



RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 7, ISSUE 1

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

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Puzzle answers from page 24



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www.RaleighDowntowner.com

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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. We love hearing from our readers!

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 Tesoro Salon

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 Bada Bing Pizza
 Salon 21
 The Cupcake Bakery Shoppe
 Primp Salon
 Fly Salon
 Lee Hansley Gallery
 Bliss Salon
 Revolver Boutique

HISTORIC DISTRICT

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 Oakwood Bed & Breakfast
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 NC Dept. of Labor
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 Carolina Ballet office
 Q Shack (North Hills)
 Glo de Vie Medspa (North Hills)
 Whole Foods

First Annual BEST OF DOWNTOWNER AWARDS

Voting starts now and only lasts until March 15th, so text your friends, wake up the neighbors and tell us your local faves!

Plus you'll be entered to win your share of over \$1000 in prizes and cool free stuff. Score!

www.bestofdowntowner.com

Raleigh is no stranger to national "Best Of" lists from Forbes, Money Magazine and others, beating the majority of the country for Best Place for Business, Most Wired, #1 in Green Jobs, and many more. And sure, there



are plenty of other "Best Of" lists in the area, but what we're really interested in is your opinion on the best that **downtown** has to offer. We've spent many coffee-fueled hours coming up with categories that highlight only locally-owned businesses in and around downtown Raleigh.

Best Sushi. Best Burger. Best Dessert. Yep, we've got the basics covered in our **Best of Downtowner Awards**, but we also have some fun new categories including Favorite First Friday Venue, Favorite Place for Hangover Food, Favorite Dog-Friendly Patio, Best Macaroni & Cheese, and Best Place to People Watch, just to name a few. We've narrowed it down to 111 categories for 2011, and everyone who votes will be automatically entered to win one of 111 awesome giveaways, including

gift certificates to The Mint Restaurant (\$150), Sono Japanese Restaurant (\$100), Second Empire (\$100), Taz's Wine & Gifts (\$100), Jibarra Modern Mexican (\$100), Eye Care Center (\$100), and Mosaic Wine Lounge (\$100); Downtowner Magazine T-shirts, drink coozies and lots more free goodies. Four people will also win the chance to join Food Editor Brian Adornetto and Publisher Crash Gregg during one of their Triangle Dining restaurant profiles, where they'll enjoy some incredible food and be featured in the article.

Voting is open from now until March 15th at www.bestofdowntowner.com, so there's plenty of time to think about your local favorites and cast your vote in the first **Best of Downtowner Awards!**

RESTAURANTS

- Best BBQ
- Best Breakfast
- Best Brunch
- Best Burger
- Best Cappuccino
- Best Champion of Local Ingredients
- Best Chicken Wings
- Best Chinese
- Best Dessert
- Best Dog-Friendly Patio
- Best Fish Tacos
- Best Fried Chicken
- Best French Fries

- Best Grilled Cheese Sandwich
- Best Hangover Food
- Best Healthy Menu
- Best Hushpuppies
- Best Ice Cream
- Best Italian
- Best Late Night Eats
- Best Local Coffee Shop
- Best Lunch Specials
- Best Macaroni & Cheese
- Best Meal for the Money
- Best Mexican/Spanish
- Best Milkshake
- Best Nachos
- Best New Restaurant to Open in 2010

- Best Onion Rings
- Best Pizza
- Best Place for a Business Lunch >>>





Best Place for a Romantic Dinner

Best Restaurant Décor

Best Salad

Best Sandwich

Best Seafood

Best Spicy Dish

Best Steak

Best Sushi

Best Vegetarian Menu

Best Veggie Dish

Friendliest Staff

GOODS & SERVICES

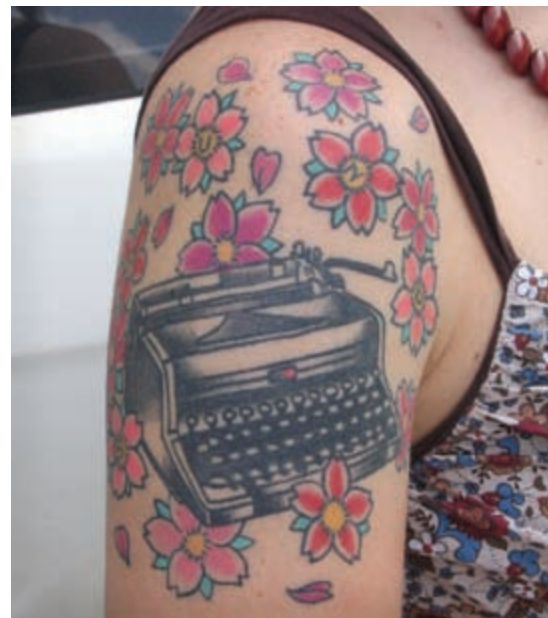
Favorite Dental Practice

Favorite Hair Salon

Favorite Law Firm

Favorite Limousine/Car Service/Taxi

Favorite Local Pharmacy



Favorite Place to Get a Manicure

Favorite Place to Buy Flowers

Favorite Place to Work Out

Favorite Real Estate Agency

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Favorite Yoga/Pilates Studio

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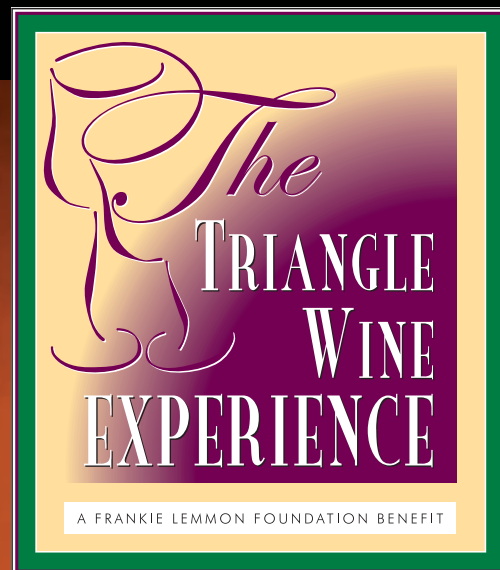


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- Favorite Women's Boutique



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- Favorite Local Artist
- Favorite Local Band
- Favorite TV Meteorologist
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- Best Bartenders
- Best Bar for Young Professionals
- Best Bathrooms
- Best Bloody Mary
- Best Place to Go Dancing
- Best Draft Beer Selection
- Best Green Business
- Best Laptop-Friendly
- Best Live Music Venue
- Best Margarita
- Best Martinis



- Best Outside Patio
- Best Place for Indie Music
- Best Place for Jazz Music
- Best Place to Impress a First Date
- Best Place to Park Downtown
- Best Place to People Watch
- Best Place to Take Kids
- Best Place to Walk Your Dog
- Best Pub
- Best Sports Bar



- Best Tourist Attraction
- Best Wine List
- Best Casual Bar
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- Favorite Downtown Event
- Favorite First Friday Venue
- Favorite Downtown Neighborhood
- Favorite Outdoor Food Cart Vendor
- Favorite Radio Station
- Favorite TV Station
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Be an exciting part of the Downtowner, Raleigh's community magazine serving downtown and the greater Raleigh area. Our goal to support local business, our City, charities, and non-profits – and report in a positive manner on local dining, events, entertainment, arts & culture, music, and more. Join us: volunteer@raleighdowntowner.com

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26TH ANNUAL

A Toast to the Triangle

Triangle foodies have been waiting an entire year for the return of longtime tradition, *A Toast to the Triangle*, ready to enjoy the culinary delicacies and enchanting atmosphere, all while supporting a great cause: helping children and adults with special needs. This year's event will be held at the NC State University McKimmon Center in Raleigh on Sunday, March 6, from 6-8:30pm. The Downtowner Magazine is a \$10,000 in-kind sponsor again for this year's event.

In 1986, the first *Toast* raised \$6,000 to help build residential facilities. Since then, it has evolved into the signature fundraising event for the Tammy Lynn Memorial Foundation, which in turn supports the programs and services of the Tammy Lynn Center for Developmental Disabilities. Last year, over 1,300 guests attended the event.

Angela Hampton, ABC11/WTVD news anchor, is serving as honorary chair for this year's *Toast*. "It's truly a privilege to serve as honorary chair of the 26th annual *A Toast to the Triangle*," says Hampton. "I have a special place in my heart for Tammy Lynn Center. The children and the caring staff have made an impression on me and the Triangle is lucky to have such an amazing facility for children with severe disabilities and their families."



The *Toast*, which offers guests samples from over 30 of the Triangle's finest restaurants, caterers and purveyors of fine wines and specialty beers, features a friendly competition among participating restaurants. Six "Best in Show" awards are given each year: *People's Choice Award*, *Best Visual Theme*, *Best First Course*, *Best Entrée*, *Best Dessert*, and *Best Presentation*.

All restaurant participants are eligible for the People's Choice Award, in which guests vote for their favorite restaurant. The remaining awards are voted on by local judges from professions ranging from chefs to food critics to culinary instructors.

Both a live and silent auction will add to the excitement of the evening, as well as raffles with prizes including vacation packages, artwork, jewelry, sporting

gifts, and more. All auction and raffle items are donated by organizations from throughout the Triangle. "The outpouring of support from area organizations is astounding," says Mary Freeman, president and CEO of the Tammy Lynn Center for Developmental Disabilities. "This sustained support has played an integral role in the growth of the *Toast* and the Tammy Lynn Center."

Event and ticket information for the 2011 *A Toast to the Triangle* is available on their website at www.atoasttothetriangle.org.

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Tuscan Blu Italian Restaurant

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

The intoxicating aroma of simmering marinara beckoned me into the foyer of Tuscan Blu. Aaah, the triumvirate of Italian cooking (garlic, tomatoes and basil) was the scent of my youth, particularly my mother's kitchen. I should have expected as much though; I was, after all, in Maurizio Privilegi's dining room.



Chef Maurizio Privilegi

From 1996 until 2010, he was head chef at downtown's Italian mainstay Caffé Luna, but this past May he struck out on his own with ideas of forging financial security for his (and his wife's) retirement. Chef Maurizio, an energetic and spry 62 years old, opened Tuscan Blu in the Warehouse district's Depot Building late last year. Maurizio cooks in the kitchen while his lovely and gracious wife, Patricia, guides the dining room. Being fluent in four

languages (English, Italian, French, and Italian), she brings an elegant sophistication to the restaurant and is simply delightful. He brings the time-honored recipes of his mother and decades of culinary experience. Together, they bring a taste of authentic Tuscan countryside to downtown Raleigh.

Just like the best osteria in Italy, Blu's décor is understated, and its prices are easy on the wallet. All of the appetizers and salads on the dinner menu are under \$8; there is no entrée over \$18, and most bottles of wine are between \$25 and \$35. Not to mention that Blu's house wines, from the Hahn Family's Huntington collection, are only \$5.50 per glass or \$19 for the bottle. The space is accented with photos of Italy and blue painted arches on its stark white walls. The lone standout is the terracotta-colored section with Blu written in a whimsical script.

In addition to Fried Calamari, Cheese Plates, and Caesar Salad, Blu offers Stuffed Portobellos (\$6.95), Lobster Bisque (\$6.95) and Antipasto Toscano (\$7.95). The large Portobello cap was filled with gorgonzola, grated Parmigiano, and topped with marinara. It was

meaty, sweet and salty. If you like blue-veined cheese as much as I do, don't miss this fabulous first course. The bisque, with its subtle flavor and light body, is sure to be a favorite at Blu. The Antipasto plate is a traditional course in Tuscan homes. Chef Maurizio likes to use salami, coppa, olives, and marinated artichokes on his.

The pasta section of Blu's menu offers something for everyone and most of the main entrees are straightforward: grilled fish, chicken and steak. However,



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Chef Maurizio is happy to whip up a custom request: "Whatever you want, if I have it, I'll cook it for you," he assures. Regardless, the presentations are rustic and the portions are hearty, adding to the restaurant's home-style feel.



The abundant Angel Hair Primavera (\$11.95) was loaded with fresh vegetables including zucchini, peas, peppers, yellow squash, and broccoli. It was simply tossed with roasted garlic and extra-virgin olive oil to keep the focus on the veggies. The Linguini with Porcini Mushrooms (\$14.95) was creamy, earthy, buttery goodness. Make sure you have extra bread for this dish as you won't want to miss a single drop of this tasty sauce. For seafood lovers, there is Angel Hair Monaco (\$13.95). Loaded with sautéed shrimp and baby scallops, its chunky marinara sauce had just enough kick. Salmon all' Amatriciana (\$17.95) was a special. The sautéed salmon fillet was served with baby clams in the classic spicy Roman tomato sauce and came with a side of broccolini. "Good choice. I could eat this every night,"

flavor while the hosts and their embracing hospitality left me smiling ear-to-ear.

Tuscan Blu is all about good, affordable food that is meant to be shared and enjoyed with family and friends. Even if you go alone, the husband and wife team will make you feel like their family. So, as Maurizio likes to say, "You drop by and say hello anytime."

EDITOR'S NOTE: Tuscan Blu originally opened as Blue Italian Restaurant and recently changed their name to avoid trademark issues with Blue Restaurant in Charlotte.

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. Brian can be reached for comment at brian@raleighdowntower.com.

exclaims Patricia after we ordered.

To finish the evening, the light and airy Tiramisu (\$6) left a pleasant taste in my mouth with its traditionally rich mocha

Tuscan Blu Italian Restaurant

327 West Davie St., Suite 108 | Raleigh
919.834.5707 | www.tuscanblu.com

\$\$\$

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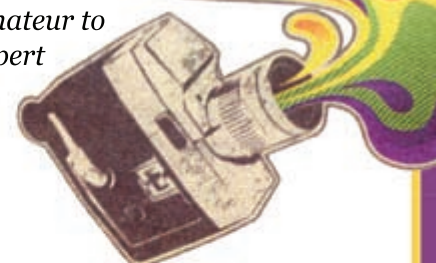
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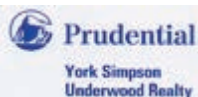


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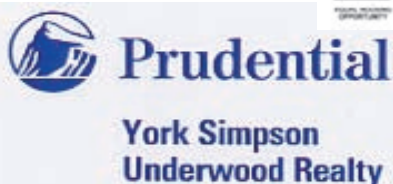


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{ BARTENDER } 2

BY MELISSA SANTOS

John Boa I show up to John Boa's bartending shifts so often he must think I'm stalking him. (Boa, it's not you I'm stalking; it's your Old Fashioned and Manhattan.) But I have a feeling he has a slew of regulars who do this because the man is magnetic. Boa has this way of making people feel instantly and sincerely welcome that even before they've ordered their first drink, they're intoxicated. Think I'm exaggerating? Go to Capital Club 16 or Foundation and try to resist his charm.

1. What did you do before you started bartending? I played and coached soccer in Ohio and Florida and managed at Reebok for a while. I was also a marketing manager for an Italian soccer team for about five years. Oh, and I was a shepherd, briefly. Just kidding. Maybe.

2. You're fairly attractive. Do you get a lot of missed connections on Craigslist? I have no idea what that is, but if it's internet-related, I'm lost. I'm new to that scene and am still trying to figure out what it's even used for.

3. What's been your drink of choice lately? Bourbon on the rocks. Though, if I'm drinking at Foundation, I let Kevin Barrett tell me which kind to drink and how much ice to add to it. He's really good at that.

4. Foundation is famous for their craft cocktails. How different is it working there and at Capital Club 16? Like comparing a pigeon to an aircraft carrier. Working at Foundation isn't difficult; it's just very precise—which tells you something about the caliber of bartenders who work there. What I try to do for a good customer is make the same drink a couple of different ways, so people can taste the difference and discover their preference.

5. What's the worst thing you've had someone order? Sweet tea vodka, sour mix and cognac. Or some other equally disgusting concoction someone made up. You



stick to your job of selling cell phones at a kiosk at the mall, and I'll stick to mine—making you a proper drink.

6. I know you have a daughter, but are there other baby Boas out there? I was told questions regarding my four children would not be asked.

7. Indulge me for one more: What's been your proudest moment as a father? Every day. They hate Manchester United and know who Jeff Tweedy is.

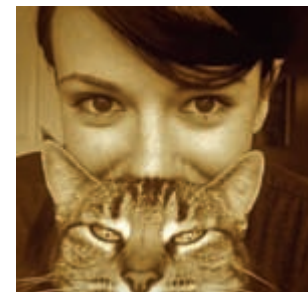
8. Who, where and when would be your dream date? Elvis Presley, Vegas, 1971. Or any Victoria's Secret model, anytime, anywhere.

9. Besides Capital Club 16, what place would you recommend for dinner? Poole's Diner. I've eaten meals all over the world, and that place is easily in my Top 10. Ashley Christensen is phenomenal at what she does.

10. Who should be my next featured bartender? Tom Cruise

from *Cocktail*. Or Betty Ford. Though Mike McDonald from White Collar would be just as good.

Jenny Williams You know what goes great with pizza? Beer. You know who can hook you up with both? Jenny Williams, one of the sweet-faced bartenders at Moonlight Pizza Co. Lil J, as she's affectionately known around Raleigh, may look like she's barely old enough to serve you a drink, but don't let her youth fool you; she knows her way around a bar. When she's not making drinks and serving pies, Jenny likes to play with her new camera, draw and dream about moving to Europe. Oh, and she's really into cats.



1. How did you get into bartending? I started working as a hostess in high school and just worked my way up to bartending.

2. What's your idea of an ideal day off? Spending time with friends, going to a good show and then hanging out at Neptune's for some good old American fun!

3. What were your favorite/least favorite subjects in school? I'm a total art geek, so art class was my favorite. My least would have to be math.

4. You've been at Moonlight for a while, so I'm guessing you've eaten a lot of pizza. What's been your favorite combo to date? One time we put smoked sausage, roasted corn, pepper jack cheese, green peppers, and yellow onions on one. It tasted even better than it sounds.

5. What's your stripper name and do you think it'd help or hurt your hypothetical tips? Well, my first pet's name was Pumpkin, and I grew up on was Ashley Court, so my stripper name would be Pumpkin Ashley. How could a name that awesome not bring in the big bucks?

6. What's your current favorite cocktail to drink and to make? Gin Gimlets are my jam right now. As for drinks to make, it would have to be a Negroni. It was one of the first cocktails I had to make for someone.

7. Top three places for brunch in Raleigh? Capital Club 16, Humble Pie and the café at the art museum. But that's if I wake up in time for brunch, which usually doesn't happen.

8. What are you most looking forward to in 2011? The Whatever Brains' full-length album.

9. How do you get through work when you just don't feel like being there? Sundays can be pretty slow sometimes, so we goof around. We spend the shift coming up with inside jokes, drawing on bar naps and making crafts out of stuff we find around the restaurant.

10. Do you have any guilty pleasures? Girl, I can't get enough of the Real Housewives of Atlanta, Orange County and Beverly Hills. Or any reality television show, actually.

Email Melissa your bartender recommendations, but it's mostly just so she'll feel wanted: melissa@raleighdowntowner.com.

'The Producers' is a Sure Win for Valentine's Weekend

BY LEIGH YOUNGS

Since opening with *Camelot* in 1984, the North Carolina Theatre has proven again and again that its original vision "to preserve the unique American art form of musical theatre, to provide broad access to the arts and to entertain and engage diverse audiences" still holds true today. With ticket prices beginning at \$25.00 for a seat in the Balcony and ending at \$75.00 in the Dress Circle, a night at the theatre in downtown Raleigh is not only possible but also affordable. Their next slated production is the infectious Mel Brooks comedy *The Producers*. With 15 2001 Tony nominations and 12 wins (the most in the

award's history), it certainly promises to be a wonderful evening out on the town.

The Producers, originally a Mel Brooks film, won the 1969 Oscar for Best Writing, Story and Screenplay. The stage adaptation, starring Nathan Lane and Matthew Broderick, tells the story of two producers who scheme to make money by releasing what they are sure will be a Broadway flop. After many twists and turns, a bit of romance and a developing friendship, the show turns into an uproarious success. Bill Burns, the Director and Choreographer, says of the production, "This is a big, flashy, fun-loving musical comedy with lavish, gorgeous costumes, flashy production numbers, and leggy showgirls." He adds, "Make sure you bring your sense of humor!"

So what exactly makes this show a must-see for Valentine's Day week? Burns mentions that the show has a great deal of heart, and remarks upon the development of the friendship between Max and Leo. He further explains, "The secondary story is a true tale where the underling guy gets the Swedish bombshell, and they fall in love. This show has a 1959, romantic, old-New-York-City feel."

The production also boasts a great deal of local as well as New York talent, and Burns indicates that Raleigh has a "strong theatre community," as evinced by the popularity of the North Carolina Theatre since its opening. When asked what he believes is a great reason to buy tickets, Burns references our struggling economic times. The theatre is easily accessible to the people of Raleigh; every production is shown at Raleigh Memorial Theatre in the Progress Energy Center for the Performing Arts in downtown. But what's the best reason to see it, according to Burns? "It's so good for a nice laugh. And we could all use a few of those."

The Producers opens Saturday, February 12 at 8pm, and runs for eight days, with the exception of Monday. There are also two shows available on the last Saturday and Sunday, the first being at 2pm, for those who prefer matinees to larger crowds. Lastly, Burns adds that this is a "fantastic show for the whole family, and seems to have a universal appeal."

See you at the Theatre! 🎭

Leigh can be reached at leigh@raleighdowntowner.com.



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A Passion for Fashion

BY CHRISTINA S. DOHENY



Dress, it's what we do every day. We dress for work, play, workouts, nighttime, even for bed. Appropriately, Dress is now the name of a fantastic consignment store in downtown Raleigh. The store, which opened in January 2010, has already grown in size and has plans to expand into other areas. The owner, Pam Mullaney, is proud of the store she's built. Her first career was in information technology sales and staffing and decided her second was going to be much more fun and driven by what she loves—clothes and meeting people.

Before Dress, there was Pam's eBay business. It started in mid-2009, easily enough, by taking her friends' designer clothes and selling them on eBay. It became so popular and successful she decided to take the next step, opening an actual store. At first it was just a small shop, but within six months of opening she had already increased its size, and it kept on growing. Her secret? Ironically, it was the downturn in the economy which led to the expansion of her business.

Like I said, Dress is a consignment shop. What sets it apart from other consignment shops, however, is that it's solely designer-driven. She doesn't take "just anything"; it has to have a label. And does she have some fantastic ones! But where does she get all these fabulous finds?

People come to the store to drop off clothes. Some of her things still have the tags on them, and others are only "lightly" used. She also works with boutique owners who bring in their clothes that have never been worn. Other "new" items include finds Pam has bought at markets such as those in New York and Atlanta. She sees these markets

as a wonderful way to introduce new designers to her customers. Aside from clothes, Dress carries shoes, handbags jewelry, and accessories. (Sorry, guys, but it's all women's apparel.)

For those of you who don't know how consignment works, here's how Pam explains it: you bring your items; she chooses what she thinks will work in the shop, and then she sells it for you. Once it's sold, you split the profits 50/50. Then you can either pick up the check or use it as store credit.

Dress has a loyal following that keeps on growing. Dress is constantly updating their Facebook and Twitter accounts so that you can see all the latest threads to hit the store. She does advertise here and there, but her success is largely due to word-of-mouth and social media marketing. And her being a hands-on owner also helps.



Pam is a hands-on owner who is in the store seven days a week. She loves being downtown, too. "There is a great vibe with local restaurants, bars and art galleries that help with foot traffic," she says, but regrets that there's no retail area downtown where all the shops are clustered.

Sure, there are plenty of places downtown to get new or gently-used goods, but in her mind, there are more than a few things that set her apart from other boutiques. Granted, not having to pay full retail price is the biggest draw, but there's also what Pam refers to as "the personal shopping experience." All of the employees can help identify what customers are looking for and put together an outfit. "Good



customer service is our number one priority, and making the customer happy is what I build my business around," Pam states. If your shoppers are having a good time, that builds loyalty, and they'll not only be back for more but will tell their friends, too.

Then there's the added bonus of being able to request items. Let's say you're looking for something in particular. You can let them know, and if something comes in they'll call and email

you. How is that for personalized service? They also host parties at the store, so you can drink, dance and shop the night away, and offer private appointments to help you transform your look.

Pam's niche of "finding a way to fit in economically" has served her well over the last year. Keep a look out, too: she has some growth ideas to knock your socks off. Soon, we might all be in new designer duds for less. For right now, I highly encourage everyone to go take a peak. After all, who doesn't want to come home with something from Valentino, Tory Burch, Milly, Richard Tyler or their first pair of Louboutins? (Seriously, Dress has a pair). 📷

Born and raised in Los Angeles, Christina has recently re-located to Raleigh. She is currently working on her own fashion site which will host up and coming fashion designers. You can reach her for comment at christina@raleighdowntown.com.



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DECANTING *vs.* AERATION

BY JOEL MORGAN



For decades, if not centuries, wine lovers have decanted their wines as a way to open up the flavor of the wine and separate sediment that can settle in a wine bottle from extended periods of storage. In recent years, however, a new way of drinking wine has come into popularity—aeration. Whether to decant or to aerate has become a polarizing topic among wine drinkers recently, and both sides staunchly defend their preference. As much as I love a good debate over a glass of wine; there are some basics that each person needs to understand about each method.

To begin, what is decanting? Simply put, decanting is the separation of the sediment in a bottle of an older wine. Decanting is generally intended for older wines, although some high-end younger wines that are not as refined benefit from decanting. Sediment is composed mostly of color molecules and some tannin molecules that have combined to form longer molecular chains that eventually become heavy enough to fall to the bottom of a wine bottle. It's not harmful at all to the wine; I actually look for sediment in a wine and often say that sediment builds character.

Before you can decant a wine though, you need to plan the process out in advance. You'll need to stand the bottle upright for about 24 hours to allow the sediment to collect on the bottom of the bottle. (For those who didn't know, wine should always be stored lying on its side.) When you're ready to begin decanting, pour the wine slowly into a clean crystal decanter until the sediment reaches the neck of the bottle from which you are pouring. Stop pouring and leave the sediment in its original bottle; you can either throw it away or use to make a stock/reduction/gravy. The process of pouring wine from one bottle to another exposes the entire surface area to oxygen, which helps the wine "open up." Some decanters even come with a funnel that helps filter the wine as you are pouring it into the decanter.

An aerator is a device used to infuse oxygen into the wine by pouring through a small hand-held device. An

aerator infuses air into the wine by series of small holes in the aerator, hyper-exposing the wine to oxygen. They operate on a simple gravity principle of air being pulled in by the wine being poured down. These have become all the rage with wine drinkers over the past few years. One of the best things about these devices is that they instantly aerate and enhance both the flavor and aroma



of the wine itself. These are very popular as many newer wine drinkers simply don't want to wait for their wine to open up or find the process of decanting antiquated. They are also much easier to keep around since they are fairly small and do not require any forethought into using. With an aerator you can simply open a bottle, pour it through and the wine is ready to drink. This and the different stylish packaging of the aerators have made them extremely popular.

But is one truly better than the other? The answer is not an easy one, but here's something to consider: Is the wine young or old and how soon do you want to drink it?

For an older wine, one you've been saving, you'd probably want to use a decanter. The idea is that you want to have some presentation when you open the wine and share it with others. A lot of older wines do have sediment that you'll want to remove as some people see the wine as being dirty. For a younger wine—or one that's a little rough around the edges or a little raw—you should definitely use an aerator. These bring great instant gratification, bottom line, and help smooth out the wine and improve its flavors. No aerator can make a bad wine into a good wine, but they *definitely* improve and enhance the wine. There are many different decanters and aerators on the market at varying prices. For a good decanter I would recommend checking out the website www.decanters.com or www.wineenthusiast.com. For aerators, the best two are the Soiree and the Vinturi. What do I use? Well, you'll have to be at my house when I'm drinking wine with friends to find out! 🍷

Joel is a wine distributor for Epicure Wines and an avid wine geek. He can be reached at joel@epicurwines.com.

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Happy birthday to Alexia (far left w/ Julia, Shawntel and Michelle), George Hage (center w/ Jaclyn), artist Louis St. Louis (right) and Mike Grandos (bottom right, w/ Lilu & Jacky)



Anna and friends having drinks at Taz's Wine & Gifts on E. Martin St. downtown (thanks Joanna P)



Some of the Downtowner Magazine staff out for lunch celebrating the start of our seventh volume and sixth year in business!



AROUNDTOWNAROUNDTOWNAROUNDTOWN

Chef Maurizio Privilegi and niece at the newly-opened Tuscan Blu Italian Restaurant in the Warehouse District



Will Gibbs pretending to bartend at the Union



Photos below from a recent Hurricanes game by our staff photographer Ted Salamone. Congrats to Eric Staal for being selected co-captain for the upcoming NHL All-Star game here in Raleigh.



Melissa and Kristin in front of Foundation



Renaissance Park and Wake Development along with Fort Bragg soldiers at their Toys for Lil' Troops event



Below: We welcome Mia & Raleigh Institute of Contemporary Art on their recent move to downtown and congrats on their first anniversary (www.ricanc.com)
Thank you to Nancy Thomas for photos. www.blendingartandsoul.com



Doug Casteen, Shedrick Williams and Jason Adamo playing a gig upstairs at the Mint Restaurant

Jamie and Kourtney slingin' drinks at the Black Flower, one of our newest advertisers in the Downtowner

Quentin and Johnny, two of our favorite musicians hanging out at Mosaic



AROUNDTOWNAROUNDTOWNAROUNDTOWN



Our photographer Ted up to something. We just don't know what it is



Donald Mertrude of Raleigh Rickshaw, Gary Jurkiewicz of Oakwood Inn and friend serving coffee outside at the Inn



Kitty Kinnin of 100.7 and Christina Blandi-James at Music4Hope benefit on the Solas rooftop



Gaiys serving up shots at Brooklyn Heights



Hunter and Chef Dan Gray from Five Star



Ipek Ozay from Turkish Delights. One of our favorite shop owners in Glenwood South. Check out their baklava!



The Artisan BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



The old adage that you can't judge a book by its cover has never been more true than at The Artisan, located in the old Creamery Building in Glenwood South that once was home to Sauced Pizza and Enoteca Vin. Walking in at lunch and seeing a buffet table with an "all-you-can-eat for \$6.99" sign, most Triangle foodies (myself included) looking for a good meal would have probably turned around and left. However, a second glance revealed that would have been a big mistake.

The earthy tones, low banquettes with cocktail tables and eye-catching local art on the tan brick walls piqued my interest. So, I decided to stay and have a closer look. The sleek, contemporary bar showcasing large glass decanters filled with fruit macerating in vodka led me to believe that there was more to The Artisan than first met the eye. A brief chat with a waiter, who explained that the idea behind the lunchtime-only buffet was to offer a quick, fresh, healthy option for those without a lot of

time, sealed the deal. We decided to give it a shot.

The cold side of the buffet featured several items from the dinner menu such as homemade Hummus, Dolmades (stuffed grape leaves), Baba Ganoush (roasted eggplant spread), and a refreshingly light Taboulleh (cracked wheat and herb salad with tomato, cucumber, and lemon juice). A few of the Artisan's dinner soups were also present. A bright, redolent Avgolemono (a Greek lemon and rice soup) was plentiful with chicken and the Red Lentil Soup was hearty, earthy and rustic.

While the hot items may sometimes showcase entrees from the dinner menu, they typically change daily. Vegetable Mousaka layered with eggplant, zucchini, potatoes, and squash, topped with Sauce Béchamel (a white French sauce) and baked was a hearty vegetarian take on the meaty Ottoman classic. Gyros, White Wine and Lemon Chicken, Spanikopita (spinach and feta cheese wrapped in phyllo dough), Broiled Salmon, and Baked Penne rounded out our choices.

We were so impressed with Chef/



Justin Hourani



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Co-owner Justin Hourani's food that we decided to try The Artisan for dinner. The vast drink menu includes a wide selection of wine, craft-brewed bottles of beer (as well as a dozen local drafts), inventive cocktails, and "artinis." The cocktail list includes such favorites as



the margarita, mint julep and mojito, but it also offered some creative adult beverages (the Yoo-Hoo, Ginger Beer, Southern Bell, and Cheerwine to name a few). The "artini" list playfully incorporates the names of famous artists with ingredients to match their work and/or personality. From the Claude Monet to the Bob Marley, the Versace to the Kubrick, and the Richard Pryor to the Bob Ross, the Artisan offers a wide variety of creative concoctions for its adventurous guests. Our waiter also tipped us off to the fact that after dinner the Artisan turns into a spirited lounge with live music and drink specials.

Dinner began with Haloumi Cheese (\$7) and Kebbeh (\$7). The Haloumi (a goat's and sheep's milk cheese with a high melting point whose origins trace back to medieval Byzantium) was lightly battered, fried and served with oranges. Its crisp interior and soft, creamy center made for a pleasant texture and the cheese paired with the sweet acidity of the oranges was quite enjoyable on the palette. The Artisan's Kebbeh started with ground lamb, seasonings and whole pine nuts. This mixture

was fall-off-the-bone tender and juicy. With hints of rosemary and cinnamon and its pan-braised potatoes and vegetables, it would satisfy the hungriest foodie. The Chicken Alexander (\$14), Crash's favorite, was stuffed with spinach and feta cheese, topped with grated kefaloliri (a nutty, salty Greek sheep's milk cheese), and finished under the broiler. The Pasticio (\$14), a traditional Greek baked pasta dish, was made with penne pasta, perfectly-seasoned ground beef and lamb, and a creamy, cheesy Béchamel sauce. The Artisan Chicken (\$14) was a juicy, grilled boneless breast served with Chef Justin's flavorful tomato and okra sauce, basmati rice and grilled pita triangles.

The trendy style, local art and innovative drinks fit right into the Glenwood scene while Artisan's Mediterranean cuisine helps it stand apart. 🍷



Brian is a culinary and 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. Brian can be reached at brian@raleighdowntowner.com.

was then hand-molded, coated with house-cracked wheat then lightly fried.

While Chef Justin's menu includes the ubiquitous Gyro and Souvlakis, we recommend trying some of the more authentic fare as he does not disappoint. The Lamb Shank (\$17)

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Downtowner Tip: Don't miss First Friday gallery showings for local artists.



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RALEIGH COFFEESHAW

A New Meaning to Coffee on the Go BY ALESSANDRA MOTOLA

Coffee-lovers and commuters alike take note: there's a new sight on the streets of downtown Raleigh. Raleigh Rickshaw presents Raleigh Coffeeshaw, an environmentally-friendly mobile coffee shop that will certainly save the day for those sluggish and frigid mornings.



As opposed to a gas-powered coffee truck, owner Donald Mertrud has combined his business of human-powered transportation with a full service coffee and espresso machine to serve the downtown area. The bike is the first of its kind on the East Coast to date.

Mertrud didn't just want to bring something new to Raleigh, but "something that adds character to downtown and is environmentally responsible."

Inspired by a common sight in Italian culture, Mertrud brought the idea across the Atlantic while promoting green business practices and adding a unique aspect to everyday life in the City of Oaks. It took three years of planning and 23 days of building the coffeeshaw from the ground up.

The 100 percent eco-friendly bike café was designed by Mertrud with the construction done by local metal fabricator Dan Ferguson. It has the capacity to pump out three to four hundred espressos without refilling and it is battery operated.

The coffeeshaw runs on "magic" according to Mertrud,

but the real magic is in the beans. Raleigh Coffeeshaw will feature Joe Van Gogh coffee, a local artisan coffee roaster from Hillsborough that provides fair trade, organic beans. In addition to coffee, espresso, tea, mochas, and bottled water, it will feature goodies from local bakeries including small pastries and biscotti.

Look for the coffeeshaw in high-traffic pedestrian areas. "Like the Raleigh Rickshaws, the Coffeeshaw will be where the people are," says Mertrud. The mobile café will operate on a rotating schedule, hitting different locations throughout the day.

Monday through Friday will function on a morning and afternoon schedule, while Saturday through Sunday will have the added bonus of late-night service. One will also be able to find the coffeeshaw during the First Friday excitement and for other special events.

The coffeeshaw will not only serve the community with well-needed java pick-me-ups throughout the day, but will help Raleigh form and confirm an identity rooted in supporting local and green businesses. ☺

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Louis St. Louis

✧ BY MAX HALPERIN, ART EDITOR ✧

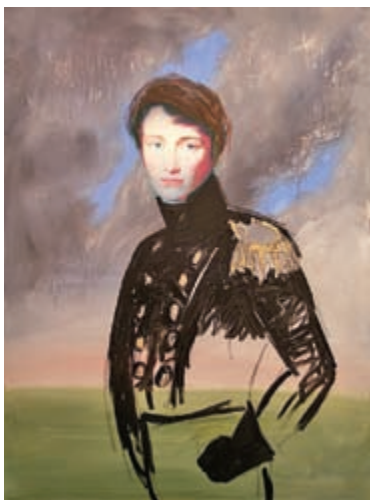
Louis St. Lewis' first solo show in Raleigh back in 1986 was an altogether singular production—"a one-day sale out of the back of a Rent-A-Wreck limousine," as he recounts.

He saw two customers at a time and got everyone drunk: "We served mimosas without the orange juice, played jazz and made everyone feel privileged, like they were part of an inner circle. It was very seductive." And apparently it was very effective as well, as his customers chose images out of a catalogue that he would paint for them.

Six months later he had his first, more conventional, solo show at Gallery C, though if memory serves, he did arrive in a white stretch limo. I think few who ventured into his early exhibitions have managed to forget the decorated human bones emerging from overhead chandeliers, bones at once macabre and beautiful.

St. Lewis' willingness to employ unconventional venues applies to more than rented limousines. As part of a New Orleans' art fair last October, *Art for Art's Sake*, he placed images of burlesque dancers above bras and panties in a lingerie shop. "If someone came in to buy lingerie for his mistress," St. Lewis explained, "they might look up and buy the painting as well." His more familiar mirrored images of birds and flowers were showcased in an interior design store. "I made good money in both places," he remarks with obvious satisfaction. In September, he revealed a series of collages, transfers and paintings at a Chapel Hill boutique, Toots and Magoo, which were some of the most striking, enticing and serious of his work I've seen of late. The artist describes them as taking an entirely new direction, "approachable and elegant." "A true artist," St. Lewis insists, "must express himself in a million different ways."

I confess that I am tempted to assert that everything that can be



said about the ever-changing art of Louis St. Lewis and the mercurial persona who goes by that name has been said over and over and call it a day. But then I would have to deal with his latest show in Chapel Hill, with my own experience of constant surprise at new turns in his work, and with the artist himself, who recently spent several hours leaning against a wall in my studio, revealing himself as a spokesman for all that is odd and peculiar in the world of art.

During the interview St. Louis regaled stories from his younger years. For example, when he was 18 he "stole" his mother's Ford and took off to California with a friend. After visiting Disneyland, he moved in with his friend's mother, who "gave guided LSD trips." As everyone who has ever interviewed St. Lewis knows, there are contradictions in almost everything he says about himself. His schooling? "I was the one who was always drawing in my books instead of reading them. I was the one who cut up my textbooks when I shouldn't have been doing that."

On the other hand, he speaks fondly of having read the volumes of a 1985 encyclopedia from cover to cover. "It had all the basics—it was full of mythological references, natural history, biographical references"—precisely the delightful potpourri we often find in his assemblages. And in the sixth grade, he notes, this infamous slasher of textbooks was sent off to a summer program at Western Carolina University, which hosted a program for gifted and talented students, and continued to spend summers there through his senior year.

Art School? He lists six that he claims he was "kicked out of." But once he started to paint, transfer, assemble, and sculpt in earnest, giving new symbolic meaning to images—meanings they could otherwise never be expected to reveal—he has never lacked places to hang his beret.



St. Lewis feels that a significant show requires a significant setting. In October he expects to open a show at the Mahler on Fayetteville Street, and as he described the kind of show he would like to mount, quickly listing possibility after possibility, I could only pity the gallery. "I'm going to completely take over that space and transform it. I want to do something that suggests old Europe." The art world, particularly the local scene, needs more theater, he insists. "You look at any of our great artists and they were known as much for their theatrics as for their art. I would as soon make a fool of myself than not make the effort."



And, if pressed, how would he describe his own work? "Inquisitive. Playful. Witty. Kinky. Referential, though, I would add, certainly not reverential." I like what Tom W. Jones, director of the Museum of the Southwest, said about him: "I realized that St. Lewis is one of those individuals whose meaning doesn't stop at the edge of the canvas. Instead, it infuses all aspects of his life, from the way he talks to the way he dresses to the way he decorates his environment where he lives and works. On one level, he's a performance artist for whom the performance never ends, and his individual paintings, collages and assemblages are props and pieces of the constantly evolving stage set that his studio and the world-at-large comprise for him." 📍

Max Halperin 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. Max can be reached at max@raleighdowntowner.com.

Otto Wood, North Carolina's One-Man Crime Wave

BY MARSHALL WYATT, RALEIGH CITY MUSEUM

On May 11, 1924, the front page headline of Raleigh's *News & Observer* read: "Two Convicts Make Daring Escape from State Prison." The instigator of the escape plot was convicted murderer Otto Wood; his accomplice was John Starnes, serving a stretch for larceny. At 6am on May 10, the two men overpowered prison supervisor D. A. Partin, took his pistol and forced him behind the wheel of an automobile owned by the prison physician. Held at gunpoint, Partin drove the two convicts through the prison gates to freedom. The escapees released their hostage at the Seaboard rail yard then drove to New Bern Avenue where they ditched the physician's car and hijacked a truck. When this vehicle broke down on the outskirts of Durham, the two men commandeered a Studebaker car and headed for Winston-Salem, where they picked up Wood's wife and 5-year-old daughter. The foursome continued to Roanoke, Virginia, and here they were apprehended by police, who promptly returned Wood and Starnes to the penitentiary in Raleigh. Their taste of freedom had lasted all of 48 hours.

This might have been the end of Otto Wood's notoriety, except for his incorrigible penchant for escape. Over the next six years, Wood continued to grab headlines with

a string of sensational jailbreaks that captured the public's imagination and earned him the nickname "Houdini of Cell Block A."

Otto Harrison Wood was born in Wilkes County, North Carolina, in 1894. At age 17, Wood lost his left hand in a railroad accident while working as a fireman on the Norfolk & Western line. His next decade was a ceaseless blur of stolen cars, bootleg whiskey, gambling, shooting scrapes, and jailbreaks. On November 3, 1923, Wood fatally assaulted A.W. Kaplan, proprietor of a Greensboro pawnshop, following a dispute over a watch. For this crime he was convicted of second-degree murder and drew a term of 22-30 years.

After his initial two-day breakout in 1924, Otto waited 18 months before his next dash for freedom. On November 24, 1925, Wood hid inside of a freight car used to transport culverts made at the prison and allowed himself to be locked in. Once outside the prison walls, he used a hammer to break through the wooden siding of the boxcar. This time Wood remained at large for two weeks before he was apprehended in Mooresville, North Carolina, and returned to his cell in Raleigh.

Otto Wood's third escape occurred on November 22, 1926, when he slipped through a loose iron grate in the south gate of the penitentiary. Now labeled a "one-man crime wave," Otto was captured three months later after suffering a gunshot wound during a holdup attempt at a Terre Haute, Indiana, drug store. Arriving back at Central Prison, he was placed in solitary confinement on orders of North Carolina Governor A.W. McLean.

Two years later a newly-elected governor, O.



OTTO WOOD PHOTO COURTESY OF THE NORTH CAROLINA COLLECTION, UNC-CHAPEL HILL

Max Gardner, returned Wood to the general prison population as an "experiment in humanity" and awarded him honor grade status. The Governor should have known better. On the afternoon of July 10, 1930, Otto vanished once again, to the bafflement of prison officials. The method of his fourth escape remains unknown to this day.

Otto Wood never returned to Central Prison. On December 31, 1930, Police Chief R.L. Rankin and Assistant Chief J.W. Kesler confronted the fugitive on East Innes Street in Salisbury, North Carolina. Aware of Otto's distinctive handicap, Rankin called out "Come here, buddy, let me see your hand." Otto shouted, "I'm Otto Wood, and here's my hand!" as he whipped out his .45 caliber Smith & Wesson.

Holding the officers at gunpoint, Otto forced them into the front seat of their own car, while he took the back seat, and ordered Rankin to drive away. Instead, Rankin swung open the door and ducked out of the car, drawing his pistol at the same time. Kesler followed suit, and gunfire erupted. Eleven shots were exchanged at close range in the battle that followed. Rankin's final round proved fatal, tearing a shattering wound through the side of Otto Wood's head.

North Carolina's one-man crime wave had ended. 📄

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday, and 1pm-4pm on Saturdays. If you have any questions, please call 919.832.3775 or check out our website at www.raleighcitymuseum.org.



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2011 Triangle Wine Experience Events

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The Frankie Lemmon Foundation has been serving children with special needs since 1959 and uses local popular charity events to raise money to cover the cost of educational and therapeutic services for children ages 3-6. The Triangle Wine Experience is the foundation's most profitable event with thousands of wine enthusiasts from the Triangle area in attendance. This year's events are as follows:

Thursday, February 3rd, 7:00pm—Winemaker Dinners Hosted by winemakers and winery owners from all over the country, this evening pairs some of the Triangle's hottest restaurants with the world's finest wines. Attendees will be able to choose from 30 amazing pairings of the finest wines with cuisines designed to compliment.

Saturday, February 5, 2011, 1:00–3:00pm—Sip, Shop & Sign Local retail shops will host participating winemakers and winery owners to sample their wines so customers can taste, buy and have their bottle signed.

Saturday, February 5, 2011, 5:30pm—Grand Gala and Auction Two spirited auctions, live and silent, provide guests with the opportunity to bid on spectacular wines, exotic trips, unique dining experiences, fine art and grand-formal tastings all specifically created for The Triangle Wine Experience. The auction is followed by a grand gala with dancing, drinks and dessert. This is a black tie event.

For more information please visit their website at www.trianglewineexperience.org or call

919.845.8880. The Downtowner Magazine is proud to be one of the premier co-sponsors for this year's Triangle Wine Experience events.



Photo from 2010's fabulous TWE
PHOTO BY BELLA ROSE PHOTO

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The Deep South

Local Music Review

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



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



Cameron Marion

Album: Ashes & Heartache
Genre: Acoustic/Country/Pop
www.cameronmarion.com

Hailing from Kernersville, NC, Cameron Marion's journey towards musical success has taken her across the country and back, landing her back in Raleigh. The 25-year old songstress has literally done a little bit of everything in the pursuit of a musical career, including singing in church choirs, working with many prestigious producers and writers, and even winning herself a spot in an all-girl pop trio TKO (Total Knock Outs) where she sang alongside the sister of Aaron and Nick Carter.

After a short two-year run with TKO, Marion headed back to the South to pursue her solo career in country music. A country girl through and through, Marion's sound is a culmination of southern twang and hopeful pop melodies. Her sugary-sweet drawl sets her apart from her country/pop fusion predecessors such as Jessica Andrews and secures her a spot within the popular genre.

To hear more about Cameron Marion or to buy her latest EP *Ashes & Heartache*, check out her website at www.cameronmarion.com.



The Chris Hendricks Band

Genre: Rock
www.myspace.com/chendricksmusic

For some people, music courses through their veins from day one. In the case of Chris Hendricks, this couldn't be truer. Hendricks began singing at age four, started playing guitar in his 20s, and has been performing ever since. Forming a band for which he is the namesake, Hendricks and his crew have become regulars at open mic nights throughout the Triangle and recently made a major break right here in Raleigh, winning Deep South's open mic night contest. The Chris Hendricks Band will be moving on to showcase their talents in Nashville in February.

Despite major trials throughout his life and a battle with cerebral palsy, Hendricks drive and motivation to succeed in music has only furthered his talents. Performing everything from original songs to Lady Gaga covers, The Chris Hendricks Band shows have been described as intimate climates where you will feel as though you have friends on stage.

Be sure to check out The Chris Hendricks Band at www.myspace.com/chendricksmusic and have a listen. We suggest you start with "Crazy."



Jeanne Jolly

Album: Falling In Carolina
Genre: Americana/Country/Folk
www.myspace.com/jeannejolly

Remember the old saying that all roads lead you home? This was definitely the path that Jolly has followed in her life. The Raleigh native's talents as a singer/songwriter have taken her far outside our city limits, having toured all throughout North America and playing at highly established venues such as Carnegie Hall. For many years Jolly was the featured vocalist for Grammy Award-winning jazz trumpeter Chris Botti and after a long stint in Los Angeles, she found herself gravitating back towards North Carolina and her roots.

A Raleigh-dweller once more, Jolly is now performing at many local venues and in October of 2010 she released her latest EP *Falling In Carolina*. Her sound is a unique blend of strong vocals mixed with a folk sounding melancholy reminiscent of Alison Krauss.

To purchase *Falling In Carolina* or to find out more about Jeanne Jolly, go to www.jeannejolly.com. While you're there, check out her single "I Don't Miss Yesterday." Catch her in person at Deep South The Bar February 12th.

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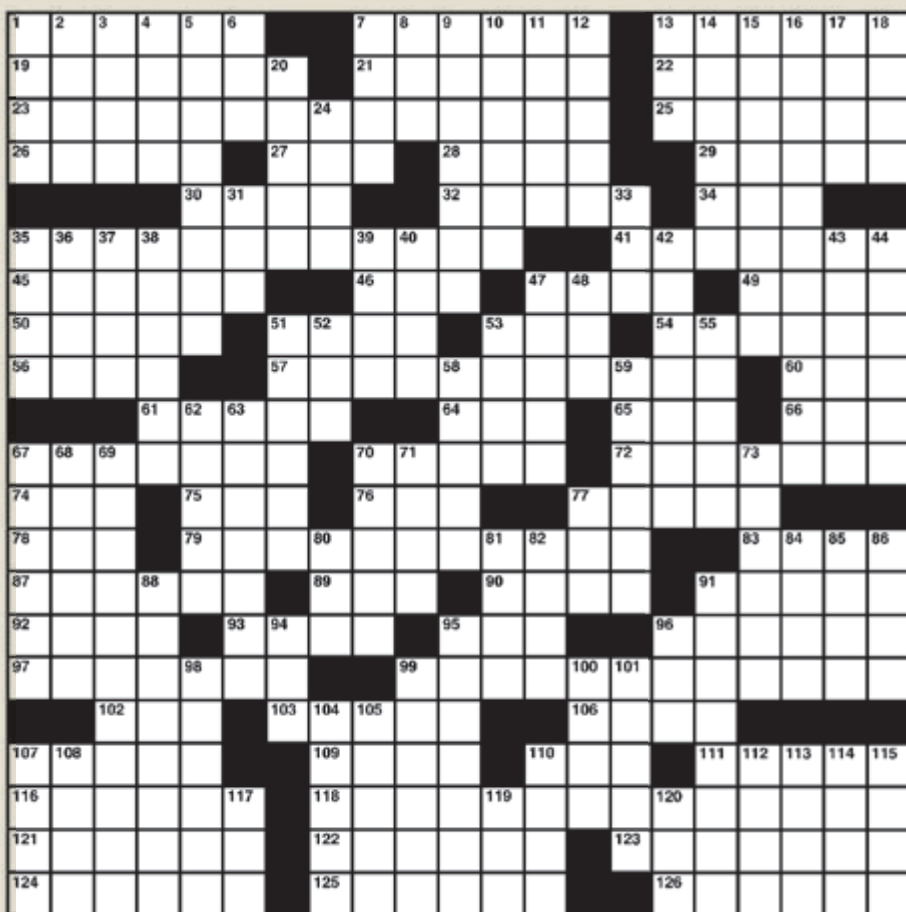
Know where this photo was taken? Send us an email to where@raleighdowntowner.com with the subject "Where's it @t" by January 15th and you might win a Downtowner T-shirt. We'll select a random winner from the correct answers. (Correct answers can be the spot where the photo was taken FROM or the SUBJECT of the photo. It's just for fun, so we're not picky).

Don't worry, we have new T-shirt designs coming soon you can order in case you don't win. They're \$15 and \$7.50 of each shirt going to local charities. Cool shirts for a good cause. What could be better?



<<< Congratulations to **Kelly Whitmeyer** who correctly indentified last month's photo as the praying mantis display at the fourth floor Arthropod Zoo entrance in the NC Museum of Natural Sciences located at 11 W. Jones Street.

RALEIGH DOWNTOWNER MAGAZINE MONTHLY CROSSWORD PUZZLE



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By Mike Peluso from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

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Ceremonial Corridors: Right to the Heart of Raleigh

BY TRISHA L. HASCH, MUP



Over the past decade, the revitalization of Fayetteville and Hillsborough Streets has transformed Raleigh's identity. Today, the city and public are engaged in studies of Capital Boulevard and New Bern Avenue. What do these four city streets have in common today? They are Raleigh's four *ceremonial corridors*, initially given form in 1792 when William Christmas laid out the Christmas Plan with a network of streets and squares. These corridors should be an expression of our city's identity. Historically they each have contributed to Raleigh's success as significant commercial, residential, and destination area. These corridors set the precedent for all other streets and corridors throughout the city.

The resurrection of Fayetteville Street as an economic powerhouse has had a transformational effect on the fortunes of the city as a whole. To date, the city's initial \$20 million investment has generated an additional \$2 billion in public and private investment. As investment increased, Raleigh's tax base and subsequent benefit to the entire city grew. The revitalization of Hillsborough Street, our western gateway, has embraced sustainability as its cornerstone, minimizing its impact on natural resources while setting the stage for a similar wave of reinvestment. Key components are support for multi-modal transit, recycled materials and energy conservation. Its continued renovation will provide a strong link from campus to downtown.

Ceremonial corridors can provide a sense of arrival to the city. As direct links to downtown they offer significant commercial, residential and social destinations in their own right. The care given to these corridors says a lot to potential investors about the values held by Raleigh residents and businesses. Changing times and years of wear and tear are evident on Capital Boulevard and New Bern Avenue. The city currently is engaged in studies of both corridors to examine issues of consequence to their future

success as sustainable, multi-modal, economically competitive, great places that draw people to live, work and play.

Capital Boulevard, initially referred to as "Downtown Boulevard," opened to traffic in 1955 from Fairview Road to downtown Raleigh. Since then, the corridor was extended out to Atlantic Boulevard and I-440. Today, Capital Boulevard remains the most dominant north-south commuting route into the downtown area. Despite its sometimes dismal façade, the corridor is also home to a multitude of thriving businesses, some of which have been in place for 30-plus years.

Working with government, business and resident stakeholders, the Capital Boulevard Corridor Study

and improving environmental quality." —Ken Bowers, Deputy Director, Department of City Planning

New Bern Avenue, extended over the years, today remains Raleigh's historic eastern gateway. The New Bern Corridor Study currently underway is exploring ways to renew the corridor. At a recent public workshop all participants agreed to a set of goals that included improving the appearance of the corridor, supporting pedestrian, bicycle and transit uses, and stimulating economic development and revitalization.

"I've lived all my life along New Bern Ave and seen its highs and lows. The growth and change on New Bern Ave is part of the growth of downtown, and we cannot forget history. In addition to being a business desti-



currently underway is an in-house effort by the City of Raleigh to craft a vision and strategy for the revitalization, redevelopment and renewal of the corridor. The future of the corridor will focus on several themes including connectivity, multi-modal transit, interchange enhancement, greenway completion, flooding abatement, and business attraction.

"Capital Boulevard has a long-standing reputation as the City's ugliest roadway. Imagine the transformative impact if it were to become the city's most beautiful, while at the same time becoming safer for drivers and pedestrians, welcoming cyclists, attracting new development,

nation, New Bern Avenue was and is a gateway to St. Augustine's College and the College Park and Idlewild communities." —Octavia Rainey, Community Leader

Both the Capital Boulevard Corridor Study and the New Bern Corridor Study will lay out the issues, opportunities and constraints involved in future changes and enhancements to both gateways into the city. Their ceremonial status is always in mind as the city and community envisions the great places they can be. 📍

"Designing Great Places" are articles and news from Raleigh's Urban Design Center and the City Planning Department. www.raleighnc.gov/urbandesign.



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DOWNTOWN  **SNAPSHOT**
From the Downtown  Raleigh Alliance



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

Dear Reader,
As February approaches, we invite you to join us in celebrating the growth and success of downtown at the 2011 Downtown Raleigh Alliance Annual Meeting and Achievement Awards Ceremony on Wednesday, February 23, from 5-8:30 pm at the Raleigh Convention Center. This year we are excited to celebrate individuals, businesses and organizations whose contributions are making a significant impact on the revitalization of our city's center. Inspired by the tagline "Breaking Ground with the Creative Class," the Alliance will host an atypical event with delectable cuisine, engaging entertainment and featured guest speaker Carol Coletta, President and CEO of CEOs for Cities.

Coletta will define the success formula for cities and creative communities and share a strategic assessment of downtown Raleigh's potential for harnessing creative thinkers. Join us for a fascinating evening as we highlight our culture and showcase downtown as a hub for the creative class.

In an effort to reduce your carbon footprint, we encourage all attendees to RSVP by using the online registration and payment form at YouRHere.com/AnnualMeeting by Thursday, February 10. We hope you will join us to celebrate all the great things happening in downtown Raleigh.

Please enjoy this issue of the Downtowner Magazine.



Canes Game Schedule

Tue, Jan 18	Bruins 7:00pm
Thu, Jan 20	Rangers 7:00pm
Mon, Jan 24	Maple Leafs 7:00pm
Sun, Jan 30	NHL All-Star Game 4:00pm
Tue, Feb 1	Bruins 7:00pm
Sat, Feb 5	Thrashers 7:00pm
Fri, Feb 18	Flyers 8:00pm
Sat, Feb 19	Devils 7:00pm
Tue, Feb 22	Rangers 7:00pm
Fri, Feb 25	Penguins 7:00pm
Tue, Mar 1	Panthers 7:00pm
Thu, Mar 3	Sabres 7:00pm
Wed, Mar 9	Thrashers 7:00pm
Sat, Mar 12	Blue Jackets 7:00pm
Wed, Mar 16	Maple Leafs 7:00pm
Fri, Mar 18	Islanders 7:00pm
Tue, Mar 22	Senators 7:00pm
Sat, Mar 26	Lightning 7:00pm
Wed, Mar 30	Canadiens 7:00pm
Sun, Apr 3	Sabres 5:00pm
Wed, Apr 6	Red Wings 7:00pm
Sat, Apr 9	Lightning 7:00pm

Ride in Style to the Canes Games (for Free!)

Traffic and parking. These are two of the few things that aren't much fun at the RBC Center. Instead of driving through bumper to bumper traffic then searching for an open parking spot within half a mile of the Center, take the Pepsi Caniac Coach instead. It's a FREE, convenient door-to-door luxury bus service to and from all home Carolina Hurricanes Hockey games, the NHL All-Star Game, men's ACC Basketball games, and select concerts held at the RBC.

Fans can avoid the traffic congestion by not driving plus they get to enter through a special VIP entrance on the south side of the RBC Center. Pickup locations

include 13 downtown Raleigh restaurant and bar locations, five in Glenwood South and one at North Hills. To find out more, visit www.caniaccoach.com. Just a few of the participating restaurants include Jibarra and The Mint in downtown, Mosaic, Brooklyn Heights, Southland Ballroom, Cashmere, and Black Flower in Glenwood South, and Peace China in Seaboard Station. For a complete list of stops, visit www.caniaccoach.com/participants.html. Following is a list of the remainder of this season's Canes games when you can take advantage of the Caniac Coach. So head to your favorite restaurant, catch the bus, relax, and enjoy the ride! 🚌



well-attended and successful events of its type, attracting thousands of participants from around the world who share a love of fine wine and a charitable spirit. The proceeds provide the primary source of funding for the Frankie Lemmon School and Developmental Center, a non-profit organization which provides education and support for children ages 3-6 who have developmental delays, impairments, or disabilities. Register for the 18th Annual Triangle Wine Experience online at www.trianglewineexperience.org or by phone at 919-845-8880. The Downtowner Magazine is a proud co-sponsor of this event.

Feb 4-6; 10-13; 18-20

Theatre In The Park presents **The Real Thing**. Henry, a playwright, and Annie, a young actress, are in love—but is it the real thing? Can love last? Can a marriage? In this heartfelt comedy, Tom Stoppard examines the difficulties and rewards of finding and sustaining love and commitment, as well as challenging our very notions about what is "real." Call 831.6936 or visit www.theatreinthepark.com.

Feb 2 (Wed)

Robert Plant and Band of Joy. The touring band will once again be the same that made the record: Patty Griffin, vocals; Darrell Scott, multi instrumentalist/vocals; Byron House, bass/vocals; Marco Giovino, drums and percussion/vocals, and co-producer Buddy Miller, guitar/vocals. Raleigh Memorial Auditorium. Call 919.831.6060 or visit www.broadwayseriesouth.com.

Feb 4 (Fri)

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

Feb 6-26

The Raleigh Ensemble Players presents **The Last Days of Judas Iscariot** by Stephen Adly Guirgis. For more information, visit www.realtheatre.org.

Feb 11-12 (Fri-Sat)

NC Symphony presents **Festive Anniversary: 10 Years at Meymandi**. This program celebrates the 10th anniversary of the opening of Meymandi Concert Hall, the North Carolina Symphony's home since February 21,

2001. Meymandi Concert Hall. Visit www.ncsymphony.org or call 919.733.2750.

Feb 11-27

The Raleigh Little Theatre presents the hilarious comedy **The Man Who Came to Dinner**. While on his way to dinner at a suburban family's home, Sheridan Whiteside, an insufferably arrogant radio personality, accidentally falls and breaks his hip. A tumultuous six weeks of confinement follow. RLT Sutton Main Stage Theatre. Tickets can be purchased online at raleighlittletheatre.org or by calling the RLT Box Office at 919-821-3111.

Feb 12-20

The North Carolina Theatre presents **The Producers**. Mel Brooks' stage adaptation of his Oscar-winning movie classic is one of the biggest hits to ever land on Broadway. This sublimely ridiculous spectacle follows two would-be producers as they attempt to make a fortune by producing a surefire bomb. Raleigh Memorial Auditorium Ticket Sales call 919.831.6941 or visit nct@nctheatre.com.

Feb 13-14

NC Opera presents **Love Letters**. Johannes Brahms, Edvard Grieg, Gabriel Fauré, Francis Poulenc, Cole Porter, John Lennon, Rufus Wainwright, and others. Kenan Recital Hall, Peace College. 919.792.3850 or visit ncopera.org.

Feb 17 – Mar 6

Carolina Ballet presents **The Ugly Duckling**. When the world-class choreographer Robert Weiss creates a new ballet the dance world sits up and takes notice. Be the first to see his latest creation for the stage in its premiere at Carolina Ballet. Lynne Taylor-Corbett's *The Ugly Duckling* is also featured on this program. Fletcher Opera Theater. Tickets may be purchased online at www.carolinaballet.com or call the BalletLine at 919.719.0900.

Feb 24 (Thur)

Nine-year-old pianist, composer and entertainer **Ethan Bortnick** has been making headlines as one of the youngest musicians. Meymandi Concert Hall. Call 919.831.6060 or visit www.broadwayseriesouth.com.

(If you would like to have your downtown Raleigh events listed in our calendar, please email chris@raleighdowntowner.com. Space is limited, but we will do our best.)

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Jan 28-29

NC Symphony presents **Slavic Drama** at Meymandi Concert Hall. Rising star Baiba Skride is "one of the most exciting young talents to have emerged since Itzhak Perlman burst upon the scene." Visit www.ncsymphony.org or call 919.733.2750.

Jan 28 & 29 (Fri-Sat)

Beloved by children around the world, Thomas the Tank Engine returns to the stage in **Thomas & Friends Live! On Stage** in "Thomas Saves the Day." When a big storm rolls into town while the engines are preparing for the annual Magic Lantern Festival on the Island of Sodor, it is up to Thomas, his friend Percy, the troublesome Diesel and others to repair the lighthouse that guides visitors to Sodor. Raleigh Memorial Auditorium. Call 919.831.6060 or visit www.broadwayseriesouth.com.

Feb 3-5 (Thur-Sat)

The Triangle Wine Experience is a weekend of world class wine charity events held each February in Raleigh, NC. Over its 17 year history, it has become one of the most

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