



RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 8, ISSUE 8

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COVER PHOTO: *Carolina Ballet's Jan Burkhard and Richard Krusch pose on the Raleigh Memorial Auditorium fountain in the Progress Energy Center.*

PHOTO BY TIM LYTVINENKO



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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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 Cooper's BBQ
 Capital City Club lounge
 Progress Energy Building shop
 bu-ku
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 Raleigh Visitors Center
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 Clarion Hotel
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Downtown Performing Arts

PREVIEW

BY SANDY ANDREWS AND CRASH GREGG
(WITH SPECIAL THANKS TO E.S.)

A vibrant arts community, both performing and visual, is imperative to creating and sustaining the vitality of urban and suburban communities, as well as attracting and retaining a professional local workforce. Visitors help increase restaurant and retail traffic in the area and provide an exciting reason for out-of-downtown residents to discover firsthand about all the great things to see and do in our city core.

Long before the invention of radio, television or movies, storytellers and actors amused audiences with orations of conquests and adventures, both real and fictional. Storytelling evolved into theater, and the creation of Greek tragedies and Roman comedies underscored the foundation of performing arts as a cultural necessity. The Renaissance and Protestant Reformation of the 15th and 16th centuries produced notable playwrights Christopher Marlowe, Ben Jonson and, of course, William Shakespeare, who spawned a theatrical genre all his own. As the 18th, 19th and 20th centuries passed, performing arts incorporated more commercialization and technological innovation. Storylines began to focus on ordinary people. Critical reviews

impacted performance perceptions and “natural” acting attracted the bourgeoisie. Theater, no longer presided over by religion and monarchs, could liberate itself to entertain the masses. And it has.

Today, most performing arts venues cover a superb cross section of genres, and Raleigh is no exception. Audiences can delight at a Broadway musical at NC Theatre, indulge in the graceful elegance of the Carolina Ballet and savor classical masterpieces performed by the North Carolina Symphony or the North Carolina Opera. Theatre in the Park, Raleigh Little Theatre, Burning Coal Theatre Company, and Hot Summer Nights at the Kennedy fuse original productions with classics to showcase local and national talent. We felt though we should include the Durham Performing Art Center (DPAC) in our list since we’ve been told that nearly 75% of their season ticket holders are from Wake County, plus it’s just a short 20-minute drive from downtown to downtown (and hey, we love all downtowns). No doubt, performing arts options here are vast and varied and prove that Raleigh has truly reached the next level of performing arts status. So, as the summer heat finally begins to dissipate and the air turns crisp, dust off your fall fashions and get ready for a night out on the town. We’ve outlined a variety of options for you here in our Downtown Performing Arts Preview issue.

The Raleigh Playbill In a Nutshell (Oak, of course!)

North Carolina Theatre, celebrating 30 seasons as the region’s premier non-profit, professional regional theatre, and Broadway Series South, the anchor presenter of First National Touring shows and a producer of Broadway and

concerts in the region for more than a decade, will build on their partnership to bring a laugh-out-loud Broadway season to the Progress Energy Center for the Performing Arts for their 2012-2013 season.

A Collaboration Continues

North Carolina Theatre and Broadway Series South successfully joined forces last season that resulted in a 30% increase in subscription revenue. The anchor on the season, the 25th anniversary tour of *Les Misérables*, sold out the entire run, setting a record as the highest grossing show in the history of the Progress Energy Center for the Performing Arts.

Legally Blonde, The Musical (Oct. 9–14. This is the last show of the 2011–2012 season). Based on the hit film, this musical tells the story of a young sorority girl on her path to follow her true love, at Harvard Law School.

Catch Me If You Can (Nov. 6–11), based on the hit film and incredible true story that inspired it, is the high-flying, splashy new Broadway musical that tells the story of Frank W. Abagnale, Jr., a teenager who runs away from home to forge a glamorous life for himself.

SHREK The Musical (Nov. 27–Dec. 2) brings the hilarious story of everyone’s favorite ogre to life on stage in a part romance, part twisted fairy tale with plenty of donkey fun for everyone!

NERDS, A Musical Comedy (Jan. 18–Feb. 3, 2013) is a cheeky musical comedy that follows the incredible journey of Steve Jobs and Bill Gates as they blaze a path from “garage inventors” to warring titans of the computer revolution. Before Bill and Steve were household names and billionaires, they were...NERDS.

Monty Python’s SPAMALOT (Feb. 12–17, 2013) was the winner of the 2005 Tony Award for Best Musical and the funniest show on earth is back to taunt Raleigh for a second time. The musical comedy sensation lovingly ripped off from the film classic “Monty Python and the Holy Grail” tells the story of King Arthur and his Knights of the Round Table as they embark on their silly quest for the Holy Grail.



The Drowsy Chaperone (May 7-12, 2013) boldly addresses a great unspoken desire in all of our hearts: to be entertained. It all begins when a die-hard musical theater fan plays his favorite cast album on his turntable, and the music literally bursts to life in his living room, telling the rambunctious tale of a Broadway starlet trying to find, and keep, her true love.

Altar Boyz (July 12-21, 2013) is a foot-stomping, rafter-raising, musical comedy about a fictitious Christian boy-band on the last night of their national 'Raise the Praise' tour. Hailed as "high-octane entertainment," Altar Boyz tells the holy inspiring story of five small-town boys trying to save the world one screaming fan at a time.

"We're all smiles about our new season that is bursting with great entertainment value, loads of laughs and unique audience experiences! Bringing a Broadway-bound production like *NERDS* to the Progress Energy Center, reinforces the innovative spirit of NC Theatre and aligns perfectly with Raleigh's brand as a City of Innovation," says Lisa Grele Barrie, President and CEO of North Carolina Theatre.

To purchase your single or season tickets, call the North Carolina Theatre Box Office at 919.831.6941 x 6944. For more information, please visit www.nctheatre.com or www.broadwayseriesouth.com.



Local Talent

Raleigh showcases a treasury of local talent through engaging shows at Theatre in the Park, Burning Coal Theatre Company, Raleigh Little Theatre and Hot Summer Nights at the Kennedy.

Theatre In The Park, located in the northern end of Raleigh's scenic Pullen Park, adjacent to North Carolina State University, has been entertaining audiences since 1947. Theatre In The Park is one of North Carolina's largest non-profit performing arts organizations and is acclaimed for its numerous outstanding theatrical achievements. Each season Theatre In The Park presents an exceptional series of productions including the very best in comedy, original musicals, Shakespeare, and contemporary drama and next season proves to be no exception as they raise the bar for local theatre. The ambitious schedule of four

productions includes the addition of a musical to its main stage lineup.

Opening the season with a bang is the Tony and Pulitzer Prize winning musical *Next to Normal*, an emotional powerhouse of a musical about a family trying to take care of themselves and each other. Making its Triangle debut, this emotionally charged contemporary classic is not to be missed. (Sept. 7-22)

Theatre In The Park follows this award-winning musical with its own holiday classic, Ira David Wood III's amazingly funny tongue-in-cheek musical adaptation of *A Christmas Carol*, celebrating 38 continuous years on stage. This show also starts his son, Ira David Wood IV. (Dec. 6-16)

In 2013, the production schedule will continue with the chilling and atmospheric *The Pillowman*. It tells the tale of Katurian, a fiction writer living in a police state who is interrogated about the gruesome content of his short stories and their similarities to a number of bizarre murders occurring in his town. It's the classic tale of life imitating art... or is it? (Feb. 8-24)

Next up is the iconic piece of American literature, Harper Lee's *To Kill a Mockingbird*. This traditional telling of the coming-of-age story in 1930s Alabama of Scout Finch and her brother Jem will >>>

CLASSICALLY URBAN

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EVENING OF ROBERT WEISS
FEATURING *SYMPOSIUM* AND
WORLD PREMIERE *INTIMATE VOICES*
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OCTOBER 11-28, 2012

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NUTCRACKER
WITH MAGIC BY WRAL-TV
NOVEMBER 23-DECEMBER 30, 2012

EVENING OF LYNNE TAYLOR-CORBETT
FEATURING *DECEMBER SONGS*
SUNG BY LAUREN KENNEDY
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Melissa Podcasy and Timour Bourtasenkov, photo by Tim Lytvinenko

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nctheatre.com

be directed by Ira David Wood III, who will also star as wise attorney Atticus Finch. (Apr. 12-28)

The season will close out in June 2013 with the dark comedy *Fuddy Meers*, the story of Claire, an amnesiac who awakens each morning as a blank slate on which her husband and teenage son must imprint the facts of her life. One morning, Claire is abducted by a strange lisping man with a limp who claims her husband wants to kill her. Local favorite Jesse Gephart will direct. (Jun. 14-30)

Season membership are available and may be purchased by calling Theatre In The Park's box office at 919.831.6058 or visiting www.theatreinthepark.com. Season members receive discounted tickets and advance purchasing for *A Christmas Carol*.

Reflecting on the upcoming season, Wood tells us, "During the past few years, TIP has been heavy on comedies for a reason. When the economy is suffering, people seem to want to laugh for a while and forget their troubles. We feel like this upcoming season is an opportunity to diversify a bit more, so we've put together one of the most exciting and ambitious seasons we've offered the public in quite some time. In fact, we're already selling tickets for productions that won't be staged until next year. With excitement like that already evident in the



community—and still continuing to build—we're expecting to break a good many attendance records this year. We encourage the general public to get their season memberships now and join our happy celebration."

Burning Coal Theatre Company aims to produce explosive re-examinations of overlooked classic, modern and contemporary plays that address poignant social issues and themes with minimalist production values.

Burning Coal is housed in the newly renovated Murphey School auditorium, creating a 14-175 seat flexible performing space out of a 100-year old historic building. The building sat dormant for 31 years until Burning Coal reopened the space in Feb. 2008, renaming it the Meymandi Theatre at Murphey

School Auditorium. Burning Coal's artistic director, Jerome Davis, is a professional theatre artist who has worked with some of the great performers and teachers of our time.

Says Davis, "Our mission is to produce 'literate, visceral, affecting' theatre that is experienced, not simply seen. We're working toward the creation of a fully professional company of theatre artists living in and working out of Raleigh. We like to do comedies, dramas

and musicals that are about something, not necessarily serious plays, but plays that are about something important to our people and our times. We mix these newer plays with classics by Shakespeare, Moliere and others, for the purpose of balance and contrast. We're also interested in developing new writers and plays for the theatre, and have staged world premieres or regional premieres of many new works in our 12 year history."

Starting their season off will be *Brigadoon* (Sept. 6-23). *Brigadoon* tells the story of two Wall Street men who journey on a hunting trip to Scotland but while deep in the woods they discover a small town, unmarked on their map. What they discover within the small town is stranger still. *Shining City* (Nov. 1-18) is an Irish ghost story sure to change

theatre in the park presents... 

next to normal
book & lyrics by **brian yorkey** music by **tom kitt**
directed by **cody cunningham**
september 07 - 23

join us for our entire 2012/13 season



The Pillowman
by Martin McDonagh



TO KILL A MOCKINGBIRD
BY HARPER LEE. DRAMATIZED BY CHRISTOPHER SCHEGEL.
APRIL '13



FUDDY MEERS
JUNE '13
BY DAVID LINDSAY-ABAIRE

Tickets | 919.831.6058 theatreinthepark.com 107 Pullen Rd. | Raleigh

BURNING COAL THEATRE COMPANY



BRIGADOON Sept. 6 - 23, 2012
Directed by Emily Ranii,
Choreographed by Robin Harris

GOOD - Jan. 31 - Feb. 17, 2013
By C.P. Taylor, Directed by Ian Finley

SHINING CITY - Nov. 1 - 18, 2012
By Conor McPherson,
Directed by Jerome Davis

RUINED - Apr. 11 - 28, 2013
By Lynn Nottage
Directed by Rebecca Holderness

AS YOU LIKE IT - Nov. 29 - Dec. 16, 2012
Directed by Jason King Jones

(919) 834-4001
www.burningcoal.org
224 Polk Street, Raleigh, NC

not just the characters' beliefs but the audience's as well. Williams Shakespeare's *As You Like It* (Nov. 29–Dec. 16) will leave you laughing the whole show through, a stark contrast to the Holocaust drama, *Good* (Jan. 31–Feb. 17, 2013) which tells the story of a “good” liberal-minded professor who finds himself in the middle of one of the worst crimes against humanity of all time. Finishing the main stage season is *Ruined* (Apr. 11–28, 2013), based on a Pulitzer Prize-winning story. *Ruined* follows the life of a small group of ‘working women’ as they battle to survive in the midst of a brutal civil war. All shows are located at Meymandi Theatre on Polk Street. To learn more about Burning Coal or to order tickets, visit their website at www.burningcoal.org.

Since 1936, **Raleigh Little Theatre** has entertained audiences with 11 captivating and educating productions each year. It all started when a group of Raleigh performers joined forces with technical workers from the Federal Theatre to create a community theater for Raleigh. Civic leader Cantey Venable Sutton played an important role in encouraging the Federal Works Progress Administration construction of the main theatre, amphitheatre and Rose Garden.

Raleigh Little Theatre starts their 2012-2013 season off with the production of *The Rocky Horror Show* (Aug. 17–Sept. 2) and have added a special midnight performance on Friday, Aug. 24 that has been specially designed for maximum audience participation. There will be props provided for participation as well as a costume contest. Following this exciting and interactive performance will be *The 39 Steps* (Oct. 12–28), a Tony Award-winning play by Alfred Hitchcock complete with his non-stop laughs and special brand of romance, intrigue and espionage. Did we mention there are 150 characters played by only 4 actors? Next year's shows at RLT include *Bus Stop* (Feb. 1–24, 2013), *Snow White, The Queen's Fair Daughter* (Mar. 1–19, 2013) and *Tigers Be Still* (Mar. 22–Apr. 7, 2013) to name a few. To



order tickets and see the complete listing and calendar, visit www.raleighlittletheatre.org.

Hot Summer Nights at the Kennedy is a professional theatre company whose mission is to serve the citizens of Raleigh, Wake County and Eastern North Carolina by “keeping the lights on” and producing professional theatrical performances in the 130-seat Kennedy Theatre at the Progress Energy Center during the summer months. Hot Summer Nights aims to produce great black box style theatre shows that are varied in type, attitude and scope and employ actors, stage crew and staff of all ages, races and creeds from North Carolina and Broadway.

Husband and wife team Alan Campbell (Executive Director) and Lauren Kennedy (Artistic Director) are excited about the upcoming season, “This year Hot Summer Nights is expanding and is including two shows and a concert in the Fletcher Opera

Theater in addition to its regular summer offerings in the Kennedy Theater. Go Big or Go Home in 2012!”

Oh, What A Night 2 (Aug. 31–Sept. 2), Hot Summer Night's annual concert event features songs from all the hottest shows on Broadway that are “too big” for a Raleigh production but more than deserving to be performed. *Significant Others* (Aug. 24–25) tells the story a young married man doing all he can to keep himself and the four women in his life happy: his wife, his co-worker, a New York hooker and a fantasy woman. Charlotte Cohn will play all four female roles. Performances such as *Souvenir* (Oct. 3–14), a bittersweet comedy of a prominent heiress's recollection of her past, and *August: Osage County* (Nov. 29–Dec. 9), the Pulitzer Prize and Tony Award-winning masterpiece about a family full of unspoken truths and truths including their pill popping grandmother, are sure to provide entertainment for all ages and interests. For more information visit www.hotsummernightsatthekennedy.org.

Graceful Indulgences

True to tradition, the **Carolina Ballet** promises a mesmerizing lineup of performances during the 2012-2013 seasons. This season takes a leaping start with *An Evening of Robert Weiss* featuring Symposium (Sept. 13–30). This performance highlights several of Artistic Director Robert Weiss' ballets he created with the company. The centerpiece is Symposium, based on Plato's dialogue and choreographed in 2004 to Leonard Bernstein's “Serenade.” The program will also feature a world premiere that you will not want to miss. *A Balanchine Celebration* (Oct. 11–28) will not only feature Balanchine's homage to Gershwin's “Who Cares”, but also many other Balanchine favorites. The amazing holiday production, *The Nutcracker* (Nov. 23–Dec. 30), will astound you with the classic music of Tchaikovsky matched with the magical costumes for the holidays. The season continues with an *Evening of Lynne Taylor-Corbett featuring Cod and Silence and Lauren Kennedy* (Feb. 7–24, 2013), *The Rite of Spring* (Mar. 7–24, 2013), and *Fancy Free & Carolina Jamboree featuring The Red Clay Ramblers* (Apr. 27, 2013). Concluding the 2012-2013 Carolina Ballet season is the beloved classic, *Giselle* (May 16–19, 2013). To learn more about the upcoming season or to order tickets, visit www.carolinaballet.com.

Musical Magnificence

The North Carolina Symphony is celebrating its 80th remarkable year of service to North Carolina music lovers and kicks off the 2012–2013 season with *Rachmanifnoff's Rhapsody* (Sept. 14–15) followed by Bolero (Oct. 5–6) and *Brahms's Second Symphony* (Oct. 19–20). You're bound to find a handful of performance for every member of the family with over 30 different performances to choose from in their Classical, Pops, Friday Favorite and NCS Kids Series. Just a few include *The Wizard of Oz* (Nov. 23–24, 2012), a *Halloween Spooktacular* (Oct. 27), >>>



Mozart's "Praque" Symphony (Nov. 9), Kenny G (Mar. 1-2, 2013), and Disney in Concert (May 10-11, 2013). Be sure to check out their four-series fun **Sound Bites at the Pub**. Enjoy a delicious multi-course meal and a drink and then sit back to enjoy an eclectic, intimate performance by NC Symphony musicians in the vibrant setting of a local downtown Raleigh or Durham pub. To order tickets or for more information, visit www.ncsymphony.org.

The Sopranos

2013 is the bicentennial of two of opera's biggest composers, Richard Wagner and Giuseppe Verdi. **North Carolina Opera** is celebrating these anniversaries in grand style by presenting—for the first time in Raleigh—part of Wagner's epic Ring cycle, Act I of *The Valkyrie* in concert with Metropolitan Opera star tenor Jay Hunter Morris (Jan. 13, 2013). *Aida*, Verdi's grand love story set in ancient Egypt, is next (May 3, 2013) and the season concludes with Mozart's hilarious comedy *Così fan tutte* (Oct. 3, 5 and 6). Tickets and more information on their 2012-2013 season, including their Gala at The Umstead on November 10th, are available at www.ncopera.org. All performances conducted by NCO's Artistic Director Timothy Myers.



Our Neighbors in Downtown Durham

Since its opening in 2008, DPAC, Durham Performing Arts Center (DPAC) has been recognized for its contemporary design, intimate sightlines and state-of-the-art sound and video. Operated under the direction of Nederlander and Professional Facilities Management, DPAC has had several record-breaking seasons.

"It all starts with great shows and for us to have two big multi-week blockbusters in the same season really tipped the attendance scales," said Bob Klaus, DPAC's General Manager. "It's a credit to Nederlander and PFM and the great shows they bring us, this will truly be a season to remember."

Senior Director of Marketing Rachel Gragg stated, "We're always very proud of our attendance statistics, but we really stand tall when we're recognized for these awards that are voted on by our guests and fans. Record-setting seasons will come and go, but if we can stay #1 with our guests, that is the real prize for our team at DPAC."


What's up next? *Dead Can Dance* (Sept. 1), *Creed* (Sept. 5), comedian *Dennis Miller* (Sept. 8), *Al Green* (Sept. 19), *Anderson Cooper* (Sept. 21), comedian *Brian Regan* (Sept. 22), *Fiona Apple* (Sept. 27), *Joan Rivers* (Sept. 28), *War Horse* (Oct. 2-7), and 17 more shows throughout the upcoming season. Please visit www.dpacnc.com/events/all for a list of all their upcoming events.

We're fortunate to live in an area rich with so many choices for quality entertainment. Help support local performing arts in our community by attending at least one show each season or better yet, pick up season tickets and really have a ball. Grab your significant other or a few friends and enjoy dinner at one of the many great restaurants in downtown, hop on a rickshaw and ride over to catch any of these entertaining and enjoyable shows. You'll create a memory that will last a lifetime and help keep Raleigh artsy at the same time. 🍷

NORTH CAROLINA SYMPHONY 2012/13
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 Thanksgiving Weekend THE WIZARD OF OZ NOV 23-24, 2012 <i>The classic film with live soundtrack</i>	 KENNY G MAR 1-2, 2013 <i>The Grammy Award-winner joins the symphony for a concert to remember</i>
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The 39 Steps | OCT 12 - 28, 2012
Bus Stop | FEB 1 - 24, 2013
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From the Publisher

We're proud to help promote so many great organizations delivering world-class performing arts to Triangle residents and visitors. The upcoming 2012-2013 performing art season offers a wide variety of shows, ranging from the



great new lineup from NC Theatre including Monty Python's SPAMALOT and Shrek the Musical, to the Irish ghost story Shining City at Burning Coal Theatre, and of course Theatre in the Park's 38th year of A Christmas Carol with our favorite father-son actors, Ira David Wood III and IV.

There are two important anniversaries happening this year with **North Carolina Theatre** celebrating its 30th anniversary and **Carolina Ballet** commemorating their 15th great season. Congratulations

to both of these great organizations, their leadership and most of all, their cast and crews who help patrons escape into another world of stories, dance and music.

The Downtowner is proud to be a supporting sponsor again this year for **Hopscotch**, the nationally known music festival held throughout downtown on September 6th through 8th. Hopscotch has managed to create a buzz around with country with music fans through its unique band selection. As of this writing, VIP tickets are sold out but All-Show, One-day and City Plaza tickets are still available. Visit <http://hopscotchmusicfest.com> for ticket information and check out the music lineup.

Just around the corner after Hopscotch is SPARKcon, the 7th annual non-profit, volunteer-run three-day event held September 13-16. You'll find creative themes and events at **SPARKcon** including art, music, film, fashion, circus, comedy,

dance and many more. The street painting contest that adorns Fayetteville Street with thousands of square feet in chalk drawings is always one of the most popular attractions. *Downtowner Magazine* is pleased to be a sponsor of SPARKcon for the 5th straight year and we're looking forward to another great weekend of creativity in downtown.

We've got some exciting news coming up for this fall including the official (and long-awaited) launch of *Downtowner Magazine* in Durham, our new Downtowner Dinner Club and great new writers joining our staff. The best part of 2012 lies ahead.

Cheers,

Crash

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



CASUAL DINING

Mitch's Tavern BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

Truthfully, I'd never really given Mitch's much thought, never mind a taste. I considered it to be just another college hangout serving bad bar food like so many others along Hillsborough Street. Well, shame on me.

One fateful day, I decided to take a peek at the menus posted outside Mitch's. I see the beer menu first and find many local favorites on tap, all available in pints and pitchers. Then I see Flying Dog, Terrapin and Shiner on the bottled side. Wait. Did I see that last one right—Estrella Daura? A gluten-free beer option? Okay, they had my attention; now I had to check out the food.

I took a quick look at Mitch's Lunch menu: it's heavy on sandwiches (Italian Hero \$5.95, Polish Sausage \$5.95, Ham & Swiss \$4.95, Garden Melt \$5.95) with a few salads and soups mixed in (Chicken Salad \$5.50, Soup of the Day \$3.75, Mexican Tortilla Salad \$5.95). Remarkably, nothing on this menu is over \$6.

On to the third menu posted outside, "Mitch's Specials," on which includes Chicken Gumbo (\$5.50),

Gazpacho (\$3.95), and a Sweet Potato filled with walnuts, cranberries, raisins, cheddar, and honey (\$5.95 with a cup of soup or side salad). Interesting, but now I'm curious about heartier fare? I see Mitch's Big Burrito filled with pulled pork (\$5.50), the Cuban sandwich (\$6.95), Pasta Primavera with bread and a side salad (\$6.95), and Pan Fried Green Tomatoes with Homemade Pimento Cheese on toasted French bread (\$5.50) will do the trick. I'm definitely going in.

I pull open the door, but instead of waling into a bar I'm greeted by an upward flight of stairs. Even more curious, I have no choice but to go up. As I take the last step, I finally catch a glimpse of the well-worn bar to my right. World War II fighter planes hang from the ceiling, a huge giraffe greets me from behind the bar, and portraits perfect for a haunted castle line the walls. If that isn't random enough, there's a surf board attached to the ceiling, a gangsta Spuds Mackenzie sitting on top of the stereo, a giant swordfish guarding the register, and year-round Christmas lights for

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added ambience. Open up one of the small street side French doors and you'll discover Mitch's also has two miniature balconies overlooking Hillsborough Street, providing great opportunities to people-watch during nice weather. I already like this place and I haven't even eaten yet.

Adding to the tavern's appeal, servers don't wear matching uniforms or designer clothes. They don't rush you or upsell you. Instead, the friendly staff promotes comfort and satisfaction. Their smiles are warm and honest. They genuinely care about their customers; alumni, tenured faculty and first-timers alike.

On my initial visit, I learned that Mitch's prides itself on serving fresh healthy food cooked from scratch. Nothing is deep-fried—Mitch's doesn't even have a fryer. I was also informed that the soups are all gluten-free (as are many other items) and most menu listings are low in fat.

The bright, refreshing Gazpacho (\$3.95) is made daily with a sharp vinegary touch. The delicious Squash and Corn Chowder (\$3.95) is hearty with its lima beans, zucchini, jalapeno, and feta cheese as well as corn and summer squash. The Vegetarian Black Bean (\$3.95), based with tomato, is so satisfying that I didn't even miss the meat.

Mitch's eastern style BBQ (\$5.95) is made with pork from the Nahunta Pork Center and served on a torpedo roll with



chips and slaw on the side. The Mexican Chili (\$4.95) consists of finely ground beef, red beans and lentils. This highly seasoned dish, with its hint of cumin and subtle heat, comes with tortilla chips, cheddar cheese, sour cream, and fresh salsa. The London Broil (\$6.95) is one of my all-time favorite steak sandwiches. A French roll is smeared with herbed mayonnaise, piled high with a half-pound of garlic and balsamic marinated beef and finished with white cheese.

Then, there is Mitch Hazouri who I've had the pleasure of getting to know through subsequent visits. Mr. Hazouri purchased the tavern in 1972. Since then, Mitch's has been the cornerstone of Hillsborough Street's college scene. A sharp businessman and a colorful character, he is one of the few individuals who have made Raleigh special. If you run into him at the bar, be sure and tell him Brian, the Greek from the *Downtowner*, sent you.

This funky, old school tavern is fun and unpretentious. It specializes in fresh food, local beer and affordable prices. Mitch's just might be the last genuine neighborhood joint in the area. 🍷

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

Mitch's Tavern

2426 Hillsborough St. Raleigh, NC 27607
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\$\$\$\$

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Photos below are from a downtown urban ballet project conceived by the dancers of Carolina Ballet and photographed by Tim Lytvinenko



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Terri and Lisa at Arma's for live music



Doro Taylor, John O'Neal and friends at CityGate for First Friday



Annahitta, Kendra and Natalie host for Art of Style party



Candace, Astrid and Julie out at London Bridge Pub



DJ Nixon spinning at Calavera



Kimberly and Ashley from Inside Wade



Karen and Nico at Black Flower for birthday drinks

AROUNDTOWNAROUNDTOWNAROUNDTOWN



Ashton, Jovanna and Rose at a ReDress Raleigh event



Jamie & friends celebrate his birthday at the Flower



Billy, Lucy, Ann and Charles enjoying a new exhibit event at CAM



Sparkler magic (AR4K) and happy kids at a recent Artreach 4 Kids First Friday event • Visit www.artreach4kids.org for more information on how you can get involved

Where's it @?



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

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



<<<

Congratulations to **Anna Leonard** who was the first to identify last month's clue as the large irrigated concrete planters that line Fayetteville Street from City Plaza all the way to Morgan Street. Right in the middle, you'll find one of our advertisers, The Big Easy, which features a Cajun menu and an eclectic mix of live, local and national music acts as well as DJ's spinning the newest records and your classic favorites. www.thebigeasy.com

Our runner-up winners were Alejandro Crespi (we'll finally have your shirt in the next few weeks!), David Keck, Ashley Harvey, Brett Young, and Daniel Hedges. Thanks for entering and be sure to try your guess with this month's clue.



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Downtown Raleigh Restaurant Week

Mark your calendar and loosen your belt for the Fourth Annual Downtown Raleigh Restaurant Week Monday, August 20-Sunday, August 26! Participating restaurants will offer three-course prix fixe dinners for \$20 or \$30 per person, which makes this the perfect time to check out a new restaurant or visit an old favorite. Continuing a tradition that began last year, select venues will offer three-course beer or wine pairings for an additional \$10 per person. For the first time, several restaurants will also offer a \$15 appetizer sampler featuring three appetizers with a selection of at least four options.

Downtown Raleigh is filled with restaurants that showcase cuisines from around the world, and Restaurant Week is the perfect opportunity to sample Moroccan, Italian, Lebanese, and Spanish dishes, just to name a few. Whatever your preference, Downtown Raleigh Restaurant Week is sure to deliver multi-course meals that satisfy your cravings. Samad Hachby, owner of Babylon Restaurant, says, "Downtown Raleigh Restaurant Week is a great opportunity to showcase Raleigh's thriving restaurant scene. For Babylon, it will kick off our new

menu featuring traditional Moroccan cuisine with international and local food viewed through the prism of Moroccan spices and cooking techniques."

Restaurants will be open for Downtown Raleigh Week during their normal dinner hours. Although no tickets are required, reservations are strongly recommended (when applicable). For your added convenience, online reservations can be made at more than half of the venues through OpenTable. These reservation links are available on the Downtown Raleigh Restaurant Week website at www.DineDowntownRaleigh.com. Menus will be posted as they are submitted by participating venues and are subject to change upon product availability.

The Downtown Raleigh Restaurant Week provides area residents and visitors alike the opportunity to enjoy the culinary talent at some of the most reputable downtown dining establishments. Chef Brian Battistella of Battistella's in City Market adds, "We're looking forward to introducing our restaurant to new folks coming in for Downtown Raleigh Restaurant Week. It's also a great way for our

regulars to try different menu items and discover a new favorite."

Don't miss this opportunity to take advantage of dining deals in the heart of the capital city. For more information and a list of participating venues, visit www.DineDowntownRaleigh.com.

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Oro Restaurant and Lounge

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG

Continuing the Wilmington Street renaissance, Chef Chris Hylton and his wife Cara Zalberg Hylton recently opened their first restaurant, Oro, in the postmodern, skyscraping PNC Building. According to Zalberg Hylton, the couple's goal was to "create big city dining with small town prices while presenting something for everyone."

The bright white, two story dining room boasts white leather seats, floor to ceiling windows, and art deco pendant lighting. In front of the open kitchen is a four seat "chef's bar" where diners get a front row seat for all the hot kitchen action. The space is sleek, airy, and decidedly adult.

Oro's big city feel goes well beyond the architecture and décor. The servers send orders directly to the kitchen wirelessly via iPads. The dining room is rounded off with a two-story tall, dark wood "wine carousel," allowing access to hundreds of wine bottles in a matter of seconds. The bar employs a state of the art Enomatic system supporting 16 "wines on tap."

Not only are they stunning, but they make it easier for Oro's constantly changing wine list to accommodate all budgets and every palate. Then, above the bar is a swank loft complete with a nine-foot modern glass fireplace.

Chef Hylton, who was born in Jamaica, knows about big city food, too. He cooked his way from Los Angeles to Washington, D.C. (where he met Cara) before settling down in Raleigh over three years ago. He has not only brought 22 years of cooking experience with him,



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but also his vivid taste memories. “We’re taking the things we love about every restaurant around the world and bringing it here,” explains Hylton.

There is assuredly something for everyone on Oro’s menu. And with more than half of the menu items priced in the single digits, there’s no reason not to step outside of your comfort zone to explore new flavors. For example, the Red and Golden Beet Salad (\$7) with grilled pickled watermelon, smoked goat cheese, and baby arugula is sweet, salty, earthy, smoky, peppery, and tangy. When was the last time you tried a dish with that many flavors? Never mind in a salad.

While I find the thick batter on the fried Crispy Shrimp (\$10) a little too overwhelming, Hylton’s version of Shrimp and Grits (\$10) is a breath of fresh ocean air. Shrimp and Andouille sausage are sautéed with green onions and red peppers. They are placed atop a pan seared cheddar grits cake and finished with a golden, tart ver jus. It’s an excellent rendition of a tried and true Southern classic. Four light and crunchy Vegetable Spring Rolls (\$9) are cut in half and stood at attention in a pool of sweet chili sauce; just one of the many tasty vegan dishes on the menu. Hylton’s fans will be happy to see that he brought his famous Truffle Mac and



Cheese (\$8) with him from previous restaurants. Creamy and cheesy with a hint of truffle throughout, it’s topped with a crust of golden brown panko breadcrumbs.

For the meat eaters, Oro’s Caramelized Pork Belly Skewers (\$8) are must try. They are sweet, meaty and lux. You can also opt for the Smoky Ribs (\$13). This half rack of smoky, melt-in-your-mouth goodness is bathed in an Asian style barbecue sauce that will have you lickin’ your fingers and looking for more.

If you’re looking for a bite of something sweet, don’t miss the Passion fruit Crème Brulee (\$7). After placing the brulee dish in front of you, your server will spoon the inside of a halved passion fruit on top. The dessert is sweet, creamy and tropical with the crackling candied top that you anticipate.

Clean elegant presentations, friendly laidback service, perfect portions for sharing, chic atmosphere, and lots of wine choices all add up to a fun adult night out with friends at Oro.

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

Oro Restaurant and Lounge

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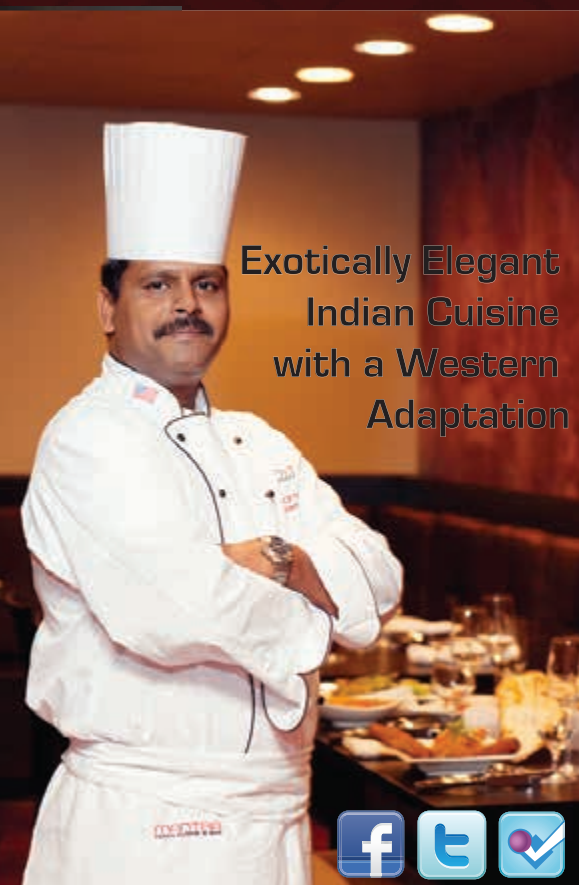
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Local Gallery News

BY MAX HALPEREN, ART EDITOR

To see ghosts of the past—a crowd, a building, a major intersection—brought entirely into the present, you may want to race to Flanders Art Gallery before its current show, “Terrains of Absence,” closes at the end of this month.

Mark Iwinski’s photographs have a shocking capacity to twist time and space, forcing the past to stand before you as a living thing. In five large colored prints, he holds a piece of what appears to be ordinary glass up to an area in Durham so that we seem to be gazing at mansions and structures long since razed. Iwinski creates the illusion by having the scene as it is in the present bleed—without a break—into the edges of the glass, which, of course, hold a transparency of the past. Through the edges of each glass we also see Iwinski’s or an aide’s fingers holding it up, redoubling the illusion. At the same time, the fingers and clips at the top of each transparency twist us in another direction, carefully destroying the illusion.

The gallery also has a number of monoprints on papers Iwinski pressed over the stumps of huge



trees in old growth forests, reminding us of the continual destruction of our natural habitat.

I find the photographs by Ian F.G. Dunn and Jerome De Perlinghi suggestive but less so than Iwinski’s. Most of Dunn’s photographs contain images of what he calls “disposable homes”—small, abandoned buildings standing alone in empty fields. Two images of empty streets, however, stunningly imply other remnants: a broad white arrow points to nothing that we can see, a wide black line painted on the side of a brick structure implies that someone had a reason to put it there, although we cannot determine what it might have been.

Absences are again hinted at in Perlinghi’s photographs of Berlin streets and sidewalks with Berliners standing in front of graffiti whose creators are, of course, missing. Two are titled “The Walls Still Talk.”

Gallery C contains a sparkling mix of “The Graphic Works of Henry Matisse”—lithographs, line cuts, and stencils made of the colored paper cutouts which were Matisse’s speciality in toward the end of his career. He was known to have said, “Instead of drawing and then applying color, I draw directly with color.”

One of the most striking of his works is a lithographic recreation of his famous painting “La Danse.” It not only mimics the original but shifts the color, strengthening the figures, and surrounding it with bands of forceful black and yellow. My favorite, however, is the sensuous, multicolored stencil “Zulma”: a bright nude stands within a black

nude; arabesques are set against the straight edges of a table. Matisse also employed cutouts to create the front and back covers of the art journal *Verve*. The gallery has one that I was told was put together as the Nazis entered Paris during World War II.

At the Contemporary Art Museum you may walk across a portrait of the hapless 17th century Spanish monarch Charles II, who unfortunately, ruled sat atop an empire that stretched from the Americas to the East Indies. The piece, composed of cut and trimmed carpentry, stretches across the entire floor of CAM’s main gallery, part of Jose Lerma’s show, “The Credentialist.” One of a number of bewigged images of rulers and conquistadores, the head is intended to remind us that the trappings of power in no way suggest wisdom and may cover huge piles of the dead and rivers of blood.

The floor portrait is surrounded by huge canvases covered with mocking graffiti of Charles’ time. One lampoons the church that was busily destroying native cultures; another, howlingly comic, deals with sexual pressures—Spaniards with penises for noses and others with full breasts. Faces



are often buried under other faces, suggesting the passage of time as graffiti are painted above one another. A series of large pseudo-medallions cover several walls, but the funniest piece in the show is a bulbous collaborative effort by Lerma and Hector Madera, “The Godmother,” made of pieces of thick colored paper.

The show will be open through September 2. 📍

Max can be reached online for comment at max@raleighdowntown.com.



Word on the street is that **Dos Taquitos** of North Raleigh will be opening a new location in the old Diner space at 410 Glenwood. Earlier this year, Dos Taquitos Centro officially changed its name to simply Centro to avoid any confusion between the downtown and North Raleigh locations. We're big fans of Angela Salamanca's Centro and hope that the new Dos Taquitos on Glenwood is just as good.

Bolt Bistro & Bar is scheduled to open late August/early September in the old Mint Restaurant location (219 Fayetteville Street) and has hired Penny Davidi, Food Network Chef, to head up its executive chef position. The restaurant was purchased a few months ago by restaurateur David Sadeghi and will feature a variety of tapas, salads, Angus burgers, pork chops, and more. www.boltbistro.com

Marbles Kids Museum is celebrating their 5th anniversary with a party on Saturday, September 29th. Admission to Marbles Kids Museum will be free all day and all IMAX documentary films are only \$5 per person. www.marbleskidsmuseum.org.

We're always glad to see more retail opening up in downtown. The storefront of local artisan incubator, **Kindred Raleigh Boutique** located at 131 S. Wilmington Street, will be open to the public soon. The



WHAT'S UP
DOWNTOWN

Neighborhood News

Heard rumors about a new business coming to town, bought or sold, a new chef on board, a store opening, or anything else newsworthy? Drop us a line to news@raleighdowntowner.com and you could win a \$50 gift card to a local business and a cool Downtowner T-shirt.

shop will feature jewelry, clothing and more. www.kindredboutique.com

As we predicted back in March of this year, the new wing of the **Raleigh Times Bar** will feature a rooftop bar overlooking the corner of Hargett and Wilmington Streets. No announcement of the opening date, but we're sure it'll be as packed as it always has. The new portion of the restaurant will also have a take-out menu.

Downtown Dental is now officially open at the corner of Fayetteville and Hargett Streets. Visit their

new website www.downtownraleighdental.com.

Klara's, featuring "modern Czech cuisine," will open in the space previously occupied by Fraziers, which we were sad to see close.

Bad Daddy's Burger Bar, based in Charlotte, has started construction in Seaboard Station in the empty warehouse at the corner of Vaughn Street and Seaboard Avenue and will feature plenty of burgers, giant chopped salads and \$5 hand spun milkshakes. www.baddaddysburgerbar.com.

The **Lewis Smith house**, the Greek Revival style granddaddy of the Blount Street Commons project, was recently purchased by **Hobby Properties** and plans to use it as the company's headquarters. "As a local Raleigh company, we jumped at the opportunity to contribute to the rebirth of this historic downtown neighborhood," said John Holmes, President at Hobby Properties. "The proximity of the Lewis-Smith House to downtown Raleigh and the Person Street business district makes it the perfect location for us." The company also has purchased two currently empty spaces on Wilmington and Martin Streets and plans are underway for a restaurant/bar concept.

The **Urban Design Center** is relocating from 133 Fayetteville Street a half block south to the historic Briggs Building. Their former space, owned by Empire Properties, will soon be home to a bank moving into downtown. 🏠

WRITERS WANTED

The Raleigh Downtowner Magazine is searching for the shiznit of contributing writers for web + print. If you're passionate about any of the topics below, or have another idea for a column, send us an email to writers@raleighdowntowner.com.

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Exploring South African Wine

BY JEFF BRAMWELL



South Africa's winemaking history dates back to the mid-1600s, but a massive overhaul of the local wine industry since the end of apartheid helps to justify the fact that this is considered a "New World" wine region. During apartheid, major limitations on the wine industry prevented the planting of new varieties or the development of new vineyard land, with an emphasis on quantity over quality. Since the end of apartheid in 1994, massive replanting and outside investment in the industry have had quality on the rise. The number of producers in South Africa has also doubled in the past decade, meaning there's simply more wine available to taste. But, as with anywhere else in the world, it takes a number of years for new plantings to bear fruit worth bottling, or for improvements in the vineyard and cellar to come through in the finished wine. And it seems we're just now seeing the fruits of that labor.

South Africa's winegrowing area is an amazingly beautiful place where picturesque mountains nearly meet the ocean. Temperatures throughout the country's wine producing areas are similar enough to those in California's Napa Valley, though the best vineyard areas are located in slightly cooler microclimates, allowing for the cultivation of a number of different grape varieties and the creation of different styles of wines, from light and fresh to full-bodied and structured.

A large number of South Africa's wines, particularly its reds, have shown a distinct rubbery, iodine-like aroma that is best described as a love-it or hate-it quality. But each year we see more and more producers making cleaner, fresher wines. The nation's signature grape, Pinotage, is the number one offender in displaying this quality, with rubbery, funky, leathery aromas dominating the wines. Both the Hill & Dale and the Southern Right bottlings of Pinotage have successfully minimized this characteristic to the point that it's there just enough to remind you of what you're drinking but otherwise hints at the grape's relationship to Pinot Noir with its soft red fruit flavors. Other reds, most notably Syrah (Shiraz) and

Cabernet Sauvignon, also tend to have this funkiness, though it's generally not quite as strong as it is in the average Pinotage. These varieties are typically made into big, smooth, easy drinking reds that share a stylistic similarity to those made in Australia, Argentina and Chile.

South Africa's white wines are decidedly more ahead of the curve in appealing to a wider number of people, thanks to clean, fresh, more recognizable flavors in their Sauvignon Blancs and Chardonnays. If you've been a fan of New Zealand's Sauvignon Blancs, then those from South Africa will surely be a hit. Meanwhile, their Chardonnay is typically modeled after those from France, with fresh acidity and moderate amounts of oak aging. But the

real white wine specialty of South Africa is Chenin Blanc, a French varietal known as Steen in South Africa. It's a native of the Loire Valley, where it conveys lemony, chalky brightness. But in the warmer climate of South Africa it can show off quite a bit more richness. For a delicious example, check out the Secateurs made by Badenhorst Family Vineyards.

South Africa's cuisine is quite varied, providing ample opportunity to pair traditional dishes with the diverse range of wines the country has to offer. The melting pot of flavors include fruits, nuts and wild game that have been featured in the country's indigenous dishes for ages,

as well as the frequent inclusion of spices such as nutmeg, allspice and hot peppers introduced in the Cape Dutch style of cooking. There's a significant Indian influence as well, which contributes curries and chutneys, among other things, to the culinary repertoire.

Pairing wines with their native cuisine always seems to bring the most out of each, and fortunately there are more and more excellent bottles out there to experience each year. There's still a long way to go, but the future is bright for South Africa's winemakers. 🍷

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.





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DOWNTOWN SNAPSHOT

From the Downtown Raleigh Alliance



Dear Reader,

Mark your calendar for the Fourth Annual Downtown Raleigh Restaurant Week scheduled for Monday, Aug. 20 through Sunday, Aug. 26. This popular foodie event has now expanded to include appetizer samplers and beer and wine pairings at select venues, for an additional \$15 and \$10 respectively. As always, participating restaurants will offer three-course prix fixe dinners for \$20 or \$30 per person, depending on the venue.

Check out the Downtown Raleigh Restaurant Week website for information about participating venues and links to OpenTable reservations for many of the restaurants at www.DineDowntownRaleigh.com. Menus will be posted as they are submitted by participating venues and are subject to change upon product availability.

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

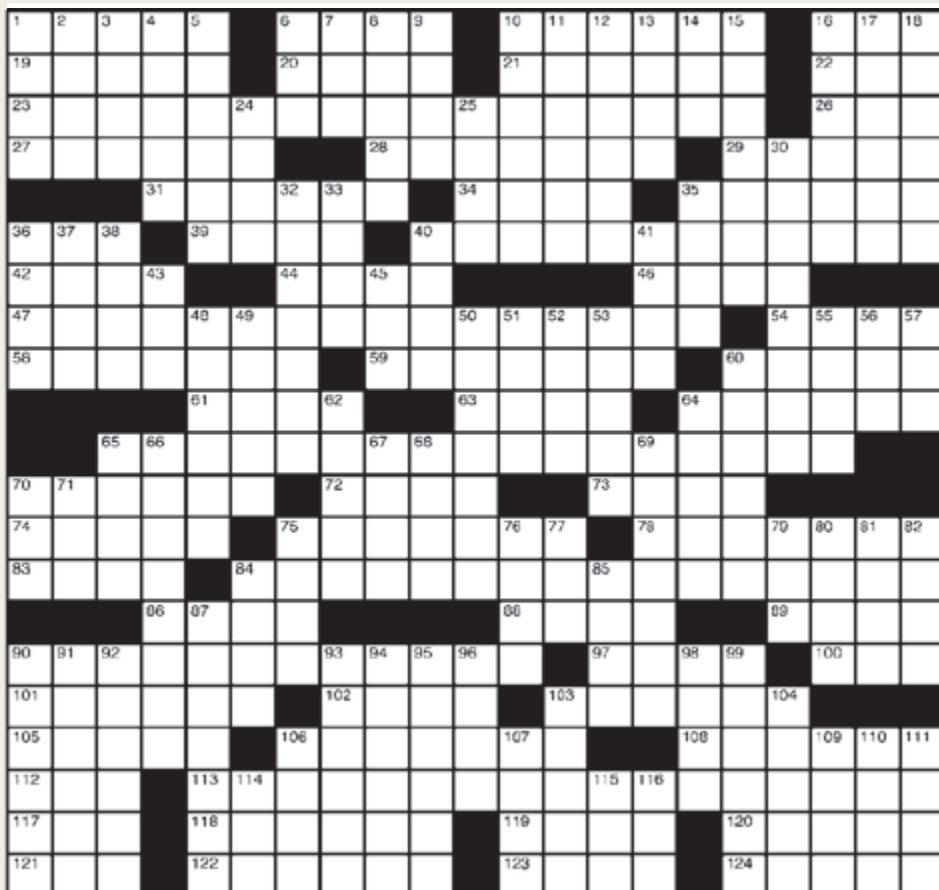
Please enjoy this issue of *Downtowner Magazine*.

DAVID DIAZ

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

DAVID RALEIGH DOWNTOWNER MAGAZINE

MONTHLY CROSSWORD PUZZLE



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By James Sajdak from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

- "I'm Going First"**
- ACROSS**
- Swiss capital
 - Brand on shells
 - Fictional writer of "The World According to Bensenhaver"
 - Union contract stat
 - Outcast
 - Love god
 - Fruit finder of rhyme
 - Leia's love
 - #1 on a motivational speaker's reminder list?
 - Kawasaki Brute Force, e.g., briefly
 - Place to recover, for short
 - Many look forward to them regularly
 - Pearly coating
 - Disreputable
 - Ancient knowledge
 - Creator
 - Scrooge portrayer
 - Alastair
 - Fair
 - Device for the Six Million Dollar Man?
 - Start of a pregame ritual
 - Architect Mies van der
 - Former Wrigley Field star
 - Early problem for the Wright brothers?
 - Half of Mork's sign-off
 - Costly, as a victory
 - "Almost done"
 - "Let ___!": "Get going!"
 - "Son of Frankenstein" blacksmith
 - Battle of Normandy city
 - French cathedral city
 - Casper in the courtroom?
 - Largish jazz ensemble
 - List
 - Genesis creator
 - Makeup item
 - Rough up?
 - Feelings
 - Addams family spouse, affectionately
 - Hinted about a player swap?
 - Paris possessive
 - Disney president during the Pixar acquisition
 - Vaccine type
 - European capital influence?
 - Ewes' guys
 - Global financial org.
 - Rush violently
 - Former Israeli prime minister Olmert
 - Brahms work
 - "Wicked Game" singer Chris
 - Dreamt things
 - Throat
 - WWII Sherman carrier
 - Say "Smile!" to Hugh Jackman during dinner?
 - Prussian pronoun
 - Less complex
 - Half a menu combo
 - Tropical plant with large foliage
 - Media mogul
 - Turner
 - They may be crossed
 - Homeric creation
 - Chaos antithesis
 - San ___: jet set resort
 - They're on the phone
 - "Darn!"
 - Emeril specialty
 - Hi-___ monitor
 - Trajectory
 - Inane
 - Natl. Guard counterpart
 - Investor's index
 - Like a June day, to Lowell
 - Aging, in Ontario
 - Lee and Landers
 - ___ center
 - Union contracts?
 - Ballroom dance
 - Artist's support
 - Turn upside down
 - Eyewear, in ads
 - Dough for spanakopita, perhaps
 - Sunken naval power, per Plato
 - Jam fruit
 - Get close, in a way
 - Taiwan Strait port
 - Bisque or broth
 - Car trip alternative to Geography
 - Bryn ___ College
 - One doing hard labor
 - Analogy words
 - "Babi ___": Yevtushenko poem
 - Aetna offering, briefly
 - Sounds mostly the same
 - Try to unearth
 - Snarky reply to "Why?"
 - Bold relative: Abbr.
 - Eponymous theater mogul
 - Fire, to 85-Down
 - Warrior god
 - "Little Birds" writer
 - "We <Heart> Logistics" co.
 - "Let me rephrase that ..."
 - Swab over
 - Beef cattle
 - They cause stirs on 10-Down: Abbr.
 - Northern Calif. landmark
 - Factual
 - Calvary letters
 - 1943 Allied conference site
 - NCO with three chevrons
 - Actor Wallace
 - CDLI doubled
 - Polish writing
 - Winter quaff
 - Zagreb's land, to the IOC
 - Dancer-turned-spy
 - Deli wheel
 - Note recipient?
 - "___ you big-time"
 - First-century emperor
 - 1920s Hollywood breakthrough
 - "___ I alone did call upon thy aid": Sonnet 79
 - Tasmanian, e.g.
 - Not for kids
 - "Out of Africa," for one
 - Gradually eased (in)
 - Boring tools
 - Half of a major scale
 - Star seekers
 - Plaster finish
 - Maple product
 - Rite place
 - ___ facto
 - Stood
 - Swedish university city
 - Bird that fishes
 - Eye dropper?
 - Gaping hole
 - Jackie's second
 - Rank below cpl.
- DOWN**
- Resell in a week, say

ON THE MOVE

Raleigh Urban Design Center Relocates

133 Fayetteville Street to 220 Fayetteville Street

BY TRISHA HASCH, URBAN PLANNER, RALEIGH URBAN DESIGN CENTER



After ten years at the corner of Fayetteville and Hargett Streets in Downtown Raleigh, the Urban Design Center is moving to the Briggs Building at 220 Fayetteville Street. It will re-open in its new location on Sept. 4, 2012. Raleigh's Downtown has transformed dramatically since the Center first opened. Fayetteville Street, once a pedestrian mall, is now a regional destination after City Council in 2003 approved a \$20 million investment to return it to its historic prominence as "North Carolina's Main Street." The City's initial investment has spurred over \$2 billion in public and private investment in Downtown generating a tax base that benefits the entire county. Business continues to improve and crowds continue to grow in attendance at significant events in Downtown throughout the year.

The Urban Design Center has been an important participant in Downtown's revitalization starting with the Livable Streets Downtown Plan that involved a partnership of more than 400 individuals and organizations who participated in six monthly, topic-oriented work sessions held from September 2002 to February 2003. This group, called the Livable Streets Partnership, reviewed the rich diversity of resources and explored new concepts and ideas for the Downtown area of the Capital City.

Today, Raleigh's Urban Design Center consists of a multi-disciplinary team of urban designers and planners who envision and design solutions that create a better built environment for the City of Raleigh and has expanded its influence and scope outside of Downtown to all reaches of the City. By engaging and leading the people of Raleigh in deliberate, targeted design discussions, the team, which generally includes members from across City

departments, builds consensus around innovative solutions that encourage all people to be active in shaping the physical form of their community. The Center's business model includes the following programs:

Design Education and Engagement Opportunities for public discussion and testing of design and planning theories and the impact they have on the urbanization of the City.

Design Assistance Provides in-house resources that design solutions to specific projects that have significant impact on the quality of the public realm.

Design Policy and Process Use design to develop new methods for how City and private development projects are conceived, designed, reviewed, and approved.

Examples of projects and exhibitions conducted by the Urban Design Center in collaboration with teams of City staff and community stakeholders include Downtown Public Realm Study; Jones Franklin Area Study; Re-Imagine Raleigh; Capital Boulevard Corridor Study; Blue Ridge Road District Study; Moore Square Master Plan; Five Points and Person Street Community Charettes, and the Design Education Forum, now entering its fifth session. Check the Urban Design Center web site for the October kickoff in the Center's new space.

Staff at the Center is excited to co-locate the new studio location with the re-envisioned Raleigh City Museum and hope that our collaboration can continue to educate citizens of Raleigh, not only on the history of our City, but how to shape its future through urban design.

A special thank you to Empire Properties for its support of the Urban Design Center in its early years and on-going friendship today!

For more information visit <http://bitly.com/UDCmove>.




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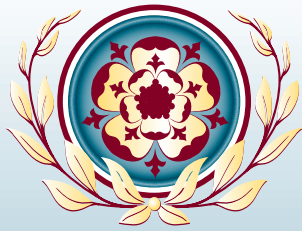
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