



# RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 6, ISSUE 10

ENTERTAINMENT, DINING, ARTS & CULTURE, BUSINESS, EVENTS, MUSIC, AND MORE

FREE

## *Fall Food & Fashion*



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**[www.RaleighDowntowner.com](http://www.RaleighDowntowner.com)**

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# FALL FOOD & FASHION

BY CRASH GREGG

Summer's heat and humidity have dissipated, giving way to the crisp air and cooler temperatures of fall. And at the Downtowner Magazine, this means fall food and fashion. Just a few years ago, you had to travel to Durham and Chapel Hill to find the Triangle's most acclaimed restaurants. That's no longer the case, as Raleigh is now home to more than half of the top-rated restaurants in Raleigh, according to our Food Editor Brian Adornetto and the *N&O's* food critic Greg Cox.

The same goes for retail fashion. Until recently, it was almost impossible to find any designer looks let alone designer labels in Raleigh. Now we're home to many great locally-owned boutiques where plenty of high fashion can be found.

In this issue, we'll provide you with some favorite fall recipes from local Raleigh restaurants—both new and old—and talk with a few of Raleigh's fashion-forward retailers about what's hot this fall.

## Capital Club 16

16 W Martin St | 919.832.6866  
www.capitalclub16.com

Capital Club 16 is located in the historic Capital Club Building at 16 West Martin Street in downtown Raleigh. We serve a seasonally-conscious menu of traditional American food with European influences. This autumn and winter we will be roasting and braising meats and serving locally-grown fruits and vegetables from the region. As the seasons change, so do we.

Look forward to meeting you,  
Jake Wolf, Chef/Owner



### Pork Shoulder Roast with Dark Beer Gravy

- 1 pork shoulder roast, bone in or bone out, skin on preferably
- 3 onions, peeled and chopped
- 2 carrots, peeled and chopped
- 2 stalks of celery, peeled and chopped

- 2 parsnips, peeled and chopped
- 4 cloves of garlic, peeled and chopped fine
- Whole caraway seeds
- Dried marjoram
- Beef stock or chicken stock
- 2 bottles of dark beer—Big Boss Bad Penny, Spaten Optimator, Ayinger Celebrator and Duck Rabbit Brown Ale all work well
- Salt & Pepper
- Flour
- Oil/butter

*Preparation:* Preheat oven to 375 degrees.

If your roast is boneless, lay out flat and sprinkle generously with the caraway, marjoram, garlic, and salt and pepper. Tie the roast up so the meat is tight and uniform. If the roast is bone-in, same procedure, but you do not need to tie it up. In a hot roasting pan, brown the onions, carrots, celery and parsnips with oil. Add the pork roast, skin side up.

Fill the pan with about two inches of stock and pour one bottle of beer over it. Place pan in the oven, roast/braise for three hours or more, basting every 30 minutes with the pan juices. At the two-and-a-half hour mark, pour the last beer over the roast. If you notice that the liquid is getting low in the pan at any time, add more stock. When the meat is done, the juices should be clear and the internal temperature should be above 155 degrees. The skin should be getting crispy. However, if the internal temperature is over 155 degrees and you let it stay in a little longer, the meat will become more tender.

Take the roast out of the pan and let it rest, at least 30 minutes. Crisp up the skin in the broiler if it's not crunchy. In a small sauce pan, mix equal parts flour and oil and cook about four minutes on medium heat. Place the roasting pan on the stove top and bring juices to a simmer, whisking in flour mixture for gravy consistency. Strain the gravy, slice the roast and serve with potatoes, spaetzle or buttered noodles and don't forget to add a nice piece of the cracklin' skin on top.

## Jibarra Modern Mexican

327 W Davie St, Suite 102 | 919.755.0556  
www.jibarra.net

Jibarra aims to provide a new, fresh take on Mexican cuisine. Our new fall menu features lots of great items such as four varieties of guacamole, including a Mango-Chipotle-Jicama creation. But

the creativity doesn't stop in the kitchen—Margarita varieties include Pineapple-Jalapeno, Pear-Cilantro and a Cucumber Margarita with a spicy rim.

### Pumpkin Flan

- 1½ cups of sugar
- 2 tablespoons water
- 1½ cups canned or fresh pumpkin puree
- 1 cup sweetened condensed milk
- 1 cup evaporated milk
- 1 cup milk
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 5 large eggs



*Preparation:* Lightly coat eight (4-ounce) oven-safe ramekins or one (9-inch) round cake pan with vegetable spray. In a small skillet, combine one cup of the sugar with the water and bring to a boil over medium-high heat. Cook, swirling constantly, until the sugar melts and turns golden brown, about ten minutes. Immediately remove the pan from the heat and pour the caramel into the prepared dishes, rotating the cups or pan to evenly coat the bottom.

Preheat the oven to 325 degrees. Bring a kettle of water to boil. In a large bowl, whisk the remaining half cup of sugar into the pumpkin puree. Add the condensed, evaporated, and whole milks along with the cinnamon, nutmeg, ginger, and eggs and blend until smooth. Pour the mixture into the caramel-lined ramekins or cake pan.

Put the ramekins or pan into another larger pan (or two pans if needed) and transfer them to the oven. Pour in boiling water to come about two-thirds of the way up the side of the ramekins or pan, and cover with aluminum foil. Bake for 20 to 25 minutes (or 40 minutes for a single, large flan). Carefully remove the pan, and lift off the foil. Check that the flan is firm at the edges and jiggles a little in the center. If not, return the pan to >>>

the oven and bake about five minutes more (five to ten minutes for the larger version), or until done. Remove the pan and let the flans cool in the water.

## Mint Restaurant

219 Fayetteville Street | 919.821.0011  
www.themintrestaurant.com

The Mint Restaurant, located on Fayetteville Street, offers downtown Raleigh contemporary fine Southern dining with a global influence. Our ambience is a Metropolitan feel, but with a connection to the past, as the restaurant features many preserved glass etchings and original vault hardware from the building's bygone bank days. The Mint offers the freshest ingredients sourced locally from farms around the area and the State Farmers Market, all paired with one of Raleigh's best wine lists.



We're just finishing our new fall menu designed by Chef Chris Hylton, which features an incredible passion fruit crème brulee, a lobster large plate entrée and plenty of other great fall menu items. We hope you stop in to see us soon.

### Truffled Mac and Cheese

3 cups rigatoni pasta  
1 cup heavy cream  
½ cup shredded cheddar cheese  
2 tablespoons white truffle oil  
2 tablespoons Fines Herbes\*  
Salt and pepper

\**Fine Herbes is a classic French herb seasoning mix that is easy to make. Use fresh or dried herbs and store it for future use.*

Ingredients for Fines Herbes  
2 tablespoons chopped Italian parsley  
2 tablespoons chopped chervil  
1 tablespoon finely chopped thyme  
2 tablespoon snipped chives  
4 teaspoons chopped tarragon

*Preparation for Fine Herbes:* Using fresh herbs—Combine tarragon, chervil, chives, and parsley. Add fresh fines herbes at the end of the cooking process to preserve their flavor.

Using dried herbs—Combine the dried herbs. Place in a glass jar and seal tightly. Store in a cool, dark place up to four months.

*Preparation for Truffled Mac and Cheese:* Bring eight cups of water to boil and add three cups of dry pasta to the water. Allow pasta to boil for approximately 10 minutes. Strain the pasta and place it to the side.

In a separate saucepan, bring cream to a simmer. Once cream is simmering, add cheese, fines herbs, and truffle oil. When the cheese has melted, reduce the heat on the stove and cook the sauce down by half.

Pour the sauce over the pasta and mix together. Salt and pepper to taste.

## Nofo at the Pig

2014 Fairview Rd | 919.821.1240  
www.nofo.com

Nofo @ the Pig opened in December 2001 and is located in the former Piggly Wiggly Grocery Store in the Five Points neighborhood of Raleigh. The building still retains design elements that maintain the original character of the space; including a full service bar created from Piggly Wiggly food cans and dairy case displays, but the hand-blown glass chandelier encircled with pigs is all NOFO. The NOFO Café serves lunch, dinner and Saturday/

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**919.387.1784 or [brian@raleighdowntowner.com](mailto:brian@raleighdowntowner.com) for info**



Sunday brunch. The menu includes soups, salads, sandwiches, entrees, and daily specials.

**NOFO's Famous Shrimp & Grits**

(Based on Bill Neal's Recipe) Serves 4

- 1 pound shrimp, shelled
- 6 slices of bacon
- Blended oil
- 2 cups white mushrooms, sliced
- 1 cup scallions, sliced
- 1 large clove garlic, crushed
- 1 shallot, minced
- 2 tsp lemon juice
- 2 tsp white wine
- Dash of Tabasco
- Salt & pepper to taste

4 servings of cheese grits  
Rinse shrimp. Pat dry.

*Preparation:* Dice bacon and fry lightly in a large skillet until brown, but not too crisp. Drain bacon on paper towels. Add enough oil to skillet to make a thin layer. When fat is hot, add shrimp and cook until they begin to color. Add mushrooms and sauté, stirring about four minutes. Sprinkle with bacon and scallions. Add garlic, lemon juice, wine, Tabasco, parsley, salt & pepper. Spoon over cheese grits.

**Downtowner Magazine  
Food Editor, Brian Adornetto**

Chef Brian Adornetto graduated from the Institute of Culinary Education in New York City and has over 15 years of professional cooking experience. He is a member of the International Association of Culinary Professionals, Spoons Across America and the American Personal Chefs Association. He has over eight years of teaching experience, is on the culinary faculty at Wake Tech and is a regular guest chef at A Southern Season in Chapel Hill. In addition to being the food editor for the Raleigh Downtowner Magazine, Chef Brian also runs his own personal chef business, Love At First Bite. Chef Brian and the Downtowner Magazine are proud to

announce their new Chef Brian Adornetto Cooking Class Series offered at the Downtowner Magazine office in Oakwood. Classes are just \$75 per person and include cooking class, dinner and wine. One participant from each class will win the chance to accompany Brian and Downtowner publisher Crash Gregg on a restaurant review for an upcoming issue. Call or email for more information, class dates or >>>



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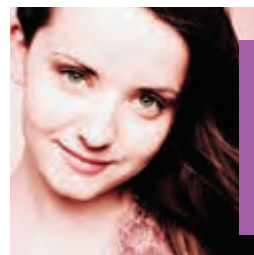
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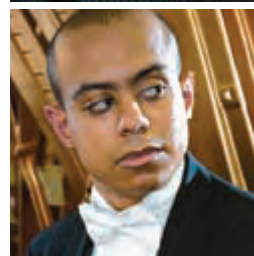


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### Amaretto Adornetto Shrimp

½ stick butter  
½ shallot, finely minced  
1 pint whipping cream  
½ cup amaretto  
Salt  
White pepper  
Olive oil  
1 lb fresh shrimp, peeled and deveined  
2 tablespoons minced fresh parsley  
3 tablespoons toasted almond slivers

*Preparation:* In heavy bottom pot, melt one tablespoon of butter over medium-low heat. Add the shallot and sauté lightly to release flavor. Do not brown. Add cream. Bring to a simmer, then reduce heat. Let sauce slowly simmer until reduced by a quarter. Stir in the amaretto and simmer about five minutes more to burn off the alcohol. Stir in remaining butter until melted and smooth. Season to taste with salt and pepper.

While the sauce is reducing, season shrimp with salt and pepper. Heat a sauté pan and add two tablespoons of olive oil. Add shrimp and cook through, turning once.

Spoon sauce onto plates, top with shrimp, and sprinkle with parsley and almonds.



## A Passion for Fall Fashion

AS SEEN BY CHRISTINA S. DOHENY



As fashion week wraps in New York, Paris, Los Angeles and yes, Raleigh, we get an idea of what spring 2011 will look. One just has to turn to Bergdorf Goodman's ads in New York to see asymmetrical leather



coats, glittering crystal heels and animal print boots. Avant garde Paris sees the 1950s come roaring back to life with full mid-length skirts, cinched-in-waists, and beautiful swing coats. Always the dichotomy, Los Angeles came out highlighting oversized scarves, fun rain boots and clam-diggers; meanwhile, Raleigh focused on opaque leggings, faux fur, metal studded shirts and belted waists. But now that the temperature has dropped, what we really want to know is what the boutiques of Raleigh have in store for fall.

To find out the answer, we visited three upscale local boutiques known for their fashionista knowledge. Parker Coon, the manager of Scout and Molly's, eagerly greeted me upon my arrival and immediately ushered me around the store, showing me the latest for fall. Reminiscent of the runways, I was struck by the soft wool trench coats. The colors vary from basic black, deep navy and charcoal grey to a sophisticated red houndstooth. As for what lies underneath, we have the slouchy "boyfriend" sweater in soft camel paired with jeggings (a hybrid of leggings and jeans). You can also choose a luxurious draping cowl neck exposing a bare collar bone. As Parker would say, "Navy is the new black. It is all about jewel tones accented with gold jewelry finished off with a pair of knee-high boots or booties." (FYI: Booties cover everything from ankle boots to clogs; it's the latest fashion expression.)

Speaking of boots, Bree Ryan of Monkees' could not say enough about what boot trends are amping up your legs this season. "If I had to choose one item this fall, it would be a boot. Specifically, a tall boot covering the knee in suede or leather." She

talked about the importance of choosing a clog heel or wedge, and that having gold accents were a must. I also noticed the shape of the toe on all of the shoes, including boots, is round for fall. When talking about boots, we can't leave out rain boots in the discussion. Even in Los Angeles, they're dying for a smattering of rain just to show off their wellies (slang for rubber boots named for the Duke of Wellington who apparently wore them). This season's rain boot comes in solid neutral colors such as army-green, navy and yellow. And, let's not forget the open-toed ankle boot that's making a big splash, yet another opportunity to show off the perfectly polished toe.

But before we rush off into the night, we still have to get through the workday, right? I know, such a painful topic, but one that cannot be avoided, as there is no excuse not to look your best around the water cooler. When I spoke with Nicole Bruno of Uniquities, she reminded me to "layer, layer, layer." Whether you're hanging out in her outfit of choice, "skinny jeans, a t-shirt and poncho with wedged clogs," or at the office, you need to layer. It's not as hard as you think; just keep in mind the colors olive, taupe, purple, navy, and ruby red. Recipe: Take a pair of olive or navy slacks, top with a taupe chemise, cover with an open sweater caplet or a soft trench coat, cinched, and then mix in any gold accents in jewelry, purses or shoes.

As the sun sets, what seductive number is going to be painting the town red? According to Parker, "We're seeing silk, jersey and sequins as the fabrics of choice." Silks are artfully constructed either to drape around the body or be fitted at the bodice with a sleeker (not-too-tight) skirt, the look pure elegance. A jersey dress rouched at the waist with long sleeves will give the clingy and sensuous appearance you're craving. Standing out in the crowd is always helped by bling. If you want to truly sparkle, go for the ultimate party dress—a black, long-sleeve plunging neckline and a short skirt, all covered in glittering sequins. ☺

*Born and raised in Los Angeles, Christina has recently relocated to Raleigh. She is currently working on her own fashion site which will host distinctive items from all over the globe. Photography by Melissa Dewsnap-Gons. Christina can be reached at [Christina@raleighdowntown.com](mailto:Christina@raleighdowntown.com).*

### Uniquities

450 Daniels Street (Cameron Village) | 919.832.1234  
4120 Main at North Hills | 919.785.3385  
[www.uniquities.com](http://www.uniquities.com)

### Scout and Molly's

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# RALEIGH DOWNTOWNER MAGAZINE

## Market Restaurant BY BRIAN ADORNETTO, Food Editor



These days, every restaurant says it uses local ingredients and makes everything from scratch, in-house, but only a few actually do. Market Restaurant is one that does. Its chef, Chad McIntyre, is passionate about utilizing peak quality, local and sustainable food. He's so serious about it that he only purchases meat from animal welfare-approved sources and only uses chocolate from their neighbor Escazu (one of only a few "bean to bar" chocolatiers in the country). This zeal comes from Chad's belief that the most important things in life are family, community

and responsibility. He strives to produce as little waste as possible and only consume what is only absolutely necessary to keep his food at a high level of quality.

Market's goal is to inform customers on how food gets from the farm to the plate. Chad wants his guests to not just look at Market as a great place to eat, but also as a place to unplug and reconnect. Near the kitchen a floor to ceiling chalk board explaining the Fresh Catch of Day gives thanks to farmers and highlights the restaurant's philosophy. Everyone at Market makes every effort to help patrons re-humanize and relax. From the warm welcome of the hostess to the always-smiling wait staff, you can feel the outside distractions melt away.

Market's menu changes constantly to keep up with what's available and fresh locally. So, chances are by the time you read this, many of these dishes may be history. During the appetizer round, the Zucchini Latkes (\$7)—a savory pancake derived from Jewish tradition—with Avocado Crème Fraiche were our publisher Crash's favorite. The three pan-seared silver-dollar sized rounds were an excellent vegetarian

option. My favorite was the Lump Blue Crab Cakes (\$9), which were served over baby spinach and topped with Dill Crème Fraiche. These crab cakes were pure, unadulterated fresh lump crab meat, sweet and tender. The Grilled Shrimp and Pineapple (\$11) served over mixed greens was a sound selection as well. The grilled pineapple married wonderfully with the perfectly cooked shrimp. The dish was sweet, salty, crunchy, and oceanic.

The Blackened Tofu Tacos (\$12), Mushroom and Goat Cheese Tamales (\$13) and Roasted BBQ Chicken



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(\$15) are some of Market's most popular plates on the current dinner menu. The homemade tortillas were griddled and stuffed with wild mushrooms, Napa cabbage, onion, and spicy blackened tofu. The soft, buttery tamales were topped with salsa verde (green chili sauce) and salsa fresco (fresh chopped tomato salsa). The spicy salsa was exceptional. Showcasing Chad's west coast skills, both of these dishes came with a side of cilantro rice and his stellar refried lentils. The moist, smoky BBQ chicken had a tasty local twist—Cheerwine as a main ingredient in the sauce—but what really set this dish apart was a global touch. Instead of using a traditional Southern rub on the chicken, Chad used Chinese 5



Market Restaurant Chef Chad McIntyre

spice, which added an aromatic uniqueness to the entrée. The Fresh Catch (which changes at least three times each week) was Miso Crusted Red Snapper over Herbed Polenta. The fresh-off-the-boat snapper was rubbed with miso (a common Japanese seasoning made from fermented soybeans, barley, and/or rice) and was expertly cooked. The fish melted in your mouth and the resulting broth was fantastic. We were tempted to order a second one. Cooking fish is unquestionably one of Chad's strengths. Even if

you're not a seafood lover, try the Fresh Catch; you won't be disappointed.

For dessert, we tried two customer favorites, the Mole Cake (\$6) and the Cheesecake (\$6). The Mole (a complex, spicy Mexican condiment made with chocolate, chili peppers, pumpkin seeds and other ingredients) Cake was a brilliant flourless chocolate cake—cinnamon, spicy, rich and, of course, chocolate. The curmudgeon critic in me only wished for more of the ethereal caramel crème fraiche that came with it. The cheesecake was also made with crème fraiche. It was an individual double-decker portion of graham cracker crust and a creamy, sweet, slightly tangy filling. It was topped with slices of bourbon

vanilla soaked peaches, which were absolutely addicting. So, slow down. Support your local farmers. Treat yourself to sustainable, wholesome, mouthwatering food. Eat at Market and be refreshed. 🍴



Brian is a culinary instructor, food writer and personal chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit Brian's website at [www.loveatfirstbite.net](http://www.loveatfirstbite.net). Brian can be reached at [brian@raleighdowntowner.com](mailto:brian@raleighdowntowner.com).

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# Perfecting a Palace: A History of the Governor's Mansion in Raleigh

BY JENNY LITZELMAN, RALEIGH CITY MUSEUM

Raleigh became capital of North Carolina in 1792. From 1792–1797, the first five years of the city's history, every governor refused to live in the capital. Because of Raleigh's founding near Isaac Hunter's Tavern, the fledgling capital was nothing more than a series of farms and had no appeal to them. However, in 1797, legislation passed that requested governors live in Raleigh six months out of the year. In 1802, that legislation changed to the duration of their entire term.

With such legislation in place, governors needed a place to live. The first governor's home in Raleigh was a two-story residence at the corner of Fayetteville and Hargett Streets purchased from Dr. Redmond Dillon. Resident governors and state officials deemed the structure too small, thus, they chose a new location at the south end of Fayetteville Street where they would build an elegant "palace."

Architect James Calder designed the second governor's house and completed the



Governor and Mrs. Bickett at the current Executive Mansion, ca 1920.

structure in 1816. Referred to as the "Governor's Palace," the building was a large brick home with white columns. Though not exactly a palace, the home portrayed elegance and refinement. The location of the Governor's Palace (where the Progress Energy Center for the Performing Arts is today) was selected because it physically mirrors the State Capitol building.

Numerous governors lived in the palace through the mid

1800s, hosting elaborate dinners and balls. Zebulon Vance, governor during the Civil War, was the last to reside in the palace. Governor Vance surrendered to General Sherman in April 1865; he vacated the capital on the condition that Sherman spare the city from destruction. Former Governor David Swain then provided Sherman with the keys to the palace, where he set up his private quarters and had meetings with General Grant during the Union occupation of Raleigh.

True to his word, Sherman spared the city of Raleigh from fiery destruction and left the Governor's Palace in peace. However, because the despised general stayed in the home, post-Civil War governors exerted their southern pride and refused to reside there. Subsequently, the governor's house at the end of Fayetteville Street stood empty until it was demolished in the late 1800s.

Prior to the completion of the third (and current) governor's house on Burke Square, governors resided at their private residences or at the Yarborough House, a famous Raleigh

hotel. Architects Samuel Sloan and A.G. Bauer designed the current Governor's Mansion, which was completed in 1891. Sloan died during the mansion's construction, and A.G. Bauer went on to become one of Raleigh's most celebrated architects. Local prisoners provided the labor and modeled the Wake County clay that eventually resulted in the Queen Anne style home we see today. Many prisoners inscribed their names on the bricks, which can still be seen today. The North Carolina Executive Mansion, as we now call it, is currently home to our sixty-eighth governor, Beverly Purdue. Governor Purdue is the twenty-eighth head of our state to live in the Executive Mansion. 🏠



Current Executive Mansion in the Queen Anne style.

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday, and 1-4pm on Saturdays. Join us on **Saturday, October 23, from 1:00pm-8:00pm**, as the Raleigh City Museum, Busy Bee Cafe, Flying Saucer, and New Raleigh present **Homebrewed Raleigh**, a beer fest featuring top-notch home brewers. For further information, please call 919.832.3775 or check out our website at [www.raleighcitymuseum.org](http://www.raleighcitymuseum.org). | All photos courtesy of the North Carolina State Archives.

Governors refused to live in the Governor's Palace after Sherman's occupation in 1865. This image, taken in 1870, shows the old palace's deterioration after its abandonment.



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# ★★★★★ FIVE STAR ★★★★★

BY MELISSA SANTOS

Back in the day, Kings Barcade was on McDowell Street; The Rockford was the hot spot in Glenwood South; downtown didn't exist, and "college night" was when I ran into two or three people from my biology class at Jackpot. We didn't bounce around from place to place seeing who had the better dance party; we had to make our own by bouncing around that one place. With so many bars and clubs offering this special or that theme nightly, deciding where to go is becoming increasingly difficult. Your best bet? Five Star, where you can have your dinner, drinks and dance party, too.

Since it opened in the warehouse district in 2000, Five Star has been serving traditional and creative Asian cuisine and bringing in the best DJs from all over the country, and now, ten years later, their heat seeker shrimp is as famous as their monthly First Friday bash, known as Blacklisted. Delicious food, chic decor and good music aside, what makes Five Star so appealing is that it caters to no one and everyone; their weekly events are as varied as the people who attend them.

For the co-eds, they offer College Night every Wednesday (\$5 before midnight). Not a student, but have a student's income? You can still go and take advantage of half price appetizers before 9 pm and plenty of drink specials. Thursdays are Latin Nights (\$5 before midnight) and Fridays and Saturdays are guaranteed parties since there's always a DJ spinning the best and latest in dance, electronic, top 40, hip

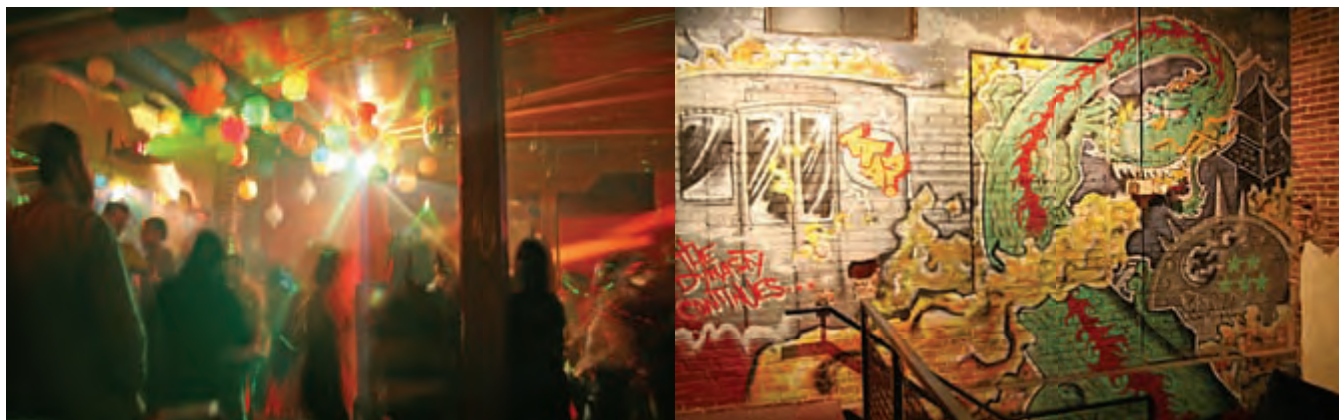


hop, and stuff that's so underground there's not even a genre for it yet. But for old-schoolers like me, Sundays at Five Star are the biggest draw. See, about seven years ago, we didn't have all these places to go for dancing, so some local DJs decided to start this weekly event at Kings called Neu Romance where they played everything from funk to house to soul to classic rock and we danced, and danced, and danced. After Kings closed, Neu Romance drifted around downtown, first to Tir Na Nog, then to Alibi, before settling into its new home at Five Star—which is a natural fit considering both have that all-inclusive vibe that welcomes a mix of ages, ethnicities and music.

Don't get me wrong; I'm all for downtown development and a huge fan of newer establishments like Capital Club 16 and Neptune's. But when a place has been around and happening for ten years in a city that has seen so many restaurants, bars and clubs come and go, well, you know they've got to be doing something right. Or in Five Star's case, everything. 🍷

Melissa can be reached at [melissa@raleighdowntowner.com](mailto:melissa@raleighdowntowner.com).

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# LOCAL GALLERY NEWS

BY MAX HALPEREN, *Art Editor*

October is a busy month in the arts. Four takes on urban existence, each doing what art does best—asking the viewer to shift from one mindset to another—are currently at the Mahler and Adam Cave.

At the Mahler, we may wonder how Sarah Powers and Rachel Herrick can co-exist in the same show, *Beware of Dog*. Powers' paintings are essentially minimalist; Herrick's are brooding images of a kind of urban detritus, yet both rely on geometric forms within forms. In most of Herrick's work we see isolated storefronts, sometimes glaringly lit, sometimes not—a mattress store, a grocery, hot dog and burger stand—all closed, all frontal, all with carefully painted signs in rectangles and squares, some topped by triangular rooflines. Under night skies, in various browns and yellows, they seem to create a city apart, and yet, of course, recognizable.

Powers' paintings are sparse, but can be haunting, with broad bands of white, gray, blue, and brown, their surfaces crackly and bubbly with occa-



L.A. Beach by Annemarie Gugelmann, Adam Cave Fine Art

pouring layer on layer of paint over her surfaces. But some images are, apparently, fixed, like birds on a power line and, oddly, fire extinguishers.

In a show labeled *Metropolitans*, Adam Cave has juxtaposed Will Goodyear's dense cityscapes, many layered and as multimedia as they come, with Annemarie Gugelmann's brightly expressionist clubs, streets and beaches. Unlike Powers' paintings, Goodyear's are deeply atmospheric, buildings appearing and disappearing in layers of prints, acrylic, oil, charcoal, and heavy scratches that seem spontaneous. Of late, Goodyear has applied his techniques to social issues. A large canvas reminds us of the 1898 race riot in Wilmington when a mob burned buildings and murdered African-Americans. A line of figures across the canvas is seen and unseen; blues and grays on the left of the painting fade into light yellow-browns as memory fades. Gugelmann's paintings of crowds in cities and beaches are reminiscent of early twentieth century expressionism. Figures are often merely suggested, but reds, yellows, blues and blacks create crowds that may pour across the canvass as they do in the vivid "A.P. Panic." I confess that I prefer her more carefully structured beach scenes, where figures seem to appear and disappear in the Pacific.

At Meredith College's Rotunda, John Wall has mounted a massive show of photographs titled

*Living in the Gaze*. It reveals a perceptive eye that often finds the world at its most ironic. One of the most arresting is "Shoe Merchant," where a lovely well-rounded woman sits; looking pensively outward, but one learns quickly enough that she is a carefully carved, well-rounded dummy. The joke is on the viewer. In "Penelope," an elderly woman walking alone stares at a tall advertising kiosk in Paris, where a huge poster advertises "Penelope," and sports three very youthful and gleeful women. Men gaze at women and images of women, women gaze at dressy female images and dummies. In "Shoe Merchant," we are the gazers. Wall is as astute technically and creatively as he is in finding gazers. The photographs may sometimes be taken quickly as his subjects appear, but the images are beautifully focused and composed.

Artspace has two arresting shows: David Garratt's *Perpetual Perception* and the four-artist *Mapping Memory*, the first strikingly visual, the other strikingly conceptual. Garratt has produced a parade of expressions in 16 white clay busts, each with a slightly different movement of lips and eyes to suggest a new emotion. All but one are turned to a decorative mirror. Garratt, I assume, is playing with a metaphor—that faces mirror or hide feeling. The show is somewhat gimmicky, but the desire to join the heads in their mirrors is well nigh irresistible. Perceptions and memories, the flow of images in our minds, recollections of times and places that inevitably conflict with current reality—these seem to lie at the heart of *Mapping Memory*, an exhibit that clearly requires more thoughtful examination than Garratt's.



Yellow Crane 1 by Sarah Powers, The Mahler



Untitled XIII by Darren Goins, Artspace

sional incised grids and inserted black squares that punch holes in the work. They harbor carelessly drawn translucent telegraph poles and power lines that stand, hopelessly, against emptiness. Powers constantly creates images and erases most of them,

# erry News



This Ain't the Droid You're Looking For  
by Rob Larson, VAE

In Rosemary Winn's photographs, bright lights appear to slice dramatically through dark grids—the streets and roads of Florence, Beijing, Rome and other tourist sites. Even more dramatic are several Renee van der Stelt pieces that overlay maps of the United States with billowing, curving ribbons of hand cut paper. The ribbons themselves are sliced; they separate, merge and cast shadows on shadows below and around them. Their swirls and circles ape our familiar maps of jet streams and wind currents, and in the context of the show may further suggest the problems we may have in seeing our world as it moves and changes from instant to instant.

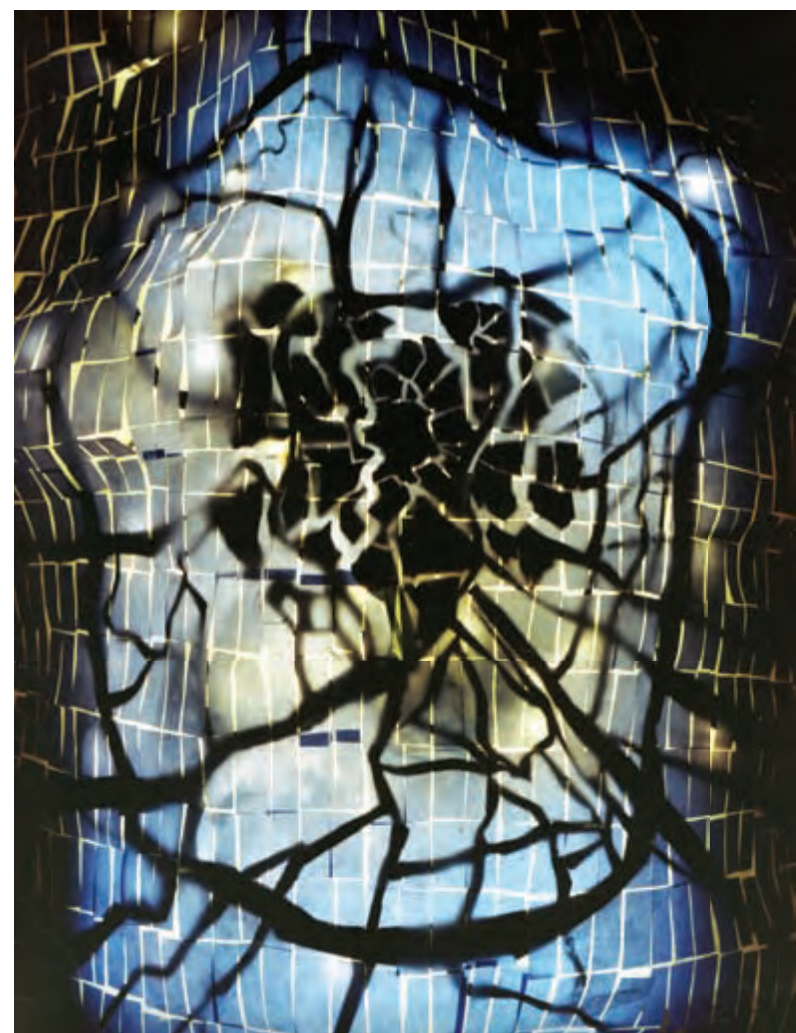
Great Fun Department: While some of the work at the Visual Art Exchange's *Monster Mash* is quite expendable, some of it is too delightful to overlook. Let me call attention to Bob Larsen's junk assemblage, "This Ain't the Droid You're Looking For," Anthony McQueen's hauntingly lurid graphic, "Angel," Joshua Willford's large, eerie, mixed media "The Monster in Me," Eric Saunders' imaginative photograph "Spider on Rusty Fence," and Scott Renk's animation, a superb takeoff on the Godzilla movies. Centuries ago, I was a firm believer in the

mantra that "form follows function" and nothing merely decorative need apply. The memory came to me as I admired a new show at the Natural Science Museum's art gallery—*Birds: A Collaboration in Clay*. The collaborators, clay artisans Matt Kelleher and Shoko Teruyama, have works of their own but the finest pieces are ceramics that both men worked on, particularly "Hawk Jar" and "Owl Jar." With superbly shaped bird-head lids and tall jars decorated with nature fantasies, the jars are both functional and joyous. Ironically the images on the body of the hawk suggest a kind of utopia—antlers on a deer's head support a number of small birds apparently unconcerned that they are on the body of a predatory hawk.

An extraordinarily diverse collection of North Carolina ceramics—*DIRECTIONS: Native Clay*—is at Meredith College's Gaddy-Hamrick Art Center. The work ranges from Mark Hewitt's graceful and gracefully glazed "Ice Tea Ceremonial Vessels" to Jordan Taylor's massive "Untitled (Stele)." Permeating the show is respect for the clay, and at the same time an apparently contrary willingness to make it do the potter's bidding. Witness Dave Zdrzil's "Sideways Energy Awareness Bottle," with two corked entries, a bulbous base, and what may be taken for a head with a tongue as its spout. But one of the real gems of the show is the group of large, more traditional jars created by Daniel Johnston, superbly shaped, glazed, incised.



Cicadas are the Souls of Poets Who Cannot Keep Quiet  
by Rachel Herrick, *The Mahler*



Another fine ceramic show, this one at Lee Hansley's, unfortunately fell between deadlines, but a fair number of images may be found on Hansley's website, which provides a sense of the sculptured clay slabs—shaped, dented, pressed, carved, even sewn—that appear in *Lilo Kemper Clay Works: A Retrospective*. Kemper has been working out of Durham for decades, and the show takes us from her early jars to her late entirely experimental pieces.

(Editor's note in the interest of disclosure: Max has a show, *Mountain Descents*, in the lobby of Artspace.)

Max Halperen is a familiar figure in the local art scene and has reviewed art for local, regional and national journals. A professor emeritus, he taught contemporary art history and contemporary literature at NCSU and maintains a studio at Artspace. Max can be reached at [max@raleighdowntowner.com](mailto:max@raleighdowntowner.com).

Rome, Built in a Day by Rosemary Winn, Artspace



PHOTO CREDIT: JOANNA PALMISANO

## Filthybird BY CHRIS GEORGE

Performing most recently in Raleigh at the Hopscotch Music Festival and at Kings Barcade, Filthybird is one of the newest bands to call the Triangle home. I sat down with lead singer-songwriter Renée Mendoza to discuss the journey to the Triangle and the band's upcoming album.

"I have a guilty love of really bad pop music," she confesses. "I love Harry Nilsson. Sanders, our lead guitarist, does a cover of 'Without You' that you'll probably be hearing live soon." Sanders Trippe, formerly of Vetiver, plays on Filthybird's upcoming *Songs for Other People* and has become their permanent lead guitarist.

Renée's husband Brian, who co-founded the band with her in 2004, plays guitar in addition to building and repairing the band's gear. "After Brian [Haran]

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and I met, we were exchanging music and playing artists we hadn't heard for each other. There were a couple he introduced me to that blew my mind. One was Robyn Hitchcock. We lay there one night listening to one of his records, and this song came on with the line 'a happy bird is a filthy bird.' It's a really dark, hyper-political song and I've always been bird-obsessed. When I heard that line, I knew it was the name of our band."

Not that Mendoza was uninitiated in the song-writing tradition that spawned Hitchcock, Joni Mitchell and Fleetwood Mac (all of whom she cites as influences). Born in Texas to two musicians, she would sit in the studio listening to her parents record music and dance around the dining table to the sound of the family phonograph as a child. "My mom is the most influential person, musically. If you heard her music, you would understand; she was part of that tradition."

"She would teach me guitar using her really strange, finger-picking songs with alternate tunings. She would play something once or twice, hand the guitar to me and walk out of the room. I would cry," Renée recalls with a smile. "But I would try."

Renée's mother later moved her daughters (Renée's

a twin) to Greensboro, which is where she met Brian. They recorded the first Filthybird demos in their tiny apartment, affectionately nicknamed the "Pine Box," and musician friends would bring their gear for Brian to repair. Mike Duehring joined as bassist the next year, and their first full-length was released in 2007. Filthybird became part of the community there, but earlier this year, Renée decided to move on.

"I woke up one day, looked at Brian and said 'If we don't leave Greensboro now, I'm going to leave the state and you'll probably never see me again,'" Renée says laughing. Brian left his job and opened Fret Sounds, a guitar shop in Graham. The shop has become the new headquarters of Filthybird, whose current incarnation includes Renée, Brian, Mike Sanders (Brian's friend and fellow guitar builder in Greensboro), and drummer Jim Bob Akin, of the Strugglers, who helped mix *Songs* and is the newest addition.

The lyrics on *Southern Skies* were very personal to Renée; but she chose a different approach to *Songs*. "On the first album—in a kind of immature, underdeveloped way—I was concerned with getting my feelings out. On *Songs*, I decided not to write in the first person; I wanted to highlight the song itself and not have it be this unintentionally loud,

rocking thing. I really wanted *Songs* to be more refined, with a storytelling quality." These stories are never completely divorced from Renée's own experience, however.

Her vocal style varies as Renée switches "alter egos," commanding the higher and lower registers and invoking comparisons to Joni Mitchell or Kate Bush in turn. "Pick You Up" is written as a mother attending a choleric infant. "I wrote it as an intimate, acoustic lullaby. I brought it to the band and they turned it into a gospel-soul song." It's the highlight of *Songs*; a hook-filled, rollicking good time. But it's Renée's voice—as mesmerizing in its flaws as it is captivating in its richness—that infuses the album's themes of restlessness and longing with the poignancy of her experience.

From the "Pine Box" to Hopscotch, Filthybird is searching for a home. Wherever they land in the Triangle, the record of their journey is worth a listen.

*Songs for Other People* came out October 19 on Holidays for Quince Records. For tour dates visit [www.filthybird.com](http://www.filthybird.com).

Chris can be reached for comments by e-mail at [chrisgeorge@raleighdowntowner.com](mailto:chrisgeorge@raleighdowntowner.com).

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Downtowner Account Exec Kelly (2 fr rt) with friends at the Union



Just a few of the DJs from the 2010 Mosaic Fall Music Festival



Downtowner designer Marina with Broadway singer Lauren Kennedy

The photos below were taken at the Capital City Club Big Bad Ball, a benefit for the Hospice of Wake County



# AROUNDTOWNAROUNDTOWNAROUNDTOWN

Photos below were taken at the Wake County SPCA Fur Ball fundraiser with MC Gerald Owens (Photos by Darryl Morrow)







Raleigh Rickshaws pose for a photo for the NY Times



Local Artspace artist Eric McRay paints live at a downtown benefit



Elias and Kristina out in City Market

Photos below were taken at the Cooke Street Carnival in historic Oakwood. Great music, artists and food



# AROUNDTOWN **AROUND** TOWN AROUNDTOWN

Photos below taken at the NC Theatre Backer's Club and fundraisers



Photos beneath were taken at the Dos Taquitos Centro 3rd Anniversary Celebration in downtown. Congratulations Angela!





## The Rockford BY BRIAN ADORNETTO, Food Editor



The rumors of The Rockford's death have been greatly exaggerated. One of the oldest bar and restaurants on Glenwood lives; it's just under new management. But don't let this scare you, as very little has changed. However, because of the uproar heard on the streets and on the net over the thought of losing this Raleigh mainstay, we've come up with a first for The Downtowner: a "Top Ten" list.

If you've never been to, couldn't locate or mourned the loss of The Rockford, here are the "Top Ten" reasons to find your way there soon:

**10.** The intrigue. The if-you-don't-know-where-it-is-you-won't-find-it idea affords The Rockford a bit of mystique. Not being able to see it from the street and then walking up a flight of stairs before entering makes you feel like you're entering a secret speakeasy, as if you should be giving someone a secret hand shake or password when you get to the top.



**9.** The space. Once inside, you feel like you're in a your friend's NY Greenwich Village apartment. It's unpretentious, unique and quirky. Sure, there's art on wall but it's for sale. There are literally holes in the walls, chipped molding and a ladder serving as a coat rack. And when your food comes, it arrives on mismatched plates that look oddly similar to the ones your great aunt always used at Thanksgiving and that you donated to Goodwill.

**8.** Got to be NC. All the meat, fish and produce come from in-state sources and purveyors. They even use local bread from Neomonde.

**7.** The brussel sprouts, one of the chef's new side dishes. If think you hate brussel sprouts (like I do), these will change your mind. Tossed with roasted potatoes, caramelized onions and bacon, the maligned little orbs are transformed into a mouthwatering delight.

**6.** The healthy food options. More than half of the menu is vegetarian

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and there are several low-carb choices (as well as the ability to have a breadless sandwich). The Rockford has a great menu for a light but satisfying lunch. Offering things like the House Salad (\$7.25) with granny smith apples, walnuts and blue cheese; the Eggplant Sandwich (\$7.95) with fresh mozzarella, roasted tomatoes and balsamic vinaigrette; and the Asian Tilapia Roll (\$8.25) featuring the Asian-spiced, blackened fish topped with coconut slaw and sweet Thai chili, The Rockford doesn't skimp on flavor or portion.



random but that collectively work well. However, there are many others worth trying. The hearty Focaccia Sandwich (\$8.50) is an authentic Italian "hero," and the Mozzarella Sandwich (\$8.25) is a popular vegetarian pick. Our favorite, though, is the Turkey Bacon Avocado—hot smoked turkey, bacon, pepper jack, house-made guacamole, and tomato on pumpernickel and rye swirl bread. It delighted our taste buds and filled our bellies. The sandwiches come with a side and one of the best deli pickles I've had since I moved south.

5. The atmosphere. In addition to the space itself, there's a great, funky mix of music playing in the background, cool triangular bar stools and a copper-topped bar. The energy coming from the place is both comforting and vibrant. Plus, the new wait staff is friendly, quick with recommendations, and in-the-know locally.

4. The pizza (\$7.95). If you're lucky enough to visit when one of the specials is pizza, get it. The crust is crisp and thin—think toasted pita. When we visited, it was spread with homemade pesto, topped with fresh mozzarella, artichokes, and cherry tomatoes. The descriptions aromatic and flavorful immediately come to mind.

3. The sandwiches. Rockford's signature sandwich, the ABC (\$7.95) is bacon, cheddar cheese, granny smith apple slices, and sesame honey dressing in between two slices of whole wheat French toast. The ABC sums up the Rockford perfectly: a bunch of things seemingly thrown together at

2. The desserts (\$4). Wake and Bake makes all of the Rockford's desserts. There are usually at least two or three and they change frequently, but some favorites are repeated. Wake and Bake uses only fresh ingredients and you can taste the difference.

1. The Fish Tacos (\$8.25). Spicy tilapia, julienned lettuce, salsa, and chipotle cream in a warm, soft taco compose an irresistible entrée. The "salsa" is actually pico de gallo, a fresh uncooked, piquant tomato condiment that will make swear off the placid jarred stuff. The chipotle cream, though, was the point guard of the dish. It brought the whole dish together and let the other ingredients shine.

If you have others in your top ten list (or disagree with some of mine), let's hear it: [brian@raleighdowntowner.com](mailto:brian@raleighdowntowner.com).

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

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Downtowner Tips: There isn't a sign on the  
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door), so, it's easy to miss. The entrance door is  
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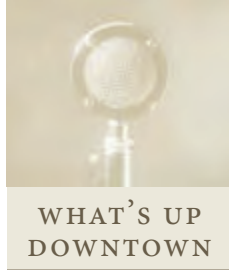
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North State Bank at 230 Fayetteville St.

Runway Couture at 322 Glenwood Ave.

Sushi O Bistro & Sushi Bar at 222 Glenwood Ave.

**Food Editor Chef Brian Adornetto and the Downtowner Magazine** are proud to announce their new Chef Brian Adornetto Cooking Class Series offered at the Downtowner Magazine office in Oakwood. Classes are just \$75 per person and include the cooking class, dinner and wine, plus one participant from each class will win the chance to accompany Brian and the Downtowner publisher Crash Gregg on a restaurant review for an upcoming issue. Call or email for more information, class dates or scheduling a class in your home: 919.387.1784 or brian@raleighdowntowner.com.

## Neighborhood News

**State Farmers Market Open through the Fall and Winter** While the Five Points Farmers Market and the Downtown Farmers market end in late October, the State Farmers market is open year 'round. Available fall and winter produce includes apples, cabbage, leafy greens, peanuts, pecans, and sweet potatoes plus plenty of locally-produced meats, dairy products and more.

**"A Christmas Carol" Returns to Raleigh** "A Christmas Carol" tickets are now available. The show runs from December 8 to 15 at the Progress Energy Center for the Performing Arts (PECPA) Memorial Auditorium in Downtown Raleigh. Ticket prices range from \$25-75. More information can be found online at [www.theatreinthepark.com](http://www.theatreinthepark.com).

**Volunteers Needed: Moore Square Clean Up Event** Volunteers are invited to help clean up Moore Square and the surrounding area on Saturday, November 13 from 8:30 am-12:30 pm. Moore Square is one of the few green spaces that downtown residents and employees have to enjoy and it is important to help upgrade, sustain and provide continued maintenance of Moore Square as a safe and clean public space. To sign up to volunteer on Saturday, November 13, please call Emily at 919.996.4810 with your interest and contact information.

**The Handmade Market** Shop Raleigh, NC's The Handmade Market for hip, handcrafted goods from more than 50 of the best and brightest artists, independent designers and crafters from NC and beyond. The Handmade Market on Saturday, November 13 from 11 am until 5 pm will be located at Cobblestone Hall (City Market / Moore Square) in downtown Raleigh. More information at [www.thehandmademarket.com](http://www.thehandmademarket.com).

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# 10 QUESTIONS

with Gerald Owens

BY CRASH GREGG

We had the opportunity to sit down in the WRAL newsroom with one of our favorite newscasters—and a truly genuine individual—for our latest 10 Questions.

Born in Vicenza, Italy, to an Army family and a graduate of Guilford College in Greensboro, Gerald Owens is one of the co-anchors for WRAL-TV's 11 o'clock news as well as host of *NC Wanted* and "Teacher of the Week" feature segments. He and his wife Leigh have a son, Andrew, 20, who attends NC State and wants to own a car dealership, and a daughter, Sydney, 15, who's currently in high school, and "wants to be a rock star." His wife is a biologist, which may have something to do with their living in "a houseful of pets including two horses, three dogs, five snakes, a tarantula, turtles, fish, oh, and a hedgehog."



**1 How did you originally get into broadcasting?** This is actually my second career; I was in the plastics business before I got into television. I was general manager at a company in Maryland, just outside D.C. Business was good, but I needed a change. I'd always wanted to be a newscaster, so I decided to try it. I began by interning with *Nightline* on ABC News, and within a few years, I was the morning news anchor at WUSA in D.C. I think I moved up quickly because I was older than the other people just beginning in TV, so I knew what was going on in the world and how to handle myself. I think the news management appreciated that.

**2 What would you do if you weren't in broadcasting now?** You know what, I've thought about this. If I had the creativity, I'd love to write commercials. You'd have the opportunity to be funny, to sell a product, to be in the business. It's not like the life and death stuff that we do all the time here in the news. It's light-hearted work where you can be creative and have fun with it.

**3 Who is your favorite national news personality?** Ted Koppel. When I was an intern at *Nightline*, I got to know Ted. What I respected the most about him was the fact that he would stop in the hallway and say hello, talk to you and remember your name and details about your family. There were other people at

ABC news who treated you like an intern, no matter how old you were or how you carried yourself; it didn't matter. And here was Ted Koppel, the face of the network, making an effort to get to know the people at work. I really respected him for that. He had a level of integrity from which we can all learn.

**4 Is there any one story assignment you've had that really stands out?** I did a story once about some young kids who were in a court-ordered rehabilitation program. I spoke with an eight-year-old who had robbed a liquor store, a fourteen-year-old who stabbed his mother, just terribly sad stories. State funding had dried up and there was a gentleman trying his best to take care of most of the bills on his own. He wanted to help get these kids stay on the straight and narrow so they wouldn't end up the state's problem. It was kind of their last chance. The day after the story airs, the guy calls me to thank us for coming out and doing the story. He goes on to tell me that someone had called to donate building space to house more kids and people were coming in with donations to help their cause. It's

the kind of story we don't get to do too often, and it really stuck with me.

**5 Do you have a favorite movie?** *The Godfather*, no question. I like the music and the plot. It's rough and yet it tells a story of a Sicilian family in the 1920s. To me, that's what made it such a great movie, the reason it won so many Academy Awards.

**6 What about a favorite TV show?** It might sound funny, but I really like *True Blood*.

**7 Do you have a secret talent or bad habit?** Like being able to play concert piano? No, I'm not that good. I'm better off giving you a bad habit, which is that I sometimes procrastinate, mainly with housework. There was a time when I would intentionally put myself under deadline just to see if I could do it. Like Christmas shopping: I'll wait 'til Christmas Eve. (Laughing). I've done that too many years.

**8 How many autographs have you signed in your life?** Wow. I bet I've signed more here than I did in D.C. I guess I've probably signed thousands. I enjoy meeting people who care enough to meet me. Granted, sometimes it can be overwhelming, depending on where you are, if you're with your family, or if you're short on time, but I'll sit and talk to anybody. I look at it this way: when they stop asking for your autograph, then you have a problem!

**9 Tell us about your involvement with the SPCA and the Fur Ball.** I initially got involved as a guest a few years ago when I first moved here. I thought it was really neat, I liked the name, the Fur Ball; it's cute. I'm an animal lover and with my wife being a biologist, we have animals like you wouldn't believe. It was easy enough to say yes when they asked me to do it the first year, and now I can't say no.

**10 Do you have a favorite fall comfort food?** Absolutely! Chili. And the spicier the better. I judged a chili contest not too long ago and really enjoyed it.

# { BARTENDER } 2

BY MELISSA SANTOS

**Bobby Times** How do you go from bartending in a small Jewish deli to being voted Best Bartender in Wake County? You don't, unless you're Bobby Covais, aka Bobby Times. If you've been to The Raleigh Times on a Thursday, Friday or Saturday night, chances are this Yankees-loving, native New Yorker has been the one pouring your PBR and slinging your drinks. Born in Los Angeles and raised in Long Island, Bobby came to Raleigh via Seattle in 2007 and has been providing patrons with beer and banter since then. Next time you're in the Hargett Street 'hood, stop in at the Times and let Bobby make you one of his specialty drinks. But, a warning: they're so good you won't be able to stop at one.



1. *What's your least favorite drink to make?* Mojito. And it's not even the process of making them that bothers me, but the fact that no one should be drinking them anymore; they're so 2007.
2. *Who's winning the series this year?* Get outta here with that question. The defending champions, the best team in the league: The MFing New York Yankees.
3. *Favorite/least favorite holiday to work?* New Year's Eve is a little of both. I love the way my wallet looks at the end of the night, but I hate having to deal with amateurs.
4. *Most over-hyped band?* Old Bricks. They're okay, but not as good as everyone makes them out to be. (Inside joke: This is Andy Holmes—who also works at The Times—band.) But seriously, that Justin Bieber kid. Ooh, no, scratch that: Justin Bieber covering Old Bricks. We could call it Bieber Bricks.
5. *When you're not behind the bar, what are you doing?* Sitting on the other side of it.
6. *If you had to have a 9-5 job, what would it be?*

Firefighter. But I think I'm just saying that because I'm on a *Rescue Me* kick right now.

7. *Most overused expression?* "OH!" said in that loud parody voice people use for New Yorkers. (Editor's note: No it's not. He actually says "Get outta here" every other sentence. See question 2.)
8. *What do you miss most about Long Island?* Being close to the water and all the food. There's so much of it—Italian, Jewish delis, seafood. The best is when you have parties and everyone shows up with their version of baked ziti.
9. *If you were on death row, what would your last meal be?* A buffet of taco-truck tacos. There's this one on Hodges Street that makes the best luenga tacos in the world.
10. *How often does someone have to come into The Times before you know their drink?* Ninety percent of the time I can pour a PBR, put it in front of someone, and it would be what that person wanted.

**Pete Kimbrell** You know what makes cheap bourbon taste better? If it's handed to you by Pete Kimbrell at Landmark Tavern. Pete, who grew up in Marble, Colorado, "a tiny little mountain town with a population of about 35 people," got into the service industry after he could no longer afford art school. While he's worked in different cities across the country, he always seems to find his way back in Raleigh. As for landing his current gig at Landmark, he says he just got lucky and happened to be in the right place at the right time.



1. *What did you want to be growing up?* I originally wanted to be a comic book illustrator, but I quickly realized that I didn't have the talent, motivation or strong body odor to be in that field.

2. *Have you ever posed for a picture in front of the Kimbrell's Furniture sign on Fayetteville Street?* No. I'm not allowed within 30 feet of that business after "the incident."
3. *What's your favorite place to hang out in Raleigh?* I'm usually at Helios or any of the fine drinking establishments of downtown Raleigh.
4. *In terms of tips, do bartenders preferred to be paid in cash per drink or at the end on a tab?* I know most bartenders prefer to be paid in cash per drink, but I really don't care as long as they tip.
5. *When was the last time you made someone a mix CD? Do you remember what was on it?* I made one for my girlfriend Joanna about a year ago. I think it had a bunch of Billy Joel on it; that's what I usually put on mix CDs for girls I'm trying to date, which explains why I was single for so long.
6. *Most recent embarrassing moment?* Drunkenly crashing my bike into a bunch of bushes in front of a group of soccer moms.
7. *What would be your karaoke song?* "You May Be Right" by Billy Joel. It's one of the only songs I know all the words to.
8. *What was your last splurge purchase?* I bought an iPad. The iPhone screen was just too small for playing Farmville.
9. *Do you have a favorite fall comfort food?* Fried chicken. Actually, that's my year-round comfort food.
10. *Do you know a person's name or drink of choice first?* Good question Ms. Maker's Mark on the Rocks. I unfortunately remember drinks before I remember names.

Have a favorite downtown Raleigh bartender? Send us your suggestion and why: [bartender@raleighdowntowner.com](mailto:bartender@raleighdowntowner.com). If we use your suggestion, you'll win a free downtown t-shirt!

# Where's it @t?

Know where this photo was taken? Send us an email to [wheresit@raleighdowntowner.com](mailto:wheresit@raleighdowntowner.com) with the subject "Where's it @t" by November 1st and you might win a Downtowner T-shirt. We'll select a random winner from the correct answers. (Correct answers can be the spot where the photo was taken FROM or the SUBJECT of the photo. It's just for fun, so we're not picky).



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# FALL FAVORITES

BY JEFF BRAMWELL

I have to admit, I'm nervous about writing this month's article. Just like washing your car is a surefire way to ensure it will rain, I'm worried that writing about the joys of fall weather will guarantee another string of 90-plus degree days. So against my better judgment I'm going to assume this year's heat wave will have officially come to an end by the time this article comes out. (Please keep the hate mail to a minimum if I'm wrong.)

One of the things I miss most about growing up in New York is the stretch of cool, crisp weather that spans all of October and November, which seems to come and go in the course of a weekend here in Raleigh. Then again, I haven't felt the need to own an ice scraper since I moved south in 1997, so I'm not complaining. What this means, though, is that there's no time to waste when it comes to enjoying those wine and food pairings that take full advantage of the season. Leave those big, heavy reds in the wine rack for another month. For my tastes, now is the prime time to enjoy elegant, nuanced reds and soft, inviting whites.

With cooler temperatures upon us, those summery, refreshing whites that have been a mainstay over the past few months have given way to a selection of fuller-bodied wines with bigger flavors, heartier texture and—generally speaking—milder acidity. This time of year, I'm particularly fond of wines from the Alsace region of France. This includes dry Riesling, Pinot Gris (the softer, rounder incarnation of Pinot Grigio) and Pinot Blanc, among others. They form a great pair with roast chicken, pork tenderloin or a platter of cheeses and charcuterie. Spicy and floral Gewürztraminer, another Alsatian specialty, is delicious with the cool-weather standby of curry-roasted butternut squash soup and a warm, crusty baguette.

Sticking with the French theme, I'm a big fan of the often-overlooked whites from the Rhône Valley. With varying amounts of Marsanne, Roussanne, Viognier, Grenache Blanc and a handful of other grape varieties, wines from the appellations of Hermitage, Condrieu and Châteauneuf-du-Pape can compete with the best whites in the world, while humble Côtes du Rhône blanc is a pleasant departure from run of the mill Chardonnay. For me, a Thanksgiving feast isn't complete unless one of these wines finds its way to the dinner table alongside a nice dry rosé and a sparkler.

Moving on to the reds, I'm always eager to share my all-time favorite food and wine combination: Nebbiolo-based Barolo or Barbaresco from Piedmont, Italy, paired with braised lamb. Serve it over some creamy polenta and you've got an unbeatable meal for fall-time weather. Drinking good Barolo or Barbaresco isn't necessarily the cheapest endeavor, but it's a worthwhile experience for those that enjoy wines of finesse and nuance with floral, earthy aromas. In the same vein, I find red Burgundy and traditionally-styled Rioja to be at their best at this time of year.

Lopez de Heredia makes a range of well-crafted wines across several price points that represent the 'old school' style of winemaking in Rioja, with hints of mushrooms and dried leaves. Try these with grilled pork chops rubbed with a combination of fresh sage, minced garlic, cracked black pepper and coarse salt.

For those of you that are looking for a wine with a little more weight, I'd suggest giving a Washington Syrah a try, such as the 'Ex Umbris' made by Owen Roe. It has lovely dark fruit and a long, silky-smooth finish at a price that's very reasonable for such a well-crafted wine. Similarly styled Malbecs from Argentina have been



wildly popular over the past several years due to the value they offer, but there are a number of delicious bottles in the \$20-30 range that deserve your attention. Catena is easy enough to find, and as one of the country's benchmark producers you can rest assured you're getting a wine that shows the true potential of this grape. Grill up some red meat and you can't go wrong with any of these delicious offerings.

Of course this is also the perfect time of year to enjoy a variety of sparkling ciders and full-flavored beers. Fuller's 2009 Vintage Ale is rich, caramelly and smooth; perfect for enjoying while sitting outside and taking in some fresh air. The seasonal brews have been out in full force for a while now, and I was flat-out giddy when I saw the Harvest Time ale from Raleigh's own Big Boss Brewing Company hit the shelves. In my experience, it tastes especially good while you're watching football. Go [insert your favorite team here]!

*Jeff Bramwell began working in the wine industry in Atlanta, and has worked in both distribution and retail since moving to Raleigh in 2006. His current professional home is at Seaboard Wine Warehouse. Drop him a line at [jeff@raleighdowntowner.com](mailto:jeff@raleighdowntowner.com).*



# NORTHERN OUTER BANKS

BY CHRIS MOUTOS

It's been several years since I was at the Outer Banks, so I was excited that this month's "Explore NC" column would take me back there. The extension of I-40 made the trip from Raleigh to the Wilmington area beaches seem more like a commute to work, and I was pleasantly surprised to discover that the improvements to Highway 64/264 have made an excursion to the Outer Banks just as easy. The only real dilemma is choosing which island to visit once you arrive. I decided to start at the northernmost point and see how much I could cover in a weekend.

The Sanderling Resort & Spa in Duck was my central home base for the weekend. On a very narrow part of the island and set behind tall dunes, The Sanderling's grounds stretch across a wide beachfront area and from the lobby, you can look one way towards the Atlantic and the other direction across the sound, a setting perfect for breezes and beautiful sunrises and sunsets over the water's horizon. The Sanderling gave me direction on a variety of services and amenities and information to about the leisure, recreation, excursion and dining options the northern beaches offer.

On its grounds, The Sanderling offers two farm-to-table restaurants that offer a wide variety of culinary treats. Open every day of the year with breakfast, lunch, Sunday brunch and dinner, as well as special holiday meals, The Lifesaving Station and Swan Bar are located in an original restored lifeguard station. The Leftbank is located on the sound side of the resort and offers spectacular panoramic views. According to Wendy Coulson Murray, Director of Sales and Marketing for the Sanderling, "The Leftbank is the Outer Banks' only AAA four diamond restaurant. Our mission is to serve products of local farmers and fisherman with an emphasis on using sustainable, organic, artisanal and local ingredients." The Sanderling also offers an array of spa services ranging from yoga, massages, body, skin, hair, make-up, and nail care treatments.



Heading north takes you to the towns of Corolla and Carova. Corolla has taken on development with common sense, in a very colorful manner. When Highway 12 in Corolla ends in the ocean, you're allowed to drive the 20 miles back and forth on the beach towards the False Cape Park at the Virginia border. Along the way, you can glimpse through ancient maritime forests like the Wash Woods and the infamous horses have a wildlife oasis in the Wild Horse Conservation Easement. But don't despair; if you don't have a four-wheel drive, several businesses offer excursions into these pristine lands. Some even offer a money-back guarantee that you'll see wild horses.

Aside from the culinary expertise offered at the Sanderling, there are plenty of options when choosing a place to eat. Locals recommended the Black Pelican Restaurant in Kitty Hawk. Its oceanfront setting is hopping with people enjoying great food and spirits. They make unbelievable blackened tuna nachos, and both their seafood and steaks are expertly prepared. If for no other reason, visit the Black Pelican to satisfy your sweet tooth. I recommend the Banana Cream Pie with Oreo Crust.

Just like the dining options, the recreational choices on the island are many. Within a mile of The Sanderling, I was able to choose between hang gliding, kayaking, kiteboarding, parasailing, jet skiing, an aero tour, a sailing cruise, surfing, and wakeboarding. My first reaction was to try as many as possible, but time was limited and some of the tours take a couple of hours, so I chose parasailing. At a height of 1,200 feet, I was able to take in the mainland, sound, island, and ocean.

Back on the ground, it was time to head back to Raleigh. The commute back is a great time to

stop and see some sites. On my way off the island, I took an hour break to explore the Wright Brothers Memorial. The museum offers a complete walk-through timeline of the efforts Orville and Wilbur took to make those historic first flights. You can see the actual runway with markers indicating the distance of each effort.

My next stop was Jockey's Ridge. It's the tallest natural sand dune system in the eastern United States and is beautiful, especially in the autumn since you can walk on the sand without the heat. While there, you can choose between a sound side nature walk or sand trail traversing the dune environment to the Roanoke Sound. Jockey's Ridge is the perfect place for hang gliding but also offers sand-boarding and kite flying. Since the Roanoke Sound is shallow, swimming, kayaking and windsurfing are also fun choices.

My last stop for the weekend was Manteo, which is wrapped around the Shallowbag Bay on the eastern side of Roanoke Island. I decided to walk around the downtown waterfront business district in search of food, and stumbled upon the Full Moon Cafe. It's a definite go-to eatery given its diverse cuisine at



affordable prices. After a baked crab dip and unique (and locally famous) Creole style shrimp and grits, I was ready to return to Raleigh. Just a short three hours later, I was unpacked and enjoying a cocktail while reflecting on a weekend filled with swimming, boating, walks on the beach, wild animals, great food and many other recreational activities. And to think, this was just the northern beaches and a sliver of what the Outer Banks offer. 📍

Chris can be reached at [chris@raleighdowntowner.com](mailto:chris@raleighdowntowner.com).

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**DOWNTOWN**  **SNAPSHOT**  
From the Downtown Raleigh Alliance



DAVID DIAZ  
President and CEO  
Downtown Raleigh Alliance  
[www.YouRHere.com](http://www.YouRHere.com)

Dear Reader,  
In this issue of the Downtowner Magazine you'll learn more about what's happening downtown this fall with food and fashion. Take advantage of some milder weather this season and plan your next downtown experience. Whether it's shopping, attending a music concert or joining friends for some unique cuisine, there are plenty of events and activities planned this fall throughout downtown.

Time is running out so don't miss the remaining days at the Raleigh Downtown Farmers Market at City Plaza, Wednesdays 10 am-2 pm through October 27, 2010. The market provides downtown employees, residents and visitors with direct access to a unique variety of high quality, great value seasonal products right in the heart of downtown each week. This month the market features pumpkins, butternut squash, grits, goat cheeses, sweet potatoes, leafy greens like kale and arugula, and much more! And vendors are available to provide useful tips about incorporating their products in everyday dishes and uses.

You may learn more about downtown events, parking, maps, and the free R-LINE circulator bus at [www.YouRHere.com](http://www.YouRHere.com).

Please enjoy this issue of the Downtowner Magazine.



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# So You Want to Rock n Rolla?

## Raleigh's Own Carolina Rollergirls

BY PETER EICHENBERGER

An excellent picture of changes in fashion and gender roles in America is available in the history of roller derby. Formal roller skate competitions began as simple tests of wheeled endurance, but by the time the name stuck in the early twentieth century, there began a trend toward physical contact. Pumping up the spectacle aspects may have increased public interest but at an expense; by the '50s roller derby had become little more than gladiatorinas for beer guzzling lechers looking for more prurient aspect of a "cat fight" on wheels. That changed around 2000 when the sport re-emerged and exchanged spectacle for substance: less banging around the track à la professional wrestling, more athleticism and teamwork wrapped up in a post baby-boomer, punk, neo-feminist, gal-power aesthetic.



Around 2003 graphic designer Laura Weakland ventured through Austin and returned to Raleigh with a brand new plan. Through Weakland's strenuous efforts (and endless leafleting), by 2004 the Carolina Rollergirls, with double entendre noms de guerre (Weakland's "Celia Fate" and others' Busty O'Lipp, Lady Smackbeth, Eva Lye, Shirley Temper, etc.) were ready for their first exhibition at Raleigh's Skate Ranch at Capital Boulevard and Trawick Road. Within a few years the Rollergirls were a force on the national scene and fixtures at 50s visionary designer Matthew Nowicki's iconic Dorton Arena at the N.C. fairgrounds.

When the Rollergirls conducted a tryout at their old digs a few weeks ago, we checked in to see how things were, six years in. Amid an era-appropriate Jetson's-esque interior the squeaks and squall of

urethane wheels on polished maple harmonized with the babble of youngsters somewhere in the background. On the boards, a coach demonstrated to the prospects stops and side steps, moves that to a non-skater like me didn't simply look risky, they didn't look *possible*. Shirley Temper, an original Rollergirl who serves as press contact met us at the rail, a big part of her duties off-skate. We went right to it.

"So what sort of gal tries out for Roller Derby?"

She smiled, thinking briefly for the words. "It's a wide variety. Sometimes it's a confident, athletic girl, sometimes it's a girl who hasn't ever done anything crazy and exciting and really wants to go out there and give it a try. Sometimes they're young and in their 20s, sometimes they're in their 40s. There's no one type of Roller Girl.

"Things are so different from the old days," Shirley says. I continued to press her about unifying qualities in the skaters.

"If I had to say something—it's a tough woman, physically and mentally, even if it takes Roller Derby to bring it out of her. Maybe she doesn't know that's in there. It's a tough, tough, chick."

"So there's a sort of transforming quality?"

"Often. I know there was for me and for several of our girls. I got in 2004 before they had done any bouts. A friend of mine told me about it. It was like, 'Wow, that looks really cool, I bet I could try to do that.' It has been the best thing that ever happened to me. My self esteem for sure. I feel more confident. I feel tougher. I'm not a little pansy; Shirley Temper has come out, though, not always for the best," she laughs. "I'm not afraid to speak my mind anymore."

"So it is a game, a match?"

"The proper term is a 'Roller Derby bout.' There's



a lot of bruising. There are legal ways to beat each other and there are illegal ways. Minors have a minor impact on the game and majors have a major impact. If you have an incidental elbow and it moves them a little bit, you'll get a minor elbow. If you throw a hit and an elbow knocks a girl out, you'll get a major; four minors and you go to the box, one major and it's the box. I think the rule now is seven trips to the box

and you have to go to the locker room. You're gone. You have two people in the box the entire time that means you [don't] have two people in the pack the entire time and that sucks.

"The girls know they can get hurt, right? It seems like a no-brainer, but you have to ask."

"Oh yeah, that's what this is about partially. It's quite possible. We have extra insurance in addition to your primary policy. There have been a lot of injuries. We train really hard in the beginning."

When I asked how many girls skate, she told me that with three home teams of 12 to 15, somewhere around 40 skaters. The farthest they've traveled is Seattle.

"Some of the girls take three two-hour practices and have eight hours of work on top of kids, so that's a lot. If you love it, you love it; if you don't, you won't make it."

I asked about the kids in the background. The children were hers, twins, 15 months old. It turns out motherhood and roller derby nest well. There are many Rollergirl moms.

"I've been on a break since April," she tells me (broken rib). "Life took over and I haven't been back on skates yet. If you try out for the Roller Girls and you make it, your life will change. It's because it's such a commitment, obviously a time commitment, with practice and travel and play. There are all sorts of volunteer jobs because we are a non-profit, volunteer run organization. There's stuff to do all the time. You're taking on a lot when you take on Roller Derby."

Check out the Carolina Rollergirls on their website [www.carolinarollergirls.com](http://www.carolinarollergirls.com) and become a fan on Facebook: [www.facebook.com/carolinarollergirls](http://www.facebook.com/carolinarollergirls). | Peter will field all verbal jabs and elbows via [peter@raleighdowntowner.com](mailto:peter@raleighdowntowner.com). | Photos by Joshua R. Craig ([www.joshuarcraig.net](http://www.joshuarcraig.net))



# The Deep South

Local Music Review

Each month we look at three local bands within a wide range of music types, from rock to reggae, country to classic. You won't find any negative or bad reviews here, just bands worth hearing in your favorite local music hangout. Enjoy the reviews, check out the bands when they're in town and be sure to mention you read about them in the *Downtowner Magazine* Deep South Local Music Review.



The Deep South Local Music Review is written by Dave Rose. Dave is the co-founder and co-owner of Deep South Entertainment. Formed in 1995, Deep South Entertainment is a record label, artist management company and concert event production company with offices in Raleigh, North Carolina and Nashville, Tennessee. Deep South is best known locally as producer of the Bud Light Downtown Live summer concert series, featuring national recording artists. Their latest addition to downtown Raleigh is Deep South—The Bar.



## Hank Sinatra

Album: Poolhalls & Pantyhose  
Genre: Country  
[www.hank-sinatra.com/fr\\_home.cfm](http://www.hank-sinatra.com/fr_home.cfm)

Aside from having one the greatest band names in recent history, this band can deliver amazing songs with stellar musicianship. Described as “cowboy boots meet combat boots in a whiskey-fueled rage,” Hank Sinatra is an in-your-face, high energy band that provides nothing less than a good time. This is *my* kind of band.

Hank Sinatra started out as nothing but an idea of the band's singer Jeff Holshouser (no, the singer's name is not Hank—and please don't call him that when you meet him at your favorite local live music hangout). By 2004 his vision had transformed into a quartet of North Carolina natives. The honky-tonk rock band debuted right here in Raleigh and has been touring the southeast ever since.

Hank Sinatra's sound can be described as a twangy clash of country, rock and a little bit of punk. All these factors combined, the band follows the standards of hard-core honky tonk and produces catchy tunes about everything from women, to prison, to drunken stupors.

Not sure Hank Sinatra is right for you? Check out “(I Wanna) Drink With You” or “Night In the Box” and you'll become a believer. For more info on Hank Sinatra, go to [hank-sinatra.com](http://hank-sinatra.com).



## First Rate People

Album: It's Never Not Happening  
Genre: Indie  
[www.myspace.com/firstratepeople](http://www.myspace.com/firstratepeople)

I was lucky enough to see First Rate People during the Hopscoth Music Festival when they played at Deep South the Bar, and it was clear right away that we had some true talent on our hands. My music connoisseur friend said that this was a band I would one day be saying, “Wow, they played at Deep South back in the day” about, and I imagine he's probably correct.

First Rate People, a Canadian indie band whose stylistic range is nothing short of incredible, began with its members fresh out of high school. The band started out as fairly large culmination of talented songwriters and musicians who were all passionate about the art of collaboration. They were, in fact, so passionate about collaboration that their very first recording featured over 45 different people.

Though First Rate People currently only has six members, their immense talents have continued to grow. With indie/pop numbers such as “Girls Night,” folk sounding tunes like “Dress So Fine,” and ballads such as “It's Never Not Happening (pt. 1),” First Rate People have the capacity to impress almost any audience and any musical taste.

Keep up with First Rate People at [www.myspace.com/firstratepeople](http://www.myspace.com/firstratepeople).



## Red Sonja Band

Album:  
Genre: R&B/Motown  
<http://redsonjamusic.com/about.html>

Every time I visit my favorite convenience store for a cup of coffee, the clerk always asks, “When's Red Sonja playing around here again?” He saw them once, and has been a fan ever since. That's the kind of reaction this band has on people.

These talented ladies were born with music in their blood and have been singing most of their lives. Growing up in Jackson, New Jersey, twin sisters Annette and Runnette began singing in gospel choirs and have performed all over the eastern side of the U.S. Red Sonja Band was officially formed in 2009 and they've been bringing the groove with them everywhere they go. Weddings, corporate functions, private and public events; they are quickly becoming *the* sought after band in this region.

The Red Sonja Band has also graced many different nightlife venues in Raleigh, such as Deep South the Bar and Downtown Live. Singing covers of many old classics, the sisters have a soulful Motown groove that captivates their audiences and takes them back to the days of Etta James. For more info on Red Sonja Band, visit <http://redsonjamusic.com/index.html> and come see them live at Deep South the Bar on Oct.23.



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# CAPITAL BANK

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## Oct 14-31

The Carolina Ballet presents *Dracula*, the original Transylvanian prince of darkness. Now the undead Count swoops into Lynne Taylor-Corbett's atmospheric new work, featuring Broadway actor Alan Campbell. The program also includes *The Masque of the Red Death*, a new ballet by Robert Weiss. Fletcher Opera Theater. Tickets may be purchased online at www.carolinaballet.com or by calling 919.719.0900.

## Oct 20 (Wed)

**Downtown Raleigh Farmers Market.** City Plaza. 10am-2pm.

## Oct 21 (Thur)

Broadway Series South presents *The Merchants of Bollywood*. More info or tickets: www.broadwayseries-south.com, 919.831.6060.

## Oct 21-24 (Thur-Sun)

Junior League of Raleigh's **2010 A Shopping SPREE!** At the Raleigh Convention Center. A four-day shopping event featuring more than 140 exhibitors from across the country

selling their unique wares. You'll find the hottest jewelry and accessories, fashionable clothing for men, women and children, the latest trends in home décor, and more! Plus, enjoy a delicious lunch at the You're Invited Back Café. Proceeds benefit the Junior League of Raleigh and its programs. General admission is \$10 for a four-day pass. Tickets available at www.ashoppingspre.org.

## Oct 22-23 (Fri-Sat)

The NC Symphony presents **Composer Portraits: Tchaikovsky**. Treat yourself to the Tchaikovsky you've never heard. The season's first Composer Portrait focuses in on the Russian visionary with the *Romeo and Juliet* Fantasy-Overture and virtuosic Rococo Variations. Then judge Tchaikovsky's impact for yourself with a very rare performance of his posthumous Seventh Symphony. Meymandi Concert Hall. For tickets or more information, visit www.ncsymphony.org or call 919.733.2750.

## Oct 27 (Wed)

**Downtown Raleigh Farmers Market.** City Plaza. 10am-2pm.

## Oct 28 (Thur)

Broadway Series South presents *The Rocky Horror Picture Show*. More info or tickets: www.broadwayseries-south.com, 919.831.6060.

## Oct 28-Nov 20

Raleigh Ensemble Players presents **BUG**. A psychological thriller set in an Oklahoma motel room that centers on the meeting of Agnes, a divorced waitress with a fondness for drugs and isolation, and Peter, a quiet Gulf War drifter introduced to Agnes by her lesbian friend, R.C. As they reveal their secrets and fears, Agnes and Peter discover they are not the only inhabitants of the room. "Obscenely exciting...top-flight craftsmanship. Buckleupandbraceyourself..."—NYTimes. Intended for mature audiences. Showing at REP's Upstairs Studio at 213 Fayetteville St. For tickets, visit www.realtheatre.org or call 832.9607.

## Oct 29-31 (Fri-Sun)

**The Ghosts of Fayetteville Street.** The Raleigh City Museum and Burning Coal Theatre Company are teaming

up for a third year to tell the stories of Raleigh's history in a new, Halloween-themed script. Audiences will visit several sites along Fayetteville Street and around the State Capitol and along the way encounter close-up some of the most haunting (and hysterical) citizens of Raleigh's past. The promenade performance will begin at Raleigh City Museum and travel along Fayetteville Street. For more information or tickets, visit www.raleighcitymuseum.org or www.burningcoal.org or 919.834.4001.

## Oct 29 (Fri)

Broadway Series South presents **Last Comic Standing**. More info or tickets: www.broadwayseries-south.com, 919.831.6060.

## Oct 30 (Sat)

The NC Symphony as part of its Young People's Concert Series presents **Halloween Magic!** With guest conductor Timothy Myers. A magician performs mysterious and astounding illusions to the thrilling, chilling sounds of Dukas's *The Sorcerer's Apprentice*, Gounod's *Funeral March of a Marionette* and more. Don't forget to wear your costume and join in their Halloween parade. Costume Contest! They will be choosing three costume winners before each concert. To enter, check in at the table across from the box office a half hour before each concert (10:30am and 3:30pm). The costume judges will pick three winners to win prize packages. Two shows at 11am and 4pm. Meymandi Concert Hall. For tickets or more information, visit www.ncsymphony.org or call 919.733.2750.

## Oct 31 Halloween (Sun)

Broadway Series South presents *The Rocky Horror Picture Show*. More info or tickets: www.broadwayseries-south.com, 919.831.6060.

## Nov 5-6 (Fri-Sat)

The NC Symphony presents **From Brahms to Bach & Back Again**. Experience the full creative life of a hallmark of the Romantic canon: Brahms's Variations on a Theme of Haydn. Start with a timeless sample of the Brahms style—the Third Symphony—add an influential rarity by Haydn and Bach's Concerto for Violin and Oboe, and you get one unforgettable concert experience. For tickets

or more information, visit www.ncsymphony.org or call 919.733.2750.

## Nov 6 (Sat)

**Veteran's Day Parade.** The parade will start at 09:15 am, intersection of Davie and Fayetteville Street. The Veterans Day Ceremony will begin at 11 am, north side of the state capital grounds.

## Nov 7 (Sun)

The Sony Ericsson **Annual City of Oaks Marathon** in downtown Raleigh. The race is coordinated by Raleigh Running Outfitters (RRO) and a team of enthusiastic Team RRO runners, family, sponsors, and friends. Visit www.cityofoaksmarathon.com for info.

## Nov 12 (Fri)

PineCone presents **Doc Watson—Hills of Home with David Holt & Richard Watson** at Meymandi Concert Hall. For more than half a century, Arthel "Doc" Watson has been a force in the creation, interpretation and preservation of American roots music. This year, he returns to the PineCone stage with his long-time friend and collaborator David Holt and his grandson Richard Watson to present *Hills of Home*, which combines hot flat-picking tunes, slow romantic ballads, gutsy blues numbers, delicately picked fanger melodies and old-time gospel songs into an unforgettable evening of music. PineCone Box Office: 919-664-8302.

## Nov 13 (Sat)

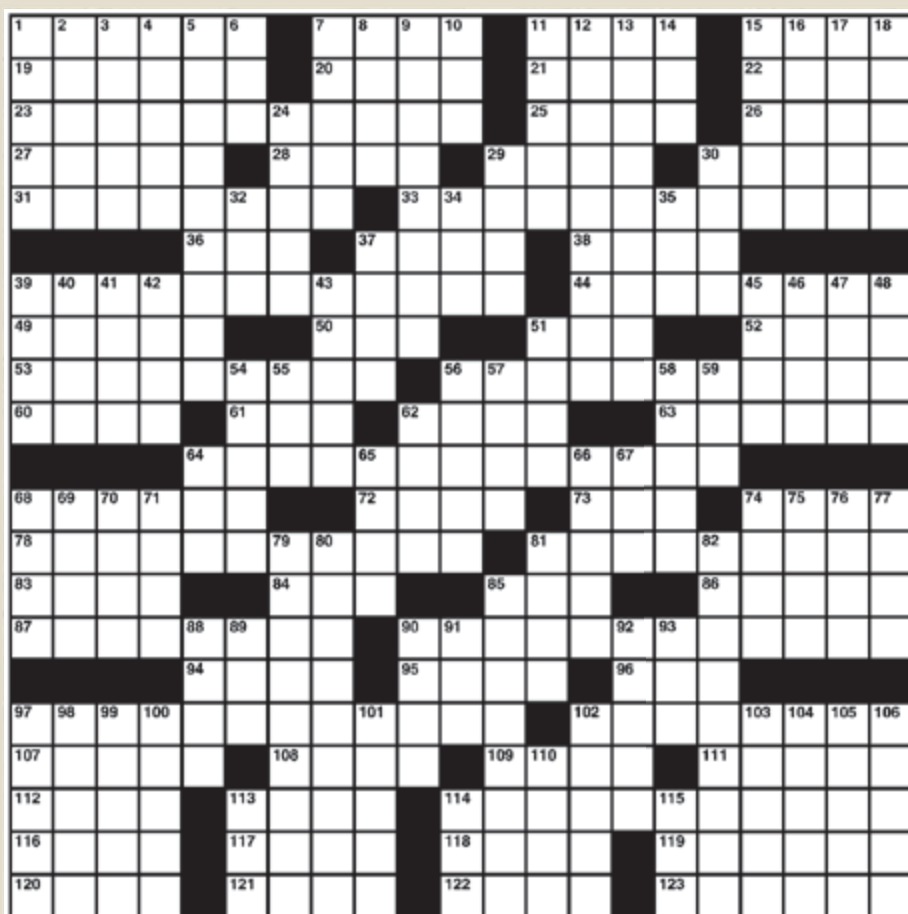
Broadway Series South presents **No Reservations: An Evening with Anthony Bourdain**. More info or tickets: www.broadwayseries-south.com, 919.831.6060.

## Nov 14 (Sun)

Celebrate the **24th Annual Old Reliable Run** to build a healthy community and a healthy you! Avid runners, fitness buffs, families and caring citizens are all invited to this fun day while helping our community. Various downtown Raleigh race courses. For more information, visit: www.unitedwaytriangle.org/run.

# RALEIGH DOWNTOWNER

## MONTHLY CROSSWORD PUZZLE



### "Placing Changes"

#### Across

- 1 Mercedes line
- 7 Go 12-Down
- 11 Turns seaward
- 15 Traffic
- 19 Jams
- 20 Wooden team, once
- 21 Skin
- 22 It's a sign
- 23 Discussion about which way to go?
- 25 Part of a shutter
- 26 Galway Bay site
- 27 Senator Hatch
- 28 City accessible by ferry from Marseilles
- 29 Many virtuoso performances
- 30 Prophet
- 31 Asian parting
- 33 Sunbeam, e.g.?
- 36 Microbrew, maybe
- 37 Turkish leader
- 38 \_\_\_' Pea
- 39 Defensive karate move?
- 44 Actress Bankhead
- 49 Movement in some Bach suites
- 50 Pickled
- 51 Family nickname
- 52 Supporting \_\_\_
- 53 Judge's decision
- 56 Identical gift container?
- 60 Hair removal product
- 61 "The World Factbook" publisher
- 62 Spewed magma
- 63 Afternoon rest
- 64 Bird dog's rest?
- 68 Pre-tied tie
- 72 Some Spanish medals
- 73 Gardner on screen
- 74 Japanese noodle
- 78 Cause of a power

- 81 Had between meals
- 83 Gardner of fiction
- 84 Pulldown beneficiary, for short
- 85 Pull someone's leg
- 86 "Victory was not mine"
- 87 Rouse again
- 90 Ornithologists' bird-tagging outing?
- 94 Hit on the head
- 95 Ebro and Guadalquivir, por ejemplo
- 96 More or less, e.g.: Abbr.
- 97 Stage players taking a nap?
- 102 Most racers, after the race
- 107 Bug
- 108 Old Plymouth
- 109 It's out on a limb
- 111 Bug
- 112 Installed, as brick
- 113 "Dies \_\_\_"
- 114 Music to pitch hay by?
- 116 Dieter's catchword
- 117 Authenticated: Abbr.
- 118 Skyward, in Hebrew
- 119 Split equally
- 120 Mars, to the Greeks
- 121 Stevenson villain
- 122 Tony winner
- 123 Flips the "Open" sign

#### Down

- 1 Group cultural values
- 2 Outlast model
- 3 "Rescue Me" star
- Denise

- 4 It may be muted
- 5 Sail for a downwind course
- 6 IRS ID
- 7 Hindu spiritual manual
- 8 Frozen Four org.
- 9 Like most cramming
- 10 Bangladesh was once part of it: Abbr.
- 11 Printer maker
- 12 Wild
- 13 Indoctinate
- 14 Place
- 15 Affaire de \_\_\_
- 16 Pablo's gal pal
- 17 Syndication staple
- 18 Bergen dummy
- 24 "Contract Bridge Complete" author
- 29 Afternoon "opera"
- 30 Cain's victim
- 32 "The Louisville Lip"
- 34 Pi-sigma link
- 35 Toothpaste option
- 37 What lawn liming reduces
- 39 Weed \_\_\_: lawn-care product
- 40 Unexploded
- 41 Graceful molding
- 42 Short
- 43 Gather little by little
- 45 Hankering
- 46 High court returns
- 47 Very much
- 48 Quadri- plus bi-
- 51 Desperation guess
- 54 The Huskies of the 8-Down's Big East
- 55 XIII x IV
- 56 Massenet opera
- 57 Hits-per-AB stats
- 58 Son of Sarah
- 59 Neat ending?
- 62 Commuter line with a Montauk Branch: Abbr.
- 64 Taro dish
- 65 Promote in a big way
- 66 "Amazing" magician
- 67 Actress \_\_\_ Longoria Parker
- 68 Handle holder
- 69 Imitation fish food
- 70 Land surrounded by agua
- 71 "That was close!"
- 74 Ward of "CSI: NY"
- 75 Sensible emanation
- 76 Type of pear
- 77 "Oxford Book of Eng. Verse," e.g.
- 79 Co-writer of many Eagles hits
- 80 Financial security of a kind
- 81 Caesar and others
- 82 Asian leader with a degree from a university named for his father
- 85 Board vacancy?
- 88 Sore
- 89 Carp from Kyoto
- 90 Act like an ass \_\_\_ for Alibi": Grafton novel
- 92 Nita of silents
- 93 Mdse.
- 97 Lily variety
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**Nov 19-20 (Fri-Sat)**

The NC Symphony presents **Orchestra Showcase: Beethoven's Eroica**. In the first of the season's three orchestra showcases, the Symphony offers three soaring masterpieces. Strauss's Don Juan leads the way for Bruch's First Violin Concerto. Then all the passion and magnitude of Beethoven's triumphant Symphony No. 3, "Eroica," completes an outstanding concert lineup. For tickets or more information, visit [www.ncsymphony.org](http://www.ncsymphony.org) or call 919.733.2750.

**Nov 20 (Sat)**

Artspace presents its **6th Annual Collectors Gala** and a special after party celebration, Artspace After Dark. This year's Collectors Gala is a celebration of Artspace's contribution to Raleigh's creative class. The evening will begin with cocktails at Artspace at 6 pm. and will include the unique opportunity to sit for dinner in the artists' studios, as well as participate in live and silent auctions. The evening continues with Artspace After Dark starting at 10 pm. With desserts, live music, and dancing. Proceeds benefit Artspace exhibitions, educational programs, and community outreach programs for at-risk children and adults. Visit [www.artspacenc.org](http://www.artspacenc.org) for more information.

**Nov 20 (Sat)**

Broadway Series South presents **Handel's Messiah Rocks**. More info or tickets: [www.broadwayseriesouth.com](http://www.broadwayseriesouth.com), 919.831.6060.

**Nov 24-28 (Wed-Sun)**

The Carolina Ballet presents **Pinochio**. An immediate hit with audiences when the ballet had its premiere last year in Seattle, the puppet-turned-boy pays us a visit in the original Pacific Northwest Ballet production by acclaimed choreographer Bruce Wells. Favorites from Carolina Ballet's repertory of works are also featured on this Thanksgiving holiday offering. Raleigh Memorial Auditorium. Tickets may be purchased online at [www.carolinaballet.com](http://www.carolinaballet.com) or by call the BalletLine at 919.719.0900.

**Nov 26 (Fri)**

The NC Symphony presents **Holiday Pops with the Broadway Tenors**. Light up your holidays with all the glitz and glamour of the Great White Way. Broadway regulars Brent Barrett, Lewis Cleale and Brian Lane Green team up with the Symphony, Resident Conductor William Henry Curry and the Concert Singers of Cary for heart-warming renditions of your festive wintertime favorites. Meymandi Concert Hall. For tickets or more information, visit [www.ncsymphony.org](http://www.ncsymphony.org) or call 919.733.2750.

**Dec 2 (Thur)**

Raleigh Downtowner Magazine's **4th Annual Downtown Santa Benefit** from 7-10pm at The Union Tavern in the Warehouse District. Enjoy complimentary wine, Big Boss beer and food from some of the area's top chefs while helping out the Boys & Girls Club of Wake County. Guests are asked to bring an unwrapped toy a value of at least \$20 for boys and girls 5-14. If you don't have time to buy a gift, guests can also pay \$30 at the door to attend, with 100% of all proceeds going to the Boys & Girls Club. Giveaways include Carolina Hurricanes tickets, NC Theatre/Carolina Ballet/Theatre in the Park/Burning Coal show tickets, restaurant gift cards, and much more. Free live music after 10pm. Cocktail attire requested but not required. For more information, visit [www.raleighdowntowner.com/santa](http://www.raleighdowntowner.com/santa).

**Dec 9 (Thur)**

**17th Annual Jingle Ball** presented by the Capital City Clauses at the Marbles Kid Museum. Each attendee is asked to bring a new, unwrapped toy for a child ages 2-12 valued at \$20 or more and for those not bringing a gift admission is \$30 by cash or check. Come eat, drink, dance and be merry for a good cause. Dress for this event is cocktail attire. No jeans. Visit [www.jingleball.org](http://www.jingleball.org) for more information.

If you would like to have your downtown Raleigh charity event or benefit listed, please email [calendar@raleighdowntowner.com](mailto:calendar@raleighdowntowner.com). Space is limited, but we'll try.

# KATHY R. HOLMES

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*November 20*

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