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Answer to crossword puzzle on page 21

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ON THE COVER: On the cover: Pam Blondin of Deco Raleigh helps shopper Jennifer Gray complete her gift purchase with the new Downtown Raleigh Shopping GiftCard. $www.decoral eigh.com \mid www.shopdowntownral eigh.com$



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Downtown Holiday Shopping Made Easy

t's that time of year again. Trying to figure out the perfect gift for family, friends, officemates, or clients. Then come the long lines, parking nightmares, gift-wrapping fiascos and the eventual re-gifting. Want to avoid all that and pick up a quick and easy (and awesome) gift for that certain someone on your list? Try a Shop Downtown Raleigh gift card. What? Downtown Raleigh gift card you say? Yes! In case you haven't heard, the Downtown Raleigh Alliance has helped create and launch a new gift card which is accepted at over 100 participating businesses, ranging from retail to dining, all in downtown Raleigh. Participating so far in the gift card program, there are seven art galleries and studios, 12 clothing and accessory shops, two home furnishing stores, two hotels, two live music venues, five museum shops, 48 restaurants and bars, six service providers, and 18 gift and specialty shops. A pretty good selection for just one gift!



The multi-merchant gift card provides a great opportunity to visit, explore and experience a variety of locally-owned and eclectic stores in and around the city's center. The added benefit of the gift card is it's a closed system, whereby 100 percent of all gift card sales will be spent downtown, thereby circulating revenue back into the local economy and enriching the whole community. Check out their

website www.ShopDowntownRaleigh. com for an ever-growing list of all the cool places you (or your giftee) can use the gift cards.

"The gift card is another milestone in our overall strategy to reposition downtown Raleigh as a shopping destination. Gift cards are super popular these days," says David Diaz, President and CEO of the DRA. "Furthermore, we're excited to involve the many local

independent storefront businesses that are growing in downtown."

Just in time for the holiday season, gift cards will be available in denominations from \$10-\$500 and can be easily purchased online at www.ShopDowntownRaleigh.com or at the Downtown Raleigh Alliance office during normal business hours Monday through Friday from 8:30am to 5pm. You can fill your gift card using Visa, MasterCard and Discover (unfortunately no Amex). For in-office purchases, you can also pay with cash. So get online or stop by the DRA and pick up a few of the best stocking stuffers you'll find around. It's like getting the world's largest stocking jam-packed full of every kind of gift imaginable.

Our 5th Annual 9 for the Needy

A singular connection of the holiday season that crosses religious and etÚic boundaries

is a marked increase of generosity and enhanced giving to the less fortunate among us. It is worth noting that among the many sad ironies the current economic situation has presented is visited upon charities: reduced circumstances have lessened the people's ability to give at the same

time that the needs have been greatly increased. This reduced capacity to give may be less significant in a region blessed with stronger economic activity like the Triangle, but the reduction is still there. With the greater public visibility of the larger non-profits comes a natural and common advantage over the smaller, less visible groups. The tightening of the belt often more adversely affects those charities

with smaller reserves.

Our inclination here at the *Downtowner* is to give special recognition to the smaller groups that play a proportionally larger role in the community in comparison to the resources they have available. In an attempt to give a leg-up to these vital

yet less visible charities, we have identified some that are particularly valuable to the local citizenry. These charities often form a "bridge" between normal life and an existence at odds with what we value in this culture and community.

So it is with this criterion in mind, the Downtowner has compiled a summary of nine charities that help make the Triangle such a special place to live. Food Bank of Central and Eastern NC The Food Bank is a nonprofit organization that has provided food for people at risk of hunger in 34 counties for over 30 years. The Food Bank serves a network of more than 800 partner agencies such as soup kitchens, food pantries, shelter and programs for children and adults through distribution centers in Durham, Raleigh, Greenville, New Bern, Southern Pines, and Wilmington.

Sadly, hunger remains a serious problem in central and eastern North Carolina. In these counties, more than 560,000 struggle each day to provide enough food for their families. The Food Bank is always in need of monetary donations as well as donations of food. For every dollar donated, The Food Bank can provide \$10 worth of food or five meals. Their overhead is only 3%, which means that 97 cents of every dollar goes directly to feeding the hungry. Donations can be made online and food donation suggestions

and locations can be found on their website at www.foodbankcenc.org.

Meals on Wheels Although well-known, the Meals on Wheels program is always in need of volunteers and donations for its invaluable services of providing nutritious meals for the homebound elderly and disabled persons. The mission statement for

Meals on Wheels makes it clear that their goal is to improve the health, reduce the isolation and to prevent the inappropriate institutionalization of those persons it assists. Meals on Wheels provides up to 2,500 meals a day in Wake, Durham, Chatham and Orange counties for those who may be socially, economically or physically disadvantaged.

In order to accomplish its lofty goals, Meals on Wheels relies on over 3,000 volunteers to cover over 200 daily routes in thirteen different geographic areas of the Triangle. As might be obvious, the food provisions are a primary focus, but there are ancillary benefits. Many homebound persons have little social interaction and look forward to a short visit from someone with whom they can chat.

There is also the benefit that daily visits provide the volunteer the ability to check on someone's well being. It might be a short visit, but enough to provide food, a brief chat and make sure someone is not in a dangerous situation. Volunteers generally work once or twice a week, usually during their lunchtime, for about an hour to an hour and a half. The meals are picked up by the volunteers at various sites throughout the city and county depending on their assigned route.



Wake County | 919.833.1749 | www.wakemow.org Chapel Hill/Carrboro | 919.942.2948 | www.chcmow.org Durham | 919.667.9424 | www.mowdurham.org

Wee Care Perhaps the hardest thing to fathom is children in need. Whether the need is hunger, education, socialization, homelessness, or presence of

abuse, there are several non-profits in Wake County that are in need of volunteers and donations. The goal of Wee Care Children's Enrichment Program is to "address the educational needs of young children who

are in poverty and do not have access to enriching early childhood environments and experiences that help them develop cognitively, emotionally or socially to their full potential," says Executive Director Laurie Perry. Wee Care currently provides socially or economically "at-risk" children with a solid preschool education in an environment that nurtures their development. Perry states "as a former first

grade teacher at Hunter Elementary, I saw a need to give children an opportunity before they reached kindergarten in order to be able to compete successfully." Wee Care removes the obstacles of cost and transportation since all services are free, including breakfast,

lunch, snacks, early childhood curriculum and trips to age-appropriate sites such as museums. Monetary and "in-kind" donations (such as movie tickets, etc.) are greatly appreciated in

an effort to expand their services. For more information, visit www.weecareinc.org or call 919.272.4554.

SAFEchild Sadly, the goal of eliminating child abuse may seem insurmountable, but SAFEchild is making a difference. Seventeen years ago, the Junior League of Raleigh founded SAFEchild (Stop Abuse For Every child). "Our core

mission is the building of strong families," says Cristin DeRonja, one of the program coordina-

tors. "Over 6,000 were served in the last year through our various programs." SAFEchild develops relationships with families and parents to foster and promote nurturing environments for chil-

dren. With the help of an accredited staff, they are able to educate individuals and families on parenting and communication skills. SAFEchild's programs and services are designed to break negative parenting habits, build relationship skills and educate families about community resources that are available to them. With



RETTY

IN · PINK

its evolving and expanding mission, volunteers are very important. For more information, visit www.safe-childnc.com or call 919.743.6140.

Striving 4 More/Me Fine Founda-

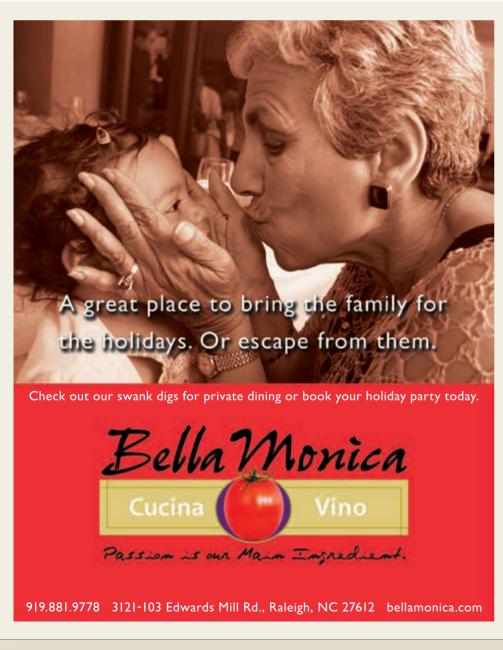
tion Striving for More Inc. has recently merged with the Me Fine Foundation, Inc. The latter was founded to financially aid the families of Triangle children with terminal illness. They help pay the electric bills, help with rent to keep the family from being evicted, and make sure they are never without food or diapers. They worry about the little costs of living so the family can focus their finances and family time.

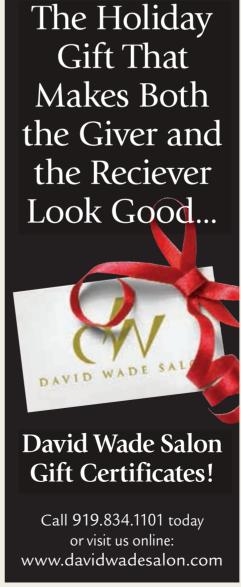
Striving 4 More noticed an alarming lack of psychological support available in hospitals for children with cancer and they provide these services so that

no family has to endure childhood cancer alone. Insurance companies do not easily reimburse qualified emotional support and they are trying to provide this necessary service for families that can't afford it.

Me Fine and Striving for More are both Triangle-based charities that support families of terminally ill children at Duke and UNC Children's Hospitals. You can help by donating items to Me Fine's resale store, the Second Hope Shop, or by making a monetary donation online at www.striving4more.org.

Pretty in Pink Foundation The choice between >>>









food, shelter and health is difficult, yet is a very common one for millions of Americans. People tend to forget that if a person is employed and working, they may not qualify for Medicaid or

other medical assistance. There are those who are "in the middle," so to speak. They generally do not go to the doctor since it can be cost prohibitive, even with insurance, so you can imagine the fear for those who are uninsured or underinsured when they're diagnosed with a disease or medical condition.

According to Executive Director Penny Lauricella, "The goal of Pretty in Pink is to provide and ensure that quality and life-saving medical treatment is available to breast cancer patients regardless of ability to pay. We are the only organization of its type in NC and one of three in the country that offers surgical oncology and radiation therapy." Pretty in Pink has helped over 1,500 patients in 81 North Carolina counties so far. How can you help? Pretty in Pink is looking for professional and corporate partners. Monetary donations as well as volunteers

are needed. The Foundation can be contacted through their website at www. prettyinpinkfoundation.org or at 919.532.0532.

Inter-Faith Council for Social Service (**IFC**) The Inter-Faith Council for Social



Jenesis

Service (IFC) is a not-for-profit non-denominational social service organization with a small staff providing basic services to combat poverty, hunger and homelessness

in Chapel Hill and Carrboro. The IFC works everyday to alleviate poverty in the Chapel Hill/Carrboro community, especially among vulnerable populations. This includes households that lack adequate financial resources to maintain their independence; women and their children experiencing family violence; homeless persons; those who have lost their jobs; and workers who work hard but earn less than a living wage.

Volunteers and interns contribute more than 43,000 hours at the IFC every year and more are needed. With only about 10% of their revenue coming from public sources, the IFC relies mainly on the generosity of individuals, businesses, foundations and others. More than 85% of their budget goes toward program expenses, so donations are used well. Contact them to donate or volunteer through their website www.ifcweb.org or call 919.929.6380.

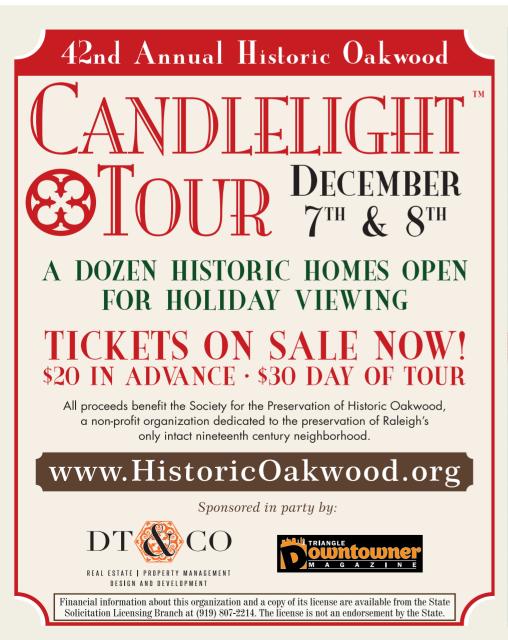
Genesis Home Genesis Home works to help

end homelessness for families with children by providing housing and supportive services to foster independence, providing rental assistance and supportive services for five families in permanent housing headed by an adult with a diagnosed disability, and matching formerly homeless families and individuals with Support Circles (local congregations and civic organizations) to provide support and assistance for a period of 12 months.

Donations are always needed to help pay for bus passes to help parents get to job interviews to buying summer camp gear for our kids, and every dollar donated helps families as they work toward achieving permanent housing. With the commitment of volunteers, Genesis Home is better able to provide the services families need to help foster independence. Genesis Home also has an ongoing need for supplies for the families they serve. New items are preferred, but very gently used items are always appreciated. Visit their website for information on how to donate, volunteer or to provide urgent need items, www.genesishome.org or call 919.683.5878.

Wake County Women's Center For our 9th charity, we've featured the Wake County Women's Center and their current holiday needs on the following page.

It is our sincere wish and hope that you are moved by this list and find it in yourselves to give what you can—be it monetary, donated items, or volunteer time—to support the reputation of the Triangle area, not just one of gain and wealth, but of generosity and reciprocity.





Holiday Hopes at the Wake County Women's Center

BY ANGELIQUE BISHOP

hen you walk into the Women's Center of Wake County, you feel a sense of hope and community. From stocking food pantries to decorating the halls for the holidays, the staff and volunteers at The Women's Center of Wake County cultivate opportunities for women and children facing homelessness. Serving as a place of guidance, the center works as a multiresource center, addressing the challenging issues of poverty and homelessness for women and children.

Not so long ago, women and children were rare at rescue missions and shelters. Today they account for almost 40 percent of the homeless population in America. Serving about 1,200 women and 600 children each year in Wake County, the center pairs with individuals and organizations to offer supportive services for its clients. From basic need services such as food, storage and hygiene products to individual case management of career, financial, housing and medical services.



Through the hard work of individuals and organizations such as the Women's Center, Raleigh Rescue Mission, HUD, The Healing Place and



many more, each individual's needs are met on a case-by-case basis. The mission of the Center is to create a safe environment for women and children to learn the skills and gain the confidence necessary to successfully re-enter the community.

For instance, with programs like STAR, clients are awarded tokens based on milestones from resources provided and are able to use them to "purchase" items at the Center's store. STAR helps teach the importance of saving, earning independently and even the social aspect of consumerism. The Capital Workforce Development program makes hands-on job training available to adults and youth of all educational backgrounds. Programs like these incorporate value with success though small steps that make all the difference towards the progress of the women and children and the elevation of homelessness in our county.

To keep these effective programs running, to provide safe havens and growth opportunities and to elevate homeless woman and children in our county, the center and its clients depend on sustainable donations. While cash donations are the most important to help keep the facility operating, items such as gift-cards, toiletry items, food and bedding are a huge benefit to the organization.

As the holiday season approaches, The Women's Center of Wake County holds programs to help bring joy into the women and children's lives and to cultivate the spirit of giving and gratitude. This year, with the help of the community, the center seeks donations for their "Holiday Hopes" program.

Contributions needed this year:

- \$25 Wal-Mart Gift cards for women
- \$15 Wal-Mart gift cards for youth, ages 10-18
- Unwrapped toys for children
- Gifts for single women such as bath/body products, umbrellas, watches, etc.

Help make this holiday season and the times to come memorable for those in need. For more information on how to donate and a full list of items needed, visit their website www.wcwc.org or contact their client services coordinator, Regina Brooks at regina.brooks@womenscenterwc.org or by phone at 919-829-3711 ext. 106. Financial contributions can be also made directly on the website by clicking on the Donate button.

Homelessness is a growing issue in the United States and in our own county. While we may not be able to end poverty and homelessness across the nation, together we can work step-by-step to elevate homelessness in our community.

Angelique can be reached for comment at angel@welovedowntown.com.

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Academy Street Bistro by Brian Adornetto, Food Editor

ith a mere six months under its belt, Academy Street Bistro (ASB) in downtown Cary's Ashworth Village is already enjoying a bustling dining room and welldeserved accolades.

Executive Chef and Owner Brian Fitzgerald, a graduate of the Culinary Institute of America, has been cooking for over 24 years, fine-tuning his craft in the kitchens of NYC icons like the River Café, Le Cygne, The New York Palace Hotel, and The Harvard Club. Inspired as a teen by his brother, also a chef, to appreciate food as an art form, Fitzgerald learned at a young age to build a dish with different flavors, colors, heights, and textures. He also learned to be sensitive to those having allergies or dietary restrictions. In fact, Fitzgerald prides himself on his flexibility in accommodating special needs and requests.



ASB is a family-run restaurant. Marylynn Fitzgerald, Brian's sister-in-law, manages the dining room and even utilizes her children's creativity. Not only did they help Uncle Brian devise the "Young Adults' Menu," but her eldest son, Kevin Jr., built the website, her son Kyle designed the logo, and her daughters helped decorate.

Walking in, you pass a granite-topped bar on your right and tall cocktail tables ahead and to the left. The ambience is warm and the tones are neutral. Beyond the roomy lounge sits the dining

room, filled with tables, booths and banquettes-all formally set and candlelit. You can gaze through the dining room's large windows at a bustling suburban downtown or contemplate the photos and drawings of Cary's past hanging on the inside walls. Better yet, if the weather is nice, you might prefer the large wrap-around patio with its relaxing plush greenery.

The hallmark of a good bistro is seasonal, freshly made food. Accordingly, ASB's menu changes

frequently. The printed menu is concise and modestly divided into First and Main Course, but it doesn't tell the whole story. Chef Fitzgerald also creates an unwritten menu of daily specials, usually featuring an additional six to eight offerings. His regulars are privy to this secret menu, a delicious reward for their dining loyalty.

The Jumbo Lump Crab Cake (\$13), Butternut Squash Soup (\$5/\$7), Farmers' Market Cucumber Salad (\$7), Mushroom Risotto (\$10), Steamed Prince Edward Island Mussels (\$12), and Heirloom Tomato with Fresh Buffalo Mozzarella (\$9) were all on the menu, whereas the Fried Oysters and Sweetbreads were First Course specials. A baseball-sized crab cake was placed on a schmear of Cajun remoulade next to a salad of baby field greens. The cake was crunchy, moist and devoid of any filler. The remoulade added a touch of heat and the greens a pleasant tartness. The soup, more of a puree really, was garnished with caramelized apples and toasted pumpkin seeds. Though creamy and sweet, it had a baby food like texture. The salad, a bouquet of mixed greens wrapped in long slices of cucumbers, was dressed with a shallot and white balsamic vinaigrette. Rounding out this beautiful presentation were Belgian endive leaves, teardrop tomatoes, dried cranberries, and toasted walnuts. The salad was well balanced: peppery, bitter, sweet, and crunchy. The earthy, cheesy risotto was delicious. I could have eaten an entrée-sized portion. If you order the mussels, ask for some extra bread. The garlic-white wine-cream sauce was



Chef Brian Fitzgerald

phenomenal. I wanted to drink it. Really. Chef Fitzgerald turned the Caprese salad into a Caryite salad by sourcing 18-year-old balsamic vinegar and lemon basil olive oil from Cary's Peak Olive Oil Company and heirloom tomatoes from the Downtown Cary Famers' Market along with fresh buffalo mozzarella. Oyster shells, brushed with a bold aioli, were set atop a bed of colorful peppercorns while their insides were fried crisp. The huge oysters were buttery and suc-

culent. We actually fought over the last one! The sweetbreads (calf's pancreas and thymus glands) were likewise battered and fried, however not as successfully. They were slightly overcooked and not quite as creamy on the inside as they should be. The glands' roasted garlic mashed potatoes foundation was a little flat, but the thyme reduction that sauced the plate was rich and full-bodied.

Main Courses included Pan Seared Atlantic Salmon (\$21), Grilled Pork Chop (\$21), Wild Mushroom Ravioli (\$17), and Seared Diver Scallops (\$25). The salmon, cooked to a textbook medium, had a wonderful crust. The accompanying Beluga lentils were a bit fishy and heavily salted, reminding us of its namesake caviar. Tying the dish together was a bright lemon beurre blanc. The tender, juicy pork chop was perfected by Fitzgerald's smoky, peppery BBQ sauce and sweet, braised Savoy cabbage with caramelized shallots. The homemade mushroom ravioli with cheesy truffle cream sauce was exquisite. The





pasta was silky, the filling nutty and earthy, and the sauce lush. Complemented by a sweet and lively carrot-ginger puree, the scallops were fragrant, delicate and billowy.

For dessert, we sampled the Plum Tart and Pumpkin Crème Brulee specials and the Warm Granny Smith Apple Tart (\$6) from the menu. The Plum Tart received mixed reviews at our table. Some in our group felt the "pluminess" wasn't pronounced enough while others deemed it insufficiently sweet. The seasonally spiced crème brulee, served in a locally grown mini pumpkin, was my personal favorite. It sang of fall and revealed a rare glimpse

of whimsy. The apple tart, more of an apple topped crepe-like pancake, was our table's favorite. Though light, it packed a flavorful punch.

Academy Street Bistro is not only family friendly, but also a terrific addition to the date night rotation. Its welcoming atmosphere, accommodating servers and first-rate chef make it one of a sparse handful of restaurants worthy of a trip to the suburbs.

Brian Adornetto is a food writer, professional chef and culinary instructor. 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@welovedowntown.com.





Academy Street Bistro

200 S. Academy Street | Cary, NC 919.377.0509 | www.academystbistro.com

\$\$\$\$

Dinner: Tuesday through Thursday 5:30pm—9pm; Friday and Saturday 5:30pm—9:30pm Lunch: Tuesday through Friday 11:30am—2pm Brunch: Sunday 10:30am—2pm

Cuisine: New American Atmosphere: Upscale bistro Dress: Casual Alcohol: Full bar

Reservations: Recommended on weekends

Parking: Lot Noise Level: Moderate

Wine List: California heavy with many offered by the glass Features: Some vegetarian and gluten-free options, "Young Adults' Menu", bar dining, al fresco dining, credit cards accepted, take out, local beer, TVs in bar area only, catering, daily specials, semi private rooms

The Lowdown: Though the desserts need some finetuning, there is unquestionable talent in the kitchen, and despite the fact that the dining room staff is a little inexperienced, the servers are knowledgeable and obliging.







The Bright Future of Seaboard Station BY CRASH GREGG

William Peace President

Debra Townslev

here have been quite a few businesses that have changed hands in Raleigh's past, but no exchange has been as heated and high profile as William Peace College's recent purchase of the Shops at Seaboard Station, the retail center just north of Peace Street in downtown Raleigh.

The college's bid for the shopping center caused quite a controversy in the area as community leaders feared that Peace's long-term goals for expansion might include the area being repurposed as college property.

Now that the deal is over and done, the officials at Peace are able to speak openly about their plans for the future. During the negotiation process they were unable to share their ideas because of non-disclosure agreements in place and unfortunately incorrect conclusions arose from their silence.

We spoke with William Peace College president Debra Townsley along with Billie Redmond, president of Trademark Properties, the commercial property firm hired to manage the center, about the future plans for Seaboard.

"We're very excited about Seaboard and this purchase is the result of a twoyear project," Townsley tells us. "We're looking at the center to give us a return on our investment, both in the short- and long-term. To have shopping and restaurants available right next door is a great



amenity for our students and teachers as well as for the local community, and we plan to keep it that way."

Townsley says they have no plans for removing any of the retail space at Seaboard, and in fact are looking at ways to increase it. There are talks about eventually turning part of the existing back parking lot into a deck, possibly with room for more retail on the ground floor. Townsley tells us the land value of Seaboard is simply way too valuable to use as parking, athletic fields or even dormitories. It serves a better purpose as a revenue generator staying as is: a destination shopping center.

> According to Redmond, Trademark will begin immediately on cleaning up the shopping center with new landscaping and parking lot maintenance as well as new wayfinding signage.

> "We'd love to add more space for shops here and maybe see a grocery store back in Seaboard at some point,"

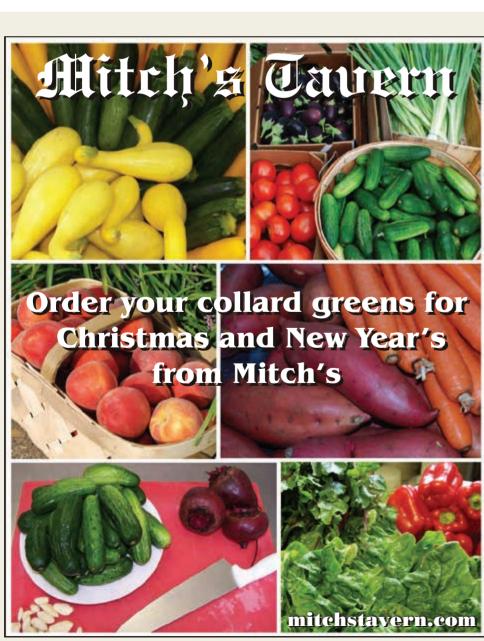
says Redmond. "We think we have a great space in Seaboard with its unique collection of tenants and we can really do something special here."

The existing tenants all seem to be in optimistic agreement of working with William Peace College and Trademark Properties.

Bob King has owned and run Seaboard Ace Hardware since 2007 and welcomes the change. "During the bankruptcy process of the former owners and managers of Seaboard Station, the uncertainty of the future of the center kept everyone on edge. Now that the dust has settled and an open dialogue has been started, the new property managers and William Peace University have pledged to improve the center and put it 'on the map' literally. We are excited about our location, the new management team and an owner that values the tenants. This is a great partnership for success in the future."

Says Cheryl Frasier from Galatea Boutique, also one of the first tenants in Seaboard, "We're looking forward to working with the new owners and management. We're excited for everyone to 'make tracks' to Seaboard Station and see what's in store!"

> Keep up with the Shops at Seaboard Station: www.seaboardstationshops.com Facebook: http://bitly.com/seaboardstation Twitter: www.twitter.com/seaboardstation







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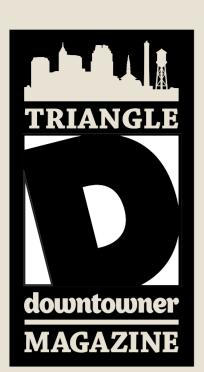
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- Ten \$15 gift certificates to Piola located 141 Park at North Hills (end of the building on the left past Sparians) and 1101 Environ Way in Chapel Hill. Great pizza, gnocchi and much more. www.piola.it
- Four \$25 gift cards to Jimmy V's Osteria + Bar located in the heart of downtown Raleigh at 420 Fayetteville Street. Enjoy a delicious lunch inside or on downtown's largest outdoor patio. www.jimmyvsraleigh.com
- Five \$10 gift certificate to Players's Retreat located

- at 105 Oberlin Avenue. A Raleigh tradition since 1951! Come enjoy a Canes or Wolfpack game, enjoy one of Chef Jean Paul Fontane's specialties or just relax with friends. www.playersretreat.net
- Five \$25 gift certificates to **Bella Monica**, one of Raleigh's favorite restaurants and home to the celebrated Chef Corbett Monica. Stop by 3121-103 Edwards Mill Road and you'll find some of the Triangle's best Italian food, cooked to perfection and served in a casual setting. www.bellamonica.com
- Five \$25 gift cards to the **Big Easy**. Lunch, dinner and late night menus (til 2am) 7 days a week. Live music and jazz every Monday and Wednesday. www.bigeasync.com
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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.WeLoveDowntown.com/signmeup



From the Publisher



t's hard to believe the holidays are already here us and the end of the year is near. This has surely been an exciting year for us, going Triangle-wide, and we've met a lot of great new people along the way. We're proud of our accomplishments and of the growth we've helped promote. We always try to include charities and non-profits in all we do—especially with the charity spotlights we do every year. We're a little disappointed to hear one of our fellow magazines is charging charities to include articles about them in their publication, but we have and always will feature them for free because these wonderful organizations need our help. Not only do we write about them but we also donate over \$75,000 in advertising to local area non-profits and our only wish is that we could do more.

Please keep the charities we've mentioned—and the countless others—in mind during the holiday season as they need our help now more than ever. Your contributions of time, money and donated items are what give them the ability to serve the needs of those in our community who need it most.

We wish all of our dedicated and loyal readers a safe and happy holiday season and as we enter into our ninth year with you this November. We look forward to yet another year of bringing to life the same great stories of the people, places and events that make the Triangle the best place to live in the country.

Crash

Crash Gregg

Publisher, *Triangle Downtowner Magazine* publisher@welovedowntown.com

Around Town in the Triangle



















A Photos above are from the annual Artspace Collectors Gala - www.artspacenc.org • Visit our Facebook page for more photos, http://bitly.com/FB-TDM 🔺





















Photos above are from the Raleigh Christmas Parade. Visit our Facebook page for lots more photos, http://bitly.com/FB-TDM

Around Town in the Triangle





















Photos above from the Art of Style Boutique Leukemia & Lymphoma Society fashion show fundraiser (Photos by Terrence Jones of J1S photography)









Terrence, Kendra and Gus at Art of Style's fundraiser



Andrea & Kesley at Pinhook



Our publisher Crash Gregg with WRAL's Debra Morgan

Photos below are from Rufus Edmisten's annual SuperKids fundraiser at the State Farmers Market Restaurant • www.specialsuperkids.com









Where's it @?

Do you know where this photo was taken? Visit www.WeLoveDowntown.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 **Trey Turner**, who was the first to identify last month's Where's It @ clue as the statue of Sir Walter Raleigh at the Raleigh Convention Center. Bruno Lucchesi was commissioned to create the Sir Walter likeness in 1975. Before the bronze was poured, a much larger version was carved from an enormous oak tree trunk and took place publicly in the old North Hills Mall during the early seventies. The bronze cast statue was dedicated on December 3, 1976 on the Bicentennial Plaza grounds. It was later cleaned and moved in 2008 to the Raleigh Convention Center.

Try your luck at guessing this month's Where's it @ photo. A correct answer is your chance to win a fab Triangle Downtowner t-shirt.

Our runner-up winners were Michael Schwartz, Sherri Johnson, Bess Baker, Jessica Brooks, and Lee Stroud. We're giving away some of our First Annual Food Truck King t-shirts as consolation prizes (sizes S, M and L still available). Give us a call to claim your shirt! 919.828.8000. Thanks for entering and be sure to try your guess with this month's photo.



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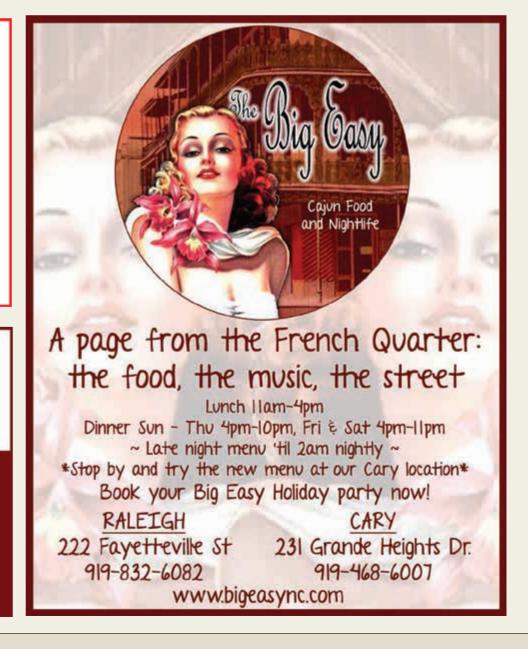
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Local Gallery News BY MAX HALPEREN, ART EDITOR

illing almost half of the main gallery at the Contemporary Art Museum is an immense installation by Maya Lin—yes, she whom you may recall as the petite 21-year-old undergraduate who won the competition for the Vietnam War Memorial in Washington, D.C., beating out over a thousand entries.



Blue Lake Pass installation by Maya Lin in front of some of the Black Maps series of aerial photographs

The installation, "Blue Lake Pass," made of carved particleboard, is one of a collection of "Systematic Landscapes" (others are made of pins, aluminum tubing, carved atlases). "Blue Lake" is part of a mountain range in Colorado most of us would know only through images and maps. Here they are turned into twisting, curving solids.

Cut into 20 large segments, the massive structure may not only be seen from the outside but walked into so that one senses the earth and rock of our planet. The fact that it is sliced also suggests the ease with which we busily destroy our planet.

Maya Lin is one of ten artists filling CAM with a show, "Surveying the Terrain," that I have placed high on my "must-see" list—provocative yet alluring, beautiful yet somber, and an example of a very recent development in the arts. It more than justifies CAM's presence in Raleigh.

Not only is the earth in trouble; but, accord-

ing to Alfredo Jaar, we as human beings are losing our sense of who and what we are, blinding ourselves to ourselves and our world. His "Lament of the Images" opens in a darkened room where three backlit texts describe Nelson Mandela's excruciating years working in a limestone pit whose bright reflections blinded and near-blinded



David Maisel standing by the Lake Project

the prisoners forced to labor there. Blindness becomes a metaphor for the power of industries and governments to hide or destroy photographs and documents. But when we leave the dark we find ourselves in Mandela's plight as we suddenly face a wall of blinding light. A few seconds of it are enough.

Artist, architect, filmmaker, Jaar's most famous work, four years in the making, confronts the savage Rwanda genocide that the world lamented but permitted to happen.

Google as an instrument of fine art? As an instrument of the avant-garde? That may be turned into a moving commentary on our earth and its people? That was precisely what I found at the CAM show. For once I was as concerned with tecÚique as with final effect.

Witness Doug Rickard's "New American Picture" series. With the Google Street program, Rickard downloaded over 20,000 images and, as CAM notes, transformed certain of them into art, among the most moving photographs I have seen. In each, one, two or three people seem lost in grubby, otherwise empty streets among closed empty buildings.

For Matthew Jensen's "49 States," Google enabled the photographer to wander the country without leaving his home. Each state is represented by a single image that is not at all recognizable as a hallmark of the state. And in each photo, Jensen places a glaring, alienating sun staring at very little.

Google Earth Pro is the source of a long wall of images of American oil fields by MisŠa Henner, whose best-known work is "No Man's Land," photographs and a film of isolated women in isolated areas. Henner's pumpjack series of wells sunk in our soil and his large "North Ward Estes Oil Field" has been likened to the work of major abstract expressionists.

On the opposite wall a group of large photographs by David Maisel, all taken from the air, has some astonishing and disquieting aspects. Several, like "Lake Project," with its bright abstract reds and yellows, and "Mining Project," with its cool greens and blues, are quite beautiful. And then we learn that the loveliness is the result of pollution! They are part of a series

appropriately called "Black Maps: American Landscape and the Apocalyptic Sublime."

Trevor Paglen's approach to his work is indicated clearly enough by the title of one of his books: Blank Spots on the Map: the Dark Geography of the Pentagon's Secret World." In the series Limit Telephotography, he employs high-end optical systems to photograph top-secret governmental sites, and in The Other Night Sky, he uses the data of amateur satellite watchers to track and photograph classified spacecraft in Earth's orbit. CAM has examples of both types: "San Nicolas Island," off the California coast, controlled by the Navy and used for weapons testing and training; and in "Debris," the space junk that surrounds us, junk left by our efforts.



New Orleans, LA by Doug Rickard

Ours is a world in which people and places appear and disappear. That is indicated in Vic Muniz's world map "After Allighiero Boetti," and is hinted at in Laura Kurgen's colorful and nearminimalist landscapes—from afar they appear monochromatic—White, Blue, Gold, Green, but seen close-up some landscape features appear.

And then there are Clement Valla's delightful postcards of some creations by Google Earth—warped highways, bridges and dams, cards that you are invited to take away.

At the end of it all, you will find Maya Lin's superb but shocking film, "What Is Missing," about land and creatures that have disappeared or are losing their hold on our earth. The conclusion of the film is a brilliant tour-de-force,

Curated by Dan Solomon, California artist and curator, the show will be up through January 13 of next year. For more information, visit www. camraleigh.org.

Max can be reached for comment at max@welove-downtown.com.

Throm Buba to Raleigh and Back BY ANGELA M. RISKO

lean. Quiet. Hospitable. Welcoming.

Sound like the downtown Raleigh you know? These adjectives recount the first impressions our fair city's core and its people made on Eduardo and Orlando Garcia—award-winning, emerging documentary Cuban photographers experiencing Raleigh and the United States for the first time during their brief but impactful visit less than a month ago. They came to Raleigh to attend the area's inaugural World



Eduardo and Orlando Garcia from Cuba

of Art Showcase (WOAS), a three-day public event populated by talented exhibiting international, regional and local artists of various disciplines held at the Raleigh Convention Center and sponsored by Jerry's Artarama.

The 36-year-old twin brothers discussed their 14-piece series entitled "Vida," a passion project they conceptualized, styled and shot together celebrating life itself—the intersection of love and respect of family, human nature and the environment. However, they weren't in attendance to reap sales of this series

for themselves. Rather, they generously donated it to a local nonprofit, the Scott-Free Scholarship Foundation, an organization dedicated to funding summer camp programs for socially and financially at-risk middle school aged youth. Little did they know that just eight months prior when they met Scott-Free founder and executive director Deborrah Gruder during their trip to Havana, "Vida" would become the catalyst to opening up the possibility of their travel to America.



A Serendipitous Meeting Merely 90 miles away yet a world apart, venturing to Cuba for U.S. citizens has not been a simple undertaking. During a government-approved people-to-people cultural exchange trip to Havana, Gruder met Orlando Garcia while he was working with her photography travel group as a local photography guide. It was there that Gruder witnessed first-hand Orlando's generosity of spirit in his daily interactions with the group and within his surroundings;

observed his and Eduardo's powerful documentary photography; and shared with them the mission of her organization.

"Even with a slight language barrier, it was clear we had a mutual interest in enhancing the lives of children," said Gruder. "I was taken aback when Eduardo and Orlando offered to donate a series of their work to Scott-Free to raise money to make a difference in American children's lives. It was completely unprompted and with absolutely no strings attached.







I knew then that the only thing that eclipsed their talent was the size of their hearts."

The wheels began turning. Months later, the WOAS chose Scott-Free as the area nonprofit it would highlight during its showcase. With that selection, Gruder envisioned the event as the platform to unveil "Vida" while also providing an opportunity to request permission from the Cuban government to approve travel to the U.S. for the Garcia brothers to make global connections.

Raleigh through Their Eyes Eduardo and Orlando agreed they never imagined Raleigh would be the first American city they'd experience, but they

enjoyed every minute of it. Raleigh offered a welcome full of charm—one any city would envy—and made a lasting impression.

"We've left pieces of our hearts in Raleigh," commented Eduardo Garcia. "We felt so much warmth from the people of Raleigh. It seemed full of love and a safe place to raise families."

Watching Eduardo and Orlando's reactions to our everyday American norms and seeing familiar Raleigh land and streetscapes through their eyes was a treat. Here are a few spots that made their list of highlights during their whirlwind visit:

Where? Krispy Kreme on Person Street. Why? The "hot and now" glazed dougÚuts as a midnight snack. In Orlando's own words: "The best sweet I've ever tasted."

Where? The North Carolina Museum of Art. Why? Rough translation from Eduardo and Orlando, "It's a rare opportunity to get to hang out surrounded by master works by Rodin." Both were also captivated by the West Building's architecture and the expansive museum grounds.

Where? Harris Teeter. Why? The size and concept

of our grocery stores is nonexistent to those living in Cuba. Overwhelmed by the amount of food we have to choose from, Orlando took pictures of the shopping rows because he knew his family and friends back home would be in disbelief.

Where? 18 Seaboard. Why? Even though it's an island, fresh seafood like salmon (which they both ordered and devoured) is hard to come by for the Cuban locals. "Such incredible flavors and so fresh. I like the southern cheese grits, too,"



Eduardo said with a wink and a smile. As for an accompanying standout for Orlando—"The She Crab soup was fantastic."

Way to go, Raleigh. Add this to your ever-growing portfolio of accolades. You definitely hit the top of their "list".

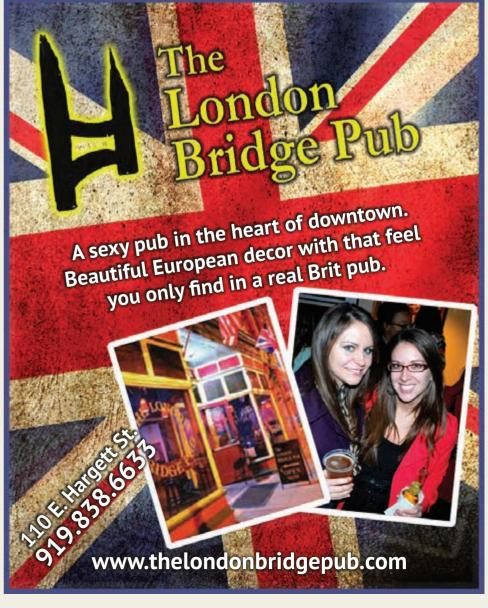
Angela Risko is an independent writer and brand positioning/messaging strategist. She is also the president of locally-based community nonprofit BEST: Beautifying Emerging Spaces Together. For the full-length version of this article, visit www.downtownernews.com.

The "Vida" series is currently for sale with all proceeds benefitting Scott-Free. For more information, contact Deborrah Gruder at deborrahjg@scott-free.org

View Eduardo and Orlando Garcia's documentary photography, represented by Dallas-based Afterlmage Gallery, at www. afterimagegallery.com/garcia.htm.







LIFE INTERRUPTED

BY LINDA KRAMER

They meet each Wednesday at Meredith College School of Music to rehearse. They take their seats, raise their instruments and play their passion. They are the 30 members of TACO (Triangle Area Community Orchestra), a small orchestra that has been bringing classical concerts to Raleigh since 2010.

The members of the orchestra have diverse background and their unrelated lives include, among others, doctors and nurses, environmentalists, priests, lawyers, realtors and single moms. Their love of and commitment to music is what bonds them together.

TACO began with just six members and gradually increased to the present group of 30. For the most part, the members began taking musical instruction in childhood and for one reason or another, life interrupted their studies. So, they put their instruments in the closet to collect dust, their orchestral dreams diminished and the years went by.



TACO creator and director Marta Findley-Partridge and administrator Bob Mulder

by the North Carolina Symphony. She taught strings in the Wake County Public School System for 28 years and has been a string instructor at Meredith College School of Music for the last several years. She presently conducts six orchestras including TACO.

When Marta first moved to Raleigh from Indianapolis in 1976, she was frustrated that there were no opportunities for adult string players to continue dreams. It happened. The closets opened, the strings were dusted and the children returned to their learning as adults.

Marta is not just TACO's creator, but its musical director, inspiration, teacher, cheerleader and even mother. One of her biggest challenges is selecting music that is both appropriate for all the different skill levels of the members while still keeping everyone challenged. She says, "This is the happiest orchestra I have ever conducted. The power of music is at work in their lives quite differently than they thought possible. All their lives they have heard and loved music and they have dreamed of being part of that music from the inside. Now they get to do that. Their gratitude is contagious and it fuels their passion for what they do."

Bob Mulder, the administrator for TACO and a member of the orchestra, keeps things running smoothly. Bob says, "For many years I went to the NC Symphony concerts and one recurring thought I had was that it would be wonderful to be sitting with the orchestra and experience those very sounds and vibrations from within. Now I'm in an orchestra and experiencing those sounds and vibrations and it's most incredible. For me—and I think I can safely speak for my fellow orchestra members—it's truly a dream come true."

Perhaps Frank Zappa was right when he said, "All the good music has been written by people with wigs and stuff." Perhaps, but TACO plays these hits with a deep passion and brings it all home to its grateful and loyal audiences.

And so, the time has finally come.

The years of waiting and interruption are a thing of the past. The lights dim, the baton is raised, hearts pound and the dream begins.

If you love music and would like to join TACO, visit www.taconc.com. They currently have openings for additional strings and a bass player. More information is available on their Facebook page at www.facebook.com/TriangleAreaCommunityOrchestra.

TACO CALENDAR OF EVENTS

Saturday, December 7, 2013 at 2pm Church of the Latter Day Saints 5060 Six Forks Road, Raleigh

- Corelli Christmas Concerto
- Christmas Renaissance
- Variation on What Child Is This
- Good King Wenceslas
- Infant King
- Hark, the Herald Angels Sing
- Angels We Have Heard on High
- Silent Night
- O Little Town of Bethlehem
- Christmas Canon
- Two Celtic Carols

Saturday, December 14, 2013 at 3.30 pm Church of Latter Day Saints 590 Bryan Drive, Apex

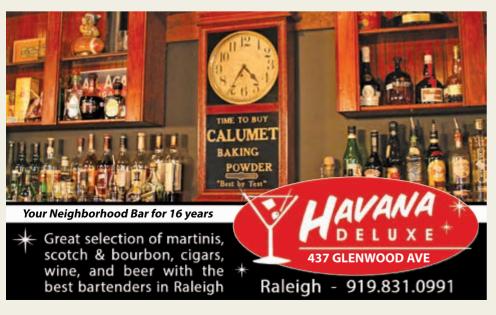
- Corelli Christmas Concerto
- Christmas Renaissance
- Variation on What Child Is This
- Good King Wenceslas
- Infant King
- Hark, the Herald Angels Sing
- Angels We Have Heard on High
- Silent Night
- O Little Town of Bethlehem
- Christmas Canon
- Two Celtic Carols

Wednesday, December 18, 2013 at 7pm Meredith College, Raleigh Carswell Concert Hall

- Christmas Renaissance
- Corelli Christmas Concerto
- Variation on What Child Is ThisAssorted Christmas Carols
- White Christmas



TACO thrives under the leadership of Marta Findley-Partridge. Marta was a recipient of the Maxine Swalin Outstanding Music Educator Award presented their learning and no place for them to play. So, driven by her love of music and sheer determination, she created TACO to satisfy all the unmet needs and lost







Holiday-Friendly Wines

he leaves have turned, the temperature has dropped, shops and storefronts are adorned with seasonal decor, and friends and family are preparing their autumnal gathering plans ... which means, it's the annual rite of passage each year where we fret and worry over what wine we will be providing for our holiday gatherings. With the possibility of travel, foul weather and the potential for both, choosing the right wine should be a small concern or possibly a welcome reprieve from holiday obligations.

First, drink what you like. Whether you are most happy and satisfied ending a meal with a copita of sherry or Bailey's from a shoe, you are correct and should have said beverage at hand. What's more, consider breadth in lieu of depth when planning your holiday adult beverage offerings. While a library tasting from your favorite vigneron or a

With this in mind, here are some helpful reminders for

comparative tasting of California cult collectibles is a generous offering—and a Thanksgiving I want to attend—it may not offer enough variety for your family, friends and close ones.

your holiday wine checklist.

Secondly, with the number of courses and dishes prepared for the average Thanksgiving numbering in the dozens, seeking out perfect pairings with each dish is impractical. There-

fore, carpet bombing rather than precision should be your strategy this Holiday Season. One bottle per adult is a good rule of thumb as far as quantity. With that in mind, following are a few favorites that are sure to please your guests.

Bubbles! Whether you opt for Cava, Prosecco, Champagne, or New Mexican effervescence, bubbles are always the right choice. They are celebratory and pair with everything. They help set the mood and enliven any gathering. On a budget, Cava or Prosecco will do nicely and Roederer Estate also makes some terrific bubbly for around \$20 dollars. And of course, there's always Champagne!

Riesling, crisp and bright, produced in a variety of styles and sweetness levels is a terrific choice at all price points. Alsatian for the floral and aromatic minded, German for those who love minerality and tropical fruit notes. Try Austrian for the Goldilocks version of neither too lean nor too full but just right.

Beaujolais, made from the imminently coiffable Gamay grape, is also an excellent choice for holiday gatherings. It pairs easily with most dishes and is a cheap and cheerful wine to be drunk on for such festive occasions. While there is a lot of Beaujolais around this time of year and with Beaujolais Neuveau day upon us every third Thursday in November, I would encourage trying some of the Cru Beaujolais, made with more care and in a traditional method. It is superior in complexity and depth of flavor and for only a few dollars more, it's a worthwhile investment.

Rose is also a great choice and a terrific "Cook's Wine" to be enjoyed during meal preparation. It's light in body and alcohol, but lively in fruit and acidity. Many Roses are discounted this time of year in cost and stature, but many are still drinking fabulously. I recommend some of the Roses coming out of Anderson Valley California, which are refined and delicate, but still vibrant with flavors and aromas of strawberries, pomegranate and cherry.

Pinot Noir, whether Burgundian, Oregonian, Californian or New Zealand, is a terrific choice for Thanksgiving with

flavors of red fruits and cranberries, soft tannins and an infinite range of styles. They are a popular wine, and sure to please those you are sharing with. A range of different Pinot Noirs is sure to be interesting and welcome diversion as you enjoy the distinctive nuances between Willamette Valley, Santa Lucia, Givry and Sta. Rita Hills.

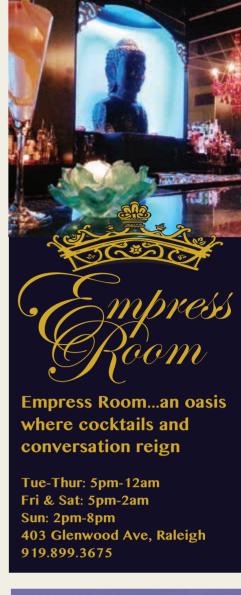
If your guests or host

requires something off the beaten path and removed from the canon of pairing, some of the more esoteric choices available would include Zweigelt and St. Laurent. They are dark skinned Austrian grapes varietals that enjoy a reputation as being sort of country cousins of Pinot Noir. Nerello Mascalese is another fine choice, a dark skinned grape full of aromatics and unbelievable acidity from a wine grown in Southern Italy, sure to be a conversation topic for your wine geeks in your company. Bonus points for bringing large format bottles, a sideboard just looks more festive with a magnum or Jeroboam of holiday wine.

Finally, the holidays are the best time to pull a bottle of your favorite wine or producer you have been saving and pour. Enjoy the company of your guests or hosts as it may be, and share what it is you like or the twisted path you took to find this wine. And don't forget to pour a glass for your dishwasher.

Sean Rouch is the Wine Director and Sommelier for [ONE] restaurant in Chapel Hill, North Carolina and can be contacted at SeanR@one-restaurant.com.











"Thank you for adding Durham articles, events and photos to your magazine! We love seeing it around Durham."

ALESSANDRA, DURHAM 27701 | (PICKUP LOCATION: BEYU CAFÉ, DURHAM)

eader emails. We love 'em! We get hundreds every month from our wonderful readers. Some ask for 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. But we have to admit our favorites are the emails telling us why they read the Downtowner.

Our Reader Rewards giveaways are designed to thank our readers for being part of the Downtowner family and making each issue the most read magazine in the Triangle (and that goes for weeklies too). Our positive articles, focus on hyper-local and 99% pick up rate make all the difference.

Head over to www.welovedowntown. com and click on the Sign Up Now button on the center right and join our Reader Rewards giveaways for your chance to win lots of free stuff. We'd love to hear your comments and we'll include them in this column each month. We work hard to make the Downtowner a worthy publication for our 115,000+ monthly readers and we listen to any suggestions, ideas and anything else you'd like to include. We love our readers as much as they love the Downtowner.

"You're great!"

PATRICIA, RALEIGH 27605—(PICKUP LOCA-TION: HARRIS TEETER, CAMERON VILLAGE) "Love Downtowner Magazine and enjoying the expanded coverage of the Triangle" IOEL, RALEIGH, 27601—(PICKUP LOCATION: MODULAR BACKS IN DOWNTOWN BALEIGH)

"I love the Downtowner!"

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> SARAH, APEX 27502 (PICKUP LOCATION: ONLINE)

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LISANDRO, DURHAM 27707—(PICKUP LOCATION: FAYETTEVILLE STREET, RALEIGH) "This is my favorite publication!"

AMANDA, RALEIGH 27613 (PICKUP LOCATION: ALL OVER RALEIGH)

"I like the photos of people out on the town!"

LIBBY, CARY 27513—(PICKUP LOCATION: DOWNTOWN RESTAURANTS)

"Love the magazine. Great information :-) Thank you guys!"

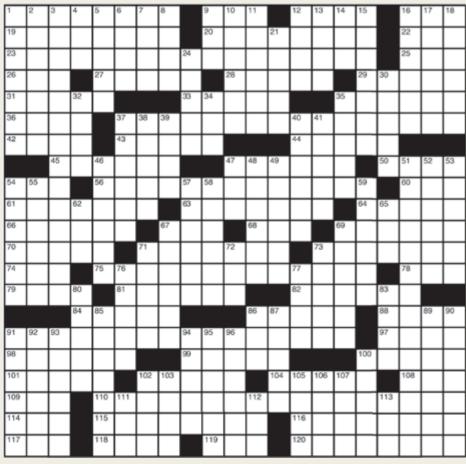
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"Love it!"

BRIAN, RALEIGH 27609 (PICKUP LOCATION: MANY LOCATIONS)



MONTHLY **CROSSWORD PUZZLE**



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By Pawel Fludzinski from the Los Angeles Times **Edited by Rich Norris and Joyce Nichols Lewis**

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Now-Dec 1 • Downtown Raleigh

Kick off the 2013 holiday season with an impressive feast for the senses; the masterpiece that is **Messiah**, set to Handel's magnificent score. Raleigh Memorial Auditorium. www.carolinaballet.com

Nov 22-Feb 1 • Downtown Raleigh

A jovial, frosty pastime of the holiday season! **The Ipreo Raleigh Winterfest** signature ice skating rink will be open to the public early on November 22 and will extend until February 1. Cost: \$9 for both adults and children. In the Raleigh City Plaza. www.raleighwinterfest.com

Nov 26-Dec 24 • Downtown Raleigh

Frosty the Snowman, known to melt everyone's hearts comes to life in a holiday show for the whole family. Based on the classic tale enjoyed by millions around the globe this show is sure to put a smile on your face. Don't miss your chance to enjoy a new holiday tradition when it slides in to Raleigh in November. Tickets range from \$14—\$47. Fletcher Opera Theatre at Duke Energy Center. www.dukeenergycenterraleigh. com/event/frosty-the-snowman-3662

Nov 30 (Sat) • Downtown Durham
The Rock & Shop Market is a one-of-a-kind shopping

experience; an indoor fashion, art & music flea market featuring emerging, independent local and national designers selling their wares plus live music by local performers. Cost: \$5.00. 11am to 5pm at the Durham Armory, www.rockandshopmarket.com

Nov 30 (Sat) - Durham

Edwin McCain. Tickets are \$29.00 and up. 8pm at the Carolina Theatre, www.carolinatheatre.org

Nov 30, Dec 7, Dec 14, Dec 21, Dec 28, Jan 4 (Sat) • Cary

The Western Wake Farmers' Market was conceived by a set of Wake County moms in 2009 with a desire to feed their families with locally grown food. Lots of fresh, seasonal produce, meats, cheese, eggs and much more! On any given Saturday visitors may encounter, face painting, storytelling, music, or other local entertainers. Time: Saturdays 9:30am—noon. www.westernwakefarmersmarket.org

Nov 30, Dec 7, Dec 14, Dec 21, Dec 28, Jan 4 (Sat) • Downtown Chapel Hill

The Chapel Hill Farmers' Market farmers and artisans live within 60 miles of Chapel Hill, NC and bring fresh, quality produce, value-added farm products, and crafts to market year-round. The market is vendor run. Saturdays from 8am to noon. www.thechapelhillfarmersmarket.com

Nov 30, Dec 7, Dec 14, Dec 21, Dec 28, Jan 4 (Saturdays) • Downtown Durham

The Art Market at Vega Metals (214 Hunt Street) is a Saturday morning outdoor market showcasing some of Durham NC's most creative and talented artists. There are art and craft vendors, food trucks, and musicians creating a festive family oriented atmosphere. Saturdays 9am—1pm. 919.688.8267 or visit artmarketatvegametals.com for more information.

Nov 30, Dec 7, Dec 14, Dec 21, Dec 28, Jan 4 (Sat) • Downtown Wake Forest

Downtown Wake Forest Farmers Market, every Saturday 10am to noon. Offering seasonal produce, meat, eggs, honey, handmade crafts and more. Location: Parking lot of OneCare, Inc. 150 N. White St. Wake Forest, www.wakeforestfarmersmarket.org.

Dec 5 (Thurs) - Downtown Raleigh

20th Annual Jingle Ball. Ho! Ho! Ho! Join the Capital City Clauses in Wake County's largest toy drive at Marbles Kids Museum for a night of food, drinks and fun while helping to brighten the holidays for Wake County children in need. Guests are asked to bring an unwrapped toy for a child (newborn to age 12) valued at \$20 or a \$30 donation by cash or check. 6:30pm—10:30pm. www.jingleball.org

Dec 6 (Fri) - Downtown Raleigh

The First Friday Gallery Walk is one of Raleigh's most popular evening escapes. Join us on the First Friday of every month for a fun-filled introduction to Raleigh's exciting art, music and dining scene. Visit the galleries, listen to live music, and delight in a divine culinary experience and take advantage of the First Friday Specials offered by all participating restaurants. Experience art in all of its forms. Most venues are 6 to 9pm. www.firstfridayraleigh.com

Dec 7 (Sat) - Downtown Raleigh

Raleigh Winterfest. Grab your overcoats for downtown Raleigh's premier holiday event of the year in City Plaza! On Saturday, December 7, join us to enjoy outdoor festivities, including the signature ice skating rink. The opening event will feature Mayor's official holiday tree lighting, The Lee Boys, bounce houses, carousel rides, Ferris wheel, food vendors, beer and wine garden and new this year, an outdoor movie screenings of Elf, and much more! Free! www.raleighwinterfest.com

Dec 7-Dec 8 (Sat & Sun) • Chapel Hill Dec 14 -Dec 15 (Sat & Sun) • Durham Dec 20-29 • Raleigh

You've never seen **The Nutcracker** like this. Toys spring to life. Children appear out of thin air. Dancers float high above the stage. This spectacular production—with lavish scenery, live orchestra and more than 100 performers—is your family's chance to experience the classic story and jaw-dropping illusions for yourselves. www.carolinaballet.com

Dec 10 (Tues) • Downtown Raleigh

Joy of the Season. Twinkling lights, trumpets sounding and bells jingling—time for the Master Chorale's popular holiday concert. The Chorale and 22-voice NCMC Chamber Choir are joined by brass choir and percussion for this year's program 7:30pm at the Meymandi Concert Hall, Duke Energy Center for the Performing Arts. www.ncmasterchorale.org

Dec 12-15 • Downtown Raleigh

Theatre In The Park's original musical comedy adaptation of A

Christmas Carol, based on the novella by Charles Dickens and adapted for the stage by Ira David Wood III, first premiered in 1974. It has been performed each year since. Voted one of the top twenty events in the Southeast, the show has toured to France (twice) and England—playing to sold out houses and standing ovations. Memorial Auditorium at Duke Energy Center for the Performing Arts. www.theatreinthepark.com

Dec 13 (Fri) • Downtown Chapel Hill / Carrboro

The 2ndFriday Artwalk takes place in Carrboro and Chapel Hill from 6 to 9pm on the 2nd Friday of every month. Many of the galleries will have live music and other art related entertainment. www.2ndfridavartwalk.com

Dec 20 (Fri) - Downtown Durham

Third Friday is a local Durham gallery crawl hosted by Culture Crawl on the Third Friday of each month. On average, there are 16 featured events per month from 6 to about 9pm. www.thirdfridaydurham.com

Dec 31 (Tues) • Downtown Raleigh

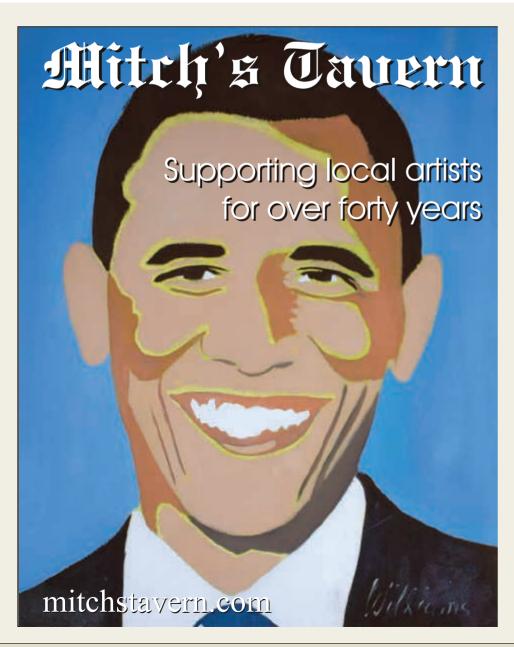
NC Symphony New Year's Eve: Big Band & Vienna. Advance tickets \$52–\$72. 8pm at the Meymandi Concert Hall at Duke Energy Center. www.ncsymphony.org

Dec 31 (Tues) - Downtown Raleigh

First Night Raleigh 2014 (at NC Museum of History). Be at the heart of the children's celebration on New Year's Eve. The theme is Celebrate New Year's Eve Around the Globe—a perfect reason to visit the museum's two Russian exhibits. 6pm: People's Procession (takes off in front of the museum). Time: 7–11pm. Cost: First Night button required for entry. Location: Nighttime events in Daniels Auditorium at NC Museum of History. For more information, call Artsplosure at 919-832-8699 or visit artsplosure.org.

Dec 31 (Tues) - Downtown Raleigh

First Night Raleigh 2014. Join us for First Night Raleigh, the annual celebration of art and the New Year in downtown Raleigh. Schedule of Events: Children's Celebration 2-6pm, People's Procession 6pm, Early Countdown with Fireworks 7 pm, Evening Performances 7-11:30pm, Main Stage Performances 6pm-midnight, Fireworks and Acorn Drop at midnight. www.firstnightraleigh.com





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CELEBRATING GREAT DESIGN

BY ELIZABETH ALLEY, AICP, RALEIGH URBAN DESIGN CENTER

he 31st annual Sir Walter Raleigh Awards for Community Appearance were presented Tuesday, October 22, at the Contemporary Art Museum. The event, hosted by the City of Raleigh Appearance Commis-

Individual Award—Betty Adams (1931-2013)

sion, was attended by over 200 guests and was free and open to the public thanks to title sponsors Citrix and Alliance Architecture.

The Sir Walter Raleigh awards celebrate people and projects that have made outstanding contributions to the appearance, environment and livability of Raleigh. To date, more than 250 projects, sites and individuals have been honored. Selection is based on projects'

exemplary design; their exhibiting awareness of land stewardship; demonstration of community involvement and innovation; conservation of natural and/or historic resources; and exceeding applicable ordinances.

This year's ceremony featured a reception with music by Hot at Nights, followed by introductory remarks by Appearance Commission Chair Elizabeth Byrd and Mayor Nancy



Institution Award—James B Hunt, Jr. Library



Historic Rehabilitation Award—A.J. Fletcher Foundation headquarters

McFarlane. Guests heard and participated in a panel titled Innovation by Design, which featured Steve Schuster, Matt Tomasulo and Blount Williams, and was moderated by Wayne Maiorano. The panel conversation focused on how to elevate design in Raleigh by focusing on innovation, participation and public education, and was the first in a series of Design Excellence conversations to be hosted by the Appearance Commission in 2014.

Fourteen recipients were honored this year, ranging from multi-million dollar projects to modest site renovations, from historic homes to modern libraries, and from multi-firm teams to an individual dedicated woman. Recipients of the 2013 Sir Walter Raleigh Awards, grouped by category, are listed to the right.

For more information: Elizabeth Alley, 919.996.4639 or raleighnc. gov/urbandesign.

RESIDENTIAL

Murphey School Landscape Renovations, 443 N. Person St.

COMMERCIAL

Capitol Broadcasting Corporate Headquarters
Renovation and Addition, 2619 Western
Rlvd

HISTORIC PRESERVATION/ REHABILITATION First Presbyterian Church, 112 S. Salisbury

A.J. Fletcher Foundation Headquarters, 907-909 Glenwood Ave.

COMMUNITY

Raleigh City Farm, 800 N. Blount St.
The Salvation Army of Wake County Judy D.
Zelnak Center of Hope, 1863 Capital Blvd.

INSTITUTIONAL

James B. Hunt, Jr. Library, 1070 Partners Way

INDLISTRIAL

Wilders Grove Solid Waste Services Facilities, 630 Beacon Lake Dr.

SUSTAINABLE DESIGN

AIA NC Center for Architecture and Design, 14 E. Peace St.

SITE ENHANCEMENT

A 'Heat Mitigation' Garden at the corner of Polk Hall at NCSU, 120 Broughton Dr.

TREE AND LANDSCAPE CONSERVATION
Neuse River Trail, US 401 to Skycrest Drive
Section

VOLUNTEER INITATIVE

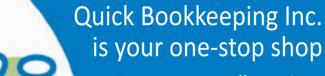
Trees across Raleigh Junior, Citywide

PARKS AND OPEN SPACE

Partnership Elementary Play Area Renovation, 601 Deveraux St.

INDIVIDUAL

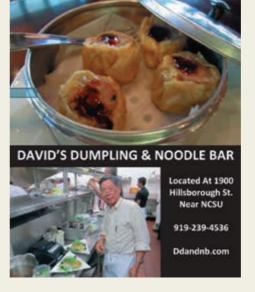
Betty Adams, 1931–2013

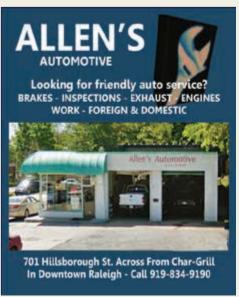


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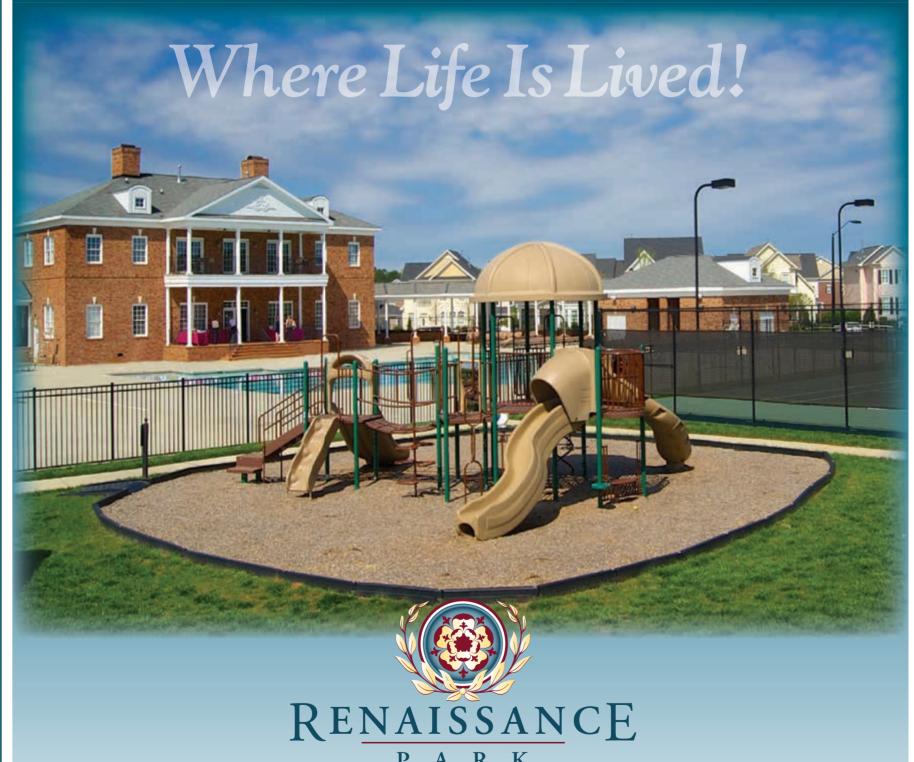




December 5th, 5-9pm 7501 Creedmoor Rd Suite 116/118

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Directions: From Hwy, 70 South of Raleigh, turn west on Tryon Rd., our entrance is on the right.

