

RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 6, ISSUE 1

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

FREE

Date Night in Downtown Raleigh

ABC11's
Tisha Powell
and Barbara
Gibbs with
James and
Kevin riding
with J&L
Carriage



DOWNTOWN EATS

Lunch at The Diner in
Glenwood South and
dinner at Bogart's



ESCAZÚ: LOCAL CHOCOLATIERS

And one of only 30
U.S. chocolate makers

RALEIGH DOWNTOWNER

**READER
REWARDS**

SIGN UP TO WIN!

Win free tickets,
gift certificates
and more

features

3. Date Night in Downtown Raleigh
8. Escazú Artisan Chocolates
12. Local History: Hannah Casso Stewart, A True Raleigh Hero
22. Discover Hillsborough Street!
23. Bartender to Bartender
27. A Tribute to Fred Benton

arts & entertainment

13. Artist Profile: Eric McRay
16. Band Profile: Raleigh Drum Circle
21. The Deep South Local Music Review
26. Calendar of Events

food & wine

10. Let's Do Lunch: The Diner
17. Uncorked: Wine Ideas for 2010
18. Downtown Dining: Bogart's American Grill

business

16. Government News
24. Downtown Snapshot From the Downtown Raleigh Alliance
25. 10 Questions with K.D. Kennedy, Jr., CEO, Electric Supply Company of NC, Inc.



PHOTO: TED SALAMONE



12 ½ East Hargett Street | Raleigh, NC 27601
www.RaleighDowntowner.com | www.raleigh2.com

919.821.9000

ADVERTISING INQUIRIES:
sales@raleighdowntowner.com

GENERAL PRESS RELEASES:
press@raleighdowntowner.com

B-TO-B PRESS RELEASES AND BIZ SECTION INFO:
business@raleighdowntowner.com

GENERAL OFFICE INQUIRIES:
office@raleighdowntowner.com

PUBLISHER / OWNER	Crash Gregg
FOUNDERS	Sig Hutchinson, Randall Gregg
FOOD EDITOR	Brian Adornetto
COPY EDITOR	Melissa Santos
MUSIC EDITOR	Dan Strobel
SENIOR WRITER	Peter Eichenberger
LEAD DESIGNER	Katie Severa
ASSISTANT DESIGNER	Blair Womack
OFFICE ASSISTANT	Lauren Wiley
ACCOUNT MANAGER	Chris Moutos
PHOTOGRAPHER	Ted Salamone, Darryl Morrow, Max Cohen

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

www.RaleighDowntowner.com

© Copyright 2005-2010, Downtown Raleigh Publishing, LLC. The name, logo, and any logo iterations of the Raleigh Downtowner, Raleigh Downtowner Magazine and the Downtowner D graphic are a TM of Downtown Raleigh Publishing LLC. No part of this publication may be reproduced without express written permission.

DISTRIBUTION LOCATIONS

These are just a few of the places where the Downtowner is available each month. With our 98%+ pickup rate, many locations run out after just a few weeks. If you can't find a copy, visit our website and read the current PDF available online. You can catch up on past issues too.

If you have suggestions for another location where you'd like to see the Downtowner, email us at delivery@raleighdowntowner.com. We love hearing from our readers!

DOWNTOWN CONDOS

The Dawson
 510 Glenwood
 Park Devereux
 The Cotton Mill
 The Paramount

Palladium Plaza
 The Hudson
 West at North
 RBC Plaza

DOWNTOWN

In all Raleigh Rickshaws
 Wake County Courthouse
 Raleigh City Council Building
 Raleigh Chamber of Commerce
 Office of the Secretary of State
 North Carolina Theatre office
 Broadway Series South box office
 Raleigh Urban Design Center
 Empire Properties
 Raleigh City Museum
 Downtown Raleigh Alliance
 Raleigh Times Bar
 Sitti
 Gravy
 Morning Times

French | West | Vaughn
 Landmark Tavern
 Sheraton Hotel info desk
 Progress Energy building lobby
 Cooper's BBQ
 Capital City Club lounge
 Progress Energy Building commissary
 bu-ku
 Carolina Café
 Crema
 Spize
 Raleigh Visitors Center

HILLSBOROUGH ST./NCSU

Second Empire Restaurant
 WRAL-TV5 lobby
 Porter's Restaurant (sidewalk)
 Irregardless Café
 Char-Grill (sidewalk)
 Goodnight's Comedy Club

Clarion Hotel
 YMCA Hillsborough Street
 Theatre in the Park
 Beansprout Restaurant

CAMERON VILLAGE

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

GLENWOOD SOUTH

Sullivan's Steakhouse (foyer)
 510 Glenwood business foyer
 510 Glenwood (sidewalk)
 Mellow Mushroom

Hibernian
 Sauced Pizza
 Pouch/Bassment
 Sushi Blues / Zely & Ritz (sidewalk)
 Helios Café (sidewalk)
 Salon 21
 The Cupcake Bakery Shoppe
 Fly Salon
 Prim SalonBar
 Revolver Boutique

HISTORIC DISTRICT

Legislative Building cafe
 Peace Street Pharmacy
 Oakwood Bed & Breakfast
 NC Museum of History
 NC Dept. of Labor
 NC Dept. of Agriculture

FIVE POINTS/HAYES BARTON

Hayes Barton Pharmacy
 Hayes Barton Cafe and Dessertery
 Nofo @ the Pig
 Rialto
 Third Place Coffee
 Lilly's Pizza
 J. Edwin's Salon
 Hayes Barton Salon

SEABOARD STATION

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

MOORE SQUARE

Artspace
 Duck and Dumping

Tir Na Nog Irish Pub
 Big Ed's (sidewalk)

POWERHOUSE DISTRICT

Napper Tandy's
 42nd Street

WAREHOUSE DISTRICT

Flying Saucer Bar
 The Pit Restaurant
 Jibarra Restaurant
 Deep South—The Bar
 White Rabbit

MIDTOWN/N. RALEIGH

Barnes & Noble (Crabtree)
 Borders Bookstore (Creekside)
 Carolina Ballet office
 Capstrat Advertising
 Q Shack (North Hills)

DATE NIGHT

in Downtown Raleigh

—BY CHRIS MOUTOS AND CRASH GREGG—

You have a really important date coming up, and you want to ensure that everything is perfect. Maybe it's your wedding anniversary, a special birthday or a date with someone new. A romantic dinner might be in order, followed by a moonlit ride through downtown in a horse-drawn carriage or a guided rickshaw tour. Perhaps you'd like to bring something traditional with you such as a bouquet of flowers or mouth-watering chocolates. A weekend stay at a quaint bed and breakfast might be just perfect. Luckily, you can find all this and more in downtown Raleigh at some of our many locally-owned businesses.

Olfactory Goodness

Nothing says romance better than an arrangement of beautiful flowers. Our downtown florists provide an array of product lines and full service.

Fallon's Flowers, located at the corner of Peace and St. Mary's, has been in Raleigh for over 80 years and remains family-owned. Fallon's



Kelly Odom is one of the premier florists in downtown.

carries a large inventory of fresh flowers, roses and domestic and tropical green plants. Each arrangement is hand-made by a team of professional floral designers.

Carlton's Flowers has been serving Raleigh from its downtown locations for 26 years.

Located in Glenwood South, Carlton's is a full-service florist that can satisfy daily or holiday floral needs as well special events arrangements.

Kelly Odom Flowers has been providing its specialty services from its Glenwood South location for 19 years. In addition to satisfying your senses of vision and smell, Odom specializes in special events by designing your party space and making a great cake.

Sweets for the Sweet

Whether you're buying something sweet for someone special or for yourself, there a few locally-owned downtown businesses you might want to make sure are on your list.

Escazú Artisan Chocolates is one of Raleigh's premier chocolate-makers and chocolatiers (see page 10 for more on chocolate). Escazú's retail shop is currently located in Glenwood South, and their "chocolate-making" factory at 936 N. Blount Street. Within a few weeks, both locations will be combined at Blount Street, and they'll be adding a few extra items to their menu. Escazú produces unique and tasty chocolates, all made entirely onsite from imported beans, so they're about as local as you can get for chocolate.

Located in Glenwood South, **Péché de Chocolat** offers an array of fine gourmet chocolates imported from locales like Lebanon, France and Belgium. To sample some of their fares, visit Péché on any "First Friday" event between 6:30–9:30 pm for one of their \$10 wine and chocolate tastings.

The **Cupcake Shoppe Bakery** is downtown Raleigh's premier cupcake boutique and bakery. Located in Glenwood South, the Cupcake Shoppe bakes 12 to 15 specialty cupcakes and other confections from scratch each and every morning using fresh ingredients. The shop features a new flavor each week and also offers an assortment of breakfast muffins, cookies and sweet delicacies baked in house.

Turkish Delights is the distinctive purple house in Glenwood South located on the corner

of Glenwood and W. Jones. In case you ever wondered what you might find inside, they specialize in homemade Turkish pastries and desserts (can you say incredible baklava and kadaifi?). Turkish Delights also serves cookies, ice cream, ice cream drinks, frozen drinks, and Turkish teas and coffees.



Satisfy your sweet's craving for dessert at the Cupcake Shoppe in Glenwood South.

You can't talk about sweets without mentioning NC's own **Krispy Kreme**. Do I need to say more? In addition to their flagship location at 549 N. Person Street where you can get the famous just-off-the-assembly line doughnuts, they also have a new remote location right in City Plaza.

Romantic Dining

Space constraints keep us from including every restaurant in downtown Raleigh that might be considered romantic, so we did a quick survey of recommendations from our readers. Following are the restaurants listed in alphabetical order.

If you are in the mood for a non-traditional Asian restaurant, then head to City Market in center city and walk through the doors of the **The Duck and Dumpling**. The atmosphere is "urban chic" and you'll find an upscale, fine dining experience of Asian and Vietnamese home cooking prepared by Chef David Mao.

For the truly young and hip, visit **Five Star**, located in the Warehouse District of Hargett

>>>

Street. You'll discover great modern-Asian food at great prices fused with a vibrant bar and nightlife scene. And they're open until midnight for dinner five nights a week.

Just a few blocks from the Capitol on Hillsborough Street, **Frazier's Bistro** and **Porter's City Tavern** both offer an artful and incredible dining experience. Close your eyes and think about exquisite food (think upbeat, at-ease Manhattan), a splendidly attentive wait staff and classy charm (think the best of the South). Here you'll find unique, flavorful American cuisine that will keep you coming back again and again.



Their tagline says it all: SONO sleek sexy sushi.

Located in the revered 510 Glenwood location, **The Globe** offers a small, yet modern and intimate setting to dine. The Globe offers New American dishes with a global flair. Dishes take on a unique and surprising twist with an array of playful ingredients. They offer an extensive wine selection including France, Australia and South America.

For an incredibly unique and tasty twist on Italian cuisine, **Gravy** is the place to go. With the recent arrival of Chef Tony Fusco, your taste buds will delight and thank you for coming. Located in center city on the corner of S. Wilmington and Hargett Streets, Gravy has a modern, urban interior that will enlighten any evening.

Located in the Warehouse district, **Jibarra** aims to introduce a novel approach to Mexican cuisine. They take deep-rooted, traditional Mexican dishes, use modern cooking techniques and present them in a contemporary way. As much as possible, its owners support the local economy by buying produce from regional farmers. Combine that with a unique Spanish and South American wine list, margaritas made with the best tequila and you have a recipe for a great evening.

The Mint Restaurant, located on Fayetteville Street, offers downtown Raleigh contemporary fine southern dining with global influence. The ambience is a Metropolitan feel, but with a connection

to the past. The restaurant features many preserved glass etchings and original vault hardware from the building's bygone bank days. The Mint offers the freshest ingredients sourced locally from farms around the area that are refreshingly familiar, all paired with one of Raleigh's best wine lists along with free valet parking for dinner.

If you are looking for a truly intimate setting, husband and wife Hamid and Holly Mohajer have welcomed guests to **Mo's Diner** across from Moore Square in a restored 1886 home for over ten years. They offer great contemporary American and Mediterranean cuisine Tuesday-Saturday (and Sunday this year for Valentine's Day) amid a decor of white tablecloths, candlelight, fresh flowers, and a fireplace in every room - perfect for that romantic date or special occasion. Each room consists of only three to five tables for dinner.

Whether or not your evening includes a stay at the new beautiful Raleigh Marriott City Center, the **Posta Tuscan Grille** is an Italian restaurant worthy of a destination trip. The Betti brothers grew up in the Tuscan hills just outside Florence working in the family butcher shop with their father and at the apron of their mother. The Bettis base their recipes around seasonal fresh ingredients and the finest meats, fish and poultry. The Betti brothers welcome you to stop by the Posta Tuscan to enjoy their family recipes.

The restored Dodd-Hinsdale House is an imposing architectural structure situated prominently on the corner of Hillsborough and Hargetton Street. Inside, **Second Empire Restaurant** offers a dining experience that combines an atmosphere of classical history and elegance with a selection of cuisine that is as exquisitely unique as it is delicious. The menu and polished service have won the AAA Four Diamond Award, the DiRoNa Award and the Wine Spectator Award of



The Mint is one of the most romantic restaurants in Raleigh.



Enjoy a cozy dinner for two at Jibarra.

Excellence every year since 1998. The lower level Tavern and Atrium Room provide a more casual feel and lighter fare menu.

Voted as one of the Top 50 Most Vibrant Bar Scenes in the United States by OpenTable, **Solas** is not only a happening place in Glenwood South where you can dance and enjoy spirits into the early hours, but also a romantic destination to enjoy a truly wonderful meal by chef Cliff Vogelberg. Solas offers small and large plates with a Continental American flair.

Sushi anyone? Some of Raleigh's best sushi can be found on Fayetteville Street at **SONO**. Aside from being fresh and delicious, SONO can simply be described as sleek and sexy. They're now open later on weekends for extended entertaining, with an evening menu available.

Within a charming bungalow in Glenwood South, **Tasca Brava** is a blend of everything that is good about Spanish style, cuisine and hospitality. Add to that a unique relaxed atmosphere where the visitor chooses to eat or drink as the mood takes them and you have a perfect dinner destination. Tasca Brava is about Tapas, those small individual portions that offer a very flexible and sociable way of dining.

Truly Accommodating

If you truly want to relax and enjoy an entire evening downtown, Raleigh has plenty of lodging accommodations. Choose from luxurious or moderate hotels to one of the downtown bed & breakfast inns, all of which are convenient to downtown venues.

For Valentine's, the new upscale **Raleigh Marriott City Center** adjacent to the convention center and on City Plaza is offering a room for 2 with tickets to the NC Symphony performance that night and breakfast the next morning for \$189 plus tax. In addition to the Marriott, contact other downtown hotels including the **Clarion State Capital**, **Sheraton**, **Days Inn** and the **Holiday Inn/Brownstone** to inquire about any promotional packages they might have for Valentine's or other weekends.

If you prefer more intimate quarters for the evening, make sure you check out one of the quaint downtown inns. A sampling of what the inns provide can be found at the **Cameron Park Inn**. They offer a Date Night Package beginning at \$185 that includes a special surprise from the innkeepers at check-in and a romantic evening with a carriage ride by J & L Carriage from the inn to Second Empire (a \$75 gift certificate for the meal is included in this package). After dinner, your carriage will take you for a tour of downtown Raleigh before returning to the Inn. Other downtown inns to contact for your evening plans are the **Oakwood Inn** and **Woodburn Cottage**.

Getting Around

There seems to be an element of the unknown if you don't live or work downtown when it comes to getting here and parking. But don't despair because it can be very easy with a little planning. Major thoroughfares bring you into the city center from all directions and a drive in from the south on South Saunders Street will reward visitors with a pleasing city view that elicits a cool downtown vibe as you start your evening.

Now that you've arrived, probably by automobile (for now, anyway), you need a place to park. There are literally thousands of parking spaces available in decks or parking lots throughout the city as well hundreds of on-street parking spaces. Many of the city or county-owned decks and lots offer free parking after 7 pm and on weekends and holidays (if you leave after 10 pm). There are certain exceptions for special events when there might be a flat fee charged. The city is installing parking meters on the downtown streets beginning January 25, but parking will be free between 5 pm and 7:59 am. Many of the downtown businesses have their own parking lots, validate at a nearby lot or offer valet parking.

If you have parked next or close to your first stop, you're doing well. From there, you can take advantage of all the downtown districts by riding the (free) R-Line circulator, a Raleigh Rickshaw, a horse-drawn carriage, or even a cab. The R-Line is a system of two hybrid buses that circulate a loop around the city through all of the districts. There are several convenient stops and you can >>>



You'll find a truly luxurious stay at Marriott Downtown.

Thaiphon bistro


DINE IN OR
TAKE OUT



\$5 martinis, 1/2 priced wine
& \$3.00 beers 7 days a week!

301 Glenwood Ave. Suite 190, just behind Hibernian
Lunch M-F 11:30am-2:30pm, Dinner Su-Thu 5-10pm, Fr-Sa 5-11pm

720.4034 www.thaiphonbistro.com



Isaac Hunter's

OAK CITY TAVERN

OPEN 7 DAYS A WEEK

DOWNTOWN RALEIGH • 112 FAYETTEVILLE ST.

www.huntersoakcity.com



Frazier's offers an artful and intimate setting for dinner.

For reference, following is a list of the businesses mentioned in this article.

Romantic Dining

DUCK AND DUMPLING
222 S. Blount St. | 919.838.0085
www.theduckanddumpling.com

FIVE STAR
511 West Hargett St. | 919.833.3311
www.heatseekershrimp.com

FRAZIER'S/PORTER'S TAVERN
2412 Hillsborough St. | 919.821.2133
www.fraziersbistro.com
www.porterstavern.com

GLOBE
510 Glenwood Ave. | 919.836.1811
www.globeraleigh.com

GRAVY
135 S. Wilmington St. | 919.896.8513
www.gravyraleigh.com

JIBARRA
327 W. Davie St. | 919.755.0556
www.jibarra.net

usually find one about every 15-20 minutes at designated pick up locations. You can also take a rickshaw (heavy blankets provided!) to your next stop. Just listen for the jingling bell or call ahead for a pick-up. Make sure you tip your driver as the ride is free.

We hope you enjoy your evening! Take in what downtown Raleigh has to offer.

THE MINT
219 Fayetteville St. | 919.821.0011
www.themintrestaurant.com

MO'S DINER
306 E. Hargett St. | 919.856.9938
www.mosdiner.net

POSTA TUSCAN GRILLE
500 Fayetteville St. | 919.227.3370
www.postatuscangrille.com

SECOND EMPIRE
330 Hillsborough St. | 919.829.3663
www.second-empire.com

SOLAS
419 Glenwood Ave. | 919.755.0755
www.solasraleigh.com



You'll find wonderful Italian dishes at Posta Tuscan.

SONO
319 Fayetteville St. | 919.521.5328
www.sonorableigh.com

TASCA BRAVA
607 Glenwood Ave. | 919.828.0840
www.tascabrava.com

Sweet Treats

CUPCAKE SHOPPE BAKERY
104 Glenwood Ave. | 919.821.4223
www.thecupcakeshopperaleigh.com



SONO offers the best sushi in downtown.

**Good Guys...
Bad Boys**

FEBRUARY 20, 2010

www.BachelorBidForCharity.com

The Mint
AT ONE EXCHANGE

Open Valentine's Sunday!
Special 4-course menu
Call for reservations

219 Fayetteville Street • 919-821-0011
www.themintrestaurant.com

ESCAZU

610 Glenwood Ave. | 936 N. Blount St.
919.832.3433 | www.escazuchocholates.com

KRISPYKREME

549 N. Person St. | 919.833.3682
442 Fayetteville St. | 919.829.1153
www.krispykreme.com

PÉCHÉ

16 Glenwood Ave. | 919.754.1112
www.pechechocolat.com

TURKISH DELIGHTS

125 Glenwood Ave. | 919.755.4306
www.turkishdelightsusa.com



One of the delectable desserts at Porter's.

Olfactory Pleasures

CARLTON'S FLOWERS
609 Glenwood Ave. | 919.821.3862

FALLON'S FLOWERS
700 St. Mary's St. | 919.828.4134
www.fallonsflowers.com

KELLY ODOM FLOWERS
106 Glenwood Ave. | 919.829.3888
www.kellyyodom.com

Bed & Breakfast/Hotels

CLARION STATE CAPITAL
320 Hillsborough St. | 919.832.0501
www.clarionhotel.com

SHERATON
421 S. Salisbury St. | 919.834.9900
www.sheraton.com

DAYS INN
300 N. Dawson St. | 919.828.9081
www.daysinn.com



The Oakwood Inn is one of several romantic B&B's downtown

RALEIGH MARRIOTT CITY CENTER
500 Fayetteville St. | 919.833.1120
www.marriott.com

HOLIDAYINN/BROWNSTONE
1707 Hillsborough St. | 919.828.0811
www.brownstonehotel.com

WOODBURN COTTAGE B&B
117 Woodburn Rd. | 919.828.2276
www.woodburncottage.com

OAKWOOD INN
411 N. Bloodworth St. | 919.832.9712
www.oakwoodinnbb.com

CAMERON PARK INN
211 Groveland St. | 919.835.2171
www.cameronparkinn.com

Romantic Rides

RALEIGH RICKSHAW
919.623.5555 | www.raleighrickshaw.com

J&L CARRIAGE
919.936.2586 | 919.915.0378
www.jlcarriage.com



Take a moonlight cruise through downtown with Raleigh Rickshaws.

spize CAFE
www.spizecafe.com

SALAD
MONDAY
BAGUETTE
TUESDAY
\$1.00 off
salad/baguette
(lunch only)

FREE
SWEET TEA
THURSDAY
(free tea with meal order)

FREE
SMELLS
ALL
WEEK

WINE DOWN
WEDNESDAY
50% off wine

SINGHA BEER
NIGHT
FRIDAY
50% off beer

lunch: Mon-Fri 11-2:30pm • dinner: Wed-Sat 5-9:30pm

919.828.5000

121 Fayetteville St (between Hargett and Morgan)

mosaic WINE & LOUNGE

featuring the best music from internationally acclaimed artists and DJs, daily drink specials and different party themes every night. everyday is a new night at mosaic.

517 W. JONES ST. RALEIGH, NC
www.mosaicwinelounge.com



Chocolate. The mere mention of the word elicits an almost mood-altering moment from some people. We might grab a bar or two on the way through the grocery check-out line, which are fine and certainly enjoyable, but pale in comparison to “really good” chocolate. Escazú produces some of the best chocolate right here in downtown Raleigh, and unlike many other purveyors of chocolate goods, they are true artisans—both a chocolatier and chocolate-maker. We sat down with co-owners Hallot Parson and Danielle Centeno at their shop to learn more about chocolate and Escazú.

RALEIGH DOWNTOWNER MAGAZINE: *Let's start off with the origin of the company name and how Escazú got its start.*

HALLOT: Escazu is actually a town in Costa Rica. Our business partners have a house there, which is where I began developing the concept of the bars while I was visiting. I met a farmer there and we were planning to use everything from Costa Rica. I came back to the U.S. and in 2004, I started a very small business making chocolate above a wine shop I managed in Beaufort. People liked it and it spread purely by word of mouth. But there was a long learning curve of figuring out packaging, designs, etc. It eventually gathered some momentum, so I quit managing the wine bar and focused solely on the chocolate business.

We started doing some a few trade shows, then about two-and-a-half years ago we decided that it had grown enough to where it was time to make or break. We packed up and moved everything to Raleigh. We found this space on Glenwood and we've been here since.

DANIELLE: He wasn't looking for a shop; he was just looking for a space to make the chocolate.



Chocolatier Danielle Centeno

HALLOT: Yeah, at that point it was about wholesaling these bars. Within a month Danielle was selling wine and after that it just kind of blew up.

RDM: *What made you decide on Raleigh?*

HALLOT: I'm from here. I went to high school in

Escazú Artisan Chocolates

BY CRASH GREGG



Chocolate expert Hallot Parson

Raleigh, and Danielle had lived here before as well. We were thinking about Asheville, but that was too small. We had done well in a small city before and thought if we could generate the same interest here in Raleigh, we would be able to make enough to support ourselves. Raleigh is much more receptive and interested in the hand-crafted, local thing. We also both like good food, and Raleigh has a nice restaurant scene.

After we moved to Raleigh, we were buying already-produced chocolate, like the other chocolatiers in town.

HALLOT: After a while, we began experimenting with grinding the beans ourselves and making our own chocolate. At that point, we decided to take out a loan, buy the equipment and do it all in-house. We found some antique machines and we bought a few new pieces, and now we're one of less than 20 businesses in the country who make their own chocolate.

DANIELLE: The difference is that a chocolate-maker makes the chocolate, and a chocolatier makes the bars and truffles from chocolate. We don't just make our own bars and truffles; we make the chocolate that we use for everything.

RDM: *How do you come up with recipes for your bars or whatever it is you're making?*

DANIELLE: I actually came up with all of the flavors a couple of years ago. Coming up with the flavors is easy; it's being able to produce them all that's difficult. I try to have a different truffle flavor out every

week, which is pretty difficult. I honestly just go to the grocery store and the liquor store and figure out what might work together. Another thing that makes us different is that we make all of our own additions like preserves and nut butters. The only thing we don't make is peanut butter; the demand for that is so high that it's hard to make that from scratch all the time.

RDM: *What are some of your more popular flavors?*

DANIELLE: Pomegranate, lime and chili, rosemary and bacon with a little bit of sea salt—that one's either love it or leave it, but a lot of people love it!

RDM: *Where do you see Escazú in five years?*

HALLOT: We'll be fully up and running at our new location on Blount Street, and I would like to see the retail side of the chocolate store grow a lot more. It's always been a third of our business, with the other two-thirds being wholesale. But last month was actually about 50/50. My biggest concern about the new place is people finding it. Our next goal is to figure out a way of increasing production. One thing we are doing is being a lot more selective of our wholesale clients.

I have to figure out how big our business can be, given that we do everything ourselves. If we're too big, our production won't be able to keep up, and if we're too small, we won't be able to pay our overhead. Neither of us have a business background, so that part has been challenging.



Raw cocoa beans

RDM: *The new shop: other than chocolate bars and truffles, what else can we expect to see?*

HALLOT: First we'll be adding coffee. It's basically going to be the same as the current shop: a wide selection of truffles, bars, coffee, hot chocolate, ice cream in the summer, and possibly wine because we're both big fans of wine. We're also planning on doing some educational tours, which people have been asking for. They're a lot of fun and there's a lot of chocolate that people are surprised to learn!

Escazú Artisan Chocolates

Current location: 610 Glenwood Avenue
New location: 936 N. Blount Street
(opening sometime after Valentine's Day)
919.832.3433 | www.escazuchocolates.com



RALEIGH DOWNTOWNER MAGAZINE

SIGN UP FOR

Free Reader Rewards!

The Downtowner is proud to continue another installment of Reader Rewards. Each month, we give away gifts and services to our devoted readers, with this month's Rewards worth over \$600.

To sign up for Reader Rewards, just visit our website at www.RaleighDowntowner.com and click on the SIGN UP NOW! button. You'll be eligible to win Reader Rewards each month by signing up for our online news magazine. The Downtowner will help keep you informed about all the latest news and events happening in and around Raleigh.

This Month's Reader Rewards

- Four \$25 gift certificates to **Thaiphoon Bistro** in Glenwood South. Superb authentic Thai right in downtown. Located behind Hibernian Pub. www.thaiphoonbistro.com
- Four \$25 gift certificates to **Jibarra Mexican Restaurant** in the historic warehouse district. Traditional Mexican dishes + contemporary presentation = amazing results. www.jibarra.net

- Four \$25 gift certificates to **The Mint Restaurant** located on Fayetteville Street, in the heart of downtown. www.themintrestaurant.com
- Four \$25 gift certificates to **Sitti**. Chef Ghassan Jaroui has created an authentic Lebanese menu served in a warm, inviting atmosphere. www.sitti-raleigh.com
- Five \$20 gift certificates to **Gravy**. Gravy's Chef Tony Fusco serves a versatile menu of truly wonderful Italian-American cuisine. Open 7 days a week. www.gravyraleigh.com
- Ten \$10 gift certificates to **Spize Cafe** on Fayetteville Street. Soups, salads, noodle salads, fresh rolls and baguettes. www.spizecafe.com

We'd like to thank our readers and advertisers for making the Downtowner a huge success. Reader Rewards are our way of saying thanks and also to introduce you to some of our great advertisers. Be sure to sign up to win your share!

www.RaleighDowntowner.com

"Sitti is by far the most ambitious Middle Eastern restaurant ever to open in the Triangle" - Greg Cox, The News and Observer

Sitti
authentic Lebanese

137 S. Wilmington Street, Downtown Raleigh, P 919.239.4070, www.sitti-raleigh.com

Official host of
Raleigh Downtowner

HostedSolutions

An Enterprise Class
Managed Hosting Provider
You can Trust.

Leverage the scalability and flexibility of enterprise ready, high availability solutions to reduce capex and optimize your IT infrastructure. Visit HostedSolutions.com to learn how.

DEDICATED HOSTING | COLOCATION | CLOUD COMPUTING
MANAGED SERVICES | PROFESSIONAL SERVICES | DISASTER RECOVERY



The Diner BY BRIAN ADORNETTO, Food Editor



Usually we give new restaurants at least a few months to work out the kinks before we visit. However, after attending the soft opening and knowing Niall Hanley's track record, we knew there was no reason to wait when it came to The Diner. And judging by the crowds, we aren't the only ones who feel that way.

The Diner is the third venture launched by Hibernian Company Incorporated. Taking over the former Hard Times Cafe space—a stone's throw from Niall's other restaurants, Solas and Hibernian Irish Restaurant and Pub—The Diner is located in one of the busiest areas of downtown. "I've been talking about opening this diner concept for a few years and

I'm delighted to be able to bring it to Glenwood South," Niall told us.

The black and white checkerboard floor, red retro vinyl booths and tin throwback Pepsi napkin holders give the diner a feel that's retro without being old-fashioned. A life-sized model of Elvis strumming his guitar stands in the corner while Marilyn Monroe strikes a pose nearby. The Diner is adorned with old license plates, gold records and autographed guitars. Surfboards (from local artist Clark Hipolito) hang from the ceiling and a '57 Chevy with working headlights is affixed to a wall. In the background, classic hits from the 50s and 60s play as friendly servers bring food to customers who are dressed in everything from suits and ties to jeans and T-shirts.



More Helpful Than Ever!

SEABOARD

ACE HARDWARE

Come visit the largest, most complete hardware store inside the beltline

Located in Historic Seaboard Station in Downtown Raleigh
802 Semart Drive - (919)834-8600

Open 7 days • www.SeaboardACE.com

Our new Kitchen center is open!

THE RALEIGH TIMES

www.raleightimesbar.com

14 E. Hargett Street
 Downtown Raleigh
 P 919.833.0999

100 BEST PLACES TO DRINK BEER IN AMERICA TM BIBE MAGAZINE

200+ TOP BEER BARS DRAFT MAGAZINE



Solas' Executive Chef Cliff Vogelsberg, and Niall put together a menu with a little something for everyone. The Diner offers healthy salads, light entrees and vegetarian choices as well as hearty diner classics and local favorites. While Niall may opt for a Red Bull float (\$5) and the Manly Hanley (a belly buster of a sandwich piled high with pastrami, provolone, cole slaw, tomatoes, and French fries—\$8), Cliff is more likely to go for the Vogelsberger (a grilled burger with shitake 'shrooms, jalapeños and Muenster cheese—\$8). The name dropping doesn't stop there. The Demitri the Greek burger (with feta, artichokes and kalamata olives—\$8) and Salt's Pepper Steak (\$13) pay homage to two of 96 Rock's most popular radio personalities. Although we visited for lunch, the Diner serves breakfast all day and even offers customers a "Create Your Own Breakfast" option where you can choose any three items

(\$8) or any four (\$11) from a long list of breakfast favorites.

Our meal began with Fried Green Tomatoes (\$7) and Corn Bread Fritters (\$7). The lightly-breaded tomatoes were crunchy, firm and enhanced by a fabulous smoked tomato cream. The addictive Fritters were moist, light and studded with kernels of corn and served with a spicy and sweet jalapeno jelly and a rich poblano (a mild green Mexican chile pepper) cream. We followed that with the Double Dog Wrap (\$7), Baby Back Ribs (\$11 for a half rack, \$16 for the full, and we mean FULL) and Palczak's Pork Chops (\$10). The Double Dog is two huge hot dogs, chili, slaw, and cheddar cheese enveloped in a grilled tortilla. It's the ultimate late night fix. Paired with Sweet Potato Fries and slaw, the mouth watering Ribs were Crash's favorite. They practically fell off the bone and had just the right amount of sweet BBQ sauce. The stellar chops were brined in sweet tea then grilled and glazed with jalapeno jelly. They were tender, juicy and original. We washed it all down with a few Oreo Cookie Malts and Very Berry Shakes (\$6).

After church or after partying, for a made-to-order breakfast, quick lunch or comfort food dinner, The Diner hits the spot. "There was a niche for this concept on the street, and here we are. So far, so good," Hanley says of his latest venture. Indeed, mate. Indeed. 🍷


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

The Diner

410 Glenwood Ave.
919.835.9010 | www.thedinerraleigh.com

Hours: 24 hours a day, 7 days a week
Meals: Breakfast, Lunch, Dinner, Late Night
Dining Style: Casual
Cuisine: American Diner favorites with a few local twists
Ambiance: Fun retro diner
Recommendations: The Diner Deluxe, Corn Bread Fritters, Oreo Cookie Malt, Double Dog Wrap, Palczak's Pork Chops, Baby Back Ribs
Dress: Come as you are
Features: All-day-breakfast, malts, shakes, soft serve ice cream, vegetarian and low carb options, heated outdoor seating, child-friendly, take out, grab and go, and credit cards accepted
Alcohol Served: Full bar
Parking: Has its own parking lot
Wireless: Yes





JIBARRA

MODERN MEXICAN & TEQUILA HOUSE

**Located in the
Historic Depot
Building**

WINTER BAR BLISS

Happy Hour 5-7 p.m.:
\$3 Appetizers at the Bar

Tuesdays:
Our Most Popular
Margaritas \$5

Wednesdays:
Tequila Tastings \$5

Thursdays:
New Featured Wines
Select Wines \$5/Glass


Sundays:
Wine Bottles 1/2 Off

Salud!


HAPPY HOLIDAYS!

P.S. WINTERY WEATHER IS NO MATCH FOR OUR TEQUILA TOWER!




327 W Davie St. Suite 102 www.jibarra.net P: 919.755.0556



"A quantum leap for
Chef David Mao
and the city."
Southern Living Magazine



the duck & dumpling®

222 S. Blount Street, Downtown Raleigh P 919.838.0085 www.theduckanddumpling.com

Hannah Casso Stewart: A True Raleigh Hero

BY JENNY LITZELMAN, RALEIGH CITY MUSEUM

In 1795 French immigrants Peter and Margaret Casso purchased one acre of land on East Morgan Street facing Capitol Square. On that land, Casso made extensive renovations and additions to the pre-existing buildings and insured his property for 1,000 pounds. The result was Casso's Inn, Raleigh's major thoroughfare in the late 1700s and the early 1800s.

Casso's Inn consisted of three levels with a bar and five fireplaces. The inn also had two kitchens, a smoke house, and a stable that could accommodate 40 horses. Casso's Inn offered 25 beds, which travelers used when they stopped through Raleigh on their way north or south. Stagecoaches stopped at the inn three times a week where they delivered mail and out of town visitors.

In addition to operating Casso's Inn, Peter and Margaret also birthed a daughter named Hannah. Hannah Casso Stewart went on to be one of Raleigh's first heroes,



Detailed rendering of Casso's Inn, ca 1800.

as she courageously battled not one, but three major city fires. After marrying John Stewart, Casso and Stewart lived in a house on Fayetteville Street near her parent's inn.

Despite having no nearby water supply, Raleigh formed its first fire company in 1813. To warn residents of a fire, the



Original William Christmas map of Raleigh, including the city's five squares, ca 1792.

PHOTOS COURTESY OF RALEIGH CITY MUSEUM

company rang Mrs. Casso's bell, which could be heard throughout the city. On June 11, 1816, city residents heard Casso's bell ring in the middle of the night and they awoke to find their beloved city on fire. Due to an inadequate supply of water and firefighting techniques, the city lost 54 buildings in just two hours. As the fire approached the State Capitol, Hannah bravely created a firebreak by destroying her own kitchen, which prevented the fire from reaching the statehouse.

In 1831, 1832 and 1833 there was a major fire each year. The 1831 fire destroyed the statehouse as workers ironically tried to fireproof the building while they were working by lantern light. In 1832, Ben Seaborn committed arson when he burned down the business of Richard Smith to conceal a theft, which also destroyed valuable Wake County records in the process. Hannah Casso Stewart again destroyed her kitchen to create a firebreak, saving the city. Seaborn initially pled innocent to the charges and blamed an enslaved

man named Harry. However, Seaborn was found guilty and admitted his guilt prior to his hanging.

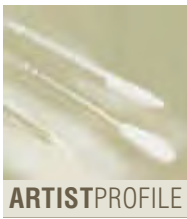
Hannah Casso Stewart combated a third fire in 1833 that sadly originated at her parents' inn. Eight other buildings were claimed in the fire before Stewart was able to create a firebreak. With the destruction of Casso's Inn and the State Capitol two years prior, Raleigh citizens were depressed about the status of the city and some residents moved to other towns. State legislators voted on moving the capital to Fayetteville, but by a single vote, the capital remained in Raleigh. The early 1830s are considered the darkest years of Raleigh's history. During that darkness, Hannah Casso Stewart fought for her city and solidified herself as a true hero.

While the hearts of others failed, hers stood firm. While strong men gazed, helpless and despairing, at the grand but awful sight, she sprang forth to achieve conflict with danger. Armed with wet blankets and hastily filled buckets, she stood at the very jaws of the terrible heat, until others, shamed into action by the recklessness of her daring, rushed to her aid... Among her contemporaries, her praise was in the mouths of all. Let our young men and young women remember her deeds and honor the name of Mrs. Hannah Stewart.

KEMP P. BATTLE, Centennial Address, 1892

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. Check out our newest exhibit, **The Art of Business**, open through March 27, 2010. If you have any questions, please call 919-832-3775 or check out our website at www.raleighcitymuseum.org.





Eric McRay BY CHRIS MOUTOS



at 16 and then obtained a scholarship and received his Bachelor of Fine Arts at the Maryland Institute College of Art in Baltimore. Eric then came to NC in 1987 and continued his work in graphics and creating fine art. Building his portfolio, he worked traditional jobs until 1997 when he juried for Artspace. I told everyone “if I get into Artspace, I’m going to quit my day job.” He was indeed accepted and quit his full time job as he moved into Artspace.

“When I first started [at Artspace], Paris Alexander was a big inspiration to me. One thing he told me that has always stuck with me—branding and name recognition. And it’s true; it’s all about branding.”

When asked about his decisions, Eric quickly replies “I’ve been working as a professional artist for 11 years. It’s the hardest job I’ve ever had but I absolutely love it. I’ve been in magazines, on TV and in several galleries around the world. It’s been a lot of fun and I feel very fortunate and blessed.”

Those magazine articles, television



appearances and exhibits didn’t come by chance, however. Eric’s success is as much a product of his drive as it is his talent. While Eric has always had an aggression game plan, mailing letters and packages to galleries he wants to exhibit in, he also credits Artspace and First Fridays in helping him gain name-recognition. Eric is enthused about downtown First Friday events because it not only provides exposure to the art community, but “for me it’s worked really well because some of my work is in the lower price points and people realize they can buy an original piece of art. I enjoy seeing people excited about my work and I try to get a photo of each buyer with the piece they’ve chosen.”

As for his style, Eric he doesn’t follow any particular pattern but likes to in phases, which he says are reflections of his own life, almost a visual diary. His Jazz Collection began when he was listening to a lot of jazz while working. This collection proved to be very popular and its style is reminiscent of the iconic painter LeRoy Neimen, best known for his brilliantly colored, stunningly energetic images. Eric has since moved on to other themes including landscapes, nudes, and currently his newest theme, coffee. “One day I was sitting around thinking about what to paint and thought that as much coffee as I drink, I might as well paint coffee cups. So, I’ve just finished a series of coffee and cake pieces called the Coffee Collection.”

Eric says that each piece he creates is very different from the others, even within the different themes. “I’ve had some completed in a day while others have taken me weeks, even months. I think it depends on how clear the image is in my head to be able to transfer that onto a two-dimensional surface.” His pricing varies widely as well, and is based on size and subject matter. “My art varies from \$250-5000 so there’s something the casual art lover can afford as well as the serious collector.”



You can find Eric upstairs in his studio at Artspace located on Davie Street in Raleigh’s City Market every First Friday. Stop by and enjoy a visit. 📍

Eric McRay

Artspace Studio 205 | 201 East Davie Street
Studio: 919.838.0755 | efmcray@aol.com
www.mcraystudios.com
www.mcraystudios.blogspot.com

Holloway Moving and Storage

Always the Lowest Price, Guaranteed

- No job too large or small
- Full packing or no packing
- Apartment moves—\$95 per hour
- Trained and courteous movers
- No temporary labor
- Free, in home estimates
- Free plastic wrap
- Free floor protection
- Free appliance service

www.hollowaymoving.com

919-329-0996

103 Rupert Road, Raleigh



Custom Pool Tables

MET-TECH

Your Home
Your Style
Your Taste

Manufacturer and Distributor of
America’s Finest Pool Tables
Major Brands- Sales & Services

105 S. Wilmington St. Raleigh, NC
(919) 833-9460/1-800-316-3122
www.met-techbilliards.com



Niall and staff at The Diner on opening day



Birthday party at the Raleigh Times



Quentin and friend at Ess Lounge

James Park and Sono co-owner Michael Lee



Celebrating J.R.'s birthday at Brooklyn Heights



The Mint Restaurant bartenders



AROUNDTOWNAROUNDTOWNAROUNDTOWN



Photos above at the Raleigh Downtown Magazine staff after-holiday party at Jibarra

Photos below from the Martin Luther King holiday parade in downtown



Chico and friends at Alibi Bar





Recently engaged couple Jessica and Brendan
Congrats!



Jennifer, Melanie and Andy at the newly opened Diner



Casey at 101 Lounge & Cafe for her first photo exhibit

Photos below from the Raleigh Black Chamber of Commerce networking event at Zydeco in City Market *Photos by Marcus Bowman Photography*



AROUNDTOWNAROUNDTOWNAROUNDTOWN



Downtowner head photog Ted Salamone shooting this month's cover

Marjorie of Flander's Art Gallery at their new location opening w/ artist Bill Sullivan



Pete, Dr. Bill and 96 Rock's Blade stop by Raleigh Downtowner Magazine's new office

Photos below from NC Symphony's January performance of Mozart's Genius *Photos by Ted Salamone*





BANDPROFILE

Raleigh Drum Circle BY DAN STROBEL, Music Editor

Many families are tightening their belts and trying to keep activities local and wallet-friendly, and luckily for them, Gregory Whitt has a fun alternative to an expensive night out at the movies. All you need is \$5 (\$10 for families), an open mind and a little bit of rhythm.

Whitt facilitates and organizes the Raleigh Drum Circle, the area's largest recreational music-making organization. Formed in 2002 with 12 members, the group's Yahoo website now has over 300 participants. "It's been awesome to watch the Raleigh Drum Circle and other groups evolve and grow in the area," says

Whitt. The group's seventh anniversary jam last September at Lake Johnson drew over 70 people and its monthly meeting there continues to attract a large crowd.

Aside from the drum circle, Whitt also runs Drum for Change, a business that facilitates drum circles and team-building exercises for community, corporate and business events. The majority of his work and time is spent in the Triangle, but he gets requests nationwide for this service. He also organizes a weekly circle that meets at the Gifts with a Heart store on Jones Franklin Street and has recently started drum circle downtown at Crocker's Gallery on Morgan St. "As long as there is a demand for it, there are lots of chances for people to get out and participate in drum circles all over Raleigh," he said.

Whitt, a graduate of NC State and resident of Raleigh for 20 years, is a firm believer in the holistic and spiritual benefits of drumming. "People have been drumming for thousands of years for lots of reasons, be it healing, ritualistic traditions or celebration," he



states. "Groups like the Raleigh Drum Circle let people know now what indigenous cultures and tribes have known and done for thousands of years."

Of course, the more obvious physical benefits are nice, too. "Drumming is a great aerobic exercise that has been shown to reduce stress, boost the immune system and is a great opportunity for creativity, collaboration and the chance to show your hand-eye coordination," Whitt points out.

With a family friend atmosphere and more than 70 loaner drums available for anyone to use, Whitt is especially open to first-timers and people with no musical experience. "Kids are always more open at drum circles to try new things, while adults and shy people take a little bit of coaxing to get them involved," he says.

If you're interested in learning more about the Raleigh Drum Circle or team-building or corporate events, you can contact Gregory Whitt at his website, www.drumforchange.com, or at www.raleighdrumcircle.org.



Government News BY C. DUNCAN PARDO

City news brought to you by the Raleigh Public Record, a non-profit, independent news site devoted to Raleigh. For more Raleigh news and information, see raleighpublicrecord.org.

School Board Drama

Wake County School Board members voted to end mandatory year-round schools at their first meeting of the year. A 5-4 vote approved the resolution that had been introduced at the beginning of the meeting. This is the third time the new Republican-backed majority had tried to end the mandatory year-round school program. The four new members that make up the majority pledged to end the mandatory year-round school and the diversity policy during last year's election.

Lightner Center Delays

The Raleigh City Council again delayed voting for

final approval of the \$205 million Clarence E. Lightner Public Safety Center at its first meeting of 2010. The 17-story building is planned to replace the current downtown police headquarters. The city has already spent more than \$20 million on the project for design and to lease space to move the police department out of their headquarters.

The new council members have been getting updates on the city's capital improvement projects since they were sworn in late last year, and now they're questioning whether or not this project is a good move given the state of the economy. This project is expected to come up again at council's second January meeting.

RPD Reorganization

The Raleigh Police Department is redrawing its district lines and reorganizing its officers under its new five-year strategic plan. In a recent news conference,



Artist rendering of the new Lightner Public Safety Center

Police Chief Harry Dolan said the plan calls for more officers on the streets and creating new units to work on drug enforcement. Dolan said the department will expand its community policing program to put officers into neighborhoods. He also said the department will continue to promote afterschool programs with the city's Parks and Recreation Department.



UNCORKED

WINE IDEAS *for* 2010

BY JEFF BRAMWELL

Every New Year's Day, many of us promise ourselves that this is the year we'll follow through on our resolutions, whether it's losing weight, quitting smoking or quickly paying off the holiday credit card bills. But the farther we get from January 1, the colder the walk to the gym seems to be and the more comforting a nice glass of wine starts to sound. While I don't have any tips for sticking to your resolutions, I can offer you advice on which wine to choose:

Drink more sparkling wine

New Year's Eve may have come and gone, but that doesn't mean you should stop drinking sparkling wine. Champagne and other sparklers are arguably the world's most flexible wines when pairing with food, yet they're often unfairly relegated to pre-meal festivities or quickly gulped down after toasting a special occasion if not forgotten altogether. Drinking true Champagne (made exclusively in the region of Champagne in France) every day would bankrupt the majority of us in short order, but there's a wealth of great sparklers from elsewhere in the world starting around \$10. Throughout the holidays, one of my favorite recommendations for our customers at Seaboard Wine was Dibon's 'Brut Reserve' Cava, a sparkling wine that hails from the Penedès region of Spain. I've enjoyed my fair share of this wine with friends and family over the past month, and was constantly reassured by what a fantastic value this is. It shows a surprising amount of finesse for a wine that hits a genuine everyday price point. Another favorite has been Domaine de Martinolles' 'Le Berceau' Blanquette de Limoux from southern France. Made from the obscure Mauzac grape, sparkling wine production here actually pre-dates Champagne, and at about \$16 a bottle, it's a great deal more affordable. It's particularly tasty with an array of dishes from a simple selection of cheeses to roast pork loin or Thai-spiced chicken on the grill.

Form a tasting group

Getting together with a group of friends to share a variety of wines is a fun, cost-effective way to expose yourself to some fantastic new alternatives to your old standbys. These tastings can be as formal or as casual as you like, and your local wine shop will be happy to help you come up with a theme. Have everyone contribute a bottle, and you can even give out a small prize to the person that brings the group's favorite wine of the night.

I've been writing a wine-oriented cookbook over the past couple of years and when I'd get together with friends

to test the recipes, we'd open up a selection of wines from a particular wine region. Some of my friends are of the serious wine-geek variety, while others are happy with just about anything you pour in their glass. The routine of getting together and knowing we would taste a bunch of wine that we didn't normally drink became the favorite night of the week for most of us. So much so that it was a bit of a let down when the recipes were complete and I had to shackle myself to the computer to finish writing the book.



Try something new

None of us eat the exact same food for every meal, so why would anyone be content to drink the same wine every time they open a bottle? Sure, reliable favorites deserve a spot in any wine-drinker's stash, but the adage that "variety is the spice of life" should apply to your wine purchases as well. We wine

retailers love it when a customer comes in and states that they want to try something, anything, different than their same-old same-old. Whether that means doing an about face and experimenting with a fruity Beaujolais after a lifetime of drinking big California Cabernets, or a less drastic switch from Sauvignon Blanc to similarly crisp and refreshing Grüner Veltliner, we're thrilled when we're able to help you find a new favorite.

Try something old

The only pre-requisite for a thorough enjoyment of wine is to have an open mind. First and foremost, that means constantly trying new wines to see what's a hit and shrugging off the occasional miss. But far too often, when a wine makes a bad first impression, we turn our backs on every wine from a particular country or on specific grape varieties that don't win us over at first taste. Just like some albums take repeated listening for you to fully appreciate what a band was striving for, certain wines don't readily display their charm in the first glass you drink. I remember my complete and utter distaste for the first bottle of Bordeaux I had, and now it's among my favorite wines in the world.

Cheers and good luck making 2010 a great start to a new decade! 🍷

Jeff Bramwell began working in the wine industry in Atlanta and has worked in wine distribution as well as wine retail since moving to Raleigh in 2006. His current professional home is at Seaboard Wine Warehouse, where he is happy to talk about pairing wine with your favorite meals or help you find the perfect bottle, whatever the occasion.

**Weekday Lunch
Weekend Brunch
Dinner Tue-Sat**

Menus + hours online

NOFO @ the Pig

**2014 Fairview Road
821.1240 www.nofocom.com**

**DETAIL-ORIENTED
HOUSE
CLEANING**

**Located in Cary, serving
the Triangle and
downtown Raleigh area**



**Very detail-oriented and
understanding, providing
detailed floor to ceiling
green cleanings. Children
and pet-friendly.
Evenings available.**

**Please call for your
free in-home estimate**

919-633-7481



Bogart's American Grill

BY BRIAN ADORNETTO, *Food Editor*

Bogart's American Grill is named after the legendary actor Humphrey Bogart, which is immediately apparent once you see classic "Bogey and Bacall" movies being broadcast in the dining room, iconic photos from Hollywood's heyday hanging on the wall and hear swinging jazz music playing in the background.

The large circular bar showcases Bogart's infused vodka and invites guests to unwind. The handful of small tables around the perimeter of the bar supplements the full-sized dining room that's colored in warm browns, tans and burgundies. The spacious, heated patio offers diners an al fresco experience while the dining room's candlelit tables and booths allow for a more private encounter, which is perfect for taking advantage of Bogart's "Blue Monday Special." This remarkable Monday night dinner


deal is hard to beat. It only costs \$39.95 per couple and includes a bottle of wine, pitcher of beer, or two martinis, a choice of an appetizer or dessert course, a soup or salad, and an entrée for each person.

From premium, hard-to-find cuts of meat to special martinis mixed with house-infused vodka, Bogart's offers present-day twists on two classic American favorites: steaks and martinis. But that's not all.

Bogart's also offers comfort food standards, entrée sized salads and fashionable contemporary choices as well as a diverse, reasonably-priced wine list and Mash House Brewery draughts.

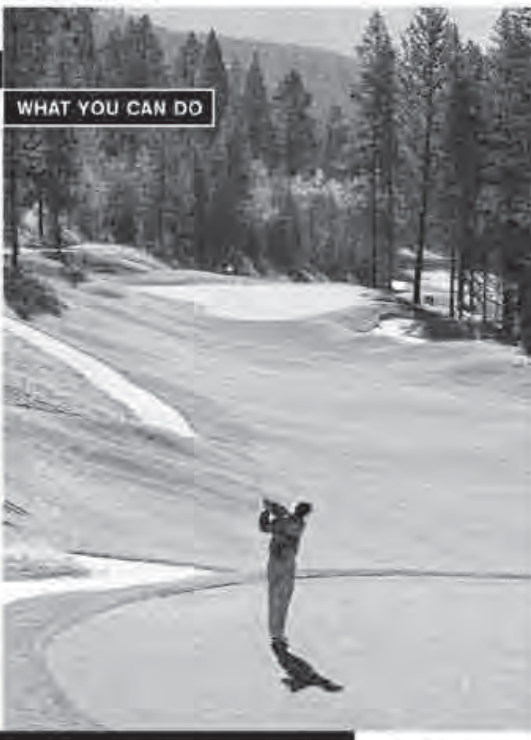
Our visit began with She Crab Soup (\$5), Baked Brie (\$11) and Seared Jumbo Scallops (\$12). The bisque-like soup had a slight zing and was abundant with crab meat. The full round of brie was wrapped in pastry dough, baked until golden on the outside and gooey on the inside and was more





WHAT WE DO

- Tenant/Buyer Representation
- Landlord/Seller Representation
- Land Sales
- Investment & Owner-Occupied Sales
- Shopping Center Management & Leasing
- Office Building Management
- Industrial Property Management
- Residential Property Management
- Maintenance
- Landscaping
- Security
- Build to suits
- 1031 Exchanges
- Sale/Leasebacks
- Asset Management



WHAT YOU CAN DO

Commercial real estate, property management, value-added services—and the experience to do what needs to be done. Call today so you'll have time for other things.

919.821.1350
919.821.7177
yorkproperties.com



Valentine's Day





Fun, Romantic Portraits
for EVERY lifestyle -
on-location or in studio

toll-free 1.877.554.8223 2020photo-video.com
ted@2020photo-video.com

than enough for two or three people to share. It was served with dried cherries, candied pecans and grilled pita points. The sweet scallops were artfully arranged atop a dome of skin-on Yukon Gold mashed potatoes and finished with a Tasso (spicy, smoked pork popular in Cajun cooking) Lemon Butter Sauce.



The “Rib Eye Filet” (\$19), Pecan Encrusted Mahi Mahi (\$17), Rotisserie Roasted Chicken (\$14) and Stuffed Flounder (\$19) were our main course and Bogart’s “Famous” Mac and Cheese (\$5), Sweet Potatoes (\$4) and Jumbo Asparagus (\$5) were our sides. The perfectly grilled, tender, and juicy “Rib Eye Filet,” one of Bogart’s signature steaks, was cut from the center of a rib eye and trimmed into a filet mignon shape. It was garnished with pommes gaufrettes (waffle shaped slices of potato that are fried until crisp and puffy) and came with a choice of house-flavored butters and homemade sauces. The Mahi Mahi, caught off the North Carolina coast, had a crunchy pecan topping and was finished a brown Maple Butter; it was a pleasant contrast of textures. The chicken was cooked whole over an open fire rotisserie and served on the bone. It was wonderfully-seasoned, expertly-cooked and served over a delicious grilled mushroom medley. The colossal Shrimp and Blue Crab Stuffed Flounder, which is served with a spicy Creole Remoulade and is one the restaurant’s most popular entrees, was a seafood lover’s delight.

Bogart’s sides are more than enough for two people to

share and are stars in their own right. The Mac and Cheese was creamy and complex, thanks to a special combination of seven different cheeses. The smoky and savory Sweet potatoes were sliced thin and layered with crisp bacon and caramelized onions. The grilled Jumbo Asparagus were fresh, snappy and complemented with a silky béarnaise sauce.

Rocky Top Hospitality Inc, which operates Bogart’s (as well as Michael Dean’s, Twisted Fork and Red Room), is a locally-owned restaurant group that has forged a reputation throughout the Triangle for providing good food, quality service and fabulous desserts. So, pace yourself. We indulged in the Molten Chocolate Cake (\$6) and Bogart’s “Big Bad Butterscotch Brownie” (\$6). The dark chocolate cake with a white chocolate center satisfied our chocolate craving without being cloying. The brownie, however, was incredible. It was served warm with an addictive homemade coffee ice cream and a decadent spiced rum caramel sauce. A wonderfully indulgent way to end a good meal.

The emphasis on relaxed, casual American dining featuring fresh ingredients and friendly prices makes it easy to let Bogart’s be an everyday escape. 🍴

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

Bogart’s

510 Glenwood Ave, Suite 109
919.832.1122
www.bogartsamericangrill.com

Hours:
Sunday Brunch: 10:00am-2:30pm
Dinner: Mon-Thur: 5-10pm, Fri-Sat: 5-11pm
Bar: Mon-Wed: 4-12am, Thur-Sat: 4-2am

Cuisine: Continental American with a few Southern twists

Dining Style: Casual

Meals: Sunday Brunch, Dinner

Menu Type: à la Carte

Ambiance: Comfortable but classy

Service: Knowledgeable and attentive

Dress: Casual

Recommendations: Signature Steaks, Rotisserie

Roasted Chicken, Jumbo Asparagus, Mac and

Cheese, Big Bad Butterscotch Brownie

Features: Bar dining, heated patio with seating,

separate private dining room, Sunday jazz

brunch, credit cards accepted

Alcohol: Full bar

Parking: Street and pay lot behind restaurant

Wireless: No

Reservations: Accepted



Nationwide. But still very, very local.

Get great local service with Nationwide®.

Fletcher Insurance Group 919.926.7588

402 Glenwood Ave
(Glenwood South)
Richard Winstead
winster2@nationwide.com

7901-102 Strickland Rd
(at Falls of Neuse)
Adam J. Fletcher
fletcha3@nationwide.com



Nationwide
On Your Side
Auto Home Life Business

©2006 Nationwide Mutual Insurance Company and Affiliated Companies. Nationwide Life Insurance Company. Home office: Columbus, Ohio 43215-2220. Nationwide, the Nationwide Framework and On Your Side are federally registered service marks of Nationwide Mutual Insurance Company. Not available in all states.

No amount of water can wash away a flood insurance policy.

Did you know?

Flooding occurs more than any other natural disaster, and it's not covered by homeowners insurance. Which is not something you want to discover when you're ankle deep in your own living room. Call me today to talk about how much coverage you need and how little it will cost.



GET HERE BEFORE THE MOB.

ITALIAN-AMERICAN KITCHEN

GRAY
with Falls of Neuse

919.896.8513, 135 W. WILMINGTON, DOWNTOWN RALEIGH, WWW.GRAYRALEIGH.COM

DOWNTOWN'S NEW ITALIAN-AMERICAN KITCHEN

— FOAM IS LIKE THE —
BREWMASTER'S AUTOGRAPH.



Great beer leaves a mark. It starts as a thick, foamy head in a perfectly clean glass. Then with every sip, foam clings to the side of the glass, leaving what is known as lacing. It's a sign the brewmaster has done everything right. Great foam, in addition to great taste, is the signature of every beer Michelob brews.



Michelob



CRAFTING A BETTER BEER.

Michelob.com

©2009 Michelob Brewing Co. Michelob® Family of Beers, St. Louis, MO

The Deep South

Local Music Review

Each 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.



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.



To The Republic

Album: Drown
Genre: Rock / Alternative / Indie
www.myspace.com/totherepublicmusic

You know the peace you feel when you hear a comfortable sound like waterfalls, the ocean or a good band? To The Republic (Nate Marriner, Houston Causby, Eddie Lucas, and Andy Davis) delivers just that—serenity and comfort. The warmth of the vocals and the instrumental brilliance will put you into a trance and leave a smile on your face. But make no mistake about it, this is a rock band with texture and depth. Be sure to check out To The Republic at Deep South The Bar on Friday, February 19. "Circle in the Soil" is the stand-out track that's sure sure to make you a fan.



The Sights of Sound

Genre: Alternative / Rock / Pop
www.myspace.com/thesightsofsound

According to The Sights of Sound's myspace, they are a "group of guys with the drive, ambition, determination, and the talent to be successful at what they do." And while it may seem like most bands describe their music this way, these guys are right. As one of the winners of Deep South The Bar's open mic competition, The Sights of Sound have proven they can put on a good show. Based out of Angier, NC, the band is made of members Craig Woolard (vocals)—who incidentally is the son of notable local band leader, The Craig Woolard Band (former voice of The Embers)—Cody Milewski (lead guitar), Ricky McDonald (rhythm guitar), Travis Sholder (bass), and Daniel White (drums). This band's talent has landed them a showcase at the legendary Third & Lindsley in Nashville, which they will attend with Deep South. These guys are sure to make it big.



Dark Water Rising

Album: Dark Water Rising
Genre: Alternative / Indie / Rock
www.myspace.com/charlylowry

Do you ever wonder what the story is behind a band's catchy name? Dark Water Rising "originates from the home of our members. Robeson County, known for its rich Lumbee culture, thrives from the nourishment of swamplands and rich, dark water of the Lumber River." Charly Lowry's (lead vocals) voice delivers charisma and fellow band members Aaron Locklear (drums), Corey Locklear (electric guitar), Eric T. Locklear (bass), G. Ciera Dial (backing vocals), and Brittany Jacobs (vocals), only add to their being one of the most entertaining bands NC has seen. Check out their myspace page for upcoming shows. And trust us; just like a song title of theirs, you're sure to get "Hooked."

A New Standard of Service

- SUV, Mercedes Benz and Vans to suit all of your transportation needs
- Airport Transfers, City-to-City, Special Occasions and more
- "White-Glove" Standards to ensure your comfort and safety



ALL-POINTS
Personal Transportation
919.836-9900
www.all-pointsnc.com

Going Downtown?

Let us pick you up to connect with the R-Line and leave your car at home!

Call our friendly reservation agents for information on rates and discounts

605 Glenwood Avenue
www.brooklynheightsbar.com



919.239.4926

Monday-Saturday
7pm to 2am

Sunday
5pm to 2am

Must be 25 for membership
Memberships available online



Think outside the box.

Homes & lots beginning at \$115,000 in
 Cameron Village Condos
 Boylan Heights
 Historic Oakwood
 Longview Gardens
 Founders Row Condos
 Blount Street Commons

Pics, plans and historic district maps at
www.PeterRumsey.com
 919-971-4118



CARLTON Place

MOVE-IN SPECIALS NOW!
FREE Application Fee
 (\$25 value, expires 2/20/10)

- Walk to downtown
- 2 blocks to Moore Square
- 1-, 2- and 3-bedroom apts with fitness room, business center, walk-in closets, garage parking available

450 East Davie Street
919.834.8140

DRUCKER & FALK
 REAL ESTATE



DISCOVER

Hillsborough ST

BY PETER EICHENBERGER

Enterprise and Hillsborough Streets encapsulate the spirit of the strip, an amalgamation of the vagaries of fashion, the mundane reality of expenses and simple necessity, wrapped up in a quirky melding of the working-class and college-aged.

Our on-going tour begins at 2110, College Music and Pawn, where for two decades Jerry Batts has been “a source for collateralized loans” for those who lack access to a line of bank credit. “The market is adjusting to conditions,” Batts says. “We’re dealing with a lot of gold and jewelry these days—30 percent of customers are neighbors from the area, ordinary people, the college-aged.”



If you’re in the market for a guitar, College Music and Pawn is the place to go.

A wall glistens with a surfeit of choices that would make choosing your new ax a demanding

task. According to Batts, “Folks don’t come back; they’re less inclined to upgrade what they do have.” All of this is good news for the person in the market for discounted tools and instruments.

Next door, Buddha’s Belly is one of those quirky bits of Hillsborough Street that’s hard to compartmentalize or describe. When I dropped by, Jay Long had his nose in the novel *Confederacy of Dunces* and a computer chess game that wouldn’t let him make a fatal error.

Jay and Buddha’s Belly have been a part of the Hillsborough scene for about as long as College Loan, beginning as a shop selling what-were-then perfectly legal items which suddenly became illegal. Jay adjusted his stock and survived, and the store morphed into a sort of boutique for the street kid on your gift list, carrying essentials like skateboards and parts, spray paint and tips and a full range of clothing, including reprints of classic rock shirts.

“Who’s big these days?” I asked.

“Big-hair metal, stuff like Twisted Sister. I find out from Ric what’s selling next door.”

Next door, of course, is Ric Culross’s Schoolkids Records, which has been at four different addresses on Hillsborough Street for three-and-a-half decades. Schoolkids is an endangered species—an actual independent music store. A walk into Schoolkids infuses ones senses with the heady aroma of actual artifacts, paper and plastic immune to the sorts of disasters common to computers. The only way you can lose old-school data on LPs is if your house burns down or your



brother paws through your stash.

Culross padded my chauvinistic devotion to vinyl, pointing to a resurgence of LP sales among the 20-somethings, speculating it has to do with younger listeners acquiring daddy’s ex-collection. “Our age bracket is up,” Ric said, alluding to the downloading phenomenon. Even so, “vinyl’s become ‘hip,’” he continued, using the word carefully.

Finally, at 2116, the apex of Enterprise and Hillsborough, the sandwich joint at the end of the galaxy, the legendary Sadlack’s Heroes. “Sad’s” has been serving beers, subs and a wild range of live music for three-plus decades. It harbors qualities of a home-town joint, a familiar milieu, reasonably-priced beer (no booze) where one can cool one’s heels, listen to some tunes and keep abreast of their friends’ and neighbors’ lives.

If you haven’t been there in a while, a complete refit several years ago gave the storied address a timely civilizing, including a new commercial kitchen that has greatly expanded menu options up from that of the old simple sandwich board.

A perfect sort of Hillsborough experience could be a pleasant Friday afternoon surrounded by the cheerful sound of after-work conversation segueing into the busy, optimistic clatter of the band setting up for a show. The entertainment usually rolls around 7 pm, a boon for those who have had to opt out of the late night scene—you know, careers and kids. Pop a cold one and simply sit at one of the weathered picnic tables by the side of the road and observe and speculate on the passing scene. Every year brings a new flock of students and the perpetually varied panoply of popular fashions to admire or ridicule.



new flock of students and the perpetually varied panoply of popular fashions to admire or ridicule.

College Music and Pawn
 2110 Hillsborough Street | 919.828.1131

Buddha's Belly
 2112 Hillsborough Street | 919.664.8099

Schoolkids Records
 2114 Hillsborough Street | (919) 821-7766
www.myspace.com/schoolkidsrecords

Sadlack's Heroes
 2116 Hillsborough Street | (919) 828-9190
www.sadlacks.blogspot.com

Bartender *to* Bartender

BY FRANK WALSER



Each month Busy Bee bartender Frank “Underwood” Walser sits down with fellow downtown bartenders to ask the hard-hitting questions that everyone else is afraid to ask.

If you like beer, go to the grocery store and buy some. But if you love beer, go see **Jay Winfrey** at the Raleigh Times Bar. Known as the “Beer Whisperer,” Jay wields his magical beer powers effortlessly, providing those of legal age the pleasure to indulge and enjoy one of man’s truly amazing creations. When Jay’s not quenching downtown Raleigh-goers’ thirsts, he might be brewing a batch of his own delicious nectar or passionately exploring the enumerable wonders of volcanoes.

1. *Do you believe in spontaneous combustion?* Absolutely. Sometimes people are just too hot NOT to catch on fire.
2. *A ninja turtle and a mountain lion are in a fight. Who wins?* Duh. David Lee Roth swoops in and kicks them both into space.
3. *If you started a band, what would you call it?* Ghost Fart
4. *If you were challenged to a duel, would you accept?* Yes, but I’d have to have time to call my mother first.
5. *What animal would you say you most resemble?* A soaring eagle. But with a limp, weepy eye and chipped beak. Or maybe a lemur with beady eyes. A large house cat, maybe?
6. *If you had to pick a celebrity to be President, who would it be?* No contest—Lewis Black.
7. *What separates you from other bartenders in Raleigh?* About two feet of wood and bad knees.
8. *What do you like most about downtown Raleigh?* The myriad of great bars and restaurants that have made it all worthwhile. I freaking LOVE this town, much to my parents’ relief. Hear that, Portland!?
9. *What’s the funniest thing you’ve witnessed while behind the bar?* I once kicked a guy out only to have him turn around and hand me \$20 bucks for kicking him out. I’m still confused about that one.
10. *What is your new year’s resolution?* To be a bit more humble, I think. Sometimes the bar can make you feel a little invincible. That is false, my friends. Be nice and smile more, or someday the king of rednecks will chop you in half with an auto parts store sign.



Dear young ladies of Raleigh, have you met **Matt Kreisher**? If you haven’t yet, you probably will, but if you’d like to take matters into your own hands, slip into your most revealing cocktail dress and go to The Pit (where he has been for the last year and a half). Matt will be the young, handsome, burly man behind the bar. During his time at The Pit, Matt has accumulated more than enough knowledge and experience to ensure any young lady a wonderful evening out on the town. (P.S.—You’re welcome, Matt.)



1. *Do you have a weird habit you find yourself constantly doing?* Making up and having intellectual debates with myself.
2. *What’s the biggest turn-off on a first date?* Arrogance and lack of mental firepower.
3. *Which accent annoys you the most?* Wisconsin.
4. *Which celebrity you would choose as your roommate?* Its a tough choice between Jessica Biel and George Clooney.
5. *Would you name your son “the Hulk” for \$1 million dollars?* Absolutely.
6. *Is there a sport you might be able to play professionally?* Pro bowling because I have the ability to grow a creepy mustache, which is key to being successful in bowling.
7. *Do you have a man-crush? If so, who?* Kevin Durant; I just love watching him play basketball.
8. *Favorite 90s sitcom?* A close call between Step by Step and Family Matters.
9. *What word do you absolutely hate?* “Like,” and it’s like, overused.
10. *Do you have a New Year’s resolution?* Yes, to learn the game of Cricket.

Choose An Aggressive Attorney
with Integrity

WILLIAM D. YOUNG IV
Attorney at Law

Former Wake County Criminal Magistrate
Former Small Claims Court Magistrate

DWI DEFENSE
TRAFFIC • CRIMINAL LAW

We can help you avoid higher
insurance rates & unnecessary court
appearances at a reasonable cost



919-856-3945
FREE INITIAL CONSULTATION

www.hatchlittlebunn.com
wdyoung@hatchlittlebunn.com

Free Parking

327 Hillsborough St.
PO Box 527
Raleigh NC 27603

HATCH,
& LITTLE
& BUNN, LLP.





Edward Jones
MAKING SENSE OF INVESTING®

Nicholas B. Bradfield, *Financial Advisor*
116 N. West St., Suite 230 Raleigh, NC 27603
919.754.0878 • nicolas.bradfield@edwardjones.com

FINANCIAL FOCUS

New Year Means New Opportunities for Roth IRA Conversion

Article 8 — Jan. 18, 2010

If you already have a Roth IRA, you're aware of its biggest benefit: Your earnings grow tax free, provided you meet certain conditions. If you don't have a Roth IRA, you may want to consider one — and it may be easier for you to do just that in 2010.

Before we get to the reasons why 2010 may be your year to open or convert to a Roth IRA, let's look at some differences between Roth and traditional IRAs. If you own a traditional IRA, your contributions may be tax-deductible, depending on your income level. But whether you can make deductible contributions or not, your earnings grow on a tax-deferred basis, which means your money can grow faster than it would if it were placed in an investment on which you paid taxes every year. On the other hand, Roth IRA contributions are never tax-deductible, but your earnings grow tax free, as long as you've held your account at least five years and you don't start taking withdrawals until you're at least age 59½.

Furthermore, unlike a traditional IRA, a Roth IRA does not require you to start taking distributions when you reach 70½. Consequently, you'll have more flexibility and freedom when it comes to making withdrawals.

If you have a traditional IRA, you might be thinking it's a good idea to convert to a Roth IRA because tax free sounds better than tax deferred — and, all things being equal, tax free would indeed be better. However, it's not quite that simple. If you convert your traditional IRA to a Roth IRA, you'll have to pay taxes on those traditional IRA earnings and contributions that had previously gone untaxed. If you do convert, you'll be better off if you use money held outside your IRA to pay the taxes. If you simply take money from your IRA, you'll obviously lower the value of your IRA — and, if you're under 59½, you may have to pay an additional 10% penalty on the amount you withdraw to pay the taxes.

In the past, many investors have been prohibited from converting their IRAs due to either their tax filing status or their income. Under previous rules, you could convert your traditional IRA to a Roth IRA only if you were married and filed a joint return or were a single filer, and your modified adjusted gross income (MAGI) was \$100,000 or less. But starting in 2010, you can convert funds to a Roth IRA even if your MAGI is over \$100,000. You will also be able to convert to a Roth if you are married and file separate tax returns.

And that's not the only piece of good news regarding your conversion ability. As mentioned above, you will have to pay taxes when you convert to a Roth IRA. A conversion is usually reported as income for the tax year the conversion takes place. However, in 2010 only, your conversion amount will be split and reported as income for tax years 2011 and 2012 unless you elect to report the entire conversion amount on your 2010 taxes. You may find that spreading the taxes over two years can make the conversion more affordable.

In any case, consult with your tax advisor before converting from a traditional IRA to a Roth. If done correctly, such a conversion can potentially make a big difference in your ultimate retirement lifestyle.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor. Edward Jones, its employees and Financial Advisors do not provide tax or legal advice.



DOWNTOWN  **SNAPSHOT**

From the Downtown Raleigh Alliance



DAVID DIAZ
President and CEO
Downtown Raleigh Alliance
www.YouRHere.com

Dear Reader,
You are invited to attend the Downtown Raleigh Alliance Annual Meeting and Awards Ceremony on February 25, 2010, at the Raleigh Convention Center. The event will offer a unique opportunity for community leaders and supporters to come together to network, learn about the Alliance's achievements and goals, honor award winners, and most importantly, enjoy an evening that celebrates the momentum in our center city.

Location: Raleigh Convention Center

Date: Thursday, February 25, 2010

Networking Reception: 5 pm–6 pm

Dinner and Program: 6 pm–8:30 pm

Admission: DRA and AIA Members—\$50 / Non-Members—\$60

Registration: Register via credit card with MasterCard or Visa online
www.godowntownraleigh.com/annualmeeting

Get ready for an atypical evening inspired by the “green” movement that is driving innovation and technology nationwide. Following the tagline, “Reduce Your Footprint: Leave Your Mark,” the Alliance is making environmentally friendly choices that will help create a night to remember at the 2010 annual meeting. From recycled paper used for the invitations, to table linens made out of recycled plastic, no detail is being overlooked for this green-themed event that is well suited to be hosted at the LEED Silver certified Raleigh Convention Center.

The evening will kick off at 5 pm with an hour-long networking reception. At 6 pm, attendees will be welcomed into the ballroom for an exceptional meal and entertainment. After dinner, the program begins with an awards ceremony celebrating three categories to include the Distinguished Leadership Award, the Downtown Advocate Award, and the Imprint Awards.

To follow, keynote speaker Clark Manus, FAIA, CEO of Heller Manus Architects, will speak to the importance of integrating sustainable practices into the design concepts of livable communities. He offers 30 years of experience which includes his contributions to a plethora of new and reconstruction projects. Mr. Manus was elected the First Vice-President of the American Institute of Architects in 2010 and will be the Institute President in 2011.

I would like to thank readers of the Raleigh Downtowner Magazine for supporting businesses and activities that help make downtown Raleigh a unique and vibrant place. You may find a convenient calendar of downtown events scheduled during the upcoming months, and find information about parking, maps, and the free R-LINE circulator bus at www.YouRHere.com.

Please enjoy this issue of the Raleigh Downtowner Magazine.



10 QUESTIONS

with **K.D. Kennedy, Jr.—CEO, Electric Supply Company of NC, Inc.**

BY CRASH GREGG

Kenneth D. (K.D.) Kennedy, Jr. has been an important influence on Raleigh, particularly downtown, chairing and serving on Boards almost too numerous to mention (BTI Performing Arts Center Planning and Development, North Carolina Theatre, NC Ethics Commission, City of Raleigh



Convention Center Committee, BB&T, NC Alternative Energy Corporation, NC Beautiful, and many more). He's the co-founder and executive producer of "Hot Summer Nights at the Kennedy" theatre series (which performs in the K.D. Kennedy Theatre in the Performing Arts complex), and is an active member of the business community with Electric Supply and real estate development projects. He lists his number one accomplishment as being husband to Sara Lynn Riley Kennedy since 1965, and is proud of all his children and their achievements: Ken III, Katherine, Lauren, and Michael.

1 **RD: Can you tell us about your history.** KDK: I was born in 1942, so I grew up in the family business, Electric Supply, and worked there on the weekends and in the summer. I always had an interest in technology, so I decided to be an engineer. I went into the engineering program at Duke after I graduated high school and got my masters in electrical engineering at NC State. I went into the army for six years after working at a telephone company for about a year. After the army (1967), I went to work for my dad at Electric Supply.

2 **RD: Tell us about Electric Supply Co. and your other business ventures.** KDK: Well, my dad started the business in Wilson in 1946. He had worked in the aircraft industry during the war and learned about electrical supplies. It was sort of a meager existence for about five years and then the economy started rolling. Soon after, I started looking around for other opportunities within that business to grow. In 1967, I moved the business to Raleigh, where it remains today.

3 **RD: How did you get involved in the performing arts?** KDK: I had spent about 12 years in Raleigh working in the electrical business, which is kind of a mathematical, one-directional line of work. I thought I might enjoy doing something I was interested in but completely unrelated. My wife is a good singer – I'm only average – so we tried out for Junior League Follies in the 70s and they chose us both. We had a really good time with it. After that I realized there was more to life than Duke Athletics and the business, so we kept trying out for things. We did some stuff at the Raleigh Little Theatre and the NC Theatre. My girls Katherine and Lauren were young at that time – around four and seven – and they came down to watch and caught the acting bug themselves. Lauren has actually made a profession out of it. It just became a family thing to do.

4 **RD: Do you have a favorite Broadway show?** KDK: I pretty much like all of them for what they are. I find that I learn something from every show. There's usually a bit in every show that reflects on life or something positive, which is generally what I look for. I think I'd have to say that my favorites are *Les Misérables* and *West Side Story*. I like a lot that Lauren has been in. I also like the obscure pieces done by colleges like Duke and Barton and small companies like *Hot Summer Nights* and *Burning Coal*.

5 **RD: How are you involved with Hot Summer Nights?** KDK: My son Michael founded HSN and after four years, he asked that either I or Lauren take it over, which she and her husband Alan have done. I'm not as involved as I was aside from being a sponsor and letting them use a space for practice.

6 **RD: What's a normal day like in your life?** KDK: Well, now I'm able to work when I want to, but I still work a lot. I like to write and have published two books of poetry and am working on a third one. I would like to write all the time, but I get up

and get to work around 10 a.m. I'm still the CEO, so I have to make important decisions regarding the company, though Ken makes a lot more of them now as President. Some days I'm busy with fundraising and I'm involved with a lot of boards. I served on Fetzer's board to bring a performing arts center in Raleigh. We raised \$32 million and were able to build a nice center with four theatres. I've met some really nice people in Raleigh that way. There are a lot of people who just want to do what's best for Raleigh and will work hard to make that happen.

7 **RD: Can you tell us about the books you've written?** KDK: I've written two books of poetry and some short stories. I've thought about writing a novel, but I seem to be better at short bursts of inspiration, which works well for poems. *Our Place in Time* is about my family, people that I know, what one should be in the short span of time that we exist on this earth. The other is called *Waiting out in the Yard* and is about what happens in nature, with it being a metaphor for life and death. I'm working toward a theme on my third one right now. Another reason I think I prefer writing poetry is because I tend to favor historical texts, which are based on truths and not drama, which is the basis for novels.

8 **RD: Do you have a favorite food?** KDK: I'm not really a gourmet. and I don't like wine; I prefer a beer or single-malt scotch. I like filet mignon, baked potato, that kind of thing. Pretty basic stuff.

9 **RD: Favorite movie?** KDK: I like Clint Eastwood movies. I like the "good will prevail" theme that seems to run through all of them. I also love things that play at The Colony and The Rialto. My wife and we bought season passes since we go to at least one movie one week. As far as TV, I like shows like *The Mentalist* and *Lie to Me*.

10 **RD: What is important to you?** KDK: I have a list of good thoughts I try to focus on every day (not necessarily in order): Family and friends, Work (making positive decisions), Helping others/Health of all, giving, Having fun through participation, Community/State/Nation/World, Taking an active part, and Seeking the truth. 📖



EVENTS 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

January 25, Monday

Join the fun at the AT&T Raleigh Winterfest Ice Rink for an outdoor screening of "Blades Of Glory" at 6:30 pm. Visit www.RaleighWinterfest.com for more information.

January 28, Thursday

DATE and SKATE at City Plaza. Make memories in downtown Raleigh and enjoy "Date Night Specials" at participating downtown restaurants and then simply show your receipt to receive a \$4 discount for admission for two to the ice rink. That's only \$8 for admission (includes skates) per couple! Free carriage rides will also be available from 6 pm-9 pm for anyone wearing their ice rink admission wristband. Create a special night for that special someone. Visit www.RaleighWinterfest.com for more information.

January 30-31, Saturday-Sunday

PineCone-Piedmont Council on Traditional Music presents PineCone winter music festival. A two-day festival celebrating 25 years of traditional music! Saturday features singer-songwriters, virtuoso instrumentalists and a touch of world music tradition. Sunday highlights some of the best in bluegrass, from the traditional to the contemporary. Saturday starts at 6 pm with Kris Kristofferson, Tift Merritt (with special appearance by Raleigh's own Community Music School Choir), Tony Rice Unit, and Bearfoot. Sunday starts at 2 pm with Ricky Skaggs & Kentucky Thunder, Dale Ann Bradley, Michael Cleveland & Flamekeeper, Danny Paisley & the Southern Grass. Meymandi Concert

Hall. For more information visit www.pinecone.org or call the PineCone box office at 919-664-8302.

January 30, Saturday

9th Annual African American Cultural Celebration from 11 am-4 pm. at the N.C. Museum of History. Bring the family to see more than 50 presenters and lots of hands-on activities for all ages. A variety of dancers, musicians, actors, authors, storytellers, artists, craftspeople and others will bring to life the rich heritage of the state's African Americans, past and present. Admission and parking are free. Presented by AT&T and the United Arts Council of Raleigh and Wake County, with funds from the United Arts campaign as well as the North Carolina Arts Council and the National Endowment for the Arts, which believes a great nation deserves great art. For a schedule and more information, call 919-807-7900 or go to nomuseumofhistory.org.

February 5, Friday

First Friday. Enjoy art, food and music as you traverse Downtown Raleigh's gallery walk through city market, city center, warehouse district, Mordecai and Glenwood South. Be sure to take the R-Line circulator for the ultimate convenience.

February 6, Saturday

Benefiting the N.C. Children's Hospital, the annual Krispy Kreme Challenge Run begins at the NC State Belltower at 8:30 am and each runner runs 2 miles to the Krispy Kreme store located on Peace St. in Raleigh. After downing a full dozen doughnuts, the runner runs the 2 miles back. All in one hour. With an expected participation of 6,000 runners, participants MUST pre-register this year: krispykremechallenge.com.

February 12-14, February 18-21

Theatre in the Park presents Don't Cry For Me, Margaret. Directed by David Ira Wood III, this hilarious, historically based, behind-the-scenes looks into what might have happened during the screenwriting process of "Gone with the Wind." Theatre is located at 107 Pullen Rd. Call the box office at 831-6936 or visit www.theatreinthepark.com for ticket information and show times.

February 12 - 28

The Raleigh Little Theatre presents Veronica's Room by Ira Levin. This chilling mystery thriller by the author of Rosemary's Baby and Deathtrap straddles the thin line between fantasy and reality, madness and murder. With his signature blend of mystery and Gothic horror, Levin has crafted a tale where people are not who they seem and anything can happen to anyone at any time. If there is a lesson to be learned from this thriller, it may be "don't talk to strangers." RLT Sutton Main Stage Theatre (Reserved Seating). Tickets on sale now from etix.com or from the RLT Box Office at 919-821-3111.

February 14, Sunday (Valentine's Day)

For a memorable Valentine's Day bring that special person to the AT&T Raleigh Winterfest Ice Rink on Sunday, February 14. The rink will be open from 12 noon-9 pm. Complimentary rickshaw and carriage rides will be offered from 5 pm-9 pm to anyone wearing their ice rink admission wrist band. These enchanting rides will begin in the 400 block of Fayetteville Street and will circle around the Capitol. Rickshaws will provide romantic music, a rose, and a blanket to keep you warm during this special time. So come downtown and skate and then your special ride will await! Brought to you by the Downtown Raleigh Alliance.

Burning Coal Theatre presents Conor McPherson's beautiful Irish play "The Seafarer." On Christmas Eve, the boys have gathered at Sharky's place for their weekly poker game. But one of them has brought a stranger into their midst. And there will be Hell to pay. Stay afterwards for a raffle and a big Valentine's Day Party on the set of the play. Meymandi Theatre at the Murphy School at 224 Polk St. Call 834-4001 or visit www.burningcoal.org for more information. (Shows Feb. 4-21)

February 18, Thursday-March 7

The Carolina Ballet presents Cinderella at the Fletcher Opera Theater. Part of the Family Series, this unique program begins with a one-hour version of Robert Weiss' Cinderella. Slightly shorter than the original production, it is just perfect for little ones with early bedtimes. Some families will decide to only see that portion of the program,

exiting into their own happily-ever-after. For those who can stay, you will be treated to works by George Balanchine, the father of American ballet. For ticket information, visit www.carolinaballet.com or call the Ballet Line at 719-0900.

February 20, Saturday

Get the Led Out: The American Led Zeppelin. Dubbed by the media as "The American Led Zeppelin," GTLO presents a two hour plus set that spans the mythic career of the legendary British super group. And with it, they are achieving strong box office scores throughout the Mid-Atlantic. Show begins at 9 pm at Memorial Auditorium in the Progress Center for the Performing Arts. Call the box office at 831-6060 for more information and tickets.

February 27, Saturday-March 7

The NC Theatre presents The Full Monty. Starring two-time Emmy Award-winning actress Sally Struthers and Raleigh's own Ira David Wood III, there is great heart in The Full Monty as six unemployed Buffalo steelworkers come up with a bold way to make some quick cash. In the process they discover renewed self-esteem, the importance of friendship and the ability to have fun. Nominated for nine Tony Awards, The Full Monty is a feel-good musical with delightfully wicked sensibility. Raleigh Memorial Auditorium at the Progress Center for the Performing Arts. Call 919-831-6941 x6944 or visit www.nctheatre.com for ticket information.

March 7

The biggest movie event of the year is going to be an unforgettable night, full of surprises, and Oscar Night® America at Theatre in the Park is the next best thing to being at the actual ceremony in Hollywood! Celebrate the Oscars in style with Friends, Local Stars and Celebrities. Enjoy the Academy Awards® on the Biggest Screen in Raleigh. Silent Auction featuring Hollywood & Sports Memorabilia as well as items and services from local businesses. Individual Tickets - \$50 VIP - \$100 Table for 8 - \$600. For more information call Theatre In The Park at 919-831-6936 or visit www.theatreinthepark.com.

A Toast to the Triangle™

TO BENEFIT TAMMY LYNN MEMORIAL FOUNDATION INC SUPPORTING CHILDREN AND ADULTS WITH DEVELOPMENTAL DISABILITIES SINCE 1969



Angela Hampton - ABC 11 Honorary Toast Chair

The Ultimate Food & Wine Extravaganza

Combining a celebration of culinary talents with a worthwhile cause



Sunday, March 7, 5:30 - 8:00 pm at NC State University McKimmon Center \$100

Food competition, wine tasting, specialty beers, silent/live auction & raffle

www.atoasttothetriangle.org or 919.832.3909

MEDIA SPONSORS:



A TRIBUTE TO FRED BENTON

Food Editor for the Raleigh Downtowner Magazine

BY CRASH GREGG

Our favorite foodie—and Food Editor here at the Raleigh Downtowner Magazine—Fred Benton, died peacefully in his sleep on Tuesday, January 5th. He had just arrived home after a year-long fight with diabetes-related issues and was in good spirits. Fred was looking forward to writing again soon after a 12-month hiatus and was anxious to visit many of the new restaurants that had opened in his absence.

Fred loved his job being a foodie. He not only wrote for many of the area's finest publications—including the *Raleigh Times* newspaper, *Spectator*, *Metro*, and currently, *Raleigh Downtowner Magazine*—but also co-hosted *Better Living*, a radio show which ran over a decade on which he interviewed such chefs as Craig Claiborne, Julia Child and others. As we all do, Fred loved good food. He appreciated learning about the ingredients of each dish, how they were prepared, interviewing the many great chefs in Raleigh, and understanding their different perspective on food and cooking. He was friends with, and fans of, many local chefs and restaurant owners including Jean Martin of NOFO, Van Eure of the Angus Barn, Kim Reynolds of Second Empire, Heath Holloman at the Globe, Jason Smith



at Seaboard 18, and William D'Auvray of bu-ku (formerly Fins). His talent for writing and exuberant personality brought him many friends and fans here in the Triangle and throughout North Carolina.

After attending George Washington University where he majored in Journalism, Fred became a leader as an erudite epicurean, sharing his love of food with many listeners and readers following his career. His philanthropic spirit was far outreached as he co-hosted "Taste of the Nation" for a number of years to raise funds for the homeless and hungry. He also enjoyed his love of food by working in his own catering business for many years.

Fred will be missed for his wonderful way with words and his incredible sense of humor and by his steadfast canine companion, Pearl. We hope he will be watchful of us here in our new Downtowner office as we continue our homage to food and coverage of the restaurants and chefs of downtown Raleigh.

Any memorials in Fred's honor can be made in the form of donation to the American Diabetes Association, 434 Fayetteville Street, Suite 1600, 2 Hanover Square, Raleigh, NC 27601.

The Southeast's Premier Wine Event

FEBRUARY 4TH-6TH 2010

Thursday
Advance Tickets REQUIRED
Wine Maker Dinners at Top Triangle Restaurants
Choose from over 25 Triangle Area restaurants - visit twenc.org for a complete list

Friday
Sip, Shop & Sign
Winemaker-Wineshop Tastings
Choose from over 12 Triangle Area wine retailers - visit twenc.org for a complete list

Saturday
Advance Tickets REQUIRED
"Hollywood and Vine"
Wine Tasting & Auction
GRAND GALA
Sample premium wines from around the world.
Enjoy hors d'oeuvres from the Triangle's top caterers.
Live and silent auctions - rare wines, trips, art and more.
Dance the night away...

INFO. & TICKETS:
www.TWENC.org
TriangleWineExperience.org or call 919-845-8880

TICKETS ON SALE NOW!

Sponsored in part by:
Namacorc
American Airlines
Summit Hospitality
Mims Distributing
O2 Fitness
CyberGraph
ISES

To benefit:
Frankie Lemmon Foundation
Supporting the education of children with special needs

© 2009 Frankie Lemmon Foundation. Design: CyberGraph. "Triangle Wine Experience" and the wine glass logo are registered trademarks of Frankie Lemmon Foundation, Inc.

Laissez les bons temps roulez!

Save the date for

Fat Tuesday!

Meals on Wheels of Wake County's Signature Event

February 16, 2010
Raleigh Convention Center

Tickets are \$100 per person
Call Meals on Wheels at 919-256-3868
Or visit our website at www.wakemow.org
and order tickets on-line.

Join the Mardi Gras fun and help provide daily meals to 1,500 homebound elderly in Wake County.

Co-sponsored by *Raleigh Downtowner Magazine*

LET THE GOOD TIMES ROLL!



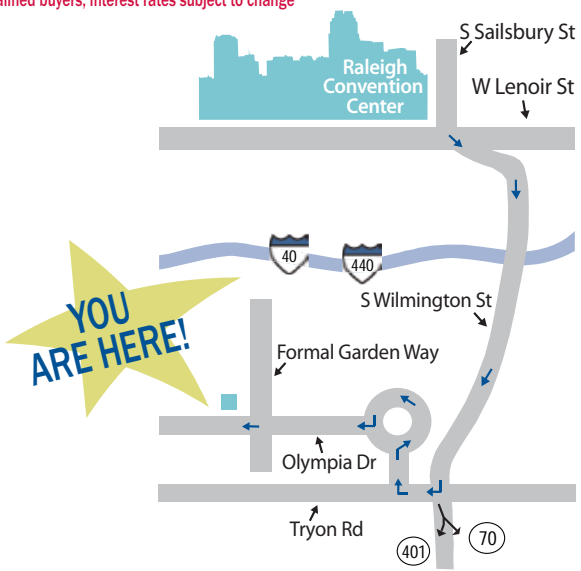
5 Minutes from **Raleigh Convention Center**

Starting From **\$220's** - Low **\$300's**



For a Limited Time!
100% Financing, No PMI, 4.75% Fixed 30 yr*
\$8,000 Tax Credit for first time homebuyers*
\$6,500 Tax Credit for homeowners buying a new primary residence*

*for qualified buyers, interest rates subject to change



From Downtown Raleigh take S. Wilmington to Right on Tryon Rd. Community on Right. Proceed to traffic circle 3/4 around and continue on Olympia Drive. WinStar model homes on right.



~~\$318,318~~
\$299,900

MLS #: 1669557

PRICED TO SELL!

Popular Master Down Plan, Loaded with Upscale Features Throughout!

3 Bedroom, 2 1/2 Bath, 2419 sq ft Macon Grande with 2-Car Attached Rear Entry Garage; Fenced Yard; Big Screened Porch; Walk-Out Balcony; Upstairs Bonus Media Room and Loft; Grande Staircase; 10 & 9 ft Smooth Ceilings; Loads of Custom Wood Trim; 5" Plank Hardwoods Throughout Main Floor; Ceramic Tile; Chef's Kitchen with Granite, Stainless Steel Appliances, High End Cabinets; Luxury Master Bath; JUST TO NAME A FEW!

 www.WinStarHomes.com **WinStar Homes at Renaissance Park** **Open 7 Days!** **919.773.9073**
 Fitness Center, Tennis & Volleyball Courts, Olympic-Sized Chlorine Free Saltwater Pool, Playground, Business Center, WiFi Parks



*Prices and interest rates on select homes subject to change without notice. 100% Financing for qualified buyers w/ builder's preferred lender. 4.75% Rate, 30 yr on Move-in Ready Homes. Copyright 2010 WinStar Homes, Inc. ©