

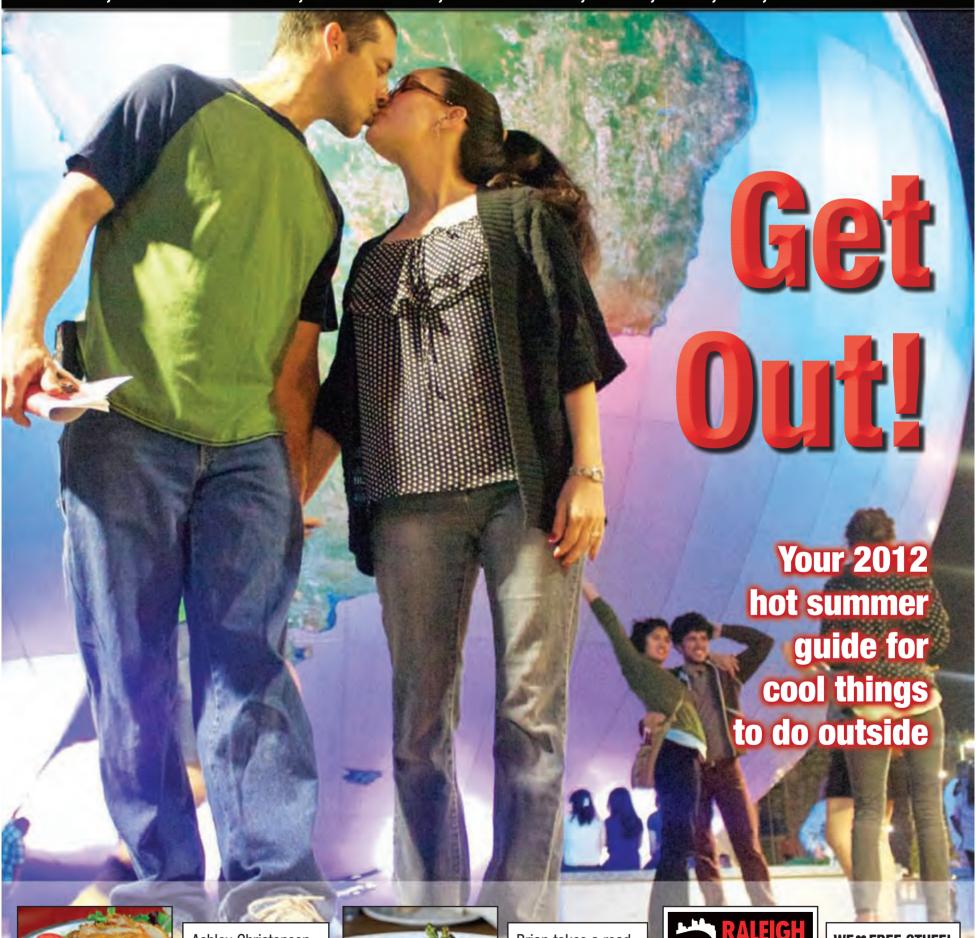
# RALEIGH DOWNTOWNER

MAGAZINE

**VOLUME 8, ISSUE 5** 

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

FREE





Ashley Christensen hits it home at her new **BEASLEY'S CHICKEN+HONEY** 



Brian takes a road trip to **GIRASOLE TRATTORIA** in Wake Forest



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Read full archived issues online, back to 2005

COVER PHOTO: Shane and Tabetha Priest share a moment as they celebrate their 6th wedding anniversary at the NC Science Museum Nature Research Center grand opening.

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Puzzle answers from page 19



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### www.RaleighDowntowner.com

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If you have suggestions for another location where you'd like to see the *Downtowner*, email us at delivery@raleighdowntowner.com. We love hearing from our readers!

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Downtown Raleigh Alliance
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HILLSBOROUGH ST./NCSU
Second Empire Restaurant
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Raleigh Visitors Center

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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 Haves Barton Pharmacy

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

#### SEABOARD STATION

O<sub>2</sub> 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.

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

# SUMMER GUIDE 2012

une 20 is the first day of summer, which means it's officially time to get off the couch and step outside! Take advantage of the great weather we've been having to go biking, running or walking on some of the best greenways in the country, catch an outdoor movie, enjoy a concert in the cool night air, or ride a rickshaw around to some of the many First Friday galleries. Whatever your pleasure, there are plenty of opportunities to get out and about in the City of Oaks. Mark your calendar and make time for some of the amazing outdoor activities we've compiled for you.

### Music, Movies & Art

The Raleigh Amphitheater is bringing lots of great bands to downtown this summer. LiveNation did a good job booking a nice variety of music: Gavin DeGraw & Colbie Caillat—June 12; Gov't Mule w/ Dr. John—June 13; Alice Cooper—June 22; Barenaked Ladies, Blues Traveler, Big Head Todd & The Monsters, Cracker—July 12; Everclear, Sugar Ray, Gin Blossoms, LIT, Marcy Playground—July 14; Yes w/ Protocol Harum—July 25; Train w/ Matt Kearney—July 27; O.A.R.—August 8; My Morning Jacket w/ Band of Horses—August 26; II Volo—September 11; Florence + the Machine— September 21; The Fresh Beat Band—September 29; ending with Gotye-October 1, 2012. Check their website for any changes, what you can and can't take into the Amphitheater and anything else you might need to know. www.raleigh-amphitheater.com

Music on the Porch is a grassroots non-profit music series that occurs every 2nd and 4th Friday night from June 22 to Oct. 23. Bands play from 6-9pm in the Mordecai Historic Park located at 704 North Person Street in downtown Raleigh.



Pack your own picnic basket or grab something to bring from a nearby restaurant on your way over to the park. Responsible consumption of beer and wine permitted. A donation of \$5 per adult is requested. www.musicontheporch.com



The newest music series in downtown is **Oak City 7**, brought to you by Deep South, the guys behind the old Downtown Live events in Moore Square. This series will showcase more downtown favorites than Downtown Live, assuring a better local crowd and more patrons for nearby businesses after the event is over. A nice alternative to the North Hills beach music series, OC7 takes place in downtown's City Plaza and sports two stages complete with food trucks and local food tastings from Got to be NC. The event begins at 5pm with music continuing until 9:30pm. www.oakcity7.com

Summer in the Park Concert Series is a free event that's been held for over ten years in Fred Fletcher Park. This year, concerts will be alternated in Pullen Park and Lake Johnson Park as well. Concert-goers are encouraged to bring their lawn chairs and picnic baskets to enjoy an evening in the park. Concerts begin at 6pm. The City of Raleigh Parks and Recreation Department Arts Program sponsors the series, which continues throughout the summer every Sunday evening through September 23. A listing of bands and more information can be found on the city's website at http://bit.ly/cn9Pv or by calling the City's Arts Program Director at 919.831.6854.

The outdoor summer concerts return to the **North Carolina Museum of Art** located at 2110 Blue Ridge Road. This series features a lineup of great bands beside the museum's sprawling 164-acre

park, home to more than a dozen monumental works of art and features collaborations among artists, which integrate into the natural landscape. With this setting, it's no surprise the NCMA Summer Concerts is a popular destination every year. Visitors are welcome to bring their own picnics for the events (technically without alcohol), but great food is also available on-site at Iris, the museum restaurant. Ticket prices vary according to artist with Museum members receiving a discount. Movies on the Lawn are also held at the NC Museum of Art. General admission is just \$3 and is FREE to museum members (yet another reason to join). This summer's movie lineup includes Margin Call—June 15; Moneyball—June 16; Super 8—June 22; The Descendants—June 23; E.T. The Extra Terrestrial—June 29; Harry Potter and the Deathly Hallows: Part 2—July 7; The Muppets—July 20; The Artist—July 27; Alloy Orchestra, accompanying silent film classic The Phantom of the Opera—July 28; Les Primitifs du Futur performing followed by a screening of Midnight in Paris—August 3; Les Primitifs followed by a screening of Hugo-August 4; Casablanca—August 10; Dinner Social followed by Ghostbusters—August 11; The Tree of Life—August 18; Rainout Redo (in case of rain out) August 24; The Godfather—September 7; and The Godfather Part 2—September 8, 2012. Be sure to visit their website for current exhibits, outdoor movie info and special event listings. 919.839.6262 www.ncartmuseum.org

Catch some music for the masses at the **Time Warner Cable Music Pavilion** (or Walnut Creek for old school locals). Their summer concert series

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kicks off on June 20 with Drake, featuring J. Cole, & Waka Flocka Flame. Alice Cooper with special guest Venrez—June 22; Toby Keith—July 15; Maze & Frankie Beverly—July 20; The Tour, Kiss and Motley Crue—July 22; 311 and Slightly Stoopid—July 25; Chicago and the Doobie Brothers—July 26; Jason Aldean and Luke Bryan—July 27; Nickelback, Bush, Seether and My Darkest Days—July 30; The Allman Brothers Band and Lynyrd Skynyrd—August 4; Rascal Flatts, Little Big Town and Eli Young Band—August 10; Jason Mraz and Christina Perri—August 19; Big Time Rush—August 22; Brad Paisley and The Band Perry—August 24; and Shinedown, Godsmack and Staind perform on September 11.

http://walnutcreekamphitheatre.org/

First Friday is one of Raleigh's most popular evening events. Enjoy a free self-guided tour of local art galleries, studios, museums, retail, restaurants, and alternative art venues. Music, beverages and finger food are available at most locations. To get around, walk, drive, take a rickshaw, ride the free R-line circulator bus, or join the Raleigh First Friday bicycle crew (just show up at the NCSU Bell Tower at 7pm with your bike). Look for the First Friday flags outside local businesses, pick up a free map that can be found at most locations or visit www.firstfridayraleigh.com for a list of venues.

During First Friday most locations are open from 6pm to 9pm, but some start earlier or stay open later. Call and check before stopping by.

The **North Hills Beach Music Series** happens every Thursday from now through August 9 from 6-9pm. Bands include the Embers, Liquid Pleasure and plenty of others in the fifth year of the series. Bring your chair, but no outside coolers allowed. Visit www.northhillsraleigh.com/news/7830 for more information.

### **Next Door in Cary**

The Koka Booth Amphitheatre in Cary is unlike any other venue in the area. Located among 14 acres of stately hardwoods and pines and situated next to

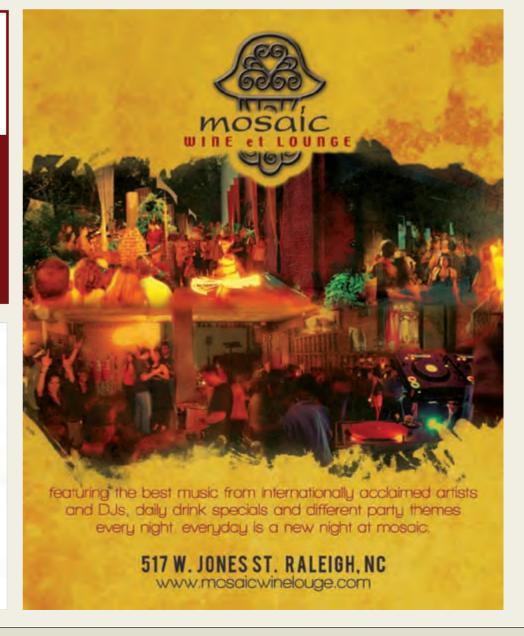


Symphony Lake, the park has a capacity of 7,000 with seating both on the spacious lawn and the speciallydesigned crescent deck. It's a great place to enjoy an outside show. Events: Wine and Design Cary June 22; An Evening with Furthur featuring Phil Lesh and Bob Weir July 11; Glen Campbell July 21; Beer, Bourbon & BBQ Festival August 3 & 4; Merle Haggard and Kris Kristofferson August 7; ABBA the Concert August 11' Alan Jackson August 17; Old Crow Medicine featuring The Lumineers August 18 and October 4-6 Shakespeare's Romeo and Juliet (a live theatre production). NC Symphony at Koka: Fables for Families June 16; Totally Awesome 80's June 23; Romeo and Juliet June 30; Independence Day Celebration including fireworks (Free Concert) July 4; and A Night in Paris July 7. On Thursday nights from June until August, the Booth Amphitheatre also plays host to Movies by Moonlight. Movie buffs are invited to attend this family-friendly event to watch movies under the stars. Bring a chair or blanket and enjoy a movie for \$3 (kids under 12 are free). Gates open at 7pm. And visit their website for movie listings. www.boothamphitheatre.com

An Old-Fashioned Outdoor Drive-In Okay, it's a bit of a drive, but it's worth it to enjoy North Carolina's oldest operating drive-in theatre, The Raleigh Road Outdoor Theatre in Henderson (3336 Raleigh Road). In 2006, the new owners







renovated and restored the theatre so a new generation of movie-goers can experience the old fashioned family-friendly enjoyment of watching a drive-in movie. Movie listings and directions can be found at www.raleighroaddrivein.com. Their movie line is 252.438.6959.

#### **Eat Local @ Farmers Markets**

The Downtown Raleigh Farmers Market offers downtown residents fresh produce from local farms every Wednesday from 10am to 2pm through Oct. 31st. Stop by City Plaza to meet local growers and artisans, experience the chef series, live music, and rotating crafters on select dates, and pick up a delicious lunch provided by a local restaurant. Go to www.godowntownraleigh.com/farmers-market for more information.

For fresh produce and NC goodness seven days a week year round, visit the **State Farmers**Market just across the MLK Expressway on Lake Wheeler Road (exit 287 off I-40). Covering 75 acres, the modern facility has plenty of outdoor covered produce and goods for sale as well as up to 225,000 feet of climate-controlled, all-season retail and wholesale spaces. Hours are Monday through Saturday 5am-6pm and Sunday 8am-6pm. Visit http://bit.ly/farmersmarket for more details.



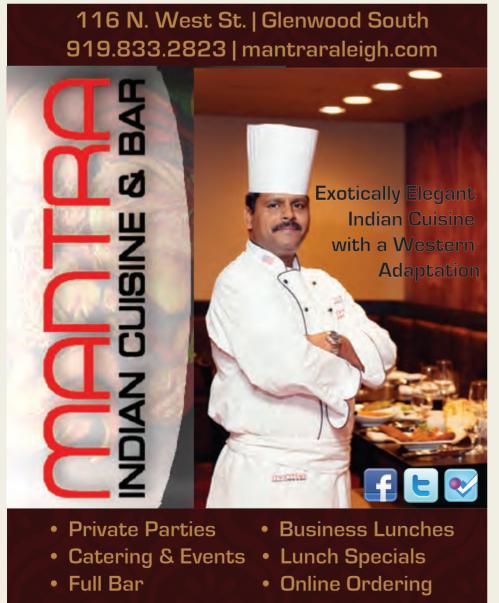
There are lots of smaller farmers markets around including the NC GreenMarket at the Polk House, 537 North Blount Street, every Wednesday from 3 to 6pm (www.ncgreenmarket.com), and for something completely different, stop by the Saturday Market at Rebus Works Art Gallery (301 Kinsey St) on most Saturdays from 9am to 1pm. Lots of local food vendors, kids' activities and random food trucks. Check their Facebook page for updates, http://thesaturdaymarket.us.

## Science, Nature & History

Granted, most of the exhibits at the North Carolina Museum of Natural Sciences are indoors, but we'd be remiss if we didn't mention it in our list purely for the experience of checking out the 70-foot tall Daily Planet Globe. Plus, visiting the Museum's brand new wing, the Nature Research Center, is truly an incredible experience. Located at 11 West Jones Street, it's the largest museum of its kind in the Southeast. Through the Museum's exhibits, programs and field experiences, visitors have the opportunity to get up close and personal with science and nature. From meeting live animals to exploring North Carolina with experienced naturalists, from daily programs to once-in-a-lifetime opportunities, the Museum has programs and events for visitors of all ages. Filled with four floors of exhibits, live animals, hands-on activities, and exciting programs, the Museum invites visitors to look at the natural world through the distinct lens of North Carolina's diverse geography, prehistoric past, geology, plants and animals. The Science Museum is open Monday through Saturday 9am to 5pm, and Sunday noon to 5pm. 919.733.7450 • 877.4NATSCI | www.naturalsciences.org

The **Capital Area Greenway** is a network of public, open spaces and recreational trails that was established in 1974 to counteract the rapid urbanization

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of Raleigh. Since then, the areas have developed into a 63-mile, 3,000-acre system that continues to grow every year. The Greenway is the perfect place to enjoy all your favorite outdoor activities including walking, jogging, hiking, biking, nature study, fishing, and picnicking. The trails connect to many of Raleigh's parks and other major ecological



features such as lakes and streams. Raleigh has a number of **outdoor parks** that are ideal for having fun outdoor adventures including Pullen Park, with its miniature train system and recent renovations;

Moore Square, which is home to the giant acorn that is dropped on New Year's every year; Fletcher Park, Halifax, and The Mordecai Mini Park. For a complete listing and maps of the area's greenways system and parks and other outdoor parks in Raleigh, as well as the activities and programs that they offer, visit http://parks.raleighnc.gov.

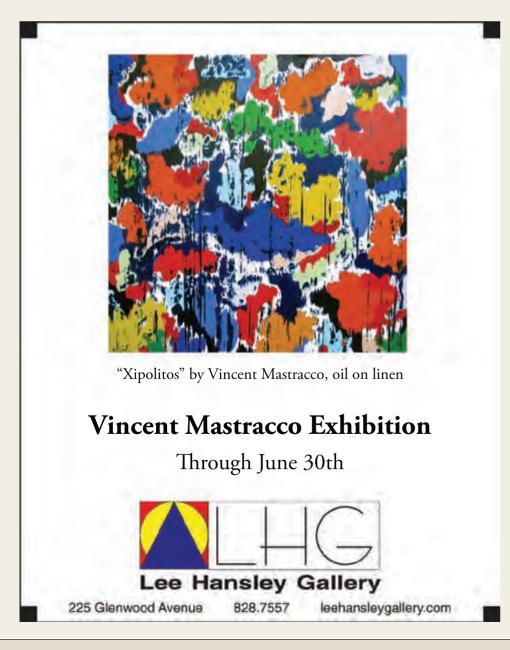
Ever wondered where historic figures Richard Pullen and Joel Lane are buried? No? Well, even if you don't spend your free time wondering where the founding fathers and prominent families of Raleigh rest in peace, the Historic Oakwood Cemetery (701 Oakwood Avenue) and City Cemetery (500 E. Hargett Street but the entrance is around the corner on East Street) are still great free places to visit. In the Historic Oakwood Cemetery, you'll find some very ornate carved tombstones of governors, senators, Supreme Court Chief Justices, Civil War generals, mayors, and countless other individuals among the 102 acres of pristinely kept grounds, monuments and statues. A few blocks over, you'll find the plots of notable families-Lane, Devereux, Peace, and Saunders, to name a few-instrumental in shaping Raleigh into the thriving capital it is today. Spring, summer and fall hours are 8am to 6pm and winter 8am to 5pm. www.historicoakwoodcemetery.com

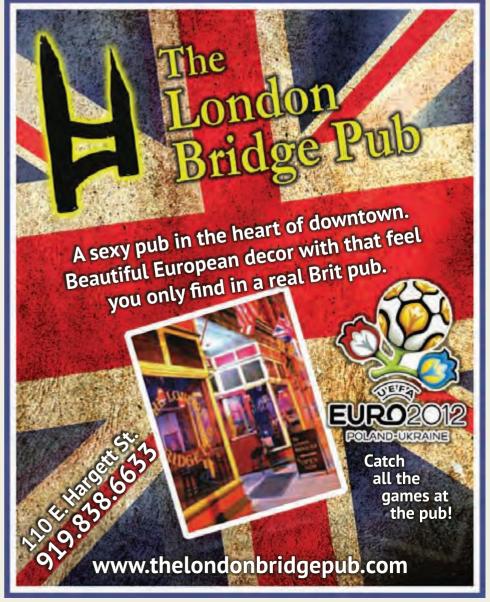
## **Getting Around**

If you haven't ridden a historic Raleigh Trolley, plan to take a tour this summer. Raleigh Trolleys operate every Saturday from 11am to 3pm through December and depart from Mordecai Historic Park on the hour. The narrated tour lasts about an hour with stops throughout downtown. Tickets are \$8 for adults and \$6 for ages 7 to 17. Children 6 and under can ride for free. For more information contact Mordecai Historic Park at 919.857.4364.

Complete your outdoor experience this summer by hailing a Raleigh Rickshaw. All Raleigh Rickshaw drivers have taken training classes through the Raleigh City Museum to learn more about the city's history to share with customers as they ride through town. Learn more about Raleigh Rickshaws, their drivers and how to reserve one for your next outing at www.raleighrickshaw.com. You can also catch a free lift on the downtown R-Line, which circulates daily around Raleigh's epicenter. Check out www.godowntownraleigh.com/get-around/r-line for stops and a real-time display of R-line bus locations.

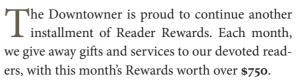
With all these options to get out and about this summer, there's plenty of reasons for enjoying Raleigh's fresh air, green spaces and cool people.





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## This Month's Reader Rewards

- Five \$25 gift cards to **Revolver Consignment Boutique** located at 124 Glenwood Avenue near Hillsborough Steet. Why pay full price for designer jeans, dresses, shoes and more for men and women?! Plus, shop online now too at www.revolverboutique.com.
- Four \$25 gift certificates to Logan Trading Company located in Seaboard Station, your one-stop shop for garden, yard and much more.
   www.loganstrd.com

- Ten \$15 gift certificates to NOFO @ the Pig located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic mix of furniture, gifts, antiques, books, kitchen, toys, and more, plus an award-winning restaurant. www.nofo.com
- Four \$25 gift certificates to **Jibarra Mexican Restaurant** in the historic Warehouse District. Traditional Mexican dishes + contemporary presentation = amazing results. www.jibarra.net
- Ten \$15 gift certificates to Mantra Indian Cuisine & Bar located in the Powerhouse District near Napper Tandy's. Come experience Awardwinning chef Gamer Rawat's elegant and exquisite dishes. www.mantraraleigh.com
- Ten \$15 gift certificates to Unique Tailor. One of Raleigh's most versatile and experienced tailors. Custom dressmaking and alterations. www.uniquetailor.com

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## From the Publisher

RALEIGH

Welcome to the second post-house/office fire issue of the Downtowner (FB link to photos). I have to admit, it's been a challenge getting another issue completed and on the street after losing all our computers, software, cameras and files, but we're slowly

A proud dad at my son's elementary school graduation

re-building. The support from our readers, neighbors in Oakwood, friends and peers has been heart-warming to say the least. We'd like to thank everyone for the thousands of uplifting emails, texts and messages offering best wishes, assistance or just a kind "good luck."

Several people who have seen me out and about have asked about my new bearded look. I initially grew it because my shaver was lost in the fire and I was simply too busy moving,

cleaning and getting the last issue out to bother with buying a new one. But now it has literally grown into something more symbolic. When I finally have everything salvageable moved out of the house and cleaned, and the Downtowner is back at 100 percent, I plan on shaving the beard and settling back into my normal routine. One

of my friends who plays for the Hurricanes asked if it was superstition-related, akin to hockey players not shaving during the playoffs as long as they're on a winning streak in the finals. It wasn't quite what I had in mind, but that explanation sounds good.

This issue highlights some of the fun things to do outside this summer. We're lucky to live in a city that has beautiful summer weather and gorgeous green landscapes throughout the Triangle. Admittedly it does get a bit toasty towards the end of summer, but there's no place I'd rather be than downtown Raleigh! (Okay, with the exception of a few weekend trips to visit our beautiful NC beaches and mountains.)

Get out your bikes, take a walk, go hiking, listen to some great music; just get outdoors!

Here's to a great summer!

Cheers,



Crash Gregg



## Girasole Trattoria by Brian Adornetto, Food Editor | Photos by Lori Foernzler

As you enter Girasole Trattoria, you're greeted by hues of yellow and orange, a long stone-and-glass poured bar, and candlelit artisancrafted wooden tables. You're welcomed with warm smile by a gracious hostess, and the sweet aromas of roasted garlic, burning wood and fresh basil tease your appetite as you're shown to your table. Your ears are tickled with the sound of laughter and clinking glasses—signs of a good time.

Welcome to Girasole Trattoria, restaurateur Giorgios Bakatsias' first

venture in Wake Forest. Yes, Wake Forest. The *Downtowner* took a little road trip to the outer reaches of the Triangle; and with gas prices as high as they are, you must know we love you, our favorite foodie readers.

Across from the entrance is another doorway leading to a large patio, much like the piazzas you would find in Tuscany. This one, however, is enclosed and



Chef Alexander Azzam

climate-controlled. It's complete with statues, a koi pond, an herb garden, and a massive wood-burning fireplace. It is without question one of my favorite dining spaces in the Triangle.

The creative team behind Girasole, co-owner Laszlo Lukacsi and Chef Alexander Azzam, believe in creating simple, healthy dishes from scratch using only the freshest, natural ingredients. As such, the menu changes three to four times every year. They also believe in making everything in house; their dough, mozzarella and sausage are all made on site.

The menu at Girasole is broken into six sections: Antipasti, Salads, (Wood-Fired Brick Oven) Roasted Pizza, Pasta, Parmigiano, Piccata, & Marsala, and Wood-Grilled Meats & Fish. Running from Alfredo Fettuccini to Veal Piccata, this Trattoria offers many Italian classics, but mixes in a few contemporary rural Tuscan dishes as well.







To get things going, we started with the Mussels (\$10) and Sliders (\$7) from the Antipasti section and the Wood-Roasted Beet Salad (\$8). The mussels were perfect for sharing (and could even serve as an entrée). They were sweet, salty and luxurious with a creamy roasted tomato sauce. If you order them, make sure you've

got enough bread on the table to sop up the sauce. Some of the sliders were meatball, and others were sausage. Both are handmade using very little fat and a lot of seasoning, then doused with tomato sauce and topped with mozzarella. The salad of mixed greens, roasted beets, orange segments, and ricotta salata tossed in a citrus champagne vinaigrette was earthy, salty and tart. Who knew a salad could make such an impression?

Our main course consisted of the Pear Pizza (\$9), Linguini alla Mediterranea (\$13), Lamb Osso Buco (\$21), and Cajun Tuna (\$22). The pizza was topped with fresh sliced pears, thyme, honey, goat cheese, fresh mozzarella, roasted garlic and truffle oil. If you are an adventurous eater or like sweet-savory combinations, you need to check out this pie. My taste buds were in heaven as I was eating it. The linguini was our safe choice. Loaded with the classic flavors of the Mediterranean, our pasta was tossed with kalamata olives,



capers, sundried tomatoes, spinach, and ricotta salata. It was finished with a white wine and garlic sauce. The hearty osso buco just fell off the bone. This brawny treat was served with a nutty, cheesy mushroom risotto with grilled asparagus. The rich lamb, creamy risotto and

charred asparagus were spot on. The tuna was plated with wasabi mashed potatoes and topped with a raspberry glaze. It was not at all what I expected—and a bit out of place on Girasole's menu—but it was fantastic nonetheless.

Throughout our dinner we watched the manager, Laszlo, work the room like a diplomat. He checked on every table in the restaurant and when he came to ours we put him to the test. From wine recommendations to the preparation of certain dishes, he was knowledgeable, helpful, and clearly experienced. And his staff is just as friendly and accommodating.

If you're looking for a new date night spot, or just want to get away for a few hours, be sure and pay a visit to Girasole. It's more than worth the ride.

Brian is a culinary instructor, food writer and chef. His Love at First Bite, LLC specializes in private cooking classes and intimate dinners. Please visit www.loveatfirstbite.net or reach him at brian@raleighdowntowner.com.

## **Girasole Trattoria**

900 Gateway Commons Circle, Wake Forest Gateway Commons Shopping Center (Corner of the 98-Bypass and Jones Dairy Road) 919.569.6714

\$\$\$\$

Lunch: Monday—Saturday 11:30am—2pm Brunch: Sunday 11:30am—2:30pm Dinner: Monday—Saturday 5pm—10pm; Sunday 5pm—9pm

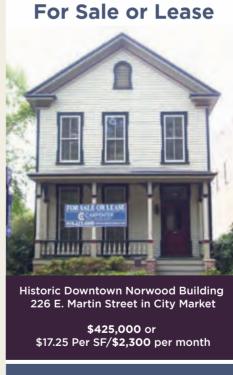
Cuisine: Tuscan
Atmosphere: Warm and romantic, yet vibrant
Dress: Casual
Noise Level: Can get loud inside
Features: Bar dining, vegetarian, low-carb, take out,
specials, enclosed garden patio, good for date
night, catering, private parties, kid-friendly, good for
groups, credit cards accepted
Alcohol: Full bar
Parking: Huge parking lot
Reservations: Accepted







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## REDII OR NOT! BY JESSICA LYNN SICILIANO | PHOTO BY RANDY BRYANT

t's no secret that Raleigh is home to a number of excellent universities with high-ranking programs in every subject from engineering to agriculture. Not so well known, however, is that the North Carolina State University College of Design is nationally ranked and that the College of Textiles is number one of its kind in the entire world. As a result, the universities in Raleigh and the surrounding areas are producing exceptionally creative, well-rounded and capable individuals who graduate from these world-class programs with the hopes of turning their hard-earned education and limitless creativity into a career in the fashion industry. More often than not, though, they unfortunately must take these valuable skill sets outside of Raleigh and to another city like New York or Los Angeles in order to pursue their dreams.



Sarah models an original dress design during a recent REDii fashion show fundraiser at Solas while local artist Dan Nelson creates a painting for the live auction.

The Raleigh Emerging Designers Innovation Incubator (REDii) was born from this paradigm as a way to build a support system for these talented designers, aid them in finding the resources they need to succeed as a fashion entrepreneur in Raleigh, and at the same time, bolster the already flourishing fashion scene in the Triangle.

REDii takes the idea of a traditional incubator, offering a resource center for small start-up businesses and tailors it (no pun intended) to the needs of a fledgling fashion brand. The center, located at 131 South Wilmington Street, will essentially be an incubator disguised as a boutique. The back of the space will be a meeting area designed to hold seminars, workshops and business programs, while the front of the store will feature a retail space showcasing the wares of REDii's talented designers. The benefit of an incubator with a retail element is brilliant; it simultaneously gives designers a test market where they have the opportunity to interact face-to-face with their target consumer and also the ability to work on the various elements of their business plan behind the scenes.

Although the concept of an incubator is a relatively common idea, there are only eight fashionfocused incubators in the entire United States. Of those, none have the feature of a storefront as a test market space, making REDii the first of its kind. While the traditional model of a successful economy has tangible products like steel, oil and crops at their core, the core of an incubator is based on the research, technology and people in its community. The goal is to establish a region as a specialty center and in turn create jobs. The ultimate aspiration of REDii is to make Raleigh a hub for the fashion-minded individuals and create jobs in design, technology, manufacturing and retail.

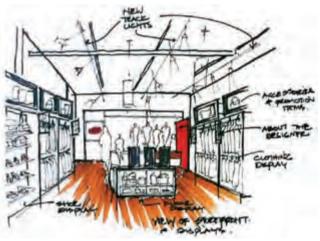
At the very root of this movement are a few passionate individuals who saw a need and decided to do something about it, and each of them have brought their numerous and unique strengths to the table. Cynthia L. Istook, Professor and Director of Undergraduate Programs at the NC State College of Textiles, was one of the first to recognize this problem when year after year, she mourned Raleigh's loss of creative individuals when her students left Raleigh for larger cities.

As a designer, Gigi Karmous-Edwards is no stranger to the challenges of starting a fashion brand. "I want to make it easier for these people by not only creating a support system through mentoring, but also supporting them through manufacturing and giving them access to everything that a designer needs to build a successful brand," says Karmous-Edwards.

Bill Warner, Executive Director of local venture Entredot, hesitates to call himself a fashionista, but he has provided his wealth of knowledge in the realm of incubators and entrepreneurship to help get REDii off the ground. His tried and true programs are one of the building blocks of REDii, offering step-by-step advice to designers on how to monetize their talents. "These programs teach the things that entrepreneurs need to know how to do, such as creating a strong marketing team and detailed marketing strategies. At the end of the plan, you have a business model that is executable," explains Warner.

Along with these three idealists, there are a number of other passionate individuals that contribute time and energy to making REDii a successful endeavor. Barbara Mooty continually offers her brand development and marketing skills, while Mor Aframain, the founder of ReDress Raleigh, offers valuable connections to other local designers. Jeff Tippett, creative director of Calvert Creative, is an avid supporter of the non-profit. "What we are seeing now is this hub is forming with Stitch, Feelgoodz and REDii, and what we are going to see is all these like-minded people coming together and watching how fashion and technology can merge."

Downtowner Magazine has taken an active role in helping to promote REDii, with our publisher Crash Gregg and myself donating consulting time to brainstorm on ideas to help market the incubator and its members, networking with successful designers and store owners to become mentors, and linking up REDii with other local businesses interested in helping. Watch for more information in the *Downtowner* over the next few months as we highlight some of REDii's new designers. We're excited to see Raleigh taking a committed stand on keeping some of our up-and-coming fashion designers in the area. REDii or not, they're coming downtown.



Artist rendering of REDii's downtown Raleigh retail space on Wilmington Street

Editor's Note: At the time this article went to print, REDii was experiencing some changes in its structure and ownership. Although some of the staff may change, all parties will continue to carry out REDii's original mission of promoting fashion and entrepreneurship in Raleigh.

Visit the REDii website at www.rediiraleigh.org to learn more about this fashion incubator or follow them on Twitter at www.twitter.com/redii\_raleigh. Jessica can be reached for comment at jessica@ raleighdowntowner.com.



## Deja New: Historic Fabric in the City

BY FRED BELLEDIN, CHAIR, RALEIGH HISTORIC DEVELOPMENT COMMISSION -

place is not a place until people have been born in it, have grown up in it, lived in it, known it, died in it—have both experienced and shaped it, as individuals, families, neighborhoods, and communities, over more than one generation. Some are born in their place, some find it, some realize after long searching that the place they left is the one they have been searching for. But whatever their relation to it, it is made a place only by slow accrual, like a coral reef."

—Wallace Stegner, author

Our cities are our cultural avatars. For better or worse, they embody where we are as a culture and reflect the values that are most important to us. At a recent Urban Design 'Creating Great Places' lunch forum, Martha Lauer, Executive Director of the Raleigh Historic Development Commission, and I spoke about historic preservation. My presentation focused on several elements. This article highlights historic preservation through the lens of the sense of place it can create and its role in the evolution of many of Raleigh's great gathering places.

In the 'Soul of the Community' report released in 2011, Gallup and the Knight Foundation interviewed over 40,000 people about what they value in their communities. One section spoke to the availability for people to meet each other and the feeling that people in the community care about each other. Place-making at a variety of scales and for a variety of situations, is arguably the basic building block of cities. Think about the 'Best Of' polls in the *Raleigh Downtowner*. Many of the places we frequent—favorite bars, restaurants, businesses, or institutions—have chosen to make their home in an older or historic building.

In 1997, a prominent Raleigh lawyer called up a prominent Raleigh architect to tell him he had just bought a decrepit old building. He had bought the





The Creamery building in 2012 and circa 1996. This revitalization helped spark the of beginning of what would become the busy Glenwood South district.

Pine State Creamery simply because he liked the way it made him feel and wanted to create something meaningful for the community. The preservation and adaptive reuse of the Creamery was a critical turning point for the regeneration of the fashionable neighborhood now known as Glenwood South.

The Pine State Creamery sits in the middle of Smokey Hollow. Like most of Raleigh, Smokey Hollow was comprised of plantation lands and became a residential area in the early 1900s. It transitioned into primarily industrial and commercial area by midcentury. The name came from the pall of smoke from wood and coal stoves that always settled the hollow.

In 1997 the Pine State Creamery was vacant. This

part of Glenwood was still mostly an assortment of warehouses and contracting businesses. Because of its past, it also was home to an amazing collection of buildings, everything from turn-of-the-century worker cottages, industrial and railroad buildings from the 20s and 30s, mid-century office buildings, an international-style housing block, and even suburban-style infill. It was a century of architectural and cultural history in one small six-block stretch from Peace Street to Hillsborough Street.

Since the Creamery revitalization, Glenwood South has evolved. The law firm is still there and the Pine State Creamery is a thriving entertainment, office and housing complex. Other projects like 510 Glenwood, Hibernian and Helios followed in quick succession. More recent are 222, Solas and a number of other projects, including the Hampton Inn hotel currently under construction.

Preservation is about recognizing and building on the strengths that already exist within a built environment. Raleigh has its share of buildings that we all point to as particularly beautiful—many of them historic that add to the city's success. Like Glenwood South, a mix of buildings, new and old, and of differing characteristics, enliven our Downtown. While there are ongoing attempts to create this with instant cities or instant downtowns, this diversity is most naturally achieved by the implementation of many different layers within the built environment that are created by many individual visions and conveyed with an honesty that comes only with the passage of time.

Raleigh Historic Development Commission celebrates 50 years. Go to www.RHDC.org for more information on the celebration. We'll talk more on historic preservation in future issues. See www.raleighnc.gov/videos for more on the Creating Great Places presentation.



















## AROUNDTOWNAROUNDTOWN

Photos from the 2012 Artsplosure two-day free event in Moore Square. More than 65,000 were in attendace. www.artsplosure.org















Andy Hall and one of his new exhibits from "Solar Project" at CAM



Klausie's Pizza truck serving up some pie at CAM



Georges Le Chevalier and kids on F-street



Prekash and Julie downtown at Babylon



**Enjoying the new art exhibit at Artspace** 



Congrats to Stephen Peters & VisionQuest on their move downtown

## **AROUND**TOWN**AROUND**TOWN





Three of the winning bike rack design winners of the RaleighRacks competition run by the city of Raleigh



Dad and kids checking out the art at CAM



DJ Keith spinning at Mosaic Wine Lounge



Paris Alexander, one of our favorite artists in Artspace



## Beasley's Chicken + Honey BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY THOMAS M. WAY



hough its opening created much excitement, Ashley Christensen's Beasley's Chicken + Honey has taken its share of jabs too. I'm sure you've heard some of the comments: "It's too expen-

sive." "The menu is too limited." "They make you sit at huge picnic tables next to total strangers," and so on say those unfortunately misguided folks.

So, why does Beasley's cost more than Bojangle's? Anyone who's ever been to a farmers' market knows it costs more to buy from small local farms than it does from huge food processing conglomerates. Beasley's doesn't use cheap "previously frozen," saline-injected, factory-processed chicken from a large food distributor. Instead, Christensen buys from Winston-Salem's Ashley Farms, where only sustainable agriculture practices are employed. Consequently, no hormones, antibiotics or artificial growth promoters are used on any of the chicken served at Beasley's. It may lead to a higher cost, but it also makes for a more responsibly produced and better tasting chicken. This attention to fresh, local, sustainable products is applied to



the entire menu. And by the way, \$8.75 for a chicken biscuit and sweet tea at lunch and \$19 for chicken and waffles with a glass of Cava at dinner isn't so bad when you consider the quality.

Rarely does any restaurant have its opening day menu still in place six months later. Ideas are tested, dishes are tweaked and changes are made accordingly. It's the nature of the beast, and Beasley's is no different. Since first visiting seven months ago, the core menu and dessert offerings have grown in number and diversity, a "bar food" menu was added and Christensen launched "Fish Fry Fridays," a weekly special featuring a different locally caught fish every Friday.

Naturally, we all have times when we're feeling a little anti-social or want to spend some time alone with our special someone. When I'm feeling that way, I politely ask for a smaller table. If one isn't available,

# ORTERS

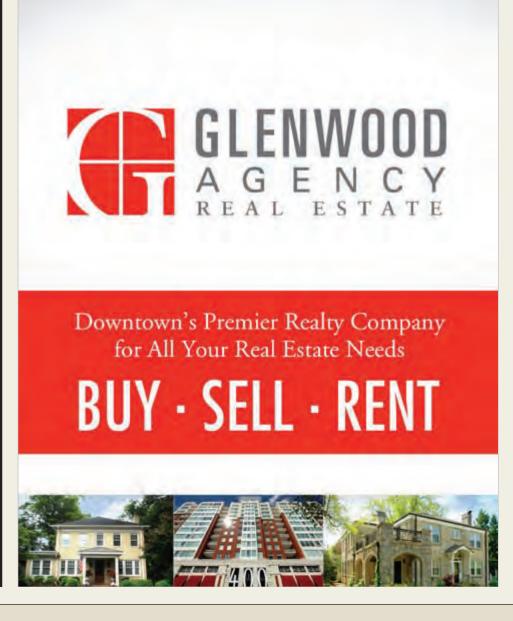
The Raleigh Downtowner Magazine is searching for contributing reporters for our website and print magazine. If you're passionate about downtown and would like to help report on any of the topics below, or have another idea for a column, send us an email to writers@raleighdowntowner.com.

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I simply ask to sit at the bar until one frees up. Depending on how long that takes, we'll either have a drink or an appetizer while we wait. I might have a pint from the list of rotating local beers (all \$5)—Fullsteam's Honey White is a personal favorite—and an order of Cheesy Grits Fries. On another occasion, a Benton's Smokey Old Fashioned (\$8) with in-house "bacon-washed" bourbon and the Carolina Fried Shrimp will do the trick. Beasley's chef, Steven Derry, along with pastry chef, Andrew Ullom, are always on point with something new to try.

Once at the table, we dive right into the reason we're there: chicken. We went for the Chicken Biscuits (\$6.75), Fried Chicken and Waffles with honey (\$13), and Chicken pot Pie (\$9.50), and to go along with our entrees, we ordered the Cheddar Pimento Mac & Cheese Custard and Cider Braised Collards (\$3.50 each). Our cloud-like biscuit was spread with honey mustard and topped with a sliced green tomato and a thick fried chicken cutlet. It was buttery, sweet, tangy, and perfectly crisp. A huge, cake-y Belgian style waffle was drizzled with local honey, topped with a quarter fried chicken (you can choose all white meat if you'd like, too) and then drizzled with more honey. While at times



more honey. If that ever happens to you, just ask for more on the side. Beneath a thin layer of snappy puff pastry lies a creamy sauce loaded with chunky (but not unmanageable) vegetables and chicken. The mac and cheese at Beasley's is quite different than that at Christensen's flagship restaurant, Poole's. Here it was creamier and smoother with that unmistakable touch of pimento. Sometimes, I've ordered just that to enjoy. We purposely chose the collards to counterbalance the other dishes. These embodied everything

I've found the honey and salt to my

liking, this time it could've used a bit

I've come to love about braised Southern greens. They were peppery, smoky, vinegary, and tender.

To me, with the atmosphere of our current times, choosing a single ingredient and serving the best version of it in a setting that encourages actual conversation makes a lot of sense. It's good for our economy, our community and our identity. I get Beasley's. I like the food, the owner and its purpose.

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.loveat-firstbite.net. Brian can be reached at brian@raleighdowntowner.com.



237 S. Wilmington St., Raleigh | 919.322.0127 www.ac-restaurants.com/beasleys

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Sunday - Wednesday: 11:30am to 10pm Thursday - Saturday: 11:30am to 12am Meals: Lunch, dinner, late night, (all three feature the same menu & prices) and a la carte brunch on weekends

Cuisine: Fresh Southern Ambiance: Casual and relaxed Noise level: Loud

Features: Take out, kid-friendly, bar dining, good for groups, vegetarian friendly, catering, specials, and accepts credit cards. No TVs.

Reservations: Not taken Alcohol: Full bar Attire: Come as you are Wireless: Yes

Parking: Street and a parking garage around the corner













## A FEW WINE BASICS

🔊 by Phillip Zucchino 🦠

hen you're hosting a party, one of the most stressful things in planning is choosing a wine. When it comes to food, at least you can easily cater to your friend Mike's gluten allergy by using potato buns or accommodate Susan's aversion to onions by leaving them out of the green bean casserole. But with wine, whether it's a neighborhood cookout or a potluck dinner, it's almost impossible to please every wine drinker.

Another advantage food has it that we're more likely to talk about how a dish is special to us or how we contributed to the meal. Think of all the times you've heard someone proudly mention, "Oh, this was my grandmother's recipe" or "These

tomatoes were picked fresh from my garden." Wine is no different; people love a story.

Thus, as a first step any decent wine consultant will advise you for serving a wine is to give it a personal story. It can be as simple as, "This was a wine I enjoyed at a First Friday tasting recently" or as involved as, "My husband and I were traveling through western France, came across the Saint-Emilion wine region of Bordeaux and absolutely loved their wines!" This small bit of forethought in your selection process will form a connection between your guests and the wine, leading them to see the wine in a positive light before they even take a sip.

Think of it this way: if you've already won their minds, all you have to do now is win over their taste buds.

When you're hosting a party, break the assortment of foods down into manageable parts by asking questions: Which type of meat is your main course? How is it cooked? What flavorings are being used?

All these questions can help you zero in on the right *styles* of wine for your guests, but it often takes that assurance of your trusted wine expert for affirmation or recommendations. While our soon-to-be-released website at the Wine Feed will conveniently recommend wines for any occasion, I've made some general suggestions below for a few classic summer foods.



Katie enjoys a glass of Pino Noir at the newly-opened ORO.

**Gazpacho** Try a deep-hued rosé to match the fresh summer tomatoes and vegetables such as a Bordeaux Clairet or an Argentine Malbec rosé. Or, for the truly adventurous, a Fino or Manzanilla Sherry.

**Burgers** This will truly depend on your condiments (toppings can sometimes be more important than the protein!), but an aromatic, fruitforward and rich red wine, such as a Spanish Mencia or a French Syrah should do the trick.

**Brats** Your perfect summer wine: dry or off-dry Riesling! Now, this might have many of you scoffing, "White wine with grilled pork?" but it's the ultimate local pairing in Germany (And think of how often you've had pork served with some sort of fruit-based sauce.)

**Ribs** Give an earthy or spicy red a chance, such as a Monastrell, a Tempranillo, or a Chilean Syrah.

**Salads and pasta salads** Crisp, aromatic whites are versatile here, such as Sancerre and other Sauvignon blancs as well as Viognier.

**Chicken** Depends on the marinade, but a nice Italian Verdicchio or a light, fresh red like Frappato or Gamay are flexible choices.

**Grilled shellfish** A bright, citrusy white is great with fresh shellfish—grilled or otherwise. Try a Muscadet or a white from Rueda in Spain, or even the large party standby, Pinot Grigio.

**Corn on the cob** Try a sturdy, fruit-forward white such as an un-oaked California Chardonnay.

**Fresh fruit** Refresh your senses with a sweet Moscato d'Asti or Brachetto d'Acqui. You can never go wrong with a little bit of bubbly and a little bit of sweetness!

Whatever the occasion may be for enjoying wine this summer, make sure to stay out of the big-box store and shop with the experts!

Phillip Zucchino, born and raised in downtown Raleigh, has three years of wine production experience throughout France and is the co-owner of TheWineFeed.com, a local online wine retailer with a focus on helping consumers identify their personal taste through interactive wine events. Feel free to contact Phillip at phillipzucchino@thewinefeed.com.

## Local Gallery News By Max Halperen, Art Editor

Tormally I would not expect paintings of household interiors to exhibit much imagination, but once again in my young life, I would have been wrong to overlook the group show at Lee Hansley's gallery, Artwork from the World Indoors.

Arless Day's work, for example, contains solid furnishings, but their spaces tend to become wonderfully surreal. As in his other panels, the gouache and collaged "Locke's Kitchen" lies within a series of frames. A background wall seems formed by bits of brown paper containing scattered alphabetic letters; within it, a frame of blue tape contains images of the kitchen—chairs, bowls of food, a vase of flowers, a clock, a Japanese paper lantern and what may be a Japanese print. At first glance the frame seems to hold a mirror in which we see the kitchen behind us; there are blue grey splashes of paint on what appears to be a glass surface. But we see the brown background behind the supposed mirror. Where in all this is the kitchen, whose image we have apparently blocked by standing in front of it?

Other Day works like "Louisiana Outback" may seem more conventional, even with their double and triple frames, but a pursuit of these vivid pieces hints at something else. "Louisiana Outback," with paintings covering its walls, one of them a map—at least two easels imbedded in it and areas that seem to jut into the room from elsewhere—suggests that, after all, a painting is simply a painting, a work of the imagination, not a piece of structured reality.

In Edward Rihacek's two delightful studies for "Living with Art," a tall blonde model sprawls across a chair while furnishings circle around or fall away from her. In the first, the neat, sun-glassed and black-

suited model floats within an unbounded densely prisma colored space, where Rihacek has also placed a contrasting image of a half-nude Botticellean goddess with flowing hair and filmy yellow tunic. But since both women are going with the flow, they are clearly kindred spirits. Both contain the "World Indoors." The household interior is scarcely the point in Kirk Fanelly's howlingly funny, if unlikely, situation comedy, "She Was beginning to Think Having a Burlesque Dancer as Houseguest Was Not the Best Idea." Here a rousing burlesque queen dances atop a table while "He" urges her on and "She" exhibits obvious embarrassment.

For Rebecca Fagg, the "World Indoors" is an excuse for a beautifully organized abstraction. In "Mirrored Boxes No. 6," a tumble of empty boxes and box covers forms a geometric abstract that with some brushwork, might have emerged in the late 40s or 50s.

No one of the nine artists in the show is like any other. Hansley tells me that he is keeping them up into June beyond the announced closing.

At Adam Cave's gallery, I found "A Matter of Context," new paintings by Will Goodyear that create movement with their fierce billowing surfaces, with cuts and slashes, and with layers of coruscating undercoats that reveal themselves in varying lights.

Some of Goodyear's popular unreal cities are in the show. Skeletonized skyscrapers are imbedded in and enveloped by swirling atmospheres as in the broad canvas "Another Point of View," whose structures appear and disappear within broad strokes of paint and slashes of the palette knife. But Goodyear has added work of both personal and social



She Was beginning to Think Having a Burlesque Dancer as a Houseguest Was Not the Best Idea by Kirk Fanelly, acrylic on canvas.

commentary. One, "Legacy of Inequality," is a triptych that attacks the state Republican effort to savage same-sex marriage, linking the state senator who introduced the measure with the two legislators who, in 1875, created an amendment banning interracial marriage that remained on the books for almost 100 years. Portraits of the three appear in the outer canvasses, the state capitol in the center. Other new works contain haunting self-portraits that according to Goodyear, represent "[his] own struggles and triumphs with physical and mental illness." In "HLA-B27" we see a shadowy figure that can scarcely be identified; the title refers to a gene that may be causing the bodily pain that Goodyear lives with.

A protean figure, Goodyear is also a composer and performer of percussion music; he records, teaches and directs percussionists for ECU's marching band. His show will run through June 16.

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







Legacy of Inequality by Will Goodyear, mixed media on panel, triptych, 24 x 72 inches

# 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?





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Congratulations to **Shannon Merrill** who was the first to identify last month's clue as the new PNC Financial Services logo atop the former RBC Plaza building in downtown Raleigh. RBC was acquired by PNC in mid-March of this year. Their logo is also now prominently displayed on the newly-named PNC Arena (formerly RBC Center), home of the Carolina Hurricanes and NCSU Wolfpack basketball.

Our runner-up winners were Tim Holder, Don Banks, Lisa McDevitt, and Tonya Williams. Thanks for entering and be sure to try your guess with this month's clue.











Brought to you by Capital Bank and its commitment to the performing arts and artists in Raleigh. 800.308.3971 | www.capitalbank-us.com

#### **June 4-10**

Triangle Restaurant Week is a weeklong celebration of culinary excellence designed to incorporate Raleigh, Chapel Hill and surrounding area restaurants Participating establishments will be offering a special fixed price, 3-course meal each day that they are open during the event. For a list of participating restaurants, visit www.

June 6 (Wednesday)

RAW is an Indie arts organization that hand selects and spotlights independent artists in all creative mediums and provides them with the tools they need to cultivate their own creativity and share their art. The cooperative is hosting a multi-faceted artistic showcase at Solas on June 6 that will feature local talent from the realms of film, music, fashion, visual and performing arts, hairstyling, makeup, and photography from 7pm to 11pm. Tickets are \$10 presale, \$15 at the door at www.rawartists.org/raleigh/solstice or by calling (888) RAW-7545.

#### June 8-24

The Raleigh Little Theatre is bringing the Jazz Age to life with its light romantic spoof of 1920's musical comedy in The Boy Friend, featuring catchy tunes, period dances,

and a winning sense of humor. Written in the fifties as "a new musical of the twenties," this is still considered the most successful, and witty of the send-up musicals, with the style of earlier, lighter-hearted and more disarming days. Visit www.raleighlittletheatre.org or call (919) 821-3111 for ticketing information.

June 9 (Saturday)

Walk, jump, run or slide into the North Carolina Museum of History in Raleigh for an action-packed day about sports. During the event 2nd Saturdays: Celebrate North Carolina Sports, talk with athletes, see famous NASCAR stock cars, watch the Bouncing Bulldogs jump rope team, and more. There will be activities for all ages during this free family event. www.ncmuseumofhistory.org 919-807-7900

June 14 - August 23 (Thursdays)

**Oak City 7** is Raleigh's newest free concert series that features notable regional and local bands paired with awesome craft beers. There are three bands per event from genres incluing Americana, Indie Rock, Folk Rock, and Bluegrass. The full line-up of artists is available at www. OakCity7.com.,

June 16 (Saturday)

The Raleigh Fire Department Celebrates its 100th Anniversary as a career fire department this year with an all-day birthday celebration that includes a parade, an apparatus muster, firefighter games, and a kid's zone. Most activities will be centered in the parkings lots of the Progress Energy Center for the Performing Arts. The parade will begin at 9:00am. www.rfd100.com/overview.html

June 16 (Saturday)

For the past 5 years, nearly 1600 participants have teamed up for the **Raleigh Typhoon**, a scavenger hunt based on finding specific items and performing fun tasks. Each team is required to retrieve certain objects and take pictures with a digital camera in order to prove that they found certain things including statues, names, dates, logos, etc. There will be cash prizes for the winners, as well as a party at the Last Stop (This year at Isaac Hunters). This year a percentage of all proceeds will be donated to the SPCA of Wake County. www.raleightyphoon.com

**June 17 (Sunday)**The North Carolina Solar Center and CAM Raleigh are celebrating Andy Hall's new FORM SPECIAL exhibition featuring several solar projects than to tour around some of Raleigh's largest solar photovoltaic installations by hosting a solar bike ride around Raleigh The bike ride will go by several solar installations in downtown, with tours at one installation downtown and one at the PNC Arena. The ride will leave at 1pm sharp and be a leisurely 12 miles long. www.camraleigh.org/2012/05/raleigh-solar-bike-ride/

**July 17-22** 

The North Carolina Theatre will play host to the timeless Broadway treasure Oliver! this July. Based on the colorful Charles Dicken play, the performance brings to life the popular story of a young runaway orphan and his gang of pickpockets. Performances will be held at the Raleigh Memorial Auditorium of the Progress Energy Center for the Performing Arts. For ticketing information visit www. nctheature.com/tickets or call 919.831.6941 ext. 6944

#### Fridays and Saturdays at 9pm North Carolina Museum of Art Film Series

June 2, Saturday—*Groundhog Day* with Bill Murray and Andie MacDowell. PG. (1993)

June 8, Friday—*Red Tails* with Terrence Howard and Nate Parker. PG-13. (2012)

June 9, Saturday—Crazy, Stupid Love with Steve Carrell, Ryan Gosling, Julianne Moore, and Emma Stone. PG-13.

June 15, Friday-Margin Call with Kevin Spacey and Jeremy Irons. R. (2011)

June 16, Saturday—Moneyball with Brad Pitt and Jonah Hill. PG-13 (2011)

June 23, Saturday—The Decendants with George Clooney and Shailene Woodley. R. (2011)

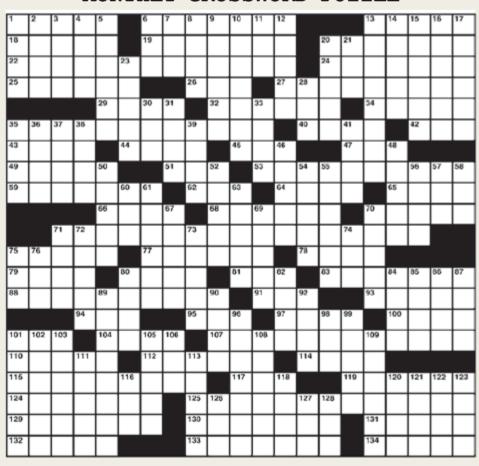
June 29, Friday—E.T.: The Extra-Terrestrial with Dee Wallace and Drew Barrymore. PG. (1982)

Films are shown on the wall of the Easy Building, close to the Museum Park Theatre. Showings are free to members and \$4.00 to everyone else. Visit www.ncartmuseum.org for more information and to buy tickets online.





## MONTHLY CROSSWORD PUZZLE



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

"Familiar Endings"

#### **ACROSS**

Bear mascot of the 1980 Moscow Olympics

- 6 Like some dancing
- 13 Grunt's position
- 18 Modern messages 19 Horace's "Ars \_\_"

  - Roll player Memorable 1994
- film exhortation Well-fortified, in a 24
- way \_\_ Pie 25
- Nail site Ruthless 26
- Q5 maker
- Intrude
- '60s activist Bobby
- Skipping no pages Spirited horse Nintendo's
- Super \_\_ Game show name Originate (from)
- 45 Bribe 47 "The Gold Bug"
- author
- 49 "If you prick us, do we not \_\_?": "The we not \_\_\_?": Merchant of Venice"
- Understood
- In detail
- Feature of many a bad review Here-there link
- 65 Have in spades

Pitching staff lead-

- "Hold it!" NASCAR racer Mark
- Penn or Pitt Defend one's prin-
- ciples bravely 75 He-men
- Tunes
- 78 Needing ice, maybe

- "I, Claudius" role Hard to catch
- Power tool? Stock holder?
- 83
- 1969 Bob Dylan hit Fate
- 93
- "Three Coins in the Fountain" fountain
- 94 Baltimore daily
- Fa-la link
- Maker of PowerCat soccer shoes
- 100
- Divided sea Crime show with

- two spin-offs Wilson's predeces-
- Lehane crime novel about a missing girl
- Lively movement "Twelfth Night" 112
- duke
- Foe of the Iroquois
- Complete Navig. aid 115
- 119 Like many beach bums
- 124 Sports no-no
- Continually
- 129 Goes after crustaceans
- 130 Access, in a way India's first prime
- minister SAT segment Paul Anka love
- 133 song with a Spanish title
- Bee killer, at times

## **DOWN**

No more than 2

winner Roberto

Loan no. Want ad letters

Musical symbo

- 1989 Radio Hall of Fame inductee Went under
- Old player
- 10-time Gold Glove
- 58 Law closing? 60 "Pipe down!" Crüe-ish? 63 Was relentless, as

9 Emperor under

10 Galleys with two banks of oars

Post-ER area 12 Unofficial Seabees'

13 Hardly the macho

15 Aqaba is its only

16 Corrida cry 17 Scouting prizes 20 Means to get in

21 High dudgeon 23 Whomps

28 Adventurers / doc-

Period, e.g. Seals, as a deal

Support, with "up" Hacks

Earthen stewpot Zig or zag

They may include ht., wt., skin color,

Academy teacher

48 Pleistocene, e.g. 50 Team with a mas-

55 Have a \_\_: crave 56 Ex-senator Trent

Nitrogen-based dye

cot named Uga, familiarly
52 Bryn Mawr undergrads
54 Etcher's supply

Perk recipient

Muscat's land

umentarians

Martin and

Johnson

33

36

38

41

etc

type 100 clams

seaport

touch

motto

Pope Innocent III

- a storm 67 Reef ring 69 Shade of blue
- 70 Secret

- 71 Violent anger 72 Admired stars
- 73 Georgetown ath-
- letes
- Fund for later yrs. Irreverent NBC hit
- Something to take in the afternoon
- 80 Best of the stage 82 Wear a long face
- 84
- Climber's challenge Parade honoree 85
- Hunter of fiction Get to 86
- Parent/teen stick-ing point 89
- Jellystone Park bear 90
- CRT part
  Tale starter, per-92
- haps
- Scratch Grab : eat on
- the run
- Rupert of "The Reivers" 101
- 102 Oldest Rivalry: Virginia/North
- Carolina annual college football
- game Lays to rest
- 105 Dietitian's forte 106 \_\_TV: "actuality"
- network
- 108 "Piece o' cake!" 109 Hankers
- "Beavis and Butthead" spin-off
- Elegance
- 116 Go down a bit
- Compos mentis 120 No. across the Bering Strait
- 121 Vintage pop 122 Bring home
- 123 Put under
- 126 Dawn deity 127 NBA stats
- 128 To boot



## LOCAL HISTORY

# Raleigh's Kit Homes

BY JENNIFER CARPENTER

In the early 20th century, several new neighborhoods sprang up on the outskirts of downtown Raleigh: Glenwood-Brooklyn, Boylan Heights, Cameron Park, Five Points, and Mordecai Place. Considered suburban at the time they were built, the neighborhoods host a variety of housing styles to this day. Architects and speculative builders certainly influenced the neighborhoods' development, but a new way of building was emerging. In 1906 Aladdin Homes of Bay City, Michigan, published its first kit home catalog, marking the beginning a phenomenon that engrossed the nation.



Home on Filmore Street in downtown built from the Sears kit house pictured in the 1921 ad below.

What were kit homes? Also known as "mail order homes," kit homes were sets of building plans and materials purchased from a catalog. After selecting a model, practically everything needed to build a house arrived via boxcar—framing, doors, windows, millwork, flooring, nails, roof shingles, and

paint. It was then up to the customer to put it together. To help those who may not be comfortable with a saw, pre-cut kits became available around 1914. These kits were a little less daunting, with framing already cut to size and lumber stamped with letters and numbers that matched up. A full set of plans and instructions accompanied the order, although many customers contracted a local builder to erect their home.

Kit homes were not weekend DIY projects—most averaged 30,000 pieces. Still, having complete control over the style, materials and construction process made homeownership more within reach. Kit homes were more affordable than hiring an architect, and companies such as Sears, Roebuck & Co. offered generous financing packages to sweeten the deal. Those who could not previously afford a custom-built home could now choose from hundreds of options.

Kit home catalogs peddled a wide array of popular, sellable styles. The cozy bungalow is most often associated with the trend, but other selections included stately Tudor and Spanish Revivals, simple Cape Cods and even "The Magnolia," a grand three-story Georgian with a two-story columned portico, porte-cochère, and eight rooms. Between 1908 and 1940, Sears sold approximately 75,000 kit homes; Aladdin sold approximately the same amount between 1906 and 1981. Today kit homes are found in large cities and small rural communities throughout the nation.

The ultimate in customization, kit and



plan book homes significantly impacted early 20th century residential development. They popularized specific styles, helped standardize the building industry and made homeownership more obtainable. Given that Raleigh's first "suburban" neighborhoods developed as the kit home industry took off, it is not surprising to discover a number of these architectural gems inside the beltline.

On Friday, May 18th, the Raleigh City Museum and the Raleigh Historic Development Commission debuted a co-curated exhibit showcasing some of our city's best-preserved kit homes. Current photographs of the homes, identified by kit home historian Rosemary Thornton, will be paired with their original catalog pages, allowing visitors to explore a few local examples of this uniquely American phenomenon.

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, 6-9pm. If you have any questions, please call 919.832.3775 or check out their website at www.raleighcitymuseum.org.







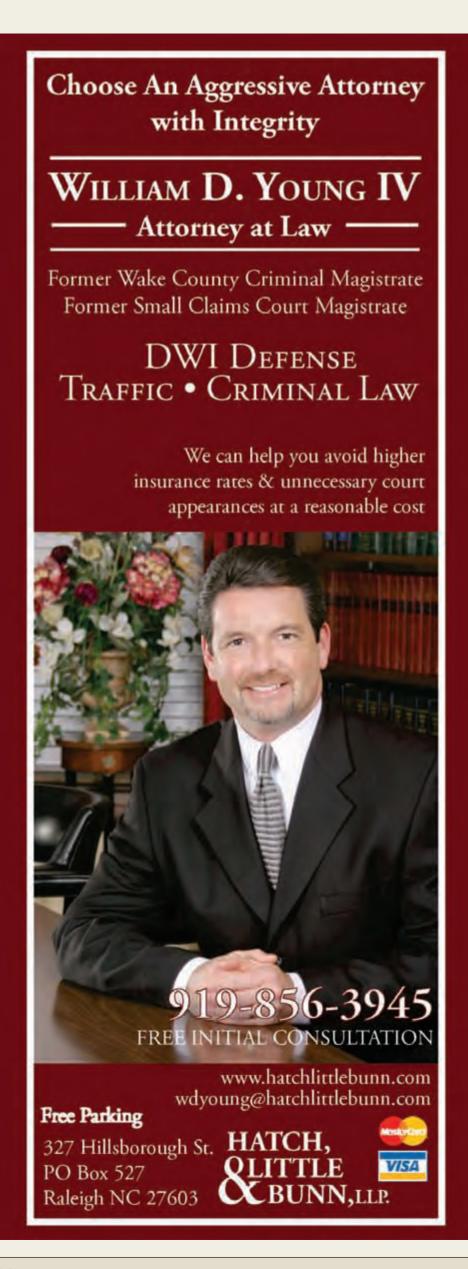
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Dear Reader,

As summer approaches it's a great time to explore downtown Raleigh, whether it's by attending festivals and concerts, shopping at the Raleigh Downtown Farmers Market each Wednesday or frequenting great restaurants, shops and galleries. This

year the City of Raleigh presents The 'Works! July 4<sup>th</sup> on Fayetteville Street, an Independence Day celebration with bands, activities, vendors, all culminating with an exciting fireworks display.

Get engaged and stay updated on helping shape Raleigh through CityCamp Raleigh, a three-day event in early June consisting of open sourced talks, workshops and hands-on problem solving, to re-imagine the way the web, applications, technology, and participation will shape the future of our city. Learn more about this at www.citycampral.org.

The Downtown Raleigh Alliance's mission is to continue the revitalization of downtown by enhancing the investments of the public and private sectors through five performance services: Clean & Safe Ambassadors, Marketing & Events, Economic Development, Public Space Management, and Membership & Advocacy.

To learn more about downtown events, parking, maps, and the free R-LINE circulator bus, visit www.YouRHere.com.

Please enjoy this issue of the Downtowner Magazine.

DAVID DIAZ

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

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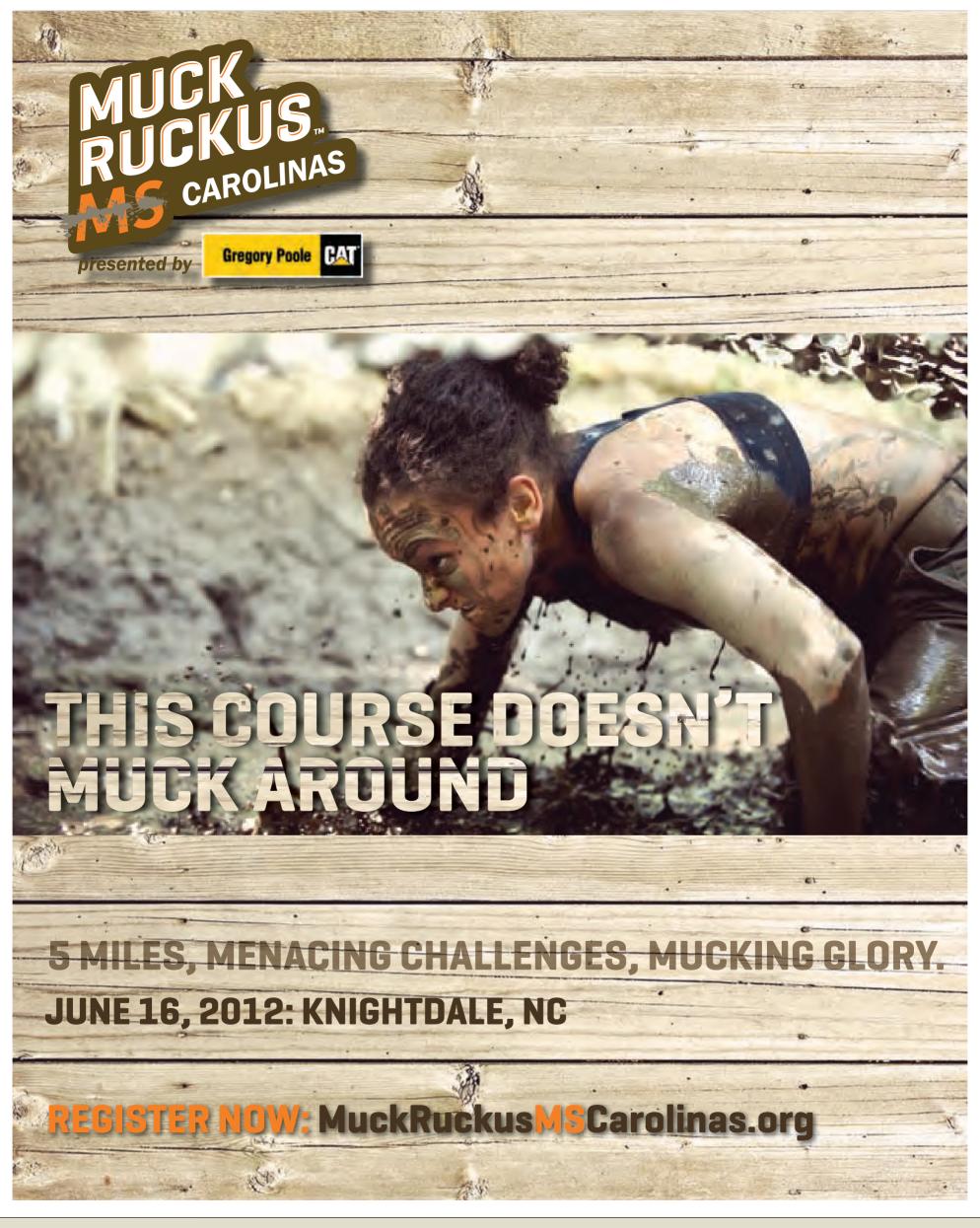
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Directions: From Hwy. 70 South of Raleigh, turn west on Tryon Rd., our entrance is on the right.

