

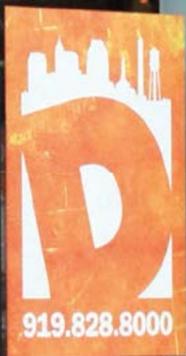
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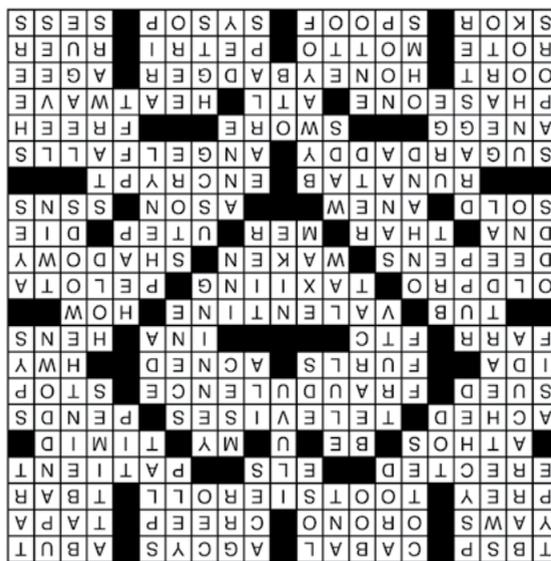
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Answer to crossword puzzle on page 23

ON THE COVER: It's time to vote in the 6th Annual Best of Downtowner Awards! Go to www.WeLoveDowntown.com to vote for all your Triangle favorites.

Sign up, find out what's going on downtown and win free stuff!

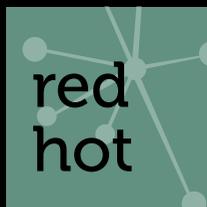


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6TH ANNUAL BEST OF downtown AWARDS

A lot has changed throughout the Triangle over the last ten years since we launched the *Downtowner*. After re-opening Fayetteville Street has become vibrant once again; the American Tobacco Campus mixed-use redevelopment district helped jumpstart the amazing revitalization of downtown Durham; the downtowns of Cary, Apex, and Wake Forest have all grown by leaps and bounds with new restaurants, shops, and businesses; and North Hills has transformed into a mini city all its own.

One thing that's remained constant, however, has been our unwavering coverage of all the great things to eat, see, and do in the Triangle. Here, in our **6th Annual Best of Downtowner Awards**, you'll get to share with the other 114,999 monthly *Downtowner* readers all your favorites: a go-to restaurant for burgers, veggie sandwich, or slice of pizza; your first pick for a locally crafted beer; or a regular neighborhood joint to hang out with friends. Which restaurant has the best sandwich ever? A new spot for the best sushi? We want to hear about them all!

In this year's Best of Downtowner Awards, we've included the standard categories you expect to see, including Best Customer Service, Best Steak,



Best Beer List, and Best Hair Salon, plus we've added a few new ones like Healthy Dining Choices, Residential Real Estate Company, Juice Bar, NC Beach Resort, and NC Coastal Restaurant. To make voting for your favorites even more enticing, we'll randomly select qualifying ballots to win one of over \$2500 in prizes including Hurricanes tickets, restaurant gift cards, *Downtowner* t-shirts, performing arts tickets, gym memberships, and more.



How do I vote?! Head over to our website www.WeLoveDowntown.com and click on the VOTE NOW link.

Remember, being a locally-owned business ourselves, we support the heck out of locals in our Best of Downtowner Awards. No big-box or chains will be awarded the crown jewels unless there aren't many other options (like with hotels, banks, etc.). We're glad to see some of the other magazines in the area have started following our lead in promoting only local in their Best of Awards issues. Voting ends on March 31st, so vote soon and help your favorites take home the bacon!

Food & Drink

Appetizers
Sandwich
Steak
Sushi
Seafood
Tapas
Pizza
Taco
BBQ

Wake County
Durham County
Orange/Chatham County



Ribs
Burger
Wake County
Durham County
Orange/Chatham County
Mac and Cheese
Chicken Wings
Fried Chicken
Wake County
Durham County
Orange/Chatham County
Hot Dog
Oysters
French Fries
Dumplings

Desserts
Bloody Mary
Margarita
Martini
Bourbon and/or Whiskey Selection
Specialty Cocktails
Locally Brewed Craft Beer
Beer Selection on Tap
Wine List

Dining

New Restaurant (Opened in 2015)
Wake County
Durham County
Orange/Chatham County
Best Restaurant
Dish Presentation
Best Bar in a Restaurant
Italian Cuisine
Mexican/Spanish Cuisine
Mediterranean/Middle Eastern
Japanese Cuisine
Chinese Cuisine
Asian (all other)



French Cuisine
 Indian Cuisine
 Vegetarian/Vegan
 Family-Friendly
 Deli/Café
 Ethnic Market
 Bakery
 Breakfast
 Brunch
 Wake County
 Durham County
 Orange/Chatham County
 Healthy Dining Choices
 Local Coffee Shop
 Fresh Juice/Juice Bar
 Best Cocktail Menu
 Romantic Dinner
 Comfort/Southern Food

Food Truck
 Best or Fastest Takeout Lunch
 Business Lunch
 Best Bar Food
 Late Night Menu
 Friendliest Staff

Goods & Services

Hair Salon for Women
 Hair Salon for Men
 Residential Real Estate Company
 Commercial Real Estate Company
 Insurance Company
 Mortgage Firm
 Accounting Firm/CPA
 Law Firm
 Limousine/Car Service/Taxi
 Car Wash/Detail Service
 Trusted Auto Repair Shop
 Gym or Place to Work Out
 Health/Med/Day Spa
 Facials/Skincare
 Chiropractor
 Tattoo Parlor
 Dental Practice
 Vet Office
 Yoga/Pilates Studio
 Place/Organization to Adopt a Pet

Shopping

Independent Book Store
 Vintage/Used Furniture
 Antiques
 Wine Shop
 Bottle Shop
 Gift Shop
 Women's Clothing
 Men's Clothing
 Jewelry Shop
 Place to Buy Art
 Wake County
 Durham County
 Orange/Chatham County
 Local Hardware Store
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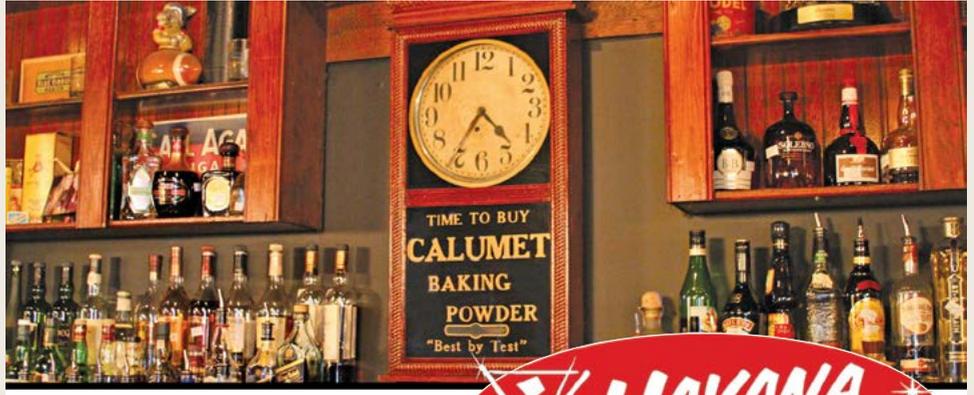
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 Local Mascot

Out & About

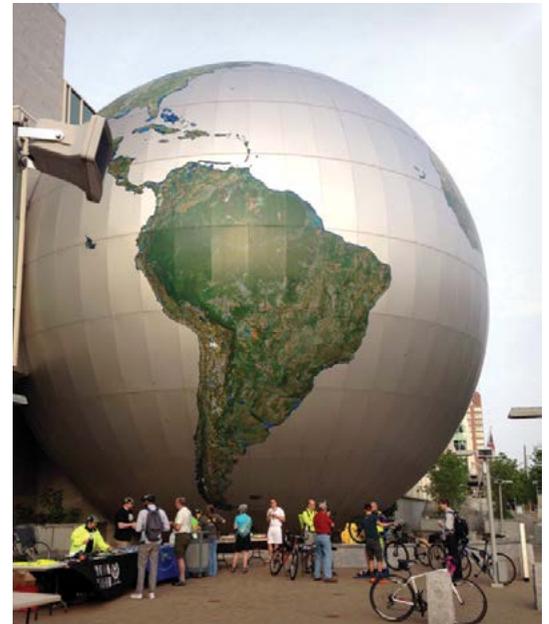
Place to Hear Live Music
 Local Neighborhood Bar
 Special Event Space

Art Gallery
 Dog-Friendly Patio
 Place to Hear Jazz/Blues
 Place to Go Dancing
 Irish Pub
 Local Brewery
 Wake County
 Durham County
 Orange/Chatham County
 Sports Bar
 Dive Bar
 Gay-Friendly Restaurant or Bar
 Outside Patio/Seating
 Wake County
 Durham County
 Orange/Chatham County
 Dog-Friendly Business
 Place for a Girls' Night Out
 Movie Theater (Indy or Regular)
 Golf Course
 Artwalk
 First Friday (downtown Raleigh)
 2nd Friday (downtown Chapel Hill)
 Third Friday Venue (downtown Durham)
 Local Outdoor Event
 Wake County
 Durham County
 Orange/Chatham County
 City Hotel
 NC Coastal Restaurant
 NC Vineyard/Winery
 NC Beach Resort
 NC Mountain Resort
 Charitable Event

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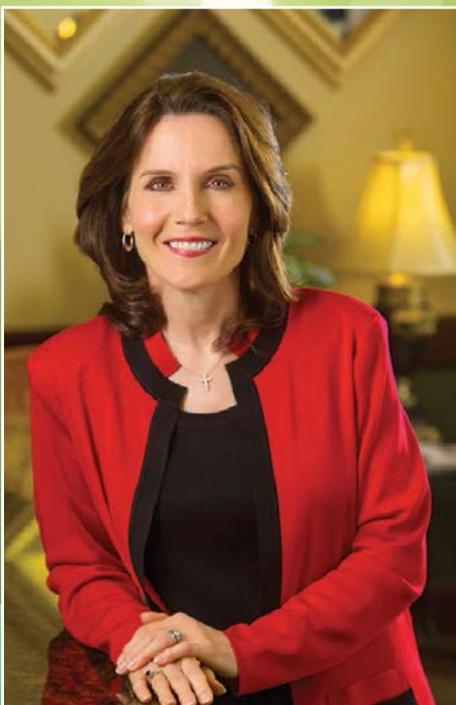
Thank you for sharing all your favorites with us! Don't forget, each and every vote counts as one entry for our prize giveaways, so vote in as many categories as possible.

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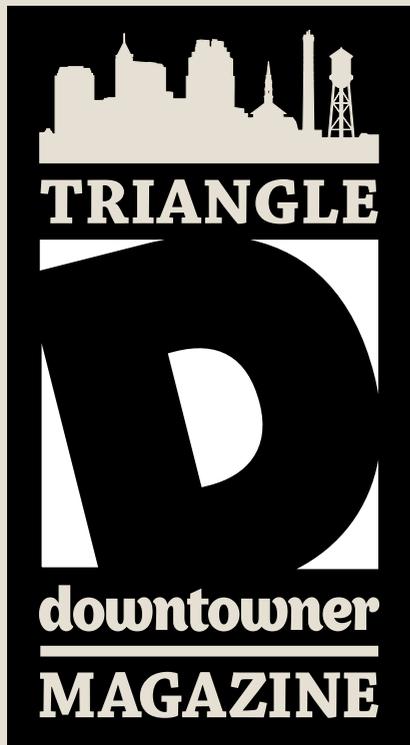
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This Month's Reader Rewards

- Ten \$20 gift cards to our newest advertiser, **DeMo's Pizzeria and Deli** located at 222 Glenwood Avenue near downtown. Seriously good pizza, calzones, stromboli, hot and cold deli sandwiches, salads, chicken wings, and more. Check out www.demospizzeriadeli.com or call 919.754.1050 (local delivery available). You'll be glad you did.
- Five \$20 gift cards to **Woody's City Market**, winner for Best Wings in the Best of Downtowner Awards again this year. Woody's features a full menu of great menu items, karaoke, and live music every week. Stop by and find out why the locals call it one of their favorite neighborhood bars in downtown Raleigh. www.woodyscitymarket.com
- Five \$25 gift certificates to **Bella Monica**, one of Raleigh's favorite restaurants and home to the celebrated Chef

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



From the Publisher



I'd like to thank you in advance for voting in our 6th Annual Best of Downtowner Awards. We always look forward to reading about all your favorites each year and discovering new places to eat, drink, and play all over the Triangle. We've had quite a few new businesses open in the last 12 months, so we're curious to see how the new guys will fare with some of the tried and true winners of previous years.

We'd like to thank Trey Waters at Person Street Pharmacy and Greg Hatem of Empire Eats for joining The Bean family! What is The Bean, you ask? In case you missed Issue 111,

The Bean is a charity fire truck owned by our sister company, Hurricane Public Relations, a local 501(c)(3) private non-profit PR agency. We're in the process of renovating The Bean with the goal of allowing area charities to use it for their fundraising events. Without the support of community-minded neighbors like Trey and Greg, The Bean will never become

a reality. We're still looking for a few more sponsors to join us, so please visit www.hurricanepr.org/thebean for more information.

On another note, I'd like to mention a correction to last month's cover article on The Berkeley Cafe. We were given incorrect background information that the Berk's original owner, John Blomquist, had used part of the building next door without permission. We included that info in the article, thinking it was actually a pretty cool Robin Hood-ish deed. However, this fact was not true and we want to apologize to John and make our readers aware. More than thirty years after its launch, The Berkeley Cafe continues to be a great venue for live local music in downtown Raleigh. Much thanks to John's hard work and that of the new owners, Shonna, Lisa, and Alex. Kudos to all.

Cheers,

Crash

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

42nd Street Oyster Bar and Seafood Grill

BY BRIAN ADORNETTO, FOOD EDITOR | PHOTOS BY CRASH GREGG



In 1931, J.C. Watson purchased a small neighborhood grocery store on the corner of Raleigh's West and Jones Streets. Little did he know that his decision to serve fresh shucked local oysters and draft beer would pave the way for the 42nd Street Oyster Bar to become a North Carolina icon. Yet as time passed and the menu grew, Watson cultivated a loyal following of doctors, lawmakers, and businesspeople. The oyster bar thrived for decades. Eventually, Thad Eure Jr., of Angus Barn fame, and Brad Hurley bought 42nd Street and, in 1987, moved it a few feet off the corner to its current location. After Eure's passing, Hurley partnered with John Vick, who co-owned Fat Daddy's with Eure. The restaurant remains in Hurley and Vick's hands today.

While 42nd Street's exterior resembles a 1980s nightclub and the lobby a museum, the inside is vintage 1940s. In the lobby, you'll find an old boiler (believed to have steamed more oysters than any other in America from the late 1940s through the early 1970s), a display of antique oyster knives, and neoprene gloves. Upon entering the restaurant, you'll immediately feel the nostalgia courtesy of the dark woodwork, linoleum tiled floors, dim

lighting, and swinging Big Band sounds. Straight ahead is the bustling open kitchen oyster bar, where you can watch as the cooks shuck and steam hundreds of oysters. Above the kitchen is a hand painted mural portraying local legends—including Thad Eure Jr. and Sr., J.W. "Willie" York (the Raleigh real estate mogul who built Cameron Village), former Governor Bob Scott, former Commissioner of Agriculture Jim Graham, and movie star/NC State graduate Burt Reynolds—who were all 42nd Street regulars. The wall opposite the kitchen is covered in the framed license plates of some of the North Carolina politicians who have dined in the restaurant. To the left is the lounge featuring



Executive Chef David Greenwell and General Manager Hunter Correll

an art deco cocktail bar, 42nd Street's original neon sign clock, tall weathered wood tables, and old-fashioned metal and leather stools. Throughout the space, guests can discover photos of old Raleigh, relics from 42nd Street's past, and mounted fish. The main dining room, with its white linen draped tables and booths, sits on the far right.

Executive Chef David Greenwell's menu is straightforward, containing neither contrived names for his dishes nor trendy ingredients or buzzwords in his descriptions, "just" traditional seafood, surf and turf, and Southern sides. "Most seafood has mild flavors that need highlighting, not masking. Simplicity is important," he explains. Chef Greenwell, an NC State alumnus, began cooking at 42nd Street under then Executive Chef Mark Edelbaum as part of the reopening team in 1987. He left in 1992 to work for Alliant Foodservice, but returned in August 2001 to take over for Chef Edelbaum. As a result, 42nd Street has had only two chefs over the course of almost 30 years—a remarkable feat in the restaurant industry. "Consistency is the basis for our success. So I see my role as a caretaker of sorts," Greenwell says with a grin.

When it comes to oysters, 42nd Street has some



The Blackened Bacon-wrapped Scallops are meaty, smoky, and sweet and have a wonderfully charred crust with a tender, juicy center.

filler nor overpowered by mayo and Old Bay. Also not to be missed are the Blackened Bacon-wrapped Scallops (\$12.55 appetizer/\$33.95 as part of a Surf & Turf). The slightly spicy NC scallops were meaty, smoky, and sweet, and their wonderfully charred crust gave way to a tender, juicy center.

We also sampled the Pan Seared Hawaiian Ahi Tuna (\$31.95), Shrimp and Crabmeat Fettuccine (\$22.95), Cioppino (\$22.95), and Blackened Chicken Creole (\$16.95). Served rare, the tuna was sweet and nutty with a hint of heat courtesy of the sesame-ginger sauce and wasabi vinaigrette. The spicy fettuccine with roasted poblano pepperjack cream sauce and red bell peppers teemed with sautéed shrimp and lumps of crab. A cross between a stew and a



When it comes to oysters, 42nd Street has some of the best in the region.

of the best in the region. On a daily basis, the selection fluctuates between six and ten varieties with about half coming from either the Carolinas or Virginia. In addition to raw and steamed oysters, the restaurant also offers them baked (\$13.55). You can choose from Oysters Rockefeller, Pimento Cheese Oysters, 42nd Street Oysters (stuffed with breadcrumbs, bacon, spicy butter, and parmesan), or the Baked Oyster Sampler, which provides two of each.

42nd Street's Crab Cake (\$12.55 appetizer/\$26.95 entree) was one of the best I've ever had. It was crisp on the outside and, thanks to an abundance of chunky crabmeat, succulent and sweet on the inside. This delicate patty was neither weighed down with



The Bacon-wrapped Petite Filet and Snow Crab Legs are just one of the Surf and Turf options at 42nd Street.

soup, the hearty Italian-American classic Cioppino was loaded with scallops, mussels, shrimp, peppers, onions, and tomatoes. For 42nd Street's Chicken Creole, blackened but juicy chicken was sliced, set atop a bed of rice, and finished with a chunky Creole tomato sauce. It was spicy, filling, and quite good.

Most entrees come with your choice of a side, but if yours doesn't, or you simply want another, they're only \$3.50 each. Though the Collard Greens with ham, Sweet Potato Chips, and Black Eyed Peas with ham all delighted, my favorite was the 42nd Street Cheese Potato. Silky puréed potatoes were topped with a blend of cheeses and broiled, exactly as they have been since 1931. It was comfort food at its best.

As for dessert, the refreshing Key Lime Pie >>>

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Sunday: Dining Room 5–9pm, Lounge 4:30–10pm

Cuisine: American seafood with a Southern twist

Atmosphere: Lively

Service: Friendly, but professional

Dress: Casual

Noise Level: Can get loud

Wine List: Winner of Wine Spectator's Award of Excellence five years running

Reservations: Recommended for the dining room

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Features: A separate Gluten-free menu; Limited vegetarian and vegan options;

Live action oyster bar; Bar and lounge dining; Take out; Catering; Live music on weekends; Major credit cards accepted.

Downtowner Tips: Don't be fooled into thinking the menu is one dimensional.

There's South Carolina Swordfish, Maine Lobster, Snow Crab Legs, Chilean Seabass, Catfish, Florida Grouper, Salmon, and Mahi-Mahi. Plus, meat lovers can choose from Ribeyes, NY Strips, Filet Mignon, and Pork Shank. If you're in the mood for steamed oysters, you'll need to sit at the oyster bar—that's the only place they're served. 42nd Street is good for groups, kids, families, date night, and special occasions.



The Pan Seared Hawaiian Ahi Tuna was sweet and nutty with a hint of heat courtesy of the sesame-ginger sauce and wasabi vinaigrette.

achieved just the right sweet-tart balance, while the Peanut Butter Silk Pie (\$6.95 each) was overwhelmingly nutty. We had to take alternate bites of the peanut butter pie and the rich, hot cocoa-y Chocolate French Silk Pie (\$6.95) to make it work. But together, it was like eating a Reese's peanut butter cup flavored mousse.

With roots dating back to the late 1920s, 42nd

Street Oyster Bar and Seafood Grill has a lively, authentically retro vibe. Add to that good food, exceptional wine, and solid service and you've got all the ingredients for a wonderful night out. 🍷

Brian is a food writer, culinary instructor, and chef. His business, Love at First Bite, specializes in private cooking classes and intimate dinners. For more information, please visit www.loveatfirstbite.net. Contact Brian at brian@welovedowntown.com.



The infamous 42nd Street cheesecake



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PUBLIC DISPLAYS @ FLANDERS GALLERY

BY ROBERT Z. S. JONES

What happens when an architect, a film studies professor, and three librarians (who are also established musicians and artists) pool their interests and talents to put on an interactive multimedia installation and performance piece at a local art gallery? You can find out for yourself, and even participate in the show if you wish, at Flanders Gallery this February, where Louis Cherry, Marsha Gordon, Jason Paul Evans Groth, Josephine McRobbie, and Trevor Thornton will produce and premiere “Public Displays.”

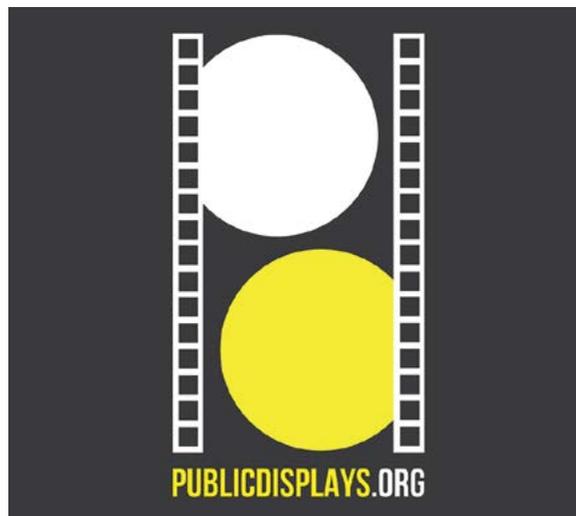
“Public Displays” is based on the first movie to feature an onscreen kiss, produced one hundred and twenty years ago! In his Black Maria movie studio in 1896, Thomas Edison made a silent film of actress Mary Irwin and actor John Rice performing a kiss. Dubbed the “Mary Irwin Kiss,” this 33mm silent movie was the most popular Thomas Edison Co. film of the year, according to Yale film historian Charles Musser.

The actors mouth words to each other, cheek to cheek, until John C. Rice pulls back for a moment to stroke his moustache before moving in for the big event: a nibbling series of kisses planted on May Irwin’s lips. Rice kisses; Irwin is kissed. The lip-to-lip climax of the film lasts approximately three seconds.



Edison’s catalog description of this early screen kiss promises something much more sensational (at least to a modern-day mind!) than appears in the actual film: “They get ready to kiss, begin to kiss, and kiss and kiss and kiss in a way that brings down the house every time.”

For “Public Displays,” the artists invite you to enter their version of Thomas Edison’s Black Maria studio, designed and built by architect Louis Cherry, to “give us a kiss” on camera, just like May Irwin and John Rice did for Thomas Edison over 120



years ago. Participation is not limited to lovebirds. The artists encourage you to give a friend or family member a kiss on the cheek, air-kiss a like-minded stranger, or pair up and blow kisses to the camera. There’s no need to sign up, no cost to participate, and guests will receive a complimentary copy of their videotaped kiss. The show will also be on display February 5th-27th, 2016 (check the Flanders Gallery website for hours and contact information: <http://flandersartgallery.com>).

Within minutes of being recorded, newly recorded kiss videos will be projected in the gallery alongside the original 1896 film, all set to playful kiss-themed music, and become part of a final video work that will mix Edison’s original film with the kisses recorded during the installation. Jason Paul Evans Groth, Josephine McRobbie, and Trevor Thornton have designed a computer program and video workflow that will allow one of the gallery walls to be filled with numerous, constantly alternating videos, allowing participants to see themselves as part of the show right after participation. According to Evans Groth, “Josephine, Trevor, and I are all interested in using digital media to reflect and comment upon analog media, in this case to show how despite tremendous advances in technology, some things never change while our perceptions of them change radically.”

When Edison produced his kiss film, for example, it could only span about twenty seconds since the Kinetoscope viewer—the first device in which films were watched—could only hold around 50 feet of film. Our truncated attention spans in the twenty-first century are very compatible with moving image material of this length. The fact that limited duration

images (such as “Vine” videos, which are a maximum of six seconds in length) and thoughts (Twitter) prevail at our current moment is a curious circularity.

The exhibition intends to be a playful and fun experience for the filmed and for gallery visitors, while also exploring ideas about intimacy, privacy, theatricality, sexuality, and the way that people display affection in an age of digital circulation. At a time when we share so much about our lives online, how does it feel to kiss in front of a camera, and then to have that act projected to an audience? What does it mean to perform a kiss in the first place? Irwin and Rice were performing—in fact, their kiss was a reenactment of a moment in a New York stage comedy, “The Widow Jones,” that the two were appearing in at the time. Actors and actresses frequently perform kisses. Do we? This installation ponders such questions in the digital, post-privacy, exhibitionist age that we all, like it or not, inhabit.

So if you’re looking for a new experience on First Friday or something unusual to do on Valentine’s Day (at which there will be special adult beverages provided by Fair Game Beverage Company, something sweet from Videri Chocolate Factory, and a food truck), head to Flanders and become part of a world premiere digital experience that looks back to film history as a way of thinking about the world we live in today. 📽️



The interactive exhibit will take place on Friday, February 5 from 6-9pm and on Valentine’s Day, February 14 from 5-9pm at Flanders Gallery, 505 S. Blount Street in downtown Raleigh. Videos will be on display February 5-27. For more info, visit www.publicdisplays.org or contact Marsha Gordon, marshagordon99@gmail.com.

Bottle Shops!

PART 2—BY RUSSELL PINKSTON



In the second installment of our series on bottle shops around the Triangle, we'll try to round out our selections of the best bottle shops in Downtown Raleigh, as well as begin to widen our coverage to include some stores outside of the beltline. If you missed our last issue, be sure to read it online at WeLoveDowntown.com, and keep an eye out for future issues to stay in-the-know about all the great bottle shops the Triangle has to offer.

Bottle Revolution

www.bottlerevolution.com

Bottle Revolution has built a triangle of their own with three locations across Raleigh. These stores are very clean, suburban examples of what bottle shops can be—and are a good starting place if you are new to the world of craft beer.



BOTTLE REVOLUTION

Store #1

4025 Lake Boone Trail, Raleigh, NC 27607
www.facebook.com/BottleRevolution
www.twitter.com/btlrev
 919.885.4677

Bottle Revolution started with this location on Lake Boone Trail next to Rex Hospital, situated in *The Marketplace at Lake Boone* shopping center. The store itself is fairly small, with a counter that doubles as a standing-room-only bar for a select few who might want to pick the brains of the bartender. Despite its small size, the selection is nevertheless impressive with a ton of eclectic American craft beers and all the usual European imports. They have all the local selections, including a few rare Olde Hickory Imperial Stouts that got my mouth watering. Even though the small bar may fill up quickly, there is a shared courtyard behind the store where you can take your beer outside and sit at wrought-iron tables overlooking Lake Boone Trail. The crowd here



is diverse—from suited businessmen to bearded cyclists—and, even on a chilly Wednesday afternoon, the courtyard tables fill up quickly. A perk to this location is that there is a delicious arepa restaurant next door that shares the courtyard, so you can grab a tasty bite to pair with your beverage.

Store #2

10970 Chapel Hill Rd, Morrisville, NC 27560
www.facebook.com/BTLREVRDU
www.twitter.com/BtlRevRDU
 919.925.2337

Bottle Revolution's second location is technically in Morrisville, on Chapel Hill Road by 540. Outdoor seating is a running theme with Bottle Revolution and this location delivers with a small patio that reaches out into the front sidewalk. This location, however, has a bit more indoor seating with about five stools at the bar and an accompanying biergarten-style high table.

Store #3

7713 Lead Mine Rd, Raleigh, NC 27615
www.facebook.com/BottleRev3
 919.526.7262

Bottle Revolution's most recent location is in North Raleigh at Lead Mine and Sawmill, in the *Greystone Village Shopping Center* (alongside Downtowner alumni *Sola Coffee Cafe* and *Gonza Tacos Y Tequila*). The store is in a pleasant little nook that allows for, yet again, plenty of outdoor seating. In this newest location, Bottle Revolution has upgraded their indoor seating with a long, wooden bar stretching over nearly half of the store.

While the lack of a real bar can make their first two locations a little lonely for anyone visiting the stores solo, the bar at this location allows plenty of opportunity to converse with other locals who've come to belly up to a few craft brews. It is my personal favorite location of the three, but any one of these offer a great experience with an excellent selection and a very friendly, helpful staff.

Drink Drank Drunk

905 W. Morgan Street

www.drinkdrankdrunk.rocks

www.facebook.com/DrinkDrankDrunkRocks

www.twitter.com/dddocks

www.instagram.com/drinkdrankdrunkrocks

919.803.0744

"Wine, Beer, & Hugs" reads the stencil on their front door. Drink Drank Drunk, just around the bend on Morgan Street, is located in one half of a converted duplex, which they share with *Atomic Salon*. The building itself is a very unique structure modeled after an umbrella, with a single load-bearing beam in the center that supports the rest of the building. This unique venue gives the shop a very homey feel, as if you are drinking in one of the best-stocked house parties around.

There are actually two bars in Drink Drank Drunk, with the beer aisle in between. The bar at the front of the store makes getting a beer pretty convenient for those hanging out on their front patio, while the bar at the rear caters to those who want to put their feet in the stirrups and stay a while. The place is decorated with all sorts of knick-knacks and chotchies, with everything



from Elvis bobble-heads, to a plastic dog skeleton, to a selection of comic books that are free to read while you're there.

Drink Drank Drunk is all about using reclaimed material. Nearly every major piece of this store used to be somewhere else. The front bar is covered with 100-year-old tobacco sticks; the wall in the center of the store is made from reclaimed palate wood with a counter fashioned out of old cigar boxes; and the back bar is lined with old belts, a subtle design choice which I didn't even notice the first few times I went there.

This is definitely the place to be if you're a local living in the vicinity of Ashe Ave. But, with a great selection of beer and wine of all varieties, there is sure to be something here for everyone.

Crafty Beer Shop

2005 Fairview Road (Five Points)

919.615.3008

8450 Honeycutt Rd, Suite 108 (Lafayette Village)

919.703.0874

www.craftybeershop-hub.com



www.facebook.com/craftybeershopfivepoints

www.twitter.com/CraftyBeerShop

When you walk into Crafty Beer Shop in Five Points, you're immediately met by a small lounge of couches, which gives the store a cafe sort of feeling. A long bar (with 16 beers on tap) runs the length of the beer store. In the back is the *De-Vine Wine Bar*, which offers an excellent variety of wine for those who are squeamish when it comes to craft beverages.

There's an overall comfortable atmosphere here with very friendly staff. The crowd is usually a bit more upscale, and on the weekends you'll find groups of after-dinner drinkers that come to peruse the wine menu. With all the restaurants and the *Rialto Theater* in Five Points, Crafty Beer Shop makes for a great date-night spot, as does the beautiful location in the Lafayette Village shopping center. If you stop by the Five Points shop hungry, they also offer delivery from *Philly's Cheesesteaks*, a food truck (and Downtowner alum) that sets up every Friday night.

North Street Beer Station

521 W. North Street (Glenwood South)

www.northstreetbeer.com

www.facebook.com/northstreetbeerstation

www.twitter.com/NorthStreetBeer

www.instagram.com/northstreetbeer

919.977.0825

This is Glenwood South's bottle shop. As such, it is very welcoming to all those bar-hoppers (or stumblers) who descend on Glenwood South on a regular basis. The store is in a great location about half block east of Hibernian, with a large garage bay door that opens everything up to the sidewalk during warmer climes, making it very easy to get inside

and grab a beer. Their walls are decorated with artwork from local artists and the beer shelves are reclaimed from the law office that previously resided in the space.



North Street Beer Station is a great place to come in out of the bustle of Glenwood South for a chilled beer with some good people. Their TVs and \$4 pints on Sunday & Monday also make it a decent spot to watch the big game. And if it's not beer-thirty yet, they even brew their own coffee and tea.

So, why wait in line at a beer garden when you can come a few blocks south and drink some of the best beer in the world straight from the bottle? 🍺

In the coming months, our goal is to feature more bottle shops from Raleigh, Durham, Chapel Hill, and various towns around the Triangle. Be sure to read up, then go out to pick up something good to drink.



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Around Town in the Triangle

Photos below are from the groundbreaking ceremony of Summit Hospitality's new \$30M Residence at Marriott in downtown Raleigh, one block south of the Raleigh Convention Center. The 10-floor hotel will host 175 rooms, street-level restaurant and retail, and a rooftop bar.



Left to right: Summit Hospitality CEO R. Doyle Parrish, John Odom, Caroline Sullivan, Jessica Holmes, Sig Hutchinson, Mayor Nancy McFarlane, Tim Glancy, Joyce Keka, and DRA Executive Director David Diaz

Publicist Billy Warden, Summit Hospitality CEO R. Doyle Parrish, Raleigh Mayor Nancy McFarlane, publicist Greg Behr

The following photos are from the WakeUP Wake County Annual Meeting and awards ceremony at The Glenwood Club. www.wakeupwakecounty.org



LEFT: Thomas Crowder Visionary Award winner Greg Hatem with wife Samantha, city councilwoman Kay Crowder, and WakeUP Executive Director Karen Rindge. CENTER: Karen Rindge with Volunteer of the Year Yevonne Brannon, Lynn Edmonds, and Tom Rhodes. RIGHT: 2015 Leadership Award winner and NC Senator John Alexander and wife Susan, Karen Rindge.



LEFT: Karen Rindge, 2015 Leadership Award winner Christine Kushner (Wake County Board of Education) and April Ward, WakeUP Wake County board member. CENTER: Keynote speaker David Godschalk (Professor of City and Regional Planning, UNC), and architect Frank Harmon. RIGHT: 2015 Leadership Award winner and Wake County Commissioner Betty Lou Ward.



LEFT: Our friends AirCrash Detectives rocking the house at C. Grace

RIGHT: Congrats to Lindsay Rice on the grand opening of Vita Vite on Hargett Street in downtown Raleigh



RIGHT: Congrats to Shervin Tahssili and Souheil Al Awar on the grand re-opening of Cafe Helio in Glenwood South



Clouds Brewing

BY CHRISTY GRIFFITH | PHOTOS BY CRASH GREGG



I got the message that we were profiling Clouds Brewing the day that Alan Rickman died. I was so confused because I was in shock that my beloved Hans Gruber was gone but the other half of me was all, “This is the place that has the pour-your-own-beer wall!”

Clouds Brewing has been open for about a year and a half in the old Napper Tandy’s space on West Street in Downtown Raleigh’s Powerhouse District. If you haven’t visited the building in a couple of years, you will be surprised by how big and open it is now. Much like my mouth when there’s good food nearby.

First and foremost, this place is all about craft beer. The menu was designed to pair with the beer, not the other way around. I’m struck by how this seems to be one of the least beer-snobby places I’ve ever stepped foot in. You want a great, local craft beer? You’ll find it here. You want a great craft beer from another state? You’ll find one here. You want a can of Budweiser? They don’t hate; you’ll find it here. Everyone is welcome. For those who want to try something new but don’t know where to start, you’ll feel entirely comfortable asking the staff, most of who are first-level Cicerones (the beer equivalent of sommeliers). In addition, each table has brief written explanations of what to expect from each type of beer offered, as well as what type of food from the menu would pair well with it.

The Downpour is Clouds’ self-serve beer wall featuring ten regularly rotating taps. The breakdown: trade your ID and a credit card for a wristband that is fitted with RFID (radio-frequency identification) technology. Use the wristband to activate the tap you want to try and then pay by the ounce for what you pour. (The system is accurate to 1/10th of an ounce.) Expect to see the debut of an in-house Clouds brew in March, just in time for St. Patrick’s Day.

There are lots of appetizers to choose from and because I’m always indecisive and hungry, I’d suggest bringing some friends and choosing several to sample from. We tried the Taquitos (\$9.99) filled with shredded chicken and served with salsa verde. Tell me the taquito was not a great idea! Brilliance: corn tortillas rolled into fat cigars and fried into submission, miraculously non-greasy. The Fried Lasagna (\$9.99) also comes with a side of salsa verde in addition to marinara sauce, after a customer apparently got confused with what was pasta and what was Mexican, which turned out to pair well together. (This is how many things of brilliance in my own kitchen are also born. Confusion and beer.) The lasagna is filled with beef and bratwurst, which is a genius combination, and deep-frying that sucker so I can finally eat lasagna with my hands without getting looks from strangers is just what I needed in my life. The stout flavor in the Beer Cheese Dip (\$9.99) is stronger than other weak beer cheese dips, playing

off the aged cheddar nicely. Co-owner Adam Hoffman tells me he likes to make little sandwiches with the pretzel bread, sliced brats, and sauerkraut before dipping it in the cheese, and it’s a good suggestion. I like any suggestion that gets the maximum amount of food into my mouth at one time.

My absolute favorite offering was the Nachos (\$11.99). (Full disclosure: nachos are my favorite food of all time and I probably consume more nachos than a fully sober person not in college should consume. If I get falsely convicted of something horrendous to the point that my last days will be featured on a Netflix documentary, you will see me request nachos for my last meal.) I’m very picky when it comes to nachos, but these were on-point. Clouds’ nachos were the first I’ve enjoyed that were individually assembled—like each gigantic chip has everything on it—instead of a basket of chips with all the toppings lumped on top. They managed to stay crisp the entire time we were there (two hours) and I know this because I would eat one in between each course like it was some kind of palate-cleansing sorbet. The flavors are exactly what I’d want when eating nachos in a craft beer place: bratwurst instead of ground beef, beer cheese instead of Velveeta. The pico is bright and brings the heat with fresh jalapenos, but is balanced out with the creamy chunks of avocado. If you don’t get these then you should think long and hard about every decision you’ve ever made up to this point, which were probably all wrong.

I do have to eat my fair share of salads to balance out all the nachos in my life and the selection here is nothing to balk at. The Southwestern Steak Caesar (\$13.99) is pretty hearty and arrived at the table with a good amount of sliced steak cooked medium-rare. (Why would anyone order steak any other way? I



The BBQ Pork Belly Burger is one of those burgers you need to smash down before trying to get your mouth around it.



A great vegetarian option is the Portobello Salad, a bed of baby spinach scattered with dried cranberries, chopped hearts of palm, toasted walnuts, and the meatiest grilled Portobello mushroom you've ever eaten.

bet it's the people who wouldn't order the nachos.) A different take on your boring ol' Casear salad, this one adds chipotle to the dressing, bell peppers, corn, and black beans before swapping out the croutons for crispy tortilla strips. A great vegetarian option is the Portobello Salad (\$11.99), a bed of baby spinach scattered with dried cranberries, chopped hearts of palm, toasted walnuts, and the meatiest grilled Portobello mushroom you've ever eaten. We enjoyed this with the lemon champagne vinaigrette, which was light enough not to overwhelm the other

components in the salad. The opposite of this dish is the German Salad (\$11.99), which I would say is "salad" in name only. It's the kind of salad that I would want to eat every day of my life if it were healthy, which it decidedly is not, but that's probably why it tastes so damn good. The German starts out as a real salad with spinach, mushrooms, eggs, and Swiss before they slam a heaping helping of warm German potato salad on top. German potato salad is a delectable concoction of potatoes, vinegar, sugar, and bacon fat, so it only makes sense that the whole dish comes paired with a warm bacon dressing. This is quite possibly the only salad that will make you sound like Cookie Monster while you go to town on it. Nom nom nom.

If it's one of those days when you just can't be bothered to eat with a fork, there are several sandwiches and burgers to choose from, including the Waldorf Chicken Salad Wrap (\$8.99). The chicken is moist and cut into large chunks, tossed with apples and walnuts, and held together with a very light touch of mayonnaise. Rolled into a sun-dried tomato tortilla with lettuce and tomato, this is a tasty change of pace for a chicken salad sandwich. The BBQ Pork Belly Burger (\$10.99)

is one of those burgers you need to smash down before trying to get your mouth around it. It comes piled high with thick-cut onion rings, an even thicker hunk of grilled pork belly, cheddar cheese, and a Hoptimist IPA barbecue sauce that I would unapologetically dip both my fingers and french fries into. The BEER-ger (\$13.99) is the beeriest of burgers: the ground chuck is flavored with Yeti Imperial Stout, grilled and covered with cheddar, a sweet and savory beer-bacon-onion jam, and a hop-infused mayonnaise. Since it comes with >>>



Clouds' nachos were the first I've enjoyed that were individually assembled—like each gigantic chip has everything on it—instead of a basket of chips with all the toppings lumped on top.

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lettuce, tomato, and onion, you won't have to feel too guilty that you didn't order a salad. My favorite of the sandwiches was the Portobello Veggie Sandwich (\$8.99), which features a grilled Portobello, fried green tomatoes, and pimiento cheese on a pretzel bun. I did not miss the meat at all. What I did miss is not asking for a second one to-go.

All the sandwiches come with the choice of a side. We had the house-made potato chips, which reminded me of Munchos, the most underappreciated convenience store snack item ever. (So, of course I loved them.) A healthier option we sampled was the apple slaw, tossed in red wine vinegar and

studded with dried cranberries. The sweet potato fries (\$1 upcharge) are seriously good, but if I had to pick my favorite, it would be the regular french fries. If you find a good french fry in your life, you should never let it go.

If you decide to go the fork-route because you're feeling extra fancy, you better make sure you're good at making decisions because everything on the menu tastes as mouth-watering as it sounds. The Summer Veggies & Goat Cheese Pasta (\$12.99) is chock full of sautéed yellow squash and zucchini, corn, tomatoes, and walnuts. The linguine is tossed in a tangy olive oil-goat cheese sauce and comes garnished with a soft pretzel in lieu of garlic bread because this is Clouds Brewing, not the Olive Garden. The Chicken Schnitzel (\$12.99) comes with two chicken cutlets, breaded and fried to crispy perfection, and sides of mashed potatoes and sauerkraut. It's all drizzled in a piquant lemon pan sauce that makes your taste buds stand at attention. The Blackened Mahi-Mahi (\$15.99) is incredible, topped

with a lobster cream sauce, also known as another thing I'd unapologetically dip my fingers in. It comes with sautéed asparagus and a jasmine rice pilaf that is so simple and perfectly executed that I found myself getting way too excited over rice. Another menu item YOU NEED TO TRY is the Short Ribs (\$17.99). This stout-braised meat tastes like some kind of beef-pork belly hybrid. The presentation is playful; three pieces of ribs propped up against a creamy mound of mashed potatoes, drizzled with a hop horseradish cream (would also dip fingers in that) and topped with fried onions.

Of course, my New Year's resolution has never been to diet, so we had dessert. The Peanut Butter Pie has an Oreo crust and is filled with a peanut butter mousse that is then topped with ganache AND walnuts AND caramel AND chocolate sauce AND whipped cream and you're going to soon need access to vials and vials of insulin. But it's worth it. It's like a Reese's Cup met a turtle cake and had a very delicious baby. Wash that sucker down with an Abita Root Beer Float because 2016 is your year. New year, new belt! 🍷



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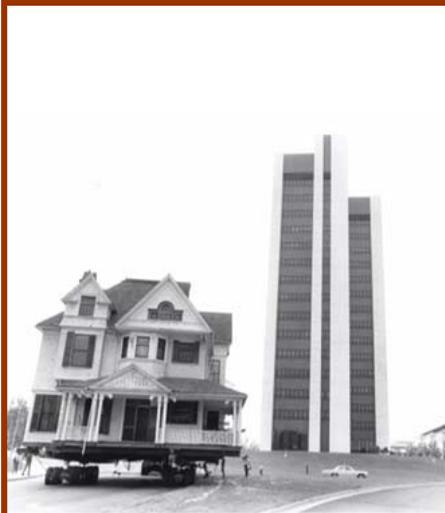
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A DIFFERENT KIND OF NEW YEAR'S RESOLUTION

BY LIZ OLIVIERI



By now, we've all had our fill of keeping up with New Year's resolutions, and the promises that we are going to lead healthier, happier lives. We might stick to some resolutions, and for others, the thought of a burger and a beer seem all too tempting to pass up. It's okay. We get it. We don't have to pretend like we don't. But the good news is living a healthier lifestyle doesn't necessarily mean cutting out your wine drinking. Now, we aren't scientists, and the science isn't yet settled, but there are more and more studies and growing evidence that wine, in moderation, can be good for you! We can't help all those who have decided to go dry for the first couple of months in 2016, but for the rest of you, here's to not feeling guilty while you sip your vino.

Lately, there's been a slew of articles and talk about how having a glass of wine a day is just like going to the gym. So does that mean you can stop doing crunches and counting down the last few minutes on the treadmill? Not really. But, there is growing evidence that there is some veracity to that statement. What the guys in the crisp white lab coats are trying to explain is that red wine may have some beneficial value (other than getting a good buzz

on) and heart-healthy characteristics to it that may actually be good for you—sort of like doing 60 minutes at the gym (sorta, kinda :-). What they're talking about is a natural compound found in red wine called resveratrol. The initial study, coming from the University of Alberta in Canada, indicates multiple, possible health benefits associated with resveratrol, including building heart and muscle strength and increasing heart rate, the same way your session on the elliptical does. Resveratrol is only found on the skins of grapes, though, so sorry white wine lovers (not much skin contact going on in white wines). Although there is a small amount of resveratrol in white grapes as well, the compound is predominantly found in finished red wines that have extended contact with the skins during fermentation, unlike white wines that generally do not.

Too much science? Let's just say that a glass of red wine a day might help keep the doctor away. Or maybe two glasses, but no more. Remember, everything in

moderation. Doctors and the researchers of these experiments aren't using those glasses that you can pour a whole bottle into (which, by the way, do exist in case anyone was interested), and there are countless studies out there that say many, many different things. Doctors are always wary of telling anyone that they should start drinking, or that they should continue drinking, because we all react differently. However, other potential health benefits from these recent studies include decrease in high blood pressure and reducing the risk of heart-attack, lowering the risk of heart disease due to another

compound found in red wine tannins, and lowering the risk of blood clot related strokes. Again, these benefits were found in those who were considered 'moderate drinkers'—one or two four-ounce glasses of red wine per day.

These studies also show that another beneficial factor in moderate alcohol consumption and leading to longevity of life is the way it makes our bodies feel. One or two glasses of wine, red or white, is known for having anti-anxiety effects on our states of mind and, more technically, interacts with both the GABA and NMDA receptors in our brains. Among other things, drinking wine helps to inhibit nerve trans-



Breshnaa enjoys a glass of red at Sitti downtown.

mission in our brains, initiating a calming effect. Similar effects can be found through meditation or other forms of relaxation. So, if you're thinking about having that glass of red wine after a long day of work, our opinion is go for it! It's not just mental. It can help reduce stress levels and thereby benefit your well-being.

Again, the main focus here is all things in moderation. That being said, living a healthier lifestyle doesn't necessarily mean cutting out wine entirely from your diet. Daily consumption is, in some way, important for our bodies and for our minds. We've always known that a glass or two with friends and loved ones can increase our general emotional and mental health, but now we are discovering new ways it may benefit our physical health too. So this season, let's update our New Years resolutions to being healthy, without having to give up our wine. 🍷

Liz works at The Raleigh Wine Shop located at 126 Glenwood Avenue, Raleigh, NC. She can be contacted by email liz@theraleighwineshop.com.



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AT THE NC MUSEUM OF HISTORY

For nearly six decades, Willie Otey Kay transformed dreams into dresses for generations of Tar Heel brides, debutantes, and partygoers. The esteemed Raleigh designer overcame hardship and transcended racial boundaries to create a successful business. Discover the woman behind the fashion in the exhibit *Made Especially for You by Willie Kay* at the North Carolina Museum of History. The free exhibit will run through September 5, 2016.

Made Especially for You by Willie Kay showcases 10 of her exquisite creations that include wedding gowns, formal dresses, and a debutante gown. In addition to the exhibit, three short-term bonus displays of even more dresses, generously loaned by individuals from Raleigh and surrounding communities, will continue to take place from March 12 through 17, and June 2 through 9.

Without using commercial patterns, Kay crafted one-of-a-kind dresses for the women who commissioned them. She was in such demand that even prominent socialites worked around her schedule.

"A Willie Kay original was a treasure indeed and well worth the wait," notes Diana Bell-Kite, Exhibit Curator.

Exhibit visitors will learn that Kay's life wasn't always as smooth as the satin and silks surrounding her. The African American entrepreneur achieved widespread acclaim in the face of segregation and personal loss.

Born in 1894, Kay grew up in a large, loving family in Raleigh, where her father, Henry Otey, owned a barbershop. She graduated with a degree in home economics from Shaw University in 1912. There, Willie met medical student John Walcott Kay. The couple married in 1915 and moved to Wilmington, where he practiced medicine. Sadly, John died suddenly in 1927 at age 37, leaving a brokenhearted wife and five children.

Willie Kay and her children returned to her parents' Raleigh home, where she started dressmaking as a means of support. Her sisters also were talented textile artists, and they helped her during busy periods. Mildred Otey Taylor and Chloe Otey Jervay Laws ran their own dressmaking businesses, and Elizabeth Otey Constant embellished the formal gowns with intricate beadwork.

Kay's clientele grew to include governors'



wives and a who's who of North Carolina society—black and white. Each year she made an equal number of dresses for the Alpha Kappa Alpha Ball (predominantly African American) and the North Carolina Debutante Ball (predominantly white).

Kay's renown spread beyond North Carolina's borders, and her work was featured in national publications. Even as her status grew, the designer maintained her signature humility and charged only what she considered fair.

Come see her beautiful work in *Made Especially for You by Willie Kay*. A sampling of exhibit items follows:

- A wedding gown with matching veil. Carolyn Dorcas Maynor drew her own design for a satin gown with a 10-foot train. She brought the sketch to Willie Kay, who created the gown of Maynor's dreams. The dress is embellished with glass and pearlized seed beads.
- Second-night gown, satin adorned with sequins and rhinestones. Debutantes often needed formal attire for events other than the ball, and Louise Wooten donned the teal gown in 1954.
- Evening gown with matching overbodice, cotton velveteen enhanced with rhinestones, sequins and bugle beads. Kay made the red sheath dress for her daughter June Kay Campbell to wear to her granddaughter Mildred Campbell's debut at the Alpha Kappa Alpha Ball in Raleigh in 1964.
- Mother-of-the-groom dress with matching clutch. Satin brocade with handcrafted cabbage roses. Doris Doshier wore the rose-colored dress to her son's 1959 wedding at Raleigh's First Baptist Church.
- A baptismal ensemble, satin and cotton, embellished with cotton insertion lace, hand-tatted cotton lace, chiffon, and satin ribbon. Kay made the gown, matching coat and bonnet for the 1947 christening of her grandson, Ralph Campbell Jr. "Numerous women so valued their Willie Kay dresses that the designer commonly altered debutante dresses into wedding gowns," adds Bell-Kite. "Many of her dresses have been passed down for use by several generations."

Kay used the proceeds of her business to send all her children to college and to strengthen Raleigh's African American community. She contributed to local universities, St. Ambrose Episcopal Church, and other civic and educational organizations. The designer sewed well into her 90s and died in 1992 at age 98.

Made Especially for You by Willie Kay features an interactive component with oral histories from 10 people who knew the Raleigh designer and her sisters. Come step into a world of satin and sequins at the N.C. Museum of History. Museum hours are Monday–Saturday: 9am to 5pm. Sunday noon to 5pm. For more information, visit www.ncmuseumofhistory.org or call 919.807.7900. 📍

Photos courtesy N.C. Museum of History



Dim Sum

Sculpture by Catherine Thornton at Adam Cave Fine Art BY LINDA KRAMER, ARTS EDITOR

Catherine Thornton has been delighting people for years with her playful yet thoughtful ceramic works that utilize her skills as a potter, painter and sculptor, and demonstrate a life-long interest in art inspired by her grandmother who was a potter.

Catherine received a BFA from Longwood University in Farmville, Virginia, majoring in painting and sculpture. She also attended the renowned Penland School of Crafts in Asheville where she studied under the famed Russian sculptor, Sergei Isupov.

Working from her studio in Cary, Catherine creates award-winning sculpture that has been exhibited statewide. The *Dim Sum* exhibit now showing at Adam Cave Fine Art in downtown Raleigh, is the premier showing of her newest concept in totem ceramic sculpture. These works utilize hundreds of



we couldn't anticipate. Sometimes it's a welcome breeze, sometimes a purging storm." Her sculptures are a dazzling convergence of parts that are intrinsically structural and strongly figurative, yet have a sense of fun and a large dose of Zen. Her works show the viewer how simple materials can express profound themes with lasting resonance. 

Dim Sum will run January 31 to February 28 at Adam Cave Fine Art, 115 1/2 E. Hargett Street in downtown Raleigh. www.adamcavefineart.com, 919.838.6692. There will be a First Friday reception on February 5, from 6pm to 9pm.

Create Your Own Sculpture

On January 31 at the opening reception of *Dim Sum*, patrons will be given a unique opportunity to participate in an interactive, collaborative, build-your-own sculpture as part of the new exhibit featuring Catherine Thornton's sculptures.

Patrons can create, with a selection of Catherine's ceramic elements, their own 23-inch high totem sculpture. There will be a floating consultation available with an eye toward design advice to participants provided by both the artist and gallery staff.

Finished pieces will be mounted on an acrylic base and signed by the artist with an identifying plaque with each creator's name. The finished pieces will be available for purchase at a reasonable price to take home and enjoy as an original sculpture.

Adam Cave, gallery owner, emphasizes that this showing is a premier concept in the world of sculpture. So, fear not, courageous creators. There is no such thing as right or wrong when it comes to creativity. While some say when viewing art, the usual "don't touch" becomes "please touch" with Catherine's exhibit. It's all a part of the tactile experience and the emotional collaboration and connection that forms between the artist and gallery guest.

While much of this experience is playful and therefore appealing to children, because of the fragility of the ceramics, children will not be allowed to participate in the creation process. They are, however, welcome to be joyful observers!



Sculpture artist Catherine Thornton

small ceramic sculptures combined into single vertical creative pieces. The 3-dimensional works vary from two to four feet in height and are reminiscent of totems that can appropriately be displayed as either table-top or pedestal art. The title of the exhibit, *Dim Sum*, is a whimsical reminder of the Chinese menu that reflects a variety of choices of small, bite-sized portions of food that allows, because of their size, a sampling of many.

There is something embracing in Catherine's works that viewers can relate to on many levels. She says, "Art must be more than one layer. The technical is a given, then the emotional is added in the

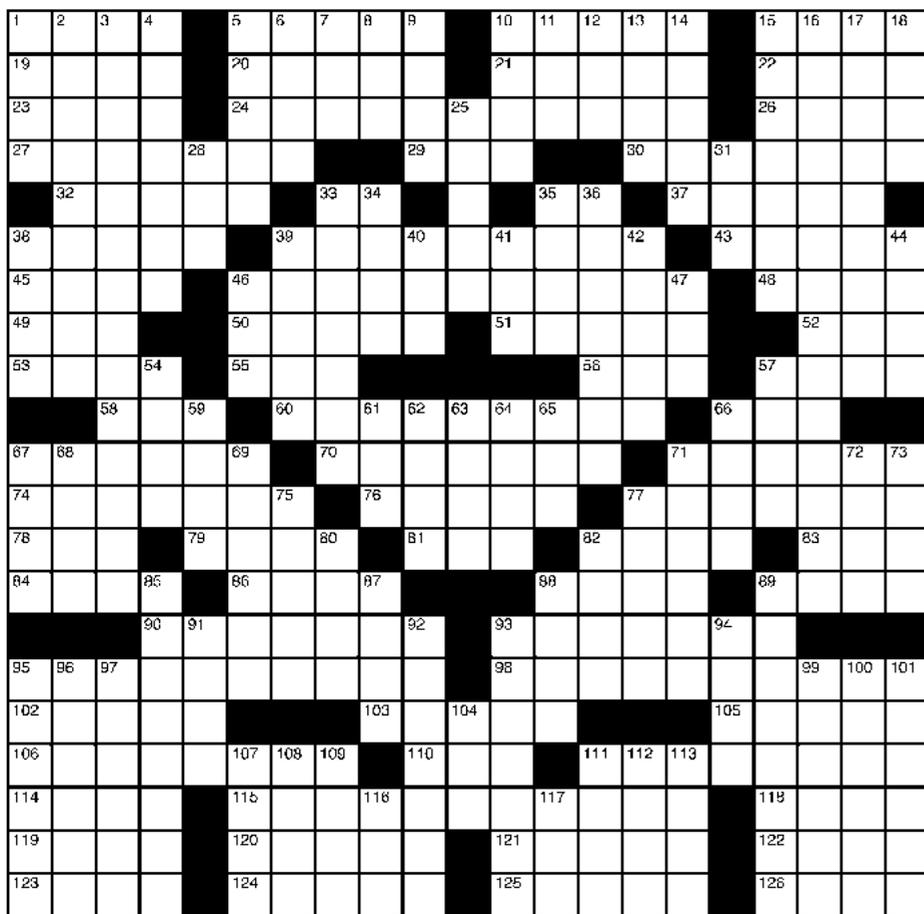
other layers." Each of her sculptures is a reflection of a viewer's personal connection to the piece that can range from the imaginative, the humorous, the dramatic or sensitive to even statements of social commentary. It's whatever you want it to be.

To understand Catherine's work one must put a lot of things together...the figurative, the architectural, the minimal and the complex, the color, and the exuberance of life itself. Catherine sums it all up beautifully, "For me, art and creativity is still an insoluble mystery. It's like the wind. It comes from somewhere we don't see and goes somewhere





Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to xword@welovedowntown.com. Heck, these things are hard, partially completed is fine too. We'll pick a random winner each month. No cheating!



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**"CHERISH THE
THOUGHT"**

ACROSS

- 1 Kitchen qty.
- 5 Band of schemers
- 10 Orgs. on 84-Across signs
- 15 Touch
- 19 Swerves at sea
- 20 Pine Tree State campus town
- 21 One who gives you chills
- 22 Taberna snack
- 23 Hunter's target
- 24 *120-year-old candy
- 26 Way to the top
- 27 Put together
- 29 Chicago rumbler
- 30 Like a good waiter
- 32 Dumas duelist
- 33 With 35- and 60-Across, request for today
- 35 See 33-Across
- 37 Withdrawn
- 38 Hurt
- 39 Puts on the air
- 43 Isn't resolved
- 45 Brought to court
- 46 Dishonesty
- 48 Cut it out
- 49 St. with both Lewis and Clark counties
- 50 Rolls up, as a flag
- 51 Covered with spots, in a way
- 52 I-road?
- 53 Jamie of "M*A*S*H"
- 55 Consumer protection org.
- 56 ___ quandary
- 57 Coop group
- 58 Butter container
- 60 Today's honoree, nicknames for whom begin the answers to starred clues

- 66 Methodology word
- 67 Vet
- 70 Runway activity
- 71 Jai alai ball
- 74 Intensifies
- 76 Get up
- 77 Indistinct
- 78 Some trial evidence
- 79 Where she blows
- 81 Sea of France
- 82 It was orig. the State School of Mines and Metallurgy
- 83 Place for pips
- 84 Sign of success
- 86 Over
- 88 Birth announcement words
- 89 IRS IDs
- 90 Agree to pay later
- 93 Code
- 95 *Ingénue's benefactor
- 98 *Venezuelan wonder
- 102 "___ today is better than a hen tomorrow": Franklin
- 103 Gave one's word
- 105 Clinton's FBI chief
- 106 Start of a project
- 110 1995 World Series winner: Abbr.
- 111 When many fans come out
- 114 Dutch astronomer who lent his name to a cloud
- 115 *Weasel relative
- 118 "Permit Me Voyage" poet James
- 119 Learning method
- 120 Frequently framed words
- 121 Lab dish eponym
- 122 Sorry sort
- 123 Hershey's toffee bar
- 124 Improv bit
- 125 Online admin
- 126 Mtg. with a therapist

DOWN

- 1 Kind
- 2 Double-dealer
- 3 *Offer that can't be refused
- 4 Motivated, with "up"
- 5 Farm houses
- 6 Shortstop who made his MLB debut at age 18
- 7 Cause of a start
- 8 Tiny worker
- 9 Drop a game
- 10 Hard-to-beat foursome
- 11 "Get out of my yard!"
- 12 Corp. top banana
- 13 TripAdvisor alternative
- 14 Snowball impact sound
- 15 On occasion
- 16 *Innocent
- 17 Fluctuating
- 18 Sharp-tasting
- 25 Informal message for one's 60-Across
- 28 "Dracula" (1931) director Browning
- 31 Racetrack edge
- 33 University of Cincinnati athlete
- 34 Month after Av
- 35 PC time meas.
- 36 Craving
- 38 "I sincerely doubt it!"
- 39 "Storage Hunters" network
- 40 Masthead VIPs
- 41 Pier gp.
- 42 It may require a set change
- 44 1974 CIA parody
- 46 Musical climax letters
- 47 Author LeShan
- 54 College basketball coach with a trophy named for him
- 57 Frustrating thing to be on
- 59 Two-time A.L. Cy Young Award winner Saberhagen
- 61 ___ firm
- 62 It's taken sitting down
- 63 Swoosh company
- 64 Level
- 65 Room renter
- 66 Jalopy
- 67 They may be long
- 68 Carson's successor
- 69 In stock
- 71 Derived from benzene
- 72 Hotel choice
- 73 Agreements aboard
- 75 Capital near the Red Sea
- 77 Put away
- 80 Getting a pension: Abbr.
- 82 Hurricane Katrina rescue gp.
- 85 Fast racer
- 87 Dough amounts
- 88 Poet Sexton
- 89 1977 film retitled in 1981
- 91 Push
- 92 Via
- 93 Winter warmers
- 94 Sputtering sound
- 95 Flavors
- 96 Detach, as a trailer
- 97 Tailor for
- 99 Confederacy
- 100 Overflow protection
- 101 Changes course, as a ship
- 104 67-Down poster, briefly
- 107 Resistance units
- 108 Slangy refusal
- 109 Opposite of ecto-
- 111 APB stats
- 112 Architect Saarinen
- 113 Take ___: swing hard
- 116 WWII command
- 117 Elder Partridge daughter player

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SPCA

OF WAKE COUNTY

This is the first of a monthly column highlighting some of the dogs and cats who have called the SPCA of Wake County home for far too long. Since the SPCA is a no-kill shelter, their adoptable pets stay with them as long as it takes them to find a home. This means that when the shelter is full, there's no available space for new pets. Some of these wonderful animals are older or have traits that require special attention or medications but want and need to be loved all the same. We hope you'll consider giving one of these (and the many other) long-timers a place to call home where they can feel safe and be cared for. Visit the SPCA of Wake County for more overlooked pets who could use a new family. You can also visit www.spcawake.org/longtimers or call 919.772.2326. 🐾 Photos courtesy InBetween the Blinks Photography



Boots is a one-year-old neutered male Catahoula/American Staffordshire Terrier. He is trying so hard to be a good dog and hopes to find a family who will love him. He's learning all his doggy manners and cool party tricks right now at the SPCA. It can be hard for a puppy of his age to contain his enthusiasm for life and for human affection, but he's working on it every day! He is very smart and would be fantastic at agility, fly ball, or even extreme frisbee catch. He'll need an active family, someone who will keep his mind busy and active. If you're an outdoorsy-type of person who likes long runs or hikes, Boots may be a fantastic partner for you! Don't miss the opportunity to meet this fantastic catch at www.spcawake.org/adopt.



Geoffrey is a five-year-old neutered male domestic shorthair and is an SPCA staff and volunteer favorite. He's been waiting for a home for over three months now. He's really hoping to start the new year out right, maybe even find some love in time for Valentine's Day! This hunk of burning love is a little on the plump side, so his new family will need to keep him on a strict diet. Looking to lose weight with a partner in the New Year? Look no further, Geoffrey is set to meet his goal for weight loss and wants to do it by your side. He's everything you'd ever need in a cat, and has the world's loudest, most hysterical purr. He's definitely worth a visit at the SPCA. Read more about him at www.spcawake.org/adopt.

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