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• NCT THEATRE 2020-2021 SEASON

• AN INTERVIEW W/ WAKE TECH'S KATIE GAILES



IT'S TIME TO VOTE IN THE
10TH ANNUAL

Best of Downtowner Awards!



Vote! ----> www.TriangleDowntowner.com

Time is almost up for voting in the 10th Annual Best of Downtowner Awards, where you get to tell us all your favorites throughout the Triangle. We'll close the voting on April 15th, tally up the ballots, and share the winners with you and our other 145,000 monthly Downtowner readers. We truly appreciate all the great recommendations each and every year on where to find the freshest sushi, best burger, exercise spot, where to adopt a new furry friend, or that go-to place for Sunday Brunch. Your votes help to promote all the great places to dine, drink, shop, and visit throughout the Triangle, which we'll present in the upcoming 10th Annual Best of Downtowner Awards issue.

The Downtowner Awards are about promoting local and you, our loyal readers (PS. we love you guys!). We are truly grateful to be able to live, work, and play here and truly enjoy showing off all the great locally owned businesses that make the Triangle a great place. We've added a few new categories based on your suggestions from last year's Awards, including your favorite local Distillery, Coolest New Building (and most Blah New Building), where to buy awesome T-shirts, Juices & Smoothies, and more.

Ready to vote?! Remember, being a locally-owned business ourselves, we support the heck out of local business in our Best of Downtowner Awards by not allowing chains or national brands in our results, so be sure

to only vote for local businesses. We're glad to see a few other magazines in the area have finally followed our lead and are doing the same with their contests. Check back in our Best of Downtowner Awards issue for all the winners!

We've added some demographic questions to help us learn more about you and as our way to say Thank You, we're giving away 100 Downtowner t-shirts and over \$500 in restaurant gift cards to randomly chosen voters. We'll contact you by email if you're a winner!

 Head over to www.TriangleDowntowner.com, click on the **CLICK HERE TO VOTE** banner at the top of the page, and tell us all your favorites. Good luck and happy voting!

VOTE! VOTE!

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ADVERTISING AND GENERAL OFFICE INQUIRIES:

www.triangledowntowner.com/pages/contact

PRESS RELEASES:

press@welovedowntown.com

INTERNSHIPS/APPRENTICESHIPS:

office@welovedowntown.com

PUBLISHER & CO-FOUNDER Crash S. Gregg

CO-FOUNDERS Randall Gregg, Sig Hutchinson

BUSINESS DEVELOPMENT Brittany Hogin

FOOD EDITOR Brian Adornetto

LEAD DESIGNER Cyndi Harris

PHOTOGRAPHERS Darryl Morrow, Crash S. Gregg,
Randy Bryant (in memoriam)

WRITERS Brian Adornetto, Christy Griffith,
Peter Eichenberger (in memoriam)

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ON THE COVER: This month's cover showcases the interior of Barcelona Wine Bar, our restaurant profile in this issue. Welcoming, neighborly, and seriously delicious are just a few words that come to mind when describing Barcelona.

Photo by Crash S. Gregg

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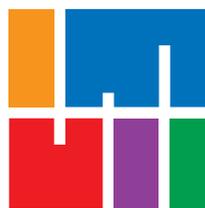


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The bar side of Barcelona can get pretty lively, especially on weekends. Plan on making a new friend or two.



Photo courtesy: Barcelona

If the weather is nice, try for a table outside. If it's a little chilly, ask for a blanket. The staff will lend you one for free.

barcelona wine bar



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

Tucked away on the corner of West Martin and South West Streets, the entrance to Barcelona Wine Bar can be tricky to find, with no doors or signs visible from the street. To enter, follow the stairs on either street to a raised platform, then look for the wooden planters whose lush greenery defines Barcelona Wine Bar's striking patio. Through the door that lies beyond, Raleigh vanishes as a stylish Mediterranean hideaway emerges.

Barcelona is warm, relaxed, and comfortable with its earthy tones, sultry lighting, and varied textures. The thoughtfully planned dining room and bar area, separated by a flute wall, showcase the building's exposed brick and mushroom wood while introducing marble, glass, and metal trimmings. Scattered throughout the space are old vinyl records, first-edition books, and accent rugs. The vibe is welcoming, hip, sensual, and fun.

Explaining Barcelona's ethos, District Manager Celina Salinas tells us, "We have a caring, fun and thoughtful team whom we constantly train. We believe in the high quality work of our entire team as well as our local farmers, craftspeople, and wine makers. At the core of it all, we're a group of people that wildly enjoy giving a great experience to everyone who comes to spend time with us. Our goal is to ensure that everyone who walks out of this restaurant every night, whether a guest, cook, server, or manager, leaves better than when they walked in." To this end, not



The Gambas al Ajillo shrimp, a classic Spanish dish, featured shrimp sautéed in Spanish olive oil alongside guindilla peppers and thick slices of garlic.

only are Barcelona's owners and managers committed to their staff and to serving high-quality food, but they also partner with and donate their time to The Food Shuttle.

Executive Chef Victor Miranda's menu is accessible, with a focus on clean flavors, seasonal and local ingredients, imported specialties from Spain, and rustic platings. Beyond some core offerings, the menu changes frequently throughout the week.

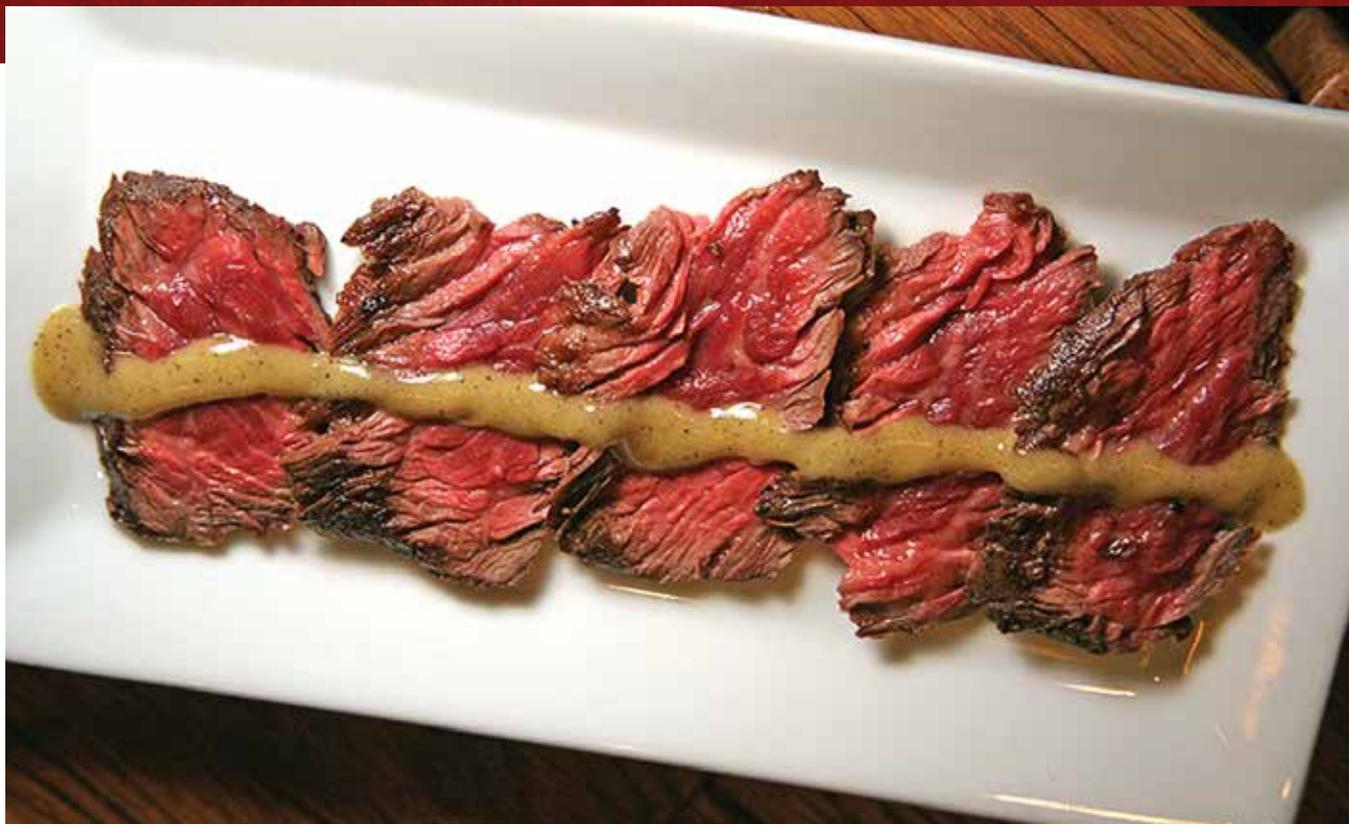


Charred Broccolini and the Jamon & Manchego Croquetas

Our first course of tapas was the Gambas al Ajillo (meaning "garlic shrimp"; \$9), Potato Tortilla (\$5), Jamon & Manchego Croquetas (\$5.50), and Bacon Steak (\$8.50). The garlic shrimp, a classic Spanish dish, featured shrimp sautéed in Spanish olive oil alongside guindilla peppers and thick slices of garlic. It was briny and slightly garlicky, with just a touch of heat. The potato tortilla, despite its name, does not contain any tortillas. Instead, it gives the impression of being a soft and hearty pan-cooked potato-and-onion frittata. But don't let its simplicity dissuade you — Barcelona's potato tortilla is exceptional. The croquetas, crunchy on the outside and creamy within, were filled with minced serrano ham, manchego cheese, and a luxurious béchamel. They might just be the perfect wine bar snack. To create the bacon steak, a chunky slab of bacon was slow-roasted to a mouthwatering caramel brown and set atop



Pre-dinner cheeses, signature drinks and bread from La Farm



Expertly cooked to a beautiful medium rare, the Grilled Hanger Steak was juicy, slightly charred, and drizzled with an opulent truffle vinaigrette.

Chef Victor's black onion glaze. Tender, sweet, smoky, and salty, it was a fantastic umami bomb of a dish.

The second round, which featured the Grilled Hanger Steak (\$11.50), Seared Scallops (\$12.50), Patatas Bravas (\$7), and Charred Broccolini (\$7), showcased the ease with which diners can build a more traditional-style dinner from Barcelona's tapas choices. Expertly cooked to a beautiful medium rare, the steak was juicy, slightly charred, and drizzled with an opulent truffle vinaigrette. It was superb. The skillfully prepared scallops, whose gorgeous golden-brown crust concealed a silky center, swam in a pool of Chef Victor's vibrant, wine-friendly, sweet red pepper sauce and were garnished with fresh thyme leaves. Dispensing with any uncertainty about how such disparate flavors would come together, the dish proved itself well-balanced and delicious. The Patatas Bravas, another traditional Spanish tapa, brought together fried potato chunks dusted with smoked paprika, a spicy tomato sauce (salsa brava), and garlic aioli. The crispy but creamy potatoes paired well with the zesty salsa brava and the sumptuous yet freshening aioli. The broccolini, roasted in a coal-fired oven, was smoky, lemony, and slightly spicy, carrying subtle notes of nutty garlic — a first-rate side.

From the "To Share" section, we chose the Chicken Pimientos (\$19.50), Truffled Bikini (\$9.50), and Paella Veduras (\$16/person) to sample a few of Barcelona's larger plates. Served with sliced, roasted potatoes, the cilantro-speckled



The skillfully prepared Seared Scallops, whose gorgeous golden-brown crust concealed a silky center, swam in a pool of Chef Victor's vibrant, wine-friendly, sweet red pepper sauce.



Served with sliced, roasted potatoes, the cilantro-speckled Chicken Pimiento was golden-brown and crisp, covering meat so tender that it fell off the bone.



The Truffled Bikini has its roots in the grilled cheese sandwich, but calling it a mere grilled cheese would be an insult to its serrano ham and truffle cheese. It was salty and earthy, buttery and creamy — a chewy delight that offered a symphony of flavors and textures.



The vegan Paella Veduras, strewn with baby arugula, overflowed with seasonal vegetables. Its rice was well seasoned, and the grains at the bottom of the pan were delectably caramelized and crunchy.

Chicken Pimientos was amazing. The chicken's skin was golden-brown and crisp, covering meat so tender that it fell off the bone. The pimientos sauce, with its combination of hot and sweet peppers, added buttery, lemony, sweet, and fiery flavors to the mix. The Truffled Bikini has its roots in the grilled cheese sandwich, but calling it a mere grilled cheese would be

an insult to its serrano ham and truffle cheese. Named for its plating and for the cheese that forms the heart of the dish, the bikini was salty and earthy, buttery and creamy — a chewy delight that offered a symphony of flavors and textures. The vegan Paella Veduras, strewn with baby arugula, overflowed with seasonal vegetables. Its rice was well seasoned, and >>>



Barcelona's desserts, especially the Basque "Burnt" Cheesecake, Warm Flourless Chocolate Cake, and Olive Oil Cake, were the perfect culmination to our meal.

the grains at the bottom of the pan were delectably caramelized and crunchy. Those interested in exploring Chef Victor's other irresistible creations should note that he also makes a terrific seafood paella, the Paella Mariscos, and a version featuring exotic meats, the Wild Paella.

Barcelona's desserts, especially the Basque "Burnt" Cheesecake (\$7.50), Warm Flourless Chocolate Cake (\$7.50), and Olive Oil Cake (\$7), were the perfect culmination to our meal. The "burnt" cheesecake's deeply browned top added a nutty smokiness to the velvety, crustless cake. Topped with coffee crème Anglaise and toasted Marcona almonds, the rich, intense chocolate cake was a chocolate lover's dream.

Finally, the olive oil cake surpassed expectations. It was an outstanding confection — at once moist, dense, sweet, and savory, perfect for pairing with wine and sherry.

Barcelona Wine Bar's polished staff, urbane setting, stellar wine list, and exceptional food make it one of the hottest restaurants in Raleigh. We 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. Contact Brian at brian@welovedowntown.com.

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Hours of Operation

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Friday - Saturday: 4pm-2am
Sunday: Brunch 11am-3pm; Dinner 3pm-12am

Price: \$\$

Cuisine: Spanish tapas

Service: Welcoming, well-trained, knowledgeable

Dress: Casual

Noise Level: Can get loud

Reservations: Accepted

Parking: Street and Dillon parking lot

Wine List: Mostly Spanish with 40 by-the-glass options (in 3-oz. or 6-oz. pours) including Cava and Sherry

Features: Many vegetarian, vegan, and gluten-free options; Half-priced bottles of wine every Monday from open to close; Full bar; Bar dining; Patio; Wine flights; Private events; Periodic special events throughout the year; Accepts major credit cards; Free Wi-Fi.

Downtowner Tips: Great for date night, special occasions, groups, wine and cheese, cocktails, coffee/port/sherry and dessert, and late night bites. The bar area gets pretty loud so if possible opt for the dining room or, weather permitting, the patio. Pro-tip: if it's a little chilly on the patio, ask for a blanket. The staff will lend you one for free.

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From the Publisher

I'm writing this month's "From the Publisher" while doing a bit of traveling. It's always nice to get out of town, visit other places, eat at different restaurants, meet new people and fellow travelers, and experience other cities. While being away is great, sometimes the best part of any trip is coming home. Not the travel back home, really, but just being back. I have to admit I really do enjoy living and working in Raleigh and feel that the Triangle is somewhere I'll always call home. Raleigh has grown up quite a bit since I moved from Greensboro to attend NC State many years ago. I knew after just a few months, that this would be my new home. Fast forward many years, and I'm still here. I travel more now and have visited many other cities to compare Raleigh to, but here I remain. Yes, I have family nearby, which helps keep me grounded, but even if I did not, I would most likely still call Raleigh home.

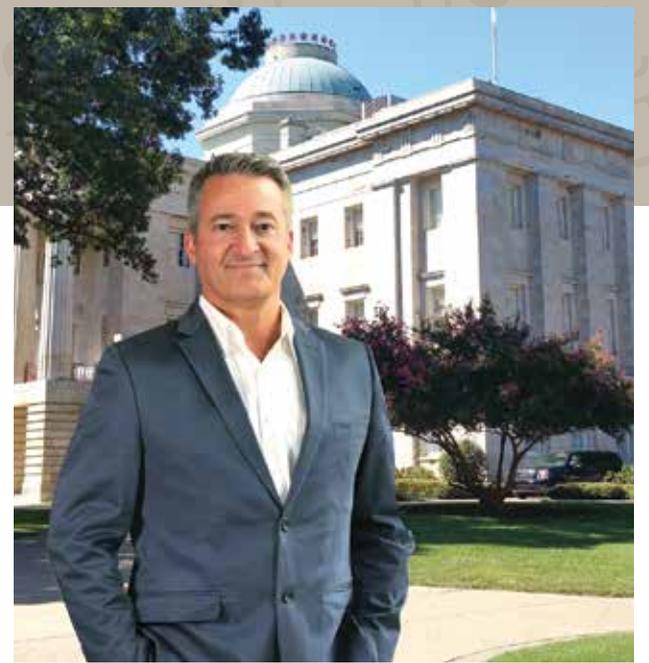
One of the things I like best about the Triangle is the diversity of people here: ethnicity, age (young and old), plenty of small entrepreneurs as well as large national companies, creatives, musicians, thinkers, makers, tradespeople, and the fact that many folks come from other cities, states, and countries. Why are they all here? What made them move here? Why do they stay?

Just a decade or so ago, there were so many fewer places to dine, shop, hear music, watch events, and visit. A mere decade has made a world of difference. Go back 20 years, and how much we've changed is even greater. We have world-class

chefs, musicians, writers, artists, filmmakers, executives, scientists, and leaders.

All those accolades? Insert many, many "Best Place to..." here. Regional, national and WORLDWIDE. People all over the world are hearing about us and wondering, where the heck are these cities in North Carolina, and why are they so great? That's a legitimate question. Why is it so great to live here? Decent weather? Check (and it changes hour-to-hour some days). All four seasons? Check. Two hours to a beautiful coast AND to rolling mountains? Check. Exploding business culture with a perfect mix of startups and established corporations? Check. Lots of universities and community colleges for an influx of new workforce? Check. Great government? Usually (sorry on this one, because sometimes not). We managed to save at least some of the original buildings and architecture from the past century? Check (but wish we had saved more). Plus lots more checks.

I think it would be great to hear from people who have moved here somewhat recently, who perhaps didn't see all the growth, but are here and enjoying it. Starting in our next issue, we're adding an occasional column to hear from new residents who can tell us the story of where they're from, how they came to call the Triangle home, what they like about it, and why they plan on staying here. If you're one such person and you enjoy writing, we'd love to hear your story. Drop us a line to news@welovedowntown.com and we'll get back to you asap.



Me at the capitol building

In the meantime, be sure to head over to www.triangledowntowner.com and vote for all things you like best about the Triangle in our Best of Downtowner Awards. We love hearing about your favorite chef, go-to restaurant, shopping ideas, food truck, brewery, and much more. Don't forget, we're giving away over \$500 in tickets and gift cards to random participants. Voting ends April 15th and we'll showcase the results in an upcoming issue.

Crash

Crash S. Gregg

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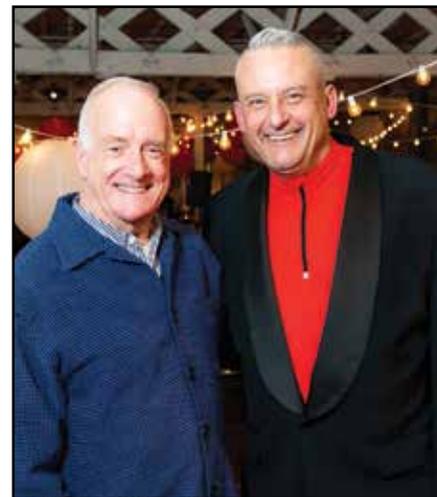
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Around Town in the Triangle

Photos below are from the Red Ribbon Ball, an annual fundraiser for the Alliance of Aids Services - Carolinas (AAS-C), with Sidecar Social Club providing the evening's musical entertainment. The Alliance is dedicated to serving the community by providing the highest quality nonjudgmental care through free testing, their food pantry, and CLEAR program as well as various support groups. Learn more about this worthwhile organization at www.aas-c.org, via email info@aas-c.org, or call 919.834.2437. View more photos from the Red Ribbon Ball at www.TriangleDowntowner.com under Entertainment.





Community Voices with Katie Gailes

Our publisher Crash Gregg recently sat down for an interview with Katie Gailes, Director of Entrepreneurship Initiatives for Wake Technical Community College.

Crash: What does a typical workday look like for you?

Katie: There's not really a typical day, but my daily mission is to look at the entrepreneurial fabric in Wake County and find the holes, develop programs to fill those holes, and ideally, find the money to implement those programs. I try to use mostly private dollars to fund the programs and work very closely with our Small Business Center here at Wake Tech. My focus is cross-campus and I spend my days with small business owners and aspiring entrepreneurs, but we partner with a lot of different areas inside of Wake Tech which are interested in infusing entrepreneurship into their programs and making it available to their students.

Crash: What are some of the organizations that you partner with to get that done?

Katie: There are a lot. In 2018, Wake Tech was one of five community colleges recognized across the country as one of the colleges that signed the Presidents Pledge for Entrepreneurship. We won the Community Collaborator Award because we are partner with so many different organizations across the Wake County – over 80 in fact. We work with every single chamber of commerce in the county. We partner with the department of economic development in most of the cities and towns, and we have a good partnership with area Rotaries, with the North Carolina Military Business Center, Wake County Economic Development and almost all of the co-working spaces.

Crash: Wake Tech is pretty massive. Just how big is it?

Katie: There are 58 state-funded community colleges in North Carolina. I believe our state has the largest number of community colleges in the country and Wake Tech is the largest. Our Scott Northern campus alone is larger than 38 of the state's community colleges. We have a campus here at Western Wake in Cary, where my office

is located. Then there's the original campus, which we call Southern Wake Campus on Fayetteville Road. Our Public Safety Campus is just south of Raleigh, the Beltline Education Center sits behind Duke Raleigh off Old Wake Forest Road, Perry Health Sciences Campus is attached to Wake Med, and our Scott Northern Campus is off 540 and 401, and is huge. We teach a lot of technology there in addition to our baking program and our Military and Veterans Resource Center. The Eastern Wake Education Center is in Zebulon, and the Vernon Malone College and Career Academy on Wilmington Street is a collaboration between Wake Tech, Wake County Public Schools, and Wake County Government. Then we have our newest campus, the RTP Campus in Morrisville off I-40.

Crash: Wake Tech has a very diverse offering of classes. Tell us a little about the curriculums available.

Katie: As a community college, we give out two-year degrees and certifications as well as certificates in non-credit courses. Our mission is to help people get jobs, work jobs, and create jobs. We have a lot of career programs where students can get their degree or certificate and go right out and get a job or start a business. Then we have a lot of college transfer programs. We have an articulation agreement with most of the four-year institutions in the state, so students can take their first two years here, then transfer their credits over to a four-year school. We make a big investment in skill trades classes. We have an advanced manufacturing center, a very strong apprenticeship program, and a lot of medical-oriented programs. We even have a barber school where we include 20 hours of entrepreneurship training to help teach students how to run a business. We have a cosmetology program, a natural hair program, and even a corrections cosmetology program, where we teach cosmetology at the women's prison. But what I'm really proud of is how we address the complete person here at Wake Tech. We have a strong English as a second language program, and classes for

interviewing skills, how to search for a job on LinkedIn, how to write a resume. We really wrap our arms around our students. We have food pantries on five of our campuses, a mentoring program, and a program called Fostering Bright Futures where we help anyone who has >>> ever been in the foster care program. The services in this program emulate those that would come from family support. This year, we're serving 40 students.

Crash: Are there any other Wake Tech programs you're particularly proud of?

Katie: My flagship program right now, externally, is LaunchWakeCounty. It's a community-based economic development program. I call it a program, but it's really more like a movement where a group of people make a commitment to seed and scale home-grown businesses in their town. They pledge to work on the program, then Wake Tech will come in and be the official training partner, consultant, and guide to help them get it all up and running. We're also the convening partner and bring all the people together who are doing this across the county. We're currently in seven towns: LaunchApex, LaunchCary, LaunchHollySprings, LaunchRaleigh, LaunchRolesville, and LaunchWakeForest. I'm really proud of all the teams out there and the commitment they've made, because they're all volunteers. Wake Tech takes the responsibility to find, hire, and train a facilitator for the class part of the program. Everything else – the meals before class, the mentors, the networking, and helping to point the graduates to sources of capital – all of that is done by the volunteers. It's a leading edge project. I cannot tell you how proud I am to be a part of this institution and how grateful I am that they allow me to do projects like this. 🙌

You can watch the full-length interview with Katie on our YouTube channel, www.youtube.com/downtownermagazine, or on our website, www.triangledowntowner.com. Learn more about Wake Tech on their website, www.waketech.edu.

NC Theatre's Homegrown Season

BY CRASH S. GREGG

With just three shows left in the current NC Theatre season, we were glad to hear the exciting show titles for the 2020-2021 lineup, their 36th year here in the Triangle. Being a season ticket holder since 2005, I've always enjoyed the diversity of NC Theatre shows that have graced the stage at Raleigh Memorial Auditorium. For many years, a mix of both locally-produced shows and traveling Broadway shows made up each season. Local shows take more time and cost more money to make, and typically have a lower profit margin than Broadway shows, which are created elsewhere with the purpose of taking them on the road. However, what local shows do well is keep much more of the proceeds in the local economy. More actors are hired locally. Set-makers and technical staff are hired here. Typically, each Raleigh-made show creates over 100 local jobs. That's a world of difference from traveling shows, which may employ just a few locals for bit parts or behind-the-scenes work. This surely doesn't mean the local shows aren't just as big and bold as Broadway shows. In fact, most local shows are Broadway titles that NCT buys the rights for and produces here in Raleigh. A certain number of equity actors (usually 12) has to be hired for each of the Broadway shows (think union for actors), however, NCT still makes every attempt to employ local equity actors whenever they're a good fit for roles and if they're available. By using more local talent for lead roles, supporting cast, and even extras, this helps to cultivate more local talent, incentivizes equity actors to remain here in the Triangle, and encourages up-and-coming performers to participate in more local theatre.

I learned more about the inner workings of theater shows during a recent interview with



NC Theatre interview in-progress with President and CEO Elizabeth Dorian and Managing Artistic Director Eric Woodall with Downtowner publisher Crash S. Gregg

the duo responsible for this new local-forward push: NCT Executive Doran, and Managing Artistic Director, Eric Woodall. Elizabeth took over the helm at NC Theatre just three short years ago, moving here from California, with over 15 years of experience as an arts leader and theatre producer. Eric, a North Carolina native, has a long history with NC Theatre as an actor, teacher, and director, recently re-joining the company after spending 16 years as one of New York's top casting directors. Elizabeth and Eric have been able to combine their unique talents into a remarkable executive leadership team for NC Theatre, which is readily apparent by the level of shows they are producing.

In the 2019-2020 season, for the first time, NC Theatre featured six locally-produced shows. To date, they've performed West Side Story, Having Our Say, and Kinky Boots, with upcoming shows Memphis, Edges, and The Sound of Music. This season's titles formed a theme of inclusion, acceptance, and belonging. Although extremely different in style, two of this season's shows were centered specifically on acceptance. Having Our Say was a true account of the Delaney sisters, two women who grew up in Raleigh and later moved to New York City. Their story is about sisterhood, civil rights, longevity, and a remarkable family. The second NCT show that followed along this theme of acceptance was Kinky Boots, a wildly popular Broadway show that just finished production a few weeks ago. Several guests who were fortunate enough to catch this show both in New York and in Raleigh – including Smedes York and Cliff Bleszkinski – commented that NCT's version was every bit as good as the original. An interesting bit of trivia: NC Theatre's stage is about twice the size of the NYC stage where

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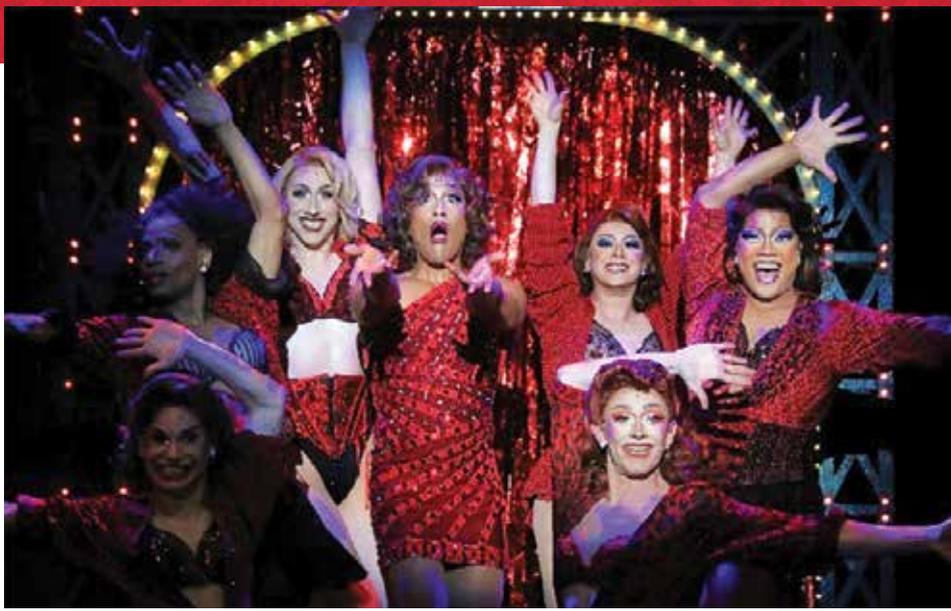
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Joseph Anthony Byrd (second from left) as Lola in Kinky Boots

Photo courtesy Curtis Brown Photography

Kinky Boots originally appeared.

The folks at NC Theatre recently announced their 2020-2021 lineup, and again, all six shows will be produced here in Raleigh. Next season's theme, according to Eric, is about celebrating the human spirit and what makes each of us special, or more succinctly, as their catchphrase proclaims: "Sing Out and Soar!" Shows will include On Your Feet (the real-life story of Gloria and Emilio Estefan) Lady Day at Emerson's Bar and Grill (the biography of Billie Holiday), Sister Act (based on the movie), 9 to 5 (based on the movie), Ring of Fire (the biography of Johnny Cash), and Peter Pan. All of next season's shows are musicals, with the exception of Lady Day, which is more of a show with music. Incidentally, Peter Pan is the only production that has ever been performed prior at NCT, which was more a decade ago. This second season is the continuation of NC Theatre's goal of striving to represent the demography of its audiences, artists, staff, Board of Trustees, and stakeholders.

We're looking forward to the rest of this season's homegrown theatre and then on into next season's amazing productions. What, you've never been to the NC Theatre?! You need to go! Tickets can be purchased for single shows, but for the best prices (and seating), be

SING OUT AND SOAR!



sure to sign up for season tickets and catch all six shows. You'll also get first dibs on upgrading your seats with each new season. We promise you won't regret it. To learn more about the history of NC Theatre, check out upcoming show descriptions, and to purchase tickets, visit www.nctheatre.com. You can also call or stop by the Box Office: 919.831.6941, 1 East South Street, Raleigh 27601. Box office hours are Monday through Friday 10am to 4pm.

To watch our video interview with Elizabeth and Eric (and our other local interviews), please visit our YouTube channel, www.youtube.com/downtownermagazine.

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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 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

The **Origin Hotel and Good Day Good Night Restaurant** will be opening soon on Morgan Street at the south end of Glenwood Avenue. Along with Raleigh, Origin has three other locations; Red Rocks Colorado, Lexington Kentucky, and a soon-to-open in Westminster Colorado. The hotel will feature 126 rooms, a bike rental program, NC-themed color schemes in the rooms, and a fitness center. The restaurant has a plant-forward menu for their daily full lunch and dinner, with breakfast-to-go options. More info on their website www.originhotel.com/raleigh.

Sadly, this year's **International Festival** at the NC State Fairgrounds has been canceled due to the Coronavirus outbreak. Many of the international

participants did not feel safe traveling, so the organizers thought it best to cancel the event, rather than offer a limited program or to risk travelers and attendees. This would have been the 34th annual event and we're looking forward to next year's taking place on Feb. 26-28, 2021. www.internationalfocus.org

The expansion of **State of Beer** (from the folks at **Trophy Brewing**) into the neighboring space of the relocated Runology shop has opened. Stop by and check 'em out: @stateofbeernc

Congrats to all the Triangle folks on the **James Beard Foundation semi-finalist** list! **Ashley Christensen's Death and Taxes** was named a semi-fi-

nalist for **Outstanding Wine Program**. The Eure's **Angus Barn** in Raleigh was named a semi-finalist for **Outstanding Hospitality**. **Crawford and Son's Krystle Swenson** was named a semi-finalist for **Outstanding Pastry Chef**. The **Best Chef in the Southeast** award semi-finalist list included **Steven Devereaux Greene of Herons** in Cary, **Cheetie Kumar of Garland** in Raleigh and **Ricky Moore of Saltbox Seafood Joint** in Durham. Finalists will be announced on March 25.

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.

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Around Town in the Triangle

Photos below are from The Society for the Preservation of Historic Oakwood's Second Annual Snow Ball. This year's event took place at the American Institute of Architects building in downtown Raleigh. The neighborhood celebration and fundraiser featured dinner, cocktails, dancing, and music from DJ Triple B. This organization also hosts the annual Historic Oakwood Candlelight Tour and this December will mark their 49th tour. Learn more about the Society and the Candlelight Tour at www.historicoakwood.org. See more photos from the Snow Ball at www.TriangleDowntowner.com under Entertainment.



1: Brad Kehoe, Paul Taylor, Jacob Verghese, Michael Stuart, Steve Sheldon, Eddie Coleman. 2: Matthew Brown, Lauren Bragg. 3: Naina Khera-McRackan, Mary Peters, Amanda Morgan



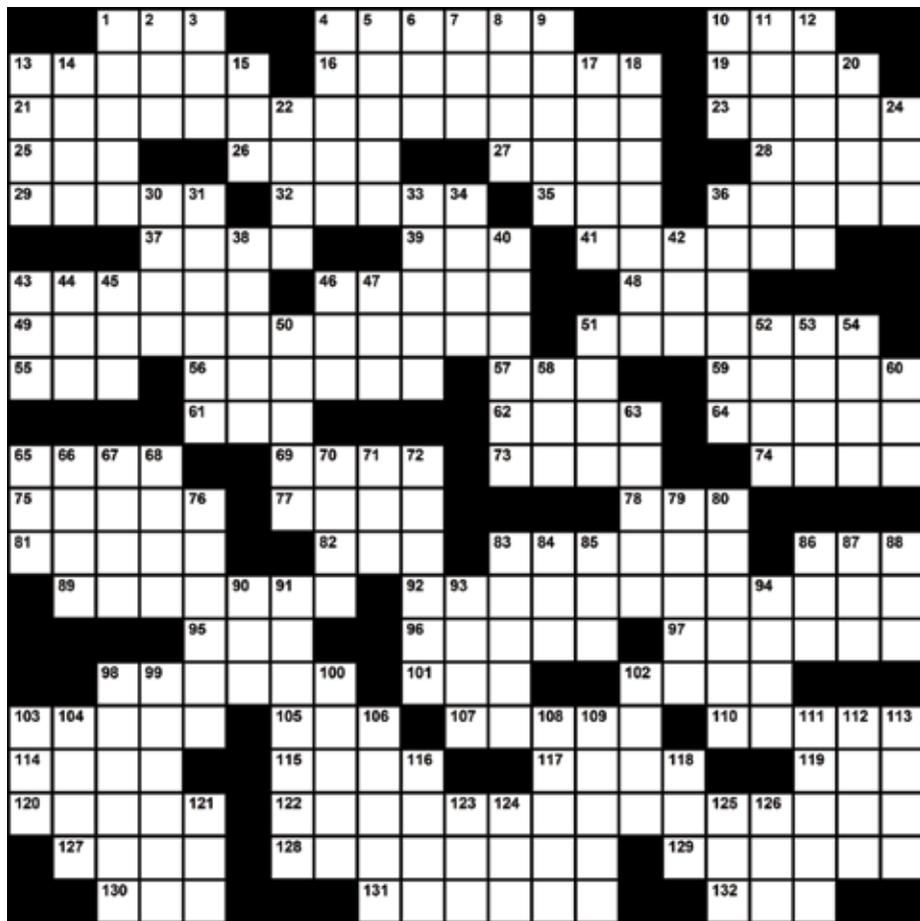
1: Madonna Phillips, Greg Hallam. 2: Steve Sheldon, Stacey Gallicchio Murphy. 3: Bridget Phillips, Kellie Fletcher, Rachel Kilgore, Randy Kilgore



1. Nicole Folk, Kathryn Stevenson. 2. Barry & Nancy Kitchner. 3. Brad Kehoe, Aline Buzzatto. 4: Flowers and Mark Lovern.



Want to win a Downtowner T-shirt? Email us a photo of your completed puzzle to xword@welovedowntown.com. We'll pick a random winner each month. Need a hint? Visit www.triangledowntowner.com and search for xword for the answer key. No cheating!



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TAKE SOME ZEES!

ACROSS

1. Brewery specialty, perhaps
4. Streaky rashers
10. "So there!"
13. "Goldberg Variations" composer, in brief
16. Evaluate
19. Biblical son of Isaac
21. This could become one
23. Popular take-out
25. Big Ten inits.
26. Face-off
27. Stuff
28. "Jake's Thing" author
29. Apt name for a short haired little dog with a flat nose & wrinkly face
32. Consecrate
35. Mister, politely
36. Grind together, as teeth
37. Wine list heading
39. Lean-___ (sheds)
41. Most pleasing
43. Cardin rival
46. Room for jugs and linens
48. Pedicurist's concern
49. Where you might go to see Kenny G
51. Dash
55. Original manufactured equipment, for short
56. Recorded
57. "___ in victory" (grade school lesson)
59. "Silas Marner" author
61. Spanish king
62. Gadget, for one: Abbr.
64. Didn't stop
65. Chanel fragrance
69. Youths
73. Advance amount
74. Vipers' place
75. "The Sound of Music" name
77. The Pointer Sisters' "___ Excited"
78. Falcon film
81. Climber's hindrance
82. Hosp. section
83. He played the Pope in "The Tudors"
86. Emirates, for short
89. Spanish Moors' palace
92. Flashiness
95. Demagogue, for short
96. Cirrus e.g.
97. Paris's Arc de Triomphe de l'___
98. Lampoons
101. German article
102. Hershiser of ESPN
103. Pretentious sort
105. ___ clip
107. Fable maker
110. Defense research group, abbr.
114. On ___ with
115. Homebuilder's strip
117. Circle
119. Summer month, abbr.
120. Stripy safari view
122. Cold weather phenomenon
127. Garden invader
128. Fleet huntress of myth
129. Heebie-jeebies
130. Dentist qualification
131. Darling!
132. Call off

DOWN

1. Prominent 70s feminist
2. ___-Boy (brand of furniture)
3. Ecolab's stock symbol
4. Deli item

5. Envy or red delicious
6. Life saving technique
7. Treasure on the Spanish Main
8. Captures
9. "___ Marner"
10. Savvy
11. Indonesians, Filipinos, for example
12. Scary freight, for short
13. Tokyo musical genre
14. ___rrant: making low sounds
15. Holed up
17. Begin, as bad weather
18. Retired professors
20. Commando weapons
22. Central parts
24. Mountain ___ tree
30. Austria's second largest city
31. Desire strongly
33. Comedian, Martin
34. Short-billed rail
36. Fuddy-duddy
38. Compound with two double bonds
40. Nicole Hollander comic strip
42. Child of your unc
43. Type of garlic
44. Ontario Premier Bob
45. Finance acronym relating to the money supply
46. Sched. data
47. Reddi-___ (topping brand)
50. Needles
51. "Hey!"
52. Former head of the Federal Reserve, first name
53. Self-published publication
54. Chaotic places
58. 60s actress, Margaret
60. Explosive stuff
63. Black tea
65. Price abbr.
66. Sea World attraction
67. Director Reiner
68. Crude group?
70. Independent ruler
71. U.S. Army medal
72. Reporter's need
76. Vegetable container
79. Golden-ager
80. Not standing
83. Atmosphere layer
84. Lao-___ (Chinese philosopher)
85. Seasoned
86. "Pulp Fiction" weapon
87. The sum of ___ fears
88. Shoe designation
90. "Petting" place
91. Cattle feed
93. Others, in Latin
94. French novelist, Emile
98. Ocean floor
99. Expressed feline felicity
100. Initiation
102. Kind of column
103. La ___, Bolivia
104. Gush
106. Top performers
108. ___ Domingo
109. Heart or liver e.g.
111. Leveled
112. Cheap mag
113. Middle ___
116. Prefix with pad
118. Bend
121. Freeway distractions
123. Make a sharp turn
124. Holiday, as one
125. See red quality
126. School of Buddhism

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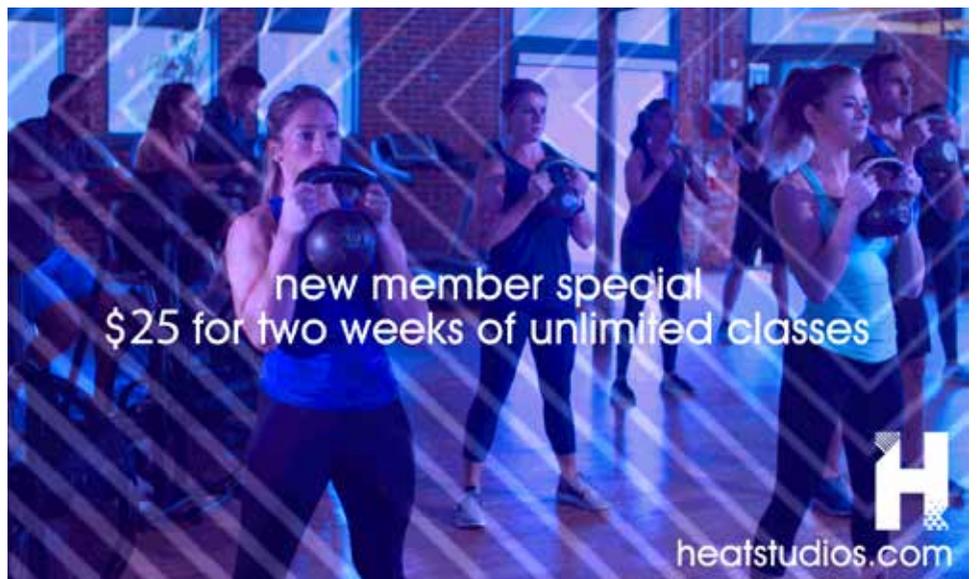
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