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TRIANGLE**DOWNTOWNER**MAGAZINE — ISSUE 135

It's Time to Vote in the 8th Annual Best of Downtowner Awards

Casual Dining – My Way Tavern

From the Publisher

Little Raleigh Radio – Amplifying the Voices of Raleigh

Around Town News

History – Let's March On

All-Star NC Indy Rockers Unite for Tribute to Local Troubadour Stricken with Cancer

Social Media Page

Crossword Puzzle

ON THE COVER: It's time to vote in this year's Best of Downtowner Awards! Visit www.WeLoveDowntown.com to vote for all your favorite restaurants, nightlife spots, people, places, and more. (The background image in our cover is of the Raleigh Building in 1928 when it still had its stately columns around the outer ground floor façade. Raleigh Banking and Trust Co. occupied the building at that time.)

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t's time to vote again in the Best of Downtowner Awards, where you get to tell us all your favorites you found across the Triangle throughout 2017. We'll tally up the votes and share the winners with our 175,000 monthly Downtowner readers, who truly appreciate all the great recommendations each and every year: where to find the tastiest burger, freshest seafood, spot for great dancing, where to adopt a new furry friend, or that go-to place for Sunday Bloody Marys. Your votes help to promote all the great places to dine, drink, shop, and visit throughout the Triangle, which we'll present in our 8th Annual Best of Downtowner Awards in May.

We've kept our list short as we did last year since we don't hold the Best Of Downtowner Awards to make money selling "Thank You For Voting For Us" ads to national brands, banks, or car dealerships. You won't find all the extraneous who-cares categories that appear in many other Best Of lists. The Downtowner Awards are about promoting local and you, our loyal readers (PS we love you guys!). We are truly grateful to be able to live and work where we do and truly enjoy showing off all the great locally owned businesses that make the Triangle great.

READY TO VOTE?! Head over to www.WeLoveDowntown.com and click on the VOTE NOW link. Remember, being a locally-owned business ourselves, we support the heck out of local business in our Best of Downtowner Awards by not allowing chains or national brands in our results, so be sure and only vote for local businesses. We're glad to see a few other magazines in the area have followed our lead and are doing the same with their contests. Don't forget, voting ends on April 15th, so vote soon and help your favorites take home the blue ribbon! Check back in our May issue for all the winners!



FOOD & DRINK

- Most delicious Appetizers
- Tastiest Sandwiches
- Mouth-watering Steak
- Incredible and amazing Sushi/Sashimi
- Just-caught-this-morning Seafood Dishes
- Worth driving miles for this Pizza
- Best ever-lovin' Tacos
- Finger-licking Ribs
- The Triangle's best BBQ
- Most incredible Burgers
- Yummiest Mac & Cheese
- Fluffiest Biscuits
- Best Chicken Wings EVER
- Can't-live-without-this-Fried Chicken
- Not your average Hot Dogs
- The perfect Grilled Cheese
- A dozen more Oysters please
- Get your damn hands off my French Fries
- Delicious authentic **Dumplings**
- Their **Desserts** are **OMG**

- The Vegetarian/ Vegan-Friendly Dishes here are awesome
- Most amazing Bloody Mary ever
- Amazing Margaritas
- My favorite Local Brewery
- Best Local Distillery

- Best New Restaurant that opened in 2017
- My go-to All-Around Favorite Restaurant
- Perfect for kids at this Family-Friendly Restaurant
- Never-disappoints Fine Dining Restaurant
- Most Diverse and Delicious Menu
- Fuggedaboutit Italian Restaurant
- Most authentic Mexican/Latin American Restaurant
- Scrumptious Mediterranean/Middle Eastern dishes
- The most amazing Japanese cuisine
- Delectable Chinese cuisine
- Best French food anywhere
- All the Indian dishes here are great
- Seriously authentic Thai restaurant
- Spend every morning at this Local Coffee Shop
- Freshest Local Bakery
- You can't eat just one of these Doughnuts
- My local go-to Breakfast place
- Brunch worth waking up on the weekend for
- Totally rad Arcade/Pool Hall
- Most aromatic and delicious Local Coffee Roaster
- Your body will thank you for the Healthy Food here
- You'll love the Value for the Money at this restaurant
- Ah, this is real Southern Comfort Food



- Best Restaurant for a Business Meeting
- That awful-yet-awesome Dive Bar
- Their Bar Food is better than bar food
- Most impressive Wine Menu
- Super Selection of Craft Beers here
- Amazing Craft Cocktails here
- Delicious Martini selection
- My favorite local Brewery Bar to hang with friends
- Sitting outside on their Outside Patio rocks
- Bogart-approved Bourbon/Whiskey Selection
- Cheer for your favorite team at this Sports Bar
- The Friendly & Awesome Staff make this place
- My favorite place to go Dancing
- Best restaurant for a Romantic Date
- The only thing missing in this Irish Pub is the Blarney Stone
- Their Late Night Food is worth the trip
- Most awesome Rooftop Bar
- Local Neighborhood Bar where "everyone knows your name"
- Coolest Place to Hear Jazz/Blues

RWAIL & SBRUCB

- Business with the best Customer Service
- Go-to Hair Salon for Women
- A super haircut at this Hair Salon for Men
- Perfect every time Nail Salon
- We ALWAYS use this Catering Company
- 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
- Always wrinkle-free at this Dry Cleaner
- Most invigorating Gym or Place to Work Out
- You'll love coming to this Med Spa/Day Spa
- Feel aaaahhh at this Chiropractic Office
- Most successful Law Firm
- It all adds up at this Accounting/CPA Firm
- Clients love this PR/Marketing/Ad Agency
- Trust this **Plastic Surgery Practice** with your skin
- Perfect smile every time at my Dental Office
- Get straightened out at this Orthodontic Office
- It's no worries with this Wedding Planner
- Never a leak with this Roofing Company
- Paperwork is a no-brainer with this Mortgage Broker
- Best Real Estate Agency around
- Buying a house? You need my Real Estate **Attorney**
- Best place to learn Gymnastics/Dance Studio
- Pets love this Veterinary Office/Animal Hospital
- Stretch here for Yoga/Pilates/Barre
- Take it to the limit at this Crossfit Studio



- Tattoo Parlor with seriously talented artists
- Most caring place to Adopt a New Furry Friend
- 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 love this Bottle Shop
- Buy 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
- Helpful Hardware Store
- Most-read Independent Bookstore
- My green thumb loves this local Garden Center/Nursery
- Awesome Local Pet Store
- Wooferrific Dog-Friendly Business
- Best Art Gallery for collecting art
- Local Charity making a real difference in our community

- Most talented Local Chef
- Buy everything this Local Artist creates
- Massage Therapist who can make every knot disappear
- Call this Litigation Lawyer if you need the best
- Most stylish Interior Designer
- This person really **Promotes Local Business**
- · Most passionate city, county, or state Local Politician/Employee

- 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
- Cool place for a Guvs' Night
- Discover this Hangout for People Over 30
- This **Hotel** never fails to impress
- Well-designed Golf Course
- Most enjoyable Outdoor Event
- My favorite Place to Take Out-of-Town Guests
- 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 to cast your votes. Watch for our May issue with all the results!

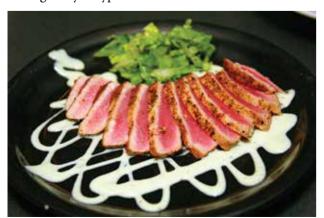






ollowing the success of their flagship restaurant in Holly Springs, Andrew and Nikki Stafford decided to open a second My Way Tavern on St. Mary's Street in downtown Raleigh. I pull up to the building with the same sense of excitement that I have when I discover a dress with pockets: it has a dedicated parking lot! No one has to watch me attempt to maneuver my minivan into a metered parallel space three times over.

Inside, almost two dozen beers on tap line the horse-shoe-style bar, waiting for you to decide which local brew to order first. Sure, it's a tavern, but it's #notyourordinarytavern serving #notyourtypicalbarfood.



Ahi Tuna (\$14)



"We pride ourselves in using the freshest products and having the friendliest staff," says Nikki. In fact, the only thing that comes from a freezer is the ice cream.

We take a seat and let their manager choose a few appetizers and entrees for us. The lime pepper-encrusted Ahi Tuna (\$14) arrives first. Seared on the outside, ruby red on the inside, and although it should most certainly be eaten slowly and with purpose, I Hoovered it up like a teenage boy left unattended with an economy-sized bag of Totino's Pizza Rolls. The accompanying wasabi cucumber dressing cools the tongue and lights fireworks in the nose, and if that doesn't sound like fun to you, there's a good chance we can't be friends.

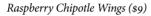
The Spicy Asian Cauliflower (\$11) is a beautiful offering to the meatless gods, mostly because My Way isn't trying to pretend the cauliflower is rice or mashed potatoes or pizza crust. The florets are lightly breaded and fried before jumping in a slightly sweet sauce with just a touch of heat. They may be vegetables, but they aren't the sad #newyearnewme kind that you eat in January. These are worth every calorie.

If one of your New Year's resolutions is to give up vegetarianism, might I suggest the Wings (\$9)? There are a wide range of sauces to choose from; the raspberry chipotle will not only give you a smoky-sweet kiss, but will leave your face covered in a beautiful sauce that



Spicy Asian Cauliflower (\$11)







Sriracha Aioli, Pepper Jack, Sunnyside-Up Egg, Fried Banana Peppers, & Bacon Burger (\$13)

reads #newyearnewcarnivore. They're some of the tastiest wings our publisher Crash said he's ever had.

Listen, y'all: I do declare that My Way Tavern makes some of the best dang macaroni and cheese this side of wherever macaroni and cheese comes from. There are tons of variations to choose from, and I'm going to put money on you blindly pointing at any one on the menu and loving it to death. We let the My Way staff decide on which flavor to bring, and soon appeared a dish of Taco Mac (\$11). I'll admit that the name sounds like it could come off of a Hamburger Helper box, but upon further reflection, what could be more beautiful than the lovechild of a taco and a cheesy macaroni noodle? I found this to be fairly addicting, my fork reaching in



Taco Mac (\$11)

over and over again like I had just come off a I-haveto-fit-into-this-bridesmaid-dress diet. Taco meat, pico de gallo, and black beans come enrobed in the creamiest mac and cheese. Blanketing the top are crunchy panko and tortilla strips, gilding a lily that needs no gilding, and in an instant I understand what all those southern belles mean when captioning their selfies #blessed: it's the damn macaroni.

Next from the kitchen were a couple of their sandwiches. The Gambini (\$10) is chicken parmesan on a roll and it will make you forget every terrible school picture you ever took while it is in your mouth. All the fresh sandwich, burger, and hot dog rolls served at My Way are baked at the ever-amazing Neomonde, and they are used to brilliant effect. The Gambini was so delicious, I've almost completely forgotten about that 6th grade yearbook picture, neon braces flanked by a Charlotte Hornets Starter jacket and bangs Aquanetted to attention.

Do you want the kind of handheld that will drip such deliciousness down your wrist that you don't even care that you are seriously licking your arms in public? Have I got the burger for you! The Sriracha Aioli, Pepper Jack, Sunnyside-Up Egg, Fried Banana Peppers, & Bacon Burger (\$13) is a figurative and literal mouthful (the name says it all). No worries, the heat here is tempered with the richness of the unctuous burger. Lick the egg yolk and beef juice running down your arms. Live your best life ever.

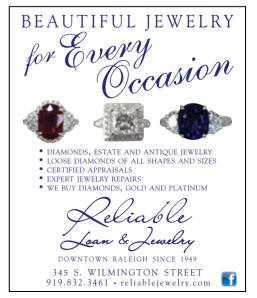
The next two dishes are for the meat-eaters in your house. I'd like to say meatloaf is like pimiento cheese in that everyone's pimiento cheese is different and yet I love them all, but I'd be lying. If there are two ugly truths in life, it's that not all meatloaves are delicious and not all babies are cute. Fortunately for you, a slice of the Tavern Mushroom Meatloaf (\$14) is super giant, which is good because you can keep stuffing it in your face so you don't have to pretend that your friend's baby isn't ugly. Studded with mushrooms, this umami-bomb comes cloaked with a savory red wine-shitake sauce >>>



Tavern Mushroom Meatloaf (\$14)









Red Zinfandel Braised Ribs (\$22)

that is perfect for dragging a piece of grilled beer bread through. Studies have shown that feeding ugly babies this meatloaf will turn them into whatever handsome and charming celebrity has not yet been accused of sexual harassment.

And because of the Red Zinfandel Braised Ribs (\$22), I just found myself falling into a YouTube Flintstones rabbit hole. I've always been served short ribs that have been cut into, well, short pieces. But these two slow-cooked beef short ribs that appeared before me looked like they came out of a small woolly mammoth, capable of tipping over Fred Flintstones foot-powered car. Nikki is right; the staff is super friendly here, and no one makes me feel weird when I ditch my fork and start eating with my hands. Our server brought out more



Turtle Cheesecake (\$6)

napkins, complete with a knowing smile. Living with young children has turned me into a feral animal.

If you stop by for dinner at My Way and haven't stuffed yourself silly yet, please do order the Turtle Cheesecake (\$6). Eat it with wild abandon. If you have stuffed yourself silly, order the Turtle Cheesecake anyway and unbutton your pants. You'll thank me later.

My Way has lunch specials Monday-Friday, trivia on Tuesday nights, and live music on Wednesday and Saturday nights. Lots of televisions to ignore your friends' ugly babies both on the inside and on the heated petfriendly patio. More than fifty whiskeys to drown your sorrows if the ugly baby is yours.

[Before you send me angry emails, I know all babies are beautiful. Some are just gassier than others and look it.]



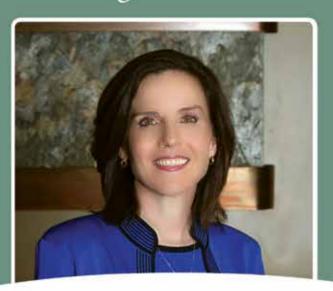
My Way Tavern

www.mywaytavern.com

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From the Publisher

We always look forward to the Best of Downtowner Awards each year and enjoy reading all the favorites you take the time to send in. Without your recommendations for all the best food and drink, restaurants, local businesses, and more, the Downtowner Awards would not exist. We know our readers truly appreciate your input since the Best of Awards issue is always one of our most-read of the year. We hope you'll visit our website, www.WeLoveDowntown.com, and cast your votes before April 15. We're curious to see which new winners will pop up in this year's Awards!

We're in the process of adding more content to the *Downtowner* and need more contributing writers who are passionate about downtown Raleigh and other downtowns across the Triangle. If you enjoy helping to promote local businesses and charities, startups and entrepreneurs, events and fun things to do, nightlife, food trucks, breweries, performing arts, and community, send us a few writing samples and what you enjoy writing about to writers@welovedowntown.com.

Most people associate me primarily as being the publisher of the Downtowner for the past 12 years, but I'm also a realtor with the local Century 21 office on Glenwood Avenue in downtown. If you're thinking about selling your home and want to have it featured in front of over 250,000 people per month through the Downtowner's printed issue and online social media (in addition to being in the MLS system), give me a call and I can help you sell for the best price and as quickly as possible. I can also assist with finding investment properties, and the buying, selling, and leasing of commercial property. Because I feel that local business owners have a duty to support community nonprofits, I'll be donating 5% of net proceeds from each sale to your choice of one of five neighborhood charities. This way, we can all help play an important part in elevating our local community. I've been networking in the Raleigh area since 1983 and would be honored to utilize my deep Triangle connections to assist with any real estate matters you may have.



Cheers

Crash Gregg

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Mark Healy produces "Under the Influence", a show that interviews artists and other creative types about what music inspires them.



Matt Dunn and Seth Beard, co-producers of "Damaged Goods", which focuses on post-punk, garage, and punk

Little Raleigh Radio

Amplifying the voices of Raleigh

By Walter Nikola

ittle Raleigh Radio is a nonprofit community-run radio station that launched in 2012 while vying for a spot on the radio dial through the FCC's low-power FM bidding process. The FCC ended up awarding the frequency to the Knights of Columbus, forcing Little Raleigh Radio to put its plans for the construction of a low-power FM tower on hold. The producers regrouped and doubled down on their goal of creating original content by and for Raleigh residents, focusing instead on building a schedule of high quality shows broadcast via live stream while also building the organizational foundations for the project.

The station's list of local producers and original programs continues to grow. As of this writing, Little Raleigh Radio's broadcast lineup includes music shows focused on bluegrass, classic jazz, electronica, punk rock, indie rock and Motown, as well as talk programs focused on themes as varied as public transit and comic books.

Matt Dunn is the producer of "Damaged Goods", a show that focuses on post-punk, garage, and punk rock. "Being a producer here has allowed me to interview many of my favorite bands," Dunn said. "It's really given me motivation to dig into music deeply, and challenged me to seek out new artists."

The station also made a huge leap in production capability two years ago when it moved from a small room in a mid-century office building on St. Mary's Street, to the recording studios of Thread Audio near NC State University. Having access to the professional studio space, as well as the expertise of Michael Graziano, Thread Audio's founder, provides a rich resource for current and would-be producers.

Producing fresh, locally relevant content is only half of the equation for Little Raleigh Radio. The station also trains and supports Raleighites who want to learn audio production. Producer training is a core part of the



station's mission, and they offer three free training programs each year to support a new set of producers as they develop their program concepts and learn basic radio production skills. "We want to ensure that Little Raleigh Radio provides an opportunity to amplify the variety of voices of the people in our city, and offering no-cost training is absolutely critical to that goal," Jacob Downey, Little Raleigh Radio co-founder and studio manager said.

Little Raleigh Radio's #ListentoLove story booth aims to do just that, providing an opportunity for Raleigh residents of all stripes to wax poetic about their greatest loves, whether a person, an object or an idea. #ListentoLove is collaboration between Little Raleigh Radio and Centro Mexican and is a Valentine's Day-themed storytelling effort. The #ListentoLove recording booth is nestled in a cozy, private corner of the restaurant from February 1 - 14, where visitors will be prompted to share their own love stories, romantic or otherwise. #ListentoLove will also support Little Raleigh Radio's mission of training local producers to bring listeners the sounds of Raleigh. Centro is donating a portion of the proceeds from their Valentine's Day dinner to the station.

The collaboration, which is in its second year, grew out of Little Raleigh Radio co-founder Kelly Reid's desire to record Raleigh's stories about love. "With all the ugliness in the world right now, it's a cool opportunity to share something about the people and things we love," Little Raleigh Radio board chair Ana Pardo said. "When we proposed the concept to Centro last year, we weren't sure how it would turn out, but Raleigh really delivered a beautiful and thought-provoking set of stories." Last year they collected enough stories to fill a 1-hour special broadcast on Valentine's Day. This year they're hoping to collect even more.

To check out Little Raleigh Radio's show schedule: visit www.littleraleighradio.org. The schedule is listed on the front page.

To learn more about becoming a Little Raleigh Radio producer: send an email to Jacob Downey, studio manager, at listen@littleraleighradio.org.

To make a donation to Little Raleigh Radio: tax-deductible gifts can be made online at www.littleraleighradio.org or sent by mail to:

Little Raleigh Radio 1726 Brooks Avenue Raleigh, NC 27607



To listen in to the Valentine's Day broadcast, visit www.littleraleighradio.org and click "Listen". The #ListentoLove program will be broadcast on February 14th at 3pm and again at 5pm. More rebroadcast dates to be announced on their website.

Around Town News in the Triangle

e love hearing about local growth and sharing it with our readers. Please keep us posted on any new locally owned restaurants, bars, retail shops, or business opening in downtown Raleigh or across the Triangle. Send us email to 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 Downtowner t-shirt.

We're looking for writers who want to help us report on what makes the Triangle a great place to live, work, play, and shop for both our print issue and our new website www.TriangleDowntowner.com. Drop us an email if you're interested to writers@welovedowntown.com with a few writing samples and we'll get back to you asap. 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 Guy, Ashton Smith, and the wonderfully tongue-in-cheek 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



A Place at the Table opened in downtown Raleigh back in January in the former Café de los Muertos space at 300 W. Hargett St., Suite 50. Their menu includes breakfast and lunch and features various granola bowls, open face toasts, waffles, quiches, salads, paninis, and other items. Their pricing is described as "pay-what-

you-can" and offers patrons the opportunity to buy a token for a meal to "pay it forward" for a guest who cannot afford their meal. A Place at the Table is open Tues-Fri 7am-2pm and Sat & Sun 8-3. https://tableraleigh.org

The Dogwood Bar & Eatery is now open at 610 Glenwood Avenue, just to the right of the Raleigh Beer Garden. The bar features a wrap-around heated porch



and chic furniture inside and out, along with contemporary décorthroughout. With a variety of cocktails, beers,

wine and sharable food items, Dogwood is a great spot for a night out with friends for the under-30 crowd. www.dogwoodraleigh.com

If you miss the southern-cooked barbecue of **Ed Mitchell** (the original pitmaster from The Pit

Restaurant in downtown and the short-lived Que in Durham), fear no more. His signature barbecue, ribs, and more are available online. Visit www.goldbely.com, go to Regions then select North Carolina. Ed's free-range, grass-fed



whole hogs are still smoked in Wilson the way his family has been for over 150 years. Congrats Ed!

TAMA OTEA

Tama Tea has opened at 401 Fayetteville Street, Suite 103, across from the Capital Bank building and Sir Walter Hotel. They offer over 50 loose leaf teas, coffees, smoothies, oatmeals, sandwiches, wraps, as well as vegan/vegetarian offerings, and are open Monday through Thursday 7am to 7pm, Friday and Saturday 7am to 9pm, and Sunday 9am to 9pm. Tama Tea has two other locations, one in Chapel Hill and another in Wilmington. We like that they donate 1% of their inapp purchases to the Thirst project. Learn more on their website, www.tamatea.com.

Smash Waffles is a fairly new company that gives waffles a whole new meaning. Located right across from NC State University at 2304 Hillsborough St, Smashed Waffles offers a unique batter to make there waffles perfect, plus a variety of different toppings, fillings, and sizes to make it yours. Along with the many special waffles being created, this restaurant brings fun to



their lattes with the numerous kinds flavors available. Visit for breakfast, or anytime during the day. It is open everyday until 10pm, and weekends until 12am, so the choice is yours. www.smashwaffles.com



Downtown Raleigh has a new take-out pizza place expanding through and by The Raleigh Times Bar and The Morning Times, called the **Pizza Times**. It is located right around the corner from The Raleigh Times at

201 S. Wilmington Street, a perfect location for late night pizza runs after a night out on the town. The Pizza Times is open every day from 11am to 12am. Downtowners have the option to for a whole pizza pie, or by the slice is also available. www.raleightimespizza.com

Bella Mar

Cameron Village has a new boutique for women, **Bella Mar**, located

at 421 Daniels Street. This clothing store incorporates the latest trends in casual and nightlife wear, but also put their own twist of Southern Belle style into their



designs. Bella Mar is actively keeping up with recent fashion news, along with advice from customers, to update the clothing and accessories sold. You can shop

at this new-to-Raleigh boutique Monday through Saturday, 10am to 7pm, and Sundays, 12pm to 5pm. www.facebook.com/bellamarnc

Innovate Raleigh has announced a new Executive Board Director, **Bridget Harrington**, who started this



past December. Harrington is a University of North Carolina at Chapel Hill Alumni in Journalism and Mass Communication, and also has received in Master's degree in Accountancy from San Francisco State University.

Before coming to Innovate Raleigh, Harrington co-founded Syndicate Media Group, a communications firm, and has worked for KPMG in global financial services. Innovate Raleigh was designed to help control and encourage business and community development. Harrington's entrepreneur and financial services background led to the company deciding she would be the best fit to assist and engage in the community to drive the Triangle Area to the top entrepreneurial communities. Since 2011 when the company started, Innovate Raleigh has partnered with numerous organizations and entrepreneurs to promote the city and all that is involved in the community. http://innovateraleigh.com





NCAACP march in Raleigh

Pullen Park pool, August 1962

Let Us March On



"Separate but equal." In 1896, and for generations, these words justified the division between whites and blacks. Though only three short words, the

phrase was long on consequences. African-Americans knew almost as soon as the policy was in place "separate" was never going to be "equal".

However, in 1954 a ray of hope came when the Supreme Court reversed their earlier decision. Resistance was strong, particularly in the South, but thanks to the efforts of thousands of brave people willing to

stand-up for their rights, the winds of change began blowing. In Raleigh, Joe Holt bravely applied several times for admission to the all-white Broughton High School. College students from places like Shaw University organized student movements to stage sit-ins, marches, and other non-violent displays of protest. Many others joined the students, attempting to integrate more restaurants and businesses. One group boldly went swimming at the all-white Pullen Park pool.

But the cost was high for those brave enough to stand up for their rights. Holt and his family experienced several kinds of persecution. He was never admitted to Broughton, and his father was fired from his job. Protesters were threatened with violence and often arrested. Nevertheless, the marches and protests continued and national leaders like Martin Luther King Jr. came several times and spoke. Slowly, and often at great cost to those seeking change, doors began to open.

February is Black history month. The City of Raleigh Museum invites you to remember the heroic struggle of these local and national heroes by visiting their current exhibit "Let Us March On: Raleigh's Journey Toward Civil Rights." The Museum is open Tuesday-Saturday, 9am-4pm, Sunday, 1pm-4pm, and also open on First Fridays from 6pm-9pm. Admissions is always free. The COR Museum is located at 220 Fayetteville Street. For more information, call 919.996.2220 or visit www.cormuseum.org.

All images courtesy COR Museum



James during his hospital stay

hen beloved local troubadour James Olin Oden was hospitalized last year with a rare form of cancer (metatastic synovial sarcoma), fans rushed to his side, turning his room at Wake Medical Center into a lovefest and impromptu jam session.

The situation inspired an army of North Carolina indy rockers to whip up a thunderous tribute, the just-released "Boom Boom (In The Emergency Room)," featuring members/former members of Squirrel Nut Zippers, Demon Eye, Sex Police, Hank Sinatra, The Bleeding Hearts, The Floating Children, and more.

After intense chemotherapy and other treatments, James' cancer is in retreat, a turn of events fans have dubbed "an unmitigated musical miracle."

All-Star NC Indy Rockers Unite for Tribute to Local Troubadour Stricken with Cancer

James' Yeti-like frame, long hair, abundant beard and rollicking style made him unmistakable. Following chemotherapy, the hair and beard disappeared, but the troubadour remained a fixture of area stages when he felt up to it. Now, with his cancer in retreat, the signature whiskers are creeping back.

Based in Raleigh, James specializes in Scottish, Irish, English, and original songs inspired by Celtic and Americana traditions. His most recent album is 2016's "Deeper Dance." A wildly entertaining storyteller and instrumentalist, James is a popular fixture at clubs around the state, events such as the Shakori Hills Grassroots Festival and countless street corners. He's been a member of the Friendly Fiddlers, the Gypsy Rovers, and the Irish Wolfhounds.

The Floating Children - antic, avant garde/thriftshop-glam-rock mainstays of the Cat's Cradle and other clubs during the late '80s - reunited to write the song and arranged the rollicking recording session.

"Boom Boom' is about putting the 'pow' in empowerment, about using the power of music, love and humor to hit back at whatever life hurls your way," says Floating Children singer Billy Warden. "That's what James did. The key line is simple and true: 'Music is the elixir / Love's the ultimate fixer.' It's about living with the volume up when the chips are down."

"Plus, you can dance to it - or at least pogo," adds Floating Children rhythm guitarist Jeffro Holshouser. "Everyone who was part of the recording grabbed onto the spirit of the song right away. The band laid down the basic track in the morning, and then guests started pouring in, whooping it up and casting their own brand of voodoo. Including James, of course."

James himself comments at the close of the new, David Iversen-directed video, following the one-of-a-kind flute vs. guitar duel that caps the track.

Joining the Floating Children in studio were many of James' musical mates: guitarist/co-writer Sam Madison of Hank Sinatra and The Bleeding Hearts, guitarist Larry Burlison of Demon Eye, bassist Steve 'Stevey-E' Eisenstadt, saxophonist F.O. Finch of Sidecar Social Club, vocalist Rose Higgins of Back Stabbeth, singer/guitarist Caroline Mamoulides, singer Will Warden of Warehouse Bastards, bassist/

graphic artist Jer Warren and trombonist David 'Pops' Wright of Countdown Quartet and Squirrel Nut Zippers.

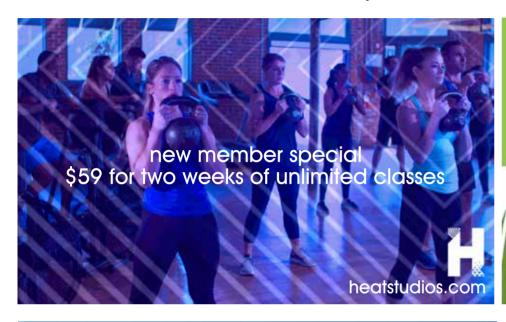
The Floating Children, who wrote the song after several memorable visits to James' busy hospital room, consist of Holshouser (also of Hank Sinatra), drummer Jody Maxwell (formerly of A Number of Things and The Sex Police), lead guitarist Sam 'Sammy Doddy' McDonald (also of Uglyography), bassist/key-tarist Matt Thomas (also of Uglyography), Warden, and go-go queen Tracey Brown.



Will Warden, James Oden (post chemo), Jer Warren, Rose Higgins, Caroline Mamoulides, and Jeffro Holshouser

Michael Graziano produced the song at his Thread Audio studio (also home to Little Raleigh Radio podcasts). Artem Smirnov engineered. Steven Raets mixed and mastered at Bunkersound Productions in Chapel Hill. David Iversen of BriteSpot Collaborative Studios directed the video documenting the recording, including interviews with the performers.

The full video of "Boom Boom" is available on YouTube: http://bit.ly/jamesoden.







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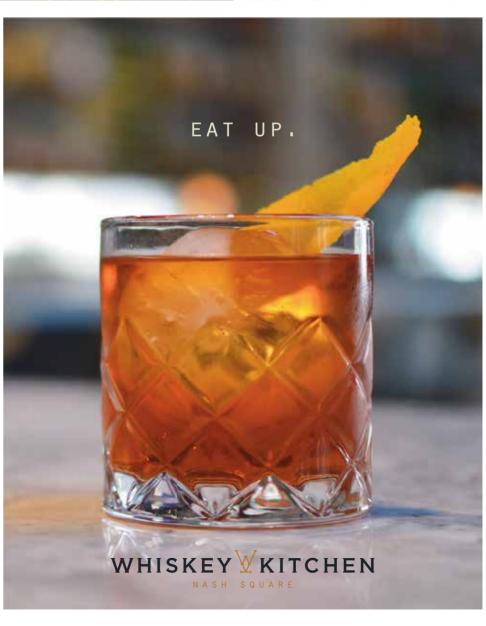
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Congratulations to Eliza Kraft Olander for being bestowed the Order of the Long Leaf Pine Award by Gov. Roy Cooper for her work benefitting the Frankie Lemmon Center. This is the highest honor given to a civilian by the state of NC. Photo by Ashley Christensen



Mural in progress for the new Morgan Street Food Hall All photos on this page by Randy Bryant, unless otherwise noted.



Brides dresses abound at the Wedding Show at the NC Fair Grounds. Photo by Dave Gill

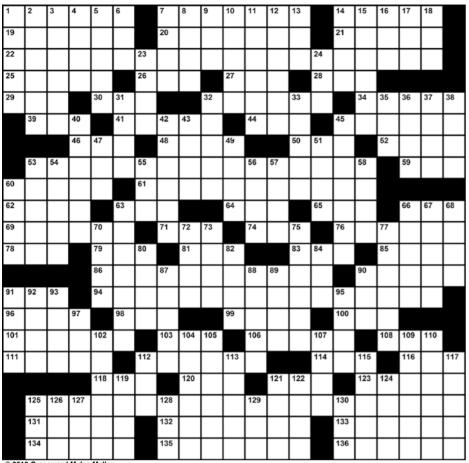




DOWNTOWNER MONTHLY CROSSWORD PUZZLE



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



- 1. Dismissal from a position
- 7. Mythical twin
- 14. Social class 19. Found

ACROSS

- 20 Iridescent
- 21. Arches
- 22. See someone com-
- mitting a crime
- 25. Despite
- 26. They are Blue in Vegas 27 Turkish title of rank
- 28. Many months of
- Sundays 29. "Thanks a
- 30. Massage locale
- 32. Get hot under the collar
- 34. Locate
- 39. Porcino
- 41. Oafish
- 44. Attend, as a movie
- 45. Wreak havoc 46 Farm animal
- 48. Consider
- 50. "Who we kidding?"
- 52. Puppy's cry 53. What a bulldozer
- runs on 59. Sue Grafton's
- for Lawless' 60. Bay of Naples isle
- 61. Fading
- 62. Head problem
- 63. Binary 64. "Don't
- 65. Justified
- 66. Scrooge's cry
- 69. Civil War battle 71. Grass
- 74. 1984 Leon Uris bestseller, with "The"
- 76. Interstellar gas cloud 78. "If only __ listened ..
- 79. Excel chart

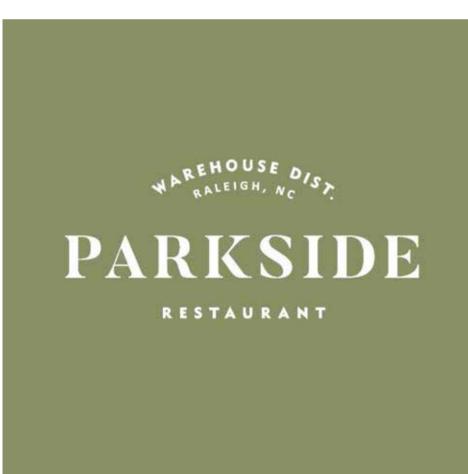
- 81. Native American 83. Last, for short
- 85. Vitamin C ingredient
- 86. Grant voting rights
- 90. Necktie 91. Gangster gun 94. 1958 Elizabeth
- Taylor/Paul Newman drama
- 96. WWII coalition of countries, with The
- 98. Belief 99. Tolkien creatures
- 100. Costume mo. 101 Gentle breeze 103. Square
- round hole 106. Lateen-rigged
- sailing vessels 108. Galahad's title
- 111. Departure 112. Undergo diffusion
- 114. Comic character comment
- 116. Electrical unit 118. Kernel keeper 120. Oft-broken promise
- 121. Reliever's stat 123. Spokes
- 125. What anglers are often doing
- 131. Old Irish writing 132. Inculpate
- 133. Crisp bread 134. Fertile soil
- 135. Physician's prescription
- 136. Most crafty

DOWN 's Razor

- 2. European language type 3. Arbitrate
- 4. Dashboard instrument 67. Nonchalant

- 5. Group character 6. Legal thing
- "La Dolce Vita" setting
- 8. Sports event 9. Kind of iacket
- 10. Arm bones 11. Feudal lords
- 12. Certain Christian
- 13. Pol with a six-yr. post
- 14 Small salmon
- 15. "To do" list
- 16. Dead, e.g. 17. Sue Grafton's
- Kinsey Millhone, e.g. 18. D.C. time setting 23. Arabian Peninsula
- land 24. Course area
- 31. Loading site
- 32. Inscribed pillar
- 33. Ticker
- 35. Climbing plant
- 36. Scottish Highlander 37. Wrinkled skin fruit
- 38. Brings spirit 40. Tube-nosed
- seabird 42. Newspaper executive
- 43. Lambaste
- 45. Election extender 47. Chinese river
- 49. Latino rock group 51. Bust, so to speak
- 53. Hiding place
- 54. Garden pest 55. Handle rudely
- 56. Hurry up
- 57. Currency of Bangladesh
- 58. Leg joint 60. Alternative to plastic
- 63. Feature of the top of Mt. Everest 66. Swindle

- 68. "Stop!," at a checkpoint
- 70. Gp. with Indonesia and Algeria as members
- 72. Chinese currency
- 73. European erupter
- 75. The right way
- 77. Makes foolish 80. New newts 82. Reflection of sound
- 84. Wahine accessory
- 87. Frolics
- 88. Large group 89. Desire
- 90. Semicircle _ Strip 91 92. Pink-slipped
- 93. Indian lodging (var)
- 95. Nozzle 97. Lady described
- 102. Desert bloomers 104. Migrator
- 105. Film-maker, Jean-
- Luc 107. Prosperity
- 109. Treat with element 53 110. Large-horned
- mammals 112. Samurai's sash
- 113. Pinger
- 115. African pen
- 117. Strength 119. Current measures
- 121. Units in physics 122. Torn
- 124. Italian wine center 125. Army rank, for short
- 126. "Long, long time
- 127. Specifying article
- 128. Bag 129. "__ Hard" Willis film 129. " 130. Typographer's



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