



RALEIGH DOWNTOWNER™

VOLUME 3, ISSUE 10

RALEIGH ENTERTAINMENT, ARTS & CULTURE, DINING, EVENTS AND MORE

FREE



Fall Food & Fashion



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Fall Fashion & Food

fifteen or so years ago Raleigh was a different city. We weren't known for our upscale restaurants, great chefs, burgeoning downtown, and surely not for our fashion savvy.

We're approaching 2008, and Raleigh is a completely different place altogether. There are enough great restaurants just in the downtown area that you could dine somewhere different every week for two years. Our fashion trends are catching up with the metropolitan cities and we have plenty of local designers leading the way. Art and culture abound with world-class theatre, ballet, opera, and more. Sports are just as prevalent, with some of the best college programs in the nation, not to mention our professional hockey and soccer teams.



To what do we owe this phenomenal growth? People around the country are learning what we already knew: Raleigh is just a great area to live, work and play (to borrow the phrase from the Glenwood Agency's Ann-Cabell). We've continuously made national top 10 lists on the best cities to live, best areas to work, mentions in city style magazines about our nightlife and our great restaurants. Some of our local clothing and jewelry designers are famous on a national level and bring more attention to the area. The small town of Raleigh is slowly becoming a Big City and the downtown area is leading the way.

The Raleigh Downtowner is proud to celebrate the anniversary of our second year at the forefront of Downtown, reporting on our growing city. We're

looking forward to yet another year and continuing to work in conjunction with the mayor's office and City Council, the Downtown Raleigh Alliance, our clients, and the other many great agencies and businesses downtown.

With all that being said, for our Fall Fashion and Food issue, we've rounded up a few recipes from some of our talented local chefs and queried local fashionistas on their suggestions for fall fashion.

And be sure to mark your calendar on Sunday, December 16th for our 2nd Annual Downtown Santa Benefit at Tir Na Nog pub. We'll be collecting childrens' toys, clothing, and jackets, as well as pet food for the local SPCA. Read more about it on page 17.

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■ Welcome to the Raleigh Downtowner Volume 3, Issue 10: Fall Fashion & Food



ON THE COVER: Prawn cutlets with turmeric, dill & lime.
PICTURED ABOVE: Angus Barn's resident chef and Iron Chef winner, Walter Royal.

UPCOMING ISSUES

Issue 11: Shopping Guide: Gift ideas and more for the holidays

Issue 12: Downtown Outlook: Raleigh future for 2008



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The Raleigh Downtowner is a monthly publication dedicated to coverage of downtown Raleigh and the surrounding local community.

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The first recipe in our Fall Fashion & Food issue is from Walter J. Royal, executive chef of The Angus Barn. Royal oversees the preparation of more than 5,000 pounds of beef every week.

★ WALTER ROYAL ★



Jennifer and Wake County Commissioner Joe Bryan enjoy one of Walter's decadent Angus Barn desserts at the Raleigh Downtowner anniversary dinner earlier this year

Alabama-born Royal acquired his passion for Southern food from his grandmother and mother and at age 14 decided he wanted to cook professionally. He attended LaGrange College in Georgia and Auburn University in Montgomery, Alabama. He went on to Nathalie Dupree's Cooking School in Atlanta.

In 1997, Royal's talents won him recognition from the Restaurant Guild International who named him the Five Star Chef of the Year. He is the first black chef to have received this prestigious award. Other awards have included Best Chef in the Triangle, James Beard Rising Star, Top Black Chef in America and one of the Top Five Chefs in the Southeast. Royal is also a founding member of Cystic Fibrosis' Master Chef Series, an annual event that has already raised over 1 million dollars for research of this dreaded disease. Walter competed and won as a guest chef on the Food Network's "Iron Chef America" in December 2006. He was the only chef to be selected from North and South Carolina.

Walter shared one of his favorite recipes with us:

HOPPIN' JOHN (RICE AND BEANS)

15 Slices of bacon
3 Medium onions
8 Ribs of celery
1 Tablespoon garlic
1 Bag fresh black-eyed peas
1 Box Uncle Ben's Rice
1 Bundle fresh thyme
2 1/2 gallons chicken stock

- 1) Small dice all vegetables
- 2) Finely chop the garlic
- 3) Tie the fresh thyme with string
- 4) Slice bacon thin
- 5) Get pot HOT, add the bacon and sweat until fat is rendered
- 6) Add the vegetables and cook until they are tender
- 7) Then add the beans and rice, seasonings and stir

★ BETTY SHUGART ★

Betty Shugart a 37-year veteran has been a true pillar to the Angus Barn since joining the staff in 1965.



Throughout the years her incredible talent has been a major contribution in earning the Angus Barn a multitude of awards including the Ivy, Dirona, BEDA, Wine Spectator Grand and the Fine Dining Hall of Fame. So many of her recipes have become legendary

at the Angus Barn and have been published in cookbooks throughout the United States. From her incredible spoon biscuits to her extravagant Wine Cellar creations, "Miss Betty's" culinary talents are immeasurable. Her nonstop hard-charging extraordinary cleaning style earned her the nickname "The White Tornado".

TOMATO SOUP WITH HERBS

1/4 cup
1/2 tbs. butter
6 cups chicken stock
2 (12-ounce) cans tomato juice
4 tbs. tomato paste
1 small clove garlic, crushed
1 tbs. dried dill weed
1/4 cup red wine
1 tbs. dried tarragon
2 tbs. cornstarch
1/2 tbs. lemon juice
Salt to taste
Sour cream (optional)
Toasted garlic croutons (optional)



In a large, uncovered pot, dissolve sugar in the butter, allowing the sugar to caramelize to a light brown. Add 4 cups chicken stock, the tomato juice and paste, and garlic. Bring to a boil, then reduce the heat to a simmer.

Meanwhile, in a separate uncovered pot, boil 1 cup chicken stock with the tarragon and dill weed. Strain this mixture into the tomato soup.

In a bowl, mix 1 cup cold chicken stock with the wine and cornstarch, using a wire whip. Add this mixture to the simmering soup (this will make it syrupy and clear). Season with the lemon juice and salt.

Serve with a dollop of sour cream, a sprinkling of dill weed, and toasted garlic croutons.

★ FROM VARIOUS CHEFS AT NOFO CAFE ★



Read more about Nofo Cafe in this issue's **Let's Do Lunch** column on page 26.

PEAR SALAD

6 Anjou or similar pears, halved and cored
1/4 cup brandy
3 tbs. brown sugar
5 tbs. butter
Salt and pepper
6 tbs. Bleu cheese



- 1) Sprinkle cut side of pears with salt and pepper. Melt butter and add pears, cut side down to pan.
- 2) Reduce heat and cook pears until cut side is lightly browned
- 3) Flip pear (over and sprinkle with brown sugar).
- 4) Carefully, pour brandy over pears. (be careful, there will be flames!) When fire is almost out, cover pan to smother remaining flames.
- 5) Place crumbled bleu cheese into pear centers. Slide entire pan, uncovered, into 350 degrees oven for approximately 15 minutes.
- 6) Serve over mixed greens with toasted walnuts.

NOFO'S SEAFOOD CHOWDER

Serves 6

We are asked for our chowder recipe often. It does not always have the same seafood each time. It usually has:

1/2 lb. Shrimp, shelled and cleaned
1/2 lb. Scallops, halved
1/2 lb. Grouper, cut into pieces
(But we also add clams and oysters and use other whitefish if that's what we have fresh).

Continued on page 4

4 oz. Bacon or fat back cut into small pieces
 1/2 medium onion, chopped
 1 clove garlic minced
 1 rib celery, chopped
 1 carrot, chopped
 1/2 sweet red bell peppers, chopped
 Brown meat in a heavy stockpot. Add vegetables.
 Stir and cook until vegetables are tender.

2 tbs. Butter
 1/4 cup flour
 2 cups chicken stock
 2 cups clam juice
 2 cups of half and half
 Add butter to vegetable table mix and stir until melted. Sprinkle with flour and stir to make a roux.
 Whisk in cream, clam juice and chicken stock. Mix well and simmer until begins to thicken.

Add: 1 large potato, diced
 1/4 tsp. Thyme
 Simmer 10-15 minutes until potatoes are tender.

Stir in seafood and cook until shrimp are just pink and fish is flaky (about 5 minutes).

Season with salt and pepper and old bay, if desired

CHEDDAR MACARONI SALAD

1 pound fusilli cooked
 7 oz. cheddar grated
 4 green onions chopped
 3 ribs celery, chopped



1 small green pepper, fine chop
 1 small red pepper, fine chop
 2 tsp. Texas Pete
 2 tsp. white vinegar
 5 oz. green olives
 2 1/2 cups mayonnaise
 Garlic powder, salt and pepper to taste

Just mix and chill! This recipe is so simple and our customers love it!

★ **CHEF DAVID MAO** ★

David Mao is the manager and co-owner of the Duck & Dumpling, along with Greg Hatem of Empire Properties. He opened his first restaurant, the Mandarin House, in Cameron Village 25 years ago. He also operated the Great Mall of China on Fayetteville Street for ten years. The Duck & Dumpling is a contemporary restaurant sitting in the

Moore Square district. David makes frequent visits out of the kitchen speaking to diners, making sure all is as it should be. He is gracious, affable, and is famous for his perpetual grin. At the Duck, you'll find a mouth-watering array of choices, one of which is his Hot and Sour Soup below. Perfect for the new cool fall weather. Congrats to David on his Five Year Anniversary with Duck & Dumpling.

HOT AND SOUR SOUP



3 cups rich chicken broth
 1/4 cup white wine vinegar
 white pepper to taste
 1 cup tofu (cut into narrow strips)
 1 cup bamboo shoots, sliced
 3/4 cup wood ear mushrooms
 3/4 cup lily flower (available at any Eastern market)
 1 tbspn. cornstarch
 1 egg
 1 tsp. sesame oil
 Cilantro for garnish

Combine the chicken broth, vinegar, white pepper, tofu, bamboo shoots, mushrooms and lily flower.

Continued on page 5



WONDERFUL YEARS

*Celebrate five years of great food & great times with Chef David Mao.
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Simmer for five minutes.

Dissolve the cornstarch in 2 tablespoons cold water. Whisk the cornstarch solution into the simmering broth. Continue to simmer for a minute or two, still whisking, until the soup thickens slightly.

Beat egg lightly. Whisk egg into the soup and simmer about a minute until the egg is cooked. Add sesame oil. Serve immediately garnished with fresh cilantro.

☆ GLOBE RESTAURANT ☆

Owned by Heath Holleman of Bistro 607, the newly opened Globe's kitchen is run by Gary Modlin, who sent us these great fall recipes below. Read more about the Globe on page 12.



ENDIVE SALAD GLOBE-STYLE

SALAD

- 4 heads of Belgian Endive
- 1 Apple
- 1 Orange
- 1 Lemon, juiced

SPICED PECANS

- 1/4 cup Pecan halves
- 1 tsp Cayenne pepper
- 1 tsp Black peppercorns
- 1 tsp Red chili flakes
- 3 tsp Paprika
- 3 tsp Sugar
- 1 tsp Salt
- 3 Tbl Melted butter

CHAMPAGNE VANILLA VINAIGRETTE

- 1 Vanilla bean

- 1/2 cup Canola oil
- 1 Tbl Champagne vinegar
- Salt
- White pepper
- Sugar

FOR SPICED PECANS

1. Put all spices in a spice grinder and grind.
2. Toss pecan halves with butter and add spices to taste.
3. Place in 350° oven for approx. 10 minutes until lightly toasted.

FOR THE VINAIGRETTE

1. Split and scrape the vanilla bean and add the seeds and bean to canola oil in a heavy bottomed pot.
2. Warm oil slightly on stove top, remove and let steep for 1 hour.
3. Remove the seed pod and put the oil with the seeds in a blender with the other ingredients and blend for 30 seconds.

FOR THE SALAD

1. Core and slice the apple and toss with lemon juice.
2. Peel and segment orange.
3. Slice heads of endive across into rings and toss with 3oz of vinaigrette, arrange on four chilled plates. Toss apples and oranges with remaining vinaigrette and top salad, add spiced pecans.

GROUPEL WITH MUSHROOM EMULSION, FAVA BEANS AND GOAT CHEESE RICOTTA RAVIOLI

- 4 – 6oz Skinless grouper filets
- 1/2 c Fava beans

FOR THE PASTA DOUGH

- 8 oz AP flour
- 2 Eggs
- 1/2 oz Water
- 1/2 oz Extra Virgin Olive Oil

FOR THE RAVIOLI FILLING

- 1c Ricotta cheese
- 4 oz Goat cheese
- 1 Egg
- 2 cloves garlic, chopped
- 1 Shallot, chopped
- 2 tsp Lemon Juice
- 2 Tbl Parsley, chopped
- 2 Tbl Bread crumbs
- Salt and white pepper to taste

FOR THE MUSHROOM EMULSION

- 4 c Mushrooms, sliced
- 1/2 c Chopped onion
- 1/4 c Chopped celery
- 2 cloves garlic sliced
- 1 Bay leaf
- 1 tsp Dried thyme
- 6 Parsley stems
- 1 Tbl Black peppercorns, whole
- 1/2 c White wine
- 1/4 c White wine vinegar
- 2 c Water
- Heavy cream

FOR THE PASTA DOUGH

1. Place all ingredients in a mixer fitted with a dough hook and mix for approximately 10 minutes until a smooth firm dough forms.

2. Wrap in plastic and refrigerate 10 minutes.

FOR THE FILLING

1. Sweat shallot and garlic in olive oil.
2. Mix thoroughly with all other ingredients.

FOR RAVIOLIS

1. Roll out pasta dough into a thin but not transparent sheet.
2. Place 1 Tbl of filling spaced 2" apart on 1/2 of the sheet.
3. Brush around filling with water and fold the other half of the pasta over the mounds of filling.
4. Press around the filling to remove any air pockets and seal dough.
5. Cut out the individual raviolis.
6. Place on a floured sheet pan for up to an hour before cooking or can be frozen from this point.

FOR THE MUSHROOM SAUCE

1. Add canola oil to a heavy bottom pot and sauté mushrooms.
2. When mushrooms start to brown add onion, celery and garlic and cook until garlic is toasted.
3. Add vinegar and cook until almost dry.
4. Add white wine and herbs and cook until almost dry.
5. Add water and lower to a simmer, cook for one hour.
6. Put sauce in blender and puree until smooth.
7. Thin with heavy cream to desired consistency.



TO FINISH

1. Heat oil in an oven-safe sauté pan until almost smoking, add seasoned fish filets and cook for about 1 minute, place pan in 400° oven and cook for approximately 5-7 minutes.
2. Heat sauce in a small pot.
3. Heat fava beans in butter in a pan set on medium heat.
4. Cook raviolis in boiling salted water for 1 minute. Drain and add to pan with fava beans, cook 1 minute.
5. Spoon sauce on plate. Add fava beans and ravioli, top with fish.

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Trust the Style Experts

By Kelly Hubbard



The next time you are shopping and an associate asks, "Can I help you?" it is in your best interest to listen closely. The Raleigh Down-

towners sought out the expert opinions of employees at fashion hot spots around town to shed some light on what's new for fall. They shared the latest trends for fall and winter and recommended specific items for Raleigh locals.

SOUNDS GOOD

"For guys this holiday season flannel crewneck sweatshirts and hoodies by 10 Deep are really popular," said Jack McDonald of FM Goods & Sounds off of Glenwood Avenue. These sweats come in bold colors and varying flannel patterns.

If you want to take an innovative step forward, check out the vibrant selection of Creative Recreation sneakers at FM Goods & Sounds. "Creative Recreation is really big in New York and Los Angeles. The shoes are now starting to catch on in Raleigh," McDonald said.

WORLD TRAVELER

Downtowners do not have to travel far to peruse a variety of imported designs; SoHo in Cameron Village keeps them satisfied. "We have a following for our German and French designs, the styles are very outside the box," said Martha Parks, owner of SoHo since 1985. "We are getting a good response to the Scandinavian cropped, wool jackets this fall."

Parks said mini tunic dresses are currently very trendy. Many dresses have a corset or fitted top with ruffles and flounces at the bottom. With the weather change, over-the-knee socks and wrist-warmers have been hot sellers. "Ladies are wearing strapless dresses with arm warmers – it's a kitschy take on opera gloves," Parks said.

When accessorizing, one cannot forget about shoes. "We carry plastic shoes from Brazil; they are inexpensive, comfortable and fun. Customers have seen them featured on television talk shows and call in to ask about them," Parks noted. "Cydwoq creates shoes that are handmade in the United States, which are hard to find these days. The designer is very meticulous, he's good." If you're looking to spice up your wardrobe, Parks suggests a Cydwoq tall, hide and hair boot handmade from Italian leather.

WARM UP

Jackets are a must-have item this season, according to Lu Harris, owner of Certain Things in Cameron Village. Layering can be a fashion lifesaver during the fall. "We always look to buy for the Raleigh climate and our savvy customers. Due to the area we live in we always try to focus on color and lightweight fabrics."

The brisk fall weather can be too cool to wear dresses, but pairing them with

leggings, boots or a jacket can repurpose the outfit. "Once it gets colder in Raleigh, jackets with varying necklines should be a popular item this season," said Whitney Smolan, sales associate at Fab'rik in Cameron Village. "Plus leggings are huge. Girls buy cute, little dresses that they want to wear in the winter and they can pair them with leggings or tights to stay warm."

completely flare at the leg," said Smolan. "Big bags are still in and we can't seem to keep them in stock," said Fab'rik owner Paige Garner. "Patent leather and quilted bags in silver, gray or pewter are great this year. Plus, it is fun to have another option than black."

POLISH YOUR LOOK

"For the fall and winter darker, sophisticated reds are really in for manicures and pedicures," said Tomi Tran, nail technician at Primp Salonbar in downtown Raleigh. "I also recommend pale or nude polishes, just because they are safe and neutral colors."



Tran said people are shying away from acrylic nail enhancements and leaning more toward natural nails this season. "Most of my clients are in the working world and like to keep their nail length right past the tip of their fingers." Fortunately for the trendy working woman, deep reds look good on long or short nails.

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Plastic shoes by Melissa; tall hide-and-hair boots by Cydwoq

Denim has stood the test of time and the well-liked style this season is the trouser jean while the boot cut and straight-leg jeans continue to be fashionable. Fab'rik carries name-brands such as Hudson, Tru Religion and William Rast. "Jeans are always big, it's the first thing our customers are drawn to. The trouser style fits the thigh and slightly branches out, but it does not

Patterned dress by KLD Signature; Stella jeans by William Rast; black handbag with gold studs by NY Classic Studio



Metallic dress by Velvet; oversized, brown sweater by Demylee New York; The Love Story jeans by J Brand

"Another trend is the oversized sweater, we have a whole table dedicated to them," Lacefield said. Look and feel luxurious by pairing a chocolate brown, 100 percent cashmere sweater by Demylee New York with a pair of J Brand jeans. "Jeans with a higher rise

Inspiring the Future of the Arts in Downtown

by Mary Poole

"If you weren't able to make it to Artspace's Collectors Gala last year, you really missed a great event!" quoted Mike Condrey, managing partner of Northwestern Mutual Financial Network and honorary chair of this year's Gala.

Now you have a second chance! Artspace, a thriving visual art center located in historic City Market, will host its 6th annual Collectors Gala on Saturday, November 17, 2007 and a special after party celebration, Artspace After Dark. Major sponsors of this year's event include: Event Sponsor, Northwestern



From last year's event: Artspace Executive Director Mary Poole, Angela Norwood, Jim Castello, Norma Poole, Curtis Fitzgerald, Carolyn Billings, Beverly Murray, Eugene Murray, and Greg Norton



The auction is the highlight of the evening, with proceeds benefiting Artspace exhibitions, educational programs, and community outreach programs for at-risk children and adults.

Mutual Financial Network; Exhibition Sponsor, Parker Poe Adams & Bernstein, LLP; and Artspace After Dark Sponsor, Cherokee Investment Partners.

The 2007 Collectors Gala is a celebration of Artspace's contribution to Raleigh's creative class. According to Richard Florida, author of *The Rise of the Creative Class*, cultivating the arts and creativity will result in an environment attractive to the creative class and ensure the economic growth and success of today's cities.

"For more than 20 years Artspace has been a catalyst in the revitalization of downtown Raleigh. Today Artspace continues to strengthen the pulse of our community by enriching our lives through the creative experience," said Raleigh Mayor Charles Meeker.

The evening will begin with cocktails at Artspace (201 E. Davie Street) at 6:00 PM and will include the unique opportunity to sit for dinner in the artists' studios, as well as participate in live and silent auctions. The evening will continue with Artspace After Dark starting at 10:00 PM where desserts, live music, and dancing can be enjoyed.

All proceeds benefit

Artspace exhibitions, educational programs, and community outreach programs for at-risk children and adults.

Honorary Chairs Cecelia and Mike Condrey comment, "We're delighted to support this year's Collectors Gala. Artspace provides an important service to our community – to its soul. Where else can you see art conceived, created, constructed, and consumed in one exciting venue? Artspace inspires and educates children of all ages!"

No doubt you've heard about the fun and excitement of last year's Gala. "We hope many art lovers and people who enjoy a grand and unique party will plan now to join us in celebrating all that Artspace is and does. We'll make this a night to remember!" said the Condreys.

Tickets are on sale now! Individual tickets are \$125 per person and table sponsorships are available at the \$5,000, \$2,500 and \$1,500 level. All Gala tickets include a ticket to Artspace After Dark. Artspace After Dark tickets will be sold separately for \$20 per person in advance and \$25 at the door.



2006 Honorary Chairs Smedes and Rosemary York

About Artspace

Artspace, a thriving visual art center located in downtown Raleigh, brings the creative process to life through inspiring and engaging education and community outreach programming, a dynamic environment of over 30 professional artists studios, and nationally acclaimed exhibitions. Approximately 95 artists hold professional memberships in the Artspace Artists Association. Thirty-five of these artists have studios located at Artspace. Artspace is open to the public Tues.-Sat., from 10 AM – 6:00 PM and on the first Friday of each month for the First Friday Gallery Walk until 10:00 PM Admission is free; donations appreciated. Guided tours are available. Artspace is located in Historic City Market in Raleigh at the corner of Blount and Davie Streets.

Artspace is supported by the North Carolina Arts Council, the United Arts Council of Raleigh and Wake County, the Raleigh Arts Commission, individuals, corporations, and private foundations. For more information, please visit www.artspacenc.org.

The Raleigh Downtowner is a proud sponsor of Artspace and the Collector's Gala.

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artspace
Collectors Gala
Saturday, November 17, 2007
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Featuring
Dinner, silent & live auctions and an after party
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Proceeds benefit Artspace education and outreach programs and exhibitions.

2007 Jingle Ball at Marbles Kids Museum



At last year's event, approximately 700 people came out to kick off the holiday season at the 13th Annual Jingle Ball. With toys in hand they filled downtown's Exploris Museum ready to party. Rocky Top Hospitality was the Grand Benefactor Sponsor, providing a festive fare, and D.J. Joe Bunn kept everyone dancing. Each year, the Jingle Ball is the largest provider of toys for the Salvation Army's Christmas Cheers program.

Many local corporations and individuals help offset the costs of the event,

enabling the admission price to be the toys that are distributed across Wake County. One of the largest toy drives in the area and always one of the best parties of the year, the Jingle Ball is organized by the Capital City Clauses.

The Capital City Clauses are comprised entirely of volunteers who help with the financing, planning, and executing of the Jingle Ball.

THIS YEAR'S EVENT

The Capital City Clauses are preparing for the 2007 Jingle Ball on Thursday, December 6th. The festivities will take place at Marbles Kids Museum, in

downtown Raleigh, from 6:30PM until 10:30PM. Since the first Jingle Ball was held in 1994, we have given thousands of toys and articles of clothing to the needy children of Wake County, and we hope to have our most successful year yet in 2007!

The Jingle Ball's success hinges both on corporate sponsorships and on each attendee's contribution of a toy (or clothing, books, games, etc) of \$20 or greater value for admission. Our

organization is comprised entirely of volunteers who help with the financing, planning, and executing of the Jingle Ball. All monetary proceeds go toward the event expenses, and all of the toys are distributed to Wake County children.

For more information on the Jingle Ball and the Capital City Clauses, please visit www.jingleball.org.

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Guests at the 2006 Jingle Ball at Exploris



Some of the Capital City Claus volunteers with just a few of the many toys collected at last year's event.



THE RALEIGH TIMES

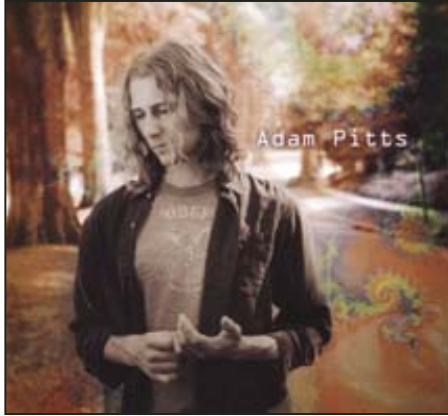
Check out our new wine list featuring many well-priced small production and organic selections

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This is our inaugural Local Music Review column by one of the most knowledgeable music icons in Raleigh, Dave Rose. Partnering with Andy Martin, Deep South has helped bring bands to many of Raleigh's music venues as well as around the country. Working with Dan Douglas and the Raleigh Convention Center again this summer, they produced the Downtown Live series in Moore Square for its fourth successful year. And they're working on some new ideas for next year that you'll hear about in the Downtowner soon.

Being a big fan of the Raleigh Downtowner, as we are of Deep South's ventures including Deep South-The Bar, Dave mentioned one day that we needed a music column in the paper. We couldn't agree more, and thus the Deep South Local Music Review was born. You won't find any negative or bad reviews here. We'll take a look at a wide range of music types, from rock to reggae, country to classic, and will only include the bands who are worth seeking out and finding in your favorite local music hangout. Bands that still need some work or might not be that great surely already know it and we don't feel the need for any more negativity in the world by bringing it to your attention. Enjoy the reviews, check out the bands when they're in town and be sure to mention you read about them in Dave's Raleigh Downtowner Music Review.



Adam Pitts

"Adam Pitts"

www.myspace.com/earos

After being a staple in the local live music scene for almost two years now, Hickory native and now Raleigh resident, Adam Pitts has stepped things up a notch by releasing his debut solo record. This six song CD is a mix of well-crafted tunes seemingly influenced by everything from The Beatles to Stevie Wonder to Aerosmith. I've had the fortune of working with Adam quite a bit in the area, including booking him as a featured regular at Bud Light Downtown Live. I know first hand his multi-instrumental talents and chameleon-like voice can win over even the most stubborn of crowds. As for this CD, the song Diane Daily is a solid stand-out here, showcasing obvious songwriting talents. I look forward to hearing more, which is fortunate, as I just received word he's already begun work on a second record.

Brite Boy

"Peartree Sessions"

www.myspace.com/briteboymusic

I can't walk two blocks on any street in downtown Raleigh without seeing a flyer for an upcoming Brite Boy show. In a world where most bands' idea of self-promoting is a posting on myspace, Brite Boy kicks it old-school both with their marketing and their sound. There's something very real about this band and it shows on Peartree Sessions, produced by Raleigh's Grand Poobah of hipster rock-n-roll, John Custer. Grooves that are right in the pocket and guitar tones that don't fight with the rest of the song make this recording comparable to that of any A-level national record. We'll be hearing a lot from Brite Boy in the future, I hope. This is one of those bands that are fun to root for on their quest for national recognition.



Brooks Wood Band

"Breathe In, Breathe Out"

www.BrooksWoodBand.com

Acoustic pop-rockers Brooks Wood Band released this, easy to listen to, four-song EP in 2006. Breathe In, Breathe Out was produced by Ted Comerford (Ben Folds, American Hi-Fi, Virginia Coalition). The CD is a little reminiscent of the Cravin Melon / Far Too Jones / Athenaeum sound that was aligned with North Carolina in the mid to late 90's. I say this in a positive way, in that all of those aforementioned bands were prolific songwriters. The band tours all over the southeast and from the sound of the disc would seemingly put on a nice head-bobbing show. Find out on December 22 as they open for a reunited Weekend Excursion at The Lincoln Theatre in Raleigh.

By Dave Rose

Dave Rose is the co-founder and co-owner of Deep South Entertainment. Deep South Entertainment formed in 1995 and is a record label, artist management company, and concert event production company with offices in Raleigh, North Carolina and Nashville, Tennessee. Deep South is best known locally as producers of the Bud Light Downtown Live summer concert series featuring national recording artists. Their latest addition to downtown Raleigh is Deep South-The Bar.



Oldies But Goodies



By James Sutton
Director of Education & Outreach, Raleigh City Museum

Downtown Raleigh has a host of new restaurants opening. In fact, with over 130 restaurants, bars, and cafés in the downtown area you can eat out everyday for lunch and dinner for two months straight without going to the same place twice.

With all these new restaurants and exciting developments in downtown, it's sometimes easy to forget about the ones that have been here for years and years. There is a very good reason that places like Mecca, 42nd Street Oyster Bar, and Clyde Cooper's have remained open longer than other restaurants downtown. In spite of being surrounded by new development, these places have consistently offered good food and great service.

Visitors will certainly notice the construction of Raleigh's soon-to-be tallest building on Martin Street. However, in the shadow of this mammoth development is Raleigh's oldest restaurant – the Mecca. When the Mecca opened in 1930 the population of Raleigh was 37,000 (it's almost ten times that now). It's not that different today from when it opened, but they will be glad to show you their original menu if you'd like to compare. And what the Mecca lacks in modern convenience (no credit cards), it more than makes up in southern charm and character.

In 1931, downtown's second oldest restaurant opened up at the corner of West and Jones Streets. Prior to the end of prohibition they were known primarily for their oysters, but in 1933 they became the first place in Raleigh to offer beer in a frosted mug. After that, the location began operating under its current name, the 42nd Street Oyster Bar. Today the 42nd Street Oyster Bar is very close to many newer restaurants dotted along Glenwood South.

And let's not forget Clyde Cooper's BBQ on Davie Street near the intersection of Davie and Wilmington. Cooper's has been dishing up BBQ for hungry downtowners since 1938. To make way for new developments, Progress Energy has torn down nearly everything on that block except for Clyde Cooper's. When asked about their building being left untouched, Barbara of Cooper's replied, "We [Clyde Cooper's] are a Raleigh icon and nobody wants to get rid of an icon."

Indeed, Barbara. Indeed.

Other historic eateries include The Roast Grill, Finches, and the Player's Retreat just to name a few. Hidden among the many skyscrapers and newer restaurants these places remain as precious gems serving up good food, charm, and lots of character. Be sure to visit them when you come downtown.

The Raleigh City Museum is committed to the preservation of all aspects of Raleigh's history, and the staff regularly enjoys the city's many fine historic eateries. Come downtown, grab a bite to eat, and then visit the museum's many exhibits on the history of the city. The museum recently reopened an exhibit on the history of Fayetteville Street that features many eating establishments that used to be located on the street. The museum is located at 220 Fayetteville Street in the historic Briggs Hardware Building and is open on Tuesdays – Fridays from 10am – 4pm, and on Saturdays from 1-4pm. Photos courtesy of the Raleigh City Museum



Mecca Restaurant has been serving downtown diners since 1930.



Clyde Cooper talks with a Raleigh mounted police officer in front of his restaurant on Davie St. in 1980. Mr. Cooper died in 1998 but folks still enjoy his BBQ.

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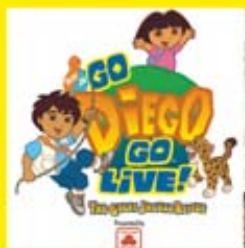
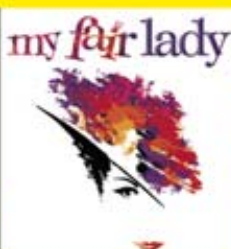
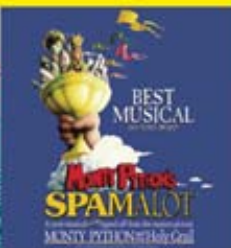
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what's new

Globe Restaurant



and you don't have to have a reservation: walk-ins are welcome. The salmon dishes are always superb and the foie gras is sensational. In short I have tremendous respect for Heath and Bistro 607—which is why I was pleased the other evening to dine at Heath's newest eatery, Globe, located at 510 Glenwood Avenue in the 510 Building complex (Globe's entrance faces Glenwood Avenue in the same building as Bogart's and Red Room).

My first impression: the entrance door to the restaurant is heavy as lead so this is the perfect place for men to regress to those by-gone gentlemanly ways: opening the door for your lady. Once inside you feel as though you're cocooned in a rich walnut shell that's cracked open, allowing you to gaze up at passing clouds (the cloud effect occasioned by the use of large frosted glass palettes of indirect lighting—very soothing).

Naturally one is led to compare Bistro 607 with

Globe. Bistro 607 offers a café ambience; Globe, a gentlemen's club elegance. The fare at Bistro 607 is nouvelle American (heavy on French techniques) while Heath opened Globe in order to prepare, as he put it, "the good foods of the world—no culinary limitations," hence the name "Globe."

I was turned on by Heath's description of the pastrami that he makes in-house. A pastrami and Swiss cheese



on rye is offered on the lunch and late night menus. I had to taste the pastrami so I ordered the sandwich. Interestingly, the pastrami here is true to its roast beef roots, definite flavor of beef, rather more so than NYC deli-style. The pastrami was tender, thinly-sliced and generously portioned. I recommend the sandwich.

I plan a more ambitious foray of the Globe menu and will report soon, but for now just know the Globe is open for business. And if you're wondering, Bistro 607 is open, with Heath, who is executive chef, spending time between each. At Globe, the man heading up the kitchen is Gray Modlin, who cut his culinary teeth in Manhattan and France before coming to Raleigh.

The Globe, 919.836.1811
510 Glenwood Avenue, Suite 103
Raleigh, NC 27603

Lunch: Mon-Fri 11:30am - 2pm

Dinner: Mon-Sat 5:30 - 10pm

Late Night Menu: Thu-Sat 10pm - 2am

By Fred Benton, City Style Editor

Heath Holleman, a gifted young chef, is truly a Raleigh treasure. His restaurant, Bistro 607 at 607 Glenwood Avenue, has reaped accolades from diners and critics. One of the many reasons I like Heath so much is that he's an unassuming and humble chef, despite his obvious talent. He enjoys teaching Sunday school and involving himself with the kids through his deeply-held Christian beliefs. I enjoy trying to shock Heath when I'm there, but he always remains unruffled.

As a diner, I love Bistro 607 for the fact that it's informal, intimate, unstuffy

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By J.T. Gannon



By the time Nick Hagelin began being called a Modern Day Renaissance Man he had already staked out an impressive claim to the title. As the self-conscious alternative to the typical rock and roll artist found in the downtown Raleigh's current music scene, Hagelin has combined a well-defined work ethic, smart wit and style into award winning lyrics and an enchanting stage presence.

As the winner of the North Carolina Songwriters Co-Op 10th annual Song Writers Contest by Sam Ash Music, Hagelin swept the talent field of finalist by performing "Paint this Room" and "Strawberry" live before a panel of industry professionals. But this is not the first time industry insiders have noticed the engaging Hagelin. While attending the School of American Ballet located at the Lincoln Center in New York City he balanced a full academic schedule with music and an acting career. Hagelin appeared in numerous commercials, on the hit television show "Law & Order Special Victims Unit" and in the Kevin Kline movie "The Emperor's Club" before reaching

Carolina Ballet Member Nick Hagelin First Place Winner in NC Song Contest

a crossroads in what direction his life would take. Dancing since the age of 8, Hagelin was taught early on the importance of self discipline and the importance of direction. It came as no surprise to friends and family when he decided to dedicate his senior year to nothing but dance, and dance he did, attracting the attention of the Carolina Ballet under the artistic direction of Robert Weiss.

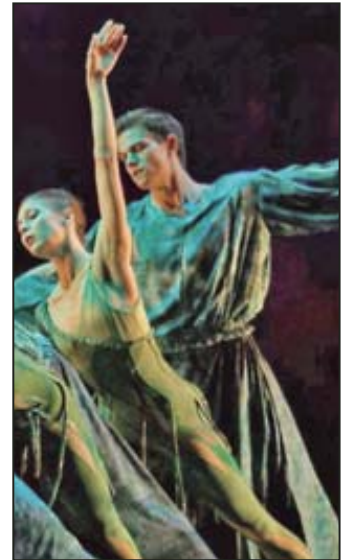
Over the course of his career he had never abandoned his passion for music but had been unable to experiment



musically until settling into his new routine of life in Raleigh. Hagelin found himself with a desire to chase down the open mic scene. Armed with his acoustic guitar, he played whenever and wherever he could, usually without the fanfare he was used to receiving while on stage with the ballet. He eventually met local established artist Grant Haze, who shared his knowledge and paired up with Hagelin for some old-fashioned soul searching jam sessions.

The hard work has paid off in the form of his latest CD, *Fighterplane*. In the songs on this release, his many eccentric musical influences are evident. The combination of bluesy riffs, passionate lyrics and heart-inspiring love songs makes one wonder is he setting out to capture his life's experience all in the span of one album. His fun-loving relaxed songs highlight his youth but also showcase his playing talent. Considerably rougher and edgier than what some might envision as the stereotypical ballet dancer, Nick Hagelin is another surprising gift to the new downtown art scene in Raleigh. Nick Hagelin will be appear-

ing next at the Blue Martini on Sunday, Nov. 18th for the Benefit *Rock-n-Blues*.



J.T. Gannon is the owner of Future Marketing & Design. She can be contacted at JT@raleighdowntowner.com.

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Our AROUND TOWN photos for this issue were taken at the recent Raleigh Downtowner Open House and 2nd Anniversary Party. We celebrated our new office on West Jones Street and the beginning of our third year with over 150 friends, clients and business colleagues.

--> Be sure to mark your calendar for our next party, the Downtown Santa Benefit and help us collect toys and clothes for the needy children of Wake County. Page 17 for info.



Steve Votino owner of McNamara Properties, Kristina Mitten-Sanders of the Community Music School, J.T. Gannon of Future Marketing, and Crash Gregg, publisher of the Downtowner



Doro Taylor of Doro Taylor Properties, Jeff Glenn, Senior VP CB Richard Ellis, and Tracey Kunz of Archwood Building



Sesha Gaston of the American Diabetes Association and Annie Nice, GM of Tir Na Nog Irish Pub



Downtowner co-founder, Randall Gregg

AROUNDTOWNAROUNDTOWNAROUNDTOWNAROUND



Brie and AnneMarie made sure the party ran smoothly



Downtowner photographer Jeff

We'd like extend our thanks to the following for making our party a huge success:

The Greater Raleigh Merchant's Association, Integra Mortgage, Big Boss Brewing Company for the great beer, Baywood Cellars' Chef Lorena Garcia label wines, Larry and Larry's Beans for the always perky coffee, DJ Steve Stowe, our photographers Tim Pflaum and Jeff Basladynski, and our Char-Grill cook J.L.



The new Downtowner office as night falls on the party



Tommy Pope of Equity Services, Sherri Hupko from Strategic Technologies, Max Peek of Waterton Associates, Elizabeth Ray with ReMax, and Tom Bennett owner of Bennett Flooring



Guests enjoy a wide variety of food catered from Conti's Market and Char-Grill (cooked to order), along with plenty of tasty appetizers, Big Boss beer and Lorena Garcia wine



Jeff Glenn, AnneMarie Woodard, Crash Gregg, and Toni Hernandez, owner of Salon 21



Regi Swicegood of Swicegood Properties



Anne Porterfield, Costume Director for Carolina Ballet and Joan Cavines, Director of Sales and Marketing for Carolina Ballet

TOWNAROUNDTOWNAROUNDTOWNAROUNDTOWN

Enjoying the food: Rachel Gragg from Broadway Series South in the left background, and Angus Barn's Karen Dorsett and Susan



Jessica Coscia and Ellen Fragola of the Downtown Raleigh Alliance



J.L. from Char-Grill cooking up authentic Char-Grill burgers for guests



Downtowner intern Brie, always with a smile

Tracey and Mike Brannock



DJ Steve Stowe entertained the crowd all night with a great mix of music



Conti's Italian Market

Neighborhood Italian Grocery/Deli Adds Flavor to Downtown Raleigh



By Jenny Fredette

The next time you're leaving downtown Raleigh—driving north up Person Street, just past the historic Krispy Kreme store—take a look to the right and tell me you don't see Tuscany. It's there. Well maybe not Tuscany, it might be Sicily. Or maybe it's Venice or Milan. Whichever place it may be, I promise you this—it's a piece of Italy right here in Carolina.

If it seems that reaching the big boot takes less time than ever, you can thank Rick Conti. The legend himself opened Conti's Italian Market seven years ago. While the market now offers a fresh deli—enjoy a grilled Panini or authentic lasagna with a glass of wine—the emphasis has always been on the groceries. The

surrounding neighborhood is gastronomically supportive, but the diehard customers come from as far away as South Carolina, Virginia, the Outer Banks, and even Tennessee, with coolers in tow, eager to stock up on difficult-to-find imported Italian foods.

And what is it they're screaming for? "My bestseller is, hands down, prosciutto di Parma," says Conti. The dry-cured ham is incredibly popular, with fans paying up to 23.99 per pound for the gold version of the aged Italian fare carefully sliced by the staff.

It goes to show that fresh meats and cheeses are one of Conti's hallmarks. The cheese selection ranges from provolone to parmigiano-reggiano to grated parmesan and romano. Conti carries parmesan cheese that's been aged

for three years. He notes that it's difficult to find parmesan more than one and half years old anywhere else in the Triangle, and his price on the aged cheese is competitive with other stores' younger varieties.

Beyond the meats and cheeses, Conti stocks a wide variety of Anna and di Cecco brand pastas – unique shapes, whole wheat, spinach, and non-wheat. The pasta selection is rivaled by the authenticity of the sauces. Conti even sells his mother's and grandmother's special recipe sauce in the frozen section. (Note to the risk taker: his grandmother's marinara packs more spice than most hot-rated Mexican salsas.)

Wines are yet another area where the Italians excel. A wide selection fills Conti's wine room, representing a taste of the more than 2,000 grape varietals that exist in Italy. (Don't count on Italian beer—he stocks them, but only two kinds exist. "Go to Germany!" Conti jokes.) His expertise in Italian wines comes in handy for brides or event planners. They gain access both to his wine savvy and his generous discount on case orders of three or more.

Things get interesting when it comes to dessert. "I'm proud to say we have the only cannoli bar in town... probably the only cannoli bar in the world," he continues. (He's one for superlatives, noting—albeit accurately—that his market is Raleigh's oldest downtown grocery store. Then again, it opened in the year 2000.) The fresh cannolis are a real treat, boasting a sweet flavored cream wrapped in fried pastry dough. Or, take a walk to the frozen section for some Bindi gelato or cheesecake delivered straight from Italy.

While the unique items are Conti's best selling point and make Raleigh a more deliciously diverse place to call home, there's a bit of romanticism in the market's very existence. Competing with major grocery stores and their enormous purchasing power is difficult. How many corner, mom-and-pop grocery stores do you know of, and how many do you patronize? Having direct relationships in Europe and the New York area helps Conti, though. If shoppers want something uniquely Italian such as a particular brand of crushed tomatoes or real brickoven pizzas made and frozen in Italy, chances are that they're any-

where from fifty cents to two dollars cheaper at his market (or simply unavailable at mainline grocery stores). Visitors won't fare quite so well on the price of common items such as canned tuna that can be stocked in mega-grocery bargain bins.

Somehow, Conti's Italian Market is working its way into the to-do lists and hearts of area residents. I know many of our local celebrities stock up at his store, yet Conti is reluctant to give names, a mix of humble and protective, as if they're family. When I inquire about specific people, Conti answers, "Yes, they're regular customers."



Rick's customers are always greeted with a warm welcome and a smile

Our interview is briefly interrupted when a middle aged woman and her elderly mother walk in the store. The greeting is culturally fascinating. The two embrace, they speak loudly and laugh, and Conti insists on pouring the elderly woman a special glass of wine. He pulls the cork, and she gives back a big smile of satisfaction. It's the Italian way of embracing friends as family, and sharing life over good food and good wine. Italians call it "la dolce vita"—the sweet life.

Conti's Italian Market
618 North Person Street
Raleigh, NC
919.836.8368

Hours
Tuesday through Friday 11am-7pm
Saturday 10am-6pm
Sunday 11am-5pm
Closed Mondays

Jenny Fredette is a freelance writer. She is also the owner of JF Creative Communications, a Raleigh-based company that offers commercial writing and public relations services. She can be contacted at jenny@raleighdowntown-er.com. ■RD

EDITORS NOTE: Be sure and order the Prosciutto di Parma, custom sliced paper thin. You won't be disappointed...





Raleigh Downtowner 2nd Annual "Downtown Santa Benefit"

The Raleigh Downtowner is hosting their 2nd Annual Downtown Santa Benefit, to be held at Tir Na Nog in Moore Square Sunday, December 16th from 7-11pm. The benefit is held to collect toys and clothing for children, as well as pet food for the local SPCA, and is sponsored in conjunction with TriSports Social Club and Integra Mortgage.

The event is semi-formal (ties/dresses are requested, but not necessarily on the same person). Guests are asked to bring an item (or items) with a minimum value of \$20 (see donation list), or tickets are available for \$20. Guests are asked to RSVP at www.raleighdowntowner.com/santa and advance tickets are available at the Raleigh Downtowner



Last year's Downtown Benefit was a great success collecting over 200 toys and donated items

office and at the event.

Included with admission are free wine and beer, a scrumptious array of food, and live music. Many door prizes will be given away including free dining certificates at downtown restaurants, theatre and ballet tickets, and much more. Downtowner photographers will be taking photos to appear in upcoming issues and on their website.

Last year's event was a huge success and helped collect over 200 toys and other donated items for the Boys and Girls Clubs of Raleigh and Durham, as well as the local SPCA. With your help, we hope to make

this year's event even more successful.

Please be generous this season and help bring holiday cheer to as many as possible this year. A smile on a child's face this Christmas would be a wonderful gift to give.

Downtown Santa Benefit donation items:

- New children's toys and stuffed animals
- New children's clothes (infant to age 16)
- Blankets
- Jackets (children and adult, both new and used)
- Non-perishable foods

For local animal shelters, we will also be collecting:

- Dog/cat food (cans or bagged)
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<u>Sunday 11/11 (9:30pm-1:30am)</u> SAM FISHER	<u>Saturday 11/24 (9:30pm-1:30am)</u> RALEIGH ALL STARZ
<u>Wednesday 11/14 (9pm-1am)</u> JOHN ORLANDO & FRIENDS	<u>Sunday 11/25 (9:30pm-1:30am)</u> SAM FISHER
<u>Thursday 11/15 (9pm-1am)</u> ADRIAN DUKE PROJEK	<u>Wednesday 11/28 (9pm-1am)</u> JOHN ORLANDO & FRIENDS
<u>Friday 11/16 (9:30pm-1:30am)</u> COOL HEAT	<u>Thursday 11/29 (9pm-1am)</u> CAFÉ MARS
<u>Saturday 11/17 (9:30pm-1:30am)</u> JOHN ORLANDO & FRIENDS	<u>Friday 11/30 (9:30pm-1:30am)</u> ADRIAN DUKE PROJEK
<u>Sunday 11/18 (9:30pm-1:30am)</u> SAM FISHER	<u>Saturday 12/1 (9:30pm-1:30am)</u> AL WILLIAMS BAND
<u>Wednesday 11/21 (9pm-1am)</u> BIG RICK & THE BOMBERS	<u>Sunday 12/2 (9:30pm-1:30am)</u> SAM FISHER

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The Crafter's Flea Market Downtown

By Allison L. Beale



Those in-the-know wait in anticipation. You who haven't-been-so-privileged owe it to yourself, your love for inimitable goods and your sheer appreciation for local Triangle designers to make the Crafter's Flea Market your next destination. As long as you show up, you're in luck. Head downtown to kick off your holiday shopping at the next market on November 24th, open from 9 a.m. until 3 p.m.



in-the-knows prefer unique and locally designed wares, right? Add to it that open air shopping (downtown, no less) is always better than racing around a windowless mega-chain, and you've got the perfect set-up complete with one-of-a-kind items and a skyline!

Boasting more than 40 vendors from Raleigh and neighboring towns, the Crafter's Flea Market is a sought-after venue for jewelry, handmade soap, handcrafted tiles, wearable art, clothing, fabric, beads, pottery and dare we say, more! Inspired by open-air flea markets in New York and Paris, founder Mary Michele Little made the smart decision to host a market for local artists and craft makers to sell their handmade wares as well as one-of-a-kind supplies, thus the first Crafter's Flea Market in July 2005.

Just when you thought you had hit all of the best shopping spots in the Triangle, a parking lot becomes a shopper's delight. Not your average shopping plan for the weekend after Thanksgiving, this trusty market is conveniently located in the Ornamentea parking lot (509 N. West St.) and vicinity. Surely you're longing for any excuse not to venture out to the nearest shopping mall with the other crazed shoppers who love all things commercial. Besides, you and those other deserving

Offering fresh energy and locally made designs to boot (enough to stand confidently next to markets in favorite cities), the Crafter's Flea Market held three to four times a year is sure to please. Want more? Visit www.craftersfleamarket.com.

Allison is president of George Public Relations located at 19 W. Hargett Street, Suite 200 in Raleigh. She can be reached at 919.755.3625.

BETTER LIVING

Fred Benton *knows* the Triangle! Benton, former syndicated columnist, long-time food editor of SPECTATOR Magazine, reviewer for Citysearch.com and a food writer for METRO Magazine, is pleased to recommend to our readers the following as "better living" businesses of particularly high standards and quality.

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Our roots in the Triangle community run deep. To learn more about the residential real estate company voted "Best In The Triangle" visit www.yshomes.com.

Angus Barn - Glenwood Avenue, close to RDU International Airport, 787-3505. The premier steak house in North Carolina: the legend of the fine cuisine here continues every evening. Award-winning wine cellar. Reservations recommended.

Bistro 607 - 607 Glenwood Avenue, 828-0840. Chef-owner Heath Holloman is, in my opinion, one of the most talented chefs in the area! Pay special attention here to foie gras preparations and farm-raised salmon dishes. Open for lunch and dinner. Reservations strongly recommended. Bistro607.com

42nd Street Oyster Bar - 508 West Jones Street, Raleigh, 831-2811. Best fried oysters ya ever smacked lips over! 42ndstoysterbar.com

EVOO - 2519 Fairview Road (at corner of Oberlin Road), 782-EVOO. This neighborhood-feel eatery serves up exceptional Mediterranean cuisine under the watchful eye of well-respected and loved chef Jean Paul Fontaine. Open for lunch and dinner. 782evoos.com

larrysbeans.com - Your web site for premium "fair trade" coffees: can't live without their El Salvador Dali coffee blend or this time of year, the holiday blend. Larry's Beans purveys to only the finest coffee houses. 828-1234

The Point at Glenwood - 1626 Glenwood Avenue at Five Points, Raleigh. Neighborhood ambience. New menu! 755-1007

The Lamplight Inn - Henderson, 252.438.6311. A country bed and breakfast. Pet-friendly, close to Kerr Lake. www.lamplightbandb.com

NoFo - 2014 Fairview Road, Five Points, Raleigh. The café for breakfast, brunch, lunch & dinner. And the retail for provisioning the luxurious larder and cooking accoutrements to turn functional kitchens into art spaces. nofo.com. 821-1240

Seaboard Wine & Tasting Bar - Seaboard Station, Raleigh, 831-0850. Uptown ambience with focus on exceptional European wines with knowledgeable staff. Complimentary wine tasting, Saturdays, noon to 4 p.m. seaboardwine.com

Sew Fine II Draperies and Interiors - Sutton Square Shpg Ctr, 5850 Fayetteville Rd, Durham, 806-3638. A Hunter-Douglas Centurion member. Free at-home consultations. Visit sewfine2.com

Vacuum Cleaner Hospital - 300 S. Elliott Road, Chapel Hill, 919.968.0711 or 800.755.9057. The Triangle's specialists for CENTRAL VAC systems! Free estimates! Visit www.vacuumbospital.com

Glenwood Grill - Glenwood Village Shopping Center, 782-3102. Upscale casual, very neighborhood with memorable food prepared by chef John Wright. Menu changes every 2 weeks. One of my favorite hang-outs. Glenwoodgrill.com

Cafe Tiramisu - North Ridge Shpg Ctr, near Ace Hardware, Falls of Neuse Road, 981-0305. Best pork dish around: Stuffed Pork Loin Chop. But all is noteworthy at this family-owned Italian eatery!

Seaboard Imports - Seaboard Station, Raleigh, 838-8244. My favorite store! Fun and funky to chic sophistication home and personal decorating. Fashion statement jewelry.

Nina's Ristorante - 8801 Leadmine Road, Harvest Plaza, 845-1122. Owned and operated by "mom and pop" Chris and Nina Psarro. Nina, to me, is the Goddess of Italian cookery. Nina's Ristorante is critically acclaimed as the best Italian restaurant in the area!

If you would like to propose your enterprise as a better living business to be included on this list please write fred@raleighdowntownowner.com or call 782-5276.

HOLIDAY SHOPPING!

15th Annual
ArtWalk

Sun, Dec 2
from 1-5pm

Rain date: Sun., Dec. 9

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for more information visit www.boylanheights.org

Sign Up for Free Reader Rewards!

Readers have been signing up for reader rewards and enjoying the great prizes. The Downtowner is proud to continue yet another issue of Reader Rewards. Each month, we give away lots of gifts and services to our lucky readers. This month, we have over \$500 in giveaways!

To sign up for Reader Rewards, just visit our website at www.RaleighDowntowner.com and click on the SIGN UP NOW! button. You'll be eligible to win Reader Rewards each month as well as receiving the new online edition of our newspaper, which will begin later this fall. Our newsletter will help keep you informed about all the latest news and events happening in and around Downtown Raleigh, plus give you even more chances to win great prizes.

THIS MONTH'S READER REWARDS

- Four orchestra seating tickets from **Broadway Series South**, to any upcoming 2007-2008 season show, including My Fair Lady, Riverdance, Spamalatot, and others. www.broadwayseriesouth.com

- Four dress circle tickets from the **North Carolina Theatre**, to an upcoming show including Phantom, Dreamgirls, Peter Pan, and more. www.nctheatre.com



- Four \$25 gift certificates to the **Salon 21**, located in the heart of Glenwood South. Trendy and cutting edge, Salon 21 knows your hair speaks volumes about your style. www.salon21raleigh.com

- Four \$25 gift certificates to the **Blue Martini**, located in the Powerhouse District. Lots of daily specials, great music, and never a cover charge. www.bluemartiniraleigh.com

Congratulations to last month's readers who won all of these great Reader Rewards below:

- Four \$25 gift certificates to Salon 21
- Four \$25 gift certificates to the Blue Martini
- Four \$25 gift certificates to Amra's

We want to thank all our readers and advertisers for making the Downtowner a huge success. Reader Rewards are our way of saying thanks. **Be sure and sign up and win your share!**

Watch for great rewards coming up this fall including plenty of tickets to the North Carolina Theatre, Broadway South shows, Carolina Ballet, and more. www.RaleighDowntowner.com

Have a Holly Raleigh Christmas CD

Looking for a great local gift to put in the stocking, give to a friend, sister or dad? Then look no further than the second installment of the "Have A Holly Raleigh Christmas" benefit CD, which features original holiday tunes, as well as some old favorites recorded by local bands and singer/songwriters.

"We are grateful to the bands who contributed their time and talents to make this year's CD possible," said Robert Courts, one of the CD's producers. "With the release of "Have A Holly Raleigh Christmas," we hope to continue to raise awareness of the many talented musicians we have here in our area."

Proceeds from CD sales will benefit Community Music School (CMS), a non-profit organization in Raleigh dedicated to providing music lessons and instruments to low-income children in Wake County. According to Kristina Mitten-Sanders, Executive Director of CMS, the Community Music School is excited to partner with Sir Walter Records and the GRMA on this benefit project. Funds raised through the sales of the CD will have a direct impact on their programs and current resources.

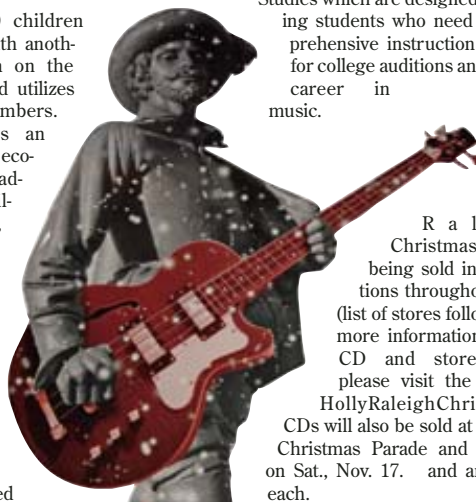
"Community Music School is committed to providing economically disadvantaged children with an experience and education in the arts," Mitten-Sanders

said. "Financial stability is a priority at CMS, and has been since its creation in 1994. With tuition accounting for only 4% of the annual budget, it's necessary to find other means of support for the program. Sales from this year's "Have A Holly Raleigh Christmas" CD can have a big impact on our ability to continue to provide music lessons and instruments to our students."

Community Music School has several programs, but their most popular is PLAY (Private Lessons for At-Risk Youth). Currently, 170 children are enrolled with another 50 children on the waiting list, and utilizes 16 faculty members. PLAY provides an opportunity for economically disadvantaged children, ages 6-18, to receive one-on-one instruction from professional instructors. Each half-hour lesson costs the student one dollar. PLAY is currently located

at the Church of the Good Shepherd during the school year. CMS provides and repairs instruments for the students to use free of charge while enrolled. Music books are also provided if needed. The school helps students of PLAY and their families obtain tickets to performances, concerts and recitals through partnerships with other arts organizations.

Other programs include Music Divine, a program for low-income students with special needs like autism, learning and emotional disabilities, and Independent Studies which are designed for advancing students who need more comprehensive instruction to prepare for college auditions and a possible career in music.



The "Have a Holly Raleigh Christmas" CD is being sold in retail locations throughout the area (list of stores following). For more information about the CD and store locations please visit the website at HollyRaleighChristmas.org. CDs will also be sold at the Raleigh Christmas Parade and WinterFest on Sat., Nov. 17. and are only \$10 each.

CD RETAIL LOCATIONS

- Accipiter
- Capitol City Grocery
- CC & Co. Dance Complex
- Catch22
- Chamomile Cottage Tea Room
- Char Grill (5 locations)
- Chiropractic Fitness Centers
- Colony Theatre
- Crazy Combs
- Crema Coffee
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- Meineke
- Monogram's Inc.
- Ornamentea
- Peche De Chocolat
- Port City Java
- Primp Salonbar
- Raleigh Morning Times
- Red Pin
- Rialto Theater
- School Kids Records
- Seaboard Ace Hardware
- Seagrove Pottery
- Sosta Café (coffee house)
- Spin Cycle
- The Cupcake Shoppe Bakery
- The Third Place



- A 510 Glenwood
- B Bishops Park
- C The Paramount
- D Governor's Point
- E West
- F 1001 Hillsborough
- G The Quorum
- H 150 St. Mary's
- I Park Devereux
- J The Atrium
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- L Cameron Village Condos
- M Hobby Properties
- N Person Point
- O 630 North
- P The Nash
- Q Governor's Square
- R Founder's Row
- S New Bern Place
- T North Blount Street
- U Reynolds Tower
- V Contemporary Art Museum
- W 610 Hillsborough
- X Site One
- Y Lafayette
- Z 222 Glenwood
- AA The Dawson on Morgan
- BB Martin Place
- CC The Hudson
- DD Palladium Plaza
- EE Bloomsbury Estates
- FF West Lane
- GG The Glen on Peace
- HH 712 Tucker
- II Boylan Flats
- JJ The Plaza
- KK The Cotton Mill
- LL 111 Seaboard
- MM David Allen Building

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EVENTS CALENDAR

ON STAGE CALENDAR

Brought to you by 42nd Street Oyster Bar and their commitment to the performing arts and artists in Raleigh.

508 West Jones St., Raleigh
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November 21 - 22

 Carolina Ballet presents
Cinderella / Peter & the Wolf

Join us for this program featuring two charming children's tales. Hailed as "beautifully wrought" by Jennifer Homans of The New Republic, the magical Cinderella returns to the stage to cast its spell with choreography by Artistic Director Robert Weiss to a rich and elegant original score by Karl Moraski. This program also includes the world premiere of Peter and the Wolf.

Call 919.719.0900 for tickets and info.
carolinaballet.com/Cinderella.html

November 27 - December 2

 Broadway Series South presents
My Fair Lady

"Probably the greatest the greatest musical of all time!" - *London Daily Telegraph*.

For tickets, call the box office 831.6060

December 14-23

 Carolina Ballet presents
Nutcracker

It just isn't the holidays without Nutcracker. Hailed as "a fantastic spectacle" by Independent Weekly, Carolina Ballet's Nutcracker delights young and old with imaginative sets and whimsical characters.

Call 919.719.0900 for tickets and info.
carolinaballet.com/Nutcracker.html

January 12-20, 2008

 North Carolina Theatre presents
Dream Girls

NCT kicks off its Silver Season with the spirit of Motown in Dreamgirls, the latest stage to screen phenomenon that swept the Academy and Golden Globes in 2007! The "Dreamettes," a hopeful singing trio from Detroit, desire to break into show business and quickly realize that with big dreams come the realities of heartache, triumphs, breakups and even love.

More information: www.nctheatre.com

MULTIPLE DAY EVENTS Now through Jan 13, 2008

North Carolina Museum of Art: Landscapes from the Age of Impressionism

A beautiful exhibition of 40 paintings, Landscapes from the Age of Impressionism features work by celebrated artists Pierre-Auguste Renoir, Claude Monet, Gustave Courbet, Alfred Sisley, and many of their acclaimed American peers, including John Singer Sargent and Childre Hassam. Organized by the Brooklyn Museum. Tickets available through the Box Office: 715-5923 or on-line at www.ncartmuseum.org. \$15 General admission; \$12 Students, seniors, and groups of 10 or more; Members and children under 6, free.

November 23-25

38th Annual Fine Craft and Design Show
Carolina Designer Craftsmen at the
NC State Fairgrounds, Exposition Center
Fri 6-9pm; Sat 10-6; Sun 11-5

Daily \$6; Weekend pass \$8
A select group of the finest craft artists from across the region will be presenting an original selection of museum quality pieces in pottery, jewelry, clothing, leather, metal, wood, fiber and more. Artisans will be on hand to answer questions and explain their technique. 919-460-1551
www.carolinasigner craftsmen.com

DAILY EVENTS

17 Nov - Saturday

The Greater Raleigh Merchants Association presents the 63rd Annual Raleigh Christmas Parade

9:30am until around noon, Free Parade begins at St. Mary's and Hillsborough Street and ends at Fayetteville and Davie Streets

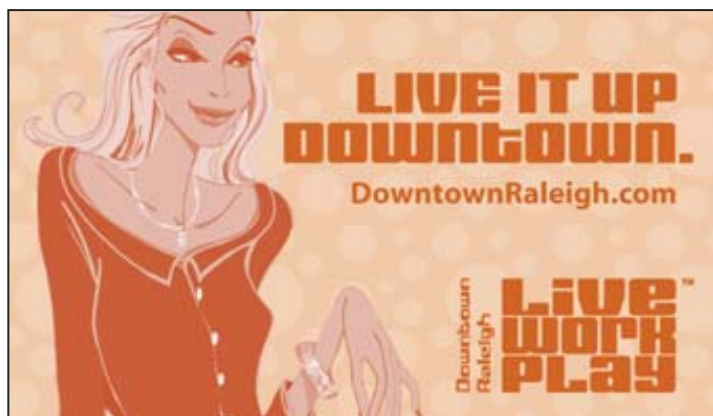
WinterFest, the family fun-filled celebration, will immediately follow the parade in downtown Raleigh's Moore Square Park from 11:30 a.m. until 3 p.m. Local dancers and choirs will perform, and free activities will include face painting, basketball throws, pony rides, a slide, carousel, climbing wall and more. Food from local restaurants will be available for purchase.

17 Nov - Saturday

Artspace 6th annual Collectors Gala and afterparty Artspace After Dark

Individual tickets are \$125 per person and table sponsorships are available at the \$5,000, \$2,500 and \$1,500 level. All Gala tickets include a ticket to Artspace After Dark. Artspace After Dark tickets will be sold separately for \$20 per person in advance and \$25 at the door.

Continued on page 23



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Blue Martini

BLUE MARTINI MUSIC CALENDAR

Sat. Nov 10 > Chop Shop	Fri. Nov 23 > Skeeter Brandon
Sun. Nov 11 > Andy Coats	Sat. Nov 24 > Valentino & the Piedmont Sheiks
Mon. Nov 12 > Russ Thompson	Sun. Nov 25 > Evan Wade
Tue. Nov 13 > Open Mic with Matt Kush	Mon. Nov 26 > Russ Thompson
Wed. Nov 14 > Voodoo Flute (Ladies nite!)	Tue. Nov 27 > Open Mic with Matt Kush
Thu. Nov 15 > Ron Baxter's "R-Effect"	Wed. Nov 28 > Voodoo Flute (ladies nite!)
Fri. Nov 16 > The Heaters	Thu. Nov 29 > West Street Band
Sat. Nov 17 > Tad Walters	Fri. Nov 30 > Swamp Doctors
Sun. Nov 18 > Rock n Blues Benefit Jam	Sat. Nov 1 > TBA (\$5 drink specials)
Mon. Nov 19 > Russ Thompson	Sun. Nov 2 > TBA (\$5 martini specials)
Tue. Nov 20 > Open Mic with Matt Kush	Mon. Nov 3 > Russ Thompson
Wed. Nov 21 > Voodoo Flute (ladies nite!)	Tue. Nov 4 > Open Mic with Matt Kush
Thu. Nov 22 > CLOSED	

This year's Collectors Gala is a celebration of Artspace's contribution to Raleigh's creative class.

The evening will begin with cocktails at Artspace (201 E. Davie Street) at 6:00 p.m. and will include the unique opportunity to sit for dinner in the artists' studios, as well as participate in live and silent auctions. The evening will continue with Artspace After Dark starting at 10:00 p.m. where desserts, live music, and dancing can be enjoyed. All proceeds benefit Artspace exhibitions, educational programs, and community outreach programs for at-risk children and adults.

www.artspacenc.org

2 Dec - Sunday

15th Annual Boylan Heights ArtWalk
Boylan Heights in downtown Raleigh
 1-5 p.m., Free, 828-6888

More than 100 artists will be showing and selling their work on porches, homes and artists' studios. This is a wonderful opportunity to stroll through an historic neighborhood and shop for special gifts for the holidays. There will be a broad range of artwork from both new and well-established

artists, including paintings, prints, woven baskets, custom metalwork, jewelry, clay and porcelain pots, sculptures, yard art, ornamental glass balls, blown glass, beadwork and fabric handbags.

www.boylanheights.org

4 Dec - Tuesday

Big Magic Breakfast
 8:00-9:30am, RBC Center, 1400 Edwards Mills Rd., Raleigh, NC 27607
 Big Brothers Big Sisters of The Triangle is hosting its 3rd Annual Big Magic Fundraiser Breakfast Dec. 4th from 8 to 9:30 am at the RBC Center. The Keynote Speaker is David Thompson, NC State and TBA Legend. Big Brothers Big Sisters of the Triangle is working to ensure that more than 1,100 local children can reach their full potential by providing caring mentors in their lives. For more information about the event including sponsorship/attendance opportunities, please contact Big Brothers Big Sisters of the Triangle at 919-880-9772. For more information about Big Brothers Big Sisters of the Triangle please visit www.bbbstriangle.org.

5 Dec - Wednesday

State Tree Lighting Ceremony and Holiday Festival

5:00-7:30 pm, free

State Capitol, 1 E. Edenton Street
 Governor Mike Easley and First Lady Mary Easley, the Junior Woman's Club of Raleigh and the North Carolina State Capitol staff invite the public to kick off the 2007 holiday season at the State Tree Lighting Ceremony and Holiday Festival. Governor and First Lady Easley will hang wreaths on the west door at 6:15 p.m. and light the state tree shortly thereafter. After the ceremony, festivities will continue with local performers entertaining guests on Capitol Square and on Bicentennial Plaza. Santa Claus and mascots from local sports teams also will join the festivities. The State Capitol will open at 6:30 p.m. for the annual Holiday Open House. Seasonally decorated by the Raleigh Garden Club for more than 30 years, this year's theme will be "Celebrations in North Carolina." Performances by the General Assembly Chorus and the Wake Med Chorus will continue in the rotunda until 7:30 p.m.

6 Dec - Thursday

The Capital City Clauses present the 14th Annual Jingle Ball
 6:30 - 10:30pm at Marbles Kids Museum (formerly Exploris)
 The Capital City Clauses are preparing

for the 2007 Jingle Ball on Thursday, December 6th. The festivities will take place at Marbles Kids Museum, in downtown Raleigh. Since the first Jingle Ball was held in 1994, the benefit has given thousands of toys and articles of clothing to the needy children of Wake County, and we hope to have our most successful year yet in 2007!

www.jingleball.org

18 Dec - Sunday

The Raleigh Downtowner presents the 2nd Annual Downtowner Santa Benefit
 7-11pm at Tir Na Nog Irish Pub

The Raleigh Downtowner is proud to sponsor the 2nd Annual Downtowner Santa Benefit to be held at Tir Na Nog Irish Pub. Guests are asked to bring a children's toy or clothing worth \$20 or more as admission to the benefit. All items and moneys raised will benefit needy boys and girls in Wake County. Pet food and treats are also being collected for the local SPCA. The benefit will include free wine and beer, a vast variety of food and appetizers, and numerous door prizes including tickets to the NC Theatre, Broadway Series South, Carolina Ballet, Charlie Goodnights Comedy Club, restaurant gift certificates, and more.

www.downtownsanta.org

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Landscapes from the Age of Impressionism

NC Museum of Art Exhibition Examines French, American Painters

The current exhibit at North Carolina Museum of Art is *Landscapes from the Age of Impressionism*, an exhibition of forty paintings, including many superb examples of mid- and late- nineteenth-century French and American landscape. Ranging in date from the 1850s to the early twentieth century, the exhibition offers a broad survey of landscape painting as practiced by such leading French artists as Claude Monet and Gustave Courbet and their most significant American followers including Frederick Childe Hassam and John Singer Sargent.

The NCMA wanted to follow the successful 2006 Monet in Normandy exhibition with a show that is equally fascinating and beautiful," said Museum Director Lawrence J. Wheeler. "Landscapes from the Age of Impressionism brings impressionism across the Atlantic by presenting paintings by both French and American artists who worked in similar ways during the 19th century. The exhibition provides North Carolinians with a true sense of how American artists fit into that part of history."

In the mid-19th century many American painters went to Paris. Seeking to improve their skills and find inspiration in Paris and its environs, they attended French art academies and frequented the painting locations made famous by predecessors. Some of the Americans had direct contact with leading French



Pierre-Auguste Renoir, Les Vignes à Cagnes, 1906

landscape painters, sharing landscape sites or seeking informal guidance from admired mentors.

The majority of the American paintings in the exhibition depict American locales, demonstrating the eagerness of these artists to retain their progressive aesthetics after returning home, and to update the American scene in vibrant, innovative canvases. This led to the appearance of American beaches, factories, and cityscapes distinguished by brilliant colors and lively, broken brushwork including Julian Alden Weir's Willimatic Thread Factory (1893) and Willard

Leroy Metcalf's Early Spring Afternoon, Central Park (1911).

Among the earliest works in the exhibition are Charles-François Daubigny's The River Seine at Mantes (1856), and Gustave Courbet's Isolated Rock (1862), which reveal the impact of plein-air sketching practice on landscape art of the period.

Monet is represented in Landscapes from the Age of Impressionism by several works including The Doge's Palace in Venice (1908), The Islets at Port-Villez (1897), and Houses of Parliament, Effect of Sunlight (1903). After selecting a subject, Monet positioned himself before it for hours over a series of days, substituting one canvas for another as dictated by changing lighting and atmospheric effects, and producing a series of works devoted to the same subject under different conditions.

Landscapes from the Age of Impressionism will be at the North Carolina Museum of Art October 21, 2007, through January 13, 2008. General admission is \$15; students, seniors, and groups of 10 or more are \$12. Children six and under are free.

For more information about the exhibition or the N.C. Museum of Art, visit www.ncartmuseum.org or call (919) 839-NCMA.

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NoFo Café in Five Points



By Fred Benton,
City Style Editor

In my opinion NoFo is a class act all the way, from the helpful staff to co-owner Jean Martin.

Jean has been an integral part of the Raleigh culinary scene for several decades now (she began at age three, the same age I began to cover said-scene). In partnership Jean co-owned and operated Simple Pleasures, and still co-owns Glenwood Grill and now, NoFo which she began in Wilmington (NoFo being the Southern drawl-slang for North Fourth, the street on which the original NoFo opened). NoFo has three locations: Wilmington, Raleigh, and Charlotte.

NoFo, located on Fairview Road in Raleigh's Five Points, beside Wachovia Bank is just one of those places that whether I go to the café for a meal or stroll through the upper level of the building that used to be Piggly-Wiggly



Bright colors abound everywhere in Nofo including the tables, walls, chairs and decorations

where I always bought chicken, I get hungry. The upper-level of NoFo is given over to packaged foods, frozen foods and luxurious culinary notions and everything else to tease your kitchen into a soulful fun arena of cooking.

But on a recent day in October it was

lunch that brought me to NoFo's café. Jean and her crew believe fervently as I do that food doesn't have to be fussy to be great so no one need feel intimidated chowing down at NoFo. Jean, a consummate Southern hostess, just wouldn't have that. I've always thought that if Jean operated Le Pyramide in Lyon, France—a superb four-star

restaurant that stands above all others in this most haute of the culinary cities in France—that there would be a pimento cheese sandwich on the menu! So, folks, relax, and let NoFo be Big Mama.

For the longest time I was hungering for a Tuna Melt. This is one of my all-

A wall of real canned vegetables saved from the original Piggly Wiggly store where Nofo is housed are integrated into the bar.



Continued on page 27

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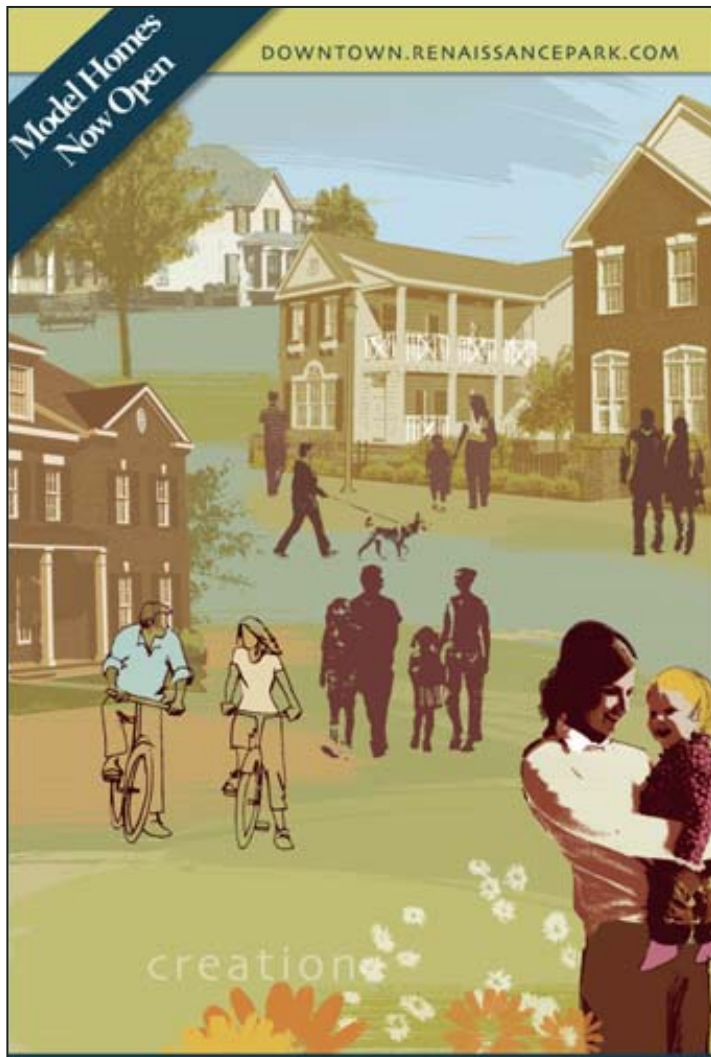
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Continued from page 26



time favorite sandwiches. Simply, it's the bottom of an English muffin, topped with a generous dollop of tuna salad, then covered with Swiss cheese and the whole thing broiled or baked in a hot oven. At NoFo I found heaven in a Tuna Melt. Credits include the bread not being soggy and still crisp plus a delicious tuna salad that was pleasantly sweet without being sugary and lacked the usual intrusive fishiness. But I wasn't finished there. I also discovered a Shrimp BLT that featured shrimp, bacon, lettuce, tomato, Havarti cheese, and mayonnaise on grilled country white bread. How can a culture that had the guts to partner shrimp with grits with such stellar results not try shrimp on a BLT?! Leave it to NoFo to do just that. And naturally I had to accompany lunch with NoFo's famous sweet potato fries, so crispy and naturally sweet! Although for my personal taste I probably would not partner the sweet potato fries with the shrimp BLT again. I think with the shrimp sandwich cole slaw would have been better, but the choice to opt for the fries was mine and couldn't be denied.

For dessert I couldn't resist a salad entree, new to the café menu: Roasted Pear Salad featuring roasted brandied pears blue cheese-stuffed served warm over mesclun with toasted walnuts. Since my belly isn't up to Santa Claus standards I opted to take out another entree which I tried later: the incredible Pimento Cheese Burger that's a half-pound smothered with pimento cheese, sweet pickles, lettuce, tomato, and red onion. Out of this world!! I wasn't quite sure I'd like it but I'm an addict now.

Where NoFo exists, Big Mama is always at home in the kitchen!

■RD

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Dinner: Mon-Thurs 5:30 to 9pm, Fri-Sat 5:30-10pm

Reservations: For parties of 5 or more for dinner

Average Lunch Check: \$12

Take Out: Yes

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Noise Level: Moderate

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Wireless Internet: No

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