

VOLUME 8, ISSUE 3

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

BEST OF DOWNTOWNER AWARDS



Brian discovers a downtown Moroccan paradise by the pool at **BABYLON**



WALK RALEIGH! Downtowners love it (and the City approves it)



COMPAGE

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FREE

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RALEIGHDOWNTOWNERMAGAZINE — VOL. 8, ISSUE 3

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COVER GRAPHIC BY LOCAL DESIGNER BLAIR WOMACK WWW.ITSBLAIR.COM. **KEEP IT LOCAL!**

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

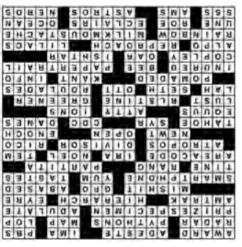
DOWNTOWN CONDOS

The Dawson 222 Condos 510 Glenwood Park Devereux The Cotton Mill The Paramount Palladium Plaza

The Hudson West at North **RBC** Plaza 712 Tucker

DOWNTOWN

In all Raleigh Rickshaws Wake County Courthouse Raleigh City Council Building Raleigh Chamber of Commerce Office of the Secretary of State North Carolina Theatre office Raleigh Memorial box office Raleigh Urban Design Center Empire Properties Raleigh City Museum Downtown Raleigh Alliance Raleigh Times Bar Sitti Hamlin Drugs Morning Times French | West | Vaughn



Puzzle answers from page 27

Mahler Gallery Landmark Tavern Sheraton Hotel info desk Progress Energy building lobby Cooper's BBQ Capital City Club Jounge Progress Energy Building shop bu•ku Carolina Café Crema Spize Café Busy Bee Boylan Bridge Brewpub Raleigh Visitors Center Capital Bank HILLSBOROUGH ST./NCSU

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

CAMERON VILLAGE 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 fover 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 Flv Salon Lee Hansley Gallery Bliss Salon Revolver Boutique

ASSIS

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



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

SEABOARD STATION 02 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.

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

WAREHOUSE DISTRICT

Flanders Gallery Flying Saucer Bar The Pit Restaurant Jibarra Restaurant Tuscan Blu Contemporary Art Museum

MIDTOWN/NORTH/OTHER

Barnes & Noble (Crabtree) Sawasdee Thai Carolina Ballet office Q Shack (North Hills) Glo de Vie Medspa (North Hills) Whole Foods Margaux's



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www.RaleighDowntowner.com

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Welcome to the Second Annual Best of Downtowner Awards issue.

This year, we decided to do things a little differently; with all the great restaurants, businesses and people all over our city, we thought we'd open up the voting to all of Wake County instead of just downtown. The expanded area brought in lots of new entries and almost twice as many votes as last year's contest.

There were lots of businesses and people we suspected might win, but there were also a few surprises in the results as businesses and people rallied for votes from their friends and customers through emails, tweets and Facebook posts. It's all part of the voting process, so congratulations to everyone who spent time promoting their biz. It all pays off in the end.

Read through the list of winners and make plans to check out new places that you haven't visited before. Discover a new restaurant, have a drink with friends at a hidden bar you didn't know about, spend a weekend shopping at a cool boutique, or make notes for business services you might need soon.

Congratulations again to all of the Best of Downtowner Award winners! You're what makes this one of the best places to live, work, drink, and dine anywhere in the country. It just gets better and better every year.

> Following are all the voting questions, broken down into five categories: Food! (your favorite dishes), **Dining** (your absolute favorite restaurants, bakeries, coffee hangouts), Goods & Services (everything you like to use and do), Shopping (where you go to get your shopping fix), Local People, and Out & About (all your favorite places to go out, listen to music, have drinks, get fit, and more). If you want to learn more about any of our winners, check out the online version at www.WeLoveDowntown.com where you'll be able to click on each winner's name for a link to their website. Pick a category winner that you haven't tried and go check 'em out. That's what the *list is for! A tie in the voting are* marked with an \mathfrak{C} when entries had less than 20 votes difference.

FOOD!

Best Appetizer

1. BBQ Pork Nachos at **Raleigh Times**

2. BBQ Shrimp at Battistella's

3. Hangover Tots at Draft Carolina Burgers & Beers

Best Bloody Mary

- 1. NOFO
- 2. Battistella's
- Capital Club 16 3. & Raleigh Times

Best BBQ

- 1. The Pit
- 2. Clyde Cooper's BBQ
- 3. Ole Time BBQ

Ashley Christensen's new restaurant Chuck's put the awesome back in chuck. Article photos by Thomas M. Way

Best Burger

- 1. Chuck's
- 2. Mojoe's Burger Joint
- 3. Draft Carolina Burgers & Beers 🔗 Tribeca Tavern

Best Wings

- 1. Woody's at City Market
- 2. Clyde Cooper's BBQ
- 3. Draft Carolina Burgers & Beers

Best Fried Chicken

- 1. Beasley's Chicken and Honey
- 2. Clyde Cooper's BBQ 🔗
- The Pit 3. Bojangle's

Best French Fries

- 1. Raleigh Times
- 2. Ruben's Downtown
- 3. Chuck's

Best Grilled Cheese

- 1. The Borough
- Raleigh Times 2.
- 3. Twisted Fork

Best Hot Dog

- 1. Roast Grill
- 2. Snoopy's
- 3. Char-Grill

Best Hushpuppies

- 1. Clyde Cooper's BBQ
- 2. 42nd Street Oyster Bar
- 3. The Pit

>>>

Best Mac & Cheese

Porter's Tavern

1. Jibarra Modern Mexican

(now called Centro)

Calavera Empanada & Tequila Bar

2. Dos Taquitos Centro

1. Poole's Diner

Best Margarita

2. The Pit

3.

3.

- **Best Martini** 1. Sullivan's Steakhouse
- 2. Fox Liquor Lounge
- 3. Sono 🔗 Battistella's

Best Milkshake

- Cook-Out 1
- 2. Char-Grill
- 3. Chuck's

Best Pizza

- 1. Lilly's Pizza
- 2. Mellow Mushroom
- 3. Moonlight Pizza



Best Ice Cream

1. Fresh

2. Crema

3.



You'll find the Best Margarita at Jibarra Modern Mexican

Best Sandwich 1. ABC (apple-bacon-cheddar)

- from Rockford
- 2. Spicy Turkey from Remedy Diner
- 3. Cuban from Raleigh Times

Best Steak

- 1. Sullivan's Steakhouse
- 2. The Angus Barn
- 3. Ruth's Chris Steak House

Best Sushi

- 1. Waraji Japanese Restaurant
- 2. Sono
- 3. Mura

Best Asian Restaurant

- 1. Five Star
- 2. David's Dumpling & Noodle Bar
- 3. Sono

Best Bakery

- 1. Neomonde
- 2 The Cupcake Shoppe
- 3 La Farm

Best Beer Selection

- 1. Flying Saucer
- 2. Tyler's Taproom
- 3. Raleigh Times

Best Breakfast

- 1. Big Ed's City Market
- 2. Flying Biscuit
- 3. Briggs

Best Brunch

- 1. Poole's Diner
- 2. Battistella's
- 3. Humble Pie

Best Champion of Local

Ingredients 1. Poole's Diner

- Market Restaurant
- 3. Zely & Ritz

Best Coffee Shop

1. Helios

2. Morning Times

3. Third Place 🔗 Benelux

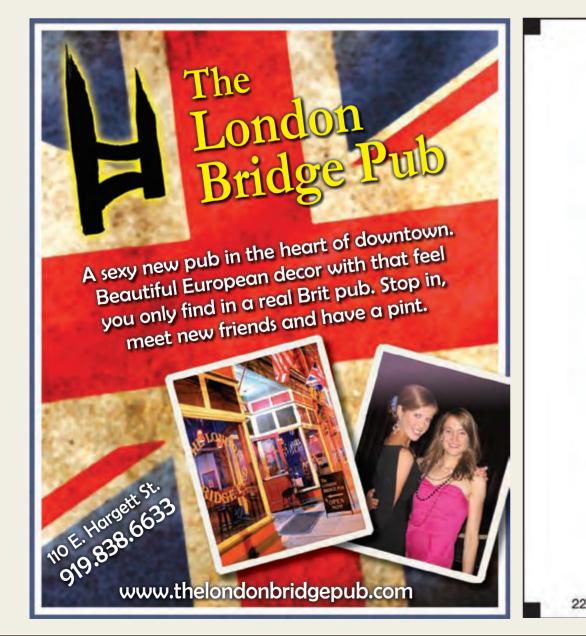
Best Comfort/Southern Food

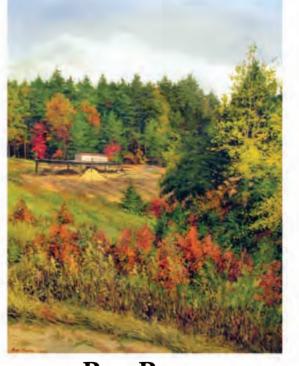
- 1. Clyde Cooper's BBQ
- 2. The Pit
- 3. Poole's Diner 🖒 Big Ed's City Market

Best Dessert

- 1. Hayes Barton
- 2. Clyde Cooper's BBQ
- 3 Twisted Fork 🔗 Battistella's







Ben Berns Landscape drawings & paintings 26 February - 7 April 2012



225 Glenwood Avenue 828.7557 leehansleygallery.com

Best Dog-Friendly Patio

- 1. Boylan Bridge Brewpub
- 2. Raleigh Times
- 3. Flying Saucer

Best Family-Friendly Restaurant

- 1. Mellow Mushroom
- 2. Clyde Cooper's BBQ
- 3. The Pit

Best Food Truck

- 1. Klausie's Pizza
- 2. Only Burger
- 3. Kokyu 🔗 Chirba Chirba

Best Healthy Menu

- 1. Remedy Diner
- 2. Irregardless Café
- 3. Market Restaurant & Zoe's Kitchen

DINING

Best Italian Restaurant

- 1. Bella Monica
- 2. Gravy
- 3. Vic's Ristorante Italiano



Pizza from Troy Mezze, Best Mediterranean Restaurant runner up

Best Mexican/Spanish

1. Dos Taquitos Centro

Best New Restaurant

Opened in 2011

1. Battistella's

(now called Centro)

2. Jibarra Modern Mexican

3. El Rodeo Mexican Restaurant

2. Beasley's Chicken + Honey

Restaurant

Best Late Night Eats

1. Raleigh Times

- 2. Calavera Empanada & Tequila Bar
- 3. Snoopy's

Best Mediterranean/Middle Eastern Restaurant

- 1. Neomonde Bakery & Deli
- 2. Troy Mezze Lounge
- 3. Sitti Authentic Lebanese

rand Openin

NATURE RESEARCH CENTER

FRIDAY, APRIL 13

7 PM TO 1 AM

Vic's Ristoranto Itali

ezze Lounge thentic Lebanese

Calavera Empanada & Tequila Bar & Draft Carolina Burgers & Beers

Best Restaurant for a Business Lunch

- 1. 18 Seaboard
- 2. The Mint Restaurant 🔗
- The Rockford
- 3. Battistella's

Best Restaurant for a Romantic Dinner

- 1. Second Empire
- 2 Sullivan's Steakhouse & bu∙ku
- 3 Battistella's

Best Quick Lunch

- 1. Clyde Cooper's BBQ
- 2. Spize Café
- 3. Calavera Empanada & Tequila Bar

Best Seafood Restaurant

- 1. 42nd Street Oyster Bar
- 2. 18 Seaboard
 - 3. NC Farmer's Market Seafood Restaurant

>>>

Get an exclusive first peek at the North Carolina Museum of Natural Sciences' new wing.

EXPLORE its wonders and mingle with

internationally recognized scientists at this

fabulous celebration complete with SCRUMPTIOUS FOOD,

an OPEN BAR and GREAT ENTERTAINMENT.

For more information about the Grand Opening Gala and the After Party and to purchase tickets visit naturesearch.org/gala or call 919.733.7450 x212.

NORTH CAROLINA MUSEUM of NATURAL SCIENCES DOWNTOWN RALEIGH 2012: OUT Universe is EXPANDING.



Zeli & Ritz is well-known for being the Best Champion of Local Ingredients

Best Service/Friendliest Staff

- 1. Clyde Cooper's BBQ
- 2. Battistella's
- 3. Sitti Authentic Lebanese

Best Vegetarian Menu

- 1. Remedy Diner
- 2. Irregardless Café
- 3. Bella Monica

Best Wine List

- 1. Angus Barn
- 2. Second Empire
- 3. Sullivan's Steakhouse

Best Catering Company

- 1. Rocky Top Catering
- 2. Clyde Cooper's BBQ
- 3. Square Rabbit

GOODS & SERVICES

Best Dental Practice

1. Rebecca Schmorr/ Glenwood Smiles

6

- 2. Arrick & Associates, DDS
- 3. Carolina Dental Arts

Best Florist

- 1. Fallon's Creative Flowers
- 2. Kelly Odom Flowers
- 3. Carlton's Flowers

Best Hair Salon

- 1. Bottega (A Hair Studio)
- 2 Atomic 👉 Douglas Carroll
- 3. Mitchell's Hair Styling

Best Hotel

- 1. Marriott City Center
- 2. The Umstead Hotel & Spa
- 3. Renaissance Raleigh North Hills

Best Law Firm

- 1. Poyner & Spruill, LLP
- 2. Hatch Little & Bunn
- 3. Williams Mullen

Best Limousine/Car Service

- 1. White Horse Transportation
- 2. All-Points Personal Transportation
- 3. Road Trip Private Transportation

Best Place To Work Out

- 1. YMCA
- 2. 0, Fitness
- 3. Heat Studios

Best Plastic Surgeon Office

- 1. Schwarz Plastic Surgery
- 2. Cynthia Gregg, MD
- 3. Michael Law Aesthetic Plastic Surgery

Best Real Estate Agency

- 1. Golden Oak
- 2. Citygate
- 3. Coldwell Banker



Bottega Salon staff cutting up for their Best Hair Salon photo.

Best Spa

1. The Umstead Hotel & Spa

Best Place to Buy Wine 1. The Raleigh Wine Shop

2. Seaboard Wine

Best Plant Nurserv

1. Logan's One-Stop Garden Shop

Best Vintage/Consignment Shop

Art of Style Boutique won awards for

Best Men's & Women's Fashions

LOCAL PEOPLE

SfL+a Architects, Robbie Ferris

1. Bill Young, Hatch Little & Bunn,

3. Ben Cochran, Hardison & Cochran

 Bobby Covais at Raleigh Times Jay Winfrey at Raleigh Times

1. Mike Reid at Havana Deluxe

3. Matt Bettinger at C. Grace

2. Ralph DiLeone, DiLeone

Law Group, PC

Best Bartender

1. Frank Harmon Architect PA

Best Women's Fashions

1. Fab'rik 🖒 Revolver

2. Art of Style

Best Architect

3. Clearscapes PA

Best Attorney

LLP

2

3. Scout & Molly's

2. Atlantic Ave Orchid & Garden

3. Total Wine

Center

3. Plow & Hearth

Revolver

Father & Son

1

2.

3. Dress

- 2. Douglas Carroll Salon
- 3. Synergy Spa

Best Tattoo Parlor

- 1. Blue Flame
- 2. Phoenix
- 3. Oak City

Best Veterinary Office

- 1. Care First (Oberlin)
- 2. Falls Village
- 3 NCSU Vet School & Hayes Barton

Best Yoga/Pilates Studio

- 1. Open Door Yoga
- 2. Blue Lotus 🔗 Evolve Movement
- 3. Studio Hargett

SHOPPING

Best Antique Shop

- 1. Father & Son Antiques
- 2. Hunt & Gather Fine Estate
- Furnishings
- 3. Fairgrounds Flea Market

Best Art Gallery

- 1. Artspace
- 2. Flanders Gallery
- 3 Contemporary Art Museum (CAM) *↔* NC Museum of Art

Best Furniture Store

- 1. Nowell's Contemporary Furniture
- 2. Shelton's Furniture Co.
- 3 Father & Son

Best Gift Shop

- 1. NOFO
- 2. Accipiter
- 3 Ten Thousand Villages

Best Hardware Store

- 1. Seaboard Ace Hardware
- 2. Burke Brothers Hardware
- 3 Briggs Hardware

Best Men's Fashions

1. Wardrobbe

2. Art of Style

2. Diamonds Direct

3.

3

RALEIGH DOWNTOWNER MAGAZINE | DOWNTOWN RALEIGH'S PREMIER MONTHLY | VOLUME 8, ISSUE 3

1. Bailey's

- Dapper Style House

Best Place to Buy Jewelry

3 Reliable Loan & Jewelry

Tasty Beverage Company
 Peace St. Market

Bottle Revolution

Best Place to Buy Craft Beer



Chef Brian Battistella led his new restaurant to an impressive four Best of Downtowner Awards

Best Chef

- 1. Ashley Christensen (Poole's Diner)
- 2. Brian Battistella (Battistella's)
- 3. David Mao (David's Dumpling & Noodle Bar)

Best Downtown Advocate

- 1. Charles Meeker
- 2. Crash Gregg
- 3. Derrick Minor, DRA

Best Hairstylist

- 1. Jill Burkhart from Hairdos
- 2. Patrick McGuire from David Wade Salon

3. Shannon Lamm from Atomic Salon

Best Photographer

- 1. Carolyn Scott
- 2. Nicole Faby
- 3. Brett Arthur

Best Radio DJ

- 1. Bill & Lynda (WRAL 101.5)
- 2. Kitty Kinnin (100.7 The River)
- 3. Bob & The Showgram (WDCG)

Best Realtor

- Stephen Votino (Golden Oak)
 Ann-Cabell Baum Anderson (The
- Glenwood Agency) 3. Rachel Kendall (The Rachel
- Kendall Team)

Best TV Anchor

- 1. Larry Stogner from WTVD-11
- 2. Bill Leslie from WRAL-5
- 3. David Crabtree from WRAL-5

Best TV Meteorologist

- 1. Greg Fishel from WRAL-5
- 2. Chris Hohmann from WTVD-11
- 3. Bill Reh from NBC-17

OUT & ABOUT

Best Bar for People Over 30

- 1. Foundation
- 2. Landmark Tavern
- 3 Sullivan's Steakhouse

Best Charity Event

1. Jingle Ball

1. Artsplosure

- 2. St. Baldrick's
- 3. Krispy Kreme Challenge

Best Downtown Event

2. First Friday

3. Hopscotch Music Festival

Best First Friday Venue

- 1. Artspace
- 2. All City Market venues
- 3. Flanders Gallery

Best Gay/Gay Friendly Bar

- 1. The Borough
- 2. Legends Nightclub
- 3. Flex



Now in Downtown Raleigh

Every Wednesday Night!

Mellow Mushroom won awards in Best Family-Friendly Restaurant and Best Outside Patio

919-880-1087 mike@klausies.com www.klausies.com twitter.com/klausiespizza cebook.com/klausiespizza

>>>

Join us every Wednesday night at Ornamentea, 507 N. West St., for pizza pick-up night.

Call ahead to 919-880-1087 to order your fully

baked or take-and-bake pizza feast.

artsplosure

<complex-block>

May 19 & 20 | Moore Square and City Plaza artsplasure.org | facebook.com/Artsplasure



City Market 200 East Martin st. (919)803-2501 www.Battistellas.com

Best Bar for Girls' Night Out

- 1. Mosaic Wine Lounge
- 2. Busy Bee
- 3. Solas & Legends Nightclub

Best Green Business

- 1. Larry's Beans
- 2. Green Planet Catering
- 3. Mims Distributing Company



Voted the Best Tourist Attraction, the NC Museum of Art always makes an impression

- Best Live Music Venue
- 1. Lincoln Theatre
- 2. Kings Barcade &
- Southland Ballroom 3. The Pour House

Best Outside Patio (Summer)

- 1. Boylan Bridge Brewpub
- 2. Humble Pie
- 3. Mellow Mushroom

Best Outside Patio (Winter)

- 1. Flying Saucer
- 2. Mellow Mushroom
- 3. MoJoe's Burger Joint

Best Place to Go Dancing

- 1. Neptune's Parlor
- 2. Solas
- 3. Legends Nightclub

Best Place to Go For a Run

- 1. Lake Johnson
- 2. Raleigh Greenway
- 3. Umstead Park

Best Place to Impress a First Date

- 1. Second Empire
- 2. Poole's Diner
- 3. Battistella's

Best Place to Take Kids

- 1. Marbles Kids' Museum
- 2. Pullen Park
- 3. NC Museum of Natural Sciences

Best Pub

- 1. Hibernian Irish Pub
- 2. Tir Na Nog
- 3. Napper Tandy's

Best Radio Station

- 1. 88.1 WKNC
- 2. 105.1 G105 3. 96.1 WBBB

Best Sports Bar

- 1. Tobacco Road
- 2. Draft Carolina Burgers & Beers
- 3. Woody's at City Market

Best TV Station

1. WRAL-5

- 2. WTVD-11
- 3 NCB-17

Best Tourist Attraction

1. NC Museum of Art

- 2. NC Museum of Natural Sciences
- 3. Capitol Building

Congrats to all our winners in our Second Annual Best of Downtowner Awards! Don't forget to visit us at www.WeLove-Downtown.com and click on the Best of Downtowner Awards issue. All the winners' names link back to their websites where you can find out more information on a restaurant or business. Try a few of this year's winners so you'll be ready to vote in 2013! And don't forget to click on our Sign Up Now button to register to win your share of over \$800 in Reader Rewards each month. Cheers!







SIGN UP FOR Free Reader Rewards!

The Downtowner is proud to continue another installment of Reader Rewards. Each month, we give away gifts and services to our devoted readers, with this month's Rewards worth over \$750.

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

This Month's Reader Rewards

- Ten \$10 gift certificates to **Troy Mezze Lounge** located at 317 Blacke Street in historic City Market adjacent to Big Ed's. If you haven't experienced the rich flavors and intoxicating Turkish and Mediterranean aromas at Troy Mezze, you need to stop by soon and see what you've been missing! www.troyml.com
- 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
- Five \$20 gift certificates to **Tuscan Blu Restaurant.** Authentic Italian cuisine by Chef Maurizio Privilegi in an intimate casual setting. www.tuscanblu.com

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

www.RaleighDowntowner.com/signmeup



From the Publisher



Love our Best of Downtowner Awards issue. It's where our readers really get to interact with us and vote for their favorite restaurants and businesses they love in Raleigh. With all the new places opening up, readers can learn about something new (as well as undiscovered existing places) they can visit throughout the year. We're fortunate to have so many great local destinations in our city for both residents and visitors.

I hope you like the cover image our graphic designer Blair Womack created as much as I do. She always comes up with very cool and creative ideas. Watch for it to appear soon on the walls of local restaurants, bars and businesses, and you'll know they won a Best of Downtowner Award. PS—If you need a talented designer, visit her website at www.itsblair.com and give her a shout.

We hope you'll try out some of this year's Best of Downtowner Awards winners and vote again in next year's contest. Cheers!

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



Babyion by Brian Adornetto, Food Editor

nce you pass through the enormous cedar gates in Babylon's castle-like brick wall, you'll find yourself in an opulent, exotic world, unseen before in Raleigh. You'll feel as if you've left your local surroundings and entered the expansive courtyard of a Moroccan palace, a mere stone's throw from the Mediterranean Sea.

The focal point of this Moroccan gem is the large glowing pool with colorfully tiled walls. Surrounding it are candlelit black wicker tables. cushioned chairs, couches and plenty of smiling faces. The action, though, is at the full service bar on

the other side of the pool. The al fresco bar is lined with cushioned wicker stools and sheltered by a permanent canopy designed by local artist Matt McConnell. As you pass by the pool, you'll notice a succession of red velvet ropes connected to ornate brass stanchions. These serve to escort you inside the warm depths of Babylon.

Once inside, you're immediately transported to someplace European and luxurious. The main dining

room is complete with tall plush banquettes, a travertine marble floor, and muted lighting provided by clusters of candles. To the immediate left of the main dining room is the "Pool Room," a lounge area made up of a large rectangular bar decorated with elaborately painted tiles and black wicker cocktail tables. Beyond

the Pool Room lies the "Palace Room" which visitors can reserve for private events and also doubles as the dance floor on weekend evenings. This room is breathtaking with its hand blown Moroccan stained glass fixtures, crystal chandeliers, and lavish mosaic ceiling. Each tile section was

handmade and hand painted in Fez, flown here, and adhered to the Palace Room ceiling. Additionally, the room displays several artsy Moroccan antiques. Lush tones of red and brown run through Babylon and tie these various rooms together.

Owner Samad Hachby (of Mosaic Wine Lounge fame) deserves considerable acclaim for turning this previously decrepit 19th century building (the former home of the Melrose Knitting Mill) into a part of

Available for events & weddings

919.838.8595



919.834.5707



After hours by appt



RALEIGH DOWNTOWNER MAGAZINE | DOWNTOWN RALEIGH'S PREMIER MONTHLY | VOLUME 8, ISSUE 3

www.BabylonRaleigh.com

Downtown that has been mired in blight into a posh destination of its own. This is what urban renewal should be: local residents reclaiming historic sites to revitalize their neighborhood and city.

In addition to coordinating the renovation and restoration of this historic site,

Samad also orchestrates Babylon's kitchen. He constantly tweaks the menu based on what is available locally and what he can have shipped here from Morocco, but the central concept remains.

For our dinner, we wanted to start with a few tapas. We chose the Chicken Bastilla (\$9), Bodega Lamb Meshoui (\$13) and Zaalook Platter (\$9). For the Bastilla, pulled chicken was cooked with saffron, honey and cinnamon, then placed on top of several sheets of filo along with toasted almonds, rolled, and baked until crisp. It won our table's favor with its exquisite texture, sweet crackling crispness on the outside and hot, moist, tenderness within. The Meshoui was made

by skewering petite cubes of lamb, submerging them in a garlicky marinade and finishing up with a savory roast on the grill. They were served over a cool lentil salad with a drizzle of Samad's smoky, sweet and spicy harissa Romesco sauce. The Zaalook was a Moroccan-style antipasto consisting of olive and eggplant spreads, roasted peppers and a feta-pepper salad. We then tried



dish was comprised of sautéed zucchini, onion, carrots, and peppers placed atop chickpeas and cous cous. A Black Angus NY strip steak was rubbed with cracked black and white pepper, grilled to a perfect medium rare with just enough char, and served with the delicious Romesco sauce from the Meshoui tapas. The Viande Grillee was my personal favorite. The Lamb Tagine was a braised lamb shank sauced with an apricot-prune compote and whole Marcona almonds.

We finished with a dense Chocolate Mousse (served in a chocolate shell with blackberry sauce) and a two-scoop bowl of Gelato comprised of hazelnut and chocolate. That gelato was some of the best I've had in the Triangle.

If you are looking to impress or celebrate, need a spot for an important business lunch, or just want to escape for a night, Babylon will most certainly oblige.

> 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@raleighdowntower.com.

the Margharita Pizza (\$15), a gourmet pizza if there ever was one, with the dough being as impressive as the fresh ingredients on top.

Our main course was the Vegetariano (\$15), Viande Grillee (\$25) and Lamb Tagine (\$22). The Vegetarian dish was comprised of sau-

Closed Monday Tuesday-Friday, Lunch: 11am-2:30pm Tuesday-Thursday Dinner: 5pm-10pm Friday & Saturday Dinner: 5pm-11pm Sunday Brunch: 11:30am-4pm

Meals: Dinner, lunch, and Sunday brunch Cuisine: Upscale Moroccan Ambiance: Exotic and chic Dining Style: Fine dining

- Dress: Stylish, Business casual
- Noise Level: Moderate to high
- Features: Vegetarian and vegan Friendly, bar dining, lounge area, private dining room, catering, large heated patio with tables and couches, outside bar, good for groups, gift certificates available, credit cards accepted, take out, weekend DJ and dancing.
- Alcohol: Full bar
- Service: Knowledgeable and personable Wine List: Global with a dozen by the glass choices
- Reservations: Accepted and recommended on weekends
- Parking: Private parking lot
- Downtowner Tip: Come for dinner and stay for drinks and dancing



RALEIGH DOWNTOWNER MAGAZINE | DOWNTOWN RALEIGH'S PREMIER MONTHLY | VOLUME 8, ISSUE 3

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7th Annual Hurricanes Casino Night Fundraiser a Huge Success From the Carolina Hurricanes

n Sunday, Feb. 26, Carolina Hurricanes players, coaches, broadcasters, front office executives and 600 Kids 'N Community Foundation supporters gathered on the arena floor for the 7th Annual Casino Night and Wine Tasting presented by Convergence Technologies. Downtowner Magazine was proud to be a media sponsor for the event again this year.



Each guest stepped into the winter wonderland on red carpet from the VIP entrance all the way to the floor where the Canes home ice usually glistens under the lights. The sold out crowd of 600 guests helped to raise \$244,000 for the Kids 'N Community Foundation, which directly funds local youth organizations through cash grants distributed at the end of March.

This year, the Hurricanes players, coaches and broadcasters were outfitted in tuxedos with white dinner jackets, James Bond style. Not only did they look handsome, but guests could easily spot them as

they mingled with the crowd and served as dealers at the casino tables. They had a great time with the guests dealing blackjack, spinning the roulette wheel, and helping run the popular craps table.

Highlights of the hotly-bidded-on live and silent auction items included:

- Two all-inclusive Canadian trips with the team next season, traveling on the their private jet
- An afternoon of bowling at Sparians with Justin Faulk, Jamie McBain and Jeff Skinner
- A super-charged "Cane for a Day" package to experience every facet of game day
- Dinner with the "Captains and the Keeper" at Nina's



Baskets that included Hurricanes players' favorite things (Jay Harrison's basket featured a waffle maker)

 Rare Hurricanes memorabilia Guests enjoyed five different tables of wine tastings from Total Wine and More, The Wine Merchant, Mutual Distributing,

Tryon Distributing and Empire Distributors and an incredible beer selection from Natty Greene's and R.A. Jeffreys, a lavish spread of fabulous food including roast beef, shrimp, chicken Oscar, cooked-on-site scallops, fresh veggies and plenty of decadent desserts including the popular makeyour-own s'mores bar.

> Make plans to join the Downtowner again next year for the 8th Annual Casino Night and Wine Tasting! 范

> To learn more about the Foundation visit their microsite, http://www.carolinahurricanes.com/Foundation. For more photos of the event, visit http:// hurricanes.nhl.com/club/gallery. htm?id=28121.

ach month, we receive a ton of emails from businesses, PR companies, the city of Raleigh and others. But by far our favorite emails we like to read are from of our readers. Some want recommendations on places to eat, some are looking for venue ideas to host a party or a charity event, others asking about parking or offer story ideas.

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 lots of free stuff and feel free to leave comments for us and we'll include them in this column. We work hard to make the Downtowner a worthy publication for our 70,000+ monthly readers and we love to hear suggestions, ideas and anything else you'd like to include. We love our readers as much as they love the Downtowner.

"Love it...enjoy the articles about new restaurants and music venues etc." LISA DUNLAP, RALEIGH 27513

(PICKUP LOCATION: FAYETTEVILLE STREET)

business and customers."

BRAD CAREY, RALEIGH 27560 (PICKUP LOCATION: BADA BING)

"I like the *Downtowner* a lot!"

MEREDITH GAY, RALEIGH 27603 (PICKUP LOCATION: THE POINT)

"Nice publication which depicts Raleigh in a very positive way."

DAVID BIESACK, FUQUAY-VARINA 27526 (PICKUP LOCATION: RALEIGH TIMES)

"Great way to find out what's happening in Raleigh!"

ROBYN TRUEBLOOD, RALEIGH 27603 (PICKUP LOCATION: ONLINE)

"Good publication that caters to local "Enjoy being kept up to date on downtown happenings, events, etc. You guys are doing a good job."

> MICHAEL NICHOLS, RALEIGH 27604 (PICKUP LOCATION: DOWNTOWN RESTAURANTS)

"I read it regularly and thoroughly enjoy the information, particularly about restaurants."

ALEJANDRO CRESPI, RALEIGH 27601 (PICKUP LOCATION: CAMERON VILLAGE LIBRARY)

"It gives an awesome look and great info about downtown happenings, food and fun!!!!"

> BRYAN BLAND, RALEIGH 27604 (PICKUP LOCATION: YMCA)

"One word: Awesome!"

SAM RICH, RALEIGH 27606 (PICKUP LOCATION: ALL OVER RALEIGH)

"I love the Downtowner. It's similar to the Indy Weekly but captures a little more of the Raleigh spirit."

SUZANNA WILLIAMSON, RALEIGH 27607 (PICKUP LOCATION: BREWMASTERS)

"Great articles, especially like the foodie ones."

> COURTNEY THEOLET, RALEIGH 27513 (PICKUP LOCATION: ONLINE)

"This is a very good magazine to find out some of the happenings in Raleigh and the surrounding cities."

> SHERON MURPHY, RALEIGH 27610 (PICKUP LOCATION: JIBARRA)

"I love the *Downtowner*!"

CHRISTINE ZAWASKI, RALEIGH 27601 (PICKUP LOCATION: PALLADIUM PLAZA LOBBY) Heard rumors about a new business coming to town, something bought or sold, a new chef on block, a store opening, or anything else newsworthy? Drop us a line to news@raleighdowntowner. com and you could win a \$50 gift card to a local business and a cool Downtowner T-shirt.

Retail! We definitely need more retail in downtown and there's some on the way. Environmentally and socially conscious flip flop purveyors **Feelgoodz** will be opening at 206 S. Wilmington Street, next to Holly Aiken's Stitch. The ribbon-cutting party on Friday, March 23 (5:30 to 7:30p) is open to the public, so stop by and wish them luck. Visit www. feelgoodz.com for details. Right next door, Apexbased nationally-acclaimed jewelers **Moon & Lola** will finish the retail trifecta along Wilmington Street. Just across the street, construction on a sandwich shop is underway. Details coming soon.



Rumor has it that the **Raleigh Times Bar** will be occupying the L-shaped space behind Feelgoodz and Moon & Lola and as well as part of the upstairs. There's even talk going around of a rooftop patio, which will offer a great view from the corner of Wilmington and Hargett Street. Downtown could really use a cool rooftop bar — Busy Bee and Solas are the only two with anything close, so let's hope the rumors are true of the Raleigh Times expansion.

Local dentists Brett Wells and Adam Moore are partnering on the new practice—**Downtown Raleigh Dental**—on the busiest pedestrian intersection in Raleigh, Fayetteville and Hargett. Both Brett and Adam are excited about the new



Neighborhood News

location and becoming a part of the downtown community. Visit their new site for more info at www.downtownraleighdental.com.

Capital Broadcasting Co. is moving their Durham WRAZ-TV Fox50 offices to the WRAL-TV 5 campus on Western Boulevard to consolidate equipment resources. About 15,000 sq. ft. of additional space is currently under construction to house the Fox 50 staff. There will be a news studio remaining in Durham, but the movemakes available some prime real estate on the first floor of the Diamond View building with a grand view of the Bulls ballpark.

Congratulations to **Rocky Top Hospitality** for being named 2011 Caterer of the Year by the National Association of Catering Executives. Rocky Top runs **Draft** in Glenwood South and is partnering with the folks at **Green Square** to create the **Daily Planet Café** (featuring locally-sourced food) in the new building opening in April.

Speaking of local food, it's time for Farmers Markets! The every-Wednesday **Downtown Raleigh Farmer's Market** begins on April 25 with a cookout and live music. The **NC Green Market** is back downtown in April at the historic Polk House (537 N. Blount St.) and offers produce from Britt Farms and fresh (can we emphasize fresh?!) seafood from **Locals Seafood**. **NOFO's Farmers Market** is open on the 3rd Saturday of every month, beginning in May. For hours and info on these markets, visit www.RaleighEatLocal.com • www.nofo.com • www.ncgreenmarket.com. Local favorites **Market Restaurant**, **Escazu Chocolate** and **Yellow Dog Bread Company** are tentatively moving into the vacant building at E. Franklin Street between the Oakwood and Mordecai neighborhoods (pending city permit approval and other red tape). Market Restaurant also plans on adding a 4,000 sq. ft. grocery store to the space. With chef/owner Chad McIntyre's propensity for fresh and local ingredients in his restaurant, we can only imagine how great this market will be. Yellow Dog will feature artisan breads and pastries along with a coffee and espresso bar.



One of the many European-themed architectural accents inside Zinda, opening later this spring.

Eschelon Hospitality's newest venture Zinda , an Asian-fusion restaurant, will be housed in a two-story behemoth on the bottom floor of the newly renamed PNC building and is scheduled to open sometime later this spring. **Oxford**, another Eschelon property, recently hired Chris Hill as its new chef.





Artists André Leon Gray and David McConnell w/ Jessica at Flanders



Elysia Bowory-Reeder, Jack Arnold and Keith Donahue @ CAM



Shonna Greenwell (Rebus Gallery) with daughter Mad



Group at Lee Hansley Gallery admiring the Ben Berns exhibit



Shawn Brewster & Mary Kay Kennedy of Mahler Gallery



Kevin and Debbie at CAM

AROUNDTOWN**AROUND**TOWN**AROUND**TOWN

Photos from the Shop Local Raleigh Annual Meeting at Irregardless Café. Own a local biz? Join SLR for only \$100 a year! www.shoplocalraleigh.org





Local cast from the recent production of Vagina Monologues



Marina and Katya at Mosaic



Erin and Jess at the DRA Annual Meeting



The girls celebrating a birthday at Oryx



Hilari, Andie and Alejandra keepting Tuscan Blu running

AROUNDTOWN**AROUND**TOWN**AROUND**TOWN



Kevin and Chef Oscar at Jibarra



Matt and Darren pretending to work at London Bridge Pub



Amanda and Flower out for Amber's (center) birthday



Colton and Josh enjoying some good food at Ruben's Downtown. Great turkey burgers!



Helena and a new friend at the Canes Casino Night Gala



Krista and DJ Keith from Mosaic outside Busy Bee (complete with photobomb bike rider in the background)



Moonlight Pizza by Brian Adornetto, Food Editor | Photos by Thomas M. Way



Moonlight Pizza is not your typical pizza joint. It's not sitting in the middle of a mega mall's parking lot. It isn't a storefront in some apartment complex, strip mall or office tower. It

doesn't have cheap Walmart posters of Italy, sports memorabilia or pictures of New York City printed from the internet hanging on its walls. It isn't lit by giant fluorescent bulbs that are strong enough to give you sunburn. And it doesn't make you stand in line waiting to order at a formica counter.

Instead, this locally owned, stand-alone pizzeria is tucked away in a curve on West Morgan Street just on the edge of downtown. Through the doors of Moonlight Pizza is a cozy lounge, ideal for relaxing as you wait on friends. Stepping into the dining area, the first thing you'll notice is the midnight blue ceiling with its strings of mini while globes, blinking lights and illuminated stars. Beneath the romantically lit "night sky" are tables, booths, banquettes, a nicely sized bar with stools, and tons of local art (some of which was created by Moonlight's employees). The bar offers a modest selection of wines, all reasonably priced and available by the glass. If you're more of a beer person, Moonlight boasts a good variety of rotating microbrew drafts with the locals well represented.



Best of all, Moonlight Pizza doesn't make any fugazi claims about making New York, Chicago or California pizza. The recipes aren't from the owner's wife's aunt's cousin's grandmother who just came off the boat from Italy. You'll simply find good tasting pizza, sandwiches and other great dishes with plenty of vegetarian and vegan options available.

Moonlight's Bruschetta (\$6.50), for example, is thick slices of Italian bread rubbed with garlic and olive oil then topped with slices of fresh tomato, fresh mozzarella, and thin ribbons of fresh basil. The Calamari (\$8.50) is also thick cut, with whole tentacles mixed in. It's lightly battered, fried and served with garlic aioli, lemon wedges and pizza sauce. The Chopped Salad (\$8), Caesar (\$4.25/\$6.50), and Endive Salads (\$8) are Moonlight's most popular. The hearty Chopped is loaded with bleu cheese, avocado, bacon, and chicken. The Caesar is available in half or full sized

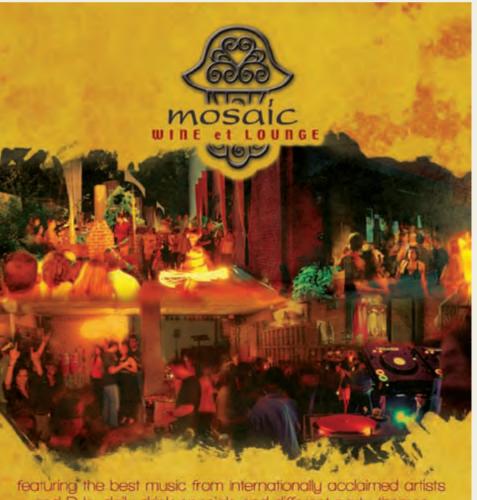




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salads or as a wrap at lunch (\$7) with the option of adding shrimp (\$3) or chicken (\$2.50). For something a little different and a bit more upscale, the Endive comes with pears, walnuts and gorgonzola cheese. All of Moonlight's dressings and sauces are made fresh and in-house. Several sandwiches appear on the lunch

menu in addition to the Caesar wrap. One of the more popular is the Dark Side of the Moon (\$6.50), a marinated and grilled portabella, lettuce and tomato layered on a toasted ciabatta roll and smeared with basil mayonnaise.

Then there's the pizza, with its crispy crust, and chewy but light interior. It's unlike any other I've tasted. It isn't too billowy, but isn't too thin either, with a hint of buttery flavor

and just a touch of garlic. The edges of the crusts are twisted slightly so they look like rope. Not quite what I'd expect on a pizza, but extraordinarily tasty and pleasant to behold. Moonlight uses the same dough for its hearty calzones and stromboli as well.

You can certainly order a plain cheese pizza, calzone, or stromboli, and add your own toppings if you'd like (there are over 50!), but we recommend trying



versions. For example, the Blue Moon Pizza is swirled with fresh homemade pesto and covered with fontina, gorgonzola, mozzarella, parmesan, ricotta, pinenuts, and fresh basil. Then there's the Earth, Wind, and Fire, with its avocado, red onion, Roma tomatoes, grilled

any of the Moonlight specialty

chicken, and pepper jack cheese, which reminded us of a salad pizza. Another is the Big Dipper. This pizza had spinach, mozzarella, sliced tomato, parmesan, roasted garlic, and ricotta. All specialty pizzas are \$16 for a 12" medium and \$20 for a 16" large.

Moonlight Pizza presents a unique experience and you'll find great pizza with fresh toppings and homemade sauces, a

relaxing and rather romantic atmosphere, and stellar service from a friendly in-theknow staff.

Visit our Facebook page at www.facebook.com/RaleighDowntowner for more photos of Moonlight Pizza.

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

615 W. Morgan Street, Raleigh | 919.755.9133 www.moonlightpizza.com

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Tuesday: Thursday: 11:30am until 10:00pm Saturday: 5:00pm until 10:00pm Sunday: 5:00pm until 9:30pm

Meals: Lunch and dinner Cuisine: Italian-American pizzeria Ambiance: Cozy but fun pizza café Noise Level: Moderate Features: Take out, patio seating, kid-friendly, good for groups, vegetarian and veganfriendly, catering, lunch specials, accepts credit cards. No TV, no delivery Books Reservations: No Alcohol: Full bar Attire: Casual Wireless: Yes Parking: Private lot Downtowner Tips: Try the lunch deal of two slices of pizza and a soda for \$4.75









HOLLYWOOD'S BIGGEST HITS

the following are anticipated films and are subject to change.



March 23 Titanic 3D April 6

The Hunger Games

Marvel's The Avengers 3D May 4

Dark Shadows May 11

Men in Black III 3D May 25

The Amazing Spider-Man 3D July 3

The Dark Knight Rises July 20

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MythBusters (Part 1)

🚁 by Jeff Bramwell 😪



It's no secret that wine is a confusing subject for many people, thanks in part to some widely held—yet sometimes inaccurate—beliefs. My goal here today is to dispel some of those myths

in order to take some of the guesswork out of perusing the wine list at your favorite restaurant or grabbing a bottle off the shelf at your local wine shop. After all, wine should be fun, not a cause for stress. Drop me a line at wine@raleighdowntowner.com with your wine-related questions or look for me to bust some more myths in the coming months in my Downtowner wine column.

Myth: Riesling and rosé wines are sweet

Fact: Okay, so there's a lot of sweet Riesling out there, but they're not all bad. The right level of sweetness in a bottle of Riesling is the perfect fit for spicy Asian cuisine or rich

pork-based dishes from northern France, Germany and Austria. Just ask the fine folks at J. Betski's. But there's also a lot of great dry (read: the opposite of sweet) Riesling out there. We've started seeing a greater number of these from Germany over the past few years, and those from neighboring Austria more often than not are super-dry and super-crisp in style. It's a bit more of a mixed bag when you start looking at Riesling from the US and South America, among others, but the alcohol percentage that's stated on the label will give you a clue. If the sugar content of the grape wasn't fully converted to alcohol during fermentation, then it will still be in the wine in the form of residual sugar. If the alcohol content is in the 7-10% range, the wine is likely to have a mild to moderate amount of



Marina enjoys a glass of wine at the newly renamed Dos Taquitos Centro, now called Centro.

sweetness. Below that range, beware... you're getting into ultra-sweet, bottom-shelf-at-the-grocery-store territory. At around 10-11%, you're likely to find a wine with just a subtle bit of fruity sweetness, and from about 11% and up, you're probably getting a dry to bone-dry wine.

Rosé is a similar story, though there is a far greater amount of dry rosé out there than there is dry Riesling. The perception that rosé (or 'pink' or 'blush' wine) is sweet is largely influenced by the major grocery store brands of past and present, from Mateus in Portugal to Sutter Home White Zinfandel and Livingston Cellars 'Blush Chablis' from California (which, I assure you, bears *zero* resemblance to real Chablis from France). Dry rosés are made all around the world, but my favorite and the most classic representation comes from Provence in southern France. These are dry and refreshing with subdued notes of strawberry, tangerine and spice. More importantly, there may not be a better match for springtime weather and the light, fresh cooking that accompanies it.

Myth: Wine gets better with age

Fact: Well, some of it does. But it's an incredibly small percentage of the wine that's out there, and it has nothing to do with the price of the wine. I'd take my chances on a \$25 red from Tuscany in Italy ageing way more grace-fully than a \$100 fruit-bomb from Australia (not that Australia doesn't yield some perfectly tasty wines). But,

improve with age. They may maintain their basic flavors and aromas for a couple years, but in most cases they're not gaining complexity or developing the other characteristics that one hopes for as a reward for their patience. I've mentioned it here a few times in the past, so I apologize for sounding like a broken record, but acidity is usually the key to a wine ageing gracefully. It adds freshness to red wines that would seem flat and lifeless without it, while tannin provides structure for the long haul. Since tannin is not typically found in white wines, acidity is the primary component that's going to keep a white going beyond a year or two.

more importantly, you shouldn't

expect the vast majority of wines to

The average everyday wine is at its best upon release and maybe two

or three years after that. So, if you have bottles at home that you don't even remember buying, it's probably best to open 'em sooner rather than later. And plan on cooking something that could benefit from the addition of a glass or two of cooking wine, just in case.

Jeff Bramwell is a co-owner of The Raleigh Wine Shop, located at 126 Glenwood Ave, as well as the author of VinoBurger, a cookbook that combines wine country-inspired dishes in burger form with easy-to-grasp wine education. Drop Jeff a line at wine@raleighdowntowner.com.

Thousands Brave a Shave por Kids with Cancer

by Sharon Delaney McCloud

L's that time of year again in the Triangle when people suddenly go bald. More than 2,000 people, in fact. Yes, it's the annual St. Baldrick's Foundation head-shaving season where volunteers have their hair buzzed off in exchange for donations to the St. Baldrick's Foundation.

Why all the shaved heads? Worldwide, more than 160,000 children are diagnosed with cancer each year, and it

remains the leading cause of death by disease among children in the United States. With only four percent of all federal cancer research funding dedicated to pediatric cancer research, St. Baldrick's Foundation grant funds are critical to continue the battle against this devastating disease. The funds volunteers raise are granted to some of the most brilliant childhood cancer research experts in the world and to

younger professionals who will be the experts of tomorrow. Since the Foundation's first grants as an independent charity in 2005, it has funded over \$78 million in childhood cancer research.

Over the last eight years, the Triangle area has shown tremendous support for St. Baldrick's mission. As of



Hibernian owner Niall Hanley is an annual St. Baldrick's volunteer and shave.

by raised over \$10,000 for St. Baldrick's.

One of those shavees was Tyler Johnson. He volunteered in support of his son Connor, who has been in remission from non-Hodgkin's lymphoma for three years, and other children facing cancer diagnoses. "Shaving for St. Baldrick's every year was a great answer to the question what can we do to deal with our child getting cancer," said Johnson. "Plus, it's fun and helps take our

minds off of cancer, and the value of joy in this process is priceless."

Carolina are right here

in the Triangle. Two

of the largest events in

the world take place in

downtown Raleigh. On

February 25th, 325 men,

women and children

braved a shave at the

Hibernian Irish Restau-

rant and Pub in Glen-

wood South, including

pub owner Niall Hanley.

Two weeks later, Nap-

per Tandy's Irish Pub

hosted an impressive

583 shavees, including

City Council member

Bonner Gaylord who

Also, a team of boys from Cathedral School in downtown Raleigh raised more than \$3,000 and then welcomed the shears in memory of one of their classmate's sister who died of leukemia.

Baldrick's mission. As of For more information or March this year, 34 of the 52 signature to donate to a local team, visit http://



head-shaving events scheduled in North bitly.com/stbaldricks-wakecounty.

The boys from Cathedral School in downtown braved the shears in honor of a classmate's sister.



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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 **Denise Bestern** who was the first to identify the Fantastic Sky Race banners on the Wake County Parking deck at the corner of Davie and McDowell Streets. The banners helped to hide the bare walls of the deck after the Empire Properties L-shaped building meant to wrap around the deck didn't happen. The 15 separate panels were designed by NC State School of Design students Jordan Deva, Joe Lawson and Justin T. Phillips and are meant to portray an imaginary journey around the world as seen through the eyes of a child.

Our runners-up were Micah Haley, Lisa Wood, Clyde Joseph, and Jackie Shepherd. Thanks for entering and be sure to try again on this month's photo.

THE DURHAM DOWNTOWNER IS COMING!! VOLUNTEER WRITERS, PHOTOGRAPHERS, REPORTERS & VIDEOGRAPHERS NEEDED

If you're as passionate about downtown Durham and Raleigh and would like to help our downtowns thrive and grow, become a Downtowner volunteer writer and photographer! You'll can help us cover events, fashion, music, sustainability, charities, visual and performing arts, First Friday, fitness, greenways, food, history, local biz, farming, and anything else great about where we live, work and play. Send us an email and tell us your passions. Please include samples or links to your work. ---> writers@raleighdowntowner.com





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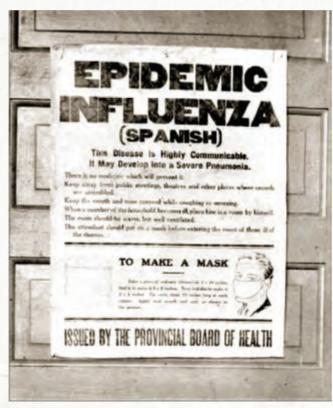
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The Great Epidemic of 1918 Hits Raleigh

– by Stormi Souter, Raleigh City Museum

he Spanish Influenza, also known as the Great Epidemic of 1918, swept the world in three waves from 1918-1919 before its deadly power subsided. The first signs of this global menace appeared in Kansas in March of 1918 and quickly spread through densely packed World War I military camps across the country. The pandemic ultimately claimed an estimated 3-6 percent of the world's population, some 20-50 million deaths in all (as a comparison, the conservative end of that estimate is roughly equivalent to the current population of Australia). The flu was a rapid and unstoppable killer, and even in areas that had systems in place for tracking disease and numbers infected, cases of the Spanish Influenza overwhelmed them, leaving historians guessing at the number dead.



Signs, such as this one, were posted in Raleigh during the epidemic to urge the public to take measures against the spread of Spanish Influenza What was particularly unnerving about the Spanish Influenza was its target demographic of adults between the ages of 20-40. Influenza traditionally targets people with weak immune systems: the very young, the very old and the infirm. The Spanish Influenza attacked strong immune systems and used the body's immune system's attempts to eradicate the virus as a weapon against itself. The Spanish Influenza killed fast, too: many would take sick in the evening and be gone by morning. The deaths were painful to watch and involved extreme hemorrhaging, delirium, cyanosis, or the inability to breathe, among other symptoms.

The Spanish Influenza hit when the world was already reeling from the devastation of WWI. Soldiers were particularly susceptible due to living and working in close proximity to each other both in training and on the field, making the disease more easily transmitted. Many soldiers came home safely from the war only to succumb to the flu after their return. WWI also contributed to the name of the Spanish Influenza; Spain did not participate in the war, so the Spanish press could operate without the strict censorship that much of the world was under at the time. As a result, more reports on the flu came from there, leading some to blame the flu on Spain.

North Carolina lost approximately 13,000- 21,000 to the epidemic during its three waves, with Raleigh first reporting cases in September of 1918. While Raleigh was not the worst hit of the state, it did suffer through some particularly bad months. In October 1918, 102 Raleighites died of the flu, in addition to the soldiers at Camp Polk and local university students who were not counted as Raleigh citizens.

In response to the epidemic, Raleigh set up two emergency hospitals. In addition to the hospitals, several other programs emerged to help those who were suffering. Tabernacle Baptist Church opened a soup kitchen that brought food to the homes of those too sick to help themselves. The Raleigh Fire Department was also instrumental in delivering food to the sick. Care services offered to take in children whose parents were too sick with the flu to continue to care for them at home. These care services are a testament to the citizens of Raleigh and their bravery; in other areas of the country, cases were reported where people too sick to get food starved to death for fear of flu transmission. In rural Kentucky, neighbors so feared contamination that several otherwise healthy families reportedly starved to death when the heads of the household fell sick.

The newly established branch of the American Red Cross in Raleigh also responded, spurring over 60 Raleigh women to volunteer in nursing the sick. Two of these women, Eliza Riddick and Lucy Page, both succumbed to the disease after contracting it while nursing. Eliza, 24, was a nurse at the N.C. State Infirmary when she dedicated her time to helping flu victims. The city erected a memorial fountain in honor of Lucy, 37, and Eliza, which stood in front of the downtown courthouse for a number of years.

Except for those helping the sick, medical officials urged people to avoid unnecessary contact with others. The State Board of Health closed the schools in Raleigh as well as other flu-stricken communities in October of 1918. Many schools remained closed until 1919. Private institutions also closed their doors in an effort to keep people well. St. Mary's sent healthy students home, keeping 52 sick girls there. At N.C. State, 13 students and two nurses died. The Wake County Health Board advised citizens to stay away from crowds, stressing that it was their duty to remain well and decrease transmission of the flu. Churches called off services. The city prohibited crowding in public transportation, such as streetcars. People across the city stayed indoors and away from shops, friends and public gatherings as much as they could.

While the tragedy of the influenza pandemic should not be overshadowed, some positive remnants of health changes that were made in 1918-1919 are still visible today. The County Board of Health required the use of pasteurized milk in public serving places, resulting in the opening of Pine State Creamery, and, later, other pasteurization plants. The basic sanitation measures of sterilized silverware and health codes for restaurants also began to be enforced during the pandemic. The city of Raleigh truly stepped up to the challenge of caring for the infirm and their dependants, and, despite genuine hardship, emerged as a stronger and more healthconscious community.

The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10am-4pm. Tuesday through Friday, 1pm-4pm on Saturdays, and First Fridays, 6pm-9pm. If you have any questions, please call 919.832.3775 or check out our website at www.raleighcitymuseum.org.



City Adopts Guerilla Wayfinding Efforts of Walk Raleigh

by Erin Abraham

Remember those signs that mysteriously showed up on three Raleigh corners last month and then disappeared just as mysteriously a few weeks later? They were the "guerilla" brainchild of City Fabric's Matt Tomasulo who launched the Walk Raleigh initiative in an effort to—in Tomasulo's own words— "help people discover that it's okay to



Walk Raleigh creator Matt Tomasulo and City of Raleigh Director of Planning Mitch Silver.

walk in Raleigh. It's something that's meant to be fun plus it's healthy and a lot more feasible than most people realize." Unfortunately for Walk Raleigh supporters, the signs were soon taken down due to violating city encroachment codes. However, the removal of the signs only piqued public interest, and even spurred city officials to vocalize their support for the Walk Raleigh movement. Tomasulo launched an online petition via signon. com on Friday, March 2 to organize tangible community support leading up to an official city council meeting on the 6th. In the four days between, 1,255 Raleighites signed the electronic petition and wrote comments offering their support for the initiative, including several city officials and City Council members.

After the Council meeting approving the Walk Raleigh pilot program, Raleigh Planning Director Mitchell Silver spoke extremely positively of the initiative and its future. The city of Raleigh will work with Tomasulo on a pilot program in which he will select up to three locations to post signs directing pedestrians to popular downtown locales and informing them of the approximate walking time to each. To make the process easy and quick, Tomasulo says the signs and locations will most likely be exactly the same as the ones that were taken down. As this is Tomasulo's personal project rather than a city-sponsored one, he will be donating the signs to the city of Raleigh and paying for their production personally. Says Tomasulo of the arrangement, "I'll probably just have the signs remade and create a Kickstarter program to cover the cost."

Despite the cost of producing new signs, Tomasulo and Silver agree that the financial and legal hurdles would have been much more daunting had Tomasulo initially approached the city for an encroachment permit, rather than just doing it himself. "Sometimes it's better to ask for forgiveness than permission," laughs Silver.

The 90-day trial run will begin as soon as new signs are produced. "We've already had interest from North Hills, so if this could be expanded city-wide, why not?" muses Silver. In fact, City Council member Bonner Gaylord has indeed already contacted Tomasulo about incorporating it into the North Hills area to help encourage walking traffic around the three distinct areas of the shopping center and surrounding community.

"Wherever we could expand this program, it'll work," continues Silver. "I'm hoping it will remain popular after the 90 day trial and we'll see how we can incorporate this as part of a city-wide effort. We already have a wayfinding system in place downtown, but it's primarily for cars. We're also talking to Sig Hutchinson and the Bicycle and Pedestrian Advisory Commission about how this could be incorporated into other programs. The sky is the limit for this very creative and sustainable initiative."

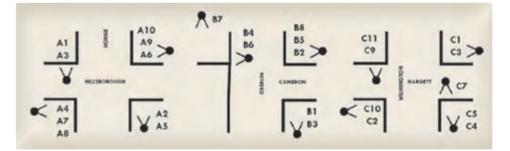
The interest and response from other cities, states and even countries has been overwhelming. Locally, the city of Durham has said they love the idea, and Silver has heard from contacts around the country looking for a simple way their cities can adopt this program. BBC News even videotaped a great interview with Tomasulo and Silver about Walk Raleigh in February: www.bbc.co.uk/ news/magazine-17107653. WRAL also did a short article and video piece on Tomasulo's wayfinding efforts: www.wral. com/news/local/story/10723762



The intersections where the signs will most likely be re-attached are in downtown (Wilmington and Hargett), Cameron Village (Oberlin and Cameron), and NC State campus (Hillsborough and Horne).

Visit Walk Raleigh's Facebook page to learn more about the program. If you'd like to help contribute, watch for a link coming soon to their Kickstarter program: www.facebook.com/pages/Walk-Raleigh/215446568544375

Erin can be reached online for comment at erin@raleighdowntowner.com.







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DOWNTOWN SNAPSHOT

From the Downtown Raleigh Alliance



ear Reader,

As springtime is now upon us, we invite you to another great season of the Raleigh Downtown Farmers Market at City Plaza. DRA is proud to produce this 27-week event commencing in April and lasting until October.

Please join us for our market kickoff day, Wednesday April 25, from 10am-2pm, which will feature a pig pickin' brought to you by The Pit Restaurant with music by Big Head Dog.

We also will feature several new vendors in an expanded layout and other surprises! Stay tuned for more details at www.RaleighEatLocal. com.

Recently, the DRA hosted its 2012 Annual Meeting and Achievement Awards Ceremony at the Raleigh Convention Center. Over 600 people attended this year's event. We provided discounted tickets to downtown residents to encourage them to join us in our effort to continue the revitalization of Raleigh's downtown, and over 70 residents attended.

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

Please enjoy this issue of Downtowner Magazine.

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





Sustainable Walking Tour in Downtown Raleigh

By Jen Baker (Senior Sustainability Technician) and Donna-maria Harris (Communications Coordinator) from the Office of Sustainability, City of Raleigh

For years, the City of Raleigh has worked with private and non-profit sector partners to enhance our downtown area. The City's efforts have garnered national attention; in 2011, the U.S. Chamber of Commerce named Raleigh the Most Sustainable Midsize City in the nation. In an effort to direct local attention to some of these achievements, the City's Office of Sustainability developed a walking tour to spotlight features such as Light Emitting Diodes (LED) lighting, hybrid electric buses, solar powered equipment and electric vehicle charging stations. Raleigh residents and visitors curious about the recent efforts to make Raleigh "green" can now embark on the approximately two-mile, onehour, self-guided walking tour of Downtown.

Although the city of Raleigh developed the tour, several of the 24 features are not City-owned enterprises. These sites are included to help participants realize that energy efficiency and sustainability are not just City concerns, but have been embraced by the private sector as well.

The tour showcases sustainable concepts such as

protecting the natural environment, employing local labor and local materials, repurposing architecture and construction, accessing healthcare and nutritional information, using greenways and open spaces, and utilizing renewable energy.

Highlights along the tour include:

• The Raleigh Convention Center, a LEED-Silver certified building that features numerous sustainable innovations such as rainwater harvesting systems, light sensors, and low-flow plumbing devices while making use of recycled and reclaimed materials and energyefficient LED lighting;

- The R-LINE, Raleigh's free bus service around downtown on hybrid electric buses;
- Big Belly Solar Trash Compactor at the corner of Salisbury and Lenoir streets, which holds four times as much trash as regular containers and is powered by solar energy;
- Solar electric vehicle charging stations at 614 S. Salisbury Street, powered by two solar panels providing 2.88 kilowatts of electricity;
- Progress Energy Center for the Performing Arts at 2 E. South Street, a Depression-era building that has been redesigned with LED lighting, occupancy sensor lights and low-flow plumbing, and uses "green" cleaning supplies;
- Shaw University at 118 E. South Street, founded in 1865 and the first historically black college of the south,

• The Marriott Hotel at 500 Fayetteville Street, an example of businesses adopting sustainable concepts as a corporate mandate;

- City Plaza, the location of the Down-town Farmer's Market and the LED ornamental light towers;
 Green Square, featuring two blocks
 - of LEED-Gold certified development including the North Carolina Museum of Natural Sciences and the North Carolina Department of Environmental and Natural Resources;
 - The Raleigh Municipal Building, featuring its parking deck with LED lights and EV charging stations and the level

- II EV plug-in charging stations in front of the building; and,
- The Cree Shimmer Wall on the west Side of the Raleigh Convention Center.



Downtown Marriott, which mandates sustainable concepts in their hotels.

The City of Raleigh is embarking upon other initiatives in addition to the Downtown Walking tour. For example, the City is expanding the Big Belly solar trash compactor technology to the Glenwood South district later this year, installing more than 20 receptacles in this vibrant area as a way to save taxpayer money while keeping the streets cleaner with the unit's enclosed design. The dual units — one side collects trash, and the other single-stream recycling — will be the first widespread public sidewalk recycling opportunity in downtown Raleigh.

To view a Google Map with all the stops and some video highlights, visit http://g.co/maps/v6rtv. Tour brochures are also available at Raleigh Municipal Building, 222 W. Hargett Street, and Raleigh Convention Center, 500 S. Salisbury Street.





trash and recycling compactor.

Grand Opening of the New Green AIA Building BY KIM WEISS | PHOTOS BY THOMAS M. WAY

n Saturday, March 17, the North Carolina Chapter of the American Institute of Architects (AIA NC) celebrated the "Green and Grand Opening" of its new, modern and thoroughly "green" Center for Architecture and Design at 14 E. Peace Street in downtown Raleigh.

The American Institute of Architects has been the leading professional membership association for licensed architects since 1857. From 1963 until a couple of months ago, AIA North Carolina made its headquarters in the historic 1887 "water tower" and its connected two-story brick office located at 115 W. Morgan Street.

By residing in this previous office space, AIA NC proved its commitment to an important issue of that time: historic preservation. When the organization outgrew the tower's space, its leaders proved AIA NC's commitment to some of the most important issues of this time: environmental stewardship and sustainable design.



Determined to stay downtown, the organization chose a triangular lot at the confluence of Wilmington and Peace Streets as it would give them a strong presence near the Government Complex and allows AIA NC to contribute to the vitality of downtown.

To select an architect for the building, AIA NC held a professional design competition open to all architects across the state. Sixty firms submitted designs, but Raleigh architect Frank Harmon won



Building architect Frank Harmon and AIANC Executive Vice-President David Crawford

the competition with a concept that addressed both the building and landscape equally.

"The overriding objective of our concept was to demonstrate and encourage aesthetic and ecological integrity," Harmon said. "We wanted to create a flagship for green architecture in North Carolina that is architecturally, environmentally, socially, and digitally inspiring."

Harmon likes to describe the AIA NC Center for Architecture and Design as "modern shell with a green heart."

Just a few of the details that make it so green:

Orientation, Parking Garden: Harmon and landscape architect Gregg Bleam positioned the building right next to the sidewalk on Peace Street so that the majority of the property could be a green, park-like space. The "parking garden" is comprised of porous pavers that allow rainwater to soak into gravel below to be filtered before it drains into the city's storm water system. This also allows the parking area to be used as an outdoor space for a variety of community events.

Bio-retention Garden, Downspout: The bio-retention garden is a key water management system for the building and site. It collects water runoff from the roof and parking garden and filters it through layers of soil, gravel, and sand. Every drop of rain that falls on the building's roof is collected by a gutter system that directs it to the 12-inch-diameter downspout.

Form, Ventilation, Light: The building's form is long and slender to maximize cross ventilation and natural light. Doors and windows are strategically placed across from each other to create better air flow. The interior features very few walls so light can travel without interruption throughout the building. Light meters and motion sensors control light usage in the building.

Wood Siding, Zinc Roof: The Cyprus siding on the exterior cuts down on solar heat, insulates the building, is relatively low maintenance, and adds visual warmth to the predominately metal, glass and concrete building. The wood is local to North Carolina, reclaimed from the Dismal Swamp from trees felled by Hurricane Irene. The roof and northern wall are VMZinc, a fully recyclable metal that requires little energy to manufacture and lasts 80-100 years.

Overhang: The overhang of the large zinc roof is 12 feet deep to provide shade for the upper floors of the building in the summer. On the northern side, the horizontal edge of the roof creates an awning over the sidewalk.

Geothermal System: The building is completely heated and cooled through a geothermal system that takes advantage of the earth's constant temperature. By heating and cooling the building in this way, AIA NC uses approximately 64 percent less energy every month.

Sustainable Transportation: Charging stations for electric cars have been installed in the parking lot. The building is also placed near a city bus stop and a future light rail system, and bike racks are available on the site.

The AIA NC Center for Architecture and Design is free and open to the public. For more photos of the AIA building, visit our Facebook page at www.facebook.com/RaleighDowntowner Kim Weiss is the owner of Blueplate PR, a boutique public relations agency located in downtown Raleigh.

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Mar 15-Apr 1

The Carolina Ballet presents The Little Mermaid. Two-time Tony Award nominee Lynne Taylor-Corbett has created memorable choreography for Broadway shows (Titanic, Chess and Swing!) and films (Footloose, My Blue Heaven and Vanilla Sky). Fletcher Opera Theater. www.carolinaballet.com

Mar 22 & 23 (Thursday & Friday) Ben Folds rocks out in Raleigh in a two-night return to the NC Symphony. www.ncsymphony.org.

Mar 24 (Saturday)

Marbles Kids Museum & IMAX Theatre presents Barbie Bash. Movie at 10am; Barbie Bash from 11:15am-12:30pm. See Barbie in A Mermaid Tale 2 at Marbles IMAX and stay for a Barbie Bash. Visit www.imaxraleigh.org for more information.

Mar 24 (Saturday)

Marbles Kids Museum presents Green Energy Workshop. Calling all energy innovators! Explore the powerful possibilities of renewable energy as we build electrical circuits in a hands-on minds-on workshop. Free with museum admission. 2 to 4 pm. www.marbleskidsmuseum.org for info.

Mar 25 (Sunday)

NC Master Chorale. The 170-voice Chorale performs a choral-symphonic setting of pastoral poems. Britten's Spring Symphony. Meymandi Concert Hall. http://ncmasterchorale.org.

Mar 25 (Sunday)

Adam Savage & Jamie Hyneman present Behind The Myths Tour. The all-new, live stage show "MythBusters Behind the Myths," starring Hyneman and Savage who are co-hosts of the Emmynominated Discovery series MythBusters. It promises to be an unexpected evening of on-stage experiments, audience participation, rocking video and behind-the-scenes stories. Fans will join them on stage to assist in their mind-twisting and not always orthodox approach to science 3pm and 7pm shows. Playing at Memorial Auditorium. For more information, call 919.996.8700.

Mar 25 (Sunday)

The NC Museum of History presents Curator's Choice Tour: The Story Behind The Story of NC. www.ncmuseumofhistory.org for more information.

Mar 27, Apr 12 & 17

North Carolina Symphony Educational Concert. The North Carolina Symphony offers Education Concerts geared toward third through fifth graders across the state. The 2010-11 education concert theme is "What Makes Music MUSIC?" Meymandi Concert Hall. www.ncsymphony.org.

Mar 30 & 31 (Friday & Saturday)

The North Carolina Symphony presents Mozart's Two Pianos. Twenty-something twin sisters Christina and Michelle Naughton offer you a very rare opportunity to hear a real treat in Mozart's Concerto for Two Pianos. Meymandi Concert Hall. www.ncsymphony.org.

Mar 31 (Saturday)

Marble Kids Museum presents NanoDays, a nationwide festival about nanoscale science and engineering and its potential impact on the future. Meet nano-scientists from Duke University and NC State University as they present hands-on programs and interactive demonstrations on all things teenytiny. From 1-4pm. Free with museum admission. www.marbleskidsmuseum.org

Apr 1 (Sunday)

April Fools Day Comedy Show. April Fool's Day Comedy Jam hosted by the 1st Lady Shena J featuring Donnell Rawlings from the Dave Chappelle Show with A.G. White, Shawn Larkins, Shawty, Talent and Joe Clair. Music by The Main Event DJ Kool Sheed. Doors open at 6pm. Memorial Auditorium. For more information, visit www.HipHopNC.com.

Apr 6 (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. www.firstfridayraleigh.com.

Apr 12–May 5

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Burning Coal Theater presents Jude the Obscure Parts 1 & 2. A two part series from Thomas Hardy's magnificent final novel will be staged for the first time in a musical adaptation. Young Jude Fawley was born into poverty and is convinced by a teacher in his young life that anything is possible. He sets out to raise himself above his position and climb the highest heights as well as meeting the love of his life. www.burningcoal.org

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Anr 13-15

The Music Man presented by the North Carolina Symphony. The Music Man's timeless story of love and devotion-as well as trouble with a capital —has delighted audiences of all ages. William Henry Curry, Resident Conductor.

Anr 14

World Beer Festival. The World Beer Festival is the largest celebration of national and international specialty beers in the Southeast offering 300 beers from 150 breweries. First session from noon-4 pm and the second session from 6-10 pm. In Moore Square. Visit www.allaboutbeer.com for more information.

Apr 19-22

The Carolina Ballet presents Carmina Burana, a New Weiss Ballet. "O Fortuna!" Two great ballets. Two great choreographers. Then a new ballet from Carolina Ballet's Artistic Director Robert Weiss has its world premiere. Raleigh Memorial Auditorium. www.carolinaballet.com

Apr 20-29

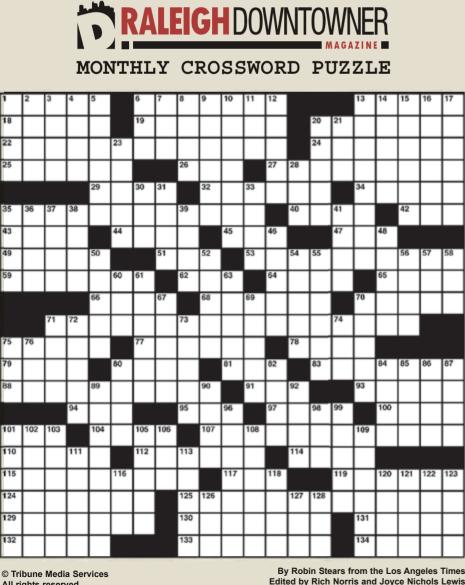
Steel Magnolias presented by the North Carolina Theatre in the intimate venue of A.J. Fletcher Theater, this humorously revealing play will take you on an emotional journey filled with laughter and tears. Call 919.996.8700 for more information.

Apr 26 (Thursdav)

NEEDTOBREATHE at Memorial Auditorium presented by NS2 and Broadway Series South. Visit www.needtobreathe.net for more information.

Apr 27 (Friday)

II Trovatore presented by the NC Opera at Meymandi Concert Hall. Filled with ardent lovers and jealous rivals, this show has everything we love about Italian opera. http://ncopera.org for more information.



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Giuseppe's glissandi 2 Not so hot 62 Father of Henry II 63 Squeal Mine entrance 64 Cyan Motorola flip phone introduced in 2004 65 Shoes with a basset hound logo Emulated Alice

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