

THIS ISSUE IS DEDICATED TO OUR GO-FOUNDER RANDALL L. GREGG

020140 BEST of the Carle AWARDS

Stanbury Restauran 10 ?'s with Harvey Schmit **Pie Pushers Food Truck Letters Bookshop** Man v. Liver

TRIANGLE**DOWNTOWNER**MAGAZINE — ISSUE 99

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







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ON THE COVER: Blair Womack, our favorite graphic designer, was tasked once with creating our Best of Downtowner Awards cover image. We think she outdid herself and can't wait to work on some new t-shirt designs with her for this summer. Check out her work at www.itsblair.com.

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Answer to crossword puzzle on page 27



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

Frank Gray & White Domestic Shorthair, 7 Years Old—Frank wins the "softest cat in the shelter" award. He's very cuddly and is looking for an empty lap. Frank would probably do best in a quiet home with an empty windowsill to bird watch. Frank enjoys playing with toy mice and jingle toys. Because he does have an independent personality he can entertain himself easily, and many times his windowsill antics



may also entertain his humans! He is very good about using his litter box, and very tidy around the house! He is on a special diet, but it really isn't anything to be afraid of. He is already neutered, vaccinated and microchip. His adoption fee is only \$45.00. To learn more about Frank please visit our website www.spcawake. org/adopt.



Fittan Boxer mix, 11 Years Old—Meet Titan! If his sincere smile doesn't melt your heart, his bubbly personality definitely will! He has been at the SPCA for several weeks now. He had a hard turn of events recently. He was brought to the shelter after 9 years of living in his past home. He is still getting used to these

He is still getting used to these big changes, so please stop by the SPCA and give him a visit. He may need a few minutes to settle down and really show his true personality, so a patient and understanding family would be ideal for Titan. Right now he really needs a family who can boost his confidence. Titan tends to find cats really peculiar, so a feline-free home would be ideal for him. He is already neutered, vaccinated and microchipped. Right now he weighs about 65 lbs. and is full grown. His adoption fee is \$95.00. Please visit www.spcawake.org/adopt for more information!



ow. You guys really went all out on voting in this year's 4th Annual Best of Downtowner Awards. We passed the 10,000 mark for votes this year for the first time and judging by the category winners, we really have readers with the best taste of any magazine in the Triangle. The votes were fairly Raleighcentric, but considering we were the Raleigh Downtowner for seven years prior to becoming the Triangle Downtowner in January last year, that's perfectly understandable. Durham and other local cities still garnered plenty of votes, which shows just how great our entire region is and we know those votes will continue to grown even more next year. Restaurants and food-related categories brought in the most ballots (we surely are a bunch of foodies around here) and the most diverse group of votes came in for the Shopping and Out & About sections.

In our next issue, we'll share some of the passionate comments from voters on their favorite places in the Triangle as well as a special photo section on some of our category winners. We received plenty of suggestions for next year's categories and have already started to collect prizes to give away to our voters.

Now, on to the winners and let the bragging rights begin! Be sure to keep an eye out this year for "Winner! Best of Downtowner Awards" stickers on merchants' doors and windows, knowing there's something good inside.

Food & Drink

Appetizers

Player's Retreat Downtown Raleigh www.playersretreat.net Reader Favorites Relish Bar & Café Stanbury Station Times Bar

Sandwich

NOFO @ the Pig Raleigh www.nofo.com Reader Favorites Mitch's Tavern Parker & Otis Remedy Diner The Rockford Toast

Steak Angus Barn

Raleigh www.angusbarn.com Reader Favorites Bin 54 Second Empire Sullivan's Steakhouse Ruth's Chris Steakhouse

Sushi

Waraji Raleigh www.warajijapaneserestaurant. com Reader Favorites Mura Shiki Sushi Sono Sushi Gami (currently closed due to fire) Tasu

CLYDE OOPERS BARBEQUE

A young couple and their son enjoying lunch at the new location of Clyde Cooper's BBQ

Taco

Gonza Tacos y Tequila Raleigh, Wake Forest www.gonzatacosytequila.com Reader Favorite Armadillo Grill Centro Chubby's Taco Dos Taquitos Gringo

Pizza

Kokyu BBQ

Mellow Mushroom Pizza Raleigh, Durham, Cary, Wake Forest www.mellowmushroom.com Reader Favorites Bella Monica Donato's Jimmy V's Osteria + Bar Lilly's Pizza Moonlight Pizza Trophy Brewing

BBQ

Clyde Cooper's BBQ Downtown Raleigh www.clydecoopersbbq.com Reader Favorite. Allen & Son Bar-B-Que Backyard BBQ Pit KoKyu BBQ The Original Q Shack The Pit

Rihs

Backyard BBQ Pit Durham www.sweetribs.com Reader Favorites Angus Barn Clyde Cooper's BBQ The Pit The Original Q Shack

Burger

Abbey Road Tavern & Grille www.abbeyroadcary.com Reader Favorites Al's Burger Shack Bad Daddy's Burger Bar **Bull City Burger & Brewery** Buns Char-Grill Chucks Only Burger Player's Retreat Zinburger Wine & Burger Bar

Mac and Cheese

Poole's Diner Downtown Raleigh www.ac-restaurants.com Reader Favorites Beasley's Chicken + Honey Bolt Bistro Busy Bee Capital Club 16 Dame's Chicken and Waffles Relish Café & Bar

Chicken Wings

Woody's at City Market Raleigh, Cary www.woodyscitymarket.com Reader Favorites Ba-Da Wings



The colorful wall at Gonza Tacos y Tequila

Buffalo Brothers Hibernian Restaurant & Pub The Point at Glenwood TirNaNog Irish Pub Tyler's Tap Room

Fried Chicken Clyde Cooper's BBQ

Downtown Raleigh www.clydecoopersbbq.com Beasley's Chicken + Honey Dames Chicken and Waffles Mecca Restaurant The Pit Smithfield's Chicken & BBQ

Grilled Cheese

American Meltdown Food Truck

www.americanmeltdown.org

Reader Favorite Capital Club 16 Player's Retreat Relish Café & Bar The Borough The Station

Hot dog

Cloo's Coney Island Raleigh Reader Favorites Char-Grill Chuck's Roast Grill Snoopy's Hot Dogs Wimpy's Grill

French Fries

Chuck's >>>

(All Reader Favorites are in alphabetical order)

Downtown Raleigh www.ac-restaurants.com Reader Favorites Buns Capital Club 16 Five Guys Tyler's Tap Room

Hushpuppies

42nd Street Oyster Bar Downtown Raleigh www.42ndstreetoysterbar.com Reader Favorites Clyde Cooper's BBQ Farmers Market Restaurant The Pit Smithfield's Chicken & BBQ

Frozen Dessert

Tony's Oyster Bar

The Parlour/Parlour Bus Downtown Durham www.theparlourdurham.com Reader Favorites Crema Goodberry's Frozen Custard Locopops Lumpy's Howling Cow Sugarland

Milkshake

Char-Grill Triangle-wide www.chargrillusa.com Reader Favorites Chuck's Cook Out Hayes Barton Cafe Person Street Pharmacy Grill Margarita

Centro Downtown Raleigh www.centroraleigh.com Reader Favorites Cala•Vela (formerly Calavera)

Dos Perros Dos Taquitos Gonza Taco y Tequila Jose & Sons Mez

Martini Foundation

www.foundationnc.com Reader Favorites C Grace Fox Liquor Bar Jimmy V's Osteria + Bar Player's Retreat Second Empire Sullivan's Steakhouse Whisky

Downtown Raleigh

Bourbon and/or Whiskey Selection

Whisky Downtown Durham www.whiskydurham.com Reader Favorites Angus Barn C Grace Crunkleton Foundation Player's Retreat

Specialty Cocktails

C Grace Downtown Raleigh **Locally Brewed Beer**

Angry Angel (Big Boss Brewery) Raleigh www.bigbossbrewing.com Bad Penny/Big Boss Brewery Carolina Pale Ale/Carolina Brewing Co. Shotaun Betty/Lonerider

New Restaurant (Opening in 2013)

Sweet Josie/Lonerider

Stanbury Downtown Raleigh www.stanburyraleigh.com Reader Favorites Academy Street Bistro Garland Jimmy V's Osteria + Bar Jose & Sons (formerly Jibarra) The Station

Italian Restaurant

Bella Monica Raleigh www.bellamonica.com Reader Favorites Caffe Luna Gravy Jimmy V's Osteria + Bar Mia Francesca Panciuto Vivace



Jimmy V's has the largest outside covered patio in downtown

Bloody Mary NOFO @ The Pig Raleigh www.nofo.com Reader Favorites Acme Busy Bee Jimmy V's Osteria + Bar Motorco Raleigh Times Bar

www.cgracebar.com Reader Favorites Crunkleton Foundation The Hive (in Busy Bee) Stanbury The Station Whisky Vivace

Mexican/Spanish Restaurant

Cala • Vela (formerly Calavera) Downtown Raleigh www.calavelaraleigh.com Reader Favorites Dos Taquitos Gonza Taco y Tequila Jose & Sons Mez

Mediterranean/Middle **Eastern Restaurant**

Sitti Authentic Lebanese

Downtown Raleigh www.sitti-raleigh.com Reader Favorites Babylon Clockwork Neomonde

Taverna Agora

Japanese Restaurant Waraii

Raleigh www.warajijapaneserestaurant.com Reader Favorites Mura Sono Wasabi

Yamazushi

Chinese Restaurant

David's Dumpling & Noodle Bar Downtown Raleigh www.ddandnb.com Reader Favorite Chirba Chirba Food Truck Five Star Peace China Red Dragon

French Restaurant

Vin Rouge Durham www.vinrougerestaurant.com Reader Favorites Coquette Brasserie Kitchen Rue Cler Saint Jacques

Indian Restaurant

Azitra Restaurant Raleigh www.azitra.us Reader Favorites Blue Mango Cilantra Indian Café Mantra Mint Saffron Sitar Indian Cuisine Taj Mahal

Thai Restaurant

Sawasdee Thai Raleigh www.sawsdeethai.com Reader Favorites Bida Manda Sushi Tha Thai Café Thaiphoon Bistro

Vegetarian/Vegan Restaurant

Fiction Kitchen Downtown Raleigh www.fictionkitchen.com Reader Favorites Aladdin's Eatery Irregardless Café Remedy Diner Sage Café Spotted Dog

Family-Friendly Restaurant

Mellow Mushroom Triangle-wide www.mellowmushroom.com

Big Ed's City Market Brigs Restaurant Bad Daddy's Burger Bar Clyde Cooper's BBQ

Restaurant to People Watch

Raleigh Times Bar Downtown Raleigh www.raleightimes.com Reader Favorites Busy Bee Hibernian Mateo Player's Retreat Stanbury

Seafood

42nd Street Oyster Bar Downtown Raleigh www.42ndstreetoysterbar.com Reader Favorites Blu Seafood & Bar Farmers Market Restaurant Margaux's Seaboard 18 Squid's

Tapas

Humble Pie Downtown Raleigh www.humblepierestaurant.com Reader Favorites Mateo **ORO** Restaurant Six Plates Tasca Brava

Local Coffee Shop

Café Helios Downtown Raleigh www.cafehelios.com Reader Favorites Café de los Muertos Cocoa Cinnamon Coffee Grounds Joule Jubala Village Coffee Sola Coffee Cafe The Morning Times

Bakery La Farm Bakery

Cary

www.lafarmbakery.com Reader Favorites Great Harvest Bread Guglhupf Bakery & Patisserie Loaf Neomonde Bakery & Deli Once in a Blue Moon Bakery Square Rabbit Stick Boy Bread Company Yellow Dog Bread Company

Breakfast Big Ed's City Market Downtown Raleigh www.bigedscitymarket.com Reader Favorites Brig's Restaurant Café Helios Elmo's Diner

Finch's Flving Biscuit Café Jimmy V's Osteria + Bar State Farmers Market Restaurant

Brunch Mandolin

Raleigh www.mandolinraleigh.com Reader Favorites Academy Street Bistro

Babylon Coquette Flying Burrito Guglhupf Bakery & Patisserie Humble Pie

NOFO @ the Pia Weathervane Restaurant

Dessert

Stanbury

Hayes Barton Café & Dessertery Raleigh www.hayesbartoncafe.com Reader Favorites Angus Barn Guglhupf Bakery & Patisserie [ONE] Restaurant PieBird Second Empire

Romantic Dinner

Second Empire Downtown Raleigh www.second-empire.com Reader Favorites Angus Barn Bella Monica Bida Manda Heron's at Umstead Lantern Mandolin Nana's Vin Rouge

Champion of Local Ingredients Regan Stachler, Little Hen

Holly Springs www.littlehennc.com Amy Tornguist, Watts Grocery Ashley Christensen, AC Restaurants Caroline Morrison, Fiction

Kitchen

Matt Kelly, Mateo/Vin Rouge

Innovative Menu

[ONE] Restaurant Chapel Hill www.one-restaurant.com Reader Favorites Bu•ku Lantern Little Hen Maximillian's

Comfort/Southern Food

Stanbury

Shiki Sushi

Poole's Diner Downtown Raleigh www.ac-restaurants.com Reader Favorites Big Ed's City Market Clyde Cooper's BBQ Crook's Corner



Mandolin sports one of the best wine lists in the Triangle

State Farmers Market Restaurant NOFO @ the Pig Pam's Farmhouse The Pit

DogFriendly Patio

Raleigh Times Bar Downtown Raleigh www.raleightimebar.com Reader Favorites Boylan Bridge Brewery

Moonlight Pizza Player's Retreat Station Village Draft House

Food Truck Chirba Chirba

www.chirhachirha.com Reader Favorites American Meltdown KoKyu BBQ

Only Burger Pie Pushers Porchetta

Late Night Menu

Raleigh Times Bar Downtown Raleigh www.raleightimesbar.com Armadillo Grill Five Star

Busy Bee Cook-Out Cosmic Cantina The Federal Tobacco Road Player's Retreat

Wine List

Second Empire Downtown Raleigh www.second-empire.com Reader Favorites Angus Barn Bella Monica Heron's at Umstead Mandolin Mateo [ONE] Restaurant Sullivan's Vin Rouge

Tequila Menu

Cala•Vela (formerly Calavera) Downtown Raleigh www.calavelaraleigh.com Reader Favorites Centro Jose & Sons Gonza Taco y Tequila

Craft Beer Selection

Flying Saucer Downtown Raleigh www.beerknurd.com/stores/ raleigh

Brewmasters Bar & Grill Busy Bee Raleigh Times Bar Sawmill Tap Room Tyler's Taproom Village Draft House

Service/Friendliest Staff

Flying Saucer Downtown Raleigh www.beerknurd.com/stores/ raleigh Reader Favorites 42nd Street Oyster Bar

Angus Barn Bida Manda Jimmy V's Osteria + Bar

Player's Retreat

Quick (or Takeout) Lunch Clyde Cooper's BBQ

Raleigh www.clydecoopersbbq.com

Armadillo Grill

Centro Char-Grill

Dorry's Downtown Roast Grill Square Rabbit

Cheap Lunch Guasaca Raleigh

www.guasaca.com Reader Favorites Chubby's Taco's Cosmic Cantina David's Dumpling and Noodle Bar Elmo's Diner Mediterranean Deli Neomonde Bakery Sosta Café

Business Lunch

Toast

Jimmy V's Osteria + Bar Downtown Raleigh www.jimmyvsraleigh.com

Reader Favorites Bolt Bistro Capital City Club

Glenwood Grill Seaboard 18

Toast

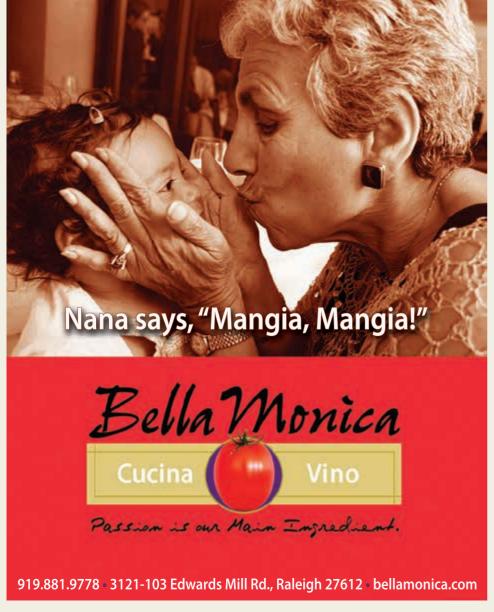
Catering Company Catering Works Raleigh

www.cateringworks.com

Durham Catering Company The Garden on Millbrook

Green Planet Catering Ladyfingers

Posh Nosh Catering >>>





fitness room! Square Footages start at 530 square feet and go to over 2,200 square feet. For reservations and contract information please contact the Glenwood Agency! For more information please visit www.1300StMarys.com.



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Goods & Services

Hair Salon for Women

Bottega, A Hair Studio Downtown Raleigh www.bottegahair.com Reader Favorites Alter EGO Atomic Salon Blo

David Wade Salon Junction Salon Posh the Salon

Hair Salon for MenSalon Blu. North Hills

Raleigh
www.salonbluhair.com
Reader Favorites
Crazy Combs
Marigold Parlour
Salontology Hair & Color
Tesoro Hair Designs

Nail Salon

Cameron Spa & Nails Downtown Raleigh www.camernspaandnails.com Reader Favorites Allure the Salon Crazy Combs Hayes Barton Nails NV Nails Tre Nail Spa

Florist

Kelly Odom Downtown Raleigh www.kellyodom.com Reader Favorites Fallon's Flowers North Raleigh Florist Ninth Street Flowers

Hotel

Umstead Hotel & Spa Cary, NC www.theumstead.com Reader Favorites The Carolina Inn Downtown Sheraton Washington Duke Inn

Limousine/Car Service/Taxi

Taxi Taxi
Raleigh
www.taxitaxiraleigh
Reader Favorites
All Points Transportation
Cardinal Cab
White Horse

Car Wash/Detail Service

Men at Work Downtown Raleigh www.menatworkcarcarecenter.com Reader Favorites Carolina Express Car Wash

Carolina Express Car Wash In and Out Mobile Detailers TC's of Durham (Bunky's)

Trusted Auto Repair

Duty Tire and Auto Care Raleigh www.dutytire.com Reader Favorites Autobahn Automotive Benchmark Autoworks Durham Tire & Auto Neal's Garage Tao Auto

Local Pharmacy

Raleigh www.hayesbartonpharmacy.com Reader Favorites Ashworth Drugs Hamlin Drugs Person Street Pharmacy Sutton's Drug Store

Hayes-Barton Pharmacy

Dry Cleaner

Capstone Cleaners
Downtown Raleigh
www.capstonecleaners.com
Reader Favorites
The Dry Cleaning Guy
Koretizing Cleaners
Medlin Davis
Rollins' Cleaners

Gym or Place to Work Out HEAT Studios

Downtown Raleigh www.heatstudios.com Reader Favorites Burn Athletic Fitness Connection Life Time Fitness O2 Fitness YMCA

Real Estate Agency

Glenwood Agency Downtown Raleigh www.glenwoodagency.com Reader Favorites Fonville Morisey Go Realty Keller Williams Urban Durham Realty

Day Spa

Umstead Hotel & Spa Cary, NC www.theumstead.com Reader Favorites Bella Trio Day Spa Glo De Vie Med Spa Modern Enhancement Day Spa Simply Bliss Spa & Salon Skin Sense The Spa at Lafayette Synergy Spa & Aesthetics







Tattoo Parlor

Blue Flame Tattoo Downtown Raleigh www.bluefametattoo.com Reader Favorites Dogstar Tattoo Company Mad Ethel's Tattoo

Oak City Tattoo Phoenix Tattoo

Dental Practice

Downtown Dental Downtown Raleigh www.downtownraleighdental.com Reader Favorites Ashley Lloyd, DDS Baker Comprehensive Family Dentistry David Greenlee, DDS Raleigh Comprehensive & Cosmetic Dentistry Rebecca Schmorr, DDS Renaissance Dental Center Research Triangle Dental Southern Dental Arts

Chiropractor Practice

Stanley Dentistry

Stansell Dentistry

Greater Raleigh Chiropractic & Rehab Raleigh www.greaterchiro.com Reader Favorites Atlas Orthagonal Chiropractic The Health Studio Midtown Chiropractic Raleigh Chiropractic and Wellness Triangle Spine Center

Veterinary Office

Quail Corners Animal Hospital Raleigh www.guailcornersanimalhospital. com Reader Favorites

CareFirst Animal Hospital at Glenwood Downtown Mobile Veterinary

Services Harmony Animal Hospital Hidden Valley Animal Hospital Shiloh Animal Hospital

Yoga/Pilates Studio

Blue Lotus Downtown Raleigh www.bluelotusnc.com Reader Favorites Indigo Hot Yoga Center Global Breath Studio Open Door Yoga **SYNCStudio**

Shopping

Independent Book Store

Quail Ridge Books & Music Raleigh www.quailridgebooks.com Reader Favorites Edward McKay Used Books & More Flyleaf Books Reader's Corner Regulator Bookshop

Furniture Store (New)

Ambiente Raleigh www.ambientefurniture.com Reader Favorite Carlton & Company Furbish Green Front Kirk Imports

Antique Shopping Raleigh Flea Market

Raleigh www.raleighfleamarket.net Reader Favorites Antiques Emporium Hunt & Gather Olde Town Antiques Streets of London Antiques

Vintage/Used Furniture Revival Antiques & Accessories

Raleigh www.revival-antiques.com Reader Favorites
Cheshire Cat Gallery Classic Treasures Father and Son Shelton's Furniture Co. Oddities & Such

Place to Buy Wine (by the Bottle)

Raleigh Wine Shop Downtown Raleigh www.raleighwineshop.com Reader Favorites Seaboard Wine Total Wine Wine 101 Wine Authorities

Gift Shop

Wine Feed

DECO Raleigh Downtown Raleigh www.decoraleigh.com Reader Favorites Accipiter Cat Banjo Cimos Morgan Imports NOFO

Women's Fashions

Cat Banjo

Raleigh www.catbanjo.com Reader Favorites Bevello Cat Banio Dress Gena Chandler Giai's Boutique Revolver Vert & Vogue Vestique

Men's Fashions

Raleigh Denim

Revolver

The Art of Style Downtown Raleigh www.theartofstyleboutique.com Reader Favorites High Line Boutique Lyle's Clothing Studio

Vintage or Consignment Clothes

Revolver Raleigh www.revolverboutique.com Reader Favorites
Adore Designer Resale Boutique Bargain Box Dolly's Vintage Father & Son Nora

Jewelry

Bailey's Fine Jewelry Raleigh www.baileybox.com Reader Favorites Cat Banjo Deco Raleigh Diamonds Direct Moon & Lola Raleigh Flea Market Reliable Loan & Jewelry

Bottle/Beer Shop

Tasty Beverage

Raleigh www.tastybeverageco.com Reader Favorites Bottle Revolution BottleMixx Bottle Shop at Tyler's Taproom Crafty Beer Paddy O' Beers Peace Street Market

Private Art Gallery

Flander's Art Gallery Downtown Raleigh www.flandersartgallery.com Reader Favorites Adam Cave Fine Art The Carrack Modern Art Emerge Fine Art FRANK Gallery Golden Belt Studios Little Art Gallery Mahler Gallery Wake Forest Art Gallery

Art on a Budget Little Art Gallery

Raleigh www.littleartgalleryandcraft.com Reader Favorite 311 West Martin Galleries Amplified Art Designbox Gallery Rebus Works Visual Art Exchange

Where to Buy Vinyl (Records)

Schoolkids Records Raleigh www.schoolkidsrecords.com Reader Favorites All Day Records **Bull City Records** Record Krate

Local Hardware Store

Seaboard Ace Hardware Downtown Raleigh www.seaboardace.com Reader Favorites Briggs Hardware Burke Brothers Public Hardware

Garden Store/Plant Nursery

Logan Trading Company Downtown Raleigh www.logantrd.com Reader Favorite Big Bloomers Flower Farm Fairview Greenhouses and Garden Center State Farmers Market Stone Brothers & Byrd Taylor's Nursery

Pet Shop

Phydeaux Downtown Raleigh/Chapel Hill www.phydeauxpets.com Reader Favorite Other End of the Leash Pet Boutique & Bakery Lake Boone Unleashed Woof Gang Bakery

Local People

Chef

Drew Maykuth (Stanbury Restaurant) Downtown Raleigh www.stanburyraleigh.com Reader Favorite: Ashley Christensen Brian Fitzgerald Daniel Schurr Jason Smith Matt Kelly Scott Crawford Scott Howell



If you haven't ordered from Joev "I'm lookin' at vou' Smith at London Bridge. you def need to stop by and experience the joy

Bartender

Joey at London Bridge Pub Downtown Raleigh www.thelondonbridgepub.com Reader Favorites Henry at J. Betski's Jack at Jimmy V's Osteria Jimbo at Raleigh Times Kelly at TirNaNog Matt at C Grace

Barista

Faye Williams Café Sienna www.sheratonraleigh.com/ cafe-sienna

Reader Favorites Helen Flowers Ian Dunn Mac Cady

TV Anchor

David Crabtree WRAL-TV5 www.wral.com Reader Favorites Bill Leslie Barbara Gibbs Larry Stogner Pam Saulsby Gerald Owens

Weatherman/woman

Elizabeth Gardner WRAL-TV5 www.wral.com Reader Favorites Chris Hohmann Don "Big Weather" Schwenneker Grea Fishel

Downtown Advocate Ann-Cabell Baum Anderson.

Glenwood Agency www.glenwoodagency.com Reader Favorites Casey Steinbacher, Durham Chamber Crash Gregg, Triangle Downtowner Magazine David Diaz, DRA

Local Twitterer to Follow

Cliff Bleszinzki @therealcliffvh Reader Favorites Julius Hodae New Raleigh Leo Suarez Triangle Downtowner

Local Entertainer

Ira David Wood III Raleigh www.theatreinthepark.com Reader Favorites Adam Pitts Bill Leslie DJ Spclast Hank Sinatra

The Love Language Scotty McCreery

Realtor

Ann-Cabell Baum Anderson, Glenwood Agency Downtown Raleigh www.glenwoodagency.com Reader Favorite Danny Taylor Doro Taylor Linda Craft Steven Votino

Interior Designer

M.A. Anderson Raleigh www.maalleninteriors.com Reader Favorites Betsy Anderson Danny Taylor Susan Tollefsen

Attorney

Robert Zavtoun Raleigh www.zaytounlaw.com Reader Favorites Bill Young Elizabeth R. Harrison Joshua D. Hansen W. Samuel Weathers

Architect

Will Aphin Aphin Design Build www.alphindesignbuild.com Reader Favorites Kurt Eichenberger Thomas Crowder Chad Parker Rhonda Angerio

Local Mascot

Mr. Wuf. NCSU www.ncsu.edu Reader Favorites Mrs. Wuf, NCSU Stormy, Hurricanes Wool E Bull, Durham Bulls

Out & About

Place to Hear Live Music

Pour House Downtown Raleigh www.thepourhousemusichall.com Reader Favorites Cat's Cradle DPAC Kings Lincoln Theatre Papa Moio's Roadhouse Slim's TirNaNog

Outdoor Music Venue

Red Hat Amphitheater Downtown Raleigh www.redhatamphiteater.com Reader Favorites City Plaza Koka Booth Amphitheater NC Museum of Art American Tobacco District Walnut Creek



Look no further than Ann-Cabell from the Glenwood Agency for the best agent for downtown real estate

Local Neighborhood Bar Café/Hangout Mitch's Tavern

Downtown Raleigh >>> www.mitchstavern.com Reader Favorites The Federal Havana Deluxe Landmark Tavern London Bridge Pub Lynnwood Grill The Player's Retreat The Raleigh Times Bar

Place to Hear Jazz/Blues

C Grace Downtown Raleigh www.cgracebar.com Reader Favorites Bevu Caffé The Big Easy Humble Pie Irregardless Café Papa's Mojo's Roadhouse Whisky

Museum (Science, Art, or History)

NC Museum of Natural Sciences Downtown Raleigh www.naturalsciences.org Reader Favorites Ackland Art Museum Contemporary Art Museum Museum of Life + Science Nasher Museum of Art NC History Museum NC Museum of Art

Place to Go Dancing

Legends Nightclub Downtown Raleigh www.legends-club.com TirNaNog Napper Tandy's Scholars and Saints

Local Brewery Lone Rider

Raleigh

www.loneriderbeer.com Reader Favorites **Aviator Brewing** Big Boss Brewery Carolina Brewing Co. Crank Arm Brewing Fullsteam Brewery White Street Brewing

Restaurant for a First Date

Jimmy V's Osteria + Bar

Raleigh www.jimmyvsraleigh.com Reader Favorites Bella Monica Hayes Barton Café Irregardless Café Raleigh Times Bar Second Empire The Rockford Top of the Hill

Place to See Live Comedy

Goodnight's Comedy Club Downtown Raleigh www.goodnightscomedy.com Reader Favorites Comedy Worx DPAC

Sports Bar

Tobacco Road Sports Café Downtown Raleigh/Durham



If you're looking for great Italian or the perfect date spot, be sure and check out Bella Monica

Reader Favorites Architect The Hive (Busy Bee) Neptune's Parlour Pinhook 7inda

Irish Pub

Hibernian Pub Raleigh www.hibernianpub.com Reader Favorites **Bull McCabes**

www.tobaccoroadsportscafe.com Ba-Da Wings

Carolina Ale House Tyler's Restaurant & Taproom Woody's at City Market

Dive Bar

Black Flower Raleigh www.blackflowerbar.com Reader Favorites The Goat



Heading to a Canes game is one of the most popular choices for taking out-of-town guests

Neptune's Parlour Pinhook Slim's Downtown Zog's

GayFriendly Restaurant or Bar

The Borough Downtown Raleigh www.theburroughraleigh.com Reader Favorites The Bar Flex Legends

Outside Patio/Seating

Pinhook

Summer Raleigh Times Bar Downtown Raleigh www.raleightimesbar.com Reader Favorites Busy Bee The Flying Saucer Jimmy V's Osteria + Bar Mellow Mushroom Player's Retreat

Winter Jimmy V's Osteria + Bar Downtown Raleigh www.jimmyvsraleigh.com Busv Bee Cornerstone Flying Saucer Humble Pie The Station

DogFriendly Business

Raleigh Times Bar Downtown Raleigh www.raleightimesbar.com Reader Favorite Boylan Bridge Brewpub Cat Banjo Federal Flying Saucer Lilly's Pizza London Bridge Pub Player's Retreat Tyler's Taproom

Place for a Girls' Night Out

www.bellamonica.com Reader Favorites Battistella's C Grace Cala•Vela Charlie Goodnight's Coglin's Raleigh Wine & Design

Bella Monica

Raleigh

Restaurant/Bar for Singles (Under 30)

Architect Bar Downtown Raleigh www.architectbar.com Reader Favorites Black Flower Bar London Bridge Pub Neptune's Parlour Noir Pinhook Raleigh Times Bar

(Over 30)

Hibernian Pub Downtown Raleigh www.hibernianpub.com Reader Favorites C Grace Clockwork Havana Deluxe Harris Teeter, Cameron Village Raleigh Times Bar Whisky

(Over 40)

Vivace Restaurant Raleigh www.vivaceraleigh.com Reader Favorite Big Easy Jimmy V's Osteria + Bar Player's Retreat Sullivan's Steakhouse

Place to Entertain Kids

NC Museum of Natural Sciences Downtown Raleigh

www.naturalsciences.org Reader Favorites Kidzu Children's Museum Marbles Kids Museum Morehead Planetarium Museum of Life + Science Pullen Park Scrap Exchange

Radio Station

WKNC 88.1 Raleigh www.wknc.org Reader Favorites WSHA (NPR) 88.9 WBBB 96.1 WRAI 101.5 WDCG 105.1 Little Raleigh Radio

TV Station

WRAL 5 Raleigh www.wral.com Reader Favorites WTVD 11 Fox 50

Movie Theater

IMAX Theater Downtown Raleigh www.imaxraleigh.org AMC Southpoint Mission Valley Raleigh Grande Regal North Hills

Theater for an **Independent Movie**

Rialto Raleigh www.therialto.com Reader Favorites Carolina Theater Colony Theater Chelsea Theater

First Friday, 2nd Friday or Third Friday Venue

Artspace Downtown Raleigh www.artspacenc.org Reader Favorites Carter Building CAM City Market Golden Belt Arts

Downtown Event

First Night Raleigh Downtown Raleigh www.firstnightraleigh.com Reader Favorites Artsplosure International Bluegrass Festival Downtown Raleigh Food Truck Rodeo Hopscotch Sparkcon St. Patrick's Day Parade

Charity Event

SPCA Fur Ball Raleigh www.spcawake.org/furball Reader Favorites Band Together Oktoberfest SPCA Dog Walk St. Baldrick's Walk For Hope

Place to Go Biking/ Running

Triangle Greenways www.trianglegreenways.com Reader Favorites Downtown Raleigh Historic Oakwood Lake Crabtree Lake Johnson Shelley Lake Umstead Park

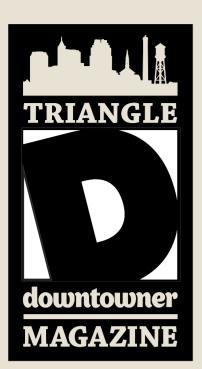
Place to Take Guests From Out of Town

Carolina Hurricane's game Raleigh www.carolinahurricanes.com Reader Favorites Angus Barn Contemporary Art Museum Downtown Raleigh DPAC Duke Campus/Gardens NC Farmers Market NC Museum of Natural Sciences NC Museum of Art

A big THANK YOU to everyone who voted (and those who helped us count all the votes!) and congratulations to all of this year's Best of Downtowner Awards winners and Reader Favorites. You're one of the reasons the Triangle is such a great place to live, work and play. Cheers to another year in the annals of awards history and we can't wait to see what surprises are in store for next year. We sincerely thank you all, from the dedicated staff, interns and supporters of Triangle Downtowner Magazine.

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This Month's Reader Rewards

- Ten \$15 gift certificates to **Piola** located 141 Park at North Hills (end of the building on the left past Sparians) and 1101 Environ Way in Chapel Hill. Great pizza, gnocchi and much more. www.piola.it
- Four \$25 gift cards to Jimmy V's Osteria + Bar located in the heart of downtown Raleigh at 420 Fayetteville Street. Enjoy a delicious lunch inside or on downtown's largest outdoor patio. www.jimmyvsraleigh.com
- Five \$10 gift certificate to Players's Retreat located

at 105 Oberlin Avenue. A Raleigh tradition since 1951! Come enjoy a Canes or Wolfpack game, enjoy one of Chef Jean Paul Fontane's specialties or just relax with friends. www.playersretreat.net

- 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
- 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
- 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.nofo.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!

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From the Publisher

his issue of the Downtowner is dedicated to our magazine's co-founder and my brother, Randall Gregg.

Born in Greensboro, NC, Randall "Randy" Gregg was a rare sort of person, a serial entrepreneur, a lawyer by schooling, a humble sup-



porter of those who needed help, an accomplished photographer, a passionate journalist and truly a big kid at heart. He founded eight publications over the last 15 years including the Triangle Tech-Journal, Raleigh Downtowner (now Triangle Downtowner), Guilford Sun, Raleigh Telegram, and was currently at the

helm of *The Star*, a community newspaper serving Northwest Guildford County, NC. He also founded one of the first independent online TV

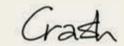
stations in NC, publishing videos and interviews online since 2001.

Randall was an avid boater and relentless adventurer who did things his own way. He visited Haiti as an embedded journalist accompanying the Army after the earthquake and covered Hurricane Irene in Pamlico as it happened. He feared nothing. He was proud to have met four American Presidents and had been interviewed on CNN, Fox and other national news shows several times. He published four books filled with photographs and stories, documenting his many journeys and adventures. His kindness was only surpassed by his sense of humor and he had a way of making everyone around him laugh and smile.

Randall was 44 years old when he passed on April 25, 2014, while enjoying one of his favorite pastimes of riding motorcycles. He is survived by his mother and father, Grace and Stewart Gregg, and brothers Crash and Eric. His funeral was held in Greensboro on May 3rd and attended by almost 200 people whose friendships he forged and lives he touched. He leaves behind a legacy of journalistic and philanthropic accomplishments and a large group of friends and family around the globe who will miss him dearly. There will be a private wake on May 18th to celebrate his life and share stories. For those who knew Randall and are interested in attending, please email randall@welovedowntown.com for more information.

For those who would like to donate in Randall's honor, a contributing fund for several of his favorite charities has been set up in Randy's name at www.crowdrise.com/randallgregg.

With much love, your brother





Stanbury by Brian Adornetto, Food Editor | Photos by Crash Gregg



While Stanbury
is committed to
honoring local
seasonal agriculture,
you're just as likely to
find chipotles, white
anchovies, daikon, and
fennel on the menu,
as you are Anson Mill
grits, pork, collards,
and field peas.

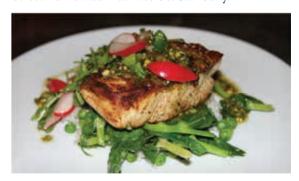


In the winter of 2012, college buddies Drew Maykuth and Will Jeffers decided to enter the food truck business. They found a truck

and started thinking about names and how they wanted to build it out. They held discussions with several Triangle city governments regarding permits and locations to park their truck. The partners-to-be even decided on a name and concept; the truck would be called "Jane Doe" and serve farm-to-fork comfort food. All those plans were brought to a halt when Will happened to stop by Market Restaurant in downtown Raleigh's Mordecai neighborhood for brunch with friends one morning. Will had heard that the future of the space might be in flux and discreetly asked if what he had heard was true. The server sent Market's chef/owner Chad McIntyre to speak with Will, who confirmed the rumors with a sly question: "Why? Do you want to buy the place?" The Stanbury seed was planted.

While that was Will's light bulb moment, he now admits, "I'd actually never even spent a minute thinking about running a restaurant before that."

Will immediately called Maykuth, who was still cooking at The Admiral in Asheville. Since this was the first time they had ever broached the subject of buying a restaurant (and neither had any practice operating one), the duo knew they would need help—financially and otherwise. So they called Will's brother, Joseph, who was living in Wilmington working as a metalsmith. After hearing their pitch, without any hesitation Joseph said, "I'll give my two weeks' notice tomorrow." Within a few hours, they reached a verbal agreement with McIntyre and the property owner, and the next day, they signed the lease. A few weeks later, the space was theirs. While still working in Wilmington, Joe happened to run across an old street sign among some scrap metal and knew the street name was meant to be: Stanbury.



The entrepreneurs immediately began planning Stanbury and renovating the space (Will's background was in construction and complimented Joseph's in metalwork. Joseph was also the one responsible for decorating the restaurant,



Some of the talented crew from Stanbury

and always had a "propensity for being creative," according to Will). Throughout the refurbishing, Andrew Shepherd, a regular at Escàzu Chocolates, which shares the duplex building with Stanbury, would poke his head in to check out the progress. As the summer pressed on, Andrew, a professionally trained chef and former co-owner of Foundation, grew impressed and increasingly anxious to cook again. Since they were already searching someone with experience to help with the bar concept and work in the kitchen, after a few conversations, Shepherd became a partner and the trio turned into a quartet.

In the weeks that followed, Will and Joseph, Raleigh natives and graduates of Broughton High School, hired the dining room staff. To solidify Stanbury's food and beverage team, Shepherd brought in Justin Murphy, also formerly of Foundation (and arguably one of the best bartenders in downtown Raleigh), to manage the bar.

To capitalize on the freshest ingredients, the food offerings change daily—so don't get too overly fond of any particular dish. The petite menu consists mostly of "Small Plates" with only five or six "Large Plates" (entrees) offered. While Stanbury is committed to honoring local seasonal agriculture, you're just as likely to find chipotles, white anchovies, daikon, and fennel on the menu, as you are Anson Mill grits, pork, collards, and field peas.

A few "Small Plate" examples of this dichotomy are the NC Swordfish Crudo (\$9) and Fried Oysters (\$12). Though it would have benefitted from another pinch of salt, the meaty local fish was earthy, fiery and bright thanks to the accompaniment of edamame puree, crisp jalapeno and radish, and diced orange segments. The crunchy but tender North Carolina oysters surrounded a mound of cucumber, daikon, carrot, and cilantro. To balance the cool refreshing salad and coppery, salty sweetness of the oysters, the chefs added a streak of sriracha mayonnaise, bringing a delightful soupcon of heat.

Highlighting the kitchen's creativity and understanding of flavors are the "Small Plate" Crispy Pig Head (\$12)—which already has a cult following—and Steak Tartare (\$13), which deserves one of its own. For the "pig head," slow cooked pork jowl is chopped, tossed with eastern style barbeque sauce, shaped into a patty, breaded, and fried. The patty is placed over Boston Baked Beans-Style Sea Island Peas, topped with a sous vide (vacuum packed and poached) egg, and garnished with arugula and a drizzle of mustard cream. This dish has it all—snap and tenderness, tang and pepper, smoke and richness, comfort and elegance. Stanbury's unique tartare is tossed with nuoc cham (a slightly spicy and citrusy Vietnamese dipping sauce), giving >>>









Stanbury

938 N. Blount St. | Raleigh, NC 27604 919.977.4321 | www.stanburyraleigh.com

\$\$\$\$

Tuesday—Thursday from 5pm to 10pm, Friday—Saturday from 5pm to 11pm

Cuisine: New American

Atmosphere: It's like hanging out in your buddy's funky garage with the floor-to-ceiling roll up door (open weather permitting), interesting knickknacks and kitschy posters on the walls and plenty of friends around

Dress: Relaxed casual

Noise Level: Energetic

Wine List: Global and accessibly priced

Features: Some vegetarian and gluten-free options, no TVs anywhere, bar dining, patio dining, take-out, credit cards accepted Reservations: Recommended

Parking: Small lot in front and on the street

The Lowdown: Stanbury fills up quickly. They're known to have over an hour wait and be two deep at the bar on weeknights. So, if you don't want to wait, call ahead. For weekends, that could mean a week or more in advance.



it an almost ceviche-like chew and brightness, while toasted nuts and fried shallots contribute a pleasant crunch. If you tend to avoid tartare due to its mouth feel, try this one while you can; the texture is amazing and the flavors are bold.

The North Carolina Striped Bass (\$26) and Pork Chop Milanese (\$24)—both "Large Plates"—certainly live up to their label. Seared to a beautiful caramel brown, schmeared with a fragrant garlic-

rosemary pesto and drizzled with radish vinaigrette, the striped bass is earthy, sweet and sharp. The melt-in-your-mouth fish, served with Carolina Gold rice and spring peas, is a chef-d'oeuvre. Golden fried and tender, the enormous cutlet-like pork chop is topped with a refreshing, guacamolelike avocado-cucumber salad. The unconventional combination is interesting, big enough to share and quite tasty.

With a thin pastry crust, half an inch of chocolate and crown of rose-flavored marshmallow fluff, the bruléed Escazu Chocolate Tart (\$8) disappointed, as the award-winning chocolate was lost in the heavy rose flavor. The Tres Leches (\$8) with strawberry-cava sorbet, however, was flawless.



This lovely moist cake—topped with fresh strawberries, a chiffonade of basil and chopped nuts—is not to be missed. It was sweet and milky with notes of vanilla, hints of berry sourness and, thanks to the basil, a touch of pepper and mint.

The partners have created an atmosphere (and found a staff) that is caring, thoughtful and keenly accommodating. And despite early success and accolades, the restaurant and staff remain grounded

and acutely humble. They even present guest checks in old-fashioned, spiral-bound community cookbooks; underscoring the fact that Stanbury's entire focus is on connecting with great company and sharing local experiences via good, honest food. As Maykuth puts it, "We are not trying to reinvent the wheel. We follow the seasons. We respect the product our farmers and purveyors supply us with, and we do our best not to screw it up by over complicating it." I'll eat to that!

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. Contact Brian at brian@welovedowntown.com.



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1QUESTIONS

with Harvey A. Schmitt, President and CEO of the Greater Raleigh Chamber of Commerce

BY CRASH GREGG

arvey took an aptitude test as part of a job interview when he was 23 and, "It said the best two jobs for me were as an undertaker or a Chamber executive, so I chose the latter," he explains. Schmitt, who grew up on a farm in Iowa, found himself serving on a Chamber of Commerce almost immediately after graduating from Loras College in Dubuque, IA. After ten years in Dubuque, he spent two-and-a-half years in Jacksonville, FL, six in SC, and another three in Tampa, FL. His longest stint at a chamber has luckily been here in Raleigh, where Schmitt has been for the last 21 years with his wife Pam. His daughter Sarah also lives in Raleigh. His other daughter Katie lives in Stafford, VA with her husband Josh and their three children Ari, Ivy Rose and Reeni.

In your opinion, what are a few of the reasons for the phenomenal growth in our area these past few years? Well, I'd say the fact that we have such a talented work force, which is important for business recruiting. I think the Chamber has done a great job of marketing both the community and the region. The downtown area has completely reinvented itself and become an attractive magnet for people and companies. As a community, we managed to find a way to continue our growth, but scale ourselves to accommodate that growth. This area has all of the amenities of a big market with very little of the downside, at a very affordable price.

How would you describe Raleigh —and the Triangle—to someone who's never been here? That's one of the biggest challenges we have because Raleigh doesn't really try to be somebody else. It's hard to give it an identity by saying, "It's a lot like ____." It's unique and in a very good way. I think there's a low-barrier to entry if you come from the outside. If you're looking for a good place to grow roots, you'll find Raleigh and the Triangle are communities in which you can actually be involved. We're not the glitziest place in America, but boy, I tell you the quality is hard to beat at the price.

I agree. Tell us what part of your job do you enjoy the most? I've been in this business for 42 years, so the diversity of activity is like



getting dealt a new hand of cards every morning. Somebody once asked me what a typical day was like, and I said, "It usually starts at 5:30am and it ends around 10pm, and that's the only thing typical about it." What I do changes every day, and it's great to be here in this dynamic market because I get to be a part of the energy and where the action is.

What would you like to see change over the next five years with regard to local amenities, city planning, etc.? The community needs to continue to evolve and one of the biggest challenges we have is that as we evolve, we don't lose the strong sense of community and the connectivity. I'd like to see is our transportation issues addressed. I'd love to see another Stanley Cup here in the next five years. An expansion of the convention center should be something we look at eventually. I'm anxious to see how the new downtown Raleigh plan comes out because there are going to be some great new ideas. We're at the point now where the new market has absorbed all of the new things that we've picked up over the last few years, and it's time to think about the future again.

If not for your current career, what do you think you might be doing? Well, that's difficult to say. I've been doing this for a long time, and I truly enjoy it. I guess if I could pick anything, playing center field for the Los Angeles Dodgers

would be high on my list or playing on a hockey team. In terms of other careers, I really think I've been very fortunate and blessed at finding something at which I was particularly well suited. I can't really imagine doing anything else.

What would be on the plate of your favorite meal? Some element of meat—I have a fondness for steak and pork. I've also become an aficionado, or at least a fan, of barbeque, having spent a lot of time with different barbeques over my career.

What activities do you enjoy in your downtime? There's not much downtime, but when there is, it's spent with family, which is a big part of my life. I have three grandchildren, so that's a big deal. And I like to play golf. I'm a huge hockey fan and love going to Carolina Hurricanes games.

What's your preference for a quick message; phone, email or text? Pretty much always email. I'll send a little text now and then, but I'm married to email.

What's your favorite style of music? Do you have any favorite bands or musicians? I have very eclectic tastes. I like rock and I've really grown to appreciate bluegrass as a result of the festival last year. I'm a fan of Tom Petty, and I like Mumford and Sons a lot. Macklemore and Lewis are fun. I try to keep up with the current music while staying true to some of the classics. Oh and I really like Pharrel Williams' Happy.

Any interesting facts that most people might not know about you? Well, I've had some interesting assignments in my career. Once I had to play Felix the Cat at a shopping center. It was after I graduated from college before I found my way to the Chamber.

I'd like to add that I appreciate you and the role *The Downtowner* plays in our market. You've done a great job capturing many of the flavors that are emerging not only downtown, but also across the region. As the market continues to grow it will become more eclectic, and you'll have a great opportunity to share that with the rest of the community.

Around Town in the Triangle

Photos below are of our co-founder Randall Gregg who passed away in April. We'll miss you dearly brother. (Please see page 9 for more info on Randall)



Interviewing Anderson Cooper



Some of the characters for his photography book on Ireland



Why does this look like President Clinton is photobombing Randy's photo?



Visiting with Dan Akroyd



In Haiti as an embedded journalist with the Army after the earthquake to help bring to light the story of a country's need



Covering the Obama inauguration in DC



Shooting photos at a Wolfpack game



St. Patrick's in downtown



Writing about Quebec

Photos below are from the 34th annual Meet in the Street Festival held in historic downtown Wake Forest







Around Town in the Triangle

Photos below are from the Beginnings Gala fundraiser for parents of children who are deaf or hard of hearing • www.ncbegin.org









Brad and Carole Wilson with Beginnings Ambassadors

Jim Johnson, Mary Dillon, Brad Wilson, Carole Wilson, Lekita Essa, Sarah Poole

Kellie Falk and Joe Patterson



Amadeus playing piano for the Gala guests



Ladies from Diamonds Direct



Karla Appleby



Lekita Essa, Sarah Poole, Kristin Cooper, Roy Cooper, Anna Smith, G & Julie Patel



ABC11's Fred Shropshire, Chris Hohmann & Anna Laurel



Mike Dave and Will at Havana Deluxe



Staff and volunteers at City Farm. Stop by and check out their green tasty goodies!



Mayor Bill Bell with BCBSNC official supporting Bull City PlayStreets (photo from DPH)



Kids Day at Durham Food Bank of CENC



Red and white at the NCSU alumni game. Go Pack!

PIE PUSHERS BY HANNAH MURPHY



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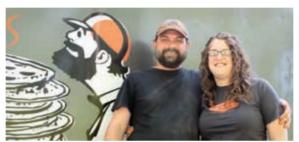


t the Pie Pushers pizza truck, the smell of freshly-made dough baking under a pile of delicious fresh sauce and mouth-watering ingredients makes it literally

impossible to not get in line and order a slice (or a whole pie). The Durham-based food truck has been making amazing, fresh-baked pizza for the past three years here in the heart of North Carolina, and serving up these great eats for the Triangle is what Mike Hacker and Becky Cascio do best.

Becky Cascio moved here from Wisconsin and received her Master's degree in international business, but she grew up appreciating small businesses because of her grandfather's small music store. As for Mike, he grew up in Alabama and Tennessee, and went to culinary school in Seattle. These two friends met in North Carolina through our great local music scene; Mike came to North Carolina to join local band, Future Kings of Nowhere, as a drummer, and Becky was friends with some of its members.

They both chose pizza as the base of the business because of two reasons: one, it was something fun that Mike could play with in terms of ingredients, tastes and textures, and two, making pizza goes back to when Mike was a child, helping his mother make

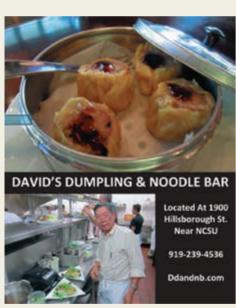


Mike Hacker and Becky Cascio of Pie Pushers



homemade pizza dough. Becky and Mike see pizza as an interesting artistic medium and using seasonal produce is just another way to showcase Mike's skills as a chef. The food truck just made sense while also being a faster, easier way for their business to get started than a typical brick and mortar restaurant; plus, it gave the pair a chance to get involved in the local community. One of Mike and Becky's favorite things to do is assist with fundraisers; being able to give back is high on their priority list.

Mike's endless ideas for creatively integrating fresh, locally-grown produce into his pizzas create







WALKABLE



an always changing, always interesting menu. Mike usually tries out different pizzas at least a couple times a month, but if he's got a freer schedule he might play around with something more outside the [pizza] box. His inspirations stem from cookbooks, family recipes, and his imagination, and they both love to walk through the local Farmers Market to search for something new, with inspirations from seasonal produce, as seen with the latest creation, and surprisingly popular,

The Pie Pusher pizza oven was dubbed Marcella, after Becky's grandmother. Without her, Pie Pushers wouldn't be the same. Production would halt to a

snail's pace. She can go as high as 650 degrees, and with her two decks she can handle as much as eight different 16" pies. When she's primed and ready, pies can come out in as little as 6-8 minutes.

Pie Pushers is—most importantly for those of you eating lunch on a dime-very affordable. A slice of cheese or pepperoni is only \$3, specialty slices are \$4-5, and during the cooler months, Pie Pushers offers a pie with a much thicker crust for \$6 a slice. Their slices are decently huge too! Prices may very for their specialty pizza, but nothing more than a dollar or two more than usual. It depends on what produce is seasonal, but it's because the guys at Pie Pushers want to offer their customers a treat, such as their chicken curry pizza with green curry sauce, grilled chicken, broccoli, roasted potatoes, carrots, and mozzarella. When

tomatoes are back in season, customers can expect Barb's Margherita with pesto, local tomatoes, goat cheese and mozzarella. If you're wondering, Barb is Mike's mom. Another specialty is the Beetza, a pizza

> topped with locally grown beets and spinach. Even though this unconventional topping might deter some, frequent customers know that if Mike makes it, it's going to be good.

"Fans who visit the truck have come to trust our new concoctions", says Becky.

They also carry garlic knots for \$1, garden salads (\$4), chicken wings (6) with a side sauce (\$5), and the Pocket (\$6), which is basically a calzone.



Pie Pushers can be found mostly in Durham: Fullsteam Brewery every Wednesday night, most Saturday mornings at the Hunt St Market across from the Durham Farmers Market and every third Wednesday at Measurement, Inc. for lunch. They've even

started doing brunch at Cocoa Cinnamon on Sundays at 11am to 4pm as often as they can attend. You find biscuits, pizza pie, brunch pockets with a cup of coffee, iced tea, or a chilled glass of rosé. They'll definitely be there May 11th so stop by and say hello.

With their three-year anniversary taking place this past April 1 (no joke), some wonder if a permanent location is in the works. They told us that even though they're actively looking for restaurant investors, they'll

> always keep the food truck on the road. Both agree that they enjoy community involvement too much to stop running the food truck. To find the Pie Pushers truck and taste one of Mike's latest creations, just visit

www.PiePushers.com/our-regular-schedule give them a call on the truck, 919.901.0743 or follow them on Twitter, @piepushers.

> Hannah can be reached for comment at hannah@welovedowntown.com.







PARIS ALEXANDER BY MAX HALPEREN, ART EDITOR

n his studio, sculptor Paris Alexander seems **■** quiet and soft-spoken when surrounded by the usual First Friday crowd, but when talking with me about the classes he taught to the blind, his face lit with smiles, his hands moved swiftly, and the entire room seemed animated.

His sculpture reveals an imagination reaching far beyond the studio. Witness his "Death Puppet for John Donne," a meditation on the great English poet whose late sonnets fought with death.

Bits and pieces of white stoneware create the puppet's head, hands and feet; between them, body, arms and legs are formed of bound twigs, pieces of wood, and tar. Donne is, after all, immersed in the earth; the puppet is an epitaph, and into it, Paris has tucked two more epitaphs—reminders of two friends.



Nearby, Paris has mounted a glittering, rather willowy, limestone nude. But, as he often does, making up his mind as his chisel moves, he cut parallel wedges along the entire surface of the figure, leaving the banded "skin" unpolished. When it was done, Paris dubbed it "Nemesis." (Lest we assume that misogyny reigns in Paris' heart, he has also produced a polished marble torso labeled "Victory" and another emerging between two blocks of stone labeled "Aurora".)

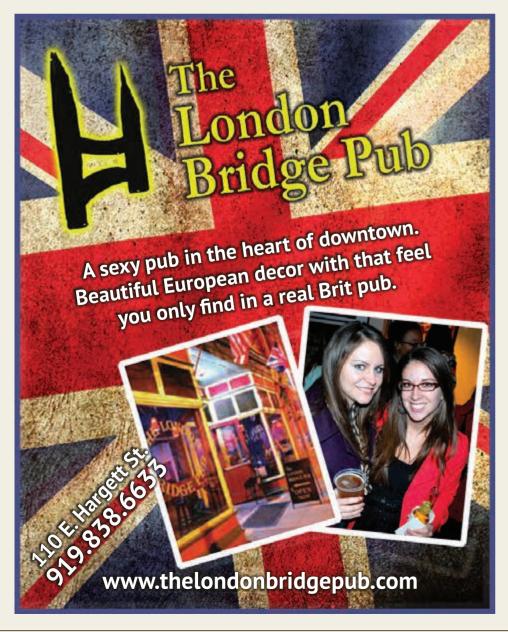
> Paris's latest work, entered in Artspace's "New Works" show, is one of a series of "Portals." "Portal 8 Bound" looks like a dare he made with himself. Out of a single rectangular slab of limestone, Paris carved not only the interior rectangular space, but, without a break in the stone, cut thick strands laced across and binding the portal. Another



Christ Pantokrator carved Limestone insitu on the Historic Chapel of the Cross in Chapel Hill

monumental rectangular slab, "Jacob's Ladder," stands outside the Duke University School of Law.

For commissions, Paris often spends days examining his sites for proper placement, size and emphasis. For three separate WakeMed Hospital pieces, he fashioned three different versions of his of his "Healing Hands." For the Cary hospital, he created a large limestone rondel, hands reaching to the center. For Raleigh, three delicately arranged





hands are nestled in each other, the largest, of course, on the outside, a smaller within, and a very small one poignantly set at the bottom. A third, massive but simpler, version—two hands reaching upward—stands in front of WakeMed Apex.

Much sought after as a teacher in Raleigh and around the state, Paris has provided a way to have sightless youngsters meet and imprint stone at the Morehead School for the Blind, where he runs

summer classes gratis. In Cary he created workshops for people with mental disabilities. He is particularly proud of these successes and speaks fondly and with some amazement at what such impaired young people can do, and what their families must do to support them. "They are humbling," he admits. "It's kind of hard to complain when you have all your faculties."

Paris has left his mark everywhere in the state, both with his own work and that of his students, who may be spurred by the new sight of old masterpieces. At the North Carolina Art Museum, the massive Rodin exhibition of some time back and the more recent show of medieval religious alabaster were enticing touchstones for his students.

The romantic in him married Sarah 12 years ago outdoors in the sun-splashed greenery of Chapel Hill's Coker Arboretum. The practical side of him carved a tympanum and Irish cross for the nearby Episcopal Church. His enormous

propensity for friendship revealed itself when he and Sarah put up a fellow artist for some nights when a storm drove a tree into his house.

Paris seems to change direction whenever he picks up his chisel, often letting the chisel decide his next move. Born in Staten Island, New York, in 1962, he had a painful childhood (some of it in an orphan asylum), but found solace early on in drawing and carving (with a butter knife). Along the line he managed a pet shop and in 1984, he arrived at Duke University as a research specialist.

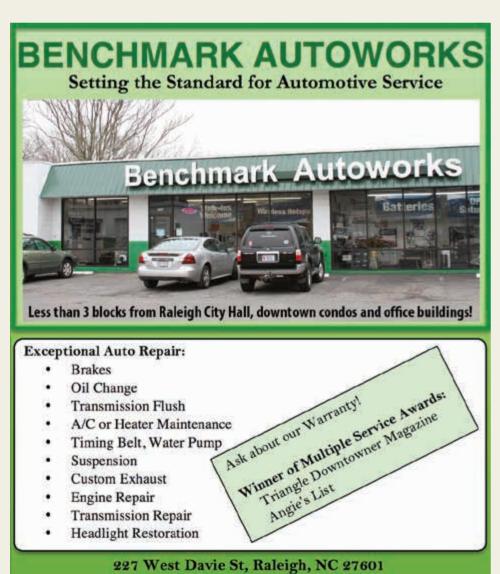


But his artistic doppelganger emerged again when he rented an old garage as his studio, sold a few pieces and successfully entered a few competitions. In 1995, he was ready to move on, was juried into Artspace, and became the professional artist he is now, at times he shares his time and studio space with his nine and a half year old daughter Phoebe and three and a half year son Odin.

Stop by and visit Max at Artspace in downtown Raleigh in studio 208. He can be reached for comment at max@welovedowntown.com.



The intricate Portal 8 Bound is carved from a single block of limestone



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Email: service@benchmarkautoworks.com



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Bookstore Veteran Opens Letters in Downtown Durham

BY ALLAN MAURER

Several months ago during a business trip to downtown Durham, I noticed that many previously vacant store fronts had been filled by retail tenants, one of which is Letters Bookshop.

In the past, downtown Durham hasn't been a mecca for retail foot traffic, and independent bookstores have had something of a rough time of it in recent years, battling competition from big box superstores and online sellers such as Amazon.

Land Arnold, 36, says that's old news. Land recently opened his bookstore Letters in the revitalized downtown Durham at 313 West Main St after falling in love with the area's art deco store fronts. As he explains, "Independent bookstores have been doing better, with more opening than closing lately." "2013 was a banner year for indies. Signs are more hopeful than what we've seen talked about in the media," he continues.

Now with the American Underground at Main, a start-up incubator that's home to dozens of fledgling companies and entrepreneurs, a handful of unique retail stores, a planned hotel/museum, and more in the works, Durham has an active and lively Main Street again.



Letters founder Land Arnold

Land has been involved in the bookstore business since 2003, when he started an online bookstore in Austin, TX, and has worked with many of the Triangle area's iconic bookshops.



"In 2007, I moved back to North Carolina, my home state, and began working at McIntyre's Books in Fearrington Village," he says. "In 2009, I was one of the founders of Flyleaf Books in Chapel Hill, where I remained an owner until mid-summer of 2013. For about six months after that I moonlighted at Quail Ridge Books in Raleigh. Earlier that January, I had fallen in love with downtown Durham, very specifically the old pharmacy tile floor that now houses Suntrust."

He adds, "The Triangle is one of the best places in the nation for bookstores. I couldn't pick a favorite. I learned from all of them."

Land grew up in Chapel Hill and attended college at St. John's in Maryland before finishing at UNC-Greensboro with a degree in classical literature. "I was always a bookstore hound, and Chapel Hill offered a number of second hand stores to explore. Land contemplated grad school, but then started selling books online.

"I've always loved books and collected them," he says. "I visit every book store I can and at some point, I decided this [selling books] is my line of work."

Margins in the business are not high, but they're a bit better for the secondhand trade paperbacks that make up most of Letters' stock and sell for about half price. Customers can trade in books of their own that he accepts for about one-third of the cover price for store credit. He also has a table of new fiction and non-fiction, but that's a small part of the stock.

"It's not a business you go into if you're thinking about a spreadsheet," he says.

He's added a technology angle: all of his stock is listed at www.lettersbookshop.com, which is updated every 20 minutes to reflect what's in the store.

So far, business has been better than expected, with a significant amount of walk-in traffic. "The majority of the traffic is people coming in for the first time," he says. "They'll be walking by and jerk back when they see it's a bookstore. Foot traffic seems to be increasing every month."

The customer base is diverse and includes a lot of students from Duke and Central, longtime residents and transplants, and a lot of young families. "They are younger than has been my experience at other bookstores, but they all like to read—and a lot like to eat at nearby Dame's Chicken and Waffles. I thankfully get a lot of people in who are waiting for tables."

People are coming in from local neighborhoods, not just downtown, he notes. "People walk here from West Village and Trinity Park. It's on their radar and they can easily walk here for retail." One of his best periods so far was over the week of the Full Frame Documentary Film Festival in early April.

One couple told him they usually rent a car when they come to Durham for Full Frame but didn't this year because they found everything they wanted—including a book store—in downtown Durham.

What does Land read?

"I tend to read mostly fiction, though I've been sneaking in books about local economy and polemics about big box stores. Recently, both *The Son* by Philip Meyer and *The Good Lord Bird* by James McBride blew me away. In non-fiction, I'm in the middle of *Walkable City: How Downtown Can Save America*, *One Step at a Time* and really enjoyed *Detroit: An American Autopsy.*"



Letters Bookshop

313 W. Main St. | Durham, NC 27701 919.973.2573 | www.lettersbookshop.com Tues-Sat: 11am-8pm | Sun: Noon to 5pm

MAN V. LIVER

An interview with co-authors Paul Friedrich and Neil Hinson

BY CRASH GREGG

aul Friedrich and Neil Hinson's collaborative project, Man v. Liver (MvL), began on a bar napkin. What at the time seemed like a funny, booze-infused reflection has become a nationwide bestselling sensation that's led to multiple licensing deals. The two discuss where MvL came from, where it's going

and their milestone party at Deco Raleigh for First Friday on May 2, 2014 from 6-9pm.

We met, of course, over beer.

NEIL HINSON (NH): Paul, remind me, how'd we meet?

from a burning building.

NH: That was kind of presumptuous. Maybe I liked it in there.

PF: The other story I've heard is a creative heavy-hitter in town said we should work together, combining your writing and my cartoons. We spent an afternoon enjoying cold drinks and batting around ideas for comics, but had no good ones.

NH: Yeah, Man V. Pancreas went nowhere. PF: Man V. Spleen didn't make it to the track, before we concluded that the Liver was bigger than the Pancreas and Spleen together. The Liver's the star of those three. That's the Man V. Liver origin story. Every comic has to have one.

NH: See, that's what I confused me at first.



Friedrich

To me a 'comic' is a standup comedian, but you cartoonists call yourselves

PF: Have you gotten

NH: Yeah, but it totally made my first comic convention a disappointment. I spent all my time at the hotel pool drinking, waiting for people

dressed like Princess Leia or Drago to tell me jokes.

PF: You drink a lot when you're confused.

NH: It's a chicken/egg thing. I recall the idea of MvL started as most great ideas PAUL FRIEDRICH (PF): I pulled you do—at a bar, when you drew an image of a man drinking on a napkin with the words of wisdom I said. Then the waitress loved it and stole it.

> PF: She traded us drinks for it and we let her keep it and made more for the other waitresses. There's MvL's origin story.

> NH: No spider or bat powers. Sad. But with great responsibility comes great free drinks, and thus our cartoon boozer was born. Now look how far he's come....

PF: Wearing the same suit.

NH: From that inspiration we self-published a collection of MvL witticisms, filled the suitcase full of copies and took it west for the San Diego Comic Convention, the largest pop culture convention in America.

PF: Man v. Liver got immediate interest

from publishers there. We chose Andrews-McMeel Universal because...

NH: ...because they do Peanuts, Far Side, Calvin & Hobbes, and Garfield. I thought lunch in their cafeteria-with that crowd—would be awesome.

PF: Especially for Garfield's Lasagna Day.

NH: Speaking of food, what's been your favorite meal on our book tour so far? This is one of the questions people on the internet apparently want to know.

PF: No doubt, Arthur Bryant's BBQ in Kansas City.

NH: It's not 'BBQ' as we in NC know it, but it's so good.

PF: Their Whole Slab Pork Ribs is a great memory. Worth writing another book about. Back on topic...our book is perfectly square, and hardback, it makes a great gift...

NH: ...and a great drink tray. Trust me.

PF: Bookstores tell us our book sales spike at every holiday. We were in the top 2 percent of sales on Amazon at Christmas.

NH: Valentine's Day, too. Which I can't explain, but now I'm curious to see what happens on Arbor Day.

PF: But before that, we're having a huge, fun MvL party at Deco on Hargett Street. It's conveniently on May's First Friday. You can RSVP on Facebook (http://bitly.com/ decomanvliver) or just stop by.

NH: For the exclusive North Carolina debut of our T-shirts!

PF: And we'll be there signing books,

shirts and coasters. We'll sign your cats, too, if you want to bring 'em.

NH: Who gets a shirt signed?

PF: So far, our fans.

nн: Whatever you say. MvL book sales are taking off internationally, too, apparently. Our editor says that we're doing well in Peoria, which just sounds like a beauti-

PF: You were dipped in confusion as a baby.



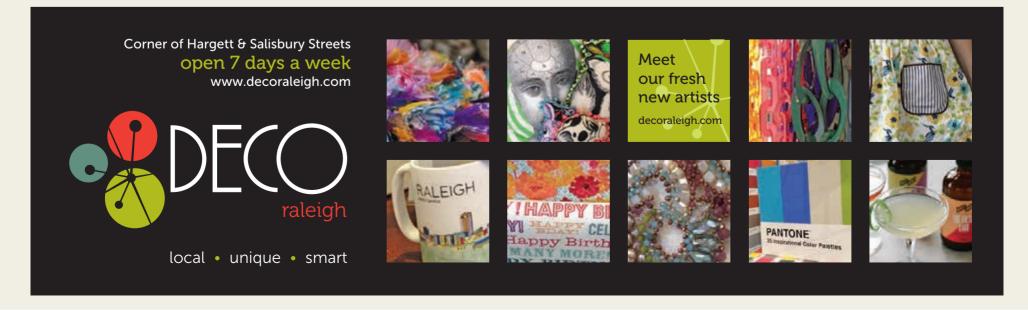
Friedrich and Hinson enjoy pitting man against liver

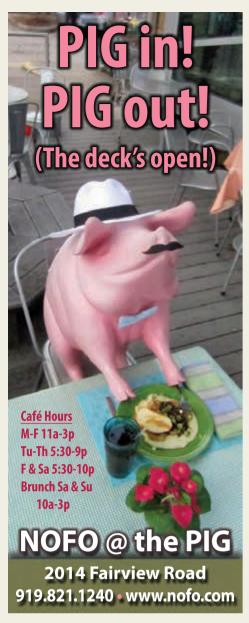
NH: It's been a ride, though, right? A licensing agency in LA, a publisher in Kansas City, a T-Shirt partner in Oregon, TV show in development in New York, fans in England, Romania, Portugal, Italy, Australia, and Peoria.

PF: Everyone has a drinking story.

NH: Yes! Tell us your drinking story, and we'll tell you our worst one. It involves ignoring Johnny Depp. 🖔

Pick up your copy of Man v. Liver on Amazon. com: http://bitly.com/manvliver | For witty witticisms, follow them on Twitter@manvliver.









Cracking Rosé

BY SEAN ROUCH -



Warm weather, opening day at a baseball game, Crepe Myrtles in bloom, and a pink wine perfectly suited for this moment. These things mean

spring is finally here. Sales of rosé have increased dramatically both domestically and abroad over the past eight years. There remain, however, the skeptics who primarily associate rosé wines with the low qual-

ity sweet wine cooler. White Zinfandel enjoyed a boom in the 80s and 90s when Americans clamored for a fruity, slightly sweet alternative to traditional dry red and white wines. But the American palate has changed, and an association between a wine's perceived dryness and quality now rules the marketplace. White Zinfandel still offers a value to consumers who enjoy the sweet fruity sipping wine, free from tannin and low in alcohol.

Sales continue to support this segment of the market and those who appreciate the wine for what it is.

However, there is also an old ex-pat rosé on the scene today. Its style comes from the sunny South of France, and brings with it the old world tradition evoking feelings of lapping up the sunshine in St. Tropez. This rosé reaches its apogee in the form of the Provençal rosé. It has has been described as sunset in a glass, paradisiacal and a litany of other effusive accolades. This rosé differs from the White Zinfandel in that it is bone dry, slightly fruity and a touch mineralic. It's made with red grapes that are treated essentially as white grapes. The pinkish color is rendered through a brief contact with the red skin of the grapes after crushing. Provence is both the spiritual home as well as the benchmark by which the dry rosé of the world is measured. Recently rosé sales in France surpassed white wine for the first time and have continued trending upward. However, many terrific rosés have been coming from regions outside of France. Spain, Italy, Germany, and the States are producing excellent and often value-oriented rosé. The very best can be sublime, a small few are best suited for your sangria pitcher, but the majority are inexpensive, cheerful, wonderfully refreshing, and made for quaffing. What's more, they offer endless options for food pairings. Don't know what to bring to a dinner party? Champagne and rosé pair well with everything.

With this is mind, here are a handful of high-qual-

ity producers to look for this summer. Happy drinking!

Ametzoi Rubentis Txokolina, Spain, 2013. This Basque country rosé uses indigenous varietals to create a deeply pink wine that is slightly effervescent and loaded with lime, fresh flower and strawberry notes. This is a perfect wine for a picnic. Enjoy ice cold. ~\$18

County Line Rosé of Pinot Noir, Anderson Valley, California, 2013. Made from cool climate Mendocino Pinot Noir fruit, this pale salmon

colored rosé is a delicate combination of tangerines, strawberries, pears, and a minerality unusual for New World rosé. ~\$20

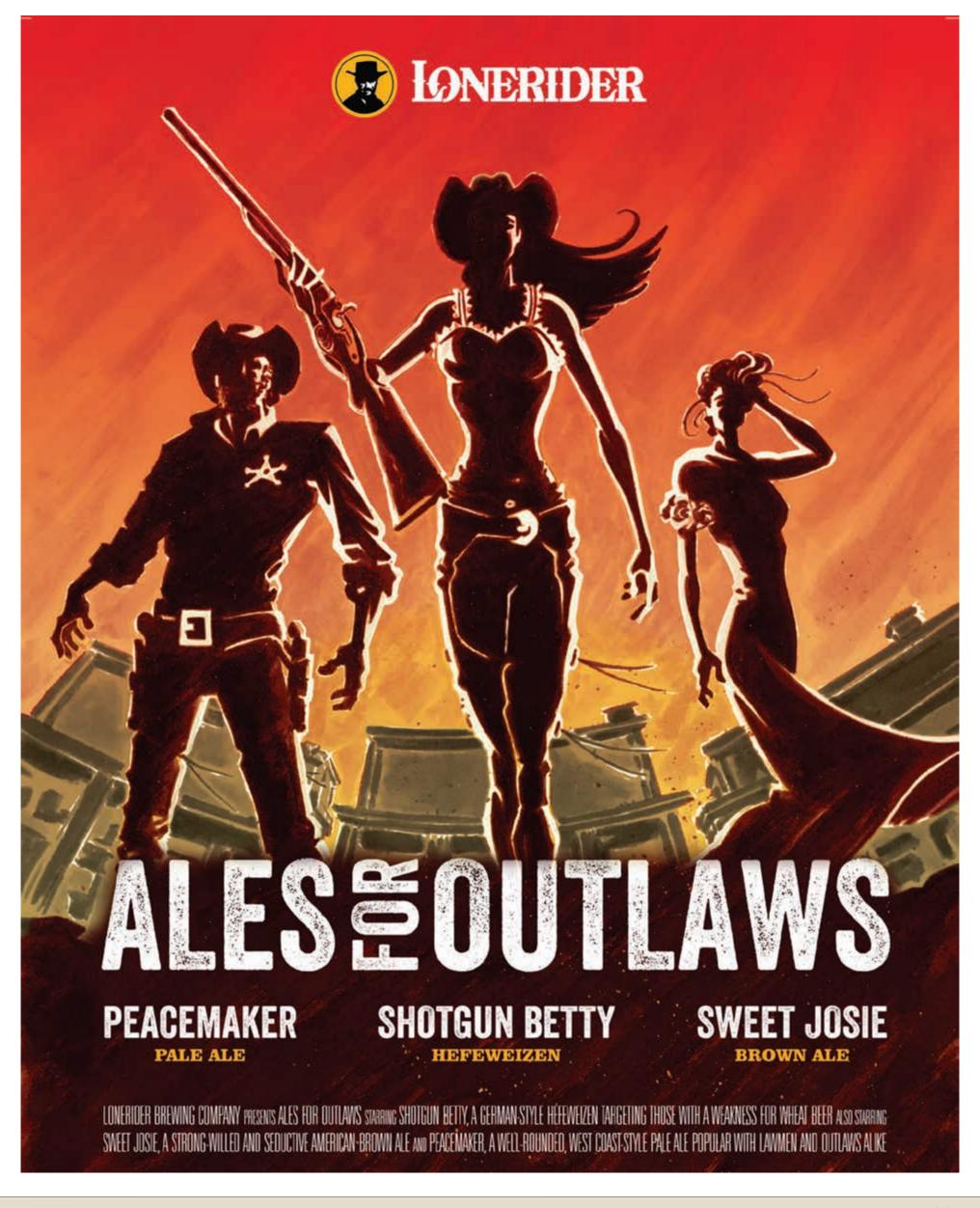
Tegernseerhof, Mittelbach Zweigelt Rosé, Wachau, Austria, 2013. This Austrian offering made from the grape Zweigelt is terrifically drinkable with hints of ripe melons, cherries and currants. It's crisp and refreshing; a perfect wine to stock up on for the summer. ~\$12

Chateau d'Esclans, Rosé, Côte du Provence, France, 2013. From the producer of the highly successful Whispering Angel Rosé, Chateau d'Esclans represents something of a middle tier in the d'Esclan collection. Grown in the idyllic land between Cannes and St. Tropez, this Grenache and Rolle based rosé is a pale coral in color and classic in every sense with notes of ripe pears, cherries, lime zest, almonds, and spices. It's a great wine for a special summer dinner. ~\$30

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



Local model and entrepreneur Jasmine Yakira tries one of the Rosés at Jimmy V's Osteria in downtown Raleigh





HIGH LINE BOUTIQUE

BY JILL KNAPP



venture out to North Hills Mall in the midtown area of Raleigh feels like you've been transported to a different city entirely,

made up of great restaurants, perfectly manicured walkways, and fabulous retail shops. If clothes are your passion, one shop in particular that you will want to check out is High Line Boutique located on Lassiter and North Hills Avenue. This adorable clothing store is named after Manhattan's High Line Park, which stretches from the Meatpacking District all the way through Chelsea. The walls are





painted a fresh, spring green and lined with photos of flowers, trees, and other foliage. The clothes are bright, fun and preppy. It's a great place to shop when the weather is nice, or if you just want to feel like you're walking around a park while shopping. Unlike many boutiques, High Line's floor is stocked with both women's and men's clothes. The store's clothes are perfect for classic, well-dressed guys and girls.

Jesse Jenkins, the owner, doesn't care for big department store fashions—though he admits to browsing Belk on occasion. "I tend to shop for more preppy fashions," he says. This insight helps him weave out his own niche in fashion. Jesse touts the brand Southern Tide, "they offer great, Southern, preppy look." Getting ready for Spring, Highline already offers lightweight, light blue pants by Southern Tide. For women, Highline features "great new prints by Tracy Negoshian, Just Madras, and Darling." Jesse is especially excited about a crab print dress that's been selling well this spring. Gearing up for summer, shorts, swim trunks, and seersucker, sleeveless dresses are already available. High Line customers can also find Joe's Jeans, Paige, Penguin, Skipper Skipper and American brands Carolina Pines, Oak City, Whispering Willow, and Iris Mitchell Designs.

Jesse emphasizes finding local, made in the USA brands, but his priority is finding pieces that fit his store. He tries to throw in something different occasionally such as ruffles or beading. He primarily gets his clothes from designers in Atlanta and to a lesser extent, Los Angeles. Lately designers have been contacting him directly to have their designs featured in his store.

Highline won't break your budget either. Trendy and fresh, dresses start at \$99 and cap out at around \$150, and pants for women begin at \$75. T-shirts for both men and women start at just \$30 with men's polos beginning at \$69 and men's dress shirts at around \$80.

Jesse Jenkins previously worked in the corporate world as a Regional Sales Manager for a furniture company as well as stints at Gap and Express. Jesse, who had always wanted to open his own store, picked out the details before even owning





the shop. He knew what he wanted, and he got it when Highline opened February of last year. It lill can be reached at jill@welovedowntown.com.

High Line Boutique



4361 Lassiter at North Hills Ave, Suite 105, Raleigh, NC 27609 919.784.0110 Mon—Sat: 10am to 7pm Sun: Noon to 5pm www.thehighlineboutique.com www.facebook.com/ highlineboutique www.twitter.com/shophighline www.pinterest.com/shophighline www.instagram/highlineboutique

Local Gallery News By MAX HALPEREN, ART EDITOR

Estampas de la Raza/Prints for the People at the North Carolina Museum of Art is a show for all seasons: the enormous variety of work by Mexican-American and Latino artists is bold, colorful, savage, satiric, beautiful, and mysterious.

The 61 screen prints and lithographs are divided into five categories: Identity; Struggle; Tradition, Culture, Memory; Iconic; and Other Voices. The list scarcely indicates what lies within each. The first print in Identity is Lawrence Colacion's *Veteran*, a heroic image of a muscular self-assured man. Among the last is a twisted, violent head by Alex Rubio, titled *El Diablito*, which like Dante's Satan, is chewing lost souls.



Raúl Colón, Cover Art, 2003, from Rise the Moon (Dial, 2003), watercolor and colored pencil on paper, 19 x 22 in.

Struggle is characterized by the constant search for a better life mirrored in Carlos Francisco Jackson's *Braceros Departing Mexico City for California*. The bright red train they lean on as they grasp the hands of those left behind suggests their hopes. Oddly, it takes a comic strip to force a confrontation with the dangers faced by some Mexican immigrants. The terror in Michael Menchaca's tiny comic cats attempting to swim the Rio Grande, many already drowning, does, of course, require an act of the imagination to connect with them.

Che Guavera and Frida Kahlo are obvious Mexican and Latin icons, but icons are, of course,

imaginary and ideological, never quite human. This point is made clearly enough with a poster of the actress performing Kahlo in the film. We all know the iconic Mickey Mouse, but Artemio Rodriguez's *Mickey Muerta* portrays a skeletal Mickey clad in cowboy boots, and still attempting to shoot in death.

The most surprising—and jolting—image is Jaime Zacharias' *Purgatory Mary* that finds its way toward the end of the show in Other Voices. The figure, surrounded by clusters of blue snakes, topped by a cross-bearing skull and a grotesque mask, exhibiting a white and a dark-skinned hand, is placed against a yellowing, flower-strewn background. It seems to be a study in duality.

All 61 prints are derived from the San Antonio collection of Texans Ricardo and Harriet Romo, which entails about 400 works. This impressive show will be at NCMA through July 24.

Paired with "estampas," rooms filled with 65 pulsating drawings for children's books—in watercolor, pencil, and lithograph—by Raul Colon. The show *Tall Tales and Huge Hearts* contains illustrations, not only for some great kiddy fare but several for *Child of the Civil Rights Movement*. Through July 27.

There are some fine works in Gallery C's annual *The Best of North Carolina: Historic Fine Art from the 19th and 20th Centuries,* and some duds. The 23 artists are indeed among the best—though at times I might hanker for better representation.

A stunning Tucker Cook, *Double Image with Zebra*, two carefully drawn Joe Cox's, an imposing semi-abstract, *City*, by Mary Anne Jenkins, a brilliant still life by Frank London, an unmistakable serigraph, *Reflection*, by Robert Broderson, an atmospheric etching, *Walt and Keith and Me* by Joe Chris Robertson—these led the way in a show that includes the likes of George Bireline, Sarah Blakeslee, Roy Gussow, Edith London, and Francis Speight among others. The show runs through May 14. For more information, visit http://galleryc.net/exhibits/best-nc-2014/.

At Adam Cave's, a new series by the always interesting and evolving Will Goodyear immerses one in the crowded immensities of a large city. On panels layered in silkscreen, acrylic, beeswax and oil, skyscrapers and other structures lean into his panels from all sides, surrounded and partially

hidden by clouds of smoke. Goodyear titles the new group *Assembly Lines*, describing himself as a "single person running a process hat could be broken up, providing jobs to others." The essentially expressionist paintings will draw you to them more than once. The show will be up to the end of the month. To see this exhibit and others currently on display at Adam Cave, go to www. adamcavefineart.com.



Artemio Rodriguez, Mickey Muerto, 2005, screen print, 45 x 30.75 in.

At Flanders, Mary Mattingly and Greg Lindquist define a world deep in flotsam and poisoned waters: "the exploitation of land," they warn, "is the loss of our human future." Mattingly points her finger, not only at the usual corporate suspects, but us. Among her photographs is one of herself pulling a huge, wrapped ball of belongings along a city street. Among Lindquist's paintings is a large wall of overlapping off-color landscapes, Duke Energy's Dan River. Another wall is covered by a photographic grid and a chart defining Duke Energy's Water Problems in Eden. The sobering but striking show leaves at the end of April. An in-depth look at his exhibit is available at http:// flandersartgallery.com/exhibition/greg-lindquistand-mary-mattingly-land.



Media and the Movement

BY JOSHUA CLARK DAVIS



In 1973, a reporter from *Ebony* magazine in Chicago came to Durham to write a story on WAFR-FM. When she arrived at 336 ½ East

Pettigrew Street, she found a radio station like no other in America. In one room of the station, two teachers and a group of five-year-olds chanted in unison, "I am a black and proud warrior dedicated to the liberation of all black people. I recognize Africa as the motherland and her people as my people." In another room, local theater director Karen Rux guided teenagers as they produced their own radio show called *Black Seeds*. Jazz and African music drifted from the control booth, peppered with announcements from DJs with names like Obataiye Akinwole and Shanga Sadiki.

In a vivid, six-page feature, Ebony told of a

groundbreaking radio station, "a black voice in Durham." In fact, WAFR had become the very first black non-commercial community radio station in the U.S. when it went on the air in September 1971. It was also the first, if not the only, radio station in America devoted to advancing the goals of the Black Power movement. "We can hold a mass meeting across the airwaves every day from 8 am to midnight," Robert Spruill, the station's president told *Ebony*. "It's part of the struggle to define, to

clear up and to complement those things which effect black lives." In broadcasting a heady mix of music, politics and information to an audience of up to 75,000 listeners, WAFR's staffers were activists and journalists, educators and entertainers.

In the '60s and '70s, the Research Triangle was a hotbed of activist media. In Durham, antiapartheid activists Reed Kramer and Tami Hultman launched the Africa News Service, the first news agency devoted to distributing reports from Africa in the U.S. At Raleigh's Shaw University, Elizabeth Czech helped launch WSHA, only the second radio station in the nation at a historically black college. Underground newspapers such as Chapel Hill's *Protean Radish* and Durham's *The North Carolina Anvil* covered local civil rights and anti-war campaigns, as did Duke University's

WDBS radio station. The Institute of Southern Studies' *Southern Exposure* magazine produced left-leaning stories on the South's politics, culture and history. And in Warrenton, just a little over 50 miles outside the Triangle, activists Jim and Valeria Lee operated the powerhouse community radio station WVSP-FM.

These activist media outlets are at the heart of "Media and the Movement: Journalism, Civil Rights, and Black Power in the American South," a project

based at UNC's Southern Oral History Program and funded by the National Endowment for the Humanities. Our team of researchers includes myself, Professors Charmaine McKissick-Melton and Jerry Gershenhorn from North Carolina Central University, and Professors Jacquelyn Hall and Seth Kotch from UNC-Chapel Hill.

Media and the Movement hopes to shine a new light on our state's and the Triangle's activist campaigns of the 1960s and '70s, most of which rarely figure into national accounts of the civil rights movement. In addition, portrayals of media and civil rights activists all too often depict the two communities as separate groups that never overlapped. With our project, we hope to correct this misperception and document North Carolina's many civil rights activists who thrived as journalists and broadcasters in independent and noncommercial media. We are also digitizing rare and endangered recordings from stations like WAFR and WVSP and making them available to the public online.

To learn more about *Media and the Move-ment*, please visit our project website at http://mediaandthemovement.unc.edu.

Joshua is a Thompson Postdoctoral Fellow at Duke University. | The Museum of Durham History is a non-profit organization dedicated to bringing Durham's history to life and engaging visitors and residents in our community's heritage. The Museum's home, the History Hub, is located at 500 W. Main St. For more information, visit the website: www.museumofdurhamhistory.org.



Cover image from WVSP-FM's Dialogue newsletter, 1978



Chef Brian Adornetto

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DOWNTOWNER MONTHLY CROSSWORD PUZZLE



Wanna win a Downtowner T-shirt? Visit www.WeLoveDowntown.com and click on the Puzzle Contest logo, upload a photo or scan of your completed puzzle (heck, these things are hard, so partially completed is fine too). We'll pick a random winner each month. No cheating!

2	3		4	5	6	7		8	9	10	11		12	13	14		15	16	17
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			\vdash			60	\vdash			61		\vdash			\vdash		62	\vdash	\vdash
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	75	51 52	51 52 53 75 91	75 76 80 87 91 104 105 117	19	19	19	19	19	19	19	19	19	19	19	19	19	19	19

"Never Mind"

ACROSS

- "100 Years...100
- Movies" org.
 4 Bill and Hillary, e.g.
- 8 Gives a boost, say 12 Direction from
- Columbus, Ohio, to Columbia, S.C.
- 15 Mister Rogers network
- 18 Fall back on 20 "True __": 2010 Best Picture nominee
- 21 Sound qualities 23 Mashed potatoes
- feature? 25 Board at a station
- Prefix with meter
- 27 Nebraska native
- 28 Martini garnish 30 Wheat whiskers
- 31 Jefferson and others, religiously 34 Signature
- clothes-washing move?
- 37 Marine eagle 38 Rap sheet letters
- BTWs, in letters
- 41 Casually considered, with "with"
- 42 Walk unsteadily
- 44 Takei role
- 47 "__ I know ..."
 51 Bear with backup musicians? Simpson judge

- 59 Cookie sellers 60 Night sky feline 61 Stoked 62 86-Across, over-
- seas 63 Shot
- Poker variety
- 66 Dismissal

- 68 Picturesque Japanese peak
- 69 Heads-up from your co-star about a former mate in the wings?
- 73 "A Jug of Wine poet
- Granola cousin
- Take in
- 78 Put up
- 79 China's Chou
- 80 Tried it
- 84 Innovative musician Brian
- Crime scene clues 86 62-Across, in the
- States 87 Home of robot jug-
- glers and digital clowns?
- 90 Sweater type
- 93 Decimal opening "Peg Woffington
- author Flips, e.g.
- 100 Have some grub 101 Moon and Starr:
- Abbr. 104 Stylist's jobs? 109 Tennis rival of
- Roger
- Sticky situation
- 112 Helicopter part 113 Wide sizes
- 115 O'Neill's '
- Christie" 116 Briefs
- "Never mind," and a hint to this puz-
- zle's theme 122 Nomeite, for one
- 123 Salad dressing initialism, à la Rachael Rav
- 124 Cut off 52 Milk for kids? 53 Unlikely lint-gatherer 125 Business card

- 126 Game show purchase
- 127 Bring under control, with "in"

1 Skee-Ball locale

Left for the day,

Accord starter

George's lyrical brother

Torn-up turf piece PDA pokers

"Wildboyz" co-host

Goes along

Poetic preposition Copier size: Abbr.

Start to celebrate?

Antenna

maybe

128 Watch over 129 Lawn roll

DOWN

9

12

13 Musculár

CPR pro

"__ John Malkovich"

Govt. nos.

19 Spunkmeyer of

cookie fame

33 What's up? 35 Right hand: Abbr.

36 Checks in the accounting office

Actress Poehler

43 Where to get dates 45 Old TV dial letters

46 Romanian coin

List on the left

49 Acts like an opposite? 50 Piece for a hood

"Kinderszenen"

"No ice, please"

composer

Pippi's hair

Trail food

Chat up

29 ICU sight

32

15 Shrimp kin

- 64 Rust, e.g.
- 59 Sunscreen letters 65 Turkish bigwig 67 Like an inner tube

55 Qatar's capital

56 Calling for a

lookup?

- 69 Mideast flier
- 70 Legendary tree site 71 Anderson of "WKRP
 - in Cincinnati"

Not masc. or fem.

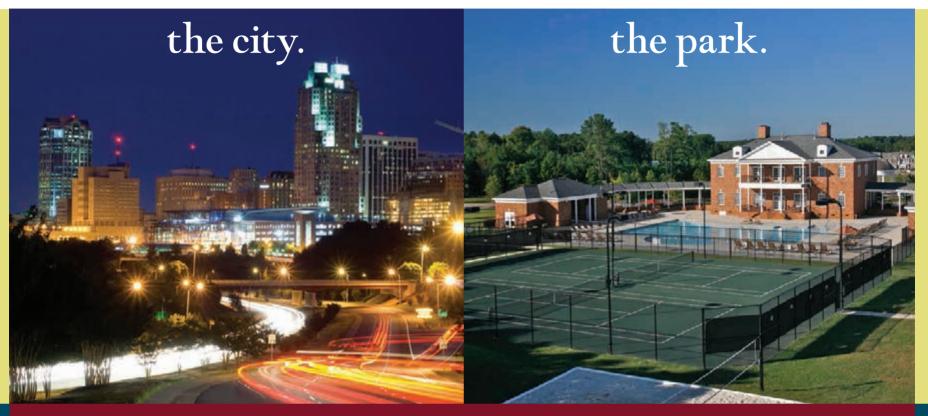
- 72 Distinctive time 74 Some NFL linemen
- 76 Mideast currency 78 List in a subse
 - quent printing, per-
- haps
- 79 Actress Tyler81 Sound common to Boston & New York

- 82 Pontiac muscle car 83 Goal for explorer
- Coronado
- 85 "Up" studio
- Ye follower, often
- 89 Average mark 91 War precipitators
- 95 Name of six popes 96 Singer Warwick
- 98 Old trail terminus
- 99 Barrie baddie 101 City of Botany Bay
- flier
- 102 1800s Mexican
- leader Juárez 103 Scheduled
- 104 Ball focus
- 105 Standard
- 106 Errand runner Erase all doubt 107
- about
- 108 Attack
- 110 Man-goat deity 111 Doc-to-be's exam
- 114 Clearance event
- 117 Reggae relative
- 119 "Vive le
- 120 Rubbish receptacle
- 121 Heavy ref.
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