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TRIANGLE**DOWNTOWNER**MAGAZINE — ISSUE 147



ON THE COVER: What a sight! The 90-foot Ferris Wheel in downtown Raleigh at last year's First Night Raleigh celebration. Downtowner Magazine is proud to again sponsor the Ferris Wheel this year and we are very happy to celebrate another great year in Raleigh! We hope you'll join us for a spectacular celebration and ring in 2020 with us! Happy Holidays and Happy New Year y'all!

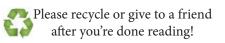
Photo by Randy Bryant, who passed away earlier this year. We miss your kind heart and soul, Randy.

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In the years following, First Night Raleigh has continued to thrive as an arts festival devoted to the Four Pillars of First Night: Celebration, Community, The Arts, and, of course, The New Year. First Night Raleigh has evolved with the changing environment of a revitalized and vibrant Downtown. It continues to use the city as a stage, presenting artists and performers in plazas, churches, museums, theatres, bank lobbies and street corners throughout two dozen blocks of Downtown Raleigh. First Night Raleigh 2012 saw a record-setting 80,000 revelers celebrate the dawn of the New Year in downtown Raleigh.

This amazing public response paved the way for plans to produce a bigger, more spectacular First Night Raleigh in years to come. The event has grown to be the largest New Year's Eve event held in eastern North Carolina. Recent First Night celebrations have exceeded all expectations with attendance regularly over 40,000 people. The city's Millennium Celebration (R2K) culminated with First

Night Raleigh 2000, and attracted 75,000 people from all over the state.

The original First Night came into existence in Boston in 1976 at the end of the country's Bicentennial Celebration, to bring the neighboring communities of the city together in a joint celebration, while providing the public with an alternative way of ushering in the New Year. Since 1980, the concept has inspired many communities to start their own First Night celebrations in the United States. Currently First Night is celebrated in about 75 cities across the country.



Current First Night cities across the United States are able to offer mutual support and gain insight through the efforts of First Night USA — The National Association of Community-based New Year's Arts Festivals.

Join us in downtown Raleigh for the 29th Annual WRAL First Night Raleigh 2020! With 20+ blocks of programming throughout downtown, First Night Raleigh is the way to ring in the New Year! Learn a new hobby for the New Year at

New this year is the Astro Botanicals Garden of Light in Moore Sqaure

of Light will be available to experience for two days only on December 28 from 4 to 9pm and on December 31 from 4 to 10pm. Artsplosure invites patrons to enter the garden of 12 sculptures in Moore Square to enjoy at their leisure during these hours.

Artsplosure is proud to add this unique installation to the WRAL First Night Raleigh experience with the help of Fidelity Investments.

"Fidelity has made it possible for our audience to take full advantage of the rich array of arts and entertainment opportunities available at First Night Raleigh," said Michael Lowder,

Artsplosure Executive Director. "They have also made it possible for Artsplosure to integrate new innovative, artistic technologies into our programs."

Creator Stan Clark is a fabric artist sewing giant sculptures and small toys. He grew up in the forests of the Midwest and moved to California to share his vision. Learn more about this bright exhibit at www.astrobotanicals.com.

The annual People's Procession by Paperhand Puppet Intervention is always an



the daytime Children's Celebration from 2-6pm at the NC Museums of History and Sciences. Bounce around music, theatre, and other performances after the Early Countdown at 7pm. Ride the 90-foot tall gondola-style First Night Ferris Wheel (proudly sponsored by Triangle Downtowner Magazine) and the Alien Abduction Gravitron amusement ride. Just make sure you're on Fayetteville Street at midnight for the Countdown to Midnight and the famous Raleigh Acorn Drop and fireworks with special guests Boom Unit Brass Band, Caleb Johnson & The Ramblin Saints, and Illiterate Light.

New this year is the Astro Botanicals Garden of Light in Moore Square. Created by artist Stan Clark, the Astro Botanicals Garden of Light is a series of larger-than-life, inflatable sculptures shaped to replicate classic ornamental flowers. When fully inflated and illuminated, these color-changing flowers are highly visible day or night and aim to promote creative play and symbiotic awareness.

Coming to Raleigh from California, the Garden

4 TRIANGLE DOWNTOWNER MAGAZINE | THE TRIANGLE'S PREMIER MONTHLY | ISSUE 147



incredibly popular event. They're joined this year by Helping Hand Mission Band, the NCSU Pipe & Drum team, and thousands of parade goers, The procession begins at Bicentennial Plaza at 6pm, makes its way down Salisbury Street, and culminates at the intersection of Davie and Fayetteville Street.

As every year, there will be an early acorn drop with fireworks along with the traditonal midnight drop, followed by more fireworks. The first take place at 7pm at the main stage and ends the Children's Celebration for the evening.

A WRAL First Night Raleigh 2020 pass is required for

entry. Passes are on sale now for \$11* when purchased in advance (*plus local and state sales tax) at area Harris Teeter stores or online at Etix.com. Passes will cost \$15 onsite on December 31 and include access to WRAL First Night Raleigh 2020 festivities throughout the downtown footprint from 2 p.m. to midnight.

While the Raleigh acorn designed by David Benson has become synonymous with First Night Raleigh, the festival is much more than the countdown to midnight. The \$11 all-day/night admission button grants access to every performance and every venue throughout the event. That's over 20 blocks of downtown Raleigh filled with art, music, comedy, theatre, crafts and more, all for just \$11 (passes bought on Dec. 31 are \$15). Children 6-12 are just \$12 and children 5 and under are admitted free with a ticketed adult. Tickets can be picked up at all local Raleigh Harris Teeter stores and also at the NC Museum of Art, NC Museum of History, NC Museum of Natural Sciences, Quail Ridge Books & Music, Marbles Kids Museum, and CAM Raleigh. Buttons can also be bought at etix.com (search for "first night Raleigh".)

As always, there will be plenty of food and novelty vendors, and R&D Brewing will joining First Night this year to provide local craft beer.

"R&D is the official beer sponsor of our annual Artsplosure festival the third weekend in May, and we are excited to be working with their outstanding staff this coming New Year's Eve," says Artsplosure executive director Michael Lowder.

For a full schedule and location map of all the many exhibits, events, music, performances, plus directions, parking, and shuttles, visit www.firstnightraleigh.com.



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TRIANGLE FOOD TRUCKS!

Pie Pushers

by Hannah Murphy

A the Pie Pushers pizza truck (well, trailer, actually), the smell of freshly-made dough baking under a pile of delicious fresh sauce and mouth-watering ingredients makes it literally impossible to not get in line and order a slice (or a whole pie). The Durham-based food truck has been making amazing, fresh-baked pizza for the past nine years here in the heart of North Carolina, and serving up these great eats for the Triangle is what Mike Hacker and Becky Cascio do best.

Becky Cascio moved here from Wisconsin and



Mike Hacker and Becky Cascio of Pie Pushers

received her Master's degree in international business, but she grew up appreciating small businesses because of her grandfather's small music store. As for Mike, he grew up in Alabama and Tennessee, and went to culinary school in Seattle. These two friends met in North Carolina through our great local music scene; Mike came to North Carolina to join local band, Future Kings of Nowhere, as a drummer, and Becky was friends with some of its members.

They both chose pizza as the base of the business because of two reasons: one, it was something fun that Mike could play with in terms of ingredients, tastes and textures, and two, making pizza goes back to when Mike was a child, helping his mother make homemade pizza dough. Becky and Mike see pizza as an interesting artistic medium and using seasonal produce is just another way to showcase Mike's skills as a chef. The food truck just made sense while also being a faster, easier way for their business to get started than a typical brick and mortar restaurant; plus, it gave the pair



Larry's Coffee is proud to sponsor this column because we believe in locally grown entrepreneurs, hard work and tasty things that arrive in trucks! (like Larry's Coffee :) www.larryscoffee.com

a chance to get involved in the local community. One of Mike and Becky's favorite things to do is assist with



fundraisers; being able to give back is high on their priority list.

Mike's endless ideas for creatively integrating fresh, locally-grown produce into his pizzas create an always changing, always interesting menu. Mike usually tries out different pizzas at least a couple times a month, but if he's got a freer schedule he might play around



with something more outside the [pizza] box. His inspirations stem from cookbooks, family recipes, and his imagination, and they both love to walk through the local Farmers Market to search for something new, with inspirations from seasonal produce, as seen with the latest creation, and surprisingly popular,

The Pie Pusher pizza oven was dubbed Marcella, after Becky's grandmother. Without her, Pie Pushers wouldn't be the same. Production would halt to a snail's pace. She can go as high as 650 degrees, and with her two decks she can handle as much as eight different 16"

pies. When she's primed and ready, pies can come out in as little as 6-8 minutes.

Pie Pushers is—most importantly for those of you eating lunch on a dime—very affordable. A slice of cheese or pepperoni is still only \$3 even after nine years, and specialty slices are \$4-5. Their slices are decently huge too! Prices may very for their specialty pizza, but nothing more than a dollar or two more than usual. It depends on what produce is seasonal, but it's because the guys at Pie Pushers want to offer their customers a treat, such as Pace Car with olive oil, corn mix, fresh basil, jalapeños, parmesan, and mozzarella. When tomatoes are in season, customers can expect Barb's Margherita with pesto, local tomatoes, goat



cheese, and mozzarella. If you're wondering, Barb is Mike's mom. Another specialty is the Queen Anne, a pizza topped with spinach, cremini mushrooms, garlic, goat cheese, and mozzarella

"Fans who visit the truck have come to trust our new concoctions," says Becky.

They also carry garlic knots (3 for \$5), house and caesar salads (\$5), and chicken wings (8-10) with a side sauce (\$9).

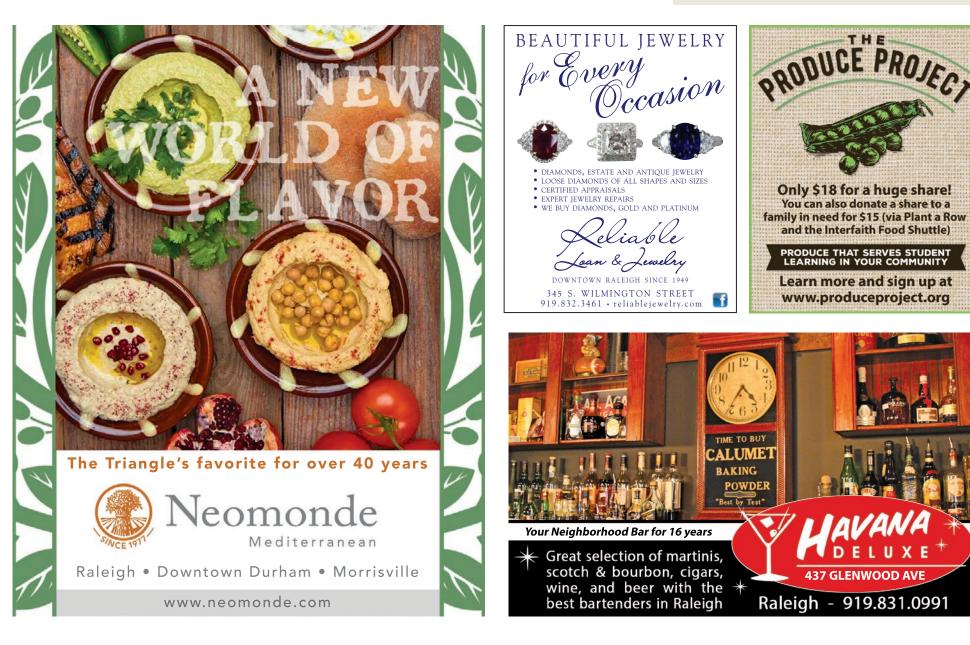
Pie Pushers is one of the few concepts to have made the transition from food truck to brick and mortar restaurant, but don't worry, they still

have their truck. They're located above the Pinhook in downtown Durham at 117A West Main Street. As you would expect, their restaurant menu offers more options than the truck, including Sausage Gravy Poutine, Eggplant Fries, and more pizza and salad options. You can even grab brunch there on Saturdays. If you can't make it out, they deliver within a few miles of downtown. The food truck can be found all over the Triangle, from Durham Academy, Wake Tech, NC State, Full Steam Brewery, and RTP. Both their restaurant and truck use as much local produce and ingredients from local farms as possible and just a few they love to support are Fickle Creek Farm, Ladybug Farm, Firsthand Foods, Bluebird Meadows, and Four Leaf Farm. Visit their website, www.piepushers.com for an up-to-date calendar with their weekly and monthly locations.



PIE PUSHERS 117A West Main Street Downtown Durham, NC 27701 919.294.8408 (truck 919.901.0743) www.piepushers.com www.facebook.com/piepusherspizza www.instagram.compiepushers www.twitter.com/piepushers

Mon-Thu: 11am-11pm; Fri: 11am-12am, Sat: 10am-12am (brunch 10am-2pm)



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 downtown Raleigh, Durham or across 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.

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: business, visual and performing arts, dining, breweries/local beer, music/bands, tech, startups, 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

kō•än has opened in the old An space in Cary on Weston just off I-40 near SAS. Sean Degnan (co-owner bu•ku Wake Forest and so•ca in Cameron Village) has teamed up with chef Drew Smith to create a Southeast Asian themed menu to the space. www.koancary.com for menus and hours.

The owners of Bida Manda and Brewery Bhavana announced they will be opening their third restaurant in downtown Raleigh's Dillon Building on the 9th floor terrace, named Luang Prabang. Brother and sister team Vansana and Vanvisa Nolitha, along with Patrick Woodson, named the restaurant after the ancient capital of Luang Prabang Province in northern Laos. It has been inhabited for thousands of years and is known for its many Buddhist temples. Their restaurant theme will again be Laotian, focusing on small charcoal cooking. Luang will occupy 5,000 square feet, which is larger than both Bida Manda and Brewery Bhavana combined. Luang joins three other upscale dining restaurants in The Dillon: Barcelona, O-Ku Sushi, and Oak Steakhouse. Carrboro's Weaver Street Market also recently opened across the street. The Nolithas are friends with the owners of Heirloom Brewshop and recommended they look at downtown Raleigh to open their business. A little more info on Luang at www. luangprabang.us (but not much yet).

Work has begun on the **The Flying Mayan**, which will open soon in the old Wahlburgers space at 319 Fayetteville Street. The Mayan is owned by the James Duignan, who also helms the Flying Burrito in North Raleigh. He said the name change was to reflect the diversity of menu items other than burritos (the menu will have about 30 tacos, with different specialty tacos every three weeks). The Flying Burrito started more than 30 years ago in Chapel Hill, purchased by James in 2007 and moved to Raleigh. Menus and more on their website, www.flyingmayan.com.

A new collaboration pop-up has opened at 17 E. Martin Street in downtown Raleigh. The Nutty Bavarian utilized a new pop-up program made available to support women and minority-owned entrepreneurs, which is a partnership between the Downtown Raleigh Alliance and Wake Tech-

nical Community College. The Nutty Bavarian, a franchise owned by Stephanie Williams, will be the first temporary tenant and sells roasted Bavarian nuts, snacks, and gift baskets. The pop-up will remain for six months and is one of two locations being offered by the program. Stephanie also has a location inside Crabtree Valley Mall. The Martin Street space is provided by LM Restaurants, which also owns Carolina Ale House, Vidrio, and Taverna Agora.

The Johnson Street Yacht Club has dropped anchor at the old Office Tavern location at 710 W. Johnson Street and it's certainly not as swanky as it sounds. Actually, it's quite the opposite and is more of a hip local dive bar. The Office Tavern was open for more than 30 years and the JSYC has committed to carrying on the previous owner's legacy of simple good times. The Yacht Club is brought to you by Kim Hammer, owner of downtown's Bittersweet. Check 'em out remotely at johnsonstreetyachtclub.com and on Instagram jsyachtclub. Or just stop by and say you're a friend of Bill.

If you like the freakin' awesome bagels at Benchwarmers at Transfer Co. Food Hall, then you'll be happy to know they're serving square pizza on Thursday and Friday nights from 5:30pm until they run out. Go early and stand in line. You'll say thanks later. www.instagram.com/ benchwarmersbagels/

The folks at Gonza Tacos y Tequila are opening Macando Latin Cuisine in both Raleigh and Durham (and Durham got the rooftop on top of the Longfellow Real Estate building in downtown. Raleigh's will be at Soujourn Glenwood Place, just inside the Beltline). Gonza Salamanca and Carlos Rodriguez said the Durham location is taking longer to open than expected and wanted to go ahead and announce the Raleigh location. The menu will veer a bit from Gonza and will include flavors from Mexico, Peru, Columbia, and Argentina. www.macondonc.com

For those of you who have been unnecessarily freaking out, the **NC Farmers Market** isn't going anywhere. The stories of the Farmers Market

moving because of **Dix Park** development is simply not true. Agriculture Commissioner Steve **Troxler** finally addressed the rumors saying any changes, *IF* they ever take place, will be many years down the road. Now, go support the Farmers Market and buy some produce, gifts, or grab a bite to eat! www.bit.ly/ncsfm

Plates Kitchen is getting a new chef. David Mitchell has replaced Jake Wood at Plates and both of these rockstar chefs have stellar backgrounds. David was the lead at Busy Bee Café then at Trophy Pizza on Morgan Street and most recently at Mama Crow's in Transfer Co. Food Hall. Jake ran the kitchen at Plates for a little less than a year after his chef de cuisine time at 18 Seaboard, which closed only because of Seaboard Station new development. Jake is now working on his next project, Lawrence BBQ in Boxyard RTP. His menu will center around pit-cooked whole-hog pulled pork, smoked meats, oysters, and more. We're looking forward to checking out the new menu items at Plates and Jake's fine-a\$\$ brisket at Lawrence. www.plateskitchen.com www.instagram.com/lawrencebarbecue

The Glenwood South Neighborhood Collaborative is setting up a cool projection art project this month. With the help of a generous donation from Bunch of Five's Matt Kenner, a high intensity projector has been setup on top of Solas and will be projecting various art, neighborhood info, and more on the blank north side of The Grammercy. Take a look next time you're driving up the hill of Glenwood towards Hillsborough Street. www.gsncraleigh.com

Helmed by Top Chef alumni Katsuji Tanabe, High Horse opened in Historic City Market. The restaurant features a wide-open kitchen with a woodfired oven, and a menu inspired by Mexican, Japanese, and American flavors, all meant to share. www.highhorsenc.com

Hear a rumor about a new restaurant, bar, or local business anywhere in the Triangle? Know about something opening soon or already open? Send us an email to news@welovedowntown.com or give us a call at 919.828.8000.



From the Publisher

We loome to Issue 147 of the Downtowner. I want to thank you for picking up a copy of the Downtowner and hope you're read it all the way through. We always try to feature only local content about people, places, and things right here in the Triangle. Same goes for our social media pages on Facebook, Instagram, Twitter, and LinkedIn. If you haven't already, I'd like to invite you to join us on our one or all of our social media channels and give us a follow. We hope you'll find our posts entertaining, informative, and interesting.

We're always looking for new ideas for articles and posts about local business, people doing great things in our community, new restaurant openings, and anything else that helps to showcase the fact that Raleigh and the Triangle is growing, thriving, and are both a great place to live, work, and play. Please email us at news@welovedowntown.com or contact us through social media (or call, 919.828.8000) if you hear anything we should know about.

Now that winter is almost upon us – although you can't tell from the recent weather – we hope you'll reach out to local charities and non-profits this holiday season and help those around us who can use a lift up. Whether it's a donation (big or small), taking gently used jackets, clothes, or products by the Women's Center of Wake County and other community non-profits, or volunteering your time, EVERYTHING helps. It really does. If we can all pitch in just a little, we can make the lives better for the less fortunate around us. Everyone deserves to feel safe, cared for, and warm, especially during the holidays. If you need recommenadations for a good local charity, feel free to contact me anytime.

Thank you in advance for your help and I hope all our readers have a wonderful Holiday Season and a very Happy New Years!

rath

Crash Gregg

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LETTERS BOOKSHOP

STILL TURNING PAGES IN DOWNTOWN DURHAM

BY ALLAN MAURER

few years ago during a business trip to downtown Durham, I noticed that many previously vacant store fronts had been filled by retail tenants, one of which is Letters Bookshop. In the past decade, downtown Durham hasn't been a mecca for retail foot traffic, and independent bookstores have had something of a rough time of it in recent years, battling competition from big box superstores and online sellers such as Amazon.

The founder, Land Arnold, says that's old news. In 2013, Land opened his bookstore Letters in the revitalized downtown Durham at 313 West Main Street after falling in love with the area's art deco store fronts. As he explains, "Independent bookstores have been doing better, with more opening than closing lately." "2013 was a banner year for indies. Signs are more hopeful than what we've seen talked about in the media," he continues.

With the American Underground at Main, a start-up incubator that's home to dozens of fledgling companies and entrepreneurs, a handful of unique retail stores, several hotels (even a hotel/museum), and more in the works, Durham has an active and lively Main Street again.

Land has been involved in the bookstore business since 2003, when he started an online bookstore in Austin, TX, and has worked with many of the Triangle area's iconic bookshops.

"In 2007, I moved back to North Carolina, my home state, and began working at McIntyre's Books in Fearrington Village," he says. "In 2009, I was one of the founders of Flyleaf Books in Chapel Hill, where I remained an owner until mid-summer of 2013. For about six months after that I moonlighted at Quail Ridge Books in Raleigh. Earlier that Janu-



Letters founder Land Arnold

ary, I had fallen in love with downtown Durham, very specifically the old pharmacy tile floor that now houses Suntrust."

He adds, "The Triangle is one of the best places in the nation for bookstores. I couldn't pick a favorite. I learned



from all of them."

Land grew up in Chapel Hill and attended college at St. John's in Maryland before finishing at UNC-Greensboro with a degree in classical literature. "I was always a bookstore hound, and Chapel Hill offered a number of second hand stores to explore. Land contemplated grad school, but then started selling books online.

"I've always loved books and collected them," he says. "I visit every book store I can and at some point, I decided selling books was my line of work."

Margins in the business are not high, but they're a bit better for the secondhand trade paperbacks that make up most of Letters' stock and sell for about half price. Customers can trade in books of their own that he accepts for about one-third of the cover price for store credit. There are tables featuring new paperbacks and hardcovers, as well as a children's book section stocked with mostly new books.

"It's not a business you go into if you're thinking about a spreadsheet," he says.

He's added a technology angle: all of his stock is listed at www.lettersbookshop.com, which is updated often to reflect what's in the store.

In his first six years, business has been better than expected, with a significant amount of walk-in traffic. "The majority of the traffic is people walking by," he says. "They'll stop and jerk back when they see it's a bookstore. Foot traffic is still to be increasing every month."

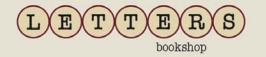
The customer base is diverse and includes a lot of students from Duke and Central, longtime residents and transplants, and a lot of young families. "They are younger than has been my experience at other bookstores, but they all like to read—and a lot like to eat at nearby restaurants. I thankfully get a lot of people in who are waiting for tables."

People are coming in from local neighborhoods, not just downtown, he notes. "People walk here who live nearby. It's on their radar and they can easily walk to retail. There are a lot more people living in and near downtown than there were when I opened."

One couple told him they usually rent a car when they come to Durham for the yearly Full Frame Festival, but didn't this year because they found everything they wanted—including a bookstore—in downtown Durham.

What does Land read? "I tend to read mostly fiction, though I've been sneaking in books about local economy and polemics about big box stores. Recently, both <u>The Son</u> by Philip Meyer and <u>The</u> <u>Good Lord Bird</u> by James McBride blew me away. In non-fiction, I'm in the middle of <u>Walkable City:</u> <u>How Downtown Can Save America, One Step at</u> <u>a Time</u> and I really enjoyed <u>Detroit: An American</u> <u>Autopsy</u>."





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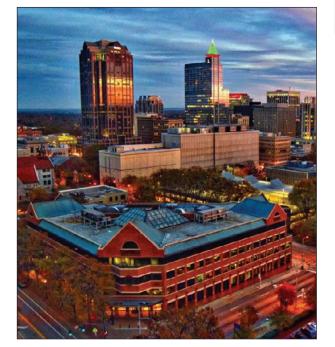


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Oakwood Cemetery Digging Up the Past

By Michael Palko



Imost 750,000 people were killed in the Civil War. That's 2.5 percent of our total population at the time. Put in a modern perspective, if an equivalent percentage of Americans died today, we'd have lost over seven million people. That tragic and dark War between the States created a number of problems, not the least of which was finding a place to bury almost a million people.

While Raleigh's infrastructure emerged from the Civil War physically unscathed, her citizens faced substantial loss and death. The war and its staggering consequences heaved many problems onto our community. We had thousands of grieving families, whose sons' bodies were sent home after the war, and Raleigh had no planned space to hold and honor the fallen.

But with a commendable bit of forethought, on July 17, 1862, Congress empowered President Lincoln

"to purchase cemetery grounds and cause them to be securely enclosed, to be used as a national cemetery for the soldiers who shall die in service of the country."

Fourteen national cemeteries, including the most recognizable one in Arlington, VA, were established that year. Raleigh's National Cemetery, on Rock Quarry Road, was established 3 years later. Raleigh served as a hospital site during the war, and the location of the National Cemetery was

chosen because of its proximity to Pettigrew Hospital on New Bern Avenue.

Because of the ferocity of the battles and the magnitude of the casualties, there was often neither time nor means to bury the dead properly. Impromptu gravesites, indicated only by makeshift markers, were strewn across farms and forests and were left to the mercy of changing landscapes and foraging animals.

After the war ended, efforts were made to return bodies to their loved ones for a proper burial. In 1867, a Federal officer came to Raleigh on one such mission. Upon learning that 500 Confederates had been buried in the city's National Cemetery, he gave locals three days to exhume those bodies and remove them from that place; a place reserved for soldiers who died "in



the service of the country."

Angered that so many Raleigh soldiers had no honorable place to be buried, Ladies Memorial Association of Raleigh petitioned a prosperous local farmer, Henry Mordecai, to grant them land to use as a cemetery for those who fought for The Confederacy. Mordecai generously granted their wishes, giving them 2.5 acres on Oakwood Avenue. Today there are 1400 Confederates, from NC, SC, GA, AL, MS, TX, and LA interred on that plot of land, 106 of whom are unidentified.

The House of Memory, erected in 1935, provides a peaceful setting for reflection on the sacrifice made by everyone affected by The War Between the States, regardless of whether they wore blue or gray.

Today, Historic Oakwood Cemetery has grown to 102 acres, 35 of which are still undeveloped. Guided Walking Tours take place on the first Friday of the month from April to October.

Find more information on all the events at the cemetery and download their app via their website, www. historicoakwood.org.





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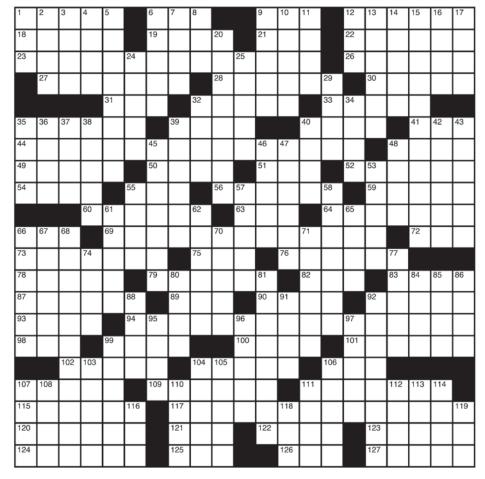




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"D-Activated"

D-AU	 ale	u
PDOGG		

Δ

CF	ROSS
1	" and Son": sto-
	rytelling segment
	on "The Bullwinkle
	Show"
6	Racetrack letters
9	Chihuahua cheer
12	Coughed up, so to
	speak
8	In the loop
9	Pad: stir-fried
	noodles
21	O'Hare initials
22	Parish priest's
	subordinate
23	Excavation that
	went on and on?
	Frat newbie
	Leftover
28	Small-capped
	mushrooms
30	Accessory for
	Beau Brummell
31	St. Thomas hours

- 32 Tips to a lady, perhaps "Don't Cry For Me, Argentina" musical 33 C, D and E, perhaps 35 39 First name in folk 40 Remarkable deed L.A. commuter org. 41 44 One-way chauffeur?
- 48 Work 49 Carte postale mountains
- 50 Promote aggres-
- sively, in slang Expected 2015 Sue 51
- Grafton title starter
- 52 Mystery awards Revolution period?
- 55 Fiscal VIP 56 "Whee!"
- The same way 59
- 60 Ripped into 63 Carlsbad Cavern

64 Goes back (on) Berkeley school, 66 familiarly 69 Board game expert? 72 Gov. Cuomo's domain 73 Get the old gang together 75 Afore 76 Jaguar filler 78 Dancer de Mille 79 Stick up for 82 H.S. VIPs 83 O'Neill's daughter 87 Serious shortage 89 Bass tail? 90 New York county whose seat is

critter

- Buffalo
- 92 That is 93 Pie shortening
- 94 Required course for
- stunt performers? 98 "Tight" NFL position
- 99 Brief missives?
- 100 NASA approvals 101 Bit of education
 - "Still Me" mem-

102

117

- oirist 104 "Warrior" Oscar
 - nominee
- 106 Stewart of "The Daily Show"
- 107 Fabled extraction
- 109 Shrimp dish Soaps, say
- 115 Caribbean metrop
 - olis
 - Stanley Cup filler?
- 120 Pickup capacity 121 Piece of work?
- 122 Film
- 123 Like much beer
- 124 It's a wrap 125 Pastoral place
- 126 Whitney and others: Abbr.
- 127 Sudden transitions

DOWN 1 Remote cells? 2

3

5

9

14

16 "Let _

29

32

34

35

37

38

39

42

43 Value

53

57

for

10 Wants for

11 Pre-coll.

Painting pitcher

Ayn Rand and

Mark Twain

12 General MD, to

15 Effort to get pop

insurers

13 Café order

elected?

17 Hair removal

20 Socialism, e.g.

peace prize with

Crab Key villain

Rooftop spinner Time of reckoning

Big name in TV talk

Opposite of smash

25 About to endure

36 Heraldic border

Six-time U.S.

Open winner

45 Put on the block 46 Brief exile?

47 Best of the best

55 Pluto suffix

wright

48 Look in a bad way

TV booking agent?

"Peer Gynt" play-

58 Land on the Red Sea

Solvent

40 Coalesce

Shimon and Yitzhak

24 He shared the

Psychic

choice

6 Surgical tube 7 "Name __ Tune" 8 Scorecard number

City on Utah Lake

Giving rain checks

"Soon will __, yes, forever sleep": Yoda

Set aside

- 61 Shelley or Milton 62 What "it" is in
 - Sandburg's "It sits
- looking over harbor and citv
- 65 Corny cookout plateful
- 66 Phone home? 67 Mediterranean
- arm 68 Moon-based cat-
- tleman? 70 Castle of dance
- Pine products
- "The Big Bang Theory" type 74
- 77 Towers
- 80 Long spans 81 Involuntary down-
- ward movement 84 Is shy, in a way
- 85 Bogotá boy 86 FYI kin
- 88 Man cave center-
- piece 91 Do a fall chore
 - 92 Tiger Beat subject
- 95 Greek war god 96 Ed's pal of classic
- ТV
- 97 Morning ___ 99 Sean with the album
- "Friendly Fire" 103 Sister of Clio
- 104 Shell lining
- 105 Greek ending
- 106 Taunts
- 107 Pres. Jefferson
- 108 Juliette's role in "The English Patient"
- 110 Where to see Étoiles
- 111 Satiric segment 112 "Alfred" composer
- 113 Words with match or fire
- 114 Selfie, e.g. 116 "The Ice Storm"
- director Lee
- 118 Dot follower?
- 119 Some GI duties

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