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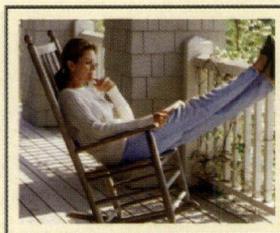




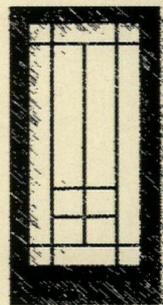
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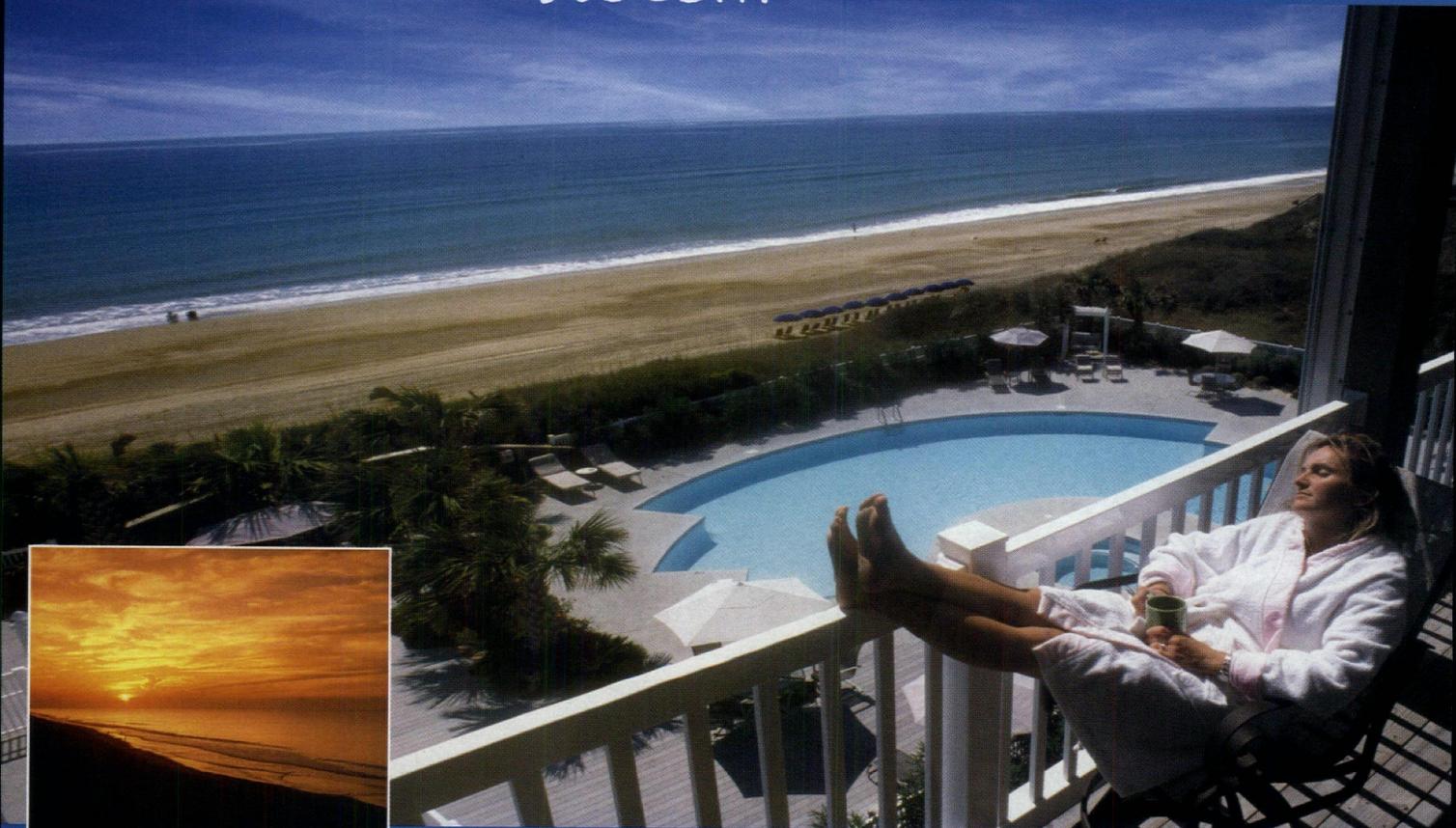
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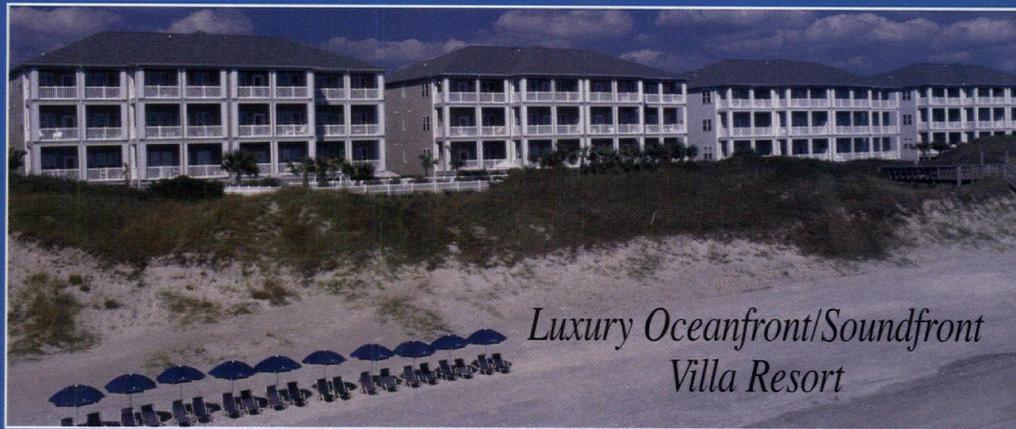
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Even more dramatically, our own wines made here in North Carolina have ascended from sweet scuppernong oddities to textures and tastes now enjoying a national reputation.

In this our first annual compendium on the state of food and wine in the region, *Metro* food critic Moreton Neal—herself a notable name in gastronomic circles (co-founder of La Residence with husband Bill Neal who went on to international fame at Crook's Corner where he invented New Southern cuisine)—excavates the archeology of area dining and identifies the top 10 chefs who led the revolution and still preside today in what has become the center of creative dining in the South. Moreton lists the top 25 restaurants riding atop the dozens of fine eateries from the Triangle to the coast and includes a top 10 list of cookbooks prepared by our local gastronomes. A fine feast indeed...

Wine Editor Barbara Ensrud, relying on her extensive knowledge as a nationally recognized critic, provides an expert's guide to the best wine lists in the region, a complete breakdown of our best locally produced product and adds a useful list of wine bars and additional vinological tidbits. Barbara verifies that we do indeed live in "wine country," with choices and tastes that compare favorably to wines grown around the world.

Arch T. Allen examines the fall-out since the Swift Boat inci-

dent; Jim Leutze says "I told you so" as our coastal inlets are silting up due to lack of attention by the Feds; Carroll Leggett discovers a diary; Art Taylor discusses the father-son theme in a new offering; Louis St. Lewis goes gallery hopping; Molly Fulghum Heintz says accessorize for early spring; PvV discovers a new form of Bluegrass; Preview is bursting with early spring offerings; and Diane Lea uncovers the Tuscan sun shining in High Point.

In April, *Metro* will publish the complete guide to the ASID Designer Show House slated to open April 23 where top area designers are transforming the historic Andrews-London house in center city Raleigh room by room. Make your plans to visit—and advertisers, call soon as space is limited. Go to: www.asidshowhouse.org for more information.

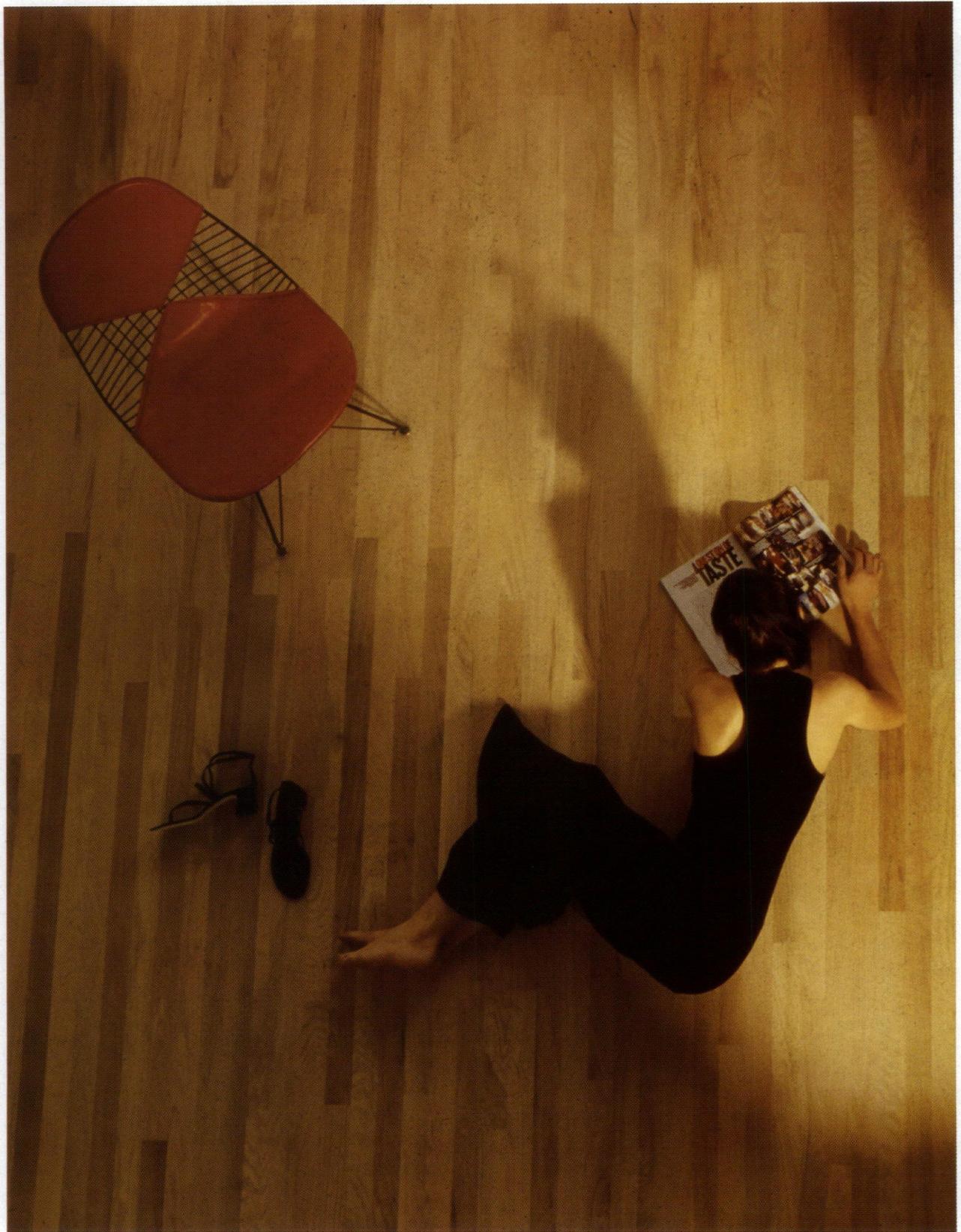
And April is the month for our annual spring fashion section. Style Editor Molly Fulghum-Heintz will bring you the latest fashion news from New York and the Triangle with her usual flair.

In May we present a special section on the dramatic transformation of North Hills into an urban experience as a stylish midtown city rises before our eyes. May also means golf and this year we look at the game from the perspective of a woman player, along with an array of news and developments here in our region—the cradle of golf in America.

The votes are already pouring in for the 2005 MetroBravo! awards so fill out the ballots in this issue and online to let us know your favorite event, product, restaurant and retail establishment in the region. The results will run in the June and July issues.

Be sure to subscribe... There is much, much more coming in *Metro* in 2005.

—Bernie Reeves, Editor & Publisher



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Correspondence

NPR CLARIFIES RECORD ON CRICHTON

I would like to clarify two points in Bernie Reeves' February column, "The Little Train That Shouldn't."

While NPR did air an interview with author Jared Diamond about his book, *Collapse*, during *Morning Edition* on Jan. 10th, we also aired a book review of Michael Crichton's book, *State of Fear* during *All Things Considered* on Dec. 7th, 2004, and interviewed Crichton during *Talk of the Nation: Science Friday* on Jan. 7th.

To Reeves' comment on Dan Rather in the same column, NPR's senior news analyst, Daniel Schorr, addressed the issue of the flaws in CBS's reporting on President Bush's National Guard Service twice: once during his weekly commentary on Jan. 12th during *All Things Considered* and then during his week-in-review segment on *Weekend Edition Saturday* on Jan. 15th.

The audio of these segments has been posted, free of charge, on npr.org.

David Umansky
NPR Communications
Washington, DC

REEVES IS DIVISIVE

I hadn't seen or read your editorial (The Little Train That Shouldn't) until today when a resident called me to complain about the inaccuracies. I thought you must be attempting to be humorous but after reading it, I was also dismayed because you knew better from our conversation. I'll note some clarifications but don't hold out much hope they will be acknowledged in print or read by the readers to whom I've been defamed. I think you knew that saying these things would be a

good way to stir up Raleigh's blood. But here you go:

- Visitor Bureaus shape and protect a community's brand. The residents own the brand "Durham, NC" and it is an extremely valuable asset to this community as the brands Bernie Reeves and Raleigh *Metro* are to you and your investors.

- Protecting that brand by informing those who misuse it is an essential part of marketing. DCVB doesn't have someone on staff with that specific job description but yes, as unpleasant as it can be at times, it is our job and responsibility to address misuses of this community's brand including inaccurate attributions of assets to other communities.

- Neither DCVB nor I denigrate Raleigh. There is no inherent dislike of Raleigh. The rivalry is natural as it is with Duke and UNC.

- DCVB does support regionalism. I worked with Harvey Schmitt to co-author a campaign to brand the region called The Triangle—A Family of Communities. It is predicated on scientific public opinion research showing that 3 out of 4 people living in the region prefer to characterize where they live by the name of a specific city, town or county. The campaign is designed to create awareness of the region by acknowledging the identities of the communities.

- DCVB didn't lobby the Census Bureau of the United States for a separate MSA designation. The Census Bureau did that without any input or advice and based on criteria applied nationwide. There is still a consolidated definition that will pull information for something similar to the old Raleigh-Durham-Chapel Hill MSA. It is true we see both/and as an asset.

Bernie Reeves
Editor and Publisher

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• Durhamites have been at the forefront of almost every regional initiative including RDU and TTA. It is unfair and blatantly inaccurate to characterize Durham as uncooperative, just because more than 80 percent of Durhamites are proud or very proud of Durham in public opinion polls.

• It is important for Durham to protect its identity. There is, as economists often note, "an economic importance to being different." Hopefully, that is never taken as an insult to Raleigh, nor does Durham take it as an insult that Raleigh's identity is important to residents in that community. There is also evidence that the region's diversity is strength and that homogenization offers no value.

• Visitor bureaus do all kinds of cooperative marketing. They are just careful not to dilute or pollute the brands for individual communities. In fact, we may be the most collaborate competitors in existence.

• There has never been to my knowledge a Durham anti-Raleigh campaign in Durham. Pushing back when something is unfair, doesn't qualify as being negative. It is being assertive. Good strategic partnerships require that. Polycentric regions like the Triangle are "regions of equals." People who want a syc-

phantic relationship need to find a centric region. I prefer the Triangle.

I don't appreciate your mischaracterization of me, though you're not the first news or opinion writer to do that. I'm an easy target to stigmatize. Mostly I'm disappointed that when provided facts and evidence to the contrary, you never revisit your original but flawed premise.

In an ironic twist, it may be opinions like yours that are most divisive to regionalism.

And furthermore... well, thanks for reading.

*Reyn Bowman, President
Durham Convention & Visitors Bureau*

CHAMBER EXEC SAYS RAIL CLOUDS VIEW

I have just read your column and Reyn's response. It is obvious in reading Metro over the years that you do not like the rail line and as you have pointed out in more than one column there are reasonable questions to be asked. However, I would encourage you not to allow your disdain for the rail proposal to cloud your view of Reyn Bowman (and the "Durham Leadership" you mention in the article). Based on my personal experiences, they are not (as you suggest) guerillas attack-

ing regional unity. They are advocates who are legitimately concerned that simplistic references and solutions marginalize the significant contribution and differences each corner of the Triangle contributes to the whole.

Is Reyn Bowman a strong advocate for his community? You bet. Does he ask tough and often uncomfortable questions in promoting his brand? Absolutely... it's his job. Does he work against Raleigh and try to sabotage our market? No, he advocates (as do I) for a rational understanding of the complexity of being both local and regional at the same time. Do Reyn and I agree on every issue or approach?... No, but we do agree that regional and local interests are not mutually exclusive or inclusive. Yet we constantly work on defining a rational approach to being both local and regional.

I have worked in three hyphenated markets and the inter-community dynamic has always been the same. Creating serious regional cooperation requires all of us to respect and celebrate the differences that make this a great region and then identify the areas where we can work together to build a better shared place. It does not mean Dur-



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ham or Raleigh should function as a single place, rather our communities along with many others are members of a "family of communities" each with a distinctive personality and a number of individual and shared interests. We may argue about the definition of those shared interests but it is unfair to impugn the motives of those who don't subscribe to anyone's specific list of shared interests.

Look at it this way, North Carolina, Missouri and California are all in the same country but we do not all need to agree with how they do it in California or only brand ourselves as the United States. And with this I suspect you'd agree... Raleigh and Durham and Chapel Hill are in the same state but we don't all need to agree with how they do it in Chapel Hill or only brand ourselves as North Carolina.

That diversity of perspective is what makes the Triangle a very interesting place to live and work.

*Harvey A. Schmitt, President
Greater Raleigh Chamber of Commerce*

RAIL TRANSIT AND CRIME

Your article about the proposed train is

right-on. One thing I would like to also point out is that based on anecdotal information I have heard from friends in the Roswell area outside of Atlanta, [after a metro train system was installed] the crime rate in the suburbs increased significantly. Heck, bad guys don't even have to own a car! They can mug you or steal from your home and hop on the Metro! The proposed system doesn't go to RDU airport (could it be because the airport authority would lose revenue from the fabulous parking deck?). I totally agree that people won't use it any more than they use the current bus system to get to work. Most people I know use their cars during the day and for lunch—to run errands, go to lunch, get a birthday gift, etc. It's not like we are NYC where you can find everything you need just outside the doors of your workplace.

Thanks for your article. I also liked your recent article supporting the statements of Bill Cosby.

*Suzanne Magnus
Cary*

KIMLEY-HORN OUTSTANDING TOO

In reading the Secrets of State section of

the February 2005 edition of *Metro*, I saw where SAS was noted for their recognition in *Fortune* magazine as a Hall of Fame member of the "Best Companies to Work for in America." Congratulations to SAS for this outstanding achievement.

However, it is also worth noting that another Triangle based firm, Kimley-Horn and Associates, was recognized by *Fortune* as a "Best Company to Work for in America." I am proud to work for one of the two companies in North Carolina to receive this recognition by *Fortune*. The year 2004 was the first year Kimley-Horn was considered by *Fortune* for inclusion on this list. I am confident that in future years, we too will be in their Hall of Fame as an outstanding place to work.

*Thomas F. (Fred) Burchett
Kimley-Horn and Associates
Cary*

HIGHER EXPECTATIONS

I just read the article in *Metro Magazine* (January 2005) entitled "Carolina Beach: Blue-Collar Paradise" by Editor-at-Large Jim Leutze and would like to make a couple of comments. First, I am both a small-business

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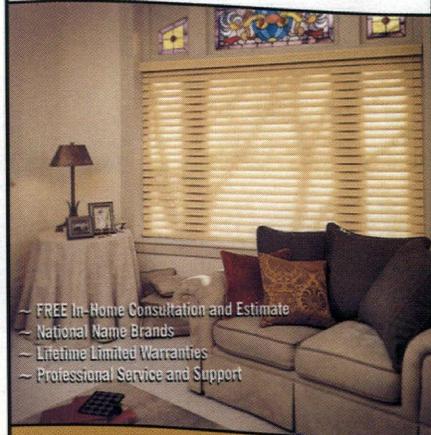
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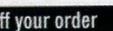
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owner and live here in Carolina Beach. I have a vested interest in this community and appreciate and value open, honest discussion about the growth occurring in this community. Good dialog and difference of opinions are healthy in contributing to issues; however, Jim Leutze's article reeks of bias, wrong information, and a sense of arrogance. I would like to point out a few of his statements, which particularly bother me.

He uses a third party to create a negative stereotype about the developers, as in "Now, according to the critics, an up-scale, out-of-town developer wants..." and then he personally adopts the stereotype in the next paragraph: "What this fancy out-of-state development group..." which sets the tone regarding personal bias. Not a good editorial approach I think.

He misleads readers by saying his objection to the high-rise projects is based on aesthetics and "Science," saying that "beach communities are suitable for beach cottages; high rises are suitable for urban communities."

I would like to see the facts that support his statement regarding his "science."

He took the liberty to call himself an enterprising investigator for *Metro*, yet he took an amazingly biased investigative approach. His "reconnaissance" had no interviews with the town management, realtors, or developers, or anyone holding a view different from his own. He did, however, observe the new construction and development here but failed to realize or communicate some key developmental concepts. The high-rise developments are not yet started, yet he suggests they are at fault for the driving up of property tax values? The tax values are escalating not because of high rises but because of supply and demand, most all of which falls in the category of the low-rise sprawl of duplexes covering an exponentially growing number of 50-by-100-foot lots. It is that development that is currently contributing to the tax-value increases, not high rises. In addition, Carolina Beach has a unique appeal compared to those communities that Mr. Leutze "likes," such as Beaufort, SC; Beaufort, NC; Pine Knoll Shores; or Oak Island—and that is a proximity to an urban center with an airport and activities that accompany that. It has qualities that make it appealing, like it or not, as a very nice bedroom community to an urban area.

So, Carolina Beach may not remain the—however defined—"blue collar" com-

munity. The questions I ask are these: Is that the fault of the fancy out-of-state developers as Mr. Leutze suggests? Is it the fault of the town management for not extending the long hand of government to impose a stop to growth policy, be it high rises or expensive duplexes?

James Leutze's article propagates an anti-growth mindset and is based on a subjective, not objective thought process. My expectations are higher for an "Editor-at-Large" at a periodical like *Metro*.

David Lawn
Carolina Beach

Editor's Note: *Your points are valuable and will add information to the debate. However, Dr. Leutze's Editor-at-Large column is an opinion piece and not a reportorial view of the subject.*

FISHING LICENSE UNFAIR

I take issue with Dr. Leutze's statement in his column in Jan.'s issue that the saltwater recreational fishing license is still very welcome. I am a Raleigh native who is now a coastal resident and a saltwater fishing boat owner of more than 40 years.

Probably my greatest fishing pleasure is

taking folks and kids who have never fished in the ocean before and trolling for Spanish mackerel. What great fun! Because of weather and unexpected visitors, most of these trips are spontaneous. Having to delay to buy \$1 licenses for these visitors is nothing short of criminal.

Creating another layer of bureaucracy, fees and law enforcement, and making law-breakers out of a host of would-be fishermen is not the answer. In my 66 years, I have seldom seen a piece of legislation that would rival the ignorance of the saltwater recreational fishing license.

You will not raise any revenue by selling and enforcing a \$1 license. If revenue is the goal, just raise the boat registration fee and save us all the hassle.

Steve Webb
Sneads Ferry

CORRECTIONS:

I wish to call to your attention an error in the most recent [February] Metro magazine. The "Rhythms of Scotland" event listed in Openings and Preview will take place on Friday, March 11th. The magazine lists the date incorrectly.

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- 47** Design
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- 67** Artist-at-Large
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- 71** Style
Saffron in Central Park

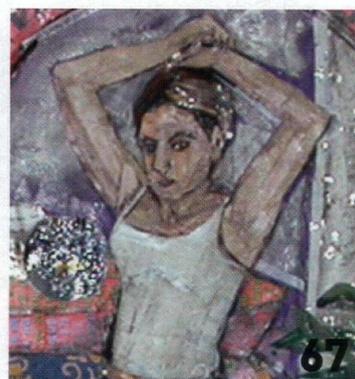
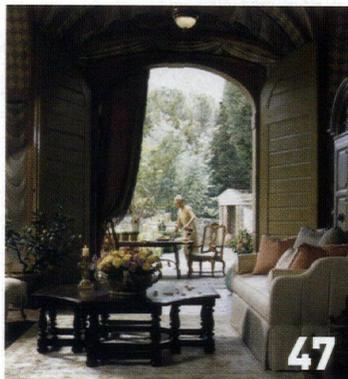
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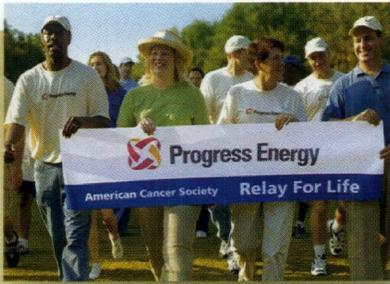
THE BEST FROM THE TRIANGLE TO THE COAST

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Awards 2005 **57**

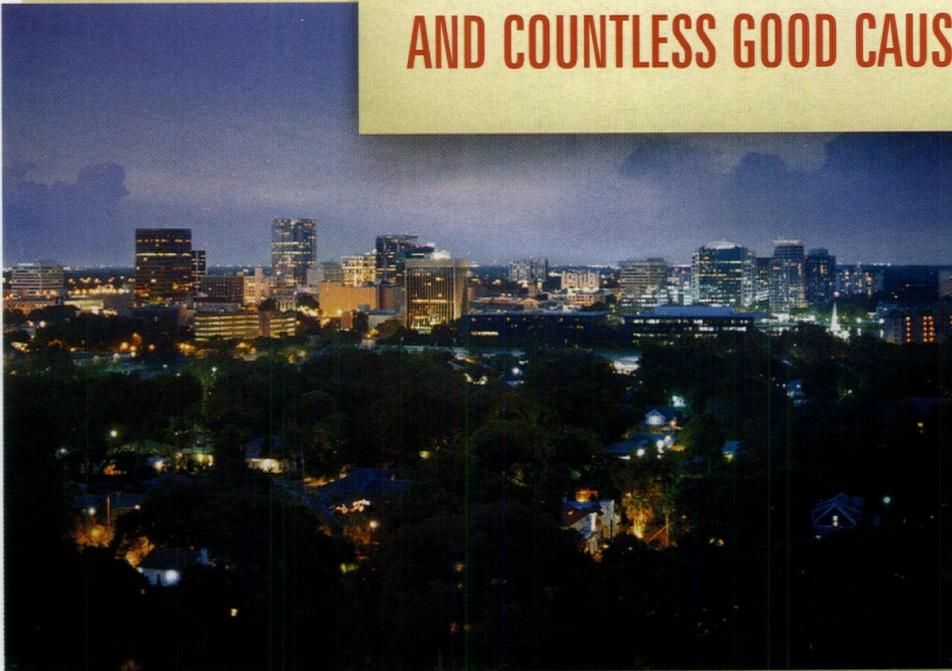
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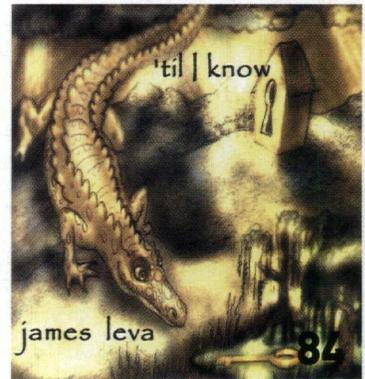
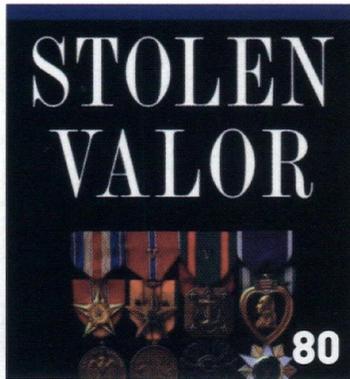
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Progress Energy is proud to present "Energy of the Arts" at the North Carolina Museum of Art. For details, see our ad in this issue's Social Calendar.

Departments



- 8 Introduction** Eat, Drink and be Merry
- 12 Correspondence** Reader feedback
- 20 Secrets of State** American History Workshop, Metro Editor Speaks, Azalea Festival, Kay Keyser, Space Carrots, Nuclear Fleet Chief Retires, Top Dogs, Newspaper Reinvents
- 35 Off the Menu**
- 44 Restaurant Guide**
- 60 MetroPreview** Prelude to Spring: Color, Music, Fun and Games
- 69 Editor-at-Large** Coastal Emergency
- 78 Between You and Me...** Chalybeate Springs Diary
- 80 Books** Recapturing Stolen Honor, New and Noteworthy
- 84 PvV** James Leva: Cross Cultural Inspirations
- 87 My Usual Charming Self** Two Different Worlds



Loading Nets, Ocrakoke by Claude Howell, serigraph

SECRETS OF STATE

NC Museum of History Launches American History Workshop

Since President Bush's announcement in 2002 of the *We the People* initiative, the National Endowment for the Humanities has spearheaded efforts to encourage and strengthen the teaching, study and understanding of American history and culture in the United States.

METRO EDITOR TO SPEAK

Metro Editor Bernie Reeves will speak at the Raleigh City Museum, Saturday, April 2, on "My Life and Times in the Media in Raleigh: From *Spectator Magazine* and *Triangle Business Journal* to *Metro Magazine*." The talk is part of the Museum's Pieces of the Past Saturday Program Series, and will begin at 2 p.m. The Museum is located in downtown Raleigh, 220 Fayetteville Street Mall. For information call 919-832-3775.

"There is an appalling lack of knowledge of American history among students today," NEH Chairman Bruce Cole said. "These days it's important to know about history because it's important to know what we are fighting for while under attack. You can't defend what you can't define."

Last year, the NEH began the "Landmarks of American History" initiative, a program that brought teachers from across the US to participate in one-week workshops at 17 different sites of historic importance throughout the nation. More than 1700 K-12 public, private and home-school educators will gather at 15 different sites to participate in the interactive workshops this summer.

This year's press conference to launch the 2005 NEH workshops was held in Daniels Auditorium at the North Carolina Museum of History, the first-ever national press conference held in the 103-year old auditorium. Cole lauded the efforts of the museum and the Thomas Day Education Project for their sponsorship of one of the 2005 workshops: "Crafting Freedom: Thomas Day and Elizabeth Keckly, Black Artisans and Entrepreneurs."

"The synergy and enthusiasm of the teachers who come to the 'Crafting Freedom' work-

shop is incredible," Elizabeth Buford, director of the NC Museum of History, said. "The NEH and teachers who participate in 'Crafting Freedom' say that the additional education literature and curriculum guides we provide as well as the relationships the teachers build with one another set our workshop apart from the others that are held."

Participants in "Crafting Freedom" travel through multiple sites in North Carolina to learn about Day, a black antebellum craftsman who ran the state's largest furniture factory during the 1800s, and Keckly, an African American seamstress who became a confidante of Mary Todd Lincoln.

The "Crafting Freedom" workshop will be held June 16-21; June 23-28; and July 7-12. Teachers selected to participate in any of the 15 workshops will receive a stipend of \$500 each to help defray the cost of transportation, books and living expenses.

Public, private, parochial and home-school elementary and secondary educators may apply to no more than two of the workshops by March 15. A complete list of workshops to date and detailed application information can be found on the NEH website at www.neh.gov.

—Jennifer Hadra

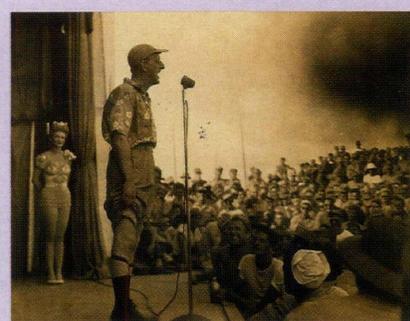
Azalea Festival Kicks Off 58th Year

The 58th Annual Azalea Festival will be held April 6-10 in the greater Wilmington area, celebrating the region's artwork, gardens, history and culture. More than 300,000 peo-



ple are expected to join in the extended weekend celebration with events including a parade, street fair, circus, celebrity appearances, concerts, flower displays and more.

The Festival will officially begin with the coronation of this year's queen, former *Baywatch* star Kelly Packard, at Alton Lennon Federal Courthouse at 5 p.m., April 6. Later, country singer Travis Tritt will give a perform-



Kay Kyser on Iwo Jima, 1945—This photograph of famous, North Carolina-born big band leader Kay Kyser is one of several taken by Technical Sergeant Julian Everette Willis when Kyser was entertaining troops on Iwo Jima during World War II.

Julian Willis' first cousin, Robert K. "Bobby" Willis Jr., was the first casualty in WWII from Rapides Parish, Louisiana. He is entombed in the USS Arizona at the bottom of Pearl Harbor. The American Legion Post in Pineville, LA (Bobby's last hometown) was named the Robert K. "Bobby" Willis Jr. Post in honor of his service and duty to his country.

Randy Willis, son of Julian, found the photographs among his father's effects after his death in 1995 and sent them to *Metro*.

ance in Trask Coliseum on the UNC-W campus and set a regional tone with his Southern rock and blues-steeped country hits.

Always popular is the Cape Fear Garden Club's Azalea Garden tour, which will open on April 8 with the ribbon-cutting ceremony and Queen's Garden Party, attended by the traditional colorfully costumed teen-age belles. This event will be held for the first time this year in historic Airlie Gardens. The tour of 11 gardens will continue on April 9 and 10.

Other highlights of the spring festival will include celebrity guest appearances by former major league baseball player Jack "Blackjack" McDowell; Miss North Carolina 2004, Kristin Marie Elrod; Miss Greater Wilmington 2004, Bridget Evelyn; president and COE of EUE/Screen Gems Studios, Frank Capra Jr.; and writer and director for Longboard Pictures, John Ward.

For more information on the Azalea Festival as well as ticket information and order forms, contact the website at www.ncaza-leafestival.org.

—Jennifer Hadra

State Scientists Perfecting Space Carrots

Next time you look at an ear of corn and shake your head at how dumb plants are, think again: That corn plant has 64 different genes for calculating gravitational pull.

Of course, plants sadly are bereft of the humanoid emotions so well expressed by Shakespeare and Faulkner, but they do have a keen genetic intelligence that scientists are just now tapping into—as perhaps a key to maintaining life in space.

In the center of this new debate is a small team of North Carolina State University plant biologists, working out of the state greenhouses, who are harnessing the biological talents of plants so humans can at some point sow carrots and cabbages on Mars.

Led by Chris Brown, the director of the North Carolina Space Initiative at the Kenan Institute of Engineering, Technology and Science, the four-member team is expecting a nearly \$1 million grant from one of NASA's new initiatives to "leapfrog" technologies in order to bring space closer faster.

A seven-year-old NASA effort to grow new

thinking on getting man to Mars and beyond—a *Star Trek* dream on the verge of coming true—is putting millions a year into fantastic, but pragmatic projects, including comet-tail communications, space fighters and, yes, Mars potatoes.

"We're looking for grand ideas, not just technical details," says Dr. Robert Cassanova, the director of NASA's National Institute of Advanced Concepts in Atlanta. "Lots of people are very excited about space in general, and NASA's new vision for the exploration of space has excited a lot of people to come up with ideas for how to do that. It looks like we finally have some clear direction for going back into space and staying there."

But to go into deep space, you have to bring a bit of Earth with you—literally. The experiments will be carried out on the space station, where astronauts, like interstellar farmers, will bring seeds and soil from Earth, sow them and inspect their progress in various degrees of weak gravity.

Scientists say that this nascent plant research may well be crucial to the planned Mars mission, which NASA hopes to launch

within the next 40 years.

After all, what's space without a nice tossed salad?

—Patrik Jonsson

Nuclear Fleet Chief Retires

With Progress Energy's 38 power plants operating smoothly throughout the Carolinas, Florida and Georgia, William S. (Skip) Orser will retire from his position as group president of energy supply for Progress Energy.

"When I joined the company, there were a number of technical and organizational problems. Then, when we combined with Florida Progress, more problems arose," Orser said. "Now nuclear power is at a good place, the Brunswick plant in Southport is one of the best plants in the country, and the combination with Florida Progress is about to be complete. It was a good time to retire."

Sixty-year-old Orser has been in North Carolina since 1993 and has been a group president since 2000 when Progress Energy and Florida Progress combined.

"Under his leadership our nuclear fleet has achieved world-class, award-winning status



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and our fossil fleet is a leader in operational excellence and an innovator in emissions control," said Bob McGhee, chairman and CEO of Progress Energy.

Orser credits his fellow employees for helping him accomplish so much during his time with the company and says his co-workers are what he will miss the most about his job.

The company plans to consolidate Orser's position with a position of equal status at Progress Energy now held by Bill Johnson, who will take over as President and COO at Progress Energy this month.

—Jennifer Hadra

Raleigh's Top Dogs

When it comes to four-legged friends, Raleigh is running with the big dogs across the nation. Last month's release by the American Kennel Club (AKC) of the "top 10" most popular AKC registered dogs showed that Raleigh prefers most of the same pawed-pals as the rest of America. Labrador Retrievers, Golden Retrievers and German Shepherds ranked number one, two and three among most popular dogs in the nation and in the Raleigh area.

This is the 15th consecutive year that the Labrador has enjoyed its prestigious ranking as

the most popular purebred dog, with nearly three times as many Labs registered in 2004 as any other breed.

"As far as AKC registered breeds go, the city of Raleigh falls closely in line with the top 10 breeds in the nation—the Shetland Sheepdog being the notable exception," said AKC Spokesperson Gail Miller.



AMERICAN KENNEL CLUB

The Lab is top dog in North Carolina and all over America

were the Poodle, Beagle, Shetland Sheepdog, Dachshund and Shih Tzu. With the exception of the Shetland Sheepdog, all other Raleigh "top 10s" were on the national list as well.

"Shelties are intensely loyal, affectionate, and responsive to their owners, making the breed ideally suited to canine sports like agility, where trainability is the critical factor," said Miller.

However, big dogs beware. According to the AKC, the popularity of small dogs has risen steadily over the past 10 years with the French Bulldog, Brussels Griffon and Chinese Crested nipping at the heels of their canine companions.

—Jennifer Hadra

Can the Newspaper Reinvent Itself?

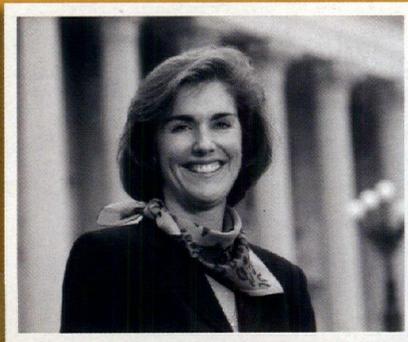
With the inception of the Internet and other new information technology over the past 30 years, mass audience once held by newspapers in the United States has dispersed. UNC Chapel Hill Professor Philip Meyer's new book, *The Vanishing Newspaper*, calls newspapers back to traditional values and responsible journalism and hopes to serve as a catalyst for change in the business.

The book, subtitled *Journalism in the Information Age*, provides the newspaper industry with statistically supported arguments and business models that describe how newspaper staffs can use their past foundations to work with present and future technology.

Meyer, who holds the Knight chair at the UNC School of Journalism and Mass Communication, cites the cheaper cost of distributing information through radio, television and the Internet and investors driven by

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quarterly profits as two of the industry's main problems.

"The most interesting of the new technologies are being invented by non-journalists, and often they are ignorant of the culture of truth-telling and fairness that enabled the best news givers to prevail," Meyer said.

According to Meyer, the incentive for publishers to cut costs by reducing newspaper staffs often leads to a lack of quality.

"High quality journalism will still be economically feasible, but it won't be as profitable," Meyer said. "The problem is not one

of maintaining the old profitability. That can't be done in a sustainable way. The real problem is adjusting to profit levels that are normal for competitive markets."

A former reporter, Meyer pioneered studies in Detroit after the 1967 riots, which resulted in part of the coverage that earned a Pulitzer Prize for the staff of the *Detroit Free Press*. He is also the co-author of a number of books, including *Assessing Public Journalism* and *The Newspaper Survival Book: An Editor's Guide to Market Research*.

—Jennifer Hadra

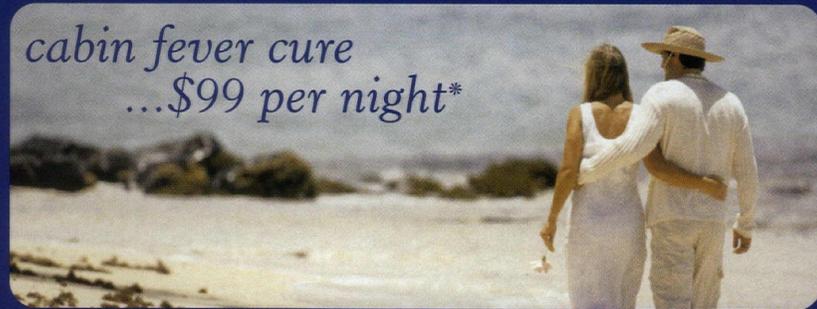


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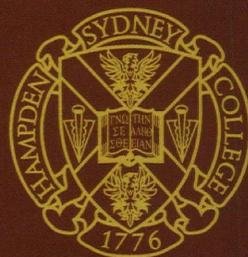
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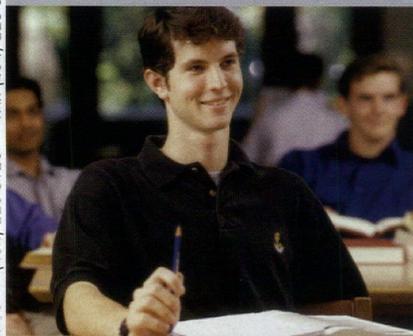
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G O U R M E T

Food and Wine Guide



KINSLEY DEY

Top 25 Great Restaurants from the Triangle to the Coast

by Moreton Neal

Angus Barn

9401 Glenwood Avenue
Raleigh, NC 27617

Revered by traditionalists, this mother of all steakhouses maintains its barnyard elegance on the fringe of Raleigh decade after decade. "If it ain't broke, don't fix it," seems to be the Eure family's motto. Though Chef Walter Royal reveals his creative talents for private parties in the plush wine cellar,



upstairs the Barn's menu and décor seem untouched since mid-century. Probably the best-known restaurant in the state, carnivores from the mountains to the coast and around the country make pilgrimages to the Barn for special occasions, and are rewarded by warm service and a comforting sense of déjà vu.

Bloomsbury Bistro

509 W. Whitaker Mill Road, Suite 103
Raleigh, NC 27608

Bloomsbury's owner/chef John Toler moved to the area from the Occidental in DC where he specialized in American Regional cuisine, then picked up French technique at Mondo Bistro in Chapel Hill. John's menu at Bloomsbury is an ever-changing combination of styles and flavors that perfectly suit the mood of his inside-the-beltline residential neighborhood, and appeals to discerning gourmets who flock there from all over the Metro area.



ent them beautifully from Gary," he says. Kyle's innovative dishes bring a welcome departure from the expected offerings of many tourist-saturated coastal venues—a not a bottle of ketchup in sight!

Carolina CrossRoads

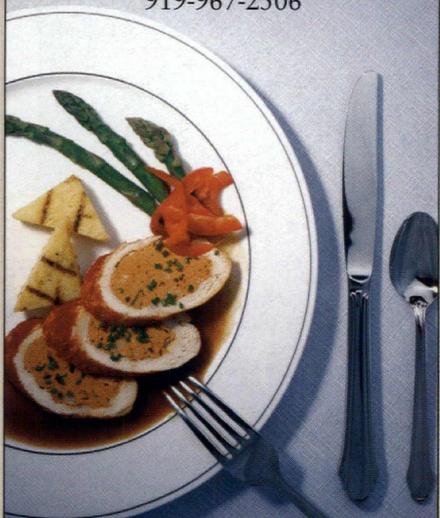
211 Pittsboro Street
Chapel Hill, NC 27516

"New Southern" fare is interpreted in Chapel Hill by California transplant Brian Stapleton. Brian's passion for the freshest available produce results in a healthy and intriguing marriage of two very different American cultures. Order the CrossRoads' wine dinner, available nightly, for various

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Blue Moon Bistro

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Beaufort, NC 28516

After years of training with highly acclaimed caterer Gary Wein of Durham's Savory Fare, Kyle Swain returned to his native Beaufort, bought himself a historic house on Queen Street and delivered quality fine dining without pretense to the Crystal Coast. "I learned classical French technique and how to get the best ingredients and pres-



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samples of Brian's distinctively delicate creations, paired with choices from the restaurant's expertly chosen wine list.

Chef Warren's Bistro
215 NE Broad Street
Southern Pines, NC 28387

Warren and Marianne Lewis make their patrons feel at home in this little treasure in the heart of downtown Southern Pines. The bistro echoes the town's special qualities; it is small, quaint and warm. Warren is responsive to requests for unusual items—often ostrich and venison—and the place fills up



most evenings with regulars addicted to the eclectic menu. Don't feel shy about joining the party; Marianne will treat you like an old friend the minute you walk in the door.

The Cosmopolitan
103 Edinburgh South Drive
Cary, NC 27511

John Toler's second restaurant, its name belies the suburban location, but nails the mood. Sophisticated, sleek, this outside-the-beltline favorite combines French flair with local seasonal ingredients. For you who settled in Cary for schools and family-friendly neighborhoods and have remained there—enjoy your reward: urban dining has come to you!

Crooks Corner
610 W. Franklin Street
Chapel Hill, NC 27516

Though it may be the most imitated cafe

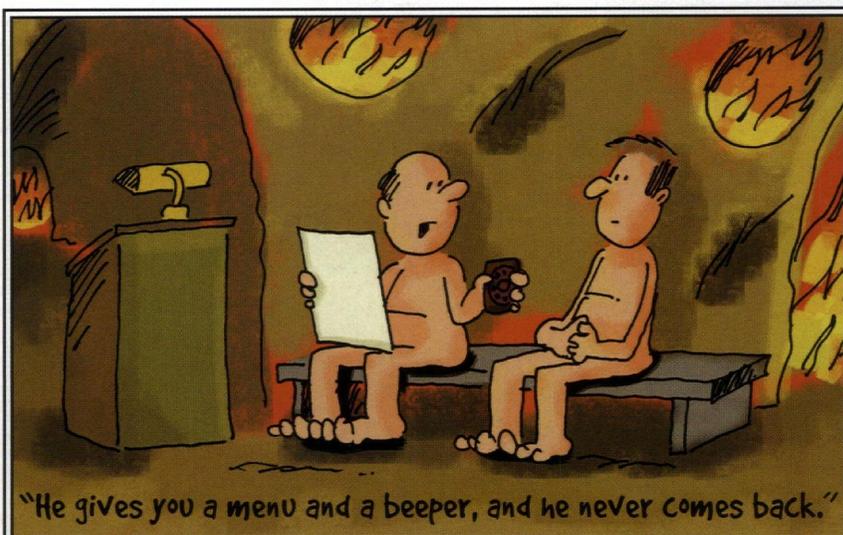
in the South, no other venue has quite captured the unique ambience of Crooks. Part of the charm is its setting, a restored vegetable market dating from the early 1940s. Crooks is a second home to members of



Chapel Hill's literary and arts crowd who still flock to the café for Bill Neal's original Shrimp and Grits, and current chef Bill Smith's seasonal surprises.

Duck and Dumpling
222 S. Blount Street
Raleigh, NC 27601

David Mao kicks Asian cuisine up several notches in his Vietnamese/Chinese bistro in




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a chic urban setting. Mao, formerly of the Mandarin House, has created his dream restaurant with a menu and décor that surpass expectations of Raleigh's most sophisticated diners. For those of us who have longed for a truly fine Chinese restaurant in the



Triangle, Duck and Dumpling more than fills the bill.

Elaine's on Franklin
454 W. Franklin Street
Chapel Hill, NC 27516

"Refined without being snooty. Totally cool, dark and romantic, full of beautiful



people..." says *Delta Sky Magazine* about Elaine's even before mentioning Brett Jennings' highly original menu. Brett trained at Magnolia Grill and DC's Kinkead's and interned briefly at the legendary Taillevent in Paris. Brett's small, creative menu always keeps its edge, even though it changes nightly—making every visit to Elaine's a surprise.



Enoteca Vin
410 Glenwood Avenue
Raleigh, NC 27603

For those who love to experiment with wine, Vin's is the place. A large selection offered by the glass (choose small, medium or large) allows maximum exploration. Ex-

perienced servers will help you match wine to the perfect choice on Ashley Christenson's meticulously executed menu. *Food and Wine* magazine claims, "Hip, friendly and affordable, Enoteca Vin just might be the perfect American wine bar." We agree.

The Fairview Restaurant
3001 Cameron Blvd.
Durham, NC 27705

Adjacent to Duke's west campus, Washington Duke Inn's restaurant, the Fairview, caters to worldly Duke parents and visiting VIP's.



Experienced service and artfully arranged platters are trademarks of this stately, old-school dining room and bar, pleasantly reminiscent of the Plaza's Oak Room.

Ferrington House
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Ferrington Village, NC 27312

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Four Square
2701 Chapel Hill Road
Durham, NC 27707

With Chef Shane Ingram's impressive credentials, you can expect the best.

Shane brings his experience cooking at Emeril's, Charlie Trotter and The Inn at Little Washington to a restored Victorian house in an old Durham neighborhood where he transforms local ingredients into celestial fare. Four Square's tasteful historic setting makes a lovely background for an exquisite upscale dining experience.



Fins
7713 Leadmine Road, Suite 39
Raleigh, NC 27613

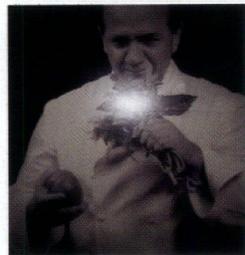
Fusion cooking can be a dangerous game unless you have the perfect pitch and meticulous technique of William D'Auvray. With years of experience on the West Coast, William fuses Pacific Rim with French clas-



sicism to produce a unique culinary palette. William's wife Lisa manages the floor in perfect harmony with the kitchen. These two

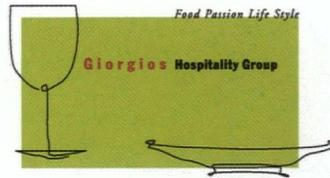
Il Palio
1505 E. Franklin Street
Chapel Hill, NC 27514

In its dozen or so years in Chapel Hill, Il Palio has changed chefs four times, and each has placed his own stamp on this Italian kit-



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chen. Current chef Jim Anile is a worthy successor to Brian Stapleton. Jim's specialty is hand-made pasta. Try the multi-course pasta dinner and discover how transcendental noodles can be.

Lantern

423 Franklin Street
Chapel Hill, NC 27514

Sometimes mistaken for "Asian fusion,"



Lantern might be more accurately described as Pan Asian—different countries are represented, but never on the same plate. This bustling Franklin Street spot fills a niche in Chapel Hill for experienced diners a little jaded with American regional cuisine. If the dining room feels acoustically challenged, head for the tiny black and red bar in back, one of the great public rooms in town.



Magnolia Grill

1002 9th Street
Durham, NC 27713

Ben and Karen Barker put Durham on the country's culinary map when they opened Magnolia Grill in 1989. Named one of the best restaurants in America by *Gourmet*, *Bon Appetit*, and just about every food magazine

in print, it has never faded from the spotlight. The Barkers' cookbooks have increased their prestige, if that's possible, and expanded their fan base. Luckily for us who live nearby, we can skip the cooking and go straight to Magnolia for a fix of their wonderful "New Southern" cuisine.

Margaux's

811 Creedmoor Road
Raleigh, NC 27613

Margaux's original menu focused on French/Italian food, but Australian chef Andrew Pettifor's menu now roams the globe. This very eclectic neighborhood eatery in Raleigh caters to all tastes. Family friendly and unintimidating, Margaux's is a neighborhood restaurant that draws discerning diners from all over the Triangle.

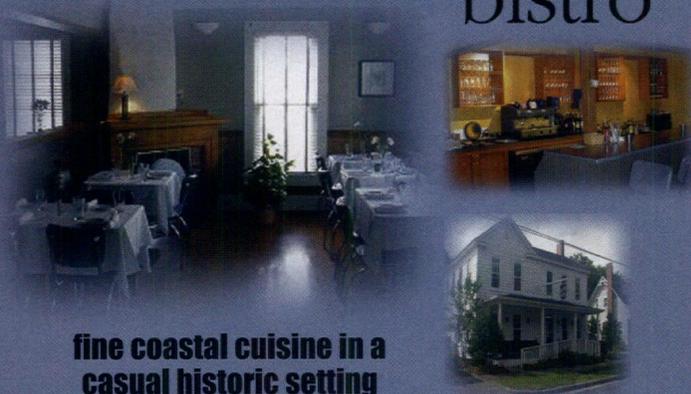


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2004 Best Ethnic Restaurant
~Metro Magazine Readers



example of the way regional American food, sensibly influenced by nontraditional flavors, is unbeatable when it comes to gastronomic satisfaction." Chef Scott Howell's attention has never wavered from Nana's though he has opened two other restaurants since then. Nana's feels fresh, crisp and still unbeatable as it enters its teen years.

repeatedly about Maximillians. The least publicized restaurant on this list, word-of-mouth reviews are raves. Its popularity on the Cary side of the Triangle is too momentous to be ignored. "Creative and eclectic," "Why go anywhere else?" "Best desserts in the Triangle." Let's go tonight!

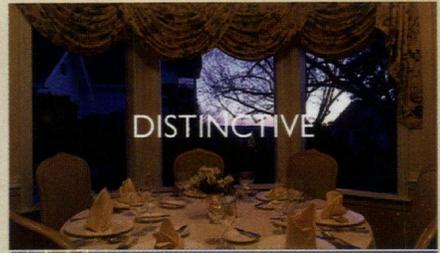
Nana's
2514 University Drive
Durham, NC 27707

Soon after Nana's opened in 1993, *Esquire Magazine's* John Mariani dubbed it one of the best new restaurants in the country: "A perfect



Nana's Chop House
328 W. Davie Street
Raleigh, NC 27601

Naturally, Scott Howell fans were eager to try his new Raleigh restaurant when it opened last year. Nana's Chophouse, a smash hit from opening night, surpasses all expectations. The Chophouse showcases Scott's signature risotto and pastas as well as the



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Best Fine Dining

—Cary News 2004

Best Seafood

—AOL City Guide 2005

919-465-2455

8314 Chapel Hill Rd., Cary

meatier fare the name promises. Chef de cuisine Jeff Saubo echoes Howell's succinctly elegant, knowledgeable culinary style, as does the urban-chic design of the refurbished warehouse space.



Parizade
3200 West Main Street
Durham, NC 27705

Parizade may not be everyone's idea of Paradise, as it translates from Arabic, but the oldest of George Bakatsias fleet of eateries is nothing if not dazzling. "Simple, clean and Mediterranean" is how George describes the menu, in contrast to the exuberant, complex, wildly colorful décor—everything we have come to expect from this awesome dervish of a restaurateur.

Port Land Grille
1908 Eastwood Road, Suite 111
Wilmington, NC 28403

Chef Shawn Wellersdick and his wife Ann Steketeer (floor and wine manager) combine their formidable talents to produce one of the most exciting restaurants in the state. They call their cuisine "progressive American



regional." I call it delicious food with a sense of humor. Try Red Neck Eggroll and see for yourself.

Provence
203 W. Weaver Street
Carrboro, NC 27510

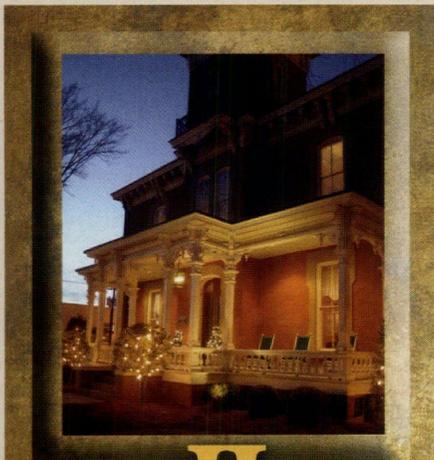
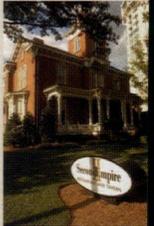
French natives Felix and Anne Roux have brought cuisine du soleil to a modest mill-

house in Carrboro. Roux's cooking is the real deal, as authentic as you can get this side of the Atlantic. The menu regularly offers exceptional escargots, delectable duck confit and fish so fresh you feel as if the Mediterranean must be just outside the door. Roux's kitchen produces pure, unadulterated southern French cooking at its best.



Second Empire
330 Hillsborough Street
Raleigh, NC 27603

The setting, a magnificent restored Victorian mansion highly visible on Raleigh's Hillsborough Street, promises high quality—and the kitchen delivers. The rich, elaborate menu here complements the setting beautifully. Chef Daniel Schurr is proud of his Wine Spectator-award winning wine list and the experienced serving staff delight in pairing wine with the chef's seasonally changing New American menu.



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10 Chefs Who Make a Difference

by Moreton Neal

George Bakatsias

Undoubtedly the most adventurous of North Carolina chefs, George Bakatsias now runs a stable of five restaurants, all very different in mood and concept. George burst on the scene in 1975 when, at age 24, he introduced European-style fine dining to Durham with Georgio's, opened on the former site of a strip mall barbecue joint. George followed this successful venture with a series of extravagant eateries, all of which crashed and burned by the end of the eighties. His phoenix, Parizade, arose from the ashes over a decade ago and paved the way for George's Garage, Vin Rouge, Verde, and Chapel Hill's Spice Street, all alive and thriving as I write.

Watch for another Bakatsias production, an upscale steakhouse, soon to open in Chapel Hill. Like George, it is sure to be extravagant, imaginative, lively, and just a tad over-the-top.



KINSLEY DEY

George Bakatsias

Ben and Karen Barker

The reigning king and queen of North Carolina fine dining, Ben and Karen Barker have garnered more recognition than any other Southern chefs in memory. Hardly a season goes by without seeing one or both of their faces in a major food magazine. The James Beard Society dubbed Ben "Best Southern Chef" in 2000; last year Karen had her turn, voted Beard's "Best Pastry Chef in America." The two have trained a plethora of skilled cooks—Scott Howell among them—but have resisted the temptation to clone or even expand their own restaurant. Magnolia Grill, thankfully, has hardly changed since the day it opened.

Instead of more restaurants, the Barkers have produced two successful cookbooks, *Not Afraid of Flavor*, and *Sweet Stuff*. Many of their protégés, inspired by the Barkers, have opened their own places around the Metro area, one reason the Triangle is blessed with an unusually high concentration of world-class eateries.



Ben and Karen Barker

Ashley Christensen

Ashley Christensen isn't the first chef at Enoteca Vin, nor is she an owner of the now-famous wine bar, recently featured in *Food and Wine Magazine*. But you would never



Ashley Christensen

KINSLEY DEY

know it. So strong is Ashley's presence there that anyone would assume that Vin is Ashley's place. Owners Louis Cherry and Chrish Peel don't seem to mind. Her culinary aesthetic meshes perfectly with theirs. The three share a passion for elegant simplicity. "Clean" food is Ashley's trademark and her cooking is all about quality of ingredients.

Tricky technique and elaborate garniture just aren't her style. Ashley gives the impression of graciously hosting a special dinner party every night at Vin's for her friends. And when you visit Vin's, you feel you are one of them.

William D'Auvray

Why William D'Auvray isn't a name familiar to every Metro area foodie is a mystery to me. His food is like no one else's, at least in this neck of the woods. Unlike most of our local celebrity-chefs, William looks elsewhere for his ingredients. Born in Salisbury, he moved as a child to the West Coast and began his cooking career in Beverly Hills under the tutelage of renowned Japanese chef Hidemasa Yamamoto, who fused classic French technique with Pacific Rim ingredients. For his own fusion-style



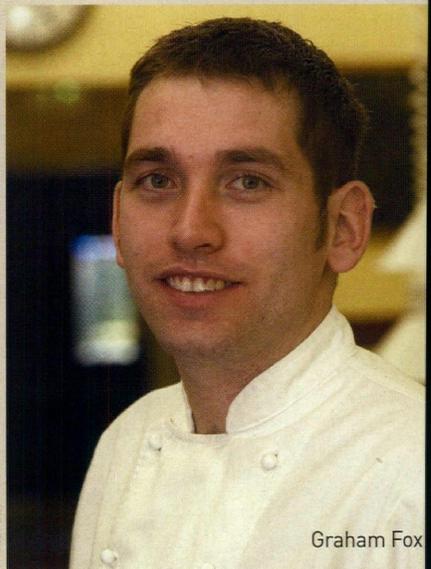
William D'Auvray

KINSLEY DEY

menu (in the very best sense of the term). William imports such delicacies as barramundi, hoshemeiji mushrooms, and wagyu beef tenderloin for his artfully executed plates at Fins in Raleigh. His knowledge of Asian ingredients is as impressive as his perfect technique and sensual flavor combinations. A true culinary artist, William's style is inimitable and simply awesome.

Graham Fox

Overwhelmed by the quality of his food, *Metro* columnist Maudy Benz reports "Between last year and this year, Graham Fox leapt into the league of one of the few great chefs in the Triangle area." Fox took his culinary degree from Burton-on-Trent, UK and worked in France before coming to the state for a gig with star chef Thomas Keller at the



Graham Fox

KINSLEY DEY

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Off the MENU

by Fred Benton

New Restaurant Planned for Arboretum at Weston

Ann Goodnight has added an elegant, five-star, 8000-square-foot restaurant with an Asian flair to building plans for the Arboretum at Weston. The restaurant (as yet unnamed) will be located just down North Harrison Avenue in Cary from her Umstead Hotel. According to architectural drawings by Cline Design Associates of Raleigh, the stand-alone restaurant will be similar in design to the adjacent 60,000-square-foot office and retail center that opened in the Arboretum in 2003. Construction will begin in May 2005 and the restaurant will open in February 2006.

In addition, Goodnight's 150-room, full-service Umstead Hotel will also have a restaurant, featuring contemporary American cuisine with a Southern flair.

Bluegrass & Barbecue at Silver Coast Winery

Good food and drink create an event. But match good food and drink with live music and a crowd and you have a calendar-worthy adventure ahead. For example, on March 19 at Silver Coast Winery near Ocean Isle Beach, there's the annual Blue Grass and barbecue festival. Gates are open from 11 a.m. to 6 p.m. With music, hog calling, a corn-eating competition and lots of country fun. You can bring the family and spend the day! Admission is \$5. Children under 12 are free. Call 910-

287-2800 for details.

And on April 16 at Silver Coast Winery, it's the Bacchus Beach Music Bash. Bacchus, the Greek god of wine, will reign over the winery, and Beach Music, dancing, a shag contest & games, and all sorts of "grape" fun will highlight the festivities. Admission is \$5.

Pleasure Island Chowder Cook-Off Heats up Soon

If you make good chowder now is not the time to clam up about it. On April 16 your recipe and the tasty result might garner you a money prize at the 8th Annual Pleasure Island Chowder Cook-Off held at Carolina Beach Lake, 11 a.m. to 5 p.m. But if you're a chowder-head and just want to sample a variety of chowders, you're more than welcome to come. There's a \$5 admission price per adult; children under 12 are free. In addition to chowders, there's live entertainment, an egg hunt and children's rides. If you're interested in participating in the chowder cook-off, contact the Pleasure Island Chamber of Commerce, 910-458-8434 for details.

Seaboard Wine Warehouse Plans Week in Austria

In May, join the gang at Seaboard Wine Warehouse in Raleigh for seven fun-filled days as they explore Austrian wine, food and art with Austrian wine importer Klaus Wittauer. It's an excellent chance to visit the wineries, walk the vineyards and enjoy classic meals with Austrian vinophiles such as Leo Hillinger, Anton Bauer, Martin Mittlebach, Franz Proidl, and Karl Steininger. With three days in Vienna and four days in wine country,

Seaboard Wine will be visiting historic abbeys, museums and castles, along with taking walking tours and a wine tasting cruise on the Danube. For a complete itinerary and informative links, visit www.seaboardwine.com/Austria.htm

Monthly Wine Dinners Pack the House

This regular event is well worth your attention. Errico's Ristorante at 132 Kilmayne Road (off Kildaire Farm Road) in Cary offers a special wine dinner every month, usually the third Sunday. I was pleased to be invited to the one held in February in honor of Valentine's. It was a packed house, which showed me that these dinners are popular and obviously successful. The dinners are a partnership between Errico's and Anytime Wine, a retail wine shop located at 2425 Kildaire Farm Road, Cary.

The superb food is prepared by Errico's chef-owner, Gregory Lewis, and his team of apprentices. When you enter, you are immediately seated and the first round of wine and hors d'oeuvres are served. Since the sponsoring wine part of the program is a retail merchant, the wines served aren't locked into a particular vintner so you have the chance to taste a wide-range of wines. My favorite of the evening was served with the main course, a fish dish: Beringer Alluvium—very fruity and crisp but dry.

The multi-course meal was fantastic beginning with hors d'oeuvre. What struck my fancy the most was a smoked duck and brie cheese which I took to be stuffed with pocket bread, then cut into bite-sized pieces and baked; this was served

with aioli.

Short Bits & Bites in the Food World

In Wilmington on April 23 they'll be celebrating the Wilmington Earth Day Festival at Hugh McRae Park featuring environmental exhibits, food, organic beer and wine, music from funk to bluegrass. For information call 910-762-5606.

...

Also on April 23 in Durham is the 2005 Durham Earth Day Festival with food, music and fun in Downtown Durham from 11 a.m.-5 p.m. For more information call 919-560-4186.

...

Sad to report that Portobello Restaurant in Bent Tree Plaza at the corner of Strickland and Falls of Neuse roads in North Raleigh has closed—but happy to report that a new eatery—said to be "upscale" and called Wild Orchid, will take its place in the same location.

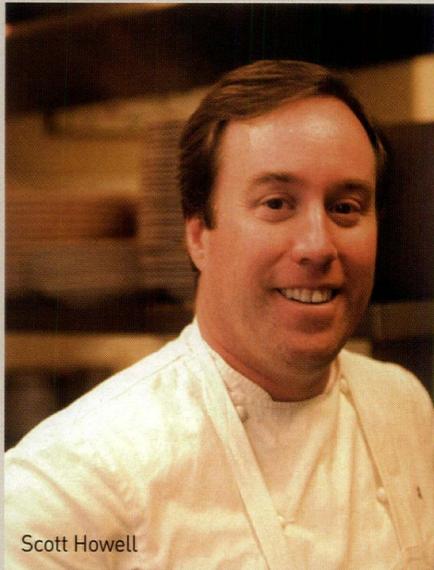
...

Fans of Gino Russo's Oyster Bar and Restaurant located at Pleasant Valley Promenade Shopping Center in Raleigh will be delighted to know that Gino has added some new dishes to his already-popular bill of fare. Check it out at www.ginorussos.com.

...

I learned recently from Don Ball, food and beverage manager of the prestigious Washington Duke Inn and Golf Club in Durham, that the ambitious renovations are going well. In the past and currently the Inn has offered one public dining room called the Fairview Restaurant. When renovations are complete there will be two restaurants, with one for casual dining.

French Laundry in Napa, California, arguably the best restaurant in America. Graham's honors include the Avery's Young British Chef of the Year Award in 1999. Graham is fairly new to the Metro area, but is garnering raves at Fearington House both as chef and teacher at Fearington's cooking school.



KINSLEY DEY

Scott Howell

Scott Howell

Scott Howell may be on the verge of rivaling George Bakatsias in entrepreneurship. Just when we thought the expanded Nana's would satisfy him (and his devoted fans), Scott ventured onto sacred ground and shocked local porcophiles with an unfamiliarly western-styled barbecue joint. The "Q Shack" proved to be a hit, to the surprise of both western NC and Eastern NC barbecue traditionalists. Last year Scott added Nana's Chophouse to his stable of restaurants. Rumor has it that more Q Shacks are on the horizon.

A Culinary Institute of America graduate,



KINSLEY DEY

Andrea Reusing

Scott trained in Italy, Bouley in New York, and later with the Barkers at Magnolia Grill. Scott's protégés (Ashley Christensen is one) have nothing but praise for their mentor, a perfectionist with a sense of humor. Scott's restaurants reflect his personal charm and exquisite taste.

Andrea Reusing

After Andrea arrived in Chapel Hill from New York in 1996, what she missed most

was dining in Chinatown. A self-taught cook, she tried food writing and catering before joining Louis Cherry and Chris Peel to help open Enoteca Vin. Her original menu there won raves, but she still longed for a place where Asian food made with top-quality ingredients could be obtained without spending a week's paycheck. Lantern is the realization of that dream. With this unique restaurant, Andrea has proven herself to be one of the most original chefs in the region. She unfailingly shares the credit for Lantern's tantalizing menu with her partner Brendan Reusing, and Sylvia Pahola, and a loyal staff

Bill Smith

Bill Smith trained under Bill Neal at the original La Residence and has literally followed in Neal's footsteps, taking over the reigns at Crook's Corner in 1992. Known for his generosity as well as his artistry, Bill's good nature belies the stereotype of the hot-tempered kitchen tyrant. He manages to turn out great food while maintaining a warm, paternal relationship with his staff and vendors

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Bill Smith

And he is adored by Crook's regulars, many of whom get a call from Bill when the first batch of honeysuckle sorbet or persimmon pudding is made. He always seems to remember, uncannily, his guests' favorite foods and sends out samples to their tables, one of the many reasons Crook's has so many devoted patrons.

Watch for Bill's cookbook, *A Year in the Kitchen*, which will be published this year.

Brian Stapleton

The Carolina Inn's metamorphosis to a luxury hotel required a restaurant upgrade, but its new restaurant, The Carolina Cross-

roads, didn't hit its stride until Brian Stapleton came on board from Il Palio. At first Brian struggled a bit with his transition from Italian to Southern Cuisine (medium-rare lima beans and collards are a bit chewy for most Southerners). But over time, Brian has successfully fused his native California health-oriented style with more traditional fare with dishes such as "Roast Pork Shoulder and Winter Vegetable Crisp on Cream Corn and Molasses" or "Sweet Onion Bread Pudding."

Brian has become a favorite on the guest-chef cooking school circuit where his wit shines as brightly as his skills.



Brian Stapleton

John Toler

A Maryland native, John Toler's mentor was the "father of New American Cuisine," Jeffrey Bueben at the Occidental in DC. He moved to the Triangle area to become sous chef at Rick Robinson's late, lamented Mondo Bistro, then set out on his own a decade ago with Bloomsbury Bistro, now a Raleigh classic. John's version of New American fare has been cited by *Southern Living* and *Food and Wine* magazines and he was voted "Best Chef in the Triangle" by *Metro* readers in 2002.

To the delight of Cary gourmets, John has opened a second restaurant, Cosmopolitan Grill in their side of the Metro area, to rave reviews. **MM**



John Toler

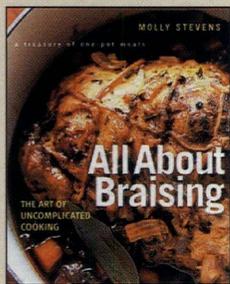
10 Books for Food Lovers

by Moreton Neal

All about Braising: The Art of Uncomplicated Cooking by Molly Stevens

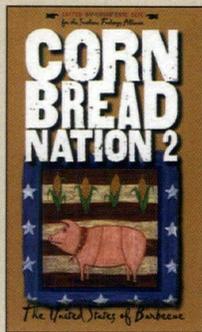
"Braising refers to tucking a few ingredients in a heavy pot with a bit of liquid and letting everything simmer until tender and intensely flavored."

Braising is my favorite way to cook meats and with Stevens' varied selections from all over the globe, I can braise something different each night for months to come. Classics such as Coq au Vin and Osso Bucco as well as exotic dishes from Asia and Africa are represented in this practical book, written with flair.



Cornbread Nation 2: The United States of Barbecue by Lolis Eric Elie

Following last year's popular *Cornbread Nation: Best of Southern Food Writing*, this



Usually hilarious, always interesting, this collection is a must-read for barbecue fanatics and food culture enthusiasts.

Flavors of Ferrington

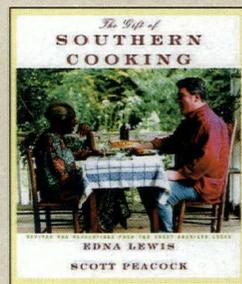
From the look of it, one would never know that this beautifully designed cookbook is self-published by a service organization. The cookbook committee of "Ferrington Cares" has done an outstanding job of pulling together recipes, menus, and historical information from the villagers of Ferrington. This unique development, the brainchild of R.B. and the late Jenny Fitch,

anthology is the second in what promises to be a yearly series published by UNC Press. Volume 2 includes articles by John Shelton Reed, Marcie Ferris, Jeff Daniel Marion and many other well-known columnists.

is a magnet for retirees from all over the world, resulting in an upscale melting pot of fascinating people who share their favorite recipes in this lovely collection.

The Gift of Southern Cooking by Edna Lewis and Scott Peacock

Already a force on the American culinary scene, Edna Lewis was persuaded to move from New York to Chapel Hill two decades ago to help open Ferrington House, the first swanky southern restaurant in these parts. This Virginia native, whose grandfather was a freed slave, has collaborated with Scott Peacock, a young Alabaman, to produce a survey of familiar recipes from all corners of the South. This book is notable for techniques and tricks of the trade. With the help of *The Gift of*




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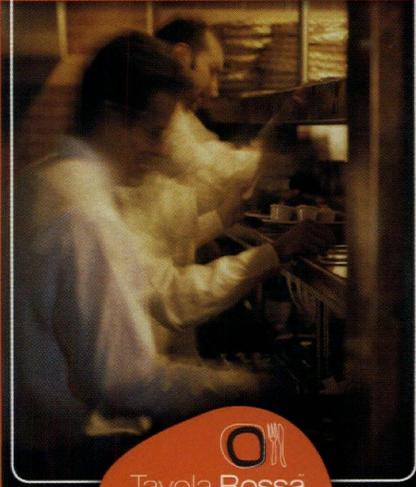


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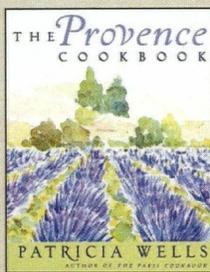
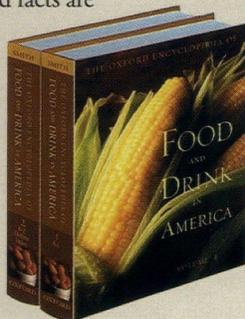
Designed to fit in a glove compartment, this tiny book is jam-packed with information for those of us who would like to secede from Fast Food Nation. No chains or franchises allowed in this volume of old-fashioned owner-run diners and barbecue joints, all situated near major North Carolina highways. Get this guide-book soon before many of these anachronistic venues become extinct!

North Carolina's Historic Restaurants and Their Recipes by Dawn O'Brien

For those interested in history as well as great places to eat, Dawn's "historic restaurant" series includes both recipe books and travel guides. Dawn has published these handy books for over 20 years, covering Virginia, Maryland and Florida as well as the Carolinas. Her latest North Carolina edition is just out with all kinds of alluring venues and tastes for the culinary adventurer.

The Oxford Encyclopedia of Food and Drink in America by Andrew F. Smith

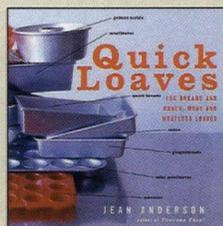
Did you know that Sauerkraut was renamed Liberty Cabbage after WWI? This and all kinds of odd facts are at your fingertips in this two volume collection which includes a fascinating culinary tour of the South. No recipes here, but everything else you ever wanted to know about American food.



no way I could resist this follow-up to Patricia Wells: *At Home in Provence*. More than a cookbook, there are stories and photographs about Wells' adopted home in the southern (French) part of heaven. This acclaimed writer leaves her own cooking school in Vaison-La-Romaine and shows up periodically in Raleigh to visit her sister and preside over cooking classes at A Southern Season in Durham. Watch for her next appearance there—it's always a sellout.

Quick Loaves by Jean Anderson

Raleigh native Jean Anderson is one of the most prolific and best food-writers in America. A member of the James Beard Hall of Fame, her articles have been published in most major food publications and she



has published dozens of well-researched cookbooks. *Quick Loaves* is the latest in Jean's "fast and easy" series. Don't be misled by the title; this is the kind of fast food that Slow Food devotees would love. Innovative recipes for gelatin salads, breads, cakes, meats, fish and even veggies made into loaf form (e.g. spinach and parmesan timbales) from all cultures are included.

Sweet Stuff by Karen Barker

A little intimidated by Karen and Ben Barker's first effort, *Not Afraid of Flavor: Recipes from Magnolia Grill*, I expected the recipes in *Sweet Stuff* to be too involved for the average home cook. Not so! Anyone can cook these desserts, but no one but Karen could come up with the ingenious flavor combinations such as Coffee Anise Crème Caramel, or Pumpkin Shortcakes with Cranberry Orange Compote and over a hundred other sweet surprises. MM



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TOP DOZEN WINE LISTS

by Barbara Ensrud

As a wine enthusiast I often peruse the wine list before I look at the menu. If there is something I particularly want to taste, then the food I order depends on what will work best with the wine.

Here are the things I look for in a good wine list:

a) Breadth. The list doesn't have to be huge, but I like to see a number of choices and more than one style of a particular wine—not just one Sauvignon Blanc, for instance, but a couple, such as one from California or Bordeaux perhaps, and one from the Loire Valley or New Zealand. I also like to see interesting and thoughtful choices beyond the usual Chardonnay, Merlot and Cabernet Sauvignon. Happily, we're seeing more of this in many local restaurants.

b) Wine and food compatibility. How the wines complement the kinds of food the restaurant serves. An excellent list in this regard is at the Lantern in Chapel Hill. The wines are clearly selected to work with the restaurant's Asian/Fusion dishes and their exotic flavors, some with a slightly sweet accent. Another is at Magnolia Grill, where chef/owner Ben Barker personally oversees the wine list. "We're as focused on wine here as we are on food," he says. "One enhances the other."

c) Value. I don't like to be gouged by wine pricing in restaurants. Making a profit is one thing, but when a single glass of wine costs as much as the restaurant paid for the bottle—that's gouging. Wines by the glass have gotten way overpriced in many restaurants, and it's short sighted. The fact is when wine prices are reasonable and fair, the restaurant sells more wine.

d) Depth. This is not a requisite for what I consider a good wine list, but it's always interesting for wine buffs to muse over a list knee-deep in Bordeaux, California Cabs and Italian or Rhône-style reds.

There are two things I would like to see on Triangle wine lists: moderate by-the-glass prices and, please, a dry rosé or two by the glass, especially during the warmer months. We might have to expand the list in the future—North Carolina wine lists are getting better. But below are a dozen of my current picks for best wine lists from the Triangle to the Coast—in alphabetical order.

Angus Barn

9401 Glenwood Avenue, Raleigh 27617
Ph. 919-981-2444

With a cellar of some 30,000 bottles (a treat to visit), the Barn has the depth and breadth, especially the successive vintages of great reds to go with your steak; an impressive stock of large bottles—magnums, jereboams, imperials

Carolina CrossRoads

211 Pittsboro Street, Chapel Hill 27516
Ph. 919-933-2001 or 800-962-8519

A solid selection, diverse and well-chosen

Daniel's Pizza Pasta Café

1430 N.C. 55, Apex. 27502
Ph. 919-303-1006

A strong, broad list for such a casual spot; excellent choices from Italy, also France, California; great values, with many good wines in the mid-\$20s, such as Kenwood's Russian River Pinot Noir

Deluxe Restaurant

114 Market St., Wilmington, NC 28401
Ph. 910-251-0333

Wine lovers visiting Wilmington should check it out—extensive half-bottle selection

Enoteca Vin

410 Glenwood Ave., Suite 350, Raleigh 27603
Ph. 919-834-3070

A winelover's dream, with numerous intriguing choices by the glass, tasting portion or bottle—fun to explore, so be adventurous, though rather pricey by the glass

Ferrington House Restaurant

2000 Ferrington Village, Pittsboro 27312
Ph. 919-542-2121

Great wines in great depth here, but very expensive

Il Palio

1505 East Franklin St, Chapel Hill 27514
Ph. 919-929-4000 or 800-223-7379

Wonderful Italian list, with wines not often seen hereabouts

Lantern

423 W. Franklin St., Chapel Hill 27514
Ph. 919-969-8846

Nifty choices that nicely complement pan-Asian flavors—lots of Rieslings, but I do wish there were a dry Alsace Riesling among them. Good values

Magnolia Grill

1002 9th St., Durham 27705
Ph. 919-286-3609

Broad and diverse, beautifully keyed to the food; very fairly priced, with some real values by the glass as well as the bottle

Maximillian's

8314 Chapel Hill Road, Cary
Ph. 919-465-2455

Heavily weighted in big reds balanced with a tempting assortment of whites; good values among the more expensive

Sullivan's Steak House

414 Glenwood Avenue, Raleigh 27603
Ph. 919-833-2888

Great diversity, depth in reds; expensive

Washington Duke Inn & Golf Club

3001 Cameron Blvd., Duke University, Durham 27705
Ph. 919-490-0999 or 800-443-3853

Few surprises but a solid, well-rounded list; expensive

Top Ten Bars

The Triangle abounds in good bars, and most folks have their favorites. The best bars offer great drink variety—classic cocktails as well as special martinis, exotic tropicals, single malts, excellent brews, and after-dinner specialties such as sweet wines, Port, Madeira and brandies—but ambience is also important, whether the atmosphere is lively or a little more sedate for quiet rendezvous.

Here are ten to check out:

Bakus, Durham
Bogart's American Grill, Raleigh
Blue Martini, Raleigh
Café Parizade, Durham
Greenshields Brewery & Pub, Raleigh
Lantern, Chapel Hill
Red Room Tapas Lounge, Raleigh
Shaba Shaba, Raleigh
Sullivan's Steak House, Raleigh
Washington Duke Inn, Durham

Elegance and Structure

THE RENAISSANCE OF NORTH CAROLINA WINERIES

by Barbara Ensrud

North Carolinians can be proud of the rapid progress of our fledgling wine industry—and in such a short time, really just since the year 2000. Naysayers? There are a few, but they are misguided. Yes, there are challenges for this young wine industry, but the major one has been overcome—making quality wine, wine that tastes good, has structure, the ability to age gracefully and with some elegance. Merlots, Cabernet Sauvignon, Syrah, appealing blends, Chardonnay, Viognier—you can find very fine versions of each of these wines here.

Of course, the groundwork was laid some 30 years ago when Westbend in the Yadkin Valley and Biltmore Estate in the western highlands near Asheville began planting vineyards. It was completely experimental then. There were no models for winegrowing and winemaking in this part of the country, so wineries had to learn by trial and error. Unique microclimates exist here in terms of



BILTMORE ESTATE, ASHVILLE, NC

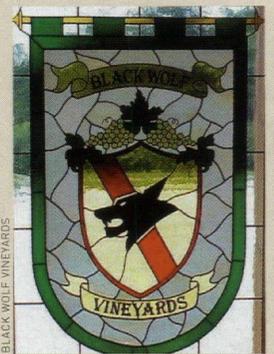
Testing the wine at the Biltmore winery.

soil composition and site exposure to wind and sun—what's known in France as *terroir*—that give the wines a distinctive style and flavor. In 2004, the Yadkin Valley received official federal designation as an American Viticultural Area (AVA)—quite a distinction.

North Carolina has long been known for native American grapes, including scupper-

nong and muscadine. These wines, too, are much improved and often quite delectable. Don't dismiss them, especially the sweet muscadines (often labeled Scuppernong), luscious as dessert wines.

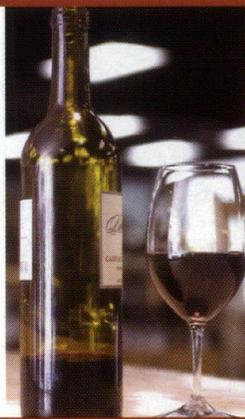
The proof is in the pudding—and I heartily recommend that you taste for yourself. Last October in the NC State Fair wine competition, 12 gold medals were awarded, 11 double golds (unanimous gold), and 37 silvers, as well as a number of bronze medals. The judges were impressed with many of the wines, particularly the Best of Show wine: Rag-Apple Lassie Vineyards 2003 Chardonnay—dry, fresh and apple-y, rich without being heavy. Across the board, however, there was a leap in quality. We tasted all the wines blind, with no idea who made them, to assure an unbiased assessment.



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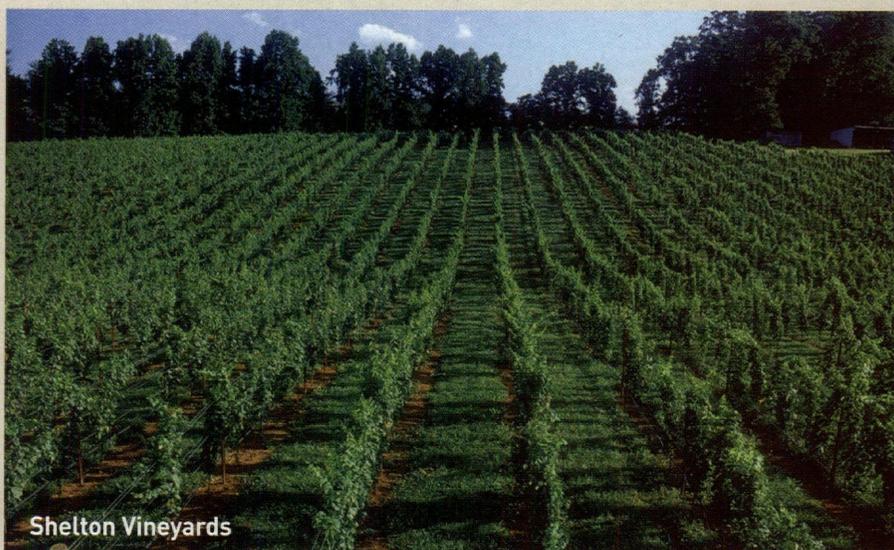


KINSLEY DEY

Moonrise Bay



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SHELTON VINEYARDS

Shelton Vineyards

LIST OF GOLD MEDAL WINNERS

(double golds in bold):

Biltmore Chateau Reserve Cabernet Sauvignon 2002

Biltmore Estate American Merlot

Biltmore Estate Signature Syrah 2001

Biltmore Estate Century

Biltmore Estate American Pinot Grigio

Biltmore Estate American Riesling

Biltmore Estate Blanc de Blancs

Brut Sparkling
 Hanover Park Vyd Early Twilight
 Hinnant Vyds Southern Red (muscadine)
 Hinnant Vyds Southern White (muscadine)
 Hinnant Vyds Scuppernong
Hinnant Vineyards Strawberry
 Moonrise Bay Vyd Noble Muscadine
 Moonrise Bay Vyd Merlot 2002
Old North State Winery Starlight White
RagApple Lassie Vyds Chardonnay

2003—also Best of Show
RayLen Vyds Cabernet Franc 2001
 RayLen Vyds Barrel Chardonnay 2003
 RayLen Vyds Shiraz 2002
 Rockhouse Vyds Cabernet Franc
 Hadley's Field
Shelton Vyds Yadkins Valley Family Reserve Claret 2001
 Shelton Vyds Yadkin Valley Sangiovese 2002
 Westbend Vyds Yadkin Fumé **MM**

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www.bakus9.com

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Try It Yourself

Most North Carolina wineries welcome visitors and offer tasting and tours. Picnic facilities are also available. Check Web sites or call for hours of operation. Below is a listing of the leading wineries producing wines from North Carolina vineyards and recommendations of some of their top wines. A complete list is available at the state Web site: www.ncwine.org

The Web site also includes a complete list of all medal winners for 2004.

Biltmore Estate

One North Pack Square, Asheville, NC 28801. Ph. 800-543-2961
www.biltmore.com

When George Vanderbilt invited his first guests to Biltmore House in 1895 to dine at the 72-foot dining table in the great hall, the wines served were undoubtedly French. Today, at any one of the property's restaurants, Merlot, Cabernet Sauvignon or Cabernet Franc wines from the estate's 1150-acre vineyard can accompany estate-grown beef, lamb or pork. Biltmore is North Carolina's largest winery, producing over 100,000 cases of wine annually. It's important to know that Biltmore produces two lines of wines: Chateau Reserve wines, made from North Carolina-grown grapes, and the Biltmore Estate American series, excellent wines made from grapes imported from California and Washington. Winemaker Bernard Delille has greatly improved the quality of the American line in recent vintages; these wines are well worth trying again if you have had them recently.

RECOMMENDED: Chateau Reserve Claret, Cabernet Franc, Chardonnay; Biltmore Cardinal's Crest, Merlot and Riesling

Black Wolf Vineyards

283 Vineyard Lane, Dobson, NC 27017. Ph. 336-374-2532
www.blackwolfvineyards.com

Buck Shoals Vineyard

6121 Vintner Way, Hamptonville, NC, 27020. Ph. 336-468-9274
www.buckshoalsvineyard.com
One of the state's newest, with seven acres planted (merlot, chambourcin), with more planned, as well as a planned version of the Italian-style red Amarone.

Cerminaro Vineyard

4399 Wilkesboro Blvd, Boomer, NC 28606. Ph. 828-754-9306
www.cerminarovineyard.com

Cerminaro produces wines mostly from French-American hybrid grapes such as chancellor, seyval blanc, foch, as well as the Italian variety sangiovese.

Chatham Hill

3500 Gateway Centre Blvd, Morrisville, NC 27560. Ph. 919-380-7135
www.chathamhillwines.com

Childress Vineyards

1000 Childress Vineyards Rd, Lexington, NC 27295. Ph. 336-236-9463
www.childressvineyards.com

Opened in fall 2004, currently producing blends from purchased grapes. Thirty-acre vineyard planted to vinifera grapes: merlot, syrah, cab franc, chardonnay, others

Dennis Vineyards

24043 Endy Rd, Albemarle, NC 28001. Ph. 800-230-1743, 704-982-6090
www.dennisvineyards.com

Muscadine wines in dry, semi-dry and sweet styles
RECOMMENDED: Noble Semi-Dry 2003, Carlos Sweet 2002

Duplin Winery

PO Box 756, Rose Hill, NC 28458. Ph. 800-774-9634, 910-289-3888
www.duplinwinery.com

NC's oldest and largest producer of Muscadines
RECOMMENDED: sweet Scuppernong Red and White

Hanover Park Vineyard

1927 Courtney-Huntsville Rd, Yadkinville, NC 27055. Ph. 336-463-2875
www.hanoverparkwines.com

Amy and Michael Helton own one of the small but influential wineries in the Yadkin Valley, producing quality wines from mostly vinifera grapes.

RECOMMENDED: Viognier 2003, Mourvedre 2002, Michael's Blend (red), Barrel-Fermented Chardonnay 2003, Early Twilight (lush dessert wine)

Hinnant Family Vineyards

826 Pine Level-Micro Rd, Pine Level, NC 27568. Ph. 919-965-3350
www.hinnantvineyards.com

Very delicious muscadine wines and a knock-out strawberry wine
RECOMMENDED: Southern Red, Southern White, Scuppernong, Strawberry

Laurel Gray Vineyards

5726 Old Hwy 421, Hamptonville, NC 27020. Ph. 336-468-8463
www.laurelgray.com

The Myers family has farmed this spot in the Yadkin Valley for 10 generations.
RECOMMENDED: 2002 Syrah, 2003 Chardonnay, barrel-fermented

Moonrise Bay Vineyard

1034 Moonrise Bay Landing, Knotts Island, NC 27950. Ph. 866-888-9463, 252-429-WINE
www.moonrisebaywine.com

One of two wineries near the Outer Banks, Moonrise Bay won 2 golds for its 2002 Merlot and Noble (muscadine)

Old North State Winery

308 North Main St, Mt. Airy, NC 27030.

Ph. 336-789-WINE, Fax 336-789-9060
www.carolinaharvestwines.com

The label dates to 1890, revived in 2002 by a cooperative of family growers near Mt. Airy. Their sweet Muscadine, Starlight White, won a double gold in 2004

RECOMMENDED: Starlight White 2003, Sangiovese 2002

Old Stone Winery

6245 U.S. Hwy 52, Salisbury, NC 28146. Ph. 704-279-0930
www.oswinery.com

Near Granite Quarry in Rowan County, Old Stone grows muscadine varieties

RECOMMENDED: Harvest Gold

Raffaldini

450 Groce Rd, Ronda, NC 28670. Ph. 336-835-9463
www.raffaldini.com

Devoted to Italian varieties, Raffaldini grows sangiovese, dolcetto and nebbiolo, as well as chardonnay

RECOMMENDED: Dolcetto, Sangiovese

RagApple Lassie Vineyards

3724 Rockford Rd, Boonville, NC 27011. Ph. 866-RagApple, 336-367-6000
www.ragapplelassie.com

One of Yadkin Valley's newest wineries, won Best of Show with their '03 Chardonnay and was co-finalist for Best New Winery in the U.S. in 2004.

RECOMMENDED: Chardonnay, Viognier

RayLen Vineyards

3577 US Hwy 158, Mocksville, NC 27028. Ph. 336-998-3100
www.raylenvineyards.com

Right off I-40 west of Winston-Salem, RayLen is a must-see (and taste!) Very stylish wines.

RECOMMENDED: Carolinius (Cabernet blend), Category 5 Reserve Red, Syrah, Chardonnay, Yadkin Gold (dry white blend)

Rockhouse Vineyards

1525 Turner Rd, Tryon, NC 28782. Ph. 828-863-2784
www.rockhousevineyards.com

Situated in southwest North Carolina, the Tryon region is a growing region for wine grapes; Rockhouse is a modern pioneer here.

RECOMMENDED: Cabernet Franc Hadley's Field, Meritage (red blend)

Round Peak Vineyards

765 Round Peak Church Road, Mt. Airy, NC 27030. Ph. 336-352-5595, Fax 336-352-5581
www.roundpeak.com

Small but growing winery near Mt. Airy, with nine acres vinifera grapes
RECOMMENDED: Chardonnay, dry Rosé, Cabernet Sauvignon

Shelton Vineyards

286 Cabernet Lane, Dobson, NC 27017.

Ph. 336-366-4724
www.sheltonvineyards.com

Ed and Charlie Shelton of Charlotte founded this showplace estate near Dobson and Mt. Airy in 1999. Worth a detour, great picnic spot. Winner of 14 medals in 2004 State Fair.

RECOMMENDED: Merlot 2002, Family Reserve Claret (red blend), Chardonnay, '03 Riesling

Silk Hope Winery

2601 Silk Hope Gum Springs Rd, Pittsboro, NC 27312. Ph. 919-742-4601

Smallest of the Piedmont wineries, producing sweet and dry blends; visits by appointment only.

Silver Coast Winery

6680 Barbeque Rd, Ocean Isle Beach, NC 28469. Ph. 910-287-2800
www.silvercoastwinery.com

One of the newest coastal wineries, with a satellite tasting room in Charlotte. Purchases grapes from Yadkin Valley and north Georgia.

RECOMMENDED: Chardonnay, Blood Wine (tourigal), Seyval Blanc

Stony Knoll Vineyard

1485 Stony Knoll Rd, Dobson, NC 27017. Ph. 336-374-5752
www.stonyknollvineyards.com

This young hilltop vineyard was established in 2002 on a historic tobacco farm site in Surry County. Look for vinifera wines such as Cabernet Franc, Cabernet Sauvignon, Chardonnay.

Westbend Vineyards

5394 Williams Rd, Lewisville, NC 27023. Ph. 336-945-5032
www.westbendvineyards.com

With immaculate vineyards on bluffs along the Yadkin River, owners Jack and Lillian Kroustalis pioneered the Yadkin Valley starting in 1972, building the winery in 1988.

RECOMMENDED: Barrel-Fermented Chardonnay, Seyval Blanc, Yadkin Fumé (white blend), Carolina Blush, Chambourcin

Windy Gap Vineyards

656 Pardue Farm Rd, Ronda, NC 28670. Ph. 336-984-3926
www.windygapwine.com

The resident Basset hounds might greet you at this small winery in Yadkin Valley, with vineyards cooled by breezes from the Brushy Mountains to the north.

RECOMMENDED: Cabernet Franc, Merlot, Fat Basset Red

The Winery at Irongate Farm

2540 Lynch Store Rd, Mebane, NC 27302. Ph. 919-304-WINE
www.irongatevineyards.com

This Alamance county property grows a mix of vinifera grapes (merlot, cabernet, sangiovese) as well as native and hybrid varieties.

Metro Magazine's Premiere
**RESTAURANT
GUIDE**

RALEIGH/CARY

42nd Street Oyster Bar – 508 West Jones Street, Raleigh (919) 831-2811. A Raleigh tradition since 1931. Serving quality seafood, steaks and pasta in a casual atmosphere. Steamed oysters and clams available. Serving lunch Monday through Friday and dinner seven nights a week.

Bella Monica – 3121-103 Edwards Mill Rd., Olde Raleigh Village Shopping Ctr., Raleigh (919) 881-9778. Family-run Italian restaurant. Delicate, thin-crust Neapolitan pizza with gourmet toppings. Pork Piccata, Shrimp Scampi, Portobello Lasagne & Cannoli. Neighborhood bar with all-Italian wine list. Patio dining. Lunch, Dinner, Late Night on weekends. Closed Sunday. "Simply superb-three stars." – *News & Observer*

Bloomsbury Bistro – 509 West Whitaker Mill Road, Suite 101, Raleigh. (919) 834-9011. Everything you love about fine dining without the hype. Sophisticated food and wine in a comfortable neighborhood setting. Featured in *Southern Living*, *Gourmet Magazine* and *USA Today*.

Bogart's American Grill – 510 Glenwood Avenue, Raleigh (919) 832-1122. Steaks, martinis and impeccable service never go out of style. Rotisserie-grilled items dominate the menu. Sensational steaks, seafood and pastas, homemade desserts and countless specialty martinis. Casual retro ambience. Live music nightly and late night action Fri-Sat. Lunch M-F, Dinner 7 days. Sun. brunch.

Cappers Restaurant – 4421 Six Forks Road, Raleigh (919) 787-8963. Serving up the Hottest Cuisine and Coolest Jazz in the Triangle since 1985! Steaks and fresh seafood are the specialties. Serving lunch Monday through Friday and dinner seven nights a week. Now serving Sunday Brunch. www.cappersrestaurants.com.

Carolina Ale House – 512 Creekside Drive, Raleigh. (919) 835-2222. 4512 Falls of Neuse Road, Raleigh. (919) 431-0001. 2240 Walnut Street, Cary. (919) 854-9444. Carolina Ale House has something for everyone – we serve our award-winning menu from 11 am until 2 am and give you over 40 TVs for your front row seat to all the sports action. Daily lunch and dinner specials, the coldest \$2 pints in town, Shrimp Special Mondays and 99 cent Kid's Tuesdays, we've got your family covered. So come home to the Carolina Ale House today: great food, sports and fun.

Cuba – 19 West Hargett Street, Raleigh. (919) 890-4500. Enjoy Latin flavors and Spanish wines in a colorful and lively atmosphere. Salsa

music adds spice to an already sizzling dining experience.

Enoteca Vin – 410 Glenwood Avenue, Suite 350, Raleigh. (919) 834-3070. Located in Glenwood South's Creamery building, Enoteca Vin's warm urban interior, bar and patio provide a casual but sophisticated environ for serious dinners or spontaneous rendezvous over wine and cocktails. Metro Best Chef Ashley Christensen proudly accepts the responsibility of supporting our local and organic farmers and purveyors. Our ingredient-driven menu is built around the seasons, with small and large plates, artisan cheeses and cured meats. Our wine list features 55 wines by the glass and received *Wine Spectator's* Best of Award for Excellence in 2004. Serving dinner Tuesday through Sunday, Sunday brunch and late night Fridays and Saturdays. For menus, events and hours please visit www.enotecavin.com.

Daniel's Pizza Pasta Café – 1430 NC 55, Apex (919) 303-1006. Relaxed, casual atmosphere featuring freshly sautéed pasta dishes, eclectic chef's specials, and homemade desserts. Enjoy a selection from our 500 bottle wine list. Outside dining and catering available. Reservations accepted. Hours of operation are Sun-Mon. 5-9pm, Tues-Sat. 5-10pm.

Est Est Est Trattoria – 19 West Hargett Street, Raleigh. (919) 833-4440. Since 1984, customers have loved their delicious North Italian dishes. Pastas, breads, mozzarella and desserts are made in-house.

Frazier's – 2418 Hillsborough Street, Raleigh. (919) 828-6699. Frazier's has been rated as one of the top ten restaurants in the triangle since opening in 1998. An eclectic, ever changing menu is executed in a newly renovated, very hip but casual atmosphere.

Hi5 – 510 Glenwood Avenue, Raleigh. (919) 834-4335. For food and fans, Hi5 is the place to watch. Over 30 TVs, including 10 plasma screens and a huge projection screen. Full menu with the 20 varieties of wings, pizza, burgers, nachos and more. DJ on Thursday, Friday, Saturday. Open 7 days. 11:30-2 am. www.hi5-raleigh.com.

The Irregardless Café – 901 West Morgan Street, Raleigh. (919) 833-8898. Thirty years old and fresh every day! Serving market fresh produce, fish, poultry, beef, lamb, vegetarian meals with menus changing daily. Live music nightly, catering and more! www.irregardless.com.

Lucky 32 – 832 Spring Forest Road, Raleigh, (919) 876-9932. 7307 Tryon Road, Cary, (919) 233-1632. Seasonal fare with influences of regions across the country. www.lucky32.com.

Maximillians – 8314 Chapel Hill Road, Cary (919) 465-2455. Maximillians, owned and operated by Michael and Gayle Schiffer, features American Fusion cuisine, intimate dining and an extensive wine bar. Voted "Best Fine Dining" in the *Cary News* Readers Poll. *News and Observer* praised food as "inventive fusion cuisine" with 3½ stars. For reservations, (919) 465-2455.

The Melting Pot – 3100 Wake Forest Road, Raleigh. (919)878-0477. At The Melting Pot, fondue becomes a memorable four-course dining experience where patrons can really "Dip into something different®." Guests enjoy a choice of four flavorful fondue cooking styles and a variety of unique entrees combined with special dipping sauces. The menu also includes creamy cheese fondues, fresh salads, fine wines and mouthwatering chocolate fondue desserts. www.meltingpot.com

Michael Dean's Wood Oven and Seafood Grill – 1305 Millbrook Road, Raleigh. (919) 790-9992. Casual American seafood and wood-fired specialties. Menu changes monthly with delicious low-carb options as well. Enjoy the wide drink selection, outdoor patio and live party bands on Friday and Saturday. Where there's smoke, there's fire. Lunch M-F, Dinner 7 days. www.michaeldeans.com.

Nana's Chophouse – 328 West Davie Street, Raleigh. (919) 829-1212. Nana's Chophouse is a high energy, contemporary Italian style chophouse infused with Southern American flavors and local ingredients. Nana's features complementary valet parking, live jazz, generous chops, fresh seafood and Scott Howell's signature risottos. Seating in the bar and outdoor patio are first-come-first-serve. Hours of operation are Monday-Thursday 5:00-10:00 pm and Friday and Saturday 5:00-11:00 pm. Call for dinner reservations.

NoFo Market and Café – 2014 Fairview Road, Raleigh (919) 821-1240. 1125 Military Cutoff Road, Wilmington (910) 256-5565. NoFo Market and Café is open for breakfast or brunch, lunch and dinner everyday. Settle inside in our café, sit at the bar, or dine outdoors. Choose from award winning salads, soups, sandwiches and entrees. Don't miss the nightly specials like prime rib, country fried chicken and shrimp and grits. Winner of "Best Salads," *Wilmington Magazine*, "Best Bloody Mary," *Metro Magazine*, and "Best Gift Store," *Citisearch*.

Porter's City Tavern – 2412 Hillsborough Street, Raleigh. (919) 821-2133. Porter's City Tavern was chosen "Best New Restaurant" of 2004 by the readers of MetroMagazine. A fresh open floor and sidewalk/patio showcases a diverse menu of steaks, pastas, salads, sandwiches, and

fresh fish. The menu is prepared using the freshest local ingredients available.

The Red Room Tapas Lounge – 510 Glenwood Avenue, Raleigh. (919) 835-1322. When you want to paint the town, only one color will do. Serving appetizer-sized, Spanish-style tapas. Bring a group and prepare to share. Wine, sangria and signature red cocktails. DJ-powered lounge music nightly. Open Tuesday – Saturday at 6 pm. www.redroomraleigh.com.

Rey's – 1130 Buck Jones Road, Raleigh/Cary. (919) 380-0122. With a vision of quality, Rey's features fine dining with a French Quarter flare, blended with ambience and exceptional service. Owner Rey Arias created a menu offering signature "New Orleans- Inspired" meals. From the highest quality of steaks and seafood to Homemade Desserts, Rey's offers something for everyone! Customized catering for 6-200 is also available. www.reysrestaurant.com

Ruth's Chris Steak House – 2010 Renaissance Park Place, Cary. (919) 677-0033. Home of the Sizzling Steak. Serving generous cuts of corn-fed USDA Prime Midwestern beef, customized to the peak of flavor.

Second Empire Restaurant and Tavern – 330 Hillsborough Street, Raleigh. (919) 829-3663. Two Menus, One Experience! Enjoy the ultimate fine dining experience in the elegant yet relaxed atmosphere of our main dining rooms or a more casual dining experience in our Tavern. Raleigh's own AAA Four Diamond Restaurant!! *Wine Spectator* Awards of Excellence.

Taverna Agora – 6101 Glenwood Avenue, Raleigh. (919) 881-8333. Candlelit tables enhance the festive mood of this rustic, welcoming restaurant. Meet at the bar for a quiet drink or unwind under the pergola as you contemplate the extensive menu and wine list. Fresh poultry, meats and seafood are always the rule of the kitchen. Open nightly for dinner, Sunday brunch, catering available. Taverna Agora, Absolutely Greek.

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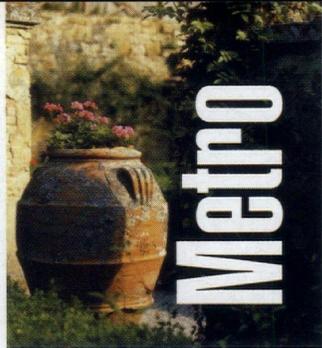
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AT HOME IN TUSCANY:

A COLLECTION, A LIFESTYLE

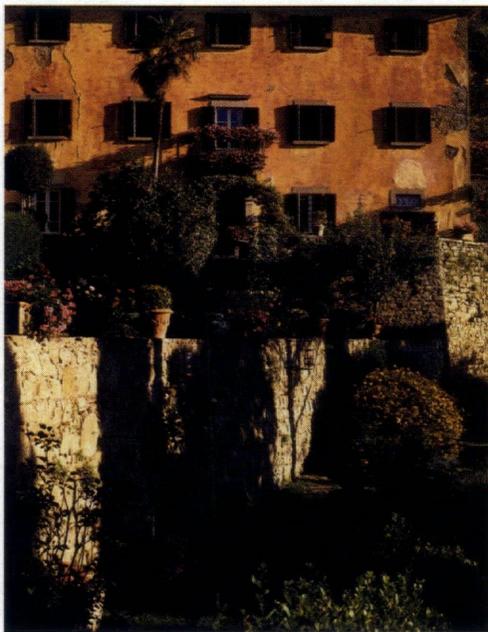
People who peruse the *New York Times* Best Seller List and go to movies probably know that Frances Mayes, former chairman of the Creative Writing Department at San Francisco State University, gained a new life and popular literary success when she wrote, with her husband Edward Mayes, the story of the renovation of a run-down villa in the ancient Tuscan town of Cortona. What began in 1996 as a book well acclaimed in the San Francisco Bay region, burgeoned into a national best seller a year later with creative marketing by second publisher Broadway Books. *Under the Tuscan Sun* had sold one million copies in 1999 when Mayes and Broadway brought out a sequel, *Bella Tuscany*. Since then, Mayes has continued to write about her deep love of Villa Bramasole, of all aspects of Tuscan life and culture and of its incomparable people, with a depth of knowledge and appreciation which is singularly enjoyable and informative. *Under the Tuscan Sun* has now been translated into 18 languages, including Chinese. *In Tuscany* and *Bringing Tuscany Home*, two large format books replete with luxurious visuals have added pleasure to her books with photographs that complement Frances and Edward Mayes' spare but lyrical writing styles.

TUSCANY IN HIGH POINT

With this background, I enter the tall doors of Drexel Heritage Furniture Industries Inc.'s showroom at North Carolina's High Point International Furniture Market and feel I am being admitted backstage while a play is in rehearsal. The massive entry hall, with its sweeping staircase, is stacked with furniture, workmen's tools and, scattered here and there, evidence of projects. All this beautiful clutter gradually begins to make sense when Melanie Dunn, Drexel Heritage Vice President for Visual Merchandising, ushers me into an adjacent alcove to introduce the innovative furniture line that is the result of a successful collaboration between Drexel Heritage designers and Frances Mayes. The collection is to celebrate what she calls "the voluptuousness of Tuscan life," a subject that has made her a best-selling author, sought-after speaker, culinary expert and now design consultant

and serious businesswoman.

The alcove housing the furniture line features a floor laid in softly hued oversized old brick, accented with narrow brick bands cut from the originals. Dark wooden beams overhead add to a sense of rusticity and warmth. The walls are inset with floor to ceiling open cases. "We created this room as the reception hall for Frances Mayes At Home in Tuscany furniture line when Drexel Heritage introduced it in 2003. That was the same year the movie *Under the Tuscan Sun* with actress Diane Lane was released," says Dunn. "The cases were filled with wine, and the Tavola for a Feast, a long rectangular table with splayed stretchers and metal scrollwork, was placed in the center and set with a guest registry book. The table, a favorite design of Mayes', is based on a piece at the Il Falconiere, a hotel in Cortona near Bramasole."



Frances Mayes' Bramasole, the Tuscan villa she restored with husband Ed Mayes, inspired her recent books and her continuing exploration of Italian culture and design.

So how did a San Francisco-based writer-teacher connect with a major North Carolina-based furniture manufacturer and, in less than a year, create a collection that became the company's best selling line? "Frances was working with a licensure firm in New York," says Dunn. "Three years ago they contacted us about doing a furniture line based on her Tuscan experience. Our president, Jeff Young, had recently come on board charged with giving Drexel Heritage a complete change of direction. He was intrigued with the idea." The contact came, a telephone conversation was held with Mayes and her husband, who were in Italy preparing for the filming of *Under the Tuscan Sun*, and an invitation to visit them at Bramasole was extended. Jeff Young, chief designer Michael Black, and their wives packed up sketchpads and caught a plane to Rome.

"We liked each other immediately," recalls Mayes during a recent stop in the Triangle to visit several old friends and to meet with her new acquaintances and business associates. "I had studied Italian design for years," she added, "and had collected a portfolio of about 60 or 70 design ideas, including pictures, photographs, drawings and my personal antiques. I brought them



The Bramasole Armadio (above) is magnificently proportioned and topped with a round pediment inset with ornamental carving resembling the curly ironwork in Bramasole's front door fanlight. The Arezzo Credenza (below) became the signature piece for the Frances Mayes At Home in Tuscany collection. It is based on an 18th-century sideboard purchased in Arezzo.

out and we went to work." On an expedition to one of the author's favorite antique shops in nearby Arezzo, Young and Black purchased an 18th-century sideboard that became the signature piece of the collection. Mayes remembers that the surface of the wood was so compelling that they and their guests couldn't resist stroking the piece, enjoying the irregularity of the hand-planed surfaces and the patina developed by repeated application—over two centuries—of beeswax. When the collection Frances Mayes at Home in Tuscany was displayed for the first time, the antique sideboard and the Drexel Heritage repro-

duction were placed facing each other. Even Dunn asked, "Which is the antique?"

SEMI-CUSTOMIZED

"This collection is distinctive for many reasons," says Dunn, who describes the furniture as semi-customized, an innovation in the industry. Within the cases of the large pieces, such as the sideboards, *armadios* (the Italian word for armoire), credenzas and chests, the interiors can be arranged in a variety of ways. For example, the signature piece, the Arezzo Credenza, which features three narrow drawers above three carved cabinet doors, can be arranged to contain three pullout drawers with a silver insert in the center. It can also be built with open shelves instead of cabinets or drawers, or styled as a dresser with nine pullout drawers and a jewelry tray in the top right drawer. "The credenza top is available in a contrasting finish or in light or dark marble," says Dunn.

We moved from the Arezzo Credenza to another piece, which is very personal and characteristic of Mayes' ability to integrate design with an almost visceral sense of

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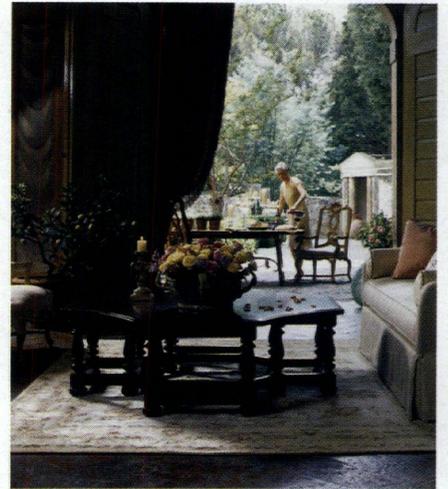
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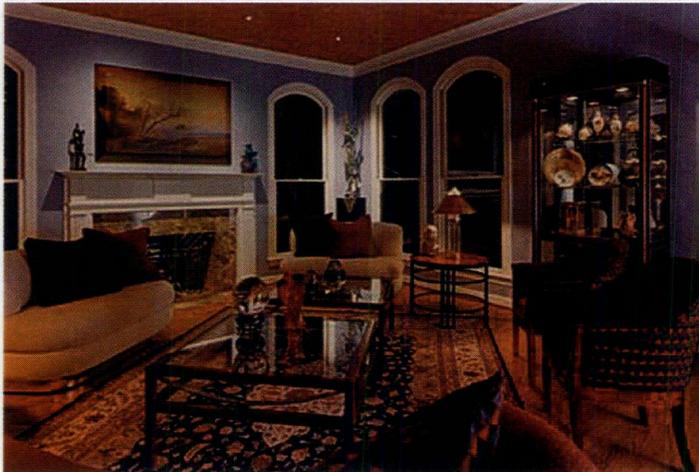
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place. The Bramasole Armadio stands 10 feet tall and is topped by an elaborate round pediment inset with ornamental carving resembling the curly ironwork in Bramasole's front door fanlight. Like the other large case pieces, the interior can be designed as a classic armoire, with shelving, a clothing bar and drawers, or as an enter-



This octagonal conversation table measures 60 inches by 60 inches and is available in a variety of wood tones and colorful finishes.



MICHAEL ZIRKLE PHOTOGRAPHY

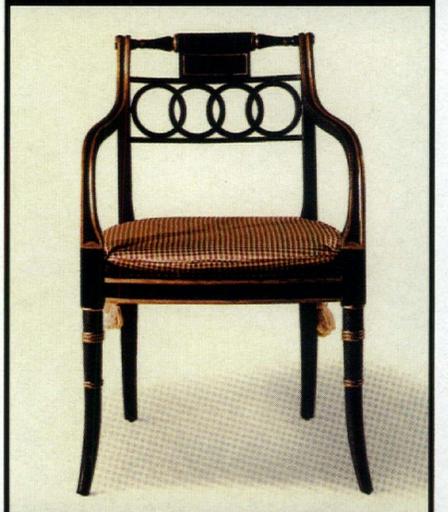
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tainment center or bar cabinet. The fourth choice for the Bramasole Armadio is the one the Mayeses have in their California house, a wine cabinet with a wine cooler set in place of a lower drawer.

The selection of woods and finishes for the At Home in Tuscany collection is quite various, offering warm wood tones from light to dark, and, surprisingly, four choices of color. All are available with a crackle finish or edged in antique silver or gold. From a sample box, Dunn chose a square of wood finished in red and edged in gold. My favorite, a pale luminous gray which Mayes recently added to the palette, shows to spectacular advantage when edged in gilt and used as the finish on the appropriately named Magnificent Bookcase for First Editions.

Though the scale of much of the collection is large and luxurious—an octagonal conversation table, for example, mea-

Beds in the At Home in Tuscany collection are elaborate and luxurious. For example, this Florentine Ring Bed features a handsome ironwork design.



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The Most Beautiful Desk from Montalcino can easily be added to any décor. It is set in front of a fresco uncovered at Bramasole.

sures 60 inches by 60 inches—there are many smaller pieces based on favorite antiques Mayes has collected or on designs acquired during her extensive travels. Chests with romantic names like The Lacemaker's Chest, The Pompeian Bird and Flower Chest, and The Chest for Love Letters would settle easily into most decors and settings. Tables and consoles, chairs, sofas, vanities and a charming desk, The Most Beautiful Desk from Montalcino, would add grace to any room.

Of special importance to the At Home in Tuscany collection is the bed, which in Tuscan tradition is selected by the bridal couple and used throughout their life together. Mayes and Drexel Heritage have developed an amazing array of beautiful designs. There is the ornate ironwork of the Florentine Ring Bed; the open lattice work of the Bee Keeper's Bed; the elegant leather or carved wood panels used in the Tuscan Padrone's Bed; and the Tuscan Wedding Bed. The headboard of The Bramasole Bed is reminiscent of the Etruscan wave pattern the Mayeses have used as a decorative border in one of the rooms in Bramasole. The

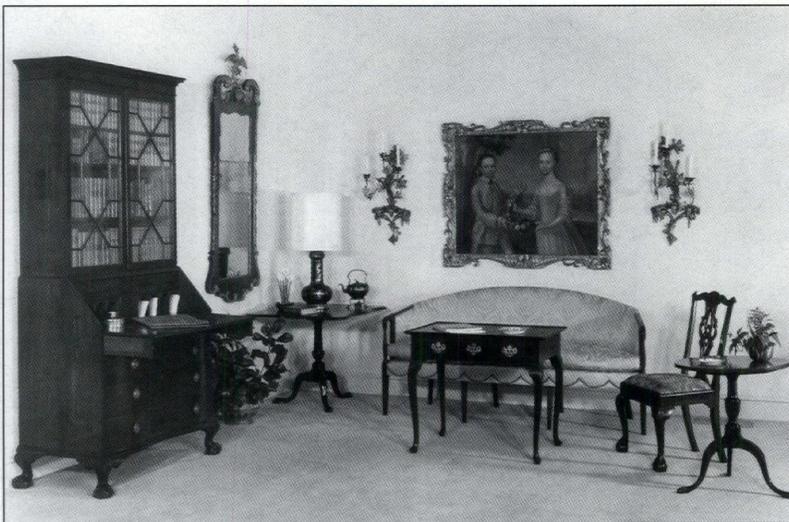
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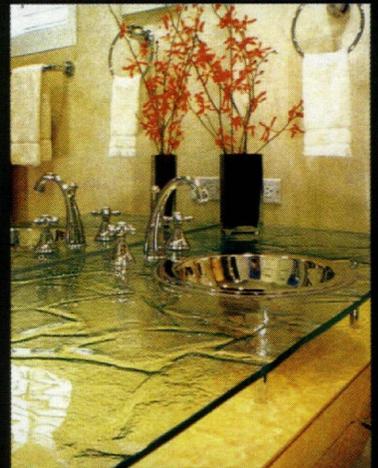
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curvilinear pattern is echoed in the added ornament and scrolled feet of the footboard.

To coordinate with the At Home in Tuscany beds, Mayes worked with Drexel Heritage to create and package five coordinated sets of bed coverings, including everything from sheets to fringed shawl throws. The fabrics are lusciously tactile with raised patterns of contrasting colors in the linen pillow shams and duvets, and a stone-washed texture in the matelasse cotton coverlets. Dunn traveled to Italy to work with Mayes to develop the collection. The pair spent five hours examining fabrics and choosing colors at the venerable family-owned firm of Busatti. Sfera Brothers, a New York-based family-owned company, provides the fabrics for the five bedding sets that employ a subtle palette of yellow, mustard, terracotta, moss, wheat, slate and ivory. "We have added rugs by Miresco to the collection," says Dunn. "Frances loves all textiles, the result, she says, of her family having been in the cotton mill business."

The addition of other exclusive licensees for the Frances Mayes At Home in Tuscany



The Pompeian Bird and Flower Chest is one of the many romantically named pieces which reflect Mayes' travels and personal collections.

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Aurora's Mirror is shown to advantage against the stone walls so characteristic of Tuscany.

Collection is essential to the creation of the total environment and representative lifestyle which Frances Mayes relates in her story. Wildwood, a Rocky Mount, North Carolina company, is producing lamps for the collection, and LaneVenture, a sister company to Drexel Heritage, introduced a line of outdoor furniture. Mayes is particularly enthusiastic: "Not only were we able to take my often rusted antique treasures and turn them into a lovely line of garden furnishings," says Mayes, "but we are using the Sunbrella fabrics for outdoor cushion covers. The fabrics drain off water but are so beautiful you want to use them inside."

Another successful collaboration is with Vietri, the family-owned North Carolina company that has become internationally known for its Italian ceramic dinnerware and decorative and utilitarian accessories, all of which are coordinated with place settings, table linens, and glass and barware.



The Contessa's Dining Room Chair is at home on a vine-covered terrace overlooking the bucolic countryside.

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Another favorite piece, The Farmhouse Chest, is practical as well as beautiful.

Vietri has worked with Mayes to create two dinnerware patterns, several serving pieces, and decorative ceramics for the garden. The soft white background of the Bramasole pattern is decorated with hand-painted images of the houses and cypress trees of Tuscany rendered in apricot, the color of the weathered stucco on Bramasole's walls. The Locanda pattern is inspired by the rustic tavern-ware of 12th-century Italy and symbolizes hospitality and welcome. Each piece is accessorized by finger marks and Italian writing.

The life and writing of Frances Mayes inspires us all with the zeal to take chances and live well. Through her collaborations with Drexel Heritage and the other companies that provide resources and products for the Frances Mayes At Home in Tuscany collections, Mayes has given us all the opportunity to share her deep knowledge and love of the culture, the people and the sun of Tuscany. **MM**



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- Men's clothing store
- Best place for men's:
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 - Tuxedo
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 - Ties

- Pants
- Shoes
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- Best place for women's:
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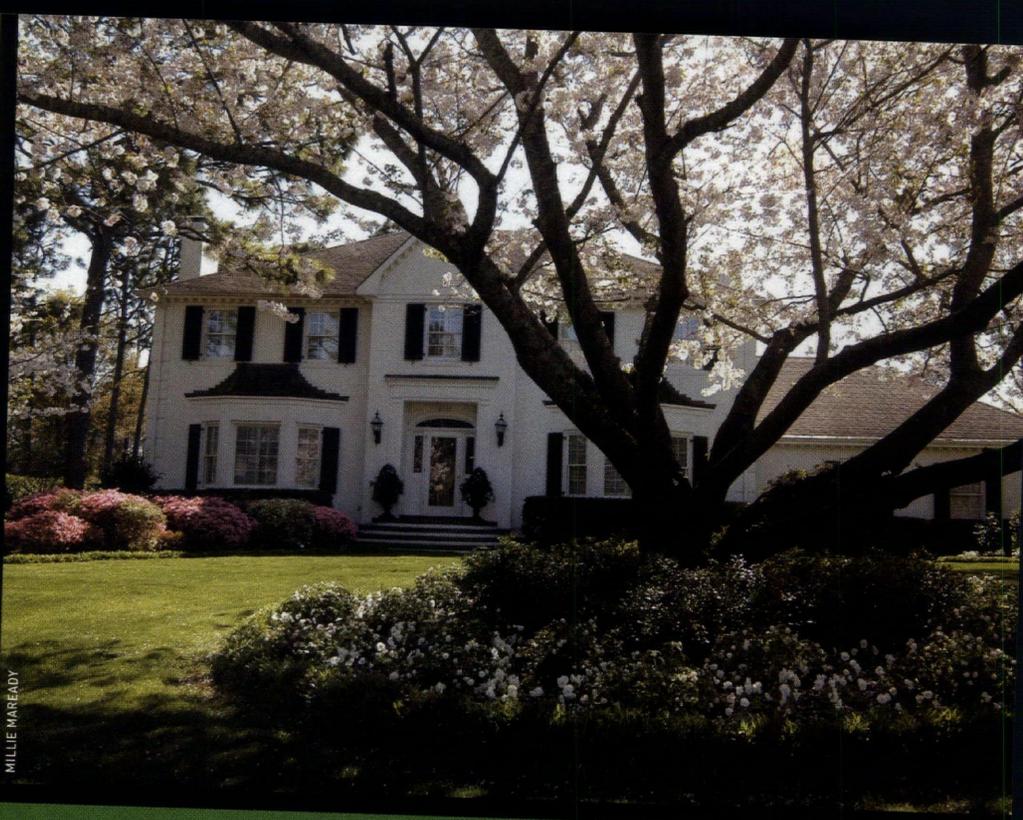
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- Florist
- Garden center/nursery
- Landscape design
- Place to own a second home
- Coastal development
- Place to buy:
 - Contemporary furniture
 - Traditional furniture
 - Beach house furniture
 - Outdoor furniture
 - Bed
 - Kitchen appliances
 - Lamps
 - Antiques
 - Art
 - Fabrics
 - Carpet

Oriental rug
HEALTHCARE/WELLNESS
Hospital
Emergency room
Birth center
Cardiac center
Cancer care center
Eyecare center
Plastic surgery center
Vein clinic
Veterinarian
Accupuncturist
Assisted living center
Health club
Wellness center
Day spa
Hair salon
PROFESSIONAL SERVICES
Residential real estate company
Commercial real estate company
Coastal real estate company
Bank
Best bank for a loan
Insurance company
Mortgage firm
Brokerage firm
Accounting firm
Law firm for:
General
Real estate
Divorce
Corporate
Criminal
Taxes
RESORT/TRAVEL/HOTEL
Airline
Car rental firm
Limousine/car service
City hotel
Coastal hotel
Hotel for out-of-town guests
Hotel for meetings/conventions
Coastal hotel for meetings/conventions
NC beach resort
NC mountain resort
Golf resort
Resort spa
EDUCATION
Daycare center
Kindergarten
Private lower school
Private high school
Private college
Public college
Party school
OUT IN THE PUBLIC
Public museum
Historic site
Charity event
Cultural event
Park to take kids
Place to propose
Place to go dancing
Dance studio
Club to hear live music
Best place to walk your dog
Favorite sports team
Golf course
Sporting event
BUILT ENVIRONMENT
Theatre building
Commercial building
Campus building
Corporate building
Public building
Government building
Outdoor venue
Indoor venue
Building that needs to be razed
TECH LIFE
Internet service provider
Cell phone service
XM radio service
MEDIA
Regional TV personality
National TV personality
Radio personality
Weather personality
Fiction book
Non-fiction book
Local author
Local artist
Local bookstore
INDULGENCES
Soft drink
Beer
Vineyard
Liqueur
Vodka
Bourbon/whiskey
Gin
Scotch
Rum
AUTOMOTIVE
Car dealership
Sports utility vehicle
Sports car
Van
Truck
Sedan
Luxury car
Hybrid car
Dealership for service

This lawn and garden at the home of Kenneth and Gloria Sprunt is one of 11 gardens to be featured on the 52nd Annual Azalea Garden Tour, April 8-10 in Wilmington. Sponsored by the Cape Fear Garden Club as an integral part of the Wilmington Azalea Festival, the tour will open with the Ribbon Cutting Ceremony and Queen's Garden Party, to be held for the first time at Airlie Gardens. (See Preview Potpourri for tour details and see Secrets of State for more about the Wilmington Azalea Festival.)



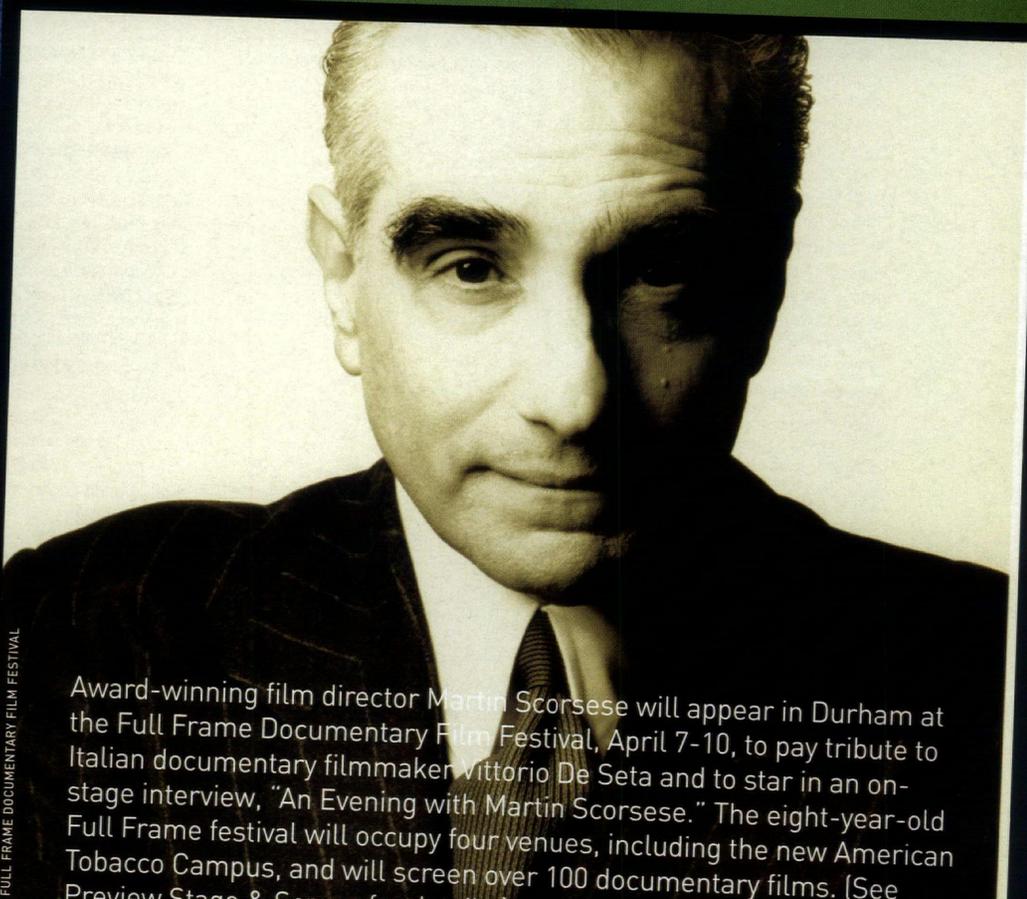
MILLIE MAREADY

Openings



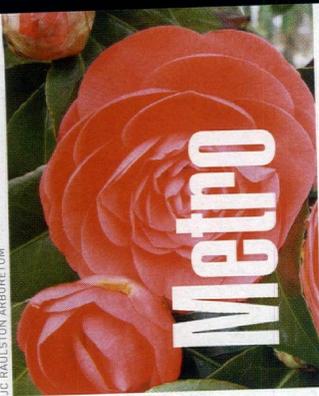
CRYSTAL COAST TOURISM AUTHORITY

US Coast Guard Cutter Barque *Eagle*, America's Tall Ship, will dock at the NC State Port, Morehead City, and will be available for viewing and boarding on March 27 and 28. The *Eagle* represents the type of ships that the NC Maritime Museum has invited to participate in the Tall Ships event scheduled for June 30-July 5, 2006 on the Crystal Coast. (See Preview Potpourri for details.)



FULL FRAME DOCUMENTARY FILM FESTIVAL

Award-winning film director Martin Scorsese will appear in Durham at the Full Frame Documentary Film Festival, April 7-10, to pay tribute to Italian documentary filmmaker Vittorio De Seta and to star in an on-stage interview, "An Evening with Martin Scorsese." The eight-year-old Full Frame festival will occupy four venues, including the new American Tobacco Campus, and will screen over 100 documentary films. (See Preview Stage & Screen for details.)



JE. BALLESTON ARBORETUM

Preview

by Frances Smith

PRELUDE TO SPRING: COLOR, MUSIC, FUN AND GAMES

GALLERIES

ARTSOURCE; Featuring George Pocheptsov, Matthew Chase-Daniel, Anne Boysen, Charlotte Foust & Daniel Smith; Gallery 1, ArtSource, Raleigh; thru April 2. Contact 919-833-0013 or www.artsource-raleigh.com.

NEW FABLES FOR THE 21ST CENTURY; Recent paintings by Louis St. Lewis; Tyndall Galleries, University Mall, Chapel Hill; thru April 2; Contact 919-942-2290 or www.tyndallgalleries.com.



This Peruvian tapestry by weaver Máximo Laura, hangs in the exhibition "Cantos a la Vida—Sounds of the Life," thru April 3 at the Durham Arts Council, Durham

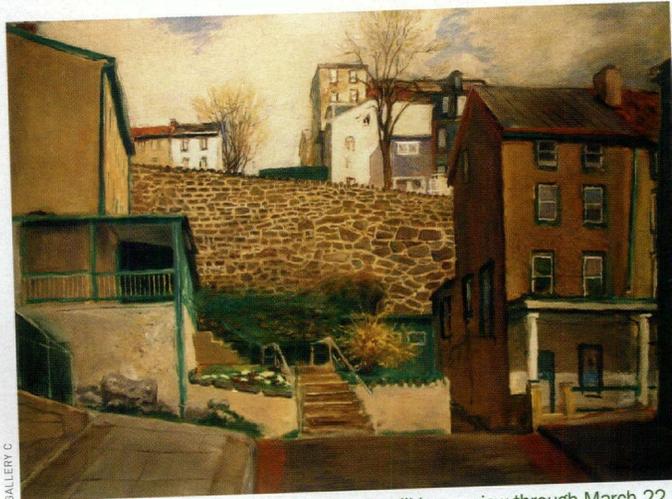
MAXIMO LAURA EXHIBIT; Includes tapestries woven from hand-dyed alpaca wool and available for purchase; Semans Gallery, Durham Arts Council, Durham; thru April 3. Contact 919-560-2707 or www.durhamarts.org.

COME SE CUENTA EL CUENTO (How to Tell the Story), "Tradition and Change on the Congo Coast of Panama: An Exhibition of Congo Art of Taller Portobelo"; Sonja Haynes Stone Center for Black Culture & History, UNC Chapel Hill; thru April 30. Contact 919-962-9001.



Journey of Knowledge by Nancy Tuttle May is on view thru March 15 in "Colors of Mid-Winter," an exhibition at Nancy Tuttle May Studios, Durham

COLORS OF MID-WINTER; A collection of mixed media work; Nancy Tuttle May



Stone Wall, circa 1957, by Francis Speight will be on view through March 22 in the exhibition "The Best of North Carolina" at Gallery C, Raleigh

Studio, Durham; thru March 15. Visit www.nancytuttleamay.com.

THE BEST OF NORTH CAROLINA; Important Fine Art from 19th & 20th Centuries; Gallery C, Raleigh; thru March 22. Contact 919-828-3165 or www.galleryc.com.

TERMINAL A ART GALLERY; New exhibit by Artspace artists Mary Shannon Johnstone, Judy Jones, & Annette Rogers; Showing at Terminal A Art Gallery, Raleigh-Durham International



Muse & Meditation V by Greta Swaim will be on view in "XX6" an exhibition by six women who work in six art forms, March 3-April 2, at the Wilson Arts Center gallery, Wilson

Airport; thru April 4. Contact 919-821-2787.

JERRY'S ARTARAMA; Featuring paintings by Cary native Ingrid Lederer; thru March 31. Contact 919-876-6610 or www.jerrysartevents.com.

SOUTHERN SOURCES: Celebration of 75 years of the Southern Historical Collection; More than 15 million items; Wilson Library, UNC-Chapel Hill; thru March 31. Contact 919-962-1345.

SPRING LEAVES; Exhibition & sale of cast stonewall sculptures by Kathy Hopwood; Totten Center, NC Botanical Garden, Chapel Hill; (Reception, March 6), March 1-April 29. Contact 919-644-1335.

XX6; Exhibit displays talent of six female artists who reside in NC; The Arts Council of Wilson, Wilson; (Reception, March 3; Artist Talk, March 5), March 3-April 2. Contact 252-291-4329 or www.wilsonarts.com.

YOUNG PEOPLE'S FINE ARTS FESTIVAL; Campbell House, Southern Pines; (Reception & Awards Ceremony, March 4), March 4-25. Contact 910-692-4356.

RALEIGH FINE ARTS SOCIETY ANNUAL ARTISTS EXHIBITION; Featuring works by artists throughout North Carolina; Gaddy-Hamrick Arts Center, Meredith College, Raleigh; March 6-April 3. Contact www.meredith.edu/artgallery.

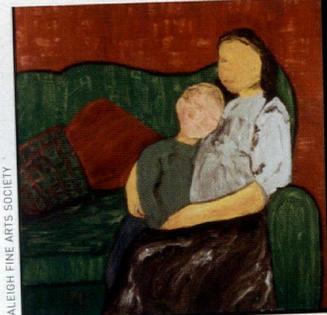
EVENTS AT ANIMATION & FINE ART; Chapel Hill; Contact 919-968-8008 or

www.animationandfineart.com

• **GIACOMETTI:** A Study of Form; Exhibition of surrealist figural sculptures & drawings by Alberto Giacometti; March 11-April 7.

• **BUGS BUNNY:** Friends & Foes; Original animation artwork; March 1-April 30.

THREE-WOMAN SHOW; Featuring new works by Amy Dixon, Nicole Etienne, & Valerie Lennon; City Art Gallery, Greenville; March 11-April 9. Contact 252-353-7000 or www.city-art-gallery.com.



Restful Moment, acrylic painting by Vicki Schober will be on view in the Raleigh Fine Arts Society's Annual Artists Exhibition, showing March 6-April 3 at Meredith College, Raleigh

YOUTH IN THE ARTS EXHIBIT; Arts Council, Chapel Hill; March 13. Contact 252-482-8005.



Annette by Alberto Giacometti is on exhibition in "Giacometti—A Study of Form" at Animation & Fine Art Galleries, Chapel Hill



CITY ART GALLERY

French Sunlight, acrylic on canvas, by Amy Dixon will hang in a three-woman show March 11 through April 9 at the City Art Gallery, Greenville

LA IMAGEN AMABLE DE MI MISMA (A Kind of Image of Myself); Featuring Bolivian multi-media artist Alejandra Dorado; Rebus Works, Raleigh; (Reception, March 13; Artist Talk, March 19), March 13-April 30. Contact 919-754-8452 or www.rebusworks.net.

EVENTS AT ARTSPACE; Downtown Raleigh; Contact 919-821-2787 or www.artspace.org;

- **YOU CAN'T GET THERE FROM HERE**; Ceramic pieces by Catherine Thornton; Upfront Gallery; (Reception, March 4), March 4-26.
- **SOURCE**; Installation by Gwen Bigam; Lobby; (Reception, March 4), March 4-26.
- **THE DISTANCE BETWEEN**; Exhibition of photography by Mikel Robinson; Gallery 2; (Reception, March 4), March 4-April 15.
- **JURIED EXHIBITION**; Featuring works by members of Artspace Artists Association; Gallery 1; (Reception, April 1), March 19-April 30.
- **FIGURE STUDY EXHIBITION**; Exhibition of works by participants of Figure Study programs; Education Room; (Reception, April 1), March 22-April 9.

CLASSICAL

TRIANGLE WIND ENSEMBLE; Program entitled "Music For a Lifetime-On the Contemporary Side"; Durham School of the Arts Auditorium, Durham; March 1. Contact www.trianglewind.org.

NATALIE MACMASTER; Fusing fiddling with sounds of banjo, dobro & mandolin, a blend of Celtic & Bluegrass; Thalian Hall, Wilmington; March 3. Sonya Haynes Stone Center for Culture & Black History, UNC-Chapel Hill; March 4. Contact www.thalianhall.com or www.performingartsseries.unc.edu.

ARNAV TRIPATHY: A PIANO EVENT; 15-year-old student's repertoire to include Bach, Chopin, Liszt & Prokofieff; to benefit Chapel Hill High Schools' music departments; Hanes Theatre, Chapel Hill High School, Chapel Hill; March 4. Contact 919-929-2106.

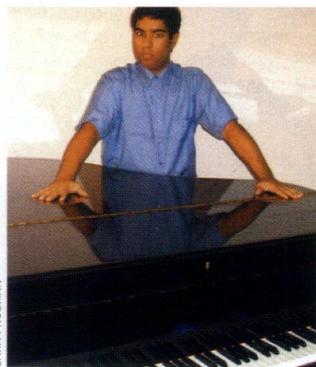
NC SYMPHONY CONCERTS; Meymandi Concert Hall, Raleigh; (For other venues and info, contact 919-733-2750 or www.ncsymphony.org);

- **ELMER OLIVEIRA, VIOLIN**; James DePreist, guest conductor; March 4-5.
- **NATIONAL SYMPHONY ORCHESTRA**; Featuring Leonard Slatkin, NSO music director & conductor; March 13.
- **PIANIST ARNALDO COHEN** with Grant Llewellyn, Music Director; Carolina Theatre, Durham; March 17. Meymandi Concert Hall, Raleigh; March 18-19.

ALL BEETHOVEN CONCERT; Randall Love, fortepiano & Brent Wissick, cello; Nelson Music Room, Duke, Durham; March 5. Contact 919-660-3300.

CHORAL SOCIETY OF DURHAM; Two chamber choirs present choral music from Renaissance & 20th century; Duke University Chapel, Durham; March 5. Contact 919-660-3300 or www.tickets.duke.edu.

PREMIER PERFORMANCE; Faculty recital by Eric Pritchard, violin & Jane Hawkins, piano; Nelson Music Room, Duke, Durham; March 6. Contact 919-660-3300.



SARA FRODMAN

Arnav Tripathy, 15, already an acclaimed pianist, will be presented in concert on March 4 in the Hanes Theatre, Chapel Hill High School. His program will include music by Bach, Chopin, Liszt and Prokofieff

JANICE MARTIN; Stradivari Society-winning violinist presents her "Paganini Mania" concert; Thalian Hall, Wilmington; March 10. Contact 910-343-3664 or www.thalianhall.com.

NATIONAL SYMPHONY ORCHESTRA; Featuring conductor Emil De Cou; Wright Auditorium, ECU, Greenville; March 10. Contact 252-328-4788 or www.eduarts.com.

MARK O'CONNOR'S APPALACHIA WALTZ TRIO; Composer/violinist/Fiddler performing Americana folk music; Kenan Auditorium, UNC-W, Wilmington; March 12. Contact 910-962-3500.

WILMINGTON YOUTH SYMPHONY ORCHESTRA; Free family concert; Kenan Auditorium, UNC-W, Wilmington; March 20. Contact 910-962-3500 or www.uncw.edu/kenan.

(ABEGG TRIO PERFORMANCES; German piano trio makes two North Carolina appearances this season, sponsored by the Raleigh Chamber Music Guild; Contact www.rcmg.org;

- Benefit event; German cuisine featuring special Trio performance; Ruggero Piano, Raleigh; March 19.
- Trio Concert; BTI Center, Raleigh; March 20.



RALEIGH CHAMBER MUSIC GUILD

The Abegg Trio will be presented in two performances by the Raleigh Chamber Music Guild. March 19 in Raleigh, an RCMG benefit event at Ruggero Piano, 4720 Hargrove Rd.; and March 20, in concert at the Fletcher Opera Theater, BTI Center

FRANZ AND WILLEMINA DE HEN-BIJL; Collection of musical instruments; Bidle Music Building, Duke University, Durham; (Reception, March 20), March 20-23. Contact 919-660-3300 or www.tickets.duke.edu.

SCOTT RAWLS, VIOLA, & PHILLIP BUSH, PIANO, in guest recital; Nelson Music Room, Duke University, Durham; March 24. Contact 919-660-3300 or www.tickets.duke.edu.

DUKE CHORALE; Tour concert featuring director Rodney Wynkoop; Baldwin Auditorium, Duke University, Durham; March 31. Contact 919-660-3300 or www.tickets.duke.edu.

POP MUSIC

UNC TV'S FESTIVAL 2005; Diverse musical performances, including live performances in the UNC-TV studio (listed below); For complete listings of performance dates and times, contact www.uncvtv.org

- *Lawrence Welk: Precious Memories*; With **JOANN CASTLE LIVE** in the studio; March 5.
- *Get Down Tonight: The Disco Explosion*; With **HARRY WAYNE "KC" CASEY LIVE** in the studio; March 6.
- *Stig Rossen: This is the Moment*; With **STIG ROSSEN LIVE** in the studio; March 7.
- *John Tesh: Worship at Red Rocks*; With **JOHN TESH LIVE** in the studio; March 9.
- *Daniel O' Donnell: Branson Encore*; With **DANIEL O' DONNELL LIVE** in the studio; March 10.
- *California Dreamin'—The Songs of The Mamas & The Papas*; With **"MAMA" MICHELLE PHILLIPS LIVE** in the studio; March 15.
- *Grateful Dead: The Movie*; With

Grateful Dead archivist **DAVID LEMIEUX LIVE** in the studio; March 23.

LIVE MUSIC AT THE GENERAL STORE; The General Store Café, Pittsboro; Contact 919-542-2432 or www.generalstorecafe.com;

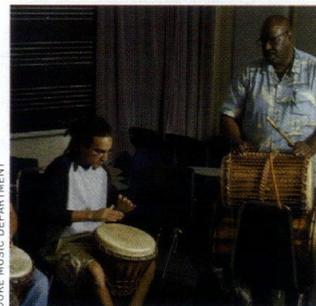
- **BERNIE PETTEWAY TRIO**; Mixing jazz standards with rock classics; March 3 & 31.
- **JENNIFER LICO**; Singer & songwriter performing Celtic & Gaelic music; March 4.
- **BO AND JOSHUA LOZNOFF**; Father & son combining for a night of music & magic; March 12.
- **MYSTERY BOX**; Jazz band combining classic sound with new-age & world beat rhythms; March 17.
- **JAZZ WITH DMITRI RESNIK**; Blues guitarist on returning to Chatham County roots; March 24.
- **LISA RAY**; Classical pianist playing heartfelt melodies; March 26.

SECOND ANNUAL AMERICAN ROOTS SERIES; The ArtsCenter, Carrboro; March performances below. Contact 919-929-2787 or www.artscenter-live.org;

- **HAL KETCHUM**; Grand Ole Opry member performing top ten hits; March 4.
- **GARY LOURIS AND MARK OLSON**; Former musical partners performing alternative country hits; March 8.
- **STILLHOUSE BOTTOM BAND**; Chapel Hill band playing Old-Time music; March 12.
- **RODNEY CROWELL**; AMA award-winner; March 25.
- **COREY HARRIS**; Artist combining African-American & African folk sounds; March 26.

NATALIE MACMASTER; Fusing fiddling with sounds of banjo, dobro & mandolin, a blend of Celtic & Bluegrass; Thalian Hall, Wilmington; March 3. Sonya Haynes Stone Center for Culture & Black History, UNC-Chapel Hill; March 4. Contact www.thalianhall.com or www.performingartsseries.unc.edu.

DJEMBE & AFRO-CUBAN ENSEMBLES; Featuring director Bradley Simmons; Baldwin Auditorium, Duke, Durham; March 4. Contact 919-660-3300 or www.tickets.duke.edu.

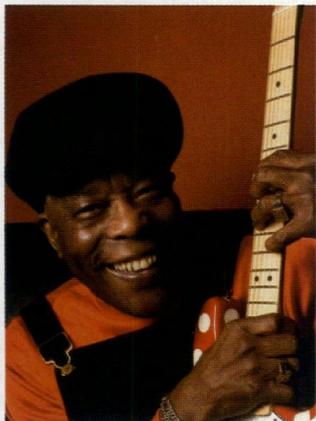


DUKE MUSIC DEPARTMENT

The Djembe and African Cuban Ensembles will fill Duke's Baldwin Auditorium with their unique beat and exotic sounds on March 4

PRESERVATION HALL JAZZ BAND; Performance of the band's traditional, pre-Dixieland, New Orleans sound; Boykin Center, Wilson; March 5. Contact 252-291-4329 or www.wilsonarts.com.

THE HEATH BROTHERS; Jazz legend & Wilmington native Percy Heath performing in concert; Thalian Hall, Wilmington; March 5. Contact 910-343-3664 or www.thalianhall.com.



CAROLINA THEATRE

Buddy Guy, famous exponent of classic Chicago electric blues, who has sold more than 2 million albums during his career, will perform at The Carolina Theatre, Durham, March 8, less than a week before being inducted into the Rock & Roll Hall of Fame.

BUDDY GUY; Five-time Grammy-winner presents classic Chicago electric blues; The Carolina Theatre, Durham; March 8. Contact 919-560-3040 or www.carolinatheatre.org.

RHYTHMS OF SCOTLAND; Story of Scottish culture told through music & dance; Page Auditorium, Duke, Durham; March 11. Contact 919-684-4444 or www.tickets.duke.edu.



COURTESY OF PINECONE

Irish vocalist Cathy Ryan will perform on St. Patrick's Day for PineCone's final concert in their Stewart Theatre series, NC State campus, Raleigh

CATHIE RYAN; Irish musician presents Celtic music, singing & storytelling; NCSU Student Talley Center, Raleigh; March 17. Contact www.pinecone.org.

VANCE GILBERT; Musician who combines folk & jazz with humor; Clawson's 1905 Restaurant, Beaufort; March 19. Contact 252-504-2787.



NCSU CENTER STAGE

NCSU Center Stage will present Grammy-winning jazz vocalist Cassandra Wilson on March 31 in concert, Stewart Theatre, NC State campus, Raleigh

DOC WATSON; North Carolina's native son captures the audience with folk guitar playing; Sonya Haynes Stone Center for Culture and Black History, UNC-Chapel Hill; March 23. Contact www.docsguitar.com or www.performingartsseries.unc.edu.

JONNY LANG ACOUSTIC BAND; Award-winning guitarist walks the musical line between rock & soul; Carolina Theatre of Durham; March 31. Contact 919-560-3040 or www.carolinatheatre.org.

SPIRIT OF GUTHRIE TOUR, with special guest Theresa Andersson, words and music inspired by Woody Guthrie; Pour House, Raleigh; March 31. Contact www.the-pour-house.com

BAND TOGETHER FOR TSUNAMI RELIEF EFFORTS; Stop Hunger Now benefit concert; Glenwood South, Raleigh. April 9. Contact www.stophungernow.org.

MERLEFEST 2005; 18th annual festival celebrates music of late Merle Watson & his father Doc Watson; Wilkes Community College, Wilkesboro; April 28-May 1. (Tickets on sale now.) Contact 1-800-343-7857 or www.merlefest.org.

STAGE & SCREEN

ON THE MARCH TO THE SEA; World premiere of the play, produced as a staged theatrical concert reading by Theatre Previews at Duke; Reynolds Theatre, Duke University, Durham; thru March 6. Contact 919-660-3340 or www.duke.edu/web/drama.

YELLOWMAN; Dael Orlandersmith's memory play tells story of African American woman & light-skinned man whose fates are intertwined; presented by PlayMakers Repertory Company of Chapel Hill; Paul Green Theatre, Chapel Hill; thru March 20. Contact www.playmakersrep.org.

PERFORMANCES AT NCSU CENTER STAGE; Stewart Theatre, NCSU campus, Raleigh; Contact 919-515-1100:

- **TWELFTH NIGHT;** March 1 & **MEASURE FOR MEASURE;** March 2; both part of Shenandoah Shakespeare Express
- **CASSANDRA WILSON,** jazz singer; March 31.

PERU NEGRO; Evening of music & dance that resembles culture of African slaves brought to Peru; Great Hall, UNC Chapel Hill; March 2. Contact 919-962-1449 or www.performingartsseries.unc.edu.

LITTLE SHOP OF HORRORS; Broadway Series South; Memorial Auditorium, Raleigh; March 1-6. Contact 919-834-4000.

CINE NOIR: A FESTIVAL OF BLACK FILM; Screenings of motion pictures by African-American filmmakers; Cameron Art Museum & other venues; March 3. Contact 910-350-2681.



CAROLINA THEATRE

Paula Poundstone, a one-of-a-kind comedienne, tells the truth but makes it funny when she presents her "Unauthorized Autobiography Tour," on March 4 at the Carolina Theatre, Durham

PAULA POUNDSTONE, comedienne; on stage at Carolina Theatre, Durham; March 4. Contact 919-560-3030.

ANNIE; Performance at Manteo Middle School, Manteo; March 4-6. Contact www.theatreofdare.org.

FAHRENHEIT 451; Stage version of novel by Ray Bradbury; City Stage, Wilmington; March 4-6, 11-13, & 18-20. Contact 910-342-0272 or www.level5atcitystage.com



ECU CULTURAL OUTREACH

Ramona Quimby, the story of an exasperating but lovable third grader, concludes East Carolina University's Family Fare season on March 5 at Wright Auditorium, ECU, Greenville

RAMONA QUIMBY, stage production based on award-winning children's book series by Beverly Cleary & presented by East Carolina University's Family Fare Series; Wright Auditorium, ECU, Greenville; March 5. Contact 252-328-4736 or visit www.ecu-arts.com.

LAST SACRIFICE performance at Rocky Hock Playhouse; Emmerich Theatre, Edenton; March 10-April 16. Contact 252-482-4621.

ANDY CLOONEY'S "FOREVER IRISH" SHOW; With special guests, Ireland's comedy duo, Mac & O; Fair Barn, Pinehurst; March 11. Contact 910-295-0166.

CRAZY FOR YOU; Broadway Series South; Memorial Auditorium, Raleigh; March 11-13. Contact 919-834-4000.

EMPEROR'S NEW CLOTHES; Gaddy-Goodwin Teaching Theatre, Raleigh Little Theatre, Raleigh; March 11-26. Contact 919-821-7961 or www.raleighlittletheatre.org.

THE EXACT CENTER OF THE UNIVERSE; Small town universe is shaken when Apple follows his heart instead of his mother's expectations; Thalian Hall Studio Theatre, Wilmington; March 16-20 & 23-26. Contact 910-343-3664.

CURIOUS SAVAGE; Performance at Thalian Hall, Wilmington; March 17-20. Contact 910-343-3664.

COPPELIA; Presented by Carolina Ballet; Memorial Auditorium, Raleigh; March 17-20. Contact 919-719-0910 or www.carolinaballet.com.

HARVEY; Theatre in the Park presents Mary Chase's Pulitzer Prize winning comedy; Ira David Wood III Pullen Park Theatre, Raleigh; (Reception, March 18), March 17-20 & 24-27. Contact 919-831-6058 or www.theatreinthepark.com

THE TREEHOUSE RASCALS; Stage-HANDS play in which children inherit a playhouse & work together to save the theatre by putting on a show; New Bern Civic Theatre, New Bern; March 18-20.

Contact 252-634-9057 or www.newberncivictheatre.org

A MIDSUMMER NIGHT'S DREAM; Performances at Cape Fear Regional Theatre Fayetteville; March 18-April 3. Contact 910-323-4233 or www.cfrt.org.

ANNUAL BENEFIT CONCERT; Music from *Kramer vs. Kramer*, *Master and Commander* & Bernstein's *On the Waterfront*, to benefit Wilmington Symphony Orchestra; UNC-W Kenan Auditorium, Wilmington; March 19. Contact 910-962-3500.

GREASE; Musical looks at growing up in the '50s; Presented by Broadway at Duke; Page Auditorium, Duke, Durham; March 29. Contact 919-684-4444.

11TH ANNUAL CUCALORUS FILM FESTIVAL; Showcase of independent films; Various Venues, Downtown Wilmington; March 30-April 3. Contact 910-343-5995 or www.cucalorus.org.

FULL FRAME DOCUMENTARY FILM FESTIVAL; screening over 100 documentaries in four days; Downtown Durham: Carolina Theatre, Durham Arts Council, the

Armory, & new American Tobacco Campus; April 7-10. Call 919-687-4100 or go to info@fullframefest.org.

MUSEUMS

EVENTS AT NC MUSEUM OF NATURAL SCIENCES; Raleigh; Contact 919-733-7450 or www.natural-sciences.org:

- **AMPHIBIAN DAYS & NIGHTS;** Learn how to create and preserve amphibian habitats; March 5.
- **REPTILE & AMPHIBIAN DAY;** Highlighting reptiles & amphibians from around the world; March 12.
- **TUESDAY WALKS AT PRAIRIE RIDGE;** Morning walk at the museum's new field station; March 15 & 29.
- **TREASURES UNEARTHED;** Comprehensive display of

North Carolina's gems and minerals; thru June 12.

- **GEONATURING;** Learn about GPS technology & explore the outdoors; March 5.
- **LIFELONG HIKERS;** A hike through B.W. Wells' Rock Cliff Farm; March 16.

EVENTS AT NC MUSEUM OF ART; Raleigh; Contact 919-839-6262 or www.ncartmuseum.org:

- **APPETITE FOR ART:** The Spanish Golden Age; Tour & Dinner; March 4, 11, 18, & 25.
- **ART, LITERATURE AND FILM IN THE CLASSROOM;** Public lecture; March 5.
- **PRIMITIVE WAYS IN AN ACCELERATED WORLD;** Public lecture; March 6.



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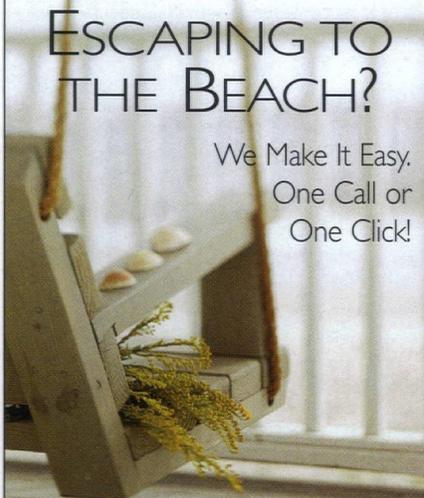
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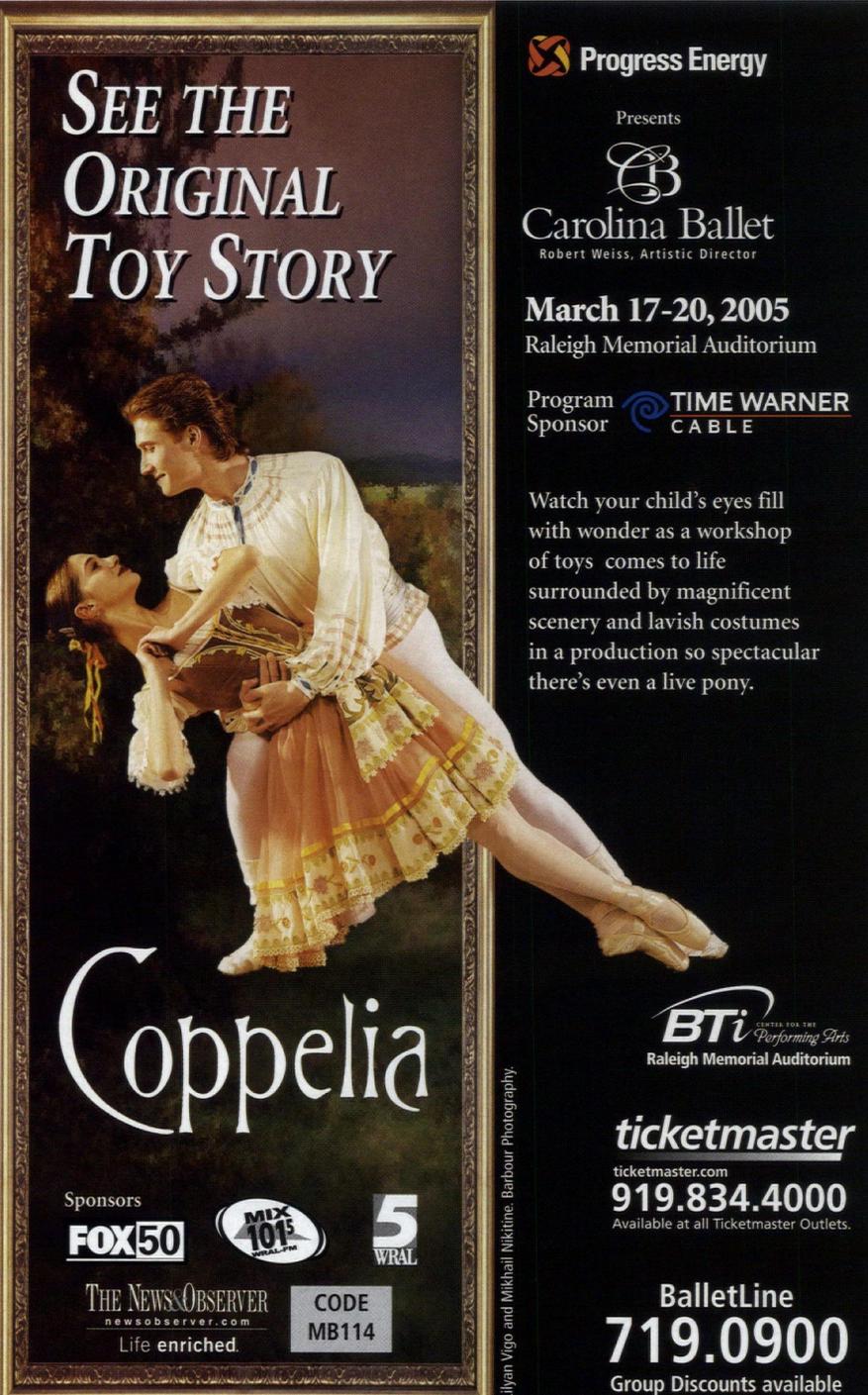
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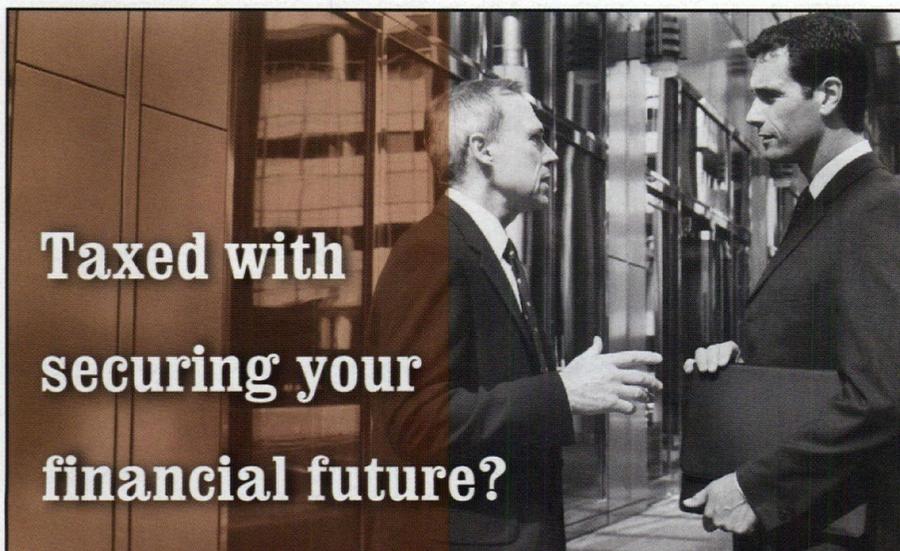
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- **ZOE S. WEBSTER FLOWER FUND FLOWER DEMONSTRATION;** March 9.
- **THE EMPEROR'S NEW CLOTHES;** Children's performance; March 19.
- **JEWISH PAINTINGS AND THE PARADOX OF PORTRAIT;** Public lecture; March 20.

EVENTS AT NC MUSEUM OF HISTORY; Raleigh; Contact 910-807-7900 or www.ncmuseumofhistory.org;

- **AFRICAN AMERICAN HISTORY TOUR;** Explore accomplishments of African Americans in NC; March 1-4
- **MARCH MADNESS;** Sportswriter Bill Brill gives play-by-play of college hoops history; March 9
- **PIEDMONT RUGHOOKERS;** March 11-13
- **RUG WORKS;** Watch rug crafters work & then try it; March 13.
- **MUSIC OF THE CAROLINAS;** Gaelwynd; Vocals & instruments of four-piece Celtic band, reminiscent of Emerald Isle; March 13.
- **NC'S FIRST LADIES;** March 19.



GREENVILLE MUSEUM ART

WINDSHIELD (1981) by George Bireline is on view in the exhibition "The Many Roads Taken," open March 4-May 6 at the Greenville Museum of Art, Greenville



JOHN MAUSER

Fog engulfs cypress trees and pier early on a winter morning at Cannons Ferry along the banks of the Chowan River in a photograph from the exhibition "Coastal Carolina in Black and White," opening March 26 at the Maritime Museum, Beaufort

UNC CHAPEL HILL FACULTY ARTISTS BIENNIAL EXHIBITION; Ackland Art Museum, Chapel Hill; thru March 27. Contact 919-966-1400 or www.ackland.org.

WORKS BY SANDRA VARRY, LOUANNE WATLEY & SUSAN LEEB; Presented by Preservation Society of Chapel Hill; Horace Williams House, Chapel Hill; thru March 13. Contact 919-942-7818.

BATTLE PARK: A NATURAL SPACE IN FOUR SEASONS; Tama Hochbaum documents wild yet manicured landscapes found in UNC Chapel Hill's Battle Park; Chapel Hill Museum, Chapel Hill; thru March 13. Contact 967-1400 or www.chapelhillmuseum.org.

GEORGE BIRELINE: THE MANY ROADS TAKEN; 23 works from 1960-2002 that define Bireline's career; Greenville Museum of Art, Greenville; (Reception & Gallery talk by Max Halperen, March 4) Exhibition, March 4-May 6. Contact 252-758-1946.

COASTAL CAROLINA IN BLACK & WHITE; Photography exhibit depicting well-known and little-known scenic places Down East and along the coastline by veteran photographer John Mauser; NC Maritime Museum, Beaufort; March 26-May 8. Contact 252-728-7317.

POTPOURRI

DR. ELLIOT ENGEL PRESENTS: THE INIMITABLE WINSTON CHURCHILL; Evening of anecdotes that reveal a human hero; Headquarters Library, Fayetteville; March 1. Contact 910-483-7727.

8TH ANNUAL PRICELESS PIECES PAST & PRESENT QUILT EXTRAVAGANZA; Display of over 80 quilts; Art Gallery, Roanoke Island Festival Park; March 1-25. Contact 252-475-1500.

17TH ANNUAL COASTAL HOME SHOW; Crystal Coast Civic Center, Morehead City; March 4-6. Contact 252-247-3883.

RED BULL WORD CLASH; Inviting poets from North Carolina to New York City for a live poetry battle to win \$500; Pre-registration recommended; Kress Terrace, Greensboro; March 5. Contact 310-460-5062 or www.redbullwordclash.co

2005 HOME EXPO & REMODELING SHOW; CFCC Schwartz Center, Wilmington; March 5 & 6. Contact 910-799-2611 or www.wilmingtonhomebuilders.com

SCOTCH FESTIVAL; Activities include Scottish tastings & a Hickory Stick Golf Tournament; Pinehurst No.1, Pinehurst Resort; March 10-13. Contact 910-235-8415.

4TH ANNUAL PIG COOKIN' COMPETITION & BARBEQUE BONANZA; Hosted by Community Coalition Against Family Violence; New Bern Civic Center, New Bern; March 11. Contact 252-636-3381.

ST. PATRICK'S DAY PARADE; Parade starts at 10 a.m. and includes 82nd Airborne All American Chorus; Village of Pinehurst, Pinehurst; March 12. Contact 910-295-3400.

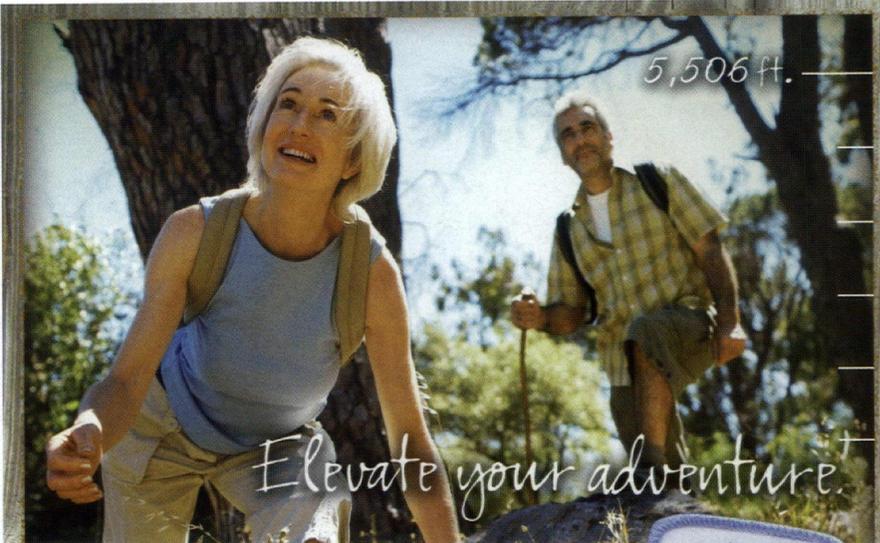
FUN FEST; Evening of dancing & heavy hors d'oeuvres to benefit North Carolina Seafood Festival; Crystal Coast Civic Center, Morehead City; March 12. Contact 252-726-6273.

MEET THE WINEMAKER DINNER; Winemaker Chris Pearmund gives talk & Chef Alan creates dinner; Horizon Cellars, Pittsboro; March 12. Contact 919-742-1404 or www.horizoncellars.com

10TH ANNUAL TRAIN SHOW; Seven different train layouts including Thomas the Train & friends; New Bern Civic Center, New Bern; March 12 & 13. Contact 252-638-8872.

ASTRONOMY VIEWING SESSION; UNC Morehead Planetarium astronomers direct visitors in viewing Saturn & the moon; Ebenezer Beach, Jordan Lake; March 12. Contact 919-362-0586.

EMERALD ISLE ST. PATRICK'S DAY; Emerald Plantation Shopping Center, Emerald Isle; March 12. Contact 252-354-6350.



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BIRDHOUSES ON PARADE, display of all-new selection of birdhouses & feeders by North Carolina artisans; Carolina Inn, Chapel Hill; March 13-April 3. For information or to request a brochure, call 919-913-1010.

CELEBRITY DAIRY OPEN BARN; Watch 30-60 goat kids be born, and be nibbled by baby goats; Celebrity Dairy, Pittsboro; March 13. Contact www.celebrity-dairy.com.



MONIKA LEWNAJDOWSKA

Polish dancers Irene Talkowska Briggaman and Polish born, Peter Nowak, celebrate their culture and heritage at the Polish American Club's two-day festival, April 2 & 3, at St. Francis Church in Raleigh (day 1) and on the UNC Campus in Chapel Hill (day 2)

FOOD FOR THOUGHT DINNER CLUB; Listen to Dr. Elliot Engel talk about The Journey of Money; Brownstone Hotel, Raleigh; March 14. Contact 919-303-6737.

THERE'S NO SUCH THING AS FREE SPEECH: AND IT'S A GOOD THING, TOO; Dr. Stanley Fish, Dean of University of Illinois at Chicago's College of Liberal Arts & Sciences, discusses why campus politics & free speech differ from the "real" world; Kenan Auditorium, UNC-W, Wilmington; March 14. Contact 910-962-3500 or www.uncw.edu/arts.

LAND AND CULTURE OF THE SANDHILLS LECTURE SERIES: HISTORY OF CROSS CREEK; Bruce Davis, Historic Properties Manager of the City of Fayetteville, traces cultural & environmental heritage of area; Headquarters Library, Fayetteville; March 15. Contact 910-483-7727.

X-TREME PROM MAKEOVERS; Team of experts perform free makeovers, registration required; East Regional Branch Library, Fayetteville; March 15. Contact 910-485-2955.

FASHION SHOW AT CARR MILL; Benefit show featuring the merchants' latest spring offerings; Proceeds donated to Cornucopia House in Chapel Hill; Carr Mill Mall, Carrboro; March 21. Contact www.carrmill-mall.com.

EASTER BUNNY DRAWN CARRIAGE; Downtown Wilmington; March 25-27. Contact 910-251-8889.

US COAST GUARD CUTTER BARQUE EAGLE, One of America's Tall Ships; docking at Morehead City and available for viewing & boarding; NC State Port, Morehead City; March 27-28. Contact 252-723-1804.

TASTE OF NEW BERN; Sample choice menu items from local restaurants & eateries; Sudan Temple, New Bern Civic Center, New Bern; March 29. Contact 252-637-7972.

AZALEA GARDEN TOUR; Cape Fear Garden Club's 52nd Tour, part of the 2005 Wilmington Azalea Festival, featuring a cottage garden, formal & informal landscaping & historical themes; Azalea Gardens,

Wilmington; April 8-10. Contact www.azaleagarden-tour.org.

ART IN THE GARDEN AT FEARRINGTON; Stroll through the gardens and view exterior art throughout the village; Fearrington Village, Pittsboro; April 1-June 30. Contact 919-542-2121 or www.fearrington-house.com.

POLISH AMERICAN CLUB FESTIVAL; Two days celebrating all things Polish, including food, fun & polka band on day 1 and educational programs on day 2; St. Francis Church, Raleigh; April 2. UNC-Chapel Hill; April 3.

SPORTS & RECREATION

TAKE THE POLAR PLUNGE; Benefiting the Special Olympics of New Hanover County; Holiday Inn SunSpree Resort, Wrightsville Beach; March 5. Contact www.wilmingtonpolarplunge.com

12TH ANNUAL SHAMROCK EVENT; 5K run hosted by the members of the Beta Chi Chapter of Kappa Delta Sorority to raise money for prevention of child abuse; UNC-Chapel Hill; March 5. Contact 704-674-2177 or www.unc.edu/student/orgs/kd/shamrock.html.

EVENTS AT EASTERN AGRICULTURAL CENTER; Williamston; Contact 252-792-5111:

- **EASTERN HUNTER ASSOCIATION SPRING INDOOR HORSE SHOW**; March 5 & 6.
- **NC BARREL BONANZA, FUTURITY & OPEN SHOW**; March 10-12.
- **OLD DOMINION ARABIAN HORSE SHOW**; March 18-20.
- **MARCH MAGIC DRESSAGE HORSE SHOW**; March 26 & 27.

WWE MONDAY NIGHT RAW; Featuring Triple H vs. Randy Orton vs. Batista in a 3-way match for the World Heavyweight Championship; RBC Center, Raleigh; March 7. Contact 919-834-4000.

SUN COAST CRUISER CAR SHOW WEEKEND; Downtown Carolina Beach; March 11. Contact 910-200-3288 or www.suncoastcruisers.com.

ST. PATRICK'S DAY PET PARADE; Downtown Morehead City; March 12. Contact 252-808-0440.

3RD ANNUAL BLUE GRASS & BARBEQUE FESTIVAL; Music, hog calling, corn eating competition & more; Silver Coast Winery, Ocean Isle Beach; March 19. Contact www.silvercoastwinery.com.

CAPE LOOKOUT LIGHTHOUSE OPENS; Visitors invited to climb lighthouse by reservations; Cape Lookout, Crystal Coast; March 22. Contact 252-728-2250.

NC CRAFT FEST; Headquarters Library, Fayetteville; March 24. Contact 910-483-7727.

HARLEM GLOBETROTTERS; RBC Center; March 25. Contact www.rbccenter.com.

NORTH CAROLINA RENAISSANCE FAIRE; Featuring knights jousting on horseback, singing, dancing, storytelling, unique arts & crafts of the Medieval/Renaissance era & more; NC State Fairgrounds, Raleigh; March 26 & 27, April 2 & 3. Contact 1-866-468-7630 or www.ncrenfaire.com

BRING YOUR BUSINESS TO LIFE WORKSHOP, led by business coach Sherry Essig; Meredith College, Raleigh; four consecutive Tuesdays, April 12, 19, 26 & May 3 from 6-9 p.m. To register, call 919-834-6960 or visit www.bringyourbusinesstolife.com

Our thanks to Sarah Jurek and Jennifer Hadra for their assistance with Preview.

EDITOR'S NOTE: Please send events info and color images, slides or photos 6 weeks before publication date. Send to Frances A. Smith, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or email: fsmith5@nc.rr.com.

Artists Exhibition

The Raleigh Fine Arts Society

Twenty-Seventh Annual Exhibition

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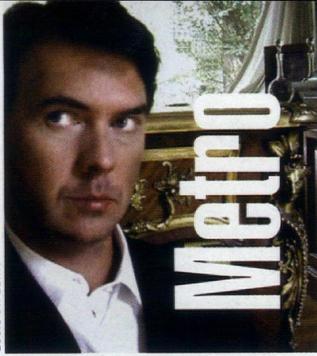
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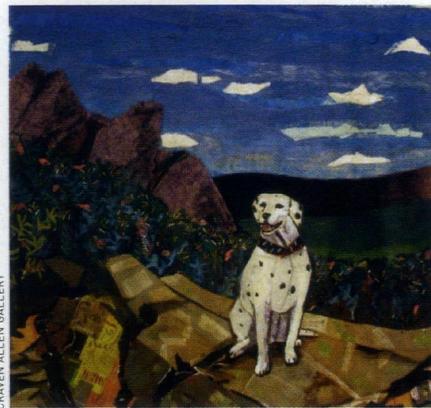
Artist-at-Large

by Louis St. Lewis

NONE BUT THE BRAVE

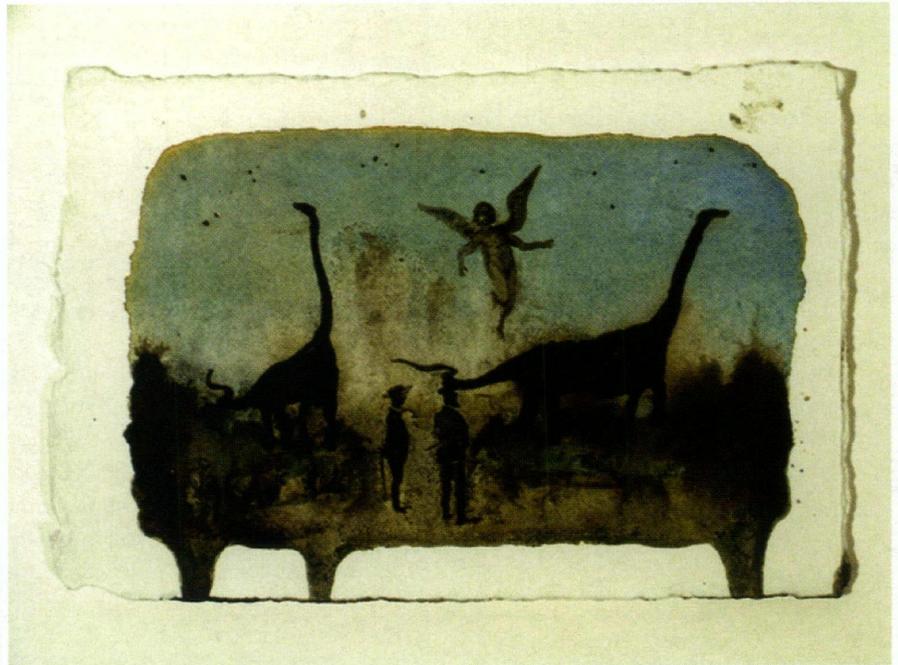
People who make their living in the arts have my respect, admiration and sympathy. People who make their living in the arts here in North Carolina need to be awarded diamond encrusted purple hearts. As sophisticated as The Old North State purports to be, selling fine art is not for the faint of heart, and those dealers who set up shop are to be commended.

The folks over at Craven Allen Gallery in Durham have been in business for over 12 years, so they count as pioneers. The shop, located at 1106 1/3 Broad St., is intimate in scale and chock full of wonderful art. They also have the reputation of being one of the finest framers in the Triangle.



Kathryn DeMarco, *View From Mt. Rogers*, collage

As soon as I walked in the door, my eye caught a delightful painting of a man pouring lemonade by local favorite Paul Hrusovsky, whose paintings get better all the time. There were several small works by Kathryn DeMarco, one of the masters of collage. What that girl can do with scissors would put Lorena Bobitt to shame. The new intimate scale of works such as *Exactly where I'm at* possesses a religious reverence with a liberal and healthy dose of sensuality. Diane Rodwell, Sue Sneddon, David Terry, you name them and they were there. Photography is well represented by the likes of Kolina Botera and her elegantly abstracted silver gelatin prints; and



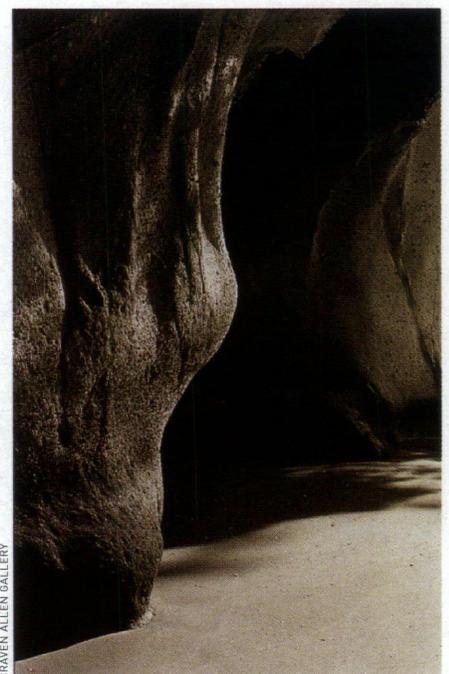
Steve McClure, *Cruelty Makes Memories*, watercolor

the stunning landscapes of Antonio Bogaert, whose images of New Zealand are as finely crafted as anything Ansel Adams ever clicked.

Showing for March at the gallery is a body of work by Steve McClure. His series, "Cruelty Makes Memories," is an intimate installation of 48 4-by 6-inch watercolors that all possess a certain melancholia: empty boxcars lit from within, shadowy gentlemen pondering monolithic stones. The works are well crafted yet shadowy, mysterious, alluring. In McClure's portfolio I found an interesting statement: "The artist's aim is the investigation of nature under the rack and screw." I couldn't have said it better myself.

WILHITE'S ELEGANT ABSTRACTIONS

Congratulations to artist Alex Wilhite for his recent Durham Art Guild emerging artist grant. I'm not certain why Alex would be considered emerging. He arrived



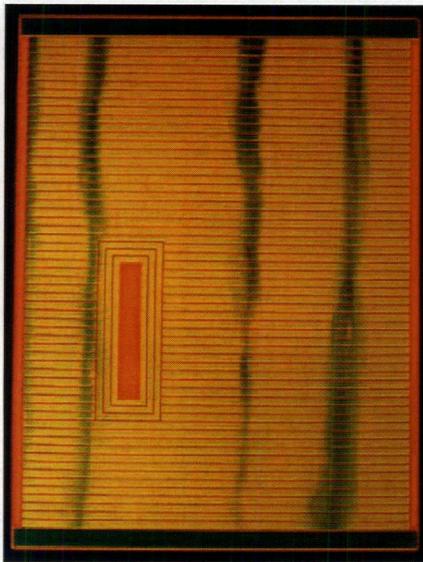
Antonio Bogaert, *Sand and Stone II*, silver gelatin print



GRAVEN ALLEN GALLERY

Jerry La Point, *Covered Parking*, oil

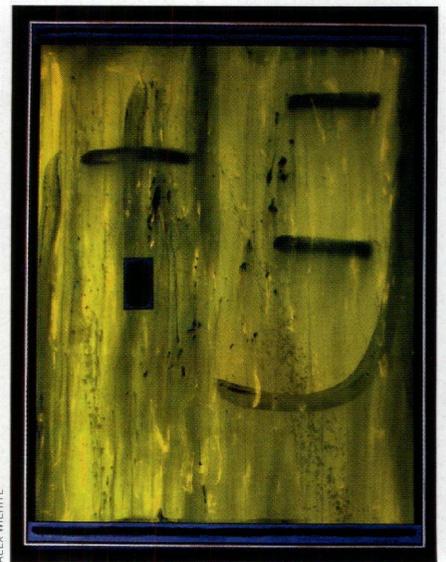
on the scene as a full-blown talent, but I'm certain the cash award will come in handy to buy a couple cases of Dom Perignon. Alex is a painter of serious merit, his elegantly formal abstractions are part Stella, part Op, part POP and totally hypnotizing. I don't think he will mind my saying this, but Alex is deaf as a post. One of my earliest encounters came at an opening for him at Somerhill Gallery where he brought



ALEX WILHITE

Alex Wilhite, *Yellow and Red*, acrylic on canvas

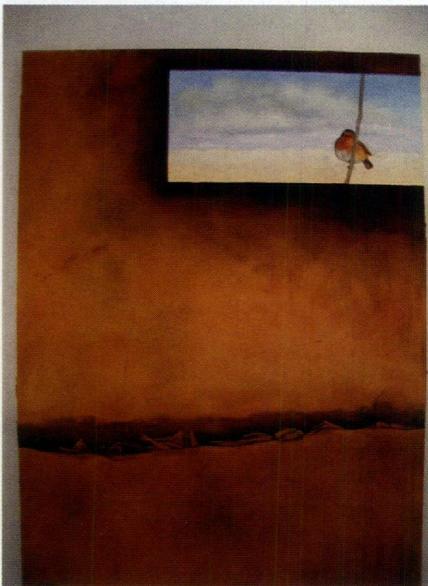
along a savagely hip translator with a hot pink crew cut, multiple tattoos and ambiguous gender. Alex has a wit as sharp as his talent, and can cut his detractors to the bone without raising a sweat. Last time I talked to him he was busy scoping out galleries in Milan and Berlin where his funky meditations on color will certainly find an enthusiastic audience.



ALEX WILHITE

Alex Wilhite, *Intense*, acrylic on canvas

and abstract expressionism, and collectors just seem to line up at the door. While you are in the gallery, check out the new work by Mia Yoon. Last time I sneaked a peak in her studio she was on the verge of a new breakthrough in both technique and style. That young lady is always up to something... go see for yourself. **MM**

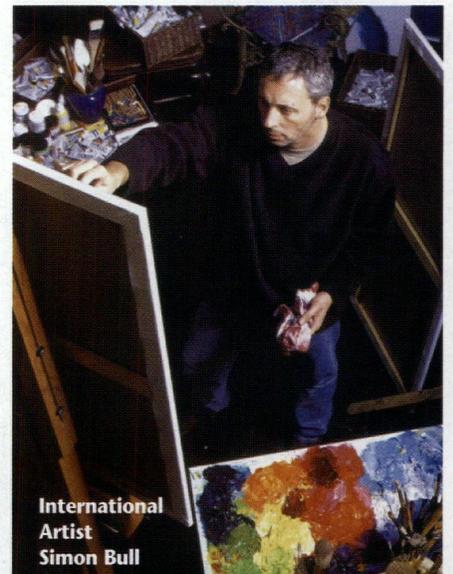


GLANCE GALLERY

Wanda Steppe, *Looking for Answers*, oil on canvas

DOSTER, YOON AT GLANCE

Glance Gallery in Raleigh is always a fun place to stop by and see what's up. This month is no different with the great sculpture of Bon Doster on display. The large-scale metal entities dominate every space they inhabit. Doster has made a career and reputation worldwide with his considerable skills. Later this month, Jason Craighead returns with his always-popular paintings. These energized canvases harken back to the glory days of action painting



International Artist
Simon Bull

2/25-3/20: Power of Convergence Show
3/18: Simon will create original acrylic remarques 6-10 pm

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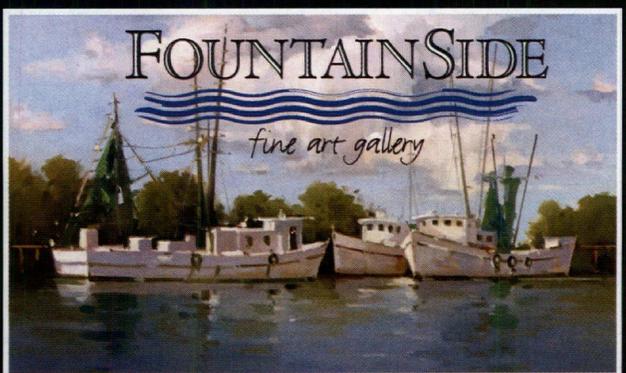
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Next to A Southern Season

Rick McClue:
A Coastal Journey

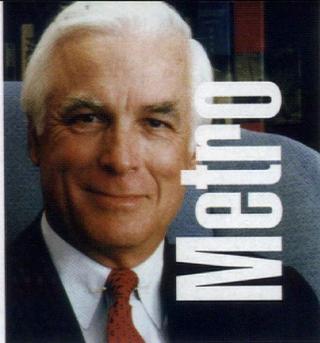
March 16-April 13
Reception March 17
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"Shem Creek Shrimpers" - 24" x 36" - oil on canvas



Editor-at-Large

by Jim Leutze

COASTAL EMERGENCY

Here we go again. When I suggested several months ago that Eastern North Carolina was facing a “double whammy” with funds being cut for beach renourishment and dredging of the Intracoastal Waterway, I underestimated the whammy. A recent announcement by the Corps of Engineers shows that our inlets are at risk as well. The reason—less money in the Federal till.

The Corps announced on January 21 that “The U.S. Army Corps of Engineers, Wilmington District, is working closely with the United States Coast Guard as the Coast Guard plans to remove entire buoy systems from four dangerously shoaled inlets along the North Carolina coast. These inlets are Lockwood’s Folly Inlet, New Topsail Inlet, Carolina Beach Inlet and New River Inlet.” The Corps went on to say that, “limited funding in the fiscal year 2005 appropriations” would make it impossible for them to keep the inlets deep enough for the Coast Guard cutter to maintain the buoy systems. There would be limited funds available for dredging Lockwood Folly (twice) and New Topsail and New River (once) but this dredging, because of shoaling might only keep the inlets open for three months.

The President’s budget, announced the first week in February, proved these warnings to be correct. There is no money in the 2006 budget for dredging and only \$860,000 for maintaining the Atlantic Intracoastal Waterway in North Carolina. The AIW has a recommended depth of 12 feet; in many areas it is 4 feet and less.

What happens when the buoys are removed? Boats can then only navigate the inlets at their own risk. In other words, it is dangerous and going aground is not unlikely. Believe me, I’ve gone through all of these inlets, and even when marked, they require caution. When you go aground in

an inlet, which is subject to considerable wave and tidal action, you are at serious risk of losing your boat and maybe your life.

For those not familiar with the lower North Carolina coast, let’s review what this

of Georgetown.

There are other serious implications of this development as well. A number of commercial fishing boats currently use these inlets, especially Carolina Beach inlet; having to go out Masonboro or the Cape Fear will substantially reduce their fishing time and increase their fuel consumption. The same is true for charter boats that operate up and down the coast. It would be an imprudent captain who would run the risk of putting their clients in harm’s way. Hence, they’ll have to take the long way. For sport fishermen, and there are literally thousands of them, not having ready access to the sea will force them into the Intracoastal Waterway which, as previously noted, won’t be maintained at its recommended depth.



Carolina Beach inlet

announcement means. If these inlets are effectively closed, there will be only two inlets to the Atlantic Ocean from Morehead City to Georgetown, South Carolina. Those accesses will be Masonboro at Wrightsville Beach, which is protected with rock jetties, and the mouth of the Cape Fear River. On a summer weekend, Masonboro is already crammed with vessels, ranging from flat bottom bass boats to luxury yachts; putting more boats through it is simply not practical. The Cape Fear is a major shipping channel, 45 miles South of Wilmington and six to seven hours North

Then there is the Coast Guard, Sea Tow, local fire and rescue departments, all of which operate to keep boats and their crews safe. The inability to transit safely Carolina Beach Inlet will significantly increase response time, thereby putting boaters at greater risk. Federal Point Fire and Rescue responded to 40 water rescue calls last year between Memorial Day and Labor Day—and that was with the inlets clearly marked.

Finally there is the matter of the economic impact of this closing. Mike Bradley of the North Carolina Marine Trades Services at UNC-W estimates that there are 1700 businesses and 20,000 people directly involved in the recreational boating business in North Carolina. His figures, of course, don’t include the commercial fishing industry and the revenue from hotel occupancy, fuel sales, charter boat trips, restaurant businesses and all the other ways

in which boats and boaters contribute to the economy of the region. Some people will probably consider selling their property if they can't safely and easily use their boats.

So, what is to be done? Intensive lobbying is already underway and Congressman Mike McIntyre is trying to put together a coalition of coastal representatives. And although he was successful in

getting some funds for dredging this year, the political climate is not promising. As McIntyre was recently quoted as saying, "There's a definite prejudice against coastal projects with this administration..." (*Star News* 1 Feb. pg. 3B)

Could North Carolina take on these projects—inlet dredging, Intracoastal Waterway deepening and beach renourishment—on its own? It would be daunt-

ing. The costs, while not staggering, are not something the state can currently afford, even if it had the equipment and the expertise. Maybe some form of user fee could be levied, but that won't be popular either.

The real problem is that the Federal government, which has helped pay for transportation costs since the early part of the 19th century (initially called "internal improvements"), doesn't have the money it used to have. Cutting taxes, in part, took care of the surpluses and the "War" took care of the rest. It is always a surprise to me when people who have been enthusiastic

Mike Bradley of the North Carolina Marine Trades Services at UNC-W estimates that there are 1700 businesses and 20,000 people directly involved in the recreational boating business in North Carolina. His figures, of course, don't include the commercial fishing industry and the revenue from hotel occupancy, fuel sales, charter boat trips, restaurant businesses and all the other ways in which boats and boaters contribute to the economy of the region.

about tax cuts are shocked to find that the government—whom we want to keep "off our backs"—is out of money. An accurate description of "tax cuts" is "service cuts." I remember well going to Raleigh seeking funds for the university after the 1994 state tax cuts. Several legislators expressed to me great surprise, real or feigned, that they didn't have as much money as they did the year before. Hum. I wonder how that happened?

As far as a practical solution is concerned, it may well be that some form of local or user tax may need to be imposed to keep these inlets open. On the other hand, since we are now living in the "ownership society," someone may want to buy an inlet—for instance, the Bill and Melinda Gates Internet Inlet—or sell the naming rights. How does the Frito Lay or GEICO or Nissan Carolina Beach Inlet sound? **MM**

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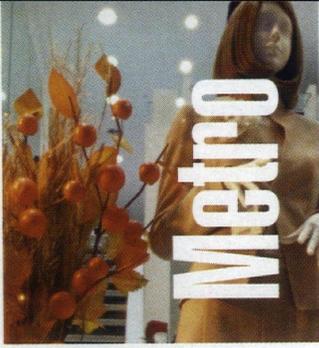
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Style

by Molly Fulghum Heintz

SAFFRON IN CENTRAL PARK

The park in New York is having a historic fashion moment. Not Bryant Park, where designer collections are shown semi-annually in tents, but all 51 blocks of Central Park. The park is awash in saffron-colored pleats courtesy of Christo and Jeanne-Claude, the husband-wife artist team who specialize in draping plus-size objects, like bridges and buildings. Their "Gates" project has transformed the winter landscape with a series of over 7500 portals. Hung with orange nylon, they snake along the park paths in gorgeous ribbons. Not only has the ambitious installation visibly cheered up jaded New Yorkers, it has inspired everyone in the city to wear orange, which reputedly has salutary effects, a kind of visual vitamin C. Like fashion, the project is ephemeral, due to come down after two short weeks.

ACCESSORIES FOR CHILLY SPRING PRELUDE

After a fleeting February, the month of March seems interminably long. This feeling is com-

pounded by the fact that the changeable and often chilly weather does not allow you to parade much from your new spring wardrobe. Rather than holing up and waiting it out like the groundhog, the solution to this problem—as to many problems—is accessories. Stay snug but give a nod to the vernal equinox with the sprightliest shoes, bags and scarves available in years. The phrase "more is more" applies this season, as themes of handicraft, romance and the Wild West come to the fore. Even a more traditional preppy look is embellished with yards of gros-grain ribbon and lots of nautical knick-knacks. It's all about the details, so the right accessories



Marc Jacobs

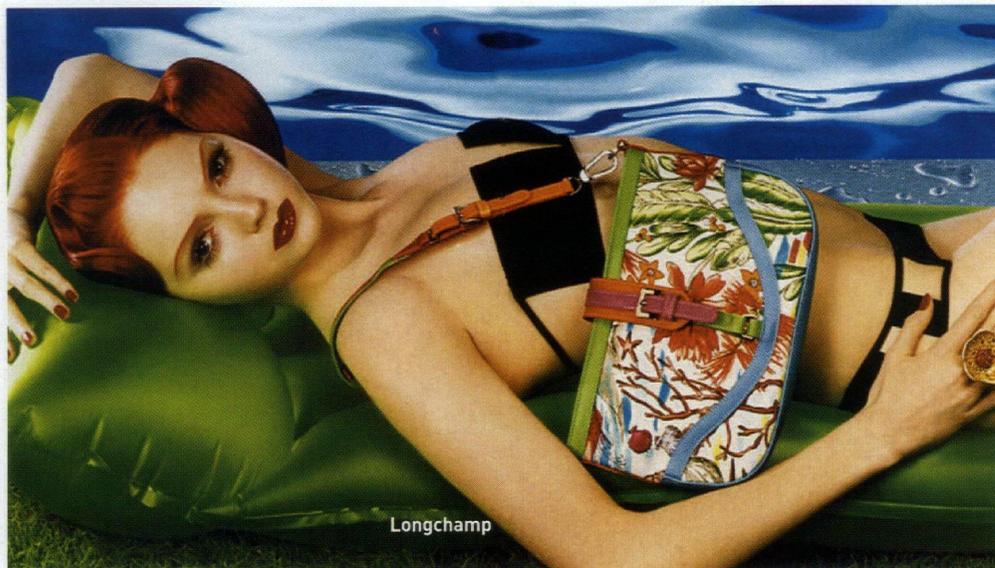
become even more important. Armani, known for his simple silhouettes and judicious use of color and pattern, saw this coming and got to work on his latest accessory collection. His spring bags and shoes in skins and satin strike the right note: textured and a little complex, but always feminine and delicate.

In the shoe department this season, you will



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Christo and Jeanne-Claude "Gates"



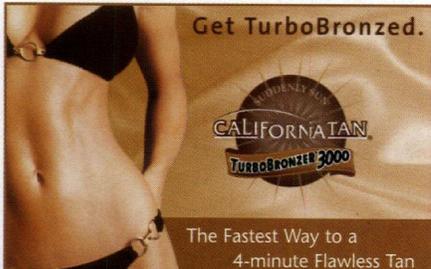
Longchamp

find a range of looks, most notably ballet flats, platforms, sandals with zero heels and, at the opposite extreme, sandals with precipitously high wedge heels (those with weak ankles should sit this one out). Emmanuel Ungaro's wedge sandals with rope heels will change your altitude so drastically that you may expect oxygen to drop from the ceiling. For similar height but less stress to your foot, consider a platform sole. This spring, platforms turn up not only in sandals but also in Mary Janes by Lanvin,

as well as Marc Jacobs, who offers a sparkly Wizard of Oz version. Women have kicked up their heels about the recent ballet flat trend, prompting even conservative J.P. Tod's, known for its iconic driving loafer, to offer some exciting new styles in leather flats that ingeniously combine the solid structure of a loafer with the sleek line of a ballet slipper. Greek goddess sandals with thin leather soles will be big for summer, but for a little more support, check out the super-simple Velcro sandals by Jill Sanders,

a high-style take on rough-and-ready Texas. For evening, the high-heeled pump still reigns, but this season it is bedecked and bejeweled. Cesar Pacciotti's charm sandal (priced at a devilish \$666) is loaded down

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with stylish trinkets, while Roger Vivier's open-toed pump with a feathered heel will put a little peacock in your step.

Next stop: handbags. The shape of the season is the hobo, a relief after all the struc-



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tured bags with nine pounds of hardware, and the perfect complement to this season's more relaxed garments. DKNY's "Urban Fusion" line gives the hobo shape a totally modern feeling by combining nylon and leather. Cole Haan's version in metallic



Marc Jacobs ballet flat



Marc Jacobs



Armani

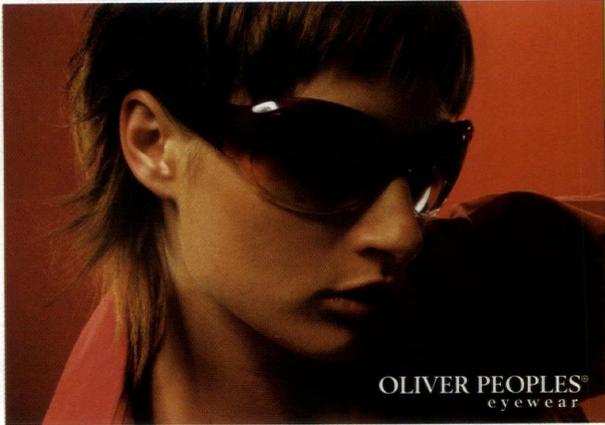


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Kate Spade Maddie Cinch bag

leather features a giant tassel, while LeSportsac's sleek new hobo shape works well with the brand's signature bold patterns in nylon. Marc Jacob's has once again worked his accessory wizardry at Louis Vuitton, creating two "must-have" bags for the season: One features the traditional LV logo with a charming cherry-print overlay, while another translates the house logo into



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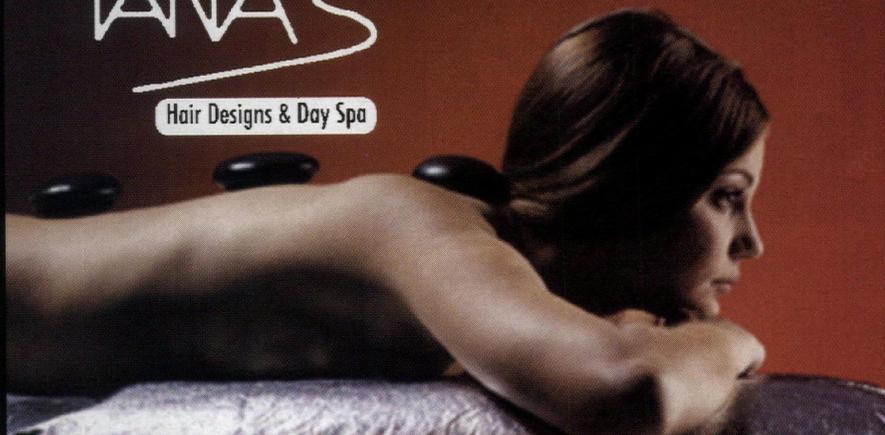
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denim (so simple it's brilliant); both have vintage-y snap closures and are sure to require putting your name on a waitlist. White is a key color for summer accessories and serves as a bright backdrop for added decoration, as in Kate Spade's white croc bag with painted pastel scenery, or Longchamp's colorful seashore print collection. When the sun finally sets, you'll want at your side Chanel's evening bag in the shape and color of a giant white pearl.

BOLLYWOOD BLING

Last month we covered the ABC's of spring bling, and B stood for "bangle bracelet." This month, I'm stretching B to cover "Bollywood." A trend possibly influenced by popular new movies out of India (like *Bride and Prejudice*), South Asian-inspired jewelry is turning up everywhere this season, combining beautiful stones with detailed enamel work. In other accessories news, Prada has revived a cool hat



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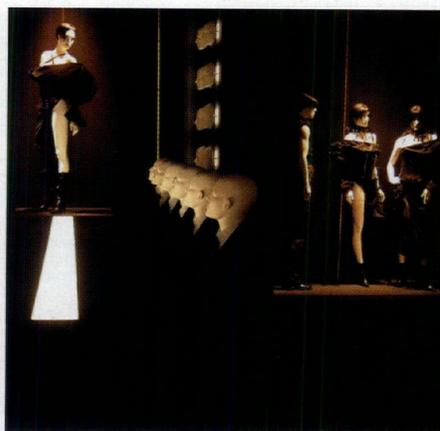


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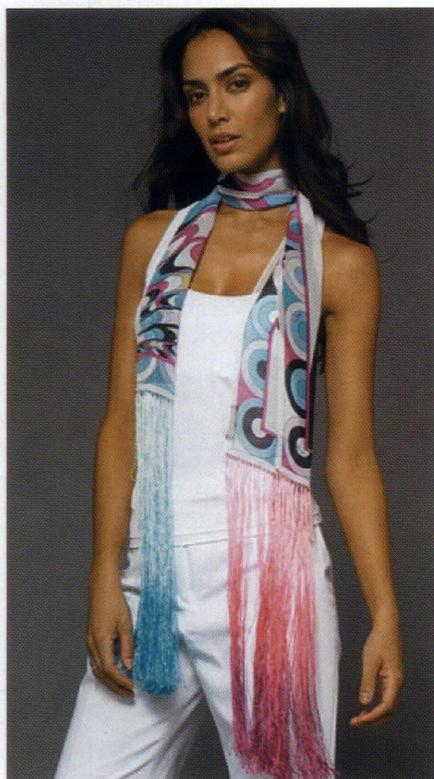
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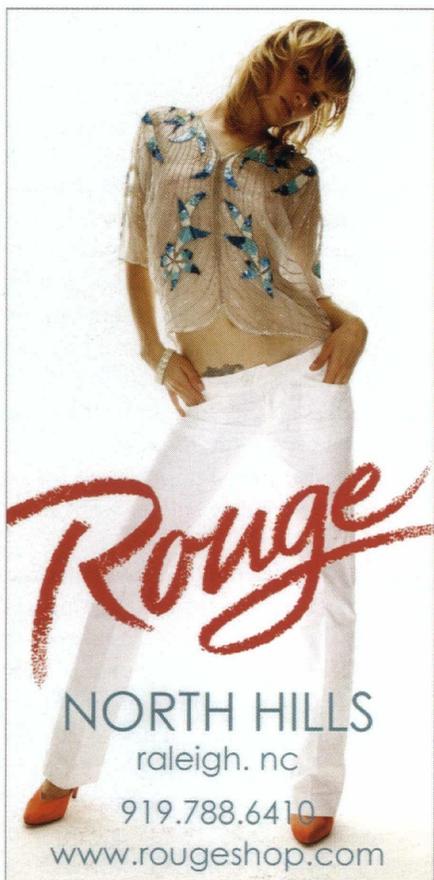
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Scarf in a vibrant print by Pucci

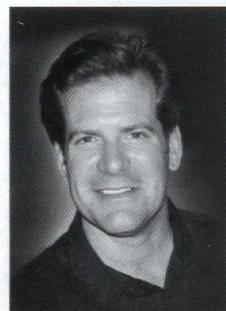


shape that is part cloche, part Paco Rabanne-style helmet. Wearing it may not be easy, but it certainly looks great in the ad campaign. For instant sprucing up this spring, slip on a Pucci scarf; the Italian design house has made a strong comeback in the last few years, and its vibrant prints still signal glamour and optimism. Finally, cinch everything together with a giant fab-

ric belt, like those shown by Donna Karan this season. Extra-wide belts foreshadow an upcoming trend that surfaced at the recent Fall 2005 Fashion Week at Bryant Park: corsets! Relax—you don't have to think about them for another six months. In the meantime, take a cue from Christo and Jeanne-Claude and enjoy letting it all hang out. **MM**

REMEMBER YOUR BODY...

Before Children?



Michael Law MD is a Board Certified Plastic Surgeon. Dr. Law grew up in Raleigh. He practiced aesthetic plastic surgery in Beverly Hills until opening a Raleigh practice in 2003. He has returned home with his wife Kile to raise their family. Their two year old son Luke and newborn son Lang were both born in Raleigh. Dr. Law is the only solo practice plastic surgeon voted among the best in N.C. by Metro Magazine 2003 & 2004. Dr. Law still sees many patients from Beverly Hills & from all parts of the country. He has been featured in national magazines & news reports but has declined invitations to participate in plastic surgery reality television shows.

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CHALYBEATE SPRINGS DIARY

As a child, visiting my great uncle and aunt, Bud and Maude Mizelle was a great treat. They lived in the Harden Home place—an 18th-century farmhouse on highway 17 between Windsor and Edenton with big oak trees and a deep well with a creaking chain and cold water on even the hottest summer day. Uncle Bud's boisterous personality and "Sis" Maude's incomparable country cooking and graciousness made for delightful Sunday afternoons.

To slake your thirst as the afternoon wore on, you could draw water from the well and drink from a dipper or pump it from a hand pump on a side porch and drink from a glass—always a deeply stained, rust-colored glass. Sis Maude never apologized for the color because it was a fact of life that there was "iron in the water"—a heavy concentration of minerals, particularly iron salts, that eventually left indelible stains on glassware.

Water like that at Sis Maude's—"impregnated with iron salts and said to have healing qualities," as the dictionary puts it—is called *chalybeate* and springs that possess it are called "chalybeate springs." Chalybeate springs could contain other minerals, such as sulphur. John Motley Morehead, governor of North Carolina 1841-1845, later went into real estate development in Morehead City. He hyped the fledging village's "sea breezes and sea bathing; its good drinking water and its fine chalybeate spring, strongly impregnated with sulphur, (that) will make it a pleasant watering hole." Governor Morehead either had defective olfactory nerves or a weird notion of "pleasant" if he fancied sulphur-laced water, which smells like rotten eggs, as creating a "pleasant watering place."

Some of you may have guessed by now where this talk of little chalybeate springs is headed—to Harnett County, just a few miles from where it bumps against Wake, and the small community called Chalybeate Springs on Highway 401, so named, of course, because of the iron salts found in the water there. The name is peculiar but not unique. There are Chalybeate Springs in Kentucky, Alabama, South Carolina and even in New Jersey.

Chalybeate Springs Baptist Church, originally called Hector's Creek Baptist Church, was founded by Archibald Neill Campbell, father of James Archibald Campbell, who founded in 1887 what is now Campbell University. James Archibald Campbell grew up in the Chalybeate Springs community, was baptized in the church

there and became a life-long friend of David Henry Senter, whose family was a mainstay in that area.

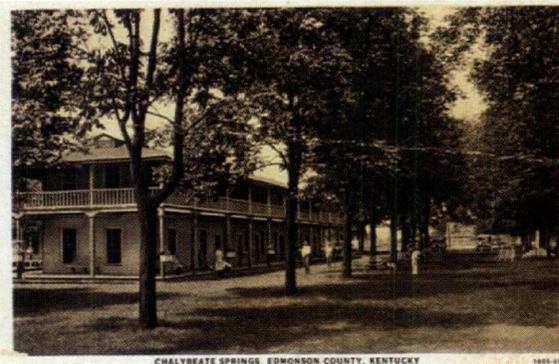
David Henry Senter was a prosperous farmer and merchant, founded the Bank of Lillington, published the *Harnett County News* and served in the North Carolina General Assembly. He also is the grandfather of my friend, Meredith Stevens Senter Jr., the prominent Washington, DC communications lawyer. My curiosity was piqued a couple of years ago when Meredith told me that upon his father's death in the late nineties, he had come into possession of Meredith Senior's five-year diary, 1937-1941, which he kept faithfully from the time he was 10 until he was 15. His father had operated Senter Tractor in Raleigh from 1962 until his death, when son Michael took over management of the company. Eventually, Meredith sent me a copy of the diary.

To me, at least, it is a fascinating insight into the life of a rural, eastern North Carolina farm family during that period. It reminds me of how interdependent folks were before we all became so self-contained. Visiting back and forth. Eating at each other's tables. Staying overnight. Quilting. Sharing labor. Sitting with the sick. Mourning the dead.

Keeping journals is in vogue now, and writing instructors recommend it. "First, write about what you know," students are told. As for me, that's about all I know how to write about. Young Meredith did not pour out his emotions on the pages of his small diary as I suspect some young people do today as they sit in Borders, drinking designer coffees and scribbling. Instead, like Thomas Jefferson, he chronicled events, but his devotion to his mother, his admiration for his brother John Aaron, his love for his other siblings, his strong Baptist upbringing and his work ethic, came through clearly.

I picked January 1, 1939, when Meredith Stevens Senter was just 11, to begin reading because I noticed the handwriting was different. He had injured his hand and his mother was making entries for him. It was January 9 before he could write, and already there had been two funerals in this small community. The next day Mr. Davis Harrington died from "head trouble." Death, illness, weather, quilting, club and church meetings, play, the birth and purchase of animals, tending and harvesting a tobacco crop—all were noteworthy for young Meredith.

On January 16 it snowed and Meredith made snow cream for



Chalybeate Springs, Kentucky

supper—a treat I fancy made of fresh-fallen snow, vanilla flavoring, eggs and sugar. On January 19, expecting extended cold weather, the Senters killed hogs. The next day Mrs. Senter, the former Ida Jeffress who gave her maiden name Jeffress to one of Meredith's brothers, canned sausage. In the days following, Meredith's brother John Aaron, later to be mayor of Lillington, was in and out. Brother Jeffress and "Sister" (Virginia) were away at Wake Forest.

On February 2 the ground hog saw his shadow. Has he ever not seen his shadow? On the third there was a community oyster supper and a play. My kind of evening. Then on Saturday night, liquor started a fight down the road. The victim "had papers taken out." Mrs. Senter entertained that week and "[s]he served three kinds of fruit." On Valentine's Day, Meredith received 14 valentines.

Meredith noted his mother's activities religiously, but on February 15, he mentioned his father for the first time. David Henry Senter, who had married late and would turn 70 that year, apparently had business interests that required that he be away. "Father home," Meredith simply noted. February 20, "Roe's tryal tomorrow"—a reference to the fray.

March 4, "We boys played hide and seek, horse shoes and baseball. We are going to have oysters for breakfast." Now that's something to write about. Ida Senter went away to a church gathering, and Meredith had the responsibility of locking the hen house each day—a duty he recorded as faithfully performed.

Mrs. Senter had an infected finger, and the doctor made several visits to the house, finally removing a nail. "He's afraid she will have blood poisoning. Having a lot of company. Mrs. Latta sat with Mother last night and kept her arm wet." She improved. On March 27, Meredith observed that John Aaron and Vita Lee "are going to marry soon." On Saturday, April 8, they married in the Baptist Church in Dunn and headed south on a wedding trip, later sending cards from Atlanta and New Orleans. On the 24th Meredith was promoted to the 7th grade.

Springtime, Meredith and John Aaron, who was twice his age, were plowing and



breaking land—a hard task for a young boy. On May 2, it rained, hailed and snowed. "Such a time for May," he observed. May 8 there is a rare mention of father. "Father had his necked dressed, doing nicely." No elaboration.

Frequent mentions of work related to the tobacco crop give insight into how labor intensive tobacco farming was—sowing plant beds, setting out tobacco, chopping tobacco, suckering tobacco, barning tobacco, curing tobacco, rebuilding a tobacco barn that had burned. Meredith, going on 12, took on the hardest task—working in the field "priming." In mid-May the strawberries were in. "Mother preserved one gallon." On July 7

she made blackberry wine, for medicinal purposes, I assume, or to soak the Christmas fruitcake. And on July 13 she celebrated her 51st birthday. On July 18 she made tomato juice.

August 5. "Father wants to go to an old soldier's convention at Colorado." Two days later, "We traded the '37 Chevrolet and got a '39 Dodge. It is beautiful." Then on Thursday, August 19, "Father has gone to Colorado," I assume in the shiny new '39 Dodge. Meredith dutifully recorded the arrival of post cards from Asheville, Tennessee and Arkansas and a telegram and then noted that his father's 70th birthday was August 24. I realized at that point that David Henry Senter and I were both Virgos. Between you and me, I could picture him then for the first time in my mind, driving alone down a narrow, two-lane highway somewhere in the southwest—far, far from Chalybeate Springs—perfectly content to commune with himself and to listen to the car radio, just as I do when I head Down East. I can see him now reaching for the dial. **MM**

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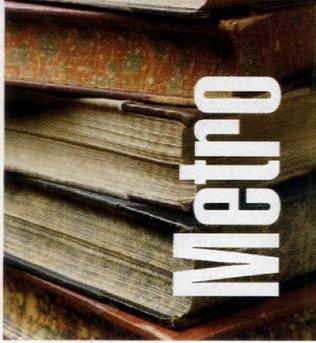
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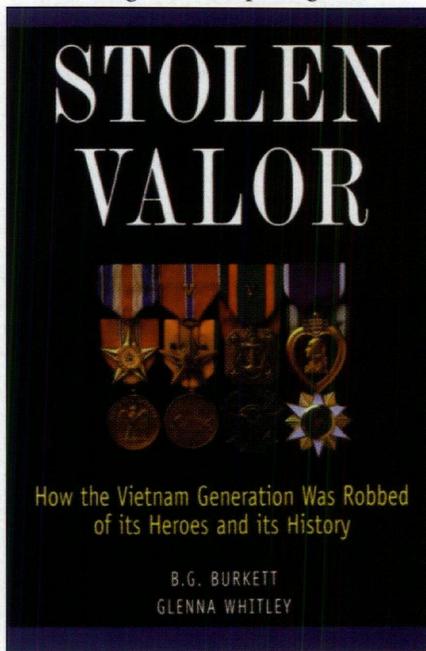
Forty years ago America went to war to defend our South Vietnamese allies against the Communists, and 30 years ago we abandoned our allies to the Communists. Between 1965 and 1975, over two million Americans served in the Vietnam War, as many as half a million at a time, and over 58,000 of them died. Meanwhile, many Americans, including some veterans, opposed and protested the Vietnam War. The war still divides us.

That divide decided the 2004 presidential election. As explained by the *Wall Street Journal's* Daniel Henninger, "blue Democrats lost red America back in 1965" in the politics of the Vietnam War as anti-war activists came to direct and define the Democratic Party. In 2004, one such anti-war activist, decorated Vietnam veteran John F. Kerry, became the party's presidential candidate.

Kerry's candidacy, like his authorized biography—Douglas Brinkley's *Tour of Duty: John Kerry and the Vietnam War* (2004)—was based on a self-portrait of his command of a Navy Swift Boat in Vietnam. *Tour of Duty* and Kerry's anti-war activities after his tour in Vietnam offended many veterans, especially the officer who succeeded him in command, John E. O'Neil, who co-authored *Unfit for Command: Swift Boat Veterans Speak Out Against John Kerry* (2004). (See "MetroBooks," October 2004.) *Unfit for Command* became a bestseller, and O'Neil and others organized Swift Vets and POWs for Truth and ran a series of television ads criticizing Kerry, ultimately raising over \$27 million from 140,000 contributors.

The efforts against Kerry became "the last mission of Vietnam War veterans,"

explained one veteran Marine pilot and POW. John Fund of the *Wall Street Journal* dramatized in print the effect of the veterans on the election and quoted Bernard Goldberg—former CBS correspondent and now *bête noire* of his former colleagues for exposing their bias.



Stolen Valor: How the Vietnam Generation Was Robbed of its Heroes and its History

by B. G. Burkett and Glenna Whitley
(Verity Press 1998, 692 pp.)

Goldberg said, after hearing about the "last mission" and reflecting on Kerry's 1971 Senate committee testimony accusing the veterans of war crimes: "Screwing with these guys by accusing them of atrocities was one of the biggest mistakes John Kerry ever made. Thirty years later he woke a sleeping giant."

That sleeping giant awoke amid an underlying battle between Vietnam vet-

erans and the mainstream media to define the Vietnam War. Vietnam veteran and former lieutenant Rich Webster explained: "The last battle of the Vietnam War, fought on election day, was a battle to recapture the honor of the Vietnam veterans who served gallantly and heroically in that war." The adversaries of the veterans, says Webster, were "the dishonest old media—CBS, NBC, ABC, the *New York Times*, and the *LA Times*, who backed John Kerry's version of how Vietnam veterans were the enemy of humanity in the Vietnam War." Using the new media of the Internet, talk radio, and cable news networks, the veterans fought back for their honor, "stolen from them long ago by the media and the antiwar movement." Webster wrote on the web site www.wintersoldier.com: "John Kerry had been front and center in dishonoring those he served with in the Vietnam War. Defiling the honor of Vietnam veterans with slanderous lies, Kerry and his media supporters lost the last battle of the Vietnam War."

WHERE THE LAST BATTLE BEGAN

Preparation for that last battle began in *Stolen Valor: How the Vietnam Generation Was Robbed of its Heroes and its History* (1998), co-authored by B. G. Burkett, who served as a lieutenant with a light infantry brigade in Vietnam. After returning to civilian life he became concerned with the media-constructed image of veterans as war criminals and stressed-out drug addicts prone to violent crime and suicide. *Stolen Valor* debunks the media's myths about the war and exposes many of them as based on false statements by people who did not serve in Vietnam. Among those debunked are

Dan Rather and CBS for a purported documentary, based on pretenders who were not veterans, which portrayed veterans as war criminals. As former Secretary of the Navy James Webb said in praising *Stolen Valor*, the mainstream media "should cringe in shame from their decades of negligence and collusion in this defamation of those who served with honor."

Stolen Valor presaged another media battle during the election with the mainstream media and Kerry on one side and, on the other side, the new media and the film *Stolen Honor: Wounds That Never Heal*. Produced by Pulitzer Prize winner and Vietnam veteran Carlton Sherwood, *Stolen Honor* documents Kerry's antiwar activities and their effects on veterans and POWs. The mainstream media and Kerry's campaign criticized *Stolen Honor* and pressured a broadcast group not to show it on its stations, but the new media made it available to the public. *Stolen Honor* visualized the motivation behind the "last mission."

Stolen Valor noted a duality about Kerry in 1971 when he "had made a dramatic public splash with his antiwar stand," and later as a congressional candidate he "wrapped himself in his Vietnam veteran status." That duality troubled few in the mainstream media then, perhaps explaining their subsequent double standards in covering Kerry's Vietnam Navy records and George W. Bush's stateside Air National Guard records. The double standards caught the attention even of Don Hewitt, the recently retired CBS *60 Minutes* producer concerning Rathergate, in which Dan Rather and CBS broadcast purported Bush records they proclaimed were authentic but were exposed easily by the new media as fakes. Hewitt asked rhetorically whether anyone thought that Rather and CBS would have applied the same standard if similar purported documents had pertained to Kerry.

Why CBS and others in the mainstream media were obsessed with Bush's Air National Guard records and not with Kerry's Navy records is another question. One explanation comes from Howard Fineman of *Newsweek* and MSNBC. Rathergate and CBS's downfall from

using fake documents are only the tip of the iceberg, Fineman explains. The politicized mainstream media, whom Fineman calls "the American Mainstream Media Party," have been sunk by being ignored by Bush and by the competition from the new media. Fineman says, "The Media Party is over" and notes that the Media Party began at CBS in the late 1960s when "Walter Cronkite stepped from behind the podium of presumed objectivity to become an outright foe of the war in Vietnam." It ended where it began when CBS fell from professed objectivity to become an obvious foe of Bush using fake documents trying to discredit him, ironically, for not serving in Vietnam.

KERRY'S TREACHERY

Overlooked by the mainstream media in their coverage of Rathergate, Rather's producer ignored third-party evidence that while in the Air National Guard Bush had volunteered to fly in Vietnam, but was passed over for more experienced pilots. In contrast, the mainstream media, including the *New York Times* and the *Washington Post*, accepted at face value false statements from the Kerry campaign, made in response to Swift Vets charges, about Kerry's 1970 and 1971 meetings in Paris with Communist delegates to the Vietnam peace negotiations.

The mainstream media's double standards are typified by their coverage of the Swift Vets. The *New York Times* led in attacking the veterans personally, and, while not publishing the results of any investigation of the charges by the Swift Vets, it referred to them routinely as "unsubstantiated." For its reviewer of O'Neil's *Unfit for Command*, the *Times* chose a reporter covering the Kerry campaign who conveniently condemned the book. The worst failure in following the *Times*' "unsubstantiated" theme was Ted Koppel of ABC's *Nightline*, who portrayed O'Neil as a liar while he promoted as credible Vietnamese sources with Communist controllers. The mainstream media also ignored an Epilogue to *Unfit for Command* published online by O'Neil and his co-author that countered the critics and their "unsubstantiated" characterization. Moreover, the mainstream

media, while quick to defend Kerry's self-portrait of his tour in Vietnam, have been silent on Kerry's refusal to authorize release of his Navy record, or to explain why his honorable discharge was not granted until years after his service ended. Most egregiously, they have ignored or misreported his 1970 and 1971 meetings with the Communists while he was still a Navy Reserve officer.

In describing the "last battle" of the Vietnam War with the mainstream media, Rich Webster attributes the mainstream media's double standards to a guilt complex over the war. Those who joined Walter Cronkite's "Media Party" in destroying American support for the war do not want to be reminded, Webster says, "that the Communists who had promised a heaven on earth in Vietnam if they won, turned Southeast Asia into a Holocaust once they came to power." He concludes that it's too painful for them to admit the consequences of their actions, causing them to ignore Kerry's meetings with the Communists and preferring "Kerry's version of the Vietnam War to the reality of it." Another veteran, Bruce Kesler, ascribes the mainstream media's double standards to preservation of their self-image: "Their myths of our pervasive evils in defending Vietnamese freedom, and of their valiant memories of mounting school libraries' ramparts, could not take the incongruence of exposure."

Webster and Kesler have company in criticizing the mainstream media for their double standards and in urging the media to inquire into Kerry's records. Prominent among them are Joshua Muravchik, writing in both the *Weekly Standard* and in *Commentary* about the acceptance of the Kerry campaign's misrepresentations of Kerry's meetings with the Communists, and Thomas Lipscomb, writing in the *New York Sun* about the likelihood that those meetings led to a less-than-honorable discharge for Kerry before his subsequent board-changed honorable discharge. Nat Hentoff has criticized the mainstream media's double standards in covering the Bush and Kerry records and notes that, despite misrepresentations to the contrary, only six of at least 100 pages of Kerry's Navy records

have been released.

The Vietnam War veterans and the new media may have won the last battle of the war over Kerry and the mainstream media, but clean-up action is required. Americans should know fully about Kerry's meetings with the Communists. After all, it was soon after

Kerry met with the Communists in 1970 that he joined and became a leader of Vietnam Veterans against the War, which became a propaganda tool for the Communists. And it was after he met with the Communists in 1971 that he gave his "war crimes" testimony, which has been compared to Communist prop-

aganda. Only with such full knowledge can Americans understand how it came about that anti-war activities led our Congress to abandon our allies to the Communists. Then the stolen honor of the Vietnam veterans will have been recaptured completely—and their last battle truly won. **MM**

NEW AND NOTEWORTHY by Art Taylor

FATHER-SON GRAVITAS

Lingering far too long on my to-do list for this column is Alexander Blackburn's *Meeting the Professor: Growing Up in the William Blackburn Family*, a book that was first recommended to me by novelist and NC State professor Angela Davis-Gardner. I am now pleased to recommend it to our readers.

Released several months back by John F. Blair, Publisher, of Winston-Salem, *Meeting the Professor* is a multi-layered

memoir—in large part, an autobiography of novelist and educator Alexander Blackburn, but also an affectionate and determined portrait of the professor of the title, the father whose presence pervades both the book and (as fathers inevitably must) the life of the son. That father, even without the father-son dynamic, is a notable subject—legendary even: William Blackburn, who taught English and creative writing at Duke University from the 1920s until the 1960s, and then briefly at UNC-Chapel Hill in the early 1970s until his death in 1972, could count among his devoted pupils Reynolds Price, William Styron, Anne Tyler and Fred Chappell, who contributes a foreword to the book.

The high educational standards and literary influence of the elder Blackburn are central to understanding his legacy; the memoir points out that he "inspired an entire generation of Southern writers, including winners of the Pulitzer Prize, the National Book Award, the National Book Critics Circle Award, the T.S. Eliot

Award, the Bollingen Prize for Poetry, and many more." Would-be writers will surely savor part of a transcript from 1963's ABC program *Meet the Professor*, featuring a conversation with Blackburn, Styron, Chappell, Price and Mac Hyman (author of *No Time for Sergeants*). But equally compelling are the insights into the personal history of the man, whom Davis-Gardner called "Lear-like" and of whom Chappell wrote: "*Gravitas* has become a trendy term of late, but it might have been coined to describe the powerful totality of impression [Blackburn] made." Consider, for contrast, the warmth—and perhaps universal truth—of this memory from the younger Blackburn:

The mental picture that I cherish of Father at the seacoast I can place and date with precision. It is September 4, 1935, two days before my sixth birthday. We are at Cherry Grove (now North Myrtle Beach), South Carolina. We are out swimming in the ominous surf. As a huge wave thunders in and begins to curl, he picks me up and with a great shout—"Whiskey-Wow-Wow!"—tosses me into it to sink, swim or be rescued. He is my Mayflower, distributor of my freedom, my Providence, too, sudden lifeline.

In addition to being a lovely treatment of the father-son relationship, and a keen examination of one cornerstone of our state's tradition of teaching creative writing, *Meeting the Professor* also reprints James Applewhite's poem *William Blackburn, Riding Westward* and a memorial letter penned by Max Steele.

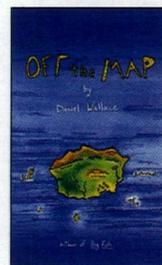
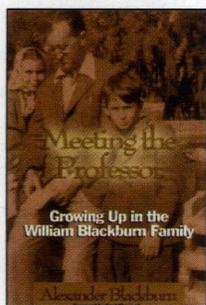
The book includes appendices revealing "A Feminist Perspective" on the elder Blackburn's marriage, exploring his scholarly work, and briefly charting the history of the William Blackburn Literary Festival from 1959 to the present.

THREE MORE LOCAL PUBLICATIONS

Among the more interesting new releases this month is a small volume of

short fiction from *Big Fish* author Daniel Wallace. The chapbook-sized collection, titled *Off the Map* and presented by Cary-based publishers Two Cranes Press, features four of Wallace's stories: "Slipperd Feet," "The Story of a Hairy Man," "Four Short Novels About My Father," and "Vacation" (the latter published for the first time here). Wallace will read from *Off the Map* at two bookstores in early March: at Durham's Regulator Bookshop on Friday evening, March 4, and at Quail Ridge Books on Saturday afternoon, March 5. Additionally—and note related to the chapbook publication—Wallace will also host a performance of *Woman in Prison: From the Inside Out* by the Raleigh's Women's Prison Repertory Company at McIntyre's Books in Fearington Village on Friday evening, March 18. For further information on this event, visit www.unc.edu/~cramer/prison/.

Jon Young's short fiction collection *Roger Maris Died Yesterday* is not necessarily a new release (it was published last June by Boone's Parkway Publishers), but his upcoming discussion of the book ranks high on the list of literary events



in Fayetteville this month. The Fayetteville State University Humanities Professor reads from his historically resonant stories on Thursday, March 10, at the Headquarters Library of the Cumberland County Library System. Friends of the Library is sponsoring the event.

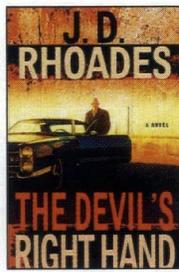
Another local release, Roland Giduz's self-published anthology *Cameron Henderson: The Oracle of Chapel Hill* gathers some of his columns for the *Chapel Hill Herald*—offering the fictional title character's often-unique perspectives in this increasingly less-sleepy Southern college town. Giduz will discuss the new collection at Branch's Chapel Hill Bookshop on Saturday afternoon, March 19.

"DOWN THESE MEAN STREETS A MAN MUST GO..."

The success of hard-boiled detective fiction often relies as much on setting as character: the San Francisco of *The Maltese Falcon*; Los Angeles in Chandler's novels and, more recently, James Ellroy's and Walter Mosley's. And then, of course, there's Fayetteville.

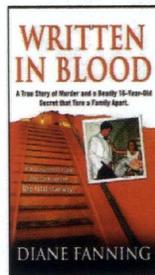
Wait. Fayetteville?

While Southern-set mystery fiction may tend toward the softer edges (consider, just for example, the novels of Margaret Maron, Sharyn McCrumb and Joan Hess—gifted writers each, but hardly grittily urban), some recent crime writers have used North Carolina for harder-edged novels—the case with both Katy Munger's great *Casey Jones* series and, now, *The Devil's Right Hand*, the debut novel from J.D. Rhoades. The novel follows a Gulf War vet turned bounty hunter on the trail of two dim-witted armed robbers. The adventure also includes vengeance-minded Lumbee Indians, Columbian guns-for-hire, and a sadistic cop or two. While one has to wonder what the Fayetteville Convention and Visitors Bureau thinks of all this, the *Washington Post* hailed the novel, in a largely laudatory review, as a "fine example of redneck noir." For a glimpse into Rhoades' version of this Southern



Piedmont city, stop by Branch's Chapel Hill Bookshop on Thursday evening, March 3 for his reading and signing.

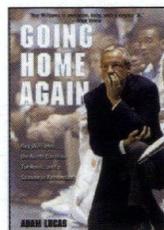
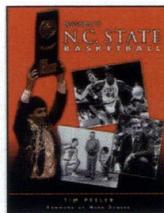
Another less-than-savory view of North Carolina's darker side can be found in *Written in Blood*, a new book about the Michael Peterson case, penned by Diane Fanning, the author of several other true crime accounts. Fanning visits the Triangle on Thursday evening, March 10, for a signing at the Barnes & Noble, Streets at Southpoint.



MARCH MADNESS

Only one area bookseller seems to be making much ado of March Madness—but those events are certainly worth mentioning here. The Cary Barnes & Noble hosts two very early March readings with a hoops dream theme:

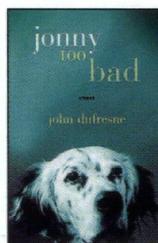
Adam Lucas, author of *Going Home Again*, about Roy Williams' first season as head coach at UNC-Chapel Hill; and Tim Peeler, author of *Legends of N.C. State Basketball*, covering a half-century of Wolfpack history. Lucas appears Tuesday evening, March 1; Peeler on Thursday evening, March 3—giving us a day's break between the rivals. GO... TEAM!



OTHER NOTABLE EVENTS

Rounding out the month's highlights are several authors whose visits promise entertaining evenings and good reads to follow—and one event that covers months of good reading throughout Wake County.

Lily Tuck, National Book Award-winning author of *The News From Paraguay*, visits Raleigh's Quail Ridge Books on Monday evening, March 7, and Durham's

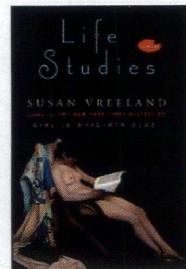


Regulator Bookshop on Tuesday evening, March 8.

John Dufresne, acclaimed author of *Louisiana Power and Light*, reads from his new short fiction collection, *Johnny Too Bad*, at the Regulator on Friday evening, March 11.

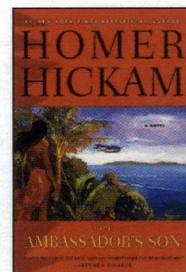
Two great—and very charming—authors offer a double-bill at the Regulator on Wednesday evening, March 16: Ashley Warlick, author of *Seek the Living*, and Porter Shreve, author of *Drives Like a Dream*. (The evening is thematically driven as well, with both novels following characters exploring aspects of their family's past.)

Best-selling author Susan Vreeland returns to bookshelves with *Life Studies: Stories*, examining Impressionist and Post-Impressionist artists through the perspectives of seemingly secondary characters. She visits Quail Ridge Books on Thursday evening, March 17.



Also at Quail Ridge on the following night, Friday, March 18, best-selling author Homer Hickam (famed for the book behind the film *October Sky*) reads from *The Ambassador's Son*, the second in a new series. (A rum tasting is also rumored.)

And finally, the 2005 Wake Reads Together program—centered around Mark Haddon's *The Curious Incident of the Dog in the Night-Time*—concludes on Saturday afternoon, March 19, 2-4:30 p.m. at the North Carolina Museum of History. The finale includes a screening of the PBS documentary *Refrigerator Mothers*, about the parents of autistic children in the 1950s-1970s (when they were wrongly diagnosed as the victims of poor parenting), and a panel discussion with three generations of mothers of autistic children. Artwork by autistic individuals will also be on display, and information will be distributed by the Autism Society of North Carolina. **MM**





PvV

by Philip van Vleck

James Leva:

CROSS CULTURAL INSPIRATIONS

Virginian James Leva is well known to North Carolina bluegrass and old-time music fans from his days with the duo Jones and Leva. He's an accomplished fiddler in the Galax tradition, as well as a fine guitarist and banjo player, and he's also a superb songwriter.

Jones and Leva came to an end in 2000, but Leva has continued to pursue his music. He released an extraordinary solo debut in 2001 titled *Memory Theatre* that featured ex-Solas guitarist John Doyle. The album included a number of fine original tunes and also more than hinted at the true breadth of Leva's musical influences.

Leva has just released his follow-up to *Memory Theatre*. Titled *'Til I Know* [Copper Creek], this latest solo endeavor is a fascinating blend of Appalachian music, Cajun music, country music and modern folk. Every song on the album is a Leva original, and every song has its own bit of genius.

When I spoke with Leva about *'Til I Know*, we initially discussed the mix of styles that characterize the new work.

"I've been in a transition period, both in my life and musically," he noted. "I didn't have a band, yet I had all these songs I'd written. I didn't have any preconceptions about this material because I wasn't playing out regularly.

A chance encounter at the LEAF Festival in Black Mountain, North Carolina, proved to be more significant than Leva might have imagined initially.

"While I was at the LEAF Festival, I ran into Sam Broussard and David Greely, who play with Steve Riley and The Mamou Playboys, the Cajun/Zydeco band," he continued. "They told me they'd heard *Memory*

Theatre and really liked the record, liked the songs. They suggested that the next time I was doing something, maybe they could work with me."

Eventually, Leva sat down with a guitar and put some of his new tunes on tape. He then sent the tape to Broussard and Greely, and they were so impressed with Leva's songs

Cajun pedal steel guitar player. He was having some heart trouble, so I didn't get as much of him as I wanted, but the stuff he did on the album is really cool.

"One of the things I enjoyed most about the experience was visiting these old Cajun fiddlers. Since I speak French, David takes me out to see these guys and we sit around and talk music.

"You know, every time I go to Louisiana, I meet musicians who tell me how much they love Virginia mountain music," he added. "And a lot of my bluegrass friends truly love Cajun music. It's interesting how Cajun musicians have absorbed country music and turned it into their own thing.

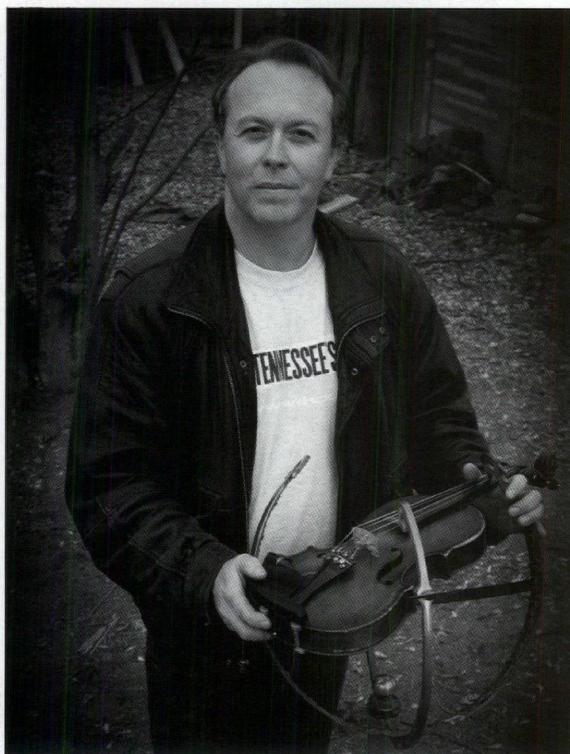
When Leva finished his recording work in Lafayette, he returned home and went back into the recording studio in Afton, Virginia.

"I brought in some people who play old-time and bluegrass, and some of my band mates, and we did the rest of the songs on the album and finished up some other stuff. We mixed the record up here, too."

In discussing the tunes on *'Til I Know*, Leva explained that the lyrics for the title track were inspired by Leva's 6-year-old daughter, Vivvy. One day he was driving around with Vivvy

in the backseat, and she was singing one of her spontaneous original tunes. Leva heard her sing the line: "I will love you 'til I know." He immediately realized that he would have to borrow Vivvy's thought-provoking lyric, and it ultimately proved to be the hook in the title song of his new CD.

As for the arrangement of "*'Til I Know*," Leva explained: "I was listening to this musician from Mali named Neba Solo. He's a balafon [balafon is a wooden instrument that



JAMES LEVA

that they booked time at La Louisiane studio in Lafayette, Louisiana, in order to get up with Leva and put some of his material on tape.

"I went to Lafayette in January 2004 and we recorded eight songs—or parts of eight songs—at La Louisiane," Leva explained. "A lot of great music was recorded in that studio, particularly back during the '50s. The place has a great ambience. I was also able to work with Rodney Miller, who's a famous

resembles a xylophone, but has its own distinctive sound] player. I heard this album by him and this one song stuck in my head. It had this great riff.

"One day I was sitting around watching basketball on TV with the sound turned down, playing the banjo, and this Neba Solo riff just started playing itself on the banjo," he continued. "I made a song out of it, and then, for some reason, the Francophone part of my brain turned on and I wrote the song in French. We recorded the song in Louisiana. I sang it live and played the banjo, while Sam Broussard was playing guitar and just reacting to what I was doing. Then I brought it back to Virginia and added Johnny Gilmore, a hip-hop drummer, and a jazz bass player named Pete Spaar.

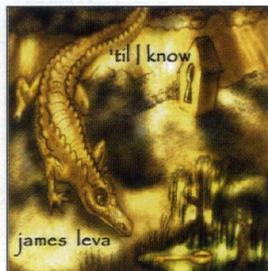
"What I like most about the song is that nobody's trying to do anything they don't

do. I've got a Cajun guitarist, a hip-hop drummer, a jazz bassist, and me, and we're all basically taking off on a song I picked up from an African balafon player."

Like a lot of musicians, Leva is a music fan, and as such, he's intrigued by a good deal of music that emanates from a wide variety of sources. Musicians today are more willing than ever before to crunch genres if it suits their purpose and, by the same token, less tolerant than ever of being pigeonholed by either record labels or music journalists.

"If I'm being billed strictly as an old-time musician, that's gonna cut out a whole lot of people who might like what I'm doing," Leva noted.

"Like this band I've got now—Camp Mountain Bluegrass. We're all from either old-time or bluegrass backgrounds, but we all listen to different kinds of music.



DISCOLOGY

Markus James:

Timbuktoobab

(Firenze Records)

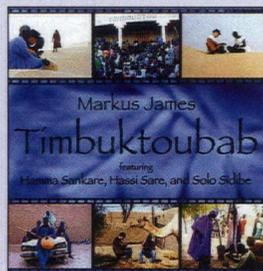
Guitarist/songwriter Markus James scored a major critical success with his world music album *Nightbird* in 2001. The CD—recorded with musicians from the West African nation of Mali—was an

absolutely uncanny evocation of blues and Malian traditional music, and it was certainly one of the most inspired world music projects of the year. James has once again returned to Mali for his new release, *Timbuktoobab*. Enlisting the brilliant support of Hassi Sare (njarka violin, vocals), Solo Sidibe (kamele n'goni, vocals), and Hamma Sankare (calabash, vocals), James has crafted another stunning collection of tunes that have as distinctive a sound as any music being tracked nowadays. Songs such as "Sixteen Camels/Yer Man Ya Li," "Far as I Can Run/Majirica Samba," and "Tele/Fire at the Gate" capture both the solitude of the Sahara and the

spirit of the blues. The njarka, calabash and kamele n'goni—traditional Malian instruments—produce sonic textures that are aural descriptions of the vast, lonely Sahel. James' guitar, rooted at once in the blues and the guitar stylings of Malian masters such as Ali Farka Toure and Boubacar Traore, is every bit

as compelling as his dusky, impassioned vocals. *Timbuktoobab* is a moving listening experience from start to finale, and will surely be remembered at the end of the year as one of the finest world music titles of 2005.

Also note that this album will be accompanied by the release of a DVD—also titled *Timbuktoobab*—which is equally inspiring. The film offers an uncommon insight into the people and the music of Mali, which in turn goes a long way toward explaining James' passionate connection to these people and their music. The CD and the DVD can be purchased online at www.firenze-records.com.



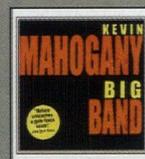
QUICK FIX

Kevin Mahogany:

Big Band

[Zebra/Mahogany Jazz]

As the title suggests, multi-faceted jazz vocalist Kevin Mahogany got together with several big bands and tracked an album's worth of choice jazz standards, including Monk's "Dear Ruby" and Duke Ellington's "Don't Get Around Much Anymore." This is sweet stuff.



"When you listen to *Til I Know*," he continued, "what you're listening to is the accumulation of a lifetime of playing music in this age. I go from learning from old-time fiddlers who were born in the 19th century to playing nowadays with guys from Africa and Turkey and Louisiana.

"You know, sometimes my brother and I get together this band we call The Leva Brothers Rastabilly Band. We play classic George Jones and Buck Owens with the hill-billy harmonies, but by just moving the beat it turns into perfect ska." **MM**

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Hospice of Wake County (see Metro August 2004 special section) has announced that **Robin Temple**, formerly head of marketing and development, has been named Executive Director of the Hospice of Wake County Foundation. ■■■ A coalition of **25 chambers of commerce and economic development organizations** recently took a major step toward winning the job wars in the Research Triangle region by launching the first **Research Triangle Economic Development Legislative Action Agenda**. The group offered eight recommendations the NC General Assembly should act upon this year to establish an environment for 100,000 new jobs in the region over the next five years. ■■■ **UNC-Chapel Hill** broke ground recently for a new **Genetic Medicine Building**, a \$110 million facility that will be one of the largest on campus, at 330,000 square feet with a footprint of about one acre. ■■■ The **Mary Duke Biddle Foundation** of Durham has given **\$1 million** to the new **Nasher Museum of Art** at Duke University to name a gallery pavilion for the late Nicholas Benjamin Duke Biddle. The \$23 million Nasher Museum of Art will open on Oct. 2. ■■■ **Perspectives on Environmental Values**, a symposium focusing on what aspects of the natural world people care about and why, will be held at UNC-Chapel Hill **March 4 and 5** in the Kresge Commons Room in the James M. Johnston Center for Undergraduate Excellence in Graham Memorial. ■■■ **Defense Secretary Donald H. Rumsfeld** announced recently that **President George W. Bush** has nominated **Col. Robert E. Milstead Jr.** for promotion to **Brigadier General**. Milstead, a Wilmington resident, is in command of the Aviation Combat Element, 2nd Marine Aircraft Wing recently deployed in support of Operation Iraqi Freedom. ■■■ **Raymond Farrow**, direc-

tor of development for international studies at UNC-CH, has been named **executive director of the Frank Hawkins Kenan Institute of Private Enterprise**, a global research and outreach arm of UNC's Kenan-Flagler Business School. ■■■ **Biltmore Estate by Ellen Erwin Rickman** has just been released by Arcadia Publishing. A part of the *Images of America Series*, the book chronicles the history of Biltmore Estate from its inception to the year it opened to the public and is embellished by vintage images culled from the estate's vast archives. Rickman is Director of Museum Services at Biltmore Estate and a lifelong resident of Asheville. ■■■ When the photographers of **Digital Photography Internationale**—online guild of digital photographers from the US, Germany, Australia, & Norway—saw photographs of devastation in South Asia by the tsunami, they wanted to do something. They turned to Lulu, a Raleigh company founded by open source entrepreneur **Bob Young**, to publish *Images to Brighten Our World*, a 110-page full-color book of stunning images, with all proceeds benefiting tsunami-related charities. The book is available through Lulu at (www.lulu.com). ■■■ UNC-CH junior, **Eric W. Hirsh**, with a double major in music and physics, has received the American Society of Composers, Authors and Publishers (ASCAP) Foundation **Young Jazz Composer Award**. Hirsh was recognized for his jazz composition "**Urbane Asylum**." He is the son of Donald and Lisa Hirsh of Carrboro. ■■■ The **North Carolina Theatre's Kids on Broadway 2005 Summer Theatre Arts School** for ages 11-18 offers training in acting, dancing and voice, culminating with a production. Classes will be held Monday, July 11-Friday, July 29, 9 a.m.-5 p.m. Performance dates are Friday and Saturday, July 29 & 30. ■■■ **Duke University's Pratt School of Engineering and Saudi Arabia's Effat College**, a privately funded women's college, will collaborate on the first undergraduate engineering curriculum for women in Saudi Arabia. The effort is funded by a \$100,000 grant from the US State Department's **Middle East Partnership Program** Initiative. Pratt engineers will assist Effat in developing a bachelor degree-level academic program in **computer engineering**. ■■■ A year-long marketing effort kicks off this month to **connect Southeastern travelers with craft events across North Carolina**, and to promote the state as a **cultural tourism destination**. Behind this effort are the United Arts Council of Raleigh & Wake County and the N.C. Association of Convention & Visitors Bureaus (NCACVB), with underwriting from the North Carolina Arts Council. ■■■ **Dr. Leon Katz**, playwright and teacher, has been named the **first David G. Frey distinguished professor of dramatic art** at UNC-Chapel Hill. Katz teaches the literature and history of the theater, contemporary theater practice and critical writing. He also provides expertise to PlayMakers Repertory Co. ■■■ **Duke University's Pratt School of Engineering** and the **US Naval Nuclear Propulsion Program** have established a partnership that will enable nuclear-trained Navy officers to enroll in Pratt's **Master of Engineering Management** degree program. Navy students will receive a partial fellowship from Pratt and advanced standing for prior Navy work for up to 12 credits. ■■■ **Dr. John P. "Jack" Evans** was recently presented the **General Alumni Association's Faculty Service Award** for his accomplishments and dedication to colleagues and UNC. Evans, a faculty member in Kenan-Flagler Business School for nearly 35 years, was dean of the school from 1978 to 1987. ■■■ The UNC Board of Governors has appointed **Carl V. Venters Jr.**, of Wilmington to the **UNC-TV Board of Trustees**. He replaces **Norma Mills**, who resigned from the board in January to accept a position as chief of staff in the office of **Senator Marc Basnight**. ■■■ The **Arts Council of Wilson** is sending out a **call for artists** to donate an original work for an exhibition and sale at the **Wilson County 150th Anniversary Celebration** in May. The exhibition entries will display in the Wilson Arts Center galleries April 23-May 19 and will be auctioned to the highest bidder on May 19. All applications are due on March 7.

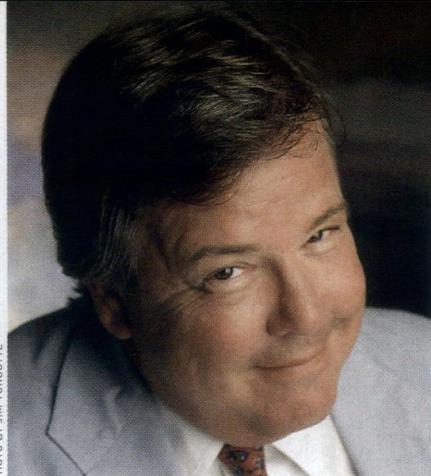
Metro INDEX

Number of mass layoffs (50 employees or more) in North Carolina in December 2003: 23
Number of mass layoffs in the state in December 2004: 16
Number of mass layoffs nationally in December 2004: 1,614
Ranking of December 2004's mass layoffs among months with the lowest number of layoffs, since 1995: 1
Number of new jobs to be created by Israel's SpunTech company when it moves manufacturing of its non-woven fabrics to Person County, NC: 60
SpunTech's total investment in the area: \$23.5 million
Average salary that SpunTech will pay its manufacturing and office employees: \$37,440
Average amount of combined local taxes paid in Dare County, the highest in the state: \$3,541.19
Average amount of local taxes paid in Madison County, the lowest in the state: \$636.67
Average amount of local taxes paid in Wake County, ranked 10th in the state on tax burden: \$1,545.75

My Usual Charming Self

by Bernie Reeves

PHOTO BY JIM TURCOTTE



TWO DIFFERENT WORLDS

The Eason Jordan scandal at CNN brings to mind the reality that, as the song says, we live in two different worlds. One is concocted by activists and the mass media, the other by basic human observation. The problem is that the mass media are supposedly there to provide information to us lowly humans. But due to its blatant political slant, the net reality is that only a few people continue to rely on the mainstream press, meaning there is a data shortage in the commerce of political life.

This void is being filled by Bloggers, who seem to have more information on hand than gigantic world news organizations. The truth is they don't. Bloggers simply observe events factually without interference from the institutionalized bias at the networks, major dailies and cable news channels. The exception is Fox News. To make the point that viewers are fed up with the mainstream press, Fox now has more viewers than all the other cable news outlets combined.

CNN is the oldest cable news channel with viewers worldwide that can set the news agenda as it chooses. So it is especially pertinent what its news chief thinks and says. Critics have maintained that the major outlets and CNN have an anti-American bias and Eason proved it at the World Economic Forum in Davos, Switzerland, in late January where he claimed that US forces in Iraq were responsible for the death of 12 journalists, adding that the press was targeted by the military. In other words, he accused the United States military of murder. Eason is now removed from his position, but the question remains: how did he get there, and why was he allowed to fulminate his nutty theories as head of *CNN News*?

CAMPUS INCUBATORS

To enter the ranks of the network and big city daily higher echelons, reporters and presenters, like Jordan, are required to hold certain views. These views are articulated on campus by the post-modern radicals in the arts and sciences and picked up at Journalism schools. The basic premise is that the United States is an imperialistic, racist, chauvinistic and homophobic society that strides arrogantly on the world stage to further its own malevolent ends, i.e. its own self-enrichment.

This point of view has a familiar ring. Gee, it is exactly what the Soviets said about America during the Cold War. The pinnacle of success of this propaganda was turning the US against itself during the Vietnam War. It was the American activist Left who became the puppets of the Soviets. Their cadres led the war on the home front against the US presence in Vietnam, and in the process unfurled the banner of anti-Americanism that has attached itself to the body politic. Just a glance at the literature of the so-called Movement during the 1960s and 1970s makes it clear that, to them, the real enemy of justice is America itself.

The leaders of the Movement are still in place and remain dedicated to the anti-American cause. Their most influential cells reside on college campuses where the campaign began. Dedicated still to the overthrow of Amerika, they have transformed academe, and consequently reporters, into converts who march into newsrooms with their anti-American credentials on their sleeves. There they are embraced by the old boys and girls from the heady days of the '60s and '70s who have by seniority defined the nature of the media beast. And woe to

the principled and factual newsperson who does not conform to the party line. They find no love and no position and thus the news monolith lives on, unconcerned with the truth and dedicated to attacking their own country at every turn.

Eason Jordan was just one fallen soldier shot down by his own allegiance to the mission. He probably thinks he is a hero rather than the poor brainwashed pawn he really is.

Yet Jordan will fade away and be replaced by another marionette spawned in academe and infused with the revolution that will discard imperialistic America and replace it with the ideals of the utopian state.

Today, the mission is manifested in the politically correct, multicultural doctrine that teaches students that there is no absolute truth, that all things are relative, so why bother with standards and ethics? The poetry of North Korea is as good as Shakespeare and you would know that if you weren't a victim of Western cultural imperialism that tells you the Old Bard is better. It goes on like this in class but it shows up in print and broadcast media too. I read a piece by an editor of a regional

METRO EDITOR TO SPEAK

Metro Editor Bernie Reeves will speak at the Raleigh City Museum, Saturday, April 2, on "My Life and Times in the Media in Raleigh: From *Spectator Magazine* and *Triangle Business Journal* to *Metro Magazine*." The talk is part of the Museum's Pieces of the Past Saturday Program Series, and will begin at 2 p.m. The Museum is located in downtown Raleigh, 220 Fayetteville Street Mall. For information call 919-832-3775.

daily recently that point-blank said there is no truth and facts are a matter of opinion. No truth; no facts; no ethical standard; no measure of quality... this is the world they see and the one presented to you in the mainstream news.

BEYOND DAVOS

I was in Europe as the World Economic Forum at Davos dominated the headlines there and made the news here. The themes for the heads of the world's biggest companies to ponder were what to do about Africa, AIDS and global warming. I'm not sure what conclusions the world's leading corporate executives reached, but here is my take on the issues:

Concerning Africa: The southern portion of the continent is still reeling from 50 years of de-colonization that thrust them into the hands of the Third World Movement—subsidized generously by Moscow and friends until 1992—in which woolly-headed theoretical socialism replaced the nuts and bolts of running an economy and creating strong political institutions. Now the Dark Continent is a bigger mess than ever, with power vacuums filling up with ad hoc armies terrorizing the countryside, assuring that political stability is far off into the future. So what can be done about Africa? Simple. Return to the concept of spheres of influence and establish links to richer nations who can restore order, create democratic institutions, kick-start import and export firms, provide technology for modernization and offer military protection from the predations of rogue armies and urban gangs.

Of course I hear certain pundits cry: Colonialism! But if I were an African, I'd be begging for the US, Britain, Holland, Germany—even France—to be my partner to lift me out of chaos. Paul Theroux, the often vitriolic, somewhat left-leaning and always overly objective travel writer, returned to Africa five years ago traveling from Cairo to Capetown by train. He hoped to revive his fond memories of his days there in the Peace Corps in the 1960s (a kind of colonialism itself) and instead found that the end of the presence of Western powers in Africa was its undoing. After the colonial powers pulled out, the

communist nations raced in, leaving behind half-finished railways and airports, broken communications systems, no democratic institutions and a general lack of initiative. Read *Dark Star Safari* and then think about what to do to help Africa.

Concerning AIDS: This is Africa again actually. It started there and it continues to decimate the population, creating despair and hopelessness. If the Western powers came back in with spheres of influence agreements as in the old days, the prevention and treatment of AIDS would be accelerated ten-fold. To continue to pour money into corrupt societies in our desire to help, we only perpetuate the thievery and attendant violence aid money causes. If, let's say, the UK went back in to an African country and took control of the infrastructure for a period of time, all the while training the locals in proper administration, poverty would begin to dissipate and AIDS would be under control. Leaving assistance in the hands of charitable and religious groups, who raced in when the communists failed and who have no power over the chaos of current African life, cannot clean up the mess in Africa.

Concerning global warming: Just in time, Danish scientist Bjorn Lomborg penned a piece in the *Jakarta Post* pointing out that the recently enacted Kyoto treaty is a criminal waste of money. Lomborg you remember for writing the book that upset the apple-cart of environmental activists and global warming devotees two years ago. The *Skeptical Environmentalist* disclosed the truth that most of the science bandied about to prove that the earth is on the verge of an ecological apocalypse was cooked up and has no scientific basis. Lomborg was crucified on campuses and in the media for telling the truth, resulting in a tribunal of his academic peers in Denmark that gathered to discredit his research and him personally for daring to go against the Green party line. The inquisition, hoping for the academic execution of the deviant scientist, instead found that Lomborg was actually right and the eco-partisans wrong.

Lomborg agrees that earth is getting warmer, but not due to the reasons that have banded nations into the useless Kyoto

treaty. Ocean temperatures have been rising for a century, and will continue to rise in the foreseeable future so there is nothing tangible that spending \$150 billion, as called for in the Kyoto treaty, can do. Instead, Lomborg says that combating poverty with this money can help poor nations build infrastructure to prevent massive damage from weather events. He cites the difference between Haiti and the US after the same series of hurricanes struck. In the US the damage and loss of life was minimal, while in Haiti, thousands perished. The difference was the ability of a rich nation to protect itself.

NOTES FROM LA-LA LAND

I know how Harvard president Lawrence Summers feels. Like him I innocently posed to a meeting of area teachers that there were problems in the system and found myself the victim of an NEA jihad that included a headline in the *Raleigh daily*: Speaker Insults Teachers. Summers simply asked a question: Why are there so few women in the sciences? He might as well have stripped naked and told a dirty joke based on the reaction he received. Now he is the object of a jihad for daring to mention the truth, a no-no on campus today. The home of academic freedom is now an armed camp where free speech is banned and individual opinions banished.

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Poor Prince Harry. He attended a masquerade party where invitees were asked to dress as former imperialists. He unwisely chose to wear a German uniform that included a swastika on the sleeve. Someone used a cell phone camera and sold the picture to the tabloids and all hell broke loose. His father Prince Charles was pilloried for not returning immediately from vacation to handle the "crisis". Harry I'm sure did not know that his attire coincided with the 60th anniversary of Austerlitz.

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Attending Evensong at Cambridge on the day of the Iraq election I heard the chaplain offer a prayer for the brave Iraqis who risked their lives to vote. Afterward, I asked him: why not a prayer for the brave UK and US forces who risked their lives so the election could take place? **MM**

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