OUR PICKS FOR
FALL FASHION 46

NINE FOOD EVENTS
TO ATTEND 27

CAN'T-MISS CONCERTS
AND FESTIVALS 40

CHAPELHILL

THE BTH ANNUAL

HAPEL HILL . CARREORO . HILLSBOROUGH . ORANGE COUNTY

SEPTEMBER/OCTOBER 2017 CHAPELHILLMAGAZINE.COM

FOODIE IS SUE

BOUT IT!

SLOW-ROASTED

Carrburritos' carnitas tacos have been a town favorite for two decades



THE TRUCK STOPS HERE

BY JOHN CAPPELLETTI | PHOTO BY BRIANA BROUGH

MY FONDEST FOOD MEMORY is my greataunt

Clotilda, who would make the pilgrimage from Florida every
summer when I was a kid. Being part of a large Italian family,
food was central to everything that we did and [every occasion we
would] gather around a plate of food. At the time she was in her
eighties, and she was quite a lady. She would make pasta or bread
or pirra. After she was done, she would pick rucchini flowers and
look for the dandelions to pull the green leaves. She was way ahead
of her time - fried rucchini flowers in the '70s! - and she was onto
things that would later come to be very trendy. And it's funny, you
don't realize how things come back to you later down the road in
life - the smell of the flour mixing with water, the smell of eggs
and pasta, the fresh pasta being made.

I grew up in Waterbury, Connecticut, which had [something like] the second highest Italian-immigrant population in the Northeast through the '80s. And so with that came all of the great food - and just a stone's throw away from New Haven-style pizza. I really fell in love with the coal-fired pizzas - the flavor, the style. For years, we'd go once a week to get pizza and a beer or two at a place called Richter's. We got hooked on the pizza, so when we came down here [to North Carolina in 1994], having it was a necessity. I did a lot of reading and taught myself everything I could about making pizza, including crary stuff like putting the oven in cleaning mode [so the temperature would hit 900 degrees F]. We'd have pizza dinner parties on Sunday nights and we got pretty good at it. People started saying, 'Oh, you sotta do this, you sotta do this,'





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I found this mobile wood-fired pizza oven up North move to Fearrington and they on a trailer, and I was like. Yeah, we could do that.' I left my job in 2010, and in 2011, we [started] Capp's Apizza, which was the mobile food unit. We worked farmers markets, music festivals and neighborhoods including Briar Chapel, The Preserve and Fearrington Village. A lot of people from

were all like, 'Oh my God, it's just like New York pizza, or just like Connecticut.' We were very fortunate to have that exposure ... one thing led to another and here we are [with a brick and mortar]. Capp's Pizzeria opened the third week of October [2016]. Somebody got on Nextdoor and

told Briar Chapel that we were open. We had a line down the sidewalk and a packed restaurant for three hours. It was insane, and it was quite an intro to the restaurant world [on the owning side of the business).

[Over the years] my wife, Wendy, and I have worked in a lot of restaurants - that's how we kind of met. Wendy and I had actually gone to grammar school together, and I'd always say, 'That MacDermid girl, she's cute.' I did a lot of [hospitality] work - bartending jobs, catering jobs, worked in kitchens. Then when we were catering at Westside Lobster House [in Waterbury] after college. Wendy was there on the crew on the first day. We started hanging out together, and we had a lot of the same interests.

Getting into the restaurant business is kind of nuts. It's a lot of hours, it's a lot of work, but it's also been very rewarding. That's the connection that I never really made between my Aunt Clotilda and food and comfort. It's a really great feeling to put a plate of food in front of somebody, have them enjoy it and say. That was fantastic.' And I think that's the reward. That's music to my ears, that means I'm doing my job and they get it. -as told to Jessica Stringer GHD





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CHAPEL HILL CARRBORO CHAMBER OF COMMERCE REVERSE RAFFLE & PARTY

Sep. 28 & Oct. 1

NOVEMBER 2, 2017 SHERATON HOTEL CHAPEL HILL

HELP YOUR LOCAL COMMUNITY, GET A CHANCE TO WIN \$10,000 & GO TO A GREAT PARTY!

Buy a \$100 ticket for a 1 in 400 chance of winning \$10,000!

Buy a ticket for yourself, an employee, a client, or a favorite non-profit then come to our party to see if you win \$10,000. Proceeds support the Chamber's economic and community development work.

For more details, the link to the rules, or to buy a ticket contact Chela by email at ctu@carolinachamber.org or by phone at 919-357-9990. Or visit carolinachamber.org/raffle.

CHAPEL HILL **CARRBORO** Chamber of Commerce

Connecticut natives JOHN and WENDY CAPPELLETTI They live a few miles from the restaurant at Gladstone Acres Farm where they grow tomatoes and eggplant along with other produce. John and Wendy anniversary this summer by taking their belated honeymoon to the Czech Republic and Italy.

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FALL Fashion

WE SHOPPED LOCAL BOUTIQUES FOR PIECES TO MAKE YOUR WARDROBE POP THIS SEASON



⊕ Kork-Ease Sherrill boot, \$176 Soffa's Boutique ⊕ T.ba tweed cape, \$675 Julian's ⊕ Donna Cassidy scarf, \$30 The Joyful Jewel ⊕ Julie Vos Valencia Paul Ka dress, \$530 Fine Feathers



Fiesta Grill Burritos, chimichangas, fajitas, tacos. 3307 N.C. 54 W.; 919-928-9002; fiestagrill.us

Hong Kong Chinese Restaurant

Classic Chinese dishes, 602 Jones Ferry Rd.; 919-942-0850; trianglerestaurants.com/

Monterrey Traditional Mexican cuisine. Carrboro Plaza; 919-903-9919; monterreychapelhill.com

Wingman Wings and hot dogs. 104 N.C. 54 W.; 919-928-9200

PITTSBORO Cole Park Plaza/U.S. 15-501/ Fearrington Village

Allen & Son Barbecue N.C. barbecue. 5650 U.S 15-501; 919-542-2294; stubbsandsonbbg.com

Carolina Brewery The fifth-oldest brewery in the state. 120 Lowes Dr., Ste. 100; 919-545-2330; carolinabrewery.com/pittsboro

The Fearrington Granary

THE FEARRINGTON GRANARY

Small plates, salads and burgers. Fearrington Village Center; 919-542-2121: fearrington.com/granary

0007h-jii(000 FRARRINGTON VILLAGE

THE FEARRINGTON HOUSE

RESTAURANT Contemporary fine-dining. Fearrington Village Center; 919-542-2121; fearrington.com/house

Moon Asian Bistro

An Asian fusion restaurant offering sushi, Chinese dishes like sweet-and-sour chicken, Thai curry dishes, rice and noodles. 111 Knox Way. Ste. 100: 919-869-7894.

The Goat THE GOAT Salads, sandwiches and pastries. Fearrington Village Center; 919-545-5717; fearrington.com/the-goat

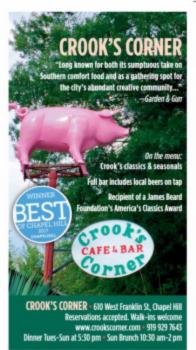
Roost Beer Garden

ROOST BEER GARDEN AT

FEARRINGTON VILLAGE Wood-fired pizza, local brews and live music; 2000 Fearrington Village Center; 919-545-5717; fearrington.com/roost

Downtown

Angelina's Kitchen Seasonal dishes of the Greek and southwestern variety including gyros, rice bowls and family dinners for pick up. 23 Rectory St.; 919-545-5505; angelinaskitchenonline.com







Bella Donna Classic Italian dishes like lasagna and spaghetti carbonara. 440 East St. 919-545-0900: donnaitalianrestaurant.com

Chatham Marketplace Sandwiches, baked goods. 480 Hillsboro St.; 919-542-2643; chathammarketplace.coop

The City Tap Classic bar food. 89 Hillsboro St.; 919-545-0562; thecitytap.com

Elizabeth's Pizza Pizzas, calzones, sandwiches, salads and pasta. 160 Hillsboro St.: 919-545-9292; elizabethspizzapittsboro.com

THE MODERN LIFE DELI & DRINKS

THE MODERN LIFE DELI & DRINKS

Wood-fired pizza, salads, small plates and a full bar. 46 Sanford Rd.; 919-533-6883; themodernlifedeli. com



OAKLEAF Farm-to-table menu specializing in French and Italian cuisine: kids menu: all ABC permits. 480 Hillsboro St.: 919-533-6303; oakleafnc.com

The Phoenix Bakery Small-batch and seasonal baked goods and specialty cakes. 84 Hillsboro St.; 919-542-4452



PITTSBORO ROADHOUSE

Hearty American entrees. burgers and salads: 39 West St.: 919-542-2432: pittsbororoadhouse.com

S&T Soda Shoppe Soda fountain, American fare. 85 Hillsboro St.; 919-545-0007

Starright Mead

STARRLIGHT MEAD Tastings of honey wines and honey, 480 Hillsboro St.; 919-533-6314; starrlightmead.com

Virlie's Grill Soups, salads, burgers sandwiches. 58 Hillsboro St.; 919-542-0376 virliesgrill.com

HILLSBOROUGH

Antonia's Italian cuisine. 101 N. Churton St.; 919-643-7722; antoniashillsborough.com

Bona Fide Sandwich Co. Sandwiches, salads and bowls. 104 N. Churton St.; 919-245-7869; bonafidesandwiches.com

Hillsborough BBQ Company Barbecue plates and sandwiches, sides and desserts. 236 S. Nash St.: 919-732-4647: hillsboroughbba.com

Hot Tin Roof Games and specialty cocktails; 115 W. Margaret Ln.; 919-296-9113; hottinroofbar.com

Jay's Chicken Shack Chicken, buffalo wings, breakfast biscuits, 646 N. Churton St.: 919-732-3591; jayschickenshack.com

LaPlace Cajun cuisine. 111 N. Churton St.; 919-245-0041: laplacehillsborough.com



MAPLE VIEW FARM **COUNTRY STORE**

Homemade ice cream and milk. 6900 Rocky Ridge Rd.; 919-960-5535; mapleviewfarm.com

Mystery Brewing Public House Arotating seasonal menu and local beers, 230 S. Nash St.; 919-245-1325; mysterybrewing.com

Panciuto Southern Italian cuisine. 110 S. Churton St.: 919-732-6261; panciuto.com



RADIUS Wood-fired pizzas, housemade pastas, sandwiches. salads and desserts. Outdoor dining; all ABC permits. 112 N. Churton St.; 919-245-0601; radiuspizzeria.net

Saratoga Grill New England-style cuisine; 108 S. Churton St.; 919-732-2214; saratogagrill.com

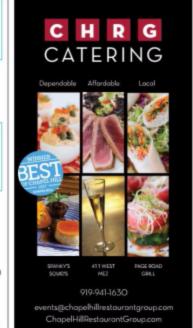
Village Diner Southern diner, buffet. 600 W. King St.; 919-732-7032

Vintage Revival Tea Room & Treasures Tea and scones. 125 E. King St.; 919-644-8000

Weaver Street Market Hot bar for breakfast, lunch and dinner. 228 S. Churton St.: 919-245-5050; weaverstreetmarket.coop

Wooden Nickel Pub Pub fare, 105 N. Churton St.; 919-643-2223; thewnp.com

reservations







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SMITH & FOX

PHOTOGRAPHY BY KRYSTAL KAST KRYSTALKASTPHOTOGRAPHY.COM

Julia Smith and Carl Fox found each other on Match.com. Early in their courtship, doctors diagnosed Carl with myelodysplastic syndrome, a deadly blood cancer. Carl and Julia created Save the Fox, a nongrofit to raise awareness of the disease, and after a long wait he received a bone marrow transplant at UNC Medical Center in 2015.

During a trip to visit Julia's family in Arkansas in 2016, Carl bought a ring and carried it around for months, waiting for the perfect moment. After getting her father's blessing, Carl took Julia to Glasshalfull where they had their first date. When the tables were too close together to get down on one knee, Carl proposed the next evening during the Democratic National Convention speeches, something Julia says was "perfect!"

They were married on May 5, 2017 at the Church of the Holy Family with Julia's father walking her down the aisle. Her daughter, Susan Smith, was her maid of honor and Antoine Puech was Carl's best man. Julia also included her late mother in the ceremony - the sleeve of her mother's 1954 wedding dress was used to wrap her bouquet.

Memories of Julia's mother were present at the reception at The Barn at Fearrington, too. The pair would brunch together at Fearrington Village where her mother would always buy a grapewine ball with lights from Dovecote Style. For the occasion, the barn was transformed into a night garden with white lights, greenery and hydrangea and the band Liquid Pleasure kept everyone dancing. It was truly a day of celebrating family, friends, life and love.

