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Brian finds some of the Triangle's best French at Durham's **VIN ROUGE**



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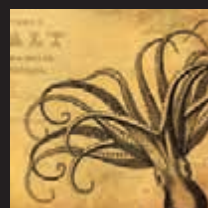
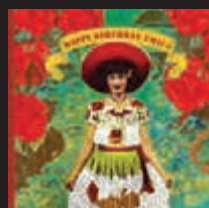
The Downtowner is a local monthly print magazine dedicated to coverage of the Triangle area. Our online publication, www.raleigh2.com, encompasses downtown and the surrounding area. The current print issue, ad rates/media kit, rack locations and archived issues are available at

www.WeLoveDowntown.com

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RALEIGH DOWNTOWNER MAGAZINE

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TRIANGLE DOWNTOWNER MAGAZINE

BY CRASH GREGG, PUBLISHER



Over the last several years we've been asked to consider expanding our coverage to other cities in the Triangle. City leaders, business owners and residents have seen the energy with which we celebrate downtown Raleigh and the buzz we've helped create for its businesses and events and want the same for their communities. We'd like to thank those that asked for their persistence and patience and are now proud to present the first issue of the new *Triangle Downtowner Magazine*.

After seven years of promoting downtown Raleigh, it seemed like this lucky number is a great time for us to expand our coverage to the other great downtowns in the Triangle. If you haven't been to downtown Durham or Wake Forest recently, we think you might be surprised at what you'll find: bustling businesses, great restaurants, busy pubs and bars, art galleries, and a myriad of things to do and see. The common denominator is the true essence of what being downtown is all about—the energy.

According to a recent story by the Associated Press, America's largest cities are growing at a faster rate than their surrounding suburbs for the first time in over a century. The dense array of cafes, restaurants, cultural amenities, music and other entertainment options contribute greatly to the recent rise in city populations. We've been lucky to witness the renaissance and expansion of downtown Raleigh; now Durham is gaining plenty of momentum and even the

smaller downtowns are seeing a big upswing in interest from businesses and residents.

We've been fortunate enough to experience growth since our first issue in November 2005, and we feel that our positive approach to publishing, our vocal and active support of our community, our dedication to assisting non-profits and charities, and our hyper local coverage of downtown Raleigh have been contributing factors in achieving this. With our amazing 99.5 percent pickup rate (meaning that almost every single issue is picked up by our readers) and the availability of current and archived issues on our website, we've been able to reach over 70,000 readers each and every month. Now with our new expanded coverage area Triangle-wide, we'll be able to help promote all the active communities across the Triangle, nearly doubling the amount of enthusiastic *Downtowner* readers.

We plan to continue the same commitment to publishing positive and enlightening articles on businesses, people, dining, performing and visual arts, wine, music, and all that makes any downtown a great place to live, work and enjoy. We will also maintain an active social media presence to highlight our advertisers, events and more through our Facebook, Twitter, LinkedIn, Foursquare, and Instagram pages. Within the next month, we'll be rolling out our new website with a more attractive interface, photo galleries and online-only articles that will help bridge our readers' quest for content between the monthly print issues.

Most of the great accolades that our area

has won over the last few years have included the entire Triangle area, not just Raleigh. As the two largest and most active downtowns, Raleigh and Durham will consume the most space in the new *Triangle Downtowner Magazine*. The Bull City has been on our radar for some time with its great restaurants, love for food trucks, plenty of great local music venues, craft breweries, and incredible sense of community and business camaraderie. In this issue, we visit our first downtown Durham restaurant, Vin Rouge, a long-time mainstay for local foodies that serves some of the best French food you'll find anywhere.

Durham is known for its food, and if you look across the entire Triangle, you'll find restaurants comparable to those in any major city in the country. Mix in all the incredible places to go, do and see; exciting local, regional and national sports; the myriad of magical performing arts; inspirational visual arts found at our incredible galleries; and a truly diverse local music scene, and you have the perfect recipe for attracting more new residents and businesses than ever before.

Each month we'll alternate between different cities for our articles, photos and videos, highlighting the tastiest, most interesting, and best of the Triangle. We'd like to thank all our readers, supporters and advertisers for sharing our love for downtown and our vision for a growing local economy through strong community involvement. We look forward to many more years of helping to build bigger, better and brighter downtowns all across the Triangle. 🍷



Third Annual BEST OF DOWNTOWNER AWARDS

Visit www.WeLoveDowntown.com to vote!

Downtown rocks. It's as simple as that. People love coming downtown to feel the energy and the pulse of the city. It's where everything happens and where everyone wants to be. There's not much you can't find in one of the Triangle's many exciting downtowns: restaurants, bars and cafés, performing arts, music, art galleries, hair salons, breweries, food trucks, and almost every other kind of entertainment, business and service you can think of.

In the **Best of Downtowner Awards**, we let our readers vote for their favorites in downtowns all across the Triangle. There are six categories again this year: Food & Drink, Dining, Goods & Services, Shopping, Local People, and Out & About. The best news about voting in our Best Of Downtowner



Awards? Everyone who takes part will be automatically entered to win one of 100 great giveaways. Prizes include a slew of great tickets (Carolina Hurricanes, IMAX Theatre at Marbles, NC Theatre, Theatre in the Park, Carolina Ballet, and more), mounds of restaurant, gift shop and service gift certificates (Sushi Gami, Jibarra Modern Mexican, Mantra Indian Restaurant, Babylon Restaurant, NOFO @ the Pig café, Battistella's, Dickey's Barbecue Pit, Deco Raleigh Raleigh Wine Shop, Tesoro Hair Design, and others), and a huge box full of new *Downtowner Magazine* T-shirts, drink huggers, and lots more free goodies.

Voting is open until Monday, April 5th, so there's plenty of time to decide on all your local favorites and cast your vote in the Third Annual **Best of Downtowner Awards!**

FOOD & DRINK

- Best Appetizer
- Best Sandwich
- Best Steak
- Best Sushi



- Best Taco
- Best Pizza
- Best Gourmet Pizza
- Best BBQ
- Best Burger
- Best Gourmet Burger
- Best Wings
- Best Fried Chicken
- Best Grilled Cheese
- Best Hot Dog
- Best French Fries
- Best Hushpuppies
- Best Ice Cream

- Best Milkshake
- Best Sweet Tea
- Best Bloody Mary
- Best Margarita
- Best Martini
- Best Specialty Cocktail





DINING

- Best Italian
- Best Seafood
- Best Mexican/Spanish
- Best Mediterranean/Middle Eastern
- Best Japanese
- Best Chinese
- Best French

- Best Coffee Shop
- Best Bakery
- Best Neighborhood Brewery
- Best New Restaurant (Opened in 2012)
- Best Breakfast
- Best Brunch
- Best Dessert
- Best Restaurant for a Romantic Dinner
- Best Champion of Local Ingredients
- Best Family-Friendly Restaurant
- Best Comfort/Southern Food
- Best Dog-Friendly Patio
- Best Food Truck
- Best Healthy Menu
- Best Vegetarian Menu
- Best Late Night Menu
- Best Wine List

- Best Tequila Menu
- Best Beer Selection
- Best Service/Friendliest Staff
- Best Place to Eat & People Watch
- Best Quick Lunch
- Best Lunch Under \$5
- Best Takeout Lunch
- Best Restaurant for a Business Lunch
- Best Catering Company



WANTED: Passionate writers, photographers & videographers who want to help promote Raleigh, Durham, Wake Forest, and other Triangle downtowns.

If you'd like to help our Triangle downtowns thrive and grow, become a Triangle Downtowner Magazine volunteer writer, photographer, reporter, blogger, or videographer. You'll cover events, fashion, nightlife, music, history, beer, sustainability, charities, visual and performing arts, cooking, fitness, food, local biz, and anything else that shows how great a place the Triangle is to live, work and play. Send us an email and please include samples or links to your work.

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OUT & ABOUT

- Best Place to Hear Live Music
- Best Place to Go Dancing
- Best Pub
- Best First Date Restaurant
- Best Karaoke Night
- Best Trivia Night
- Best Dive Bar
- Best Sports Bar

- Best Gay/Gay-Friendly Bar or Restaurant
- Best Outside Patio (Summer)
- Best Outside Patio (Winter)
- Best Bar for Girls' Night Out
- Best Bar for Over 30
- Best Place to Take Kids
- Best Movie Theatre
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- Best Downtown Event
- Best Charity Event
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VIN ROUGE

BY BRIAN ADORNETTO, FOOD EDITOR

Perennially rated one of the top restaurants in the Triangle and the winner of several Wine Spectator Awards of Excellence, Giorgio Bakatsias' Vin Rouge is a must for gourmands throughout the state.



If you aren't familiar with Mr. Bakatsias, you're probably new to the area. Not only has he been wowing diners with his restaurants since 1987, but he has also been a one of the dynamic forces behind Durham's renaissance. Of course, that doesn't mean his impact has been limited to the Bull City alone. The Chef/Restaurateur has owned restaurants in Cary, Wake Forest, Chapel Hill and Florida, always staying ahead of the culinary and real estate curves.

Known for its exceptional service and epicurean sensibility, Mr. Bakatsias' culinary empire helped secure the Triangle's place on the national foodie

map, and Vin Rouge is his crown jewel. The concept for the restaurant, which is entering its second decade, came about during a trip to the south of France. After enjoying the hospitality of the bistros in Lyon, he returned to NC, destined to bring that same experience to Durham. A few years later, co-owner and Executive Chef Matt Kelly joined Vin Rouge. Kelly recently hired Chef de Cuisine Todd Whitney (former sous chef at J. Betski's in Seaboard Station, Raleigh) to complete this all-star staff.

Inside Vin Rouge, the front dining room allows guests a seat at the bar, a peek into the bustling kitchen, and a look at the evening's raw bar. If you want to be in the middle of the action, this is the place to dine. From here, a hall leads you past a recently constructed humidity-controlled wine cave to a more subdued romantic space. Regardless of where you sit, the lovely turn-of-the-century architectural elements and decorations will transport you to a rustic French eatery nestled along the Rhone River.

Provincial chandeliers, art noir prints, and gilded burgundy drapes adorn the bistro. Vin Rouge's menus are written in French, but the descriptions are in English and the staff is more than happy to answer any questions. When a server arrives with crusty baguette slices and a dish of tapenade, you'll know it's time for your feast to begin.

Our Onion Soup Gratinee (\$8.95), Pork Rilette (\$6.95) and Duck Confit Salad (\$13.95) arrive first. My mouth began to water as the aroma of caramelized onions and Gruyere cheese waft about. As I broke through the layer of molten cheese and bread, I see the finely julienned onions and rich broth waiting. It's meaty, sweet, salty, and plentiful. Rilette is a country pate wherein meat is cooked in its own fat, pulled into shreds, and then mashed with some of the fat and various seasonings until it is spreadable. It is then placed into a crock and sealed with a layer of its fat on top to preserve it. It's served cold and, at Vin Rouge, with whole grain mustard, cornichons, and topped with a radish

top salad. This rilette is silky and lush, practically melting on my tongue and is simply exquisite. A frisee salad with grapes and walnuts is tossed with a Dijon Vinaigrette and used as a base for the confit duck leg, which has a beautiful brown and crisp skin. When my knife finally touches the meat, it just slides off the bone. The buttery meat and earthy herbs nearly bring a tear to my eye. While this entrée-sized dish is great for sharing, my table almost came to fisticuffs over who would get the last bite.

Continuing the decadent French theme, our Trout Amandine (\$19.95) and Hanger Steak Frites (\$19.95) were presented with a side of Pommes Dauphinoise (\$5.95). The boneless, skin-on Western North Carolina Trout comes with haricot verts (thin French green beans), potato puree, and a brown butter almond sauce. The fish is amazingly fresh and the preparation is flawless. Ours steak was perfectly medium rare with a handsome sear while the fries were crisp on the outside, light and fluffy on the inside, and well seasoned. (FYI: hanger steak is a bit of an acquired taste. While it's





nice and beefy in flavor, it can also be fairly tough and has never been one of my favorites). Pommes Dauphinoise is made by layering thinly sliced potatoes, béchamel (a creamy white sauce), seasonings, and a variety of white cheese in an oven proof dish and baked until the top is browned and crisp. Vin Rouge uses Gruyere and perfectly bakes theirs in mini cast iron skillets.

During the winter months, Vin Rouge runs a Cassoulet special (\$25) that people travel miles to eat. It's a traditional, hearty dish made with beans, seasonings, broth, vegetables, sausage, pork, duck, and sometimes other meats, which are slowly cooked in a covered Dutch oven style pot (called a Cassoulet) until the meat is tender and the flavors marry. I happen to love Cassoulet and Vin Rouge prepares one of the best. They use their house-made sausage, pork belly and back bacon in addition to the ingredients mentioned earlier and top it with toasted seasoned breadcrumbs. It is soul warming, heart melting, comforting, and every other adjective that makes you feel good. If I could plan my last meal, this exact dish would be on the menu.

If you're a cheese lover like I am, do not miss the

Fromage Plate. A superb selection of daily changing cheese awaits you. Ours included morbier, raclette, and bleu. As a finale, only one dessert would do. Mousse au Chocolat (\$6.50). How could we end the evening without the rich, dark, and intense decadence of Vin Rouge's archetypal mousse?

It would take far too long to describe all the delicious wines we had during our dinner, so I'll just say that each one was perfectly paired by our server for every course. If you love wine as much as I do, try leaving the recommendations to this well-trained staff and discover some new favorites. We surely did.

While all this may sound like a special occasion destination, Vin Rouge's prices are actually in line with any everyday neighborhood restaurant. That's the beauty of bistros; they offer expertly prepared but affordable food, fantastic wines and world-class service, all in a relaxed environment. Viva la France! 🇫🇷

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@welovedowntown.com.

Vin Rouge

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The eyecarecenter

BUSINESS PROFILE BY ALEX PETERCUSKIE

Located in the heart of downtown, the eyecarecenter attracts a diverse clientele and offers a variety of services including eye exams, fittings for contact lenses, glasses, and prescription sunglasses.



In 2007, Owner Dr. David Weitz put his faith in the increasing momentum and investments being made downtown and opened his office on Fayetteville Street. More people were moving into the city, and the location—once part of the parking garage behind it—caters to a certain niche market of those who live and work downtown. Also assisting patients at the downtown center since 2009 is Dr. Kathryn Manton, who specializes in primary care and pediatrics.

Known as the “frame guru,” office manager Tasha Holden calls eyewear her passion and states meeting and working with people is the most enjoyable aspect of her job. “Our downtown location offers the element of something different every day,” she says.

While there are other eyecarecenters located in Cary and Wake Forest, the downtown office sets itself apart by being connected with the community.

“People can pop in on their lunch break and shop around,” Tasha explains. “The downtown store has more of a boutique feel to it and offers European lines that the other stores don’t carry.”



In recent years, wearing glasses has become more hip and trendy, especially as many popular celebrities are constantly modeling the newest styles.

“Wearing glasses is a lot more fashionable than it used to be,” Tasha says. “Kids used to cry when they found out they needed glasses and now they fake eye exams just so they can wear them!”

Tasha has been working at the downtown location since it opened six years ago, and she comments that the thing clients and visitors rave most about is the office’s convenience. “People don’t have to take a day off from work or go out of their way to get an eye care appointment,” she states.

“Working downtown is great because the people in our community are like a close-knit family and there’s a positive energy down here,” David told us. “Our dynamic location encourages networking among other businesses in the downtown area, which allows all of us to attract more customers.”

The eyecarecenter offers a broad range of clinical services, including everything from emergency eye care to treating rare cornea diseases such as Keratoconus. David also focuses on providing eye care to diabetic patients because diabetes can cause severe changes in the retina and lead to blindness.

Twice a month, David visits the Medical Alliance Ministry to treat patients who are working but uninsured. “These patients are sort of a lost population who don’t always receive the proper eye care they need. I enjoy being part of the team helping them,” he says. “We provide general eye care, and about 90 percent of our visits focus on checking diabetic patients.”

While being downtown has attracted patients ranging from attorneys to hipsters, it’s also the place where many N.C. State athletic teams go, including the football and volleyball teams. The office doesn’t just provide care for the athletes, but for coaches and support staff as well. David, a devoted sports fan, said because of their demanding schedules and involvement in summer school sessions, many student athletes filter in between the months of May, June and July. The office also holds three screenings during August.

While some patients may not even be aware that they need glasses, others can be very proactive when

it comes to their vision, David says, including former Wolf pack player and current Seattle Seahawks quarterback Russell Wilson, a former patient of his. The office is also a convenient option for the general student body, who aren’t always aware that their student health plan covers eye care.

The office donates glasses to various causes and organizations, and they’re constantly finding new ways

to give back throughout the year. The eyecarecenter has sponsored the Boys and Girls Club of Wake County and Duke Children’s Hospital’s Jump for the Children. It has also donated glasses to the American Heart Association and Haven House, a local organization that provides services to at-risk youth and their families.

Surpassing the five-year mark of business, Tasha says the office is now a fixture in downtown and its dedicated staff is looking forward to its annual anniversary party later this spring. 📸



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Predictions That Won't Come True

BY JEFF BRAMWELL



It happens every year, but in late December the sheer number of “Wine Trends for 2013” I saw posted by various wine personalities on Twitter still surprised me. It’s kind of a silly exercise, really. Wine trends usually don’t come and go over the span of months. They develop over the course of years, if not decades, ebbing and flowing with the changing tastes of the general wine drinking population. But, hey, at least these lists are a fun way to start a dialogue about what we *hope* might happen, so I’ll play along. Here are a few predictions that are almost certainly NOT coming true.

Wine critics will lose their power With the over-hyped news of Robert Parker selling a considerable share of his highly influential Wine Advocate publication, combined with the departure of James Suckling from Wine Spectator in 2010—two of the most powerful critics in the wine world—have opened the door for a greater number of voices to be heard. Will their successors fill the void or will the groundswell of passionate hobbyists and wine bloggers be heard as loudly and clearly as the professionals?

There’s so much more information available to the average wine drinker now than there was when Wine Advocate and Wine Spectator first broke onto the scene. Want to learn what it means to be a “natural” wine? Do you want advice on how to delve into the wines of Burgundy on a modest budget? Just spend a moment on Google and you’ll discover a wealth of options to explore various points of view on *anything* you’re curious about.

Wine nerds will give up the fight for Riesling As evidenced by the “Summer of Riesling” movement that started in New York City in 2008, the most fervent fans of the grape are intent on enlightening you to the charms of this long underappreciated variety. I get it; all serious wine professionals have favorite wines and regions, and part of our job is to get you excited about things that you may not be familiar with yet. Riesling aficionados want you to know that not all Riesling is sweet, and those that are sweet aren’t all bad. A glass of just barely off-dry Riesling is a delicious thirst quencher on a hot day. And

because of Riesling’s bright acidity, it’s one of the ultimate “food wines.” Unfortunately, it’s a battle that’s been going on for a long time, and it’s starting to get old. So, while I’m certainly a supporter of the cause when Riesling is the right fit for a meal, I think it’s time to accept the fact that it will always be a bit of a cult favorite, and that there’s nothing wrong with that.

The concept of “organic” will no longer be used as a marketing gimmick It seems like the most fanatical supporters of organic wines want you to think that if you’re not drinking

certified organic wines you may as well be drinking poison. The reality is that it’s a lengthy and costly process to obtain certification, and a *lot* of quality-minded producers that are extremely careful with their land simply can’t afford it. Moreover, particularly in Europe, many families have been farming their land sustainably, organically and/or biodynamically for generations and don’t feel the need to have anyone’s stamp of approval to show they care about their vineyards and their impact on the environment.

That’s not to say that you shouldn’t drink organic wines. It’s more a plea to de-emphasize whether a producer has or hasn’t gone to the trouble of obtaining



one of the many nice-to-have but not necessary certifications (such as, but not limited to: USDA Organic, Ecocert, Demeter, Salmon Safe, LIVE Certified and Eco Vin). Instead, just dig a little deeper to learn what’s behind the label.

Generally speaking, small, family-owned wineries that tend their own vineyard land—or work closely with the farmers that do—are far less likely to bomb their vines with pesticides and other chemicals or manipulate their wines with additives to achieve the same flavors year in and year out. Unlike those mass-production wines that are made to supply grocery stores and large, corporate wine retailers, small growers want to express the qualities that come from each vintage’s characteristics as well as the unique combination of their grapes and their land, which means maintaining a healthy, sustainable environment. 🍷

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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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 **Adina Ahbini** who was the first to identify last month's Where's It @ clue as the Winterfest ice skating rink next to City Plaza in downtown Raleigh. This season's Winterfest was one of the most successful to date, with thousands of new visitors this year. Try your luck at guessing this month's Where's it @ photo, taken early one recent morning before a big event in downtown. Should be an easy one for anyone who's been in downtown Raleigh and the correct answer will be your chance to win a new *Downtowner* t-shirt.

Our runner-up winners were Jill Rushing, Kimberly Poole, John Gaines, Mary Stewart, and Johnny Lucas. Thanks for entering and be sure to try your guess with this month's photo.



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Around Town in the Triangle

Photos below are from the Carolina Ballet's Annual Mardis Gras Ball (Photos by Keith Sarich)



Around Town in the Triangle



Oro TWE wine dinner hosts Abel Zalberg & wife Barbara with Andrew & Cathy Goetz



Oro owners (and Chef) Chris & Cara Hylton (center) with Karen and Bob Friedman



Markus and Madeleine at the TWE enjoying some of the many great wines from around the world



Nicole & Brett at the always-sold out Triangle Wine Experience grand gala



Centro owner/chef Angela Salamanca & friends from downtown's Centro



Sono owner Michael Lee and chef



Downtown restaurateur Ashley Christensen and friends

Photos above are from the Triangle Wine Experience (TWE) dinner at Oro and Grand Gala fundraiser benefitting the Frankie Lemmon School



CAM Director Elysia Bowery-Reeder and exhibit artist Alistair McClymont



Raleigh Chamber CEO Harvey Schmitt and ESPN's Lee Corso at the Chamber's Evening of Champions



Amazing band trio Mike Mickxer (Mike Davis, Gary Grier and Mick Voiland) between sets at Amra's



At the grand opening of Dos Taquitos Xoco in Glenwood South: co-owners Niall Hanley and Carlos Salamanca (L), with Lauren, Cliff, Lynn, Ron, and Ted (R)



Saxist Freddy Greene (L), Colton & Michael at downtown Wake Forest Mardis Gras



CLOCKWORK

BY BRIAN ADORNETTO, FOOD EDITOR | INTERIOR PHOTOS BY PASCAL MONMOINE



As eclectic as it seems, after studying the room, I began to notice a few themes. The initial randomness turned into a flow of circles with warm, welcoming tones.

The first glimpse I caught of Clockwork was a brightly lit arrow pointing at a wide all-glass garage door. I knew it foreshadowed something different, but nothing could have prepared me for what was to come.

Clockwork is part English Mod, part 60s Hollywood and part James Bond. There's wallpaper on the ceiling, an indescribable custom-made mirrored wall behind the bar, a dizzying black-and-white striped hallway, and two shiny metallic headless female mannequins guarding the bar—but that only tells a fraction of the story.

Located on West North Street about a half block off Glenwood Avenue, Clockwork is a feast for the eyes. The bar (with built-in DJ booth) and the cocktail tables are handmade from rich, dark walnut wood. The walls showcase everything from kaleidoscope-style paintings to hand painted

wallpaper from London. Shapes and patterns ebb and flow with precision. Illumination comes from hand-blown glass sconces and pendants, vintage candelabras and modern chandeliers with funky round mini-bulbs. Not forgetting the auditory senses, I need to mention the background music that played while we ate. First via soundtrack then live DJ, the music was all choice songs from the 80s, an eclectic mix of retro that included a wide variety of genres that any 80s fan would truly love. Even though it comes from a period 15 or so years after the décor, it seemed to compliment the style at Clockwork perfectly.

As eclectic as it seems, after studying the room, I began to notice a few themes. The initial randomness turned into a flow of circles with warm, welcoming tones. As my "Bugsy Malone Side Car" cocktail arrived, I began thinking that a lot more



Interior designer Christine Rosario with Clockwork owner, Souheil Al-Awar

time and energy went into putting this collection together than initially meets the eye.

The next day, a call to owner Souheil Al-Awar confirmed my instincts. As it turns out, the NC State grad had been designing and collecting Clockwork's pieces for years. Then, when he was finally given the green light on the space, he called local interior designer Christine Rosario to tie it all together. As a team, it took them another year to conceive and commission the remaining elements that polish Clockwork's stylish look.

In the meantime, Souheil found an innovative chef and former organic farmer to lead Clockwork's kitchen. A proponent of fresh, local and natural ingredients, Chef Benji brings years of cooking experience and an encyclopedic knowledge of herbs and vegetables to the venture. While the menu is still being tweaked, Benji is already making his own cheese, dough and mixers for the bar in-house. He sought out and makes use of only locally made chorizo and sausage as well as vegetarian versions of both. All the flour for Benji's dough is organic and comes freshly ground from a nearby Pittsboro mill.

The current menu is succinct. It concentrates on Chef Benji's strengths and some of Souheil's mother's recipes, but each day there are several specials vying for a spot on the soon-to-be expanded menu. For now, Clockwork's food menu is broken into three sections: Appetizers, Salad and Pizza.

The Triple Dip (\$9) is a popular starter and great for sharing. Creamy White Bean Hummus, briny Kalamata Tapenade and sweet Ajvar (a Lebanese roasted pepper and eggplant dip) are served with warm pita bread making a colorful appetizer and terrific match for my "Fire and Dandy" cocktail, a vodka based drink flavored with mandarin oranges, cilantro and fresh jalapenos. The Deep Fried Cauliflower (\$8) is one of Souheil's mother's recipes and a common Lebanese vegetable dish.

It was also my favorite appetizer. Seasoned with a secret blend of spices and fried in peanut oil, the cauliflower is served with a bright, lemony tahini sauce and pita triangles. The dish was deliciously nutty, sweet, tart, and tender. It didn't just rouse the palate; it shook it awake.

Clockwork's pizzas are more of a sharable gourmet flatbread than a pizza, but a true treat nonetheless. The TIA Juana pizza (\$11) is topped with local cheddar, roasted poblano peppers, local mozzarella, grilled onions, and local chorizo (substitute meatless chorizo if you'd like). Baked in a stone oven, this flatbread was chewy, smoky, tangy, and sharp. On the other hand, the aptly named Tri Me pizza (\$10) had a much more interesting list of toppings. How do mandarin oranges, jalapeno, pistachios, and creamy cheese sauce sound? Don't be too quick to judge. It was fabulous. This one tingled the tongue then soothed it, all while providing a pleasant salty crunch. If you're up for something different, this one is for you. By the way, the "Bliss o' Bliss," a rum based cocktail with guava, lime and orange blossom water, was a perfect foil for the flatbread.

Clockwork is a fun, seductive place with fresh ingredients and mixers, local owners and suppliers, inspiring décor, creative cocktails and food. 🍷

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



The color Triple Dip with white bean hummus, kalamata tapenade and ajvar

Clockwork

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\$/\$\$\$\$

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Meals: Dinner
Cuisine: Lebanese-Mexican Fusion
Price: \$/\$\$\$\$
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Alcohol: Full Bar
Atmosphere: 1960s/70s mod with 80s music
Noise Level: Can get loud
Features: Wi-Fi, good for groups, take-out, specials, vegetarian friendly, low carb options, bar dining, DJ on the weekends, no TVs



The Tri Me pizza comes with mandarin oranges, jalapeno, pistachios, and a creamy cheese sauce

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JEANNE BESSETTE

BY ALISSA KOCER

Jeanne Bessette's art career began at age four, when her grandmother gave her an art kit, "You know," Jeanne explains, "the kind that has all the papers and markers with the scissors that have safe round edges? I was hooked." She was such a talented child that people didn't believe the art she produced was actually hers. She recalls a first grade project where she had to draw a lamb under a tree. "I worked on it all weekend and brought it into school. The teacher gave me an F because she thought my mother did it." The same thing happened with a self-portrait in the third grade. "The teacher wouldn't hang [my portrait] up with the rest." Although these experiences pushed her away from art, they never pushed her far.

After high school Jeanne attended community college to study fine art. Her professors applauded her art skills and told her she had the potential to be an artist. But she had been told countless times by others close to her that being an artist isn't a way to make a living, so she focused on photography instead. She became a successful photographer in Rhode Island, "But there was a burning that was missing," Jeanne says. She left the Northeast and moved to Florida, leaving the art world behind her. Over seven years later, she found herself working with a shaman who asked her what she was doing with her life. This caught her off guard because at the time she was "rehabbing houses to make money because I thought that's what was important." The shaman saw through her and said, "No. You're an artist," and encouraged her to pick up



Jeanne Bessette

a paintbrush again. It took six months and a lot of tears, but she says when she finally started painting again, "It was like going home." Since then, Jeanne has moved to Raleigh and earned national recognition for her paintings.

She arrives at her studio between 8 and 10am each day and works until sometime between 5 and 7pm.. Paint splashes dot the wood floors; paint containers, brushes, and works in progress rest on two tables in the middle of the room. The space is lined with finished pieces, hung up or stacked along the walls, creating a room of her accomplishments, contemplation and inspiration.

Primarily, Jeanne paints with acrylics because they dry quickly and cater to her spontaneity. She produces new works almost daily. "The pieces tell me when they're done," Jeanne says. "I always wait until the next day when I feel this way about a painting. I have to walk away from it and revisit before knowing for sure." Several paintings portray her own internal landscape, which gives her work a lot of variety and depth. "Most of my paintings are a response to how I feel about a particular day or something I'm going through during a particular time in my life," Jeanne says.

Many of Jeanne's paintings have human figures; however, Jeanne says, "I don't paint figures. I paint human nature. People show up in my paintings, but they're not paintings of people. They're paintings of the essence of people."

"Woke Up Full of Awesome," is Jeanne's signature piece. It started from a post on Facebook from a friend whose young daughter dressed herself in goofy clothes, not caring what anyone thought of her outfit. To Jeanne, it appeared she just "woke up full of awesome," hence her painting title. From the photo, Jeanne created a colorful, scene with a human figure stretching her arms into the air. It quickly became her best selling print. She's done more serious paintings, enveloped in darker colors with human figures looking like shadows against a backdrop. Spirals and ladders representing transcendence appear frequently in her art.

While each piece may not have a detailed story attached to it, every one has something to say. "It's a Karmic journey; it's all my spirituality," says Jeanne. It's unmistakable and impossible to describe, but it's a



Woke Up Full of Awesome

quality that pulls viewers into her paintings and takes them into a place where they can experience Bessette's journey and their own interpretation of the images.

Jeanne is inspired by the "tenacious attitude of the human spirit to grow." She also recognizes that if it weren't for her grandmother urging her natural ability as a young child, she wouldn't be where she is today. "Painting has taught me to focus...to live in the now. What I'm learning in the process of painting can be applied to the rest of my life."

She affirms that "anyone can do what I'm doing," and mentors interested artists get where they want to be in their careers. "Art is important. It's healing. There's nothing in our lives that doesn't include art."

Currently, a dozen galleries across the country exhibit Jeanne's work. Her newest addition is a gallery in Santa Fe, which has become her best-selling gallery. She also has galleries in seven states. In North Carolina, she is featured at ArtEtude in Asheville, Broadhurst Gallery in Pinehurst, and

ArtSource Gallery in Raleigh and her paintings range in price from \$1800 for a 20" x 20" painting to \$7900 for a 72" x 72" painting.

"Painting has taught me how to become a better person," Jeanne says. "The world isn't black and white; it's filled with color."

Visit www.bessetteart.com to see more of Jeanne's works. 📷

Alissa Kocer writes for the digital magazine *Au Courant* and can be reached at info@aucourantmagazine.com.



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BUSINESS

Who's Been Reading Your



FROM THE TECHJOURNAL.ORG, A RALEIGH-BASED BUSINESS

Did you know that Google uses the contents of your Gmail accounts to target ads to you? Microsoft has just launched a campaign touting the fact that its Outlook email product does not do that.

According to a public GfK Roper study, commissioned by Microsoft Corp., 70 percent of consumers don't know that major email providers routinely engage in the practice of reading through their personal email to sell ads—something that 88 percent of people disapprove of once they are informed.

To help consumers have their voice heard, today Outlook.com launched a petition to help them get the message to Google that going through personal email messages to sell ads is unacceptable. Outlook.com encourages consumers to sign the petition at Scroogled.com and tell Google to stop going through their emails to sell ads.

In a news release, Microsoft says, "Google goes through every single word of personal Gmail messages and uses that information to sell and target ads. As Google explains on its website, 'In Gmail, most of the ads we show appear next to an open email message and are related to the contents of the current email conversation or thread.' For example, if you write a friend to let her know you are separating from your husband, Google sells ads against this information to divorce lawyers, who post ads alongside it."

Google does not let users opt-out of this email ad-targeting.

Key results from this survey include the following:

88 percent of Americans disapprove of email service providers scanning the content of your personal emails in order to target ads, and 52 percent disapprove strongly.

89 percent of Americans agree that email service providers should not be allowed to scan the content of personal emails in order to target ads.

83 percent of Americans agree that email service providers scanning the content of your personal emails to target ads is an invasion of privacy.

70 percent of Americans didn't believe or didn't know that any major email service provider scans the content of personal emails in order to target ads.

88 percent of email users believe that email service providers should allow users to "opt out" if they prefer that the content of their emails not be scanned in order to target ads. 📧

The Raleigh-based TechJournal produces the Internet Summit locally in downtown Raleigh each year as well as the Southeast Venture Capital Conference (SEVC) throughout the southeast.

Local Gallery News

BY MAX HALPEREN, ART EDITOR

Rube Goldberg would praise the complex but wonderfully useless machine that stands just inside the entry to the Gregg Museum of Art and Design at North Carolina State University. Flick a switch and Sean Pace's "Death Slapper" whirs to life as three rubber geese turn on a wheel and one by one slap a mounted human skull.



Saint EOM, Levitation Suit

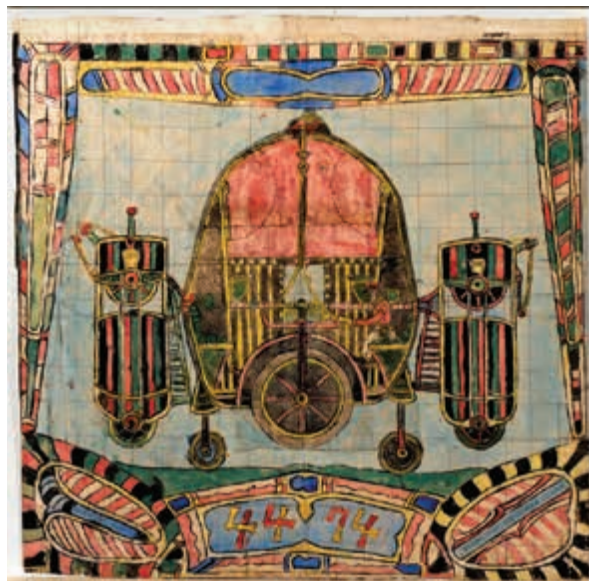
It introduces one of the most entertaining and imaginative shows you're likely to see hereabouts—"Farfetched: Mad Science, Fringe Architecture, and Visionary Engineering." Much of it is an exercise in outsider art, but Pace is one several university graduates who created some of the more "farfetched" pieces in the show. Another well-educated maker is Harry LeRoy Brunson. He has worked on a huge multi-wheeled "Biblical Perpetual Motion Machine," depending on "devine (sic) intervention," which still does not work, much to society's lament, despite the 60 years spent improving it.

Duncan Laurie's "Purr Generator" also has seen several decades of improvements, by a number of "gifted basement inventors," as the wall note puts it. Lie down in it, flick a switch, and you will be sandwiched by sounds from above and below. When Laurie visited the exhibition last month, he brought another device

to demonstrate what is called the "Backster Effect." To Clive Backster, a lie detector expert, plants are not insensate creations, but react to their environment and even the moods of humans. Like Backster, Laurie attached sensitive clamps to a leaf and ran wires to a laptop. As a voltmeter registered faint electrical impulses, waves of color ran through the monitor and programmed organ music emerged from the laptop. Touching the leaf changed colors and sounds. Unfortunately, Laurie could not remain to demonstrate the effect for the entire run of the show.

While the immense variety in the room astounded me, I found the vastly different backgrounds of the makers to be fascinating as well. For example, Andre Robillard and Clayton Bailey both display sorts of imaginary guns. After a violent childhood in a psychiatric hospital, Robillard, still hospitalized, creates odd weapons like the "Fantasy Gun," a rifle composed of scraps of found objects—light bulbs, tin cans, a play sword. Bailey, who provides a case of "Ray Guns" made of old power tools and appliances, has a master's degree in art, taught ceramics, and has created an enormous number of robots and other oddities that I spent a delightful hour discovering on the internet.

The walls gleam with bright science-fiction spinoffs like Charles Dellschau's carefully drawn and painted "airships," none very airworthy, though Dellschau's notebooks speak of an anti-gravity gas employed by a secret society of inventors. A group of large drawings of UFO's by Lonel Talpazan goes several steps beyond the usual approach, supplying



Charles Dellschau, Airship #4474, 1919

diagrams of their internal structure and explanatory texts. Richard Brown's imaginative "Future Past," fills an alcove with a collection of styrofoam spaceships coming off the walls and floating above styrofoam structures studded with shimmering garnets. Drawings of futuristic cities and buildings surround you as you walk among the near 30 creators posted by the show's co-curators, Gregg Director Roger Manley and Tom Patterson.



Zebedee B. Armstrong

There is a good deal of religiosity among the outsiders, and the term "visionary" in the show's title may at times be taken literally. Richard Brown insists that his work is a collaboration between himself and Jesus. Zebedee B. Armstrong, who worked in cotton fields and a box factory, had a vision about the end of the world and built and painted a motley array of devices to predict the exact date of the End and Day of Judgement. He bilked his neighbors with promises to pay off their savings with interest the day after The Day, although he died before that happened. Several makers in the show gave themselves extraordinary titles. After a visionary experience of his own, Eddie Owens Martin dubbed himself St. EOM the Pasaquoyan. Royal Robertson renamed himself the Libra Patriarch Prophet Lord Archbishop Apostle Mystic Saint Royal Robertson.

While most of the show's participants are American citizens, plenty are first generation immigrants from the world over: Armenia, Austria, Croatia, England, France, Germany, Hong Kong, Italy, Mexico, Nova Scotia, Romania. "Farfetched" runs through April 26. Visit www.ncsu.edu/gregg for more info.

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

Rex Hospital Helped Change the Lives of Raleigh Women

BY MARJORIE MERROD

Today the Triangle thrives as a center for medical education and healthcare, lead by nationally renowned programs at UNC-Chapel Hill and Duke. It may come as a surprise, then, that Raleigh's lesser well-known Rex Hospital pioneered the development of North Carolina's healthcare. In 1894, Rex Hospital acquired the grounds of the old St. John's Hospital and opened a training school for nurses that ran for 80 years.



Peggy with her 1957 Rex Hospital graduating class (third from right in front row)

The Raleigh City Museum possesses a rich collection of artifacts from Rex's nursing school, most of which were donated by two nurses who graduated in the 1950s. In 2008, Peggy Misskelley Britt and Virginia Beddingfield donated their mementos from

nursing school including uniforms, photographs, commencement announcements, school information booklets, and honorary pins. Their gifts provide anyone visiting the museum a rare glimpse at women's higher education in North Carolina.

For the graduates of Rex's nursing school between 1894 and 1974, nursing was one of the few and most prestigious professions for young women. During these years only about five percent of women received higher education. Rex's students chose to pursue a career when the norm was to get married and start a family. They were dedicated to their education and sought respect as women within a male dominated society. Even as students, they began accruing authority among their colleagues through their uniforms.

Virginia tells us, "The first year, we were given several of the blue and white striped uniforms with the apron [and cape]. We had to earn the bib the second year. We received the cap after completing the freshman year. There was a special ceremony for receiving the cap, which was called the 'capping ceremony.' We earned the black band for the cap at the beginning of the senior year."

With each symbolic addition to their uniforms commanding more respect and appreciation, Virginia and Peggy increased their reputation within the healthcare system where they worked as well as in the public eye. Going to the Raleigh City Museum, one can view these clothing articles and other contemporary nursing paraphernalia



Peggy in her nurses' uniform with cap and bib

alongside other exhibits representing six more institutions of higher learning from Raleigh's past.

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 9am-4pm Tuesday through Saturday, 1pm-4pm on Sundays, and from 6pm-9pm First Fridays. If you have any questions, please call 919.996.2220 or check out their website at www.raleighcitymuseum.org. Other current exhibits are "The [R]evolution of Media," delving into the evolution of newspaper, radio and television in Raleigh, and "Made to Order," comprising samples and pictures of kit homes, a popular housing trend in the early 20th century.



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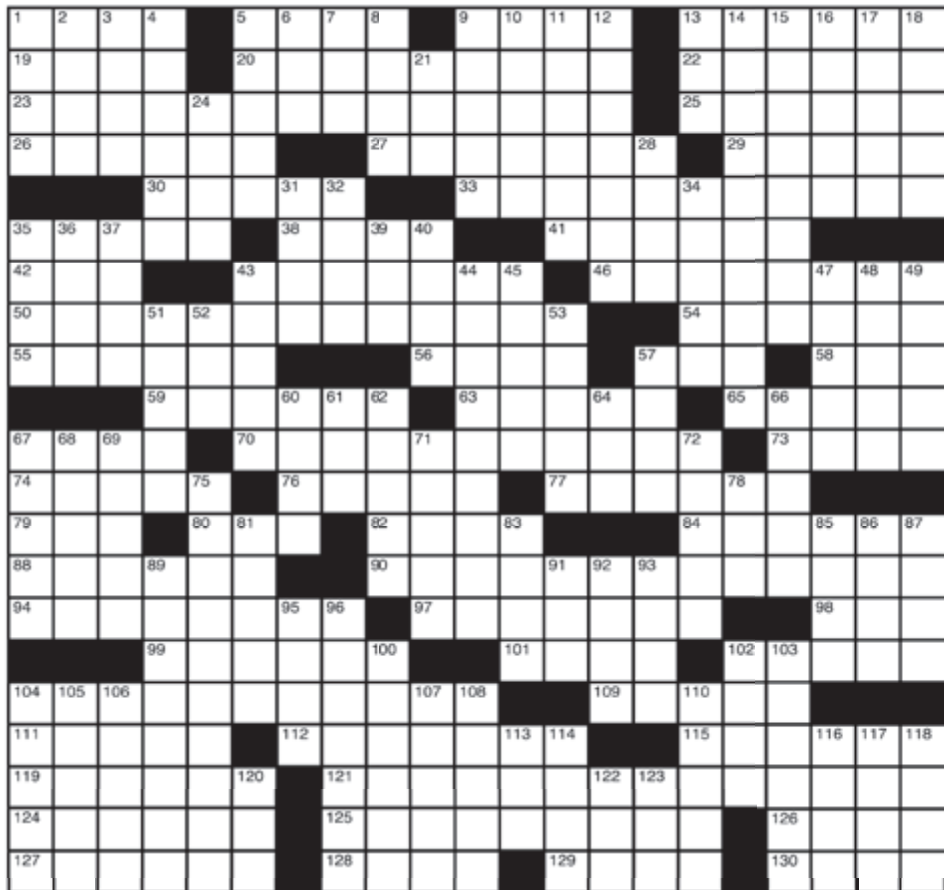
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By Melanie Miller from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

"Excess Baggage"

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- 94 Vending machine options
- 97 After Effects and Final Cut Pro
- 98 Mount Rushmore prez
- 99 Pabst brand
- 101 Large green moth
- 102 Mythical enchantress
- 104 Consumer Reports first aid recommendations?
- 109 Rear-___
- 111 Retail benchmark
- 112 Close enough
- 115 "Shortly"
- 119 Like some domestic help
- 121 Activist grocery clerk?
- 124 "The Human Condition" writer Hannah
- 125 Contraption
- 126 Italian capital
- 127 They're popular in Japanese gardening
- 128 Unusable, as a cellphone
- 129 It may be used to walk the dog
- 130 Obey a red light

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- 1 Chamber bouncer
- 2 Many a Yemeni
- 3 Borrow for a price
- 4 Unflappable

- 5 Checks out, as groceries
- 6 Hash attachment
- 7 H.S. course
- 8 ___ Bora: Afghan region
- 9 Italy's largest seaport
- 10 Eel, at sushi bars
- 11 Ritual meals
- 12 South American arboreal snake
- 13 Hawaiian tuna
- 14 Least populous state capital
- 15 Traditional
- 16 Wild blue yonder
- 17 Sing one's own praises
- 18 Kitty starters
- 21 Verve
- 24 Leaning
- 28 Swedish import
- 31 Dies down
- 32 Plan to take off
- 34 Payola, e.g.
- 35 Correctly assesses
- 36 Apple variety
- 37 Elegant
- 39 Cryptologic govt. org.
- 40 Something to build on
- 43 Checked out
- 44 Hair color immortalized by a Renaissance painter
- 45 In its early stages
- 47 Jar Jar Binks's home planet
- 48 Virginie et Floride
- 49 Horse ___
- 51 Hasbro reaction game
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- 53 Short blaster?
- 57 Revved engine sound
- 60 Capital of Shaanxi province
- 61 Modern search result
- 62 Strong, drinkwise
- 64 Small-government

- 66 "___ the train a-comin'": Johnny Cash lyric
- 67 Covers for a crook, say
- 68 Battle on a log
- 69 Tipped, as a dealer
- 71 Bluesy Memphis street
- 72 Some are compact
- 75 Brushed off
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- 81 Storied officer ___ Ludwig von Trapp
- 83 Junk ___
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- 86 Den focus, familiarly
- 87 Sailing
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- 93 Nana
- 95 1969 Arkin/Moreno comedy
- 96 Soccer protection org.
- 100 Minor injury
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- 103 Takes out mistakes
- 104 Faith of nearly a quarter of Earth's population
- 105 Where "Aida" premiered
- 106 Rivendell inhabitants
- 107 Key letter
- 108 "Golf Begins at Forty" author
- 110 Souse
- 113 Lab warning
- 114 Cybermarket since 1995
- 116 Latched, say
- 117 Designer Saarinen
- 118 Prune
- 120 Some Windows systems
- 122 From ___ Z
- 123 Chap

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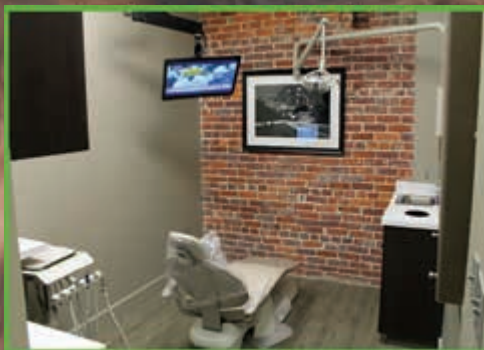
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What's a UDO and What Does it Mean for Downtown?

BY KEN BOWERS, AICP, DEPUTY DIRECTOR, RALEIGH CITY PLANNING



For the last decade, downtown Raleigh has been a magnet for new development ranging from tall office buildings, high-rise condos and mid-rise apartments. It may come as a surprise, then, that none of these uses are actually permitted in downtown as a matter of right. Instead, each requires a special discretionary approval process, but that's about to change.

Over the last few years, Raleigh's leaders have been overhauling its development code, which help shape everything built in the city. The new code is called a Unified Development Ordinance, or UDO, because it unifies and simplifies the different components of a development ordinance, most importantly zoning (which regulates uses and buildings) and subdivision (which regulates land).

Creating the UDO has involved countless meetings with the public and specific stakeholders, as well as detailed technical analysis of the current code and best practices from across the nation. Following a public hearing in February of last year, proposed code has undergone six months of review and revision by Raleigh's Planning Commission, and is currently being reviewed by the City Council, with a final vote on adoption anticipated in early 2013.

Successful downtown zoning requires four components: getting the permitted uses right, creating a pedestrian-friendly

urban form, managing the impacts of tall buildings, and reducing required parking. The UDO addresses all four. It permits a wide array of uses consistent with a diverse urban economy, while prohibiting uses incompatible with a dense environment. It includes new "frontage" tools that provide for retail where it's needed and prescribe an urban building orientation throughout the urban core. The UDO contains Raleigh's first-ever tower standards to ensure tall buildings don't result in excessive wind, shadow or visual impacts. Finally, right-sized parking requirements promote better urban form, improve the economics of downtown development and let uses evolve and change.

While the City Council's vote on the UDO will be a significant milestone, more work remains. An effective date of six months after adoption will be set so staff can get trained to use the new code. Next, the zoning map needs to be redrawn to map the code's new mixed-use districts, in downtown and across the city. This process will likely stretch well into 2014. When complete, Raleigh will have a fully modern code ready for the next generation of development and investment. 📍

To read more about the Unified Development Ordinance, visit www.raleighnc.gov/business/content/PlanCurrent/Articles/NewRaleighCode.html

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NC Mountains Skiing

BY WILLIAM BAUER | PHOTOS BY KRISTIAN JACKSON

There's still enough winter left for Triangle residents to enjoy skiing and snowboarding this year, and the High Country of North Carolina is a great place to do so.

The High Country, anchored by the town of Boone, features three top-notch ski resorts and the East Coast's largest snowtubing park. Boone is a relaxing three-hour drive from the Triangle, and the perfect base camp for a ski getaway. From there, skiers and boarders can easily access the slopes of

"It's almost like a hideaway place, but a lot of people are discovering the jewels we have here," says Jochl. With a combination of seven lifts and 20 trails, including NC's only double-black diamond, Sugar offers skiers from novice to expert a rewarding day on its 5,300-foot mountain.

Skiing is not the only activity at Sugar. The resort provides snowtubing, ice skating and a spacious lodge. The lodge's highlight is the "Last Run Lounge" with a full-service bar and restaurant

The terrain parks are generally considered the best in the region, and the French-Swiss Ski College, which has given more than a million lessons, is based here.

The alcohol-free resort also prides itself in stretching the ski season as long as possible, sometimes until early April. In fact, App has stayed open through the fourth Sunday in March in 10 of the last 12 years.

"Some people are astonished that we can do that in North Carolina," says general manager Brad Moretz. "That's a testament to our snow-making ability."

Forty-five years ago this winter, North Carolina skiing ventured into new heights with the opening of Beech Mountain Resort. At 5,506 feet in elevation, the resort was—and still is—the highest east of the Rockies.

With annual snowfall of 84.6 inches and recent additions of more than two dozen high-performance snow guns, Beech has the combination of natural and man-made resources to provide solid ski conditions throughout the ups and downs of a Southern winter.

The resort has 95 skiable acres on which there are 15 slopes and seven lifts, including the only high-speed quad in North Carolina. The quad allows skiers to spend more time on the slopes and less time waiting in line. In fact, Gil Adams, director of skier services at Beech, once logged 25,000 vertical feet of skiing in a day.

Beech Mountain Resort also features an Alpine Village at the base of the slopes. The village includes shops, a bakery, ice skating rink and the Beech Tree Bar & Grille.

"I've experienced a lot of different places including the Rockies and New England," says Adams, "but I've skied here in the High Country when the conditions and sensations are as good as anywhere else."

Indeed, the High Country is wonderful for skiers right here in North Carolina. And there's plenty to do after skiing, too.

"There's so much to see and do away from the slopes," says Wright Tilley of the Boone Tourism Development Authority. "We offer activities, lodging and dining that you might only expect to find in a larger metropolitan area."

For info on High Country skiing, visit the website www.ExploreBooneArea.com.

Bill writes about his passions of travel, golf, skiing and fishing. He can be reached for comment at wabauer@bellsouth.net.



Appalachian Ski Mtn, Beech Mountain Resort, Sugar Mountain Resort or Hawksnest tubing park.

The three ski areas all use modern snowmaking techniques to cover their terrain and provide an enjoyable skiing experience. But, they're different in slopes, size and steepness, offering unique opportunities for skiers of all ages and ability.

Home of the South's largest vertical drop (1,200 feet), Sugar Mountain in Banner Elk is the largest of the resorts with 115 skiable acres. Sugar Mountain marketing director Kim Jochl is a former world junior gold medalist in giant slalom. She's originally from Massachusetts and was amazed by the variety and steepness she found in the High Country.

and a full view of the slopes, not to mention a large fireplace to warm up between runs.

In this age of corporate conglomerations in most every industry, ski resorts in the High Country are still independently owned. Nowhere is this more evident than at Appalachian Ski Mtn near Blowing Rock, where the Moretz family has helmed the resort for nearly all its 51 years.

Appalachian, elevation 4,000 feet, is known as a family-friendly resort able to produce more snow per acre than practically any other ski area in the East. Arriving at its 46,000-square-foot Bavarian lodge, guests get an encompassing view of the resort's nine slopes, six lifts and three terrain parks.



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Feb 1-24 • Raleigh

The Raleigh Little Theatre presents **Bus Stop**, a comedy/drama centered on the lives of the passengers of a bus that has been stranded at a diner in the middle of a snowstorm. Adults: \$20- Seniors/Students: \$16- First Sunday-\$12. www.raleighlittletheatre.com

Feb 7-24 • Raleigh

The Carolina Ballet presents **Rhapsody in Blue/December Songs**. Dancer Zalman Raffael will perform an elegant ballet choreographed to George Gershwin's Rhapsody in Blue. The performance will also be paired with Broadway star Lauren Kennedy singing the lyrics of Lynne Taylor Corbett's December Songs. www.carolinaballet.com

Feb 8-24 • Raleigh

Theatre In The Park presents **The Pillowman**. This chilling tale, written by Martin McDonagh, investigates the mysterious connection between writer Katurian and recent child murders that resemble scenes from his short stories. www.theatreinthepark.com

Feb 12-17 • Raleigh

The North Carolina Theatre presents **Monty Python's Spamalot** at Raleigh Memorial Auditorium. Broadway's #1 musical comedy returns to Raleigh to give its spin on the tale of King Arthur, the Knights of the Round Table, and their journey to find the Holy Grail. www.nctheatre.com

Feb 16 & 23 (Sat) • Durham

Art Market at Vega Metals—Saturday Market is an outdoor market featuring gorgeous locally produced arts and crafts, including metal, jewelry, fabric arts, pottery, and more. 10am-12pm at 214 Hunt St. 919.688.8267 or http://artmarketatvegametals.com

Feb 21-24 • Durham

Bare Theatre presents its fourth annual collection of short plays previously unseen in the Triangle. Continuing the tradition of bringing original works to audiences, **Bare Theatre's 2013 Winter Acts** offers thrills and uncertain endings with stories that question reality and distort the everyday norms. The evening features circus performances by Raleigh's Cirque De Vol Studios, as well as three exciting short plays by local and international authors. Common Ground Theatre, 4815B Hillsborough Rd, Durham. 919.322.8819

Feb 22-23 • Raleigh

The North Carolina Symphony presents **Freedom**. Starts 8pm at the Meymandi Concert Hall. For tickets visit www.ncsymphony.org/events

Feb 23 (Sat) • Raleigh

NC State IRONDOG 5k & 1-Mile Dog Walk at the NC Museum of Art Park and Greenway Trail (2110 Blue Ridge Road). NC State IRONDOG is a charity that raises money for animals whose owners cannot afford their medical care. IRONDOG members raise pledges for completion of endurance athletic events. Race registration fees and donations are made directly to the fund and are used to sponsor selected cases of dogs and

cats hospitalized at NC State's Veterinary Health Complex. Fees: 5K run= \$30 (t-shirt included*) or 1 mile dog walk= \$15 (doggie shirt included*) www.ncstatevets.org/irondog

Feb 23 (Sat) • Raleigh

Winter Farmers Market, 10am-noon. Offering seasonal produce, meat, eggs, honey, handmade crafts and more. Parking lot of OneCare, Inc. 150 N. White St, Wake Forest. For more information, visit www.wakefor-estfarmersmarket.org.

Mar 1-10 • Raleigh

The Raleigh Little Theatre presents **Snow White**, the Queen's Fair Daughter, a classic folk tale with a twist to the original Grimm Brothers' version. Performed in the Cantey V. Sutton Theatre, see what happens after Snow White eats the famous poisonous apple. www.raleighlittletheatre.com

Mar 2 (Sat) • Raleigh

St. Paddy's Run Green 8K is an attempt to break the world record for the largest kilt run. This is a fundraiser event for the National MS Society and the nOg Run Club, both 501(c)3 non-profit organizations. To see how the nOg Run Club supports our local community, please visit www.nogrunclub.com/Charity.html. Stay for the after party in Moore Square with live music and all runners 21+ will receive a free beer. Visit www.nogrun-club.com/st.html to sign up or for more information.

Mar 2 (Sat) • Wake Forest

Winter Farmers Market, 10am-noon. Offering seasonal produce, meat, eggs, honey, handmade crafts and more. Parking lot of OneCare, Inc. 150 N. White St, Wake Forest. For more information, visit www.wakefor-estfarmersmarket.org.

Mar 2, 9, 16, 23 & 30 (Sat) • Durham

Art Market at Vega Metals—Saturday Market is an outdoor market featuring gorgeous locally produced arts and crafts, including metal, jewelry, fabric

arts, pottery, and more. 10am-12pm at 214 Hunt Street. 919.688.8267 or http://artmarketatvegametals.com

Mar 7-24 • Raleigh

The Carolina Ballet will begin its **Rite of Spring**, composed by Russian composer Igor Stravinsky. For more info visit www.carolinaballet.com/program/the-rite-of-spring

Mar 8 (Fri) • Wake Forest

Art After Hours in Downtown Wake Forest. On the second Friday of each month, the streets of downtown Wake Forest come alive with food, merchants and music. Everyone is invited to come and experience the dining, art and retail merchants of downtown Wake Forest. 5-9pm.

Mar 14-24 • Durham

The Durham Savoyards, Ltd. will celebrate their 50th anniversary with a production of Gilbert & Sullivan's **The Pirates of Penzance** March 14-17 & 22-24, 2013 at the Carolina Theatre. www.carolinatheatre.org

Mar 16 (Sat) • Wake Forest

Easter Egg Hunt. Over 3000 eggs will be hidden, including several golden eggs will be worth a special prize. Hunts will be held at 10am for children 3 and younger, 11am for ages 4-6, 1pm for ages 7-9, and 2pm for ages 10-12. This free event takes place at E. Caroll Joyner Park, 701 Harris Road, Wake Forest.

Mar 19-24 • Durham

All aboard for this saucy and splendid production of Roundabout Theatre Company's **Anything Goes**, one of the greatest musicals in theater history. Cole Porter's first-class musical comedy was the winner of three 2011 Tony Awards. Durham Performing Arts Center, 123 Vivian St., Durham. 919.688.3722

Mar 23 (Sat) • Raleigh

Redress Raleigh presents its **5th Annual Eco-Fashion Show** where local designers will showcase their eco-friendly clothing and jewelry collections. The show will kick off at 9pm. For more info visit www.redressraleigh.com

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DOWNTOWN SNAPSHOT

From the Downtown Raleigh Alliance

Dear Reader,

Save the date! The Downtown Raleigh Alliance will present the *State of Downtown Raleigh* 2013 on Wednesday, April 17, 8-10am at the Raleigh Marriott City Center. This is the premier event for developers, brokers, and economic developers whose clients would benefit from learning more about Raleigh's Central Business District—an amenity-rich location poised to become an office campus for technology companies. Downtown is also a dynamic place to live with an unmatched variety of dining, shopping, entertainment and cultural venues.

Our distinguished panel will discuss these trends from their own perspective as investors, leaders, and analysts: Steve Nicholson, Senior Director Facilities and Real Estate at Citrix, Mitchell Silver, Chief Planning & Development Officer and Planning Director, City of Raleigh, and Brian Reece, Managing Partner, KARNES Research.

I will moderate the panel discussion and unveil the findings from the 2013 State of Downtown publication designed specifically for investors and economic developers who are interested in assisting clients locate a new company in downtown. For more information about the event including how to register, go to www.YouRHere.com.

Please enjoy this issue of the new *Triangle Downtowner Magazine*.

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