

OUR PICKS FOR
FALL FASHION 46

NINE FOOD EVENTS
TO ATTEND 27

CAN'T MISS CONCERTS
AND FESTIVALS 40

CHAPEL HILL

CHAPEL HILL • CARRBORO • HILLSBOROUGH • ORANGE COUNTY

SEPTEMBER/OCTOBER 2017

CHAPELHILLMAGAZINE.COM

THE 8TH ANNUAL

FOODIE ISSUE

LET'S
TACO
'BOUT IT!

PAGE 36

SLOW-ROASTED

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





John and Wendy Cappelletti
in their Briar Chapel restaurant.

THE TRUCK STOPS HERE

BY JOHN CAPPELLETTI | PHOTO BY BRIANA BROUGH

“MY FONDEST FOOD MEMORY is my great-aunt 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 pizza. After she was done, she would pick zucchini flowers and look for the dandelions to pull the green leaves. She was way ahead of her time – fried zucchini 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 crazy 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 gotta do this, you gotta do this.' ▶

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SUNDAY OCT 15th 3:30-7 PM

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And, a special thank you to our local potters for contributing bowls.

Save The Date!

USATF CERTIFIED COURSE

Galloway Ridge at FARRINGTON

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FACE PAINTING

Hosted by Galloway Ridge

Saturday, September 9, 2017

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www.gallowayridge.com
(After August 9, registration will be \$30)

3000 Galloway Ridge Road
Pittsboro, NC 27312

For more information:
email: prichardson@gallowayridge.com

FUN RUN FOR AGES 4-11

RUN DAY INFORMATION

Location: USATF Course makes its way from Galloway Ridge through Farringington Village.

Date: Saturday, September 9, 2017

Time: Race Day Registration starts at 7:00am
Fun Run starts at 8:00am
Race Starts at 8:30am
Award Ceremony Following Race

Registered walkers who raise \$25 by August 9th will receive a t-shirt.

Additional tee shirts can be purchased: one for \$12, two for \$20 upon availability

<https://www.usatf.org/Track/NC/Pittsboro/Annual/Outdoor/Trail/Run/Walk/and/5K.htm>

www.facebook.com/GallowayCountyAlzheimerWalk

[www.twitter.com/chathamalz5k](https://twitter.com/chathamalz5k)

I found this mobile wood-fired pizza oven 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 **Ferrington Village**. A lot of people from

up North move to Ferrington and they 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 Springer **CHM**

”

Connecticut natives
**JOHN and WENDY
CAPPELLETTI**

moved here two decades ago and have two kids, **John** and **Jennifer**, that help out at the restaurant. 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 celebrated their 22nd wedding anniversary this summer by taking their belated honeymoon to the Czech Republic and Italy.

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Or visit carolinachamber.org/raffle.



CHAPEL HILL
CARRBORO
Chamber of Commerce

FALL Fashion

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

BY LAURA ZOLMAN KIRK



1 Kork-Ease Sherrill boot, \$176 **Sofia's Boutique** 2 Tba tweed cape, \$675 **Jullan's** 3 Donna Cassidy scarf, \$30 **The Joyful Jewel** 4 Julie Vos Valencia choker, \$265 **SOUTH** 5 Jamin Puech Frida purse, \$394 **Dovecote Style** 6 El Naturalista leather pumps, \$182 **New Horizons Downtown** 7 Paul Ka dress, \$530 **Fine Feathers**

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Hong Kong Chinese Restaurant Classic Chinese dishes. 602 Jones Ferry Rd.; 919-942-0850; trianglerestaurants.com/hongkong

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/
Ferrington Village

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

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

The Ferrington Granary
THE FERRINGTON GRANARY
Small plates, salads and burgers.
Ferrington Village Center; 919-542-2121;
ferrington.com/granary

THE FERRINGTON HOUSE RESTAURANT Contemporary fine-dining. Ferrington Village Center; 919-542-2121; ferrington.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. Ferrington Village Center; 919-545-5717; ferrington.com/the-goat

Roost Beer Garden
ROOST BEER GARDEN AT FERRINGTON VILLAGE Wood-fired pizza, local brews and live music; 2000 Ferrington Village Center; 919-545-5717; ferrington.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; angelinakitchenonline.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
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Wood-fired pizza, salads, small plates and a full bar. 46 Sanford Rd.; 919-533-6883; themodernlifedeli.com

OAKLEAF
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

Starrlight 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; hillsboroughbbq.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

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SMITH & FOX

BY LORA GRIFFITHS

PHOTOGRAPHY BY KRISTAL 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 nonprofit 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 Farrington**, too. The pair would brunch together at Farrington Village where her mother would always buy a grapevine ball with lights from **Dovecot Style**. For the occasion, the barn was transformed into a night garden with white lights, greenery and hydrangeas and the band **Liquid Pleasure** kept everyone dancing. It was truly a day of celebrating family, friends, life and love. **SHM**



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