



# TRIANGLE Downtowner

M A G A Z I N E

ISSUE 136 • THE TRIANGLE'S FAVORITE MAGAZINE FOR LOCAL DINING, EVENTS, ART, HISTORY, WINE, AND MORE • WWW.WELOVEDOWNTOWN.COM



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The Triangle Downtowner Magazine and BOOM! Magazine are locally-owned monthly print magazines dedicated to coverage of the Triangle area. Current and archived issues of the Downtowner are available at

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**ON THE COVER:** Co-owners Jeff Seizer and Jesse Bardyn sit down for an interview with us at Royale, located in downtown Raleigh at the corner of Blount and Martin Streets.

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# ROYALE

BY BRIAN ADORNETTO, FOOD EDITOR • PHOTOS BY CRASH S. GREGG

“We want Royale to be Raleigh’s archetypical local bistro,” declares Jeff Seizer, chef and co-owner of the City Market restaurant. The “we” in Royale’s mission statement refers to the Brooklyn native’s partners: Raleigh’s Will Jeffers, of Stanbury fame, and Pittsburgh native Jesse Bardyn, Appalachian State grad and former head baker at Asheville’s City Bakery. The trio has transformed Royale by hand, infusing the cozy bistro with their collective personalities. Marble-topped tables, candle-lit sconces, fine china, and crystal chandeliers combine with bombed-out brick walls, a unicorn head framed in Christmas lights, and Biggie Smalls blasting through the speakers to create a cheeky, irreverent vibe and a tattered, distressed chic look.

In his 17 years of professional cooking, Seizer has worked in such prestigious New York City restaurants as Montrachet, Union Square Café, Gramercy Tavern, and Maialino before running the kitchens in the Gramercy Park Hotel, The Langham Fifth Avenue, Salumeria



Royale co-owners Jeff Seizer and Jesse Bardyn

Biellese, and Biricchino. While Seizer was looking for a space in Durham to open his own restaurant, a mutual friend introduced him to Jeffers, who had just signed the lease on the space that would become Royale. Knowing how long it can take to find the right space, Jeffers asked Seizer to run Royale’s kitchen while searching for his own place. When Seizer showed up for his first day of work for Jeffers, Bardyn, who also helped

Jeffers open Lucarne, was already there. About a month later, the three of them formed a partnership, and together run Royale as well as Lucarne.

When asked about his cooking style, Seizer responded, “Simplicity is king. When you over-complicate things, everything gets lost and muddled. We want to keep our dishes clean and present simple flavor profiles that people are going to recognize and really want to eat.” A quick read of Royale’s relentlessly tweaked menu, divided into four main sections—Shellfish, Froid (cold) and Chaud (hot) Petits Plats (small plates), Grands Plats (large plates), and Plats du Jour (daily specials)—confirmed this philosophy.

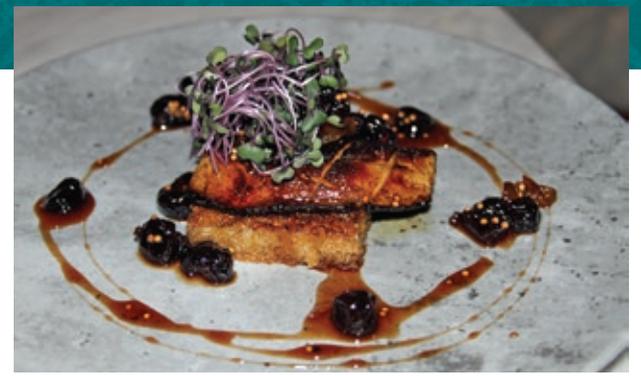
After nibbling on the Roasted Baby Carrots (\$12), Tarte Flambée (\$14) and Fried Oysters (\$16), I realized I could be quite content making a meal of just the Petits Plats. The slightly charred carrots were piled across a thick streak of smoked paprika aioli, drizzled with chili-honey, topped with a heaping spoonful of house-made stracciatella—similar to the creamy, yet curdy center of



The slightly charred Roasted Baby Carrots were piled across a thick streak of smoked paprika aioli, drizzled with chili-honey, topped with a heaping spoonful of house-made stracciatella.



The plump Fried Oysters were coated in a light, crisp, golden-brown batter arranged atop a substantial smear of dill-pickle remoulade.



A deliciously complex cherry-ginger-Szechuan pepper mostarda was swirled around a microgreens-covered lobe of expertly seared Foie Gras.

burrata—and sprinkled with toasted pignoli. With its sweet, salty, creamy, smoky, and nutty flavors, it was one of the best vegetable dishes I've had in a long time. I even considered begging Seizer to let me buy a few pounds of stracciatella to take home: it was that good. Tarte Flambée is an intricately flavored Alsatian flatbread

covered with house-made fromage blanc (a fresh, tart, spreadable cheese), strewn with red onions and bacon lardons, and finished with a drizzle of extra-virgin olive oil and a dusting of freshly ground black pepper. Sharp, smoky, sweet, salty, crunchy, and chewy, it was superb. The plump oysters that followed were coated in a light,

crisp, golden-brown batter. Arranged atop a substantial smear of dill-pickle remoulade, the succulent morsels only elevated my growing expectations.

Seizer's Steak Tartare (\$15), rooted in classic French tradition, was seasoned with minced cornichons, parsley, raw onion, capers, and wholegrain mustard, >>>



Seizer's Steak Tartare, rooted in classic French tradition, was seasoned with minced cornichons, parsley, raw onion, capers, and wholegrain mustard, crowned with a single egg yolk.



An island of charred vegetable remoulade floated in a pool of spicy salsa verde, which when mixed with the chunks of rosy Tuna Tartare, brought a rich smokiness and herbaceous heat.



The Royale Burger, a house-ground blend of brisket, chuck, and short rib, was served on a Raleigh-made Michael's English muffin and draped with gruyere, and alongside perfectly crisp pommes frites and a transcendent au poivre aioli.

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The skin-on striped bass was paired with silky, rich pommes puree and brown butter agrodulce. Seizer makes his with golden raisins, roasted pignoli, capers, sugar, and vinegar.



The Poor Man's Pecan Pie (\$10), made with oats instead of pecans and served with house-made bourbon-brown sugar ice cream, is the way to go.

crowned with a single egg yolk. In this interpretation, however, the beef was coarsely diced—instead of finely minced or ground—creating a brilliant contrast in textures. A deliciously complex cherry-ginger-Szechuan pepper mostarda was swirled around a microgreens-covered lobe of expertly seared Foie Gras (\$18). Though the sweet, tart, zesty condiment hit all the right notes on the palate, it unfortunately overpowered the subtlety of the buttery foie gras. Octopus a la Plancha (\$16), a tapas bar staple throughout Spain, was poached in red wine, charred on a screaming hot griddle (la plancha), shored up with crispy fingerling potatoes, placed over a fiery peanut romesco, and finished with a drizzle of salsa verde and dollops of crème fraiche. The trio of sauces provided a bounty of flavor for the chewy octopus. An inspired Tuna Tartare (\$16) continued the Petits Plats protein parade. An island of charred vegetable remoulade floated in a pool of spicy salsa verde, which when mixed with the chunks of rosy tuna, brought a rich smokiness and herbaceous heat. While the accompanying homemade crackers flavored with “everything bagel” seasoning were tasty, their busyness tended to overpower the nuances of the dish.

If you are in a hurry or not in the mood to curate your own meal of small plates, go directly to the Grands Plats section of the menu. I sampled the Pan-Seared Wild Striped Bass (MP), Royale Burger (\$16), and Pasta of the Day (MP). The skin-on striped bass was paired with silky, rich pommes puree and brown butter agrodulce—Seizer makes his with golden raisins, roasted pignoli, capers, sugar, and vinegar. Do not confuse these pommes, pureed and whipped into an almost mousse-like consistency, with American-style mashed potatoes. That would be like mistaking bisque for chowder! Not only were the pommes sublime in their own right, but they also cut through the tang and sweetness of the agrodulce and minerality of the fish. The Royale Burger, a house-ground blend of brisket, chuck, and short rib, was served on a Raleigh-made Michael's English muffin and draped with gruyere. Alongside the burger were perfectly crisp pommes frites and a transcendent au poivre aioli (peppercorn, shallot, cognac, and

beef broth-flavored mayonnaise). Unsurprisingly, the burger is both the most popular menu item and Royale's signature dish. Seizer believes, “It is singlehandedly our most important recipe. To me, it encompasses the restaurant's entire philosophy: simple food, done right.” My visit's pasta of the day featured light, tender homemade ricotta gnudi, sautéed kale, and house-made, fennel-scented Italian sausage bathed in a creamy, buttery, nutty Pecorino-garlic sauce. It was another magnificent example of Seizer's expertise in balancing flavors and textures. Had the billowy pasta and amazing sausage been available by the pound, I would have bought five pounds of each to bring home.

With all of Royale's savory temptations, it might be easy to overlook Bardyn's desserts. But that would be a huge mistake. The Peanut Butter Chocolate Tart (\$9)—think salty extra-peanut-buttery Reese's cup in a tart shell—will satisfy both chocolate lovers and salty-sweet devotees. For those with nut allergies, the Poor Man's Pecan Pie (\$10), made with oats instead of pecans and served with house-made bourbon-brown sugar ice cream, is the way to go. I didn't miss the pecans, and the sweet, caramel-y, smoky ice cream had me wishing for another scoop. But instead, I gave in to my inner child and indulged in the Ice Cream Sundae topped with a fudgy homemade chocolate sauce, roasted peanuts, and rainbow sprinkles (\$11). Never one to do things halfway, I opted for the house-made Captain Crunch-vanilla bean ice cream, and it was every bit as awesome as it sounds.

Seizer explains the bistro's guiding principle: “We want our guests to have a positive emotional response to our restaurant. It's all about having them leave really happy.” After experiencing Royale's excellent food, exceptional and reasonably priced wine list, well-trained staff, and fantastic cocktails, I not only left happy—I can't wait to return. - 

*Brian Adornetto 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).*

# ROYALE

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**Price:** \$\$\$\$

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**Noise Level:** Loud at times

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**Parking:** Street and parking deck on Blount Street

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**Downtowner Tips:** Good for groups; Great for date night; The Petits Plats are great for sharing or mixing and matching to create your own tasting menu; the “Dealer's Choice” chef's tasting, available every night but to partake everyone at the table must order it, is an absolute steal at \$75 per person for what is usually between 7-9 courses including dessert; For a quieter, more intimate dining experience, sit in the back area along the Blount Street side of the restaurant.



## From the Publisher

There's still time to vote in the Best of Downtowner Awards! We have a few categories with tight voting for the top three spots, so be sure and choose your favorites before April 25! Best burgers, sushi, food truck, brewery, and pizza are just a few of our most popular categories, but we've got

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Cheers,

*Crash*

Crash Gregg

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plenty of other great ones to vote for as well. Go to [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com) and click on the Best of Downtowner Awards banner to vote.

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# 10 Questions with **Adrienne Hiner Cole**

Greater Raleigh Chamber of Commerce  
President and CEO

INTERVIEW AND PHOTO BY CRASH S. GREGG

INTERVIEW TRANSCRIPTION BY MACKENZIE BARNES

## ***Tell us a little about yourself.***

I was born in Raleigh (I'm a native!), but I was raised in New Bern, NC and graduated from New Bern High School. I came back to Raleigh to receive my Undergraduate at Meredith University and then went on to attend Application State University to get my Master's Degree in Public Administration. After graduate school, my first job was the County Planner, Economic Development Director, and Department Head of Building and Inspections, Emergency Management, and 911 in Pamlico County, NC. I was in my mid-20s at the time and decided I wanted to take my career in the economic development direction, so I became the Assistant Director of the Carteret County Economic Development Council, then Executive Director. Eventually, our careers (my husband and I) brought us to Raleigh, where I ended up on the Economic Development Council for the Chamber for about seven years. I decided to go into the private sector for three years working with business development for a commercial construction company. However, when Ken Atkins announced that he was retiring, I came back to run Wake County Economic Development. After working three years, then-Chamber president Tim Guiliani announced he was going back to Orlando, and my name was thrown into the hat for this position. March 20 marks a year of becoming Chamber president. Family-wise, my husband, Walter, is an Environmental Scientist. We have three kids: Will, 16, Sundin, 14, and Anderson, 9. We've lived in Raleigh for about 16 years.

## ***What are the top reasons to which you attribute the phenomenal growth of Raleigh and the Triangle?***

I think that like any place experiencing rapid growth, it's a unique combination of reasons. I think some of it goes back to investments that were made over 50 years ago in Research Triangle Park as well as the university and community college system we fortunate to have here. We very much are the beneficiaries of that vision, planning, and investment. We have this rich fabric of higher education in our community that creates talent for our companies today and into the future. It's fueling the entrepreneurial ecosystem here that's on the rise as well. I think we have also benefited from continuing investments in our quality of life, such as our public schools, parks, greenways, and transit. All of these things contribute to a community firing on all cylinders. At the same time, we have a diverse economy here, with a thriving strong life sciences cluster, tech sector, traditional and advanced manufacturing, and a strong professional service-based community, which is a segment growing all across the country. There is an opportunity for convergence between those industry sectors too with companies that are here and growing and companies that are want to be here. We are also at a relatively reasonable cost in our community, especially for companies that are coming from much higher cost markets. It's a combination of many ingredients that make this place really special.

## ***How would you describe our area to someone who has never been here before?***

I think we are clearly a region, a sort of a family of communities with some shared elements, yet also a lot of individuality. I think there's something here for everyone. So if a company or person wants to work or live in an urban environment, we have strong



urban settings. If employees of a company want more of a corporate campus or an individual wants a horse farm, we have those options as well. When we describe Wake County, we talk about the diversity of the area in terms of options and people. We are a culturally diverse, interesting community that I don't think people always realize or associate with North Carolina, so we share how unique we are and the Triangle's history going back to the early days of IBM when people started coming here from all around the world – and gladly, they still do. We also talk about our culture and the accessibility of things we have access to that you might find in any other big city, but it's much easier here. Our community is smart, passionate, and engaged, which people can understand, appreciate, and feel when they get here.

## ***What part of your job at the Chamber do you enjoy most?***

All of it! (Laughing :) I think my work here is a more of an avocation than a vocation. What fuels me is the ability to make a difference today and in the future. Not only for our member companies, but also for the community at large. This is a really special place, and the Chamber's role in economic development, transit, transportation, quality of life, public policy, education, and entrepreneurship. I am really jazzed I get to work on all of these issues and opportunities in our community.

## ***If not for your current career path, what other profession do you think you might have enjoyed?***

This is such a hard question because I think I found my calling. But if I was going to head in a completely different direction, I think I might have been an artist.

## ***What would be on the plate of your favorite meal?***

Probably sushi. But really good sushi!

**What activities do you enjoy in your downtime to relax?**

Honestly, just spending time with my family. We love to get on the greenway system and walk. My family really enjoys the mountains, so we take off a couple times a year to go there. We love the beach too and I really enjoy hiking. Really just anything where we can be together and active.

**Do you have a favorite movie, TV, or Netflix show?**

I don't have a lot of time for TV, but I love Anthony Bourdain's show about places to go. That's a fun one to watch at the end of the day. This weekend, I actually just started watching Downtown Abby while I'm on the treadmill. I'm only three episodes in, but I'm already hooked. We watch Game of Thrones.

**What's your preference for a quick message?**

A quick message would probably be text. I'm in a lot of meetings, so sometimes it's a lot easier to reply via text. But I do think talking on the phone is becoming a lost art that we really need to hold onto because so much can be missed in a text or email and misunderstandings can happen. I think it's incredibly important that people interact with each other on a human level. Relationships matter and actually knowing the people you're sitting across the table from is imperative.

**Do you have a favorite style of music?**

I have a wide range of music that I enjoy. I'm a big bluegrass fan and have been for years, so I love the Punch Brothers. They're probably one of my favorites, but I also like Justin Timberlake and U2.

**Tell us something people might not know about you.**

Well, I used to sing in graduate school after being in an open mic night. And my very first job was a horseback riding instructor.

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New life has been given to 222 N Bloodworth as the home of Louis Cherry Architecture.



222 Bloodworth in 1957 after a fire blazed through the building. In the background, the current tenant of longtime Oakwood favorite, Side Street Restaurant, can be seen in a previous incarnation named Roy's Sundry Shop.

## BUILDING HISTORY ~ THEN & NOW

# 222 NORTH BLOODWORTH STREET, RALEIGH

BY MACKENZIE BARNES WITH ASSISTANCE FROM LOCAL HISTORIAN MATTHEW BROWN

Louis Cherry Architecture recently moved from their City Market office in downtown Raleigh to a just-restored, circa 1900 former corner grocery store in Historic Oakwood, 222 North Bloodworth Street. His new digs are located just across from the popular local favorite Side Street Café (see our restaurant profile of Side Street in Issue 128 at [www.WeLoveDowntown.com](http://www.WeLoveDowntown.com)). Cherry, who lives with his wife, Marsha Gordon, in a home he designed and built in Oakwood, loved the idea of bringing this historic property back to life and of working in his own neighborhood. This historic building is adjacent to the heart of downtown Raleigh and to the bustling

activity of the Person Street business district, including Crawford and Son, one of the restaurants Cherry has designed. He told us, "The chance to bring one of the few commercial buildings in this neighborhood back to life was the opportunity of a lifetime."

This wood exterior commercial building was built for Ed Hugh Lee in 1901. He and Edgar E. Broughton operated Lee & Broughton Grocery there until 1908 when he sold it to David T. Barnes. David and his brother Nathan L. Barnes opened Barnes Grocery that operated until around 1980, a little over 72 years. Originally, the southern part of the building had its own entrance and display windows,

and actually served as a horse stable. These stables were later converted into a separate storefront that housed various businesses over the years. The building was restored for architect Michael Weeks in the early 1980s, where he lived next door with his family. In the decades since it has been a fish market, hair salon, art studio, yoga studio, and antiques shop, among other things. Even though this hundred-plus-year-old building shows signs of its age, the foundation has now been stabilized, preventing further settling. With a new roof and paint job, combined with new local tenants eager to engage both the Oakwood community and the residents living in the exciting

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Downtown Raleigh, this gem in Oakwood's commercial district should be good to go for another hundred years. Louis Cherry Architecture is joined in the adjoining building by Anisette Little Shop, a retail outpost of the popular Five Points bakery, which opened in mid-February, and Mainland Creative/Oak + Co., a design firm and boutique, which will open later in 2018.

Although best known for his modern architecture, Cherry has designed many historic rehabilitation and re-use projects, including the Burning Coal Theater space in the Historic Murphey School, located just a block east of Oakwood. Cherry, who is trained in literature (Duke University), art (East Carolina University), and architecture (North Carolina State University), was elected to the College of Fellows of the American Institute of Architects in 2009 and is accredited as a LEED design professional (Leadership in Environmental and Energy Efficient Design). Louis Cherry Architecture (LCA) offers personalized architecture and interior design services and has experience in residential, commercial, and community-based facilities with an emphasis on sustainable design. Their work includes libraries, restaurants, schools, places of worship, and a variety of buildings that serve communities. In addition, Louis Cherry Architecture is currently designing two new buildings, the main public building, Northlight,



222 Bloodworth's new owners and caretakers, Louis Cherry and Marsha Gordon.

and the Core Fellows House at the Penland School of Crafts, and the newest public library in Annapolis, MD. While LCA projects are designed more in a modernist

style, they are always mindful of the larger context and designing buildings that contribute to their surrounding environments, whether urban or rural.

Louis Cherry Architecture doesn't stop with providing services of architecture or interior design. To keep engaged with the neighborhood and the community, the new LCA space is hosting monthly art pop-ups featuring local artists on the first Sunday of most months from 2-5pm. Cherry says, "We're excited to bring art and craft to the Historic Oakwood neighborhood, and to have the opportunity to open our doors to the public once a month." These pop-up art shows include photography, painting, ceramics, and jewelry, all of which are for sale. The events are free and open to the public. Invitations for these events will be made via the LCA Facebook page at [www.facebook.com/louischerryarchitecture](http://www.facebook.com/louischerryarchitecture). Learn more about Louis Cherry Architecture at [www.louischerry.com](http://www.louischerry.com), Anisette Little Shop at [www.sweetanisette.com](http://www.sweetanisette.com), and Mainland Creative/Oak + Co. at [mainlandcreative.com](http://mainlandcreative.com).

Know of a great building with an interesting past in any of the Triangle's downtown areas? Send us more info and we'll take a look! Email [news@welovedowntown.com](mailto:news@welovedowntown.com).

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# WakeUP's City Livability Tour April 21

## This year's tour highlights area north of downtown Raleigh

On Saturday, April 21, WakeUP Wake County hosts its 4th annual WakeUP & Explore City Livability Tour in a vibrant mixed-use neighborhood just north of downtown Raleigh. The tour is a walking exploration highlighting the components of what makes a community dynamic, sustainable, and livable. This year's tour will highlight the business and residential districts along N Person and N Blount Streets, William Peace University, Seaboard Station, the historic Mordecai house, and so much more. Along the tour, guests can visit places featuring innovative business, food, affordable housing, historic preservation, green building, and transportation alternatives. The tour launches from the award-winning modernist American Institute of Architects NC chapter building at 14 W Peace Street and runs from 1 to 5pm.

WakeUP selected this growing district, just north of downtown, as it is driven by local businesses and community members attempting to create livability within existing and historically significant infrastructures. Many of the residents in nearby historic neighborhoods walk or bike to the pharmacy, bakery, or butcher shop, indulge in handmade chocolates, or enjoy a glass of fine wine or craft cocktails on the patio

at a neighborhood bar. Come explore and you might discover some real gems!

What makes the area livable is not only dynamic local merchants and services, but also the range of housing options that help create a

vibrant community. Capitol Park, the hallmark development from the Raleigh Housing Authority between Seaboard Station and N Blount Street, is an incredible example of how market demand and affordable housing can work together to build community.

Visit [www.wakeupwakecounty.org](http://www.wakeupwakecounty.org) for more information on stops and to purchase tickets. Tickets are \$25 in advance or \$30 at the door and include a cool shopping bag made from recycled plastic. Bring a friend! Ticket sales benefit WakeUP Wake County, a 501(c)3 organization dedicated to planning for growth in ways to build a sustainable, healthy Wake County through advancing public transit, affordable housing, effective land use, clean drinking water, and strong public schools.

*The Downtowner is proud to help support WakeUP Wake County as well as each year's WakeUP & Explore City Livability Tour. Learn more about this organization and their mission at [www.wakeupwakecounty.org](http://www.wakeupwakecounty.org).*



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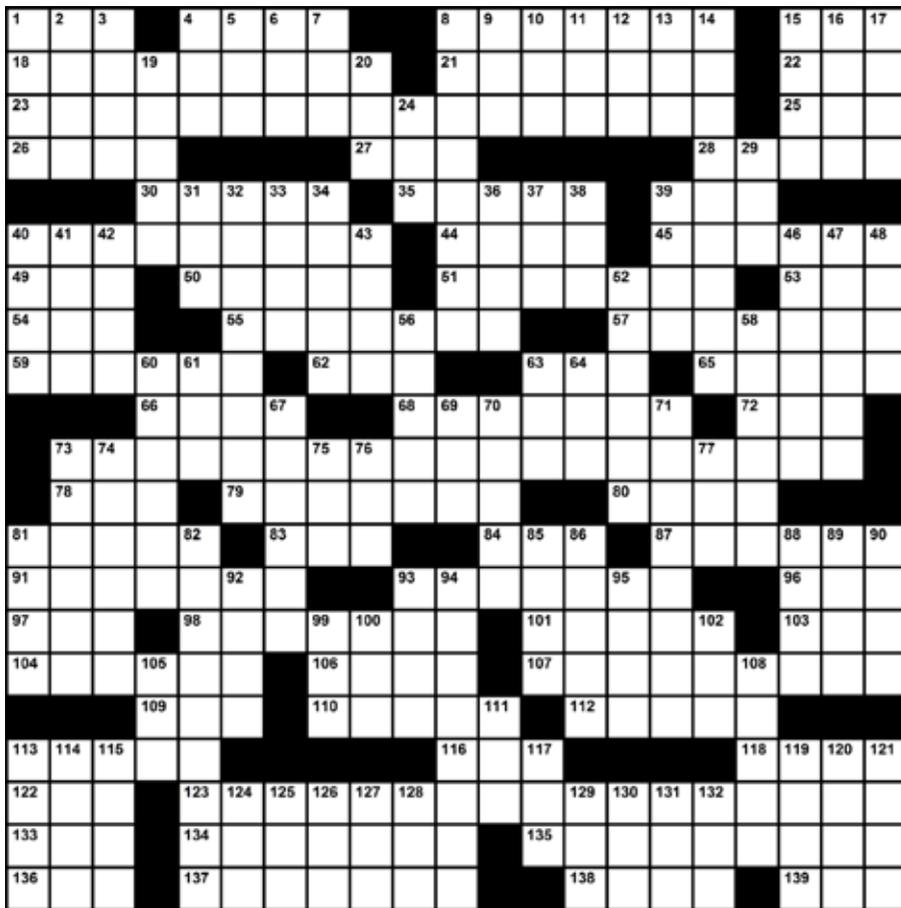
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"Beautiful songs"

**ACROSS**

1. Mont Blanc, e.g.
4. Boxing blow
8. It delivers a message
15. Send-off
18. Chilled
21. Popular cuisine
22. Gun, the engine
23. Adele song
25. Chomped on
26. He succeeded Churchill
27. Joker
28. Pine secretion
30. Not live
35. The way things are going
39. Latin "I"
40. Anthony's lover
44. Byzantine image
45. Padova's region
49. Bagels' sidekick
50. Levels
51. Blockbuster
53. Spherical food
54. Gasteyer of "Saturday Night Live"
55. Confer
57. Nose-in-the-air type
59. Abase
62. Cellphone storage card
63. Keen perception, musically
65. Future stallions
66. Instructions
68. NFL play
72. One might go for a buck
73. Adele song
78. Furniture wood
79. Covert bomber
80. Scream
81. Good point
83. Mouse catcher

84. Time zone
87. Scrape together
91. Shot, in an Eric Clapton song
93. Complete current path
96. Canada's neighbor
97. Sundown in Scotland
98. Neck scarf
101. Ruined
103. Patch
104. More pretentious
106. Work over
107. Archie and Jughead
109. Media company
110. Baking devices
112. Offshoot of reggae
113. Cowboy activity
116. Represented
118. Aviation acronym
122. Running bird
123. Adele song
133. Stop for A.J. Foyt
134. Swell
135. Substance used in plastics
136. Swine enclosure
137. Washington town
138. Cancel a printing correction
139. Victorian, for one

**DOWN**

1. Summit
2. Mutual fund fee
3. Jab with a finger
4. Map feature
5. Big deal
6. "That means \_\_\_!"
7. Below a satisfactory level
8. American newcomers, a while back
9. Automated teller
10. Bit of sunshine
11. None's opposite
12. Career to now

13. John, in the UK
14. Vivacious
15. Victoria's Secret specialty
16. Legendary humanoid in the Himalayas
17. Tied
19. Not so fast
20. Handful
24. Put away
29. It's so much bigger than an epoch
31. Likely
32. Western friends
33. Choice for small toiletries
34. Shift, e.g.
36. \_\_\_ out (manages)
37. Yule libation
38. Kind of test
39. Malicious
40. Decked out
41. Situated by itself
42. Final
43. Where spores are formed
46. Novel ending
47. One trying to make the grade
48. Dinner for Dobbin
52. Thus
56. Tops of carrots
58. Beginner's walk
60. Handel oratorio about a biblical woman
61. Big lug
63. Biblical suffix
64. Pub brew
67. End date
69. Food scrap
70. With wise and worldly
71. Salutation
73. Faucet insert
74. Affirmation
75. Just on the market
76. The Cowboys, on scoreboards

77. They're all the same
81. Sailing the Pacific
82. Disastrous situations waiting to happen
85. Cottontail's tail
86. Piano adjuster
88. Name of three English rivers
89. Manipulative sort
90. Fancy marbles
92. Animal hides
93. Give up
94. Kettles and frying pans
95. Flash of brilliance, perhaps
99. From
100. O.T. book
102. First name among U.N. secretaries-general
105. Winter lake phenomenon
108. Joyously
111. Woeful
113. Gym activities
114. Skip
115. Tax
117. \_\_\_ of State
119. Showed
120. One serving well
121. Southern stew
124. Surrealist artist Jean
125. \_\_\_-Darwinism
126. Shaggy-haired ox
127. Early musical style of Bob Marley
128. Layer
129. Funk band
130. Go (for)
131. Hatfield to a McCoy
132. Diner sandwich

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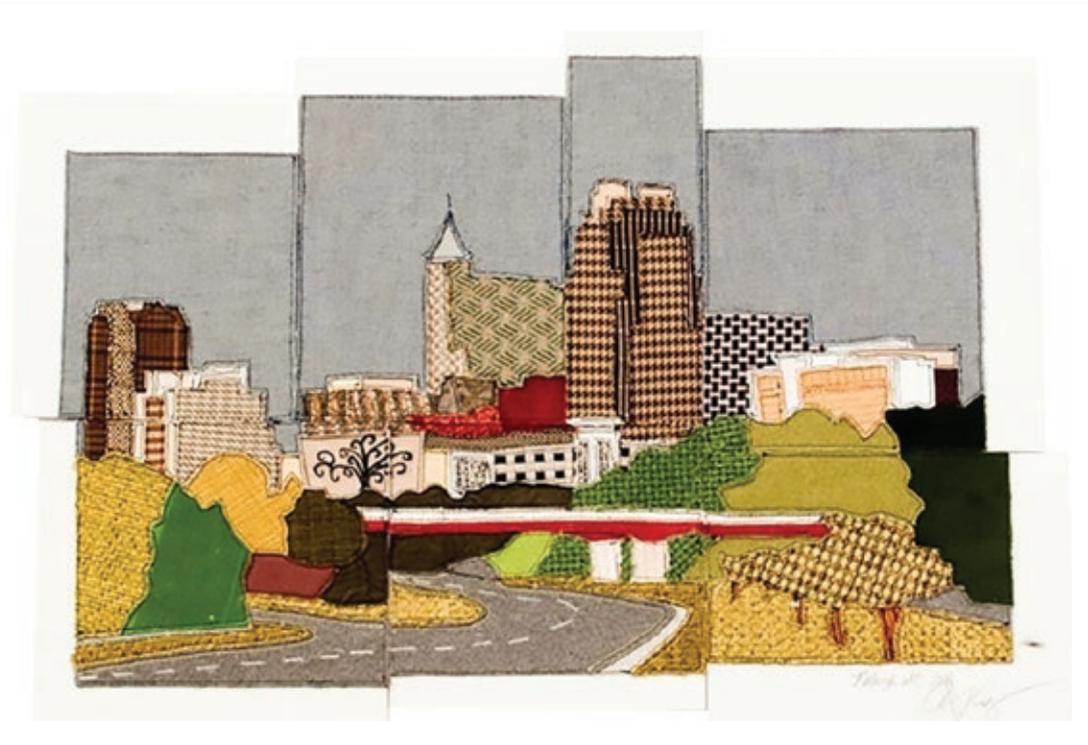
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## An Interview with **CAITLIN CARY** Raleigh Renaissance Woman

BY GINNY S. GILLIKIN

Caitlin Cary is a modern-day Renaissance woman, known throughout the Triangle for her work as an alternative country singer/violinist for Whiskeytown and super-girl-group, Tres Chicas. She describes herself as “an artist, singer, songwriter, violinist, and activist living in Raleigh, North Carolina.”

Originally from Ohio, Cary moved to Raleigh in 1993 to attend grad school in creative writing at North Carolina State University. Since then, she’s released three acclaimed solo albums, a duets album with Thad Cockrell, two albums with Tres Chicas, an EP with The Small Ponds, and an album of original protest music with the NC Music Love Army.

“I never really expected to stay, but I’ve fallen quite in love with this place. Firmly rooted is how I feel,” she confided.

Lately, she has gained renown as a visual artist. For several years, Cary said she focused only on Raleigh landmarks and buildings as subjects for her art, which she calls “needle prints.” In 2013, she began using the technique of sewing fabric to paper to creating a form of collage. When asked about the inspiration for her needle prints, she stated, “Somehow it seemed very natural, and also very important, to document the landscape I live in, especially as I was reeling from the rapid change that’s occurring as the area develops.”

Cary continued, “It occurred to me that the places that made Raleigh feel like Raleigh were disappearing and needed all kinds of documentation.”



In recent years, she has widened her focus to other areas around North Carolina. “I enjoy brief day trips to take photos, and I like to talk to people about what buildings matter to them and why,” she said.

Lately, Cary has diversified her art by creating needle print portraits, mostly of musicians such as Doc Watson and Dolly Parton, as well as glicée prints of her works. She stated that much of the fabric she uses for her art (mostly upholstery samples and remnants) comes from interior designers and upholstery shops. She also shops at Scrap Exchange in Durham. “I try very hard to upcycle whatever material I can; I use reclaimed frames and wood scraps for mounting, and 99% of the fabric is repurposed,” Cary said.

Her art has been featured at several venues around Raleigh, including Cameron Village Regional Library and the Miriam Preston Block Gallery (located in the municipal building).

In July 2015, Cary began a six-month residency at Artspace, a downtown Raleigh studio collective and arts education organization. “I’ve gone on to become a tenant artist, and I share a wonderful studio space with my husband, Skillet Gilmore, who is a screen printer and graphic designer. Artspace and my continuing studio practice there have been crucial to my professional and artistic development,” Cary revealed in our interview.

Regarding working with her husband, she said, “Skillet has a hand in several phases of my process. We have created several total collaborations, mostly when I snatch up one of his screen prints and add fabric and stitch to it.”

“A grand goal would be to have pieces acquired by the Gregg Museum of Art and Design at NC State and the North Carolina Museum of Art,” Cary stated.

“It seems I’m being considered for a large retrospective show at the Asheville Art Museum, so I dearly hope that comes to fruition,” she said when asked about future goals for her art.

“I’m very lucky that the medium and process I am working in lend themselves to commissions. I feel really lucky to have struck on something that makes me so happy to create, and that seems to have appeal to a broad range of collectors,” she continued.

*Learn about Caitlin and see more of her works at [www.caitlincary.com](http://www.caitlincary.com).*

EAT UP.

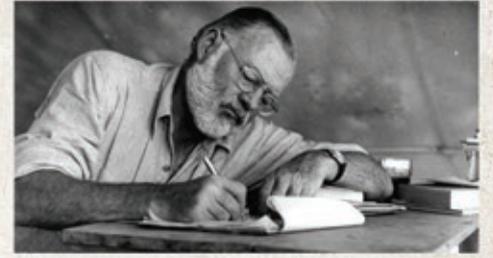


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write?

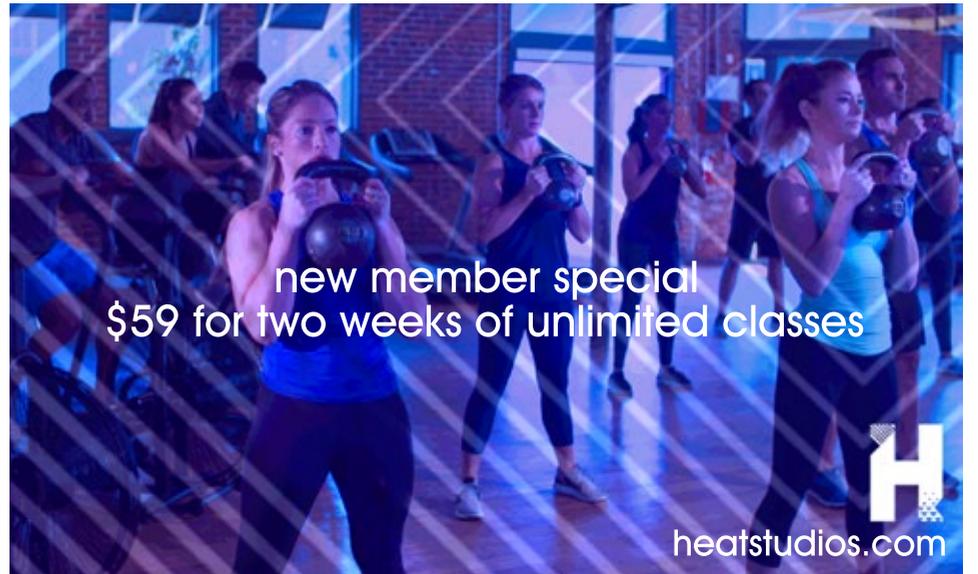


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