

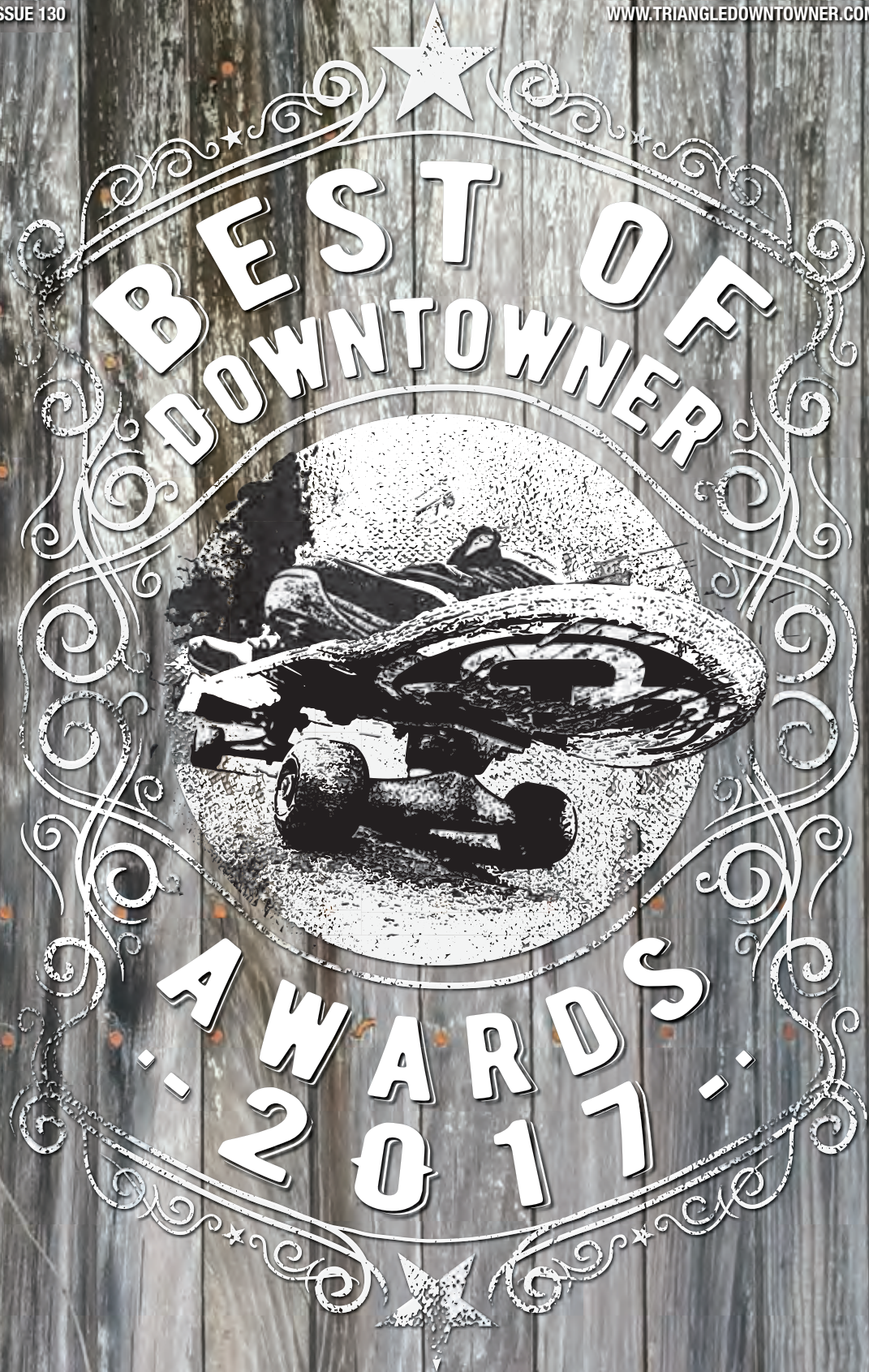


TRIANGLE  
**downtowner**

M A G A Z I N E

ISSUE 130

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Artsplosure is funded in part by the City of Raleigh based on the recommendations of the Raleigh Arts Commission. This project is supported by the N.C. Arts Council, a division of the Department of Natural and Cultural Resources.

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TRIANGLE DOWNTOWNER MAGAZINE — ISSUE 130

- 4 Best of Downtowner Awards 2017
- 8 NC Theatre Welcomes Elizabeth Doran as New CEO
- 10 Triangle Dining – Waraji Japanese Restaurant Turns 20
- 13 Bull City Buzz
- 14 10th Annual Farm to Fork Picnic Weekend
- 16 Bull City Buzz
- 17 From the Publisher
- 18 Uncorked – Shopping Local for Wine
- 19 Crossword Puzzle

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**SPCA**  
OF WAKE COUNTY

This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's no available space for new pets. Some of these wonderful animals are older or have traits that require special attention or medications but want and need to be loved all the same. We hope you'll consider giving one of these (and the many other) long-timers a place to call home where they can feel safe and be cared for. Visit the SPCA of Wake County for more overlooked pets who could use a new family. You can also visit [www.spcawake.org/longtimers](http://www.spcawake.org/longtimers) or call 919.772.2326.



**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 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](http://www.spcawake.org/adopt). (Photo McCormick & Moore)

**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](http://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.

# BEST OF DOWNTOWNER AWARDS 2017

All the votes are counted, tallied, and in the books for the **8th Annual Best of Downtowner Awards**. Our team has spent the last few weeks compiling and sifting through all your votes and it was exciting to see the winners begin to emerge as we got closer to finishing. There are lots of new names in this year's list, largely due to the many new businesses opening throughout 2016. Downtown Raleigh, along with North Hills, North Raleigh, downtown Durham, Cary, and Wake Forest have all enjoyed tremendous growth during the last year. In Wake County alone, there are over 60 new people moving in EVERY DAY. All those new people are helping to drive lots of traffic to both new and existing businesses.

It's refreshing to see that our Triangle-wide readers have such diverse and eclectic tastes for dining, entertainment, and business services. As always, the food and drink categories garnered the most votes and, judging by your picks, many of the most popular restaurants use locally sourced, sustainable ingredients, and make a great attempt at

being involved in their local community. In general, the foodie scene across the entire Triangle is pretty amazing and we're lucky to have so many great styles, price ranges, and dining categories to choose from.

We're proud to continue featuring only locally owned businesses in the Best of Downtowner Awards, and equally proud to see a few other magazines have begun doing the same. Buying local ensures more of our spending dollars stay right here in our local economy helping to create (and keep) jobs, drive growth, and show support for our community. So, be sure to always buy local first!

We hope this list provides you with plenty of new restaurants to choose from, businesses to patron, and interesting things to do! Be sure to watch for "Best of Downtowner Awards" stickers on business doors and windows and you'll know there's something good waiting for you inside. A huge **Thank You** to all who voted this year and helped to make the Best of Downtowner Awards a great way to support local business.

All Reader Favorites are listed in alphabetical order.

## BEST APPETIZERS

**Bida Manda Laotian Restaurant**

*Reader Favorites*  
Crawford and Son  
Humble Pie  
Whiskey Kitchen

## BEST SANDWICHES

**La Farm Bakery**

*Reader Favorites*  
Clyde Cooper's Barbeque  
Linus & Peppers  
The Pharmacy Cafe  
Remedy Diner  
Side Street Café

## BEST STEAKS

**Angus Barn**

*Reader Favorites*  
Stanbury  
Standard Foods  
Sullivan's  
Vinnie's Steakhouse

## BEST SUSHI

**Waraji**

*Reader Favorites*  
Cowfish  
M Sushi  
Mura  
Shiki Sushi  
Sono

## BEST SEAFOOD

**42nd Street Oyster Bar**

*Reader Favorites*  
18 Seaboard  
Margaux's Restaurant  
Second Empire

## BEST PIZZA

**Lilly's Pizza**

*Reader Favorites*  
DeMo's Pizzeria  
Mellow Mushroom  
Moonlight Pizza  
Mothers & Sons Trattoria  
Patrick Jane's Bar & Bistro

## BEST TACOS

**Gonza Taco y Tequila**

*Reader Favorites*  
Centro  
Gringo A Go Go  
Jose & Sons Bar & Kitchen  
Virgil's Tacos  
Wicked Taco

## BEST BBQ

**Wake County: The Pit**

**Durham County:**

**Allen & Son Barbecue**

*Reader Favorites*  
Big Al's BBQ  
Clyde Cooper's Barbeque  
City Barbeque  
Danny's Barbecue  
Ole Time BBQ  
The Q Shack

## BEST RIBS

**Angus Barn**

*Reader Favorites*  
Bu•ku  
Clouds Brewing  
Clyde Cooper's Barbeque  
The Pit  
Sullivan's Steakhouse

## BEST BURGERS

**Wake County:**

**Bad Daddy's Burger Bar**

**Durham County:**

**Bull City Burger**

**Chatham/Orange County:**

**Al's Burger Shack**

*Reader Favorites*  
Abbey Road  
Chuck's  
MoJoe's Burger Joint  
Player's Retreat  
The Station  
Whiskey Kitchen

## BEST MAC & CHEESE

**Poole's Diner**

*Reader Favorites*  
Big Ed's City Market  
Capital Club 16



*Chef Scott Crawford of the newly opened Crawford and Son*

Dame's Chicken and Waffles  
My Way Tavern  
Oak City Meatball Shoppe  
Relish

## BEST CHICKEN WINGS

**Woody's City Market**

*Reader Favorites*  
Carolina Ale House  
Clouds Brewing  
DeMo's Pizzeria & Deli  
H Street Kitchen  
Lynnwood Grill & Brewing Concern  
Sono

## BEST FRIED CHICKEN

**Wake County:**

**Clyde Cooper's Barbeque**

**Durham County: The Pit**



*David's Dumpling and Noodle Bar chef-owner David Mao*

## Chatham/Orange County:

**Mama Dip's**

*Reader Favorites*  
Beasley's Chicken & Honey  
Dame's Chicken and Waffles  
The Pit  
Tupelo Honey Cafe

## BEST HOT DOGS

**The Cardinal**

*Reader Favorites*  
CharGrill  
Cloos' Coney Island  
Snoopy's Hot Dogs  
Tasty 8's Hot Dog Co.  
Roast Grill

## BEST GRILLED CHEESE SANDWICH

**Relish**

*Reader Favorites*  
American Meltdown Food Truck  
Side Street Restaurant  
The Station  
Whiskey Kitchen

## BEST OYSTERS

**42nd Street Oyster Bar**

*Reader Favorites*  
Mandolin  
Provenance  
Royale  
Stanbury

## BEST FRENCH FRIES

**Carolina Ale House**

## Reader Favorites

Bad Daddy's Burger Bar  
Chuck's Burgers  
Coquette Brasserie  
NOFO @ the Pig

## BEST ONION RINGS

**Bad Daddy's Burger Bar**

*Reader Favorites*  
Carolina Ale House  
MoJoe's Burgers  
Pharaoh's Grill

## BEST DUMPLINGS

**David's Dumpling & Noodle Bar**

*Reader Favorites*  
Chirba Chirba Dumpling  
Kimbap Cafe  
Pho Pho Pho Noodle Kitchen and Bar

## BEST DESSERTS

**Wake County: Lucettegrace**

**Durham County: Guglhupf**

**Bakery & Patisserie**

**Chatham/Orange County:**

**Weathervane Café**

*Reader Favorites*  
Bittersweet  
Crawford and Son  
Hayes Barton Café  
Irregardless Cafe  
Sugarland

## BEST VEGETARIAN

**Irregardless Cafe**

*Reader Favorites*  
Azitra Restaurant  
Fiction Kitchen  
Living Kitchen  
Neomonde Mediterranean  
Remedy Diner

## BEST BLOODY MARY

**NOFO @ the Pig**

*Reader Favorites*  
Clouds Brewing  
Raleigh Times Bar  
Stanbury  
Tupelo Honey Café  
Whiskey Kitchen

## BEST MARGARITAS

**Centro**

*Reader Favorites*  
Cantina 18  
Calavera Empanadas and Tequila  
Gonza Taco y Tequila  
Gringo A Go Go  
Jose & Sons Kitchen and Bar

## BEST MARTINIS

**Sullivan's Steakhouse**

*Reader Favorites*  
C Grace  
Coquette Brasserie  
Fox Liquor Bar

## BEST LOCAL CRAFT BEER

**Trophy Wife from Trophy**

**Brewing**  
*Reader Favorites*  
Hell Yes Ma'am from Raleigh Brewing  
Angry Angel from Big Boss Brewing

## BEST LOCAL LIQUOR

**Topo Vodka**

*Reader Favorites*  
Durham Distillery  
Pinetop Distillery  
Raleigh Rum

## BEST CATERING COMPANY

**Catering Works**

*Reader Favorites*  
Ladyfingers Caterers  
Posh Nosh Catering  
Rocky Top Catering  
Sweet Magnolias

## BEST NEW RESTAURANT

**Wake County: Crawford and Son**

**Durham County: The Restaurant**

**at The Durham Hotel**

**Chatham/Orange County:**

**Pizzeria Mercato**

*Reader Favorites*  
H Street Kitchen  
M Sushi  
Mothers & Sons  
NanaSteak  
Royale

Tandem  
Whiskey Kitchen

**FAVORITE GO-TO RESTAURANT**  
Bida Manda Laotian Restaurant

Reader Favorites  
Humble Pie  
Mandolin  
NOFO @ the Pig  
Stanbury  
Taverna Agora

**MOST FAMILY-FRIENDLY RESTAURANT**

Cowfish Sushi Burger Bar  
Reader Favorites  
Bad Daddy's Burger Bar  
Cantina 18  
Clyde Cooper's Barbeque  
Elmo's Diner  
The Pharmacy Café

**BEST ITALIAN CUISINE**

Wake County: Bella Monica  
Italian Restaurant

Durham County: Gocciolina

Reader Favorites  
Caffe Luna  
Daniel's Restaurant  
Mia Francesca  
Gravy  
Mothers & Sons  
Vic's Italian Restaurant and Pizzeria

**BEST MEXICAN/CENTRAL AMERICAN CUISINE**

Centro  
Reader Favorites  
El Rodeo  
Gringo A Go Go  
Jose & Sons Kitchen and Bar  
Topos Food and Tequila

**BEST MEDITERRANEAN CUISINE**  
Neomonde Mediterranean

Reader Favorites  
Jasmin Mediterranean Bistro  
Mediterranean Deli  
Sassool  
Sitti  
Taverna Agora

**BEST JAPANESE CUISINE**  
Waraji

Reader Favorites  
M Sushi  
Mura  
Sono  
Sushi O

**BEST CHINESE CUISINE**  
Five Star Restaurant

Reader Favorites  
Beansprout Chinese  
Peace China  
Red Dragon Chinese Restaurant

**BEST FRENCH CUISINE**  
Coquette Brasserie

Reader Favorites  
La Farm Bakery & Café  
Royale  
Saint Jacques

**BEST INDIAN CUISINE**  
Azitra Indian

Reader Favorites  
Cilantro Indian Cafe  
Kabob and Curry  
Royal India

**BEST THAI CUISINE**  
Sawasdee Thai

Reader Favorites  
Lemongrass Thai  
Thaiphon Bistro



The Neomonde family

**BEST LOCAL COFFEE SHOP**  
Morning Times

Reader Favorites  
42 & Lawrence  
Brew Coffee Bar  
Devolve Moto  
Jubala Coffee  
Sola Coffee Cafe  
Third Place Coffee

**BEST LOCAL BAKERY**  
La Farm Bakery & Café

Reader Favorites  
Boulted Bread  
Gughupf Bakery & Patisserie  
Neomonde Mediterranean  
Yellow Dog Bread Co.

**BEST BREAKFAST**  
Rise Biscuits & Donuts

Reader Favorites  
Big Ed's City Market  
Brigs Restaurant  
Flying Biscuit Cafe  
Happy + Hale  
The Pharmacy Café  
Sola Coffee Cafe

**BEST BRUNCH**  
Wake County: Bu•ku  
Durham County: The Restaurant  
at The Durham Hotel  
Chatham/Orange County:  
Weathervane Café

Reader Favorites  
Capital Club 16



Johnny Berry, Whiskey Kitchen's  
Master of Spirits

Clouds Brewing  
Elmo's Diner  
Irregardless Cafe  
Rue Cler  
Tazza Kitchen  
Tupelo Honey Café

**BEST LOCAL COFFEE ROASTER**

Larry's Coffee  
Reader Favorites  
Counter Culture Coffee  
Oak City Roasters  
Raleigh Coffee Company

**BEST HEALTHY FOOD**  
Happy + Hale

Reader Favorites  
B Good  
Living Kitchen  
Neomonde Mediterranean

**BEST CHEAP EATS**  
Mitch's Tavern

Reader Favorites  
Armadillo Grill  
Carolina Ale House  
Clyde Cooper's Barbeque  
Elmo's Diner  
Mami Nora's  
Player's Retreat

**BEST SOUTHERN FOOD**  
Clyde Cooper's Barbeque

Reader Favorites  
Beasley's Chicken & Honey  
Big Ed's City Market  
Farmers Market Restaurant  
The Q Shack  
The Pit  
Tupelo Honey Café  
Watkin's Grill  
Whiskey Kitchen

**BEST RESTAURANT FOR A BUSINESS MEETING**  
Second Empire Restaurant

Reader Favorites  
18 Seaboard  
Angus Barn  
Bida Manda  
Death & Taxes  
Fairview Dining Room  
at the Washington Duke Inn  
Heron's at Umstead  
Sullivan's Steakhouse

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Bida Manda brother and sister team, Vanvisa and Vansana Nolintha

**BEST DIVE BAR**  
Slim's Downtown Distillery

*Reader Favorites*  
Black Flower  
Deep South Bar  
Flash House  
The Goat

**BEST FOOD TRUCK**  
Cockadoodlemo

*Reader Favorites*  
American Meltdown  
Chirba Chirba  
Pho Nomenal Dumplings  
Porchetta

**BEST BAR FOOD**  
Carolina Ale House

*Reader Favorites*  
Clouds Brewing  
Hibernian Pub  
My Way Tavern  
Raleigh Beer Garden  
Raleigh Times Bar  
The Point At Glenwood

**MOST IMPRESSIVE WINE LIST**  
Mandolin

*Reader Favorites*  
Angus Barn  
Second Empire Restaurant  
Standard Foods

**BEST CRAFT BEER SELECTION**  
Raleigh Beer Garden

*Reader Favorites*  
Carolina Ale House  
Clouds Brewing  
Flying Saucer  
Parkside  
Raleigh Times Bar  
Whiskey Kitchen  
Yard House

**RESTAURANT WITH THE BEST CRAFT COCKTAILS**

Stanbury  
*Reader Favorites*  
C Grace  
Clockwork  
Fox Liquor Bar  
Royale  
Whiskey Kitchen

**BEST BAR IN A BREWERY**  
Lynwood Grill & Brewing Concern

*Reader Favorites*  
Aviator Brewing Company  
Crank Arm Brewery  
Fullsteam Brewery  
Raleigh Brewing Company  
Trophy Brewing

**BEST RESTAURANT OUTSIDE PATIO**  
Raleigh Beer Garden

*Reader Favorites*  
Humble Pie  
Jimmy V's  
London Bridge Pub  
Taverna Agora  
Whiskey Kitchen

**BEST WHISKEY SELECTION**  
Whiskey Kitchen

*Reader Favorites*  
Dram and Draught  
Foundation  
Havana Deluxe

**BEST SPORTS BAR**  
Carolina Ale House

*Reader Favorites*  
Player's Retreat  
Tobacco Road Sports Café  
Woody's City Market

**FRIENDLIEST STAFF**  
Whiskey Kitchen

*Reader Favorites*  
Big Ed's Restaurant  
DeMo's Pizzeria & Deli  
Milk Bar  
NOFO @ The Pig  
Raleigh Raw

**BEST DECOR**  
Durham 21c & Counting House

*Reader Favorites*  
Bida Manda  
Durham Hotel & Restaurant

**BEST PLACE TO GO DANCING**  
Legends Nightclub

*Reader Favorites*  
Coglin's  
Neptunes Parlour  
Ruby Deluxe

**BEST IRISH PUB**  
Doherty's Irish Pub

*Reader Favorites*  
Hibernian Pub  
James Joyce  
Saints & Scholars Pub

**BEST PLACE FOR LATE NIGHT FOOD**  
DeMo's Pizzeria & Deli

*Reader Favorites*  
Armadillo Grill  
Capital Club 16  
Five Star  
MoJoe's Burger Joint  
Snoopy's Hot Dogs

**BEST NEIGHBORHOOD BAR**  
Havana Deluxe

*Reader Favorites*  
Mitch's Tavern  
My Way Tavern  
Person Street Bar  
Player's Retreat  
Whiskey Kitchen

**BEST PLACE TO HEAR JAZZ MUSIC**  
C Grace

*Reader Favorites*  
Beyu Caffe  
Brasa Brazilian Steakhouse  
Humble Pie  
Irregardless Cafe'

**BEST CUSTOMER SERVICE**  
The Raleigh Wine Shop

*Reader Favorites*  
42 & Lawrence  
Angus Barn  
Brigg's Hardware  
Heat Studios Raleigh  
Raleigh Raw

**BEST HAIR SALON FOR WOMEN**  
Alter Ego

*Reader Favorites*  
Bottega  
Junction Salon & Bar  
Loxxe

**BEST HAIR SALON FOR MEN**  
Arrow Haircuts

*Reader Favorites*  
Salon Blu  
Tesoro Hair Designs  
Thairapy 101

**BEST AUTO REPAIR SHOP**  
Allen's Automotive

*Reader Favorites*  
Benchmark Autoworks  
Brown's Alignment & Auto Repair  
Renaissance Auto Care

**BEST LOCAL PHARMACY**  
Person Street Pharmacy

*Reader Favorites*  
Hayes Barton Pharmacy  
Glenwood South Pharmacy  
& Market  
Greystone Village Pharmacy



The environmental superhero Larry Larson of Larry's Coffee

**BEST LOCAL TAILOR**  
Lee's Tailors

*Reader Favorites*  
CORE Fitness Studio  
Glenwood South Tailors  
North Hills Tailor

**BEST LOCAL GYM**  
O2 Fitness

*Reader Favorites*  
CORE Fitness Studio  
Heat Studios Raleigh  
Madabolic Fitness

**BEST MED SPA / DAY SPA**  
Synergy Spa & Aesthetics

*Reader Favorites*  
Dilworth Bodyworks  
Glo De Vie Med Spa  
Skin Raleigh  
The Umstead Hotel & Spa

**BEST CHIROPRACTIC OFFICE**  
Triangle Chiropractic & Rehabilitation

*Reader Favorites*  
Chiropractic Partners  
Crabtree Chiropractic Center  
Oak City Chiropractic

**BEST TATTOO PARLOR**  
Blue Flame Tattoo

*Reader Favorites*  
Mad Ethel's Tattoo  
Oak City Tattoos  
Phoenix Tattoo Studio

**BEST PLASTIC SURGEON**  
Cynthia Gregg, MD

*Reader Favorites*  
Davis & Pyle Plastic Surgery  
Synergy Spa & Aesthetics

**BEST DENTAL OFFICE**  
Renaissance Dental

*Reader Favorites*  
Ashley Lloyd, DDS  
Downtown Dental  
Rebecca Schmor, DDS  
Stanley Dentistry  
Tryon Family Dentistry

**BEST VETERINARIAN**  
City Vet

*Reader Favorites*  
Care First Animal Hospital  
Hidden Valley Animal Hospital  
Dr. Marlon Sequeira, DVM (mobile vet)  
Quail Corners Veterinary Hospital  
Raleigh Community Animal Hospital

**BEST PLACE FOR YOGA**  
110 Yoga

*Reader Favorites*  
Bliss Body Yoga  
Blue Lotus  
Core Power Yoga  
Indigo Hot Yoga Center  
Open Door Yoga



Pharmacist-owner Trey Waters and staff from Person Street Pharmacy

**BEST ANTIQUE SHOP**  
Revival Antiques

*Reader Favorites*  
Antiques Emporium  
Cheshire Cat Gallery  
Hunt & Gather  
Union Camp Collective

**BEST LOCAL WINE SHOP**  
The Raleigh Wine Shop

*Reader Favorites*  
Seaboard Wine  
Wine Authorities  
Wine Feed

**BEST BOTTLE SHOP**  
Crafty Beer Shop

*Reader Favorites*  
Bottle Revolution  
Pelagic Beer & Wine  
Paddy O'Beers  
Tasty Beverage  
State of Beer

**BEST LOCAL GIFT SHOP**  
NOFO @ The Pig

*Reader Favorites*  
DECO Raleigh  
Gypsy Jule  
Morgan Imports

**BEST WOMEN'S CLOTHING STORE**  
Edge of Urge

*Reader Favorites*  
Bevello  
Gena Chandler  
Art of Style  
Revolver Consignment

**BEST MEN'S CLOTHING STORE**  
Art of Style

*Reader Favorites*  
Lyles Clothing Co.  
Nowell's Clothiers  
Lumina Clothing Co.  
Revolver Consignment

**BEST PLACE TO BUY JEWELRY**  
Bailey's Fine Jewelry

*Reader Favorites*  
Booth Custom Jewelers  
Diamonds Direct Crabtree  
Johnson's Jewelers of Raleigh  
Moon & Lola  
Quercus Studio  
Reliable Loan & Jewelry

**BEST HARDWARE STORE**  
Seaboard Ace Hardware

*Reader Favorites*  
Briggs Hardware  
Burke Brothers Hardware

**BEST GARDEN CENTER**  
Logan's One Stop Garden Shop

*Reader Favorites*  
Campbell Road Nursery  
Fairview Garden Center  
Homewood Nursery  
& Garden Center

**BEST LOCAL PET STORE**  
Unleashed

*Reader Favorites*  
Paws in the City  
Phydeaux

**BEST LOCAL ART GALLERY**  
Artspace

*Reader Favorites*  
Adam Cave Art Gallery  
Gallery C

**MOST DOG-FRIENDLY BUSINESS**  
London Bridge Pub

*Reader Favorites*  
Crank Arm Brewing  
Devolve Moto  
Raleigh Brewing Co.

**MOST HELPFUL LOCAL CHARITY**  
Interfaith Food Shuttle

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Chatham/Orange County:

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Teddy Klopf

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*Reader Favorites*  
Kevin Barrett, Dram & Draught  
Mike Reid/Mike McDonald,  
Havana Deluxe

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*Reader Favorites*  
Eric McRay  
Keith Norval  
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Duane Hall, Attorney at Law

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Prime Mortgage Lending  
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Dilworth Bodyworks

*Reader Favorites*  
Jessica Boza,  
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Oak City Chiropractic

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Acupuncture Assoc.

*Reader Favorites*  
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Townsend Acupuncture  
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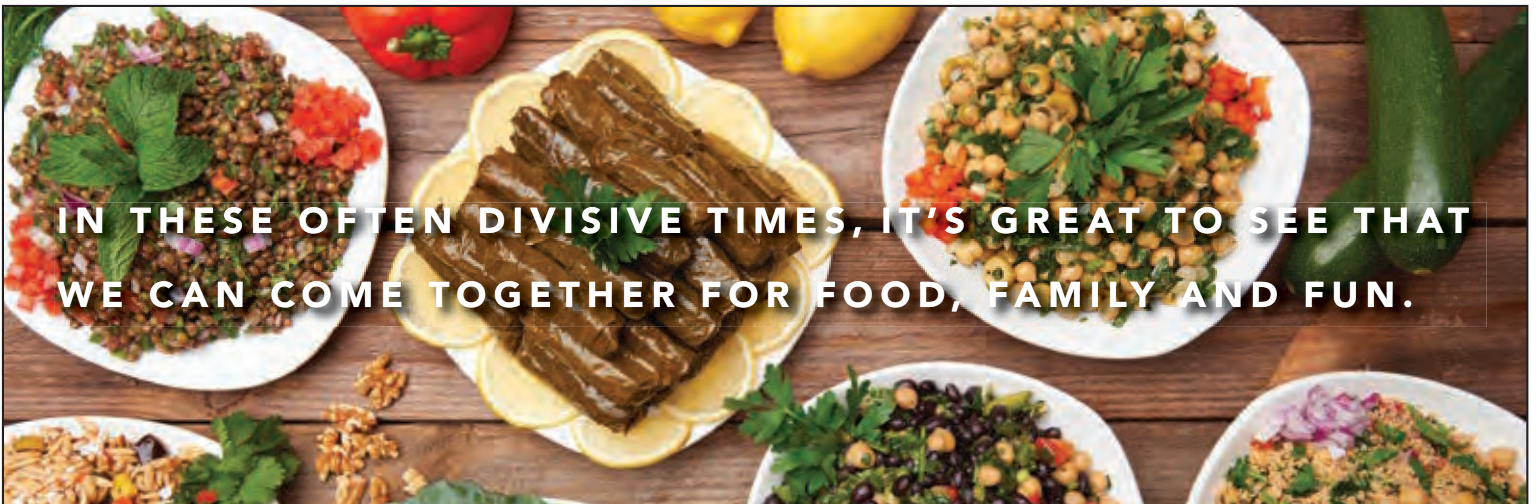
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## NC Theatre welcomes Elizabeth Doran as their new CEO

is home grown. We are makers. We bring in Broadway talent, and we create Broadway talent, and we match with Broadway level talent. That's super fun.

### *How has NC been different than California in terms of arts and theater?*

**Elizabeth:** In the West, things were very fused. There was a lot of fusion art; here there are some rooted, very diverse arts that have been attended to. So you have African American dance, and pottery creations from the coast, and bluegrass from the western part of the state. There's a botanical garden of culture, which is a bit different than a melting pot. I was reading about why this is the best test market in America: because there are highly developed, deeply rooted, diverse constituents here. It's not as melded as other places and I think that's really fascinating to me. On top of all that, you still have shared values.

### *What new things would you like to incorporate into NC Theatre culture?*

**Elizabeth:** I hope to have more communication with our audiences in the future about our brand. I like to evolve a theater company through partnerships. I have already begun talking to corporate sponsors to see if we can have a meaningful relationship where your brand of being homegrown ties into my brand of being

*Elizabeth Doran*

BY CHIKA GUJARATHI

In March of this year, NC Theatre welcomed Elizabeth Doran as their new CEO, making her the fourth to hold this position since the Theatre's establishment in 1983. Hailing from California, Elizabeth has spent over 15 years as a producer and leading several arts organizations, including San Diego Theatres, the Pasadena Playhouse, and the State Theatre of California. This is Elizabeth's first venture to Raleigh and we couldn't wait to find out what she's discovered so far and hear about her passionate vision for NC Theatre.

### *What attracted you to NC Theatre and the arts community here?*

**Elizabeth:** There is more attention to the arts here than a lot of other places in the country. From how we educate our kids to the pride that people have; I find it crosses cultural and political divides big time. You have a very self-feeding ecosystem on arts and culture and sports. Everywhere else I have worked around the country, we always cast out of NY and LA, which drove me crazy. Here, I felt a wonderful brand identity, which was one of the things that attracted me to this job. Raleigh



homegrown and then we can help fund this new initiative of what it means to be homegrown in Raleigh. The other thing I want to do is make accessibility very important for our company. There are things we can do to help bring in the vision-impaired, hearing-impaired, families of veterans, and families of kids all across the spectrum. We need to do some science plays here, too... get the PhDs to enjoy something outside of their labs!

**Do you see any topics as tabooed in theatre?**

**Elizabeth:** I feel like I am only a month old in the South, but there is an emphasis on togetherness and loving your neighbor here I feel are core values that sit above a lot of the stuff that gets press. Love thy neighbor. Quoting U2, "We are one, but we are not the same, We get to carry each other." I love that idea and I feel this is a value in the South of carrying each other. The most financially difficult show I did in while in California was about two women who fall in love and share a kiss. Women on stage who fall in love is still tabooed, even on the most liberal stage in the country.

**How did you find your path to this career?**

**Elizabeth:** I used to be an actor and singer and I just kept bursting off and saying let's produce this other thing together! I really liked working communally. I liked to develop and work with a team. So I kept pulling out of acting and then I discovered things like spreadsheets, which I love, and then I learned about debits and credits and accounting. I like it all. I can do both. My mom was an English teacher; my dad was a math teacher. So I happen to enjoy both, which is really fun. I wanted to do what I do now – to sit and watch rehearsals and then go do the math, then enjoy the show and community, then go do some more math to break even, and make a profit in a very uncertain industry.

**Where do you find your inspiration?**

**Elizabeth:** My family inspires me. I have three children. My husband has a PhD in American history and I'm swept up in this world we've created. I'm very amazed at the innate compassion of children and I find that very inspiring. I serve on a board for drug

and alcohol recovery. I have worked in prisons and with recovering addicts and I am very inspired by witnessing the power of human transformation. Artists who have made this a lifestyle choice inspire me: not because they are full of themselves, but because they have gifted talent.

**What do you miss about your home in California?**

**Elizabeth:** We lived right on the ocean and I actually miss the desert, too. Right now, there's a huge bloom of flowers happening in the desert. But I'm definitely a people person and there are such great people where I lived. I love great communities as much as I love nature. I can't wait to explore all the green here!

**Favorite Southern food you have tried so far?**

**Elizabeth:** Honey and biscuits! I'm going to find a honey and biscuits candle so that I can smell it every morning. I'm a vegetarian and this town is full of vegetarian food that I can't wait to try!

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# Waraji Japanese Restaurant Turns 20

BY BRIAN ADORNETTO, FOOD EDITOR • PHOTOS BY CRASH S. GREGG

On June 11, 2017, Waraji celebrates its 20th anniversary; a remarkable feat given how frequently restaurants come and go. Chef-proprietor Masatoshi (Masa) Tsjimura recalls, “I remember our first day like it was yesterday. The entire time, I continuously ran back and forth between the kitchen, dining room, and sushi bar. It was like that every day for quite a while.”



*Fresh sashimi with a side of steamed rice*

Masa’s culinary tale began in 1980 when he moved to central Florida from Shimonoseki, a major fishing village in Japan and home of fugu, the potentially lethal blowfish. He migrated to earn a master’s degree



*Chef-proprietor Masatoshi “Masa” Tsjimura opened Waraji 20 years ago in 1997.*

in operations research from the Florida Institute of Technology to complement the mechanical engineering degree he had earned in Japan. Masa worked his way through school by taking various restaurant jobs and, in 1982, landed a kitchen position at Kanki Japanese Steakhouse and Sushi Bar, where he found his true calling. As he rose through the ranks, he accepted an opportunity



*Sunomono Ebi is a refreshing and light cucumber salad with boiled, chilled shrimp in a light vinegar dressing.*

to relocate to Raleigh and open the Triangle’s first Kanki restaurant. It was also here that he met his future wife, Naomi, who was attending UNC and working at the restaurant to help pay for her education. Looking back, Masa says, “Kanki allowed me to create and try many



Age Nasu, a lightly fried and grilled Japanese eggplant served with miso sauce, is available on the Seasonal Appetizers menu.

where guests sit at low tables set on tatami (soft, comfortable rice straw mats). In zashiki-style seating, it is customary to remove your shoes before stepping onto the tatami. The entire space offers an abundance of natural light, wasabi green colors, and light wood. The far wall of the dining room features a display of the restaurant's sake collection along with Japanese calligraphy art. Just to the left of the sake wall is the 17-seat sushi bar, where Masa now spends most of his time. If you're lucky enough to secure one of these coveted seats, it is not only probable that Masa himself will prepare your sushi, but also quite likely he will create something unique just for you.

Waraji's long, mostly traditional Japanese menu may seem complicated at first. There are twenty-nine appetizers alone. In addition, a specialty roll page includes maki (traditional sushi rolls) and nigiri (sliced raw



Chef Masa is passionate about providing the highest quality of authentic Japanese cuisine to his customers.



If you like tender beef, you'll want to try Waraji's Negimaki, made with fresh scallions rolled in beef and grilled with teriyaki sauce.

different things. They trusted me; first with the sushi bar and later with the entire kitchen." But in 1997, after fifteen years with the chain, Masa decided it was time to open his own restaurant.

When asked about the restaurant's name, Masa explains, "Waraji are straw sandals used long ago when traveling on lengthy journeys. Since I think of this restaurant as my life's journey, I thought it was a good fit. But when I played with the characters, I realized the name had even more significance. The character 'wa' means gather around, 'ra' means enjoy, and 'ji' means taste. So Waraji actually translates to 'gather together and enjoy the taste.'"

Located in a corner strip mall off Duraleigh Road, Waraji provides typical Western-style tables and chairs as well as traditional Japanese zashiki-style seating

seafood, tofu, egg, or fish roe over vinegared sushi rice). Next comes the dinner page with its list of soups, salads, seasonal appetizers, entrées (which come with miso soup, house salad, and rice), and desserts. The entrées include selections of Teriyaki, Shoga Yaki (choice of sautéed meat or chicken in a ginger-soy sauce), Tempura, Katsu (choice of meat or chicken coated in panko and fried), Yose Nabe (seafood broth, yam noodles, and an assortment of seafood and vegetables), Sukiyaki (beef, vegetables, and yam noodles cooked in a sweet soy broth), Shaba Shabu (think Japanese broth fondue), Ochazuke (Japanese rice soup with seafood), and Zo Sui (Japanese rice stew with choice of egg, chicken, or seafood). The last two menu pages, Dinner Sets and Sushi & Sashimi, describe combination meals and platters. Dinner sets are mostly predetermined, >>>

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*Ochazuke, a Japanese rice soup, is traditionally served after the meal. Masa's Sake Ochazuke includes salmon with rice and broth.*

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Dinner: Mon - Thur: 5:30pm - 9:30pm;  
Fri - Sat: 5:30pm - 10:30pm; Sun: 5pm - 9pm

Cuisine: Traditional Japanese  
Service: Knowledgeable, friendly, and helpful  
Wine List: Global, with more than half available by-the-glass  
Dress: Casual  
Noise Level: Moderate to loud at times  
Reservations: Accepted  
Parking: Parking lot  
Features: Gluten-free, vegetarian, and vegan options; Sushi bar dining; Beer, sake, and wine only; 70 different sake; Sake flights; Daily sushi specials; Monthly wine specials; Take out; Catering; Major credit cards accepted; No television; No wifi  
Downtowner Tips: Good for groups and date night; Sign up for the "Waraji Lovers" newsletter (or like on Facebook) to learn about special events, features, and to be entered to win Waraji gift cards; Keep watch for Masa's popular sake dinners (they sell out fast) as well as Waraji's sake classes taught by a certified sake sommelier. Chef Masa also teaches quarterly sushi-making classes at Southern Season in Chapel Hill.

multi-course meals for one fixed price. These meals include a soup and salad, maki or appetizer, and entrée for \$16 to \$28 – a remarkable deal. The Sushi & Sashimi page, on the other hand, lists various platters of sashimi (sliced raw fish traditionally served without rice, but you can always order some on the side) and nigiri, as well as an assortment of both. If you are overwhelmed just reading the menu or want to try something outside your comfort zone, don't be shy about asking for help. The friendly waitstaff is not only very familiar with the menu but also well versed in Japanese culinary customs. Masa even let us in on a little secret, saying, "Part of the fun for our staff is talking to the guests to see what they like so we can create a custom experience for each one." So take my advice and let them guide you.

Waraji specializes in impeccably fresh seafood, authentic Japanese cuisine (although a handful of Americanized preparations are available), as well as informative and personalized service. If you're craving expertly made sushi or traditional Japanese food or would like to learn about them, Waraji is ready and Masa is waiting to welcome you, as he has for the past twenty years.



*Brian is a food writer, culinary instructor, and chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit [www.loveatfirstbite.net](http://www.loveatfirstbite.net). Contact Brian at [brian@lovedowntown.com](mailto:brian@lovedowntown.com).*

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# Bull City Buzz

May Events

What's Happening in and around  
Downtown Durham and the  
American Tobacco Campus  
By Allan Maurer and Renee Wright



Animal Collective

## MUSIC: Moogfest cosmic music and ideas

There are a lot of superlatives we can throw at Moogfest, which debuted last year in the Bull City and returns May 18-21. Avant Garde. Experimental. Cutting Edge. Also: fascinating, fun, and downright huge. The music is mind-expanding; ditto the conversations with the world's top tech innovators.

More than 150 artists, including Flying Lotus, Animal Collective, Golye, and synth pioneer, Suzanne Ciani, are slated and more than 40 performing artist will lead workshops and sessions.

This year Moogfest is dedicating a full stage to protest art installations. Moogfest 2017 also premieres its experimental film series, featuring live scores by 'Stranger Things' composers S.U.R.V.I.V.E., Suzy Analogue, and VHVL collaborate to present the live score to the film they created and directed, "No Moon, No Man." Suzy Analogue will also lead a workshop. Dave Harrington of Darkstar fame premieres the score to the infamous occult film, "Haxan."

Last year, we met a cyborg, made music with balloons, and learned to speak "machine." This year's themes range from Techno-Shamanism to Instrument Design and – always – the Future of Creativity. If you can't score tickets (last year many programs sold out), Moogfest still offers a wealth of free installations and events, including special workshops and performances for children. *Rolling Stone* magazine named Moogfest one of the 30 must-see music festivals of the summer. [www.moogfest.com](http://www.moogfest.com)

## FOOD: Washington-Duke Spring Menu

Long our favorite spot for special events and family get-togethers, the Washington-Duke Inn (and Golf Club) on the Duke University campus wins awards in every category. Recently, Executive Chef Jason Cunningham gave us



Washington Duke Inn

a sneak peek of the Fairview Dining Room's new Spring menu, revealing trendy takes on traditional Southern foods.

Local goat cheese, strawberries, grits and sweet potatoes made appearances, along with Lady Edison "hoofed temptress" country ham from Chapel Hill. The Inn locally sources much of its food. The starring role went to a fork-tender domestic lamb chop topped with spiced shrimp. What could mark the change of seasons better? How about a vibrant pea and buttermilk soup, with a fresh green nose and color? It had the fresh aroma of Spring – and disappeared just as quickly.

The wines served with these menus are always carefully chosen to go perfectly with the food. [www.washingtondukeinn.com](http://www.washingtondukeinn.com)



Ira Wiggins Quartet at Beyu Caffe

## FILM: Docs For Us / By Us at the Beyu Caffe

In association with the Southern Documentary Fund, Beyu Caffe screens documentaries by local black filmmakers once a month. Upcoming films take a look

at the impact of Western ideals of beauty on black women and the nearly forgotten, but once vital role played by black washerwomen in our culture. Beyu's new, expanded location allows it to host a wide variety of programming, including open mics on Wednesdays, Latin Jazz on Thursdays, and Sunday Jazz Brunch. [www.beyucaffe.com](http://www.beyucaffe.com)



## ART + EXERCISE: Mural Bike Rides

The Nasher Museum of Art, Museum of Durham History, and Preservation Durham team up to offer free bike tours of the city's colorful murals. Public artworks grace many buildings throughout Downtown and these tours visit 13 of them. Join the group at 10am at the Central Park Pavilion on the first Saturday of every month from May through November. BYOBike, plus a helmet. A great way to get familiar with Durham's spaces and faces. [www.muraldurham.com](http://www.muraldurham.com)

## BEER: The Sours of Spring

'Tis Spring and the beers are sour! If you haven't tried the latest fave of the craft brew world, this is the time to try a sour. First brewed by the Belgians, their slightly funky flavors are the perfect antidote for tastebuds worn out by overhopped IPAs. You can find fresh sours this spring at several local breweries. Try the bourbon barrel-aged Blond Sour with blackberries at Dirty Bull Brewing or a Secret Sour Saison, flavored with raspberries, at the Bull City Burger and Brewery. Stay street-legal by hitching a ride with Tap The Triangle, which runs a draft beer shuttle between Durham breweries on Friday evenings. [www.tapthetriangle.com](http://www.tapthetriangle.com)



# 10th Anniversary Farm to Fork Picnic Weekend

BY JILL WARREN LUCAS

If not for a drought, one of the Triangle's best known events to celebrate sustainable farming might not have launched the Farm to Fork Picnic Weekend, which will celebrate its 10th anniversary June 2-4 with events in Raleigh and Ferrington Village.

In 2007, with just weeks to prepare a proper welcome for Slow Food Movement founder Carlo Petrini, Portia McKnight was asked if she and partner Flo Hawley would be open to hosting a gathering on pasture land typically occupied by Chapel Hill Creamery's cows and pigs. The event would challenge about 30 farmers and chefs to collaborate on creating dishes that made best use of locally raised, seasonal ingredients. Oh, and there also would be hundreds of attendees, including farmers market advocates and fans of chefs destined to win prestigious culinary honors.

"Normally, a farmer doesn't hope for a drought, but it helped to protect the pasture that day," recalls McKnight, who has participated each year. "The fact that the soil was compacted and there was very little grass made it easier to say yes."

McKnight recalls the excitement of chefs and their teams, some of whom spent the previous night on the

land, cooking and helping to tend her animals. "It was a very heartwarming occasion," she says. "And it sold out so quickly. One of our regular customers begged to help park cars just so she could be there."

Andrea Reusing, who was named 2011 Best Chef Southeast by the James Beard Foundation for her work at Lantern in Chapel Hill, understands the buzz. Months before Petrini's arrival, she attended his Terra Madre convivium in Turin, Italy, which also drew Alex and Betsy Hitt of Peregrine Farm in Graham, Stanley Hughes of Pine Knot Farms in Hurdle Mills, and the late Bill Dow of Ayrshire Farm in Chatham County, which was North Carolina's first certified organic farm. She returned home deeply inspired and with a stronger sense of mission about promoting sustainable farming.

"The picnic was basically about having those farmers who had been at Terra Madre pair with a local chef to create this meal," explains Reusing, who has since opened a second acclaimed restaurant at The Durham Hotel, which hosted a Farm to Fork dinner last year. "It was conceived totally as a one-off to celebrate Carlo being here. We never imagined it would grow into what it's become today."

The nonprofit Farm to Fork Picnic Weekend has grown into a three-day event that consistently features

top Triangle chefs, farmers, culinary artisans and beverage producers. This year's keynote speaker at the June 2 Sustainable Supper is culinary historian and food justice advocate Michael W. Twitty, who has conducted extensive and deeply personal research on enslavement in North Carolina and across the South. His eagerly anticipated book, "The Cooking Gene: A Journey Through African-American Culinary History in the Old South," will be published in August.

As much as Farm to Fork is a thinking foodie's delight, it also is a fundraiser. Proceeds support the Center for Environmental Farming Systems (CEFS), which develops and promotes just and equitable food and farming systems that conserve natural resources, strengthen communities, improve health outcomes, and provides economic opportunities in North Carolina and beyond, and the PLANT Farm Enterprise Incubator at the W.C. Breeze Family Farm in Hurdle Mills, which incubates new farmers and offers training on small scale sustainable farming techniques.

CEFS Director Nancy Creamer says Farm to Fork not only helps beginning farmers prepare for lasting success but also creates and builds vital relationships among farmers and restaurants that need to source fresh ingredients.

"The benefit for both is exposure; the opportunity to



Ashley Christensen at Farm to Fork in 2007 when she was at the helm of Enoteco Vin



Carlo Petrini and Andrea Reusing at the first F2F Picnic event in 2007



Flo and Portia with Hannah

create new markets and connect with a larger consumer base,” says Creamer, a professor of sustainable agriculture and community-based food systems at N.C. State. “It’s a great way to keep the community engaged and aware of what it takes to put food on the table.”

As successful as the festival has become, Reusing laments that the term “farm to fork” has become a cliché in recent years. A stunning 2016 series, “Farm to Fable,” in the *Tampa Bay Times* revealed how unscrupulous restaurateurs were claiming false relationships with farmers and knowingly mislabeling ingredients as local.

“I think what’s important to think about is that every

time we make a choice to support a local farm, we’re doing something really powerful for our community,” Reusing says. “Everyone has the right to healthy local food. The real challenge now is to expand access beyond farmer’s markets and food coops to our entire community.

“Ideally,” she adds, “this won’t have to be a fundraiser one day and can just be a party. We shouldn’t have to raise money to support new farmers because there would be plenty of them, and everyone would support them throughout the year.”

McKnight says Chapel Hill Creamery is happy to support efforts to attract smart, capable people to

hands-on farming, as opposed to more lucrative adjunct businesses. “We need to support the people who want to take their smarts and use it to work the ground, work with the animals, and produce the food,” McKnight says. “This program helps people who actually want to run the farm achieve their goal. As someone who hopes to one day retire from farming, I’m glad to know there will be people ready to step up and carry on.”

Tickets are available online at [www.farmtoforknc.com](http://www.farmtoforknc.com) for 10th anniversary Farm to Fork Picnic Weekend events.



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Hey Kids! (And by Kids, I mean Parents!) What do you have to show for your big camp experience from last summer? A t-shirt? A group photo and paper bag full of craft bracelets? Those things are terrific and can be cherished mementos, but we have a more meaningful idea for your 2017 summer day camp experience. NEON!!!

We're hosting two summer neon camps for boys & girls ages 13-17. Sessions run from 8:30am - 4pm daily: Session 1 - June 26-30, Session 2 - July 17-21. Included: materials to create a 3D neon sculpture, one field trip to another glass studio, and daily lunches catered by Posh Nosh Catering. Cost: \$575 per camper (\$275 downpayment holds your camper's place). For details, visit [www.glas.work](http://www.glas.work)

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## From the Publisher



Our Best of Downtowner Awards issue is finally here and there are lots of new ideas for dining, places to hang out with friends, professional services, and ways to get involved in your local community. While you're reading through all the winners, we hope you'll discover a few places you might want to check out. We always do and it makes us appreciate the time our readers take to share all their favorites with us. I'm sure all the local businesses that placed in this year's awards appreciate it as well. The Best of Downtowner Awards is the direct result of your input and we're grateful to bring a new list of winners to you each year.

Our new website is live! Visit [www.triangledowntowner.com](http://www.triangledowntowner.com) to check it out. Here, we'll have lots of online news and articles between the monthly print magazines with new topics added each month. Want to help? We need more contributing writers! Would you like to promote all the great things about the Triangle that make it one of the top places

to live, work, and play across the country? Are you passionate about the amazing food, people, music, arts, retail, charities, history, entrepreneurs, and more? Do you enjoy writing and want to show off the community we live in and love? Send us a writing sample and tell us what you'd like to write about to [writers@welovedowntown.com](mailto:writers@welovedowntown.com). We look forward to hearing from you!

Cheers,



Crash Gregg

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Seth Hoffman and James Voltz, co-owners of Raleigh Wine Shop with last year's Best of Downtowner Award for Best Wine Shop.

By JAMES VOLTZ

The last decade has seen a sea of change in the way we shop for nearly everything. From dog treats to automobiles, houses to spouses – and even wine – the barrage of big box stores, warehouses, and online options have created a seismic shift in our daily lives and neighborhoods. Whether it's Costco, the latest website or a newest app, it seems like everything is available everywhere, and possibly one day delivered by drones. Yet despite all of this, and with apologies to Mr. Twain, we at The Raleigh Wine Shop are happy to report “the death of independent retail has been greatly exaggerated.” For us, this is because we offer our customers the selection, pricing, service, and personal experience that chains don't and websites can't.

Unlike chains, we don't have a corporate mandate to sell certain wines and our selection of wines isn't made by number crunchers in far away corporate headquarters. The people who help you at our shop are the same ones that select all of the wines we bring in. We taste thousands of wines a year from all over the world to select the handful that meet our strict standards. And when you combine our carefully curated selection with our passion for serving our customers, it allows us to the opportunity to get to know your palate and match it with exactly the wine you want.

Not only do people want a wine that tastes good, but more and more want to know about its history – where the grapes are grown, who grew the grapes, and how the wines were made. Just as the farm-to-table movement gained traction in the restaurant industry, a similar movement is underway in the wine world. We are regularly asked about the provenance of the grapes and our wines. We're delighted to chat about natural, organic, biodynamic farming, what is (and isn't) added to the wines in our shop versus the manufactured wines found elsewhere, and where it all comes from. And if all of that isn't your cup of tea, we're equally delighted to simply choose a wine on your behalf while you rest comfortably, knowing that it came from a responsible producer.

After the proliferation of big box wine stores came wine websites, online wine clubs, and wine apps, the sheer volume of which I lost count of long ago. Functionally, the vast majority

of these entities operate identically to the chains that came before them. You might read on one of their wine descriptions: “92 points and only \$24.99! You're going to love it!” But what exactly does 92 points mean? Who's doing the scoring? And what happens if you don't like the same types of wine that the scorer likes? Instead, we prefer to have a conversation to find out what sort of wine you would like to drink, your preferences, and what you've enjoyed in the past. If I gave you “a great price” on something you don't actually want, are you still getting a good deal? A wine club will ask you just a few trivial questions and then use an averaging algorithm to make wine suggestions. We prefer to give recommendations based on a face-to-face conversation to learn your personal preferences and favorite wines, and then help find the wines that are right for you.

There's a feeling out there that if you receive less service, or no service at all (like sitting in front of your computer shopping at 3am), that you'll at least get a better deal than if you went to a small, specialty retailer. If your wine budget is in the “Three Buck Chuck” range and that makes you happy, I think that's fantastic. But if you prefer to spend just a few dollars more, then shopping at a good independent wine store doesn't have to cost you any more than shopping online, and the result is that your money will go further on a better bottle of wine (and more of it stays right here in our local economy!).

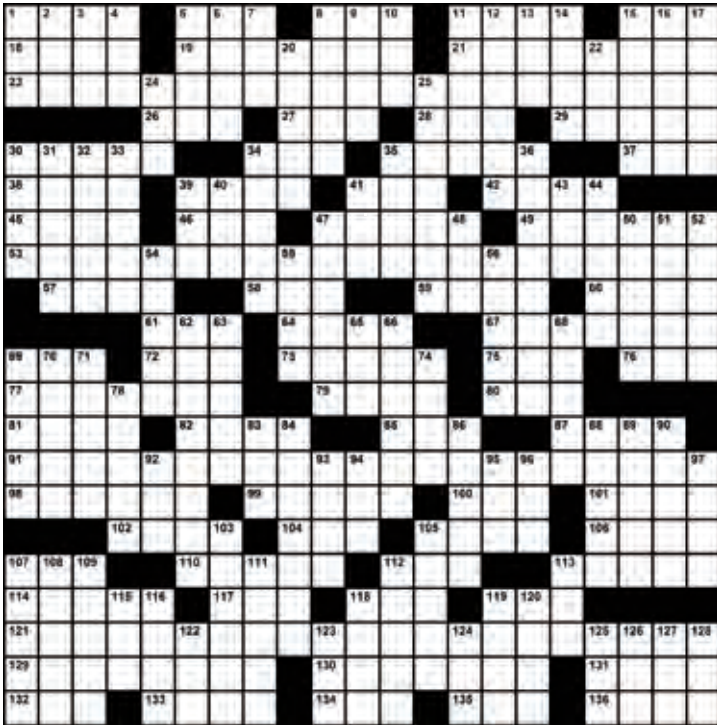
As we were drafting this article for the *Downtowner*, we were informed that we had once again won the award for not only Best Wine Shop, but also Best Customer Service. I'm not only mentioning this as a humble-brag, but it brings me to the most important point of what you should expect from independent retailers (and us): an invaluable shopping experience that is tailored to your needs and a by-product of doing something we truly believe in and love, all while serving the amazing community in which we belong. 🍷

James is the co-owner of Raleigh Wine Shop, a locally owned purveyor of wines and various provisions. James can be reached through their website at [www.RaleighWineShop.com](http://www.RaleighWineShop.com).

# Shopping Local for Wine



Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to [xword@welovedowntown.com](mailto:xword@welovedowntown.com). We'll pick a random winner each month. Need a hint? Visit our website for the answer key: [www.welovedowntown.com](http://www.welovedowntown.com). No cheating!



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**ACROSS**

- 1 Pool exercise
5. PC program
8. Wee hour
11. Alternative to plastic
15. Abbr. after a comma
18. Beget
19. File
21. Blade of a rotor
23. Mamas and the Papas' song
26. German resort
27. "Have some"
28. Cap material?
29. Filch
30. Colorful parrot
34. Least amount (abbr.)
35. Autocrats of old
37. Doze (off)
38. Bug-eyed
39. Hidden valley
41. Prevent
42. Ponzi scheme, e.g.
45. Sparkling wine
46. Harebrained
47. Jute fiber
49. Beloved
53. Theloniou Monk song
57. Gaelic language
58. Be indisposed
59. Conclusion starter
60. First family's home
61. Basis of some divisions
64. Luck, in Ireland
67. Minds
69. A fifth of "Hamlet"
72. Beluga yield
73. Construct
75. Long, long time
76. "\_\_\_ to Billie Joe"
77. Coleridge character
79. Word repeated after "Que," in song
80. Cellular stuff
81. Caddie's offering
82. "Anna and the King of \_\_\_"
85. Photo \_\_\_
87. Bank posting
91. Drifters' song
98. Record player
99. Nursemaids of India
100. Charged item
101. "Little Caesar" role
102. Broken
104. Epitome of easiness
105. Halftime lead, e.g.
106. New driver, typically
107. Be up
110. Hail
112. Took the cake, say
113. Gives a hoot
114. Charm
117. Aquatic shocker
118. Biblical verb ending
119. Global finance group
121. Stones' song
129. Wyoming city
130. Someone who keeps a journal
131. Brain wave
132. Chucklehead
133. Lavish affection (on)
134. Animal house
135. Advanced degree?
136. Picks up a pickup, maybe

**DOWN**

1. 60s drug
2. It's inspired
3. Earlier suffix
4. Yellow, for one
5. Sandler of "Big Daddy"
6. D.C. bigwigs
7. Fraternity letter
8. Hyperion, for one
9. Whip mark
10. Bonanza find
11. Approximately
12. Arab rulers (Var.)
13. Masseur's work-place, maybe
14. Does some tailoring
15. Fey
16. Beat
17. Belief system
20. Draft holder
22. Cattle call
24. Kitten's cry
25. Throw a monkey wrench into, e.g.
30. Defensive spray
31. Mojave plant
32. Nightclub charge
33. Materials derived from algae
34. TV, radio, etc.
35. Bangladesh currency
36. Metrical analysis of poetry
39. Clock standard, abbr.
40. Note
41. "Humph!"
43. Magazine revenue source
44. Choral work
47. Leering watchers
48. Dashboard abbr.
50. Bucking bronco show
51. Alter
52. Doltish
54. Long (for)
55. "Good one!"
56. Mathematician
62. Ends one's travels
63. Chill-inducing
65. "Get the picture?"

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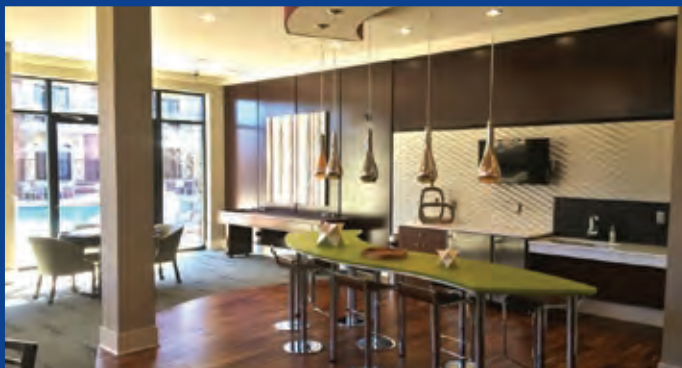
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Midtown - 1040 Wake Towne Drive, Raleigh 27609



**Manor Six Forks - 1Br/1Ba to 3Br/2Ba (722-1362 SF). Starting at \$980 per month.**  
Midtown - 900 East Six Forks Road, Raleigh, NC 27604



**Park & Market at North Hills - Studio, 1Br/1Ba, 2Br/2Ba (633-1370 SF). Starting at \$1115 per month.**  
Midtown - 41 Park at North Hills Street, Raleigh 27609



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Downtown - 308 S Blount St, Raleigh 27601

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