



RALEIGH DOWNTOWNER

MAGAZINE

VOLUME 6, ISSUE 5

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

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Downtown Dogs

INTRODUCTION BY PETER EICHENBERGER

One of the most successful and enduring orbits of biological non-aggression pacts is between *Homo Sapiens* and *Canis Familiaris*—people and dogs.

Scientists are divided on when the cooperation between hominids and wolves, the genetic forebearer of the dog, began. The fossil record shows bones of both in immediate proximity as far back as 400,000 years. Archaeologically, the synthesis into the current, conjoined cultures seems to have begun some 18 to 20 millennia ago, as the earth began a cooling trend that ushered in new dietary standards, animal protein, that proto-dogs were well suited for both in acquisition and consumption. The relationship continues to this day both in the realm of needs and function, albeit in a greatly altered fashion.

Although most of us have moved beyond hunting and gathering, dogs are firmly subordinate members of the family of man, amid other reasons for the interspecies linkage: social, cultural and emotional. We hang out with one another simply because we enjoy each other's company; a relationship based less on a tenuous existence and more for what we bring to each other's internal lives. Dogs have become less independent and more subject to our whims,



fears and, sadly, vanity. Accompanying that is the great money made in the pet business that can exacerbate some of the less positive aspects.

The best relationship is one founded on mutual respect. As unlikely as it may seem, dogs have surprisingly complex lives. They think, feel and communicate, as anyone who has had dogs will attest to. Raised eyebrows, the angle of their head, stance and the variety of yips and yowls are all part of the interface. It becomes the task and responsibility of the human to make the effort to understand and reach out.

Before one acts on the decision to get a dog, they should search within themselves to find out why they want one. Establish why one desires to take on a responsibility unlike a car or a house or any other inanimate object that can be switched off or abandoned. A dog is "on" all the time; so are the requirements. All too often dogs are bought or acquired as little more than fashion accessories, something to say to the world, "this is who I am," or worse, "look how well I am doing." Choices ought to be more substantive and personal, ideally based on some bond or unspoken affiliation between the prospective owner and their new charge, practical reasons aside.

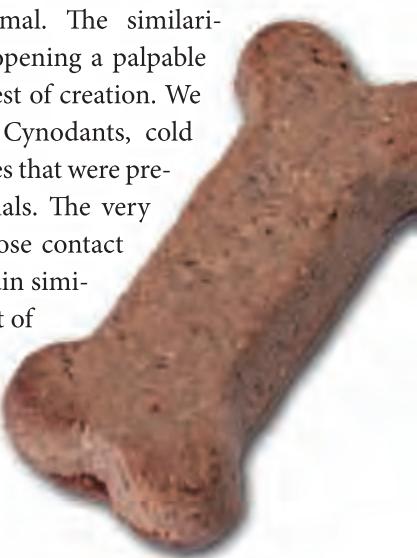
Once you have acted on the decision is when the work starts. Keeping a dog requires a lot of work and commitment. There are the larger, immediate requirements sure, but there is much more. Training, affection and establishing boundaries are all part of the healthy, balanced relationship. To expose your dog to isolation, unintentional cruelty in the form of inconsistent or faulty training, will create problems that will affect the animal for its entire life as well as yours.

There are all manner of sources for a dog and

that is where many problems can be avoided. The most humane source is one of the growing rescue organizations like the SPCA. Lord knows there are enough unwanted animals in this land. The best thing you could do for yourself, but more for those critters we claim to love, is to obtain your new charge from a place where love of animals instead of the money is the object. That isn't to suggest that one cannot find a healthy psychologically healthy critter from breeder; just do your homework. The first weeks of an animal's life can determine how they will act as they get older, much more so than whom daddy and mama were. Retraining a damaged dog from a puppy mill is an exacting and demanding task that most ordinary people simply aren't prepared for, if they intend to do it at all.

The most important and ennobling aspect of pet guardianship is the ability to have daily contact with another animal. The similarities can have the effect of opening a palpable bond between us and the rest of creation. We are both descended from Cynodonts, cold blooded reptile-like creatures that were predecessors of all the mammals. The very name means dog tooth. Close contact with a dog can ignite a certain similar consideration for the rest of the animal kingdom and beyond.

We cherish our canine friends, and they are as much a part of downtown as we are.



Downtown Loves Dogs

BY CHRIS MOUTOS

Downtown Raleigh is very dog-friendly. It's obvious when walking the streets. Strolling through downtown, it's hard not to see someone outside with their canine companion. We have pedestrian and canine friendly sidewalks, a local dog park and city parks (with dog baggie stations) that provide ample space and choices for fun along the way. There are several eating >>>

establishments with outdoor seating that welcome pets to dine (see our list below). Just as we enjoy walking down the streets and taking in the sights and sounds, our canines are able to enjoy the same gratification. Many downtown residents who also work downtown take their dogs to work including Holly and Rey-Rey at Stitch, Greg Hatem and Amelia at Empire Properties, Ann-Cabell

and Irene at the Glenwood Agency, and Downtowner publisher Crash and Brisco our 17-year-old mascot (and this issue's cover model).

Whether you're a condo dweller with a balcony or a single-family home owner with a small yard or courtyard, canines are very happy if you're willing to include them in your routines. Many downtown pet owners have formed groups and look after each other's pets if the owner has a business trip or vacation. According to Jo Sorbi, "It's wonderful. If I get delayed at work or need to go out of town for a couple of days, I can call my neighbors who have dogs and they come over and take care of mine. I do the same for them. It's very convenient, and my dogs get affection from a familiar person in their own environment." It's a great way to meet your neighbors and most dogs appreciate the company.

Roam Free

In addition the green spaces of downtown Raleigh (where pets must remained leashed) Raleigh has two unleashed dog parks within close proximity to downtown. Millbrook Exchange Park is located on Spring Forest Road, close to the intersection of



Spring Forest and Rainwater Road. However, if you live city-center or inside the beltline, then the dog park at Oakwood is much closer, although it's smaller than the Millbrook facility. The Oakwood Park Unleashed Dog Park, located within

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Oakwood Park at 910 Brookside Drive just north of Oakwood Cemetery, is an impressive expanse of tree-shaded, mulch-covered center-city acreage, dotted with chairs and the occasional picnic table. Parking is right at the dog park gate entrance with restroom facilities close by. The main entrance to the dog park has two gates, one that leads into the main canine gathering place and another that leads to a large fenced area for young, small or elderly dogs.

Take Your Dog Out For a Bone

Downtown's love of dogs is deep as seen earlier this year when Wake County health inspectors began telling restaurant owners that they interpreted the rules to mean pets were not allowed in outdoor dining areas. Tables on sidewalks and patios have grown in recent years, becoming popular with those who like to take their animals on play dates. A sudden and rabid outcry from the many dog owners in downtown forced officials to put together a group to study the existing rules, similar rules in other states and the opinions of business owners, pet-lovers and those who prefer to eat in the non-furry

section. Under the new rule, restaurant owners could decide what pets, if any, to allow in their businesses' outside seating areas.

We've compiled a list (right) of downtown eateries who welcome our four-legged friends. Give us a shout if we missed any and we'll be glad to add them to our list. ☕

Peter can be reached by email at peter@raleigh-downtowner.com and Chris at Chris@raleigh-downtowner.com.



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SPCA Happy Ending Dog Tales

BY VANESSA BUDNICK & MONDY LAMB

The SPCA of Wake County was founded in 1967 to help the pets and people of Raleigh. Last year, the SPCA provided direct, life-saving care to 12,831 animals in need. This is because we are fortunate to live in a community that cares about its homeless pets. The SPCA of Wake County rescues pets every day, but some rescue tales stand, like the story of "Buddy," the paralyzed Dachshund, and "Beautiful Joe," the abused American Staffordshire Terrier whose story mirrors a literary classic. The resilience of these innocent dogs speaks for itself and teaches us that life is more than what appears to the eye.

Buddy

When people think of Buddy, a one-year-old Dachshund surrendered to the SPCA, they usually describe him as bouncing, fast and exuberant, not sad, broken or paralyzed. Which



is remarkable considering that Buddy cannot move his body from the chest down. As a puppy, Buddy was stepped on by a child, breaking his spine and leaving him paralyzed from the lumbar vertebrae (L1) back. The injury rendered Buddy incontinent and his hind legs unusable. Sadly, his

original owners did not seek veterinary care and chose to give Buddy up to the SPCA. It's hard to imagine the pain or discomfort that Buddy must have experienced. But one thing was clear, he had adapted to his injury and he didn't let it get him down. In his quest to play and get attention, he dragged his hind end from place to place, and the calluses covering the backs of his legs and his tail are a result of that. After a visit to SPCA friends Veterinary Specialty Hospital (VSH) of the Carolinas, the SPCA learned that Buddy was a great candidate for a set of wheels.

That is when supporters like you stepped in to help! Specialized medical expenses, like Buddy's wheelchair, provide a second chance at a normal life for pets, but there is a cost. The SPCA featured Buddy's video on the website and thanks to donors, the SPCA was able to buy Buddy his new set of wheels and help some other special needs pets, too. On the day that Buddy's wheels arrived,

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it was like Christmas at the SPCA. To fit him in his new set of wheels, Buddy was gently lifted onto a table. His back legs were raised to rest on the stirrup and the frame was adjusted to fit his body for comfort.

Once in his new wheelchair, this adorable little character with a gigantic personality acted like he was born to ride. He quickly began to run up to his audience, easily maneuvering around feet and petting hands. Laughter and cheers filled the room as we watched Buddy master moving in reverse and making turns. Thanks to the help of SPCA supporters, Buddy is now living a full and active life with his new family. And, if you see Buddy rolling down the street one day, say "Hi" and remember to watch your toes!

To watch the video of Buddy getting his new set of wheels, visit www.spcawake.org/community

Beautiful Joe

This sweet dog was named after the central canine character in the beloved 1893 novel by Margaret Marshall Saunders. *Beautiful Joe* tells the true story of a dog abused to the point of near death whose owner cut off his ears and tail. Upon hearing of the dog's rescue from the abusive owner, Saunders wrote a fictionalized, autobiographical version



of it, told from the abused dog's perspective. The book and its premise of more humane treatment toward animals received worldwide attention. Like the lead character in the book, this modern day Beautiful Joe was also abused by his owner.

Although Joe's ears were cut off before the SPCA was able to rescue him, we have come a

long way in the past 100 years. This Joe's owner, a Raleigh resident, was arrested and booked on charges of animal cruelty.

Inspired by Joe's story and the story of Beautiful Joe a century before, a second grade teacher at a local school used current photos of Joe while she and her class read the classic 1893 novel.

She used the photos of Joe to connect the character in the book to a present day, real dog in order to make the story more meaningful and relevant for her students. Her class as well as the entire second grade planned a field trip to visit the SPCA adoption center.

Here, they saw firsthand how the Joes of the world can be rescued and how we can work together to prevent bad things from happening to animals. And the biggest treat of all? Joe and his owner were at the SPCA to meet the group of children and let them pet the sweet dog they have spent the past months learning so much about.

For more information, visit www.spcawake.org. The SPCA of Wake County receives no funding from any other SPCA, including the ASPCA. They are completely supported by tax-deductible donations from the local community. ☮

Photo credit: SPCA of Wake County

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Cantina 18

BY BRIAN ADORNETTO, *Food Editor*

When we first walked up to Cantina 18 in Cameron Village, the first thing that caught my eye was the enormous covered patio speckled with tables. Despite all the tables (screened from the parking lot with a line of natural trees), there wasn't an empty seat; the patio—which has room for 60 and is equipped with fans and heaters—was completely full.

Inside, the large rectangular bar, cocktail tables and most of the booths and tables were also occupied. Not only was the atmosphere festive but the décor was as well. While exposed ceilings and brick walls have become de rigueur, the mustard and terra cotta tones, tiki-styled totems, bamboo accents, and cerveza ads added a healthy dose of uniqueness and personality. With all of the patio activity and constant stream of Cameron Village shoppers, the floor to ceiling windows not only filled the restaurant with a wonderful flow of natural light but also provided plenty of fun people watching.

The cocktail, wine and beer lists at Cantina 18 were brief but well thought out. The cocktails were inventive and

fresh, while the bottled beers stuck to the basics while adding a few Mexican favorites, and the draft list consists of mostly local and micro-brewed beers. When our drinks arrived, it quickly became apparent why everyone was in such a partying mood. The Skinny Girl Margarita (a low calorie cocktail) and Caribbean Mojito were perfect after a long day at work.

When you dine at Cantina 18, you'll notice there are plenty of condiments ranging from salt and pepper to Green Chili Tabasco Sauce and Texas Pete's on all the tables. That's because they believe in presenting their food on the mild side and allowing individual diners to season their food to their own tastes. So, if you're like me and prefer your Southwestern and Mexican food on the spicy and/or salty side, you'll be frequently reaching for those condiments.

We began our meal with the Cantina 18 Queso Fundido (\$7), Cilantro Shrimp and Mango Nachos (\$8.50), and Chilled Pamlico Shrimp and Cucumber Salad (\$9). The queso was topped with diced pineapple, crumbled bacon and cilantro



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for a Hawaiian touch. The nachos were covered with diced shrimp, mango and lime crema. The refreshing crema was a nice compliment to the shrimp, mango—and my added hot sauce. The light and summery chilled salad also featured spinach, avocado and cilantro-lime vinaigrette.



By now, I'm sure you see that this is not your typical Tex-Mex restaurant. That's because Cantina 18 is owned and operated by Chef Jason Smith of 18 Seaboard. "We're not authentic whatsoever and we aren't trying to be," he says. "It's just fun. We try to make it exciting, fresh and affordable." As he explains, "No matter what, I'm going to cook like a Southerner. Even if I open a Japanese restaurant, I'm going to cook like a Southerner." Meaning, the menu will always be based around local and seasonal ingredients.

Our main courses were the Two Taco (soft, flour tortillas) Platter (\$9), Pressed Pork Sandwich (\$8.25), Veracruz Style Mahi Mahi (\$13.50), and Braised Beef Short Ribs (\$14.50). We chose Duck Confit (salt cured duck poached in its own fat) and Adobo Braised Chicken. The platter came with black beans, herbed green rice, and "Southwestern" slaw. Both highlighted Chef Smith's novel approach to classics. The duck taco had pineapple, asiago cheese and pumpkin seed pesto while the chicken had apples, cranberries and goat cheese. Both were pleasantly flavorful and inventive. The

beans (a traditional Mexican recipe for pinto beans cooked with bacon, onion, garlic, tomatoes, cumin, and cilantro) and mushrooms were a hearty dish better suited for a winter meal. They were tender and juicy, however.

For dessert we shared the Escazu (a Glenwood Avenue chocolatier) Chipotle Chocolate (\$8) and Mango Sorbet (\$4.75). The chocolate was billed as a "Mexican S'mores" with its marshmallow fluff and cinnamon crisp, but served cold instead of warm and gooey. The sorbet, made in house, tasted like summer. It was cool, palette cleansing and just sweet enough.

Cantina 18 is a good spot for outdoor dining, after work revelry and a light lunch. Just remember to pass the condiments. ☺



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

sandwich was crowned with pepper jack cheese, "Southwestern" slaw and lime crema. It had a contrast of textures and an enjoyable coolness. The mahi was stewed with tomatoes, onions, olives, and capers and then served over herbed green rice. This was a dish that needed no additional seasoning. The short ribs with charro

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Downtown Tips: If you are gluten sensitive (or just prefer crunchy tacos), ask for corn tortillas. Don't be shy if you need more of any of the condiments. It's perfect for an al fresco lunch while shopping.



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EATING ALFRESCO

in Downtown Raleigh

BY ERIN TERRY FOR RALEIGHALFRESCO.COM

If challenged, I know I couldn't name all of the restaurants with outdoor accommodations in Raleigh, or even just those downtown. But I don't have to, thanks to James Grosslight, who has launched RaleighAlfresco.com. Now finding the right restaurant with the outdoor amenities is just a few clicks away. Gathering alfresco information for over 70-plus restaurants between downtown and North Hills, Brier Creek and throughout Raleigh, Raleigh's alfresco options have never been so easy to find.

Alfresco is Italian for "in the open air," which is the way a growing number of Raleigh diners want to eat, especially when the weather is nice. Whether you're seeking a friendly place where

you can bring your dog along or a romantic, scenic view to enjoy with your sweetheart, Raleigh's outdoor dining options are varied and great! With so many choices of restaurants, you could dine outside more than once a week for over a year and still have quite a few left to visit.

Downtown Raleigh has some of the finest restaurants, with a different style for almost everyone. Brunch, lunch and dinner can each be enjoyed alfresco, but you have to know where to go beyond the usual spots.

Below are just a few examples of downtown alfresco dining spots to wet your appetite. For the complete list of restaurants with outdoor seating in and around downtown, check out the online version of this article at <http://bit.ly/raleighalfresco>. Enjoy!

The Mint, Raleigh's premiere five-star downtown restaurant, is regaled as a class act in all aspects: food, atmosphere, staff, and outdoor accommodations. Their Alfresco is set in a breezy courtyard right off Fayetteville Street amidst trees that sparkle with gorgeous string lights. The Mint is one of the crowning jewels of Raleigh's downtown restaurant scene and a guaranteed evening of elegance and style for diners.

Jibarra, a fresh Mexican restaurant located on the edge of the warehouse district in the old train depot, offers a fantastic food experience in a building that is saturated with historic charm. Their Alfresco area is set up high along the old train boarding platform, providing patrons with a unique experience as well as location. Diners at Jibarra will walk away along the cobblestone streets, energized by the mood and quality of the Jibarra experience.

Buku, the new local four-star restaurant that serves Chef William D'Auvray's take on global street food, offers a cool and contemporary setting with a large covered patio on the corner of Wilmington and Davie Streets. With plenty of tables and vintage wood church pews, Buku is a great break from the ordinary.



Where else in Raleigh can you take your taste buds on a culinary world-tour without even leaving the city?

Boylan Bridge Brew Pub, a great local restaurant with local flair, boasts the best view of Downtown Raleigh—and probably the most outdoor seating as well. Dog-friendly with a new-American menu, the Brew-Pub is a great option for outdoor dining! Beer connoisseurs and foodies will both be pleased with the



selections found at Boylan Bridge Brew Pub as they enjoy the menu while gazing upon local phenom "Kudzu Jesus," which can only be enjoyed from their outdoor seating area.

RaleighAlfresco.com offers a one-stop information hub for diners who are looking to try something new and outside. The website not only tells you who has outdoor seating, but also how many tables are available and whether or not the restaurant is dog-friendly. The web site includes type of food, ratings, price points, and amenities such as sunny at lunch, umbrellas, covered, and more. No matter what flavor, price range or type of party, if it's Alfresco you want, RaleighAlfresco.com has you covered. ☀





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North Carolina Museum of Art Reopens

A MARRIAGE OF ART *and* NATURE BY SUSAN RAMSAY

Nestled in tangles of oak trees and flanked by pavilions and pools, the newly renovated North Carolina Museum of Art embraces and celebrates the beauty of nature. The new West Building stands in the park's 164 acres of land—a bounty of space rare for an art museum. Director Lawrence Wheeler states, "We could not have asked for more: a building that is both aesthetically stunning and environmentally 'green,' a space to show our collection to the very best advantage, and a place that will serve as a destination not only for art lovers but also for anyone seeking a respite and a place of beauty and serenity." Admission is free to the public and the complex is a true treasure for the city of Raleigh.

The NC Museum of Art first opened to the public in 1956 and today boasts a collection that spans more than 5,000

years of history. The clean, white walls and airy galleries of the West Building embody the democratic spirit the designers intended. Natural light illuminates and connects the rooms allowing for a clearer union between observer and artwork.

The collections include a variation of works ranging from European paintings from the Renaissance to the 19th century, to Egyptian funerary art. Stroll through the Rodin Court, dotted with grand sculptures, then pause to take in the American art of the 18th through 20th centuries and international contemporary art.

Other attractions incorporate sculpture and vase painting from ancient Greece and Rome as well as African, pre-Columbian and Oceanic art. The display of Jewish ceremonial objects is one of two permanent displays of Jewish art in the



NCMA Director,
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country. Stepping out into the serene Rodin Garden is like entering an oasis. A gently bubbling lily pond provides the perfect atmosphere for taking in the world-renowned statues.

The Museum building itself reflects the minimalist vision of Architect Tom Phifer who sought to blend art and nature in the making of a truly unique art experience. He stresses, "It's about nature and art and light how to let some in, but it is also about accessibility to the collection, to what these works of art can bring to the community, to the state, and the larger world." The development and revitalization of the artwork, landscape and architecture is sure to advance the museum to the front ranks of museums nationwide.

The expansive new space also boasts a retail store and restaurant. Unusual jewelry, glass, books, stationary, apparel, design items, and children's items are displayed in the store's sleek backdrop. Around the corner is the Iris Restaurant where Chefs Andy and Jennifer Hicks showcase fresh, innovative cuisine inspired by seasonal and local produce. The minimalist contemporary décor gives the space a chic

Saturday, dinner on Friday and brunch on Sunday. The Carolina crab cake benedict on a spinach waffle with a golden curry hollandaise is the perfect beginning to a Sunday morning of art browsing.

Outside, the museum park, which opened in 1999, is an arena for experimentation with environmental art among the rolling trails, streams and monumental works of art. More than a dozen temporary and permanent works are scattered across the landscape. It also contains the Museum's amphitheater which is the site of outdoor films and concerts.

Whether you wish to ponder Renaissance still life, wander the rolling grounds, or converse over a gourmet meal, the North Carolina Museum of Art has something for everyone. The museum provides the perfect platform for the citizens of North Carolina to explore rich culture as we imagine and create. ☀

atmosphere. A massive sculpture of swirling saplings spans the length of the restaurant and provides a dramatic focal point. They serve lunch Tuesday through

Tuesday–Thursday 10 a.m.–5 p.m.
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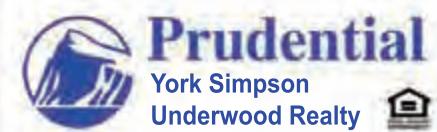
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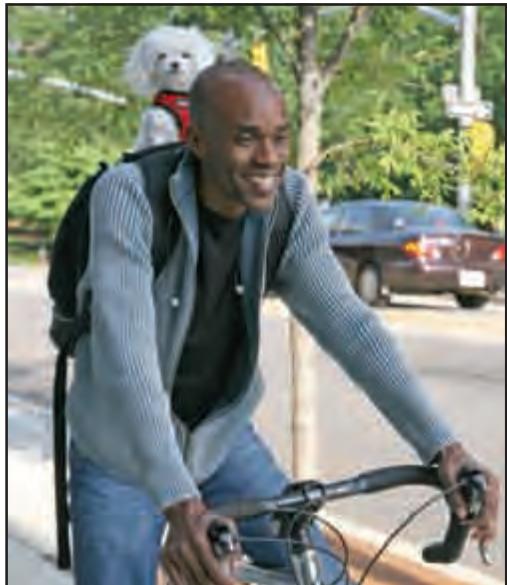
NC Symphony's Karen Galvin with husband Shawn and their dog Sadie on a trip to Colorado



Downtowner's Chris Moutos with Buddy and Hannah in downtown Raleigh



NOFO manager Aly with Sydney



Downtown regular Everett with Max enjoying a ride down Hargett Street



Elisa with Mas in Moore Square Park



Cindy's Petsitting staff in the recent SPCA Dog Walk

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Downtown dogs and their owners at the Puppy Mill Awareness event in Moore Square. Learn how you can help at www.awarenessday.org/awareness-nc





Stitch owner Holly Aiken with office mascot Rey-Rey



Ann-Cabell with Irene, who enjoys spending days at the Glenwood Agency



Below left: Raleigh Fire Department Captain Kenny Perry with Mobeare in Oakwood. Below right: Jo Sorbi with Lilith and Delilah



Randy Johns with Jack enjoying a walk down Edenton Street



AROUND TOWN AROUND TOWN AROUND TOWN



Richard Graham-Yooll & Cinny



Seaboard Fitness owner Donna with Kisci, Lily and Tank



Zack with Isaac Hunter's mascot Lucky



Empire Properties' Greg Hatem and Amelia



Animal Planet's Victoria Stilwell in Moore Square with Downtowner publisher Crash Gregg



Trish and John Healy's downtown dog Barclay performing his circus dog impression

Hairdos owner Jill Burkhart and Ruby





LOCAL HISTORY

Rural Raleigh: Remembering Our Roots

BY CHARIS GUERIN, RALEIGH CITY MUSEUM

Many North Carolina residents learned about the basics of our state's agricultural history as we made our way through school. However, Raleigh residents may be unaware of the capital city's rural beginnings and the role agriculture played in our city over the years. When

alike, as well as to avoid over-cultivation of the land. Many of North Carolina's farmers were illiterate and relied on oral traditions for agricultural practices. Thus, methods for teaching them improved farming skills with written sources such as the Farmer's Almanac proved problematic.

One approach in solving this dilemma was the creation of the North Carolina State Fair in 1853. Proposed by agricultural journal editor Dr. John F. Tompkins, the State Fair's goal was to teach North Carolina's small farmers (of which there were 85,198 by 1860) scientific farming methods that would aid in their annual crop yield in addition to restoring soil fertility, which had decreased over time due to poor agricultural practices. With funding and fairgrounds from the City of Raleigh and the North Carolina legislature, Tompkins and a newly formed North Carolina Agricultural Society held the first State Fair in the fall of 1853. The fair proved an immediate success in educating small farmers about scientific farming, as well as in encouraging friendly competition for the best crops, homemade crafts, and livestock.

As the years passed and Raleigh grew into a commercial center, small farming decreased and the urban lifestyle evolved. People found jobs in the city, stopped growing their own food, and began buying their groceries. Concern for the small farmer's decline and a need for a central location



4-H Club cattle judging at State Fairgrounds, ca. 1934-1935.
COURTESY OF HISTORIC OAK VIEW COUNTY PARK

to sell crops prompted the creation of the State Farmers Market in 1955. Only 36 years passed before the market outgrew its original space, a 17-acre plot located at 1401 Hodges Street, and it became necessary to relocate to its current 75 acres near Lake Wheeler Road and I-40.

Though the number of small farms in Raleigh, Wake County and North Carolina continues to decline, farming and non-farming residents alike still celebrate the state's rich agricultural history each year with various festivals and fairs. The State Fair represents the largest agricultural celebration, occurring annually in October. Smaller celebrations also occur at other capital city locations throughout the year. For those interested in smaller events, the Got To Be NC agricultural festival is at the state fairgrounds May 21-23, 2010, and Rural Reunion at Historic Oak View County Park is on June 26, 2010. ☺



The Raleigh City Museum is located at 220 Fayetteville Street in downtown Raleigh and is open from 10a.m.-4p.m. Tuesday through Friday, and 1p.m.-4p.m. on Saturdays. Check out our newest exhibit, Raleigh En Plein Air open through summer 2010. If you have any questions, please call 919-832-3775 or check out our website at www.raleighcitymuseum.org.



"Express to Raleigh Fair 1914," State Fair
COURTESY OF THE RALEIGH CITY MUSEUM

Wake County purchased land from local businessman Joel Lane in 1792, Raleigh was essentially a rest stop, a convenient location for travelers going north or south to take a break and have a drink.

Because the capital's land at this point consisted primarily of forests and small farms, the newly-planned streets of Raleigh provided business and leisure locations not only for travelers, but also for local farmers who could sell their crops and establish clientele.

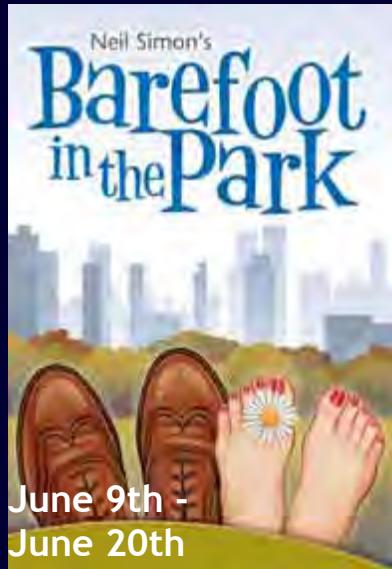
As Raleigh developed into North Carolina's political and business hub, it became apparent that improvement in agricultural practices was greatly needed in order to sustain profit for merchants and farmers



Raleigh lettuce farm, ca. 1935.
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LET'S DO LUNCH

Char-Grill

BY BRIAN ADORNETTO, *Food Editor*



Char-Grill has been a Raleigh landmark for over 50 years. Located on the edge of downtown, it has crossed gender, political, economic, racial, and generational lines. And while the Char-Grill formula for success has been attempted by many other restaurants throughout the years, it has yet to be successfully duplicated. Imitation may be the sincerest form of flattery, but don't be fooled: Once you have tasted the real thing, you'll be hooked.

Built in 1959, the same cinder block structure (except for the air conditioner added in 1980 and the occasional paint job) has been serving its customers made-to-order charcoal-grilled hamburgers, chicken sandwiches and hot dogs. Throughout the decades, orders have been taken the same way too, by filling out a no frills order form and sliding

it through a slot in a window. That's the way owners Mahlon Aycock and Ryon Wilder like it. The Atlantic Christian College alumni have operated and owned Char-Grill since 1974. Since then, they've opened five more locations and have made only one change



to the menu—adding a quarter pound hamburger steak sandwich in 1978.

While one doesn't go to Char-Grill if dieting or avoiding meat, there are options other than burgers and dogs. The menu also features a Garden Salad (\$2.16, add chicken for \$4.61) and Grilled Cheese (\$1.67). On this visit, we sampled the Char Burger with Cheese (\$1.99, \$1.78 without cheese), Grilled Chicken Sandwich (\$4.17 or add cheese for \$4.55), "Bar-b-que Sandwich" (\$3.02), and the Hamburger Steak with Cheese (\$6.79, \$6.49 without). The quarter-pound Char Burger and Grilled Chicken both came with lettuce and tomato. The Burger had a great charcoal flavor while the Grilled Chicken was moist and tasty. The Bar-b-que, which was topped with coleslaw, had just enough spice and wasn't too vinegary. Our favorite, however, was the half-pound

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Hamburger Steak. It came with a medium drink (some of that famous homemade sweet tea for us, thanks) and a side of fries. This beauty was topped with chili, slaw, pickles, lettuce, tomato, and fried onions. Our publisher Crash Gregg said, "It tastes like a steak on a bun" and I couldn't agree more. While you can't eat these bad boys all of the time, at \$6.79 for that much food, it is one of the best deals in Raleigh. Just make sure you take plenty of napkins because it is juicy. Oh, and don't try to eat one while driving or you'll have a big mess on your hands... and lap (I made that mistake, once). If you still have room, the Brownies (\$1.29) are a classic choice but if you are not in the mood for chocolate, try an Apple Turnover (\$1.07). It was warm on the inside, crunchy on the outside, and dusted with cinnamon sugar.

Char-Grill represents the taste of simpler times and simpler choices. Its atmosphere takes you back to the

carefree summers of long ago. You can almost see the '57 Chevys and convertible Thunderbirds parked next to you. Listen close and you might here the echoes of sock hops and AM radios. Close your eyes, take in the wafting aroma of charcoaled goodness, and take a big bite of a half pound Hamburger Steak Sandwich. Enjoy, because old fashioned Americana doesn't get any better than that. ☺

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



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What's in a Bottle?

BY JEFF BRAMWELL

There comes a time in a wine drinker's life—usually when they start pondering bottles beyond their "everyday" wine budget—when a question begs to be answered: what makes one bottle more expensive than another seemingly similar bottle of wine? Why does one wine, made from a particular grape or farmed in a specific corner of the world, cost more than its peers? "Because it's better" may seem like a satisfactory response, but the full story is far more complex than that. Sometimes it is just good old fashioned greed, but many times the reasons are far more substantive.

First and foremost is the location. The cost of vineyard land and labor is drastically different from one viticultural area to the next. Take, for example, a comparison of Cabernet Sauvignon grown in California's Napa Valley and a similar wine grown in Argentina. Prime vineyard space in Argentina can be had for a quarter of the price of a second or third-rate terroir in California. Naturally, the sticker price of the Cabernet from the Napa Valley has to reflect the higher operating costs, but the distinct flavors that result from that highly specific combination of climate and soil provide the rationale for whether you are willing to pay a premium for that bottle or not. Theoretically, the Argentine Cabernet can be just as good, but not in the exact same way as a Cabernet from the Napa Valley.

There can be surprisingly divergent prices between wines from two plots of land separated by mere miles, if not a few hundred yards. Syrah-based Hermitage from the Rhône Valley in France commands a huge premium compared to wines produced in the neighboring appellation of Saint-Joseph. The difference is that Hermitage has a specific microclimate that imbues the wine with a combination of power, complexity and refinement that is unattainable in other nearby locales.

Additionally, some grapes simply cost more to grow than others. Notoriously finicky, Pinot Noir demands more care and attention in the vineyard, and therefore expense, than a hardy grape such as Tempranillo, which ripens earlier in the growing season and can thrive in more challenging climates. The amount of quality fruit that is harvested from a vineyard, known as the "yield", can also have a big impact on the price of a bottle. The aggressive vine growth of many grape varieties must be limited in order to produce an interesting, character-filled wine. The gold standard in much of the world is a yield of approximately two tons per acre. Some grapes, such as Montepulciano from

Abruzzo in Italy, can be made into an affordable, enjoyable wine with a yield upwards of eight tons per acre.

The cost of the equipment required to turn the grapes into wine is no small matter either, ranging from century-old presses and large, old wooden barriques to modern, multi-million dollar collections of stainless steel de-stemmers, crushers and temperature-controlled fermentation tanks. Should the wine be aged in new oak, the cost of each barrel—upwards of \$1500 each—must be factored in, too. If there's an esteemed winemaker behind the process you can imagine there's a corollary fee that must be recouped. Add in bottling, packaging and shipping and it makes one wonder, is it really possible to produce a "quality" wine that can make it onto a retailer's shelf for a mere two bucks?

Heap on some critical praise and there's bound to be an uptick in the price, particularly if that praise comes from either The Wine Spectator or Robert Parker's publication, The Wine Advocate. In a perfect storm, both publications so enthusiastically endorse the wines from a specific region in a specific vintage that the use of the phrase

'Vintage of the Century' will send faithful collectors into a feeding frenzy for the top offerings. Amusingly, Bordeaux is headed towards its fourth 'Vintage of the Century' in the past decade, so take the hype with a grain of salt. Fortunately, the groundswell of information that is available to the average wine drinker is empowering individuals to make up their own minds. After all, wine is a completely subjective matter, and the only opinion of any consequence is your own.

All of the above factors can push a bottle's price upward, but nothing will do so faster than simple supply and demand. High demand for boutique, small run bottlings will send a wine's price spiraling out of control. One of the more ridiculous examples, a single bottle of wine from Domaine de la Romanee Conti's top vineyard in the exceptional 2005 vintage fetches between \$10-15,000. Yes, that's for one bottle. No, I haven't had it, but if you're buying...

Rest assured, there is an infinite cellar's worth of great wine to experience at almost any price, and there are more resources than ever to help wade through all the options. So, what'll it be? ☺

Jeff Bramwell began working in the wine industry in Atlanta, and has worked in wine distribution as well as wine retail since moving to Raleigh in 2006. His current professional home is at Seaboard Wine Warehouse, where he is happy to help you find the perfect bottle for tonight, even if it's not a bottle of 2005 Romanee Conti.



Aquene and Aly enjoying a nice glass of wine on NOFO's outdoor café.

KAREN GALVIN

Young Musician Makes Raleigh, Symphony Home

BY AMY GRETENSTEIN

A petite, spunky 29-year-old who talks excitedly with her hands about her favorite Belgium beer or her latest adventures at the dog park doesn't seem to fit the ideal image of an orchestral violinist. But that's Karen Galvin, a professional violinist playing with the NC Symphony.

Galvin is finishing up her third season in Raleigh as the Symphony's Assistant Concertmaster where her duties include assisting the Concertmaster and helping keep her section of musicians on point during performances and rehearsals.

"[Galvin] is very concentrated and professional but also appears relaxed, as if she's enjoying herself as she performs," says Jeremy Preston, fellow symphony violinist. "It's as if she picks up on the general vibe of the orchestra and how people are feeling."

Her schedule consists of a Tuesday through Saturday routine with educational workshops and classes with North Carolina students from all over on Tuesdays and an afternoon rehearsal. Wednesday is a long day of two back-to-back rehearsals, and Thursday includes a dress rehearsal in the morning and a performance in the evening. Friday and Saturday are reserved solely for performances.

The concert violinist says her violin is under her chin approximately 25 hours a week at the Progress Energy Center for the Performing Arts and another 25 hours for private practice time, private lessons and her side gigs. That's a total of 50 hours a week of just playing time.

When Galvin is not practicing, performing or teaching she's working alongside her husband, Shawn Galvin, a freelance percussionist with the Raleigh Symphony on their side project, New Music Raleigh. According to Galvin, New Music Raleigh is a group of musicians who perform contemporary music under new composers at non-traditional venues. Recently, New Music Raleigh performed music by composer Steve Reich, whom Galvin cites as "one of the most influential composers of our generation," and music by Lost in the Trees, a local band from Chapel Hill.

"I really like performing beautiful works of art like Monet," [referring to her classical musical performances] says Galvin. "But [New Music Raleigh] makes music more palatable to our audience and allows them to be apart of the experience."



PHOTO BY MICHAEL ZIRKLE

Galvin grew up in Latrobe, Pennsylvania, a sleepy suburb about 40 miles outside of Pittsburgh best known for producing Rolling Rock and as the home of Mr. Rogers.

Her dad owned and operated a bulldozing business while her mom worked as a financial aid officer at a local college. Neither are particularly musically-inclined, never learning to play an instrument themselves.

Then came along their third of four daughters, Galvin, who at the ripe age of five, demanded a violin for her birthday after seeing a boy on Mr. Rogers play the violin.

Her two older sisters quickly picked up instruments of their own—the cello and flute—and the three formed a trio playing wedding ceremonies for a whopping \$15.

The trio continued on through college where they were able to earn enough money to pay for their continued lessons and new instruments.

Galvin earned her Bachelor of Arts in violin performance with a minor in history from Carnegie Mellon. She went on to earn her Master's degree from the University of Maryland where she studied

under the Guarneri String Quartet, who, according to Galvin, are "considered to be the deans of chamber music."

After graduation, Galvin worked as a freelance violinist in the Washington D.C. area. She would perform with traveling pop concerts like Clay Aiken, Jethro Tull and Manheim Steamroller while also performing with the Delaware Symphony Orchestra and the Washington National Opera. Her typical week had her commuting more than 1,000 miles.

After seeing an opening for a tenured Assistant Concertmaster here in Raleigh, Galvin jumped at the chance to become a permanent local. She and her husband Shawn live with their black lab Sadie in the historic Oakwood district of downtown Raleigh.

"It's so nice to live in the downtown community and actually be involved in the community," said Galvin. "It's nice to have influence on community interests and events."

Galvin, who enjoys walking to work, is very active in the community. When she's not performing, she volunteers as a literacy mentor at the YMCA, as a stage manager and part of the setup crew for MusicCon (part of SparkCon), picks up trash around the Neuse River and occasionally cooks breakfast for the women's shelter.

When Galvin finds spare time in her busy schedule, she can be found playing fetch at the park with her 6-year-old lab, Sadie. The die-hard sports fan also can be found taking in a Pittsburgh sporting event.

"I'm a huge Steelers fan. I love all sports but Steelers football is my favorite. I'm also a Penguins fan, even a Pirates fan," Galvin says. "They haven't won a championship since 1992 when I was in 5th grade, but I still like them."

Even though her heart sides with Pittsburgh sports, she loves living in Raleigh. And while her job keeps her busy, she said she wouldn't trade it for anything. "It's a lot, but it's my job. I complain like everyone else, but I love what I do. I couldn't imagine doing anything else," she says. ☮

Amy can be reached at amy@raleighdowntowner.com. To see Galvin and the rest of the NC Symphony, check out their performance schedule at www.ncsymphony.org.

Kings Barcade To Reopen Soon

BY DAN STROBEL, *Music Editor*

Much of downtown Raleigh is looking forward to the reopening of Kings Barcade, the local watering hole and music venue that shut down in 2007 after delivering almost ten years of quality live music and drinks to patrons and visitors. Longtime Kings fans and residents of Raleigh are in for a surprise, too; Kings new loca-

going to be demolished. We have actually seriously considered three different locations over the past three years prior to settling on this one. We had previous discussions with the prior tenant at our new location and were recently able to secure a mutually agreeable deal with them.

Will the new Kings have the same type of atmosphere for bands and patrons as the old Kings? We hope to foster the same type of environment at the new location. We were known for being a place that you could play and not have to worry about how many people you pull if you were in a new or good band around here. A lot of now-established bands in this area got their start at Kings.

The new look at Kings will be very different than the old one. For one, you guys will have three stories to work with. Can you talk a little bit about the restaurant and other aspects of the new place? Regarding the food, the street level floor of Kings will be a restaurant called "The Garland." It will serve food that references international influences and uses seasonal, locally-sourced ingredients as much as possible. The goal is to explore the similarities in techniques and flavors in many regions of the world and to present this in an unpretentious and affordable way. There will also be an inexpensive all day and late night snack menu of street food items and bar accompaniments.

As for the Kings floor, we won't have shows every night, but we will

have the ability to host shows as needed. We will have shows fairly consistently Thursday through Saturday night and then host shows on the other weeknights when needed to accommodate a band's schedule.

You guys had an interesting part-ownership arrangement at your old spot; is it the same way at the new location? Did you guys promise to reopen Kings together after the first one shut down? Paul Siler, Ben Barwick and I—the three original owners of Kings—are involved again and we're lucky to have added the talents of Cheetie Kumar as fourth owner. I'm not sure we really promised anything, but we have wanted to reopen since the first Kings closed. It's not easy to find the amount of space needed for the type venue we are hoping to run, and that's why our search took longer than anticipated. But we are all very excited about this location.

Can you talk a little bit about the state of live music in downtown Raleigh? What else we need, what could be made better, what we are doing great, etc. I think

the state of live music downtown is in a healthy place and will hopefully continue to grow. The best thing is that there seems to be a steady stream of people looking to go to shows and therefore support all the various venues that host the good cross section of live music currently available in the downtown area. ☀

Original Kings Barcade sign
on McDowell Street



PHOTO COURTESY ABBYLADYBUG VIA FLICKR

Dan can be reached for comment at music@raleighdowntowner.com.



A typical night in the old Kings

PHOTO COURTESY QTHRUL VIA FLICKR

tion on Martin Street will feature the familiar bar and venue as well as a newly-designed restaurant. Part-owner Stephen Popson sat down with the Downtowner to go over the details.

Can you talk a little bit about how you found the new place, what steps you took and who you talked to? We started looking for a new location as soon as we found out that the old Kings location was

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Jibarra

BY MELISSA SANTOS

There's a Spanish saying, "Si vale la pena hacerlo, vale la pena hacerlo bien." (There's a similar one in English, "Anything worth doing is worth doing well.") This seems to be brothers Hector, Joel and Charlie Ibarra's philosophy when it comes to Jibarra. Their main focus is quality, so it's no surprise that they're putting the same attention to detail and amount of dedication they put into their menu into their most recent offering: nightlife.

After going to several lackluster Latin nights in the area, the Ibarra brothers decided to host their own. But if you know them, you know they're not just going to serve tequila and play salsa music. Every second Saturday of the month, they transform their space from an upscale restaurant to a vibrant dance club. With bartenders making intricate, delicious cocktails and DJs

spinning everything from salsa and meringue to the latest dance tunes, Jibarra is definitely doing Latin night right.

The term "Latin" covers a broad variety of music and lifestyles, so every last Saturday of the month, Jibarra hosts an authentic Colombian night. As

Hector explains, "They have their own way of doing things, and you'll notice that in the music rhythm and dance style. Raleigh has a growing Colombian community, and they don't have a place to go for this type of party. We wanted to fill that void." This alternative event usually draws a more mature crowd, but it's a great event for those curious to learn about a different culture and have a great time doing it.

For the younger crowd, there's DJ Yes Sputnik's (aka Miles Holst) themed events held every third Friday. The only thing more creative than his name are his ideas, most notably "Prehistoric Panic," "Spy vs. Spy: Secret Agent Dance Party" and "Family Portrait: Awkward Photo Dance Party," where guests dance to electro and indie beats in matching tacky outfits. If this sounds like a college party, it is. But again, these are the Ibarra brothers we're talking about, so there's no beer-soaked couches or beer pong. Instead, they clear the dining room to create a huge dance floor and pump music through a state-of-the-art sound system, complete with DJ lighting system, to give Jibarra a genuine late-night atmosphere.

Ideally, Hector, Joel and Charlie would like to host a different type of event at Jibarra every weekend, so they're keeping their eyes and ears open for their next great idea in entertaining guests. ☺

Melissa can be reached at melissa@raleighdowntowner.com.



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EVENTS CALENDAR



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May 20-23, Thurs-Sun

Carolina Ballet presents *Sleeping Beauty*. Once upon a time, in a kingdom far away, a beautiful princess was born, then cursed to sleep for 100 years. For tickets, call the BalletLine at 719.0900 or at the box office at the Progress Energy Center for Performing Arts.

May 22, Sat

Band Together NC, a nonprofit organization that uses musical events to raise funds and awareness for select Triangle charities, has announced that acclaimed reggae, hip hop fusion artist Michael Franti & Spearhead will top the bill for this year's charity concert May 22 outside Lincoln Theatre in downtown Raleigh. Visit www.bandtogethernc.org to purchase tickets.

May 22, Sat

Annual 5k Skirtchaser beginning at 311 Glenwood Avenue.

May 30, Sun

Memorial Day Wreath Laying to honor Veterans on the Capitol grounds. 10am-1pm.

June 2, 9, 16, 23 Wednesdays

The Raleigh Downtown Farmers Market at City Plaza from 10 am-2 pm.

June 4, Fri

First Friday Gallery Walk. Enjoy a free self-guided tour of local art galleries, art studios, museums, retail, restaurants and alternative art venues on the first Friday of every month.

June 4, Fri

Raleigh Amphitheater's Grassroots Grand Opening at 5pm. Free admission.

June 4, 11, 18, 25, Fridays

Music on the Porch at Seaboard Station beginning at 7pm.

June 4-27

The Raleigh Little Theatre presents **The Light in the Piazza**, a captivating musical of passion and romance as mother and daughter from Winston-Salem travel through Italy in the summer of 1953. The daughter falls for a handsome young Florentine. This play swept the 2005 Tony Awards, winning six awards, including Best Original Score, and earned five Drama Desk Awards and two Outer Critics Circle Awards. Tickets on sale now from etix.com or from the RLT Box Office at 919-821-3111.

June 8, Tues

The NC Symphony presents **Jazz It Up** with jazz great Branford Marsalis. The Grammy Award-winning saxophonist guides you from chamber to soul in an evening of special collaborations with old-time string band Big Medicine, jazz pianist Joey Calderazzo, gospel vocalist Tina Morris-Anderson, a North Carolina Symphony string quartet and many more. Join your host Grant Llewellyn for a one-night-only benefit for your North Carolina Symphony. Meymandi Concert Hall. Call 733.2750 for ticket information.

June 5, 12, 19, 26, Saturdays

Five Points Farmers Market in the parking lot of NoFo.

June 11-13, Fri-Sat & June 17-20, Thurs-Sun

Theatre in the Park presents the comedy **November**. Set just days before a presidential election, the incumbent Commander-In-Chief must try to get a handle on such issues as lesbian marriage, Indian casinos, preposterous pardons and questionable campaign contributions, without losing his grip on the Oval Office.

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DOWNTOWN SNAPSHOT

From the Downtown Raleigh Alliance



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

Dear Reader,

In this issue of the *Raleigh Downtowner Magazine*, you'll get a glimpse into the lives of some of the other downtown residents...dogs! Check out the dog-friendly places and things to do downtown with your pets this summer.

I want to extend a thank you to the thousands of people who helped kick-off the Raleigh Downtown Farmers Market in City Plaza last month and who continue to support the market's local growers and food artisans each Wednesday, 10a.m.-2p.m. through

October 27th. The market is designed as a place for people to gather, have access to fresh, local and healthy food, and support our regional economy.

The 6th Annual Downtown Raleigh Home Tour took place on May 15th, welcoming hundreds of people to over 30 homes, including single family homes, townhouses, condominiums, and apartments. The tour provides an opportunity to learn more about how downtown residents live as well as understand the variety of residential options that are available. The DRA has a great downtown home buying incentive for tour participants to take advantage of this year. The DRA will provide \$1,000 towards closing costs for the first five tour attendees who close on a featured home in downtown by December 31, 2010. See rules for eligibility at www.DowntownRaleighHomeTour.com.

You'll find more about downtown events, parking, maps, and the free R LINE circulator bus at www.YouRHere.com.

Please enjoy this issue of the *Raleigh Downtowner Magazine*.



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FINANCIAL FOCUS

Answering Five Questions Can Help You Pursue Your Goals

As you strive to achieve your longterm goals, such as a comfortable retirement, you may, at times, feel frustrated over events you can't influence, such as the up-and-down movements of the financial markets. Yet there is much you *can* control — once you determine the answers to just five key questions.

Where am I today? Take stock of all your assets — your IRA, 401(k) and other savings and investment accounts. Then, do the same for your debts, such as your mortgage and any other financial obligations. On your financial journey through life, it's essential that you know your starting point.

Where would I like to be? Once you've established where you are today, you'll need to identify where you'd like to be tomorrow. How much will you need to pay for the retirement lifestyle you've envisioned? Will you be able to help pay for your children's or grandchildren's college education? Will you need to support any other family members? At this stage, you'll want to write down all your goals and put a price tag on each one.

Can I get there? After you've identified your goals, determine if they are, in fact, achievable. By considering a variety of factors — including your likely future income stream and your family situation — you should be able to determine if you can attain your goals or if you need to modify them in some way.

How do I get there? Now it's time to put a strategy into action. Specifically, you need to choose those investments that can help you pursue the goals you've selected. Your ideal portfolio will depend on your risk tolerance and time horizon, but in general, you'll want a diversified mix of quality investments. While diversification, by itself, cannot guarantee a profit or protect against loss, it can help reduce the effects of volatility. As you put together your holdings, make sure you understand what you can expect from your investments. For example, growth stocks may offer the highest potential returns, but they also carry the greatest risk. On the other hand, investment-grade bonds can offer a steady income stream and, barring the default of the issuer, will repay your principal when they mature.

How can I stay on track? Once you've built your investment portfolio, you'll need to review it regularly — at least once a year — to help ensure it's still meeting your needs. After all, many things can and will change in your life, such as your family situation, your goals, your employment and your risk tolerance. To address these changes, you'll need to adjust your portfolio over time.

As you can see, answering all these questions will take both work and expertise. That's why you may want to work with a professional financial advisor to help you identify your goals and create a strategy for pursuing them.

In any case, though, start asking — and answering — these five key questions as soon as you can. It's easier to reach your financial goals if you put time on your side.

This article was written by Edward Jones for use by your local Edward Jones Financial Advisor. Edward Jones, its employees and Financial Advisors do not provide tax or legal advice.

THE STARS COMES OUT FOR NC THEATRE BENEFIT CONCERT

Featuring Clay Aiken, Sharon Lawrence, Lauren Kennedy, Terrence Mann, and Quiana Parler

North Carolina Theatre, the region's only producer of professional Broadway musical revivals, recently announced Bringing Broadway Home, a spectacular benefit concert celebrating 27 seasons of Broadway. This one-night event will be on Monday, June 21st at 8 p.m. in Raleigh Memorial Auditorium in downtown Raleigh. Clay Aiken was looking forward to participating in the show and told us, "It's really quite exciting to think that, in the 27 years that North Carolina Theatre has been around, so many of us who got our start at NCT have been fortunate enough to have had the opportunities we have had. I think it's a testament to the amazing theatre program that we have here in Raleigh. I'm really excited to be a part of this night with Sharon, Lauren, Terry and Quiana. For each of us it's a homecoming of sorts, and I know it's gonna be a really special evening."

Clay Aiken is a multi-platinum recording artist and is set to release his sixth album, *Tried and True*, this summer. Since his meteoric rise to fame on the hit TV show *American Idol* in 2003, Aiken has launched eight tours, starred on Broadway in Monty Python's *Spamalot*, and has had guest



starring roles in TV's *Scrubs*, *30 Rock* and *Saturday Night Live*. Before all of these accomplishments and more, Aiken performed on the North Carolina Theatre stage in 1996.

Lauren Kennedy has numerous Broadway credits to her name since she moved to New York from Raleigh, her hometown. She starred as Lady of the Lake in Monty Python's *Spamalot*, appeared in *Sunset Boulevard* with Glenn Close and received acclaim as Fantine in the final year of *Les Misérables*. Kennedy has dazzled audiences in a number of NC Theatre productions.

Sharon Lawrence is a four-time Emmy nominated actress and is known for many roles on the hit TV shows *NYPD Blue*, *Desperate Housewives*, *Monk*, *Law & Order: SVU*, *Curb Your Enthusiasm* and *Grey's Anatomy*. In addition to film and Broadway work, Lawrence has performed numerous times on the NC Theatre stage.

Terrence Mann currently stars on Broadway in *The Addams Family*. He made his Broadway

debut in 1982 in the Tony Award-winning musical, *Barnum*. In 1987, his portrayal of Javert in *Les Misérables* earned him a Tony Award nomination for Best Actor in a Leading Role, as well as his role of the Beast in Disney's *Beauty and the Beast*.



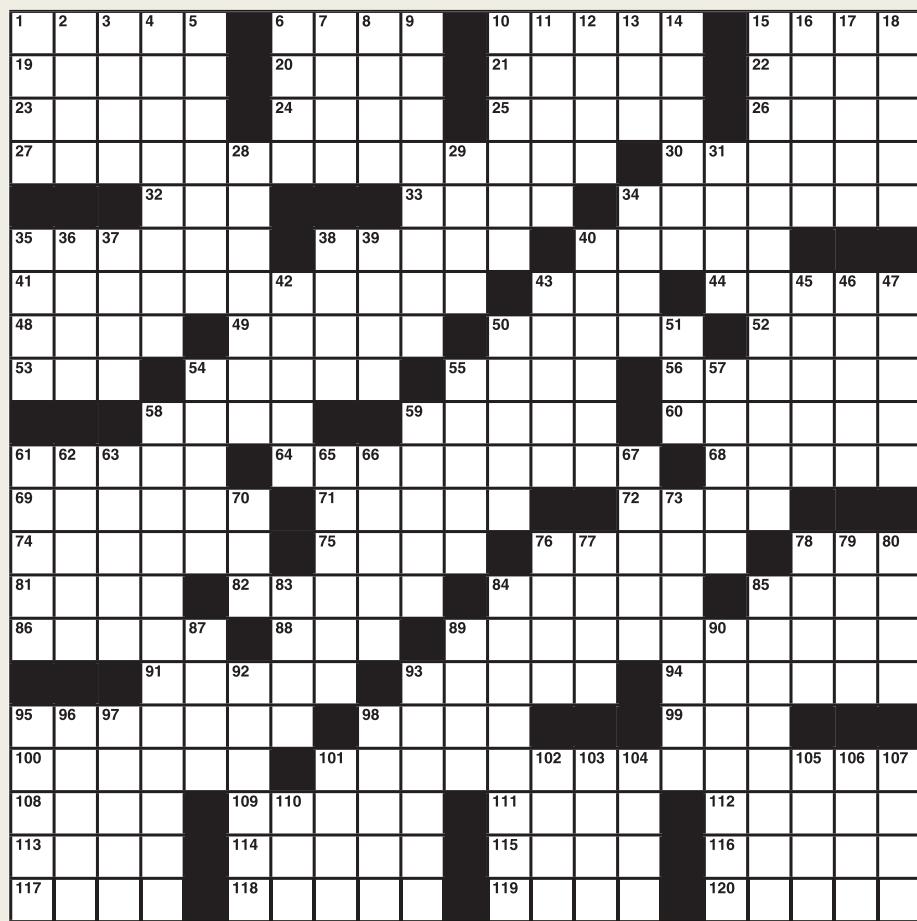
Quiana Parler has shared the stage with an array of national artists, from Keith Sweat to Clay Aiken; Miranda Lambert to Kelly Clarkson. Her performances have been seen on *The Tonight Show* with Jay Leno, *The Today Show*, *The View*, *The Tyra Banks Show*, *Good Morning America*, and *Saturday Night Live*. Her debut as Effie, in NC Theatre's *Dreamgirls* became one of the most talked about performances at NC Theatre.



Tickets—Ticket prices range from \$50 to \$100 with a VIP option of \$150 that includes an exclusive, one hour pre-show reception and complimentary parking. To purchase tickets, call the NC Theatre Box Office at 919-831-6941 x6943 or x6944.

RALEIGH DOWNTOWNER MAGAZINE

MONTHLY CROSSWORD PUZZLE



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Edited by Rich Norris and Joyce Nichols Lewis

"MARK TIME"
By BONNIE L. GENTRY

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105 "Show Boat" author Ferber
106 Clears (of)
107 Small snack
110 Scholastic mean, briefly, hidden in this puzzle's seven longest answers

DOWN

- 1 Harvester's haul

Puzzle answers on page 2

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