

# Downtown Diversity

Cover art  
"Untitled"  
by David  
Eichenberger  
(adorned with  
our Moore  
Square  
acorn)



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Lunch at the Brass Grill and dinner at Martin Street Pizza

1	2	3		4	5	6
18				19		
23			24			
27						28
			32	33	34	
41	42	43				44

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**LEFT** Brisco, the Raleigh Downtowner mascot, in front of the Legislative Building downtown. Brisco is 16 1/2 and still running around like he's only 11. He enjoys hanging out with us at work every day and sleeping as much as possible. We're jealous... Check out his Dogbook page and say arf: <http://apps.facebook.com/dogbook/profile/view/6136006>



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**[www.RaleighDowntowner.com](http://www.RaleighDowntowner.com)**

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 Hibernian  
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Pourch/Bassment  
 Sushi Blues / Zely & Ritz (sidewalk)  
 Helios Café (sidewalk)  
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 Bada Bing Pizza  
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 Primp SalonBar  
 Fly Salon  
 Lee Hansley Gallery  
 Bliss Salon  
 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

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 Hayes Barton Salon

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 Duck and Dumpling

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# The Diversity of Downtown

INTRODUCTION BY PETER EICHENBERGER

There is a particularly engaging Native American myth that could be applied to February (jointly Black History and Asian History Month), loosely that it is this continent's destiny to foster a place and environment where all the tribes would lay down their arms and begin to coexist under an umbrella of cooperation.

There certainly have been large-scale aggregations of race before, the vast Roman Empire springs to mind, but the scale, exuberance and plurality of the American experience is without historical precedent. Those forced into the Roman Empire were never allowed to forget who and whose legendary origins they served whereas one of the strengths of America is its foundation of individual and ideological components from native soil and the world.



*A richly diverse crowd historically attends the many events held downtown including Raleigh Wide Open*

As with all great powers, America's story is spotted with blood. But it is also true that this titanic melding of cultures and genotypes has gone comparatively smoothly considering the hurdles and challenges. That peculiar, unique gift of Homo Sapiens for organization can become a messy business when dealing with people, especially as the orderings emerge from ideologies based on conquest and gain that took millennia to develop, with which we as a world, nation and people continually joust.

From the beginning America has been a mixture of everyone who's come through her

ports, whether in brocade and chains, a reality we are under obligation to rise above and yet never forget. A great part of America and Raleigh's strengths emerge through a synergy of individual greatness and the differences displayed in the faces of her people. A whole nineteenth century horror of "mongrel races" is slowly subsiding with generations. People possess more commonality than differences. The three primary threads of the emerging American ethnicity, European, Native and African have been intertwining to the point that race won't matter much in the not-to-distant future, except to scientists, thereby leaving money as the primary barrier separating folks.

While Raleigh and North Carolina have done better than most, we still have to work to ameliorate the ravages of prejudice and history. Our local public spaces containing many representations, most with a historic reference, some possessed of mawkish sentimentality. Within that we have neglected the totality of our history. While there are plans for a tribute to our African heritage, this Freedom representation, the projected location is off the beaten track, in neither park nor the Capitol grounds, likely to be missed by many visitors and residents.

This unfortunate, unintended slight could be righted—or at least serve as a good start—and also reduce the under-representation of women with a memorial to Anna J. Cooper. Cooper was a Raleigh woman born into slavery who graduated from the Sorbonne to become a luminary in American education, a vigorous proponent of women in academia, the fourth black woman to receive a doctorate in philosophy. There exists a Anna J. Cooper park in Washington DC and rightly should be some mark or respect here in her home town. At the peripheral risk of the charge of "clutter," Cooper's native tribute could be a simple, modest statue on "Union" square (the correct name of the Capitol grounds). It is the smaller, symbolic acts that can have the greatest effect.



*Dr. Martin Luther King, Jr. addressed a Raleigh audience when he spoke at Broughton High School on February 10, 1958.*

PHOTO FROM THE RALEIGH CITY MUSEUM EXHIBIT "LET US MARCH ON"

It has been said that the diversity that is what makes Raleigh so unique: a melting pot of cultures, races, education, age, and jobs. This diversity may be a large part of what has kept Raleigh from becoming entrenched in the depression we have been mired in for the past year or so. One only has to travel down almost any street in downtown to discover a pleasant cross-section of residents, visitors, business owners, and workers.

We interviewed just a few of Raleigh's remarkable people, who have different backgrounds and viewpoints, but all with downtown Raleigh in their interest.

## Angela Salamanca

RESTAURANT OWNER AND CHEF,  
DOS TAQUITOS CENTRO  
BY ALLY MOTOLA

One would imagine that it would be hard being a Latin American woman running a business in a city where the majority of business owners are predominantly white men but Dos Taquitos Centro owner and chef, Angela Salamanca, begs to differ. She's received a very warm welcome by both her patrons and surrounding business owners in the area.

>>>



*Dos Taquitos Centro  
owner/chef Angela  
Salamanca*

Salamanca claims to be unfettered by any hindrances associated with her gender. “For professional women, we still have a long way to go, but I don’t feel discriminated against; I feel really comfortable.”

Raleigh has come a long way in terms of gender and race issues. The diversity among downtown businesses is growing, with many restaurants opening up with an array of ethnic backgrounds. Salamanca notes the change is rooted in an influx of individuals to the downtown area from other major metropolitan areas like New York City or Chicago. “People from other cities are already exposed to—and are more comfortable with—the impact of globalization on our culture.”

In fact, the change in cultural blending here in Raleigh has opened so much for Salamanca that she sees the potential for business ventures she never thought could reach the Raleigh market.

She admits owning a Mexican Restaurant as a Colombian is a confusing concept to some, but at the time when the original Dos Taquitos opened up in Raleigh over 20 years ago, the market for Colombian food was nonexistent. However, today she feels the market in downtown is open to everything and anything.

As a woman and a Colombian, Salamanca feels very positive about the growth in diversity amongst downtown businesses. “Overall, I feel we have been really blessed because we have great customers and have grown so much in the last two years.”

## James West

RALEIGH CITY COUNCIL MEMBER  
AND MAYOR PRO TEMPORE  
BY CHRIS MOUTOS

The enthusiasm that exudes from Dr. James West when he speaks about the people of downtown Raleigh is contagious. Dr. West, whose district encompasses much of downtown and contiguous residential areas, has seen many changes since moving here in 1970 to work with the North Carolina Cooperative Extension Services.

The changing landscape and cultural diversity in our city core creates opportunity and loss that impacts rooted history in certain areas. The southeast quadrant of downtown has a deep-rooted African-American history that is inherent to what Raleigh was and will be. Dr. West states that “with change, there is pain. Some benefit and some don’t, but looking at downtown from the big perspective, we all benefit.”



*Raleigh City Council  
Member and Mayor Pro  
Tempore Dr. James West*

“When downtown is vibrant, all is good, such as in sectors of employment”, says West. “However, over the past 20 years, we have lost a large percentage of black businesses. We need to figure out how to create an environment where everyone who has the will to become a part of downtown can do so, and obviously money is the big issue.”

The creation of task forces such as the Southeast Raleigh Assembly and its predecessors try to ensure that there is equality in diversity. West states that “downtown creates a common identity and strengthens humanity. Just take a look when we have a downtown festival such as Raleigh Wide Open or the opening of City Plaza.”

## John M. Johnson

OWNER/PHARMACIST, HAMLIN DRUGS  
BY CHRIS MOUTOS

John M. Johnson has owned Hamlin Drugs since he came to Raleigh on a cold Sunday morning in March of 1957. His original partner, Clarence C. Coleman, has since passed, but Johnson has continued their vision and become an integral part of downtown Raleigh, while taking the pharmacy to new heights and overcoming many barriers along the way.

Let’s remember the times. Back then, African-Americans were not able to cross Wilmington Street heading westward. “East Hargett Street was the principal place of commerce in Wake County for blacks and Hamlin Drugs was a hub since blacks could not eat elsewhere. We always provided a high standard of service for people of color,” Johnson recalls. Times have changed. Thankfully, says Johnson, “we have a culturally diverse clientele now. There used to be a time when people would peek in the door, see me and then turn around and go the other way. Now we have people with dogs and families in the area come in the store. Luckily, people seem to be more focused on quality and service than on race.”

In 1964, Johnson wanted to buy the lot next door (Hamlin Drugs was originally located in what is now Moore Square Station) and erect a building for the store. At that time, banks were not as amenable to lending money to blacks and imposed higher interest rates, different terms and equity requirements, and vendors wanted cash. Not to be hindered, Johnson and Coleman obtained financing through BB&T and built at Hamlin’s current location.

The cultural and diversity changes in downtown Raleigh are positive. Johnson says, “For a long time we were mindful of our place, aware of the



*Owner/Pharmacist,  
Hamlin Drugs John M.  
Johnson*

discrimination and therefore not able to participate in downtown decisions and activities. Today, we are located in the epicenter of what happens downtown and it affects us all. We love being a part of the revitalization.” Johnson’s daughters, Mischelle and Kimberley are also very active in the continued nurturing of Hamlin Drugs. According to Mischelle, “We do the best for our customers and you might see me out on my Segway delivering prescriptions. It’s not so much the legacy as it is providing first-class service for the people of downtown Raleigh.”

## Samad Hachby

OWNER, MOSAIC WINE ET LOUNGE

When we opened Mosaic in 2006, the name was intended to capture every piece in a mosaic tile; what I mean by that is every ethnicity, every cultural background, every person who is part of the community. At Mosaic, we try to represent every type of music for all types of people. Our brand that we were creating was a very different brand, a diverse brand. We have had a very positive reception to being in downtown to myself and Mosaic and we have a very good rapport with our neighboring businesses as well as the other bars and restaurants around town.

During the past four years, we’ve seen such a boom in business, especially in downtown, despite the decline in the economy; a lot of new restaurants with different cuisines and styles, new bars, and new businesses. There have been a lot of new ideas and events like SparkCon, Mosaic MusicFest, and Raleigh Wide Open. These types of things would not happen if we didn’t live in a diverse and creative community. I don’t think we’re quite there yet, and I don’t believe that African Americans are truly represented in business, especially downtown. If we do a survey of people who live downtown, the percentage of minorities who live downtown would be very low. I believe the cost of the new condos are too high and are only affordable to a small percentage of the population.

I would like to see more people living downtown in less expensive housing. We need mid-and moderate-priced housing in downtown to attract not only lawyers and business executives but also young professionals and workers. The high pricing skews the landscape we are trying to build. Teachers and artists cannot afford to



*Owner, Mosaic  
Wine et Lounge  
Samad Hachby*

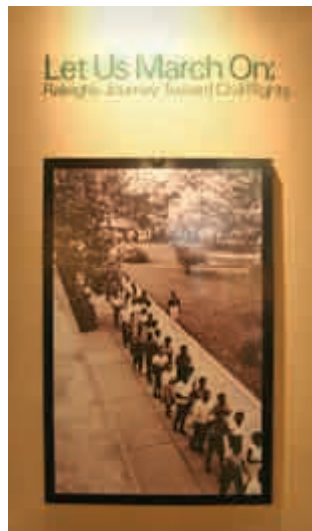


live downtown and yet they are two very important sectors of society. The city has to encourage projects that by mandate will allow for mid-income people to afford condos and living space. We need a wider cross section of people living downtown. We're starting in the right direction but we have a way to go.

**Let Us March On: Raleigh's Journey Towards Civil Rights**

Let Us March On, a civil rights exhibit centered on Raleigh, is currently on display at the Raleigh City Museum. It is one of their core exhibits, along with *It Started with 1000 Acres*, and will be part of the museum indefinitely.

From the exhibit Raleigh experienced a time of great conflict and change during the mid-1950s to the mid-1970s. One of the first steps toward integration was taken by local families in their efforts to desegregate the Raleigh City Schools. Later, university students became one of the most



influential groups calling for change in Raleigh. The activism of these students, and others that joined them, soon forced institutions and businesses in Raleigh to recognize the inevitability of integration. Other groups also began to voice their desire to see change. Many religious leaders of both African American and white congregations spoke in favor of civil rights for all.

Still, change did not come easily or without protest from some. Although Raleigh is not normally considered one of the hotbeds of

racial tension, this city did have its share of problems with integration. The progress made toward civil rights in this city was the result of the efforts of individuals who dared to stand up and demand change. Portions of their stories are here for you to read and hear. These individuals, African American and white, faced hostility and antagonism while holding strong to their convictions. As this exhibit will show, their beliefs were not always enough to allow them to triumph. Yet, even when

success was not immediately experienced, the efforts of our local trailblazers began a process where integration became inevitable.

Call the Raleigh City Museum at 919.832.3775 or visit their website for more information at [www.raleigh-citymuseum.org](http://www.raleigh-citymuseum.org), or better yet, visit the Raleigh City Museum and learn more about this and other exhibits, including *The Art of Business*, *Abstractations* and *The [R]evolution of Media*.



Demonstrators protesting the segregated lunch counters became a common site on Fayetteville Street in 1960  
PHOTO FROM THE RALEIGH CITY MUSEUM EXHIBIT "LET US MARCH ON"

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**RALEIGH  
DOWNTOWNER  
MAGAZINE**

# David Mao Says 告別 to the Duck\*

BY ALLY MOTOLA

With every ending there is always a new beginning, and for the Duck & Dumpling, the transition into the Year of the Tiger parallels with the retirement of beloved Chef David Mao and the debut of Chef James Boyle. With over 30 years of experience, Mao has decided to hang up his Chef's coat and pass on his recipes to the up-and-coming Boyle.



Mao's history at the Duck theoretically began in 1983 at his restaurant the Mandarin House, located in Cameron Village. He met Greg Hatem, then photographer for the NCSU paper the *Technician*, during a photo shoot for an article. Greg continued

to visit the Mandarin House and a friendship arose, eventually leading to the pair's joint venture of the Duck and Dumpling, which opened in 2002.

When asked what he liked best about his restaurant being in downtown, Mao says he always enjoyed meeting the diverse lunch crowd from nearby businesses. "In strip mall restaurants, you can only cater to a small group of people." He also thinks that downtown has a lot of plenty of restaurants for now. He'd like to see more small, family-owned retail stores so people can go to work and then afterwards, go shop.

The intricacies of Asian recipes are practically programmed into Boyle's nature, as he hails from a Thai family well-versed in the restaurant business. He has been working in the kitchen of his mother's restaurants in Miami since the age of 12 as well as with his grandmother in Thailand where he cooked in a wok over an outdoor wood fire on the Thai coast, which is as authentic as one can get without being a native.

With the utmost certainty, Boyle will continue the attention to detail and friendly qualities for which Mao has made the Duck & Dumpling famous. After 30-plus years in the business, Mao is leaving a legacy of Asian cuisine that was the first of its kind in Raleigh. The Duck was created to cater to the sophisticated taste buds that took Chinese food past egg foo young and chow mein. "The Duck is more authentic Asian food, using more fresh ingredients," says Mao.

Boyle, a Le Cordon Bleu graduate and former Executive Chef at the Kung Fu Kitchen at the Catalina Hotel and Resort in Miami, says when he

first arrived in Raleigh the weather was the most noticeable difference he encountered, but claims he is finally adjusting to the unpredictable temperatures Raleigh has to offer. For the past three months, Boyle has studied under Mao, learning how to make his renowned duck dumplings from scratch, which Boyle says, "is a lost art in itself." The new chef hopes to bring more flavors and recipes from a variety of Asian countries. His background in Thai cuisine will only add to the Duck's flare for flavor, but he promises to keep the Duck's favorite dishes on the menu.



With this transition, the Duck will progress into the next decade with a chef who is sure to bring a new era of zest to the hip downtown Asian Fusion restaurant. Patrons can expect the same atmosphere of intimate lighting and romance, while their palettes have something new to look forward to. Mao will be missed in the Raleigh restaurant world, but his mark on this industry will be remembered indefinitely. 🍴

\*Farewell in Chinese

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# FOUNDATION

NIGHTLIFE BY MELISSA SANTOS

Most people don't go into a cramped crawl space and think, "This looks like a fun place to hang out." But that's why Foundation is such a great concept and bar: owners Vince Whitehurst and Will Alphin don't think like everyone else. Vince and Will, both architects, had been hired to renovate 213 Fayetteville Street and came up with the idea for a bar after seeing the stone walls in the building's foundation. Says Vince, "It was what the space told us it needed to be. If it had told us it needed to be an auto parts store, it would have been that."



As for the concept, "A big part of that is being proud of where we are—the South," Will explains. "When we travel, we like to go places that are local. We thought it would be great to have a bar in Raleigh that was about what's best in our area." This sounds easy enough to execute, but as he explains, "When we were meeting with people in the bar and restaurant business to discuss our idea, a lot of them just laughed at us. Even after we opened, one of our regular customers who works for the commerce department told his boss about the bar and his boss bet him that we'd be out of business in six months."

Apparently that wasn't a smart bet because two years later, not only is Foundation still open but it's now a fixture in the downtown bar circuit.

And that's largely due to the owner's being "hard-headed," as Vince puts it, about what they wanted in a bar: "To us, the concept was always a no-brainer," he says. "We never second-guessed ourselves or thought, 'Hey, they're right. We're never going to be able to do this.'" But they did do it, and to their exact specifications. Everything in Foundation from the design to the drinks is an extension of their original idea. Vince and Will even built all the furniture and the steps leading to the front door.

As soon as you come down the subway-like stairs and into the bar, you can tell Foundation is unlike any other bar in Raleigh. There are no neon Bud Light and Miller Lite signs adorning the wall, no sofas, mood lighting or thumping bass, just paintings from local artists, a bright yellow bench along the back wall and a few simple, sleek wood-and-steel tables, chairs and stools. And instead of a chalkboard advertising the night's shot or draft special, there's a printed menu listing all their drink offerings and manager Andrew Sheperd's specialty cocktails.

Andrew, who went to culinary school in New York and worked at Watts Grocery prior to Foundation, took a while

to find, but ended up a perfect fit for their search. "Our background is architecture, design and building," Vince says. "But we could only take our concept so far. We knew we had to find someone who could take it to the next level." "We met with Drew, who has a culinary background and understands fresh ingredients and cocktails, and he completely understood our idea," Will continues.

For Andrew, the focus on regional drinks made sense because as he explains, "The NC microbrew scene is really strong and is still growing. Our state is among the top-consumers of craft beer nationally."

The beer is all local, and seven of the eight wines they carry come from the eastern seaboard. (They do have a California wine because you can't duplicate those varietals in NC and one French champagne because "their landlord is French.") But they say the real draw is the bourbon and the cocktails. According to an article in the *N&O*, Foundation doesn't just have the biggest bourbon collection in Raleigh; it has the largest in all of Wake County. And if you're one of those people who—gasp—doesn't like bourbon, one of Andrew's drinks might just convince you otherwise. His menu changes four times a year and starts with seasonal ingredients he picks up at the farmer's market that are then mixed with regional liquors (including Junior Johnson's Midnight Moon and Virginia Lightning) and his hand-made sodas, which include tonic, ginger ale, cola, and peach.



Sure, a seasonal menu featuring local, fresh ingredients may seem unconventional for a bar, but Foundation isn't your traditional bar. While most places rely on heavy advertising to attract customers, Foundation promotes itself only by word of mouth. They intentionally don't advertise so people can discover the bar on their own because as Vince puts it, "You find out about all the best things that way." When you're in the mood to head downtown for something different, stop in—or down, rather—and check out Foundation. 🍷

**Foundation**  
213 Fayetteville Street | 919.896.6016 | [www.foundationnc.com](http://www.foundationnc.com)  
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# A TRIANGLE TRADITION TURNS 25

BY BRIAN VAN NORMAN

The longtime Triangle tradition, *A Toast to the Triangle*, celebrates its silver anniversary on March 7, 2010. For a quarter-century, area residents have been enjoying the *Toast's* culinary delicacies and enchanting atmosphere, all while supporting a great cause—helping children and adults with special needs. This year's event will be held at the North Carolina State University McKimmon Center in Raleigh from 5:30 p.m. to 8 p.m.

In 1986, the first *Toast* raised \$6,000 to help build residential facilities. Since then, it has evolved into the signature fundraising event for the Tammy Lynn Memorial Foundation, which in turn supports the following programs and services of the Tammy Lynn Center for Developmental Disabilities: Community Residential, Early Childhood Intervention, Respite Care, and non-Medicaid Day Services. Last year, nearly 1,200 guests attended the event, helping to raise more than \$191,000.

Angela Hampton, ABC11/WTVD news anchor, is serving as honorary chair for this year's *Toast*. "I have a special place in my heart for Tammy Lynn Center," says Hampton. "The children and the caring staff



*The tastings from Solas and Chef Vogelsburg are always crowd favorites.*

have made an impression on me, and the Triangle is lucky to have such an amazing facility for children with developmental disabilities and their families."

The *Toast*, which offers guests samples from nearly 40 of the Triangle's finest restaurants, caterers and purveyors of fine wines and specialty beers, features a friendly competition among participating restaurants. Six "Best in Show" awards are given each year: *People's Choice Award, Best Visual Theme, Best First Course, Best Entrée, Best Dessert* and *Best Presentation*.

All restaurant participants are eligible for the

*People's Choice Award*, in which guests vote for their favorite restaurant. The remaining awards are voted on by local judges from professions ranging from chefs to food critics to culinary instructors. In celebration of the 25th anniversary, event organizers are adding a pastry competition.

Adding to the excitement of the evening is a live and a silent auction, as well as raffles with prizes including vacation packages, artwork, jewelry, sporting gifts and more. All auction and raffle items are donated by organizations from throughout the Triangle. "The outpouring of support from area organizations is astounding," says Mary Freeman, president and CEO of the Tammy Lynn Center for Developmental Disabilities. "This sustained support has played an integral role in the growth of the *Toast* and the Tammy Lynn Center."

Event and ticket information for the 2010 *A Toast to the Triangle* is available online at [www.atoast-tothetriangle.org](http://www.atoast-tothetriangle.org).

Brian Van Norman is a freelance writer and public relations specialist for Articulon. He can be reached at [brian@articulon.com](mailto:brian@articulon.com).

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## Martin Street Pizza BY BRIAN ADORNETTO, FOOD EDITOR

*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](http://www.loveatfirstbite.net).*

From the New York City subway-styled logo and the long, brushed nickel bar to the flat screen TVs and late night hours, Martin Street Pizza (MSP) is a far cry from your typical greasy spoon pizzeria. Thanks to the floor to ceiling windows, MSP is filled with an abundance of natural light and provides diners with the fun opportunity to people watch, and the 4,000-square-foot space gives customers plenty of elbow room. MSP is a welcome addition to the downtown dining scene as it fills a glaring need: a place to grab a quick, hearty slice of pizza. Prices are simple as they're the same for lunch and dinner.

The Bender family, who also owns and operates Five Star Restaurant (one street up on Hargett) and Alibi Bar (which is located on the floor below), runs MSP, so it seems only natural that Chef Dan Gray of Five Star Restaurant oversees the kitchen at Martin Street Pizza as well. His menu consists of salads, pizzas, sandwiches, pastas, and a few appetizers in addition to several daily specials and a soup of the day.

On our visit, we started our meal with a Caesar Salad (\$6.95), Caprese Bruschetta (\$6.95) and Italian



Wedding Soup (\$), the soup of the Day. MSP's Caesar was more than enough for two to share and was loaded with house made croutons. The Bruschetta, Gray's riff on Caprese Salad, consisted of sliced and slightly toasted Italian bread layered with slices of Roma tomatoes and fresh mozzarella

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sprinkled with herbs and drizzled with garlic balsamic syrup. Gray also put his own spin on the Italian wedding soup by serving the homemade meatballs in a creamy tomato soup. Add to that the fresh spinach and parmesan cheese and the result is a dish that's a filling, entrée-sized antidote for the cold weather.

Next came three huge slices of of MSP's most popular pizzas, all loaded with toppings. The crust had a nice consistency and a good chew without being too breadly. "The Vegetarian" (\$12.95) was abundant with fresh spinach, mushrooms, peppers, onions, and olives while "The Martin St. Meat" (\$14.95) was piled high with sausage, pepperoni, ground beef, and bacon; it's a bona fide belly buster. "The White Out" (\$12.95) with ricotta, fresh mozzarella, parmesan, garlic, and extra virgin olive oil was a



cheese lover's dream (and our personal favorite).

Our entrees included Eggplant Parmesan over Spaghetti, Meatballs Marinara and Chicken Marsala, the special of the day (usually \$7.95). The Eggplant was filling and moist but not at all oily, so it's easy to see why it's a customer favor-

ite. The hand-rolled meatballs were tender, covered with homemade marinara, and topped with melted provolone and parmesan cheeses. The Chicken Marsala was juicy and light, and the sauce, which was enhanced with sautéed mushrooms and fresh tomatoes, was perfect for sopping up with the accompanying garlic bread.

If you're looking for a family friendly dinner or affordable lunch—you can get a slice of pizza, side salad, and drink for only \$5.99—or a late night snack downtown, check out Martin Street Pizza. You won't leave hungry. 🍕

### Martin Street Pizza

14 W. Martin Street | 919.301.8791

#### Hours

Lunch: Monday thru Friday: 11am until 3pm  
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Dining Style: Casual

Meals: Lunch and Dinner

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Service: Friendly and attentive

Dress: Come as you are

Recommended Dishes: White Out Pizza and the Daily Special

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# Out of the 'Ordinary': A History of Taverns in Raleigh

BY KRISTIN GOOD, RALEIGH CITY MUSEUM

The lively bars and favorite brews which form the backdrop of a night out are but the latest in a long history of taverns that have played a decisive role in the history of Wake County and the city of Raleigh.

The history of taverns in the region can be traced back to the mid-eighteenth century, when the area that would become Wake County was only sparsely populated. Travelers passing through in need of food and shelter typically stayed as paying guests in the homes of private citizens who had obtained a license to operate an inn, or "ordinary" at their place of residence. In addition to providing shelter, food and stabling for the horses, the keeper of the ordinary did business by selling liquor (by the drink or gallon) to his guests.

Several of these early taverns featured prominently in Wake County's history. For example, the taverns of Lodwick Tanner and David Mims were used as landmarks to establish the boundary between the newly formed Wake County and Johnston County in 1771. Also, more famously, it was a tavern that determined the location for the capital of Raleigh, when in 1788, the Constitutional Convention agreed to



Sir Isaac Hunter's Tavern

COURTESY OF THE NORTH CAROLINA STATE ARCHIVES

commissioners met to vote on several eligible tracts of land. When a majority vote could not be reached, the commissioners adjourned for the night at Joel Lane's Tavern, whose property was one of the sites on the ballot. "The record does not reveal... the causes for a shift in their votes," but the next day, the two votes for Lane's property had increased to five, and it was chosen as the site for the new capital city. Local legend has it that this mysterious "shift in votes" was due to the influence of Lane's "cherry bounce," a potent drink made of mashed cherries, sugar and aged whiskey or brandy.

Taverns were the cause of yet another memorable event in Raleigh's history when, in 1839, controversy arose over the site of Raleigh's market house. So many taverns had opened near the old market house (on Hargett between Fayetteville and Wilmington) that the area, dubbed "Grog Alley," had become "the scene of much drinking and disorder, of many a fisticuff fight, and occasionally a homicide." A party in favor of moving the market house won the municipal election of 1840, and victorious supporters marched through Grog Alley shouting and carrying torches. This so irritated the owners and frequenters of the taverns, that a bloody riot ensued.

Finally, as community landmarks and popular gathering places, taverns were sites of a variety of forms of entertainment beyond that provided by alcohol alone. For instance, in the early nineteenth century, travelling shows exhibiting exotic animals and human performers commonly set up near taverns. Furthermore, New Ruin Tavern in western Wake County not only regularly hosted dancing and gambling, but sports such as horse-racing, wrestling matches, cock-fighting, and gander-pulling took place nearby.

While Raleigh's taverns may no longer influence landmark legislation, inspire riots or host unusual entertainment, they still play a vital role in the landscape of downtown Raleigh and the lives of its residents. One may only wonder how much history is still made over an ice-cold beer in some of downtown Raleigh's favorite bars. 🍺



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. Join us in celebrating Raleigh Beer Week on Saturday, March 6, from 1:00pm-6:00pm, as the Raleigh City Museum, Busy Bee Cafe, and New Raleigh present Homebrewed Raleigh, a beer fest featuring 12 top-notch home brewers. For further information, please call 919-832-3775 or check out our website at [www.raleigh-citymuseum.org](http://www.raleigh-citymuseum.org).



The Yarborough House was a popular hotel and local watering hole in the early 1900s



fix the capital within ten miles of Sir Isaac Hunter's Tavern, a well-known watering hole in Wake County.

However, the exact site of the capital was not chosen until 1792, when a group of



# DISCOVER

## Hillsborough ST

BY PETER EICHENBERGER

Continuing past Enterprise Street, the third installment of Discover Hillsborough Street resumes. After a short stop to admire the new cantilever roof structure on North Hall, an NCSU dorm originally built in the 70s as a Lemontree Inn—part of the general street’s upgrades—we maneuver past the ubiquitous barrels, trenching and disrupted pavement to find our little main drag with more of a collegiate “flava.”



For a quarter century at the intersection with Logan Court, the Brueggers Bagel Bakery chain at 2302 Hillsborough Street has provided sustenance without which a generation of humanities scholars would have likely perished. There they can be seen mornings, some dining en situ, many more scurrying to Tompkins and Winston Hall, to-go cups and bags in hand. Brueggers offers to the bagelphile a credible version of that distinctly New York treat with a full range of toppings and other light fare such as soups and beverages.



Next door, at 2302-102, we land on Planet Smoothie, which is what the sign indicates, a place for you to drop in, grab a liquid lunch

and skedaddle. But these are no lightweight foo foo drinks, bud. These babies, with names like Yo Adrian (320 calories and 5 grams of protein) and Chocolate Chimp, may make you drop that same old burger for some new ideas about what’s for lunch.

Onward, at 2302-106, we find Sugar Magnolia, a recently-opened family-owned branch out of Ann Arbor, MI’s Orchid Lane, run by NCSU alumnus John Cooper Elias. The shop is a fair trade, eco-friendly retail firm that markets a variety of crafts and clothing from around the world. The wall of incense served to remind me of the iconoclastic vibe of the street’s residents, but Sugar Magnolia is a different sort of Hillsborough Street, offering a wide range of crafts and natural fiber women’s clothing. The crafts range from carved wood masks and objects to wall hangings. Both clothes and crafts are sourced during buying trips to places like Nepal, India



and Indonesia as well as the Americas (North and South). This isn’t your mall store and that’s evident in the wares and prices. Nothing in the store costs more than \$15 bucks. That’s a very reasonable rate for objects d’art you can’t get anywhere else, plus you’re providing a small part of a living for those in poor nations.

Finally, the first of the multitude of Italian joints on the street: Sylvia’s Pizza, at 2304 Hillsborough Street. It’s a combination sit-down restaurant that has everything from Alfredo to Zitti with a heavy emphasis on pizza by the slice, a dominant division of the United State’s major food groups.



Sylvia’s is a bit quieter and more accommodating than many of the other restaurants on the street, so there’s no alcohol and no wall of televisions. I spoke to Joe, all business and few words, who was working the counter.

“How long y’all been here?” I asked, registering the authenticity of the place by the classic Italian *de rigueur* red-and-white checked tablecloths.

“Ten years,” said Joe, somewhat taken aback that I wasn’t there for the pizza.

Good pizza joints tend to develop strident followings and in that Sylvia’s is right there, according to online reviews. A majority of reviewers granted Sylvia’s Pizza 5 stars. Typical accompanying comments lauded the non-pizza choices with a caveat that good food can sometimes take time to prepare. Go. Eat. 🍕

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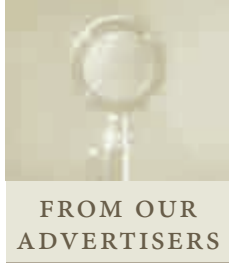
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FROM OUR  
ADVERTISERS

This column will be a monthly feature including news from a few of our great partners here in the Raleigh Downtowner Magazine.

**Seaboard Ace Hardware** is pleased to announce it has expanded and now devotes an entire section of its store to kitchenware. According to Bob King, "we are now offering a wide range of gadgetry, utensils, dishes and cookware from manufacturers such as OXO and Norpro at a very reasonable price." Located in Seaboard Station. [www.seaboardace.com](http://www.seaboardace.com)

**Jibarra Modern Mexican** recently rolled out their Spring menu, which includes several new appetizers, seafood items, price reductions on certain dinner entrees. Located in the Historic Depot Building of the Warehouse District. [www.jibarra.net](http://www.jibarra.net)

In late March, **Mosaic Wine et Lounge** has the prestigious honor of attending and participating in the 2010 Winter Music Conference in Miami. This will be the second year Mosaic has represented Raleigh at this event. Located in Glenwood South. [www.mosaicwinelounge.com](http://www.mosaicwinelounge.com)

**All-Points Personal Transportation** announced that it will help provide transportation alternatives

## Neighborhood News

for Pretty in Pink Foundation clients who are currently undergoing breast cancer treatment at participating medical facilities. [www.all-pointsnpc.com](http://www.all-pointsnpc.com)

You can now order take out online at **Dos Taquitos Centro** for quick pick up. Open for dinner (Th-Sat) as well as lunch (M-Sat). Located at R-Line stop R20 on Wilmington Street. [www.dostaquitoscentro.com](http://www.dostaquitoscentro.com)

**The Mint Restaurant** was recently named the "Best Place to Impress a Date" by the readers of Midtown Magazine. They are also now open for dinner on Monday nights and are adding a live DJ upstairs on Saturday nights after 10pm. Located in central downtown on Fayetteville Street. [www.themintrestaurant.com](http://www.themintrestaurant.com)

David Mao of **The Duck & Dumpling** is retiring after eight years, handing over the reins to

the capable, Thai-influenced hands of Chef James Boyle from Miami. Located in Moore Square. [www.theduckanddumpling.com](http://www.theduckanddumpling.com)

**Nicholas Bradford** recently moved his offices downtown to 116 N. West Street, Suite 230. Bradford is a financial advisor for **Edward Jones**. [www.edwardjones.com](http://www.edwardjones.com)

**20/20 Photo-Video** was recently hired by the Raleigh Downtowner Magazine to begin working on online videos to be included on their website. [www.2020photo-video.com](http://www.2020photo-video.com)

Ed Mitchell of **The Pit Restaurant** will be behind the bar on March 2nd and on March 15th, sit down with Ed for a family style dinner (reservations required). Located on Davie Street in the Warehouse District. [www.thepit-raleigh.com](http://www.thepit-raleigh.com)

**Hosted Solutions** recently introduced an enhancement to our Stratus Trusted Cloud, called Stratus Cloud Storage. This service is a storage-on-demand solution that provides you with complete control over the storage, distribution and retrieval of data from any location, anytime, using a web services API. [www.hostedsolutions.com](http://www.hostedsolutions.com)



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# Turning Wine into Money

BY JOEL MORGAN



Wine has been a part of human existence for millennia. It's been used in religious ceremonies, celebrations, cooking, business, and the simple act of enjoying a glass with friends. Over the past few decades, however, a new aspect and purpose for wine has occurred—using wine to raise funds for charity or non-profit organizations. Alcohol has been served at many fundraisers but the advent of using wine as a means unto itself has revolutionized how charities raise money. But why use wine? One reason is that many people interested in fine wine and food are in a position to give. People attending a wine charity event are already expecting to enjoy themselves. Combine that with a few glasses of wine, and a healthy competition often ensues between the bidders when more favored type of wine or cult wine appears on the auction block, driving prices that start out as “fair market value” to astronomical heights. One six-liter bottle of wine sold at a wine auction for \$500,000 in 2000, at that time was the world-record sum paid for a single bottle of wine. Not every wine auction or wine charity fundraiser can raise such a staggering amount of money, but the idea remains constant; wine is an effective way to raise money. There are many wine charity events throughout the state and country both large and small, but the Triangle Wine Experience in Raleigh stands out.

The Triangle Wine Experience, the premier wine charity event of North Carolina, is a three day wine and food event that benefits the Frankie Lemmon School, a local school for children with developmental disabilities. TWE begins with an array of Winemaker's Dinners at some the Triangle's best restaurants and culminates in a Wine World star-studded gala auction. The Winemaker's Dinners are exactly what the name implies, enjoying a dinner with a winemaker that has



been specifically created for that night to spotlight and accentuate the wine brought to the restaurant.

The Gala is a Bacchanalian festival of fine wines, great food and amazing wine auction lots. While enjoying the “Big Guns” of wine provided by local distributors, patrons can bid on Silent and All-Star Auction items. Many of the winemakers are pouring the wine themselves and answering questions about their wines, so this is a rare opportunity for anyone whom loves a wine to actually meet the winemaker and ask questions. Once the auction begins, you get to see and place bids on one-of-a-kind and rare cult wines.

There are also trips, jewelry, fashion items, and other lots but the main attraction is the wine itself. Many of the wines at the auction simply cannot be purchased anymore or are of such cult status they are in extremely limited quantity. When the bidding wars begin, auction lot prices can surge to over \$40,000—sometimes even higher. To find out more about The Triangle Wine Experience, visit [www.twenc.org](http://www.twenc.org).

With an event such as this, it's clear that wine has become a successful way for charitable organizations to raise funds. These events aren't just appealing to the most die hard wine collectors but are also good for anyone who has a desire to learn about amazing wines while donating to a worthwhile cause. With the current economic situation, it's been increasingly difficult in the area of fundraising. A few glasses/bottles of wine are a great way to relax contributors into opening their wallets a little further and donating with a contribution or through auction item purchases. And sure, not every type of non-profit or charity event is a good fit for wine, but many diverse charities have benefited and will continue to do so in the future. I will say yes to any organization that contacts me and needs help, as it's very hard to say no to a charity. Well, that and I always love a good glass of wine, especially if it's for a worthwhile cause. 🍷



Joel is a wine distributor for Epicure Wines, committee member for Triangle Wine Experience and an avid wine geek. He can be reached at joel at epicurwines dot com.

Photos by Bella Rose Photography, [www.bellarosephoto.com](http://www.bellarosephoto.com)



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# AROUNDTOWNAROUNDTOWNAROUNDTOWN



Chris Bender's birthday party at Five Star

Carson and Ashton enjoying dinner at Spize Café



Kyle and friends out on the town

Photos below from Meals on Wheels Fat Tuesday Benefit



The girls at Brooklyn Heights







# AROUNDTOWNAROUNDTOWNAROUNDTOWN



Birthday celebration at Brooklyn Heights

Sam and Brian at a non-disclosed location



Floritza, Ally and friends at Mosaic

Andrew Teaguer and friend at bu•ku



Ben and friend at Isaac Hunter's Tavern

William, Tony and Sean on opening night at bu•ku





# Bartender *to* Bartender

BY FRANK WALSER



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

In the eternal words of musical juggernauts Train, “Meet Virginia.” What’s that? You think Train is a terrible band? Me too, but that shouldn’t stop you from going to Lucky B’s, aka Around The Corner, and meeting Virginia Winstead. She has worked at Lucky B’s since 2008 and has seen a thing or two since moving behind the bar. In the future, Virginia plans on putting her Communications degree to good use by hopefully landing a job in public relations. In the meantime, Virginia sharpens her people skills four nights a week on Glenwood South. To quote the almighty Train again (sorry), “her hair is always a mess.” Well, not really, but she did have some bite marks on her neck when we sat down for this interview.

1. *Most embarrassing thing to happen on a date?* I was walking down a flight of stairs to meet my date and my heel got caught in the space between the boards on the stairs and I fell all the way down the flight of stairs and landed right in front of him.
2. *Celebrity you would like to marry?* Brad Pitt. Or Beyonce.
3. *Do you prefer a guy with facial hair or clean shaven?* Facial hair.
4. *Recurring fantasy of yours (keep it PG-13)?* Move to the Caribbean and open a tiki hut bar. *Cocktail style.*
5. *Favorite article of clothing you own but afraid to wear in public?* Stirrup pants
6. *Creepiest thing a bar guest has ever done?* Once a guy tried to hold my hand and sing Kumbayah to me.
7. *Vice of choice?* Whiskey
8. *Favorite thing about downtown Raleigh?* It’s a great place to people-watch, no matter what time of day you’re here.
9. *Worst thing you’ve ever done in public?* I don’t remember. Which is why I know it’s bad.
10. *Celebrity you resemble most?* I’ve gotten everything from Audrey Hepburn to the slutty girl on Dawson’s Creek. I have no idea.



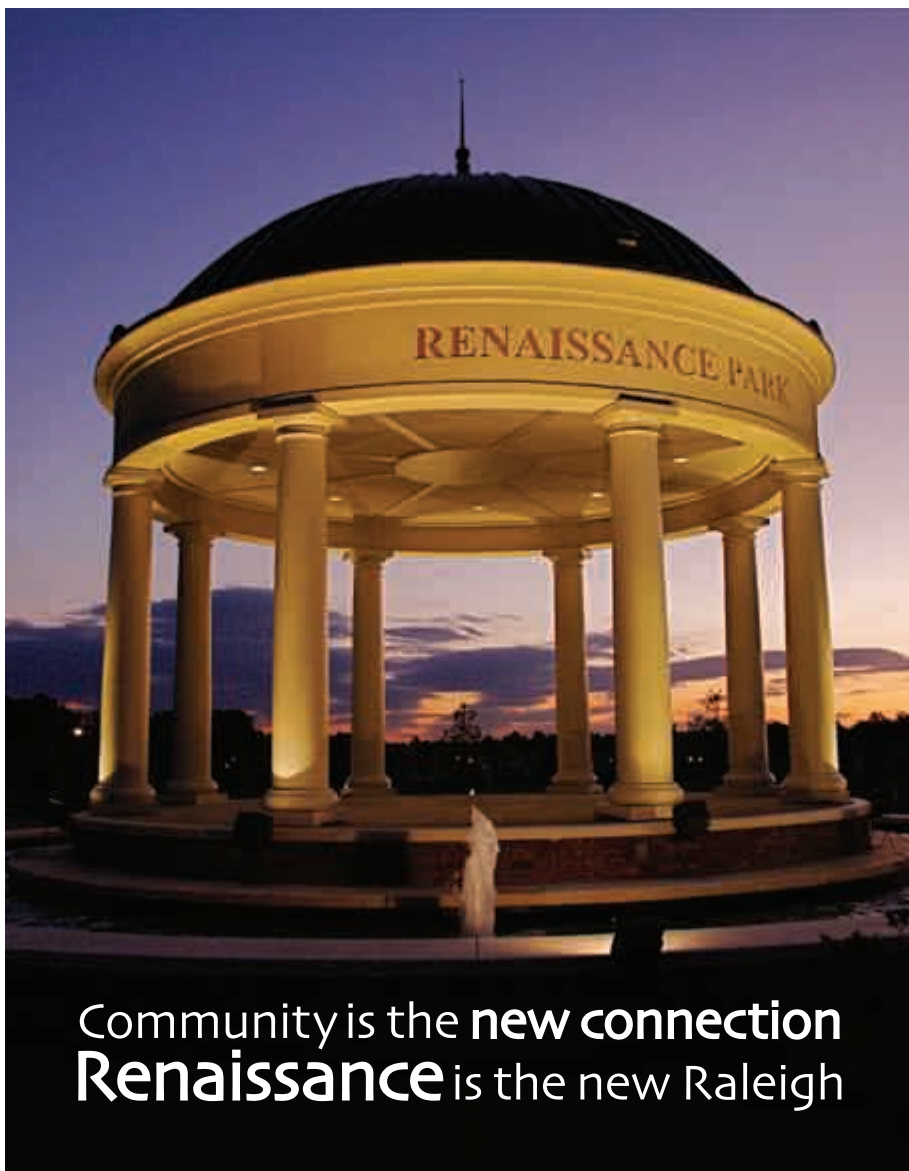
Have you ever wished you had a bar in your own home? Personally, I think it would be great—dangerous, but great. Unfortunately, most people can’t afford such luxuries, myself included. Thankfully, downtown Raleigh is lucky to have Brooklyn Heights. It might not be your home, but bartender Jermaine “JJ” McDaniel will do his best to make it feel that way. Like many downtown patrons, JJ is a transplant; born in Reno and raised in Detroit. He may have honed his bartending skills in Chapel Hill while attending UNC, but he calls Raleigh home, and you can bet he is making downtown-newcomers feel like this city is home too.

1. *Most dangerous thing you’ve ever done?* In high school, my buddies and I would jump off this old train bridge into a river! It was pretty high and very intense at first, but after awhile we’d do flips and all kinds of crazy tricks. I miss those days.
2. *If you could only watch five movies for the rest of your life, which ones would you pick?* *Dazed and Confused. Godfather. Zoolander. Avatar 3D. True Romance.*
3. *Would you rather own a spider monkey or a buffalo?* Definitely a buffalo. What the f is a spider monkey?
4. *Most embarrassing thing to happen on a date?* I’m not easily embarrassed, so anything that may have been embarrassing I probably just laughed and took a shot of Jameson. Who knows?



Ask the girls I’ve dated...

- 5) *Would you rather be rich or famous?* Rich. Famous people can’t go anywhere without being bothered. I’d rather no one know who I am.
6. *Favorite Star Wars character?* Choose Yoda I think I will. “Try not. Do or do not. There is no try” Yoda
7. *If you found a magic lamp, what would be your three wishes?*
  1. For a magic light bulb.
  2. Endless cash.
  3. Endless Peace
8. *Biggest guilty pleasure?* Definitely my Avril Lavigne CDs. Don’t judge me Raleigh!
9. *Worst thing about being a bartender?* Being a bartender at Brooklyn Heights is perfect. Great crowd. Great Boss. Great Music. The worst part has to be all the gorgeous drunk girls throwing themselves at us all the time.
10. *What aspect of your personality best represents your inner nerd?* My inner nerd comes out weekly when I’m at the library in Cameron Village grabbing some new books. My friend said my outer nerd better represents my inner nerd.



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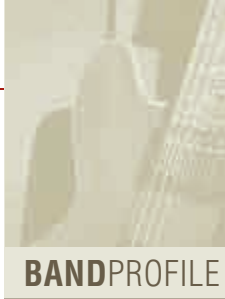
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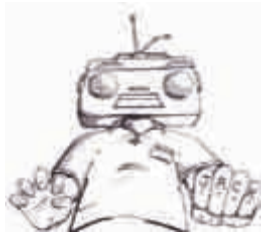
BANDPROFILE

## JackTheRadio BY DAN STROBEL, Music Editor

JackTheRadio is the brainchild of George Hage and A.C. Hill, both musicians who have been living and writing in Raleigh for almost ten years. After a prolific two-week bender in 2005 where they lived together and wrote an album's worth of material, the duo pressed a few hundred CDs and played some live shows around the area, but an inexplicable break followed their initial creative rush. "It sounds kind of lame saying that we just got busy with other projects and things going on in our lives, but it's the truth," says George.

Fast forward five years through girlfriends, jobs and numerous musical projects like Yearling, Oso Optimo and Dakota Darling, and A.C. and George are ready to get JackTheRadio rolling again. Recently recruiting ex-Dakota Darling bassist Larry Dempsey and drummer Brent Francese, currently working the skins for Raleigh band Silver, were both steps in the right direction: "Larry and Brent are both amazing guys who are incredibly focused and are bringing lots of good ideas to JackTheRadio. Both George and I think that if we all stay motivated, good things are going to happen," A.C. says.

Described by George as sounding like "if Derek Trucks was in Spoon," JackTheRadio offers a blend of rock and roll unique to the downtown Raleigh area. Bluesy-rock riffs lie down next to booming choruses and catchy keyboard lines, while the occasional soft ballad (A.C. has a solo



Band rendering of "Jack-theRadio" figure they battle through music.

project where he writes and performs folk and gospel music) slows things down and shows the band's soft touch. Both A.C. and George were quick to acknowledge that their tunes won't be drawing hordes of screaming kids, but they're okay with that. As George explains, "Everyone in this band has been in the music business for a while and knows what it's like to

try and write music to fit into a niche or market but right now we are all just making music that we enjoy listening to and creating."

Even though jobs and school make the logistics of practicing and performing slightly difficult for the four-piece (Larry attends UNC-Chapel Hill where he's double-majoring in law and political science; Brent is an architect and designer in Raleigh, and George and A.C. both work at IBM

as software engineers), JackTheRadio is making time to put some tracks to tape at Warrior Sound studios with the help of producer Al Jacobs and hope to have their first full-length album out by the summer of 2010.

JackTheRadio is slated to play a few live shows around the area in the coming months, including First Friday festivities in May at Artspace art gallery. Check out their website [www.myspace.com/jacktheradio](http://www.myspace.com/jacktheradio) for more information.

Oh, in case you're curious about the name, here's the official story: Tired of the music on the radio the name was a play on words to get rid of (jack) your radio; a movement of sorts. It was also a bit of a play on the phrase "Jack of all trades", making music (the radio) their trade. In the past year it's spawned into a fictional character, 'Jack, the Radio (God)' who they're aurally battling in the name of world safety. 📻



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✧ LET'S DO LUNCH ✧

## The Brass Grill BY BRIAN ADORNETTO, Food Editor



The Brass Grill has been owned and operated by Monzer Ayesh and his friendly family since 1998. It started as a small deli, but a few years later Monzer, a 30-year veteran of the food industry, added a grill and has been expanding the menu ever since, serving a full breakfast featuring biscuits, eggs and meats and an expansive lunch menu, all at great prices.

As soon as you enter the early twentieth century building on Wilmington Street (the doors on Hargett Street are exit only), you'll see a refrigerated glass case proudly

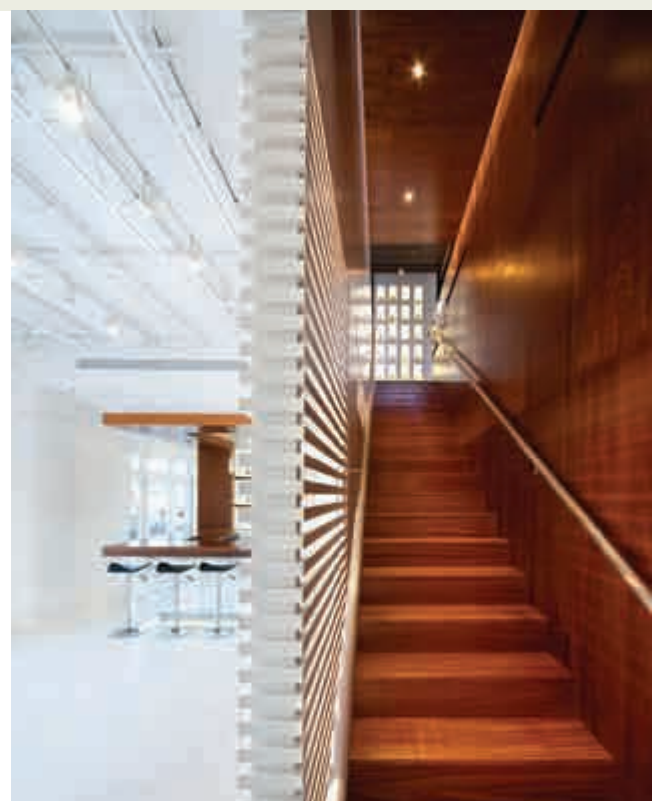
displaying the day's selection of side dishes—and usually a long line of customers. But despite the number of people on the day of our lunch, we had placed our order, picked up our number and were getting our drinks within minutes.

At first glance, the space looks small, but once you turn the corner, you'll see that there are more than enough booths and tables in the dining room to accommodate the large downtown lunch crowds that visit the Grill. By the time we found a table, our friendly, smiling server had brought us our silverware, wrapped



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in a napkin and tucked inside a small paper bag, and we barely had time to enjoy the paintings of local artist Patrick Shanahan hanging on the exposed brick walls before our food was delivered to the table.

Our server started us off with bowls of homemade Chili and Turkey Corn Chowder (\$4.95 per bowl or \$2.45 for a cup), the Thai Chicken Salad (\$7.75) and Quiche (\$7.45). The slightly spicy chili was plentiful with diced tomatoes and beans and topped with melted cheddar cheese, and the hearty Chowder was chunky and had a bit of a kick thanks to a pinch of hot pepper. The huge Thai Chicken Salad was more than enough for two people. Grilled chicken was tossed with a creamy peanut-and-sesame dressing and

served cold over a salad mix of lettuce, carrots, cucumbers, tomatoes, cabbage, and crunchy lo mien noodles. The massive Quiche (a quarter of the whole) was filled with spinach, tomatoes and feta cheese and was light and creamy with a golden brown top and billowy center.

Those dishes were quickly followed by the Falafel Wrap (\$6.95), Rib Eye Sandwich (\$9.95) and Turkey Panini (\$5.95 and includes a cup of soup or side salad). Tasty and well seasoned, the Falafel was finished with a flavorful authentic tahini and hummus sauce. The Rib Eye Sandwich—a perfectly grilled six-ounce rib eye served on a spongy hero roll—is arguably one of the best steak sandwiches in town. Trust me; once you eat one of these, you’ll never go back to those shaved beef imposters. On our visit, the Panini was turkey, but be sure to check the blackboard on the counter when ordering as it changes daily. Judging by the number of the Paninis on the tables around us, the recent addition of the daily special has really taken off.

The Brass Grill can be simply summed up as fresh, fast, filling, flavorful, and economical, all of which make it an excellent choice for lunch or breakfast. 🍴

*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](http://www.loveatfirstbite.net).*

## The Brass Grill

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# The Deep South

Local Music Review

On January 19, 2010, seven musical artists from the Triangle area showcased their talents in Nashville Tennessee in front of top industry professionals at the legendary 3<sup>rd</sup> and Lindsley. These seven artists were chosen to represent the Triangle from hundreds of artists during a six month long competition held at Deep South The Bar.



*The Deep South Local Music Review is written by Dave Rose. 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.*



## th' Bullfrog

Genre: Americana / Blues / Folk  
[www.myspace.com/thbullfrogwillardmcghee](http://www.myspace.com/thbullfrogwillardmcghee)

Bowl of jambalaya: check. Bourbon Street Moonshine Inc. T-shirt: check. A front porch and rocking chair: check. Okay, now I've got all the things I need to round out the experience of listening to what I consider one of the most authentic blues musicians in the Triangle. Katrina transplant th' Bullfrog came to Raleigh and bought half of a restaurant on Hillsborough Street (what is now Pearl Café), which is where you can find this musical mastermind. A regular at Deep South The Bar, th' Bullfrog has that musical soul in him, and it comes out in his instrumental and vocal melodies. Check out his myspace page for upcoming shows. He is also playing at Durham Blues Festival in September 2010. It's a few months from now but, trust me, it's worth marking on your calendar.



## Garland Mason

Genre: Soul / Rock / Blues  
[www.myspace.com/garlandmason](http://www.myspace.com/garlandmason)

One night after the Best of NC Showcase, I walked into the Tin Roof, a local live music hang-out on Music Row in Nashville. It was a Tuesday night around 11 p.m. and there were maybe 40 people in the place with two local Nashville musicians strumming away on stage, playing some standard Nashville background tunes. The vibe was pretty ordinary until they invited Garland Mason (one of the seven amazing artists featured in the NC showcase) to sit in and play a couple of songs. Two minutes into his performance, people were off their barstools and in front of the stage dancing and singing along with this guy who, until moments ago, was a complete unknown in Nashville. Mason is a writer of the literary kind, which influences and solidifies his musical writing. His soul goes into the music and comes out on stage. Garland Mason is a performer, a crowd-pleaser and certainly a pleasure to listen to. If you know he's coming your way, take the opportunity to see him. He doesn't just put on a great show; he takes you on a musical journey.



## Eric Strickland

Genre: Country / Southern Rock  
[www.myspace.com/ericwaynestrickland](http://www.myspace.com/ericwaynestrickland)

When you work in the music business, sometimes a song comes across your desk and you just know it's going to be a smash hit. Eric Strickland's "Drinkin' Whiskey" is one of those songs. There's no denying it. I remember hearing that the first time Jimi Hendrix was interviewed in *Rolling Stone* they asked him, "What's it like to finally be a star?" And he replied calmly, "I've always been a star. I've just been waiting for everyone else to figure it out." "Drinkin' Whiskey" is just that. It IS a hit song. It may just take everyone else a little while to figure it out—maybe a month from now or maybe even two years. But it will happen. Eric Strickland won the Trailblazer Award in 2001 at the King Eagle Awards in Nashville, TN. That is an incredible recognition for this Smithfield, NC native. Currently, Eric doesn't have any show dates posted on his myspace page, but keep checking in to see when he's playing near you. It's something you won't want to miss.

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# Krispy Kreme: A Raleigh Tradition

— BY GEORGE CHUNN —

Raleigh has a lot of doughnuts. The I-440 beltline that encircles the Raleigh Downtown area is shaped like a doughnut, but it wouldn't be considered a "must go" destination, especially during five o'clock traffic. And the area of Hillsborough Street that's under renovation—that will soon have three doughnuts (roundabouts). Sure, these doughnuts are helpful in directing traffic and getting you where you need to go, but they're not really places that provide an experience or evoke memories. To get that from a doughnut, you need to visit Krispy Kreme.



Krispy Kreme Doughnuts, founded in Winston-Salem NC, has been operating in Raleigh since 1967. Currently located at 549 Person Street, Krispy Kreme has been an enduring presence in the downtown Raleigh area for over 40 years. The store, which employs about 52 employees, generates about 12,000 doughnuts a day. These fresh doughnuts are made and distributed daily throughout the surrounding area to various grocery and convenience stores. Yet beyond the business of making and delivering doughnuts, Krispy

Kreme has woven itself into the fabric of the downtown Raleigh area.

Some of my best memories as a young child growing up in Raleigh are of my mother taking my sister and me to Krispy Kreme. I knew that either something fun was about to happen or something fun had just happened. Going there was an event, something special—a real doughnut experience. As soon as we walked in the door, the smell of the freshly-made doughnuts wafted through the air straight to our noses. No adult or child can resist the invitation to peer into the display, seeking the source of that olfactory pleasure. The warm embrace of the aroma combined with the sight of the legions of halos being baptized by a heavenly glaze makes any kid feel like they're in a sugary Promised Land.

And according to Steve Wymer, Krispy Kreme Market Manager for North and South Carolina, that's exactly the kind of family-oriented experience the company strives for. They have sought and will continue to seek and expand relationships within the communities that they are affiliated with. Just recently Krispy Kreme opened its newest location at the City Plaza in downtown Raleigh, a "footprint" store that caters to those who reside, work and have fun in the downtown core. With the addition of Cool Cream ice cream to the assortment of doughnuts and coffee, Krispy Kreme has positioned itself to create lasting traditions in downtown Raleigh for many more generations to come.

Based on my own experience, I would say they're succeeding. Now, after so many years

and as a husband and father of three, I relive those fond experiences through my own children. Every year before the Raleigh Christmas Parade, I take my children to Krispy Kreme and we stop at the very store my mother used to take us when I was young. As we pull into the parking lot, I look into the rearview mirror and see the electricity and expectation in their eyes. They know that something magical is about to happen. It is that tradition and many more like it that Krispy Kreme has been able to host at its facilities in Raleigh.



So, if you're in Raleigh and are looking for a doughnut that's an experience and a destination, head to Krispy Kreme. It's worth traveling through the other doughnuts to get to. 🍩

*Recently, the Krispy Kreme Challenge took place at the Person Street location, with over 4300 people participating (and over 6000 signed up) and more than 73,000 doughnuts prepared and boxed for the event. The Challenge raised over \$40,000 for the NC Children's Hospital. Read more about it and see photos on our website at <http://bit.ly/krispykremechallenge>.*



# Sally Struthers BY CRASH GREGG

Television, film and musical celebrity Sally Struthers stars in the North Carolina Theatre production of *The Full Monty* with Ira David Wood III, which runs from February 26th through March 7th at Raleigh Memorial Auditorium. *The Full Monty*, an Americanized version of the 1997 British film of the same name, follows six unemployed steelworkers from Buffalo, NY, low on both cash and prospects, who decide to present a strip act at a local club after seeing their wives' enthusiasm for a touring company of Chippendales. As they prepare for the show, working through their fears, self-consciousness, and anxieties, they overcome their inner demons and find strength in their camaraderie.

We had the pleasure of speaking with Sally for a delightful interview about *The Full Monty*, Raleigh, food, and movies.

**What drew you to *The Full Monty*?** I've actually done the show through three runs already! It's always nice to be asked

to perform in a particular show that you feel you know well. You know the character and the lines will come back to you quickly, so it's not going to be a Herculean effort to learn a new show with only a few weeks to rehearse. And also the three times I've performed in *The Full Monty* have been glorious experiences full of fun, happy audiences and lots of laughter.

**Have you performed in Raleigh before?** I've been in NC many times with different tours that I've done. I've come through with the musicals *Grease* and *Annie* and the female version of *The Odd Couple* on its way to Broadway. I love NC and it's people. They're friendly. There's a kind of an East Coast/Southern genteelness that you don't find other places. I'm excited to meet the locals in the show! I've actually worked with some of them before and I'm

excited to see them again. Joe Coots, Angie Schworer. And there's Kinglsey Leggs. He's so funny and he can really sing and dance; he's wonderful!

**Any favorite movies?** Any movie with Ruth Gordon. I was first introduced to Ruth Gordon when I was in high school and saw the movie *Harold and Maude*. She blew me away. She was fascinating and eccentric. As luck would have it, years later I did a movie called *The Great Houdinis* and Ruth Gordon played Harry Houdini's mother, so I got to work with her. And once I worked with her on that movie, we became friends

and years later when I went to New York to do my first Broadway play (*Wally's Café*), I stayed in Ruth Gordon's brownstone on East 47<sup>th</sup> Street. My next door neighbor was Katherine Hepburn!

I remember I ran into Ruth once here in Los Angeles at the beauty shop. She walked out into the parking lot and said, "Hello, Sally" with a troubled look on her face. "Ruth, what's wrong," I asked. "Well, I'm trying to get my play produced you know, and I'm having trouble." "You're a wonderful writer, why are you having trouble getting it produced?" I asked. Her surprising answer was "Well, it's got 87 characters in it." "87 characters?! Ruth, what were you thinking?" I asked. She replied without a hesitation, "I've got a lot of friends out of work."

**Do you have a favorite comfort food?** I love tomato soup! And if I'm at a fancier restaurant, a tomato bisque. Ever since I was a little girl, if my mother knew that I was sad or not feeling well, she'd make me a bowl of tomato soup, and my mood would change. I even have a collection of Campbell soup cups in my kitchen. 🍲

Visit [www.nctheatre.com](http://www.nctheatre.com) for more information on *The Full Monty* show times and tickets.



PHOTO BY ALAN LIGHT

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**FINANCIAL FOCUS**

**Plan Ahead to Put Tax Refund to Work**

It may be early in the tax season, but it's not too soon to start thinking about what you might do if you get a refund. In fact, by planning ahead, you're more likely to put your refund to work to help you achieve your long-term financial goals.

Whether you get a refund depends on your individual situation. But if you review your previous years' tax returns, you should get a good idea if a refund is forthcoming. If so, it may be sizable — in fact, in 2009, the average tax refund was about \$2,700, according to the Internal Revenue Service. If you get this money, what should you do with it?

During difficult economic times, such as we've been experiencing, you may be tempted to use your refund to pay down debts or add to your "rainy day" fund. There's nothing wrong with either of these moves; the lower your debt burden, the more you'll have to invest, and you should have an emergency fund consisting of six to 12 months' worth of living expenses. But if you're in a position to invest your refund for the future, take the opportunity to do so.

You may think that \$2,700 wouldn't make much difference in the amount of money you'll need to reach objectives such as a comfortable retirement. But you might be surprised. If you invested \$2,700 every year in a tax-deferred vehicle that hypothetically earned, on average, 7 percent a year, you'd accumulate nearly \$273,000 after 30 years. Even if you made just a one-time investment of that \$2,700 in the same IRA, earning the same 7 percent, you'd have more than \$20,000 after 30 years. You'd eventually have to pay taxes on this accumulation, but before then, your money would accumulate much faster than it would if placed in an investment on which you paid taxes every year. (This is a hypothetical example for illustrative purposes only and does not reflect the performance of any specific investment.)

As you can see, the tax refund you get in 2010 can help you work towards your retirement goals—if you can prevent yourself from spending it. That's not always easy. But if you start thinking now about the type of investment in which you could place your refund, you'll be ready and motivated to act when the refund arrives. Generally speaking, it's always a good idea to "max out" on your tax-advantaged investments first, so if you have a traditional or Roth IRA, you may want to put your refund there. You've got until April 15, 2010, to fund your IRA for the 2009 tax year; if you've already funded your 2009 IRA, you can contribute to your 2010 IRA any time after Jan. 1, 2010.

If you've already fully funded both your 2009 and 2010 IRAs before you get your refund, look closely at your other investments to see which ones would benefit most from adding your refund. In making this choice, consider your overall portfolio balance and your risk tolerance.

In any case, start thinking soon about how best you can use your refund. You worked hard for this money — and now it's time to make sure it works hard for you.

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](http://www.YouRHere.com)

**D**ear Reader,

I am often reminded how much downtown Raleigh serves as a crossroads for people. Whether you travel downtown for work, visit one of the dozens of arts, cultural or historic venues, attend school, or explore dining and entertainment establishments, thousands of people find downtown to be a dynamic center of activity every day.

Many downtown organizations and businesses seek ways to offer unique experiences so residents, visitors and employees will choose to frequent downtown and hopefully bring friends and family back on return trips. I am encouraged to find positive public and private sector partnerships which are strengthened by people interested in offering creative programs, events and services in downtown Raleigh. It fosters an environment unlike any other in the region.

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

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





# Raleigh News

BY RALEIGH PUBLIC RECORD STAFF  
TYLER DUKES AND 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](http://raleighpublicrecord.org).

## Feds fund Raleigh-Charlotte rail project

An almost two-decade-old project to expand high-speed rail out of Raleigh got a half-billion-dollar boost from the federal government in January.

As part of an \$8 billion infusion of high-speed rail funding from the American Recovery and Reinvestment Act, North Carolina will receive \$520 million for a number of projects to improve the route running from Raleigh to Charlotte.



“It will be the main street for future generations connecting Raleigh with Charlotte and points in between,” Patrick Simmons, director of the N.C. Department of Transportation’s Rail Division, said.

Simmons said that includes the construction of an additional line from Greensboro to Charlotte, the purchase of more trains and the improvement of the track itself.

“About every two-and-a-half hours during daylight, you will have the chance to take the train,” he said, noting that the plans will double the trains’ frequency.

## Moore Square redesign in the works

Councilors approved \$184,000 to move forward with redesigning Moore Square. Chris Counts, a Charlottesville, Virginia, landscape architect who won last year’s juried design competition for redesigning the park, will head the planning process.

Taking the winning design, Counts and city staff will hold two public meetings, consult with stakeholders and designers, and bring a plan back to council this summer.

## Hillsborough Street could get bike lanes

In January, the city council’s public works committee unanimously approved a resolution to put bike lanes on Hillsborough Street in the area that is currently under renovation across from N.C. State University. Funding the bike lanes could go to a vote in March.

District B’s John Odom, who sits on the public works committee with Stephenson and Bonner Gaylord (District E), again came out in favor of the dedicated bicycle lanes. “If we’re going to put these anywhere, we should put them there,” Odom said, referring to the proximity to N.C. State.

The city says the Hillsborough Street renovation is both under budget and ahead of schedule. The lane markings would cost about \$40,000 and that would come from the budget already set for the project.



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## New Downtown Businesses

Below is a list of new consumer businesses that have opened downtown since our last listing. Drop us an email with any new business openings, closings or news: [biz@raleighdowntowner.com](mailto:biz@raleighdowntowner.com)

### Colibrisa Nutrition and Wellness Spa

308 Parham Street (City Market)  
919-800-1383  
[www.Colibrisa.com](http://www.Colibrisa.com)

#### Dress

14 Glenwood Avenue  
919-523-6021  
[www.dressraleigh.com](http://www.dressraleigh.com)

### MeMe Boutique

323 Blake Street (City Market)  
919-633-7174

#### bu • ku

110 East Davie Street  
919-834-6963  
[www.bukuraleigh.com](http://www.bukuraleigh.com)

OPENING LATE FEBRUARY

### The Vintage Bar and Lounge

116 N. West St., Suite 100  
919-833-2823  
[www.thevintagebarandlounge.com](http://www.thevintagebarandlounge.com)

RELOCATED DOWNTOWN BUSINESSES

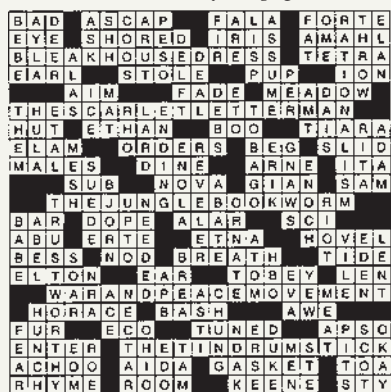
### Hipsteria

600 N. West St.  
919-389-0828

### White Rabbit Books & Things

300 W. Hargett St.  
919-856-1429

Puzzle answers from page 31



## The Barkery Pet Food with a Conscience

BUSINESS PROFILE BY PAUL PENNELL



The Barkery is a pet food store in the Moore Square district with a focus on healthy, organic products. Cheryl Cardinal, the owner and proprietor, opened her doors in December of 2008 and has been met with a lot of appreciation from nearby dog and cat owners. Originally from San Diego, Cheryl has found owning a store in downtown Raleigh isn't that different an experience. "It's refreshing to find another city where pets are considered such an integral part of social interaction," she says. Every day, weather permitting, people can be seen walking their pooch or taking them to dinner and sitting outside at one of the many venues with available outdoor seating

Besides the various organic and all-natural foods Cheryl carries, she also takes the time to create healthy snacks for her customers to purchase for their favorite furry friend. Everything from blueberry and pumpkin biscotti (grain and gluten-free, and fit for people to eat) to pumpkin-carob muffins to vegetable pizza sticks can be found at The Barkery. If you bring your pet with you, they're free to try anything, and I mean *anything*. Your dog or cat will leave looking forward to another visit with Cheryl.

Cheryl's defining philosophy in opening The Barkery is her desire in "educating and converting dog owners to healthy, more organic living for their pets."

On your first visit (as it surely was with mine) she'll tell you what ingredients you're feeding your pet with commercial foods: rendered meats, chemicals and preservatives that are very unhealthy. A dog's digestive system is strikingly similar to our own, so if you wouldn't put it in your own body, why would you in your dog's? And Cheryl's attitude shines through when you meet her; you can tell she truly has a love for animals and their well-being.

She and her business have been huge supporters of the SPCA, contributing to events like "Down by the Tracks" at the end of September at Seaboard Station and "Hair of the Dog," an event done in conjunction with Café 101. You will routinely find her in the store babysitting a regular customer's dog, and she has taken in a number of pets to help them find better homes.

The Barkery is a great place to bring your dog and find some healthy treats or to introduce them to a healthier overall diet. There is a good selection of wet and dry foods for both cats and dogs in addition to the homemade treats Cheryl creates. She also offers lots of accessories for your pets, including pet beds, winter jackets and toys.

**The Barkery**  
494 Blount St. | 919.896.6034 | [www.thebarkerydowntown.com](http://www.thebarkerydowntown.com)





# 10 QUESTIONS

with **D. Brandon Trainer, President and CEO of the Raleigh Black Chamber of Commerce**

BY CRASH GREGG

The mission of The RBCC is to unite African-American businesses, member organizations and individuals together to aid in the development of the Black community within the greater Raleigh area.

**1 Where did you grow up?** I grew up in the Midwest: St. Louis, Missouri. My parents both still live there. I'm a huge Cardinals fan. Hopefully we'll win a World Series this year, but we'll have to wait and see.

**2 Tell us a little about your background and what brought you to Raleigh.** After High School in St. Louis, I attended and graduated from Harvard University with a Bachelors in Science and Economics. I relocated to the Raleigh area a year ago because my fiancé is here. She's currently a nurse at Wake Med and is in school to be a nurse practitioner.

**3 What is the Black Chamber of Commerce and how does it serve its members?** I thought that by creating a black chamber of commerce we would be able to enhance what businesses were doing and level the playing field for African American business owners. At the Black Chamber of Commerce we focus on the economic growth and development for the Raleigh-Wake County area and we are the gateway to the black business community, both for non-profits and for-profits. We work very closely with the Raleigh Chamber of Commerce and the Greater Raleigh Convention of Visitors Bureau so we know what's coming into the city and can then inform our members. I have a great team of folks that work with me: my vice president, some ambassadors, and some members who sit on the board. When we started, we just started networking, calling up business owners and telling them what we were trying to do. It's been going well ever since.

**4 What was the first order of business in creating the RBCC?** We immediately started creating synergy with the Durham Black Chamber of Commerce, the Charlotte-Mecklenburg Black Chamber of Commerce and the Winston-Salem Black Chamber of Commerce.



They were very instrumental in what we needed to do to go forth and be successful. I also serve on the national board so that was very helpful because I had counterparts in other areas of the country for great advice. We started hosting "lunch and learns" to bring large corporations like Duke and other Fortune Fives and the smaller business owners so they can learn how to do business with these groups. There have been a slew of folks behind us that help with our day to day business. It's truly a team effort.

**5 Do you have any role models, past or present?** Two. One is my mentor, an entrepreneur from Charlotte, Brian Wills. He actually went to school with my parents and is definitely someone I look up to and admire. My other role model is Dr. Cornell West, who I had the opportunity to meet. I'm currently reading his book "*Brother West: Live Out Loud.*" I think so far this is one of my favorite books because I can relate to it so well. I am a huge music buff, and I love all different genres of music. He really keys in on music, especially jazz, which is my one true musical love. Seeing the simplicity of his life, yet the complex

thoughts he had and how he relates it back to early philosophers and poets from the nineteenth century is very cool to me. Even though I'm only 25, I completely understand and appreciate his book.

**6 What is your favorite comfort food?** My favorite comfort food right now is actually tied to a restaurant: The Big Easy. My favorite dish is their Shrimp and Fries. That's something I know a lot of people around me are tired of hearing me mention. Anytime anyone invites me to lunch I always suggest Big Easy and they know what I'll be ordering.

**7 Any favorite movies or TV shows?** My favorite movie is the *Pursuit of Happiness*. It was very inspirational for me, very encouraging. I've actually read the book 27 times and I've seen the movie 56 times. It's just very uplifting and enlightening to me.

**8 Do you prefer phone, email or text?** Email is definitely my preferred way of communicating, only because I can do that amongst other things. Sometimes it's a lot easier to get directly to the point and get some things taken care of.

**9 If not for this job, what would you like to be doing?** I think it would have to be a stock broker. I love the lifestyle, the payout and the high intensity of what they do. I love the fact that they're helping folks in a sense and really that's what my overall mission in life—to help and inspire as many people as I can.

**10 What do you like best about Raleigh so far?** I love the comfort of Raleigh. The people here have really opened up this city to be a home for me in a very short period of time. The camaraderie of the people really make the city, from our leaders, Governor Perdue and our great mayor, to the people of the community. 📍

*The Raleigh Black Chamber of Commerce is located at 2501 Blue Ridge Road, Suite 250. For more information, call 919.683.8000, email [info@therbcc.org](mailto:info@therbcc.org) or visit their website [www.therbcc.org](http://www.therbcc.org).*





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## EVENTS CALENDAR



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### 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 18, Thurs-March 7, Sun

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 19 & 20, Fri & Sat

The NC Symphony presents **Brach and Brahms**. Shostakovich's driving, rhythmic and challenging Cello Concerto No. 1 with guest soloist Lynn Harrell, whose enormous strength, energy, forceful personality and virtuosity are definitely up to the task. Also on the program are Bach's sparkling and lively Orchestral Suite No. 4 in D Major and Brahms's architectural masterpiece, Symphony No. 4. A journey of orchestras, conductors and musicians. Grant Llewellyn, Music Director. Visit ncsymphony.org for tickets and information or call 733-2750.

### February 26 & 27, Fri & Sat

The NC Symphony presents **Johnny Mathis**. With more than 350 million records sold world-wide, Johnny Mathis is one of the great popular singers of our time. Visit ncsymphony.org for tickets and information or call 733-2750.

### February 27, Sat-March 7, Sun

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. As the guys work through their fears, self-consciousness and anxieties, they find the strength as a group to overcome their inner demons. Nominated for nine Tony Awards, The Full Monty is a feel-good musical with a modern and delightfully wicked sensibility. Raleigh Memorial Auditorium at the Progress Energy Center for the Performing Arts. Call 919-831-6941 x6944 or visit www.nctheatre.com for ticket information.

### March 1, Mon

Broadway Series South presents **The Pink Floyd Experience** at Meymandi Concert Hall. Complete with 200,000 watts of light, full quadrasonic sound and six brilliant musicians singing all of Pink Floyd's greatest hits. Call 831-6060 or visit www.broadwayseriesouth.com for ticket information.

### March 5, Fri

**First Friday**. First Friday Gallery Walk is one of Raleigh's most popular downtown evening escapes. Enjoy free self-guided tours of local art galleries, art studios, museums, retail, restaurants and alternative art venues on the first Friday of every month. www.RaleighDowntowner.com/FirstFriday

### March 5 & 6, Fri & Sat

The NC Symphony presents **The Planets** at Meymandi Concert Hall featuring Andrew Litton, Conductor and William Wolfram, piano. Visit ncsymphony.org for tickets and information or call 733-2750.

### March 7, Sun

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.

### March 8, Mon

**Manning Chamber Music Concert**. A special event by the NC Symphony. This FREE concert will feature North Carolina Symphony musicians Rebekah Binford, David Kilbride, David Marschall, Elizabeth Beilman, Jimmy Gilmore and Milton Rubén Lauffer performing Trio, Op. 11 by Beethoven, Overture on Hebrew Themes by Prokofiev and The American Quartet by Dvorak. Peace College, Kenan Auditorium. Visit ncsymphony.org for information or call 733.2750.

### March 13, Sat

**St. Patrick's Day Parade**. The Raleigh St. Patrick's Day Parade is the second largest St. Patrick's Day parade in the Southeast and this year's parade will feature close to 4,000 people including floats, local dignitaries, media and entertainment personalities, cultural & civic groups and again this year local high school marching bands and a celebration for all ethnic groups and cultures. The celebration continues at the "Wearin' O' the Green Festival" in Moore Square immediately following the parade. Enjoy live Irish music by Eire Lingus and Homeland on the Shamrock 'n Roll Stage. The Irish Village will be filled with Irish organizations, trinkets, jewelry & crafts and a street for children's activities. The parade starts at the corner of Cabarrus and Wilmington streets at 12:00 noon. The route proceeds north on Wilmington to Davie Street. The route turns west to Fayetteville Street and continues north to the State House. The route will pass the State House on the east side and then turn heading east on Edenton Street. The route then turns south on Blount Street and ends at Moore Square, where the festival begins.

### March 13, Sat

The 28th annual **Run For The Oaks**. On your mark. Get Set. Go...Raleigh Parks and Recreation Department's 2010 Run for the Oaks will be held March 13, 8:30 am at Moore Square Park.

The NC Symphony presents the **2009-10 Young People's Series: Let's Dance!** at Meymandi Concert Hall. The North Carolina Symphony and North Carolina dance companies explore dance traditions around the globe, found right here in North Carolina! Kids will hear and see cloggers from the Appalachians, their hearts will skip a beat to African drumming and Spanish flamenco, and their spirits will soar as they watch ballet dancers sail through the air to great orchestral music. In partnership with Marbles Kids Museum, on Saturday from 10-11am and 1-2pm, kids can enjoy the Marbles Learn Your Notes and Be the Conductor activities right in Meymandi Concert Hall. Come early to get in on the fun! Featuring: Grant Llewellyn, Music Director. Concerts at 11am and 2pm. Visit ncsymphony.org for ticket information or call 733.2750.

### March 19 & 20, Fri & Sat

NC Symphony presents **A Journey Down the Rhine** Meymandi Concert Hall. Visit ncsymphony.org for ticket information or call 733.2750.

### March 21, Sun

Raleigh Chamber Music Guild presents the **Harlem String Quartet** which brings to Raleigh its pioneering mission: advancing diversity in classical music while engaging first-time audiences through a repertoire that

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highlights works by minority composers. The quartet, comprised of First Place Laureates of the Sphinx Competition, has won accolades from critics for its "panache" and "groundbreaking" appeal. Time: 3 pm-5 pm at the Fletcher Opera Theater at the Progress Energy Theater.

PineCone presents **Ricky Skaggs & Kentucky Thunder, Dale Ann Bradley, Michael Cleveland & Flamekeeper** at the Meymandi Concert Hall. Ricky Skaggs is a 13-time Grammy Award winner whose name has become synonymous with both bluegrass and country music. Dale Ann Bradley, three-time winner of IBMA's Vocalist of the Year Award, infuses traditional bluegrass music with contemporary flare. Michael Cleveland & Flamekeeper perform blistering instrumentals along with tight vocal trios and duos and fiddle-and-banjo duets that echo the first-generation stars of bluegrass. Cleveland is a seven-time winner of the International Bluegrass Music Association's Fiddle Player of the Year. Visit: [www.pinecone.org](http://www.pinecone.org) or call 919.664.8302 for ticket information.

### March 25, Thurs

The North Carolina Symphony presents **Ben Folds Special Event** at the Meymandi Concert Hall. Alternate-rock icon and North Carolina-native Ben Folds joins the North Carolina Symphony on stage for an electric crossover concert event. Folds and Associate Conductor Sarah Hicks put an epic twist on selections from his latest album, *Way to Normal*, as well as favorite songs from his 15-year career on the cutting edge of rock music. Visit [ncsymphony.org](http://ncsymphony.org) for tickets and information or call 733-2750.

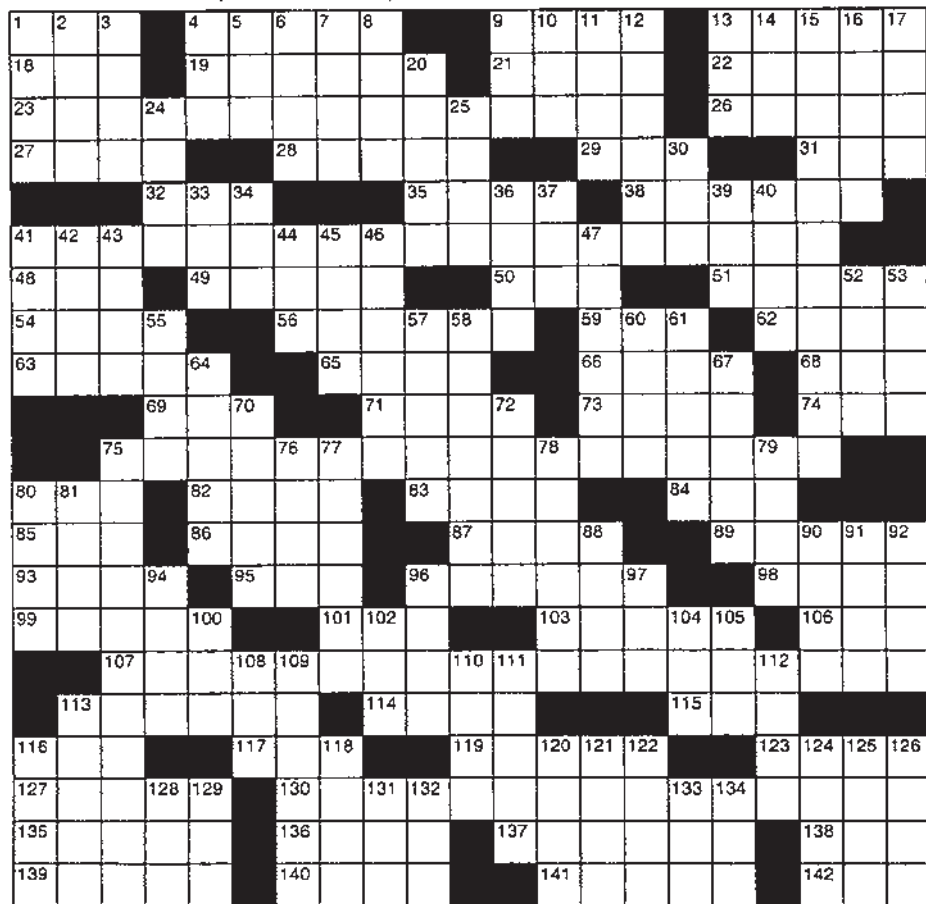
### March 25, Thurs

Broadway Series South presents **the Peking Acrobats at Memorial Auditorium**. Chinese acrobats perform daring maneuvers such as treacherous wire-walking, trick-cycling, precision tumbling, somersaulting, and gymnastics defying gravity with amazing displays of contortion, flexibility, and control. Call 831-6060 or visit [www.broadwayseriesouth.com](http://www.broadwayseriesouth.com) for ticket information.

Welcome to our new monthly crossword puzzle! Too easy? Too hard? [Crossword@RaleighDowntown.com](mailto:Crossword@RaleighDowntown.com)

## Super Crossword

- |                                 |                                   |                                |                                |                          |                                     |
|---------------------------------|-----------------------------------|--------------------------------|--------------------------------|--------------------------|-------------------------------------|
| <b>ACROSS</b>                   | 56 Dicta                          | 103 Maguire of "Spider-Man"    | 5 "Quiet!"                     | 44 Pi follower           | 97 "Six Feet Under" network         |
| 1 "One --- Apple" ('71 song)    | 59 Seek change?                   | 106 Singer Barry               | 6 Dove sounds                  | 45 Cooking fat           | 100 Pro-gun grp.                    |
| 4 Broadway org.                 | 62 Coasted                        | 107 Undecided                  | 7 In --- (bored)               | 46 Close                 | 102 PD alert                        |
| 9 Presidential pooch            | 63 Cock and bull                  | 108 Undecided                  | 8 Cuban currency               | 47 Trinidad's neighbor   | 104 --- Marie Saint                 |
| 13 Loudly, to Liszt!            | 65 Sup in style                   | 109 Activists?                 | 9 Evergreen tree               | 52 Moreno or Hayworth    | 105 Evergreen tree                  |
| 18 Spud bud                     | 66 "Rule Britannia" composer      | 114 Hit hard                   | 10 Exist                       | 53 Inspector Dalglish    | 108 Expert                          |
| 19 Propped (up)                 | 68 Call --- day                   | 115 Reverence                  | 11 Speech problem              | 55 Engage, as gears      | 109 The gods guzzle it --- Spumante |
| 21 Author                       | 69 Fill in                        | 116 It may be fake             | 12 Take for granted            | 57 "--- Gay"             | 110 --- Spumante                    |
| 22 Menotti title character      | 71 --- Scotia                     | 117 Author Umberto             | 13 Too big for one's breeches? | 58 Party animal          | 111 Newscaster "ER" Connie          |
| 23 Over-laundered muumuu?       | 73 Sculptor Bernini               | 119 Adjusted an Amal!          | 14 Doolittle's digs            | 60 Palladino of "ER"     | 112 Nut part                        |
| 26 Aquarium fish                | 74 Snead or Spiegel               | 123 Lhasa ---                  | 15 Type of philosophy          | 61 Behaves like a beaver | 113 Feeling                         |
| 27 Viscount's better            | 75 Tarzan the Studious?           | 127 Come in                    | 16 Hurl                        | 64 Kid stuff?            | 116 Dread                           |
| 28 Walked off with              | 80 Ingot                          | 130 Good source of minerals?   | 17 Panache                     | 67 Methuselah's dad      | 118 Phil Donahue's birthplace       |
| 29 Baby beagle                  | 83 Fruit-tree spray               | 135 Cold sound                 | 20 Dutch pottery               | 70 Borg or Ulvaeus       | 120 Neighbor of Mont.               |
| 31 Noun suffix                  | 84 Biol. or chem.                 | 136 "Ritorna vincitor!" singer | 24 Sitka's st.                 | 72 Subside               | 121 Gaelic                          |
| 32 Objective                    | 85 --- Dhabi                      | 137 Piston packing             | 25 Work in Vegas               | 75 Reliable              | 122 Luke, Bo, or Daisy              |
| 35 Lose luster                  | 86 Art deco designer              | 138 Shelley's "--- Skylark"    | 30 By means of                 | 76 As many as            | 124 Prepares cherries               |
| 38 One of the Sopranos          | 87 Sicilian volcano               | 139 Versify                    | 33 Cover the cake              | 77 Essential             | 125 Glasgow guy                     |
| 41 Embarrassed late-night host? | 89 Humble abode                   | 140 Inn offering               | 34 Wrestling surface           | 78 Elaborate             | 126 Hunky-dory                      |
| 48 Humble abode                 | 93 Gershwin heroine               | 141 New Hampshire campus       | 36 Labor leader Eugene         | 79 Brilliant display     | 128 Accounting abbr.                |
| 49 Hawke of "Training Day"      | 95 Wordless greeting              | 142 Hog heaven?                | 37 WWII area                   | 80 Movie piglet          | 129 Singer Tommy                    |
| 50 Start to cry?                | 96 "Every --- You Take" ('83 hit) | <b>DOWN</b>                    | 39 Qty.                        | 81 Explorer Tasman       | 131 Maestro de Waart                |
| 51 Pageant prop                 | 98 Cheer competitor               | 1 Actress                      | 40 Emcee's site                | 88 Energy source         | 132 Hat for 125 Down                |
| 54 Jack of "Rio Lobo"           | 99 Singer John                    | 2 Auel heroine                 | 41 '54 James Amess film        | 90 Offensive             | 133 Game pieces                     |
|                                 | 101 Organ of equilibrium          | 3 Forest beauty                | 42 A shake in the grass?       | 91 Churchill's successor | 134 Canonized Mlle.                 |
|                                 |                                   | 4 Request                      | 43 List ender                  | 92 Time to give up       |                                     |
|                                 |                                   |                                |                                | 94 Head for the clouds   |                                     |
|                                 |                                   |                                |                                | 96 La --- Tar Pits       |                                     |



Puzzle answers on page 28

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