

VOLUME 7, ISSUE 8

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

EREE



Sig Hutchinson, aka
Mr. Greenjeans, and
wife Nancy enjoy the
NC Museum of Art
trail, part of the
area's expansive
greenway
system



A great authentic Turkish dinner at **TROY MEZZE** in City Market. Müthiş!



Melissa's Chef Profile of our very own food editor

BRIAN ADORNETTO REWAR



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COVER PHOTO BY THOMAS M. WAY

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Capital Area Greenways

The Triangle is home to one of the nation's leading greenway systems

BY MEGAN FRENCH | PHOTOS BY THOMAS M. WAY

naleigh has topped many lists as one of the Rbest places to live and work, which has contributed to the explosion of growth in recent years. Most of the places I frequent weren't here a few years ago. I remember when there were just trees where shops, plazas and restaurants now exist. But if we keep building, what will happen to the beauty of our city? Will it still be considered a great place to live? Will there be room to run and play, ride your bike or walk your dog? People need open spaces, and that's why expanding the Capital Area greenway system has been an important project in the Triangle community.

If you're not exactly sure what a greenway is, it's a strip of land set aside for recreational use and environmental protection, primarily along streams, but they can also be found along rivers, roadways or old railway lines. The current Capital Area greenway system is made up of 68 miles and over 37,000 acres of pathways and trails. That probably seems like a lot, but the pieces aren't all connected just yet. The city plans to construct segments to unite all of the greenways in the area. Right now, more than 40 miles are under construction and will be completed within the next 18 months. This will make Raleigh one of the first areas in the country to have over 100 miles of interconnected trails. It will stretch into all parts of the city and link surrounding areas from Durham to Wake Forest to downtown Raleigh. It will eventually link up with other counties to become a regional greenway network.

Sig Hutchinson, President of Sig Hutchinson Communications, LLC and co-founder of the





Raleigh Downtowner Magazine, has been a vocal proponent and influential figure in Raleigh's greenways for years. "In reality, what we want to be about is connecting downtown to the greenway grid, all the recreational and cultural opportunities accessible on a beautiful greenway," Hutchinson explains. "I've always been a big advocate of the greenways. If you paint a picture of what people want, they'll move heaven and earth to get it. Nobody is in a bad mood on a greenway. There are just miles of smiles."

Bill Flournoy started the greenway plan in 1972 as his graduate project at North Carolina State University. The idea for a greenway originally appeared in a City of Raleigh document from 1969 in an improvement plan for Parks & Recreation. Flournoy recalls, "The city council wasn't really sure what greenways were all about. They

wanted more explanation. I was in grad school at the time and was able to do a report that explained the opportunities and the benefits that could accrue to the city if they procured the program and I packaged it." He spurred the city council to adopt the greenway plan and was instrumental in getting hundreds of acres of land donated to the cause. Soon afterwards, they appointed a citizens' advisory body for greenways and created a budget to get the project started, and it's been rolling along ever since. The city council from the 1970s could have never anticipated how much development would occur and how crucial greenways would become.

Flournoy's passion for greenways has remained strong. "Simply put, they provide more public purposes with benefits than any other public infrastructure," he explains. In the most recent city plans from 2009, Raleigh expanded its definition of "public infrastructure" to include greenways, along with roads, water and sewers. "We wanted recognition that all four of those things are systems, and you can't fragment the system or

> it won't work. If you take a link out of the water or sewer line or take a bridge out of a road, they cease to function—the same with greenways. They are interconnected and continuous, and if you look at the maps of the proposed system, you'll >>>



see that's the way they're drawn. If you go out on the land, you will find that they are fragmented because it's a very new type of system and it's taking a long time to put everything together. As the pieces fall into place, they are going to provide even more robust services than they do now, and for those people who use them for their trails or recreational opportunities, the use will become exponential."

There are several key segments that have been proposed in order to connect the entire grid. The most important piece of the puzzle is the Art to the Heart greenway, which will extend from the North Carolina Museum of Art to downtown Raleigh. This greenway will create a cultural and recreational corridor, passing through Pullen Park, Dorothea Dix Hospital, the Governor Morehead School, Meredith College, and N.C. State. The trail is about six miles from Cabarrus Street to the museum and an additional two miles to Umstead Park. The path will have easy access to the convention center, downtown hot spots and the RBC Center. It will provide an ideal location for the national bike race that Raleigh is planning in the near future.

"The Art to the Heart greenway is going to do a great job of helping brand both downtown and the museum as destinations for recreational use along with other greenway expansion efforts that are going on now," says Dan Gottlieb, Deputy Director of Museum Planning and Design at the NC Museum of Art. "They go a great way in connecting them in people's minds as a string of destinations. People love to ride to someplace. It's a great motivator to know you are going somewhere while you are exercising so it's a very positive thing for us."

The museum hopes to increase their number of visitors as well as encourage people to have fun exploring downtown along the way. They are even looking into adding a bike rental stand. "The museum has grown and moved. It has not physically gravitated, but certainly the interconnectivity between the cultural centers of downtown and the art museum has expanded. We think of it as one city instead of two separate places, and stitching it together will help quite a bit. The museum will be more a part of the city," states Gottlieb.

This Art to Heart greenway is a prime example of the use of greenways as transportation. You may not realize that hundreds of people use Raleigh's greenways as a non-motorized transportation route every day. Paired with the Raleigh bicycle system and sidewalks, the greenways offer cyclists and pedestrians convenient travel to popular destinations. Chuck



Flink, a national greenway planner and founder of Greenways Incorporated, said, "Raleigh residents cycle to and from work, shopping centers, the homes of friends and family, schools, universities and colleges, downtown, and other community destinations. As part of a regional transportation network, cyclists can use the Capital Area Greenway system to ride to neighboring communities. This pattern of transportation is growing as more segments of the greenway system are completed and the network of greenways becomes more complete and functional."

Many of the routes also have easy access to bus

and transit stops. This can help reduce traffic and pollution and provide an easy alternative to driving. But the greenways are still so much more than just a path through the woods. Besides transportation and recreation, they improve water quality because they are natural barriers to filter out pollutants before they collect in our streams, lakes or drinking water. They also provide a habitat for wildlife and host many animals that have had to move due to urban development. Since the greenways are located within flood plains, buildings are excluded from these areas by creation of trails and the community avoids flood damage and health hazards associated with flooding. They help eliminate periodic public cost associated with damages and economic disruption. According to Flourney, "If you say the word 'greenway,' most people think 'trail,' and that's because that's the way most people experience greenways. And you haven't been able to really see the effects of having the whole system in place yet. As these go forward, the additional purposes that greenways serve will become more apparent citywide." The greenways also promote a healthy and active lifestyle and cure "Nature Deficit Disorder," Flourney's term for the effects of not spending enough time outside.

The second important connector greenway is the Neuse River Trail, 30 continuous miles from the Falls Lake Dam all the way down to the Johnston County line near Clayton. It will cost around \$30 million to complete and is scheduled to be finished in 18 months. This project moved very quickly even though most greenways of that length take decades to complete. The money for these trails comes from many places—the City of Raleigh, park bonds, state transportation, open space money, transportation money, and federal stimulus.

As Mayor Charles Meeker sees it, "Greenways are great for exercise and also are part of Raleigh's image as a very environmentally-friendly city. The new Art to the Heart greenway will make it easier for visitors to come downtown and also allows residents to travel easily." Meeker has always been supportive of the initiative and pushed creation of the Neuse River Greenway by moving it to the top of the agenda. "Parks and greenways have been a top priority since





I was elected mayor a decade ago," he says. The progress moved so quickly that the first eight miles or so have already been completed.

Five or ten years ago, you couldn't find more than about three miles of continuous trail in any given place. The Neuse River Trail will likely draw a different crowd than the shorter ones. There will be more users who are jogging, running or cycling at a more

intense level. It will also help attract more people to these sports, people who may not have considered these activities if they had to participate on the side of the road or a sidewalk.

The Neuse River trail will be linked to Walnut Creek Trail, the third important segment, and will bridge the gap to downtown Raleigh. The greenway runs through the Martin Street connector and stops at popular destinations such as Walnut Creek Wetland Center and several parks. This will allow visitors to access downtown Raleigh from both the east and west by greenway.

Another piece of the puzzle is a bridge to be built over I-40 connecting the American Tobacco Trail in



Durham to existing greenways. The American Tobacco Trail was funded by the NC Rails-to-Trails program, which has worked with communities in North Carolina to convert abandoned railway corridors into trails for public use. The cost for the bridge was estimated at \$7 million, which is \$2 million more than was allotted



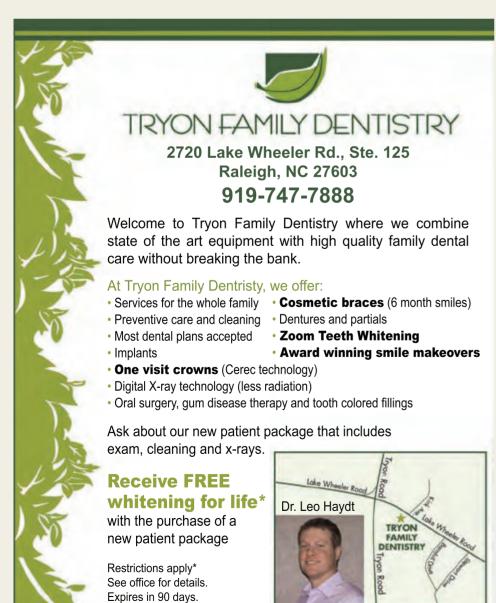
for the project. Durham is currently looking for the extra money to complete the bridge.

Overall, Flink says that Raleigh has historically been regarded as one of the nation's best examples of a greenway system for a medium size metro region. "The Capital Area Greenway system is often held up as a model for other

similar-sized communities to emulate. Since the 1970s, the greenway system has grown and become a signature landscape element of the community. The greenway systems help support a vibrant economy, ensuring high real estate values for homes and businesses adjacent to the greenways. With the rapid growth in population and land development, Raleigh's greenway system is a critically important element of the lifestyle and urban community landscape. The more Raleigh grows, the more valuable the greenway system becomes."

For information, visit www.trianglegreenways.org.

Megan can be reached for comment at megan@raleighdowntowner.com.





Two New Downtown Farmers Markets Buy fresh, buy local—Part 2 by Susan Ramsay

from Locals Seafood, the market runs

uicy watermelons, succulent peaches, crisp okra, and sweet onions... is your mouth watering yet? These fresh fruits and vegetables embody the essence of summer in North Carolina. Local produce is the cornerstone of delicious cooking, and noshing on sustainable products is good for you and for the environment. As we said in our "Buy Fresh, Buy Local" article a few months ago (http:// bit.ly/buyfresh-buylocal), buying locally-grown food guarantees exceptional taste and freshness, strengthens the local economy, supports endangered family farms, and safeguard's your family's health.



We are lucky to have a number of great farmers markets in our area including the State Farmers Market, the Downtown Farmers Market, and the Five Points Farmers Market (see the link above for market days and times). And now there are two new additions. The NC GreenMarket and The Saturday Market have joined the scene and are each bringing a unique take on local food.

Located in the historic Polk House, the NC GreenMarket merges the legacy of Col. Polk's gin-

gerbread Gothic-style southern home with the commerce of providing fresh, locally grown fare. With fruits and vegetables from Britt Farms and seafood

Wednesday from 3pm to 6pm, accommodating the people who can't make it to the Downtown Farmer's Market on Wednesday mornings. "The NC GreenMarket is a conve-

nient opportunity for you to stop by after work or any time you're headed out of downtown," says Lin Peterson of Locals Seafood. "We're proud to work with Britt Farms to provide high quality, super fresh seafood and produce with our walk-up and CSA share cus-

tomers. It's only fitting that the house was home to L.L. Polk, farmers' champion of NC and father of our State Department of Agriculture." Keeping the tradition of local food alive, the market and CSA (Community-Shared Agriculture) program have become a staple for downtowners. Wander by one afternoon and don't be surprised to find unique steals like Sensation melons, pickled asparagus, and live soft shell crabs.

The GreenMarket also serves as a corporate CSA, helping busy professionals get fresh fruits and vegetables at a fair price and delivered to a convenient location. CSAs allow members access to varieties of produce that aren't available at retail markets and save you the hassle of fighting the crowds at the grocery store. You can sign up and prepay for one or more shares (a share represents part of a week's harvest) and pick up a new box of produce each week at one of two Raleigh locations. The market prides itself on celebrating a simpler way of life, supporting local farmers who bring a customer the joy of produce packaged just for them.

> A few streets east, The Saturday Market is located at Rebus Works, an art gallery and frame shop, located in Raleigh's Boylan Heights neighborhood. In an



effort to utilize the gallery space to support local artisans, Rebus Work's director Shonna Greenwell dreamed up the concept for a weekly market. While it offers the convenience of being located in an urban setting, the market has a homey farm-to-table vibe. There's even a garden and live chickens wandering around out back. "The goal was to combine the practicality of a market within walking and biking distance for our neighbors with an educational element," says Shonna.

"These days so many people, especially children, don't realize where their food comes from. We can show visitors a live okra plant, explain how to harvest it, and then let them taste it." Understanding the process adds a new level of appreciation to eating.

All of the food comes from farmers and vendors within 100 miles. "We are so lucky in North Carolina to have soil that can grow just about anything!" says Shonna. You've never tasted edamame until you've had crisp, freshly picked edamame from New Grass Gardens. The event brings farmers, bakers, crafts people, designers, coffee carts, food trucks, and even brewers together. With unique items like peach crostata, cashew butter, lemon tahini, and even homemade mustard, the market is a foodie haven.

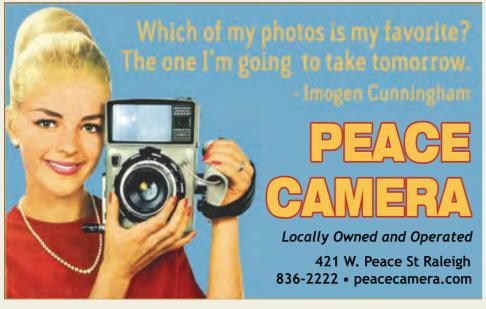
So stop by and see what's in season!

The NC GreenMarket

www.ncgreenmarket.com | 537 North Blount Street Hours: Every Wednesday 3pm-6pm

The Saturday Market thesaturdaymarket.us | 301-2 Kinsey Street Facebook: http://on.fb.me/fbsaturdaymarket Twitter: @thsatmarket Hours: Every Saturday from 9am-2pm

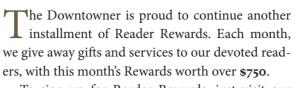






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From the Jublisher

RALEIGH

Welcome to another issue of Raleigh's favorite monthly, the Raleigh Downtowner Magazine. Well, we were right; when it comes to supporting a good cause, Raleigh is always ready to help. A few days after unveiling our ChariTees project, we were pleasantly surprised with the number of requests for shirts. Thank you to everyone who has purchased one of our locally-designed Chari-Tees and to all the business who have contacted us about sponsorships. Be sure to visit https://www.raleighdowntowner.com/tshirts

to order yours and help support four deserving local charities.

In this issue, our lead article focuses on the Triangle's incredible greenways. September is a great time of year in Raleigh, and in my opinion, the best time to grab your bike and hit the trails. And since the kids are back in school, it's also a great weekend activity for families and an opportunity to have fun and get fit at the same time.

September is also the perfect time to be downtown. This month alone we have two big events: From Sept. 8-10, the city will be filled with the sound of music during the Hopscotch Music Festival. (I'm looking

forward to seeing the awesome bands that Greg and Grayson have chosen for us this year.) Read more about it on page 10 of this issue.

The following week, Sept. 15–18, you'll find some of the most talented Raleigh residents on the streets for SPARKcon. This year there are 15 different SPARKS, so you'll be able to see everything from circus performances to a bartending competition and buy lots of goodies from food to clothes. As always, the chalk drawings on Fayetteville Street are one of our favorite events to check out. Learn more at www.sparkcon.com.

We hope you enjoy this issue and we'll see you on the streets this September.

Best

CRASH GREGG

Publisher, Raleigh Downtowner Magazine publisher@raleighdowntowner.com



Troy Mezze Lounge by Brian Adornetto, Food Editor | Photos by Crash Gregg



7ith the recent opening of Troy Mezze Lounge in City Market, the Raleigh restaurant scene continues its growth and diversification. At last, the

Triangle will now be exposed to the strikingly different flavors of authentic Turkish cuisine.

Owner Arif Denk, a native of Troy, insists on bringing the true nature of Turkish Mediterranean cuisine to downtown. To do so, he requires that everything on the menu be traditional, fresh and made in-house. Arif imports all of the rich spices, seasonings and grains that are the hallmark of his native cuisine. To ensure

that his vision is properly carried out, he brought in fellow countryman Chef Sahin Ibis to lead Troy's kitchen.

Chef Ibis not only makes the restaurant's soups, sauces and condiments on-site, but all of the desserts, goat cheese, pitas, and yogurt as well. Even the house specialty cocktails are made with fresh-squeezed juices, Turkish seasonings and bottled mineral water. (Note: In keeping with Turkish custom, no pork or pork products are used or even enter Troy.)

The food may sound and seem foreign, but if you're a fan of Mediterranean or Middle Eastern food, you may very well recognize a few of the ingredients and flavors. And even if you don't, the wait staff is very helpful in explaining each dish with enthusiasm and great detail.

While the menu is still being fine tuned, the Mezze Platter (\$13) and the Turkish Pastrami Pizza (\$7) we sampled were two of our favorites. The platter is com-

> pletely vegetarian, consisting of hummus, tender and sweet dolmades (stuffed grape leaves), a caponata-like eggplant salad, a creamy haydari (a dip/sauce similar to tzatziki), hearty koftesi (lentil patties), a salsa-like acili ezme, Turkish-style shakshuka (an eggplant, potato and tomato spread), and lavas (a Turkish flatbread not unlike







pitas). It's a ton of food, making the sampling platter ideal for a small group. Everything was remarkably flavorful and even the heartier items weren't heavy in the least. The pastrami

pizza comes with tomatoes, cheese and beef pastrami (a Turkish specialty) on a thin flatbread crust. It's an exciting change of pace for your palate.

Among Troy's popular entrees are Lamb Guvec (\$15), the Iskender Kebab (\$15) and the Sebze Kebab (\$12). Guvec is a Turkish stew packed with eggplant, mushrooms and roasted peppers. Even though the vegetables and lamb are stewed together, the result is surprisingly light. After being ladled into bowls, the stew is topped with cheese and broiled. Altogether the dish is tender, full of flavor and one of Chef Ibis' masterpieces. The Iskender is a beef and lamb shawarma (ground beef and lamb molded tight, roasted and thinly sliced—along the lines of a gyro). The slices of meat are then skewered and grilled, served over bulgur pilaf and topped with yogurt and tomato sauce. This one is going to be a huge hit. It's tender yet meaty with a slightly charred flavor. The

bulgur pilaf is fluffy and the sauce is sweet and garlicky with just a little bit of heat.

From Troy's dessert menu, the always popular Rice Pudding (\$5) gets a delightful update

while the Baklava (\$5) is like hanging out with an old friend. The citrusy pudding is spooned into ramekins and baked until brown. The caramelized top becomes gooey while the pudding beneath is light and creamy. The baklava is sticky, crisp and loaded with pistachios but isn't overly sweet or too nutty. Both desserts are sure winners.

The exotic flavors of the cuisine are complimented by the warmth of the dining room. Cloth-covered banquettes, sundrenched tables, hookahs, and soothing music create a relaxing and romantic atmosphere at Troy making it just the place for your next date. Visit their website for menu updates and specials events.

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

Troy Mezze Lounge

315 Blake Street, Raleigh, NC 27601 919.834.8133 | www.troyml.com

\$\$\$\$

Tuesday through Saturday: 11:30am to 2am Sunday: 11:30 to 12am, Closed on Mondays

Cuisine: Turkish Ambiance: Middle Eastern Dining Style: Casual Dress: Casual Noise Level: Moderate Meals: Lunch, Dinner

Features: Vegetarian, vegan, and low-carb options, bar dining, lounge, small plate mezze, date night spot, catering, private dining room, take out. credit cards accepted

Wine List: Global with several Turkish selections

Alcohol: Full bar Wi-Fi Enabled: Yes Parking: On-street Reservations: Accepted

Downtowner Tips: Check out the professional belly dancing every Thursday and live music on Tuesdays









Festival puts Raleigh (and NC) on the national music map by Melissa Santos

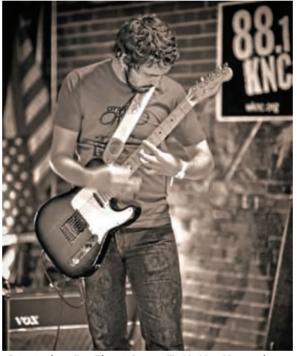


hile you were handling your Hopscotch hangover last year, Greg Lowenhagen and Grayson Currin were already busy planning Hopscotch II. The result? A

three-day musical bender featuring 135 bands scattered across 12 venues, countless day parties, an Artist and Author Series, poster exhibition, and a charity basketball game to benefit the Helping Hand Mission. Not to mention dozens of pre- and post-festival parties. Needless to say, if you haven't cleared your schedule for Sept. 8–10, you should.

Hopscotch is a music festival founded and directed by Greg Lowenhagen, co-directed by Grayson Currin and presented by The Independent Weekly. By bringing local artists together with established national and international artists, the festival highlights the Triangle's talent and creates a relationship between downtown Raleigh and the festival's attendees. In addition to providing entertainment, Hopscotch draws visitors to Raleigh and generates revenue for area businesses. According to Greg, "Last year, roughly a quarter of the attendees came from outside the Triangle and a much higher percentage visited from outside the city of Raleigh itself. We expect this number to increase, perhaps significantly, in 2011. Recently, The Greater Raleigh Convention and Visitors Bureau independently estimated that we'll bring \$1.24 million in revenue to the city from people who do not live in Wake County."

This year, Guided by Voices and The Flaming Lips will be headlining the City Plaza shows Sept. 9 and Sept. 10, respectively, while 130-plus bands representing every city and genre will be packing venues as small as Slim's and as large as Fletcher Opera Hall. A quick glance at the line-up reveals names like Japandroids, SWANS, Yelawolf, Toro y Moi, and The Necks. It's a dream bill for any music fan, and as Grayson explains, it's exactly what he and Greg had in mind



Guitarist from Free Electric State at Tir Na Nog, Hopscotch 2010.

when considering bands: "What I feel is different about Hopscotch is the amount of time we really spend laboring over the mix of music at the festival. At least as an observer of other festivals, it often seems like what is booked is what seems hottest at the moment, what seems to be an instant sale for a whole lot of people. One of my favorite things about this festival is that, aside from massive bands like The Flaming Lips and a lot of very popular bands, we focus a lot on presenting music that is well outside of the mainstream or even the indie rock consciousness. It's music we believe is important and vital and worth sharing in the city we both call home. Greg and I spend a lot of time thinking and talking about bands in booking this festival, and I do treasure that work and role."

Choosing bands for Hopscotch II was something the duo had been working on since Hopscotch I, but convincing them to play took considerable less time. "Last year, the festival was a pretty positive experience for almost everyone involved, including the bands that played. We heard from countless booking agents that their bands had fun and that they were looking to work with us again. That is not only very gratifying but also very important for our ability to continue to build Hopscotch both as a brand and a destination for these bands," Grayson says. And Greg's background in sales didn't hurt either. "Greg is a master of the convincing sales pitch, so his ability to convince a band like The Flaming Lips WHY they should play a relatively new festival is a marvel," Grayson admits.



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Hopscotch founder/director Greg Lowenhagen, co-director Grayson Currin.

In addition to the months spent producing an all-star line-up, Greg and Grayson also exhausted themselves on logistics. Because they want everyone who buys a wristband to have access to the music they want to see, they've been careful to control the number of wristbands they sell. They've also been working with venue staff. "Grayson and the club owners will tell you that I'm extremely adamant about the festival running on schedule. It's probably my chief concern and the thing we stress the most during the weekend. The venues and their staffs did a superb job with timing last year and we anticipate it being the same again in September," Greg states. But

keep in mind they can't control when a club reaches legal capacity; in other words, don't expect to see every show you've circled on your schedule. "This is why the three-day wristbands, whether it be VIP, All-Show or Club, encourage fans to bounce from place to place," Greg explains. "A big advantage with Hopscotch and downtown Raleigh is the close proximity of the venues. Getting from one show to another is really easy and we're thankful for that," he continues.

Though Hopscotch is a music festival, it's also an opportunity to raise money and awareness for Helping Hand Mission, an organization that assists families on a one-on-one basis with food, clothing, furniture, and shelter. Greg—like most people who have met her-felt a special kinship with director Sylvia Wiggins, so deciding to support them was an easy choice. In addition to direct monetary donations, they've connected Helping Hand Mission with Red Hat's corporate giving campaign and are finalizing details for HOOPscotch, their first annual charity basketball game. No formal announcement has been made, but Greg confirms that the party will be in a parking lot in the warehouse district on Friday, Sept. 9 from noon to 5 pm. There will be DJs, barbecue, drinks, the Helping Hand Marching Band, and musicians playing basketball. "We hope this grows into a larger Hopscotch tradition each year," he adds.

If you attended last year's festival, no doubt you remember the anticipation of waiting in line for a show, the thrill of finally getting inside, the electrifying atmosphere of the crowd moving as one. That weekend, Hopscotch brought us music, and that music brought us together. If you haven't purchased a wristband, do. The experience surpasses the hype.

For more information on Hopscotch, a full list of bands and an updated schedule, visit hopscotchmusicfest.com.

Grayson's Don't-Miss List

Drive-By Truckers—"Maybe the best narrative songwriters working right now."

The Flaming Lips—"The best spectacle in rock 'n' roll."

White Ring—"Brooklyn lords of bass."

Krallice—"They've never played below Richmond. Black metal epics at their best, and two of the best guitarists in the world."

Yelawolf—"Because in a year, Eminem's protege will be filling venues five times the size of the Lincoln."

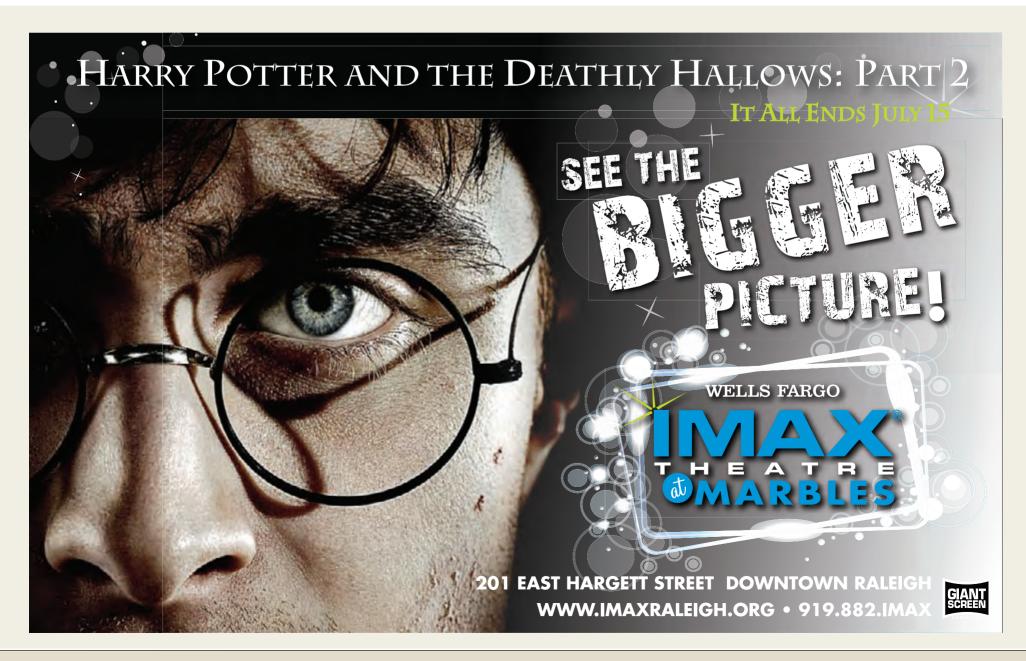
Budos Band—"Who doesn't like to dance?"

Rhys Chatham Guitar Trio—"This is my favorite piece of music in the world."

The Prayers and Tears—"They haven't played in years. May this be the start of many live adventures."

Japandroids—"What an explosively fun rock band." Earth—"The most stately version of blues metal the world might ever know."

Frank Fairfield—"A genius, that's all."



Local Gallery News BY MAX HALPEREN, ART EDITOR

A major gallery moves, non-art becomes art, landscape mocks landscape—it's almost too much to deal with in this heat-ridden month. But, thankfully, the galleries are well air-conditioned.

Gallery C, newly ensconced among the mansions lining N. Blount Street, has created one of the brightest, airiest gallery spaces in the area. Built in 1901 by a former mayor of Raleigh, the Russ-Edwards House at 540 N. Blount has all the accoutrements one would expect of such homes: Doric columns surrounding a verandah, high ceilings, tall windows, large fireplaces, bathrooms elegant enough to become small galleries in themselves.



Dawn Gettler work in progress for her "through the doubt" show at Artspace.

When I visited several days before the gallery's official August opening, the walls were still bare and certain areas required further renovation. Apparently the attic and basement were previously no man's lands. But as owner Charlene Newsome noted, the meeting of interior halogen and exterior sunlight within these rooms makes for the kind of showplace an artist might die for.

(The upcoming show, *James Augustus McLean, A Retrospective*, is opening after the release of this issue.)

I have already reviewed the first major show at the **Contemporary Art Museum**, Dan Steinhilber's astonishing *Hold On, Loosely*, (see Volume 7, Issue 5 of *Raleigh Downtowner Magazine*, *http://bit.ly/RDMv7i5*). Now I sought another exhibition that had been recommended to me.

Up to a point, as I walked through the front door of CAM, I remained in our familiar structured universe, where floors meet walls at right angles and streets seem to narrow as they reach vanishing points. But then, when I moseyed down a small gallery below and turned west, the world lost its solid

base. The floor seemed both tilted and horizontal; in front of the far wall the air was ribboned by great strands of gleaming tape arcing from the ceiling; wispy shadows feathered the wall. With ordinary tapes—masking tape and colorful strips of plastic—emerging artist Rebecca Ward has recast a small space into something magical. Parallel taped

lines angling from the floor create the apparent floor tilt. Bright rows of plastic tape mark the walls, but in one corner they are removed from the wall and angle toward the floor, the colorful tape creating new forms in air and across the floor.

Ward has filled the gallery with tape—extending into restrooms and an elevator—enabling a re-conceptualization of the world we take for granted. I had to remind myself that, after all, there is no such thing or place as a vanishing point. According to Ward, "When people walk into the installation, I want them to rethink their surrounding space. A wall is no longer just a wall, and likewise columns, squares and lines are transformed and have new purpose. All of these things form the framework of our environment and hold limitless possibilities for our potential interaction with space." Ward's installation, the second in CAM's emerging artist series, will be up through October 22.

More unfamiliar materials are installed at **Artspace**, where summer artist-in-residence Dawn Gettler has folded space around time in a cube-shaped construct at the center of its Gallery 1. The cube, titled "promise what you will," is outlined by thin wooden slats and rods, obviously unsubstantial. From rods

on two sides Gettler has suspended 800 white vellum rectangles that are kept in constant motion by eight oscillating fans. Each piece of vellum, dipped in pickling salt, has the same silk-screened inscription: "i thought i would find you here." Repeated 800 times, "i thought i would find you here" ceases to have meaning. As the salt falls to the floor with the passage of time, so will the letters. The process of

mind-numbing statement.

Though there are no obviously moving parts in the three other installations that surround "promise what

repeating a thought again and again becomes its own

three other installations that surround "promise what you will," all rely on meaningless repetition for meaning. Congealing at the edges of tiles and dangling bits

of cloth, glycerin seems to drip into vacancy. The show, titled *through the doubt*, runs to September 3.

Near CAM on the southern tip of West Street, **Flanders** has a more traditional 2-D show, *After Destiny: the Contemporary American Landscape*. But in paint, print and photograph, its seven artists mock traditions mercilessly. As its cura-

tor, Greg Lindquist notes, "After Destiny refers to the titillating nineteenth century doctrine of Manifest Destiny; it was our god-ordained destiny to expand through the vast wildernesses of the West and, some insisted, into Latin America and Canada." One of Mary Mattingly's brilliantly Photoshopped prints, "Travel and Lifestraw," summarizes the sense of the show. Prints of leafy islands are outlined against an expanse of blue-gray lake and lowering blue-gray sky, the islands clearly imported, their pasted images undercutting their reality. And on one side of a tiny island we discover an Esso station.

The mood is also centered in the work of Alberto Borea, who shreds and cuts real estate images of opulent New York mansions, turning them into collages that often seem dark and empty, even foreboding. Xaviera Simmons' photographs are among the few pieces in the show that place a human being in a landscape. In "Maps" an African-American woman is lost among bleached rocks, sand and furze as she peruses a useless map in the effort to chart her way through whatever we make of the world or the world makes of us. In Lindquist's own disquieting work, forms and structures in brown oil dissolve into silver metallic paint. His "Manifest Destiny" hints of

man's presence with circles of broken tracks but tracks that hover over silvered emptiness. All in the show, according to Lindquist, "reflect our innermost concerns for what has been forgotten, neglected or abused in our conception of physical and metaphysical topographies."

Max can be reached for artistic comment at max@raleighdowntowner.com.





One of Mary Mattingly's Travel and Lifestraw photoshopped prints on exhibit at Flanders

Jesse R. Gephart By Ashley Fahey

He's played a renowned Shakespearean Roman general, a killer in an adapted play of the Columbine shootings and the infamous "shrewd and knavish sprite" called Puck. In a recent production of *The 39 Steps*, he played 20 different characters. On top of that, he's directed productions ranging from the classic *Romeo and Juliet* to the more obscure *The Effect of Gamma Rays on Man-in-the-Moon Marigolds* for several theater venues in and around downtown Raleigh. And now, he's working on *Of Mice and Men* at Theatre in the Park, which he is alternately directing and starring.

The ubiquitous Jesse R. Gephart has been actively involved in Raleigh's vibrant theater community since 1998 when he moved to Raleigh from Gainesville, FL. "I started at Raleigh Little Theatre (RLT) when I was 14," says Jesse. "From that point on, I was hooked."

He was part of the Teens on Stage program at RLT, which was the start of the 30-plus productions he has starred in, directed or otherwise worked on in the Triangle. Jesse says his passion for theater began when he saw the Peter Pan tour as a child.

"I had really bad anxiety as a kid and didn't want to be there," he remembers of his first theater experience. "In the program, there were all these pictures of the cave and the fog and the dark, and I knew that was going to be up there and didn't want anything to do with it. But my mother convinced me to stay and I can still remember that show."



Jesse (right) performs with co-star Ryan Brock in Theatre in the Park's "Of Mice and Men"

After studying theatre performance at Appalachian State University, he went on to work at almost every theater venue in Raleigh. His resume includes productions at Theatre in the Park, Raleigh Ensemble Players, Hot Summer Nights at the Kennedy, and Bare Theatre. One of Jesse's favorite things about the theater scene in Raleigh is the variety.

"The theater scene is out of this world," he says. "You can get everything—big flashy musicals at North Carolina Theatre, gritty, in-your-face shows at Raleigh Ensemble Players, intelligent theater at Burning Coal Theatre. I just love the options. Sometimes, there's almost too much and I miss a lot of the shows but, thankfully, it's because I'm so busy."

In addition to his hectic theater career, Jesse has held a full-time job at Rex Hospital for the past three years. Most days, he spends a full day at the hospital, has time for a quick bite to eat, and then rushes off to a rehearsal or performance.

But he wouldn't have it any other way.

"I'm used to this lifestyle," he says. "I've been living this schedule for a really long time. In college, I was doing three projects at a time; I'd go home, sleep for a few hours, and do it all again—in addition to schoolwork."

In fact, when he's not working at Rex or busy with theater projects, Jesse says he's really come to appreciate going home and relaxing, in addition to hanging out downtown and going out with friends.

One of his most time and energy-consuming projects thus far has been directing and playing the character of Lennie in *Of Mice and Men*, a double challenge for him.

"It's been a lot to process, to try and think about where I am, where I need to go, and all of the other actors, too," he admits. "It's been exciting, overwhelming and really wonderful to see the show take shape. I'm having a great time, but it's been really tiring."

When asked to pick his favorite productions he has ever worked on, Jesse has a hard time.

"I do *The SantaLand Diaries* every year, which I love," he says. "I did a production of *Titus Andronicus* in 2005 and it was one of the most amazing experiences I've ever had. A couple of years ago, I did *The Great American Trailer Park Musical* at Hot Summer Nights. There was nothing more fun. I wore jorts, a dirty tank top, and this ridiculous hat. It was a great time."

One of the plays Jesse starred in was *Angels in America* at Theatre in the Park, which was approximately seven hours in length. He was on stage three

and a half hours, only half the total length, but over an hour longer than the average play. It was in that production that Jesse learned a lot about himself as an actor and performer.

While Jesse loves comedies and musicals, he has a particular soft spot for tragedies, both starring in and directing. Most of the productions he has directed, except one, have been tragedies.

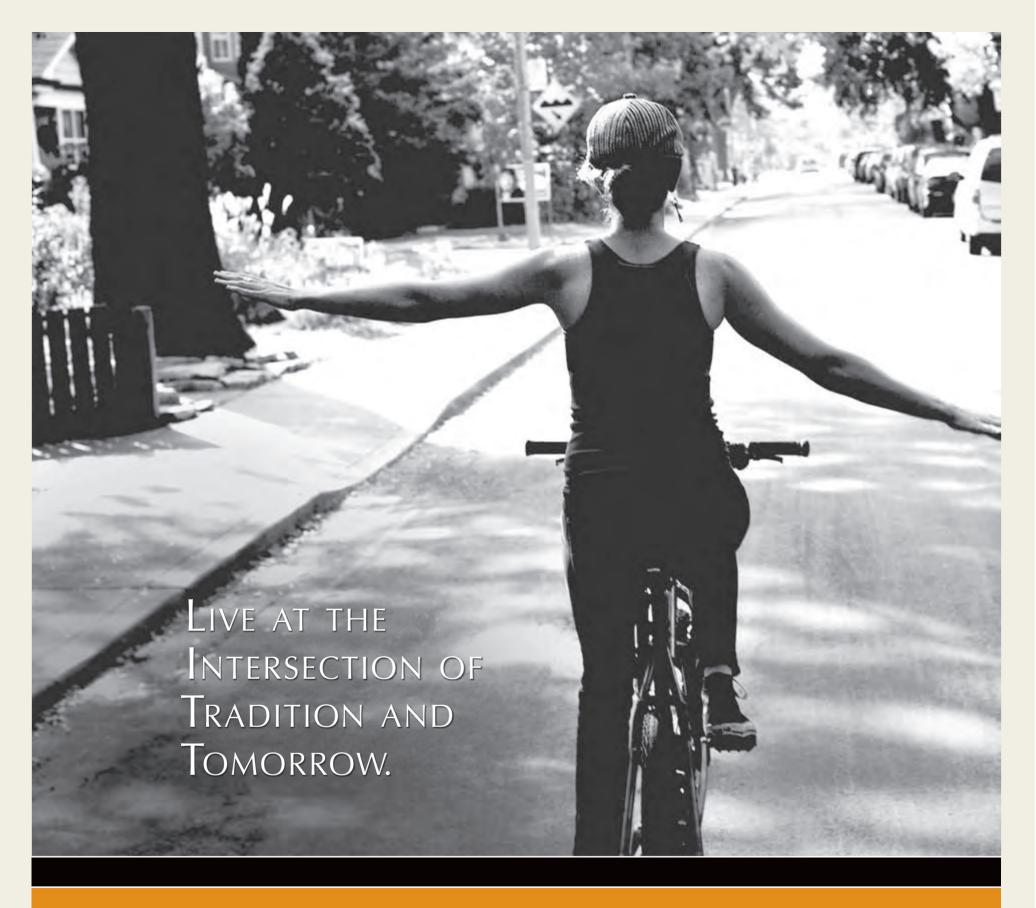


"People always say 'I don't want to see a sad show,' but rarely is a show sad for the sake of being sad," says Jesse. "You're not going to wallow. You're going to experience a story and, for the most part, you're going to see someone's life that is worse than yours, so there's that part of it that kind of lifts you up."

The best advice Jesse can give to aspiring actors is to not have an attitude and always learn. Although he is a self-professed diva, Jesse says that having a professional attitude and humility is paramount.

"While there is a part of every actor that does it for the applause at the end or the people in the lobby that are telling you 'Great job' or the good reviews, a true actor does it because they have to do it," he says. "There's something inherent in the role of being an actor that they can't live without."

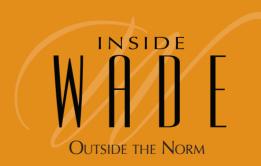
Ashley can be reached for comment at ashley@raleighdowntowner.com.



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Downtown's Century Station Post Office Closing Hangs in Limbo

& BY ASHLEY FAHEY | PHOTOS BY THOMAS M. MAY / NC ARCHIVES &

Not to mention, Century Station is centrally

This year, all 50 states will experience post office shutdowns, according to the USPS website. Over 3,000 are expected to close before the end of this year. One of those post offices to possibly be shut down is the Century Station Post Office, located on Fayetteville St. It is the only post office in central downtown Raleigh and is historically significant as being the first post office built in the South after the end of the Civil War.

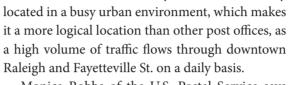
The date of the closing has continually been pushed back, and a lot of dispute and opposition to the closing has been swelling throughout downtown. Even Mayor Charles Meeker has put forth effort to avoid Century Station shutting its doors forever, citing post offices as vibrant additions to city centers.



"Century Station has been a walk-in post office for over 130 years downtown and now is renovated," Meeker explains. "Support from customers and businesses through buying stamps there will increase our chance of keeping it open."

The dispute is a strong example of a national issue on a localized scale. The closing of thousands of post offices may be economically prudent, but it affects rural communities, post office workers and the average person who uses local post offices on a frequent basis. The Century Station Post Office

in downtown is no exception to this rule. Although the U.S. Postal Service has stated Century Station has had dramatic declines in mail volume and revenue, Mayor Meeker claims it is one of the most actively used post offices in eastern North Carolina.



Monica Robbs of the U.S. Postal Service says that residents and businesses will receive a 60 day notification before any closure takes place, and that a proposal will be posted so the public may provide comments about the issue. According to Robbs, the post office will at least remain open until the beginning of 2012.

"No decision has been made yet," says Monica. "And before any decisions are made, the post office will consider the effect such a closing would have on the community served, on the employees of the facility and compliance with government policy, while taking into account any economic savings the post office could yield."

One of the previous problems the post office faced was a lack of parking spaces for customers. Initially, there were only four 15-minute parking spaces in front of the building. But recently, that number has been increased to 12 spaces, which has alleviated the parking problem dramatically and will allow for more post office patrons at one time.

Mayor Meeker and other representatives, such as Representatives David Price and Brad Miller, have been in support of keeping the post office open, in addition to outspoken bloggers who have voiced their concerns via blogs and social media. Goodnight, Raleigh! is one example of these blogs, whose writers are encouraging Raleigh citizens to contact local and national representatives to persuade them to support Century Station remaining open.

"This is an icon for the city," says John Morris on the Goodnight, Raleigh! blog. "It represents an advancement of the area immediately following the Civil War, and serves as a destination for down-

town Raleigh residents, visitors, and workers. It should remain open."

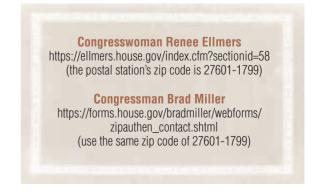
This issue should awaken Raleigh citizens to the fact that they must use the Century Station Post Office in order for it to be economically useful. The decline in revenue is a constant



problem for many post offices throughout the nation, including the Century Station. For it to be economically viable to remain open, more customers using its services is a must. The revenue for the Century Station post office has declined by over \$500,000 in the last four years, even though there were two stamp rate increases during that time period. Raleigh citizens must not just drop off mail, which is free, but rent P.O. boxes or buy postal products and services, such as stamps and priority shipping, in order for it to be sustained financially.

Voice your opinion and contact the following elected officials below, and tell them your opinion on why we should save Century Station. More importantly, we encourage our readers to visit Century Station whenever they're downtown and help us preserve an important part of Raleigh's history.

For more photos of Century Station Post Office, please visit our Facebook photo gallery: http://on.fb.me/centurystation.





Chloe at Brooklyn Heights



Artist Eric McRay at work in Artspace



Alma out downtown at Mosaic



Keith Norvil in his art studio



Alkesh with his daughter and her friend at Artspace for First Friday



Our food editor Brian Adornetto talking shop with Miss Freeda at the Roast Grill while George roasts dogs in the background



State Treasurer Janet Cowell with Robert Kennedy, Jr. at a special NCSU McKimmon Center luncheon

AROUNDTOWN**AROUND**TOWN

The photos below were taken at the Saturday Market at Rebus Works in Boylan Heights. Learn more about the Market on page 6 of this issue.















Strings & Beans at Amra's! Jason Adama (one of our favorite local singers/guitarists) & Larry from Larry's Beans



Josh of Logan's Trading Company & Bob of Ace Hardware in Seaboard Station, both tops at customer service



Some of the gang from O_2 Fitness: Jamie, Doug, Rainey, John, and Sandra

Photos below from the Artreach 4 Kids Artfest held at Natty Greene's • www.artreach4kids.com









AROUNDTOWN**AROUND**TOWN

Photos below from the 2011 South Atlantic Fire Rescue Expo Parade in downtown. To see more photos, visit http://on.fb.me/raleighfire2011 Photos by Thomas M. Way





















State Farmers Market Restaurant

By Brian Adornetto, Food Editor | Photos by Crash Gregg

If you're like me and can eat breakfast any time of the day, you should check out the State Farmers Market Restaurant. Although judging by the line of people waiting for tables, half of Raleigh already has.

The State Farmers Market Restaurant was opened in 1955 by Jackie Watkins (Ed's son of Big Ed's in City Market) and was originally located on Hodges Street,

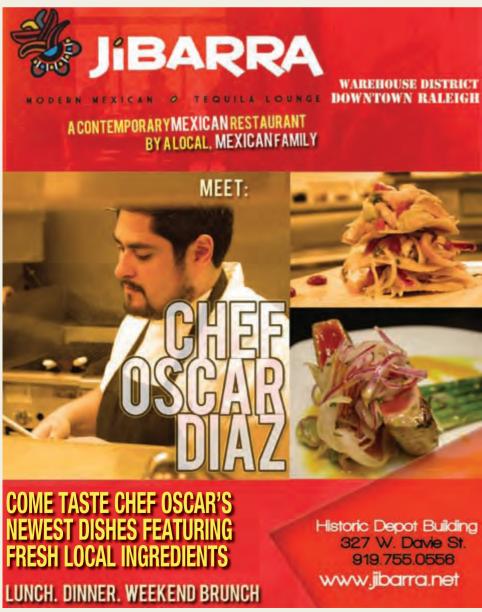
the site of the first State Farmers Market. It—and the entire State Farmers Market—moved to its current location in May of 1991. Gypsy Gilliam (owner of Gypsy's Shiny Diner in Cary) took it over in the summer of 2002 and still offers fresh, home-cooked meals made with many of the assorted

fruits and vegetables that are bought right across the street. In 2003, Gilliam decided to make the restaurant available for parties, meetings and charitable functions during the evening hours when the restaurant is normally closed.

Driving between those two glorious pigs that guard the entrance to the restaurant's parking lot

always brings a smile to my face. There are usually children outside climbing on the antique wagon, horse and tractor while others are checking out the old farm and barn relics from a time long ago. As you pass the excited children, you're hit with a mouth-watering aroma of bacon, sausage, biscuits, and fried chicken.







There are murals and knick knacks on the walls, wooden chickens and stuffed turkeys on shelves, and brightly colored chairs at the tables. The servers are all dressed in overalls and T-shirts that match the brightly-colored chairs. The large windows let in so much light you start to think you're in an open-air barn in

the country, not a restaurant near downtown Raleigh.

Our breakfast tasting consisted of a Garden Fresh Omelet (\$7.49) and a Hot Cake (\$4.49). The big omelet was loaded with bell peppers, mushrooms, onion, cheddar cheese, and tomatoes. The eggs were light and the veggies were crisp. The one hot cake was huge—probably the equivalent of three or four regular pancakes. It was light but a bit dry. Good thing the Sweet Tea (\$1.89) and Coffee (\$1.89) are bottomless.

We continued with a Country Ham Sandwich with Sweet Potato Fries (\$5.99) and a Link Sausage Biscuit (\$3.49). The country ham came on rye bread (toasted, thank you very

much) with lettuce, tomato and mayo. The ham was moist, not overly salty, and delicious. This has now replaced the BLT as my go-to sandwich. The link sausage was perfect—well-seasoned, soft, and moist with supple skin—and served on an oversized warm and buttery biscuit.



Next up was the Fried Chicken (\$8.99). An entire half chicken was lightly battered and fried until it was crunchy and moist and not at all greasy. Our sides were Pickled Beets and Deviled Eggs. The beets were vinegary, salty and a little sweet. The eggs weren't what I'd call deviled; they were extra creamy with a bit of relish mixed in.

For dessert, we tried the Peach Cobbler and Biscuit Pudding. The slightly sweet cobbler was loaded with fresh, ripe peaches and the topping was soft and fluffy. The pudding wasn't what pudding suggests (in the literal sense or that of typical bread pudding). It was a regular sized biscuit, apple slices and raisins covered in an ultra sweet cinnamon-y glaze (think Cinnabon with biscuit dough). I loved it. But what can I tell you, I have a big sweet tooth.

The State Farmers Market Restaurant has good, fresh, old-fashioned home cooking. Whether you're shopping at the Farmers Market or just out running errands, check it out.

You won't be disappointed.

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.



State Farmers Market Restaurant

1240 Farmers Market Drive, Raleigh, NC 919,755.1550 | www.ncsfmr.com

\$\$\$\$

Monday through Saturday: 6am-3pm Sunday: 8am-3pm Meals: Breakfast and lunch Cuisine: Market fresh country cooking Dining Style: Very casual Ambiance: Whimsical barn Noise Level: Loud

Features: Take Out, breakfast all day, outdoor seating, dog-friendly porch, counter seating, vegetarian and vegan-friendly, low-carb options, credit cards, catering, good for groups, kid-friendly

Alcohol: n/a Wireless: n/a

Reservations: Not accepted

Parking: Private lot

Downtowner Tips: Get there early or expect to wait

Recommendations: Country Ham Sandwich, Link Sausage, Dessert, Sweet Potato Fries, Fried Chicken





This 2-day cycling event raises funds to support people living with multiple sclerosis. Each day, cyclists can choose to ride 30, 50, 75 or 100 miles on fully-supported routes. End each day's ride with greetings by cheerful volunteers, a delicious, hot meal, ice cold beverages, and live entertainment.

REGISTER AT MSBIKE.ORG



Brian Adornetto

Raleigh Downtowner Magazine's Food Editor By Melissa Santos



hat I love about food is the way it brings people together, creates memories and gives people a sense of place," says Chef Brian Adornetto. For Brian, that's not just a sentiment or philosophy; it's his business plan as well. His company, Love at First Bite, is centered around catering to people's culinary wishes, be it learning to cook, hosting a party or sharing his memorable dining experiences as the Food Editor of *Raleigh Downtowner Magazine*.

Brian, a New Jersey native, became interested in food and its connection to people at an early age. He had to, seeing as his family has owned a tavern in Jersey City for over three generations. "Working with and serving food is kind of in my blood," he laughs.

While he was raised in a restaurant, he wasn't immediately drawn to being a chef. He instead pursued and earned a Bachelor of Science before discovering that he did, in fact, inherit a passion for food. After graduating from culinary school, Brian worked in several big-name New Jersey restaurants such as Chris's Grill House, Puccini's, Sonoma Grill, and the Hilton at Short Hills, NJ, before moving to North Carolina.

As if that's not impressive enough, he's also cooked at the James Beard House twice. "It was a huge thrill but very humbling. I mean, just think about all of the greats who've stood behind those stoves. The first time I cooked there, I was totally in awe and so nervous. The second time, when I served as a friend's sous chef, I was much more relaxed and actually able to enjoy it and really take it all in. It's something I'll never forget," he says of his experience.

People often think of working in a kitchen as being serious and stressful but, as Brian admits, it can be pretty funny at times. "You know how a lot of people complain that chopping onions make them cry? Well, when I was working for Hilton Hotels, the first thing I saw when I'd walked into the kitchen was the prep station. One day I came in to find one of my prep cooks with his head covered in plastic wrap. I didn't know if he was goofing off or trying to kill himself. So, I ran over to take the wrap off and I saw that he was slicing onions. When I asked him why he was wrapped in plastic he said 'no lágrimas en plástico' (no tears in plastic). The laughter in the kitchen was deafening," he recalls with a big grin.

Even though Brian is from the North, he's settling into the South nicely. Aside from operating Love at First Bite, he also teaches several cooking classes at A Southern Season and Wake Tech. He can show you knife skills and introduce you to new and unique flavor combinations, but his favorite thing to teach is grilling. "I grill everything," he states. "Meatballs, turkeys, cobblers, you name it; even cheese."

He's adjusting to the differences in food culture across the Mason-Dixon line—and he wishes more people would. "I've been really surprised by how many times I hear transplants saying 'I'd never let grits touch my lips' or locals telling me 'Son, we don't eat that way here.' It's a shame," he says. "Both sides are missing out on some really great food. I try to embrace what tastes good, no matter where it's from."

Though Brian has worked hard in his career to establish himself as a professional chef, he lists his family as his proudest achievement. Most days, his schedule is packed, but he always takes the time to whip up something delicious and healthy for his wife and daughters. His advice for other parents? Stock up on a staple, like pasta. "There is always some around, so if I'm hungry and in a hurry, I'll just sauté some vegetables, cook the pasta and in about 20 minutes, we've got a quick, healthy dinner." And all those fresh, nutritious dinners make it okay for him to indulge in fried pickle chips or a Krispy Kreme doughnut every now and then. "Hey, even chefs have guilty pleasures," he confesses with a sly grin.

As busy as his work keeps him, Brian loves it. He enjoys interacting with people and making them as passionate about food as he is. When asked if he'd ever want to share his love with a larger audience, he says "I'd love to have my own show. That's a game changer. The only show I try to follow right now is Top Chef. I've worked with a few chefs that have been on it so that makes kind of fun." Who knows? Maybe one day he'll be among those chefs, too.

Learn more about Brian's personal chef services, available cooking classes, recipes, and more at www.loveatfirstbite.net.

Melissa can be reached for comment at melissa@raleighdowntowner.com.



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Beyona Jiona By Jeff Bramwell

viña cartín



Spain is a major player in the world's production of wine, ranking third behind France and Italy. Although it doesn't offer quite the same enormous diversity in winegrowing regions and grape varieties

as these two powerhouses, there's a lot more to Spanish wine than what lurks on the surface. Most casual wine drinkers are at least somewhat familiar with the wines of Rioja, made predominantly from the Tempranillo grape. Additionally, many more people have enjoyed the plethora of simple, easy-drinking value Tempranillos and Garnachas coming from all over the country. So while Spain remains a popular source for filling up wine racks, it's also been taken for granted a bit when it comes to the country's more interesting, serious offerings. My plan here is to focus on a few of the wines that are unique to Spain, beyond Rioja and those aforementioned delicious yet omnipresent reds from around the country.

Just north of Rioja, in the Basque Country of Spain, you can find Txakoli ("cha-co-lee"), the lightly spritzy and brightly acidic white that has garnered a cult following here in the Triangle. It also comes in an equally tasty rosé version, but either way, it's a deliciously crisp and refreshing compliment to oysters.

Perched just above Portugal along the Atlantic coast is Galicia, or 'Green Spain.' The name is due to the fact that this area experiences an entirely different climate than the stereotypical arid and flat vision that most of us have in our mind when we think of Spain. Damp, rocky vineyards along the coastline and steep, terraced vineyards in the more inland

areas allow for the cultivation of grapes that are altogether different than what grows in the rest of the country. Albariño, from the growing area of Rias Baixas, is the flagship wine for the region. It often has Sauvignon Blanc-like citrus notes and bright acidity, along with pleasantly fresh, unoaked fruit-forward flavors. But it also adds in some appealing notes of pineapple, peach, flowers, and a mineral stoniness. This is a natural match for the endless haul of seafood pulled from the neighboring Atlantic each day.

Further inland in Galicia, the obscure Mencia grape grows in the appellation of Ribeira Sacra, as well as in nearby Bierzo. The grape is capable of conveying a wide-ranging personality, from Pinot Noir-like freshness to a more robust, almost sinister persona, with dark fruit, black tea and tar flavors falling on the nose and palate. My favorite examples of this grape come from the D. Ventura Estate in Ribeira Sacra, where the wines convey great detail, complexity and elegance.

In the northeastern corner of Spain, Catalonia is home to a number of notable wines, from the value-driven Champagne alternative, Cava, to the big and bold reds of Priorat and Montsant. The latter are akin to the rustic reds of the Languedoc-Roussillon, just across the border in France, which utilize many of the same grapes, including Grenache, Carignan, Cabernet, and Merlot. The most unique wines made in Catalonia, though, come from Penedes. Essentially a series of hills, Penedes features dramatic changes in elevation that allow for the cultivation of a wide range of white and red grapes, from Riesling and Gewurztraminer to Tempranillo and Merlot. One of my favorites, the 'Blanc Seleccio' white blend made by the Can Feixes winery, is created using the traditional grapes for Cava production, Xarel-lo, Macabeo and Parellada, along with a bit of Chardonnay. It features Chablis-like chalkiness, combined with flavors of honeydew melon, pear and white peach.

In the very opposite corner of the country, in coastal Andalusia, you'll find the aperitif and dessert wine capi-

tal of Spain: Sherry. Sherry wines must go through a solera system for adequate aging which is essentially a blending system of casks ranging in age from the youngest to the oldest. The blending of younger Sherry into older Sherry results in very high quality, consistent wines that all share a portion (although very small) of the oldest, original vintage of Sherry.

For this reason, Sherries do not have a vintage date, as they are really a blend of many different years. This system is capable of producing a wide range of styles of Sherry, from dry, lightly nutty and oxidized Fino, to darker, slightly off-dry Oloroso, all the way to raisin-infused, sweet, tawny Port-like Pedro Ximenez. These under-utilized wines can cover every part of a meal, from aperitif to main course and dessert.

Jeff Bramwell is a co-owner of The Raleigh Wine Shop (along with fellow wine industry veterans Seth Hoffman and Ryan Fulkerson), located at 126 Glenwood Ave, across Jones St. from 518 West. He is also the author of the recently released cookbook VinoBurger, which combines wine country-inspired recipes for gourmet burgers with wine education. Check out VinoBurger.com for more details or drop Jeff a line at Jeff@TheRaleighWineShop.com.





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Big Boss Brewing Company

BY MICHAEL HANBURY | PHOTOS BY CRASH GREGG

s you first approach the Big Boss Brewing Company and Taphouse, pay special attention to the plants around the front door and surrounding walls. Those are hop bines ascending the building. Although often referred to as vines, hop bines are not truly vines. Bines use stiff hairs to aid in the plants upward growth, while vines attach by means of tendrils and suction. Those bines produce hops that are harvested a few times a season and make their way to any number of Big Boss beers.

Opened just over five years ago by Geoff Lamb and Brewmaster Brad Wynn, Big Boss Brewing Company offers up five beers year round and up to six seasonal selections that run for two months at a time. Beer is brewed twice a day, five days a week by a team of four brewers led by Brad to craft 5,000 barrels a year in Big Boss' 20-barrel brew house. Brewing, kegging,

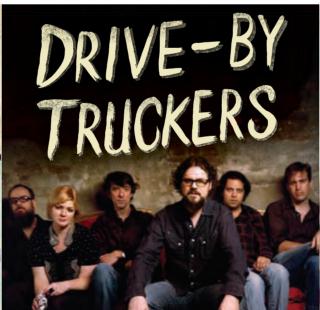
bottling, and packaging all take place under one roof. They recently upgraded to larger brew kettles to brew the equivalent of 100 kegs at a time and also purchased a new German bottling system which will be quicker

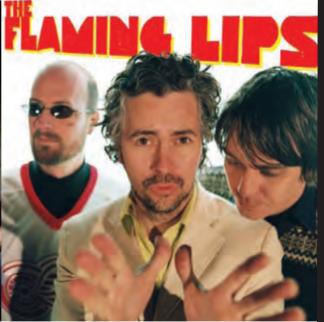


Brewmaster Brad Wynn helps keep quality and consistency first priority at Big Boss.

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and more efficient than their current one. These beers make their way to thirsty beer lovers in Charlotte, Asheville, Winston Salem, Greensboro, and at all respectable establishments in Raleigh and Durham.

Brad's 17 years of brewing experience is evident in the quality and consistency of Big Boss beers. They stress creating the same robust product poured into each and every glass. Brad explains, "We take our time here. Our beers take at

least three weeks to make. Some of the other guys are knocking beers out in seven to eight days, but we just don't want to do that. There is no continuity to those beers. They start out green and then they finish funky, while our beers taste great for three months." Between Brad and the other three brewers, they have over 30 years of experience crafting beers at Big Boss. "Belgian-inspired ales are what I get the most inspiration from. We came out of the gates with our Hell's Belle, which is a 7 percent Belgian ale. We didn't want to do a pale ale, we didn't want to do a blonde ale, and we didn't want to do anything light either. There's nothing light about Big Boss" says Brad.

Their five year-round selections (Angry Angel



Many breweries use pelletized hops to fuel their mash, but Big Boss uses leaf hops in many of their beers for a fuller, deeper flavor.

Kolsch Ale, Hell's Belle Belgian Ale, Bad Penny Brown Ale, Blanco Diablo Belgian Wit, High Roller IPA) are available on draft and in bottles at your favorite local watering holes and grocers. Their seasonal beers currently include Sack Time, Amber Rye, D'Icer Dark Wheat, and Monkey Bizz-ness (a strong Belgian farmhouse ale finished with locally-produced honey). You say you've never seen these Big Boss beer names before? To find these rich and flavorful seasonal beers, you'll have you make your way into their on-site bar,

the Taproom. Having a tavern for customers in the same location where they can hang out and enjoy a beer has become a recent trend with breweries. The Taproom at Big Boss is located upstairs just a few feet away from where the beer is produced. In addition to the seasonal brews, patrons will also find darts, ping pong, a pool table, and a front seat from a '73 Plymouth Duster. The walls are adorned with various airplane and beer paraphernalia and mock aluminum airplane wings painted with the seasonal beer names.

Are you a beer lover with a running problem? Join your fellow runners every Tuesday night for the Big Boss Run Club for a 3.1 mile (5k) or 5 mile

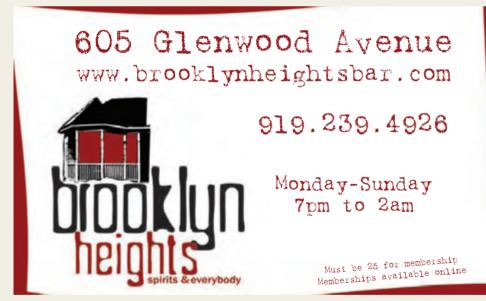
run. The group meets at Big Boss at 7pm and makes its way along the Capital Area Greenway, ending with a visit to the Taproom for a well-deserved post-run beer.

Free brewery tours are led by the brewers the second Saturday of every month at 2pm (no reservations required). The half hour tour will take you through their entire beer-making process. Each attendee is then welcome to sample the Big Boss wares for just \$1 each, with a respectable limit of three per person. Private tours are available in the evenings during the week. For availability, contact the bar manager, jesse@bigbossbrewing.com.



Big Boss Brewing Company

1249-A Wicker Drive, Raleigh, NC 27604 919.834.0045 info@bigbossbrewing.com www.twitter.com/bigbossbeer www.bigbossbrewing.com









LOCAL HISTORY -



A Most Bitter Feud

BY TOMMY RICHEY, RALEIGH CITY MUSEUM

A t present, news sources abound with articles about the bitter and dismal state of United States political affairs. Although it may not amend the situation, a dose of historical perspective might help us endure the worst of it—or at least make us realize that vitriol is nothing new to U.S. politics.

The low point of North Carolina's political life arrived during the turbulent years that followed William Holden's 1868 gubernatorial election. Holden, a Republican, defeated Thomas Samuel Ashe, a member of the Conservative Party that mostly consisted of former Democrats and unapologetic Seces-



William Holden
IMAGE COURTESY NORTH
CAROLINA STATE ARCHIVES

sionists. At that time, the Republican Party primarily advocated the values of pro-industrial business, the Reconstruction Amendments, reconciliation, and-according to some North Carolinians-the northern establishment. Despite an official peace, the Civil War raged when leaders raised issues over historical memory and the future direction of the South. The opponents of Reconstruction were known by their supporters as Redeemers, a coalition that would eventually oust Republican control of southern politics. The removal of Republican Governor William Holden from office arguably represented the first major casualty of opposition to Reconstruction in North Carolina.

To some North Carolinians, Governor Holden was already a controversial figure because of his switch from advocating

Southern rights and the expansion of slavery to assuming a leadership role in the "peace movement," a push for an early honorable peace with the Union. In response to Holden's change of political allegiances, Georgia troops attacked the office of the Standard, Holden's newspaper. Holden's reputation among North Carolinians grew more divisive following his induction to the commonwealth's highest office. As governor, Holden defended the principles of Reconstruction: reconciliation, defense of civil rights and suffrage for African-Americans, industrial growth and institutional reforms. However, some southerners felt that Holden's support for such policies made him a traitorous scalawag. The loudest source for criticism of Governor Holden came from the presses of Josiah Turner, influential editor of the Raleigh Sentinel, Holden's gubernatorial Democrat opponent and Ku Klux Klan sympathizer.

With origins of conflict in newspaper and political rivalry, Holden and Turner reached the peak of mutual hostility while fighting over the crisis of the Ku Klux Klan's stranglehold on political activities in several of North Carolina's counties. Holden declared Caswell and Alamance counties in a state of insurrection because of elected officials' loss of authority and a de facto rule of the Klan. In some cases, the elected officials were members of the Klan. In these counties there was no reliable system of justice for the defense of African-Americans and dissenting voices. With authorization from President Ulysses S. Grant, Governor Holden ordered a state militia ultimately led by George W. Kirk to intervene. Holden made a poor choice with Kirk, a man remembered for his Union raids into western North Carolina during the Civil War. With this memory still fresh in citizens' minds, Josiah Turner characterized Governor Holden as a tyrant overstepping his executive authority through the help of a villainous military leader. In response to what the governor viewed as sedition, Holden ordered the arrest of Turner. This act rallied political opposition and led to the loss of Governor Holden's control of the state. Dubbed the "Kirk-Holden War," actions taken against the Klan were officially censured in a resolution proposed by Frederick Strudwick, erstwhile Klan leader-cum-state representative. Articles

for impeachment included the suspension of habeas corpus, improper funding and use of troops and the unlawful arrest of Josiah Turner. The trial concluded with William Holden resigning his governorship in 1871.

William Holden's demise suspended political progress achieved by Reconstruction and commenced a new era of civil conflict and oppression. During the trial, several prominent African-American citizens of Raleigh drafted an open letter "To the Colored People of North Carolina" that called for support of Governor Holden. Invoking a Biblical story, these citizens compared Holden to Mordecai: "Because he dispersed this murderous host [the Klan], organized by the so-called Conservative party, they propose to destroy him." Beleaguered African-Americans of North Carolina saw Holden as a final bulwark against "impending evil." Given Holden's former sympathy for slave expansion, he was certainly no stainless martyr for equality. However, it seems that his stance against the maleficent activities of the Klan should earn him good credit for posterity.

In a letter defending his actions, William Holden wrote to R.M. Pearson, then Chief Justice of North Carolina's Supreme Court: "I would have been recreant in my duty and faithless to my oath, if I had not exercised the power in the several Counties [sic] which your Honor has been pleased to say I have exercised Constitutionally [sic] and lawfully." The legacy of Holden's governorship remains controversial. In the spring of 2011, state representatives indefinitely deferred voting on a resolution for a posthumous pardon of Governor Holden because of historical disagreement over his governance. It seems that this bitter feud wages on.

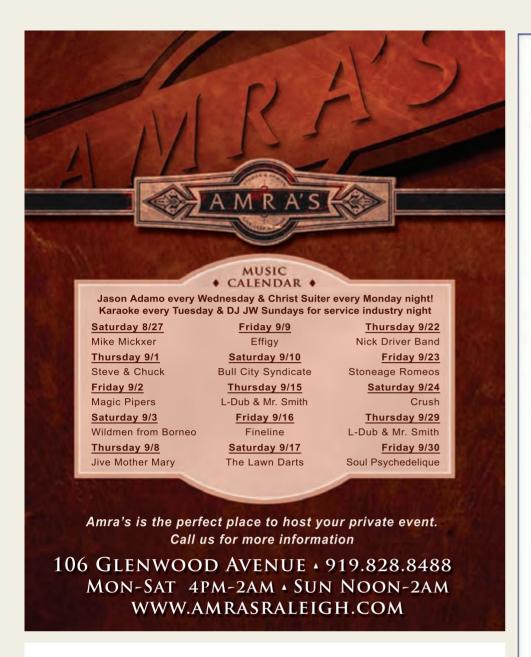
The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm. Tuesday through Friday, and 1pm-4pm on Saturdays. Please call 919.832.3775 or check out their website at www. raleighcitymuseum.org.

SOURCES: Dictionary of NC Biography: http://docsouth.unc.edu/browse/bios/pnoooo761_bio.html Memoirs of W.W. Holden: http://docsouth.unc.edu/fpn/ holden/holden.html

"Address to the Colored People of NC": www.learnnc.org/lp/editions/nchist-civilwar/4813

Posthumous Pardon: www.newsobserver.

com/2011/04/13/1125810/senate-votes-to-pardon-ousted.html



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Ask the Pharmacist



Pharmacists John Johnson and Jamie Freehling work side-by-side at Hamlin Drugs in Raleigh to handle all of the pharmacy needs for several generations of Raleigh customers. Email your pharmacy questions to askthepharmacist@hamlindrug.com.

Q: Are there any "tried and true" old-fashioned remedies that you think have withstood the test of time?

A: We have several customers who will swear by several old-fashioned remedies that we keep stocked in my drug store. Some of them include sweet oil, castor oil, syrup of ipecac and Sloan's Liniment, Lydia Pinkham, Watkins Liniment and SSS Tonic.

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About Hamlin Drugs

Originally opened in 1904 as People's Drug Store and renamed in 1907, Hamlin Drugs on Hargett Street in downtown Raleigh is the oldest African American owned pharmacy in the United States. Pharmacist John Johnson has owned and operated Hamlin Drug Store since 1957, and prides himself in keeping the old-time traditions of hospitality and excellent customer service that the pharmacy was founded on over a century ago. Hamlin Drugs offers free delivery, accepts all major insurance programs including Medicaid and Medicare, and is certified in medication therapy management for the purpose of maximizing better health outcomes for their patients. For more information, visit www.hamlindrug.com, or follow us on Facebook and Twitter @HamlinDrug.

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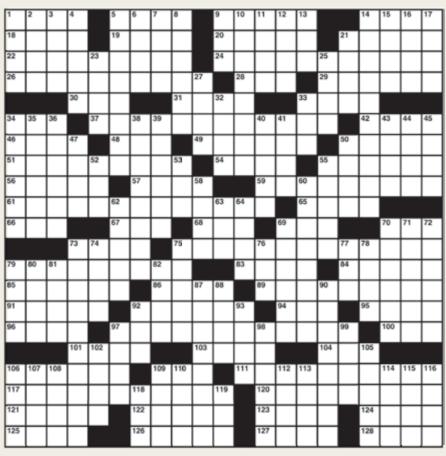
Congratulations to **Teri Connaway** who correctly identified last month's photo as the middle torso of Raleigh's original gangsta Sir Walter Raleigh himself, captured in statue in front of the Raleigh Convention Center (after moving from the corner of the Progress Energy Center for Performing Arts lawn for the Convention Center's grand opening). Check out Sean Kernick's Chari-Tee design of Sir Walt in formal gangsta attire and buy your own T-shirt for charity at https://www.raleighdowntowner.com/tshirts.

Shout out to a few of the other Downtowner readers for correctly identified Where's it @: Monique C. Stokes, John O'Connor, Brenda L. Jeffreys, and Ana Teresa Galizes.

Thanks for entering and try again this month!



MONTHLY CROSSWORD PUZZLE



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By Don Gagliardo and C.C. Burnikel from the Los Angeles Times Edited by Rich Norris and Joyce Nichols Lewis

"SECRET STASH"

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Become an Educated Consumer by Supporting Good Urban Design By Trisha L. Hasch, MUP, Raleigh Urban Design Center



A recent Urban Design lunch forum discussion turned to how the City can ensure good urban design. The presenter and audience commented and reviewed many of the efforts currently

underway to create an *experience of place* in Raleigh's downtown and surrounding communities.

Recent columns in this series have profiled several of the design projects staff at the Urban Design Center are undertaking: Moore Square, New Bern Avenue and Capital Boulevard. While much of the Center's work involves design interventions in public spaces such as parks and streets, we also devote considerable attention to how our plans and codes shape urban form through regulating building placement, open space and sidewalk design.

In this issue's column, we provide a rundown of several activities and sources of additional information in which the City is currently engaged to support good urban design. If you haven't had the opportunity, read the 2030 Comprehensive Plan *Urban Design* element at www.raleighnc.gov/planning. The document provides a foundation for understanding urban design and Raleigh's specific goals as the city moves towards 2030, especially regarding walkability, identity and transit.

For the benefit of introduction to the plan: good design ensures attractive, usable, durable, and adaptable places and is a key element in achieving sustainable development. Good design is indivisible from good planning. Urban design influences the physical form of the city and how residents experience public spaces such as streets, parks, plazas, or squares.

While individual buildings may be attractive in themselves, there are numerous other design elements that contribute to the organization of a space including architectural design, building placement, height, scale, and open space. The cumulative interaction of these design elements and adjacent buildings in organizing

public space is vital for achieving an environment that supports and promotes social interaction.

Raleigh has many of the physical components that contribute to a successful and vibrant city, but it continues to grapple with issues of walkability and identity. The transit network planned for Raleigh's future will be the principal driver of change in the urban form and function of the city. Its effects will be most apparent around proposed rail transit stations, where high-density, mixed-use development will be required by the City.

With the transit station as the focal point, additional design considerations that promote walkability—such as small block lengths, wide sidewalks, mid-block crossings, retail and restaurant uses on the ground floor, and parking garages with wraparound retail—will be encouraged.

Many challenges noted in the 2030 Comprehensive Plan have been under discussion as the City reviews and rewrites its zoning code, which will take the form of a Unified Development Ordinance (UDO). The UDO effectively implements a large number of Comprehensive Plan action items. See the City's web site for the current version under review: www.raleighnc. gov/planning (click on "new Raleigh Code").

Other activities that strengthen Raleigh's *experience of place* include:

Public Realm Study (available soon at www. raleighnc.gov)—The Urban Design Center recently completed an in-house analysis of sidewalk widths, design elements and utilization throughout downtown. The intent of the study is to help guide staff in the future as they make decisions about where capital improvement projects are needed to improve sidewalks, where sidewalk width can be increased through private redevelopment, and where sidewalk width exceptions can be made based on adjacent development character and use patterns.

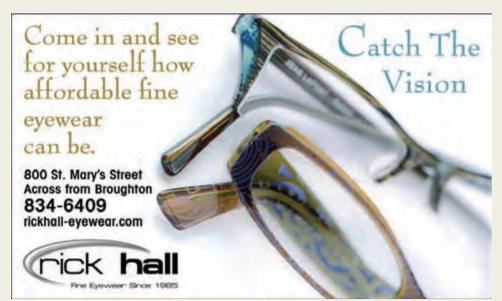
The recently completed Pedestrian Study can be

found at http://1.usa.gov/pedstudy. According to the report, a large pedestrian population uses and navigates the downtown area. The lunch period attracts that largest amount of pedestrian activity as employees, visitors and residents dine out in downtown restaurants and cafes. Fayetteville Street between Hargett and Davie Streets is among the busiest areas, with the block between Hargett and Martin having the highest average of pedestrians per hour over the 11-hour count period. The same block has the highest counts for the morning and lunch periods.

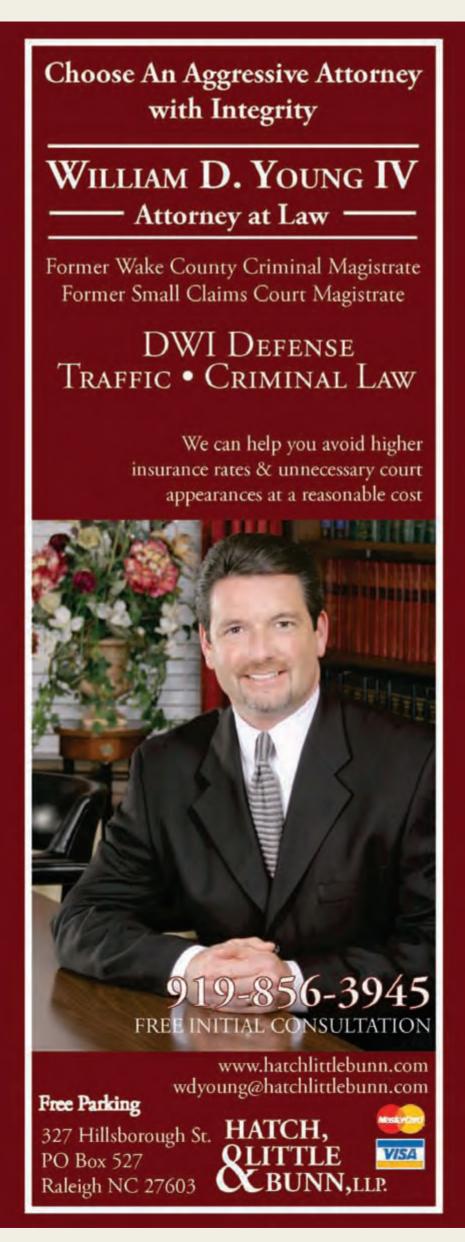


Downtown bicycle rack NCDOT grant, which can be found at http://1.usa.gov/bikerackgrant. The City received a grant from NCDOT to install 75 bicycle racks throughout downtown. The City is working with Downtown Raleigh Alliance to develop a map locator for the new and existing bicycle racks. Prior to this installation there were about 36 racks downtown. With the new inventory we have about 111 racks in downtown. The inverted U racks are designed to accommodate two bicycles so we have the capacity to accommodate 222 bicycles in the Central Business District (CBD). Please follow the link above for more details on the bicycle rack project.

More to come in future issues on design and planning activities that make downtown Raleigh great. ▶











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

Dear Reader,

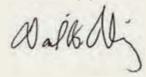
The ability for residents, employees and visitors to efficiently connect to and from urban hubs such as downtown Raleigh is important to the growth and vitality of our region. This edition highlights greenways in Raleigh and what is being planned to help connect existing trails to new areas throughout the city.

The Downtown Raleigh Alliance recently partnered with the City of Raleigh to examine pedestrian traffic in downtown. The objective of a new downtown pedestrian study was to develop a tool that stakeholders and city officials could use to more accurately target growth areas, recruit new retail businesses and help resolve design issues with sidewalks,

streetscapes and pedestrian connectivity to on- and off-street parking locations. We now have a much better understanding of pedestrian movements; for example, more than 2,000 people travel on Fayetteville Street between Hargett and Davie streets during a 15-minute period during lunch time. And during a weekend evening over six hours, over 17,000 people were counted at ten locations on Glenwood Avenue. Pedestrian traffic in downtown Raleigh was even busier during lunch hours than locations in downtown San Diego! For more details, view the report under the Invest tab at www.YouRHere.com.

You will 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.

Please enjoy this issue of the Raleigh Downtowner Magazine.



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August 25-28; September 2-4

Theater in the Park presents Of Mice and Men. Lennie is built like an ox but has the mind of a child. George is slight, shrewd and fast-talking man of the road. Call 831-6936 for ticket information or visit www.theatreinthepark.com.

September 2 (Fri)

First Friday in downtown is one of Raleigh's most popular evening escapes and is a great fun-filled selfguided tour to Raleigh's exciting art, music and dining scene on the first Friday of every month. Use the R-Line for convenience! www.firstfridayraleigh.com

September 3 (Sat)

Trains, Trolleys and Trikes presented by the Raleigh City Museum. Learn the ins and outs of travel! Learn how the evolution of transportation shaped the city of Raleigh. Stop by from 1-4pm to learn basic bicycle maintenance, play with old toy cars, and take on your friends in a classic game of horseshoes. Free admission.

September 3-4 (Sat-Sun)

Second Annual African American Cultural

Festival at City Plaza and along Fayetteville Street. The festival will feature local and national music, theatre, dance and spoken word performances, a juried artist market, marketplace vendors, food vendors and diverse family oriented and child-friendly programming. For more information, contact info@ aacfralwake.org or 919-832-8699, ext. 807.

September 4 (Sun)
Pops in the City at the Raleigh Amphitheater presented by the NC Symphony. Hear Beethoven, Tchaikovsky, John Williams and Andrew Lloyd Webberplus a few memorable marches for good measure. . Visit www.ncsymphony.org or www.raleigh-amphitheater.com for more information.

September 8-11 (Thurs-Sun)

Hopscotch Music Festival in downtown Raleigh. See page 10 of this issue for details.

September 8-25

Burning Coal opens its 2011/2012 season with Lucy Prebble's Enron. For more information, visit www.burningcoal.org

September 15–October 2

The Carolina Ballet presents Black and White Swan in the Fletcher Opera Theater. The program also includes works from the company's vast repertory of more than 100 ballets. For more information call the BalletLine at 919.719.0900 or visit www.carolinaballet.com.

September 15-19 (Thurs-Mon)

Raleigh Racks: Designs on Display on display at the Urban Design Center on Fayetteville Street during First Friday on September 2 and at Sparkcon on September 15-18. This competition aims to generate custom artistic bike rack designs that represent the five distinct districts of downtown, promote public art, and help Raleigh achieve its goal of being a bike-friendly city.

September 15-18 (Thurs-Sun)

SPARKcon celebrates creativity through organizing

an inter-displinary art and design festival and showcase held each September. For 4 days, downtown Raleigh's public spaces, clubs and stages will be filled with art, music, dance, film, fashion, design and more. Visit www.visualartexchange.org for more information.

September 18 (Sun)

La Fiesta del Pueblo 2011 at Moore Square. La Fiesta celebrates and showcases not only popular music and artists, but also cultural art exhibits, traditional dance performances; folk musicians; children's area activities, including crafts, balloons, face-painting, inflatable rides, clowns and puppets. It offers cuisines as diverse as pupusas, paletas, churros, tortillas, tacos al carbón, empanadas and much more.

September 18 (Sun)

The Magnificent Mile Races & Fun Runs are annual charity benefit runs for motor neuron disease. For event information, race times and more, visit www.magmilerace.com.



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