

Rebecca Rants on Facebook

Rebecca Brodney, Staff Writer

Things not to post on facebook:

(1) How much you love/miss your significant other. It's fine to love someone and to miss them. However, if I log onto Facebook one more time and see "Oh I love and miss my ZackyPoo so much! I get to see him in 28 days!" or "28 dayz to ZCKYPOO" I will personally reach through the screen and choke the author. Tell your boyfriend/girlfriend you love them, not every classmate, acquaintance, or co-worker that you have ever crossed paths with.

(2) Politics. Regardless of what political party someone supports, people should at least have some sense of decorum for other people and their views. Show a little respect.

(3) Coupons/grocery store excursions. People love to save money. Each time a person gets a good deal on something, they feel that in some way, they have beaten "the system." However, when every other Facebook post chronicles a trip to the grocery store, what they bought, and how much money they think they have saved, it could be construed as a little TMI. Congratulations, you bought cucumbers, potatoes, bananas, popsicles, ice cream, yogurt, cashews, tampons, tofu, shampoo, nail polish remover, and condoms all for \$19.99. Now tell us something that matters.

(4) Statuses that include: "PLEASE put this as your status if..." Example: "If you needed someone to talk to, how many would actually be there for you? I can guarantee not even ONE of your Facebook friends will copy this status. If you would be there for me, first like this post, then set it as your status and see how

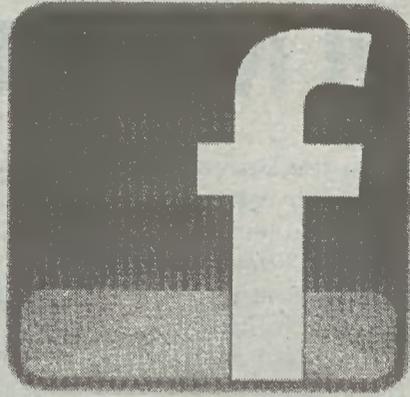


image via techlifeweb.com many of us would be there for you! Let's try it out and see. Prove me wrong." You know your best friend? The one who held your hair back because you were drunk and puking? The ten years of friendship? The "best" and "friends" necklaces? Forget it. Your friendship isn't real unless you go through this entire bureaucratic process of "liking," re-posting, and hoping that your friend reciprocates. I'm glad these statuses are here to let us know who our REAL friends are.

(5) Pictures of food. Unless it is a cupcake, a picture of your food items will make me vomit. I don't want to see the dead animal on your plate. It looks nice to you because the neurons in your brain are hungry and are telling you to start gorging on it. Stop letting your food seduce you. It's gross.

(6) Whining that you haven't heard from your love interest. If someone doesn't care about you- forget about him or her. They aren't worth your time, tears, or anguish. Get a pet. In a favorite movie of mine, He's Just Not That Into You, there is a quote that goes like this: "I know, it's nice to have companionship and wake up with somebody you really like, but that's what pets are for. Pets are God's way of saying 'don't lower the bar because you're lonely.'"

Local Restaurateur Settles in Downtown Raleigh

Julia Dent, Staff Writer

Ashley Christensen has claimed Raleigh's attention once more with the opening of three new restaurants on Wilmington Street. Beasley's Chicken + Honey, Chuck's, and Fox Liquor Bar were all recently opened, each with a unique ambiance all with critically acclaimed food and prices between eight and twelve dollars.

Christensen's love for cooking developed during her sophomore year of college, despite not having taken a culinary class. She hosted a number of dinner parties with her friends and grew to love the art of cooking, as well as sharing it with others. She got her first job fresh out of college as a professional cook at the prime age of twenty-one.

Since her young start, Christensen has been keeping quite busy with restaurants in Raleigh and even being a contestant on Iron Chef. Her first solo endeavor was in 2007 when she re-opened Poole's Diner on McDowell's Street. It quickly spiked to high rankings, being named Raleigh's "Best New Restaurant" in 2008 and even claiming national attention, as it won features in magazines Bon Appétit, The New York Times, and Southern Living.

Christensen grew up in North Carolina with her parents teaching her the importance of locally grown food, which they demonstrated by growing their own organic garden. She uses her parents influence, buying only locally grown food for all of her restaurants. "When she was growing up, we had the organic garden and all...She more or less grew up in that scene, and when she started doing it, she had to kick it up a notch," Christensen's father says of her restaurants (Snyder, Jane Hobson, "Chef Ashley Christensen Bets It All on Downtown Raleigh," IndyWeek.com).

Fox Liquor Bar, which has twelve flowing taps, is actually named for her father Robert Christensen, whose friends call him Fox. Beasley's Chicken + Honey's name also has a family meaning behind it as well as the unique signature food combination. "When I would throw a fit," Christensen said, "my mom would say, 'You look just like a little old lady! We're going to call you Mrs. Beasley,'" (a doll from the 1970s television show Family Affair). The fried chicken and honey is a huge thing for me because my mother was from Memphis and my father was a beekeeper. That thing that it does to the palate is something special to me" (Snyder, 10 Aug 2011). Beasley's was described by customer Anthony Dent as "a casual, easy-going atmosphere, which matches its simple yet delicious fare."

Located next to Beasley's is Chuck's, a burger and shake restaurant. The name has no connection to the Christensen family. The meat used in the burgers is "all from the chuck muscle," says Christensen. "We're doing eight signature burgers, one really simple that I think we'll call Suburbia" (Snyder, 10 Aug 2011).

Christensen took your typical burger and added unconventional ingredients, such as seared peppers, truffle cheese, kale, cream cheese to create burgers with names like High and Low, Bradleytime, Lone Wolf, The Dirty South, and Spirit Animal. "Chuck's is a nice addition to DTR for burger lovers," customer Jon Bailey commented. "Like it's neighbor/sister restaurant Beasley's, the menu is pretty straightforward with an interesting selection of burgers, side of fries with a number of sauces to compliment, and a beer/soda/milkshake to wash it all down" (Snyder, 10 Aug 2011).

So with all of her new restaurants now opened and busy schedule in place, what is Christensen planning on doing next? "[Raleigh needs] a really good coffee shop," Christensen says of ideas for her next project. "As much as Raleigh would like to believe it has a really good coffee shop, it needs a killer one. I also like the idea of Neapolitan pizza. Hmm. Five simple pizzas, maybe ..." (Snyder, 10 Aug 2011).