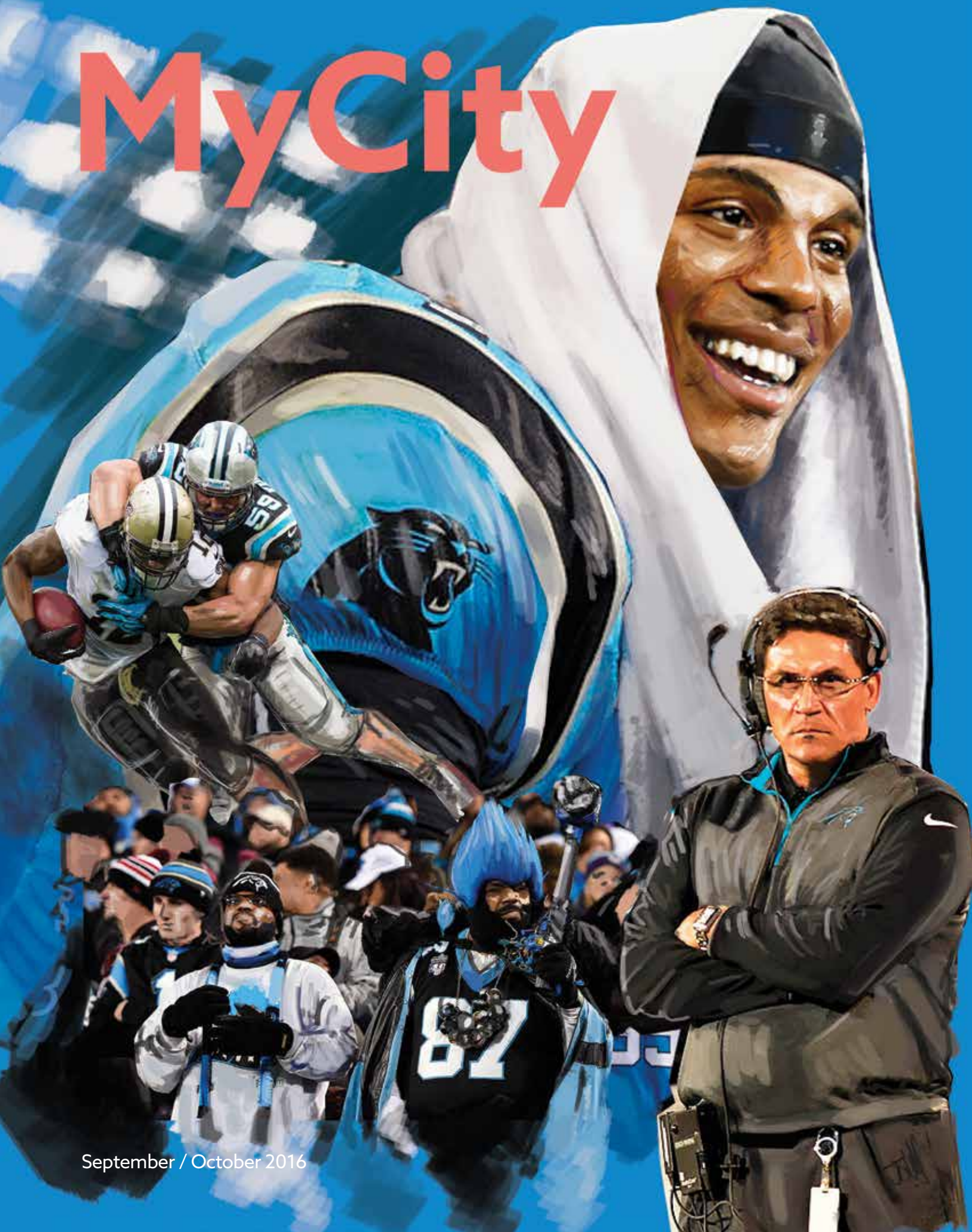


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Letter From The Editor

September / October 2016

Hi Charlotte,

My City Magazine hopes that you are enjoying a beautiful autumn and are reading this with your favourite beverage. Espresso was used in the creation of this issue's letter from the editor. It is finally football season again and inside you can find the entire Carolina Panther's schedule for the year. We celebrate the booze in our area by putting a special highlight on a different place in each issue. This time it is Dragon Moonshine Company. There are a few fall follow-ups with updates on NoDa Brewery, the House of Lemond, and 100 Gardens. We meet local icon, Dan Starks, famous for the phrase "Don't Be a Victim". We dined at Moo & Brew and we want you to go meet Large Marge yourselves. Our music writer, Becky, does album reviews for both Temperance League and Farewell Albatross and, in this issue, Martin "the Clown" Barry gives us his advice column, his comic strip, and a bonus interview with the owner of local entertainment troupe, Mandyland Entertainment. We hope you enjoy this issue and we thank you for reading. There are a few highlighted events inside for the months of September and October, but we urge you check out the exhaustive event listing on www.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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can be obtained by contacting ellen.gurley@mycitymagazine.net

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

john.hairston@mycitymagazine.net

(This cover is of our beloved Carolina
www.Panthers.com)



Ellen Gurley



Contributors this Issue



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Owner / Editor



Cover Illustrator



Columnist / Comics



Columnist

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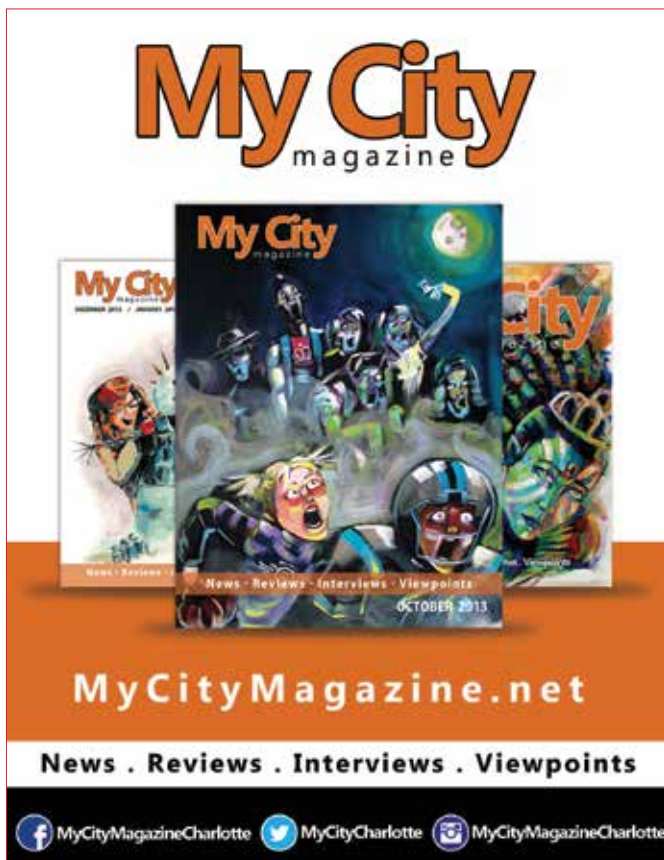
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Carolina Panthers

2016 Schedule



SUNDAYS

9.18 @ HOME vs. San Fran 49ers 1pm FOX
9.25 @ HOME vs. Minnesota Vikings 1pm FOX
10.02 @ George Dome vs. Atlanta Falcons 1pm FOX
10.16 @ Superdome vs. New Orleans Saints 1pm FOX
10.30 @ HOME vs. Arizona Cardinals 4:25pm FOX
11.06 @ Memorial Coliseum vs. Los Angeles Rams 4:05pm FOX
11.13 @ HOME vs. Kansas City Chiefs 1pm CBS
11.27 @ the Coliseum vs. Oakland Raiders 4:25pm CBS
12.04 @ Century Link Field vs. Seattle Seahawks 8:30pm NBC
12.11 @ HOME vs. San Diego Chargers 1pm FOX
1.01 @ the Raymond James Stadium vs. Tampa Bay Buccaneers 1pm FOX

MONDAYS

10.10 @ HOME vs. Tampa Bay Buccaneers 8:30pm ESPN
12.19 @ Fed Ex Field vs. Washington Redskins 8:30pm ESPN

THURSDAYS

8.11 @ M&T Stadium vs. Baltimore Ravens 7:30pm PTN (PRESEASON)
9.01 @ HOME vs. Pittsburg Steelers 8:30pm PTN (PRESEASON)
9.08 @ Mile High vs. Denver Broncos 8:30pm NBC
11.17 @ HOME vs. New Orleans Saints 8:25pm NBC

FRIDAYS

8.26 @ HOME vs. New England Patriots 7:30pm PTN (PRESEASON)

SATURDAYS

8.20 @ Nissan Stadium vs. Tennessee Titans 3pm PTN (PRESEASON)
12.24 @ HOME vs. Atlanta Falcons 1pm FOX

www.Panthers.com

Fall Follow Ups

Photos & Words by Ellen Gurley

www.Facebook.com/TheHouseOfLeMond UPDATE

Lemond Hart recently moved his boutique, from Area 15 to 3010 Monroe Road Suite 103. Go check him out for the same personal attention and unique men's (and some women's) fashion, accessories, collectibles, and more. Learn more about him in the article in Charlotte People on www.MyCityMagazine.net.

www.NoDaBrewery.com UPDATE

The 1st location (2229 North Davidson Street) is temporarily closed to the public due to a loss of parking with the development of a residential project across the street. They should reopen that one in roughly eighteen months upon the completion of the Blue Line Extension Project and are still using the facility to brew speciality beers. The 2nd location (2921 North Tryon Street) features daily "Somethin's Brewing". This is a menu collaboration using NoDa brews with Tin Kitchen Food Truck creations so that you can now eat your beer. Consider yourself NoDafied and don't forget to try their pumpkin beer Gordgeous in cans and on taps all over the city and in their taproom.

Sundays Tap Room open 12-7pm

Mondays Tap Room open 4-9pm

Tuesdays Tap Room open 4-9pm w."NoDable Series" (new beers released in their taproom 4pm)

Wednesdays Tap Room open 4-9pm w. Run Club 6:30-8:30pm

Thursdays Tap Room open 4-9pm

Fridays Tap Room open 4-10pm

Saturdays Tap Room open 12-10pm

Keep up with events in the tap room on the events page of www.MyCityMagazine.net.

www.100Gardens.org UPDATE

100 Gardens is opening an urban farming and aquaponics supply center in NoDa. You will be able to purchase farming supplies and learn to grow your own food. All profits will go to support their educational efforts in prisons and schools. They will be "crowd funding" this initiative in October. Go to their website for more information about how you can help or visit 100 Gardens at Seeds in NoDa for their annual garden party on Saturday, September 10th. It is open to the public from 4 to 7pm at 200 East 36th Street. They will be sharing fresh, locally grown food and celebrating the life of founder, Ron Morgan. Find out more about their programs in the article in Community News on www.MyCityMagazine.net.



Ask The Clown

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



Q

Dear Clown,

I have grown very close to someone to the point of loving them. When we are together, the rest of the world seems to disappear and everything feels right. I would like to be with this person every day, but it seems problematic. There are other people that this person will spend time with, sometimes in favor of planned time for us. What is a waiting love to do?

Sincerely, Longing

A

Dear Longing,

You love this person, so that will not go away. Even those that hurt us and depart linger in our hearts and minds. This sounds like something you both enjoy, so it should probably continue. You must also consider that you saw enough in this person to love them. Others can see what is wonderful about this person as well. The only concern here is that you have an open and honest discussion about where you prioritize each other. If you find that you place in order of priority is unsuitable, you must decide whether to discontinue this interaction. There is the cliché saying that one should never make someone a priority if that person only considers them an option. Another saying tells us that what we tolerate will continue. The Clown says, have an open dialog and see where things stand. Go if you need to, but love them anyway.; The world needs all the love we can circulate.

Q

Much Love, The Clown

Dear Clown,
How many times should one forgive transgressions? My trust and my heart have been hurt repeatedly over the past ten years.

A

The joys always outweigh the pain, but I want another perspective.

Sincerely, Bittersweet
Dear Bittersweet,

If these transgressions are the same action over and over, then the "other" is not learning from mistakes. It is a deliberate action and, to quote The Rock, "You need to layeth the smacketh down upon their candy *sses." If these transgressions are not "on repeat," then your perspective is already balanced. The joy and pain walk hand in hand through our lives. Love allows us to forgive hurtful actions and we support the best in one another.

Wishing you the best, The Clown

Q

Dear Clown,

My boyfriend and I have been together for six years now. We are discussing going to the next step, getting married, and starting a family. I am concerned for our future and I have discussed this with him at length. We wanted to get your take on this though, so we decided to submit a letter. He is currently working as a musician. He gets lots of studio work, he has toured with some local acts, and he has his own band. The band has been together for four years and they don't have as much draw as they used to. We both have university degrees, but he does not work in his field of study. Sometimes our budget gets super tight and this makes me worry about when we have children. Our discussion led to the suggestion of his giving up music and pursuing a 9 to 5 job if this continues to be a sluggish road. We need your input.

Sincerely, Shoestring

A

Dear Shoestring,

Break it off, immediately. I am kidding!! Getting touring and studio work can be a very rewarding career. The trick is that one's availability for the jobs must coincide with the opening. Having a 9 to 5 would diminish that. We also consider that he is very happy being employed as a musician. Perhaps he can mix and produce as well? If you were to invest in some studio items, he could record local bands and others for extra money. The information you provide suggests that the main concern here is financial. You are stable with each other, you have your living arrangements sorted, and you are all set to move forward. Let me laugh at you for a moment. HAHAAHAHA!! The best laid plans can fail and the times we "wing it" can be the most extraordinary experiences. Raising children is not an inexpensive endeavor and we all want to provide the best for them. If that is the goal you are both focused on, then I want you to do everything you are able to make the next generation amazing. This doesn't come down to just money. You must foster a vision of endless possibility within your children. This will require you having time to read to them, explore, imagine, laugh, and experience together. Don't let yourselves become so overwhelmed with work and money that you miss out on the most important things.

It's about time, The Clown

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

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Events In Your City

By Ellen Gurley

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 MyCityMagazine.net and subscribe today.

Here are just a few events in the Charlotte area for the months of September and October 2016:

CharlotteKnights.com @ HOME

Thurs., Sept. 1st vs. nor 7:05pm
Fri., Sept. 2nd vs. nor 7:05pm (+ fireworks)
Sun., Sept. 4th vs. gwn 7:05pm (+ fireworks)
Mon., Sept. 5th vs. gwn 2:05pm
Sat., Sept. 3rd vs. nor 6:05pm

Sundays @ the Company Store

12-8pm free burger brunch (perfect for watching Panthers games)

Sundays @ Petra's

8-11pm **1st Sunday** of the month - Revival (old country, gospel, funk, spiritual & traditional songs) w.Perry Fowler
2nd Sunday - Jazz Workshop w.John Shaughnessy

Tuesdays @ Hattie's Tap & Tavern

1st Tuesdays 7-10pm Beard & Mustache Club of NC
monthly meeting www.BMCofNC.com (+ tacos & bingo)

Wednesdays @ the Company Store

6-9pm NoDaFarmersMarket.com

Saturdays on www.WFNZ.com 610 AM / 102.5 FM

Sports Franchise Radio

1st Saturdays a month 10-11am Ellen Gurley of MyCityMagazine.net has her monthly visit to Ray Terry's 'About Your House Radio' w.guest

9.03 Mike Watson of HeartCentricLeadership.com

10.01 self defense expert DanStarks.com

Saturdays @ Grady Cole Center CharlotteRollerGirls.com

9.17 vs. Appalachian Roller Girls (double header)

10.29 vs. Cape Fear Roller Girls (double header)

Saturdays @ the lot beside the Neighborhood Theatre

8am-noon NoDaFarmersMarket.com

Mon., Sept. 5th : YardArtDay.org

Sat., Sept. 10th @ the Neighborhood Theatre

Dinosaur Jr.

Sat., Sept. 10th @ the Music Factory Festival Grounds

noon-6pm EatFromATruck.com

Fri., Sept. 16th @ PNC Music Pavilion

Heart, Joan Jett & the Blackhearts, Cheap Trick

Tues., Sept. 20th @ Time Warner Cable Arena

Puff Daddy

Fri., Sept. 23rd @ the Double Door

Hardcore Lounge, It's Snakes

Sat., Oct. 1st @ Symphony Park

11am-7pm UncorkTheFun.com Great Grapes Wine & Food Festival

Fri., Oct. 7th @ Ovens Auditorium

7pm Ron White

Thurs., Oct. 13th @ the Double Door

Drivin' N' Cryin'

Tues., Oct. 25th @ the Fillmore

Die Antwoord

Wed., Oct. 26th @ Ovens Auditorium

Bonnie Raitt, the California Honeydrops

Sept. 8th-11th @ the Holy Trinity Greek Orthodox

Cathedral : YiasouFestival.org Greek Festival

Sept. 18th-19th @ Romare Bearden Park:

SouthernSauceCLT.com Beer Bar-B-Que & Bands

Sept. 23rd-25th @ Freedom Park:

FestivalInThePark.org

Oct. 1st - Nov. 20th @ 16445 Poplar Tent Rd.

(Huntersville) : (Saturdays & Sundays)

Carolina.RenFestInfo.com

THRU Oct. 16th @ Levine Museum of the New South:

the Milestone - History - "You Should Have Seen What I've Heard" feat. photography from Chris Radok & Daniel Coston

Moo & Brew

Burger and Beer Joint

Photos & Words by Ellen Gurley

Moo & Brew recently opened for business and almost every publication in town is writing about them. My City Magazine is only late to that party because I had to make a three visit investigation for my article. There was just too much to take in that I had to return again a few times. Let's go ahead and get the star out of the way so we can spotlight some of the rest of the attractions. The show stealer is Large Marge, of course (photograph 1). She is their signature Bloody Mary and only comes out on Saturdays and Sundays (and some holidays). She boasts Wisconsin cheese curds, carrots, celery, and olives, but that's just the beginning. She also features a meal on a stick that prevents you from needing anything else to eat or drink (for at least a couple of minutes). Large Marge's skewer has a angus burger in between two grilled cheese sliders. Stay with me. On top of that is a jalapeno firecracker, smoked apple wood bacon, and two pickled fried green tomatoes. She is made with Tito's vodka and, in case she was feeling lonely, Large Marge is served with a tiny Miller High Life.



Large Marge isn't the only cute thing in the house. When it comes to drinks, she has a friend on the menu called the Whiskey Dick. Owner Zach Current has been a cheeky one since I met him and his wife, Melissa, at UNC-Charlotte in the nineties. I expected nothing less than that personality to come through with his baby, Moo & Brew. And when it comes to the name, save your breath, they know that there is an annual, local festival by the same name. They are related. One of Current's business partners, Ken Thomas, runs the thing. In my mind, they pay homage to Joe Hooper's with a breakfast burger called the Farmer's Daughter and just to prove that great minds think alike, guess what Moo & Brew has in common with my father's restaurant, Cousin's in the '90's? They have a Jive Turkey sandwich. I love it. (Dear Pinky's Westside Grill, I was the first.) They also have a salmon sandwich and a take on some classics (stuffing their jalapenos with pimento cheese) but I'll let you figure it out in its entirety yourself when you get there.

I will tell you that the burger menu itself is a lot of fun and they encourage you to build your own and to enter it into an Instagram contest (beat the #burgerbossman). They will be featuring the best each month. I'm okay with that movement as long as they don't take away my favourite, the Way Out West Bison Burger (photograph 2). It is heaven at medium rare (my choice) with goat cheese, arugula, and a sun-dried tomato spread. I got it with the sweet potato fries which were perfect. My friend had the Fresh Produce (photograph 3) with some hand cut fries. She said that it was "pretty dang okay". We shared the Midwest Cheese Curds (photograph 4). They're beer battered and served with a tangy ranch. Good stuff.

I had to visit more than once to see Large Marge again, but also to take in the interior. More goes into a restaurant than food with cute names (that can also strut their stuff in flavour). They had Zach Sessions come in and do his craft (using metal, wood, and even a skull to portray Current's vision of Moo & Brew throughout the walls) (photographs 5, 6, and 7). (I met both Zachs as a 49er and, just so you know, Sessions is known for his work in many other local venues, with neighbour FuManChu Cupcakes' countertops and display cases being just one). Jason Blanchett (known as Calico Graves or the Midnight Ace to many) brought in his touch with his business, Iron Giant Fabrications, giving Current's vintage beer cans a handsome housing along the length of the booths (photograph 8). It takes a team to create a space that people will want to visit time and time again. Current and company (Ken Thomas and a fella who calls himself the buckaroo, Ian Terhune) have done just that. They have a gorgeous patio, a ton of taps, and a slew of people calling themselves regulars. Give them a try and thank me later and tell 'em Large Marge sent 'cha.

1300 Central Ave., 28205, 980-585-4148, MooAndBrew.com



1



2



3



4



5



6



7



8

Temperance League Day of the Dove

Review By Becky Huskins



It's not impossible to find honesty in today's music since there are loads of folks willing to bear their souls. However, finding true raw honesty along with good playing and excellent songwriting are a rare commodity. Luckily, Temperance League delivers on this promise again and again. Their newest release, *Day of the Dove*, brings a soul-shaking reverence with Bruce Hazel's vocals all the while supporting itself with veteran rock guys who are just plain musically proficient. What you get is a distinctly American-sounding band that could be as alive in 1983 as it is today. I believe we call that sound timeless.

It was inevitable that I would find my way to Temperance League. After all, they've played shows with two of my favorite acts in Charlotte at the moment: Dust & Ashes and Benji Hughes. And considering their line-up has former members of old-guard Lou Ford, Goldenrods and The Loudermilks as well as current bands like

The Eyebrows, then how could I go wrong?

The band has been together since 2011 and personnel includes Shawn Lynch on guitar and harmonizing perfectly with Bruce Hazel on lead vocals, Eric Scott on bass, Chad Wilson on guitar and backing vocals, David Kim on drums, and Jay Garrigan on piano, organ, Mellotron and vocals.

Bruce called this record their most "complete effort" the band has ever put together and after six earlier recorded efforts that's really saying something! Maybe it's a little of that Mitch Easter expertise on the recording, or maybe these guys just live up to their Like, Wow! record label. There are so many easily heard influences on the record, but I think I could best describe it like this: If you were born in the 70's, a kid in the 80's and an adolescent in the 90's all the while with the radio playing, you will dig this band and this record.

I was immediately hooked on "The Good Fight". It just sounds like the background music of an underdog making his way back from hard times. Who can't use that? I also really liked the rugged heart-rending of "Begin Again", but far and away I kept coming back to "Best I Can", and it quickly became my favorite. I think the Shawn and Bruce harmony magic has a lot to do with it. Also, that slight stutter on "Ain't No Secret"? Nice touch, Bruce.

I hate repeating myself, but the words raw and honest floated through my mind as I listened to *Day of the Dove* on a loop. In these days of so much overproduction and editing, I'm just simply in love with cuts that sound like they happened on the first take. Maybe they didn't (I didn't ask), but the feeling of unpolished perfection shines through, and that's good enough for me.

Download their CD at TemperanceLeague.bandcamp.com or order *Day of the Dove* on white vinyl. Yes, white vinyl. You read that right.

Catch Temperance League at a secret location on Friday, October 7th. Find out where at ThePosies.net.

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Dragon Moonshine

By Ellen Gurley



Right in the heart of the bible belt, Charlotte, North Carolina now has a brewery or distillery in most of our neighbourhoods. Some even have multiple. This does NOT mean that Charlotte has a problem, it means we have a solution ... on almost every corner. Dragon Moonshine is one of the newest player in this game of spiritual healing. Located in NoDa's Area 15, just shy of all of the breweries there, they are a welcome addition. My City Magazine thinks they'll fit in just fine.

Rick Lavin and Christopher Wagner came about starting their distillery in the same way that many others did; they like to drink. Dragon Moonshine was borne out of that shared activity but also out of a desire to leave corporate America. This is a common reason to start one's own business.

Beginning their journey in 2015, they have just jumped the hurdle that is necessary to saturate the market. They are in ABC Stores and now you can go grab endless amounts of bottles (if you urge your local shop to carry it). Otherwise, due to the laws, you can visit their NoDa location and purchase one bottle per year.

Rum is what they began with. It's a silver rum to which I have already grown partial. Very soon after having mastered that recipe, they moved onto moonshine. I have diagnosed Chris with ADD since he can't just stop at rum and moonshine. They will be staggering the release of their flavoured moonshines and every week Chris tries to produce something else. Just last month he cranked out a whiskey (to be aged), a vodka from the moonshine mash, and some amaretto. He cannot help himself. You've got to love that dedication and curiosity.



Their labels are reminiscent of when the sailors all were paid in booze. Back in the day, the quality of this payment was validated by pouring a small amount of the alcohol into a pile of gun powder. If it all burned up, then it was legit. This is the equivalent of holding your bills into the light. That is why their logo is burned around the edges. I like this homage paid. And if you think that this



financial center is too far from Appalachia to produce a good hooch, you're wrong. Additionally, if you think that two dudes that are not even from the south can't rock the crap out of some moonshine, then you're wrong again. Chris has made sure to give a nod to the pioneers and not only makes a classic version of moonshine (often referred to as white lighting) but with their flavored releases they will be giving a shout out to the rural grandma with an apple pie, taking you back to southern jam with their strawberry, and presenting a true redneck mouthwash with their peach one.

Their set-up is one step out of the woods and the distillery is adorned with repurposed wood making this tasting room a warm get-away right in the middle of the city. Go get a tour and a tasting today. You'll get a commemorative glass that really holds the nose with its shape and (here's the clincher) you can boast that you support local.



"Put Some Fire in Your Belly"

516 E. 15th St., Suite 14B, 28206-3490

980-230-9246, Mon.-Sun. 1-6pm or by appt.

DragonMoonshine.com



Micro Monsters

by Martin Barry



Mandyland Entertainment

Interview by Martin "the clown" Barry
Photos courtesy of 33rd Degree Photography



If you take a look at the landscape of entertainment in Charlotte, you will find the things common to several cities. If you really dig in, you will find entertainers, recurring events, and the people that give the city a unique flavor and perspective. Events like Shiprocked at Snug Harbor, bands like Dr. Cirkustein, and even sporting events with Charlotte Roller Girls are more than worth the time and money to attend. Mandy Kimrey has put together another recurring event that you may wish to include in your calendar. The Mystics Ball is a very unique, themed, variety event held several times throughout the calendar year. This Clown caught up with Ms. Mandy to give you the 411.

Clown: You have long been a bit of a taste maker in the city participating in several endeavors to bring unique entertainment to the city. What was the first time and what motivated you to get involved?

Ms. Mandy: I caught the entertainment bug early. My first theme party was a school-sponsored "Flashback."

I used a boom box to record a short song mix, wrote a fun ad, and used my best radio voice to tell everyone about it over the morning announcements. I thought I was SO cool! I had started playing in local rock bands by then, and had long been involved in theater, marching and concert band, church and community choirs, and leadership conferences for various clubs and organizations. My band, Rutkus, started playing the local venues here in the late 90's, and continued up until a few years ago. We never actually "broke up," but we haven't played lately. I had a brief stint with the Inner City Mass gospel choir in 1996. I sang on their album and appeared in John P. Kee's "Stand" video, shot in uptown Charlotte. When my best friend, Amber, came back from the army and started doing her fetish shows, I joined up to help as a photographer (Mandyland Photography), promoter, and stage hand, ended up writing and producing acts for myself and others, eventually helping manage the whole production. After that, I moved on work with a troupe called Gore-a-licious for a while. We specialized in gory burlesque shows, and toured with horror-themed punk and rock bands. I was one of the vocalists for Iron Cordoba, a parody band made up of members from at least ten different local groups. We threw themed events with live music, games, and costumes for several years. I've done a lot of booking/promo/emcee gigs with local bands, directed and produced a few music videos, helped organize community events, and helped with local film projects. Anyway, once I knew all of the groundwork, starting my own company was just the natural progression of things. Thanks to an unexpected groundswell of support, I decided to do the d*mn thang!

Clown: Tell the people how you spend your average day - from waking to organizing the next great thing.

Ms. Mandy: No day is typical! But I guess I start out by checking the social media pages, answering questions from patrons, and directing the crew, checking in on all fronts, to make sure we're on the same page and making progress. Then it's off to the day job. After work, there is usually a prop build, or costuming, and of course, the never-ending rearranging, altering, storing, and purging of our props and set pieces. Live music rehearsals are on Wednesdays, production meetings are on Sundays, and most other evenings are spent coordinating people, promoting events, and pitching ideas for upcoming events with our insanely talented crew.

Clown: When you DO have downtime, what do you try to do?

Ms. Mandy: I love to cook, watch creepy TV shows, and read.

Clown: Mandyland Entertainment is currently producing a series of shows called The Mystics' Ball, each with a theme. How do you decide what theme will play when?

Ms. Mandy: Costuming plays a big part. Our goal is to immerse people in a particular historical or literary culture, but we don't want them to freeze or sweat to death in the process. We held our Roman Ball in the late spring last year, because people were wearing togas and not much else. Our Steampunk Ball was in February this year and there are a lot of hats, petticoats, suits, and heavy costumes. Costume parties have been around since about the 14th century and have gone in and out of fashion every couple of decades ever since; probably the most famous era being the Venetian masquerade, which is what we modeled our first Mystic's Ball after, and is our only annual theme, Labor Day weekend.

Clown: What are the elements that make your shows something everyone should see?

Ms. Mandy: Bi-Polar Theatrics? We love our art dark with a splash of funny and often tread some murky waters. We don't necessarily want to scare you, but we certainly want to have an effect on you. I don't want our diverse event to fall into just one category. I cringe when people try to label us, but that's how people decide what they want to attend. Let's go with "variety entertainment for the grown-up crowd".

Clown: What do you hope patrons of your events will experience?

Ms. Mandy: Culture, and diversity in sensuality, rather than just vulgarity. Adult nightlife entertainment doesn't have to begin and end at the strip club. We want to throw a party where you want to bring your

wife, or your boyfriend, or your wife and your boyfriend! We are very lifestyle inclusive - and by that, I mean LGBTQ+, as well as kink, swirl, and swing lifestyles without the stigma of calling it a fetish show or a swinger party. Mandyland is a place where you will find open minded people who aren't strictly defined by any of these labels. I want my patrons to see what they've been missing, even if they decide to only watch.

Clown: Do you think the city should have as many "costume required" events as possible?

Ms. Mandy: Cosplay is huge right now. People all over the world are excited about it and I absolutely love that, but, obviously, there is such a thing as too much of a good thing. That being said, I wouldn't want every event to require costumes. Not everybody is into it, so if you don't have a costume, we always provide an "out" at the door. We have masks for the Masquerade, ivy crowns at the Roman Ball, scarves at our Harem event; these are an extra \$5 to get you in and that money goes to charity. Our unofficial motto is, "we're not gonna be a**holes about it, but at least try".

Clown: If you could change ONE thing about Charlotte what would you choose?

Ms. Mandy: I'm going to go with the rest of our local entertainment community and say that we need more independently owned venues. Corporate venues are strangling us out and we need another Chop Shop, another Tremont, and another Tommy's Pub. Amos' Southend was fairly friendly to local acts, as long as we sold some drinks and didn't make a mess of the place. We have so many talented locals, it kills me to think that we'll soon have nowhere to play. (Editor's note: Amos' Southend has recently announced that they are closing.)

Clown: Now, be honest ... do you have the best MC for your events, or what? (Editor's note: the MC for Mandyland Entertainment's Mystics' Ball is Martin "the Clown" Barry.)

Ms. Mandy: Now, Mister Clown, do I really need to answer that? You know that I've been blessed with the best.

FUN FACTS ABOUT MANDYLAND:

- It's not a "concert" but they incorporate live music into at least one act per event (sometimes more).
- It's not a "freak show", but you will see some freaky stuff, especially if it pertains to the theme. They've had bodypiercers, firebreathers, aerialists and so forth.
- It's not a "burlesque" show, but the crew loves to show a little skin, so you will likely see a striptease act at any of their shows.
- It's not a "fetish" show, but they often employ fetish themes (bondage, corporal punishment, role play, etc.).

Saturday, September 3rd at the Visulite is Mandyland Entertainment's next event "The Mystics' Ball : Masquerade". There will be a mask removal at midnight, performances, a costume contest and more.



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Farewell Albatross

by Becky Huskins



It's fairly rare to find a really hard rocking band that plays extremely well and still manages not to take itself too seriously, but this is just the unique mix you get with Farewell Albatross. Their new release on Mechanical Pig Records, *Filthy Heart*, brings to mind the rocking garage sound of great 70's and 80's bands that surely influenced these four musicians. Richard Jacob is on guitar, Silas Grisewood on bass, Jill Livick is the drummer and Drea Atkins is the vocalist. All four pitch in on songwriting creating a clearly cemented band with great hooky songs and excellent instrumentation. They call their sound "lo-fi basement" but believe me when I tell you there is nothing lo-fi about this quartet.

Fun is another word that comes to mind when I had the luck of being at their CD release party back in June at Petra's. They kick a** on a great song like "Let's Break Up" which will very probably become the anthem of empowered ladies who just hit the eject button on a relationship, but I'm actually pretty keen on the sexy "Perfect Stranger" which, again, is sure to bring some empowerment to grown women on the hunt for a fling.

The band officially formed back in 2014 and then was reworked and restaffed to its current line-up in the spring of 2015. And yes, the band's name does partly come from the poem "The Rime of the Ancient Mariner" but Drea says it's mainly a decree of leaving your sad stories behind and moving on. I believe her! Nothing here sounds like sadness to me!

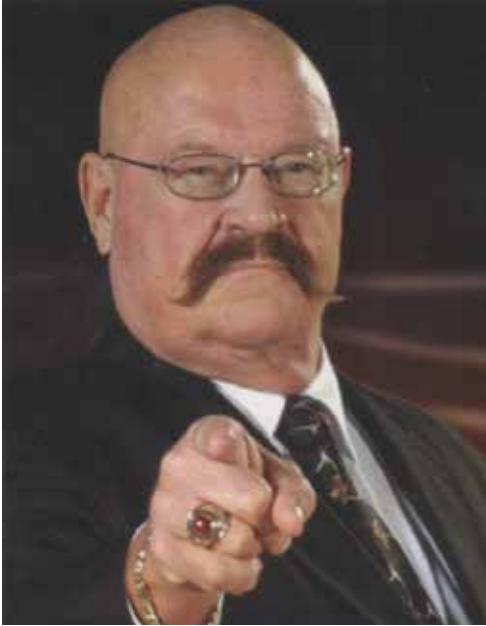
Drea's powerful vocal style get her compared to Pat Benatar quite a bit, (which she takes as a compliment), but that reference is almost too easy. What Drea brings to the table combined with Jill's fierce beats and the guitar and bass crescendo of Silas and Richard is something both old school and new at the same time. This is the kind of sound that makes you wish there were more pool halls with old-fashioned quarter juke boxes still in them. I could definitely imagine the cool kids playing "Cruisin' For Trouble" again and again.

I'm not always good at predicting the next BIG thing, but with this new CD on the loose, a little bit of airplay on 106.5 The End, and scads of local shows coming up, I would say Farewell Albatross could just be on the brink of greatness.

Check out their website at www.FarewellAlbatross.net and look for their upcoming shows including Friday, September 9th @ Petra's.

Dan Starks Don't Be A Victim

By Ellen Gurley



I was scared to death when I was leaving home for college. My biggest concern was safety, but not my own. I was worried for the safety of my mother. She was in the mid '90's and Dan Starks was on my TV (and yours, too) telling us "don't be a victim". My mother was the perfect mark; walking with her purse ajar weighing about one hundred and five pounds soaking wet. I used to call her from school and tell her to watch Starks' segment. I begged her to be safer. Averting any episodes of danger and wanting to shut me up, she listened to me and her best friend became a student of Starks, too. I wish everybody's mom could have a Dan Starks of their very own, but why stop at the moms? I want some of my best friends, who are realtors, to just prepare themselves a little more for the worse case scenario, too.

Though Dan Starks is no longer behind the TV camera, a newspaper desk, or on the radio as a regular personality, he is very much still "at it". He has also been a leading advocate of firearm ownership and training and he still actively teaches courses and hosts seminars with pertinent information for many walks of life. The reality is that not all people are out to attack you, but some of them are. This article is not to make you paranoid but to just urge you all to become more educated in safety. This isn't just for the homeowner who wants to buy a gun.

Starks is available in many capacities to help you be more vigilant affording you that added comfort in your daily life.

Dan Starks began his career of helping others protect themselves right after he had himself become a victim. Having been robbed in New York in the '70's, he was angry at himself for not protecting himself and his company and chose that day to never to be a victim again. He has done many things and has joined many organizations. You may obtain his associations, credentials, and testimonials from past clients from Starks when you make your first appointment, but I could go on and on (MOMO, NRA, CMPD). Over the past few decades, he has literally remained a regional face of safety. He knows what it feels like to be a victim and wants to keep you from becoming one, too.

Whether you want to obtain your conceal and carry permit, be trained in pepper foam, are interested in the laws concerning the use of deadly force, or just want to learn a few very important tips for personal safety, Starks is there. He just wants to "equip the community with self defense skills that are both immediate and effective based on the premise that the mind is the most powerful weapon". Agencies hire him, new moms are more secure from his guidance, and thousands of people have learned how to be responsible gun owners under his counsel. Take advantage of this local powerhouse today.

- **REALTOR® SAFETY SEMINAR:**

"The nature of this business can lead to certain vulnerabilities." Starks addresses "these issues and offers practical skills, techniques and tools to enable you to avoid and survive."

- **SAFETY AND AWARENESS CLASSES**

These courses will teach you the fundamental aspects of protection, bring self-defense into your daily routine, and will help you develop a plan that is both immediate and effective. (4 hours \$150)

10am-1pm @ Siskey YMCA Mon., Sept. 10th & Sat., Oct. 8th.

- **CORPORATE SEMINARS**

Starks teaches employees preventative techniques that will drastically reduce their chances of becoming a victim.

- **CONCEALED CARRY HANDGUN CLASSES**

These are open to citizens who are 21, have been a resident of NC for at least 30 days, have no dishonorable discharges, and have not been imprisoned for more than a year. (8 1/2 hours at \$160.00) Bring protective eye and ear wear, a bag lunch, and bring or be prepared to buy your own ammunition on-site.)

8am-4:30pm @ Hyatt Gun : Sat., Sept. 3rd, Wed., Sept. 14th, Fri., Sept. 23rd, Sat., Oct. 1st, Mon., Oct. 10th, and Fri., Oct. 28th.

- **PARENT / YOUTH COURSES**

These prepare the young adult for college, their first job, driving, campus safety, and more.

- **DISASTER PREPAREDNESS SEMINAR**

This involves multi-hazard risk assessment strategies for your business, employees, home and family. These seminars will help you to learn how to have and execute a plan when needed.

- **THEFT OF IDENTITY SEMINARS**

These seminars disperse critical information you need to know to limit the damage if your ID is stolen.

- **SEMINARS FOR AVOIDING WORKPLACE VIOLENCE**

Problems that lead to violence are predictable and preventable. Starks looks at the human elements that preclude violence and discuss methods to prevent and survive these problems with a security analysis of the environment.

- **CUSTOMIZED SELF-DEFENSE COURSES AND SEMINARS**

These are designed to equip attendees with the skills that are necessary to avoid becoming a victim or surviving if an assault becomes inevitable.

- **MALL SECURITY**

This course can educate new and old on-site safety professionals with fresh skills for keeping a large complex free from incident and ways to respond in case of one.

- **HOME SECURITY EVALUATION**

Starks will come to your home and assess your household's security from the standpoint of a criminal to bring you piece of mind.

- **NEIGHBORHOOD ASSOCIATION SEMINAR**

These seminars can teach you the importance of safety in numbers, communication, being aware, solidifying community, and many other tips to keep yourself and your neighbors safe.

DanStarks.com

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"Remember it's your choice, don't be a victim."

Hear Dan Starks on www.WFNZ.com 610AM / 102.5FM on Saturday, October 1st from 10 to 11am.



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