

downtown pets

Downtowner mascot Brisco poses in front of his favorite vantage point for watching traffic cruise down F-Street



10 Q'S WITH RUSSELL ALLEN Downtown, Hatem and Forrest Gump



WOMEN'S FASHION This fall: Boy meets girl RALEIGH DOWNTOWNER READER REWARDS

<u>SIGN UP TO WIN!</u> Win free tickets, gift certificates and more

Living Downtown with Urban Pets

• f you happen to pass by the Raleigh Times Bar or Conti's Market on any given day for lunch, you're likely to see customers enjoying their meal outside with their pets. Okay, mostly it's dogs you see out and about, but there are plenty of cats at home, watching the goings-on of downtown living from their condo windows.

In the early evening, on almost every street, you'll see downtowners walking their dogs, sometimes two and three at a time (cats tend not to like leashes, but I swear I saw a guy walking a cat down Glenwood South the other day. Okay, maybe it was a shitzpoo or ratpug or whatever the newest tiny combination breed is these days. But for the record, it looked like a cat).

Raleigh, it seems, is a city of pet-lovers. With the nationally-known North Carolina State Vet School just a few miles away, the local veterinary offices have some of the best vets in the country to choose from. Even some of the business owners downtown are also vets like George Ghneim, co-owner of Riviera Resto and Lounge 135.

REGISTERING YOUR PET

The city of Raleigh makes it easy to register your pet, and like most everything else, tags and licenses



are available via the internet. Just visit their site www.petdata.com and select Raleigh from the menu. From there you can buy or renew your pet license, update your contact and pet information, find out how to search for or report a lost pet and more.

WAKE COUNTY SPCA

Founded in 1967, the Society for Prevention and Cruelty to Animals (SPCA) of Wake County rehomes over 3000 animals each year. The SPCA is an autonomous organization and is not governmentrun. It is a private, non-profit that serves the pets and people of Wake County. Visit their website at www.spcawake.org to learn how you can help by donating your time or funds. Speaking of which, there are two great events coming up that all animal lovers should mark on their calendar.

DOWN BY THE TRACKS

The 7th Annual Down by the Tracks VII, a fundraising block party will be held on Sunday, September 21st, at the Shops at Seaboard Station. For a \$5 cover charge, visitors can bring their dog (or come sans dog and meet some) and enjoy a silent auction

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LEFT:

One of our favorite WRAL anchors, Gerald Owens, takes time out of his day to stop in at the local Wake County SPCA for a Downtown Pets photo shoot.

ON THE COVER: Brisco takes a break from dog modeling work and checks out a nice fire hydrant down the street.

Our third annual Downtown Pets issue marks Brisco's third appearance as cover model and his 15th birthday.

Not bad for an old dog...

The The RALEIGHDOWNTOWNER Baleigh Chronicle

The Downtowner is a local monthly print magazine dedicated to coverage of downtown Raleigh. The Chronicle is a weekly online publication covering Raleigh and the surrounding community.

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<u>UPCOMING ISSUES</u> Volume 4, Issue 9 - Performing Arts Volume 4, Issue 10 - Downtown Business Volume 4, Issue 11 - Gift Guide Volume 4, Issue 12 - Holiday Guide

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Last year's Down by the Tracks benefit at Seaboard Station was a big success, raising over \$15,000 for the local Wake County SPCA

you can't make it.

and an evening of live music, doggie pools, family portraits, wine and beer

plenty of photos afterward just in case

tastings, and more. Last year over 1000 people and 350 dogs came out to raise more than \$15,000 for the SPCA. The event runs from 4pm to 8pm. The event is proudly co-sponsored by the Raleigh Downtowner. We'll post

THE FUR BALL

Coming up on Sunday, October 5th is the hugely popular Fur Ball. An annual event, this black tie gala is the most important event of the year for homeless pets in Wake County.

Tickets are \$125 per person, with \$85 being tax-deductible. The event

SPCA Fur Ball 2008

The most important night of the year for homeless pets in Wake County also happens to be one of the most fun for people!

Sunday, October 5, doors open at 6:00pm The State Club in the Park Alumni Center on NCSU's Centennial Campus 2450 Alumni Drive, Raleigh, NC Tickets are \$125 per person, \$150 at the door



One of four paintings featuring SPCA animals from artist Shane Poteete, the official Fur Ball 2008 artist.

Thank you to the RALEIGH DOWNTOWNER

for supporting the 2008 SPCA Fur Ball

PURCHASE TICKETS

Online at: www.spcawake.org/furball By phone: 919-532-2083



919-772-2326 or www.court www.spcawake.org/furball

SPCA PETS V RALEIGHDOWNTOWNER

RALEIGHDOWNTOWNER

DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE MAGAZINE

includes a live and silent auction, heavy hors d'oeuvres, beer and wine, and live jazz. Act quickly if you want to go as the tickets sell out quickly each year; they may even be sold out by the time you read this. Visit the SPCA website, www.spcawake.org and click on events, go to October 5th, and click on Fur Bar, or call their events and promotions coordinator Paul White at 919.532.2082 to purchase tickets by phone.

GET OUT AND RUN

Raleigh currently has three off-leash dog parks within a quick drive of downtown. The City's first off-leash area is located at Millbrook Exchange Community Park on Spring Forest Road and was opened in the summer of 2003. The second area was opened in the spring of 2006 at Oakwood Neighborhood Park at 910 Brookside Drive. Raleigh's third area was opened at Carolina Pines Community Park, 2305 Lake Wheeler Road in October 2007. The Oakwood and Carolina Pines are both daylight-only facilities: Millbrook has lights and is open until approximately 10pm.

The existing parks are a cooperative venture between the City of Raleigh and organized neighborhood advocacy groups. Working with People for Unleashed Parks (PUP), the City amended the master plan for Millbrook Exchange Park to include the off-leash dog area and amended the code of ordinances to allow dogs to be off-leash within the confines of a designated dog exercise area. The City still requires that all dogs be restrained by a leash on all other public properties within City limits.

Future off-leash areas in City of Raleigh parks will follow the model of the Millbrook project and will be spaced around the City. The recommendation of the Parks, Recreation and Greenway Advisory Board, accepted by the Raleigh City Council in April 2005 includes no entrance fees (unlike the off-leash facility in Cary), daylight operation, owner's responsibility for their pets behavior and requires volunteer support for construction and operation, including cleaning of the facility.

For more information on dog parks, visit www.raleigh-nc.org and type in "off-leash dog park" in the search field.

There are loads of walking trails throughout the city as well as state parks, including the Fairgrounds Flea Market, that are a sure lure for hikers and their pets. There's an online Raleigh-based group called the Trail Hounds that has formed an organization based on dog owners who enjoy walking with their dogs. And they do it together as a group through a series of scheduled walks both within the city and beyond the city limits. trailhounds.homestead.com

PET-FRIENDLY BUSINESSES

There's certainly no shortage of petfriendly restaurants and businesses in downtown either. We've compiled a quick list of some of the businesses that welcome your four-footed roommate with open arms, paws, no wait, yes arms. We hope they'll come in handy the next time you've got the itch to head downtown and want to bring along man's best friend.

ATTRACTIONS

Artspace 201 E Davie Street Raleigh NC 27601 919.821.2723 www.artspacenc.org

Raleigh Little Theatre Rose Garden 301 Pogue Street



Raleigh, NC 27607 919.821.3111 www.raleigh-nc.org

PARKS

Mordecai Historic Park 1 Mimosa Street Raleigh NC 27604 919.857.4364 www.raleighnc.gov/mordecai

Pullen Park

520 Ashe Avenue Raleigh NC 27606 919.831.6468 www.raleigh-nc.org

William B. Umstead State Park 8801 Glenwood Avenue Raleigh NC 27617 919.571.4170 www.ncparks.gov

OFF-LEASH DOG PARKS

Oakwood Dog Park 910 Brookside Drive Raleigh NC 27604 www.oakwooddogpark.com

Millbrook Exchange Dog Park

(Raleigh's oldest dog park) 1905 Spring Forest Road Raleigh NC 27615 919.872.4156 www.millbrook-dog-park.com

Carolina Pines Community Park

(Raleigh's newest dog park) 2305 Lake Wheeler Road Raleigh, NC 27603

SHOPPING CENTERS

Cameron Village Shopping Center 1900 Cameron Street Raleigh NC 27605 www.shopsofcameronvillage.com

Historic City Market Person and Martin Streets



Raleigh NC 27601 www.citymarketraleigh.com

OUTDOOR RESTAURANTS

Raleigh Times 14 E Hargett St. Raleigh NC 27601 919.833.0999 www.raleightimesbar.com

Porter's Tavern 2412 Hillsborough Street Raleigh NC 27607 919.821.2133 www.porterstavern.com

Nofo at the Pig 2014 Fairview Rd Raleigh NC 27608 919.821.1240 www.nofo.com

Hibernian 311 Glenwood Ave Raleigh NC 27603 919.833.2258 www.raleightimesbar.com

Flying Saucer Draught Emporium 328 W Morgan St Raleigh NC 27601 919.821.7468 www.beerknurd.com

Conti's Italian Deli 618 N. Person Street Raleigh, NC 27604 919.836.8368

Lilly's Pizza 1813 Glenwood Avenue Raleigh NC 27608 919.833.0226 www.lillyspizza.com

MoJoe's Burger Joint 620 Glenwood Avenue Raleigh NC 27603 919.832.6799 The Players Retreat 105 Oberlin Road

LIKE HOME

pet sitting service for

downtown

natalie wade

919.827.5452

raleigh

Raleigh NC 27605 919.755.9589 www.playersretreat.net

The Third Place 1811 Glenwood Avenue Raleigh NC 27608 919.834.6566 www.thirdplacecoffee.com

Armadillo Grill 439 Glenwood Avenue Raleigh NC 27603 919.546.0555 www.armadillogrill.com

The Village Draft House 428 Daniels Street Raleigh NC 27605 919.833.1373 www.village.mydrafthouse.com

Moonlight Pizza 615 W Morgan St Raleigh NC 27603 919.755.9133

The Borough 317 W Morgan St # 117 Raleigh NC 27601 919.832.8433 www.theboroughraleigh.com Sadlack's Heroes 2116 Hillsborough St.



Cafe Carolina & Bakery 401 Daniels St Raleigh NC 27605 919.821.7117 www.cafecarolina.com

ANIMAL SHELTERS

SPCA of Wake County 200 Petfinder Lane Raleigh NC 27603 919.772.2326 www.spcawake.org

RESCUE ORGANIZATIONS

Cause for Paws Thrift Store 1634 S. Saunders St Raleigh NC 27603 919.755.8906 www.cfpaws.com

Please email us if we've missed anything that should be on our list or if you have ideas for next year: downtownpets@raleighdowntowner.com



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DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE

The Eyes Don't Lie Complex surgery for a special-needs kitten

• n most cases, it's the people who find the stray kittens; but in this instance, it was the stray kitten who found the person.

Al Phillips was just off Garner Road when he heard the loud, plaintive meows and turned to see a small, tabby kitten with striking copper eyes on the road marching directly toward him.

The kitten came up to Al and meowed frantically. He gently lifted her off the ground and seeing her desperate hunger, offered her the only thing he had– the hamburger topping on his pizza he packed for lunch. The kitten earned the name "Burger" because that was the first real meal she had.

Al brought Burger to the SPCA where every one remarked on the brilliant copper color of her eyes. However, the copper eye color was also the first indication something might be terribly wrong. The unusual eye color is associated with a rare disorder of the liver in which the blood vessels don't develop normally and the blood bypasses the liver. Normally the liver filters toxins out of the blood.

With this disorder, the liver is unable to remove the toxins from the bloodstream and they reach the brain, resulting in abnormal behavior and sometimes seizures and dementia. No one knows for sure why the eye color is linked to the congenital abnormality.

A few days after Burger came to the

Just 24 hours after surgery and Burger seems to feel much better. Here she shows off her belly scar for the camera.





Burger's liver shunt most likely caused some of her funny behaviors like *always* sticker her tongue out.

SPCA she had a severe seizure. Although the liver problem was suspected, Burger was going to need extensive testing to be sure. And if it was her liver, the only way to fix the kitten's problem would be a major surgery; a sophisticated operation that was beyond the reach of the SPCA.

Burger went into an experienced foster home where her medical condition was monitored and managed with a special low-protein diet to see if she could live an acceptable quality of life without surgery.

However, over time Burger's health slowly declined and the SPCA turned to Veterinary Specialty Hospital of the Carolinas (VSH) for help.

Through a partnership with VSH, the SPCA is able to provide extensive care to a few adoptable animals needing highly-specialized services.

In February 2007, veterinarians at VSH diagnosed Burger with a portosystemic vascular anomaly or "shunt." Burger was sent to Dr. David Lee, a surgical specialist, at the Hospital's North Raleigh location to perform the complex surgery to correct her liver function. Although smaller than the main VSH facility in Cary, the North Raleigh VSH provides 90% of the same medical procedures and offers a 24-hour option for emergency vet care.

After the surgery, Dr. Lee explained how he fixed Burger with a ring, called an ameroid constrictor band, that he placed around Burger's blood vessels hunt in order to slowly change the flow of blood: "The band is a small ring of steel that surrounds a donut shaped ring of a material that slowly absorbs water," said Dr. Lee. "An opening in the side of this device allows placement of the blood vessel inside the ring. Once sealed, the absorbent material inside the band constricts the blood vessel slowly. This redirects the flow of blood to the liver gradually to allow the liver time to adjust to the increasing blood flow."

Although this diagnosis and surgery in cats is rare, Dr. Lee thinks Burger's prognosis is good and hopes Burger can now live a full life.

"We are honored and thrilled to be working with the SPCA," said Dr. Lee. "Many of us have already adopted animals from the SPCA which have become members of our own families. It's good to help animals like Burger to be healthy and so contribute to finding them a good home."

VSH co-founder Dr. Kevin Concannon echoed Dr. Lee's thoughts when explaining why VSH has committed to providing sophisticated treatment options to save homeless animals.

"Every vet goes into the profession for the same reason – we want to work with animals," said Dr. Concannon. "We don't enter the profession to be a business person or climb the corporate ladder. Helping a homeless animal gets us back to the reason we became vets. There is so much need out there and although we can't help every animal, we can focus on a few animals with special needs and really do it well."

Al and Judy Phillips never forgot about this special needs kitten and visit her often.



During the 12 months Burger spent in foster care, Al and his wife Judy never forgot about the vocal little kitten with the beautiful eyes who came to Al for help. They checked on her regularly and brought her special food. Although Burger held a place in their hearts, their two older, specialneeds cats filled their home. But, during Burger's extended stay in foster care, Al and Judy sadly lost both of their special-needs cats.

Although Burger is still recovering from the surgery, thanks to life-saving care from VSH, she may get to go home with Al and Judy – the people she had chosen for herself in the first place!

■RD

Article courtesy Wake County SPCA

RALEIGHDOWNTOWNER

DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE

Rescued Dog "Rocket" Declared a Hero

he Wood family rescued Rocket at the SPCA in January of 2008 and in late June Rocket returned the favor.

Rocket's adopter, Penny Wood describes the dog's heroism: "This whole experience has been eye-opening for our family. We have a fenced yard that encompasses a portion of a wooded area. Our children's playground (tree house and suspended swing set) is in the wooded section. The snake's hiding place was located less than two feet off the path that leads to the play area. I truly believe that it could have been any member of our household."

Dr. Adam Birkenheuer a veterinarian at the NCSU College of Veterinary Medicine confirms Wood's fear.

Birkenheuer notes that a copperhead snake's first defense is camouflage – just sit still and hope nobody notices them. Birkenheuer, who was himself bitten around the same time as Rocket, added that the copperhead's, "superb camouflage clearly works," pointing to his own foot as proof. "If an escape route is not easily acces-



Rocket (pictured above post-snake bite with family) is doing well. The Wood family adopted Rocket from the SPCA on January 13, 2008. Photo courtesy of the Woods Family

sible, copperheads will quickly strike in defense. Because these venomous snakes rely so heavily on their coloring to hide them, it is very possible Rocket's actions saved the children from an extremely painful experience and days of hospitalization."

Like Rocket, Dr. Birkenheuer was bitten in his own back yard. Both Wood and Birkenheuer have taken steps to make their yards less snake-friendly including removing any dead leaves and brush piles and keeping shrubbery trimmed off the ground.

The SPCA has heard about more pets being bitten by venomous snakes this summer of 2008 than in past years. Two staff members at the SPCA have even had their own dogs bitten by copperhead snakes this summer.

SPCA staff veterinarian Dr. Alice Hunsucker, who recently treated one dog that had been bitten twice this summer by a copperhead, says that the two common places for pets to be bitten are on the face or the legs.

"Owners might not see the bite happen but often a snake bite can be identified by classic swelling and occasionally puncture wounds," Dr. Hunsucker notes. "Copperhead bites are rarely fatal except sometimes when the animal is bitten in the chest."

Veterinary treatment for copperhead bites includes pain medication and IV fluids as well as antibiotics. "If someone suspects their pet has been bitten by a copperhead [or other venomous snake] they should seek veterinary treatment as soon as possible," said Dr. Hunsucker.

■RD

Article courtesy Wake County SPCA

Finding Ways to Keep Families Together

SPCA works to establish a Pet Food Pantry to provide temporary assistance to people trying to keep their pets

s Mike and Lynn walked up to the SPCA Lost & Found Pet Center with Charlie, their three-year-old Rottweiler-mix, their hearts broke. They wanted so much to turn around and drive home, but there were obligations pushing them ahead with the tearful decision; groceries, gas, a pending foreclosure, a lost job and a new baby.

Lately, this has been a common sight at the SPCA intake facility. However, most of these stories do not have happy endings like Charlie's. The first phone call the SPCA staff received the next morning was Lynn in tears, asking for Charlie back.

MORE PETS COMING TO THE SPCA

The SPCA is seeing a dramatic increase of relinquished pets due to the declining economic situation. Our community is being forced to make hard decisions because of the economy, and sadly some people are giving up their four-legged family members. To help alleviate the burden, the SPCA is currently working to estab-



This puppy was found abandoned with her brother at the SPCA's back door. Cost could have been a factor in the anonymous abandonment.

lish a Pet Food Pantry to reach out to families like Charlie's.

Keeping pets in their homes and out of animal shelters is a priority of the SPCA. The Pet Food Pantry will allow the SPCA to provide temporary assistance to pet owners on fixed incomes or pet owners facing the choice of feeding themselves or feeding their pets. This new program will help keep families together and pets out of the sheltering system. Supplies from the SPCA Pet Food Pantry will also be used as an incentive to motivate lower-income pet owners to let the SPCA "fix" their pets in the new spay/neuter clinic. The creation of the Pet Food Pantry could serve as a powerful tool in the fight against pet overpopulation as well as providing the means for individual families to stay together.

The SPCA is confident the opening of the new Pet Food Pantry will keep pets in their homes and food in their bellies.

WHAT YOU CAN DO

Even if you can't adopt a homeless pet, there are still plenty of ways you can help them get a home!

Donate Pet Food! Donate food to the SPCA animals and to the new Pet Food Pantry to help keep pets in their homes.

The premium, high quality brands are best as they have fewer fillers than the

cheap pet food and pets will eat less and digest more. A small bag of good quality pet food is healthier and more economical than a huge bag of cheap, but low quality food.

- Dry pet food (kitten, cat, puppy, dog)
- Ground, canned pet food

Other needed supplies

- Clumping (scoopable) cat litterKitten milk replacement formula
- (KMR)
- Paper towels
- Bleach
- Waterless hand sanitizer

Donations can be dropped off at the SPCA loading dock at any time near the side parking lot of the SPCA Curtis Dail Pet Adoption Center located at 200 Petfinder Lane, Raleigh, NC 27603. If you require a receipt for tax purposes, please drop off items during open hours. Visit the SPCA website www.spcawake.org/directions for directions and hours.

■RD

Article courtesy Wake County SPCA

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Raleigh Wide Open III Marks Grand Opening of Raleigh Convention Center

A fter the Shimmer Wall adorning the new convention center was lighted for the first time September 4, the Raleigh Convention Center itself shone on September 5 & 6 during Raleigh Wide Open III—its official grand opening fête.

The new RCC, with its impressive 500,000-square-feet of space, including 20 individual meeting rooms, 150,000-square-foot exhibit hall and 32,617-square-foot ballroom, is the culmination of downtown's \$1 billion renaissance.

With its completion, Raleigh will be able to book national businesses and organizations for conventions and thereby establish itself as not just a city with a top-notch facility for hosting conventions, but as a first-rate city overall. While the national impact will take time, the local one is more immediate: Studies predict that the RCC will result in a significant net revenue increase for Wake County and hundreds of new jobs within its



first five years of operation.

The RWO III ceremonies began at noon Friday, Sept. 5, with a ribboncutting by Raleigh and Wake County leaders which officially opened the \$221 million center to the public. Despite the heavy rains from Tropical Storm Hanna, Friday's festivities weren't dampened. Around 30,000 people attended the first day's event, which included a performance by Chuck Berry on the WRAL/MIX Fireworks Stage.

Saturday's weather fared better for RWO III. Inside the Convention Center, the Raleigh World Wide Expo inaugurated the exhibit hall. The Expo featured the 23rd International Festival, where people were exposed to global flavors and performances from a variety of cultures.

Outside, local vendors and street performers provided food and amusement to event-goers who thronged the streets by the thousands, and Montreal -based, indie-rock band Islands, Raleigh cover band Sugar and Lou Gramm of Foreigner entertained the crowd from three different stages until the 10pm closing fireworks.

Even with the storms on Friday and the slow start Saturday, thousands turned out for Raleigh Wide Open III. And while they may have come for the new Raleigh Convention Center, they stayed to explore the countless booths of area restaurants, businesses and organizations—which is exactly what the RCC envisions will happen with visitors to come.

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1QUESTIONS: J. Russell Allen



f or our third edition of **1QUESTIONS**, we interviewed J. Russell Allen, Raleigh City Manager. He was hired by the City Council as City Manager in 2001. Before coming to Raleigh, Russell was the City Manager of the City of Rock Hill, South Carolina.

The City Manager's Office is the administrative center of the City of Raleigh, and provides coordination and oversight of activities of all City Departments and staff assistance to the City Council and Council committees, leads the financial and budget management process for the City, and directs the City's efforts to plan for the future.

1 What is the role of the City Manager?

ALLEN: I like to explain it like this: Private companies have a CEO or President who's responsible for running the business, all the way from finances to personnel to policy development, and a Board of Directors who sets the policy. I'm essentially the CEO of the city's many businesses and the City Council is the Board. All of our council members are part-time, elected by the people to review the people's business as far as ordinances. I'm responsible for carrying out the council's actions, helping them develop policy, and most importantly, running the day-to-day business of the city. We have about a \$640 million business, an annual operating budget, a capital budget and about 4,000 employees. We're doing everything from policing to inspections to financing—24/7, 365 days a year. My job is to help the elected officials and make sure the city is providing a great service.

2 How green is Raleigh and what is the city doing to keep moving forward responsibly?

ALLEN: I think we've reached a point where citizens realize "green" isn't just about what things we can do for the environment. It's about sustainability and preservation. Take a look at our water quality: our effluent discharge is treated to the highest levels. In the last couple of years, we've been looking at everything that affects the city: harvesting rain water, looking at alternate fuel vehicles—anything that might lower our carbon footprint or make us more sustainable. Really, it's a strategic internal initiative. Our employees are excited about it. It's one of those areas where you can really tap into their creativity and interests because they know that what they're doing will extend beyond their lifetime. Citizens can expect to see more good ideas coming from us in the years ahead.

3 What part of your job is most frustrating?

ALLEN: Well, there certainly is a lot of stress and conflict in my job. For example, when a citizen reaches me with a problem, it's because something has obviously not gone right for them or there's something that they expect the city to be doing that it hasn't been. Working through the politics can also be frustrating because you have to look at things in a larger context than just the normal business or administrative framework. And of course, I see a lot of need and problems working in public service, and not being able to address all those needs and solve all those problems can be taxing.

4 What can we as citizens do to continue Raleigh's current rate of growth?

ALLEN: Spread the word. If you think about any great city, you generally remember that city from your downtown experience: Did you see the city's history? Did you see its culture? Was it entertaining? Ours is an evolving downtown; we're very fortunate to have a lot of our city's downtown history intact. People are recognizing Raleigh's renaissance and as a result, are bringing their businesses downtown, planning to move downtown or just enjoying events downtown. I think if we continue to tell everyone how great a place Raleigh is, we'll see even better things for our city.

5 Outside of the local government, whom do you consider the biggest advocates of downtown Raleigh?

ALLEN: I give Harvey Schmitt [President & CEO, Raleigh Conference & Convention Center] a lot of credit for being a very big promoter of downtown; he's helped in bringing in the business community. Individuals like Greg Hatem [Empire Properties] who have made great investments in downtown come to mind. I think it takes people like Greg who don't just come in and do one marquee venture, but who willingly take the older, harder projects and turn them into integral pieces of history to make any downtown thrive. I really appreciate Greg's work. I see Steve Schuster and Thomas Sayre [Clearscapes] as early pioneers of living downtown. They've been involved in many downtown projects [Marbles Museum,

Raleigh Convention Center, and the upcoming Contemporary Art Museum] but don't just do it as a profession; they genuinely love downtown.

6 Do you agree that even with all the downtown development and recent growth, Raleigh seems to have been able to keep it's "small-town charm?"

ALLEN: Definitely. We're the 48th most populous city in the nation, and we're continuing to grow. But at the same time, we've managed to preserve that friendly, neighborhood appeal where everyone knows your name or smiles at you on the street. That's one aspect of our city that we feel is important to keep even as we continue to expand.

7 What's the best part of your job?

ALLEN: Well there are two things. The first is the people part. [The city] has some of the best employees. Anyone who works in public service has to be doing it for the right reasons, and everyone here is just empowered to do good work for the citizens they serve. That's very rewarding to me-to see people bring their creativity and best talents to work each day in order to provide a better service for the people. The second involves a part of my job-ensuring that Raleigh maintains a first-class status. I get to be a part of different projects - like building a new convention center, restoring our downtown and making a greenway along the Neuse River - which not only set our city apart nationally but also allow us to enjoy the benefits locally. Once they're done, we have something tangible for years and generations to come.

8 What's your favorite movie?

ALLEN: I'm really not a movie person, but I did like Forrest Gump.

9 What's your favorite indoor food on a cold winter's day or outside meal on a hot summer's night?

ALLEN: Everyone here in my office knows I love Peanut M&M's. Of course, most people don't consider that food; so, I would go with a nice glass of white wine and something Italian.

10 What's your proudest achievement as city manager?

ALLEN : I feel very good about what we've done downtown. When I first came here, I just saw tremendous potential. I think we've made all the right decisions over the last seven years with what we've done and laid the foundation for an even more successful downtown in the future.

NOTE: For those of you who asked, the J. stands for James, but he won't answer if you try to substitute it for Russell.

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

THIS MONTH'S READER REWARDS

• Four \$25 gift certificates from **Blue Martini**, located in the Powerhouse District. Daily specials, live music, food, and never a cover charge. *www.bluemartiniraleigh.com*

• Two \$30 Segway Guided Tours from **Triangle Segway**, located in City Market next to Moore Square. Take a memorable sightseeing adventure of Raleigh's historic landmarks on an eco-friendly self-balancing Segway. *www.trianglesegway.com*





• Four \$25 gift certificates for services at **Salon 21**, located in Glenwood South. Trendy and cutting edge, Salon 21 knows your hair speaks volumes about your style. *www.salon21raleigh.com*

• Three \$25 gift certificates to **Alter Ego Salon** on Hargett Street with their newest **stylist Mary-Taylor**.

• Four \$25 gift certificates to **The Pit Restaurant** in the Warehouse District, voted some of the best barbeque in all of NC. *www.thepit-raleigh.com*

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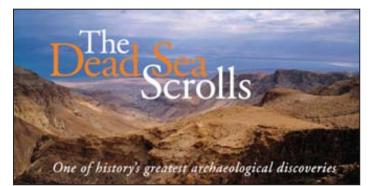
By Peter Eichenberger

he Dead Sea Scrolls, the new large exhibit presented by the North

Carolina Museum of Life and Science and the Israeli Antiquities Authority, presents an impressive and laudable view—both in scope and detail—of what may be the most significant archaeological find in our time, one that provides background about the region and some of the most potent cultural movements in history.

The late 1940s were a time of epochal change for humankind. In the ashes of the most costly war in history, both in life and lucre, civilization had finally devised a means of extinguishing itself from the earth via thermonuclear weaponry. In the Middle East a new chapter opened in the region's millennial chronicle of conquest and annihilation with the Western powers support of creation of the infant state of Israel. Accompanying the political dramas, archaeological discoveries in the hotly contested areas which would become the Egyptian-Israeli frontier (the cities Nag Hammadi and Qumran) launched a new chapter in Biblical exegesis that continues unfolding to this day. Muhammad adh-Dhib (the Wolf), could likely never have imagined what would emerge from the clatter of broken pottery containing the scrolls, shattered by stones the curious Bedouin shepherd tossed into a cave on the side of a cliff in 1948

The Dead Sea Scrolls is an ambitious world that walks the visitor through facets of the world of the scrolls through such disparate subjects one might expect from the matter at hand—archaeology and history, pale-



ography and linguistics—and branches off into details about the area of the discoveries, the harsh climate that makes for a foreboding place for both the natural and human inhabitants to survive, and environmental conditions that allowed these fragile scraps of text to survive for 2,000 years.

"These are some of the stories that were written 2,000 years ago, before the Bible was canonized, before the books were selected," says Jon Pishney, Communications Director of the museum. Jon and I had a lot to talk about during our meeting. Competing center stage in the room were illustrations of the planned museum expansion, changes that will elevate the facility to one that will be equal to those in major cities.

How did this come about?

As Jon explains, "Betsy Bennett, our director, was really interested. She wanted to get the scrolls here. So we talked to the Israeli Antiquities Authority. But we really had to interview with them and convince them that we were a worthy museum to host the scrolls; they don't just give them to anybody.

"I think there were some changes at IA between the first time we contacted them and the next. The political structure in Israel had changed in the last couple of years, so that made things a little more complicated and stretched the process out a little bit. But it's been about two years since then. It was just a long process of working with and convincing the IA.

"This is not a traveling exhibit; it was in San Diego before here. Each museum has to build its own exhibit. We totally cleared out our exhibit space and had to build it from scratch."

The materials and information gathered from the discovery is enough for a whole library, so necessarily, the exhibit stays on the facts about the scrolls. But there's a whole world of the scrolls that the exhibit doesn't have the scope to enter (nor the visitor time to dwell on) but which must be delved into to an extent—the ongoing controversy surrounding the scholarship.

Political and religious forces at the very onset began a back and forth attempt to get this material and held on with a tenacity of a kid with a trust fund. Through a series of shifts in proprietary harboring, the growing body of material came under the control of the Catholic Church and the so-called "International Team" headed by Father Roland de Vaux, director of the Dominican Ecole Biblique, a significant center of French Catholic scholarship. And here it stayed, protected from the scrutiny of independent scholars. The sum and most valid point of contention would be the unconscionable and, to some, suspicious length of time between the discovery of these objects and the unfettered release of both a translation and photographs of the material. While the Nag Hammadi scrolls, also known as the "Gnostic Gospel," were once in the hands of its own international team in 1967, they were translated and released in 11 years. It took the Dead Sea Scroll's team 38 years (1953 until 1991) to provide unrestricted access to independent scholars, the release neatly coinciding the publication of the highly controversial Dead Sea Scrolls Deception, a book of the work of scholar Robert Eisenmann by journalists Michael Baigent and Richard Leigh.

It is unfortunate that this controversy is not gone over in any detail in the exhibit. Best I could drag out of a Museum employee was, "The original scholars were dying off, those who were allowed to look at the scrolls. They needed new people in...." Not quite a complete picture. A more thorough recounting would be a healthy addition, but to the Israeli Antiquities Authority's credit, the exhibit seems to be mostly free of the sort of truculent consensus that became a hallmark of de Vaux's team. That said, the non-Christian visitor expecting a secular, unprejudiced exhibit may find a few curiosities sprinkled about, like the text relating to the coinage found at Qumran which states that some of the coinage would have been the kind which Jesus would have cast to the floor of the temple, not in quotations or a citation referencing the Bible. And this is an important point.

That the Bible represents the immutable and perfect word of God, besides the fact that no one can even agree on which published Bible is

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inerrant, the simple existence of the scrolls, which clearly contain Biblical text that is markedly different than what is claimed to be the "absolute" word of God, neatly destroys that entire frail edifice. Wars have been fought over interpretations of who said what. All this falls to pieces in the presence of these frail. sepia-toned scraps of parchment

"Each one is in its own humidity-andtemperaturecontrolled case," Pishney pactae "Welva

notes. "We've looked at the original room where they studied the scrolls and pieced

the scrolls together. The IA people kept pointing out that the guys

studying them in full, open sunlight have a cigar, a sandwich—even coffee. One of the things they used when the scrolls first came out was Scotch Tape." This is quite different from the grand finale of the exhibit: a dimly lit

chamber.

to the survival of these bits upon which one of the most powerful agencies of humanity rest. impossible for anyone with a shred of curiosity about the matter of the scrolls. I was there for at least that long. I had goose pimples and it wasn't because of the air conditioning. The Dead Sea Scrolls exhibit is that good.

> The admission could be viewed as a tad on the high side, \$22 bucks. But face it: While that's a good meal out on the town or a few drinks, the next day the drinks are forgotten and the meal digested. This exhibit will get into your brain. Go.

> > NC Museum of Natural Sciences 11 West Jones Street, Raleigh, NC 919-733-7450 or 877-4NATSCI

For more information about the Dead Sea Scrolls, go to www.naturalsciences.org/scrolls/index.shtml

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breathing with low music barely audible over the powerful air handling units—conditions essential A jade, perhaps from having done museum work, lends this writer to often waltz through museum exhibits. The introduction said an hour and a half. The number of subjects and the detail the exhibit lavishes on them make a rush-job

NCT Brings Old Blue Eyes to Downtown

orth Carolina Theatre, producer of Broadway musicals in Raleigh Memorial Auditorium, has teamed up with Prime Only Downtown to bring a new entertainment concept to the downtown area in the restaurant's newly renovated Rat Pack Lounge. The formula is simple – combine a music legend, live band, good food and drinks – and you have the Rat Pack Lounge series.

The Rat Pack Lounge series began this past April with *The Cooke Book*, the music of Sam Cooke, and the combination of dinner and the show was a big hit.

The series will continue with *Fly Me to the Moon*, a musical tribute to Frank Sinatra beginning September 18th and running through October 11th. *Fly Me to the Moon* will chronicle the life and times of the great music legend and will feature your favorite Frank Sinatra tunes including "My Way," "Tll Be Seeing You," "Chicago," "The Lady is a Tramp" and many other classics.

Joe Amato will perform Frank Sinatra numbers in the series and has over thirty five years of performing experience. He has served as guitarist and a backup vocalist with Dion on hits such as "Runaround Sue,"

as well as songwriter for artists

like B.B. King and radio personality.

In the early 1990s, Amato was a part of the world renowned Las Vegas production company "Legends in Concert" where he portrayed Frank Sinatra to astounded audiences.

William Jones, NC Theatre's executive director and producer says, "We are thrilled to have the opportunity to continue this new entertainment concept in downtown Raleigh and hope it becomes a tradition in the

growing Glenwood South scene."

Escape into a simpler time when Frank's music dominated America

with Sammy Davis and Dean Martin in the appropriately named Rat Pack Lounge. The room has been turned into a 1960s Vegas showroom – with large over-the-top booths, a small dance floor and bar. Catch the dinner show and you will be treated to a delicious three-course meal in addition to the show. If you would rather just see the show, the cocktail show is an option as well.

The dinner show is \$70 per person; cocktail show tables are \$20 per couple if reserved in advance.

Coming this November is *A Musical Tribute to Etta James* featuring Quiana Parler of NC Theatre's *Dreamgirls*!

To make a reservation, call the NC Theatre Box Office at 919-831-6941 x6944. For more information, please visit www.nctheatre.com.

RD

Joe Amato is one of New York's

favorite Frank Sinatra performers

let's do lunch

By Fred Benton Food and Dining Editor



genre is housed in a rustic building with plain linoleum floors, cinderblock walls, and waitresses buzzing about, wearing hairnets and duty shoes, calling customers "honey." The food might be glorious but the atmosphere is about as plain as they come.

Not so with The Pit. Here, polished service comes in an atmosphere that bespeaks a five-star restaurant, and both men and women belie the notion that America has become a nation of lettuce-lovers. Here, customers chow down on smoked meats of every kind. ample portions of macaroni and



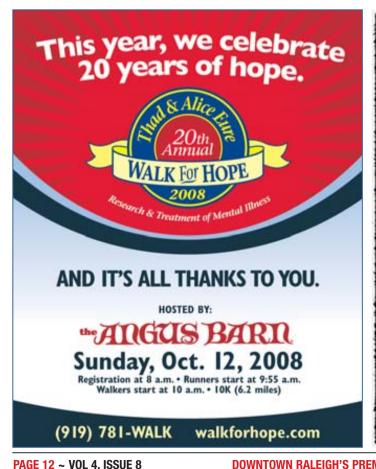
cheese and cooked fresh collard greens. (The Pit makes the best collard greens on earth and shares—in my book-the top spot for best mac and cheese in Raleigh with The Mint.) But perhaps it isn't The Pit that brings so many fans to its door but the chefs. Ed Mitchell, who has been touted by the NYC glitterati and such prestigious publications as Gourmet, is the arbiter and master of NC barbecue. And in that regard I have to say that the chopped pork barbecue I tasted at The Pit was the best I've tasted in Raleigh in several years. I always thought Don Murray did wonderful eastern NC barbecue, and with his death I thought the art was pretty much lost locally; but thanks to brothers Ed and Aubrey Mitchell, the tradition continues in the state's capital. On the lunch menu be sure to try the Chopped Whole Hog (\$8). They also offer the Pulled Pork Shoulder (\$8), but I didn't enjoy that dish nearly as much as the whole hog. If you're porkshy, then you might want to order the Chopped BBQ Turkey (\$8), which I found to be quite credible as an alternative to chopped pork bbq. My lunch



companions and I also tried the Beef Brisket (\$10), which I thought had a nice flavor but was a bit chewy for my taste

My friends and I didn't try any of the sandwich selections, but as I'm perusing the menu while writing this, I'm sorry I didn't. One that just caught my eye-and that of other diners, as it's one of The Pit's most popular lunch items-is the BBLT (\$7), which is

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barbecue pork, bacon, lettuce and tomato and mayo on toast.

What also sets The Pit apart from the smoked-meat-eatery genre is its adherence to using as many organic viands and vegetables as possible most likely as part of Ed's interest and activity with the Southern Foodways Alliance. Since the 90s, pork producers have proudly proclaimed that pork—once a dietary scourge—is "the other white meat." However, the disadvantage to producing pork with much leaner meat is that the new pork isn't nearly as tasty. It's the same with bone-in chuck roasts. Remember those glorious roasts we used to cover

Co-chef Aubrey Mitchell shows off the only true barbecue pit in the country certified for restaurant use





It's not all about the pig at the Pit: Barbecued Tofu with fresh vegetables can hold it's own with a great flavor

with dried Lipton onion soup then cook at a low temperature for hours? The one that resulted in an incredibly tender, juicy roast with loads of flavor? But no meat counters carry bone-in chuck roasts any more. Know why? Because the American consumer wants only boneless. As a food society what morons we can be!

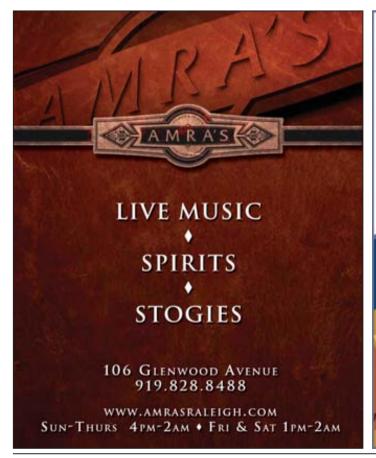
Ed Mitchell feels like I do about the poor flavor of the "new" pork—and the NC barbecue industry that suffered because of it. But Ed actually did something about it. He went to a large pig farm in western NC, according to Pit manager Erin Cashwell, and convinced the owners that if they produced pork as full-flavored as before, but according to organic methods, the farm's fortune would be made. They did—and it was. The Pit, naturally, features that farm's pork. But even if meat isn't your thing, The Pit still has something delectable for you. On the dinner menu is **Barbecued NC Tofu** (\$15), seasoned and grilled tofu topped with Ed's famous sauce served with local organic, seasonal grilled vegetables.

I want to extend compliments to Erin Cashwell who was very helpful to us, as well as General Manager Lee Robinson, and a special kudos to Aubrey Mitchell for making our visit such a tasty one. I am pleased to recommend The Pit for your dining

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Lunch: M-F 11:30am-5pm Dinner: M-Th 5-10pm, extending to 11pm, F-Sa Reservations: Yes Average Lunch Check: \$10 Take Out: Yes Off-Premise Catering Available: Yes Noise Level: Moderate Private Dining / Meeting Space: Up to 100 Wireless Internet: Soon Low Carb Menu Choices: Yes Vegetarian Choices: Yes Smoking Area: In bar, after 3pm Full Bar: Yes Outdoor Dining: Yes Web Site: www.thepit-raleigh.com Parking: Across the street, free valet service on weekends



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The [R]evolution of Media: The Early Years of Television

By Raleigh City Museum Staff

elevision's history dates back to 1928, when W3XK in Washington, D.C. received the first license to broadcast in the United States. During the 1930s, many people still relied on radios for entertainment and news, so television caught on slowly. Roughly 200 television sets existed worldwide in 1936. By the time television reached North Carolina in 1949, that number had increased dramatically to around 350,000. While North Carolina's first television stations existed in Charlotte and Greensboro, Raleigh residents began to purchase televisions because they were able to pick up the stations in those neighboring cities.

Four years after the first TV stations came to Charlotte and Greensboro, Raleigh started its first station on July 12, 1953. Affiliated with the *News and Observer*, WNAO aired on channel 28. The station commenced with dedication ceremonies and then played back-to-back episodes of "Hopalong Cassidy." Early televisions in Raleigh did not include UHF converters; if someone wanted to watch their favorite program, they had to purchase special conversion boxes. Because WNAO struggled with weak UHF signals, the station had difficulty competing with other stations with stronger VHFs that began broadcasting after WNAO. WNAO went dark in 1958 after airing for six years due to severe financial strain.

Almost immediately after WNAO hit the air in 1953, WTVD, the Triangle's first VHF channel, aired on channel 11. WTVD began as an NBC affiliate—though the station later changed to ABC—and had its first broadcast on December 2, 1954. Originally broadcasted out of Durham, Raleigh television sets picked up the station, and it quickly became a leader in the Triangle market.

Another VHF station, WUNC, began when president of Southeastern Broadcasting Company Joseph Bryan withdrew his license request from the FCC after he heard UNC wanted to use the channel for educational purposes. With over \$1.8 million dollars raised to get the station underway, WUNC-TV (now UNC-TV) became North Carolina's first educational station on January 4, 1955 and aired on channel 4. Running out of three locations in Chapel Hill, Greensboro and Raleigh, WUNC-TV's first broadcast consisted of a basketball game between UNC and Wake Forest.

The FCC had allotted room for one more VHF television station in the Triangle area, channel 5. A battle between the two major corporations Durham Life Insurance Company and Capitol Broadcasting Company began over channel 5. Many assumed the station would go to Durham Life, which owned the radio station WPTF, because its power and size surpassed that of Capitol Broadcasting. But Capitol Broadcasting Company, affiliated with WRAL, assured the FCC that they would stay true to local roots and the station would be run by local business owners, unlike Durham Life.

Confident they would win the contract, WPTF and Durham Life began construction for the channel 5 station. Much to their shock, however, the station went to the underdog Capitol Broadcasting. WRAL-TV's first broadcast was Miracle on 34th Street on December 15, 1956. While WRAL-TV is well known for its quality programming, it is also famous for personalities such as Paul Montgomery, Bette Elliott, Herb Marks, Charlie Gaddy, and former United States Senator Jesse Helms.

On September 5, 2008, the Raleigh City Museum opened its latest exhibit, *The [R]evolution of Media: The history of newspaper, radio, and television in Raleigh.* The exhibit features the histories of newspaper, radio and television, and the roles they have played in local society.

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

Photos (top to bottom) courtesy UNC-TV, Capitol Broadcasting Company and WTVD



Children playing with a studio camera at WUNC-TV, c. 1950s



Sallie Blackwell with the studio audience of the Time For Uncle Paul show on WRAL, 1965



Peggy Mann of WTVD's mid day show, At Home With Peggy Mann



By Joel Morgan

ailgating. The mere mention of the word brings back memories of many Saturday football

games spent with good friends and good food. The month of September is traditionally the beginning of the tailgating calendar, with the onset of college and professional football. Just as our country is home to a diverse mixture of people, it is also home to a variety of tailgating methods. For example. NC State tailgates on Trinity Road in Raleigh, while the University of Washington ties boats together for sterngating. However different the tailgates may be, the one thing they all feature is an assortment of food. While I can't begin to list all the menu items, I'll cover the basic ones and suggest some suitable wines.

Breakfast and brunch style foods run the gamut of morning sustenance and include everything from biscuits with ham, sausage or bacon, casseroles to fruits, donuts and pastries. Although you may be awake-albeit barely-for an early or late morning tailgating party, your palate may not be. Choose sparkling wines, lighter whites and lighter reds for this time of day, which pair well with the myriad of breakfast and brunch offerings. Some recommendations are Novacento Extra Brut Sparkling, Bellino Pinot Grigio, Novacento Syrah, and Domaine Caton Pinot Noir.

As for the endless varieties of dips,



Wines for Tailgating



spreads, and salads that fans have concocted, keep in mind the axiom of a wine not overshadowing the food being served. Although the dips and spreads are an important part of the menu, they're not usually the main items. As such, the wines for this group are not going to be full-bodied. I would suggest light to medium-bodied wines such as Brownstone Chardonnay, Mt. Baker Pinot Gris, Villa Rocca Montepulciano d'Abruzzo, and Demay Red Blend.

I realize that not everyone serves fish or seafood at their tailgate but there are many people (including myself) who enjoy grilled shrimp with seasonings, boiled and chilled shrimp, smoked salmon, and bacon wrapped grilled scallops before a game. Depending on the seasoning used, some of these foods can be pretty spicy. I would opt for chilled white wines to compliment the flavor of the seafood as well as to cool off any heat from the food. Some good whites are Viu Manent Sauvignon Blanc, Sawtooth Viognier, Bauer Gruner Veltliner, and Zerba Cellars Wild White.

Although there are as many forms and variations of chicken as there are types of wine in the world, I'll stick with the tailgating classics: fried chicken, herb grilled chicken, bbg chicken, chicken salad, and chicken wings. Generally, white wines are paired with chicken, but once you begin to add spicy seasonings or a red basting sauce to it, you'll need a red wine. Medium-bodied whites and reds are my suggestions for this category: Hanover Park Barrel Fermented Chardonnay, Maryhill Winemakers White Blend, Alcesti Grillo, and Puerto Viejo Merlot.

Now for the big boys, the main event (well, aside from the game): beef and pork. Here we have the hall of fame in tailgating foods: hamburgers, brats, sausages, jambalaya, chili, ribs and pulled pork barbeque—each made a variety of ways using a multitude of secret rubs and sauces. For these foods, forget the whites. We're in red country now; what you need for beef and pork are wines like Viu Manent Reserve Malbec, Silver Peak Zinfandel, Kirrihill Shiraz, and Maryhill Cabernet Sauvignon.

Let's not forget to save room for dessert. Coming from an old Southern family of talented cooks/chefs on both sides, I have made and consumed more than my share of desserts and am always interested to see which kind people bring to a tailgate. But no matter what sweet treat is brought, you can't go wrong in pairing it with Hanover Park Blueberry Wine, Viu Manent Late Harvest Semillon, Mt. Jagged Sparkling Red Blend, Townshend Late Harvest Gewürztraminer, and Mt. Baker Late Harvest Pinot Gris.

Many people oddly limit themselves to drinking only beer and liquor at tailgates, but there are so many wines that compliment traditional tailgating dishes. As you plan this year's schedule, keep in mind these wine recommendations—all of which can be found at your favorite locally-owned wine shop in or around Raleigh. Enjoy!

Joel Morgan is a wine distributor for Epicure Wines, committee member for Triangle Wine Experience, and an avid wine geek.







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







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By Jack Glasure rowing up on the west coast of Florida, I've spent a

lot of time enjoying water sports. So when local shopping center developer Scott Hallihan suggested a One Tank Trip to Cape Hatteras to discover the best kiteboarding destination in the world (only 217 miles from downtown Raleigh), I was all over it. Many Downtowner readers are familiar with Nags Head, but I suspect few have spent quality time further down the Cape near Rodanthe, where the beaches are pristine and less developed.

The Outer Banks

We left Raleigh just after lunch on Friday and arrived at REAL Watersports by mid-afternoon, just in time for kiteboard classroom training. As the wind picked up later in the day, we were able to practice flying a small version of the kite from a beach to learn how to control and harness the wind before actually getting our feet—and our entire bodies—wet on Saturday.

Kiteboarding uses wind power generated by a large kite to pull a rider through the water on a wakeboard. The sport is still in its infancy, but is rapidly growing in popularity as it has



become safer due to innovations in kite design and instruction. Early kites were relatively hard to de-power and re-launch in the water. New kite designs are so much easier to master that kiteboarding is now accessible to people from all walks of life: We saw a 9-year-old taking lessons and were told a 75-year-old retired surgeon is a regular at the shop. Because the tension on the kite connects to a waist harness worn by the rider, upper body strength is not a prerequisite to enjoy the sport.

Once good kite-flying skills are obtained, the next step is bodydragging, where a larger kite is flown and used to drag the student's body through the water. The effect is similar to bodysurfing, but with an upward lift component. Let me tell you from firsthand experience—this is a blast! The final step is to lie in the water and attach your feet to the board through the foot straps with the board downwind. The kite is then flown left and right until just the right amount of power is captured to lift



you up and across the water on the board.

What's really cool at REAL Watersports is that the coach is right there with you on a personal water craft, so when you take off, you have an expert alongside to teach you how to

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tack safely back to shore. They operate a first-class waterfront training center that's stocked to the gills with gear. And the location they selected to build their center is perfectly situated on the part of the Cape that gets the most consistent cross-shore wind. It's protected by a small island that serves to buffer offshore waves and create a smooth, slick surface. The water depth of the sound in this area is waist-high for miles, and the clean, sandy bottom makes this an ideal area to learn. Also, the winds are excellent in the fall, and the water temperature stays warm enough in the sound for kiteboarding to be enjoyed through October.

Last year REAL Watersports taught over 6,000 new riders how to kiteboard. Their most successful way of teaching is a Kite Camp program, which was recently ranked the "#5 Adventure Camp in the





World" by Outside Magazine. These three-day camps provide the ultimate, full-immersion experience and even set you up with all the equipment. Our coach was Jason Slezak, one of the world's best kiteboarders. Formerly a competitive snowboarder and whitewater kayaker, Jason has been kiting since 1999 and tells some amazing stories of his experiences on oceans around the world, including kiting with the founders of Google and the CEO of the company building Richard Branson's space shuttle. If you'd like to give kiteboarding a try, check out *www.realwatersports.com.* If you want to get in touch with Jason, who can help with everything from more information to gear and lessons, drop me an email. And if you're interested in going to a threeday weekend kiteboarding camp, contact me as well; we're trying to arrange for a dozen or so participants to attend one in October.

Travel Tip: There are a variety of accommodations available in the area, from campgrounds to motels to condos and houses, as well as dozens of places to eat. Our favorite restaurant was Oceana's Bistro (41008 NC Highway 12 Avon, NC 27915), where we relaxed after a day in the water with a superb piece of tuna and a few pints of Guinness. Nightlife options, however, aren't as abundant, so plan on getting back out on the water in the morning.

Movie Tip: Look for *A Night in Rodanthe* starring Richard Gere & Diane Lane due out September 26.

One Tank Trips is a monthly column about road trips to great destinations within a gas tank's range of Raleigh. Send us your ideas for future trips or stops along the way that we shouldn't miss to onetanktrips@raleighdowntowner.com.

Jack Glasure is Chief Marketing Officer at French/West/Vaughan and can be contacted at jglasure@fwv-us.com.

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The Deep South Local Music Review

G ach month, we look at three local bands within a wide range of music types, from rock to reggae, country to classic. You won't find any negative or bad reviews here, just bands worth hearing in your favorite local music hangout. Enjoy the reviews, check out the bands when they're in town, and be sure to mention you read about them in the Raleigh Downtowner Deep South Local Music Review.

Artist: The Old Ceremony Album: Our One Mistake Genre: Pop/Rock www.myspace.com/theoldceremony



What do dogs in heat, hot air balloons, Estonian wedding songs, and revenge have to do with one another?

Well, we don't know either, but since that's The Old Ceremony's self-described sound, we definitely wanted to find out.

The group came together in 2004 after songwriter Django Haskins hit the streets of Chapel Hill in search of a few players to compliment his musical taste. He found that match in Dan Hall (drums), Matt Brandau (bass), Mark Simonsen (organist/vibraphonist), and Gabriele Pelli (keyboard/violin).

The Old Ceremony has performed with the likes of CAKE, Squirrel Nut Zippers, Chuck Berry, Polyphonic Spree, Mountain Goats and Avett Brothers. Just last year, TOC was selected by the Raleigh News & Observer as one of the "Great Eight Bands of the Triangle."

And after listening to TOC's latest album Our One Mistake, it's no wonder why. Be sure to check it out their new album—"Get to Love" is our personal favorite.

Artist: The Physics of Meaning Album: The Physics of Meaning Genre: Experimental/Folk Rock www.myspace.com/thephysicsofmeaning

According to this Durham-based chamber rock group, their sound is a culmination of "birds and rivers and cars and technology and eyes and hearts...but in song form."

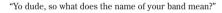
The Physics of Meaning is led by Daniel Hart, who picked up the violin at age three and continued to study classical music through his young adulthood. While in college, Hart developed an interest in playwriting, thus the group is a product of these two influences: a love of classical violin and a passion for dialogue-driven storytelling.

Hart is a member of St. Vincent and John Vanderslice's band, as well as a contributor to the recordings of The Polyphonic Spree and Pattern is Movement, as well as nationally-recognized Raleigh bands The Rosebuds and Annuals.

Hart, along with band mates Wylie Pamplin, Dylan Thurston and William Wright, just finished their first national tour in July.

Since then, Physics has recently completed recording its fully-orchestrated second album, Snake Charmer and Destiny at the Stroke of Midnight, which is set to be released September 16.

Artist: Doco Album: The Fossil Recor Genre: Reggae/Rock www.myspace.com/doco



That's a question frequently asked of Doco, and one that the guys are happy to answer: Brothers Trevor (guitar/vocals) and Josh Booth (bass) are descendants of the family of John Wilkes Booth. Before he went crazy and assassinated Abraham Lincoln, Booth owned the Dramatic Oil Company, abbreviated D. O. Co. So, there you have it.

This Raleigh-based trio, which also includes Dave Burkart (drums), takes on the multiple influences of rock, reggae, hip-hop, funk, jazz, and Latin. The Potato Gun Massacre, the band's four-track EP recorded live earlier this year, is preceded by 2007's The Fossil Record.

According to N.C. State's The Technician, Doco possesses an "energy and stage presence all bands should have." Judge for yourself when they perform at The Pour House October 8.

The Deep South Local Music Review is written by Dave Rose with contributions by Elizabeth Barrett. Dave is the co-founder and co-owner of Deep South Entertainment. Formed in 1995, Deep South Entertainment is a record label, artist management company, and concert event production company with offices in Raleigh, North Carolina, and Nashville, Tennessee. Deep South is best known locally as producers of the Bud Light Downtown Live summer concert series, featuring national recording artists. Their latest addition to downtown Raleigh is Deep South-The Bar. Elizabeth is a UNC student working part time for Deep South and the Downtown Live concert series.



What Gen Y & Z are listening to...

By Elizabeth Barrett (Deep South Entertainment)

Wonder what music high school and college students are listening to and downloading onto their iPods? Each month we'll give you a quick look as to what you're likely to hear blaring out of dorm room windows on college campuses and out of car windows throughout the Triangle.



www.myspace.com/lilwayne

Lil Wayne Album: The Carter III (Hip-Hop/Rap)



Album: **Aha Shake Heartbreak** (Alternative/Rock)

Kings of Leon

Artist

www.myspace.com/kingsofleon

Galactic Album: From the Corner to the Block (Funk/Jazz)

www.myspace.com/galactic

RALEIGHDOWNTOWNER

DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE

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Artist:





fashion

This Fall: Boy Meets Girl



By Kelly Hubbard

Just like the leaves change from green in the summer to orange and brown in the fall, our wardrobe, too,

transitions from old summer styles to new fall trends. But before we turn to the weather report to see if we should wear a jacket, we first have to consult the fashion forecast to decide what kind of jacket we should be wearing.

And what type of anything else, for that matter. This season, the fashion climate is one of shoes and accessories in the "boy meets girl" theme of menswear-inspired details with a feminine twist for women and sleek lines and mod styles for men.

As we constantly hear, fashion is cyclical. We saw the 80s reincarnated with the recent return of leggings and leg warmers, and this fall we're seeing another of that decade's iconic looks revived—giant jackets. You can wear oversized jackets without being a faux



Tunic dresses can be paired with turtlenecks and leggings

pas, provided you give them a more modern flair by cinching them with a belt to accentuate your waistline. It's fine if the jacket itself has structured shoulders reminiscent of shoulder pads, so long as the neck and sleeve areas both feature clean lines.

At Saks Fifth Avenue in Triangle Town



The oversized jackets of the 80s make a chic comeback

Center, Dior's snow white, Italian wool jacket with kimono sleeves is balanced with a black patent belt at the waist. You can pair the jacket with a straight, narrow pencil skirt for a trendy yet figure-flattering style.

Tunic dresses remain popular, but not in the same gauzy cotton fabrics of summer; look for cozy materials like cashmere or wool this fall. These dresses are extremely versatile as they can be paired with leggings and turtlenecks or long-sleeved t-shirts to create the season's popular layered look. The goal of layering is not to conceal your figure but to create a sexy silhouette. At Saks, you can find a gray, v-neck, cashmere tunic dress by Vince with front patch pockets. Wear the dress over a black turtleneck and black leggings, and you have a chic way to stay warm. Sweater coats and wraps are also a fashionable remedy for fall's blustery weather.

This season it's all about boots, boots and more boots. You don't have to worry about any missteps this season; boots of all varieties are "in" slouched, knee-high, ankle-length and flats. Many of fall's boot styles are inspired by traditional men's footwear, but add a heel, a ribbon and a peeptoe, and you have a shoe that is unmistakably feminine. Nine West offers a pair of tan leather, oxford booties with a lace up front, four-inch thick heel,

Continued on page 23



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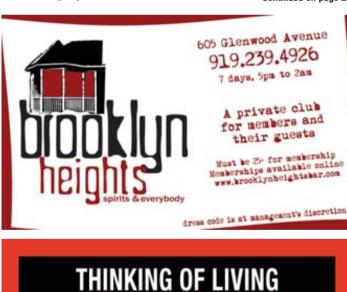
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adjustable ankle strap and peep-toe.

Fall's monochromatic color scheme of black, gray, beige and brown can be spiced up with vibrant pops of color. Ladies should find a few staple accessories to use throughout fall and winter, such as a chunky, purple beaded necklace or a pair of electric blue leggings. Deep, rich colors like plum, fuchsia and scarlet also complement a neutral palette well.

Fortunately for men (but unfortunately for women), male fashion trends don't change as quickly as women's



Boy meets girl with this oxford-inspired bootie from Nine West



Ties from local designer Phortiistorm

do. Purchasing a quality pair of jeans is always a practical yet fashionablyconscious investment, and right now raw denim is the way the blue-jean wind is blowing. When buying jeans, guys should opt for darker denim with clean lines. If you're interested in supporting local designers, check out Verses Jeans, Victor Lytvinenko's vintage denim line that can be found at NV Clothes for Men in North Hills.

Betzi Heckman, store manager at NV, has a helpful hint for men shopping this fall – keep it clean. "For men, we are moving away from embroidered shirts and tees towards simple, fresh screen prints," she says. "Guys are looking for the 'Justin Timberlake' three-piece, fitted look." You'll see that more polished look in shirts and suits for men as well. This season's styles have a European cut, fitted throughout with nicely contoured lines.

Vests are still extremely popular this fall and are a great way to layer without adding too much bulk. Men can integrate ties into their wardrobe to express individuality, and with the mod look's reappearance, a colorful skinny tie is an easy way to try the trend. NV carries 50s-and-60s-inspired stripes and patterns from local tie designer Phortiistorm.

Mismatching and layering works just as well for men as it does for women. Remember that old rule about never wearing black and brown together? That antiquated notion has been replaced with a new style mantra: mixing once-thought-to-be-clashing colors is acceptable if it's done the right way. This fall's shirts and slacks are applying that theory in a twotoned look, where a pair of corduroys appears to be black but has a hint of brown on the inner cord. Ben Sherman offers a sleek, reversible leather belt that makes it convenient to switch between the two shades.

So, while weather reports aren't always on the mark, with this fall style forecast, at least you know your clothes always will be.

RD

A perfect pair: local denim from Verses Jeans and a clean-cut Ben Sherman tee





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DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE

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gallery profile An Interview with Lee Hansley

Bv Fred Benton

ee Hanslev, a seemingly benign gentleman who looks amazingly like Richard

Attenborough with his friendly blue eyes, trimmed, full beard and courtly, gracious manners, is a man dedicated to the visual arts-and to his wellspring of controversial opinions about the subject matter he knows so well. To me, Lee is a mixture of the late Leo Castelli, the famed Upper East Side gallery owner and one of 20th century's leading proponents of American art who throughout his career sought to have American art and artists appreciated here and abroad, and Gore Vidal, the brilliant, acid-tongued social critic who once proclaimed that America was "not vet a civilization." Combine the two men and, to me, you have Lee Hansley, owner of Lee Hansley Gallery, located at the corner of Glenwood Avenue and Lane Street. Hansley's gallery is the area's most prestigious venue for museum-quality

art by the state's most famous and not-so-famous artists.

I had the opportunity to speak with Hansley recently and here's a snippet of our confab:

Benton: I know that you have a special interest in North Carolina art, but what does that mean? What exactly is North **Carolina art?**

Hansley: Any region's art is first and foremost an artistic rendering based on that region's natural resources. primarily pottery, textiles and shells. North Carolina is rich in these particular resources. So North Carolina art is quintessential homespun, primitive pieces that today have become highly collectible. But art on a more sophisticated level was a bit late coming to the state. Its beginning can be traced to Dutch emigrant William Frehricks who became well-known for his paintings of the northern Piedmont. He also taught at Greensboro College from 1835 to 1850. When Frehricks' studio burned down, he moved to New Jersey and painted with the Hudson River group.



Another artist close to that period who became nationally known was Elliott Dangerfield, who painted in the late 19th and early 20th century. His paintings were dark landscapes and examples of his work can be seen today at the Governor's Mansion here in Raleigh as well as at the NC Museum of Art.

But really the art movement in North Carolina can be credited to the

University system. The state's first art school, not just a department but a bona fide school, was at what is present-day East Carolina University. It was a professional school with the goal of training students to become future art teachers. The next school was in Greensboro at UNC-G and was started by a man from St Louis. Gregory Ivv. Ivv. an avant-garde

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BETTER LIVING

BEST OF THE BEST !! And now our new READER POLL!! (see below) Fred Benton knows the Triangle! Benton, long-time lifestyle journalist covering the Triangle for over 20 years, has definite ideas about businesses that he feels are particularly consumer-friendly and offer superlative product and service. This list is the sole property and decision-making of Fred Benton and BetterlivingNC Productions and is not affiliated with the Raleigh Downtowner. This list is a companion information guide that Benton presents on WCKB radio and is heard throughout southeastern NC.

Angus Barn - Glenwood Avenue, close to RDU International Airport, 787-3505. The BEST steaks!

42nd Street Oyster Bar - 508 West Jones Street, Raleigh, 831-2811. 42ndstoysterbar.com BEST Seafood Salad!

The Point at Glenwood - 1626 Glenwood Avenue at Five Points, Raleigh, 755-1007. *BEST Reuben Sandwich!*

larrysbeans.com - 828-1234. Your web site for BEST coffees.

Lilly's Pizza - Five Points, Raleigh, 833-0226. lillyspizza.com BEST pizza! BEST house side salad' BEST beer selection!

Abbey Road Grill - Located corner W. Chatham and Old Apex roads, 2 miles from downtown Cary. 481-4434; abbeyroadgrill.com BEST burger, BEST onion rings!

NoFo - 2014 Fairview Road, at Five Points, Raleigh, 821-1240. BEST retail for feeding the eye and palate. nofo.com

Waraji Japanese Restaurant - Duraleigh Road, corner of Duraleigh and Pleasant Valley roads, 783-1883. "If you knew sushi like I know sushi." BEST sushi! warajirestaurant.com

Nina's Ristorante - 801 Leadmine Road, Harvest Plaza, 845-1122. BEST NY-style Italian! Trish the Dish Catering - Raleigh, 852-0369. Fabulous fun food for the budget-minded!

READER EMAIL POLL: At what restaurant do you feel you get the best value

Cafe Tiramisu - North Ridge Shpg Ctr, near Ace Hardware, Falls of Neuse Road, 981-0305. BEST stuffed pork chop! BEST fried cheese souffle!

William and Garland Motel - Hwy.58, Salter Path, 252-247-3733. BEST budget-friendly family accommodations on the Crystal Coast!

The Black Mountain Inn - 828-669-6528. Best in Black Mountain! Pet-friendly!

The Lamplight Inn - Henderson, 252-438-6311. www.lamplightbandb.com - Relaxing!

Springfield Inn - a bed and breakfast, 252-426-8471, springfield@springfieldbb.com. In Hertford, BEST breakfast! Farm-fresh everything!

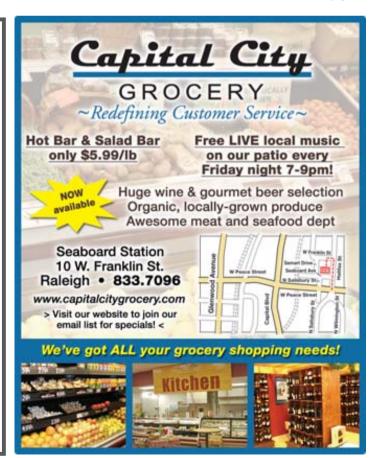
Dakota Grill - 9549 Chapel Hill Road (Hwy. 54), intersection with Cary Parkway, 463-9526. BEST exotic burger (double bison burger), and BEST chili for pepperheads.

A New World Cuisine - Corner of Westin Parkway and Harrison, Cary in Arboretum at Westin Shpg. Center, 2800 Renaissance Park Place, 677-9229. BEST appetizers! My handsdown favorites are Shrimp Cupcakes and Shrimp Fritters. Ancuisines.com

Simpson's Beef & Seafood - at Creedmoor and Millbrook roads, 783-8818. BEST prime rib! BEST coconut shrimp!

Apex Chiropractic - Apex, 362-9066. I could hardly walk. Acupuncture saved my life!

for your money? Please send your vote to betterlivingnc@yahoo.com. Winners will be announced in a future issue.



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painter with the famed early modernist High Hats, was brought to NC by the chancellor of UNC-G to create an art school. Ivy put together the school from a mixture of artists and designers, and the school soon became renowned. To me, Ivy had the greatest impact on NC art: he founded the Weatherspoon Gallery (now Museum) in Greensboro. Ivy secured for the Weatherspoon paintings by Matisse and bronzes and prints from the Cone sisters. Ivy befriended a number of artists who came to Black Mountain College, one of whom was Willem deKooning. Ivy purchased a painting by DeKooning for \$1800 called, "Woman One," a controversial piece that today is probably the most valuable painting in North Carolina, with an estimated value well over \$35 million

Benton: Tell me more about the Lee Hansley Gallery.

Hansley: The Gallery is restricted to American artists. On display are national artists like a photographer from Seattle, Marsha Burns and other artists such as Michael Smallwood from Washington, DC; Barbara Insalaco from New York City; Aaron Karp from New Mexico; Edward



McCullough from Chicago, and Charles Hinman from New York City.

Benton: What Raleigh artists do you handle?

Hansley: Lope Max Diaz, George Lynch, the late George Bireline, Joyce Fillip, Luke Buchanan and McDonald Bane. I'm very excited about all the artists we handle because each one of them is exceptionally talented, but I'm particularly excited about Luke Buchanan because I think he's a young artist worthy of collecting and someone whom I feel will someday be a major art figure.

Benton: Do you feel that the people of

Raleigh and our officials "get it" when it comes to the arts?

Hansley: I think I would have to say no. Certainly the current City Council and Arts Council are aware of the importance of public art and that such art reflects the fabric of city life. But Raleigh has a long way to go and we are far behind other cities. For example our past two mayors, Tom Fetzer and Paul Coble, were opposed to spending money on public art and Fetzer even won his election based on his opposition to the Time+Life Tower. And it was the citizens of Raleigh who elected him on that issue. So with Fetzer and Coble we lost eight years and any existing art projects were

abandoned. Things are better now, but one still has to keep shaking the proverbial stick to remind our officials of the importance of public art. For example, the new Convention Center was set to open without any art in it. I went to the Convention Center Authority and suggested that I put in an exhibition of large-scaled artworks. The suggestion was approved and this exhibit will be on display throughout the rest of the year. And from what I've heard from folks who attended the opening, everyone commented favorably on the art and was glad it was there.

I came away from my meeting with Lee Hansley impressed by the man and by his mission. For those who want to begin collecting fine art, he suggests that the neophyte first find a gallery at which he or she is comfortable and investigate that gallery's "rent-to-own" policy. Most galleries, including his, offer such a payment plan.

And as for the question of style versus technique, Lee and I, both avid visual arts collectors, believe that what matters most is that the work speaks to you and that you truly enjoy it. Art is an expression and is meant to convey something to the beholder.

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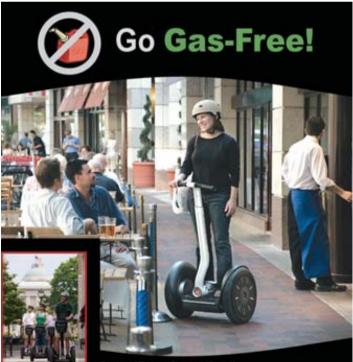
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RALEIGHDOWNTOWNER

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EVENTS CALENDAR ON STAGE CALENDAR

Brought to you by 42nd Street Oyster Bar and their commitment to the performing arts and artists in Raleigh. 919.831.2811 508 West Jones St., Raleigh

August 20-31

Hot Summer Nights at the Kennedy presents The world premiere of *Gods of Autumn*, written and directed by Tony-nominated writer Jack Murphy



Gods of Autumn is a play about how three very different people

who never would have met in the course of their normal lives, are thrown together to face their own mortality. But it's really not so much a story of how we die as it is a story about how we live. As one of the characters, Mary, says "Maybe you just have to take your best guess and keep heading west like Columbus – keep telling the crew something's out there just over the horizon ... something solid and constant and true, and then hope to God there is. Maybe, that's what life is all about – holding on and hoping."

Tickets for *Personals* and *Gods of Autumn* can be purchased at the Progress Energy Center box office. For more information, call (919) 831-6060.

Now-August 31

Raleigh Little Theatre presents Hot Mikado Directed by Haskell Fitz-Simons



Gilbert & Sullivan's comedic opera meets the big

band sound of Gene Krupa. The town square of Titipu resembles the Cotton Club of Harlem in the 1940s; zoot suits are cut from the silk of Japanese kimonos: and the Three Little Maids from School sound just like the Andrews Sisters. Nanki-Poo has fallen in love with Yum Yum, but she's been promised to the Lord High Executioner. Flirting is punishable by beheading; fortunately, executions are few and far between. When the Mikado, the "biggest cat" of Japan (and tap master extraordinaire), comes to town to investigate, true love triumphs. Tickets on sale now from www.etix.com or from the RLT Box Office at 919.821.3111. Visit www.theatreinthepark.com for info.

September 11–28

Burning Coal Theatre Company Presents The Prisoner's Dilemma By David Edgar; Directed by Jerome Davis

The American premiere of a play originally presented by the Royal Shakespeare Company, The Prisoner's Dilemma begins prior to the collapse of the Soviet Union at a conference on conflict resolution. At that event, a chatty group of academics from around the world gather to discuss theories and to socialize. None realize that within months, the 'global order' will be turned upside down. In the years that follow, this disparate group comes together again, with much more at stake. For tickets call 919.834.4001 or visit www.burningcoal.org/tickets.

September 12-28

Raleigh Little Theatre Presents 'night, Mother by Marsha Norman Directed by Jesse Gephart

Drama. "I didn't want you to save me. I just wanted you to know ...tonight is private, yours and mine." This Pulitzer Prize-winning two-person drama takes a deeply personal look into the lives of Jessie Cates and her Mama, Thelma, on what seems like an ordinary Saturday night. Jessie's announcement that she intends to commit suicide at the end of the evening sparks an intense dialogue between mother and daughter. Secrets spill out, and stark realizations are forced into the light.

Tickets on sale now from www.etix.com or from the RLT Box Office at 919.821.3111.

September 13-21 NC Theatre Presents

Whistle Down the Wind A.J. Fletcher Opera Theater

Whistle Down the Wind, performed by NC Theatre's troupe of highly talented young performers ages 8-18, tells the story of three children who discover an escaped criminal hiding in their barn. They come to believe he is Jesus and agree to keep his location secret. The plot contrasts the innocence of children with the fervor of the town's residents to inflict punishment on the supposed evil in their midst. With moving melodies and a sweeping score, this tender story is sure to capture your family's heart.

Tickets are \$25 each; \$10 student rush. To purchase tickets, call the NCT Box Office at 919.831.6941 x6944.

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September 18-21

Carolina Ballet Presents Carolina Banci

Principal Guest Choreographer Lynne Taylor-Corbett, inspired by Amnesty International, gives us the powerful and poignant Code of Silence. At times dark and disturbing, this piece also explores our ability to endure and persist, allowing hope for humanity to flower in our hearts. Time Gallery with choreography by Artistic Director Robert Weiss explores the many facets of time-the cycles of life, the cycle of the day, how our memories affect our relationship to time's passing. Pulitzer Prizewinning composer Paul Moravec's rhythmically complex score provides the texture upon which to build a dance through time.

September 19–Oct 5

Theatre in the Park presents Briar Patch



Written and directed by Ira David Wood It's simply bodacious! It's a foottapping musical comedy! It's sec-

ond only to our

renowned A CHRISTMAS CAROL as the most requested show in our theatre's history. It's Ira David Wood's

hit musical production of Briarpatch, based on the wonderful stories by Ioel Chandler Harris. Br'er Rabbit. Br'er Fox, Br'er Bear, Br'er Turtle and all the critters in the forest will be filling the stage with high-energy musical antics that will have you swaying in your seats and dancing in the aisles.

Call (919) 831-6058 to order tickets by phone, Monday thru Friday, 9am-5pm, or visit www.etix.com.

September 18-20, 25-27 October 2-4, 9-11

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"Fly Me to the Moon" will feature your favorite Frank Sinatra

tunes including My Way, I'll Be Seeing

You, The Lady is a Tramp, Fly Me to the Moon and other classics. The show is a musical tribute to Frank Sinatra and will chronicle the life and times of the great music legend.

For reservations call NC Theatre at 919-831-6941. For more information please visit www.nctheatre.com

September 26–28

NC Symphony Presents KC Sympnony Fresence From the New World to the West Side

Program:

Robert Ward: City of Oaks (World Premiere)

Barber: Knoxville, Summer of 1915 Bernstein: Symphonic Dances from West Side Story Dvorak: Symphony No. 9, "From the New World"

Featuring: Grant Llewellyn, Music Director Nicole Cabell, soprano

October 9-12 Carolina Ballet Presents Caronna Don Quixote

Presented in conjunction with the Nasher Museum of Art's exhibit-El Greco to Velásquez: Art During the Reign of Phillip III. This period of extraordinary artistic ferment in Spanish culture produced some of the greatest European art and literature of all time. This world premiere of love, adventure and loss will surely excite your passions. For more information call the BalletLine at 919.719.0900. Tickets can be purchased online at ticketmaster.





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REAL ESTATE



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Fayetteville Street/restaurants, work, etc. 3 & 4 bedroom houses on individual lots and niec residential community. Rents \$1200-1400 per month. Some historic houses. Contact Mitch Meeks at 919.573.0133 or DRPManagement@gmail.com for more information



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The pick of the litter. Your 3rd floor porch overlooks the city skyline. You are surrounded by the Oakwood & Mordecai Historic neighborhoods. The next door Person Street Pharmacy, Conti's and Rosie's Plate offer eats and nearby Marsh Woodwinds, Nicole's Studio and the Burning Coal Theater serve up the arts. 710 N. Person St. Unit #306. 800 square feet. 1 BR/1.5 Baths. \$145,000. Peter at Prudential. 919-971-4118. Pictures, plan and maps at www.peterRumsey.com



MORDECAI

A condo cure - A double lot with a classic 2 story home c.1930. Large elegant formal spaces plus extraordinary open kitchen,

breakfast room, screen porch and deck. 3 or 4 bedrooms, 3 baths. 3,147 sqft. \$619,500. 1210 Mordecai Dr. Peter at Prudential. 919-971-4118. Picture, plans and maps at www.peterRumsey.com

618 S. WEST STREET

.30 acre lot at the corner of S. West and W. South Streets including parking area. Suitable for commercial development; only 2 blocks from new Civic Center, \$273,000, Contact Molly Propst at Allen Tate Realtors. 919-719-2908 or molly.propst@allentate.com.



PENTHOUSE CONDO @ PARAMOUNT

Spectacular Penthouse Condo w/great views & only 1 block from Glenwood South & short walk to Cameron Village. 12ft ceilings, hardwoods, granite counters, 42" cabi-nets, tile, GE profile appliances, 8ft doors, 9ft windows, huge WICs & Hunter-Douglas blinds. Community pool w/view of downtown, fitness center, clubroom w/kitchen & billiards. 2 garage parking spaces & large storage unit.Call Stephen Votino at McNamara Properties 919-614-0884 / www.mcnamaraproperties.net

510-602 GLENWOOD

orgeous Penthouse Corner Unit. Fabulous view from the balcony! Hardwoods, granite & marble countertops, beautiful paint colors. Secured entry into building. Custom designed solid mahogany bookshelves & cabinets. Walk-in closet in Master BR w/ custom closet inserts. Huge patio - great for entertaining! \$560,000 Glenwood Agency 919-828-0077

COTTON MILL

Gorgeous warehouse-style unit at the Cotton Mill. Two bedroom, two bath unit with tall ceilings and oversized windows bringing in lots of natural light. Tile countertops and backsplash in kitchen. Hardwood floors in kitchen, dining and liv-ing rooms. Luxurious master bathroom with double vanity, tile shower with frame-less glass door and hardwood floors. A must see unit! \$324,000 The Glenwood Agency 919.828.0077

1021 BRIGHTHURST 303

Awesome penthouse condo! 2BR/2BA unit with large balcony! Large living area with wood-burning fireplace! Vaulted ceilings in master bedroom! New appliances (2007) in kitchen! Great location off of Glenwood South! Community Pool and Fletcher Park just steps away! \$219,900 Glenwood Agency 919-828-0077

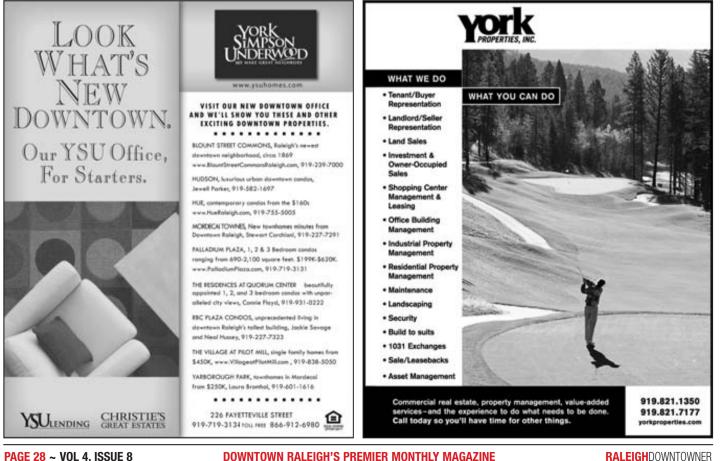
DAWSON 311

2BR with over 1100 sq. ft.!!! 10ft. ceilings, recessed lighting, granite countertops, hardwood floors! Lots of storage space huge closets. Great balcony overlooking downtown! Nash Sq. Park across the street! Great location! \$1500 Glenwood Agency 919-828-0077

317-308 W. MORGAN STREET

Remarkable 2BR/2BA condo Downtown! Granite countertops, stainless appliances.

Continued on page 29



DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE

Hardwood floors throughout, tile floors in bathrooms. Awesome master suite w/ custom closet, double vanities & Jacuzzi! HUGE balcony with great view of Downtown Raleigh! Two parking spaces and a storage unit. \$410K Glenwood Agency 919-828-0077

1904 FAIRVIEW RD

Gorgeous bungalow in Five Points! Huge front porch & amazing back yard, deck, screened porch w/ built-in gas grill, outside fireplace & fenced yard. Extended kitchen area has wine/beer appliances & double doors onto patio. Large mstr bdrm w/2 walk-ins. Luxurious mstr bathr w/ steam shower, body sprayer. Garage & sep workshop, large basement. \$510K Call Glenwood Agency 919-828-007

POSITIONS AVAILABLE AT THE RALEIGH DOWNTOWNER AND RALEIGH CHRONICLE INTERNSHIPS

We are accepting resumes for inerns for

the upcoming semester. Graphic design, layout, writing, photography, editing, and reporting are just a few of the skills you can learn. Email your resume to office@raleighdowntowner.com.

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We are hiring EXPERIENCED writers for print and online articles. Send resume and work samples to:

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Please join the SPCA for:

SPCA Fur Ball 2008

The most important night of the year for homeless pets in Wake County also happens to be one of the most fun for people!

Sunday, October 5, doors open at 6:00pm The State Club in the Park Alumni Center on NCSU's Centennial Campus 2450 Alumni Drive, Raleigh, NC Tickets are \$125 per person, \$150 at the door



One of four paintings featuring SPCA animals from artist Shane Poteete, the official Fur Ball 2008 artist.



for supporting the 2008 SPCA Fur Ball

PURCHASE TICKETS Online at:

www.spcawake.org/furball By phone: 919-532-2083



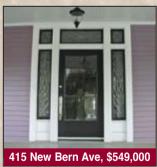
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To learn more information about these doors (and others), visit www.allentate.com or call us at 919.719.2900



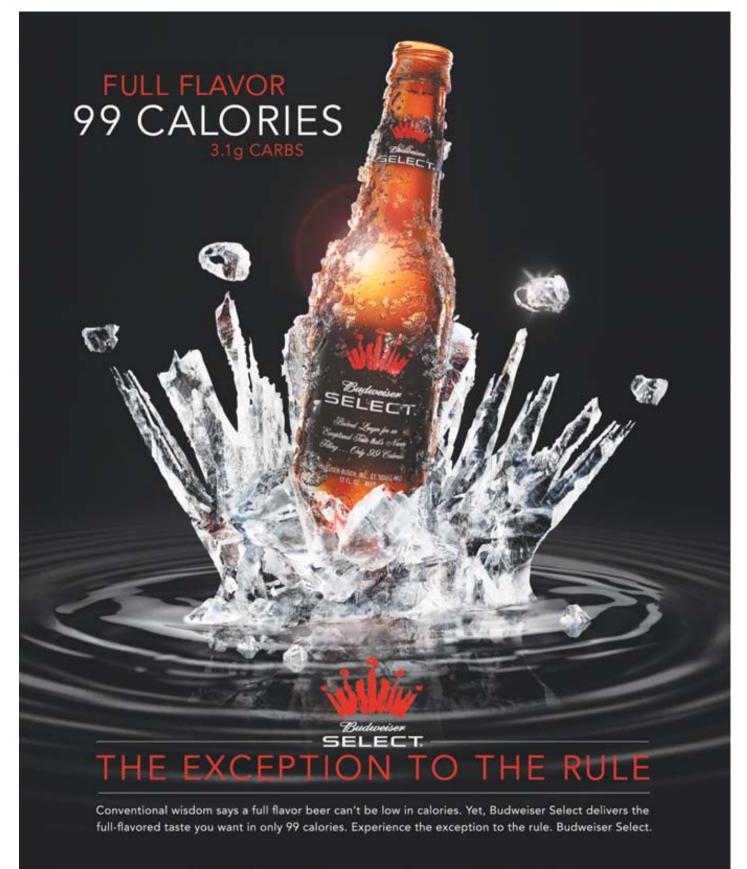


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DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE

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DOWNTOWN RALEIGH'S PREMIER MONTHLY MAGAZINE



We Have the Closest Beach to Glenwood South

That would be our beach volleyball court... just one of the casual living activities that you ordinarily wouldn't expect to find within five minutes of Downtown Raleigh. There's more, of course. Like our crystal clear Olympic size swimming pool. Tennis courts. Clubhouse with state-of-the-art fitness center. Not to mention all of the social and cultural activities ... from museums and theaters to restaurants and parks ... that only Downtown Raleigh can offer.

> Choose from a wide selection of Federal, Georgian and Colonial-style townhomes and homes. So, why not live it up downtown? At Benaissance Park.

For more information, view Downtown, RenaissancePark.com or call 919-779-1277.



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PARK

Directions: From Downtown take Dawson St. out of Downtown. Continue on S. Sauruders St. and merge onto S. Wilmington St. Continue for one mile. Turn right on Tryon Rd., then right on Jarction Hud. Signature Communities. Multiple Downprove Company Starb Communities at Wale Descours/NewHores

> Artist's evaluting, photos, assentian and prices are has spon current development plans and are subject to change without metics, y



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Look no futher than Raleigh Take-Dut. We deliver from 19 local restaurants as well as beer and wine. View metus and order online

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