope.org. Photos by Nancy Thomas ▼



Done with the Walk and ready for food and music!

Angus Barn chef Walter Royal & Foundation of Hope Executive Director Shelley Eure Belk

Angus Barn's Steve Thanhauser and Van Eure



Hyped up at the starting line!



Canes' mascot Stormy & 96 Rock's Kitty Kinnin



An impressive sea of blue from the Angus Barn winds along Glenwood Ave.



The Taylor family from Taylor's Wine Shop



Young volunteers adding a little fun to the live music stage.

Your Holiday Wine Guide

BY LIZ OLIVIERI



This is it! The holiday season is upon us and we're all clamoring and scrambling to pull off the perfect decorations, the perfect party, the perfect holiday meal, and of course, the perfect beverage pairings to make your food taste even better and your holidays flow smoother. Try the following vino-insider tips for some delicious wines that you can't go wrong with during the most gastro-centric time of year.

First tip, start your meal—or your day—off right with some bubbles. By starting with a sparkling wine, you not only give guests a chance to have something light and exciting, and most importantly, a drink in their hand right when they walk in the door, but it gives a decidedly more fun and approachable vibe to the evening. And you don't have to bust your budget on your pre-dinner wine by purchasing a high-end Champagne. There are plenty of great starter bubbles at outstanding values like Prosecco and Cava. Find one of these, like the 2014 Mille Prosecco or Non-Vintage Bohigas Cava, and they can also be added to any cocktail to give it a zip and some carbonation without making you feel guilty about the price. Sparkling punch, mimosas, and classic champagne cocktails are all delicious and fun ways to get everyone's palate buzzing.

Now, let's explore some white wine options out there. For maximum versatility, one of the best wines to look for is Grüner Veltliner. Native to Austria, this grape produces wines that range from light and citrus fruit-driven, to richer and more full-bodied, with notes of white pepper and everything in between. The Anton Bauer Grüner from their Gmörk Vineyard has just enough fruit, a touch of white pepper, and lots of acidity to cut through your butternut squash soup, or to pair with your roasted Brussel sprouts. And for an equally versatile, but richer style white, the Tegernseerhoff Bergdistl is a great option that can even stand up to foods that are typically paired with reds.

For specific popular dishes—oysters, lobster, or the traditional ham—there are both classic and funky pairings that are definitely for the adventurous. The quintessential pairing, and one of the most recognized for its perfection, is oysters

and Muscadet. Made from the Melon de Bourgogne grape hailing from the Muscadet region of the Loire Valley in France (no relation to the Muscadine wines of NC), this wine is known for its sharp acidity and bright minerality. This is a must-do for anyone looking to have that pairing epiphany that's been missing all your life.



Another classic, melt-in-your-mouth pairing is lobster and Chardonnay. You'll never go wrong with a high-end white Burgundy, like those from Meursault or Puligny-Montrachet that can range anywhere from \$50 and up, but there are some surprising values coming out of larger regions, like Domaine Sangouard-Guyot's 'La Roche' out of Mâconnais.

The holiday ham is another staple this time of year, and can be a tricky meal to plan a wine for. My suggestion would be to branch out a bit and surprise your guests with something they've never tried before: Jura. Didier Grappe's "Longefin" is a great option that offers a touch of salinity with ripe apple flavors and a little bit of baked apple spice that will provide a unique match, one they'll remember long after the ham is gone.

The meal everyone is always curious about pairing options, though, is the big one: the Thanksgiving Turkey. Basting, roasting, smoking, deep-frying—each imparts flavors into the poultry that can lead you to certain wines over others. A good catchall, however, is Beaujolais. Made from Gamay grapes, Beaujolais is the 'other' Burgundy, but provides so much excellent flavor and structure that it holds its own against most

entry-level red Burgundies, and at an incredible price point. Domaine Colette's from the Régnié Cru is filled with juicy cherry and spice and just a touch of soft tannin. If it's truly a special occasion, or you're just looking to splurge a little, check out Pinot Noirs from Vosne-Romanée in France's Burgundy region. These are known for their intensity and structure that will instantly provide interest and balance to your feast.

For the heavier red drinkers, you don't have to sacrifice for the love of turkey. Loaded with jammy fruit and baking spices on the palate, Zins are not only enjoyable during the colder weather, but they are fabulous complements to richer holiday meals. Try the Hobo Zinfandel made by boss winemaker Kenny Likitprakong out of California. Even if you haven't been a Zinfandel fan in the past, this one may change your mind. Made in a more 'modern California' style, this wine carries all the delicious fruit and weight of the grape, but packs surprising acidity to cut through some of the heavier, richer style foods. Definitely drool-worthy.

And then there's dessert. The number one rule is that sweet pairs with sweet. Your wine should have some sort of sugar content to it if you're going to pair it with your sugary desserts. One of the best dessert pairings I've ever had was pecan pie with an Oloroso sherry—specifically Lustau's East India. The pecan nuttiness of the sherry is mind-blowing. If apple pie is more your thing, you're also covered. Pommeau de Normandie is a mistelle fortified with Calvados (apple brandy) and you couldn't ask for something simpler to get your fill of apples. If it's too strong, drizzle it over the top of your vanilla ice cream (and on top of the pie of course) to add a kick to your dessert.

The holidays are a time to be with friends and loved ones, especially around the dinner table. The sign of a good pairing is that no one needs to stop and think about what's occurring separately on their palate between the food and the wine; it should all meld together and create a sensational experience that is, ultimately, the perfect complement to your party. 🍷

Liz works at The Raleigh Wine Shop located at 126 Glenwood Avenue, Raleigh, NC. She can be contacted by email liz@theraleighwineshop.com.

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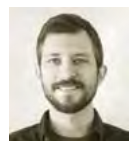
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The Wandering Moose

BY RUSSELL PINKSTON



There's a moose among us, wandering our streets at night with his hobo bundle thrown over his shoulder. But mothers, don't hide your children. All he wants to do is sell you delicious sandwiches, I promise (and maybe get some tip money for beer). The Wandering Moose is the creation of two friends, Matt Lundgren and Anthony Reid, who opened this relatively new food truck in April of this year. In this short amount of time, they have garnered a lot of attention for being... just a bit different.

Matt hails from upstate New York, Anthony from just over the border in Calgary (hence the moose). Both have "wandered" around a lot, working in various kitchens across the country at every position from dishwasher and up, until finally deciding to start something of their own.

Anthony was living in Charleston this time last year when Matt came to him with the idea to open a food truck. Matt had recently put in some time on the Barone Meatball truck, and felt it might be something they needed to look into. The more they talked about it and the more beer they drank, the more they realized it might actually



Brisket Sandwich with Bleu cheese

be possible. So, they bought a secondhand food truck from what was once a smoothie business and updated it with a kitchen that would suit their operation.

Led by their mascot, the bindlestiff moose seen in their logo, The Wandering Moose brand is one that has taken on a life of its own. Friends and customers have started to bring them moose-related paraphernalia in the form of plush toys and other trinkets, which now decorate the truck. Considering they've only been operating since April of this year, this kind of following can only be attributed to how stellar their food is. "If we can create something from scratch," Anthony tells me simply, "we will." This is a running theme for them, which is made obvious by their menu.

The Wandering Moose offers a series of meaty sandwiches with rotating availability (and none of them contain moose). When I stepped onto the truck, there was a mound of brisket dripping with bleu cheese on the griddle. This was their *Certified Prime Angus Brisket Sandwich* in its embryonic state. Their brisket is smoked low and slow for about 12 hours, which serves to break down a lot of the fat in the meat to make it exceptionally tender. This is topped with caramelized onions and drowned in melted bleu cheese and house-made horsey sauce, served on a toasted torta roll.

"It took us a while to get that process right," Matt tells me. "But it's our baby." I had the pleasure of devouring one of these during my visit, and I can tell you that—at all costs—you should not attempt to carry on a conversation while eating one. The sandwich will win every time. If you are a fan of bleu cheese, this is the one to get. The savory, slow-smoked brisket mixes with

the sharp cream of the melted cheese to create a gluttonously sticky sandwich that's rich enough to almost be classified as a dessert. Add to that the chewy, buttery, torta roll and a little sweetness from the caramelized onions, and you have a mouthful of what they probably eat in Valhalla. I wish I had ordered a second one to take with me for later.

For their *Jerk Chicken Sandwich*, the chicken is brined overnight and then slow-roasted, pulled, and tossed in a house-made jerk sauce. It is served on ciabatta bread with a slice of fresh pineapple and a very tasty cilantro-jalapeno coleslaw that adds a little kick without being so spicy as to drown out the flavors of the jerk sauce.

Next is their Cuban sandwich, aka *The Moose Cubano*, which came to be on their menu when, one day after serving sliders for an event at The Bison (Whitaker Mill Rd), surprisingly, they had leftover pork and decided to just throw it all together into a sandwich. Badaboom. Instant Cuban. Since then, it has become one of their best-selling menu items. The cut of meat they use for this sandwich is what's known as a "pork picnic," which is basically the pork shoulder, cooked slowly over low heat for about 12 hours. In addition, instead of ham, they use their own house-made bacon (which I'll get to in a moment) and top it all off with pickles and grain mustard between two pieces of pressed ciabatta.



The Moose Club with herb aioli

Okay, so let's back things up just a moose hair. Yes, you did read that correctly: The Wandering Moose makes their own bacon. From scratch. And it is nothing short of divine. They begin by taking fresh pork bellies, which they slice, season, and then cure for six days before finally slow-cooking them in the oven. The result is absolutely delicious. It has a meatier flavor than the store-bought bacon most of us are used to—which can be much saltier, by contrast—and comes in thick,

hedonistic slices that you can literally sink your teeth into. They also sprinkle chunks of it on top of their *Smoky Bacon Mac n' Cheese* side dish, which is just completely awesome.

If you find yourself having trouble deciding which sandwich to order, the *Moose Club* is a solid option. It's loaded with slow-roasted chicken, their (now-famous) house-made bacon, melted provolone, lettuce, and tomato, topped with a house-made herb aioli sauce on ciabatta bread. It is probably their most picturesque sandwich. Just don't try to fit it all in your mouth in one bite, unless you have someone taking a photo of you trying.

For the herbivores among us, they offer the *Southwest Veggie Burger*, a house-made black bean burger with a roasted red pepper cream sauce and herb aioli, served on warm naan bread. To round out their sandwiches, they also offer a *BLT* and a *Grilled Cheese* sandwich, each of which also includes slices of the aforementioned bacon. Prices range from \$6-11, depending.

For side dishes, they offer the *Smoky Bacon Mac n' Cheese*, as well as *Jalapeno Poppers*, *Sweet Potato Salad*, and *Brisket Hash* (comprised of their smoked brisket with potatoes, onions, and peppers in a red pepper cream sauce). For a



Mac n' Cheese with Housemade Bacon

limited time, they are also toying with a 5-Bean Chili, something they fashioned specifically for the Raleigh Food Truck Rodeo.

One thing to keep an eye out for, as The Wandering Moose moves forward, is a Montreal-style smoked brisket. Montreal-style smoked meat is made by curing fatty brisket in a blend of savory spices, allowing the meat to absorb the flavors over a period of several days, before finally hot-smoking it. The end product is something fairly similar to New York pastrami. It's a popular Northern

style of curing meat that's relatively uncommon here in the South. Matt and Anthony even had to get a special variance from the health department to cure meat with this method.

The Wandering Moose operates primarily around Raleigh. Their ultimate goal is to open a brick-and-mortar tavern and run the truck out of the back, but I wonder if a Wandering Moose could really be truly happy settling down in one place.

For now, I sincerely hope you all have the opportunity to cross paths with these guys. If you do, drop a few bucks in their tip can because their car ran out of gas just up the road, and they're really just trying to get home. Honest. 🍷

Russ is a photographer, brewer, author, and screenwriter. He's a Raleigh native who has returned home to Raleigh after a decade of writing (and drinking) in NYC and Los Angeles.



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1QUESTIONS

with John Kane, Founder, Chairman, and CEO of Kane Realty

INTERVIEW BY CRASH GREGG | TRANSCRIBED BY TALIA PITTMAN

John was born in the small town of Oxford, NC, growing up in Henderson. He attended college at Wake Forest University, and graduated with a BS degree in Business in 1974. He launched Kane Realty Corporation four years after college, marrying his wife, Willa, a few years later. He began working on his signature project, North Hills, in 1999, embarking on a massive \$750 million redevelopment that would encompass more than 130 acres. North Hills is a mixed-use multi-block district also known as Raleigh's Midtown and is the recipient of numerous awards and accolades for its pedestrian-friendly and sustainable design, which has made it one of America's premier in-fill developments. Centrally located at the corner of one of Raleigh's main thoroughfares and the I-440 beltline, North Hills is a destination of urban living, luxury hotel rooms, class A office space, dining, salons and day spas, high-end boutiques, a 14-screen movie complex, athletic club, and numerous gathering places. In 2009, John was presented with the Sir Walter Raleigh Award by Mayor Charles Meeker, under unanimous approval by the Raleigh City Council. He has four children, with three here in Raleigh and the fourth in Savannah. His oldest son is also in the real estate business and his second son is a church pastor in Savannah. His third son runs a race business that produces about 25-30 races around the country and his daughter works in communications marketing.

1 **The transformation of North Hills from the sleepy drab mall that existed here in the 1980s and 1990s into a vibrant location with retail, dining, residential, and commercial space is nothing short of amazing. How would you describe the changes?** I think North Hills is evolving into a true midtown district for the city of Raleigh. We have lots of offices with two hotels and more coming. There's a lot of vibrancy with all the retail and restaurants, and plenty of entertainment this year. It's really a marketable district. It has anything you would want find in a midtown or even in a big city.



2 **What do you like best about living in Raleigh and what has kept you here, rather than moving to a larger metropolitan area?** I think it's the quality of life I like the most. I love the four distinct seasons that we have. It's a great place to raise children and there are so many different opportunities for education and activities for them here. Our airport is terrific, so getting in and out of the Triangle to other locations is easy. The universities that are here bring so many people to the area for education, and they end up staying because they love it. Our health systems are some of the best anywhere, so if you have health issues, you know you can get the best care.

3 **What part of your job do you enjoy the most?** I love the people I work with. I really enjoy looking at something and trying to figure out what's the right plan to create a new place, what's the next project, what should that project be, how does it relate to the people who will use it.

4 **Are you excited about your move into downtown Raleigh?** We're very excited about the Dillon project and being able to preserve part of our city's history. Being right next to Citrix and CAM, we plan on doing something there that will be a big architectural statement. It's going to be a

real game changer for the warehouse district and we're very enthusiastic about getting involved.

5 **What would you like to see change in the Triangle over the next five years?** Two things. I'd really like to get the transit program off the ground, operational and effective, with people actually riding it because it goes where they want to go. The ride should be pleasurable, have Wi-Fi, and be efficient. The other thing is for the Research Triangle Park to reinvent itself as a place. It's a little lost, even though its brand is still known internationally, which is great for our market area. But, we really need to refresh and rewrite what it should be.

6 **If not for your current career, what other profession do you think you might have pursued?** I was in the health club business for 27 years where I built, developed and owned seven health clubs. I was also in retail for a number of years but I'm glad to be out of that. I started a couple of restaurants and realized that wasn't really my thing either. So I've worked in many other fields, but real estate is my life.

7 **Do you have a favorite movie or television show?** "Unbroken" was a very moving movie to me. Another one I really enjoyed was "The Help."

8 **What's your preference for a quick message to a colleague or friend: phone, email, or text?** Text, for sure.

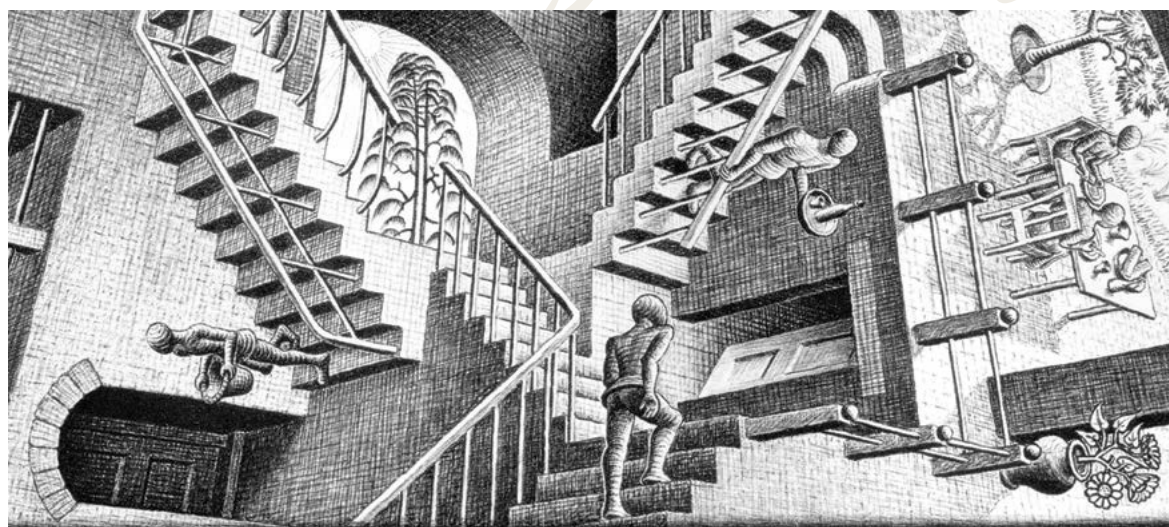
9 **Do you have any hobbies or activities that you enjoy in your downtime to relax?** I exercise every day. It's great having a gym here in North Hills. I can walk there from work whenever I've got an hour and a half. I also love to ski and play golf.

10 **What would be on the plate of your favorite meal?** You know, I enjoy lots of different foods, but I would have to pick sushi. I love sushi. 🍣

M. C. Escher at the NCMA

The Master of Paradox BY LINDA KRAMER, ART EDITOR

Gallery News



Detail of *Relativity*, 1953 lithograph

The genius of Dutch graphic artist M. C. Escher, 1898-1972, is now on view at the North Carolina Museum of Art in a new exhibit called *The Worlds of M. C. Escher: Nature, Science and Imaginations*. The exhibit runs through January 17, 2016.

As a youth, Escher was sickly and basically unaccomplished. As an adult, recognition for his talent was always a struggle, as he disliked the promotional and business side of art. He had little interest in its traditional trappings, no concern for conventional art trends, and was troubled by the thought that he was a failure. Not exactly a recipe for success.

Sometimes called “The Master of Paradox”, the language of Escher’s images testifies to the fact that things are not always what they seem. He was fond of saying, “You see what you see.”

Escher followed a laborious road in his creative development. Plagued by loneliness, he lived in

self-imposed isolation for much of his creative life and at 62, noted that, “I am beginning to speak in a language that is understood by only a few. This makes my loneliness greater and greater.”

An anxious fame came late to Escher and then the artist who had achieved little renown outside a small circle, realized a breakthrough in his 60s, reaching a larger and more appreciative audience.

His intellectual curiosity led him to explore areas untouched by other artists.

He played havoc with common visual perceptions in his exploration of the tension between two and three dimensions, aerial perceptions, images that shift and morph across space, while still remaining and recognizing the truth in nature.

Of the 133 woodcuts, lithographs, wood engravings and mezzotints in the exhibit, some have never been shown. There are, as well, numerous drawings, watercolors, wood blocks and lithographic stones that have also never been displayed to the public.

The exhibit, covering his entire career, highlights his exploration of nature, mathematics and science and includes: *G. A. Escher*, his first print made in 1916; *Castrovalva*, his first landscape print and probably the most remarkable print to emerge from his time spent in Italy; *Drawing Hands* (1948); *Relativity*

(1953); *Belvedere* (1958); *Sky and Water I* (1938), the inspiration for the July 5, 2010 *New Yorker* cover; and *Ringsnakes*, his final masterpiece, created in 1969. There are also several self-portraits shown, a recurring theme in his work for over thirty years.

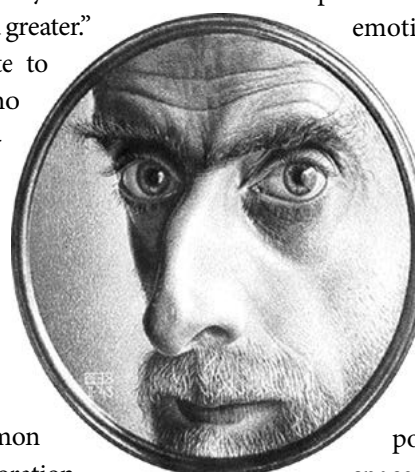
Lesser known portraits and Italian landscapes are also on view and when combined, they represent the most comprehensive Escher exhibit ever presented in the United States. The works are on loan from leading Escher collections including those at the National Gallery of Art and the National Gallery of Canada as well as several of the country’s foremost private collections.

Viewers will be amazed at Escher’s enthusiastic efforts, attention to detail, discipline and the technical skill he acquired over 50 years as a printmaker and with his innovative, elegant expressions of logic and order. His works, while they tend to keep viewers at a distance, are, at the same time, emotionally engaging.

Escher’s friend and champion, J. A. F. de Rijk summed up his achievements:

“Escher’s art is the expression of a lifelong celebration of reality, interpreted in his visualizations, unique to his talent, of the mathematical wonder of a grand design that he intuitively recognized in the patterns and rhythms of natural forms, and in the intrinsic possibilities hidden in the structure of space itself. Over and over again, his work shows the inspired effort to open the eyes of less talented men to the wonders that gave him so much joy. Although he himself has said he spent many nights wretched within failure to achieve his visions, he never gave up the sense of wonder at the infinite ability of life to create beauty.”

Note: There will be numerous on-going events related to this exhibit throughout its showing. Call or visit the museum website for complete information.



Self-portrait II, 1943



Drawing Hands, 1948 lithograph

North Carolina Museum of Art

East Building
2110 Blue Ridge Road, Raleigh, NC
www.ncartmuseum.org
919.839.6262

Raleigh Startup Lea(R)n Brings ROI to Education BY RENEE WRIGHT



The Lea(R)n team: Front row (l to r): Travis Cruse, Andrea Trowell, Jim Ford (CFO), Yasmeen Robbins, James Waugh. Back row (l to r): Karl Rectanus (co-founder and CEO), Wesley Burt, Ben Gilman (co-founder and VP), Daniel Stanhope, PhD

Among the many young companies thriving in the nurturing environment of HQ Raleigh, Lea(R)n is making a big splash. The recent recipient of a large grant from the Bill & Melinda Gates Foundation, the company reports a 5 to 10 percent growth per week, since its launch this fall.

Its clients are teachers, school districts, charter schools, and states, including the State of North Carolina. The Lea(R)n online platform enables educators to evaluate the best and most cost-effective technology products that will maximize results among their students.

“Schools and states spend upwards of \$8 billion on educational technology, apps, games and curricular tools, but student achievement remains flat,” Lea(R)n CEO Karl Rectanus recently told WRAL Techwire. “People don’t know what works. Our software, as a service, gives teachers a time-saving way to make better decisions on which technologies are best for their classroom, and gives organizations a way to manage what’s best for their budgets.”

The business plan that created Lea(R)n—originally Lea(R)n Trials, in its development stage—proved a popular one with investors, receiving more than \$800,000 in funding from education technology investors across the United States, including AT&T, Kaplan Techstars, and other

ed-tech angels in its July seed round. The North Carolina Technology Association named it 2014 Company of the Year in Education. SXSWedu, the AT&T Aspire Accelerator, and the Kaplan Techstars Accelerator all selected the new company for special attention in international competitions. Lea(R)n recently graduated from the first AT&T Aspire Accelerator class.

As a third-generation educator, Karl says that he’s always taken a particular interest in figuring out what works best for kids, teachers, and administrators. “We want to help as many educators as we can,” he told *Downtowner*. Toward that end, any teacher can use the Lea(R)n Trials platform for free. Schools and districts can sign up for a low-cost subscription.

Karl grew up in Raleigh and spent his undergrad years at Chapel Hill, but a bad case of what he describes as “itchy feet” took him around the world. As an NC Learning Fellow, he lived and worked in 12 countries, finally returning to the U.S. to complete his post-grad education at UCLA and CalTech.

Lea(R)n is the third startup Karl has been involved with. He was a major player in eCivis, a SaaS company that developed software to help governments, educational institutions, and non-profits determine where grant money would be best spent.

In 2007, Karl returned to North Carolina. “I figured out that it’s a pretty great place to live,” he says. He became a founder of the NC STEM Community Collaborative, which soon morphed into a public-private partnership aimed at extending science, technology, engineering and math (STEM) education to all of the state’s students.

Lea(R)n is his third entrepreneurial outing

and Karl attributes its rapid success to his team. “Our founding team is a great group of guys,” he says, and goes on to detail the unique contributions of each.

Ben Gilman, Lea(R)n co-founder and VP of technology, is a Charlotte native with an MBA from Wake Forest University. This is his third successful startup. “Ben is the architect of our behavioral platform,” Karl says. “His superpower is to be able to manage multiple work streams to deliver a product on time.”

Wesley Burt, VP of product management, is a veteran of the Chicago Public School System and worked in IBM’s Predictive Analytics unit. Burt’s experience allows Lea(R)n to tailor its tools to the real needs and capacities of educators on the front lines. “He understands the needs and realities within the schools,” says Karl.

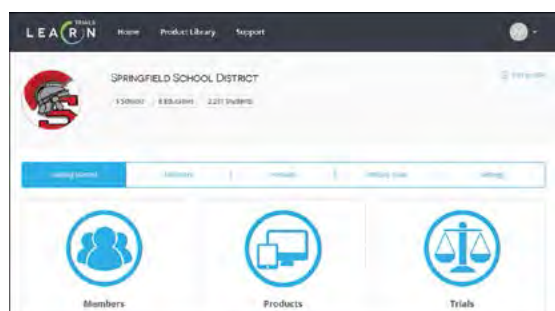
Lea(R)n’s software is based upon extensive research into the educational process. The man behind the program is Dr. Danny Stanhope, who holds a PhD in Industrial and Organizational Psychology from NC State. As the company’s principal researcher, he identified the eight criteria graded on the Lea(R)n system, the Lea(R)n rubric, and the LearnGrade proprietary algorithms. “He’s done the research that makes the platform trustworthy and valid,” explains Karl.

The capital “R” in the company name stands for “Research,” Karl says. “We based our business on the Lean model, and dropped in the R to represent all the research we conducted to help educators and schools make better decisions.”

Karl also attributes the company’s success to the supportive atmosphere at HQ Raleigh. “We have everything we need here,” he says. “It’s especially great for early stage companies, a cost-effective way to get started.” Without HQ Raleigh, he says, they might have been operating out of a garage, as so many startups have.

All of the Lea(R)n principals live in the Raleigh area. Karl, who lives in the Crabtree neighborhood, spends his free time with his wife and three young daughters and especially enjoys camping trips to the region’s many natural areas. “High quality of life, low cost of living,” Karl says, citing Raleigh as both a great place to live and start a business.

For more information on Lea(R)n, visit their website www.learntrials.com.



JARRETT BAY

New North Hills Store Beckons Triangle Residents to Embrace the Coastal-Living Lifestyle BY DENA HARRIS

Triangle residents have an ongoing love affair with the coast. And why not? The coast offers an easy transition from the fast and furious pace of everyday life to a more welcoming and relaxed lifestyle. The appeal of the communities along the Atlantic is such a draw that many Triangle residents choose to embrace beach attire—even when our weekends are spent in the city.

If you're craving the coastal lifestyle, good news awaits. In November, Jarrett Bay will open the doors to its new clothing boutique in North Hills shopping center, bringing coastal casual-chic attire to an easy-to-access location.

The new store represents a complete transformation from the company's former location at Crabtree Valley Mall. Architectural touches include rustic woods, white-washed custom cabinets, an awning featuring a Jarrett Bay boat outrigger and the store's showpiece—a scaled down version of a 71-foot Jarrett Bay hull stationed behind the register that transforms from bare bones to finished product, telling the story of how Jarrett Bay boats are constructed.



Jarrett Bay North Hills manager Taylor Downs and Vice President Ed Stack

Raleigh-based HagerSmith Design (recently awarded the Wright Brothers National Museum renovation) worked closely with the Jarrett Bay team to design the store. Interior designer Leah Shell notes the goal of the space is to have customers experience the humble eastern North Carolina seaboard influence from which the clothes draw their inspiration.

"Our number one goal was to make the store experience interesting and memorable, while not detracting from the clothes," says Shell. "There were a lot of discussions around how to best capture the look and feel of the Jarrett Bay brand's roots but not have any of the design elements get in the way of a customer saying, 'Wow—I love that dress!'"



The two companies also worked closely with John Cline of Cline Contracting in Raleigh to bring the vision of Jarrett Bay to life. According to Ed Stack, Vice President of administration and development at Jarrett Bay, the move to North Hills represents a shift for the company toward a more fashion-forward brand. "Our goal moving here was to find a permanent home for our brand in the Triangle, but we're also looking at this store as a model for expansion opportunities we may decide to pursue down the road," says Stack.

Ed and Jarrett Bay Boatworks founder, Randy Ramsey, both have strong ties to the Raleigh area. An NC state graduate, Stack worked for the Wolfpack Club for 16 years, while Ramsey sits on the Board of Trustees for NC State.

"Raleigh is a second home to us, so we set out to do this right," says Ramsey. He notes that employees at the Beaufort, NC custom boat-building facility don't consider the clothing line a "separate business" and are constantly seeking updates on the Raleigh store. "This store and the clothes in it are as much a manifestation of our pride in our work as our boats are," says Ramsey. "We're looking to create a shopping experience that both our customers and our employees can be proud of."

North Hills store manager Taylor Downs is eager to open the doors and welcome her first customers. "We had an amazing experience at Crabtree," she says. "People would stop in each day just to chat or see what new merchandise was in. We're looking forward to building those kind of lasting relationships with our customers here."

In addition to the Jarrett Bay and Jarrett Bay Clothing Co. line of polo shirts, shorts, dresses,

skirts, hats and more, the store will offer complementary brands including Gretchen Scott, Lauren James, MacBeth, Jach's NY, Shiraleah, MaddaFella, Toss, Island Co., Bird Dog Bay, Parlour and Onward Reserve.

Downs acknowledges that educating Triangle residents on the Jarrett Bay brand is part of the process. "It's easy to sell in Beaufort where everyone knows Randy and Jarrett Bay," she says. "But people love hearing our story. It's that story of entrepreneurship and doing what you love that really resonates with people. And that passion for loving what you do and taking pride in your life and your work is really what our brand is all about."

The Jarrett Bay North Hills Grand Opening is anticipated to take place in early November and will include a fashion show, food and drink, and live giveaways. The clothing line is also available at <http://shop.jarrettbay.com>.

Built On Tradition: The Jarrett Bay Story

Jarrett Bay Boatworks, a premier builder of custom sport fishing boats, began in 1986 when Randy Ramsey led the construction of a single 52-foot charter boat, the *Sensation*, in an old tin shed. Ramsey, as well as others now associated with the corporation, was a charter fisherman who spent years honing his skills and knowledge in the cockpit and at the helm. Since those humble beginnings, Jarrett Bay has constructed and delivered more than 90 sport fishing boats and serviced tens of thousands of vessels.



Located in Beaufort, North Carolina, on the 175-acre Jarrett Bay Marine Park, the Jarrett Bay crew constructs boats up to 120 feet in length, all custom built to the owner's needs and taste. The customized process finely balances fishing performance, fuel efficiency and luxury—while never sacrificing the legendary Carolina ride.

The *Sensation*, a full-time charter boat, still fishes the waters of the Atlantic today. 📍



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HEFEWEIZEN

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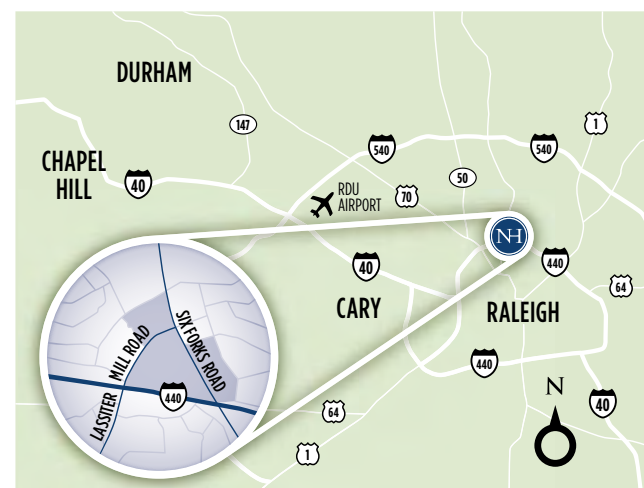
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GET CRAFTY

Craft cocktail recipes from local Triangle speakeasies

This recipe comes from Liz Oliveri, manager of The Raleigh Wine Shop. Located on Glenwood South, The Raleigh Wine Shop is an independent, locally-owned wine store that is a part of the downtown Raleigh community. They're passionate about carrying selections from small, independent wineries from around the world, focusing on honest wines that are made by people, from grapes grown by people—as well as provisions, aperitifs, and mixers. All of the ingredients are there to mix up your favorite wine cocktail. It's a great place to sample wine or have a glass while you hang out with your friends and neighbors at the bar, on their couch, or out on the streetside patio.



The Raleigh Wine Shop's 'Bitter Apples'
 3oz. Foggy Ridge Cider
 1 oz. Lemorton Pommeau du Normandie

3 drops Crude 'Sycophant' Orange & Fig Bitters
 Rosemary sprig for garnish

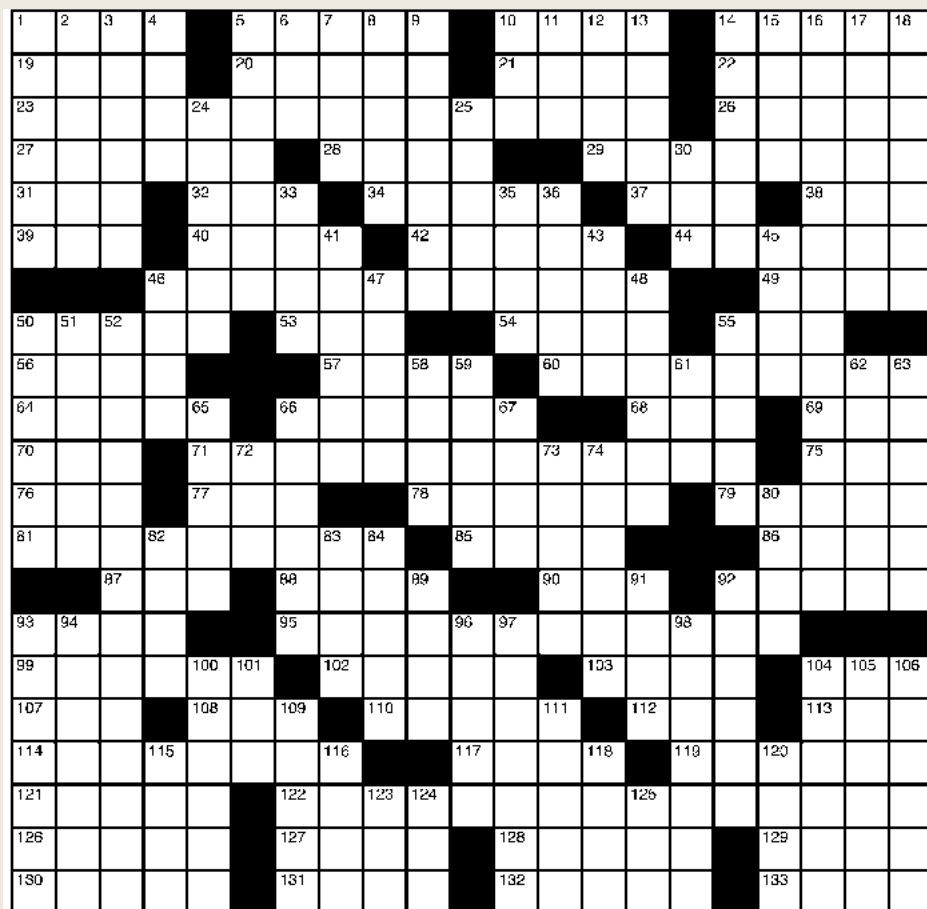
"One of my favorite things to do as I spent my time in Ithaca, NY, during school, was to go apple picking. The orchards there are as beautiful as they are bountiful, and there's nothing quite as autumnal as apples. So let's put it in a drink! Chill down the Pommeau and the Foggy Ridge Cider—we like the "First Fruit" if you're looking for a little sweetness or the "Handmade" for something drier. Pour into a rocks glass and add a couple of drops of the bitters to taste and garnish. It's a perfect after-dinner cocktail to replace your apple pie dessert."



DOWNTOWNER MONTHLY CROSSWORD PUZZLE



Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to xword@welovedowntown.com. Heck, these things are hard, partially completed is fine too. We'll pick a random winner each month. No cheating!



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10/18/15

"CH-CHING"

ACROSS

- 1 Old story
- 5 They're often exposed in ski lodges
- 10 Radio option
- 14 Religious factions
- 19 River in the Bernese Alps
- 20 Started anew at the campsite
- 21 Pump, for one
- 22 Summer gripe
- 23 Part of a dairy's financial statement?
- 26 Tropical vine
- 27 Truckers' competition
- 28 2013 Masters champ Scott
- 29 Whom Dennis often menaced
- 31 Bass ending
- 32 ___ factor
- 34 Paper punditry
- 37 Common Market letters
- 38 Slim fish
- 39 Retired boomer
- 40 Karmann ___: sports car
- 42 Hardly handy
- 44 Dry-eyes solution
- 46 Doesn't eat with one's mouth closed?
- 49 German finale
- 50 Dash devices
- 53 Doctrinal suffix
- 54 Strings for Orpheus
- 55 Wash. setting
- 56 Onetime Ritz competitor
- 57 Smidge
- 60 "That's what they tell me"
- 64 Double Stuf treats
- 66 Astronauts' gear
- 68 Cab cousin
- 69 Running bird
- 70 Take advantage of
- 71 Vacant seat you only thought you saw?
- 75 Right-to-left lang.
- 76 Some light bulbs
- 77 Capek's robot play
- 78 Competed in a regatta, perhaps
- 79 Future moss
- 81 Settings for Monet
- 85 Genetic chains
- 86 Actor Ken
- 87 Spot on a card
- 88 City east of Wichita
- 90 Former telecom company
- 92 Seasonal tunes
- 93 Gung-ho
- 95 Spread for Sunday morning coffee hour?
- 99 Louis XV furniture style
- 102 Hacienda brick
- 103 Bounce in a cave
- 104 Passenger vehicle
- 107 Antlered animal
- 108 The law has a long one
- 110 Horace poem
- 112 "___ So Shy": Pointer Sisters hit
- 113 Suffix with lact-
- 114 Jefferson Airplane genre
- 117 Dinghy movers
- 119 Put sows below cows?
- 121 Like horses
- 122 Glance at the blackboard?
- 126 Journalistic slant
- 127 Twelve ___: neighbor of Tara
- 128 Houston athlete
- 129 Thing south of the border
- 130 Asked
- 131 Like some audio-books
- 132 Dublin-born poet
- 133 Uncommon blood

type: Abbr.
DOWN

- 1 Users' shortcuts
- 2 Bumpkins
- 3 One forging a doctor's note, maybe
- 4 Driven drove
- 5 Eggy pastry
- 6 Dusk, to Donne
- 7 Minuscule lake plant
- 8 Make a mess of
- 9 Secure for the trip
- 10 Poisonous slitherer
- 11 Old reciprocal electrical unit
- 12 Thing to fill out
- 13 Dover distance
- 14 Mineral used in glassmaking
- 15 Mickey Mouse enemy ___ Eagle
- 16 What Alice's adventures began with?
- 17 Constantly
- 18 Marvel Comics superhero?
- 24 Stable sounds
- 25 Fix text
- 30 "Scream" director Craven
- 33 New Zealand bird
- 35 Agreement
- 36 Fixes
- 41 St. Francis' home
- 43 Via, à la Burns
- 45 "___ we forget"
- 46 Polite sneeze
- 47 Pepé Le Pew's pursuit
- 48 Appropriated
- 50 "His house is in the village ___": Frost
- 51 With 74-Down, dramatic Navy mission
- 52 Pizza scraps?
- 55 Slacks
- 58 Reunión attendees
- 59 How some stock is sold
- 61 Sling spirits
- 62 "Kicked-Up Sandwiches" author
- 63 Knighted Flemish painter
- 65 Rx
- 66 Spaghetti sauce staple
- 67 Quick ride
- 72 Nuanced color
- 73 "Democracy is two wolves and ___ voting on what to have for lunch": Franklin
- 74 See 51-Down
- 80 In need
- 82 Stereotypical pooch
- 83 Qatar's capital
- 84 "Same Time, Next Year" playwright Bernard
- 89 Each
- 91 Rash symptom
- 92 Arkansas River tributary
- 93 Visitors center handout
- 94 Mount Rainier, e.g.
- 96 You don't have to turn its pages
- 97 Took out in cuffs, say
- 98 Hot drink holder
- 100 Checked the ID of
- 101 Guatemala gold
- 104 Singles bar lure
- 105 Sort of, with "in"
- 106 Sale indicator
- 109 "Wedding Bell Blues" soloist Marilyn
- 111 Take out
- 115 Take out
- 116 "Star Trek" villain
- 118 Monterey miss: Abbr.
- 120 Song with arm motions
- 123 "Best in Show" org.
- 124 '60s hallucinogen
- 125 Gere title gynecologist

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