



RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 8, ISSUE 1

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

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DOWNTOWN RALEIGH A Year in Review



Brian visits an old tradition (**AMEDEO'S**) and the new kid on the block (**ORYX**)



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COVER PHOTO BY CRASH GREGG



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 712 Tucker

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 Wake County Courthouse
 Raleigh City Council Building
 Raleigh Chamber of Commerce
 Office of the Secretary of State
 North Carolina Theatre office
 Raleigh Memorial 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

Mahler Gallery
 Landmark Tavern
 Sheraton Hotel info desk
 Progress Energy building lobby
 Cooper's BBQ
 Capital City Club lounge
 Progress Energy Building shop
 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
 Campbell Law School lobby
 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

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
 Gallery C
 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

O₂ Fitness
 Seaboard Wine
 18 Seaboard (sidewalk)
 Ace Hardware
 Galatea
 Peace China
 Logan Trading Co.

POWERHOUSE DISTRICT

Napper Tandy's
 42nd Street
 Natty Greene's

MOORE SQUARE/CITY MKT.

Artspace
 Tir na nOg Irish Pub
 Big Ed's (sidewalk)
 Troy Mezze

WAREHOUSE DISTRICT

Flanders Gallery
 Flying Saucer Bar
 The Pit Restaurant
 Jibarra Restaurant
 Tuscan Blu
 Contemporary Art Museum

MIDTOWN/NORTH/OTHER

Barnes & Noble (Crabtree)
 Sawasdee Thai
 Carolina Ballet office
 Q Shack (North Hills)
 Glo de Vie Medspa (North Hills)
 Whole Foods
 Margaux's



LOOKING BACK AT 2011

All things considered, it was a pretty good year for Downtown Raleigh

BY LEO SUAREZ

The City of Raleigh headed into a new year with plenty of national attention as it yet again topped several “Best of” lists in 2011. The city’s “hostess with the mostest,” downtown Raleigh, seems to improve every year, learning how to entertain, serve and treat us better and better.

2011 definitely furthered this upward trend. Downtown hosted the 2011 NHL All-Star game festivities and received glowing reviews from hockey fans around the country. The second annual Hopscotch music festival was a weekend to remember; I’ve never seen downtown buzz like it did that weekend in September. Others may have been excited by catching a glimpse of Hollywood when Colin Firth and Emily Blunt were filming “Arthur Newman, Golf Pro” on Fayetteville Street.

Through the great events and defining moments, downtown Raleigh continued to push itself and the entire city forward with amazing speed into the future. Along with key construction projects completed in 2011, important plans are in the works to continue the growth that the nation has begun to realize and expect from our city.

Expanding Your Choices

In downtown, the food, drinks and atmosphere are a winning combination unmatched anywhere else in Raleigh. Last year’s thriving restaurant scene raised the bar in two ways.

Firstly, the new additions gave visitors and residents new tastes to excite their foodie palates. Famed Raleigh chef Ashley Christensen added a trio of establishments on Wilmington Street; Beasley’s Chicken and Honey serves fried chicken with a variety of fresh sides while, next door, Chuck’s cooks up premium hamburgers and The Fox Liquor Bar serves specialty cocktails for downtown loungers in the hidden basement. You can’t miss it under the neon “Liquor” sign on Martin Street.

Another victory of new additions in the downtown restaurant scene is the variety of eateries now filling the historic Depot building. Alongside the

contemporary Mexican restaurant Jibarra (celebrating their sixth year in business), downtowners can enjoy authentic Italian at Tuscan Blu with Chef Maurizio. Tasty Beverage Company is downtown’s new bottled beer shop and, for after dinner, visitors can stop in for delicious chocolate treats at the brand new Videri Chocolate factory. All this can be found in one building and just around the corner from the Contemporary Art Museum, Humble Pie and Flanders Gallery in the Warehouse District.

The second accomplishment of downtown Raleigh’s atmosphere is more subtle but definitely worth mentioning. Throughout 2011, restaurants expanded their hours, including opening on days previously closed or serving lunch when previously dinner was only offered. It seems that any night is worth planning an outing into downtown: the streets are busier, the nights (and days) are fuller, and it’s getting better every day.

More Than Meets the Eye

Behind the scenes, citizens and city officials are all working to plan for the future. Planning for growth has been a strong theme in Raleigh for the past few years and 2011 was no different.

In a move towards creating a more efficient and accessible government, a group of Raleigh citizens came together and hosted the first ever CityCamp Raleigh. On a weekend in June 2011, CityCamp hosted an open source style “unconference” where participants drove the agenda. Groups were formed around different city issues, including better understanding the bus system or how to report neighborhood problems, and came up with technological solutions to solve them. Through a list of sponsors, CityCamp gave one outstanding team \$5000 for the best idea and solution. Smaller meet-ups continue and 2012 will hopefully see the second CityCamp build on its current success.

While citizens utilized technology to solve neighborhood problems, our city planners preemptively tackled the larger development issues

that we may face in the near future. 2011 saw lots of activity on the expansion of the new development code, called the Unified Development Ordinance or UDO.



View looking south from one of the new Green Square skywalks.

This form-based code attempts to make it easier for developers and builders get their proposals approved and begin work more quickly by specifying the types of development allowed in certain parts of the city. This benefits developers that follow the code with faster approval and fewer upfront costs for plan modifications. Easier + faster + lower cost = more construction + new business. >>>

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18 city-installed electric vehicle charging stations are available to the public.

Citizens are being asked for suggestions which will be addressed by the city, integrated into the UDO where applicable, and eventually adopted. This code is considered one of the tools to guide the city's growth as specified in the 2030 Comprehensive Plan.

The effects of that long-term plan can already be seen on a small scale. Newer construction in downtown will now require certain pedestrian amenities, such as the livable streets inspiration of expanded sidewalks. In 2011, a project to bring outdoor seating at the expense of a few parking spaces was completed at The Glenwood Center in downtown's Glenwood South district. Without the plan in place, the wide sidewalks may not have been included in this renovation project.

The sidewalks are especially significant because, down the street, ground has been broken on Glenwood South's first hotel. The 126-room Hampton Inn will overlook the busy Glenwood Avenue and entertainment district. Downtowners are hoping for success when it opens in late 2012 or early 2013 as more hotels are needed in downtown overall.



Hampton Inn construction has begun in the new Glenwood South location.

Outside of the planning rooms, the city is taking action and preparing us for a potential future of alternative-fueled vehicles. Electric vehicle (EV) charging stations were installed throughout 2011 and, according to the city, the 29th station was installed in January 2012. As of today, 18 city-installed stations are available to the public with the rest dedicated to recharging city-owned EV's. In downtown, you'll find them within parking decks and near major landmarks like Nash Square and Fayetteville Street.

Last year, Raleigh proudly hosted Plug-In 2011, a national conference dedicated to the plug-in vehicle industry. This was the first time the conference was

held outside of California and about 1,300 Triangle residents showed up on "Public Night" to take a look at the cars and technologies behind them.

With the addition of even more EV stations provided by office parks and shopping centers, Raleigh is on the way to embracing the future of automotive travel and becoming a nationwide example for environmentally aware and green-friendly cities. These advancements are particularly relevant as more electric vehicles become available on the market in 2012.

EV's aren't the only transportation getting attention in Raleigh. Various forms of mass transit took steps forward in 2011; Plans for light-rail, high-speed rail and expanded bus service were all mentioned in the news last year. At a local level, the 2040 Bus Transit Plan combined with the light-rail plan call for a future that will allow residents in Raleigh and Wake County to move around in a different and more effective way.

The bus plan will expand routes as well as increase the frequency of popular routes. More express bus service will be added going into Cary, Wake Forest, Garner, and other Wake County towns, and connections to Durham will also be expanded. With the new advent of the online and app-driven bus planning software (see the article on page 24), taking advantage of mass transit has never been easier.

Bus service areas county-wide and the complementarily-planned light-rail line will connect the denser, more active areas including Downtown Cary, NC State, Downtown Raleigh, and Triangle Town Center. In 2011, the city endorsed their pick for the final layout of the tracks that will go through downtown Raleigh, paving the way for more detailed engineering work to begin.

Zooming out to a more regional view, the Southeast High-Speed Rail plans between Raleigh and Richmond, VA are coming together. The downtown Raleigh piece of this rail line stirred controversy over the proposed route options, specifically with how to move the trains along Capital Blvd. Two plans had the tracks within close proximity to downtown neighborhoods and would have caused street closures in the Glenwood South area. With community feedback, planners came back later in the year with a third alternative that seemed to please residents and businesses in the affected area. The ability to ride a train to our nation's capital in under four hours is slowly coming into reality.

The Age of the Renter

In an era where home ownership is declining, the power of the renter is rising and the market is responding accordingly. In 2011, land was cleared for construction to start this year on multiple projects that will bring around 500 new apartments to the downtown area. Approximately 800 more are in the pipeline, with some site plans already approved and construction planned to begin this year.

The Residences at Cameron Village will bring almost 300 residential units to the historic shopping

center. The five- to six-story building will be built at the corner of Oberlin Road and Clark Avenue, giving residents walkable access to Cameron Village. Ground floor retail will also serve sidewalk pedestrians and add even more to Cameron Village's extended list of shops, restaurants and services. The project has already begun so expect to watch it take shape in 2012.

Down the street from Cameron Village is another cleared plot of land that will one day hold the West Morgan Street Apartments. This two-building project promises to bring around 250 residential units to the historic neighborhood along Morgan and Hillsborough Streets, just a short distance from downtown's Glenwood South district. Along with apartments and townhomes, over 10,000 square feet of office and retail space is also planned. The walkable nature of the area combined with the historic character of the neighborhood makes a perfect combination for an attractive, livable community.



Downtown is busier not only during the day but also later into the evening.

Almost back to back on St. Mary's Street and Boylan Avenue are the apartment projects St. Mary's Square with 140 residential units and 425 Boylan with 250 units. With an estimated investment of \$57 million in construction, these two projects will help infuse capital into local economy and the proximity of so many new apartments will give renters different options to choose from.

Raleigh's living options are quite diverse and the Inside Wade project (www.insidewade.com/DT) offers a different take on the high-rise condos located near the central business district. Single family homes and townhomes will make up this three-phase project in West Raleigh. Seventy homes have already been sold as part of the first phase and a neighborhood clubhouse and pool will open later this year. In total, over 300 homes are planned for this development located near a convenient crossroads for easy access to the rest of the Triangle and within walking distance of the RBC Center. >>>

Serving the City into the Future

Throughout 2011, numerous publicly funded projects moved forward. Along Jones Street, a pair of buildings connected by a skyway over McDowell Street is close to completion. The new offices for the Department of Environment and Natural Resources (DENR) have been finished. These offices are a part of the Green Square Project, which also includes the adjacent building.

The other half of the Project, set to open in April of 2012, will consist of the Nature Research Center, an expansion to the North Carolina Museum of Natural Sciences. This new wing of the museum will showcase the work that scientists do rather than traditional exhibits with information.

The most eye-catching feature of the Nature Research Center is the three-story sphere—aptly called the Daily Planet—that dominates the view at the corner of Salisbury and Jones Streets. Inside the sphere, visitors can watch a variety of science-related events and presentations. The experience isn't limited to the sphere itself, however: the broadcasts of the



The Green Square complex, including the Daily Planet sphere encompass three city blocks.

Daily Planet will be online for classrooms across the state to watch.

The Daily Planet comes to us with a generous donation from the State Employee Credit Union (SECU), whose new tower is also nestled within the Green Square Project. Throughout 2011, the SECU tower has appeared out of the ground and construction of the 12-story structure has now been completed.

A little further down the street, overlooking a corner of downtown's Nash Square, is the Wake County Justice Center. The 11-story, 560,000 square-foot building will add much-needed courtroom

and office space for a growing county. The county jumped at the opportunity for lower construction costs due to the current economy and the project will be delivered under budget. While the structure outwardly appears mostly complete, interior work will continue through 2012 until a planned opening in early 2013.

Raleighites and visitors really enjoyed themselves in downtown Raleigh last year. I wouldn't consider 2011 a break-

out year for downtown, but given the economy of the rest of the country during the last 12 months, you'd have to admit we did pretty darn well. All the behind-the-scenes work will soon come to fruition and blossom into even more major accomplishments in the coming year.

Cheers to our downtown hostess for all you do for our great city. 🍷

Leo Suarez is a passionate Raleigh advocate who photographs and writes about the city through his website, www.DTRaleigh.com. Feel free to drop us a line regarding this article to comments@raleighdowntowner.com.

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- Ten \$15 gift certificates to **NOFO @ the Pig** located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic, whimsical mix of furniture,

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- Four \$25 gift certificates to **Logan Trading Company** located in Seaboard Station, your one-stop shop for garden, yard and much more.
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- Four \$25 gift certificates to **Jibarra Mexican Restaurant** in the historic Warehouse District. Traditional Mexican dishes + contemporary presentation = amazing results. www.jibarra.net
- Four free tickets to a **NC Theatre** production worth \$45 each. www.nctheatre.com
- Five \$20 gift certificates to **Tuscan Blu Restaurant**. Authentic Italian cuisine by Chef Maurizio Privilegi in an intimate casual setting.
www.tuscanblu.com

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From the Publisher

2011 was a good year for downtown. The economy began to slowly pick up, more projects were started, and quite a few new businesses and restaurants opened their doors. I think we're all looking forward to an even better and brighter 2012: the grand opening of Green Square, a new hotel in Glenwood South, the new Justice Center, new apartments with retail space on St. Mary's St and Morgan St. and in Cameron Village, and no fewer than five new restaurants opening in downtown in the first five months of the year.



Looking back at 2011, there's no better way to show support for your favorite businesses and shops than voting in this year's Best of Downtowner Awards. Tell us your favorite new restaurant, who has the best coffee, sushi, pizza, or martinis, friendliest staff, best wine list, your favorite TV personality, and many more. Head on over to www.bestofdowntowner.com and share the love with all your local favorites.

We're in the process of putting together our new website for 2012 and are looking for lots of new contributing writers. Do you share our passion for downtown? Are you out and about in North Raleigh, Durham or the Triangle and want to share your experiences with our readers? If you enjoy writing and want to be a part of the Downtowner family, send us a quick writing sample at writers@raleighdowntowner.com and tell us what you're passionate about: fashion, music, movies, shopping, charities, green living, visual or performing arts, cooking, whatever you like. We're also looking for photographers who can help us capture downtown nightlife and events, photo essays, and more. We look forward to hearing from you!

Crash

CRASH GREGG

Publisher, *Raleigh Downtowner Magazine*
publisher@raleighdowntowner.com

Second Annual BEST OF DOWNTOWNER AWARDS

Voting starts now and only lasts until March 5th, so text your friends, wake up the neighbors and tell us your local faves!

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

Visit www.WeLoveDowntown.com to vote!

Since Raleigh started being featured on so many "Best Of" lists over the past few years, the rest of America is beginning to learn what we already knew: Raleigh is a pretty cool place to live, work and play. The latest accolade for the City of Oaks, awarded this past November, is top dog as America's Best City awarded by BusinessWeek.com. It doesn't get much better than that. A few other "Best Of" positions from 2011 we can boast about include #1 Best Place for Business and Careers (Forbes), #1 America's Healthiest City for Women (Women's Health Magazine), #3 Most Educated City in America (Men's Health), #4 Best City for Tech Jobs (Forbes), #10 Best City for Men (Men's Health), Next Big Boom Town (Forbes), and many more. Visit www.bit.ly/BestofRaleigh to see the other lists we're dominating. Quite simply: Raleigh rules.

Now let's get local to find out why some of the reasons it's so great around here. Following are

100 questions in six categories, including Food, Restaurants, Goods & Services, Shopping, Local People, and Out & About. From sushi to spas, milkshakes to Mediterranean, fried chicken to food trucks; we've got it all covered.

The voting area for eligible answers has changed since our first Best of Downtowner Awards last year. Our readers told us they love downtown but wanted to vote for their favorites all over, so we've expanded our voting area this year to include not just downtown but all of Wake County. Apparently Downtowners do venture to North Raleigh and even into Cary and Wake Forest on occasion...

The best news about voting in our Best Of Downtowner Awards? Everyone who takes part will be automatically entered to win one of 100 great giveaways, one for each question. Prizes include gift certificates to the Carolina Hurricanes (lower level

seat tickets), Jibarra Modern Mexican (\$100), Troy Mezze Lounge (\$100), Tuscan Blu Italian (\$100), Art of Style Boutique for Men & Women (\$100), Logan's One Stop Garden Shop (\$100), Raleigh Wine Shop (\$100), Tesoro Hair Design (free haircut + free color), Wells Fargo IMAX Theatre at Marbles (free movie passes), NC Theatre/Theatre in the Park/Carolina Ballet (two show tickets), Downtowner Magazine T-shirts, drink huggers, and lots more free goodies. Two voters will also win the chance to join Food Editor Brian Adornetto and Publisher Crash Gregg on one of their Triangle Dining restaurant profiles, where they'll enjoy incredible food and be featured in the article.

Voting is open from now until Monday, March 5th at www.welovedowntown.com, so there's plenty of time to think about your local favorites and cast your vote in the Second Annual **Best of Downtowner Awards!**

FOOD!

- Best Appetizer
- Best Bloody Mary
- Best BBQ
- Best Burger
- Best Chicken Wings
- Best Fried Chicken
- Best French Fries
- Best Grilled Cheese
- Best Hot Dog
- Best Hushpuppies
- Best Ice Cream



Best Mac & Cheese

- Best Margarita
- Best Martinis
- Best Milkshake
- Best Pizza
- Best Sandwich
- Best Steak
- Best Sushi

DINING

- Best Asian
- Best Bakery

- Best Beer Selection
- Best Breakfast
- Best Brunch
- Best Champion of Local Ingredients
- Best Coffee Shop
- Best Comfort/Southern Food
- Best Dessert
- Best Dog-Friendly Patio
- Best Family-Friendly Restaurant
- Best Food Truck
- Best Healthy Menu
- Best Italian



- Best Late Night Eats
- Best Mediterranean
- Best Mexican/Spanish
- Best Middle Eastern
- Best New Restaurant
- Best Place for a Business Lunch
- Best Place for a Romantic Dinner
- Best Quick Lunch
- Best Seafood
- Best Service/Friendliest Staff
- Best Vegetarian Menu
- Best Wine List

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- Best Plant Nursery
- Best Vintage or Consignment Shop
- Best Women's Fashions



LOCAL PEOPLE

- Best Architect
- Best Attorney
- Best Bartender
- Best Chef
- Best Downtown Advocate
- Best Hairstylist
- Best Photographer
- Best Radio DJ
- Best Realtor
- Best TV Anchor
- Best TV Meteorologist



OUT & ABOUT

- Best Bar for Over 30
- Best Charity Event
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1 QUESTIONS

with Hurricanes Head Coach Kirk Muller

INTERVIEWED BY CRASH GREGG | PHOTO BY THOMAS M. WAY

Kirk Muller, 45, was named head coach of the Carolina Hurricanes on Nov. 28, 2011, becoming the 12th person to serve as head coach in franchise history, and the third since the team relocated to North Carolina in 1997.

Muller is in his first season as an NHL head coach, having previously served as a head coach for the Milwaukee Admirals in the American Hockey League (AHL). As a player, the Kingston, Ontario, native totaled 357 goals and 602 assists (959 points) in 1,349 career NHL games over 19 seasons with the NJ Devils, Montreal Canadiens, NY Islanders, Toronto Maple Leafs, Florida Panthers, and Dallas Stars from 1984-2003 and is a six time NHL All-Star. He skated in 127 career Stanley Cup playoff games, totaling 69 points including the Stanley Cup-clinching goal for the Canadiens in '93. His wife, Stacey, is also from Kingston and they have four daughters, twenty-year old twins, Brittney and Kourtney, who are at university in Canada, and daughters Bryelle and Kira (17 and 13) who made the move with them here to Raleigh. We caught up with Muller at a rare moment of downtime to learn more about this interesting local celebrity.



1 What do you like best about moving here to North Carolina? I like the weather! People are friendly; the traffic's awesome. Raleigh is really an easy place to get used to. I've moved a lot and knew about the golf and the ocean in North Carolina, but honestly I wasn't aware how close the mountains were. It's really gorgeous here and kind of like a California of the East.

2 What's your vision for the Canes in the next few years as far as what you're inheriting and what you'd like to do with the program? I think the biggest thing is to create a reputation that we're a hard working team, difficult to play against, competitive every night, and we're not going to beat ourselves. We want to be known as a well-disciplined team playing a high-tempo game, with an in-your-face mentality. We have a good base right now and need to keep building on it to get better. I want to find guys who have the talent, the skills and the character that'll get us to that next level.

3 Your coaching staff has a LOT of experience on the ice as players. Does that help with coaching? It's great actually. In pro sports there are a lot of good coaches who never played the game at a pro level so their experience comes from different paths. But what's unique is that if you look at the new generation of kids—whether in sports or not—the big thing is that you really have to communicate with them, talking to them every day and feeding them information. If you add up all the games and the experience we've all had in different situations, I think we can relate to every guy in every playing situation that might come up and hopefully guide them in the right direction.

4 What's the most memorable moment of your career? Well, it would definitely have to be scoring the winning goal in Montreal in the '93 Stanley Cup finals. That's the kind of moment you dream about.

5 Now that you're on the other side of the glass, is there anything you've learned you wish you

knew as a player? Probably the biggest thing is that you keep learning every day. We watch so much video now and see so much that you just know the game better. Players worry about too many things that they have no control over rather than just playing. Focus and concentrate on the stuff you can control and don't worry about the rest.

6 What's a normal day like for you? Typically on practice days we start in the morning around 7:00 or 7:30 and have our meetings, and go over what we want to accomplish that day, the message we want to go over before practice. Then we watch videos and run practice. After that, I try to fit in a workout. I need to get a little more in than I've had recently (laughs). I get back home around 4 or 5. I have two daughters at home so it's family time and usually off to one of their sporting activities from school.

7 Email, text, or phone: what's your preferred form of communication? Now I text. I can't catch everyone on the phone at the right time anymore so I get a lot more done if I text them.

8 What's your favorite food? You can't beat a good steak. And lobster. So I guess you could say surf n' turf would be my first choice.

9 Do you have any hobbies? Yeah! I used to enjoy going out for a beer and then I switched to the wine so now I really enjoy wine. I'm enjoying the golf here and I'm a big lake guy since I like boating. I've gotten into mountain biking lately and this is a great area for it.

10 If you had to go back and choose a different career path—you couldn't play hockey, you couldn't coach—what might you enjoy doing? My fantasy would be to run a wine vineyard (laughs). I actually have an orchard of organic fruit trees back home on the farmland near a lake. I really have a lot of fun working on the farm. I'd like to get into the vineyard world. But, realistically, if I had pursued school and didn't turn pro at 18, I'd have gone into law. What would've happened from there, who knows. 🍷



Oryx Restaurant BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

Little by little over the last year, 510 Glenwood has been reduced to a veritable ghost town of closed restaurants. But now, it's trying to stage a comeback. In the same space where The Globe once made its home, Oryx has moved in and is trying to kick start the turnaround.

Your first question might be about the unusual name. An oryx is a type of antelope that roams the deserts of North Africa along the Mediterranean Sea from Casablanca to Alexandria. This amazing beast is an herbivore that has adapted to harsh desert conditions and has learned to thrive in spite of food scarcities and drought conditions.

Oryx Restaurant and Ultra Lounge, however, is an entirely different animal. Here, there is no dearth of food and no shortage of beverages. All of the menus (dinner, late night, and cocktail) change with the seasons and utilize local, sustainable ingredients. The three are all fun and healthy in different ways. The dinner menu showcases unique, underutilized flavors and the late night menu is far from the usual fast food/bar fare. If you work up an appetite while dancing

into the wee hours of a weekend morning, you can choose from Shawarma (Lebanese gyro), Spicy Sage Popcorn, Chipotle Shrimp Wraps, and Lemon Puffs, among others. The specialty cocktail list features fresh and surprising ingredients including toasted walnuts, pomegranate seeds, lychee puree, and candied bacon; definitely not the same old same old.

Owned by a Triangle foursome, Oryx is serious about supporting local businesses and animal welfare. General manager and co-owner Elizabeth Layman explains, "We want to be certain the animals live good, full lives and are treated with respect and dignity from birth to plate. If we don't know where and how it was raised or grown, it won't make its way into our kitchen." In keeping with this philosophy, all of the restaurant's meat and fish are also hormone- and antibiotic-free.

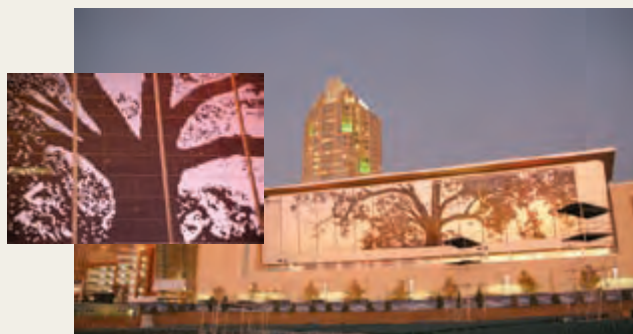
Our evening started with the Prosciutto Wrapped Shrimp (\$9), Meze (\$7), and Eggplant Cannelloni (\$7). The shrimp were huge, sweet, and succulent with a delightfully crisp and salty cloak of prosciutto. The Meze was comprised of hummus, a creamy, garlicky

Where's it @?



Do you know where this photo was taken? Visit www.raleighdowntowner.com/where to send in your answer and you could win a Downtowner T-shirt. We'll select a random winner from the correct answers. (Answers can be the spot where the photo was taken FROM or the SUBJECT of the photo. It's just for fun, so we're not picky).

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



<<< Congratulations to **Emily Pender** who correctly identified the photo in our last Where's it @ as the Shimmer Wall on the east side of the Raleigh Convention Center. The Cree Shimmer Wall is a 9,284-square-foot piece of made up of 79,464 light and dark aluminum squares that change shape and disappear as the squares flap in the wind. It is backlit at night by 56 LEDs, which are programmed to slowly change color and can display more than a million different colors. The wall depicts an image of an oak tree, one of the most familiar symbols for Raleigh, the City of Oaks.

Our runners up were Eric Gillespie, Tina Winters, Chris Rice, Amy Vintner, and Tony Kirkland. Thanks for entering and be sure to try again on this month's photo.

Baba Ghanouj, edamame and white bean Falafel, and Oryx's wonderful Parmesan Flatbread with Arugula. While the Baba was spot on, the true star was the absolutely stellar flatbread. Topped with shavings of nutty, salty parmesan, the flatbread was slightly charred, chewy, and loaded with peppery arugula. To create the "cannelloni," roasted



peppers, ricotta, and pesto were rolled and wrapped inside slices of grilled eggplant. This vegetarian dish was fun, hearty and robust. Whether ordered as an appetizer or entrée, this dish is a winner.

For our main course, we had the Mediterranean Lamb Shank (\$19), Grilled Tenderloin (\$22), and Seafood Rafael (\$21). The shank was braised until tender but, for my taste, ours was a bit dry and slightly under-seasoned. It was served with roasted Brussels sprouts and farro bathed in browned butter. The farro (European wheat sold in whole grain and pearled form) was perfectly cooked, pleasantly seasoned, and a welcome change from the typical potato or rice side dish. The tenderloin was rubbed with zaatar (a Middle Eastern herb, sesame, and spice blend), grilled and sliced. It was drizzled with Sauce Bordelaise and served with charred sweet potato hash and a pile of fabulous, slightly spicy zucchini. The farro and zucchini were



entrée of the night: the pasta was sublime and the broth was enchanting.

The Lavender Roulade (\$7) from the small but expanding dessert menu was light and moist. This gluten-free treat's lavender cream was refreshing and pleasantly floral. Finally, we sampled an order of the Lemon Puffs (\$4) from the Late Night menu. These cloudlike spheres of fried dough were served with a luscious cinnamon honey. Don't miss these even if you have to make a special trip just for dessert.

Oryx offers the total package: a fun night out including an upscale dinner, live music/DJ, refined cocktails, and dancing—all under the same roof in the heart of Glenwood South. 🍷

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. Reach him at brian@raleighdowntowner.com.

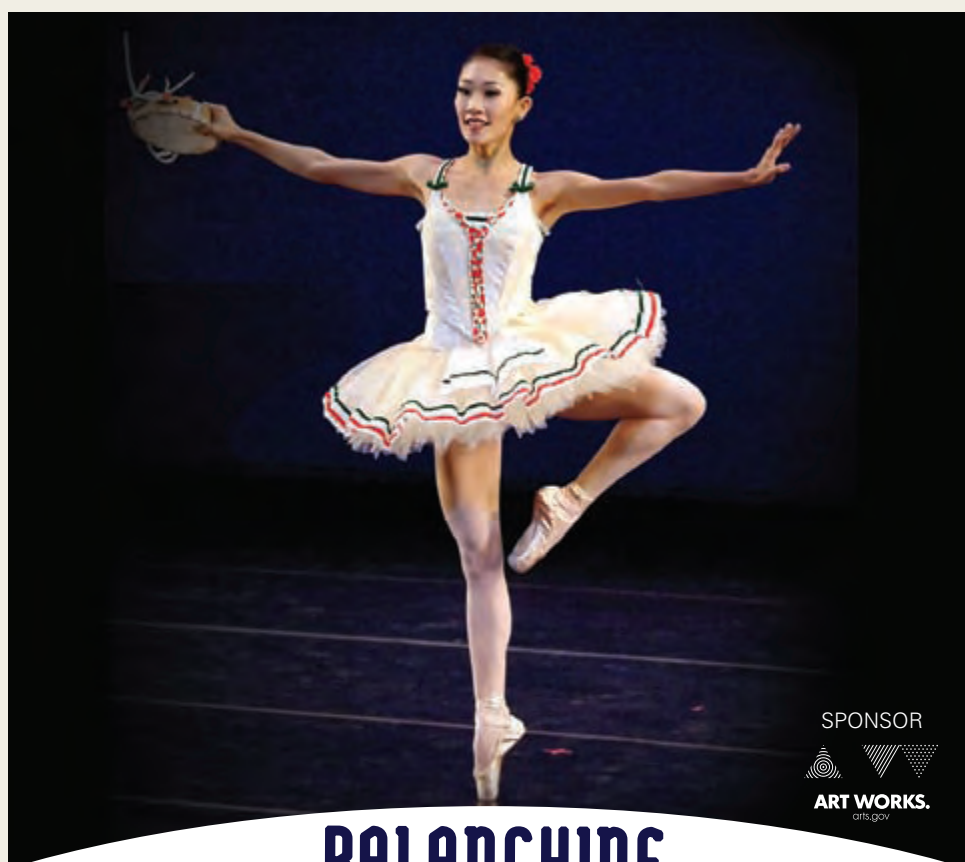
Oryx Restaurant and Lounge

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\$\$\$\$

Dinner: Tuesday–Saturday 5–11pm
Late Night Menu: Thursday–Saturday
11pm–3:30am
Club: Tuesday–Saturday 11pm–4am

Meals: Dinner, late night, and brunch coming soon
Cuisine: New American with Mediterranean and Moroccan flair
Ambiance: Clubby
Dining Style: Upscale
Dress: Stylish, trendy
Recommended Dishes: Prosciutto Wrapped Shrimp, Eggplant Cannelloni, Seafood Rafael, Lemon Puffs
Noise Level: Can get loud
Features: Vegetarian, low carb, and gluten-free options, take out, outdoor seating, bar dining, lounge area, live music, DJs, bottle service, credit cards accepted
Wine List: Small but growing
Alcohol: Full bar
Parking: Street and paid parking deck next door
Reservations: Accepted (recommended on weekends)



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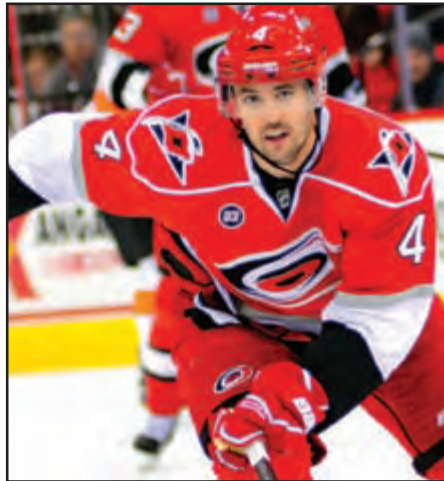
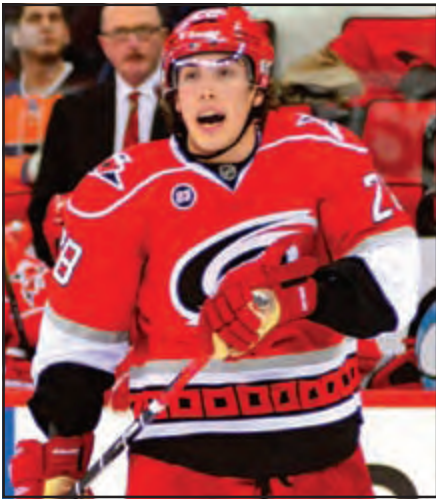
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Photos below are from First Night Raleigh New Year's Eve celebration in downtown. A new attendance record of over 70,000 was set this year. Raleigh Downtowner Magazine was again a proud sponsor of First Night. For more photos, visit www.facebook.com/RaleighDowntowner Photos by Thomas M. Way & Crash Gregg



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AROUNDTOWNAROUNDTOWNAROUNDTOWN



Sig and Nancy Hutchinson enjoying a warm winter night out in downtown Raleigh



Colton (L) and Melissa (R) sledding at Winterfest in City Plaza, complete with snow, sleds and lots of smiles.



City Council member Russ Stephenson and Mayor Nancy McFarlane downtown for First Night



Janna and Alycia at Brooklyn Heights



Congrats to the Ibarra brothers on Jibarra's 6 year anniversary!



Jan Burkhard (Carolina Ballet) & Jason at London Bridge Pub

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THE HIDDEN COLORS OF WINE

BY JEFF BRAMWELL



As with any profession, passion or hobby, we wine people are occasionally guilty of going into too much depth or detail when discussing this love of ours. Please don't judge; we mean well. Like a

hi-fi audio aficionado raves about how big a difference their "tube amplifier" makes in conveying the warmth, depth and detail of their favorite music, wine people tend to geek out in describing what we believe to be our latest and greatest finds.

Sometimes the discussion revolves around the level of detail, finesse, elegance and/or balance that makes a wine so enthralling. Other times it's the impressive opulence, plush texture or hedonistic concentration of the fruit that excites us so much. Regardless, every so often our giddy enthusiasm causes us to throw around any and all of our favorite wine descriptors, which may be a bad thing considering they rarely convey a ton of information to the more casual drinker. This can happen when frequenting your favorite local retailer or restaurant, and for this I apologize, sort of.

When you happen to catch us on one of these days, what sometimes gets lost in the shuffle are the more broad-strokes characteristics of a wine. After years upon years of jotting down tasting notes, it gets easy to look past the basic flavors that characterize some of the world's most popular wines; Pinot Noir should invariably have some cherry aromas; Sauvignon Blanc should always be at least a *little* herbaceous; Gewurztraminer, while not exactly a mainstream grape variety, should *always* have at least a hint of lychee fruit to it ... sorry, this is one of those aforementioned geeky moments. In an effort to chat about what we think really separates a wine from the pack, we may dismiss these must-have characteristics with a momentary concession that, yes, it does have the red fruit or citrus notes, but those are to be expected. So, if for no other reason than to buy myself some leeway in the way I talk about wine, I'll explain what the heck we mean when we lump flavors and aromas into these highly generalized categories.

Dark fruit: This is the catch-all, sometimes the crutch, descriptor since so many red wines have blackberry, black cherry and black currant notes. From California Cabernet and the wines of Bordeaux, France, to the more obscure Mencia of Spain or Aglianico of Italy, a boatload of red wines are aptly described as having "dark fruit."

Red fruit: Very common, this usually means that you should expect aromas and flavors of cherry and/or raspberry, though it can also involve red currants, strawberry, cranberry, pomegranate or watermelon notes. Typically, the presence of these red fruits also implies a certain level of juiciness or an easy-drinking quality.

Green notes: Most often a negative quality, "green" tends to imply under-ripe fruit, manifested in vegetal aromas similar to that of green bell pepper. But on the positive side of things, notes of green tobacco and green peppercorn tend to add a pleasant complexity to the wine and are often on display in wines made from the (fully ripe) Carmenere grape.

Blue fruit: Kind of silly, 'cause there's really only blueberry. But every so often it's just the right comparison. Sorry.

Purple fruit: A little less silly, this includes plums, prunes and figs. It also includes—shockingly—grapes. Yeah, sometimes we describe a wine as being grapey, meaning it's fairly simple. A one-note wonder.

Orchard fruits: The mention of orchard fruit encompasses a lot of the most popular white wine descriptors, particularly apple, pear, apricot, and peach. Many a Chardonnay will feature notes of apple or pear, be they fresh, baked, over-ripe, under-ripe or otherwise. Apricot and peach are typically reserved for more aromatic, slightly

obscure wines, such as Viognier, Albariño or Arneis.

Tropical fruit: Unique to white wines, comparisons to tropical fruits, such as banana, pineapple, mango or papaya, are fairly often a bit of a back-handed compliment, as they imply a certain amount of over-ripeness.

Herbal and floral: These nuances can be a little harder to put your finger on than the overtly fruity aspects of a wine. Notes of rosemary, *garrigue* (Google it), lavender, roses, and white flowers are common in a number of wines. It's usually a flattering descriptor, though some grapes, like Argentina's Torrontes, can occasionally take it to perfumey excess.

That's all for today's lesson. Sometime soon we'll delve into the most common aromas and flavors that are derived from sources other than the grapes themselves, such as the soil and oak treatment. 🍷

Jeff Bramwell is a co-owner of The Raleigh Wine Shop, located at 126 Glenwood Ave, as well as the author of VinoBurger, a cookbook that combines wine country-inspired dishes in burger form with easy-to-grasp wine education. Drop Jeff a line at Jeff@TheRaleighWineShop.com.



Marty enjoys a superb Malbec at Troy Mezze in City Market

PHOTO THOMAS M. WAY

Local Gallery News BY MAX HALPEREN, ART EDITOR

“The Martin Street Galleries,” with four galleries running from Visual Arts Exchange to Flanders on West Street, scarcely has the weight of the downtown collection (Fayetteville to Blount Street), but it does have a certain ring to it. And it does include the booming Contemporary Art Museum.

CAM’s downstairs gallery currently has a small but thoughtful and delightfully imaginative show titled *ID:ENTITY – Self: Perception + Reality*. The show is in keeping with CAM’s mission to bring cutting-edge work to the Triangle; once we enter the gallery and wander among its digital videos, we become part of the show’s meaning by interacting with and being immersed in pieces created by faculty, staff, students and others connected to North Carolina State University’s arts and humanities programs.

Profoundly based around Mark Strand’s haunting poem “The Tunnel,” the very first item in the show is *Tunnel Vision*, an interactive digital work by David Gruber and David Rieder that is both mysterious and moving. As the words of the poem flicker in and out of focus, a stranger appears murkily in the center, a circular tunnel in his chest. As we watch, we find ourselves also appearing in a small box set within an image of the speaker’s house.

On the opposite wall, David Milsaps’ *Routine* permits the viewer to rearrange entire city blocks. The viewer may move any one of 49 blocks, some cut in half, all photographed from above and set on a large grid that includes our state capitol. Touching one rectangle makes it disappear and another move into its space; no matter how we change the streets, however, everything is held within the matrix that Milsaps has framed with black images of city structures. We may think that we control the environment, but Milsaps insists that we internalize a “hive mentality” as we stay pinned within the cities we have built.

One step into the gallery proper and we face a non-interactive but altogether harrowing set of four digital videos—Marc Russo’s *The Four Horsemen of the Apocalypse: Silence, Decay, Consumption, Death*. In each, narrative is replaced by brief digital clips that come and go in a seemingly accidental progression. Despite this apparent disorder, each is unified by its own basic color scheme. Humans are represented by round-headed melds of birds, insects and Pinocchios,



Facebook Friend by Lee Cherry, Patrick FitzGerald, Karoon McDowell at CAM. 2011, digital interactive, wood, mirror.

usually hapless, sometimes vicious. There is a hint of the Holocaust—books are burned in “Silence” as a huge metal eyeball looks on. Russo’s creatures are herded onto boxcars in “Decay.” Bodies are buried and burned in mass graves in “Death.” Ferocious monsters appear amid weird forests. But, as Pogo might say, “the horsemen are us.”

We are literally embraced by *Facebook Friend*, created by Lee Cherry, Patrick FitzGerald, and Karoon McDowell. As we stare into a small hole at a vacuous face, we are show-

ered by clusters of projected phrases: “late for class again,” “working 5 hours, got nothing done,” “nap time,” “need to change...” Identities exist somehow in cyberspace, determined by what is said to and by us and what we say about ourselves.

Though already used in a number of fields, digital 3D printing provides one of the most striking exhibits in the show in McArthur Freeman’s *Poly-faces*. A tablet displays a generic plastic head that Professor Freeman, employing various tools in a program called Z Brush, molds to suit his model. Astonishingly, a 3D printer turns the digital image into a plastic head. Seven are displayed in the gallery.

The newest kid on the block is, of course, the Visual Art Exchange, which moved here from the Moore Square area some months ago and has entered 2012 with a massive show of 52 artists, “Contemporary South.” Featuring painting, photography, statuary, and installations, “Contemporary South” is as varied a show as one could ever hope for.

Photography provided the best work in the show. I was drawn to Eric Tamberlin’s photomontage *Garden of Earthly Delights*, Richard A. Usanis’ *Contemporary*



The Four Horsemen of the Apocalypse: Death by Marc Russo at CAM. 2011, digital video.

South #1, and Sara Botwick’s *Departure*. Tamberlin mounts row upon row of gabled homes and apartment buildings, running the structures up a long hill to a thin line of trees and a gray sky. Below and in front of it all is a small green patch containing a tiny playground. Presumably hordes of children live within these structures, hordes that can scarcely be accommodated by the playground. The title, of course, is taken from Hieronymus Bosch’s famous 16th century triptych which notoriously takes us from Bosch’s Eden to his peculiarly grotesque Hell.



Tunnel Vision by David Gruber, David M Rieder at CAM. 2011, digital interactive.

There is a push-pull duality in Usanis’ night scene. A factory lines a street, filling most of the space; in front of the building, Usanis has photoshopped a line of closed stores and a large sign announcing the opening of a fast-food joint—all made slightly but eerily transparent. There is no sign of life here. Nevertheless, I found the print quite beautiful: a dark blue sky looms over the street and contrasts vividly with the dark maroon of the factory while the transparency of the stores lends an uncanny sense to the whole.

The landscape in Botwick’s large panoramic C print “Departure” seems to have arranged itself for the eye: small patches of greenery lead diagonally to several highways that cut across the print. Beyond, a large sandy wasteland is filled with low warehouses, offices, autos and machines. Two wedges hold the print—the first containing trees and highways, the second the huge area beyond.

Inevitably and intriguingly uneven, “Contemporary South” is not a show I would want to miss.

For more information on CAM Raleigh and the Visual Art Exchange, visit www.camraleigh.org and www.visualartexchange.org.

Max can be reached at max@raleighdowntowner.com.



Roth Brewing Company

BY MICHAEL HANBURY | PHOTOS BY THOMAS M. WAY

If you drive down Glenwood Avenue, just past Umstead State Park, you'll find a nondescript industrial park on the left hand side of the road. Tucked back inside this park is Roth Brewing Company, a relative newcomer to the local scene, but far from inexperienced when it comes to its brewing. Brothers Eric and Ryan Roth started homebrewing in April 2008 while living in Virginia. After moving



Eric and Ryan Roth

back to Raleigh, where Ryan and Eric both went to college, the brothers opened the doors of Roth Brewing Company to the public in June 2010. Current head brewer Jimmy Weber worked as a volunteer at first. "When two of my good friends opened up Roth, I began volunteering from the beginning," explains Jimmy "Soon, the opportunity for me to come on board full-time came along and I've been here ever since. I love my job. I don't know how exactly I went from volunteer to head brewer, but it's awesome working here."

Roth Brewing utilizes malts and hops from all over the world to craft three beers for year-round consumption. Their flagship and best-selling beer is the Raleigh Red American Amber Ale. Found on draft at many bars around the area, the Raleigh



Red is a medium-bodied amber with a crisp, hoppy finish. The Dark Construct Sweet Stout is a creamy mouthful of a brew. Hints of chocolate and coffee address the nose first, but the stout quickly covers the tongue and leaves a sweet finish of toffee (I'm drinking one right now, and am looking forward to the next one already.) Roth's third year-round brew is FoeHammer, a Barley wine-style ale. Stepping up to the table at 10.5 percent alcohol, it's currently the highest ABV

brewed in Raleigh. The FoeHammer starts with a body rich in toffee and malt but also has a rich hop aroma from the extensive hopping that occurs during the brew process. Their current seasonal brew is the Forgotten Hollow Cinnamon Porter. Aged between five and eight months, this porter has

FROM OUR READERS

At the *Downtowner*, we get a LOT of emails, up to 400 a day or 12,000 a month. That's a lot of electronic data to go through. Press releases, recommendations for restaurants and places to go from people visiting or moving here from out of town, questions about venues and shows, suggestions for articles, and even celebrity sightings. But our favorite emails come from our readers telling us something they like about the *Downtowner*. Below are just a few of the hundreds of emails we get from readers and they're what has kept us going month after month for the past six years. We'd like to thank you, our readers, for making the *Downtowner* what it is today. We have lots of new things planned for 2012 and we look forward to sharing them with you.

"It often gives me great ideas of new things to try and I enjoy the personal interest stories."

ALLYN BOWERS, RALEIGH 27604
(PICKUP LOCATION: DOWNTOWN SHOPS)

"Really informative—even for people who have lived here for years!"

CINDY KIRKHART, RALEIGH 27609
(PICKUP LOCATION: SAWASDEE THAI RESTAURANT)

"It's a good place to learn about downtown events."

SEAN JEFFERSON, RALEIGH 27613
(PICKUP LOCATION: AT WORK)

"Love it!"

A.D. MARK, RALEIGH 27615
(PICKUP LOCATION: LOCAL STORES/SALONS)

"Awesome."

SARAH RIVERS, GARNER 27529 (PICKUP LOCATION: DOWNTOWN RALEIGH NEWSRACKS)

"I like the restaurant reviews."

HEIDI NELSON, RALEIGH 27603 (PICKUP LOCATION: BOYLAN BRIDGE BREWPUB)

"Love it! Keeps me informed about new restaurants, etc."

CAROLINE LYONS, RALEIGH 27539 (PICKUP LOCATION: PROGRESS ENERGY LOBBY)

"I love all the reviews of restaurants and information about what's going on."

JON YORK, RALEIGH 27607
(PICKUP LOCATION: CAFÉ CAROLINA)

"It's very informative. It keeps me up to date on a whole lot of happenings around the city and other places, too."

ROSE ALLEN, RALEIGH 27603 (PICKUP LOCATION: FAYETTEVILLE STREET RACKS)

"Enjoy it!"

CHRIS WYNE, RALEIGH 27607 (PICKUP LOCATION: DOWNTOWN RALEIGH NEWSRACKS)

"Colorful and easy to read!"

STEPHANIE SCARCE, RALEIGH 27615 (PICKUP LOCATION: SAWASDEE THAI RESTAURANT)

"Love it."

ANN HAMRICK, RALEIGH 27608
(PICKUP LOCATION: LOCAL SHOPS)

"I enjoy it because downtown is the place to be. Having lived here for 17 years and a transplant from NY, I have been a witness to a lot of change."

BILL DONOVAN, RALEIGH 27606
(PICKUP LOCATION: MISC. RESTAURANTS)

"I find your magazine to be very informational and upbeat. The articles are contemporary, which brings a fresh view. Also the headlines are catchy and seem to draw me in. Being new to the area, this really opens the door for entertainment, social events, and the hot spots in Raleigh and surrounding areas. Thanks and keep up the good work!"

RACHELL LANGDON, ERWIN 28339
(PICKUP LOCATION: DOWNTOWN RALEIGH, NEAR MY OFFICE)

"I enjoy reading it."

MARANDA YOUNG, RALEIGH 27603
(PICKUP LOCATION: COTTON MILL CONDOS)

"Love it!"

MARCIE GORDON, RALEIGH 27609
(PICKUP LOCATION: DOWNTOWN)

rich dark chocolate and caramel notes balanced by the spice of the cinnamon. Jimmy also brewed a Mint Chocolate Stout, available for only a short time this past December, with peppermint extract and organic chocolate nibs. It was a rich, dry stout that the guys plan on unleashing into the world in bottles later this year. Their soon-to-be-released Sex Viking Dunkelweiss will be available for a short while in the next few months. Dunkelweiss is the dark brother to the Hefeweizen. Named by committee at the brewery's tap house, the Sex Viking is brewed with rye to enhance the warmth of the Dunkelweiss and balance its natural fruit notes. The summer seasonal is the MiMei, a honey plum Hefeweizen. Brewed with orange blossom honey and plums that come in whole and are prepared on site, this lighter-styled Hefeweizen is light and crisp and leaves you wanting another.

Everything at Roth is done manually. "All of our mashing and grinding



is done by hand. There is no automation on the brewing house side. All of our beers require a lot of work to create, but it's worth it in the end," Ryan explains. The recent addition of the bottling line, which the guys built themselves, has opened the brewery up for greater distribution. "We're bottling the Dark Construct and the FoeHammer now. We've had the Dark Construct in stores in growlers, but both will now be avail-

able in bottles across the state." When asked what sets Roth Brewing Company apart from the rest of the local breweries, Ryan responds, "Our size is what really makes us different. Because we're small, when you come to drink our beer, you meet us. We're here brewing every day and bartending in the taproom at night. We aren't just a brand. When you come here, you aren't just some guy drinking some beer. You are part of the family. People have seemed to



really gravitate towards this attitude and this environment. We are just happy that beer lovers really enjoy our beer."



If you enjoy taking brewery tours, Roth offers up six tours weekly on Fridays and Saturdays at 5, 7 and 9pm. Their taproom is open from 4-9pm Monday through Saturday. Roth Brewing Company is located at 5907 Triangle Drive, and they can be found online at www.rothbrewing.com and reached by phone at 919.782.2099. Stop in and say hello to the brothers Roth and sample some really good beer. 🍺

Michael can be reached for hoppy comment at michael@raleighdowntowner.com.



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LOCAL HISTORY

Raleigh: A Young, But Rich History

BY ANTONISIA BAYNES, RALEIGH CITY MUSEUM

Raleigh was born as a “planned city” in 1792. Prior to that, the area (known as Wake Crossroads) was purposed to serve as a rest stop for those traveling north to south or vice versa. In 1788, the North Carolina General Assembly decided that the Crossroads would be a great place to set up permanent residence for the state capitol. Joel Lane, a local businessman, sold a 1,000-acre plot of land to the Assembly and plans were laid out for the city that were modeled after the then nation’s capitol, Philadelphia. The city was named Raleigh, in honor of Sir Walter Raleigh and his lost colony, Roanoke. Raleigh was officially incorporated on December 31 1792, and recently celebrated its 219th anniversary.

Instrumental to the role of the city as capitol was a Statehouse, or State Capitol building. The original State Capitol building was destroyed by a fire in 1831 and reconstruction began two years later. Completed in 1840, the new North Carolina Capitol building is, by its own admission, “one of the finest and best-preserved examples of a major civic building in the Greek Revival style of architecture.” Our Capitol building is renowned for its beauty and elegance not only in the state, but across the county. Many historic moments have taken place within those walls. During the Civil War, it was here that state legislators signed the Ordinance of Secession in the House of Commons Chamber.

Firsts in Raleigh

Our young city has established many customs and institutions that make it unique. The very first North Carolina State Fair was held in Raleigh in 1853 by the North



Carolina Agricultural Society. The fair has been celebrated annually since then with the exceptions of 1861 to 1869 (during the Civil War and Reconstruction) and 1926-1927 (the Agricultural Society disbanded and the state Agriculture Department took over operations) and 1942-1945 (during World War II).

The first institution of higher learning in Raleigh, Peace College, was established in 1857. Shaw University followed in 1865 as the first African American college, not only in North Carolina but in the entire South. St. Augustine’s College was founded in 1867 for the education of freedmen by Episcopal clergy. The North Carolina College of Agriculture and Mechanics Arts (now known as North Carolina State University) was founded in 1887. Meredith College followed in 1891. Raleigh is renowned for its higher education opportunities today and attracts students from all over the country and abroad.

To celebrate the establishment and growth of Raleigh, on December 31, 2011, the Raleigh City Museum hosted a birthday party for Raleigh in a kid-style fashion. There were party hats, goodie bags, an epic scavenger hunt and, of course, plenty of cake. Stop by the Raleigh City Museum anytime to help us keep celebrating! 🍰

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm. Tuesday through Friday, 1pm-4pm on Saturdays, and First Fridays, 6pm-9pm. If you have any questions, please call 919.832.3775 or visit www.raleighcitymuseum.org.



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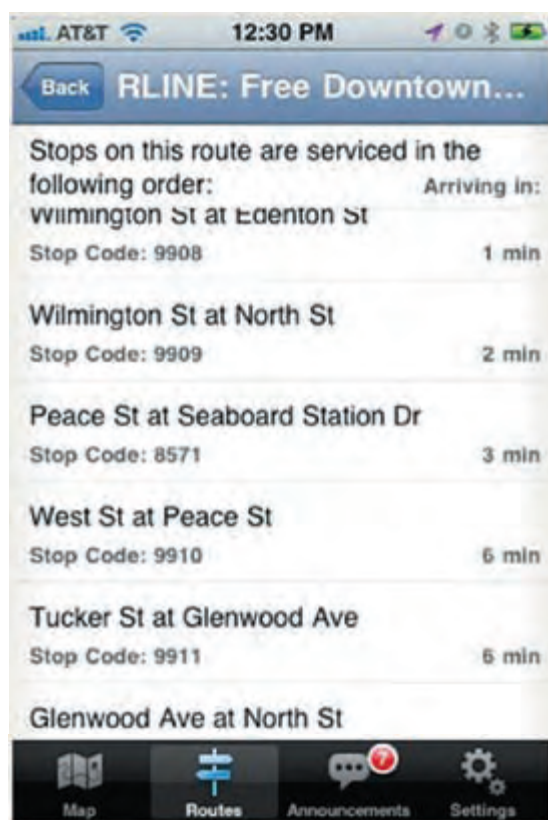
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www.MoonOverMidtown.com

FEBRUARY 17, 2012 • 7PM - MIDNIGHT

No More “Where’s the #@!% Bus?!”

TransLoc App—Redefining Public Transit BY JENN HALWEIL

Until recently, purgatory was alive, well and thriving at a bus stop near you. We have all been there—the countless minutes wasted, pulling “the bus loves me, the bus loves me not” petals from a nearby dandelion, as we wait and wonder when, if ever, the bus will show up. Thanks to a new app developed by TransLoc, that bus-waiting eternity has finally ended.



TransLoc, a downtown Raleigh-based company, has been utilizing transit GPS data to develop and deploy elegant, user-friendly web and mobile tools for passengers and administrators of more than 35 transit systems nationwide since 2005. Now, TransLoc is focusing on improving its local transit system by partnering with GoTriangle and DRI Corporation to produce *GoLive*—a website and mobile app that lets passengers track buses across the Triangle in real-time. Launched in late November, the app provides trip information for all buses across the Triangle Area, including Triangle Transit, Capital Area Transit, the Durham Area Transit Authority, North Carolina State University’s Wolfline, and Chapel Hill Transit.

Raleigh has been dubbed the “New Silicon Valley” by Newsweek magazine, and recently “Best City in America” by Businessweek. *GoLive* is a perfect example of how Raleigh continues to lead the nation in its commitment to technological innovation and environmental stewardship. *GoLive* is the first project of its kind in the

nation to seamlessly consolidate multiple transit agencies’ data into one free, easy-to-use app accessible on the web, on smartphones, or by text message. Riding the bus, reducing our CO₂ footprint, and commuting between Raleigh, Durham, and Chapel Hill has never been easier.

The only question remaining is how will you use the bus? Here are three suggested Saturday tours to test out *GoLive* firsthand.

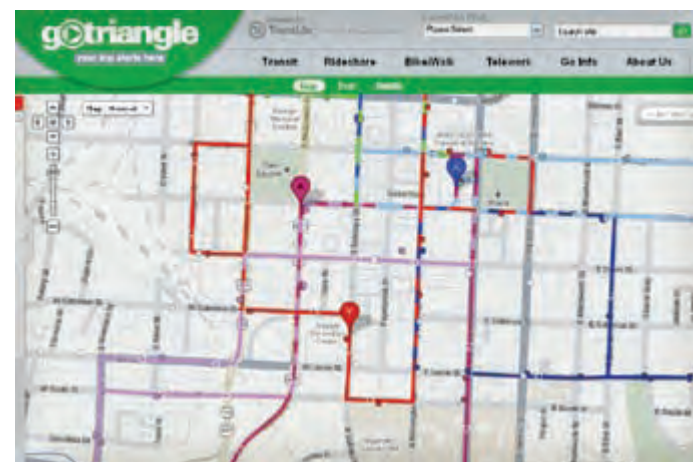
Coffee & Art Tour

Spend an afternoon enjoying Raleigh’s thriving downtown art scene, and support the environment at the same time by taking the bus! Start by downing your favorite caffeinated beverage at Wilmore Cafe. Then hop on over to **Artspace** and watch Raleigh artisans express their creative mojo, or use *GoLive* to find the next bus headed for **North Carolina State University**, where you can view **Gregg Museum’s** “Barkcloth, Bras, and Bulletproof Cotton: The Power of Costumes” exhibition opening January 19th. Finish your transit excursion at **Cup A Joe** on Hillsborough Street, where you can enjoy liquid sugar cookies (also known as Thai tea) and purchase local art off the walls of the coffee shop. Since you’re not driving, you can keep a pad on hand to jot down stories, sketch inspiring works or just doodle your way between locales.

Food & Beer Tour

As the “Don’t drink and drive” signs remind us, beer and driving do not mix. Booze and bussing, on the other hand, has the ring of a great Saturday excursion! Start this tour with a pancake stack at the **Remedy Diner** (Raleigh’s resident organic eatery) or a great Turkish dinner (with lots of vegetarian options) at **Troy Mezze** in City Market since drinking on an empty stomach is never advisable. Both are conveniently located near **Moore’s Square Transit Station** making it easy to catch the CAT

Route 1 bus to **Big Boss Brewing Company**, where you can enjoy an afternoon brewery tour the second Saturday of each month. After you’ve downed a Bad Penny, hop over to **Flying Saucer** on West Morgan via the CAT Route16 to sample your favorite seasonal pumpkin beer. Finish out the night at **Busy Bee** to witness the local hipster culture in all of their Saturday glory before using *GoLive* to hitch a ride home.



Park & Picnic Tour

Spend an afternoon enjoying downtown Raleigh’s greenways and burgeoning fashion district. Start at **Moore Square Park**, where you can go nuts over the newly restored Raleigh acorn, before hiking over to the **Raleigh Denim Workshop and Curatory**. Buy some new duds to model through **Nash Square Park** on your way to Glenwood Avenue to pick up a bottle of wine at **The Raleigh Wine Shop** and some tasty sandwiches to go at **The Rockford**. Using the TransLoc app, catch the nearest bus to **Pullen Park** where you can enjoy your food while watching the sun set behind our growing city skyline. Don’t forget to bring some extra bread for the geese, who will certainly appreciate a late afternoon snack from a well-dressed benefactor.

TransLoc is available on the iPhone, Android and Blackberry markets. To access the app online go to: <http://triangle.transloc.com>.

Jenn Halweil is a writer with an entrepreneurial spirit, who weaves together filmmaking, social ventures, and green technology. Send us your thoughts on this article to comments@raleighdowntowner.com.





Amedeo's Italian Restaurant

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY THOMAS M. WAY



In 1954, Amedeo Richard DeAngelis moved from his hometown of Reading, PA, to Raleigh, NC, leaving his family and his parents' grocery store behind to pursue a football scholarship at NC State. Dick, as he is known to friends, went on to be a pivotal member of NC State's first ACC Championship team in '57. Following graduation, he left to pursue his football dreams. Eventually, Dick returned to Raleigh and became an assistant coach at his alma mater under the legendary Lou Holtz. Although he was living a dream in a city he loved, something was missing—his mother's cooking.

It was the early '60s and Italian American food still hadn't made its way past Baltimore. So, in 1963, when a tiny venue on Western Boulevard became available, Dick's mouth started watering. It was close enough to campus for him to both coach and run the restaurant. So, he moved his mother (and her recipes) to Raleigh and Amedeo's was born.

Sure, Amedeo's has had its ups and downs, just like the 'Pack. But you can't be in business 48 continuous years in the same location and expect everything to be tiramisu and cannoli. The restaurant experienced a few lean years in the early 80s but there were great times



Owners Dave Parker and David Harris with Amedeo's first employee Lynell Williamson

and expansion during the Valvano era. The prosperity continued with Dick's old friend Chuck Amato, who hosted his weekly television show at the restaurant (as did Herb Sendek). Those were the best of times for Amedeo's. Business was booming, old friends were always around, and the restaurant bustled. Dick practically had his whole family working there and his collection of State memorabilia grew exponentially. But then, Amato was fired, Dick's wife Betty became very ill, and the family business suffered. With these hardships taking a heavy toll on Dick, he decided in 2005 to retire and turn the restaurant over to his children. He'd pop in and work the room every so often but as far as the day to day stuff, he would rather be at home taking care of his wife.

Unfortunately, Betty passed away and things only became worse for the restaurant. Finally, in 2008, Amedeo's filed for bankruptcy and nearly closed. Soon after, however, David Harris and Rodney Byrd (who



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RALEIGH DOWNTOWNER MAGAZINE

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also own the Remington Grill) stepped in and purchased 95% of Amedeo's, with the remaining 5% still under the ownership of Dick's daughter, Jill DeAngelis Parker, and her husband, Dave Parker. The new majority owners renovated the kitchen, remodeled the bathrooms and, before long, they had Amedeo's back on top and headed in the right direction. Not only is Amedeo's still going strong, but the original 12 seat pizzeria has grown to a 200 seat restaurant with private rooms and catering.

Harris and Byrd insist they make everything in-house with fresh ingredients just as Amedeo's always did. They've kept all of the old favorites on the menu and make them with care from Dick's mother's original recipes. So, if you've been longing for Mama D's popular Bleu Berg Salad (\$6.95), Amedeo's famous Lasagna (\$10.95) or Pasta Cacciatore (\$11.95), you'll find them on the menu. Additionally, Harris has introduced a handful of new, more contemporary Italian dishes, taking their offerings beyond red sauce. Chicken Marsala, Piccata, and Francese (\$14.95



each) are now available and come with a side of pasta. The huge slices of Cheesecake, Tiramisu and Triple Chocolate Cake are still there too. "Yeah, but what about the pizza?" you ask. I'll put it this way: Lynell Williamson, the very first employee Dick hired to work at Amedeo's

back in 1963, is still tossing the dough and manning the ovens. You can bet he makes sure everything comes out just right.

In addition to the timeless food, Amedeo's is a veritable NC State sports museum. Original Championship and Bowl banners hang from the ceiling, team balls and other memorabilia are tucked in every corner, and the walls are covered with autographed photos and posters. It all adds up to a fun place for watching State games, eating some pizza, and reliving your college days. 🍕



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.

Amedeo's Italian Restaurant

3905 Western Blvd, Raleigh
919.851.0473 | www.amedeosrestaurant.com
Visit www.facebook.com/raleighdowntowner for more photos.

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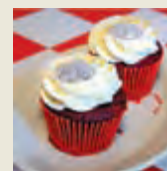
Dining Hours: Sunday–Thursday: 11am–9:30pm
Friday & Saturday: 11am–10pm
Bar Hours: Monday–Sunday: 11am–Close (as crowd dictates)

Meals: Lunch and dinner
Cuisine: American Italian
Ambiance: Family sports bar
Noise Level: Medium (dining room), High (bar area)

Features: Take Out, private dining, outdoor seating, drink specials, vegetarian options, catering, lunch specials, NC State student/faculty/staff discounts, accepts credit cards

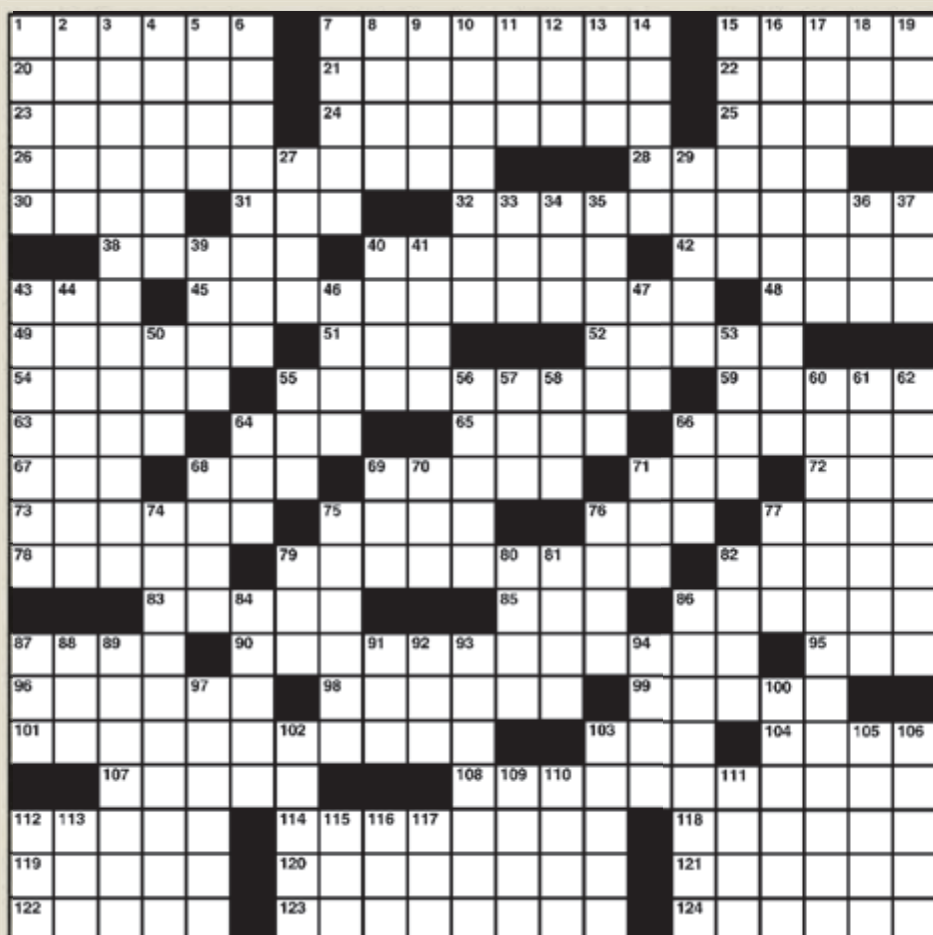
Alcohol: Full bar
Reservations: Accepted
Wireless: Free
Parking: Parking lot

Downtowner Tips: NC State students get 15% off every day, with faculty and staff receiving a 15 percent discount Sunday to Thursday on most food purchases. State students get 50 percent off entrees on Tuesdays after 4pm and 50 percent off pizza during away games Sunday through Thursday.



RALEIGH DOWNTOWNER MAGAZINE

MONTHLY CROSSWORD PUZZLE



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By Mark Bickam from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

UNDERCOVER COPSE

Yes, that's an E on the end. Look it up...

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The 2nd Coming of the Cassette

BY ZACK ODEN



Since the inception of Digg Up Tapes in 2010, friends and band mates Nathan Price (Naps, Nests) and Brian Corum (Lonnie Walker, Naps, Nests) have epitomized the term “DIY record label” in a new old-fashioned way. In their case, however, we’ll call it a cassette label (yes, cassettes). The evolutionary spawn of the clunky 8 track cartridges is experiencing an interesting resurgence in Raleigh thanks to the efforts of these 20-something-year-old musicians that were digging for something new in the time capsule of popular culture. Not only do they create and distribute the nostalgia-conjuring cassette releases for local bands they believe in, but they also book and promote shows in and around downtown Raleigh that, so far, have been absolute hits with the locals.



Price and Corum’s idea was born from a conversation with their friend, William Cashion of Future Islands. “We wanted to help our friends by releasing their music cheaply and efficiently, with no hoops to jump through. We had a lot of good ideas bouncing around, but nothing stuck as much as the idea of cassettes. I love having a tangible piece of music in my hand much more than just a digital copy, so why not create something a little out of the ordinary that people could hold on to,” Corum explains. Price continues, “William made a great point when we were talking to him.



He said, “Tapes are so cheap, even if we lost money, we’d only lose, like, \$100.” A few weeks later they had a small mixer, a borrowed Pro Duplicator tape machine, a box of blank tapes, shrink wrap packaging, and a blow dryer—apparently all the necessary ingredients for a successful cassette label.

They were now ready to begin manufacturing their first cassette for their own band, Naps. However, after completing the project with cover art and a track list, the two friends realized they might have a problem. “After we made the first few Naps tapes we thought about how many people actually still have a way to play them. Then it dawned on us: we should offer digital downloads of the tapes too. In a couple days we had download cards made that we put inside the tapes that people could use to download the album for free online,” Price says. “We were super pleased with our first effort.”

Armed with inspiration, materials at the ready, and willing bands, Price and Corum were anxious to start getting the Digg Up Tapes name and idea out there. For their next release in July of 2010, they decided to transfer Lonnie Walker’s recent WXDU live studio performance onto tape. Once the cassettes were made, Lonnie Walker boxed about 100 of them and took them on the road. The band soon found that the tapes sold better than any of their other merchandise. In explaining quick and quiet success of the tapes, Corum muses, “I think the tapes did well mainly because of the rareness, the obvious low price, and the fact that it came with a free digital download of the release. It’s like finding a piece of vinyl you’ve been wanting for a while—at half the price.”

The next step was obvious for Corum and Price: to get all of their friends musically involved in the Digg Upp Tapes plan. “There are so many bands in the Triangle that we love and are friends with. We wanted to get them all to release singles with us,” Corum says. The next idea was to release a sort of box set called “The Cassingles Collection.”

This release featured twelve local acts on six tapes, ranging from the sloshy, punkish sounds of Raleigh’s Whatever Brains to the eclectic pop-centered creations of Charlotte’s Yardwork. The individualized packaging of the collection set, which highlights all of the great Triangle bands involved, made the Cassingles all the more appealing.

The creation of the Cassingles prompted Digg Up’s first big event, a two-night Digg Upp Tapes Cassingles release party at Kings Barcade. The success of this show at Kings led Price and Corum to talk with one of Kings’ co-owners, Paul Siler, who collaborated with them on starting a monthly Digg Upp show series with the first performance in February of 2011. The success of this show series, as well as “Digg Up Presents” at Slims, led to sponsorships from PBR, Nice Price Books, The Benelux Café, and an exclusive advertisement backed by NewRaleigh.com. These endorsements helped boost their presence at Hopscotch in 2011, when they hosted two very well-attended day shows at the Hive and Kings. Their Saturday day show featured acts such as Future Islands, Lonnie Walker, Nether Friends, Quiet Hooves, and Birds of Avalon featuring Cliff from the Flaming Lips. With big plans for 2012, the inventive founders of Digg Up Tapes kick start the year off by releasing “If All We Have is Time” from Carrboro’s TOW3RS (featured in last month’s *Downtowner* Local Music column). They also have every intention of pressing vinyl this year, with TOW3RS’ being the first in line of many.

It’s incredibly impressive how far Digg Up Tapes has come in less than two years, armed with nothing more than borrowed cassette recording equipment, talented friends and a big helping of panache. They’ve helped revive a lost-but-not-forgotten medium in a supportive environment: the great music and art scene of downtown Raleigh.

Learn more about Digg Up Tapes at www.digguptapes.com.

Zack can be reached at zack@raleighdowntowner.com.



Beers With Character

Ales For Outlaws



Pale Ale



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Porter



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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: With the New Year here, what kind of advice do you have for making healthcare resolutions this year?

A: I think your New Year's resolutions should include plans for taking proper care of your health every day of the year, including taking these precautions to prevent the biggest health concerns plaguing Americans today:

1. Quit smoking, NOW
2. Get your sugar tested and take action to keep it under control if it's too high
3. Watch your blood pressure, and take steps to keep it down
4. Control your weight
5. Get a yearly flu shot
6. Pay attention and follow up with your doctor regarding new changes in your body like moles and skin lesions, self breast exams to detect early cancer warning signs
7. Stop texting while driving
8. Exercise daily
9. Get regular checkups from your doctor and dentist
10. Be sure to follow up on tests from your checkups

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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CAROLINA HURRICANES KIDS 'N COMMUNITY FOUNDATION

7th Annual Casino Night & Wine Tasting

February 26, 2012
6-10 PM

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CarolinaHurricanes.com/CasinoNight for info
Call 919-861-5774 for tickets. Admission \$200

605 Glenwood Avenue
www.brooklynheightsbar.com

919.239.4926

Monday-Sunday
7pm to 2am

Must be 25 for membership
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GREEN DAY'S AMERICAN IDIOT

the groundbreaking **BROADWAY** musical

JAN 31 - FEB 5 | MEMORIAL AUDITORIUM

For Tickets: Call (800)745-3000,
Visit ProgressEnergyCenter.com or Box Office: M - F: 9 - 5:30

AmericanIdiotTheMusical.com | BroadwaySeriesSouth.com | NCTheatre.com



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At the **Raleigh Winterfest Ice Rink** in City Plaza Every **Tuesday** through Jan 24: Two for One Tuesdays (\$8), 4-9pm

Every **Wednesday** through Jan 25: Live Music Wednesdays. Skate from 4-9pm and enjoy live music at the rink from 6-9pm.

Every **Thursday** through Jan 26: Date & Skate Thursdays. Free carriage rides with skating wristband from 6 pm-9 pm, skating open from 4-9pm.

Every **Friday** through Jan 27: Rock around the Rink with DJ Paradime from Pulse 102 from 6 pm-10 pm. Skating from 4-11pm.

Every **Saturday** through Jan 28: Skate from 11am-11pm. Every **Sunday** through Jan 29: Raleigh Winterfest Ice Rink at City Plaza. Noon-5pm, \$8 for adults and kids.

Admission is \$8 for adults and children. Check out the live timelapse footage of the skating rink at <http://abclocal.go.com/wtvd/feature?section=weather/forecast&id=7605202> and more info at www.godowntownraleigh.com/raleighwinterfest

Jan 21 (Saturday)

PineCone presents **Red Horse Project** with Eliza Gilkyson, John Gorka, and Lucy Kaplansky together on stage. At Fletcher Auditorium. Call the PineCone box office at 919-664-8302, www.pinecone.org or visit Progress Energy Box Office to purchase tickets. Cost: \$20-\$27

Jan 26 (Thursday)

First Annual Artreach 4 Kids Gala & Photo Exhibition benefiting the Artspace Youth Outreach Programs at Artspace. Live jazz with Kim Arrington, live cover band The Lawn Darts, heavy hors d'oeuvres and desserts, silent auction items provided by local artists and businesses, aspiring artist of the year selection. General Admission: \$30 (Pre-Purchase) \$40 (Door)—includes event entry, wine and chocolate tasting, heavy hors d'oeuvres, photo booth ticket. VIP Ticket: \$50 (Pre-Purchase) \$60 (Door)—includes beverages and private VIP food and bar stations, photo booth ticket, special VIP hosts to serve you throughout the evening. More info www.Artreach4Kids.org.

Jan 27 (Friday)

Roots to Rap: A Musical Conversation at the NC Museum of History. Hear a discussion led by Pierce Freelon, university professor and founder of Blackademics.org, about North Carolina's musical roots and influence on hip-hop and rap culture. The program includes special performances by local artist The Beast and others. \$11 in advance, \$15 at the door, 7pm-9 pm. For advance tickets, visit ncmuseumofhistory.org.

Jan 28 (Saturday)

11th Annual African American Cultural Celebration at the NC Museum of History, 11am-4pm. Enjoy a day of activities, crafts, music, entertainment, and foods in celebration of the state's African American heritage and culture. In honor of the festival's 11th year, this year's event highlights North Carolina's 11 historically black colleges and universities—the largest number of any state in the nation. Over 75 musicians, storytellers, dancers, historians, playwrights, authors, artists, re-enactors, chefs, teachers, scholars, and other presenters will share their culture and heritage. Visit www.ncmuseumofhistory.org for more information. Cost is free.

Jan 31–Feb 5

NC Theatre and Broadway Series South present **Green Day's American Idiot**. The New York Times calls Green Day's American Idiot "thrilling and emotionally charged, as moving as anything on Broadway!" Based on Green Day's ground-breaking rock opera of the same name, this daring new musical tells the story of three lifelong friends, forced to choose between their dreams and the safety of suburbia, and features the smash hits "Boulevard of Broken Dreams," "Holiday" and "21 Guns." Tickets as low as \$16. www.nctheatre.com/shows/green-days-american-idiot

Feb 6 (Monday) & Feb 7 (Tuesday)

The 27th Annual Emerging Issues Forum at the Raleigh Convention Center. Generation Z is the most highly connected, globally aware, and digitally savvy group in our history. Join us as we explore Gen Z's impact on our economic and workforce development, how increased connectivity raises the bar, and how we can ensure their—and North Carolina's—overall well-being. 8am-3pm. Cost: Non-Profit, Government, Higher Education: \$275 & Individual: \$400. Visit www.ncsu.edu/iei/index.php/news-events/2011-emerging-issues-forum

Feb 9 (Thursday)

Martinis to the Max at the Wells Fargo IMAX® Theatre at Marbles Kids Museum, 5:30pm-8pm. Martinis to the MAX is a monthly happy hour (2nd Thursday of each month) at the Wells Fargo IMAX Theatre at Marbles featuring an inspiring documentary, specialty Marbletinis, beer and wine, and light appetizers. Event tickets are \$20/person or \$10/IMAX Power Pass holder. All ticketholders must be at least 21 years of age. For more information or to purchase tickets, visit www.imaxraleigh.org/marbletinis. Next Martinis at the Max is March 8.

February 14-19

NC Theatre and Broadway Series South present a brand new 25th anniversary production of the legendary musical, **Les Misérables**. This new production has been acclaimed by critics, fans and new audiences and is breaking box office records wherever it goes. The New York Times calls this Les Misérables, "an unquestionably spectacular production from start to finish." The London Times hails the new show "a five star hit, astonishingly powerful." www.nctheatre.com/shows/les-miserables

Feb 16–Mar 4

Carolina Ballet presents **Balanchine Rarities** in Fletcher Auditorium. Thanks to a grant from the National Endowment for the Arts, Carolina Ballet is reviving three short works by George Balanchine that are so rarely performed that they've almost been considered lost. Included in the evening is A La Française, one of Balanchine's few comic pieces, hailed by the *New York Times* as "whimsical... told with clarity, charm, wit-and just enough seriousness." Tickets start at just \$25. www.carolinaballet.com/balanchinerarities.html

Feb 18 (Saturday)

Exhausted Remedies: Joe Holt's Story at the Raleigh City Museum from 2-4pm. Meet Joe Holt, the first African American student to try to integrate the Wake County Public School system. Mr. Holt will share his 37 minute documentary, "Exhausted Remedies: Joe Holt's Story", following with a Q&A session with museum guests and Mr. Holt. Visit www.raleighcitymuseum.org for more information.

Feb 23 (Thursday)

DRA Annual Meeting and Downtown Awards Ceremony at the Raleigh Convention Center. Networking Reception (5pm); Dinner and Awards Ceremony (6pm). The DRA 2012 Annual Meeting and Downtown Achievement Awards Ceremony celebrating individuals, businesses, and organizations whose contributions are making a significant impact on the revitalization of the city center. Admission DRA members \$50 / Non-Members \$60. For more information and to sign up for tickets, visit www.godowntownraleigh.com/annualmeeting.

Mar 15–Apr 1

Carolina Ballet presents **The Little Mermaid**. Single ticket prices start at only \$25. www.carolinaballet.com/thelittlemermaid.html

DOWNTOWN SNAPSHOT

From the Downtown



Raleigh Alliance



Dear Reader, As February approaches, we invite you to join us in celebrating the growth and success of downtown at the Downtown Raleigh Alliance 2012 Annual Meeting and Downtown Achievement Awards Ceremony on Thursday February 23 from 5-8pm at the Raleigh Convention Center.

This year we are excited to celebrate individuals, businesses and organizations whose community impact has significantly contributed to the revitalization of our city center. In accordance with the tagline, "Destination Downtown: Right on Track," the Alliance presents guest speaker, Roger Brooks, President of Destination International Development, to reveal the key ingredients of an outstanding destination.

This year, the DRA really wants to engage more downtown residents in its efforts. After all, the residents are the lifeblood of any strong downtown. That's why we're offering heavily discounted tickets to Raleigh citizens that live inside the boundaries of Peace St., Martin Luther King, Jr. Blvd., Boylan Ave. and Bloodworth St. or in surrounding downtown neighborhoods. Qualifying residents can contact Erin Heiderman at 919-821-6986 or erinheiderman@downtownraleigh.org for the resident promo code.

For more information about the event, including an online registration and payment form, visit YouRHere.com/AnnualMeeting. The RSVP deadline is Thursday, February 9, so don't delay! We hope you will join our celebration of all the great things happening in downtown Raleigh.

Please enjoy this issue of the *Raleigh Downtowner Magazine*.

David Diaz

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

DOWNTOWN RALEIGH ALLIANCE 2012 ANNUAL MEETING AND ACHIEVEMENT AWARDS CEREMONY

THURSDAY, FEBRUARY 23

where
Raleigh Convention Center, Ballrooms B and C

networking reception
5:00 pm-6:00 pm

dinner & program
6:00 pm-8:00 pm

admission
\$50 DRA Member/\$60 Non-Member

discount for downtown residents
Call Erin Heiderman at 919.821.6986 for more details.

rsvp by thursday, february 9
Register online at:
YouRHere.com/AnnualMeeting

You are cordially invited to the **DOWNTOWN RALEIGH ALLIANCE** 2012 Annual Meeting and Downtown Achievement Awards Ceremony celebrating individuals, businesses, and organizations whose contributions are making a significant impact on the revitalization of the city center. Driven by the tagline, "Destination Downtown: Right on Track," the Alliance presents guest speaker, Roger Brooks, President of Destination International Development, to reveal the key ingredients of an outstanding destination. Mr. Brooks is well known for energizing communities into action—providing ideas they can implement today to make a difference tomorrow. Join us for an entertaining evening as we celebrate the current successes and future opportunities in downtown Raleigh.

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