



RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 7, ISSUE 4

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

FREE

THE BEST OF DOWNTOWNER AWARDS



@ ART

Art critic Max Halperen reviews the new show at NCMA



Golden Globe winner **CYBILL SHEPHERD** in North Carolina Theatre's *Hello Dolly*

RALEIGH DOWNTOWNER

READER REWARDS

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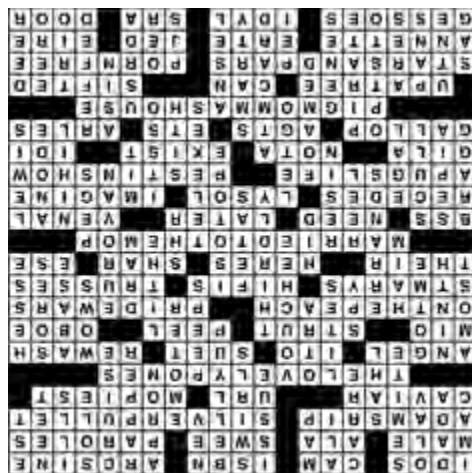
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Sign up, find out what's going on downtown and win free stuff!



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Puzzle answers from page 26



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These are just a few of the places where the Downtowner is available each month. With our 98%+ pickup rate, many locations run out after just a few weeks. If you can't find a copy, visit our website and read the current PDF available online. You can catch up on past issues too.

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!

DOWNTOWN CONDOS

The Dawson
 222 Condos
 510 Glenwood
 Park Devereux
 The Cotton Mill
 The Paramount
 Palladium Plaza

The Hudson
 West at North
 RBC Plaza
 712 Tucker

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 Café
 Busy Bee
 Taz's Wine, Tobacco & Gifts
 Raleigh Visitors Center
 Capital Bank

HILLSBOROUGH ST./NCSU

Second Empire Restaurant
 WRAL-TV5 lobby
 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)
 Rockford
 Tesoro Salon

Mellow Mushroom
 Hibernian
 Sushi Blues / Zely & Ritz (sidewalk)
 Helios Café (sidewalk)
 Brueggers Bagels
 Bada Bing Pizza
 Salon 21
 The Cupcake Bakery Shoppe
 Primp Salon
 Fly Salon
 Lee Hansley Gallery
 Bliss Salon
 Revolver Boutique

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
 Nofo @ the Pig
 Rialto
 Third Place Coffee
 Lilly's Pizza
 J. Edwin's Salon
 Hayes Barton Salon

SEABOARD STATION

0₂/Seaboard Fitness
 Seaboard Wine
 18 Seaboard (sidewalk)
 Ace Hardware
 Galatea
 Peace China

POWERHOUSE DISTRICT

Napper Tandy's
 42nd Street
 Natty Greene's

MOORE SQUARE

Artspace
 Tir Na nOg Irish Pub
 Big Ed's (sidewalk)
 Faithai

WAREHOUSE DISTRICT

Flying Saucer Bar
 The Pit Restaurant
 Jibarra Restaurant
 Deep South—The Bar
 Union Bar

MIDTOWN/NORTH/OTHER

Barnes & Noble (Crabtree)
 Fox and Hound (North Hills)
 Sawasdee Thai
 Carolina Ballet office
 Q Shack (North Hills)
 Glo de Vie Medspa (North Hills)
 Whole Foods

2011 BEST OF DOWNTOWNER AWARDS

The votes have been counted

and our readers have spoken in the First Annual Best of Downtowner Awards. We were overwhelmed with the thousands of responses, and all we can say is we're thankful for SurveyMonkey.com or else we'd have been counting votes for days.

There were lots of regulars we knew would win, but there were also some surprises in the results as businesses and people rallied their friends and customers to vote through emails, tweets and Facebook posts. It's all part of the voting process, so congratulations to everyone who spent time promoting their biz. It all pays off in the end.

Read through the list of winners and make plans to check out new places that you haven't been to before. Discover a new restaurant, have a drink with friends at a hidden bar you didn't know about, spend a weekend shopping for something new, or make notes for businesses you'd like to use for a service you might need soon.

Congratulations again to all of the Best of Downtowner Award winners! You're what makes downtown Raleigh one of the best places to live, work, drink, and dine anywhere in the country. Let's keep growing better and better every year.

Below are all the voting questions, broken down into five categories: Restaurants, Goods & Services, Shopping, People, and Out & About. There's a brief description and contact information for each winner in all categories except People. If there's no information for a first place winner, look back through the list towards the beginning since we only list it once.

- 2 NOFO
- 3 Tir Na Nog

Best Burger

- 1 MoJoe's Burger Joint
919.832.6799 | The place to go in Raleigh to satisfy cravings for a really good burger, made with your choice of toppings.
- 2 Raleigh Times Bar
- 3 Char-Grill

Restaurants

Best BBQ

- 1 Clyde Cooper's BBQ
www.clydecooperbbq.com | 919.832.7614 | Winning by a landslide, Cooper's serves up real NC barbeque including all your favorites, from pulled pork to ribs, at prices that won't hurt when you pony up to the register.
- 2 The Pit

Best Breakfast

- 1 Big Ed's
919.836.9909 | Craving giant pancakes or chicken 'n' dumplings, made just like Grandma's? Big Ed's is the place for a filling, delicious breakfast served in a friendly, family atmosphere.
- 2 Diner
- 3 Mecca

Best Brunch

- 1 Humble Pie
www.humblepierestaurant.com | 919.829.9222 | The eclectic Humble Pie's tapas menu includes much-lauded hummus and fried green tomatoes as well as salads, sushi and more.

Best Cappuccino

- 1 Café Helios
www.cafehelios.com | 919.838.5177
Café Helios is known for their high-quality caffeinated beverages of all kinds and their creative menu selections made with fresh seasonal ingredients.
- 2 Morning Times
- 3 Third Place Coffee House

Champion of Local Ingredients

- 1 Market Restaurant
www.EatAtMarket.com | 919.754.0900
With a menu created using all-natural, unprocessed local ingredients, Market supports local farmers while serving up delicious original dishes.
- 2 Zely & Ritz
- 3 Poole's Diner

Best Chicken Wings

- 1 Downtown Sports Bar & Grill
www.thedowntownsportsbar.com | 919.831.0400 | Part sports bar with pool tables and part dance club, TDSB is a popular Glenwood South hot spot for college students and young professionals alike.
- 2 Brewmasters Bar & Grill
- 3 The Point at Glenwood

Best Chinese

- 1 Five Star
www.heatseekershrimp.com | 919.833.3311 | Five Star offers all your favorite traditional Chinese dishes and

more, including Heat Seeker Shrimp and General's Chicken, served in a trendy, vibrant atmosphere.

- 2 David's Dumpling & Noodle Bar
- 3 Peace China (Seaboard Station)

Best Dessert

- 1 Hayes Barton Café & Dessertery
www.hayesbartoncafe.com | 919.856.8551 | With wonderful lunch, dinner and dessert menus, the only difficulty here might be choosing which dessert to have after your meal.
- 2 18 Seaboard
- 3 Cupcake Shoppe

Best Dog-Friendly Patio

- 1 Raleigh Times Bar
www.raleightimesbar.com | 919.833.0999 | Housed in a beautifully restored 100-year-old building, Raleigh Times is popular watering hole featuring an extensive beer selection and bar menu.
- 2 Flying Saucer
- 3 Boylan Bridge Brewpub

Best Fish Tacos

- 1 Dos Taquitos Centro
www.dostaquitoscentro.com | 919.835.3593 | Dos Taquitos Centro has a comprehensive Mexican and Tex-Mex menu full of satisfying and tasty meals and sides that will have you coming back for more.
- 2 Cantina 18
- 3 Porter's

>>>



Nofo, Best Bloody Mary



Best Fried Chicken

- 1 The Pit
www.thepit-raleigh.com | 919.890.4500
Authentic pit-cooked whole-hog barbeque in the heart of the warehouse district.
- 2 Clyde Cooper's BBQ
- 3 Big Ed's

Best French Fries

- 1 Raleigh Times Bar
- 2 The Diner
- 3 Char-Grill

Best Grilled Cheese

- 1 The Borough
www.theboroughraleigh.com | 919.832.8433 | Casual and hip with an eclectic crowd, The Borough has delicious, reasonably-priced fare and a welcoming urban vibe.
- 2 Raleigh Times Bar
- 3 The Diner

Best Hangover Food

- 1 The Diner
www.thedinerraleigh.com | 919.835.9010 | Classic diner food, perfect for a preemptive hangover cure at 2 am or the next morning.
- 2 Raleigh Times Bar
- 3 Brewmasters Bar & Grill (formerly Cherry Bomb Grill)

Best Healthy Menu

- 1 The Remedy Diner
www.theremedydiner.com | 919.835.3553 | Remedy offers healthier

food than typical diner fare and is committed to using fresh, local and organic ingredients whenever possible.

- 2 Irregardless Café
- 3 Market Restaurant

Best Hushpuppies

- 1 The Pit
- 2 Clyde Cooper's BBQ
- 3 42nd Street Oyster Bar

Best Ice Cream

- 1 Crema
919.832.5959 | Crema has something to suit every palate, boasting 37 flavors of ice cream, along with a variety of coffee beverages.
- 2 Turkish Delights
- 3 Locopops

Best Italian

- 1 Gravy
www.gravyraleigh.com | 919. 896.8513
Gravy offers real-deal Italian dishes, from chicken parmigiana to classics like spaghetti and meatballs, created from recipes of the chef's Italian grandmother.
- 2 Caffé Luna
- 3 Tuscan Blu

Best Late Night Eats

- 1 The Diner
- 2 Raleigh Times Bar
- 3 Tobacco Road Sports Café

Best Local Coffee Shop

- 1 Café Helios

- 2 Morning Times
- 3 Third Place Coffee House

Best Lunch Specials

- 1 Spize Café
www.spizecafe.com | 919.828.5000
Environmentally-conscious Spize Café offers a half baguette sandwich or soup and half house salad for only \$6.95—a quick, inexpensive and tasty weekday lunch.
- 2 TIE: The Artisan / Mecca
- 3 Hibernian Restaurant & Pub

Best Mac & Cheese

- 1 Poole's Diner
www.poolesdowntowndiner.com | 919.832.4477 | With creative, simple offerings by chef-owner Ashley Christensen, Poole's ever-changing menu is based on using only the freshest locally grown ingredients.
- 2 The Mint Restaurant
- 3 The Pit

Best Meal for the Money

- 1 The Rockford
www.therockfordrestaurant.com | 919.821.9020 | A hidden treasure in Glenwood South since 1994, The Rockford is has an eclectic menu composed of deliciously simple dishes with subtle gourmet style.
- 2 Caffé Luna
- 3 Clyde Cooper's BBQ

Best Mexican/Spanish Food

- 1 Dos Taquitos Centro

Five Star, Best Chinese

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DOWNTOWN RALEIGH

- 2 Jibarra Gourmet Mexican
- 3 El Rodeo Grill

Best Milkshake

- 1 Person Street Pharmacy
www.personstreetrx.com | 919.832.6432
A full service pharmacy that is attentive to your needs. The only pharmacy in Raleigh which still has an old-fashioned soda fountain and lunch counter offering traditional hot Southern breakfasts and lunch fare.
- 2 Char-Grill
- 3 Mojoe's Burger Joint

Best Nachos

- 1 Raleigh Times Bar
- 2 Tobacco Road Sports Café
- 3 Armadillo Grill



Capital Club 16, Best New Restaurant

Best New Restaurant

- 1 Capital Club 16
www.capitalclub16.com | 919.747.9345
Capital Club 16's old-fashioned, salvaged wood décor blends old-world Europe and traditional America, as does the food at this already popular new restaurant.
- 2 Buku
- 3 Market Restaurant

Best Onion Rings

- 1 MoJoe's Burger Joint
- 2 The Pit
- 3 The Diner

Best Pizza

- 1 Mellow Mushroom
www.mellowmushroom.com | 919.832.3499 | From those with classic toppings to make-your-own, Mellow Mushroom offers the best pizza in Raleigh. Fans especially praise their delicious pizza crust.
- 2 Lilly's Pizza
- 3 TIE: Bada Bing / Moonlight Pizza

Best Place for a Business Lunch

- 1 Sitti
www.sitti-raleigh.com | 919.239.4070
Authentic Lebanese cuisine in downtown Raleigh, honoring the traditions of their ancestors and welcoming guests with delicious food and endless hospitality.
- 2 18 Seaboard
- 3 Buku

Best Place for a Romantic Dinner

- 1 Second Empire Restaurant
www.second-empire.com | 919.829.3663 | Located in the spectacular Dodd-Hinsdale house built in 1879, this historic landmark is home to Raleigh's only AAA Four Diamond restaurant and a consistent Wine Spectator Award winner.
- 2 The Mint Restaurant
- 3 Buku

Best Restaurant Décor

- 1 TIE: Dos Taquitos Centro / Solas Dine, Lounge and Rooftop
www.solasraleigh.com | 919.755.0755 | Solas offers three levels of dining and entertainment including dinner service in its ground floor formal dining restaurant, private dining rooms, second floor dance lounge, and open-air rooftop.
- 2 Sitti
- 3 Buku

Best Salad

- 1 Raleigh Times Bar
- 2 Lilly's Pizza
- 3 NOFO

Best Sandwich

- 1 The Rockford
(ABC, Apple Bacon, Cheddar)
- 2 Sunflowers
(Chicken Salad, Hummus Sandwich, others)
- 3 Raleigh Times Bar
(various sandwiches)

Best Seafood

- 1 42nd Street Oyster Bar
www.42ndstoysterbar.com | 919.831.2811 | A Raleigh landmark since 1931, 42nd St. serves up fresh seafood and libations in a casual, relaxed setting. Hang out after dinner on weekends and enjoy some live music.
- 2 18 Seaboard
- 3 NC Farmers Market Restaurant

Best Spicy Food

- 1 Thaiphon Bistro
www.thaiphonbistro.com | 919.720.4034 | Thaiphon has a very urban feel with a contemporary Asian vibe. Their creative menu is comprised of a good number of vegetarian dishes and appetizers as well as duck, shrimp and chicken entrées.
- 2 Jibarra
- 3 TIE: Spize Café / Big Easy

Best Steak

- 1 Second Empire Restaurant
- 2 The Mint Restaurant
- 3 Hayes Barton Grill

Best Sushi

- 1 Sono
www.sonorableigh.com | 919.521.5328
A sleek and sophisticated addition to downtown that offers some of the most innovative Japanese cuisine in Raleigh.
- 2 Sushi-O
- 3 Sushi Blues

Best Vegetarian Menu

- 1 Irregardless Café
www.irregardless.com | 919.833.8898
A finalist for the North American Sustainable Enterprise Awards and serving the community since 1975.
- 2 The Remedy Diner
- 3 Market Restaurant

Friendliest Staff

- 1 Flying Saucer
www.beerknurd.com/stores/raleigh | 919.821.7401 | Serving good beer to good people since 1995.
- 2 TIE: The Borough / Brewmaster's Bar & Grill / Clyde Cooper's BBQ
- 3 Sitti

Goods & Services

Favorite Dental Practice

- 1 Smiles at Glenwood
www.smilesatglenwood.com | 919.833.8100 | Smiles at Glenwood (Dr. Arrick & Associates, DDS) offers friendly, quality dental services and cosmetic dentistry.
- 2 Morrison and Lloyd, DDS
- 3 Karl D. Smith, DDS

Favorite Hair Salon

- 1 Alter Ego
www.alteregorableigh.com | 919.832.6239 | A hip downtown salon that offers haircuts, styling, waxing, and nail services.
- 2 Primp Salonbar
- 3 Hairdos

Favorite Law Firm

- 1 Hardison Cochran
www.lawync.com | 800.434.8399 | Hardison & Cochran has been devoted to representing individuals for injury and disability for over 26 years.
- 2 Poyner Spruill
- 3 Hatch Little & Bunn



Favorite Limousine, Car or Taxi Service

- 1 White Horse
www.ridewhitehorse.com | 919.782.5893 | Owned and operated by local drivers, White Horse provides a dependable, upscale, and worry-free way to travel the Triangle.
- 2 All-Points Personal Transportation
- 3 Cardinal Cab Company

Favorite Local Pharmacy

- 1 Hayes Barton
www.hayesbartonpharmacy.com | 919.832.4641 | Serving local Raleigh families for more than 75 years from its historic location in Five Points. Here they make it a priority to stay on top of the latest news and trends to ensure the best prescription healthcare available.
- 2 Person Street Pharmacy
- 3 Hamlin Drug Co.

Favorite Place for a Manicure

- 1 Lee Spa Nails (Cameron Village)
919.834.2821 | Friendly and courteous, Lee Spa Nails provides extra touches like shoulder massages and fast, reliable results.
- 2 Primp Salonbar
- 3 Haridos

Favorite Place to Buy Flowers

- 1 Fallons Flowers
www.fallonsflowers.com | 919.831.2583
The perfect arrangement to suit any special occasion or just because...
- 2 Kelly Odom Flowers
- 3 Taz's Wine, Tobacco & Gifts

Favorite Place to Work Out

- 1 O2 Fitness (Seaboard)
www.o2fitnessclubs.com | 919.833.5800 | O2 is dedicated to helping its members achieve their personal goals in a fun, energetic and welcoming setting.
- 2 Rapid Fitness (Glenwood)
- 3 YMCA (Hillsborough Street)

Favorite Real Estate Agency

- 1 Glenwood Agency

- www.glenwoodagency.com | 919.828.0077 | Personalized, experienced service geared to the downtown dweller.
- 2 Rtown Living
- 3 Golden Oak Real Estate Services

O2, Best Place to Work Out

Favorite Tattoo Parlor

- 1 Phoenix Tattoo
www.phoenixtattoostudio.com | 919.834.8055 | Talented, experienced artists skillfully creating wearable art.
- 2 Warlocks
- 3 Blue Flame

Favorite Veterinary Office

- 1 Care First Animal Hospital (Oberlin Animal Hospital)
www.carefirstanimalhospital.com | 919.832.3107 | Providing outstanding veterinary medicine and top-notch care to your "best friends"

>>>

- 2 Hayes Barton Animal Hospital
- 3 Downtown Mobile Veterinary Services, LLC

Favorite Yoga or Pilates Studio

- 1 Blue Lotus
www.bluelotusnc.com | 919.831.2583 | Blue Lotus has the distinction of being the first yoga studio in Raleigh, and strives to teach the practice in a welcoming and nurturing fashion.
- 2 Open Door Yoga
- 3 Studio at Hargett

Shopping

Favorite Antique or Vintage Store

- 1 Father & Son Antiques
www.swankarama.com | 919.832.3030 | One stop shopping for quirky, one-of-a-kind vintage finds.
- 2 Revival Antiques
- 3 Antiques Emporium of Cameron Village

Favorite Art Gallery

- 1 Artspace
www.artspacenc.org | 919.821.2787 | Artspace is a non-profit visual art center dedicated to providing inspiring and engaging arts education and community outreach programs, creating a dynamic

- 2 Cat Banjo
- 3 Ornamentea

Favorite Place to Buy Men's Clothing

- 1 Raleigh Denim
www.raleighworkshop.com | Fashionable and handcrafted jeans all made of local materials from the thread to the label.
- 2 Wardrobe
- 3 Revolver Consignment Boutique

Favorite Place to Buy Shoes

- 1 Revolver Consignment Boutique
- 2 Endless Grind
- 3 Fab'rik

Favorite Retail Store for Craft Beer

- 1 Peace Street Market
919.834.7070 | Quick, convenient and you'll be pleasantly surprised with one of the largest beer selections in Raleigh. They carry many NC and East coast beers as well as a nice selection of Western beers.
- 2 Taz's Markets (both)

Favorite Place to Buy Wine

- 1 Seaboard Wine & Tasting Bar
www.seaboardwine.com | 919.831.0850 | The largest independent wine shop in North Carolina, with over 2000 wines in stock.
- 2 Taz's Markets (both locations)

Favorite Boutique to Buy Women's Clothing

- 1 Fab'rik
www.fabrikstyle.com | 919.833.1210 | A shop-o-holic's dream, Fab'rik delivers high style without attitude or sticker shock. They only carry a limited quantity of each item, for those who appreciate a unique sense of style.
- 2 Bevello
- 3 Stitch

Local People

Favorite Architect

- 1 Frank Harmon
- 2 Dan Huffman
- 3 Thomas Crowder

Favorite Attorney

- 1 Bill Young
- 2 Ben Cochran
- 3 Phillip Isley

Favorite Bartender

- 1 Jay Winfrey from Raleigh Times Bar
- 2 J.J. McDaniel from Brooklyn Heights
- 3 Liz Masnik from The Borough

Favorite Chef

- 1 Ashley Christensen, Poole's Diner
- 2 Jason Smith, 18 Seaboard
- 3 Cliff Vogelsberg, Solas

Favorite City Employee

- 1 Mayor Meeker, Raleigh City Mayor
- 2 Mitch Silver, City Planning Department
- 3 Elizabeth Alley, City Planning Department

Favorite Club/Bar DJ

- 1 DJ KStones
- 2 DJ Chico Scott
- 3 DJ Grant

Favorite Downtown Advocate

- 1 Mayor Charles Meeker
- 2 Crash Gregg of the Raleigh Downtowner Magazine
- 3 David Diaz of the Downtown Raleigh Alliance

Favorite Hairstylist

- 1 Patrick McGuire at David Wade Salon
- 2 Jill Burkhart at Hairdos
- 3 Anson Howard at Howard Jacobs Salon

Favorite Local Artist

- 1 Eric McRay
- 2 Adam Peele
- 3 Keith Norval

Favorite Local Band

- 1 The Love Language
- 2 Old Habits
- 3 American Aquarium

Favorite TV Meteorologist

- 1 Greg Fishel on WRAL 5
- 2 Chris Hohmann on WTVD 11
- 3 Elizabeth Gardner on WRAL 5

Favorite Radio DJ

- 1 Kitty Kinnin from 100.7 The River
- 2 Salt from 96Rock
- 3 Bob Dumas from G105

Favorite Realtor

- 1 Stephen Votino of Golden Oak Real Estate Services
- 2 Ann-Cabell Baum Andersen of The Glenwood Agency
- 3 Richard Callahan of Coldwell Banker/HPW

Favorite TV Anchor

- 1 David Crabtree from WRAL 5
- 2 Bill Leslie from WRAL 5
- 3 Pam Saulsby from WRAL 5

Favorite TV Sportscaster

- 1 Tom Suiter from WRAL 5
- 2 Jeff Gravely from WTVD 11
- 3 Jason Jennings from WRAL 5

Out & About

Best Bartenders

- 1 Raleigh Times Bar

- 2 Foundation
- 3 Flying Saucer

Best Bar for Young Professionals

- 1 Raleigh Times Bar
- 2 Foundation
- 3 Oxford

Best (and Cleanest) Bathrooms

- 1 Solas Dine, Lounge and Rooftop
- 2 Raleigh Times Bar
- 3 Tobacco Road Sports Café

Best Bloody Mary

- 1 NOFO @ the Pig
www.nofo.com | 919.821.1240 | NOFO opened in 2001 in the old Piggly Wiggly location at Five Points. Here you'll find a wonderful café, gift store, fresh food market, and anything local for fun that you might be looking for.
- 2 Humble Pie
- 3 The Diner

Best Place for Dancing

- 1 Solas Dine, Lounge and Rooftop
- 2 Legends
- 3 Mosaic Wine Bar and Lounge

Best Draft Beer Selection

- 1 Raleigh Times Bar
- 2 Busy Bee
- 3 Village Draft House

Greenest Business

- 1 Market Restaurant
- 2 Green Planet Catering
- 3 Spize Café

Best Place to Work on a Laptop

- 1 Café Helios
- 2 Morning Times
- 3 Third Place

Best Live Music Venue

- 1 Lincoln Theater
- 2 Kings Barcade
- 3 Pour House

Best Margarita

- 1 Dos Taquitos Centro
- 2 Jibarra
- 3 Cantina 18

Best Martini

- 1 Sullivan's Steakhouse
- 2 Solas Dine, Lounge and Rooftop
- 3 Cashmere

Best Summer Patio

- 1 Mellow Mushroom
- 2 Boylan Brewpub
- 3 Humble Pie

Best Winter Patio

- 1 Solas Dine, Lounge and Rooftop
- 2 Landmark
- 3 Flying Saucer

Best Place to Hear an Indie Band

- 1 Kings Barcade
- 2 Pour House
- 3 Lincoln Theatre

Best Place to Hear Live Jazz

- 1 Big Easy
- 2 Zydeco
- 3 Amra's



Artspace, Best Art Gallery

studio environment of over 30 professional artists, and presenting nationally acclaimed exhibitions.

- 2 Flanders Gallery
- 3 Adam Cave Gallery

Favorite Consignment Store

- 1 Revolver Consignment Boutique
www.revolverconsignmentboutique.blogspot.com | 919.834.3053 | An upscale consignment/vintage boutique for men and women.
- 2 Dress
- 3 Father & Son Antiques

Favorite Place to Buy Art on a Budget

- 1 TIE: Artspace / Father & Son Antiques
- 2 Rebus Works
- 3 Little Art Gallery

Favorite Place to Buy Jewelry

- 1 Bailey's — www.baileybox.com | 919.829.7337 | A unique full service jewelry store with a manufacturing facility right on the premises.

Best Place to Impress a First Date

- 1 Solas Dine, Lounge and Rooftop
- 2 The Mint
- 3 Buku

Best Place to Park Downtown

- 1 Alexander Square Parking Deck — 120 S. Wilmington St.
- 2 City Center Parking Deck — 429 S. Wilmington St.
- 3 510 Glenwood Parking Deck

Best Place to People Watch

- 1 Raleigh Times Bar
- 2 Fayetteville Street
- 3 Moore Square

Best Place to Take Kids

- 1 Marbles Kids Museum/MAX
- 2 Mellow Mushroom
- 3 Music on the Porch (Music Series in Seaboard Station last summer)

Best Place to Walk Your Dog

- 1 Oakwood Dog Park
- 2 Historic Oakwood Neighborhood
- 3 Moore Square

Best Pub

- 1 Hibernian Restaurant & Pub
www.hibernianpub.com | 919.833.2258
One of the original hot spots in Glenwood South, this contemporary Irish pub continues to be a popular place to talk, debate, sing, laugh, drink and eat.
- 2 Tir Na Nog
- 3 Napper Tandy's



NC Museum of Art, Best Tourist Attraction

Best Sports Bar

- 1 Tobacco Road Sports Café
www.tobaccoroadsportscafe.com
919.832.3688 | Tobacco Road is not a sports bar but a restaurant with wall-to-wall televisions, main dining room, and a private dining area.
- 2 Downtown Sports Bar & Grill
- 3 Brewmasters Bar & Grill (formerly Cherry Bomb)

Best Tourist Attraction

- 1 NC Museum of Art (NCMA)
www.ncartmuseum.org | 919.839.6262
Founded in 1924, the recently renovated NCMA houses a dramatic and impressive permanent collection of world-renowned art spanning over 5,000 years as well as local temporary exhibits. The 164-acre Museum Park is one of the largest in the country.
- 2 NC State Capital Building
- 3 Raleigh Convention Center / Shimmer Wall

Best Wine List

- 1 Second Empire
- 2 Poole's Diner
- 3 Mosaic Wine Bar et Lounge

Best Casual Bar

- 1 Raleigh Times Bar
- 2 Brewmasters Bar & Grill
- 3 Flying Saucer

Favorite Charity Event

- 1 Jingle Ball
- 2 Race for the Cure
- 3 Jimmy V Celebrity Golf Tournament

Favorite Downtown Event

- 1 Raleigh Wide Open
- 2 Artsposure
- 3 SPARKcon

Favorite First Friday Venue

- 1 Artspace

- 2 Lump
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Favorite Downtown

Neighborhood

- 1 Oakwood
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Favorite Outdoor Food

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Most Attractive Staff

- 1 Flying Saucer
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- 3 Stilllife

That's it! Congratulations to all the winners of the First Annual Best of Downtowner Awards. Be thinking about your favorites throughout 2011 so you'll be ready for next year's voting! 🗳️

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LET'S DO LUNCH

PieBird BY BRIAN ADORNETTO, Food Editor



A “pie bird” is a chimney-like gadget (usually made of ceramic) that allows steam to escape from a pie while it bakes. This venting process prevents boil over and inhibits the crust from getting soggy and sinking into the filling. This baker’s tool, which predates the Victorian Era, has traditionally been made in the shape of a bird. But most people are more familiar with PieBird as a recently-opened fledgling café specializing in all natural savory and sweet pies made with fresh, high quality, locally produced ingredients.

Located in the former Con-ti’s Market space (we sure miss his thin-sliced prosciutto), Pie-Bird is the creation of Sheilagh Sabol Duncan and her neighbor, Krishna Bahl. The duo, long-

time Oakwood residents and pie lovers, hatched their plan when Duncan began selling her home-made pies to family, friends and neighbors after losing her job. As demand grew, she and her husband began looking for a storefront. In the meantime, Duncan teamed up with Bahl, who was also looking for an opportunity to provide a gathering place for the neighborhood.

To run their kitchen, the pair hired Kristine Ashwood. Coming from a family of bakers, Ashwood has also worked at Fearington Village, Whole Foods and the Hilltop Café. At PieBird, she makes all of the petit hand pies (as well as full-sized ones) from scratch. In addition to pies, the concise menu also offers a few appetizers (at dinner time), soup and salads.



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The Chopped Salad (\$7) was comprised of bite-sized pieces of cucumbers, tomato, red onion, celery, and avocado tossed with mixed greens, blue cheese crumbles and PieBird's House Vinaigrette. The petite Hand Pies (available during lunch hours) are \$3 each, \$5.50 with one side and



\$7.50 for two hand pies with one side. Complimenting the chicken in the Curried Chicken Hand Pie's filling were sweet potatoes and peas in a very light curry sauce. The side of Lentil Salad with scallions also featured the House Vinaigrette. The Spinach and Feta Pie had a lemony spanikopita-style filling and was shaped like an open faced tart. It was finished with a Dill Crème Fraiche. The Soup of the Day when we went was a thick, brightly colored Yellow Split Pea. The empanada-shaped Black Bean and Green Chile pie was topped with a plain Mexican style slaw and served with a side of Curry Roasted Cauliflower with carrots. This chunky salad was seasoned with brown butter and thyme.

If you eat one pie and one side, you'll have plenty of room to try one of the frequently changing dessert pies (\$5.50 per slice, \$6.50 ala mode with ice cream from Lumpy's). The Chocolate Cream Pie featured a chocolate wafer crust and a seriously deep chocolate mousse. The Blueberry Pie, garnished with Mango Sauce, had a tart jam-like filling. The Coconut Cream Pie, however, was the show stopper. Not too sweet, not too



your own personal French press.

If you had ever been to Conti's and now walk into PieBird, you'd never think it was the same place. Greens, oranges, blues, cartoon birds, and flowers abound. Think Scooby Doo's Mystery Machine van meets the Partridge Family's bus. On the left hand wall, there is a long banquette tightly packed with tables (don't expect to have a private conversation about your crazy Aunt Jill's antics) and art deco chairs. To the right is a grey counter topped bar, at the end of which is a floor to ceiling chalkboard announcing the day's menu (soup, side, a hand pie, and the desserts all change daily).

PieBird is a neighborhood café owned by neighborhood people. Its unique menu serves homemade pies made with fresh, local ingredients and fills a gaping hole in the Oakwood and Mordecai sections of Raleigh. 📍

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

heavy on the coconut — this was the ideal pie. If you're looking for a cup of joe to wash down your dessert or give you that extra push to finish your day, PieBird's interesting house coffee blend is made just for them by the local favorite Counter Culture and served in



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Buy Fresh, Buy Local!

BY CHRIS MOUTOS

Downtown Raleigh Farmers Market

Beginning on April 27 and continuing every Wednesday between 10am and 2pm, the City Plaza will become more appetizing: yes, the 2011 Downtown Raleigh Farmers Market season is upon us.



On the 27th, the market launches with a spring fling featuring bluegrass music, already-made lunches with locally sourced ingredients and *plein air* art from local artists Wendy Musser, John Gaitenby, Paul Friedrich and Mike Hoyt. In addition, there'll

be free “garden party” mini-cupcakes supplied by market vendor Sweet T (while supplies last) and the Wake County Library will provide farming and gardening reading lists and resources. Free re-usable shopping bags will be provided by presenting sponsor Blue Cross and Blue Shield of NC.

Hallie Mittleman, Director of Sustainability and Planning with the DRA, is excited about this season, saying, “We have several new vendors this year for a total of about 30, with about 20 to 25 at the Market each week.” Hallie adds, “This market is a little different in that the farmers work on a small scale and are new businesses who experiment with new techniques and products. One awesome aspect is that the farmers harvest the morning of the market since we don't start until 10am. Last year averaged about 2,000 people each week. About two-thirds are downtown workers, one-quarter come for market and the rest happen to stumble across by chance or are tourists.”

Many people, especially downtown workers, might wonder what to do with the fresh produce since they have to go back to work. As Hallie says, “One of the biggest challenges is getting people to plan on using their workplace fridges for those items that need refrigeration.”

A new feature for this year's Farmers Market is the “Veggie Valet” service. As you're shopping, you can leave your items at the customer service kiosk. When you're ready to leave, simply pick them up. And if you're driving, you can drive right to the kiosk on Fayetteville Street.

New to the Market this year are local pasta, beef, cheese, and seafood vendors. The Market is open through October 26. This means that you can get a variety of fresh seasonal products all summer and right into fall.

For a detailed vendor list and other information about the Downtown Farmers Market, visit their website at www.raleighatlocal.com.

Food & Farmers Market at NOFO

The folks at NOFO are all about community. Owner Jean Martin has always strived for neighborhood interaction and outreach. Following last year's Five Point Farmer's Market, NOFO conducted a survey of the patrons and community to find out people's opinions about the Market. Jean tells us, “It was clear that people wanted their fresh products in the house

by the weekend and wanted the ability to shop for local fresh produce and dairy products on a daily basis.”

NOFO has always focused on living local, which is evident when you walk through and see the departments dedicated to locally made or produced items to eat, drink, wear, listen to or read. Now at NOFO, you'll find Certified Naturally Grown products in the Food & Farmer's Market on a daily basis: fresh produce and flowers, fresh cow and goat cheeses, fresh breads (including gluten-free), milks, butter, meats, eggs, honey, flours, coffees and a variety of desserts. There are various membership and market plans available as well for those who want to use various products on a frequent basis, such as milk or produce.

On the third Saturday of each month, The Community Fair @ Five Points will be held from 10am to 2pm in the lower parking lot of NOFO. There will be various tents featuring food, local garden products, flea sales and other community-based projects. In addition, there will be tents dedicated to guest farmers, food artisans, arts and crafts, jewelers, and others. Most interestingly will be the the LemonAID Stand which is meant to encourage young entrepreneurs to participate and give back in the community. The space is sponsored by NOFO for children to raise money for charitable causes.

Learn more about NOFO on their website www.nofocom or give them a call, 919.821.1240.

The State Farmers Market

The North Carolina State Farmers Market is just 2.2 miles from downtown south on Lake Wheeler Road. With over 30,000 square feet of outdoor vendor space, you can find everything from fresh vegetables and fruits, plants, flowers, and more. There's also another 15,000 square feet of indoor space with meats, cheeses, crafts, bakery items, custom picture framing, a market grill, and NC wines. Included inside is a wide variety of specialty shops offering old-fashioned candies, NC gifts, soaps, and lotions. The State Farmers Market is located at 1201 Agriculture Street and is open Monday–Saturday 5am to 6pm and Sunday 8am to 6pm. 📍

Check out their website for a calendar of seasonal fruit and vegetable offerings, a calendar of special events, and even a list of market prices: www.ncagr.gov/markets/facilities/markets/raleigh or call 919.733.7417.



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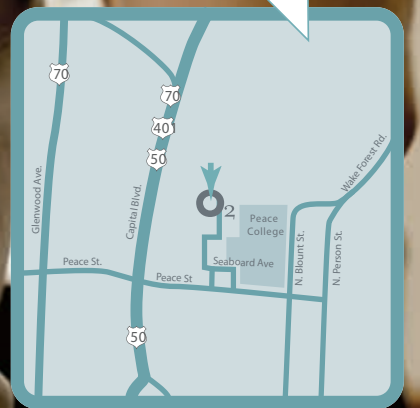
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A PASSION for Fashion

BY CHRISTINA S. DOHENY



Fashion is going to the dogs, literally. Raleigh's chapter of The Coalition to Unchain Dogs is hosting their second annual fashion show on May 21 at Artspace. The event, *Fashion Unchained*, pairs fashionistas and dog lovers alike.

The Coalition was founded nearly four years ago in Durham to help spread the word that dogs shouldn't be chained up. With steady and momentous growth, the Raleigh chapter was formed two years ago. The nonprofit is committed to creating better environments for dogs and educating their owners. Based on volunteer efforts, they spend their weekends going to neighborhoods where there are no fences and building them for dogs so they can run free. The only thing the owner has to do is agree to have the dog spayed or neutered. The Coalition provides free spay/neutering services, and they'll even drive the dog to and from the appointment if necessary. Once that has occurred, they build a fence.

Volunteers come back twice a year to check on the pooch, supply tarps and houses for shade and bring collars, leashes and harnesses. They also educate owners, families and whole communities on how to better care for the pet such as explaining why vaccinations and meds are important and other ways to elevate the standard of dog care. Their outreach is non-judgmental and completely devoted to relationship building; in fact most of their recipients come to them through referrals. So far, they have helped over 800 dogs.

Hailey Queen, Raleigh's chapter head, provides details on the runway event: It will be held at Artspace, an ultra chic venue that will be the perfect complement for local celebrities from the news, radio and animal communities to strut their stuff. Of course the evening would not be complete without food and a bar — there will be at least five local restaurants catering the event. Hailey also confirms that there will be a fabulous silent auction with all proceeds, including tickets, benefiting the organization. On hand to jazz it up will be a DJ and a local pianist showing off their musical artistry.

But what about the goods? The 30-45 minute show will feature boutiques Galatea, Scout and Molly's and Adore. Galatea boutique,



located downtown in Seaboard Station, is a melding of styles, textures and colors from countless emerging designers. Scout and Molly's is always a crowd pleaser with their trendy style and penchant for names; be on the lookout for a definitive summer look from them. Adore is a consignment boutique that caters to high-end designers. Cat Banjo in Cameron Village will supply the accessories for the evening's soiree. Expect the unexpected from Cat Banjo. Atomic Salon will be doing the 'dos that night.

Tickets are available at www.unchaindogs.net/fashion2011.shtml

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 distinctive designers from all over the globe.



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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 **Stephanie Phillips** who correctly identified last month's photo as the oculus on the south side of the Marbles Kids Museum located at 201 E. Hargett Street at the corner of Blount Street. The Marbles Kids Museum is a hands-on, minds-on museum that inspires imagination, discovery and learning through extraordinary adventures in play. The Wachovia IMAX Theatre is right next door, boasting NC's only 3D-compatible giant 50-foot movie screen. Learn more at www.marbleskidsmuseum.org.

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Winespeak: Modern Vs. Traditional

BY JEFF BRAMWELL



One of the most common obstacles on the journey to better understanding and enjoying wine is simply learning how to talk about it. A lot of terms and phrases are used to help describe the particular qualities of a wine such as “body,” “mouth feel” and “balance,” among many others. But if you don’t understand how those terms relate to wine then they’re of no real help. So I’m introducing “Winespeak” in an effort to shed some light on a few of the more frequently used terms that can tell you a lot about the wine that you’re considering buying. I’ll cover a new topic from time to time, and in my inaugural installment I’ll explain the concept of “modern” vs. “traditional” winemaking.

This topic used to orbit pretty closely to the discussion of old world- vs. new world-style wines, where warmer climates such as those in California, Australia and South America resulted in more fruit-forward wines as compared to their earthier, understated European counterparts. But now, with a change in how grapes are grown and the flexibility provided by modern winemaking equipment, there is far more ability to craft wines in a range of styles, wherever those grapes may be grown. From France’s Bordeaux and Burgundy to Italy’s Piedmont and Tuscany, winemakers in classic winegrowing regions are challenging the centuries-old traditions established by previous generations.

Depending on the wine region in question, the terminology can take on a slightly different meaning, but generally speaking, wines made in a modern style are more fruit-driven than other wines from the same region. To achieve this, modernist winegrowers let grapes hang on the vine deeper into the growing season than their traditionalist peers. During this extended hang time, acidity drops, sugar content rises and grape skins become thinner. This last point is particularly important in red wines, as there is a direct correlation between the thickness of the skins and the amount of tannin that may be imparted into the wine during fermentation. Tannin is the mouth-drying, astringent quality in a wine that provides structure for long-term aging and also serves to balance the perceived fruitiness of a wine. No matter the color, a wine made from grapes that have been allowed to achieve greater levels of ripeness will tend to have higher alcohol, sweeter-tasting fruit and softer acidity (which may be



perceived as lacking freshness) when compared to a wine made from grapes harvested a couple of weeks earlier. The result is a wine with big, opulent flavors and a smooth, soft texture. The drawback to this style of winemaking is that once that exuberant fruit starts to fade, the wine may not have a whole lot else to offer. As such, wines made in this style should typically be consumed within the first few years after release. Traditionally styled wines may not show quite as much personality early in their life, but they are more likely to develop complex aromas and flavors with some age.

The oak aging a wine receives can also push it towards one style or another, with modernists tending towards a more overt wood influence. In Piedmont, Italy, for example, fiercely tannic, intensely structured wines were often left in casks that were so big and so old that they didn’t contribute any flavor to the wine. These wines typically needed decades in bottle to mature and soften. Today, while some traditionalists are sticking to their guns, a growing number of vintners are embracing a modern winemaking style that produces softer tannins. These wines are then aged in small, new oak barrels that help to smooth out the rough edges of the wine and make it more approachable in its youth.

Of course there are always exceptions when generalizing about wine. Some regions that have a history of significant oak aging, such as Rioja in Spain, are moving towards less oak influence. And in California, more and more Chardonnay producers are moving towards minimal or no oak aging as the popularity of big, buttery wines continues to fade.

Only a moderate percentage of all producers are firmly in one camp or the other, but you can easily find qualities of modern or traditional winemaking in a vast number of wines from around the world. As with everything about wine, it’s all a matter of preference. Come see me at The Raleigh Wine Shop — opening soon on Glenwood South — and I’ll be happy to show you a few of my favorites in each style so you can decide for yourself. 🍷

Jeff Bramwell began working in the wine industry in Atlanta, and has worked in both wine distribution and retail since moving to Raleigh in 2006. He is a co-owner of The Raleigh Wine Shop (along with fellow wine industry veterans Seth Hoffman and Ryan Fulkerson), located at 126 Glenwood Ave, across Jones St. from 518 West. Jeff can be reached for comment at Jeff@TheRaleighWineShop.com.

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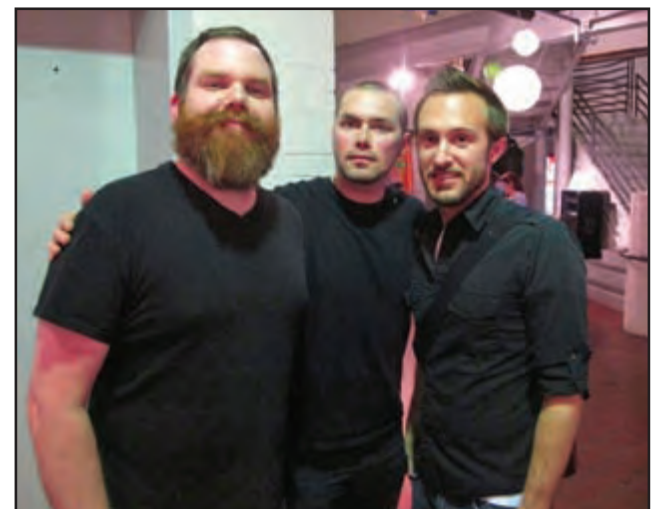
Anthony "Mic Savvy" Parham and Southland Ballroom owner Scotty Brownell



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Below: Photos from the 2011 Give & Take Children's Camp Fundraiser at Artspace [www.artspace.org]
Photos by Nancy Thomas, Sean Kernick and Crash Gregg





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Below: Photos from the new Contemporary Art Museum (CAM) Sneak Peek Party on April 2nd
Event and photos by Anne-Cabell Baum Anderson of the Glenwood Agency



A Taste of New York on Four Wheels BY MIKE POLIZZI

Steve Valentino, a native New Yorker, relocated to North Carolina in 2009 with his lovely wife, a heart full of passion and a fist full of meatballs.

Inspired by his Italiano papa, Steve delivers an authentic flavor that Southerners have never experienced before from the Steve-O Hero — his signature slow-cooked tomato-sauced meatballs on garlic bread — to his phenomenal Betty Melt — an amazing multi-cheese sandwich grilled on his one-of-a-kind “Shotgun Betty” beer bread.

Of course, this operation didn’t just transpire over night. Back in New York, Steve was a jack-of-all-trades: a painter, a sculptor, a chef and a special effects make-up artist with a day job.

For nearly a decade Steve and his fiancée Christina, a former student at East Carolina University, visited friends in Raleigh on a regular basis. They fell in love with the pleasant city and decided to move

there shortly after their wedding in April 2009.

Christina was fortunate enough to have her job transferred to North Carolina. Steve, on the other hand, wasn’t so lucky. He had lost his job in the midst of the recession and was stranded and unemployed, along with the millions of other Americans. But being the go-getter that he is, Steve managed to turn a negative into a positive.

“If nobody wants to hire me,” he thought, “then I will!”

So he pursued the food vending industry with intentions on possibly running a hotdog cart in downtown Raleigh.

Steve did his research and inquired with the local zoning board. He advised them on how he wanted to include additional menu items on his hotdog cart, such as his homestyle Italian cuisine. Which would have been a perfect idea, but the board had

to decline his proposal because according to regulations, in order for him to serve his own specialties, Steve would have to acquire an enclosed kitchen.

Unbeknownst to the growth of the food truck industry, Steve was on the hunt for four wheels and an engine. And, in February 2010 he found it — a Grumman Step Van.

It was in terrible condition and reeked from the previous owner’s fish business. Nevertheless, Steve saw its potential and was fortunate enough to have his handy-dandy brother Frank in town at the time.

Frank was able to guide and assist his ambitious brother through all the rough patches and together, along with the support from his wife and local friends, they built the truck that stands today. Valentino’s Food Truck was born! But, where was he going to park and serve?

Being a beer enthusiast and a home brewer, Steve

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stumbled upon the LoneRider Brewery, home of the Shotgun Betty—a popular wheat beer with an insignia modeled after the taproom’s charismatic bartender, Jackie.

Just like an outlaw from the Old West, Steve stepped over the threshold of the LoneRider and caused dead silence. He gazed upon the bewildered patrons, as their eyes locked on his presence. They observed, as he slowly wandered to the bar, where Jackie courageously welcomed him. He ordered a beer, and then had a thought for the bartender.

“I reckon you don’t serve food here, do ya, darlin’?”

“Sorry, stranger,” Jackie replied. “But, *you can bring food in.*”

“Well, what if I told ya I wanted to bring food and cook it here?”

“What do you mean? Like a barbecue?”

“No, ma’am. *Like a food truck.*”

Of course Jackie thought it was a brilliant idea, so she introduced Steve to the owners and they immediately

embraced his proposal. They felt it was a suitable addition to their establishment and they gave Steve a place to go on a weekly basis. On Thursdays and Fridays, Valentino’s Food Truck pulls up along side their loading dock. Menus are placed at the bar, Steve fires up the grill, and then he takes care of dinner from 5pm to 9pm. Ales for outlaws and food for foodies!



Valentino’s Food Truck eventually extended their services at Big Boss Brewery, where they serve lunch and late-night dishes to the patrons on Fridays.

Steve has certainly developed a symbiotic relationship between the breweries and his food truck. He even incorporates their beer in some of his recipes, such as LoneRider’s Shotgun Betty—the ingredient that encompasses the “Betty Melt.” He creates sauces and glazes with the beer, as well, and has been able to be very creative with his cuisine.

In only a half year of business, Valentino’s Food Truck has already made an impact on the Raleigh community, with numerous followers from not only the breweries, but from a variety of special events, as well.

Steve manages his business with pride and, for the first time in his life, strongly believes that he has found his calling. You can follow Steve and his meals-on-wheels by following ValentinoTruck on Twitter.

Bon appetit! 🍴

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Ask the Pharmacist



Pharmacists John Johnson and Jamie Freehling work side-by-side at Hamlin Drugs in Raleigh to handle all of the pharmacy needs for several generations of Raleigh customers. Email your pharmacy questions to askthepharmacist@hamlindrug.com.

Q: I have recently been diagnosed with diabetes. Can I expect my pharmacist to tell me what supplies besides my medication that I will need?

A: Yes. If you have a chronic condition for which you will need regular and ongoing medication, you should consider choosing a convenient full-service pharmacy or drug store that carries a full inventory of health-care and emergency support supplies that compliment the management of your healthcare. For example, if you are diabetic, check to ensure they carry blood testing supplies; if you use a walker or a cane, check that they carry cushioned grips, cane tip replacements, etc. That way most or all of your medical needs can be met at one place.

Q: I am currently taking two over the counter medications, and my company's annual blood drive is coming up. Can I still donate blood if I am taking medication?

A: Possibly. It would depend on the medications you are taking. The important factor is the reason for the medication and your clinical diagnosis. You should share any and all medications (even aspirin and vitamins) that you are taking with the blood drive representative so that they may determine whether or not you are an acceptable candidate for blood donation.

About Hamlin Drugs

Originally opened in 1904 as People's Drug Store and renamed in 1907, Hamlin Drugs on Hargett Street in downtown Raleigh is the oldest African American owned pharmacy in the United States. Pharmacist John Johnson has owned and operated Hamlin Drug Store since 1957, and prides himself in keeping the old-time traditions of hospitality and excellent customer service that the pharmacy was founded on over a century ago. Hamlin Drugs offers free delivery, accepts all major insurance programs including Medicaid and Medicare, and is certified in medication therapy management for the purpose of maximizing better health outcomes for their patients. For more information, visit www.hamlindrug.com, or follow us on Facebook and Twitter @HamlinDrug.

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CYBILL SHEPHERD TO APPEAR IN NC THEATRE'S HELLO, DOLLY!

INTERVIEWED BY CRASH GREGG | TRANSCRIBED BY KATRINA KEMPNEY

Hollywood actress Cybill Shepherd will be starring as leading lady Dolly Gallagher Levi in the upcoming North Carolina Theatre production of *Hello, Dolly!* which runs Saturday, May 7 through Sunday, May 14 in Raleigh Memorial Auditorium in downtown Raleigh.

Cybill transitioned from a successful modeling career to acting and became an overnight star in her film debut, *The Last Picture Show*. Her film credits include *The Heartbreak Kid*, *Taxi Driver*, *Daisy Miller*, and *Chances Are*, among others. She starred in three television series including *The Yellow Rose* and *Moonlighting* with Bruce Willis, which garnered her two Golden Globe and one Emmy nomination, as well as the self-titled *Cybill*, for which she won a Golden Globe. Most recently, she has appeared on television series such as *The L Word*, *Psych*, *\$#*! My Dad Says* and *No Ordinary Family*.

"We are so excited to bring award-winning comedic actress, Cybill Shepherd, to North Carolina Theatre for *Hello, Dolly!*" says NC Theatre producer, Carolee Baxter. "Ms. Shepherd embodies the invincible, passionate and contagiously humorous Dolly Gallagher Levi. An expressive actress with a sultry voice and striking good looks, Cybill will bring a new Dolly to life on our stage while still being true to the spirit of the most famous meddling matchmaker of all time."

Visit www.nctheatre.com for more information about the show and to purchase tickets.



life again. We get to see her journey through a show full of great songs, music and funny dialogue.

Tell us a little about your family. I have three children—Clementine, Ariel, and Zac. Ariel and Zac are twins, and Zac's graduation is coming up. I have a German shepherd and a tabby cat, and they're both old, about 14 I think. I'm so grateful every day they're around.

Which do you enjoy the most: TV, movies or Broadway? I really love all the disciplines. The theatre is a particular love of mine because I began my career as a model and not a formally trained actor. Being in front of a live audience is the most immediate fulfillment for an actor. I mean, you feel it every night, the fun and exhilaration of making it fresh every time. I'm really excited about doing *Hello Dolly!* There's a lot of musicals around, but not many where every single number is great, every character's funny and the orchestration is brilliant. It's a dream come true for me.

Do you have any favorite movies? All of John Ford's movies, particularly *The Searchers*, *Rio Grande* and of course *Citizen Kane*. I love the westerns with Jimmy Stewart and screwball comedies, especially the classics with Katharine Hepburn,

Roisin Russell and Carol Lombard. They're strong women—funny, sexy and beautiful. When I was with Peter Bogdanovich, we would watch three movies a night, so I really learned a lot by watching the greats in action.

Any secret talents or bad habits? (Laughing) I'm cranky in the morning, unless someone brings me my tea in bed, in which case I'm very happy. (Especially if it's my boyfriend!) For a talent, I guess probably my knowledge of the camera and my understanding of filmmaking, having seen all these great movies and done so many movies. I've worked with a lot of great directors and it just rubs off on you.

Do you have a favorite vacation spot? Memphis. It's where I grew up and I love going back home. I enjoy going to New York to see Broadway shows. Oh, and London! The level of theatre production quality there is staggeringly high. I love visiting my children, too.

What's your favorite thing about Memphis? The Mississippi River, walking downtown, the old buildings, and seeing my family and friends. It's just been a great getaway place for me.

Would there have been any other careers you might have been passionate about? Opera singer. I began studying music in the choir at church and then I was in chorus in school. I started my formal singing training in Memphis when I was 16, and later I actually studied opera in New York and in Rome. People tend to laugh when I tell them I sing opera, but I don't mind because I don't take myself too seriously. I really enjoy singing and opera is truly the hardest in that field to accomplish.

Any words of wisdom or quotes that you live by? One of my favorites is a variation on a quote by Johann von Goethe, "Whatever you want to do, or dream you can do, begin it. Boldness has genius, power and magic in it."

What's your favorite comfort food? Cheese! I love all kinds of cheese. When we grew up, all we could afford was Velveeta and cheddar. I have to admit I still like my Velveeta every once in a while. I also love Southern cooking and soul food. 🍷

We had the pleasure of interviewing Cybill about her upcoming show and learned a little about her life, some of her favorite things, and what she thinks of Memphis, Jimmy Stewart westerns and Velveeta. We're looking forward to watching her performances here in Raleigh.

What drew you to *Hello Dolly!* and how do you relate to your character? I love doing theatre and I knew this show was going to be great. When you're part of a show, you get to share the music every night with the cast and audience. The main character Dolly is sexy and funny and a woman in transition. I am also in transition, so I certainly relate to this character at this time in my life. For many years Dolly was alone and then decides she wants to take part in

BARTENDER PROFILE

BY MELISSA SANTOS

David Mueller According to David Mueller's self-description, "I mix drinks and sing songs, though not at the same time." What he leaves out is that he's nice, attractive and as great a bartender as he is a musician. (He plays in Birds of Avalon and Heads on Sticks.) Oh, and he's also smart—a BA in English Literature—and funny as hell. Which is probably why every woman in Raleigh has a crush on him.

1. What album is the best for driving down the highway with the windows down? Sometimes it's cool to listen to Rush's *Power Windows* while actually rolling down the windows, but only if your ride has power windows because otherwise who are you kidding?

2. Favorite cocktail to sip in spring? A Crimson at Neptunes—blood orange, raspberries, ginger beer, apple brandy and spiced cider with Plymouths Gin. It's light and refreshing.

3. Who is the best (band) frontman, in your opinion? Man, nobody fronts me anything anymore. The trust is gone.

4. Do you remember your favorite book as a child? I couldn't really read until my early 20s, but as a kid I loved watching *Hart to Hart* with the sound all the way down while listening to Supertramp *Live in Paris*.

5. If you were a superhero, what would be your super power? Freezing time so



I could eat rich people's fancy sandwiches right in front of their fat, frozen faces.

6. What's one good change you've seen in Raleigh since you've been here? Indoor plumbing and an improved telegraph system.

7. When were these good ol' days about which people are always talking? The Hyborian Age, pre-cataclysm.

8. In which decade would you have liked to live? Any pre-cataclysmic decade of the Hyborian Age.

9. Best movie you've seen lately? I've been enjoying old Buster Keaton silents on You Tube. *The General* is a good one.

10. What does Neptune's bring to the downtown bar scene that other bars don't? It's really the only safe place to drink in the city, if not the state or world. Who knows what might happen to you hanging around those other places. We're the only bar where the staff will put their own lives on the

line to keep you safe and breathing. I've heard other downtown bars will just leave you to die in the gutter like a dog. No wonder there's always a line to get into Neptune's! 🍸

Melissa can be reached for snooty comments about your neighbor's plastic yard flamingos at melissa@raleighdowntowner.com.

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bittycakes are Big on Flavor

— BY J.W. LUCAS, PHOTOS BY CRASH GREGG —

When Kim Hammer decided to stop dabbling in baking and open her own business, her goals were small. Literally.

“I’ve always loved making cupcakes, so bittycakes was the perfect concept,” she explains over coffee at Café Helios, where regulars enjoy her handmade, seasonal and cleverly named baked goods. “People here are really into good food and local ingredients, so I can be really creative — even in winter when all I can think about is fresh strawberries.”



To answer my cooking challenge, Hammer dipped into her stash of frozen local strawberries to create a Passover-friendly treat. She used them to whip up her signature buttercream frosting, which tops her flawless flourless chocolate cupcakes.

Though they would not pass rabbinical review, these delights are sure to satisfy those of moderately observant Jewish faith and anyone else who swoons when they think about the luscious marriage of chocolate and strawberries. While she graciously provided her recipe, she warned that they are technically tricky and a bit costly, given the fine chocolate and other ingredients. “I enjoy making these, and we’ll have them at Helios during Passover for just \$3” she states.

The Raleigh native, who bears an old-school heart tattoo that proclaims her love of butter on one shoulder and a lush trail of strawberries on the other, is not a product of culinary school. Her innate love of baking was little more than a hobby before the arrival eight years ago of her son Max.

“I started thinking about every bite of food I fed him, and it completely changed the way I look at things,” she says earnestly. “I realized that if I really wanted to feed him all natural, seasonal food, I had to do it myself.

“Also, baking is my Zen. It teaches me patience,” she adds. “There’s something about the quiet simplicity of it all. If more than a day goes by and I don’t bake, my hands get itchy. I’m miserable.”

With the help of a small business loan, Hammer created bittycakes and started selling her baked goods four years ago at the Carrboro Farmer’s Market.

Bittycakes originally focused exclusively on, well, itty-bitty cakes, but Hammer said customers having been trending toward pie, scones and other confections. “I love pie, so that’s fine with me,” Hammer says, noting her Nutty-as-Your-Ex/Sweet-as-Your-Grandma Pecan Pie is among her most requested slices.

“The only ones who are sad about pie are my kids, because I can’t deliver a pie missing a slice,” she laughs.

Helios customers can follow her at www.twitter.com/bittycakes to get advance notice of what she’s baking for delivery to the shop. Fans also can place catering or special orders there.

Hammer credits the time she spent living in New York City for opening her eyes to extraordinary flavors and fueling her commitment to use only the best ingredients.

“One month I chose to not pay my phone bill because I just had to have this lobster sandwich,” she remembers with a dreamy look in her eye. “It was \$35 and worth every bite.”

bittycakes flourless chocolate cupcakes

Makes one dozen

- 12 tbsp. butter (1 ½ sticks)
- 5 oz. bittersweet chocolate, at least 60% dark
- 4 egg yolks
- 5 egg whites

Pinch of cream of tartar

¾ cup sugar

2 tbsp. Dutch-process cocoa powder, sifted

1 tbsp. coffee liqueur

½ cup almond flour or ½ cup blanched almonds

Preheat oven to 375 degrees. Place paper baking cups in muffin pan. If using blanched almonds instead of flour, use a food processor to grind them to a powder; set aside. Combined the butter and chocolate in a double boiler, or stainless steel bowl set over a saucepan of simmering water. Stir until the mixture has almost completely melted, remove from the heat and stir until smooth. Set aside to cool.

Using a standing mixer with whisk attachment, beat the egg yolks and ¼ cup of sugar on high speed for about 8 minutes. The eggs should become paler in color and build to about four times their original size. With a rubber spatula, gently fold the egg yolk mixture into the chocolate mixture. Once these are incorporated, slowly fold in the cocoa and coffee liqueur until combined smoothly. Next, sprinkle almond flour (or ground almonds) over the mixture and again slowly fold in until fully incorporated.

Using a clean bowl in your standing mixer, beat egg whites with cream of tartar for about one minute, or until soft peaks form. Add the remaining ½ cup sugar and beat for one minute more until medium peaks form. Stir ⅓ of egg white mixture into chocolate mixture to lighten the batter. Then fold in the remainder of egg whites until just barely incorporated. Do not over-mix.

Spoon the batter into cups. Bake for about 40 minutes or until toothpick comes out clean (start checking after 35 minutes). Cool completely in pan over a wire rack.

If you try Kim’s cupcakes at Helios they’ll most likely be topped with her signature strawberry frosting. If you make them at home, you can try strawberry or buttercream frosting, or simply dust with powdered sugar, cocoa or a dollop of whipped cream. 🍓

J.W. Lucas blogs at Eating My Words at www.eatingmywords-jwl.blogspot.com where you can find more great recipes and foodie info galore. You can also send her an email to jwlucas@raleighdowntowner.com.



Kim’s tattoo design, artwork and photo by Errol Engelbrecht of Blue Flame Tattoo

LOCAL GALLERY NEWS BY MAX HALPEREN

30 *Americans*, the show of 31 African Americans currently at the North Carolina Museum of Art, raises a fundamental question—what is the function or point of a work of art (whether by Botticelli or Basquiat, James McNeill Whistler or Carrie Mae Weems)—to cover a bare spot above a sofa with a lovely sundown, or break into mind and body with unlikely thoughts and feelings and in the process, perhaps, acquire a new skin?

There are familiar names enough here: Basquiat, Weems, Robert Colescott, Barkley Hendricks, Glen Ligon, Kara Walker. Since it is drawn from a private source—the Rubell Family Collection—it is not



Robert Colescott, *Pygmalion*, 1987, acrylic on canvas, 90 x 114 in. RUBELL FAMILY COLLECTION, MIAMI, © 2010 ROBERT COLESCOTT

intended to survey the entire field of contemporary African-American art, and everyone will have his own favorites who are not represented.

But quibbles aside, this is a spectacular exhibition, merging older and younger artists moving in the streams of modern and post-modern art—figurative, abstract, minimalist, conceptual, performance. As we might expect, they confront the viewer with questions of identity, power and racial history (all either asserted or erased).

The dean of African American painters when he died two years ago, Robert Colescott represented the United States at the 1997 Venice Biennale, the first African American to do so. Colescott was an equal-opportunity painter whose garish color and equally garish images of black men and women may offend everyone regardless of race or gender. The examples at the museum are slightly more enigmatic than his most famous painting, *George Washington Carver Crossing the Delaware: Page from an American History Textbook*, with Carver standing tall, accompanied by black cooks, Aunt

Jemimas and banjo players—but are just as ferocious and as ambiguous.

Witness *The Sphinx Speaks*. From a vaguely negroid Sphinx at the top of the canvas, a red darkness billows down one side, enfolding images of a reader, several leering women and a mocking death's head. Lurid reds, pinks, yellows, greens, purples fill the other half, where a wide lipped, cigar-chomping Black listens to a tiny White figurine and stares at a recumbent Black listening to a light-skinned woman (her hair echoing the red darkness). In whose eye, from whose mouth, do the stereotypes emerge to be created by Whites and, perhaps, accepted by Blacks.

Celebrative and mysterious are Nick Cave's looming Soundsuits, sculptures almost entirely covered by armatures and fiberglass, sporting bright plastic blossoms and leaves, fountains of colored human hair, floral patterns. Since the wearer's head and most of his body would disappear inside a suit, identity disappears. "When I was inside a suit," Cave once said, "you couldn't tell if I was a woman or man; if I was black, red, green or orange; from Haiti or South Africa. I was no longer Nick. I was a shaman of sorts."

Some Soundsuits have been used in dances suggestive of African rituals, with bright hair rustling or armatures clanking. Cave even hopes to choreograph an ambitious performance by 90 dancers wearing Soundsuits.

Far less celebrative is a Weems series of monochromatic red prints of black men and women covered by texts that suggest a loss of individual being. In front of one image Weems has etched, "You Became Mammie, Mama, Mother & Then, Yes, Confidante," the stock roles a Black woman may play in films or in the eyes of an outsider. Given the recent history of racist "science," the text over another woman has particular resonance: "You Became A Scientific Profile." Over the print of a male: "An Anthropological Subject."

Using only the conventional tools of the conceptual artist—words on a canvas or in neon—Glen Ligon can make the individual disappear when his words disappear.



Nick Cave, *Soundsuit*, 2008, fabric, fiberglass, and metal, H. 102 x W. 36 x D. 28 in. RUBELL FAMILY COLLECTION, MIAMI, © 2010 NICK CAVE

For Ligon, language can become "a physical thing, something that has real weight and force to it." Ironically, the weight and force may reveal themselves when the language—borrowed from African American writers and historical figures—is erased under the weight of mixed media, as it is in the large canvas *Stranger #21*: acrylic, silkscreen, gesso, oil stick—and coal dust. Mixed media do not erase but rather delightfully undercut the self in Jeff Sonhouse's *Exhibit A: Cardinal Francis Arinze*, turning the Black Cardinal, otherwise imposing in stance and size, into something of a grotesque. The miter is decorated with matchsticks, the necklace holds charcoal briquettes, the head seems to be encased in a black and red domino.

Identity can also, of course, be asserted, as it is in Barkley Hendricks' striking *Noir*, a portrait of a thoroughly self-possessed African American whose head and feet press against the upper and lower edges of the canvas, his figure outlined on a background of monochrome yellow. The sense of power in Hendricks' figure resides in the individual, but in Kehinde Wiley's massive portraits it is borrowed from others. Wiley finds the young men he paints in the streets and has them pose as they might appear in a work by a Renaissance master. Thus his *Equestrian Portrait of the Count Duke Olivares* is theoretically after a painting by Velasquez, but anyone familiar with the original knows the enormous number of liberties, some of them howlingly funny, that Wiley has taken, liberties that undercut both his own work and that of the Spanish court painter.



Kehinde Wiley, *Equestrian Portrait of the Count Duke Olivares*, 2005, oil on canvas, 108 x 108 in. RUBELL FAMILY COLLECTION, MIAMI, © 2010 KEHINDE WILEY

I had a number of additional ecstasies to record about Kara Walker's long wall of silhouettes raining ironies in all directions, Iona Brown's portrait of a Japanese geisha, both subtle and colorful in its ethnic mixture, Wangechi Mutu's coruscating abstracts, and Hank Willis Thomas' biting photo-collage *Priceless*. 📷

Max can be reached for comment at max@raleighdowntowner.com.

10 QUESTIONS

with David Crabtree

WRITTEN BY SUSAN RAMSAY | INTERVIEW AND PHOTO BY CRASH GREGG

If you've lived in Raleigh long, there's probably one familiar voice that comes to mind when you think of local news. Whether it's reverberating through your radio or echoing from your TV, David Crabtree's confident and assuring voice is one we all know and love. David is a news anchor and reporter for WRAL-TV, where he's been delivering the breaking news stories that shape our daily lives for the past 17 years.

David grew up just outside Nashville, Tennessee, and always dreamed of working in radio. He got his first radio gig when he was 17, but once he graduated from Middle Tennessee State University he decided to pursue law and took jobs working in state government. All the while, he continued to have a fascination with radio and at age 32, he finally decided to follow his dream. "I found a news director in Nashville that gave me a chance, and I've been doing it ever since," he says. David has had a fascinating career to say the least. He took a time off to work on documentaries, lived in the Middle East for a year, and finally came to WRAL in 1994.

David has seen a lot over the course of his career. One of his most memorable assignments was covering Mother Theresa's funeral. "I saw poverty in a way I've never seen it before; women and dogs competing for daily sustenance," he recalls. He'll also never forget covering a local police chase in 2002. A man had taken his estranged wife hostage and it turned into a high stress police chase that traveled all the way into Southern Virginia. David explained, "You knew how the story was going to end, and it made you sick, but it's your job to facilitate for the viewer and keep everyone else on the interstate safe. I've never been as tired emotionally as I was at the end of that day."

For his steadfast duty to his post, David has become quite the local celebrity—but he doesn't let it go to his head. His time in the Middle East helped shape David's character and his unique

perspective on life: "I learned so much from the people of the Middle East, watching individuals of all different religions learning to get along and show respect even though they didn't like each other. It made a huge impression on me. You learn that you can't take yourself too seriously. Take your work seriously, but not yourself. Realizing the world doesn't revolve around you opens you up to seeing the value in everyone. Being a reporter doesn't make you any different from everybody else. We're just here to deliver the news."

1 Who are your favorite reporters? I really admire David Brinkley, Brian Williams and Joe Scarborough.

2 What would your career path been if not for TV? I might have ended up being an Episcopal priest.

3 Do you have any children? I have two beautiful daughters and one grandchild whom I love.

4 What's your favorite movie? I'd have to agree with Jim Goodmon and say *The Sound of Music*.

5 Do you have any secret talents most people don't know about you? Believe it or not, I really enjoy playing the drums.

6 Any bad habits? That's a hard one. I'd have to say watching way too much *Law and Order*.

7 What's your favorite comfort food? Now that's an easy one. It's got to be peanut butter. I eat it every day!

8 Would you say you're an early bird or a night owl? I'm an early bird since I phone in a morning radio show for WRAL Mix 101.5 from home.

9 Did you ever have a nickname growing up? It was Crabber, for obvious reasons. When you're a kid, your friends are always making nicknames from whatever is easiest.



10 What would you like to see happen in downtown? There's more energy down here than people realize. We just need to make it home and build a sense of community that can sustain our businesses. I think Raleigh can be just dynamite.

Susan can be reached at susan@raleighdowntowner.com.

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Pale Ale



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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. Their latest addition to downtown Raleigh is Deep South — The Bar.



Brent Jordan

Album: Blue. Shout. Blind.
Genre: Americana/Folk Rock/Indie
www.myspace.com/brentjordanmusic

Chances are if you've ever ran across Brent Jordan, his guitar was pretty close by. Born with music hardwired into his genes, this singer/songwriter knows how to wow even the toughest of critics. In keeping with his roots, Jordan's music has a classic Southern charm that you'd expect from any true Carolina boy. According to some critics, his voice has even been known to "bring people out of their seats and sing girls right out of their clothes." Now I don't know about the last part, but it's undeniable that he's a tremendously talented singer. Jordan's track "Thrift Store T-Shirt" has even been featured on NBC's *Scrubs*.

Brent Jordan is currently residing in Raleigh where he continues to draw inspiration for his music from the south and from his most recent love, his daughter. Mark your calendars for April 22 for Jordan's opening performance for Parmalee at Deep South the Bar in Raleigh. You can hear find out more about his music at www.myspace.com/brentjordanmusic. I recommend you start with the aforementioned "Thrift Store T-Shirt." His latest album *Blue. Shout. Blind.* is available at CD Baby.



The Mercators

Album: The Mercators
Genre: Rock
TheMercators.com

The Mercators blend elements of blues, southern-twang and good ol' rock and roll to form one great foot-tapping band whose songs stay with you long after you listen to them. Band members Eric Doyle (drums), Will Foy (bass, background vocals), Roberto Morales (lead guitar), and Todd Warner (guitar, lead vocals) merged their musical backgrounds to create the unique style present in their self-titled album, *The Mercators*, released in 2010.

Based in Durham, NC, The Mercators formed in early 2008 and appropriately classify themselves as garage, rock and roots music, a description that encompasses their raw garage band sound, the southern twang present both instrumentally and vocally, and the bluesy undertones that drive the entire album from beginning to end. But, they fail to address that this isn't just your kid brother's garage band, your dad's favorite Texas twang album, or your average classic southern blues band, but rather a perfect mixture of the best elements of all.

For more information about The Mercators, visit them online at www.themercators.com and be sure check out their latest self-titled album. Once you get a taste of this band, you'll be more than ready for another round.



th' Bullfrog

Album: Stealin' Gasoline
Genre: Americana/Blues/Folk
www.myspace.com/thbullfrogwillardmcghee

If you're looking for true Americana, look no further than th' Bullfrog. Willard McGhee, aka "th' Bullfrog," has home-grown authentic sound that reflects not only his own diverse past, but also his studies in the 19th century migrations of music in the Eastern U.S. and their influence on 20th century music. After being forced out of New Orleans in the wake of Katrina, th' Bullfrog made his way to NC, bought half of a restaurant on Hillsborough street, and Raleigh gained one of the most talented blues musicians around. Th' Bullfrog has been performing and showcasing his phenomenal finger-picking skills around the Triangle ever since.

Personally, he's one of my favorite artists in this area. When I have the freedom to listen to anything I want, th' Bullfrog is right up my alley.

These days, when th' Bullfrog isn't performing he is on the board of the Triangle Blues Society and just recently released a new record with fellow blues local Tad Walters. Visit his website to hear more from th' Bullfrog? His latest CD *Stealin' Gasoline* is available at CDBaby.com.

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DOWNTOWN  **SNAPSHOT**
From the Downtown  Raleigh Alliance

Dear Reader,

It's spring time and the Downtown Raleigh Alliance is excited to present two of our featured annual events, the Raleigh Downtown Farmers Market and the Downtown Raleigh Home Tour. (You can read more about the Farmers Market in this issue on page 10.)

Looking ahead to May, save the date for the Downtown Raleigh Home Tour scheduled on Saturday, May 21, 10am-6pm. This self guided home tour is a great way for casual browsers and serious buyers to explore the variety of housing options and lifestyles in downtown. You are invited to experience the ambience, convenience and benefits of urban living. Attendees will gain an appreciation for downtown's walkable and animated streetscape, its first-class arts and cultural venues and the medley of independently-owned restaurants and unique retail shops. For more tour information, including volunteer opportunities, incentives and to purchase a pass to the tour, visit www.DowntownRaleighHomeTour.com.

You will find a convenient calendar of downtown events scheduled during the upcoming months and information about parking, maps, and the free R-LINE circulator bus at www.YouRHere.com.

Please enjoy this issue of the *Downtowner Magazine*.

DAVID DIAZ

President and CEO, Downtown Raleigh Alliance, www.YouRHere.com



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Renewing New Bern Avenue — Raleigh's Eastern Gateway

BY MARTIN STANKUS AND DHANYA SANDEEP, DEPARTMENT OF CITY PLANNING

New Bern Avenue was designed as the ceremonial eastern gateway to the State Capital by William Christmas in his 1792 Plan for Raleigh. In the original plan, New Bern Avenue ended at East Street. As Raleigh grew, New Bern Avenue was extended to Tarboro Road, and from there the old road to the City of New Bern followed what is now Poole Road.

Following the founding of Saint Augustine's College in 1867, and into the early 1900s, several residential neighborhoods formed north of New Bern Avenue, including the Idlewild and College Park neighborhoods, separated by Tarboro Road. Early homeowners typically included faculty, staff and students who had a strong relationship with the college and wanted to live close by this cultural and social center of activity.

As Raleigh grew, New Bern Avenue was extended further to the east. Some speculate that Clarence Poe, a civic leader and editor of the Progressive Farmer, influenced the rerouting of Raleigh's eastern gateway through his property. This new road (New Bern Avenue) would serve as the main axis of his Longview Gardens housing development that was being designed by the renowned landscape architect Charles F. Gillette. In 1940, while the state was widening New Bern Avenue, Poe donated land to create a wide median in the center of the road so that the highway became a parkway and complemented the Longview Gardens development.

Up until 1978, US Highway 64 was synonymous with New Bern Avenue. With the completion of the Beltline, which assumed the US 64 designation, and the connection of Martin Luther King, Jr. Boulevard

with Western Boulevard, alternative east-west connections were created and New Bern lost some of its importance. Today the corridor looks worn, with aging landscaping and poorly maintained and vacant commercial sites, and out of step with current transportation needs, with discontinuous sidewalks, difficult pedestrian crossings and inadequate bus stop amenities.

Despite its fading glory, New Bern Avenue is uniquely positioned for revitalization as a ceremonial eastern gateway based on its direct connection to Downtown from the east, terminal vista of the State Capital building, historic and cultural significance, and status as the most heavily travelled transit corridor in Raleigh. Support from community advocates encouraged City Council to prioritize New Bern Avenue for a corridor study. The New Bern Avenue corridor study explores revitalization opportunities and recognizes the cultural history of communities adjacent to the corridor.

The first community kick-off meeting was held on December 2, 2010. The kick-off meeting attracted more than 125 participants all eager to share their ideas and vision for the renewal of the corridor. As one attendee, Octavia Rainey, reflected, "What I liked most about the kick-off meeting was the overall positive energy created by the discussions at each table and the general positive attitude eluded by the attendees. It's exciting to see that everyone is on the board to work with each other towards a common vision for a renewed New Bern gateway corridor."

Feedback highlighted the need for improving the appearance, streetscape, pedestrian circulation and

walkability, transit alternatives, crime prevention, up-fitting commercial uses, preserving historical significance, and enhancing inter-connectivity between land uses. The meeting feedback affirmed the issues and opportunities identified within the corridor and highlighted community perceptions regarding a lack of upkeep and maintenance. The City has committed to address these issues immediately. Overgrown shrubs and trees on pedestrian paths have already been trimmed down and abandoned temporary signs removed.



The first community meeting attracted over 125 participants.

A second public workshop was held on March 3, 2011, attracting more than 58 participants who enthusiastically shared their design ideas.

Despite ongoing issues and constraints, the New Bern Corridor is poised for renewal. As one participant said, "The meeting is a great start to an in-depth conversation about this area and its future."

For more information, visit their website at www.raleighnc.gov/planning.

READ TO SUCCEED BBQ FEED

Support the Literacy Council of Wake County and join in the fun by attending this year's Read to Succeed BBQ Feed!

Saturday, June 4th from 4-7pm at the Lake Wheeler Waterfront Conference Center.

A family BBQ with music & silent auction with fabulous items overlooking the lake! Ticket price includes food, beverages (non-alcoholic and beer) and entertainment.

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reetcar Named Raleigh

BY ALLISON SNYDER, RALEIGH CITY MUSEUM

May is National Transportation Month

In the late 19th century, Raleigh was quickly growing and new forms of transportation were needed to serve the city's population and to attract visitors to the maturing metropolis. Streetcars, dubbed by the citizens as Raleigh's Horse Railroad, were the businessman's answer to the budding public transportation market. Though the company experienced several pitfalls, trolleys became immensely popular modes of transportation among the Raleigh citizens and even inspired further development of the city of Raleigh.



Passengers aboard the horse-drawn Raleigh Railway

The idea of introducing Raleigh to the streetcar was first suggested by General Philemon Hawkings. He proposed that a street railway would be helpful during the construction of the courthouse as it could haul stone and other building materials to the site. It wasn't until 1881, however, when the streetcar was officially considered by the General

Assembly. Thomas Hogg, a street engineer, revamped the idea and, once approved, hired Texans J.F. Scoot and G.M. Snodgrass to develop his plans.

The system debuted December 25, 1886, and a grand procession of the new streetcars was led by Raleigh's mayor who stood at the front of the first car. People flocked to the streets just to see the trolleys being pulled by mules up and down the four-mile route. With everyone so excited, it became clear on that Christmas afternoon that the Raleigh Streetcar Company would be a great success.

Though the mules were replaced by horses shortly after, the biggest change took place when electricity was introduced to the city. Raleigh's first electric lights were turned on in 1885, and by 1889, the streetcar company was given permission to use electricity to power their cars. Initially the company made a contract with the Edison General Electric Company of New Orleans to install overhead wires and poles on the roofs of the car; however, several problems were experienced and all the equipment was removed in March 1891.

Fortunately, investors from Baltimore helped Raleigh's local businessmen develop a new electric system, which opened September 1, 1891. It ran along Hillsborough and Fayetteville Streets and ride fare was five cents. That wasn't the end of the company's troubles though, and between 1893 and 1898 the company changed hands several times. Many feared that horses would need to be



Trolley on the corner of Fayetteville Street in 1909
PHOTOS COURTESY RALEIGH CITY MUSEUM

used again, but The Raleigh Electric Company saved the trolleys and extended the lines to Hargett Street. By 1911 the tracks stretched all the way north to the Carolina Country Club on Glenwood Avenue.

The most special car that the company owned was named the Electric Diamond. Its trolley poles, roof and edges were

decorated with bright, incandescent lights. It became a special treat for citizens to hire the car for a trolley party, which included a private trip to Pullen Park for a moonlight picnic. The trolley's route also visited Brookside Park, which opened in 1888 and later, Bloomsbury Park, the company's crowning jewel opening on the Fourth of July in 1912. This remarkable 100-acre park was located at the northern end of Glenwood Avenue and hosted a carousel, dance pavilion, boating pond, penny arcade, and a roller coaster that was three miles long.

Due to the efforts and inventive methods of the Raleigh Street Car Company, the streetcars remained a beloved Raleigh icon for many years, providing a much-needed yet fun and exciting form of public transportation. To this day, there are still a few of the trolley electric poles inconspicuously jutting from buildings scattered about downtown. 📍

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 visit www.raleighcitymuseum.org.



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April 8-24

The Last Night of Ballyhoo. A romantic comedy drama from Alfred Uhry author of "Driving Miss Daisy". It's December of 1939 and "Gone with the Wind" storms the silver screen and is in town for its world premiere. Presented by Raleigh Little Theatre at the RLT Sutton Main Stage Theatre. Tickets can be purchased online at www.raleighlittletheatre.org or by calling the RLT Box Office at 919-821-3111.

April 21 (Thur)

Bill Maher. For the last fifteen years, Bill Maher has set the boundaries of where funny, political talk can go on American television. First on "Politically Incorrect" (Comedy Central, ABC, 1993-2002), and for the last seven years on HBO's "Real Time," Maher's combination of unflinching honesty and big laughs have garnered him twenty-one Emmy nominations. At Memorial Auditorium. Call 919.831.6060 or visit www.broadwayseriesouth.com for tickets.

April 29 (Fri)

Shakespeare in Music presented by the NC Symphony. Meymandi Concert Hall. For tickets, visit www.ncsymphony.org or call 919.733.2750.

May 6-7 (Fri-Sat)

Blues in the Night presented by the NC Symphony. Meymandi Concert Hall. For tickets, visit www.ncsymphony.org or call 919.733.2750.

May 13-14 (Fri-Sat)

Composer Portraits: Mahler. Grant Llewellyn takes center stage to offer his insights and excerpts of one of music's greatest composers. Meymandi Concert Hall. For tickets, visit www.ncsymphony.org or call 919.733.2750.

May 6-22

Sideways Stories from Wayside School. There was a bit of an error made in the construction of Wayside School. Instead of making thirty classrooms side by side, it was built one classroom on top of another, thirty stories high...except for the 19th floor which seems to have been forgotten. Strange encounters and skewed adventures. Presented by Raleigh Little Theatre at the RLT Sutton Main Stage Theatre. Tickets can be purchased online at www.raleighlittletheatre.org or by calling the RLT Box Office at 919-821-3111.

May 6 (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!

May 7-15

Cybil Shepherd stars in Hello Dolly! presented by the NC Theatre. Bring your family along on a whirlwind race around New York at the turn of the twentieth century, as we follow the adventures of America's most beloved matchmaker. Hello, Dolly! is an elegant classic, full of memorable songs including Put On Your Sunday Clothes, Before the Parade Passes By, and It Only Takes a Moment. Every generation is sure to enjoy this lavish production at Raleigh Memorial Auditorium. For ticket sales call 919.831.6941 or visit www.nctheatre.com.

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

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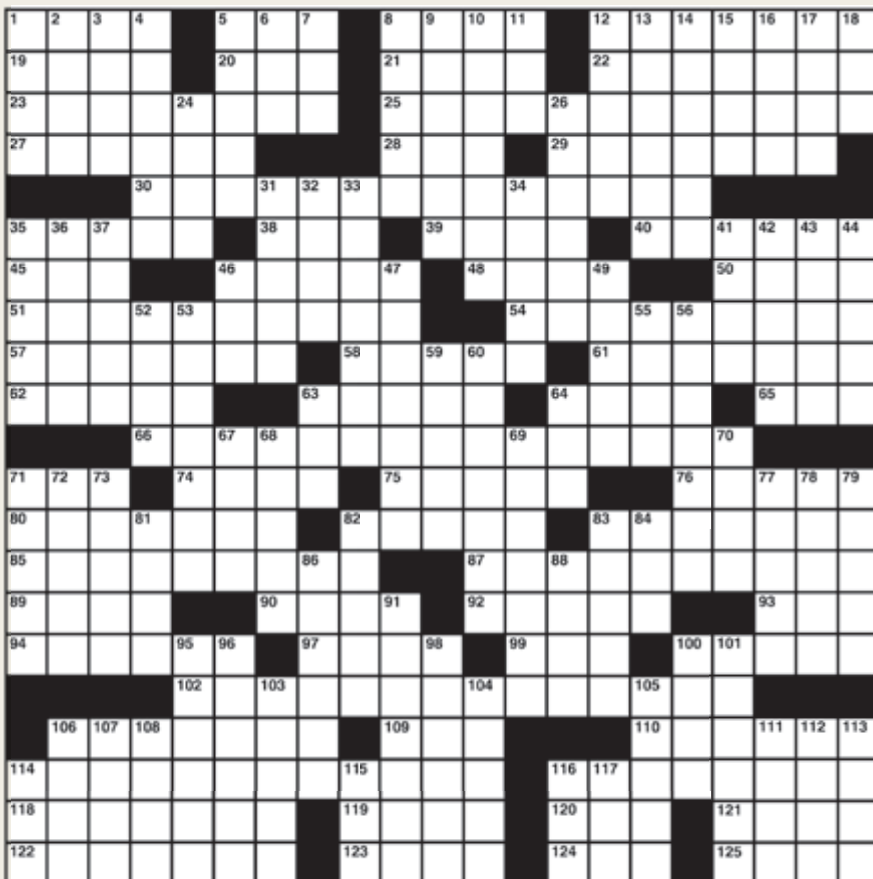
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DALEIGH DOWNTOWNER MAGAZINE MONTHLY CROSSWORD PUZZLE



"Unfinished B Movies"

ACROSS

- Words preceding a pronouncement
- 2010 Heisman Trophy winner Newton
- Novel digits
- Trig function
- Guy
- In the style of
- Popeye's 'Pea
- Sentence alterations
- Film about an embarrassing fig leaf situation?
- Film about winning the chicken breeder's trophy?
- Toast triangle top per
- Link letters
- Most prone to brooding
- Film about great cornbread?
- Buffy's love
- Simpson judge
- Tallow source
- Scrub over
- Italian mine
- Walk pompously
- Strip
- Bassoon relative
- Film about where to put Melba sauce?
- Film about clashing egos?
- Catholic college near Oakland
- 45 players
- Bridge supports "... the whites of eyes"
- TV intro opening
- With 115 Down, wrinkly pooch
- Computer add on
- Film about swab

- bing drudgery?
- Some four yr. degrees
- Really could use
- Afterward
- Bribeable
- Moves back
- "Kills 99.9% of bacteria" product
- Lennon classic
- Film about Milo's pal Otis?
- Film about a tick at a kennel club event?
- Colorado River feeder
- bene
- Am
- First name in despotism
- Run fast
- Team player liaisons: Abbr.
- Saucer contents?
- Setting for "Starry Night Over the Rhone"
- Film set in a sty?
- Trapped
- Opener's target
- Prepared for baking, as flour
- Film about a celebrity golf tournament?
- Film about V chip users?
- "The Kids Are All Right" Oscar nominee Bening
- Art Deco designer near Oakland
- Clampett patriarch
- The Auld Sod
- Painters' plasters
- Pastoral poem
- Madrid Mrs.
- Way out

DOWN

- All in one Apple

- Word from a crib
- Norwegian royal name
- Hebrew, e.g.
- Writer John le
- Rhyming fighter
- Tourist's aid
- Disputed point
- Ice cream lines
- Bankrupt
- Harry Reid's st.
- Cook's protector
- Fast talking performer
- Princess jaunt
- It's always under foot
- Troubles
- Bygone Nair compeitor
- D.C. setting
- Satirist Mort
- Drama queen, e.g.
- Some Millers
- Neither esta nor esa
- One with backing
- Friends, in slang
- "Wanted Man": 2008 novel
- Amendment dealing with unenumerated rights
- "You win"
- Amazes
- Belittle
- Tender spots
- "Steppenwolf" author
- Watch secretly
- Lead in following a second point
- Supple
- Corey of "The Lost Boys"
- Going concerns? weight
- Apothecary's weight
- Old VW camper
- Greek cheeses
- Carbon 14, e.g.
- Buried
- NASDAQ unit
- Projection booth item
- Common conifer secretion
- Fax forerunners
- Cribbage pieces
- Fayetteville fort
- Tone of the Kansas sequences in "The Wizard of Oz"
- Oar
- It meant nothing to Nero
- Battery current entry point
- Comedian Black
- It's the same in Paris
- "Unhand me!"
- "Easy": Guns N' Roses song
- Charles River sch.
- Got all bubbly
- Jedi adversary
- Payment option
- Decides one will
- Somalian menace
- Wisnheimer
- Speller's clarification
- Made calls, in a way
- They're found in pools
- Photographer
- Adams
- Fed. nutritional no.
- Reader
- "Only the credits held my attention" et al.
- Greek war god
- Crosby, Stills & Nash, e.g.
- Architect Saarinen
- A few bucks?
- Lose support
- See 64 Across
- Short sleepers?
- Anthem contraction

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