

# RALEIGH DOWNTOWNER

## CANES SPECIAL EDITION

### 2006 STANLEY CUP CHAMPIONS

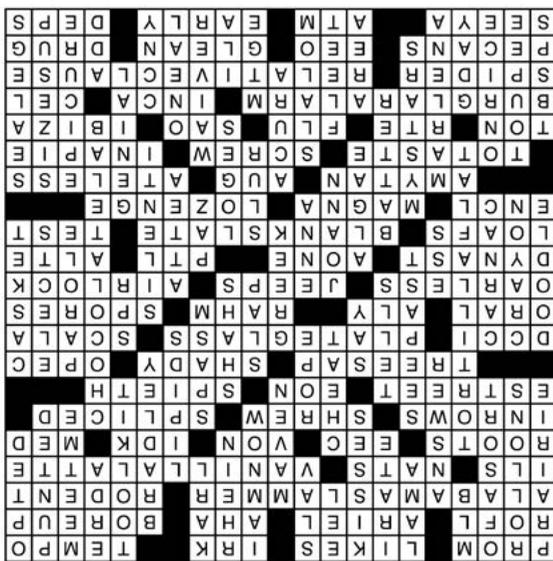
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## #TBT TRIANGLE DOWNTOWNER ISSUE

(#TBT means Throwback Thursday in case there are any social media noobs still out there (or Walter readers...))



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Answer to crossword puzzle on page 27

**ON THE COVER:** *The Carolina Hurricanes bringing home Lord Stanley's cup is just one of the many great events that have taken place here in the Triangle. Ten years ago and five months before the Canes were king of the NHL, we could see the writing on the wall. Downtown Raleigh was up and coming and would soon be filled with restaurants, nightlife, local businesses, and thousands of new people from near and far. We launched the Raleigh Downtowner in November 2005 and never looked back. A decade later and over 5,400,000 readers later, we're still excited about publishing each and every issue. We can't wait for the next ten years with you!*

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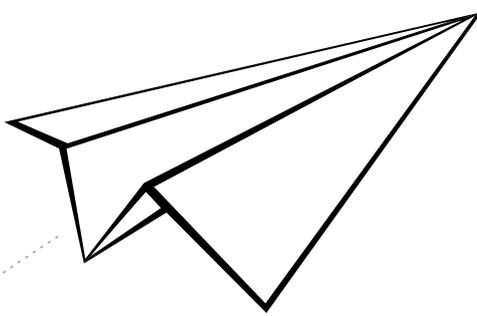
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The Triangle Downtowner Magazine is a locally-owned monthly print magazine dedicated to coverage of the Triangle area. Current and archived issues of the Downtowner are available at

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# #TBT

(Throwback Thursday 2005,  
Downtowner Style)

BY CRASH GREGG



Welcome to our #TBT (Throwback Thursday) edition of *Triangle Downtowner*. We've compiled a few short news items and articles from the first nine months of *Raleigh Downtowner*, published in 2005 and 2006. Downtown Raleigh and the rest of the Triangle had a very different look to it ten years ago than the vibrant and busy destination it is now. In another ten years, it will be even more densely populated, and as well as offering more options for dining, entertainment, jobs, and amenities that make our area one of the best places to live in America.

First are the welcome letters from our then-publisher and -editor, Sig Hutchinson and Randall Gregg, in our inaugural issue of *Raleigh Downtowner*, published in November 2005. It's interesting to see all that's changed in 10 years, along with some of the ongoing projects we're still working on. Today, Sig continues to advocate for positive changes from the inside out by serving on the Board of Wake County Commissioners.

Dear *Raleigh Downtowner* Reader:

I love living in Raleigh. Always have. And as we look to the future, we all are in for one incredible ride. According to Dan Douglas, Director of the Raleigh Urban Design Center, there will be more than \$1.2 billion dollars of new capital investment in the downtown area by 2010. Currently downtown, there are 684 housing units under construction, 556 in the approval process and more than 1,100 in development. All of this means that our core downtown residences will grow from 2,000 to more than 7,000 in the next few years. With the new convention center, Fayetteville Street Mall, and the new Marriott Hotel in planning or under construction, and with Progress Energy, Wachovia and now RBC Centura and Capital Bank locating downtown, our city is becoming one happening place.

The new regional rail station will be located at the old Dillon Supply Warehouse (hopefully) which means that Raleigh urbanites are within walking distance of 60+ restaurants and only a short train ride from NC State, Downtown Cary, RTP, the American Tobacco Project, and 9th Street in Durham. Developers, entrepreneurs, and city leaders see huge potential in creating an ultra hip urban environment with more of everything and anything you want from arts, music, food, museums, schools, shopping, biking, and parks all here and waiting to be explored.



The *Raleigh Downtowner* is committed to watching all this unfold, while giving our readers a front row seat. Reporting on what's happening inside the beltline with a focus towards downtown, our mission is to give our readers all the information they want, when they want it, about where to eat, drink, talk, read, live, play, and enjoy our wonderful city. We are witnessing

the greatest metamorphosis to happen in the last seventy-five years. From great to greater, from best in county to best in North Carolina, we stand ready to cover these events by giving our readers an inside peek into the people making it happen, the places you need to see and want to be seen in. From the most happening real estate to the hippest restaurants, from the best events and bars, to the newest greenways and development; the *Downtowner* is committed to giving you the information to make your life richer, to have more fun, to make more money, to meet interesting people, and remember every day why we came here in the first place. Come and join the *Downtowner* for a great ride all about to unfold before your very eyes within the pages of this publication. Thanks for picking us up as we promise to give you the straight scoop every month on what's happening now in downtown Raleigh.

~ Sig Hutchinson

Welcome to the first edition of the *Raleigh Downtowner*! As we develop future issues, we'd like to hear from you and all of our readers about what you'd like to read in the magazine.

While other publications may cover our nation or even the world, our goal is to bring you local news, events, places, and people that will interest our readers who live, visit, or work in Raleigh, North Carolina.

To be honest, with Raleigh's size and growth, we wondered why someone had not launched a downtown magazine before now. Downtown Raleigh is a very vibrant, interesting area with a lot to do—whether visiting museums or simply having dinner with friends at a nice restaurant. As they say, the times are constantly changing and we think in Raleigh, they're changing for the better. Only a few years ago, we remember when Glenwood and downtown were just a collection of empty buildings rather than the up and coming destinations they're transforming into.

We're proud to be able to say that the *Downtowner* is locally owned and that our dollars stay here in the community. Currently, we are the only magazine that covers Raleigh with local ownership and we feel at least one publication should have local roots. Our staff is certainly not new to the Triangle. We've been publishing here since 2001 when we helped launch the *Triangle TechJournal*, the business magazine for Research Triangle Park. As a North Carolina native, I'm proud to see the Triangle offer so much in the way of innovation, education, and culture. It is truly one of the best places to live in the country.

We hope to make a difference in Raleigh by bringing you local news, features on entertaining and enlightening events, and ways to enjoy living here. We look forward to serving you and all of our readers. It's been a great ride already and we thank everyone who helped us launch the magazine! See you out on the town in downtown Raleigh!

~ Randall Gregg



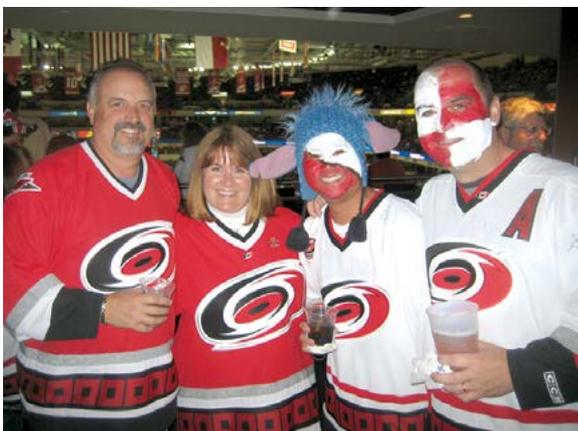


Below is a portion of the lead article from a special Carolina Hurricanes commemorative issue of the *Downtowner* celebrating their NHL Stanley Cup win (as seen on this issue's cover)

APRIL 2006

### Lord Stanley's Cup Comes to Raleigh!

Who'd have thought it? While everyone was arguing about whether to put the new sports arena downtown or out in the 'burbs, how big to make it, and what color red to paint the seats, Mr. Karmanos had the wild idea of adding professional hockey to the mix. Without any hesitation, Mr. Karmanos decided to move his Hartford Whalers to the Triangle when a lot of other sun-loving Southerners had no idea how to spell Zamboni, much less have an interest in professional hockey. Oh, how Lord Stanley's cup would change all that! During the first few seasons, Raleigh-ites didn't know what to make of our Carolina Hurricanes as they continued to make their presence known here in the Triangle. But as our mighty Hurricanes entered the playoffs, everyone started to get caught up in hockey fever. What exciting games, what athletes, and what abuse they take, all for the love of the sport. Remember those nail-biting, back-from-the-dead games when our boys refused to give up and we all left the arena worn out from screaming, as our team rescued a victory from the jaws of defeat? One after another, the opponents fell away until it was only our Hurricanes and the Oilers left standing. By this time, we could all talk hockey, quoting player and team stats, owned a red Canes jersey, and never missed a game. Now thanks to our mighty Hurricanes and the vision of Mr. Karmanos, we all have become rabid hockey fans. We love the ice, love the beer, and love the 'Canes. Congratulations to the Hurricanes and thanks Mr. Karmanos. We're looking forward to many more great seasons supporting our Canes.



Below are a few articles that ran in issues published between November 2005 and June 2006. Some are tongue-in-cheek "News Briefs" that my brother Randall used to pen for a section called *The Rumor Mill*, some of which were meant to entertain as well as to inform. With all the local news and rumors we hear every day, might it be time to bring back *The Rumor Mill* to the current pages of the *Downtowner*?

NOVEMBER 2005

### Fayetteville Street Finally Returning to Automobile Traffic

The City of Raleigh broke ground earlier this year on Fayetteville Street to rip up the pedestrian mall to return automobile traffic to the city's center. Wasn't it an out-of-town consultant that told the city what a great idea it was to close off the street and create the pedestrian walkways in the first place? Sadly, about the only thing that the pedestrian mall accomplished was putting many of the local stores out of business. We're wondering if it's too late to ask for a refund from the consultants on their so-called "expert" advice.

### New Bars to Open in Downtown Raleigh

Two new bars and clubs are slated to open in down-



town Raleigh. Souheil Al Awar will open The Mosquito at the end of November and will be located on South Harrington Street in the Warehouse District. Also opening will be the Raleigh Times Bar, which will be housed in the old Raleigh Times newspaper building in downtown. The bar still has the original "Times" spelled out in mosaic tile on the sidewalk and has pasted photos from the building's previous incarnation on the bar windows.

### Durham's \$50 Parking Tickets Attempt to Kill off Remaining Businesses Downtown

It seems like the City of Durham is trying to kill off what few businesses are still downtown. As if crime and lack of parking weren't enough, the city has decided to start charging \$50 (yes, \$50) for parking tickets if you go over the two-hour time limit, which

it doubles to \$100 if you don't pay your fine on time. What's more, the city has hired an aggressive private firm to dole out the tickets (which receives a cut of the fines). It sounds like the city is encouraging folks to abandon downtown altogether and has decided that helping an out of town parking ticket company is more important than helping downtown Durham merchants.

### WRAL Launches New Live Online Show

WRAL-TV5, which is the locally owned CBS-TV affiliate, has performed another first in its long list of technological achievements. Besides being the first in the country to broadcast in high definition, the station is the first station in the state to create a daily internet-only live show. The show, which is called "Live", is available at the station's site at [wral.com](http://wral.com) and highlights video, stories, and more from the news.

### Cary Pays Consultant to Find Out Why It's Boring

The Town of Cary has decided to pay a consultant a lot of money to find out why people don't hang around downtown Cary after dark. We probably could have told them why and saved the town a lot of moolah. There's nothing to do in downtown Cary after 5pm. After the town has successfully imposed its very restrictive zoning rules on the downtown district, many of the restaurants and other places to hang out either went out of business or moved out of the downtown area. Maybe the town could have just asked some of their own merchants what's wrong with the downtown area.

### State Fair Attendance Down from Last Year, Operator Fined

This year's North Carolina State Fair seemed to do well except for problems with the rides, which some say led to lower attendance than last year. On opening day, there were several rides that still did not have safety approval. One fair operator was also fined for not having its big Ferris wheel working on time. Of course, some people may have also shied away from the fair since a bunch of kids got sick from the petting zoo last year. This year they added hand-washing stations near the animals, which from our experience at previous fairs, wouldn't be a bad idea for the carnies either.

### Ri-Ra is Now Napper Tandy's Irish Pub

What used to be the Ri-Ra Irish Pub in the Power Station district near 42nd St. Oyster Bar has now re-opened as Napper Tandy's. According to their website, the bar's owners also have Napper Tandy's in Northport, Smith Town, and Miller Place, all of which are in New York.

DECEMBER 2005

### News & Observer Features Downtowner

We'd like to thank the *Raleigh News & Observer* daily newspaper for writing an article on the *Raleigh Downtowner*. They interviewed Sig Hutchinson, our



publisher, and featured the article in their November business section. It's nice to be recognized by other publications.

**Player's Retreat Bar Saved Near NC State**

The long-standing Player's Retreat bar near NC State, which has been around since Truman was President, has been saved from closing. New owner Gus Gusler bought the bar from the previous owners just before the bar was about to close. We're glad to see such a historic and venerable institution is going to remain open and we hope that the new owners do well.



**Theatre Company Looking at Historic Auditorium**

Burning Coal Theatre Company is looking to renovate the old Murphey School auditorium as its permanent home. Burning Coal opened in May 1997 and has presented interpretations of Shakespeare, Ibsen, Moliere, Beckett, as well as modern writers. Burning Coal has obtained a commitment of \$200,000 from Raleigh and additional contributions from many citizens in Raleigh and afar. Burning Coal is now within \$100,000 of its goal and estimates it will begin renovation at the end of 2006.

**Owner of Rialto Theatre Angry at Exploris IMAX over Harry Potter Movie**

The owner of several theatres in the Triangle including the Rialto at Five Points, is complaining that the IMAX theatre at Exploris Museum in downtown Raleigh is now competing with local privately owned theatres. Exploris receives tax dollars from the City of Raleigh for its operations. The owner says it wasn't a problem when publicly-funded Exploris was showing educational films and documentaries but now that they're showing first run films such as Harry Potter on the big screen, then he feels that his tax dollars are being used to fund his competition.



**2005 Marks 30th Year for "A Christmas Carol"**

Raleigh's lack of Christmas spirit until 1974 would have made Ebenezer Scrooge proud. He would have sat happily in his chilly office, stacking his coins, relieved by the fact that there would be no joyous >>>

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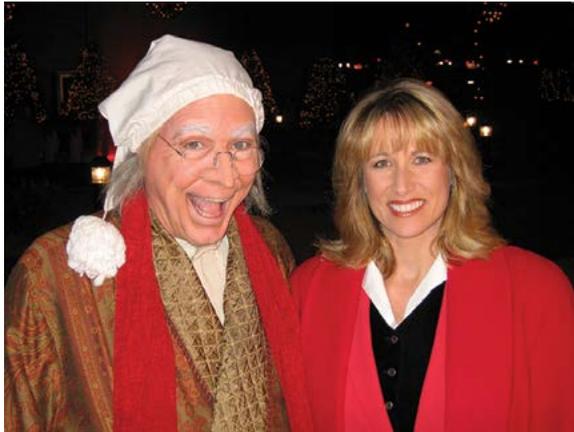
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occasions to publicly celebrate the holiday season. Unfortunately for Scrooge, Ira David Wood III had a more hopeful Christmas vision. "I couldn't imagine Christmas without A Christmas Carol. When we first opened, all the theaters in Raleigh were shut down over the holidays," said Wood, Halifax County native and former Future Farmer of America. As the Founder and Director for Theatre in the Park, North Carolina's largest regional theater, Wood knew his version of Charles Dickens' A Christmas Carol was the perfect holiday gift for Raleigh. Ira David Wood IV, 21, and Evan Rachel Wood, 18, have followed in their father's footsteps and chosen careers in acting, both having played multiple parts in A Christmas Carol as children. However, Ira and Evan were not the only cast members to go onto



Hollywood careers. "6 Feet Under" actor Michael C. Hall sang and danced in former casts along side Frankie Muniz of "Malcolm in the Middle" fame. As Wood changed Raleigh's holiday traditions with theater, he believes that Raleigh's overall view of the arts evolved as well. "People realize the importance of the arts now. It is the heart and soul of us all and it says a lot about who we are," said Wood. "The arts define us as a society and as a people."

JANUARY 2006

**Fayetteville St. Mall Reopening, New Glass Chandeliers in Downtown Proposed**

Construction has begun on the \$9.33 million project that will return auto traffic to the downtown street. The reopening is expected to rejuvenate the area and help downtown businesses with hundreds of new parking spaces and easier access. The Fayetteville Street Renaissance Project is scheduled for completion in May of this year. Multifaceted glass chandeliers that change colors when viewed from different angles are being proposed for Fayetteville Street as part of the City's Renaissance Project for the downtown thoroughfare. Fourteen chandeliers would be installed along Fayetteville Street during Phase I, with an additional two chandeliers installed in Phase II. A group of community leaders led by Larry Wheeler, executive director of the North

Carolina Museum of Art, has been organized to spearhead a private fund-raising effort to pay for the chandeliers and other new public art for downtown Raleigh. The City of Raleigh and Jim Goodman, president and CEO of Capitol Broadcasting, both contributed \$37,500 for initial design of the downtown public art projects, including the chandeliers.

**\$100 Million Green Square Project**

Gov. Mike Easley signed into law last August Senate Bill 692, clearing the way for the massive Green Square Project, a public-private partnership that will significantly expand the NC Museum of Natural Sciences in downtown Raleigh. The legislation allows the state to sell most of a Raleigh city block to the



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State Employees Credit Union for \$1. As part of the \$100 million project, the credit union would finance and develop a four-story research center for the N.C. Museum of Natural Sciences, offices for about 615 employees of the Department of Environment and Natural Resources, and new credit union offices for more than 300 workers. The Green Square Project includes the construction of a new 60,000-square-foot State Employees' Credit Union financial services center, a 170,000-square-foot office building for DENR employees, and a 95,000-square-foot Nature Research Center that engages the public in understanding scientific research on genetics, dinosaurs, and natural sciences.

**New RBC Centura Bank Headquarters**

One of the largest of the new projects downtown will be the new RBC Centura Bank headquarters. The company announced that it has selected Highwoods Properties Inc. to develop the building that will be located at the corner of Fayetteville, Martin, and Wilmington streets. Highwoods plans to build a 29-story mixed-use complex that will include office and retail space, as well as 10 stories of residential condominiums. According to Highwoods, the tower will "substantively enhance the downtown skyline, include a residential project that will appeal to people seeking an urban-living

experience, and provide an overall concept that will be a strong addition to the revitalization of downtown." This project will be located on a



0.83-acre parcel, will stand approximately 400 feet tall and will encompass more than 710,000 square feet of space. The complex will house RBC Centura's corporate offices, a branch bank, street-level retail space, a seven-level parking deck, five floors of office space, and approximately 140 residential condominium units.

**New Cameron Village Public Library Opens**

After a few months of renovations, the new Wake County Public Library building at Cameron Village is almost ready to open. The recently completed two-story building will host some 35,000 square feet of space complete with modern design, computers, meeting space, and will be the largest public library building in Wake County. The building is located near the Fresh Market in the Cameron Village Shopping Center and will open on January 21st at noon. A celebration and ribbon cutting ceremony will open the new building to library patrons.

**New Raleigh Convention Center and Marriott Hotel**

The Raleigh City council and the Wake County Board of Commissioners accepted the schematic design for the massive new convention center to be built after the old one was demolished downtown. The new \$200 million project will feature the 500,000-square-foot building that will have doors on all sides. >>>

*Cynthia M. Gregg, M.D. & Associates*

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The building will front onto Salisbury Street with a grand public plaza and a facade of limestone, granite, and glass. As part of the project, the Stormont-Noble firm will construct a four-star Marriott Hotel on the northeast corner of Lenoir and Salisbury streets. The hotel will include 400 guest rooms, a 9,000-square-foot grand ballroom, 5,950 square feet of junior ballroom and breakout meeting space, 326 food and beverage seats, three separate food and beverage outlets, 400 square feet of retail space, and a pool and fitness spa. The City of Raleigh will provide the hotel with 200 parking spaces. The new center and a nearby four-star Marriott headquarters hotel are both scheduled to open in early 2008.

**Charlie Goodnights Comedy Club Sold**

The venerable Charlie Goodnight's Comedy Club on



Morgan Street, founded in 1981, was sold to a new owner recently. According to several sources, long-time owner Tommy Williams sold the comedy club to entrepreneur Brad Reeder, reportedly for around \$400,000. Reeder is a comedian who has performed at the comedy club and also owns BSR Entertainment in Raleigh. Over the years, the comedy club has been host to some of the most famous comedians in the history of the profession including Jerry Seinfeld, Jay Leno, Robin Williams, Dave Attell, Dave Chappelle, Paul Reiser, Louie Anderson, and many more. The comedy club was named one of the top ten comedy clubs in the nation by the USA Today newspaper. Despite selling the comedy club, former owner Tommy Williams will still keep his hand in Raleigh's nightlife, as he owns part of the country bar, City Limits Saloon, next door to Charlie Goodnight's and also is part owner of MoJoe's Grill on Glenwood Avenue across from Mellow Mushroom.

FEBRUARY 2006

**WRAL to Show CBS Shows Online**

WRAL recently announced a partnership with an internet company that can verify your location based on a credit card. WRAL hopes this is the first step that will allow the station to air CBS shows online by showing that they will not be broadcast over the internet to viewers outside of the Raleigh/Durham



area. With that step made, CBS and other copyright holders will be much more likely to allow WRAL and others to follow to put shows like "CSI" online. Currently some of those shows are available from iTunes.com for a fee to download to an iPod, but no TV station has convinced CBS (yet) to allow them to stream their shows online along with commercials. It is an interesting concept that seems a natural progression for viewers, but unfortunately Hollywood has never seemed to quite comprehend the whole online idea.

**Mosaic Wine Lounge to Open Near Southend Brewery and Glenwood Avenue**

A new wine bar is opening soon just off of Glenwood Avenue. Mosaic Wine Lounge will be

*continued on page 16*

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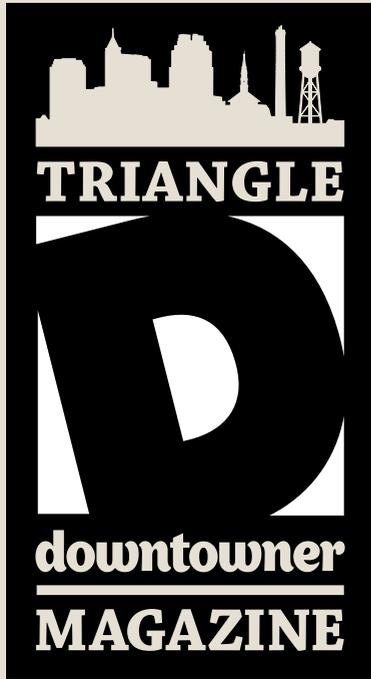
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- Five \$20 gift cards to **Woody's City Market**, winner for Best Wings in the Best of Downtowner Awards again this year. Woody's features a full menu of great menu items, karaoke, and live music every week. Stop by and find out why the locals call it one of their favorite neighborhood bars in downtown Raleigh. [www.woodycitymarket.com](http://www.woodycitymarket.com)
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## From the Publisher

We hope you enjoy taking a quick trip back in time to our first few issues in 2005 and 2006. It's amazing how much downtown Raleigh and the Triangle have changed since then. Below are a few population numbers, showing our area's growth from 1999 to 2005, the *Downtowner's* first year, and then figures from 2014, the most recent consensus year.



For our #TBT issue, here's a photo of my son Colton and I from 2006

Wake Forest, Clayton, and Apex actually had the biggest percentage increase, with Wake Forest growing at a remarkable 45% since 2005. Cary's population almost doubled from 1999 to 2014 and is now almost three times the size of Chapel Hill. Raleigh, Durham and Chapel Hill have all stayed somewhat constant in their growth, with Raleigh expanding at more than 20% between the listed dates, and over 40% between 1999 and 2014.

Other than the Triangle, there's nowhere else in the county that has experienced that kind of amazing growth. Raleigh should hit a half million in population within the next five to seven years and Durham passed the quarter of a million mark in 2014. Wake County as a whole raced past a million

residents back in August of last year with no signs of slowing down.

With the tens of thousands of new citizens arriving every year, our elected city, county and state officials need to take a harder and very immediate look at our area's burgeoning infrastructure. If we're to remain on top of all the national Best Of lists, we absolutely have to keep our local services and amenities on

#### US Consensus Population Figures for the Triangle

City	1999	2005	% (6 yrs)	2014	% (9 yrs)
Raleigh	261,205	347,681	25	439,896	21
Durham	179,212	205,613	13	251,893	18
Cary	91,213	107,353	15	155,227	31
Chapel Hill	43,336	49,925	13	59,376	16
Apex	17,884	28,994	38	43,907	34
Wake Forest	11,227	20,106	44	36,393	45
Clayton	6,976	12,793	45	18,445	31
Zebulon	3,397	4,281	21	4,750	10

par with our development. Roads, educational system, mass transit, affordable housing, and open/green spaces are just a few of the most important on this list. We need to not only maintain but also improve our standard of living. We're off to a great start in some of these categories but there's plenty of room for improvement in others. We at the *Downtowner* look forward to continuing to grow along with the Triangle and helping to chronicle all the great things that help make this the best place to live in America.

Cheers,

*Crash*

CRASH GREGG  
Publisher, *Triangle Downtowner Magazine*  
[publisher@welovedowntown.com](mailto:publisher@welovedowntown.com)

# CAVE 1912 WINE BAR AND SHOP

BY BRIAN ADORNETTO, FOOD EDITOR



The winding paths of three hospitality industry veterans converged in September with the opening of Cave 1912 Wine Bar and Shop

in Raleigh's Five Points neighborhood. Proprietor Brian Wellman grew up in restaurants, holding various positions throughout high school and college. Later, while working as a soccer executive, he owned and operated restaurants in Florida and Virginia. Eventually, he moved to Raleigh to become assistant general manager of the Carolina RailHawks, and, in 2008, he was promoted to president and general manager. But after retiring from soccer, the siren call of the restaurant business beckoned him to return.

Wellman envisioned a relaxed, high-quality, chef-driven restaurant that would fit into Raleigh's growing food scene, and, while searching for a location, he came across a space at 1912 Bernard Street. His first impression was "This place looks like a cave," but then it occurred to him that

"wine is stored in a cave." And just like that, the remaining details of the concept—including the name—fell into place.

To curate the wine and serve as restaurant manager, Wellman turned to Marco Rosa, a wine connoisseur and public relations expert from Milan who moved to the Triangle in 2004 after 11 years of running restaurants in New York City. The pair became friends while Rosa was Wellman's director of communications for the RailHawks.

The search for a chef wasn't as easy. "After days of poring through resumes, one finally jumped out

at me ... Michael Pryor's," Wellman recalled. With stints at Bryan Voltaggio's Volt Restaurant, Grant Achatz's Next, the Langham Hotel's Travelle, and Herons at The Umstead, Pryor's culinary experience isn't just impressive; it's extraordinary.

Once the core team was in place, the focus shifted to breathing life into Cave 1912. Wellman designed and decorated the space. Rosa sourced unique, affordable wines from around the globe—most in the \$25 range—and Pryor outfitted the kitchen with gear from Southbend Commercial Cooking Equipment in Fuquay Varina.

The ambience of a strip mall restaurant usually leaves much to be desired, but I was pleasantly surprised when I emerged on the other side of Cave 1912's burgundy draped foyer. The inviting dining room is romantically lit and the walls painted to mimic a cave. Under light wood tables are cozy Persian rugs. Above the long, sleek poured-concrete topped bar is a chalkboard announcing the rotating wine-by-the-glass



Restaurant manager Marco Rosa, owner Brian Wellman, and Chef Michael Pryor



roasted pumpkin seeds. It was meaty, herbaceous, and slightly spicy. The refreshing mixed green salad with diced pork belly, chives, Grana Padano, and sherry vinaigrette, was salty, vinegary, and sweet. It both cleansed and awakened the palate.

Among the more substantial fare were the house-made Fettucine (\$12), Seared Virginia Scallops (\$18), Rutabaga (\$14), and Pork Loin (\$16). Tossed with a tomato-pork belly ragu and sprinkled with pistachios, the silky fettucine was superb. Instead of including ground meat, the pasta had large chunks of pork belly scattered throughout. It was hearty and comforting, yet sophisticated. The scallops, with hazelnut-parsnip puree, spicy pickled onions, and fried parsnip skin, featured battered and fried Anaheim peppers stuffed with ricotta—a fun and tasty riff on chile rellenos. Roasted carrots, enormous >>>

options. Opposite the bar, contemporary shelving showcases the shop's wine selection, encouraging diners to browse for a bottle to match their meal.

Cave 1912's menu, tweaked weekly based on ingredient availability, is petite, but diverse and augmented with daily specials. The handful of appetizers included a Beet Salad (\$10), Swordfish (\$11), and Mixed Local Green Salad (\$7). The textures of the well-balanced beet salad progressed from creamy through crunchy while its flavors were earthy, peppery, and briny. In it, baby beets, Kalamata olives, radish slices, Carolina cowpeas, and deviled egg yolk foam were drizzled with sherry vinaigrette, and garnished with chopped egg whites and benne seeds. The perfectly cooked swordfish was seared, sliced, placed on a bed of purslane, which sat atop a pool of mole verde, and finished with baby ginger and



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## Cave 1912 Wine Bar and Shop

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\$\$\$\$

Dinner: Tues-Thurs 4-9pm, Fri-Sat 4-10pm  
Brunch: Sun 11am-3pm  
Wine Retail: Tues-Sat 10am-9pm, Sun Noon-4pm

Cuisine: New American  
Atmosphere: Warm, hip, and relaxed  
Service: Welcoming and helpful  
Dress: Casual  
Noise Level: Moderate  
Wine List: Well curated and reasonable  
Reservations: Accepted  
Parking: Street and parking lot  
Features: Gluten-free, Vegetarian, and Vegan options; Sunday brunch; Bar dining; Take out; Major credit cards accepted  
Downtowner Tips: Expect your menu choices and presentations to vary from ours as the menu changes as ingredients grow in and out of peak season. If you buy a bottle from the wine shop and want to drink it with your meal, there's a \$15 corkage fee as the bottles are sold at retail prices, which can be seen on the tags around their necks.

shiitake mushrooms, goat cheese stuffed baby turnips, and sorghum (a delicious barley-like whole grain) accompanied the rutabaga. This nourishing dish was complemented by a tasty trio of purees (Meyer lemon, raisin, and apple) and strewn with toasted pine nuts. The tender, juicy pork loin was served with a slab of pimento cheese smothered butternut squash, buttery farro, tomato-based BBQ sauce, and sliced apples. It was a snapshot of autumn with a Carolina twist.

The dessert menu, if you can call it that, only offered one dessert and a cheese plate, but we were assured that it would soon be expanding. The (\$5) Warm Rice Pudding, pressure-cooked Jasmine rice mixed with whipped homemade hazelnut milk, was topped with a scoop of fresh turmeric sorbet and dusted with



espresso powder. It was unlike any rice pudding I've ever eaten.

Cave 1912's attention to detail, affordable prices, and warm, stylish vibe is a welcome addition to Five Points. The kitchen's philosophy of blending classic flavors and French technique with a modern approach while celebrating regional farms and waters is smart, focused, and well executed. The food is slightly nostalgic and the combinations familiar, yet each dish is imaginative, different, and, in many cases, playful. I expect big things from Cave 1912 in 2016. 🍷

*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](http://www.loveatfirstbite.net). Contact Brian at [brian@welovedowntown.com](mailto:brian@welovedowntown.com).*



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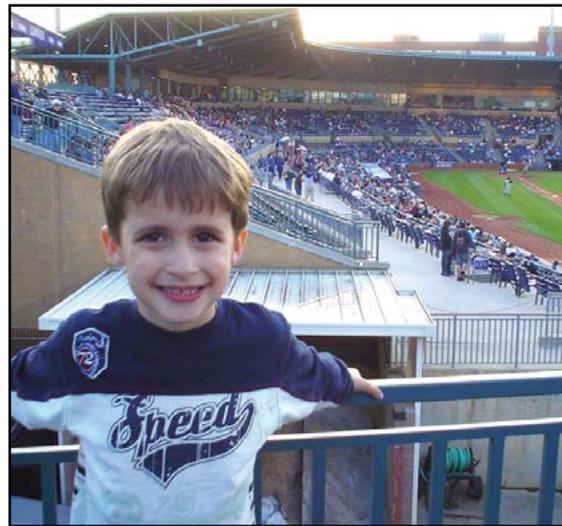
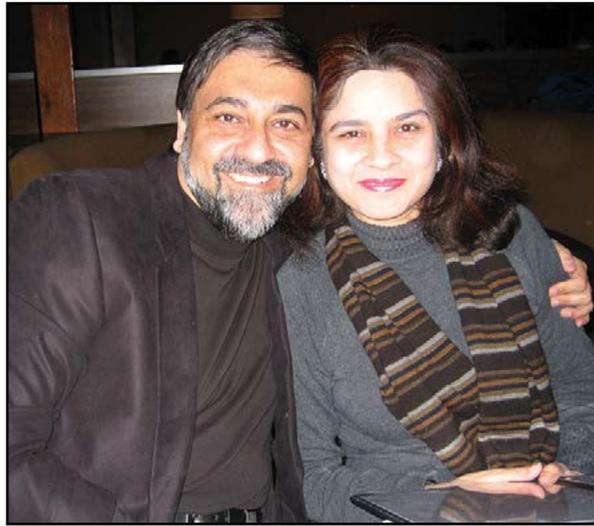
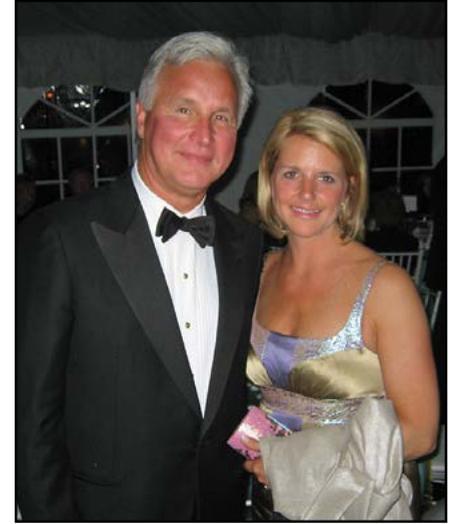
# #TBT Around Town photos from 2005-2006

We've taken thousands of Around Town photos through the years and we picked a few from our first two issues to showcase here in our #ThrowbackThursday photos. It was nice to look back through photos of old friends and reminisce.



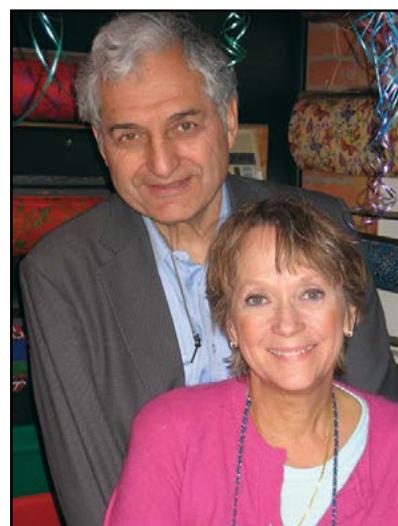
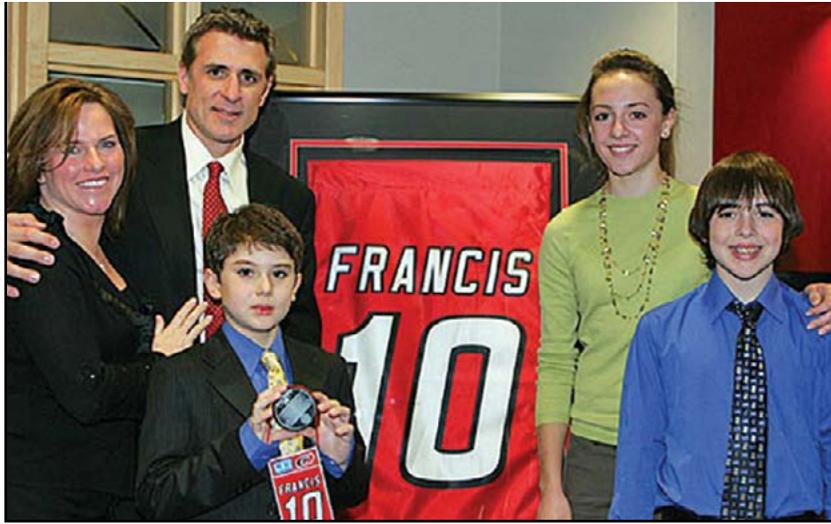
# #TBT Around Town photos from 2005-2006

We're out and about all over the Triangle at black tie events, hockey games, ribbon cuttings, outdoor festivals, and everything between. Want your 15 seconds of fame? Submit your favorite Around Town photos by email to [photos@welovedowntown.com](mailto:photos@welovedowntown.com).



# #TBT Around Town photos from 2005-2006

These pages will also be posted on our Facebook page so you can tag yourself and friends to share some of the good memories. Here's to another ten years of Around Town photos with all our friends, advertisers, and readers. Cheers!



#TBT *continued from page 8*

underneath the former British antique store location at the corner of Glenwood Avenue and Jones Street. The interior will reflect a Moroccan theme with a beautiful polished copper bar as well as a large handmade mosaic on the wall as you enter, which took seven days to create. The bar also features a brick wine rack and more brickwork around the interior. Mosaic will open in the next month or two after all renovations are completed.

## RALEIGH UN-CHAINED!

### Buy Local This Spring!

*From Linda Watson from Raleigh Unchained/ Raleigh Independent Business Alliance, Raleigh's first Buy Local organization*

When you shop or use a service, are you building a relationship with your community or just having a fling with a stranger from another state? Does your money stick around to help Raleigh area schools, roads, police, and parks? Or does it run off to another state or country? The Raleigh Independent Business Alliance has created "Raleigh Unchained", a group of locally owned businesses who are helping to promote the "Buy Local" slogan. "Citizen Unchained" was also created and offers special offers and discounts as incentive to encourage local spending. At a recent event at Quail Ridge Books, Mayor Meeker bought the first Citizen Unchained card. City Councilor Thomas Crowder bought the second.



MARCH 2006

### Raleigh Times Bar Opens

A new upscale bar has opened up at 12 E. Hargett Street between Wilmington and Fayetteville Streets near the Wachovia Tower. As the newest concept from developer / restaurateur Greg Hatem and executive chef Ashley Christensen, the decor of Times Bar pays homage to The Raleigh Times, a newspaper housed in the renovated building for many decades. The full bar offers food from lunchtime until 2am daily. A non-smoking room is available inside.

### Fayetteville St. Art Proposals Raise Some Eyebrows

Some people love it; some people hate it. Either way, people are talking about the art proposals for Fayetteville Street including the multicolored crystal chandelier street lights and the large art garden. The large art area at the end of Fayetteville Street is supposed to include a beacon of light, a water feature, and messages scrolled across overhead wires at night. Although people may critique it before it's built, at least it's privately funded (over \$2 million to be paid by Capitol Broadcasting). It should also be noted that people in Paris hated the Eiffel Tower when it was first built. They said it was "an eyesore."



### Glenwood Avenue Praised in NY Times

The downtown entertainment scene on Glenwood Avenue recently received a great review by travel writer Susan Harb in the New York Times. The article mentioned that what were only rows of empty warehouses a few years ago now houses upscale restaurants, nightclubs, shops, and more. They also did a great section on Harry's Guitars on Glenwood, which has been around for decades. To read the article, visit <http://bit.ly/Harb-on-Glenwood>.

APRIL 2006

### Street Chandeliers Nixed for Downtown

Evidently too many people complained about the proposed art sculptures that were going to be placed on top of streetlight poles on Fayetteville Street. The fixtures would have been made out of glass and would have changed colors depending on the direction you looked at them. The public won't get to see what they would have looked like since they the privately-funded project has been nixed by the city. Evidently, they were just too avant-garde for downtown and they will probably be replaced with some very plain halogen street lamps, which at least should be much less controversial. Who wants downtown to be considered artsy anyway?

### ESS Lounge Debuts in Warehouse District

The long-awaited ESS Lounge and Nightclub opened its doors mid-April. Located on Davie Street across from Nana's Chop House and next to White Collar Crime, ESS is one of the many businesses helping to expand downtown Raleigh nightlife from the already packed Glenwood South area into the Warehouse District a few blocks further south.

MAY 2006

### Downtown Music Events are Back

Summer is here and the downtown music events that people love in Raleigh are back. The Alive After Five events will be held again, but instead

of being downtown near the Fayetteville Street area because of all the construction, they will be held next to Bogart's off of Glenwood Avenue. One new change is in store for the event though: outside coolers will not be allowed, which, to be honest, was part of the old Alive After Five's allure. Also happening soon are the Budweiser Live Events, which are free and will be held at the Moore Square area near Tir Na Nog and City Market. We look forward to attending both of these great events that feature outdoor music in downtown.

### Poole's Diner is Open

In what used to be Vertigo, there is now a cool new restaurant named Poole's Diner, created by chef Asheley Christensen. Located next to King's music hall and across the street from the convention center construction, the restaurant features an old diner atmosphere complete with round bar stools, a tin ceiling plus a good mix of eclectic art. They are also about the only place open late in downtown that serves comfort food.



### Capital Bank Celebrates New Downtown HQ

Capital Bank recently hosted a ribbon-cutting ceremony, celebrating the opening of their new headquarters in downtown Raleigh. Mayor Charles Meeker and Capital Bank President and CEO B. Grant Yarber were on hand at Capital Bank Plaza on Fayetteville Street. "We are excited to join the downtown Raleigh community and contribute to the development and growth of this vibrant city



center,” Yarber said. “We are proud to demonstrate our leadership role in the Triangle with our investment in the community and equally proud to conduct our banking business on the ‘Main Street’ of North Carolina, Fayetteville Street.”

**Gala Celebrates Yates Mill Restoration**

On April 29th, the Miller’s Ball celebrated the presentation of the restored Yates Mill to the public. In addition to its restoration, the mill’s 250th anniversary was also celebrated. Tickets were \$250 per couple (\$1 for every year the mill existed). The mill was built around 1756 and served the community until 1953. The 574-acre park will be open to the public on May 20th with many natural areas and amenities. Historic Yates Mill County Park is located at 4620 Lake Wheeler Road just south of downtown Raleigh.

JUNE 2006

**Yancy’s Returns**

Yancy’s! has announced plans to re-open in Downtown Raleigh. The new location will be on Fayetteville St. on the ground floor of The Hudson condos in the old Hudson Belk department building. Yancy’s! will occupy 10,613 sq ft on both sides of the new Channel 11 studios. The Hudson is a

combination of retail space and will offer a modified version of “room service” to the owners of the condo units. A ten-year lease has been signed and construction has begun with a projected opening of late summer. Yancy’s! will feature the same Cajun, Creole, Southern and Southwestern fare that became an institution in the former City Market location. The addition of a lunch buffet is expected to be well received for those seeking a quick quality meal at a fast food price. Yancy’s! will offer live jazz, blues, and classic R&B seven nights a week. Music, as Yancy puts it, “the way it’s supposed to be.”

AUGUST 2006

**Raleigh Wide Open Celebrates Fayetteville Street’s Re-Opening**

In July, the City of Raleigh and its citizens celebrated the re-opening of downtown’s main thoroughfare, Fayetteville Street, after many months of construction. With an estimated 40-60,000 in attendance, the event was a huge success for the city. Nancy Horman, director of the Downtown Raleigh Alliance, told us, “I loved the diversity of the crowd. Every socio-economic level to every age group showed up. It was great. It really showed how hungry people of Raleigh are for

a community-gathering place and Fayetteville Street is that and will continue to be. Over the course of the next two years while the Convention Center is being built, you’re going to see a lot of new restaurants and new things happening on Fayetteville Street.” Mayor Charles Meeker agreed, “The re-opening of Fayetteville Street was the most successful event to occur in decades in our central city, and really was a historic event. People have continued to come downtown to Fayetteville Street to look and walk around. With all the new construction downtown, the city is building the heart of what will be one of the most successful cities of the 21st century.”



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# 1QUESTIONS

with **Dr. Tashni-Ann Dubroy**

INTERVIEW BY CRASH GREGG | TRANSCRIBED BY TALIA PITTMAN

**Please tell us a little about family life growing up and your school background.** I'm originally from Jamaica, where I lived until I was 18 when I decided it was time to pursue a college education in the U.S. My mom was already living in New York City and I had been there on summer and winter vacations, seeing snow for the first time when I was 17. My parents were middle income earners and both were true entrepreneurs. My mom was a beautician and a caterer and was always exploring her creative side. That is one of the reasons why I tend to exhibit some of those similar skills. After NYC, I attended Shaw University to pursue a Bachelor's in chemistry, then to NC State for grad school and Rutgers for my MBA.

**Where else have you lived and what do you like most about Raleigh?** I've lived through the cold winters of New York City and New Jersey and the extreme heat of Pasadena, Texas. Of all the places I've lived, I love Raleigh the most. I think it's that southern charm I really like about NC, and Raleigh in particular. I enjoy the laid back atmosphere and that I can enjoy almost anything NYC has to offer. Sure, it may not be at the same scale, but I can see Broadway plays here, eat at great restaurants with my family, enjoy fun activities with my daughter, and there are good schools. Plus, I have a great group of Jamaican friends here, so I can still enjoy real Jamaican food any time I'd like.

**What part of your job do you enjoy most?** I like problem solving. I really like casting a vision and being able to achieve it. Some of the things that we're currently doing may not make the news, but we still feel the effects of our changes.

**How has your parents' entrepreneurial spirit guided and shaped your professional career?** I don't know anything else except to be a good businesswoman because that's the language we spoke at home. Everything we did was related to how we were going to make a profit. I always sat in the rooms listening to my parents talk about how to price the food that they would sell at our restaurant, what was happening with the cows on the dairy



farm and if we were going to have a great year in our milk production or not and what the effect would be on the family. My mom was always talking about the customer service part of business and how to make sure customers wanted to come back. I didn't realize it as a child, but I was speaking that business language as I grew up. When I was in high school, I remember going to a plastic factory, which had scrap plastic strips that they would throw away. I asked if I could have the plastic, then took it and made pompoms to sell to my friends. I was voted "Most likely to be a haggler" for my senior superlative. I'll never forget that. My peers recognized the innate entrepreneurial spirit that my parents had passed on to me.

**If not for your current career path, what else might have you ended up doing?** I would love to be chef! Or perhaps a hairstylist where I could change people's looks and contribute to their self-esteem. I think my tendencies lean on the artistic side of things. If you ever came to my home for dinner, you would see the Martha Stewart in me come out. I enjoy creating a ballroom atmosphere. Everything is decorated and the food is presented

in a manner that always stuns people. I tell them I do that so if the food tastes bad, at least it will look good!

**What would be on the plate of your favorite meal?** This will never change: curry chicken! My husband is from Canada and I told him when we first started dating, "If you want to know the key to my heart, it's curry chicken. So you have to learn how to make it." He knows how to make it. I love curried meals. There's something about Jamaican curry that really excites my taste buds. I love it.

**Do you have a favorite movie or television show that you enjoy?** Hands down, "House of Cards." Kevin Spacey is really good. I love the character he plays.

**What activities do you enjoy in your down time?** Lately, it's been the spa, which has become my best friend. I feel as if it's the only place I can go to gain some significant serenity from everything in life. Even in my own home, I still have to cater to the needs of my husband and my daughter and our home.

**Do you have a favorite style of music or a favorite band that you enjoy?** I love reggae and I love classical music as well. I play the piano and my mom is an organist. While I was pregnant, I listened to classical music a lot. My daughter also plays the piano and it's nice to keep that going in the family. Reggae appeals to the soul in me. It's just something about reggae music that is very relaxing and reminds me of my culture. Locally, I love the band Crush!

**Can you tell us something that most people might not know about you?** I'm a great swimmer! I actually competed in high school. Oh, and I don't like scary movies, Halloween, or anything that makes me fearful. I can't even watch Scooby Doo! Someone asked me once if I wanted to go watch "Friday the 13?" and I replied, "No, no, NO thank you!" No scary movies for me. 📺

*Learn more about her professional career, the hair care company she founded while at NC State (Tea & Honey Blends), and her many accolades and awards here: <http://bitly.com/tashni-ann-shaw>*

# Leonardo da Vinci's Codex Leicester

A coup for the NC Museum of Art

BY LINDA KRAMER, ART EDITOR

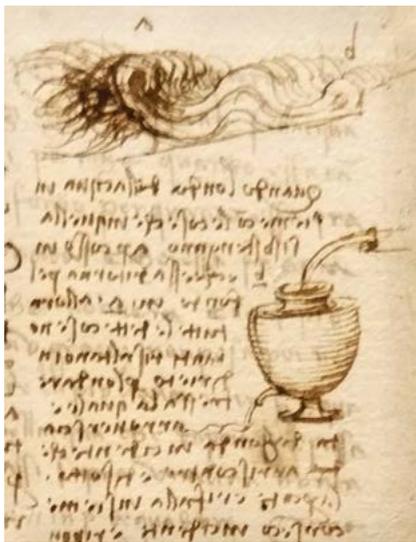
Leonardo da Vinci, known throughout the world as the creator of the paintings of Mona Lisa and The Last Supper, was much, much more than just an artist. For starters, he was also an architect, musician, mathematician, inventor, writer, botanist, cartographer, and geologist. A quintessential Renaissance man. Even though he died nearly five centuries ago, his influence on art and science continues to this day.

Da Vinci, during his lifetime, wrote a remarkable 30 journals. The Codex Leicester, a collection of mostly scientific writings, compiled between 1506 and 1513, is the most famous of all the writings.

The 500-year-old manuscript, handwritten in Italian by da Vinci using his characteristic backward 'mirror writing,' consists of 18 sheets of paper, each folded in half and written on both sides, forming a 72-page document that is supported by numerous drawings and diagrams.

The Codex Leicester has been in various hands through the centuries. After da Vinci's death in 1519 at age 67, the exact whereabouts of the manuscripts were unknown until 1690 when painter Giuseppe Ghezzi found them in Rome stored in trunks belonging to a Milanese sculptor. He purchased them at a minimal cost and owned them until 1717 when they were acquired by Thomas Coke, the first Earl of Leicester. They remained in the Coke family estate for 263 years until 1980 when they were purchased by wealthy industrialist, and art collector, Armand Hammer. While the other manuscripts can be found in various European locations, the Codex Leicester is the only one of the manuscripts remaining in private hands in North America.

Those private hands now belong to Bill Gates, who purchased the Codex in 1994 at Christie's Auction House in NYC for over \$30 million, a record price for any book ever sold. Once a year Gates loans the manuscript for display to different cities. The North Carolina Museum of Art was fortunate to be chosen as this year's recipient. This rare viewing of the Codex is self-contained and security is tight. Gates requires metal detector surveillance plus cameras and writing pens are not allowed. Each page of



the Codex is individually mounted between glass panels designed specifically to address the fragility of the manuscripts and constructed to regulate its exposure to light while maintaining stable temperature and humidity levels.

The manuscript is a reflection of da Vinci's observations and theories on astronomy, the properties of water, rocks, fossils, and air; but the main theme is the study of water and its movement. His observations led to later recommendations about bridge construction and erosion. These amazing insights into da Vinci's mind give life to his ideas and his attempt to understand the world, the links between art and science and the creativity of the scientific process.

An integral part of the exhibit are two computer stations called Codescopes; interactive touch screen displays which allow visitors to both study the drawings and read English translations and explanations of the Codex text. Famous for 'mirror writing'—his backward and encoded method of note-taking—da Vinci's writings can truly best be understood with the aid of the Codescope stations. The only way they could be improved would be if they were online and open to public view.

Every so often an unparalleled mind appears in our midst.

This rare exhibit, for most viewers, will be a once-in-a-lifetime opportunity to peek into the origins of Leonardo da Vinci's genius. Its scope and significance can only be glimpsed and comprehended with our own intellectual limitations. It will have to be enough. And it is. 📖

*This exhibit runs through January 17, 2016 at the North Carolina Museum of Art, East Building, Gallery 2 located at 2110 Blue Ridge Road in Raleigh. [www.ncartmuseum.org](http://www.ncartmuseum.org) / 919.839.6262*

## The Origins of Genius

ONE POSSIBLE "OUT THERE" EXPLANATION

Besides da Vinci's fame as a Renaissance artist, he was the father of mechanical and scientific inventions that were centuries ahead of their time. His air screw design for vertical flight became today's helicopter. His aircraft technology came 400 years before the Wright brothers. A fully functional mechanical robot of a lion, a gift to King Francis I, was the model for NASA's advanced space robotics program. Da Vinci invented almost all of today's modern weapons, the first underwater breathing apparatus, the air compressor, the parachute, and much more.

One of a few autobiographical notes on his personal life tells of a dark and mysterious cave he discovered in his youth that terrified him. Da Vinci—known for his careful, accurate, and realistic depictions of his observations—revealed in his drawings, non-human images with misshapen faces and elongated heads. It has been suggested in certain circles that the cave was perhaps a time travel portal that allowed da Vinci to view the future and duplicate what he saw in his own time.

According to historical account, da Vinci vanished from 1476 to 1478, at the height of his prominence as an artist. He left no word with friends, colleagues, or family. When he returned two years later, he came back with a new burst of creativity and knowledge. Could there have been an extra-terrestrial connection or abduction? Only Leonardo knows.

In modern times, the same questions have been asked about Albert Einstein, Socrates, Bill Gates, Steve Jobs, Sigmund Freud, Nikola Tesla, and others, all of whom attested to an alien communication that provided them with their extraordinary knowledge. They all experienced altered states of consciousness accessing a realm containing the knowledge of the entire universe.

Can it be that the nature of genius has always been a select few that were chosen as human messengers to accelerate the human race, giving us advanced knowledge and a glimpse into our future? Aliens or not, the genius of da Vinci is truly remarkable and we hope you'll stop by to visit his amazing manuscripts at the North Carolina Museum of Art and decide for yourself.



## Raleigh Beer Garden BY CHRISTY GRIFFITH



The front of Raleigh Beer Garden is deceptively small, and that's saying a lot because the front of Raleigh Beer Garden is pretty big. If you're looking for a place with atmosphere to spare (and then some), this new Glenwood South spot from owners Niall Hanley and Cliff Bleszinski may just be it. Be warned—you may want to make sure your phone is charged if you're going with friends; there's enough square footage to lose someone in there.

When you're not using your phone to figure out which floor your party is on, you may want to download the TapHunter app to see what beers available in real time. You will find this particularly useful since Raleigh Beer Garden is home to the world's largest collection of draft beer, a whopping 378 on tap when Guinness World Records came to visit recently.

like a square meal, come visit RBG on the weekends from 11am to 3pm to enjoy Chef David Ramos' creative and well-executed brunch menu. Are you a fan of pizza for breakfast...even if you've graduated from college to a full-time job? Try the Sunny Side Pizza (\$10). Three sunny-side up eggs lay atop a mélange of bacon, sausage, bell pepper, and cheddar cheese. In my opinion, a warm, runny egg yolk makes everything better, and pizza crust laden with breakfast meat is no exception.

If you would rather channel your inner lumberjack, go for the Breakfast Duo (\$10). You'll get two eggs, two strips of bacon, two sausage patties, two biscuits, and two kinds of home fries (regular and sweet potato). The local sausage stands out on the menu, as is the case with the Sausage Biscuit (\$8). This particular breakfast sandwich looks like your typical egg/meat/cheese deal until you take a bite when the sausage and smoked Gouda do

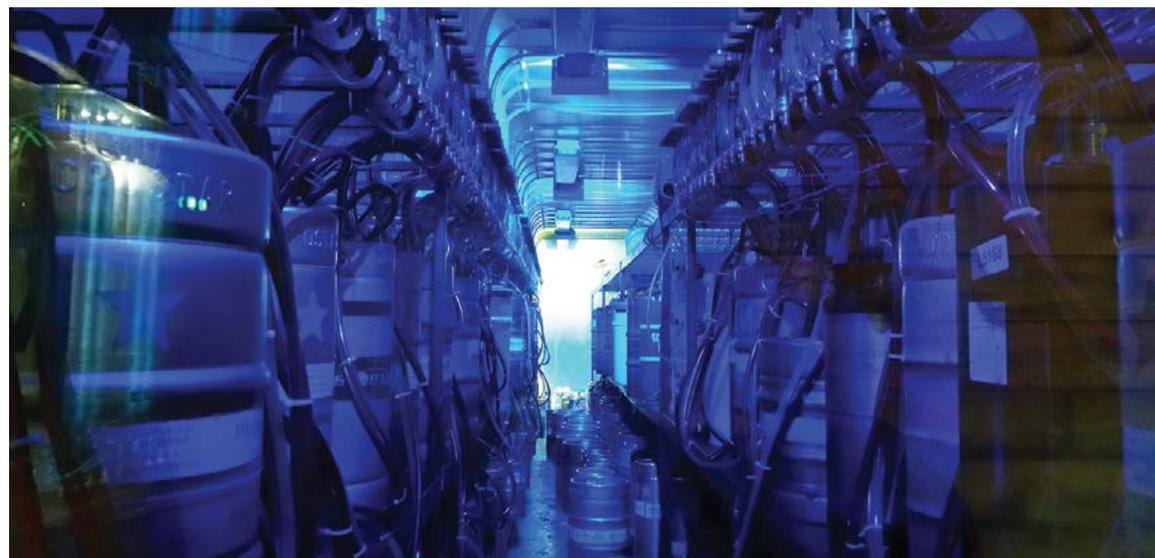


*Co-owner Niall Hanley and Chef David Ramos*

do yourself a favor and get the Biscuits & Gravy (\$8). It may very well be the best sausage gravy I've ever had. Silky. Creamy. No trace of a milky-skin. No globules of whatever gravy globules are made of. Chef Ramos prepares each batch of gravy to order, meaning that he's not ladling vats of congealed sadness onto your plate. Did I mention this also comes with home fries? #TeamCarb.

There are sweet and savory crepes for you to choose between (or get both because look at how much food I've already eaten; I'm not in a position to judge). The Bourbon Crepes (\$5) are filled with bourbon-glazed apples, cinnamon-honey whipped cream, and a bourbon apple glaze that I would unapologetically lap from a saucer. The Garden Breakfast Crepes (\$10) is a fine vegetarian offering for those of you who wanted to stop reading when I was going all googly-eyed over the sausage. The crepes are filled with cheese, scrambled egg, sautéed bell peppers, and a creamed spinach-kale mix. This dish feels healthy enough that after you're done, you won't feel too guilty about ordering the Bourbon Crepes for dessert. Or you could order it first and eat as pre-ssert. Or you could just stop pretending that you're better than the rest of us and order three plates of them because you're your own master and you do what you want.

The Rise and Shine (\$8) is an uncomplicated medley of colorful peppers, home fries, and thick-sliced chorizo sausage that comes topped with a sunny-side up egg. The presentation is artsy and playful while giving a not-so-subtle clue that the



*Rows and rows of kegs behind the second floor taps*

The first floor is home to North Carolina craft beers as well as an extensive liquor bar. Go up one level and you'll find a couple of hundred international beers waiting. One more set of stairs to the roof and you can enjoy some nice sessionable selections. If you come here and leave thirsty, you're just doing something wrong.

If you think beer, bacon, and biscuits sounds

magical things in your mouth. The Bacon Biscuit (\$8) swaps the sausage for bacon and the gouda for cheddar, and it's still a solid choice, but I gotta say I'm #TeamSausage, which is surprising if you knew how many times people send me unsolicited photos of bacon. Both biscuits come with your choice of regular or sweet potato home fries.

As long as I'm going on about Chef's sausage,

dish is going to taste greater than the sum of its parts. Perhaps the best thing on the brunch menu is the Garden Grits (\$9), which commands attention as soon as it arrives in front of you: a grit and goat cheese cake is hiding under slices of prosciutto and avocado and, of course, a sunny-side up egg. Bright peppers are scattered about, providing a sweet crunch that counters the richness of everything else on the plate. These grits aren't humble but they don't have to be because they already know they are fabulous. These grits want to snap sassily in your face in a Z-formation. This is not only a dish for people who love grits, but for people who *think* they don't like grits. Because they haven't had these grits yet.

If you're not coming to RBG for the weekend brunch, you'll find typical bar food options mixed in with some decidedly-not-bar-food items offerings.



*The Rise and Shine, one of the new brunch offerings*

The Cheese & Charcuterie (\$22) feeds at least two people generously as a meal, with large offerings of bleu, fontina, brie, and the best goat cheese you'll ever put in your mouth; Chef Ramos adds bright herbs from the rooftop garden into the local chevre and the result is phenomenal. Prosciutto, capicola, and chorizo accompany the fromage (and you'll definitely be calling it "fromage" when you see the impressive presentation) along with approximately one hundred accoutrements (maybe ten), the fried capers and candied pecans being the most memorable. The platter is served with large pieces of homemade crackers, but don't expect said crackers to be something you'll eat with cheese on top—these are extra-crunchy and are perfect for slow nibbling instead of mindless inhaling while you enjoy a nice craft beer or cocktail.

This is about as upscale as you're going to get for "bar food," you fancy pants, you.

The Roasted Pork Sandwich (\$10) comes piled high with pulled pork, slaw, Dijon aioli, Swiss, and bread and butter pickles. It's plenty to fill you up, although this should be reserved for those of you who enjoy adding liquid smoke to your meat—it's quite smoky and you probably will have a hard time tasting anything but the pork. The Chicken Salad Sandwich (\$9) features tender chunks of roasted meat and celery on toasted bread, not overly mayonnaised. My favorite by far though, would be the Beer Garden Burger (\$10). (Sorry, vegetarians...this is not a GardenBurger!) The patty is juicy (get extra napkins) and comes topped with a killer onion-bacon marmalade, cheddar, lettuce, tomato, >>>



*The Cheese & Charcuterie plate*

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and a secret sauce. All sandwiches are served with fries to help soak up whatever beer (and however much beer) you decide to pair with your meal.

Beer and wings go together like peanut butter and jelly, and the Chili-Garlic Glazed Chicken Wings (\$10) will satisfy the classic bar food craving. Don't worry about the exotic-sounding name; these wings taste like your normal Buffalo wings and come served with the required carrots, celery, and blue cheese dressing. An even better option to pair with your beverage would be the Beer-Battered Pretzels (\$6/one, \$10/two). Each soft pretzel is the size of your face and comes out smelling like the State Fair. The batter is fried to a crisp shell to bite through before you get to a soft, chewy pretzel inside. The textures are amazing together, and I can't imagine a more perfect pairing than the spicy whole-grain mustard

or the cheese fondue sauces to partner with the pretzels.

Vegetarians and carnivores alike would enjoy the Heirloom Tomato/Buffalo Mozzarella Crostini (\$7). The addition of basil, balsamic, and extra-virgin olive oil are delicious. For a meatless meal, it would pair well with the light Arugula & Spinach Salad (\$9), which comes adorned with shaved pears, dried cherries, and candied pecans. (Meat-eaters can add chicken for \$3.) You herbivores can order a cheese pizza while the rest of us tackle the Pancetta & Honey-Glazed Pear Pizza (\$10). The crust is thin, the base is garlicky, and the whole thing isn't too heavy so you won't end up in a pizza-coma. Plus, the arugula on top means you're basically eating a salad.

Finish things off with a delectable slice of Cheesecake (\$5) while you soak up the incredible ambience...or beer. Definitely soak up some beer. 🍷



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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](http://www.spcawake.org/longtimers) or call 919.772.2326. 🐾Photos courtesy InBetween the Blinks Photography



**Louise** is a one-year-old spayed female American Staffordshire terrier mix. She is one of the SPCA's most kind-hearted pit bulls. Louise is currently living in a foster home where she is learning all her doggy manners plus some pretty cool party tricks. Louise is very much into high fashion as you can tell by the accoutrements that adorn her collar. She is black and white and she appreciates how bright colors really bring out her eyes. Louise gets along with other dogs, but we always recommend you bring your dogs to the SPCA to do a "meet and greet" prior to bringing a new adopted family member home. She is crate-trained and house-trained (who can argue with that?). If you're interested in meeting Louise, please call the SPCA at 919.772.2326 to schedule a time for her foster parents to bring her in for a visit at the SPCA Adoption Center. Learn more about her at [www.spcawake.org/adopt](http://www.spcawake.org/adopt).

**Vivian** is a one-year-old spayed female buff & white domestic shorthaired kitten. She is one of the most playful cats in the SPCA. She is the first one to greet you at the door in the mornings. Vivian craves human attention and human affection. This little girl is a charmer and will be her new owner's personal assistant and secret admirer. She is also very chatty, which brings out a whole new set of personality traits! Vivian isn't one of those cats who will just sleep all day and hide in dark corners, oh no, she wants to be the life of the party. She is a little socialite and is ready to start her life with just the right family. Looking for someone to spend the holidays with? So is Vivian! Visit her today at the SPCA Adoption Center. Visit [www.spcawake.org/adopt](http://www.spcawake.org/adopt) for more information on the adoption process and to read more about this little girl. (Photo courtesy of McCormick & Moore Photography)



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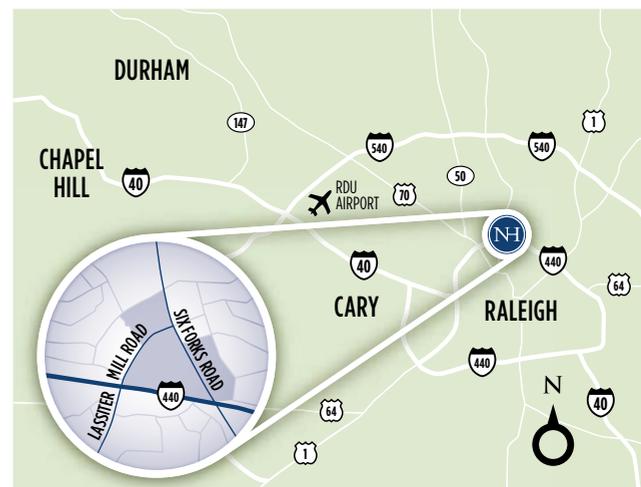
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NORTH HILLS



# POP-UP FEVER!

Flight pop-up shop fuels a new fund to promote creativity in downtown Raleigh

There's a colorful new store at 17 E. Martin Street in Raleigh—but it won't last long. Flight, a pop-up shop that will be open through the end of December, is a collaboration between two popular downtown Raleigh retail stores, Deco Raleigh and Edge of Urge. The pop-up store features a curated collection of gift items, most of which can't be found anywhere else in Raleigh.

But there's more to this pop-up than shopping and holiday gift giving. Flight will be supporting a non-profit fund with the same name. Ten percent of all sales will fuel the Flight Fund, a citizen-organized fund to propel creative urban projects like murals, art installations, street performances, and other creative endeavors.

**Activating vacant space** The idea for the pop-up shop started with Bill King of the Downtown Raleigh Alliance, who knew that the storefront at East Martin Street would be vacant for at least a year. He approached Deco owner Pam Blondin, and in a matter of weeks the concept took shape, quite literally.

King says, "The Flight pop-up is important to downtown beyond just adding another store to our retail mix. This pop-up can demonstrate to building owners, who own vacant or under-utilized storefronts in downtown, that we have a community capable of creative and beneficial collaborations that can take place in their buildings and add value to downtown. Furthermore, pop-ups like Flight can serve as incubators for local retailers looking to test the market or try out new products. Innovation and creativity are what Raleigh is all about and this pop-up is a testament to that."



Flight co-founders Jessie Williams and Pam Blondin

Blondin assembled a team that includes Edge of Urge owner Jessie Williams, yellowDog : Creative owner Julie Schmidt, New Raleigh founder Jedidiah Gant, and the staff of Deco Raleigh. Together they conceived a shopping experience that will contribute to the vibrancy of downtown Raleigh on multiple levels, even if only for a short time.

"We feel like the pop-up shop is almost like a walk-in Kickstarter for the Flight Fund," says Williams. "The products are unique, colorful, and almost universally appealing."



"At the same time," adds Blondin, "we are activating an empty storefront in downtown Raleigh, adding color and a sense of excitement to a popular corner of downtown. The shop itself aligns with the spirit of the Flight Fund while, at the same time, seeding the fund itself."

The store is stocked with many items ranging from books to t-shirts to art from several local artists and makers. The décor is equally unique; cardboard boxes form the bulk of the furnishings, and colorful string sculptures punctuate the walls and windows. Most of the displays themselves will be recycled when the store closes.

**Encouraging urban creativity** The idea for the Flight Fund was born over coffee during a meeting between Blondin and Gant, founding editor of the now-defunct New Raleigh website (although it's still quite prolific on Twitter). Gant launched The Raleigh Murals Project last year, and Blondin was the force behind the *raleigh [ ] space* parklet at Salisbury and Hargett Streets. The two bonded over a mutual passion for supporting public art and creativity, but they also shared concern about the challenges to artists interested in creating public art.

With a nod to North Carolina's history as the birthplace of flight, the Flight Fund's logo is a paper airplane. The mission is to honor and support risk-takers by helping creative ideas take off and soar. "Sometimes great ideas are hindered by regulations or expenses that make artists just give up," says Gant. "We'd like to help remove those roadblocks for creative people who want to contribute color and a sense of identity to Raleigh."

The fund came to life with the help of the Visual Art Exchange, which is acting as a fiscal sponsor.

The mission of the VAE is perfectly aligned with the Flight Fund: VAE is the place for artists to get their start, launch new ideas and advance their careers. Donations to both are tax deductible.

In addition to the store's contribution, the Flight Fund is supported by private donations (info at [www.flightraleigh.org](http://www.flightraleigh.org)). Beginning in January 2016, the fund will accept applications for grants up to \$1000. Guidelines are fairly loose at this point: the only real restrictions are that projects will need to be visible to the public and located in Raleigh. "We want to keep the guidelines somewhat open-ended to encourage a variety of applicants and projects," says Blondin. "We know that there is a lot of creativity in Raleigh and we don't want to limit it—we want to nurture it."

Flight will be open seven days a week until the end of December. You can find more information about the fund and the pop-up at [FlightRaleigh.org](http://FlightRaleigh.org).



## Flight Pop-Up

17 E. Martin Street, Raleigh  
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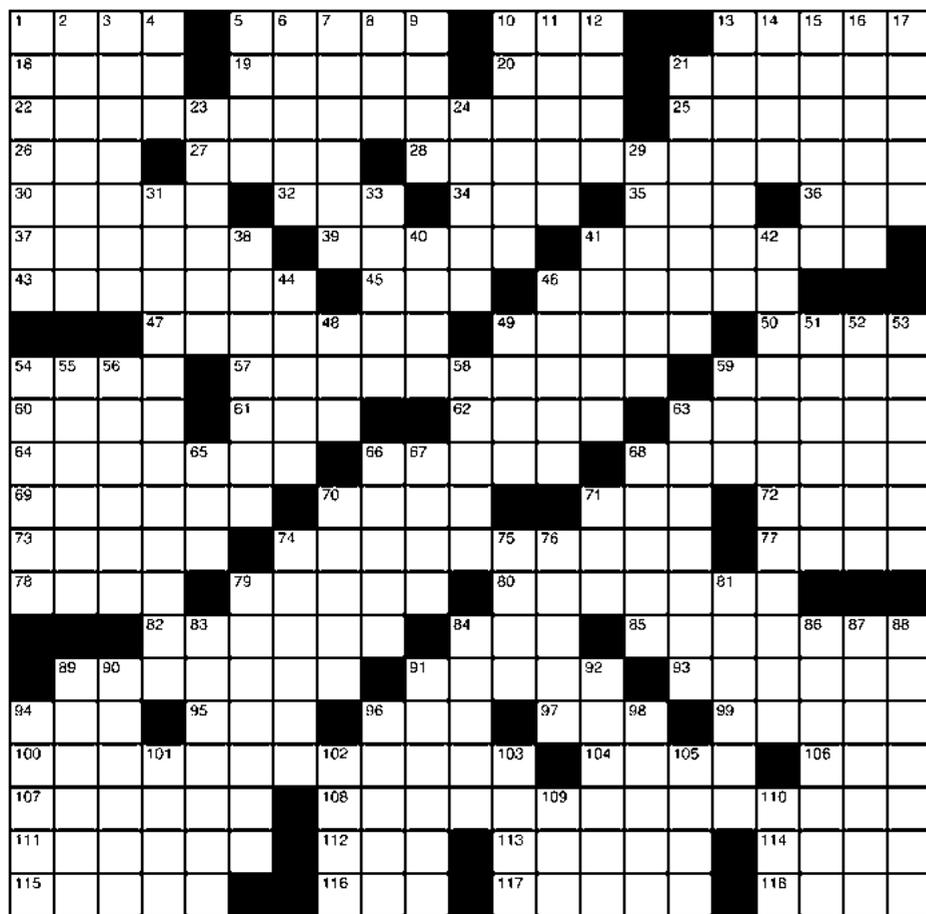
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**"LA-LA-LAND"**

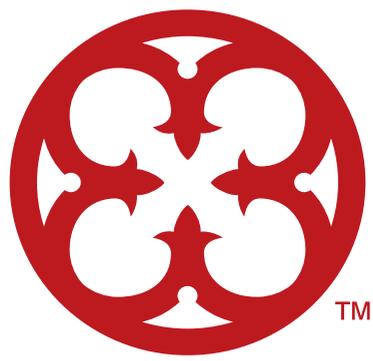
**ACROSS**

- 1 Dance with a queen
- 5 Facebook tally
- 10 Bug
- 13 Conductor's setting
- 18 Texter's guffaw
- 19 The Little Mermaid
- 20 Catching-on cry
- 21 Survived the test
- 22 Cocktail made with Southern Comfort
- 25 Rat, for one
- 26 Plural French pronoun
- 27 Mets' rival
- 28 Starbucks order
- 30 Origins
- 32 Common Market inits.
- 34 From, in German names
- 35 Texter's "Beats me"
- 36 \_\_\_ student
- 37 How some flowers are planted
- 39 Kate, before being "tamed"
- 41 Joined in a film lab
- 43 Eponymous band location
- 45 Geologic time unit
- 46 22-year-old golf phenom Jordan who won the Masters, U.S. Open and FedExCup in 2015
- 47 Syrup source
- 49 Disreputable
- 50 12-member oil gp.
- 54 Eighth-century year
- 57 Windows material
- 59 Italy's La \_\_\_
- 60 Like some hygiene
- 61 Prince \_\_\_ Khan
- 62 Chicago mayor Emanuel
- 63 Reproductive units
- 64 Like an ill-equipped rowboat
- 66 Wranglers, e.g.
- 68 Sub compartment
- 69 King who succeeds his father, say
- 70 Of the highest quality
- 71 Old televangelist org.
- 72 Old, to Oskar
- 73 Takes it easy
- 74 With "The," 2002 Steven Pinker best-seller subtitled "The Modern Denial of Human Nature"
- 77 School barometer
- 78 Ltr.-bottom letters
- 79 \_\_\_ cum laude
- 80 Cough drop
- 82 "The Joy Luck Club" author
- 84 Dog days mo.
- 85 Cut back on food intake
- 89 How food may be salted
- 91 Threaded hardware
- 93 "... baked \_\_\_"
- 94 Passel
- 95 GPS offering
- 96 School attendance drop-off cause
- 97 \_\_\_ Miguel, largest of the Azores
- 99 Balearic island
- 100 Security measure
- 104 Machu Picchu dweller
- 106 Film lover's collectible
- 107 Web browser?
- 108 Modifying words
- 111 Nuts in some ice cream
- 112 Fair-hiring initials
- 113 Gradually gather
- 114 Anesthetize
- 115 "Later!"

**DOWN**

- 1 Grassland
- 2 Deodorant options
- 3 In some respects
- 4 Diamond org.
- 5 Dalai \_\_\_
- 6 Steamed
- 7 X's in some letters
- 8 Slender fish
- 9 Pole or Croat
- 10 Irritated response to "Aren't you awake yet?"
- 11 Bonn's river, in Bonn
- 12 Marx not seen in films
- 13 Mechanic's set
- 14 "Ring Cycle" goddess
- 15 Tryster's request
- 16 Gave up the ball
- 17 Chose, with "for"
- 21 Basketball Hall of Famer who was inducted while a U.S. senator
- 23 Comeback
- 24 Expert
- 29 Fatty compounds
- 31 Steinbeck novel set in Monterey
- 33 Look the wrong way, maybe
- 38 Look beyond
- 40 Leeway metaphor
- 41 Muscle malady
- 42 Dog once shunned because it wasn't black
- 44 Blinking and sweating, in poker
- 46 Persian sovereigns
- 48 For instance
- 49 Offended smack
- 51 \_\_\_ officer
- 52 Chooses
- 53 Vampire's bed?
- 54 Idle drawing
- 55 Drawing stick
- 56 Envelope-to-the-forehead TV persona
- 58 \_\_\_ salad
- 59 It starts in Mar.
- 63 Sailing component?
- 65 Superman's symbol
- 66 Big name in fabric stores
- 67 Sicilian resort
- 68 Attending an after-noon social
- 70 Pond plants
- 71 Guerra's opposite
- 74 One swinging in a box
- 75 Derogatory remark
- 76 Theater sections
- 79 "Goodness me!"
- 81 Friendly
- 83 1963 hit on the flip side of "Candy Girl"
- 84 Integra maker
- 86 Gastronome
- 87 Judges
- 88 What landlubbers lack
- 89 Piece on top
- 90 How chop suey may be served
- 91 Race with gates
- 92 Relinquishing of rights
- 94 Cookbook amts.
- 96 Speedy
- 98 Oscar winner at age 10
- 101 Down Under howdy
- 102 Vicinity
- 103 Monthly budget amt.
- 105 Harlem sch.
- 109 Dockworker's org.
- 110 Stick in

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DAYS



Tour Raleigh's  
2015 living history.



Featuring the completed fire-restored Thompson-Anderson-Allen House ca. 1851

Be sure to visit the Oakwood Gift Shop at The Tucker House during the tour.

*Tour inside a dozen private homes in the Oakwood Historic District decorated for the Holidays.*

Buy your tickets NOW!



Scan this QR Code  
with your smartphone.

## Tickets on sale NOW!

\$25 in advance · \$30 at the door

Group rates available online · Advance sales end Thursday, December 10th

**HistoricOakwood.org**

or [HistoricOakwood.eventbrite.com](http://HistoricOakwood.eventbrite.com)

**ON TOUR DAYS**

tickets may purchased  
online or at

**The Tucker House**  
418 N. Person Street

**NO FEE**  
for online  
purchases!

Advance rate tickets are also available at The Rusty Bucket, Garner Chiropractic Center, Bailey's Fine Jewelry, Deco Raleigh, Edible Art Bakery, Fallon's Flowers, Logan Trading Company, Quail Ridge Books & Music, Raleigh City Museum, Side Street Restaurant, DT&CO., and Yellow Dog Bread Co. - **All advanced rate ticket sales end Thursday, December 10th.**

Tour held rain or shine. Number of tour properties subject to change without notice. Tickets are not refundable nor tax deductible.

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