RALEIGH DOWNTOWNER MAGAZINE

VOLUME 8, ISSUE 2

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

FREE



RALEIGHDOWNTOWNERMAGAZINE — VOL. 8, ISSUE 2

features

- 3. 5th Annual Going Green: A Raleigh Smorgasbord
- 18. University: NCSU Team Wins Big at Disney
- 19. Culinary Delights Fill 27th Annual A Toast to the Triangle
- 19. Waste Not, Want Not at New Wilder's Grove Facility
- 22. Local History: Anna Julia Cooper and Her Quiet Crusade

arts & entertainment

- 11. Where's it @?
- 8. @Art: Local Gallery News
- 12. Fall into Spring Fashion

food & wine

- 6. Triangle Dining: Bella Monica
- 16. Nightlife: C. Grace
- 20. Casual Dining: Joel Lane's Public House

business

- 9. From the Publisher
- 23. Downtown Raleigh Ambassadors: Meet Dante Brown
- 25. Designing Great Places: Preserving Raleigh's Future
- 26. Downtown Snapshot From the Downtown Raleigh Alliance

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COVER PHOTO BY THOMAS M. WAY



Puzzle answers from page 27

RALEIGH DOWNTOWNER MAGAZINE

Post Office Box 27603 | Raleigh, NC 27611-7603 www.RaleighDowntowner.com | www.raleigh2.com Please call to schedule an office appointment

919.821.9000

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The Downtowner is a local monthly print magazine dedicated to coverage of downtown Raleigh. Our online publication, www.raleigh2.com, encompasses downtown and the surrounding area. The current print issue, ad rates/media kit, rack locations and archived issues are available at

www.RaleighDowntowner.com

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Second Empire Restaurant Campbell Law School lobby WRAL-TV5 lobby Irregardless Café Char-Grill (sidewalk) Goodnight's Comedy Club Clarion Hotel YMCA Hillsborough Street Theatre in the Park Beansprout Restaurant

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Harris Teeter/Suntrust Bank BB&T Capital Bank Cameron Village Library Village Draft House York Companies Village Deli Great Outdoor Provision Company

GLENWOOD SOUTH

Sullivan's Steakhouse (foyer) 510 Glenwood business foyer 510 Glenwood (sidewalk) Rockford Tesoro Salon Mellow Mushroom Hibernian Sushi Blues / Zely & Ritz (sidewalk) Helios Café (sidewalk) Brueggers Bagels Bada Bing Pizza Salon 21 The Cupcake Bakery Shoppe Primp Salon Fly Salon Lee Hansley Gallery Bliss Salon Revolver Boutique

HISTORIC DISTRICT

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

FIVE POINTS/HAYES BARTON Hayes Barton Pharmacy

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

SEABOARD STATION

O₂ Fitness
Seaboard Wine
18 Seaboard (sidewalk)
Ace Hardware
Galatea
Peace China
Logan Trading Co.

POWERHOUSE DISTRICT

Napper Tandy's 42nd Street Natty Greene's

MOORE SQUARE/CITY MKT.

Tir Na nOg Irish Pub Big Ed's (sidewalk) Troy Mezze

WAREHOUSE DISTRICT Flanders Gallery

Trainers danery
Flying Saucer Bar
The Pit Restaurant
Jibarra Restaurant
Tuscan Blu
Contemporary Art Museum

MIDTOWN/NORTH/OTHER Barnes & Noble (Crabtree)

Sawasdee That Carolina Ballet office Q Shack (North Hills) Glo de Vie Medspa (North Hills) Whole Foods Margaux's

5th Annual Going Green A Raleigh Smorgasbord

f someone were to create the city equivalent of a mood ring, Raleigh's temperament would definitely read green. Last year, Raleigh received the US Chamber of Commerce's annual Siemen's Sustainable Community Award, was listed as one of the top 25 'most electric vehicle-ready' cities in the country, and was named as the nation's number one smart grid cluster by Duke University.

In my exploration of all projects green, I've sampled a proverbial feast of sustainable, eco-friendly delights. Following are just a few of the environmentally-aware projects and companies that are busy paving Raleigh's green brick road.



Raleigh Fire Station 9 has sported a green roof since 2009.

Rainwater Harvesting

We have all been there—those rainy, gray days when all you want to do is curl up in bed with your furry pet and a good book. While most of us have been busy avoiding the rain, however, several Raleighites have been putting gravity-driven wetness to good use. Three years ago, Raleigh's StormWater Utility Division launched a series of rainwater harvesting projects across 11 different fire stations.

As part of this project, cisterns have been placed at each fire station facility to collect rainwater runoff from the stations' rooftops. Instead of going to waste, collected water is used for gardening, training exercises, and washing outdoor equipment. In addition, five of the stations have planted rain gardens, featuring mulched flowerbeds that also capture storm water runoff.

If you're feeling inspired by Raleigh's fire department, but don't want to jump into a burning building anytime soon, you can follow their example of how to recycle water and grow your own home garden. Rain Water Solutions off of Atlantic Avenue and Ace Hardware in Seaboard Station sell a large selection of rain barrels to help you launch your own rainwater harvesting operation. In addition, you can hire Rain Water Solutions to install rain cisterns at your home or office. For more information on how to setup a silver lining for those rainy, gray days, check out: www.RainWaterSolutions.com.

Green Roofing

Hobbits may have been the greatest environmental architects of all time. Turns out having a roof made of grass is not only perfect for eco-camouflage, but the dirt also doubles as an additional layer of insulation, lowering heating and cooling costs. Rooftop gardens capture rainwater, helping to minimize storm water runoff and overflow similarly to the rainwater harvesting systems mentioned previously.

Raleigh is home to a handful of green roofing projects, including the Ralston Arboretum on NCSU's campus. The installation grown atop the A.E. Finley Foundation building is open to the public during normal park hours from 8am to 5pm November through March, and 8am to 8pm April through October. Check it out and consider growing your own green roof this spring.

And leave it to our Raleigh firemen to use water wisely. Fire Station number 9 off Atlantic Avenue donned a living green roof back in 2009. "The green roof essentially acts like a sponge," said Amy Hathaway, a project engineer in the City's Stormwater Utility Division. "When it rains, the engineered soil media and the sedum plants on the roof soak up the rainwater much like a dry sponge soaks up water." The green roof reduces by half the annual amount of rainfall that flows from the top of Fire Station 9. That means less stormwater and fewer pollutants will enter nearby Crabtree Creek. To learn more about the rooftop plant movement check out www.greenroofs.com.

NC Solar Center

Visiting the NCSU Solar Center just outside of the McKimmon building on Gorman Street, I immediately feel like I have entered a 1980's time machine. Only instead of meeting Bill and Ted at the end of this awesome adventure, I am welcomed into a home that is powered by solar panels and an adjacent wind turbine. The TOTAL heating bill per winter for the Solar House averages less than \$70. Now that's a heating bill I can live with. >>>



Solar powered house and charging panel at the NCSU Solar Center.

Built in 1981 by North Carolina State University, the Solar Center, as the name would imply, was initially focused on solar energy technologies. Thanks to significant funding and enthusiasm for the center, however, the building now serves as a clearinghouse, resource support center, and mad science lab for all projects green and sustainable. These include energy audit and efficiency advising, K-12 outreach and education, as well as clean transportation programs and alternative fuel research projects.

Open to the public Monday through Friday, 10am to 2:30pm, the Solar Center is a techie time machine worth visiting. Just stop by or, to schedule a group tour, call 919.515.7085.

Raleigh EV Initiatives

Last year, Raleigh was one of only three cities awarded Project Get Ready status, a national campaign to develop charging infrastructure for electric vehicles. As a result, we hosted the national Plug-In America conference and screened *Revenge of the Electric Car*, a documentary highlighting carmakers' race to create the perfect electric car and win the hearts of green America. Incidentally, the movie is narrated by Tim Robbins of *Durham Bull* fame.



 $Solar-powered\ electric\ vehicle\ charging\ station\ in\ downtown.$ by staff photographer thomas m. way

To anyone who has walked through downtown Raleigh recently, it is no surprise that our city won the bid for this conference: downtown Raleigh features nine charging stations, with two more installations planned for early this year.

Now if only Raleigh would establish the EV equivalent of a citywide zipcar project, I would be happy to dub this numero uno of my top ten reasons why Raleigh is greening the term awesome. Once you purchase your EV powered vehicle, you can find your



Redress Raleigh 2011, designers Amabella Vintage.

By TED GAMMON PHOTOGRAPHY

nearest charging station by visiting www.carstations. com and downloading their free smartphone app. In the interim, *Revenge of the Electric Vehicle* is now available for your viewing pleasure on Hulu and Netflix because the next best thing to driving in an electric vehicle is learning about all the crazy car options about to hit the market.

ReDress Raleigh

Founded by three of the most talented and driven women I've ever met, ReDress Raleigh is now entering its fourth year as North Carolina's largest showcase of environmentally-conscious fashion design. The show, scheduled for April 20th at the Contemporary Art Museum, will feature a slew of independent artists and designers committed to employing eco-friendly fashion practices including using recycled materials and natural fibers and following fair trade guidelines.

In addition to their annual fashion shows, ReDress Raleigh has been helping to revive the thrifting and regifting movements. A few times a year, they host Swap and Shop events, where locals can bring their gently used clothes and trade them for someone else's. The best part of the ReDress events is that all remaining proceeds are donated to charitable organizations helping to clothe women and children worldwide. With everything else we now recycle in Raleigh—electronics, plastics, paper, food—ReDress is helping to prove that recycling our clothes should be added to that list. To get involved with all of this year's excitement, check out www.redressraleigh.com.

Barefoot Press

The turn of the 21st century gave rise to the digital age. Unfortunately, despite what many futurists had predicted, the advent of Apples, Blackberries, and all other electronic 'fruit' did not coincide with the dramatic decline of paper products. Thankfully, companies like Barefoot Press are helping to keep the printing industry environmentally conscious.

Barefoot wins the award for being green before green was mainstream. Founded in 1987, their products not only feature recycled papers and soy inks, but their printing process itself is committed to minimizing environmental impacts; Barefoot uses water-miscible chemicals to clean their presses, and their Raleigh headquarters are housed in a retrofitted

1950's industrial building, featuring bamboo floors and energy efficient appliances. I am not sure which is cooler, the fact that that their floors are made from panda grub, or the fact that their ink is edible. Next time you need to print a flier for your missing cat, or create snazzy new business cards for your next entrepreneurial venture, check out www.Barefootpress.com or visit them at their offices off of Pershing Road.

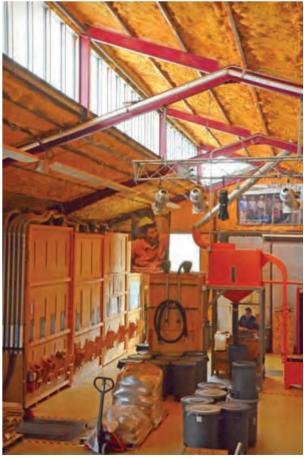
Raleigh Convention Center

The Raleigh Convention Center established itself as the architectural crown jewel of downtown Raleigh 3 years ago when it installed the LED shimmer wall we have all come to know and love. Backlit with 56 lightemitting diodes, the shimmer panels are assembled to create an oak tree that lights up every night. With the constant ebb and flow of conventions, exhibitions and meetings, one can only imagine the energy used to keep the convention center lit and running smoothly.

It turns out the Convention Center has now abated these energy concerns and given itself new reason to sparkle by announcing last week that it has commenced construction of a 500-kilowatt solar energy system. The Center's rooftop system will be the City's largest urban solar installation, to be completed in April, and is estimated to reduce the center's carbon footprint by the equivalent of 100 passenger vehicles a year.

Larry's Beans

This earth-friendly coffee purveyor is another company on my list that employs fair trade practices. Larry's commitment to sustainability extends far beyond



Sunlight-gathering solar clearstory roof inside Larry's Bean's roasting room and warehouse.

BY STAFF PHOTOGRAPHER THOMAS M. WAY

their business practices into practically every element of their coffee producing operation. Along the way, they learned that sun does not just help grow beans, and heat does not just make for a great cup of joe.

At Larry's Beans, they harness the sun's energy via a passive solar clearstory, a giant rooftop window that lets more natural lighting into their facility. In addition, they have installed solar water heating panels, and converted an old school bus to run on used veggie oil (it smells like French fries!). Oil waste is collected from local restaurants, donut shops, and even a peanut roasting facility, and fuels the school bus runs on oil that would otherwise go to waste. As their one and only prized delivery bus, its tour of Raleigh should take some guilt out of our Krispy Kreme consumption.



With all green efforts the City put into the Raleigh Convention Center, it's one of the few LEED Silver certified in the country.

BY CRASH GREGG

So the next time you're enjoying that morning cup of coffee—or for the coffee addicts at the *Downtowner* who depend on our daily pots of Larry's Beans aka *Downtowner* fuel—you can sit back and sip with the knowledge that your coffee, although not always great for your sleep schedule, is definitely benefiting the environment. To find a coffeehouse or market serving Larry's Beans near you, check out www.larrysbeans.com.

Compost Now

For those of us in apartments or with a lack of backyard space, Compost Now is using its army of worms to save landfills across Raleigh. As an avid meat fan with an addiction to cheese, I had always resisted composting believing it to be the stuff of vegetarian folklore, but it turns out thanks to the size and scale Compost Now's giant operation, Raleigh meat lovers can now rejoice in depositing bones, dairy, and even paper products into their compost bins.

With Compost Now, members turn in their bins and a few months later are gifted with high quality soil. Who thought dirt making could ever be this exciting? The best part is, if you have a black thumb and don't have a knack for growing plants, Compost Now will donate your nutrient rich soil to urban farming projects. For more information and to start composting today, check out www.CompostNow.org.

Speaking of urban farming projects, honorable mention goes out to Raleigh City Farm, which launched last year by securing the vacant lot on the corner of Franklin and Blount Streets in Historic Oakwood near the *Downtowner Magazine* office. Although they haven't planted any crops yet, they should be breaking ground later this spring. To help give their Dig Where You Live campaign a jumpstart in 2012, check out raleighcityfarm.com and join us in signing up to get involved.

Jenn Halweil is a writer with an entrepreneurial spirit who weaves together filmmaking, social ventures, and green technology. Send her comments on this article to jennh@raleighdowntowner.com.









919.834.5707

Bella Monica by Brian Adornetto, Food Editor | Photos by Crash Gregg

Not for nothin, but I have to admit that I'm kind of annoyed. Bella Monica has been open for over 10 years, and I'd never heard of the place until this review. Don't get me wrong; we've found a good Italian restaurant or two on our foodie travels with the Downtowner, but you have no idea how much so-called "authentic," "New York Style" and "Old Coun-

try" food I've suffered though over the years. (Let's just say I've had enough fugazzi gravy to fill up a couple of swimming pools.)

Why didn't anyone ever tell me about Bella Monica?! Luckily for you, I don't hold grudges, so I'll tell you how to find this hidden gem. Bella Monica is in the Olde Raleigh Village Shopping Center on Edwards Mill Road at the corner to the left of Harris Teeter. From the



coax it out your server when you're there.

Once you're inside it, you'll be warmly greeted, shown to your table and brought homemade focaccia with olive oil, fresh herbs and roasted onions (*make sure you save some for later). Looking at the wine list, you'll notice it's broken down into style profiles: "Silky and Smooth," "Bold and Spicy" and "Classically Styled" to name a few. Within those headings, you'll see



subdivisions such as "Wines That Will Impress Your Boss," "What Your Fish Should Swim In" and "Sugar, Spice, and Everything Nice." They couldn't make it any easier to identify a bottle that matches your palate. There are also 29 by-the-glass options, and it's no wonder they've won six Wine Spectator Awards.

In addition to Bella Monica's main menu, which features Chef/Owner Corbett Monica's signature dishes as well as his grandmother's classic Italian recipes, there is also a Gluten Free Menu, which offers a wide variety of antipasti, over a dozen entrées and even several flatbreads.

We began our meal with the Mix and Match Bruschette (\$2.50 each). The fava bean, pecorino, lemon, and sage was bright and salty. The roasted tomato, jalapeno and crab hit spicy and sweet notes while the caponata woke the palate with its vinegary, salty brashness. Our antipasti included Tuna Peppers (\$7.99), Roasted Mushrooms (\$11.99), and the "weekend only" Eggplant Rollatini. The hot Italian cherry peppers were stuffed with fresh tuna salad and were magnificent. The local wild mushrooms were roasted with garlic and herbs, tossed with butter



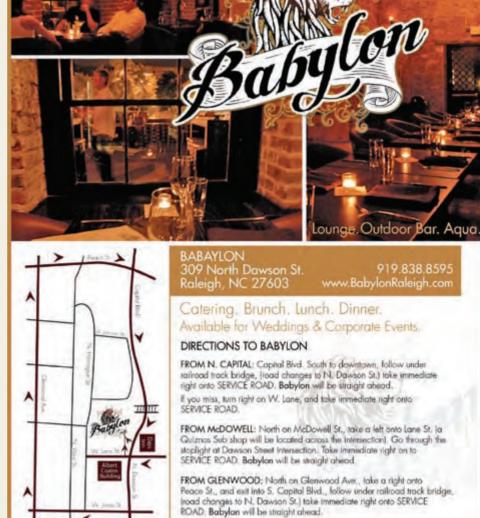


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and Pecorino, and topped with a sunny side up local organic egg. When cutting into the egg, the runny yolk oozed onto the plate and mingled with the butter and cheese to create a rich sauce that I joyfully stirred into the earthy mushrooms. The only way I can

describe it is life-changing. The eggplant was simply the best I've had. The gooey cheese filling was heavenly and the marinara was spot on; it was absolute perfection. Or, to describe it in the words of our gracious host and dinner guest, comanager Trevor Campbell, "Fuggedaboutit."

All the entrees sounded terrific but we finally decided on the Chicken Balsamico (\$16.99), Mussels (\$16.99), Portobello & Sundried Tomato Lasagna (\$16.99), Baked Ziti (\$13.99), and Veal Chop Milanese (\$26.99). All entrees came with a house salad and protein-based entrees came with pasta. The chicken was served with roasted tomatoes, sautéed spinach and honey balsamic sauce. The sweet and vinegary combination was a big hit at our table (*use some of the focaccia

you saved from earlier to sop up that incredible sauce). The tender, juicy mussels were bathed in a mushroom leek crema with sliced ciabatta - all in all, perfectly executed. The glutenfree vegetarian lasagna was impressive. Loaded with spinach, cheese, mushrooms, and sundried



tomatoes, and enveloped in a white wine cream sauce, it was almost too hearty to finish. The ziti, with its bubbling golden mozzarella, fluffy ricotta, and marinara coated pasta, tasted like home.

If you still have focaccia left, you'll finish it here. Our massive chop was pounded thin, breaded, fried crisp, and topped with arugula and tomato. Add a squeeze of lemon and you've got a sublime dinner.

The Crème Brulee Napoleon (\$7) and Chocolate Amore (\$7) completed our meal. Chef Corbett reconstructed the brulee, layering crisp cinnamon sugar crusted phyllo squares with a superb custard. Brilliant. The gluten-free Amore was a dense, fudge-like cake that packed some serious chocolate flavor.

Eating at Bella Monica is like having Sunday dinner at grandma's house in the old country of Italy—tons of really great food, good wine and the company of family and friends. I'm thankful I finally found it; better late than never. Stop by

and discover it for yourself.

Brian is a culinary instructor, food writer and chef. His business, Love at First Bite, LLC, specializes in private cooking classes and intimate dinners. Please visit www.loveatfirstbite.net or reach him at brian@raleighdowntowner.com.

Bella Monica

Olde Raleigh Village Shopping Center 3121-103 Edwards Mill Rd, Raleigh 919.881.9778

Visit www.facebook.com/raleighdowntowner for more photos.

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Monday-Thursday: 11am to 10pm Friday & Saturday: 11am to 11pm

Meals: Lunch, dinner, and Saturday brunch Cuisine: Italian

Atmosphere: A welcoming and cozy trattoria

Dress: Casual

Noise Level: Moderate to high

Service: Knowledgeable, friendly and professional

Features: Vegetarian, low carb, and gluten-free options, take out, heated and covered outdoor seating, bar dining, catering, private party room, kid-friendly, great for families, credit cards accepted

Wine List: Award-winning, all Italian

Alcohol: Beer and wine only

Parking: Huge lot

Reservations: Recommended

Downtowner Tips: Go hungry. All dinners come with a salad and meat, fish, and poultry dinners come with pasta, too! Look for Bella Monica's Flatbread Company Gluten Free Pizzas in your local Harris Teeter, Kroger's and Earthfare. Be sure and make a reservation on the weekends or you might have a long wait ahead of you.

Recommended Dishes: Roasted Mushrooms, Eggplant Rollatini (weekends only), Tuna Poppers, Chicken Balsamico, Baked Ziti, Mussels







Mon-Fri 10-6, Wed & Thu 10-7, Sat 10-5 Walk-ins welcome After hours by appt

Local Gallery News By Max Halperen, Art Editor

Admirers have labeled Howard Sherman's enticing mix of figures in fields of splashy abstraction "explosive," "turbulent," "frenetic," "humorous," and filled with "ultra-colored bombast." At the opening of his current show at the Flanders Gallery, Sherman himself described it as "kinky" and "flaky." As an admirer myself, I find that all of these adjectives ring true. In the best of his late canvases, he mingles a sense of joy and violence, bright color and dark visions, overall clarity and minute breaks in the façade.



The Lobbyist by Howard Sherman, Flanders Gallery. Oil on canvas, 60" x 50"

In "Another Impatient Sucker," one of Sherman's more impressive canvases, a large black oval is surrounded by broad strokes of light blue, pale orange, greens, yellows and, at the bottom, the squashed outline of a figure held by a broad arm and a boot. With white fanglike stripes hanging from above, the dark oval is like a great maw feeding on everything surrounding it. Another mouth (this one tiny, its lower lip covered by silver glitter) floats elsewhere in a mass of pink and orange. Over the roiling mass of paint and splotches, thick black lines bear hints of other figures and more teeth.

Some of the work is relatively sparse but still intense. In "The Lobbyist," a screaming, violently twisted figure is outlined on a field of brushwork and color contrasts. A near rectangle in the center of the canvas contains a second screaming mouth. A scrawl of black marker twists arbitrarily across the top of the canvas in sharp contrast to carefully spaced lines of black and white near the bottom.

The show contains 14 pieces, including six mixed media works on paper, and reveals something of an evolution in Sherman's work over the past few years. Sherman hails from Texas, where he has presented most of his solo and group shows, though he now appears internationally, and his reputation has increased exponentially as he has increased the tensions in his work. He writes of opposing forces including, "the grand gesture to the small drawing, heated anger opposing light humor, heavy mass placed against barren emptiness."

He delights in mixing media—fluorescents, spray paint, markers, ink and glitter on conventional oils and acrylics. The bold "Imagine It's A Gun" has a gold backdrop; yellow streaks lead to a massive yellow center while pudgy hands seem to hold an invisible rifle. Bits of other media spot the canvas.

Sherman will be at Flanders through February.

On the other side of West Street, the Contemporary Art Museum hosts a show of 14 digital experiments-most of them interactive-in "Born Digital." Whatever serious intent it has, I find the show great fun, but with a large dose of mystery. Karolina Sobecka's "All the Universe is Full of the Lives of Perfect Creatures" appears to be a simple mirror but, if one peers into it, an animal peers back: a dog, goat, lion, or rat repeating one's movements — yawn and the dog yawns, turn to the side and so does your canine self. In another interpretation of atypical reflections, Daniel Rozin has placed a large "Snow Mirror" in a darkened space. Move in front of the black and white image of a woodland filling with snow, and your vaguely outlined reflection seems to dissolve as you walk. Stand still and you gradually gain solidity, eerily darkening with time. Nearby, visitors can gently touch the leaves of a group of dangling vines installed by Gregory Lasserre and Anais met den Ancxt, and hear them give voice, the sounds changing as you move among them.

Two installations are far more complex and far more colorful—"Find Each Other" by Channel TWo, and "NetWork" by LoVid—so complex, in fact, that you may find them out of order. For "NetWork," visitors are invited to weave colored wires through a wire loom. On the wall behind the loom, a handmade synthesizer projects bright, flickering lines of the same colors. Touching a series of wired plugs changes the behavior of the lines of light—which I



Snow Mirror by Daniel Rozin, CAM. Computer, custom software, video camera, projector, silk



Chrome Wind *by Dave Wertz, Gallery C. Sculpture, 40"x 44"x 10"*

am told never repeat the same sequence. "Find Each Other" is a kind of game. With two wireless controllers, visitors are invited to stand between two large, constantly shifting landscapes and somehow find each other by creating the same space on both walls, though their images never appear on the screens. Ours is a most unstable world.

"Born Digital" will remain at CAM through April 30.

At Gallery C's recently acquired new quarters on Blount St., Georgia's Bert Beirne is showing a series of remarkable still lives suggestive of the beautiful work of 17th century Flemish and Dutch painters. There also is a dash of 19th century American tromp l'oeil. Many follow a favorite low country pattern—a single shelf holding fruit and, often, a pitcher or glassware against a monochrome wall. There is, however, nothing simple about the technique. With layer after layer of translucent oils, Beirne creates a solid but altogether luminous environment. Although the show ended on Feb. 10, Beirne is an artist you will want to check into. Gallery C's current show includes paintings from

Diane Patton who uses layer after layer of opaque and transparent paint to create her vibrant canvases, and sculptures from Dave Wertz, which are hand fabricated using various combinations of forging and welding of exotic metals and found pieces.

Flanders: www.flandersartgallery.com CAM: www.camraleigh.org Gallery C: www.galleryc.net

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- Ten \$15 gift certificates to NOFO @ the Pig located at 21014 Fairview Road in Five Points. At NOFO, you'll find an eclectic, whimsical mix of furniture,

gifts, antiques, linens, books, lighting, kitchen and household items, toys, and more, plus an awardwinning restaurant downstairs helmed by Chef Pete Gibson. Dine, shop and enjoy! www.nofo.com

- Four \$25 gift certificates to Logan Trading Company located in Seaboard Station, your one-stop shop for garden, yard and much more.
 www.loganstrd.com
- Four \$25 gift certificates to Jibarra Mexican Restaurant in the historic Warehouse District. Traditional Mexican dishes + contemporary presentation = amazing results. www.jibarra.net
- Four free tickets to a **NC Theatre** production worth \$45 each. www.nctheatre.com
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From the Publisher

We pride ourselves on being a very environmentally-aware and energy-conscious business — for starters, the *Downtowner* is printed on recycled paper using environmentally safe water-soluble ink — so we always enjoy researching and writing our "Going Green" issue each year. We're

also rabid recyclers around the office. We have recycling bins for aluminum, plastic and paper; used coffee grounds (of which there are A LOT) go into our vegetable garden out back; the strings used to bundle *Downtowners* for delivery are saved and given to local schools for projects; and leftover wine corks from our events (and, um, a little personal use) are cut into cork bulletin boards for employees and writers to take home. We even make notepads from old office printer paper.

We'd like to say we recycle leftover *Downtowners* each month, but we don't. "Why the heck not?!" you ask? Because there aren't any left! As far as we know,

we're the ONLY large publication in the Triangle with a 100 percent pickup rate. Other popular weeklies barely average a 35 percent pickup rate, and some bi-monthly glossy magazines are lucky if half their issues are picked up from racks. We actually have to hide copies each month

to have available for advertisers, reader requests and posterity. How do we do it? We not only choose busy locations as *Downtowner* distribution spots (now including downtown and the surrounding areas, midtown, north Raleigh, Wake Forest, Cary, and Apex, with a Durham Downtowner coming soon — but that's a whole other story), but we also choose positive, helpful, and interesting articles for each issue.

If you've read the *Downtowner* for the past six years or just the past few months, you'll know that we're heavily involved in our community. There are not many area charity events that we haven't been a media sponsor for, and we've always been a champion for green initiatives, walkable/bikeable living, animal rights, and helping those who can't help themselves. We love downtown, Raleigh and our state, so we make it our mission to do our best to make sure it will be here for generations to come. For all our sakes, we hope our readers feel the same way.

Grath

CRASH GREGG
Publisher, Raleigh Downtowner Magazine
publisher@raleighdowntowner.com

ith over 72,000 readers every month, the Downtowner has more than 864,000 readers per year. Suffice to say we get a LOT of emails and we love reading each and every one. Some ask for recommendations on places to eat, some are looking for venue ideas to host a party or a charity event, others ask about parking or offer story ideas. We work hard to make the Downtowner a worthy publication for everyone in and around Raleigh. We try to cover as many aspects of our downtown as possible from as many viewpoints as we can and we're not ashamed to say our favorite emails are those gushing with reader love. All we ask is you keep 'em comin. Your emails and Larry's Beans coffee are what keep us going day in and day out. Head over to www.raleighdowntowner.com and click on the Sign Up Now button on the center right and join our Reader Rewards giveaways to win free stuff and include a little sumpin' sumpin' about why you like the Downtowner. And yes, we love to hear suggestions, ideas and anything else you'd like to include. We love our readers as much as they love us

"I really enjoy the magazine. My husband and I just moved to Raleigh and found it to be very informative since we know nothing about the area. Now we know exactly what to see and do!"

BRENDA MARGO, RALEIGH 27615 (PICKUP LOCATION: HARRIS TEETER)

"I love the resources in the Downtowner that keep me informed on events in the downtown area plus other relevant news."

JULIE BEAVERS, CARY 27513 (PICKUP LOCATION: DOWNTOWN RALEIGH)

"Great mag. Picked up my first copy last week."

BECKY BRAND'L, RALEIGH 27603 PICKUP LOCATION: ANYWHERE I SEE IT)

"When I visit Raleigh, it'll be nice to have lots of inside information. Thank you for putting the magazine online!"

MARY WELZ, THOUSAND OAKS, CALIFORNIA 91360 (PICKUP LOCATION: ONLINE)

"I love it!!!! I have always been a huge fan of the Independent, but it is AWESOME to have a mag dedicated to just downtown Raleigh! I also like the appearance and layout of the mag! Good Job and THANK

KRISTIN GILMORE, RALEIGH 27603 (PICKUP LOCATION: MELLO MUSHROOM)

"Lots of great information on things going on in the arts."

DAVID RUFFNER, CARY 27519 (PICKUP LOCATION: MUSEUMS IN RALEIGH)

"We hope to move to the Raleigh area in the next few months and were looking for a magazine similar to the Washingtonian (in the Washington DC area) to look for information about restaurants, arts and culture, events, etc. Thanks!"

DANIEL WALTERS, MANASSAS, VA 20109 (PICKUP LOCATION: ONLINE) "So far, so good! I just moved to Raleigh and read my first issue, It's so helpful!"

AMY BALLARD, RALEIGH 27605 (PICKUP LOCATION: GLENWOOD)

"Very Informative!"

KATHY SOMMERFELD, RALEIGH 27604 (PICKUP LOCATION: RESTAURANTS)

"Great magazine. Loved the beer issue!"

SCOTT LASTER, RALEIGH 27607 (PICKUP LOCATION: CAMERON VILLAGE)

"Nice magazine. Appreciate all of the restaurant updates."

KURT LANG, KNIGHTDALE 27545 PICKUP LOCATION: CAMERON VILLAGE)

"It's great to have a downtown paper. I like the writing, intelligent but not stuffy. This is only the 2nd copy I've picked up but plan to keep reading!"

MERRANIE ZELLWEGER, RALEIGH 27604 (PICKUP LOCATION: PERSON STREET PHARMACY)

"Nice mag!"

DAVID WILSON, RALEIGH 27604 (PICKUP LOCATION: SEABOARD)



Where's it @?

Do you know where this photo was taken? Visit www.raleighdowntowner.com/where to send in your answer and you could win a Downtowner T-shirt. We'll select a random winner from the correct answers. (Answers can be the spot where the photo was taken FROM or the SUBJECT of the photo. It's just for fun, so we're not picky).

Don't worry, we have new T-shirt designs coming soon you can order in case you don't win. They're just \$15, with \$7.50 of each shirt going to local charities. Cool shirts for a good cause. What could be better?

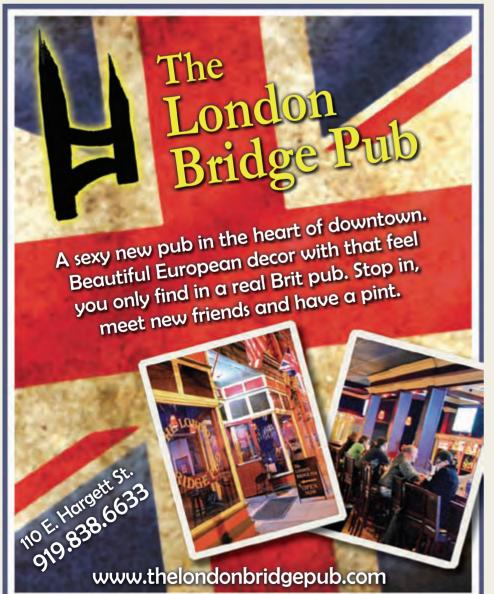




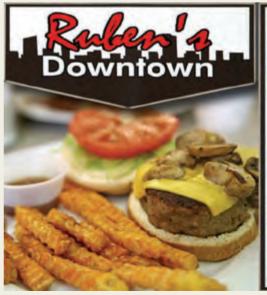
Congratulations to **Irene Pender** who was the first to ID the "Daily Planet" sphere being built in the Green Square complex on W. Jones and N. McDowell. The State of NC project, when finished, will house over 325,000 square feet with a \$100M+ investment, utilizing the most current sustainable design strategies. Housed inside will be a four-story Nature Research Center for the NC Museum of Natural Sciences, office space for 600+ employees of the Dept. of Environmental and Natural Resources, 300

employees of the State Employees Credit Union, and a 700 space parking deck. The project is scheduled for completion in the second quarter of this year. More information on the Daily Planet and Green Square in an upcoming issue of the *Downtowner*.

Our runners up were Jimi McElroy, Mark Staley, William Hyden, Ryan Brown, and Berhanu Enbyale. Thanks for entering and be sure to try again on this month's photo.







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Fall into Spring Fashion By Jessica Siciliano



Melinda shows off one of the hardest hitting spring color trends, "Tangerine Tango," at The Art of Style Boutique in Cameron Village.

> aleigh's resident weather-predicting groundhog, Sir Walter Wally, may have called for six more weeks of winter, but things are starting to warm up here in Raleigh, and residents are starting to show symptoms of a serious case of Spring Fever. It's about time to start thinking about those spring and summer wardrobes. To give our readers a head start, we visited some of our favorite boutiques in the area and asked their style consultants about their predictions for the hottest trends for Spring/Summer 2012. Four fabulous stores gave us their favorite color, silhouette and fabric trends for the coming change in the seasons - just in time to cure our longing for short shorts, mini-dresses and bold, bright colors.

The Art of Style

The Art of Style (TAOS), one of the newest and brightest additions to Cameron Village,

is a boutique that offers men's and women's fashions from around the world as well as from several local designers. They focus on fashionable, functional pieces with unique details to help their clients expose their inner style. Lee and Troy, two TAOS fashion consultants, gave us the rundown on their predictions for the biggest trends for spring. "We've got some bright colors coming up, like mustard and tangerine," says Lee. "I just visited Pantone yesterday so I'm totally up to date on this," she adds with a laugh. Lee is referring to the Pantone Institutes seasonal color palate, which featured a swatch named "Tangerine Tango" that without a doubt will be one of the hottest colors for spring. Wear this saturated shade as a striking pop of color for a chic and trendy look. TAOS employees also predict color blocking as a major trend this season. "The '80s are just refusing to give up, and I think the color blocking is going to be huge," Lee explains. Bold, solid color pieces like a skirt paired with a cardigan are a wearable option for every day. Downtowner style tip: stick to a maximum of three colors to avoid that "Rainbow Brite" look. For women's silhouettes, TAOS is vouching for a boxy, androgynous shape reminiscent of 1950's Dior. Rock this shape with a tunic over skinny jeans or with a mini dress for a more feminine feel.

Fedora

Sara from Fedora in Cameron Village also gave us her predictions for the hottest spring trends. Fedora is stocked wall-to-wall with bright colors, so its no surprise that Sara chose vibrant hues as her top trend for Spring 2012. "Neons are definitely in, but that's not always practical for every day wear, so bright colors along with pastels are going to be really popular," says Sara. Cobalt blue, jungle green and fuchsia are all going to be on the A list, and these bold colors look fantastic as billowing sheer tops and dresses, which Sara predicts will be one of the biggest fabric trends for this season. Although it isn't new, Sara thinks the

ever-chic maxi dress will be a huge front runner as things start to warm up. "It's just so easy to throw on," she says. For the complete look, pair a simple, brightly colored maxi with a bold statement necklace and strappy sandals for a casual spring outfit that easily goes from day to night.

Revolver

Revolver Boutique on Glenwood Avenue South is an upscale consignment and vintage store that features men's and women's fashions, jewelry and art. We sat down with owner Liz and her associate Mollie to discuss their picks for the hottest spring trends. Bright yellow is their favorite pick for a pop of color, but Liz is betting on high voltage neons and demure pastels, as well as big bright patterns and prints. For silhouettes, Liz is looking back in time to the 1920's flapper look with dropped waists and sequins. "I love how the vintage styles really do come back around. It really is a revolving door. And I love getting the vintage items and mixing them with newer things." The girls at Revolver shop by season and keep a keen eye on what's trendy and current. Their shop is



Liz and Mollie at Revolver Boutique styled Melinda in this adorable ensemble of neons, pastels, and mixed prints, three of spring's



Back details, like the bow on this turquoise blouse from Fedora, are a fun and flirty warm weather trend.

stocked with luxury designer labels and one-of-a-kind vintage pieces, which makes mixing and matching classic looks with current styles easy and fun.

Dress

Pamela, owner of the consignment boutique Dress on Wade Avenue, and

her employee Becca also gave us their take on the hard-hitting trends for this season. Becca recommended brightlycolored bottoms with a basic top. Her color picks are bright coral, turquoise, pastels and maybe even a little neon as we get closer to summer. As far as silhouettes, "The skinnies are here to stay," says Becca, referring to those tight-tothe-ankle pants that have been a prevalent trend for the past few seasons. Rock them in a big bold color with a pair of cute flats to ditch your winter blues. "We're seeing a lot of flats versus high heels for this season," says Pamela. As far as textile trends, Dress predicts zigzag knits inspired by Missoni and lots of bold-patterned silks will be the biggest trends for spring and summer. While Dress is labeled as a consignment boutique, they offer a mixture of designer consignment and overstock with a price point of around \$50, so it's the perfect place to stock up on the newest trends as well as wardrobe staples.

Jessica can be reached for stylish comment at jessica@raleighdowntowner.com. Photos from Art of Style Boutique, Fedora, Revolver Boutique, and Wardrobbe. Special thanks to our fashion model Melinda Stike.

Art of Style

Cameron Village | 2032 Cameron St, Raleigh | 919.755.3333 www.theartofstyleboutique.com Mon-Sat 10am-6pm | Sun 1pm-5pm

Fedora

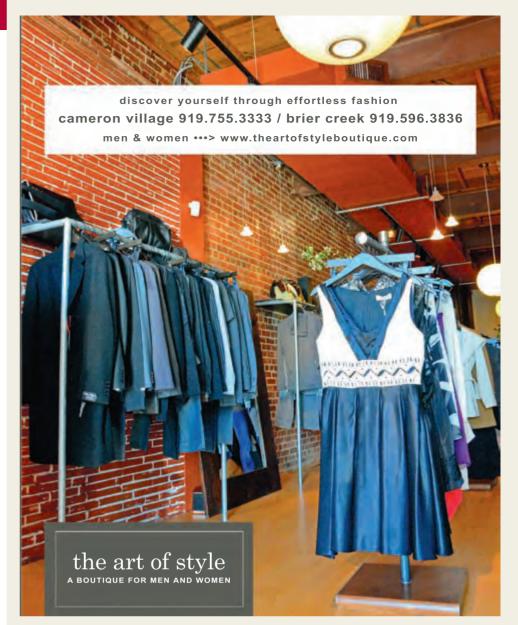
Cameron Village | 419 Daniels St, Raleigh | 919.828.2728 www.fedoraboutique.com Mon-Sat 11am-7pm | Sun 12pm-5pm

Revolver

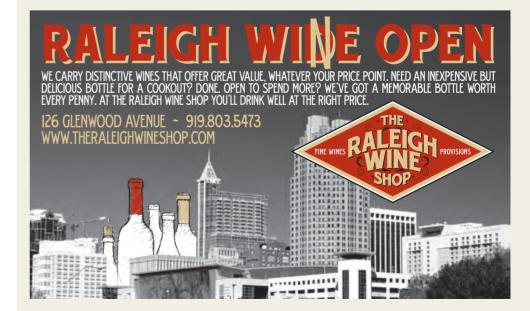
124 Glenwood Ave, Raleigh | 919.834.3053 www.revolverconsignmentboutique.com Mon-Sat 10am-7pm | Sun 1pm-5pm

Dress

3528 Wade Ave, Raleigh | 919.699.6505 www.dressraleigh.com Mon-Fri 10am-7pm | Sat 10am-6pm | Sun 12pm-5pm



















AROUNDTOWN**AROUND**TOWN

Photos from the City of Raleigh Human Relations Awards Banquet. For more photos, visit www.facebook.com/RaleighDowntowner
Photos by Nancy Thomas Photography





























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Performer at the Chinese New Year celebration at the NC State Fairgrounds

Sig Hutchinson and councilman Randy Stagner at the Wake Up Wake County Awards. Congrats to Sig on his award and recent announcement to run for NC Senate!



Heather, Corey and Phillip at the NC Theatre Food Truck Rodeo for the Green Day opening



Artists Jeanne Bessett, Jason Craighead & Tim Simkin @ Gallery A



Sarah, Mollyann, Katy, Kate, and Ben at the IMAX Martinis to the Max (2nd Thursday of each month) www.imaxraleigh.org



C. Grace by Jessica Siciliano | Photos by Thomas M. Way



A new breed of bars is beginning to pop up in downtown Raleigh, and they're far from the average night-spot. These establishments go above and

beyond fruity martinis or PBRs to serve up creative, hand-crafted libations. The newest addition to this special brand of booze-dens is C. Grace, a cocktail-driven lounge with a charming ambiance and drinks delivered with perfect execution.

In the middle of the bumping bass and bright lights of Glenwood South, you'll find C. Grace discreetly hidden next to Café Helios. At the helm is a familiar face, Matthew Bettinger, formerly of Foundation. Bettinger is one of several local bartenders who are reviving classic cocktails and changing the drinking culture in Raleigh. "I would not have considered Raleigh a cocktail town until maybe two-and-a-half or three years ago. People in general are caring more about what they eat and drink and there's a level of appreciation for something that's crafted and presented well," says Bettinger. He defines his customer as someone who is looking to go out and genuinely enjoy their experience.

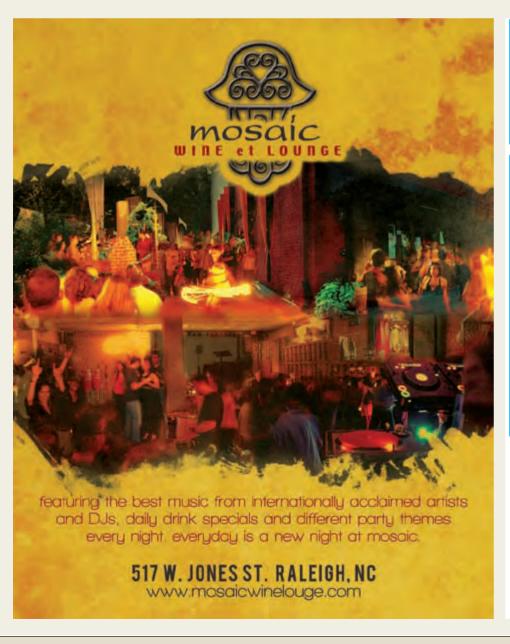
Visit C. Grace (more affectionately known as Grace) and you'll feel like you've been transported away from Raleigh to another time and place. The burlesque-style décor sets the tone for a truly unique drinking experience. For those who visited the space when it was The Bassment or Trim (or Aura for those who have been around for a while), the interior will be nearly unrecognizable; Grace has received a major facelift with lush details, including dark wood accents, plush furniture and crystal chandeliers. Everything



from the staff to the stemware lend to an intimate speakeasy feel that is upscale and luxurious without a hint of pretense. An inset stage framed with red velvet curtains and gold braid has accommodated jazz bands ranging from a two-piece set all the way up to a full six-piece band. On New Years Eve, Grace played host to the *Brouhaha Revue*, a full cabaret dance-style performing troupe.

To give credit where credit is due, Katrina Godwin deserves all the acclaim for the stunning decor that creates the perfect ambiance for a cocktail lounge. Godwin's family has owned the building that houses Grace for years, but this is the first time they have chosen to invest in their own space. The name C. Grace draws its origins from the Godwin's heritage, a tribute to two grandmothers, Catherine and Grace.

While Katrina tackled the interior, the ever-talented Matt Bettinger cultivated a small but comprehensive menu. The bill of fare has four distinct sections, consisting of Fancy Drinks, Classic Drinks, wine, and beer. "Fancy Drinks" was the common name for cocktails before there were cocktails. These hand-crafted concoctions are Bettinger's own





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recipes, house specialties that have been developed with care and expertise. Sensual names like "Her Revenge" and "Lost and Found" are enigmatic and tempting, but their brief descriptions leave much to the imagination. The barkeeps will gladly provide more information about each offering, but sometimes it's more adventurous to just dive in.

The next section, labeled "Classic Drinks", showcases the mainstays, "the cocktails that have stuck around with good reason" according to Bettinger. Familiar favorites like the Sidecar and the

Whiskey Sour are featured here, along with his own favorite, the Negroni. He credits the lasting power of these drinks to what he calls "balance." "For me, the word I always go to when I'm talking about cocktails is balance. I think there is a right cocktail for every occasion as long as it's well balanced," he explains.

If spirits aren't your poison of choice, there is also an inclusive wine list offering several choices of wines by the glass as well as a list of domestic and craft beers that will satisfy almost any drinker. With touches of

919.719.0900 carolinaballet.com



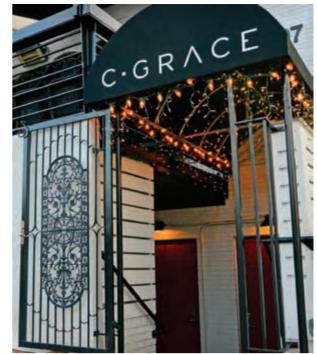
luxury at every turn, an evening at Grace feels like an indulgence, but all cocktail and wine selections on the menu are moderately priced between \$6 and \$11, and beer options range from \$3 to \$5.

If the sumptuous libations and stylish décor haven't lured you into Grace yet, the talented and charming staff should do the trick. Bettinger has put his heart and soul into Grace, just has he does with every

cocktail he creates. Watching him mix a drink is like watching an artist at work; each movement is purposeful and deftly executed, aimed at creating the perfectly

balanced drink. Beyond mixing cocktails, he and his staff slide effortlessly into the other role of a barkeep, providing great conversation along with their stellar service. Bettinger believes that, as long as you care about your product and what you're putting into a drink, bartending has little to do with the cocktails themselves, "For me, bartending is all about interacting with people and that's why I love it."

Open Tuesday through Sunday from 5pm to 2am, C. Grace is the perfect place for a pre-dinner drink or after-dinner aperitif. Stop in, step back



in time, enjoy a good conversation and revel in a truly exceptional experience.

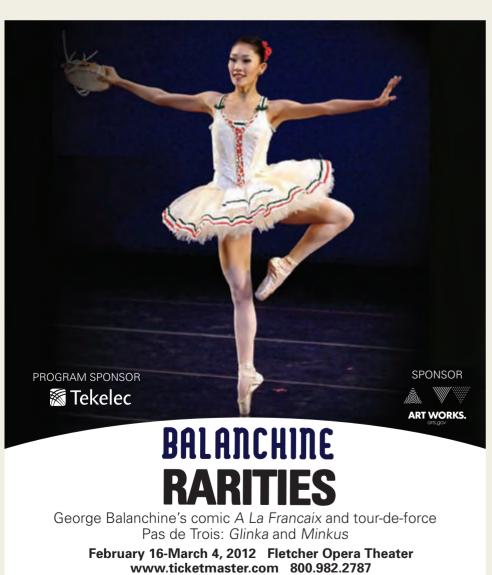
Jessica can be reached for comment at jessica@raleighdowntowner.com.

C. Grace

407 Glenwood Ave, Raleigh | 919.899.3675 For more photos, visit http://on.fb.me/c-grace



Manager Matt Bettinger









NCSU Team Wins Big at Disney

BY MARK HERRING, FROM THE NCSU TECHNICIAN



Michael Habersetzer, a junior in mechanical engineering, grew up as a Disney fanatic. In November of 2011, he found

out he would travel with a group of students to engineer a Disney dream.

The Disney Imagineering ImagiNations competition started 20 years ago and selects teams

and design an entertainment experience in the future," Gaudio explains.

The team, competing against groups from Carnegie Mellon University, Cal Poly Panoma, UC Berkley, Savannah College of Art and Design, and Utah State, developed an original storyline for Disney's proposed lunar resort that follows Mickey Mouse descendent Molly work on their application for the competition. Out of 130 applicant groups, the NCSU crew was selected with five other teams to compete in the finals. In the weeks leading up the competition in Disneyland, the team worked day and night to prepare for the challenge.

The team took off class last week to shadow Disney engineers and creative developers and get a glimpse of the storytelling process.

According to Habersetzer, this single week of learning was far more significant than a semester of lectures.

"The ImagiNations competition is absolutely inspiring, and it's great getting to meet some of the most talented and creative people in the world," Habersetzer says. "The Disney company is one of the best—if not the best—storytelling companies in the world. Getting to look into that process has been amazing."

The glimpse into Disney taught the team about the importance of collaboration in the creative workplace. In addition to the design process, the multi-disciplinary effort includes persuasive and illustrative writing, engineering and product marketing.

For Andy Park, a junior in environmental design in architecture (and the team leader), this multi-disciplinary dialogue was a strength for the team.

"We've been able to complement each other's strengths and build off ideas to make a cohesive project," Park states.

The collaborative effort paid off for the team and, as first-place winners, they'll enjoy \$3,000 in prize money. However, for Habersetzer, the team already had the feeling of triumph even before the final awards ceremony.

"We were selected out of 130 to compete in the finals," Habersetzer says. "Reflecting on that, I feel like we already won."

Now, with first place, Habersetzer's Disney dream is no longer a figment of his imagination.

Mark is the Features Editor for the NCSU Technician and can be reached for comment at features@ technicianonline.com. Read more from the Technician at www.technicianonline.com.



of students to compete to create a Disney park experience that tells a story, integrates stimulating design and can entertain a wide audience.

N.C. State has consistently sent teams to compete in the finals in Glendale, Calif., but Habersetzer and his team were the first to win with their project, "The Mind of Molly Mouse."

Previous NCSU teams proposed designs for the attraction "Fantasia: the Lost Symphony," and original ride, "Mickey's Quest to Magma Mountain."

According to Brian Gaudio, team member and NCSU junior majoring in environmental design in architecture, this year's competition was the first to provide a prompt for teams.

"We were all asked to imagine the year 3011

Mouse as she fights against her evil, super-computer nemesis, Archillion.

This classic story of good versus evil, with the heroine Molly Mouse traveling from the occupied Archillion City to the virtuous world Preclarium to protect it from Archillion, ends with Molly restoring good in Archillion City, according to Habersetzer.

The experience culminates with a battle scene and a declaration of peace.

Kyle Thompson, a senior in aerospace engineering, said the experience depicts a technologically advanced space society that receives a fresh installment of creativity that is rare in the future.

The team got together in September 2011 to

Culinary Delights Fill 27th Annual A Toast to the Triangle

by Brian Van Norman

he longtime Triangle tradition A Toast to the Triangle™ celebrates its 27th anniversary on March 18. For more than a quartercentury, area residents have been enjoying the Toast's culinary delicacies and enchanting atmosphere, all while supporting a great cause—helping children and adults with special needs. This year's event will be held at the North Carolina State University McKimmon Center in Raleigh from 6:00pm to 8:30pm.

In 1986, the first *Toast* raised \$6,000 to help build residential facilities. Since then, it has evolved into the signature fundraising event for the Tammy Lynn Memorial Foundation, Inc., which supports the following programs and services of Tammy Lynn Center for Developmental Disabilities: Community Residential, Early



Childhood Intervention, Respite Care, and non-Medicaid Day Services. Last year, more than 1,000 guests attended, helping raise more than \$139,000 for the Center's programs and services. For the fourth year in a row, Raleigh Downtowner Magazine is a proud media sponsor and will be present for event coverage.

Steve Daniels, ABC11/WTVD news anchor, is serving as honorary chair for this year's festivities. "A Toast to the Triangle is the area's finest celebration of our outstanding chefs and their restaurants," Daniels says. "It is heartwarming to see the community's support for such a fun and important fundraiser."

The Toast offers guests samples from nearly 40 of the Triangle's finest restaurants, caterers and purveyors of fine wines and specialty beers. Cuisine providers also compete in a spirited, yet friendly, competition for one of eight "Best in Show" food and beverage category awards.

Adding to the excitement of the evening is a silent auction, as well as raffles with prizes including vacation packages, artwork, jewelry, sporting goods and more. All auction and raffle items are



donated by organizations from throughout the Triangle. "The outpouring of support from area organizations is astounding," says Mary Freeman, president and CEO of the Tammy Lynn Center for Developmental Disabilities, "This sustained support has played an integral role in the growth of the *Toast* and the Tammy Lynn Center."

Event and ticket information for the 2012 A Toast to the Triangle™ is available online at www. toast2012.org. 📆

Brian Van Norman is a freelance writer and public relations specialist for Articulon. He can be reached at brian@articulon.com.

Waste Not, Want Not at New Wilder's Grove Facility BY ERIN ABRAHAM

With all of the citywide efforts at reducing carbon footprints, gas emissions and recyclable garbage, it's easy to forget about making the processing of our non-recycled waste greener. Luckily for Raleigh, the city just held the grand opening for Wilder's Grove Solid Waste Services Facility, a 24,000 square foot headquarters that trumps its 18,000 square foot

predecessor in both size and sustainability. The facility is designed to use 40 percent less energy than a conventionally built structure of the same size and was built with extreme environmental awareness in mind. Located near the now-closed Wilder's Grove Landfill, the facility finds ways to use and reuse every resource it encounters; as education specialist Bianca Howard told *Downtowner Magazine*, "Dirt excavated from the convention center, the Marriott and even the Green Square project was shipped here as the site was built, so even the dirt's recycled."

The City and developers worked hand in hand to assure that the Wilder's Grove facility had sustainability and local resources in mind. The recycled glass in the floors and countertops

of the facility comes from Raleigh recycling plants, and the mulch used in the building's landscaping is from the nearby yard waste center. Another local aspect of the facility's construction and energy would probably go unnoticed and can be found in the bathrooms. "We're using reclaimed water, which isn't treated to the same standards as drinking water because you're not drinking it," says Howard. "That reused water is being used to

flush the toilets." Reclaimed water is also used in the vehicle wash facility for sanitation trucks and other city fleets.

The solar panels on the roof, which harness enough annual power to meet the energy needs of five average households, were installed by Sundance Power based in Asheville. The sun is also used to full advantage through

the use of solar tubes and plenty of large windows for natural lighting indoors. Carbon dioxide occupancy sensors automatically turn lights and air conditioning on and off based on whether people are in a room or not and the fibers in the carpets were made from recycled plastic bottles. Geothermal wells underneath the parking lot take advantage of the earth's constant temperature to run water through the walls and heat the building in winter and cool it in summer.

With all the green initiatives implemented in Wilder's Grove, Raleigh took another national "first place" when the facility opened its doors as the first solid waste service in America to meet LEED Platinum standards,



Mayor Nancy McFarlane, City Council members and City employees at the ribbon-cutting for the new LEED Platinum certified Wilder's Grove Solid Waste Services Facility.

the absolute pinnacle of sustainability. At Wilder's Grove, Raleigh continues its commitment to being one of the country's greenest cities.

For more photos of this facility on the Downtowner Facebook page, visit http://on.fb.me/wildersgrove and go to http://1.usa.gov/wildersgrovesolid-wasteservices for more infomation on Raleigh's website.

Erin can be reached at erin@raleighdowntowner.com.



Joel Lane's Public House By Brian Adornetto, Food Editor | Photos by Thomas M. Way



oel Lane's Public House — sister company to Fayetteville Street's Isaac Hunter's Oak City Tavern — serves up "tavern fare", a rotating list of local beer and fine whiskey alongside a healthy

dose of local lore. Being somewhat of a history buff, I was immediately intrigued by the namesakes of these two businesses.

As the story goes, it all began when North Carolina was asked to ratify the United States Constitution. Senators from all over the state were called to convene, debate and vote on becoming a part of the new country. At the time, the state capital was New Bern and, for most senators, the trip took several days. Once there, they had to deal with a severe lack of lodging and other amenities. For years, these problems prevented them from reaching a quorum and the legislature knew that this issue was too important to skimp on voting members. So, in 1787, the State General Assembly authorized the moving of the

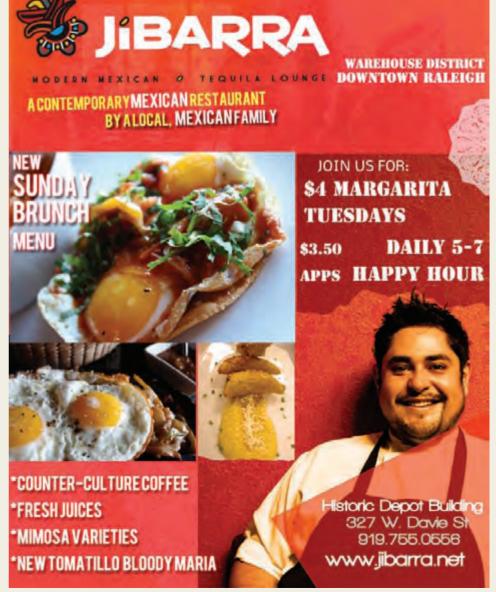


Constitutional Convention and the state capital to a more hospitable and centralized location.

After some discussion, the state senators found that the only place large enough to hold the convention was a tavern owned by Isaac Hunter close to the center of North Carolina. Anyone who traveled across the state knew of Isaac Hunter's Wake Plantation and Tavern as well as his gracious hospitality. And since it had plenty of warm beds and copious amounts of liquor for weary travelers, it was widely recognized as the best stopover in the region.

In 1788, a year prior to North Carolina's ratification of the Constitution, meeting after meeting was held in the tavern and profuse quantities of alcohol were consumed. The senators were so enamored with their new assembly location that they passed a law requiring the new capital of North Carolina to be within ten miles of Isaac Hunter's. Over the course of this convention and the sessions that followed, Senator Joel Lane (who happened to own a large amount of land





near Isaac Hunter's) became quite popular among his peers. Although he had already made something of a name for himself by convincing the state to form a new county as an attempt to loosen the mood during their long nights discussing the perfect location for the capital, he earned a reputation for picking up more than the occasional bill.

When they reconvened there was some lively debating, but ultimately Senator Lane won over any dissenters (some say it was his gratuitous libations). In fact, it took a mere ten days to reach a consensus on the capital's new location. On March 20, 1792, the state purchased a one thousand acre tract of Joel Lane's land and, later that year, the city we now know as Raleigh was born.

While neither establishment is in the location of the original Isaac Hunter's, you've got to love the story and respect the ownership team for keeping it alive. They took it a step further by finding pre-Civil War era replica lanterns to light the Public House and reviving "Cherry Bounce Whisky," Hunter and Lane's preferred cocktail.

The all-day menu is broken down into "Sharables," "Salads," "Tavern Fare," "Joel Lane Wraps," "Sides," and "Dessert." Sharables include Scotch Eggs (\$7), hard boiled eggs

that have been wrapped in ground sausage, breaded, and fried; Loaded Potato Tots (\$6), Joel Lane's version of loaded fries; and Vegetarian Black Bean Nachos (\$7) which are topped with

pepper jack fonduta. Under Tavern Fare, you can choose Joel Lane's Reuben (\$8) served on crunchy pumpernickel bread, Grilled Cheese (\$7) with Muenster, pepper jack, bacon, and bistro sauce, a Monster Veggie Sub (\$7), or Jalapeno Meatball Sandwich (\$8), among others. The Turkey (sliced from a fresh, roasted breast)

Bacon Swiss Wrap (\$7) and Buffalo Chicken Wrap (\$7) with grilled chicken, Muenster, and bleu cheese can be found in the Wraps section. The sandwiches and wraps come with your choice of one side, of which there are a variety, including onion rings (hand battered and fried until golden brown), fries, tots, rice, side salad, steamed veggies, and kettle chips. If you're looking for carbs to go with your lunch, I'd recommend the tots, chips or onion rings. The fries were coated in corn starch and not as good as the other sides. Joel Lane's two most popular desserts are the Fried Blue Ribbon Pound Cake and Raspberry Cheesecake.

Joel Lane's is a fun neighborhood hangout that specializes in good whiskey and classic pub grub. Stop by with a few friends and toast a Cherry Bounce to the original Joel Lane for helping to jumpstart Raleigh's rich history as our state's capital.

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 for comment online at brian@raleighdowntowner.com.

Joel Lane's Public House

410 Glenwood Ave, Raleigh | 919.386.9935 www.joellanes.com | Tw: @JoelLanes FB: www.facebook.com/JoelLanesPub For more photos, visit http://on.fb.me/joellanespics

\$\$\$\$

Tuesday through Sunday: 11:30am-2am

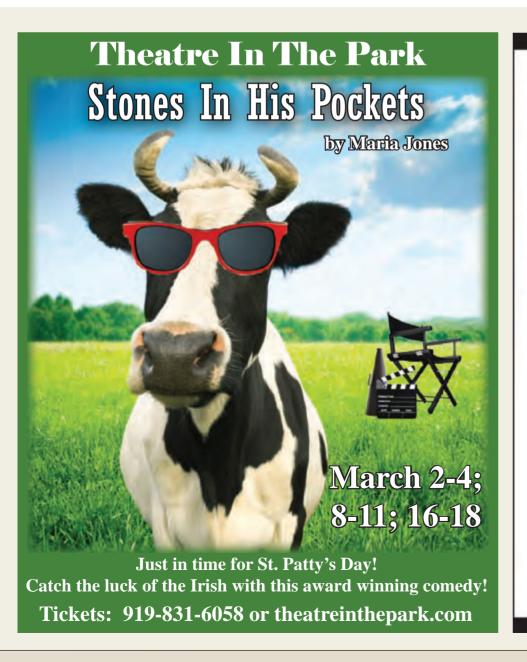
Meals: Lunch, dinner, late night Ambiance: Casual Noise Level: High

Features: Take out, outdoor seating, drink specials, vegetarian and low-carb options, lunch specials, late night, accepts credit cards

Alcohol: Full bar Parking: Lot

Downtowner Tips: Ask about the Jameson Club. Keep your eyes open for whiskey tastings.







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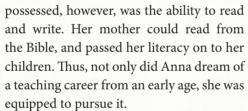
Anna Julia Cooper and Her Quiet Crusade

BY ELIZABETH WEICHEL, RALEIGH CITY MUSEUM

nna Julia Cooper is a name that should be renowned, not just in Raleigh, but throughout the United States. She is quoted on all American passports, as seen at right, but few people actually know who she was or what she accomplished during her long life. She began as a talented and ambitious child enslaved just feet from the State Capitol in Raleigh, and over a lifetime spanning 105 years she moved to Ohio, Washington, D.C., and even Paris, France,

to pursue an education and her dreams of teaching.

When Anna Julia Haywood was born in 1858, the Civil War had not yet started, nor had Abraham Lincoln been elected president. In the eyes of the law, she was still considered someone else's Fabius property — Dr. J. Haywood, Sr.'s property to be specific, whose house can be seen in the background of the many old etchings of the original Capitol building. One unusual advantage Anna



After the Civil War, schools and colleges for African Americans who had newly gained citizenship opened all across the South. Shaw University opened in Raleigh in 1865, followed by St. Augustine's College two years later. Anna was nine years old at this point and, based on her aptitude, she was selected as part of a group being trained as teachers. She spent the next 14 years studying in the more demanding men's classes, including Latin, Greek and advanced mathematics. It was in her Greek lessons where she met George Cooper, whom she married in 1877. George died two years later but, despite her love for him, his passing may have been a blessing in disguise. As a married woman, Anna would most likely not have been encouraged to hold a teaching job, much less pursue her

"The cause of freedom is not the cause of a race or a sect, a party or a class it is the cause of humankind, the very birthright of humanity."

Anna Julia Cooper (printed on all U.S. passports)

education and career at the high levels at which she did.

In search of a higher education than St. Augustine's could offer her, Cooper was accepted to Wilberforce University in

St. Augustine's could offer her, Cooper was accepted to Wilberforce University in Ohio at a sophomore standing in 1881. Wilberforce offered courses open not only to both men and women, but also students of any race. Cooper was one of three African American women in her class. (Another interesting Raleigh/Ohio connection: Mary Jane Patterson, who was born into slavery in Raleigh in 1840, received her bachelor's degree from Oberlin College in Ohio in 1862, becoming the first African American woman in the country with that degree.)

Cooper graduated in 1884 with a degree in mathematics. She had planned on returning to St. Augustine's, where she had been offered a professorship. Unfortunately, the leadership had changed at St. Augustine's, and the new director offered her the position of "teacher in charge of girls" instead of honoring Cooper's previous contract. She opted instead to teach for a year at Wilberforce before again being offered the chance to teach mathematics, Latin and Greek at St. Augustine's. Once back in Raleigh, Cooper dove into community leadership. In 1886, she began an outreach program to establish a local Sabbath school and mission guild. She joined the North Carolina Teachers' Association and signed their "Resolutions on Normal and Collegiate Institute and Report No. 1," which stated that black schools want to raise their performance, but they need to be funded and supported better to do so.

Cooper seemed poised to spend the next several years in Raleigh, but in 1887

Wilberforce granted her a master's degree in mathematics based on her teaching level. That same year, she accepted a position teaching Latin and math at Washington High School in Washington, D.C., an academically-challenging high school for African American students from where she retired in 1930. In the 43 years between, she embarked on a pioneering course, writing and speaking about African American and women's rights (including her most famous book, A Voice from the South by a Black Woman of the South, which helped earn her status as the first black feminist). She co-founded the Colored Woman's League of Washington, D.C. and became the fourth African American woman to receive a Ph.D., from the Sorbonne in Paris.

Cooper died in 1964 at age 105, just before President Lyndon Johnson signed the Civil Rights Act of 1964 and Voting Rights Act of 1965 into law. Her memorial service was held in the chapel at St. Augustine's, and she is buried next to her husband in City Cemetery.

Anna Julia Cooper believed strongly in the power of education to improve the lives of African Americans and women of any race. For information about other important Raleigh figures in the civil rights movement and how the movement has affected and changed our city, please visit the newly re-designed core exhibit, Let Us March On: Raleigh's Journey Toward Civil Rights, permanently displayed in the A.J. Fletcher Gallery at the Raleigh City Museum. The museum is also offering programs about civil rights in Raleigh throughout the month of February, including a presentation from the first African American student to try to integrate Wake County Public Schools on Saturday, Feb. 18, and a book reading from a historically-focused children's author on Saturday, Feb. 25. Admission and programs are free.

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is

open from 10am-4pm. Tuesday through Friday, 1-4pm on Saturdays, and First Fridays 6-9pm. Check out our newest exhibit, Your Place is by His Side: WWI Posters in Raleigh, on display through April 2012. If you have any questions, please call 919.832.3775 or check out our website at www.raleighcitymuseum.org.





Anna Julia Cooper, c.1892 IMAGE COURTESY OF NORTH CAROLINA STATE ARCHIVES

DOWNTOWN RALEIGH Ambassadors

MEET DANTE BROWN

BY JESSICA SICILIANO

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he Downtown Raleigh Ambassadors are the eyes and ears of our city; they keep us safe, pick up litter, and do the all they can to make our Downtown a well-maintained and welcoming place. One of these committed employees is Dante Brown, the Clean Team Leader of the Ambassa-

dors. At just 23 years old, this Garner resident already oversees a team of several men that are devoted to keeping the streets of Downtown Raleigh as immaculate and orderly as possible.

Dante has been with the Ambassador Program for about three and a half years, two of which have been spent as Clean Team leader. Originally from Philadelphia, Brown appreci-

ates the laid-back attitude of Raleigh residents as opposed to the hustle and bustle of Philly. He also loves the Raleigh nightlife, just as you would expect from any other 23-year-old.

He begins work at 7am every day of the week, ready to patrol the streets and make them as pristine as possible. "We focus on trash, stickers and weeds, basically anything that makes the streets and sidewalks look unattractive," says Brown. Just like the other Ambassadors, Dante and his team

are always ready to lend a hand to a stranded motorist by jump-starting a car or helping change a tire. They also provide directions as well as assistance in any other way that they can. "My favorite part of the job is making people happy and just having them come up to you and say thank you for

what you do," he says.

Dante has big dreams, for both the city of Raleigh and himself. "My hopes for Raleigh are that it just keeps building itself up and grows to be what it has the potential to be." As far as his own endeavors, Dante can definitely see himself in Raleigh for the long run, continuing to work with the Ambassadors and make Raleigh a safer and better

place. However, he also has big plans to become a recording artist, and is currently working on a mix tape that he plans to pass on to some friends with serious industry connections. Brown doesn't expect to leave us behind, though, "Hopefully, if something good comes from that then I can give back to the people that told me good job and good luck and supported me along the way."

Jessica can be reached online at jessica@raleighdowntowner.com.

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PRESERVING RALEIGH'S FUTURE

BY MARTHA HOBBS LAUER, PRESERVATION PLANNER, DEPARTMENT OF CITY PLANNING | PHOTOS COURTESY OF CAPITAL CITY CAMERA CLUB



n 1961 City Council recognized the signs; Raleigh was poised to evolve from what was essentially a small government center into the metropolis it is today. Forward-thinking civic leaders established the Raleigh Historic Sites Committee, a citizen-driven commission dedicated to retaining Raleigh's historic resources in concert with the city's development as an urban center. During the past 50 years, the commission has itself evolved, and today the Raleigh Historic Development Commission (RHDC) is celebrating 50 years of preserving Raleigh's past.



RHDC's mission is to identify, preserve, protect, and promote Raleigh's historic resources. During its 50 years as City Council's advisory body in matters related to historic preservation, the commission has achieved a wide-ranging list of accomplishments:

- Early in its history, the commission collaborated in the prevention of a highway that threatened to bisect Oakwood, one of Raleigh's most historic neighborhoods. This effort led to the designation of Oakwood as the first of Raleigh's five local historic overlay districts.
- In addition to local historic districts, RHDC
 has been critical in the listing of 29 neighborhoods in the National Register of Historic Places,
 which affords property owners state and federal
 tax credits for the rehabilitation of contributing
 properties.
- The commission has also been integral in the preservation of 149 Raleigh Historic Landmarks, including the Mordecai House (now a city park),

- the Seaboard Coastline Railroad Building (now state offices), Tucker Carriage House (now a community arts school), and the Dodd-Hinsdale House (now a restaurant).
- RHDC has long been proactive in identifying African American resources. An oral history project completed by the commission in the late 1980s resulted in the award-winning publication *Culture Town: Life in Raleigh's African American Communities* and ultimately led to the 1990 listing of the East Raleigh-South Park as a National Register Historic District. Recently, the commission recommended the designation of a portion of this area, South Person-South Blount, as a local historic overlay district.

The field of historic preservation is continually evolving and the commission has helped to expand the public's perception of our city's historic resources:

- A substantial portion of Raleigh's housing is postwar; the commission-sponsored National Register listing of neighborhoods built between 1945-65 is a first step toward recognizing postwar buildings as a resource worth maintaining.
- Recently, the commission has brought attention to important historic landscapes through an archaeological survey of the Latta House & University Site and the designation of a cemetery as a Raleigh Historic Landmark. Furthermore, the commission's publication, Common Beauty, traced the evolution of historic Moore Square's cultural landscape.

"Looking ahead, the commission is bringing attention to the role of historic preservation as an integral component of sustainability. As architect Carl Elefante has noted, 'we cannot build our way to sustainability; we must conserve our way to it," says Fred Belledin, the Chair of the Raleigh Historic Districts Commission.

The commission invites everyone to join in celebrating its 50th anniversary with a series of events starting this spring. RHDC will delve into the phenomenon of Raleigh's development through "prefab" housing: mail-order homes that were massproduced in the early 1900s by Sears, Roebuck and Company and others. Ordered from a catalog, the

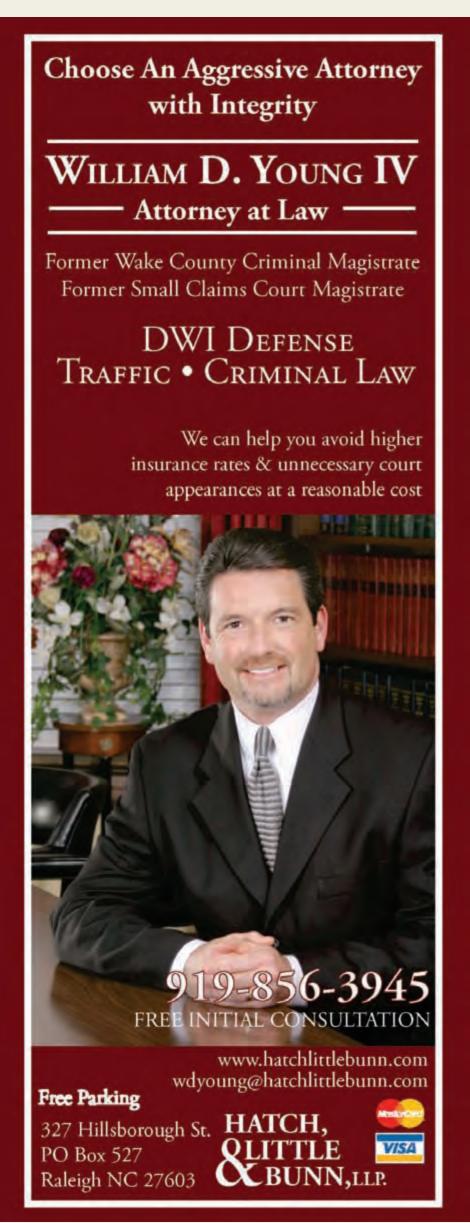
houses (and instructions on how to construct them) were shipped to the buyer in disassembled pieces. In Raleigh, there were also a number of homes developed from plan books drafted by local companies in cooperation with local construction firms. On May 18, in partnership with the Raleigh City Museum, RHDC will present the museum exhibit *Made to Order: Kit Homes in Raleigh.* This event will be followed on May 19 by a lecture featuring Sears Home expert Rosemary Thornton, who will present on Raleigh's collection of Sears Modern Homes. For a one-on-one discussion, meet Rosemary at a book signing at Quail Ridge Books on May 20.



This fall, RHDC will partner with Arts Together and Marbles Kids Museum to host the *This Place Matters* Children's Art Contest. RHDC invites Raleigh's youth to answer the question "*What is your favorite OLD building in Raleigh?*" To launch the event, Arts Together will host two open studios (September 29 and October 7) inviting kids to create works of art to be entered in the contest and a juried art show October 27 at Marbles Kids Museum.

Finally, please join RHDC and its partners in celebrating its 50th at a culminating bash at Marbles Kids Museum on November's First Night. Enjoy art, the Rainbow Dance Company dancers, great food, and more

For more information on RHDC and its events, please visit www.rhdc.org.







Dear Reader,

As spring is right around the corner, we are gearing up for another great season of the Raleigh Downtown Farmers Market at City Plaza. Save the date for this

year's kickoff event, Wednesday April 25th, from 10am-2pm. Features will include a pig pickin' with The Pit, music by Big Head Dog, several new vendors, and other surprises. Stay tuned for more details at www.RaleighEatLocal.com.

The Downtown Raleigh Alliance's mission is to continue the revitalization of downtown by enhancing the investments of the public and private sectors through five performance services: Clean & Safe Ambassadors, Marketing & Events, Economic Development, Public Space Management, and Membership & Advocacy.

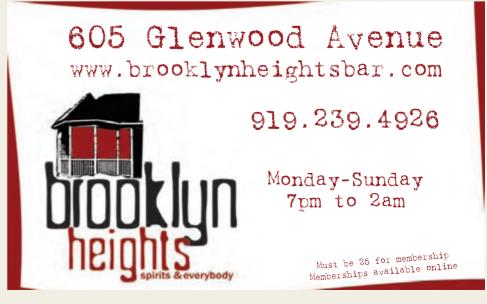
To learn more about downtown events, parking, maps, and the free R-LINE circulator bus visit www.YouRHere.com.

Please enjoy this issue of the Downtowner Magazine.

DAVID DIAZ
President and CEO, Downtown Raleigh Alliance

President and CEO, Downtown Raleigh Alliance www.YouRHere.com









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Feb 16-Mar 4

Thanks to a grant from the NEA, Carolina Ballet is reviving three rarely performed great by George Balanchine. A La Françaix, one of Balanchine's few comic pieces. Playing in rotation are two seldom seen tour-de-force pas de trois, the Glinka and the Minkus. Rounding out the program are Principal Guest Choreographer Lynne Taylor-Corbett's poignant tribute to 9/11, Lost and Found, with live piano by Karl Moraski and Artistic Director Robert Weiss' **Moving Life**, originally created for the unveiling of the new NC Museum of Art. Fletcher Opera Theater. Visit www.carolinaballet.com.

Feb 23 (Thursday)

DRA Annual Meeting and Downtown Awards Ceremony at the Raleigh Convention Center. Networking Reception (5pm); Dinner and Awards Ceremony (6pm). The DRA 2012 Annual Meeting and Downtown Achievement Awards Ceremony celebrating individuals, businesses, and organizations whose contributions are making a significant impact on the revitalization of the city center.

Feb 23 & 24 (Friday & Saturday)

The NC Symphony presents Rachmaninoff's Piano Concerto No. 2. Meymandi Concert Hall. Grant Llewellyn, Music Director. Visit: www.ncsymphony.org.

Mar 2 & 3 (Friday & Saturday)

The NC Symphony presents Art Garfunkel. Winner of five Grammys, Rock and Roll Hall of Fame member and half of one of the most popular singing duos of all time. The incomparable Art Garfunkel joins your Symphony for a night of the very best from his fifty-year career behind the mic. Visit: www.ncsymphony.org.

Mar 2 (Friday)

First Friday Gallery Walk in the downtown Raleigh districts. First Friday of every month. Art, music and dining. Free self-guided tour of local art galleries, art studios, museums, retail, restaurants and alternative art venues. Look for the First Friday Flags to easily locate participating venues. A detailed map/guide will be available at each location.

Mar 3 (Saturday)

St. Paddy's Run Green 8K benefit for the National MS Society. Race starts at 3pm with 3000 runners, post-race party in Moore Square by Tir na nOg with live music, food and beer. www.RunGreen8k.com for more details.

Mar 3 (Saturday)

IRONDOG 5K Run. This is a new event for this area put on by the folks at the NCSU Veterinary School to benefit the IRONDOG, a new charity established for veterinary patients which raises funds through endurance events. You can find more information on the IRONDOG NC chapter on Facebook. The race will start and finish at the NC Museum of Art located at 2110 Blue Ridge Road in Raleigh and will be run on the Greenway trails. Race begins at 2pm. Register at www.active.com/running/raleigh-nc/ irondog-5k-2012.

Mar 8 (Thursday)

Martinis to the Max at the Wells Fargo IMAX® Theatre at Marbles Kids Museum, 5:30pm-8pm. Martinis to the MAX is a monthly happy hour (2nd Thursday of each month) at the Wells Fargo IMAX Theatre at Marbles featuring an inspiring documentary, specialty Marbletinis, beer and wine, and tasty appetizers from Irregardless Café. Event tickets are \$20 per person or \$10 each for IMAX Power Pass holders. All ticketholders must be at least 21 years of age. For more information or to purchase tickets, visit www.imaxraleigh.org/marbletinis. Next Martinis at the Max are April 12 and May 10th.

Mar 10 (Saturday)

Run for the Oaks 5K 8:30 am. Visit http://www. runne com/Race

Mar 15-Apr 1

Carolina Ballet presents The Little Mermaid. Single ticket prices start at only \$25. Visit www.

carolinaballet.com/thelittlemermaid.html for ticket

Mar 16 & 17 (Friday & Saturday)

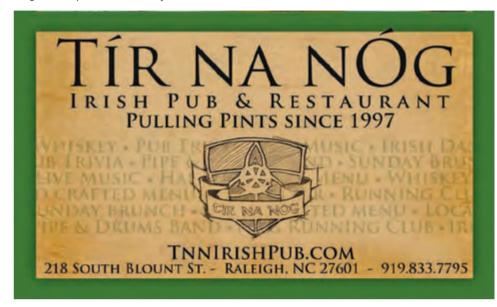
The NC Symphony presents Beethoven's Eighth Symphony at Meymandi Concert Hall. Grant Llewellyn, Music Director. Visit: www.ncsymphony.org.

Mar 17 (Saturday)

The Annual Raleigh St. Patrick's Day Parade in downtown Raleigh begins at noon with Mayor Nancy McFarlane as Grand Marshall. A Wearin' O' the Green Festival will be held in Moore Square immediately following the parade with music and Irish dance, vendors, food, and children's games and activities. To learn more about the parade, be a participant or sponsor, visit www.raleighstpats.org.

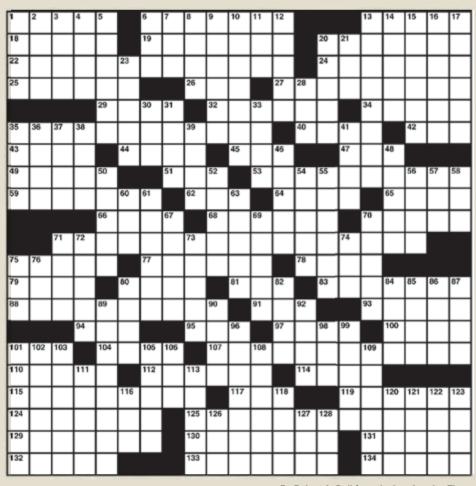
Mar 22 & Mar 23 (Thur and Fri)

Ben Folds rocks out in Raleigh in a two-night return to the NC Symphony. Visit: www.ncsymphony.org.





MONTHLY CROSSWORD PUZZLE



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By Robert A. Doll from the Los Angeles Times Edited by Rich Norris and Joyce Nichols Lewis

FAMILIAR ENDINGS

ACROSS

Bear mascot of the 1980 Moscow **Olympics**

6 Like some dancing

Grunt's position Modern messages

19 Horace's "Ars _

20 Roll player

Memorable 1994

film exhortation Well-fortified, in a way

26 Nail site

Ruthless

29 Q5 mak 32 Intrude Q5 maker

'60s activist Bobby 35

Skipping no pages Spirited horse

42 Nintendo's

Super 43 Game show name

44 Originate (from) 45 Bribe

"The Gold Bug"

author 49 "If you prick us, do

we not ___?": Merchant of Venice' 51 Understood

In detail

59 Feature of many a bad review

Here-there link 64 Pitching staff leaders

65 Have in spades "Hold it!"

NASCAR racer

Mark 70 Penn or Pitt

Defend one's principles bravely

75 He-men

Tunes 78 Needing ice.

maybe "I, Claudius" role

Hard to catch Power tool?

Stock holder? 83

1969 Bob Dylan hit

Fate "Three Coins in the

Fountain" fountain

Baltimore daily

Fa-la link
Maker of PowerCat

soccer shoes

100 Divided sea

Crime show with two spin-offs

104 Wilson's predeces-

107 Lehane crime novel about a

missing girl 110 Lively movement 112 "Twelfth Night"

duke 114 Foe of the Iroquois

Complete

Navig. aid

119 Like many beach bums 124 Sports no-no

Continually
Goes after crus-129 taceans

Access, in a way 131 India's first prime minister

132 SAT segment 133 Paul Anka love song with a Spanish title

134 Bee killer, at times

2 1989 Radio Hall of Fame inductee

Old player 10-time Gold Glove

winner Roberto 6 Loan no.

7 Want ad letters

8 Musical symbol Emperor under

Pope Innocent III Galleys with two

banks of oars Post-ER area

Unofficial Seabees

motto 13 Hardly the macho

type 100 clams

15 Aqaba is its only seaport Corrida cry

Scouting prizes 20 Means to get in

touch High dudgeon Whomps

Adventurers /

documentarians Martin & __ Johnson

Period, e.g. Seals, as a deal

Support, with "up' Hacks

Earthen stewpot 37 Zig or zag 38 Perk recipient

Muscat's land They may include ht. wt., skin color, etc.

Academy teacher 48 Pleistocene, e.g.

Team with a mascot named Uga,

familiarly 52 Bryn Mawr under grads Etcher's supply

Have a __: crave Ex-senator Trent Nitrogen-based

dye Law closing? 58

"Pipe down!"

Crüe-ish? Was relentless, as

69 Shade of blue 70 Secret

Violent anger Admired stars

Georgetown athletes

Fund for later yrs. Irreverent NBC hit

76 Something to take

in the afternoon Best of the stage

Wear a long face Climber's challenge

85 Parade honoree Hunter of fiction 86

Get to 89 Parent/teen stick-

ing point 90 Jellystone Park

bear 92 CRT part 96 Tale starter, per-

haps 98 Scratch : eat on 99 Grab

the run 101 Rupert of "The Reivers'

102 Oldest Rivalry: Virginia/North Carolina annual college football game

103 Lays to rest 105 Dietitian's forte TV: "actuality" 106

network 108 "Piece o' cake!"

Hankers "Beavis and Butt-head" spin-off

113 Elegance

116 Go down a bit Compos mentis

120 No, across the Bering Strait Vintage pop

122 Bring home Put under

Dawn deity NBA stats

a storm 67 Reef ring

Went under

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