

VOLUME 5, ISSUE 1

ENTERTAINMENT, ARTS & CULTURE, BUSINESS, DINING, EVENTS, MUSIC, AND MORE

FREE

Mayor Charles Meeker (center), Harvey Schmitt (right), CEO Greater Raleigh Chamber of Commerce, and David Diaz (left), CEO DRA, atop the RBC Plaza roof



BOYLAN BRIDGE BREWPUB

What's happening at the Pub



JIBARRA AT THE DEPOT

Gourmet Mexican moves downtown

RALEIGH DOWNTOWNER

READER

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R A L E I G H B U S I N E S S



The newest addition to the Downtowner will feature Raleigh business news and articles

elcome to the latest issue of the Raleigh Downtowner Magazine. With this issue, we're presenting the beta version of our newest monthly section, "Raleigh Business." We've listened to many of our regular readers who asked for more information on the local business-to-business economy, which is helping to fuel the growth of downtown. In this and future issues, the *Downtowner* will feature our regular columns but also include interesting and informative business articles about downtown and the greater Raleigh

Each month, we'll interview company CEOs in a business version of our regular 10 Questions column, provide profiles and business briefs of local businesses, and information on downtown from the Downtown Raleigh Alliance and the Raleigh Chamber of Commerce. We plan on focusing the majority of our profiles on local businesses that fall under one of the following categories that:

- follow green/sustainable practices,
- are new and fast-growing,
- have a long and established history, or
- are known for their community involvement.

We welcome suggestions for business profiles, article ideas and CEOs interviews.

Over the next few months, we'll be adding additional columns so that our many entrepreneurial read-

ers stay informed, grow and expand their businesses and better manage their assets, employees and company information.

We've also officially added the word "Magazine" to our name, along with our new logo, which is shown on the cover and throughout the magazine. We're proud to grow alongside Raleigh and share in its success and continued growth.

We look forward to bringing deserved attention to the businesses that are making downtown Raleigh one of the best places to live and work in America.

Crash Gregg, Publisher and the Raleigh Downtowner Magazine staff



Raleigh Downtowner Vol. 5, Issue 1



ABOVE: North view of downtown from the RBC Plaza roof

COVER PHOTO:

We shot our cover photo on the highest point in downtown Raleigh, the roof of the RBC Plaza. Mayor Charles Meeker, Harvey Schmitt and David Diaz enjoyed the spectacular view. Thanks to Highwoods Properties and property manager Angel Miller for providing rooftop access.

Cover shot by Keith Papke, freelance photographer for the Downtowner. Keith can be contacted through www.originalmindproductions.com



The Downtowner is a local monthly print magazine dedicated to coverage of downtown Raleigh.

Our online publication encompasses downtown and the surrounding area.

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UPCOMING ISSUES

Volume 5, Issue 2 - Parking in Downtown Volume 5, Issue 3 - Downtown Living



R A L E I G H B U S I N F S S





Downtown Snapshot

From the Downtown Raleigh Alliance







The Downtown Raleigh Alliance is the leader and champion for a dynamic and vibrant downtown. We are responsible for providing the following services in the Business Improvement District (BID): economic development, advocacy, marketing, and Clean and Safe Ambassador Services. Downtown Raleigh continues to experience significant investment in both the public and private sectors. We are excited about sev-

eral events and projects in 2009. The 2009 Downtown Raleigh Home Tour will take place on Saturday, May 16, 11am-5pm. More information about this event will be made available at the end of February. Information including a map and schedule of events for the First Friday Gallery Walk program is available on the DRA website: www.GoDowntownRaleigh.com

RETAIL STRATEGY PROJECT

The Downtown Raleigh Alliance along with the City of Raleigh has hired retail consultant Michael J. Berne (MJB Retail Real Estate Consulting Firm from NYC) to conducting a retail strategy and implementation program for downtown Raleigh. The project began in August 2008 and will end in May 2009. The main goal of the program is to develop a retail vision to support existing retailers and engage new retailers that will strategically position downtown as a shopping destination. Key elements of the process include a market assessment, competition analysis, and stakeholder engagement to provide insight and context for the downtown submarket. (See page 4 & 5 for an interview with Michael Berne on this project.)

DOWNTOWN STATS

There are over 280 street-level shops, restaurants, and service businesses operating in downtown

Raleigh. 96% of those businesses are independently owned or operated. In 2008, downtown realized a net gain of 26 street-level businesses.

Hotel rooms in downtown Raleigh (2008): 1.010

DOWNTOWN POPULATION INFO

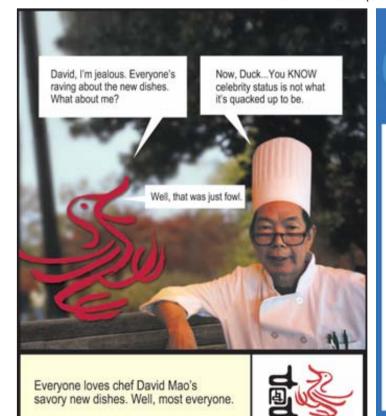
Estimate: 5,000+ residents in downtown area (based on 3,400 residential units, 1.5 per household average)

2008 total population within 1-mile of downtown centerpoint: 13.187

Median household income within 1-mile: \$33,592 Median age within 1-mile: 34.7

Population 25+ by Educational Attainment: Bachelor's Degree 20.2%; Graduate/Professional Degree 14.4%

Source: U.S. Bureau of the Census, 2000 Census of Population and Housing; ESRI forecast for 2008



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Researching Downtown Retail Options

By Crash Gregg

ix months ago, the Downtown Raleigh Alliance commissioned retail consultant Michael J. Berne for for a nine-month retail strategy and implementation program. Berne is developing a market assessment of retail spaces downtown, including a competition analysis of nearby shopping areas and a tenant mix analysis. Meeting with city officials, commercial and retail brokers as well as downtown property stakeholders, he is trying to delve deep into the psyche of local patrons and immerse himself in downtown culture to understand our community's unique personality and economic needs.

Now more than halfway through the program, Berne and members of the DRA are jazzed about downtown Raleigh's evolution as a dynamic and thriving urban center. We sat down recently with Berne and Paul Reimel, DRA's Economic Development Manager, to talk about their work to create a retail vision for downtown Raleigh.

What is the focus of your work in Raleigh?

MICHAEL BERNE: It's a three-pronged assignment. The first phase is market analysis - understanding what's driving retailers to downtown Raleigh and determining what the potential is going forward. What's happening now and what do we do from here? The second phase is trying to develop buy-in from the people who are ultimately going to be responsible for implementing our recommendations. In the end the realization of what we're proposing is going to depend on property owners, brokers, elected officials and any number of stakeholders. The second phase is focused on trying to get them to buy into the vision. The third phase is to enable them to hit the ground running. Right now we're midway through the first phase. We're working on the market analysis, and once that's been reviewed and integrated, then we'll start on the second phase and try to build some consensus among the people that really need to be convinced. Part of my firm's approach is total immersion. We're here for a good amount of time and we try to eat, sleep, and breathe downtown Raleigh. There is never a moment when I'm here that I'm not on the job.

PAUL REIMEL (DRA): One of the key factors to relay is that this is a long-term approach. We're gathering information on what we have, where the vacancies are and what business owners are looking for. There are a lot of opinions about what we want to see developed and about keeping the authentic characteristics of downtown. We're really trying to figure out what that vision is going to be. We've already met with a lot of brokers to plant the seeds and to get them to understand we want their input about the challenges they are confronted with. We're really excited and this is a very comprehensive program.

BERNE: Two points to underscore is that, for one, retail recruitment is a marathon, not a sprint: it cer-



Retail consultant Michael Berne is digging deep to understand what makes downtown Raleigh click

tainly doesn't happen overnight. It has to be a long-term effort. The second point is that the last thing that I want to do here is write this nice report that gets put on the shelf. That's my worst fear as a consultant, because the whole point here is to actually make something happen. So this market analysis is just a prelude to what the real goal is, which is to actually see some results on the ground, attracting retailers that resonate with the people most likely to visit downtown. Everything is geared towards that.

REIMEL: And by no means are we saying we need replacements for existing retailers. There may be opportunities for the current business owners who are looking for advice on how to better their current retailing skills.

Can you tell us about your background and any previous work you've done?

In a previous life I was a planner, then eventually branched off to start a retail consulting firm based in NYC. About a third of our firm's work is in the NYC metropolitan area. The remainder is in cities and towns across North America. Most of the work is in urban downtown business districts and the majority is for municipal and quasi-public non-profit sector clients – trying to help them understand what kinds of retail are appropriate for the business districts that are involved. I've worked in a lot of downtowns across the country from large to small.

We've worked in Cleveland, Pittsburgh, Toronto, and Mobile, across a wide span of city sizes and challenges.

Are there other cities you've worked with that are in a similar status to Raleigh?

Every downtown is different, and that keeps it interesting. A lot of it is a matter of scale and that can play a role in the types of retail we can attract. Raleigh is unique in terms of the sheer rate of growth of the region. In terms of whether there are downtowns which I have worked that have similar challenges, I really can't say there are any. Raleigh is pretty unique in terms of what it's working with, where it seems to be headed and what it can take advantage of.

What are the easiest and hardest things about what you're doing?

One thing that makes it easy is partly because of the growth rates you see and the dynamism of the population, there is a certain upbeat quality, a real optimism towards the future. [The national recession] in Raleigh feels like more a bump in the road while in other cities it feels like the sky is falling. But more generally there's a clear contrast in terms of how people feel about where the city is headed, which is definitely on the upswing. The hardest

Continued on page 5



R A L E I G H B U S I N F S S



Continued from page 4

part, and it's not specific to downtown Raleigh, is that there are dynamics and markets being tapped that are relatively new to people. The people who are using downtown and who are drawn to it now have to be understood in certain ways that a lot of people aren't used to. That's part of the biggest challenge – communicating who these downtown people are.

Is that due to lack of experience with retailers who don't understand marketing or because it's a new demographic to them that simply wasn't here previously?

Urban retail especially has its ups and downs, and recently a lot of downs. I think part of what has driven the revitalization of downtowns and urban areas generally is the people. They are not always understood to the level of nuance that they need to be, partly because it's still relatively new. We're only now starting to catalog it and understand it. People are drawn to business districts today partly because those districts speak to them in a deeper way. It speaks to the sort of people they want to be, the aspirations they have, and you can see that. It's that which needs to be understood because that is everything when it comes to urban retail. That's the challenge – trying to articulate in a way where it's understood and perceived well.

How do you connect with local people downtown to discover their needs and wants?

We're doing it in two ways. The first way is more formal: we schedule meetings, we're hitting key brokers and we're hitting some stake holders in a formal one-on-one setting. Informally, as I'm spending time here I try to talk to people on the ground, whether they're sitting at a bar counter or waiting tables at a restaurant. You get a sense of the voices you can't access through the one-on-one interviews. You kind of get a sense of the underground and the word on the street.

What are the barriers to entry that are keeping businesses and restaurants from coming downtown, other than the obvious one of investment?

I think there is a question, especially in this economy, of price point. There are also concerns about parking and residential numbers. Businesses want to know they have traffic and not just at certain times of the day five days of the week. Restaurants want to be everyday places to eat. That's part of the appeal about Cameron Village – it's close to downtown, you get some of the lunch trade but you're also surrounded by established residential neighborhoods and the restaurants get some of the shopper traffic. That's what restaurants look for.

What are some of the actions the different stakeholders can take to help pull in retail?

Each piece has to do its part. It starts with proper-

ty holders willing to do what it takes. It also comes down to a larger incentive program, perhaps from the City or elsewhere, but we're still working through that.

What kind of things can local government do utilizing store front façade incentives, assistance programs and tax credits?

It's really too early to tell as we're not at that point in the process yet. There is certainly a significant role for the public sector to play, which can range considerably, and we're still trying to understand what form that could take. In other cities there have been formal incentive programs designed to recruit and sustain retail. We're still discussing whether that's something we want to propose for downtown Raleigh.

EDITOR'S NOTE: We plan a follow up interview with Michael after the Retail Program is complete, and include information and summaries from the Program itself.

Michael J. Berne is the President and Founder of MJB Consulting, a national retail real estate consulting firm based in New York City. His firm is retained by a mix of public/non-profit and private sector clients across the country to undertake market studies, merchandise/tenant mix analyses, revitalization strategies, brand repositioning campaigns, tenant recruitment efforts, etc.



Art I Have Loved

The Triangle's Biennial Art Exchange



Francis Speight, Tayloe House, oil on canvas

March 1-31, 2009



225 Glenwood Ave. 828.7557

www.leehansleygallery.com





CEO 1QUESTIONS

Harvey Schmitt, President/CEO, Raleigh Chamber of Commerce



By Crash Gregg

or this edition of 10 Questions, we had the pleasure of interviewing Harvey Schmitt, President and CEO of the Greater Raleigh Chamber of Commerce. Harvey began his Chamber work 38 years ago. He fell into the business almost by accident after a conversation with someone who applied for the job with no success. He was running a camera for a TV station at the time, and his wife suggested he apply. He landed the job and two-and-a-half years later he was running the Dubuque Chamber. He has helmed other Chambers in Jacksonville and Tampa, Florida, and Greenville, SC. In January of 1994, he moved to Raleigh where, to our gain, he's remained since. Harvey attended high school with his wife Pam, sitting behind her in homeroom. They began dating and have been married ever since. He has two daughters – Sarah who works here in the Triangle, and Katie, who lives in England with her husband and his six-month old grandson.

Tell us about the Raleigh Chamber.

HARVEY SCHMITT: Our primary responsibility is to work with the Chamber board and determine priorities the business community has for growth and development. Then we organize the volunteers and resources to try and get it accomplished. We currently have over 2,600 members representing companies that employ 70 percent of private sector work force in Wake County. It's big into membership services; 85 percent of members are small businesses and are very much interested in what the organization can do for them. We have networking and training seminars that help our members become successful and we also try to build a better place.

How would you describe your job?

The reality is that I am one of the lucky people who fell into a career I really enjoy. I get up every morning ready to go. It's like playing poker: I get a new hand dealt to me every day, and there's a lot of variety, and I find that very attractive. Sometimes I'm impatient with how long it takes to get some things done, but that's about it. It's a great job – especially in a market like this, as dynamic and interesting as it is and with as much upside potential as it has.

$\boldsymbol{3}$ When you came into the Chamber, what was your first order of business?

The thing the board was interested in was focus, and I have always believed the organization has three lines of business: selling the product (Raleigh), building a better product and membership services. I am interested in recruiting new industries and businesses to market, and very much interested in workforce training, transportation and mobility.

4 What are you and the Chamber most interested in now?

In the next 18-24 months the two biggest issues facing us are economic and transit. First, how do we cope with the current economic conditions? The economy is forcing companies to re-evaluate how they are organized, which means consolidation or moving into communities that have greater value propositions. We have seen companies that are thinking of consolidating here and also having companies that want to restructure how they are set up and Raleigh usually ends up being an option. The second issue, transit, will be a big issue in legislature this year for our community. We need to get local authority to finance transit, which will more than likely be a sales tax, but the state has to give Raleigh and Wake County the authority to do so.

5 What is your preference for all the performing arts?

That's a good question. Probably the plays, but I'm also a fan of the Carolina Ballet. I don't go as frequently as I'd like, but I think they do a great job here. I've sort of grown out of the concert scene although I'll take in one of those or so a year. Golf, family, work and the Hurricanes are the big things I enjoy.

6 What is favorite sport to play?

Golf. I play at North Ridge Country Club and Brier Creek. I play probably two to three times each month; it's not as much as I'd like because I can usually only get out on the weekends.

7 Favorite sport to watch?

Hockey. I got introduced to hockey when I was in college. A lot of my friends were from Chicago and we would watch the Blackhawks on a black-and-white TV in the basement of the dorm. Then I was involved with a team in Dubuque, Iowa in 1981 that wound up winning the Junior A championship in its first year after the stadium was built. I was also involved in recruiting for the Lightning in Tampa and in bringing the Canes here to Raleigh.

8 Favorite movies or TV shows?

I go to maybe one movie a year, maybe less, but my favorite is *Field of Dreams*. I grew up not far from where it was filmed. I like the premise about working for something against great odds. Visualizing things you hope to be true, and I love the quote "Build it and they will come," because if you look at the community and economic development that's really a big part of the thing. News and sports are where I focus my energy for TV.

9 Email or text messaging?

Email, and my wife probably resents it. The first thing I do in the morning is to see what came in overnight and the last thing I do before I hop into bed is to make sure I have everything out for my staff.

10 Favorite downtown restaurant?

Caffe Luna, simply because Parker [Kennedy] and I landed in Raleigh about the same time. We both arrived in '94 and he has done a great job in holding the fort downtown; you get great service with a quick turn. With all the new restaurants downtown I try to bounce around when meeting people for lunch. The variety is terrific and much greater than when I came here 15 years ago!

■RD





business profile

RBC Bank

ust three years ago, RBC Bank embarked on a journey that brought the headquarters to downtown Raleigh in the newly constructed RBC Plaza. Standing over 530 feet tall, the Plaza serves as a beacon for downtown's rebirth. RBC Bank was founded in 1990 as the result of a "merger of equals" between Peoples Bancorporation and The Planters Corporation – two regional bank holding companies then based in Rocky Mount. It is a wholly-owned subsidiary of Royal Bank of Canada (RBC), Canada's largest bank.

The move to RBC Plaza was a major step for RBC Bank, as it shows their continued commitment to downtown Raleigh, the state of North Carolina and the Southeast. The Fayetteville Street bank branch occupies the ground floor, with commercial and residential space occupying the remaining 32 floors. The bank also utilizes the 10th, 11th, 12th, 14th, and 21st floors.

"RBC Plaza is more than a building," says Scott Custer, chairman & CEO of RBC Bank. "It's a symbol of our determination, stability and strength, particularly in today's challenging economic environment. It says we are a leader not only within our industry, but, most importantly, in the communities we call home. It is also a reflection of our commitment to NC. For more than a century, we've played an important role in this state, and we believe that our investment further demonstrates our commitment to progress and the economic and cultural revitalization of downtown Raleigh."

"No doubt there has been a lot of work, but it was absolutely worth the effort," said Custer. "We are thrilled to be located in the heart of downtown Raleigh in the city's newest, tallest tower."

ABOUT RBC BANK

RBC Bank, headquartered in Raleigh, NC, offers a wide range of financial services and advice to individuals, businesses and public institutions throughout the Southeast. RBC Bank's network includes 440 full-service banking centers, an extensive ATM network and telephone and online banking. RBC Bank is the 40th largest U.S. bank by consolidated assets (according to the Federal Reserve Statistical Release on June 30, 2008). It's among the five largest banks in North Carolina and one of the state's largest employers with 70 percent of its 4,700 employees based here.

RBC LEADERSHIP

Scott Custer serves as Chairman and CEO, guiding RBC Bank's overall strategy and operations, which manages growth and strong returns. Additionally, he leads the RBC Bank Board of Directors in setting the bank's business strategies as its presence grows



in the Southeast. As an active member of the local community, Custer sits on the boards of directors for the NC Chamber, YMCA of the Triangle Area and NC Museum of Art Foundation. His role on the NC Chamber board includes memberships on the Executive Committee, Long Range Planning Committee and Finance & Audit Committee. In addition, he is co-chair of the Raleigh Chamber Edge4 Campaign and is also the 2009 Triangle Heart Ball Auction Chair.

Ron Day serves as Executive Vice President for market support and serves as a key liaison between the sales leaders and functional support teams. He is responsible for ensuring effective and interactive communication to address emerging market opportunities and challenges. Prior to assuming his current position, Day was regional president of personal & business banking in Georgia. Before joining RBC Bank, Day served as a corporate banker with Nations Bank (now Bank of America) in Raleigh,

He serves as chair of the Downtown Raleigh Alliance and is a member of the University of North Carolina at Chapel Hill Board of Visitors, Triangle United Way, Teach for America, the Business School of Meredith College and several local boards.

Steve Jones is the Market President of the Carolinas and Virginia and is responsible for building and leading a high performing sales team in retail, business, mortgage and commercial banking across North Carolina – the bank's largest market – as well as South Carolina and Virginia. He is responsible for ensuring quality and driving results in the area and will coordinate opportunities to partner with RBC Centura sister companies.

Jones earned a bachelor's degree in finance from East Carolina University. As someone who strongly believes in giving back to the community, Jones is a board member of the East Carolina University Foundation and a member of the East Carolina University Board of Visitors. He also serves as a board member of Donors Choose, a not-for-profit organization that provides resources for public schools, and he is active with the Food Bank of Central and Eastern North Carolina.

RBC Plaza Building Facts

RBC Project Team

- Architect Cooper Carry
- General Contractor Hardin Construction
- Parking Deck Shelco Inc.
- Residential Partner Dominion Realty Partner

RBC Project Information

- Building 760,000 square feet; 33 stories; 530 feet tall
- Retail: 17,000 square feet
- Office: 276,000 square feet
- Condos: 139, 1,187 square feet on average, ranging from 830 2,000 square feet, \$230 \$800K
- In-building Parking Deck 568 spaces (216 for condos, 352 for office)

Dates of Interest

- Groundbreaking October 2, 2006
- Top Hat Spire May 14, 2008
- RBC move-in September 2, 2008
- Poyner & Spruill move-in October 13, 2008

Interesting Facts

- RBC Plaza consists of 40,000 cubic yards of concrete – enough to create a three foot-wide by three-inch-deep sidewalk from Raleigh to Augusta, GA (273 miles).
- There are 186 miles of post tensioning cable, enough to stretch from Raleigh to Charlotte, and 165 miles of copper wire.
- There are 8,161 pieces, or 200,000 square feet, of glass – almost a quarter of the entire building's square footage.



NEW DOWNTOWN BUSINESSES

Every month we'll include new businesses opening and relocating into downtown. To recap the past few months, here's a list of new business openings in core downtown from the third and fourth quarters of 2008.

Alter EGO

119 E. Hargett St. Suite 200 Raleigh, NC 27601 919.832.6239 www.alteregoraleigh.com Full hair, wax and nail services.

The Barkery (Pet Supply)

444 S. Blount St, Suite 115 Raleigh, NC 27601 896.6034

www.the barkery down town.com

Boutiques and five-star treatment for pets. The Barkery, a health food store and gift shop for dogs and cats, is one of a new generation of pet supply stores. Whether your pretty kitty has fleas or your pedigreed pup has stage fright during competitions, the Barkery offers an all-natural, plant-based remedy.

The Black Flower

517 W. Peace St. Raleigh, NC 27603 919.900.8147

www.black-flower.com

"Provides Raleigh stiff drinks and great
music. Chill, drink, dance... Rock out and
be welcome"

Global Toast

2 Hannover Square

Raleigh, NC 27601 919.829.7215 Global Toast offers fine drinks, including specialty champagne cocktails, and a changing appetizer menu. Sitting across the street from the new Convention Center, this casual night spot warmly welcomes visitors from all over the world to the city we know as home.

Hairdos

222 Glenwood Ave, Suite 125
Raleigh, NC 27603
919.833.5363
www.hairdosnc.com
Top-notch salon service in an environment encouraging relaxation and comfort.

Manhattan Cafe

320 S. Wilmington St. Raleigh, NC 27601 919.833.6105 www.manhattancafenc.com Open for breakfast and lunch, serving breakfast fare, paninis, sandwiches, soups, salads, quesadillas, and more.



The Oxford Gastropub

319 Fayetteville St.
Raleigh, NC 27601
919.832.6622
www.oxfordraleigh.com
MEET. EAT. DRINK. The Oxford is
Raleigh's first gastropub, a British term
for a pub specializing in high-quality food
in a relaxed atmosphere.

Posh Hair Concepts

450 E. Davie St. Suite 105 Raleigh, NC 27601 835.0870 www.poshhc.com Locally-owned and operated beauty salon.

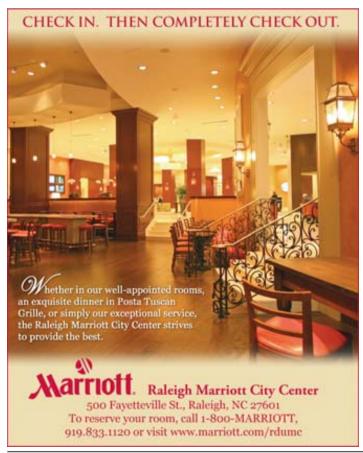


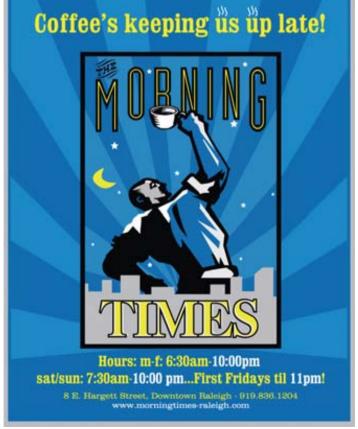
Posta Tuscan Grille

500 Fayetteville St. Raleigh, NC 27601 919.227.3370

www.postatuscangrille.com
Brothers Marco and Gianni Betti grew up in the Tuscan hills just outside of Florence, working in the family butcher shop with their father and at the apron of their mother. The Betti brothers now welcome you to Posta Tuscan Grille – located in the lobby level of the Raleigh Marriott City Center Hotel – to enjoy their family recipes paired with the finest Italian and American wines. Open for breakfast, lunch and dinner. The bar is open late for drinks and offers a limited bar dining menu.

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Redfern Fine Art Studio

424 S. Dawson St. Raleigh, NC 27601 919.755.9951 www.redfernfineart.com Studio/gallery, offers custom framing service and customized artprints.

REVIVE. Inc.

115 1/2 E. Hargett St Raleigh, NC 27601 919.754.3939 www.reviveraleigh.com Offering menu of table massage options with several massage modalities.

Roly Poly

201 E. Hargett St, Wachovia IMAX Theatre Building Raleigh, NC 27601 919.834.1135 www.rolypoly.com Wide variety of sandwiches, soups and salads with plenty of healthy choices.



Sitti by Neomonde

137 S. Wilmington St. Raleigh, NC 27601 239.4070 www.empireeats.com Named after the most important figure in any Lebanese family, the grandmother, Sitti introduces authentic, Lebanese dining traditions into a contemporary downtown Raleigh setting.



Solas

419 Glenwood Ave. Raleigh, NC 27603 919.755.0755 www.solasraleigh.com Walking or driving through Glenwood South in the evening, you can't miss this 16,000-square foot, multi-leveled nighttime destination lit with blue LEDs. Solas is comprised of a posh, fine-dining restaurant on the first floor, a lounge on the second floor and an open-air rooftop bar. Solas is the first and only place in Raleigh to offer special guests a tableside bar and personal bartender.

Stitch

20 E. Hargett St.
Raleigh, NC 27601
919.833.8770
www.hollyaiken.com
Relocated from its former Glenwood site to
the Fayetteville Street District, Stitch features designer Holly Aiken's hip collection
of urban totes. Influenced by colors found in
dime store aisles and vintage racing jackets,
Aiken's bags are primarily made from vinyl
with bold black webbing trim.

The Studio at Hargett

115 1/2 E. Hargett St Raleigh, NC 27601 919.608.8292 www.studiohargett.com Yoga and Pilates studio with attention to individuals throughout a focused curriculum.

Taz's

207 S. Wilmington St. Raleigh, NC 27601

919.856.1962

Taz's offers groceries, beer, wines, champagne, cigars, snacks, tobacco and more even after hours. Taz's location is convenient to the daytime downtown workforce, nighttime bar hoppers, and downtown residents

Thaiphoon Bistro

222 Glenwood

Raleigh, NC 27603

Raleigh, NC 27603 919.239.4815 www.thaiphoonbistro.com Thai food in a sleek, urban setting next door to Sushi Blues in Glenwood South.

Tobacco Road Sports Cafe

301 Glenwood Ave. Suite 190

832.3688

www.tobaccoroadsportscafe.com

Owners and brothers Brian, Alex and
Rommie Amra share a passion for sports
and good food. But since the food at their
favorite places to watch the game left
them less than satisfied, they decided to
open their own spot. The menu covers the

Ugly Monkey Party Bar

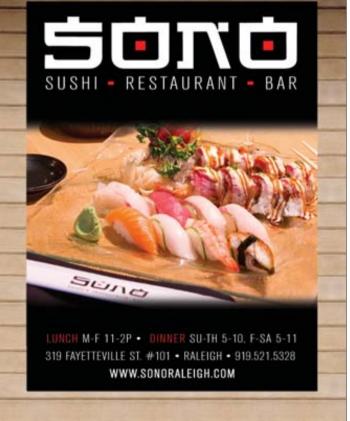
400 W. Morgan St Raleigh, NC 27603 919.828.8077

bar-food bases.

It's not the best looking place in town, but one of the cheapest and most fun places to go out for casual drinks with friends.



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Boylan Bridge Brewpub

By Crash Gregg

hen you first meet Andrew Leager, owner of the Boylan Bridge Brewpub, you feel welcome and comfortable, much like the atmosphere he's aiming for at his new pub. You feel no sense of urgency, even though plans have been in progress for nearly five years. "It'll open when it's ready." For the many impatient Brewpub fans, that time has finally come.

A few years ago Andrew had been searching for a larger space to house Special Projects, his design and construction business. He noticed the old 1950s railroad building on Boylan Avenue and thought the bottom-floor basement would be the perfect site to relocate.

Initially he had no use or plan for the top floor that faces out onto Boylan until a thought struck. Being an amateur craft beer-brewer for more than ten years, the idea for an old-fashioned community pub came to Andrew, and he thought his concept would work well upstairs. "We asked the place what it wanted to be, and it told us," jokes Andrew. The intention was truly not to create a hot new bar in the ever-growing downtown area and honestly not even to turn a profit - but instead to build a "corner bar," established in community interest where locals can gather for meaningful conversation over a good beer.

Born and raised in Raleigh, Andrew spent much of his time involved with community affairs and politics – not politics for the sake of advancing his career or political agenda, but civic awareness to help make sure that rights of the people were being met by local government and guidelines were in place to protect the environ-

ment. With the pub, Andrew envisions customers enjoying discussions about civic interests, local news and the arts, sharing ideas freely and openly. And of course it doesn't hurt to enjoy a frothy beer while relaxing in front of one of the best views of downtown Raleigh from the outside patio. Since visuals are important to Andrew, he made sure every wall surface is covered in tack-friendly material so patrons can attach photos, cards, and notes.

The plans for Boylan Brewpub are to serve craft beer brewed on-site by brewmaster Mark Fesche, who was found through a nationwide search. After narrowing over 30 nationwide

candidates down to six, Andrew asked each candidate the question, "What the most important thing about your job?" Fesche's answer was simple, "The people you work with," and it landed him the job.

The booths at Boylan are "dead-on duplicates" of those at Player's Retreat (located on Oberlin Road near Hillsborough Street). Andrew liked how they felt and admired their cozy feeling when visiting PR, so now they're an immediate part of the Brewpub's history. Andrew's interest in re-use and reclamation is quickly apparent throughout the Pub:

 The antique curved glass railings above the bar and booths were salvaged from the mezzanine of an old K&W downtown built in 1935.

- Many of the bathroom amenities are from the old Garland & Jones building.
- The kitchen stove is from the recently closed Joe's Place.
- Much of the wood used to build the bar is extra material from other woodworking projects, including the elegant mahogany bar-top.

Andrew feels strongly that everything was "right-sized," from the dining area, kitchen, brewery and bar down to the menu, which was developed as the pub took shape. The only thing he

Continued on page 11

The view of downtown Raleigh from the outside patio of the Boylan Bridge Brewpub is arguably one of most picturesque in Raleigh









Continued from page 10

considers to be "high-powered" is the patio, because of its size and the dramatic view it offers. He made sure to include a "power table" inside the pub, the lone round seating area, for meetings and larger gatherings. All the tables were made on-site as well as the bar and all of the woodwork. The booths have power plugs for laptops and other electronic devices and free wi-fi is available for customers.

Boylan Bridge Brewpub will be open from early morning till late at night, serving breakfast, lunch and dinner every day. The menu will include typical pub fare such as chicken wings, cheese fries, pizza, burgers and fish and chips, as well as pasta, pork chops, fish, homemade chili and weekly pig-



pickings on the patio – weather permitting.

Beer, obviously the main focus of the pub, is brewed in the back and all selections are composed of only four ingredients: malted barley, yeast, water and hops. The six styles currently offered are the Bruno Bitter, Pullman Porter, Southbound Stout. Gateway Golden, Rail Pale Ale, and the seasonal Polar Bear Winter Beer (6.5% content). Beer will be available by the glass (\$4/\$5), pitcher (\$12) and 64-ounce growler (\$15). Andrew doesn't have any immediate plans to sell by the bottle or in kegs, but they may be available at a later date. He also doesn't plan on offering liquor right away, citing the success of the Flying Saucer, which served beer and wine only for its first seven years.

Downtowner readers have waited with anticipation through the brewpub's 14 months of construction and almost five years since Andrew first conceived the pub's business plan. Originally called the Sidetrack Pub, he was forced to rename it due to an existing trademark. We look forward to engaging our readers and peers in many discussions at Boylan Bridge Brewpub and appreciate Andrew's vision in creating what is sure to be a favorite community watering hole.

Boylan Bridge Brewpub

201 South Boylan Avenue Raleigh, NC 27603 919.803.8927 www.boylanbridge.com

■RD





let's do lunch

Jibarra Restaurant



By Sandra Gutierrez Guest Food Writer

Our favorite foodie, Fred Benton, is taking a month off from his Food Editor bosition at the

Downtowner. Local chef and food writer Sandra Gutierrez was kind enough to guest write for us during Fred's absence.

ake it from someone who for the last two decades has been trying to break the common stereotypes that have bound Latin American cuisine in this country: Jibarra is not your typical Mexican eatery.

For starters, it's not a chain but a family business owned by Jose and his sons Joel and Héctor Ibarra, whose family produces top-shelf tequila in Mexico. They are as proud of their food as they are of their tequila selection, which houses a myriad of 100% blue agave varieties. And it's no accident that the first thing to strike the eye upon entering Jibarra is the hexagonal bar – the design center-



piece of the restaurant – complete with a circular wooden tower that showcases some of their famous tequi-

"Our drinks are as famous as our food. In fact our traditional margarita is the best in town," boasts co-owner Joel.

This might be news to some, but not to the many patrons who followed Jibarra from its original location in North Raleigh to its new home in the historic Raleigh Depot building. They come for the food but also for their famous Mango-Chipotle and Cilantro-Pear margaritas. Given this new location, in the middle of downtown, the owners hope that Jibarra will be a great addition to the Raleigh bar scene.

Don't expect baskets of never-ending tortilla chips and bowls of watery

salsa. Mercifully, you will not find a shadow of the cheese-laden combination platters that have become all too common stereotypical fare in other places. This contemporary eatery brings Mod-Mex cuisine to the forefront of our culinary landscape. You're in for a big surprise – and an exciting one too.

We were pleased by the modern twists on traditional Mexican ingredients: think Mexico meets Europe. Here, tacos are elegant and sandwiches gourmet. There is a palpable European influence in the food. After all, Mexico's cuisine, rooted in Aztec tradition, was in part molded by Spanish and French influences. At Jibarra the food is served with flair, but is more sublime than pretentious.

At our table, we enjoyed sharing a variety of small plates, including a traditional **Guacamole** (\$5.5), which we sampled, along with accoutrements of queso fresco – or "fresh cheese" simi-

Continued on page 13





Continued from page 12

lar to feta – and decadent pork rind. called chicharrón. We all loved the crispy Flautas de Barbacoa (\$5.5) stuffed with chicken. Andrew, Web Editor at the Raleigh Downtowner. couldn't get enough of these rolled tortilla cigars - called flautas (because they resemble flutes) - lightly dressed with a sweet guajillo sauce and crema, similar to crème fraiche. Crash, our Publisher, was impressed with the subtle taste of the Carnitas (\$7) made with pork confit using a technique in which pork is gently simmered in fat until it falls apart. (The French are famous for their duck confit.) These were served with a miniature gordita

(a fried masa cake), split and stuffed with onion and cilantro, all adorned with guacamole and a smooth red chile sauce

We then entered into hog heaven as we tasted the Cochinita Pibil (\$5.5). A specialty of the Yucatan peninsula, this is pulled pork shoulder marinated in sour oranges and annatto seeds. Okay folks, y'all know your barbecue and I'm not about to get in the middle of a 'cue brawl here, but you have just got to try this classic Yucatecan rendi-

For vegetarians, libarra offers Tacos a la Vegetariana (\$8). Andrew, even though a self-proclaimed meat and

> potato guy, declared this his favorite dish. Comprised of a rich mélange of corn, roasted poblanos and huitlacoche (actually a fungus that grows on corn and considered a delicacy akin to truffles) these soft tacos are

served with miniature corn tortillas on the side. We sampled more dishes than I can possibly write about and yet managed to squeeze in a few bites of dessert. My husband, who is a flan connoisseur - his family hails from Spain - voted the Flan de Coco y Papaya (\$8), the best he's ever had.

"We are trying to be accessible pricewise because of the recession. We want people to know that they can come in for a delicious, yet reasonably priced meal," Joel Ibarra tells us. I have to concur. At Iibarra, the food is modern and fresh, and lunch prices can't be beat.

Crash said it best when he described Jibarra as a "completely unexpected surprise." Judging by the dinner and brunch menus, Jibarra still has plenty of surprises in store for us and I can't wait to come back for more!

Sandra Gutierrez, The Culinary Latinista™, is a freelance food writer, recipe developer, and culinary instructor in North Carolina, who has had over 600 articles published on food history, cooking technique, ethnic and American cuisines, cookbook reviews, and interviews with food personalities. She teaches cooking at A Southern Season in Chapel Hill, Williams-Sonoma



Espinaca y Mango Salad (spinach with mango and bacon)

and from her home studio in Cary. For more information, visit her website at www.sandraskitchenstudio.com.

JIBARRA

327 W. Davie St. Suite 102, Raleigh 27601 (Depot in the Warehouse District) 919.755.0556 www.jibarra.net

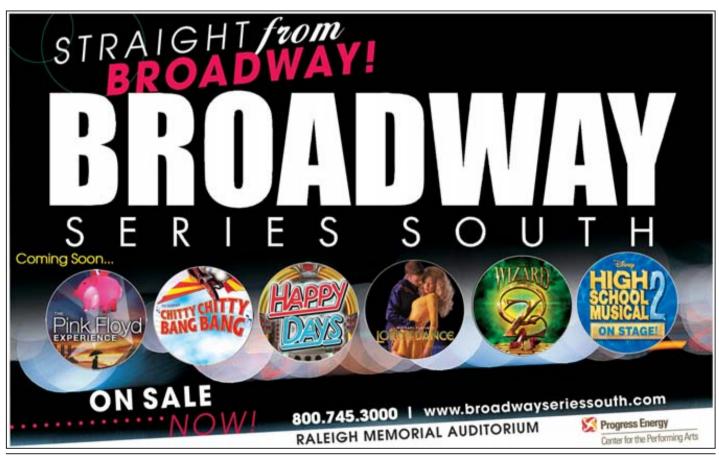
Noise Level: Moderate Private Dining: Yes, with seating for 30 (\$250 fee on weeknights) Wireless Internet: Soon Low-Carb Choices: Yes Vegetarian Choices: Yes Smoking Area: Non-Smoking Full Bar: Yes

Parking: Ample off-street parking

Average Lunch Check: \$10

Jibarra co-owners Joel and Héctor Ibarra





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- Four tickets to an upcoming **Carolina Ballet** performance. Experience world-class ballet here in Raleigh. www.carolinaballet.com
- Four \$25 gift certificates to **The Mint Restaurant**, located on Fayetteville Street, in the heart of downtown. www.themintrestaurant.com





- Four \$30 Segway Guided Tours from **Triangle Segway**, located in City Market next to Moore Square. Take a memorable sightseeing adventure of Raleigh's historic landmarks on an eco-friendly self-balancing Segway. www.trianglesegway.com
- Four \$25 gift certificates to Solas. Dine, lounge, roof.
 Raleigh's all-inclusive three-floor restaurant, dance lounge and rooftop experience.
 www.solasraleigh.com
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 www.oxfordraleigh.com
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DOWNTOWN

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HILLSBOROUGH ST. / NCSU

Second Empire Restaurant WRAL-TV5 lobby Porter's Restaurant (sidewalk rack) Irregardless Café Goodnight's Comedy Club Clarion Hotel YMCA Hillsborough Street Theatre in the Park

CAMERON VILLAGE

Suntrust Bank
BB&T
Capital Bank
Cameron Village Library
Village Draft House
York Companies
Village Deli
Great Outdoor Provision Company
Foster's

GLENWOOD AREA

Sullivan's Steakhouse 510 Glenwood business fover 510 Glenwood (sidewalk rack) Mellow Mushroom (sidewalk rack) Hibernian Catch 22 Crazy Combs Salon Sushi Blues / Zely & Ritz (sidewalk rack) Helios Coffee Shop (sidewalk rack) Salon 21 The Cupcake Bakery Shoppe Primp SalonBar Fly Salon Lee Hansley Gallery Bliss Salon Revolver Boutique

FIVE POINTS / HAYES BARTON

Hayes Barton Pharmacy Hayes Barton Cafe and Dessertery Nofo The Rialto Five Points Post Office Third Place Coffee

Third Place Coffee Lilly's Pizza J. Edwin's Salon Hayes Barton Salon RE/MAX Capital Realty

HISTORIC DISTRICT

Legislative building cafe
Peace Street Pharmacy
NC Museum of History
NC Dept. of Labor, NC Dept. of Agriculture

POWERHOUSE DISTRICT

Blue Martini Napper Tandy's 42nd Street

SEABOARD STATION

Seaboard Imports Seaboard Fitness Seaboard Wine 18 Seaboard (sidewalk rack) Ace Hardware Galatea

MOORE SQUARE

Artspace
Duck and Dumpling
Tir Na Nog Irish Pub
Moore Square, by Big Ed's (sidewalk rack)

WAREHOUSE DISTRICT

Flying Saucer Bar The Pit Restaurant Jibarra Restaurant Deep South – The Bar Stuff Consignment White Rabbit Books

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Barnes & Noble (Crabtree)
Borders Bookstore (Creekside)
Carolina Ballet offices
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Littleton & Associates
Suntrust Bank (Creedmoor)



Creating a Community

Raleigh's Early African American Neighborhoods

By Raleigh City Museum Staff

any people know East Hargett Street as the historic "Black Main Street" of Raleigh. But Hargett Street is not the only area where early African Americans played a defining role in shaping Raleigh's history; many important Raleigh neighborhoods began as African American suburbs. The South Park East Raleigh neighborhood, just southeast of Moore Square, is well known as a historic and vital community that emerged in large part due to the founding of Shaw University in 1865. Other neighborhoods arose after the Civil War when freed slaves transformed rural lands into thriving communities. Two such examples are the Oberlin and Method neighborhoods.

In the decade following the Civil War, Raleigh's population grew by a third. Almost 8,000 people lived within Raleigh city limits by 1870, and over half of them were African American. Because of this population increase, serious housing shortages led to overcrowding and unaffordable rent. As a result, some rural landowners divided their land into lots for individual residences. These landowners found a steady market in newly freed African Americans who wanted to purchase land. Many of the neighborhoods went by the nickname "Save Rent" because they acted as a solution to the high cost of city living.



Berry O'Kelly School, named for the prominent businessman of the Method community

METHOD

In 1870, a young African American railroad worker named Lewis Mason learned that General William R. Cox was willing to sell land outside of Raleigh to African Americans. Mason told his parents about the opportunity, and they recruited friends and family to buy the land and start a community. The village was located on Hillsborough Street across from where Meredith College stands today.

None of the community members could read or write (Lewis' father kept track of the group's funds by cutting marks on a stick) and decided to found a school, hiring a teacher from Chapel Hill. In an era when it was common for school districts in Wake County to suspend classes for a year or more, Method's school held at least one two-month term every year. Method residents soon built churches and stores as well, and the village population grew to 286 by 1880. By 1894, it became a stop on the North Carolina Railroad.

Most residents had little money, but they all worked together to make the community thrive. They raised money to buy a fire truck for their volunteer fire department, constructed their own street signs and traveled to Washington D.C. to lobby successfully for the preservation of their post office.

OBERLIN

Oberlin began around 1872 as an African American settlement two-and-a-half miles from Raleigh. Historians believe the residents named the neighborhood in honor of Oberlin College in Ohio, which welcomed African Americans before emancipation. Wade Avenue, a primary street in the settlement, was named after Ohio Senator Benjamin Franklin Wade, an early abolitionist. Lots sold for about \$50 per acre (which would be about \$800 now), and Oberlin's population grew to 750 residents by 1880. Most residents were farm workers, but Oberlin was also home to many skilled African American tradesmen such as stonemasons, shoemakers and harness makers.

Oberlin became part of Raleigh in 1920. As older generations passed away, much of the property was lost due to the lack of inheritance documents. Subsequently, the neighborhood became more commercial with developments like Cameron Village. In response, residents formed a neighborhood association which continues to work to preserve the remaining historic buildings and character of the area.

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm Tuesday through Friday, and 1-4pm on Saturdays. If you have any questions, please call 919-832-3775 or check out their website at www.raleighcitymuseum.org.



Lightner Arcade, a historic landmark and former business on Hargett Street



Glen Wesley, Eric Staal, Rod Brind'Amour and Ray Whitney pose by the painting of Glen in his various career uniforms during his jersey retiring ceremony (more on page 23)



Adelaide from Seaboard Imports, Kathy and her daughter Cameron at a Pancreatic Cancer Benefit

Danny escorting Bill Young and Jennifer after Carolina Ballet



Teresa and MDC enjoying the rooftop at Solas





Lauren and Seel at the eXchange bar

AROUNDTOWNAROUNDTOWNAROUND



Pam and Julia at Sitti

Raleigh artist Balazs Szabo and chiropracter Loan

at the Downtowner office



Casey, Rachel and Lauren at Solas



A night at Brooklyn Heights

Two of Raleigh's finest on horseback by the Raleigh Marriott





Brendan and Jessica at the Mint



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AROUNDTOWN**AROUND**TOWN**AROUND**







The secret is to the squish the doughnuts before eating them and drink lots of water

Millbrook High Wildcats trying to finish their doughnuts before the race



The starting line at the Krispy Kreme Challenge



artist profile

André Leon Gray



By Courtney Wright

peaking up about social and political issues – that some would prefer to ignore – is never

the easiest or most popular path to take. Local artist André Leon Gray uses his work to create a dialogue about social and political issues past and present sometimes in celebration, sometimes in a more serious inquiry, but always relevant to where we've been as a culture and where we're heading.

A mixed-media artist, Gray assembles found objects with varied photography, painting, drawing and collages into displays which he calls "eye gumbo." Sometimes conceptual, sometimes more direct, a serving of eye gumbo according to André is "a visual meal for the mind, thickened with a roux of African-American culture, marinated in social commentary and seasoned with consciousness."

With his use of discarded, post-con-



sumer objects, Leon encourages us to notice the beauty in seemingly ordinary things and see the world with fresh perspectives. The objects, which he often simply discovers when he walks the streets of Raleigh, "have a hidden history," André says. He might not know where the object came from

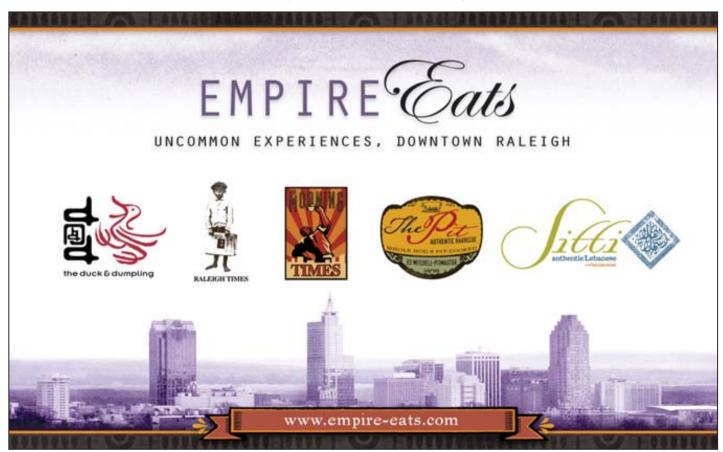
or who handled it in its lifetime, but each speaks to him in a unique way.

He might pick something up and hold on to it for years before knowing how he'll use it. A keyboard he found on Atlantic Beach was used five years later in An/ahata: Requiem for Thelonius Monk which was displayed in the Reynolds Industries Theater Lobby of Duke University as part of a collective tribute to the jazz legend.

He's used basketballs as well as a section of a gymnasium floor panel he found near NCSU's campus. Who Got Game? (Catch 23) shows a stepladder leading the way to a chalkboard's promise of higher knowledge and learning, but the path is impeded by a column of basketballs. Etched on the board is The LaBron Factor equation: 20.9 PPG/0 Credits = edumacated athlete. André here questions the encouragement and rewards we give to push athletes to bypass college and play professionally.

Though he's soft-spoken and somewhat reserved, André's passion for his work becomes apparent as he talks about it. His features become animated; his eyes sparkle. He's perhaps most easily recognized by his tall turban-wrapped mound of hair, which gives him a stately, dignified presence.

Continued on page 19



Continued from page 18

A self-taught artist, André went to school for fashion design at NC Central, but realized it wasn't for him. His creative gifts always came naturally, so he never found the need for formal training. "Art school can be a great help for some, but for others it only helps them hide behind ideas and theories without actually saying anything at all," he states. "I prefer to improvise rather than limit myself to thinking of art only in a certain way."

André began showing professionally in 1997, first as a photographer. Much of his earlier work addressed racism and violence, and although his work was welcomed with praise by many, he met resistance from others. But that didn't bother him; he felt he was giving voice to his ancestors – a voice that needed to be heard.

"If you're not part of the solution, you're part of the problem," says André. "It's all part of history; you can't ignore it, can't erase it. We have to recognize and reconcile with the past in order to move forward."

In one piece, André used tar on canvas to paint President Obama's image with the words "BLACK PRESIDENT" blocked across its width. Two years ago when he created it, he named it *Audacity of Hope*, and at that time, the idea of the U.S. having a black president seemed more of a hope than a reality to many. Now called *The Audacity of Victory*, to reflect the past groundbreaking election, the painting is on display at the Designbox Gallery.

André Leon Gray was the first artist in the six-month Regional Emerging Artist-in-Residence program at Artspace in 2000, a break-through opportunity that paved the way for future collaboration and community involvement. He later led young students through a sixweek course in collage in an Artspace Outreach Program at Heritage Park Learning Center.

Last year, in collaboration with the Visual Art Exchange, André worked on a public art project with middle and high school students from Wake County Alternative Schools. André painted with the students and created murals which are still on display in City Market. These explore downtown Raleigh's history and use African Adinkra symbols to connect



and express character traits like kindness and courage.

To aspiring artists young and old, André urges: "Don't sell out. Stay true to your vision and keep moving forward with your work. Don't be afraid to experiment. Never let go of your need to make art. Make time for art in your life and you will be rewarded."

With his work and with his life, André encourages us to take an honest look at reality – both in the world around us and within. Don't like what you see? Then speak up. Do something about it.

Andre is represented by Flanders Art Gallery in Seaboard Station where he'll have a solo show in September. You can see his resume and examples of his work at www.flandersartgallery.com.

The Obama Inauguration Art Show at Designbox Gallery continues through February 27 at Designbox, 323 West Martin Street, which is open weekdays from 12-6pm.

You can see his "The Audacity of Victory (Remix)" wall installation through February 28 at Litmus Gallery & Studios at 312 W. Cabarrus Street, Saturdays from 1-5pm, or by appointment. For more information, or to schedule a viewing, contact André at eyegumbo@yahoo.com.

■RD







UNCORKED

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By Kerry L. Smith

ynergism is defined as "conditions such that the total effect is greater than

the sum of its individual parts." How does this apply to the world of Spanish wine? Spain has methodically moved towards being the most balanced example of old and new world winemaking since the 1950's. As we enjoy wine today, it is clear the area has become an extremely dynamic region, delivering a multitude of wine styles that are cutting edge while depending on tradition. This creates synergy for consumers, enabling them to take

Not only is Spain one of the top countries in the world with acres under vine, but it has been producing wine since Roman times. This long history has established many long standing techniques and native grape varietals that have become keys to Spanish wine culture. Many of the traditional styles are unique in the world of wine. For example, Nothing is quite like Rioja or Sherry. These stalwarts of viticulture are storied yet

advantage of the best of

both worlds.

Offsetting these types of wines are countless new offerings that deliver bold flavors and characteristics. Whether it is Monastrell from Jumilla, a form of Tempranillo from Toro, or old vine

unique through

and through.

Spanish Synergy



Spain is one of the top countries in the world with acres under vine, and has been producing wine since Roman times

Garnacha from Campo de Borja, the 21st century has introduced Spanish wines to a point where the options are immensely intriguing to explore and compare.

Old world Spanish styles to try 2007 Muqa Rioja Blanco

Fantastic example of white wine from Spain's most storied region.

2007 Naia Verdejo Rueda

Crisp and elegant, very similar to Sauvignon Blanc.

2007 Protocolo Tinto

The quintessential Spanish table red, unbelievably affordable.

> 2004 San Vincente Rioja Tinto

Classic red from Rioja, will cellar or drink well now.

2005 Pesquera Ribera Del Duero Tinto The pro-

PROTOCOLO

The producer that put Ribera Del Duero on the map. It's a must have for the cellar or

entertaining as your main course offering.

Hildalgo La Gitana Manzanilla SherryPure and beautiful dry sherry. Try it

as an aperitif.

New world Spanish styles

to try 2007 Nora Albarino Rias Baixas

Light and dancing with acidity, great with seafood.

2006 Mont Marcal Brut Riserva Cava

Classy bubbly made in the traditional method.

2007 Atteca Calatayud Old vine

Garnacha from a 3000-ft elevation.

> 2007 Borsao Tres Picos Tinto Campo

de Borja and Moncayo mountain's best kept secret.

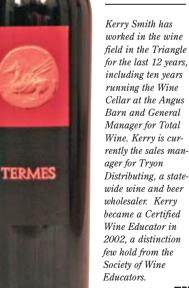
2006 Juan Gil Monastrell Jumilla Twelve months in oak and Jumilla's best value.

2006 Vega de Toro Termes

Small production blockbuster from Toro is a great example of New Age Tempranillo.

> Raleigh has many fantastic retailers and restaurants that have been instrumental in bringing Spanish wines to the Triangle's attention for years. Give a few a visit. They could help you find some of the wines listed here, and most certainly spice up your cel-

lar or table with a little Spanish synergy.





2009 A Toast to the Triangle

By Brian Van Norman

t's time again for Triangle residents to enjoy an evening of culinary delight while supporting a worthwhile cause—helping children and adults with special needs. The 24th annual A Toast to the Triangle™ will be held on Sunday, March 8 from 5:30 p.m. to 8 p.m. at North Carolina State University's McKimmon Center in Raleigh. With almost 40 of the area's finest restaurants, caterers, and purveyors of fine wine and specialty beers on hand, the evening is sure to be tantalizing to all.

What started out in 1986 raising \$6,000 to help build residential facilities, the Toast has evolved into the signature fundraising event for the Tammy Lynn Memorial Foundation, which supports the programs and services of the Tammy Lynn Center for Develop-mental Disabilities. "Each year, we look forward to hosting an event that brings the local community together to support such an important cause," says Mary Freeman, President and CEO of



(L-R) Bill Holdford; North Carolina Secretary of State Elaine Marshall; Olympic Figure-Skating Champion Kristi Yamaguchi; Tammy Lynn Center CEO Mary Freeman; and Former Carolina Hurricane Bret Hedican at the 2008 A Toast to the Triangle

the Tammy Lynn Center for Developmental Disabilities. More than \$212,000 was raised at last year's event and nearly 1,200 guests attended. The event features a live and a silent auction as well as raffles with prizes including vacation packages, artwork, jewelry, a Carolina Hurricanes ticket package and more. All auction and raffle items are donated from organizations throughout the Triangle in support of the Center. "The community has played such a vital role in the sustained growth of the Tammy Lynn Center," adds Freeman. "We are honored that so many organizations have reached out in support of our cause."

In addition, a friendly competition is held each year between all participating restaurants with prizes being awarded for Best Visual Theme, Best First Course, Best Entrée, Best Dessert, Best Presentation and the People's Choice. Trip Tracy of the Carolina Hurricanes will serve as the celebrity judge for this year's Toast.

Event and ticket information for the 2009 A Toast to the Triangle™ are available online at *www.atoasttothetriangle.org*. The Raleigh Downtowner is a proud sponsor of this event.

■RD

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Tools, Resources & Activities for Carolina Kids



www.triangletracks.com

Triangle TRACKS is a growing parent resource and social networking website that consolidates more than 1,800 links to local children's resources in Wake, Durham, Orange and Chatham counties. From camps and youth sports, to museums and birthday party venues, you won't believe all of the resources for kids here in the Triangle. Triangle TRACKS also offers blog posts, forum discussions, calendar events and classified ads. Log on today to take your Carolina kids down all their favorite

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Oakwood

Part 2 of 7, Historic Downtown Neighborhoods

By Chris Moutos

akwood is considered Raleigh's only intact nineteenth-century neighborhood and is located adjacent to Mordecai in the Downtown North/Capital District. Oakwood encompasses approximately 25 blocks bounded by N. Person Street to the west, Franklin Street to the north, Watauga Street to the east, and Edenton Street to the south.

Shortly after the conclusion of the Civil War, sales of a wooded area known as Mordecai Grove began in the Northeast area of Raleigh that was then considered the "burbs." In 1867 Henry Mordecai donated two-and-one-half acres to be used as a Confederate Cemetery, and in 1869 a larger cemetery was chartered adjacently and named Oakwood Cemetery. The neighborhood was developed around the cemetery and became known as Oakwood.

The architecture in Oakwood is varied, from grand to small in scale. With the help of the ancient Greeks and Romans, there is a Neo-Classical style that was used in temples and other structures. This symmetrical style of architecture is characterized by large columns capped with ornate capitals. This is one of the oldest architectural styles found in Oakwood and dates back to the first houses built after the Civil War. In the 1870s-90s, the French and the English architecture became popular. The French gave us the Second Empire style, an imposing era of architecture that is ornate, tall and topped by Mansard roofs. The English style of Queen Anne was ornate blended with whimsical forms and a variety of textures and colors. Oakwood also has a mix of bungalows, tripleAs, craftsman, colonial and simple mill-type homes in all sizes, colors and forms.

One of the most prominent homes in Oakwood is the Tucker House located at 418 N. Person Street. A Raleigh Historic Landmark, Garland Scott Tucker, founder of G.S. Tucker & Co. Furniture stores, built this grand mansion in 1915. Unusual for its day, it not only had two bathrooms on the second floor, but a bathroom on the main living floor. Garland Tucker died in 1949 and his wife, Toler, lived in the house until her death in 1972 when their their only son then inherited it. At that time many houses surrounding the Tucker House were being demolished to make way for state government expansion. The house was donated to the city of Raleigh in 1975 and moved to its current location. It now serves as a unique place for community and private events, as well as a community meeting house for the adjacent Mordecai and Oakwood communities.

Aside from its architecture, Oakwood has another tourist attraction – a cemetery! The historic Oakwood Cemetery is approximately 102 acres in size and contains the original conveyance from Henry Mordecai for the Confederate Cemetery. There are over 1,400 Confederate soldiers laid to rest in that part of the cemetery. In 1935, the House of Memory was constructed adjacent to the Confederate Cemetery to honor those soldiers who lost their lives.

As with many inner-city neighborhoods, Oakwood has seen glory and decline. Many of the large residences became apartments and boarding houses. Although this variety continues to add to its urban environment, Oakwood began major revitalization in the 1970s. In 1972, it was announced that a major thoroughfare was going to be constructed through Oakwood and Mordecai. Residents united in opposition and the plan for the construction of the thoroughfare was defeated. This coalition revived the area and the Society for the Preservation of Historic Oakwood was formed. In 1974, the City of Raleigh designated Oakwood as a local historic district. It was the first such designation in Raleigh. This important designation ensures that any exterior changes or remodels must be approved by the Raleigh Historic Districts Commission in order to preserve the historical significance of the community. Oakwood is also on the National Register of Historic Places.

Tucker House is managed by the Raleigh Parks and Recreation Department. The house is available for social events and conferences. For more information, call 919-831-6009. The historic Oakwood Cemetery is located at 701 Oakwood Avenue. The gates are open at 8:00 a.m. to the public everyday, including holidays.



The Tucker House was built in 1915 and donated to the city of Raleigh in 1975







Stone archway entrance to Oakwood Cemetery

Canes to Host Charity Casino Night March 15

ickets are now on sale for the annual 2009 Carolina Hurricanes Casino Night and Wine Tasting, taking place March 15 at the RBC Center from 6 – 10 pm. Tickets are \$200, with all proceeds going to benefit the Kids 'N Community Foundation, which supports children's charities and educational programs throughout North Carolina.

As always, the event will feature wine tasting stations and casino tables of games such as Poker, Blackjack, Roulette and Craps. The entire Hurricanes team, including players, coaches and front office executives, will act as dealers at the tables during the event. Last year's event raised

more than \$200,000 for local children's charities.

In addition to casino games and wine tasting, the event will include silent and live auctions. The silent auction features nearly 100 items including the popular "player baskets" which are made by individual players and include some their "favorite things."



In the live auction, fans can bid on a "Trip with the Team" among other items. Tickets for Casino Night are available at the Time Warner Cable Box Office at the RBC Center, all Ticketmaster locations or by calling 919-861-5474.

The Casino Night and Wine Tasting is the major fundraiser for the Kids 'N Community Foundation, which provides much needed funding to children's charities and education programs throughout North Carolina, Last year, the Foundation set a record by donating \$578,000 to 37 different children's organizations. The Carolina Hurricanes and the Kids 'N Community Foundation donated more than \$7.5 million in cash and in-kind contributions in the past 10 years. Every member of the Hurricanes organization is actively involved in community activities. The Hurricanes take great pride in the ability to have a positive impact in our state.

■RD

Glen Wesley's #2 Jersey Retired



Wesley and family on center ice as they watch his number 2 banner raised into the RBC rafters

len Wesley Night was held on February 17th, as the Hurricanes hosted the team that originally drafted Wesley into the NHL in 1987 – the Boston Bruins – at the RBC Center. The Canes honored Wesley prior to and throughout the game, beginning with a jersey retirement ceremony. Among Wesley's special guests for the occasion will be members of his family and longtime teammate and Hall of Fame defenseman Raymond Bourque. The ceremony will be hosted by Hurricanes broadcaster John Forslund, and will

feature video tributes to Wesley's career, a speech by the honored guest and a final skate-around for the long-time Hurricanes defenseman. It will conclude with Wesley and his family helping to raise his No. 2 banner to its home in the RBC Center rafters.

Originally drafted third overall in the 1987 NHL Entry Draft by the Boston Bruins, Wesley completed his playing career ranked sixth on the NHL's all-time list of games played by a defenseman, skating in 1,457 total games over 20 seasons with Boston, Hartford, Toronto and Carolina. He appeared in

the Stanley Cup Finals four times, reaching the Finals with Boston in 1988 and 1990 and with Carolina in 2002 and 2006, capturing the Stanley Cup with the Hurricanes in 2006.

The Hartford Whalers acquired Wesley in 1994 and Wesley went on to play 13 seasons for the franchise. He is the only player to have played for the Hurricanes in every season since the team relocated to North Carolina in 1997. He played more games (913) for the Hurricanes franchise than any player in the history of the team other than Ron Francis, and his 728 games played for the Hurricanes are the most of any player in a Carolina uni-

form. Wesley totaled 227 points (51g, 176a) for the Whalers and Hurricanes, and ranks 10th in team history in assists (176).

Wesley, 39, completed his 13th season with the Hurricanes franchise in 2007-08, leading all Hurricanes skaters in blocked shots (110) and finishing the season with one goal and seven assists (8 points) in 78 games played. He was selected by the Carolina chapter of the Professional Hockey Writers' Association as its nominee for the 2007-08 Masterton Trophy, which honors perseverance, sportsmanship and dedication to hockey.

■RD

Photos by Jbaz.net for Raleigh Downtowner



downtown dining

The Mint Restaurant



By Sandra Gutierrez Guest Food Writer

t first sight, it's hard to believe that The Mint, with its contemporary décor

and sleek furniture, was once a bank. But the 6,000-pound door and the impressive glass-etched mosaic that once adorned bank tellers' desks, are obvious remnants of what was once one of downtown Raleigh's historic landmarks. Located at the restored One Exchange Plaza, The Mint is both elegant and inviting – right down to the spiral, simple yet chic staircase leading to the upstairs bar and lounge, recently renamed The eXchange.

We gathered to taste the newly unveiled menu created by Executive Chef Eric Foster and Chef de Cuisine—and Managing Partner—Chris Hylton. Together, they have created exciting dishes that surprise the palate by fusing elements of French, Southern and Asian cuisines. Their

new menu offers a great value for exceptionally fresh and creative interpretations of New Southern cuisine.

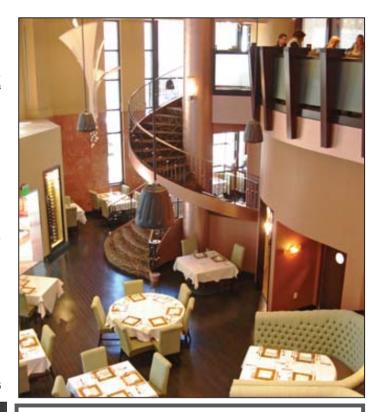
"We want to offer solid food with great ingredients and make it accessible to a lot of people by keeping our prices low." Foster says.

Managing Partner Cara Zalcberg suggested that the menu be tackled in one of three ways: by ordering from the full menu, choosing from their 3-course prix-fixe lunch (\$18) and dinner (\$30) or by sampling serendipitously from the Small Plates menu.

"For me, the big thing is balance—balance between sweet and sour, and all the other flavors. That's what is important," says Chef Foster when talking about the inspiration that moves him when creating a menu. As we sampled each dish, this sense of balance was very much evident.

We started with an *amuse bouche*, a **Tangerine Soda with Seeds of**

Continued on page 25



WEEKLY SPECIALS Tuesday: Deal or No Deal, Sink and Drink Tourney. Sign up 9, starts – 10. \$2 Miller Lite Wednesday: \$2 Domestica, \$3 Imports. All Red Bull drinks on special Thursday: All Miller Lite products \$2, \$4 Well drinks, \$5 Bombs, DJ @ The Pourch Friday: DJ Sweet Pea, Double L @ The Bassment, DJ Soundglz @ The Pourch Saturday: DJ Sweet Pea, Double L @ The Bassment, DJ Sound Machine @ The Pourch Saturday: DJ Sundays, Patron XO \$3, \$2 Coors Light, Free pool, Football on TV



BETTER LIVING

BEST OF THE BEST!! And now our new READER POLL!! (see below) Fred Benton knows the Triangle! Benton, long-time lifestyle journalist covering the Triangle for over 20 years, has definite ideas about businesses that he feels are particularly consumer-friendly and offer superlative product and service. This list is the sole property and decision-making of Fred Benton and BetterlivingNC Productions and is not affiliated with the Raleigh Downtowner. This list is a companion information guide that Benton presents on WCKB radio and is heard throughout southeastern NC.

Angus Barn - Glenwood Avenue, close to RDU International Airport, 787-3505. The BEST steaks!

42nd Street Oyster Bar - 508 West Jones Street, Raleigh, 831-2811. 42ndstoysterbar.com *BEST Seafood Salad!*

The Point at Glenwood - 1626 Glenwood Avenue at Five Points, Raleigh, 755-1007. BEST Reuben Sandwich!

Lilly's Pizza - Five Points, Raleigh, 833-0226. lillyspizza.com BEST pizza! BEST house side salad! BEST beer selection!

Nina's Ristorante - 801 Leadmine Road, Harvest Plaza, 845-1122. BEST NY-style Italian!

Trish the Dish Catering - Raleigh, 852-0369. Fabulous fun food for the budget-minded!

Cafe Tiramisu - North Ridge Shpg Ctr, near Ace Hardware, Falls of Neuse Road, 981-0305. BEST stuffed pork chop! BEST fried cheese souffle!

William and Garland Motel - Hwy.58, Salter Path, 252-247-3733. BEST budget-friendly family accommodations on the Crystal Coast!

The Black Mountain Inn - 828-669-6528. Best in Black Mountain! Pet-friendly! www.blackmountaininn.com Waraji Japanese Restaurant - Duraleigh Road, corner of Duraleigh and Pleasant Valley roads, 783-1883. "If you knew sushi like I know sushi." BEST sushi! warajirestaurant.com

larrysbeans.com - 828-1234. Your web site for BEST coffees.

The Lamplight Inn - Henderson 252-438-6311. Pet-friendly; great breakfasts! www.lamplightbnb.net

Springfield Inn - a bed and breakfast, 252-426-8471, springfield@springfieldbb.com. In Hertford, BEST breakfast! Farm-fresh everything!

Dakota Grill - 9549 Chapel Hill Road (Hwy. 54), intersection with Cary Parkway, 463-9526. BEST exotic burger (double bison burger), and BEST chili for pepperheads.

Simpson's Beef & Seafood - at Creedmoor and Millbrook roads, 783-8818.

BEST prime rib! BEST coconut shrimp!

Apex Chiropractic - Apex, 362-9066. I could hardly walk. Acupuncture saved my life!

Broadway Series South - Progress Energy Center for the Performing Arts, 831-6060. BEST dramatic arts performances; stellar 09 season that includes "Chorus Line" and "Wizard."

READER EMAIL POLL: What is your favorite restaurant in Raleigh? Please send your vote to betterlivingnc@yahoo.com.

Continued from page 24

Paradise and Raspberry Puree, followed by warm and fluffy Black Pepper Biscuits and Miniature Jalapeño-Corn Bread served with an accoutrement of flavored butters fines herbs and honey—and raspberry jam.

The aroma of sweetness—like summer in a bowl—captured our attention when our Yellow Tomato Soup arrived; the warm and soothing taste lingered in our palates. Scallops with Pearl Pasta, Bok Choy, Sesame and Orange Butter followed. The plump scallops (big U8s) were perfectly seared and fork-tender; they sat atop tiny beads exquisitely coated with Mascarpone cheese. Black, sesame seed tahini provided a sweet counterpart to the citrus emulsion. There again, that wonderful balance came to mind.

A small plate of **Chilean Sea Bass** was juxtaposed with **Braised Short Ribs**, a combination that surprised us at first, but which ultimately enamored us as we got lost in the careful dance between sweet and spicy undertones. The **Peking Crepes**, stuffed with duck confit alone could have been too salty,

but dressed with sweet hoisin sauce and scallion oil, it worked magnificently and got rave reviews from our tasters.

One of us sampled the **Seared Chicken** cooked *sous vide* – poached in a vacuum – paired with a tempura of pickled peppers and declared: "I've just found a new favorite dish!" I'm going back to taste that soon.

The Winter Berry Salad with portmacerated currants was paired with the Truffled Mac & Cheese, rigatoni, creamy cheddar sauce and truffle oil with a light breadcrumb topping that added crunch—pure comfort food! After sharing a succulent Mushroom Tart with crispy puff pastry and roasted tomatoes, we were ready for dessert.

We shared the Warm Valrhona Chocolate Cake and the Coconut Cake, each paired with a signature ice cream. But everyone agreed that the best dessert was the Banana Bread Pudding, which was served with a mini, bruléed banana, rum raisin ice cream and caramel sauce. The "proof" really was in the pudding!

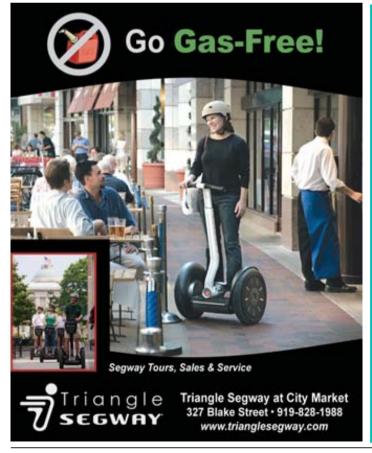
The Mint is open Monday through

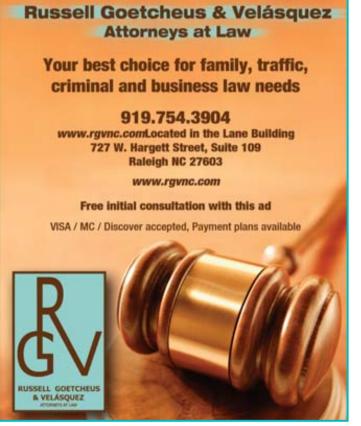


Friday from 11am - 2:30pm for lunch and re-opens at 5:00-10pm for dinner Tuesday through Saturday. Complimentary valet parking is available during dinner hours. Anyway you slice it, whether you're out for a power lunch or a luxurious night out on the town, The Mint has a fantastic meal in store for you.

THE MINT RESTAURANT

919.821.0011 219 Fayetteville Street Mall Raleigh, NC 27601 info@themintrestaurant.com www.themintrestaurant.com Sandra Gutierrez, The Culinary Latinista™, is a freelance food writer, recipe developer, and culinary instructor in North Carolina, who has had over 600 articles published on food history, cooking technique, ethnic and American cuisines, cookbook reviews, and interviews with food personalities. She teaches cooking at A Southern Season in Chapel Hill, Williams-Sonoma and from her home studio in Cary. For more information, visit her website at www.sandraskitchenstudio.com.





The Triangle's Best Bachelors Up for Auction!

he fifth-annual Bachelor Bid for Charity will be held Saturday, February 28, at the new Raleigh Marriott City Center, and it's shaping up to be the best event to date. The 5th Annual Bachelor Bid for Charity was created five years ago by Deborah Harrell Meehan, founder of the Wild, Wacky, Wonderful Women of the World - W5 for short. All the proceeds benefit the Women's Center of Wake County (www.wcwc.org). "This was envisioned as a unique way of generating enthusiasm and excitement in the community while providing an opportunity to increase awareness and raise badly needed funds for an organization assisting homeless and impoverished women and children in our area," says Meehan.

The women of W5 and many new recruits, nicknamed "Damsels," have volunteered their time and talents to make this year's bachelor bid a "Knight to Remember; a Medieval Affaire." The Damsels painstakingly interviewed hundreds of eligible bachelors to ensure that only Prince Charmings will be up for auction. The



event has a reputation for being one of the most fun and entertaining benefits in Raleigh.

In addition to the Live Auction, women can participate in the "Bachelor Playground," which includes a kissing booth, speed dating and more, while also bidding on the many donated items in the Silent Auction. But you don't have to be a bachelorette to participate in this event; women and couples are both welcome to come and

enjoy the night's festivities.

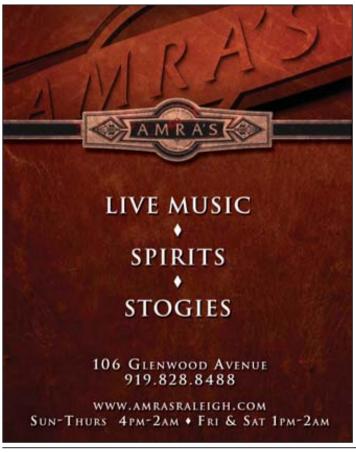
The receiving charity, the Women's Center of Wake County, is committed to helping low-income and homeless women and children by providing programs to empower women to lead self-sufficient, independent lives. Such programs include job interviewing skills, employment guidance, expense budgeting, and parenting skills, and the Women's Center also provides day shelter, basic hygiene needs, food and

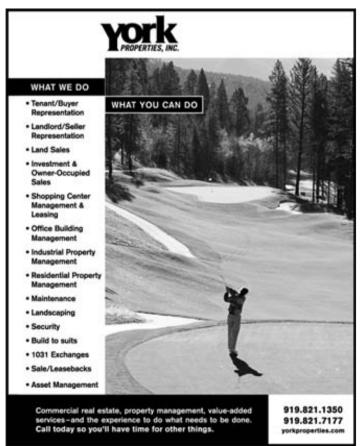
clothing. The center's staff is prepared to aid women in capitalizing on their own strengths by providing these and a host of other services designed to end the cycle of homelessness.

Sponsorships for the Bachelor Bid are available by calling Deborah Harrell Meehan at 919.333.3914 or by emailing by Kim Lewey at kim.lewey@uniquexpressionspkg.com.

Tickets to the Ball are \$35 in advance and \$50 at the door and may be purchased online at www.bachelorbidforcharity.com or by going to any one of the ticket outlets listed on the site. A preview of the bachelors up for bid is available online as well as photos from previous years. A few of this year's bachelors include Raleigh Downtowner publisher Crash Gregg, commercial realtor Jeff Glenn and founder and CEO of Hosted Solutions Rich Lee. Please join the hundreds of other women attending this charitable event to benefit the Women's Center of Wake County.

■RD







The Deep South Local Music Review

ach month, we look at three local bands within a wide range of music types, from rock to reggae, country to classic. You won't find any negative or bad reviews here, just bands worth hearing in your favorite local music hangout. Enjoy the reviews, check out the bands when they're in town and be sure to mention you read about them in the Raleigh Downtowner Deep South Local Music Review.

Artist: Strange Faces Album: Strange Faces Genre: Rock www.myspace.com/strangefacestheband



With a name like Strange Faces, we started to wonder how weird these guys really are. After listening, we have to admit that we didn't find them all that strange. In fact. we think they're pretty awesome.

This Raleigh-based trio came together just last year when Ryan Barnum (lead vocals/guitar/keyboards) saw possibility in his former bandmates and closest friends Art Pierce (drums) and Mark Connor (bass/vocals) after the two made the move from New York to Raleigh. It turns out the band's name isn't a testament to the guys' strange facial structures, but rather the ability to find inspiration in the most common and unlikely of places. To assist in the creative process, the group sought the assistance of its fans, asking them to take pictures of faces they find in inanimate objects and pass them along.

Their self-titled debut album was recorded with L.A. producer Eric Sarafin, who has worked with the likes of Ben Harper. The album was recorded without the use of computers and digital editing, as to "focus on getting the best performance out of the band, and capturing the moments as they happened."

Artist: 100 Yorktown Album: Billygoat EP Genre: Alternative/Rock www.myspace.com/100yorktown

If you think the band's name sounds a bit like a street address, you're right. The basement of 100 Yorktown Dr. in Chapel Hill was the birthplace of this hard-hitting 90s-infused rock group, who describe their sound as a combination of Flickerstick and Foo Fighters.

Rajesh Bangdiwala (bass), Jordan Edwards (guitar/vox), Chris Smith (guitar), Ben McDonald (drums) and James McHale (guitar) definitely know how to work together to create a solid track, which is ironic, considering that at no point have all five of the members lived in the Tarheel city at the same time. Perhaps absence really does make the heart – and sound – grow fonder.

The group has played with the likes of Sam Fisher of Weekend Excursion, The Pink Spiders, SpencerAcuff and The War (formerly Starting Tuesday).

The guys are currently in the studio, laying down new tracks for future release. In the meantime, we recommend you check out our favorite, "Enemy of my Friend."



Artist: She & Him Album: Volume One Genre: Country/Indie/Pop www.myspace.com/sheandhim



She & Him came into being back in 2006 when renowned M. Ward decided to record a little duet with Zooey Deschanel. That name sound familiar? Deschanel played Will Ferrell's love in Elf and Jim Carrey's in Yes Man, not to mention the role of Anita Miller in Almost Famous.

After working together once, the duo saw great possibility in future collaboration. Deschanel, who had been secretly making recordings in the comfort of her own home for years, was ready to expand her reputation beyond her acting.

It wasn't long before the two completed *Volume One* with Triangle-based Merge Records. Deschanel's sweet harmonies – the result of a childhood singing in the choir – combined with Ward's unique instrumentation produces that kind of sound we like to hear: original in its composition, yet revisiting the best of the best from yesteryear. Both artists love to pay tribute to the artists they were brought up listening to, such as Nina Simone, The Ronnettes, Linda Ronstadt and the Carter Family.

The group's cover of "I Put a Spell on You" is featured on the compilation CD Sweetheart released in late January and available exclusively in North American Starbucks stores.

The Deep South Local Music Review is written by Dave Rose with contributions by Elizabeth Barrett. Dave is the co-founder and co-owner of Deep South Entertainment. Formed in 1995, Deep South Entertainment 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 producer of the Bud Light Downtown Live summer concert series, featuring national recording artists. Their latest addition to downtown Raleigh is Deep South—The Bar. Elizabeth is a UNC student working part time for Deep South and the Downtown Live concert series.



What Gen Y & Z are listening to...

By Elizabeth Barrett (Deep South Entertainment)

Wonder what music college and high school students are listening to and downloading onto their iPods? Each month we'll give you a quick look as to what you're likely to hear blaring out of dorm room windows on college campuses and out of car windows throughout the Triangle.



KID CuDi
Album:
A KiD Named
CuDi
(Alternative/Hip-Hop/Rap)

www.myspace.com/kidcudi



Santogold
Album:
Santogold
(Dub/New
Wave/Psychobilly)

www.myspace.com/santogold



Artist:
Animal
Collective
Album:
Merriweather
Post Pavilion

(Concrete/Soul/ Visual) www.myspace.com/animalcollectivetheband

EVENTS CALENDAR ON STAGE CALENDAR

Brought to you by 42nd Street Oyster Bar and its commitment to the performing arts and artists in Raleigh. 919.831.2811 508 West Jones Street, Raleigh

<u>February 13 – March 1</u>

Raleigh Little Theatre Presents
The Prime of Miss Jean Brodie



RLT Sutton Main Stage Theatre. Reserved Seating. By

Jay Presson Allen (Screenplay writer for Marnie, Deathtrap and Cabaret) Adapted from the novel by Muriel Spark. Directed by Haskell Fitz-Simons.A dramatic story about acceptance, life, love and betrayal. At the staid Marcia Blaine School for Girls in Edinburgh, a charismatic school teacher is passionate in the application of her unorthodox teaching methods and in her dedication to her girls.

The time is the 1930s, and Miss Brodie seems unaware that her admiration for Mussolini and Hitler might be considered unacceptable. When her illicit affairs with two male teachers are revealed, she finds herself fighting to keep her job. Through it all, she believes in the unwavering support of her favorite pupils, with fatal consequences.

Tickets available through www.etix.com or from the RLT Box Office at 919.821.3111.

February 14-21

he Opera Company of North Carolina Presents La Cenerentola (Cinderella)



Two hearts, full of passion, again prove that love does conquer all. Similar to the

traditional fairy tale, this gem dazzles with the vocal pyrotechnics and happy ending popular with fans of Rossini's other famous work, The Barber of Seville. The perfect Valentine treat!

Tickets can be purchased by phone at 919.792.3850, by fax at 919.821.0128, in person at 2 East South Street or online at www.ticketmaster.com. Valentine dinner packages are available.

February 18-19

Broadway Series South Presents
Pink Floyd Experience



Without question, Pink Floyd remains one of the most influential rock bands of

all time. Their record-breaking status is legendary.

Now, get ready for The Pink Floyd Experience! Complete with 200,000 watts of light...full quadraphonic sound and six brilliant musicians singing all of Pink Floyd's greatest hits including "Wish You Were Here," "Time," "Another Brick in the Wall" and much more...live! Audiences are raving about this epic concert.

Show playing in Raleigh Memorial Auditorium. Groups of 10 or more receive exclusive benefits.

Tickets and more information at www.broadwayseriessouth.com.

February 20-22

Broadway Series South Presents Dora the Explorer



Come on! ¡Vámonos! Nickelodeon's Dora the Explorer returns to the stage in DORA THE EXPLORER LIVE! Everyone's favorite Latina heroine stars in her own live adventure in "The Search for the City of Lost Toys." Dora, along with Boots, Swiper and all her friends, needs the help of the audience to solve puzzles and overcome obstacles to find her lost teddy bear. Come sing along and learn a little Spanish too! It's an exciting musical for the whole family!

Show playing in Raleigh Memorial Auditorium. Tickets on sale now at www.broadwayseriessouth.com.

February 22

Theatre in the Park Presents
Oscar Night America Gala
Event Chairman: Ira David Wood III
Master of Ceremonies: Charlie Gaddy
Co-Sponsored by the Raleigh
Downtowner Magazine



The biggest movie event of the year is going to be an unforgettable night, full of surprises, and Oscar Night® America is the next best thing to being at the actual cer-

emony in Hollywood!

Celebrate the Oscars in style with

Continued on page 29





Walk MS is a day to celebrate the power of our community coming together to create a world free of multiple sclerosis. JOIN US.

Saturday, April 25: RBC Center

register today at walknet.nationalMSsociety.org 1-800 FIGHT MS



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Continued from page 28

friends, local stars and celebrities. Enjoy the Academy Awards® on large screen televisions. Silent auction featuring Hollywood & sports memorabilia as well as items and services from local businesses. Fundraiser to benefit Theatre In The Park's Annual Fund for Community Arts and Education.

\$75 Ticket includes: Admission, Catered Buffet, Alcoholic & Non-Alcoholic Beverages and Silent Auction. Food and Beverage provided by The Angus Barn and Mutual Distributing Company. Festive or Formal Attire. Black Tie Optional.

See www.theatreinthepark.com for more information. Tickets may be ordered from www.etix.com.

February 26 - March 1

BTolstoy and Shakespeare: Masterworks in Motion Choreographed by Robert Weiss



George Balanchine's natural curiosity and creativity led him to push boundaries that resulted in time-

less classics that were so far ahead of their time, they are still amazing today. He embodied a passionate fervor that kept him working into his eighties, turning out a body of work that made him the Father of American Ballet. Each season, we introduce our audience to new selections from his ground-breaking choreography. In the spirit of that tradition, we dedicate this program to his genius.

Call the BalletLine 919.719.0900, visit the box office at the Progress Energy Center for the Performing Arts at 2 East South Street or visit their website www.carolinaballet.com

February 27-28

NC Symphony presents The Masters

Artist: Robert Levin, piano Featuring: Grant Llewellyn, Music Director; Robert Levin, piano Meymandi Concert Hall



The Grammy Award winning trio, who put the excitement in the song "I'm So Excited," bring hits to the stage like "Slow Hand" and Jump For My Love"

for this high-energy performance. Program: Beethoven: Leonore Overture No. 1

Bach: Keyboard Concerto in D minor Beethoven: Leonore Overture No. 2 Mozart: Piano Concerto No. 24 in C

Beethoven: Leonore Overture No. 3 For tickets or for more information, call the NC Symphony Audience Services at 919.733.2750 or visit www.ncsymphony.org

March 21-29

NC Theatre presents Miss Saigon



From the creator of Les Miserables comes a story of love, loss and sacrifice during the fall of Saigon. Miss Saigon is a West End musical by

Claude-Michel Schönberg and Alain Boublil, with lyrics by Boublil and Richard Maltby, Jr.

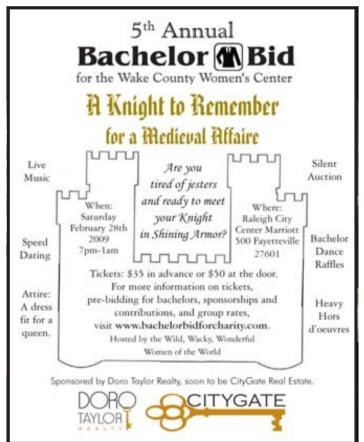
The show's inspiration was reportedly a photograph, inadvertently found by Schönberg in a magazine. The photo showed a Vietnamese mother leaving her child at a departure gate to board a plane headed for the United States where her father, an ex-GI, would be in a position to provide a much better life for the child. Schönberg considered this mother's actions for her child to be "The Ultimate Sacrifice," an idea central to the plot of Miss Saigon.

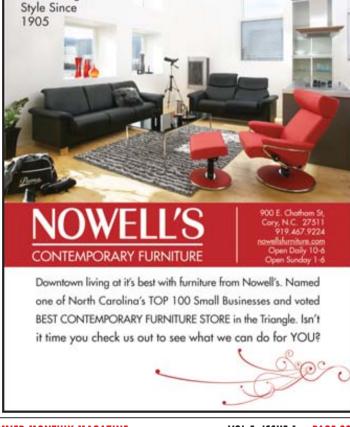
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Re-defining







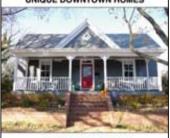


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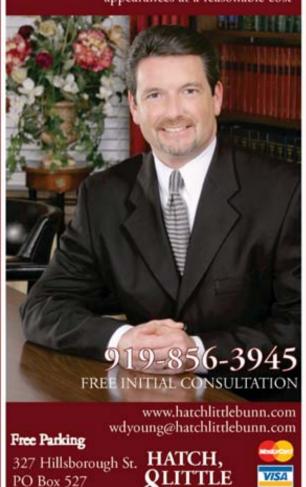
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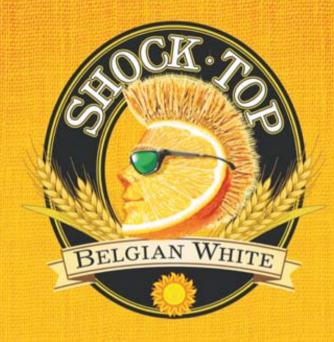
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