

VOLUME 6, ISSUE 12

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Mao is amazing at David's Dumpling & Noodle Shop+Sushi O



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DOWNTOWN WISH LIST

BY CHRIS MOUTOS

ore ideas. Dreams-to-reality. Vitality, energy, synergy and money. Oh, and did I mention we are also the Capital City?

Vital downtown areas are the key to a successful city. It's redundant to list the many accolades and the national praise (not to mention the inclusion in 'Best of' lists) that Raleigh receives on a continual basis. I would be remiss not to mention the latest U.S. Census Bureau statistics, reported on CNN Money, ranking us the fourth smartest city in the country. We can thank the eclectic mix of people in the Raleigh metro area and the businesses and individuals who have invested in us, making it such a delightful place to live, work and enjoy.

Let's face it—a bustling downtown is the social, cultural and financial heart of almost any successful metropolis. City centers have always been where the "buzz" takes place, and permeates surrounding areas with infectious enthusiasm. We must not forget that Oakwood, Boylan Heights and Mordecai were once "out there," but are now integral parts of residential downtown. In addition, environmental impacts, such as traffic congestion, have brought us the realization that "live/work" city-centers provide



Artistic bicycle racks have been on the Downtowner's agenda for several years and we're underway now with the City, the BPAC and Architecture for Humanity to make them a reality

unique advantages. The relationship between sprawl and city core should be complementary, by supplementing the activities for our citizens and visitors with unique, culturally-stimulating things to do.

There are nay-sayers regarding downtown revitalizations and attractions, who argue that funding and projects should not be concentrated so much towards our city's center. It could be surmised that said individuals have their own economic agenda when attempting to hinder downtown developments. Others simply have excuses such as parking, access, safety, and lack of navigability. A city core should be a place that is active and hospitable, and where its citizenry can assemble, socialize, congregate, and transact business.

Raleigh has taken some positive steps to dispel some of the myths and rid itself of the obstacles. Parking is readily available in all the districts, and much of the parking is free—or relatively inexpensive compared to other cities near our size—and in very nearby and well-lit areas. Granted, it would be more desirable to take advantage of mass transit and not have to drive into the city core, but our transportation system is still a work in progress. However, as more people take advantage of what our city offers, the justification arises to consider alternative modes of transportation. Once you get downtown, however, don't forget that the R-Line, taxis and rickshaws are available to navigate between the districts.

So what might be on a Downtown Wish List for 2011? Depending on who you talk to, the answer will vary. There are a few basic necessities for the impetus of a thriving downtown. A few factors seem obvious, and include new space for retail, restaurants, bars, nightclubs, and offices. Some of our readers have told us they would enjoy seeing more art galleries, a downtown sports venue, more cultural venues, innovative public gathering spaces, parks, and the advent of a more easy-to-use and widespread mass transportation system. Raleigh residents are also desirous of recognizable landmarks and more public art. The development of downtown should have a 24/7 mentality that balances activity, commerce and residential living. With more downtown residents comes more business. Period.

Aside from residents and visitors, there are tens of thousands of people who come into downtown



A public park on the ground of the Dorothy Dix facility is on many downtowner's hopeful list

on a daily basis for work; a captive audience that Raleigh has not yet fully tangled in its web. In a study performed by the International Council of Shopping Centers, it was found that in other cities, more downtown office workers tend to stop after work for dinner or spirits, as well as taking advantage of other after-work entertainment options. It seems logical that downtown Raleigh workers would do more than simply drive to and from work if there were more incentive to buy goods and services near their workplace.

Public projects can also act as a catalyst for private development and investor confidence. The construction of Green Square is one such example. Once completed, there will be hundreds of new downtown employees and thousands of additional visitors. The surrounding area will be ripe for further development for retail, eateries and other congregational activities.

Several of our elected city officials are eager to see revitalization. According to Raleigh Mayor Charles Meeker, "We are still working with the Governor's office and hope that the Dix Hill property will be designated as a destination park for a master plan and then development. For 2011, I also like to see a few more major projects get started downtown, like the Public Safety Center and a major new office building such as Charter Square or the Edison. In 2010, the state's Green Square and Wake County's new courthouse did get underway, which is promising for our future growth."

>>>



Capital Boulevard is one of the corridor projects to begin in the planning stage this year

City Council member-at-large Mary-Ann Baldwin mentioned, "I wish banks would start lending again so we can get some of the high-profile projects planned for downtown under construction. This will help create jobs, expand our tax base, create excitement, and enhance our skyline-not to mention create new living and working options. Secondly, I hope we can make some real progress with our gateways into downtown, specifically Capital Boulevard and New Bern Avenue. Every time I drive down these corridors, all I see is wasted potential. I hope we can put money in a proposed bond to jump-start New Bern improvements. And finally, we'll have solid plans for light rail. It will be exciting to see how transit can change, enhance and connect our city, and create new potential for development. I still like the idea of a downtown waterway and greenway too."

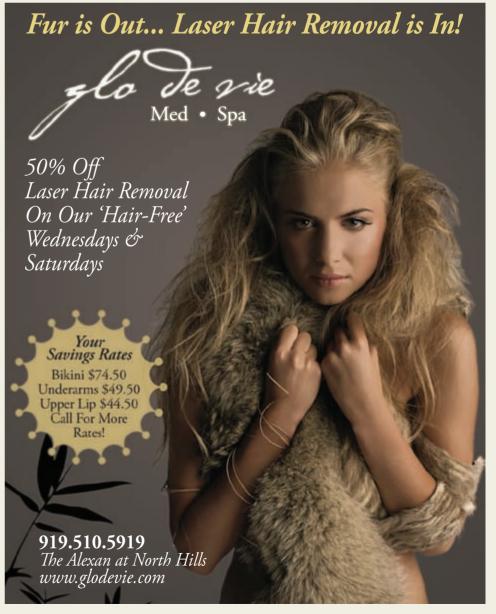
Council member Bonner Gaylord adds, "I would like to see significantly enhanced technology



The existing train station between Cabarrus, Davie and Boylan Avenue will be the future home of the multi-modal transit system

implementation including web and smartphone apps indicating parking availability, event information, real-time transit info, restaurant reservations, retail specials, etc. I would also like to see the expansion of bicycle lanes and sharrows throughout downtown [a sharrow is a shared car/bike road lane marked with a bike symbol to remind both cars and cyclists the lane is for sharing]. My list would also include the realignment of streets in accordance with the original William Christmas plan, the transitioning of more streets to two-way traffic to encourage retail, restaurants, and 'walkability' similar to the successful transition of Hargett Street, the complete overhaul of Moore Square and Nash Square to activate those spaces and the surrounding properties, and constructing multi-





use paths adjacent to the rail corridors through downtown. Redeveloping the Capital Boulevard corridor with riverwalk parks, retail, residential, office, and entertainment venues would do a lot for that area. Finally I'd also add to my wish list converting Dorothea Dix into a worldclass destination park, developing incentives to attract large corporations to relocate their headquarters to downtown, and establishing a network to encourage support for technology entrepreneurs in downtown."

Jayne Kirkpatrick, Raleigh's director of public affairs indicates that "We are progressing on the transit front with the City

identifying its recommended locations for rail station locations, supporting service proposed by the North Carolina Railroad to provide commuter rail service between Goldsboro and Greensboro, and we are proceeding with negotiations with Triangle Transit Authority on a multi-modal transit center. The City also is progressing on enhancing downtown's gateways and has launched the Capital Boulevard and New Bern Avenue corridor studies to explore the best ways to improve these major thoroughfares and other downtown gateways. Throughout 2010, the City has been involved in the Moore Square Redesign Project. We are closing in on the time to realize what we have visualized for the past 12 months."

WRAL-TV anchor Gerald Owens lent us his view: "I'd like to see a major sports arena downtown. I come from the D.C. area and I miss the ability to get out and have a large selection of things to do at any time, whether to go to a movie or restaurant, do a little shopping, or attend a sports or other recreational event. The Dix campus would make a great major destination park for families and a zoo would be a great addition to the area. Lastly, it would be great to access the 42 plus miles of bike trails from additional points in Raleigh."

Sig Hutchinson takes those thoughts a step further. Sig stated, "I would like to see better interconnection of the greenway system to downtown Raleigh with bike-friendly streets and better signage pointing the way to the greenway, connecting the Convention Center and downtown to the NC Museum of Art, Umstead State Park and beyond. A new bike rental program, which is coming soon, would be helpful for visitors—and residents—to enjoy our city and greenways on two wheels, rather than four. Also the placement of new bike racks, including some artistic racks, would add some functional art to downtown. We're actually working on that now through our new bike rack design initiative with the Bicycle Pedestrian Advisory



The redesign of downtown's Moore Square park is one wish list item that has become a reality and is in progress

Commission (BPAC)." The Downtowner Magazine began advocating for artistic racks a few years ago and is currently working with the BPAC and the Architecture for Humanity group to make this a reality in the near future.

So what do others in our community wish for in downtown Raleigh? We asked a few people whose paths we crossed and it's amazing the underlying similarities of the responses.

Eric Morse states, "I'd like to see the convenience of a train from downtown to the airport that many large cities have."

Artist Eric McRay's wish list also included a train transit system, and added, "Downtown Raleigh needs some sort of city center water attraction like



A riverwalk along Capital Boulevard's Pigeon Creek is a popular idea for a downtown attraction

the river in the American Tobacco Campus in Durham or the reflection pool in DC, or maybe even like Baltimore's aquarium. The element of water has a magnetism and magic which will draw many to downtown Raleigh."

Randy Johns informed us, "For residents and visitors, we need a lot more retail shopping, a water feature, movie theater and large grocery store."

Linda O'Reilly, owner of The Landmark Tavern, said her wish list would include, "A big chain grocery store, a good pharmacy opened after 6pm, a movie theatre focused on mainstream movies (plus the funky alternative stuff), and of course, more

retail stores (but fun ones)."

Jerry Nowell, owner of Nowell's Furniture, admitted to us, "What I'm really looking forward to is the day downtown reaches the critical mass required to support larger retail businesses such as ours. We love our Cary location and wouldn't give it up for the world, but I do dream of opening a smaller, second location in downtown Raleigh someday, since it's where my grandfather began the business in 1905."

Longtime downtown resident Chris Yetter said, "We need expansion of retail, galleries and restaurants in our city core. It would be nice to have a bakery and a theater complex. As a realtor, I hear people's feedback and these are on a lot of their wish lists."

All with the same answer to their wish lists, John Monti, Linda DeGrand, Dee Blum, and Margaret Henderson said, "We need a grocery store and a movie theater." Over and over, the recurring theme when speaking with people as we stopped them in downtown was the need for conveniences, attractions, recreation, and transit. And most of all, fun.

If we retrospectively look at last year's wish list, it may not seem as if we've come very far over the last twelve months. The riverwalk and the city gateway projects are not yet underway, and we still have yet to attract a major new business headquarters or complete any new pedestrian and bike lanes. Many projects have been stifled or halted due to the current American economy; however, if you take a look across downtown, you'll see plenty of construction cranes busily adding height to the skyline. There are more restaurants and businesses than ever before. Our downtown-and as a result, all of Raleighis growing and thriving more than the majority of U.S. cities. While we can always hope for more, we have to be proud of what we've done so far, and keep adding to our downtown wish list. 2011 promises to be an even greater year for our city, and we look forward to be being a part of it.

David's Dumpling and Noodle Bar By Brian Adornetto, Food Editor | Photos by Crash Gregg

David Mao wasn't gone from the restaurant world long and when he came back, he didn't move very far, either. Mere months after selling his

David Mac

share of The Duck and Dumpling and announcing his retirement, the 66-year-old master chef of dumplings resurfaced on Hillsborough Street with his third downtown endeavor in the last 34 years, David's Dumpling and Noodle Bar.

Over his long and storied career, David built up such a following that there was practically a pall over

the Raleigh dining scene when he hung up his apron and packed away his knives. "When I retired, it felt really good the first couple weeks. Then, after that, I got kind of bored," explains Mao. "I still want to serve good food," he continues, "but this place is not highend. It's very affordable." David serves up his signature handmade dumplings as well as other traditional Asian dishes, but in a much more casual and relaxed atmosphere than that of The Duck & Dumpling.

The space has a bit of a boutique feel with cozy banquettes, floor-to-ceiling windows that look out onto Hillsborough Street, exposed brick, and a high tin ceiling. The artsy portraits that adorn the walls are of Mao at work—along with the ingredients he loves—and part of the back wall is made of recycled antique doors. The defining feature of the restaurant is the huge rectangular bar which features a dumpling and noodle station, allowing diners a glimpse of the cooking magic.

The bar features a ton of microbrews both bottled and on tap. Some of the specialty beers (such as the Ommegang Hennepin Saison, Rogue Morimoto Soba Ale and Victory Golden Monkey Belgian-Style Tripel) are offered in oversized bottles meant to be savored like a fine wine. In addition to a well-thought out beer selection, David's has a full wine list geared toward choices that pair well with Asian fare. Likewise, for

the sake lover, the bar offers eight different varieties with both warm and cold options.

While we ate here for lunch, the dinner menu offers even more incredible tasting fare and we plan on returning soon to try more of the dinner-only items.

David's food menus are broken down into several smaller sections: Small Plates, Appetizers, Salads and Soups; Traditional Chinese Quick Stir Dishes; Noodles; Vegetable Dishes; and Chef Specialties. While you can't go wrong with any of the dumplings or wontons, a few of our small plate favorites were David's Original



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Half Fried Dumplings (\$5.50), Malaysian Chicken Curry with Roti (\$3.50), and the Open Top Pork and Shrimp Sui Mai Dumplings (\$5.50). The Half Fried Dumplings were first steamed then panfried until golden brown. The dough was tender and the filling delectably seasoned with soy and ginger. The Malaysian Chicken was well balanced

and slightly spicy with a mild curry flavor. The homemade roti (an unleavened Indian flatbread) were light, flaky and irresistible. The texturally diverse Sui Mai were filled with sweet and spicy ground pork, cilantro, jicama, shitakes, and whole shrimp.

From the Chinese Quick Stir section, we tried the Moo Shoo Pork with Steamed Buns (\$7.50/lunch, \$10/dinner). We selected the Sesame Tofu (\$7.50/lunch, \$8.50/dinner) from the Vegetable Dishes and the Singapore Rice Stick

Noodles with chicken (\$7.50/lunch, \$9/ dinner) for our Noodles plate. David's tasty version of the classic Chinese entrée Moo Shoo featured slow roasted pork shredded and stir-fried with a variety of vegetables including cabbage, carrots and mushrooms.

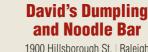


His twist was serving it with steamed buns instead of the traditional pancakes. Seared on the outside and creamy on the inside, the Sesame Tofu with crisp broccoli was tossed in a mouth-watering sweet and sour sesame sauce. It came with a side of perfectly cooked rice and a mini vegetable spring roll. Our favorite of the three was the Singa-

pore Rice Stick Noodles. In it, angel hair style rice noodles were mixed with plenty of vegetables and an abundance of shrimp. David serves it with a side of his killer hot sauce (beware; it's not for tame palates).

Down to earth, inexpensive and delicious, David's Dumpling and Noodle Bar is a welcome addition to the Hillsborough Street renaissance. For lunch and dinner, it has all the right ingredients to make it yet another big hit for Mao.

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



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

Cuisine: Pan Asian Meals: Lunch and Dinner Ambiance: Comfortable, relaxed and artsy Dress: Casual Noise Level: Moderate

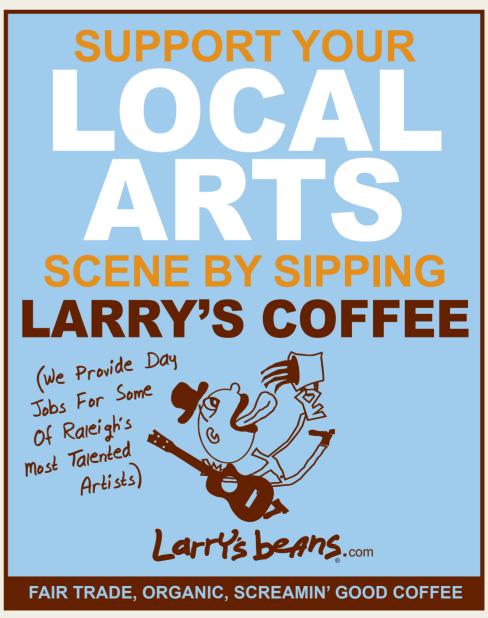
Features: Many vegetarian options, bar dining, take out, catering, private party room (fits up to 60 people), and credit cards accepted

Alcohol: Full bar with sake list Wine List: Global with many by-the-glass selections Recommended Dishes: Malaysian Chicken with Indian Roti, David's Original Half Fried Dumplings, Open Top Sui Mai Dumplings, Singapore Rice Stick Noodles Parking: Shares lot on Oberlin St. with Players' Retreat Reservations: Accepted

Downtowner Tips: Lunch stir fries come with iced tea and steamed rice for only \$7.50.







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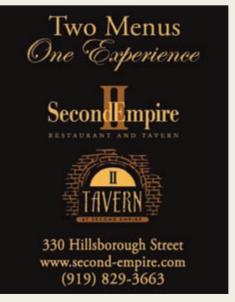
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TRIBUTE TO PETER EICHENBERGER

By Crash Gregg, Publisher for Downtowner Magazine and Peter Eichenberger colleague, fan and friend 🧀

aving had the honor of working with Peter at the Downtowner Magazine office—on almost a daily basis for the past several years—his recent passing away on Thanksgiving Day was particularly painful news for us.

I can say without hesitation that I have never met anyone like Peter. He was truly a one-of-a-kind, modern Renaissance man. He was not only an extremely talented and prolific writer, but a true champion for the "everyman," an avid reader, resurrector of discarded and donated bicycles, advocate of local history, and proponent of green transportation. He had long-since abandoned his four-wheeled gas-powered behemoth years ago, always riding one of his many bicycles or walking the 1.8 miles from his apartment in Boylan Heights to our office in Oakwood.

I'll always be reminded of three things when I think of Peter:

- His beat up reading glasses. More than not, there was an arm missing or bent, causing his glasses to sit slightly askew on his face, adding to that disheveled writer persona that he fit all too well.
- The USB thumbdrive he wore around his neck on an old lanyard, containing many of his writings and

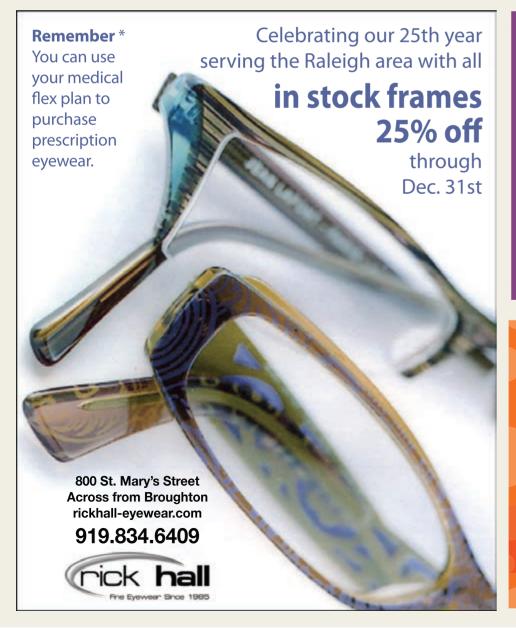


notes. He didn't trust saving them on a computer and felt more at ease knowing they were there with him, hanging close to his heart. It was also the one computer device that he didn't cuss at on a daily basis; his computer usually being the main source of constant aggravation. He often talked about how he missed

the click-clack of a typewriter; feeling the keys under his fingers and smelling the ink ribbon as it unrolled with each new line. The finality of the ink directly applied to paper had a certain feel of permanence, forcing him to think even more succinctly before committing to the keys that formed each word.

And his silver police-issue handcuffs. He seemed to relish in the irony of locking his bicycle with handcuffs, having worn them a few times on occasion in his life, usually during a protest or when protecting what he thought was right. I'll miss walking up our office steps and seeing his bike locked up with those handcuffs, looking less like it was for the safety of the bike and more like it had been caught for committing some petty crime. The sight of his cuffs put to non-civil use brought a smile to my face every time.

Peter, we can only hope to try and carry on the good fight in your honor: to help the wronged, shed light on the hidden and promote the green. Your desk and chair sit quietly now, waiting for their familiar friend to come home, your warmth and passion sadly missed. While it will never be the same without you, our lives are all richer for sharing paths with yours, even if just for a while.







Carolina Hurricanes Support Area Youth Through Foundation Grant



he Carolina Hurricanes hockey team recently awarded a \$5,000 grant to a local nonprofit, The CORRAL Riding Academy, through the Kids 'N Community Foundation. The 'Canes foundation generously opted to not only provide funding to CORRAL, but also to present the grant check during the first intermission of a recent home game to which the program participants and their families were invited. Many of the CORRAL girls and their families were able to attend the game and were thrilled to route on the Hurricanes as they played against the Florida Panthers.

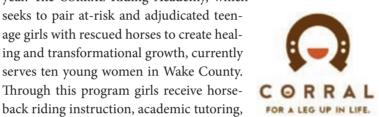
Funding from the Hurricanes grant will sponsor

one girl's participation in the program for one year,

bringing the organization closer to its goal of serving fifteen young women during the 2010-2011 academic year. The CORRAL Riding Academy, which seeks to pair at-risk and adjudicated teenage girls with rescued horses to create healing and transformational growth, currently serves ten young women in Wake County. Through this program girls receive horseand mentorship as a way of diverting them away from risky behaviors such as drug abuse and gang-involvement. CORRAL is in its second year of programming and is excited for the opportunity provided by the Kids 'N Community foundation to expand the organization and serve more girls.

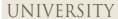
In addition to the grant and the opportunity to attend the November 6th game, the girls were extended a further invitation to make use of Eric Staal's personal suite during a home game against the Predators. The six young women who were in attendance had a great experience and were able to meet some of the 'Canes dancers, sign Eric Staal's guest book, and received autographed Hurricanes tee shirts. The CORRAL Riding Academy is enjoying the newfound friendship with the

> Carolina Hurricanes and is looking forward to growing this relationship as the program continues to develop. To learn more about this grant and the young women supported through The CORRAL Riding Academy, please visit: www.corralriding. org or email: info@corralriding.org.









GOING HOMELESS FOR THE HOLIDAYS

BY DAVE POND -

ith the Christmas holidays looming on the horizon, Raleigh graphic designer and NC State alum Will Langley took to the streets—literally—to raise the profile of the growing number of unsheltered homeless residents facing daily, harsh realities in the Raleigh area.

"I had been looking for a way to get involved, for more fulfillment in my life," Langley said. "People from all walks are hurting these days, and homelessness does not know a type, a skin color or socio-economic background," he said. "Any one of us could so very easily find ourselves in a bad way if handed the right basket of lemons to work with."

So, equipped with just a \$20 bill and a single tank of gas, Langley went homeless, living in his car while lending a hand to local organizations that aid those in need.

"I had no expectations going into the project—the goal was to raise awareness and, I suppose to gain some insight and understanding. Both of those I gained in copious amounts," Langley said. "What was unexpected for me was just how much I'd be personally affected by my experience.

"I learned a great deal about the homeless outreach in our area, and armed with that knowledge, hopefully I can find other ways to get involved and help out on a larger scale.

During his week on the streets, Langley provided honest, real-time updates to his Twitter and Facebook followers, blog readers, and "car-cam" viewers through his website, www.homelessfortheholidays.com.

"I learned just how difficult everything starts to become when you strip away layers of convenience," he said. "You find yourself focusing on and devoting all of your energy toward the very basics: food, shelter, facilities, and warmth.

"Trying to cope with that and still maintain a writing schedule proved to be very difficult, and gave me a clearer understanding on why it is so difficult a struggle to pull yourself out once you've slipped down into homelessness."

Langley traces his journey into a previously unfamiliar world back to an encounter with a homeless resident outside a downtown tavern.

"This guy — who had come up to me before — hit me up for a couple of dollars," Langley said. "He's a really nice guy and didn't smack of addiction — he just seemed like he was sort of a lifetime homeless guy.



"I asked him his name and we sat down, had a beer and talked for about 20 minutes," he said. "It really got me thinking how I could help."

So, he pitched the project to his bosses at Raleighbased communications agency Capstrat.

"We wondered how we could make it have more of a genuine impact," Langley said. "It was a collaborative brainstorm, and when we got to the point of me living in my car, I had already decided I was going to do it, and thought we could really shed some light on the issue of homelessness.

While its true that depression, PTSD and various forms of addiction are contributing factors and are rampant throughout the homeless community, it's an unfair whitewash, Langley says, to think that every other person on the streets is a lazy bum.

"I really hoped to dispel the myths and stereotypes that are so prevalent and help humanize the people I'm talking to and share their individual stories."

In fact, prior to his week on the streets, he'd already struck up a number of conversations with homeless people across the nation—on Twitter, of all places.

"I'd encountered this crazy phenomenon, and just I find it amazing," Langley said. "They go to their public libraries and log on. "Loneliness, from what I'm hearing, is the worst thing," he said. "Having all that time to yourself with no one to talk to, they are finding each other online, and pursuing different avenues for help through Twitter and social media at large.

"I had absolutely no idea that was going on."

Twitter aside, there's nothing like genuine, oneon-one interaction to satisfy a person's longing for community, Langley said. That's the message he hopes people will take away from his journey into simulated homelessness.

Langley has not personally solicited for any donations — although there are links to several organizations on his website, which is still active and being updated — but simply for people to get to know those less fortunate around them.

"It just comes down to interacting with those who have been left out in the cold," Langley said. "Whether or not you decide to give money, food, cigarettes or whatever else someone is asking for, before you leave, just shake their hand and ask them what their name is, even if you tell them 'no' on everything else.

"This has changed me personally and permanently," he said. "If I only managed to one day spread the notion of community volunteering on to my children, I'll consider that a fantastic win.

"I'll never again be able to spend a Thanksgiving or Christmas not helping people—but I fully intend to stay engaged and look for other ways to get involved once the holidays are over and the giving dries up," Langley said. "It's been an incredibly fulfilling experience."



Since 2007, Dave Pond has been a Web Writer/Editor/ Producer for NCSU.EDU, covering all aspects of the university. He can be contacted at dave_pond@ncsu.edu. Dave is a North Carolina Press Association award-winning reporter and a freelance sports videographer.



- LOCAL HISTORY ----

The Weather Outside is Frightful: A History of Wintery Weather in Raleigh

BY JENNY LITZELMAN, RALEIGH CITY MUSEUM STAFF

Raleighites have become accustomed to relatively mild winters. Citizens might see a few flurries and occasionally a couple inches of snow each winter, but a blizzard or major ice storm that cripples the area for more than a few hours or days is almost unheard



View of the State
Capitol from Fayetteville
Street, 1899 blizzard.

of. Almost... In the city's history, citizens recorded several occasions of upwards of two feet of snow in the nineteenth century, as well as a few major storms in the twentieth century. Within the first month of the twenty-first century, Raleigh also woke up to a surprising 17 inches of snow after the National Weather Service called for three inches, at most.

The impending doom of a snow storm can cause an almost comical pandemonium in a southern city such as Raleigh. However, as we learn from our city's past, every so often those two inches of snow turn into 20; those who stocked up for a snowy apocalypse must have thought to themselves, "Who's laughing now?"

Here's a look back at a few famous and unexpected Raleigh blizzards:

The United States Weather Service (now the National Weather Service) established a statewide office in Raleigh in 1887. Originally located by the old fairgrounds, the station assumed a more permanent location in the Agriculture Building on Edenton Street. Before the days of computerized forecasting and television and radio alerts, the Raleigh weather station took the temperature the old fashioned way, by thermometer. The station had several thermometers to ensure accuracy, as well as a couple of rain gauges. Station workers communicated with Raleigh citizens by flying various flags that correlated with weather predictions. Information taken at the weather station was then transmitted statewide by telegraph.

In 1899, the weather station measured a record low temperature of 2.3 degrees below zero. That same year the city experienced a three-day storm that dropped 17 inches of snow, crippling the area. Not since 1857 had Raleigh experienced such substantial snowfall. Supposedly, two feet of snow blanketed the area in 1857, but it was not officially recorded. A former enslaved man noted "you could hide a horse" in the snow drifts.

A two-day sleet stormed also unleashed its fury on Raleigh in 1899, which earned the city's winter nickname, the "Crystal City." Downed wires and slippery roads caused numerous problems for local citizens, though they did enjoy the occasional ice-skating on frozen ponds. The joys of ice-skating and walking on these ponds was not without tragedy when in 1900, three boys fell into a frozen pond east of Raleigh and all three perished.

Another record-breaking storm occurred in 1915. This particular storm was not famous for the amount of snow it produced, but rather for the time of year. On Easter



Snow on Fayetteville Street, March 3, 1960.

weekend (April 3-4, 1915), ten inches of snow fell, giving citizens a wintery wonderland in the middle of spring. Even though ten inches was not the most snow the city had ever seen, it did leave citizens without power for two weeks. Raleigh residents found themselves without up-to-date news during this storm, which included missing the live results of the heavy-weight championship boxing match between Jess Willard and reigning champion Jack Johnson (Willard delivered a knockout punch to Johnson during the 26th round).

Raleigh saw additional blizzards after the 1915 storm including two March storms in 1927 and 1960. While it has been a few years since the city has seen a true blizzard, we know our local Mother Nature can turn the Oak City into a winter wonderland at any time.

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm. Tuesday through Friday, and 1pm-4pm on Saturdays. Check out our newest exhibit, Portraits of Raleigh II: Images of a City and Her People, Series Two, which opened December 3, 2010. If you have any questions, please call 919.832.3775 or check out our website at www.raleighcitymuseum.org.

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HORSING AROUND WITH RPD

→ by Jennifer Wig | Photos by Karen Tam 💠

lade stamps his hooves, evidently anxious to keep moving. Officer John Hood pats his neck and scans Moore Square, keeping an eye on the students and residents who gather there.

"We develop a relationship with people down here," he says, indicating a group of homeless people near the bus station. "They'll tell us stuff; let us know if gangs are meeting around here."

Community relationships are the core job of Raleigh's mounted police officers, four of whom patrol the streets with their horses, Blade, Flash, Cody, and Ike.

You can usually spot two patrolling the city's parks each day, watching for drug and alcohol use, issuing parking tickets, communicating with the public and, yes, occasionally pulling over speeding cars.

Officers like Hood and his partner, Meredith Sharon, are usually assigned to the equine program if they have previous riding experience. Officers go through about eight weeks of training at the start, learning first to ride bareback before acquiring their own specially-made saddle.

The horses also undergo training, experiencing fireworks, flapping objects such as tarps and other noise pollution such as leaf blowers, chain saws and sirens—anything that they might encounter on in the city. The horses wear rubber shoes to better walk on city streets and even have riot gear if needed.

The equine units are often on patrol during large events, allowing officers to see over the crowd. That came in handy during a 2003 rally at the Capitol, Hood said, when the crowd began throwing things.

"The saying goes, 'One horse has the power of ten officers on foot," he said. "People respect the horse and its abilities as well as our abilities on them."

The four current horses were donated by residents. They live on a 100-acre site near Garner, southeast of the city. Each day officers trailer the horses to a downtown barn to saddle up. Blade and Officer Sharon's horse Flash are Tennessee Walkers. Ike is a Hanoverian and Cody is an American Quarter Horse.

Officers ride English style, which is the more upright posture seen in competitions, compared to the more relaxed seating of cowboy or Western style. The saddles have no horns. Aside from looking more professional, Sharon says it's easier to get off the horse in a hurry.

Meanwhile, she leans in her saddle and she and Flash move a few steps. "Sir," she says, to a man walking in the square with a paper bag-covered aluminum can. "I need to check your drink."

Hood explains that on a horse, it's easier to keep an eye on things.

Not too many people run from a horse, but Hood did have to chase one man down. A man used counterfeit money at the Subway sandwich shop in City Market, and was running away when Officer Hood heard about it.

"He heard the click clack of the hooves behind him," Hood said. "I pinned him against the wall... put him in handcuffs. That was rare. After that, he said he'd never run again."

It was about this time of year, in 1988, when the horses first hit the Raleigh streets.

The cost of feeding and housing the horses is about \$940 per month, plus vet bills if the horse is injured or sick. That's more than \$11,000 per year compared to the average cost of \$4,900 per year to operate a patrol car.

Officers Hood and Sharon agree. As they stand in Moore Square, multiple people come up and pet the animals.

Rumors often fly about cutting the equine police program, but Deans said he has not heard anything concrete.

"That typically is one of the first things that gets cut across the nation [at police departments]," he said. "We're fortunate that our city council and mayor and manager have done such a good job managing our finances and we haven't been hit like that yet."

The horses are also a lot of work for the officers, who provide care for the animals.

"They have to have a love of this," Deans said. "It is a lot of time over and above the normal duties of a patrol officer, grooming and feeding."



But although the horses are not inexpensive, Capt. Stacy Deans said the cost-benefit analysis cannot be settled with figures.

"We have to look a cost benefit analysis with respect to what they provide for the public," he said.

Deans pointed out that during the Hillsborough Street celebration in September, children and families came up to the horses and spoke with officers.

"That was by far the biggest attraction. Just to let people come up and talk to them, to let the kids rub them—that is a benefit for the police department. It's a bit of an icebreaker. To see those horses standing out in front of Memorial Auditorium or Progress Energy Center, it's a good attraction."

But Officer Sharon says the horses are the best part of the job.

"Some days you don't want to come to work," said Officer Sharon. "But the horses make you want to come in."

Hood said he loves to be out, more closely in contact with people who might be afraid to approach a patrol car. Besides, when patrolling in a car, you're often only responding to bad news, he said.

"And what I do is not always negative," Hood said. "It's a different job in law enforcement."

This article is a shortened and edited version of "Costs and benefits for Raleigh's mounted police" by Jennifer Wig at RaleighPublicRecord.com.

Photos from the 9th Annual Collectors Gala at Artspace, sponsored by Poyner Spruill LLP

















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Photos from the NC State Capital Foundation Masque Ball, co-sponsored by Downtowner Magazine





























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DOVID FRIEDLANDER—MUSIC MAN

🔵 by Susan Ramsay 🧢

7ith a family like Dovid Friedlander's, a passion for the arts is inherent. His mom is a ballet dancer, his dad a guitarist, and Dovid and his brothers and sisters were handed their instruments practically as soon as they had the dexterity to play them. For Dovid: the violin. He started playing at just three-and-ahalf and by seven he was winning competitions and gaining the passion and drive necessary to pursue a career in music. "Music is a competitive field and you learn to compete like an athlete," says Dovid. "Of course, the more you practice and the more you perform, the better you get, and the more confident you become." Dovid's talent has taken him across the country. He was born and raised in Pittsburgh, has held a position in the Columbus Symphony, and was the Assistant Concertmaster of the San Antonio Symphony. Lucky for us, an appealing position with the North Carolina Symphony brought him to Raleigh in 2005. He holds the prestigious Associate Concert Master title and contributes his musical talent and executive skills in concerts across the state.

Dovid's credentials are the envy of music aficionados everywhere. From playing Strauss's *Don Quixote* at the Tanglewood Music Festival with Yo-Yo Ma and Yuri Bashmet, conducted by Seiji Ozawa, to traveling to Vienna to perform in the epic hall where Beethoven played his first symphony, Dovid possesses remarkable experience. "Just walking into the Musikverein gave me



goosebumps. I was so honored to be able to play in a location with such historical significance." Yet, his career as a violinist hasn't been a walk in the park. When Dovid was 16, he accidentally left his brand new, \$20,000 violin in a grocery store parking lot—in a case with no identification. "That was a long night," he says, "Luckily it fell into the right hands and was returned to me or I think my mom might have killed me."

When he isn't teaching violin lessons or performing, Dovid runs, bikes and trains for triathlons. He enjoys living in historic Oakwood downtown with his wife and their newborn baby and admits that recently, his free time is more devoted to changing diapers and reading baby books. While his work life is dedicated to classical themes, Dovid loves exploring a variety of music, Stevie Wonder and Ella Fitzgerald to name a few. "I think it's important that people know that classical music isn't elitist," he says. "Concert musicians are people, too. You have more in common with the people on stage than you think." He encourages people of all generations and interests to experience

the magic that happens when hours of practice culminate into beautiful, inspiring musical events. Visit the NC Symphony website for upcoming performances, www.ncsymphony.com.

 $Susan\ can\ be\ reached\ for\ comment\ at\ susan@raleighdown town er. com.$







BOLD PREDICTIONS

BY JEFF BRAMWELL

Over the past couple years, a number of wine savvy folks have been predicting that Greek wines are going to be the Next Big Thing. Australia's jammy Shirazes swelled in popularity over a decade ago. Malbec has been enjoying incredibly strong sales for several years, thanks to the terrific quality they offer relative to their very affordable pricing. So, will Greek



wines step up and take the baton from Argentina, and if so, which grape will lead the charge? Whether this comes to fruition is nearly inconsequential, as any surge in popularity for these unique, delicious, highly underrated wines would be well-deserved progress.

Greek wine doesn't get a fair shake. Few civilizations can boast a winemaking history of over four thousand years. The Greeks were responsible for spreading vines throughout Europe, and an astonishing number of the wines we drink today are made from grapes descended from those original vines. The wines form a natural pair with the country's cuisine, which features incredible meats and seafood, fresh produce and a sizeable assortment of aromatic herbs and spices. The flavors in these wines are, for the most part, quite accessible and enjoyable. Meanwhile, prices are reasonable and quality is on the rise.

So why isn't Greek wine more popular? The biggest obstacle to understanding Greek wine is getting familiar with the tongue-twisting grape names that confound even the most devout wine enthusiasts. Many ignore them completely rather than try to learn a new vocabulary of varieties that aren't grown anywhere else in the world. Complicating the matter further, English translations of grape names and growing regions often have confusing spelling variations. Nevertheless, the flavors of Greek wine and food are well worth exploring, so let's get started...

The first step is tackling those grape names. I'm sure there was a time for most of us when pronouncing "Cabernet Sauvignon" seemed just as daunting as taking on these Greek varieties, so let's try a few: Agiorgitiko (Ah-yor-yee-tiko), Assyrtiko (Ah-seer-tiko), Moschofilero (Mos-co-fee-lay-ro) and Xinomavro (Ksee-no-ma-vro) are the four most important varieties grown in Greece, and the first group that you should get familiar with.

Next we have to make sense of Greece's major appellations. No straight line can be drawn between red wine regions and those specializing in whites. Wine is made throughout the country, but I'm focusing primarily on

the regions that are most frequently imported to the U.S.

Located among the Aegean Islands, about 120 miles southeast of the mainland, Santorini is exquisite, with bright white buildings hugging steep hillsides overlooking unimaginably blue water. Volcanic soils, dry, hot summers and strong winds create a unique climate for growing Assyrtiko, a white grape that's made

into Greece's most recognizable and widely available wine. When handled properly it's fresh and vibrant, a perfect match for grilled seafood, and a delicious upgrade over innocuous Pinot Grigio or Sauvignon Blanc.

Peloponnese, which hangs onto the southernmost part of mainland Greece by a thread, contains a couple of noteworthy regions. First is Nemea, the country's best appellation for the red grape Agiorgitiko, also known as St. George. Wines made from Agiorgitiko are typically medium-bodied, with an approachable fruit-forward style and soft acidity. The white grape Moschofilero is a specialty in Mantinia, where it's made into a crisp and light-bodied wine with subtle spiciness.

Towards Greece's northern border lies the appellation of Naoussa in Macedonia. The red grape Xinomavro is king here, where it makes a high-acid wine (the name means "acid black"). It has aromas of red fruits, Mediterranean herbs and earthiness, and can age well. It's a good candidate to pair with roasted meats during the cold winter months.

Retsina, a white wine that derives its flavor from pine resin added to the grape juice during fermentation, is made throughout Greece. Savatiano tends to be the grape of choice in this love-it-or-hate-it wine, which is at its best when paired with an assortment of feta- and garlic-stuffed olives and other spicy small bites.

We've just barely scratched the surface on Greek wine, but I assure you that you now have the necessary information to break the ice in your appreciation of the next 'it' wine region. Add in a variety of delicious Mediterranean dishes from Neomonde or the newly opened Blue Italian Restaurant in the Depot and you're all set to entertain your New Year guests with something other than the same old same old.

Jeff Bramwell began working in the wine industry in Atlanta, and has worked in both wine distribution and retail since moving to Raleigh in 2006. He is a proud new co-owner of The Raleigh Wine Shop (along with fellow wine industry veterans Seth Hoffman and Ryan Fulkerson), opening on Glenwood South in early 2011. Drop him a line at jeff@raleighwineshop.com.



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Congratuations to **Alejandro Crespi** who correctly identified last month's photo as part of the mural at the 300 block of S. Person Street. The mural was a project commemorating various NC leaders who have contributed to Raleigh's growth.







Burning Coal Theatre Presents Blue

omething old, something new, something borrowed, something...Blue. Blue is a whimsical "dramady" about a young woman, Louise, who married her sweetheart, Adagio, when both were quite young. Now, as she discovers that some of the charm of their youthful passion is wearing off, she sets out in search for a new passion, an adult passion that can feed her adult needs. She winds up at a circus, and becomes enthralled with William, a blue worm who is also a circus performer. The play asks viewers to consider the choice between relationships that are built on years of consistency and grace, versus those that are arrived at through the first blush of romantic longing.

Blue, by Raleigh playwright Kelly Doyle, is directed by Mark Sutch and stars Clemson University drama teacher Kerrie Seymour as Louise, Durham-based John Allore as William and Raleigh's own John Jimerson as Adagio. This is the first time since their inaugural production of Rat in the Skull—fourteen years ago—that Burning Coal has worked with a group of actors completely new to their main stage.

Kelly Doyle is a writer, performer, and director who works in theatre, film, and television. Other plays include *The Hole, Dirt* (both seen in Burning Coal's New Works play reading series in recent years), *Teeny Weeny Teena*, and *The Undeath of Major Biff*. Her collaborative playwriting projects include *Naked Plays* with Split Britches Company, *Fire From Heaven* with the Five Lesbian Brothers. She was a recent finalist in the Actor's Theatre of Louisville Ten Minute Play Festival and received a 2010 artist development grant from the United Arts Council of Raleigh, NC. She is an alumna of Brown University's Playwriting program and has an MFA from California Institute of the Arts.

The production will run January 13-30 at the Murphey School, 224 Polk Street in downtown Raleigh. Performances are Thursdays through Saturdays at 7:30pm and Sundays at 2pm.

Tickets are \$20 or \$15 for students, seniors and active military. Thursday night tickets are just \$10. Student rush tickets are available at every performance for \$5, availability pending.

Sunday, January 16th at 2pm is the "Pay What You Can" performance, and it will be audio described for the visually impaired.

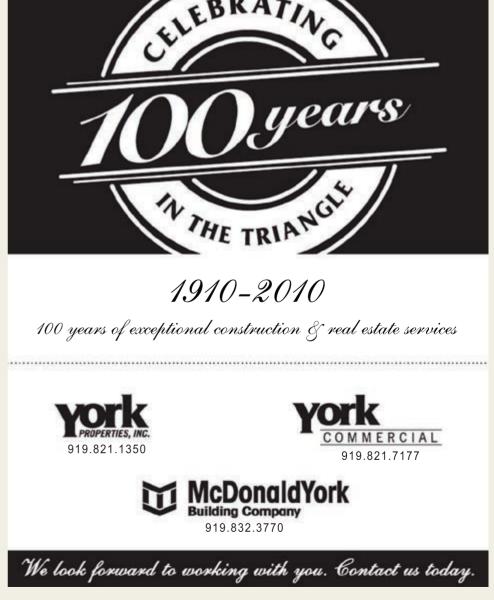
On Saturday, January 22nd at 6:00pm, Burning Coal will present for their ongoing "Lobby

Lecture" series, an informal discussion with the playwright, Kelly Doyle. Tickets to this lecture/ performance will be \$5 available only at the door. The event will be free to those holding a valid ticket to any performance of *Blue*.



For tickets and information, please call 919.834.4001 or visit their website at www.burningcoal.org.







Sushi O Bistro by Brian Adornetto, Food Editor | Photos by Crash Gregg



Not that you'd ever guess when you enter, but Sushi O is located in a space formerly occupied by Dunkin Donuts, now redesigned and decorated

to better fit into its trendy surroundings. Glenwood South's newest addition continues the influx of urban chic businesses to the neighborhood. The dark wood tables and sleek black chairs paired with the tan and burgundy tones lend an elegant, old school class to the L-shaped dining room. And the dim lighting, silver-tiled pendants, and sushi bar add a nice modern style counterpart to the look.

The techno and dance background music however did seem a bit out of place—at least during dinner service—as it was contrary to the small, intimate feel of the place, but it might work well for energetic Saturday night customers.

John Tang and Amy Trinh (Sushi

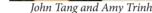
O's husband and wife ownership team) have been mainstays on the Triangle's dining scene and have run several restaurants since 2001. In addition to Sushi O, they also own and operate the popular Mount Fuji in Durham's Brightleaf Square.

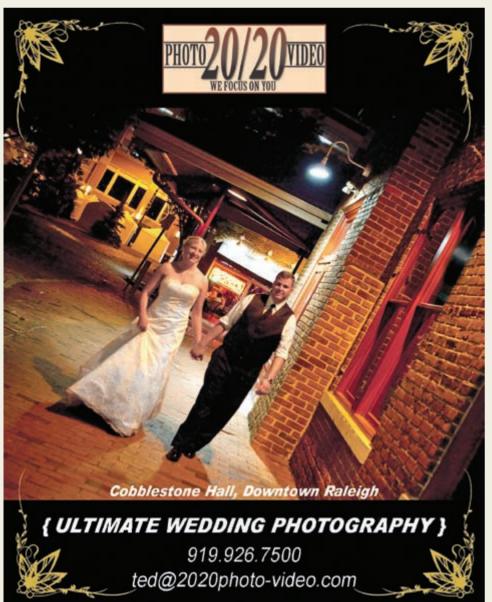
In addition to a long list of sushi and specialty rolls, Sushi O also features a full selection of appetizers, soups, salads, entrees, and desserts. The menu is still evolving after the restaurant's recent grand opening as Tang explains, "We'll be fine tuning the menu through the rest of the year but our core items are there." Regardless of the tweaking, Tang assures

us that the menu will continue to intertwine elements of Thai, Vietnamese and Chinese cuisine as well as Japanese.

Among the soups and appetizers were Pho Tai (\$5.95) and Vietnamese Spring Rolls (\$5.95). The popular Pho Tai is a flavorful Vietnamese beef









soup seasoned with ginger, cilantro, basil, and scallions. Rice noodles, sliced beef, and beef quenelles (a ground meat poached dumpling) float in the light, slow-cooked broth. While the texture and seasoning of the quenelles were a bit odd for my tastes, the dish as whole worked very well. Sushi O's spring rolls are quite different than most. Pork, carrots, and cabbage were seasoned, roasted, then ground before being mixed with noodles and wrapped. The slightly spicy rolls were crisp and juicy.

The Mount Fuji roll (\$11.95),

Spider Maki (\$9.50), Vegetable Tempura roll (\$10.95), and Crystal Roll (\$15.95) were beautifully presented and featured generous portions. The sushi chef clearly has an artful eye and skillful hand. Additionally, he takes a more freestyle approach to sushi. Not only are his presentations whimsical, but if you let your server know your preferences, he can make a custom roll just for you. You could say the Mount Fuji was a "kitchen sink" kind of roll and had a little of everything: tuna, salmon, crab, and yellow tail. The Spider Maki was filled with tempura crab, let-

tuce, cucumber, and mayo. The Vegetable Tempura roll combined sweet potato and zucchini-which was definitely texturally intriguing—and something different



for those looking to work some veggies into their meal. Crash and I both agreed the best of the sushi we tried was the Crystal Roll. It had white fish tempura, cream cheese, asparagus, and spicy mayo on the inside and hotatekai (scallop sashimi), masago (smelt roe), and wasabi tobiko (flying fish roe and wasabi) on the outside. The flavors married surprisingly well and the scallops were extremely tender.

bean and mango Mochi Ice Cream and the Tempura Green Tea Ice Cream. The Mochi ice creams were wrapped in a thin layer of rice dough creating

an unexpected but wonderful chewiness to the dessert. The red bean was superb and the mango was like biting in the ripest part of the fruit. The green tea ice cream was wrapped in a thin layer of pound cake then battered and fried. If Tang decides to bring this next year's State Fair where fried food is king, he'll make a fortune.

Judging by the smiling faces and full bellies, most will agree that Sushi O is a welcome newcomer for a quick lunch, intimate date dinner, or some late night sushi.

Brian is a culinary instructor, food writer and personal chef.

His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit Brian at www.loveatfirstbite.net. Brian can be reached at brian@raleighdowntower.com.

For dessert, we sampled the red

Downtowner Tips: Half-price sushi every Thursday through Saturday from 11pm-1am and during Happy Hour every day from 5pm-6:30pm. Ask your server for a free voucher to park in the 222 building parking deck for free (enter the deck to the right of 518 Restaurant off W. Jones Street across from Mosaic).

Sushi O Bistro & Sushi Bar

222 Glenwood Ave #113 | Raleigh | 919.838.8868

www.raleighdowntowner.com/sushio

\$\$\$\$

Features: Vegetarian, gluten-free, and low carb options; outdoor seating, take out, specials, bar

Recommended Dishes: Crystal Roll, Vietnamese

Parking: Complimentary parking in lot in rear of

building with voucher from the restaurant

dining, and credit cards accepted

Lunch: 11am-3pm Monday - Friday Dinner: 5pm-10pm Sunday - Wednesday 5pm-2am Thursday - Saturday

Cuisine: Asian, sushi Meals: Lunch, dinner, late night

Ambiance: Romantic, urban

Dress: Casual but stylish Noise Level: Moderate to high

Spring Rolls, Pho Tai Wi-Fi Enabled: No

Reservations: Accepted

Wine List: Diverse Alcohol: Full bar







Beers With Character

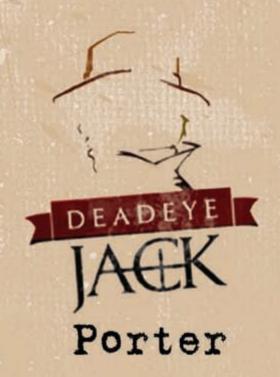
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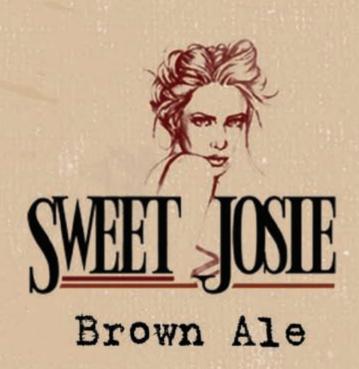


Pale Ale



Hefeweizen









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The Deep South Local Music Review

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



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.



Headbanger
Genre: Comedy/Glam/Metal
www.myspace.com/headbangerrocks

One of the biggest attractions in Holly-wood right now happens every Monday at the Key Club with the '8os hair band Steel Panther. On any given night, you'll see a number of A-list celebrities in the audience. There are YouTube clips of everyone from Avril Lavigne to Paris Hilton joining Steel Panther on stage. Headbanger is Raleigh's version of a tongue-in-cheek (yet musically accomplished) hair band rock.

This Raleigh-based'80s hair band tribute goes all out to deliver the excitement and attitude that was the '80s—complete with spandex and of course, big hair. Delivering all your favorite covers from classic rockers such as Def Leppard, Motley Crue and Warrant, this band will take you back to a day when MTV actually played music videos and Aqua Net hairspray was always close at hand.

This is one band that ensures you'll leave their show with the nostalgic remembrance of '80s and all its head-banging glory.



Zak Domogalla BandGenre: Acoustic / Funk / Rock
www.myspace.com/zakdomogallamusic

Where do you go when you're an aspiring musician trying to catch your big break? Our very own Raleigh, NC! Just ask Zak Domogalla, who moved to Raleigh to follow his passion. Domogalla was discovered in his home state of Nevada when he was the opening act for Marcy Playground. The band fell in love with his voice and songs and signed him to Woz Records, a label owned by Marcy Playground.

The Nevada-born artist broke free of a future in Nevada's mining industry and burst onto the music scene in 2005 with the success of his first band, Nevada. Their first album *Of the World...* was produced by KC & the Sunshine Band's cofounder Richard Finch, and Nevada was even included in the first round of nominations for the Grammy Awards in 2010.

These days Domogalla tours with a quartet for which he is the namesake, The Zak Domogalla Band. Domogalla's music is a portrait of his background in the expansive and lonely desert, and he hopes to speak to those who have felt that same sense of being alone. According to Domogalla, "The very fact that all of us, every single person feels alone sometimes, bringing us together."



The Small Ponds
Genre: Acoustic/Country/Folk Rock
www.thesmallponds.com

What do you get when you cross two Raleigh-based folk rock bands? A new folk rock super-group, The Small Ponds. Impressed with each other's music, Caitlin Cary of Tres Chicas and Matt Douglas of the Proclivities saw potential in collaboration. Cary, an NCSU grad, found her way into the hearts of Raleigh dwellers when she joined the alternative country band Whiskey Town. She went on to produce four solo recordings and also formed the all-girl group Tres Chicas. Douglas graduated from NYU with a degree in music performance and eventually made his way south to North Carolina and formed the indie pop ensemble The Proclivities.

The duality of The Small Ponds is what makes this band stand out. Given their musical backgrounds, Douglas and Cary both bring their own style of musicianship to the table yet manage to combine the two with perfect harmony. Their allure is only furthered by the fact that both are superb vocalists. For a taste of what The Small Ponds is all about, check out out their quirky tune "Horse on a Bus."







Construction Begins On AIA NC's New "Green" Headquarters

Future LEED-Platinum building breaks ground in downtown Raleigh BY KIM WEISS

fter two years of planning and financing, the NC chapter of the American Institute of Architects held its official groundbreaking ceremony for its new headquarters on December 9th. The building will be constructed on an oddly shaped, unused lot at Peace and Wilmington streets in downtown Raleigh across from Peace College and should be completed

Designed by Frank Harmon Architect PA after the firm won a professional competition for the project in 2008, the AIA NC Center for Architecture & Design will be "a modern building with a green heart," as Frank Harmon, FAIA, likes to call it.

The building has been designed to meet LEED (Leadership in Energy and Environmental Design)



standards at the highest Platinum level, and AIA Committee on the Environment (COTE) goals, which include regional appropriateness and the use of regionally-available materials, land use and site ecology, sustainable materials and methods of construction, reduced water usage, and increased energy efficiency.

"As we come out of the recession, we won't be building in the same wasteful ways," Harmon says. "With new emphasis on alternative energy and sustainable design, the AIA NC Center will show us a new way to build."

Harmon also believes the Center will be a compelling example for responsible revitalization of the cores of towns and cities across the state, including Raleigh.

"It will demonstrate sustainable urban development and put Raleigh 'on the map' as a leader in this endeavor," he notes, "from re-using every shovel of earth removed for the footprint, to the porously paved parking garden and state-of-the-art 'green' technology."

Deferring to the natural topography, the new building will be situated along the edge of the property and

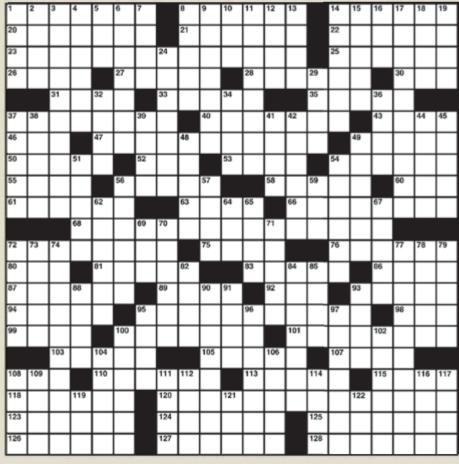


porously paved so that the majority of the site will be park-like — a public park in an area of the city that doesn't have one. This will provide an outdoor gathering space for AIA NC and community events and effectively expand AIA NC's outreach program.

Architecturally, the overriding objective of the building's concept is "to demonstrate and encourage aesthetic and ecological integrity—to create a flagship for green architecture in North Carolina that is architecturally, environmentally, socially, and aesthetically inspiring," Harmon said.



MONTHLY CROSSWORD PUZZLE



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By John Lampkin from the Los Angeles Times Edited by Rich Norris and Joyce Nichols Lewis "e-Literature"

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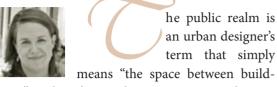
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PUBLIC REALM BY ELIZABETH ALLEY



ings." It doesn't sound very interesting, does it? Start thinking about what defines your impression of downtown. You'll quickly notice that much of that impression is formed by the place between buildings—oak lined streets, vibrant sidewalk cafes, parks and plazas, views of the State Capitol, to name just a few.

Downtown Raleigh's public realm was given a form in 1792 when William Christmas laid out the Christmas Plan with a network of streets and squares. In 1923, Raleigh's first zoning code established building height limits based on the width of streets. Ultimately, how streets interact with the buildings give downtown Raleigh its identity. Whether streets are wide, oak-lined ceremonial streets like Hillsborough Street, commercial



streets like those found in the Warehouse District or residentially scaled streets like those found in East Raleigh, South Park and Oakwood, the characteristics of our streets help define the districts in the downtown. While our street grid isn't as recognizable as say, Manhattan (where the avenues run north-south and the streets run east-west), it does make downtown relatively easy to navigate and understand.

These same streets do much more than just carry automobile, bicycle and pedestrian traffic. They serve as a space for community gathering, whether in the form of a parade, a street fair, or activities such as the weekly Nog run club. They serve as a place to eat your lunch, sit and reflect, or engage in spontaneous conversations with colleagues and friends, old and new.

But sidewalks and streets alone don't make a great place; it's the relationship between the buildings and streets that lend a sense of enclosure, and when in the right proportion, create comfortable spaces. Along the sidewalk edge, buildings that include frequent doors, windows and humanscaled architecture help create a welcoming, interesting environment.

As a community, we've focused our attention over the past few years on remaking several parts of our public realm into great spaces — think Fayetteville Street and City Plaza. We're working to re-imagine Moore Square and the city is starting to plan and implement the Bicycle and Pedestrian Plan to make sure our streets don't just serve automobiles. But wait! That isn't the only work to be done; we need to think about "right sizing" sidewalks so that they are wide enough to accommodate all the activities that we enjoy; we need to

make sure our design guidelines encourage development to create buildings that contribute to the public realm through active ground floor uses and good design. We need to continue to make sure



our public realm, whether grand squares or intimate sidewalks, are in good repair. It is wise of us to do so, as a recent study conducted by the Knight Foundation found that "three community qualities - social offerings, openness and beauty—have consistently emerged as the leading drivers for community attachment." So, the next time you visit downtown, think about how you experience the surroundings. I think you'll find that a lot of that experience occurs on foot, and most of it in the public realm of our city.

"Designing Great Places" are articles and news from Raleigh's Urban Design Center and the City Planning Department. www.raleighnc.gov/urbandesign



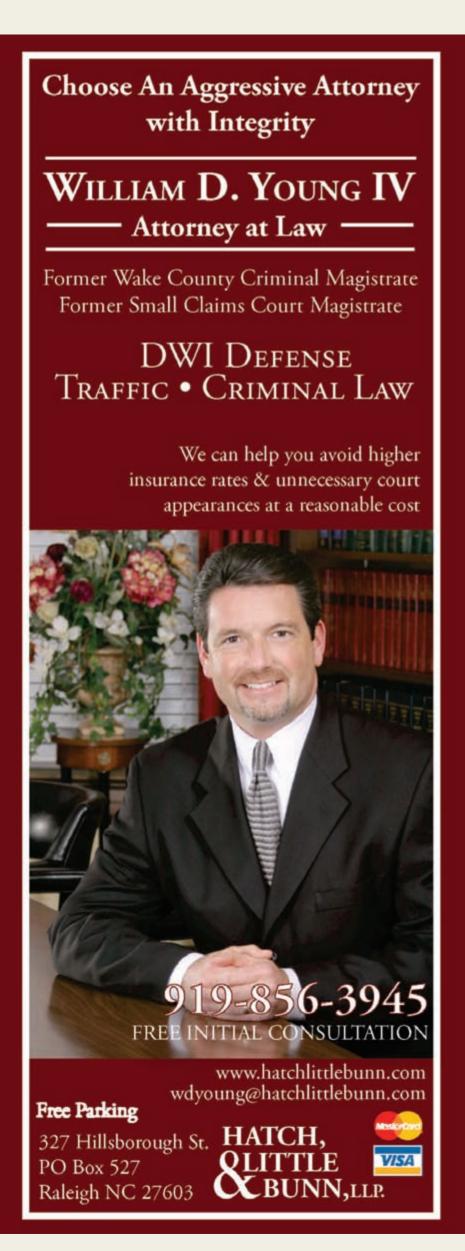
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DAVID DIAZ President and CEO Downtown Raleigh Alliance www.YouRHere.com

Jear Reader,

December kicked off with the 2nd Annual AT&T Raleigh Winterfest celebration in City Plaza. Nearly 900 people skated during the opening night of the natural ice rink, and thousands enjoyed the tree lighting, numerous music and dance performances, and fun activities such as sledding ramps, and carriage and carousel rides. The ice rink will continue to be programmed with fun events **through the end** of January 31, 2010, so check out www.RaleighWinterfest.com for a schedule of all available dates and

times to enjoy music, family-friendly activities, and date nights.

Continue the holiday celebrations downtown by taking advantage of "Shop Downtown," where 31 unique downtown retailers have Holiday Shopping Passports available for shoppers to purchase items through December 24th to be entered to win one of many great prizes. Learn more about participating retailers, a "Great Gift Ideas" page, and the passport program at www.ShopDowntownRaleigh.com.

I hope you will plan a day to explore downtown Raleigh this winter season where you may enjoy a variety of retail shops, restaurants, performances, and fun events like ice skating! Find information about events, parking, maps, and the free R-LINE circulator bus at www.YouRHere.com.

Please enjoy this issue of the *Downtowner Magazine*.









Brought to you by Capital Bank and its commitment to the performing arts and artists in Raleigh. 800.308.3971 | www.capitalbank-us.com

Dec 20 (Mon)

Carolina Ballet is hosting their annual **Evening in the land of Enchantment**. Everyone is invited to join the Sugar Plum Fairy as she dances for you and shares in the magic of this special time of year. Follow her and make lasting memories by having your picture taken with your favorite members of her Nutcracker court, as you indulge in treats from local confectionaries. Tickets are \$15 for children under 13 and \$50 for adults. For more information, you can contact Michele Weathers at 919.719.0800 ext. 275 or mweathers@carolinaballet.com

Dec 31 (Fri)

First Night Raleigh 2011 marks 20 YEARS as central North Carolina's best and biggest New Year's Eve celebration. Festivities will begin at 2:00 on December 31 with the Children's Celebration, followed by the People's Procession down Fayetteville Street, an Early Countdown at 7:00 and Evening Performances of music, dance, comedy, interactive activities and more in two dozen venues throughout downtown Raleigh. Tickets are only \$9 for all

events and shows. Be sure to visit the Giant Lite Brite at the 200 block of Fayetteville Street from 7-11pm sponsored by the Downtowner Magazine. More info and schedule at www.firstniohtraleigh.com.

Dec 31 (Fri)

Enjoy New Year's Eve with your North Carolina **Symphony**. Begin the evening with hors d'oeuvres and holiday cocktails at the Raleigh Marriott City Center. Then you're invited to an extraordinary New Year's Eve concert at Meymandi Concert Hall, as the Symphony welcomes the four winners of the Triangle Talent Search to center stage for a sparkling showcase of Broadway, classical and rock music led by Associate Conductor Sarah Hicks. I After the concert, head back to the Marriott and journey back to the Roaring '20s with hot jazz sounds and delicious food and drinks View the complete multi-course dinner menu here. The Atomic Rhythm All-Stars provide the big band music you love. Kick up your heels and raise your glass to a wonderful 2011! | Reception: 5:45pm | Concert: 7:30pm | Reception, Concert, Dinner and Dancing: \$200/person (reserve table for eight for \$185/person) | Reception and Concert: \$75/person | Concert Only: \$30-\$60/person | Transportation will be provided to and from Meymandi Concert Hall as part of the full package. Cost does not include hotel stay. Rooms at a special Symphony rate are available at the Marriott. Call 888.236.2427 for more information.

Jan 6 (Thurs)

Date and Skate Night at the Winterfest Ice Rink in City Plaza. Make memories in downtown Raleigh. Couples can enjoy "Date Night Specials" Free carriage rides will be available from 6 pm-9 pm for anyone wearing their ice rink admission wristband. Create a special night for that special someone. www.raleighwinterfest.com

Jan 7 (Fri)

Tim O'Brien & Bryan Sutton presented by PineCone at Fletcher Auditorium. Don't miss this rare opportunity to hear Tim O'Brien and Bryan Sutton perform as a duo! O'Brien is one of the original members of Hot Rize, a bluegrass band that has made frequent appearances on A

Prairie Home Companion—they've been in bluegrass for more than 30 years. O'Brien is also known to dig into his Irish roots for a traditional tune, cover Bob Dylan songs and perform his own finely-crafted compositions. Sutton recently joined Hot Rize as their guitarist. From his stellar work with Ricky Skaggs, Bela Fleck and Chris Thile, as well as his own recordings, Sutton is considered the day's premiere bluegrass guitarist. Tickets (\$20-27) available through: PineCone Box Office: 919.664.8302 (Only \$5 service charge per order), Progress Energy Box Office (in person only), or through ticketmaster.com.

Jan 8 (Sat)

Run for Young 5k is a race held to honor Sadiki Young, who was killed as a passenger in a drunk driving accident. Sadiki was a member of Christ Episcopal Church and a senior at Wakefield High School. The race starts and finishes by the Church on 120 East Edenton Street in downtown Raleigh. For further details, visit www.runnc.com/

Jan 14-15 (Fri and Sat)

Drama is the heart of the season's second orchestra show-case, presented by the **NC Symphony** as Haydn's majestic Symphony No. 49, "La passione," follows Wagner's Overture to *The Flying Dutchman*. Then the Symphony and English conductor Andrea Quinn present the vibrant First Symphony by England's favorite son, Edward Elgar. 8pm on Friday and Saturday at Meymandi Concert Hall.

Feb 12-20

It's outrageous, it's off the wall, it's hilarious...it's NC Theatre's **THE PRODUCERS!** Mel Brooks' stage adaptation of his Oscar-winning movie classic is one of the biggest hits to ever land on Broadway, taking home a record-breaking 12 Tony Awards. This sublimely ridiculous spectacle follows two would-be producers as they attempt to make a fortune by producing a surefire bomb. You will find yourself holding your sides with laughter as Max Bialystock and Leo Bloom sing and dance their way through the greatest show biz scam that there ever was. www.nctheatre.com



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- A Holiday Feast: Wow your family and friends when you show off your new dinner skills
- Now That's Italian: Join us for authentic classic
 Italian specialties from the old country
- Party Favorites: Excite your guests with fun and tasty new appetizers and hors d'oeuvres

919.387.1784 or brian@raleighdowntowner.com for info

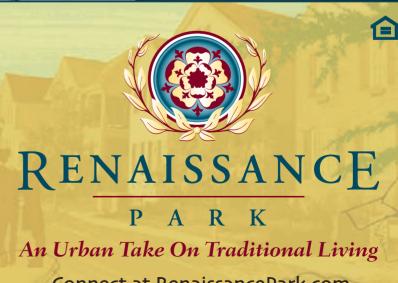


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