

## Contributors



John Hairston, Jr. Cover Illustrator



Ellen Gurley Owner, Sales, Content



Michael K Earle



Martin "The Clown" Barry Columnist, Illustrator



**Brandon Lunsford** *Columnist* 



**Grant Baldwin**Photojournalist



Bill "The Thrill' Cleveland Columnist



**Alex Barnette** Webmaster, Ad Designer



Tonya Russ Price Photojournalist



**Kat Sweet** Graphic Designer



Mandi English
Columnist



Kathleen Johnson

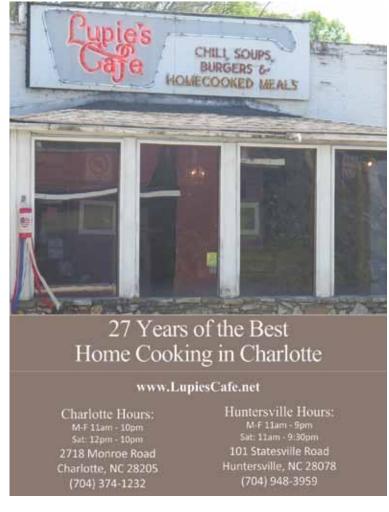


James Lee Walker II Columnist



Brian "BT" Twitty
Columnist, Photographer





## CONTENTS

- 2 L.A. BERLYN: DEAD ON MAKEUP **ELLEN GURLEY**
- 3 SIGHTS, SOUNDS, AND SCARES! A HAUNTED ATTRACTION GUIDE MARTIN "THE CLOWN" BARRY
- 4 CHARLOTTE AND THE GREEK DINER **ELLEN GURLEY**
- 8 MICRO MONSTERS MARTIN "THE CLOWN" BARRY
- 9 BARRETT ANDERSON OF DOOR DA'KOR **ELLEN GURLEY**
- 10 ASS CLOWN BREWERY **ELLEN GURLEY**
- 11 A HISTORY OF THE TROLLEY BILL "THE THRILL" CLEVELAND
- 12 CHUCK BOOZER **ELLEN GURLEY**
- 13 THE KING OF COSTUMES: PHILIP MORRIS **BRANDON LUNSFORD**
- **16** DAVID FRENCH **ELLEN GURLEY**
- 18 ASK THE CLOWN ADVICE COLUMN MARTIN "THE CLOWN" BARRY
- 19 EVENTS IN YOUR CITY



THE KING OF COSTUMES p 13





Hello Charlotte.

Fall is upon us. That means, back to school for some, beautiful autumn colors, pumpkin everything and, of course, Halloween (not to mention all of the festivals we have this season). This issue we have Martin "the Clown" Barry bringing us a list of haunted attractions, his advice column, and, of course, his comic strip. We present to you the Big Fat Greek-Owned Restaurant List and introduce you to local artist David French. Bill "the Thrill" Cleveland gives us a history of the trolley and Brian "BT" Twitty and I put the spotlight on Ass Clown Brewery. We get to see the body painting done by L.A. Berlyn and the seasonal arrangements by Barrett Anderson. A "where is he now" is done on Charlotte's Chuck Boozer in this issue and Grant Baldwin and Brandon Lunsford give us the story of Morris Costumes. And don't forget to visit our event listing as it is literally the most exhaustive in town. We appreciate your picking up this copy and we hope you enjoy My City over and over again.

Enjoy today and every day,

Ellen Gurley and the other My City Magazine personalities

www.MyCityMagazine.net P.O. Box 5606 Charlotte, NC 28299 704.575.6611 twitter: @mycitycharlotte

like us on Facebook

Cover illustration by: John Hairston, Jr. Hire him for your next commission or event (he does live art). john.hairston@mycitymagazine.net

Media kits with advertising information can be obtained by contacting ellen.gurley@mycitymagazine.net







BY ELLEN GURLEY



L.A. Berlyn (it's pronounced El-lay) is a body painter with an impressive portfolio of work. He is usually behind-the-scenes with models and photographers and is also available for live painting performances (hint hint: local party promoters). He doesn't just do cosplay and costuming, he also does corporate events, logo marketing, maternity painting and themed parties.

L.A. is also a master face painter, known for his professionalism and for the amazing transformations he masterminds. He is available for individuals or company branding events and each client is hand-painted with body makeup that is water-based (meaning: not bad for your skin) or you could opt for the alcohol based paint which makes it 100% waterproof.



The application of body art is a creative and time-consuming process. Please take this into consideration when scheduling, and be sure to book at least three weeks in advance as Halloween is his busiest season. Call him and book today. You know you want to win the costume contest this year. Trick or treat!

Photography by Ellen Gurley

704-615-8793 itspronouncedelay@gmail.com





# SIGHTS, SOUNDS, AND SCARES! A HAUNTED ATTRACTION GUIDE

BY MARTIN BARRY

It is the MOST wonderful time of the year when the temperature begins to drop, the soldering in your MP3 player doesn't melt outside, and the talented people of the haunted house industry come out to play with their new concepts and features! This year, there are 5 weekends in October so you have lots of opportunity to take in the mayhem. These haunted attractions put on productions that are worth the drive and the admission.

### Netherworld Haunted House - Atlanta, GA

Netherworld is the undisputed king of haunted houses in the region. Each year, this juggernaut undergoes reimagining and reconstruction to tell a new chapter in a fascinating story. The attraction features two levels and each level houses its own concept. This year, the upper level features The Rotting with rampaging spirits out to consume the energy of the living and causing a living death in their victims. The lower level features Vault 13 Unearthed starring PROTEUS, an artificial intelligence entity with a hunger for vengeance against his creator and all of mankind. As usual, the show at Netherworld begins the moment you step out of your vehicle. Beings lurk in the lot and along the lines to shock and terrify you before your journey through the dark dimension begins. Netherworld also features a resplendent gift shop! Tickets are available online or upon arrival and they take credit and debit cards. Open the last weekend in September, every night in October, and the first weekend in November.

Website: fearworld.com

#### Haunted Forest at Panic Point - Youngsville, NC

This outdoor trail delivers scares all along the half mile path. Several smaller attractions are featured here as well, including laser shots at zombies. Recommended to buy tickets online and wear shoes proper for outdoors.

Website: raleighhauntedhouse.com

### Scarrigan Farms - Mooresville, NC

Weekends in October will see the transformation of this 130 acre farm into one of the scariest haunted trails in the region. Varying features along the trail will transport you to new dimensions of terror. Get your boots on and prepare for the thrills of this attraction. Cash only and worth the drive.

Website: scarriganfarms.com

### The Haunted Farm - Hendersonville, NC

This three part haunted attraction takes you through a wooded trail, a farm and a haunted hayride. Cash only and parking is three dollars. Check the website for dates.

Website: nchauntedfarm.com

## Kersey Valley Spookywoods - Archdale, NC

This massive haunt celebrates 30 years in 2015 and features indoor and outdoor attractions, a midway, and a gift shop. The Kersey Valley Manor, the corn maze, asylum and other features are sure to deliver the scares you seek. Recommended to buy tickets online. Bring cash if you do not. Parking is five dollars and wear sensible shoes. Check the website for dates of operation and special events.

Website: spookywoods.com



## CHARLOTTE AND THE GREEK DINER

BY ELLEN GURLEY

At the start of the 1900's, Greeks started coming to America and the patterns by which they did so were just as fascinating as they were practical. Often times, a brother from the family came over here, set up shop and literally sent for the remainder of his family once things were looking good. These family members either helped the first sibling out at their business or they opened up their own shop. Usually people from one village settled in the same part of the US; the majority of Charlotte Greeks are from Karpinisi or Fragista.

The lot of the Greeks came over in World War II out of necessity; their homes were literally ablaze. They came, like many immigrants, to escape political unrest and to meet eye-to-eye this place where a new life could be forged. Try as they may to keep their blood pure, many married American people and made the inevitable leap in the direction of blending in and living the dream in the free land. Some of my mother's siblings and cousins had arranged marriages while living in the US in the '50's and '60's. Had my mother's

father not been deceased upon her marrying my father, I would never had been born.

Growing up "half white" was very bewildering. Try to explain to Greeks that Greek is an ethnicity and not a race. They get it now but back when I was a child, it was confusing and very apparent that some Greeky-Greeks did not approve of my mother's choice. Other children at church were speaking Greek fluently as toddlers. I taught myself to read and write it in my late '20's early '30's. My conversational Greek is a bit suspect, but I try sometimes and that's all that matters. When I was a child, there was just the one Greek church in town (Holy Trinity on East Blvd.). Now there are three Greek churches; the last two born out of this breeding with the whites (St. Luke and Nektarious). But just as it was in the beginning (the original church broke ground in the '50's), the Greek church is a place that holds so much community and love. It's really a beautiful thing to witness.

I don't have to tell you that Greeks own restaurants. If you have been in Charlotte for any amount of time, you know the presence of Greek diners in town is mind-blowing. Before the restaurant was the coffee shop. At what point they morphed into diners, I cannot pinpoint exactly. The coffee shop, or kafenion, according to Edward Levine in his 1996 article in the NY Times is "a rough place where men gather to talk and down cups of coffee and shots of ouzo".

While the closest you will get to a kafenion in Charlotte is Central Coffee Company, there is no liquor. There are, however, two generations of the Kleto family cranking out baklava, spinach and feta scones and kouroulakia (those twisted cookies). Jimmy Kleto and

his wife Louisa (of Columbian decent) are serving up their take on the old school coffee house and not without the physical and emotional support of Olga and Nick (frequently present in the kitchen). Those recipes didn't come from nowhere, people (Olga's father owned the D & P Coffee Shop many moons ago).

Let it be known that in order to run a Greek diner, you don't even have to serve Greek dishes. Most of them are three/ four vegetable places catering to the working class who want a fast, somewhat healthy lunch. From where did this demand come? Let's go back to when the brother moved here. He bought up properties all over the CPCC and area where the hospitals are. His brother came and did the same. They paid cash and were right in the middle of the bulk of Charlotte's workers. Yes, the Greeks know how to make Greek dishes but they were in your world now and were acclimating. (Smart.)

The Kokenes family weren't just innovative, they were pioneers; thus the name in the title of their restaurant : WORLD FAMOUS Open Kitchen Restaurant. After some inspiration from a trip up north, they were the FIRST restaurant in Charlotte to ever sell the good of pizza pie. Second generation Christina Skiouris and her brother Alex Kokenes are still proudly running the place. One out of their five collective kids, Stephanos, is also very hands on in his grandfather's legacy. They are the oldest Greek owned restaurant in town. It's a wonderful thing to see.

Some Greek's restaurants get featured on the Food Network, some are Italian joints, and most of them run the beloved greasy spoon. But one thing they all have in common is their love for meeting places. That has been carried over from the coffee shop and has spilled over into the churches. Greeks (like many other cultures) like to congregate and to help each other. Feeding yourself isn't just about caloric intake, it's about absorbing ideas around you. This dates back to the early philosophers. It's just another excuse to engage people. I strongly support the patronizing of all local restaurants, Greek owned no exception. But I, like many, grew up

According to an article by Penelope Karagounis, my grandfather's brother (the one I said I

with it in my blood.

never met) Stavros Stassinos came over before he did (Odysseus). My grandfather and his brother owned George's Grill near the hospitals. Stavros' son, my late uncle, Angelo, owned Stassinos Restaurant (and bought up other properties all over Charlotte). He literally became the weathliest Greek man in town. By flipping burgers? Nope. Remember above aforementioned property being bought up? Well,

the way a big city in the making does is that it grows. And once said hospital or community college expands, they need to buy the land around it. That, my friend, is how a lot of the most beloved Greek owned establishments in town met their demise (Athens of the Mantis, Housiadas and Nickopoulos families) and how their family got to finally see their proverbial ship come in. The American dream. It is both sad to see old places leave (Epicurean of the Castanas family and John's Country Kitchen of the Margiotis family) and wonderful to see the blisters and foresight of the forefathers present the next generation with financial opportunity.

My 'white' father tried his hand at being a restaurateur against all of my mother's pleading. He had a good eight year run with a vegetable plate place called Cousins. He named it that because upon marrying my mother, she introduced everyone to him as her cousin. I thought that was cute but once he offered me college or to keep running the restaurant, I took off running. Restaurant work is the toughest trade you can pick and it will give you the best work ethic of anyone else out there in the world. I thank my dad for that in action. No 'race mixing' can take away my pride for the Greek diner and I scoff at those who are too good to slide into the booths of one of these Charlotte mainstays. Many-a comedian have done parodies on the stereotypical Greek in the window at the restaurant ("Cheeseburger, cheeseburger,







Alex Kokenes, Christina Skiouris, and Stephanos Skiouris outside the World Famous Open Kitchen

no Coke, Pepsi" - SNL) and we are perpetuating that stereotype actively (and you know this if you've ever seen the "Fresh My Farm" sign at Gus' Sir Beef). But we love "that" guy. There's something very endearing about broken English and a smile. An extended full plate of food doesn't hurt appeal to the apprehension some Americans have of newcomers.

The fact that there are fewer restaurants in town that can be boasted as Greek owned and operated than there were, say, fifty years ago does NOT mean that the offspring are getting away from

pride in the culture but quite the contrary. Though marrying out and generational procession occur, many still teach their kids the ideals, the language and the loyalty of the Greek people. Gary Anderson (the Don Johnson of the Greek community) still runs his father's place and raised his children in the church, though he married out. Anderson's was another of those properties scooped up around the hospitals. It was the go to place in Elizabeth for decades. Why did he turn his restaurant into a catering only company? Was it a product of his disregard towards his roots? Did he not have it like his daddy did? On the contrary! He downsized out of complete respect and admiration of his grandfather (papou) as he pleaded with Gary (on his deathbed) to "enjoy your life while you are young and make time to travel". He told him "if you don't, you will live regretting it."

Speaking of heart throbs, the prettiest family in town is the Photopoulos clan. Toula and Panos moved here in the '80's and brought with them three handsome sons (Frank, Greg and George). Panos used to do food supplying for restaurants in Chicago. Nowardays the Greek markets are on busy streets and open to anyone, but "back in the day" it was kind of an underground, closed market.

(No, nothing illegal, people.) When Panos moved here, he bought the French Quarter Restaurant. A handful of years later, they began the Greek Isles (one of the only Greek owned restaurants in town that really serves authentic dishes). And fast forward to today, one of their sons, Greg, is operating partner at three and counting Showmars. If you don't know Showmars and the Couchell family name, you don't know Charlotte. Greg (and Frank and George) couldn't imagine doing anything else to support their beautiful families. "Once it's in your blood, it's in there."



The Greek Isles Restaurant Sign

While some restaurants may leave the landscape and make the skyline less fat (Liberty East, Mantis, Knife & Fork, Shuffletown, Greg's, Sandwich Construction Company, Venus), there is and always will be the Yiasou Greek Festival. It was born the same year I was (1977) and ALWAYS runs the

first weekend of every September at the Holy Trinity Greek Orthodox Church (Thursday to Sunday). Go... especially if you've never been. These yiayias (grandmothers) work all year round to make the pastries and prep the food. Enjoy their coffee (which is like Turkish coffee), and take in their beloved instrument this bouzouki (which is like Russian music) while enjoying their dancers (which are much like many other culture's line-dancing). If you think about it, we are all a little like each other and we can all like each other a little bit more once we can see past our differences and focus on our sameness. We are all in this together. We have to live, we have to work and we have to eat. Mixed marriages are no longer a big deal and cultural expectations have also lightened up. I know that it will only get more colorful as time goes on. Let me hear you say "OPA!"

Photography by Ellen Gurley

YiasouFestival.org September 3<sup>RD</sup> - 6<sup>TH</sup> 2015 600 East Blvd., 28203











\* NoDa \* Midwood \* Chantilly \* Wilmore \* Southend \* Uptown \* Belmont \* Villa Heights \* \*Commonwealth \* Elizabeth \* Country Club \* Wesley Heights \* Sedgefield \* Dilworth \*

## The Big Fat Greek-Owned Charlotte Restaurant List:

- Acropolis (Kapakos): 20659 Catawba Ave., Cornelius, 28031, 704-894-0191, www.AcropolisCG.com
- Akropolis (franchise multiple owners not all Greek): 8200 Providence Rd., #800, 704-541-5099 / 14027 Colan Cir., #2, 704-714-1113 / 3070 E.Franklin Blvd., Gastonia, 704-868-3636 www.AkropolisKafe.com
- Andersons Catering (Anderson) : 1617 Elizabeth Ave., 28204, www.AndersonsDelivery.com
- Art's BBQ, (Katapodis) : 900 E.Morehead St., 28204, 704-334-9424, www.ArtsBBGToYou.com
- Big View Diner (Kaltsounis): 16637 Lancaster Hwy., 28277, 704-544-0313, www.Facebook.com/TheBigViewDiner
- Cafe South (Kakouras): 7901 Forest Pine Dr., 27273, 980-224-7328, www.CafeSouthCharlotte.com
- Captain's Cove : 11032 E.Independence Blvd., Matthews, 28105, 704-847-2285, www.CaptainsCoveNC.com
- Carolina Prime (Liapis) : 225 E.Woodlawn Rd., 28217, 704-522-8170, www.CarolinaPrimeCharlotte.com
- Central Coffee Company (Kleto): 719 Louise Ave., 704-335-7288, www.Facebook.com/CentralCoffeeCo
- Charlotte Café (Roupas): 4127 Park Rd., 704-523-0431 / 8200 Providence Rd., 704-542-9006
  www.CharlotteCafeINC.com
- Chicken King (several locations Koutroulakis, Mantis, Housiadas): 2301 The Plaza, 28205, 704-697-8807 / 7016 E. W.T. Harris Blvd., 28215, 704-593-0090 / 2400 Sugar Creek Rd., Sute A, 28262, 704-598-6542 / 3222 Rozzelles Ferry Rd., 28262, 704-393-2055 / 2604 West Blvd., 28262, 704-393-2055 / 5201 Nations Ford Rd., 704-561-4767 / 130 W.Charlotte Ave., Mount holly, 28262, 704-812-8266 / 13215 General Dr., 28273, 704-504-8192 / 423 Bradford Dr., 28208, 704-697-8807 / 1740 W.Trade St., 28216, 704-372-6493 / 9010 Monroe Rd., 28270, 704-246-6730
- Chris' Deli, 3619 E.Independence Blvd., 28205, 704-536-2617, www.Facebook.com/Chris-Deli
- Diamond (once Pistolis now Kastanas): 1901 Commonwealth Ave., 28205, 704-375-8959, www.DiamondCharlotte.com
- East 74 (Raptis) : 10915 Monroe Rd., Matthews, 704-847-5035, www.Facebook.com/East74Restaurant
- French Quarter (Photopoulos) : 321 S.Church St., 28202, 704-377-1715,

www.FrenchQuarterCharlotte.com

www.GreekIslesRestaurant.com

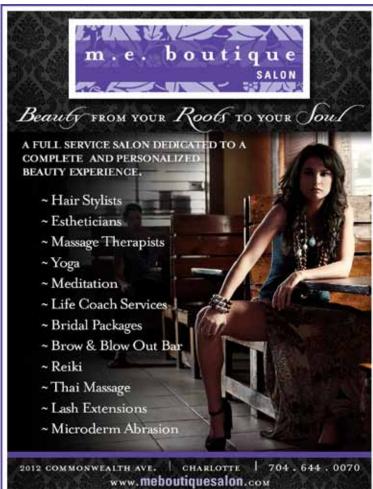
- Gus' Sir Beef (Bacogeorge) : 4101 Monroe Rd., 28205, 704-377-3210 / 106 Mariposa Rd.,
- Stanley, 704-263-4528

   Greek Isles (Photopoulos): leaving Bland St. location and announcing new place in September
- Greystone (Koutsokalis): 3039 South Blvd., 28209, 704-523-2822
- Harrisburg Family House (Katsanos & Nickopoulos): 5429 Higway 49, Harrisburg, 28075, 704-455-3525, www.HarrisburgFamilyHouse.com
- House of Pizza (Kakavitsas) : 3640 Central Ave., 28205, 704-568-9410, www.Facebook.com/House-Of-Pizza
- Ilios Noche (½ Greek owned : Kaltsounis) : 11508 Providence Rd., 28277, 704-814-9882, www.Facebook.com/IlliosNoche
- Jimmie's (Pourlos once the Dimos' Maid): 7024 Brighton Park Dr., Mint Hill, 28227, 704.545.7750, www.JimmiesRestaurant.com
- Jonathon's (Matalas): 10630 Independence Blvd., Matthews, 704-847-8911, www.Facebook com/Jonathans-of-Matthews-Family-Restaurant
- Landmark (Kaltsounis): 4429 Central Ave., 28205, 704-532-1153, www.LandMarkDinerCharlotteNC.com
- Light Rail Family Restaurant (Magitas): 8045 South Blvd., 28210, 704-643-2121, www.LRRest.com

- Little Village (Georgopoulos): 710 W.Trade St., 28202, 704-347-2184
- Mad Greek (formerly Hugo's Diner Linberakis)
   5011 South Blvd., 28217, 704-523-8296,
   www.MadCreekCLT.com
- Mr. K's (Dizes): 2107 South Blvd., 28203, 704-375-4318, www.MrKsSoftIceCream.com
- Nefelie's (Stamoulis): 145 Brevard Ct., 28202, 704-464-4601, www.Nefelies.com
- Nick's Café (Gallis): 6302 Fairview Rd., #101, 28210, 704-442-9550, www.Facebook.com/Nicks-Café-At-Southpark
- Open Kitchen, the World Famous (Kokenes) : 1318 Morehead St., 28208, 704-375-7449, www.WorldFamousOpenKitchen.com
- Parkway House (Kakavitsas): 5821 E. W.T. Harris Blvd., 28215, 704-563-1323, www.Facebook.com/Parkway-House-Family-Restaurant-On-Union-Street
- Rusty Onion, the (Margiotis): 6654 Carmel Rd., 28226, 980-219-7079, www.TheRustyOnion.com
- Safari Miles (Fotinos): 390 N.Highway 16, Denver, 28037, 704-489-2366, www.SafariMiles.com
- Sammy's Pub (Balitias) : 25 S.Main St., Belmont, 28012, 704-825-4266, www.SammysPub.com
- · Showmars (franchise multiple owners not all Greek): 2136 W.Arrowood Rd. 28217, 704-522-0075 / 201 S.College St., 28244, 704-334-0064 / 7260 Hwy 73, Suite 119, Denver, 28037, 704-827-5801 / 1600 East Blvd., 704-375-3034 / 3225 Eastway Dr., 28205, 704-568-0565 / 1317 Emerywood Dr., 28210, 704-554-8477 / 9783 Charlotte Hwy, Fort Mill, SC 29707, 803-802-0667 / 2601 Freedom Dr., 28208, 704-393-2020 / 2301 Dave Lyle Blvd., Rock Hill, SC 29730, 803-329-7906 / 1451 E. Franklin Blvd., Unit B., 28054, 704-852-9005 / 600 E.4th St., 28202, 704-344-8686 / 700 Haywood Rd., Box 120, Greenville SC 29607, 864-286-8005 / 214 N.Tryon St., Box 31, 28202, 704-333-5833 / 305 Herlong Ave. Suite 301, Rock Hill, 29732, 803-328-9009 / 9605 Sherrill Estates Rd., Huntersville 28078, 704-895-6199 / 101 N.Tryon St., 28246, 704-333-7469 / 2540 Little Rock Rd., 28214, 704-398-2240, 6850 Matthews-Mint Hill Rd., Mint Hill, 28227, 704-545-3946, 2398 W.Roosevelt Blvd., Monroe, 28110, 704-298-9009 / 138 Williamson Rd., Mooresville, 28117, 704-662-3383 / 6801 Northlake Mall Dr., 28216, 704-921-7775 / 9925 Park Cedar Dr., 28210, 704-752-1111 / 10612 Providence Rd., Unit A, 28277, 704-847-0334 / 2004 E.7th St., 28277, 704-376-0565 / 1500 E.Dixon Blvd., Shelby, 28152, 704-481-8777 / 4400 Sharon Rd., Suite G-29, 28211, 704-367-1115 / 13000 S.Tryon St., Suite A, 28278, 704-588-4416 / 130 W.3rd St., 28202, 704-333-1528 / 115 McCullough Dr., 28262, 704-547-0265 - www.Showmars.com
- Skyland (Kakavitsas) : 4544 South Blvd., 28209, 704-522-6522, www.SkylandRestaurant.com
- Soul Gastrolounge (Kastanas) : 1500 Central Ave., 28205, 704-348-1848, www.SoulGastrolounge.com
- Stacks (Hatzinikitas): 11100 Monroe Rd., Matthews, 28105, 704-841-2025, www.StacksKitchen.com
- Steak & Hoagie (Pappas): 903-D Eastway Dr., 28205 / 3401 C. South Blvd., 28209 / 1542 Stallings Rd., Matthews 28104 www.SteakNHoagie.com
- Stockyard (Kakavitsas): 4925 Rozzelle's Ferry Rd., 28216, 704-399-9999, www.StockyardFoods.com
- Sunrise (Evgenitikis) : 6416 Albemarle Rd., 28212, 704-535-1350, www.SunriseRestaurantCharlotte.com
- Ted's Restaurant, 8625 Monroe Rd., G, 28212, 704-568-6624
- Zack's Hamburgers (Demopolous) : 4009 South Blvd., 704-525-1720, www.ZacksHamburgers.com

Nick Kakavitsas και Rena Caracostis Koufaliotis .... Σας ευχαριστώ για τη βοήθεια με τη λίστα εστιατόριό μου. Αν ξέχασα εστιατόριο του καθενός,με συγχωρείτε.





# Micro Monsters

BY MARTIN "THE CLOWN" BARRY







BARRETT ANDERSON OF

## DOOR DA'KOR

BY ELLEN GURLEY







Barrett Anderson is no stranger to turning a hobby into a career. He has been doing professional dance and gymnastics for over twenty years and now teaches many-a children and young adult. However, these days, another hobby has been lobbying for it's time to shine. For a couple of years now, Barrett has been custom making wreaths, under the moniker Door Da'kor. He ships them weekly as far away as Washington state, not to mention all of his clients within the Charlotte area.

He caught my eye with his social media savvy and I'm not the only one. Anderson has just expanded his list of services from only making wreaths to also crafting arrangements (Da'kor Design). He is cranking out several orders a month and now spends a lot of his free time acquiring craft items.

Here we feature some fall arrangements that are perfect as gifts, for corporate offices, as a nice touch realtors could put in their properties (low maintenance) and, of course, for yourself. Fall may be his favourite time of the year (for crafting) but he also does holiday commissions (including but not limited to decking the halls and decorating your tree). One of his favourite things to do is to design brides their bouquet with synthetic flowers. This ensures their keepsake value.

Like Door Da'kor on Facebook and see all of the arrangements, wreaths and the other bounty he offers and, don't forget, you can always count on him to help you with a personal project or seasonal need.

Photography by Ellen Gurley

Hwy 150, Mooresville (appointment only) 704-400-4752 / dakordesigns@gmail.com





## ASS CLOWN BREWERY

BY ELLEN GURLEY

There are breweries popping up all over the Charlotte area and while I say "bring it on", I also see that some of the older ones are falling into the background while every media outlet in town puts the spotlight on the newcomer. Ass Clown Brewery is one of those breweries that may have escaped your memory, but not without an effort to remain so, on their part. How could one forget a name like Ass Clown, you ask? While a lot of folks are reluctant to fix their mouths to say their name, other breweries have tap presence in local restaurants and bottle shops. No one wants an Ass Clown tap because they don't want to offend any of their paying patrons. So while you may have tasted some Ass Clown beer at a regional beer festival or two, they don't stay in the back of your mind like other beers who are pimping themselves out all over the place.

How does this anonymity affect owner Matt Glidden? Simply put; it doesn't. Glidden never began brewing to gain any type of recognition. He started out of love. Does he want you to like his beer? Of course. Is he going to go out of his way to ensure this? No. And to further this situation, the city of Cornelius made him put his brewery way back in the cut of a business park. He cannot put his business name on the storefront, just the logo. The state gave him flack with a batch of bottles he produced. He just can't catch a break... and he doesn't seem to mind.

His taproom is ALWAYS full, and with eighteen years of brewing under his belt (and having been open to the public for four), I see no end in sight. "Our flavors are always out of the ordinary" is an understatement coming from a guy who doesn't know when to stop with the ingredients (sometimes selling a Chocolate Orange Sea Salt Stout), and halt, I hope he doesn't. Though I bust his chops for naming his brand Ass Clown, I find myself driving up the highway to see what's he's got on tap and I find that it's always full of love. See for yourself.

"Tap some Ass Clown"

Photography by Brian "BT" Twitty

10620 Bailey Rd, Cornelius, 28031 704-995-7767, www.AssClownBrewery.com www.Facebook.com/AssClownBrewing

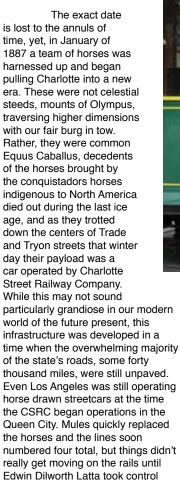
## A HISTORY OF THE TROLLEY:

## THE CORRELATION BETWEEN CHARLOTTE TROLLEYS AND GROWTH

- OR -

## DO YOU WANT TO BUILD A STREET CAR?

BY BILL "THE THRILL" CLEVELAND



Latta and his 4C's quickly set to work powering the rail system with the energy sensation that had shocked the public imagination into a frenzy, electricity. A crony of Thomas Edison, Edwin obtained a contract for \$40,000, approximately one million with inflation applied, and set to work on the electric transit line began in march of 1891. In a handful of months the 4C's had completed two lines running along Trade and Tryon streets and, in doing so, brought trolley transport to the heart of a century old city bustling with growth. On a side note, the term trolley is a colloquial derivative of troller, the

of Charlottean trolley transit by

Construction Company.

way of his Charlotte Consolidated



four-wheeled device hoisted above the streetcars that dragged along the electrified cables; cue the "the more you know" star. Anyhoodle, on May 18th, 1891 the first Charlotte trolley departed on it's the inaugural voyage out of Independence Square, the intersection of Trade and Tryon. As an industrialist of the era, Edwin Latta had seen the tycoons of the north in there exodus out of urban density to suburban developments and saw profit and progress in introducing the model to up and coming Charlotte. Thus it should come as no surprise that, just two days later on May 20th, service alone these initial lines extended to Charlotte's first suburbs. Dilworth and Latta Park.

Economic and residential development, catalyzed by the trolley system, steamrolled forward for nearly a decade before the next expansion to the network was implemented in September of 1900 and, for the subsequent two years, additional lines continued to be opened. By 1903 the Charlotte Consolidated Construction Company's electrified light rails connected to a new streetcar suburb, Piedmont Park, and serviced the Elizabeth College corridor. Not only would the Elizabeth expansion of

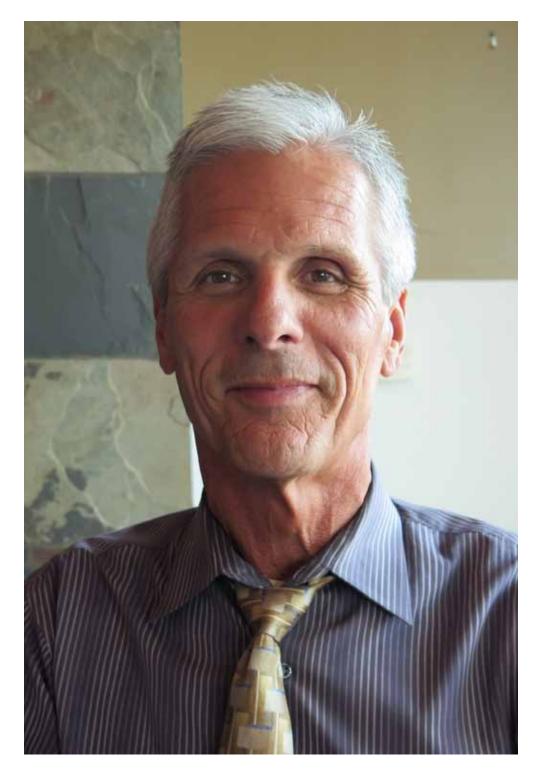
the rail become the first leg of the modern revival of trolley transit in Charlotte, but the initial opening of this line allowed for rapid development of, what was at the time, farms along Providence Road. With all this growth, the trolley lines brimmed with traffic; in 1907 the rails carried approximately two million passengers. To put that figure in perspective, the population of the city at that time was to the tune of 34,000 residents. Those figures shake down to nearly 60 rides annually for every man, woman, and child in Charlotte. Soon, new players emerged in the development of Charlotte and, in 1911, George Stephens founded a real estate firm dedicated to transforming the Myers farm into another prosperous suburb and a streetcar line was at the top of the to-do list. On the first of September, 1911, trolley service extended into the Myers Park neighborhood. Service continued until the late Thirties and while, as the kids say, 'the rest is history,' two echoes of this era still resonate directly in the forms of trolley wait stations at the corners of East Fourth Street and Queens as well as Hermitage Road and Queens.

Charlotte's initial foray with electrified light rail ran from May 18 of 1891 to March 14 of 1938, and many of the streetcars found new use in applications ranging from hot dog carts, to lake houses, and some were even sold to Bogotá, Colombia to be used in their new trolley system. The last car to ever run on the initial system can still be viewed by the public, appreciating that particular streetcar, however, takes a little context. After it's final flight in mid-March, car 85 was stripped of its seats and sold to the Air National Guard, where it served as office space at the Douglas Airport. Some time later it was transported to Caldwell Station and used as a convenience store and diner through the 40's. Not much is known about the next few

decades of the old 85's whereabouts but it resurfaced in 1986, when it was part of a house slated for demolition before it was recognized. Over \$200,000 was raised to rescue and restore the car and it was displayed in the Atherton Mill complex, a modern development of one of the earliest streetcar stops. Car 85 actually saw modern employment from 1996 to 2010, when it ran as the Heritage Streetcar along the former Norfolk Southern Right of Way. The last car to ever run the first trolley lines in Crown Town can now be visited at Charlotte Trolley on Camden Road.

The first implementation of streetcars to the final lap of the initial iteration spanned only half a century yet, in this time, played an integral role in the growth and development of our city. Charlotte's population when the lines first opened was a meager 11,557, operations ceased the population was 100,899; this represents an 873% growth in population in a handful of decades. So, to those feeling frozen about the modern implementation of light rail in the Queen City, I ask, "Do you want to build a streetcar?"

Photography by Ellen Gurley



## CHUCK BOOZER

BY ELLEN GURLEY

I remember Boozer in the Mornings like it was yesterday. It was my childhood. We always tuned into Charlotte's hot EZ-104 in the '80's. We didn't just want to hear the Top 40 that we so craved (Michael Jackson, Culture Club, Tears for Fears) we wanted to know what Chuck was going to say next.

Radio was different in the '80's; heck, everything was. People weren't as soft and as easily offended. Sensationalism sold and we were all happy to be a part of it. I came up to Chuck's knees back then. I knew he was "famous" and I literally looked up to him. I started collecting records and I wanted to be on the air. (I eventually used those records to DJ and thought of him every time I played an '80's set.)

He worked with my father. The both of them have been in radio for forty years. I hadn't seen Chuck since I was six years old. Then one day, my love affair with him (that I shared with Charlotte) came to a screeching halt. No one could really pinpoint what happened and rumours were ablaze but one thing I do know is that he had to leave the spotlight. Unbeknownst to myself, Chuck never put the mic down. Though he sold cars for many years (I can imagine him having done well with that), he still remained a public figure who gave back and emceed many local charity events.

Some three years ago, Chuck came back to the booth. He's on the air in South Carolina. It's now called Palmetto Mornings. He no longer has the records or brings the controversy, but he's still Chuck; grayer but still handsome. During our reunion, he only had one outburst (slamming his fists on the table telling an exciting story). He no longer has angry callers or a rap sheet (look for it yourself), but he's still just as fun (and wild) to me as he ever was.

With children almost my age, he leads a boring life of doing news with Freddie Hammer (I kid) and following his wife, Lindy, around with his social media chronicles he's entitled "Miss America at Walmart". He's still a personality to follow. While he's preparing for the days of (hopefully) becoming a grandfather, he's still my idol. I can be the one boozing in the morning now (tune into My City Magazine on WFNZ 610AM first Saturdays of every month from 10am to 11am) (another joke). He is just a spunky as I remembered him. I had always wanted to see him again after thirty plus years and I wasn't disappointed.

If I really want to be like Chuck, I'd have to see him for the dedicated parent (to Kristina and Ryan) and partner that he is (in addition to the entertainer I grew to admire). Even I wouldn't be able to pry him away from the love of his life. In fact, she gave him 'an out' after a stroke a few years back. He didn't take it. It was a lot of work at first and, humbled, she looked at him and said, "I can't believe you're helping me." Just like Chuck, he turned to her and said, "Who else?" And to anyone who asks me why Chuck was my first mentor, I say, "Who else?"

Palmetto Mornings is on the air each weekday morning from 5:30-10 a.m.

AM 1340 / FM 94.3 Rock Hill www.WRHI.com



## THE KING OF COSTUMES:

# PHILIP MORRIS

BY BRANDON LUNSFORD

Charlotte's reputation as a stiff and buttoned up banking town isn't entirely warranted, but you wouldn't necessarily say that we are a place where the weird and fantastic is commonplace. That's what makes it so incredible that Philip and Amy Morris have called Charlotte their home for the last 60 years, and that we are fortunate enough to be the headquarters of Morris Costumes. I think everyone can agree that Halloween is the best holiday of the year, and there isn't a better place to be than their flagship store on Monroe Road when it's time to get scary. You can rent or buy about any costume you could think of, from astronaut to zombie, and they have the best makeup and wig selection around. Even when it's not the season of the witch, you can find a wide range of dancewear, or every item you would need to become an amateur magician. The store is celebrating its 50th anniversary this year, but the story of the man (and woman) behind it is even more fascinating than wandering through its rows of horror and magic.

Philip Morris was born January 8, 1935 in Kalamazoo, MI, and an early encounter with the famous magician Harry Blackstone Sr. hooked him on show business for life. He began doing magic shows in his neighborhood for family and friends, and by age 12 he had already made his first radio appearance on the Junior Junction show on ABC. At 14 he was already supporting himself financially with appearances on various stages and shows, and in 1952 he joined the whip-wielding cowboy star Lash LaRue's travelling show as a publicist and



"barker." For the next year he toured around the country with LaRue and earned enough money to marry his high school sweetheart Amy Strong, and eventually the troupe made a stop in Charlotte. Morris and his new wife were planning to follow the tour on to California when local booking agent T.D. Kemp offered him a two week gig as a magician, and they ended up settling here instead. In Michigan they had heard a lot about the South and the demand for the shows that Phil wanted to do, and they saw it as an unexploited market where he could carve out his niche.

At this point Morris had gravitated toward a more stylish and sophisticated stage performance popularly called a "ghost show" or "spook show." Popular since the 1920's, the ghost shows included standard magic performances but were augmented to a more macabre level that incorporated the audience. They usually began with a lecture on the spirit world followed by magical routines and grisly illusions, and during the grand finale the entire theater was completely blacked out in a sort of mass séance that featured ghosts and ghouls soaring over the audience along with creepy effects intended to terrify the senses. The aim was not only to entertain but also often helped to debunk fakers claiming to be real spiritualists by exposing the methods of their illusions after the show. The "ghosts" were actually props painted with luminous white paint, and Morris had a couple of them to show me when I interviewed him. He also had an amazing collection of old flyers promoting his show that promised thrills and chills and even threatened to reward a lucky patron with a "real dead body," which Morris says was actually a chicken's body in a tiny coffin. Adopting the pseudonym of Dr. Evil and using Charlotte as a home base, Morris launched his own traveling circuit and performed his show around North America for over 30 years and over 5,000 performances as "Dr. Evil's Terrors of the Unknown."

The ghost shows eventually waned in popularity, but Morris was already conquering the newest frontier of entertainment. In the late 1950's, the famous Universal horror films from the 30's and 40's were released as a package on television as Shock Theater, and the soaring ratings led to ghoulish hosts like Vampira and Zacherley introducing the movies and becoming horror icons. Many large cities had their own local horror hosts that would

navigate the evening's feature film and provide eerie segments and commentary during the commercials. On Friday nights at 11:30 on WBT in Charlotte. horror fans were glued to their sets for Dr. Evil's Horror Theater, with Morris as Dr. Evil fully equipped with a fez and a monocle as he summoned viewers to thrill at the features. What began as a Halloween episode of a program originally intended as a children's show became so popular that a double feature was added, and the live show was filmed into the early hours of the morning. Dr. Evil's Horror Theater ran from 1960 until 1969 and spawned its own fan club of devotees, and is fondly remembered today by

Charlotteans who were first introduced to the famous horror monsters through their television screens late at night.

Another popular segment in his travelling show as well as the TV program was the "girl to gorilla" act, which involved an illusion of a girl in a cage that transformed into a gorilla and crashed out to terrorize the audience. The cost of a well-made gorilla suit in those days was so high that Morris decided to make his own, a decision that would lead to perhaps his most enduring legacy: Morris Costumes. Once while Philip was out touring Chicago, Amy saw an ad in a trade magazine for a costume shop that was going out of business there, and she convinced him to stop by and snatch up the remaining stock. Amy had previously sewn costumes for various dance

costumes for various dance companies in town, and sometimes she would get calls for costumes to rent since no one else in Charlotte was doing it. Phil and Amy began making their own gorilla suits for the show using synthetic fur and latex molds that Morris was trained to make by his friend Don Post. called by many the Godfather of Halloween and the creator of some of the first latex masks. He brought the stock back never thinking it would become their business, but they were so good at it and the demand was so high that suddenly Morris Costumes was born. After outgrowing the basement of their home on Kistler Avenue they opened their first store in 1965, and in 1988 they built the current retail store at 4300 Monroe Road. They also operate a warehouse in the University area and another location in Mooresville, and they staff and manage the Halloween Express stores that pop up in Charlotte every October. Morris Costumes is the second largest supplier of wholesale costumes in the United States, and sells to over 10,000 retail stores, national distributors, television studios, and motion picture companies around the world. Their catalog is a dictionary-sized tome of costumes, masks, special effects, magic tricks, and props that has become an essential bible for

the industry. It's a massive empire, especially considering that it started so humbly out of a basement.

I gleefully make a pilgrimage to Morris Costumes on Monroe every Halloween, but it wasn't until I went to interview Philip and Amy for this article that I got to see the most incredible part of the store that is hidden in the back; the haunted house. The ghost shows that Morris helped to pioneer were the forerunner of commercial haunted houses, and he is such an authority on the matter that he co-authored a book called How to Operate a Financially Successful Haunted House in 1985. He correctly anticipated the growth in the scare industry, and Halloween is now second only to Christmas as the largest commercial holiday bonanza in the United States. There is a haunted mansion or a cursed mill or a spectral forest on almost every corner these days in October, but everyone knows they aren't really that scary. It's usually just a bunch of cheesy sound effects and a few guys in cheap slasher masks jumping out and trying to get some half-hearted screams. Well, I'm here to tell you that Philip Morris has built the real deal in the back of his store. He has constructed a sophisticated and extremely realistic throwback haunted labyrinth that would amaze even the most jaded skeptic of today's haunted houses. He gave us the personal tour at around 2 pm on a Saturday without any of the sounds and effects even operational, and I was still a little creeped out; I can't imagine what it would be like at full tilt at midnight on a Halloween night. Around every corner was another horrible wonder that taken as a whole creates a truly interactive horror show: there's an alien dissection room, a haunted garden





and graveyard with hooded grinning skeletons, an asylum, a dungeon, an Exorcist room with a thrashing animatronic Regan, a terribly creepy child's room with broken leering toys, and even a laboratory for the insidious Dr. Evil himself. Morris has painstakingly built this masterpiece over time, and he will lovingly tell you the story behind each room and every gruesome effect.

It's simply the coolest and creepiest haunted anything I've ever been in, and my photographer and I were agape the entire time as we discovered wondrous hidden passageways and amazingly detailed props. The only problem is that it's not operational anymore. Morris used to open it up to the public every October a few years back, but the eventually the headaches involved in getting the proper permits from the city became more trouble than it was worth, and now it is more of a permanent display to showcase the store's new products and technologies, sort of a museum to Philip Morris.

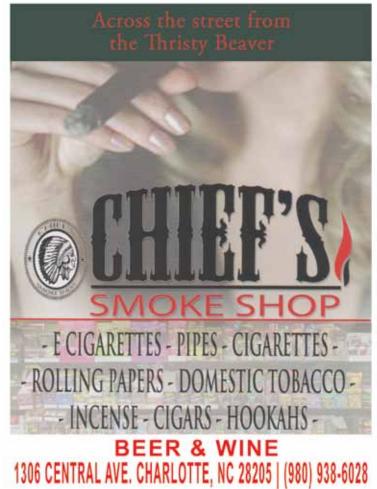
If there is a man in Charlotte who deserves a museum, it is Philip. After talking to him and his wife I was really just left amazed at the life they have led. He and Amy have just entered their eighties and have been married 60 years, but they look and seem about 20 years younger. They both possess boundless energy and enthusiasm for what they are doing, and it's infectious. The business has become a family affair; their son Scott is the store's general manager and their daughter Terri manages the office, and their grandsons ran the Mooresville location. Most days you can find the couple themselves in the shop working; they look great, they look happy, and they're showing no signs of slowing down. If this city ever seems a little bit boring or a little stifling and you want a taste of the weird, the bizarre, and the wonderful in Charlotte, go visit Morris Costumes and talk to Philip and Amy. If you're lucky, you might even get to meet Dr. Evil while you're there.

#### Sources:

Interview with Philip and Amy Morris 7/25/15

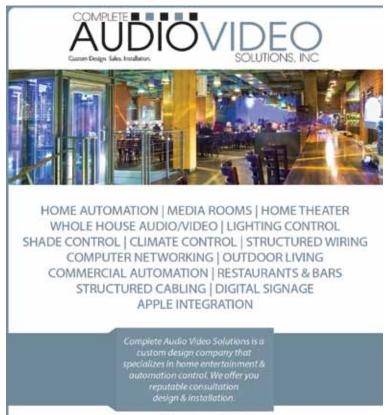
Long, Greg The making of Bigfoot : the inside story Amherst, N.Y. : Prometheus Books, 2004

http://www.greatercharlottebiz.com/article.asp?id=76&print=1 The Hauntrepreneur by By Nethea Fortney-Rhinehardt, 2000









completeaudiovideosolutions.com

704.840.9216

811 Central Ave., Suite 1, Charlotte, NC 28204



## DAVID FRENCH

BY ELLEN GURLEY

Having gained much of his recognition in the late 1990's, David French has sold over 30,000 Charlotteans prints of his local landmark paintings. The closing of Athens, prompted his first pop of local stardom and it was only the tip of the iceberg. His emotional attachment to past and present mainstays coupled with his knowledge of what the native loves has been a beautiful marriage of nostalgia and expertise.

French cannot count how many residents have commissioned him to do paintings of themselves and their loved ones. "You never want to end up in a basement or an attic. If you can give someone a painting of family, you become the creator of an heirloom."

Will he paint your puppy? Sure. Will he create a painting of your home? Absolutely. But what French really sets out to do is to give you something that really knocks your socks off (complete with parallel universes in which your children are in the foreground interacting with their former selves). Will he talk you out of a certain commission? No, he won't. But he will make sure that what you are getting is worth the investment; he will give you educated suggestions (i.e. better angles, more life, more aesthetic options).

In a short time, David French became a local household name and not without a lot of elbow grease. He is not a stranger to hard work and having to start from a blank slate. He has proven that time and time again with his career, his home and his family. He and







his beautiful wife Molly are happily living in their NoDa home (another huge project turned wonderful delight) and they have made the best art of all together; three-year old Thayer (French's middle namesake). All I can say is that French is an expert at starting from nothing and get that wonderful something.

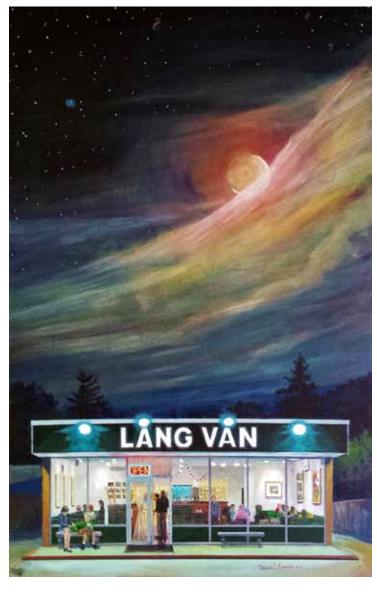
Hire David French today for your home, your place of business or as that special gift that will stay in your family for generations to come. See French at www.FestivalInThePark.org this year and every year and anytime the Neighborhood Theatre has it's All Arts Markets. His work can also always be found at Paper Skyscraper, City Supply Co., Green with Envy, the Beehive and Ruby's NoDa.

Paintings featured here: Festival in the Park 2014 50 years, the Diamond Restaurant, Athens Restaurant, Pops in the Park, Lang Van and the Charlotte train yard

www.DavidFrenchOriginals.com 704-277-2226 / davidfrenchoriginals@gmail.com







## ASK THE CLOWN

ADVICE FROM MARTIN "THE CLOWN" BARRY

Q.

Dear Clown,
I have been seeing someone casually for some time and I would like to see our interaction grow into the next level. The trouble I have is that my invitations for extra time together are met with silence or maybes. At the same time, she broadcasts things on her schedule without even thinking to invite me along. Do you think I read this one wrong?
Sincerely, Frustrated



Dear Frustrated,
Having experienced this before,
I can understand your viewpoint.
You care for this person quite a
bit, but you are further outside
their life than you care to be. At
this time, let the waters calm a
bit, and remind this person that
you are there for them. Allow
them to make a space for you
and an effort to see you. If they
do not do that, then you have at
very least built a friendship.

Dear Clown,
What would you include in a list
of items that make up a good
relationship?
Sincerely, Curious Woman



Dear Curious,

Good relationships are comprised of love, patience, compassion, honesty, faith in each other, common interests and viewpoints, humor, joy, passion, kindness, communication, integrity, commitment, strength, sweetness, simplicity, logic, and a constant capacity to bring out the best in one another. These qualities help to battle against selfishness, insecurity, envy, and the other negative things in life.



Q

Dear Clown,

I have a problem and I want an option outside the normal suggestions. I drink all day. I bring a stash of liquor to work with me every day. I drink when I wake up. I drink when I get home and all the way to bed time. I live alone and I know I am destroying myself. Help me? Sincerely, Addicted



Dear Addicted.

You have done the right thing in recognizing that this is a problem. I am guessing that by asking for something outside the normal, you don't want AA, religious-based group meetings, or an intervention. My best suggestion is to enlist the help of your doctor and a therapist. These professionals will help you break the addiction and make your life yours again. I will be pulling for you.

Q.

Dear Clown.

I am a father of three great daughters. Two of them have finished college and started good lives on their own. My youngest has me concerned, though. She is currently enrolled in school, which I pay for her, and she has come home a few times wearing items that are clearly outside of her means. She is not currently dating anyone and I know her bank account and credit cards could not cover some of these things. What can I do to clear this up? Sincerely, Concerned Daddy



Dear Concerned Daddy, First, let me applaud your level of care in being a father. Noticing small details can be extremely important. My first suggestion is to sit down and have a talk with her about her current status and casually bring up these things you have noticed. If there is no easy explanation, or even resistance to clarify, you may have a larger problem at hand. I have faith that you will get to the root of this. Please keep me updated!

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

# EVENTS in your CITY

#### SUNDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

• www.CharlotteKnights.com 9.06 @ Gwinnett 2:05pm

• www.Panthers.com 9.13 1pm @ Jaguars 9.20 1pm vs. Texans 9.27 1pm vs. Saints 10.04 1pm @ Buccaneers 10.18 4:05pm @ Seahawks 10.25 8:30pm vs. Eagles

Sundays @ Common Market (Plaza-Midwood) 2pm Slow Riders - 15 mile bike ride

Sundays @ Olde Mecklenburg Brewery 2:30pm Bike-In

BEER / WINE / FOOD:

Sundays @ NoDa Brewery
Tap Room open 1-6pm / food truck : Imperial Sandwich Company
/ Brewery Tour 3pm

Sundays @ Olde Mecklenburg Brewery open 11am-10pm / tours 2, 3 & 4pm

Sundays @ Sir Edmund Halley's 1/2 price wine by the bottle

Sundays @ Triple C Brewing Curbside Deli (food truck) + bike ride

Sundays @ Zen Fusion 1/2 price by the bottle (under \$45)

LIVE MUSIC:

Sundays @ the Neighborhood Theatre 9.03 Here Comes the Mummies 10.04 Lucero

Sundays @ Petra's

8-11pm 1st Sunday of the month - Revival (old country, gospel, funk, spiritual & traditional songs) w.Perry Fowler

Sundays @ Tommy's Pub 6:30pm Bluegrass open jam w.Greg M.Clarke

Sundays @ the Visulite 9.20 Pokey Lafarge, Escondido 9.27 Lydia, Seahaven, Turnover, the Technicolors 10.11 Noah Gundersen, Field Report 10.18 Passafire

Sundays @ the Wine Vault Jared Allen

Sun., Sept. 13th @ Knight Theatre 7pm Michael W. Smith

Sun., Sept. 27th @ Ovens Auditorium Jagermeister Presents: a Wild Evening w.Halestorm

Sun., Oct. 4th days @ the Double Door the Charlotte Blues Society Monthly Meeting w.Soul Suga & Diane Durrett

Sun., Oct. 11th @ the Evening Muse Noah Gundersen, Field Report (solo)

PLAY OR POETRY READINGS / BOOK SIGNINGS:

Sundays @ Red at 28th "Soulful Sundays" feat. poets, vocalists, comedians, musicians, DJs

COMEDY / THEATRE:

Sundays @ the Comedy Zone

9.06 David Alan Grier

MUSEUMS / ART:

Sundays @ the Last Word (UNCC) 2-3pm K-8th art classes (\$7)

Sundays @ the Levine Museum of the New South free admission (for groups no larger than 10)

Sundays @ the Mint Museum (Uptown)
1-4pm free admission for kids + hands-on art activities, yoga & more

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Sundays @ Cathode Azure DJ Lil Betty

Sundays @ Scorpio

Gypsy Starr Presents: "Sexy Sundays" feat. DJ RageN'Ray

Sundays @ the Bar at 316 noon Brunch w.Buff Faye / 4-8pm Buff Faye's Showtune Sing-A-Long Sunday - followed by Karaoke (9pm-2am)

KARAOKE:

Sundays @ Snug Harbor karaoke w.Bryan Pierce

#### MONDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

• www.CharlotteKnights.com 9.07 @ Gwinnett 12:05pm

Mondays @ Sir Edmund Halley's 7pm Trivia Night

BEER / WINE / FOOD:

Mondays @ Bonterra service industry night - 1/2 wine by the glass / Meatball Mondays

Mondays @ Bulldog Beer & Wine 6:30 MEAT Up

Mondays @ Lebowski's 1/2 off bottles of wine

Mondays @ NoDa Brewery Tap Room Open 4-8:30pm / Brewery Tour 6pm

Mondays @ UpStage 7pm Iron Bartender

LIVE MUSIC:

Mondays @ Bradshaw Social House open mic

Mondays @ the Comet Grill Hunter's Travesty

Mondays @ the Double Door Inn Monday Night All Stars

Mondays @ the Evening Muse "Find Your Muse" open mic band night w.guest headliners 9.07 not open mic for Labor Day

Mondays @ the Fillmore 10.12 Korn, Suicide Silence, Islander 10.19 Walk the Moon, Holychild

Mondays @ Puckett's open mic w.Piece Buckett

Mon., Oct. 12th @ the Visulite Theatre Brett Bennen, Andrew Belle

PLAY OR POETRY READING / BOOK SIGNINGS:

Mondays @ Morehead Tavern

7pm last Monday of every month: "Artistic Fusion" feat. spoken word, models, sketch artists, photography, open mic & featured artists

COMEDY / THEATRE:

Mondays @ Tommy's Pub 9pm Wickedly Witty Comedy Showcase w.Daryl Smith

MUSEUMS / ART:

Mondays @ Twenty-Two Figure Drawing & Beer Tasting

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Mondays @ Crown Station "Blue Mondays" (last Monday of every month) w.residents

Foundless & KT Caustic

Mondays @ Growler's Pourhouse DJ Elon Shomaker

Mondays @ Snug Harbor

Fresh Grounds Presents: "Knocturnal" w.residents: Justin Aswell, A-Minor, Collectr, Ray + Bboy & MC cyphers

Mondays @ Soul Gastrolounge DJ Mookie Brill

#### TUESDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

• www.CharlotteKnights.com 9.01 @ Norfolk 7:05pm

Tuesdays @ the Chop Shop (every 3rd Tuesday Beard & Mustache Club of NC monthly meeting) www.BMCofNC.com

Tuesdays @ the Common Market (Plaza-Midwood) 8pm PMTNR 15 mile bicycle ride w.a new route weekly (by Pamela Murray)

Tuesdays @ Olde Mecklenburg Brewery 6:30 Yoga on Tap

Tuesdays @ Pint Central 8pm Mindless Minutia Trivia

Tuesdays @ Hackerspace 7:30pm open meeting

BEER / WINE / FOOD:

on WCCB Charlotte
 7-9am Troy's Everday Eats w.Chef Troy Gagliardo

Tuesdays @ Bonterra Taco Tuesday

Tuesdays @ Sir Edmond Halley's BBQ Tuesdays

Tuesdays @ NoDa Brewing Co. "NoDable Series" (new beers released in their taproom) / Tap Room open 4-8:30pm / Brewery Tour 6pm / #charitytuesday / Food Truck : New Wrap Order

Tuesdays @ Rhino Market 1st Tuesdays of the month beer tasting

Tuesdays @ Terra all-you-can-eat mussels

Tuesdays @ Zen Fusion 1/2 price wine by the glass & select bottles

LIVE MUSIC:

Tuesdays @ the Comet Grill Red Rockin' Chair

Tuesdays @ Dvine open mic w.Shannon Lee

Tuesdays @ the Double Door Bill Hanna Jazz Jam

Tuesdays @ Petra's
1st & 3rd: Perry Fowler Presents: "Broken Mic Night" (signups at 8pm)

Tuesdays @ Smokey Joe's 9pm Band Open Mic Night w.resident band the Smoking J's (feat.

Peter Gray, James Brock, John Shaughnessy & Colby Dobbs)

Tuesdays @ Tommy's Pub
Toozeday Boozeday

9.01 DuMpStEr SeRvIcE, Joules, Consumption Casualties, Pen15 9.08 Pinko, Ground Water Mafia, No More People, Midnight Sun

Tuesdays @ the Visulite 10.06 Daley 10.27 Babes in Toyland

Tues., Sept. 8th @ Tremont Evergrey, Voyager, Borealis, Oceans of Slumber

PLAY OR POETRY READINGS / BOOK SIGNINGS:

Tuesdays @ Apostrophe open mic spoken poetry w.Jah Smalls

COMEDY / THEATRE:

Tuesdays @ Jackalope Jack's Open Mic Comedy Night hosted by James Dugan

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Tuesdays @ Soul Gastrolounge DJs Shanti & Brad Pressley

Tuesdays @ the Stashe House

Tuesdays @ Texicali Salsa Night w.Charlotte Latin Dance

#### WEDNESDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

• www.CharlotteKnights.com 9.02 vs. Durham 7:05pm

Wednesdays @ the Spoke Easy 6pm (pay what you can) Yoga

Wednesdays @ Brixx Pizza (Fairview) 8pm South Charlotte Wednesday Night Bike Ride w.Leisure (to the Lodge for a social then back to Brixx)

BEER / WINE / FOOD:

Wednesdays @ Birdsong Brewing 6:30pm brewery tours

Wednesdays @ Bonterra 1/2 wine by the glass

Wednesdays @ Central Coffee 15% off of pounds of coffee

Wednesdays @ the Common Market (Plaza-Midwood) 7-9pm Free beer tastings

Wednesdays @ Fairview Plaza (5970 Fairview Rd.)
SouthPark Eats Alternative Food Truck Wednesdays www.
SEA-NC com

Wednesdays @ JJ's Red Hots kids eat free (w.purchase of an adult combo)

Wednesdays @ NoDa Brewery
Tap Room open 4-9pm / food truck: Papa Libretto's Street Pizza /
Brewery Tour 6pm / Run Club 6:30pm

Wednesdays @ Sir Edmund Halley's 1/2 wine by the bottle

Wednesdays @ Triple C Brewing Papi Queso (food truck) + Pilot Batch Release

Wednesdays @ Zen Fusion Robert Fernandez + 1/2 price Sangrias

LIVE MUSIC:

Wednesdays @ the Comet Grill Open Mic Jam

Wednesdays @ the Double Door 9.16 Nick Black 9.30 That 1 Guy

Wednesdays @ the Evening Muse (every 1st Wednesday of every month) John Tosco Presents: "the Tosco House Party") 9.02 You & Your Best Tunes

Wednesdays @ the Fern Jim Garrett

Wednesdays @ the Fillmore 9.09 Eric Hutchinson 9.23 Motorhead, Anthrax, Crobot 10.07 Adventure Club 10.28 Chyrches

Wednesdays @ Petra's Perry Fowler's Totally Awesome Midweek Matinee

Wednesdays @ Rhino Market Wak Wednesdays w.Derrick Hines 1st & 3rd w.open mic

Wednesdays @ Romare Bearden Park 6-9pm Party in the Park w.live music 9.02 the Catalinas 9.09 the Extraorinaires

Wednesdays @ Sam Ash Music 7-8:30pm singer/songwriter open mic (\$10 Sam Ash gift card to all performers)

Wednesdays @ Smokey Joe's Rock Fabulous & the Mystery Machine

Wednesdays @ Snug Harbor local band residency each month 10pm-2am in the back : Modern Heritage w.selecters Michael K. Earle & Luke Stemmerman (punk, reggae, northern soul, pop, etc.)

Wed., Sept. 16th @ the McGlohon Theater Lisa Fischer

Wed., Sept. 23rd @ the Visulite Over the Rhine

COMEDY / THEATRE:

Wednesdays @ Crown Station 8:30pm Open Mic Comedy Throwdown

Wed., Sept. 2nd @ Tremont Tremonstrous Comedy Hosted by Nick Alexander

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Wednesdays @ Scorpio Tiffany Storm, RageN'Ray

Wednesdays @ Soul Gastrolounge 9.09, 9.23, 10.07, 10.21 every other Wednesdays w.DJ That Guy Smitty

#### THURSDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

• www.CharlotteKnights.com 9.03 vs. Durham 12:05pm

• www.Panthers.com Preseason 9.03 7:30pm @ Steelers

Thursdays @ Queen City Bicycles 6:30pm Tub Ride from there to Birdsong (free 12oz. to those with www.BicycleBenefits.com)

BEER / WINE / FOOD:

• www.PBSCharlotte.org 8:30pm Charlotte Cooks

Thursdays @ Bonterra
Tapas Night & 1/2 all Spanish wines by the glass

Thursdays @ the Common Market (South End) 6-8pm Free beer tasting

Thursdays @ NoDa Brewery
Tap Room Open 4-8:30pm / food truck: Tin Kitchen / Brewery
Tour 6pm

Thursdays @ Triple C Brewing Herban Legend (food truck) & Run Club + Yoga

Thursdays @ Twenty-Two 1/2 off wine by the bottle

LIVE MUSIC:

Thursdays @ Blue John Alexander, Ron Brenale, Chris Garges www.JaJazz.net  $\,$ 

Thursdays @ the Craft Tasting Room & Growler Shop 8-10pm JoJo & Friends feat.local musicians & songwriters

Thursdays @ the Double Door 9.03 Stolen Rhodes 10.08 Balkun Brothers

Thursdays @ the Evening Muse 9.03 Martin Stephenson

Thursdays @ the Fillmore 10.15 Symphony X, Overkill 10.29 Ben Rector, Judah & the Lion

Thursdays @ the Neighborhood Theatre 9.03 Here Come the Mummies 9.10 Andrew WK, Scowl Brow, Hungry Girl 10.15 Josh Garrels 10.22 AER, Cody Simpson, Chef'Special

Thursdays @ Tommy's Pub open mic w.Zach Moss

Thursdays @ the US Nat. Whitewater Center River Jam Series THRU Sept. 7-10pm

Thursdays @ the Visulite 9.03 Weather & Waves (feat.Brock Butler), Dangermuffin 10.08 Particle, Dr. Fameus

Thurs., Sept. 24th @ Tremont Sham 69, the Dirty South Revolutionaries

PLAY OR POETRY READINGS / BOOK SIGNINGS:

Thursdays @ UpStage www.Touch1Productions.com Presents: "We are Art" - spoken word poetry w.Jaycee Cowan McField

COMEDY / THEATRE:

Thursdays @ the Comedy Zone 9.03 David Alan Grier 9.10 Brent Morin 9.17 Heather McDonald 10.01 Michael Ian Black

MUSEUMS / ART:

Thurs., Sept. 10th @ Tremont 7-11pm BOLD RAW Artist's Showcase

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Thursdays @ Cathode Azure "SouthBeach Invasion" w.DJ Rob Reeves

Thursdays @ Snug Harbor 10pm DJ Scott Weaver Presents: "Shiprocked"

Thursdays @ Rhino Market
DJ Jah-Sun Rising (Jason Herring) + 1st Thursdays of the month
wine tasting

Thursdays @ Thomas Street 10:30pm-2am DJ That Guy Smitty

KARAOKE:

Thursdays @ Jackalope Jack's karaoke w.Greg Martinez

#### FRIDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

• www.CharlotteKnights.com 9.04 vs. Durham 7:05pm

BEER / WINE / FOOD:

• in South End (Camden & Park)
"Food Truck Fridays" (+ 1st Fridays of the month South End gallery crawl)

Fridays @ NoDa Brewery
Tap Room Open 4-9:30pm / Brewery Tour: 6pm / Live Music 6:30-8:30pm

Fridays @ Stumptown Park (Matthews) 5-9pm food truck Fridays (w.live music)

Fridays @ Triple C Brewing Vitos Pizza (food truck)

LIVE MUSIC

Fridays @ the Comet Grill the Lenny Federal Band Fridays @ the Double Door

9.04 Åll Cows Eat Grass Dance Party
9.18 closed for a private party
9.25 Professor Louie & the Crowmatik Performing the Music of
the Band & more
10.16 Run Engine

Fridays @ the Fillmore 9.11 ZZ Ward 10.02 Bring me to the Horizon, Issues 10.09 Collective Soul

Fridays @ Heist Brewery Matt & John Duo

Fridays @ the Neighborhood Theatre 9.04 Tribal Seeds' Summer Smoke Out Tour w.the Expanders, Arise Roots 10.02 Willie Watson, Heather Maloney 10.30 Dale Earnhardt Jr. Jr.

Fridays @ Ovens Auditorium
10.09 Festival of Praise
10.23 John Cleese & Eric Idle: Together Again at the Last ... for

the Very First Time

Fridays @ Tommy's Pub
9.11 October, Fire Marshal Bill, Sheep, Bad Acid, Matty Rockville

9.18 Draugir, Tecate Sunrise, Martin & the Maniacs, Senseless Beatings, Encounters of Another Kind

Fridavs @ the Visulite

9.04 Átlas Road Crew, Moosekick, the Distributors 9.11 Cosmic Charlie (a Grateful Dead tribute) 9.18 Skinny Lister, the Menders 10.02 Dank & Dead 27's

Fri., Sept. 4th @ Smokey Joe's 8pm Soul & Rhythm & Blues Extravaganza w.Sonny Skyyz & more

Fri., Oct. 2nd @ Snug Harbor Ink Floyd Presents: Spaceface, Super Ape, Banda Suki Fri., Oct. 2nd @ the Milestone Joey Cape, Walt Hamburger, Laura Mardon, Jason Guy Smiley

Fri., Oct. 23rd @ Petra's Miami Dice, the Beat, Jason Herring & the Mystery Plan

COMEDY / THEATRE:

Fridays @ the Comedy Zone 9.04 David Alan Grier 9.11 Brent Morin 9.18 Heather McDonald 10.02 Michael Ian Black

MUSEUMS / ART:

Fridays @ the Charlotte Art League (every 3rd Friday) 6-10pm "Brush & Beats"

Fridays @ Ciel Museum 6:30-8:30pm 3rd Fridays - Lets Make Earrings Ladies Night

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Fridays @ Char Bar 7 10pm-2am 1st & 3rd Fridays w.DJ That Guy Smitty

Fridays @ the Common Market (Plaza-Midwood) 2nd & 4th Fridays 9pm-1am w.DJ That Guy Smitty

Fridays @ Label "Bassment" w.residents Melodious Funk, JLazy, Chris E. Greene

Fridays @ Sullivan's Steakhouse "Beer & Beats" w.resident DJ Selector E (Eric Brayman)

Fridays @ Tyber Creek Pub DJ Wiiz Kid (Steve Warwick)

Fridays @ Vinmaster Wine Shop DJ DR

Fridays @ Whiskey Warehouse DJ Matt Bolick

FILM:

Fridays @ Cinebarre 1st & 3rd : Rocky Horror at Midnight feat. www.ThatType.com

SATURDAYS IN SEPTEMBER & OCTOBER:

SPORTS / ACTIVITIES:

· www.CharlotteKnights.com 9.05 @ Gwinnett 7:05pm

 Saturdays on www.WFNZ.com 610 AM Sports Franchise Radio 8-11am Ray Terry's About Your House Radio 1st Saturdays a month 10-11am www.MyCityMagazine.net 's Ellen Gurley

9.05 guest is Jared K. Yerg of www.BMCofNC.com and www.BeardsBeCause.com 10.03 Martin "the Clown" Barry of the www.CharlotteRollergirls.com on haunted houses

www.CharlotteRollerGirls.com 9.12 6pm HOME opponent TBA 10.10 6pm HOME opponent TBA \* HOME BOUTS @ Grady Cole Center

BEER / WINE / FOOD:

Saturdays @ NoDa Brewing Co. Tap Room open 12-10pm / Brewery Tour 5pm

Saturdays @ Olde Mecklenburg Brewery open 11am-11pm / tours @ 2, 3 & 4pm

Saturdays @ Triple C Brewing Chef Street Bistro (food truck)

Sat., Sept. 12th @ FireWater 1-6pm Thirsty Nomad Brewing Presents: Beers for Volunteers: celebrating all Charlotte-based volunteers

Sat., Oct. 3rd @ the NC Music Factory 12:30-6pm www.CharlotteOktoberfest.com

Sat., Oct. 3rd @ Symphony Park Great Grapes Wine & Food Festival (www.UncorkTheFun.com)

LIVE MUSIC:

Saturdays @ the Double Door 9.05 Sean Chambers Band 9.19 Toleman Randall, Dust & Ashes, Matt Faircloth 10.03 Randall Bramblett

Saturdays @ the Evening Muse 9.12 Jim Lauderdale 10.10 Peter Mulvey, Alice Peacock Saturdays @ JSam's Grey Brewster

Saturdays @ the Neighborhood Theatre 9.12 Chatham County Line, Bombadil 9.19 the Lone Bellow, Joe Pug 10.24 Drew Holcomb & the Neighbors, Penny & Sparrow

Saturdays @ Ovens Auditorium 10.17 Frank Caliendo 10.24 Tony Bennett

Saturdays @ the Visulite 10.10 In the Valley Below 10.17 Family Force 5

Sat., Sept. 5th @ Stooges Hair Nation - Ultimate Hair Metal Experience, Mr. Scary (a Dokken tribute)

Sat., Sept. 5th @ Hattie's Toleman Randall, Jason Herring & the Mystery Plan

Sat., Sept. 5th @ Tremont Quiet Riot, the Dirty South Revolutionaries, Stardog & Doc Holiday

Sat., Sept. 12th @ Snug Harbor Ink Floyd Presents: Clear Plastic Masks

Sat., Sept. 12th @ the Milestone Plato's Stepchildren, Lucidea, Hey Zeus Chrysler & more

Sat., Sept. 19th @ Joe Hooper's Tangent

Sat., Sept. 19th @ Knight Theater Tosco Music Party

Sat., Sept. 19th @ Tommy's Pub Atomic Squid, Fire Marshal Bill, Animus Remains, Henbrain, Sheep & the F-use

Sat., Oct. 3rd @ Birdsong Brewery 6pm Tangent

Sat., Oct. 17th @ the Fillmore Griz, Big Wild, Louie Lastic

Sat., Oct. 24th @ McGlohon Theater an Evening w.the Kruger Brothers

COMEDY / THEATRE:

Saturdays @ the Comedy Zone 9.05 David Alan Grier 9.12 Brent Morin 9.19 Heather McDonald 10.03 Michael Ian Black

Saturdays @ Madison's Coffee House (Indian Trial) "Cup of Humor" (every first Saturday) feat. comics: Darryl Smith, Rob McDonald, Roxanne McDonald, James Dugan, Ed Fox

Sat., Sept. 26th @ the McGlohon Theater 7pm a Sorid Affair - a Night of Comedy feat. Del Shores, Leslie Jordan & Caroline Rhea

MUSEUMS / ART:

Saturdays @ ClearWater Artists Studio every 2nd Saturday 10am-4pm Open Studios

DANCE MUSIC / DJS / BURLESQUE OR DRAG:

Saturdays @ Bar 316 Buff Faye & Patti O'Furniture's Big Fun Comedy Drag Hour

Saturdays @ Bistro La Bon "Alter Ego Saturdays" w.DJ that Guy Smitty

Saturdays @ Cathode Azure resident DJs Rob Reeves & Fotizo

Saturdays @ Roxbury DJ Jody

Sat., Sept. 5th @ the Chop Shop Mandyland Presents: the Mystics' Ball - Masquerade

Sat., Oct. 10th @ Petra's Mirror Moves feat. Chris Ward & Jah Sun Rising (Jason Herring)

COMICS:

Sat., Sept. 26th @ the Rabbit Hole 8pm Nerd Nation Magazine Presents: Geektopia III - Gotham

SPECIAL OR MULTIPLE DAY EVENTS:

COMEDY / THEATRE:

- Sept. 11th-27th @ Theatre Charlotte : La Cage Aux Folles
- · Oct. 30th Nov. 15th @ Theatre Charlotte : Dracula

MUSEUMS / ART:

- THRU Sept 6th @ Mint Museum (Randolph or Uptown TBA) : Body Embellishments
- THRU Sept. 7th @ Bechtler Museum : the art books of Henri Matisse
- THRU Dec. 31st @ Harvey B. Gantt Center for African-American Arts + Culture : AfriCobra : an Aesthetic Reflection
- Charlotte Collects Elizabeth Catlett: a Centennial Celebration & Intergalactic Soul

DANCE MUSIC / DJS / BURLESQUE:

• Oct. 9th-10th @ Levine Center for the Arts : Breakin' Convention (an international festival of Hip-hop dance theatre)

TRADE / INTEREST SHOWS & FESTIVALS:

- Sept. 10th-13th www.YiasouFestival.org
- Sept. 25th-27th @ Freedom Park : www.FestivalInThePark.org
- Oct. 3rd Nov. 22nd : www.CarolinaRenFestInfo.com

INTERNET RADIO:

· check out www.PMCRadio.org for a schedule of DJs daily

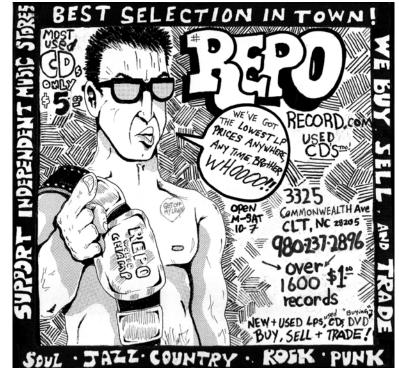
TRAVEL TO EVENTS:

LIVE MUSIC:

- Sept. 12th @ the Blind Tiger (Greensboro): King's X
- Sept. 10th-14th in Raleigh: www.HopScotchMusicFest.com feat. Birds of Avalon, Eyehategod, Lizzo, Hank Wood & the Hammerheads, Outer Spaces & many many more
- · Sat., Sept. 12th @ Little Theatre (Raleigh): 12-7pm RLT's Indie Carolina Showcase (a free Hopscoth day party) feat. Look Homeward, Susto, Melt, Hectorina, Wahya's & more

www.TWEETSIE.com

- Sept. 6th & 7th Railroad Hertiage Weekend
  Sept. 26th & 27th, Oct. 3rd & 4th, 10th-11th, 17th & 18th, 24th-25th, 31st, • Nov. 1st Ghost Train Halloween Festival
- \* Events highlighted in RED are advertisers. Become one yourself. Email ellen.gurley@mycitymagazine.net
- \* To see a listing of farmers markets and farms, see the venue list at www.MyCityMagazine.net.
- \* This list was compiled in August. To see an UPDATED LIST, please visit the event page on the website and while you are there, subscribe to the weekly event newsletter.
- \* To see your event on our list, email it to the above aforementioned email.



## 

9/4- THRIFTWORKS & Space Jesus

9/5-The Mystics Ball-Masquerade

9/9- Epic Rap Battles of History

9/12- An Evening with Chris Robinson Brotherhood

9/19- 3rd Annual Beat ALS (Amyotrophic Lateral Sclerosis) Benefit

9/23- CHERUB

9/25- BEATS ANTIQUE

9/26- CYSTIC FIBROSIS FOUNDATION: "ROCKIN' FOR A CURE" Benefit

10/7- EMANCIPATOR ENSEMBLE w/ Wax Tailor

10/15- Phuture primitive

10/17- BLOCTOBERFEST

10/25- MARCHFOURTH MARCHING BAND

10/31- GLITERATI

Coming Soon: LETTUCE, THE SWEET SPOT, GFW, SPENT & much more!! Check out more events - Get more info: CHOPSHOPNODA.COM

