



# RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 6, ISSUE 7

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

FREE

## Downtown Eats

### The Brunchy, Late Night, Ethnic Remix



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Good eats downtown with old (Big Ed's) & new (La Volta)



#### **ARTIST PROFILE**

Adam Peele's art & Raleigh Devil plans for world domination

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



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Puzzle answers from page 26



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If you have suggestions for another location where you'd like to see the Downtowner, email us at [delivery@raleighdowntowner.com](mailto:delivery@raleighdowntowner.com). We love hearing from our readers!

DOWNTOWN CONDOS

- The Dawson
- 510 Glenwood
- Park Devereux
- The Cotton Mill
- The Paramount
- Palladium Plaza

The Hudson  
West at North  
RBC Plaza

DOWNTOWN

- In all Raleigh Rickshaws
- Wake County Courthouse
- Raleigh City Council Building
- Raleigh Chamber of Commerce
- Office of the Secretary of State
- North Carolina Theatre office
- Broadway Series South box office
- Raleigh Urban Design Center
- Empire Properties
- Raleigh City Museum
- Downtown Raleigh Alliance
- Raleigh Times Bar
- Sitti
- Hamlin Drugs
- Morning Times
- French | West | Vaughn
- Landmark Tavern

- Sheraton Hotel info desk
- Progress Energy building lobby
- Cooper's BBQ
- Capital City Club lounge
- Progress Energy Building commissary
- bu-ku
- Carolina Café
- Crema
- Spize
- Raleigh Visitors Center
- Capital Bank
- Natty Greene's

HILLSBOROUGH ST./NCSU

- Second Empire Restaurant
- WRAL-TV5 lobby
- Porter's Restaurant (sidewalk)
- Irregardless Café
- Char-Grill (sidewalk)
- Goodnight's Comedy Club
- Clarion Hotel

YMCA Hillsborough Street  
Theatre in the Park  
Beansprout Restaurant

CAMERON VILLAGE

- Harris Teeter/Suntrust Bank
- BB&T
- Capital Bank
- Cameron Village Library
- Village Draft House
- York Companies
- Village Deli
- Great Outdoor Provision Company
- Foster's

GLENWOOD SOUTH

- Sullivan's Steakhouse (foyer)
- 510 Glenwood business foyer
- 510 Glenwood (sidewalk)
- Mellow Mushroom
- Hibernian

- Pourch/Bassment
- Sushi Blues / Zely & Ritz (sidewalk)
- Helios Café (sidewalk)
- Brueggers Bagels
- Bada Bing Pizza
- Salon 21
- The Cupcake Bakery Shoppe
- Primp SalonBar
- Fly Salon
- Lee Hansley Galleries
- Bliss Salon
- Revolver Boutique
- Tesoro Salon

HISTORIC DISTRICT

- Legislative Building cafe
- Person Street Pharmacy
- Oakwood Bed & Breakfast
- NC Museum of History
- NC Dept. of Labor
- NC Dept. of Agriculture

- FIVE POINTS/HAYES BARTON**
- Hayes Barton Pharmacy
- Hayes Barton Cafe and Dessertery
- Nofo @ the Pig
- Rialto
- Third Place Coffee
- Lilly's Pizza
- J. Edwin's Salon
- Hayes Barton Salon

SEABOARD STATION

- Seaboard Fitness
- Seaboard Wine
- 18 Seaboard (sidewalk)
- Ace Hardware
- Galatea

MOORE SQUARE

- Artspace
- Duck and Dumpling
- Tir Na nOg Irish Pub
- Big Ed's (sidewalk)

- POWERHOUSE DISTRICT**
- Napper Tandy's
- 42nd Street
- Vintage Bar

WAREHOUSE DISTRICT

- Flying Saucer Bar
- The Pit Restaurant
- Jibarra Restaurant
- Deep South—The Bar
- White Rabbit

MIDTOWN/N. RALEIGH

- Barnes & Noble (Crabtree)
- Borders Bookstore (Creekside)
- Fox and Hound (North Hills)
- Sawasdee Thai
- Carolina Ballet office
- Capstrat Advertising
- Q Shack (North Hills)

# DOWNTOWN EATS

*The Brunchy, Late Night, Ethnic Remix*

BY SUSAN RAMSAY AND CRASH GREGG

Flashback ten or so years ago when downtown dining options were limited at best. If you tried to narrow your search to a great brunch or late night bite, the results were even sparser. Looking for ethnic food? Practically non-existent. Now, fast forward to summer 2010 and there are over 121 restaurant and dining options just in the downtown Raleigh area alone.

Every week, we receive emails and calls from our readers commenting on our great restaurant profiles and asking us for specific dining recommendations. Aside from looking for good eats, readers want to know their options for weekend brunch, post-10 p.m. dinner and ethnic alternatives. We've combed the streets and compiled a list of all three categories. We hope you enjoy the ever-expanding assortment of great food that downtown Raleigh has to offer as much as we do!

## Brunch Anyone?

Lazy weekend mornings are meant for rolling out of bed and heading downtown to let area chefs whip up your brunch. Who can resist a buttery biscuit from Big Ed's or a fluffy poblano-stuffed omelet from Jibarra? Trailblazers like The Diner in Glenwood South boast a classic all-day breakfast menu, while others like The Remedy Diner offer innovative a vegan and vegetarian spin on traditional favorites. Whether you're looking for something to soak up the night before or are heading out to spend the morning with the family, there are brunch options springing up all over downtown Raleigh.

To the right is our list of local options for the weekend marriage of breakfast and lunch. The first few feature traditional buffet-style brunch while the rest offer menu dining.



## brunch

### Classic Brunch Buffet

Bogart's American Grill  
510 Glenwood Ave  
www.bogartsamericangrill.com  
Sunday 10am-2:30pm

Hibernian Pub & Restaurant  
311 Glenwood Ave  
www.hibernianpub.com  
919.833.2258  
Sunday 11am-3pm

Napper Tandy's Irish Restaurant  
126 N. West Street  
www.nappertandysirishpub.com  
919.833.5535  
Sunday 11am - 3pm

The Oxford  
319 Fayetteville St  
www.oxfordraleigh.com  
919.821.7171  
Sunday 10am-2am

Tir Na nOg Irish Pub  
220 S Blount St  
www.tirnanogirishpub.com  
919.833.7795  
Sunday 10:30am - 2:30pm

### Menu Item Brunch

518 West Italian Café  
518 W Jones St  
518west.com  
919.829.2518  
Sunday 10:30am-2pm

Big Ed's City Market  
100 Person St  
919.836.9909  
Saturday 7am-noon

Busy Bee Café  
225-100 S. Wilmington Street  
www.busybee cafe.com  
919.424.7817  
Saturday & Sunday 11am-4pm

Capital Club 16  
16 W Martin St  
www.capitalclub16.com  
919.747.9345  
Sunday 11:30am-5pm

The Diner  
410 Glenwood Ave  
www.dinerraleigh.com  
919.835.9010  
24/7

Finch's Restaurant  
401 W Peace St  
919.834.7396  
Saturday 7am-1pm, Sunday 7am-2pm

Humble Pie  
317 Harrington St  
www.humblepierestaurant.com  
919.829.9222  
Sunday 11am-2pm

Irregardless Café  
901 W Morgan St  
www.irregardless.com  
919.833.8898  
Saturday 9am-3pm, Sunday 10am-2pm

Jibarra Mexican Restaurant  
327 W Davie St, Suite 102  
www.jibarra.net  
919.755-0556  
Saturday/Sunday 11am-2:30pm



NOFO at the Pig  
2014 Fairview Rd  
www.nofo.com  
919.821.1240  
Saturday/Sunday 10am-3pm

The Point at Glenwood  
1626 Glenwood Ave  
www.thepointatglenwood.com  
919.755.1007  
Sunday 11am-3pm

Poole's Diner  
426 South McDowell St  
poolesdowntowndiner.com  
919.832.4477  
Sunday: 11am-3pm

Porter's City Tavern  
2412 Hillsborough Street  
www.porterstavern.com  
919.821.2133  
Sunday: 11am-2:30pm >>>





## Late Night Dining

With the growing downtown business sector comes a fresh surge of young professionals, and inevitably, a new enthusiasm for nightlife. "Work hard, play hard" is the motto area college students have been living by for years, and as the number of young people in the Triangle skyrockets, local restaurants and bars are adding new menus and hours to accommodate these ravenous night owls. Whether it's a satisfying slice of pizza at Bada Bing Pizza or a taste of haute cuisine at buku, the ways to satisfy the late night hunger cravings are as diverse as they are delicious.

Who says you can't find good food downtown after 10pm? Our extensive list below argues otherwise ...

**Armadillo Grill**  
(Mexican)  
439 Glenwood Ave  
www.armadillogrill.com  
919.546.0555  
Mon-Thurs: 11am-11pm; Fri-Sat:  
11am-2am; Sun: 11am-10pm

**Bada Bing! Pizza**  
(Italian)  
222 Glenwood Ave  
www.badabingpizzaraleigh.com  
919.754.1050  
Mon-Thurs: 11am-9pm; Fri-Sat:  
11am-3am; Sun: noon-8pm

**Berkeley Café**  
(American)  
217 Martin St  
www.berkeleycafe.net  
919.821.0777  
Mon-Fri: 11am-3pm; Tue: 10pm-  
2am; Wed-Sat: 8pm-2am

**The Big Easy**  
(Cajun & Creole)  
222 Fayetteville St  
www.thebigeasyinc.com  
919.832.6082  
Mon-Sun: 11am-2am

**The Borough**  
(American)  
317 W Morgan St, Ste 117  
www.theboroughraleigh.com  
919.832.8433  
Daily: 4pm-2am

**buku**  
(New American)  
110 E. Davie St  
www.bukuraleigh.com  
919.834.6963  
Mon-Thurs: 11am-12am; Fri:  
11am-2 am; Sat: 5pm-2am

**Cantina 18**  
(Mexican)  
433 Daniels St  
www.cantina18.com  
919.835.9911  
Sun-Thur: 11:30am-10pm; Fri-Sat:  
11:30am-midnight

**Char-Grill**  
(American)  
618 Hillsborough St  
www.chargrillusa.com  
919.821.7636  
Mon-Wed: 10am-midnight; Thurs:  
10am-1am; Fri-Sat: 10am-2am;  
Sun: 10:30am-11pm

**The Diner**  
410 Glenwood Ave  
www.dinerraleigh.com  
919.835.9010  
24/7

**Five Star**  
(Asian)  
511 Hargett St  
www.heatseekershrimp.com  
919.833.3311  
Mon-Sun: 5:30pm-2am

**Fosters**  
(New American)  
521 Daniels St  
www.fosters(American)grill.com  
919.821.5969  
Tue-Wed: 11 am-2 am; Thurs-Sat:  
11am -2am; Sun 9 pm- 2am

**Globe**  
(New American)  
510 Glenwood Ave  
www.globerraleigh.com  
919.836.1811  
Mon-Fri: 11:30am-2 pm; Mon-Sat:  
5-10pm; Late Night Thur-Sat:  
10pm-2am

**Hi-5 Sports Bar**  
(American)  
510 Glenwood Ave  
www.hi5raleigh.com  
919.834.4335  
Mon: 5pm-midnight; Tue-Sun:  
5pm-2am;

**Hibernian Pub & Restaurant**  
(Irish)  
311 Glenwood Ave  
www.hibernianpub.com  
919.833.2258  
Daily: 11am-2am



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## lunch

## combo special



spize CAFE

121 fayetteville st, raleigh 27601 919 828 5000

Humble Pie  
(Tapas)  
317 Harrington St  
www.humblepiebakery.com  
919.829.9222  
Tue-Wed: 5pm-12 midnight; Thurs-  
Sat: 5pm-2am; Sun: 11am-2pm

MoJoe's Burger Joint  
(American)  
620 Glenwood Ave  
919.832.6799  
Mon-Sat 11:30am-2am, Sun' til  
midnight

Napper Tandy's Irish Pub  
(Irish)  
126 West St  
www.nappertandysirishpub.com/  
raleigh/raleigh.html  
919.833.5535  
Daily: 11am-2am

Oxford  
(English)  
319 Fayetteville St  
www.oxfordraleigh.com/  
919.821.7171  
Mon-Wed: 11am-12am; Thur-Sat:  
11am-2am; Sun: 10am-2am

Players' Retreat  
(American)  
105 Oberlin Rd  
www.playersretreat.net  
919.755.9589  
Daily: 11am-2am

Poole's Downtown Diner  
(New American)  
426 S. McDowell St  
www.pooledowntowndiner.com  
919.832.4477  
Wed-Sat 5pm-midnight

Raleigh Times Bar  
(American)  
14 Hargett St  
www.raleightimesbar.com  
919.833.0999  
Mon-Sat: 11:30am-2am; Sun:  
5pm-2am

Red Room  
(Spanish)  
510 Glenwood Ave  
www.redroomraleigh.com  
919.835.1322  
Mon-Wed: 5pm-midnight; Thur-Sat:  
5pm-2am; Sun: 5pm-midnight

Remedy Diner  
(Vegetarian)  
137 East Hargett St  
www.theremedydiner.com  
919.835.3553  
Mon-Thur,Sun 11am-midnight, Fri-  
Sat 11am-2am

Rum Runners  
(American)  
208 Martin St  
www.rumrunnersusa.com  
919.755.6436  
Wed-Sat: 6pm-2am; Sun: 7pm-2am

Sauced  
(Italian)  
410 Glenwood Ave, Suite 350  
www.saucedpizza.com  
919.803.0670  
Sun-Weds: 11am-midnight; Thurs-  
Sat: 11am-3am

Snoopy's Hot Dogs and More  
(American)  
600 Hillsborough St  
www.snoopys.com  
919.839.2176  
Sun-Wed: 10am-midnight; Thur-Sat:  
10am-3am

Sushi Blues Café  
(Asian)  
301 Glenwood Ave  
www.sushibluescafe.com  
919.664.8061  
Mon-Fri: 11:30am-2:30pm; Sun-  
Thur: 5:30pm-midnight; Fri-Sat:  
5:30pm-2am

Third Place  
(Deli/Cafe/Coffee House/Chocolate  
Shop)  
1811 Glenwood Ave  
www.thirdplacecoffee.com  
919.834.6566  
Mon-Fri: 6am-12am; Sat-Sun:  
7am-12am

Tir na nOg Irish Pub  
(Irish)  
218 Blount St  
www.tirnanogirishpub.com  
919.833.7795  
Mon-Sat: 11am-2am; Sun: 10:30am-  
2am

Tobacco Road Sports Café  
(American)  
222 Glenwood Ave  
www.tobaccoroadsportscafe.com  
919.832.3688  
Mon-Sun: 11pm-2am



Turkish Delights  
(Deli/Cafe/Coffee House/Chocolate  
Shop)  
125 Glenwood Ave  
www.turkishdelightsusa.com  
919.755.4306  
Mon-Thur: Sun: 10am-11pm; Fri-  
Sat: 10am-midnight

Village Draft House  
(American)  
428 Daniels St  
http://village.mydraffhouse.com  
919.833.1373  
Sun-Mon: 11-12am; Tue-Sat:  
11-2am

Vintage Bar and Lounge  
(American)  
116 N West St  
www.thevintagebarandlounge.com  
919.833.2823  
Mon-Thurs: 4pm-11pm; Fri: 4pm-  
2am; Sat: 11am-2am

Woody's at City Market  
(American)  
205 Wolfe St  
www.woodyscitymarket.com  
919.833.3000  
Daily: 11:30am-2am >>>

# late night

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**BEST THAI** - City Search (last ranking)  
**BEST THAI** - AOL City Guide (last edition)

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**Glenwood Location:** Pleasant Valley Shopping Center  
6204 Glenwood Ave. - Suite 120  
Raleigh, NC 27612 - Tel: 781-7599

**Capital Location:** 3601 Capital Blvd., Suite 107  
(Capital and Old Buffalo)  
Raleigh, NC 27604 - Tel: 878-0049

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## Ethnic Flavor

Just because Raleigh traces its roots to Southern customs doesn't mean our cuisine is limited to fried chicken and mashed potatoes (although there's plenty of that available). Ethnic restaurants are not only abundant, but they're serving up some of the most authentic and delectable dishes found anywhere in the Triangle. Spize Café is lauded for their commitment to the environment as much as for their light and delicious Thai/Vietnamese-inspired fare. The sushi at Sono is praised as some of the best in the city while Sitti offers authentic Lebanese dishes like baba ghanouj and shawarma. Right next door, Chef Tony at Gravy dishes up hearty Italian fare that will take you back to the simmering stovetop of your Nana. Food is one of the best ways to experience other cultures, and the best part? No plane ticket necessary.

Travel the globe with a wide variety of ethnic flavors from around the world—without leaving downtown.



# ethnic



### Asian

David's Dumplings & Noodle Bar  
(Chinese) Opening soon  
1900 Hillsborough St

The Duck & Dumpling  
(Chinese/Vietnamese)  
222 Blount St  
www.theduckanddumpling.com  
919.838.0085

Five Star  
(Chinese)  
511 Hargett St  
www.heatseekershrimp.com  
919.833.3311

Peace China  
(Chinese)  
802 Semart Dr Ste 106  
www.peacechinanc.com  
919.833.8668

Sawasdee Thai Restaurant  
(Thai)  
3601 Capital Boulevard  
919.878-0049  
6204 Glenwood Ave., Suite 120  
www.sawasdeeraleigh.com  
919.781.7599

Sono  
(Japanese)  
319-101 Fayetteville St  
www.sonoraleigh.com  
919.521.5328

Spize Café  
(Pan-Asian)  
121 Fayetteville St Ste 108  
www.spizecafe.com  
919.828.5000

Sushi Blues Café  
(Japanese)  
301 Glenwood Ave  
www.sushibluescafe.com  
919.664.8061

Sushi Tsune  
(Japanese)  
3417 Hillsborough St  
www.sushitsune.com  
919.833.7768

Thaiphon Bistro  
(Thai)  
301 Glenwood Ave, Suite 200  
www.thaiphonbistro.com  
919.720.4034

Wild Ginger  
(Japanese)  
180 E Davie St  
www.WildGingerSushi.com  
919.277.1999

### British

The Oxford  
319 Fayetteville St  
www.oxfordraleigh.com  
919.821.7171

### French

Bloomsbury Bistro  
509 W Whitaker Mill Rd Ste 101  
www.bloomsburybistro.com  
919.834.9011

### German

Café Edelweiss  
317 Blake St.  
www.edelweiss-bakery.com  
919.834.0901

J. Betski's  
10 W Franklin St Ste 120  
www.jbetskis.com  
919.833.7999

### Global

buku  
110 E. Davie St  
www.bukuraleigh.com  
919.834.6963

The Globe  
510 Glenwood Avenue  
www.globeraleigh.com  
919.836-1811

### Irish

Hibernian Pub & Restaurant  
311 Glenwood Ave  
www.hibernianpub.com  
919.833.2258

Napper Tandy's Irish Pub  
126 West St  
nappertandysirishpub.com  
919.833.5535

Tir na nOg  
218 Blount St  
www.tirnanogirishpub.com  
919.833.7795

### Italian

518 West Italian Café  
518 Jones St  
www.518west.com  
919.829.2518

Angelo's  
200 Martin St  
919.832.2994

Caffé Luna  
136 Hargett St  
www.caffeluna.com  
919.832.6090

Gravy  
135 S Wilmington St  
www.gravyraleigh.com  
919.896.8513

La Volta Italiano  
411 Fayetteville St  
www.lavoltarestaurant.com  
919.838-8700

Piccola Italia Pizza & Restaurant  
423 Woodburn Ave  
www.piccolaitalianc.com  
919.833.6888

Posta Tuscan Grille  
500 Fayetteville St  
www.postatuscangrille.com  
919.833.1120

Vic's Italian Café & Pizzeria  
331 Blake St  
www.americaspita.com  
919.829.7090

### Mediterranean/ Middle Eastern

Jasmin Bistro  
(Greek/Middle Eastern)  
2430 Hillsborough St  
www.themediterraneanbistro.com  
919.755.9991

Shish Kabob  
(Mediterranean)  
438 Fayetteville St  
www.shishkabobnc.com  
919.829.7279

Sitti  
(Lebanese)  
137 S. Wilmington St.  
www.sitti-raleigh.com  
919.239.4070

### Mexican

Armadillo Grill  
439 Glenwood Ave  
www.DosTaquitosCentro.com  
919.546.0555

Cantina 18  
433 Daniels St  
www.cantina18.com  
919.835.9911

Dos Taquitos Centro  
(Mexican)  
106 Wilmington St  
www.42ndstoysterbar.com  
919.835.3593

El Rodeo  
(Mexican)  
329 S Blount St  
www.elrodeomexicanrestaurant.com  
919.829.0777

Jibarra  
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# RALEIGH DOWNTOWNER MAGAZINE

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# RALEIGH DOWNTOWNER MAGAZINE



⌘ LET'S DO LUNCH ⌘

## Big Ed's City Market Restaurant BY BRIAN ADORNETTO, Food Editor



Five years ago, Sam Hobgood met with Big Ed Watkins at the Waffle House on Hillsborough Street. That day, a deal was made that secured the future of Raleigh's historic Big Ed's City Market Restaurant. Big Ed, a former tobacco farmer, had owned and operated the place for 47 years. He was ready to retire, but not ready to see his hard work all for naught. Nor did he want to his family's recipes, some of which date back to his great grandfather's days as a Confederate mess hall sergeant, to be lost forever. So, Big Ed sold his restaurant to Sam.

Big Ed heard about Sam, a native North Carolinian and a 30-year restaurant veteran, through a friend. Sam had started out as a dishwasher when he was 16 and worked his way through every kitchen position while earning his college and culinary degrees. He

has cooked at the United States Embassy, owned and operated several restaurants and is the Past Chairman of the North Carolina Restaurant and Lodging Organization. Add to that an extensive background in barbeque, championship BBQ trophies, NC Hospitality and Education Foundation's "Champion of Education Award, and Big Ed knew he had found the right man.

Sam hasn't changed much at the restaurant. Sure, he's added a dish here and there, moved a few things around, put on a new coat of paint, and even takes credit cards now, but the heart and soul of Big Ed's are the same. Sam honors the recipes, makes everything from scratch daily (leftovers are generously donated to the Raleigh Rescue Mission) and only uses the best farm fresh ingredients. Nothing is ever frozen and the majority of the produce comes



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from the State Farmers' Market.

The inside of Big Ed's resembles an old family farmhouse, filled with agricultural artifacts and political relics as well as antiques, plaques, flags, and trophies. Most of the items are from Big Ed's family (some date back to the 1800s). You'll find everyone from judges, contractors, families, sheriffs, and last night's revelers sitting at the red-and-white checkered tables.

We decided to put Big Ed's and Sam to the test. We had breakfast AND lunch (okay, okay... dessert too). Our breakfast consisted of Two Sunny Side-Up Eggs with Country Ham and Biscuits (\$7.89) and a Hot Cake with Link Sausage (\$7.29). The expertly-cooked eggs, with moist whites and beautiful orange yellow yolks, came from Latta Farm in Hillsborough and the Country Ham, from Hunter Pork in Goldsboro, was perfectly cured. The hot biscuits were ranked 22nd in *Our State Magazine's* "Top in State Treats." The huge hubcap-sized Hot Cake is hands down the best I've ever had. For this delight, Big Ed took his Grandmother's pound cake recipe and turned it into a pancake. The highly-seasoned sausage, also from Hunter, is made specially to meet Big Ed's exact specifications. *Southern Living Magazine* absolutely nailed it when they named this place "The Best Breakfast House in North Carolina."



were tender and flavorful while the yams were creamy and sweet as candy. The chicken and dumplings have been so popular (they go through five gallons every day) that Sam needed to hire one cook just to make them. The brisket also showcased Sam's adeptness with barbecue. The beef melted in my mouth and the sauce was out of this world. The Hoppin' John was perfectly seasoned and went well with the soft texture of the squash. For dessert, we had to try the Banana Pudding. It was warm, sweet and delicious.

So, if you want fresh, home style country cooking in a truly unique environment, head on over to Big Ed's City Market Restaurant. You will get hearty portions of good food at reasonable prices. 🍴

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

For lunch, we tried the Barbecue Chicken with Collard Greens and Yams (\$8.19), Chicken 'n Dumplings (\$8.09) and Barbecue Brisket with Hoppin' John and Squash (\$8.19), all of which came with rolls and dessert. The tender and delicious barbecue chicken featured one of Sam's amazing sauces; it fits right in with all of Big Ed's classics. The collards

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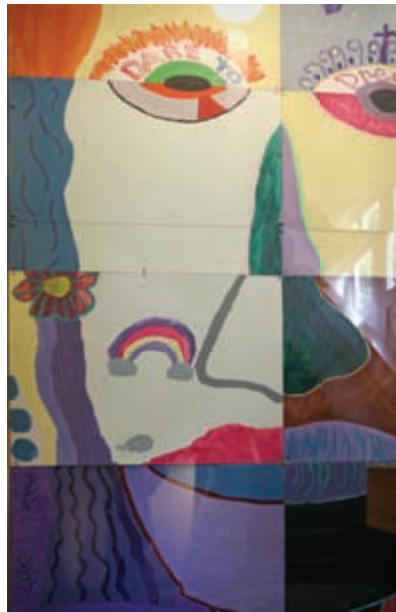
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# ARTS TOGETHER

## *26 Years & Counting*

BY SUSAN RAMSAY

Nestled in the heart of downtown Raleigh is Arts Together, a unique Community Arts school that nurtures an impressive array of multi-arts programs. Arts Together is a non-profit organization that offers a rich blend of classes ranging from art and drama to dance and yoga. It began as the Rainbow Dance Company and 26 years ago merged into the multi-arts mecca it is today. “Dance is for everybody,” says interim executive director Cecilia Gabriel. “We welcome anyone who wants to participate, whether you’re 3 or 63.” Location is key for Arts Together and they proudly occupy one of Raleigh’s nineteenth century historic landmarks, the Tucker Carriage House on St. Mary’s Street. The building has been renovated in an effort to preserve the historic treasure for generations to come. Now, stepping through the enormous carriage house doors reveals airy studios lined with mirrors and radiating sunlight. From ballet bars to art studios, Arts Together fosters the creative environment that is paramount for artistic expression.



The instructors that pirouette and glissade through the building are adored by students of all ages. They’re experienced arts educators who possess passion for the arts as well as degrees and recognition in their fields. Choreographer and dance artist Michelle Pearson is involved with schools and colleges across the state. Her impact and skill will even stretch worldwide when the State Department sends her to teach in Africa later this year. “It’s our amazing instructors that keep people coming back,” says Gabriel. “They not only have years of experience, but have a fantastic way of connecting with students, whether they be novices or experienced professionals.” Arts Together’s commitment to encouraging the unique strengths of each student is evident in their dedication to individual attention with small class sizes—despite a growing waiting list.

Arts Together offers a variety of fall and spring courses as well as summer programs both at their downtown location and at Our Lady of Lourdes School. This summer, one program centered around the theme “Be Your Own



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Superhero.” Youngsters scaled a “building” in a single bound and tumbled onto mats while others concocted fresh salsa using the produce of a different kind of superhero: local farmers. The yearly class offerings span from a “Moms and Tots” class, where toddlers stretch and bond with mom while developing rhythm, to courses designed for professional dancers with refined technique.

The commitment to Arts Together is a lifelong bond—once it gets in your blood, it’s hard to leave. Take, for example, Kathryn Auman, who started as a child, has remained loyal through the years and has come back as the director of the dance program. Her children are even taking classes now. Kathryn’s passion for the organization shows in the charismatic yet patient guidance she offers her students. She loves that Arts Together not only provides rigorous arts training, but also has a foot in the community. Whether it is dancing with senior citizens through Meals on Wheels, or teaming up with other non-profit organizations like Growing Together or the Public School System, Arts Together is always on the lookout for collaborations.

The beautiful success stories surrounding Arts Together are endless. One father wanted to better understand his daughter’s passion for dance before she left for college, so he signed up to take dance classes with her. The experience was rewarding for both father and daughter and the shared appreciation for movement and expression has brought them even closer. Today, she is off at college but he is still dancing and is a member of Arts Together’s inter-generational dance group, The Rainbow Company.

Arts Together is clearly doing great things for the Triangle area and has become a hub of creative thinking and artistic expression. The passion infused at every level of the organization is contagious and inspiring. Arts Together is funded through tuition and via grants from the City of Raleigh and United Arts Council and they are devoted to making the arts available to everyone by offering full scholarships and financial aid. Space is limited so don’t hesitate to get involved today; it’s sure to be a rewarding and enlightening experience. Learn more and register online at [www.artstogether.org](http://www.artstogether.org).



PHOTO BY MARINA SALADUKHA

Susan can be reached for comment at [susan@raleighdowntowner.com](mailto:susan@raleighdowntowner.com).

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# Art News BY MAX HALPEREN

Emerging in Paris in the 1920s, surrealism flickers in and out of modern and contemporary art, literature, theater and film. At one point, oddly enough, it helped to kick-start American abstract-expressionism. But this summer it feeds into some of the most innovative and imaginative art as you're likely to see hereabouts, art currently domiciled in Gallery 1 at Artspace. There you'll find July's artist-in-residence, Oscar Gillespie, who has taught printmaking at Bradley University since 1986.



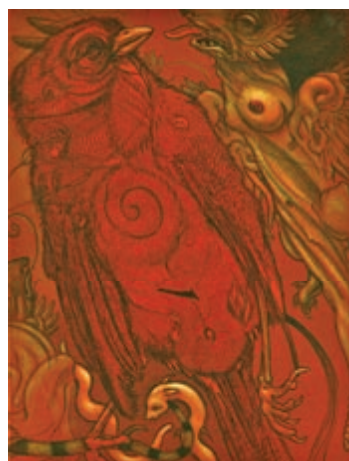
*Cantilevered Landscape, oil on canvas painting by Douglas Gorsline*

Witness his relatively early *Final Red Dog Fetish*. Here the so-called "real world" ceases to exist as Gillespie drops us into a visionary underworld where nothing is stable: we see a creature, once human, in the act of changing its shape, acquiring a dog's head in the process. A great stream of indeterminate forms erupts from its chest, ending in a fountain of roses surrounded by clusters of huge thorns. Gargoyles peer out of the margins. It is a scene Hieronymus Bosch would be proud of.

While you're there, talk Gillespie into showing you his portfolio of "Exquisite Corpses," one of the games Andre Breton and his cronies liked to play.

Not all the work is surreal, of course. In one delightful piece, a tribute to Gillespie's wife, a cardinal sprouts a human hand to pat its presumably pregnant stomach. Gillespie will be in residence until August 5, his work on display through September 4.

There are strange goings on at Flanders Art Gallery, where four photographers are calling into question the very roots of perception. The camera, usually taken as a reliable witness to our world, here makes that world a very odd place indeed. In a Lucas Blalock photo, I read the familiar cover of Margaret Mitchell's novel *Gone with the Wind*, wondered why it had been photographed, and only then realized that



*Cardinal Shrike, engraving by Oscar Gillespie*

I was staring at the back cover and that the words were backward. In another Blalock photo (*Strange Loop*) a glass of iced tea sits on a tiny platform held by thick red strands, except that one finds it is actually unsupported and the "floor" it supposedly sits on is a wall.



*The Covenant, manipulated photographic print by Bill Sullivan*

Bill Sullivan suggests that, as in painting, we are at the mercy of technique and the materials employed by the cameraman. Photoshop enlarges the pixels of his digital images to the point where they are well-nigh unrecognizable, though the results can be quite beautiful, as in his large, colorful *Hotel Sullivan*, and quite moving, as in his *Recollection #11*, where a schematic, computer-drawn hand, which appears more than once in his work, lies longingly above a woman's nude stomach. Thomas Hauser plays with expectations. In pitiless black and white instead of the luscious color we expect, his great floral bouquets are thrust into milk bottles and water pitchers. His nudes are as pitiless; in *Untitled #0638*, a blond woman stares fiercely at the viewer, but below her black turtleneck, she is entirely exposed.

Sam Falls notes the many ways in which our minds deal with the world, spotlighting one fern among many (*Red Fern*), placing a lone candle in a white expanse (*Color and Temperature*) and burying an Ingres portrait under layers of duplicated cloth and scrawling indiscriminate lines of paint and crayon (*Ingres and Me*).

The show, which closes August 29, is also an intriguing exercise in deconstruction, illustrating the methods photographers employ to create their mysteries and subvert reality.

In the huge foyer at Capital Bank Plaza, 333 Fayetteville St., Bob Rankin meets Lisa Stroud in a show mounted by Nicole's Studio and Art Gallery. Rankin's familiar and always inviting abstracts are large and bold, their broad areas carefully constructed—altogether different from Stroud's alluring work. Thin lines, tiny patches of color often racing across the canvas, spontaneous gestures, and gleaming layers of paint fill her long series titled *Where the Gypsy Lies*. Two successful versions of the modern, on view

through July. At the Gregg Museum of Art and Design (at NCSU's Talley Student Center), you'll find a fascinating study of an artist's effort, toward the end of his life, to redirect his work. After years of a very lucrative career as an illustrator, Douglas Gorsline, who died in 1985, found nurturing in cubism, despite the fact that it was very passé. He ultimately created a successful variation of his own, as seen in the bright *Cantilevered Landscape*. The show will be in place through October 2.

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

## Adam Peele BY SUSAN RAMSAY

Ever since he could hold a pencil, Adam Peele has been drawing, and, over the years, he's turned his passion into a successful business. AH Peele Creative specializes in conception, print and web design, photography, illustration, and printing. Their unique name is meant to echo the word "appeal" and it fits with their trendy and distinctive product line.

Peele first got interested in silk-screening in high school. Enloe's unique art program fostered his curiosity by allowing him to essentially write his own curriculum and explore art in methods not available to most high-schoolers. He went on to pursue graphic design at NC State where he learned the technical aspects of design. After a brief stint in the corporate industry, he discovered 9-5 work wasn't his cup of tea and that he preferred the artist's life. Ultimately, he got back into silk screening. "Putting our art and other people's art on T-shirts became our thing," says Peele.

Peele specializes in everything from retail and wholesale to self-initiated projects. Peele works mostly with freehand, pen-and-ink drawings that he scans and prints onto fabric. He'll put just about anything you want on a T-shirt. Peele uses a unique printing method that allows them to wrap designs around the shirts. It's a tricky technique that most



T-shirt companies don't offer because you really have to think about fit and angles and allow room for trial and error.

Peele draws inspiration from traditional Asian art and new age urban street art—anonymous art, as he calls it. When he's not crafting new designs, Peele spends his time traveling and walking, which provide constant inspiration for his work. He is best known for his imaginative character, the Raleigh Devil that appears in many of his designs. "It's not so much a devil as a rascal," says Peele. "It represents the inspiration you need to do what you want to do, not what's expected. He's not evil, just a little mischievous."

The business is getting nationwide attention ranging from an article in the *Wall Street Journal*, to appearances on IndieShop, a new online boutique and TV Show featuring unique finds from today's most creative independent designers and entrepreneurs. Peele is also featured on Etsy.com, the membership website that features handmade items from artisans around the world.

Peele recently moved to their Capital Boulevard store when they outgrew their previous location. They now boast bountiful warehouse and retail space. Their T-shirt printing area is visible from the front retail area and looks like they've been busy at

work. "We're still growing into it," says Peele, "but we plan on being here for a long time." The colorful studio area filled with Peele's T-shirts and artwork was their main focus and how he hopes to continue to fix up the building and expand marketing and retail production. "A few neighbors in the building would be nice too."

For more information and an online catalogue visit [www.ahpeele.net](http://www.ahpeele.net).

Susan can be reached at [susan@raleighdowntown.com](mailto:susan@raleighdowntown.com).



# Bartender *to* Bartender

BY FRANK "EXTINGUISHER" WALSNER



It's a crisp, clear Sunday afternoon in Landover, Maryland. The smokey scent of hamburgers and hot dogs sizzling on portable

grills fills the air as a sea of burgundy and yellow clad people chatter and mill about in anticipation. In the distance, a boisterous group sings about Braves on a warpath and fighting for victory. Excitement builds as thousands wait in line to enter FedEx field. This is where I want to be and this where I will be, thanks to **Matt Alston** of Slim's and Mo Joe's. He may not know how to bartend, but he does know how to get himself included in this issue. Anyone else have any tickets to a Redskins game they want to give me?

1. *What will Mark Connor be doing with his life in ten years?* If current trends maintain, he'll be in 372 different Triangle-area bands, keeping it solid and steady in the rhythm section.
2. *Classiest thing about yourself?* I'm not sure if you know this, but I invented a shot that tastes like Cheerwine.
3. *Most incredible thing you've ever done with your left hand?* Make a "that's what she said" joke. Wait, I think I messed that one up.
4. *Have you ever had an out-of-body experience?* Would you leave this body?
5. *When a night at work really wears on you, what motivates you to keep going?* Paulie, our door guy, has a certain sense of complete exasperation and disappointment with the human race that helps me out of the trenches.
6. *If you could be any person, past or present, who would you be?* Present.



7. *Best bartender you've ever worked with?* Abe is fast, Olivia is fun, and Mark is a charmer, but I worked with Bobby Covais from the Times one night on his own drunkenness and he certainly is the best in town.

8. *Do you think a Mark Connor hair doll is creepy, or a must-have?* I was unaware Mark had been in HAIR, or any musical theater.
9. *What food most makes you want to dance?* Salsa! Or dancing cake.
10. *Burt Reynolds is to Magnum PI, as Mark Connor is to \_\_\_\_\_?* Whew! Toughie. This is a redundant analogy because, like Burt, Mark rocks an untouchable Hawaiian shirt collection, sports an iconic mustache and hates crime.

At first glance, **Mark Connor's** Facebook page seems like any other. That is, until you scroll down to the "interests" section under his personal information. Of the myriad of possible people, places and things to indulge in, Mark likes the following: Miller High Life, The Macallan, hot sauce, mustard, and Matt Alston. What does one make of this? I'll tell you. Mark is a cheap date, aside from his taste in scotch. Looking to spend an evening with the man people call "Goldielocks?" Go to Slim's while Mark is working with all these items above. I guarantee you'll be well on your way to winning his heart.

1. *If you were in the "mood", what mental image would quickly kill it?* There's a picture of Matt Alston wearing a dress hanging up at Slim's. I think that could kill the mood. It's a weird picture. When I asked if it



was a Halloween costume, he looked confused and said, "No, just hanging around the house."

2. *Describe what your vision of a real-life utopia would be like?* Aren't we living it?
3. *If you found out that Matt Alston was actually your brother, what would you do?* I'd probably like him less but kiss him more.
4. *Which prehistoric creature would make the tastiest dinner?* Brontosaurus. Organic, grass-fed. I also like the idea of eating something that big. Eating contest, anyone?
5. *If you could pick the state bird of North Carolina, which bird would you choose?* Pterydactyl. I have no idea whether I spelled that right or not.
6. *Do you have a love/hate relationship with any item in your house?* My tie rack. Not big enough.
7. *Longest you've gone without eating a hamburger?* I was a vegetarian for a year in high school, but a band I was in played a hot dog festival and I broke. I love hamburgers, too. My longest streak other than that is probably two days.
8. *Something you've always been tempted to buy, but can't rationalize the actual purchase?* Russian mail-order bride.
9. *Stereotype you've seen reinforced more than any other?* Hipsters love colorful sunglasses.
10. *Of your friends, who would you describe as a "science experiment gone awry?"* Abe Quinn. Just add alcohol for hours of complete and utter out-of-control craziness. He is a force of nature.

Frank is an aspiring novelist and screenplay writer and in his spare time he pretends to be a bartender at the Busy Bee. Frank would like for you to stun him with your witty repartee at [frank@raleighdowntowner.com](mailto:frank@raleighdowntowner.com).

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# BRING ON THE BEAUJOLAIS

BY JEFF BRAMWELL

During the month of August, a selection of Triangle restaurants and wine retailers will be joining forces to launch *Ten Days of Beaujolais*, a unified front aiming to give one of the world's most underrated winegrowing regions the credit it deserves. Poole's Diner, J. Betski's, Coquette, and Seaboard Wine are currently on tap to represent downtown Raleigh, with a host of other fine establishments in Durham and Chapel Hill joining in the noble cause.

So why does Beaujolais require a P.R. makeover? The marketing gimmick known as Beaujolais Nouveau has presented retailers and restaurateurs a steep uphill climb in selling the real deal. Beaujolais Nouveau, for those who don't know, is a wine from the Beaujolais sub-district of Burgundy that is offered on the third Thursday of each November, immediately after the newly harvested Gamay grapes have finished fermenting. This light, simple and fruity French wine can be perfectly enjoyable, offering respectable value at about \$15 a bottle. Because of their release date, they have become a symbolic signpost that a Thanksgiving feast and the start of the holiday season is mere days away. But at its worst, mass-market Beaujolais Nouveau is dominated by aromas and flavors of bananas and bubblegum—rarely indicators of a wine of great quality. Because Nouveau serves as most Americans' introduction to the wines of this region, many assume that all wines that bear the name Beaujolais will be similarly insipid, providing little incentive to further explore the better bottles that lay beyond Nouveau.

But real Beaujolais is one of the hidden gems of the wine world, more akin to their Pinot Noir-based brethren of the greater Burgundy area; it is a tremendously food-versatile, wallet-friendly wine that is simply delicious. It really is a wonderful match for Thanksgiving dinner, but it's equally at home in the brutal heat of the summer, thanks to its fresh acidity, moderate alcohol content, light body and easy-drinking nature. You can enjoy it on its own or pair it with a pulled pork sandwich, bratwurst and other favorites off the grill. It's also great with a hint of a chill, so don't be afraid to throw the bottle on ice for about ten minutes before you serve it.

While there is a nominal amount of Beaujolais rosé made from Gamay as well as Beaujolais blanc made from Chardonnay grapes, the shorthand meaning of this wine inevitably refers to those Gamay-based reds. The best come from ten *crus*, or villages, throughout the region that

bridges the southern tip of Burgundy with the northern reaches of the Rhône Valley in eastern France. Bottles that bear the names of these villages (Saint-Amour, Juliéna, Chénas, Moulin-à-Vent, Fleurie, Chiroubles, Morgon, Régnié, Brouilly and Côte de Brouilly) indicate a step up in quality over basic Beaujolais or Beaujolais-Villages, a blend of grapes sourced from any or all of the *crus*.

Wines from Régnié, Brouilly and Chiroubles are the lightest of the region and are best consumed young. Those from the Côte de Brouilly, Fleurie and Saint-Amour tend toward being a little weightier and are capable of lasting several years. The villages of Chénas, Juliéna, Morgon and Moulin-à-Vent are most often identified as producing the most complex, age-worthy wines of the region, with better bottlings lasting upwards of ten years. I'm currently enjoying Domaine du Pavillon de Chavannes' Côte de Brouilly, which features refreshing raspberry, plum and tart cherry flavors for a mere twenty bucks a bottle. The cream of the crop rarely tops a retail price of \$40, which is a steal when compared to the dicey nature of purchasing similarly priced Pinot Noirs from elsewhere in Burgundy. Cru Beaujolais frequently offers some of the best bang for your buck when you're looking for a light-bodied red while dining out at your favorite restaurants. Try it with hearty seafood dishes, chicken, pork or even a tender cut of beef such as filet mignon.

Each of the restaurants joining in the *Ten Days of Beaujolais* celebration will feature a wine from a different cru, crafted by a variety of excellent producers including Robert Perroud, Laurent Gauthier, Lucien Lardy, Gerard Charvet, Pascal Berthier, Aufranc, and Dupré. The variety of the offerings gives you all the reason you need to get out of the house and let someone else handle the cooking on a few occasions this month. While I sincerely hope you'll reward the participating restaurants with your presence, don't be afraid to seek out Beaujolais elsewhere, whether it's within the cozy confines of your favorite downtown Raleigh eatery or at one of the *Ten Days* outposts in Chapel Hill or Durham. Check out [www.TenDaysWine.com](http://www.TenDaysWine.com) for all the details. 🍷

*Jeff Bramwell began working in the wine industry in Atlanta, and has worked in wine distribution as well as wine retail since moving to Raleigh in 2006. His current professional home is at Seaboard Wine Warehouse, where he is happy help you find the perfect bottle to conquer this ridiculous heat. Drop him a line at [jeff@raleighdowntowner.com](mailto:jeff@raleighdowntowner.com).*



*Downtowner Magazine graphic designer Marina enjoys a nice glass of wine before dinner at Dos Taquitos Centro.*

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Gene and Mary out downtown. Happy birthday to Gene! One of the nicest guys we know



Jess and Jodi at Mosaic



Dejah and Miata at the Hamlin Drug Bike & Beach Party downtown

Celebrating birthdays at Union Bar in the Depot



# AROUNDTOWN **AROUND** TOWN AROUNDTOWN



Downtowner Magazine photographer Ted Salamone out on assignment

John and Trish Healy, with David Diaz from the DRA



Jamie and Jack at Solas rooftop



LaRue (center) out for her birthday at Cashmere

Mitch Silver (center front), City Planning Director, and his family. Happy birthday to one of Raleigh's best and brightest.







Kally and Tamar at Flanders Gallery



Will and Heather serving up drinks at Union Bar. Stop in and say hello!



Enjoying Latin night at Mosaic Wine Lounge

Frank serving up good food and great service at The Point



Adam and Andrea Twiss at the Bringing Broadway Home show

DJ Chico and Margaret



# AROUNDTOWN **AROUND** TOWN AROUNDTOWN



Kurt out at Humble Pie

Michelle, Lisa, Melanie and Heather at an event for NC Theatre



Allen and Marjorie talking art



Lee, Kevin and Heather enjoying an art show downtown



Mike & friends out for karaoke at Napper Tandy's

Michelle and birthday boy Lucian





## La Volta BY BRIAN ADORNETTO, Food Editor

Mario Longo Sr. is no novice when it comes to Italian cuisine. Owner of the long-time Raleigh favorite Vic's Ristorante Italiano in City Market, he opened his latest venture, La Volta, this May. La Volta (Italian for vault) is his way of paying homage to the history of the space, which is located in a former bank on the ground floor of the old Progress Energy building. Longo even turned the bank's vault into La Volta's wine cellar, the massive door of which can be seen from the main dining room.

La Volta, like Vic's, is family-run. Longo enlisted the help of his sons, Michael and Mario Jr. (a former professional soccer player) as well as his wife, Lucia, to help manage the business. To run La Volta's kitchen, he brought in veteran Italian chef and Triangle restaurateur, Vinny Doria (Assaggio's Italian Bistro & Market, Fratello's Trattoria & Market to name a few). While Vic's focuses on Longo's family

recipes, the menu here comes from Doria. As with any restaurant, the service was a little uneven and spotty on our first visit, but expect that to improve dramatically as the restaurant gains more experience and management continues to train staff.

Among La Volta's appetizers are Cozzo Napolitano (mussels in broth, \$8), Mozzarella Caprese (\$7), Melanzane Rollatini (eggplant roulades, \$8), Polpette della Casa (meatballs, \$6), and Stracciatella (Roman style egg drop soup, \$5). We opted to have the mussels in white wine broth as opposed to marinara. The mussels were tender and flavorful, and the buttery broth was garlicky and slightly spicy—perfect for sipping from the empty shells and dipping the perfectly crunchy bread. The Caprese salad featured La Volta's homemade mozzarella, beefsteak tomatoes and aged balsamic vinegar. The lightly-floured and fried eggplant was spread with seasoned ricotta cheese, rolled, and then topped with Chef Vinny's wonderful



### WHAT'S UP DOWNTOWN

## Neighborhood News

**The Union Bar** is now open at the Depot, 327 W. Davie Street, in the Warehouse District (one block east of the new Raleigh Amphitheatre). It's currently open Thursday through Sunday 9 p.m.-2 a.m., but plans to open more nights soon. For more information call 919.829.5484 or visit [www.unionraleigh.com](http://www.unionraleigh.com) for hours and details.

**Neptune's Parlour** has opened on the lower level of 14 W. Martin Street (the former Alibi Bar location). Neptune's is open Monday-Thursday 8 p.m.-2 a.m. and Friday-Sunday 6 p.m.-2 a.m. Once the upstairs is completed, this will be part of King's Barcade trio of bars.

Restaurant and bar **Capital Club 16** recently opened at 16 W. Martin Street to good reviews. They serve traditional American food with European influences for lunch and dinner as well as a consolidated bar and take out menu Monday 11:30 a.m.-3 p.m., Tuesday & Wednesday 11:30 a.m.-10 p.m., Thursday & Friday 11:30 a.m.-11 p.m., Saturday 5 p.m.-11 p.m., and Sunday 11 a.m.-9 p.m. Call 919.829.5484 for more information or visit [www.capitalclub16.com](http://www.capitalclub16.com) to see their menus.

The **Downtowner Magazine** is pleased to announce that **Max Halperen** has joined us as Art Editor and his column, **@Art**, will be a permanent monthly fixture in the Downtowner. We love local art!

Season tickets are on sale now at **NC Theatre** and **Theatre in the Park**. Season tickets will be on sale mid-August for **Carolina Ballet** and **NC Symphony**. Sign up for your tickets now and support our local performing arts downtown.

**Peace China at Seaboard** announces enticing menu changes that include new Thai entrees as well as lunch combinations that include a spring roll and drink for only \$6.75.

Local artists are now being featured at **NOFO @ The Pig**. The "Carolina Collection" features emerging and established apparel and accessory designers. An eclectic blend of designers will provide seasonally-changing fashion ideas for women and men. "Listen Local" is a variety of featured NC artists of all genres available on CDs.

The **Greater Raleigh Convention and Visitors Bureau (GRCVB)** recently announced that it has been awarded accreditation from the Destination Marketing Association Program (DMAP). In earning the DMAP accreditation, destination marketing organizations (DMOs) communicate to their community, buyers and potential visitors that their DMO has attained a significant measure of excellence.

**Glenwood Avenue and the Five Points** intersection will be closed for road construction at various times over the next month while the trolley tracks are removed for the repaving project. Don't forget to visit your local businesses during this time as they will be open and parking will be available on Fairview and other side streets!

marinara and mozzarella before being baked. The meatballs were nicely portioned, well-seasoned, spongy, and tossed with marinara. The soup was dynamite. It was well-balanced with a tasty homemade chicken broth, spinach, fresh tomatoes, and whisked eggs (whose shredded look gives the soup its name).



La Volta's entrée menu is broken down into four categories: Pasta, Pollo (chicken), Vitello e Carne (veal and beef), and Pesce (fish). We sampled the Pasta Rustiche (\$12), the Chicken Francese (\$13), the Veal Saltimbocca (\$17), and the Halibut Vincenzo (\$19). The Pasta Rustiche was a light summery vegetarian entrée, penne pasta tossed with a sauté of artichokes, spinach and sundried tomatoes sprinkled with feta cheese. The flavors married well without any one dominating the dish. The chicken, melt-in-your-mouth fork tender, was perfectly battered in egg, sautéed and finished with a mouth-watering lemon, garlic and white wine sauce. Topped with prosciutto and mozzarella, the veal was served over spinach and finished with a delicious Marsala sauce. The pan-seared halibut was moist, flaky and golden brown, with a fresh fig puree glaze that was sweet and

decadent. (If you have an aversion to seeds, you may want to pass on the glaze. La Volta doesn't strain out the seeds, choosing a crunchy texture over a smooth one.)

The desserts at La Volta change frequently, as Chef Vinny makes them all from scratch, including the rotating gelato selection which is also

sold from a street cart in front of the restaurant. If you're a fan of cinnamon buns, you'll love the Cinnamon Cake with Godiva Chocolate Icing (\$6). Our favorite was the authentic homemade gelato (\$4), a refreshing finale on a hot summer night.

Hearty portions, affordable prices, terrific views, and Chef Vinny's delicious sauces make La Volta an appealing choice for pre-Progress Energy Performing Arts Center events, business lunches or a family night out. We'll surely be back soon. 🍷



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 for comment at [brian@raleighdowntowner.com](mailto:brian@raleighdowntowner.com).

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# Behind the Books: Integration in the Wake County Public School System

BY JENNY LITZELMAN, RALEIGH CITY MUSEUM

After the Civil War, Raleigh saw the rise of Jim Crow. Even though the enslaved had been emancipated, many people in the South did all they could to continue the cycle of oppression and separation. People in Raleigh had already been living in a segregated society, but when the ruling of Plessy v. Ferguson came out in 1896, segregation became law. From lunch counters to water fountains, African Americans and white citizens lived in a society openly divided by the color of one's skin. This separation was especially felt in the Wake County Public School System.

In 1866, Reverend Fisk Brewer opened Washington Elementary, the first public school for African Americans in Raleigh.



Washington Elementary School, the first public school for African American children in Raleigh.

COURTESY OF THE RALEIGH CITY MUSEUM.

However, there was no public high school for African Americans until 1924. Students could either stop their education after eighth grade or pay for a private high school. In 1919, the African American community called upon the school board to create a public high school for their students. The school board refused. Instead, they offered to pay tuition for a private education. Finally, in 1924, Washington High School opened as the first public high school for African Americans in Raleigh.

When Ligon High School opened in 1954, the same year as the Brown v.

Board of Education ruling, the school system provided Ligon students with discarded desks from white schools and second-hand books and supplies. Brown v. Board ruled that segregation was unconstitutional and that being separate was inherently unequal. Despite this ruling, the public school system in Raleigh continued segregation, busing African American students from all over Raleigh to Ligon.

Many members of the community, both white and black, felt that Wake County was due for a change. But, who would be the first to try? Two years after Brown v. Board, the Holt family answered that question.

The Holts lived in the Oberlin community and appealed to have their son Joe Jr. attend Daniels Middle School, the neighborhood school. Rather than allow Joe to attend Daniels, the school board offered to pay for his busing to Ligon in southeast Raleigh. The following year, the Holts appealed to the board again, this time to attend Broughton High School, also in their neighborhood. The school board denied their request. According to the school board, the Holts had "failed to exhaust all administrative remedies under the law," citing an incident during which the Holts' lawyer attended an interview with the school board on behalf of the family, as opposed to the family attending themselves.



The Holt Family: Joseph, Elwynna, and Joe Jr., ca 1956.  
COURTESY OF JOE HOLT

Joe's family appealed each year for him to be sent to Broughton High School until his graduation in 1960. Each year, the school board denied their request. Joe finished second in his class at Ligon, and later earned several degrees and had a prestigious military career.

Finally, in 1960, six years after Brown v. Board, second grader William Campbell became the first African American student

to attend an all-white school. Bill was never physically harmed at the Murphey School, but he endured much emotional stress from his peers. Full integration in Raleigh did not occur until 1971, when a percentage of African Americans were automatically assigned to white schools. Though racial tension was still pervasive in the 1970s, the decade also saw many positive changes such as the swearing in of Clarence Lightner as the city's first African American mayor in 1973.

To learn more about integration and civil rights in Raleigh, check out our exhibit *Let Us March On: Raleigh's Journey Towards Civil Rights*. The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10 a.m.-4 p.m. Tuesday through Friday, and 1 p.m.-4 p.m. on Saturdays. If you have any questions, please call 919-832-3775 or check out our website at [www.raleighcitymuseum.org](http://www.raleighcitymuseum.org).



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# Getting 'Round the Roundabout on Two Wheels

BY PETER EICHENBERGER

While there are varied opinions about the Hillsborough upfit and the roundabouts, statistical data and personal experience point clearly toward the need for something to reduce the disproportionate number of crashes that have been part of Hillsborough Street for decades. The mission now is to propel into the present with the fewest casualties. The major challenge involves all of us learning how to use roundabouts—along with some possible minor tweaks.

Statistical analysis of crash data from Europe and the US display manifold benefits of roundabouts to the motoring community via lower speeds and reduced contact points, especially the t-bone. To expedite the new motion, a short roundabout primer for motorists:

- Slow down and obey traffic signs
- Yield to pedestrians and bicyclists as you approach the roundabout
- Yield to traffic on your left that's already in the roundabout
- Enter the roundabout when there is a safe gap in traffic
- Keep your speed low within the roundabout and stay in your lane
- As you approach your exit, turn on your right turn signal
- Yield to pedestrians and bicyclist as you exit

Unfortunately the enhanced safety blanket extends less to pedestrians and even less to bicycles via the Hillsborough geometry. European roundabouts slow traffic in congested areas by making the approach-arm curves tighter up to a right-angle entry where they intersect the circulatory path. While the Hillsborough Project's generous approach arm radii conform to US Department of Transportation models designed to facilitate auto capacity, they present risks, particularly to bicycles. With regard to the back and forth on bicycle lanes, the laudable intent by both the planners and bicycle advocates is to facilitate the safety of Raleigh's growing bicycle fleet. The concerns emerge from a lack of knowledge, particularly bicycles in roundabouts.

"Bicycles do not receive the same safety benefits from utilizing roundabouts," reads a Florida

Department of Transportation Summary of Final Report, WPI# 0510824. The Florida paper goes on to state that "Bicycle accident rates at roundabouts are 15 times higher than those of cars." A Belgian paper states that "Roundabouts that are replacing signal-controlled intersections seem to have a worse evolution" with regard to bicycles.

Humans have evolved to react to that which presents the greatest hazard. In the shifting stack of ad-hoc decisions made in congested traffic, cars trump bicycles, since they present the larger risk, both in expense and inertia. The best remedy of the segregated bicycle facilities nearly universal in Europe, isn't likely to happen in these parts until a substantial percentage of auto drivers abandon their gas-powered mounts for bicycles.

I've been diving in and getting used to the moves. The primary tactic for a bicycle in a roundabout

requires a bit of retraining vis-a-vis the conventional deference bicycles have had to the automobile. Roundabouts require a different head space. Upon approach, one must reverse the conventional instinct to hug the shoulder of the road and/or bike lane. Signal your intent and merge with the traffic staying in the center of the lane. This is the spooky part as it requires matching the speed of the other vehicles. Take every precaution to ensure you and your intentions are known to the drivers and take your place in to the circulatory lane single file with the other traffic. To

continue near the right shoulder guarantees the eventuality of getting "wyed" or sideswiped.

For years I have worn a police whistle around my neck for use in congested areas and found it to be a genuine roundabout safety enhancement. One blast seems to raise even the most somnolent driver, conditioned I suppose by years of TV police dramas. Go see Mr. Jolly at Bob's Army Surplus on South Saunders Street. 📞

*Peter is a long-time native Raleigh resident, rabble-rouser, dissident, and champion for the underdog and everyday citizen. Feel free to drop him a line at peter@raleighdowntowner.com.*



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## Love Language BY DAN STROBEL, Music Editor

It's easy to feel both sorry and jealous for The Love Language creator and front man Stuart McLamb. Sorry because we all know what it feels like to be a confused, love-torn 20-something that can't seem to catch a break. Jealous because we don't know what it feels like to convert those frustrating emotions into catchy, lo-fi indie rock songs that are quickly becoming some of the most blogged and talked about tunes on this side of the country.

The Love Language, McLamb's moniker for his one-man project, began after he left The Capulets, a Raleigh band who many remember for charming local watering holes and venues a few years ago. After self-recording and releasing his eponymous 2009 effort that turned heads in both the indie and mainstream press—even getting a write-up in Spin magazine—McLamb recruited a couple of ex-band mates to help him perform his tunes live.

When asked how life has changed since his project began taking off, McLamb's response reflects his DIY attitude: "The hype has been coming in but the money hasn't," he says with a laugh. "If anything The Love Language's getting bigger has made me do without a lot of the luxuries I was used to. I sold my car and was without a cell phone and computer for a while, but ultimately, it's allowed me to concentrate on the band more, which is a good thing."

McLamb, a Triangle native and graduate of East Carolina University, first started tinkering with instruments and recording while still in school. After graduation, he moved back to Raleigh. Even though failed relationships were his principal inspiration for his first self-titled effort, McLamb sighs when asked about the road that led to his soon-to-be released second album, Libraries.



PHOTO CREDIT CHEATER SLICKS

"That's actually a really hard question to answer," he says. "Each song is really just about the things that have been going on in my life for the past year. Friends, girls, big changes, and events—really just everything."

A CD release show for Libraries is scheduled for Saturday, July 17 at Cat's Cradle in Carrboro. Chapel Hill's The Light Pines, which features three previous members of The Love Language, will be opening. (McLamb was quick to assure that the split was amicable, though. "We all decided we all had different artistic directions to take and left on great terms," he said.) The Love Language will also be joined onstage at that show by the string section of another

fantastic Chapel Hill outfit, Lost in the Trees.

The Love Language's next appearance in Raleigh will be at the Hopscotch Music Festival in September. A short tour with Los Angeles indie-weirdoes Local Natives follows and what happens after that is contingent on how big a splash Libraries makes. McLamb and his outfit are happy to ride the wave as far as it takes them.

"Right now I am with great friends that enjoy making music with me," he says contentedly. "In terms of The Love Language, this is only the beginning of the road. Who knows how far we can go?"

Dan can be found at [music@raleighdowntowner.com](mailto:music@raleighdowntowner.com).

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# Plans Begin for the Capital Boulevard Corridor

BY ANDREW LEAGER, *Guest Columnist*

Of all the roadways leading into Raleigh's downtown, Capital Boulevard stands out as the most unsightly. City planners wonder if we need to do something about it because the road is not achieving its full potential as an artery into the heart of the city.

On Thursday, June 24, at Bobby Murray Chevrolet, Raleigh's Planning Department held a meeting with interested parties to discuss the Capital Boulevard corridor. Judging from the overflow crowd, plenty of people stand ready to bend the ear of planners and anyone else who will listen. Every chair was occupied, and people stood along the walls.

The current initiative deals with only the section from the beltline into downtown, not the chaotic section farther north, a garish nightmare ten lanes wide with no relief from clutter and alienation. While the entire boulevard is inhospitable to human beings unless they are protected by cars, the segment inside the beltline exhibits somewhat better manners than its northerly extension. Crepe myrtles soften the road shoulder, the buildings alongside have a seasoned appearance, and even public art, as in the Time and Light Tower, decorates the median.

Attendees broke up into different groups as city staff laid out large detailed maps across a dozen or so round tables. After an introductory orientation by Assistant City Planner Ken Bowers, each table discussed its vision for the corridor and reported through its spokesman at the end of the session.

The maps show Capital Boulevard dividing compact residential neighborhoods which predate the start of the road's construction in the late 1950s. Railroad yards run the length of the road on both sides, and streets used to cross the tracks at grade in several places along the course. These tracks cauterize the wound the boulevard has left, leaving no option



for grade crossings except for the existing one at Fairview Road, constraining any attempt to join hands across the divide.

So what is there to fix about Capital Boulevard? Attendees lamented about the lack of cross-connectivity along the entire length of the boulevard. Pedestrians and bicyclists cannot cross, and cars have precious few openings to gain access to the buildings fronting the road.

The traffic count on this section of the road has been stable since the mid-70s when the road construction was completed, with about 40,000 vehicles a day just inside the beltline and increasing to about 65,000 vehicles a day as the road merges into the central business district. This stable statistic would not be noteworthy if it were not in such sharp contrast to rising traffic congestion on nearly every other thoroughfare in the city regardless of additional lanes and signals. Capital Boulevard in this section, while busy, is not subject to the vexing stop-and-roll conditions that bedevil travelers on Raleigh's other entrance corridors.

That means Capital Boulevard, the road, performs adequately and doesn't need any money spent

on improvement. If we are to appropriate any money to healing the corridor's ills, it can be for less expensive improvements like pedestrian access.

One idea put forward at the meeting was a proposal to construct a greenway segment parallel to Capital Boulevard so pedestrians and bicyclists could make their way into downtown without putting their lives at risk. That is a capital idea. If our city is ever to stake any claim to alternative modes of travel to the automobile, now is a chance. The greenway could improve the plight of the stressed-out Pigeon House Branch which runs the full length of the road and into Crabtree Creek.

We also need cross access ways to complement the longitudinal greenway component. For example, we could build a lightweight suspension bridge somewhat like the pedestrian bridge that flies over the beltline and through the woods to the art museum over railroad tracks.

One ideal location follows the historic alignment of Blount Street in Halifax Heights and Carson Street over in Five Points. This bridge could presumably be built with less money per linear foot than a drivable bridge that must support much heavier vehicular loads. It is perhaps a third of a mile long and could compete with the Time and Light Tower as a work of art while doubling as a framing gateway to the city.

People have long tolerated Capital Boulevard but felt painfully aware of its deficiencies. If we are ever to make any headway on incorporating it as a productive element in the City's infrastructure, not just a dividing scar, pedestrian improvements should lead the way. 📍

*Andrew Leager, a native of Raleigh, has a cabinet shop downtown and is the owner of the Boylan Bridge Brewpub.*





## A Weeklong Dining Extravaganza

Indulge your palate during the Second Annual Downtown Raleigh Restaurant Week—a weeklong dining extravaganza showcasing the culinary talent in the heart of the capital city. Select restaurants will offer three-course prix fixe dinners for \$20 or \$30, depending on the venue. Savor the delectable dishes prepared by some of downtown Raleigh’s finest dining establishments from Monday, August 23–Sunday, August 29.

Among the mix of participating restaurants you will find a sampling of cuisines from around the world—choose from Lebanese, Japanese, Italian, Spanish, or American dishes, just to name a few. Whatever your preference, the Downtown Raleigh Restaurant Week is sure to deliver multi-course meals that satisfy your cravings. Cara Zalberg, Managing Partner of The Mint and Restaurant Week participant, describes their cuisine as “contemporary global.” Zalberg says, “The Mint is proud to be a part of downtown Raleigh’s growth and is looking forward to participating in Restaurant Week again this year to showcase our spectacular food, service, and ambiance.”



Savory and sweet, the three-course dinners offer patrons the chance to indulge in an exceptionally fulfilling dining experience. President and CEO of the Downtown Raleigh Alliance, David Diaz, says, “We are excited to offer the Downtown Raleigh Restaurant Week for the second year in a row. Last year’s event was a huge success. The promotion encourages residents and visitors to sample the great variety of restaurants in downtown.”

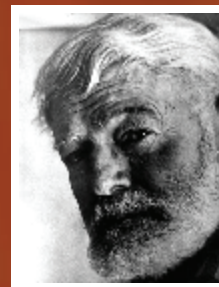
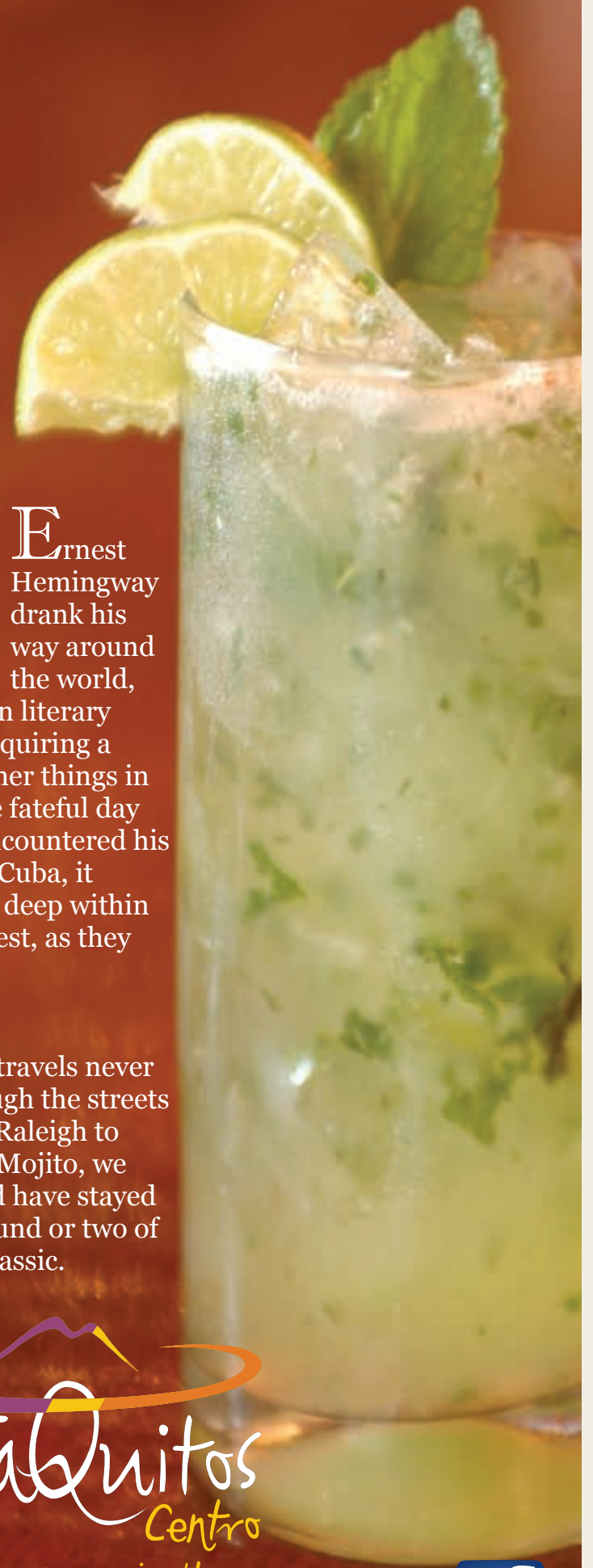
Restaurants will offer prix fixe specials the week of Monday, August 23–Sunday, August 29 during their normal dinner hours. Although no tickets are required, reservations are strongly recommended (when applicable). For your convenience, online reservations can be made at almost half of the venues through OpenTable. These reservation links are available on the Restaurant Week website, [www.DineDowntownRaleigh.com](http://www.DineDowntownRaleigh.com). Menus will also be posted as they are submitted by participating venues. Menus are subject to change upon product availability. Starting Monday, August 23, look for Restaurant Week flags at participating venues. To access more information from your mobile device, visit [www.YouRHere.com/mobile](http://www.YouRHere.com/mobile).

Due to the mass appeal, restaurant weeks have become a growing trend nationwide. “We knew that with the variety of restaurants in downtown that this would be a huge draw,” says Diaz. “It’s a great event for everyone. Restaurants benefit from an increase in customers and diners get to take advantage of these great deals. The Downtown Raleigh Restaurant Week is a perfect opportunity to dine downtown and spend an evening in the center city.”

### Participating Restaurants, \$20 or \$30 depending on the venue (visit [www.DineDowntownRaleigh.com](http://www.DineDowntownRaleigh.com) for prices)

18 Seaboard	Five Star	Red Room
42nd Street Oyster Bar	Globe	Second Empire
518 West Italian Cafe	Gravy	Sitti
The Big Easy	Humble Pie	Solas
Bogart’s American Grill	The Irregardless Café	Sullivan’s Steakhouse
buku	Jibarra	Sushi Blues Café
Caffé Luna	The Mint	Tasca Brava
Dos TaQuitos Centro	Mo’s Diner	Zely and Ritz
The Duck and Dumpling	Posta Tuscan Grille	<i>More restaurants to be announced</i>

# The DTC Mojito



Ernest Hemingway drank his way around the world,

writing modern literary classics and acquiring a taste for the finer things in life. But on the fateful day that his lips encountered his first mojito in Cuba, it struck a chord deep within his soul. The rest, as they say, is history.

While his travels never lead him through the streets of Downtown Raleigh to taste the DTC Mojito, we think he would have stayed for another round or two of this modern classic.



*No Passport Required!*

106 S. Wilmington St. | Heart of DTRaleigh  
919.835.3593 | [dostaquitoscentro.com](http://dostaquitoscentro.com)





# CAPITAL BANK

Brought to you by Capital Bank and its commitment to the performing arts and artists in Raleigh. 800.308.3971 | www.capitalbank-us.com

**July 16, Fri**  
**Government Mule** performs at the Downtown Raleigh Amphitheater. For ticket information, visit www.raleighconvention.com/amphitheater or call 919.831.6400.

**July 16–25**  
The Raleigh Little Theatre and RLT's Teens on Stage presents **The Great Cross-Country Race** or **The Hare and the Tortoise** at the Gaddy-Goodwin Teaching Theatre. Slow but steady wins the race! Baffled by the overnight appearance of what appears to be a rock with a leg attached, all of the woodland creatures must decide which events will take place to honor Sports Day. Get a behind-the-scenes look at one of the most celebrated of all competitions, the race between the slow-moving Tortoise and the scatter-brained boastful Hare as the two contestants dash through a world of confusing, foolish and unintelligible humans. Tickets online or from the RLT Box Office at 919.821.3111.

**July 16, Fri (every Fri)**  
Come out for an evening of fun at **Music On The Porch**, a free music concert event located next to Peace China Restaurant at Seaboard Station that also features a large family kid zone and dog friendly atmosphere. Music and events go on rain or shine thanks to the Porch area and you are welcome to bring your lawn chairs. 6 pm (Event Opens); 7

pm (Bands Start Playing). For more information, visit www.seaboardmusic.com.

**July 17 Sat (every Sat)**  
Come join the **Five Points Farmers Market** located in the parking lot of NOFO from 8am-Noon. For more information, visit www.fivepointfarmersmarket.com.

**July 21Wed (every Wed)**  
**Downtown Raleigh Farmers Market** at City Plaza from 10am-2pm. For more information, visit RaleighEat-Local.com.

**July 23, Fri**  
**Music On The Porch**

**July 17, Sat**  
**Five Points Farmers Market**

**July 23, Fri**  
**Paramore and Tegan & Sara** at the Downtown Raleigh Amphitheater. For ticket information, visit www.raleighconvention.com/amphitheater or call 919.831.6400.

**July 23, Fri**  
**Music On The Porch**

**July 24–Aug 1**  
The North Carolina Theatre presents **Annie**. Box Office Ticket Sales call 919.831.6950 or NCT Office @ 919.831.6941. Visit www.nctheatre.com for more info.

**July 25, Sun**  
**Carnival of Madness with Shinedown** at the Downtown Raleigh Amphitheater. For ticket information, visit www.raleighconvention.com/amphitheater or call 919.831.6400.

**July 25, Sun**  
**The 100th Anniversary Person Street Pharmacy Block Party**. Corner of Person and Pace Streets beginning at 3pm.

**July 28, Wed**  
LiveNation presents San Diego-based dub/rock/psychedelic-jam phenoms **Slightly Stoopid** accompanied by legendary hip-hop group Cypress Hill and reggae artist

Collie Buddz at the The Downtown Raleigh Amphitheater at 6:30 pm. Visit Visit: www.raleighconvention.com/amphitheater or www.livenation.com.

**July 29–31, Thurs–Sat**  
**The 2010 Cherry Bounce Alternative Music Festival** at City Plaza (Saturday). Cherry Bounce is back with more vim, vigor and variety including the PBR sponsored Love vs. Lust Cabaret with award-winning slam poets led by dynamo Dasan Ahanu gather amid burlesque performers, music and a PBaRt show (Thurs 7/29), the Beach Bounce Movie Night serves up a tropical party for the screening of a sun'n'fun movie, "Lord of the Flies," and vintage, on-point educational films (Fri 7/30). On Saturday, 7/31, the action includes musical headliners Javelin and international dance act Bomba Estereo and a bona fide professional wrestling bout for the Cherry Bounce Heavyweight Championship. Free starting at noon. Thursday and Friday events take place on Hargett and Wilmington Streets.

**July 30, Fri**  
Comedian **Chelsea Handler** at the Downtown Raleigh Amphitheater. For more info, visit www.raleighconvention.com/amphitheater or buy tickets at www.livenation.com.

**July 30, Fri**  
**Music on the Porch**

**July 31, Sat**  
**Bare Naked Ladies Concert** at the The Raleigh Amphitheater at 7 pm. Tickets available at www.livenation.com.

**July 31, Sat**  
**Raleigh Wide Open 5** at City Plaza. Make your plans for a fun day with food, art, over 20 bands, kids zones, beer & wine, street performers and fireworks. 11am–11pm.

**July 31, Sat**  
**Five Points Farmers Market**

**August 6, Fri**  
**First Friday Gallery Walk**. Enjoy a free self-guided tour of local art galleries, art studios, museums, retail, restaurants and alternative art venues on the first Friday of every month.

**August 6, Fri**  
**Music on the Porch**

**August 7, Sat**  
**Five Points Farmers Market**

**August 10, Tues**  
**O.A.R. w/Citizen Cope** at the The Raleigh Amphitheater. For more info, visit www.raleighconvention.com/amphitheater or buy tickets at www.livenation.com.

**August 13, Fri**  
**Umphrey's McGee with Rebelution Concert** at The Raleigh Amphitheater. For more info, visit www.raleighconvention.com/amphitheater or buy tickets at www.livenation.com.

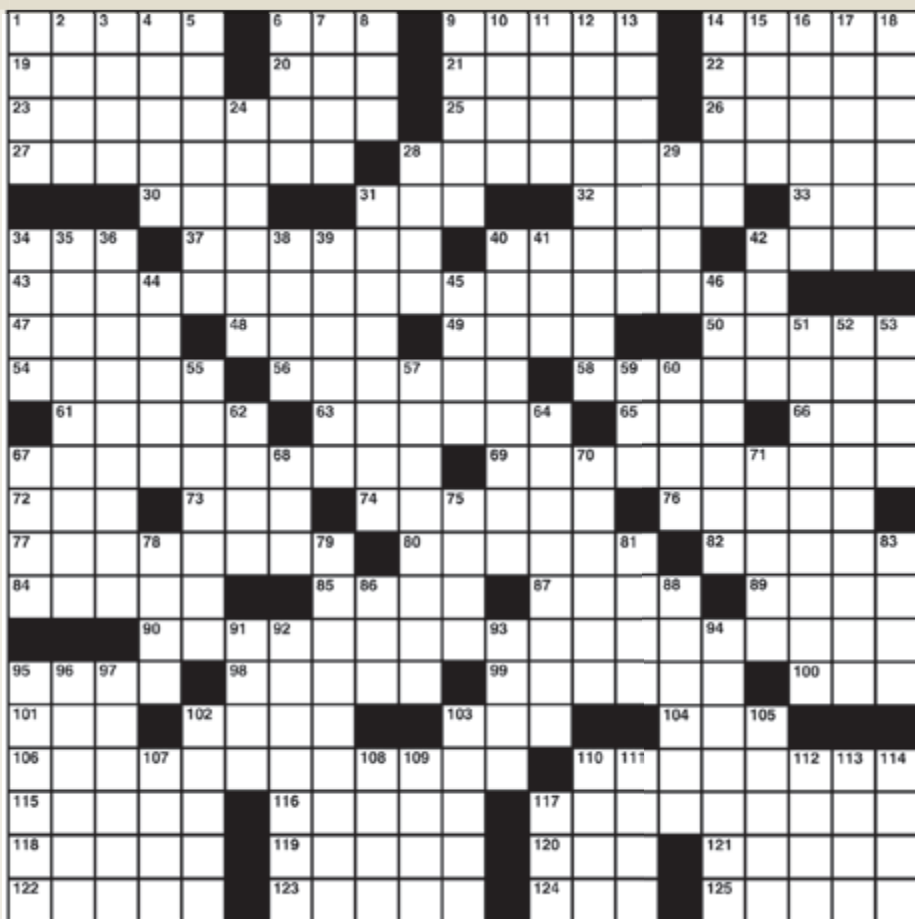
**August 17, Tues**  
Broadway Series South presents the classic rock group **Asia** with all four original band members @ 8pm at Raleigh Memorial Auditorium. For more information or tickets, call 919.831.6060 or visit www.broadwayseriessouth.com.

**August 20–22, Fri–Sun**  
**Carolina Classics on the Capital** on Fayetteville Street. Will take place on Friday from noon–6 pm, Saturday from 9 am–6 pm and Sunday from 9 am–6 pm. Up to 800 classic cars and trucks will be parked on or near historic Fayetteville Street, while an additional 80 show cars and up to 100 vendors will be on display in the new Raleigh Convention Center. This is a family-friendly event, with a KidsZone open each day during show hours. Several museums. Admission to the Convention Center will be \$10 per person, which will include a custom souvenir.

**August 23–August 29 (Mon-Sun)**  
**Downtown Raleigh Restaurant Week**. Indulge your palate during the Downtown Raleigh Restaurant Week—a weeklong dining extravaganza showcasing the culinary talent in the heart of the capital city. Select restaurants will offer tantalizing, three-course prix fixe dinners for either \$20 or \$30, depending on the venue. Savor the delectable dishes prepared by downtown Raleigh's finest dining establishments. Visit www.DineDowntownRaleigh.com for more info.

## RALEIGH DOWNTOWNER MAGAZINE

### MONTHLY CROSSWORD PUZZLE



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By John Lampkin from the Los Angeles Times  
Edited by Rich Norris and Joyce Nichols Lewis

#### "Them's fightin' words"

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# Triangle Modernist Houses Announces 2010 Modernist Home Tour

EVENT TO FEATURE EIGHT HOUSES, ONE OFFICE SPACE  
IN RALEIGH FROM THE 1950S TO TODAY

— BY KIM WEISS —

What's Raleigh's best-kept secret? The Triangle has the third largest concentration of Modernist houses in the country, behind Los Angeles and Chicago—literally hundreds of exceptional houses—due to the Modernist influence of the North Carolina State University's College of Design over the last 61 years.

Nine of those modernist houses, plus one office space, will be open for touring during “TMH Modern 2010,” the Triangle Modernist Houses fall home tour in Raleigh on Saturday, September 25, from 1–4:30 p.m.



This tour, TMH's 12th, will feature modernist houses from mid-century 1950s to cutting-edge new homes, all of which are defined by sweeping lines, open interiors, abundant glass, and aesthetic geometries.

TMH's award-winning home tours, organized by TMH founder and director George Smart, are the longest-running, professionally-conducted architectural tours in the region. The past 11 tours have allowed over 2000 people from around the state to tour 21 Modernist houses.

“As with all TMH home tours, we showcase the value of exceptional architecture and construction,” Smart said. “TMH gives the public unique opportunities to go inside some of the coolest houses in Raleigh that they would rarely be able to see otherwise. We've lined up some of the best. And photography is not only allowed, it is encouraged.”

The fall tour will feature:

- The Milton Small House on Lake Boone Trail, designed by Milton Small, FAIA, and built by Frank Walser.

- An extreme modernist renovation on Graham Street in Cameron Village by Laurent P. de Comarmond, AIA.
- The Parker House, designed by Carter Williams, FAIA, on Banbury Road; renovation design by Perry Cox.
- The Karmous-Edwards House, Runnymede Road, designed by Frank Harmon, FAIA.
- The Heather and Bo Taylor House, Graham Street in Cameron Village, designed and built by Will Alphin of Alphin Design Build.
- The Milton Small Office on Hillsborough Street, designed by Milton Small, FAIA, and built by Frank Walser. Landscape architecture by Lewis Clarke, FASLA.
- The Jim Kuehn Residence, located on Fairall Street, designed by Brian Shawcroft, AIA.
- The Ron Collier House, on Manning Place, designed by architect/owner Ron Collier, AIA.
- The Harwell Hamilton Harris' home and office on Cox Avenue, designed by Harwell Harris, FAIA.

Preservation North Carolina, the nonprofit statewide historic preservation organization dedicated to protecting and promoting buildings, landscapes and sites important to the state's diverse heritage, is including the TMH 2010 Tour as part of its statewide annual conference to be held in Raleigh that weekend.

Smart, well-known for speaking on “Mayberry Modernism” across North Carolina, emphasizes the green, sustainable features of the TMH tour.

“Our free hop-on, hop-off bus system reduces the carbon footprint and assures neighborhoods are not disrupted with hundreds of cars. People don't have to spend their day finding, driving to, and parking at each home.”

Discounted advance tickets to the 2010 Tour (\$24.95) are available through the TMH website—[www.trianglemodernisthouses.com](http://www.trianglemodernisthouses.com).



com/2010.htm—and at Quail Ridge Books in Ridgewood Shopping Center, Raleigh. Day-of tickets will be \$29.95. Tickets are picked up at the tour, not mailed.

Sponsors include Preservation North Carolina, The Downtowner Magazine, Ambiente International, the NCSU Gregg Museum of Art, the Louise Cameron Art Museum in Wilmington, Eidolon Designs, Center Studio Architecture, Nowell's Contemporary Furniture, Modern Home Network, and Beyond Blue Interiors. Companies can still sign on as sponsors by contacting George Smart at 919-740-8407.



Triangle Modernist Houses nonprofit established in 2007 to restoring and growing modernist architecture in the Triangle. The award-winning website, now the largest educational and historical archive for modernist residential design in America, continues to catalog, preserve, and advocate for North Carolina modernism. TMH hosts modernist house tours several times a year. The tours raise awareness and help preserve these “works of art” for future generations.

The TMH website also maintains a list of modernist houses for sale in the Triangle area and features profiles of noted modernist architects both locally and nationally. 📍

For more information on Triangle Modernist Houses, visit [www.trianglemodernisthouses.com](http://www.trianglemodernisthouses.com).

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DOWNTOWN  SNAPSHOT  
From the Downtown Raleigh Alliance



DAVID DIAZ  
President and CEO  
Downtown Raleigh Alliance  
www.YouRHere.com

Dear Reader,  
In this issue of the Downtowner Magazine, you'll learn more about where to find unique brunch, late night and ethnic food offerings in downtown Raleigh. With over 145 eating and entertainment establishments, downtown provides people with a great variety of food selections no matter what time the mood may strike. Please mark your calendar for Downtown Raleigh Restaurant Week when over 25 downtown restaurants will offer discounts for an entire week (August 23-29). Go to [www.DineDowntownRaleigh.com](http://www.DineDowntownRaleigh.com) for more information.

Summer is the perfect time for people to spend exploring downtown, whether it's catching up with friends over a nice meal, taking visiting family to museum exhibits or enjoying an exciting event. One of the biggest highlights this month is Raleigh Wide Open 5 which will take place on July 31. Check out the parade on Fayetteville Street, 25 acts on four stages, fun activities at City Plaza and throughout downtown, as well as an evening concert at the new Raleigh Amphitheater.

Don't let the summer slip by without having some fun downtown. You can learn more about downtown events, parking, maps, and the free R LINE circulator bus at [www.YouRHere.com](http://www.YouRHere.com). Please enjoy this issue of the Downtowner Magazine.



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# 10 QUESTIONS

with Mitchell Silver—Director of Planning for the City of Raleigh

BY CRASH GREGG

This month, our 10 Questions are with Raleigh Planning Director Mitch Silver. Born and raised in Brooklyn, NY, Mitch worked stints in NYC, NJ and DC before arriving in Raleigh for what he calls his “dream job.” Just like his career, his heritage is equally diverse: “I’m of mixed descent. My father is white and Jewish and my mother is Asian. They met back in the late 50s, so I have a very unique upbringing of having some Jewish background, growing up Catholic then becoming a Protestant. I really enjoy having a very diverse background.” Mitch is married, and he and his wife Mary have three great kids.



**1 How did you end up calling Raleigh home?** I was living in NJ, commuting back and forth to DC for about three years and knew that we had to change our lifestyle. We looked around the entire U.S. for good cities, short-listed it to three, and Raleigh just kept rising to the top. The selling point was when I looked at where each city would be 10 years from now and Raleigh was the easy winner. I thought it would be a great honor to play a role in Raleigh’s evolution over the next 10-20 years.

**2 What do you miss the most about DC?** Probably the transit system and the cosmopolitan feel of the area. It’s definitely a world-class city—many languages, many cultures, very urban, very diverse. It’s also an intellectual city, a huge place where ideas are exchanged. I love that we could debate politics and different point of views over dinner and still go home as friends, or that you could hop into a cab and the driver would be listening to NPR. DC is the kind of place where politics and debating are a sport and you get good at it. It gives you an appreciation of the other point of view rather than just dismissing someone who doesn’t think the way you think. You actually engage and debate. Unfortunately, that’s not the case in Raleigh.

**3 Are there things Raleigh can learn NOT to do from DC, NJ, NYC, or other large metropolitan areas you’ve researched?** Absolutely. I always

use the sprawl of Atlanta for what we shouldn’t do. They didn’t include regional planning, which I think is important. Raleigh has really strong potential and could actually build itself on good planning. Another issue is being very careful of having such stratified neighborhoods—exclusive neighborhoods with rich and poor and not much in between. The lack of visual planning hurts those cities and as a result, people suffer and have to travel longer distances just to find affordable housing.

**4 How would you rate Raleigh on between 1-5 stars, on three topics: Public transportation? Affordable housing? And pick your own:** I would give it a 2. **Public transportation?** Proably a 3. **Affordable housing?** Proably a 3. **And pick your own:** I would pick quality of life. That would be a 5.

**5 How can your average Raleighite become more educated and get involved with city planning?** They can visit the city’s website (<http://bit.ly/raleighcityplanning>) or come to planning sessions and just see what’s going on. They can also sign up for our email newsletters (<http://bit.ly/raleighcityplanningsubscribe>). You can pick

areas of interest and when those topics come up we will push out an email about a meeting that you may want to attend. They can also watch RTN, the public access channel. Most of the major meetings including the planning commission and other key meetings are all available as streaming videos on our website. There’s also something called the Civilians Advisory Council or CAC (<http://bit.ly/raleighcac>). Residents can either participate in a local meeting or watch the regional CAC meetings on RTN.

**6 We hear you’re quite the dancer. Tell us about that...** Well, when I was in my late teens, early 20s I dropped out of high school and started to pursue acting and dance for about five years. I did it by taking various classes here and there as well as joining some informal dance companies. I realized that I’d better get back to school so I got my GED and went to college. After that I kind of just stopped dancing. I enjoyed it for a while but I’m glad I ended up going into planning instead.

**7 Three things you’d like to see in Raleigh over the next 10 years?** I would love to see a transit system which includes light rail, street car and community rail connecting not just Raleigh, but the entire region; to complete our multi-modal facility, Union Station; revitalize Capital Boulevard from downtown to midtown; and I have to add a fourth...to see the downtown south area between Martin Luther King Boulevard down South Saunders all the way I-40 emerge. What a good place for a sports arena!

**8 What’s your favorite movie or TV show?** I’d have to say my favorite movie is Braveheart. I’m moved by someone who is possessed by that kind of courage and rises up against all odds.

**9 Sweet tea, unsweetened tea or water?** Between the three, I would go with water.

**10 What’s your favorite comfort food?** I’d have to say spaghetti is definitely my comfort food. 🍝

# Blount Street Commons

REBIRTH OF RALEIGH HISTORY

BY CHRIS MOUTOS

We've all said and heard "history repeats itself" or "things come and go in cycles." Hopefully this will prove true in the development and vitalization of N. Blount and N. Person Streets. Notice I didn't use the term "revitalization," since this area in the Capital District is already a busy hub of important activity for not only Raleigh, but for the state of NC. It was because of all the state's business that many of the glorious and grand properties were razed during the 1970s for office buildings or parking lots. Fortunately, not all were lost, and many homes were remodeled into offices. For a new city like Raleigh, Blount and Person Streets are "old" and their historical significance cannot be denied given the laundry list of its original inhabitants who were at the forefront in creating Raleigh

and in developing North Carolina. In 1959, Lucy Daniels wrote an article for The Raleigh Times titled Life Was Serene and Orderly, Sweet With Things Forgotten in which she said "Blount Street was the place to live in Raleigh."

Even in this daunting economy, the downtown Raleigh area has many shining glimmers and the

area bounded by Peace, Wilmington, Jones and Person Streets is one of them. Known today as Blount Street Commons, this prime downtown area is being redeveloped into a pedestrian-friendly multi-use community which includes multi-family, single-family, office, and retail spaces. The leader and developer of this endeavor is LNR Blount St., LLC. Within the boundaries of Blount Street Commons, there will be five phases. Phases I and II are already underway and LNR has an option to purchase the remaining planned phases until 2014 to complete the vision.

In order to restore the landscape to its original grandeur, some of the historic homes have been moved. Phases I and II include ten lots. Five are vacant and ready for custom construction, and four lots have homes on them. Given the historical



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significance of the homes, purchasers may qualify for state tax credits if the property is renovated for residential purposes. Those who renovate the properties for income producing commercial purposes may qualify for federal and state tax credits. And according to Hilary Stokes with Prudential YSU, "Despite what some have heard, this project is definitely not stalled. There is continual interest, and it is going to take awhile before there is visible change on the ground." In another step towards completion, LNR has partnered with neighborhood architects and local builders. According to Stokes "we have engaged these local professionals to provide the service of ease to purchasers and to

let them see how the houses sit on the lots. It can be hard for people to see how the house will fit on the lot. In addition, renovation loans are available for acquisition and renovation costs combined." John Butler, with Prudential YSU, adds, "One new tenant in the area will be the Holy Trinity Church, which has purchased the Jordan House and adjacent lots." The church plans to start constructing new facilities soon.

As proof of high interest, Butler points out that "eight of the ten townhomes constructed have been sold, and when Vanguard announced its Chapter 7 liquidation, the remaining two townhomes and two parcels for future construction it owned were sold to another builder very quickly." Butler went on to say that the stacked townhomes are still planned, but lender financing has stagnated the process.

LNR was allocated 90,000-square-feet for commercial use in its approved plans. Part of this allocation is Persons Corner, located on the corner of Person and Peace Streets across from Krispy Kreme. This project includes retail on the first floor with 33 residential condos on the second through fourth floors. According to Butler, "A

major obstacle to the commercial sites being developed is the inability to obtain financing from a bank. Not just in Blount Street Commons, but anywhere for that matter."

It's fortunate that "style is cyclical" and that this particular style rebirth is also part of "location location location" not only because of its physical situs, but also because of its contribution to the renaissance of a great city. 🏠

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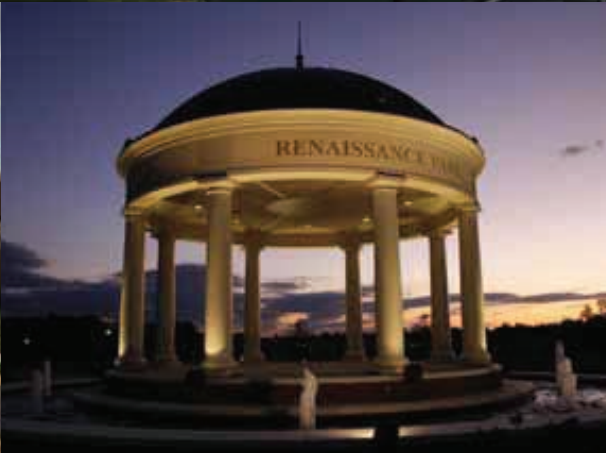
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