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IN THIS ISSUE:

STELLINO'S ITALIANO

CAROLINA KETTLE CHIPS & MORE

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ON THE COVER: The Charred Octopus at Stellino's Italiano will be the highlight of your Instagram story. It's absolutely show-stopping. Under the octopus are fingerling potatoes cooked to the brink, golden and tender, made for swiping up the flavorful oil from spicy n'duja sausage. Caramelized bits of diced soppressata and fresh sweet bell peppers are added with a liberal hand (thank you, hand!) like a suburban mom at a wine-fueled craft night getting into the glitter. Read more in our restaurant profile in this issue.

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Stellino's

ITALIANO

BY CHRISTY GRIFFITH • PHOTOS BY CRASH S. GREGG

I can only assume the brochure for Suburbia, USA is based entirely on that section of Cary – you know the area where you double-check Google Maps to make sure you didn't accidentally drive into Morrisville – a generic playground for minivans wielding 2.5 kids with golf and orthodontia and mattress options galore. A fair car-ride from the eclectic downtown scenes we usually profile, we first notice the thick crowds milling about Parkside Town Commons like extras from a movie where the main character will not pass the Bechdel test. There's no edge, no hipsters, not even a lone emo soldiering along. For some of you, this is heaven on a Sperry Top Sider-filled earth. For some of you, this is a machine to rage against. For all of you, there is a shining beacon in this sea of chain eateries that will set your heart aflame, even if you're a little dead inside. I haven't cried in three-and-a-half years, and yet the first bite of focaccia made me tear up a little.



Balls of breadcrumb-rolled risotto surround roasted red bell peppers and asiago cheese in the Arancini. Showered with a light dusting of parmesan, they're perfectly crispy on the outside, chewy and gooey on the inside.

team behind the highly-regarded Bella Monica in Raleigh, blessed the burbs with this gem in 2017. There are no red-checkered tablecloths to be found here; the sophisticated combination of deep reds and natural wood coupled with modern interior design hint at the finer Italian menu to come. Chef di Cucina Brian Michaelson is now heading up the kitchen at Stellino's and is fired up about delivering the best-tasting and freshest dishes possible to their customers. Brian hails from upstate New York, and after 13 years at Delmonico's Steak House, he recently moved to the Triangle to be closer to family, thankfully landing at Stellino's.

Stellino's Italiano is worth the drive. Executive chef Corbett Monica and wife Julie, the husband-and-wife

light dusting of parmesan. Crispy on the outside, chewy and gooey on the inside. You'll think it can't get any



There's lobster everywhere in this bowl: inside the ravioli, on top of the ravioli, and even in the sherry cream sauce. Bright green asparagus and sautéed shitakes round out this delicious dish.



Our flawless NY Strip Steak arrived perfectly medium-rare, beefy as can be, and served alongside caramelized balsamic onions and roasted fingerling potatoes, with ramekins of out-of-this-world salsa verde and gorgonzola butter.

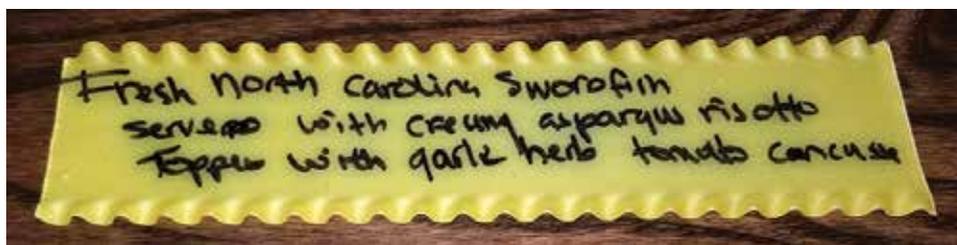
better, but then you'll spy the *salsa alla rosa* that accompanied it. Creamy, tangy, and tomatoey, it bumped the arancini up to eleven, but once those were gone, it was just me and a spoon. I would not be above asking for a soup bowl of the sauce on my next visit. If I were at home eating a jar of Prego with a spoon, I would know I had taken a wrong turn somewhere in my life. It's so swanky at Stellino's that if I were eating pasta sauce with a spoon, I'd feel like a million bucks!

So, yeah... I'm a big fan of the arancini there. Fried foods in general always appeal to me when I'm dining out because frying stuff at home is not only insanely messy, but I don't have an industrial-sized hood to keep my house from smelling like a Long John Silver's. Fried Calamari (\$12) is a ubiquitous appetizer at Italian restaurants, and Stellino's version does not disappoint. Unlike too many other versions I've had over the years, their breading is thankfully thin, allowing the well-seasoned squid to take the spotlight. It's fried long enough to develop a delicate crunch, but not long enough to turn rubbery. I hesitate to use the word "tender" when describing perfectly cooked calamari, but it's about as tender as that creature is going to get. Nana's gravy (Corbett's grandmother's slow-cooked red sauce) is an excellent accompaniment, but since we're already eating deep-fried food, pass me more of that spicy aioli because mayonnaise goes with everything.

You know what also goes with mayonnaise? Wine. I mean, not in the same glass. But wash that mayonnaise-covered calamari down with some really good wine. The owners traveled to local independent Italian wineries to find the best wines to bring back to us, and I'm glad they did – one of my favorites was the *Vino Nobile di Montepulciano* (\$48/bottle). The house wines are all a very reasonable \$8 a pour, and I thought they were all equally delicious. Who has two thumbs and

drinks boxed wine at home? This girl. So what I'm saying is, I'm not a sommelier, but I like what I likes, and I liked everything that was poured for us, and I know I already failed the interview for the head sommelier position. But all of it paired really well with the mayo (and everything else).

Back to edible tentacles, the Charred Octopus (\$18, pictured on this issue's cover) will be the highlight of your Instagram story. It's absolutely show-stopping. Under the octopus are fingerling potatoes cooked to the brink, golden and tender, made for swiping up the flavorful oil from spicy *n'duja* sausage. Caramelized bits of diced *soppressata* and fresh sweet bell peppers are added with a liberal hand (thank you, hand!) like a suburban mom at a wine-fueled craft night getting into the glitter. Looking to impress your dining companion? 1. Order the Charred Octopus. 2. Resist urge to eat pasta sauce like soup.



Even though Stellino's only serves fresh pasta – never dried – it doesn't stop them from using lasagna noodles as a menu for specials.

Let's take a moment to talk focaccia. It, like everything else here, is made in-house. It will appear in front of you, dressed in shallots and fresh rosemary, in a pool of extra-virgin olive oil far fruitier than I can afford in my home. The holes within are big. Big enough that there should be no excuse for any olive oil to remain on your plate by the end of it all. And whoever said you should never fill up on bread has obviously never had the focaccia at Stellino's. They should say, *don't fill up on that pasta sauce. There's really good bread coming!*

Hopefully, after all that really good bread eating, you've got room for some vegetables. The Beet & Goat

Cheese Salad (\$8/12) feels pretty indulgent, if that's even a word you're allowed to associate with salad. Loads of peppery arugula, earthy roasted beets, creamy chevre, and a salty pistachio vinaigrette? Yes, please. It's like the dessert of the salad world, if we are talking fancy desserts where they bring you dark chocolate and cheese and port. The kind of dessert where you stage candid photos of yourself in front of a vintage brick wall, looking effortlessly perfectly-imperfect, caught looking slightly to the left mid-laugh in a giant hat as if it were unbearably sunny inside, tiny port glass in hand, living that #foodie life. It's tastes just like that, but with lettuce. You can add a variety of proteins for an upcharge, but that's really going to change the whole feel of that picture.

You can get a li'l bit more arugula... under a flawless NY Strip Steak (\$32). This thing, you guys, it arrived before me medium-rare, beefy as can be, sliced into chunks as if I would share it. Caramelized balsamic onions and roasted fingerling potatoes are peak trimmings, but the salsa verde and gorgonzola butter were out-of-this-world. The salsa verde was fresh and herbaceous to cut through the richness of the dish, but the gorgonzola butter was biting and made the steak even richer. Who has two thumbs and would ask for a soup bowl of this butter after she finished her pasta sauce? Yep.

Once I was done eating all the butter (not my first time typing that), I was on to the Lobster Ravioli (\$19). It's a gorgeous presentation, the top third of each raviolo colored black with squid ink, the only color-blocking I care about. Lobster is everywhere in this bowl: inside the ravioli, on top of the ravioli, in the sherry cream sauce (yes, this sauce is also soupable). Bright green asparagus and sautéed shitakes round out the dish, vegetal supporting players but important nonetheless. Like Jay and Silent Bob. Except, upon additional reflection, much more important. >>>



The Cavatelli al Funghi comes with tons of mushrooms, leeks, and parmesan, covered in a mouth-watering marsala cream sauce.



The Limoncello Mascarpone Cake is a layered sponge cake with a creamy lemon mascarpone filling, fresh berries, and a limoncello drizzle.

Even though Stellino's doesn't cook with dried pasta (it's always made fresh), that doesn't mean they won't use it to be absolutely adorable and write their specials on it! [INSERT ALL THE ADORABLE EMOJIS HERE!] A lasagna noodle in front of me read *Chicken Prosciutto: penne with grilled chicken, prosciutto, sautéed mushrooms, kale, and leeks in an asiago cream sauce, \$18*. Another read *Pasta Arrabiata: fettuccine tossed in a spicy extra-virgin olive oil sauce with chili peppers, garlic, herbs, and bread crumbs, \$14*. I kept picturing an Italian Moses coming down Mount Sinai, lasagna tablets in hand, reading me the day's specials. It was a very confusing daydream, but the specials we had were extraordinary. Would also like a to-go order of the asiago cream sauce where I promise I won't eat it like soup but would need enough to fill about a soup bowl.

The Cavatelli al Funghi (\$18) is a vegetarian umami-bomb. They even managed to feature kale in a form that doesn't make me roll my eyes – covered in marsala cream. (Soup's on!) Tons of mushrooms, leeks, and parmesan surround cavatelli, one of the cutest types of pasta because each one looks like a miniature hot dog bun. This is helpful to hold pockets of sauce, but it is also helpful when you just want to imagine a hamster eating a miniature hot dog. It wouldn't taste as amazing as the cavatelli al funghi, but my mood would certainly be elevated, especially once I get the news that I cannot keep ordering pasta sauce as soup.

There was one thing that made me forget all about soup: the life-changing pizza. The Neapolitan Genoa (\$14.99) came out piping hot and was the best pizza I've ever eaten in my entire life. The tomato sauce, hidden beneath fistfuls of spicy pepperoni and sausage, was

bright and tangy. Pockets of Bufala mozzarella (Italian cheese made from buffalo milk) melted into soft, creamy puddles of everything that is good in this world. The crust, full of bubbles and deliciously dark blisters, was complex in flavor like a fine wine. Specifically, the fine wines they serve at Stellino's – not the cardboard box I'm decanting on soup night at home while I'm writing this and reminiscing about being at Stellino's.

There are quite a few dessert options to choose from, but since we just ate a lot of soup and life-altering pizza, I decided to only order half of them. The Limoncello Mascarpone Cake (\$8) is a layered sponge cake with a creamy lemon mascarpone filling, fresh berries, and a limoncello drizzle. Upon further review, I think the name of that dessert is pretty on the nose. The Tiramisu (\$8) is the expertly executed classic you remember – espresso-soaked ladyfingers, layered with mascarpone and dusted with cocoa powder. My favorite is the Sicilian Cheesecake (\$8), which uses ricotta and orange zest, resulting in a lighter, less sweet dessert. If you are on a liquid (soup?!) diet, you could also end your meal with some Housemade Limoncello (\$8) or any of the many dessert wines and digestifs on the menu. We had Averna Amaro (\$11), a smooth and sweet liqueur with a hint of herbaceous bitterness that is said to aid digestion. I drank it neat, as to not water down any aid. I stumbled out of the restaurant back into suburbia, high on good sauce, and successfully found my dark gray minivan on the third try.

Visit www.triangledowntown.com to see more photos with our web version of this article. Or just stop by Stellino's and see for yourself. Your tastebuds will thank you!

Christy is a self-diagnosed foodie and loves tacos more than life itself. She has an incredible foodagraphic memory and can remember everything she eats and all the ingredients for our restaurant profiles as well as everything she's eaten, EVER. Christy and her husband Matt are in the process of opening a Southern-inspired tea room in Holly Springs. You can follow their progress at facebook.com/PimientoTeaRoom.

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Remembering Randy Bryant

For those of you who follow us on Facebook, you probably know the name Randy Bryant. Randy was our main Facebook photojournalist for the past seven years, capturing photos and videos of people, businesses, and places throughout his hometown of Raleigh. It is with a heavy heart that we share the news with our print readers that Randy passed away in June. For most of his adult life, Randy was a Wake County teacher and taught Spanish to hundreds of students over the years. He began taking photos with the *Downtowner* in 2012 and he loved sharing the stories of Raleigh's people and places with our Facebook followers. His dedication, infectious sense of humor, constant smile, and natural kindness will be sadly missed. We will do our best to honor Randy by continuing his legacy of passionate photojournalism here at the *Downtowner*.

Many of his fans have asked if there was a charitable organization they could contribute to in Randy's honor. His family wanted to share three options and encourage people to choose the one that touches them most:

BY CRASH S. GREGG

- Randy's grandnephew Eric Bryant died by suicide and Randy was always supportive of the family's efforts to increase mental health awareness and access to services and he was active in fundraising to this end. HopeLine offers a 24-hour crisis intervention and suicide prevention crisis/text line. HopeLine, Inc.: <https://www.hopeline-nc.org>

- Throughout his life, Randy developed many lasting relationships with Hispanic families in the Raleigh area. The North Carolina Hispanic College Fund promotes the education of Hispanic students at all scholastic levels and awards annual scholarships to help pay for the education of students who desire to attend college. NC Hispanic College Fund: <http://thencshp.org>

- Randy's nephew Larry Bryant died due to complications of multiple sclerosis and Randy loved Larry dearly. The MS Society offers many services and resources to help people affected by MS live their best lives. Greater Carolinas National MS Society: www.nationalmssociety.org/Chapters/NCT



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Around Town News in the Triangle

We love hearing about new local businesses and sharing it with our readers. Please keep us posted on any new locally owned restaurants, bars, retail shops, or businesses opening in Raleigh, Durham or anywhere in the Triangle. Send an email to news@welovedowntown.com and clue us in. To say “Thanks Y’all,” we’ll pick a random tipster each month to win a free Downtowner t-shirt and a \$25 restaurant gift card.

P.S. We’re looking for contributing writers who want to help us report on what makes the Triangle a great place to live, work, play, and shop for both our print issue and our website, www.TriangleDowntowner.com. We have writing opportunities on a wide range of topics: local business, art galleries/artist profiles, tech, startups, dining, breweries/local beer, music/bands, charities, personalities, and just about anything else interesting and different. Email us at writers@welovedowntown.com if you’re interested. Be sure to include a few writing samples and we’ll get back to you asap.

To keep up with news between issues as well as lots of event and food photos, be sure to follow us on all of our social media pages: Facebook www.facebook.com/triangledowntowner • Instagram www.instagram.com/triangledowntowner • Twitter www.twitter.com/welovedowntown

Mama Crow’s Burger and Salad Shop is opening soon (if not already by the time you read this) in **Jason Queen’s Transfer Co. Food Hall** to join their other restaurant tenants. Executive chef **David Mitchell**, formerly of **Trophy Brewing**, sources southern-garden fresh ingredients for his smash-style burgers and craft salad menu, along with house-made American cheese and hand-cut fries. www.mamacrows.com

Moore Square Grand Opening Celebration! After two years of renovation, Moore Square will reopen to the public with a grand opening celebration on Saturday, August 3rd from 11am to 4pm with plenty of vendors, entertainers, and activities. New features include a cafe, splash pad, stages for music and outdoor movies, larger walking paths, space for a farmers market, public art, and natural play areas for children. More info at <http://bit.ly/mooresquarecelebration>.

The **Downtown Raleigh Alliance** and the **City of Raleigh Parks, Recreation and Cultural Resources Department** have partnered to bring a new **Downtown Raleigh Farmers Market** in the newly renovated Moore Square Park. The Market takes place every Wednesday from 4 pm-7 pm in the historic City Market adjacent to Moore Square. City Market will host the Market until Aug 7, when renovations will be complete at Moore Square. The Market will feature over 20 vendors along with entertainment, educational programming, and special events. The Market will run through Oct 16. <http://bit.ly/DTR-farmersmarket>.

Wye Hill Kitchen + Brewing is now open for lunch as well as dinner service. Located in the former Boylan Bridgepub and Brewery, Wye’s owners **Chris Borreson** and **Sara Abernethy** have partnered with brewer **Brad Wynn** and other Raleigh talents to reinvent the pub with the “best views of Raleigh’s skyline.” www.wyehill.com

Chido Taco in the new **McNeill Pointe Shopping Center** is now open. It’s a Mercado-style fast-casual taqueria and bar. Chido is slang for cool. <https://chidotaco.com>

Love peppers? Then you definitely need to buy tickets to **Abundance NC’s 12th Annual Pittsboro Pepperfest**, NC’s largest local food festival, in

downtown Pittsboro on Sunday, Sept 22 from 3-6 pm. A few of this year’s featured chefs include **Jason Smith** (Harvest 18), **Serge Falcoz-Vigne** (St. Jacques French Restaurant), and **Melanie Dunia** (The Pit). More details at <http://pepperefestnc.org>.

BREW Coffee Bar has new locations opening up in **Gateway Plaza** and **McNeill Pointe shopping center** on Wake Forest Road near Mami Nora’s, which add to their existing locations in Seaboard Station and downtown Cary. They’re also replacing Benelux Coffee in the **YMCA on Hillsborough Street**. www.brewcoffeebar.co

A new croissant bakery named **Layered Croissanterie** will be opening in late July at 911 N. West Street in one of the downstairs portions old Rainbow Upholstery building in downtown Raleigh from husband and wife Mark and Kawsar Chavez. Visit their website for details at www.layeredcroissanterie.com.

Wake Forest’s **Black & White Coffee Roasters** is now behind the coffee counter at Videri Chocolate Factory in the Warehouse District. Videri, celebrating their 5th anniversary this year, had planned on moving into one of the larger spaces at The Transfer Co. but recently had to change their plans. www.blackwhiteroasters.com

Chef Michael Lee’s latest and greatest restaurant, **M Pocha**, is almost open. Located in **downtown Durham** in the former Cupcake Bar space, M Pocha joins Michael’s seven other Durham establishments and will feature pan-Asian small plates to eat with drinking and meant to be shared. Info & menu: www.m-restaurants.com

The space previously occupied by the remarkably delicious **Provenance** at 120 E. Martin Street is now the home of **Budacai Boba Bar Bites**, which features boba tea (some with alcohol), Asian street food, baos, buns, and bowls. They’re open for lunch and dinner. Facebook: [budacairaleighnc](https://www.facebook.com/budacairaleighnc)

The empty space previously occupied by **Tyler’s Taproom** in **Durham’s American Tobacco Campus** (705 Willard Street, Durham) is the summer home for a pop-up beer garden. **Hop-Fly Brewing Co.**, **Tarboro Brewing Co.**, **Koi Pong Brewing**, and **BDD Brewing**, all from **Rocky**

Mount Mills, will round out the beer purveyors. Runs through Sept 28. And in case you missed it earlier this year, **Bull Durham Brewing**, the first brewery to operate in a minor league baseball stadium was sold to Raleigh’s **R & D Brewing** (brewery at 1323 Capital Blvd.). It was originally owned by **Capital Broadcasting**, parent company for the **Durham Bulls**.

We’re excited that **Scott Crawford’s Jolie** is getting closer to opening. Sitting just next door to his splendid **Crawford & Sons** on Person Street, Jolie will be a neighborhood casual French bistro. Keep up to date with their opening news at <http://restaurantjolie.com>.

Speaking of the Person Street area, after more than a year of being vacant, the **Standard Foods** space will soon open as **Standard Beer and Food**. Partners from **Bond Brothers Beer Co.** **Whit Baker** and **Andy Schnitzer** are behind the new business. They hope to open by fall. <https://standardbeerandfood.com>

Dram and Draught on Hillsborough across from Char-Grill is moving to give way to new construction and will reopen in the One Glenwood building in late July. Visit www.dramanddraught.com for more info on their move-in date.

We hate to lose one of downtown’s most popular restaurants, but **18 Seaboard** has finally given way to new Seaboard Station development. This was **Chef Jason Smith’s** first restaurant in his 18 Restaurant Group, and opened 14 years ago. Their remaining restaurants include Cantina 18 (Cameron Village, Morrisville) and Harvest 18 (Durham). 18 Seaboard helped to cultivate a few of Raleigh’s talented chefs including **Serge Falcoz-Vigne** (Saint Jacques French Restaurant), **Jake Wood** (Glenwood South’s Plates Kitchen), and **John Knox** (Transfer Co.’s Benchwarmers Bagels). www.18restaurantgroup.com

Pho Pho Pho Noodle Kitchen + Bar in Glenwood South is closing in late July after four years on Glenwood South. Sushi Blues is owned by the same group and will remain open. Rumor has it that **Ashlie Cade** (owner of the **Bison Bar** and **Saint Jacques**) will be opening a new casual dining/drink concept there.

From the Publisher

Thanks to everyone for all the shoutouts and offers of congratulations to our Best Of Downtowner Awards winners in our last issue. Lots of familiar names from last year and plenty of new ones as well. If you missed the Best Of issue, you can still check it out (and other past issues) at www.TriangleDowntowner.com.

It's been a busy summer and there's still lots of great events coming up soon:

- Sunflowers at Dix Park are back. Last year's sunflowers were the biggest mention on the City's social media since... ever. With five acres planted this year, the gorgeous yellow flowers will be even more ubiquitous in your Facebook and Instagram feeds than ever. You can find info on where to park and more info at <https://dixpark.org/sunflowers>.

- We're always excited about the annual Innovate Raleigh Summit, with this year's coming up on October 3 at Union Station in downtown Raleigh. Innovate Raleigh is a not-for-profit 501(c)3 organization committed to making our region the top center for innovation and entrepreneurship in the nation by bringing together key stakeholders within the local ecosystem – entrepreneurs, investors, and supporting organizations – and connect them with funding, talent, and opportunities to help fuel growth. Event registration is open now, so visit www.innovateraleigh.com for info.

- The long-awaited Moore Square Grand Opening will take place on Saturday, August 3 from 11am to 4pm with plenty of vendors, entertainers, and activities. This is one of downtown Raleigh's four public urban green spaces designed back in 1792



Our publisher, Crash, with Ernie Myers and Phil Ford.

and has been closed for renovations since 2017. New features include a cafe, splash pad, stages for music and outdoor movies, larger walking paths, space for a farmers market, public art, and natural play areas for children. More info at <http://bit.ly/mooresquarecelebration>. (You can also watch the movie "Iron Giant" outside in Moore Square Sunday night at 7pm).

- Love food trucks? Then be sure not to miss the Downtown Raleigh Food Truck Rodeo on Sunday, August 4 from 3-9pm. With over a half mile of food trucks from all over the state spread out over 11 city blocks, this food truck rodeo is one of the biggest in the country and is free to attend. www.downtownraleighfoodtruckrodeo.com

Cheers,

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Josh Monahan



JOSH MONAHAN

OWNER OF 1 IN 6 SNACKS

BY ERIK MOSS • PHOTOS BY CRASH S. GREGG

A few months ago, while at the Glenwood Pharmacy + Market across the street from our office, I noticed a small, light green snack bag featuring a portrait of Sir Walter Raleigh ogling wide-eyed at a potato chip in his left hand. Above the picture of our city namesake were the words “Carolina Kettle” printed in a stylized cursive font reminiscent of those used in old baseball teams’ logos and underneath the English explorer’s likeness was written “Sir Walter Cream Cheese & Chive.” My curiosity piqued, I picked up the bag along with a few other groceries and shared its delicious contents with Downtowner staff upon returning to the office. Having both been greatly pleased with what we had found (a party-size serving of delightfully savory cream cheese & chive-flavored kettle chips, in case that’s not yet clear), we then did a bit of light research on the web to find out more about the company behind the product. After discovering that they run a retail outlet on nearby Hillsborough Street, our quest began.

We sent an email to the company through their website and were able to arrange an interview the very next day

with Raleigh’s own Josh Monahan, the man behind both the chips and the company producing them: 1 in 6 Snacks. Much to our surprise, Josh isn’t at all what you’d expect the founder and owner of a successful snack food company to look like. Instead of meeting us in a cushy office with fine leather chairs while wearing a suit, he greeted us from behind the register at his Hillsborough Street outlet and headquarters as we arrived, dressed in a plaid button-up and khakis. Josh’s fashion choices, fittingly enough, are indicative of how he runs his company: openly, honestly, and with endearing yet mature enthusiasm. He’s also still in the middle of his twenties, but despite both his and his company’s relative youth, 1 in 6 Snacks has already become highly prolific, with its products being sold in many stores throughout the Triangle area.

This prolificness became even more impressive when we discovered that Josh founded 1 in 6 Snacks during a time when anyone else in his position would probably be too preoccupied with school and partying to even consider starting a company: in the middle of his junior year at NC State. Three and a half years ago,

he was in the process of completing his degree in agricultural business operations when he started his company in a warehouse in Creedmoor. Josh wasn’t totally in the dark when it came to running a snack food company – his father, John Monahan, has been running the well-known Peanut Roaster company and store in Henderson for over 20 years, and his son grew up helping out not only in the company’s retail outlets but also in production. It was while he was at NC State that Josh’s ideas for his own company began to materialize. He confessed, “I realized I didn’t want to roast peanuts anymore, but I understood that the process behind producing and distributing potato chips was very similar to that of making and selling peanuts,” so learning the ropes of a new product was a natural transition for the up-and-coming entrepreneur.

1 in 6 Snacks’ current offerings include Kettle Chips, Rustic Roots Tortilla Chips, and Rustic Roots Salsas. Their kettle chips come in a myriad of tasty flavors: Outer Banks Sea Salt, Sir Walter Cream Cheese and Chive, Mama Gin Dill Pickle, Southern Twang Salt and



Balsamic Vinegar, Bee Sting Honey Sriracha, Coastal Crab Boil, Cozumel Jalapeño Queso, Down East BBQ, Rosemary & Garlic, and Russet Dark. Their tortilla chips are available in Chili Salsa, Peach Habanero, and Sweet Potato. Their new line of salsas include Smokin Gun and Cantina Style.

1 in 6 Snacks doesn't exist just because of Josh's individual ambitions, however, as there's a compelling story behind its name. Around the time he started the company, Josh discovered that 1 in 6 people in the US did not know where their next meal would come from. Hoping to contribute in his own way to rectify this, he named his company 1 in 6 Snacks and established early on that his company would not only sell great-tasting products but also help alleviate America's hunger problem by donating portions of its proceeds to local food banks. Josh has stayed true to his word; his company donates five cents to the Food Bank of Central & Eastern North Carolina for every two-ounce bag of chips it sells, and ten cents are donated for every five-ounce bag sold. Additionally, a "meal counter" on the company's main website (www.lin6snacks.com) features an estimate of how many meals have been donated through the company's efforts, with the counter indicating that over 175,000 meals have been donated as of the time of this writing. 1 in 6 Snacks is fulfilling both of Josh's

goals with the company: creating quality snack foods while giving back to the community.

Through our interview with Josh, I also learned of something that we think may be part of why the chips from 1 in 6 Snacks taste so good. The company not only uses locally-produced crops in the making of its products (meaning you'll be able to support local farms every time you open a bag), but the chips themselves are manufactured right here in North Carolina. Josh mentioned that he enjoys being "all local"



1 in 6 Snacks Retail Outlet

with his products, and it doesn't look like he intends to change that – his recently-launched brand of Rustic Roots Tortilla Chips features sweet potato-flavored chips which are made from the ever-plentiful North Carolinian sweet potato crop. Naturally crispy and certified awesome, indeed.



Perhaps the most exciting fact about 1 in 6 Snacks is that it's already a successful company. Not

long after graduating from NC State, Josh was able to open his Hillsborough Street outlet store from which he sells not only his company's snacks but also a plethora of other North Carolina-produced products. Additionally, 1 in 6's products can be found in various locations around the Triangle area, and Josh has stated that he is considering selling his chips in larger bags (which, we imagine, would also lead to a bigger donation size for each one of these bags sold). Furthermore, since both his kettle-cooked and tortilla chip brands have proven successful, the young entrepreneur has set plans in motion to launch a brand of popcorn to further expand 1 in 6's delightful array of offerings.

Those of us here at the Downtowner found it inspiring to see such rapid development happening with a company that's not only local but built with Josh's charitable goals. On the finer details of how he brought 1 in 6 Snacks into being, he mentioned that, despite the difficulty involved in organizing the efforts of starting a brand new snack food company (and doing so as a busy undergraduate student, no less), Josh said he once was finally finished with school, he was able to go all in with 1 in 6. When asked what advice he would give to >>>



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tasting to consumers. Despite the difficulties he faced, he kept pushing through, and because of this perseverance, 1 in 6 Snacks is where it is today.

Considering 1 in 6's already-impressive success, I wouldn't be surprised to see plenty more from the company soon, and given the noble goals behind its formation, it would be all the more inspiring to see the company continue to grow. In a world that has become interested in such things as social justice and providing for people in need, seeing a company formed with a goal of meaningful change enjoying such success seems proper, and we wish Josh and his company nothing but the best in their endeavors.

You can watch our interview with Josh on our YouTube channel www.youtube.com/DowntownMagazine and listen to the podcast at www.downtown-podcast.com.

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other up-and-coming entrepreneurs, Josh simply said, "I would say if you hit a bump in the road or something goes wrong, to not give up," elaborating on 1 in 6's early days, during a time in which they had to "basically start over from scratch" after finding that using a specific cooking oil greatly affected how his products were

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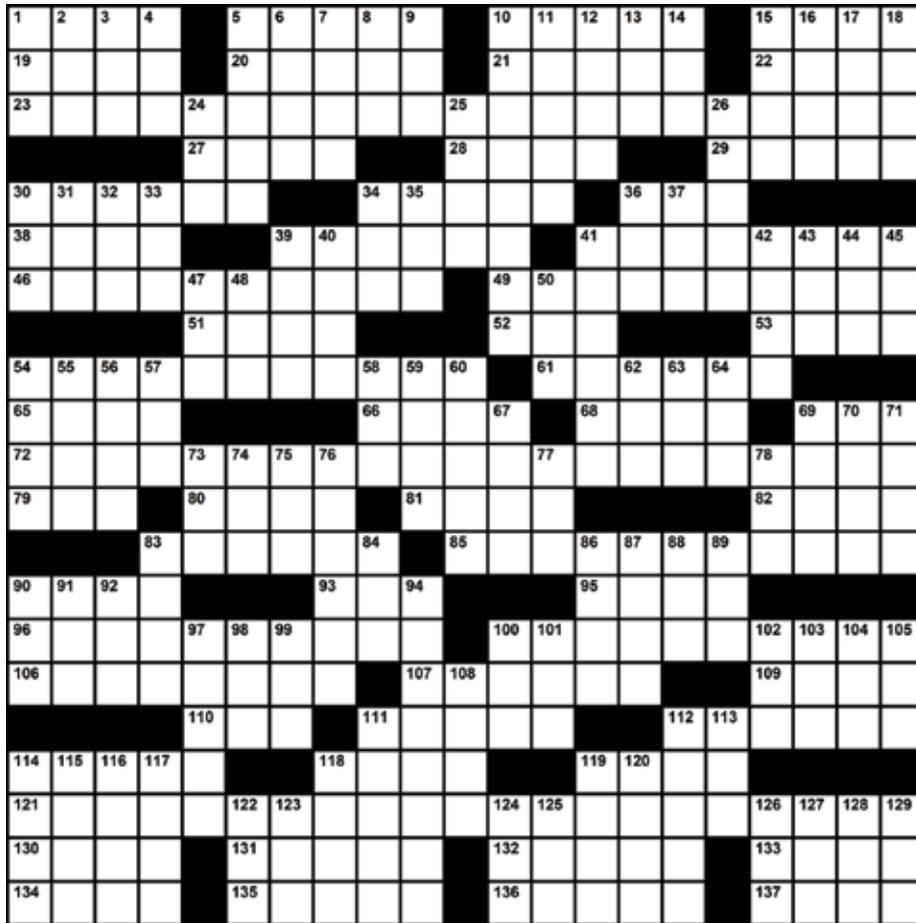
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Rhyming Phrases

ACROSS

1. Liquorish flavor
1. Cognizant of
5. Herman Wouk's ship
10. Bunch of shots
15. Lauderdale's neighbor
19. Shade of blue
20. Los Angeles ball-player
21. Hit the hay
22. Hullabaloo
23. Why mom got mad in the kitchen
27. Water stopper
28. Bee, to Opie
29. British noblemen
30. Flows smoothly (into)
34. "The Planets" composer Gustav
36. Napoleonic marshal
38. Name for six Russian rulers
39. Tea breads
41. Outdid
46. Google earth pix, e.g.
49. Picard's craft
51. Neighbor of Vietnam
52. ___ Vicente (Cape Verde island)
53. Omar of "Scream 2"
54. Gallardo is one
61. Study
65. Toward water
66. Mexican mint product
68. Baloney
69. Raiding grp.
72. This lady does good conch business
79. On easy street
80. Shift
81. Hill's partner
82. "Money, money,

- money" singers
83. NY prison
85. TV host
90. Far from easygoing
93. East end?
95. Prefix with space
96. Started liking
100. Until now
106. Ballpark figure
107. It shines brightly
109. Swindle
110. Lead-in to boy or girl
111. Ship's hulls
112. PC storage devices
114. Bee-like
118. Mystery writer Ambler
119. City east of Santa Barbara
121. Comment when needing a cooking herb
130. Comedian Carvey
131. Glorify
132. Suit
133. Yours and mine
134. Founded, abbr.
135. Bread units
136. Desert watering holes
137. Send off

DOWN

1. Sweet potato
2. Empire State building locale
3. Mariner
4. John Lennon's wife
5. Birthday items
6. Not pro
7. Composer Stravinsky
8. 80s art movement, with ___-pop
9. Yellowstone sight
10. Skies downhill
11. Don't exist
12. Milk, prefix
13. Letters on a brandy bottle
14. Express mock

- astonishment
15. Rum cake
16. Disagreeable smell
17. Hip
18. Acts as the interlocutor
24. Be indebted
25. Raconteur's offering
26. Excite
30. Polite address to a customer
31. First mate
32. Filly
33. Prefix with sphere
34. Bell ___
35. Switch positions
36. Compass direction
37. Ballad's end?
39. Emissions result
40. Alternative to plastic
41. Peter of "Lawrence of Arabia"
42. Trial run
43. Apple seed
44. Uncommon sense
45. Paris's Pont ___ Arts
47. "All over the world" singers, for short
48. A long way
50. Bag
54. Laddie's love
55. Tennis great, Arthur
56. Run into
57. Humanities degs.
58. Internet addresses
59. Distress
60. Esau's father
62. Not a thing
63. Electric fish
64. Navy ship intro
67. Northern capital
69. Figure skater Thomas
70. German river
71. Mathematician Turing
73. CPR pro
74. Fate
75. Year in Nero's reign
76. Withdraw

77. Layer
78. Combat
83. Prefix with plane
84. Creative creation
86. Thun's river
87. Literary adverb
88. Dog scrap
89. Usher song: "My ___"
90. Hole in one
91. Dissenting votes
92. Court figure, abbr.
94. Basic
97. Sultanate inhabitant
98. A Turner
99. Greek H
100. Sound of hesitation
101. Two Bond bosses?
102. Yalta monogram
103. Queenside castle, in chess notation
104. Backboard attachment
105. Coast Guard officer, abbr.
108. Daft
111. Factual evidence
112. Shopping aids
113. Dah's partner
114. Man Friday
115. Fund-raising grps.
116. George Harrison's "___ It a Pity"
117. Just barely
118. Bluesy James
119. Ices
120. ___ de vivre
122. "Braveheart" actor, first name
123. Prefix with skeleton
124. Sale abbreviation
125. Mauna ___ (Hawaiian volcano)
126. Clod chopper
127. "Dee-lish!"
128. Diagnostic proc.
129. Springfield time

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