

TRIANGLE Downtown MAGAZINE

VOLUME 9, ISSUE 3

COVERING THE TRIANGLE'S DINING, ENTERTAINMENT, ARTS & CULTURE, EVENTS, MUSIC, WINE, AND MORE

IT'S FREE!

Our 6th Annual Going Green issue



**Downtown
Durham's Organic Transit is
trying to change the way America
thinks about transportation with
their hyper-green vehicle, the ELF**



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at **AZITRA** in the
heart of Brier Creek
Commons



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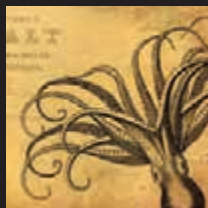
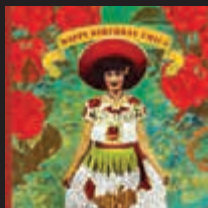
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6TH ANNUAL

GOING



GREEN

It's time for our annual Going Green issue in which we highlight local companies that are making a difference in our local economy and also helping make our community—and our world—a better place to live for future generations. While most businesses won't take being green to these extremes, if everyone combines efforts and is a little nicer to the environment, it all adds up:

- Recycle whenever possible. We need to recycle and reuse what we can in order to reduce unnecessary waste. Even something as simple as bringing your own bags to the grocery store will do a lot for the environment.
- Buy local! It saves on the transportation costs of bringing products to market and it keeps more money in our local economy.
- Leave your car at home. Try walking, biking, carpooling, or checking out mass transit options instead of driving. Even if you only do it once or twice a week, it still helps immensely. When you do drive, combine your errands so you only have to make one trip. It'll save time and gas.
- Keep your car tuned and your tires inflated properly. Under-inflated tires can decrease your fuel efficiency up to three percent. It might not sound like a lot but for the average driver, it can add up to a few hundred dollars per year.
- Turn off lights when you leave the room. It only takes a second.
- Make your home or apartment more energy efficient. Change your air filters so your system doesn't have to work as hard. Turn back your thermostat a few degrees before you go to sleep. It'll save more than you think.
- Swap out your regular light bulbs for compact fluorescent bulbs. They'll last up to 10 times longer while using just one-third of the power. That means easy savings and less waste.

In this issue, we visit five Triangle businesses that are as green as they can be. The businesses focus on a wide variety of products and services from eco-bikes to waterless toilets, urban farming to corporate scrap, and making a game out of saving energy.

It's a bike. Wait, it's a car. "No, it's an ELF!"

BY THOMAS NIFONG

If you've traveled in downtown Durham recently, you may have seen a small futuristic looking vehicle cruising quietly and effortlessly along East Chapel Hill Street. You might not have known it, but you just witnessed history in the making. The ELF, possibly the most energy-efficient vehicle on the road, is the brainchild of Rob Cotter, founder and CEO of Organic Transit. It's an idea he believes will help change the way America thinks about transportation.

Rob's business card reads, "the most efficient vehicles on the plant." With the equivalent of 1800 mpg and the 45 percent recycled aluminum frame, Organic Transit's claim may very well be true. Rob said, "One hundred of these on the road is equivalent to a four-megawatt wind turbine as far as carbon mitigation, at ten percent of the price." Considering a 100-meter-or-taller turbine could provide energy for over a dozen homes, the ELF really allows people to take an active role in sustaining the environment, reducing carbon emissions and lessening our reliance on fossil fuels.

Through Kickstarter, a platform for crowdfunding new creative projects, Organic Transit was able to raise \$225,000 for development and quality analysis. Kickstarter backer, John Layton, recently flew in from Palmer, Alaska to check out the ELF in person. Aside from the environmental impact, he was impressed by the product itself. He said, "You're really visible on the street, you're covered so you don't have to worry about the elements, and it can haul cargo. You can get a little exercise and if you get too tired, you can turn on the battery." John plans on purchasing ELFs to rent out to customers in Alaska and Hawaii.

The ELF is a solar and pedal powered vehicle classified as a bicycle in all 50 states. It is designed for a top speed of 20 mph as per federal guidelines for electric bikes, but you can pedal as fast as you'd like. The continuously variable transmission keeps it moving at a constant speed, even up steep hills.

The frame is made to carry a single rider and up to 350 lbs of cargo in a weatherproof shell, complete with UV resistant windshield, mirrors, and LED lights and signals. OT is planning more designs that will comfortably accommodate a second passenger.

On top of being environmentally friendly as well as cozy, ELFs are approximately 85 percent US made. One of Organic Transit's goals is developing facilities capable of producing 1000 units a month, that can be easily replicated anywhere. They want production to be local in order to provide jobs and shorten supply chains, which should reduce the resources needed for transporting the parts and products. They're also working on plans to make the ELF a cheap option for transportation in developing countries.

To learn more about Organic Transit or the ELF, visit their website at www.organictransit.com.



Being Green Isn't Just a Game with JouleBug

BY SIDNEY SCOTT

As technology advances, many companies have been created on the idea of putting big ideas on little screens.

As a result of Raleigh's national leadership in sustainable technologies and practices, the city has partnered with JouleBug, a recently developed >>>



iPhone app that loves the environment and fits in your pocket.

“JouleBug is a system that engages people with everyday, real world sustainable action,” says JouleBug CEO, Grant Williard.

Created by a team in downtown Raleigh, JouleBug allows users to gain rewards by participating in environmentally-friendly activities such as using reusable coffee cups, taking the R-line bus instead of driving, carpooling, and volunteering to name just a few. When users complete any of the tasks, they are rewarded with points, pins and badges.

“We educate users on how to become more sustainable,” explains Grant. “They get rewarded in JouleBug when they perform a real world, everyday sustainable action.”

Users’ points are tracked on an interactive JouleBug leaderboard where they can watch their own points build up and compete with Facebook friends and Twitter followers as further incentive to complete green tasks. When enough points and pins are acquired, users can earn the JouleBug Sustainable Raleigh badge.

JouleBug maintains the belief that the future is mobile. According to the company’s blog, a large percentage of teenagers now own smart phones or tablets and are using these devices to access the internet more than desktops or laptops.

“We believe that an always-on internet-connected device you carry with you all the time is a powerful and fundamentally different tool than a computer,” writes JouleBug’s blog author. “Teens’ use of mobile devices points the way toward the future for the adult population.”

Part of the company’s business plan includes a subscription service available to communities. Any community with an electric bill—schools, universities or employers—can participate in JouleBug, which provides an incentive for community “gamers” to help save power.



Joulebug founder Grant Williard

“We provide them with a way to reward people for turning the lights off behind them,” says Grant. “We provide communities a way to encourage people to be better stewards of resources and use them more wisely.”

With convenience in mind, JouleBug joins the app store library at Apple, putting the ability to conserve energy literally at your fingertips. Just slide to unlock and jump into the transformation for a greener life. An Android version of the app is scheduled to be released soon.

For more information, visit the JouleBug website, www.joulebug.com.

Farm in a Box

BY SIDNEY SCOTT

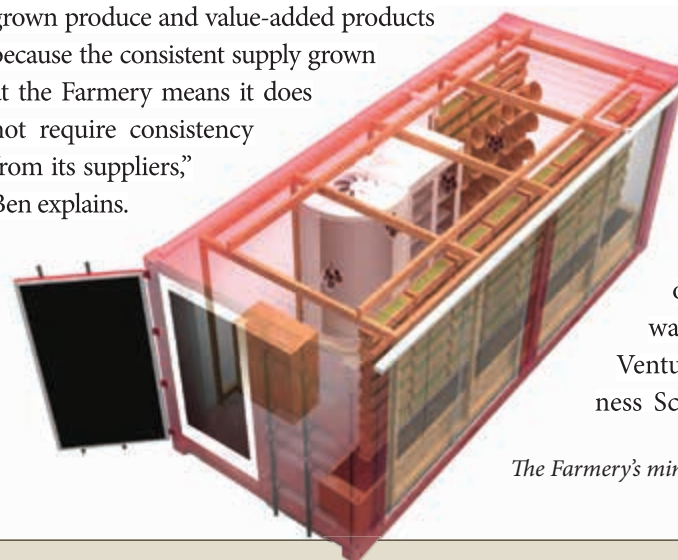
With an increasing demand for locally grown food in Raleigh and throughout the Triangle, up and coming businesses have begun catering to an interest in a homegrown supply.

NC State graduate and product designer Ben Greene is the CEO of The Farmery, a startup located in Raleigh whose plan is to develop an urban market and farm designed to produce and sell local organic food. The Farmery was developed for Ben’s Master’s of Industrial Design thesis along with Tyler Nethers, who also manages the aquaculture facilities at NC State.

The goal behind The Farmery is to sell the same amount of food as the amount that is produced on site. “Whatever doesn’t get sold through retail will be sold to restaurants,” says Ben. “We’re already using this plan with the produce we harvest from our prototype unit.”

The Farmery isn’t a typical trip to stock up the pantry. A combination of retail groceries and indoor agricultural systems offer customers an educational and stimulating food-shopping experience. Consumers can witness and participate in the growth and harvest of crops and fish. The Farmery grows a portion of the produce and fish it sells, reducing the complexity and costs of locally sourced food by consolidating the entire food distribution system.

“The Farmery is ideal for selling locally grown produce and value-added products because the consistent supply grown at the Farmery means it does not require consistency from its suppliers,” Ben explains.



The Farmery’s mini-market design



Farmery founders Ben Greene and Tyler Nethers.

The construction of The Farmery consists of stacked shipping containers and greenhouses. A proprietary growing system allows the growth of edible plants vertically on the side of the containers. Their growing systems are made up of movable vertical growing panels that hang off the outside walls of the shipping container where they grow greens, lettuces, herbs, and strawberries. Inside the containers, gourmet mushrooms cultivate and customers get to help with their harvesting. This layout allows the team to prototype all of their innovative systems offsite at a smaller scale before being implemented into the initial Farmery while also allowing quicker, lower construction costs.

The next prototype is a 20-ft. shipping container converted into a Mini-Farmery, where the team will allow customers to harvest their own crops inside the store, encouraging food and farmer storytelling so consumers know exactly where their food is coming from. This Mini-Farmery will be located on American Tobacco Campus and is sponsored by Burt’s Bees. Once the Mini-Farmery is open for business in May, the team will begin raising funds to build its initial large-scale Farmery, which was designed with the assistance of David Hill and Insitu Studio architects.

While we all may not be locavore “foodies” at heart, everyone can appreciate the beauty triangle-grown greens and other valuable ingredients that can be found at The Farmery. Be sure to visit the Mini-Farmery when it opens in the American Tobacco Campus in downtown Durham this summer. More information about the team and their vision for the future of local food can be found at www.thefarmery.com.

Helping the World One Toilet at a Time

BY THOMAS NIFONG

Sanitation Creations, founded by Liz Morris, is committed to “helping the world one toilet at a time”—the company’s official tagline. In 2011, Sanitation Creations was accepted to participate in the Launch the Venture Program at UNC’s Kenan-Flager Business School. The Sanitation Creations offices are

located in the HUB, an entrepreneurial community of small businesses housed in the old WRAL building on Hillsborough Street in downtown Raleigh. Sanitation Creation and a myriad of other businesses co-habitat at the HUB, which helps foster collaboration, new ideas and support.

Before her entrepreneurial venture, Liz worked recognizing and verifying sustainable practices in businesses for Kraft Foods. After working with them for a year, she attended grad school and completed her masters in Environmental Sciences and Engineering at UNC, where her thesis topic was 'Specifications and design criteria for a packaging sanitation solution for peri-urban areas in developing countries.' "While I was writing my thesis and doodling toilets on the back, I realized I had a real business opportunity."

In the first calendar quarter of 2012, Sanitation Creations filed a provisional patent application for a new revolutionary toilet, the Dungaroo, which is meant to save water, eliminate chemical waste and provide a useful byproduct.



Liz Morris is the founder and CEO of Sanitation Creations

The Dungaroo uses bags that prevent odor, which saves water and removes the need for specialized equipment and Septic trucks to dispose of waste. The design is more cost efficient, more environmentally- and user-friendly than typical portable toilets. The Dungaroo can replace less pleasant portable toilets at sporting events, construction sites or concerts, but also solves graver issues on a larger scale. It provides an alternative method of waste disposal in locations where water is scarce, and the filled bags can be recycled for safe-to-use fertilizer or biogas. The Dungaroo is a potential option for sanitary waste disposal in developing countries.

About 2.6 billion people don't have adequate sanitation, and one third of the world's population has no safe, clean toilet to use. The absence of clean drinking water, sanitation and hygiene has been estimated by the World Health Organization (WHO) to cause 88 percent of all cases of diarrhea, contributing to more than 1.5 million deaths per year, mostly among children. Providing sanitation could reduce instances of affliction with diarrheal diseases by 36 percent.

Sanitation Creations aims to invent more sustainable sanitation technology, and uses 10 percent of its profits to bring the Dungaroo into developing countries.

Learn more about Sanitation Creations on their website at www.sanitationcreations.com and watch their educational video on how it works on Facebook: <http://bitly.com/sanitationcreation>

Turning Junk into Green at The Scrap Exchange

BY SIDNEY SCOTT

Turn spring cleaning into a creative way of loving the environment and contributing to the creativity of your community.

The Scrap Exchange is a nonprofit Creative Reuse Center located in downtown Durham. The organization is open seven days a week and collects materials from over 250 businesses within a 100-mile radius of Durham.

"We keep over 30 tons of solid waste from ending up in the landfill each year," says Ann Woodward, Executive Director of The Scrap Exchange. >>>



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---> writers@raleighdowntowner.com <---



“We have a retail store where people can come in and buy materials at very low costs and we do educational programming with the materials,” Woodward tells us. The front of the store displays the Artists’ Marketplace, featuring the work of about 80 local artists who use only materials that have been “upcycled.” Artwork consists of jewelry, birdhouses, handmade books, clothing, and other fun items.

“There is such a big DIY spirit in Durham,” says Woodward. “It’s really nice to have marketplaces where you can go and sell your products.”

The Scrap Exchange was formed in 1991 when founders borrowed the organizational pattern of a similar nonprofit, The Reverse Garbage Truck, in Australia. The goal behind the organization was establishing quality materials at affordable costs for educators, teachers, parents, and anyone else who may need access to such products. Today the organization strives to promote creativity, environmental awareness and community through reuse.

“This place is teeming with artists,” states Woodward. “People make stuff here all the time because they are inspired by the materials.”

Aside from the retail department, The Scrap

Exchange provides opportunities for the public to come in and participate in hands-on, educational experiences. The organization works with those who have special needs and people in community service and job skill development programs, supplying 4000 hours of volunteer work annually.

“These places are a tool for arts and cultural activities,” says Woodward. “They’re a cultural retail entertainment destination.”

The Scrap Exchange offers over 100 classes each



Some of the many barrels, boxes and shelves of salvaged goodies at The Scrap Exchange.

year and has partnered with Durham Tech’s small business department to offer classes related to artists, marketing and branding. Classes in weaving and sewing are also available.

“It’s not just for kids,” explains Woodward. “It’s for adults, entrepreneurs, innovators, and young-hearted scientists.”

The majority of the donated materials come from industries that end up with leftover materials during the production process. They also accept donations from individuals, and all donors are eligible for a tax deduction for the value of the items they donate.

Donations are accepted seven days a week during operating hours: Monday-Wednesday 11am-5pm, Thursday and Friday 11am-9pm, Saturday 10am-5pm, and Sunday noon-5pm.

The Scrap Exchange is located at 923 Franklin Street in downtown Durham. Check out the website for more information, www.scrapexchange.org. Take a tour of The Scrap Exchange in our video interview of Ann Woodard www.bitly.com/downtowner-scrapexchange.

Many thanks to Derek Minor and Aly Khalifa for their help with this article. @DerrickMinor @AlyKhalifa

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A page from the French Quarter.
The food, the music, the street

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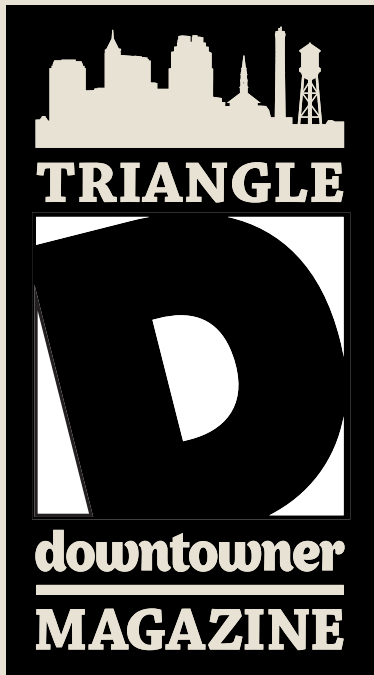
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This Month's Reader Rewards

- Four tickets to an upcoming NC Theatre production. Entertaining and engaging locally-produced and directed theatre productions. www.nctheatre.com
- Four tickets to your choice of any 2012-2013 Carolina Ballet performance. Experience world-class ballet here in Raleigh. www.carolinaballet.com
- Ten \$15 gift certificates to NOFO @ the Pig located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic mix of furniture, gifts,

antiques, books, kitchen, toys, and more, plus an award-winning restaurant. www.nofocom

- Four \$25 gift cards to **Babylon Restaurant and Lounge**. Delicious Moroccan style in the heart of downtown. Mediterranean cooking, handcrafted cocktails, and an amazing outdoor courtyard with reflecting pool. 309 North Dawson Street www.BabylonRaleigh.com
- Four \$10 gift certificate to **Dickey's Barbecue Pit** located at 170 East Davie Street near city center. Slow cooked meats and 16 sides plus catering for all size parties. Stop in on First Friday for their specials. www.dickeys.com
- Ten \$15 gift certificates to **Mantra Indian Cuisine & Bar** located in the Powerhouse District near Napper Tandy's. Come experience Award-winning chef Gamer Rawat's elegant and exquisite dishes. www.mantraraleigh.com

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From the Publisher

Welcome to Issue 3 of Triangle Downtowner Magazine. We appreciate all the emails and phone calls about our name and coverage area change from Raleigh to the Triangle. More people are moving to the area from all over the nation because they're realizing what we've known for years—the Triangle is a great place to live, work and play.



What's so great about living here? The economy is solid, people are friendly, crime is low, there's a LOT of great food here, we have an abundance of performing and visual arts, and the music scene is incredible. With the Triangle Downtowner Magazine, we want to help create a unified voice for promoting all the

great things about the area and a symbiosis among downtowns.

As the entire Triangle becomes stronger and grows larger, the invisible boundaries of each city will eventually start to merge and the lines will blur. More transportation options between downtowns will start to develop and it will become almost effortless to travel from Wake Forest to enjoy a show at Raleigh Memorial, from Durham to listen to great live music, or from Raleigh to catch a Bulls game.

The Triangle has become such a popular destination for nationwide transplants, it's almost rare to find someone who actually grew up here or who has lived here for more than a few years. That means there are lots of places and things that most people probably don't know about yet. Here's where we need

your help. We're looking for contributing writers, bloggers, photographers, and reporters to help us promote events, music, art, people, history, business, food, nightlife, travel, and all the other good stuff around the Triangle.

If you're interested in joining us, please visit www.WeLoveDowntown.com/volunteer and tell us what you're passionate about and we'll get started. The Triangle is truly a great place to be, so help us spread the word!

Cheers,

CRASH GREGG

Publisher, *Triangle Downtowner Magazine*
publisher@welovedowntown.com

Azitra

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



Executive Chefs Mel Oza and Mangal Singh excel in the task of introducing novices to the vibrant flavors of Indian cuisine while enticing aficionados with brazen, perfectly spiced preparations.

As I entered Azitra's long mandarin orange hallway, spicy aromas, hues of blue and new age Indian music warmly greeted me. I was instantly transported from the bustling shopping center of Brier Creek into an intriguing distant land.

The dining room is dotted with white linen draped tables covered with blue cloth napkins and silver votives. Overhead, small lights speckled the ceiling like stars. Square silver and blue sconces filtered a starburst of light onto the chocolate colored walls, while blue pendants brightened the dining room's perimeter.

In the far corner of the dining room was a private, festively decorated area with a large chef's table. Opposite this secluded chamber was Azitra's eye-catching bar—shaded in silvers and greys. Though illuminated with modern pendants, the bar area's ambiance centered on a large ceiling light fixture (which I instantly recognized as local artist Matt McConnell's art work) and mood lighting set beneath the bar. The service at Azitra was top notch. Whether drinking rare bourbon, an award winning glass of wine or a sweet tropical

cocktail, the Beverage Manager Josh was able to suggest the perfect accompanying dish.

The dining room's wait staff is led by Satnam Singh, who co-owns Azitra with Ashok Kumar Arora. The hospitable Satnam and his team strive to exceed every customer's expectations at all times. In the kitchen, Executive Chefs Mel Oza and Mangal Singh excel in the task of introducing novices to the vibrant flavors of Indian cuisine while enticing aficionados with brazen, perfectly spiced preparations.

The Gobhi Manchurian (\$8), Konkani Mussels





Our gracious hosts, wife and husband Amandeep Kaur and Satnam Singh, with Chef Mangal Singh

(\$9), Garlic Naan (\$4), and Papad with Condiments (\$7) began the fete. The slightly spicy Gobhi is cauliflower bathed in a rich, sweet, garlicky, tomato glaze. The white-shelled mussels were meaty and served with a kefir lime and coconut sauce. The Naan (Indian flat bread) was cooked in a tandoori fire pit, rubbed with garlic and sprinkled with herbs. The Papad (a crisp tortilla-like wafer made from ground lentils) was served with a minty cilantro pesto-like sauce, sweet mango chutney, tamarind sauce, and a chunky tomato and onion sauce. While the sauce for the mussels was terrific and the condiments offered a variety of flavors and textures, I could have made a satisfying meal out of the Gobhi and Naan. Even if you hate cauliflower (as my kids do), you'll love this dish (because even my kids did!). Now, I just need to coerce the recipe from Chef Singh.

Among the main courses were Masala Lamb Chops (\$25), Lasooni Tadka Scallops (\$19), Chicken Hariyali Lazzatdar (\$17), Palak Paneer (\$13), Goat Curry (\$17), and Paneer Vegetable Shaslik (\$17). Cooked to my preference of medium rare, the lamb was served with a luscious, burly, tomato based sauce. I almost had a foodgasm. The scallops were like butter. They melted in your mouth with their sweet, umami, saltwater goodness. The chicken was bathed in a mild yogurt-based cilantro, masala and cashew sauce. While intended to please a more reserved diner, the dish was quite indulgent. Yogurt, scallions, curry masala seasoning, and tender chunks of chicken led to an utterly wonderful creation. The Palak was similar to steakhouse-style creamed spinach, except it was pureed with yogurt and topped with homemade paneer cheese. The goat was slow roasted on the bone for almost five hours and basted with a Punjabi (northern

Indian) style curry sauce. It was delicately prepared and caressed my tongue. The shaslik were composed of mixed vegetables (broccoli, onions, squash, bell peppers, cauliflower) coated in a yogurt, curry, garlic, and paneer paste (Makhni sauce) and fried until al dente. It sounds simple, but was absolutely sublime.

After all that, I was pretty full, but I didn't stop there. I mean, c'mon, I couldn't let our loyal readers down by not having dessert. So, for you, our readers, I forged on. Azitra's fabulous dessert selections included Mango Cheesecake (\$7), Pistachio Kulfi (\$5), and Gulab Jamun (\$5). The homemade cheesecake was New York style (as if there's any other kind) topped with fresh mango puree. It was creamy, light and bright. The kulfi (basically Indian ice cream) was refreshing and made a great palate cleanser. This house-made version had finely ground pistachios folded into it for a more substantial texture. Finally, the gulab (a big donut hole soaked in syrup) was sweet, sticky goodness. The cardamom syrup and sprinkle of toasted coconut gave it a fascinating, adult touch.

So, go ahead; indulge in India's culinary treasures. Azitra's seductive atmosphere, urbane bar and exotic flavors await you. 🍷

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



Azitra

8411 Brier Creek Pkwy, Suite 101 | Raleigh, NC 27617
919.484.3939 | www.azitra.us

\$\$\$\$

Lunch: Monday-Friday: 11am-2:30pm, Saturday & Sunday: Noon-3pm
Dinner: Sunday-Thursday: 5-10pm, Friday & Saturday: 5-11pm

Cuisine: Modern Indian
Ambiance: Upscale urban chic
Dining Style: A la Carte, fine dining
Price: \$\$
Dress: Stylish, business casual
Noise Level: Average
Features: Extremely vegetarian friendly, many gluten free options, great for date night, business meetings, power lunches, bar dining, catering, private events, chef's table, lounge, outside patio seating, gift certificates, credit cards accepted
Alcohol: Full bar
Wine List: Wine Spectator's Award of Excellence Winner for six years running
Reservations: Accepted
Wi-Fi Enabled: Yes
Parking: Parking lot
Recommended Dishes: Gobhi, Masala Chops, Shaslik, Lasooni Tadka Scallops, Kulfi, and Gulab



1QUESTIONS

with Durham Mayor William “Bill” Bell

INTERVIEWED BY CRASH GREGG

Mayor Bell was born in Washington, DC and moved to Winston-Salem at the age of five. He moved back to DC after high school, attending Howard University where he received a Bachelor of Science in electrical engineering. He served two years in the United States Army as a First Lieutenant and then went on to graduate school at NYU for a Masters of Science in Electrical Engineering. He accepted a job with IBM Corporation, which brought him to the Triangle in 1968. Bell retired from IBM in 1996 and is presently working with the non-profit UDICDC as Executive Vice President and Chief Operating Officer. He has served as Durham’s Mayor since 2001.



1 How did you first get into politics? In 1971, I was president of my community association. There was a resolving issue going on and as president I was asked to argue the points for the planning board. It took about a year and we eventually lost, but in losing I gained a little bit more insight into some of the political procedures in Durham. I was young enough and stupid enough to say if I can’t beat them maybe I can join them. So I ran for the Board of County Commissioners in 1972 and was elected and that started it.

People I had gotten to know socially, politically and business-wise in Durham asked if I would consider running for the mayor position in 2001. That was probably the toughest decision I made because I had gotten comfortable with what I was doing—retired but working for UDICDC. It so happened that the city annexed my community, probably about four years prior, so I was eligible to run for mayor. I made my decision to run and was fortunate enough to win—not by much—and have served since.

2 Do you plan to run again this year and if so, what would make you run again? Yes, right now I do intend to run again. I enjoy it, and I feel comfortable that I can do the job. I would like to run until I no longer enjoy it or until it’s time for me to do something else.

3 How would you describe Durham in a few sentences to someone who has never been there? Durham is an inviting town where a lot of great things happen. It’s a very open town and one where we think people can raise a family and have a good time. We pride ourselves on our town’s diversity and our entrepreneurial spirit.

4 Do you have a favorite movie or television show? I enjoyed *Lincoln*. I can’t say it was my favorite but it’s one that comes to mind. As for TV

shows, I tend watch documentaries and news more than anything else. And I do like watching sports.

5 What’s your preference for a quick message: phone, email or text? I don’t text so email is best. And I don’t do Facebook or LinkedIn. I do very little social media other than email and telephone. That’s primarily because I just don’t have the time.

6 If you could have taken another career path, what might have it been? Probably an airline pilot.

7 Now that we’ve expanded throughout the Triangle, what role would you like to see the Triangle Downtowner Magazine assume in Durham? Helping readers to learn more about our community. Tell them where great places for entertainment and restaurants are, do features about the Durham Bulls, DPAC, the Carolina Theatre, and educational places like the North Carolina Museum of Life and Science.

8 What is your stance on food trucks in downtown Durham and how do you think they’ve impacted your city? They’re great. It’s a perfect example of Durham’s entrepreneurial spirit at its best.

9 Do you have any hobbies? I used to love playing tennis, but I don’t play any more. My hobbies now are mainly listening to jazz and reading.

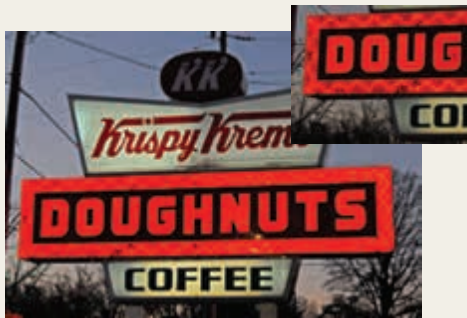
10 What’s one of your favorite foods? Barbecue. I grew up in Winston-Salem eating western-style barbeque. By and large I’ve become accustomed to eastern-style, but to be honest, I still have more of a preference for western. 🍖

Where's it @?



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

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



Congratulations to **Angela Hayton** who was the first to identify last month's Where's It @ clue as the familiar Krispy Kreme neon sign in downtown Raleigh on Peace Street. The roads nearby were recently host to the 9th Annual Krispy Kreme Challenge, a 5-mile road race that raised over \$100,000 for the NC Children's Hospital. 8,000 runners (some in costume) ran 2.5 miles, ate a dozen doughnuts and ran 2.5 miles back. Congratulations to this year's winner, Tim Ryan from Madison, Wisconsin, with a time of 31 minutes and 31 seconds.

Try your luck at guessing this month's Where's it @ photo. Should be an easy one for anyone who's been in downtown Durham and the correct answer will be your chance to win a new Downtowner t-shirt.

Our runner-up winners were Alison Minervini, Catherine Peglow, Deirdre Parker, James Lindon, and Glenn Jeffries. Thanks for entering and be sure to try your guess with this month's photo.

<<<

Mitch's Specials mitchstavern.com

Soup of the Day
 Vegetarian black bean served over rice
 Chicken Gumbo served over a bed of rice
 Gazpacho
 Squash and corn chowder with limas topped with feta cheese

App: hummus and pita bread

Specials
 NC smoked sausage in a roll with mustard and slaw
 Sweet potato filled with raisins, cranberries, walnuts and honey, served with a cup of soup or a small greek salad
 Sweet potato stuffed with rice and black beans and served with soup or salad
 Mitch's big burrito with pulled pork, lettuce, rice, black beans, salsa, cheddar cheese, and sour cream
 Pan fried green tomatoes and homemade pimento cheese on toasted french bread served with a cup of soup
 Mitch's own pulled NC BBQ served in a roll with chips and slaw
 Bowl of soup with a small Greek salad
 Vegetarian stuffed grape leaves served with cukes, carrots, and aside of hummus and pita or a small greek salad and french bread
 London Broil(1/2 lb) marinated in balsamic vinegar and garlic, served in a french roll with herbed mayonnaise, melted cheese and chips
 Pasta primavera with french bread and a small greek salad
 The Real Cuban Sandwich with roast pork, ham, white cheese, pickle, mustard, and a side of chips
 Large Greek Salad Louis Pappas style with potato salad, stuffed grape leaves, anchovies, olives, cukes, feta, tomatoes, lettuce, onions and served with pita bread and hummus
 Large Spinach Salad with tomatoes, cucumbers and onion topped with a serving of tuna or chicken salad or served with a cup of soup
 Extra Large Chef's Salad with fresh vegetables, cheddar cheese, boiled egg, chicken salad or tuna salad and bleu cheese, Italian, olive oil/balsamic or thousand island dressing
 Slow Cooked Gumbo with fresh sausage and smoked ham served in a large bowl with a side of rice and crackers
 Chef's Salad with spinach

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Fullsteam Brewery

BY MICHAEL HANBURY

Just a few blocks from the Durham Farmers Market in downtown Durham, Fullsteam Brewery is leading the Plow-To-Pint movement, using locally farmed goods, heirloom grains, and seasonal botanicals to craft quality brews. The goal of owner and founder Sean Wilson along with brewmaster Chris Davis is to create a true Southern beer economy, strengthening the local farming community and local agricultural endeavors. Chris tells us, “We’re trying to work with local farmers because using Southern local ingredients give our beer distinct character and helps to create jobs for North Carolinians.”

Chris has been brewing for almost 11 years. He began home-brewing in his kitchen, which continued to grow in size until his wife made him move the operation

outside. About three years ago, he came on board at Fullsteam. Chris began brewing, “Because my mind likes to know how things work and how things are created. I wanted to know how beer was made. I wanted to understand the artistic side of it.” Brewing in batches of twelve barrels, Chris is creating roughly 370 gallons of beer most days of the week, striving to keep up with the growing demand for Fullsteam’s Southern creations.



Year round, Fullsteam offers six brews at their tavern and around town for your discriminating craft beer palate. Southern Lager is a caramel lager with a woody aroma made with 90% North Carolina grain. The El Toro Classis Cream Ale is made with 100% North Carolina grain, using 90% Riverbend Malthouse six-row barley and 10% Lakeside Farms

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Brewmaster Chris Davis and Founder/Owner Sean Wilson

corn. Carver Sweet Potato uses 250 pounds of local sweet potatoes in each batch, allowing the savory flavors of the sweet potato to really stand out. Working's Man Lunch is a Bourbon barrel-aged dark beer brewed with German yeast, vanilla and chocolate nibs to create a biscuity, malty brew. Rocket Science NC IPA is brewed with Centennial and Amarillo hops, creating a citrusy, well-structured North Carolina IPA. Cackalacky Ginger Pale Ale is the most recent addition to the year round schedule. Cackalacky is a light, refreshing pale ale with supple ginger flavors. Also on tap as of press time is Hogwash, a hickory-smoked brown porter

made with malted barley smoked over hickory wood in-house to impart a sweet and smoky finish to the brew.

Fullsteam also taps four other North Carolina brews to add to the selection and further support the beer community. June through November, you can sample the Summer Basil Farmhouse Ale, brewed with Saison yeast and local North Carolina basil. Available in June only is the Spring IPA, brewed with American hops and 800 pounds of Florida kumquats. Their Forager series of beers is brewed with ingredients pulled from local gardens and personal trees. Sean explains, "If someone has a pear tree that produces more fruit than their family can enjoy, we'll purchase the extra pears and use it in a brew. We announce what we're looking for during local harvest times on Facebook, Twitter and in our email newsletter."

Other fruits used in their Forager series include persimmons, paw paws, and a bourbon barrel-aged chestnut-fig combination used to create a beer aptly named "Fruitcake...The Beer." We think it'll have a heartier reception than the real fruitcake your aunt sends you every year for Christmas.

Inside the brewery and tavern, you'll find the atmosphere inviting and welcoming, even to a first

timer. Old school arcade games line one wall, there's a ping pong table open to any visitors, and multiple picnic tables set up around the vast, open space, complete with a corner stage. All are welcome, including friends of the four-legged variety. Local food trucks can often be found outside the brewery, catering to the many tastes that visit Fullsteam Brewery. Monday through Friday, the tavern opens at 4pm and at noon on Saturdays and Sundays. Tours are conducted the first Sunday and second Saturday of the month. The brewery is located at 726 Rigsbee Avenue in downtown Durham. Find out more about Fullsteam on their website at www.fullsteam.ag or give 'em a shout at 919.682.BEER. 🍺





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Around Town in the Triangle



The staff at The Scrap Exchange in Durham dressing up for us



All smiles with Pam & Christine at DECO Raleigh



Meechai and Jacq serving up Thai goodness at Spize



Debra & Domino running Chili Chillyfest in downtown



Artist Ryan Travis Christian with one of his works at CAM



Michael and Colton at a recent exhibit at CAM



From ReDress Raleigh (left) The fab three: Beth Stewart, Mor Aframian & Jamie Powell (center) PR: Chekea & graphic design: Carrie (right) DJ Severance at the ReDress fashion show



Julie & Presh enjoying lunch at Spize



Downtowner photog Karen & Alex shooting at the ReDress Raleigh fashion show



Artist Georges Le Chevallier at his recent art show



Metal Artist Jackie MacLeod and Otis at Durham's Liberty Arts Studio

Around Town in the Triangle



▲ Photos above are from the Downtown Raleigh Alliance (DRA) Annual Meeting and Awards ceremony - www.godowntownraleigh.com ▲



▲ Photos above are from St. Patrick's Day around the Triangle ▲

Local Gallery News

BY MAX HALPEREN, ART EDITOR

The art museums at all three major universities in the Triangle have each taken unusual turns. Last month I reviewed the show at NCSU's Gregg Museum, "Farfetched: Mad Science, Fringe Architecture, and Visionary Architecture;" this month I was attracted to the huge photography show at **Duke University's Nasher Museum of Art**, whose title, "Light Sensitive: Photographic Works from North Carolina Collections," does not even hint at its fascination. And then I visited the multifarious "More Love: Art, Politics, and Sharing Since the 1990s" at **UNC's Ackland Museum**.

With images from the 1830s to the present, the **Nasher Museum of Art** set out to demonstrate how genius "armed with a sophisticated arsenal of techniques" turned a popular tool for snapshots into an artistic medium.

It is difficult to cherry pick favorites among the more than 100 images. Witness Richard Misrach's brilliant "Submerged Gazebo, Salton Sea, California," both visionary and conceptual. The reflections of several structures descend into the unmoving surface of a large empty lake; in the middle distance we see a gazebo that seems to float quietly on the subtle greens and blues of the water. But the title "Submerged Gazebo" is a reminder that an entire town lies submerged, buried by a flash flood. A slight atmospheric film over it all emphasizes the silence of the surface and everything beneath.

We might expect a huge variety of cameras and lenses in the exhibition, but a pinhole? Vera Lutter used one—room-sized, of course—to create the show's most dramatic image: "Fulton Ferry Landing, Brooklyn." Since colors and tones are reversed in a pinhole, bright light seems to pour from the towers and cables of the Brooklyn Bridge and the sky is black.

In many cases, the darkroom is at least as important as the camera and lens. In Ansel Adams' famous "Moonrise, Hernandez, New Mexico," light from a setting sun pours through the depths of a broad cloud across a line of hills. But in a cemetery fronting an unlit town, crosses are touched by

sparks of light that have no obvious source. Above, a dark sky contains only a small moon.

In his huge work, "Guardian," Anthony Goicolea, whose art has grown increasingly complex, combines negatives of a littered snowbound arctic scene with chained huskies, rows of buildings and a glowering sky. Much of this impressive piece, particularly areas containing the dogs, is deliberately out of scale. Some of it seems imported from entirely unrelated photographs.

On the other hand, in "Candy Store," drawn from his influential book *Americans*, Robert Frank trains and focuses his camera to blur and distort some teenagers gathered around a jukebox. Unrelated to each other and to the world around them they seem undefined as individuals. The well-lit jukebox carries more weight than any of the boys.

In five distinct categories, the show includes not only Ansel Adams but also the likes of Diane Arbus, Henri Cartier-Bresson, Walker Evans, Sally Mann, Alfred Stieglitz, and Thomas Struth. The show remains open through May 12.

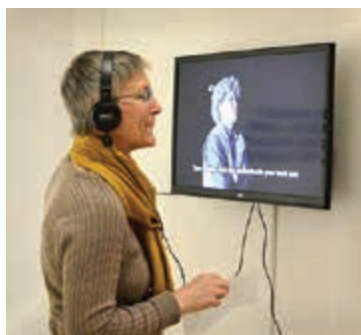
At the **Ackland**, the extraordinarily varied "More Love" can be amusing, heartwarming or heartbreaking. You can even join the exhibition with someone you love by being photographed at the show and becoming part of Yoko Ono's growing wall of images in "Time to Tell Your Love." You may remove pieces of candy from Felix Gonzalez-Torres' monument to his partner (I took two), or a printed campaign-style button from Gregory Sale's "Love for Love."

However, what one feels about the Israeli-Palestinian conflict, Emily Jacir's "Where We Come From," is emotionally devastating. She sought out men and women trapped by Israeli law, unable to move freely. To each she handed a message, "If I could do anything for you anywhere in Palestine, what would it be?" Among the 30 requests and responses on the walls: get family photographs, plant flowers on a mother's grave, light a candle on Haifa's beach at first light, pay a phone bill in a forbidden post office, date a Palestinian girl in Jerusalem.

More of the forbidden: Gillian Wearing posts images of four Londoners holding

"Signs that say what you want them to say and not Signs that someone else wants you to say." Among them, a carefully groomed and well-dressed man's placard reads, "I'm desperate." Nearby we can hear Sharon Hayes' own desperate voice in her installation "Everything Else Has Failed! Don't You Think It's Time for Love?" On each of five separate days in New York City she recited a text that might be pleading, strident or lamenting. At the Ackland, recordings of her recitations are sounded over five loudspeakers.

Some of the most poignant moments appear in the show's videos. "Lullaby," filmed at Jerusalem's Israeli Museum, has visitors and staff members recalling lullabies once sung to or by them. I was particularly moved by the video's elderly women as they took themselves back in time. In Tad Hozumi's "Family Portraits (Father)" the son confronts his father (Tad in disguise) about the cancer and other problems his father avoided talking about as his son grew up.



Ackland: A visitor watches the Tad Hozumi video installation *Family Portraits (Father)*



Nasher: Fulton Ferry Landing, Brooklyn by Vera Lutter. Gelatin silver print mounted on canvas, 92 x 55 1/2 inches.



CAM: Ryan Travis Christian's Hand of God

Given the title and nature of the show, we might expect a certain amount of colorful sexuality. We find it in Frances Stark's X-rated video "My Best Thing," in which two talking dolls utter sexually explicit phrases though scarcely engaging in anything else. The show runs until the end of March.

Two shows at the **Contemporary Art Museum (CAM)** also demand your presence: "Everything We Are Capable of Seeing" by British artist Alistair McClymont, and "Well Here We Aren't Again" by Ryan Travis Christian. At times, McClymont seems to ask not what we are capable of seeing but of controlling. A flash of light on the wing of an airplane is caught once but can't be found again. Two burnished steel "pillows" break into sharp, uncontrolled angles that reflect the gallery's ceiling struts in odd ways. A

small man-made tornado circles endlessly but never quite repeats itself. In a balancing act, a tiny, almost weightless drop of water is momentarily held in place by a thin column of air emerging from a series of air tunnels. The famous Fibonacci Sequence guides the appearance of two wooden forms on the main floor.

With Ryan Travis Christian's intriguing "Well, Here We Aren't Again," CAM's basement gallery illustrates the enormous value of its Emerging Artist series. Equally comic and menacing, Disney-like and explosive, his black and white work creates the most mixed emotions. To choose one of a number of large and small floor and wall pieces, "Noisy Neighbor" presents a shack, alive with two fried eggs as eyes and an olive as a nose, staring with some puzzlement at a series of pencil slashes hiding or destroying a frightened man. Watch our impromptu interview with Ryan at



CAM: Alistair McClymont's man-made water mist tornado, The Limitations of Logic and the Absence of Absolute Certainty

www.bitly.com/cam-rtc. His show will be up until June 17.

A tornado rises these days in the belly of CAM. Admittedly it is small and artificially created by the British artist Alistair McClymont as part of his show. He labels the work "The Limitations of Logic and the Absence of Absolute Certainty." Like every tornado, this one—whose turns and loops are created by a series of fans and vacuum hoses pouring out water vapor—never moves in quite the same way. You can see the tornado in action in our video at www.bitly.com/cam-tornado.

On the main floor, two burnished steel "pillows," forming odd angles, reflect, twist and distort in any number of ways the steel supports and struts of the gallery ceiling. The results are accidental but genuinely exciting.

On the other hand, McClymont uses a precise number system, the Fibonacci Sequence, to create several pieces. One is "Prime Bench," composed of 100 boards lashed together. A board sticks out

to mark every Fibonacci number—created in a sequence by adding the two previous numbers together. Though it seems artificial, the sequence is often found in nature.

The work that obviously draws most attention, at least when a staff member proffers a single drop of water through a hypodermic needle, is "Raindrop." A vertical structure containing a series of wind tunnels blows a thin stream of air through carefully placed wires that can hold the tiny drop for some minutes, balanced by the slight weight of the drop and the upward thrust of the air column. You may stare at it until April 28. Watch our video interview with Alistair: <http://bitly.com/cam-raindrop>.

Max can be reached for artist comment at max@welovedowntown.com.

The Nasher Museum of Art, Durham:
www.nasher.duke.edu

Ackland Art Museum, Chapel Hill:
www.ackland.org

Contemporary Art Museum (CAM), Raleigh:
www.camraleigh.org

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Beauty and the Bull Med Spa

BY ALEX PETERCUSKIE

Situated between the comforting smells of Toro Pizzeria and the alluring scents of Ninth Street Bakery Café on East Chapel Hill Street in downtown Durham, Beauty and The Bull Spa fits its slogan “Where New York City meets Mayberry” perfectly.

Even though it opened just a year and a half ago, its signature décor and soothing atmosphere has already made it an oasis in the Bull City and attracts clients of all ages.

After 13 years of working in both plastic surgery and skin care, spa owner Holly Douglas, wanted to put her experience into practice and create something different.

“I wanted to create a place that Durham didn’t have; something special. And I really felt like Durham was the place to do it,” Holly says. “I’m surrounded by extremely talented people, entrepreneurs and business owners. A lot of owners have taken a risk in opening their business and I feel proud to be around people that have the same vision as I do of what Durham is and can be.”

A unique blue and white sign hangs over the spa’s door and after walking up a flight of stairs, customers are instantly put at ease and assisted



by spa coordinator Julianne Cheek. Eclectic fixtures adorn the blue-themed space, which features an essential oil bar, a kitchen and large windows that overlook downtown Durham. Because Holly considers design to be another of her passions, she handpicked each piece and designed every room in the spa herself.

The relaxing loft is also available to rent for a variety of special events, including corporate events and private parties.

“The one thing that makes us truly stand out is that our space can host a really cool party,” Holly states. “You can throw a spa party, a bachelorette party or a wedding party. People have a great time here.”

While Beauty and The Bull offers a broad range of services, from massages to nail services, one of its main specialties is skin care. “We do a lot of facials and peels. Holly is the peel master and can take years off of your skin,” Julianne tells us.

In addition to facial treatments like microdermabrasion and glycolic peels, the spa also sells Rhonda Allison skin care products, a line personally chosen by Holly, as well as the B. Kamins line, which is great for anti-aging and facials. Adjacent to the essential oil bar is the De La Terre line, a local business from Asheville, NC, which includes sustainable and organic products.

“There are so many other products out there that are great and relay our message, which is that we don’t put anything toxic on your skin,” Holly explains. “But the products also have to be effective. Both of the lines are amazing and produce great results. Rhonda Allison is very popular out west and B. Kamis is worldwide, but predominantly in New York City,” Julianne continues.

Located in the back of the spa is the “Hollywood room,” complete with vintage furniture and lighting, plus three treatment rooms for relaxing couples massages.

“We shut the whole spa down,” Julianne says of the process. “It’s quiet and secluded and couples have it all to themselves. It’s a really unique experience.”



A couple’s massage isn’t the only exclusive service. Candlelight dinners for special occasions can also be arranged, and the spa will even purchase and prepare a dinner if and when customers request it.

In addition to her creative endeavors, Holly makes it a priority to give back to the city she loves, whether it’s donating spa parties to various charities or rewarding local teachers with gift cards. She also supports the Durham Arts Council and the Southern Documentary Fund. Recently, Holly participated in National HIV Awareness Day by working with at-risk youth.

“Durham is such a cool place,” Holly professes. “I’m not trying to get rich; I’m just happy running a business that survives because I love the city of Durham.”

Beauty and the Bull Med Spa
111 E. Chapel Hill St., Durham | 919.354.5933
www.beautyandthebullspa.com





Exploring Pinot Noir

BY LAURA COLLIER

Pinot Noir can be one of the greatest pleasures of the wine world. Movies and wine lists praise Pinot Noir, and many of the most expensive wines are made from it. There's a good amount of peer pressure, then, to appreciate the grape. However, the joys of Pinot Noir elude many people. While one bottle is rich and full of dark fruit and spices, the next can be full of light red fruit with bright acidity. Every bottle is so different that many find the grape unpredictable, and the diversity of Pinot Noir does not share the steady consistency of a Malbec or a Cabernet Sauvignon. This wide variety of styles causes people to hesitate when buying a Pinot Noir they haven't tried before, for fear that it will be completely unlike that bottle they loved two nights before.



If Pinot Noir can be so dramatically different, why is it so popular with winemakers, and how has it gained such a vocal and loyal following of drinkers? Pinot Noir is famous for its ability to express terroir, a sense of place, derived from the unique set of characteristics such as soil, climate and geography. Winemakers and Pinot Noir proponents love this aspect of mystery—each bottle expresses the specific personality of the vineyard where it was grown. And Pinot Noir is grown in so many places throughout the world, there's no shortage of different styles. While this diversity can be daunting at first, there are many delicious bottles of Pinot Noir from all over the world waiting to be explored.

Pinot Noir is widely grown throughout many New World wine regions. California and its intensely warm temperatures produces some of the richest, most full-bodied representations of Pinot Noir, and samples from this region often lead in the confusion surrounding Pinot Noir. Many drinkers who start with California Pinot Noir are led to believe that it is always lush, full and concentrated. Oregon has also had great success with Pinot Noir. Temperatures are cooler than in California, and the style in Oregon is typically more restrained, leaning toward a more medium-bodied taste. There is a great variety of Pinot Noir within Oregon alone, so pay attention to the specific region where the wine was grown. The popularity of New Zealand Pinot Noir is also rising. These wines tend to be bright and light, with intense and pure fruit flavors.

Pinot Noir originally hails from France in the region of Burgundy, which is still the heart of Pinot Noir production today. Burgundy produces an impressive variety of wines made from Pinot Noir, which can even intimidate a seasoned wine professional. The wines here range from light and refreshing, to pretty and full of wildflowers, to dense, firm and dark. They are much more restrained than New World Pinot Noirs, and accented by many flavors other than fruit. Germany also produces Pinot Noir, where it's named Spätburgunder. Many regions in Germany are quite cool, and accordingly the country produces white wines predominantly. But there are a handful of high-quality Pinot Noirs coming out of Germany, many of which are on the lighter, more aromatic end of the spectrum.

The next time you find a bottle of Pinot Noir you enjoy, remember the country or region where it was grown. And when you're shopping in the future, seek out other Pinot Noirs from the same area, which are likely to be similar to the bottle you loved. (Though, as with almost everything in wine, this isn't a hard and fast rule.) Or, if you're more adventurous, you can explore the world through Pinot Noir, trying different wines from across the globe. In addition to the regions mentioned above, look out for stellar Pinot Noirs from Northern Italy, Chile, Austria, South Africa, and even Australia!

Laura Collier has worked in wine retail and distribution for many years and currently works at Raleigh's The Wine Feed. Email address is contact@TheWineFeed.com.

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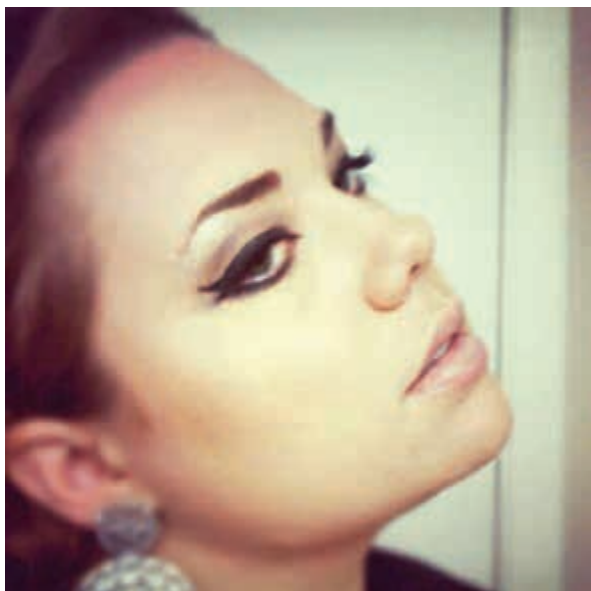
Casey Alia Buchanan & Sculptural Painter

BY ALISSA KOCER

Casey Alia Buchanan grew up in Roxboro, NC, and attended college at Appalachian State. After college, she moved to Durham, where she is currently “trying to get [her] foot in the door, artistically.” Art is in her genes: her mother was a touring singer/songwriter and her father was an artist. As a child, she used to play in the woods and make up her own stories, and her father always allowed her to explore and create with his art supplies. She was a straight A student and for a while thought she would pursue a career as a doctor or a lawyer, but she knew art was her true calling.

She finds inspiration in pop-up books, mechanisms and old antique toys. “They are all about discovery, and I feel like that’s something that most visual art seems to leave out these days,” she says.

“There’s a huge discovery process when you have to interact with something or explore a pop-up book or figure out how a toy works instead of just having a flat screen in front of you or seeing a painting on the wall.” One of Buchanan’s goals with her artwork is to bring that discovery process back for herself and her viewers.



To incorporate that discovery element into her artwork, Buchanan creates interactive sculptural paintings. She does her own woodworking to build the essential frames for her paintings and tries to paint an environment where the viewers feel like they can insert themselves into the narrative. She invites viewers to touch and handle her artwork. “With the body of work I have now,” Buchanan explains, “as you turn



the gears, there are little cutouts, and those then reveal secret cubby holes. You can pull out a little drawer and explore what’s in it or take a moment and pause and look at the whole painting as it’s changing.”

In her last body of work, Buchanan set out to portray various themes of growing up. “One of my pieces was covered in flowers and thorns and roses [to symbolize] passion and lust and discovering that sexual side of yourself when you’re exploring and growing up.” In one piece, she incorporated a lofty moon to portray unattainable dreams, and roots to show the difficulty of growing up and leaving home. “You could explore these themes up close by pulling out these little drawers that had secret messages of the theme without being too literal,” Buchanan explains.

Creating interactive artwork takes a lot of planning and preparation. Buchanan cuts out wooden gears and spends time sanding and sealing the wood to make sure everything will maintain its functionality and workability. She likes to draw out all of the mechanics of her gears so she can have varying sizes and different thoughts that all work together. Then she designs the narrative and brings all the pieces of her story together. This process came with a lot of experimentation and trial and error. “I realized

I couldn’t use acrylics on wood because it warped the wood, causing the gears to stick and not turn,” Buchanan says. “I also needed to add handles so people could spin the gears and know they are supposed to touch it,” she adds.

In addition to sculptural paintings, Buchanan also enjoys printmaking. Her favorite medium, though, is oil painting in combination with drawing. “I realized that Sharpie oil-based paint markers are wonderful, really inexpensive tools for me to use,” she says. “I’ll develop a painting to a certain level, but then I’ll come back and finesse it over top with these really bright paint markers.”

Casey Alia Buchanan is beginning to make her mark in the art scene. She won the RAW Artist Raleigh (a privately run artist competition), making her the North Carolina Visual Artist of the year. However, she says her biggest accomplishment is getting back in her studio. “I unintentionally took about a year off when I graduated [from Appalachian State]. I kind of burned myself out and I was scared to be an artist in the new world—the big world. I would sketch here and there, but I didn’t feel very in tune with my creative process. Somehow I got a spark of creativity and ignited again in the last couple of months,” she says.

Buchanan hopes to someday create large public interactive artwork. In addition, she is building up her credentials in hopes of landing a studio at Golden Belt in Durham. Eventually she would love to end up in New York and showcase her artwork all over the world. She is definitely an artist to watch out for. 📍



You can see more of her work on Facebook at www.facebook.com/CaseyAlia and follow her on Titter at www.twitter.com/CaseyAlia.

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

taste

BY BRIAN ADORNETTO, FOOD EDITOR

“Our goals are to focus on the neighborhood and get to know each guest by name,” explains Ryan Riek, who, along with his brother Justin, purchased Taste just after its one-year anniversary. “We’re buying the majority of our food and beverages locally. We want to be considerate of our community and the environment,” he continues. The native Chicagoans are clearly excited about their newly acquired venture.

Though they only recently purchased the place, the brothers are already talking about adding a patio and expanding beyond this prototype. “We believe a fun neighborhood hangout that serves fresh, seasonal, trendy food is the perfect concept,” asserts Ryan in between seating guests and pouring wine. His confidence is pulled from a 14-year career working in and managing bars in Chicago.

maddening. Since I’d be driving if I return, I might consider a roundabout way of getting there, possibly via Lake Boone Trail.

As for the inside, Taste is well kept, comfortable and relaxed. In its reconfigured layout, Ryan says that he can accommodate up to 70 guests. This also includes the seats at his long, amply stocked L-shaped bar. The space itself is decorated with lightly colored walls adorned with drawings and paintings created by local artists. Dark brown, candlelit tables are arranged on light wood floors, creating a pleasant tranquil atmosphere.

As the new owners of Taste, the Rieks are still playing with the menu and slowly replacing former owner Chef Alex Unger’s dishes with their own. Ryan likes to call the new menu choices morsels “because they are bigger than tapas, but smaller



Chef Hank Holliday, co-owner Ryan Riek and Chef Ruben Concha

slightly under-seasoned for my liking. The Seared-Pistachio Crusted Ahi Tuna (\$13) was served rare, thinly sliced and fresh. It was presented on a bed of arugula with a very mild wasabi aioli and was by far the best dish I tried. The Baked Truffle Mac & Cheese Bites (\$11) had a variety of cheeses, shiitake mushrooms and a drizzle of truffle oil. The half dozen Oysters Rockefeller (\$13) were covered with bacon, pepper Jack cheese, aged white cheddar, Parmesan, spinach, onion, and garlic. The Belt-line Sliders (\$12)—prepared with “chopped” Angus beef, topped with sautéed onions, aged white cheddar, and Dijon mustard and served with a vinegary mustard—were popular at our table.

Taste is quaint, fashionable and unique. If you’re in the neighborhood, stop in for an after-work drink and light dinner, a warm up for your main event or just to wind down with a big glass of wine. 🍷

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@raleighdowntowner.com.



Despite driving through a lovely neighborhood, Taste is located in a non-descript strip mall on the remote Medlin Road, just off of Dixie Trail. Since most of their neighborhood customers seem to walk there, this may not be an issue for many, but be aware that trying to turn left onto Dixie Trail from the I-40 side of Wade Avenue during rush hour is

than an entrée.” At the time of our visit, Taste’s menu included nine options including two desserts that rotate on a regular basis.

Taste’s Fresh Caprese Salad (\$10)—usually Roma tomatoes, mozzarella and extra virgin olive oil, sometimes with a splash of balsamic vinegar—was noteworthy due to its inclusion of avocado, but

taste

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\$\$\$\$

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Atmosphere: Laid back wine bar
Dress: Come as you are
Noise Level: Loud
Features: Bar dining, vegetarian and low carb options, specials, outdoor dining, no TVs, good for groups Welcome, Take out, specials, private parties, credit cards accepted
Alcohol: Full bar
Wine List: Each is offered by the glass as well as the bottle
Parking: Parking lots
Reservations: Accepted
Wi-Fi: Yes
Downtowner Tip: If the parking lot in front of Taste is filled, the owners have arranged for parking in the lot across the street.

Paper Airplanes, a Mermaid and a Pink Gorilla (What Do You Have in Your Office?)

FROM THE TECHJOURNAL.ORG, A RALEIGH-BASED TECH BUSINESS

Many professionals try to make themselves at home at the office, but some take the concept to an extreme.

We've seen some unusual office decor in startup offices. One in the Advanced Technology Development Center in Atlanta had built a floor to ceiling pyramid of empty Coca Cola cans. Another had a large wooden model of a pig. A third has a large gong they bang when they make a software sale.

In a new survey from The Creative Group, advertising and marketing executives were asked to describe the strangest or most surprising item they have seen on an employee's desk or in his or her workspace. Here are some of their responses:

- "A punching bag"
- "A mermaid sculpture"
- "A pair of men's underwear"
- "A rock collection"
- "A hair dryer"
- "A drawer full of clothes"

No need for fancy accoutrements for these workers, whose decor was homemade:

- "A wall of empty soda cans"
- "A jar of soda pop tabs"

- "A desk full of paper airplanes"
- "So many paper dolls that you can't see anything else"

Then there were those whose office accessories revealed a somber side:

- "A bottle opener in the shape of an eye; when you open a beverage, it appears to be crying"
- "A flowerpot shaped like a skull"
- "A marble tombstone"
- "A bottle of vodka"

The office can be lonely, which may be why the next few workers showed up to work with these companions:

- "A large black rat"
- "Siamese fighting fish"
- "A tree frog"
- "A stuffed pink gorilla"
- "A bug-eating plant"

"Creative professionals like to surround themselves with things they find visually engaging or inspiring, but there can be too much of a good thing," said Donna Farrugia, executive director of The Creative Group. "Displaying items

that could cause people to question your professionalism can work against you."

The Creative Group offers four tips for creating a polished workspace that inspires creativity:

Play nice. Some companies have guidelines about what employees can and can't display in their work area. If your employer has no formal policy, take cues from how colleagues have customized their offices.

Don't offend. Your workspace is on display for your coworkers, clients and bosses to see, so keep that in mind when selecting decor. Avoid off-color calendars, political posters, racy photos and other items that can raise eyebrows.

Be a minimalist. Showcasing a few souvenirs or gizmos can provide the eye candy you need to stay inspired, but filling your work area with too many knickknacks can be distracting.

Keep it neat. Even if you're highly effective and efficient in your role, a cluttered or messy workspace can

give others the impression that you're disorganized. Make time each week to clear your desk of old papers, food wrappers and additional debris so you have room for new projects and paperwork.



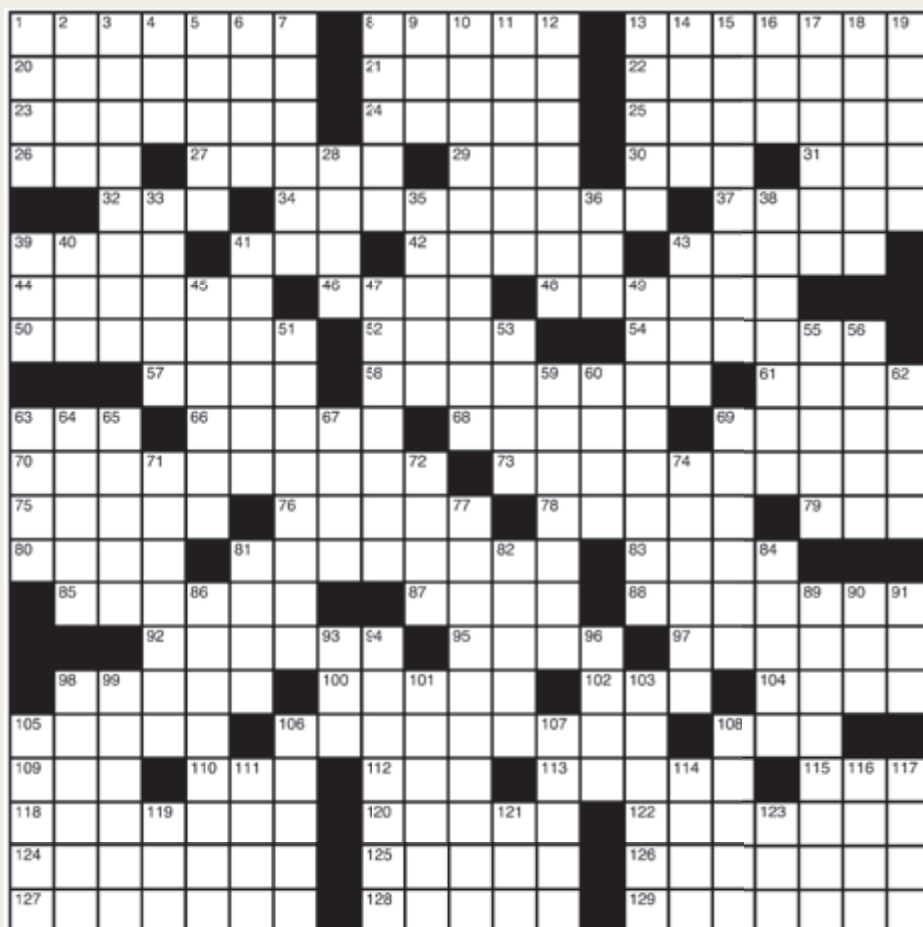
Paper airplanes adorn the ceiling of the Raleigh Denim store in NYC

The survey was developed by The Creative Group, a specialized staffing service for interactive, design, marketing, advertising and public relations professionals.

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



MONTHLY CROSSWORD PUZZLE



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By Don and Barbie Gagliardo from the Los Angeles Times
Edited by Rich Norris and Joyce Nichols Lewis

"PC Connections"

ACROSS

- 1 Bebop aficionado
- 8 Bond phrase
- 13 Harness
- 20 Soul mate
- 21 Vatican City statue
- 22 Landlord, at times
- 23 Track team
- 24 ___-foot oil
- 25 Betty Boop feature
- 26 Subst. for unnamed things
- 27 Wonderland visitor
- 29 White House title: Abbr.
- 30 Suffix with cyan-
- 31 Unlike cons
- 32 Bit of fan support
- 34 Where to see a guest's name
- 37 Actor Firth
- 39 Gouge
- 41 ___ volente
- 42 City in Florida's horse country
- 43 Bounded
- 44 "Rain Man" subject
- 46 ___ Alto
- 48 Prone's opposite
- 50 Jenny Craig suggestion, e.g.
- 52 Lady's man
- 54 Changes for the better
- 57 Drawing for beginners
- 58 Piano lesson subject
- 61 Zoo channel
- 63 "Green Eggs and Ham" narrator
- 66 Toward the back
- 68 Soup ___
- 69 "You got it!"
- 70 Solo product
- 73 Restaurant specialist

- 75 A, to Aristotle
- 76 Ruin, as a scene
- 78 Like the main point
- 79 Buckeyes' sch.
- 80 Short court plea
- 81 Sore loser
- 83 Droughty
- 85 Keeper's counterpart?
- 87 Graf ___
- 88 It's directly behind the three
- 92 "The Merchant of Venice" heroine
- 95 Parking spot border
- 97 Ace-queen, e.g., in bridge
- 98 Gave out cards
- 100 Name derived from Nicholas
- 102 College subj. in which 44-Across would be discussed
- 104 Eject
- 105 Caesar's first attacker
- 106 Burgess's "I'd rather see than be one" critter
- 108 Civic border?
- 109 Call the game
- 110 Basic ed. trio
- 112 Go (for)
- 113 German camera
- 115 Tach readout
- 118 It has a tip, a shaft and a butt
- 120 Hot spot
- 122 Talladega leader
- 124 Cheaper for residents, as a college
- 125 Jetson son
- 126 Sign of an error
- 127 Poker-faced
- 128 D-backs and Cards
- 129 Like a leopard moth's wings

DOWN

- 1 Bob with jokes

- 2 Still alive
- 3 Vet visitor's burden
- 4 Great Basin cap.
- 5 Holy scroll
- 6 Sinister-sounding daredevil name
- 7 Use another dust-cloth on
- 8 Sleep disruption
- 9 Neck wrap
- 10 Part of JFK's legacy
- 11 Historic Greek region
- 12 Imps
- 13 So-so
- 14 Like a real go-getter
- 15 Fir coat feature?
- 16 Former trucking regulatory agcy.
- 17 Sequence of unspecified size, in math
- 18 Steamy
- 19 Acrylic fiber
- 28 Every other horse sound?
- 33 Japanese spitz
- 35 It may be part of a code
- 36 "This Is India" novelist Santha Rama
- 38 Amateur night feature, briefly
- 39 Bummed
- 40 French consent
- 41 "The Comedians" composer Kabalevsky
- 43 It might be a stretch
- 45 Layers
- 47 Shakespearean calls to battle
- 49 Makeshift storage container
- 51 Statistical circle
- 53 Sparrow portrayer
- 55 Honolulu-born jet pilot/pop singer
- 56 Wise guys
- 59 Not let get away
- 60 "I would ___ far as to say ..."
- 62 Soy stuff
- 63 Bridge stat
- 64 Permit
- 65 Syrup source
- 67 USAFA part: Abbr.
- 69 Print credit
- 71 Waterproof boot
- 72 Little yippers
- 74 Albino, for one
- 77 Movies, hit songs, TV, etc.
- 81 Ernie's pal
- 82 Waste not
- 84 Thick
- 86 Head of the world?
- 89 Office owie
- 90 Milieu for axels
- 91 Fresh
- 93 Site for serious treatment, briefly
- 94 Slugging teammate of Bob Feller
- 96 Fraternal gp. since 1868
- 98 Singer Vic
- 99 Señor's wife
- 101 Shock
- 103 Slides through a reader
- 105 God with a bow
- 106 Clean, bird-style
- 107 Pottery sources
- 108 Chocolate source
- 111 "Hollywood Squares" semi-regular ___ Lee
- 114 Nitpick
- 116 Cut the skin from
- 117 Steed who could read
- 119 Old Ford
- 121 "... tears ___ prayers shall purchase out abuses": Shakespeare
- 123 Approx. number

Is it Real or Real Fake?

BY ERNEST DOLLAR

Gary Hux is an avid collector of old radios and restoring them is one of his hobbies. He found a beautiful 1920s radio in an abandoned house and took it home. As he was taking the radio apart and cleaning the tubes, he made a discovery. Peeping out from beneath a section of the radio's body was the corner of what appeared to be old operating instructions. Gary thought little of paper, but was shocked when he pulled it out. The small paper turned out to be a Confederate States of America \$50 bill.

Gary brought the bill to the COR Museum hoping we could help him learn more about his treasure. After looking at the piece and flipping it over several times, I told him he had found a 100 percent genuine reproduction. It makes the mystery go a little deeper and gave me a moment to teach about spotting reproduction Confederate currency.




The first clues that gave away the authenticity of the piece were the signatures. Originally each piece of currency printed by the South during the Civil War was signed with ink made from natural ingredients. Over time, these signatures tend to fade and often appear as a brownish color rather than black. Another giveaway was the signatures on the back, which were printed with green ink—a color not available in the war-torn South.

What sealed this piece's fate was the serial number printed on the bill. Several websites have popped up over the years that list serial numbers of reproduced bills. In the years after the war, everyone from cigarette to cereal companies reprinted promotional money. Even today, you can buy packs of reprinted money at just about every national park with a gift shop. Taking the serial number from Gary's bill, 18443, and comparing to the list revealed his piece to be a registered 20th century reproduction.

But before you start tearing up reproduction bills, there are fake bills that have value. These would be currency that was purposely counterfeited during the Civil War. The Confederacy's initial monetary system and the use of state, and even bank issued notes meant counterfeiters could easily reproduce currency. As a weapon of war, Union officials began counterfeiting Rebel bills and flooding the South with them in order to destabilize the Confederate economy. As much as \$36 million in counterfeit Confederate notes may have circulated during the war. If you are really interested in finding out which bills you have, pick up a copy of Confederate States Paper Money by Arlie R. Slabaugh or the Guide Book of Counterfeit Confederate Currency by George Tremmel. There's even a new book by Pierre Fricke about the history of collecting of Confederate money, which began in New England after the war.

Just as any investment these days is a dicey endeavor, historic currency could have big payoffs. If Gary's bill were original, it would have been worth \$70 to \$100. He said he was going to put his find in a frame and hang it on his wall. The value to Gary now is that the bill—and his story of finding it—are an interesting conversation starter.

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.





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Community Music School Fundraiser BACH & ROLL CASINO NIGHT

BY TARYN OESCH



“CMS has given my daughters the opportunity to explore their dreams. They are learning music, thinking about their future, developing leadership skills, and building their self-esteem,” says a CMS parent.

One of the best charity events in Downtown Raleigh is back. The Community Music School’s annual Bach & Roll Casino Night fundraiser is returning on Saturday, April 20 from 7 to 11pm at Flanders Art Gallery. Purchasing a ticket or sponsoring this event will ensure that even more parents are able to see their children shine.

The President of CMS, Stephen Votino, started an event four years ago to raise funds and exposure for CMS. “I wanted to create a fun event that would introduce new people to our school,” Votino explains. The resulting Bach & Roll is an all-inclusive event with something that appeals to everyone. Guests who don’t play casino games can enjoy live bands, performance art, a caricature artist, a painter who will be creating a scene of the event to be sold in the silent auction, as well as other fun activities. Heavy hors d’oeuvres and desserts from local restaurants Margaux’s, Neomonde, Tobacco Road, Calavera, and Moonlight Pizza will be served, and there will be an open bar for everyone to enjoy. Every year, Bach & Roll includes food, music and casino games, but in keeping with Votino’s vision of a fun and unique event, each year also offers unexpected surprises to truly appeal to a variety of interests. This year, there will be a surprise guest entertainer you won’t want to miss.

One of Bach & Roll’s major sponsors is Artreach 4 Kids, a community organization that uses art “to empower self discovery and enhance education and personal growth.” CMS truly fits with this vision. For \$1 per lesson, CMS’ professional instructors develops students’ curiosity and desire to play an instrument, foster their understanding of and appreciation for music and the arts, inspire them to pursue additional musical studies after high school, and build character and self-esteem that permeate every other aspect of their lives.

This event promises to be an extraordinary evening full of music, art and casino pleasures. More than that, Bach & Roll benefits an exceptional organization that provides immeasurable benefits to talented children. Join Raleigh’s finest for a casino night that will ensure the halls of CMS echo with the notes of children’s music for many years to come.

To purchase tickets to the event or to learn how to become a sponsor visit www.cmsraleigh.org for more information.

DOWNTOWN SNAPSHOT

From the Downtown Raleigh Alliance



Dear Reader,

As springtime is now upon us, the Downtown Raleigh Alliance invites you to another great season of the Raleigh Downtown Farmers Market at City Plaza. We’re proud to produce this 27-week event commencing in April and lasting until October. Join us for the market kickoff day, Wednesday April 24th from 10am to 2pm, featuring a pig pickin’ brought to you by The Pit restaurant, live music, and the season’s first harvest of great produce and artisan goods. Stay tuned for more details at www.RaleighEatLocal.com.

Also this spring, save the date for Saturday, May 18th to enjoy the Downtown Raleigh Lifestyle Tour. We are once again excited to help showcase the variety of housing opportunities and living experiences available to downtown Raleigh residents. If you’re interested in volunteering for the tour, please contact Kimberley Jones kimberleyjones@downtownraleigh.org for more information and volunteer benefits. Stay tuned to www.YouRHere.com for event details.

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

President and CEO
Downtown Raleigh Alliance
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March 19 (Tues) - Chapel Hill

NC Symphony presents **Elgar's Enigma** at Memorial Hall, UNC-Ch Hill. Symphony No. 35, "Haffner", Wagner: Music from Die Meistersinger von Nürnberg. 8pm

March 19-24 - Durham

DPAC presents **Anything Goes**. ALL ABOARD for this saucy and splendid production of Roundabout Theatre Company's ANYTHING GOES, winner of three 2011 Tony Awards. When the S.S. American heads out to sea, etiquette and convention get tossed out the portholes as two unlikely pairs set off on the course to true love...proving that sometimes destiny needs a little help from a crew of singing sailors, an exotic disguise and some good old-fashioned blackmail.

March 22-April 7 - Raleigh

Raleigh Little Theater presents **Tigers Be Still**. A quirky, endearing and deliciously dark new comedy critically acclaimed in its 2010 New York premiere. Sherry finds herself unemployed, overwhelmed and hiding out in her childhood bed. But when Sherry gets hired as a substitute art teacher, things begin to brighten up. Now if only her mother and sister would leave the house, her first therapy patient would do any of his homework, her new boss would leave his gun at home, and someone would catch the escaped tiger, everything would be just perfect. www.raleighlittletheatre.com

March 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>

April 5 (Fri) - Raleigh

First Friday Gallery Walk is one of Raleigh's most popular evening escapes. Join us on the First Friday of every month for a fun-filled introduction to Raleigh's exciting art, music and dining scene. Enjoy a self-guided tour of local art galleries, art studios, museums, retail, restaurants and alternative art venues on the first Friday of every month. Look for the First Friday Flags to easily locate participating venues. A detailed map/guide will be available at each location. Pick up your very own FREE copy for easy event navigation. Visit the galleries, listen to live music, and delight in a divine culinary experience and take advantage of the First Friday Specials offered by all participating restaurants. 6-9pm. www.FirstFridayRaleigh.com

April 5 (Fri) - Durham

DPAC presents **Smokey Robinson**. Don't miss one of the most iconic figures in American R&B, Rock and Roll Hall of Fame legend and Motown pioneer Smokey Robinson coming to DPAC Friday, April 5. Smokey Robinson is responsible for much of what is known as the 'Motown sound,' having written, produced and performed a vast number of the label's signature hits. Over his five-decade career, Smokey founded the Miracles, scouted talent like the Supremes for Motown, and he helped define pop-oriented soul with his smooth tenor voice, impeccable timing and profound sense of lyric.

April 6 (Sat) - Durham

DPAC presents **Diana Krall**. Grammy®-winning pianist/vocalist Diana Krall, one of today's best-selling jazz artists, returns to DPAC with an evening of unmistakably sophisticated jazz. She will appear on the heels of her self-proclaimed "song and dance" album Glad Rag Doll.

April 6, 13, 20, 27 (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. 9am-1pm at 214 Hunt Street. 919.688.8267 or <http://artmarketatvegametals.com>

April 6, 13, 20, 27 (Sat) - Wake Forest

Winter Farmers Market, every Saturday 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.wakeforestfarmersmarket.org.

April 11-April 28 - Raleigh

Burning Coal Theater presents **Ruined**. Lynn Nottage's Pulitzer Prize winning story of hope in modern day Africa, Ruined follows the life of a small group of 'working women' as they battle to survive in the midst of a brutal civil war. www.burningcoal.org

April 12-28, 2013 - Raleigh

Raleigh Little Theatre presents **The Importance of Being Earnest**. A rousing romantic escapade and absurd comedic masterpiece about class and etiquette. In a stylish send-up of Victorian courtship and manners, charming bachelors Jack and Algernon lead double lives to woo the two young young ladies who have won their hearts. When they are caught in their lies, the stage is set for clever manipulations and hilarious confusion. www.raleighlittletheatre.com

April 12-13; 18-20; 26-27 (7:30pm)

April 14; 21; 28 (3pm)

Theater in the Park presents **To Kill a Mockingbird** directed by Ira David Wood III. Based on the famous novel by Harper Lee, this production follows 6-year-old Scout Finch; her older brother Jem and their widowed father Atticus (Ira David Wood III), a lawyer appointed by the court to defend a black man accused of raping a young white woman. The children learn important lessons about racial tolerance, class, and courage, as well as an individual's power to do right in the face of overwhelming wrong. www.theatreinthepark.com

April 14 (Sun) - Chapel Hill

NC Symphony presents **Brahms' Requiem** at Memorial Hall, UNC-Ch Hill. 8pm

April 17 (Weds) - Raleigh

The Downtown Raleigh Alliance presents the **State of Downtown Raleigh 2013**. This event provides a comprehensive market analysis of Raleigh's Central Business District (CBD) for the purpose of informing—and exploring new partnerships with—the investor and real estate community. This is the premier event for developers, brokers, and economic developers whose clients would benefit from learning more about Raleigh's CBD—an amenity-rich location poised to become an office campus for

technology companies. Downtown is also a dynamic place to live with unmatched variety of amenities. And it is a valuable asset to Raleigh and Wake County stemming from a tax valuation in the billions providing surplus revenues for Raleigh and Wake County. www.godowntownraleigh.com

April 18-26 - Raleigh

Carolina Ballet presents **Fancy Free**, the first ballet choreographed by Jerome Robbins. The production took New York by storm and propelled Robbins into a household name and led to a life of work on Broadway, in the movies, and in ballet. Fancy Free was so popular that it became the basis for the movie, On The Town, with Frank Sinatra and Gene Kelly. Lynne Taylor-Corbett's Carolina Jamboree with The Red Clay Ramblers is one of the programs that makes Carolina Ballet unique; the combination of ballet and bluegrass will have you dancing in the aisles. www.carolinaballet.com

April 19 (Fri) - Raleigh

NC Symphony presents **The Music of John Williams** in the 2012/13 Pops Series at Meymandi Concert Hall, Raleigh. 8pm. He's received nearly 50 Academy Award nominations and is the creative force behind some of cinema's most mesmerizing musical themes. Experience John Williams' music live, in a concert salute to his most electrifying scores including Schindler's List, Raiders of the Lost Ark and Star Wars. www.ncsymphony.org

April 20 (Sat) - Raleigh

Bach and Roll Casino Night, a benefit for the Community School Music School. Join the Downtowner for a fun and lively charitable evening of casino games in the elegant setting of Flanders Gallery on South West Street in the heart of Raleigh. Whether you are an experienced player or a novice, you will enjoy a variety of game tables, complementary food and drinks, and live music including a performance from a very special guest performer and members of The Triangle Jazz Quartet. The event also includes a silent auction and prizes for top players. \$75 per person. 7 to 11pm. Cocktail attire suggested. www.cmsraleigh.org

April 24 (Weds) - Raleigh

Pig Pickin' Kick Off for the Raleigh Downtown Farmers Market at City Plaza, 10 am-2 pm. Join the Raleigh Downtown Farmers Market on Wednesday April 24, from 10 am-2 pm in City Plaza, when we kick off our fourth season with a pig pickin' from the Pit! The 2013 season will feature locally grown produce, meats, cheeses, seafood, artisan baked goods, live music, local box lunches, and much more.

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THE FINE ART OF ENJOYING LIVING DOWNTOWN

BY ANNE S. FRANKLIN, CONTRIBUTING WRITER FOR THE URBAN DESIGN CENTER COLUMN | PHOTO RANDY BRYANT

On January 16, Downtown Living Advocates Anne S. Franklin, Brian Reece and Chris Roberts presented at the Raleigh Urban Design Center's Education Forum. Read on to discover why living and just being downtown can be a world-class experience.

The value of downtown life starts with the grid of streets and sidewalks. Count the intersections that an urban grid provides, especially for walkers. Look at the various vantage points that are created by buildings of various heights. The possibilities are endless.

Sidewalks fill Raleigh's downtown. The downtown grid is made up of short, walkable blocks with great views and convenient intersections that create plenty of opportunities for learning, engaging or just saying hello.

In Raleigh, we enjoy greeting each other on the street. We have an opportunity to practice civility, indoors and out. It's a lot of fun to break out a smile and a "good morning" to folks, especially to those who are still unfamiliar with the friendly South. We—you and I—own the streets. Chance encounters characterize the day.

Living downtown means living in close proximity to constant entertainment and adventures. There are markets, festivals, races, and parades galore—most of which are free. On any day's walk, say to the Post Office, one might encounter music, art, politics, science, and celebration. It will always bring reminders of the many stations in life and the graces or awkwardness that go with each.



The downtown walking experience is also filled with purposeful economies. I have planned events, raised funds, received a multitude of social invitations, and been provided useful background on active projects, all within a two-hour set of Fayetteville Street visits. All were 90 percent unplanned.

You'll experience fresh perspectives around every corner: walking to City Market (which I have visited for 40 years), popping in at Father and Son to find a unique gift, checking out tattoos being created, or paying my power bill at the lottery window at TAZ's convenience store.

Living downtown saves me time and money. I can walk to a meeting in half the time it would take to drive and park my car. The R-Line is fare-free. Plus, the exercise I get from walking saves on gym memberships, and who knows, maybe even money not spent on a therapist's couch. People who walk and take mass transit can drop ten or more pounds over a relatively short period of time.

From my apartment, out-the-window treats abound. I can check on the weather and traffic just by looking out my fifth floor window. There is the on-going drama of buildings being built, torn down, re-roofed, and repurposed. When they were little, my four grandchildren believed that I lived in heaven. There were trains, trucks and cranes right outside the window. It has been a great bonus to live right next to the fire station. And then there's the sky. The hour-by-hour show of light and clouds has become a very large part of my life. Just using the elevator or taking out the trash keeps me tuned in.

If you are feeling talkative, downtown conversations can be interesting. You'll encounter friends (existing and new), colleagues, visitors, pets, and nodding strangers at every street you cross. These are built-in antidotes for isolation. Seeing a wide range of people and activity up-close also supplies a well-grounded base for advocacy in the public interest. Downtown Living Advocates is in the thick of addressing challenges to good downtown living and we invite you to join us.

No suburban neighborhood can offer the spaces for meeting, having fun and courting that downtown offers. Look at the grid and count the possibilities for LOVE. We do love downtown. 🏡

Downtown Living Advocates: www.Raleighdla.com
 Twitter: [www.twitter.com/raleighdla](https://twitter.com/raleighdla)
 Facebook: www.facebook.com/raleighdla
 Raleigh Urban Design Center Creating Great Places Education Forum:
www.raleighnc.gov/business/content/PlanUrbanDesign/Articles/EducationForums.html



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- ✓ **The Community** (beautifully landscaped with miles of sidewalks)
- ✓ **The Neighbors** (friendly people that look after each other)
- ✓ **The Community Clubs & Events** (opportunities to meet new friends)



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