

MyCity

Diamond
RESTAURANT



March / April 2017

Letter From The Editor

March / April 2017

Hi Charlotte,

Happy Spring. In this issue, we meet cosplay designer and model Kona Kyoto, and we take a walk through local mom and pop Moxie Merchantile. Martin "the Clown" Barry gives us his advice column and his comic strip "Micro Monsters". Becky gives us reviews on both Fire Marshal Bill and Paint Fumes. Amanda schools us on sour beers (while providing us with some local options) and we meet local band The Eyebrows. Mandi does a walk through at Earl's Grocery and we provide you a few entertainment options in the event calendar. We hope you enjoy this issue and thank you for reading. Don't forget to check out the exhaustive event listing on MyCityMagazine.net and subscribe to our weekly newsletter.

Enjoy today and every day,
Ellen Gurley and the other My City Magazine personalities



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(This cover is of Andy and Lesa Kastanas of DiamondCharlotte.com and SoulGastrolounge.com)

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Paint Fumes

review by Becky Huskins

I kept hearing the Paint Fumes wafting through my house after my husband bought the record and played it non-stop. And kind of like real paint fumes, I think it made me a little bit high! Or maybe I was just excited to hear something so new, yet so familiar.

Their second record, "If It Ain't Paint Fumes It Ain't Worth a Huff," is on the Get Hip label out of Pittsburgh.

The band has already enjoyed a good bit of success around the state and across the country, even making a stop at the Night of the Living Fest in Tuscon last year. Their first album, *Uck Life*, also helped fuel a solid fandom.



From the first song, "Bad Rituals" all the way through to "Die Strasse Disaster" this record really drives home a very garage-sounding classic 60's and 70's rock sound. So it was no wonder to me that the band's major influencers are ones I'd expect like The Ramones, Electric Eels and Alice Cooper and also one I would never guess, The Velvets. Garage rock connoisseurs will also recognize the Fumes' grateful nod to the "Back from the Grave" compilation records from the 1960's. In other words, these guys know and respect their roots and are awesome musicians for it. Elijah also has a hefty love for local acts like Josh Cotterino, Broke Jokes and TKO Faith Healer.

With Elijah Von Cramon on lead vocals and guitar, Brett Whittlesey on lead guitar, Ben Carr on bass and Ian Rose on drums, this recording had a bit of a different set of personnel in the studio. Josh Johnson is the regular drummer out for shows and seals up the primary trio this band began with: Elijah, Brett and Josh.

It's too bad that Tarantino missed "Puddle of Blood" for the "Pulp Fiction" soundtrack because it would have been perfect. The surf rock vibe also runs deep on a lot of these songs like "Golden Child" and "Planetary Plans" which is by far my favorite song on the record. If the guitar work on that song isn't hypnotic enough, the speeding up toward the end feels like it's

leading to the end of the world. If this record was the soundtrack for that apocalypse, I can't say it would feel so bad.

- **Paint Fumes** will be playing **March 28th** at **The World Famous Milestone**.
- Visit them at [Facebook.com/PaintFumes](https://www.facebook.com/PaintFumes)

Ask The Clown

*What do I know I'm just a clown?
Advice from Martin "The Clown" Barry*



Q

Dear Clown,

I am fed up with the constant divide between my family and friends. I feel like I cannot speak with anyone without some sort of tirade resulting. I am not OK with this and I feel like I should isolate myself just to stop it. Help?

Sincerely,
Just Be Nice

A

Dear Nice,

I am sure several readers can relate to this. It seems that civil dialogue has been forgotten lately. The funny thing is that a divided population is more readily controlled by leadership. This has happened throughout history and, since humans have a habit of never looking forward or backward, division and vitriol are more readily had.

The best we can all do is to continue to forge ahead as communities, neighbors, and friends to make our part of this world the best it can be and foster inclusiveness. We need to remember that we are all in this together. In addition, never miss an opportunity to make a change at every level via votes by ballot or by where your dollars are spent.

Standing with you,
The Clown

Q

Dear Clown,

I have been married for ten years and I KNOW that my husband is having an affair. I have hard evidence of this. I have mixed feelings about the whole thing. I love him with all my heart and I want him to be happy. We have no children and I have never felt this marriage was anything less than good. I would be well within my rights to end the marriage, but I am considering staying. Any input?

Sincerely,
The Wife

Dear The Wife,

A

The first step here is to open a discussion between the two of you. This needs to be a calm, open, honest, and logical conversation, so allow time for his shock at your knowledge to settle. When you reach the point where you can have this discussion, have a list of options available that are agreeable to you. Research the items you are not familiar with and write down a full description of boundaries for each.

Include divorce, open marriage, and polyamory if these are acceptable for you. I hope that you always remember that your happiness counts in this arrangement and I wish you the best in whatever you pursue.

Good luck and good love,
The Clown

- - -

Q

Dear Clown,

I have been wanting to try some new things in my spare time, but I keep holding back due to input from friends or by the small voice in my head saying that I cannot do these things. I feel like I will be fine without attempting these activities, and I also feel that I will have regrets for not trying them when I am older. What is a girl to do?

Sincerely, Yearning

- - -

A

Dear Yearning,

The best advice in these cases comes directly from Yoda, the Jedi Master. "Do, or do not. There is no try." Don't wait for motivation. Don't listen to naysayers, even if the naysayer is yourself. Get out there and kick some *ss! This ride only happens once.

Living...
The Clown

Do you have a question for The Clown? Write him at Martin@MyCityMagazine.net

Fire Marshal Bill: Cook With Salt Spit With Mouth

review by Becky Huskins



I managed to sneak out of the house back in January and caught Fire Marshal Bill at Freeman's Pub in Gastonia. My ears perked up over my Vodka Red Bull as I heard funk... and then what sounded like new wave... and was that a little jazz? I'm not quite sure how these four guys make this fusion of sound work, but they do.

Their 5 song demo, *Cook With Salt Spit With Mouth*, is available on BandCamp and another recording is in the works for this summer. I happen to like "Jumbalaya (Drop Kick)" because it seems to embody that punk/funk/new wave vibe that I can't quite explain, while "Fishin' for a Felony" is just a great song title, even if it didn't rock. Their songs, just like their look and their stage presence, tell me that these guys have a sense of humor and who can't use more of that right now?

Whenever I hear a truly original sound I like to know who the band's major influences are. Without missing a beat, guitarist Joey Prater told me "I probably wouldn't be playing if not for Nirvana." Prater, along with Adam Petaccia on vocals, Zak Ferrell on bass and Brett Butler on drums definitely get attention when they show up on stage in button-downs and skinny ties. But their music will beg you to listen and not just look. Their sound is tight, unique and definitely fills in some spaces in the current Charlotte scene.

Together since 2010, they are named after the Jim Carrey character on "In Living Color" and, besides Nirvana, they cite Faith No More, Clutch, Infectious Grooves, System of a Down and ACDC as their major influences. They are also big fans of local bands Sticky Bandits, Old Scratch, Gonzo, Dr. Circustein, No Anger Control and The Dirty South Revolutionaries.

"Highly Productive (Dog Sauce)" is another great title and probably my favorite cut on the demo. It starts slow and seems almost vocally seductive before it rocks you wide open with some fierce guitar and kicking drums. Don't let these handsome boys in ties fool you, they came to get down.

- Fire Marshal Bill will be playing the American Babylon Festival in Rocky Mount on May 15th.
- Check them out at [Facebook.com/fmbyasee](https://www.facebook.com/fmbyasee), [FireMarshalBill.bandcamp.com](https://firemarshalbill.bandcamp.com) and at a venue near you soon.

The Art of the Tart

by Amanda Dickinson



Love them or hate them, tart beers are on the rise. The general public often incorrectly refers to these as “sours”. Sour is not a beer style, but a flavor. You wouldn’t call an IPA a bitter. Bitter is a flavor, just like sour or tart. True, you will see some breweries referring to a beer as sour ale on the label. In most cases that’s because the beer itself doesn’t fall into a category of a beer style outlined by the BJCP.

For those who are unfamiliar with the BJCP, it stands for Beer Judge Certification Program. They are a nonprofit organization that certifies and ranks beer judges. Their standards and style guidelines are used to categorize and set standards for beer competitions. So to clarify what a sour beer really is, let’s break down some of the traditional tart beer styles. They have a rich history and many different countries of origin.

LAMBIC

Originated in Belgium, they are brewed with spontaneous fermentation by being exposed to wild yeasts and bacteria found in the Zenne valley. After brewing, they are placed in a container called a koelschip (coolship). This is a flat, shallow metal pan that is exposed to the open air in order to expose the beer to the wild yeasts that give it its defining character. After fermentation begins, the Lambic is transferred into wine or sherry barrels. It is then left to mature for one to seven years. The end result is a cloudy, dry, cidery, sour beer. It’s very low in alcohol and can range in color from pale yellow to deep gold. Some commercial examples are Cantillon Iris, Timmerman’s Lambic, and Mikkeller Tenderloin Spontanale.

KRIEK

This is a style of Lambic made by fermenting with sour cherries. The cherries are left in for several months, causing refermentation from the additional sugars in the fruit. Some brewers make Kriek based on Oud Bruin instead of Lambic. Framboise (raspberry), Cassis (black currant), and Peche (peach) are also made in this fashion. Commercial examples are, Hanssen’s Artisanal Oude Kriek, Lindeman’s Cassis, and Boon Frambois .

GUEUZE

Also from Belgium, Gueuze is a type of beer that is made by blending young and old Lambics, and then bottled for secondary fermentation. It is dry and highly carbonated, much like champagne. A true Gueuze should be very tart. Examples of this style are Cantillon Gueuze, Lindeman’s Gueuze Cuvee Rene, and Hanssen’s Artisanal Oude Gueuze.

GOSE

Gose originated in Goslar, Germany. Flavors of this beer include lemon like tartness, herbal notes, and saltiness. This unfiltered wheat beer is cloudy, yellow, and crisp. Brewing of this beer started as early as the 16th century, but World War 2 brought about a disappearance of this style. It was revitalized and has been gaining lots of interest over the years. A few to check out are, Westbrook Brewing Company Gose, Sierra Nevada Otra Vez, and Prairie Artisan Ales Prairie Flair.

BERLINER WEISSE

Originally made in Northern Germany and traditionally served in a bowl shaped glass with the addition of flavored syrups to balance the tartness. Raspberry and Woodruff are the most common syrups used. It was called "Champagne of the north" by Napoleon during his Berlin occupation of Berlin in 1809. This was in reference to the beer being lively and of elegant flavor. Good examples of this style include Destihl Brewing Counter Clockweisse, Evil Twin Nomader Weiss, and Off Color Brewing Fierce.

ODU BRUIN

I mentioned this one in the Lambic category. Now let's take a look to what it is. It is also known as Flanders Brown. This style is aged for many months, blended with younger batches, and achieves natural carbonation in the bottle. The extended aging allows for leftover yeast and bacteria to go to work, producing a sour flavor. It has a medium body, reddish-brown in color, no hop bitterness, and a delicate, malty flavor. Ones to try are, Petrus Oud Bruin, New Belgium La Folie, and Brewery Ommegang Rosetta.

FLANDERS RED

This style originated in West Flanders, Belgium. It is aged for long periods of time in oak barrels. Like Oud Bruin, it is often blended with a younger batch before bottling. The style of Flanders Red contains intense plum, prune, and raisin flavors. Most people find it very complex, like a red wine. Some of my favorites are, Rodenbach Grand Cru, Destihl Flanders Red, and Brouwerij Verhaeghe Duchesse De Bourgogne.

AMERICAN WILD ALE

The American answer to European sour beers. Even though many of the same yeast strains are used, American craft brewers don't adhere to the traditions of Belgium and Germany. The BJCP allows for creative interpretations for this category. Wild ales are not always sour. Some are just funky from the wild yeast. Try out, The Bruery Tart of Darkness, Wicked Weed Black Angel, and New Belgium Eric's Ale.

TRY LOCAL

If you are looking to try some local options, there are many Charlotte area breweries that are making these complex styles.

- **D9** in Cornelius makes some of the best around. Try out Viking Fraoch, Whiskers on Kittens, and Ezekiel 25:17.
- **Wooden Robot** produces Mind Your 'Biscus, sour red ale, infused with hibiscus flowers.
- Burn Down For What by **Lenny Boy** is based on their Burn Down Brown aged on house Kombucha.
- Carolina Sparkle Party is a Berliner Weisse brewed by **Legion**. It is kettle soured and describes as a party in your mouth by the brewery.

Follow Amanda Dickinson at ABabelnBeerLand.com and go say hello to her at Lupie's Cafe on Monroe Road.

Earl's Grocery

words: Mandi English
photos: Ellen Gurley



Nestled into the busy street of Elizabeth sits the adorable market, Earl's Grocery. Sisters Bonnie Warford and Tricia Maddrey opened Earl's Grocery just a few short years ago. It is just a block from their fine dining, art nouveau restaurant, Carpe Diem. Carpe Diem has a long story treading through the history of Charlotte.

It started at an adorable location on Tryon Street in the Ratcliff's florist store. Right beside that first location, they owned one of Charlotte's well known small music venues, the Moon Room. It wasn't long before the powers that be in Charlotte decided to make big changes and build condos on this spot. Many people, the sisters included, fought to save the historic building. While the Ratcliff's Flowers facade stayed, the restaurant had to move to another historic building in Charlotte, the old Caroline Pharmacy (which is where our arena is now).

These ladies were determined to hold onto their dream. Carpe Diem is one of those small restaurants that has a simple yet complex menu of exquisite appetizers, salads, and main courses. The people who have worked for Bonnie and Tricia, myself included, have all gone on to do amazing things. The sisters "raised" a generation of hard working people. The move to their current location is their last stop. The space is exquisite; the mahogany wood, marble floors and attention to detail following an art nouveau design theme. The food is perfection with a palate cleanser served between courses and an extensive wine list. In my opinion one of the finest places to have a meal in Charlotte.

Not long after setting up a shop in this new location, the installation of the trolley line began. With that came the failing of several businesses on that street, but Carpe stood strong and stayed. With the completion of the construction, the Nofo business space became available. Bonnie and Tricia had always wanted to open a lunch spot that would allow them to interact with their guests more. Since their father was so instrumental in helping them open up Carpe Diem, they wanted to honor his name and give him the credit he deserved by opening Earl's Grocery.

In true Bonnie Warford and Tricia Maddrey fashion, they did it up right. This high end market is the perfect spot. They have a great lunch counter that serves a diverse mix for lunch and dinner. They serve amazing bahn mi that rivals some other beloved local sandwich shops. They have street-style tacos and even some delicious vegetarian options. They did not stop there. There is a full deli serving freshly made dinner options to take home for one or to feed a small get-together. As if that is not enough, they have a full staff in the bakery/dessert area with a barista for fresh coffees, teas and juices. One of the best things is that it is set up like an old school New York deli/soda shop, where you can grab all of your goodies from the various counters and beverages from the coolers and sit with your friends and family beside the garage style doors on a beautiful day. Have a glass of wine, beer, or one of the many other immense choices they offer to quench your thirst.

The thing is, Earl's isn't just your local grab-and-go lunch spot. Every bottle of wine and fine food item have been handpicked and have even won awards. They go out of their way to avoid certain ingredients such as high fructose corn syrup. In their many travels to farmers markets in New York, DC and Boston, they did the research and found the quality items that they feels they can be proud to serve their customers. Bonnie and Tricia also cater everything from small breakfasts to large events. (Years ago, I was on staff at a wedding that Carpe Diem catered and I met Bruce Springsteen and his children. You never know who might be at one of their gigs.)

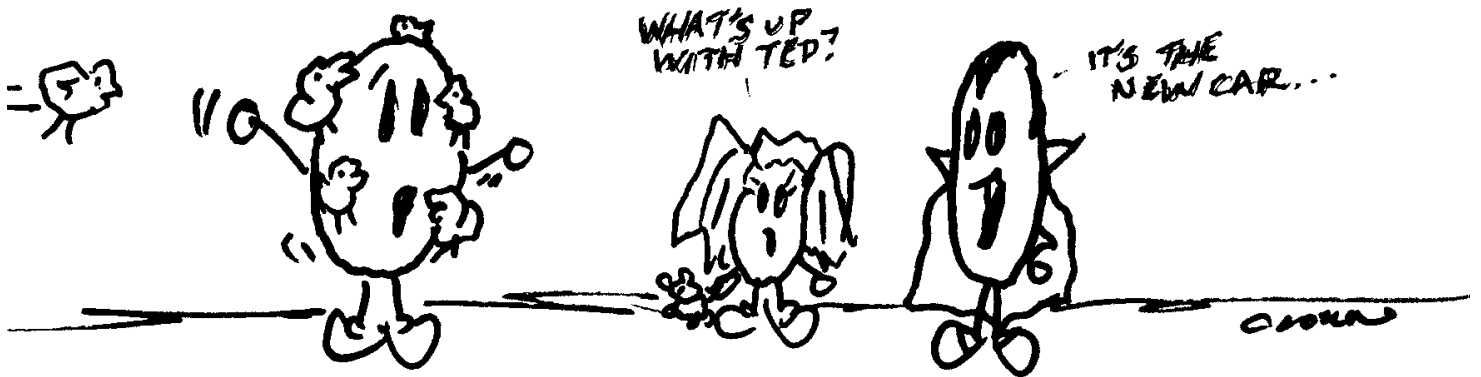
The sisters say that soon they would love to bring a little Moon Room vibe back to the place with more events, poetry readings, DJ's, storytelling, musicians and the like. This is one stop on the 'places you should check out in Charlotte' list. When you do get there, you will be pleased to meet the pleasant staff and I am sure you will see Bonnie or Tricia. They are almost always there with their fingers on the pulse. Don't be afraid to say hi. They are always more than glad to greet a guest, answer your questions, or direct you to a helpful employee. They make sure the staff know just as much as they do about everything in their grocery. Check them out today.

Earl's Grocery. 1609 Elizabeth Ave. | 704-333-2757
[Facebook.com/EarlsOnElizabeth](https://www.facebook.com/EarlsOnElizabeth)



Micro Monsters

by Martin Barry



Events In Your City



My City Magazine has the most exhaustive event listing in town. We kid you not and we know that we do as we've seen all of the rest. Why go to all the websites when you can go to just one and see the only go-to event listing in town? Subscribe to the weekly event newsletter while you are there. You can do this at the bottom of any page. We spend a lot of time on our list and want you to be able to enjoy it. We no longer have room to list all four pages of events that we normally run in our print edition but we urge you to go to www.MyCityMagazine.net and subscribe today. Here are just a few events in the Charlotte area for the months of March and April 2017.

Sat., March 4th @ the Neighborhood Theatre:

8pm CondomCoutureCLT.com benefiting Planned Parenthood w. Miami Dice, DJ Spider & go-go dancers (hosted by Donna Scott & auction by Mike Watson)

Wednesdays @ Birdsong Brewing:

3-10pm open / + food truck

3.08 International Women's Day Celebration benefiting Flo Charlotte (providing feminine products to the homeless)

Wednesdays @ Snug Harbor:

March Residency: Sext Message

April Residency: Green Fiend

Thurs., March 9th @ CenterStage at NoDa:
6-10pm CharlotteMagazine.com/BestNew Restaurants Party

Fri., March 17th @ the Fillmore:
Regina Spektor

Wed., March 22nd @ the Neighborhood Theatre:
Reverend Horton Heat, Unknown Hinson, the Goddamn Gallows, Birdcloud

Fri., March 31st @ Ovens Auditorium:
Johnny Mathis

Mon., Apr. 17th @ Spectrum Center:
Red Hot Chili Peppers

Sat., Apr. 22nd @ Ovens Auditorium:
Steve Martin & Martin Short

Sat., Apr. 22nd @ the Music Factory:
3rd Annual MooAndBrewFest.com - craft beers & burgers feat. Blues Traveler & more



The Eyebrows

review by Ellen Gurley

photography by Kevin W. Condon



Although I've known all the members of this band for a while, I had not actually seen the Eyebrows myself until a friend lured me to a show with free beer vouchers. Telling me "they're great", I met her there thinking that she was probably wrong. Let me just tell you, they totally did not suck. Molly Poe (on keys) is surrounded by three curly headed dudes who look like they could be brothers. This is her debut band, however, I know it won't be her only or last. Shawn Lynch (the drummer) and Jay Garrigan (guitar and lead vocals) have played together almost two decades and have been in too many bands to mention. Their existing vibe really (does) tie the band together. Jon Locke (the bassist) is of Bum Lie fame and is also currently in the Bleeps. They all bring something special to the table and, as far as them having fun (according to an article by Daniel Coston), let's just say, achievement unlocked. That evening in January, I watched Garrigan strut back and forth in the band corner at Birdsong Brewery like he had moves like Jagger (yes, I just said that). All the guys contribute to the vocals and Poe brings the sweet syths. I most certainly didn't hate it at all.

They borrowed their name from a Zappa quote and the songwriting reminds me of Mike Doughty (Soul Coughing), Kurt Harland (Information Society), and, of course, Black Francis (the Pixies), but, mostly, it's just amusing to hear songs about social media posts that

Garrigan made years ago. These are all good folks and NO that is not a reason to check out a band, but clever hooks and a nice melody are. They are building their discography in a grassroots, organic kind of way, coming out of pocket for each release. At this point, you can obtain a two track 45: "It Comes Down Hard" with "The Sun Will Kill Us All" on the flip. It is worth adding to any collection.

- Check them out at The-Eyebrows.com to give them a listen and at [Facebook.com/TheEyebrowsUSA](https://www.facebook.com/TheEyebrowsUSA) to find out about their releases and upcoming shows. Two to catch this spring are Saturday, March 25th at the Abari Game Bar Day Party and Saturday, April 1st at the Evening Muse.





Moxie Mercantile

words & photos by Ellen Gurley

Since 2015, the lovely cottage across the street from the Common Market has been inhabited by a true mom and pop. Moxie Mercantile is owned and operated by Michelle and Clifton Castelloe and Michelle's father Barry DeGrappo. Looking much like a legit, wooden, general store, Moxie is a soothing sea of neutrals, golds, and browns. The merchandise is all unique and much of it comes from people right here in town. The vibe is laid-back as a dog walks through and greets guests. The front porch often has a pop-up and sometimes you can find a food truck in the yard. Parents of four, the Castelloe's are now successfully raising another love child. It's clear that everything was brought into the space organically and a lot of thought went into it. A lot of the products are sustainable, some are vintage gems, a handful of them are one of a kind, and much of the things can't be found anywhere else in town.

Located on Commonwealth, just shy of many restaurants, condos, and a brewery, Moxie is positioned perfectly to be the modern day, yippie-pleasing, trading post wherein ideas are exchanged and goods are obtained. We guarantee you can find anything for anyone's birthday, fantastic hostess gifts, or conversation pieces for your own homes. My City Magazine hopes you go check out this charming boutique and, as always, shop local.

2008 Commonwealth Avenue CLT 28205 | 704-877-7879 | MoxieMercantile.com








Kona Kyoto

words by Ellen Gurley
photos by Michael Scozzari

Cosplay is a thing. Whether or not you choose to accept that adults dress up for fun and for sport doesn't mean they are not doing it. The fact is that it is not as underground as some might think. Usually born out of a love of graphic novels, some folks cosplay because they can't NOT cosplay. It is just a part of who they are. Kona Kyoto is one of those people.. so much so that she doesn't even use her real name anymore. It all began with a fascination for special effects makeup and costume design became a by product of this hobby. Just like other hobbies, cosplay is a very expensive one. Making her own costumes has afforded Kona the opportunity to apply her skill and meticulous detail to this livelihood of hers while cutting the costs by sourcing all of her own materials. Most hobbies don't support themselves, but being able to wear her award-winning suits and then later sell them is making this venture self-sustaining.

Traveling all over the country to upwards of ten 3 and 4 day conventions annually can be very time consuming and has become a wonderful way to network with other cosplayers. Cashing in at competitions is a goal, but being in the community she loves is what keeps her at it. She definitely worked under a mentor to get started and now she isn't stingy with her knowledge. You can ask her anything. She is frequently interviewed on pod casts, in magazines, and on TV shows, as she is now respected as a trusted expert. We want to make sure that you know that Kona is available to discuss any commission that you may require and, as mentioned earlier, most of her own outfits are up for grabs, too. My City Magazine thinks that Kona is fascinating and we promise to keep up with her. Rumour has it that she is even making her own wedding dress. Stay tuned.



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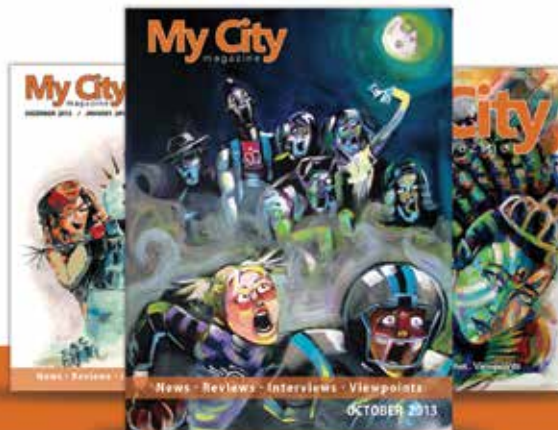
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