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# Tying the Knot in Downtown



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- 4 Tying the Knot in Downtown
- 8 Tour D'Coop
- 10 Get Crafty!
- 11 From the Publisher
- 13 Triangle Dining – Juju Asian Tapas & Bar
- 16 Public Art – The Gregg Tree Project
- 18 Something's Rotten in the State of Denmark – Hamlet
- 19 Around Town – Photos
- 20 Local Craft – Raleigh Rum Company
- 21 From the Publisher
- 23 Crossword Puzzle

**ON THE COVER:** Karla Anderson of K-List Events organized this awesome photo shoot, utilizing all local shops and businesses. Photographed by Nieto Photography, the shoot took them all over downtown Raleigh from the austere grounds of the NC State Capital to cobblestone streets of City Market and everything in between.

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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



**Toddy** has been at the SPCA for more than a year and is eagerly waiting for his new family. He insists that you can't go wrong with a cat like him. He is a three-year-old demure gentleman, yet a cuddly lap cat. He's curious, yet independent, playful, yet laidback! What more could you want? I am on a special diet to keep me happy and healthy so be sure to speak with an adoption counselor for details. My adoption fee is only \$45.00. (Photo by McCormick and Moore Photography)



**Maybell** has been waiting for a home for a few months at the SPCA of Wake County. This sweet one-year-old terrier mix is quite the loving and cuddly gal. She is deaf, but that doesn't slow her down! She also knows basic commands using hand signals. She is a big fan of dog cookies and treats, which help her learn new tricks. Maybell is big fan of other dogs, so if you have doggy siblings bring them in for a meet and greet. I am fully grown at around 60 lbs. My adoption fee is only \$95.00.



On the NC State Capitol grounds.

# Tying the Knot in Downtown

BY CRASH S. GREGG AND ELIZABETH SHUGG

Planning a wedding in downtown Raleigh or any dense urban location takes some thought but can be a very exciting place to tie the knot. Where else can you say “I do” amid a science museum filled with dinosaur bones or under the colorful light of an antique stained glass window? Want to walk hand-in-hand through a tree-filled museum rainforest or down the same aisle that brides have walked for 130 years? Dance on the top floor of a glass-walled building or under the glimmer of a crystal chandelier? Downtown is your answer.

For many couples that already live in downtown, there’s no better destination for hosting a wedding. The accommodations range from historic halls to museums and everything in between. “Downtown Raleigh is the center of pretty much everything we do,” says Lisa Hedges, who will marry John Ovarte in downtown’s historic City Market later this fall. “We both live and work downtown during the day and if we go out in the evenings, it’s in downtown. We enjoy being able to walk from home to restaurants, museums, art galleries, and of course, nightlife. After we had a day or so to revel in the excitement of our engagement, it was time to start planning,” Lisa says. “If you can nail down your location

in the first couple of months, that’s a great start.”

## History Abounds

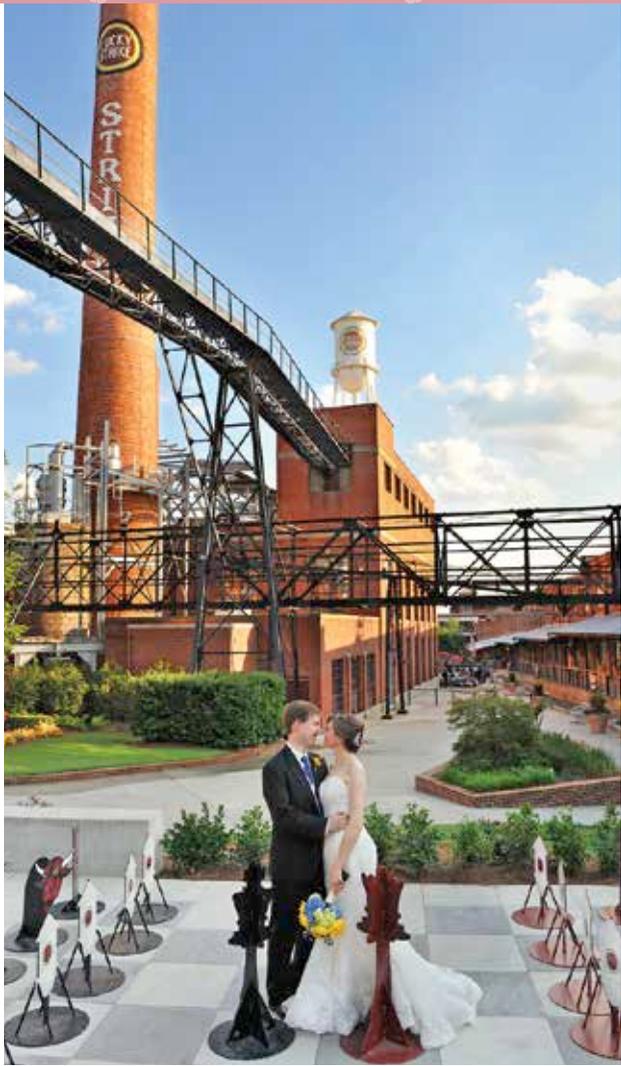
Lisa and John will host their reception at the event-ready All Saints Chapel ([www.allsaints1875.com](http://www.allsaints1875.com)) located at 100 East Street, just four blocks from the center of downtown Raleigh. Empire Properties and Greg Hatem graciously saved this historic downtown wedding venue from demolition in 2006 when no one else would take it, moving the building from the corner

of Hillsborough and McDowell Streets a few blocks (and many expensive hurdles) to its current location near historic Oakwood. Founded in 1875 by Reverend Edward Rich as the Church of the Good Shepherd, All Saints Chapel served as an alternative to the only other Episcopal church in Raleigh, which observed the practice of selling pews to members of its congregation. All Saints Chapel offers an intimate, historic setting for wedding ceremonies and receptions with a beautiful interior, full basement, and convenient nearby parking. “All Saints Chapel has an open floor plan and 18-foot ceilings,” says Mollyann Russell, event coordinator for All Saints Chapel. “The interior space is highlighted by five clerestory windows, large stained glass windows above the altar and balcony, and stunning woodwork.”

One of the newest event venues in downtown is The Stockroom at 230, also owned Empire Properties. It’s a “classic chic, downtown unique,” as they term it. “We think this perfectly describes our venue located on the 2nd floor of a building on Raleigh’s bustling Fayetteville Street. The space has floor-to-ceiling exposed brick walls complimented by hardwood floors and high lattice ceilings, which creates an open, relaxed vibe,” says



At the Highgrove Estate in Fuquay Varina



NANCY THOMAS PHOTOGRAPHY

At the American Tobacco Campus (near Bay 7).  
Photo by Nancy Thomas Photography

Mollyann. The Glass Box is also in Empire's arsenal of event spaces and provides a touch of modern luxury on the 5th floor above The Stockroom. The bright and chic suite is bathed in natural light from floor to ceiling windows, offering amazing views and a private outdoor balcony.

Just a few blocks away, another historic location is Haywood Hall ([www.haywoodhall.org](http://www.haywoodhall.org)), built in 1799. Haywood Hall was named after the Council of State, John Haywood—who was required to live in the capital city—and is the oldest house within Raleigh's original city limits to remain on its original foundation. John's wife, Eliza, maintained beautiful gardens filled with roses, hydrangeas, azaleas, lilies, peonies, daisies and other flower varieties that still encircle the property. With such an esteemed history and beautifully maintained garden, it's easy to understand why Haywood Hall books up so quickly.

Wants something grand but don't want to deal with the busy surroundings of downtown? Look no further than The Glenwood Club ([www.glenwoodclub.com](http://www.glenwoodclub.com)), conveniently located off I-40 and the Beltline. Managed by the owners of Irregardless Café, Arthur and Anya Gordon, the Glenwood Club offers a large ballroom with state of the art AV equipment that can be transformed into a wedding reception with customized, themed decor. A variety of elegant smaller rooms are available for more intimate gatherings, including a

bride and groom's suite, and game room. "The outdoor ceremony amphitheater in the wooded area behind the club is a magical location for wedding ceremonies," says Arthur. "And our healthy and delicious farm to table cuisine is provided by Irregardless Café."

The unique and beautiful Market Hall ([www.historicmarkethall.com](http://www.historicmarkethall.com)) has undergone several renovations and reinventions over the last 100 years, with recent new renovations and upgrades. Host to weddings, live performances, intimate gatherings, and community events, the historic and elegant 5,900 sf Market Hall can accommodate 450 guests and thanks to its architectural design, the Spanish tiled-roof building has a completely open floor plan with no inside obstructions or walls. Market Hall can be found in the midst of the cobblestone streets of City Market and once was home to Raleigh's first farmers market, opening in 1914.

Durham is home with historic properties as well, but none as renovated, gorgeous, and ready for wedding events as Bay 7 in the American Tobacco Campus. Formerly a tobacco warehouse, Bay 7 ([www.americantobaccocampus.com/about/14/bay-7](http://www.americantobaccocampus.com/about/14/bay-7)) hosts 10,000 square feet of flexible rental space for weddings, parties, and conferences, and is managed and catered by the folks at the legendary Angus Barn. Centuries-old brick and wood floors and walls, along with panoramic windows and a wrap-around balcony make Bay 7 an unforgettable space. Accommodating up to 400 people, then >>>

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By the Sheraton on Fayetteville Street.

NANCY THOMAS PHOTOGRAPHY



On the cobblestone streets of City Market.

NICO PHOTOGRAPHY

### Do You Take This Museum to Be Your Reception Venue? We Do.

Just as many downtown couples flavor their wedding day with local history and food, others opt for the cultural variety only a museum can offer. The North Carolina Museum of Natural Sciences ([www.naturalsciences.org](http://www.naturalsciences.org)) at 11 W. Jones Street accommodates seven nature-inspired exhibits — each with an overlook. Sample hors d'oeuvres by a two-story waterfall, enjoy a cocktail out on the wraparound terrace, admire the glass dome with two tiers of lighting, stroll through a forest, visit live animals and study the world's only complete Acrocanthosaurus dinosaur skeleton. No other wedding reception venue in the entire Triangle area offers so many options in one location. Guests can overlook the forest, have cocktail tables placed right next to the waterfall overlook, dance next to dinosaurs that are millions of years old, and can

expand their reception to the lovely outdoors with the outdoor terrace that wraps around the building. Many couples choose to host progressive receptions at the museum, which move from floor to floor. Couples can incorporate exhibits and education programs into their reception to provide a diverse mix of entertainment. The museum also provides an ideal setting for rehearsal dinners and bridesmaid's luncheons.

Just a few blocks away, Marbles Kids Museum ([www.marbleskidsmuseum.org](http://www.marbleskidsmuseum.org)) at 201 E. Hargett Street, also rents out a diverse selection of wedding ceremony and reception space. "We've seen an increase in the number of not just receptions, but also ceremonies people are planning here," says Katy Hipp Burgwyn, director of marketing for Marbles Kids Museum. "We have so many different kinds of spaces on our campus, couples can do almost anything they want. Our event staff handles everything." Bands and DJs can set up just about anywhere at Marbles. The IMAX Theater is also available for couples to rent. Imagine relaxing "Under the Sea 3D" after a few hours of dancing to the live band just outside in Venture Hall. Now, that's something different.

### Will You Be Sophisticated? We Will.

Couples searching for grand staircases, stunning crystal chandeliers and superior service have plenty of choices right along Fayetteville Street. The refined, polished Capital City Club ([www.capitalraleigh.com](http://www.capitalraleigh.com)) on the lofty 28th and 29th floors of the Wachovia Building on Fayetteville Street offers wedding parties a breathtaking panorama of the Raleigh's ever-expanding skyline.

venue's urban chic design includes a full kitchen, a large array of menu options and style of service from cocktail parties to plated sit-down dinners, and a 12'x16' stage for entertainment.



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Beautifully decorated dining rooms and their award-winning chef and his team of culinary experts ensure a memorable fine dining experience while the club's staff manages every detail of the reception. Couples can embellish their event with ice carvings and floral centerpieces, and guests have convenient access to a public parking garage across the street. The City Club is perfect for receptions or rehearsal dinners, and accommodates up to 500 people. Guests can take advantage of the building's valet service, take the trolley, or hop on a rickshaw to return to their hotel when the festivities are over.

The Sheraton Capital Center ([www.starwoodhotels.com](http://www.starwoodhotels.com)) at 421 South Salisbury Street in downtown Raleigh offers several wedding reception packages and menus to choose from. Elegant dining spaces, well appointed guest rooms and convenient access to the heart of downtown Raleigh makes this popular hotel an even more popular wedding reception venue.

The Raleigh Marriott City Center ([www.marriott.com/hotels/travel/rdumc-raleigh-marriott-city-center](http://www.marriott.com/hotels/travel/rdumc-raleigh-marriott-city-center)), also on Fayetteville Street, connects to the new convention center, which is right in the center of everything. The hotel's grand ballroom accommodates up to 1,000 guests and couples can add signature ceremony enhancements — from backdrops with white draping to customized monogram lighting. Outdoor ceremony venues are also available. Catering options range from dramatic buffets to elegant multi-course meals, and certified wedding planners are available to help couples plan and execute every detail of their ceremony and/or



*Just Married on the Raleigh Trolley in downtown Raleigh*

reception. Cherry dance floors, specialty linens, customized place cards, and an extravagant honeymoon suite equipped with champagne, chocolate covered strawberries and breakfast in bed are just a few of the amenities Marriott offers brides and grooms to ensure a memorable wedding experience.

Our last bit of advice to couples-to-be? Focus on the most important details first, and then simplify the rest. It can make a seemingly overwhelming task an enjoyable experience that may be just as memorable as the wedding itself. Best of luck and congratulations to all our readers tying the knot!

*We'd like to thank all those involved in the patriotic wedding photo shoot, especially Karla Anderson of K-List Events and Décor who put the shoot together and Nieto for the photography: K-List Events & Décor ([www.k-listevents.com](http://www.k-listevents.com)) and Nieto Photography ([www.nietophotography.com](http://www.nietophotography.com)),*

*Wink Makeup, Moon & Lola, Confectionate Cakes, Classic*



*With Sir Walter Raleigh by the Raleigh Convention Center. Photo by Nieto Photography*

*Party Rentals, American Party Rentals, All American Food Truck, Ken Reid, Petit Paws, The Picture Station, Mastermind Productions. And of course the photo shoot models: Camellia Jade, Sree Sarkar, Emma Zwahr (and his mother Kristen), Kayla Smith, Sarah Boonstra (and her mother Christina), Charles Spivey, Yamin Avitan, Eric Wilson, Michael Maley, Justin Fernandez (and his mother Tatiana),*

*Sophia Roden (and her mother Janay), and Janelle Jones (and her mother Amanda). Nice job everyone! 📸*

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# TOUR D'COOP

## Making A Difference One Coop At A Time

BY MAGGIE BROWN

I love our girls. We have six of them: Henrietta, Matilda, Bella and Ella, Althea, and Betsy. Though we suspect Betsy may be a male.

I'm talking about my flock of hens (and potential rooster), of course. We got them on Easter weekend, as people do, when you have a million reasons not to get them, but you can't resist the allure of a sweet fuzzy chick cupped in your hand and the prospect of fresh eggs down the line.

Here we are a few months later, and those fluffy chicks grew faster than the weeds in my backyard into pullet hens. Pullet hens – hens younger than a year old – look almost full-grown, and will start producing eggs at around six months of age, so sometime in the late fall for us. I can't wait to make my first fresh egg omelet.

My husband and I aren't farmers. We aren't hipsters, and we don't fall into any of the stereotypes you might think of when you think about people who keep chickens. Backyard or urban chickens have become more common over the past decade, and for good



*Amelia the pot-bellied pig, enjoying her bath.*

reason. You can't eat any more local or sustainable than eggs straight from your yard, and many sources say they are more nutritious and tastier than ones from the grocery store. It's also an excellent way to teach children about animals and nutrition, and to get them outside away from electronic screens. And hens can provide excellent fertilizer and pest control for your garden.

I recently went on the Tour D'Coop in Raleigh, an event where you can scope out other people's chicken coops and learn the ins and outs of urban chicken keeping. (Triangle Downtowner Magazine was a Patron Sponsor, along with Wake Med, Gregory Pool, Raleigh Screen

Print, Fifth Third Bank, the Urban Chicken. BCBSNC was a Presenting Sponsor with Whole Foods Market, NC State Veterinary Hospital, and others.) It was a fun event; the best part being that proceeds benefit Urban Ministries of Wake County. Through tour sponsorships, ticket sales, and donations, Tour D'Coop raised more than \$26,000



Bev Norwood, one of the Tour d'Coop founders



Local entrepreneur and chicken advocate Justin Miller with one of his backyard hens.

for Urban Ministries. The money from the tour will provide nutritious food for the hungry, medicine, and healthcare for the uninsured, and a pathway home for homeless women. Please take a look at the Urban Ministries' website at the end of this article to find out more about the good work they do in the community.

The event started more than a decade ago in Raleigh's Five Points neighborhood. Neighbors Bev Norwood and Bob and Judy Davis came up with the idea to teach people about raising urban chickens. That first year they had five coops on the tour, and according to Bev, they were "flabbergasted" by the amount of interest it got, "We expected maybe a few dozen people, but hundreds came."

Since then, it has grown to an annual event that has generated income for Urban Ministries to help with their good work, and annually leads flocks (sorry, I couldn't help myself) of people to raise chickens of their own. More than 1,000 people went on the tour this year.

There were 21 stops along the tour, and my husband and I checked out a few whose descriptions were especially appealing. Our first stop was at a beautiful Five Points home, complete with gardens, beehives, and 12 hens. The owners, Christian and Connie, were part of the original tour and have had chickens for 11 years.

On another stop, we met Amelia, the pot-bellied rescue pig, as she enjoyed a refreshing bath in a kiddie pool. This stop also had beehives, gardens, 10 hens, and a rooster, and a Myotonic ("fainting") goat.

The pot-bellied pig's owner, Heather, said they started raising chickens when her 6-year-old son was an infant. A vegetarian and obvious animal-lover, she said, "I wanted to show him that this is what animals do for you, and to help him learn a healthy respect for animals." She also said having so much to do outdoors has minimized her son's screen time.

Another coop owner, Justin, talked about how each of his hens "has a unique personality." When I asked him who his favorite hen was, he glanced at the coop so as to make sure none of the hens were listening, and told me it was a tie between Yolanda and Victoria. For the record, my favorite hen in our flock is Matilda (or Tildy, as we call her).

Justin's hens get 6-8 pounds of fresh Raleigh Farmers Market fruits and veggies every week to nibble on, but their favorite snacks are raisins and watermelon. In return they each give him about one egg per day. He likened a fresh egg from one of his hens to "drinking from a just-opened soda versus one that has been sitting out for a few hours." In other words, fresh. "There's really nothing like it," he added.

I'm not trying to sell you on the idea of raising chickens – there is definitely cost, time, lots of poop, and daily maintenance involved, and you'll want to approach the decision the same way you'd think about adding a new pet (or six) to your household.

But if you're thinking about it, do your research, check out the ordinances for your county, and get fully prepared before you find yourself staring beak to nose with an irresistible fluffy baby chick. The health benefits of fresh eggs, and the mental health benefits of having these feathered friends are worth it.

I'll let you know how that backyard fresh omelet tastes this fall.

Learn more about the Urban Ministries <[www.urbanmin.org](http://www.urbanmin.org)> and Tour D'Coop <[www.tourdcoop.com](http://www.tourdcoop.com)>. 📍



Maggie Brown is an internal communications specialist at BCBSNC, focusing on spreading the company's news to its 4,500 employees. What Maggie loves most about her job is connecting with employees and sharing their remarkable stories.

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# GET CRAFTY



## Craft cocktail recipes from local Triangle speakeasies

Welcome to Get Crafty, our monthly column in which we extol the talents of local purveyors of spirits, craft beer, and wine to show off their craft cocktail skills. Each month, we'll have a new recipe that takes advantage of seasonal ingredients, local flavor, or perhaps some of the personality of the artisan sharing their concoction with us. We always enjoy recommendations from our readers, so please email us any crafty suggestions for folks you'd like us to include in a future issue -> [getcrafty@welove-downtown.com](mailto:getcrafty@welove-downtown.com).

This month's Get Crafty cocktail comes from Jean Martin's crew at NOFO Cafe and Gift Shop. NOFO was this year's repeat winner for Best Bloody Mary in the Best of Downtowner Awards. They also walked away with Best Local Gift Shop and were a reader favorite for Best Brunch and Best Oysters. Their cocktail is called the Young Cardinal, named for the local band The Young Cardinals. Search for youngcards on



Facebook to learn more about this great local band. The crafty cocktail was created by NOFO's bar manager, Ashlan, and comes served in its own special Young Cardinals metal cup, designed by Kyra Platt.

### NOFO's Young Cardinal

- 2oz Cardinal American Dry Gin
- .25oz Cointreau
- .5oz fresh squeezed lime juice
- 3oz fresh squeezed orange juice

Shake and strain. Pour over ice or serve up in a martini glass (of course, we use our YC cup). Garnish with a sprig of fresh rosemary and a lime wedge.

All three members of this popular rock band (James, Sam & Marcus) work in the cafe and you may even be lucky enough to have one of them serve you their signature drink made with North Carolina distilled Cardinal gin.



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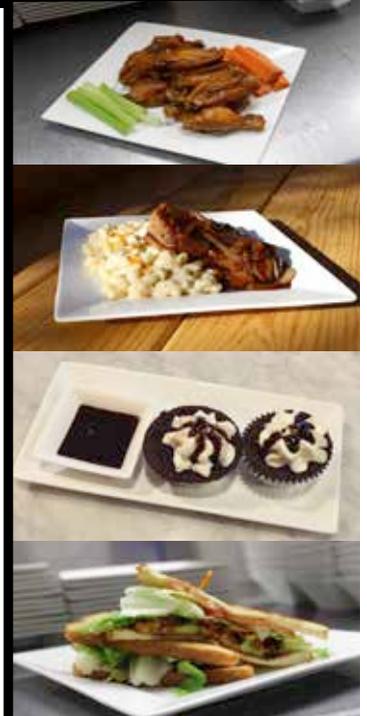
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## From the Publisher



As many of you already know, I've decided to add residential and commercial real estate broker to my resume and it definitely compliments my job as publisher here at the Downtowner. I'm able to utilize the magazine to help promote the properties that I list, and further the reach of my social circle to assist both home buyers and sellers as well as business owners leasing commercial property.

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# Juju Asian Tapas & Bar

BY BRIAN ADORNETTO, FOOD EDITOR

Juju Asian Tapas and Bar in Durham is the almost two-year-old sister restaurant of Chapel Hill's Jujube, and like Jujube, it's owned and managed by Charlie Deal (who also owns Durham's Dos Perros) and Chapel Hill native Julian Benfey.

The restaurant is welcoming, trendy, and styled with Asian touches. Tall cocktail tables fill the center of the dining room, and a long communal table with overhead pendent lights dominates the space. The left side is lined with plush, shiny copper-brown booths, and smaller tables flank a long banquette in the front. The



Charlie Deal and Julian Benfey, Juju's managing partners



Juju offers quite a few very original and tasty cocktails

wall behind the booths is overlaid with wooden slats and the remaining walls with red and gold wallpaper. Long, coffee-toned tiles cover the floor, and a chocolate-colored coffered ceiling is above. Sunlight consumes the space during daylight hours, from time to time eliciting moody shadows, as two sides of the restaurant are generously windowed. Glass doors give way to a 50-seat wraparound covered patio complete with fire pit. An open kitchen sits in the rear, behind Juju's three-sided granite-topped bar. The 30-seat bar has a double-shelved crown, concealing several flat-screen televisions from the dining room and serving as a display for its voluminous bottle collection.

Juju's owners, along with chef de cuisine Daniel Mohar, filter seasonal (and, when possible, local) ingredients through a Pan-Asian lens. To make the most of peak produce, the kitchen tweaks the menu daily and, over the course of about two months, changes it completely. Many of the dishes are mainstream, and a few are a little funky, but all are accessible.

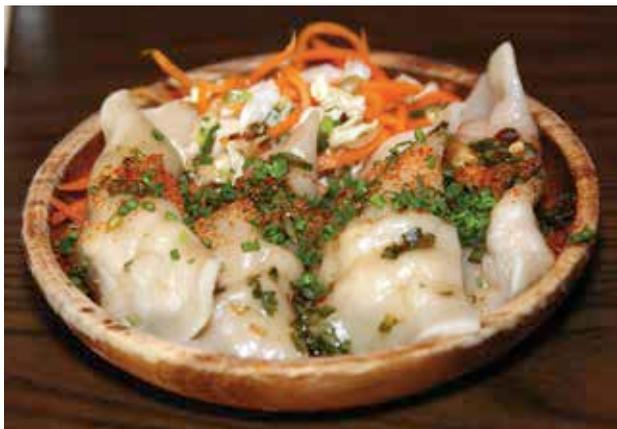
Prior to joining Juju, Mohar cooked at Bull McCabe's and Beyu Café. Now the Durham native is grateful for and excited about a new opportunity. "It's a privilege to be able to do what we do, especially with all the great



*The Charred Cauliflower*



*Served in a cast iron pot, the crispy shoestring parsnip-topped Pan Seared NC Striped Bass was perched on a bed of sautéed kale, diced parsnips, and wild mushrooms, all surrounded by an enchanting coconut-green curry broth.*



*The Poulet Rouge and Basil Dumplings were filled with with ground French heritage breed chicken and basil and then sprinkled with togarashi.*



*The Shaking Beef was sweet, umami-rich and, thanks to the radishes and watercress, slightly zesty.*

perched on a bed of sautéed kale, diced parsnips, and wild mushrooms, all surrounded by an enchanting coconut-green curry broth. It was texturally balanced and featured sweet, earthy flavors while packing a nice touch of heat.



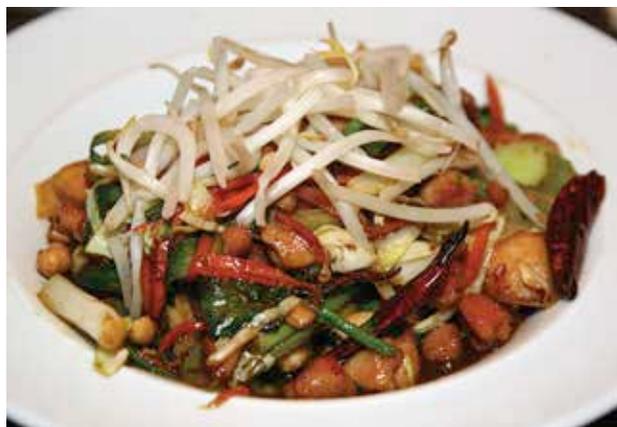
*If you prefer to end your meal with something more refreshing than sweet, the Brûléed Yuzu Lemon Curd is the way to go.*

restaurants in Durham right now. I'm thankful, and I know that I'm extremely fortunate. I work hard every day and try to make honest, beautiful food — food with soul. My goal is to offer each and every guest the best I can every day," the chef explains.

While tapas menus are meant to encourage mixing, matching, and experimenting, we like a little structure to our meals. Hence, we began with the Edamame and Morels (\$10) and Poulet Rouge and Basil Dumplings (\$7), which are lighter appetizer-style plates. Though listed under "Salads and Vegetables," the wonderful Edamame and Morels was closer to a soup. A mound of edamame, pea shoots, and morels sat in a bowl of light Japanese miso broth. The well-balanced dish was earthy and pleasantly salty. The dumplings, served with an Asian-style slaw, were filled with ground French heritage breed chicken and basil and then sprinkled with togarashi (a powdered Japanese spice blend featuring chili peppers, sesame seeds, ginger, seaweed, and citrus zest to name a few). The accompanying sauce was sweet, spicy, and meaty.

Of the heartier fare, we opted for the Shaking Beef (\$15), Charred Cauliflower (\$10), Kung Pao Chicken (\$12), and Pan Seared North Carolina Striped Bass (\$15). For the Shaking Beef, seared chunks of fillet mignon were set over watercress, pea shoots, radish slices, and ramps and then

topped with sautéed onions and scallions. The dish was sweet, umami-rich and, thanks to the radishes and watercress, slightly zesty. The cauliflower plate, though hearty, was a bit chaotic for my taste. Sweet golden raisins, meaty bacon, crispy puffed rice, a poached egg, shredded mint, and the smokiness of the charred cauliflower all competed for attention, but ultimately the cauliflower flavor itself became lost in the mix. The Kung Pao Chicken, a Chinese takeout mainstay, is about what you would expect: stir-fried chicken and vegetables with a ton of garlic, peanuts, scallions, and a side of steamed rice. It's familiar and can be made vegetarian by substituting tofu for the chicken. The downside is it can be uninspiring. Served in a cast iron pot, the crispy shoestring parsnip-topped striped bass was



*Kung Pao Chicken*

When it comes to dessert choices, the Chocolate Mousse Peanut Butter Cup (\$8) and Brûléed Yuzu Lemon Curd (\$8) may be at opposite ends of the spectrum, but both piqued our interest. Milk and dark chocolate mousses were decoratively piped into a peanut butter cornflake crust and garnished with shards of chocolate-peanut bark, creating an over-the-top grownup treat. It was creamy, crunchy, rich, sweet, and salty. However, if you prefer to end your meal with something more refreshing than sweet, the yuzu lemon curd is the way to go. For those unfamiliar with yuzu, it's a sour East Asian citrus fruit used for medicinal purposes and in culinary preparations. Artfully presented on a slate tile, the brûléed curd was garnished with shiso (an Asian herb from the mint family), a pool of >>>



*The Chocolate Mousse Peanut Butter Cup was an over-the-top grownup treat, creamy, crunchy, rich, sweet, and salty.*

graham cracker crumb-topped strawberry yogurt, candied orange peel, a streak of extra-virgin olive oil, and sugar-glazed pistachios. It was tart, tangy, palate cleansing, and quite savory.

Quality food, great beverages, and a stylish atmosphere make Juju a worthy addition to your restaurant rotation. Its mix of informality and committed refinement make it a good option for a fun night out with friends or for a romantic date night.

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.loveat-firstbite.net](http://www.loveat-firstbite.net). Brian can be contacted at [brian@welovedowntown.com](mailto:brian@welovedowntown.com).



# JUUJU

ASIAN TAPAS + BAR

## Juju Asian Tapas & Bar

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### Hours of Operation

**Lunch:** Monday - Saturday 11:30am - 2:30pm  
**Dinner:** Monday - Thursday 5pm - 10:00pm,  
Friday - Saturday 5pm - 10:30pm  
**Late Night:** Friday - Saturday 10:30pm - 12am  
**Closed on Sundays**

**Cuisine:** Pan-Asian inspired small plates

**Atmosphere:** Chic, urban

**Price:** \$\$ and a half

**Service:** Friendly, but professional

**Wine List:** Global with many by-the-glass options

**Dress:** Casual

**Noise Level:** Mostly moderate, but gets loud at times

**Reservations:** Accepted

**Parking:** Street and parking lot

**Features:** Gluten-free, vegetarian, and vegan options; covered and heated patio dining; bar dining; late night menu; creative seasonal cocktails (with and without alcohol); craft beer; extensive sake selection; 12+ scotch options; 16 different whiskies; 12+ choices of gin; 12 bourbons and as many rums; take out; in-house and off-premise catering; major credit cards accepted

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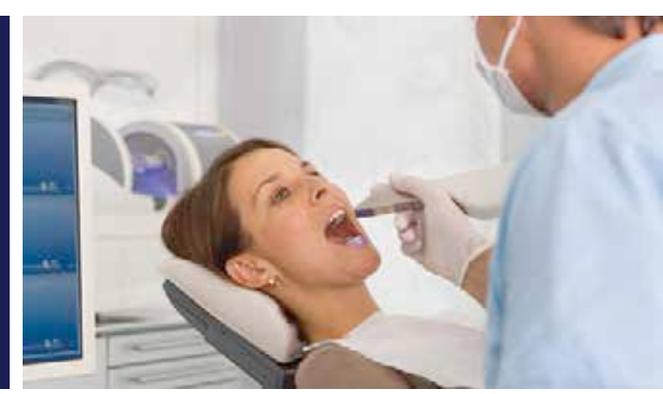




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Mike Parker and Ann Cowperthwaite of Eidolon Designs, and Justin Johnson of Arrowhead Designs



Conceptual rendering of the bench and vertical column.

# The Gregg Tree Project

## A Public Art Collaborative

by Eidolon Designs and Arrowhead Studios

### The New Gregg

Located at 1903 Hillsborough Street, just east of NC State's Memorial Bell Tower and close to the City of Raleigh's Theatre in the Park and Pullen Arts Center, the university's historic Chancellor's Residence served as a gateway to the campus from 1928 to 2011, when Chancellor Randy Woodson and his wife, Susan, moved to a new Residence at The Point on Centennial Campus.

Soon the new Gregg Museum of Art & Design will begin serving as that gateway, as well as an important part of Raleigh's downtown arts scene. The Freelon Group (now Perkins+Will) was commissioned to design a 15,000+ square foot LEED-certified galleries and collections addition to augment the 7,950 square foot historic building. Construction is currently underway, with a grand opening slated for April 2017.

Unfortunately, to create the new museum two large oak trees unavoidably had to be removed.

### The Trees

Perkins + Will tried to work around the trees as they conceptualized the new addition, but it became apparent that the trees would be lost to make way for new construction. "The architects said that ultimately, they had to come down," according to Gregg Director Roger Manley.

### The Gregg Tree Project

The Friends of the Gregg Board and Director Roger Manley became committed to revering and re-purposing the oaks, which had provided color, shade, dappled lights, and shadows across the lawn of the university

Chancellors' home for decades. The Friends of the Gregg board appointed a Tree Committee to evaluate local artists with experience and values that would complement the goal of honoring the trees.

"The goal was to find someone who could help us repurpose at least a significant portion of the trees," said Director Manley, "so that their presence could keep on giving something vital to the landscape."

Through a juried selection process, the Friends of the Gregg Board chose a design by local artist Ann Cowperthwaite and Mike Parker of Eidolon Designs. Justin Johnson and Matthew Cronheim from local design company Arrowhead Designs had been searching for opportunities to collaborate with Eidolon, and this project offered the perfect opportunity to combine generational friendship and experience, technical skills, and artistic vision.

The sculpture will feature a bench, out of which a vertical 8" x 8" column will rise 12' skyward: a minimal replication of the posture of the oak once rooted, cut from the center heart of the trunk after sawing the log lengthwise.

The integrity of the log's form will remain as a reminder of the magnificence of scale. Turning this once vertical trunk to a horizontal position that becomes a functional surface, this huge tree will be positioned as a branch to the parent trunk, reminding visitors of reaching a high branch when climbing trees in childhood. The sawn face will provide a seating surface, while the outside radius of the log will remain unprocessed.

The seating surface, as well as the cleanly cut ends, will be sanded smooth, revealing time-rendered grain

patterns, while the exterior surface will retain its natural form and finish.

Six embedded steel cradles will support the logs on ground level. Two steel angle supports will be set into the surface of the bench and up the two sides of the column, which will be mortised through the log to become integral to the bench.

Spiraling up the column in words sandblasted into the wood, will be a Rainer Maria Rilke poem, reading from bottom to top, earth to sky, posing an eternal question of our individual quest:

*I live my life in widening circles  
That reach out across the world.  
I may not ever complete the last one,  
But I give myself to it.  
I circle around God, that primordial tower.  
I have been circling for thousands of years,  
And I still don't know: am I a falcon,  
A storm, or a great song?*

"The spiraling words are meant to draw eyes and lift the face upward, as the motion of vision when following the reach of a magnificent tree, making the connection of the rooted form to the vast, open expanse of sky – the most positive of human postures," says Cowperthwaite.

This piece is designed to be temporary, as nothing in nature stays the same or lasts forever. This sculpture is meant to move as life moves: ashes to ashes, dust to dust.

"It is a movement the public can watch, if attention is paid," says Cowperthwaite. "Perhaps, in the best case



The smaller of the two Gregg Tree logs weighs approximately 8,000 lbs.; the larger log approximately 19,000 lbs.

scenario, paying attention to this will remind us to pay attention to the growth, decay, and/or destruction that happens around us constantly.”

Johnson, explains that the project documents the process of decay. “Our intention is to document the slow deterioration, which may take 5, 10, perhaps 15 years. But, in time, when this piece deteriorates beyond use, replacement is an option, as the steel supports will remain.”

Another tree, another bench – perhaps a new design. The sculpture has potential to remain alive. Rebirth.

The selected artists are all deeply attached to Raleigh, and include Raleigh natives, NC State graduates, and others

committed to the preservation and repurposing of the oaks.

“We appreciate the commitment to the trees as an artistic visual reminder to all visitors of the site’s historic legacy, as well as addressing the value of reuse, re-creation, and artistic expression,” Cowperthwaite says. “Raleigh is the City of Oaks, yet we too often watch in disbelief as these oaks, relics of Raleigh’s history, fall victim to Raleigh’s rapid growth. We are passionate about honoring these trees as objects of Raleigh’s history, and as testaments to their perpetual worthiness in Raleigh’s landscape.”

The artists are working to garner local support and plan to kick off a crowdfunding campaign in late August.

“We have already received so much encouragement for this project. Raleigh cares deeply. Folks here are so excited about the growth, but they recognize that sometimes trees have to come down. This gives us all a way to demonstrate a respect for, and commitment to, the trees that have been here much longer than we have,” says Cowperthwaite.

“We are confident in our collective ability to deliver a meaningful and relevant piece of sculpture, and we are honored to do so for the Gregg, and for Raleigh.”

For more information or to support the project, please visit [www.greggtreeproject.com](http://www.greggtreeproject.com).



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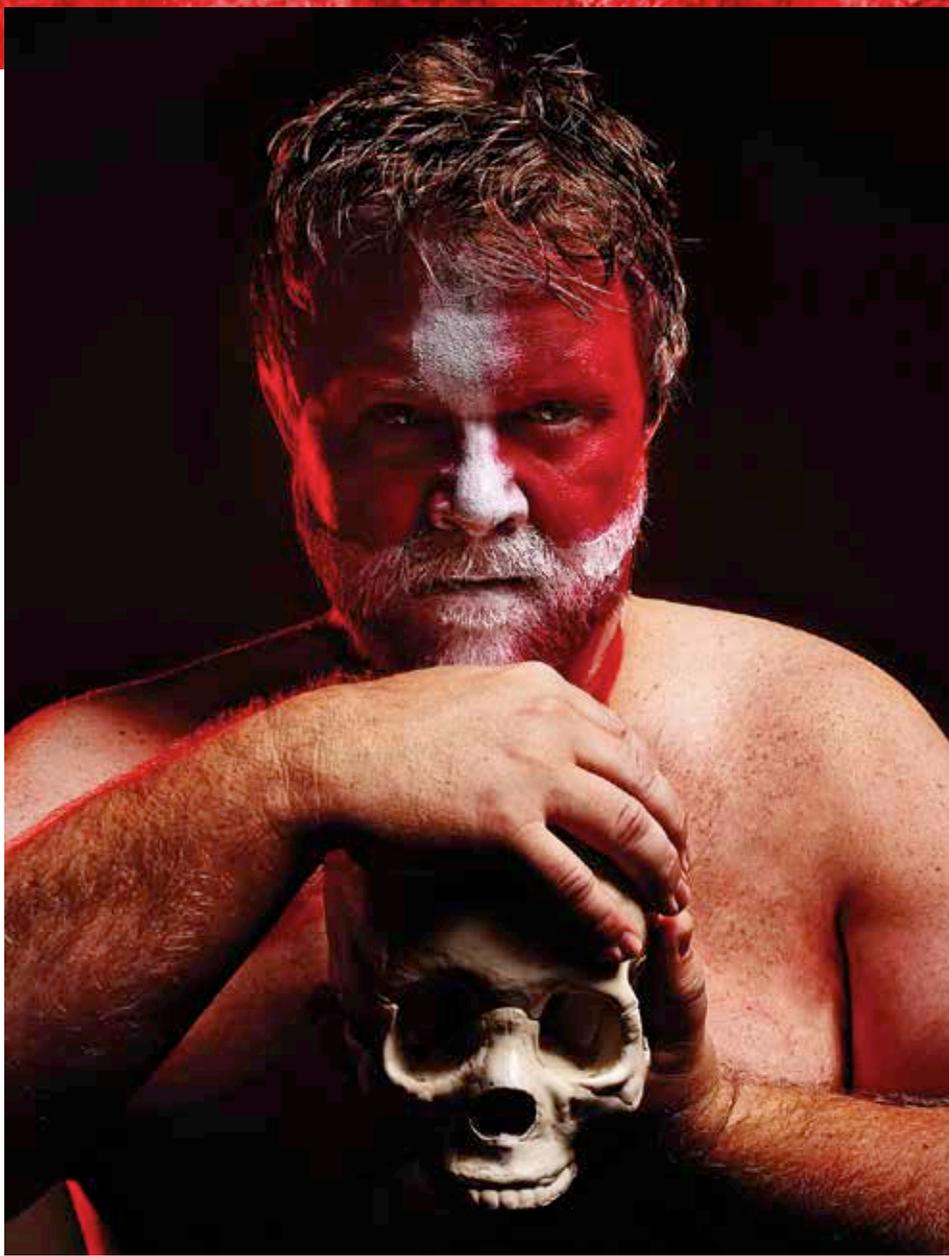
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Raleigh's Honest Pint Theatre Company will answer those questions when their production of William Shakespeare's Hamlet, which runs from July 15 through July 31 at William Peace University's Leggett Theatre. This groundbreaking production will be the first time Triangle audiences have the opportunity to experience Hamlet uncut. That's right; Honest Pint Theatre Company will be performing a complete and full version of the greatest play ever written.

#### Why do the whole thing?

According to David Henderson, Honest Pint's Artistic Director (and

completed, the cast began daily rehearsals in early June.

#### 3834 lines

Staging a complete version of Hamlet is a challenge on many levels, not the least of which is, as Hamlet says "Words. Words. Words."

The character of Hamlet has 1,476 lines...in a play that has 3834 lines in total. If recited straight through, Hamlet's lines alone would be 80 to 90 minutes! Thankfully it isn't just Hamlet. Honest Pint has assembled a talented cast and crew to help bring this show to life, and by doing an uncut version, audiences will get to see and hear characters and subplots that are often left on the cutting room floor. In addition to playing multiple roles, the cast will provide live music during the intermissions.

The show will be performed on Fridays-Sundays, July 15 thru July 31 in the

# Something is Rotten in the State of Denmark... and Hamlet has been charged with setting it right

Hamlet), "I have always maintained it is hard to call Hamlet the 'greatest play ever written' and then proceed to cut 2/3 of it. Doing a complete version of the play will give audiences a fuller look at the goings on in Denmark. Often entire subplots are removed and characters are eliminated and I completely get that...and sometimes I wish we had gone that route, but there is something challenging and exciting about tackling the entire play. A lot of what Honest Pint believes in and wants to do came out of Hamlet. Our mission is to do as Hamlet says, "... the purpose of playing, whose end, both first and now, was and is, to hold, as 't were, a mirror up to nature; to show virtue her own feature, scorn her own image, and the very age and body of the time his form and pressure.' This mirror should show who we are; what and how we love, what and how we hate, what we're doing right in the world, what we're doing wrong; that mirror should show the state of humanity as it is. It should be affirming as well as condemning. It should make us think; it should make us laugh; it should make us cry. It should be honest. Another key tenet of Honest



Pint comes from a line Hamlet says to Horatio, 'we will teach you to Drink Deep 'ere you depart.' We want our audiences to come to the theatre ready to drink it all in and feel full when they leave...full of the experience, full of laughter, full of thoughts, and a desire to partake of more theatre...and what better play to drink deeply from than HAMLET?"

In order to bring this show to the stage, director Jeremy Fiebig started rehearsals in January. The cast met several times a month to discuss the text, learn music, set fight choreography, and begin some rough staging. After an intensive week in May where all the basic staging was

Leggett Theatre on the campus of William Peace University. (Fridays and Saturdays at 7pm and Sundays at 1pm.) The ticket prices are \$12 for students, senior citizens, military, and anyone under 25. All other tickets are \$20. This production will be directed by Jeremy Fiebig, Assistant Professor of Theatre at Fayetteville State University. The expected run time of the show is 3.5 hours with two intermissions.

Honest Pint Theatre Company began producing in the summer of 2013. Their inaugural offering was a critically acclaimed production of A STEADY RAIN by Keith Huff. Most recently, their production of Sharr White's ANNAPURNA, won awards for Set Design, Acting, and Best Drama at the Inaugural Triangle Theatre awards.

*You can find Honest Pint online at [www.honestpinttheatre.org](http://www.honestpinttheatre.org), @honestpintthe8r, or on Facebook. You can purchase tickets to Hamlet at <https://honest-pint-theatre-company.ticketleap.com/hamlet/>.*

# Around Town in the Triangle

Photos below are some of the Winners and Reader Favorites from our recent Best of Downtowner Awards, in which our readers voted for all their local favorites. If your business was featured in our Downtowner Awards issue ([www.bit.ly/TDM-121](http://www.bit.ly/TDM-121)) and you would like to buy a plaque, give us a call at 919.828.8000 for more info. If you missed our Best of Issue, be sure to check it out at the link above for great new places to visit. More Best of photos in next month's issue!



LEFT: Raleigh Wine Shop co-owners Seth Hoffman and James Voltz, Winner: Best Wine Shop. CENTER: Tesoro Hair Designs owner Maurizio Favale, Winner: Best Hair Salon for Men. RIGHT: DECO Raleigh owner Pam Blondin and manager Kirsten Wyatt, Reader Favorite: Best Local Gift Shop.



LEFT: Ashley Lloyd, DDS, owner, Winner: Best Dentist Office. CENTER: Mad Ethel's Tattoo co-owners Steve and Ember, Winner: Best Tattoo Parlor. RIGHT: Café Helios owner Sherwin Tahssili, Reader Favorite: Best Local Coffee Shop.



LEFT: Patrick Jane's Bar & Bistro co-owners Ngaire and Kevin, Winner: Best Pizza. Benchmark Autoworks owner Lou Menditto, Reader Favorite: Best Auto Repair. Quail Ridge Books managers Carol, Sarah and Helen in their new space opening soon, Winner: Best Independent Book Store.



LEFT: DeMo's Pizzeria co-owners Clay and Anthony, Winner: Friendliest Staff and Reader Favorite: Best Pizza. CENTER: 510 Tavern owner Bobby Glass and manager Jennie, Reader Favorite: Best Chicken Wings. RIGHT: Dickey's Barbecue Pit co-owner Elizabeth Dew with Tom, Reader Favorite: Best BBQ & Best Ribs.



Liquor bottles

# Raleigh Rum Company

BY RUSSELL PINKSTON

Raleigh is no stranger to local craft beverages. But while the city has become newly rich in breweries, it is still surprisingly destitute of local options when it comes to hard liquor (not counting that mason jar in your uncle's freezer). A visit to the corner tavern may yield a bounty of choices for locally-brewed IPAs, but the liquor shelf will likely be populated with the same old corporate labels you'll find in any other city in the world. There is a major lack of local flavor in our cocktails! This is a serious problem, and one which Matt Grossman, John Benefiel, and Chris Mendler hope to address with the creation of the Raleigh Rum Company.

“While musing over their plans at a bar one day, they quickly noticed the lack of local spirits in the area, and so shifted gears and decided to open a distillery instead.”

Matt, John, and Chris were high school buddies from way back at Apex High. Two of them went to college at UNC and one at NC State and they still managed to remain friends through the years. After graduation, they were inspired by Carolina Brewing Company to open a brewery of their own — years before the craft beer boom had set in. But at the time they just couldn't find the funds to bring this idea to fruition. A decade

later, they saw the market flooded with local craft beer and revisited the idea of opening a place of their own. While musing over their plans at a bar one day, they quickly noticed the lack of local spirits in the area, and so shifted gears and decided to open a distillery instead (a task which, as they were soon to discover, is not as easy as it may sound).

North Carolina is one of 17 so-called “control states” across the US where the sale of alcohol is heavily regulated by an Alcoholic Beverage Control (ABC) Commission. This ABC Commission has a monopoly over the sale and distribution of “spiritous liquor” within the state. This means, of course, that consumers and vendors must purchase any liquor from either specific ABC stores or the local ABC board, respectively. Any business that manufactures such liquor must abide by the rules laid out by the ABC Commission and can sell their products ONLY to the ABC boards. It is a strict system that can make for a lot of overhead for small business entrepreneurs wishing to start up a local distillery.

The guys from the Raleigh Rum Company moved into their facility east of Downtown in January of 2014, after which they endured an eight-month waiting period before they were legally allowed to even begin testing different recipes. The following January, they finalized all of their permits and began production. After months of research and development, they were able to shape a unique recipe and their first shipment of white rum set sail at the end of April 2015, well over a year after they signed their lease.

The initial fermentation step used to produce rum is fairly similar to the way in which beer is made, the main difference being that, instead of using malted grains as a sugar source, rum is made using molasses. The Raleigh Rum Company uses a thick blackstrap molasses for

their base. This molasses is mixed with water and a bit of brown sugar before yeast is added to the concoction for fermentation. Once the mixture has finished fermenting (when the sugar has been entirely converted to alcohol), this liquid is then distilled.

“The alcohol evaporates and rises through the multiple chambers of the reflux still, condensing on a series of inner plates and re-evaporating several times over before reaching the final condenser, after which it drips from the spout as purified, liquid white rum.”

The Raleigh Rum Company distills its rum using what is known as a “reflux still.” This is a tall, copper-and-stainless-steel monstrosity that condenses the fermented molasses mixture into the highly potent liquor that we all know and (in reasonable amounts) love. The reflux still works by heating the liquid to the boiling point of alcohol (around 173° F), which is lower than the boiling point of water. The alcohol evaporates and rises through the multiple chambers of the reflux still, condensing on a series of inner plates and

re-evaporating several times over before reaching the final condenser, after which it drips from the spout as purified, liquid white rum.

After distillation, the rum retains some of the flavor of the original molasses. Raleigh Rum Company's White Rum (82 proof) is a twice-distilled rum, meaning they take the initial white rum from the still and then flavor it with oak chips for a few weeks before distilling it a second time. "Every time you distill, you keep an essence of the flavor," Matt Grossman tells me. The white rum has a very smooth, clean flavor with a residual oakiness that blends well with the deep molasses undertones. The guys tell me they often drink it straight, with only a bit of lime.

For their Spiced Rum (82 proof), they again take the initial white rum from the still and – instead of flavoring it on oak chips – store it in large oak barrels where it ages for about six months before being steeped in a selection of spices. "Alcohol is a very good extractant," they explain, meaning that it is very good at absorbing the flavors of any additives. This is why most extracts (such as vanilla extract, for example) contain some alcohol. "It's literally moving in and out of the wood," Matt says. "Then, all you do is add the spices to it and the alcohol starts pulling the flavor out of the spices."

Raleigh Rum Company blends their spiced rum with a handpicked array of spices, including cinnamon, vanilla, ginger, clove, and a touch of cayenne pepper. It's a very flavorful spiced rum that I have become intimately familiar with over the course of writing this



The reflux still, a tall copper and stainless steel monstrosity condenses fermented molasses into Raleigh Rum.

article. The vanilla and cinnamon are immediately apparent and blend well with the oaky molasses base for a robust, warming spirit that can be mixed in your favorite cocktail or simply sipped on its own.

Because of North Carolina's ABC laws, the Raleigh Rum Company must operate in a slightly different fashion than what we have come to expect from our local craft breweries. They are not allowed to have a "tap room" the way that a brewery might. In fact, if they wanted to operate a bar from which to serve their rum, they would be required to first sell the rum to the ABC board and then buy it back from them like any other vendor. They do, however, conduct tours every Saturday at 2pm where visitors can sample each of their rums

and have the opportunity to purchase one bottle per person per year. I know this seems like a lot of hoops to jump through, but I am personally thankful that the guys at the Raleigh Rum Company have endeavored to persevere because their rum is extremely good, and I always enjoy supporting local businesses.

If you want to buy a bottle from an ABC store, it should be currently available at most locations in Wake County, usually in the "North Carolina" section. If your local ABC store doesn't carry the rum, you can request that they order a case from the central warehouse in Raleigh. It may also be available in a few bars around town, such as Foundation, Providence, Boxcar, the Mason Jar Tavern, and a few others. You could also (very politely) ask your favorite bartender to order

some; depending on how good of a tipper you are, they might oblige you.

You may have seen the Raleigh Rum Company at last year's Brewgaloo, and they will be the official rum of this year's Hopscotch, where it will be served at all the Hopscotch events that serve liquor.

So, the next time you're in a bar or an ABC store, look for the rum with the acorn skull on the label. Or, if you have the time some Saturday afternoon, stop by for a tour to meet the guys and see firsthand what delicious local rum is all about. It's the first necessary step in filling those boring liquor shelves in (quite literally) the name of Raleigh.



### Raleigh Rum Company

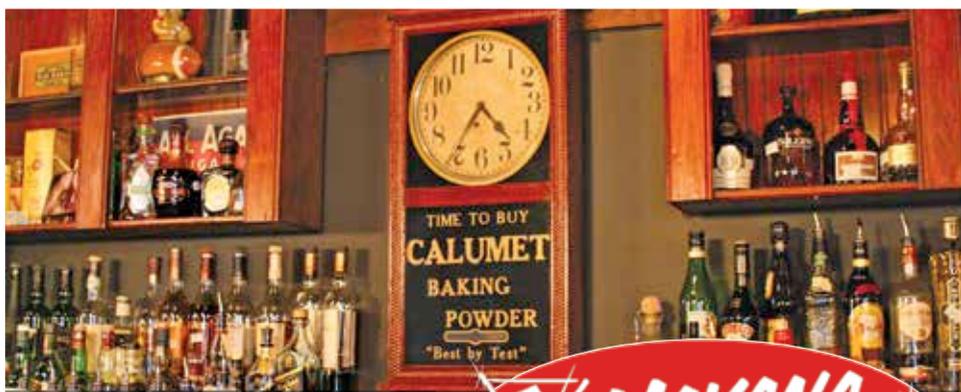
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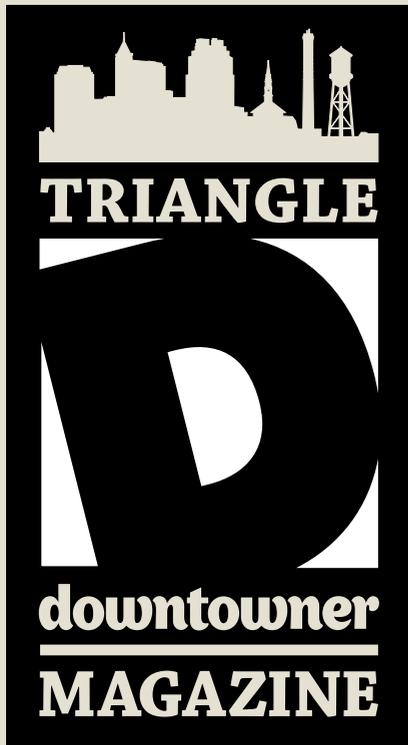
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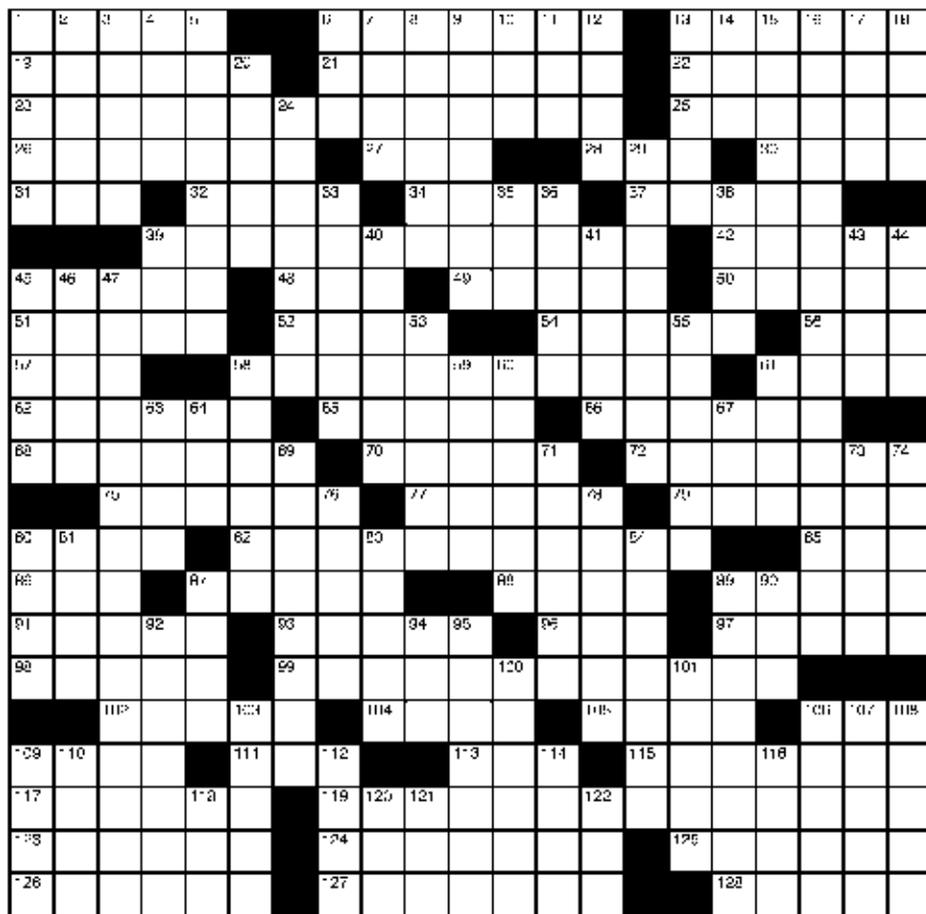
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7/31/16

**"ART NOUVEAU"**

**ACROSS**

- 1 Pandora's boxful
- 6 One going over the wall
- 13 Contemporary electronic music genre
- 19 Soup legume
- 21 Hematite or magnetite
- 22 Borneo sultanate
- 23 Prefer not to serve the drinks?
- 25 Melanin-deficient individual
- 26 What fits all, in ads
- 27 Prefix with ware
- 28 Pulled up a chair
- 30 "\_\_\_ it!"
- 31 Aleppo's land: Abbr.
- 32 Diane who played Flo in "Alice Doesn't Live Here Anymore"
- 34 Big name in game shows
- 37 Throat dangler
- 39 Apt wear when drinking gin cocktails?
- 42 Suggest
- 45 Highway through Whitehorse
- 48 Opposite of hence
- 49 Intro to economics?
- 50 Olympus competitor
- 51 Lover of Beauty
- 52 One on the run
- 54 '50s foe of Dwight
- 56 Crew member
- 57 Pres. on a dime
- 58 Special area for booting up again?
- 61 Sound during cutting
- 62 Glue, say
- 65 Lost by design
- 66 It's sold in yards

- 68 Scrapes and bruises, in totspeak
- 70 Rural skyline features
- 72 Falls for many lovers?
- 75 Eggnog topping
- 77 Doctrinal offshoots
- 79 Screenwriter Nora
- 80 Dillon of "Wayward Pines"
- 82 Garb for the Scottish seaside?
- 85 Old young king
- 86 It's sold in yards
- 87 Schoolyard retort
- 88 Third \_\_\_
- 89 Many of its pieces are lost during play
- 91 Not likely to give up the hammock
- 93 Healed
- 96 \_\_\_ Aviv
- 97 "Roots" writer
- 98 Old Toyota
- 99 iPad owners' gatherings?
- 102 Puts away cargo
- 104 Noodle variety
- 105 Quite a
- 106 Poisonous slitherer
- 109 Antlered male
- 111 \_\_\_ volente
- 113 Bars on a deli package
- 115 Penalty for forgetfulness, perhaps
- 117 Intolerant of
- 119 Lewd weasel relative?
- 123 "... if you know what's good for you!"
- 124 Watch
- 125 Sure winner
- 126 Pretend to be
- 127 Prepares
- 128 Vito Corleone's eldest

**DOWN**

- 1 St. \_\_\_ fire
- 2 Promising, as mine walls
- 3 \_\_\_ circle
- 4 Classic Fords
- 5 Hissing
- 6 6-Across, for one
- 7 Where Utah's minor league Owlz play
- 8 French friend's address
- 9 Like boring speeches, so it seems
- 10 French king
- 11 Spigoted vessel
- 12 Photo lab items
- 13 Network for hoops fans
- 14 Blue text, often
- 15 Significant anniversary
- 16 Group that controls film cartoons?
- 17 Greek known for paradoxes
- 18 Utah national park
- 20 \_\_\_ Wolf, "Fiddler on the Roof" butcher
- 24 Bureaucratic tangle
- 29 Civic duty, perhaps?
- 33 Compilation
- 35 One of early Hollywood's "Big Five"
- 36 Church official
- 38 Aptly named fruit
- 39 Live \_\_\_: Taco Bell slogan
- 40 Bridge positions
- 41 Done with
- 43 Popular berry
- 44 Rain delay rollout
- 45 BBC sitcom
- 46 Caused
- 47 Patterns for moving supplies?
- 53 County counterpart
- 55 Insomniac's prescription
- 58 Four-sided figures
- 59 Rent again
- 60 Like some garages
- 61 [I'm frustrated!]
- 63 Border on
- 64 Portable bed
- 67 Conviction, to a cop
- 69 Pea pod, e.g.
- 71 Layers
- 73 Waken
- 74 Pacing, maybe
- 76 Prepare for a road trip
- 78 "M\*A\*S\*H" actor David Ogden \_\_\_
- 80 Coats for broly carriers
- 81 Baseball family name
- 83 Military subdivision
- 84 Considering everything
- 87 Pair
- 89 Serengeti speedsters
- 90 Owns
- 92 Easily damaged
- 94 "Ticket to the Moon" gp.
- 95 Appeared for the first time
- 100 Ancient scrolls
- 101 Mosque leaders
- 103 Paper borders
- 106 "Flow gently, sweet \_\_\_!": Burns
- 107 Escort
- 108 Cent
- 109 Browse the mall
- 110 Poi base
- 112 Scent
- 114 Area with moorings
- 116 Sock ending
- 118 Govt. subject of James Bamford's "The Puzzle Palace"
- 120 "When Will \_\_\_ Loved?": 1975 hit
- 121 Botswana neighbor: Abbr.
- 122 Arles article

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