



TRIANGLE

# owntowner

M A G A Z I N E

ISSUE 102

THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, ENTERTAINMENT, ARTS, HISTORY, WINE, AND MORE

FREE FREE FREE!

# TRIANGLE ALIVE!

PLUS

RESTAURANT PROFILE  
AT SHIKI SUSHI

...

GOING BALLS TO THE  
WALL AT OAK CITY  
MEATBALL

...

PAM SAULSBY LOVES RALEIGH

...

CHECKIN' THE MELTS AT  
AMERICAN MELTDOWN

...

100 YEARS AT  
CITY MARKET



Celebrating 25 Years



AND



**SUNDAY, OCT. 13, 2013**



at

**ANGUS  
BARN**



walkforhope.com • 919.781.9255





MAILING ADDRESS: PO Box 27603 | Raleigh, NC 27611

OFFICE: 402 Glenwood Avenue | Raleigh, NC 27603

[www.WeLoveDowntown.com](http://www.WeLoveDowntown.com)

Please call to schedule an office appointment

**919.828.8000**

ADVERTISING AND GENERAL OFFICE INQUIRIES:

[www.WeLoveDowntown.com/contactus](http://www.WeLoveDowntown.com/contactus)

PRESS RELEASES:

[press@welovedowntown.com](mailto:press@welovedowntown.com)

PUBLISHER & CO-FOUNDER	Crash Gregg
CO-FOUNDERS	Sig Hutchinson, Randall Gregg
FOOD EDITOR	Brian Adornetto
ART EDITOR	Max Halperen
LEAD DESIGNER	Katie Severa
COPY MANAGER	Melissa Santos
BUSINESS DEVELOPMENT	Lauren Olson, George Chunn, Chris Moutos
PHOTOGRAPHERS	Randy Bryant, Bill Reaves, Russ Billo, Darryl Morrow
WRITERS	Brian Adornetto, Max Halperen, Sean Rouch, Lindsay Saunders, Allan Maurer, Linda Kramer
PROOFREADING	Thomas Nifong
ACCOUNTING/OFFICE SUPPORT	Gordon Walker
DISTRIBUTION MANAGER	Blair Aitken

The Triangle Downtowner Magazine is a locally-owned monthly print magazine dedicated to coverage of the Triangle area. Current and archived issues of the Downtowner are available at

[www.WeLoveDowntown.com](http://www.WeLoveDowntown.com)

© Copyright 2005-2014, Triangle Downtown Magazine. The name, logo, and any logo iterations of the Triangle Downtowner, Triangle Downtowner Magazine and the Downtowner D graphic are a TM of Triangle Downtown Magazine. No part of this publication may be reproduced without express written permission.

4. The Triangle Comes Alive!
7. From the Publisher
8. Triangle Dining: Shiki Sushi
10. The Photo Shoot That Put a Move on My Heart
12. We ♥ Food Trucks! American Meltdown Gourmet Melts
16. Casual Dining: Oak City Meatball Shoppe & Whiskey Bar
18. Celebrating 100 Years at City Market
20. Uncorked: Orange Wine
22. @Art: Local Gallery News
24. Durham History
26. Crossword Puzzle
27. Performing Arts & Events Calendar



Answer to crossword puzzle on page 27

Sign up, find out what's going on downtown and win free stuff!



[www.facebook.com/triangledowntowner](http://www.facebook.com/triangledowntowner)

[www.twitter.com/WeLoveDowntown](http://www.twitter.com/WeLoveDowntown)

[www.instagram.com/triangledowntowner](http://www.instagram.com/triangledowntowner)

Read archived issues from

2006 to current online at

[www.WeLoveDowntown.com](http://www.WeLoveDowntown.com)

**ON THE COVER:** It's that time of the year again. The North Carolina State Fair draws almost a million visitors from all over the southeast with the lure of bright lights, carnival rides, crazy fried foods, games, shows, and more. Photo by Thomas M. Way.





# THE TRIANGLE COMES ALIVE!

BY HEATHER LEAH AND MELISSA SANTOS

It's nearing the end of summer in the Triangle, and as the humid summer air finally gives way to the crisp anticipation of autumn, downtown Raleigh prepares to come alive. The muggy streets overflow with local music, and artists paint vibrant colors across the sidewalks. You can't walk down Fayetteville Street without seeing a fire dancer, a clown or a theatre troop because it's fall, and the time for downtown festivals has arrived!

## Hopscotch Music Festival

SEPTEMBER 4-6

September kicked off with music across Raleigh. Hopscotch Music Festival invited the Triangle music scene to hit the city with all it's got, with dozens of indie artists playing at 11 venues over a course of three days. With bands like Mastodon, Octopus Jones and Krill playing alongside musicians like Ryley Walker and Ed Schrader's Music Beat, the genre spectrum is safely covered. Jonathan Lee, who heads up a large group of Triangle-area music lovers collectively known as Guitartown, hosted a kick-off party at Berkeley Cafe, where the music started before the festival even began. Deeply involved in the Raleigh music scene, Lee says, "Hopscotch is important for local musicians because they are usually paired with the out-of-town headliners. It gives them that much more exposure." People traveling into Raleigh to experience the event were introduced to "our vibrant nightlife music scene, showcased in so many venues."

They sell out every year, so watch their website for ordering info and get your wristbands early for 2015, [www.hopscotchmusicfest.com](http://www.hopscotchmusicfest.com).



Come celebrate the 40th anniversary of Durham's Centerfest Festival



CircusSPARK is always one of the most popular SPARKcon events

## SPARKCon

SEPTEMBER 11-14

The very next weekend, magical Mary Poppins chalk drawings lined the sidewalks, there were dancers with glowing hula hoops—it was the inspirational and eclectic coming together of Raleigh's open source creativity explosion: SPARKCon.

For those who aren't familiar, SPARKCon is a glimmering mish-mash of the Triangle's art communities, putting together a myriad of events all across downtown Raleigh. There's a SPARK for every interest, among them artSPARK, circusSPARK, musicSPARK, fashionSPARK, geekSPARK, tastySPARK, theatreSPARK. There's even a swearSPARK, newly crafted for people who enjoy the art of laughter, madlibs and swear words. Even if you couldn't possibly choose which events to visit, all you had to do was take a walk around downtown and see what crazy adventures you found. I once found robots doing epic battle.

One year, theatreSPARK attendees got to dress up as giant monsters and destroy a scale replica of downtown Raleigh. Really!

Each SPARK and its sub-events are developed by a network of volunteers, passionate about their art. The creative communities came together in an amazing hodge-podge fashion to make randomness, beauty and art for the entire city. "It's all about

the cross-pollination," says theatreSPARK blogger Todd Buker. "Part of Bare Theatre, my acting troop, is clown work—not circus per say, more like Cirque du Soleil. Anyway, we were clowning in the streets, and I was approached by Sara Phoenix of Cirque de Vol Studios. We were inspired to collaborate and now we have two Shakespearean plays at Raleigh Little Theatre we're producing."

Together these SPARKS created a massive bonfire of creativity. If ever one SPARK starts to flicker and wane, the other communities work together to keep it ignited. Adam Cohen of ComedySPARK shares his experience, saying, "That sense of camaraderie and mutual support among all the volunteers is off the charts...and that spirit permeates the whole weekend." While each group plans its own events, there's an overlapping synergy. Everyone works together to ensure the fire burns bright.

That's the wonder of SPARKCon—it doesn't just take place in one weekend. It allows the art community to come together and continue creating and enhancing the downtown arts scene all year.

Take a look at all that took place this year, [www.sparkcon.com](http://www.sparkcon.com)

## Activate Raleigh

9/11 DAY OF SERVICE

Each year the city of Raleigh comes together to remember a tragedy by working hard to create as much good and kindness as possible. Coordinated by Activate Good and the Downtown Raleigh Alliance, and partnered with the City of Raleigh, hundreds of volunteers descended upon



Mastodon brought the metal to downtown Raleigh at the Hopscotch Music Festival.

PHOTO RODNEY BOLES



the Triangle with a mission to make our communities even better.

The service projects vary widely, so there's a project for nearly every skill and interest. People helped repair homes with Rebuilding Together, planted community gardens with SEEDs, maintained nature trails at Hemlock Bluffs, and hung out with the tigers at Carolina Tiger Rescue. There's even a project described as "Data Entry Frenzy!" by North Raleigh Ministries.

For those of us with day jobs, there was a deeply meaningful commemoration ceremony at Red Hat Amphitheatre with live music and words by Raleigh's mayor Nancy McFarlane and Activate Good's Amber Smith. There were four to six simple service projects set up in easy, fun stations around the amphitheater, so visitors could round out the evening by adding a little light to our community. Keep watch for next year and do your part, [www.activategood.org](http://www.activategood.org).

### Centerfest Arts Festival

SEPTEMBER 20 AND 21

Durham's streets overflow with the work of over 140 visual artists from 17 states and 72 performing artists on six stages with other 600 performers during the city's largest cultural and community

event. If you're looking for the perfect piece of unique art for your living room, this is the place to be, with hundreds of handmade clay, ceramic, prints, jewelry, and mixed media works to choose from. We were in Durham, so you know there's going to be good food with plenty of locally sourced fare as well as international cuisine. There'll be a Creative Kids Zone with lots of hands on activities for little ones, too. This year marks the 40<sup>th</sup> anniversary for Centerfest, sponsored by the Durham Arts Council. Find more info on their website, [www.centerfest.durhamarts.org](http://www.centerfest.durhamarts.org).

### Thrive!

MONDAY, SEPTEMBER 22ND

Enjoy an evening in downtown Raleigh, while helping the Women's Center provide assistance to women and children in Wake County at risk of becoming homeless. Caffé Luna provides a wonderful atmosphere for this event as well as catering the fantastic food and wine. With live music and a silent auction, Thrive is a great way to enjoy a night on the town while helping a great cause at the same time.

To attend the event, please visit the website <http://bitly.com/2014thrive> and make a donation. The *Downtowner* is a proud sponsor of Thrive every year and we hope to see you there!

### Shuckin' & Shaggin' Oyster Roast at the State Capitol

FRIDAY, OCTOBER 10TH

Enjoy the crisp October air with plenty of salt-water oysters and seafood! The dress is casual, and the music is alive on the lawn of the State Capitol Building. The Embers will be playing tunes made for dancing, while you wash down those bushels of oysters with local brewed beer and wine. Plus local history buffs can get a sneak peek at seldom-seen rooms and hidden areas in the Capitol Building during a special insider's tour. This benefit aids in the restoration and maintenance of this beloved building, and is co-sponsored by *Downtowner Magazine*. Come hang out with us!

Info and tickets: <http://bitly.com/2014oysterroast>



Midtown Park at North Hills will host the Midtown Bluegrass Series on October 19

**LOVE SUSHI?**  
*We do too!*



**BOGO 7 Days Dine-In or Sun-Thurs for Take-Out**



**THREE AREA LOCATIONS TO FIND YOUR LOVE.**



**Shiki Sushi** - 207 West Hwy 54, Durham • (919) 484-4108 • [www.Shikinc.com](http://www.Shikinc.com)

**Tasu** - 2007 Walnut St., Cary • (919) 896-7289 • [www.Tasucary.com](http://www.Tasucary.com)

**Tasu** - 8919 Brier Creek Pkwy, Raleigh • (919) 544-8474 • [www.Tasubriercreek.com](http://www.Tasubriercreek.com)

**NEW MENUS, NEW MANAGEMENT**

**Mitch's Tavern**

Supporting North Carolina Agriculture and North Carolina State University for more than forty years

2426 Hillsborough Street [mitchstavern.com](http://mitchstavern.com)



## North Carolina State Fair

OCTOBER 16-26

Obviously no one needs to explain why the North Carolina State Fair is amazing. Crazy rides, whirling lights, strangely appealing weird deep-fried food—our State Fair has it all. Here are some highlights of the musical events, so you can plan your schedule ahead of time all shows are at the Dorton Arena at 7:30pm: Vanilla Ice on October 16, Newsboys on October 24, Tracy Adkins on October 25, and Joan Jett and the Blackhearts on October 26.

If you're a big fan of the rides, October 16 is your



Come party on the Capitol lawn with over 400 people at the State Capitol Oyster Roast

day. From 3:30pm until closing, you can purchase a special wristband for \$28 that allows unlimited rides!

Tuesday, October 21 is Senior Citizen's day, when seniors can enjoy a free Bojangles breakfast along with their free entry, as well as entertainment at a festival set up just for them.

Wednesday, October 22 is Military Appreciation Day. The first 3,000 people through the gate get an American Flag, and everyone can enjoy the Military Appreciation Parade at 11am.

Thursday, October 23 is the Food Lion Hunger Relief Day, where five cans of Food Lion brand food gets you a free admission ticket and helps stop hunger.

More info at [www.ncstatefair.org](http://www.ncstatefair.org).

## Midtown Bluegrass Series at North Hills

SUNDAY, OCTOBER 19

Go barefoot at the grassy Midtown Park, listening to classic Appalachian bluegrass. You'll find plenty of Carolina BBQ, beer, fire dancers, and a wide range of bluegrass and indie bands from 4 to 7pm. This is as North Carolina as an evening can get—relax, dance, enjoy! Visit [www.northhillsraleigh.com](http://www.northhillsraleigh.com) for more info.

There are many, many more events happening all across the Triangle including BugFest at the NC Museum of Natural Sciences, Glenwood Live, the



Hopscotch's St. Vincent put on an amazing performance of light and sound.

PHOTO GUS SAMARCO

IBMA World of Bluegrass, plenty of local Farmers Markets, and much more. Visit any or all of these websites and find something new to check out this fall!

[www.godowntownraleigh.com/event-calendar](http://www.godowntownraleigh.com/event-calendar)  
[www.visitraleigh.com](http://www.visitraleigh.com)  
[www.durham-nc.com/visitors/event\\_cal.php](http://www.durham-nc.com/visitors/event_cal.php)  
[www.visitchapelhill.org/plan-a-visit/events](http://www.visitchapelhill.org/plan-a-visit/events)  
[www.wakeforestnc.gov/communitycalendar.aspx](http://www.wakeforestnc.gov/communitycalendar.aspx)  
[www.apexnc.org/calendar](http://www.apexnc.org/calendar)  
[www.townofcary.org/Departments/Parks\\_Recreation\\_Cultural\\_Resources/events.htm](http://www.townofcary.org/Departments/Parks_Recreation_Cultural_Resources/events.htm)

*Full Service indulgence!*

THE GARDEN ON MILLBROOK  
venue and catering company

[www.thegardenonmillbrook.com](http://www.thegardenonmillbrook.com) 919-790-8900

**PONCE D. MOODY FUNDING**

**SOLUTIONS TO BUSINESS FUNDING NEEDS**

- Commercial Real Estate Financing
- Business Equipment Financing
- Accounts Receivable Funding
- Merchant Payment Processing

919-829-0374 • [www.poncemoody.com](http://www.poncemoody.com)  
[ponceloans@poncemoody.com](mailto:ponceloans@poncemoody.com)

**"IF THE BANK SAYS 'NO', GIVE ME A CALL"**

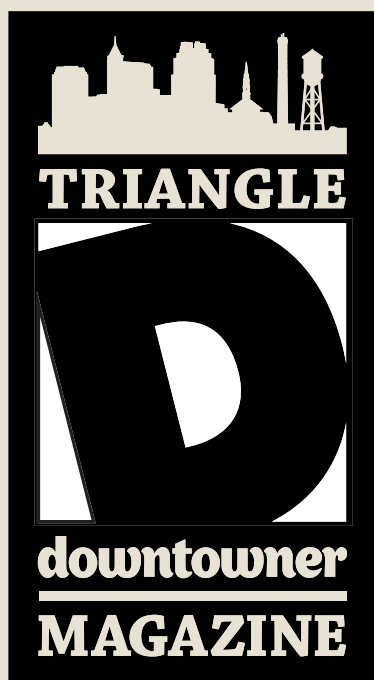
Corner of Hargett & Salisbury Streets  
**open 7 days a week**  
[www.decoraleigh.com](http://www.decoraleigh.com)

local • unique • smart

Meet our fresh new artists  
[decoraleigh.com](http://decoraleigh.com)



# SIGN UP FOR Free Reader Rewards!



The *Downtowner* is proud to continue another installment of Reader Rewards. Each month, we give away gifts and services to our devoted readers, with this month's Rewards worth over \$750.

To sign up for Reader Rewards, just visit our website at [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) and click on the SIGN UP NOW! button. You'll be eligible to win Reader Rewards each month by signing up for our online news magazine. The *Downtowner* will help keep you informed about all the latest news and events happening in and around the Triangle.

## This Month's Reader Rewards

- Ten \$20 gift cards to our newest advertiser, **DeMo's Pizzeria and Deli** located at 222 Glenwood Avenue near downtown. Seriously good pizza, calzones, stromboli, hot and cold deli sandwiches, salads, chicken wings, and more. Check out [www.demospizzeriadeli.com](http://www.demospizzeriadeli.com) or call 919.754.1050 (local delivery available). You'll be glad you did.
- Ten \$20 gift cards to **Tyler's Taproom**, which can be used at any of their four Triangle locations in Seaboard Station, Blackwell St. in Durham, Main Street in Carrboro, or Beaver Creek Commons in Apex. You'll find great comfort food, plenty of craft and specialty beers, and lots of friends waiting at Tyler's. [www.tylerstaproom.com](http://www.tylerstaproom.com)

- Five \$25 gift certificates to **Bella Monica**, one of Raleigh's favorite restaurants and home to the celebrated Chef Corbett Monica. Stop by 3121-103 Edwards Mill Road and you'll find some of the Triangle's best Italian food, cooked to perfection and served in a casual setting. [www.bellamonica.com](http://www.bellamonica.com)
- Ten \$15 gift certificates to **NOFO @ the Pig** located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic mix of furniture, gifts, antiques, books, kitchen, toys, and more, plus an award-winning restaurant. [www.nofocom](http://www.nofocom)
- Seven \$25 gift certificates to **Babylon Restaurant and Lounge**. Step through the gates of Babylon for a cosmopolitan dining experience like nowhere else in the Triangle. Enjoy remarkable Moroccan food outside on their beautiful terrace or inside with the cosmopolitan-inspired décor. Located at 309 N. Dawson Street in downtown. [www.babylonraleigh.com](http://www.babylonraleigh.com), 919.838.8595
- Five \$25 gift cards to the **Big Easy**. Lunch, dinner and late night menus (til 2am) 7 days a week. Live music and jazz every Monday and Wednesday. [www.bigeasync.com](http://www.bigeasync.com)

We'd like to thank our readers for making the *Downtowner* a huge success. Reader Rewards are our way of saying thanks and also to introduce you to some of our great advertisers. Be sure to sign up to win your share!

[www.WeLoveDowntown.com/signmeup](http://www.WeLoveDowntown.com/signmeup)



## From the Publisher

There's certainly no shortage of interesting and diverse events happening across the Triangle. With Hopscotch—now one of the country's top rated and nationally known music festivals—and SPARKcon—the innovative volunteer-run collaboration of art, dance, film, fashion, circus, and all things creative—both behind us, there are still even more events to enjoy in the cool, crisp fall Triangle weather. Read our lead article in this issue to



Our publisher with office mascot Truman

learn about familiar and new events you should try to attend. If you're from Raleigh, head over to downtown Durham or Wake Forest and see how our sister cities are growing along with us. If you live in Durham, take a quick trip to the Capital

City to make new friends, enjoy some good food and experience something different. The more we all travel between Triangle cities, the more we all get to know each other and the more we can help spread the word about how great the entire Triangle region is. The rest of the country keeps seeing how many Best Of lists we top, and it's up to us to make sure we stay there.

Now, for the big news we mentioned in our last issue that some of you may have heard hints about already: There's another great publication that's been published for the last 13 years named BOOM Magazine. It's North Carolina's most popular publication for the baby boomer generation, and they've done a great job highlighting all the topics that this active, seasoned demographic are interested in reading about: health, food and wine, performing and visual arts, local business, people, and much more. Our friends and Boom

founders, Barbara and Greg Petty, are ready to retire and have more time to travel the globe and enjoy life after years of working on their magazine. We were honored they approached us about buying BOOM, knowing we would do our best to carry on the tradition and high standards they're known for. We have lots of new ideas and columns in store for BOOM's faithful readers and hope you'll watch as we bring a new dynamic to an already wonderful publication.

Cheers,

*Crash*

CRASH GREGG  
Publisher, *Triangle Downtowner Magazine*  
[publisher@welovedowntown.com](mailto:publisher@welovedowntown.com)





CASUAL DINING

## Shiki Sushi

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



Shiki Sushi, located in the Homestead Shopping Center in Durham's Southpoint District, began as a tiny storefront in 2003 but has since evolved into an elegant 465-seat restaurant with marble floors, modern lighting, comfy red chairs, and granite tabletops. Its massive size makes it the largest sushi restaurant in North Carolina. Bamboo columns set in Zen rock garden-like half walls and marble samurais accentuate Shiki's ambiance. The sleek, sexy cocktail bar is equipped with several flat screens, ideal for casual or solo dining. The luxurious dining room, cleverly partitioned to create four quiet cozy spaces, lends itself to romantic dinners, catching up with friends and family, business meetings, and power lunches. In the back of the

restaurant, the expansive lit-from-beneath Sushi Bar awaits those looking for something in between a sophisticated but lively experience.

Tham Nguyen, owner and president of Shiki Sushi, Incorporated, has lived in the Triangle for more than 20 years. In addition to Shiki, the Vietnam native also owns Tasu Asian Bistro in Brier Creek and Cary, employing more than 200 North Carolinians. Over the last few months, Tham hired a chief operating officer and new executive chef to revitalize his business. COO Steve Famiglietta has owned and operated everything from jazz clubs to restaurants and understands that customers are everything. Accordingly, he treats every single one as if his life depends on that one individual.

Executive Chef Jose Ronquillo spent his entire adult life working in kitchens, cooking his way through New Jersey before relocating to the Triangle. Chef Jose became an Asian fusion expert after opening a P.F. Chang's in West New York early in his career, continuously fusing French, Italian and American fares to Asian cuisine.

Tham's brother Son Nguyen is Head Sushi Chef and helps oversee all aspects of sushi for Shiki Sushi and its two sister Tasu restaurants. He brings time-honored traditions in sushi to the menu as well as a passion for using only the freshest ingredients. Watching him work his magic behind the sushi bar, it's easy to see how much he loves his work and takes great pride in each and every roll they serve.

"I'm never satisfied with the status quo, so I'm continually striving to improve my dishes every day," he tells us. "My favorite moments are those when I see customers smile after tasting our food."

Shiki's menu is quite extensive, touching on Thai, Vietnamese, Mongolian, Chinese, Cantonese, Japanese, and American cuisine as well as offering numerous fusion dishes. The separate sushi menu features a whopping 78 rolls running the gamut from vegetable to cooked seafood to traditional maki.

The Seared Tuna Tataki (\$12.95), Steamed Bao Bun with BBQ Pork (\$8.50), Lobster and Avocado Egg Roll (\$13.95), and Braised Beef with Potato Pancake (\$12.95) began our evening. Seasoned with a slightly spicy rub, the delicately seared tuna was served with soy-lime soba noodles and finished with cilantro pesto and pickled ginger. The time-honored Japanese dish was big enough to share or enjoy as an entrée. The steamed Chinese buns were stuffed with chopped hoisin roasted pork, cucumber slices, shredded carrots, and sprinkled with black and white sesame seeds. The delightful buns were sweet, chewy and light. The culture-crossing egg roll, filled with spinach, avocado and sundried tomatoes, were paired with a sweet soy-cranberry dipping sauce and a creamy cilantro-garlic sauce. The tasty crunchy roll could have done without the sundried tomatoes, as they overpowered the lobster and caused an unpleasant chew. Shiki's rich Asian riff on meat and potatoes was a huge hit! Sweet and sour braised beef short ribs, pulled from the bone, were piled atop silver dollar-sized potato pancakes and crowned with a minty Asian pear slaw.

Due to the massive menu, we bypassed the soups and salads and went straight to the entrées. Navigating the three-and-a-half pages of main courses required patience, but from the Fusion, Noodles, Tempura, Hibachi, House Specialties,



The tasty, crunchy culture-crossing Lobster and Avocado Egg Roll was filled with spinach, avocado and sundried tomatoes, and paired with amazing soy-cranberry and creamy cilantro-garlic sauces



Sushi Chef Son Nguyen prepares us a special one-of-a-kind sushi dish based on a few of our favorites





*The perfectly moist Grilled 5 Spice salmon with a stellar sweet and sour orange-ginger sauce and presented with steamed baby bok choy and Jasmine rice*

and Thai Curries sections, we narrowed the selection down to the Grilled 5 Spice Salmon (\$18.95), Shiki Four Season Hibachi (\$24.95) and Basil Duck (\$16.95). The salmon, rubbed with the classic Chinese seasoning mix 5 Spice, was napped with a sweet and sour orange-ginger sauce and presented with steamed baby bok choy and Jasmine rice. Though cooked medium well, the fish was moist and the sauce was stellar. The Four Seasons Hibachi was a feast in itself. It included a whole lobster tail, handfuls of shrimp, baby scallops, sliced NY strip steak, and julienned chicken, as well as lo mein noodles, zucchini, and bean sprouts. If that's not enough, this—in fact, all

hibachi dinners—also comes with fried rice and a choice of soup or salad. The entire dish was well seasoned and each component perfectly cooked. Coated in a garlicky, slightly spicy Thai chili-basil sauce, the sliced roasted duck breast was perched on a bed of baby corn, crisp snow peas and asparagus. Though the skin was a tad tough, the meat was textbook medium rare.

Save room for dessert because you definitely don't want miss the Green Tea Mousse (\$5.95) or Ginger Crème Brulée (\$6.95). If you're looking for a light, refreshing way to end your meal, the ethereal tea-infused mousse will aptly fit the bill. If you haven't had your fill of spice though, go with the crème brulée. Its gingery bite and creamy richness is fantastic.

With everything from General Tso's Chicken to Pho to Pad Thai, Shiki Sushi is more than just another sushi bar. It's a state-of-the-art Asian fusion restaurant with a new, experienced management team eager to serve high-quality food in an upscale setting. 🍱

*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@welovedowntown.com](mailto:brian@welovedowntown.com).*



207 W NC Hwy 54 | Durham, NC 27713  
(919) 484-4108 | [www.shikinc.com](http://www.shikinc.com)

\$\$\$\$

Open for Lunch and Dinner  
Sunday–Thursday 11a–10p  
Friday–Saturday 11a–11p

Cuisine: Global Asian Fusion  
Atmosphere: Modern Asian  
Service: Professional  
Dress: Casual  
Décor: Modern and sexy  
Noise Level: Moderate  
Features: Vegetarian and gluten-free options, bar dining, TVs, off-site and on-site catering, private party and dining rooms, sushi bar dining, credit cards accepted  
Reservations: Recommended on weekends  
Parking: Parking lot  
Downtown Notes: Good for kids, groups, business meetings, and date night

**DeMo's**  
PIZZERIA & DELI

**DEMOSPIZZERIADELI.COM**

**919.754.1050**  
**GLENWOOD SOUTH**

**wings**  
**salads**  
**calzones**  
**strombolis**  
**pizza by the slice**  
**specialty sandwiches**



**OPEN TIL 3AM**  
**FOR WALK-INS OR DELIVERY**

**\*ON WEEKENDS**



**BOAR'S HEAD**  
**DELI SANDWICHES**

**Hand Crafted**  
**New York Style Pizza**



# The Photo Shoot That Put a Move on My Heart

BY PAM SAULSBY PHOTOS BY GREG HUTCHINSON/GHUTCH PHOTOGRAPHY

**I**t was August 25. A Monday, and my birthday. I was in no mood to party. Being in your 50s and jobless doesn't exactly make you feel like raising the roof.

I had a scheduled photo shoot that I thought about cancelling, but didn't. I thought it would prove interesting to see in pictures how I was processing the minute (mye-NOOT) and mighty things that were happening to me. Looming largest? The likelihood I will be forced to pull up stakes.

My ego was bruised after losing my job at WNCN and I thought posing for the camera with my good friend and photographer Greg Hutchinson might just serve as a soothing salve.

The Warehouse District was the setting for the session. It's just a few blocks west of downtown Raleigh's Fayetteville Street.

From the outside, parts of it really look down and out, but closer inspection reveals it's actually up and coming. I'm seeing myself that way too. So, an ideal spot it was for my photo shoot!

The Warehouse neighborhood's now one of the hippest places to be. Business is booming in all the repurposed brick warehouses. They're thriving not far from boarded up storefronts, decaying buildings and overgrown foliage. It's kind of the beauty of the place. The derelict buildings, cement and steel create an organic, industrial experience that visitors love.

There was down time for me between poses as I waited for Greg to break down and set up his camera at new locations in the area. It was during those times that I looked around and got lost in deep thought. I found myself appreciating the city's now respectable skyline, admiring the downtowners laughing, socializing hanging out at bars and restaurants.

It hit me hard there was much to miss if I leave the City of Oaks!



I was reminded of how dramatically Raleigh has changed since I moved here in 1991. I was an eyewitness to all the new growth and prosperity. I broadcasted with great glee and gusto all the lists that put the greater Raleigh area on national maps. You know what I mean. We seem to always top lists of best places to live, work, play, invent, enterprise, raise

families, retire, go to college, and so on.

I raised my daughter in Raleigh. She attended great schools: Underwood, Ligon and Enloe. My dear one was more than ready for college studies when she graduated. The Wake County school system was respected across the country for its excellence. Her courses were rigorous and thought-provoking. Without a doubt, my child is fully equipped to compete with the best. Raleigh taught her well.

And Raleigh taught ME well. I recognize the importance of having a network of friends and partners with similar interests who truly have your back. I learned how quickly in business one can move from being an asset to a liability. I know how progressive a state or city can become when people celebrate diversity and practice tolerance and inclusion. I know for sure that we all win when we look out for each other.

If I do have to say goodbye to Raleigh, I hope I will be saying hello and opening my heart to a region where the quote "To be, rather than seem," makes perfect sense. But no matter where I land, this city will always be in my heart. 🏠

*Pam can be reached for comment through the Downtowner at [pam@welovedowntown.com](mailto:pam@welovedowntown.com).*



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. 🐾 Photos courtesy InBetween the Blinks Photography

**Zipper** 6 years old, American Staffordshire Terrier mix—Zipper is the smartest dog this side of the Mississippi! It's a fact. He's currently staying with an SPCA foster family, however he is ready to go to his forever home today! This adorable guy has been with us for over a year and half. He's been holding his breath for his perfect family that who time! Zipper would love to go to an active family where he can enjoy long walks and hikes! If



you're looking for a running buddy, Zipper's your boy. He would enjoy doing extreme frisbee drills or anything to show off his agility! He's looking for a family who's in it for the long haul. Are you that person? Visit [www.spcawake.org/adopt](http://www.spcawake.org/adopt) to learn more about Zipper. Call 919-772-2326 to schedule a time to meet him today!



**Chuckles** 9 years old, White Oriental Shorthair—His name says it all! This fun-loving cat has a hysterical sense of humor and will keep you on your toes! Need someone to add some spring in your step or brighten up your home? Chuckles is your boy. He is the life of the party and doesn't mind being center of attention at get-togethers! He doesn't mind a full house and

in fact he'll jump in and take part in all the action without a second thought! Yet if you need to leave for the day or work full time he's perfectly content chill-laxing at home alone. Learn more about him at [www.spcawake.org/adopt](http://www.spcawake.org/adopt), or call 919-772-2326 to schedule a time to meet him in person at the SPCA!



If you're not a fan on Facebook, Twitter or Instagram...



...then these are just a few of the great photos you've been missing from our wonderful contributing photographers: Randy Bryant, Bill Reaves, Karen Diaz, Rodney Boles, Gus Samarco, and Crash Gregg. Find us on any or all our social media and join more than 50,500 followers and see just how cool the Triangle really is.



[www.facebook.com/TriangleDowntownner](http://www.facebook.com/TriangleDowntownner)

[www.twitter.com/WeLoveDowntown](http://www.twitter.com/WeLoveDowntown)



[www.instagram.com/TriangleDowntownner](http://www.instagram.com/TriangleDowntownner)

Wonder where some of these photos were taken or who they are? Follow us and find out!



32,337 likes



16,919 followers



1,262 followers





# American Meltdown Gourmet Melts BY TYLER REINHART

People love cheese. Cheese fries, cheese sticks, cheese pizza, mac n' cheese; the family of cheesy delights is as expansive as it is varied. Few of these incarnations, however, are as near and dear to our foodie hearts as the grilled cheese sandwich. The grilled cheese is a sandwich that couldn't be any more American if it was served on a freedom plate by a guy in an eagle suit. You've probably crossed paths with the grilled cheese before. Perhaps you enjoyed one on the playground swing. Maybe it's the only recipe you learned from your time slaving away at university.



*The Hangover Melt*

But this article isn't about your past sandwich experiences. This one's all about a man with a vision of cheesy greatness, a man who is on a mission to melt your heart one bite at a time.

American Meltdown Gourmet Melts is the brainchild of Founder, Chef and "Director of Delicious" Paul Inserra. Paul grew up on City Island in the Bronx, a community packed with 25 restaurants in a mile-and-a-half strip. After graduating with an English Literature degree from Fordham University, Paul traveled and ate his way through Paris, London, Scotland, El Salvador, China, and all over the Caribbean. After a particularly grueling job constructing docks in the Caribbean, Paul had a bit of an epiphany and decided to pursue an education in the culinary arts, attending the French Culinary Institute in Manhattan. After graduating, he worked in NYC at Smith & Wollensky's (now Fourth Wall Restaurants), Quality Meats, Sfoglina, and Jean-Georges' Matsugen. He also worked with Vision Wine Brands, a boutique wine importing and distribution company. After moving to North Carolina, he briefly worked at



*Some of the staff of American Meltdown with owner Paul Inserra (3rd from left)*

the Nasher Cafe at Duke University and the amazing Revolution in Durham.

Along with his wife Alycia, Paul decided to come up with a business plan for his own concept after working in the restaurant/hospitality industry for over ten years. The confluence of the rising food truck trend, a love for street food and the desire to build his own brand led to the creation of American Meltdown. Food trucks defy the old restaurant adage of "Location. Location. Location." Instead, food trucks can follow the crowds and develop a following based solely on the merit

**TAMALE TUESDAYS**

at

**cala v e l a**  
empanada & tequila bar

**HAND MADE  
\$2 TAMALES**

&

**1/2 PRICE TEQUILA  
EVERY TUESDAY**

**444 SOUTH BLOUNT ST.**

**WWW.CALAVELARALEIGH.COM**



**FIND OUT WHICH  
PIECE FITS YOU...**

RALEIGH'S BEST VARIETY OF  
PARTIES AND EVENTS WITH  
UNPARALLELED QUALITY.

LARGE OUTDOOR PATIO WITH  
ASSORTED HOOKAH FLAVORS.

FOR CALENDAR AND EVENT INFO  
PLEASE VISIT OUR WEBSITE:  
**WWW.MOSAICWINELOUNGE.COM**  
OR CALL: 919.510.8630



517 W. JONES STREET | RALEIGH, NC  
FACEBOOK.COM/MOSAICWINELOUNGE



of how delicious the food is. After coming up with multiple menu ideas, the one that stood out to Paul centered on tasty grilled cheese sandwiches, or melts, his favorite term for the truck's menu fare.

But these aren't run-of-the-mill grilled cheeses. These are little bites of gourmet heaven, and Paul tells us different areas of the Triangle have their own favorites. Raleigh is in love with the Buffalo Blitz sandwich, a grilled cheese sandwich loaded with grilled chicken tossed in buffalo sauce and smothered in local pepper jack cheese. Biting into this sandwich was pretty much like having angels tap-dancing on my tongue. It is really the perfect mix of spicy, salty and crunchy goodness. Durham, however, tends to prefer American Meltdown's acclaimed Pigs n' Figs. This little piggy has not only won over the hearts of the people of Durham, it has also found its way into the pages of the New York Times. The sandwich is a fusion of Italian heritage and American artisan cheese made with black mission figs, an Italian speck ham, local goat cheese, and a touch of balsamic vinegar on sourdough bread.



Flash fried brussel sprouts

In addition to these two fan favorites, there's a good assortment of other grilled cheeses that will wow any palate. We sampled The Orchard, a delicious concoction crafted from Guglhupf Bakery's rustic house bread, cheddar cheese, sliced Granny Smith apples, rosemary, and ham. This ham and cheese paired with the tart apple definitely had our taste buds singing. Paul also makes this sandwich without the ham for those who prefer vegetarian. This sandwich was inspired by Alycia's grandfather, who always enjoyed his apple pies with a slice of cheddar on top. In his words, "Apple pie without cheese is like a kiss without a squeeze."

The Hangover is another of his creations and was inspired by Paul's love of huevos rancheros as a post-party food. One happy customer described it as "a beautiful blend of pimiento cheese and egg that will throw a party in your mouth."

Other than the menu regulars, Paul has a good staple of grilled cheeses he rotates on and off the menu. A few of their others creations include the Matador (Sourdough bread, Manchego cheese and Romesco Sauce made with

red peppers, garlic and almonds), The Farmers Melt (Firsthand Foods Local NC Bratwurst, local arugula pesto [when in season], provolone on sourdough bread), and the Patty Melt (grilled burger with sautéed onions and cheddar on sourdough bread). Sandwich prices range from \$6-9.

Don't forget to try their flash fried Brussel Sprouts. Even if you're not a Brussel sprout fan, I'd be willing to wager you'll love these awesome veggies. And they're only \$4.

You can find the truck's daily locations and upcoming events via their Twitter feed @AmericanMLTDWN or check out their full calendar online, [www.americanmeltdown.org](http://www.americanmeltdown.org). If you spot the big orange truck while you're out and about, do yourself a favor and pick up one of their amazing cooked-to-order melts. You'll never think of grilled cheese the same way again. 🍷

Tyler can be reached at [tyler@welovedowntown.com](mailto:tyler@welovedowntown.com)



**OAK CITY MEATBALL SHOPPE**

*Presents*

**WHISKEY WEDNESDAYS**

*Featuring*

**1/2 OFF WHISKEY**

**ANYTHING UNDER A SAWBUCK**

**45 WHISKEYS | 35 BEERS**

**MAKING BALLS UNTIL MIDNIGHT**

**180 EAST DAVIE ST. | IN THE RED HAT TOWER**

**WWW.OAKCITYMEATBALL.COM**

**GRAPHIC DESIGN TUTOR**

College Professor available to help with projects for Graphic Design.

**Adobe Illustrator;**  
Easily conceptualize and draw using illustrators vector art, become skilled using the pen tool to quickly change color, use gradients and typography design for posters, identity systems, and more.

**Adobe InDesign;**  
Multiple page layout for magazines and brochures, including linking text boxes and columns for layout options, master pages, and character styles, etc.

**Adobe Photoshop;**  
Image editing enhancement, retouch techniques and size formatting.

Proper formatting techniques of these three programs can help you develop your design style and quickly learn these professional tools for school projects or professional output.

(Maya 3D Animation available upon request)

[RaleighDigitalTutor@gmail.com](mailto:RaleighDigitalTutor@gmail.com)

Ps ID Ai

*The 4th Annual*

**Read to Succeed BBQ FEED**

Support the Literacy Council of Wake County and join in the fun by attending the 4th Annual Read to Succeed BBQ Feed

*Saturday, September 20th from 4-7 pm at the Lake Wheeler Waterfront Conference Center*

This is a fun-filled family event featuring BBQ from The Q Shack, bluegrass music from the Kudzu Ramblers, and a silent auction overlooking the lake! Auction items include: pottery, handcrafted jewelry, restaurant gift certificates and more!

*Tickets are \$20 for adults and \$5 for children 12 & under. Go to [www.wakeliteracy.org](http://www.wakeliteracy.org) or call (919) 787-5559 for more information and to purchase tickets!*

**Literacy Council**  
of  
WAKE COUNTY

All funds raised will support the Literacy Council's free reading and writing programs for adults, families, and at-risk youth.



# Around Town in the Triangle



Enjoying lunch at NOFO @ the Pig :)



Newly opened Tasty 8's general manager Brandon Christy and owner Dr. Brett Wells



Stop by to see Alan & the certified gemologists at Reliable Loan for top quality diamonds



Truman loves our mobile vet Heather Moeser of Downtown Mobile Vet Services

Photos below are from the recent Hopscotch Music Festival, which drew record crowds from across the country, furthering the Triangle's place on the national music map. Photos by Rodney Boles, Gus Samarco and Karen Diaz for the *Downtowner*. Visit our Facebook page for more Hopscotch photos.



The City Plaza shows filled the streets all weekend



The What? Cheer Brigade was a welcome musical anomaly



De La Soul played to a rainy but excited crowd



Folks enjoying the perfect Raleigh weather at the Person Street Hopscotch Day Party in front of Person Street Bar and the future home of Standard Foods restaurant and grocery



Gross Ghost was the most



Local guys Jack the Radio



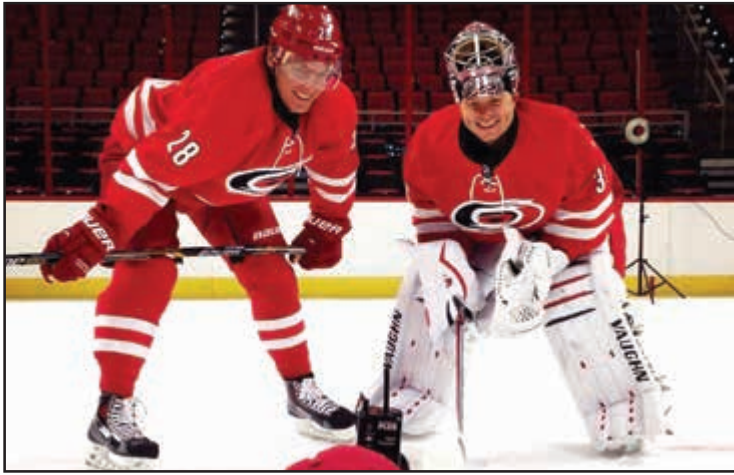
St. Vincent drew a packed crowd



The local e-tix crew did a great job with wristbands



# Around Town in the Triangle



Semin and Khudobin are all smiles during their Canes media photo shoot



Tanya & Zoe doing a little shopping at Yellow Dog Bread Company



Chef Oscar with co-owners Hector and Charlie Ibarra at José and Sons in the Warehouse District



Newly opened Brew Coffee co-owners Mike & A.J.



Matt & Dent from WKNC 88.1



Bill & Katie at the new Oak City Coffee Roastery on Hargett Street

SPARKcon wowed crowds for four days in downtown Raleigh with events ranging from circusSPARK (most of the photos below), poetrySPARK, musicSPARK, fashionSPARK, geekSPARK, and tastySPARK. Check out [www.SPARKcon.com](http://www.SPARKcon.com) for more photos







## Oak City Meatball Shoppe & Whiskey Bar BY CHRISTY GRIFFITH



I didn't even know Raleigh needed a meatball place until Oak City opened. How we made it to 2014 without one is beyond me.

What do you get when a lawyer, restaurateur and realtor walk into a bar? I'm assuming you'd get a pretty good buzz based on the 45 different whiskeys, bourbons and scotches offered at Oak City, the brain child of Hans H. Huang (co-owner of Moonlight Pizza Company), Ken Yowell (owner of CalaVela Empanadas & Tequila) and Stephen Votino (realtor and the other co-owner of Moonlight Pizza). Combining their super-powers, the three opened Oak City Meatball Shoppe & Whiskey Bar. Although the "& Whiskey Bar" isn't present on the signage, one look inside serves as a not-so-subtle reminder that this isn't just a place



*The guys behind Oak City Meatball—Ken Yowell, Stephen Votino and Hans Huang*

to enjoy a meatball, but maybe a place you would want to take a very long "working" lunch or a late-night stop for...meatballs and whiskey. I mean, it's a pretty straightforward concept.

Here's the run-down: four meatballs with sauce and focaccia can be served over a side or paired with a family-style side to share. (If you're into sharing. Lots of times I'm not. Stop judging.) One order of meatballs is pretty filling, but if you're indecisive like I am, bring along some friends and make them order all the combinations of balls and sauces that you want to try. Do it in a way that makes them think they are ordering of their own volition and you might make out like a bandit.

For those of you who like to stick with the basics, a combination of Traditional Beef Meatballs (\$8) pairs nicely with the Tomato Sauce. Try it over Ziti (\$4) or Spaghetti (\$4), although with so many possible combinations on this menu, I recommend stepping out of your comfort zone and trying something exciting! The Spicy Pork Meatballs (\$8) served with the Meat Sauce were just the right amount of spice for my liking. (I like spicy things, but as a general rule, I do not enjoy the feeling of my eyelids sweating.) These would be my favorite all-purpose meatball on the menu.

We tried the Veggie Meatball (\$8) two ways—with the Tomato Sauce and with the Pesto Sauce. The tomato-sauced version would be a good substitution for vegetarians who want the traditional flavors of an Italian dish, but the pesto sauce was out of this world. The Veggie Meatballs I was fortunate enough to shove into my face like a debutante coming off a three-week cleanse were insanely delicious, filled with broccoli and nuts. Try them over the Polenta (\$4), which very well may be the yummiest, creamiest polenta I've had this side of wherever polenta comes from.

I don't want you to think I'm not showing the same amount of love for the carnivorous side of the menu, because I was completely moaning over the Chicken Meatballs (\$8) with Parm Cream. The chicken was surprisingly moist and tender. Definitely try these with the creamy sauces so you can use that deliciously chewy focaccia bread to soak up the leftover gravy.

Maybe you are one of the friends that got dragged along to fulfill your pal's meatball vision quest and got up to peruse the amazing craft beer selection. When you get back, all that is left are empty bowls and friends with telltale sauce stains on their shirts. You can still make a hearty meal out of the sides that they forgot to touch as they were propelling meatball after meatball into their traitorous mouths. A bowl of Collard Greens (\$6) topped with crumbled bacon beats any kind of greens you pop out of a tin can on New Year's Day. These were so delicious I didn't even ask for vinegar and hot sauce, and I'm the type of girl who smothers her collards with so much of both that I almost choke.

The Mac and Cheese (\$6) isn't overly rich and comes topped with toasted breadcrumbs for a nice crunch; it's large enough to make a meal out of,



*Collard greens with crumbled bacon*





Pick any three meatball combinations for your Sliders

paired with the Market Salad (\$6), which consisted of lightly dressed baby greens with strawberries, red onion and goat cheese on the day we visited. I'd put money on their daily salads showcasing seasonal ingredients, so make sure you try these throughout the year. The Arugula Salad (\$6) featured cranberries and pecans as well as goat cheese and was a nice delicate counter to the heavier dishes on the menu.

Of course, sometimes you just want to eat with your hands. When using a fork is too much to ask, order the Sliders (\$8). You can mix-and-match three kinds of meatballs and sauce, and each will be placed on the cutest li'l buns which are just the right amount of soft and chewy. (For real, the bread at this place is tops.)

But sometimes you might not want to do cute li'l sliders and instead, rip off your [sauce-stained] shirt and scream, I'M A MAN! If you're up for it, go for the Hoagie (\$10). This monster of a sandwich comes with your choice of three meatballs (get the Spicy Pork and Tomato Sauce) and cheese on French bread. If you're *really* up for the challenge, add bacon (\$2), a fried egg (\$1) and extra cheese (\$1.50). It comes with a salad, so it's basically a plate of the food pyramid, but maybe after the pyramid has been shaken like a Magic 8 Ball.

I'm sure I'm not the first to say it, and won't be the last, but I'm sure glad these guys had the balls to open Oak City Meatball Shoppe. 🍷

Christie can be reached at [christie@welovedowntown.com](mailto:christie@welovedowntown.com)

180 East Davie Street | Raleigh, NC 27601  
919.714.9014 | [www.oakcitymeatball.com](http://www.oakcitymeatball.com)

Mon-Thur: 11:30a-12a, Fri: 11:30a-2a  
Sat: Noon-2a, Closed Sunday  
Food available until midnight



Hoagie with fried egg, bacon and extra cheese

# ARTSPACE COLLECTORS GALA 11.22.14

**Join us**

artspace

for an art-filled evening of eclectic food and drinks, music, and silent and live auctions with artwork from the Triangle's best artists. Visit [tinyurl.com/collectorsgala](http://tinyurl.com/collectorsgala) or call 919.821.2787 for more info.

Image: 2013 Collectors Gala, courtesy of Shawn Rocca



THANKS TO PNC First Citizens Bank foreverfirst STEWART FIRWICK FOUNDATION

## BENCHMARK AUTOWORKS

Setting the Standard for Automotive Service

919-664-8009

**Benchmark Autoworks**

Less than 3 blocks from Raleigh City Hall, downtown condos and office buildings!

**Exceptional Auto Repair:**

- Brakes
- Oil Change
- Transmission Flush
- A/C or Heater Maintenance
- Timing Belt, Water Pump
- Suspension
- Custom Exhaust
- Engine Repair
- Transmission Repair
- Headlight Restoration

Ask about our Warranty!  
Winner of Multiple Service Awards:  
Triangle Downtowner Magazine  
Angie's List

227 West Davie St, Raleigh, NC 27601  
[benchmarkautoworks.com](http://benchmarkautoworks.com)  
Email: [service@benchmarkautoworks.com](mailto:service@benchmarkautoworks.com)



# Celebrating 100 Years at City Market

BY LINDA KRAMER | COLOR PHOTO BY THOMAS M. WAY

In the first week of October this year, the city of Raleigh will celebrate the 100th anniversary of its historic downtown district, City Market. On First Friday, October 3<sup>rd</sup>, a centennial birthday bash is planned featuring a wide lineup of great local bands, speeches from market pioneers and city leaders, and outstanding pit-cooked Carolina style barbecue.



Customer shopping for produce from a local farmer at City Market, circa 1930

Market Hall, City Market's large central building and gathering place, opened with great fanfare and celebration on Wednesday, September 30,

1914. When it opened and replaced the old market in Metropolitan Hall on Fayetteville St., it quickly became the city's new gold standard for market vending and sanitation. It provided refrigeration for meat, fish and other perishable items brought to market (unheard of at the time), which greatly expanded the participation and popularity of the market in the community. In the 1920s and 1930s, a gentleman named Robert Hodge owned a meat shop at the market. In a 1988 interview for the Raleigh Historic Districts Commission's "Raleigh Roots" oral history project, his son, Rufus Hodge, reflected back on those early days of life in and around City Market. He remarked, "It looked like a circus around there... with people coming from all over."

And people did come from everywhere—from all walks of life, regardless of age, gender, social status, or color. Throughout its history, even early on when most other parts of Raleigh were subject to Jim Crow laws and racial segregation, City Market was always heavily integrated. In the 1910s, 20s, and 30s it served as a natural meeting



City Market was a hub of local shopping activity since 1914

point between the historic "Black Main Street" to the north on Hargett Street and the Tabernacle Baptist Church and its upper class white congregation one block to the northeast. Weekends always consisted of large gatherings and picnics among farmers, friends and families at City Market and Moore Square, known collectively as "The Grove." Both black and white merchants kept booths in the market. "They were integrated and got along like family," said Hodge.

In 1980, under the leadership of Mayor Smedes York, City Market became recognized under the National Register of Historic Places, and the city was able to commence with restoration of the



## RICHARD DURHAM Attorney at Law

- Traffic / DWI
- Criminal
- Civil Litigation
- Injury / Disability Claims

919.400.2849  
333 Fayetteville Street  
Capital Bank Plaza, Suite 1201  
Raleigh, NC 27601

**We Buy Gold & Platinum**

**Treasures**  
New and Old

**Reliable Loan & Jewelry**  
Expert Jewelry Repairs  
Certified Appraisals

www.reliablejewelry.com  
Mon-Sat 9a-5:30p, Fri 9a-6p 307 S. Wilmington St., Raleigh  
Downtown Raleigh Since 1949 (919) 832-3461

# Need a photographer?

Let the expert staff photographers at **Triangle Downtowner** shoot your next event, head shots or commercial projects.

Call for an appointment  
**919 828 8000**



district and it's nearby buildings. During the revitalization efforts of the 1980s, something wonderful happened. One sunny afternoon, the citizens of Raleigh showed up in city market with shovels and pickaxes in hand, and removed the asphalt pavement, unearthing and restoring the cobblestone streets to their original historic condition.

This revitalization initiative also brought art to the forefront in City Market. Artsplasure, the yearly Raleigh Arts Festival, has been a wonderful boon for the city and art community, and has called City Market home since 1980. The 1980s art renaissance of City Market also gave rise to the studio and gallery, Artspace. Artspace and its founders were pioneers in downtown Raleigh, convincing arts organizations and artists to join them in creating this new visual art center and bringing artists, students and visitors to a then blighted area.

Greenshields Brewery, one of the first 50 craft breweries in America, opened in Market Hall in 1989. Unfortunately it met with an untimely demise in 2004, succumbing to a building fire. Also in 1989, Big Ed Watkins made City Market the new and permanent home to his famous Big Ed's Restaurant, a favorite of local folks and famous politicians over the years. In fact, Hillary Clinton came

to visit Big Ed during her 1992 campaign trail and had chicken stew, turnip greens, lima beans and biscuits for lunch. Another City Market restaurant anchor, Woody's @ City Market, opened in 1993, touting the best wings in town, as voted by our *Triangle Downtowner* readers earlier this year. Established in 1998, Vic's Ristorante Italiano also chose the historic district as home to their business.

City Market has proven to be resilient over the years, still standing strong amid its beautiful cobblestone streets. Current owner, Michael Hakan, remains upbeat and committed to the success and long-term viability of City Market. Newer tenants



The current day City Market is a grand sight after dark and offers dining, retail, nightlife and special events.

PHOTO BY THOMAS M. WAY

like Dogwood Collective and Design Gallery Studio have drawn rave reviews and loyal followings while new kid on the block, City Market Cafe, is currently slated for a fourth quarter opening.

With larger employers like Red Hat and Citrix expanding their presence in downtown Raleigh, residential highrise projects like Skyhouse going up across the street, and Moore Square renovation plans in the works, City Market officials are tangibly excited about what the future holds. "I just love the community heritage that City Market is built upon. It's in our bloodline to be the natural meeting place for local people, products and services. When you stand on these cobblestones, you feel a certain responsibility to honor that tradition," says Josh Leonard, Project Coordinator of City Market.

While cherishing its past and celebrating the here and now, City Market is also ever mindful of its future. As City Market's Marketing Director Kara Guido beams, "We think the Centennial Celebration is not just about celebrating the first 100 years of City Market; it's about the next 100 years too."

For more information on City Market's Centennial Celebration, visit [www.citymarketraleigh.com](http://www.citymarketraleigh.com)

**The London Bridge Pub**


A sexy pub in the heart of downtown. Beautiful European decor with that feel you only find in a real Brit pub.

110 E. Hargett St.  
919.838.6633

[www.thelondonbridgepub.com](http://www.thelondonbridgepub.com)

Nana says, "Mangia, Mangia!"

**Bella Monica**

Cucina  Vino

Passion is our Main Ingredient.

919.881.9778 • 3121-103 Edwards Mill Rd., Raleigh 27612 • [bellamonica.com](http://bellamonica.com)



## COME PIG OUT @ NOFO!

**BRUNCH**  
Sa & Su 10-3  
**LUNCH**  
M-F 11-3  
**T-TH 10-3**  
**DINNER**  
T-TH 5-9  
F & Sa 5-10



**NOFO @ the pig**  
2014 Fairview Rd.  
Raleigh, NC 27608  
919.821.1240 - www.nofocom

## We're Growing!

Tesoro is hiring talented, energetic stylists. Call us for more information!

Best guy's cut in downtown!  
**\$20 MEN'S CUT**

All haircuts include shampoo, haircut and blow dry

**tesoro**  
hair design  
919.896.7206



MAURIZIO FAVALE, OWNER/STYLIST

320 Glenwood Avenue  
Open six days a week  
Mon-Thu 11-7, Fri 10-6, Sat 10-5  
www.tesorohairdesign.com



# Orange Wine

*A white with all color, tannin and no middle ground*

BY SETH ROUCH



Orange wines are enjoying something of a moment in the sun among some wine drinking circles, but the beverage jury is quite divided on pronouncing a verdict on this divisive wine.

The backstory of these orange wines, or more accurately and less flattering, skin-contact fermented wine, is in the process of winemaking. Typically, red wines are pressed and left on their skins where they macerate and absorb pigment, phenols and tannin over the course of several days or weeks. The typical white wine is pressed off the skins and the juice is moved directly into a fermentation vessel. Orange wines utilize the red wine process on white grapes, thereby adding color, aromatics and tannin to an otherwise white wine. The resultant wine is assortment of aromas and flavors that run the gamut of cider, cloudy, grapefruit, oxidative almond, and yeast autolysis notes. In a word, *different*.

The tradition of orange wine dates back thousands of years to Georgia and the Caucasus, however owes something of its resurgence to Friulian iconoclast winemaker Josko Gravner. Already hailed as a brilliant winemaker in the 1980s, he became disillusioned with what he saw as the future of modern and ubiquitous winemaking. Thereafter, he researched historic practices and eschewed technology in favor of an older approach to winemaking, including fermentation in clay amphorae, and a seven month skin maceration. The subsequent wine, which Gravner terms amber wine, did not garner accolades initially. As Gravner likes to say, his wines need seven years before they are ready. However, the quality, complexity and finesse were impossible to deny. Today Gravner is hailed in many circles as one of the world's elite producers and godfathers of orange wine.

His influence and success has spawned



imitations, homages and facsimiles as well as a large disagreement on the place of these wines in fermented grape juice hierarchy. In this arena, partisan advocates abound. Sommeliers are notorious for championing the weird, obscure and esoteric grape varieties and techniques and orange wine is no exception. Many somms will remark on the uniqueness of the wine, versatility in food pairings and the distinctive element of tannin in a dry white wine. However, most would also concede that the charm of orange wines is not immediate and can pose a challenge for many of the uninitiated. Detrac-

tors of orange wines decry them as faddish, hipster affectations, and style over substance. The most ardent make comparisons to paint varnish, and allusions to unclothed emperors...

Whichever camp you may belong to, orange wine is a matter of opinion and an interesting sub-genre of the wine world. At the very least, orange wine makes for fantastic conversation among wine-loving friends.

With subjectivity, discord and disagreement in mind, here are some recommendations for your own orange wine debate:

Gravner, 'Amfora' Ribolla Gialla, Venezia Giulia, Italy, 2005—\$85: A benchmark producer, with vibrant fresh fruit and piercing acidity

Palmina, 'Subida', Santa Barbara County, California, 2010—\$30: Monumental Californian tribute to the great Italian producers

Scholium Project, 'Prince In His Caves', Sonoma Mountain, CA, 2010—\$40: Powerfully individual Sauvignon Blanc brimming with grapefruit pith and tart citrus

Stanislao Radikon 'Oslavje' Venezia Giulia IGT, Friuli-Venezia Giulia, Italy, 2005—\$42 500ml: Nutty, quince and citrus notes dominate the wine of this influential Italian producer

Sean is the Wine Director and Sommelier for [ONE] restaurant in Chapel Hill. He can be contacted at SeanR@one-restaurant.com.





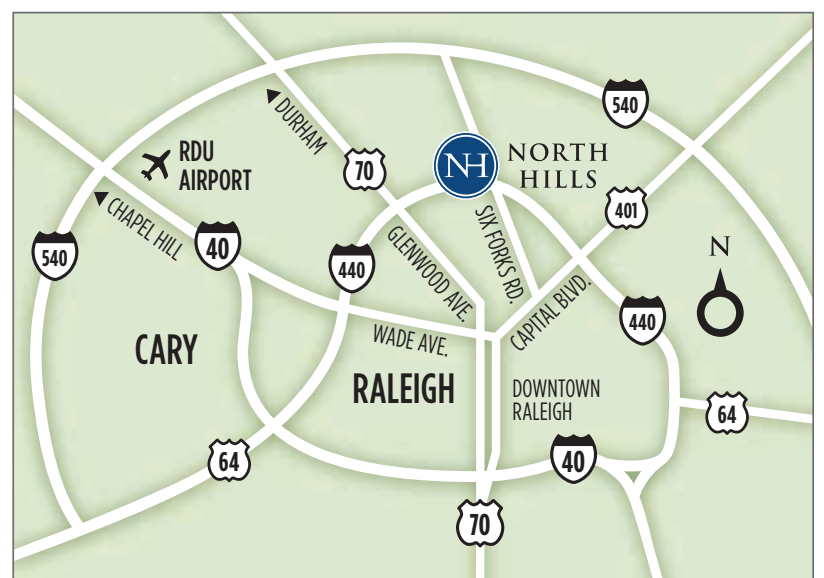
# WHERE THE LOCALS ARE



OVER 135 PLACES TO SHOP, DINE, & ENTERTAIN

From high-end **boutiques** to the Triangle's best **restaurants**, North Hills is a world of local bliss for your every desire. Find the perfect **home** decor, indulge in a **spa** treatment, or join a state-of-the-art **gym**. Invite guests to stay a while at Raleigh's premier **hotels** and enjoy the bounty of **entertainment** including concerts, a 14-screen cinema, bowling, and the new Midtown Park!

Discover where the locals are. Discover North Hills.



     
919-881-1146  
SIX FORKS ROAD & I-440

RALEIGH'S MIDTOWN  
NHRaleigh.com



NORTH  
HILLS



# Local Gallery News

BY MAX HALPEREN, ART EDITOR

We may be at the tail end of the summer doldrums, but I spotted three of the most sparkling shows I've seen so far this year.

At the Municipal Building's Block Gallery, three artists—Nora Phillips, Mary Kirchner and Becky Joye—juggled space, form and color in ways that belie the flat world of canvas and paper their work

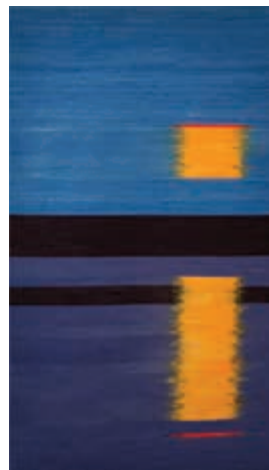


*Garden of Eden by Nora Phillips at Artspace*

originate in for the show "Unraveled." Phillips also had her own show at Artspace, with some magic of its own.

At Gallery C, "Under the Big Top" provides a bright collection of prints, paintings and assemblages by 14 artists, including the likes of Marc Chagall, Robert Broderson and Louis St Lewis.

Bubbling up from the paper and canvas of Nora Phillips' nine abstracts at Block were carefully shaped cut-outs stuffed with felt, painted in a myriad of strokes, and topped by further bubbles emerging from the interior. Threads surround them, link them and sometimes cascade off the canvas. In her "Looking Down," an animal-like head emerges from the top and peers into bursts of swirling yellows, reds and greys filled with other emerging forms suggesting living creatures. "I love how I can express fluidity,



*Mary Kirchner's Sunset at Block Gallery*

movement and grace in sinuous, feminine lines," says Phillips.

Among her works at Artspace I was taken by the complex "Blue Planet," holding a universe of receding blue and greens, on which float a parade of bubbles and tangles of thread, some hanging from the canvas and joining the painting to our world.

At times my eyes danced around Mary Kirchner's dazzling fabrics. A camper, hiker, world traveler, she defines her work as "Translations" and insists that "through weaving, I capture my experiences and perceptions of wilderness that help me better understand my connection with the natural world."

In "Loblolly," fish shapes are cut into roiling green fabric, shapes filled with contrasting fabric. Below them, a large rectangle is also filled with

**Shuckin' & Shaggin'**

**BACK BY POPULAR DEMAND  
OYSTER ROAST AT THE CAPITOL**

**Shuckin' & Shaggin'  
Oyster Roast at the Capitol**

**Friday, Oct 10 // 7-11pm**  
Featuring live music by  
**The Embers**  
and a silent auction to benefit the  
education and restoration programs  
at the State Capitol

Visit [www.ncstatecapitol.org/oyster-roast](http://www.ncstatecapitol.org/oyster-roast) for tickets  
\$75 per person

Menu: Oysters (raw and steamed), shrimp cocktail, local craft beer, wine, coleslaw, hot cheese grits, hushpuppies, turkey sliders, vegetables, cheese & fruit, & awesome desserts





Before the Show by Robert Broderson at Gallery C

fabric and variously dyed coils that spread into the fish. In "Currents" her fish are enfolded in waves rippling through the fabric.

In the very different "Sunset," two bright yellow rectangles, one above lines of black, another below, appear against very subtly varied blue and purple backgrounds. Subtle too are the edges of the rectangles, made to fade into blues and purples with ripples of yellows and greens.

Simpler but bright with iridescence are Becky Joye's carnival whimsies on paper and panels. In "Dream Catcher," houses covered in shining blues

and yellows are suspended from a whirligig, all dramatically painted on a black panel. "Unraveled" was carefully and knowledgeably curated by the gallery coordinator, Annah Lee.

Block Gallery's next exhibition, "Carolina Folkways," will feature photography by Titus Brooks Heagins and Michael Schwalbe, and the *Case Study* installation from artist Gabrielle Duggan will open September 18<sup>th</sup> and runs through November 14. More info at [www.bitly.com/blockgallery](http://www.bitly.com/blockgallery).

"Under the Big Top" at Gallery C is filled with 46 delightful images of the creatures who inhabit circus rings and sideshows. In a stunning group of Marc Chagall lithographs I came across the fantasy "Soleil au Cheval Rouge" that places a floating two-headed woman above a red horse. Floating nearby is a comic, red-faced sun complete with violin. Among Robert Broderson's sideshow oils, I found "The Donkey Lady and Her Court," and "Before the Show" both alluring and macabre, precisely as a circus visitor is likely to feel as he faces them facing him.

But nothing in the show is quite like any other. Entirely charming is Louis St. Lewis' mixed media "Garden Harlequin," a smiling head surrounded by red blossoms and green leaves. Not smiling at all is the tired clown in Roland Watts' print "Deflated," a moving image of a clown after his act is done.

On entering the show I was struck by a superb assemblage with a title I am still trying to decipher: "Luck Was Always on Her Side (Usually to the Left)"

by Elissa Farrow-Savos. A woman of painted polymer clay, hands insouciantly in her pockets, stands on a mono-wheel, itself set on a four-wheeled stand. I remember mono-wheels making the rounds of circus rings, usually carrying clowns or acrobats calling attention to themselves.

"Under the Big Top" runs through September 17th. Visit <http://galleryc.net/exhibits> for information about other upcoming shows. 📍



Garden Harlequin by Louis St. Lewis at Gallery C

Max can be reached for comment at [max@welovedowntown.com](mailto:max@welovedowntown.com).

# SAVE THE DATE!

internetsummit <sup>14</sup>

NOVEMBER 11-13  
RALEIGH, NC

[www.internetsummit.com](http://www.internetsummit.com)



Your Neighborhood Bar for 16 years

Great selection of martinis, scotch & bourbon, cigars, wine, and beer with the best bartenders in Raleigh

**HAVANA DELUXE**  
437 GLENWOOD AVE  
Raleigh - 919.831.0991

**LOVE at first BITE** Chef Brian Adornetto

What you want, When you want it, The way you want it!

- Personal Chef Services
- Intimate Dinners
- Personal Cooking Classes
- Private Parties

[www.LoveAtFirstBite.net](http://www.LoveAtFirstBite.net)  
919.999.7590



# Durham History

BY JOSHUA CLARK DAVIS

The best-known chapter of Durham's musical history is undoubtedly the Piedmont Blues, made famous by artists such as Blind Boy Fuller and Reverend Gary Davis. "Tobacco Road," written and first recorded by Durham native John Loudermilk, is another local classic. The Bull City's vibrant funk, R&B, and soul music scene of the 1960s and '70s, however, seems to have faded from local memory.

In the 1960s and '70s, Durham was home to more than 40 local soul and funk groups that recorded at least 35 singles and three full-length albums. Local independent labels such as Microtronics Sound, Saxony, and Ju Ju released records by Durham soul artists. Performers such as the Shamrocks, John Snells, Nick Allen Sr., Johnny White and the Mighty Crusaders, the Black Experience Band, Blue Steam, the Communicators, Duracha, the Modulations, N.C.C.U., Brodie, The Jammers, the Leon Pendarvis Orchestra, and Risse were among the Bull City's most beloved musicians.

Durham's soul scene was truly impressive, especially considering the city had just over 100,000 residents and was far from the soul music capitals of New York, Los Angeles, Detroit and Philadelphia.

The history of the Bull City's soul scene has survived, but just barely. Until now, Durham's soul music has lived on in private memories and individual collections, its stories traded between rare record hunters, local veteran musicians, and a few scattered journalists.

A museum exhibit and a new website aim to preserve and make public Durham's rich soul heritage. "Soul Souvenirs: Durham's Musical Memories of the 1960s and '70s" is currently on display

at the Museum of Durham History until the end of 2014. BullCitySoul.org, the exhibit's companion website sponsored by the Durham County Library also chronicles the Durham's soul history.



The Modulations' "I'm Hopelessly in Love with You/ What Good Am I" was a hit in 1973. Watch a "Soul Train" clip at [bit.ly/1nw45UP](http://bit.ly/1nw45UP)

This exhibit and website, created by myself, CarolinaSoul.org founder Jason Perlmutter, and designer Lincoln Hancock, will for the first time make the hidden history of Durham's soul music widely and freely available to the public. Our hope is that this website will give long-time residents, recent arrivals, and people from around the globe a new level of access to the city's soul music history. We also hope to inspire record collectors,

historians, and designers in other cities and states to create online projects that bring local soul music histories to public audiences.

Bull City Soul is not just a story about music but touches on a wide range of social and cultural issues that shaped the city in the 1960s and '70s. Most important, this exhibit and website tell the story of Durham's African-American community in these decades of tremendous change.

Public schools such as the historic Hillside High School gave young black Durhamites access to first-rate music teachers such as Joe Mitchell and Clarke Egerton, Jr. African-American churches and their gospel choirs provided crucial training grounds for young musicians to hone their talents.

The civil rights and Black Power movements helped shape Durham's soul music, too. Larry Scurlock, leader of groups such as the U.S. Welfare Band, was one of several students to desegregate Durham High School in 1959. Karen Rux created the Your Own Thing Theater to showcase the local Black Arts movement. The non-profit WAFR radio station played a heady mix of jazz, soul, and Black Power politics over the air.

Joshua Clark Davis is a Thompson Writing Fellow at Duke University and co-director of the Media And the Movement Project.

The Museum of Durham History is a 21st-century museum that uses stories about people, places and things to foster curiosity, encourage further inquiry and promote an understanding of diverse perspectives about the Durham community and its history. The Museum's home, the History Hub, is located at 500 W. Main St. and is open Tuesday-Saturday, 10am-5pm. There is no admission charge. For more information, see [www.modh.org](http://www.modh.org).

**Are you passionate about your city? We're looking for contributing photographers, writers, reporters, and bloggers who want to help promote Durham, Raleigh, Chapel Hill, Cary, Apex, & Wake Forest.**

**Help us tell the story about where we live. Send us an email to [volunteer@welovedowntown.com](mailto:volunteer@welovedowntown.com) with the area you'd like to cover and any samples of your work.**







**LONERIDER**



# ALES FOR OUTLAWS

**PEACEMAKER**  
PALE ALE

**SHOTGUN BETTY**  
HEFEWEIZEN

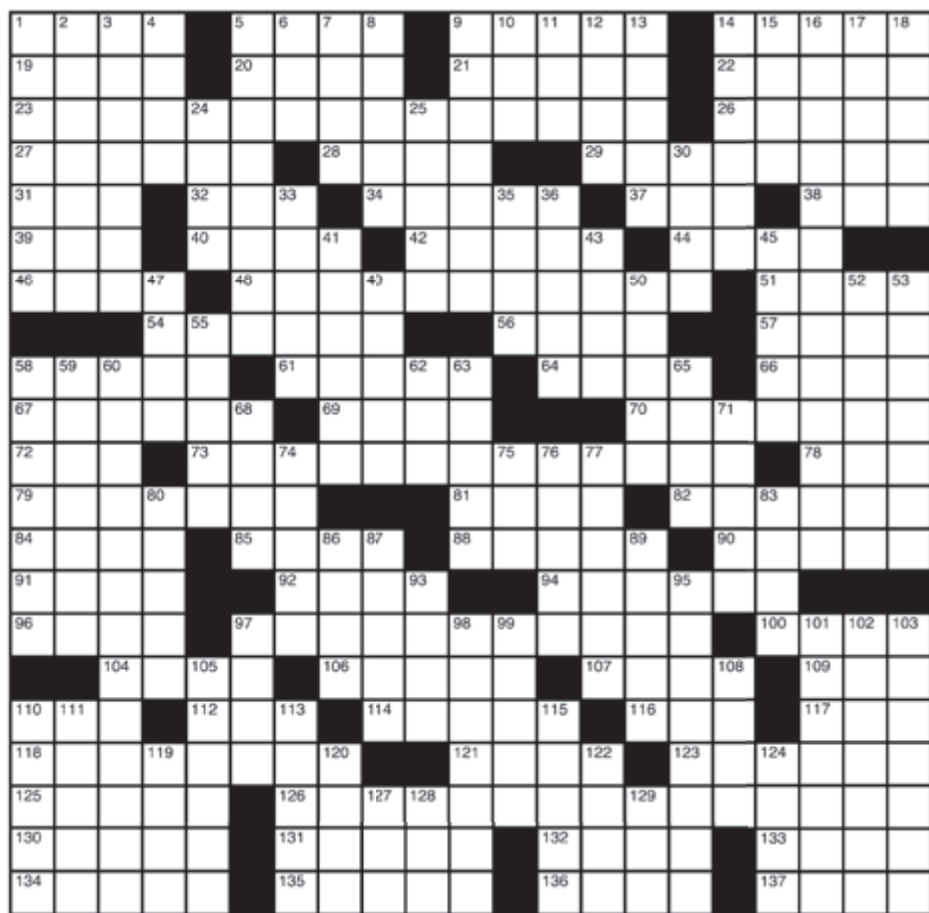
**SWEET JOSIE**  
BROWN ALE

LONERIDER BREWING COMPANY PRESENTS ALES FOR OUTLAWS STARRING SHOTGUN BETTY, A GERMAN-STYLE HEFEWEIZEN TARGETING THOSE WITH A WEAKNESS FOR WHEAT BEER ALSO STARRING SWEET JOSIE, A STRONG-WILLED AND SEDUCTIVE AMERICAN-BROWN ALE AND PEACEMAKER, A WELL-ROUNDED, WEST COAST-STYLE PALE ALE POPULAR WITH LAWYERS AND OUTLAWS ALIKE



**DOWNTOWNER MONTHLY CROSSWORD PUZZLE**

Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to [xword@welovedowntown.com](mailto:xword@welovedowntown.com). Heck, these things are hard, partially completed is fine too. We'll pick a random winner each month. No cheating!



**“Say Ah”**

**ACROSS**

- 1 Rush order short-hand
- 5 Heart, basically
- 9 Expand
- 14 Prefix with sexual
- 19 1944 invasion city
- 20 Eye part containing the iris
- 21 Salk vaccine target
- 22 "... O, be some \_\_\_ name": Juliet
- 23 Haggling over a parrot purchase?
- 26 Soprano Kiri Te Kanawa, e.g.
- 27 Domestic sci.
- 28 Crunch's rank
- 29 Get real?
- 31 In the style of
- 32 MGM motto word
- 34 Acknowledge quietly
- 37 Last word of Kipling's "Ifó"
- 38 Big picture?: Abbr.
- 39 Rapper \_\_\_ Jon
- 40 Sounds of uncertainty
- 42 Pizazz
- 44 Bluesy James
- 46 Overflow
- 48 Hug in the pool?
- 51 Forgets the words, maybe
- 54 Story set to music
- 56 One may be wired
- 57 Each
- 58 Capital near Casablanca
- 61 Easy-to-make breakfast brand
- 64 Ding Dong relative
- 66 Cairo's river
- 67 Does a classroom chore
- 69 Gutter locale
- 70 Sainthood
- 72 "Phooey!"
- 73 Excitement about boxing practice?
- 78 Tennis do-over
- 79 DVD box caution
- 81 Takei role
- 82 Capital of Pakistan's Punjab province
- 84 North \_\_\_
- 85 Something you break when you leave it
- 88 Goolagong rival
- 90 World \_\_\_
- 91 Leave
- 92 Kindle competitor
- 94 More spine-tingling
- 96 Level-headed
- 97 Venue for unwise investments?
- 100 Makes a move
- 104 Diamond irregularity
- 106 Alpine Austrian state
- 107 Entry level pos.
- 109 Item on a Billboard list
- 110 Certain camera, for short
- 112 Hamm of soccer
- 114 Medicare section
- 116 Spotted
- 117 Physician's org.
- 118 Lively folk dances
- 121 Fictional plantation
- 123 More risky
- 125 "It's my concern ..."
- 126 Post-Renaissance gal pals?
- 130 "Zoom-Zoom" sloganeer
- 131 Artist's aid
- 132 "I'm \_\_\_ here!"
- 133 Durable wood
- 134 Great buy
- 135 Fries-to-be
- 136 Movie critic Pauline
- 137 Pacing, perhaps

**DOWN**

- 1 Road crew supply
- 2 Info provider
- 3 Like many barber-shop quartets
- 4 Barbershop symbol
- 5 Barhopping tour
- 6 Sch. founded by Jefferson
- 7 Grand Marquis, for short
- 8 Certain polytheist
- 9 PR specialist
- 10 Acquired
- 11 Connecticut Ivy Leaguer
- 12 Omar's "Mod Squad" role
- 13 Firm symbols
- 14 Point in time
- 15 State, to Jacques
- 16 Walden Pond headrest?
- 17 "Breaking Bad" marathon component, e.g.
- 18 Cantilevered window
- 24 Word repeated after "She loves you," in a '60s hit
- 25 "It's \_\_\_ sort of memory that only works backward": Carroll
- 30 Homer's watering hole
- 33 Low area
- 35 IRS employee
- 36 Long-running talk show
- 41 Play producer
- 43 Sub in a bag
- 45 Macbeth, vis-à-vis Glamis
- 47 Grad school degs.
- 49 Award named for a mystery writer
- 50 Chilled soup
- 52 "Le Misanthrope" playwright
- 53 Ghost
- 55 '50s nuclear trial
- 58 Puzzles in the
- 59 Three-time French Open champ \_\_\_
- 60 Cold spell in Manama?
- 62 Prefix with sac
- 63 Sixth \_\_\_
- 65 Scott Turow work
- 68 Job detail
- 71 Pinot, for one
- 74 Fictional bell town
- 75 Mate
- 76 Baseball card brand
- 77 "I have it!"
- 80 Soviet cooperative
- 83 Circle dance
- 86 Jump out of one's skin?
- 87 Coral component
- 89 Head lock
- 93 Sedgwick of "The Closer"
- 95 "I'm ready to sign"
- 97 Text message qualifier
- 98 Fools, to Puck
- 99 Wedding site
- 101 Led
- 102 Interval between related events
- 103 TV partner of Hutch
- 105 Unconcerned with right and wrong
- 108 Branch branch
- 110 Leveling wedges
- 111 Dieter's catchword
- 113 Pot starters
- 115 Runner in the woods
- 119 Arp genre
- 120 Switch
- 122 Cyan shade
- 124 Use as a reference
- 127 The Beavers of the Pac-12
- 128 Breakfast companion?
- 129 Colorado native

© Tribune Media Services, all rights reserved. By Jake Braun from the LA Times, edited by Rich Norris & Joyce Nichols Lewis

**Love Your Skin!**

- Non-Invasive Permanent Fat Removal
- Acne, Surgical or Burn Scar Removal
- Laser Tattoo Removal
- Laser Hair Removal
- Laser Vein and Spot Removal
- Toe Nail Fungus

• Established in 2005, All Skin Types and Colors, Men & Women  
 • Latest Technology, Most Experienced Laser Personnel  
 • Downtown Raleigh's Premier Laser Center

**Excellase**  
 614 W Peace Street • Raleigh NC 27605  
 919.833.8484 • [www.excellase.com](http://www.excellase.com)

Raleigh's only rock 'n' roll dive bar...  
 with clean toilet seats.

stiff drinks.  
 great music.

**Live... 365.**

Open 8 days a week!  
 517 W. Peace St,  
 right behind Mojo's

[www.blackflowerbar.com](http://www.blackflowerbar.com)

**BLACK FLOWER**

**swagchimp**

Cool Promos. No Monkey Business.

[www.swagchimp.com](http://www.swagchimp.com)

**The chimp can put your logo on anything!**

[vip@swagchimp.com](mailto:vip@swagchimp.com)  
 919.995.8012 | @swagchimp









Where the grass **is** greener!



**RENAISSANCE**  
P A R K



**An Urban Take on Traditional Living!**

Townhomes from the \$150's. Single-Family Homes from the \$270's  
Visitor Center & Models Open Daily - 1363 Illegnes Road, Raleigh, NC

**RenaissancePark.com / 919-755-4058**

Directions: From Hwy. 70 South of Raleigh, turn west on Tryon Rd., entrance is on the right.

Sales by Coldwell Banker Howard Perry & Walston Builder Services

