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Carolina Ballet's Marcelo Martinez and Lara O'Brien haunt the grounds at our State Capitol building

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Brookside Market & Pizza,
Katina Gad in our Makers
column, and O'Keeffe at
the NC Museum of Art

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ADVERTISING AND GENERAL OFFICE INQUIRIES:

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PRESS RELEASES:

press@welovedowntown.com

PUBLISHER & CO-FOUNDER	Crash Gregg
CO-FOUNDERS	Randall Gregg, Sig Hutchinson
BUSINESS DEVELOPMENT	Martin Evans, Susan Murphy
FOOD EDITOR	Brian Adornetto
LEAD DESIGNER	Cyndi Harris
VISIBILITY DEVELOPMENT	Geo Chunn
PHOTOGRAPHERS	Randy Bryant, Darryl Morrow, Crash Gregg, Robert Pettus
WRITERS/COPY EDITORS	Brian Adornetto, Christy Griffith, Laura Napolitano
CONTENT MANAGERS	Esther McCaskill-Baker, Alix Vo, Erik Moss

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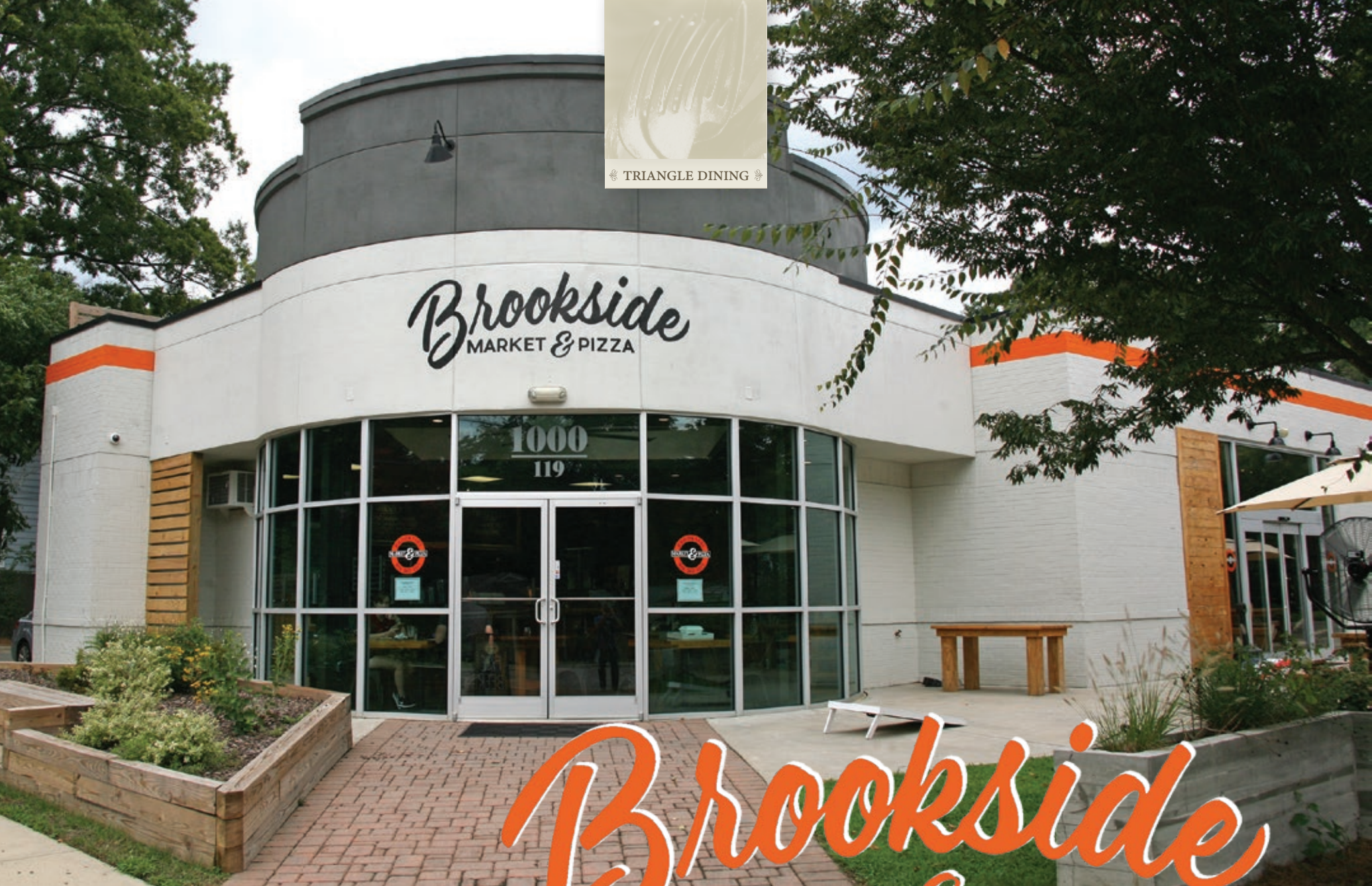
Saving Grace calendars are back for 2019!!

In what has become a huge fundraiser for Saving Grace, plans are already underway for the 2019 Calendar. Months can be purchased for \$350 each and feature a professional picture of your dog taken by one of our talented SG photo team. Days will once again be sold for \$12 each and are the perfect way to celebrate a gotcha day, birthday, anniversary or more. Finished calendars will be sold for \$25 each and can be pre-ordered. If interested in being part of the 2019 calendar, please email Teresa Franzen at Tfranzen@mindspring.com with the month or day(s) you’re interested in. Deadline for submission of photos is 9/15.

Saving Grace is a non-profit, 501-C3 organization dedicated to helping homeless animals in our community find permanent, loving homes where they will be treated as family members for the rest of their lives. Adopt! www.savinggracenc.org This ad is graciously donated by Triangle Downtowner Magazine.



TRIANGLE DINING



Brookside
MARKET & PIZZA

Brookside MARKET & PIZZA

BY CHRISTY GRIFFITH • PHOTOS BY CRASH S. GREGG

Recently, **Brookside Market & Pizza** not only got a new owner – Duane Williams – but a full make-over for the market and the whole shopping center. On the corner of Brookside and Glascock Streets in downtown Raleigh now lies a brilliant bottle shop with tons of craft beer, random cheapos (hello, Natty Boh!), and swanky wines to-go, plus local beer on tap and a wine list to wash down tons of menu offerings that only require the use of two hands.

The first thing your server will probably suggest you order is the Charred Brussels Sprouts (\$9). You will immediately say yes because the menu is full of so much enticement that you'll need some more time to narrow down your choices, so what's the harm in snacking on

some veggies? When they arrive, black and blistered and glistening with honey, you'll tear your eyes away from the bill of fare and stab one with your fork. The balsamic and garlic do somersaults in your mouth. The dried cranberries announce THIS IS NOT THANKS-GIVING YET I AM SO VERY THANKFUL. Brussels sprouts prove once again that they can be one lusty piece of green.

There are plenty of ways to make other vegetables feel indulgent. Try the Roast Beet Salad (\$8/small, \$12 large), a bowl of delicate mixed greens that comes bedazzled with garnet colored beets, orange slices, and sunflower seeds. The lemon vinaigrette is incredibly herbaceous and pairs perfectly with dollops of fresh goat cheese. The Cranberry Pecan Salad (\$7/small, \$10 large) is simple yet sublime. The lettuce is lightly dressed in a sweet poppy seed vinaigrette, just enough to bring the dried cranberries and toasty

pecans to attention before more goat cheese comes in to let everyone know that while it's a salad, it isn't a *I have to fit into a bridesmaid dress in two weeks* salad. You can add various proteins but the salads are on point just as they are.

If you are like me and think the beginning, middle, and end to any perfect day revolves around never having to decide between pizza and tacos, Brookside has you covered. Beef? Pork? Chicken? Tofu? Tack them on a la carte for \$3-5 and they'll arrive in front of you on a warm corn tortilla. Picking a favorite taco is like picking a favorite child in that no one really has a favorite child except yes we do and get the beef.

Now the reason you don't have to choose between pizza and tacos: PIZZA. We started with a beautiful



Brussels sprouts



Choose from a variety of tacos.



A beautiful Margherita pie



The vegan pizza

Margherita pie (\$3/slice, \$15/14", \$19/18"), bright with a fresh tomato sauce and large puddles of fresh sliced mozzarella. Biting into whole basil leaves throws a sweet licorice note into your mouth and nothing more is needed. The Neapolitan crust is crisp and light, perfect to nibble on while enjoying a glass of red wine. There is a dairy-free pizza option, the most beautiful Vegan Banh Mi (\$7/slice, \$19/14", \$25/18"). I've got to be honest: I'm so very sorry for those of you who are unable to eat cheese. I believe it was Aristotle who once said, "One swallow does not a summer make." Well, if he lived to see the advent of Daiya cheese, he'd probably agree that *vegan cheese does not a pizza make*. From the pickled veggies to the blistered jalapeños, the fresh cilantro to the tofu to the hits of sriracha, the flavors of the Banh

Mi pizza are on point! I'm just not a fan of cheese that is trying to pretend to be cheese. Unless you already know that you enjoy the flavor and texture of vegan cheese, I'd suggest ordering this vegan pie sans "cheese." If you're not vegan and want to experience these flavors, ask if they can put real cheese on there for you because cheese and pickles is kinda pinkies-up-fancy.

The Grandma Sicilian pizza (\$4/slice, \$25/whole) has more than enough cheese to make up for all the vegans in Raleigh. This square deep-dish knockout comes with a gorgeous crisped crust full of those burnt cheese pieces that everyone's always fighting over. I love the sound of biting through an extra thick crust – it definitely sounds like a 900-calorie bite – and the cheese is thick and melty and sexy and thankfully less loud about how many more

calories it's packing. This is the one. Get this one. This is the one if you are picky. This is the one if you aren't picky. This is the one if you are under ten. This is the one if you are over ten. This is the one if you love Sophia Petrillo.

The last pizza we had was the Mortadella (\$5/slice, \$18/14", \$23/18"). I was blown away by the size of the individual slice – it would make a pretty filling meal for a person with what the government wants you to believe has a normal body mass index – FAKE NEWS: EAT ALL THE PIZZA – but I would still order this as a whole pizza because it's just that good. I love the sensation of roasted tomatoes exploding in your mouth, the perfect sweet and acidic bite to the rich slices of toothsome Italian sausage. Chili oil, crushed red pepper, salty Pecorino, and a handful of fresh peppery arugula all come together in a >>>

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The Pork Face BBQ sandwich



The Sloppy Jose sandwich with Fritos



Chocolate truffle mousse cake

symphony of whatever you want to call the sounds that emerge from the back of one's throat when one is eating a damn fine pizza. I am One. One love pizza.

Don't overlook the deli offerings. Brookside's sandwiches might be the best things on the menu. When we visited, the chalkboard had a special called the "Pork Face" (\$14). A hefty toasted Kings Hawaiian bun came loaded with shredded pork butt, vinegar sauce, smoked mayonnaise, purple slaw, not a small amount of bacon, and pickled red onion. It's one of the most perfectly balanced sandwiches I've had the pleasure of eating. The Sloppy Jose (\$14) is one of the most guilty-pleasure sandwiches I've ever shoved in my mouth. Here comes a 12" Mexican cheesesteak, the sloppiest of oversized sandwiches you'll ever meet. The shaved beef is flavored with

cumin, chili powder, and the like, and instead of Cheez Whiz or whatever y'all from Philly are going to get up in arms about, this meat comes smothered in a jalapeño queso which just coats your mouth to the Nth degree with cheap luxury. A toss of white onion, tomatoes, chipotle sour cream, and cilantro give it that quintessential MexiAmerican flavor profile and then BOOM come the Fritos on top just because. Because they love us. Get this sandwich, please. It will be enough to share. Don't share it, please. You can share the chips that come with it.

Check the chalkboard for dessert specials. We had the Chocolate Truffle Mousse Cake (\$7), which was somehow both meltingly rich and delicate at the same time. Mousse is making a comeback and I'm much happier about that than I am about the return of scrunchies. After you wipe all that chocolate from your face, don't forget to pick up a six-pack from their market for the walk home.

Interested in having The Downtowner come to your restaurant for a profile? Give us a call or send us an email for more information on cost and availability, 919.828.8000 / office@welovedowntown.com.

Brookside MARKET & PIZZA

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Mon: Closed, Tues: 11:30am-9pm, Weds: 4pm-9pm, Thurs: 11am-9pm, Fri & Sat: 11:30a-11pm, Sun: 11:30am-9pm

Specials: Taco Tuesdays (\$2 tacos, \$2 Tecates)

Downtowner tips: Sit outside on their large patio and enjoy the gorgeous fall weather! Bring your pooch since they're very dog-friendly or play a round on corn hole on their boards.

After work drinks? Romantic dinner? Business lunch?

Cheering your team? Kid's birthday party? Connecting with friends?

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Around Town News in the Triangle

We love hearing about new local businesses 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, Durham or across the Triangle. Send an email to news@welovedowntown.com and clue us in. To say "Thanks Y'all," we'll pick a random tipster each month to win a free Downtowner t-shirt.

P.S. We're looking for contributing 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. We have writing opportunities on a wide range of topics: local business, food trucks, art galleries/artist profiles, breweries/local beer, music/bands, tech, startups, charities, personalities, and just about anything else interesting and different. Email us at writers@welovedowntown.com if you're interested. Be sure to include a few writing samples and we'll get back to you asap.

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

O-Ku Sushi has opened in the **Dillon Building** in the



Warehouse District of downtown Raleigh. **Chef Richard Fong** (previously from An Restaurant in Cary) is at the helm in the kitchen, so you know the sushi will be top shelf. O-Ku's parent company, The Indigo Road, is owned by restaurateur Steve Palmer. www.okuraleigh.com

Not long ago, vintage furniture, accessory, and clothing boutique **Father & Son** moved from its long-time home on Hargett Street and joined the growing ranks in the **Warehouse District**, occupying the space previously used by Flanders Gallery. In addition to all their new neighbors in The Dillon building, they also had a new business open up right next door. **Junction West** is an event space/bar and is located in the old Badi space (and the popular Office nightclub for those of you who have been in Raleigh for a while). Inside, guests will find a white industrial-feeling space, complete with long bar area, and a large outside patio area. Looking forward to updates soon on their website: www.junctionwest-nc.com.



Apex Outfitter & Board Co. has opened in the old DECO Raleigh space on Hargett Street in downtown.

It's the second location for NC State grads Kyle and Megan Denis, with the help of their young daughters Lyla and Harper. Their first store opened in Apex in 2012. They carry adventure clothing, shoes, and gear from Patagonia, Vans, Birkenstock, Fjall Raven, and others. Check them out More details on their website at www.apexoutfitter.com.



John Mason has opened **The Simple Greek**, a fast casual Greek restaurant on Bale Street in Raleigh, just off Wake Forest Road. The franchise features quick Greek-based fare, with options of pita or bowls, four different proteins, and a wide variety of toppings, sauces, and condiments. Order online at <https://thesimplegreek.com/location/raleigh-nc/>.



Online eyewear purveyors **Warby Parker** have opened their first brick and mortar shop in Raleigh at the North Hills Shopping Center next to the Chick-fil-A. In an age when in-person stores have given way to more online shopping, this trend of the opposite is of interest to note. More information on their website at www.warbyparker.com/retail/raleigh/north-hills



Looking east, Napoli Food Truck owner Gael Chatelain has opened **Napoli Café** at 105 E. Main Street in downtown Carrboro.

The café serves homemade gelato served with espresso, teas, and local drafts. You can also order a made-from-scratch Neapolitan wood-fired pizza from their food truck and pair it with your gelato in the cafe. More at www.NapoliCarrboro.com.

The talented chef **Michael Lee** of the popular **M Sushi** and **M Kokko** has opened **M Tempura** in Durham. At M Tempura, they offer exotic and seasonal high-quality ingredients delicately fried to intensify the traditional tempura omakase style experience. Fare

includes select seafood and seasonal vegetables, as well as rich meats like Iberico pork from Spain. Lee has three more restaurants in the works for the future, M Yakitori, M Mandoo, and M Kogi. We look forward to trying them all. www.m-restaurants.com/m-tempura



Downtown Durham welcomed the Saleh family at the grand opening of their first Bull City location of **Neomonde Mediterranean Deli**. Found on the ground

floor of the Unscripted Hotel, the restaurant will carry the same, health-forward, delicious Lebanese fare offered at their Raleigh and Morrisville locations. More details at www.neomondebakery.com.



Now in its seventh year, the **Innovate Raleigh Summit** convenes a diverse group of entrepreneurs, business leaders, and engaged citizens from across our region.

**INNOVATE
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SUMMIT**

This year's Summit on Nov. 9 will highlight inspiring stories while exploring the vision for the future of our community and creative, innovative ways to meet our challenges. Through a series of panel discussions, keynote lectures, presentations, and workshops, the Summit connects discusses important elements that will contribute to our community's success. More info and tickets at www.innovateraleigh.com.

We hope you'll join us for two great upcoming fundraisers. **Carolina Ballet** is hosting their first annual **Halloween Party** benefit featuring a special showing of **Dracula**, a dance party on stage with the dancers, and a costume contest with celebrity judges (including our publisher, Crash Gregg). Tickets available at www.carolinaballet.com. The **Women's Center of Wake County's**



annual fundraiser **Thrive** is taking place this year at City Market. For info, visit their website at www.wcwc.org.



Speaking of The Dillon, morning folks will be glad to know there's a new tea and coffee shop open on the ground floor. In addition to specialty coffees and teas, **Heirloom Brewshop** also serves sake as well as Laotian, Taiwanese, and Japanese-inspired kitchen and bakery items.

www.instagram.com/heirloombrewshop

Holly Springs has their first craft beer shop and it's named **Black Dog Bottle Shop**. They 20 local and national drafts on tap, plenty of bottled beer, wine, and they are, of course, dog-friendly (our favorite). Find out more about them at <https://blackdogbottleshop.com>.



Around Town in the Triangle

Chef Scott Crawford of Crawford & Son partnered with the charitable organization Sunday Supper for a special “Come Together for the Coast” fundraiser for Hurricane Florence victims. Held at The Dillon, this event featured a bevy of local chefs presenting special dishes and cocktails. Chefs included Crawford, Vivian Howard (The Chef and Farmer), Ashley Christensen (Poole’s Diner, etc), Richard Fong (O-Ku Sushi), Matt Kelly (St. James Seafood, etc), Beth Littlejohn (Player’s Retreat), Cheeti Kumar (Garland), Jake Wood (18 Seaboard), Giorgios Bakatsias, Colin Bedford (Ferrington House), Steven Greene & Jonathan Fisher (Herons), Daniel Benjamin (Lucettegrace), and Vansana Nolitha (Bida Manda). A live auction crowned the evening with two Scott Crawford experiences raising \$24,000. With sponsorships, ticket sales, and other auction items, the event helped raise over \$400,000 for disaster relief for our coastal neighbors. Sunday Supper is hosting a wonderful outdoor lunch along Fayetteville Street on Sunday, Nov. 11. Please visit www.thesundaysupper.com for details and tickets.





A recent packed public meeting for Dix Park updates at Raleigh's new Union Station.



Dorothea Dix Park

The "Big Field" at Dix Park offers a stunning view of downtown Raleigh.

World-renowned landscape architect Michael Van Valkenburgh and a team of local and national experts are leading the development of a visionary Master Plan that will guide the creation of Dorothea Dix Park as a world-class destination that will welcome, engage, and inspire. We'll be including occasional columns on Dix Park with updates on the planning of the park as well as upcoming events taking place throughout the beautiful parkscape. We've included a few below to give you an excuse to head over to Dix and enjoy some nature time! More info and registration on all park events at <http://dorotheadixpark.org/park>.

Oct 27, FallFest at Dix Park: The 1st annual event will take place on Saturday, October 27th from 11am-4pm and feature a family-focused atmosphere with food/drinks, kids and adult activities, and live entertainment including:

- Live music from Milagro Saints and Counterclockwise String Band
- A fun kids zone with inflatable rides and games, pony rides, lawn games, and face painting
- A pumpkin patch and pumpkin decorating area
- Hayrides, craft vendors, and many more fall activities
- Get a free pumpkin while they last!

Saturday, Oct 27, Movies by Moonlight Double Feature (Casper and Beetlejuice): Catch two Halloween classics outside at the park in Flowers Field from 6pm to 11pm. Casper starts at 7pm, Beetlejuice at 9:15pm. Use the address 2105 Umstead Drive to GPS the location. Food trucks will be on hand, but feel free to bring your own food, beer, or wine. Leashed, friendly dogs are welcome.

Saturday, Nov 17, Pop-PupAlooza Dog Park:

From 11am-4pm, dogs will be allowed off leash in the specially crafted dog park. There will be plenty of fun for dogs and their owners. The dog park features four acres for dogs to roam, and a small dog area, too. For the humans, food and beer vendors will be at the park making sure you stay fed and hydrated while you play with your best friend. Bring your own lawn chairs, blankets, and anything else you need to keep yourself and your pooch cool and comfortable. There will be fun raffles for pet (and human) prizes every half hour! Pet-themed vendors will be at the park too, so you can purchase a new toy for your pup, learn about dog health & safety, adoption, and more. 🐾

Learn more about the Park on the City's official site, www.dixpark.org. Be sure to tag us in any of your social media park photos so we can repost as well as #dixpark. FB: Triangle Downtowner Magazine, Insta: @triangledowntowner

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Georgia O'Keeffe, *Jimson Weed/White Flower No. 1, 1932*, oil on hardboard, 48 x 40 in.



Georgia O'Keeffe

At the NCMA

The Beyond: Georgia O'Keeffe & Candida Höfer in Mexico

In *The Beyond*, Georgia O'Keeffe and contemporary artists merge representation and abstraction at the NC Museum of Art. In *Candida Höfer in Mexico*, Höfer's technical mastery of composition, light, and symmetry offers a visually stunning glimpse into Mexico's great architecture.

BY LAURA NAPOLITANO

The *Beyond: Georgia O'Keeffe and Contemporary Art*, which opened at the North Carolina Museum of Art on October 13, presents the work of iconic American painter Georgia O'Keeffe with that of twenty contemporary artists impacted by her legacy. Organized thematically into sections on flowers, the figure, abstraction, still life, landscape, and the sublime, the exhibition explores how 21st-century artists have either been directly influenced by O'Keeffe or chosen to explore similar themes in their art. Working in a wide range of media, from painting to sculpture to installation, many of the artists, like O'Keeffe before them, move fluidly between representation and abstraction.

Georgia O'Keeffe (American, 1887–1986) is best known for her paintings of large, colorful flowers and for her desert imagery, including still lifes of animal bones. Born in Wisconsin, she moved to New York in her early

twenties. She studied at the Art Students League and at Columbia University with influential art teacher Arthur Wesley Dow, who encouraged her to think about abstract form and color. After photographer and art dealer Alfred Stieglitz (whom she would later marry) began exhibiting her work at his gallery in the late 1910s, she became associated with the New York avant-garde. While she gravitated toward abstraction, natural forms remained a strong presence in her work throughout her career.

O'Keeffe began painting flowers in 1924. Her enlarged and tightly cropped blossoms were meant to compete for notice with the skyscrapers rising rapidly in New

York at the time. In *Petunias of 1925*, on view in the first gallery of the exhibition, our attention is attracted to the saturated purples of the blooms and the dramatic curves of the petals. Examples of Wardell Milan's tulip paintings from 2016, hung nearby, focus similarly on

the bright colors and sensuous textures of single flowers. According to co-curator Linda Dougherty, they hover between beauty and decay.

Still life paintings occupy the middle of the show. O'Keeffe first visited New Mexico in 1929, moving



O'Keeffe co-curators Linda Dougherty and Lauren Applebaum, with Museum Director Larry Wheeler.



Georgia O'Keeffe, *Abstraction, 1946 (cast 1979)*, white lacquered bronze, 36 in.

there permanently by 1949. The arid surroundings, adobe architecture, and Native American cultural presence changed the subject matter of her art. She collected and painted objects she found on walks in the desert – animal bones, rocks, feathers – over and over again from observation. Eventually, as in *Flying Backbone* of 1944, she would pare her subject matter down to essentials, abstracting and monumentalizing it in the process.

Anna Valdez, who has two lively still lifes in the exhibition, seems directly influenced by O’Keeffe. In a video interview available in the exhibition, she explains that she paints her own story by painting the objects that surround her in her studio. For *Deer Skull with Blue Vase* (2017), which is hung on a backdrop of floral wallpaper she designed, Valdez says she worked to paint the bones in an engaging way. Centered between a flowerpot and a tall vase, the skull draws the viewer in with its deep eye socket and branching antlers.

In the landscape section of the exhibition, O’Keeffe’s well-known portrayals of New York City skyscrapers and the Southwest desert and its architecture are shown among contemporary artists’ vibrant and bold depictions of urban and rural America. The Museum of Art’s own *Cebolla Church* (1945) makes its appearance here, as do some of O’Keeffe’s smaller landscapes, like *Small Purple Hills* (1934), which the show’s co-curators, Dougherty and Lauren Applebaum, liken to snapshots. These are displayed next to Cynthia Daignault’s 2015 montage entitled *Light Atlas*. Taking up a whole wall of



Candida Höfer, *Palace of Fine Arts Mexico City III* 2015, chromogenic print, 70 7/8 x 84 1/4 in.

the gallery, 360 postcard-like paintings document Daignault’s road trip across the United States. Just as O’Keeffe’s repeated depiction of her surroundings gives us a more complete sense of her environment, Daignault’s hundreds of images conjure a whole from many parts.

The title of the exhibition comes from one of the final works in the show. *The Beyond* (1972), an abstract painting featuring horizontal bands of blues, cream, and black, is the last unassisted work O’Keeffe painted before she lost her sight to macular degeneration. O’Keeffe was inspired by views of the sky beyond airplane windows. The title of the work, the show’s co-curators suggest, could also refer to life beyond her failing eyesight, or what lies beyond death. In the context of this exhibition, the title of the painting refers to the impact O’Keeffe’s iconic

body of work had beyond her long, productive lifetime. The twenty contemporary artists featured continue her legacy of representing the natural world through emphasis on color, shape, and emotional resonance.

The Beyond, on view now through January 20, 2019, is organized by the Crystal Bridges Museum of American Art in Bentonville, Arkansas. It was co-curated at the North Carolina Museum of Art by Curator of Contemporary Art Linda Dougherty and GSK Curatorial Fellow in American Art Lauren Applebaum. The show is ticketed with *Candida Höfer in Mexico*, an exhibition of twenty-five large format photographs of architectural interiors across Mexico.

Architectural Portraits Rivet at the Museum of Art

Candida Höfer’s large-format photographs, a selection of which are now on view in the exhibition *Candida Höfer in Mexico* at the North Carolina Museum of Art, have been described as portraits of buildings. The artist photographs public spaces when they are empty. The results allow viewers, undistracted by the buildings’ usual inhabitants, to linger over the architecture, the interior decoration, and the character of the space.

To produce her work, Höfer (German, born 1944) uses a special digital camera that she elevates to point to the exact center of the space she is shooting. She works with the natural or artificial light already present and uses long exposure times to capture the smallest >>>

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details of interior features. She edits the images in her lab and prints them on large-format printers. The results are monumental images that mesmerize people with their gem-like colors and incredible depth of field.

The artist traveled to Mexico in 2015 to photograph the fifteen buildings featured in the current exhibition. She visited churches, libraries, theaters, and museums in Mexico City, Oaxaca, and elsewhere in the country. The photographs show church walls encrusted with decoration, industrial-looking library stacks, ornately painted theater ceilings, and elaborate museum dioramas. The buildings date from the sixteenth century to the present.

All but one of the images is devoid of human beings. According to the artist, "what people do in these spaces – and what these spaces do to them – is clearer when no one is present." This astute observation stayed with me as I toured the three galleries of the exhibition. I constantly found myself thinking about the people who normally occupy these spaces. In *Convent of Santo Domingo Oaxaca*, the fresco ornamentation has been worn away on the lower portions of the staircase walls. Since the convent's completion in 1619, how many friars have brushed against this decoration as they climbed and descended the steps? In *Degollado Theater Guadalupe I*, the view is from the stage outward to a sea of



Georgia O'Keeffe, *Flying Backbone*, 1944, oil on canvas, 11 x 25¼ in.


empty seats. What do performers think and feel when they look out into the audience, arranged row upon row and in five levels of balcony seating?

Accompanying the twenty-five large-format chromogenic prints are smaller photographs taken by Höfer at the same Mexican sites. In contrast to the symmetrical, static compositions of the monumental works, the small photos are informal in tone, showing the artist experimenting with asymmetry and abstraction. They serve as counterpoints to the building portraits that, in their own resplendence, allow viewers to experience the grandeur of Mexico's public spaces.

Candida Höfer in Mexico, on view now through January 20, 2019, is organized by Galeria OMR in recognition of the Mexico-Germany Dual Year. The show is ticketed with *The Beyond: George O'Keeffe and Contemporary Art*.

These two exhibitions will be the last under the tenure

of the NCMA's longtime director, Larry Wheeler, who is retiring in November after 24 years at the museum's helm. Wheeler oversaw the expansion of the both the West Wing Building as well as that of the park expansion. Two examples of Wheeler's remarkable exhibition power included works by Rembrandt (the largest collection ever in America) and the acquisition of 29 original Auguste Rodin sculptures. Wheeler's successor will be Valerie Hillings, a

Duke University graduate who has worked on the Guggenheim's team of curators for the past 14 years. There is currently an exhibition for Wheeler that lasts until Nov. 4, *Director's Legacy: Larry Wheeler at the NCMA, 1994-2018*. The show features a selection of photographs Wheeler donated to the NCMA. It also highlights the dynamic community he cultivated: a place where music, dance, theater, and film are nurtured by the magnificence of the permanent collection he significantly enlarged. 

The North Carolina Museum of Art is located at 2110 Blue Ridge Road, Raleigh. Open Tuesday-Sunday, 10am-5pm, Fridays until 9pm. www.ncartmuseum.org

Laura Napolitano is an editor and writer working in the Triangle. Follow her on Twitter at @lgnapolit and visit her website, lauranapolitano.com.

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From the Publisher



Welcome to Issue 140 of *Triangle Downtowner Magazine*. Summer has finally given way to fall with deciduous trees turning warm shades of yellow and red, welcomed cooler temperatures, and the onset of fall festivals and events. The NC State Fair (Oct. 12-21), SPARKcon in downtown Raleigh (Oct. 18-21), the Fall Festival at Dix Park (see page 9 for more info on Dix Park events), the Apex Music Festival (Oct. 27), and the NC Chinese Lantern Festival in Cary (Nov. 23-Jan 13) are just a few events coming up.

We hope you'll join us at some of the many worthwhile charity fundraisers happening across the Triangle in the coming months. Thrive, the annual fundraiser for the Women's Center of Wake County (Nov. 8, see donated ad on page 13), the Super Kids Scholarship Benefit (Oct. 25), the first annual Carolina Ballet Halloween Party fundraiser (Oct. 26, see donated ad on page 19), Come Together for the Coast Community Table Lunch (Nov. 11), and the Survivor's Walk for Suicide Prevention (Nov. 11). If you have an upcoming

charity event, you can add it to our online calendar for free at www.triangledowntowner.com. Businesses can add events to our calendar as well.

A few words about the *Downtowner*. We'd love to help promote your business! Do you want to reach over 145,000 potential new customers who live and work all over the Triangle? Give us a call and learn how you can get your business in front of our magazine readers as well as our 91,000+ social media followers. We'd be glad to help. Give us a call anytime to find out what we can do for your business. 919.828.8000.

Cheers,

Crash

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THRIVE!
An Evening Benefit for the Fight Against Homelessness

Please join us on Thursday, November 8th
5:30-8pm at Market Hall for Thrive!
the annual fundraiser for the
Women's Center of Wake County.

The funds raised at this event will help women, children, and families in Wake County who are homeless, or at risk of becoming homeless. Tickets are only \$25 and are available for purchase at www.wcwc.org/events/thrive2018. There will be live and silent auctions, food, and beverages provided.

If you cannot attend our benefit, please consider donating online to this worthwhile cause at www.wcwc.org/donatenow. Any amount will help our fight to end homelessness!



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In our first MAKERS column, we interview Katina Gad, the Raleigh-based clothing designer behind Unity Outfitters, which creates all-natural based lingerie.

Katina Gad of Unity Outfitters

BY MYRA RUPPE SCHWARTZ

Tell us a little about your background. How did you get into dyeing fabric and making clothes?

Katina: I learned how to sew from my mom and her mom, so I've been sewing for as long as I can remember. When I was a teenager, I started making jeans and selling them. I used to sell through two stores when I was a kid. So I followed that passion and went to the Fashion Institute of Design & Merchandising in Los Angeles for Fashion Design, and later on I went for a Fashion, Textile, and Retail Management degree at North Carolina State University. I worked a bunch of different jobs in the industry, but I felt like the companies out there were doing more to harm the environment and their workers than good, so that's when I decided to start my own label. The skills I have with naturally dyeing fabric I picked up almost a decade ago. I first learned these skills from a collective of indigenous Mayan women in Guatemala while volunteering with their group. I've learned more and more over the years through seeking out the best teachers, reading a lot, experimenting a ton, and just practice, practice, practice.

Why did you decide to make lingerie? Why the switch from dresses and jeans?

Katina: I actually really wanted to make lingerie in the first place. Making dresses and jeans and working with fair trade fabric just kind of happened, so this is a switch to doing what I had always dreamed of. When I studied fashion design, I always focused on lingerie – so this has been a long time coming. While I loved working with the artisans who made the fabric for the clothing I was producing for Unity Outfitters before the re-launch, the fabric was really difficult to work with, and the fabric was also the reason my prices were so high. With this collection, I'm looking forward to making a much more affordable product.

Will all of your bras and underwear be locally made? Can you tell us a little more about your manufacturing process?

Katina: Yes! I am doing a huge chunk of the manufacturing right here in Raleigh. First I dye the fabric using all natural materials like plants and food waste, next I do the cutting of the pattern-pieces, and



Unity Outfitters employs single moms in Raleigh to help with all the sewing of their lingerie.



Unity Outfitters founder Katina Gad

then I bring the cut out fabric to local single moms who do the sewing in their own homes, though I am still doing the sample sewing myself. I'm currently bringing in a fabric from California, but I'm looking for the perfect material right here in North Carolina and am optimistic that I'll find some good material soon.

How exactly does your product help promote a healthy lifestyle?

Katina: If you look through your underwear drawer, you will probably notice that 99% of the pieces in there are made from either polyester or nylon, which are essentially plastic and crude oil, and most of us have spent our entire lives wrapping our most sensitive body parts in these materials without giving it a second thought. It's also important to mention that there are toxins in the synthetic chemicals these fabrics are dyed with and are in contact with our skin. The fact that these garments will never biodegrade if they end up in the trash is also worrisome. So in creating my lingerie collection, I'm using all natural materials that don't harm the body. These materials are safe, gentle on the skin, and dyed with plants that in some cases are known to heal the body, instead of toxic dyes that are known to cause illness.

Where do you see your business fitting into Raleigh and the Triangle community five or ten years down the road?

Katina: My goal is to grow this business and expand. I would love to open a retail store where I could also do the manufacturing and dyeing. Maybe I'll just do a space with one or the other (retail or manufacturing) first, but I definitely see this on the horizon. Long-term, I'd love to bring on full-time employees and have a workspace so that community members can visit and experience the process.

If you could give one piece of advice to someone starting their own business in the area, what would it be?

Katina: To do as much as possible on your own – and if you're starting a business, you really should be able to do 90% of the work yourself, because you have to have an understanding of all of the processes. But when you can't do something well, don't hesitate to find an expert. Also, always get more than one referral before contracting someone, and follow your gut instinct if you get a bad feeling about working with someone.



Katina's first intimate apparel collection has been designed, cut, sewn, and naturally dyed by hand in North Carolina, all within a 50-mile radius of Raleigh.



Unity Outfitters caters to women who wear size xs to size xxxl in panties and 30A cup to a 45J cup bra.

How can we shop for your products and follow your business on social media?

Katina: After October 18, customers will be able to shop directly from my website at www.unityoutfitters.com. People can follow my business on Instagram at @unityoutfitters, on Facebook at /unityoutfitters, on Twitter at @unityoutfitters, and on Pinterest at /unityoutfitters. They can also sign up for my mailing list to get discounts, deals, and more by filling in the pop-up window when they go to my website.

Do you have a favorite part of your job?

Katina: It's probably a tie between the fabric sourcing and the dyeing! I just love working with the raw materials and figuring out how to make the best product possible.

Who has had the biggest influence on your career?

Katina: My Sittu for sure! She (my grandmother) was a dressmaker and a chef, and that's probably why making clothes and cooking are my two biggest passions. I was always at her feet as a child, so I'm pretty sure watching her work is why I ended up pursuing fashion design.

Want to send us a suggestion for someone making cool things here in the Triangle? Go to www.triangledowntowner.com/pages/contact and let us know! 📧

Myra Ruppe Schwartz is a freelance writer, editor, and communications professional based in Raleigh, NC.



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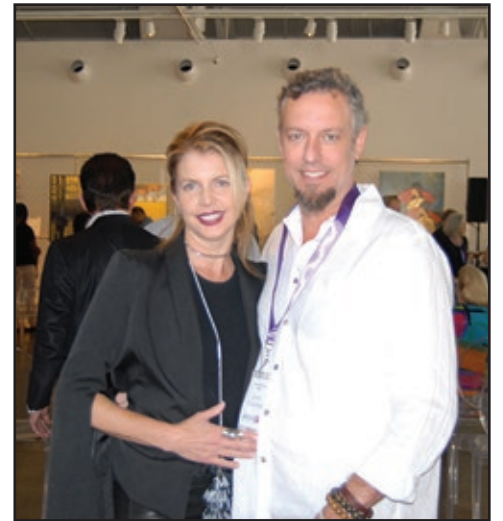
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Around Town in the Triangle

In the 27th year since its first auction, the Works of Heart fundraiser for the Alliance of Aids Services - Carolina featured 27 works by 27 artists in an exciting live auction at the Contemporary Art Museum in downtown Raleigh. The Alliance is dedicated to serving the community by providing the highest quality nonjudgmental care. They do this through testing, free food pantry, and CLEAR program as well as various support groups. Their belief is that treating people with dignity and love is the best medicine. Learn more at www.aas-c.org. Artists who graciously donated works were Bob Rankin, Thomas Sayre, Gerry Lynch, Jason Craighead, Bill Hickman, Jaimon Caceres, Grace Li Wang, Sean W. Byrne, Chuck Rose, Anthony Ulinski, Bruce Couch, Constance Pappalardo, David Molesky, Eric Raddatz, Gayle Stott Lowry, Joann Couch, John Gaitenby, Joyce Watkins King, Lori White, Marriott Little, Mickey Gault, Murphy Ayala, Paul Hrusovsky, Philip Thomas Lopez, Stephen White, Watson Brown, and Yuko Nogami Taylor.



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WORKS OF HEART
ART AUCTION TO BENEFIT AAS-C



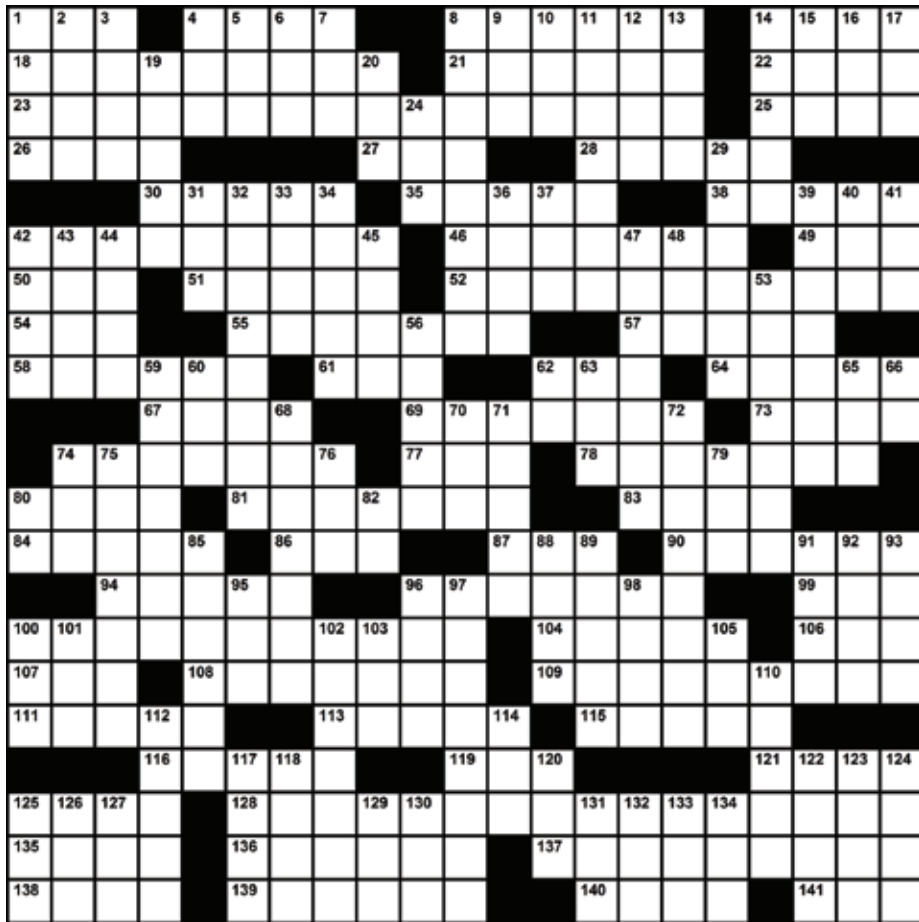
Around Town in the Triangle

The Foundation of Hope was formed by Thad and Alice Eure after their son, Thad, was diagnosed with a bipolar disorder in 1975. After the death of Thad Eure Jr., the employees of the Angus Barn and all his restaurants wanted to honor his legacy and the idea of a walk was born. The first Walk, called the Thad Eure Jr. Walk for Hope, began with approximately 200 participants earning about \$20,000. To date, the Foundation of Hope has awarded 139 scientific research grants totaling more than \$5.7 million. These funds have leveraged an additional \$145 million from the National Institute of Mental Health (NIH) and other federal agencies. The 2018 Thad & Alice Walk/Run for Hope and Festival at The Angus Barn celebrated the 30th anniversary of this great event. Visit <https://walkforhope.com> for more information or to donate to this worthwhile organization.





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“007”

ACROSS

1. I found out!
4. Needlefishes
8. Italian brandy
14. Romantic connection
18. Grassland regions
21. Concerning this
22. Proofread
23. Bond film
25. Digging for dirt
26. Research facility, abbr.
27. Monetary unit of Romania
28. Disney duck
30. Grunts
35. Sludge-like
38. Hindu social division
42. Scream blue murder
46. Outside the law
49. Milk supplier
50. Rocket launch area
51. Many-stringed Japanese instruments
52. Substituting a creditor for another, insurance term
54. A means to an ____
55. Verve
57. Lavishes one's attention (on)
58. Want
61. Chapter of history
62. Olive, for one
64. 2009 “Survivor” setting
67. Yo!
69. Hindus' devotional courses
73. Grating cries
74. Bond film
77. Bond agents
78. Bond film
80. It goes on forever

81. Subjects of wills
83. Qatari leader
84. Reason for a raise
86. Pig out
87. Sancho Panza's transport
90. Odds-taker
94. Italian city
96. “Bravo!”
99. “__ Maria”
100. Sprouting
104. Completely
106. Portion of butter
107. Marauding Khan
108. Unties
109. Fundamental reasons
111. Senior member
113. Assail
115. Prefix with linear
116. Thick outer coat of a seed
119. Free from
121. Time for presents
125. Good looking guy
128. Bond film, with the
135. Shiny on top?
136. Of Peru's peaks
137. Massive snow slide
138. Indigenous Canadian
139. Next to
140. __ brat
141. Owned

DOWN

1. Italian wine region
2. Chemistry Nobelist Otto
3. Streets
4. Econ. measure
5. No matter what
6. Good way to eat vegetables
7. “Quiet, please!”
8. Monstrous
9. Gun, the engine
10. “Diamonds ____

- Forever” (1971)
11. Itinerant merchant
12. Fleshy fruit
13. Not many
14. Nairobi's land
15. Wedding vow
16. Family address
17. Place for a pig
19. “The Maltese Falcon” actress Mary ____
20. Costa del ____
24. Grassy area
29. Dazzling successes
31. Bug
32. Apprentice
33. Martial arts sequence
34. Bakery treat
36. Elmer's, for one
37. Tirana country, for short
39. Caused by earth vibrations
40. Low card
41. Night of poetry
42. Newspaper piece
43. Certain weather indicator
44. Historic Icelandic work
45. Old autocrat
47. Superhuman
48. Signifying a time in the past
53. Server's trolley
56. Italian-born explorer of the New World
59. Rare metallic element
60. Muscle contraction
62. Well enough
63. Part of T.G.I.F.
65. Harry Potter's mailman
66. Word in a simile
68. Supply house
70. Furrow maker
71. Put to trial
72. Representative

74. Match
75. Play
76. LAX posting
79. Fee ____ fo fum
80. Morning show time
82. @
85. Three in one
88. Flap
89. Navigational aid
91. Appetizer for Juan
92. Racetrack
93. Network of nerves, e.g.
95. It has a keeper
96. Misfortunes
97. Gooselike
98. Arena take
100. Wander
101. Self center
102. Knight clothes
103. “Rocks”
105. Drawing
110. Johnson's successor
112. Music, exercise in technique
114. It comes before the season
117. Deck mopper
118. Sound
120. Code of life
122. Great amount
123. Turkish general
124. Outbuilding
125. British media company
126. Much decorated lobe
127. Dark beer
129. Hawaiian necklace
130. Family man
131. Bul ____ watch
132. Seafarer
133. Shade tree
134. No vote

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