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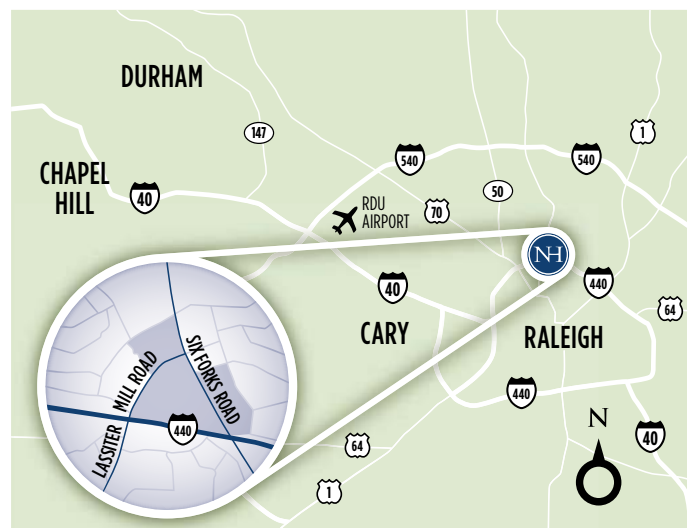
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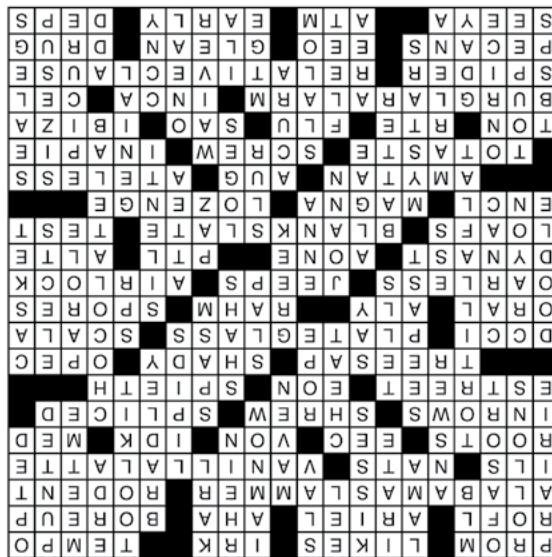
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ON THE COVER: *The Berkeley Cafe has been part of Raleigh's live and local music scene since 1982. New owners aim to keep the vibe going for many more years to come.*

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BERKELEY

A New Life for a Local Institution

BY F.B. MARTIN | CURRENT PHOTOS BY CRASH GREGG

Our world is growing quickly, and often-times it is the community around us that bears the most change. Each day, the manner in which we live changes. The more we learn about ourselves, the more we feel the need to find our roots and explore the essence of where we started. Local food, live music, and positive vibes have long proved successful in bringing people together. We have the power to be a positive influence in each other's lives through involvement in our community. Shonna Greenwell, Lisa Lewis, and Alex Little, the newest owners of The Berkeley Cafe on Martin Street in downtown Raleigh, are



Alex Little, Lisa Lewis, and Shonna Greenwell are the newest owners of The Berkeley and they all have a personal interest in keeping it true to its roots and integrated in the community.

on a mission to revive part of Raleigh's history and would like for you to join them in their effort.

The Berkeley's past

In the 1830s, a house built by Ruffin Tucker stood where The Berkeley is today. It was home to several families and also served as a boarding house. In the 1920s, it was demolished, and a three-story hotel/café was built to accommodate travelers from the thriving Union Station at the corner of Dawson and Martin. Over the next 50 years, the building was home to Atkins Grille, Carolina Hotel & Café, Hollywood Hotel, and finally, The Berkeley Cafe.

During its time as the Hollywood Hotel, another building was added next door. It utilized the existing exterior hotel wall as the interior wall of the new building, a feat that would never pass inspection with today's codes. You can still see the original painted sign for the Hollywood Hotel on the inside wall of the humidor in the new Capitol Smoke next door. The only thing separating the two buildings was a thin brick wall—a key fact that would play an important part of The Berkeley's musical history.

John Blomquist first rented the building in 1980 and ran it solely as a cafe until 1982 and it did well but he decided it would be even better



Local live music has been the cornerstone of The Berkeley since 1982

by offering live music in the evenings. He wanted more room for a stage and he decided it was time for a move sideways. He leased the building next door and cut a large hole in the simple brick wall, creating a throughway from his existing space. He utilized the back half of the building, subleasing the front to Western Union and later, Taz's Market, in order to offset some of the building's cost. The

space was a perfect fit for a nice stage area, two pool tables, and plenty of tables and chairs for guests. For 30 years, The Berk—as it was affectionately called by regulars—featured live music in the hidden room on Martin Street and served up brews and food on the cafe side of The Berkeley. In 2013, with so many new live music venues popping up in and near downtown as well as a shift in the busier areas of popular culture to Fayetteville Street, business waned at The Berkeley Cafe and its doors closed in 2013. But just a few months later, The Berkeley's small but loyal legion of fans were elated to hear that it had been sold to Rose Schwetz, owner of Sadlack's Heroes—another longtime Raleigh musical institution that had been displaced by modern progress a year prior.

The next generation

Less than 12 months later, three friends purchased The Berkeley from Rose with the goal of bringing the venue back to life. The original long, shotgun layout is back with the open kitchen and bar lining the right and a row of tables down the left, finishing at the small, elevated stage at the far end of the room. The night we dropped in, local crooner Kenny Roby (who appeared on the cover of our Live Music issue back in May, <http://bit.ly/TDM-110>)



The Hollywood Hotel & Cafe occupied the building before it became The Berkeley. You can still see the hotel name on the wall inside the humidor at Capitol Smoke next door.

was playing to a packed house. The crowd and the energy inside felt like old times at The Berkeley, with a smattering of Sadlack's thrown in for good measure. Regulars from the early days were there, along with a new generation, eager to bask in the limelight of Raleigh's music history. The bar stools were filled, the tables jammed with friends, and all the bartenders and kitchen staff were busy at work.

Someone's in the kitchen

At The Berkeley, they aren't afraid of freedom of expression. In fact, they encourage it. Head cook CJ Irwin has crafted some works of culinary art on the newly updated menu. And he gladly gives up the reins to his kitchen once a week on a night penned as "Takeover Tuesday." Riding on the wave of one of the most popular foodie trends in the >>>

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Triangle, local food truck chefs are invited to take over The Berk's kitchen every week. JP Murcia of KocinA Grill, Sean McCoy of Bam Pow Chow, and Joe Choi of Bulkogi Korean BBQ are just a few of the chefs who have participated. This concept brings a wide variety of tastes, dishes, and atmospheres to the Cafe. If food truck fare isn't your thing and you simply can't decide what you want to eat, you can always order the "Shut up and eat it" sandwich. Heed the name; it's whatever the kitchen feels like fixing for you. Don't worry,

fellow vegetarians, there's a veggie version for you, too. Berkeley regulars favor the always-changing soup menu: one day hot, one day cold, but always delicious. You can't go wrong with the creamy potato or the sweet potato (a personal favorite). Hummus, fried chicken, and cheese steaks are some of the things you'll find on the fresh and locally driven menu. Local craft beers pair nicely with nachos, sweet potato tots, or spinach artichoke dip from the Munchies section. And let's not forget the kids. The children's menu serves chicken

tenders, hummus, grilled cheese, and quesadillas. It's very important that the kids get to chow down like the grownups. Whatever you're in the mood for, you'll be able to find it here.

Music, art, and community

During lunch hours, you can usually ferret out a quiet spot to have a bite to eat or parch your thirst with a drink inside or out on the Berkeley "backstage" patio, but as evening rolls in, so does the music. The Berkeley



The food is one of the biggest changes at The Berkeley and foodies will find lots to choose from on the new menu and on Takeover Tuesdays, when local food truck chefs steer the kitchen.

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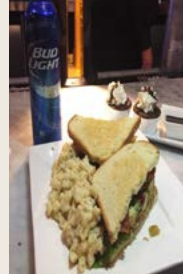
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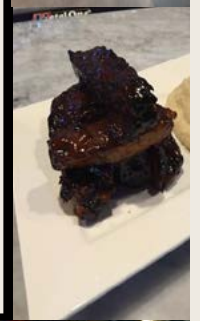


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Cafe has live music regularly with open mic nights, plus bands and musicians such as Rapture Clause, the famed Dexter Romweber, and The Bad Checks. Local artwork by artists such as Bill Hickman, Eddie Taylor, and Jim Shell can be seen above the bar. Strong supporters of indie art and music, the owners of The Berkeley enjoy showcasing new and upcoming talents and want to see more of it. Every month brings a different lineup of entertainment and surprise open mic gems. Shonna and the team are proud to host a variety of performances from spoken word to folk music, from solo singers to comedians. This welcoming space has been created for artists to perform and socialize while they find their place in an ever-changing city. The downtown area has a lot of history, with one

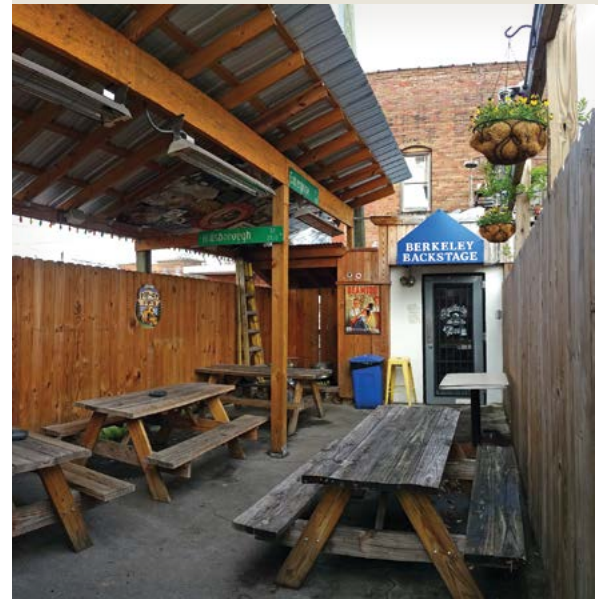
ancient part of it located right across the street. One of the oldest oak trees in Raleigh stands tall on the edge of Nash Square, witness to the change occurring around it, each day growing alongside this thriving community. As it matures, so does the city, and when you can see the change and flow with it, you're heading in the right direction. Everyone brings something different to the Berkeley and in turn, leaves with a different view of the world outside.

Shonna, Lisa, and Alex didn't buy The Berkeley just to do it. They're proud of their city and how it has progressed, and we're proud that they're putting in the hard work to save one of Raleigh's musical landmarks. 📷

Special thanks to Karl Larson of the State Archives of NC for historical research and photos

The Berkeley Cafe

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From the Publisher



visit it. Judging by the Triangle's growth over the past few years, we're definitely doing something right.


2015 was a busy year for the *Downtowner* and for all the high-density areas across the Triangle. The downtowns in Raleigh, Durham, Wake Forest, and Cary as well as the mini-city of North Hills have all seen a slew of new businesses, restaurants, and retail open their doors. Visitors and residents alike are enjoying the vitality of these areas, the energy of the people walking from place to place, and all the options for dining, shopping, and entertainment. Each area continues to grow with new residents who bring with them the opportunity for more of all the amenities that also attract tourists. If people want to live in an area, tourists will want to

We're looking forward to an incredible 2016 with you and we have lots of great new plans in the works. In our next issue, voting begins for the Best of Downtowner Awards, where our readers get to choose their top choices in Food & Drink, Dining, Goods & Services, Shopping, Local People, and Out & About. Go ahead and start creating your list for all the places, people and things you love the most and get ready to start voting soon. The Best of Downtowner Awards is one of our favorite issues and we're looking forward to seeing lots of new (and regular) winners again this year!

Cheers,


Crash

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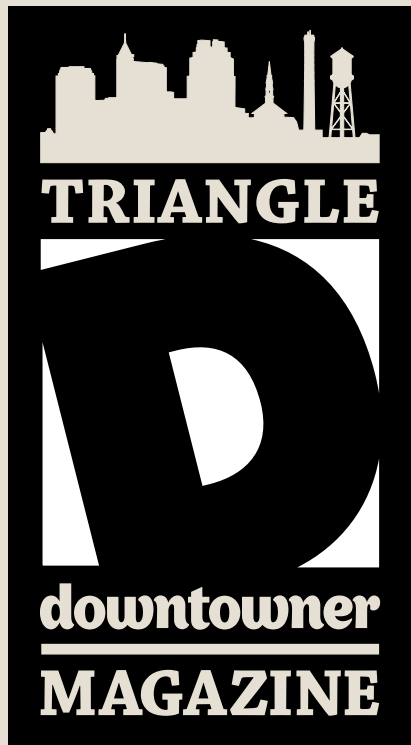




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Person Street Pharmacy Cafe

BY CHRISTY GRIFFITH



I don't care if you're currently the picture of health or if you look like you just finished filming a NyQuil commercial—get your dry or runny nose to pharmacist Trey Waters' Person Street Pharmacy.

Located inside the recently remodeled 105-year old pharmacy, The Pharmacy Cafe is the latest venture for owner Daniel Whittaker and Executive Chef Patrick Cowden, both of Green Planet Catering (with Patrick also being the former executive chef from the Tobacco Road Sports Cafes). Whittaker and Cowden are currently offering their adopted menu from the previous owners, but are testing new ideas every day by way of specials as they try to zero-in on what is sure to be an inspired bill of fare.

"We're developing a modern take on an old-school pharmacy lunch counter: a seasonally-influenced sandwich-centric menu, creative handcrafted sodas from an original soda jerk fountain, and the coolest ice cream sundaes Raleigh has seen in a very long time," says Cowden.

There is no dividing wall between the café and historic pharmacy, so you'd have to be pretty congested not to smell what Cowden is serving up from the grill. The Steak Meat Sammich (\$12) was featured the day we visited, and is a glimpse of what we can expect when the new menu rolls out. Slices of NY Strip come topped with local greens, roasted tomato, garlic-tomato oil, and baby fennel slaw. The ciabatta, which Cowden tops with asiago



Trey Waters, the pharmacist behind the Cafe's original renaissance

and Dijon (brilliant!) is softer than what you're used to, the perfect nook-filled weapon to soak up all the juiciness from the sandwich. I suspect no one is going to miss a plain ole hot dog once more offerings like this appear on the menu.

From the current menu, we sampled the Pulled Pork Sandwich (\$8). Chef Cowden thinks some version of this will stay on the menu, although he envisions replacing the soft Hawaiian roll with a heartier option. It's not your eastern NC vinegar-based BBQ, but the sweetness of the sauce pairs perfectly with the slaw and chow-chow. "We get asked what chow-chow is at least three times a day before lunch," remarks Whittaker. For those of you not in-the-know, it's a tangy southern relish that pairs well with anything from beans to greens

to hot dogs. There are as many versions of chow-chow as there are barbeque styles, and not enough space here to debate which ones are the best. The chow-chow at the Pharmacy Cafe...wait for it...is just what the doctor ordered. (I know, I can't believe I wrote that, either.)

The L.G.B.T. (\$7.50) is a BLT on performance-enhancing drugs. The bacon-lettuce-tomato one-ups itself with the addition of guacamole and the most amazing lime-tabasco mayonnaise. The

sandwich comes on a dark multigrain bread, grilled so your fingertips are shiny in the way fingertips get all gussied up when they want to be licked clean. A BLT may be on the menu in some incarnation in the future, but don't expect to see tomatoes in the dead of winter. "We'll most likely have some version of a BLT on year-round, but Patrick and I are both tomato-snobs so we won't serve the traditional BLT unless it's late summer when tomatoes are in season," says Whittaker. I can't say anyone will mourn the absence of imported mealy pink 'maters when there is so much bacon and mayonnaise to be had year-round. We're impressed these guys are so concerned with only buying local and we love it.

And, here is the part of the profile where I eat my words. I've never been known to utter any phrase that remotely sounds like *That kale salad was delicious and I would willingly order it again on my own accord*. Ever. The closest I've said to that replaces the words **kale** and **salad** with **bacon** and **mayonnaise**. But. BUT! The Kale Salad (\$7) is...good. Really good. Baby kale, extremely fresh, like they

just picked it six seconds after you ordered it, comes crammed with all sorts of delicious goodies: tomatoes (when in-season), dried cranberries, shredded carrots, sunflower seeds, pickled onions, and feta. Toss all that with a clean, flavorful citrus vinaigrette and you won't believe that I ate more of that than I did a sandwich loaded with bacon and mayonnaise. But I did. But don't think this means that I'm going to be ordering kale anytime soon unless it's this salad, because I just can't quit mayo.



Pharmacy regulars will be relieved to know the old school shakes and sodas are still on the menu

Soda fans unite! You'll find delicious and unusual concoctions at the counter. Bitters and Soda (\$1.50, free refills) feature Crude Bitters of Raleigh combined with soda water. Crude Bitters is the genius of one of the previous Pharmacy Cafe owners, Craig Rudewicz. Get it? C. Rude, Crude Bitters! :-). I would definitely recommend the refreshing Hibiscus-Lavendar-Oak Bitters and Soda—it goes just as well with kale as it does with mayonnaise. The Cream Cola (\$2.50, \$0.50 refills) is crafted in-house, as are all the fountain drinks. A seasonal offering that should be on your list of things to try (and thankfully do not include the words "pumpkin" or "spice") is the Gingerbread Float (\$5), but my favorite seasonal item we sampled was the Grapefruit

Shrub (\$2.50, \$1 refills). Shrub syrups are made with sugar and vinegar that macerate fresh fruit resulting in a fresh, bright flavor that shines through the effervescent soda water. They're good, so order one! Then get a refill to-go. Look for adult additions to the beverage menu soon (oh, the anticipation!).

I'm excited that we'll get to visit The Pharmacy Cafe again soon when it unveils its new menu, including what Whittaker describes as "freshly made, funky, and seasonal" breakfast biscuits, including not only specialty coffees but also a jam, butter, and hot sauce bar. For lunch, they plan to have about ten permanent sandwiches on the menu, as well as multiple daily specials, soups, and griddle burgers. Green



The super fresh baby kale salad with tomatoes (when in-season), dried cranberries, shredded carrots, sunflower seeds, pickled onions, and feta



Executive Chef Patrick Cowden and owner Daniel Whittaker

Planet Catering has wowed customers with their Pickle Bar at events and Whittaker and Cowden plan to feature it during the day at the cafe. Of course, they will source locally as much as possible, which will make those pickles taste even better.

The guys are planning on opening up earlier for breakfast so people on their way to work, but if you are like me and enjoy sleeping in, wait for their Saturday brunch where Chef Cowden can show off his creativity. Want to hang out in the Cafe after hours? Even though they close at 4pm most days, you can host private events in the space in the evenings that can accommodate up to 65 people with the option to have the party catered by Green Planet or have a menu cooked live during the event. Fancy!

We're glad everyone at the Cafe cares about the

environment as much as we do and they're insistent that all their packaging, as well as the to-go boxes, utensils and even the cups are all biodegradable. You won't find a group that is more sustainably-aware, locally-driven, and environmentally-friendly.

The Pharmacy Cafe hopes you'll come by the pharmacy, visit the clinic's doctor, and fill the food portion of your "prescription" (soup!) at the counter while you're there. After all, laughter food is the best medicine.

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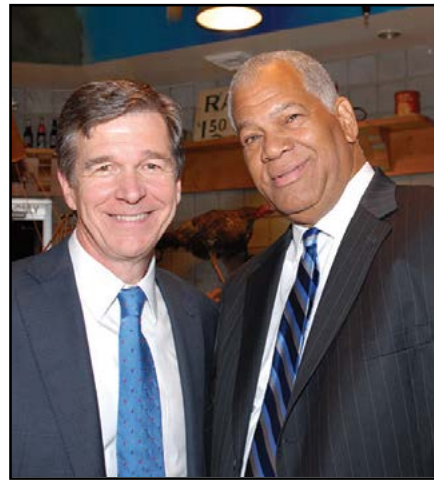
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▼ The photos below are from a fundraisers for Rufus Edmisten's Extra Special Super Kids program, which provides children who have overcome adversity with financial assistance toward their goal of achieving a higher education degree. Learn more at www.specialsuperkids.com. ▼

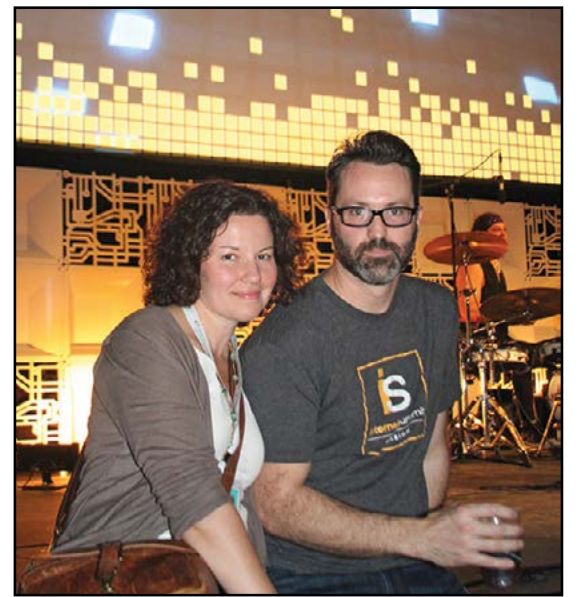
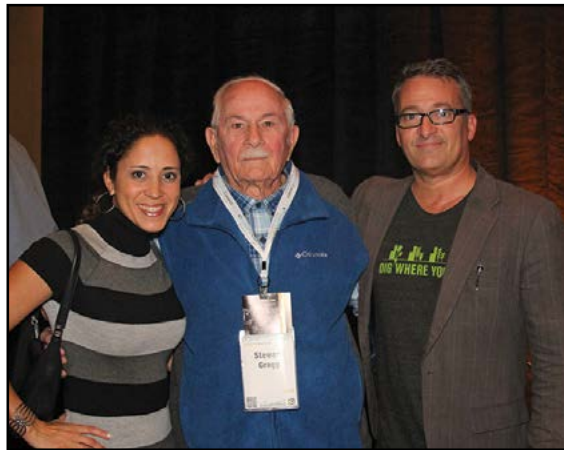


▼ Photos below are from two fundraising events at Artspace studios, home to over 28 local artists. www.artspacenc.com ▼



Around Town in the Triangle

Photos below are from our Downtowner Magazine 10th Anniversary party held at the NC Convention Center in downtown Raleigh. The Breakfast Club and Humpty Hump from Digital Underground performed live, and over 300 people enjoyed local craft beer, plenty of dancing, and good times. Thanks to all who came out to celebrate with us and here's to the next 10 years!



BULL CITY STREET FOOD

BY RUSSELL PINKSTON



Spicy Fish Tacos with red cabbage, avocado, guajillo chili sauce and cilantro cream



Most food trucks follow a simple model: choose a food item (like a specialty sandwich or a taco, for example) and try to carve out a niche in that market. Bull City Street Food, however, threw this model out the window entirely. What makes their menu unique is the niche they have carved for themselves of having no set menu.

“What we want to do is to try to have a different theme every week,” Harry Monds, Jr., the owner, tells me as his son, Harry III, drops a batch of Turkey Stuffing Croquettes into the fryer. “We want to feature the cuisine of a certain country or region of the US.” Sometimes it’s topical, such as The Running of the Bulls in Spain. “We’ve done France, we’ve done Spain twice, we’ve done Argentina...” The list goes on and on. For example, they did food from New England and Seattle

during last year’s Superbowl matchup. Their main focus is to try to re-create the cuisine of a specific region, to make the food as authentic as possible while still putting their own spin on things. “For the most part, we’ve earned people’s trust; so, they know it’s going to be good.”



Citrus Honey Glazed Chicken Wings

The week I visited with them, outside the House of Hops in North Raleigh, they were doing a “Fall Fun” theme, which means doing their own take on Thanksgiving-esque foods. At the top of the list were these croquettes, which were basically handfuls of shredded turkey and stuffing, which they deep-fried and served with a cranberry chutney infused with Bull City Ciderworks’ new Crappappy Cider, and then drizzled with gravy. They also made Citrus Honey Glazed Chicken Wings and a Black Forest Ham Hoagie with smoked Gouda, pumpkin aioli, and cranberry mustard. Of course, by the next time you see the Bull City Street Food truck, this menu will be long gone.

Their menu changes each Monday. It’s a difficult thing to organize because every week they

have to throw out their whole menu and start over again from scratch. Although, there are a few menu items they keep on regularly. Their biggest hit has been their Pimento Cheese & Fried Green Tomato Sandwich, which, by popular demand, is now on the menu year-round.

Another current contender for making a reoccurring appearance on their menu is the recent Chili to Scream For, a cup of chili with a dab of ghost pepper sour cream, which recently took home the grand prize at a chili cook-off in Downtown Cary. “I didn’t want to do it at first,” Harry confesses, “But my family talked me into it... so we started messing around and we won. Shows how much I know.”

Chili cook-off notwithstanding, there are big things down the road for the Bull City Street Food truck. They have been regulars at Bull City Ciderworks (no relation) for a while now, having partnered with them for several “Pairing of the Bulls” cider dinners. Every time they’ve done this pairing, it’s completely sold out, which got the two of them thinking.

Bull City Ciderworks’ current location was recently purchased by the Durham Police Department, so they’ll have to move soon to make room for the new Police Headquarters. But rather than be discouraged, they see it as an opportunity. Their plan is to expand the operation into two separate facilities: a bar with their main headquarters in Durham, and a larger production facility in Lexington, NC. The good news for Harry and the Bull City Street Food truck is that the Ciderworks has asked them to join in on the venture. Bull City Ciderworks’ new location will have a restaurant, with the kitchen operated by none other than Harry Monds, Jr. The new restaurant will be dubbed The Bull Pen, which will likely not have a rotating menu.

Harry has plenty of experience in the restaurant business. After years of working in restaurants from top to bottom, he opened his own



Bull City Street Food owners Harry Monds, Jr. and son Harry III



Teriyaki Chicken Sliders with a spicy Asian slaw and red chili aioli



Pollo Asado Taco with salsa criolla

place, the Thyme Table, which some Durham residents may recall. He had four Thyme Table restaurants around Durham, until deciding to condense it all into a more streamlined food truck in the form of Bull City Street Food.

Though he will be moving back to a brick-and-mortar setup with the new Bull Pen restaurant, his food truck will continue to operate under the Bull City Street Food name, and will probably be operated by Harry's children. It is a family business, after all. And while Harry is self-taught, his son, Harry III, trained in the culinary arts at Johnson

& Wales in Charlotte, and is more than ready to take on the task. Harry III has been working with his dad on the food truck for about a year now, and even hand-painted the big purple bull artwork that adorns the side of the truck. "It's been fun for us," says both Harrys. "People look forward to what we're going to do next."

Bull City Street Food operates primarily in Durham, near places like The Green Room, Sam's Quick Stop, and, of course, Bull City Ciderworks. But you can find them all over the Triangle, so be sure to follow them on Twitter for updates on where they'll be next. 📍



Greek Chicken Meatballs Kokkinisto on a warm chickpea-spinach salad



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Bottle Shops!

PART 1—BY RUSSELL PINKSTON



Those unfamiliar with craft beer may find themselves overwhelmed by the dizzying array of eclectic bottles with bizarre names and strange artwork that parade down the beer aisle like an army of ragtag miscreants. It may seem like utter chaos, at times, with beer from all over the world and styles you've never heard of (i.e., what the heck is a *Geuze*, anyway?). A visit to a bottle shop—a kind of specialty store that sells and serves nothing but craft beer—may seem like it could be doubly confusing. But the fact is that there is really no better, or more welcoming, place to learn about beer.

Try to think of bottle shops as if they are travel agents. Or Sherpa guides, here to help you navigate the mountainous crag that is the world of craft beer. With friendly bartenders and staff, they can help you find that certain beer which suits your palate perfectly. It's a learning experience that can be quite rewarding if you've got the guts to try something new. And these days, there's always something new.

In the first part of our Bottle Shop series, we'll cover a selection of some of the bottle shops throughout Downtown Raleigh. This list is by no means comprehensive, and there will be more to come, but if you go to any of these and can't find something good to drink, that's on you.



Tasty Beverage Co.

327 W. Davie Street (Warehouse District)
919.828.2789
<http://dtr.tastybeverageco.com/>
www.facebook.com/TastyBeverageRaleigh
www.twitter.com/tastybev_dtr
www.instagram.com/tastybev_dtr
Tasty Beverage Co. is one of the flagship businesses of Raleigh's vibrant Warehouse District. Located inside



Tasty Beverage Co.

The Raleigh Depot (the brick plaza across from *The Pit*), Tasty Beverage has positioned itself as one of the cornerstone craft beer stores in NC. Their stores in Asheville and Raleigh have become Meccas for craft beer lovers and bar-goers alike.

Tasty Beverage has a loyal following of regulars who come to huddle around the small bar at the back of the store or gather around the bright orange tables on the front patio. Like most bottle shops, they offer a rotating selection of beers on tap and refrigerated bottles and cans that can be consumed on-site. It's as easy as ordering a beer from the bar, or grabbing one out of the cooler and asking them to open it for you.

There are also shelves upon shelves of unrefrigerated rare and exotic beers for you to purchase and take home. If you don't know what (or how) to choose, just ask the bartender and they will be more than happy to help.

This template is the same for nearly every bottle shop on this list, so don't expect a radically different experience at any of them. The main differences you'll find are in the atmosphere, the location, and the customer base. Tasty Beverage is a good example of how to do all three right, and you'll never hurt for something interesting to drink here or someone interesting to start up a conversation with.



Paddy O'Beers

121 Fayetteville Street (Fayetteville District)
919.838.0040
www.paddyobeers.com

www.facebook.com/paddyobeers
<https://twitter.com/PaddyOBeers>
<http://instagram.com/paddyobeers>

This is a small location in the shadow of the Capital Building, which prizes quality over quantity. It's good for a quick beer while hopping down Fayetteville Street or as an after-work destination if you pick up your paychecks in the neighborhood. And there's always an interesting consortium of customers to chat with around the bar.



Paddy O'Beers

"To me, it's just like a neighborhood bar. You'll always find someone here to talk to," Zach, one of the owners, tells me. And he should know. Aside from Paddy O'Beers, he's also an owner of *Coglin's Raleigh* and *Common 414*, both of which are on Fayetteville Street.

State of Beer

401-A Hillsborough Street (Glenwood South District)
919.546.9116
www.stateof.beer
<http://twitter.com/stateofbeernc>
<http://instagram.com/stateofbeernc>



State of Beer

State of Beer is the latest offering from the owners of *Trophy Brewing* and *Busy Bee Cafe*, and it seems that this location will be equally successful. The main thing that sets this bottle shop apart from the others on this list is that they have a kitchen, from which they serve a delicious selection of sandwiches and salads to pair with your beer (I recommend the prosciutto sandwich). They serve both lunch and dinner, as well as some appetizers including hummus or cheese plates.

The design of State of Beer is very clean, with patina in all the right places. Curvy, chrome beer taps descend from the ceiling with a bronze, art-deco facade made by a local artist. The long, wooden bar becomes a deli counter at the far end, where you can watch your sandwich being made. It is all somehow faintly reminiscent of their other locations.

State of Beer also boasts a decent library of vinyl records, which they put under the needle for the ambient music in and around the bar. The large front window opens up to the patio with rows of outdoor picnic tables.



Peace St. Market

804 W. Peace Street (Glenwood South district)
919.834.7070
www.facebook.com/peacestmarket
<https://instagram.com/peacestreetmarket>

Though it's not exactly what you would call a "bottle shop" by today's standards, no list of Raleigh beer stores would be complete without a mention of Peace St. Market, the original craft beer store in Raleigh. Long before the craft beer boom hit the Triangle, Peace St. Market was the place to find rare and eclectic beer, a tradition they continue today.

Though you can't drink inside the store, Peace St. Market is always a fantastic place to grab beer to go.

In the coming months, our goal is to feature more bottle shops from around Raleigh, Durham, Chapel Hill, and various towns in the Triangle. It's

our favorite kind of research, so be sure to watch for our next Bottle Shop column. And go out and pick up something good to drink. The Triangle loves craft beer and so do we! 🍺

Be sure to check our Facebook page for more photos (www.facebook.com/TriangleDowntowner) and watch for another feature in the next few issues.

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.



Peace Street Market

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Bryant Holsenbeck

Throw away artist BY LINDA KRAMER, ARTS EDITOR

Plastics came into widespread use during World War II and we never looked back. No one could have imagined all its multiple future uses or what it would ultimately cost us environmentally. And even though, for the most part, we use plastic only once, it lasts a lifetime.

Take a walk with Bryant Holsenbeck and if there's a piece of plastic on the ground, she will pick it up, because she knows that Americans create more garbage per capita than any other country. Each day, 4.5 pounds of trash is generated by every single person on the planet. And because plastic comes from petroleum, it is never, ever biodegradable.

For twenty years, Bryant—an environmental artist living and working in Durham—has been documenting through her art the disposable “stuff” of our lives that we once used and then threw away. The bottles, caps, credit cards, bags, straws, lids, and plastic packaging of our everyday lives in Bryant's hands become works of art and are an eerie reminder of the permanence of trash. She says, “I have A LOT of bottle caps and jar lids that family and friends have helped me collect for years. I stopped keeping track at 100,000...enough to tell my story.

Bryant began her art career as a “hunt and



Bryant Holsenbeck

gather” basket maker and in 2004 taught her craft at the renowned Penland School of Crafts in Asheville. From there she moved into the environmental and fiber genres, creating work that documents the waste stream of our society. Her goal? To eliminate single use, toss away plastic from our lives.

Although home-based in her Durham studio, Bryant travels in-and-out-of-state as an Artist in Residence in public schools, universities, and art centers. Her many showings include work at the NC Museum of Art, the Gregg Museum of Art and Design at NC State, the 21 C Hotel in Durham, and the Cary Arts Center, just to name a few. She recently finished a stint as an Artist in Residence in the Wake County and Johnston County school systems. Bryant has been recognized worldwide for her work and has been the recipient of numerous grants, fellowships, and awards.

Presently, Bryant is doing an artist residency at Abbotts Creek Elementary in Wake County called *Weaving Like a Bird*, teaching students how to create wire sculpture animals from recycled materials; and one of her large scale waterfalls made from thousands of plastic bottles will be shown at the Reynolds House in Winston-Salem in conjunction with the Ansel Adams show in the spring. This, as many of her installations, is the result of collaborative school, museum, and community efforts and the hard work of many volunteers.

In March and April, she will be in Australia with several different art organizations teaching students how to create her popular wire sculpture animals made from scraps and stuffed with plastic bags. Her goal, as always, is taking what she receives from the environment and giving it back as an expression of caring.

Bryant doesn't just preach her beliefs; she practices them. In 2010, she lived for a year without using any plastic in her personal life. During this time she baked, cooked, shopped and found ways to live without plastic. She avoided restaurants that used plastic utensils or styrofoam containers and learned that while we tend to take for granted that plastic is an integral part of our everyday lives, try living a day without it!

She started a blog called *The Last Straw: A Reluctant Year Without Disposable Plastic*, which chronicles this journey and promotes ‘source reduction’ as the only viable solution to our planetary environmental problems.

Her lofty plan is to save the planet one piece of plastic at a time and to increase public awareness to the necessity of eliminating single-use, toss-away plastic, thus, making us all better stewards of the planet. She explains, “I have a job to do and it's continuing to document, collect, and make art out of the debris that humans create, and to live my life with love and appreciation for the many kindnesses I find here on earth.”

Kudos, Bryant. We need more people like you on our planet. 🌍

Learn more about Bryant on her website, www.bryantholsenbeck.com.

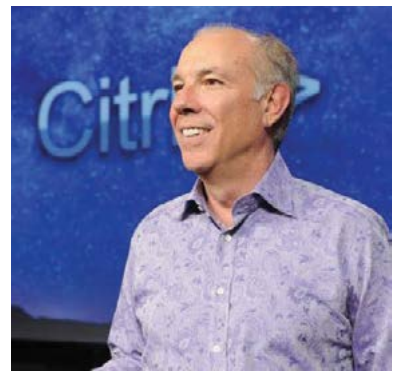
Linda Kramer is an award-winning writer, copywriter and photographer. She has written for *ArtForum*, *ArtNews*, and *NC Art and Architecture*, as well as most of the NC regional publications covering the Triangle and Western North Carolina art scenes.



Bryant's large-scale waterfall installation created from over 20,000 plastic water bottles collected by the local community.

If you're not a fan on Facebook, Twitter or Instagram...

...then these are just a few of the great photos you've been missing from our wonderful contributing photographers like Randy Bryant, Flyboy Aerial, Thomas M. Way, and Crash Gregg. Find us on any or all our social media and join more than 56,000 followers and see just how cool the Triangle really is.



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THE USS RALEIGH

The Forgotten Ship of Pearl Harbor

BY RANDALL GREGG

Over 64 years ago, on December 7, 1941, the Pearl Harbor attack commenced in Hawaii as Japanese dive-bombers and torpedo planes made their runs against the United States Pacific fleet. The surprise raid by the Japanese was successful, but luckily the US Navy aircraft carriers that were supposed to be there were out at sea, giving the United States a chance to strike back quickly.

But one ship that was there, the US Navy light cruiser USS Raleigh—named after the city of Raleigh—is sometimes forgotten in the important battle, even though some claim it was the first ship hit by a Japanese torpedo in the engagement. School children visiting the National Geographic website on Pearl Harbor won't even find the USS Raleigh listed as one of the ships involved in the battle, even though it was hit by a torpedo and almost sank.

The USS Raleigh (CL-7) was an older Omaha class light cruiser built in 1924. According to various



The USS North Carolina fighting to stay afloat after being torpedoed at Pearl Harbor

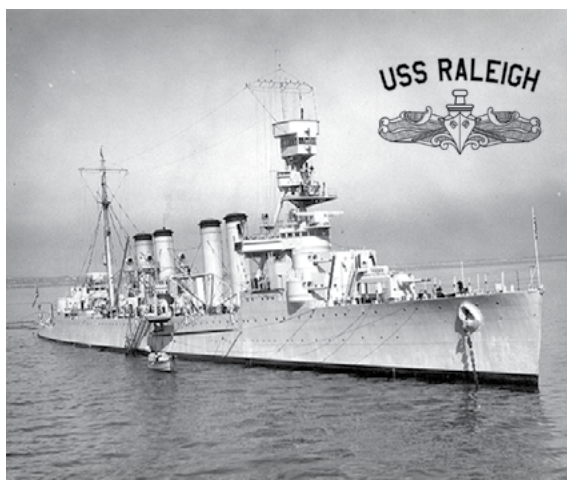
reports, the USS Utah, the USS Raleigh, and other ships were anchored on the west side of Ford Island in Pearl Harbor. This area was the location where the Japanese had anticipated the U.S. aircraft carriers would be docked. As a result, the USS Raleigh and USS Utah took torpedo fire in the first raid and were among the first ships hit. Some have said that the USS Utah was struck first, but some report note that the USS Raleigh was struck with a torpedo either at the same time as the Utah or just before.

After the torpedo hit the USS Raleigh, the ship began to list heavily to one side. Amazingly the ship's company did not suffer any deaths although a few servicemen were injured. The crew struck back and her gunners eventually brought down five Japanese planes during the battle.

A tugboat and a salvage barge were tied to the USS Raleigh to keep her from capsizing. However, the USS Utah was not as successful and it keeled over onto its side during the attack. Although 58 sailors perished on the USS Utah, many more of them were rescued thanks to the USS Raleigh. When the Utah rolled over, the Raleigh crew brought over a rescue party with welding torches even though the Utah

was still under strafing fire and their own ship was damaged. The sailors cut a hole in the capsized ship, freeing ten men that were trapped in the overturned hull. The USS Utah still remains in Pearl Harbor, with half of the ship underwater and an unknown number of bodies still on board.

The USS Raleigh was refurbished for battle and later saw action in the Aleutian Islands near Alaska and other Pacific islands during World War II, eventually earning three battle stars. The older ship did escort duty, fired on Japanese-held islands, and performed patrols. She steamed to the Philadelphia Navy Yard in September of 1945 and was decommissioned later that year. The USS Raleigh was not the first ship named after the city—two previous ships were also named for the capital of North Carolina. 🇺🇸



The USS North Carolina in 1933 before being commissioned to Pearl Harbor



The USS North Carolina seen with Navy blimps flying overhead in 1930



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



probably be best in a home with no other cats. Plus being a cat with such stunning good looks and a big personality, he'll fill the role for more than all your kitty wants and desires! Opie is on a special diet, but it's nothing to be too concerned about. It's easy to follow and will keep him happy and healthy! Read more about Opie and all his friends at the SPCA of Wake County at www.spcawake.org/adopt. (Photo by McCormick & Moore Photography)

Opie is a four-year-old neutered male Lynx Point Siamese. He has the most stunning blue eyes and silky smooth coat. Opie is a luxurious cat that's going to make someone a fantastic pet! We're really hoping he can find his forever home before the end of the year so he can start the New Year off right. Opie is a special cat, so much so that he likes to have all the attention and affection for himself, so he would

Barney is a six-years old neutered male Labrador Retriever mix. If there's one thing Barney loves in this world even more than human affection, it's toys! Seriously, he loves toys, all different shapes and sizes. If you give him a bucket of toys, he will provide endless entertainment for you and your family! Barney is fully gowned and weighs about 65lbs. He has been fixed, vaccinated, micro-chipped and has had a complete wellness exam at the SPCA. All of this is included in his \$95 adoption fee. Barney



does need a patient family, and one that will give him time to adjust to his new surroundings. If that sounds like you, read more about Barney at www.spcawake.org/adopt. (Photo by InBetween the Blinks Photography)

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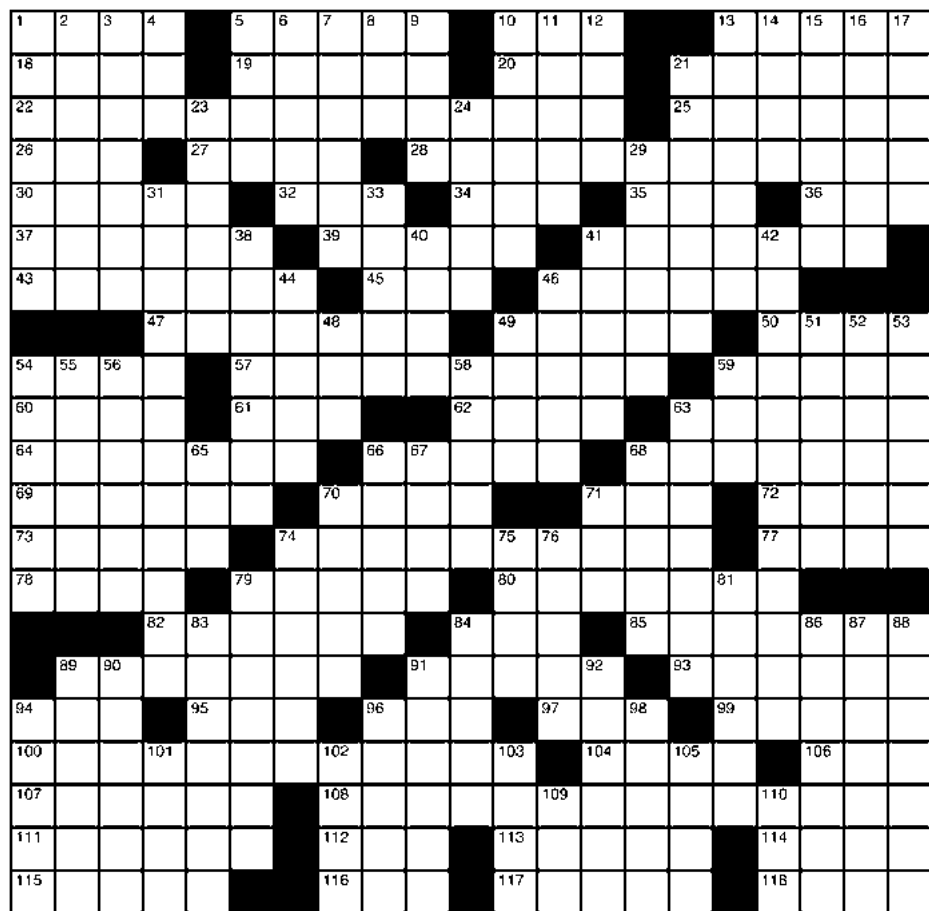
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Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to xword@welovedowntown.com. Heck, these things are hard, partially completed is fine too. We'll pick a random winner each month. No cheating!



"LA-LA-LAND"

ACROSS

- 1 Dance with a queen
- 5 Facebook tally
- 10 Bug
- 13 Conductor's setting
- 18 Texter's guffaw
- 19 The Little Mermaid
- 20 Catching-on cry
- 21 Survived the test
- 22 Cocktail made with Southern Comfort
- 25 Rat, for one
- 26 Plural French pronoun
- 27 Mets' rival
- 28 Starbucks order
- 30 Origins
- 32 Common Market inits.
- 34 From, in German names
- 35 Texter's "Beats me"
- 36 ___ student
- 37 How some flowers are planted
- 39 Kate, before being "tamed"
- 41 Joined in a film lab
- 43 Eponymous band location
- 45 Geologic time unit
- 46 22-year-old golf phenom Jordan who won the Masters, U.S. Open and FedExCup in 2015
- 47 Syrup source
- 49 Disreputable
- 50 12-member oil gp.
- 54 Eighth-century year
- 57 Windows material
- 59 Italy's La ___
- 60 Like some hygiene
- 61 Prince ___ Khan
- 62 Chicago mayor Emanuel

DOWN

- 1 Grassland
- 2 Deodorant options
- 3 In some respects
- 4 Diamond org.
- 5 Dalai ___
- 6 Steamed
- 7 X's in some letters
- 8 Slender fish
- 9 Pole or Croat
- 10 Irritated response to "Aren't you awake yet?"
- 11 Bonn's river, in Bonn
- 12 Marx not seen in films
- 13 Mechanic's set
- 14 "Ring Cycle" goddess
- 15 Tryster's request
- 16 Gave up the ball
- 17 Chose, with "for"
- 21 Basketball Hall of Famer who was inducted while a U.S. senator
- 23 Comeback
- 24 Expert
- 29 Fatty compounds
- 31 Steinbeck novel set in Monterey
- 33 Look the wrong way, maybe
- 38 Look beyond
- 40 Leeway metaphor
- 41 Muscle malady
- 42 Dog once shunned because it wasn't black
- 44 Blinking and sweating, in poker
- 46 Persian sovereigns
- 48 For instance
- 49 Offended smack
- 51 ___ officer
- 52 Chooses
- 53 Vampire's bed?
- 54 Idle drawing
- 55 Drawing stick
- 56 Envelope-to-the-forehead TV persona
- 58 ___ salad
- 59 It starts in Mar.
- 63 Sailing component?
- 65 Superman's symbol
- 66 Big name in fabric stores
- 67 Sicilian resort
- 68 Attending an afternoon social
- 70 Pond plants
- 71 Guerra's opposite
- 74 One swinging in a box
- 75 Derogatory remark
- 76 Theater sections
- 79 "Goodness me!"
- 81 Friendly
- 83 1963 hit on the flip side of "Candy Girl"
- 84 Integra maker
- 86 Gastronome
- 87 Judges
- 88 What landlubbers lack
- 89 Piece on top
- 90 How chop suey may be served
- 91 Race with gates
- 92 Relinquishing of rights
- 94 Cookbook amts.
- 96 Speedy
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