



RALEIGH DOWNTOWNER MAGAZINE

VOLUME 8, ISSUE 10

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

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THE ART OF BUSINESS



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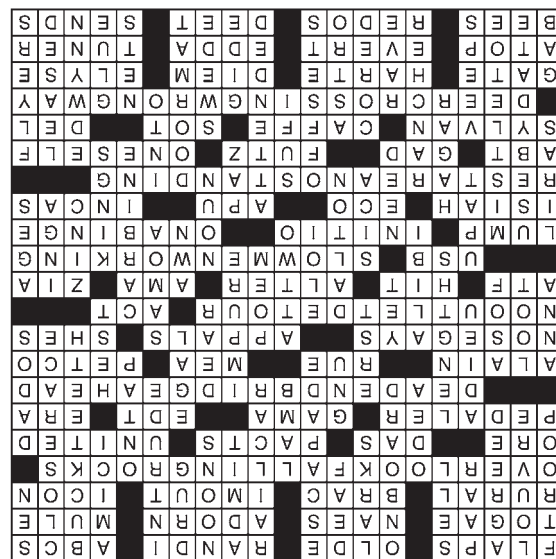
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 online, back to 2005

COVER PHOTO: *Local artist Victor Knight will be one of the first business to open shop in the Raleigh Foundry incubator.*



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SOME OF OUR DISTRIBUTION LOCATIONS

These are just a few of the places where the *Downtowner* is available each month. With our 100% pickup rate, many locations run out after a couple of weeks. If you can't find a copy, visit our website and read the current PDF available online. You can catch up on past issues too. If you have suggestions for another location where you'd like to see the *Downtowner*, email us at delivery@raleighdowntowner.com. We love hearing from our readers!

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 The Paramount
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The Hudson
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 RBC Plaza
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DECO Raleigh
 Mahler Gallery
 Landmark Tavern
 Sheraton Hotel info desk
 Progress Energy building lobby
 Cooper's BBQ
 Capital City Club lounge
 Progress Energy building café
 bu-ku
 Carolina Café
 Crema
 Spize Café
 Busy Bee
 Boylan Bridge Brewpub
 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

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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)
 Raleigh Wine Shop (sidewalk)

Tesoro Salon
 Mellow Mushroom
 Hibernian
 Helios Café (sidewalk)
 Brueggers Bagels (sidewalk)
 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
 Five Points Post Office (sidewalk)

SEABOARD STATION

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

POWERHOUSE DISTRICT

Napper Tandy's
 42nd Street
 Natty Greene's
 Mantra Indian Cuisine

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

THE ART *of* BUSINESS

Entrepreneurism and Small Business in Downtown Raleigh

The economy is slowly getting better but is still sluggish, anchored in the fear stemmed from the recession we've been, among other factors. We've been fortunate enough to be encased in a small bubble here in Raleigh, one that wasn't as affected by the economic downturn as the rest of the country. Living in our state's capital, the multitude of great colleges in the area, the upward trend of people moving from suburbia back into vibrant, active downtowns, being close to RTP's multitude of corporate headquarters, and the abundance of small business entrepreneurs in the area were all factors in our fiscal suit of armor.

Small businesses are the glue that help a community thrive. Business owners are usually passionate about not only their business but also about the community in which they live. They tend to buy local, keeping more money in the immediate area. They hire local people, who in turn spend their money locally. The higher education rate in Raleigh, a large tech-centric workforce (who tend to found a higher number of startups since the barrier to entry is smaller), our better than average economic status, and large community of music, art and creative professionals all help contribute to the high number of startups and self-employed in our area.

In the entrepreneur arena, Durham got the jump on Raleigh a few years ago with the launch of American Underground, a very successful incubator space in the bottom floor of the American Tobacco Campus. Housed near the Durham Bulls ballpark and DPAC, the high-tech Underground houses nineteen tenants and offers a mix of upscale amenities as well as clustered resources.

Proponents of Raleigh's entrepreneurial initiative viewed the Underground with understandable envy. Having a space that attracts some of the best and brightest will also attract them to other empty commercial space nearby as well as the entire surrounding community.

HUB Raleigh

Enter HUB Raleigh. Born out of a partnership between Brooks Bell, founder of optimization firm Brooks Bell and



Shared kitchen lunch room at Hub Raleigh

past president of the Raleigh-Durham Chapter of Entrepreneurs' Organization (EO), and Christopher Gergen, founder of Durham's Bull City Forward and Charlotte's Queen City Forward, the HUB Raleigh team includes entrepreneurial and real estate development veteran, Jason Widen and Jesse Lipson, Founder of ShareFile (now part of Citrix).



Jason Widen is the Executive Director at HUB Raleigh

HUB Raleigh was sparked in part by Innovate Raleigh and has benefited from the support of Raleigh's growing entrepreneurial community. Located in the old WRAL 101.5 radio offices at 711 Hillsborough Street (also home of Junior League Raleigh), HUB Raleigh offers its tenants 18 fully-equipped workspaces for full- or part-time access,

five private suites for growing companies, shared receptionist/printer/copier/kitchen, and a large conference room.

Jason Widen, HUB Raleigh Executive Director, tells us, "Our vision is to be one of the top five entrepreneurial communities in the country. And I'd say that we definitely need more community support for this to work long term. We want more people to get involved. It's only \$300 dollars a year for a community membership and we'll have monthly events and programming so it's well worth the value simply for the people you'll meet. We're also looking for corporate sponsors; there's a whole host of different sponsorships that small or big businesses can be a part of that helps support the entrepreneurial community.

I'd describe HUB Raleigh as a catalyst, a convener and a collector of entrepreneurial activity. These are terms that Raleigh city council member Mary-Ann Baldwin used. She's helped to develop >>>



One of the offices in the middle of cosmetic updates at Raleigh Foundry

this grassroots movement and is a leader in the business community. I think she's the main reason why entrepreneurship has blown up the way that it has. She's been a huge contributor for us as an advisor helping to promote what we're doing and inviting us to participate on the steering committee of Innovate Raleigh, as well as helping to find ways we can collaborate. Jesse Lipson, Brooks Bell and Christopher Gergen have been tremendous and I'd definitely include Mayor Nancy McFarlane as well. Entrepreneurism, startups and small business are all hot topics right now; people want to make it happen here in Raleigh and the Triangle." More info at www.hubraleigh.com.

Wilmore Office Lofts

On a smaller scale, another shared office space in downtown is the Wilmore Office Lofts, located above the Wilmore Cafe on Wilmington Street. The Lofts offer nine separate suites in a total of 3,000 square feet and feature soaring ceilings, vintage walls and floors, plus a common lobby, kitchen, shower and bike room. The most significant feature, as with most shared incubator spaces, may be the opportunity to mingle



Gerardo Serrano is the spokesperson for Raleigh Foundry and his business will be one of its first tenants

with and make the most of other entrepreneurs. In fact, organizer/developer Carter Worthy (Carter Worthy Commercial) coined the term "entrepreneur-share" which aptly describes the sentiment inside the shared space.

Carter tells us, "Our goal is to make the Lofts downtown Raleigh's crossroads for connections and success. The space used to be part of a pawn shop. We like the idea that exchanges are still taking place there—only now it's about business people swapping intel and inspiration."

Current tenants include the marketing companies GBW Strategies and Brasco Design+Marketing as well as the office for Ashley Christensen's restaurants and the nonprofit Help One Now. More info at www.cwcproperty.com

Raleigh Foundry

The next upcoming incubator/shared space in downtown is Raleigh Foundry, which will be composed of a highly diverse group of small businesses ranging from non-profits, men's clothing, skateboarding, software, media/promotions, musicians, artists, and more. Once cosmetic updates are completed, the Foundry will be located at the corner of Person and Hargett Streets in part of the Longview complex.

The initial idea for the Foundry was one of philanthropic origins from Longview building owner Gordon Smith, who originally worked with Paul Barton from the newly opened Lumina clothing company for this entrepreneurial collective. The Foundry will occupy three floors for a total of around nine or ten thousand square feet: the top floor housing the entrepreneurial collective/arterial incubator, the second floor slated for vocational skills and training as well as a music school, art school and possibly in-house music studio, and the bottom floor home to a culinary arts program in the vast commercial kitchen space already in place. A small restaurant, lounge, café and library are also on the wish list for this floor.

Gerardo Serrano, president of not-for-profit Sixth Sun, has taken over the lead of spokesperson for the Foundry, which he calls a "do-ocracy", where everyone works as a group and the need for any kind of hierarchy has been eliminated. Once opened, the Foundry will house around 16-20 small businesses, ventures and groups.

Gerardo is excited about the completion of the space and working with other local small business incubators, "We're collaborating with the other entrepreneurial

collectives in the area such as Hub Raleigh and Design Box to put our money where our mouth is. In order to eliminate redundancy, we're having these conversations and working together to create a great network of support for local small entrepreneurs, visionaries and small businesses. Everyone involved with the Foundry is incredibly dedicated, motivated and innovative. We really couldn't have gotten to where we are without the support of our family and friends and we're looking forward to our official launch very soon."

Find out more about Raleigh Foundry on their Facebook page www.facebook.com/RaleighFoundry and their upcoming website www.raleighfoundry.com.

Small business advice

We asked a few of our advertisers and colleagues who are small business owners to tell us one piece of advice they would like to have received before beginning their entrepreneurial endeavors and a little about their background if they'd like to include it. Our questionee's businesses ranged from retail, bars, restaurants, seafood service, apparel manufacturer, and auto service. What all these people have in common

is they are all entrepreneurs who created something from nothing—or more accurately, created something from something intangible—taking an idea, an experience, a background, or a passion and turning it into something real, a business that creates jobs and infuses money in the local economy, and affects others around them in a positive socio-economic way.



Maurizio Favale

Maurizio Favale, Tesoro Hair Design

320 S. Glenwood Avenue | www.tesorohairdesign.com

One piece of advice that I would share to anyone wanting to open up their own business, would be to always concentrate on quality customer service. Every person that walks into my place of business is treated with the utmost respect and given a warm welcome. I also ensure that once service is given they leave with a sense of well being; making them want to return because I've made them feel like they're a VIP. Extending a warm handshake, a hot espresso, or another form of genuine "Italian" hospitality, both when they arrive and when they leave, contributes to the reason why that client will want to come back.

I began in cosmetology over 20 years ago; to help with our family owned salons in S. Florida. I witnessed first hand from my parents, the value of customer service. To this day, my father who is nearing 80 years old, extends a warm welcome to those who still go to him to get their hair cut. The greatest value I have seen from continuing the service culture I learned from my family, is the number of friendships that have resulted

in the care and hospitality given to everyone who walks through our doors. Tesoro means 'treasure' in Italian and we certainly value every client and friendship we've made and hope to continue doing so in the Raleigh area for many years to come.

Samad Hachby, Babylon Restaurant

309 N. Dawson St. | www.babylonraleigh.com

My advice is to be hundred percent behind the quality of the concept. Don't confuse the brand and do stay focused on **QUALITY**. Moreover, people in Raleigh want better quality food, service and international music. My first



Samad Hachby

venture, Mosaic, is seven years old and still going because we were a pioneer in our lounge concept that morphed into an international brand because of our originality. We applied the same concept to Babylon when it opened in the most original and obscure part of town, but the secret is to stay true to one's vision without selling out and trying to make a fast buck.

For a new restaurant, focus on food, food, food. If you cannot cook, don't open a restaurant, if your palate is not developed for wines and beer, don't open or pretend to know the business, you will close fast. Second: service, service, service. Bad attitude means horrible experience and it will translate to a failed business. Finally, just keep it real, relax, listen and be flexible; there is nothing new under the sun someone has done it better before you.

Ryan Speckman, Locals Seafood

919.675.CRAB | www.localsseafood.com

One piece of advice I have for new/existing business owners is to make sure you always have a top quality product and great customer service. In my opinion, these two variables are essential to the foundation of a small retail business. If you can excel in these areas, then you can compete with larger companies.

On a personal level, you must be prepared for the sacrifice that is necessary to even maintain a small business. An owner might as well plan on a small business consuming the better part of your life, daily and weekly. There won't be many true "weekends" or vacations. Your mind will always be on the business and you usually bring work home with you. Patience and persistence are the two virtuous qualities a small business owner must inherently have. Add a little bit of luck and you may be successful.



Ryan Speckman

My partner Lin Peterson and myself both received degrees in Fisheries and Wildlife Science from NCSU. We have an appreciation for the conservation of natural resources and understand the dilemma of managing these entities for public use. Our goal from the beginning has been to get a fresher seafood product to the Triangle, encouraging the consumer to purchase locally caught seafood while putting money back into the local coastal economy. >>>

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Jamie Saad, The Black Flower Bar

517 W Peace St. | www.facebook.com/blackflowerbar

I moved to Raleigh to go to grad school, and I ended up owning a bar. It's a small bar, open seven nights a week, 365 days a year (with no exceptions), and we specialize in cocktails and live music, for the most part. The details of my journey are long and mundane, and after being open for four years, and on the verge of opening a second concept, I've learned five important lessons, and I learned them all the hard way.

1. Importance of fundamentals
2. Develop simple systems
3. No room for emotion
4. Don't rely on any ONE person
5. Be realistic about your target audience

At the risk of sounding like your high-school gym teacher, the best advice I have to offer an aspiring bar owner is this: focus on fundamentals. Fancy dance-lights and cocktailers with iPads are all fine and dandy, but do you have plenty of house vodka? Is the beer cold and properly rotated? Are the bathrooms clean, and stocked with soap and toilet paper? Is the music loud enough, but not too loud? You get the point.

Most people don't understand how high the stress level can get behind a bar, because no matter what, a good bartender never stops smiling. This being said, all processes should be simplified as much as possible. In this business, mistakes unequivocally have a direct [and negative] effect on the customer, and the customer is the one [and ONLY] person that gives your job a reason for existence.



Jamie Saad

amplified, and these emotions need to stay on the customer side of the bar. And the higher up the employee food chain you are, the less emotion you're allowed to feel. If some guy decides to take out his aggression on your bathroom mirror, you can't take it personally.

So, you have this rockstar bartender that knows EVERYBODY in town. Every shift he works, he brings 50 people in, and he's increased revenue in your off-nights by 70%. Now, he just got a better offer from a bigger bar. Do his people stick around when he starts promoting his new job? Do we even need to answer that? Rockstars like that are great, but you had better have a product that, once he leaves, keeps selling itself to the people that he introduced you to.

Every market moves and regional economies shift like crazy. Obviously you can shape your target demographic by the music you play, your dress code, your marketing, and the inventory you carry, but you simply must accept the fact that successful bars fill a need in the marketplace. Make sure you are marketing your concept to a group of people that will listen to what you have to say. Otherwise, you'll just be yelling at an empty room, while your competition's customer base assimilates your bread and butter.

Lou Menditto, Benchmark Autoworks

227 W. Davie St. | www.benchmarkautoworks.com

I would recommend two pieces of advice for someone starting a new business; one on business approach, the other on where to get deeper focused advice:

1. Be prepared to adapt your business plans to best fit the needs of your customers. This can take many shapes, such as adapting your schedules, allowing online payments, increasing your personal visibility within the shop to socialize with customers, etc. There will be aspects of the business that you didn't foresee or that didn't quite work the way you expected, so you need to be flexible in your approach.

2. Create your circle of advisors, both paid and unpaid. Make full use of the free services provided by the Small Business Administration. Directly, or through their relationship with SCORE, they provide a wealth of online advice in the form of reading material and videos that can be used to prepare yourself for face to face meetings. Be sure to follow up and schedule in-person sessions at their office.

I have an engineering degree from Stevens Institute of Technology. I have been a resident of Raleigh since 1983 and worked 15 years as a network architect at IBM, followed by 16 years in R&D management and business development at Cisco Systems in RTP. I have always been very hands-on and mechanical,



Lou Menditto

including building a multi-story addition on my home quite a few years ago. I enjoy cars and have an eclectic variety of vehicles. Benchmark Autoworks specializes in auto repair. In keeping with our motto of serving the local workforce and residents within the downtown area, we service all major makes and models and offer conveniences aimed at our customer set. We believe that the appeal of being able to have your car serviced just a short walk from work or home is of tremendous benefit; avoiding the hassle of scheduling drop-offs, arranging rides, or waiting for your turn in the sitting room. Located right in the heart of our customer base, we also wanted to focus on providing very high quality service.

Steven Feinberg, Mosaic Wine Lounge

517 W. Jones St. | www.mosaicwinelounge.com

My advice would be to spend as much time as possible researching your proposed business before you begin the whole process of planning and opening: the startup costs involved, the local laws, regulations, and permits pertaining to your business, and your target clientele. The more you know and understand before opening the business, the more accurately you can gauge your estimated overhead, startup costs, and profits!

I've been in the nightlife/music business for over a decade, DJing and planning festivals, conferences, and events both in the Triangle area and in other locations nationally and internationally. I have been a part of Mosaic since its opening in 2006.

Mosaic is an internationally-themed wine bar, with indoor/outdoor seating. In addition to wine, Mosaic serves hookahs on its patio, as well as a large selection of beers and cocktails. Throughout the week, Mosaic hosts a variety of events, including wine tastings, themed dance parties, international nights, art and dance exhibitions, and music festivals.

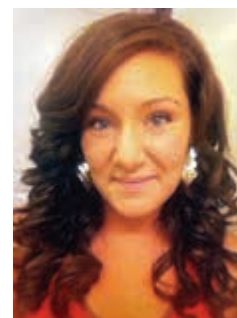


Steven Feinberg

Angela Hollen, Spitter Spatter

www.spitterspatter.com

My advice to someone starting a business is that it's important to understand that success is not just a behavior; it's a mentality. You have to get to the point where you want it more than anything else, including sleep. Part of it is about learning what you are capable of, but the other half is having the faith to put behind the hard work and strategy. When you know what you want, you can't afford to count the costs. You do whatever it takes to make what you want happen a reality. I keep pushing because I want to see how far I can go and what I can accomplish. I



Angela Hollen



One of the shared workspace areas at Hub Raleigh

Let's face it... When all is said and done, bartenders really have one job: Feeding people booze. And booze makes people emotional. Some good, some bad, all



Raleigh Foundry pre-launch First Friday event

want to see what I can do, what I can be, what I can create. Most importantly, I want to see what my life would look like if I didn't count the cost and if I was willing to go farther than anyone else.

As CEO of Spitter Spatter and a serial entrepreneur in the making, I have always been something of a business MacGyver. I love mixing and matching technologies and processes to create sustainable products with a real purpose. While pursuing my graduate degrees in Textiles from NC State University, I began the ultimate challenge of launching Spitter Spatter. Spitter Spatter is a brand of antibacterial and stain resistant apparel for infants and toddlers. We are based in downtown Raleigh and will launch online in a matter of weeks.

Jean Martin, NOFO @ the Pig

2014 Fairview Road (Five Points) • www.nofocom.com

My advice to new business owners would be to surround yourself with happy, talented, creative, good people. You can't do everything yourself, be everywhere you need to be or know all you need to know.

I grew up in Raleigh and have lived happily in the Five Points neighborhood for over 60 years. Sissy Ashby, Doug Deising and I were partners in Simple Pleasures Market and Café from the late '70s to the mid '90s. Sissy and I remain partners at Glenwood Grill, which has fed neighborhood folks for 22 years at its Glenwood Village location. Always a loyal Piggly Wiggly customer, I was happy to bring life back to the Pig through NOFO, which is a combination café, food market and gift shop, open seven days a week. It's been described as wacky, unique, clever, cheerful, quirky, fun, and delicious. Southern Living named us "one of the 50 best gift shops in the South" and we've won numerous awards for Best Brunch, Best Bloody Mary, Best Eggs Benedict, & Best Salads. I love supporting local business and give thanks every day that I'm lucky enough to live in Raleigh, NC. 🍷



Jean Martin

Upcoming Events

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 Small Business Day: Saturday, Nov. 24 | www.smallbusinesssaturday.com

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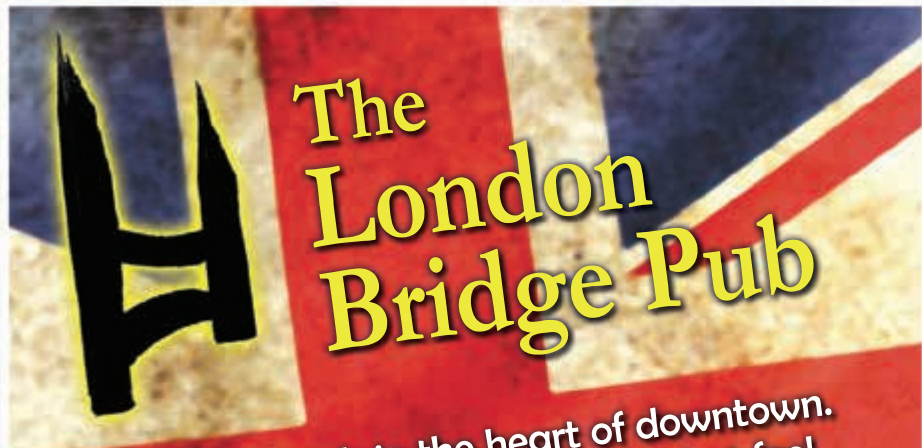


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<<<

Congratulations to **Will Long** who was the first to identify last month's Where's It @ clue as part of Lichtin Plaza in front of the Progress Energy Center for the Performing Arts located at 2 E. South Street in downtown Raleigh. Lichtin Plaza is a surprisingly large 2-acre area often used for special events for the NC Theatre, Carolina Ballet, NC Symphony and other organizations that perform in Progress Energy Center and was named after Harold Lichtin, a prominent regional commercial real estate developer.

Our runner-up winners were Ashley Winne, Shannon Ray, Eric Duncan, Sheila Levie, and John Elliot. Thanks for entering and be sure to try your guess with this month's photo.

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- Ten \$15 gift certificates to **Mantra Indian Cuisine & Bar** located in the Powerhouse District near Napper Tandy's. Come experience Award-winning chef Gamer Rawat's elegant and exquisite dishes. www.mantraraleigh.com
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From the Publisher

First, we'd like to send our condolences to friends and colleagues up north who were unfortunate enough to wind up in Superstorm Sandy's path. We've had enough storms and hurricanes trample through NC to know it's a lot more devastating in person than it looks on TV and in the news. We wish you the best in getting your lives back together as quickly as possible.



Next, we'd like to welcome our newest advertisers to the *Downtowner* family: **Benchmark Autoworks** (p. 16.) For all your auto mechanic needs, visit these guys conveniently located right in downtown Raleigh on Davie St.; **Sushi Gami**—Finally, Cameron Village has sushi (and really good sushi at that, p. 5). They also have burgers for when you're other half wants something different; **DECO Raleigh**—Be sure to check out this new very hip retail gift/art/

design shop at the corner of Hargett and Salisbury Streets (yes, finally more retail in downtown, p. 11); **Dickey's Barbecue Pit** on Davie St. Congratulations on your two-year anniversary of serving great on-site smoked barbecue (p. 11); and **Downtown Dental**—Make them your go-to guys for anything smile-related. They're located right in the very center of downtown at Hargett and Fayetteville Streets (p. 13). Please stop by and support these local businesses and tell them the *Downtowner* sent you.

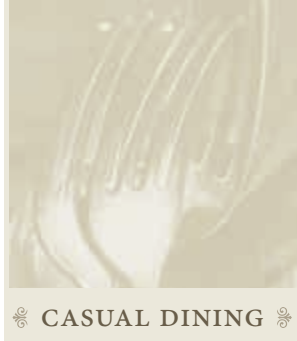
So what's going on downtown? There's a LOT happening in the next month or so. Check out our Calendar on page 22 for details on any of the following events and lots more.

Want to run away? Check out the **Raleigh Fall Festival 5K & 10K races** on Nov. 11. Interesting in learning about our city's future? Catch the **Urban Design Center's Downtown Planning—Then and Now** on Nov. 14. It's time for the annual **Raleigh**

Christmas Parade Saturday morning Nov. 17 and that same day is the **Designers' Downtown Market**, as is the **17th Annual American Indian Heritage Celebration**. The über-popular **Raleigh Winterfest** starts Dec. 1. And we're narrowing down a date for our own **Annual Downtown Santa Ball—A Toy Drive for the Boys & Girls Club**, which will also double as the *Downtowner* 7th Annual Anniversary Party! We hope to host it in the first couple of weeks in December, so watch our Facebook page for details. www.facebook.com/RaleighDowntowner

Cheers,

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



CASUAL DINING

Chuck's

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

When I first heard about Chuck's, my mouth began to water. Burgers made with organic, grass-fed, cage-free chuck beef that's ground daily? Homemade condiments and hand-cut fries? Spiked milkshakes? All presided over by Ashley Christensen? Let's go!

Located next door to her chicken-centric restaurant Beasley's (see our review in Volume 8 Issue 5: www.bitly.com/DMv8i5), Christensen chose to color this space red, white and black, but gave the Wilmington Street side floor-to-ceiling windows that provide splendid natural light. Artsy photos, sculptures of cow heads and industrial fixtures add to her quirky yet hip touch. Still, Chuck's true personality comes from its staff. Dressed in jeans, T-shirts, and sweaters, they exude sincere friendliness and appreciation. The pleasure they take in creating a fun and relaxing atmosphere makes it impossible not to smile and feel welcome.

Chuck's underscores Chef Christensen's talent

for harmonizing flavors and textures. Be sure to take advantage of the menu's five-ounce "Little Chuck" option (\$6.75), which makes it possible to taste several of her composed burgers in a single visit. Once a preference is established, go all in with the half pounder (\$9).

I had a hard time deciding on one favorite, but since I'm always asked, I'll at least narrow it down to three. The first is the "Bradley" with buttermilk blue cheese, roasted beets, endive, red onion, and banyuls aioli layered on a flat top seared, beautifully cooked patty. It's sweet, earthy, salty, and savory.

The two burgers at the top of the list are "Last Word" and "Spirit Animal." The Last Word is topped with crispy fried kale, truffle cheese and hazelnut vinaigrette. This culinary masterpiece has textural diversity and depth of flavor unlike any burger I've ever eaten. The smoky, spicy, but cool Spirit Animal is another work of art. It's smeared with cream cheese,

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covered with roasted poblano peppers and grilled tomatoes, then dusted with finely crumbled tortillas.

The others that didn't make my tri-fecta (can I have a top six?) are the "Big House" with aged cheddar, sorghum Dijon and thyme-scented shallots and the "High and Valley" with avocado, blistered peppers and bacon-onion jam are not only filling but also extremely popular. However, the "Dirty South (Carolina)" dwarfs both of these. This mountainous delight contains smoked pork shoulder and red pea "chili," slaw, cheddar, crispy tobacco onions, and yellow mustard. Except for the fact that a "top six" list isn't really too helpful, these exceptional burgers would have been favorites too.

Chuck's also provides the opportunity to have a plain burger or customize one from the many ingredients on the menu (although it's not written on the menu). Those preferring to avoid red meat can choose between the Buttermilk Fried Chicken Sandwich (\$7.25) with a combination of dark and white meat, the Iceberg Wedge (\$6.50) or the Veggie Burger made in house with lentils, farro and mushrooms.

Whichever you decide, I strongly recommend adding the Belgian Fries. Hand cut and served with your choice of eight different homemade sauces, they are completely crisp on the outside yet moist and creamy on the inside. A side is \$2.50,



but if you're with a group, the Half Pound of fries (\$4) is the way to go. My personal choice, though, is the Fork and Knife Belgian Fries (\$7.50). A feast itself, these fries are topped with red bean chili, iceberg lettuce, cheddar, and buttermilk herb dressing.

Then there are the milkshakes (\$5). Well, dessert in a glass is more accurate. Most of them change frequently, but the Chocolate Cake and Salted Peanut Butter & Banana have been staples so far. The first actually has a whole slice of chocolate cake in it, while the PB & B has gobs of peanut butter and slices of banana. Both are sensational. Plus, the option to add a shot of spirits turns these childhood

comforts into a decidedly adult pleasure.

The restaurant also presents many other beverage options including local specialties Sun Drop, Blenheim Ginger Ale (available hot or "not so hot"), Cheerwine, and Aviator Brewing Company's draft root beer. And, naturally, there is beer and wine here as well.

Chuck's is carnivore heaven. It has the best burgers in the Triangle and amazing milkshakes. Ashley Christensen has earned the third jewel in her culinary crown, and I am completely smitten. 🍔

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 information, visit Brian at www.loveatfirstbite.net. Brian can be reached at brian@raleighdowntower.com.

Chuck's

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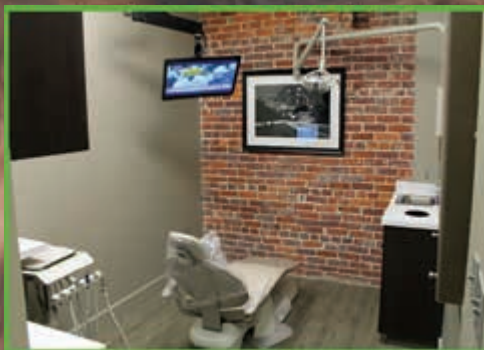
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Drinking Outside Your Comfort Zone

BY JEFF BRAMWELL



I recently visited Mateo Tapas, Matt Kelly's—of Vin Rouge fame—new restaurant in Durham. As fully expected, the meal was fantastic. (I'll leave it at that since I know Downtowner food critic/chef Brian Adornetto will be visiting soon as we were seated at neighboring tables.) What I will expound upon, though, is the wine list. It's fantastic: well thought out, laid out with care, and it contains just enough informational maps and graphics to be educational without overwhelming you with information. You'll find wines representing every corner of Spain from Rioja and Sherry to far more obscure appellations such as Ribeira Sacra and Utiel-Requena. What you won't find is the ubiquitous California Chardonnay, Cabernet or Argentine Malbec. And instead of Dom Perignon or Cristal, you've got the option of drinking Spain's very finest Cava, a world-class bottle of sparkling wine at about half the price of those more popular celebratory bottles.

I love it when restaurants that serve one particular country's cuisine dedicate the entire beverage menu to that country's wine, beer and other libations... well, as long as that country makes good wine, that is. Granted, this approach can leave people struggling to find a wine they recognize and are comfortable with, but I assure you that any restaurant that puts that level of care and attention into their wine list is doing it for your benefit. Regionally authentic cuisine is almost invariably going to pair best with wines that hail from the same neighborhood, and while I have nothing against the wines I mentioned above, I didn't see a dish that screamed out for anything as bold as a California Chardonnay. Instead, I had a glass of the Do Ferreiro Albariño from Galicia with my Sherry-steamed clams, a far more natural pairing for this delicious dish.

Even when the cuisine at a restaurant doesn't dictate a regionally oriented wine list, you're often rewarded for drinking outside the mainstream. It's a poorly guarded secret that your dollar often goes further when you're willing to bypass the big name wine regions and producers. Any restaurant with a Sommelier, Beverage Director or "Wine Guy/Gal" that truly cares about their wine program will undoubtedly have some favorite

off-the-beaten-path wines that they'd love to turn you on to, and that often comes at a better deal than the easy-sell, "safe" wines. If you'd like guidance, just ask. They'll be thrilled to talk with you about their latest finds.

The same idea applies to picking up wine from the store. Wines from the most prestigious appellations throughout the world pretty much always command higher prices. Cabernet Sauvignon from the Napa Valley in California is a frequent go-to for a lot of wine drinkers in the United

States, and for good reason: it's America's flagship wine. But due to a handful of reasons (supply and demand, cost of land, sometimes just plain old greed on the producer's part), Napa Cabernets are rarely the best values out there. So while I'm hardly saying you shouldn't buy Napa Cabernet, if you look just a couple hundred miles south in Paso Robles you can find some equally satisfying wine for a good chunk less money. The latest bottle that I've really been digging is made by Broadside, which, at \$23.99, delivers a lot more bang for the buck than similar quality Cabernets from more famous appellations.

The biggest benefit of drinking unfamiliar wines isn't restricted to finding cheaper alternatives to the popular choices. There's a world of wine to try,

so why limit yourself to just a few familiar flavors? Get out there and try something new. One of our unlikely best sellers at The Raleigh Wine Shop this summer has been the Eugene Carrel Jongieux. Absolutely no one has come in asking for this wine by name, but it's been a massive hit for those that have given it a shot. It's made from an incredibly obscure grape called Jacquere that's grown along the Swiss border in France. It's a light, easy-drinking white wine, redolent of crisp pear, green apples and it somehow conveys the freshness of the alpine valley that it's grown in. It's not readily comparable to any mainstream grape variety, and yet it's not entirely unfamiliar. More importantly, this could be the perfect wine to accompany the last gasp of summer as we start transitioning to more cool weather wines. And at \$10.99, it's a pretty safe roll of the dice. 🍷

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.



NOFO's hostess Karen models one of the many wines available in their café and by the bottle.

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AROUNDTOWNAROUNDTOWNAROUNDTOWN



Dennis Weller (left) and Dr. Larry Wheeler (right) at a recent media preview of the wonderful new show, "Still Life", at the NC Museum of Art

Congrats to Derrick Minor on his new job with the City of Raleigh! Network it dude!



The recent ribbon-cutting for the new and improved City of Raleigh Museum (see article p. 16). Museum Director Ernest Dollar (c) and developer Carter Worthy (r) speak at the event.



Live graffiti artists, breakdancers and DJs at Spy



DJ Randy Bennett from Joe Bunn & Co. spins at the SPCA Fur Ball



SPCA's Mondy Lamb and volunteer Tara Lynn (last month's cover model) at the SPCA Fur Ball



Congrats to Maureen & Gregory Woloszczuk for their 2nd year anniversary of Dickey's Barbecue



The Carolina Ballet's Lara O'Brien and Marcelo Martinez at a special performance at the Contemporary Art Museum



Congrats to Justin, Barton, Paul and Peter on their launch of Lumina Clothing downtown. More retail, yes!

AROUNDTOWN AROUNDTOWN AROUNDTOWN



Trish & John Healy's Guess Who's Coming to Dinner fundraiser was a big hit! (both photos above)



NC Symphony welcomes Linda Charleton (L), their new VP of Marketing and Joe Newberry (R), Communications Director



Djs Pangean and Trizzak at London Bridge Pub



Downtown couple enjoying some great BBQ (left)



and the Easter Seals staff and volunteers at the recent Pig Wars fundraiser (right)



LOCAL HISTORY

Museums are Funny Places

BY ERNEST DOLLAR, DIRECTOR CITY OF RALEIGH MUSEUM

Museums are funny places, really. You go to them when you want to look at old stuff. They're filled with things that any of us might have thrown away in our daily lives, but the only difference is these things were discarded a hundred years earlier. But why keep all this stuff? What's the point? My reply is simple—museums help us remember.



Photo from the ribbon cutting of the recent grand reopening of the City of Raleigh Museum

I just started a new job, and all I do all day, every day, is think about ways to teach people why the past is important. Studying the past gives us insight into the lives of those who came before us; it reveals our own origins and explains why the world around us is the way it is. Perhaps most importantly, it gives us a compass to where we are going or where we need to go. Museums record the human experience, the good and bad, uplifting and infamous; these public spaces act as a constant reminder of life's important lessons. I think the Southern poet Robert Penn Warren said it best, "History cannot give us a program for the future, but it can give us a

fuller understanding of ourselves, and of our common humanity, so that we can better face the future."

This is the mission of the newly reopened and renamed City of Raleigh Museum (COR Museum). I've discovered most people in Raleigh didn't know they had a city museum. (For the record, it's been around for almost 20 years and is located at 220 Fayetteville Street.) But the recession that killed so many small cultural institutions brought the museum dangerously close to collapse. Through a great deal of foresight, city leaders came up with a plan to save the institution by making it part of the City's Parks and Recreation Department, an effort that deserves a great deal of acknowledgement and thanks. In Chapel Hill, I witnessed the devastation when a struggling museum was not supported by city leaders. It was sad to see a museum collection go on the auction block and a community's memories erased.

But at the new COR Museum, we will follow our own advice and look at how the old Raleigh City Museum was operated and try to learn from the mistakes of the past. How can portray the past in a way that is relevant to today's world and make it a useful tool for the future? Conversely, how can I use modern technology to interpret the past? This unique approach is embodied in the COR Museum's new tagline, "Then. Now. Next."

One of the ways we hope to achieve this new mission is through innovative exhibits. One of the first, scheduled for next year, is

an installation called "City Lab: Your Space in this Place." This interactive exhibit will explain the physical world around you through historical themes and prompts visitors to think about these issues in the future. Take for water as an example.

When contemplating the location for North Carolina's new capital, some criticized State officials for placing it away from navigable rivers. As the first houses began to rise in Raleigh, access to water was a major concern for the growing population. Today, we take water for granted, relying on the city's web of underground pipes to deliver water to our faucets. But as population and development increase, will there be enough water and will it be clean enough to drink? It is just one of the many new ways the COR Museum will be helping folks understand their world.

I encourage you to keep an eye on our changing museum in the coming months. I think you'll notice the blossoming of a new museum that does more than collect objects from Raleigh's colorful history; it integrates the city's past into the present and gives us a guide to chart our future. 📖

The new City of Raleigh Museum is still located at 220 Fayetteville Street and is open Tuesday-Saturday 9am-4pm and Sunday 1pm-4pm (closed Mondays). Visit the website: www.raleighcitymuseum.org for more information or to become a volunteer at the museum. Ernest can be reached at raleigh-citymuseum@raleighnc.gov.



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"I love the magazine. We just moved here two months ago and we enjoy getting out & about exploring our new city. We love it here and you help us get connected. Thanks!"

MIKE BELMARES, RALEIGH 27617 (PICKUP LOCATION: COFFEE SHOPS)

Reader emails. We love 'em! We get hundreds every month from our wonderful readers. Some ask for recommendations on places to eat, some are looking for venue ideas to host a party or a charity event, others asking about parking or offer story ideas. But we have to admit our favorites are the emails telling us why you read the *Downtowner*.

Our Reader Rewards program is designed to thank our readers for being part of the *Downtowner* family and making us the most per-issue read magazine in Raleigh (and that goes for weeklies too).

Head over to www.raleighdowntowner.com and click on the Sign Up Now button

on the center right and join our Reader Rewards giveaways to win lots of free stuff. Feel free to leave comments for us and we'll include them in this column. We work hard to make the *Downtowner* a worthy publication for our 70,000+ monthly readers and we love to hear suggestions, ideas and anything else you'd like to include. Don't forget to LIKE us on Facebook for more chances to win great prizes (www.facebook.com/RaleighDowntowner). We love our readers as much as they love the *Downtowner*.

"Love your rag—keeps me in the know about DTR and what's going on!"

JENNIFER GREEN, HOLLY SPRINGS 27540 (PICKUP LOCATION: ALL OVER DTR)

"I look forward to each issue which I read from cover to cover. Great to have a news magazine dedicated to downtown living!"

JOEL ADAMS, RALEIGH 27601 (PICKUP LOCATION: FAYETTEVILLE STREET RACK)

"I would have no idea what is going on in Raleigh without you!"

AMANDA REINHARDT, RALEIGH 27615 (PICKUP LOCATION: ONLINE AT THE MOMENT!)

"I love being "in the know" and the *Downtowner* is certainly in the know."

SARAH WARREN, APEX 27502 (PICKUP LOCATION: ONLINE)

"I wait for this publication every month. It's perfect! Love the Facebook photos from Randy Bryant as well."

JOAN MALOUF, RALEIGH 27601 (PICKUP LOCATION: PALLADIUM PLAZA)

"Love the personalization with photos and activities including 'local celebrities'"

DEBORAH REZELI, RALEIGH 27603 (PICKUP LOCATION: RESTAURANTS AROUND DOWNTOWN)

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Local Gallery News

BY MAX HALPEREN, ART EDITOR

Once seen in Oslo and Bergen, certain paintings by the great Norwegian symbolist Edvard Munch—"Madonna," "Vampire," "Sick Child," "Ashes"—seemed fiercely and indelibly fixed. It was unthinkable that the oils on canvas could somehow be refashioned into more intense forms. And yet the show of 26 woodblocks, etchings, drypoints, and lithographs currently at the North Carolina Museum of Art demonstrate that Munch did precisely that.

For years, Munch refused to sell his paintings. He exhibited them as often as he could, but he might not have had the enormous reputation and influence he did if it were not for the prints based on his oils that he sold in order to survive.

The brazen women in his work, flaunting their often-nude bodies at the viewer, may be seen in his famous "Madonna." The painting reveals a beautiful, highly sensual, full-bodied woman who may very well be in a post-coital swoon. Munch painted five versions of it. I have seen several readings of the Oslo masterpiece, and typically Munch's expressed attitude is ambivalent. "Your face embodies all the beauty of the world. Your lips...are half open to express pain. Here life and death shake hands... The chain that links thousands of past generations to thousands to come has been mashed." But the lithograph forces us to feel far more sharply the death generated by every life. Sperm flow along a border, emerging finally in a drawing of a tiny frightened fetus, thin and skeleton-like. The woman, encapsulated in dark swirls, seems aloof, unconcerned with her role in creation.

For me, at least, the clearest distinction between painting and print was in "Jealousy." The canvas I saw told a story but lacked the power of the lithograph. A man's head floats in darkness; to his left a woman, nude except for a dangling red robe, reaches for some red fruit on a nearby bush; a man, fully dressed, stands next to her. A bright sky outlines the bush; a tree trunk blocks the left side of the canvas. The lithograph is far more contained. The floating head is more apparent, the couple uncorrupted

by flaming red; there is no useless space to be filled by trees.

In the painting "Ashes," a clearly self-satisfied woman faces us, stretching herself as she runs her hands through her long red hair, ignoring the man she has just had sex with. In the lower left corner, he obviously agonizes, facing away from us, bending over and covering his head with his hands. They appear in an unclear space; behind them lies a dark wilderness. Thin leafless trees, barren of life, seem to press upon earth and man. The lithograph is more claustrophobic than the painting; the man and woman are closer together, more firmly linked, the disparity between their responses sharper.

The show notes that, as he did often enough for his major paintings, Munch might restate and refashion his prints. Painted six times over a period of many years and repeated in lithograph, etching and drypoint, three prints of "The Sick Child" are at NCMA. The first appears with the child in bed and a grieving woman at her side. Next to it the museum has two further images in which Munch narrowed his focus to the child's head, the last a delicate linear depiction.

John Coffey, deputy director for art and curator of American and modern art, points out that Munch was not only a great symbolist and expressionist, but one of the great experimentalists in printmaking. Differently colored areas in his woodblocks, for example, were cut apart, toned, reassembled for the press. The cuts themselves are sometimes visible in the final print.

Though some of the pieces are more cheerful than others, death, anxiety and illness as aspects of life are never far apart in his work as they were in real life for his family or himself. The death of his sister Sophie at 15 was clearly a traumatic event and led to his obsessive return to the image of "The Sick Child." The etching and drypoint "The Woman II" gives us three stages in a single woman's life, the first a virginal figure staring at what may be a phallic image of the moon's reflection, the second

a woman clearly satisfied sexually, the third, dressed in black, nearing death. All are joined at the hip.

The prints are all on loan from the amazing print collection of the Museum of Modern Art in New York. But Coffey notes that the show is in exchange for a painting by Ernst Kirchner that MOMA borrowed from our museum.



One final point: since these are prints, you may be tempted when you go, to move quickly from one to another. Don't. Take your time and examine these as though they were huge paintings. You may even want to go back. The show will be up through February 10 of next year. 📖

More information on the Edvard Munch show at NCMA at <http://bitly.com/ncmamunch>. Max can be reached for comment at max@raleighdowntowner.com.

Madonna, 1895-1902, lithograph and woodcut, composition: 23 13/16 x 17 1/2 in.



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DOWNTOWN SNAPSHOT

From the Downtown Raleigh Alliance



Dear Reader,
This edition highlights how entrepreneurial development and innovation are helping drive new start-ups and high growth companies, as well as incubators and co-working spaces in downtown Raleigh.

In just one year we have seen the number of technology and high growth companies in downtown double! In addition to these new companies, we have seen many of our existing companies grow in size—some as much as 150 percent—in the last 18 months. With global and national companies such as Red Hat and Citrix selecting the city center to plug in thousands of employees in the upcoming few years, downtown will continue to be a prime location for entrepreneurs to grow their companies.

One of the most unique qualities of downtown Raleigh is the scope of available spaces for small- and medium-sized companies to locate. The HUB, Local Sense HQ, Raleigh Foundry, and the Wilmore Office Lofts are just a few examples of innovation incubators and co-working spaces. We are excited to help foster an environment in which creative entrepreneurs can not only find a perfect match for locating their businesses but also to connect with the types of employees whose skills will help them surpass their goals each year.

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.



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



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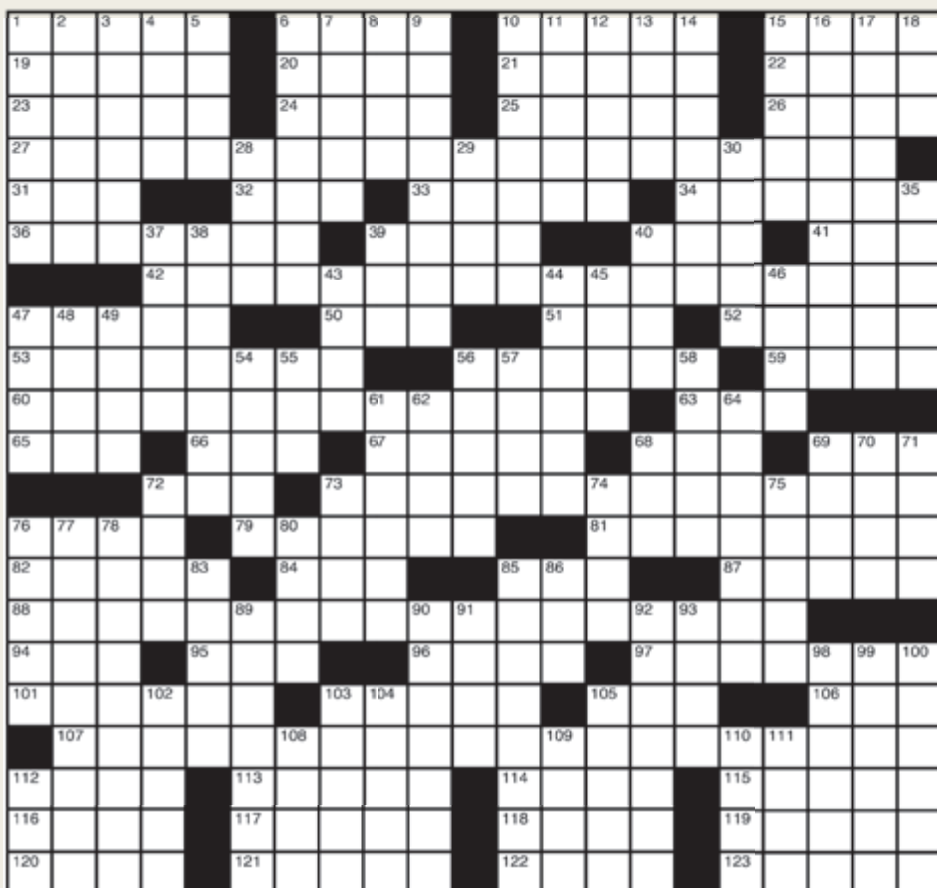


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RALEIGH DOWNTOWNER MAGAZINE

MONTHLY CROSSWORD PUZZLE



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By Ed Sessa from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

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Raleigh's Identity—What's Downtown Got To Do With It?

BY TRISHA HASCH, URBAN PLANNER, RALEIGH URBAN DESIGN CENTER



Americans consistently say that the country's top issues are the economy, jobs and infrastructure. Raleigh is at the forefront on these issues and is now one of the best places in the US to live, work and recreate. Downtown is central to the city's achievements and its economic competitiveness. Downtown has become a place for people, a destination for business and a hub of urban activity. The resulting economic impact stems from investments made to create an "experience of place." The city is designed and organized to celebrate the public realm and built environment, promote bicycle- and pedestrian-friendly initiatives, and host community events and national attractions. Consequently, the interest, engagement and investment of businesses and employees, residents and visitors help the city continue to build economic capacity, attract jobs and expand its infrastructure to support future growth throughout the city.

Raleigh's Urban Design Center continues its Education Forum (formerly "lunch forum") beginning Nov. 14. Upcoming presentations will help expand the conversation as we begin updating the Downtown plan, working with Downtown Raleigh Alliance and residents, business owners and institutions throughout the city.

Join us at the Center's new location: 220 Fayetteville Street, Downtown Raleigh, 12 Noon–1:30 pm for each of the Education Forums.

November 14 Downtown Planning—Then and Now Moderator: Grant Meacci, Planning + Design Manager, PLA, LEED®AP, Raleigh Urban Design Center

Panel: Daniel Howe, ASLA, AICP, Raleigh Assistant City Manager and David Diaz, President and CEO, Downtown Raleigh Alliance

- What are the best practices today in downtown planning from other cities?
- What did Raleigh's Downtown plans from the last century strive to accomplish?
- How was the last Raleigh Downtown plan different from the others and what's next?

December 12 Return on Investment—Economics of Downtown Development

Presenter: Mitchell Silver, AICP, Chief Planning and Development Officer & Director, Department of City Planning

- Why is return on investment (ROI) important?
- What are the implications of ROI to city's economic health?
- How is Raleigh using ROI strategies to plan for today and tomorrow?

January 16 The Fine Art of Enjoying Downtown Living Host: Brian Reece, Downtown Living Associates

Presenters: Anne S. Franklin, Urban Advocate and Community Organizer, and Chris Roberts, AIA, LEED AP BD+C, Principal / Architect, LS3P Associates

- Is there innate value in urban interactions?
- How are personal economies affected by living downtown?
- What works best to create a livable urban fabric and what doesn't?

February 13 Bike Share in Raleigh

Presenters: Jennifer Baldwin, Bicycle & Pedestrian Coordinator, Raleigh Transportation Planning and Mauricio Hernandez, Transportation Planner, Toole Design Group

- Why are Bike Share programs important?
- What is the national perspective on Bike Share programs?
- How are Bike Share Programs working in other cities?

March 20 Residual Raleigh—Tapping the Potential of Unused Space in Downtown

Presenters: Brett Hautop, AIA, LEED®AP, Gensler; Matthew Griffith, AIA, and Erin Sterling Lewis, AIA, LEED®AP, Principals, in situ studio

- Where are the primary concentrations of unused land, both publicly and privately owned in the Downtown district?
- What are the best potential uses for unused land in Downtown?
- How can we work together to transform underused areas into great public spaces, such as pocket parks, restaurants and retail, pop-up shops, and outdoor office spaces?

April 17 Downtown Durham's Open Space Plan

Presenters: Tom Dawson, RLA, Urban Designer, and Sara Young, AICP, Urban Design Center Supervisor, Durham City-County Planning Department

- How does a city construct a participatory design process?
- How do designers and planners generate conceptual designs?
- How will Durham implement the new open space system?

May 15 Raleigh, A Festival City Host:

David Diaz, President and CEO, Downtown Raleigh Alliance

Presenters: Sarah Powers, Executive Director, Visual Art Exchange / SPARK-con organizers, and Samantha Hatem, Media and Outreach, Empire Eats

- Why are community and national events important?
- What do they mean for Raleigh?
- What is the economic impact?



June 19 Raleigh's Pedestrian Plan

Host: Eric Lamb, PE, Manager, Raleigh Office of Transportation Planning

Presenters: Lauren Blackburn, AICP, and Helen Chaney, NC Department of Transportation and Fleming El-Amin, AICP, Transportation Planner, Raleigh Planning and Development Department

- What is the value of a pedestrian plan?
- What does Raleigh's new pedestrian plan propose?
- How will the plan be implemented?

If you have questions, please contact Trisha Hasch@raleighnc.gov at 919.996.4641. All events are free and open to the public. www.raleighnc.gov/urbandesign/educationforums



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Nov 11 (Sun)
Raleigh Fall Festival 5K and 10K (formerly the Old Reliable Run) benefits The Leukemia & Lymphoma Society. 5K and 10K start at 1:30 pm and the Kids Dash at 2:45 pm. In Nash Square Park 1pm-4pm, www.ncraces.com.

Nov 13 (Tue)
Script Your Future is teaming up with the NC Alliance for Healthy Communities, Kerr Drug, NC MedAssist, and many others to provide a free community health event. Participants can access free health screenings, education materials and other resources including access to Kerr Drug pharmacists, Nurse Educators, and Health Coaches. scriptyourfuture.org

Nov 14 (Wed)
Come enjoy homemade soup, bread, and desserts at **Urban Ministries' 8th Annual Stone Soup fundraiser**. Help address the needs of hunger, homelessness, and healthcare for the uninsured in Wake County. There is no charge to attend, but donations are gladly accepted. Beautiful bowls created by the Triangle Potters Guild will be available for a donation of \$25 or more. There is also a Stone Soup Dinner from 5 pm-7pm at White Memorial Presbyterian Church, 1704 Oberlin Road. www.urbanmin.org/stone-soup/capture-6

Nov 14 (Wed)
Join the **Urban Design Center** at their new location for the education forum **Downtown Planning—Then and Now**. 220 Fayetteville Street in Downtown Raleigh (Briggs Building), Noon - 1:30pm.

Nov 17 (Sat)
It's already that time of year again for the **Raleigh Christmas Parade**. Join us downtown for the 68th Annual Raleigh Christmas from 9:30am to noon on Fayetteville Street and City Plaza. It's the largest Christmas parade between Washington, DC and Atlanta. The Parade will telecast live from 10 am to 12 pm on WRAL-TV & UNC-TV.

Nov 17 (Sat)
You'll find lots of local artisan wares at the annual **Downtown Designers Market** held in the parking lot across the street from Ornamentea from 9am-3pm. Rain Date: Sunday, November 18. www.designersdowntownmarket.com

Nov 17 (Sat)
Come celebrate NC American Indian history and culture at the **17th Annual American Indian Heritage Celebration** and see traditional and contemporary artists at work, watch dancers and drummers, listen to storytellers, participate in hands-on workshops and craft activities, hear historians discuss their latest findings, and learn about North Carolina's American Indian population—the largest of any state east of the Mississippi River. This is a free event 11am-4pm at the NC Museum of History, 5 E Edenton St. www.ncmuseumofhistory.org

Nov 17 (Sat)
The annual **Artspace Collectors Gala** promises to be another great event of creative art, food and drink. Dine with the artists, bid in the silent and live auctions and enjoy plenty of hors d'oeuvres and small plate stations with great friends. www.artspacenc.org/events/collectors-gala

Dec 1 (Sat)
The two-month extravaganza **Raleigh Winterfest** kicks off Saturday, December 1 from 3-9 pm in City Plaza featuring an outdoor skating rink, local live entertainment, sledding ramps, Ferris wheel, carousel, carriage rides, an outdoor movie, vendors, and Santa's Village all leading to the lighting of the Mayor's holiday tree. Admission is \$8 including skate rental. www.raleighwinterfest.com



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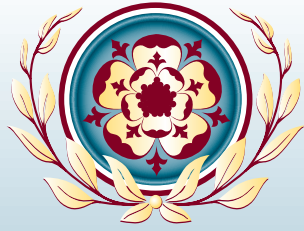
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