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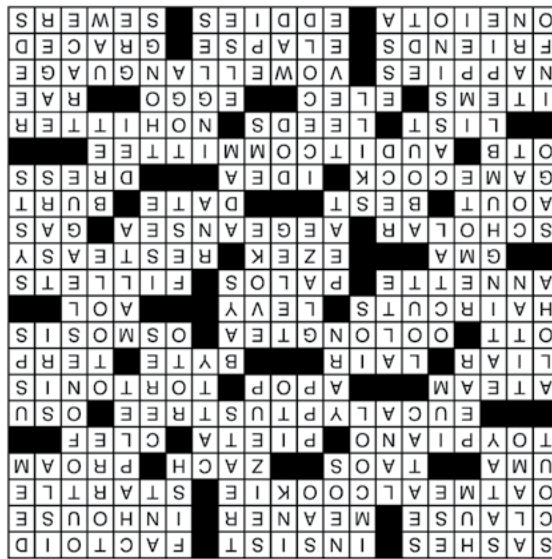
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Answer to crossword puzzle on page 23

ON THE COVER: Tintype photo taken by Ian E.G. Dunn of the Heck-Andrews house on North Blount Street in downtown Raleigh. Tintype, also known as a melainotype or ferrotype, are photographs made by creating a direct positive on a thin sheet of metal coated with a dark lacquer. Tintypes were popular during the 1860s and 1870s, when the Heck-Andrews house was built.

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INSIDE THE HECK-ANDREWS HOUSE

WRITTEN AND PHOTOGRAPHED BY IAN F.G. DUNN (UNLESS OTHERWISE NOTED)

Generally speaking, this question has been nibbling at our collective elbows for millennia. What we can't see, what we can't quite imagine, possesses us with wonder. From the ancient pyramids to that perfectly good golf ball you cut open at age 13, we just have to know what's inside—we just have to. Many have wondered what opulence, or perhaps squalor, lie within the walls of the Heck-Andrews House on Blount Street in downtown Raleigh.

Over the years, some have gained illegal entry and many have fogged the first floor windows with curious eyes, but the good stuff is deeper, structurally and intellectually. This past summer, State Archives staff were given access to the entire house—from basement to widow's walk—for the purpose of documenting the interior.

Houses, as with many things we make or build to suit, tend to reflect the predilections and characteristics of the creator. The Heck-Andrews house certainly fits the man who commissioned it.

Col. Jonathan McGee Heck was a lawyer, industrialist, and real estate developer. A father to thirteen children, he was a relentless businessman and capitalist with a near insatiable appetite for development, both personal and civic. Said to have been strikingly handsome at six feet tall, with dark hair, beard and eyes, he likely presented himself with purpose and grace, and much like his house, he made an impression.



PHOTOGRAPH BY KARL LARSON

Heck's wife, Mattie Callendine, played her part too. In fact, she is likely the reason the mansion was ever built in the first place. Col. Heck had his sights set on Ridgeway, a planned community along the railroad in Warren County.

Heck and his associates aimed to create a thriving metropolis—inviting northerners and foreign immigrants, hoping to cash in on the development of a new town. However, the wind never caught Ridgeway's sails. Although some did settle there, it hardly reached the potential that Heck and his partners envisioned.

While Col. Heck was off creating new towns, Mrs. Heck was preparing to nest. She probably preferred a busier, more urban setting such as Raleigh as opposed to a rural location such as Ridgeway. On May 31st, 1869, in an effort to stake her claim in the capital city, she purchased—undoubtedly with Col. Heck's money and approval—an acre lot on the northern edge of town.

The lot Mattie Heck purchased ran the length of the block along Blount Street. It was an attractive location at the end of a main residential street, just

far away (and just close enough) to town. A little more than two months later, a contract was drafted to build the house.

An excerpt from the contract between builders Wilson & Waddell and Heck reads:

[A] three story house with tower—slate and French roof, and tin top—size forty four (44) feet front by forty (40) feet deep for main building with three story French roof. Back building 20x26 feet. All the materials to be of the very best and to be put up in the very best manner according to the plans and specifications of the superintendent architect G. S. H. Appleget.

Mattie Heck was probably tasked with handling business transactions and aesthetic decisions during the construction of their new house. She insisted on high-quality French window glass.

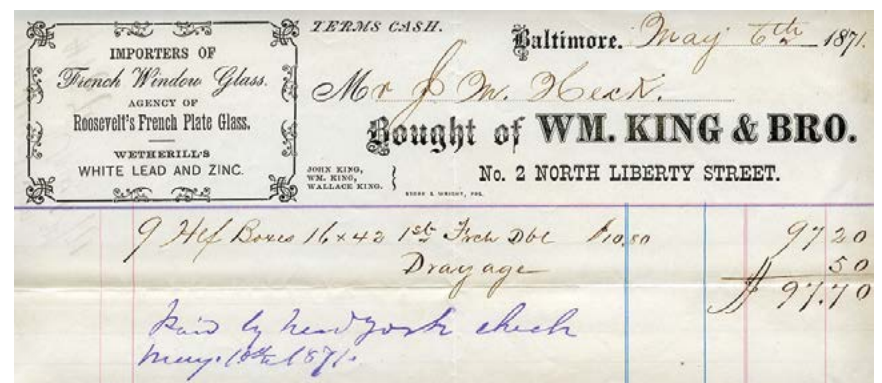
An excerpt from the contract reads,

“Said Wilson and Waddell to furnish all the materials for the work to be done by them, but it is agreed that shall the party of the second part [Heck] conclude to have glass better than first class American, which to be furnished by the said, Wilson and Waddell, then in that case the said party of the second part shall pay the difference in the price of the said American glass and the said better glass as far as she orders the change of glass she made.”

The contract reads like 19th century stereo instructions, but basically, the builders weren't going to foot the \$97.70 bill for her fancy foreign glass. Below is the receipt for said glass, imported from France to Baltimore, Maryland—one of America's largest ports at the time.

Heck's optimism and confidence in the post Civil War new age is clearly displayed in the elegant yet bombastically styled house. It sits with conviction, possessing an air of readiness—as if it could break free of its moorings and sail away at will.

In 1869, Blount Street terminated at North Street, and just as you'd expect to see in a planned city, Raleigh's boundaries were North, South, East and West



Receipt for window glass totaling \$97.70.

COL. JONATHAN MCGEE HECK PHOTO COURTESY STATE LIBRARY OF NORTH CAROLINA

Streets. Col. Heck built his house on the edge of town. Big things were afoot for Raleigh at that time—Heck's house was an important rudder for development along North Blount Street, as well as the former Mor-decai Grove, which would later become Oakwood.

In the years following the mansion's completion, as the last quarter of the 19th century faded, Heck played a major role in the burgeoning residential development in the northeast quadrant of Raleigh.

The Heck-Andrews house is a wonderful example of Second Empire style. The four-story tower, extensive ornamental woodwork, concave mansard roof and repetitive detail are all executed with a fine sense of proportion and aesthetic. This style of architecture became popular around the mid-1860s during the Second French Empire as it was being extensively used in Europe for commercial, municipal, and residential buildings.

A steep mansard roof with dormer windows and tower are the style's most identifiable characteristics. To an American—especially a southern American—this distinctly European style was likely seen as stylish and modern in contrast to more traditional styles of the day that either gave a nod to the past or emphasized function over ornamentation and pretense. >>>



Heck family members with servants—Mattie Heck sits in window. Taken on the south lawn circa 1890. The fountain in this photograph is currently at Peace College. Photograph courtesy of Charles Heck, great grandson of Col. Jonathan Heck.

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The forlorn mansion as it appeared in the 1970s.

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Heck Family Era

The Heck family—Jonathan, Mattie C. and their children, Loula, Fannie, Minnie, George, and 3-month-old Mattie Anne—moved into the giant house in 1872 with all eyes on the future.

The next 30 years bore business venture successes and failures, eight more children, birthdays, marriages, and deaths. By 1910, only Heck's widow, Mattie, the family matriarch, and two of her children, Fannie and Pearl—with the help of two servants—resided in the house. A generation began and ended under one mansard roof.

In 1916, Mattie Anne Heck Boushall and her husband Joseph moved into the mansion. Subsequently, matriarch Mattie Callendine Heck moved out of the house where she'd raised her family. Five years later, the mansion was sold to Alexander Boyd Andrews Jr., son of railroad baron Alexander Boyd Andrews. For the first time in half a century, there were no Hecks on the corner of Blount and North.

A. B. Andrews, Jr. Era

Shortly after taking ownership of the house in 1921, A. B. Andrews, Jr. performed an extensive renovation that included updated plumbing and electrical systems, interior aesthetics, and general repairs. Sadly, Andrews' wife Helen, age 43, died of a stroke before she could enjoy



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the house her husband had lovingly purchased for her. Andrews occupied the house for just shy of 30 years, taking full advantage of the house's ability to impress. He frequently entertained, but never married again.

Julia Russell/Gladys Perry Era

In 1948, the house was purchased from the Andrews heirs by Mrs. Julia Russell. Mrs. Russell likely got the creaky old mansion for a song. Her daughter, Gladys—a stenographer at the DMV, moved in with her mother.

When Mrs. Russell bought the house it had been nearly three decades since it had seen any updates. The interior likely appeared only slightly better than it does today—and Mrs. Russell didn't change



Gas light fixture found on third floor. Electricity wasn't introduced in Raleigh until 1885 and residential use didn't appear until about 1890, meaning the house spent close to two decades without electricity—using gas lights such as this one for illumination.

a thing. This detail is especially interesting. It is rare to find a house that hasn't been updated since the 1920s, and because Mrs. Russell didn't alter the house structurally or aesthetically, the interior is a bit of a time capsule. There are gas light fixtures still installed, and a long-abandoned load of coal in the basement. Nothing has been modernized, sanded down, or painted over. The house is dirty, dusty, and rotten in parts, but it is all there.

So, what exactly is inside?

Nothing, really. The house is, however, one of the most intriguing and beautiful empty houses the author has ever seen.

The house is three stories, with a four-story tower and full basement. As you walk in the front entrance,

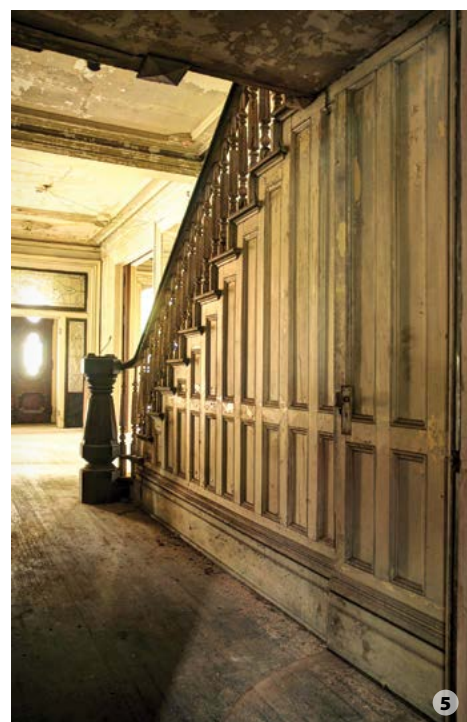
you're greeted by a large staircase. Immediately to the right is the reception room, and to the left, the library. The reception room opened onto the family parlor, and the library led into the dining room—the kitchen was located in the rear wing. Originally, each of the first-floor rooms (four in total) featured large bay windows opposite a stately fireplace. >>>



Portion of tintype taken c. 2013

A pictorial tour of the Heck-Andrews House

[FIRST FLOOR]



1. Side entrance. This portion of the house was heavily damaged by leaking rainwater. Stabilization efforts in 1999 stopped any further deterioration.
2. Grand hall staircase leading to second floor.
3. View of columns looking across a central hallway into the library.
4. Left front reception room—note the large radiator. Innovations in residential heating soared in the 1920s. Central heating was a large part of A. B. Andrews' 1921 renovation. These large radiators are found on all three floors and supplied by a large furnace in the basement.
5. Ground floor view looking toward the front door. The basement entrance can be seen on extreme right, stylistically obscured by the woodwork along the side of the staircase.

[SECOND AND THIRD FLOORS]

Little is known about how the original plumbing was configured, but it is certain that the house started life with some arrangement of water pipes, however primitive. A mention of a sink, bathtub and “pipes to carry water and the leading of water tank” is seen in the written plans for the house. Indoor plumbing was exceedingly rare in 1869 and it is probable that the house started out with one central sink connected to a cistern or tank, likely located on the third floor. The Heck family servants would then tote buckets of water filled from this central sink to various locations around the house.

If one sink sounds paltry for such a large house, keep in mind that the Heck-Andrews House was built nearly two decades before Raleigh had a municipal water system. It is feasible that the sinks were not installed until after the house was connected to Raleigh’s municipal water system—sometime around the early 1890s.

1. The master bedroom on the second floor is depicted above. It is the only bedroom in the house that leads directly into a bathroom. It is very likely that this is the room in which the final resident of the house, Gladys Perry, spent her final years—in isolation, surrounded by her treasured detritus.

2. Second floor central hallway.

3. As you approach the second floor, a large central hallway opens, displaying an array of doorways and windows. The author glances into a floor-to-ceiling mirror that resets your sense of scale. A friendly reminder from a long-dead interior designer, “You are a small being in a very large house—thank you for your attention.”

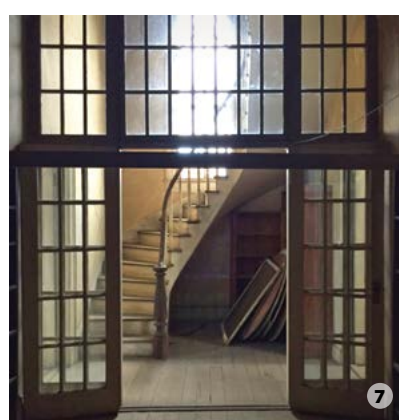
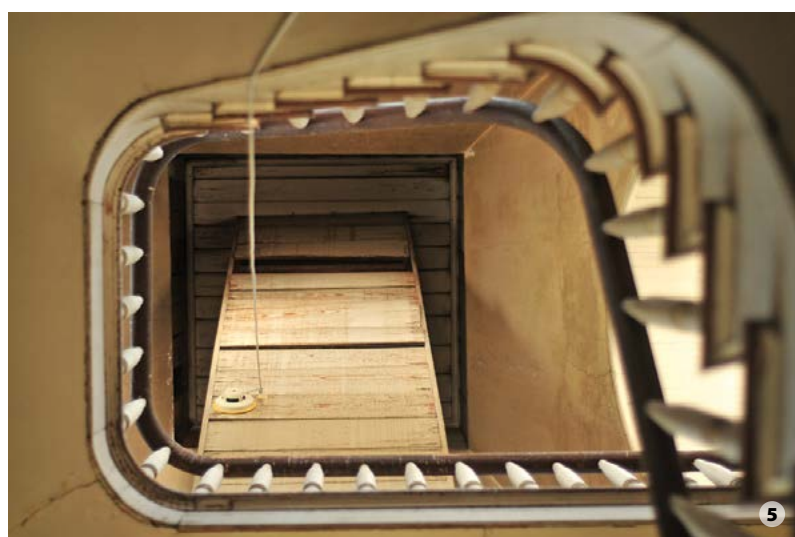
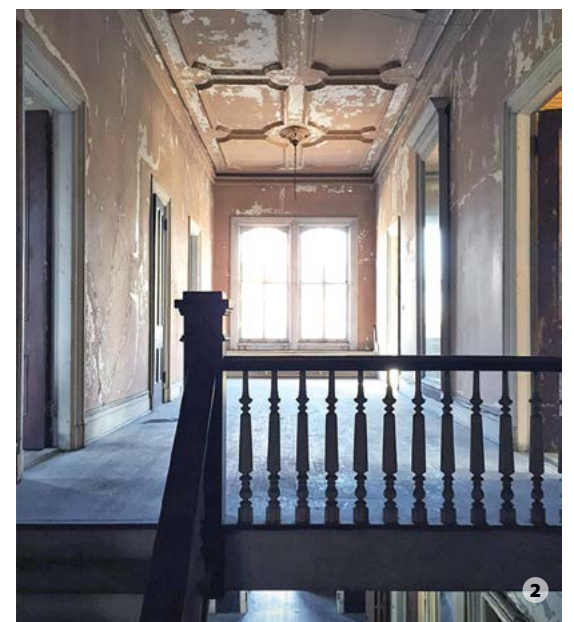
4. One of the four second-floor bedrooms. Sinks are found in all the bedrooms in the house, and while that may seem odd at first, it actually makes sense. Before advances in indoor plumbing most people were accustomed to having a washstand in their bedroom for the occasional face wash or garment rinse. Typically, in the 19th century, well water was carried inside and decanted into large pitchers that would sit on the washstands next to a basin. Plumbed sinks found in bedrooms can be seen as a natural evolution from the days of wooden washstands. In the early days of indoor plumbing, having a sink in your bedroom with all the water you needed on demand was considered a quite a comfort.

5. Looking up into the spiral staircase leading to the tower. At the center of the frame is the nearly vertical stairway leading to the hatch for the widow’s walk.

6. Raleigh’s 19th century answer to an observatory, the tower windows offer a wide-reaching view of the surrounding neighborhood. The City of Raleigh as seen from the tower in the late 1800s would have looked considerably less crowded than today.

7. At the end of the third floor central hallway are French doors with a large glassy surround. Just beyond is the spiral staircase that leads to the tower—and ultimately, the widow’s walk.

8. A curved hallway on the third floor, rear wing. A small bathroom is located just through the doorway. Around the bend is another large central hallway with floor-to-ceiling shelving.





Rear of tower as seen from roof. Access hatch can be seen open at bottom. The widow's walk is the small area at the very top of the tower surrounded by a low balustrade. It has been told that the wives of seamen would watch for the return of their spouse's ships from this vantage point on coastal houses. All too often, the sailors were claimed by the sea, leading to the term "widow's walk."



The two remaining chimneys. View looking toward rear of the house from a roof access hatch in the tower.

Present and Future

The State of North Carolina put the house on the market in late 2015, less than a year after the exterior of the house was completely repainted. In late January 2016, the 146-year-old gal was purchased by the North Carolina Association of REALTORS (NCAR) for \$1.5 million. The state had spent around \$1.2 million in exterior upkeep over the years, hoping to eventually renovate the house and use it for special events. Luckily for the NCAR, the State decided to sell the property instead.

NCAR CEO Andrea Bushnell explained to us the reasoning behind their acquisition, "We felt that purchasing the Heck-Andrews House was the smart move for the North Carolina Association of REALTORS®. Owning a premier asset in downtown Raleigh is exactly the type of investment our members understand. It's the right statement to make as the Realtor organization—as we work on a daily basis to protect and promote the value of homeownership and real property. The association will utilize the upstairs of the Heck-Andrews House as office space and we plan to make the first floor available for tours and potential event space. We are honored to be given this opportunity and are committed to restoring the home to its former grandeur.

If it's true what they say about things that matter being on the inside, then much like Gladys Perry, the mansion is but a ghost of its former self. With fresh red lipstick and pancake makeup, the old place excites feelings of suspicion and intrigue.

Houses such as the Heck-Andrews House were built during a time when the distance between a craftsman's hands and the final product was little more than the length of a hand-tool. Every roof slate, every linear foot of baseboard, floorboard, molding, every piece of plate glass, every strip of wood lath, and every decorative detail had a man or woman's hands behind it. The mansion is just as much a residence as it is a piece of 19th century sculpture.

What the real estate listing didn't mention was the enormous amount of historical knowledge, money, and love required to bring this structure back to life.

...Mainly love. We're confident that the NCAR will show it plenty. 🏠

Ian F.G. Dunn is an assistant archivist and Raleigh based photographer. As a steward to North Carolina State Archive's audio and photograph collections, he works to preserve, promote, and discover the history of our state.



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From the Publisher

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them take the Best of Downtowner crown in their category. Don't forget; we're giving away over \$2500 in tickets, gift cards, t-shirts, and other swag to random voters. What's your favorite "Best of" item? Burger, sushi, pizza, coffee, martini, food truck, vegetarian dish, bartender, bottle shop, local artist? Click and vote. Fast and easy.

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Cheers,

Crash

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HQ Raleigh by the Numbers

BY ALLAN MAURER



One of the signs that the startup culture is hopping hot in Raleigh has been the rapid expansion of HQ Raleigh. It launched four years ago with 50 companies in a small co-working space, and now is home to 147 startups enjoying a 20,000-square-foot facility in the downtown warehouse district.

Jason Widen, founding partner of HQ, explained, “We’ve experienced rapid growth, and so we’re in the process of developing additional space here in the Warehouse District of downtown Raleigh. We hope to double our size in a couple of years, adding 15,000 more square feet this year and equal or more in 2017.”

Not only that, HQ has open facilities in Greensboro, and just this February in Charlotte in a partnership with Packard Place, already home to national entrepreneurial incubators with global accelerator programs.

This statewide expansion brings the HQ footprint to over 123,000 square feet across the Triangle, Triad, and Charlotte areas, with an additional 43,000 square feet when HQ Raleigh opens a new building and expansion space in 2017. It also brings the HQ membership base to over 300 startups.

In its review of 2015, HQ said it had 290 members of 140 startups with an average of six employees each, with 18% of the members are minorities and 26% are women. It created over 420 new jobs in the Triangle in North Carolina. Looking at capital, HQ companies raised a total of \$56.4 million in angel and venture funding.

Over the past year, HQ Raleigh hosted 6000 visitors, 16 international tours, and 335 guests from more than 10 countries. It also held 198 events,

including multiple Triangle startup weekends, kids’ coding classes, and a visit from Steve Case, former AOL founder. Other events included a book launch and meet-ups with local entrepreneurs and resource providers offered more than 1,152 hours of mentorship. It started a strategist in residence program with local entrepreneur and professor Greg Hopper.

In February 2015, HQ partnered with NCSU to launch the first-ever Entrepreneurship Clinic. Since then, the E-Clinic accepted 100 students and 132 project submissions, with over 90 of those projects already completed.

Widen said HQ’s mission is driven by its six core values: Be Authentic, Empower Others, Embrace Diversity, Drive Forward with Purpose, Leave the World Better Than You Found It, and Think BIG!

The HQ Raleigh space features 22 private suites, a large co-working space, two large conference rooms, six small meeting rooms, phone booths for private calls, a common room for classes, workshops, and events (including code immersion program, Tech



HQ Raleigh co-founder
Jason Widen



HQ Director of Community
Engagement, Liz Tracy

Talent South), and a kitchen with a bar and specialty coffee equipment by Jubala Coffee.

Jubala and other local cafés hosted over 134 barista hours, supplying gallons of free coffee to members, who sipped over 24,960 cups. Coffee wasn’t the only liquid going down however. Taps at HQ poured 3120 pints of Lonerider beer last year.

Leases allow startups the flexibility to move quickly if required by growth or other circumstances, as opposed to common five-year business leases.

Liz Tracy, Director of Community Engagement at HQ Raleigh, told the *Downtowner* the secret of HQ’s success is involving the community on multiple levels. HQ itself, she points out, was founded by active well-known Triangle entrepreneurs. They include Widen, Brooks Bell and husband Jesse Lipson, and Christopher Gergen. “Bell and Lipton were the spark plugs that got HQ on the road and running,” Tracy said. Bell, a frequent speaker at events such as the Internet Summit and other tech and entrepreneurial conferences, is head of a 32-person consulting firm. Lipson founded the tech company Sharefile, which was acquired by Citrix, and Gergen is CEO of Forward Impact.

Tracy commented that one of the benefits of expanding along the rail line from Charlotte to Greensboro to the Triangle is that it makes more resources, connections, and partnerships available to everyone. “It offers economies of scale,” she said.



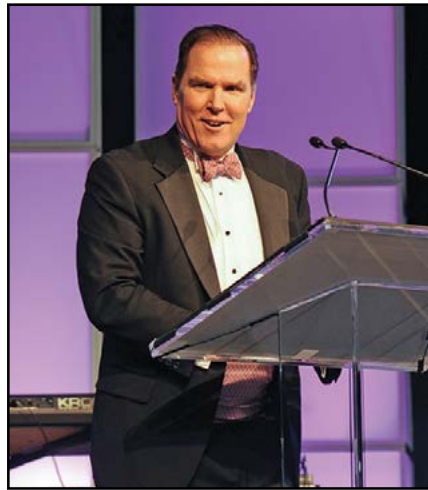
Widen remarked there’s currently no plan to expand to Durham, where the highly successful American Underground now has three startup hubs. “I’m very impressed with what American Underground has done,” Widen said. “A rising tide lifts all boats.”

This year HQ is launching a new “mind–body–business–community” platform intended to bring members a curated selection of high-caliber resources, benefits, and opportunities for personal and professional growth. It is also bringing back the Raleigh’s Innovators program for a third year thanks to its local partners. 📍

Allan Maurer is a much-published freelance writer. He can be reached at Allan.Maurer@gmail.com.

Around Town in the Triangle

▼ The following photos are from the Triangle Heart Ball, part of a nationwide campaign that helped raise over \$51 million that fund research and programs across the country and in our community. Their mission is to build healthier lives, free of cardiovascular diseases and stroke. • www.heart.org • Photos by Chris Cox ▼



LEFT: Maria Acton, Sarah El-Assi, Zaher El-Assi, Allan Acton, Molly Acton and the Triangle Heart Ball survivor story star, Jack Acton. CENTER: Kieran Shanahan, 2016 Triangle Heart Ball Chair. RIGHT: Matt Jenkins, Curt and Kathy Twiddy, Katherine Thomas, Very Davenport.



LEFT: Natalie Perkins bidding on one of the great travel packages donated to the Heart Ball. CENTER LEFT: Jim and Katherine Hansen. CENTER RIGHT: Molly Acton, Jack Acton. RIGHT: Denise Haley, Katherine Haley (Heart Ball Director of Development), Pat Nelli (Heart Ball Senior Director of Development), Dan Haley.

▼ The photos below are from the State Capitol Board Foundation Oyster Roast fundraiser awards • Photos by Kara Deadmon • www.ncstatecapitol.org ▼



LEFT: Oyster Roast sponsor Dr. Susan Kluttz, Sec. of The NC Department of Natural And Cultural Resources with Kay Cashion, State Capitol Foundation Board President and Barbara Boney Campbell, Oyster Roast Co-Chair. CENTER: NC Secretary of State Elaine Marshall. RIGHT: Barbara Fields of The Raleigh Shag Club.



LEFT: Kay and Barbara with Anthony Edwards, President of Triton Industries, sponsor of both the Oyster Roast and Watson Brown Photography Exhibit. CENTER: Kay with Robert Doreauk of AT&T, major sponsor of the Oyster Roast. RIGHT: Barbara and Watson Brown, photographer, whose show was on display in the State Capitol Rotunda.

Around Town in the Triangle

Photos below are from the Downtown Raleigh Alliance (DRA) Annual Awards. Nine individuals were awarded for having gone above and beyond to help improve downtown Raleigh's quality of life and supporting its continued economic success. www.godowntownraleigh.org (Photos by Carolyn Scott)



LEFT: Downtown Ambassador of the Year Award to Darelle Patterson (with David Diaz, Jason Smith). Darelle has worked as an ambassador since 2010. In that time he has demonstrated a professional and positive working attitude, and always has a friendly smile to anyone who sees him during his patrol. **CENTER:** Downtown Distinguished Leadership Award to Roger Krupa. Roger recently retired after 36 years working with the City of Raleigh. His leadership helped shape downtown with the development of the Red Hat Amphitheater and the Duke Energy Performing Arts Center. He also worked to initiate popular events including the World of Bluegrass festival. **RIGHT:** Downtown Rising Star Merchant Award to Vansana Nolintha & Vanvisa Nolintha of Bida Manda, which opened its doors in 2012 next to Moore Square and has quickly become one of the most popular restaurants in the area.



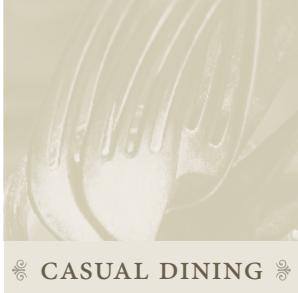
LEFT: Downtown Merchant Legacy Award to Floye and Paul Dombalis of Mecca Restaurant. Mecca is one of the oldest family owned restaurants in the country and has been serving Raleigh patrons since 1930. **CENTER:** Downtown Resident Award to Joanne Malouf. Joanne has lived in downtown Raleigh for eight years and owns Nuvonivo, a children's clothes boutique on Hargett Street. She has advocated for other retail owners to work together and support one another through DRA-sponsored programs. **RIGHT:** The Downtown Advocate Award to Drew Sanderson and Johnny Byrd. Drew and Johnny work for the Parks and Recreation Department of the City of Raleigh and provide operational support for all of the DRA's outdoor events.



LEFT: Congressman David Price and Happy+Hale's Matt Whitley at HQ Raleigh Entrepreneur Roundtable event. **CENTER:** Ciara and Maria serving up java at Café Helios. **RIGHT:** Former UNC-System President Tom Ross, Raleigh City Councilor Mary-Ann Baldwin and Wake County Commissioner Sig Hutchinson at the Emerging Issues Forum.

The photos below are from the popular Greek Festival, which has been sharing Greek heritage and culture in Raleigh since 1982. www.greekfestivalraleigh.com





CASUAL DINING



Patrick Jane's
gourmet pizza
BAR & BISTRO

BY CHRISTY GRIFFITH | PHOTOS BY CRASH S. GREGG



I'll admit to assuming Patrick Jane's Gourmet Pizza Bar & Bistro was just a pizza place and that's probably why I hadn't stopped by sooner. Not that I'm against pizza (HEAVENS, NO!)—I'm extremely pro-pizza—I'm just the kind of person who shoves it in her pizza pie-hole indiscriminately. If it's there, I'm gonna eat it. I don't actively seek pizza out... it just actively finds its way into my face without too much work on my end.

You should actively seek this place out. Spoiler alert: Patrick Jane's is actually not owned by a man named Patrick Jane. The husband-and-wife team of Kevin and Ngiare Hubbard opened the restaurant in the fall of 2013 and decided to use their middle names to make it easier on those of us who have a hard time figuring out how to say names like "Kevin" and "Ngiare."



There are a dizzying amount of vegetarian and gluten-free offerings, a much-needed element in the pizza-world. You're not just limited to pizza, either. There's an extensive list of appetizers, salads, pasta, and sandwiches before you even get to the pizza. So, basically, calorie-restrict yourself before arriving because you don't want all that real estate in your belly to be prematurely taken up with those stale Doritos you found in the back of your pantry when there is so much good food to be had. Plus, the ingredients are local and organic. (You can't say that about those Doritos.)

We sampled tons of food, and because I am a professional eater, I had the presence of mind to starve myself beforehand (see above paragraph) to ensure that the appetizers didn't fill me up before we moved on through the menu. The garlicky tomato, onion, and basil topping on the Bruschetta (\$7.25) comes dressed in a sweet balsamic sauce and is sure to please everyone at your table.

It's always a good sign when a place can do the simple dishes right, elevating the humble to the sublime. Until I came here, I would have thought that toasting bread correctly is quite the difficult endeavor based on my last several bruschetta samplings around town. If you love goodie-topped bread as much as I do, then you may want to order the Local Farm Sampler (\$13). Not only does it come with bruschetta and assorted cheeses, but you'll get to enjoy the Pear & Gorgonzola Crostini, a sweet and piquant little treat that you'll want to get before the rest of the people at your table notice it's missing. Do this without guilt. Guilt gives you indigestion.

There are several fried options at Patrick Jane's. All the fried goodies are definitely what bring me to the State Fair every fall. It's nice to have places to visit that serve deliciousness in deep-fried form during the other seasons of the year. Definitely order the Goat Cheese Balls (\$7.95). I mean, goat cheese on its own is creamy and earthy and just plain delicious but when it arrives in front of you on a bed of greens, formed into lightly breaded and deep-fried spheres, drizzled in truffle honey, you just let out moans of the Meg Ryan-variety, circa 1989. In lightly-fried news, the Mini-Crab Cakes (\$12.50) aren't what someone from Maryland would expect, but the Cajun-flavored binder tastes great with the incredible house-made remoulade sauce. The sauce is so good, I'd like to dip many, many non-Cajun-flavored things in it, like French fries or onion rings, or those sad, stale Doritos in the back of my pantry. What I liked even better with the remoulade were the Boudin Balls (\$8.95). This Cajun-staple is the best I've had, with braised pig formed into balls with risotto instead of the



Owners Ngiare (Jane) and Kevin (Patrick) Hubbard



standard rice. It's nicely spiced with just the right amount of heat, before being breaded and deep-fried. Not diet food by any means, but the only diet I recommend is a brief period of starvation before heading to Patrick Jane's.

You can order most of their salads in three sizes, 48 oz., 24 oz., or side salad. Side salads are perfect for people like me who like to pretend that a bowl of lettuce on the side, whether topped with vegetables or chocolate sauce, help the pizza that accompanies it slide into my belly calorie-free. The Bacon & Blue Salad (\$5.50) arrives chock full of goodies like BACON and BLUE CHEESE. (Hey, it's still a salad!) The baby spinach somehow manages not to disappear under the added weight of eggs, tomatoes, red onions, red bell pepper, and a creamy blue cheese dressing. This is my kind of salad! How a salad can deliver both heft and lightness is a mystery to me, but don't read too much into that because I'm also baffled by how to understand blood pressure readings. The Goat & Pecan (\$5.50) is a daintier option, with delicate, mixed greens and baby spinach topped with goat cheese, dried cranberries, candied pecans, and pear slices. It's a winner with the Honey Lemon Vinaigrette, something I would lick off the plate if socially acceptable for someone over the age of five.

Y'all. Now's the time to listen. If you have ever seen lasagna on a menu and thought, "Meh, I can make that at home," YOU NEED TO RECONSIDER THAT ATTITUDE. The Lasagna (\$15.95) is absolutely the best I've ever had in my life, and you need to take me seriously right now because my mom makes some seriously awesome lasagna. The forearm strength required of the server who gets to bring it out to your table must be incredible because it's a big heap of amazing. I've since had sexy dreams about the beef, the four cheeses, and the Bolognese (THE BOLOGNESE!!!). The garlic



Christy's love of the evening, Patrick Jane's lasagna

bread that comes with it is perfect for sopping up every last speck of sauce. Clean Plate Club for life.

Now that I'm all hot and bothered, let me wipe my brow and move on to the pizza. The pies come in large, medium, and mini, and can even be made with gluten-free crusts and vegan cheese if you prescribe to a lifestyle that is the complete opposite of mine. The crusts are thin and the large is LARGE. The pizzas are rectangular, so if you're ordering a lot, make sure that you have adequate refrigerator space to store the boxes. But I doubt

you'll need to take too much home because the pizza is so, so, very, very good and you were so, so, very, very good about starving yourself before you arrived.

Kevin is serious about you eating the pizza as soon as it comes out because fresh is best with these babies; although, I can attest that when pizza is this good, the cold leftovers are actually really good as well. (I may have conducted this very scientific study for breakfast a few days in a row.)

Let's get down to what I was lucky enough to have in front of me: the Bruschetta (\$23.95/large). The crust comes lightly dressed in a bright tomato sauce and is baked with mozzarella. As it comes out of the oven, it's covered in arugula and diced, fresh mozzarella and tomato. Then, it's seasoned with garlic. It's straightforward and well-executed, and I had to fight the leftovers away from my daughter because I'm the worst at sharing.

The current winter special is the Brussels Bacon Rebellion (\$25.50/large). Thinly sliced Brussels sprouts are sautéed in garlic, which then meet up with candied

bacon, mozzarella, Parmesan, and red onions. It is an incredibly popular item for good reason: it's just plain tasty. Brussels sprouts aren't supposed to taste this good, but when you pair them with meat candy, all the rules go out the window.

The Bacon & Blueberry Jam (\$24.95/large) is making me hungry just writing about it. It's a thing of beauty, liberally doused with crumbled bacon and lovely, purple dollops of blueberry jam among the mascarpone and mozzarella. It just seductively looks at you, daring you to dive in. Each slice has its own little pillow of whipped ricotta, an incredible textural contrast that will have you reaching for your second slice before

you've even finished chewing the first. Don't start eating the second slice before you have finished the first, because of choking hazards and all that, but definitely reach for it before the other people at your table have a chance to.

My favorite of the day was the Apricot & Roasted Pistachio (\$25.50/large). The base is >>>



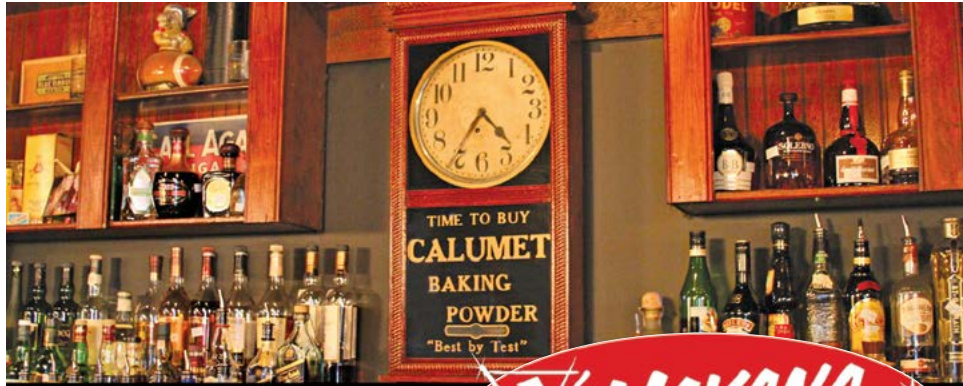

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a four-cheese mixture of mozzarella, provolone, parmesan, and just a hint of pungent gorgonzola that really plays nice with the sweet apricot preserves. Roasted pistachios are scattered about along with peppery arugula and fresh rosemary.



There are so many pies and I want to try them all. You can make combination pizzas so you're not limited to one variety. I would only need to order fifteen pizzas to try all thirty flavors! I think it's a solid life goal. It's just that I have to make sure to attend one of their monthly wine or local beer pairing dinners (March-October). These are themed, 3-course prix fixe affairs that come with a glass of beer or wine with each course and a complimentary glass of Prosecco. Besides these events, look for an all-you-can-eat Cajun Crawfish Boil on the patio on April 16th, more down-home than the linens and candles you can expect at the wine pairings.

Are you thirsty yet? We loved the Blackberry Margarita (\$13.95). Patron, blackberries, thyme, simple syrup, and lime juice make a good-looking cocktail, especially when garnished with a sprig of thyme speared through a fresh blackberry.

Are you hungry again? Then GET THE DESERT! Ngiare is the genius behind all of their house-made desserts and if you see her, you should totally give her a high-five because this lady knows things. Good things. Sugary things. An Australian native, she makes sure to have Melting Moments (\$1.60/\$2.35 gluten-free) on hand at all times. These are butter shortbread cookies sandwiched around a vanilla buttercream that hail from a land down under. (And now I have Men at Work stuck in my head.) Most of her cakes are gluten-free, so you can indulge no matter what's going on with your insides.

The Lemon White Chocolate Cheesecake (\$8.50) comes topped with a blueberry compote, the perfect balance of sweet and tart. The Nutella & Peanut Butter Cheesecake (\$8.50) was my favorite of the desserts available when we visited, and how could it not be? The thing comes topped with chopped Reese's Cups and caramel sauce, for heaven's sake. The slices are huge, perfect for sharing, and while it's



NC string art with Patrick Jane's logo and barn wood from Raleigh Reclaimed

been established I don't like to share, I don't think I could eat an entire slice in one sitting after all of the pizza and lasagna and salad and deep-fried balls. But, I would probably suck it up and try my best because, for real, this cheesecake knows I'm wearing my stretchy pants and I have a pocket full of antacids. 🍷

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Company), which some may recognize from establishments like Clyde Cooper's BBQ downtown and the Angus Barn Pavilion. Full of reclaimed and hand-carved wood, the place imbues a very comfortable, earthy atmosphere. The facade of the bar is lined with tobacco sticks that are over 100 years old. Some of the wood was sourced from local farms and some from the crates in which their equipment was shipped. Their wooden flight paddles are carved in the style of their logo and are possibly the most decadent in the triangle. With the sweet smell of malt lingering in the rafters and the warm glow of their golden Belgian ales, one might feel as if they have been transported to a generations-old farmhouse somewhere in French Belgium.

This décor was largely influenced by their founder Ryan Kylarov's travels. Though he is a Raleigh native, he spent several years living in the Caribbean and Northern California. In the latter, he worked for a chemical consulting firm that consulted with several breweries and wineries in Sonoma concerning water quality and technology. While living in California, Ryan reconnected with his friend David Powell, also a Raleigh native. The two had been home brewing for several years and, seeing an increase in the enthusiasm for craft beer, decided to move back to Raleigh to reconnect with their roots and open a brewery of their own. They now operate Neuse River Brewing Company with the help of several friends and family members.

NRBC adheres to the belief that craft beer can learn from the model of the California wine boom—the idea that beer can be an artisanal product, refined into a fuller, richer experience that



Just east of Five Points, on a stretch of land that only a few years ago was the resting place for deprecated factories and abandoned warehouses, a string of breweries have arisen in what has become a self-proclaimed "Brewery Row." One of these breweries, Neuse River Brewing Company (NRBC), is housed in an old building that was once used for fire truck repair and is part of the vanguard for the revitalization of this part of town.

Built in 1946, their building still shows signs of its previous incarnation. A little alcove off to the

left side of the front entrance was originally used to paint all the fire truck bells and whistles. Now it serves to hold a collection of board games and features a small art gallery. Large bay doors open the brewery up to a pleasant outdoor seating area beside an herb garden. A few shutters adorn the walls to cover large holes that once housed recessed lighting.

The décor of NRBC, despite the building's industrial roots, is faintly reminiscent of West Coast wineries, with tons of old wood and very open, sunny windows. In the center of their arched ceiling is a "Big Ass Fan" (manufactured by the Big Ass Fan

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can enhance the community. To them, beer is far from being that pale, watery substance commonly chugged at frat parties. To them, it is something with richer, more robust flavors meant to be savored and appreciated as the delicacy it was always meant to be. "People have beers that they lay down for a year or two and age them like a fine wine," Ryan tells me. "People love the novelty of craft beers."

NRBC has a focus on Belgian Ales and they attempt to experiment by blending new beer styles with the traditional Belgian styles that have



Co-owner Ryan Kylarov

been perfected over many generations. Every beer (besides their IPA) is made either in the Belgian style or using a Belgian yeast.

Their *Bier de Neuse* (4%) is a traditional session saison that uses French saison yeast for a spicier, more floral nose. Saisons originate from Southern French Belgium where they would be consumed by farm workers in amounts of up to five liters per day in order to combat dehydration. Their *Neusiok Imperial Saison* (9%) is a stronger, double grain, dry-hopped version of this traditional recipe. Though five liters a day of this might be a bit excessive, a pint after work will definitely help to take the edge off.

The *Riverkeeper's Wit* (6%) is a traditional, Belgian-style wit beer with added orange peel and coriander. It's a lighter beer that's easy to drink and a portion of the proceeds from each sale are donated to cleaning and conservation efforts along the Neuse River and its tributaries. *Laila's Midnight Dark IPA* (6%) breaks from their Belgian base a bit to introduce an experimental IPA brewed with dark "Midnight" and other roasted malts.

Their *Bobbi Brune* (6%) is a smoked brown ale laced with nutmeg, cinnamon, ginger, and allspice. It is brewed with a healthy dose of smoked cherry



wood malt that gives it hints of vanilla and caramel. Their *Affluent Tripel* (10.5%) is a complex brew with hints of raisin, vanilla, and other fruity esters in a sneakily strong mixture that has become one of NRBC's most sought-after offerings.

Caleb's High Noon (7.8%) is an Imperial IPA full of West Coast hops that impart a piney, robust, 100+ IBU brew that should be approached carefully, as it might dominate one's palate for the rest of the night.

NRBC has also invested in a number of French oak red/chardonnay barrels for some special releases, so keep an eye on these variations coming down the line. >>>

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Their 20-barrel brewhouse opened in July of 2015. While they have some distribution with sixtel kegs around town in places like Busy Bee and various bottle shops, they are still building up their production and are being careful not to outsell themselves as

they grow. So if you'd like to get your hands on some of this delicious Belgian-inspired ale, I recommend stopping by their brewhouse when you get the chance.

"When you see it being created, it means something," Ryan believes. "It's not just something you're

buying from a shelf. You're here at the place of inception. So, for that couple of minutes, you get to be a part of it. I think it's very cool."

The breweries popping up in this nearly forgotten part of town are going a long way to bring new life to the surrounding community. They are working together to provide a place for people to meet and be neighborly. Neuse River Brewing Company shares a lot of business with the other breweries on "Brewery Row" like Nickelpoint, LBC, Sub Noir, and Big Boss. So, if you live in the area or are just passing through, drop by to help be a part of this new life. 🍺

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



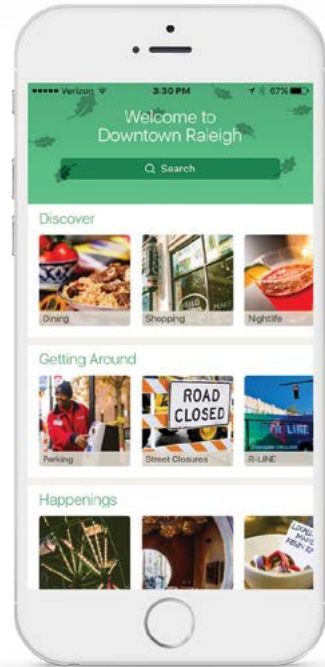
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It's voting time! In this year's Best of Downtowner Awards, we've included the standard categories you expect to see, like Best Customer Service, Best Steak, Best Beer List, and Best Hair Salon, plus we've added a few new ones like Healthy Dining Choices, Residential Real Estate Company, Juice Bar, NC Beach Resort, and NC Coastal Restaurant. To make voting for your favorites even more enticing, we'll randomly select qualifying ballots to win one of over \$2500 in prizes including Hurricanes tickets, restaurant gift cards, *Downtowner* t-shirts, performing arts tickets, gym memberships, and more. Head on over to our website www.WeLoveDowntown.com and click on the VOTE NOW link. Remember, being a locally-owned business ourselves, we support the heck out of locals in our Best of Downtowner Awards. No big-box or chains will be awarded the crown jewels unless there aren't many other options (like with hotels, banks, etc.). Voting ends on March 31st, so vote soon and help your favorites take home the bacon!

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A City of Raleigh MUSEUM MYSTERY

BY ERNEST DOLLAR, DIRECTOR COR MUSEUM

Deep in the basement of the Briggs Hardware building lays a mystery. While working in the collection of the COR Museum, I discovered a small, dirty piece of canvas wrapped in a brown grocery bag. The only clue to its origin was several faded black stamps and a handwritten note on the bag reading, "Picked up at Haudiomont where Oliver was captured." The tantalizing inscription revealed an important clue, but it would take some clever sleuthing, and a bit of luck, to find out who Oliver was, where is Haudiomont, and what Oliver was doing to get captured. The journey to discover the truth revealed an incredible story of one man's battle for his life.

The City of Raleigh Museum's collection consists of around 3,600 objects that document Raleigh's two centuries as North Carolina's capital city. Each object tells a story. Some are obvious, but others require extensive, historic research to real their secrets.

Another quick glance at the crossed guns on the canvas flag led me to believe that the canvas was a piece from a military bag or pack. An internet search revealed that Haudiomont is located in northern France. This fact gave me another indication as to when it may have been used, perhaps either during World War I or World War II. The clincher was discovering that the 324th Infantry, represented by the "324" stamp on the canvas, operated near Haudiomont during the last days of World War I (1914-1918). I now had time and place, but I wasn't sure who Oliver was or how the piece of the canvas got back to Raleigh.



The first clue: a small remnant of canvas printed with a faded stamp of crossed guns



Lt. William Oliver Smith, Raleigh World War I hero

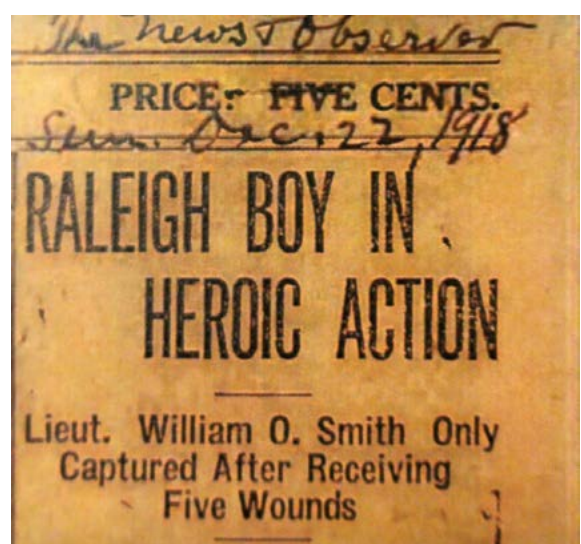
Armed with these clues, I began to search further for soldiers who were named Oliver operating in this area during the war. What I found next helped me solve this mystery.

The North Carolina State Archives hosts an online exhibit called *Wildcats Never Quit: North Carolina in World War I*. The exhibit contains multiple historical references that recount the incredible capture of Lt. William Oliver Smith the day before the war's end on November 10, 1918. Early the next morning after taking a German bunker, the enemy assaulted Oliver's brigade from all sides. Far into the enemy lines, his countrymen began to fall wounded and three of their four big guns failed. Oliver manned the last remaining gun himself and as the infantry officers yelled for retreat and every man for himself, he covered their withdrawal, allowing 40 American soldiers to safely escape. Hand grenades flew into the bunker and inflicted one of the five wounds he would sustain that day

while protecting his comrades. After ammunition ran low, Oliver was forced to surrender, but refused to raise his hands in submission to the German officers. He was sent to a prison camp that day and while recuperating, wrote a letter home to Raleigh, modestly saying that he "didn't do anymore than anyone else would have done." His imprisonment didn't last long as the Armistice ended World War I the following day. He was awarded the Distinguished Service Cross by the U.S. Army and the Croix de Guerre, France's most illustrious honor awarded during the war.

While researching this exhibit, I discovered that Lt. Smith's son, William O. Smith, Jr., still lived in Raleigh. I picked up the phone and made a call to the Smith family and made plans to visit. It was a thrill to spend an afternoon listening to a son's stories of his father's experiences a century earlier. Oliver Smith Jr. still had the Croix de Guerre his father won on that day and generously donated more photographs from his father's service in the war to the COR Museum's collection.

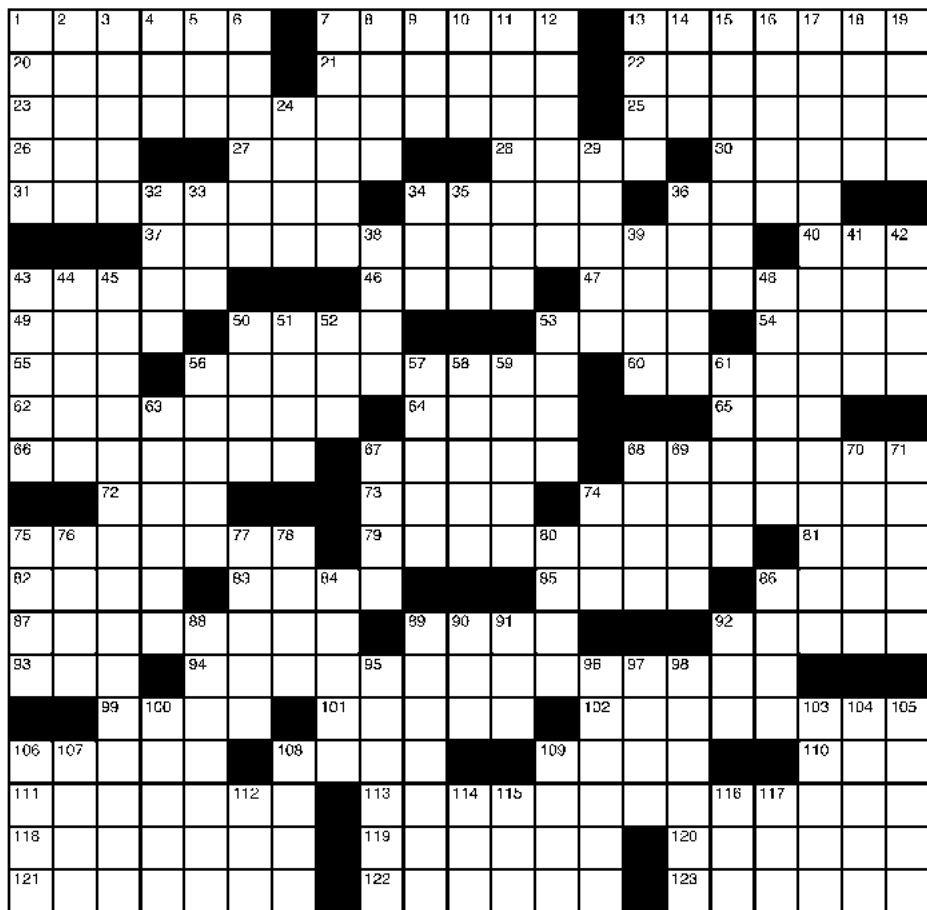
Each object tells a story and it is often the most unassuming artifacts that result in the most important stories. The COR Museum partnered with Raleigh Television Network to produce a documentary that follows the search for the truth behind this piece of American history. *Memento: A Soldier's Memory of War* can be seen on YouTube: www.bitly.com/CORM-oliver



Dec. 22, 1918 newspaper article from the News & Observer

DOWNTOWNER MONTHLY CROSSWORD PUZZLE

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"BORDER PAIRS"

ACROSS

- 1 Beauty pageant accessories
- 7 Won't take no for an answer
- 13 Information unit
- 20 Grammar class subject
- 21 More malicious
- 22 Not done externally
- 23 *Part of a Quaker recipe batch
- 25 Shock
- 26 Thurman of film
- 27 New Mexico county or its seat
- 28 Alicia's son in "The Good Wife"
- 30 Golf tournament kickoff
- 31 Schroeder's most prized possession
- 34 Vatican City statue
- 36 Character on a staff
- 37 *It attracts koalas
- 40 Corvallis sch.
- 43 First-stringers
- 46 Each
- 47 Ristorante desserts
- 49 One not honoring an oath
- 50 Hideaway
- 53 Data measure
- 54 Big Ten athlete since 2014, briefly
- 55 Slugger Mel
- 56 *Beverage made from sun-withered leaves
- 60 Absorption process
- 62 Buzz and trim
- 64 Assessment
- 65 2015 Verizon acquisition
- 66 With 48-Down, Martha Kent portray-er on "Smallville"
- 67 Divine rings
- 68 Sole food
- 72 "Today" rival, initially
- 73 Bk. before Daniel
- 74 "Don't worry"
- 75 Many a text writer
- 79 *Cyclades setting
- 81 Roadside sign
- 82 Été month
- 83 Outdo
- 85 Check numbers
- 86 Songwriter Bacharach
- 87 South Carolina athlete
- 89 Start of a solution
- 92 Get ready for work
- 93 Wagering letters
- 94 *Financial oversight group
- 99 Sequence of 106-Across
- 101 English city that's home to Kirkgate Market
- 102 Diamond gem
- 106 99-Across things
- 108 Monthly pmt.
- 109 "Un-shareable since 1972" breakfast food
- 110 "Norma ___"
- 111 Dover diapers
- 113 Answers to starred clues, as hinted by this puzzle's title?
- 118 Buds in a circle
- 119 Slide by
- 120 Adorned
- 121 The least bit
- 122 Circular currents
- 123 Underground maze

DOWN

- 1 One getting ahead?
- 2 Texas mission
- 3 Skewered Thai dish
- 4 Run smoothly
- 5 Language suffix
- 6 Washington airport
- 7 "It's all good, dude"
- 8 Revivalists
- 9 ___ Tomé
- 10 Fluid applied through a nib
- 11 Stop running, as an engine
- 12 Rewards for tricks
- 13 Seek sneakily, with "for"
- 14 Tiny crawler
- 15 Rosary relative
- 16 Yankee manager after Showalter
- 17 *Too much to handle
- 18 Land in un lago
- 19 Regard
- 24 Lang on "Smallville"
- 29 Slyly spiteful
- 32 Apple cousin
- 33 End of chem class?
- 34 "Moonlight Sonata" directive
- 35 "How was ___ know?"
- 36 Demeter's Roman counterpart
- 38 Tale
- 39 Prefix with tiller
- 41 Acronymic Apple assistant
- 42 Gp. putting letters in boxes
- 43 Maui ciao
- 44 Business bigwig
- 45 *Forced to apologize
- 48 See 66-Across
- 50 Boor
- 51 Old, in Oberhausen
- 52 Cyclades island
- 53 Bights, e.g.
- 56 In base eight
- 57 Cruller coating
- 58 Comm. with STOP signs
- 59 Call to mind
- 61 Mediterranean island country
- 63 95-Down conven-ience
- 67 What culinary alarms measure
- 68 Ending for song or slug
- 69 "Right you are"
- 70 Old Russian mon-archs
- 71 Betting aids: Abbr.
- 74 Genetics lab subject
- 75 Palm starch
- 76 Dredge, as with flour
- 77 Partner of up
- 78 In, on a stamp
- 80 Inspector Dalglish in P.D. James novels
- 84 Ability
- 86 Poker Flat chroni-cler Harte
- 88 City NNW of Naples
- 89 Freezing
- 90 Pentagon org.
- 91 Ambulance initials
- 92 Agnus ___
- 95 Den fixture
- 96 Hearths
- 97 Frat party garment
- 98 Flip-flops
- 100 Louvre Pyramid architect
- 103 Vestige
- 104 Like one who can't wait
- 105 Wetland stalks
- 106 What FAQs offer
- 107 Mountain lake
- 108 She, in Salerno
- 109 In addition
- 112 Mount Washington summer hrs.
- 114 Tidy sum
- 115 Prefix with dermis
- 116 Univ. senior's exam
- 117 Motor City org.

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