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**Downtowner**  
M A G A Z I N E

VOLUME 9, ISSUE 10

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**TECH IN THE TRIANGLE**

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**Jimmy V's Osteria + Bar**  
**Porsche at the NCMA!**  
**10Q with Project Runway's Justin LeBlanc**

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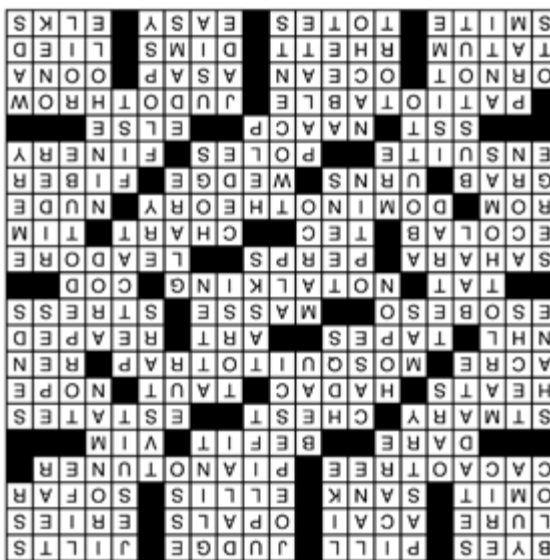
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# Tech in the Triangle

## THE LATEST DRIVERS OF DOWNTOWN GROWTH

BY ALLAN MAURER

The digital revolution surrounds us these days, but Raleigh and the Research Triangle region are on the forefront of this sea-change affecting business, culture, communications, media, and our daily personal lives. Named the “Most Wired City in America” by Forbes in 2010, the magazine noted that even then 71 percent of Raleigh’s residents connected to the internet via high-speed broadband.

The magazine wrote that the city ranked highest in three categories, scoring higher than “its flashier rivals San Francisco, Seattle, and San Jose.” The categories: broadband penetration and access and the number of WiFi hotspots. It also cited the region’s high concentration of information technology companies from IBM, Lenovo and Cisco to Red Hat and its entrepreneurial culture, the highly educated population, and the region’s three research universities as other factors in landing it in the number one slot.



*Citrix’s move downtown helps boost the Triangle’s high tech reputation*

Raleigh also boasts the headquarters of one of the most successful digital game companies in the world, Epic Games, which not only makes the incredibly popular “Gears of War” series, it also sells its Unreal Engine technology to other game developers. The area boasts many other significant players in the game industry, such as Red Storm, now owned by Ubisoft, founded by the late best-selling novelist Tom Clancy.

**Triangle-wide Effects** Raleigh isn’t the only RTP city benefiting from the region’s digital profile, either. Google named Durham’s downtown extension of the American Tobacco Campus’ startup hub part of its new network of startup communities and chose to launch its first press preview of Google Glass in Durham as well.

The designation comes with financial support from Google for mentorship events, product training and boot camps. The revitalization of both Durham and Raleigh’s downtown areas owes a great

deal to the success of the region’s digital economy. Cary, Morrisville and Apex are all aiding and benefiting another major trend.

The Research Triangle area is one of the most wired in the United States and it’s been on the forefront of the digital media and technology scene for decades, but in recent years has become a major hub for technology startups as well.

**The startup revolution** Until recent years, however, the Research Triangle’s technology scene was dominated by the large campuses of tech giants such as IBM, Nortel and Cisco in Research Triangle Park. In this decade, though, technology startups driven by entrepreneurs have played an increasingly vibrant role in the Triangle’s evolving and expanding technology hub. Now, even major firms such as Red Hat and Citrix are moving their headquarters to Raleigh’s bustling downtown.

The three major research universities that anchor each point of the Triangle, North Carolina State, The University of North Carolina at Chapel Hill and Duke, seed the startups grow through their research laboratories and their business schools. National, regional and local venture firms, angel investors (financially well-off individual investors or networks of them), and friends and family put up the money.

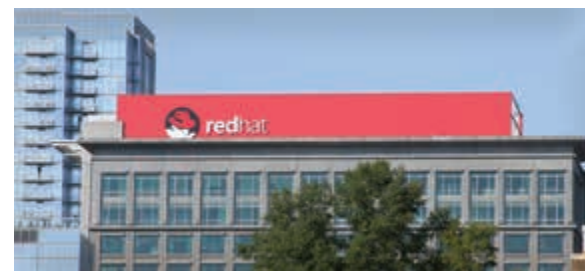
It takes less money to get a digital media startup—like one that makes smartphone apps—up and running today than it did during the initial internet boom years. Those cloud services that let you store your music, books, documents, and photos on a server accessed online also let startup companies host their software instead of buying a room full of equipment.

**Entrepreneurs add energy to downtowns** The newer entrepreneurial landscape fostered by the digital revolution is oriented toward downtown areas rather than huge, sprawling tech parks where it’s tough to find a place to get gas, eat lunch or drop off your dry cleaning. Despite the setbacks of the internet bust at the very beginning of the century and subsequent economic downturn, the region’s digital startup ecosystem continues to evolve and thrive.

Many factors have contributed to the energy buzz surrounding the Triangle’s startup scene. The area’s many awards for its business climate,

lifestyle amenities and reasonable cost of living and doing business as well as the world-class events held in the region are just a few reasons.

The events, ranging from the recent Bluegrass Festival in Raleigh and the Internet Summit returning to the Raleigh Convention Center in November, to the Full Frame Documentary Film Festival in Durham, among others, make it a pleasure to live and work in the region. They also expose the area to new eyes, new ears and not infrequently, new entrepreneurs and new businesses.



*Software maker Red Hat and their newly relocated 700+ employees help bring even more energy to downtown Raleigh*

Why is this important? Several major technology players that grew into public companies such as Red Hat and Channel Advisor, which had one of the most successful IPOs this year, started out struggling for dollars as Triangle-based startups. They navigated the waves of change that washed away many others. Now they’re employing hundreds of people and playing major roles in the digital economy.

Others, the Red Hats and IBMs of tomorrow, perhaps, are spending caffeine-fueled nights and days in startup incubators and offices in the proverbial garages and basements and living rooms as well as in the many new startup incubators and hubs across the Triangle.

**Adding a new dimension** One company even got ejected from a living room. When Raleigh-based Wed Pics ([www.wedpics.com](http://www.wedpics.com)), a startup that presented its business plan at a previous Internet Summit was featured in a Raleigh *News & Observer* story, the city zoning folks came calling, and the fledgling firm had to find appropriate commercial space for its offices. It has since landed funding and is still going strong.

Those incubators have added a new dimension to the Triangle’s startup entrepreneurial ecosystem. On the heels of opening a new



*What tech startup is complete without a 50-foot indoor slide?*

startup hub in downtown Durham, The American Underground—a network of startup hubs—began a new location this fall at 213 Fayetteville Street in downtown Raleigh.

The @Raleigh location will feature up to 25-plus companies as well as Bandwidth Labs, the incubator arm of Bandwidth, the world-leading Raleigh-based innovator that recently shook up the smartphone market with the introduction of Republic Wireless.

**Back to the Future** Underground@Main, the downtown Durham extension of the Bull City's expanding tech hub, opened with a facility that reminds us of the heady internet boom days at the start of the century.

The site has colorful and playful corners as well as office and meeting room amenities, although some of them are unusual, such as a recreation room in a former bank vault.

The vault rec room includes several flatscreen TVs, a virtual fireplace, comfortable armchairs and sofas, and safety from the zombie apocalypse.

The facility also includes Mayor McCheese, who has a loudspeaker in his generously-sized mouth, for issuing announcements. You can ride a 50-foot slide, take a nap in a treehouse lounge or play old school arcade games such as Pac-Man.

One of the reasons startups love downtown hubs

is that so many amenities are available within walking distance, with restaurants, bars, coffee shops and more all just a few steps away.

**A good time for entrepreneurs in the Triangle** “It’s a good time to be an entrepreneur in the Triangle,” says Adam Klein, Chief Strategist for the American Underground, which takes its name from the first startup hub at the original American Tobacco campus.

Klein spoke to us from Silicon Valley, where he was visiting Google’s offices following its naming the American Underground hubs part of its national startup ecosystem.

“Partnerships with Google and others are exciting in terms of what it’s going to mean in accelerating



The new Underground@Main in downtown Durham, part of the American Underground startup community

big ideas that are going to transform the region and the world,” he states. The startup hubs themselves have something of a transformative effect on downtown areas, he adds.

“When you gather several hundred creative professionals in those physical spaces, you really energize a landscape. They enjoy good food and drink, support their community and they’re active in it.”

They also support developing those big ideas. “When you have density of companies interacting like that, exciting collisions take place between thought-leaders.”

Chris Heivly of the Triangle Startup Factory says, “There are a 100-plus startup software companies in downtown Durham. One of the key things when you talk about entrepreneurial communities like Austin or Boulder is you have to have a certain density.”

Then, you start getting what might be called the Silicon Valley effect. “You go to any lunch spot, any gathering place, and you’ll run into somebody involved in a software company. In Durham, you’re already reaching that crucial mass.”

**Events serve the needs of a growing digital community** One of the largest and most popular tech events each year is the Internet Summit, which attracts hundreds of digital and technology thought-leaders from brands such as Google, Twitter, Bing, Reddit, >>>

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comScore, LinkedIn, Cisco, and many others to the city. This two-day gathering of 2,000 innovators, digital marketers, entrepreneurs and technology professionals, the largest in the Southeast, helps those in the



*The annual Internet Summit brings internet executives, senior marketers, digital professionals, entrepreneurs and investors to the Raleigh Convention Center*

digital community stay abreast of the latest advances. It also exposes senior executives from those major brands, national venture capitalists and technology gurus to the city and region.

What do they learn at the Internet Summit? The event is structured to give those who attend tricks, techniques and strategies they can take back to their offices after the event and put to work immediately.

Sessions cover topics such as the visual content

revolution spurred by Instagram, Pinterest and Tumblr, how to use email, social media and the web to reach audiences, the best new automation tools and tactics, digital ad strategies, and the future of mobile, looking at Google Glass and wearable technologies.

Keynote speakers include the remarkable Gary Vaynerchuk, who combines digital marketing expertise derived from his successful Wine.com experience and Alex Ohanian, co-founder of the popular Internet site Reddit, to Twitter's Brent Herd and Cheezburger Founder Ben Huh.

The Startup Summit, which was added to the Internet Summit last year, reflects this growing, vibrant ecosystem. This year the Startup Summit features speakers with big-time experience as successful entrepreneurs, venture capitalists and angel investors. They include Doug Lebda of Tree.com (which began as Charlotte-based Lending Tree), LinkedIn's Leela Srinivasan, DeLisa Alexander of Red Hat, Venture Capitalists Mike Elliott of Atlanta-based Noro-Moseley Partners, both Jason Caplain and David Jones of

Bull City Venture Partners, and Jake Tarr of Kinetic Ventures, and others. A group of technology startups present their business plans in two fast-paced sessions of Startup Showdowns and entrepreneurs will relate war stories from their experiences.

Other information technology focused events, including Ignite Raleigh, Pecha Kucha and TEDxRaleigh, all serve the needs of this continually growing and changing digital community. If the incredible number of events is any indication of the Triangle's business direction, we're on par to be the most powerful and influential tech and business sectors in the country. With all the factors that make the Triangle

such a desirable place for entrepreneurs, the area will only continue to grow and thrive, taking our economy, our quality of life and reputation as an incredible place to live, work and play right along with it. 🍷

*Allan has been published in magazines from Playboy to Modern Maturity, as well as in four books, online daily, and in national and regional media for 30 years. He is the editor of TechMedia's event community sites and a founder of the award-winning LocalTechWire.com. He can be reached for comment at [allan@welovedowntown.com](mailto:allan@welovedowntown.com).*



*Mayor McCheese presides over the lobby in the Underground@Main startup incubator space*

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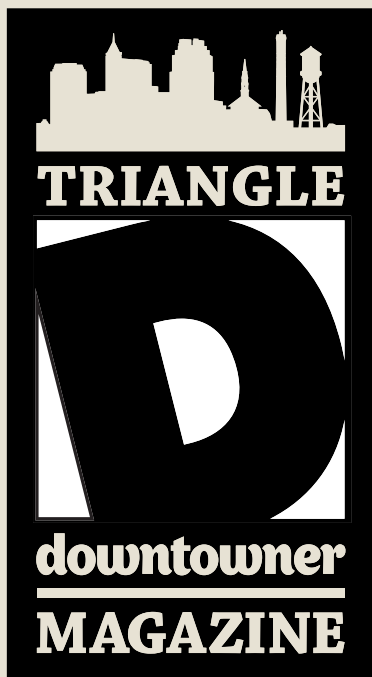
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## From the Publisher



We decided to expand our new TriangleBiz.org column to the lead article in this issue, "Tech in the Triangle," which discusses how our area is fast becoming one of the most active tech regions in the country. Not only were we voted the "Most Wired City in America" by *Forbes Magazine*, but we've also earned "Best Place for Business and Careers," "Most Inventive City," "Top Dog-Friendly City" (which says something about how nice people are here), "Best City to Get Rich," "Top American Boomtown," "Hottest Startup Hub," and way too many more accolades to list. But hey, we already knew all this from living here, right?

Want to help us report on all the cool stuff happening throughout the Triangle like tech, startups, retail and local entrepreneurs? We're still looking for contributing writers

and bloggers who are interested in writing. Send us an email to [biz@welovedowntown.com](mailto:biz@welovedowntown.com) if you'd like to write, or send in ideas or suggestions for local companies or entrepreneurs who are doing cool things. Small business is what makes local economy successful and we'd like to help showcase some of the great talent in our community.

Cheers,

CRASH GREGG  
Publisher, *Triangle Downtowner Magazine*  
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# Jimmy V's Osteria + Bar

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



Jimmy V's Osteria + Bar is bright, open and welcoming with tall arched brick columns, a majestically high ceiling and comfy wicker furniture to greet you. The long zinc-covered bar to your right features local drafts, creative cocktails and bar manager Jack Benton's house-made Limóncello. The massive open kitchen with marble chef's counter dominates the dining room, allowing guests to watch as their meal is prepared. Chalkboard menus are scattered about to keep you abreast of specials while the enormous roll of butcher's paper hanging in the rear explains the day's salumi and formaggio. As you would expect in an eatery named after Coach Valvano, NC State photos and memorabilia adorn many of the walls.

If you favor al fresco dining, Jimmy V's has a massive full-service covered patio where you can sit, eat and drink at handmade wooden tables of beams reclaimed from a local barn—but I'd recommend a seat at one of

the gorgeous marble fire pit tables. And don't worry; there are plenty of TVs on the patio as well as inside, so you won't miss a minute of local sports action.

Executive Chef Scott Chatterton, a graduate of Johnson and Wales, has spent most of his adult life cooking his way around the country. He has cooked at the Omni Interlocken Resort in Colorado and served as chef of the Ocean Pines Yacht Club in Ocean City and the historic Phoenix Park Hotel on Capitol Hill in D.C. Chatterton's goals at Jimmy V's are to "make everything

from scratch using the freshest local ingredients available and serve big portions and shareable dishes," while striving to maintain "an open mind about food and try something new every chance" he gets.

Jimmy V's menu clearly reflects both of Chatterton's philosophies. The appetizers, salads and "Wood Stone oven" pizzas are generous and a great starter snack for two. His fusion of seasonings





and cooking styles offer you the opportunity to sample different flavors as he whisks you from the American South to Asia and Italy and back again. That's not to say Chatterton doesn't prepare anything familiar. If you desire the tried-and-true, he's got you covered there, too.

Some of the dishes do all of that at once, for example, the Calamari and Rock Shrimp (\$9). Chatterton takes the ubiquitous fried calamari, adds fried rock shrimp, and mixes in fried lemon and butter poached sweet peppers. He serves this tasty platter with Thai chili aioli and pizza sauce. The Pork Belly Bites (\$8) are house-cured, poached, seared, glazed with soy sauce, and then placed on top of an Asian sesame slaw. Roasted tomatoes, cannellini beans, tahini, lemon juice, and basil oil are blended to make the Cannellini Bean Spread (\$7). It's an interesting cross between hummus and a Tuscan white bean spread.



Sous Chef Bryan Kowalski and Executive Chef Scott Chatterton

blue cheese, and a creamy balsamic vinaigrette. This meat lover's delight is not for the faint of heart. The Baby Beets and Goat Cheese Salad (\$10) picks up some sweetness from the roasted beets, a touch of bitter pepperiness from the arugula, and a pleasant tang from the fried goat cheese.

If you're feeling adventurous, try the Quail Egg pizza with sweet corn (\$13) or the Smoke and Fire pizza (\$11) with red bell peppers, smoked Gouda and chipotles. Alternately, you can opt for the meat laden Jimmy V's pizza (\$11) with pepperoni, capicola and >>>

The Arancini (fried risotto balls, \$7) unfortunately, were rather bland despite the inclusion of smoked Gouda.

The hearty salads are big enough for an entrée, never mind sharing. For the Black and Blue Salad (\$14), a blackened seven-ounce sirloin is sliced and set over a combination of field greens, spinach, tomatoes, Maytag



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salami; the classic tomato, basil and mozzarella topped Margherita pizza (\$10); or Rocco's Pie (\$12) with sausage, pesto, gremolata and five different cheeses.

For those who like to play it safe, Jimmy V's offers Spaghetti and Meatballs (\$12), the Farmer's Chicken (\$17) and the 1855 Black Angus Bone-in Ribeye (\$29). The rest of the entrees don't venture far from there, either. The Lobster Mac and Cheese (\$19), which pervades menus everywhere, was particularly good. Cavatappi pasta and the meat from an entire lobster are cooked, tossed with a light cheddar parmesan jalapeno cream sauce, placed in a gratin dish, topped with homemade bread crumbs, drizzled with truffle oil, and then baked until golden brown. Our 1855 Black Angus Filet Mignon (\$29) was slightly dry, but luckily there was plenty of the delicious blue cheese sauce to come to our aid. The Grilled Salmon (\$22) with pancetta, Brussels sprouts and baby beets was pleasantly moist, and its Maple-Mustard glaze was a noteworthy spin on the usual and outdated honey mustard sauce.

To end our meal, we chose the

Gelato Trio and Limóncello Cheesecake (\$5 each). The Double Chocolate Fudge, Mango and Burnt Sugar Caramel gelati came from Henry's Gelato. Each scoop was better than the next, and all were elegant and refreshing. One dessert really surprised us. In lieu of a heavy wedge of cheesecake, Chatterton deconstructed it. He whipped a traditional lemon cheesecake batter until light and airy then served it with white chocolate "nuggets," ground graham crackers, and a squeeze of berry coulis. Wonderfully luscious and whimsical!



Jimmy V's Osteria + Bar is a warm, casual restaurant serving good drinks and shareable food while paying homage to Jimmy Valvano. It's also determined to give back to our community, donating 2.5 percent of its revenue to benefit The V Foundation for cancer research.

Brian Adornetto is a food writer, professional chef and culinary instructor. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit [www.loveatfirstbite.net](http://www.loveatfirstbite.net). Brian can be reached for comment at [brian@welovedowntown.com](mailto:brian@welovedowntown.com).



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## Porsche by Design at NCMA BY MAX HALPEREN, ART EDITOR

Larry Wheeler, director of the North Carolina Museum of Art, has provided just about every local art critic—including me—with a most useful catch phrase to justify the museum’s show of 22 Porsche automobiles. They are, he says, examples of “rolling sculpture.”



Wheeler, of course, borrowed the phrase from Arthur Drexler, who curated the famous “Eight Automobiles” show at New York’s Museum of Modern Art. NCMA thus joins a number of museums like the Modern and our own Contemporary Art and Gregg Museums in noting that art studios are not the only sources of design wizardry. At least eight museums from the Boston Fine Arts to the Louvre have had auto shows, though NCMA is the first to center on the Porsches.

Several of the cars are prototypes, but the first auto we see just outside the main gallery is, in a sense, a prototype of the entire show: dubbed the Porsche Type 64 Berlin-Rom Racer. It was built in 1938, its descending hood and rising front fenders curve sensuously and aerodynamically against each other to the flowing top and small back that covers the rear-mounted engine—all in sleek, shiny black. Two seats are squeezed into the tiny “cockpit.”

Ferdinand Porsche had already spent 38

years in auto design and engineering; in the 1920s he designed several well-known Mercedes cars for Daimler-Benz. Later his design team created what became the Volkswagen.

With World War II, Porsche sought military contracts and he offered Hitler designs for two tanks—Tiger Tank I and the King Tiger Tank—both rejected in favor of a competitor. Hitler did accept his design for the Volkswagen, not mass-produced, of course, until well after the war.

The show is titled “Porsche by Design: Seducing Speed,” and once beyond the Berlin-Rom Racer, you will enter a wonderland of speedy roadsters and racing cars—seductive indeed.

There you will find a small cream-colored sample of Porsche’s first postwar cars—the Type 356 Gmund Coupe—their streamlined aluminum shells initially pressed by hand against a wooden armature. After a Porsche came in first in its class in the Le Mans 24-hour race in 1951, the firm acquired what the show’s catalogue describes as a “rabid following.”

Porsche was thus launched into the creation of an amazing run of race cars, racing victories and a continuing run of evolving fast road cars, suave and beautifully proportioned.

In art school years ago I was hammered with the idea that “form follows function.” But Porsche’s racing cars, all of which have a single function—to win races—take any number of forms. The 962 C, its driver in a broad bubble between two broad fenders that rise toward the long rear, was an aerodynamic beauty. As the catalogue notes, the design took downforce to a new level that greatly improved road holding. The 962C and an earlier version (the Porsche 956) were tremendously successful, winning

ten world championships and 50 national championships.

The imposing 16-cylinder Spyder prototype—broad, low, with an immense rear end—was designed for the Can-Am race in North America but proved to be too souped-up to handle safely. However, a 12-cylinder version won twice.

At the very end of the show, the museum leaves history as Porsche reaches into the future with another racer, an experimental hybrid that the firm hopes will lead to a road version.



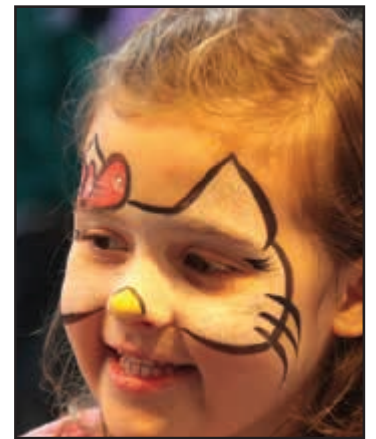
The curator of “Porsche by Design” is Ken Gross, an automotive journalist and former director of the Peterson Automotive Museum in Los Angeles. He provides some extra pizzazz in the show by including Steve McQueen’s Porsche Speedster and a gaudily and fantastically painted Porsche cabriolet owned by Janis Joplin.

“Porsche by Design” runs through January 20, 2014. More info at [www.ncartmuseum.org](http://www.ncartmuseum.org).

Max can be reached at [max@welovedowntown.com](mailto:max@welovedowntown.com).

TOP PHOTO: Porsche Type 64 Berlin-Rom Racer, 1938. LEFT: Porsche Type 356C Cabriolet, 1965. RIGHT: Porsche Type 917, 1971.

# Around Town in the Triangle



Photos above from the 160th NC State Fair. Over 927,000 people attended this year! Visit [Facebook.com/TriangleDowntowner](https://www.facebook.com/TriangleDowntowner) for lots more photos (photos by Randy Bryant except noted by \* by Bryan Regan)

# Around Town in the Triangle



**Chef Corbett Monica from Bella Monica and his wife Julie.**  
Corb's dish helped crown him Chef for a Cure winner!



**Chef Scott Chatterton (c) from Jimmy V's Osteria + Bar**  
with Sous Chef Mike Teasley & wife Dianne



**Raleigh Roundup volunteers Maeze & Natalie**



**Plenty of java from Raleigh Coffee Company**



**Chef Brian Battistella**



**Chef David Mao (L) from David's Dumpling & Noodle Bar**

▲ Photos above from the Raleigh Roundup cancer research fundraiser held at Marbles featuring 18 local chefs and music by The Connells ▲



**Bill "Shep" Shepard (from one of our fave bands, The Amateurs) poses proudly by the new plaque for the Latta House**



**Janet & Victoria at the Raleigh Roundup sponsor reception at CAM**



**Congrats to Jason Howard on the grand opening of Quality Grocery in historic Oakwood**



**One of our favorite local guys, Terrence Holt, NCSU football star, retired NFL, philanthropist and entrepreneur**



**Sheraton GM Leon Cox, Marriott GM Bill Hofmann**



**At the Cook Street Carnival: (L) Carrie & Georges Le Chevallier,**



**(C) Cheetie of Kings Barcade,**



**(R) Angela of Centro & Carlos of Dos Taquitos**

## Neighborhood News

**Hibernian Company's The Station** will open up in late October/early November in the old Rosie's Plate location at 701 N. Person Street. It will feature pizza, sandwiches, craft beer and brunch, and joins the **Yellow Dog Bread Co., Person Street Neighborhood Bar and Wine Authorities**, all new to the area.

Let **Jimmy V's Osteria + Bar** take all the work out of Thanksgiving this year. They're offering a full Thanksgiving dinner on Thursday, Nov 28th for just \$24 per person. Kids under 6 eat free and those under 12 are only \$12 (but they can eat free too for a canned good donation for the NC Food Bank). [www.jimmyvsraleigh.com](http://www.jimmyvsraleigh.com)

The barbeque war will be heating up in Durham soon with **Pitmaster Ed Mitchell's 'Que** opening up in the American Tobacco Campus and the second location of **The Pit** will open at Geer Street.

Tickets for the **Collector's Gala at Artspace** on Nov. 23 are still on sale! The annual Gala is featuring local artists and will have desserts created by Ladyfingers Catering; there will be live and silent auctions for a chance to purchase the artwork displayed throughout the building. [www.artspacenc.org](http://www.artspacenc.org)

For all you entrepreneurs, the **Internet Summit** will

be taking over the Raleigh Convention Center from Tuesday, November 12 through Thursday, November 14. Get your tickets at [www.internetsummit.com](http://www.internetsummit.com).

**Couture for a Cause** will be at Marbles Kids Museum on Saturday, November 9. Tickets start at \$25 and the fundraiser-fashion show will feature local designers, food and more. Come by, feel fashionable and support your local charity! [www.activategood.org/coutureforacause](http://www.activategood.org/coutureforacause)

At **Dickey's BBQ**, you can keep your stomach and your wallet full. Kids eat free on Sundays, so borrow your sister's kids and feed the whole family! [www.dickeys.com](http://www.dickeys.com)

Don't forget to stop by **London Bridge Pub** on Thursday, November 21 for **Pints 4 Paws**. You and your best friend can enter a doggie talent contest, enjoy free food, and win raffle prizes that benefit displaced and unwanted dogs and cats.

**NOFO** has been busy cooking up all sorts of delicious smells at Five Points! If you place your order by noon on Wednesday, November 20, they'll make you a stress-free Thanksgiving

dinner! Pick it up on the 26 or the 27 and fill your home with the smell of local food and Southern cooking. [www.nofo.com](http://www.nofo.com)

So you think you know Raleigh? Prove it! The **Raleigh Typhoon's** Seventh Annual Scavenger Hunt is happening Saturday, November 2. Tickets are \$12 per person or \$90 for a team up to eight people. Test your knowledge of downtown Raleigh with a series of madcap activities, challenges, and riddles and win one of five cash prizes. [www.raleightyphoon.com](http://www.raleightyphoon.com)

The annual **DRA Winterfest** starts Saturday, December 7 with a Ferris wheel, horse drawn carriage rides, beer and wine gardens, Santa Claus, and many more holiday activities! The much anticipated ice-skating rink will be open on Friday, November 22 at City Plaza, 400 block of Fayetteville Street.

Come and listen to the 2012 National Geographic Adventurer of the Year, Jennifer Pharr Davis at **Great Outdoor Provision Co.** She's the fastest person to hike the Appalachian Trail and the first woman to ever set the mark. On Wednesday, November 20 at 6:30pm, she'll be reading from her new book and answering questions from fellow North Carolinian hikers. <http://locations.greatoutdoorprovision.com/locations/raleigh>



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# Wines for the Season

BY PHILLIP ZUCCHINO

Autumn is a time to enjoy tailgating, family and the bounty of the season. With thousands of brands, styles and flavors of wine available, choosing memorable wine for fall meals and events can pose a challenge.

While wine is always more interesting when you push boundaries and explore your taste preferences, it is important to have a foundation to build from. When choosing wines for the fall, the main factors to consider are the cuisine and the weather.

Autumn offers a variety of rich seasonal food, flavors and colors that lend to a wide selection of wine options for fall. As we move into cooler temperatures, the cuisine begins changing from chilled dishes, light seafood and fresh fruit and tomatoes, to rich sauces, hearty roasts, winter squashes and warming pasta dishes. Furthermore, herbs such as sage, tarragon, thyme, and rosemary find their way into fall favorites such as roasted root vegetables and poultry and pork.

These herbs seem to suit the changing season as well, complementing the falling leaves, cool breezes and earthy aromas in the air. In addition to taking dishes from standard to extraordinary, cooking with herbs opens the door for magnificent pairings with a variety of wines that often have herbal notes, such as Nebbiolo, Cabernet Franc and Sauvignon Blanc from the Loire Valley.

As the weather turns chilly, people begin to crave more red wine and heartier white wines. Color is not the most significant factor in drinking seasonally—it's texture and weight. For example, in autumn you might want to avoid a feather-light Pinot Grigio or Vinho Verde and instead consider



serving a Grüner Veltliner, which will still be refreshing but not too light to stand up to the falling temperatures.

Other whites that do well in the fall are richer styles of whites such as Soave from Italy or Chardonnay from California because they are sturdy enough to stand up to heavier foods. If you prefer sweet wines or at least generously fruity options, try a Riesling or an Argentine Torrontès, which both complement roasted root vegetables.

Cava from Spain is a great sparkling option for fall events, as it tends to have rich, yeasty tones that are great for a toast or with a variety of appetizers.

as it tends to have rich, yeasty tones that are great for a toast or with a variety of appetizers.

For red wines, a spicy Côtes du Rhône or a juicy and rich South African Shiraz both offer great matches for hearty meat dishes. Chilean Cabernet Sauvignon and Carménère are able companions for lamb and venison. And if you want to be especially adventurous this fall, try Sicilian reds made from Frappato, Nerello Mascalese or Nero d'Avola—you won't be disappointed.

Finally, if you're daring enough to bring a rosé to your fall table, a rich, dark-hued Spanish Garnacha or Argentine Malbec rosé each offer a delicious match for pork dishes and salty hors d'oeuvres.

Autumn is one of my four favorite wine seasons because it offers so much opportunity to explore wine due to the cornucopia of foods available. Here's to discovering more delicious wines!

*Phillip Zucchini has three years of wine production experience in France and is the co-owner of TheWineFeed.com, which is expanding its online offering by opening a retail wine store and wine bar in mid-November. Feel free to contact Phillip at phillipzucchini@thewinefeed.com.*

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# 10 Questions with Justin LeBlanc

BY CRASH GREGG

Justin LeBlanc was recently a contestant on Project Runway, a Lifetime TV reality fashion show. He finished the show as a runner up, an amazing feat considering the number of designers who applied for the show and the talents of the other contestants. He's originally from Raleigh and recently moved back to be a professor at NC State. He sat down with us at our new office in Glenwood South for another edition of 10 Questions.

**1 How long have you been interested in fashion and design?** I went to NC State for my undergrad in architecture, but it wasn't until the end of my senior year that I realized I wanted to do fashion. I took a fashion studio class just for fun and my professor, Lope Diaz, took me aside and told me I should consider becoming a fashion designer, not an architect. I thought it over, finished my degree in architecture and then went to grad school at Chicago's School of the Art Institute for fashion.

**2 What did you enjoy most about being on Project Runway?** Meeting the other designers, even though they were my competitors. We all had something in common, and that was nice because we ended up challenging each other creatively. I made some lifelong friends and even some great connections from the fans. It's hard to comprehend what happened in the past couple of months, but my fans have been very supportive throughout the whole process. I definitely keep them in consideration when I design because they are my clients, and I want to be able to show my designs to them soon.

**3 What did your family think of you being on the show?** They've been very supportive throughout the whole Project Runway process. I couldn't ask for a better family. They've been really



supportive my entire life because I was born deaf. I cannot imagine what it was like for them while I was growing up. But I could definitely say that they did something right because I'm still here!

**4 What did you think of the judges?** They're all very talented and are definitely there for a reason. It's not often that a fashion designer can get feedback from such accomplished people, so it was definitely a once-in-a-lifetime opportunity. I have no hard feelings toward them though; it all ends with the competition.

**5 What are you doing now?** I'm keeping my momentum going and doing what I love to do, which is making clothing. I'm in the process of designing my Fall/Winter collection for 2014. It'll be coming out very soon. I can't say when, but keep an eye out!

I'm also teaching at NC State right now in the Art and Design Department. I'm the co-faculty advisor for Art 2 Wear, a student-run runway show that we

have every year. I'm excited to be back at NCSU and to be helping students create their collections for the season. The show is happening in April and the students are already making things! It's amazing to see what goes on at the College of Design because each of the students is unique in their own right. We have a really diverse group, and we like to showcase what they care about and what they're talented in. I can't wait for people to see what they come up with.

**6 If you couldn't be in fashion, what career do you think you would choose?** I'd probably go back to architecture. [laughs] That's a no-brainer!

**7 What do you like to do when you're not designing?** I like going to art galleries in downtown Raleigh like CAM. Other people's work, especially artwork, inspires me, and I do the gallery walk every First Friday. That's the biggest hobby I can think of besides drinking coffee! I also like traveling, but I've been a bit busy lately.

**8 Who are your favorite designers?** Alexander McQueen! I actually had the opportunity to work for him a couple of years ago in London. There's also one artist named Iris van Herpen; she's Dutch and does conceptual art. I find what she does very fascinating. I definitely get a lot of inspiration from her.

**9 Do you have any favorite foods?** I like everything! The only thing I won't eat is watermelon. And I know it's not food, but did I mention I really love coffee?!

**10 Where can we find your designs?** I'm starting online and will try to grow from there. I have a website ([www.jleblancdesign.com](http://www.jleblancdesign.com)) featuring my portfolio of conceptual art, architecture, and fashion, but hopefully I'll have some pieces available for people to buy soon. 📷

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# A Queen is Buried in Durham

BY WALTER E. CAMPBELL

Among the graves in Durham's Maplewood Cemetery is that of Meliva Mitchell. Mitchell died at Duke Hospital on Friday morning, September 10, 1948, and within hours of her death rumors spread that she was "Queen of the Gypsies."



Information on Mitchell and her nameless gypsy "band" is scarce. Census records suggest that she was born in Chicago in 1906, the daughter of Eli Yanko, a Greek immigrant, and Swita Stephens. At some point, however, Meliva became the daughter of Dick Mitchell, the 'King of the Gypsies,' and settled near Indianapolis, Indiana, with her husband Robert Mitchell and their eight (or nine) children. She was dying from high blood pressure and other complications when Robert brought her to Duke Hospital.

The Durham Sun broke the news of her death

in a story headlined "High Gypsy Leader Dies At Hospital." Although relatives refused to confirm or deny Mitchell's regal status, the paper offered what it considered revealing facts. Not only was she listed at multiple addresses—Philadelphia, Indianapolis and Tulsa—but a nephew described her as a "priestess," adding that "A great many people think we are bad, we are not. We are Brazilian gypsies. We are Catholic people."

The Sun ended its story with news that sparked one of the largest, most unusual funerals in Durham's history. The gypsy queen would be buried in Maplewood Cemetery on Sunday, at 4pm, following services at the Immaculate Conception Church in Durham.

The gypsy watch was on. The Durham Morning Herald opened eyes on Saturday morning with a front-page photograph and story. The picture shows Mitchell's husband and three other men of "her tribe" standing next to her open casket at the Hall-Wynn Funeral Home. Exotics they are not; they appear to be ordinary middle-aged men dressed in dark trousers and long-sleeved white shirts. The caption reads "Gypsies Pay Homage To Dead Queen" while the headline of the accompanying story is more titillating: "Gypsies Gathering For Final Tribute To Their Queen, Approximately 400 of Band To Attend Funeral Services."

The Hall-Wynn Funeral Home quickly became a spectacle of mourning gypsies and curious, wide-eyed locals. Thousands of residents from Durham and nearby towns filed past the open casket, pausing briefly for a glimpse of the gypsy queen. Clad in a red satin dress, with a large gold

medallion at her throat, she bore chips of incense on her lips and eyes and cradled a crucifix and coin in her hands. Stuffed in next to her, at the sides of the casket, were several familiar items. Soap, a mirror and makeup; a cloth, a needle and thread—she needed them to keep clean and busy in heaven, her husband told a reporter. And money, he was asked, would she also have money if she needed it? He refused to say.

Some 5,000 people turned out that Sunday for the interment of the gypsy queen. It was the largest crowd ever to witness a burial in the new section of Maplewood cemetery. Police and Hall-Wynn attendants had to struggle, in fact, to wedge the casket and 200 processing gypsies through the onlookers. Other than tossing coins into the grave, however, and dousing it with wine, the visitors looked, dressed and acted much as many working class Southerners might have in a similar situation.

What Durham learned from its visitors is not clear. Coming closest to suggesting a lesson, perhaps, was the pastor of the Immaculate Conception Church, Monsignor William F. O'Brien, who said of the gypsies and their queen: "Her people loved her; there was no question about that."

Walter E. Campbell is an independent scholar and filmmaker living in Durham. The Museum of Durham History is a non-profit organization dedicated to bringing Durham's history to life and engaging visitors and residents in our community's heritage. The Museum's home, the History Hub, is located at 500 W. Main St. and is open Tuesday-Saturday, 10am-5pm. There is no admission charge. For more information, see [www.museumofdurhamhistory.org](http://www.museumofdurhamhistory.org).

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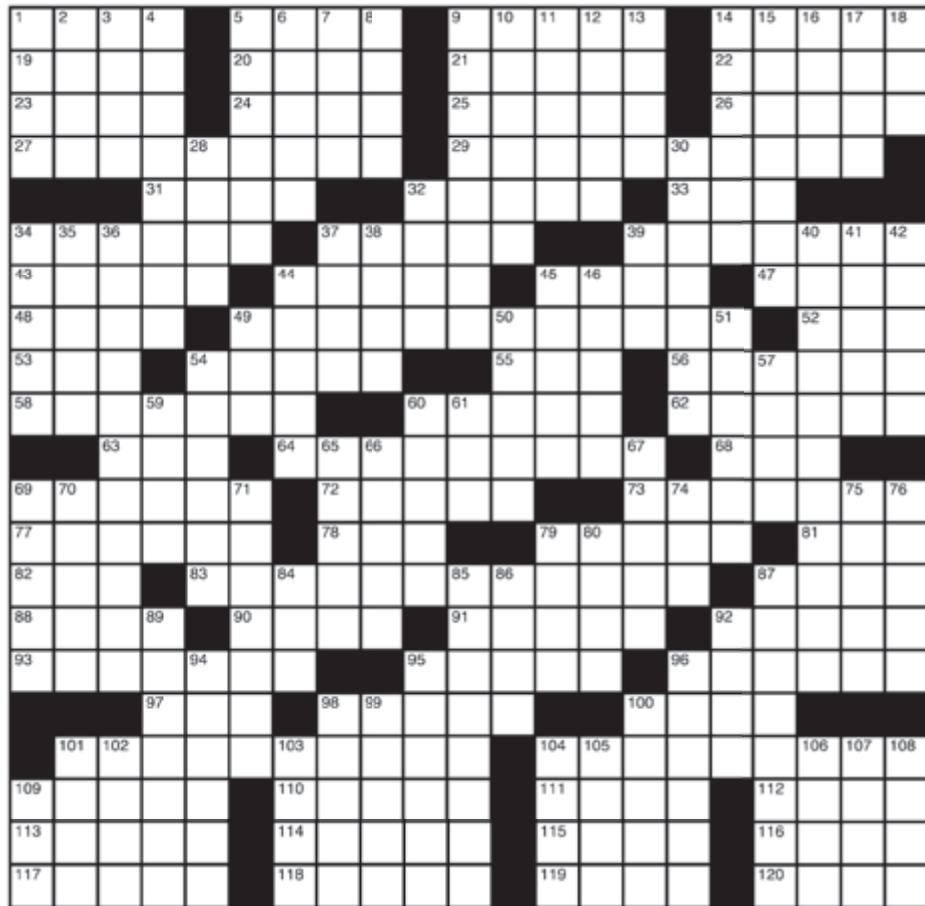
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**MONTHLY CROSSWORD PUZZLE**



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By Gail Grabowski from the Los Angeles Times  
Edited by Rich Norris and Joyce Nichols Lewis

**"Cross Country"**

**ACROSS**

- 1 Tournament exemptions
- 5 Sourpuss
- 9 Evaluate
- 14 Leaves at the last minute, in a way
- 19 Fly, at times
- 20 Trendy berry
- 21 Australian exports
- 22 Cat Nation people
- 23 Overlook
- 24 Registered, with "in"
- 25 \_\_\_ Bell: Emily Brontë pen name
- 26 Up to this point
- 27 Chocolate source
- 29 One working with hammers
- 31 Bold move
- 32 Suit
- 33 Enthusiasm
- 34 Cath. church eponym
- 37 Heart container
- 39 Probate concerns
- 43 Qualifying races
- 44 Scored 75, say
- 45 Stretched to the max
- 47 "Don't think so"
- 48 Spread unit
- 49 Pest-snaring device
- 52 Cartoon dog
- 53 Flyers' org.
- 54 Sealing supplies
- 55 Museum opening?
- 56 Gathered
- 58 Anka song with the phrase "kiss me mucho"
- 60 Shot with lots of English
- 62 Underline, say
- 63 Work on an arm, maybe
- 64 Classroom

- 68 Flaky fish
- 69 African hot spot
- 72 APB targets
- 73 Galena, for one
- 77 Big name in food safety
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- 79 Captain's reference
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- 83 Cold War concept advanced by Eisenhower
- 87 Starkers, across the pond
- 88 Snap up
- 90 Vessels at banquets
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- 110 Cousteau's realm
- 111 Rush job letters
- 112 O'Neil's daughter
- 113 O'Neal's daughter
- 114 "I can't go all my life waiting to catch you between husbands" speaker
- 115 Lowers
- 116 Created fiction?
- 117 Whack, biblically
- 118 Rainy day brand
- 119 Not a challenge
- 120 Fraternal group

**DOWN**

- 1 Voting coalition

- 2 Arizona county or its seat
- 3 Stonestreet of "Modern Family"
- 4 Begin wedding plans
- 5 Baklava, e.g.
- 6 Comforting comment
- 7 Roped-off pool area
- 8 Facebook option
- 9 "Casino" co-star
- 10 Elevate
- 11 \_\_\_ Lama
- 12 Sun-on-ocean effect
- 13 Canadian pump sign
- 14 Like Boston College, say
- 15 Certain triathlete
- 16 "... a tale / Told by an idiot": Macbeth
- 17 Forgo scissors
- 18 Outdated geopolitical letters
- 28 They're secured in locks
- 30 Emmy winners, often
- 32 Inamorato
- 34 Western classic
- 35 Geek Squad pros
- 36 "That Girl" actress
- 37 Discounted buy
- 38 Command posts: Abbr.
- 39 Where to leave Port.
- 40 Naval weapons launcher
- 41 Duel tools
- 42 Ships
- 44 Biker's welcome
- 45 Many sculptures
- 46 When some folks retire
- 49 Postgrad degrees
- 50 They may be assigned
- 51 Family adoptee
- 54 The classical elements, e.g.
- 57 Yankee slugger, familiarly
- 59 False god
- 60 Florida's \_\_\_ Island, near Naples
- 61 Wildspitze, for one
- 65 Agree to join
- 66 Typical Nome winter highs
- 67 Driving hazard
- 69 Twilled fabric
- 70 Squash variety
- 71 On the verge of doing it
- 74 Hatch back?
- 75 Subway patron
- 76 Rough stuff
- 79 Turn over
- 80 Fails to share
- 84 One of a G.I.'s three squares
- 85 Unsolicited opinion
- 86 Toolbar offering
- 87 Like a short golf round
- 89 Escape, as a con
- 92 Ring weapon
- 94 "Am I the problem?"
- 95 It's a matter of taste
- 96 Sister of Peter
- 98 Chip with cheese
- 99 Red as \_\_\_
- 100 Coated cheeses
- 101 Bath buggy
- 102 Foe
- 103 Civil wrong
- 104 Shade of green
- 105 Old Voice of America org.
- 106 Muddy up
- 107 .62 mi., in a race
- 108 Rolls of notes
- 109 NFL tiebreakers hidden in this puzzle's nine longest answers

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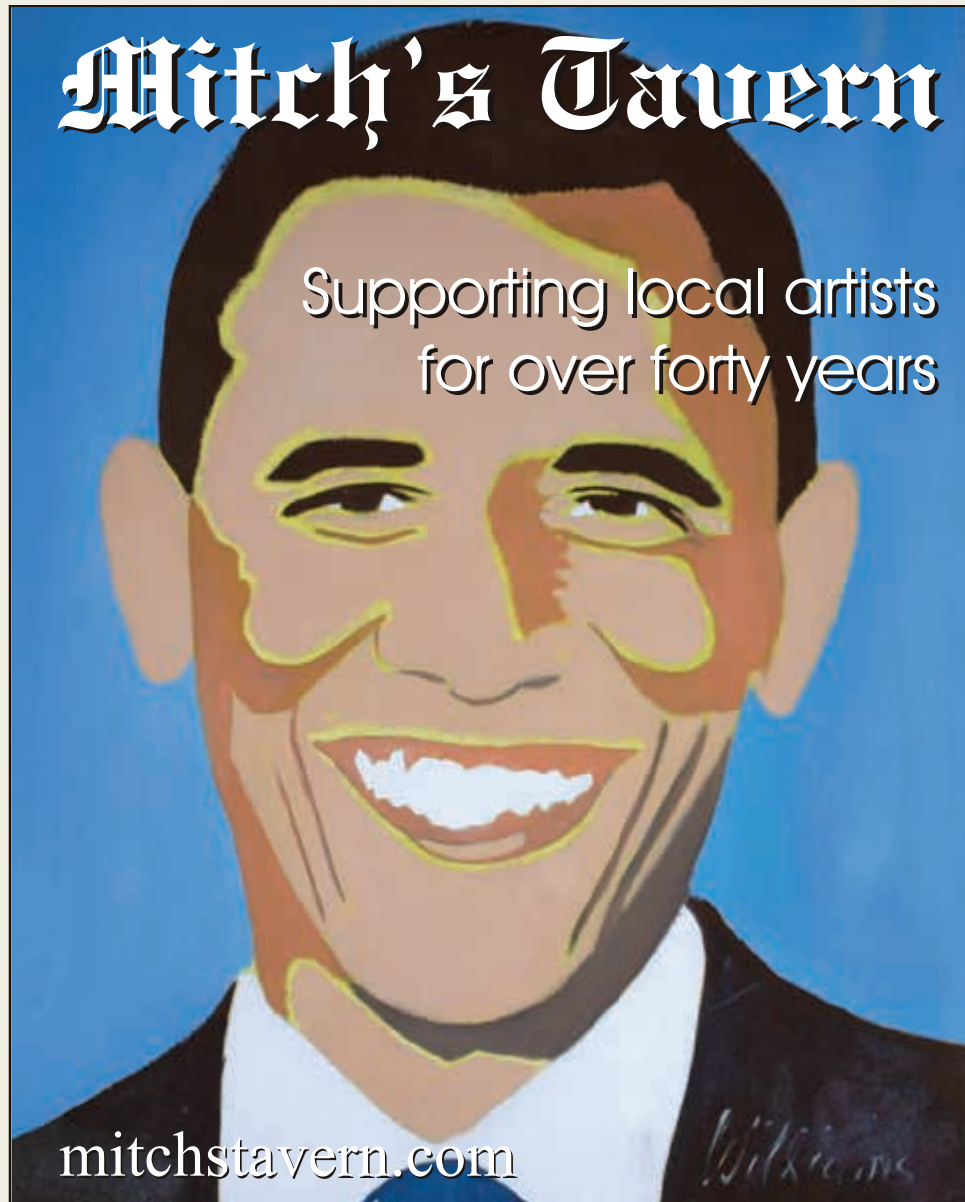
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# RALEIGH 2025

## WHAT'S DOWNTOWN GOT TO DO WITH IT?

BY TRISHA HASCH, URBAN PLANNER, RALEIGH URBAN DESIGN CENTER



In the core of Downtown Raleigh, the Urban Design Center, a division of the Raleigh Planning and Development Department, has operated for approximately ten years. The Urban Design Center is a team of urban designers and planners who envision and design solutions that create a better-built environment for Raleigh. By engaging the people of Raleigh in deliberate, targeted design discussions, the team builds consensus around innovative solutions that encourage all people to be active in shaping the physical form of the city and the communities in which they live.

On October 23, the Center will kick off its 5<sup>th</sup> season of education forums. The forums offer a venue to learn about and discuss issues affecting Raleigh today as the city plans for its future. The downtown conversation continues with a look at how the city will fare over the upcoming ten-plus years. The upcoming series will address how the city will look, feel and function and how people who live, work or visit experience the place.

The forums are held from noon to 1:30pm at the Urban Design Center, located at 220 Fayetteville St. (same location as the Raleigh City Museum). All the forums are free and there is no registration required. Following each presentation listed below, presenters and participants will have time for discussion and a question and answer session.

- Oct. 23—The Great American Downtown 2025. Mitchell Silver, chief planning and development officer for the City of Raleigh
- Oct. 30—Urban Forestry-Sustainable Street

Tree Requirements for New Development. Sally Thigpen and Zac Manor, both with the City of Raleigh Parks, Recreation and Cultural Resources Department


- Nov. 13—Future Food Raleigh: Feeding the Metropolis. Erin White, founder of Community Food Lab and lecturer in architecture at North Carolina State University
- Dec. 4—Jobs + Talent 2025. James Sauls, director of economic development for the Greater Raleigh Chamber of Commerce, and Derrick Minor, the City's innovation and entrepreneurship manager
- Jan. 15—Raleigh's Hidden Water: Piped Creeks Revealed. Carla Radoslovich Delcambre, assistant professor at N.C. State University's College of Design
- Jan. 22—Is Housing a Choice? Gregg Warren, president and executive director of DHIC Inc., which provides affordable housing in the area; and Roland Gammon, founder of White Oak Properties and a DHIC board member
- Feb. 5—Stormwater in Raleigh: Time for an Upgrade? Kevin Boyer, engineer in the City of Raleigh Stormwater Utility Division
- Feb. 12—Back to the Future in Raleigh. Eric Lamb, manager of the City of Raleigh Transportation Planning Office
- March 19—Ten Years Out: How Shall Downtown Living Be for Children, Families and Elders? Anne Franklin with Downtown Living Advocates, a citizens group focused on issues of interest to Downtown Raleigh residents
- April 23—Population Growth, Sustainability

and the Need for Urban Greenspace. Danesha Seth Carley, assistant professor in the Department of Crop Science at N.C. State University

- May 21—Downtown: An Engine for Wake County's Tourism Strategy. David Diaz, president and CEO, Downtown Raleigh Alliance, and Julie Brakenbury, director of services, Greater Raleigh Convention and Visitors Bureau



- June 18—The Future of Solid Waste Management in Raleigh. Bianca Howard, community education specialist, City of Raleigh Solid Waste Services Department

Architects, landscape architects and planners may earn education credits for attending any of the Urban Design Education Forums. 

For more information, [www.raleighnc.gov/urbandesign](http://www.raleighnc.gov/urbandesign) or contact Trisha Hasch, [trisha.hasch@raleighnc.gov](mailto:trisha.hasch@raleighnc.gov), 919.996.4641.



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