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M A G A Z I N E

ISSUE 127 • THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, EVENTS, ART, HISTORY, WINE, AND MORE • WWW.WELOVEDOWNTOWN.COM

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www.WeLoveDowntown.com

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www.BOOMnc.com

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ON THE COVER: It's time to vote for all your favorite restaurants, businesses, and people in the 7th Annual Best of Downtowner Awards -> www.WeLoveDowntown.com

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IT'S TIME TO VOTE IN THE
7TH ANNUAL

Best of Downtowner Awards!



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So much has changed across the Triangle during the last year and not just in the busy downtowns of Raleigh and Durham. North Hills is also growing by leaps and bounds, and downtown Wake Forest, Apex, and Cary have all seen their share of new businesses, restaurants, and increased pedestrian traffic. The Triangle is now considered the hottest foodie area in the state and our growth as a region is one of the highest in the country. We're excited about what 2017 will have in store for us, but first, let's check out your favorites for the past year in our **7th Annual Best of Downtowner Awards!**

When you vote in this year's Best of Downtowner Awards, we'll share your favorites with our 180,000 monthly *Downtowner* readers, who will most definitely appreciate your suggestions in finding new restaurants, an awesome slice of pizza, the most amazing sushi in town, the best place to fix up their pearly whites, or even a great caterer for an upcoming event. The sum of your votes helps promote all the great places to dine, drink, shop, and visit throughout the Triangle.

In this year's Best of Downtowner Awards, we've included the standard categories you expect to see each year, including who has the friendliest staff, best BBQ, best



wine list, and best place to go dancing. We've also added a few new ones like favorite brewery bar, local tailor, and best locally-made liquor. And *we heard your pleas* for fewer categories, so we deleted a LOT for this year in order to help make voting quick and easy. We don't hold the Best Of Downtowner Awards to make money selling "Thank You For Voting For Us" ads to car dealerships or banks, so you won't see all the extraneous categories that appear in other publications' Best Of lists. The Downtowner Awards are about you – our readers – and about promoting local. We love living and working here and we truly enjoy showing why.



How do I vote?! Head over to our website www.WeLoveDowntown.com and click on the VOTE NOW link. Being a locally-owned business ourselves, we support the heck out of locals in our Best of Downtowner

Awards. We're glad to see a few other magazines in the area have followed our lead and are only promoting local in their Best Of contests. Don't forget, voting ends on March 15, so vote soon and help your favorites take home the bacon!

FOOD & DRINK

- Tastiest **Appetizers**
- Most delicious **Sandwiches**
- Mouth-watering **Steaks**
- Awesome **Sushi**
- Fresh-caught-this-morning **Seafood**
- Worth driving miles and miles for this **Pizza**
- I love **Tacos!**
- The Triangle's best **BBQ**
- Finger-licking **Ribs**
- Most incredible **Burgers**
- Yummiest **Mac & Cheese**
- Best **Chicken Wings** EVER
- Can't-live-without-this-**Fried Chicken**
- Super **Hot Dogs**
- The perfect **Grilled Cheese**
- A dozen more **Oysters** please
- Get your damn hands off my **French Fries**
- Who can live without these **Onion Rings?**
- Delicious authentic **Dumplings**
- Their **Desserts** are OMG!
- The **Vegetarian/ Vegan-Friendly Dishes** here are awesome
- Most amazing **Bloody Mary** ever
- Muy bueno **Margaritas**
- Frank Sinatra-worthy **Dirty Martinis**
- My favorite **Locally-Brewed Beer**



- A **Locally-Made Liquor** everyone needs to know about
- We ALWAYS use this **Catering Company**

RESTAURANTS & BARS

- I'm so stoked this **New Restaurant Opened in 2016**
- My go-to **All-Around Favorite Restaurant**
- Everyone with kids should go to this **Family-Friendly Restaurant**
- Fuggedaboutit **Italian Restaurant**
- Most authentic **Mexican/Latin American Restaurant**
- Delicious **Mediterranean/Middle Eastern** dishes

- THE most amazing **Japanese** cuisine
- Delectable **Chinese** cuisine
- Best **French** food anywhere
- All the **Indian** dishes here are great
- That authentic **Thai** restaurant
- I spend every morning at this **Local Coffee Shop**
- Fluffiest and freshest **Local Bakery**
- My local morning go-to **Breakfast** place
- **Brunch** worth waking up on the weekend for
- Most aromatic and amazingly delicious **Local Coffee Roaster**
- Your body will thank you for eating the **Healthy Food** here
- I love the **Value for the Money** at this restaurant
- Ah, this is real **Comfort/Southern Food**
- Best **Restaurant to Impress a New Client** (or your boss)
- That awful-yet-awesome **Dive Bar**
- Their **Bar Food** is really good!
- The most impressive **Wine List** anywhere
- What a great **Selection of Craft Beers** here!
- I can't believe how amazing their **Craft Cocktails** are here
- My favorite local **Brewery Bar** to hang with friends
- Sitting outside on their **Patio** rocks!
- Bogart-approved **Bourbon/ Whiskey Selection**
- Cheer for your favorite team at this **Sports Bar**
- The **Friendly & Awesome Staff** make this place rock
- My favorite place to go **Dancing!**
- The only thing missing in this **Irish Pub** is the Blarney Stone

- Their **Late Night Food** is worth the trip
- **Local Neighborhood Bar** where “everyone knows your name”
- **Coolest Place to Hear Jazz/Blues**

RETAIL

- Business with the most awesome **Customer Service**
- My go-to **Hair Salon for Women**
- I trust their scissors at this **Hair Salon for Men**
- They do a great job at this **Local Auto Repair Shop**
- Convenient, fast and friendly **Local Pharmacy**
- Not just sew-sew service at this **Local Tailor**
- Most invigorating **Gym or Place to Work Out**
- I love coming to this **Med Spa/Day Spa**
- I feel so good when I leave this **Chiropractic Office**
- This **Tattoo Parlor** has some seriously talented artists
- I only trust this **Plastic Surgery Practice** with my skin
- Perfect smile every time at my **Dental Office**
- Pet-friendliest **Veterinary Office**
- Stretch here for **Yoga/Pilates**
- Easiest place to **Adopt a Pet**
- Most-read **Independent Bookstore**
- Hippest place for **Vintage Furniture**
- Shoppers know to go here for the best **Antiques**
- They know their grapes at this **Local Wine Shop**
- Beer-knurds heart this **Bottle Shop**
- I want everything at this **Local Gift Shop!**
- Most fashionable **Local Shop for Women’s Clothes**
- Quite dashing **Local Shop for Men’s Fashions**



- Best place to buy quality or custom **Jewelry**
- Most helpful **Hardware Store**
- My green thumb loves this local **Garden Center**
- Furriest **Local Pet Store**
- Frame it up and I’ll take it **Art Gallery for Local Art**
- Most wooferrific **Dog-Friendly Business**
- **Local Charity** making a real difference in our community

PEOPLE

- I’ll eat anything this **Local Chef** cooks up
- I want to collect everything this **Local Artist** makes
- I see this **Local Real Estate Agent’s** face everywhere!
- This Commercial **Real Estate Agent** takes care of everything
- Buying a house? You need my **Real Estate Attorney**
- Everything runs as smooth as butter with my favorite **Mortgage Broker**

- **Massage Therapist** who can make every knot disappear
- My **Acupuncturist** can do magic with needles
- Call this **Litigation Lawyer** if you need the best in court!
- Most talented **Interior Designer**
- This person loves **Promoting Local Business**
- Most inspiring and **Community-Driven Person**
- Most passionate local city, county or state **Government Official or Representative**

PLACES

- Best place to hear **Live Music**
 - Large venue (50+ people)
 - Small venue (less than 50)
- Best **Special Event Space**
- Perfect place for a **Girls’ Night Out**
- Dude’s choice for a **Guys’ Night**
- A great **Hang Out for People Over 30**
- This **Hotel** never fails to impress
- A challenging 18 holes at this **Golf Course**
- Always a great time at this **Outdoor Event**
- My favorite **Place to Take Out-of-Town Guests That Shows Why I Love Living Here**
- What **New Business, Attraction, or Service** would you like to see here in the Triangle?

We can’t wait to hear about all your favorites! Head over to www.WeLoveDowntown.com and click on the VOTE NOW button and cast your votes. 🗳️

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This year, attendees will select gourmet dining experiences from 32 different Triangle Area restaurants. Cost \$165 per person.

Saturday | SAT, FEB 4, 2017 | 5PM

GRAND GALA & AUCTION

The weekend culminates with our grand gala and auction featuring entertainment and world-class libations. This is also where you will experience our silent and live auctions of fine wine, travel and unique luxury items. The Auction is followed by a Grand Gala with music, and dancing. This event is black tie optional and tickets are \$175 per person.



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From the Publisher



Welcome to our first issue of 2017! As always, you'll discover the awaited Best of Downtowner Awards categories inside. This year, we've removed quite a few to make voting easier and quicker. We still have all the categories you love voting for, especially when it comes to food. Annual favorites always include burgers, BBQ, pizza, local chef, and new restaurants. We're definitely a community of foodies! We also added a few new categories that you guys kept asking for, mostly in the People section. There are plenty of great folks who make the Triangle an engaging, entertaining, and awesome place to live, work,

and play, so we'd like to thank them by including a category just for them.

We're excited to announce that on February 1st, we're launching our new website at www.WeLoveDowntown.com. We'll have plenty of posts on food, community, people, history, the arts, retail, charities, local beer/food trucks/spirits, entrepreneurs, business, government, and much more. Do you enjoy writing and want to help promote the community we live in and love? Are you passionate about some

of these topics (or another one you'd like to suggest?). Send us a writing sample or two and tell us what you'd like to write about to writers@welovedowntown.com. You can post weekly, bi-weekly or monthly and articles can be any length. We'll even have a section for photo essays if you'd like to show off your photography skills while promoting how awesome our home is to the world. We look forward to hearing from you!

Here's to a great upcoming year! We can't express how proud we are to be starting our 12th year of promoting all the local awesomeness we see every day. We truly appreciate all of our wonderful readers, advertisers, friends, and sponsors. Without your loyalty and support, the Downtowner wouldn't be possible. From us to you, we send our sincerest gratitude.

Cheers,

Crash

CRASH GREGG

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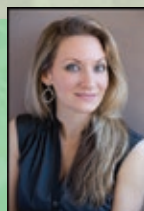
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Ansel Adams at **NCMA**

BY CRASH S. GREGG

I remember the exact day when I first saw an Ansel Adams photograph in person. I had traveled with my father to Chicago while I was still in high school and we were thumbing through the Chicago Tribune for ideas on a local attraction to see before we left. A few months prior to our trip, I had just gotten my first nice DSL camera, an older large format Mamiya that my dad owned for many years. I learned how to develop black and white film at school and became enamored with developing and processing my own photos. As luck would have it, we noticed an ad for a photography exhibit at the Art Institute of Chicago. Many of the photos were those of Ansel Adams and at that moment, I knew we had found our destination. I remember staring at Adam's photos at the museum in awe of his photography, and the beauty of the raw wilderness he captured. At that time, I had not had the pleasure of traveling to Yosemite or any National Parks in the western United States, and so his photos were particularly

enthraling, compelling, and gorgeous.

If you haven't had the pleasure of seeing any of Adam's photographs up close and personal, you're in for quite a treat. The always-amazing staff at the North Carolina Museum of Art has procured yet another remarkable world-class exhibit that would be the envy of any major museum. **Ansel Adams: Masterworks** features a collection of 48 photographs, a selection he made late in his life to serve as a succinct representation of what he deemed the best work of his career. Called "The Museum Set," the featured photographs reveal the importance Adams placed on the awe-inspiring power and beauty of the natural world. Included are many of his most iconic images of majestic American landscapes, such as El Capitan and Half Dome in Yosemite National Park; the Golden Gate in San Francisco; Monument Valley in Arizona; and the Snake River in Grand Teton National Park, Wyoming. The set shows Adams' broad range of interests and features not



only his popular photographs, but also lesser-known portraits of people and close-ups of nature.

"These two extraordinary exhibitions allow our visitors to explore the majesty of America and the splendor of Venice — all in one location," says Dr. Larry J. Wheeler, NCMA director. "It will be an unforgettable and once-in-a-lifetime opportunity to view stunning photographs by

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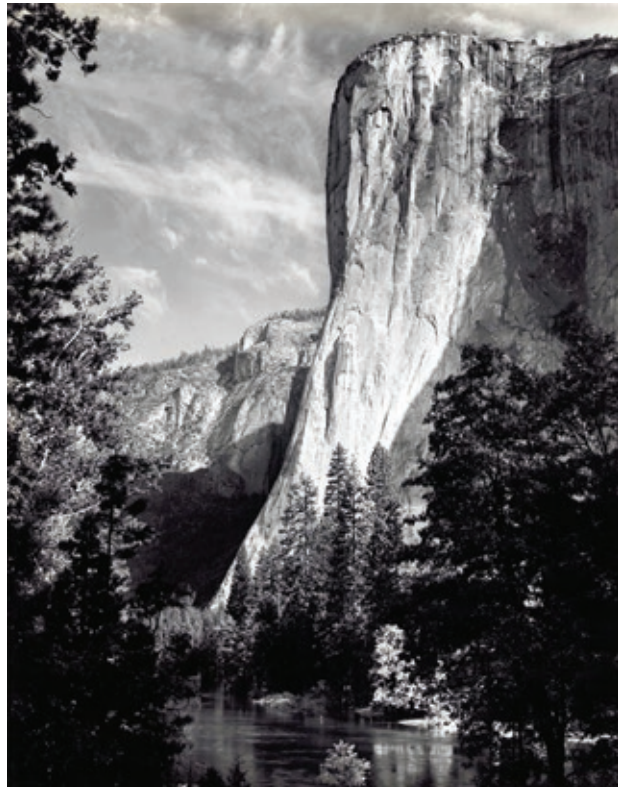
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Zabriskie Point, Death Valley National Park, California, c. 1942



El Capitan Falls, Yosemite National park, California, c. 1940



Ansel Adams: Masterworks opens at the NCMA on Feb 4 and runs through May 7. Ticketed with this show is the exhibit **Glory of Venice: Renaissance Paintings 1470-1520**, a collection of rarely exhibited paintings from the most exciting period of Venice's cultural history, which runs from March 4 to June 18 (if guests attend Ansel Adams before **Glory of Venice** opens, a voucher will be given for a return visit). Related events are also available including: An Online Course – The Photography of Ansel Adams through a Contemporary Lens (Jan 21), A Wintry Mixer Celebrating Ansel Adams: Masterworks (Feb 4), Lunch and Lecture: “An Introduction to Ansel Adams” (Feb 17), Art + Cuisine: Ansel Adams – Shades of Gray (Feb 22), Family Tours of **Ansel Adams: Masterworks** (Feb 25 & 26), Dining after Dark: Ansel Adams – Peaks and Valleys (Mar 10). For pricing and more info on the exhibits and events, visit www.ncartmuseum.org.

the most well-known photographer of our time.”

In a career that spanned five decades, Ansel Adams (1902–84) became one of America's most renowned photographers.

“We feel extremely fortunate to be able to present this set of photographs, hand-selected and personally printed

by the artist himself, to our visitors,” says Linda Dougherty, NCMA curator of contemporary art. “The featured photographs — breathtaking views and impressive depictions of America's landscapes — reveal the importance Adams placed on the overwhelming power and beauty of the natural world.”



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Photo courtesy Glenwood Grill

GLENWOOD GRILL

BY CATHERINE MORELL | PHOTOS BY NANCY THOMAS

What do we really want when we venture out for an evening in search of a good meal? We want more than just a great food; we want an experience. The ideal evening we hope for may vary depending on the reason we venture out, but it is fair to say that second to excellent food, we want a comfortable atmosphere where we feel welcome, attended to, and well...where we feel at home. Glenwood Grill offers *all* of these dining experiences, bar none. The true meaning of “neighborhood restaurant” totally comes alive upon entering the front door of this casual, yet elegant eatery. Fifteen-year veteran and manager, Chris Klewieki, greets you with warmth and attentiveness as you are hopefully whisked away to your table. I say *hopefully* only because you will have to beat the diehard regulars to get a table. Glenwood Grill is one of Raleigh’s top tier establishments and has been in business for 26 years. So it only follows that the place is constantly packed, attracting business power lunch clientele (being so close to downtown Raleigh), and a steady dinner crowd, six days a week. But fear not! There are 68 seats, not including a small outdoor patio for warmer months, and a full bar, so just



Glenwood Grill manager Chris Klewieki, bartender Chad Corsi and Chef John Wright

make a reservation and let your experience begin.

Chef John Wright hails from Charleston, South Carolina where he established himself in Magnolias, one of Charleston’s premier restaurants. This is where Chef Wright perfected low country cuisine, eventually becoming one of the initial chefs to bring this fare to the Triangle in the late 90s. Outside of a very short stint where he tried his hand at catering, Chef Wright has been THE cornerstone at Glenwood Grill for about 17 years. Now, in a time when restaurants come and go at the blink of an eye, it is incredible, and somehow a relief to know that there are still places like Glenwood Grill

that continue to draw the masses after so many years. In fact, Chef Wright says that the last two years have been their busiest to date.

So what’s the secret that keeps people coming back? Well, let’s start with the locally-sourced menu that Chef Wright changes about five times a year. It is worth mentioning that he is loyal to his purveyors Simply Fresh Seafood, Blue Sky Farms, Paponn Produce, and Endless Sun Farms. The farm-to-table concept is one that we should not take for granted. So now let’s talk food.

Along with the first divine glass of Louis Jadot Pouilly Fuisse (\$12/glass), an unoaked French Chardonnay, an array of small plates were presented. Among them were the most sublime Parmesan Fried Oysters (\$16) that have ever melted in my mouth. Served with corn remoulade, there’s no way you will find any better than these. The Crispy Honey Chipotle Glazed Pork Belly (\$7) was equally as exalted, served over pepper jack grits, green tomato pickled onion slaw, and a smoked tomato vinaigrette. It was indeed as crispy outside as it was mouth-wateringly soft inside. Ordering one or both of these on your visit is a must, without a doubt. The Duck Confit



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. 🐾



who understands her. Mittens is a low-maintenance cat who doesn’t expect, or want, her human to be constantly interacting with her. Think of Mittens as the ideal roommate – you have someone else around, but you aren’t obligated to always be together. If you think you and Mittens would get along, call 919-772-2326 to speak with an adoption counselor. You can read her full profile at www.spcawake.org/adopt. (Photo McCormick & Moore)

Mittens Do you dream about having a pet but worry your long hours at work would be unfair to a sociable new friend? Mittens could be the answer. Mittens is an independent cat that won’t have a problem keeping an eye on things while you’re away. She’s been waiting almost six months for a cat-savvy person

Waylon is much more fun than his brown tabby coat leads you to believe. If Waylon’s personality matched his appearance, you would be looking at multicolored squiggles and polka dots instead of brown tabby stripes. He has been waiting for almost eight months to find a very special someone to adopt him. Waylon wants a family who wants to spend time with him. He likes people so much he would prefer to be the only feline in the home so he can have your undivided attention. His new family will need to have a sense of humor, as Waylon will keep things interesting. He is about two years old and loves to be brushed. Waylon is FIV positive, but can still lead a happy, healthy life. To speak with an adoption counselor and learn more about him, call 919-772-2326. Read his full profile at www.spcawake.org/adopt. (Photo McCormick & Moore).



This space is donated to the SPCA of Wake County by Triangle Downtowner Magazine because we love our furry friends. 🐾



Enchilada (\$8) with caramelized onions, pepper jack cheese, salsa roja, pico de gallo, and avocado crema is *not* to be ignored either, as it displays Chef Wright's creativity and depth in the use of ingredients and flavors. Another fabulous plate which has that *comfort food with a twist* air about it, was the Lobster Pot Pie (\$9) with peas, roasted carrots, celery, and seafood veloute served with a micro salad with Granny Smith apples and honey truffle vinaigrette. On the lighter side of the small plate menu, we tried the Arugula Salad (\$5) with apple, roasted pecans, and Gorgonzola crumbles, as well as a Southern Caesar Salad (\$7) with maple pepper bacon, and fried grit croutons. And for the diners out there with certain dietary restrictions, other than the salads and sides (mentioned below), know that Chef Wright is

glad to cater to those who would like to call in to pre-order special entrees like veggie platters or gluten-free dishes.

Next, chosen from the extensive and varied wine list to go with our entrees, we had a glass of La Freynelle (white) Bordeaux from France (\$9/glass), followed by a solid Robert Mondavi Cabernet (\$12/glass). Both were lovely, dry, and perfect for pairing. From the "Ocean and Land" menu, one of the highlights was the Shrimp Scallops and Grits (\$18) with Italian sausage, peppers, smoked honey pork jus, and green onions over a pile of herb and sweet corn grits. The shrimp were nicely marinated and the scallops seared to perfection. Chef Wright explained that when the hotels regularly send out of town guests to dine here, especially if they are not



Southerners, they often specifically want to try grits. "I never lost a grit challenge," he remarked with a smile. Another contest he would definitely not lose would be the filet mignon challenge. His eight-ounce, grilled Filet Mignon (\$19) was topped with a homemade pimento cheese and served over a rich red wine veal reduction. It was simply amazing. The Carpet Bagger (\$28, or \$18 for half) had two four-ounce filets served over parsnip smashed potatoes, Parmesan fried oysters (because you can never have enough), on a red wine veal reduction, and a béarnaise sauce. From the ocean, we had Pan Seared Flounder (\$19) served with baby Yukon potato cakes that were boiled in old bay and mashed with sour cream, accompanied by a classic succotash, smoked green tomato mustard jus, and lemon >>>

BURNING COAL THEATRE COMPANY



Heisenberg
Jan 19 – Feb 5, 2017
Written by Simon Stephens

Director Emily Ranii returns to Burning Coal to direct a startling play about an uncertain romance that transcends time. Heisenberg is a love story about two people trapped by time, determined to push past the confines that life has imposed on them. Most of us imagine that we are 'free' to make choices in our life, but then when the moment of truth comes, we step quietly inside the box of conformity. But what would happen if, just once, we didn't?

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caper remoulade. The Lump Crab Cakes (\$20, or \$13 for half) came with creamed corn and the arugula salad mentioned earlier, and the Roasted Pork Roulade (\$21) was accompanied by ginger butternut squash sweet potatoes, green beans, and candied pecans, topped with a cranberry pomegranate chutney. These were all impeccably cooked and plated, and it would be difficult choosing a favorite!

Side dishes (all \$5) were a key element to this low country meal. The traditional likes of tangy Collard Greens, Baked Mac and Cheese, and Carolina Dirty Rice, made with “Carolina Gold” rice (harvested in South Carolina) and cooked with chorizo and Italian sausage, instead of the traditional chicken livers, were all excellent accompaniments to any entrée. The Roasted Beets with pine nuts and goat cheese, as well as the Sweet Potato Au Gratin were only slightly off the beaten path of typical low country cuisine, but still true to form. Our dessert of Blueberry Peach and Strawberry Cobbler (\$6) served with Homeland Creamery (Julian, NC) vanilla bean ice cream was gone as soon it hit the table, and the Bourbon Chocolate Pecan Tart (\$6) was as rich as any chocolate lover could ask for.

So where did that leave us, other than quite full and in a very satisfied state of mind after so much amazing food? If you like the idea of a “happy food coma,” I will leave you with that thought. It brings us back to the



question of why we venture out on an evening to dine, and the fact that we want a full experience in an environment where we feel at home. “I’m a working chef and don’t get the chance to come out here and talk with the guests much,” says Chef Wright. The fact that he even *thinks* about how he *wishes* he had the time to do so tells you a lot. One can feel the love and care that goes into this place. “We have an incredible staff here,” he goes on to tell us, which was quite evident to us throughout the evening, both from the service at our table and the quality of the food coming from the kitchen. He mentions that he has employees that have been with him for fifteen years, which is an outrageous amount of time to hang onto restaurant staff. Chef Wright is obviously doing something very, very right. I don’t know about you, but I am all about dining at a place where the vibe is super welcoming and homey. If it is home to the chef himself, and to the staff, then it will feel like home to the diner. It is no wonder that Glenwood Grill is considered a true neighborhood restaurant. Chef Wright and his

staff imbue the place with a welcoming spirit that you will want to revisit again, and again, and again. Thank you all for such a wonderful evening. **B!**



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Around Town News in the Triangle

We love hearing about local growth and sharing it with our readers. Overhear juicy news about a new locally owned restaurant, bar, retail shop, or business opening in downtown Raleigh or across the Triangle? Send us news@welovedowntown.com and clue us in. To say “Thanks Ya’ll,” we’ll pick a couple of random tipsters each month to win a free t-shirt.

The Around Town News is sponsored by our publisher Crash S. Gregg, who is also a commercial and residential real estate agent with Century 21. If you’re interested in finding commercial space for sale or lease in the downtown Raleigh/inside the beltline area, or buying/selling a home, please give him a call at 919.828.8888, and he’ll be glad to give you a hand.

We’re looking for writers who want to help us report on all the news, so drop us an email if you’re interested to writers@welovedowntown.com. Follow us on Facebook at www.facebook.com/triangledowntowner, Instagram at www.instagram.com/triangledowntowner or Twitter for updates on openings and closings in the area. We’ll be posting all these stories and more on our new, completely redesigned website, launching February 1st. Much thanks to some of our blogger friends for helping to spread the news on all the great new businesses, restaurants and bars in the area: Triangle Food Blob, Ashton Smith, and the still life-hating WFIV.

To keep up with news between issues as well as lots of event and food photos, be sure to follow us on an or all of our social media pages. Facebook www.facebook.com/triangledowntowner • Instagram www.instagram.com/triangledowntowner • Twitter www.twitter.com/welovedowntown



The long-awaited **Tobacco Road Sports Café** from the Amra family has finally opened in the huge ex-Natty Greene’s space on W Jones Street near 42nd Street and Mosaic Wine Lounge. The new space has mounds more character and personality than their previous space, not to mention lots more square footage. The new location will boast a (soon-to-be-functional) brewery, multiple private dining areas, dinner service, bar, pool, pinball, skeeball, and more. Congrats on opening guys. www.tobaccoroadsportscafe.com

Two new Mexican restaurants will open soon in Glenwood South. **Cortez Restaurant** – from the Ibarra brothers and Chef Oscar Diaz of Jose & Sons – will take over the old Cafe Helios space. The national chain **La Santa Cantina Mexican Restaurant** will take over part of the old Tobacco Road Sports Café space in the 222 Building and is scheduled to open in early February. Dos Taquitos XOCO and Armadillo Grill are the other two Mexican style restaurants currently in Glenwood South (although AG is more TexMex than Mex).



MOFU Shoppe will open early this summer in City Market and comes from the minds of the Pho Nomenal Dumpling truck owners, a two-women team



who drove into the first place of season six of the Great Food Truck Race. They’ll be just to the left of El Rodeo Restaurant on Blount Street. www.mofushoppe.com

Seaboard Station’s **Bad Daddy’s Burger Bar**, co-owned by Cov DeRamus, is opening a second location in the Olive Park Shopping Center (on Falls of the Neuse Rd near Litchford). More good burgers is always a nice thing... www.baddaddysburgerbar.com



Scratch Bakery’s Phoebe Lawless is opening **The Lakewood**, a full service restaurant and bar in Durham later this spring. We’re excited that it’s slated to offer rooftop seating. You can never have enough rooftops! She’ll also open a second Scratch Bakery Café here as well. www.thelakewooddurham.com



Congrats to Sam & Starr Ratto on their five-year anniversary of **Videri Chocolate**. That’s a lot of tasty chocolate made right in downtown Raleigh. www.videri-chocolatefactory.com

Sir Walter Coffee, a new coffee shop opening up on the ground floor of The Edison on E Davie St, just a block south



of the Larry’s Coffee startup, **42nd & Lawrence** (in the SkyHouse building). Sir Water is slated to open in early March and will be a coffee/tea house and bottleshop. www.sirwaltercoffee.com



Finch’s restaurant will close in mid-January with plans to relocate to locate just off Miami Boulevard in Durham and reopen hopefully in early summer.

The European inspired Raleigh North Hills hotel, **AC Hotels** by Marriott, is scheduled to open sometime in February. It will consist of seven floors, 135 rooms, and a rooftop bar and restaurant appropriately named Level7. www.marriott.com/hotels/travel/rduar-ac-hotel-raleigh-north-hills



The iconic **Gables Motel Lodge** .51-acre property in Mordecai has been listed for sale for \$1.5M. The 8000 sf Victorian lodge boasts 19 bedrooms and 14 bathrooms and was built in the 1920s. We just want that sign out front. Seriously. We’re in the process of decorating our downtown office with signs of Raleigh and Durham’s past, so please let us know if you have any old and awesome signs you’d like to sell or donate. We’ll post your photo in an upcoming issue along with your sign and if you own a business, we’ll give you an ad or we’ll donate one to a local charity of your choice. 919.828.8000

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The Raleigh Building in its present day form

The Raleigh Building: The Short Story of a Tall Building

By RUSS WOLLMAN • HISTORIC PHOTOS COURTESY OF THE NC STATE ARCHIVES
AND MODERN PHOTOS BY IAN F.G. DUNN

“The Raleigh Building, the Raleigh Building, that’s all he talks about.” My mother rolled her eyes as she lamented my father’s closing moments. She was right: until he bid his final good night to Raleigh, Bob Wollman was synonymous with the Raleigh Building. It was his dominion, just as it had been his father’s. From leaseholder to secretary, everyone in that building could count on him to cater to his or her needs and provide for their comfort in every season.

It all started on July 30, 1945, in the era of crank-operated adding machines and black rotary phones, when the partnership Wollman, Heyman and Katz bought the Raleigh Building for \$350,000. My grandfather, Sidney Wollman (who built Grosvenor Gardens Apartments in Raleigh) managed the building, and word was that he also frequently managed to upset just about everybody in it. Nevertheless, he presided in grand style.

He hired two of the best-looking women in Raleigh, Leola E. Lee and Mabel Smith, to drive the stick-shift elevators, and outfitted them in well-tailored, brass-buttoned blue uniforms. Bernard Rogers polished the brass elevator doors in the lobby every night and kept the terrazzo floor shining. A few fingerprints on anything were reason enough for my grandfather to summon the painters. His partners Lazarus Heyman and Perry Katz, developers in Danbury, CT, were always alert to every item on the monthly reports from

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their Raleigh investment. A \$35 expense for the 1945 office Christmas party brought this terse inquiry from Mr. Heyman: "We note a \$35 expense for the office party. Did you have Jayne Mansfield appearing in person, or just what was the pitch?"

The site of the Raleigh Building, the southwest corner of Hargett and Fayetteville Streets, held the first permanent home of the Raleigh Banking and Trust Company, which was founded on September 12, 1865 just months after the Civil War ended. Nicknamed the "Round Steps Bank", that structure was replaced in 1913 by a three-story Neo-classical Revival structure designed by Atlanta architect Philip Thornton Marye.

The building was engineered for additional stories and you can feel the structure's substance in the unshakeable solidity and silence of the lobby. The marble stairs and wrought iron balustrade leading from the lobby up to the third floor are the only elements remaining from the 1913 structure.

In 1928, Raleigh was growing substantially, and the Bank's officers decided to add those eight floors, creating a Chicago-style office tower of steel-frame design, its engineering an affair vastly different from the original three-story structure.

A portion of its south face was inset (think of the letter "E" with an abbreviated center element), yielding a sunlight well which allowed light to enter each floor's windows in



Joan Wollman holding her son, the author, and Bob Wollman with a little friend.

the event another tall building were erected immediately to the south.

While the early autumn sun shone on September 15, 1930, The Raleigh Banking and Trust Company failed (along with at least 100 other NC banks), exactly a year after the completion of the additional eight floors. The building went into receivership, remaining in limbo until 1934 when the Massachusetts Life Insurance Company purchased it. A year later, MLIC began more renovations. The limestone columns guarding the first three stories were removed and replaced with simple brick piers. I've seen many people wonder with pained expressions why those stately, classy columns were removed. My guess is a new age had begun across the country, and the building's new owners chose to remove the more prominent reminders of both the failed bank and the Great Depression. Perhaps those columns,



Detail of the lobby elevator door.

once symbols of stability and permanence, had become pretentious impostors. Whatever the case, the Raleigh Building shed its Neo-classical garb and took on the more informal, more dynamic Moderne style, the only tall building in Raleigh which made such a stylistic shift.

In the 1960s, my grandfather gradually let go of the reins and passed the management duties to my father, Bob Wollman. With a small but mighty staff who built many feet of walls, hung acres of vinyl wallcovering, replaced nearly every window, added the "missing" bathrooms (originally there was only one per floor) and dropped the ceilings, >>>

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The original three floors when it was built by Raleigh Banking and Trust in 1913.

my dad ran the place in the classic Mom & Pop fashion. Our own night crew did all the cleaning and kept those brass elevator doors shining. Dad yelled at, cajoled, and made fast friends with the elevator mechanics who wrestled with the ups, downs and eccentricities of the automatic elevators installed in 1961. And with a pencil, his favorite office tool, he spent Saturdays keeping the payroll records on paper. Everyone loved the building. My father's unceasing, insistent diligence and the building's easy, relaxed atmosphere – strange bedfellows indeed – meant that tenants stuck around.

We built offices essentially to order. The head man on the job, Jesse Bean, was a master carpenter who overbuilt everything. His was a world of hammers, hand saws, nails – pounds and pounds of nails. You could dance on the shelves he built. He joined pieces of wood with a precision few men ever achieve. Whatever he built was there to stay and could be demolished only with heroic efforts, yielding lots of little pieces of wood. Jesse was a large and strong man who worked his way, without compromise. My father gave Jesse the plans and then steered clear of him. The nail industry surely went into a tailspin when Jesse retired.

Southern accents and cigarette smoke ruled the air inside. Man, that was one smoky building. Ashtrays were mounted inside the elevators and even on the bathroom partitions. No one thought twice about it. In some offices, most notably a law office that specialized in saving the souls and licenses of people who liked to drink and drive, everything was yellow and sticky. Fortunately, the windows in the building are proper windows and can be opened for fresh air just like the windows in your house (but unlike the sealed, fixed glazing systems in modern office towers).

In 1990, on the heels of bad news from my father's doctor, an order taller than the building itself, came one spring morning when a pleasant woman from the City of



The Raleigh Building in 1928 when it still had its stately columns.

Raleigh breezed into his office and summarily informed him that he had to bring the Raleigh Building up to the current high-rise code. That meant installing fire sprinklers, an alarm system, and perhaps a second stairwell – the last an impossible undertaking, which would have meant the end of the structure as a viable business. As was his way, he got to work immediately. With a lobbyist's help, my dad's efforts moved the NC State Legislature to pass a law protecting the few older high-rise buildings in North Carolina from what they saw as the capricious application of building codes. They called it the "Bob Wollman Law."

My favorite hangouts in the building were at the top, where I could contemplate the mysterious hollow in the center of the stairwell and see all the way to the bottom as I wondered whether my spittle would land there; or see the whole of Raleigh from the rooftop with a mere 360-degree turn of my body.

And in the penthouse, high above it all, mine was the thrill of seeing and hearing the elevator machinery at work. The electro-mechanical controllers clicked and clacked as the elevator cars, tied to six steel cables moved by huge rotating drums, rose and fell within the shaft on sturdy rails.

Though the indestructible original elevator hoisting machines remain on duty (they don't make them like they



The building in 1940 after the columns were replaced with simple brick piers (ironically a drug store existed at this time in the same spot as the current day CVS).

used to), the building is now in the capable hands of Steve Lewis of The Raleigh Building, LLC and managed by Tony Bailey. They've replaced the clackety-clack elevator controllers with silent, sophisticated Otis computer modules, refinished the heart-of-pine flooring buried beneath the carpeting on some floors, and brought the building up to the high-rise code. In the process, they're keeping a significant part of Raleigh's history flourishing. The love of the job, and the building, is in their blood.

Were he around today, my grandfather would undoubtedly find work for the painters. But both he and my father would be very pleased with Lewis' herculean efforts to keep this grand building in working condition and part of the city's historic business space.

The Raleigh Building has been designated a Raleigh Historic Landmark and is listed on the National Register of Historic Places, and celebrates its 104-year birthday of the original three stories this year. 🏠

Watch for a photo essay of this wonderful historic building on our Triangle Downtowner Magazine Facebook page in late January. This article first appeared on the Raleigh blog website, www.goodnightraleigh.com.

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The Helene Foundation



Dr. Tracy Davidian, the organization's founder, with her husband, Dr. Dan Davidian, and their two children Chaz and Grey at last year's Gala fundraiser. The foundation was named in honor of Dan's mother Helene.



Susan Bowers, the Helene Foundation's executive director.

BY HANNAH MURPHY

The Helene Foundation is a local non-profit organization that has been assisting North Carolina families since 2009. It helps mothers who have been diagnosed with cancer have an easier time organizing home life while undergoing treatment. The Helene Foundation was founded in 2009 and was named after Helene Davidian, a local nurse with a passion for helping others. She was diagnosed with cancer in 2008 and passed away just a year later. However, her love of caring for the community lives on through this foundation created by Dr. Tracy Davidian, and has since assisted 133 North Carolina families with 280 children. Care offered by the Helene Foundation may include childcare, transportation, meal delivery, house cleaning, and other services that a mother can no longer provide to her family and herself.

For a family to qualify for the program, there are two requirements that must be met: the mother must be currently undergoing cancer treatment and there must be children living in the home under 18 years of age. Families are typically referred to the Foundation through a social worker assigned to them at the hospital where the mother is receiving treatment; however, applicants can also send in an application directly. The Helene Foundation reviews each application, consults with the social worker about the mother's case, then the family is contacted directly to assess their situation in which the mother outlines her preferences and needs. The Foundation then chooses whether or not to "adopt" the family, and applies whatever specific type of assistance the family needs most. The "adoptions" last for a six-month period (the typical amount of time it

takes for a family dealing with trauma to get back on track with their daily routines), but can be extended depending on the family's situation. The foundation works to make sure that all provided assistance is done with the mother's needs in mind for maintaining a happy, normal home life for the family.

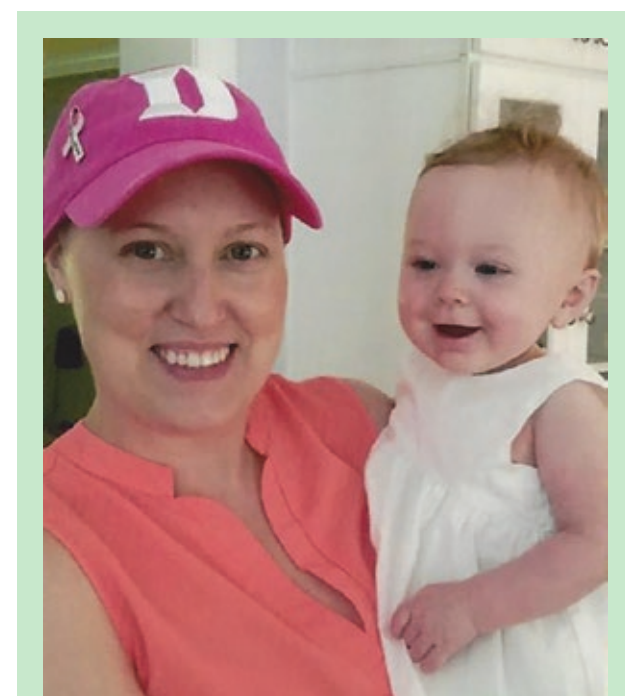
Susan Bowers, the Foundation's Executive Director explains, "Cancer can touch any person, any part of the body at any time. We all know someone who has faced this dreaded diagnosis. There are people who are devoting their lives to research to find a cure for this terrible disease. Until it is found, the Helene Foundation will be there for the NOW! Currently, we're assisting 11 adopted families with 24 children."

Volunteers who assist with the families are specially trained to help people who are undergoing a traumatic event. These volunteers are the liaison between the families and the Foundation, and often times the volunteers remain close with the families even after the adoption is over, help-

ing to create an extended local support system for the mother. Right now, the Helene Foundation has 17 trained volunteers, but they are always looking for more; the volunteer opportunities range from interacting with adopted families to helping plan fundraising events.

The Helene Foundation is a wonderful local non-profit organization whose mission is to help make a mother's battle with cancer an easier fight to win. Anyone interested in volunteering, learning about adopted families, or applying for an adoption can check out their Facebook page, Twitter @HeleneFound

or their website, www.helenefoundation.org. Their biggest fundraiser of the year, the Helene Foundation Gala, takes place on Friday, May 5. Please contact the Foundation to learn more about becoming a sponsor, purchasing tickets, or volunteering. 📧



Stephanie and Alexa were one of the many local families "adopted" by the Helene Foundation. The help she received during her cancer treatment was paramount during her recovery. In her own words, "I am so eternally grateful for the Helene Foundation and your support this year. By helping with childcare, I was able to recover from my mastectomy. If it had not been for your financial support, I have no idea how we would have made it through. I know we stretched the budget this year and I cannot thank you enough! I am so very grateful and appreciate ya'll so much!"

Around Town in the Triangle

The photos below are from the NC Inaugural Ball for new Governor Roy Cooper. Due to the impending snow and ice, all three events from Saturday night were combined with the Friday evening gala and moved at the last minute to Marbles Museum to accommodate all the attendees. Kudos to the Junior League of Raleigh, Marbles staff, and Governor's staff for making it happen. More photos are available on our Facebook page, www.facebook.com/triangledowntowner. Photos by Dave Gill Photography (www.davegill.photography)



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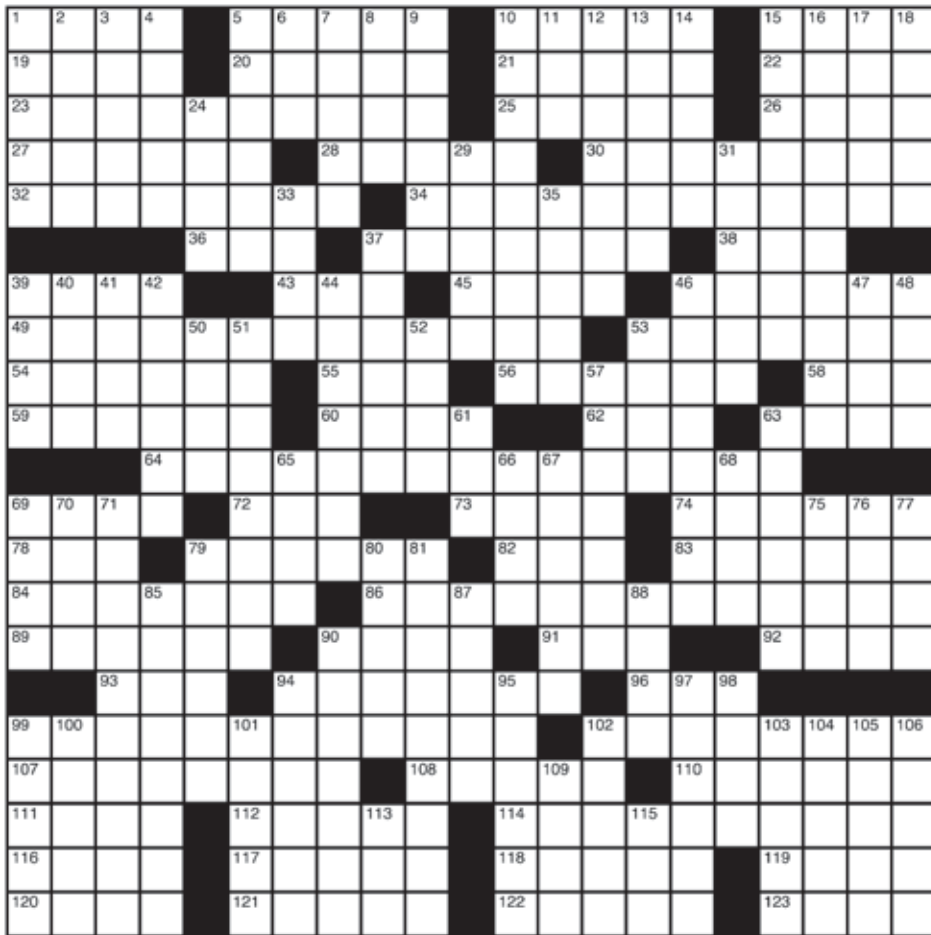
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ACROSS

- 1 Where there's smoke
- 5 Happy, in Juárez
- 10 They go with the flow
- 15 Misplace
- 19 Ninth Greek letter
- 20 Girl who obeyed 4-Down
- 21 Courtier in "Hamlet"
- 22 Gem for some Libras
- 23 Black kitten crossing your path?
- 25 Wedding registry category
- 26 Old TV knob
- 27 Aftershock
- 28 Exhilarating
- 30 Princess Peach creator
- 32 Words often etched in stone
- 34 Transgressions timeline?
- 36 Villain Luthor
- 37 "Boston Legal" co-star
- 38 Name change indicator
- 39 It's done in Paris
- 43 Superfund agcy.
- 45 Clears
- 46 Bad-mouthed
- 49 Matching food containers?
- 53 Summer getaway
- 54 Worked one's fingers to the bone
- 55 One may be jam-packed
- 56 Angler's shout
- 58 Dept. head
- 59 Straight
- 60 Biblical prophet
- 62 Medium power?
- 63 It feels like forever
- 64 New England proceedings concerning allergic reactions?
- 69 Indication to stop playing
- 72 Letters for 94-Across
- 73 Get the message
- 74 Brand whose ads feature alpenhorns
- 78 Pipe plastic
- 79 Arms treaty subjects, briefly
- 82 2001 boxing biopic
- 83 Went on and on
- 84 Places for reflection
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- 89 Doc's pal
- 90 Kings, e.g.
- 91 TV's "Science Guy"
- 92 Go across
- 93 Canal site
- 94 Crook's creations
- 96 Gardner of old Hollywood
- 99 Tony Soprano's quilt?
- 102 Emergency supplies delivery point
- 107 Area of severe industrial decline
- 108 Brainless
- 110 Like typical laundromats
- 111 First century Roman emperor
- 112 When "eye of newt" is mentioned in "Macbeth"
- 114 Wrigley's in-house hip-hop group?
- 116 It could be fishy
- 117 Feudal lord
- 118 Two-time N.L. batting champ Lefty
- 119 ___ facto
- 120 Nursery stock
- 121 Fountain fare
- 122 Tweeting locales
- 123 IRS agents

DOWN

- 1 Laundry challenge
- 2 Chateau-dotted valley
- 3 Consummate
- 4 Fictional words written in currants
- 5 Spenser's "The ___ Queen"
- 6 "Don't Bring Me Down" gp.
- 7 Branches
- 8 Bakery artist
- 9 Apex
- 10 Speeding
- 11 Camel debris
- 12 Peripheries
- 13 Even smaller
- 14 Digitizes, in a way
- 15 Affectionate celebration
- 16 "Let me in," facetiously
- 17 Restaurateur with an honorary Tony
- 18 "The Lion King" co-composer John
- 24 Lounge about
- 29 Puppeteer Lewis
- 31 Marquee time
- 33 Biz bigwig
- 35 Conclusion beginning
- 37 Hero material?
- 39 56-Across object
- 40 Frivolous
- 41 Like a pin?
- 42 Get some Intel, say
- 44 Undercover attire?
- 46 Longtime "SNL" announcer
- 47 Freezer aisle breakfast brand
- 48 "Jurassic Park" co-star
- 50 Prefix with hertz
- 51 Blind reverence
- 52 Relaxed pace
- 53 Mozart's "___ fan tutte"
- 57 Scare stiff
- 61 Destination for many srs.
- 63 Natty neckwear
- 65 Just about makes, with "out"
- 66 Get better
- 67 Raptor features
- 68 NYC line to the Hamptons
- 69 Record speeds, for short
- 70 Really bad
- 71 Picture of a picture
- 75 "Movin' ___"; "The Jeffersons" theme
- 76 Contemporary of Ella
- 77 Mideast seaport
- 79 "Piece o' cake!"
- 80 His and hers
- 81 Calming agents
- 85 Powerful power sources
- 87 Ruhr Valley city
- 88 Cause of white knuckles
- 90 Fixed, as one's lipstick
- 94 Union union
- 95 Christopher Paolini fantasy best-seller
- 97 They may be recorded separately
- 98 Each
- 99 Succumb to gravity
- 100 Surpass
- 101 Board with a room?
- 102 Reaps' promotions
- 103 "Not another word!"
- 104 Latish lunch hr.
- 105 Like the mythological Aesir-Vanir War
- 106 HP competitor
- 109 Hosiery shade
- 113 Supermarket chain with a red-and-white logo
- 115 Hard thing to get out of

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