



RALEIGH DOWNTOWNER MAGAZINE

VOLUME 7, ISSUE 6

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

FREE

Downtown Dogs



Brian stops in for lunch at the Raleigh hot dog landmark **THE ROAST GRILL**



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COVER PHOTO BY NANCY THOMAS



Puzzle answers from page 30



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Downtown Dogs



BY CHRIS MOUTOS | PHOTOS BY NANCY THOMAS

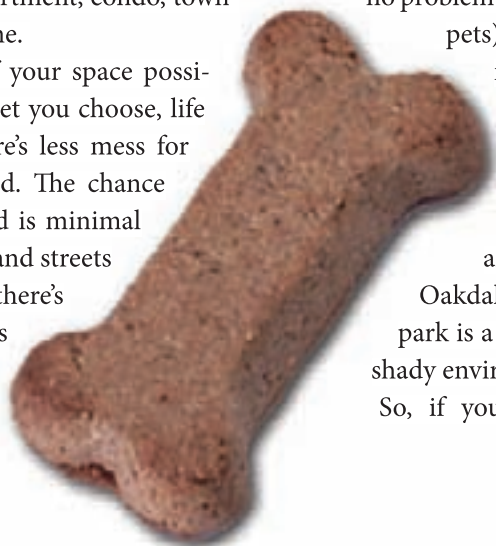


“What about your dogs?” I heard this question time and time again when I first moved downtown with my three dogs from the suburbs. I always quickly reply with, “They love it!” I’ve discovered that people downtown are all about their pets. They’re loved and cared for like members of the family and it might be the extra attention they require which makes us serious when speaking of their welfare. On any given day, regardless of the time, you see people all around downtown with dogs.



Downtown living doesn’t mean you are unable to have a pet as a companion or household addition. Speak to anyone about having a pet and living in the downtown area, and everyone will give you a positive experience that actually enhances the lifestyle of being in our city core. It doesn’t matter whether you live in an apartment, condo, town-home or single family home.

Aside from the size of your space possibly dictating the type of pet you choose, life is good for all. First, there’s less mess for your canine friend to find. The chance of coming across any mud is minimal and downtown sidewalks and streets are kept very clean. Then there’s the exercise factor. Unless you are in a single-family home in Oakwood or



Boylan Heights where you have a bit of a yard and can let them out the back door, you will need to walk your dog where there’s plenty of room to roam. Dogs and humans alike enjoy walking here because there are people to see or stop and visit as well as many moving sights and sounds. This “walk the dog” regimen actually bodes well because exercise is key to not only good health, but also provides an outlet to release energy.

As a dog owner for over 20 years and someone who knows a multitude of other dog owners, I have never known a “downtown dog” to cause any damage to their home. There is, however, one aspect to be warned about while walking your dog in the downtown districts—food. There are many restaurants in the area as well as food vendors. Unfortunately, people don’t use the trash cans that are provided on almost every corner of downtown, so food is dropped here and there. Of course, it’s those places which our canine friends are able to find before we do. With the walk done, the next phase is to simply relax and enjoy your pet while lounging around your house or outside on your balcony.

My friends sometimes ask where I take my dogs for exercise. While on a leash you can walk for miles and enjoy Raleigh’s vast green space. There are numerous downtown parks to enjoy such as Moore or Nash Squares. The Capitol grounds are a great place to enjoy some free time as well. Remember, there *are* trash bins all over downtown so finding a place to make “deposits” is no problem (it’s the law to pick up after your pets). There are several downtown restaurants that allow pets on their outdoor seating patios or eating spaces. If you want to go off leash, the Oakwood Dog Park is a popular choice and easily accessible. Located in Oakdale at 910 Brookside Drive, this park is a great because of its terrain and shady environment.

So, if you are considering a move to

downtown, don’t let your pets interfere with your decision. If you are happier, then odds are they will be as well. If you are considering a pet, please think about adopting from the Wake County Animal Shelter, the Wake County SPCA or other rescue organizations. These organizations have many choices for animals in need. An advantage >>>



BUILDING A NO-KILL COMMUNITY

No-Kill in Action FROM THE SPCA OF WAKE COUNTY

If you think about it too long, building a no-kill community becomes a tough physics equation—it's all about space and time.

Space, time, and how available resources can be applied within the limitations of the *space* available to hold a homeless pet and the *time* they need to stay there until a family comes to adopt them.

But at its heart, building a no-kill community is about day-to-day strategy and problem-solving. A strategy we are using to decrease the killing of adoptable pets in the community is to focus on rescuing animals that consume the most space and time at nearby animal shelters and thereby enable our neighboring animal shelters to save more homeless animals and kill less.



Space: We strategically take large numbers of healthy animals facing death because the nearby shelter has run out of space. Often these are puppies and kittens that enter animal shelters by the hundreds each week during the spring and summer months. When more animals enter an animal shelter

than there are kennels to hold them, the traditional approach is to simply destroy the surplus. When we take them instead, we make it possible for the shelter to escape the gruesome task of killing healthy puppies and kittens, and we help create empty kennels for more incoming animals.

Time: We strategically take unhealthy but treatable animals facing death because a shelter has run out of time which could be used to treat an animal medically. By taking animals who are sick, or injured or may need additional resources, it allows the neighboring animal shelter to save more healthy animals that can be adopted into homes quickly, without additional care.

One Day. 14 Kittens

Fourteen were rescued on a single day in late May from a nearby shelter. Six of the kittens were housed individually, taking up space that could have been used to save more lives.



We took all six and combined them into groups (many shelters will not do this to prevent disease transmission). This emptied six kennels and created space for the shelter to hold as many as 24 additional kittens.

The kittens in these photos arrived at the nearby shelter with an upper respiratory infection (a cold) and were minutes away from being put down. These sick kittens just needed a little time and additional care to recover. The SPCA gave them time and because of that they got to live. The puppies in the other photo were soon to be victims of shelter overcrowding, so we took them instead.



The SPCA's ongoing work to create a no-kill community is reaching beyond the SPCA's shelter

doors. We are working to inspire people that the status quo of killing animals can change! But most importantly, we are empowering the community to be a part of this no-kill revolution.

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is that they might know a little about the animal and will provide a biography on the information known, such as whether they are lap pets or require a large outdoor space, as well as personality traits with other people and animals.

See you and your happy tail-wagging companion downtown!

This is not a full list, but below are some area organizations that can help you find your new "best friend." By contacting them, they may have other resources to help you.

Pet Resources

SPCA of Wake County
200 Petfinder Lane, Raleigh
www.spcawake.org
919.532.2086

Wake County Animal Center
820 Beacon Lake Drive, Raleigh
www.wakegov.com/pets
919.212.PETS (7387)

Second Chance Pet Adoptions
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www.secondchancenc.org
919.851.8404

Safe Haven for Cats
8431-137 Garvey Drive, Raleigh
www.safehavenforcats.org

Best Friend Pet Adoption
www.bfpa.org
919.661.1722

2 Paws Up
www.2pawsup.org

Snow Flake Rescue
www.snowflakerescue.org
919.990.2478

German Shepherd Rescue and Adoption
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www.gsdrescue.org

Neuse River Golden Retriever Rescue
www.goldenrescuenc.org
919.676.7144

North Carolina Schnauzer Rescue
www.ncschnauzers.org
919.434.5091

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www.southernsiberian.com
919.868.0798

Triangle Greyhound Society
www.trianglegreyhound.org
919.212.5678

Doberman Rescue of North Carolina
www.hope4dobe.org

A New Leash on Life Dog Rescue
www.anewleashonlifedogrescue.org
919.788.3633



Paw Prints Animal Rescue
www.pawprintsrescue.org
919.772.9107

Marley's Cat Tales (& Dogs Too!)
www.marleyscattales.org

A Cat's Tale
www.acatstale.org

Alaskan Malamute Rescue of North Carolina
www.amrnc.org

Triangle Sheltie Rescue
www.triangleshelties.com 🐾

Brisco

JUNE 11, 1993–FEBRUARY 11, 2011

BY CRASH GREGG

His bed sat empty next to my desk for at least a month before I could bring myself to move it. The sun would shine in from the side window reminding me of how he used to bask in the warm rays. For nearly 18 years, Brisco was at my side, following me around the office and my house, lying down beside me wherever I went, or resting his head on my knee when I sat down, knowing a good head scratching would follow. He was our official mascot here at the Downtowner for the past five-and-a-half years, and proudly adorned the cover of each dog and pet issue we published. I think he actually enjoyed posing for pictures because he would sit perfectly still while we snapped away.

It's remarkable how much a pet can become part of not only our daily lives but also our family. Anyone who met Brisco quickly realized that he was one of the smartest dogs they'd ever met, and one who possessed an almost human-like personality. He would listen intently



to conversations in the room and had an impressive vocabulary, many which centered around cheese, food of any kind, rides, and anything involving the outdoors. He'd choose between a ride in the car with the windows down over a steak every time, and would rather be around people than other animals. He would look at me right in the eye when I was talking to him and I swear he understood most of what I said.

A couple of years ago, we moved our office downtown to a loft above the Raleigh Times Bar and even though Brisco liked all the daily visitors — and especially enjoyed sitting downstairs at a sidewalk table and getting pats and scratches from passersby — the tall flight of hardwood stairs was too much for his old legs. Six months later, we moved to a house in Oakwood and he truly loved the back yard. Brisco would lie sprawled out in the >>>

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grass in the shade for hours, coming back in every so often to make sure things were going the way they should be in the office.

His last few months were pretty amazing, considering he was a 50-pound Australian Shepherd, still walking around after 17 years — although a little slower. He still pined for rides and would wait patiently by the car for me to pick him up. He'd sit in the front seat and look at me until I put the window down then lean out until the breeze caught his face and he could capture the scent of a thousand smells whizzing by. I would catch him closing his eyes sometimes, and by the look on his face, I think he was dreaming about being young again and running on the beach.

On a chilly February afternoon, I had to carry Brisco down the stairs for his morning break as his old legs had gotten feeble in the last few days. I sat down in the grass while he walked slowly to the center of the yard. With his back to me as he walked away, he turned his head, looking at me directly in my eye. He turned around and walked straight over to me with a deliberate strong gait and lay down beside me. Putting his head in my hands on my lap, he looked up at me with a pair of sad but content eyes as if to say, "Thank you for



everything, my friend." He took a deep concentrated breath and rested his head slowly in my hands. I knew it was a nap that would last forever. I sat in the yard and cried, then sat there for most of the afternoon, reliving in my mind so many of the wonderful trips and memories that we shared together.

My son and I spread his ashes at the three places Brisco had called home, and at my parents' house and the beach, one of his favorite places to go. There are days when I still hear his tag clinking around the house and his toenails on the floor. I swear I've felt him against my leg more than a few times, and I instinctively reach down to pet him, grasping at lonely air. I still have his collar and his nametag sitting on my desk by my monitor: "Hi, my name is Brisco. If you find me, please call my dad Crash."

I'd like to get another dog and my son has asked about it a few times. I tell him soon. It's been four months and we're finally planning a visit to the animal shelter later this summer because there's nothing quite like having a furry best friend around with whom to share your life. 🐾

Crash can be reached for comment at publisher@raleighdowntowner.com.

HARRY POTTER AND THE DEATHLY HALLOWS: PART 2

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- Four \$25 gift certificates to **The Mint Restaurant** located on Fayetteville Street in the heart of downtown. www.themintrestaurant.com

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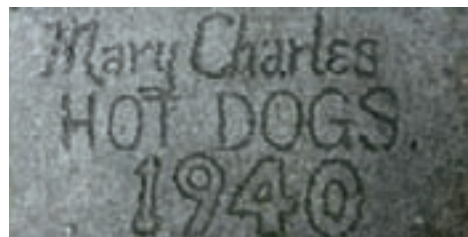
The Roast Grill BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

The faded Coca Cola sign hanging from the second story of The Roast Grill proclaiming “Hot Wieners,” the once *de rigueur* neon sign and the ’50s-style tin screened door seem out of place in the rapidly changing downtown Raleigh neighborhood. But when a restaurant manages to stay open in the same spot despite the economy’s highs and lows and people’s ever-changing tastes for over 70 years, you know they must be doing something right.

Behind the counter, the original grill stands to the right, defiantly “grill-blackening” hot dogs the old fashioned way. It sends out whiffs of charred goodness that are sure to bring back youthful memories and put a smile on your face. Manning the grill is third generation owner/

hot dog master George Poniros. His mother, Miss Freeda, calls the orders to him and works the cash register (the Roast Grill only takes cash). The shelves behind them are filled with old soda cans and bottles, NC State and Hurricanes memorabilia, and other knick-knacks that time seems to have forgotten. On the wall opposite them is the Roast Grill’s “Hall of Fame” celebrating customers’ Hot Dog Eating Records. The current record is 24 in one sitting (and he ate eight pieces of baklava, too). That’s seven more than Adam Richman ate when the Travel Channel filmed *Man vs. Food* here.

When you belly up to one of the nine seats at The Roast Grill’s counter, don’t ask for kraut, mayo, cheese, relish, fries, chips, sweet tea, iced tea, hot tea,



MUSIC CALENDAR

Jason Adamo every Monday and DJ JW every Sunday
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Thursday 6/30 Steve, Chuck & a Beat	Thursday 7/7 Soulomios	Thursday 7/14 Back n Time
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coffee, or menus — but especially do not ask for ketchup. You can, however, have chili (from a recipe older than the grill), mustard, chopped onion, and/or slaw on your dog, which comes two ways: brown or “dark as charcoal.” As for ketchup, George says, “We’ve never served it here; it ruins the flavor of the chili.”

In 1940, George and Mary Hios Charles of Athens, Greece (Poniros’ grandparents) enclosed the first-floor screen porch of their upstairs home and founded The Roast Grill. Prior to 1940, George had owned a larger upscale restaurant at the corner of W. Martin and S. Dawson Streets — in what is now the Brewmasters Pub and Grill. When George passed away, his wife Mary decided to keep the grill going, but after awhile, she brought in her daughter Freeda to help and later, her grandson George. As time went on, Mary began to feel as though it was time to take a backseat at the restaurant. So, in 1992, she called her grandson and said, “I want you to start cooking the dogs. You can keep the money, but you’ll have to let me help whenever I want.” It was an offer he couldn’t refuse.

Since he first began working there part time as a kid in 1980, Poniros has seen everyone who’s anyone in North Carolina come through the restaurant. Everyone from Jim Graham and Governor Hunt to Adam Richman and Jesse Helms, were all hooked after their first Roast Grill hot wiener. Yet, what motivates George is when his long-time



neighbors bring in newbies. “Seeing the faces on customers as they take their first bite of a dog, that’s what I love,” he says.

George says the Roast Grill sells between 200 and 300 hot dogs each day and roughly 50,000 every year. According

to records going back to the days of his grandfather, Poniros says that the grill is approaching a whopping seven million wieners sold. If these numbers sound amazing, you clearly haven’t had one of these delicious dogs.

A crisp, charred premium quality hot dog served on a steamed bun and topped with mustard and George’s family’s century old all-meat chili recipe is a pure delight. Top it with slaw and you’ve got the best hot dog this side of Coney Island. After visiting the Roast Grill, I’ll never eat another hot dog at any other restaurant/stand in the Triangle. At \$6 for two dogs with mustard, chili, slaw and an ice cold bottle of Coke, you may find me there more than once a week.

Amid all of the change and thoughts of the future, it’s nice to have a place like the Roast Grill where you can grab a seat at the counter, enjoy a couple of dogs and a Coke and feel like you’ve been transported to a simpler time. 🍷

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.

The Roast Grill

7 S. West St., Raleigh
919.832.8292 | www.RoastGrill.com

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Features: Kid-friendly, take out, air conditioning, and CASH ONLY
Alcohol: Not at the moment
Wireless: No
Parking: Street
Downtowner Tips: Be sure to try Miss Freeda’s homemade Greek Baklava (\$2.50) and check out The Roast Grill on Facebook.



D RALEIGH DOWNTOWNER

MAGAZINE

RALEIGH’S FAVORITE MONTHLY FEATURE MAGAZINE

ENTERTAINMENT • DINING • EVENTS • ARTS & CULTURE • BUSINESS • HISTORY • MUSIC • WINE

From the Publisher

Welcome to Volume 7, Issue 6 of *Raleigh Downtowner Magazine*, Downtown Pets, our 68th print edition. Judging by the scorching days we’ve already had in the past few weeks, it seems we’ve skipped spring for the second year in a row and moved right into the heat of summer. Despite the hot, humid weather, we had a great First Friday in early June and are looking forward to another good one in July. If you’ve never attended a First Friday event, you’re missing out on lots of great art, music, food and drink. Visit www.FirstFridayRaleigh.com, the newly-launched website for First Friday. There you can find out gallery, restaurant and other venue participants, upcoming exhibits and events, how to get around using the R-line or Raleigh Rickshaw and where to park.



We’d like to welcome our three newest writers this summer: Megan French, Ashley Fahey and Carson Blackwelder, and our new music editor, Whitney Ayres Kenerly. You can catch a preview of her work at <http://formosa-music.blogspot.com>. Watch for her first band profile coming up in next month’s issue.

We’re very proud to announce a new non-profit initiative we’ve begun called Chari-Tees. We’ll be partnering with local artists to create Raleigh-themed T-shirts, which you can grab for just \$17. Ten dollars from each shirt will go directly to local non-profits who are in need of financial assistance. Look in next month’s issue for more details about the T-shirt designs, non-profit info, artist profiles and how you can get yours. Don’t forget, if your favorite pick up location for the Downtowner is out, you can read each issue online (and previous issues too) at www.RaleighDowntowner.com

We hope you enjoy this issue of the Downtowner. Drop us an email with any suggestions, article ideas, rants or raves. Or, just say hello: thegang@raleighdowntowner.com.

Crash

CRASH GREGG
Publisher, Raleigh Downtowner Magazine
publisher@raleighdowntowner.com



Natty Greene's Pub & Brewing Co.

BY MICHAEL HANBURY

Brewing beer is the first and foremost priority at Natty Greene's. As soon as you walk into the building, a copper-wrapped mash tub and brew kettle greets you from behind the hostess stand, making it known that this is a brewery *and* a pub.

Chances are if you visit during the day, you'll see Head Brewer Mike Morris diligently crafting the seasonal brews for the Greensboro-based brewpub. "The great thing for me is I get to brew all the seasonals here. It keeps me busy, but at the same time, I get to be creative and try different things," he says.

To make these seasonal beers, Mike has five fermenting tanks (four of which are closed tanks and one is an open fermenting tank) and eight serving vessels, where

the final product is stored and pumped upstairs to thirsty beer-loving customers. While most beers are crafted in the closed fermented tanks, the open fermenter is used for the increasingly popular Belgian ales and hefeweizens. Having an open fermenter is just one of the things that set Natty Greene's apart from other breweries. It gives Mike the ability to create more depth in the flavors found throughout the beer: "The open air is really good for certain beers. I think it gives it more of an earthy flavor and definitely brings out the fruitier flavors."

Mike got his start 13 years ago at Southland Brewery on the very spot that Natty Greene's now occupies, the former Raleigh Electric Powerhouse building. He began



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helping the head brewer while he was a server at Southland, which led to an assistant brewer position. After moving to Washington, DC, and brewing there for six years, he returned to Raleigh to finish his degree at NC State, working for Big Boss, another local brewery (more on them in the next Local Beer article). Mike became head brewer at Natty Greene's about six months before they opened in March 2010 and has been supplying the state with his always-changing seasonal beers ever since. Additionally, Mike brews Natty Greene's year-round beer, the ever-popular General Stout here in Raleigh.

Natty Greene's was founded in Greensboro in 2004 by friends Chris Lester and Kayne Fisher and quickly grew to supplying over 100 other local restaurants and bars with their beers. Demand necessitated the opening of the production brewery in 2006, where all core beers are brewed and bottled, guaranteeing a consistent taste in their beers purchased at grocery stores and customers' favorite watering holes across the state. In late 2010, the production facility got an upgrade, increasing Natty's production capacity from 6,000 barrels (1 barrel = 31 gallons) to more than 20,000 barrels.



If you'd like to see how the beer magic happens at Natty Greene's, Mike hosts a tour of the brewery starting at 5:00 pm on the third Wednesday of every month. He'll walk you through each step of the brewing process and through the various rooms where beer is fermented, brewed and stored. And if the standard six beers and the six seasonal beers on draft aren't enough for you, Mike's tour includes a

cask tasting of something he has created specially for that night. Each cask only holds 80 beers, so make sure to get there early to increase your chance in tasting this one-night-only featured beer. Follow Mike on Twitter @NattysMikeRal to find out what beer will be in the cask that night and for information on what he is currently brewing. You can call the pub to reserve your spot in the tour or just show up and enjoy.

Mike also teams up with Head Chef Doug Boxley every three months for a beer dinner, where courses are based around and paired with Natty Greene's flavorful brews. Information on these dinners can be found on Natty Greene's website, their Facebook page, and at the brewpub itself. 🍷



Natty Greene's Pub & Brewing Co.

505 West Jones Street | Raleigh
919.232.2477 | www.nattygreenes.com

REPORTERS SALES STAFF PHOTOGRAPHERS DESIGNERS WANTED

The Raleigh Downtowner Magazine is searching for experienced sales people to help promote the best publication in downtown Raleigh as well as contributing reporters, photographers and graphic artists for our website as well as our print magazine. If you're passionate about downtown and our great city, send us an email to writers@raleighdowntowner.com.



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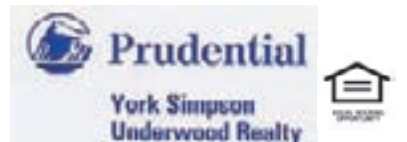


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Local Gallery News

BY MAX HALPEREN, ART EDITOR

The two shows at NCSU's Gregg Museum are oddly contrasted. The smaller gallery houses one man's effort to create an entire fantasized nation, complete with a rather lurid history, several revolutions, its own religion and language—even an alphabet of its own. The main gallery is lined with 40 photos of destruction, the leveling of a huge swath of New Orleans' 9th Ward by Hurricane Katrina.

The New Orleans photos by John Rosenthal, *"Then...Absence,"* taken a year and a half after wind and water broke and drowned the streets and houses of the 9th Ward, can be heartbreaking. By then, much of the debris had been cleared away, leaving the hauntingly flat emptiness that fills many of these images. They are, however, filled with pointers to the people and places that once inhabited the crowded ward. In "Raffignac Street," four wooden steps and a metal banister lead to nothing but gray sky. In front, overgrown grass and shrubbery surround a now empty concrete slab. If anything, a tiny cluster of pinks below and a scattered group of ranch houses across Raffignac Street underline the bleakness of the scene.



North Dorgenois Street, *Shaun Richards*
(FRAMED PHOTOGRAPH, AT THE GREGG MUSEUM), 2007.

nothing but open fields beyond. There is lost hope of another sort in the now ironic warnings, "no loitering" and "no standing" painted on the white concrete walls of the tiny Phipps Inn, a pimple in the midst of untrod grass and mud. The side of a clearly unused building on St. Claude Avenue holds a metal arrow once lit by neon, the arrow pointing to a painted face and the words "Beauty Spot." Here and elsewhere, Rosenthal turns a prosaic remnant into a hugely symbolic statement.

I would not be at all surprised to find most visitors crammed into the smaller gallery at Gregg for *"Renaldo in the Land of Rocaterrania,"* one of the wittiest shows we're likely to see. Here, Renaldo Kuhler describes and hangs drawings of an imaginary realm lying somehow on the border between Canada and the United States. Nothing about Rocaterrania is simple: its religion, Ohalaism, is an amalgam of Judaism, Buddhism, Islam and Eastern Orthodox Christianity. Costumes and uniforms are delightfully odd mixtures; the alphabet seems to be compounded of Cyrillic Russian and Hebrew, the architecture fantastic.

One of the images illustrating Ohalaism has a self-portrait of Kuhler looking vaguely like a cross between a rabbi and a Greek monk. Around him are men whose uniforms are reminiscent of Czarist Russia, the American Civil War, Turkey, and Nazi Germany. In their midst stands a man wearing Orthodox Jewish "pais." Architecturally, the Rocaterranians are as inventive as they are religious. The smokestacks of sewer plants emerge from country houses in grounds filled with fountains, gardens, a dome topped by a weather vane, and scattered whatnots.

According to Kuhler, a scientific illustrator at the North Carolina Museum of Natural History, he was a teenager when his parallel universe emerged as a stay against boredom. Men and women famous

in Rocaterranian song and story acquired complete biographies as the nation acquired a complete history. Since two members of his imaginary population are musicians in an imaginary state orchestra, Kuhler decided to join them by creating a violin composed of scraps of wood and capable of an imaginary sound. The Gregg has mounted the instrument in a case containing other objects common to the country. It has also included a kind of curiosity cabinet harking back to the Age of Exploration. Kuhler's version, a worn black desk, does contain some curiosities (several animal skulls) but most of its shelves harbor old cans of soup, spam and acrylic paint, jars of pills and candelabra. Of course, it may simply be Kuhler's own desk.

It would all have remained Kuhler's private fantasy, ensconced in notebooks, diaries, cartons, and the walls of his Raleigh apartment if not for filmmaker Brett Ingram, whose superb feature-length documentary, *"Rocaterrania,"* led to Kuhler's inclusion in a show of self-taught artists at the American Visionary Art Museum in Baltimore and this month to the collection at the Gregg.

Rosenthal's work will be up through August 13; Kuhler's through September 3.

Shaun Richards' striking solo at Flanders, *"Concession Stand,"* dances over the nexus of American identity and American consumerism. The show is uneven, some highly imaginative, some almost crudely obvious—inevitably, perhaps, given the subject. Collages of commercials and other enticements lie on the surface of many of the 29 paintings in the show, hinting at the commercial environments inside and outside our minds and emotions. Some of the work does more than hint. The huge "Skimmer Skull (Rx)" fills an outlined skull with beer bottle caps set on pins so that they shimmer alluringly in any passing breeze. Images of medical capsules surround the skull. In "Frank X. McNamara" green pasta (or green vomit) spills from the mouth of the founder of The Diners Club, the first major credit card in our history. "IOU" is lettered behind him, its outlines filled with references to upscale merchants.

One of the best in the show is an effort by Richards to demonstrate that he scarcely considers himself above it all. In "Brought to You By," a self-portrait has him holding a white flag of surrender to beer, cigarettes and other elements that go to compound and destroy us.

"Concession Stand" will be up through July 16. 📍

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

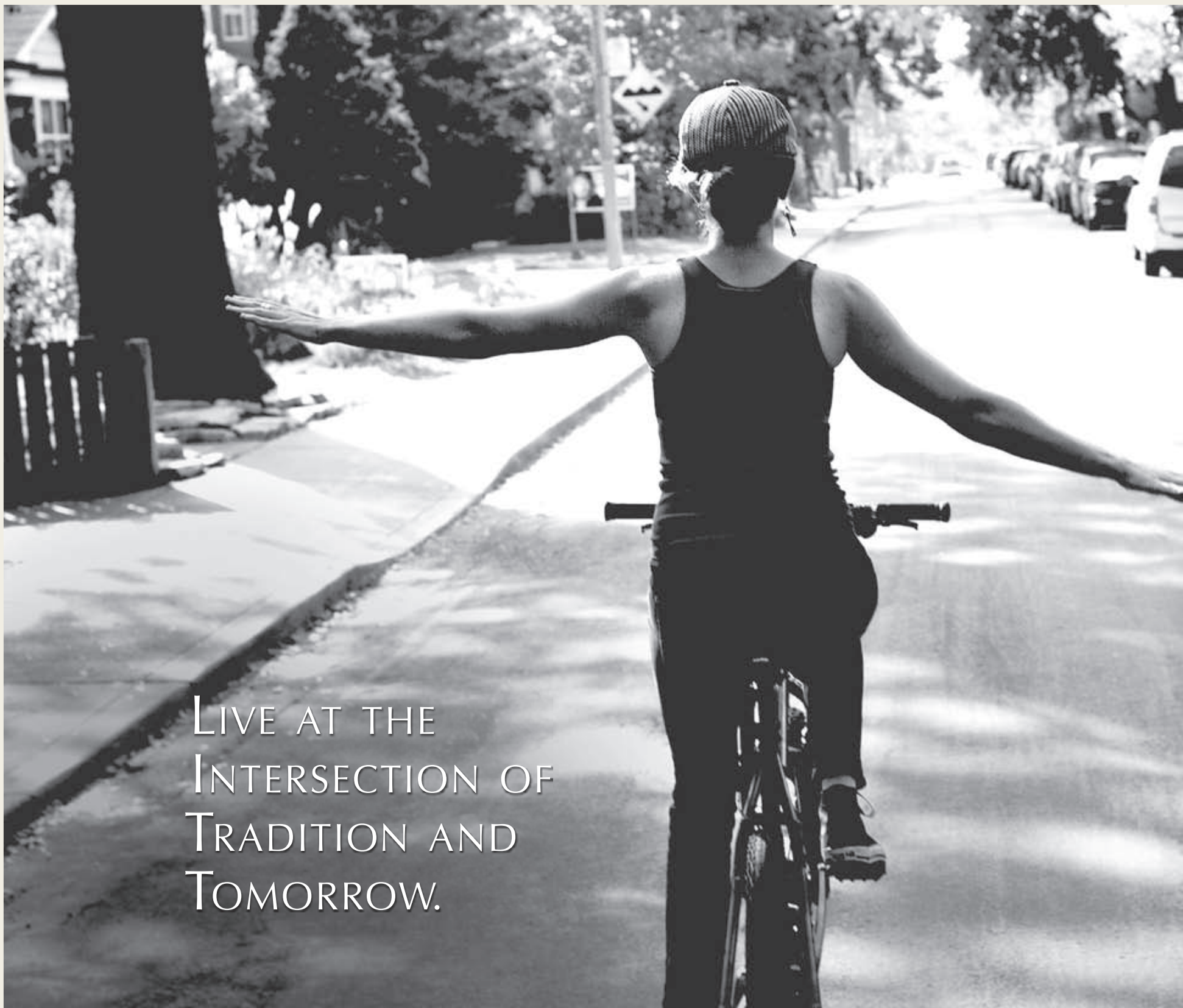


Cuidad Eldorado
(ILLUSTRATION AT THE GREGG MUSEUM), 2011

Destroyed hope is suggested by images of empty and mud-filled churches, though walls were still standing when Rosenthal came by. A large white cross is centered on the bright red façade of Saint Luke Baptist Church, but the path leading to the front door is clearly unused and the door opens on



Shimmer Skull (Rx)
96 X 96", (ACRYLIC, GRAPHITE, PAPER, APPROXIMATELY 2500 BOTTLE CAPS, NAILS ON PANEL, AT FLANDERS), 2011



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Glamorous Locally-Made Purses

AS SEEN BY CHRISTINA S. DOHENY



When I think about handbags, I think about the first handbag I proudly carried around just like mom. It was pink patent leather and had Cinderella on it. I also remember how long the straps were in the '80s. They ran the length of your body, similar to what we now use for messenger bags. A handbag is pretty important to us ladies; we literally carry our life in it. Now it's more than just a practical way to tote your essentials — it's a full-on fashion statement. To find yours, you don't even need to leave Raleigh; we have three local handbag designers right in the area.

Forget Gucci and meet Gigi Karmous-Edwards, founder and creator of Uvo handbags. During the day Gigi is a research scientist

which, according to her, is an easy transition to fashion designer. Although her designs are CAD-built, they certainly don't look or feel industrial. These gems are made in the USA (she's working on moving the manufacturing here to NC soon), using imported Italian leather and are a phenomenal fashion statement that go from day to night with aerodynamic prowess. There are compartments for your cell phone, keys, and by using the handy metal grommets, your bag can go from stylish messenger to fashion show-ready in seconds. The beautiful lining of her bags are treated linen so even if your child spills something, it wipes clean. Her latest bag, "Element," is on pre-order. This sassy new number features an invisible Ipad pocket on the exterior



Pear bags by Mary Kruger



Holly Aiken and shop mascot Rey-Rey at Stitch

Which of my photos is my favorite?
The one I'm going to take tomorrow.
- Imogen Cunningham

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of the bags. Her bags are based on three pillars: It must be the highest quality material and craftsmanship; style and fashion-forwardness are a must; and the design must be functional and versatile. With these foundations, I have to agree that her motto, “Uvo luxury is the antidote for the tote,” is just perfect.

Holly Aiken needs very little introduction as she’s amassed a cult following here in Raleigh. Don’t believe me? The North Carolina

History Museum snapped up two of her bags for a display on the “Last Decade in Raleigh” — she’s officially made history. Holly, who started sewing at a young age for her friends, makes handbags that are functional and affordable and sells them from Stitch, her shop in downtown Raleigh, as well as online. The cost is kept low due to her textile medium, vinyl. They come in a variety of colors, making it easy to color coordinate. As most of you know, her bags have those super cool cut-outs (i.e. stars, doves, etc.) that are actually hand-punched, not laser-cut, which give her designs an amazing, one-of-a-kind look. You can tell a Holly Aiken bag



Uvo Element by Gigi Karmous-Edwards

as soon as you see one. Holly designs the bags and then local seamstresses sew them together. Currently, she has been designing exclusive bags for the Raleigh Art Museum and has been asked to do an exclusive line for the Falling Water Museum in Pennsylvania. If you have ever wondered about her inspiration for the names of her items, they come from her dad who was a pilot.

Holly is very modest about all of her accomplishments but she does say, “It is cool to see my bags around town.”

Mary Kruger and her twin sister started Pear five years ago. Her sister moved abroad, but Mary continues the business, despite being a busy mom. I got turned on to her bags because of her headbands,

which are sold at Holly’s shop. Right now her focus is on clutches and change purses. Much like Holly’s bags, she too uses vinyl, but hers is made to look like leather. It is generally embossed so the texture comes through as it would in genuine leather. She then uses cotton or silk as a decorative strip down one side. Mary has plans to grow the business and to come out with midsize bags by Christmas. While she admits that being a mom has kept her from concentrating more on her work, she states, “I’m excited to re-focus my energy on the business and expand it.”

With the start of summer, there is never a better time to update the wardrobe than with a new handbag. Go ahead, splurge — after all, somebody has to keep the economy going. 🍷

Born and raised in Los Angeles, Christina re-located to Raleigh last year. She is currently working on her own fashion website, www.flashandsplash.com, which will showcase distinctive designers from all over the globe.

WHERE TO FIND THEM

Uvo at C.T. Weekends
Cameron Village
437 Daniels St.
919.787.9073

Holly Aiken at Stitch
Downtown Raleigh
20 E. Hargett St.
919.833.8770

Pear at Epona & Oak
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Raleigh firefighters with a rescued kitten



Crew from film *3 The Hard Way*, a documentary by Robert King on local artists Georges Le Chevallier, Sean Kernick and Paul Friedrich



Allena with Tucker at the Quorum



Hanna with dad Mark and Blue



Local artist Darany (far right) and friends at Mosaic



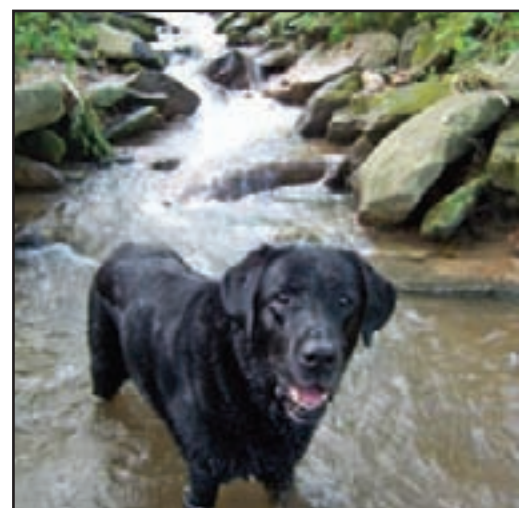
Amy and Leslie out downtown

AROUNDTOWN **AROUND** TOWN AROUNDTOWN

Photos from the Downtown Raleigh Farmers Market, every Wednesday from 10am-2pm in City Plaza (through October 26) www.RaleighEatLocal.com
Photos by David Blount and Carolyn Scott, courtesy of Hallie Mittleman



Entries from one of the monthly photo contests from the Artreach 4 Kids fundraising program. ARTREACH ARTFEST will take place August 13th at Natty Greene's with live music, interactive art installations for kids and more. Proceeds benefit Artspace outreach programs. www.facebook.com/artreach4kids



AROUNDTOWN **AROUND** TOWN AROUNDTOWN



Hot Summer Nights at the Kennedy producers
Adam Twiss and Hilary Russo



Artist Elaine Reed and Gallery A curator Angela Trull



Shane Bull, Carmen Ritz and Derrick Minor at a recent
DRA networking event (happy birthday Derrick)



DDS dream team Brett and Adam out with Allie
(watch for their downtown dental office coming soon)



Ben and Tommy G out taking
pics all over town



DJ Funkjunkie spinning
downtown



DRA's Paulette Becoat and Marbles/IMAX
director of marketing Katy Higgs



Sullivan's

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

When things change as fast as they do in downtown Raleigh, it's easy to forget about the older, more established places. The tendency is to move on to the "next big thing" or the "new hot spot" instead of sticking with the proven winners. While it's exciting to mix things up a bit, remember, these places have stuck around for a reason.

Take Sullivan's for example. Not only is it one of the businesses that helped make Glenwood South what it is today but it's also one of the few still thriving. For 19 years, they've been providing a grown-up, upscale bar experience; serving first-rate steaks, fresh seafood and abundant sides, and consistently winning awards for it (Best Steakhouse Award, *Metro Magazine* — three years and counting).

The large bar at Sullivan's features its own distinct menu, cocktail tables, flat screen TVs, and live jazz. This lively area has a certain pre-World War II New York feel; it's both elegant and hip.

With fresh-squeezed juices, house-made mixers and inspired combinations, the cocktails are refreshing, fun and satisfying.

Sullivan's appetizers run the gamut from classics like Jumbo Shrimp Cocktail (\$14) and Oysters Rockefeller (\$15) to the more creative Ahi Tuna Tartare (\$13) and Crispy Shanghai Calamari (\$14). The tennis ball size Jumbo Lump Crab Cake (\$14) is fresh and flaky with no unnecessary filler. The Seared Ahi Tuna (\$13) is dusted with Cajun spice and served perfectly rare with a gingery Cucumber Noodle Salad and a wicked Spicy Mustard Sauce. For something different yet familiar, the Cheese Steak Egg Roll (\$11) is exactly

what it sounds like, only better. It's a cheese steak that's fried. 'Nuff said.

The Shrimp and Lobster Bisque (\$9) is rich and slightly sweet with a sherry accent. The French Onion Soup (\$8) is loaded with thick cut onions, hearty beef flavor and a crisp, cheesy, gratin-like topping.



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by PIXEL + STEEL

The premium aged steaks and chops at Sullivan's are hand-cut in-house daily. They offer 8-oz and 12-oz Filet Mignon, 12-oz and 16-oz New York Strips, Boneless (16-oz) and Bone-In (22-oz) Rib Eye, 18-oz Bone-In KC Strip, and 24-oz Porterhouse steaks as well as Veal Chops and Triple Cut Lamb Chops. A complimentary iceberg lettuce wedge comes with each, and there are a number of a la carte sauces, compound butters and sides to choose as accompaniments. In addition to the mix-and-match section, Sullivan's Chef Robert Crawford has created a list of composed entrees that include chicken, seafood and red meat for his menu.

The decadent Filet Oscar (\$42) gilds an 8-oz filet mignon with a mound of fresh lump crab meat, snappy Asparagus and Béarnaise Sauce. The filet practically melts in your mouth and the sauce is light and velvety. The 16-oz NY Strip (\$39) is simply seasoned, allowing the thick expertly cooked steak to shine. The Garlic Gorgonzola Butter (\$3), however, takes it to a completely different level. It's sweet and tangy with just the right garlicky bite, yet doesn't take away from the earthy, meaty flavor of the steak at all. The Three Cheese Mac (\$9) and bracelet-sized Tempura Onion Rings (\$8.50), along with the rest of Sullivan's sides, are served family style. The crispy topping adds a contrast in texture above the cheesy, salty and buttery macaroni shells. The



towering stack of onion rings are super crunchy, perfectly seasoned and golden brown. Showing his versatility, one of Chef Crawford's signature entrees is the Pan Seared Sea Bass "Hong Kong Style" (\$34). The moist, sweet sea bass is served over baby bok

choy and glazed with a sherry-soy sauce.

As with everything else, Sullivan's desserts are also made fresh in-house. The Coconut Cream Pie is covered in toasted coconut and lined with a vanilla crust. It's neither too sweet nor too cloying, whereas the Peanut Butter Black Bottom Pie is sweet, salty, nutty, and chocolately. Consisting of a peanut butter mousse in a chocolate crumb pie crust topped with caramel and roasted peanuts, it's the adult version of a Reese's Peanut Butter Cup, Sullivan's-style.

Personal service from a well-informed and conversant staff, generous portions of skillfully prepared food, upscale atmosphere, and excellent steaks make Sullivan's a great choice for a romantic date, special occasion or business dinner. 🍴

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

Sullivan's

414 Glenwood Ave, Raleigh
919.833.2888 | www.sullivansteakhouse.com

\$\$\$\$

Dinner: 5:00pm–11:00pm daily
Bar: 4:00pm–2:00am daily

Cuisine: Upscale American steakhouse
Ambiance: Elegant but laid back
Dining Style: A la Carte fine dining
Service: Welcoming, friendly and knowledgeable
Dress: Stylish, business casual
Noise Level: Can get noisy at times
Features: Vegetarian and low-carb options, specials, bar dining, lounge, late night, cigar room and humidor, private dining/banquet areas, great for groups, take out, gift certificates, credit cards accepted
Wine List: Global with California leanings, winner of Wine Spectator's "Award of Excellence" ten years running, offers plenty of half bottles and by-the-glass options
Alcohol: Full bar
Wi-Fi Enabled: Yes
Parking: Free parking in lot behind the Creamery Building, street
Reservations: Accepted and recommended Thursday through Sunday
Downtowner Tips: On Thursdays and Sundays at the bar, enjoy Happy Hour all night with \$5 food and drink specials. A three course prix fixe menu for \$79 per couple will be offered daily throughout the summer. Sign up for Sullivan's Rewards Program on their website to earn points towards gift cards and cool swag.

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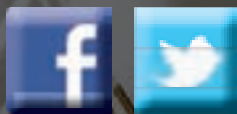
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Q: I am physically healthy and like to exercise outside year round. With summer coming, I keep hearing warnings about heat exhaustion and heat stroke. Can you tell me the difference between the two, and who is at risk?

A: Overexposure to heat and dehydration can cause a rapid rise in body temperature leading to heat exhaustion, which, if left untreated, can bring on a more dangerous and sometimes deadly condition called heat stroke. Hot and humid weather with a high heat index provide conditions where heat exhaustion or heat stroke may occur. Everyday tasks like mowing the lawn, working outdoors, exercising, and even sitting in a closed car for lengthy periods of time during very hot weather can cause dangerous symptoms in otherwise physically healthy people. Young children and the elderly are especially vulnerable during hot, humid weather with a high heat index.

Heat exhaustion symptoms may include dehydration, pale skin, excessive sweating, dizziness, nausea, vomiting, severe leg cramps called heat cramps, fainting, headache, and increased body temperature that would otherwise not constitute a fever (up to 102 degrees fahrenheit.) Treatment includes getting out of the heat, drinking plenty of water, and using cold compresses or a cool bath to reduce body heat if necessary. Untreated heat exhaustion can lead to heat stroke, a potentially fatal condition needing emergency medical attention. Since both present overlapping symptoms, it is best to seek medical attention to determine necessary treatment when heat exhaustion or heat stroke are suspected.

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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Finding Wine's Real Values

BY JEFF BRAMWELL



About a year ago, I wrote an article in the *Downtowner* about the factors that can make one wine more expensive than another very similar wine ("What's In a Bottle," Volume 6, Issue 5, available online at <http://bit.ly/RDMv6i5-wine> or www.raleighdowntowner.com). This time around, I'd like to share my thoughts on how to track down the wine values on several different levels.

Before we start, it's important to point out that cheap doesn't always equal value. Value exists at all price points, whether we're talking about wine, food, cars, shoes, or whatever. But the cheapest in each category isn't automatically a great value. The trick is figuring out where your dollar goes the farthest.

If your goal is to find the best wines possible at a price that will allow you to enjoy them on a regular basis, one strategy is to look towards good winegrowing regions in a country with a weak economy. A little over a decade ago, Australian wines experienced a huge surge in popularity here in the U.S. The favorable exchange rate meant that the easy-drinking Shiraz could be imported for a very reasonable price. That's the case with South America these days, which has been a popular source for undervalued wine over the past several years.

As I mentioned in the previous article, prime vineyard land in Argentina and Chile is far more affordable than vineyard land in California, even for second- and third-rate properties. These less desirable regions of California are often used to grow whatever grape variety is in the highest demand, regardless of whether the climate is anywhere close to ideal for that varietal. Chardonnay, for example, turns overly tropical with strong flavors of banana and overwhelming alcohol when grown in too hot a climate. Just because a grape can be ripened and made into wine doesn't mean it offers value, even at just \$5 a bottle. For example, looking at the South American Viu Manent Chardonnay from Chile's comparatively cooler Colchagua Valley, it can be found for \$9 and beats the vineyard pants off of many similarly priced American wines.

Given the vast surplus of wine that has gone unsold in California over the past few years, it's very surprising to me that very few domestic producers have chosen to lower

their prices to offset the struggling economy. This is a time when they could be building their brand by being more consumer-friendly instead of ending up with pallets of unsold inventory. But that's another article in and of itself. France, Italy and Spain continue to supply us with a growing number of dependable, if not delicious, wines at a very fair price. Leading the pack, France's Rhone Valley and surrounding areas have been an absolute goldmine lately, with astounding values easily available at \$15 or less. The saying about the 2007 vintage was that if you couldn't make good wine in the Rhone Valley then you shouldn't be making wine in the first place. In my opinion, the 2009 is arguably even better. Many entry-level wines from Tuscany and Rioja are achieving the same effect; however, they're not as universally dependable at the lower price points.

Granted, not all French wines offer the same great value these days. I began my wine retail career in Atlanta working for a shop known to be the city's top source for the wines of Bordeaux. Thanks to increasing global demand and a series of great vintages, the prices of Bordeaux have gone through the roof, despite being one of the largest producing wine regions in the world, boasting over 10,000 producers. Bordeaux that used to sell for \$35 a bottle has inflated to well over \$100 dollars, and it's not because the quality has increased *that* much. Fortunately there are exceptions, with one of my favorites being the 2004 Rocher Cap de Merle. Now that it has had a few years to age, this vintage is producing all the beautiful qualities expected out of good, age-worthy Bordeaux, and it's available at an incredibly respectable \$16.

There are always new locales for value from around the globe. Shop with a retailer you trust and get to know the sommelier or wait staff at your favorite restaurants. It's their job to know what's happening in the wine world and they can help make the most of your wine-buying dollars. 🍷

Jeff Bramwell is the wine editor for the Raleigh Downtowner Magazine and 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. He is also the author of the recently released cookbook VinoBurger, which combines wine country-inspired recipes for gourmet burgers with wine education. Check out VinoBurger.com for more details or drop Jeff a line at Jeff@TheRaleighWineShop.com.



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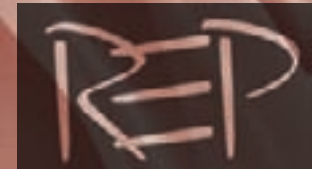


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Raleigh Ensemble Players

Redefining Theatre Standards in Raleigh for 29 Years and Counting

BY LEIGH YOUNGS AND ASHLEY FAHEY

Since the Raleigh Ensemble Players Theatre Company (REP) was established in 1982 as a summer community theatre by Tom Dawson and Roy Dicks, its mission has been “to produce penetrating theatrical experiences that stir, inspire and awaken, and invite us to confront and explore issues at the heart of the human experience.”



So, who exactly are the Raleigh Ensemble Players and what differentiates them from other theatre companies in the area? For one, they only choose local artists for their productions. Every actor or player is from the Triangle area. They also focus on performances that move away from the mainstream. Their alternative choices in productions are powerful, penetrating and most of all, provocative. In May, their production *Distracted* focused on the trials and tribulations of children with ADHD, a disorder more common with each passing year. REP’s productions tend to be edgier

and sometimes have recommended age limits. Due to language, *Distracted* was limited to teens and adults. REP is the third oldest theatre company in Raleigh. After 29 years, they recently moved from Artspace to their own dedicated location at 213 Fayetteville Street in downtown.

REP can be proud of the fact that they are the only theatre company in Raleigh to receive a grant from the prestigious Tony Randall Theatrical Fund in New York. Each year, the Fund awards general operating support grants to a small number of passionate, resourceful theater companies that continue to fulfill their mission despite ongoing financial constraints. Gary Williams, the managing director at REP, told us, “Last fall was the second year we received a grant from this great fund, and we are quite proud; it really is an honor.”

Resourcefulness and innovation are certainly traits that apply to REP. One such example is the special attention the company pays to its disabled audience members. They not only offer Audio Description performances (where visually impaired theatre-goers listen to audio descriptions through a headset which fills in the gaps, describing facial expressions, costume, scenery and action sequences), but also provide large-print programs as well as programs printed in Braille. Another feature unique to REP is their “Tactile Touch Tour.” Given once at the beginning of each show, the tour allows blind theatre-goers backstage to touch the props and costumes and talk to the actors. This experience allows

them to recall the physical properties when they are listening to the production and has proved to be invaluable for many disabled audience members. The tour is one of many innovations that have contributed to REP’s ability to boast awards for “Excellence in Programming and Performance.”

As their website states: “Ultimately, the work of REP will reshape and redefine the local and regional theatre landscape, inciting both artists and audience to rethink what theatre is...what theatre can be.” Their productions are a unique and colorful experience, and the REP prides itself on its choices of only local artists as well as its ethnic and cultural diversity.

The last production from this season’s shows, *Dog Sees God: Confessions of a Teenage Blockhead*, is an “unauthorized parody of The Peanuts” and centers on the trials of a teenager in high school. The show runs from June 24 to July 9. Like all of REP’s productions, they offer an Audio Description performance and a Pay What You Can performance. Regular adult tickets are \$20. REP’s official Grand Opening and Gala Celebration will be held on July 9, the final performance night of *Dog Sees God*, with a pre-show reception hosted by Mayor Charles Meeker. Visit www.realtheatre.org/box_office.html



for tickets.

Just like many local arts programs, REP is always in need of volunteers and donations. Visit www.realtheatre.org or call 919.832.9607 for more information on how you can volunteer and learn more about the theatre. 📍

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BARTENDER PROFILE

BY MELISSA SANTOS

People often ask me where I go when I want a good, strong drink but don't know exactly what I want that drink to be. Well, people, it's not where I go, but whom I go see — **Matt Bettinger**. That man

knows what I like and looks good making it. (Seriously; he wears a vest and tie to tend bar.) Bettinger, who was born in Georgia and grew up in Fuquay-Varina, works at Foundation full-time and Capital Club 16 part-time, but looks forward to his days off the most. As he explains, "I like hosting uncivil dinner parties. For me, there's nothing better than a day spent eating, drinking and cooking with friends." Hey, Betti, where's my invite? I like all those things, too.

1. Which TV character would you want as a wingman? Bender from *Futurama* because he's not

going to care if I flake out on him, and he'll get just as drunk as I will.

2. What's the most embarrassing thing in your movie collection? I use Netflix, so all my embarrassing stuff is delegated to the internet. I own two copies of *When Harry Met Sally*, *Men in Black II* and *Independence Day*. For some reason, my roommate and I both bought copies of the same horrible movies.

3. What would be the title of your biography? Yeah, *I'll Have Another*.

4. In what book or on what show would you like to have been a character? *M*A*S*H*. The interaction between Hawkeye and BJ was very pre-bro. I can't think of a place where the martinis would have tasted better.

5. Who's on the receiving end of most of your drunk texts? Beren, my roommate. I am always open to extend that; if you're interested in being a recipient, please, inquire.

6. I'm sure the ladies are dying to know: What's your ideal woman? I'm still waiting for the test results to come back, but I hope she comes with two cubes and a dash of bitters.

7. Which bands would be on your dream bill? To open, A Tribe Called Quest from 1991 followed by Velvet Underground from 1968. Then to close, a two-song sendoff by Hanson.

8. Best thing on the menu at Capital Club 16 and Foundation? CC16: Best value-based wine list. We have very approachable glasses. Foundation: whiskey-based cocktails. My favorite is the Manhattan.

9. Of what beer, wine or liquor brand are you a fan? I'm a closeted wine snob, and I'm really into importers. You can't go wrong with anything brought by Kermit Lynch.

10. Bop, marry, kill: Mila Kunis, Salma Hayak, Heidi Klum? Bop: Salma Hayak because she's super hot and older. Marry Mila Kunis because she looks like a heartbreaker, and I may as well do it right. Kill Heidi Klum because that's kill or be killed; she's kind of scary. 🍷

Have a good bartender suggestion? Melissa can be reached for comment at melissa@raleighdowntowner.com.

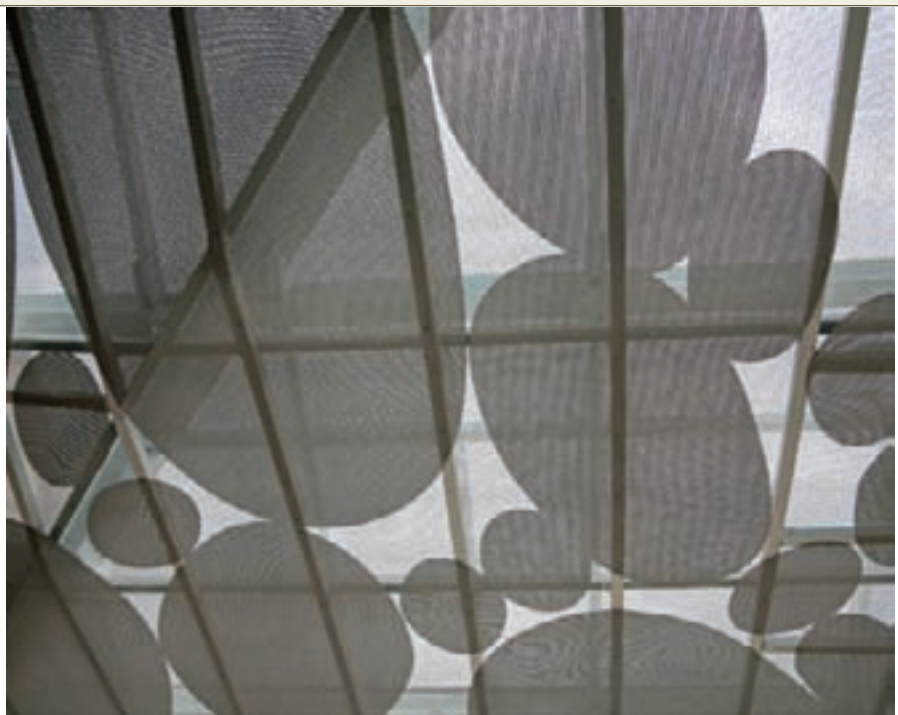


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Don't worry, we have new T-shirt designs coming soon you can order in case you don't win. They're \$15 and \$7.50 of each shirt going to local charities. Cool shirts for a good cause. What could be better?



Congratulations to **Brittany Jones** who correctly identified last month's photo as the pig-shaped bicycle rack in front of NOFO in Five Points. Stop in and check out their new local farmers market produce, available every day!

<<< And speaking of bike racks, don't forget the Raleigh Racks Design Competition ending soon. Design a cool-looking artistic bike rack and send it in before July 15th. You could win a nice cash prize and your name will be synonymous with two-wheeled transportation downtown. Visit www.raleighracks.com for design guidelines and how to enter.

The Raleigh Wine Shop Opens in Glenwood South

BUSINESS PROFILE BY CRASH GREGG

The Raleigh Wine Shop opened at 126 Glenwood Avenue a little over a month ago and has hit the ground running. Owners Seth Hoffman, Jeff Bramwell (wine columnist for the *Downtownner*) and Ryan Fulkerson have called on their extensive experience in the wine industry to put together a well-thought selection of wine, beer, meats, cheeses, and other provisions that have already been a huge hit with the community.



The Raleigh Wine Shop occupies the space formerly used by Lee Hansley as a second gallery location, just across from 518 West. The space is bright, clean and spacious, with a good flow that invites you to walk around the shop. The shelves are filled with a menagerie of wines spanning the globe, all hand-picked by the owners.

They set out on a mission to find wines that offer value throughout a wide price range—from the everyday to the exceptional—while maintaining their shared vision of what it means to be an “honest” wine: indicative of the grapes from which it is made, conveying a sense of place and crafted by farmers and winemakers with care for the land. As Seth points out “You won’t find big-box, over-manipulated wines here, but that doesn’t mean you won’t find value. We put in a lot of time and effort tasting thousands of wines to find those that deliver genuine bang for the buck.”

Many of these values—I noticed dozens around or under \$10—can be found in a series of bins that are organized by style. For example, if you like Pinot Noir, the guys offer up a few Pinots along with other wines that offer similar flavors. It

provides an easy way for a wine drinker to break out of their normal favorites while still selecting a wine they’ll most likely enjoy. The rest of the store is set up geographically, with all the major wine-growing regions from around the world well represented. You won’t find a more knowledgeable or friendlier staff than Seth, Ryan and Jeff. They’re as happy to help the wine newbie as they are to talk about the eccentricities of a particular varietal with a connoisseur.

The beer department isn’t huge, but it offers interesting and tasty brews in a range of styles from around the world. The Raleigh Wine Shop still shows its local love by stocking the shelves with beers from the Highland Brewing Company, Mother Earth, French Broad, Duck-Rabbit, and Natty Greene’s. And it may not be local, but the PBR tall boys are a nice touch, too.

Ryan, a Culinary Institute of America graduate, focuses on the provisions which feature a number of locally-sourced items, including cheese, crackers, salami and condiments from North Carolina, Virginia and Georgia. Other global items round out the selection. The Raleigh Wine Shop has also recently signed up to be a drop-off point for Hilltop



Farms’ produce and Farmhand Foods’ meat CSAs as a complimentary service for those that are interested in sourcing their meat and produce from local farms.

The tasting bar plays host to free tastings every Saturday from 1–4pm, but the real draw so far in their tasting area has been the WineStation, a wine preservation and dispensing system. With 12 wines on tap in constant rotation, there’s always an opportunity to try something new, and the guys are happy to walk you through whatever you’d like to taste. It’s a great way to sample various wines to find a new favorite before purchasing an entire bottle. 🍷

The Raleigh Wine Shop is open Monday through Saturday, from 11am to 7pm. There’s a dedicated parking lot to the right of their building on Glenwood Avenue, as well as free 2-hour parking on Jones Street and paid parking on Glenwood. They offer 10 percent off purchases of six bottles or more and 15 percent off 12 bottles or more, along with monthly specials. They can be contacted at 919.803.5473 or info@theraleighwineshop.com.

Fighting for Representation: The Women's Suffrage Movement in North Carolina

BY CATHY SEMONES, RALEIGH CITY MUSEUM

On June 4, 1920, Congress passed the Nineteenth Amendment, which declared "the right of citizens to vote shall not be denied or abridged by the United States or by any State on account of sex." Congress successfully passed the women's suffrage amendment, but it still anxiously awaited ratification from two-thirds of the states. Two months later, on August 18, Tennessee became the 36th state to ratify the amendment and by August 26 male and female suffragists alike celebrated as it was signed into law.

Convention in Seneca Falls, New York. The suffrage movement in North Carolina gained momentum much later in 1914. In this year, Cornelia Petty Jerman founded the Raleigh Equal Suffrage League, which quickly took up the responsibility of lobbying the State General Assembly for women's rights to political representation. As lobbying became a more important step of the political process, the Raleigh Equal Suffrage League moved to a downtown location, giving suffragists easier access to the capital and its politicians.

"[Women's Suffrage] will enfranchise 110,000 Negro women of North Carolina for the sake of letting a few active agitating white women in spots in North Carolina have the right to vote."

— EDWIN YATES WEBB,
North Carolina Congressman,
writing to Captain L.C. West, 1920

The battle for women's voting rights in Raleigh was a rough one. Suffragists handed out pamphlets arguing the worth and value of women in the household and in the workplace. Anti-suffragists also handed out propaganda explaining how women's votes would dilute the political process. Furthermore, the right of women to vote became inflamed as it took on racial tones. These racial prejudices are exemplified by North Carolina's Senator Lee Overman's statement that "the Woman Suffrage Amendment just adopted by the Congress is a reaffirmation of the Fifteenth Amendment.... The language is not identical, but it is evident that the Woman Suffrage resolution is a postscript to the former amendment, which we have always opposed in the South." Just as North Carolina did not support extending the right to vote to the black population, in 1920 they were not ready to allow women into the political arena either. When the General Assembly gathered in front of crowds of activists from both sides of the debate on August 10, 1920, they motioned to table the debate. Two days later they rejected the amendment.

A female journalist for the local *News and Observer* newspaper responded to the state's decision with angst, stating, "It was quite a sensation to be a young southern woman just slapped in the face by her state." Slap or no slap, the women of North Carolina showed up in droves to participate in the election of 1920. Voters of Buncombe County stirred up controversy by electing the South's first female state legislator, Lillian Exum Clement. This pattern of female participation in the political process has only increased since, despite the fact that North Carolina didn't ratify the Woman Suffrage Amendment until 1971, one of the last states to do so. 🗳️

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday, and 1pm-4pm on Saturdays. Check out their newest exhibit, *Painted Archives, New Works by Pete Sack*. If you have any questions, please call 919.832.3775 or check out their website at www.raleighcitymuseum.org.



North Carolina, however, was not one of those 36 states, despite the passionate lobbyists of the North Carolina Equal Suffrage Movement. The national Suffrage Movement's history can be traced back to the efforts of Elizabeth Cady Stanton and Lucretia Mott at the 1848 Women's Rights

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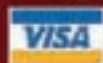
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DAVID DIAZ
President and CEO
Downtown Raleigh Alliance
www.YouRHere.com

Dear Reader,
Summer has arrived and it's a great time to explore downtown Raleigh, whether it's attending an outdoor festival or performance, taking a historic tour, shopping at the farmers' market or visiting one of the many arts and cultural venues. To enhance the experiences people have in downtown, residents can participate in planning efforts currently underway that will help make areas even more accessible and safer for pedestrians and bicyclists.

First, the City of Raleigh is developing a Pedestrian Plan and interested parties can take a simple survey to help identify locations where walking is good and where improvements are needed. Check out www.surveymonkey.com/RaleighCommunityWalk through June 30 to participate in the survey; for more information visit www.raleighnc.gov and search for Pedestrian Plan. Secondly, for anyone interested in supporting the growing bicycle culture, the City of Raleigh and partners are hosting the RaleighRacks bike rack design competition through July 15. Check out www.raleighracks.com for more information about how this project aims to support the infrastructure needs for cyclists in our community.

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*.

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Downtown Design Essentials: Principles for Good Urban Design

BY RODNEY L. SWINK, FASLA

There are many factors that contribute to making great cities, but the quality of urban design is among the most important. The community design decisions we make, in both public and private sectors, can create places of distinction. And while there are many elements of quality design, I believe we have to start with some overarching principles.

1) *Good urban design builds economic value for both the individual/business and for the community.* Joe Cortright, writing in *CEOs for Cities*, notes, “More than just a pleasant amenity, the walkability of cities translates directly into increases in home values. Homes located in more walkable neighborhoods — those with a mix of common daily shopping and social destinations within a short distance — command a premium of about \$4,000 to \$34,000 over houses with average levels of walkability in the typical metropolitan areas studied.”

Well-designed and maintained plantings increase the financial return on commercial investments from five to fifteen percent. The Trust for Public Land did a detailed study in Charlotte looking at environmental, economic and social benefits. The study found a \$10 million property value increase for proximity to park lands, a nearly \$19 million net profit from tourism, and an overall \$985 million economic impact.

2) *Good urban design does not diminish the environment. In the best cases, it sustains and enhances the environment.* Research shows that urban areas are greener than suburbs. While this may sound counter-intuitive, cities specifically have a smaller carbon footprint per capita than their suburban counterparts. The average New York City dweller emits 6.4 million metric tons of CO₂ annually while the average American emits more than 19.7 million metric tons.

Raleigh has a long history of respecting waterways at the neighborhood level as seen in Cameron Park, Hayes Barton, Longview Gardens, and other areas of the city. Raleigh continues to work to protect and

expand its greenway and green infrastructure system. With 40 percent or more of the total land in urban areas covered by impervious surfaces — roads, parking lots and buildings — it is increasingly important that we protect our green areas and green infrastructure.

3) *Good urban design engenders equitable treatment and access.* When the community is respected and engaged honestly in the design discussion, urban design incorporates the aspirations and expectations of the community, reflects the community vision, and is a marriage between the design professional and the consumer or end user.

Civic engagement, one measure of a community’s desirability, is enhanced by encouraging interaction and social exchange through good urban design. For example, when a plaza or public space is attractive, comfortable and welcoming, people will linger; sitting, leaning against a wall, watching a fountain, or pausing for conversation. If the spaces include places to sit, access to food or drink, and visual stimulation, people are even more likely to slow down and even stop. Civilized spaces civilize people.

Another aspect of equitable treatment means providing alternatives to driving a car. In Vancouver, British Columbia, every development proposal is expected to design for five modes — walking, cycling, taxi, transit, and car, in that order. Jan Gehl, the Danish architect, says, “Life takes place on foot.”

Some would say the antithesis to good urban design is sprawl. In the Research Triangle area, it was recently discovered that the combined housing/transportation costs in the central core areas was 34-38 percent of household expenditures, while in our suburban fringes that figure rose to 75 percent. And of course the transportation choices are fewer the further out a person lives. Good urban design incorporates housing options for a range of people with differing income levels, lifestyles, and physical capacities.

But beyond designing in transportation and housing

choices, designing for equity means considering all aspects of access — housing, jobs, services, healthy food, or any of life’s basic needs. Equitable design is about making the best our city has to offer accessible to even the humblest, and designing it to enable people to reach their fullest potential.

4) *Good urban design adds beauty to where we live.* Trent Toderian, Director of City Planning in Vancouver, wrote “Good cities need infrastructure, efficiency and economic activity, and smart cities give equally strong attention to sustainability, arts and culture, and social compassion.

But great cities need more than that. They need beauty.” Beauty has the power to move us to act in the most positive manner. When we see beauty, we see hope, opportunity and the best of our collective selves. A beautiful city is something we can all embrace and take pride in.

The best urban design builds economic value for its citizens and city, sustains and enhances the environment, engenders a more equitable society, and adds beauty. Urban design is about designing for a better future, designing to create a comparative advantage, but mostly to give people value in their daily lives. That is what the best designers do and that is our collective challenge as we build our 21st century city.

Visit www.bit.ly/designingplaces-0611 for article sources.

Mr. Swink led the North Carolina Main Street Program in the Department of Commerce for 24 years, guiding and facilitating efforts in 57 designated North Carolina Main Street towns. A registered landscape architect, Mr. Swink has received numerous local, state, and national awards for his leadership and service to landscape architecture and community development. Watch Rodney’s recent presentation on this subject at the April 20, Urban Design Lunch Forum, www.raleighnc.gov/RTNSV and scan down to ‘planning.’



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June 10–26

Theater in the Park presents **Noises Off**, a slapstick comedy that is a backstage farce of slamming doors, falling trousers and flying sardines! Take a look at the follies of theatre folk, out-of-control egos, memory loss and passionate affairs. A comedy-within-a-comedy it captures a touring theatre troupe's production of "Nothing On" in three stages: dress rehearsal, the opening performance and a performance toward the end of the run. Each performance is portrayed from behind the scenes, progressing from flubbed lines and missed cues in the dress rehearsal to mounting friction between cast members in the final performance. Call 831-6936 for ticket information or visit www.TheatreinthePark.com.

July 1 (Friday)

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.

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June 24–July 9

The Raleigh Ensemble Players presents **Dog Sees God: Confessions of a Teenage Blockhead**. In this unauthorized parody, the Gang we all grew up with finds themselves in the throes of high school. When CB's dog dies from rabies, CB begins to question the existence of an afterlife. His best friend is too high to provide any coherent speculation; his sister has gone goth; his ex-girlfriend has recently been institutionalized; and his other friends are too inebriated to give him any sort of solace. In the theatre located at 213 Fayetteville Street. Visit www.realtheatre.org or call 832-9607 for more information.

June 29–July 10

Marvelous Wonderettes—A pop music blast from the past featuring music from the '50s and '60s. Non-stop fun. Hot Summer Nights at The Kennedy. Call 866.811.4111 for tickets or 480.5166 for more information.

July 14 (Thursday)

The North Carolina Symphony presents **The Music of Queen** in Meymandi Concert Hall. The North Carolina Symphony welcomes conductor/arranger Brent Havens, vocalist Brody Dolyniuk and a full rock band to break down boundaries between classic rock and classical music. Hear your favorite Queen classics "Bohemian Rhapsody," "We Are The Champions," "Another One Bites The Dust" and all the essential rarities in a full-symphonic listening experience. Presented in partnership with 100.7 The River. Visit www.ncsymphony.org or call 733.2750 for info and tickets.

July 15–24

The Raleigh Little Theatre presents **Gooney Bird Greene and Her True Life Adventures**. School is back in session and the students of the Watertower Elementary School are having trouble concentrating.

They are bored and listless until suddenly in walks a new student, Gooney Bird Greene, wearing pajamas and cowboy boots. The class is never the same again. Tickets can be purchased online at raleighlittletheatre.org or by calling the RLT Box Office at 919-821-3111. Gaddy-Goodwin Teaching Theatre.

July 23–31

The North Carolina Theatre presents **Hairspray**. This production will sweep you away to 1960's Baltimore where the '50s are out and change is in the air. Can a loveable plus-size heroine manage to integrate a television show and find true love...without ruining her hair? We dare you to stop your toes from tapping to this joyful and infectious score, full of 60s dance music and downtown rhythm and blues. Showing at Raleigh Memorial Auditorium in the Progress Energy Center for the Performing Arts in downtown Raleigh. Call 919/831-6941 x.6944 or visit www.nctheatre.com.

July 30 (Saturday)

Come celebrate the spirit of Raleigh at the **Come-UnityNow Festival** through music, art and fun. Featuring 12+ live bands, dancers, entertainment and much more! Family friendly event and open to the public (Donations encouraged!). This event is a benefit for the Wake Interfaith Disaster Team, Wake County's designated charity for long-term tornado disaster relief. 10am–10pm at City Plaza in Downtown Raleigh. Visit ComeUnityNow.Com for VIP sponsorship information, talent auditions, art/craft vendor opportunities and event information. More information also on Facebook, Twitter and LinkedIn to find ways you can participate to support Come-UnityNow, the first responders and disaster relief-workers, and aid recent victims of the tornadoes.

(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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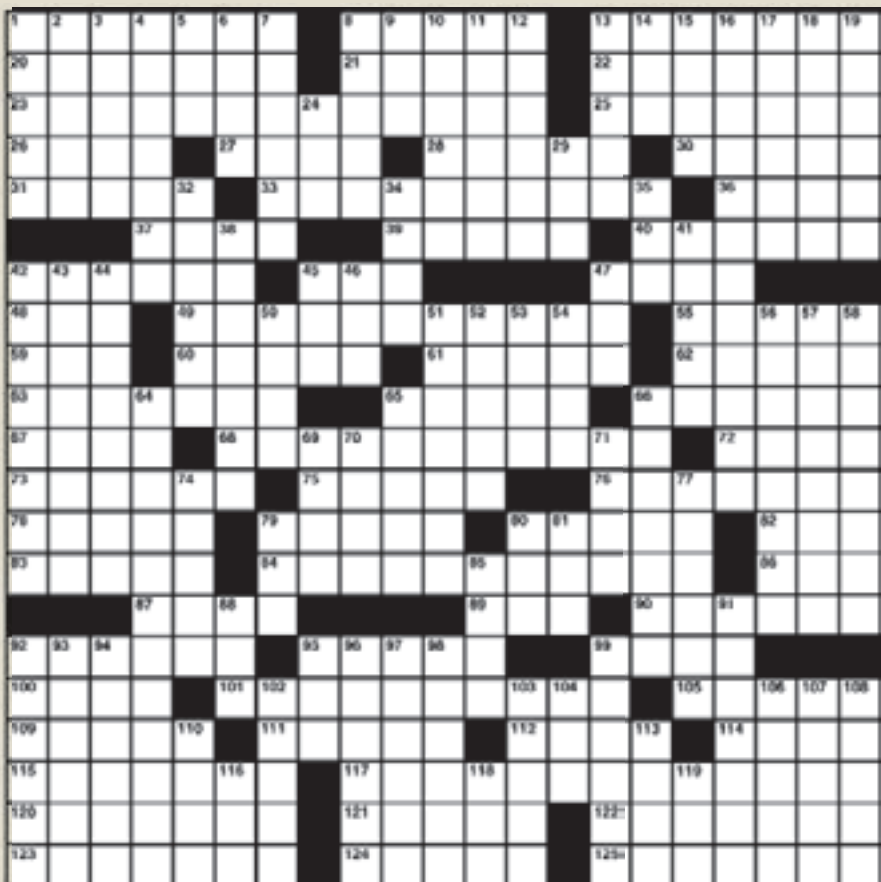
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RALEIGH DOWNTOWNER MONTHLY CROSSWORD PUZZLE



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

- "SAY AGAIN?"
- ACROSS**
- Woodcutter who knew the magic words
 - Wide divide
 - Tribal magicians
 - European triumvirate
 - Variety show
 - Catches the show
 - Understudy's crime?
 - Steamy stuff
 - Israeli weapons
 - With 116-Down, "Bed-In for Peace" co-organizer
 - Make amends
 - Be a disincentive to
 - Eager, in dialect
 - Short ovation?
 - Sound on Old MacDonald's farm
 - Responses to the obvious
 - Office orders
 - Shore
 - The Joker portray-er
 - Spot for "Spot"
 - Concordes: Abbr.
 - Triumphant shout
 - Instrument with colored bands?
 - Seafaring salutations
 - Some tablets
 - Official declaration
 - "The Gates of Hell" sculptor
 - Goes ___: deteriorates
 - Like some advanced research, briefly
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 - "Trust me!"
 - Epps of "House"
 - Compliment on a skillful asphalt job?
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 - Short summaries
 - Garfield's creator
 - Clue room
 - Shinto temple gateway
 - Enter, as data
 - Start a rally
 - Ballpoint brand
 - Fishhook-to-line connection
 - Anesthetist's error?
 - A.L. West team, on scoreboards
 - Vow
 - "Owner of a Lonely Heart" band
 - Still in the outbox
 - Andre's love
 - 10% donation
 - One might go around on the patio
 - Neuf: Paris bridge
 - Fight among forest females?
 - Mitigates
 - Rubber tree yield
 - Astound
 - Tug
 - Kennel sound
 - Got one's money's worth at the buffet
 - Clean kielbasa?
 - Pottery casserole dish
 - "You're ___ talk!"
 - Unpredictable
 - Therapy time
 - Exorcist's foe
 - Old West gang
- DOWN**
- "It was over so fast" words
 - TV host Gibbons
 - "... bombs bursting
 - Like some comfort-
 - Mont Blanc, e.g.
 - Lift
 - Geometry class list
 - Serenade, perhaps
 - Fox's prey
 - Pilot
 - Naturally brewed beverage
 - A lot of resistance
 - "The Feast of Saint Nicholas" painter
 - Judah Ben-___
 - Give ___ to: okay
 - Telescope?
 - Currently
 - Like a noted creed
 - Crotchety
 - Go downhill fast?
 - "If I Ruled the World" rapper
 - Helped get healthy
 - Impulse
 - Short spinners?
 - Ballpark staples
 - Virginie-Occidentale et al.
 - Close connections
 - "You can't be serious"
 - Blowout on the court
 - First O, say
 - Fitting
 - No. under the year on many tax forms
 - Diamond wearer in "Copacabana"
 - With accuracy or distance, a golf stat
 - Fox forensic drama
 - City SSE of Sana'a
 - Spanish ayes
 - In working order
 - "Rocky" catchphrase
 - Future adoptee, perhaps
 - Jeans feature after a barbed wire encounter?
 - "Deathtrap" play-
 - wright
 - "You win"
 - Baltic Sea feeder
 - "The Banana Boat Song" opening
 - Workers' rights agcy.
 - Rice preparation
 - Longtime collaborator with Elton
 - Util. unit
 - You might do it after hiring a lawyer
 - Marxism extremes?
 - "Wrong, comrade"
 - Three times daily, on an Rx
 - Spends the night in
 - Evidence of egg toss errors
 - Just right
 - Goes on stage
 - Business card no.
 - 14-legged crustacean
 - "The First Billion is the Hardest" author
 - Pickens
 - Cotton Club site
 - Had a hunch
 - Regularly
 - "Sounder" Oscar nominee
 - Diamond ___-di-dah
 - Defense gp. formed in Manila
 - Classic watch
 - See-thru wear?
 - 110 Super Bowl at which Tom Petty performed
 - Two-season "American Idol" judge DioGuardi
 - 116 See 27-Across
 - 118 1989 World Champion figure skater
 - 119 Web ID

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