

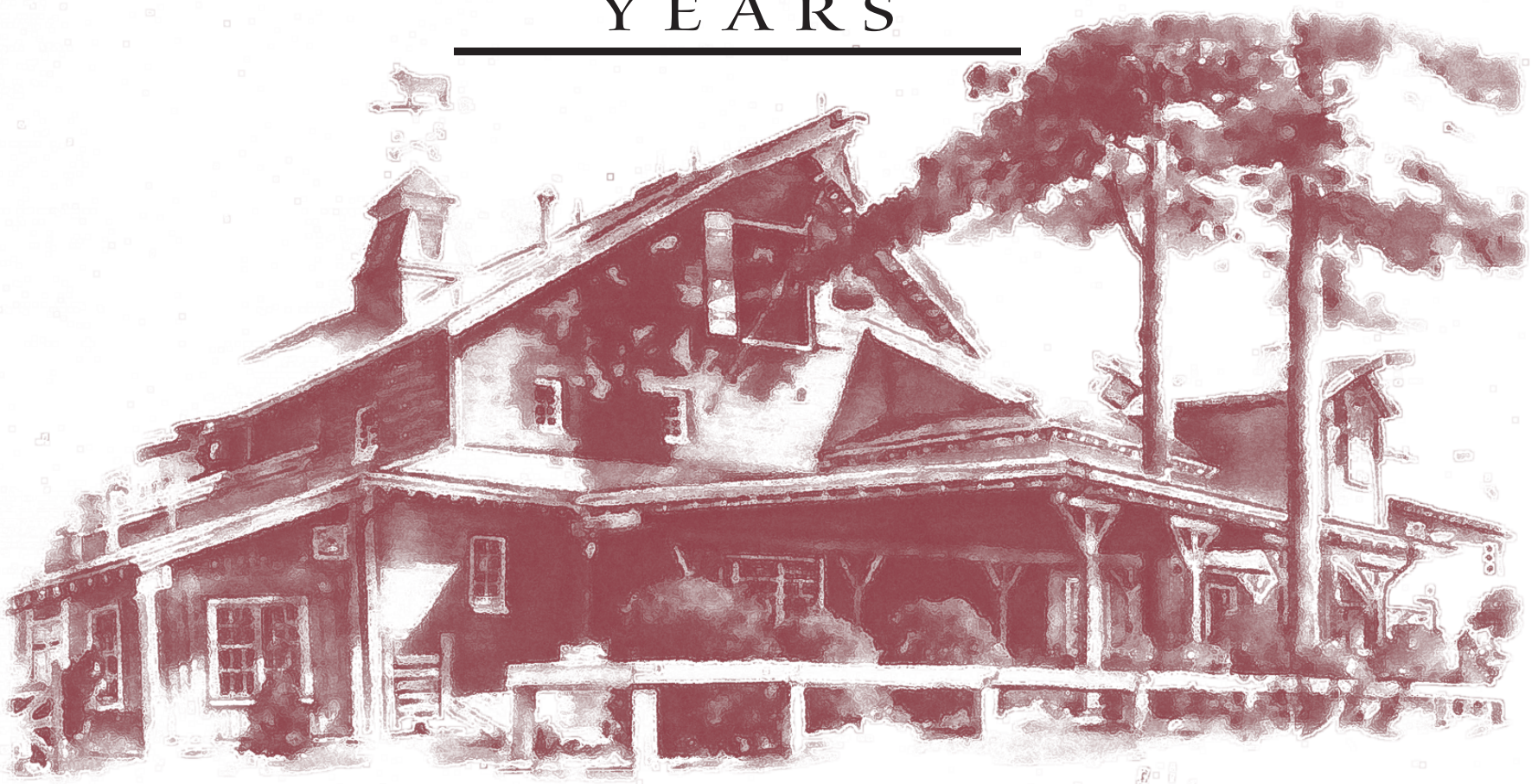
# ANGUS BARN Times

50th Anniversary Edition

The Angus Barn Times

1960 50 2010

YEARS



Thanks to the greatest people in the world...our customers...for allowing us  
to serve you during the past 50 years. We are looking forward to  
the future with great anticipation and excitement...  
to working together...to being the very best...  
and believing the best of today can be  
improved upon tomorrow.



# Welcome to the Angus Barn



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*The Angus Barn experience goes far beyond serving meals... We are in the "memory" business - making and creating unforgettable memories for you - our guest. Thank you for choosing the Angus Barn to be part of the events that shape your life.*

*Van Eures* Owner

*Jim Messner* General Manager

*Special Thanks to Marks Lane for Creative Writing and John Paul Tate for Layout & Design*

# Service Angus Barn Style

by Van Eure

*“We are in the memory-making business.”*

*With its weekends, holidays and late nights, I have been asked, “Why do you do what you do? Why is this the profession you have chosen?”*

**M**Y ANSWER: I did not choose this profession...it chose me. I am – at heart – a teacher, an environmentalist, an animal lover, and a person who thrives on giving back. When life handed me a situation that literally threw me into the restaurant business, my dreams were put on hold (or so I thought) until I realized that all of my dreams could be fulfilled through this incredible institution called the Angus Barn.

**“We are ladies and Gentlemen serving ladies and gentlemen.”**

I see an owner’s role as the person who sets the “tone” of the business. With 300 team members, I consider it a very serious responsibility to see that the Angus Barn runs properly. The team trusts in my ability to make the right decisions so they can support their families and run their lives, and I do not take that trust lightly. With each decision that is made, the team is considered. Even in tough economic times, we have not laid off. A decrease in hours or a change in responsibilities may occur, but a notice that someone is no longer needed simply **will not happen**. It is important to me that my actions are ethical, moral and held to the highest standards of integrity. I love the famous Ritz-Carlton mission statement: “We are ladies and gentlemen serving ladies and gentlemen.” That pretty much sums it up!

**OUR COUNTRY:** I believe in running the Angus Barn as a patriotic business that truly appreciates our service men and women, respects the flag, and demonstrates a sense of pride in this great country where we can choose where we work. Having lived in another country for five years, I have seen life where the government is not like ours, therefore, I strive to instill this sense of pride in others.

**OUR TEAM:** The Angus Barn creed teaches and promotes total respect among the team regardless of race, sex, national origin or religion. Bluntly, we are a “zero tolerance for rudeness” workplace. In difficult decisions, the right decision is often the hardest one, and I stay well aware that my decisions serve as examples. To

ensure that all new hires truly understand the “Angus Barn Way,” each one attends an all-day seminar with General Manager Jim McGovern and me so they can hear directly from us the CORE philosophy that makes the Angus Barn different. I let them know that simply by being hired at the Angus Barn, they automatically have my trust to handle any challenging situation as if they were the owner. These trying situations are called “moments of truth,” [defined as: any time you have a challenging situation and therefore have a choice of which road you will take.] What all of this comes down to is that no matter what, I try to live my business life on the premise of empowering all team members with the ability to do the right thing. It is the single biggest life lesson that anyone working at the Barn receives. For some, it is only a reminder and for others, it is



*As one of our senior bakers, Alonnie will tell you, don't cook on those special occasions; let us do the work! We bake and serve approximately 12,000 homemade pound cakes for anniversaries and birthdays each year.*

the first time they've been challenged in this way.

**OUR EARTH:** Environmentally, the Angus Barn is devoted to recycling and energy conservation in every facet of the business. This process has taken years. It not only takes a commitment - it takes a commitment to your commitment! When I take a look at our recycling station and see the huge amount, I cannot imagine allowing all of it to become part of the earth's trash. My goal has been for the Angus Barn to be an example of sustainability. In my opinion, there is no other way, especially if we care about how we leave this world to the future generations. Many times there are shades of gray, but with this subject there is only black and white. Our earth has been given to us as a gift from God, and it is up to us to show our appreciation with constant care.

**OUR PRODUCT:** I am committed to the belief that all animals, including livestock for consumption, must always be treated humanely. I painstakingly inspect many of our food purveyors to make sure the entire process is one with which I can live. Our meat is free range; our fish is line-caught; and our food suppliers are held to the highest standards. This has not always made me popular with all the food vendors, but it is the only way I can operate.

**OUR GUEST:** As far as giving back, there is a magic that surrounds a special event in your life. We have the unique opportunity to be part of these and give back to our guests more than they could ever expect. Guests trust us to make their occasion a great memory that will be with them forever. Our golden opportunity is to give them this gift. Yes, great food



*Top: Representing service at its best: (Left to Right) Florence, David, Anna-Marie, Lance, Kiki, Jason and Carmen. Bottom left: Jeff showing us the main ingredient in a drink: a smile! Bottom Right: Charles ensures that daily deliveries reach the appropriate departments.*

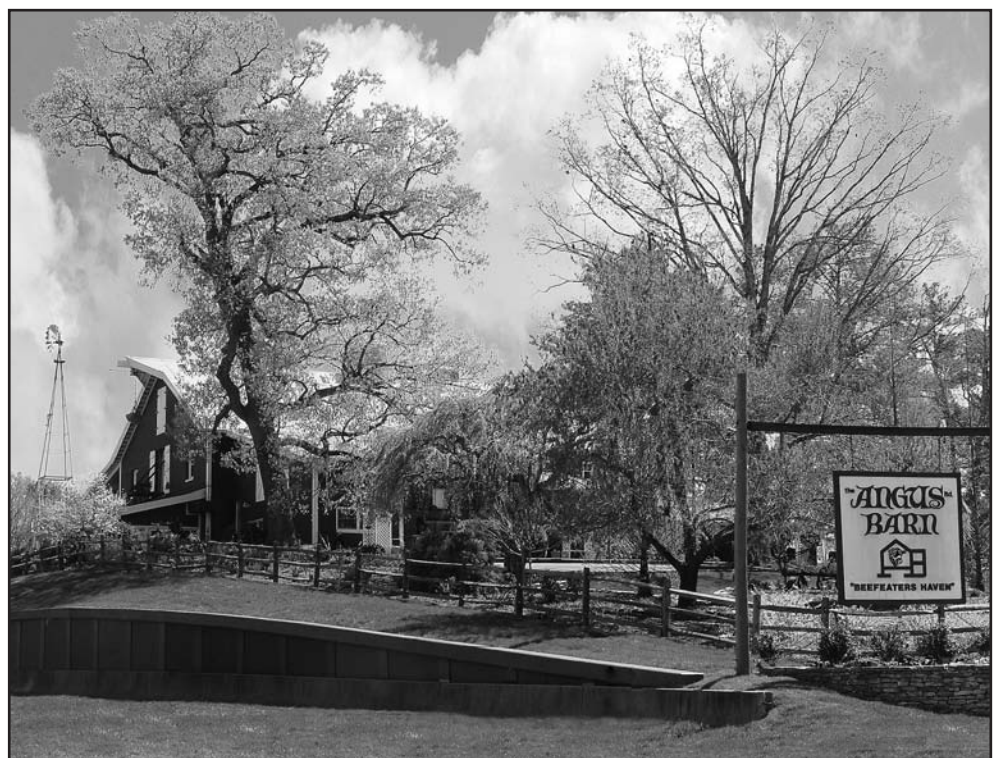
and ambience are important, but it goes far beyond the meal to an intangible feeling that money cannot buy. Be it a wedding proposal, that special 80th birthday, a business meeting or simply a family night out, this time that we have is our chance to make them feel like the most important person in the world. In this hustle-bustle world, the Angus Barn should be a reprieve from the very moment you turn off Highway 70. We will do whatever it takes as long as it is not illegal, immoral or unethical to give our guests that reprieve. That is the meaning of service to me. The secret of this? ...There is no secret. Simply, listen. My guests and my team have taught me all that I need to know!

**OUR COMMUNITY:** The Angus Barn, as a business, thrives within our community; we are supported by the community, and therefore we must give back. I feel that it is a business' obligation to give back, even if only in a small way, to charities in which they believe. I am proud to say the Angus Barn is involved in many charities from mental illness to the SPCA, and children's disabilities to education, just to name a few. I am also proud to say the Angus Barn team members and customers never cease to amaze me with their selfless, giving spirits.

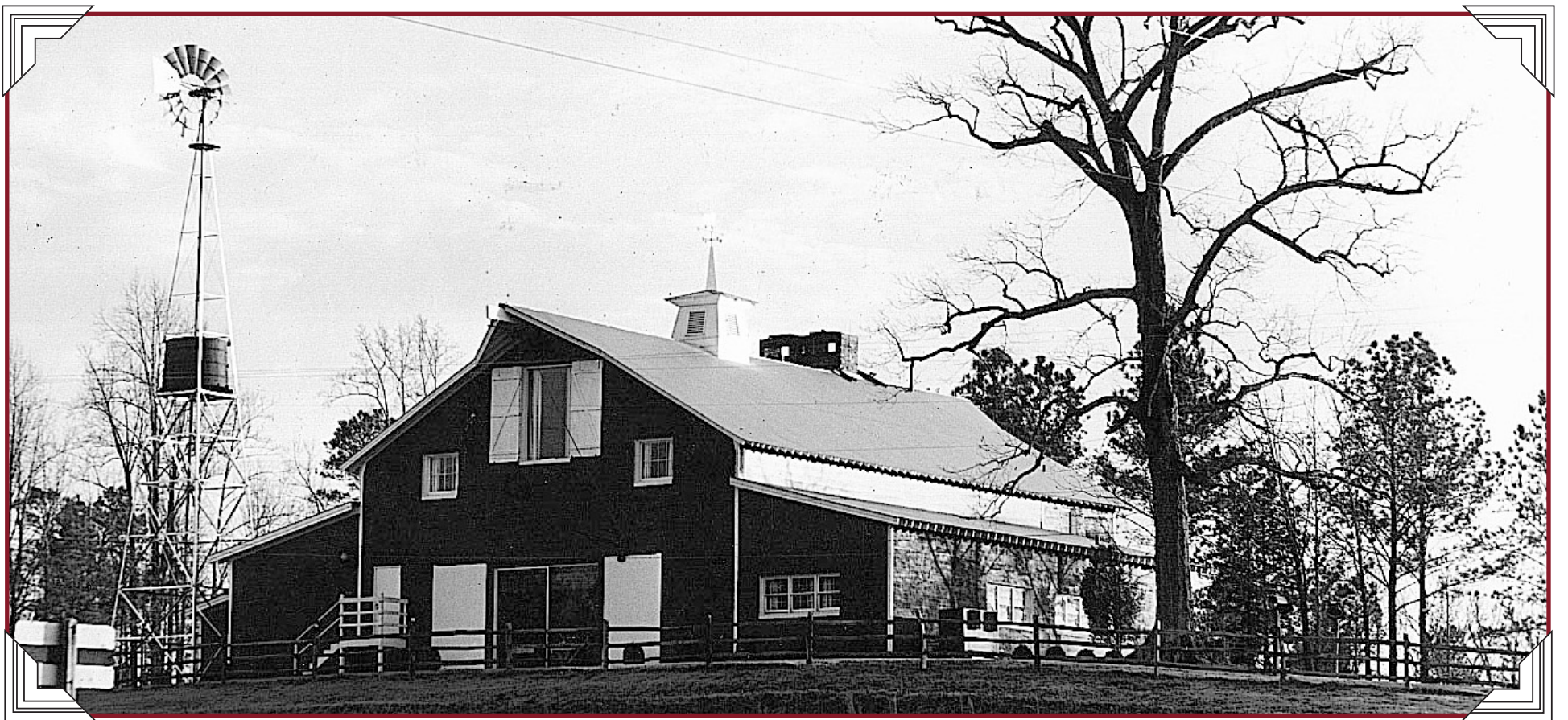
**SUMMING IT UP:** I am honored to have been given the opportunity to carry on this restaurant that is steeped in old-fashioned values and traditions. There is something very special about a family business. If you'd asked me when I was 25 if I'd be doing this now, I would have said “You're crazy!” But now, I wouldn't have it any other way. As my dear friend and renowned restaurant consultant Malcolm Knapp so eloquently put it, “The Restaurant Business is Simple. Simple is Hard.”

I simply have the most wonderful guests. I simply have the best team. We are simply determined to create happiness. And, I simply love what I do.

**It is simply our pleasure and honor to serve you.**



*The Angus Barn, circa 2010*



Original Angus Barn circa 1960

# History of the Barn

June 28, 1960: The double doors of the now-fabled red barn swung wide, receiving the first guests of novice restaurateurs Thad Eure, Jr. and Charles Winston. What was this mysterious red building perched atop a hill so far from civilization? Unbeknownst to all, that June night fifty years ago, the southern gentlemen with no previous restaurant experience established both a landmark and a legend far outside of Raleigh where nobody else dared conceive success.

In June of 2010, some 18,000 nights and 13,000,000 guests later, generations continue to make the Angus Barn, affectionately nicknamed “Big Red” by Thad, Jr., a cherished part of their lives. All guests experience what Thad Eure, Jr. and Charles Winston originally envisioned: incomparable hospitality; excellent value; a meal of impeccable quality; and the rich, rustic Americana ambience for which the Barn is now known across the globe. Now owned and operated by Van Eure, daughter of the late Thad Eure, Jr., and staffed by a loyal, hardworking team, many of whom have built their careers here, the double doors of the Barn open 363 evenings a year.

Back in the day when the Barn was an outpost far from the familiar neighborhoods of Raleigh, nightly crowds who traveled the distance kindly forgave many honest mistakes including the initial absence of watering stations. Through its trials and triumphs, multitudes of loyal guests have made the Angus Barn one of the nation’s 50 highest-grossing independent restaurants, consistently ranked as one of the 100 best restaurants in the United States.

Although still famous as a “Beefeaters Haven,” the menu of the Barn has expanded to meet the dietary demands of even the most discerning, nutrition-conscious guests. In 1960, as Eure and Winston envisioned their restaurant, consensus suggested that a steak-and-potato-based menu was what the public wanted. And so began the Angus Barn’s longstanding tradition of serving the best aged western beef available. Today the Barn serves an average of 22,000 steaks per month, but the menu also features poultry, seafood and pasta.

## Field of Dreams

In 1959, Eure and Winston bought 50 acres of land on Highway 70 for \$6,750. The pastoral setting originally believed by many to be misguided, halfway between Raleigh and Durham, proved critics wrong because it was convenient for business people who needed access to what would become Research Triangle Park and Raleigh-Durham International Airport. Although it is hard to fathom today, in 1960 RDU International Airport was little more than a landing strip where fewer than 20 flights arrived and departed each day. In fact, the area where the Barn exists was so desolate that

Highway 70 was merely a two-lane road with phones stationed every few miles. The Barn was built 12 years before bustling Crabtree Valley Mall existed. Thankfully guests who traveled the distance paid far less attention to the distance and much more to the memories they made.

## If You Build it They Will Come...

The original restaurant seated 275 and cost approximately \$200,000 to build. Who would dare extend credit of that amount to two young dreamers whose dreams far exceeded their limited assets? Acquiring the necessary capital to pay for construction challenged the young hopefuls. Bank after bank declined Eure and Winston, politely referring to their venture as “impossible” and “a poor risk.” Borrowing from every person who had a modicum of faith in them, Eure and Winston raised money. Finally in desperation, Eure turned to his father, the late North

Carolina Secretary of State Thad Eure, Sr., for the majority of the capital. In good faith, the senior Eure mortgaged his home to guarantee the loan, proclaiming, “I believe in those boys!” Construction began immediately.

from late Saturday night through sunrise on Sunday. Later Eure recalled that although he appreciated his kitchen staff, he did not realize how much he valued their opinions until the dishwashing disaster. Throughout their first week, using a three-compartment sink, the employees warned that it would be insufficient come Saturday night. Eure later remarked, “That’s when we learned our first big lesson: Listen to your staff and they will guide you wisely.”

One fateful night the quality of the food was not of the caliber guests had come to expect in the short history of the Barn. Rose Beach, the Angus Barn’s very first employee, recalled that Eure and Winston walked outside and sat on the fence to assess the problem. When they returned, they sat at every table with every guest; apologized for the less than stellar dining experience; and made things right. For years to



The original Barn falls to ashes February 7, 1964

The Angus Barn owners and their wives, Alice and Flo, poured their energies and time into planning every detail of the restaurant. No task was too menial, no goal too daunting for the young couples. If experience is the best teacher, the young restaurateurs had much to learn. When the first Saturday night crowd in 1960 produced a mountain of dishes, the dishwashers walked off the job, leaving the young couples to clean dishes

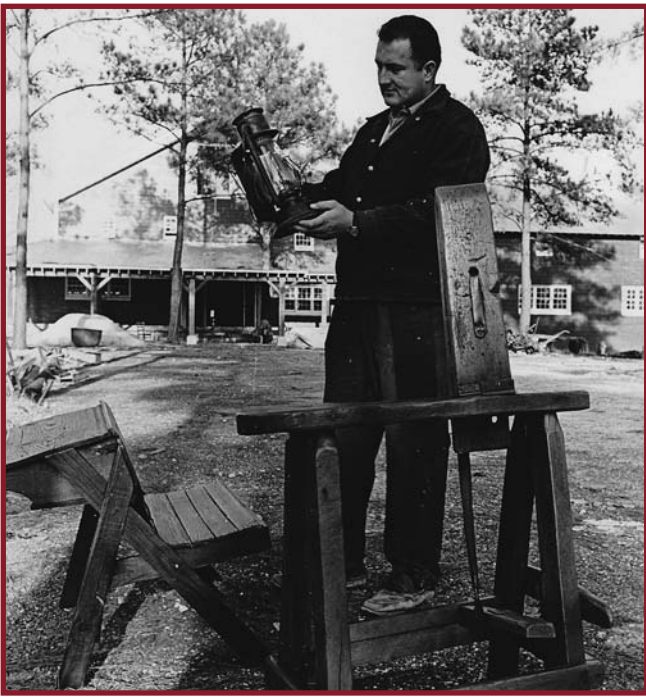
come, Eure and Winston relied on their guests and employees to make suggestions and to offer advice. From her parents Van learned the value of hiring and training cream-of-the-crop employees; listening to them; and trusting them to find the best, most practical solutions to problems. Van calls this process the “20 Foot Rule.” This means that every employee within 20 feet of a problem should contribute to the solution. After 26 years of tackling hundreds of challenges with her entire team, today Van fondly refers to her employees as her “Angus Barn Family.”

On the morning of February 7, 1964, Eure and Winston stood powerlessly as they watched fire reduce



*The Angus Barn Water Tower*

their dreams to smoke and ash. The restaurateurs grieved the loss of their dream that in a few short years had become one of the most beloved establishments in the Raleigh-Durham-Chapel Hill area. In the ashes only the windmill and a pair of andirons that stood in the huge lobby fireplace remained.



*During the rebuilding Thad examining remnants following the devastating fire*

Only recently did Van meet the gentleman who reported the fire. He recalled how frustrating it was searching for an emergency phone in the late night hours in the rural area surrounding the Barn.

### **Build it Bigger and Better**

If triumph could come from tragedy, Eure and Winston resolved to rebuild within record time. The partners immediately began planning the new Barn, doubling the seating capacity of the old Barn. Interiors were designed by Alice Eure and the project was eventually awarded the Superlative Achievement Award by *Institutions* magazine for her design.

Eure and Winston, who'd built their outstanding reputation defying odds, turning doubters into believers and righting wrongs, vowed to provide jobs to each Angus Barn employee during the reconstruction process. These resourceful, gung-ho restaurateurs either found jobs for employees at other area restaurants or provided construction jobs. In order to open within one year of the fire, shifts were created to rebuild around-the-clock. Teams of workers labored tirelessly to meet and beat the one-year deadline. On January 27, 1965, just eleven months after "Big Red" fell, the red double doors of the new Angus Barn swung open to welcome the public again. The new Barn, towering upon the bluff that overlooks Highway 70, fulfilled the promise Eure and Winston made to turn adversity into prosperity.

In one of the finest ironies in the long history of the Barn, Eure later recalled that the very lending institutions that once deemed their venture "a poor risk" lined up to offer the visionaries capital to rebuild. Flattered by the offers, they viewed them as reassurance that their vision was still intact, inspired and auspicious. This time, Eure and Winston were here to stay!

The complimentary cheese and relish tray, the red and white gingham uniforms and barrels overflowing with polished red apples remained. Originally a barrel of red

apples was simply a decorative idea. When guests began taking apples with them as they left the Barn, Eure and Winston seized on the idea of making apples the Barn's "after dinner mints." Although spending \$15,000 a year on apples seemed cost prohibitive, Eure reasoned, "We let our customers do our advertising. It's the little things, like apples, that guests remember." Like her father, today Van continues these original traditions with exceptional generosity. Van remarks, "Word of mouth never ceases to be the best advertising."

In November of 1978, after eighteen years of their legendary partnership, Eure and Winston decided to consider separate paths. The quandary: Who would sell his share of the Barn to the other? Southern gentlemen that they were, they agreed to a coin toss. The person who won the toss would decide whether to buy or to sell. Winston won. And Winston decided to sell. Winston's achievements since leaving the Barn are as myriad as they are legendary. Today he is one of the most respected hoteliers and restaurateurs in the Southeast without whom the Barn may never have existed.

### **Wild Turkey Homecoming**

When the liquor by the drink law changed in North Carolina in 1979, allowing restaurants to serve alcoholic beverages by the drink, almost immediately Thad and Charles sacrificed their offices and converted them into the Wild Turkey Lounge. The name of the lounge came about because of Thad's extensive wild turkey decanter collection that crowded his home. As the flock of more than 400 turkeys grew, cluttering the Eure's living space, Alice's patience rapidly diminished. Finally Alice declared that the flock must go! Into the new lounge they flew where they have grown by another 200. Today the collection of more than 600 decanters, proudly poised throughout the Wild Turkey Lounge, is the largest private collection in existence.

History has certainly blessed the Barn with many fortunate moments, but it also issued one of the cruelest. In September of 1988, Thad Eure, Jr., who earned a stellar reputation among his peers both nationally and statewide as "Mr. Hospitality," met his greatest challenge when he was diagnosed with



*Thad and Alice honored with one of many prestigious awards*

pancreatic cancer. True to the exceptional character of this gentle giant, he met each day of his final few months with optimism, genuine concern for others and his insistence that nothing was more important than honoring each restaurant guest as the most important person on earth. Sadly in November of 1988, the world lost a great man at the young age of 56.

*"A brilliant, guiding light for the modern food service industry was extinguished with the death of Thad Eure, Jr. on Friday, November 18. While I grieve with those who knew him well, I grieve more deeply for those who were never blessed with the opportunity to feel the firmness of his grip, soar with the sparkle of his eyes, bathe in the warmth of his humor and smile, and be chided yet guided, admonished yet encouraged by the tone and enthusiasm of his voice. He truly personified hospitality - for thousands of co-workers and millions of guests." - Dick Chase - Golden Corral*



*Proud of putting North Carolina on the wine map, Thad with Mel Simpson, a former Angus Barn general manager*

Innumerable honors and tributes followed Thad's untimely passing. Having served as president of both the North Carolina Restaurant Association and the National Restaurant Association, annual awards were established in his honor. After Eure's death, Alice and Van continued to co-own and manage his beloved "Big Red," the centerpiece of his restaurant empire.

In 1989, *Wine Spectator* magazine bestowed its coveted Grand Award upon the Angus Barn for the first time. It would be an honor repeated each year for the next twenty-plus years. It had been Thad, Jr.'s vision to build a wine list to rival those of California restaurants. In May of 1991, Alice and Van collaborated on one of the Barn's boldest initiatives yet: The basement that once housed stacked boxes and cases of wine in a place called "the cages" was transformed into a spectacular 28,000 bottle wine cellar and dining room for the ultimate dining experience. The cellar rivaled the most celebrated restaurant wine cellars throughout the United States and the world, featuring 1,200 types of wines.

Once more, a heartbreaking chapter of Angus Barn history was written in the late spring of 1997 when Alice Eure faced ovarian cancer. Renowned for her awe-inspiring optimism and grace, Alice courageously endured a grueling battle for six months. On October 3, 1997 Alice also lost her battle with cancer. A lovely, gracious lady who played an integral role at her husband's side as their restaurant empire grew, Alice left a legacy unmatched in the industry. With great courage and grace, she steered the Barn through its potentially perilous course after Thad's death.

After Alice's death, many speculated that Van would simply sell the Barn and pursue other causes that she championed such as animal rights. Others speculated that she had many options that would lead her far from "Big Red." Like her father, Van loves to defy those who doubt her, and she can be counted on to surprise and inspire. "I never once considered selling the Barn because our loyal guests and employees are like family to me and 'Big Red' is my home."

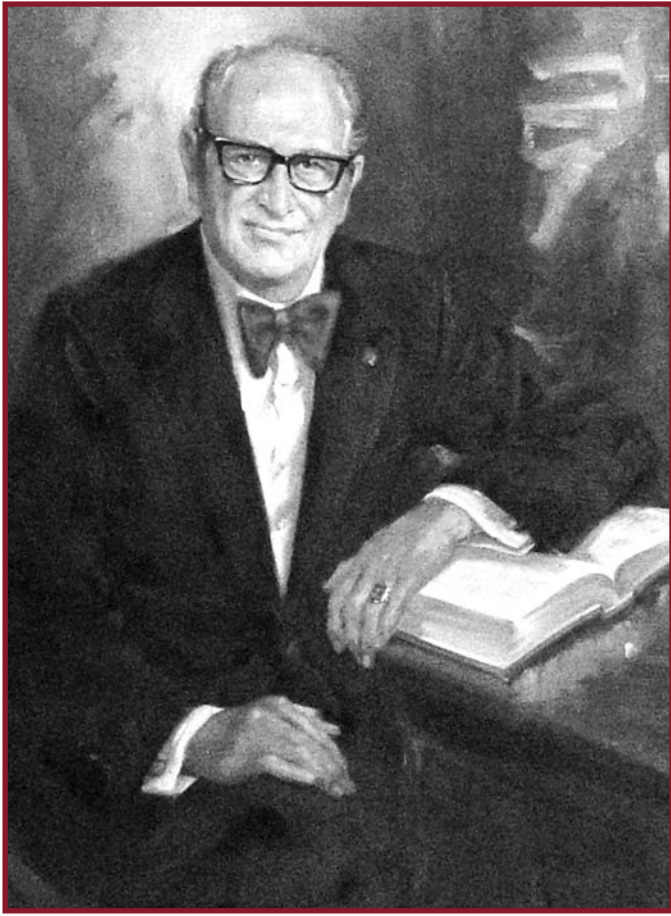
### **Still a Family Affair**

The Angus Barn is now owned and operated by Van Eure. Van believes that each guest is the most important person on earth while dining at the Barn. She believes in the Golden Rule of customer care: The customer has the gold and, therefore, makes the rules. "I may own the Barn but the customer is the true boss. Customers can choose to close your doors simply by taking their business elsewhere. I am here to guide my Angus Barn family in recognition that each guest who walks through our doors is our boss."

Van continued to expand and build her parents' dream in 2008 as she and husband Steve Thanhauser opened The Pavilion at the Angus Barn. A spectacular, lakeside oasis, The Pavilion was created for special events including weddings, receptions, corporate events and banquets. The Pavilion seats 400 comfortably in rustic, wooded splendor.

The Pavilion is testament to the most significant Eure family trait: optimistic stubbornness. As the Barn completed the first decade of the new century, not only did Van and Steve build The Pavilion, their dream thrives.

# A Legacy of Service:



53-year North Carolina Secretary of State, Thad Eure, Sr.

## Thad Eure, Sr.

(1899 - 1993)

If distinguished service to humankind is in the DNA of every Eure, no greater example was set than that of the late Thad Eure, Sr., North Carolina Secretary of State from 1936-1989. A yellow dog Democrat, self-described as “the oldest rat in the Democratic Barn,” Eure was beloved among the citizens of North Carolina for more than half a century.

The son of a farmer from Gates County, Eure’s roots in public service first budded when the young lawyer was elected mayor of Winton, North Carolina in 1923. Three years later, Eure was elected to the North Carolina House of Representatives and then to Secretary of State in 1936. During his campaign for Secretary of State, his slogan, “Give a young man a chance!” echoed across the state as he rallied for votes from Waynesville to Wilmington.

Secretary Eure made his mark in state government from day one when he removed his nameplate from the hallway side of his office door to the other side so that when his door was open, the nameplate would signify his “open door” policy. A staunch historian who believed in preserving North Carolina’s history, when others moved from the old State Capitol to a more comfortable work space, he refused to give up his office in the copper-domed building. It was in this office that Eure introduced thousands of school children to “good government.”

In his unequalled tenure, Eure developed a unique style of dress and character beginning with a straw hat he wore every April 5th to celebrate the coming of spring as well as his father’s birthday. Each time he convened the state legislature during his 53-year tenure, he wore the same gray-and-black striped trousers that he wore for the first time in 1931. He also used green pens – once fountain and later felt-tip – with which he signed more than two million documents issued by the state in his unmistakable penmanship.

And then there were his trademark bow ties which became a beloved legend in state government. In his early days, he donned polka-dotted bow ties. In the 1970s, he chose paisley designs. In the 1980s, as he reached his milestone tenure, the red bow tie that he tied every day made Eure the most colorful, dapper elder statesman to hold office in the history of the United States.

His warm-hearted, witty nature and colorful character made him a welcome ambassador throughout the state as he traveled and participated in events that matched his

reputation. Eure drew crowds at the annual Waynesville Ramp Festival and at the Spivey’s Corner Hollerin’ Contest. He was also a crowd-pleaser as the Rocky Mount Chitterling Festival and the annual meeting of the Possum Breeders Association of America.

A friend for more than 50 years, the late Jim Graham, former North Carolina Secretary of Agriculture, said of Thad Eure, Sr., “He was, without question, the foremost politician and statesman of our time and beloved because he was synonymous with good government. They broke the mold when they made him and he will never be duplicated.”

Eure’s 1936 campaign slogan, “Give a young man a chance,” took on special significance in 1959 when his son, Thad Eure, Jr. struggled to find financing for a restaurant that would be built in the middle of nowhere. Initially, the elder Eure scrutinized his son’s choice of locations, but instinctively he knew that showing faith in his son was the right thing to do. And a Eure could always be counted on to do the right thing! Eure mortgaged his farmhouse to help build his son’s dream. Giving his son that chance gave us the now iconic Angus Barn.

Thad, Jr. once commented, “I sincerely hope that my children may someday be as proud of me as I am of him. My father has a simple life philosophy: Think clearly; act from honest motives; love your fellow man; and trust in God. He led by example and I try every day to follow that example.”

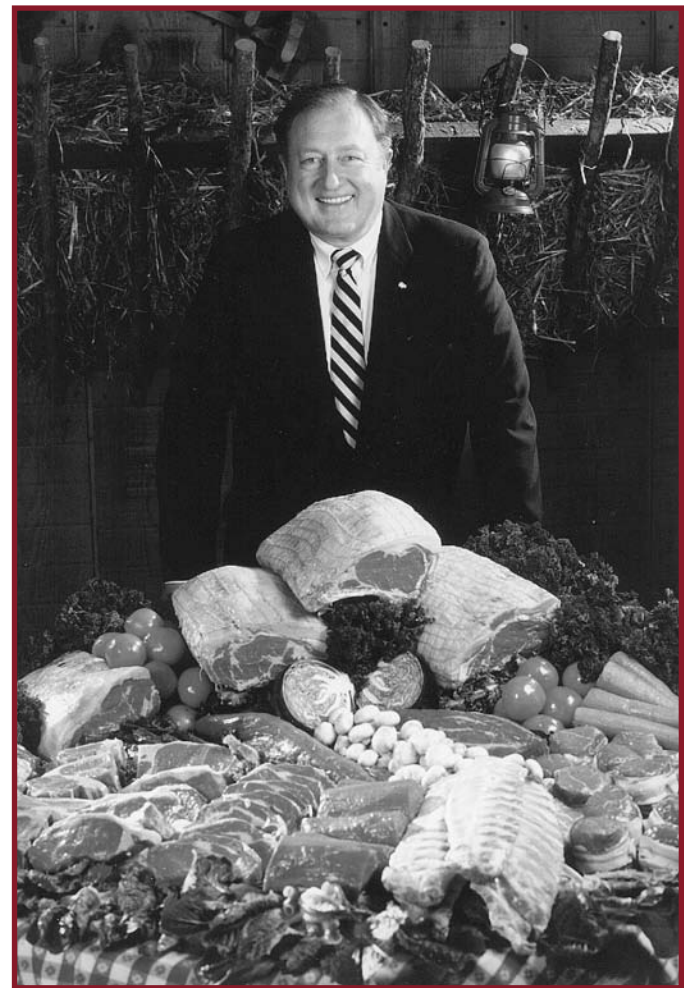
Eure influenced generations of politicians, including every governor from Joe Broughton to Bev Perdue. He was also a mentor to many United States senators, and he knew and worked with every president from Roosevelt to Reagan. In 1987, President Reagan recognized Eure as having held public office longer than any official in the nation with more than 64 years of continuous service. At his 88th birthday party, when he announced his retirement, he declared, “I once again say, give a young man a chance!” indicating his outstretched hand to his younger successor. Eure finally retired as North Carolina’s Secretary of State in 1989.

Eure’s involvement with Elon University helped it to become one of the highest-rated, master’s-level universities in the United States. He is also credited with helping establish Elon’s School of Law founded in 2006. When Thad, Sr. passed away in 1993 at the age of 93, his grandchildren swore he did not die of old age but of a broken heart for his beloved son, Thad, Jr., who died at age 56. Van attests, “There are not many men on this earth who can look back and say they lived their entire life following a creed of integrity.”

In an age of never-ending political scandals and partisan bickering, Eure, Sr. remains a one-of-a-kind politician, orator and statesman. His longevity and love of North Carolina and his country may never be equaled.



Thad, Sr. with former Governor Jim Hunt



Thad Eure, Jr. The original “Barnmaster”

## Thad Eure, Jr.

(1932-1988)

For all that Thad Eure, Jr. accomplished in his brief 56 years of life, perhaps no greater tribute can be paid him than the continued success of “Big Red,” the nickname he lovingly gave the Angus Barn. As any person fortunate enough to know the late Thad will tell you, his life was not measured by the number of restaurants he founded but by the number of people’s lives he touched. He brought out the absolute best in everyone and regarded each person as his equal. A gentle giant of a man who stood 6’4” tall, his life and work led *Restaurants & Institutions* magazine to call Thad “larger than life.” His handshake was memorable not just because his hands were huge but because both his presence and his touch conveyed the towering generosity for which he is remembered.

A starting tackle for the University of North Carolina, he was later recruited to play football professionally. Instead, patriotic duty prevailed when he was drafted into the Air Force where he served for four years. Just out of the Air Force, Eure and lifelong friend Charles Winston set their sights on opening a steakhouse. When they chose a rural setting between Raleigh and Durham, the business community laughed. Financing their steakhouse proved their first herculean task. Against all odds, on June 28, 1960, they opened.

What Eure was able to envision at the young age of 27 was the sprawling growth that lay ahead for the area between Raleigh and Durham. His visionary ability would help him build a restaurant empire and contribute significantly to the betterment of North Carolina and the city of Raleigh.

In February of 1964, Eure demonstrated the rare ability to treat tragedy and success equally when the Barn was destroyed by fire. What others saw as the destruction of his dream, Eure viewed as an opportunity to build a better restaurant. Not only would he and Winston improve on the design and size of their original Barn, they would open within one year. Good Samaritans that they were, they ensured that jobs were found for every employee, many of whom worked on the construction team. With Eure’s optimism, the new, expanded Angus Barn opened within a record-setting 11 months. Critics now realized that to bet against Eure was to risk losses the size of Eure’s successes, and his successes were epic.

As “Big Red” thrived, Thad’s insatiable appetite for collecting antiques and artifacts grew. Eure’s unrelenting

# The Eure Family

imagination assembled all the elements for one of his most successful enterprises: Darryl's. This concept centered around three primary elements: eclectic décor featuring vintage double-decker busses, cabooses and old jail cells; a varied menu featuring Adam's ribs and meatball sandwiches; and of course, Eure's trademark hospitality. The flagship Darryl's opened on Hillsborough Street and proved to be an enormous hit. After Eure built twelve Darryl's, General Mills purchased the concept, peaking at 39 restaurants.

As Eure's golden touch spread distances, his touchstone always remained "Big Red." Eure developed a keen business acumen and a philosophy he branded "We're Glad You're Here!" based on treating guests and employees with utmost respect and appreciation. Eure, known throughout the restaurant industry as "Mr. Hospitality," practiced precisely what he preached. The 1980s brought the age of tofu and alfalfa sprouts and with it, Eure's rebuttal: Fat Daddy's. The public loved the oversized menu items and monster burgers. Eure's newest venture once again defied odds. Fat Daddy's thrives today!

Eure's instincts served him well when he set his sights on reviving the very first restaurant he visited as a child. A beloved Raleigh landmark, 42nd Street Oyster Bar originally opened in 1931 as J.C. Watson's Grocery Store which quickly evolved into an eatery. The store not only served oysters but after prohibition ended, it sold draft beer. Eure once recalled one of his many visits as a child: "I remember Dad telling Mom he was going to the restroom; he actually went upstairs to get a cold beer." He also remembered oyster shells on the dirt floor and guests that included well-known North Carolina politicians. Clearly the history of the city of Raleigh was indelibly woven into this establishment's history. When 42nd Street Tavern was condemned and closed in 1985, no property could have been more irresistible or ripe for his golden touch. In 1987 Eure reopened the landmark store-turned-tavern-turned-seafood eatery. From the license plates of former statesmen that adorn the walls to the shoeshine station, the marriage of history, great food and Eure's hospitality brought new vitality to downtown. The enormous mural that crowns the interior of the restaurant features Eure as a sailor suit-clad 7-year-old and his father, North Carolina Secretary of State Thad Eure, Sr.; North Carolina Secretary of Agriculture Jim Graham; North Carolina State Treasurer Harlan Boyles; and Raleigh developer Willie York. After Thad, Jr.'s death, his protégées-turned-partners in 42nd Street, Brad Hurley and John Vick, acquired Eure's interest. The restaurant remains a legendary landmark.

Eure served on the National Restaurant Association board of directors and was president in 1978. His term was characterized by his rare concept of hospitality and many political actions that bettered the industry. He also worked with the U.S. Culinary Team to promote the team's participation in the International Culinary Competition where the team won the gold medal. His dedication to his community included coaching little league football, raising funds for colleges and promoting North Carolina tourism. Van remarks that she is often approached by men her father once coached. With tears in their eyes, former little leaguers, now fathers, recall the giant of a man who not only taught them about football, but also about life.

Eure had a passion to improve the city of Raleigh, and he championed road improvements. He led the fight to pass bonds for the building of the Convention Center and lobby renovations for Memorial Auditorium. He was the advocate for the redevelopment of downtown Raleigh into the epicenter that it is now. Years before the great convenience of I-540, Eure had the forethought to hire engineers to draft a plan that would facilitate traffic flow. As difficult as bonds are to pass, Eure led the long, successful fight to pass the bond that green-lighted construction.

At the height of his entrepreneurial and philanthropic works, with much left to accomplish, Eure faced pancreatic cancer. News of Eure's battle with cancer spread quickly, and throughout his heroic fight, he

remained a source of strength to all whose lives he touched. "If the good Lord no longer wants me to build restaurants on earth, I will build them for Him in Heaven!"

The National Restaurant Association's highest honor is the Ambassador of Hospitality Award. Just months after Thad's untimely death in 1988, the NRA selected him as the award recipient. Not only was he honored posthumously, the award was renamed The Thad Eure Ambassador of Hospitality Award. Alice's name would be added later. Today, The Thad and Alice Eure Ambassador of Hospitality Award is given annually to an industry leader of exceptional accomplishments and character.

Van feels that the essence of his life and work can best be summarized in an excerpt from the tribute by Peter Berlinksi in *Restaurant Business* magazine:

*"Having personally experienced the generosity of Thad's hand and heart, I am hard-pressed to rationalize why the Almighty would want to deprive humankind of this gentle giant of a man. I can only conclude that the Lord must have looked down and realized there was an acute shortage of good men on earth. Having lost the mold for making such men, He must have reached down and selected the best man he had on earth in order to fashion some more of the same."*



Van and mother Alice, 1991

## Alice Eure

(1933 – 1997)

The next time your taste buds relish the Barn's award-winning chocolate chess pie or our tangy barbecue sauce, you may thank the late Alice Eure. As your eyes rove through the Barn's rustic Americana decor, you can bet a whole chocolate chess pie that Alice lovingly placed almost every furnishing. Every October, you may see thousands of walkers in the parking lot as they assemble to raise money and awareness for mental illness research and treatment. They are here because of the countless good works of Alice in her relatively short lifetime.

By Thad's side, she helped build, decorate and operate their restaurants: the Angus Barn; Darryl's; 42nd Street Oyster Bar; and Fat Daddy's. In addition to her innumerable contributions to their many restaurants, Alice was a superb interior designer who co-owned Stewart Woodard Galleries with her talented partner Stewart Woodard. As a decorator, the "Alice Eure touch" meant that all elements in a room worked to create an atmosphere of visual splendor. The spacious, plush wingback chairs in the lobby and the room where her husband's coveted gun collection is displayed are mere examples of Alice's impeccable taste.

Among her most treasured attributes were her robin's egg blue eyes that could engage you without Alice even speaking one word. As if her eyes were not enough, Alice's sense of humor and comedic timing could well have made her Lucille Ball's twin. Those fortunate enough to have spent time with Alice gladly attest to her ability to instantly erase tension in almost any situation with the most disarming wit.

But of all the attributes that made her the very pillar of strength and grace, no quality is more evident in her legacy than compassion.

For example, while driving to the Barn, Alice noticed a neglected dog tied to a tree. Day after day, he sat there, unattended and sitting alone in the dirt with no doghouse in sight. No longer able to stand it, she turned into the driveway, went to the door and asked to buy the dog. The owners were startled but agreed. Upon freeing the dog from the tree, Alice discovered a nail that held the dog's collar on was embedded in its neck. With tenderness and urgency, unconcerned about the interior of her car, she took the poor animal home for a well-deserved bath. And so began an enduring companionship between Alice and her new canine buddy named Lucky. After all, what name could be more appropriate for a dog fortunate enough to be rescued by Alice?

In the early 1980s, Alice's faith in action found her immersed in the plight of mental illness and ways to help those afflicted. Over many months, Alice traveled extensively in search of answers to this much ignored issue. Meeting after meeting with experts availed little hope. Psychiatrists and clinicians explained that not only was there no cure, mental illness was the hopeless stepchild of medical research. The collective cry she heard was that more research was imperative. For Alice, this was her most inspired call to arms. She would meet this challenge head-on with dogged determination. She and Thad established The Foundation of Hope in 1984 to raise funds and awareness for mental illness research and treatment. Alice realized that the money raised may not make an immediate impact but that someday the research could help provide cures. To date, The Foundation of Hope has provided \$3.1 million to fund local research. The University of North Carolina School of Medicine honored her efforts with its Distinguished Service Award. This was only one of the many accolades and awards she received. She also served on the board of directors of the North Carolina Restaurant Association and the Raleigh Bicentennial Committee.

Alice was again tested in 1988 when she lost her partner in life, Thad, to pancreatic cancer. In the years following his death, Alice, in spite of her tremendous grief, continued to oversee the Angus Barn as well as the other Eure restaurants and to further develop the Foundation of Hope.

In May of 1997, Alice was diagnosed with ovarian cancer. In her short 66 years of life, she met every adversity with resilience and thanksgiving. Her battle with cancer would be no different. One of the nurses who cared for Alice in her final days eloquently told Van, "In the 25 years that I've been a nurse, I've never been as impressed with anyone as I was your mother. Even during her suffering, she was full of goodness." Alice was a living example of how the value of life does not lie in the length of days but in how we use the days we're given. Her life was filled with uncommon exuberance, beauty and humor.

"She was Raleigh's own Grace Kelly," says son-in-law Steve Thanhauser. "Her caring and compassion made a tremendous difference," Van remembers, "Those who knew her considered themselves lucky." There was nobody like her. She was a true lady.



Alice with Poinsettias at Christmas Time



Photo courtesy of Randall Gregg  
Raleigh Telegram Newspaper

## Van Eure

She was cut from the cloth of great statesmen and entrepreneurs from whom she inherited her pure, stubborn optimism. Tell her it can't be done, but get out of her way. She'll prove that it can, flashing you a blinding smile. She's the first one standing at "The Star-Spangled Banner." She's a patriot who champions the privilege of voting. She rescues abused animals. She was a collegiate swimmer at UNC. Diplomatic to her core, she's also gifted with a spontaneous sense of humor that can double you with laughter. For her, environmentalism is not an option; it's a duty. Genuine kindness and respect are necessities upon which she insists from every Angus Barn team member. Believing as her father did that money is not made in an office, she shares an attic space with longtime assistant, Jill Highsmith. You'll find her canvassing the restaurant, shoulder-to-shoulder with 300 team members, tirelessly expanding her parents' legacy. Van's road to blazing her own trail comprises a most inspiring story.

### Marching to a Different Drummer

At 14, Van's Angus Barn education began. Her parents believed in an after-school regiment of jobs. While her peers knew the carefreeness of youth, Van tackled a myriad of jobs that instilled a lifelong work ethic. From janitorial to waitressing, she learned life skills. There was no car in the driveway when her 16th birthday arrived. She understood her parents' law: If you can work, you can buy your own car! For all of her parents' success, there were no spoils; only responsibilities.

Although she was raised southern, Van's spirit was nomadic. After college, there was no other course but to flee the world of conveniences. She found her new world on the African continent where she climbed Mt. Kenya. She fell in love with Kenya, establishing a Montessori-type school where she taught children who still adore her to this day. After five years, the expatriate returned to her roots.

When the Wild Turkey Lounge opened, Van bartended, thinking that it would be a temporary job – ha! Instead, she began to see her father and the restaurant business in a new light. It was a blessing they finally had a chance to establish a deep respect for one another because tragically in September of 1988, Thad was diagnosed with pancreatic cancer, leaving Van thwarted at the prospect of losing him and carrying on his king-sized legacy. There were naysayers who doubted the Barn could run without Thad, yet another Eure would defy expectations.

### "Big Red" Becomes an Unexpected Calling

"Big Red" became her new calling, and Van immersed herself in work, slowly beginning to make her individual mark. She followed her father's philosophy of hospitality but sought her own unique style of management. She based her management paradigm on the belief that empowering her team to make their own decisions would boost morale and steepen loyalty. And it worked! She also became a student of Ken Blanchard, the famous author of *The One Minute Manager*. As her leadership grew firmly rooted, she found herself surrounded with exceptional loyalty. Today, it's easier to get a job with the FBI than the Barn. At a mere 14%, employee turnover is exceptionally low. Van requires each job candidate to be

thoroughly screened. Respect for fellow team members, guests and the values for which the Angus Barn stands is simply not optional.

One of the most important, enduring examples of respect for guests is documented in an episode of the CBS series *48 Hours* on "Customer Service." Unbeknownst to Van and to her team, a reporter wearing a hidden camera posed as "the guest from hell" one evening. She complained about every detail. Although the team rallied with solutions and smiles, the reporter persisted. Finally Van approached to extend further diplomacy. To her great surprise, she learned the purpose of the reporter's visit. The reporter's verdict: the Angus Barn was the perfect example of customer service.



Alice, Thad & Van at the last National Restaurant Association banquet they attended together

### Wife, Mother and Crusader

Van was not the first workaholic in the family, but she was the first Eure to be married to a restaurant rather than a human. Exhausting workweeks seemed all that her future held until advertising guru Steve Thanhauser asked her to a movie. An accomplished career man and a single father, Steve's own life was full. From the start, Steve understood that persistence attracts stubborn optimism. He knew intuitively that the way to Van's heart was to respect the importance of her work. When Steve proposed in front of her work family, there wasn't a dry eye in the room. Van became part of a three-member family that included Steve's son, Christopher. They made the perfect family as Van had fallen madly for Christopher, too. When Van and Steve built The Pavilion, they moved closer to fulfilling her parents' dreams of expansion. Who knows what this talented couple will achieve together as we begin the 51st year of the Barn?

Only months after Van married Steve, she faced a great challenge when she lost her mother and partner, Alice, to cancer. The monumental loss of her mother affected Van powerfully and therefore, when she began to feel lethargic, she assumed it was only a reaction to her profound grief.



Van, Christopher and Steve after taking their vows

And then, just when her life could not become any more tumultuous, Van shockingly discovered these symptoms were normal because she was expecting - at age 44! Sarah Alice Thanhauser, the namesake of both grandmothers, was born one year after Alice's death. Today, at the innocent age of 11, "Ali" is a statuesque reminder of her mother's physical height and unstoppable energy. Ali and Chris are frequent fixtures at the Angus Barn working with Van and Steve.

Inheriting Alice's deep compassion, to date, Van has rescued swans, fawns, llamas, wild ponies, horses, a pot-bellied pig, and more dogs and cats than you'd find in an area shelter. In 1998 Van learned the story of a quarterhorse named Cheyenne who, while in a trainer's care, was severely beaten. Van was outraged when she learned that the trainer was only convicted of a misdemeanor, and she would not rest until the legislature passed a felony cruelty statute. Hence she formed The Cheyenne Foundation whose mission is to provide funds for the prevention of cruelty to animals.

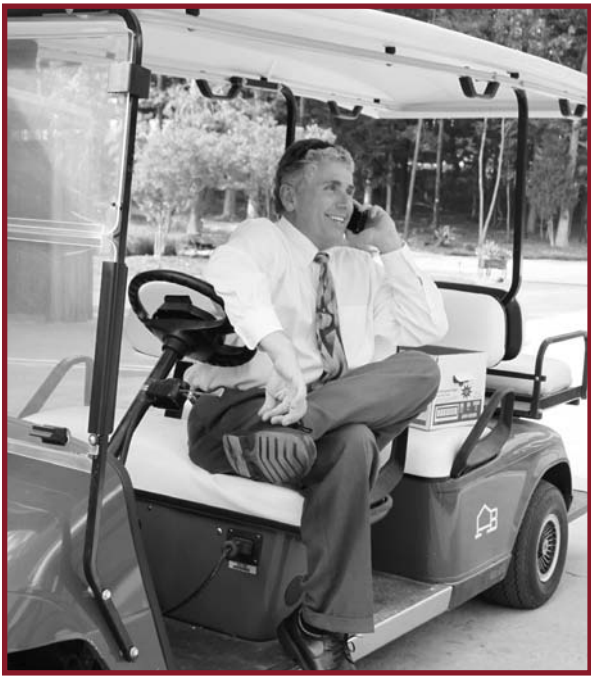
"She's the Michael Jordan of the team," according to Yvonne Rahman, a 30-year Angus Barn veteran. Jill Highsmith comments of her boss and dear friend, "The Beatles wrote the song 'Eight Days a Week' and every time I hear it, it reminds me of Van because she thinks of others all the time, eight days a week. She truly lives and breathes a life of service to her industry, her family and the community."

Thad, Jr. was eulogized as a builder of people, not just restaurants. Like her father, Van is a builder of people, too. She loves facing a challenge every day that takes her out of her comfort zone, just as she did that fateful day that Thad challenged her to learn "Big Red." Thankfully for us all, she accepted. The future still holds countless dreams and challenges. With her brave optimism, Van invites you to join her in writing the finest chapters yet in Angus Barn history.



Ali, Steve, Van and Christopher honored with the Gold Plate Award





Steve taking care of business!

## Steve and The Kids

Upon retiring from IBM in 1979, New York state residents George and Sarah Thanhauser migrated south to the greener, cleaner pastures of North Carolina and settled in Raleigh. Their eldest child, Steve, visited his parents frequently and grew increasingly attached to the Raleigh area. After pursuing his graduate degree at Virginia Tech in hotel and restaurant hospitality, Steve moved to Raleigh to open his own nightclub. Capitalizing on the prolific music scene that once characterized the city, Steve's bar, The Bear's Den in Cameron Village, was a live rock-n-roll nightclub that became a cornerstone in Raleigh's "Underground." Modeled after the Atlanta Underground, the area brought music artists to Raleigh who would not otherwise have come. For years, Steve poured himself into the club, bringing Raleighites many spectacular musical memories. Groups such as Arrogance, The Fabulous Knobs, Glass Moon, The Spongetones, Control Group, PKM and Mike Cross played to oversold crowds at Steve's well-known bar. After five years of making a name in the nightclub scene, he decided to try his hand at selling advertising when he was offered a job with the new, regional rock format station, WRDU 106.1 FM. WRDU went on to become one of the top 10 rock stations in the country.

### The Gradual, Steady Intersection

It was while Steve was at WRDU that the gradual, steady intersection of the lives of Steve and Van began. Who would have thought that a business letter written to Steve's colleague apologizing for a disappointing experience at the Angus Barn would have been the catalyst? Steve studied



Yellowstone family vacation, July 2010

the letter, pouring over every paragraph, greatly impressed by Van's remarkable sense of hospitality and tact. In fact, he was so impressed that he kept the letter and later hung it on his office wall at MarketSmart as an example of excellent customer service when he was training new staff. A couple of years later, the Angus Barn and WRDU sponsored a Bonnie Raitt benefit concert for Planned Parenthood. The minute Steve knew that Van was at the benefit, he sought her out to tell her about the letter he'd saved for two years. That's when he discovered that the genuine spirit behind her letter was like his own. The mutual, charitable spirit that they shared led Steve to ask how his radio station could help the Foundation of

Hope. Van ecstatically accepted his offer because the Foundation had long needed a media sponsor. As an added bonus, his undeniable zest, charisma and resonant voice led him to become the emcee for ever-increasing crowds who now will not accept another emcee.

Steve, along with long-time friend Greg Cox, eventually built MarketSmart, a full service advertising agency with offices in North Carolina, Washington, D.C. and Connecticut. Coincidentally, many of his clients were in the restaurant business.

### Fate Intervenes

Steve eventually found himself a single father whose future appeared as career-driven and devoid of romance as Van's. Neither Steve nor Van were looking for a relationship but fate held other plans for them. Determined to know Van better, Steve asked her out several times. Each time she declined, opting to keep her grueling schedule and tight focus on growing and improving the Angus Barn. Finally his persistence was rewarded when she agreed to meet him for a movie. The first date led to the second and they soon found themselves the most unexpected pair. As their courtship continued, Steve realized just how important Van's "work family," mainly her managers, were to her and that they might someday become a greater part of his own life. Within two years, Steve decided to propose. First he sought Alice's blessing which she gave in her most humorous way by replying, "Are you truly ready to be married to the Barn?" In actuality, Alice blessed Steve by telling him that he was the perfect complement to Van because he was the only man who could handle her. On a Monday afternoon, Steve unexpectedly appeared at the Angus Barn managers meeting where he proposed before sixteen of her closest colleagues. As Van's assistant, Jill Highsmith, put it, "There wasn't a dry eye in the Barn the moment Van said 'yes' to Steve."

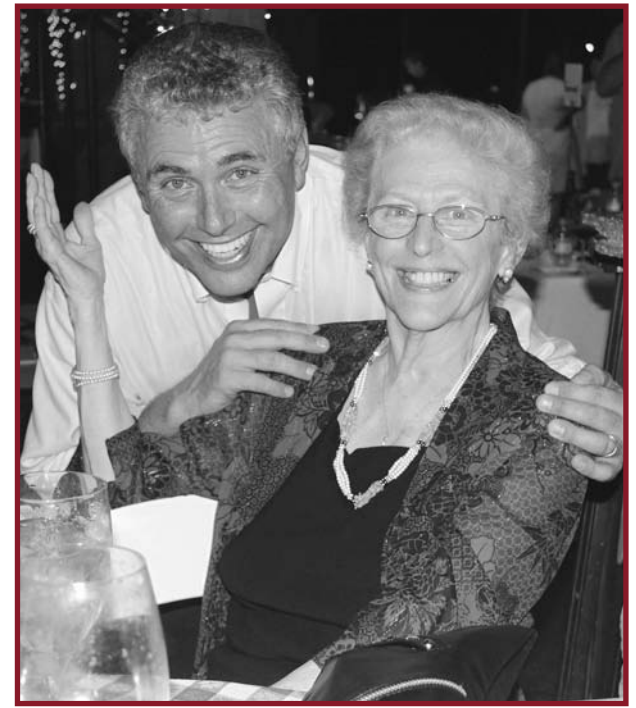
Shortly after Steve's proposal, Alice learned that she had cancer. Due to Alice's prognosis, Van and Steve decided to shorten their engagement and to make their wedding a quaint, intimate occasion in Alice's front yard. Of his great fortune, Steve remarks, "I married my soul mate in 1997 and we've been each other's sidekicks ever since." Steve's three-year-old son, Christopher, was not only the ring bearer in the wedding, he took vows with Van and Steve. Luckily for Van, he said 'yes' when asked if he would accept Van into his life.

### Partners in Prosperity

According to Steve, sharing a dream is the best way to start life together. Steve and Van first imagined expanding the Angus Barn experience, adding a new dining facility by the lake on the Angus Barn property that would cater to groups of 100 to 350. Ten years after marriage, their dream took shape as the open-air, year-round, heated structure and surrounding amphitheater sprang to life. The facility, built exclusively from historic, reclaimed materials, is the newest addition to an expanding Angus Barn campus originally envisioned by Thad and Alice. In 2008, The Pavilion opened with Steve at its helm. His gifts of simplifying difficult situations and finding solutions to problems have contributed enormously to the success of The Pavilion. Steve proudly carries on the family tradition of incomparable hospitality begun by his late father-in-law, Thad Eure, Jr.

Family is what Steve values most, according to those who know him best. Working or not working, Steve is surrounded by family. His two children, Christopher and Ali, are the light of his life. Steve's mother comes from a large Italian family who celebrates the tradition of making meals from scratch while everyone gathers to share during the process. Steve admits that he's blessed with an incredible family that includes his brother, David; sister, Susan; and aunts and cousins living in the Triangle. Steve could easily have chosen many career options, but he chose to apply his keen marketing skills and huge business acumen to help Van expand the dream her parents held for the Angus Barn.

In addition to Steve's business acumen, he is a skiing and fishing fanatic, certified EMT and an avid athlete. Greg Cox, his business partner and close friend for more than twenty years, describes Steve as 'the idea guy.' Greg comments, "His mind is always clocking one hundred miles per hour, thinking outside the box and planning for success. 'Failure' is not in his vocabulary."



A cherished relationship: Steve and his mother, Sarah



Steve and Ali in front of the Angus Barn Wall of Fame

*Van comments, "I have never seen a man who is a better son to his parents; a brother who is more loyal to his siblings; a friend who values his friendships more; a father who is a better example for his children; and a more perfect husband/partner/best friend for me."*



Ali and Chris at The 50 Year Celebration June 28, 2010.

# Wine Cellar Dining Rooms



*The prize on the other side of the kitchen:  
The entrance to the Wine Cellar  
Photo by New Image Studio*

“Hospitality fit for a king,” replies Van when you ask her for expressions that recall her late father, Thad, Jr. She remembers her father not only as a man of physical stature but one who dreamed big and entertained with larger-than-life warmth and graciousness. “Nobody visited his home or his restaurants without feeling like the most welcome guest.”

As you descend the winding staircase leading to the wine cellar dining rooms, glancing at each of the prestigious 20 *Wine Spectator* magazine Grand Awards, you begin to feel Thad’s celebrated hospitality. This is no ordinary hallway and staircase! Laborers used hand shovels, carefully removing earth for weeks to complete this magnificent structure. It took an extraordinary visionary to lay the foundation for such future grandeur, though he would not live to see the fulfillment of his vision.

Aiming to build a wine list that would rival any in California, he seized the opportunity to acquire wines that slowly, methodically became one of the most coveted wine lists in the U.S. Only a year after his passing, Alice and Van submitted the first entry to *Wine Spectator* magazine’s competition that awards one of three levels of recognition to restaurants with exceptional wine programs. In 1989, Thad’s devotion and Alice and Van’s determination earned the Angus Barn its first of 20 prestigious Grand Awards, the highest honor bestowed upon a restaurant wine cellar.

Alice and Van were astonished to learn that only four Grand Awards had been awarded. The other restaurants that received the award were in France, Switzerland and California. Van recalls that when she and Alice were in New York City receiving the award, throughout the evening people asked, “Now, where exactly in Europe is Raleigh?” and “What part of California is Raleigh in?” In the world of wine, the Angus Barn had finally put Raleigh, North Carolina on the map!

Taking up the king-sized mantle Thad Eure, Jr. began required keen foresight and steely perseverance. Inspired by the first Grand Award and countless requests by guests to see wine in “the cages,” Alice and Van forged ahead with plans to create a wine cellar dining room. Within one year, intensive construction transformed a basement with cases and cases of wine stacked throughout into the new, temperature- and humidity-controlled home for the award-winning wine collection and a dining room fit for a monarch. At last, guests could tour the cellar or indulge in a luxurious, lengthy five- or six-course gourmet dinner for 12-28 people paired with wines from an extensive international collection.

In celebration of the construction crew’s impeccable work, the first dinner in the premier wine cellar dining room honored the labor workers who fulfilled Thad’s vision. In May of 1991, Alice and Van opened the dining room to critical acclaim, and guests began booking the room for business dinners, anniversaries, birthdays, engagement dinners, lunches, brunches and every imaginable special occasion. The public response to this one-of-a-kind dining room demanded events and dinners designed to educate guests about wine and food. For example, in 2010, our wine cellar calendar of events included

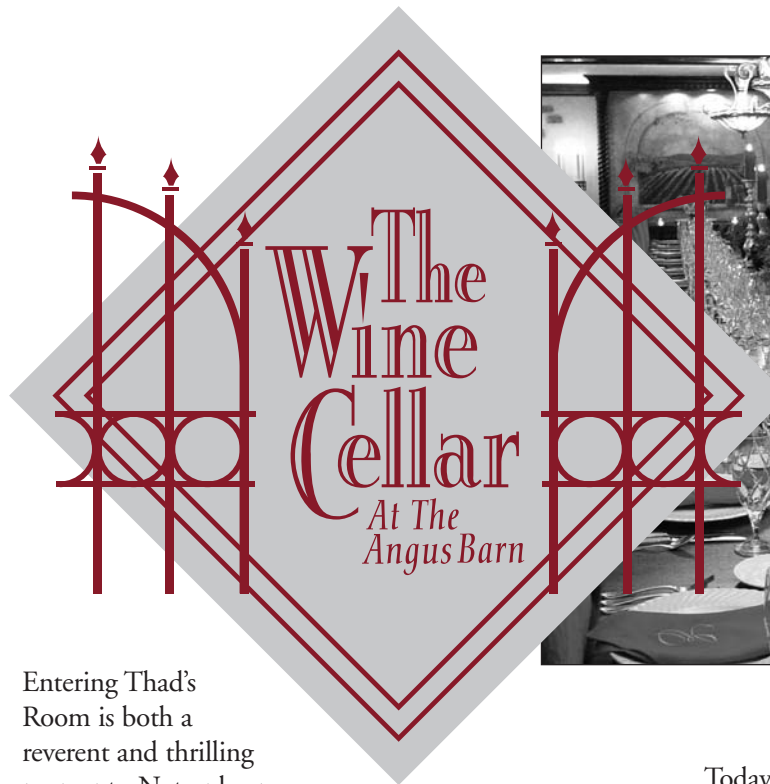
Valentine’s Day Dinner; The Robert Mondavi Wine Dinner; the annual Dinner Aboard the Titanic; Chef Walter Royal’s Teaching Kitchen; the annual Seafood Celebration Dinner, celebrating North Carolina’s seafood industry; the annual Dinner with the Presidents, with visits from historic U.S. presidents, played to perfection by actors; the annual Murder Mystery Dinner; Haunted Wine Cellar Dinner; and, of course, the annual New Year’s Eve Celebration. With such a full, active calendar, what could surpass one cellar dining room? A second dining room, of course!

After Alice’s death in 1997, Van and her husband, Steve, began plans to expand the cellar and to add a second dining room created from a storage room beside the first. Upon completion of construction, it became necessary to name the dining rooms. What better way to memorialize the beloved couple who made everything possible than to name the first, slightly smaller dining room after the diminutive, graceful Alice and the larger, second dining room after the unforgettable restaurateur, Thad, Jr.?



*Dinner with the Presidents in Alice’s Room*

Why not a kitchen accessible to wine cellar guests including a Captain’s Table where two to four guests could witness the preparation of food? Why not ask Chef Walter Royal to plan the kitchen with his right-hand team, chefs Jim Long and Jimmy Alfano? Within months, the specially designed kitchen, featuring top-notch South Bend equipment, became reality.



*Thad’s Room*

Entering Thad’s Room is both a reverent and thrilling moment. Not only are you enthralled by the enormous dimension of the table that seats 36, you feel steeped in Thad’s life as a tireless collector of artifacts and antiquities. The décor features antique stained glass from Europe once used in one of the Darryl’s restaurants. The bar originated in an old drug store in Smithfield, North Carolina.

Perhaps no antique in the entire Barn widens eyes more than the massive, 17th century sideboard acquired by a High Point antiques dealer. The dealer, who had once helped Thad acquire antiques for the Darryl’s chain, explained that she had purchased it in Europe with Thad in mind at the time that he was renovating the Dodd-Hinsdale House in downtown Raleigh that is now Second Empire Restaurant and Tavern. In fact, the sideboard was crossing the Atlantic at the time of Thad’s death. When she learned that Van and Steve were building a second wine cellar dining room in memory of Thad, she knew that the sideboard would be a perfect, commemorative furnishing. Van delighted in the discovery of the impressive antique and placed it in Thad’s Room with the same loving care that her late mother, the gifted decorator, would have. Today, sitting on the shelf of the sideboard that’s dated 1652, you’ll find a crystal decanter filled with Dewar’s White Label Scotch, a lasting reminder of Thad’s incomparable hospitality. The decanter was awarded to Thad, Jr. for serving as the president of the National Restaurant Association.

With two stately dining rooms commemorating the late Eures, Van and Steve reasoned that the most resourceful addition to the wine cellar dining rooms would be a kitchen. For such elegant, awe-inspiring dining rooms, not just any kitchen would suffice.

Today, the Wine Cellar Kitchen bustles with reserved dinner parties prepared by Cellar Chef Jimmy Alfano; special events; and Chef Walter Royal’s Teaching Kitchen, a program designed to bring his vast expertise to novice cooks and apprentice chefs. With the completion of the Wine Cellar Kitchen, another chapter in the long, rich history of the Angus Barn began and Thad’s lifelong vision was fulfilled.

Henrietta Mears wrote that hospitality should have no other nature than love. In the loving spirit of Thad and Alice Eure, welcome to their Wine Cellar Dining Rooms!



*The stellar cellar team:  
Front Row: Robert, Jane, Kirsten, Renee and Chris  
Back Row: Mark, Doug, Destry and Michael*

# Wine Sommelier Henk Schuitemaker



"The Wine Guy"

Angus Barn Sommelier Henk Schuitemaker, often referred to as "the wine guy," recognized a chance for professional greatness early in his 25-year tenure at the Barn long before the wine cellar. Appointment to a management position is preceded by years of building trust, skills, knowledge and the mastery of one or more areas of expertise. From server to dining room manager and then to assistant wine and beverage director, Henk grew into more responsible roles that allowed him to demonstrate his dedication to excellence and taking superb care of guests. Henk recalls that it was the late Thad Eure, Jr. who taught him the meaning of hospitality and the potential of building a wine cellar. North Carolina was a dry state in 1979 and because of the change in the law to "liquor by the drink," Thad's instincts proved fortuitous for the Barn and for Henk. After Thad's untimely death in 1988, Henk was challenged to put all of his energies into helping manage and ultimately develop a world-class wine cellar.

The *Wine Spectator's* Grand Award is something that Henk takes very seriously because it is the highest achievement a restaurant can receive. The award is given annually to very few restaurants worldwide that show an uncompromising devotion to the quality of their wine program. These world-class restaurants must offer a minimum of 1,500 selections and feature a serious breadth of top wine producers; outstanding depth of mature vintages; a selection of large format bottles; excellent compatibility with the restaurant menu; and superior organization, presentation and wine service.

In 1990, Henk's leadership and ingenuity for the emerging wine cellar paid off as the Angus Barn won its second of 21 Grand Awards that grace the hallway spiraling down to what was once a cluttered basement where wines were stored. Currently, only 77 restaurants throughout the world claim the distinction of the Grand Award. Finally, in May of 1991, Alice and Van officially opened the 27,500-bottle wine cellar dining room. Acclaim from guests and critics has flowed ever since as crowds of enthusiasts continue expanding their Angus Barn dining experiences.

A world class restaurant wine cellar requires leadership that constantly plans, evaluates, re-evaluates, stocks and re-stocks the best wines to maximize its effectiveness. Such leadership is provided by a sommelier, also known as a wine expert. Since the *Wine Spectator* magazine bestowed the Grand Awards on the wine cellar, Henk has pursued certification as a sommelier. Certification is a multi-level, lengthy process requiring the successful completion of two of four levels. Years of courses and extremely challenging exams provided Henk the depth and breadth of expertise needed to assist servers, management and guests with wine selections. The ultimate goal for any sommelier is to attain the status of Master Sommelier which Henk is in the process of achieving.

Such a distinguished wine program would be of far less value without offering wine education to staff, our guests and to the public. Henk developed and continues to host monthly wine tastings in which he introduces acclaimed new wines from a range of producers throughout the world. New vintners from around the world and especially in North Carolina have a great advocate in Henk who is especially proud of the emerging wine industry in our state.

Angus Barn service team members are required to attend monthly classes. For those members with a more serious interest in wine, he teaches an Angus Barn sommelier certification class that is open to both staff and the public. Currently, 18 Angus Barn servers have become certified as sommeliers as well as dozens of enthusiasts not employed by the Barn.

Henk reports that he first fell in love with the concept of the Barn in 1985 because the Eures stood for treating employees and the public with equal dignity, respect and appreciation. As Henk observed, the Eures believed in bringing out the absolute best in everyone. Now according to Van and General Manager Jim McGovern, bringing out the best in everyone is exactly what Henk does.

Whether he's teaching wine classes, sommelier classes, hosting wine tastings or pairing wines with food for our guests, Henk continues to enrich and enhance the total Angus Barn experience. Vendors, guests and team members all raise a glass in a toast to Henk.

## Dedicated and Unique Angus Barn Labels

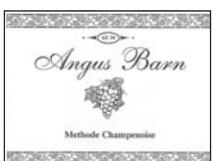
We are proud to offer this unique sparkling wine, produced and specifically blended for the Angus Barn at the nationally acclaimed Biltmore Estate Winery in Asheville, North Carolina.



This inaugural bottling of our "Angus Barn" Champagne is presented in memory of Mr. **Thad Eure, Jr.**, the original Bammaster.



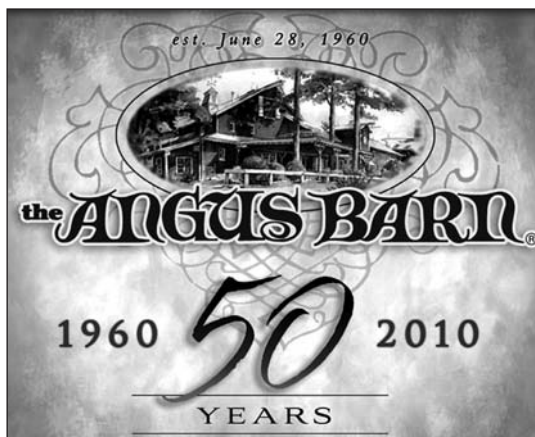
This second bottling of our "Angus Barn" Champagne is presented to celebrate our 33rd Anniversary and in memory of Mr. **Thad Eure, Sr.** He was Secretary of State for North Carolina for 53 years, the longest held public office in United States history.



This third bottling of our "Angus Barn" Champagne is presented to celebrate our 34th Anniversary and to honor Mrs. **Alice Eure**, whose continuing dedication to excellence and customer service has made the Angus Barn such a tremendous success. Alice, from your loyal staff and friends, with admiration, we thank you!



This fourth bottling of our "Angus Barn" Champagne is presented to celebrate our 36th Anniversary and to honor **Rose Beach**, the first employee hired at the Angus Barn, and for her 36 years of dedication and genuine hospitality. From the entire Angus Barn staff, Rose, we love you!



This label is dedicated to our guests, the greatest people in the world for allowing us the privilege of serving them during the last five decades. We are honored and grateful. Thanks for 50 great years.



Webster defines gold as "something valued as the finest of its kind," so with tremendous admiration we honor our finest, **Van Eure**, with this special bottling of sparkling wine. As a boss, mentor, friend, hero and leader, she reaches out to us in so many gracious ways. We are forever grateful for her loyal and dedicated service to us.

Your Angus Barn Staff

This fifth bottling of the "Angus Barn" Sparkling Wine is dedicated to **Mel Simpson**, former General Manager at the Angus Barn for ten years. He was instrumental in creating our master award-winning wine list. His wine knowledge and expertise led the Angus Barn to eventually win the *Wine Spectator's* Grand Award. This is the highest honor a restaurant can receive for its wine list and only a few select restaurants world wide receive this award each year.



This sixth bottling of the "Angus Barn" Sparkling Wine is dedicated to **Bennie Segers, Jr.**, former head bartender at the Angus Barn for 29 years. Bennie's gentle and professional touch trained hundreds of employees over the years. Bennie worked full time at the Angus Barn while owning his own barbershop. Thank you, Bennie, for all the good times.



This seventh bottling of "The Angus Barn" Sparkling Wine is dedicated to **Betty Shugart**, Chef and Kitchen Manager of The Angus Barn. Betty has been with the Angus Barn for 38 years and was so remarkable as a server that the late owner, Thad Eure, Jr., asked her to join his management team. The Angus Barn would not be the place it is today without the contributions of this incredible woman.



This eighth bottling of the "Angus Barn" Sparkling Wine is dedicated to **Charles Winston**, one of the original owners of the Angus Barn. Charles Winston, along with Thad Eure, Jr., founded the Angus Barn in 1960. Their hard work and dedication led the Angus Barn to national acclaim. We salute Charles Winston for helping to set the standard here at the Angus Barn.



# Cellar Master Destry Swaim

The unflappable, genial gentleman with a permanent grin who guides his team of white-gloved servers through your Wine Cellar dining experience first began employment at the Barn in 2002 as a server. Now Cellar Master, Destry ensures that from the moment you enter the stately dining rooms that honor the memory of the late Thad and Alice Eure, you are cocooned in rarefied, grand hospitality and impeccable service.

Masterfully adept at pairing wines with food for multi-course dinners, he is responsible for every detail. Destry's simple philosophy behind managing a first-rate team is to organize, oversee and then supervise. He believes in placing the most talented people in challenging situations and watching the magic that develops. The motto by which he lives and works: *Luck is when preparation meets opportunity.*

Sommelier Henk Schuitemaker notes, "Destry and his team give our guests the most perfect escape from everyday life."



# Celebrating 50 Years in Style: June 28, 2010



Van & Steve with the commemorative Angus Barn 50th anniversary champagne bottle. Van signed more than 500 bottles for guests as they left on the night of the anniversary.



The Angus Barn is immeasurably grateful to the men and women of our armed services: Doug Evans accepts a flag flown over Afghanistan presented to the Barn by United States Marine Corps Captain Brad "Boid" Higgins of VMM-261, the Raging Bulls.



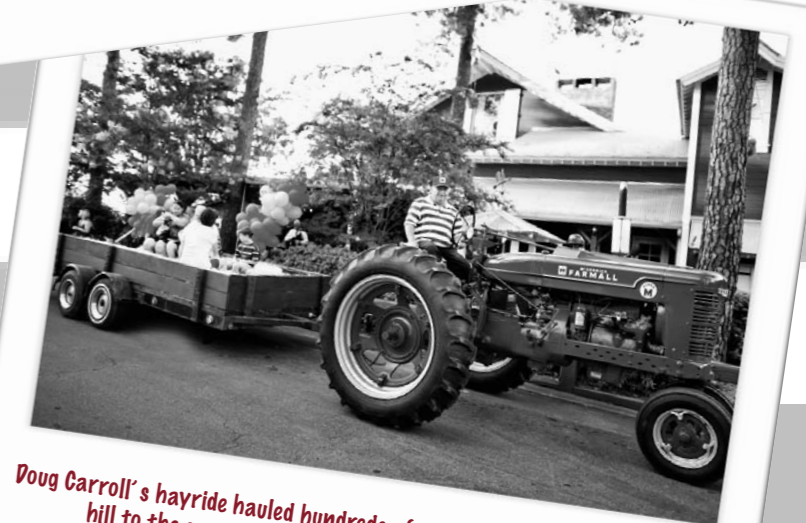
Angus Barn Belles (L to R) Sandra Mitchell, Frances Ellington, Mae Jackson and Laura Walker in the original gingham dresses with aprons and bonnets from 1960. These veterans served thousands of our happiest guests for more than 45 years.



Angus Barn trademark beef grilled and carved to perfection at the Anniversary Celebration.



The Angus Barn Guest Book stationed in the lobby contains names and addresses of hundreds of guests and awaits your entry.



Doug Carroll's hayride hauled hundreds of guests from the Barn down the hill to the spectacular celebration at our lakeside Pavilion.



Guests lounging lakeside at The Pavilion by the fire pit.



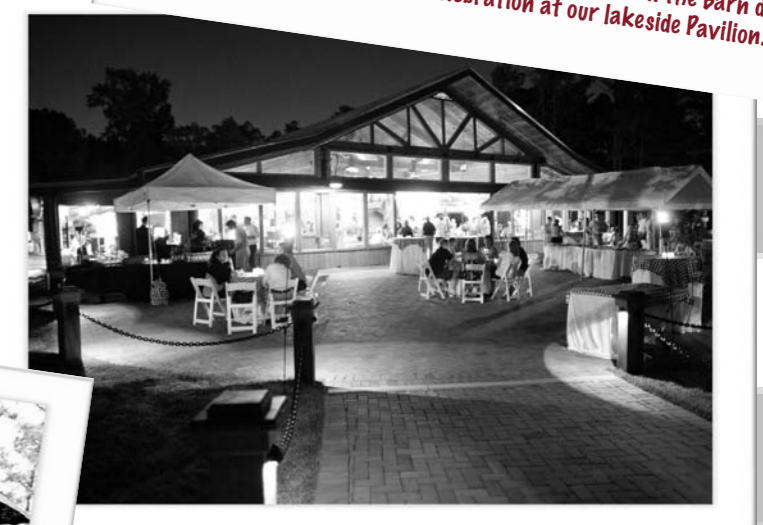
Mid-Life Crisis cranked out the tunes that kept feet shuffling and shagging on the dance floor.



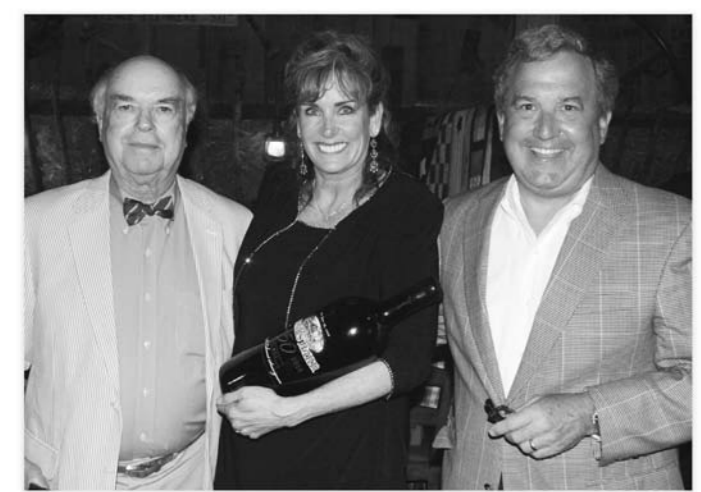
Van accepts a 50-year award from loyal guest, Cotton Inc.



Wild Turkey Master Distiller Eddie Russell and Van commemorate our anniversary and the continued success of the Wild Turkey Lounge.



Guests enjoy the warm summer night on the patio at The Pavilion



John Griffith and Jerry Douglas from Biltmore Winery present Van with a commemorative magnum of Angus Barn cabernet to mark an unforgettable moment in our history.



The famous Raleigh Trolley transported guests around the property on the evening of our 50th anniversary.



Hundreds of appetizers are plated for guests behind the scenes at The Pavilion.



Bloombury Boys Jug Band kept guests tapping their toes as they sipped champagne punch in the Angus Barn lobby.



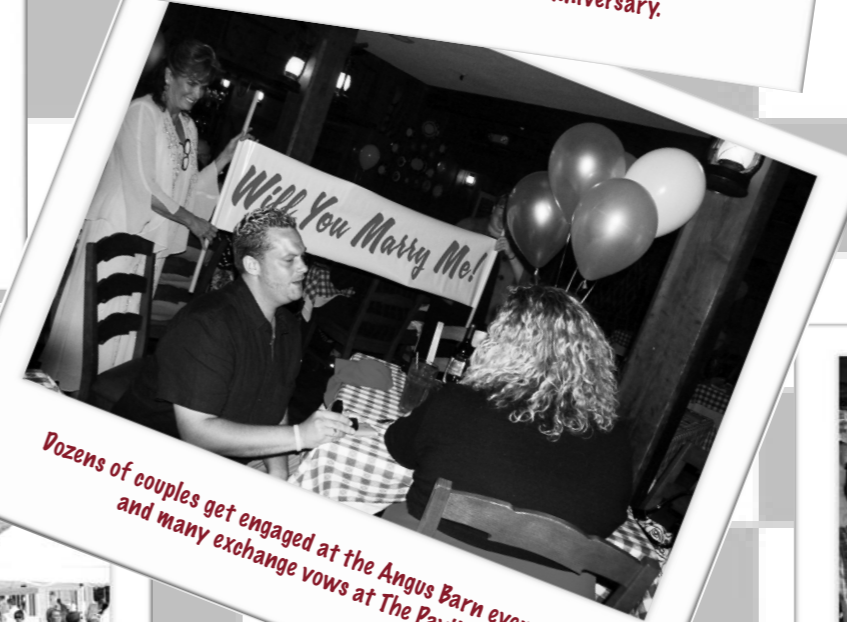
From line dancing to shagging, guests kept feet in motion on The Pavilion dance floor.



A sweet centerpiece. A trifle fit for a king!



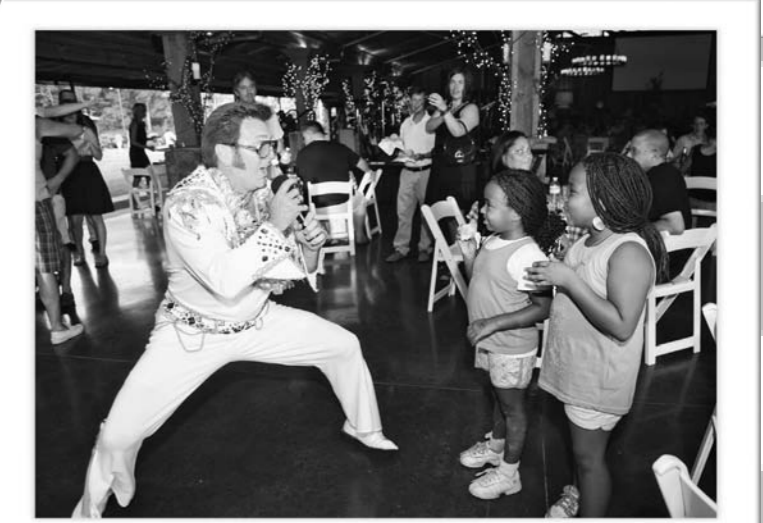
On the eve of the 50th anniversary, Angus Barn co-founder Charles Winston and wife Flo congratulate Van



Dozens of couples get engaged at the Angus Barn every year and many exchange vows at The Pavilion.



Mingling and celebrating on The Pavilion Patio before sunset.



Billy Thomas as Elvis entralls younger generations with the classic "Heartbreak Hotel"

# The Meat Locker

*Smoking In a New Age*

Where would the Angus Barn be without its contingent of tobacco enthusiasts who have made our humidor a top destination for selecting premium cigars? On January 1, 2010, after two previous attempts by the North Carolina legislature, a new law prohibiting smoking in bars and restaurants became effective. While some cheered the law, plenty were shocked. For those who still relish cigars during social discourse, we offer a gift: the Meat Locker at the Angus Barn.

The challenge was how to accommodate the Barn's loyal patrons who smoke and still respect the new law. Using a pre-existing space on the outside of the restaurant overlooking Glenwood Avenue, Van eyed the prospects of converting this remote area once used for meat refrigeration into an open-air smoking lounge and patio in the summer of 2009. She turned to master carpenter Dan Callahan to work his magic. Between Van's imagination and Dan's construction skills, smoking patrons of the Barn would soon find a home where their appreciation for tobacco, great food and spirits flourished.



*The Meat Locker...A smoker's delight.*

According to foreman Dan, reconstructing an old structure requires a boss who appreciates his ingenuity as well as a good work crew. "Van had full confidence that I could take remnants of the old meat locker and convert it into a lounge and patio in the Barn's unique style," said Dan. From floor to ceiling, every inch of the former meat storage area was redesigned to accommodate two open ends for maximum air ventilation. Ceiling fans were added to increase air circulation and outside awnings were added to prevent rain from spoiling guests' smoking pleasure. Heating units were installed in the ceilings. The original, heavy door that separated the former meat locker from the rest of the Barn remains. Finally, North Carolina's only in-house outhouse was constructed just feet from the door of the Meat Locker.



*Thomas making sure the Meat Locker patio & fire pit is ready for business.*

Van decorated with antique pub tables, thickly-cushioned chairs and church pews found in the former chapel of a local church. A large-screen plasma television is perched just above the door with a sound system to keep sports enthusiasts and event-conscious patrons tuned to their favorite programs. Just below the Meat Locker is the scenic patio featuring a floor made of stones that once covered the original streets of downtown Raleigh, crafted by stonemason Manuel Corona. Adirondack chairs and a fire pit invite guests to take in the view overlooking bustling Highway 70 while sipping cognac and cocktails and smoking their prized cigars and cigarettes.

## The Humidor



*No explanation needed; we have hundreds!*

# NATION'S Restaurant News



## All-American Icons

### Restaurants That Stole Our Hearts And Stood The Test of Time



## The Angus Barn

Raleigh, N.C.

January 25, 2010

It would be difficult to imagine a concept more destined for a brief and undistinguished lifespan than the Angus Barn when it opened its doors in 1960. Its founders, Thad Eure Jr. and Charles M. Winston, collectively knew little about restaurant business, a point that was underscored when they failed to install such basic but critical components as water stations or a dishwashing machine when the first wave of customers ambled in.

But the pair sensed that the potential customer base surrounding the Raleigh, N.C., triangle would find appeal in a restaurant that offered the feel good fare of steak and potatoes served in a rustic atmosphere.

Despite its inauspicious beginnings, almost 50 years later, the Angus Barn has not only evolved into a dining landmark for residents and visitors alike in Raleigh, but also has become synonymous with hospitality and service excellence.

Commenting on the restaurant's enduring popularity, Van Eure the daughter of Thad and Alice Eure, said: "It's a whole package. We're known for the way we make people feel from the minute they drive onto the property. If they're hungry, they can eat anywhere. But they come here for the experience, whether it's a birthday, anniversary or a marriage proposal."

Throughout nearly six decades, the Angus Barn has remained faithful to its beef-centric roots, selling more than 700 steaks on a nightly basis. Even the signage at its entrance notifies that it's a "Beefeater Haven." Over the years, a number of seafood items gradually have worked their way onto the menu.

"The reasons for Angus Barn's long-term success can be boiled down to three things: commitment, family and service," said Paul M. Stone, president and chief executive of the North Carolina and Lodging Association. "All the team members at the Angus Barn treat each customer like a king or queen, and that never goes out of style."

The mantra of service and hospitality was instilled early on by founder Thad Eure Jr., who, at 28 years old and just out of the Air Force, teamed with Winston, an air conditioner salesman.

Despite what can be described as more early error than trial, the restaurant gradually began attracting a regular clientele. In fact, by February 1964, Eure Jr. and Winston were scheduled to travel to Greensboro to purchase land to erect a second unit when tragedy struck; the Angus Barn burned to the ground.

They soon rebuilt, though, and the new Angus Barn was a far larger incarnation, with 550 seats, offices, a gift shop and an on-premise laundry.

Over time Thad Eure's innate sense of guest services and amenities, such as complimentary cheese and relish trays, helped elevate the profile and reputation of the Angus Barn.

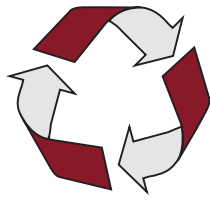
Then tragedy struck again. In 1988, six years after buying out Winston's shares, Thad Eure Jr. was diagnosed with pancreatic cancer, a battle he would lose in just three short months at the age of 56. That left Van Eure and her mother Alice to run the restaurant.

"I wasn't sure I wanted to do this," Van Eure said. "I had worked there since I was 14 but had been overseas teaching school. But one day I was driving and suddenly had a different view. If somebody else would end up owning the restaurant and I didn't at least try, then I would kick myself."

She began by undertaking a grueling station-by-station training program so she would know every position in the restaurant and also by remembering the things she'd seen her father do to make the restaurant successful.

"I began asking for feedback from customers and from employees," she said. "That's what a restaurant needs to do to grow. We have 250 terrific employees who represent me out there. If you talk to and interview enough people, the great employees really do come along and stay with you. We have this golden opportunity to make it an incredible and memorable two hour time in our customers' lives. We've been doing it since 1960, and we'll keep doing it."

# Green and Sustainable



The Angus Barn loves planet Earth and is honor-bound to preserving it for future generations through reuse, recycling and energy conservation. Since 1989, we have proudly led the restaurant industry in reducing the carbon footprint that threatens the beauty and well-being of our planet. We continue to challenge ourselves to be aware of new and improved measures to keep Earth as clean and green as we can. Here are our initiatives:

- The Angus Barn recycles everything! In addition to the basics (cardboard, aluminum, glass and plastic), we recycle wine corks and old table cloths.
- All biodegradable waste is converted to compost.
- Meat scraps go to a CCI (Carnivore Conservation Institute), a non-profit carnivore rescue center in Goldsboro to help feed wolves, lions, tigers and many other rescued carnivores.
- Oil used in fryers is converted to biodiesel fuel for trucks.
- Water usage has been decreased 6,000 gallons a day.
- The property is watered using our own lake water.
- All chemicals used are green.
- Energy consumption has been reduced 8% by installing energy efficient equipment and controls.
- The Pavilion was built from reclaimed materials dating back to the 1600s.
- Supporting local vendors is strongly encouraged to reduce fuel consumption.
- The herbs we use come from our own garden.
- Henk Schuitemaker who is responsible for developing our recycling program, serves on the Wake County Environmental Service Board, created to help all of Wake County reduce its carbon footprint.

The Angus Barn's goal is to give our children and grandchildren a cleaner, greener world and teach them to value the environment. We choose to preserve, sustain and beautify our planet through the aforementioned measures and hope that our guests join us in this mission.



Managing Assistants Scott and Shawn setting the example for environmental stewardship

## Family Friendly at 50

The Angus Barn has been voted one of the top "Family Friendly" businesses in North Carolina for six years by *Carolina Parent* magazine and also received *Triangle Business Journal's* "Best Places to Work" Award. Marcia Felton, who has been with the Angus Barn since 1979 and is Director of Human Resources, is responsible for creating a team-building program that includes flex scheduling, sick pay, jury duty pay, bereavement pay, health and dental insurance and many other benefits. "Our managers feel that they have better employees on the job because we work with them regarding their personal concerns. By working with our staff as much as possible there is less stress for the employee; therefore, they are content, stay longer and perform better on the job," says Marcia.



## Angus Barn Fun Facts



How many guests have we hosted over 50 years?  
13,450,900\*

How many steaks we have served in 50 years?  
11,672,200\*

How many apples have guests taken for good luck as they left the Barn?  
7,114,800\*

How many pounds of cheese have our customers consumed over 50 years?  
2,050,000\*

How many dill pickles have our customers consumed over 50 years?  
3,557,000\*

How many countries of origin for our guests over 50 years?  
78+\*

How many chocolate chess pies have been baked and consumed over 50 years?  
325,900\*

How many complimentary poundcakes have been served for guests' special occasions over 50 years?  
570,000\*

How many anniversaries have been celebrated over 50 years?  
320,000\*

How many marriage proposals have been celebrated over 50 years?  
12,000\*

How many pounds of beef are served per year?  
170,000\*

How many homemade crackers are consumed in one day?  
7,200\*

How many steaks are served per evening?  
550\*

How many customers can be seated at the Angus Barn campus at one time?  
1,350\*

What is the maximum total number of customers served in one day?  
2,620: Thanksgiving 2009

How many customers were served last year?  
220,000\*

How many apples did we give away last year?  
150,000\*

How many birthday and anniversary cakes did we serve last year?  
11,500\*

How much Angus Barn cheese (in crocks) do we serve in an average year?  
80,000 pounds\*

\*approximate

# From Iron Chef America Champion to “Doctor Royal”



Walter stands at the entrance to the Angus Barn Wine Cellar

## Walter Royal

Alabama-born Walter Royal, Executive Chef of the Angus Barn and Pavilion, knew at the formative age of 14 that he wanted to spend his life exemplifying the southern way of spreading irresistible food before guests. His first classrooms were his mother and grandmother's kitchens where he learned that the very essence of southern hospitality is homemade. To enhance his education, he attended Nathalie Dupree's Cooking School in Atlanta and eventually found his way to the Triangle where he landed at The Ferrington House with the legendary Jenny Fitch. "Working with and learning from such a master was one of the highlights of my life," says Walter. He then moved to one of Durham's fine restaurants, Magnolia Grill, and worked there with Ben and Karen Barker for six years. Walter was among the class of chefs who were part of a renaissance of celebrated chefs, all coming from the Triangle. When Alice and Van were

scouting chefs, searching for the perfect person to run the kitchen of the Triangle's largest restaurant, they luckily found Walter. Not only did Walter have the mastery of southern cuisine down to an art, he was also a southern gentleman ... just what the Angus Barn needed!

Professional chefs are rarely completely satisfied because they're perfectionists, according to Walter. Although his mind may be totally focused on pleasing guests, his imagination is always soaring thinking of new ideas. And soar it did when Walter was asked to appear as a guest chef on Food Network's "Iron Chef America." Taking a road far less traveled by celebrated chefs previously on the show, Walter led his team of four to victory by stepping completely out of the box. Chef Royal and his team defeated celebrity Iron Chef Cat Cora 51-43 in an upset not even the most experienced oddsmaker would have predicted.

The originality of using the mystery ingredient, ostrich, in traditional southern dishes impressed the judges so greatly that they awarded Chef Royal and his team the highest score ever given in the history of the hit television show. Competing celebrity Iron Chefs who have appeared on the show include Bobby Flay, Mario Batali, Masaharu Morimoto and Cat Cora.

Whereas Cat Cora prepared a showy European gourmet dish using ostrich, Chef Royal and his team appealed to back-to-basic taste buds, creating ostrich burger with homemade chips; ostrich satay with peanut dipping Sauce, now found on the Angus Barn menu; ostrich pot pie with black pepper honey; ostrich filet with smashed rutabagas, turnips and wilted watercress; and finally, the piece de resistance: chocolate soufflé made with an ostrich egg. (Is your mouth watering yet?) The judges made no secret of their passion for the soufflé. As Judge Joel McHale summarized the soufflé, "You managed to take one of the ugliest birds and put it into one of the best desserts!"

Chef Royal gives credit to the team that tackled the challenges of inventing and executing those audacious ostrich dishes. For his award-winning challenge, he chose Angus Barn sous chefs Julia Strickland and Alan McSwain. As an added bonus, Walter asked the producers if Van and Steve's son, then twelve-year-old Christopher, could appear for a segment. The judges

consented, and Christopher became the youngest assistant on record in the show's long history. Julia, now the owner of her own restaurant, Poppyseed Market & Deli, said, "Being chosen by Chef Royal as part of his 'Iron Chef' team was the chance of a lifetime and I was so proud to be part of his victory!"

Back at the Barn, Walter shares his wisdom in his well-known forum "Walter's Teaching Kitchen," a monthly class during which the public has a chance to learn and to interact with this brilliantly imaginative chef. It is no surprise that celebrity chef Bobby Flay asked Walter to join him in his appearance at the North Carolina State Fair. In Walter's usual philanthropic way, he asked Flay if two culinary groups from local schools could join them. Flay agreed and the culinary students had the chance of a lifetime to learn from the best.

As if he didn't have enough laurels, Chef Royal has also received an honorary doctorate of Culinary Arts from Johnson & Wales University and recognition from the Restaurant Guild International as Five Star Chef of the Year.

Although awards, distinctions and recognition carry weight and great importance, there is no value that can be placed on Walter's contributions to the Angus Barn. Any chef who can run two main kitchens, the gourmet wine cellar kitchen, The Pavilion catering kitchen and a kitchen team of 150, and do it all in a way that would make his grandmother smile, is worth his weight in gold.



The Ostrich Team: Walter, Chris, Alan and Julia

## Chef Royal's Two Right Hands



### Jimmy Alfano

#### Wine Cellar Chef & Kitchen Manager

A former New York restaurateur, Jimmy Alfano never expected to adjust quickly to the slower, more detail-oriented southern style of Angus Barn hospitality and management. After moving to North Carolina from New York, he met Barn co-founder Charles Winston, Sr. who recommended that he apply. Jimmy began his employment with the Barn in February of 1997 as a sauté chef and quickly advanced to Manager Assistant, Manager and his most recent role as Wine Cellar Chef. Although the rigors of mastering each post seemed daunting during his first 13 years, Jimmy proudly reports that the Angus Barn has made him a better person, manager and father. Why? "We don't stop at 'great.' We try to go beyond!" says Jimmy, who attributes his mastery of cooking and entertaining to role models Emeril Lagasse, Julia Child and his late father.

Now known as our Wine Cellar Chef, Jimmy specializes in five- and six-course meals for parties of up to 30 in the dining rooms and two to four guests at the Captain's Table in the Wine Cellar Kitchen. Jimmy's best known for delectable feasts that include Roasted Roma Tomato & Sweet Italian Sausage over Cavatelli Pasta; Soft Shell Crab with Heirloom Tomatoes & Capers; Corn and Lobster Chowder with Saffron; Stuffed Duck with Morel Mushrooms, Porcini & Leeks; and his most celebrated dessert, a breathtaking, double-delicious Chocolate Soufflé. Jimmy welcomes you to the Wine Cellar at the Angus Barn where "white glove" service and award-winning food and wine are his mission.

### Jim Long

#### Executive Sous Chef

Joni Mitchell wrote that you don't know what you've got 'til it's gone. Angus Barn Executive Sous Chef Jim Long learned what life is like without the Barn when he returned to Tennessee in 1998 after working here for four years. Just two years later, Jim needed no further evidence of greener pastures. He returned to the Barn and remains a steadfast member who has filled almost every kitchen post in his combined 14 years of excellent service. Today, he works side by side with Chef Walter Royal, the Barn's legendary Kitchen Manager Betty Shugart and their team.

Few managers can take the proverbial heat in the kitchen quite like Jim. "It's clear that he's in his element when he's running the kitchen. He's as cool as a clam in sand under intense pressure," says Bryan James, one of Jim's managing assistants. Jim's even temperament and uncommon sense of humor have earned him the reputation as one of the most highly respected members of the management team. Jim asserts that there's simply no other restaurant with the family-oriented culture or deeply personal approach to service like the Barn where, he notes, every team member is part of his work family. His personal and professional role models include astronaut Jim Lovell; the late actor Christopher Reeve; renowned English chef Marco Pierre White; and American culinary pioneer Alice Waters.

Jim shares Alice Waters' philosophy that eating locally grown foods from family-owned farms and teaching the public about food and wine enriches our culinary experiences. "When we care enough to treat guests and employees as family, we strengthen our community, North Carolina and our nation," says Jim. "Because the Barn has been such a great contributor to the Triangle, it's still here at age 50 and it will be here to celebrate its 100th anniversary."

# Loyal Service Promoted

## Kevin Tuttle

Assistant General Manager



Why does Kevin Tuttle, who has worked in many capacities for the Angus Barn for more than 12 years, have such drive and devotion for the Barn? Two reasons: He met his wonderful wife, Denise, at the Barn, and he believes that he works at the best company on the planet. His 2003 marriage produced two vivacious, beautiful children, and Kevin's hard work at the Barn elevated him to the role of Assistant General Manager in 2009.

Along with his duties as Assistant General Manager, Kevin oversees the bar department including the Wild Turkey Lounge and the Meat Locker. He also manages menu development; internet technology; printing projects; and assistance with the wine program. Kevin is also a certified sommelier.

Upholding the Barn's high standards requires 100% dedication at all times, according to Kevin, who himself, sets the utmost example. He also credits the excellent team in every corner of the Barn, from the administrative offices to the kitchen. And, nobody has inspired him more than Van because she leads by example.

Observing Kevin's leadership, Van notes, "If he's ever had a bad day, I have never seen it. He just keeps demonstrating excellence in every aspect of the job even under the most difficult circumstances."

When he's not putting guests and co-workers first, Kevin devotes his time and energies to his children. Kevin proclaims, "Nothing is more fun than playing with my children. They are my joy!" His motto: Whether it's business or pleasure, be the best you can possibly be, according to General Manager Jim McGovern. What a perfect example he is!

## Susan Thanhauser

Senior Dining Room Manager



Whoever said that Rome was not built in a day had never met the woman who could have easily built that ancient city in record time with an hour to spare. A task master with staggering energy, analytical skills and unlimited imagination, Senior Dining Room Manager Susan Thanhauser is responsible for the accommodations of 500 to 1,000 guests each night.

Raised in Poughkeepsie, New York, Susan spent years in restaurant management before joining the Barn in 2002. She began her Barn tenure working in the kitchen to learn every detail of kitchen operations. Now as Senior Dining Room Manager, server Sky Harris attests, "Susan can run every dining room blindfolded with one hand tied behind her back!" Known and beloved for quick solutions to even the most daunting of challenges, Susan's aim is trouble-free, excellent service. Recalling the best lesson she has learned in her new role, she explains that the most important priority for every team member is to put ourselves in the guest's shoes.

When she's not caring for guests, staff and family, you might find "Shu-Shu" (the nickname given to her by her nieces and nephews) planted in a seat at a local movie theatre. With a photographic and encyclopedic memory, she often leaves a movie with surprising recall of the best lines and entire scenes. Movie trivia is but one of Susan's many gifts. She has the ability to craft dazzling, often intricate jewelry using semi-precious stones, sterling silver and antique glass.

Expect great things from the multi-talented Shu-Shu!

## Wyndy Hoover

Banquet & Pavilion Manager



Keeping incomprehensibly cool through the intensity of top-notch service for large crowds is what Wyndy Hoover does with ease and grace. She confesses that the early days of her 26-year tenure were quite the opposite. Perhaps no other memory is more meaningful than the time she was about to serve a table and dropped the guests' food. Horrified, she ran to the kitchen where, to her surprise, Van changed her perspective on the incident and taught her how to turn mishaps into opportunities. The lesson is one that she teaches her team today.

Talk about versatility! Since Wyndy began her extraordinary career, she has held a broad range of positions from hostess to server; trainer to dining room manager; and now Pavilion and Banquet Manager. When Steve and Van opened The Pavilion they could not have entrusted the care of their guests at their new enterprise to anyone better primed or more prepared than Wyndy.

Ask Wyndy about her early role models and she smiles as she credits those Angus Barn belles from the early days, former servers Mae Jackson, Betty Shugart, Laura Walker, Irene Richardson, Frances Ellington and Sandra Mitchell. Wyndy insists that she would not be where she is without these ladies. She also recalls the gift of having worked with Thad, Jr. whose compassion still touches her. One day after returning from being out sick, she encountered Thad who expressed great concern for her wellness. It was not until later that day she learned he had been diagnosed with pancreatic cancer. "As usual, he was thinking of someone else instead of himself."

Wyndy believes in bringing out the best in her employees and strengthening her team with praise. She affectionately refers to her team as her professional family. "Facing challenges together is the best way to accomplish success and when we exceed guests' expectations nothing fills me with more joy." Wyndy Hoover at your service!

## Nancy Hoyme

Dining Room Manager



Nancy Hoyme joined the Barn team in 1986 with eyes in the back of her head and the ability to use her head and senses like a human periscope. From her early days as a server, Nancy's ability to see what guests and co-workers need long before they ask won their confidence and trust. Today Nancy explains that she has long believed that doing whatever it takes to make guests happy is the main purpose of any outstanding Angus Barn team member. That purpose has served her perfectly as she has grown into more responsible roles as trainer, head trainer and Manager Assistant. In 2009, in her twenty-third year at the Barn, she received a celebrated promotion to Dining Room Manager.

Nancy's responsibilities include guiding her team to achieve what she calls the "pampering effect" for guests. Throughout the evening, using her keen intuition and proactive approach, Nancy tackles every job in the dining room from assisting servers, delivering food to tables and bussing those tables, if necessary. She characterizes her role as that of the hostess of a huge dinner party who insists on perfection in every detail.

No job is without challenges that test and strengthen us. Nancy recalls that any test she has faced has simply been an opportunity to turn a frown into a smile, even if it takes the entire evening. She says that warming a cold heart is a challenge she has always welcomed.

Nancy is the proud mother of two magnificent adult children, Phillip and Rachel.

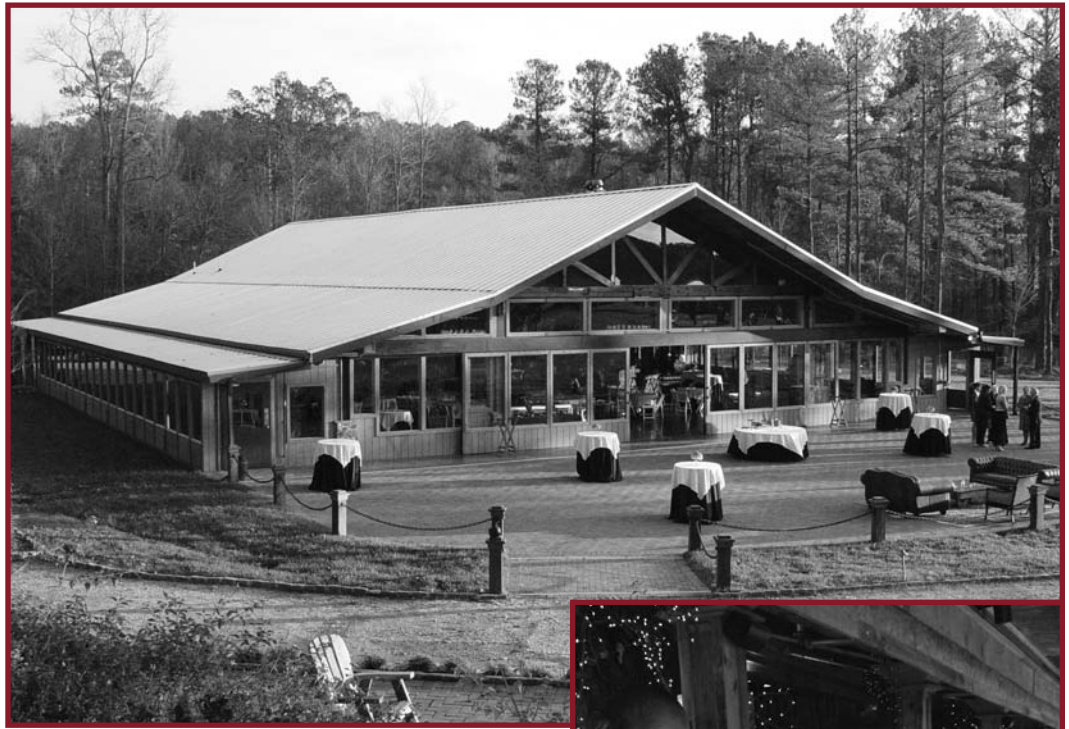


# The Pavilion

*As unique as it is historic and as relaxing as it is breathtaking, we present The Pavilion at the Angus Barn!*

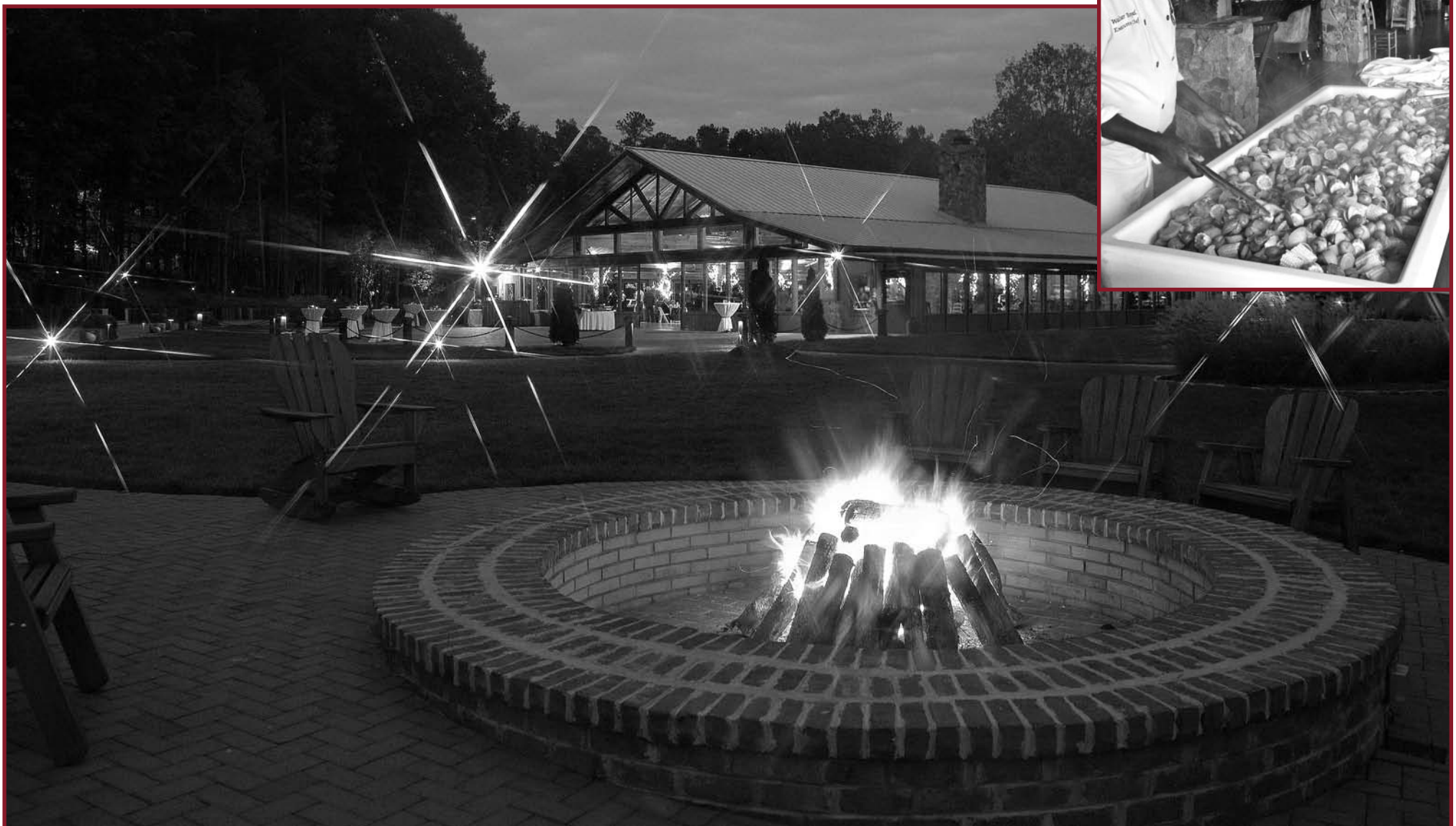
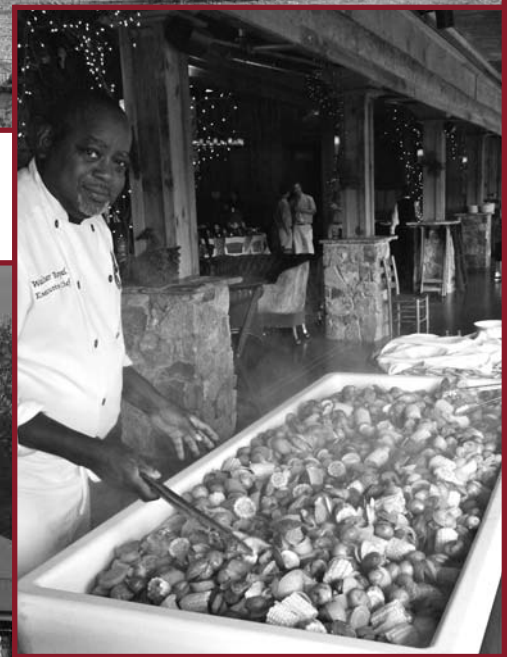
Thad Eure, Jr. and Charles Winston's initial tract of 50 acres of unspoiled woodlands, bluffs and pasture in 1959 for their rural steakhouse became an unmapped trove of treasures only recently discovered by Van and her husband, Steve Thanhauser. As a child, Van wiled away countless hours by the lake with her brother and sister while their parents tended the restaurant. In the 1970s, as Darryl's restaurants sprang up across North Carolina, four storage sheds were constructed near the lake to house artifacts and antiques collected by Thad for his new restaurants. Treasures such as double-decker busses and old wagon wheels jammed every square inch of storage space. Darryl's restaurants were famous for eclectic decor and as the chain of restaurants grew, so did the volume of stored antique treasures. Materials used to build the sheds seemed insignificant as well as other discarded materials that lay buried on this rural property. Time and the expansion of the Angus Barn soon revealed history that predated the restaurant by hundreds of years.

In the late 1990s, as Van and Steve watched salmon-colored sunsets by the lake, discussing the perfection of the topography, the idea of an open-air dining/event facility that embraced such natural splendor took root. They felt that the Triangle area offered many fine dining options but none with such a spectacular setting amid majestic pine, beech and oak trees. Bordered by William B. Umstead State Park and Highway 70, this private parcel of land that lay undeveloped for hundreds of years would become the next chapter in Angus Barn history.



*Above: Party time on the patio*

*Right: Walter prepares his Low Country Seafood Boil*



*As the sun sets, the fire pits are lit.*

## Spared by Sherman's Army

As interest grew, plans to remove the contents of the storage sheds and to tear them down unfolded quickly. Well-known advocates of recycling, Van and Steve called in a historic engineer who specialized in identifying and salvaging reclaimed materials to implement in new buildings. As the engineer examined the sheds' trusses covered in soot and black oil, he knew within a minute that these were no ordinary trusses! These were King rod trusses named after the three vertical iron rods that ran through each one. They were made from 400-year-old heart pine and estimated to be built between 1856 and 1861. They were used as ammunition storage sheds for confederate soldiers during the Civil War somewhere between Charleston, South Carolina and Savannah, Georgia. What made the trusses even more noteworthy is that they were not burned and destroyed by Sherman's Army in 1864 as it marched to Atlanta, obliterating everything in its path. The trusses played a major role in preserving Thad's vast collections of antiquities and thankfully, they survived to help create a new venue at the Angus Barn history: The Pavilion.

## 17th Century Europe Meets 21st Century Pavilion

In 2004, Van and her siblings dedicated 115 acres of property to William B. Umstead State Park for preservation. As design plans for The Pavilion materialized in 2005, Van recollected that somewhere on the property her grandfather, the late North Carolina Secretary of State Thad Eure, Sr., had salvaged cobblestones originally used on Fayetteville Street in downtown

Raleigh in the 1700s. When plans moved forward to pave Fayetteville Street as well as other downtown streets in the early 1960s, Eure offered the back 100 acres of Angus Barn property for disposal of the cobblestones. Over the years, however, the mound of stones was left unattended and almost forgotten. In 2005, hours of hunting paid off when Steve stuck his shovel in a hill of dirt covered with weeds and pine seedlings. Beneath the mound lay the buried treasure that would bridge the past with the future as Van and Steve built The Pavilion.

Perhaps the most unexpected clue to the origins of the cobblestones came in 2009 while Van and Steve engaged Angus Barn co-founder Charles Winston in conversation at a Pavilion event. To their surprise, Winston revealed that the cobblestones once lay in the ballast of English ships bound for the colonies in the 1600s. Once more, relics of the distant past shaped the future of the Angus Barn, thanks to the late Secretary Eure!

Take the antique riddling racks, for example. This antique played a critical role in the aging of champagne in France hundreds of years ago. Before corking, bottles were stored upside down to allow sediment to settle in the neck. The racks were used on ships to transport wine and champagne to the United States along with workers known as riddlers. Riddlers would turn each bottle one quarter of a turn each day in order to allow further fermentation inside each bottle. Today, the riddling racks adorn the walls of The Pavilion, reminding us of their traditional use and changing purposes.

# Past Meets Future



*Comfy leather sofas and a roaring fire: Who could ask for more?*

## Keeping “Big Ass” Cool

As you look up at the ceiling of The Pavilion, you might giggle or grimace reading the brand name of that gargantuan fan in the center. While traveling a few years ago, Van, Steve and their children looked up in an airport hangar,



*Huge crowds with individualized service*

cackling at the imprint on one half of a 21-foot blade span that read “Big Ass Fan.” This was a must-have for The Pavilion. Imagine the bewildered looks on the faces of Angus Barn guests prior to its installation as Van and Steve’s son, Christopher, constantly asked, “So when is that Big Ass Fan coming?” As you might imagine, such dimension creates velocity: At full speed, the Big Ass Fan produces air circulation that would rival the velocity created by a small helicopter!

Raleigh area residents may remember the downtown Sir Walter Raleigh Hotel built in 1923. At one time, it is estimated that 80% of North Carolina’s legislators lived in this building that is now a Raleigh historic landmark. When you’re walking up or down the marble steps of the amphitheater near the lake at The Pavilion, you’re treading steps from North Carolina’s glorious past that once belonged to the Sir Walter Hotel. And don’t forget that bathtub! Identities of hotel guests who once bathed in the tub at the Sir Walter may never be known, but its new home by the amphitheater ensures that it will never again be as private as its past.

The Pavilion seats 350 with additional space for 150 on the enclosable patio which can be quickly tented. Perhaps no other Raleigh area dining and event facility has a structure more adaptable to changing weather. It takes a mere 12 minutes to slide the removable walls of glass and cedar away and create a beautiful, open-air setting. If cold weather calls for a toasty environment, warm yourself inside by the skyscraping fireplace so tall that a person measuring 6’2” could stand in it. Reminiscent of the towering fireplaces at The Grove Park Inn in Asheville, Van and Steve originally planned a larger fireplace but decided to reduce the scale to allow the historic Grove Park Inn its claim to have the largest wood-burning fireplaces of any in North Carolina. In addition to the eye-grabbing fireplace, heating units are recessed in the roof of The Pavilion and can quickly transform the room into a comforting cocoon to combat fall and winter temperatures. No matter what the season, this

year-round facility combines the rustic elegance of a big national park lodge with the historic charm of the Angus Barn.

## Making Your Own History at The Pavilion

In addition to private business conferences, fund raising events, celebratory dinners and company picnics, The Pavilion is perfectly suited for weddings and receptions. Nuptials are exchanged lakeside with seating for 300 in the flat, bricked concourse beside The Pavilion. Inside The Pavilion, a bride’s room featuring full-length mirrors from bygone Darryl’s restaurants, dazzling chandeliers and Shelley Eure Belk’s decorative touch surrounds every wife-to-be in a fairytale-like setting. Across the hall is the groom’s room with rustic trappings in leather, wood and brass, all lovingly decorated by Shelley. Van says, “Our mother was the most gifted decorator. After she passed, it was as though her talent somehow drifted down from above and became part of Shelley.”

For recreation-minded guests, underneath your feet are 20+ acres to explore that include Christopher’s Trail, a one-mile hiking course around the lake created by Van and her son, Chris. The trail is used annually for the Walk For Hope to raise awareness and funds for mental illness research and treatment. Got a hankering for competitive outdoor bowling? Try the bocce (“BOT-chee”) ball court beside The Pavilion. The game that originated in the time of the Roman Empire requires 2, 4 or 8 players. If you’re anxious to learn a new sport, we’re anxious to teach you this ancient game!

For all the historic accoutrements and 50 years of Angus Barn folklore that surround you, once you’re at The Pavilion, your nose and your taste buds sense “Iron Chef America” champion Chef Walter

Royal’s culinary magic. Is there anything more irresistible than the breeze by the lake wafting the scent of aged tenderloin as it slowly grills or the deep ruby color of the perfectly matched California claret in hand as you welcome guests to your special event? Every dish at your event is expertly prepped in the Angus Barn kitchen by our award-winning culinary team. Dishes are finished and plated at action stations in The Pavilion kitchen and its outdoor grilling stations. In every sense, The Pavilion is an extension of the Angus Barn.

Steve, your chief host for all things Pavilion, comments, “Whatever the event, whether your occasion calls for tuxedos or tee-shirts, formality or fun, indoor or outdoor, The Pavilion combines versatility with that incomparable hospitality that Thad Eure, Jr., started 50 years ago.”

*If your event needs to be uniquely memorable, you’ll find The Pavilion to be the perfect place. After all, where else can you dine by candlelight and moonlight at the same time?*



*Hours of prep work and planning ensure great memories.*



*Taking vows in nature’s sanctuary*

# Angus Barn Campus Tour



Alice and Van with the flock of more than 600 turkeys that Alice banished from the Eure household after Thad's collection outgrew the Eure's living space.



Angus Barn Management Team: (Front, L to R) Kevin Tuttle, Janet Lawrence, Betty Shugart, Marcia Felton, Greg Aardal, Nancy Hoyme, Destry Swaim, Jill Highsmith, Jim Long, Jimmy Alfano and Bob Lyford. (Back L to R) Jim McGovern, Henk Schuitemaker, Van Eure, Mike Zavatson, Mark Keith, Walter Royal, Wyndy Hoover and Susan Thanhauser.

The Gun Room — the west wall of our waiting room houses one of the largest collections of single action colts on the East Coast (single action means that unlike the modern revolver these guns had to be cocked before firing). These guns and memorabilia include some that were used by real cowboys and those that portrayed them — John Wayne, Clint Eastwood and Tex Ritter—and one that belonged to a pioneer of music, Hank Williams, Sr. There are several Navy Colts and the "gun that won the west."



Keeping us in line are our bean counters (L to R): Donna, Shawn, Arletta, Bob and Beverly



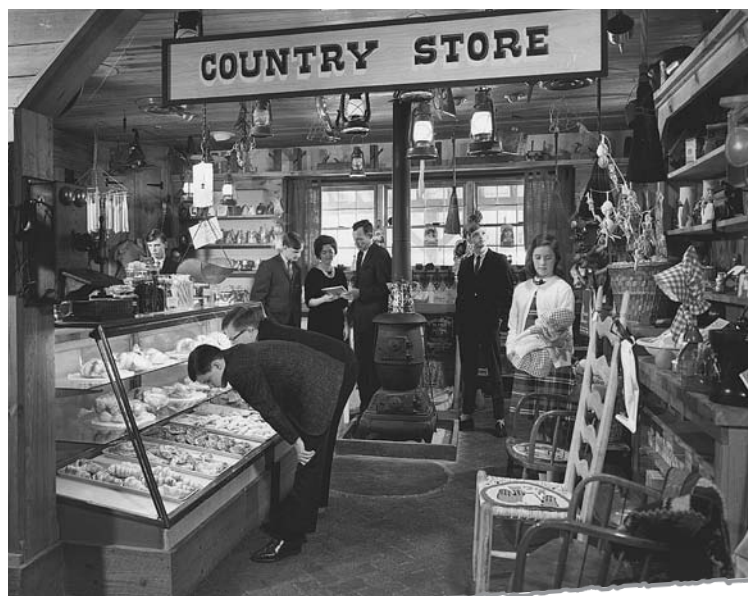
The daytime kitchen crew (L to R, Back to Front): Betsy, Maria, John, Sallie, Alonnie, Paula and Juana displaying their hard work, making the Angus Barn's famous home made crackers



Kitchen collaborators Brian and Jim



Mae, Bennie and Donna



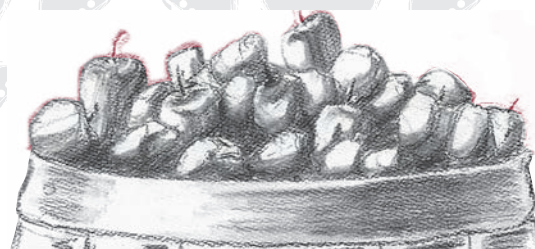
The Country Store — Our version of the Old General Store. Here you can find many of the things that make the Angus Barn unique. Jars of our famous BBQ sauce, our homemade crackers, the incredible poppyseed dressing, even the peppermills that we use at the tables. This is also where most people purchase gift certificates for their friends and associates. We sell around 10,000 gift certificates a year.



General Manager Jim McGovern and Assistant General Manager Kevin Tuttle at The Pavilions proudly presenting awards.



It all starts with the cleanest wares. Our crew Dru, Alonzo, Brandon, James, Sallie, Jack, Santanna, Herman and Earl



Keeping the Barn in working order, maintenance team Dan, Brett, Mark and Bobby take care of the old and tackling the new projects. What can't they do?



The office experts whose daytime preparations make memorable nights possible: (Front, L to R) Vicky and Sandra; (Middle, L to R) Paige, Cindy, Pauline, Marcia and Karen; (Back Row, L to R) Kecia, Ashley, Kelly and Susan



Walter Royal preparing a feast at The Pavilion



Perfect linens on every table courtesy of sisters Deneen, Andrea and (not pictured) their proud mother, Lorena

Proud son Jesus and father Manuel groom the grounds of the Barn to perfection season after season



Tending the Wild Turkey Lounge: (Top to Bottom, L to R) Michelle, Laura, Santana, Clay, Kimberly and Raine



Trust the valets to park and retrieve your car quickly and securely: Kenny, Will, Harold and Bobby



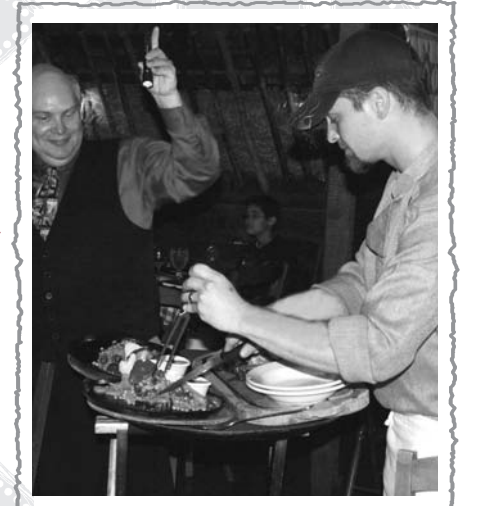
Service with a smile in the Wild Turkey Lounge: bartender Geoff!



Kitchen magic begins with (L to R) Bryan, Adam, Rodrick and Robert

David spends days cutting western aged beef to bring out superb flavor for our evening guests

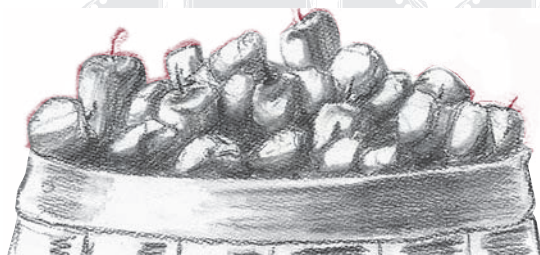
Chateaubriand, carved tableside by Steven and Bryan



The smiles that welcome you as you enter the Barn: host team members Sarah, Bri, Marian, Doug and Christina at the Kicking Machine



After hours, Van teaches son Chris to wash glasses



# Decades Dedicated to Service



Service excellence for twenty years or more:



**Seated (L to R):** Van Eure, Bobby Tucker, Willie Mae Green, Lorena Carpenter, Jill Highsmith, Greg Aardal and Arletta Armstrong

**Middle:** Wyndy Hoover, Vicky St. Clair, Alonnie Watkins, Nancy Hoyme, Orwin Dunston, Marian Davis, Earl Barnes, Larry Armstrong, Bobby Barrett and Susan Fleming

**Top:** Mohamed Elsedoudi, Betty Shugart, Sandra Mitchell, Yvonne Rahman, Janet Lawrence, Lorenzo Huggins, Marcia Felton, Chris Marks, Bob Lyford, Jane Scalese, Slack Sanders, Henk Schuitemaker, Thomas Slesar and Blonnie Guy

**Left:** Dining Room Manager Janet Lawrence (middle) is honored for 30 years of truly distinguished service by Jim and Van – Janet exemplifies "The Angus Barn Way."

**Right:** Service with a smile from 30-year veteran Yvonne



Our beloved Kitchen Manager, Betty Shugart, was born and raised in Black Mountain, NC. It was the Angus Barn's lucky day when Betty came to work in 1965 as a server. Betty fell in love with the "Barn," and even more so, the Barn fell in love with her! She soon became Captain of the waitstaff because of the great support she provided for her team. In 1984, Betty was promoted to Dining Room Manager. Three years later the Angus Barn needed not only a chef but an awesome Kitchen Manager who had the insight and vision for the restaurant's kitchen. Thad Eure, Jr. knew that Betty was that person! Betty's culinary talents and impeccably clean nature were extraordinary and she was promoted to Kitchen Manager, a position she has held ever since.

She is responsible for the supervision of the kitchen and its hardworking staff, where she was given the name "Betty Sugar." Her duties are extensive and include not only supervising the kitchen staff, but special decorations for private parties and the overall daily operations of the kitchen. Betty has made countless contributions to the menu development at the Angus Barn, her keen sense of taste and her dedication to perfection are evident in her incredible food presentations and recipes.

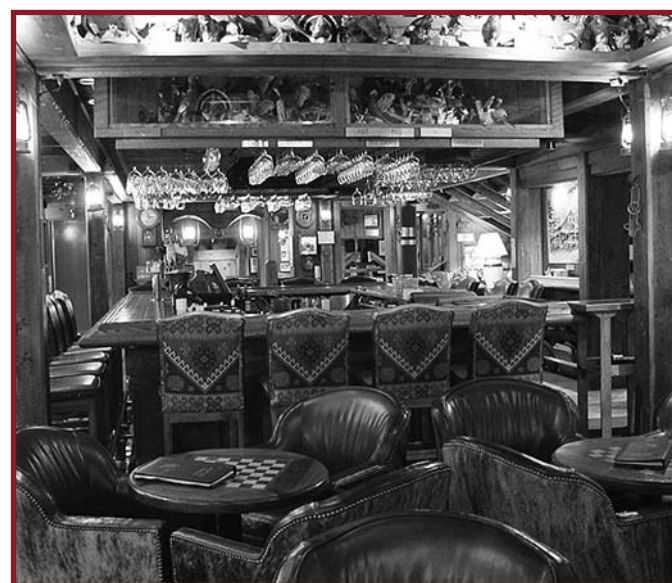
## Entrepreneur MAGAZINE

### Best Business Bars In America - July 2010

OK, so we're sending you to a big, red barn--really, a big, red barn--perched on a commercial strip above Highway 70 and telling you that this is the best place to strike a deal in the entire Research Triangle. And we are saying this without irony, because The Wild Turkey Bar & Lounge has been a cross-sectional hotbed of local politicians, big pharma executives and tech tycoons since it opened in 1984. And, yes, it's in the Angus Barn restaurant, a rambling, kid-friendly steakhouse. But suspend disbelief and go directly upstairs to the Wild Turkey lounge. There you will find a seriously kooky haven of masculinity, a clubby room with heart of pinewood, leather armchairs and ledges decorated with hundreds--hundreds--of garish ceramic Wild Turkey bourbon decanters.

And why should you stay? Because everyone else is already here: On any given night you're likely to encounter Marc Basnight, president of the North Carolina Senate, Raleigh Mayor Charles Meeker, SAS and GlaxoSmithKline bigwigs. The atmosphere may be pure good ol' boy, but the crowd is highly evolved. And it flocks here because the lounge was literally the first bar in town: When North Carolina repealed its "brown bagging" law, the Wild Turkey lounge opened immediately, a beacon for folks in a Baptist-run town who'd never had a proper bar. It helped that owner Thad Eure's father served a 52-year term as North Carolina secretary of the state. So folks here decided to do business at this bar a long time ago, and they haven't changed their minds since. And those other folks who drive their Priuses and don't care to smoke cigars have clearly found a home here, too. --Kelly Alexander

The rest of the list: One Flew South - Atlanta, Los Angeles- The Chateau Marmont, Dallas - Al Biernat's, Boston - Miracle of Science Bar + Grill, New York - Gilt, Silicon Valley - Madera Lounge, San Francisco - Seasons Bar and Lounge, Washington, D.C. - Proof, Seattle - Purple CafyDFD and Wine Bar Minneapolis - The Living Room, Las Vegas - Sage, Chicago - Motel Bar, Denver - Churchill Bar and Philadelphia - Tria



# Award-Winning Excellence



## WINE SPECTATOR'S GRAND AWARD

Top award for one of the most outstanding wine lists in the world. *Wine Spectator* is one of the most highly revered publications concerning wine reviews. Our wine list must be judged every year in order to uphold this award.

## WINE SPECTATOR'S BEST STEAKHOUSES AWARD

Ranked as one of the best steakhouses in America. Judged on menu, wines, price and ambience.



## DiRöNA (Distinguished Restaurants of North America)

Awarded by a team of inspectors that visits each restaurant unannounced. Each business must pass a rigorous 75-point criterion, achieving the highest possible standards in all aspects of distinguished dining.

## Southern Living

"A magnum of esteemed Veuve Clicquot champagne perches next to the helium tank that fills kiddies' balloons. Before or after dinner, you can buy a jar of country relish—or a fine stogie from the humidor. Upstairs, you'll find checked tablecloths and farm tools, while below waits a tapestried, castle-like dining room and an award-winning wine cellar. Many of you are nodding, recognizing this famous, one-of-a-kind scene at Raleigh's Angus Barn."



## FINE DINING HALL OF FAME - 1998

Awarded by *Nation's Restaurant News* magazine. Selected for top quality in all aspects.



## HUMANITARIAN OF THE YEAR RESTAURANT NEIGHBOR AWARD – 2003

Awarded by the National Restaurant Association, which honors restaurants and restaurateurs for their community service and involvement.



THE UNIVERSITY of NORTH CAROLINA at CHAPEL HILL SCHOOL OF MEDICINE

## DISTINGUISHED SERVICE AWARD

In recognition for her contributions to the understanding of mental illness, the University of North Carolina School of Medicine honored Alice Eure with their Distinguished Service Award.



## GOLD PLATE AWARD – 2004

Recognizes a professional who has demonstrated foodservice industry leadership and achievement and has made lasting contributions to the advancement of the industry. Awarded by the International Foodservice Manufacturer's Association (IFMA)

## IFMA SILVER PLATE RECIPIENT – FULL SERVICE CATEGORY – 1982



## IVY AWARD

Given by *Restaurant Hospitality* magazine. Each year 10 restaurants are selected by being voted on by all recipients of the magazine. In other words, you are selected by your peers.



## AMBASSADOR OF HOSPITALITY AWARD – 1989

Presented to Thad Eure, Jr. posthumously by the National Restaurant Association Educational Foundation. The most important educational distinction awarded for professional accomplishments and contributions to education. Recipient demonstrates a lifetime of positive and dramatic impact upon the industry. The award is now called "The Thad and Alice Eure Ambassador of Hospitality Award."

## COLLEGE OF DIPLOMATE AWARD – 2003

One of the highest honors bestowed by the National Restaurant Association's Educational Foundation for being committed to excellence in education for the industry.



## "RESTAURATEUR-OF-THE-YEAR" AWARD 1970, 1978 & 1998

Presented by the NCRA. The recipient is one that has made contributions to the foodservice industry. The recipient's operation must be successful (in the eyes of peers, employees and their community). Won by Thad, Alice and Van

## JUNE AND GRIFF GLOVER AWARD FOR DISTINGUISHED SERVICE – 1989 & 1997

Also awarded by the NCRA. Presented for those contributing most to the restaurant industry, by means of dedication and time.



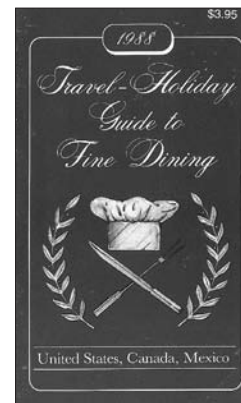
## 2005 Environmental Stewardship Award

Presented to the Angus Barn for inspiring employees and the community to conserve water, energy and to minimize waste generation. The Angus Barn reduced water consumption by 4,000 gallons per day by installing conservation measures and through water conserving management decisions.



"The Angus Barn has got the key ingredient for any business that's hoping to last."

— Dan Rather  
CBS' 48 Hours  
9/21/00



## GRECA

Greater Raleigh Entrepreneurial Company Award

A business award for leadership and the impact the business has made on the community. Presented by the Greater Raleigh Chamber of Commerce.



## "JOHN ROSS AWARD" – 1998

Presented by the Greater Raleigh Convention and Visitors Bureau



## THAD EURE, JR. HOSPITALITY AWARD – 2001

Presented by the North Carolina Restaurant Association



## RALEIGH HALL OF FAME - 2008

Owners of the nationally acclaimed Angus Barn Restaurant, the Eures established the Foundation of Hope, an organization dedicated to funding breakthroughs in the treatment of mental illness.



## 2009 Hospitality Foundation "Excellence in Education" Award

Because of Van's continuous commitment to education in the hospitality industry, this award is truly deserved. Through scholarships, internships, speaking engagements and hands-on learning experiences, she promotes the important need for educating students.



(919) 787-3535

www.angusbarn.com

# The Foundation of Hope

Research • Treatment • Hope

C.S. Lewis said that there are better things ahead than any we leave behind. Yet, thousands have lovingly adopted the noble, living legacy that Thad and Alice Eure left behind at the end of their relatively young lives. Established in 1984, the Foundation of Hope for Research and Treatment of Mental Illness is a non-profit organization aimed at discovering the causes and potential cures for mental illness in order to develop effective means of treatment.



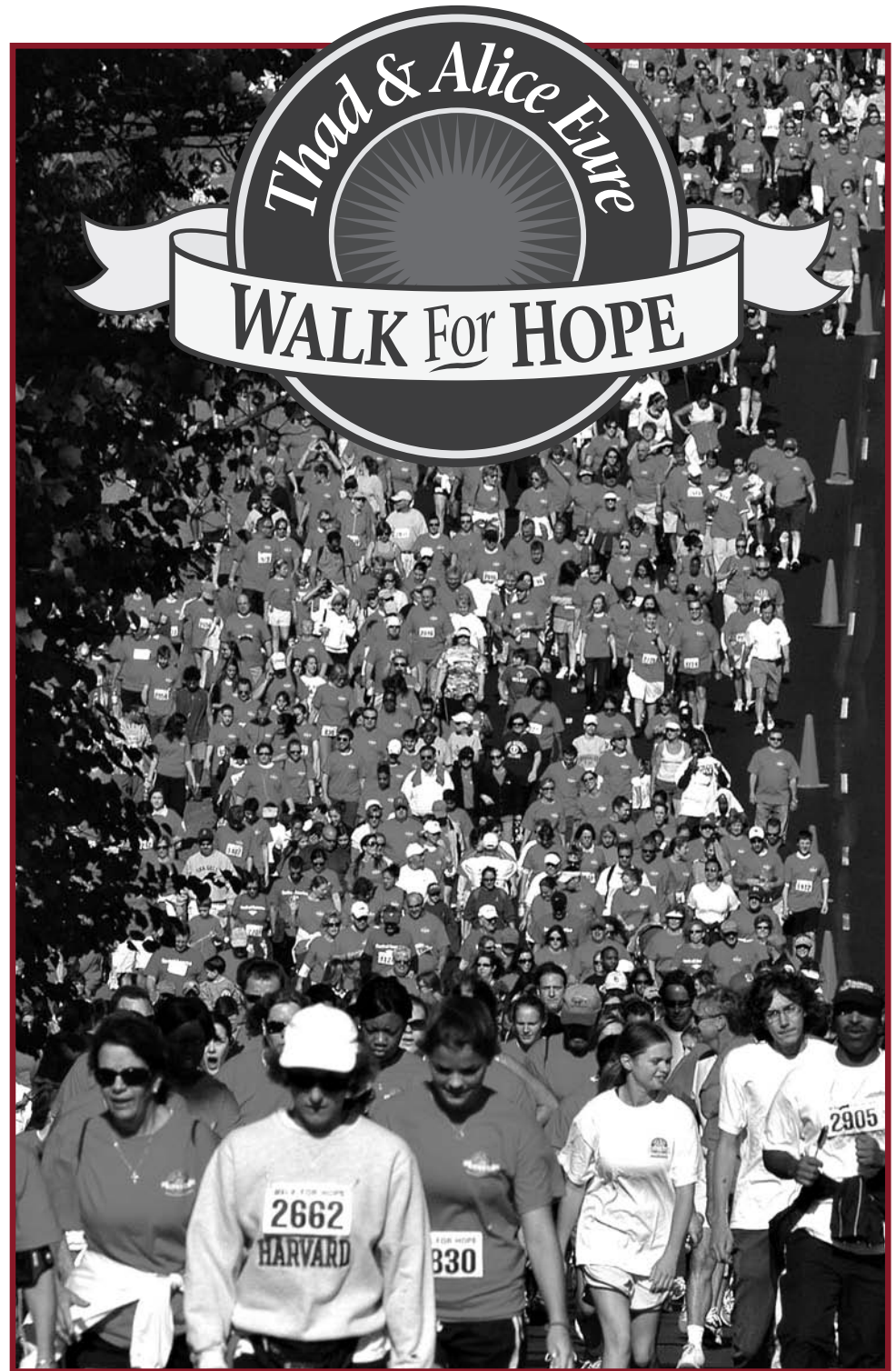
Alice & Thad, Jr.

After Thad's untimely passing in 1989, employees of restaurants established by Thad and Alice Eure, including the Angus Barn, Fat Daddy's and 42nd Street Oyster Bar, united to start the annual Walk for Hope. The goal of the event, spearheaded by Wyndy Hoover, Jill Highsmith and Henk Schuitemaker, was to raise awareness of the Foundation's mission and to help fund grants and projects that would lead to cutting edge treatments. Approximately 200 participants raised \$30,000 at the premier walk stretching

12 miles between Thad and Alice's first restaurant, the Angus Barn, and their last, 42nd Street Oyster Bar.

Today, the annual Walk, held the second Sunday of each October, generates some 3,000 participants and raises \$500,000. "That first year was a gift from Angus Barn employees in memory of my father. We never dreamed that the event would grow into the huge success it is today," commented Shelley Eure Belk, the youngest daughter of Thad and Alice and a current member of the Foundation of Hope board of directors. "Every year since 1989, we've seen greater and greater participation. Van, Thad and I can never sufficiently thank everyone for keeping our parents' legacy alive and growing it so strongly."

In October of 1997, shortly after Alice's death and just nine days before the 9th annual Walk, employees of the Angus Barn decided to rename the event in loving memory and in honor of both Thad and Alice. The event is now known as the Thad and Alice Eure Walk for Hope. Executive Director Bebee Lee has guided these efforts for the last six years.



One of Glenwood Avenue's eastbound lanes blocked off for walkers. The Walk for Hope is the second Sunday of October every year. Come join us!

Perhaps David Rubinow, M.D., Chair of Psychiatry at the University of North Carolina said it best: "I cannot adequately express my appreciation to the Foundation of Hope for their role in educating the public about the ravages of mental illness and for their steadfast support of psychiatric research. The studies that the Foundation helped fund offer the promise of identifying underlying mechanisms of and new treatments for a range of serious, debilitating mental illnesses from schizophrenia and alcoholism to bipolar disorder and post-partum depression. The Foundation of Hope is a treasure for the people of North Carolina."

#### MISSION STATEMENT:

The Foundation of Hope promotes research aimed at discovering the causes of, as well as more effective treatments and cures for, mental illness. The Foundation is committed to raising community awareness and supporting effective treatment programs.

#### STATEMENT OF POLICY FOR FUNDING:

It's the policy of The Foundation of Hope to facilitate research, treatment and training at the University of North Carolina and its affiliated psychiatric institutions, and to support community treatment and public awareness programs.

#### FACTS:

- Since awarding its first grant in 1985, The Foundation of Hope has awarded more than \$3,000,000 in grants.
- Grant funds factor into additional grants from the National Institute of Mental Health, which to date exceed \$100,000,000.
- All research proposals go through a rigorous 30-point protocol and must be approved by the 14-member Board of Directors made up of both physicians and lay persons.

#### A Never-Ending Thanks...

The Foundation of Hope would like to thank the following Walk participants and their generous sponsors for being among the Top Ten money raisers for the last ten years: Rebecca Brenner, Laura Walker, Jill Highsmith, Louise Fisher, Lynn Welsh, Debbie Vick, Carol Sasseen and Greg Cox. All together these dedicated participants have raised more than half a million dollars. Words could never express our appreciation.

#### New Foundation Events

- Run for Hope, a USA Track & Field-certified event, was created in 2009 as part of the Walk for Hope.
- Created in 2006 by major Walk for Hope participant and contributor Greg Cox, the George Thanhauser Bike for Hope is an annual spring time event honoring the memory of Steve and Susan's father who was a strong supporter of the Foundation of Hope and an avid cyclist.

For more information, contact the Foundation of Hope at [www.walkforhope.com](http://www.walkforhope.com) or phone: (919) 781-9255



Above: Started in 2006, Bike for Hope  
Right: Started in 2009, Run for Hope