



TRIANGLE

Downtowner

M A G A Z I N E

VOLUME 9, ISSUE 7

THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, ENTERTAINMENT, ARTS, MUSIC, BEER, WINE, AND MORE

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DOWNTOWN RALEIGH RESTAURANT WEEK

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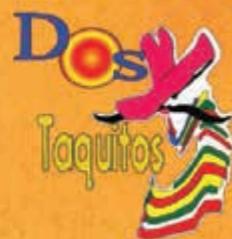
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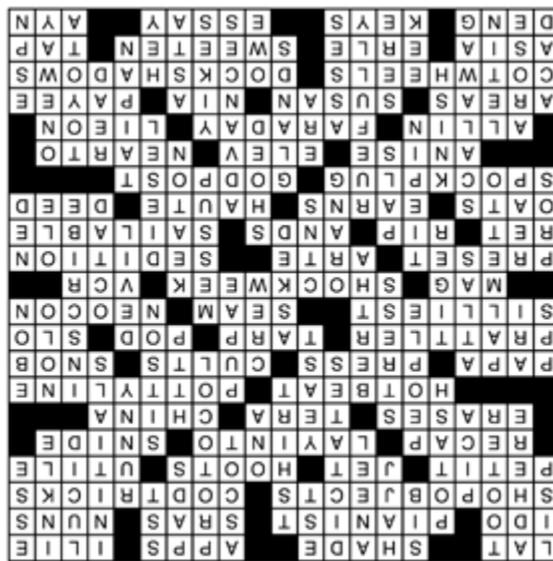
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ON THE COVER: Downtown Raleigh Restaurant Week participant bu•ku has a great menu lined up again this year including Caribbean Coconut Curry Mussels, Hanoi-Style Flash Fried Grouper and Vietnamese Coffee Bread Pudding, just to name a few. bu•ku is located at 110 E. Davie Street in downtown Raleigh. For reservations, call 919.834.6963 or visit www.godowntownraleigh.com/restaurant-week/restaurants and click on the Reserve Now button beside bu•ku's name. You can also see a list of all their special menu items for Restaurant Week. Photo by Nancy Thomas.

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DOWNTOWN RALEIGH RESTAURANT WEEK



BY CRASH GREGG

This marks the fifth year of Downtown Raleigh Restaurant Week, seven days of delicious food and drinks in the heart of the Capital City during the week of August 19-25 (Monday through Sunday). With over 30 restaurants participating (and more still signing up), there's something for everyone from the rich international dishes at bu•ku and Babylon to the New Orleans style of The Big Easy and Battistella's to the soon-to-open Jimmy V's Osteria + Bar in the Fayetteville Street Sheraton.

If you're new to the area or haven't had a chance to visit some of the excellent restaurants downtown, it's a great time to jump in with both forks (and maybe a spoon). If you live in Durham, you're certainly no stranger to great food, and if you happen to be a foodie with a diverse palate, Downtown Raleigh has a lot to offer. You'll want to come try as any places are you can!

Downtown Raleigh Restaurant Week is produced by the Downtown Raleigh Alliance every year. DRA Merchant Promotions Manager Ellen Fragola tells us, "The Downtown Raleigh Restaurant Week showcases the culinary talent in the center city and offers diners the perfect opportunity to enjoy imaginative menus created by talented chefs."

David Sadeghi, co-owner of Bolt Bistro & Bar is one of the newest participants to join Restaurant Week. He describes his restaurant as, "A very approachable, casual place where our chefs have created an affordable menu with dishes made from local ingredients. With plenty of outdoor seating right on Fayetteville Street, there's no better place to come in to drink, dine and unwind during Restaurant Week."

How does Downtown Raleigh Restaurant Week work? We polled a few people around the Triangle who are new to the event but would like to participate this year. The following is a list of common questions they had:

Ahbi P: "What kinds of dishes are the restaurants serving?" Participating restaurants offer a customized menu for Restaurant Week. Each menu is different and is a representation of each chef's culinary talents and the type of food that restaurant specializes in.

Allie L: "How much do the meals cost during Restaurant Week?" Participating restaurants will offer three-course prix fixe dinners for either \$20 or



Prepare to be transported to another time and place once when you enter the brick walls of Babylon. Here you'll experience authentic Moroccan delicacies in a beautiful and truly one-of-a-kind setting complete with outside dining courtyard and covered patio, tile gazing pool and wood-fired oven.

\$30 per person, depending on the venue (tax, tip and beverages not included). Some restaurants also offer special beer & wine pairings options (\$10) or an appetizer sampler (\$15).

Tim G: "Do I have to pay an extra fee to dine out during Restaurant Week?" There are no extra fees to participate in Downtown Raleigh Restaurant Week and in fact, most of the Restaurant Week offers from each restaurant add up to a nice discount.

Bre N: "How can I find out which restaurants are participating and what menus are available?" Visit

www.DineDowntownRaleigh.com and click on the Restaurants tab at the top of the page. From there, you can see all the restaurants, their Restaurant Week menus and whether they're offering a wine pairing or appetizer sampler. Their address, phone number and website are also listed along with an interactive map which can help find the location, nearby parking options neighboring venues you might want to visit.

Frank R: "Do I need to make a reservation?" Most restaurants are very busy during Restaurant, so reservations are strongly recommended.

Returning by popular demand this year are the Beer + Wine Pairing and Appetizer Samplers. Select venues will offer three-course beer or wine pairings for an additional \$10. This offer is intended to help make your meal even more enjoyable (and affordable). It's important to note that it's common for pairings to be three-fourths of a traditional pour, but it varies venue to venue. Currently, there are ten restaurants signed up for the Beer + Wine Pairing, with more expected to join.

The Appetizer Sampler option provides the perfect opportunity to taste a selection of starter dishes. Several restaurants will offer a \$15 appetizer sampler featuring three appetizers with a choice of at least four options.

Battistella's at the corner of Martin and Blount Streets is another participant of Restaurant Week you'll want to try. Chef Brian Battistella invites our readers to "come enjoy some classic New Orleans and upscale Southern cuisine and see how we incorporate fresh NC seafood, locally-grown organic meats and farmers' market vegetables into our dishes. We're proud to be a part of Restaurant Week this year and are looking forward to introducing Battistella's to new customers."

Bu•ku co-owner Sean Degan reiterates Brian's sentiments as a long-time participant of Downtown

Raleigh Restaurant Week, “It gives us the opportunity to create new menu items and recipes that will add new regions of the world to our already extensive global street food menu. Plus it gives first time diners (hopefully future diners) the opportunity to check out an amazing three-course menu at a lower price-point.”



Chef Brian Battistella and Sous Chef Tomas Reyes prepare fresh NC crabs for one of their delicious seafood dishes.

Restaurant Week is a definitely a great time to discover new favorite entrees and appetizers that you can come back and enjoy time after time. If

you're dining out and have questions regarding the Restaurant Week menus, beverage pairing or appetizer sampler, please be sure to ask your server. They can tell you more about the individual options, dishes, drinks and details at each restaurant.

To celebrate the event's fifth year, the DRA has launched a new website, www.DineDowntownRaleigh.com, designed with the diner in mind. The site features easy user-friendly navigation, including a A list of all participating restaurants with their prix-fix menus included (posted as they're received), as well as contact information and an interactive map to plan your route and parking. To make parking even easier, diners can park in nearby parking decks and take advantage of the free, convenient and eco-friendly transportation of rickshaws and the R-Line, downtown's circulator bus service. There's also social media links for easy posting of favorite dishes and deals to your followers and friends on Twitter, Facebook, Instagram, and Pinterest.

Make your reservations now and come savor the delectable dishes prepared by downtown Raleigh's finest dining establishments during this popular foodie event! >>>



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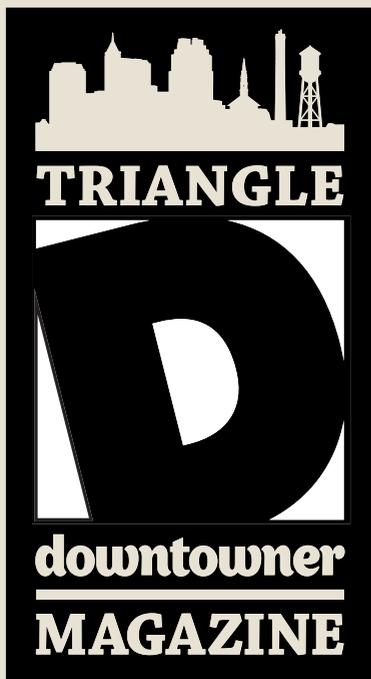
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From the Publisher

Big news! Starting in our next issue, we'll have a regular column on local startups/business/entrepreneurs that we hope to expand dramatically during the upcoming months. We're looking for contributing writers and bloggers who are interested in helping us spread the word about how great the Triangle is for starting a business—tech, bio, service, professional; you name it, we want to cover it. Send us an email to biz@welovedowntown.com if you'd like to get involved or send us ideas, suggestions, leads, contacts, etc. Small business is what makes local economy successful and we'd like to help showcase some of the great talent in our local community. We'll also be announcing a new Meetup to go along with our new column where business owners can share ideas and experience as well as networking over a few cold ones. More info coming soon, so watch for it in the next issue and on our Facebook and Twitter feeds.



We'd like to thank our loyal readers, advertisers and supporters for making us the most read locally owned magazine in the Triangle!

Who'd have known eight years ago, we'd have over 100,000 readers each month?! Without you, we wouldn't be here, so a big shout out to every single one of you.

Crash

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

P.S. Don't forget to stop and see us on August 2nd for First Friday at our new *Downtowner* office located at 402 Glenwood Avenue. We'll have the amazing artwork of Chuck Rose on display, free food from Donato's Pizza in Seaboard Station, and local beer from Tyler's Taproom. If you can't make it down for First Friday, stop by anytime during regular business hours before August 24th to see Chuck's work. We look forward to meeting lots of our *Downtowner* readers in person!

Zydeco Downtown BY CRASH GREGG AND LINDSAY SAUNDERS

Our food editor Chef Brian Adornetto is taking a much-deserved vacation this month with his family, so our publisher Crash Gregg is apprehensively stepping in to write the food column. He's not a chef, but he admits he definitely likes to eat.

Surprisingly, a lot of people in downtown Raleigh haven't heard of or been to Zydeco. But if you're looking for somewhere to enjoy jazz and blues along with good affordable food, you might want to make a point of finding them the next time you get a chance.

Lindsay Saunders, one of our writers, and I recently visited Zydeco for dinner. It's tucked away in a corner of City Market's cobblestone streets across from Woody's. Upon entering we were warmly greeted by the hostess, who offered us a quick tour when she found out it was our first visit, showing us the live music side, restaurant and bar areas. Bold vibrant hues of blue, yellow and reds tint the walls, which are decorated with equally bold paintings of famous blues and jazz singers. The restaurant has the simple, casual feel of a real "Nawlin's" French Quarter bistro, which is exactly the theme co-owner Antwan Harris was aiming for.

I've had the pleasure of meeting Antwan a few times over the years during community events they sponsor, but I've never had a chance to actually sit down for a chat. Our recent visit for this month's Triangle Dining article gave me just the opportunity to do so.



Antwan was born and raised in Raleigh, attending Ravenscroft High School before going on to play college football at the University of Virginia. His football career continued into the NFL where he was a defensive back for the New England Patriots for five seasons, culminating in two Super Bowl Championships before finishing up with a season in Cleveland.

Antwan was raised by his grandmother and great-grandmother, often helping them in the kitchen, and he credits them for his interest in cooking. He continued perfecting his culinary skills through college and began experimenting on his roommates with new recipes. The more he cooked, the more they ate. After he was in the pros, he cooked a lot in the off-season, and in fact it was one summer on the 4th of July at teammate Otis Smith's home in New Orleans that he fell in love with Cajun cooking.

After retiring from football, Antwan wanted to

return to Raleigh. He says, "I traveled everywhere when I was in the League. I've been in ridiculous lines, huge crowds, crazy traffic, and I hated 'em all. I wanted to come back to Raleigh where I don't have to worry about any of that, plus the people here are friendly and it's family-oriented. My love for cooking and being around people were what convinced me to buy this place." Antwan chose a Cajun-based Southern cuisine for the menu at Zydeco and still enjoys cooking a few days each week.

The first three dishes Antwan had Chef Charles Davis send out to us definitely fall under Cajun style: Alma's Famous Gumbo (\$6) with chunky chicken, smoked turkey sausage in a thick and spicy sauce, the ubiquitous Red Beans and Rice (\$3 side) with firm red beans and a sauce that was just spicy enough to warm you up. The Cajun Jambalaya (\$12) begins with the same meat base as the gumbo but adds in a hearty helping of fresh vegetables including red peppers, onions and tomatoes. It brought more heat than the first two dishes and carried a bit of residual kick after a few bites. Just what you'd expect at a corner café in the heart of Louisiana.

Next came the Vegetable Stir Fry (\$11), a dish with red and green peppers, onions, zucchini, mushrooms, yellow squash, and the just the right amount of rice.



Owner Antwan Harris and Chef Charles Davis

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Even though the dish was amazingly light, I would have (incorrectly) guessed that it had some kind of meat in it because of its robust flavor. Lyonnais Potatoes and Collard Greens were next (sides, \$3 each). Lindsay and I both raved about the French potato dish and agreed they were sautéed perfectly with buttery onions and were some of the best we'd had anywhere. The collards were firm and flavorful, not overcooked, and reminded me of good old-fashioned home cooking.

Antwan was apparently saving the best for last, as our next two dishes were simply delicious. First to the table was Grandma's Ribs (\$16 half rack/\$29 full, comes with two sides). The pork baby back ribs were so big, I actually had to ask if our serving was a half or full, assuming it was the latter. It was a half rack. Man, I can only imagine how big the full rack is (and I intend to go back soon to find out). The menu says the ribs are made with "grandma's famous sauce." In my opinion, if grandma isn't famous from this sauce, she

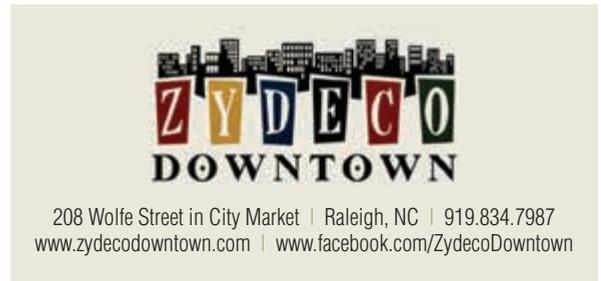


sure needs to be. It was a perfect marriage of sweet, tangy and barbeque flavors. I'm trying to convince Antwan into selling grandma's sauce by the pint. Trust me, you'll want some.

Our last entrée was the Baked Catfish (\$17). Lindsay informed me that she has never liked the taste of catfish, as I know many people don't. She tried it reluctantly and had to admit she was pretty amazed at the remarkable flavor; not fishy, not muddy ... not catfish-y. The dish was lathered in a creamy sauce teeming with sautéed shrimp, crawtail and crabmeat served over rice and complemented by fresh mixed vegetables. Antwan told us this was one of the most popular dishes on the menu, and for good reason. For dessert, we had the Zydeco Bread Pudding (\$4), which was light and not too sweet. It was a perfect ending to our dinner.

Zydeco offers a popular buffet-style lunch each weekday from 11am to 2pm for just \$8, or \$10 with a drink. Antwan serves up different entrées every day with regular dishes like baked and fried chicken, BBQ ribs, ham, turkey, vegetable stir fry, baked and fried fish and a wide variety of vegetables as well as a salad bar. On Sundays, diners can enjoy the "grand-daddy of all brunches" for \$16.95. It includes all the items on the lunch buffet plus even more entrées, an omelet station, waffles, fresh fruit station, and more.

Stop in for a visit at Zydeco for lunch, dinner, brunch or just to hear some great jazz and blues on Saturday night. To learn more about their events on other nights, visit their website or give them a call. 📞



Note: In our recent profile on Herons at the Umstead, we referred to Sean Michael Pera as the Pastry Chef. His correct title is Pastry Cook. Herons' Pastry Chef Daniel Benjamin was on vacation during our review. Big kudos to both for their amazing work.

In a past profile at Vin Rouge in Durham, we were misinformed about Chef Todd Whitley's previous position at J. Betski's. His title there was Executive Chef not of Sous Chef. Todd, thanks for the clarification and the great dinner.



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Local Gallery News

BY MAX HALPEREN, ART EDITOR

Taken together, the two photography shows at the **Contemporary Art Museum** are revelatory. They may lure us down a number of unfamiliar roads the photographer may take and into unfamiliar realities he or she may create. The main gallery sports a retrospective of the astonishingly varied work of Melanie Schiff; in a lower gallery, nine photographers employ nine different approaches.

There is an Alice-in-Wonderland quality about one Schiff's work, "Reflecting Pool." Others, like "Glass House," are simple, clear images. Still others, given their titles, may create furrowed brows. "Halley's Comet," for example, focuses on a worn wooden door relegated to a cellar.

"Reflecting Pool" mirrors an upside-down clapboard house; its

image speckled by castaway record albums floating atop the pool and dead leaves lying at the bottom. The image seems strange and forlorn. Schiff notes that the photograph was made on the day her parents gave up their house. "I was going through things, my records, my mother's records, and I just wanted to ruin everything."

"Comet" seems simple enough: composed of a series of rectangles created by a white door and white cellar spaces around it. But in a photograph of a night sky hanging lopsided on the door, we may spot the tiny blur that is the comet of the title—a reminder of the vast spaces surrounding this quiet, enclosed space.

In "Blood Bank" and "Last Lagoon," however, we don't see small rooms but great watery spaces, and

we may wonder why, in one, a single red dab appears on a log at the edge of a great expanse of water, and in the other, a distant swimmer clings to an overturned canoe within a large lagoon. Both remain unfinished narratives.

Amid odd landscapes there are some odd cityscapes, including two that stare into and through slices of earth. "Ovary" is scrawled amid other graffiti painted on the sides of old stone embankments above an aqueduct or an open sewer. Despite its title, the graffiti-filled "Hellroom" may well be the most beautiful image in the collection, its bright brownish reds in stark contrast to some of the more pallid images in the show.

Of the landscapes, the most striking—as everyone seems to agree—is "Lemon Tree." The tree, leaning into a garden scene, is made to seem an altogether exotic creature, not quite of this earth. The beauty of the image is partly the result of an accident: light



Halley's Comet, archival C-print by Melanie Schiff



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Neighbors #11, photographic print by Arne Svenson

leaked into the camera, creating streaks of color that seem otherworldly.

The show, titled “The Stars Are Not Wanted Now,” will be at CAM through Sept. 1. The orphaned stars appear in W.H. Auden’s elegiac poem “Funeral Blues,” a poem of despair that ends: “For nothing now can ever come to any good.”

“Currents,” the show on CAM’s lower level, is as offbeat a collection as you are likely to see hereabouts. Matthew Brandt soaked his images in the waters of the lakes he photographed. Chris McCaw soaked his images in bright sunlight. Sarah Anne Johnson worked over a photograph of a slice of the

Arctic Circle with ink, gouache and marker. The results are striking, mysterious and unique.

Dominating the show is a massive collage made of photographic bits and pieces—“Massive Failure,” by Carolyn Johanssen. Here, psychedelic passages create a broken, burning world that leaves huge mounds of ash—all populated by bands of women, some circling an ash mountain, some raining, head down, from a blue mound at the top, some flying, some strolling.

Another large collage lies behind a room divider marked by the familiar warning that minors must beware. A semi-cubist work by Michele Abeles is titled, “Fuchsia, Yellow, Green, Blue, Numbers, Man, Cement, Paper” as though the elements are of equal importance. But “Man,” though buried in the title, is scarcely buried in the work, which presents him via an oversized image of his sexual apparatus.

Revising Russell Lee’s “Pie Town” photos, made for the Farm Security Administration in 1940, Debbie Grossman created “MY Pie Town.” The small New Mexican town was peopled with hardy homesteaders; Grossman repopulates it: there are no men in “My Pie Town,” only hardy lesbians. With subtle photo-shop changes, “Jack Whinery, homesteader, with his wife and the youngest of his five children” turns, in

Grossman’s fake historical document, into “Jessie-Evans Whinery, homesteader with her wife...”

Not every image in the show is doctored, but all have a place here. Among the more intriguing is Arne Svenson’s “Neighbors #11.” A fully dressed man, his back to us, naps on a bed almost pressed against an open window. The sheer intimacy of the photo draws one to it. But when Svenson turned a telephoto lens on his neighbors’ apartments, he also drew a lawsuit. 📄



Massive Failure, collage by Carolyn Johanssen

“Currents” will remain at CAM through Oct. 7. Contemporary Art Museum (CAM): www.CAMRaleigh.org
Max can be reached at max@welovedowntown.com.

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▲ Photos above are from the DRA's Women's Luncheon in the downtown Raleigh Sheraton - www.godowntownraleigh.com ▲



Volunteering at Raleigh City Farm



The cast from NC Theatre's popular *Altar Boyz*



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▼ Photos below: Durham's 4th of July celebration at the American Tobacco Campus and Bulls Ballpark - www.americantobaccocampus.com (Photos by Nancy Thomas) ▼



Riding the zip line!



Above: The Beast + Big Band & Art of Cool, Right: Fireworks at the Bulls ballpark



Joseph (YMCA), Anna (Duke), Jessica & Molly (ATC)



The guys from Chatham Hill Winery in Cary

Around Town in the Triangle



Congrats to Data Chambers' CEO Nicholas Kostman on their new location in Garner, here at the grand opening with Garner Mayor Ronnie



Kids (and parents) are all smiles at the Durham Bull's 4th of July win over Norfolk in front of a record crowd of 11,754 fans



▼ Photos below are from the successful Project HEAL benefit organized by Ann Marie Kernick - www.theprojectheal.org ▼



Ann Marie Kernick and husband Sean



Eva Miller, Bennett Kirkpatrick, Jenn Burnell, Anh Ignacio



Kim Hammer of Bittycakes with Lewis Norton

▼ Photos below are from the City of Raleigh 4th of July downtown celebration, The Works (Photos by Karen Diaz) ▼



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 **Sam Harris**, who was the first to identify last month's Where's It @ clue as the WRAL TV-5 building and tower. Founded in 1956, WRAL is home to many firsts, including being the state's first television station to use a news helicopter, being awarded the first experimental HD television license in the U.S. and being the first station in the U.S. to broadcast a live sports program in HD.

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 Dink Warren, Paula Womack, John Kimaga, Lon Smolto, and Larry Dorn. 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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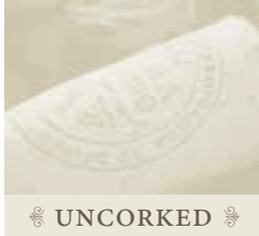
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REDISCOVER ROSÉ

BY LAURA COLLIER

I have mixed emotions about White Zinfandel. On one hand, this sweet “blush” wine single-handedly destroyed the reputation of rosé wines for multiple generations of wine drinkers in the U.S. On the other hand, the massive demand for White Zinfandel saved many unprofitable Zinfandel vineyards from being ripped up to make way for Cabernet Sauvignon, leading to the delicious old-vine Zinfandels that we are able to enjoy today. However, regardless of what White Zinfandel has done to preserve historic California Zinfandel vineyards, I don’t think I can fully forgive it for the pernicious stereotype it thrust upon some of my favorite wines, which, like White Zinfandel, happen to be pink.



Newlyweds Rhian and Matt enjoy a glass of wine outside on the patio at bu•ku.

In the wake of the heavy marketing and widespread prevalence of White Zinfandel, many consumers believe that all rosé is sugary sweet, and some consumers even believe the pink color is added in an attempt to appeal to women. Let me be clear: rosé, by definition, is not necessarily sweet. The majority of rosé is dry. Like both red and white wines, it comes in a variety of styles ranging from dry to sweet, from light to full and from rustic to modern.

Rosé is pink because of how it’s made, not from the addition of pink dye. As the juice of most wine grapes is clear, wine’s color comes from the juice’s contact with the grape skins, which contain compounds that give wine its pigment such as phenolic acids and tannins. White wines are made from pale grapes, and typically the juice is quickly removed from the skins before fermentation, leading to wines that are yellow, green or gold. To make red wines, dark grapes are used and the juice is left in contact with the skins through fermentation, which results in red, blue and purple hues.

There are several distinct techniques for making rosé wines, but all involve contact between the juice and the skins of dark grapes. The skin contact occurs for a much shorter time period than red wines, resulting in a pink hue rather than a deep red. Many rosés are made by permitting the juice to remain in contact with the skins for around four to twenty-four hours. A “vin gris” is a rosé made from dark grapes but uses the same process as with white wine, wherein the press occurs shortly after harvest and before fermentation, resulting in a wine with a faint pink tint. A “saignée” rosé is produced by “bleeding off” some of the juice during the early stages of red wine production, resulting in a small amount of rosé wine and a more concentrated red wine. Finally, a very small amount of rosé is made by blending white and red wines. In most regions, blending is disfavored or outright prohibited, but it’s the traditional method of rosé production in Champagne, which frequently gets away with practices that would make other appellations cringe.

It’s a shame the negative stereotypes prevent drinkers from trying and enjoying rosé. Even worse is that the specter of sweet White Zinfandel causes many to miss out on one of the most flexible wine styles to pair with food. The weight, acidity and tannin level of rosé is incredibly versatile at the table, and not just during the summer months. The first rule of pairing is to match the weight of the wine with the weight of the food. Rosés can be more full-bodied than some white wines, but rosés are lighter than most red wines. The world does not subsist on steak and iceberg lettuce alone, and rosé accommodates the more mid-weight foods that we consume on a daily basis. Rosé can partner with everything from salads or vegetables to fish, poultry or pork. Also, some rosés have higher acidity than many red wines, and acidity is one of the most important elements of a food-friendly wine.

Finally, rosé has very low levels of tannins, which can clash with salt, sweetness, creamy sauces, and spicy foods.

I encourage you to be adventurous and try some rosé to cool off from the North Carolina heat. And if you like what you taste, don’t worry—rosé won’t turn into a pumpkin at midnight on the last night of summer! It’s just as tasty in November as it is in July. 🍷

Laura Collier works at Raleigh’s The Wine Feed and can be contacted at contact@TheWineFeed.com.

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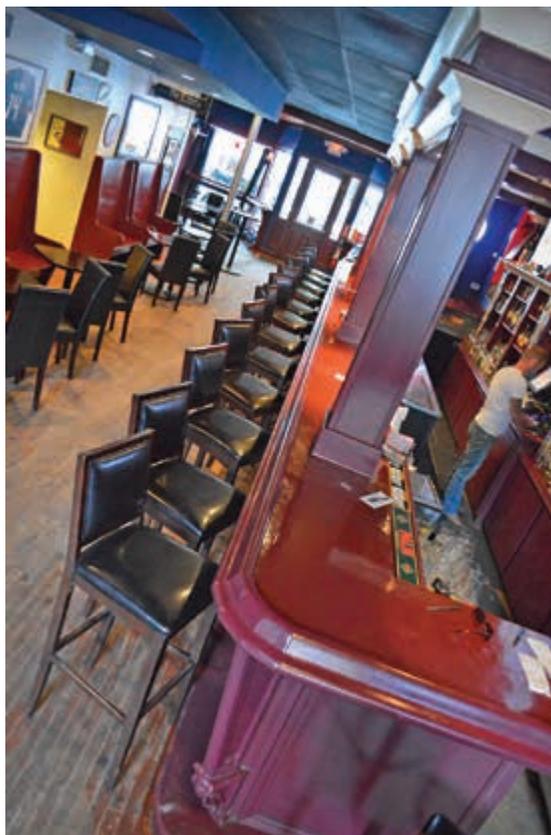
London Bridge Pub BY LINDSAY SAUNDERS | PHOTOS BY KAREN DIAZ

Co-owner Darren Bridger had been in the service industry for ten years before opening London Bridge Pub, and knew that when launching a new bar, finding the perfect location and developing a unique identity are key. They're even more important for an authentic British pub because having regulars who love your bar is the cornerstone for making a honest go of it. When he began toying with the idea of opening his own place with business partner Captain Mike Ruiz, they chose the historic entertainment district in downtown Raleigh because it was busy and had the demographic they were looking for. The London Bridge Pub opened on Halloween 2011 in a great location and an identity all its own. Add in a huge outdoor patio and a great drink selection, and Darren had a winner of a pub.

The London Bridge Pub came to find its home in a Victorian looking building with bright red brick and large bay windows. When Darren saw it, he recalls thinking, "Wow, I've got to have this place!" The interior is dark with smooth fine woods like most traditional British pubs, and has quirky areas like the library nook in the back filled with books and knickknacks, a couple of dart boards near the back door, and works of art on the wall meant to bring a piece of London to Raleigh. These pieces have really all come together to make the Pub's patrons feel more at home.

Over time, the pub has grown and developed its own personality. The patio has been improved with new foundation and landscaping. A wooden pergola was built and eventually a tin roof was added on top, which Darren says "is great for our smoking friends" who need shelter outside. In the near future, he plans to install a projector to show movies on one of the outside walls of the patio. Darren makes note that the Pub is dog-friendly. Along with many other local causes, The London Bridge Pub sponsors the SPCA of Wake County every year. There are bowls of water on the patio and treats behind the bar so the dogs can rest and relax along with their owners. On some days, you might be greeted by the Pub's mascot, a Pit-hound mix rescue named Archie.

With its amenities and personality, the London Bridge Pub appeals to a wide demographic of



visitors. After work, you'll see business people stopping by for a pint in the early evenings. Late nights and weekends are more of a 20s and 30s crowd. Their customers' interests are vast so Darren and his bar staff try to make sure everyone enjoys their time at the Pub. Sandwiched midway between Marbles Kids Museum and the Raleigh Times, Darren tries to emphasize that families and their children are also welcome in afternoon and early evening hours (they open at 3pm daily). Even though they don't serve food, it can be ordered and delivered so customers can enjoy eating in the comfort of the Pub or the outside patio.



London Bridge Pub co-owner Darren Bridger and pub mascot Archie

Like all British pubs, you'll find football (that's soccer to us Americans, of course) on the TVs quite often. In fact, Darren and Mike—who recently left Afghanistan after serving a tour with the Army and will be joining in full time on his return—came together over their love of soccer.

Eight years ago, they met while watching the Champions' final match and became best friends or "bezzie mates" in British terms. On Saturdays and Sundays, there's a huge turnout for the English Premier League and \$15 bottomless mimosas help celebrate the occasion on Sundays.

While enjoying the matches, there's plenty to consume aside from mimosas with ten beers on tap, usually five locals and five national brews. There's also a wide range of bottled beers to choose from and an extensive selection of quality liquors. In discussing spirits, Darren wanted his patrons to be impressed enough by the bar's breadth of scotches, tequilas and whiskeys that they would begin to ask for their own favorite labels. A few liquors have been added to their wall because patrons have requested them. "We really try to accommodate our customers here and that's what turns strangers into friends," he emphasizes.

What transforms a good pub into a great one is the atmosphere and the people who frequent it. The Pub has a strong bartender collection in house and they know how to have a good time working. "We're fun, cheeky and we know customer service," says Darren with a grin. You can tell that he enjoys his job and loves what his staff has going on. This attitude is why the humorous (and often insightful) graffiti in the bathrooms isn't stressed over and there's a growing collection of souvenir items sitting on top of a ledge behind the bar that people leave behind.

After nearly two years, The London Bridge Pub continues to blaze a trail on East Hargett Street, and much like the friendly tagline "Cheers mate" on the back of their staff T-shirts, they continue to give a warm welcome and good times to all who enter. 🍷

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Chuck Rose BY MELINDA STIKE

Chuck Rose is a self-taught artist born in Tennessee and raised in North Carolina. Chuck began painting when he was 12, and though he always had an interest in modern art, it really solidified as his genre of choice when he was introduced to the works of Richard Diebenkorn, Franz Kline and Piet Mondrian as a teenager. These artists continued to serve as Chuck's inspiration throughout his career.

During high school, he felt inclined to become an architect, but ended up earning a BS in Accounting at the University of Tennessee in Knoxville. Chuck worked as an accountant for more than 17 years but decided to leave the corporate world to start a high-end gardening and landscape company in Atlanta. After a few years, he could no longer

suppress his inner artist and decided to return to Raleigh, NC and make art his full time career in 2002. He hasn't looked back since. "I love the art scene here in Raleigh," Chuck tells us. "Mainly because it's a growing scene where there's more of an opportunity whereas Atlanta is so saturated."



Chuck specializes in large paintings, which are usually abstract and eye catching, exhibiting the perfect balance of sophistication and subtlety despite the grand scale. He's not motivated by—and rarely works from—any particular subject matter. Chuck leaves it to the viewer to find the meaning or context in his paintings. For this reason, Chuck leaves many of his pieces untitled. He shares with admirers

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of his art that his subject matter can simply be the color itself—the medium, the tones and the mood that he chooses and how the colors are applied with texture and strokes. His paintings are bold, obvious statements of color and design overlaid with subtle nuances evoking powerful emotional responses and a strong sense of pleasing aesthetic appeal.

Chuck notes that his creativity is often driven by a constant left brain versus right brain battle

resulting in a product that reflects analytical thinking and creative impulse. As Chuck shares, “In my eyes, the very best art has an imbalance, a non-analytical aspect where two plus two equals five... The sum of the parts equals more than the usual four.”

“Some of my inspiration comes from textures. Once I start the work, it takes me in a direction of its own, including the medium I use and the colors in the work. I always love challenging myself with new color combinations along with how they work together.” Even his somewhat monochromatic pieces exude a surprising level of depth.

When asked about why he prefers to work on a larger scale, Chuck says he feels he doesn’t have enough space and what he tries to achieve visually just doesn’t work. He also explains that he can become claustrophobic and feel confined when it comes to painting smaller pieces. “Plus, I’m very physical and larger art really allows me to get into it. I love making a mess.”

When asked for any words of experience for aspiring artists, Chuck’s advice is, “Don’t spend time getting frustrated trying to find your style. It will come if you’re talented and believe that you are. Grow and learn from it and change it if you damn well want to.”

For more information, additional photos of his paintings and contact information, visit www.chuckroseart.com.

Chuck’s art will be featured during First Friday, August 2nd, at the *Triangle Downtowner Magazine* office located at 402 Glenwood Avenue. His work will be on display throughout the month, so stop by during First Friday or anytime during regular business hours. 📍

Melinda is a local artist and writer for the digital magazine Au Courant and can be reached at info@aucourantmagazine.com.



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Bullseye Bicycle BY JEDIDIAH GANT

On the corner of Morris Street in Downtown Durham's Five Points sits a recently restored building that dates back to 1893. An architecture office flanks The Cupcake Shop and nationally recognized Pizzeria Toro on one side, and around the opposing corner is a thin, shotgun space occupied by Bullseye Bicycle.



It's 10am on a sweltering Thursday in July, and Bullseye owner Tyler Kober is outside the shop wiping down the windows. "It looks good now, but in the afternoon when the sun hits the front is when all the streaks

show," he explains. It's this attention to detail that has made Bullseye successful in its first year of operation.

Kober sits and chats on a short work stool in the back of the shop beside an eight-inch bench grinder and surrounded by hanging wrenches, sprockets and derailleurs. A box of frozen Amy's Tofu Scramble sits on the workbench and a double service bike rack stands like a regal metal sculpture in the center of the workspace.

Wearing a blue Giant Bikes T-shirt, Kober describes how his love of bikes began at age seven when a family friend gave him his first bike. Kober would spend hours each day on the new Raleigh bike in his Oxford, OH neighborhood. At 15, that same family friend offered him his first job at the local shop, The Bike Center. "I would help the college kids break down cardboard boxes and sweep the store," Kober remembers. In return, he would get some cash and a deal on bike parts.

Bikes would follow Kober throughout his life. He moved on from that

small Raleigh bike to racing BMX as a teenager and then on to mountain bikes. He continued to work in bike shops until college when he realized it wasn't enough to pay all the bills. So, he started painting houses but kept riding in his free time. In college, Kober majored in communications with a minor in metal sculpting. His college classes show not only in Kober's ability to interact with customers, but also in the steel bike racks hanging the shop which he welded and built himself.

After college he bounced from London to Costa Rica to Portland, working in several bike shops along the way. He commuted to work in Portland, an American city known for its dense bike culture. Though Kober talks fondly of every place he's lived thus far, he spoke the most passionately about his childhood memories of Holden Beach, NC. His parents would take them to the quiet beach each summer where they would camp and play on the beach daily. "You guys [in NC] have great weather, great state schools and great hospitals, which



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has a lot to do with why we moved here," he says. Kober and his wife have two children, three and six, so family was a big consideration. They moved to Pittsboro for a few years to hang out in the country, but as soon as his wife got word of the Five Points project, they packed up and moved to Durham, buying the Bullseye space across from his wife's place of work.



Owner Tyler Kober is all smiles in front of his downtown Durham shop Bullseye Bicycle

Bullseye is shop number nine for Kober, but it's a new phase of servicing bikes. While many larger shops depend on bike sales to keep the doors open, Bullseye focuses on service. Selling bikes is still part of the plan, but as Kober put it, "The great mechanics will survive and we will service your bike better than anyone else." Servicing bikes now requires the knowledge of new bike construction, as well as the knowledge of the older models still on the streets.

Kober is very personable, and establishes relationships with his customers, hoping they become regulars and refer others. "Howdy y'all" is yelled from the back of the store as an older couple walk in to buy rearview mirrors for their bikes. A simple transaction turns into a conversation about old road bikes that the couple owns. "Those are all gorgeous bikes,"

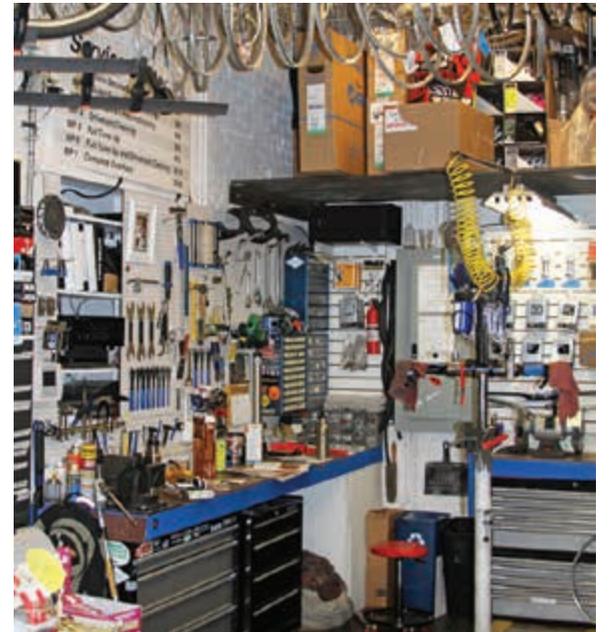
Kober says as the couple rattles off a list of models including a Landshark, a dealership that Kober used to work with. Another biker, introduced as Sam, tells us Bullseye is his second home, popping in to get some air for his tires and a chat. This continues throughout the morning and with each customer, Kober takes his time to give any knowledge requested. Other admirable customer-focused services at Bullseye range from renting bikes to giving free air to the locals and installing a remote-controlled door opener to make it easy for customers to get in and out with their bikes. Bullseye focuses on budget and "bikes for all people," which shows with their care of service.

Currently, Bullseye has only three employees, two full-time and one part-time, although some weeks Kober says he could definitely use an extra hand. The shop maintains a relaxed atmosphere with the love of two wheels at heart, which should make it a staple business in the rapidly growing Bull City. The kegerator full of home-brewed beer Kober likes to share after the workday ends doesn't hurt much either.

The shop will celebrate its first-year anniversary in August and revenues are right on par with what

Kober typed in his business plan spreadsheets, subsisting solely by word of mouth. Kober relates his shop to neighborhood hardware store where 'Bob' was always behind the counter to give advice. Bullseye has that feel, and helps preserve that feeling of an old-time local shop with friendly faces and personal customer service.

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Louis Austin: A Courageous Voice for Black Freedom

BY DR. JERRY GERSHENHORN, PROFESSOR OF HISTORY, NC CENTRAL UNIVERSITY

This month the *Triangle Downtowner* launches a series of articles written by members of the History Advisory Committee of the Museum of Durham History.

During the early- and mid-twentieth century, when white supremacists and Jim Crow laws ruled the South, black journalists played a pivotal role in the struggle for equal rights. Durham was home to a particularly courageous black journalist, Louis Austin, who edited and published the weekly newspaper *The Carolina Times* from 1927 to 1971. The grandson of slaves, Austin was born in 1898 in a one-room house in Enfield, NC, about 85 miles east of Durham. Throughout his life, he bravely fought against economic injustice, police brutality, racial segregation, and white supremacy.

In his editorials, Austin did not mince words; the paper's motto was "The Truth Unbridled." In 1938, after a filibuster by southern US senators, including NC's Josiah Bailey and Robert Reynolds, had succeeded in killing an anti-lynching bill, Austin sarcastically observed that NC's "liberty loving senators" had helped win for the white man "the right to lynch." In this editorial, printed next to a photograph of a naked African American hung from a tree by a lynch mob, Austin wrote, "Thank God the right to lynch is a white man's right. He alone enjoys the lust of human blood. He alone enjoys carrying in his pockets human toes, fingers, etc., of a dead Negro, as a reminder that he is the supreme ruler of this nation."

Despite frequent threats, Austin refused to temper his outspoken advocacy for racial equality. The courageous editor once told an interviewer of an occasion when a local white man told him to leave town, or else. Austin replied that he would not be intimidated by him, or anyone else. That night, a group of Austin's friends stood guard on his front porch to defend him. There was no attack.

Austin's advocacy did not stop with the printed word. Like other contemporary militant black activists, he devised a new strategy, which employed legal action and embraced electoral politics through the Democratic Party. Rejecting

gradualism, Austin employed a confrontational style as he fought for equality for all and the wholesale destruction of segregation.

In 1933, in the midst of the Great Depression, Austin joined with local black attorneys Conrad Pearson and Cecil McCoy in backing the first legal challenge to segregated higher education in the South. Although a state court ruled against Thomas Hocutt's attempt to enroll in the pharmacy school at UNC-Chapel Hill, this seminal case signaled the opening salvo in the battle against segregated public education. It led to the landmark US Supreme Court case, *Brown v.*



Board of Education (1954), which outlawed racial segregation in public schools.

Austin was also a leader in the movement for voting rights and political power for blacks in NC. In 1934, Austin and movie theater owner Frederick Watkins were elected justices of the peace in Durham. The *Pittsburgh Courier* proclaimed, "For the first time in the history of the South, two colored men were elected to office on the Democratic ticket."

In 1935, Austin joined with other leading black citizens to form the Durham Committee on Negro Affairs (DCNA), to register black voters, increase black political influence and challenge racial inequities in education, employment and access to public facilities. Despite obstacles to black voting like the literacy test and racist white registrars, Austin helped register thousands of

African Americans, which gave blacks a voice in politics in Durham and throughout the state.

During World War II, Austin publicized racial discrimination against African American soldiers, workers, students, and teachers, and advocated protest and litigation, spurring a growing militant movement. Perhaps the most brutal case of racial oppression in Durham during the war was when a white bus driver shot and killed black soldier Booker T. Spicely in 1944, after Spicely initially refused to sit in the segregated black section of the bus. After an all-white jury pronounced the bus driver not guilty, Austin used the black community's outrage to revitalize the local branch of the NAACP.

After the war, Austin's activism helped to undermine segregation and white supremacy. In November 1947, he arranged an integrated football game in Durham between a white team from Philadelphia and a black team from Washington, DC. Several newspapers reported that it was the first interracial football game in the South. In 1953, he handled public relations for Rencher N. Harris's successful campaign to become the first black member of the Durham City Council.

During the 1950s and 1960s, Austin joined with a new generation of activists in the modern civil rights movement. He

continued to support litigation and political action, but also advocated civil disobedience. Austin lived to see the destruction of *de jure* segregation. Nonetheless, there was still work to do. In 1971, the year of his death, the resolute editor was still speaking out for equity in education, when he challenged the practice whereby majority-white school boards replaced black principals with white principals as public schools integrated.

The Museum of Durham History is a non-profit organization dedicated to bringing Durham's history to life and encouraging appreciation for our community's heritage, pride in its accomplishments and support for its potential. The Museum's home, the History Hub, is located downtown at 500 W. Main St. and will hold its Grand Opening on October 12, 2013. For more information, see www.museumofdurhamhistory.org.



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Now—August 23 • Downtown Raleigh

Highlights of the Municipal Art Collection. Celebrate the opening of Highlights of the Municipal Art Collection at Block Gallery. The City of Raleigh's Municipal Art Collection, which includes over 400 works of art that are on view throughout many Raleigh buildings, parks and public spaces is a celebration of the excellence and innovation demonstrated by local artists. This exhibition gathers twenty-five high caliber works by artists working in diverse mediums and at all stages of their careers that represent highlights of the City's acquisitions over the course of the last five years. Cost: Free Location: City of Raleigh Museum. For more information, call 919-996-3610 or Visit www.raleighnc.gov/arts/content/CityMgrArts/Articles/currentexhibition.html.

July 24, July 31, Aug 6, Aug 14, Aug 21, Aug 28 (Wed) • Downtown Raleigh

Raleigh Downtown Farmers Market livens up City Plaza in downtown Raleigh every Wednesday from 10am to 2pm. Interact with community farmers, cheese makers, bakers, and more with all products grown or made here in North Carolina. Buy local, eat local! View the complete

vendors list and get more at www.godowntownraleigh.com/farmers-market.

July 19, July 26, Aug 2, Aug 9, Aug 16, Aug 23, Aug 30 (Fri) • Raleigh

Art in the Evening. Experience the NCMA after dark. Share small plates with friends. Wander the galleries. Relax with a glass of wine and live music. Our lobby-turned-lounge in the new West Building is a great place to kick off the weekend! Time: 5:30 PM, Location: NC Museum of Art, Visit: http://ncartmuseum.org/calendar/event/2013/07/19/art_in_the_evening/1730 for more information.

July 27, Aug 3, Aug 10, Aug 17, Aug 24, (Sat) • Downtown Durham

Art Market at Vega Metals Saturday Market is an outdoor market featuring gorgeous locally produced arts and crafts, including metal, jewelry, fabric arts, pottery, and more. 9am-1pm at 214 Hunt Street. 919.688.8267 or <http://artmarketatvegametals.com>

July 27, Aug 3, Aug 10, Aug 17, Aug 24, (Sat) • Wake Forest

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

July 25, Aug 1, Aug 8, Aug 15, Aug 22, Aug 29 (Thurs) • Downtown Chapel Hill

Locally Grown Rooftop Music & Movies. Now in its sixth year, LOCALLY GROWN Music & Movie Series offers the community FREE live concerts and movies every THURSDAY evening on the Wallace Plaza, atop the Wallace Parking Deck at 150 E. Rosemary Street in downtown Chapel Hill. This summer's lineup includes three concerts of locally-grown music acts and six family-friendly and classic films. Visit: www.locally-grown.com/ for more information.

Aug 2 (Fri) • Downtown Raleigh

First Friday Gallery Walk. Join us for First Friday at

the Downtowner Magazine's office (402 Glenwood Ave) for art by Chuck Rose, great food and local beer. First Friday 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. Enjoy a self-guided tour of local art galleries, art studios, museums, retail, restaurants, and alternative art venues on the first Friday of every month. Look for the First Friday Flags to easily locate participating venues. A detailed map/guide will be available at each location. Pick up a free copy for easy event navigation. 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. Time: 6 pm–9 pm. Please visit: www.godowntownraleigh.com/first-friday-raleigh for more information.

Aug 3 (Sat) • Durham

Summer in the City Festival. Summer in the City is intended to be your perfect Summer day. We are taking all things great about the Durham/Raleigh/Chapel Hill area and bringing them to you in one incredible afternoon. Not only will we showcase the blustering local artistic talent by highlighting live musical acts, artists, and craftsmen/women, but the festival will also bring you local cuisine, drinks (alcoholic and non-alcoholic), games, and giveaways that fiercely represent the local vibe. The event is totally free to attend! Come out and enjoy your Summer in the City! Time: 3:00 pm–9:00 pm. Location: Durham Central Park. Cost: FREE.

August 9 (Fri) • Downtown Chapel Hill / Carrboro

The 2ndFriday Artwalk takes place in Carrboro and Chapel Hill from 6:00–9:00 pm on the second Friday of every month. It's a great opportunity to explore the many arts venues and businesses in both towns as well as socialize with other art lovers in the community. With over twenty venues, there's something for everyone. Many of the galleries will have live music and other art related entertainment. The 2ndFriday Artwalk is presented by The Chapel Hill Downtown Partnership. Check out their official site here: www.2ndfridayartwalk.com/

August 11 (Sun) • Downtown Raleigh

Downtown Raleigh Food Truck Rodeo. The 50 food trucks will start lining up single file, one side of the street, at the State Capital end of Fayetteville Street. City of Raleigh Museum will be open and hosting activities. Tables and chairs will setup along the way for on street seating. Free from 4-9pm. Please visit: <http://downtownraleigh-foodtruckrodeo.com/> for more information.

August 16 (Fri) • Downtown Durham

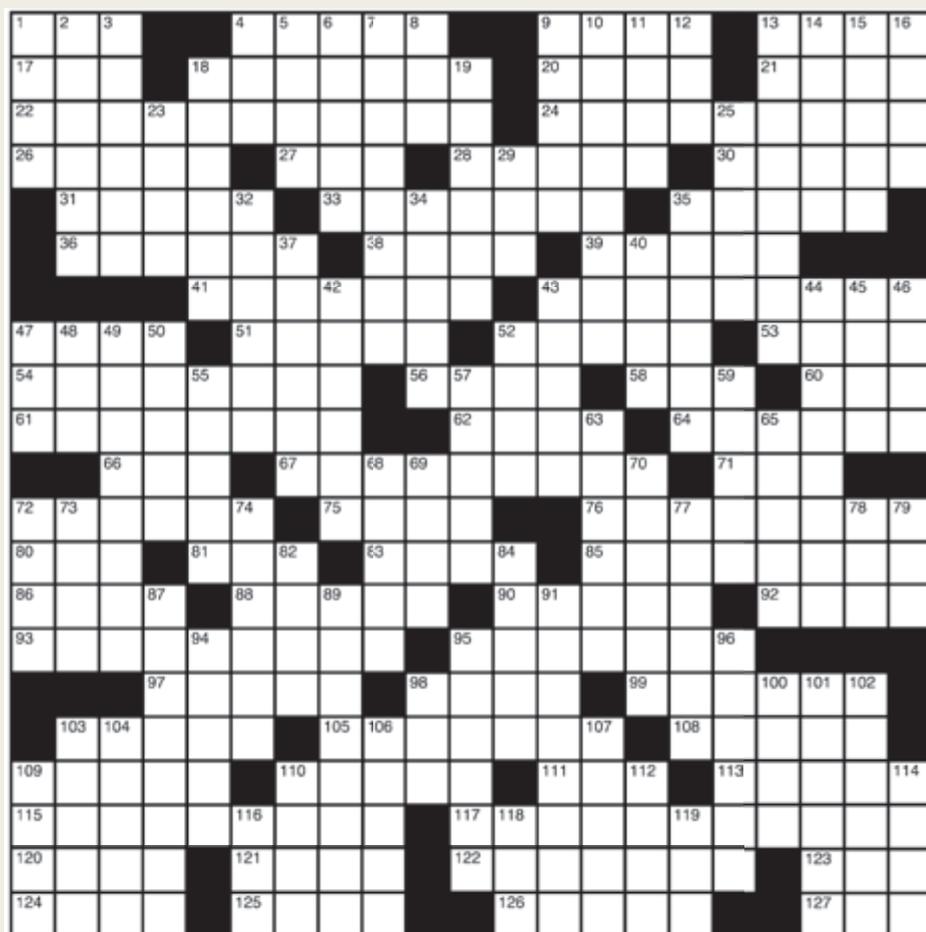
Third Friday is a local Durham gallery crawl hosted by Culture Crawl on the Third Friday of each month. It "officially" began in 2007 and has been growing every year since. The number of venues that have participated reaches nearly 100, but on average, there are 16 featured events per month from 6:00 pm to about 9:00 pm. Please visit: www.thirdfridaydurham.com/ for more information.

August 31 (Sat) • Downtown Durham

Vintage Motorcycle and Scooter Show. TonUp North Carolina is a nonprofit organization that encourages the riding, restoration and racing of vintage motorcycles. For the past 9 years TonUp members have co-hosted an annual "rumble" with Durham's Incriminators scooter club—Quadrophonia's rockers versus mods, gone charitable—to raise money for various organizations. Preservation Durham is this year's beneficiary. Based in Durham again this year, the Rumble kicks off Friday August 30th with a meet and greet at the Green Room followed by a ride over to Motorco for shop talk and local eats. The main event comes Saturday, August 31st at 11:00AM in and around Casbah (Brightleaf District) as West Main Street will be closed down all afternoon for hundreds of vintage motorcycle and scooters on display and FREE to the public. At 5 p.m., displays and demos on the street give way to blue-collar music for two-wheel enthusiasts courtesy of Straight 8's, Kelley and the Cowbobs, Sean K Preston, Motorbilly and Phatlinx Classic and traditional Burlesque will also be featured starring Selia d'Katzmeow Carmichael, Dolly Dee and Cherry Von Bomb. Time: Starts at 11:00 AM. Location: Casbah. Cost: FREE. Visit: <http://tonup.bigcartel.com/bull-city-rumble> for more information.



MONTHLY CROSSWORD PUZZLE



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

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- ACROSS**
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 - 17 Altar agreement
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 - 20 Mmes., in Monterrey
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 - 121 Courtroom fiction name
 - 122 Add value to, as a deal
 - 123 Unwanted phone connection
 - 124 Mao's successor
 - 125 Lock openers
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 - 116 Frightened reaction
 - 118 Have yet to pay
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