



# RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 6, ISSUE 11

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

FREE



2nd annual  
9 for the needy



### **DOWNTOWN DINING**

Delish lunch at Cherry Bomb and an incredible dinner at Savoy



An interview with actor/comedian and NC State alumni  
**ZACH GALIFIANAKIS**

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Puzzle answers from page 30



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

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# 9

# for the needy

BY CHRIS MOUTOS

Aside from the numerous (and coveted) accolades our metro area receives, Newsweek recently ranked Raleigh as one of the top 10 American cities best suited for a quick economic recovery and even touted our area one of the new “Silicon Valleys.” As fortunate as the region might be, we are not immune to the day-to-day issues that affect our fellow man. Take your dog for a walk around populated areas and you’ll see the homeless with sleeping bags, boxes and other survival items living hard lives nestled under bridges and overpasses, alleyways and behind buildings. If you knew which doors to knock on, you’d find too many of our elderly generation trapped at home, often malnourished or in pain for unattended medical issues. Overly disabled poor often struggle to get around for the most essential of necessities.



For such an affluent region, it’s amazing that we encounter—and allow—so much hunger, homelessness and needless suffering. The Downtowner Magazine is committed to being an advocate for the physical, mental and economically-disadvantaged as well as the abused. Instead of the typical gift guide, we present our Second Annual 9 for the Needy. Rather than buying consumer gifts for everyone on your holiday list this year, consider perhaps making a donation in someone’s name or volunteering much-needed time to a charitable organization. There are many worthy causes in our area and we’ve included nine in this article that provide irreplaceable assistance for basic life needs. Visit our website

for an extensive list of more organizations that make a difference in our community who could use your help: <http://bit.ly/2nd-Annual-9>.

actually be used to help a person in need. I like that.” For more information, visit [www.figsofwake.org](http://www.figsofwake.org) or call 919.572.1979.



## FIGS

Regardless of your thoughts on the government-run healthcare debate, it cannot be denied that everyone should have access to health care, whether young or old. According to the North Carolina Institute of Medicine, there were an estimated 1.75-1.8 million uninsured people in N.C. Based on its research, NCIOM estimates the number of uninsured in N.C. rose more than 22 percent from 2007 to 2009, which is the largest percentage increase in the country. An acronym, FIGS is short for “filling in gaps.” Established in 1982, it’s a private, nonprofit organization located in Raleigh that helps people in Wake County purchase prescription medications they cannot afford to buy. FIGS helps people with special needs, including children, the elderly, those without a home, and those with chronic illnesses and mental or physical disabilities. In its 27 years of existence, FIGS has purchased over \$2,000,000 worth of medications. Donations come from individuals, churches, foundations, grants, and corporations. With no paid staff and operating under a volunteer Board of Directors, FIGS is a coordinated effort among area doctors and pharmacists. This structure allows the organization to operate with no administrative costs and minimal overhead. Patti Cole, President of FIGS, says that “a donation of \$25 will buy amoxicillin for a child with an ear infection or \$75 will buy a bottle of insulin for a person with diabetes. I have been on the FIGS board for 13 years and president for the last 12. Our system is very simple but very effective. People who support FIGS know that their time and money could not be more efficiently spent. Whether the donated dollars come from churches or grants or individuals, ninety-nine cents of each of those dollars will



## Helping Hand Mission

In 1972 Sylvia Wiggins read an article in the newspaper about a man found frozen to death and started “Operation Warm Clothing.” Collection boxes were placed throughout the Triangle collecting coats, blankets, hats, gloves and any warm clothing for needy adults and children. The need was realized and the organization evolved into the Helping Hand Mission. Its mission is simple yet life-changing for many. For those who are homeless, elderly, handicapped, disabled, low income, or victims of fire, Helping Hand provides relief and support by distributing food and clothing, as well as directing the unemployed to appropriate sources for training and education and help in finding employment and becoming self-sufficient. With several strategic locations, Helping Hand is open 365 days a year. It relies on the generosity of people by receiving donated reusable items from families in Wake County and the surrounding areas. The Mission also provides pickup services for large items such as furniture and appliances. The Mission has a program called Love Baskets—a collection of vegetables, meats and canned goods—which provides a wholesome meal to needy families. During the holidays, the Helping Hand Mission opens its >>>



PHOTO: D. SCOGGINS

doors to anyone without a home for a traditional dinner prepared with all the holiday trimmings, and gifts are provided for children. Volunteers stay until everyone is fed. Aside from these services, Helping Hand also runs Operation Fan Relief, Summer Camp for Girls, Youth Enrichment for Boys, Back-to-School Assistance, After School Program, Toys for Needy Children, Weekend Meal Program for the Hungry, transitional housing for families with children, the May Day Festival, and the well-known Helping Hand Mission Marching Band. These programs are all in need of donations and assistance. For more information, call 919.829.8048 or visit [www.helpinghandmission.org](http://www.helpinghandmission.org) to inquire about program locations. The Mission's main office is located at 623 Rock Quarry Rd.



PHOTO: D. SCOGGINS

children with the most challenging medical and developmental disabilities. This anniversary marks 50 years of cherished history and a lifetime of love for these special children and their families. We are looking forward to our next milestone—the construction of a new home, scheduled for completion next year. Although the building will be new, our mission will remain the same: loving and caring for children in a warm home-like setting.” Hilltop provides around-the-clock nursing care by a professional, caring staff, quality educational services through a certified, non-public residential school, physical, occupational and speech therapy in a home-style environment with all the resources needed to care for special children. Certified special-education teachers and assistants encourage

children to actively interact with their environment by using assistive technology, literature and language activities, community experiences, developmental play activities, music, and arts and crafts. Hilltop also provides physical, occupational, speech, and aquatic therapies according to each child's unique needs. Hilltop home is located at 3006 New Bern Avenue. For more information, visit [www.hilltophome.org](http://www.hilltophome.org) or call 919.231.8315.



### The Hope Center at Pullen

No one is immune from adverse events, and some individuals' unfortunate events lead to homelessness. A fairly new nonprofit founded in 2008, The Hope Center at Pullen, has the support of neighboring residents, citizens groups and local government and is becoming an effective cog in Raleigh's essential network of private, nonprofit service providers. Anne Sayers, Chairperson for the Board of Directors, says, "Pullen Memorial Baptist Church, with its long-standing outreach to address both



### Hilltop Home

Hilltop Home is a private, nonprofit residential center that serves children with severe medical and developmental needs. Diane Scoggins, Director of Education, tells us "Hilltop Home recently celebrated a major milestone with our 50<sup>th</sup> anniversary of providing comprehensive residential services to

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individual needs and systemic injustice, provided the foundational support to begin The Hope Center at Pullen. Through additional partnerships with other faith communities and service providers that share the mission to end homelessness, The Hope Center at Pullen will continue to engage volunteers and program participants alike in ways that build meaningful relationships and change lives.” Pullen has two programs that assist participants. The Job Readiness Program requires participants to attend a self-assessment class facilitated by Wake Tech which in turn helps mentors take action steps. Participants receive tools to help them with job searches such as JobLink, bus passes and a cell phone. The mentors meet with participants one to three hours a week. With an average of 40 participants, the JobLink Access Point Program provides persons who lack job search skills and computer access a place to conduct online employment searches. Volunteers offer basic guidance to explore job opportunities, create resumes, submit applications and prepare for interviews. For more information, visit [www.hopecenteratpullen.org](http://www.hopecenteratpullen.org) or call 919.828.0897. They are located at 1801 Hillsborough St.



### Interact

Founded in 1984, InterAct’s mission is to provide safety, support, and awareness to victims and survivors of domestic violence, rape and sexual assault. With an array of services, InterAct provides two 24-hour crisis lines, group and individual counseling (including bi-lingual and bi-cultural counseling), court and hospital advocacy, specialized children’s counseling, case management, professional training, and a full curriculum of violence prevention in the Wake County Public Schools. InterAct operates Wake County’s only confidential residential program for women and children fleeing domestic violence. All services are free and confidential. According to Laura Hilton, Director of Community Education and Training, “InterAct has experienced over a 100 percent increase for client services since moving into our new location in March 2009. Prior to moving from the Wade Avenue location, we served an average of seven families per day. Currently we are serving 23 to 25.” This growing need is

alarming. Hilton goes on to say, “In an effort to build and maintain capacity, InterAct develops partnerships with businesses, law enforcement and other first responders, medical, health care, human services, colleges, faith-based, and other professionals to enhance their knowledge as advocates and appropriate responders to individuals and families impacted by the issues of domestic violence, rape/sexual assault and other related causes.” InterAct recently opened the Family Safety & Empowerment Center in Raleigh. InterAct is headquartered in the Center and provides crisis support services, while nine collaborative nonprofit partners and agencies have satellite programs in the same facility in order to offer one-stop, wrap-around services for clients. The project takes a collaborative approach to providing advocacy and essential services to victims. Some of the partner agencies are Wake Health Services, SouthLight, Easter Seals (UCP), Kiran, YMCA of the Triangle, YWCA of the Greater Triangle, Inter-Faith Food Shuttle, Raleigh Police Department, and Legal Aid of North Carolina. For more information, visit [www.interactofwake.org](http://www.interactofwake.org) or call 919.828.7501. Their main offices are located at 1012 Oberlin Road, where you can also visit their thrift store Pass It On, Too. Donations are always needed.



### PLM Families Together

Helping homeless families reach independence is the goal of PLM Families Together. According to Executive Director Beth Bordeaux, “We provide short-term housing in apartments that keep families together. Traditionally, men and older boys were not kept together with their families. We keep all members intact and have a 75 percent success rate of transitioning families into permanent homes.” PLM is unique in that it offers programs to fit the particular adversity facing a family, whether it’s losing a job, loss of income, poor budgeting or eviction from foreclosure. One program allows for families to place money into an escrow account while in housing. Others provide for one-on-one mentoring customized for the needs of the family. As Bordeaux explains, “We mentor to facilitate finding a job by providing the tools necessary such as résumés, interviewing skills and transportation. It’s an individualized approach for the root cause of the homelessness. We have a three to four month waiting list and approximately 75 percent of our folks are successful into transitioning into permanent housing.” Bordeaux is especially proud of PLM’s Children’s Program because “our programs normalize an adverse situation for children. Children don’t understand family stresses and all the kids play and socialize together on a regular basis.” Volunteers are needed, especially those willing to tutor elementary age children in the afternoon. To

find out more information about donating or volunteering, call 919.212.1123 or visit [www.plmft.org](http://www.plmft.org).



### Prevent Blindness N.C.

Prevent Blindness North Carolina was organized in 1967 as a nonprofit health agency. As an independent affiliate of Prevent Blindness America (established in 1908), PBNC delivers direct service programs designed to preserve sight through screening, publications, safety, education, information, and referral through volunteer efforts. N.C. law requires that all children entering kindergarten receive vision screening and that those with problems have a comprehensive eye exam. There is an irony, though. The lawmakers with good intentions imposed the requirement, but state funding has decreased to help with not only the vision screening but also the necessary tools to correct any health issues. Anya Helfrich, the Certification Director for PBNC, is pleased to state, “For the year 2008-2009 in Wake County, there were 537 certified school screeners. The number of preschoolers screened was 5,244 and 533 of them were referred for possible vision problems. Additionally, the number of school children screened was 36,619 and 2,546 of them were referred for possible vision problems. Vouchers were issued for free eye exams and glasses.” There are also several programs available for adults. For more information or to participate, visit [www.pbnc.org](http://www.pbnc.org) or call 919.755.5044.



PHOTO: MAX COHEN

### Resources for Seniors

We appreciate each day we are given, but many of the elderly are in precarious situations, and day-to-day activities can be difficult. Tobi Bowen, Director of Marketing and Development for Resources for Seniors, states, “With a staff of about 130 people >>>




we assist people in all aspects of trying to stay at home or for the transition into other assisted living situations. We serve senior and disabled adults so that they can maximize their choices for independence, comfort, safety, security and well-being with information and support for decision-making and also direct services such as home care, adult day care, senior centers, home repair, and more.” Resources for Seniors is always looking for volunteers to help with its many programs. For more information, visit [www.resourcesforseniors.com](http://www.resourcesforseniors.com) or call 919.872.7933. Their offices are located at 1110 Navaho Dr., Suite 400.

### Women’s Center of Wake County



Filling a critical need, the Women’s Center of Wake County has addressed a unique niche for women and young children in Wake County since 1977. According to Dr. Jean Williams, Executive Director of the Women’s Center, “We serve some of the most fragile and vulnerable in our community. We are on the front lines in helping them survive. The hardest part of our work is inadequate

financial resources to prevent women and children from becoming homeless and addressing increasing numbers who are no longer being served as a result of cuts to our local public human services agencies.” Williams cites state cuts to the Wake County budget for childcare vouchers to assist homeless families so that mothers could search for employment. Williams also says that “there is also the growing challenge of single women with mental health issues that are not receiving the care they need as a result of mental health reform. Mental health reform is not working and it is time to stop and revise how this care will be done in our state and local communities.” In the last year, the Center assisted over 2,000 critically at-risk people and has recently seen a 20 percent increase in those seeking help. One third of the total were children, mostly under six years old. Providing basic needs services, assessment, stabilization, housing placement, and support services allows the staff to create a bridge between hopelessness and despair. The Day Shelter insures that women and children have a safe place during the day where they can escape from the cold, heat, rain or other inclement weather. Furthering the call for need, these services are often a portal to other support mechanisms such as recovery readiness for substance abusers, mental health treatment and housing assistance. For more information, visit [www.wcwc.org](http://www.wcwc.org) or call 919.829.3711. 


&


present the

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- Four \$25 gift certificates to **The Mint Restaurant** located on Fayetteville Street, in the heart of downtown. [www.themintrestaurant.com](http://www.themintrestaurant.com)

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# RALEIGH DOWNTOWNER MAGAZINE



## Cherry Bomb Grill BY BRIAN ADORNETTO, Food Editor



John Mullins and Mark King purchased the landmark restaurant Joe's Place earlier this year, transformed it into a "Hot Rod/Rockabilly" bar and grill, and named it Cherry Bomb Grill. It features live music on the weekends, flashy retro décor and fresh food.

The focal point of the restaurant is a huge C-shaped bar that sits on top of a glass block wall with red backlighting. The bar surrounds a custom-built walk-in refrigerator which keeps Cherry Bomb's 66 different draft beers ice cold—a third of which are brewed in the Old North State. Above the bar, flat screen televisions abound. The space's red walls are adorned with iconic 50s-style art while the floor and ceiling are stark black. Completing the look are silver and black art deco tables, booths and high top cocktail tables.

Many people will recognize Cherry Bomb's Chef Scott Schabot from his

working the stoves at many downtown hot spots throughout the years such as The Underground, Porter's and Fins, but what many people may not know is that he made his way to the kitchen via the baseball diamond. After working as a cook during the off seasons, Scott went head first into the kitchen after an injury cut his baseball career short. His imaginative take on American favorites and use of fresh ingredients elevates Cherry Bomb's menu above typical pub grub.



The Route 66 Combo Platter (\$13.95) was enough for three people to share. It had wings, deviled eggs, poppers, and tuna wraps. The "Huevos Diablo" (\$4.95) were a tasty southwestern take on deviled eggs. The "Dirty South Poppers" (\$7.95), made in-house, are killer and our publisher Crash Gregg called them "some of the best I've had in Raleigh." They were stuffed with homemade pimento cheese,

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battered in beer and fried to a golden brown. The “Hawaiian Tuna Wraps”, served in a lettuce leaf, (\$6.95) contained seared sliced tuna, pineapple chutney and wasabi aioli. The creative “Tricked Out Mac & Cheese” (\$6.95) was light and creamy with classic fall flavors. The macaroni was tossed with apples, bacon and a bleu cheese



cream sauce before being baked. It could have easily been an entrée. The Waldorf Chicken Salad (\$8.95) is a blend of grapes, walnuts, celery, and apples, served over mixed greens. Here, Schabot stuck with the same clean crisp flavors as the original, although we were expecting larger chunks of the ingredients as in many classic varieties of this dish.

The grill’s signature sandwich is the Cherry Bomb Burger (\$8.95). Loaded with bleu cheese and cherry chutney, this offbeat combination works amazingly well with its sweet and salty balance. We were told the most popular item on the menu is the Hangover Burger (\$8.95). This belly buster is topped with pepper jack cheese, avocado, a fried egg, and a Bloody Mary mayo. Our favorite burger was the GTO (\$7.95) with a marinated and grilled portabella, roasted red peppers, and goat cheese. It was flavorful, interesting, and substantial. All the burgers are handmade and seasoned with Scott’s secret sauce, and



all are available as a vegetarian dish, substituting the grilled portabella in place of meat. The Pumpkin Corned Beef Hash (\$7.95) was wonderful. Shredded corned beef, roasted pumpkin and sautéed potatoes were crowned with a sunny side up egg. The fun, seasonal twist on a much-loved standard had great texture and the flavors were spot on.

Scott tries to have fun with his interesting and enjoyable desserts. The Elvis Pie (\$6.95), with its peanut butter filling and rum caramel bananas, is the current favorite. Hot on its tail is the Donut Pudding (\$6.95). The Krispy Kreme doughnut bread pudding is studded with cherries and chocolate chips, sliced, toasted in butter, and finished with whipped cream.

The Cherry Bomb Grill is pure Americana. It’s a cool, modern almost futuristic version of a roadhouse style diner with inventive burgers and plenty of great beer. Add to that a chef who is a former baseball player and you have the ultimate American trifecta. 🍷

*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). Brian can be reached at [brian@raleighdowntown.com](mailto:brian@raleighdowntown.com). Check out the ad in this issue for more info on Brian’s new Downtowner Magazine cooking classes.*

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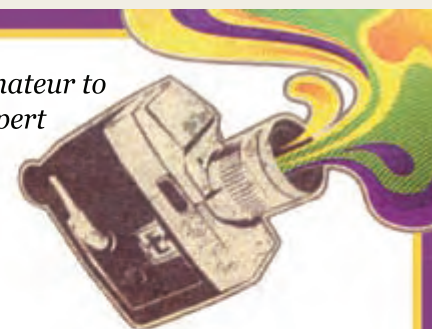
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# Fourth Annual Downtown Santa Ball

**R**aleigh Downtowner Magazine is proud to announce our 4<sup>th</sup> Annual Downtown Santa Ball on Thursday, December 2 from 7-10 p.m. at the Union Bar in the Warehouse District. Sleighfuls of food, beer and wine

are included with entry, and Santa himself (John Snipes) will be in the house again this year to take photos and your Christmas wish list in person. All gifts and donations will benefit the **Boys and Girls Club of Wake County**.

This year's event will feature even more great food provided by some of Triangle's top local chefs and restaurant owners:

- Chris Hylton, The Mint Restaurant
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- David Mao, David's Dumpling and Noodle Bar
- Jake Wolf, Capital Club 16
- Bill Kalyvas, Taverna Agora
- Brandon Klintworth, Bada Bing Pizza
- Heath Holloman, Globe Restaurant
- Michael Lee, Sono

Tony Fusco, Gravy  
Complimentary beer and wine will also be available, provided by Big Boss Brewing Company and Epicure Distributing. A cash bar will be available for other spirits. Union Bar has kindly offered to donate our location space and support staff.

We'll have plenty of great giveaways throughout the night including Carolina Hurricanes and Carolina Railhawks tickets, passes to the North Carolina Theatre, Carolina Ballet and the NC Symphony, \$50 restaurant gift cards, a \$139 night stay in the Oakwood Bed and Breakfast, tickets to Goodnight's Comedy Club, and much more!

The suggested donation for entry is an unwrapped toy (for children between the ages of 5-14, though most of the children we're helping are 9-14) with a retail value

of at least \$20. For those who might forget or simply join us last minute, we will be accepting a \$30 donation at the door (cash or check only please). Suggested attire is suit and tie/dress (be festive!), but feel free to come as you are because the most important reason for coming is collecting toys for the kids! If you are interested in donating a door prize, or toys in advance of the party, please call 919.821.9000.

The Union Bar is located at 327 West Davie St. in the Warehouse District near The Pit Restaurant and Jibarra <<http://goo.gl/maps/Lxwr>>. Plan on staying after for live music, plenty of drink specials and holiday cheer. We look forward to seeing you there!

To RSVP or for more information please visit [www.raleighdowntowner.com/downtownsanta](http://www.raleighdowntowner.com/downtownsanta).



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AN INTERVIEW WITH

# Sean Kernick

BY CRASH GREGG



**Who is Sean Kernick?** I grew up in Detroit, Michigan with my mom and we moved to Philly when I was nine. The school I went to didn't offer art classes, but I was always attracted to the arts. I doodled all through high school and during that time I got caught up with some kids who were into painting graffiti. They "recruited" me because I could draw people and cartoons and they wanted me to do my characters in their graffiti. I didn't realize how addictive that whole world was and really got into it. I was 16 when I started and even though I'm 33 now, it never leaves you. One of the coolest things about the graffiti scene is that it's fiercely competitive, with teams constantly pushing each other more than in any other art medium. If you're not performing at a high level, you're going to be ridiculed publicly. So you learn certain aesthetics that eventually can be applied to being a professional artist. I ended up going to art school in Syracuse and I went from being the best artist in my school to being the worst at college, which makes you competitive. Slowly but surely you apply the things you learned painting graffiti into illustration, which I started to do. I transferred to an art school in Manhattan and lived in Brooklyn for about six years. Everything there was way over the top creative and competitive. From there I moved to Raleigh and about two years ago, I got into the art scene here, creating art shows and venues.

**What skills does it take to be top dog in the graffiti world?** Technical execution is a big one; working with a can of paint is hard without any adjustments. Placement,

where you do it, how dangerous it is and how well it can be seen — then there's sheer quantity. These are all things that different artists become good at, but it's very rare for someone to be good at all three. I was good with executing well, I never really did areas that were terribly dangerous although I do bar some pretty mean scars from a few falls.

**Your artwork is varied to say the least. How would you describe your artistic styles?** For a long time I was worried about my style and having one clear voice. Now I just focus on communicating and working on more of a per-project or per-idea basis. Almost all my work has some sort of a spray paint element to it and a lot of drawing involved. Aesthetically, if I were to describe my style, I would say it's with a character-based and heavily graffiti-influenced.

**Favorite artist?** Absolutely. My favorite NC-based artist is Garret Scales from Raleigh. The first time I met him it was the second SPARKcon that we did and he was out there with this crazy stencil stuff and I'm thinking, "What in the world is this dude doing." The next day I saw pictures of it and I was blown away. I'm a huge fan of his style, his approach, his vibe, all of it. I'm influenced by many others in the graffiti world still, who are doing all kinds of very impressive work.

**Can you actually make a living as a graffiti artist?** People make money and you wouldn't believe it. We're talking about the artists who are able to cross over successfully. I'm a big fan of ESPO [Steve Powers], based out of NY. I grew up following him in the graffiti scene. Look him up and you'll see what I'm talking about. He's clever, versatile, edgy. He's come up through the ranks and crossed over to gallery work. It's like music; you could probably count on your two hands the amount of people who are making a lot of money doing it but you can do it, and they have made that genre.



**How are graffiti artists generally perceived in the art community?** There's a lot of criticism aimed at people who go from graffiti to the gallery scene, but as the time goes by it's starting to be embraced as something new and different, and that's what I'm trying to do here in Raleigh. I'm not satisfied with doing regular galleries; I'd rather find new spaces. To me that is more of the graffiti approach to what the next level is, not just getting in line and playing the game. Let's see where we can put things; let's see what kind of venues that haven't been thought of yet.



**What's been your favorite show?** I'd have to say my favorite show so far was the recent Skyline show in the space above Gravy in downtown. I got to work with 37 other great artists. The goal was to have people come to the show who don't usually come to art shows, in a place where they don't usually have art shows. It was where art community and late night mix. I wanted visitors to have an experience where they see Raleigh is a great place to live and cool things are happening here. It ended up being a great concept that people said had NY vibe. I don't want to be NY obviously, but when people say that to me, it's cool. 🍷

For more info on Sean and to check out more of his work:

Blog: [www.twofourflinching.com](http://www.twofourflinching.com)  
 Studio: <http://bondedllama.com>



## Hangin' Around with Zach Galifianakis BY DAVE POND, Web Writer/Editor/Producer for NCSU.EDU

From his early days of performing standup comedy in small, New York clubs to the international spotlight in which he now resides, Zach Galifianakis has always done things his way. So when we had the chance to chat with him as he reflected on his time as a Communication major at NC State, his favorite professor and more—including some advice for current NC State students—we jumped at the chance.

**Dave Pond, University Communications:** *Tell me about your time at NC State?* **Zach Galifianakis:** Well, my father and my older brother went there. My father played football, so we inherited being Wolf-pack fans from that. As far as my time there, I really liked Raleigh and Hillsborough Street. I had some great professors, but I was not the student I could have been. There was a legendary establishment there during my time called The Five o, and I spent too much time there. I was at NC State from 1988-1992, failed my last course by one point and never got my degree. My time is so limited, but I've definitely thought about finishing it. If I were to do it all over again, I would have studied something specific in agriculture, because I live on a farm now and do not know what I am doing.

**DP:** *How often do you get back to campus?* **ZG:** I get to Raleigh about once a year, and I always walk through the campus. Usually East Campus. Last time I was there I met an old friend, and we ate at The Roast Grill towards downtown. I also try to stop into Sadlacks for a memory. I used to live very close to that place, in what could only be called a flop house for transients.



**DP:** *What are your best memories about NC State?*

**ZG:** I think one of my only A's was in Anthropology. I think it was an "A"—nevertheless, I so enjoyed that class. It opened my way of thinking to be sure. I also took a design course that kind of blew my mind and gave me a different perspective on how the eye and mind work together. Socially, I worked a lot. I worked at Amedeo's Pizza and also Two Guys. That was my socialization. I never joined any clubs or organizations at State—I was a bit of a loner—but those were some very fond memories.

**DP:** *Do you recall any favorite professors or classes?* **ZG:** I had a professor named James Alchediak who was the coolest, and I hope he is still there. I would like to bump into that guy one day.

**DP:** *What role did your time at NC State helped play in shaping your career and realizing your dreams?* **ZG:** A collaborator named A.D. Miles went to NC State when I was there. He was one of my friends. We moved to New York City, lived together and kind of came up through the ranks together in the comedy scene, and eventually worked professionally on a couple of jobs. If I had not met him at State I think things would have worked out differently. We see each other from time to time. He is the head writer of *Late Night with Jimmy Fallon* and I do what I do, and the two of us used to be kids running up and down Hillsborough looking for nothing.

**DP:** *Finally, if you could give one bit of advice to NC State students, what would it be?* **ZG:** There is more to life than college. Use your time in college and grow. There are some people who are still playing beer pong in their late 20s. Do not do that.

**EDITOR'S NOTE:** NC State magazine spoke with Zach and A.D. Miles a few years ago, after their Comedy Central show *Dog Bites Man* was cancelled—you can read that article at <http://bit.ly/9mhD7x> (in PDF format.)

*Since 2007, Dave Pond has been a Web Writer/Editor/Producer for ncsu.edu, covering all aspects of the university. He can be contacted at [dave\\_pond@ncsu.edu](mailto:dave_pond@ncsu.edu).*

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## Bickett Market

BUSINESS PROFILE BY PETER EICHENBERGER

Not so long ago, many of our culinary needs were handled by small, independent groceries scattered across the city. For shoppers, these small operations made much of local foods that emerged from Wake County, piles of fresh collards and locally produced meats. All that changed with the ubiquitous rise of major chains that mostly stocked the same stuff from the same unknown sources. But the Big Box has gotten some competition of late; economics and consumers' desires to take control over what they put inside their bodies have made for a return of authentic food, a limitation being where to obtain the good stuff.



Jason Stegall, 35, was very busy in the middle of a 16-year career in real estate development. When the economy went bad four years ago, Stegall did what others dream of—he went fishing. I mean *literally* fishing. Stegall bought a commercial shrimp boat and began fishing out of Southport and launched *Southport Seafood Company*. He supplemented what he caught with seafood acquired from others, and began making deliveries to top local chefs, trading his wares at the increasing number of local farmers markets including two that he helped start at Five Points and NC State University.

“We don’t freeze seafood and trade what we don’t sell,” Stegall says, a practice begun originally to simply avoid the waste that comes at the end of the day, one that led to him stocking greater varieties of meats and vegetables. He began to gain a lot of knowledge about a new wave of local farms.

“These are a little different from someone who’s decided to grow a few rows. We’re talking about Duke graduates, MBAs, a new sort of farmer getting into the business,” he explains. But, like Stegall, these new farmers were hampered by outlets. “We have nowhere to sell, they’d say to me. “We have no outlets. If I did, I could grow another acre.” Stegall thought it through. The problems they were facing nested with his identical issue: what to do with all the stuff?

With his experience in business and an active, creative mind, it wasn’t too much of a jump to begin to expand what he did. With Mike Harrigan, who also owns Old South Masonry, he acquired the lease on a small commercial space and opened Bickett Market back in July, located at the site of the former Bickett Gallery, on the street of the same name.

On our visit, we were greeted by the syncopated lilt of quiet Reggae music in the background. On a counter up front were piles of literature about animal welfare and the value of small agriculture amid boxes of in-season vegetables and glass cooler cases brimming with a variety of local free-range meats, chicken *and* eggs. In another freezer case was local ice cream, and on a shelf above that, local condiments and canned goods. Stegall was building a gate when we hunted him down.

Bickett is a farmer distribution facility where anyone can buy, coupled with a Community Sustainable Agriculture programs (CSA). These got started on the West Coast as a more direct way to distribute local food. CSAs require upfront payment for produce not yet grown and/or mature. One exchanges the payment for multiple produce boxes as needed. This payment schedule allows farmers to obtain needed revenue for operations.

“CSAs are expensive because you are buying up front. They support farmers because consumers don’t have to drive, say, to Burlington. That’s a distribution



gap. We’re creating a market, a model for neighborhood groceries where small farmers have an outlet. Consumers have an option to Food Inc. It brings people and communities together. The farmers get a lot of respect,” says Stegall. “CSAs are changing the way food comes to us.”



He is quite serious and passionate about what he does, pointing out that “organic doesn’t mean organic,” these days. “Big business is rebranding ‘organic.’” While neither consumer nor retailers have any idea who grows what you find at a “big box,” Stegall visits and knows his farmers personally via visits to farms and farmers markets. This gives him a much better grasp of how food, animals especially, are raised. Stegall accepts the term pioneer. “There needs to be more local produce. There’s a demand. We want to support local. People want it.”

Stegall has a track record and is quite passionate about what he does. “Food production has become an industrial process,” he says. “People want a direct connection to food, traceability. I can tell you who grew everything where,” a factor that draws much of his clientele. “Chefs come in every day,” he says. But there’s also the community aspect. Bickett Market’s support of humane treatment of animals extends to charities such as Paw Prints Educate and promotion of projects, farm tours and organizations like Carolina Farm Stewardship.

Bickett is on the front line of a new trend in culinary practice that ties the food scene together. Chapel Hill and Durham have a reputation for good food. There’s no reason Raleigh cannot. 🍷

### Bickett Market

219 Bickett Blvd. | 919.291.3286  
www.bickettmarket.com  
11am–7pm daily. Closed on Mondays.

# Coats, Scarves and Boots ... Oh My!

BY KELLY BLAIR WATHY



The sweltering heat of summer has bid Raleigh adieu, and fall in all its refreshing glory has arrived. While the advent of autumn is brimming with pleasantries, there is one facet of fall that is simply incomparable—a new fall wardrobe! Obviously, fall fashion includes all kinds of apparel, but this season the essentials are a to-die-for-but-functional coat, scarves in all patterns and fabrics, and boots that make a statement—but that are also made for walking.

An amazing coat is the crux of a fabulous fall ensemble. Much like a handbag that's habitually carried, coats are functional pieces that can be worn day-in and day-out. "A classic style coat is always a good investment," says Ashley Harris, owner of Vermillion, a fashion-forward boutique in North Hills.

The first style note when purchasing a coat this season is to look for something military-inspired. Ranging from weekend casual to boardroom chic, militaristic styles are as timeless as they are gender indiscriminate. In a palette of army greens, navy blues and earthy neutrals, the tailored silhouette is simple sophisticate with a touch of urban edge. I'm particularly fond of designs featuring traditional brass buttons. However, if there's a jacket you love that lacks this accent, buttons are easy to replace. (But for the sake of proper closure, be sure the new hardware is the same size as the old.)

Another popular trend in outerwear is the "wilderness woman", a look that blurs the line between urban opulence and backwoods brawn. Characterized by an abundance of

fur trim (faux being more accessible and animal-friendly), bold plaids spun from creamy cashmere, thick woolen tweeds, and a refined approach to tailoring, this style combines the utility of a grandfather's old parka with the glamour of a Park Avenue hostess.

Scarves are another fall staple. Unlike their ancestors who were strictly outerwear, contemporary scarves have fallen into the realm of accessories. Ashley Harris, obviously a scarf advocate herself, says, "A colorful scarf embodying seasonal colors will liven your basics from past seasons, helping them to stay current."

Currently, the "infinity" scarf has received high praise in terms of overwhelming popularity. Contrary to traditional representation, the infinity interpretation is a circular form that appears to have already been wrapped around the neck, the upside being it never comes undone.

Minor alterations have given the traditional scarf a place in contemporary fashion. Specifically, designers have employed the decorative addition of all-over fringe, bold colorful prints and trendy graphics. The scarf width has also undergone a transformation. In some cases, it has dieted profusely, shrinking to a mere shadow of its former self, while in other cases it has taken on the McDonald's mindset and "super-sized."

Originally used to protect the legs and feet of military personnel, leather boots have been gracing the sole for upwards of 5,000 years. Though the boot has always enjoyed a comfortable level of popularity, this fall, it has claimed the throne as footwear king. I'm not talking about just any boot though; this fall, it's all about height, opulence and utility. Like the models stomping the runway at fashion week, tall boots



are at the forefront of fall footwear. Vermillion proprietor Ashley Harris couldn't agree more, commenting, "This season, OTB (over-the-knee-boots) are a must!"

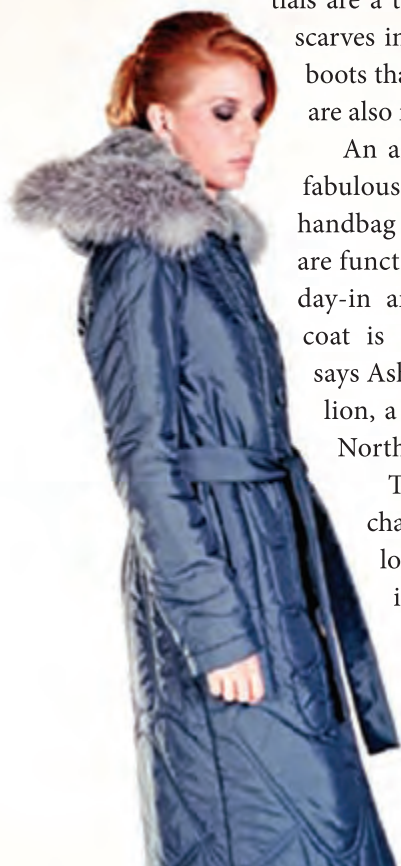
While not as dramatic, knee-high boots are enjoying a moment in the sun. Specifically the riding boot, a flat style akin to those worn by equestrians. Whether pulled over jeans, leggings or tights, riding boots are being worn by everyone this fall.

Another play on practicality is the fanciful rain boot, also known as Wellingtons (we mentioned these in our last issue, but they're so much fun, we had to mention them twice). Designers like Burberry have been dressing up Wellingtons in pricey plaid for years, but the style has only become popular recently. Companies like Hunter have teamed with high fashion houses like Jimmy Choo to create the ultimate in utility to chic.

The bootie is an ankle-high boot that is as variable as it is vivacious. Directly in line with the outerwear trend of "fashion-forward wilderness-woman," the classic work boot has undergone a Fifth Avenue transformation. The chunky silhouette has been streamlined and the flat rubber sole has been lifted. It's a look that can be worn with jeans, trousers and yes, even a dress.

This fall is about sticking to the basics: coats, scarves and boots. But that doesn't mean keeping it simple; with the abundance of styles from which to choose, you'll be busy mixing and matching until spring. 🍂

Kelly can be reached for comment by email at [kelly@raleighdowntowner.com](mailto:kelly@raleighdowntowner.com).



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Alliance Medical Ministry's Sean Harrison and Brand Fuel's Danny Rosin at a Band Together Fundraiser



Downtowner Magazine's Art Editor (and local artist) Max Halperin in the midst of an interview with artist Louis St. Louis



Artspace's frontwoman, Katie, keeping things in order

# AROUNDTOWN **AROUND** TOWN AROUNDTOWN

Photos below of just a few of the many local chefs and volunteers who donated their time and talent for the recent Raleigh Roundup Benefit





Photos from the grand opening of downtown Raleigh's newest live music venue, Southland Ballroom



left: Owner Scott Bramwell and wife Barbara. right, feature band The Amateurs. Photos below by Matthew Tunney



# AROUNDTOWN **AROUND** TOWN AROUNDTOWN

Photos from the Raleigh Hall of Fame induction ceremony (Photos by Sig Hutchinson)



More photos from the Raleigh Roundup Benefit



## Savoy BY BRIAN ADORNETTO, Food Editor



Savoy's white linen draped tables are meticulously set, but don't let that fool you; this restaurant is without airs. The rest of the décor is neat and simple, and the service is not only natural and graceful, but the down-to-earth staff makes everyone feel like family.

The kitchen is run by Executive Chef Peter Gibson, who has been cooking since he was 15 years old with people like Jean Claude, Heath Holloman, and Paul Fontaine to name just a few. Peter spent years traveling, fishing and cooking his way from New Jersey to Alaska and from St. Croix thankfully to Raleigh.

When asked to explain his cooking philosophy and style, he says, "Clean, simple flavors that are texturally diverse, not only within a dish but also across courses. I make classic dishes honestly and from the heart. I just want to make my mentors proud." That, he does. After eating at Savoy, you'll quickly agree that Chef Gibson is one of the best chefs in Raleigh you've never heard of.

Gibson and owner Jeff Snell champion Triangle businesses and merchants in all aspects of the restaurant, which is located in the former Fins north Raleigh space. Chef Gibson raises the quail that provide the restaurant's quail eggs and he also grows some of the vegetables offered on the menu. As much as possible of what they don't grow is sourced locally.

Savoy's current First Courses include a Mushroom Tart (\$5), Foie Gras (\$14) and Veal Sweet Breads (\$8). For the tart, a rich and creamy mushroom ragout sits on top of a golden puff pastry disc. At a mere five bucks, I felt like a foodie thief eating this terrific starter. The Peralada Cava Brut Reserva (\$9/glass) with its sweet effervescence properly complemented the sherry-infused mushrooms. The Foie Gras (duck

liver) was fabulous. Served atop a Roquefort crostini and sauced with a blackberry cardamom chutney, it was sweet, salty, buttery, and crunchy. Veal Sweet Breads (thymus gland) are a rare delicacy not usually found in the Triangle and these were amazing, a bona fide pleasure to find, and enjoy. The crispy breading led the way to a creamy center and the tomato fondue added a touch of sweetness. While Sauternes is a traditional pairing for foie gras, the honeyed notes of the Chateau D'Armajan (\$9/glass) also made a great match for the sweet breads.



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The Second Course section of the menu consisted of soups and salads. The Spinach Salad (\$7) was well dressed with a homemade sun dried tomato vinaigrette. Its herbaceous, tangy fried goat cheese played nicely off the intense flavors of the oven-dried tomatoes. The hearty Roasted Pumpkin Bisque (\$7) was smoky and filled with the delightful taste of fall.

Pan Roasted Maple Leaf Farms Duck (\$24) and Beef Tenderloin (\$26) are two of the seven entrees (Third Course) offered at Savoy. The irresistible sweet potato and shallot hash harmonized tastefully with the expertly cooked duck. The crispy kale was fried and salted like a potato chip and was every bit as addictive. The expertly seared tenderloin and the perfectly textured truffle mash were heavenly; this classic dish was executed with deft precision. The Leveroni Pinot Noir from Sonoma, (\$12), a full bodied, velvety wine with its juicy berry-ness, was a fabulous choice to round out the course and enhanced the flavors of both entrees.

Two of the most popular dessert choices



are the Crème Brulee (\$6) and Rum Raisin Tart (\$6). Made in a deep dish, the Crème Brulee's top was uniformly caramelized and crunchy while beneath was the traditional vanilla bean studded custard. The tart, served with a delicious apple and anise compote, was more like an individual open-faced pie. It wasn't overly sweet and had just the right amount of spice. It was paired with the soft, silky Burmester 10 Year Tawny Port for a very delicious end to a great meal.

Savoy is elegant but unpretentious and the menu is upscale and sustainable, but approachable and reasonable. Savoy not only enhances special occasions but can affordably serve as a frequent date night destination. This balance between formal and approachable is what makes it the best kept secret in North Raleigh.



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). Brian can be reached at [brian@raleighdowntown.com](mailto:brian@raleighdowntown.com).

## Savoy

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\$\$\$\$

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Features: Vegetarian and low-carb options, gluten-free upon request; outdoor seating, specials, bar dining, credit cards accepted  
Wine List: Diverse and upscale with plenty of good by-the-glass choices  
Alcohol: Full bar  
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Downtowner Tips: The Six Course Tasting Menu is an absolute steal at \$49 per person



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# { BARTENDER } 2

BY MELISSA SANTOS

**Ken Yowell** has been in the bar and restaurant biz for two decades, so he knows a little something about making a good drink. After moving to Raleigh from Fort Worth, TX, in 2000, he became the opening General Manager of The Flying Saucer. Since then, he has bartended and managed at Stool Pigeons, proudly worn the tie at Hibernian, worked high volume nightclubs like Mosquito and laid back Raleigh institutions like Havanas. Most recently, you can find Ken managing the bar at The Union in the Warehouse District. Ken lives in Raleigh with his awesome German Shepherd Echo and his “way less awesome roommate” Tang.



**6. If you were a car what kind would you be?** If I was a car I would probably be an old school Toyota Landcruiser. They don't make that model anymore, so when you see one it's typically beat to hell and you're shocked that even still runs.

**7. What's your biggest pet peeve?** Rude people. And long walks on the beach. Wait, no those are my turn-offs and turn-ons. Probably my roommate Tang.

**8. What would be your dream vacation?** My dream vacation would probably be for me and a couple of friends to go on a two week holiday in the wild west driving cattle from New Mexico to Colorado. Along the way we might just learn a life lesson or two. As long as it's a dream vacation I'd like the trailboss to be named Curly.

**9. Proudest moment?** Teaching Will Gibbs to pick up four bottles at once to make a Long Island Tea and then passing on a hatred of making them.

**10. Biggest time waster?** I'm a bit of an internet enthusiast. Probably my iPad.

**Colin Couch**, or “C-Bear” as this self-described big teddy bear is affectionately known, made his bartending debut at Tir na nOg. These days, you can find him pouring drinks and melting hearts at Busy Bee Cafe and The Hive. When he's not introducing people to new beers or making the best Sting and Queen Bee you've ever had, he enjoys watching movies, playing on his co-ed kickball team and experiencing new people, food and drinks. Don't threaten him with a good time!

**1. What beer do you usually recommend when someone asks for a suggestion?** I always recommend that people try something they've never had. Whether it be a particular beer or style, I can point you in the right direction.

**2. Best/worst thing about your job?**



The best: Eating the amazing food Chef Jeremy creates and drinking great beers I've never seen or heard of. Plus, making new friends. The worst: Not getting to party with all the people getting drunk in front of me.

**3. What's the last thing you crossed off your bucket list?** Seeing the Chicago Cubs play at Wrigley Field. I'm not going to lie; I teared up a bit when I saw the stadium lights as we were pulling up to Addison Avenue on the Red Line.

**4. Who are the “little people” everyone's always thanking?** I'd like to think gnomes play a big role in the day-to-day.

**5. Favorite city to visit?** Chicago. It's so clean and has so much personality, and it's home to the Cubs. Runner-up: Emerald Isle, NC. My family goes every year, and to me, it's the place where the real world disappears.

**6. What song is on heaviest rotation right now on your iPod?** I just saw Muse at the RBC Center and it was one of my top three shows of all time. I'm rotating through their entire catalog.

**7. Best meal you've had in Raleigh?** Nothing really sticks out as the best, but every time I eat at Sono, I feel like it's been years since I've had sushi. It's so good! I always end up ordering too much.

**8. Favorite memory at Busy Bee?** A karaoke event when we were slow one night involving Keshha and profuse sweating.

**9. Best quality a girl can have?** Deep pockets. No, but really, they have to be outgoing, funny and good looking. (See, I'm not shallow.)

**10. Favorite game to play as a child?** Doctor and hide-and-seek. I'm quite the physician, and even though I've always been a big boy, I could always find the best hiding places. 🏠

Santos loves to hear your suggestions for awesome bartenders that she won't interview. Drop her an email and say hello: [melissa@raleighdowntowner.com](mailto:melissa@raleighdowntowner.com)

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## The Amateurs

*An interview with William “Shep” Shephard, an interesting, altruistic and kind-hearted soul who loves music, local history and good friends.*

**How did The Amateurs first come to life?** We got started in 1983 after college. I wanted to write, so I started with poetry. I come from a family of gospel singers, but I personally wasn't very musically accomplished. I started inviting musicians over; they would jam and I would write the music. I wanted to start a band, but one without the ego, which is why I decided to call it The Amateurs.

As in, “For amateurs, you're not so bad.” I also found this old dictionary from the 1900s that defined amateur as “one who has a love for something.” The name kind of stuck, although some of the guys gave us a hard time with it, like our gigs being referred to as amateur night. A lot of people didn't really know what reggae was back then, so it gave us a

chance to spread the love. My goal was—and still is—to put a twinkle in somebody's eye. We love to play, and aren't looking for stardom; just fun. Being in The Amateurs is a good way to meet people and make friends.

**How has the band changed over the years?** We've gone through several different iterations of band members, as people come and go. I'm the only original band member still here. Our main lineup is Chris Macon on guitar, Mike Canale on bass, Eric Broadway on drums, and Davis on bass guitar. And me as songwriter/vocalist/congas. We have a few different people who play sax and back-up vocals. The music is essentially the same as it's always been: fun and infectious. We're just up there on stage having a great time and hope that everyone in the audience is doing the same.

**What's your favorite Amateurs song?** I'd have to say “Look at the People.” I put it on YouTube about a year ago, and it got 19,000 hits. It's a song about people fighting for their freedom during the Iranian protest.

**Do any of your shows stand out as a favorite?** I have always loved playing the coast; everyone's on vacation and ready to party, so they're the most fun people we get to be around. The folks in Nags Head, Beaufort and Wilmington always really

appreciate our stuff. I love the area and the people. We had a Reggae shop on the coast for a while so we were able to spend a lot of time down there.

**How would you describe your sound?** We have this American slant to our music that rocks

a Reggae beat, so I guess you'd call us Rockin' Reggae. We aren't Jamaican, so technically it's not official Reggae. Reggae that rocks—it's not a sailboat; it's a motor boat. I think Reggae music has a unification theme, with a broad interest among all races and cultures and is the perfect medium for bringing people together.

**Let's veer off topic a second and talk about something that's important to you. Tell us about your involvement with the Latta House Foundation.** The Latta House was located on the original site of Latta University, founded in the late 1800s by Reverend Morgan Latta to educate underprivileged and orphaned children in Raleigh's black community. I was the caretaker for the house, living in it for seven years, trying to help raise awareness about Rev. Latta's work. When he built the house, he was a slave of the Cameron family, and he wrote a book in 1903 that chronicles his life and how he built this school. During the late Reconstruction period, right after slavery ended, Rev. Latta was one of Shaw University's first students. I'm just trying to keep the Latta history alive because it's an important part of what Raleigh is today. I began the Latta House Foundation and was its first president for a number of years, and now I'm



an advisor and volunteer. The house unfortunately burned down in 2007, which was tragic. I'd like to see a replacement for this building, a re-creation. We even have the floor plan of the house; hopefully one day we'll have enough of its original contents to have it duplicated.

Since then, we officially have a federal exemption, so it should be easier to raise funds and have our dreams recognized.

**You've started a few side projects along the way, Couch Disc Golf and Stick Together? Yeah, Couch Disc Golf is just like it sounds: it's a fun and competitive game of skill that can be played inside or outside while sitting. The discs and basket look just like the full version, just smaller and easier to carry around. Stick Together is my version of juggling sticks—a baton and two control sticks. It's something I've enjoyed learning and mastering for years, and the art of juggling sticks has actually been around for centuries, showing up in civilizations all over the world. If anyone wants to grab a Stick Together set or learn more about Couch Disc Golf, they can drop me an email at couchdiscgold@yahoo.com.**

- Look at the People: <http://bit.ly/amateurs-look>
- Ganja Man is Coming to Town: <http://bit.ly/ganjaman>
- Johnny Be Good at Hibernian with Foster and Blade: <http://bit.ly/amateurs-hibernian>
- Couch Disc Golf Facebook page: <http://on.fb.me/couchdiscgold>



*The Amateurs on stage at the grand opening of Southland Ballroom*

# In Flames: Raleigh's Fight against Fire

BY CHARIS GUERIN, RALEIGH CITY MUSEUM

From its founding in 1792 through the turn of the twentieth century, Raleigh experienced numerous fires. Some of these fires devastated parts of the city while others caused minor damage. With the creation and expansion of the city's fire companies, improved water supply and the acquisition of appropriately maintained equipment, Raleigh transformed itself into the city it is today.

Raleigh's original design called for four of the city's main streets to lead towards Union Square, with each street measuring 99 feet wide and buildings on each side. All other streets were to measure 66 feet wide. These widths, along with the shade provided by trees, served as deterrents for potential fires. But as Raleigh's population grew, more buildings made primarily of wood were constructed along the city's streets, thus increasing the risk of fire. In 1802, to reduce this threat, Raleigh's citizens supported funding for a hand-drawn fire engine that could pump 80 gallons of water per minute. However, the ability of this fire engine depended on a reliable water supply, which Raleigh did not have. As a result, the city decided not to purchase the fire engine.

Approximately ten years later in 1813, a North Carolina law allowed the city to create regulations for fire control. This control took the form of a bell that would be sounded to alert all citizens should a fire erupt. Kept at Casso's Inn and Tavern—then located at the corner of Morgan and Fayetteville Streets—the bell was put to use when a large fire broke out in 1816. Unfortunately, Raleigh's citizens were initially unable to keep it from spreading and as a result, 51 wooden buildings on the first two blocks of Fayetteville Street were

destroyed in two hours. The State House in Union Square survived the outbreak, only to burn down 15 years later during an effort to renovate and fire-proof it in June of 1831.

In 1819, almost 30 years after Raleigh's establishment, the city finally organized its first company of firefighters after the purchase of a "very complete Fire-Engine from Philadelphia, with a Supply Pump, a sufficient length of Hose, Fire-Hooks, and Chain." However, due to poorly planned and unenforced fire regulations, the fire engine was poorly maintained. When another fire occurred in 1823, the engine's inadequacy and the city's continued lack of a reliable water supply came to light. Shortly after, city commissioners created a committee to organize volunteer firefighters, but with a catch: if less than 40 men volunteered each year, the city could draft additional members. In addition, should the fire bell ring, "all free males in the city were required to report with their fire buckets under penalty of five dollars fine for every failure to do so."

Yet firefighting was not only a man's world in the early 1800s. The daughter of Casso's Inn founders Peter and Margaret Casso, Hannah Casso Stuart, fought fires alongside the city's men during these tumultuous years. Stuart even destroyed her home's kitchen to create a firebreak between buildings on three different occasions. As a result, she is considered one of the city's first heroes for her bravery



Jacob Marling painting of the completed remodel of the State House in the 1820s. This version of the Capitol burned down in 1831. Architects did not complete the construction of the current Capitol until 1840.

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and personal sacrifices.

By the turn of the twentieth century, great improvements in Raleigh's fire regulations, fire companies and water supply system enabled the city to more efficiently control outbreaks. At the beginning of 1900, four fire companies consisting of 90 paid and volunteer members helped to protect Raleigh's 13,643

residents and 1.8 square miles from disasters like that which occurred in 1813. Those companies were Rescue Company No. 1, Victor Company No. 2, Capital Hose Company No. 3, and Hook and Ladder Company No. 1. In addition, the city operated and maintained 127 public hydrants, 30 alarm boxes, three horse-drawn hose wagons, one horse-drawn hook and ladder truck, eight horses, and one horse-drawn steam fire engine on reserve.

Raleigh now has 27 fire stations, 28 engine companies, and a number of ladder and rescue companies, as well as over 500 personnel, that help protect over 400,000 residents in approximately 140 square miles. Today's fire engines, such as those at Fire Station 1 (Central Fire Station), pump 1,500 gallons per minute and extend their aerial ladders 100 feet. For more information on Raleigh's fire department history, visit: [www.raleighfirehistory.org](http://www.raleighfirehistory.org).

*The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday, and 1pm-4pm on Saturdays. Check out our newest exhibit, Portraits of Raleigh II: Images of a City and Her People, Series Two, which will open December 3, 2010. If you have any questions, please call 919.832.3775 or check out our website at [www.raleighcitymuseum.org](http://www.raleighcitymuseum.org).*



Built in 1870, Metropolitan Hall was a multi use building that included a fire department in its basement.

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Welcome the holiday season with Raleigh City Museum as we go back in time for a fun, historic celebration!

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The event runs December 4 - December 23. All museum store items 20% off Dec. 4

# LOCAL GALLERY NEWS

BY MAX HALPERIN, Art Editor

I had one very positive response to American Chronicles: the Art of Norman Rockwell—the retrospective that opened the renovated East Building of the North Carolina Museum of Art this month—it’s great fun.

Needless to say, the creator of hundreds of covers and illustrations for *The Saturday Evening Post* and other journals also covered the American landscape with a good deal of savvy kitsch—the jolly Dickensian coachman cracking his whip for a Christmas cover, the sweet upper-middle class child returning from her summer vacation, the runaway boy perched on a café stool while a policeman and a counterman lean over, all beatific smiles.

But John Coffee, assistant director of NCMA, makes a good case for seeing a degree of conflict and complexity in some of Rockwell’s work. There is the startling discovery that, toward the end of his life, once relieved of the saccharine straitjacket created by the family magazines that had made him wealthy, Rockwell moved determinedly into paintings supporting the civil rights movement of the ’60s, though his basic technique never varied.

The most striking of these, painted during the fight over desegregation, places five figures against a blank concrete wall carrying the word “Nigger” and the remnants of a thrown tomato. Your eyes

are drawn to the subject of the painting, a small, fragile African-American child, dwarfed by four burly U.S. marshals whose heads disappear off the upper edge of the canvas.

And here and there among the SEP paintings an aside by Rockwell takes the viewer slightly beyond the obvious. Overt sex was taboo but a doll might appear in an enticing posture. Except in servile positions, African-Americans rarely appeared, but Rockwell could get close; his “Family Tree” is rooted in an ugly pirate. From him stem two branches, one aristocratic and upper class, the other containing a heavily bearded Westerner and his Indian consort, but all resulting in a blue-eyed cherub. Every face is, of course, almost comically derivative, but the point is made.

Rockwell could play any number of imaginative variations on a theme. A fairly delicate painting of a mid-teen girl staring wonderingly into a mirror, a photo of an adult woman in her lap, is matched by a comic image of another on a subway, schoolbooks in her lap, hiding her face with a magazine cover of a star.

Some of the covers have become iconic; the triple-portrait of Rockwell painting himself is no doubt the most famous. We see the back of his head as he stares into a mirror, an eyeglass-covered face staring back, while a very different, far more



Triple Self Portrait by Norman Rockwell, oil on canvas



Girl by Bob Trotman, paint and tempera on white pine

dashing face emerges on the canvas. And for those of us who feel slighted and want to see more of the covers, large walls of the exhibition contain over 300 of them, divided into decades. But remember, even Rockwell felt compelled to point out that he was scarcely painting life as most us live it.

Four smaller shows also mark the opening of the building: “Bob Trotman: Inverted Utopias”; “Binh Danh: In the Eclipse of Angkor”; “Fins and Feathers: Original Children’s Book Illustrations”; and “John James Audubon’s The Birds of America.” “Inverted Utopias,” set in the museum’s new North Carolina gallery, is something of a corrective to Rockwell’s coy and idealized visions—painted wood statues of men and women fall, sink into the floor, hide, and crack open. “Vertigo,” a self-portrait, dangles from the ceiling. A matron, fully coiffed, eared and groomed as she might be in a Rockwell cover, falls head first.

At Gallery C the walls are covered with abstract paintings by Diane Patton, and the floor is filled with the small but astonishing, glass ceramics of Sally Rockriver. Rockriver’s glass is put through a quasi-controlled chaos that makes each piece unique. Edges may erupt with droplets of frozen glass or flow like some creatures

of the sea or begin to close in like Venus Flytraps. Surfaces, rough or smooth, glitter with color. Since Rockriver uses every piece of glass that breaks away or falls in the oven, many of her pieces are essentially assemblages.

Patton’s work employs any number of familiar approaches to abstraction—patches of color, squiggles, marks, scratches. But with all this she creates a sense of depth that gives meaning to her insistence that the work came into being after a hike in the Blue Ridge. “Lost in Love” is clearly the best in the show. A few lines of graphite mark the immediate surface. Levels are created by layers of paint and strokes of blues over blues, oranges over yellows over grays. Grays emerge and move like a dark stream into the depths of the canvas.

Three very different artists fill every inch of Lee Hansley’s galleries. In the center are eight bold pieces by George Handy—five or six deep, oddly shaped wooden panels in yellows, ochres, blues, greens, are piled on oddly shaped panels. Every edge, marked in red, seems to run counter to another.

Small dramatic paintings by Sam Shelby fill every inch of two rooms on one side of Handy. Thick swirls of paint create green forms against light skies. Individually the canvases can be effective, but painting after painting takes the same road. On the other side of Handy, Kenneth Peters attempts a series of Hopperesque images, lone buildings against a dramatic sky, some quite moving in their own right.



Aquafire by Sally Resnik Rockriver, ceramic glass

NC Museum of Art | [www.ncartmuseum.org](http://www.ncartmuseum.org)

American Chronicles: The Art of Norman Rockwell | Nov 7–Jan 30

Bob Trotman: Inverted Utopias | Nov 7–Mar 27

Binh Danh: In the Eclipse of Angkor | Nov 7–Jan 30

Fins and Feathers: Original Children’s Book Illustrations | Nov 7–Jan 30

John James Audubon’s The Birds of America | Nov 7–TBA

Gallery C | [www.galleryc.net](http://www.galleryc.net)

Diane Patton & Sally Resnik Rockriver | Oct 22–Nov 20

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DOWNTOWN  SNAPSHOT  
From the Downtown Raleigh Alliance



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Dear Reader,  
Make downtown part of your holiday shopping experience! We are very excited to announce “Shop Downtown,” a new DRA program that kicks off Saturday, Dec. 4th from 10 am-4 pm with “A Taste of Retail.” Even our most avid Downtowner supporters may not realize that we have 31 unique shops in the area. Come see them all and enjoy light bites from popular dining establishments starting at noon (while supplies last). Participating retailers will offer discounts throughout the day and shoppers may enjoy live performances by outdoor entertainers. For more information, visit [www.ShopDowntownRaleigh.com](http://www.ShopDowntownRaleigh.com).

And on Saturday, Dec. 11 from 2-8 pm, shoppers will enjoy a unique shopping experience during “Shop, Sip & Cinema,” featuring retailer discounts, trunk shows and wine samplings from 2-5 pm. At 5 pm shoppers are invited to the NC Museum of Natural Sciences for a mini reception with complimentary wine, champagne and sweet treats followed by a FREE screening of *Sex and the City 2* at 5:30 pm.

After you enjoy shopping downtown on Dec. 4, grab your mittens and scarves and make your way to City Plaza for the AT&T Raleigh Winterfest (for more information go to [www.RaleighWinterfest.com](http://www.RaleighWinterfest.com)). The two-month long extravaganza features an outdoor skating rink with natural ice. The admission price is \$8 per person and includes skate rental. A FREE, family-friendly celebration of fun-filled activities at the AT&T Raleigh Winterfest kicks off with the opening celebration on Saturday, Dec. 4, from 4 pm until 10 pm and the rink will stay open until 11 pm.

Opening night will feature performances by two headliners, **Jaron and the Long Road to Love** and **Christian Kane** along with a special holiday performance by **The Embers**. These much anticipated performances along with acts from local choirs and bands, dance groups and a multitude of other entertainers, a visit by Santa Claus, carriage and carousel rides and a dazzling holiday tree will be featured in a half-hour long holiday special on ABC11. And the AT&T Raleigh Winterfest Ice Rink will continue to be programmed with fun events for all ages through the end of January 2011.

Please enjoy this issue of the Downtowner Magazine.







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# There Are No Stupid Questions BY JOEL MORGAN



From time to time I receive email questions from readers about wine—to which I am happy to *attempt* to answer. After all, asking questions is the most basic way in which we gain knowledge, no matter what the subject. One of the great things about wine is that it is a constant process of learning new facts, new vintages, new winemakers, and new ways to pair with food. In this issue, I'll be answering some questions I've received lately. If you have your own wine questions, you're more than welcome to drop me an email at [joel@epicurewines.com](mailto:joel@epicurewines.com).

## Are there any everyday ways to improve your wine palate? ~ C. Parnin

First, let me begin by saying that your palate is unique to you and no one else. Not even twins have the same palate. There are a few simple ways to improve your palate though: One would be to not put on cologne/perfume or brush your teeth right before a wine tasting. Another thing you can do is taste the wine at a correct temperature—50-60F for whites, 55-65F for rose', and 62-68F for red wines. Also, taste wine in an order: white before red, light-bodied before full and regular wines before dessert wines. Another thing that helps is in lieu of just "drinking" the wine, use the 5 S's Method: See, Swirl, Sniff, Sip, and Savor.



## Did the movie "Sideways" have an effect on Pinot Noir and Merlot? ~ D. Braswell

Very much so. Pinot Noir had been gaining in popularity at a slow, steady pace until this movie became a hit and then all things changed. Pinot Noir became the new "it grape" and its popularity exploded. Very soon many more winemakers were of the mindset that they *had* to have a Pinot in their portfolio. But Pinot Noir is a fickle grape to grow and many of the wines produced in the ensuing rush were mediocre at best. Restaurants began to bulk up their listings of Pinot as well, but many were just there to give the appearance of a large selection. Consequently, Merlot took a serious hit and many wineries suffered from the negative stereotype encouraged by the movie. One interesting thing, though, is that many Merlot producers realized that they would have to step up their game and improve the quality of their wine. More annoying than interesting is the fact that the price of Pinot Noir shot up greatly as a result of the movie, adding to its mystique as a finer style of wine, even though not always true.

When are sulfites added in winemaking and are they grape-specific? ~ E. Norby I would be remiss if I didn't start by saying that sulfites are a naturally occurring compound that

prevent the growth of microbes in nature. They can be seen on grapes in the faint gray film on the skin of a grape. Sulphur is used in winemaking from the time the grapes arrive to the time the wine is bottled. It inhibits and binds oxygen which slows down the aging process for wine. Without sulfites, a wine would normally not last longer than 18 months. Many of the most famous wines in the world would not be what they are today without many years of slow aging, a result of using sulfites. There are, however, no specific types of sulfites used solely for red wine or white wine production. Many people claim to be allergic to sulfites. One way to see without going to a doctor would be to eat a food high in natural sulfites such as dried apricots. If you eat those and have a reaction, then you might be allergic and should see a doctor to be sure. If you don't have a problem then you may be in fact more sensitive to higher levels of tannic acid present in most red wines.

## Are there any Wine for Dummies classes available? ~ D. Dadlani

I wouldn't call any educational class a "Wine for Dummies," but there are many tasting and classes in the area. The locally-owned wine shops such as The Wine Merchant, Seaboard Wine Express and Barley & Vine all have educational tasting and a well-trained staff to enlighten you on the wines you taste. Additionally, there are more structured wine events offered by these places to increase your knowledge. There's a series of classes/instructional wine classes called Windows on the World that offers classes, different courses and a self-guided book education by the same name. The book itself is a great guide to understanding wine in a general manner, and I highly recommend it. Keep in mind that no one knows everything about wine; everyone in the world of wine is in a constant state of learning new information.

Joel is a wine distributor for Epicure Wines, committee member for Triangle Wine Experience and an avid wine geek. He can be reached at [joel@epicurewines.com](mailto:joel@epicurewines.com).

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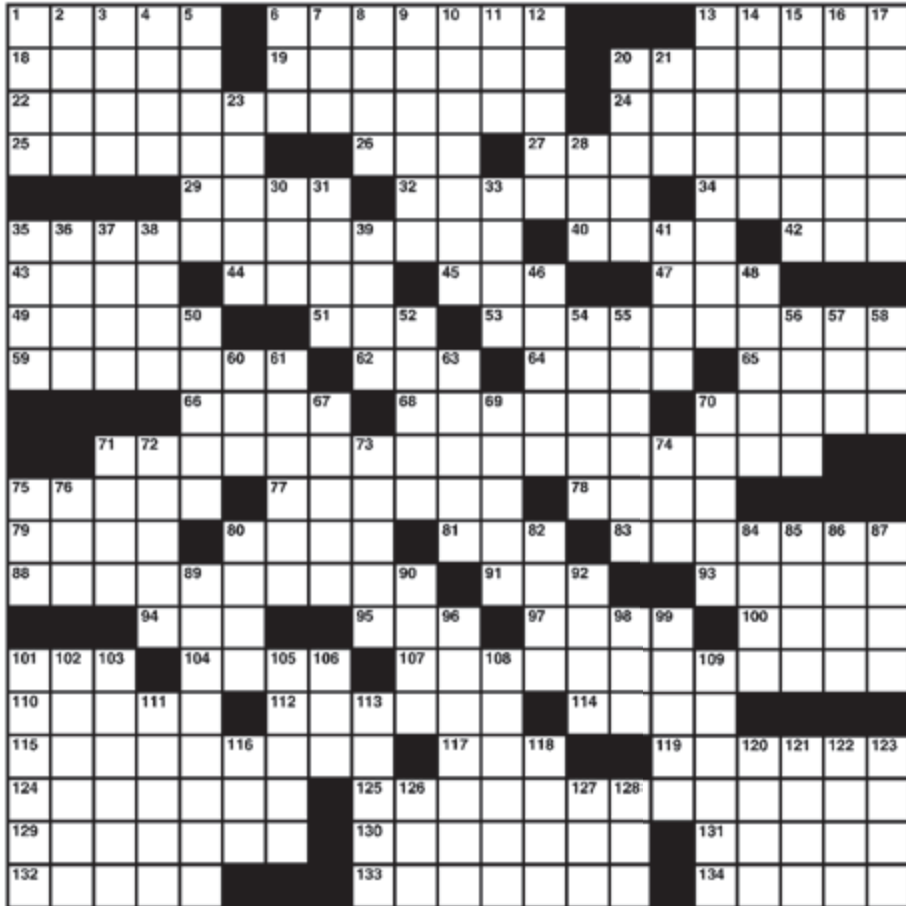
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By Robert A. Doll from the Los Angeles Times  
Edited by Rich Norris and Joyce Nichols Lewis

- "Familiar Endings"
- ACROSS**
- Bear mascot of the 1980 Moscow Olympics
  - Like some dancing
  - Grunt's position
  - Modern messages
  - Horace's "Ars \_\_\_"
  - Roll player
  - Memorable 1994 film exhortation
  - Well-fortified, in a way
  - \_\_\_ Pie
  - Nail site
  - Ruthless
  - Q5 maker
  - Intrude
  - '60s activist Bobby
  - Skipping no pages
  - Spirited horse
  - Nintendo's Super \_\_\_
  - Game show name
  - Originate (from)
  - Bribe
  - "The Gold Bug" author
  - "If you prick us, do we not \_\_\_?": "The Merchant of Venice"
  - Understood
  - In detail
  - Feature of many a bad review
  - Here-there link
  - Pitching staff leaders
  - Have in spades
  - "Hold it!"
  - NASCAR racer Mark
  - Penn or Pitt
  - Defend one's principles bravely
  - He-men
  - \_\_\_ Tunes
  - Needing ice, maybe
  - "I, Claudius" role
  - Hard to catch
  - Power tool?
  - Stock holder?
  - 1969 Bob Dylan hit
  - Fate
  - "Three Coins in the Fountain" fountain
  - Baltimore daily
  - Fa-la link
  - Maker of PowerCat soccer shoes
  - Divided sea
  - Crime show with two spin-offs
  - Wilson's predecessor
  - Lehane crime novel about a missing girl
  - Lively movement
  - "Twelfth Night" duke
  - Foe of the Iroquois
  - Complete
  - Navig. aid
  - Like many beach bums
  - Sports no-no
  - Continually
  - Goes after crustaceans
  - Access, in a way
  - India's first prime minister
  - SAT segment
  - Paul Anka love song with a Spanish title
  - Bee killer, at times
  - No more than
  - 1989 Radio Hall of Fame inductee
  - Went under
  - Old player
  - 10-time Gold Glove winner Roberto
  - Loan no.
  - Want ad letters
  - Musical symbol
  - Emperor under Pope Innocent III
  - Galleys with two banks of oars
  - Post-ER area
  - Unofficial Seabees' motto
  - Hardly the macho type
  - 100 clams
  - Aqaba is its only seaport
  - Corrida cry
  - Scouting prizes
  - Means to get in touch
  - High dudgeon
  - Whomps
  - Adventurers / documentarians
  - Martin and \_\_\_ Johnson
  - Period, e.g.
  - Seals, as a deal
  - Support, with "up"
  - Hacks
  - Earthen stewpot
  - Zig or zag
  - Perk recipient
  - Muscat's land
  - They may include ht., wt., skin color, etc.
  - Academy teacher
  - Pleistocene, e.g.
  - Team with a mascot named Uga, familiarly
  - Bryn Mawr undergrads
  - Etcher's supply
  - Have a \_\_\_; crave
  - Ex-senator Trent
  - Nitrogen-based dye
  - Law closing?
  - "Pipe down!"
  - Crüe-ish?
  - Was relentless, as a storm
  - Reef ring
  - Shade of blue
  - Secret \_\_\_
  - Violent anger
  - Admired stars
  - Georgetown athletes
  - Fund for later yrs.
  - Irreverent NBC hit
  - Something to take in the afternoon
  - Best of the stage
  - Wear a long face
  - Climber's challenge
  - Parade honoree
  - Hunter of fiction
  - Get to
  - Parent/teen sticking point
  - Jellystone Park bear
  - CRT part
  - Tale starter, perhaps
  - Scratch
  - Grab \_\_\_; eat on the run
  - Rupert of "The Reivers"
  - \_\_\_ Oldest Rivalry: Virginia/North Carolina annual college football game
  - Lays to rest
  - Dietitian's forte
  - \_\_\_TV: "actuality" network
  - "Piece o' cake!"
  - Hankers
  - "Beavis and Butt-head" spin-off
  - Elegance
  - Go down a bit
  - Compos mentis
  - No, across the Bering Strait
  - Vintage pop
  - Bring home
  - Put under
  - Dawn deity
  - NBA stats
  - To boot
- DOWN**
- No more than
  - 1989 Radio Hall of Fame inductee
  - Went under
  - Old player
  - 10-time Gold Glove winner Roberto
  - Loan no.
  - Want ad letters

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## It's Moore Square's Turn BY TRISHA L. HASCH, MUP



Moore Square was originally conceived in 1792 when it was designated as one of four public spaces in Raleigh. Since then, it's been the premier destination for the city's high-profile public events including concerts, Artsposure, area school activities, and summer movies. Moore Square, however, was not designed as a venue for large events and heavy traffic and, in recent years, had become worn and downtrodden.

While Moore Square has always been a valued green space within the city fabric, and a 'pivotal' space within the Historic District, its physical form and spatial character was far from ideal. Much of the green surface of the Square had been substituted with vast mulch beds. Thirty years of small-scale ad hoc changes—planters, walls, benches, light fixtures, electric junction boxes, and a kiosk—cluttered the space and adversely impacted the visual character and integrity of the Square.

In 2009, Mayor Meeker issued a 'call for ideas' to reconceive the four-acre square to best serve a new era in Raleigh that included the recently reopened Fayetteville Street, City Plaza and the Festival site. In response, the Moore Square National Design Competition, Raleigh's first public design competition, was born. A new design would ideally create a unique public space and urban experience for the 21st century. At the time, Mitchell Silver, Director of City Planning suggested, "Since 1792, Moore Square as a public space has evolved. Each generation has had an opportunity to transform Moore Square to meet the needs of the residents. I am excited that this generation has the opportunity to place its imprint on one of Raleigh's most significant gathering places."

Christopher Counts Studio in Charlottesville, VA, was selected the winner of the jury-based competition in large part because of its sensitivity to the existing site and historic situation and its thoughtful response and consideration of pre-competition public input. Raleigh City Council approved Christopher Counts Studio to continue with development of a Master Plan for the Square.

Under the Master Plan, the new Square



will continue as a significant cultural landscape as described in *Common Beauty: History of the Physical Form and Uses of Moore Square*, published by the Raleigh Historic Districts Commission (2009). Elizabeth Meyer, Historical Landscape Architect and project advisor on *Standards for Rehabilitation of Cultural Landscapes* expounded on the need to alter or add to a cultural landscape to meet continuing or new uses while retaining the landscape's historic character. A key component of the design refinement proposed by Christopher Counts Studio has been the desire to make Moore Square more multi-dimensional without compromising its integrity as a significant historic and cultural landscape. The design goal has been to transform Moore Square into a public space that attracts a broad range of the city's residents to linger, play and rest in comfort in the company of others.

The public asked for this communal gathering place that would support openness, activity and versatility. People also wanted simplicity, diversity of people and safety. Better lighting was a dominant request as were picnic tables, benches—both moveable and unmoveable—along with trash bins and

recycling bins, all of which would draw people to this public space.

People wanted the Square to be accessible and interesting to everyone—adults, children, youth, people with disabilities, and elderly. Many suggested making it a place for children since the population of families in Raleigh continues to rise. People continued to support events in the Square, both large and small, though more human-scale functions and activities like interactive art, a climbing wall, public art, day vendors, a café, street performers, simple staged events, movies, and chess games, received wide-spread support. Ideally, the Square also would give people the experience of nature, trees and green space in the midst of a busy downtown and hectic lives.

In the Christopher Counts Studio's evolving proposal people are drawn into the new Moore Square for the reasons suggested during the continuing public-input process. As displayed in the 'in-process concept plan,' visitors are pulled inside by a sense of welcome, safety, and excitement. The space is well lit with seating available throughout. Existing path materials are recycled in the pavement pattern of an exciting and flexible

new plaza that can host both grand and impromptu performances.

The proposed design expands the spatial, experiential and programmatic range of the Square by introducing a gently tilted lawn. An adventure playground is embedded in the landform, and the gentle northern slope becomes an amphitheater, or simply a place to sunbathe and people watch. Sustainable practices such as collecting stormwater in rain gardens and enriching habitat in the interpreted natural area ensure that this design benefits the ecosystem and establishes a contemplative zone for activities including reading and bird watching. The Square becomes multidimensional, offering prospect, large expanses of open lawn, and places for refuge and recreation.

David Diaz, CEO, Downtown Raleigh Alliance, is a proponent of the new concept: "The successful redesign of Moore Square is a prerequisite for the revitalization of the Moore Square district of downtown Raleigh. Moore Square is the center—or the heart—of the district. Without a healthy Moore Square, the rest of the district will simply not live up to its potential. I would urge downtown supporters to get involved in the process."

Get Involved! City of Raleigh Parks and Recreation Department, in collaboration with the Raleigh Urban Design Center, will host an opportunity to review the draft Master Plan for Moore Square and a physical model of the Square's proposed design. The event takes place at Chavis Park Community Center, December 9. Doors open at 5:00pm for viewing of the model. At 6:00pm Chris Counts will present the draft plan and facilitate a question and answer session. To register, email [parkplan@raleighnc.gov](mailto:parkplan@raleighnc.gov). For more information, contact Cassie Schumacher-Georgopoulos, Project Manager, 919.996.4797.

Moore Square is Downtown Raleigh's next transformational investment. Dan Howe, Assistant City Manager, remarked during a recent presentation, "Public landscapes matter; investment in them is an investment in public life." 📍

"*Designing Great Places*" are articles and news from Raleigh's Urban Design Center and the City Planning Department. Website: [www.raleighnc.gov/urbandesign](http://www.raleighnc.gov/urbandesign)



# Canes Holiday-Themed Puck Sales

BY PAUL BRANECKY, [carolinahurricanes.com](http://carolinahurricanes.com)

The Kids 'N Community Foundation will be offering five chances for fans to purchase a limited-edition Carolina Hurricanes autographed holiday puck at their kiosk atop section 129 during five select games this year.

Players' wives will be selling 300 unique pucks each month, except for February when they host the annual Valentine's Day t-shirt fundraiser. The pucks will sell for \$30 each. Selling begins when the doors open and will continue until all the pucks are sold. Make sure you arrive early, because last season the St. Patrick's Day pucks sold out in just 15 minutes.

Each puck is signed by a Carolina Hurricanes player and includes a Certificate of Authenticity and a tax receipt. Limit is three pucks per person. Cash is recommended to expedite the process.

All proceeds will benefit the Kids 'N Community Foundation. The Foundation is a 501 c3 organization

that raises money to support children's organizations that focus on health, education, and underserved population development. Last year, the Kids 'N Community Foundation awarded \$458,374 in cash grants to 52 different children's charities and foundations in North Carolina.

The themed pucks fundraiser will generate much-needed funds for children in our community. Come on down to the Kids 'N Community kiosk on any of



the following dates and you too could be part of a great cause to help support the community that gives back so much!

- **November 24:** Make sure you head over to the kiosk when our Thanksgiving-themed puck will go on sale. The puck is white and features a black and yellow pilgrim hat with a Hurricanes logo in the center.
- **December 18:** Make sure you give your friends and family a present they will truly cherish when our holiday themed puck goes on sale. The puck is red and features a red and white candy cane with a Carolina Hurricanes branded bow.
- **January 1:** Help bring in 2011 with a New Year's-themed puck. This black puck features a firework with a Hurricanes logo in the center.
- **March 16:** This St. Patrick's Day puck, our last sale of the season, is green and features a pot of gold with a Hurricanes logo in the center. 🍀

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## Nov 24-28 (Wed-Sun)

The Carolina Ballet presents **Pinnocchio**. An immediate hit with audiences 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 holiday offering. Raleigh Memorial Auditorium. Tickets may be purchased online at [www.carolinaballet.com](http://www.carolinaballet.com) or 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 perform renditions of your festive wintertime favorites. Meymandi Concert Hall. Visit [www.ncsymphony.org](http://www.ncsymphony.org) or call 919.733.2750.

## Dec 2 (Thur)

Raleigh Downtowner's **5th Annual Downtown Santa Ball** from 7-10pm at The Union Tavern in the Warehouse District. Enjoy complimentary wine, Big Boss beer, dancing and food from local area chef's while helping out the Boys & Girls Club of Wake County. Giveaways including Hurricane's tickets, restaurant gift cards and much more. Free live music after 10pm. Each party-goer is asked to bring an unwrapped toy valued at \$20 with a suggested age range of 5-14. If you don't have time to buy a gift, please bring a check in the amount of \$30 made out to The Boys and Girls Club of Wake County. Cocktail attire. No Jeans. Visit [www.raleighdowntowner.com/santa](http://www.raleighdowntowner.com/santa).

## Dec 3 (Fri)

**First Friday** in downtown is one of Raleigh's most popular evening escapes and is a great fun-filled self-guided tour to Raleigh's exciting art, music and dining scene. on the first Friday of every month. Galleries, live music and culinary delights abound. Experience art in all the downtown districts. Use the R-Line for convenience!

## Dec 3-5 (Fri-Sun)

The North Carolina Symphony presents Mozart's **Amadeus** with Grant Llewellyn, music director. Amadeus is the basis for a spellbinding new hybrid of music and theater. Actors Ray Dooley and Michael Urie (Ugly Betty) star in the first-ever collaboration between the North Carolina Symphony and PlayMakers Repertory Company. Don't miss this exciting collaboration of two of the Triangle's premier performing art organizations. Meymandi Concert Hall. Visit [www.ncsymphony.org](http://www.ncsymphony.org) or call 919.733.2750.

## Dec 4 (Sat)

**2010 Jingle Bell Run** fundraiser to benefit the Arthritis Foundation for vital funding for research, programs and services to prevent, control and cure arthritis and related diseases. The Jingle Bell Run includes a 5K Competitive Run, a 5K Recreational Run/Walk, a 1-mile Fun Run/Walk and a Reindeer Dash for children 10 and under. Prizes are awarded for best competitive times, fundraising, and costumes. Registration begins at 8:30am at Saint Mary's

School at 900 Hillsborough St and awards presented at 11:40am. Visit <http://jinglebellrunraleigh.kintera.org> or contact the Arthritis Foundation at 250.0433.

## Dec 4 (Sat)

**Raleigh Winterfest**. Grab your warm clothes and come to City Plaza for Raleigh's premier holiday event. Winterfest is a two-month long extravaganza featuring an outdoor skating rink with natural ice. This family-friendly celebration of fun-filled activities at the AT&T Raleigh Winterfest Ice Rink kicks off with a memorable opening celebration that will run from 4 pm until 10 pm featuring performances by two headliners, Jaron and the Long Road to Love and Christian Kane along with a special holiday performance by The Embers as well as local choirs and bands, and a multitude of other entertainers, a visit by Santa Claus, delicious food and drink, a dazzling holiday tree lighting and country music headliners that will be announced soon! This FREE, community-wide kickoff event will be followed by two months of additional programming at the AT&T Raleigh Winterfest Ice Rink. Visit [RaleighWinterfest.com](http://RaleighWinterfest.com).

## Dec 5 (Sun)

From noon until 5pm enjoy the **Boylan Heights Artwalk** with over 100 artists displaying their work from porches, homes and studios. Visit [artwalk.boylanheights.org/aw-2010/Welcome.html](http://artwalk.boylanheights.org/aw-2010/Welcome.html)

## Dec 7-Dec 24

Broadway Series South in association with Hot Summer Nights present the beloved holiday classic **A Christmas Story** in A.J. Fletcher Theater at the Progress Energy Center for the Performing Arts. Call 919.831.6060 or visit [www.broadwayseriesouth.com](http://www.broadwayseriesouth.com).

## Dec 9 (Thur)

**Capitol Tree Lighting Ceremony & Holiday Festival**. Festivities begin with musical performances and children's activities on the Capitol grounds at 5 pm. The Governor and First Gentleman will light the state tree at approximately 6:30 during the traditional ceremony on the south plaza. After the ceremony, visitors are invited inside

the Capitol for an open house to take in the Raleigh Garden Club's decorations. Call 733.4994.

## 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).

## Dec 9-12 (Thur-Sun)

**Executive Mansion Holiday Open House Tours**. The Executive Mansion will be decorated for the holidays and the public is invited to visit during the open house. Local performing groups provide holiday music throughout the open house. No advance reservation is necessary. Call 807.7948 for times.

## Dec 10 (Fri)

**An Evening with Elves** at Marbles is the perfect way to start celebrating the holiday! Marbles signature family fundraiser features a family-style dinner buffet; live music; meeting and greeting our own elves; wintertime crafts and activities... all in a magical North Pole setting. Price is \$25/person (Children under 1 are free, but must have a ticket.) Tickets are limited and sell out quickly. Visit [www.marbleskidsmuseum.org/elves](http://www.marbleskidsmuseum.org/elves).

## Dec 10-19

**Cinderella** presented by the Raleigh Little Theatre. Call 821-3111 or visit [www.raleighlittletheatre.org](http://www.raleighlittletheatre.org).

## Dec 10-11 (Fri-Sat)

The City Ballet presents **The Nutcracker**. Call 844.9799 or visit <http://city-ballet.com>.

## Dec 11 (Sat)

**Miracle on Fayetteville Street** from 1-4 pm sponsored by the Raleigh City Museum. Go back in time for a

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Artsplasure is funded in part by the City of Raleigh based on the recommendations of the Raleigh Arts Commission and is supported by the North Carolina Arts Council, a division of the Department of Cultural Resources and by United Arts Council of Raleigh and Wake County, with funds from the United Arts Campaign as well as the N.C. Arts Council.

**- Historic homes & lots available -**  
[www.BlountStreetCommons.com](http://www.BlountStreetCommons.com)

Live,  
work & play

**Fall in the Commons**

Ground breaking Dec 9 - New NC HQ  
- American Institute of Architects  
- Corner Wilmington & Peace Streets  
- [www.aianc.org](http://www.aianc.org).

NC Green Market - every Wed  
- Leonidas Polk Hse - 537 N Blount St  
- [www.ncgreenmarket.com](http://www.ncgreenmarket.com)

Historic Oakwood Candlelight Tour  
- Dec 11 & 12 - 1 to 7 pm  
- Lewis-Smith Hse - 515 N Blount St  
- [www.HistoricOakwod.org](http://www.HistoricOakwod.org)

Burning Coal Theater - 224 Polk St  
- On going productions  
- [www.burningcoal.org](http://www.burningcoal.org)

New Row & Carriage homes  
- John Haywood Way  
- 8 of 10 sold & occupied  
- More starting early 2011

Jordan House - 545 N Blount St  
- Closed fall 2010

Cowper House - 500 N Blount St  
- Under contract

**Prudential**  
York Simpson  
Underwood Realty

**Peter Rumsey**  
919-971-4118  
**Hilary Stokes**  
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**Here's to  
Raleigh's  
First Night  
and the 364  
that follow**

See the  
**First Night 2011 Fireworks,**  
sponsored by  
**goLiveWorkPlay.com**

**December 31, 2010**  
Fayetteville Street,  
Downtown Raleigh!

**Live Work Play**  
[goLiveWorkPlay.com](http://goLiveWorkPlay.com)

fun, historic holiday celebration by watching the original 1947 version of Miracle on 34th Street while enjoying cider and festive cookies. Explore your creative side as we make Christmas ornaments and other holiday decorations. Everyone will have the chance to win a prize in our Kris Kringle Raffle from businesses such as Target, Theatre in the Park, and Carolina Ballet. Admission is \$5 per family. Please call 919.832.3775 for reservations.

**Dec 11 (Sat) & Dec 18 (Sat)**

**Santa's Trolley.** Join Holly the Elf on the Raleigh Trolley as she searches for Santa in downtown Raleigh. Families will tour Raleigh with Holly as their guide and make a special stop to get a taste of Santa's favorite treat. Begins at Mordecai Historic Park. Admission is \$10. Get your tickets at <http://reclink.raleighnc.gov> or by calling 919.857.4364.

**Dec 11-12 (Sat-Sun)**

**Historic Oakwood Candlelight Tour of Homes** featuring 11 historic homes decked out for the holidays between 1-7pm. There will be a trolley circulating through the neighborhood to take tour-goers to select trolley stops located near the tour properties. Tickets are \$15 in advance or \$20 the day of the tour. Visit [www.historicoakwood.org](http://www.historicoakwood.org).

**Dec 11-12 (Sat-Sun)**

**Raleigh Ringers Christmas Concert.** World-renowned hand-bell choir, the Raleigh Ringers, puts on a holiday show. Meymandi Concert Hall. Call 831-6060.

**Dec 12 (Sun)**

**Oakwood Waits** present their **Annual Benefit Concert** to benefit Hospice of Wake County at the Unity Church of the Triangle at the Long View Center from 7:30-10 pm. Oakwood Waits perform in authentic 1840s attire with beautiful renditions of traditional, classical, ethnic, and popular Christmas songs in many languages. The cost is free, but donations accepted. Visit [www.oakwoodwaits.com](http://www.oakwoodwaits.com).

**Dec 31 (Fri)**

**The NC Symphony New Year's Eve Celebration.** A special night of music, dance, dining and great company. Begin the evening with hors d'oeuvres and cocktails at the Marriott City Center. Then on to a concert at Meymandi Concert Hall as the Symphony welcomes the four winners of the Triangle Talent Search to the stage for a showcase of Broadway, classical and rock music led by Associate Conductor Sarah Hicks. After the concert, head back to the Marriott and journey back to the Roaring '20s with jazz sounds, food and drinks. View the complete multi-course dinner menu online. The Atomic Rhythm All-Stars provide the big band music you love. Rooms at a special Symphony rate are available. For tickets or more information, visit [www.ncsymphony.org](http://www.ncsymphony.org) or call 919.733.2750.

**Dec 31 (Fri)**

**First Night Raleigh** is a weather-proof New Year's Eve celebration of the arts and community featuring performances in 28 indoor and outdoor venues throughout downtown Raleigh. Festivities include the early afternoon Children's Celebration, early & late countdowns, the People's Procession, music, dance, theatre, the giant Acorn Drop, and fireworks. Scheduled to appear are Annuals, Crucial Fiya, Justin David, Barbara Bailey Hutchison, Bob Margolin, Lenny Marcus Trio, Red Herring Puppets and El Gleno Grande and more. Admission buttons will be available at local Harris Teeter and Etitx beginning December 1. Buttons are \$9 in advance for children and adults. Children five and under free. At the event, buttons are \$10 for children ages 6-12 and \$12 for adults. Begins at 2:00pm and until midnight. Call 919.832.8699 or visit [www.firstnightraleigh.com](http://www.firstnightraleigh.com).

\*\*\*\*

*(If you would like to have your downtown Raleigh events listed, please email to [chris@raleighdowntowner.com](mailto:chris@raleighdowntowner.com). Space is limited, but we will try.)*

*1st Annual*  
**Tour de Toys**



**December 11, 2010 – 10 AM**

Natty Greene's Pub & Brewing Co.  
Downtown Raleigh

**Bring a \$15 new toy, your bike, your helmet, and your holiday cheer!**

- 6- & 12-mile group-ride options
- Post-ride get-together & raffle
- Toys will be donated to The Women's Shelter of Wake County (wvcwc.org)

[www.fsseries.com/tourdetoys](http://www.fsseries.com/tourdetoys)



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## RENAISSANCE PARK

# TOYS FOR 'LIL' TROOPS

Come enjoy a great holiday event and show your appreciation by helping families of Fort Bragg troops, with one or both deployed parents, this holiday season.

*Drop off your new unwrapped toys to one of our 4 model homes between now and December 11th and be entered for a chance to win one of three iPads and a bag full of cash prizes. Come back for the big event on December 11th from 11am-1pm to enjoy music, refreshments, carriage rides, photos with Santa and more! Must be present on December 11th to win the grand prizes. Drawing to be held at 1pm. Limit 4 registrations per family.*

**Drop off new toys at these model home locations. Hours: Mon-Sat 11am-5pm and Sun 1-5pm:**

**Standard Pacific Homes**  
891 Cupola Dr.

**Chesapeake Homes**  
1126 Ileagnes Rd.

**1st American Builders**  
3612 Olympia Dr.

**Winstar Homes**  
3804 Olympia Dr.



Visit [ToysForLilTroops.com](http://ToysForLilTroops.com) for more info • 919-779-1277 • 1363 Ileagnes Rd., Raleigh, NC 27603