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Rosemary Laing, *Groundspeed (Red Piazza) #3*, 2001, C-type photograph

HARBINGERS

aute couture and innovative architecture kick off this issue, serving as progenitors of the autumn soon to come— the season we await with expectation as North Carolina's sultry summer lingers into September.

Schools and colleges open, football kicks off and what to wear for the cooler days ahead requires proper guidance. *Metro's* own Raleigh girl in New York City Molly Fulghum-Heintz has the answers in our annual guide to fall fashion. The colors, the materials, the styles, the right look are all there, presented in Molly's knowledgeable and hip presentation. And look for the piece on the Mannequin Ball, the fashion event of the new century coming November 11 at the NC Museum of History, sponsored by the museum, Saks 5th Avenue, *Metro*, and area fashion retailers and jewelers. Area artists are turning mannequins into works of art, available at auction during the Ball. *Vogue* editor-at-large André Leon Talley is our guest of honor. Call 919-807-7846 for more information and to ensure you receive an invitation to the hottest fashion and social event in the South.

Over at Duke heads are turning to gaze at the new Nasher Museum of Art rising out of the ground and creating a truly significant architectural statement. And the art and facilities inside the daring structure are attracting attention too, as the Nasher will display one of the world's best-known collections donated by Raymond D. Nasher and the Nasher Foundation. Diane Lea caught up with the architects and curators to offer *Metro* readers an exclusive inside look before the grand opening set for October 2.

Editor-at-large Jim Leutze continues his in-depth reports alerting us all to the dangers looming if the Intracoastal Waterway is neglected. Carroll Leggett reminds us what "supper" is supposed to be and Moreton Neal is intrigued by the fig. Fred Benton literally gets away (but not far), and Barbara Ensrud offers great values on cool wines. Art Taylor covers the fall onslaught of new books and Louis St. Lewis tracks down the best in art and artists. Philip van Vleck tells pop music fans about Orange County resident Shannon O'Connor's debut album, *Low in Paradise*, which will be released September 13.

Over 250,000 visitors log onto *Metro's* web site, tallying up over 2.5 million hits a year. In September we are offering an expanded array of services on the site for subscribers to the magazine, including a search engine to browse all of our archives by key word. If you are looking for restaurants, music reviews, columnists, fashion and architecture, wine information, book reviews—even my column—organized by subject, just click on www.metronc.com and have at it. Those naughty readers who sign on free will still have access to the current issue and archives organized by year, but you must subscribe to *Metro* or the online edition in order to take advantage of the new features.

In October look for our popular annual Social Calendar of charitable events, the quarterly medical section and a special behind the scenes report on college sports.

-Bernie Reeves, Editor & Publisher



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Correspondence

WHO DONE IT

Metro may be the only publication in Eastern North Carolina that believes the Peterson murder in Durham [*Metro*, July 2005] is a who-o-o-o done it!

C. Colon Willoughby Jr. District Attorney Wake County-Tenth Prosecutorial District Raleigh

SICKENING

Your article about my sister Kathleen Peterson [the Owl theory, *Metro* July 2005] is sickening. You know nothing. I curse you. Try hawking your magazine with tragic photos of your own family.

> Lori Hunt Campell via the internet

FEELING BETRAYED BY BUSH

In your recent column "Blow Back" (Metro, August 2005) Bernie Reeves compared the war in Vietnam with the current war in Iraq, drawing parallels in the actions of modern-day dissidents to the likes of Vietnam-era Jane Fonda. While there are similarities between the wars (i.e. misleading governments), the main difference is in the dissenters. Presently, the dissent tends to be anti-war, but pro-troops/pro-America; whereas in the '60s and '70s, many citizens began to doubt the country's legitimacy as a whole. The fact of the matter (with a few exceptions) is that those of us who are antiwar today are very much pro-American, many worried that the war is hurting American status in the world.

First of all, Reeves claims the criticism of the war is "undermining troop morale." Interestingly, much of the discussion by Democrats (such as Joe Biden and Hillary Clinton—yes, both with their eyes on '08) is not how to pull out of Iraq, but how to make the Iraq War a success. They are calling for a more concise strategy than that established by the Bush administration, as well as for better equipment for the troops and care for the families of our troops. (Much of this was overlooked by the hasty and hawkish decision to invade Iraq in the first place.)

Second, even for those who are championing a withdrawal from Iraq, it is not a one-sided fight; the call for withdrawal is a bipartisan effort brought forth by the *Odd Couple* of Capitol Hill, Rep. Dennis Kucinich and Rep. Walter Jones. These two have realized that while terrorism is burgeoning in Iraq, our own country remains nearly as vulnerable as it was four years ago.

Third, in reference to your comment about "staining the U.S. image abroad," it would be hard to blame the anti-war liberals over the current administration. It has ostracized most of the world with its untenable arrogance. Like it or not, America was stronger on the world stage five years ago. Now, as China and Russia have signed a neo-Warsaw Pact, we need the help of the international community. But the administration will not have it; this is most visible in Bush's decision to tap John Bolton as U.N. Ambassador. Just as most conserva-

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Call 469-9002 or visit us at www.BalmoralOfCary.com. Sales and marketing by Coldwell Banker Neighborhood Builder Services Howard Perry and Walston. Each office independently owned and operated. 🖻 tives distrust internationalism, Bolton would rather see the United Nations dismembered than reformed. (International support helped us emerge victorious in both World Wars; lack thereof led us to failure in Vietnam.)

Team Bush has managed to introduce a foreign policy which is as reckless as it is nonsensical. Bush's neoconservative agenda for foreign affairs is one of two things: 1) morally overly ambitious or 2) a pretense. You see, if it is the former, then Bush's policy of preemption obliges U.S. troops to tackle Iran or North Korea next, as well as any other country refusing to embrace democracy. If it is the latter, then most of us were correct in our skepticism of the Iraq war in the first place.

Feasibly, the "Bush Doctrine" is a front. It is unlikely that we would invade Iran and North Korea any time soon, if for no other reason that we are militarily overwhelmed. But other countries (Saudi Arabia, for example) would have to be confronted as well. This simply would not happen. The makeup of the current Bush administration is the best argument for this. Many of President Bush's top dogs (most notably Dick Cheney) were deeply involved in the



Bush 41 administration and wished to finish what they did not the first time: taking out Saddam Hussein.

Now... back to my anti-Americanism. Look, I am against war. I realize that it sounds entirely too idealistic and, as I am 22 years old, it probably is. I believe that in most cases war is avoidable. You will ask me if the world is a better place without Saddam Hussein in power. My answer is (depending on how well U.S. troops are supplied in Iraq, how fast and well the Iraqi military is trained and how democratic the new Iraqi government turns out to be) Yes.

But I do feel betrayed. By all accounts, the invasion-justified by Saddam's possession of WMD- is no longer defensible. There was no link between Iraq and al-Qaeda. And the fact that we are now fighting to make the Middle East safe for democracy does not change the fact that the initial reasoning for invasion was flawed. Instead of getting an apology from the administration (the information I was given for the invasion was false!), I am called a terrorist. Because I criticize a faulty strategy (which is putting the lives of US soldiers in danger), I am hurting troop morale. I go to arguably the most conservative school in the South and I hear the same robotic, Bush-clone comments all the time. It gets old real fast. I support our troops. They are doing their job. I hate terrorism and find it completely inexcusable. I wish the best for the Iraqi people, I love democracy and I love that I am able to write this without being imprisoned by the government.

Next time you tell me that I hate America, I hope you have a better reason. *Jim Dempsey Hampden-Sydney College '06 Raleigh*

UNFAIR GENERALIZATIONS

First I'd like to state what my political views are. I'm neither conservative nor liberal. I am like the overwhelming majority, who walk on different sides of the lines depending on the subject. There are few people who can say they are 100 percent conservative or liberal. I will say that there are extremely vocal members on both sides—as well as more then a few "fringe" elements on both ends of the spectrum. I read the column "Blow Back" by Bernie Reeves [*Metro*, August 2005] on metronc.com. It was forwarded to me by a friend. I'd have to say that there are a lot of unfair generalizations in your article.

Lumping all college-aged anti-war activists into the same group and referring to them as pawns of Soviet propaganda isn't fair nor accurate.

It's a pretty safe bet that most anti-war protesters of the day didn't want a war simply because they were the ones being asked to die. Who would want to fight a war to prop up a ruthless dictator from a third world country?

Grouping all Muslims and Arabs together as "jihadists" isn't fair either. I'm not a Muslim or an Arab, but I do have friends who are. Most Muslims across the world view these acts of terror against civilians as terrible. Why would anyone, especially Muslims, want to see the civilian populace of Iraq harmed? The thousands and thousands of Iraq civilians that have been killed since the war began is truly unfortunate. Don't you agree?

I know some of the more vocal members in the media, a certain blonde-haired sensationalist comes to mind, view Arabs and Muslims as terrorists. Just because Arabs were responsible for the 9-11 attacks doesn't mean they are all terrorists. Otherwise we'd have to assume that every Irish Catholic was a member of the IRA. We all know that isn't true.

Being opposed to the war or any war doesn't make someone anti-American. Anyone who's been to war and knows the horrors of war, wouldn't wish that on anyone. After seeing what I saw in the Balkans in mid '90s, I would never put anyone through what I had to endure there. Have you been to war? I'm willing to bet that you haven't been. It seems that the only people who are pro-war are those who have never been to war.

The use of tactical nuclear weapons on Iraq seems a bit absurd.

Really, what are you going to nuke? You'd only be killing hundreds if not thousands of civilians and driving even more recruits to the extremist's cause.

Withdrawing from Iraq now would be a mistake. Right now the coalition forces are the only thing holding Iraq together. In its current state Iraq would certainly descend into all-out civil war. Iraq would become just like Lebanon in the early '80s. I'm afraid the coalition is stuck there for at least a couple of more years. Right now I do not see how a peaceful resolution can be achieved unless the Iraqi people all buy into the democratic process.

My two cents of freedom worth... Greg Knight Cary

WASTE OF WEAPONRY

Your comments concerning use of tactical nuclear weapons belong in the "La-La Land" section of "My Usual Charming Self."

In Vietnam there was an unstated standoff between American use of nuclear weapons versus China and the Soviet Union using their nuclear submarines to paralyze our huge sea-borne logistical effort. Further, what would have been a worthwhile target, the women and children of Hanoi?

In Iraq, where would you find more than half a dozen towel-heads grouped to justify a tactical nuclear deployment. Such a deployment would be a waste of expensive weaponry and further isolate America from the rest of the world, a job that Bush is doing so magnificently

Roy O. Rodwell via the Internet

Bernie Reeves replies: I believe that careful use of small battlefield nuclear weapons, unavailable during the Cold War, as a warning to our enemies would be instructional, making it clear we will not lose another war by not using our superior power. We say to, for instance, Pakistan: "we have a good fix on Bin Laden and plan to bomb him out of his redoubt. You either go in and get him or alert your people that we plan to irradiate one square mile. If I were Pakistan—or any state harboring terrorists—I'd find the enemy and turn him over. Same in Iraq where we would announce the target and make the same proposition.

CORRECTIONS:

An incorrect address was published in "Medical News" last month. The Cancer Centers of North Carolina has relocated to 4101 Macon Pond Road, Raleigh.



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Opera Star Susan Dunn To Perform at Duke

Opera star Susan Dunn will perform in Duke University's Baldwin Auditorium September 23. Dunn, who is known for her success in Verdi, Wagner, Strauss and on the concert stage, has performed at La Scala in Milan, New York's Carnegie Hall, Lincoln Center's Avery Fisher Hall, Chicago's Orchestra Hall, Vienna State Opera and the Australian Opera. She debuted at the Metropolitan Opera House in 1990, starring in Il Trovatore.

The concert will benefit the John Bartlett Care Fund Endowment of the Duke HIV/ AIDS Clinic. The Care Fund was established in the 1990s to offer emergency assistance to clinic patients with no other financial recourse. According to founder Dr. John Bartlett, "This funding is essential for the successful care of persons [with HIV/AIDS] who may otherwise be lost in the system. This concert creates a wonderful opportu-

nity [for an audience] to enjoy extraordinary musical talent and support such an important cause."

Pianist David Heid of the Duke University Department of Music will join Dunn in her performance. Heid's brother Walter Heid was a patient of Dr. John Bartlett.

Tickets are \$25/\$10/\$5 and will be available from the University Box Office 919-684-4444 on September 1.

The event is co-sponsored by the Duke University Department of Music and Duke Performances with additional support from NC Prise.

Cannon's Ferry: Memorials and Memories

A few weeks ago, Chowan County dedicated the Cannon's Ferry Civil War Marker, one of many memorials being erected at campaign sites over the Southeast through the Civil War Trails project funded by a federal Transportation Enhancement grant and partnered by local counties and communities. At the same event, the Holladay's Island Camping Platforms, recently installed on an uninhabited island off the shores of the Chowan, were formally opened.

My interest was peaked not only because of the significance of the memorial, but also because I have close ties to the region. My mother's family grew up on a farm less than half a mile from Cannon's Ferry and I have heard stories about the historic rural area all



At the opening of the Camping Platforms on Holladay's Island in the Chowan River, guests enjoyed hotdogs, watermelon and pleasant conversation in an idyllic natural setting

my life. My grandfather, Richard Dillard Boyce, a herring fisherman on the river as well as a farmer and boat builder, was named for Dr. Richard Dillard (owner of Wingfield, a large plantation on the river, and an aide to



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North Carolina Governor Henry T. Clark). My uncle, Spurgeon Boyce, a Durham civic leader years ago, liked to tell stories about happy days when he and his father (my grandfather) and his Uncle Joe paddled over to the island in the middle of the Chowan River to fish. He mentioned that they could paddle their boat into the island's marshy interior and fish there in the cool shade.

So my sister, Grace Swann, and I made the trip down to Chowan County for the dedication ceremonies and opening of the camping platforms near our grandparents' old home. We gathered on the Heritage River Walk, a shaded plank walkway along the banks of the river and, after a brief introduction, went down near the road for the dedication of the Marker. Peter Rascoe and others presided over the unveiling, then told us about the battle that took place in 1862 at nearby Wingfield, the riverside plantation home of secessionist Dr. Richard Dillard Sr. Unionists seized the plantation, built a fort there and organized the Wingfield Buffaloes, who ravaged, plundered and destroyed property in the area. Three Union gunboats patrolled the Chowan River, defending the



Leaders at the Cannon's Ferry Civil War Trails Marker dedication are, left to right: Nancy Nicholls, Chowan County Tourism; Betty Pruden, Samuel and Dillard Dixon, Dillard Family Descendents; Ginny Culpepper, Edenton Historical Commission; Robert Parker (Alias Captain Farless); and Peter Rascoe, County Special Projects Officer

fort on the river side through much of the war. The Chowan became the boundary between Federal-occupied counties to the east and Confederate-held counties to the west. Because of the gunboats and skirmishes, Cannon's Ferry was designated one of the locations on the State Civil War Trail. From the shores of the Chowan, we could see a lush green island spreading across the middle of the river. Accessible only by paddle or motor boats, Holladay's Island is 200 acres of natural, swampy jungle, thick with cypress, hardwoods and an undergrowth of green plants and wildflowers. Chowan County purchased it in 2003 and recently constructed five raised platforms where six to eight camping groups can dock their boats, open tents on the platforms and spend the night. Within a mile of the island is an NC Wildlife Boat Ramp where motor boats can be launched, and from the River Walk, canoes and kayaks can be set afloat.

After the dedication of the Marker, we were ferried over to the island on pontoon boats that carried us on a wild ride around the river, then cut their motors as we neared the island and glided into the cool, shady interior. As we docked and climbed out on one of the platforms, I remembered Uncle Spurgeon's description of paddling their fishing boat long ago into the interior of the island. Local Boy Scouts had hotdogs cooked and ready for us and provided drinks, snacks and watermelon. After a brief

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Firm leaders seated left to right: LITIGATION SECTION Michael T. Medford John B. McMillan Firm leaders standing left to right: REAL ESTATE SECTION Barry D. Mann Samuel T. (Ted) Oliver, Jr. CORPORATE/TAX SECTION Stephen T. Byrd W. Gerald Thornton



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Dr. Law, a Raleiah na-

tive, practiced aesthetic plastic surgery in Beverly Hills until returning to his hometown in 2003, to be near family and open his solo practice. He and his wife Kile reside in Raleigh with their two young sons. Since opening his NC practice, Dr. Law has been recognized with numerous 'best of' awards. Dr. Law is chosen by patients nationwide who seek beautiful, natural results. He performs all aesthetic surgeries in a hospital O.R. and provides a complimentary overnight stay in the hospital to enhance patient comfort and to provide peace of mind to both the patient and their loved ones. Pre- and post-operative medical spa treatments, post-op pain control devices and the highest quality compression garments are all provided to enhance patient comfort and accelerate recovery. Dr. Law has been featured extensively in national media including a cover article in Plastic Surgery News, the official news journal of the American Society of Plastic Surgeons.

Dr. Law and his wife Kile own and operate Blue Water Spa, a plastic surgery medical spa and laser center.

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3709 Westridge Circle Dr. Rocky Mount, NC 27804-0218 (252) 937-7000 (800) 831-014 www.nancyliipfert.com ribbon-cutting ceremony, we settled back to enjoy lunch in a serene island setting. I'm glad I got to see Holladay's Island.

-Frances Smith

Jeopardy! Will Air from RBC Center

The Brain Bus, scouting vehicle of the popular television quiz show *Jeopardy!* has arrived in the Triangle. On October 1 & 2, the award-winning television show will tape the 2005 *Jeopardy!* College Championship from the RBC Center in Raleigh, featuring 15 of the brightest students from top colleges and universities across the United States.

Winner of the tournament will take home a Grand Prize of \$100,000 and a special trophy. The second place contestant is guaranteed a minimum of \$50,000 and third place, a minimum of \$25,000. The Championship will air on national television Nov. 7-18. (Check local listings for time.)

For six days, August 23-September 1, the Brain Bus team auditioned students from Triangle colleges and universities interested in competing on the show. The Brain Bus events were held at NC State University, Fayetteville State University, UNC-Chapel Hill, NC Central University, Duke University and a multi-college event at The Streets of Southpoint Mall in Durham.

Jeopardy! has won 25 Emmy awards since its debut in 1984, including this year's award for "Outstanding Game Show." It was recently listed among "The Greatest Game Shows of All Time" by *TV Guide* and continues to be a ratings champion.

Fine Wine Will Flow

Wine distributors from across North Carolina will bring out fine bottles and pour a large and varied selection of wines for a special tasting on Oct. 8 at a "Wine and Food Festival for Charities." The event will be staged at the Koka Booth Amphitheater, Regency Park, Cary, on Oct. 8, from 11 a.m. until 4 p.m. to benefit both the Frankie Lemmon School and selected children's charities. Offerings will include wine from Australia, New Zealand, California, France, North Carolina, Chile, Oregon and Washington State. Presentations by Triangle chefs and caterers will accompany the tastings, and vendors will sell art work, jewelry and wine associated memorabilia while various bands and per-

REIO

forming groups provide entertainment.

Distributors, restaurants or vendors wishing to participate (no booth charge) may contact committee members for information: Lenora Evans, 919-845-8880; Sonya Taylor, 919-601-0415; Toy Townsend, 919-923-5562; Jay Garland, 919-683-3224; Henk Schuitemaker, 919-878-3505.

The event is sponsored by the Frankie Lemmon Foundation and the North Raleigh Rotary Club.

Harnett County Celebrates 150 Years of History

Harnett County, bordering Wake on the north and Cumberland on the south, has quietly spun a pattern of diverse culture, political fervor and educational endeavor for 150 years. Now it is celebrating. The Coharie Indian Cultural Pow-Wow will host a festival on September 9 & 10 on North US 421, nine miles north of Clinton, and on September 24 a tour of the county's African American historical sites will begin at 9:30 a.m. at the Harnett County Library, Lillington.

Celebrating 150 Years of History



This emblem honoring Harnett County's 150th anniversary celebration adorns T-shirts and prints that will be for sale during the event's festivals and presentations

Harnett will celebrate its vigorous Scottish heritage and culture with "A Wee Bit of Scotland," on Saturday, October 22, from 10 a.m.-4 p.m. on the campus of Campbell University in Buies Creek, featuring a Highland Games Demonstration with dancers, pipers and Scottish athletic events. Representatives of Scottish Clan Societies will assist people in learning about Scottish family and clan connections. On Sunday a



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NASHER MUSEUM OF ART AT DUKE UNIVERSITY opening 10 02 05 | nasher.duke.edu | 919-684-5135 Kirkin' of the Tartan community church service will be held in Turner Auditorium on the Campbell University campus. (The university began as a small school, founded in 1887 by Harnett County native Dr. Archibald Campbell, who developed it into a thriving college.)

An 1855 Ball Gala will be the highlight of Harnett's Sesquicentennial, complete with a color guard in Revolutionary War uniforms, at the Harnett County Courthouse in Lillington, October 22, from 7 p.m. to 12 p.m. The Leon Jordan Dance Band will provide music and heavy hors d'oeuvres will be served. Tickets for the gala are \$25. (Only 300 tickets are available, so hurry.)

Another highlight of the celebration will be the presentation by the Harnett Regional Theater of *The Highland Call* by Paul Green (who grew up in Harnett County). Play dates will be November 11, 12, 18, 19, & 20.

Nominations Sought for "Hands of Health" Award

The second annual John Rex Endowment "Hands of Health" Award program, which honors an individual for "working in innovative ways to improve the health of underserved children in Wake County," is open for nominations.

The Endowment, established in 2000, has funded 28 grants, totaling nearly \$9.5 million, to support projects that provide better access to health care for at-risk youth. Among recipients of grants were these:

1) **Triangle Family Services**—\$322,076 over a three-year period to renew a grant to offer outpatient mental health services and improve access to medications to underserved children

2) Department of Pediatrics, UNC School of Medicine—\$60,000 over a twoyear period to improve and assure access to services for patients at the Pediatric Continuity Clinic

3) The Healing Place of Wake County—\$323,707 over a three-year period to provide health services, education and safe-living arrangements for children of women in the residential recovery program

4) Wake County Human Services— \$419,027 over two years to support a renewal of the Education Community Health Outreach (ECHO) project, which provides nurse practitioners and lay health advisors to serve families and children at risk of poor health; also \$416,337 over three years to decrease tooth decay and disease in children entering kindergarten and increase oral health education among families of high risk pre-school children.

These projects led the endowment leaders to take another step. "We have been privileged to work with many exceptional individuals who have designed new approaches to address health issues," said Kevin Cain, president and CEO of the John Rex Endowment. "As a result, we decided to establish a tradition of recognizing one individual each year with the Hands of Health Award."

For a nomination form and a list of nomination guidelines, visit www.rexendowment.org or call 919-835-3565. Nominations should be postmarked by September 16.

This year's award winner will be announced October 25 at the John Rex Endowment "Hands of Health" Breakfast. The Endowment will contribute \$10,000 to a charitable organization designated by the award recipient.

Block-Party Down by the Tracks To Benefit Animals at SPCA

The Fourth "Down by the Tracks" block-party bash will be in full swing along Seaboard Avenue in downtown Raleigh on September 15 from 6 to 9 p.m. The popular event is free but monetary donations and



Music and fun will benefit the SPCA of Wake County at the "Down at the Tracks" party, Sept. 15, on Seaboard Ave., Raleigh. This crowd is part of the 700 who gathered for the Tracks bash last year

money from the sale of raffle tickets will benefit animals at the SPCA of Wake County.

You can listen or dance to the soul and rock music of the Soul Searchers; munch on

METROMAGAZINE SEPTEMBER 2005

food from vendor booths, including Tookie's Grill, April and George, Southend Brewery and others; and try your luck in the raffles.

The action will take place in the parking lot in front of Seaboard Imports, Red Pin, Logan Trading and Seaboard Wine. The shops will be open during the event. Families will be welcome, including pet dogs. (As a courtesy to others, bring only well-behaved dogs—and a scoop!) But if you don't have a pet dog, take a look at the special dogs for adoption from the SPCA.

Several downtown Raleigh business sponsors have come onboard to pay for the band, printing and other costs associated with the event. For more information about the "Down by the Tracks" block-party, call 919-838-8244 or visit www.seaboardimports.com or www.redpingallery.com.



29



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FROM RUSSIA WITH LOVE

What is the fashion aesthetic for fall? Here's a hint: Rent the 1965 movie *Doctor Zhivago* and take note of the costumes, particularly Julie Christie's look in the role of Lara, who is swept up in the chaos of the 1917 Bolshevik Revolution. Edwardian era details, military styles and influences from traditional Russian dress—including lots of fur—are headlining fall fashion this year. All this is given a modern twist with sultry '60s era makeup: dark eyes and pale lips or a clean face with bold red lips.

The big news is that black is back, and the colors it brings in tow are moodier and more subdued than in recent seasons: plums and garnets, navy and teal blues and smoky grays. Fabrics are rich and luxurious: velvets, satins, brocades. The result is a feeling of restrained decadence that is opulent and seductive, less fussy girly-ness and more sophisticated elegance.

by Molly Fulghum Heintz







RUSSIAN COWGIRL

From the Steppes come full skirts, wide belts, embroidered vests and fur for jackets, collars and trims. This season's key prints are paisley, as seen in skirts by MiuMiu and DKNY, or vegetal block prints. On his fall runway Oscar de la Renta, who has often drawn inspiration from traditional Russian costume, featured a sable-trimmed purple velvet coat and a gorgeous purple velvet skirt with gold embroidery details. Gold brocade fabric is the highlight of a belted suit with fur trim by Escada. Fur is everywhere, from outer-





Oscar de la Renta

Cavalli



Lanvin







Cavalli

Sui



wear, such as the chocolate brown suede jacket with deep brown fur trim Tory by TRB, to accessories including fur scarves and hats. Short shearling jackets are another option, like the embroidered style from Laundry by Shelli Segal. For an alternative to a full skirt, consider gauchos, the widelegged cropped pants that emerged as a summer trend that will be a strong look for fall. Try wearing these Russian-Western looks with a pair of high-heeled boots or cowboy boots, another hot accessory this season.

BUTTONED-UP AND BROODING

The trend toward Edwardian styles with a slightly Gothic vibe brings to mind the pen and ink drawings of illustrator Edward



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Rochas



Gorey. Womenwith their clothing

rendered in great detail—swoon under suspicious circumstances. This trend is about high collars, ruffles, slightly puffed shoulders and fit-

ted long sleeves, as seen in Rochas' off-



Balenciaga

white gown with a cinched waist and a long A-line skirt, a look that could have almost stepped out of a 1910 wedding



Kors



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photo. For a slightly smaller dose of Edwardian, the best choice is a blouse. Elie Tahari and Anne Fountaine use ruffles to add a feminine touch to the wardrobe staple of a white blouse, while Nicholas Ghisquère at Balenciaga gives his white blouse a simple but utterly chic high ruffled collar. In addition to strategic ruffles, another very feminine detail, the peplum,

> there is always something **NEW**







turns up on many belted tops and jackets this season, such as a corduroy version from Theory. Velvets in deep colors are important to the turn-of-century trend, from a button-up top with short sleeves by J. Mendel to fitted jackets like a beautiful brown version from Cynthia Steffe. More Empire than Edwardian with their high waists and voluminous skirts, Marc Jacobs'



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Peacock Alley is a treasure trove of beautiful accessories and gifts with such names as Herend, Katherine Houston, Mottahedeh, Heacley, Quimper and Jay Strongwater. A glorious selection for the new baby from crib to christening gowns to hand-painted tables and chairs.

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FASHION NEWS

Sept 1st: *Sex and the City* Cocktail Party & Bachelor Auction at Saks Fifth Avenue, Triangle Town Center; a ladies only event with hor d'oeuvres and cash bar to bid on dates with Triangle bachelors and items provided by local sponsors. 100% of proceeds from auction will go to the Susan G. Komen Breast Cancer Center Foundation, NC Triangle Affiliate. Sponsors include Capital Sytle Luxury Transportation, Rush, WB-TV 22 and Saks Fifth Avenue; 919.792.9100

Sept 8th: Tyler House and Natural Body Spa, North Hills, will host a breakfast seminar featuring fall fashion tips and skin care tips to get you through the fall and winter season. Seating is limited, call Tyler House to reserve a seat; 919.781.9210

Sept 9th and 10th: Elaine Miller Collection will host a Chad Allison **Trunk Show**. The show will feature a series of bracelets and rings as well as a diverse collection of earrings, pendants and necklaces. Chad Allison Couture is designed with the fashion savvy woman in mind; North Hills, Raleigh, 919.571.8888

Possibilities announces the follow events: Sept 10th- in store appearance by artist Frances Carter with Franbags and jewelry; North Hills location. Sept 17th - Cary location will host a Steel Pony Trunk Show. Sept 22nd- 24th-Artists will be on display at all locations and customers can take advantage of coupon for 30% off one item (ask for one if you are not on mailing list)

Sept 15th – 17th: Adrienne Landau Trunk Show featuring fur and hand knitted accessories to be held at Razooks, Raleigh; 919.833.6121

Sept 18th: Hertzberg Furs begin a preseason sale with all furs discounted up to 20%. Leather and accessories will be discounted up to 10%; 919.782.2165

Preview the latest David Yurman collections and meet a David Yurman stylist on September 23 at Saks Fifth Avenue, Triangle Town Center; 919.792.9100 ext 5220

Visit the new Lacoste Boutique which opened in late July at Crabtree Valley Mall, Raleigh. The new store is Lacoste's second NC location and the thirty-first boutique nationwide.

New for fall, Lark Home/ Apparel in Chapel Hill will carry designs from Yansi Fugel, Saja, Neesh, Twinkle and more. The boutique, located in the Galleria, also carries lines from local jewelry designers, 919.933.3902

Lamb's Ear, a children's boutique with traditional clothes and shoes, has opened in a temporary location at the Lassiter in North Hills.

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evening dresses convey a similar sensibility with an extra surreal wink.

BOYS CLUB

Men. Can't live with them, but really can't live without them this season. Wideleg pants, tasseled loafers, and tailored jackets are huge. Channel Katharine Hepburn and you'll get it right. MaxMara's wide-leg camel pants are sumptuous, as is Valentino's camel cape with a giant abstract argyle pat-



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tern in red and gray. Michael Kors' belted trench-style red wool coat is strong and glamorous. The more feminine side to this trend is fitted tweed suits with belted jackets, a look done well this season by Ralph Lauren, who seems to have been inspired

Wild about Cashmere

Starting Sept. 22 every man, woman, child and Mongolian goat is invited to join Saks Fifth Avenue as it goes Wild About Cashmere. A larger than life, 12-week promotion, Wild About Cashmere will feature more than 100 designers and manufacturers of luxury merchandise ranging from cashmere jump ropes to tie-dved cashmere hammocks. With each of the featured products containing an innovative cashmere component, the promotion is bound to make customers think of cashmere in fun new ways. So, this fall, take some time to go wild at Saks.

Wild About Cashmere will launch in all 59 Saks Fifth Avenue stores Thursday Sept. 22, and will run throughout the 2005 Holiday season. Tricia Horatio



Ralph Lauren





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Triangle Fashion Picks

Along with shorter days, cooler nights, and better television, the fall season also brings with it new fashion trends. So, to help Triangle fashionistas stay abreast of what's hot and what's not this fall, *Metro* enlisted the help of local retailers. Here's what we found:

1) At Uniquities embellishment abounds — "Everything is bling bling,



from shrugs to tops to jeans." — Stacy Tiryaka, Uniquities PICK: Cropped metallic woven tweed capped sleeve jacket with rhine-

stone embellishment — LaROK \$280

2) Brown will be the color of fall; it won't be the new black, but brown will be big." — Martha Parks, Soho

3) "Anything in Moroccan blue (a deep, vibrant teal) is a must have." — Christina Cerwin & Eliza Stoecker, Fleur

PICK: Moroccan blue sleeveless dress with velvet sash — Christopher Dean \$435

4) Along with more subdued colors, "a lot of the looks for fall are playing with proportions." Look for gauchos pants and oversized grandfather sweaters by Alexander Wang, paired with sleeker, more tailored items. — Ashley Harris, Vermillion

5) We will see lots of velvet this season in the form of plush velvet blazers and velvet trimmed coats. — Kelly Jones, Shop 2010 PICK: Plaid tweed coat with velvet ruffle trim



Taylor

and velvet band at waist - Rebecca Taylor \$618

6) "The Bohemian look is still in, but its a little more sophisticated—bohemian paired with tailored." - Hilary, Modern Times

7) It's all about ruffles, embellished full skirts, and military jackets. — Kathleen Fisher, Beanie & Cecil



PICK: Teal taffeta minaret skirt - Nanette Lepore Lepore \$275

8) "Fur is going to be huge, probably the biggest trend of all." - Jessica Kenady, Scout & Molly



Zanoti

9) In footwear, "look for chunky heeled shoes, tall shaft boots. and grommet bags." -Elizabeth Little, Saks **Fifth Avenue**

PICK: Giuseppe Zanoti tall cuffed fine leather boot in cognac - Saks \$895

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PICK: Balenciaga bordeaux Twiggy city bag — Vermillion \$1195

10) No look is complete without the right lip color, and this fall it's all about red. Deep red, bright red, sexy red, "you simply can't go wrong with it. " - Stephanie Sevilla

PICK: Duwop Shades of Venom - Belladonna \$18



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by not only Hepburn but also the movie The Aviator and all the sensational looks of the '30s and '40s. Plaid skirts by Burberry work perfectly with dramatic high-heeled loafers from Yves Saint Laurent, Tod's or Dolce & Gabbana.

RIDING HIGH

Another key look for fall is all about the cavalry: short double-breasted military-style jackets with brass buttons, slim pants, and

ders and a belted waist. Gucci, always

Cheerleaders . Soccer Players



high boots with flat heels. Michael Kors scores again with a high-collared buttondown coat with a long, full skirt, just the thing if you travel by horseback. Esprit's navy cotton militarystyle jacket is a perfect piece for the cool days of early fall. Moschino's button up wool top in army green has sharp shoul-

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"Modestly Appropriate"

Gone are the days of really short skirts, low cleavage, and exposed navels. This fall modesty is key. So, here to make prim proper is FunkyFrum.com, a new on-line store launched by Rachel Lubchansky of St. Louis, Missouri. Pairing modesty with style and femininity, FunkyFrum.com provides a contemporary and stylish mix of "modestly-appropriate" clothing for every occasion and season. For more information, please visit www.FunkyFrum.com or call 1-866-828-9178

-Tricia Horatio





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COMING IN OCTOBER

Metro Magazine's Social Calendar of Events

Featuring charity events and fundraisers in the Triangle. Please send all event information to Cyndi Akers at cyndi@metromagazine.net.

> Deadline for copy is September 15.



strong and confident while remaining feminine, featured skinny cigarette pants worn with blousy, voluminous tops. Flat-heeled equestrian-style boots are the accessory of choice, and one of the best-looking versions is Cole Haan's "Jeri" boot.

TWIGGY REDUX

References from recent history run from sharply cut '60s looks to '70s collegiate casual. Chanel featured short full skirts and dresses with graphic piping, Christian Dior showed baby-doll dresses, and Balenciaga presented a space-age white suit and coat.





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McQueen

Stella McCartney designed a charmingly retro hounds-tooth coat with a bubble skirt, while Miuccia Prada featured collarless round-necked dresses and coats and relaxed but chicly belted cardigan sweaters, spawning a big sweater coat trend for fall. Alexander McQueen brought out a very American collection, exemplified by his poncho with tassels and fringe. And don't forget the turtlenecks!

When it finally turns cold and you'd rather hibernate until springtime, throw another log on the fire, pop *Doctor Zhivago* back into the DVD player, and order a Victor and Rolf comforter coat, which doubles as sleeping bag with a collar made of cotton pillows.

Le Event Hot MANNEQUIN BALL BRINGS PARIS TO RALEIGH

Ah, Paris. Is there anywhere on earth more glamorous, more sophisticated, more enchanting than the City of Lights? Mais oui, mon ami.

ne night this fall, a plaza in downtown Raleigh will transform into the grand entrance for the hottest soirée of the season, complete with red carpets, models and paparazzijust make sure you're on the right side of the velvet ropes. On November 11, Paris comes to the Capital City with the Mannequin Ball, a fundraiser with a portion of the proceeds to benefit the NC Museum of History's Costume and Textile collection-one of the Museum's most significant collections and to celebrate the critical mass of creativity that has built up in our area, particularly in the realms of fashion and fine art. The NC Museum of History and Associates, Saks Fifth Avenue and Metro Magazine have teamed up and conceived an event inspired by the luxe night-life of the rive droite and the rive gauche.

Think velvet banquettes, popping champagne corks, dimly lit corners, VIP areas and large screen projections of fashion shows. Think martini bars, wine bars and the internationally acclaimed, universally sought-after DJ Angola straight from New York City at the turntables. As that other Paris would say, "That's hot."

In addition to live mannequins wearing the latest eveningwear fashions, there will be an auction of mannequins who will be more than happy to accompany you home. These are the original art mannequins designed by 12 acclaimed artists



under the direction of Metro's own artist in residence Louis St. Lewis, who is even masterminding his own mannequin. Prominent artists from the line-up include: Clyde Jones, the folk artist internationally famous for his "critters"; Jane Filer, the Chapel Hill artist known for her lush, colorful dreamscapes; William Moore, the longtime marble and bronze sculptor whose work graces Raleigh's Centennial Campus; Amy Levine, a painter of amazing three-dimensional environments; Karen Mason, garden art sculptor and fashionista; Michelle Natale, contributing art critic for the News & Observer and Artpapers; and André Leon Gray, the Raleigh artist known for his funky "eye gumbo" constructions. You can preview the art mannequins the month leading up to the event in partici-



pating boutiques and jewelers: Bailey's Jewelers; Beanie+Cecil; Elaine Miller Collection; Fine Feathers; Fleur; Hertzberg Furs; JM Edwards Jewelers; Jolly's Jewelers and Silversmiths; Nowell's Clothing; Ora Jewelers; Razook's; Vermillion.

But wait! There's more. Another André Leon will be in attendance. That's right, all of you who just replaced your free weights with *Vogue's* September issue, A.L.T. himself is coming to the event. André Leon Talley, *Vogues* editor-at-large, author extraordinaire and Durham native, will be your guest of honor. Mon dieu, c'est magnifique. At \$250 per ticket, the Mannequin Ball is a much better deal than that trip to Paris.

The Mannequin Ball

 When: Friday, November 11, 2005, 7 p.m.
Where: North Carolina Museum of History
Cost: \$250 per person
Dress: Black Tie

Heavy hors d'oeuvres

Call for information at the Mannequin Ball Hotline: 919-807-7846 or go to www.metronc.com. Look for the new Mannequin Ball web site coming soon.

Man Of Elegance André Leon Talley Guest of Honor for Mannequin Ball

André Leon Talley commands a room. Not just because he's six and a half feet tall, but because the man is one long line of pure sartorial elegance. Whether he's wearing a sable hat or a floor-length cape, the *Vogue* editor-atlarge is the embodiment of chic.

But to be truly chic one must also have wit and courage, and Talley has an extra helping of both. This native North Carolinian was raised in Durham by his grandmother, who gave him an appreciation for the finer things in life, like



freshly ironed sheets and hot buttered biscuits. After graduating from North Carolina Central University in Durham, Talley received his M.A. in French studies from Brown University and immediately headed to New York City, where one of his first jobs was working at the newly created Costume Institute of the Metropolitan Museum under the command of the legendary Diana Vreeland (famous for her pronouncements: "Pink is the navy blue of India!").

Talley

He joined *Vogue* in 1983 as fashion news director and then served as creative director through 1995. After covering fashion in Paris for a number of years, he returned to *Vogue* in 1998 as editor-at-large, originating the popular "Style Fax" column. Talley was nominated for an Emmy Award for his weekly segment on *Full Frontal Fashion* on New York's Metro TV. His memoir *A.L.T.* (Random House, 2003) is a must-read for fashionistas and anyone who likes to reminisce about the aesthetic delights of a southern childhood. His latest book *A.L.T. 365+*, a monograph that beckons readers to share a year in his life, is designed by renowned art director Sam Shahid.

Currently living outside New York City, Talley frequently comes home to the South. He is a member of the board of trustees of the Savannah College of Art and Design in Savannah, Georgia, where a Lifetime Achievement Award has been named for him, and he keeps a house in North Carolina.

On November 11, André will grace Raleigh with his presence as the guest of honor at the Mannequin Ball. Don't miss the opportunity to meet this fashion legend always in the making.

Here comes the gown...

THE RIGHT DRESS FOR THE BIG EVENT by Anne J. Tate

he bridesmaids and groomsmen are in place. A trumpet sounds, the guests rise in collective anticipation. The sanctuary doors swing open to reveal the bride in all her blushing glory. Every bride fantasizes—or agonizes—about her grand entry. (One bride actually likened it to having the wind knocked out of her.) And it's no wonder. When the wedding march begins, all eyes are on the bride, and, let's face it—on her dress.

Whether the wedding calls for a dramatic entry full of ceremonial pomp or a slow reveal through an outdoor walk, the bride-to-be is charged with the formidable task of selecting a gown that suits the mag-



nitude of the occasion. With literally thousands of styles to choose from, it's difficult to know where to begin.

Start with bridal magazines. Flipping through page after page of glossy advertisements can be daunting, but it also helps give the bride-to-be a sense of what dresses are out there. While most bridal shops, especially in the South, keep a cache of "traditional" gowns on-hand, the majority of available styles are dictated by current trends. The fall 2005 look is warm, feminine and romantic. Fuller, more ornate, ballgown style dresses have begun to replace the trim, A-line sheaths that were in vogue just a few years ago. This trend is perfect for the Southern Belle who wants to appear regal, but avoid dresses that run the risk of being dowdy or frumpy.





Christos





Monique Lhuillier





Vera Wang

Bouquets For Fall Weddings

he bouquets of fall mark the beginning of a new season and, as tradition would have it, the beginning of a bride's life with her new husband. This fall, a fresh palette of vivid colors and rich textures warms up floral fashion. From the romantic to the modern, there is a unique combination of seasonal blooms to suit every bride-to-be. Deep colors, natural accents and dramatic contrasts are among the bevy of

choices for this season's stylish bride.

An appeal to classic romance, roses play a recurring role as the centerpiece of a bridal bouquet. The elegant bloom is most fragrant in summer and early fall, with seasonal blossoms available year round. In deep reds, oranges and yellows, brightly colored roses are the traditional starting point for wedding day adornment. Florist Courtney Mauney of Fallon's Creative Flowers adds that many brides select gerber daisies for their bouquet for its vibrant colors. Belles of Ireland, another

leaves or foliage can provide the perfect frame to the bolder blooms of fall.

An autumn wedding calls for the deeper, earthier colors of a turning season with bold blossoms and warm hues. Selections of rich reds, vibrant oranges and muted yellows fill the bouquets of brides in any setting this fall. Lush reds and greens inspire romance in a chapel ceremony, while

blend perfectly with fall

foliage for an outdoor wed-

ding. Deep browns, golds and

burgundies can be paired with traditional ivory to add

drama and depth to a fall

arrangement. Best of all, the

rich shades and textures of

fall flowers work beautifully

with the season's popular champagne dresses and

The prepared bride will

want to bring photographs or

magazine clippings to the

florist, as well as swatches or

other samples to match the

colors of the ceremony. A

florist can work within these

bold, colored sashes.



seasonal favorite, add a touch of green and bode well for the bride as a token of luck. A few unique additions such as herbs, acacias or astras can complement traditional selections of roses and lilies.

Dimensional accents that suit the setting of the ceremony can also add flair to a bride's arrangement. Additions of popular varieties of herbs are reminiscent of early nuptial traditions, including good luck for the newlyweds. Today, sprigs of rosemary or eucalyptus are incorporated to add seasonal texture and aroma to a fall arrangement. Thicker, dramatic

guidelines to find the best seasonal of selection of flowers that will create the desired look. The florist can also suggest an arrangement that may be more hardy, fragrant or affordable. The most popular choice for brides is a tightly-wrapped, hand-tied bouquet, said Mauney, allowing the bride and the florist the most flexibility in choosing flowers, accents and placement. As with every decision in planning the wedding, choose flowers that will reflect your personal slant on tradition, budget and style.

Laura Stephens

METRO SPECIAL SECTION: WEDDINGS

Traditions

"A real popular style is the bustled look, the gathered look," says Alexia Joyce, owner of Alexia's Bridal Boutique in Cary. Joyce highlights the "Whirlwind" dress by Ulla-Maija (www.ulla-maija.com) and "Anabel" by Atelier Aimée (www.aimee.it) as examples of some of her clients' fullskirted favorites. This style is perfect for formal, cathedral-type weddings.

Another trend that will behoove the tra-





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VEILS COMPLETE THE RIGHT LOOK FOR BRIDES by Laura Stephens

O nce a bride has found her groom and her gown, the search begins for the perfect veil to complete her look — her defining accessory, the centerpiece of the portrait and the ceremony. This fall, choices abound for the discriminating bride-to-be. She may choose tradition over trend, but either route allows for glamour, elegance and a little fun

glamour, elegance and a little fun.

The modern veil is an elegant interpretation of a centuries-old tradition, and some brides choose vintage styles that echo generations past. An heirloom mantilla over a simple gown could be a statement in itself, captivating guests with a classic look. Other brides have a mother or grandmother's veil remade to reflect their own sense of style without losing treasured details like antique lace or embroidery.

Fashion-forward brides may opt for a veil that follows new trends in color, texture, or shape. Just as bridal gowns have opened up to pastel hues and bold, contrasting colored sashes, the newest veils have followed suit to complement

the trends for fall. Carol Newcomb of Traditions bridal boutique in Chapel Hill tells *Metro* that a bride can choose a veil in a design that corresponds to her dress, even in a complementary shade of soft pink or latte.



Many designers have integrated flowers, lace, and beading into their veils as well as their gowns. Scattered rhinestones, pearls, or duchesse satin borders accent the cut of the veil, even taking the place of a train with elaborate ornamentation on cathedral lengths. Metallic edging can also highlight embroi-

dery on fall dresses that gleam with gold, champagne, or silver details that can make a bride look dazzling. Unexpected fabrics may well be the next step for bridal fashion this season, allowing for the luxurious textures and warm colors that are perfect for fall. Designers are now using fabrics of tulle, organza and chiffon to create refined new silhouettes.

An unadorned veil is often the best choice for ornate dresses, while a simple gown can serve as a backdrop for a more dramatically accented headpiece. The daring bride may choose to go without a veil, an increasingly popular option, especially for an outdoor ceremony. More casual ceremonies lend them-

selves to new versions of the formal tradition, including trying out a wrap, shawl, floral garland, or other accessory in place of a veil. Whatever she chooses, a *Metro* bride should strive to feel confident and beautiful in her bridal ensemble.



SEPTEMBER 2005 METROMAGAZINE

ditional Southern bride: lace. But fashionforward designers such as Monique Lhuillier won't send you down the aisle looking like a giant doily. Lhuillier's modern, ultrafeminine gowns are merely infused with beautiful Alençon lace, not overpowered by it (www.moniquelhuillier.com). But lace gowns carry heftier price tags, usually about \$4,000 and up.

"The problem with lace is that it is a lost art," says Carol Newcomb, owner of Traditions Bridal Shop in Chapel Hill (moving to Raleigh's North Hills in the fall). "Lace-makers are difficult to find these days."



Badgley Mischka for Pronovias

Newcomb warns there is a lot of bad lace out there, but Alençon and Chantilly are some of the best varieties. She cites Christos (www.christosbridal.com) is another designer that does a good job with lace. Still, Southern brides are not always sold on this rare, intricate fabric. "Either they love it, or they feel like their grandmother's tablecloth," says Newcomb.

Now here's something your grandmother never would have imagined: the gleaming white gowns little girls dream of have been reborn in color. These dresses are not just off-white, ecru and ivory, but champagne, latte, pink, green and gold. Joyce said European designers such as Atelier Aimée are making wedding dresses in reds and blues in Italy, but the design house sends more subtle shades stateside.

This look is not for everyone, but it can add a certain glow to a gown. "Gold tones are nice for the fall," says Joyce, "A touch of gold in the lace or with the beading will add warmth."

Sometimes the color tinge is so faint, many brides fail to notice it. Newcomb says Mariana Hardwick, a designer out of Missoni Home • Michael Aram • Moser • Mottahedeh • Mustardseed and Moonshine • Philippe Deshoulieres • Present Tense • Raynaud • Richard Ginori • Royal Copenhagen •



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alexia's bridal boutique



Australia, does not make dresses in white or ivory, but her blush-colored gown is popular among local brides-to-be (www.marianahardwick.com.au). "It's almost like a cameo," says Newcomb. "It's really pretty. It changes color according to skin tone and looks different on every girl."

Color accents are also big. A few years ago, champagne sashes appeared around brides' waists, underneath their bustlines, slung low on their hips. Now designers such as Vera Wang (www.verawang.com) and Monique Lhuillier have wrapped sashes in fall hues, including moss green, crimson, plum, steel blue and chocolate brown around their trademark gowns. Think fairy princesses wandering out of a forest glen. These luscious ribbons look great in magazine spreads and on the runway, but most brides are scared off by such bold statements. No problem: the sashes can be easily removed, or replaced by lighter shades for a tamer look.

"Girls are still asking for simple, but they don't mean plain," says Joyce. "They usually want some detail or flair."



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And there are other ways to spice up a classic gown instead of adding lace or colored sashes. Perhaps choose a striking, dramatic neckline. Though the ever-flattering strapless style will likely never fade from favor, V-necks, halters and low-backed gowns are becoming more popular. Check out Ramona Keveza's elegant, yet sexy dresses at www.ramonakeveza.com.



Whirlwind dress by Ulla-Maija

With all the new variations on oldworld style, brides-to-be should not have a problem finding a gown with a distinctive touch. And designers are so adept at putting modern flourishes on traditional, timeless dresses, even Miss Scarlett herself would be pleased.





World-Class Design NASHER MUSEUM OF ART AT DUKE UNIVERSITY OPENS IN OCTOBER

t is a singular achievement. The new \$23 million Nasher Museum of Art at Duke University combines innovative modernist architecture, state-of-the-art energy and lightefficient construction, and a carefully preserved natural setting. The location on a gentle knoll at the corner of Duke University Road and Anderson Street on Duke's Central Campus (between the East and West campuses) is a convenient hub for the Durham community and

the Research Triangle region. In this remarkable architectural setting, the institution's greatest ambition is to bring to its audiences what Nasher's Mary D. B. T. and James H. Semans Director Kimerly Rorschach describes as "wonderful works of art illuminated by a wealth of ideas and accompanied by an array of programs for all audiences."

Named for benefactor Raymond D. Nasher, a 1943 Duke alumnus and Texas-based commercial developer, the 65,000square-foot Nasher at Duke is

a symbol of the university's commitment to and interpretation of contemporary issues through the arts. An arts advocate since his student days, Nasher was one of the first real estate developers in the United States to place sculpture and other art in commercial retail complexes. For their personal collection, Nasher and his late wife Patsy initially concentrated on modern American and pre-Columbian art. Today, 50 years later, their 20th-century modern sculpture collection is considered one of the most extensive and significant private collections in the world. As a natural extension of their growing role as philanthropists and world-class art collectors, in 2003 the Nashers opened the Nasher Sculpture Center in Dallas. Many objects from their 300-piece collection are displayed in the 55,000-square-foot Center designed by Renzo Piano—and a 1.5-acre garden by landscape architect Peter Walker.

Nasher kept close ties to Duke, serving on the university Board of Trustees from 1968



Main museum entrance

until 1974 when he was elected trustee emeritus. He had long seen Duke's need for an art museum. Housed in a former science building on the East Campus, the original Duke University Museum of Art (DUMA) was in need of better exhibition space and a more accessible location. Nasher initiated steps for a new art museum in 1998 by donating \$7.8 million toward a new facility and helped choose the splendid location, a wooded area where students had once studied native plants. The gift

inspired donations from other benefactors and The Nasher Foundation of Dallas added an additional \$2.5 million.

STUNNING DESIGN

Uruguayan-born architect Rafael Viñoly, who recently completed the new space for Jazz at Lincoln Center in New York, was selected in 2000 to design the museum. His projects include expansion projects at the Cleveland Museum of Art, the John F. Kennedy Center for the Performing Arts in Washington, DC,



Picasso, Pregnant Woman (La Femme Enceinte), Bronze



(Top) View of Nasher at Duke from corner of Anderson Street and Duke University Road. (Right) Nighttime exterior detail of 13,000-square-foot faceted roof

and the Brooklyn Children's Museum. The Nasher was his first stand-alone art museum in North America and the creative result is stunning.

Composed of five geometric softly hued pre-cast concrete pavilions radiating out from a 45-foot-tall great hall, the Nasher provides 14,000 square feet of exhibit space in three gallery pavilions, a 173-seat lecture and media hall, and a pavilion housing the café, museum shop and classrooms.

An astoundingly dramatic space, the great hall is set beneath a 13,000-square-foot, multi-faceted glass roof supported by perforated girders and steel beams arranged at dynamic angles and intersecting with a grid of glass panels. It is a multiple-purpose space, functioning as the museum's lobby and entrance hall, a performance and exhibit space, and a friendly courtyard. Ceilingto-floor glass panels between the pavilions bring the natural world inside, framing vignettes of tall leafy trees and sunny sloping meadows whose subtle hues blend with the grand hall's expansive green slate floor. Under the aegis of Durham landscape architecture firm Lappas and Havener, the surrounding 9-acre site has been carefully naturalized with a minimum of hardscape, and parking is screened by the gently sloping topography and a border of pines. The great hall space is both serene and exhilarating-beautifully integrated with nature but, as Rorschach describes it, a kind of Grand Central Station, a busy nexus lead-





BRAD FEINKNOPF

ing visitors to choose among the three gallery pavilions and the two dedicated to offices, classrooms, research materials, retail sales and dining.

OPENING PRESAGES GREATNESS

Ground was broken in 2003. In June 2004, Nasher toured the under-construction museum and declared that it had the potential to become one of the Composite view of (left to right) Pavilion II, Pavilion III, Museum Shop, and Auditorium in the Mary D.B.T. Semans Great Hall





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most important and most interesting university museums in the country. Certainly the program planned for the Nasher at Duke's opening day on October 2, 2005, presages greatness. Open free of charge from 11 a.m. until 9 p.m., the museum will inaugurate its two new special exhibition galleries with "The Evolution of the Nasher Collection" and "The Forest: Politics, Poetics and Practice." Unlike previous Nasher Collection shows, "The Evolution of the Nasher Collection" places the works of art in a personal context and explores the tastes and interests of the Nashers through their long collecting collaboration. Seminal works by Auguste Rodin, Pablo Picasso, Henri Matisse, Alberto Giacometti, Henry Moore and others will be on view, many for the first time in the Triangle. "The

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1/2 mile South Of I-540 - Six Forks Interchange Exit 11. Right on Strickland Rd. First shopping center on right (across from Home Depot). Forest: Politics, Poetics and Practice" features the collected works of 30 artists from around the world focusing on a forest theme. Appropriately, the exhibit speaks to the wooded landscape of the museum and to the 8000 acres owned and managed by Duke University, as well as to the interplay of art, landscape, the ecology and human interaction with the environment.

Project architect John Kinnaird of Rafael Viñoly Architects, has shepherded the Nasher through its design and construction phase, dividing his time between Durham and Viñoly's headquarters in New York. He discusses the feats of engineering and physics that allow the faceted



Interior view of special exhibition gallery in Pavilion II

roof to succeed structurally while appearing as almost a piece of sculpture. "The geometry of the roof is achieved by building up off of five steel-box beams, one from each pavilion," Kinnaird explains. "These beams work both as the main supporting structure for the roof and as air distribution for the lobby and create a kind of table. Secondary beams from the main entrances rise up to form the peaks of the roof." One result of this complexity of steel and skylights is a kind of shadow play that enlivens the hall throughout the day. At night when the hall is lighted and twinkling lights illuminate the beams, the effect is warm and intimate, creating an ambient space for group entertaining and special performances. Kinnaird explains that the glass in the roof is low iron glass with a kind of ceramic "frits" silk-screening that filters out 65 percent of the direct light while allowing transmission of the broadest range of the color spectrum.

Within each pavilion, natural light is also a main feature. Clerestory windows

can be covered with solar shades or left open for brightness. "Traditionally in museums, there is an effort to control outside light for protection of the exhibits. We have sought innovative ways to allow natural light in, while still making our exhibition pavilions suitable for a variety of uses," says Kinnaird. Each pavilion is enlivened by a palette of earth colors and the textures of natural materials such as selected fine woods. In the lecture hall, the rich tones of the makore wood pan-





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METRODESIGN

Mark di Suvero, *In the Bushes*, 1970-75. Painted steel

els and texture of the walls work to create a very warm and inviting space. With experience from commissions from major performing arts centers, Rafael Viñoly Architects has created a state-of-the-art auditorium and media pavilion for the Nasher at Duke, featuring walls with absorptive panels behind slatted wood spaced at 2-inch intervals and laid over fabric screening. The acoustics are designed to enhance audio-visual presentations and small concerts.

The pavilion housing the museum store, administrative offices and university and community classrooms reflects the same creative attention to detail. Glass window walls bring the outdoors in. Each room is furnished with handsome classroom furniture, sinks with water, audiovisual equipment and wall finishes that allow for enthusiastically creative art projects. Director Kimerly Rorschach said the museum is closely involved with the com-





Stuart Davis, Rialto, 1962. Oil on panel

munity through the Duke Neighborhood Partnership that targets residential areas closest to the university. "In the past, we've involved neighborhood students in the Nasher at Duke, but our broader goal is to involve students from all the schools in Durham in our work here," she says.

Rorschach sees the 64-seat Nasher Museum Café as another means of making the museum a destination for students, visitors, researchers and artists. The café, tucked into an angled-glass walled space on the Anderson Street side of the museum, features a view of a Mark di Suvero sculpture on loan from the Nasher Collection. Tables with umbrellas spill out of the café onto the terrace beyond and provide "eyes on the street" neighborliness for café patrons who can watch visitors arriving at the museum via city buses that stop on the street below. "The cuisine will be good," says Rorschach, "and will be provided by the well-known Durham catering firm Sage and Swift."

INTRIGUING THEMES

Sarah Walker Schroth, Nancy Hanks Senior Curator, assembled the inaugural





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502 MEADOWMONT VILLAGE CIRCLE CHAPEL HILL, NC 27517 - 7584 PHONE: 919-933-9800 WWW.MINTABELL.COM exhibition, "Evolution of the Nasher Collection." "Ninety pieces of the Nasher's Collection from the Nasher Sculpture Center in Dallas will be displayed in Pavilion I and the great hall through May 21, 2006," said Schroth. She organized the exhibition to answer the questions: "When does one become a collector?" and "What is the mindset of a collector?" Her exploration of the personal side of collecting and the Nasher Collection has never been done before. She plans to use 90 pieces, not all of them

20th-century sculpture, to tell the story of how Raymond and Patsy Nasher's taste and collecting focus evolved from their first piece of modern American art, Ben Shahn's 1954 *Tennis Players*, through pre-Columbian art, Oceanic art, African art, Guatemalan textiles, Navajo rugs, and the work of Pop Artist Andy Warhol. "Patsy was good friends with Andy Warhol," says Schroth. "She and their three daughters were painted by him. So it wasn't always sculpture, but if you say Nasher today, modern sculpture is the first thing that

NC State Frank Thompson Building Set For Renovation

The proposal to renovate and expand the classical Frank Thompson Building on the campus of North Carolina State University has met with enthusiasm and an outpouring of interest. The ambitious project to transform the building into a multifaceted, first-class center for theatre, dance, gallery space and a crafts center will cost \$15 million. Students



Thompson Theatre

have pledged \$10 million through a new fee increase, and private individuals, businesses and the greater NCSU and Raleigh community are expected to raise \$5 million more.

An architectural landmark designed by Hobart Upjohn, the scion of the New York architectural firm Upjohn and Company, the Frank Thompson Building has been a focal point of campus life since its completion in 1925. It was designed as the campus gymnasium to house all of the college's athletic activities—physical education classes, intramurals and, of course, the Wolfpack men's basketball games. It was also an ideal venue for activities as diverse as concerts, commencements and dancing to the big bands of the Swing Era, becoming the source of fond memories for generations of students and alums.

Named for Frank Thompson, a 1910 NC State graduate who captained both the baseball and football teams before dying in World War I, the building continued to host basketball games until Reynolds Coliseum was built in 1949. In 1963, the physical education programs were moved to the modern Carmichael Gymnasium, but the venerable old building continued to house an extraordinary mix of campus activities and, increasingly, cultural programs. In the 1970s, the main floor of Thompson became the official home for the NC State theatre program, acknowledged as one of the best in the region.

The planned renovation of the facility will provide quality space for the visual and performing arts programs, including NCSU Center Stage, the Crafts Center, the modern-focused Dance Program, the Gallery of Art & Design, the Music Department and the University Theatre. Headed by a distinguished committee, co-chaired by Richard K. Bryant and G. Smedes York, the project to restore the Frank Thompson Building is off to an impressive start.

-Diane Lea

comes to mind."

Schroth is particularly proud of the inaugural exhibit "The Forest: Politics, Poetics and Practice," the brain child of colleague Kathleen Goncharov, the Nasher at Duke's Adjunct Curator of Contemporary Art. "A friend who is the director of an art gallery in Rome called me recently," says Schroth, "and complimented us on The Forest. She called it one of the most important contemporary exhibitions ever assembled." Schroth notes that as a result of the interest and support generated by the Nasher at Duke, many friends and benefactors have made generous donations and loaned major works for the museum's permanent collection. "We are very excited that one of our board



Auguste Rodin, Hanako, 1908. Plaster

members loaned us a sculpture by Ron Mueck, who recently exhibited at the Venice Biennale. His 8-foot-tall self-portrait will be a huge hit in our inaugural installation of the permanent collection, 'Nature, Gender, Ritual,' in Pavilion III."

It is shaping up to be a dazzling occasion as the Nasher at Duke opens October 2 with a magnificent building and an exhibition of one of the world's top personal art collections. Raymond D. Nasher will be there as well to see his vision of a world-class art museum at his alma mater become reality.



ALL HAVE STAKE IN FIGHT TO SAVE THE WATERWAY

ot in my backyard" or NIMBY usually means people objecting to something being done in their immediate vicinity. In the case of coastal problems, there is a reverse NIBMY at work. Since the coast isn't in the backyard of all state or national legislators, they don't care about it.

To try to help them care, in the last two issues I have laid out the history of the Intracoastal Waterway and looked at people who make their lives along it. But if we are to insure that the ICW continues to be navigable, that our inlets remain open and our beaches renourished, we need a plan of action because the budget makers in Washington are set on getting out of the dredging business. We need to convince all legislators that the coast is their problem.

At the moment it seems that there is a short-term and a long-term strategy to be pursued. In the short-term, that is, between now and say October, a campaign needs to be mounted in support of the effort by your senators— Elizabeth Dole and Richard Burr— to add money for

dredging to the 2006 budget. There is very little money in the House budget, so the two budgets will be reconciled in a joint conference committee. When the members of that committee are announced, it is essential that a lobbying campaign be mounted in support of Dole and Burr's recommendation. The easiest way to keep track of developments is to check the North Carolina Beach Inlet & Waterway Association website at www.NCBIWA.org.

However, as mentioned before, having members of our legislative delegation

struggle to add funds to every budget is like being on life support. Every time they have to convince their colleagues to support such emergency measures, they lose a little ground. It's wonderful that Congressmen Mike McIntyre and Walter Jones and Senators Dole and Burr are willing to put patches on the budget, but it would be foolish to believe they will always be successful. We need something more like a permanent fix, or a long-term solution lest our friends run out of duct tape.

The first step in that process is to convince people in the entire state of North Carolina— not just in the coastal region— that this is a serious problem about to get critical. I'm amazed at the people I talk to who are either totally unaware of the problem or in denial. "Don't be silly, they're not going to let the inlets close," is a common reaction. Or, "The Corps of Engineers has to dredge the waterway." Oh, no it doesn't! If there is no money in the Corps budget, and the amount shrinks each year, the Corps has no option other than not to dredge.

The size of this informational task was illustrated by a recent vote by the North Carolina Delegation in the U.S. House of Representatives. Congressman Walter Jones of North Carolina made a desperation effort, over the objection of the chairman of the Energy and Water Development Committee, to add money for dredging to the budget. It's very risky to challenge a committee chairman, but Jones thought it that important. To many people's surprise, he got 151 votes in favor of his losing effort, but not among those voting for his measure were NC Representatives Virginia Foxx, Robin Hayes, Sue Myrick, Charles Taylor, Patrick McHenry and Brad Miller. Now there may have been other factors influencing their votes, but the fact remains that our Representatives from the Piedmont and the mountains voted against something vital to the coast. We need to do a better job of educating them.

One tool in that educational basket is the ongoing economic impact study. The Office of Management and Budget (OMB) considers only the amount of commercial traffic on the ICW when calculating its benefit and its claim on federal dollars. I am convinced that a comprehensive study of the other economic impacts of the ICW will go a long way in convincing the skeptics of its value. The recreational boaters,



the marinas, the boat builders, the hotels, the restaurants, the real estate developers all provide jobs and bring millions of dollars into the state and federal coffers. We don't know how many millions, but a careful study can tell us. Once we have those figures, they will be valuable tools in our lobbying effort.

The educating and lobbying have to go far beyond our own state delegation we have to convince a majority of legislators that the waterway is vital. The best action arm for this is the American Shore and Beach Preservation Association. This

is an already functioning national organization that has a history of commitment to the ICW. There is also the Atlantic Intracoastal Waterway Association (with offices in Norfolk) that was formed specifically to safeguard the Waterway. These organizations are ideally positioned to pursue our case.

What must be done is to convince OMB and enough legislators in states not on the coast to help carry the day. Congressman McIntyre has organized a Coastal Caucus in the U.S. House with 76 members, but it will take another 219 to prevail. One of the arguments that must be turned back is that the coasts are solely the responsibility of the coastal states. We, who live here, know that is patently absurd. People from all over the country come to our beaches, build homes here, start businesses here and benefit from our unique environment. Nationally, over 50 percent of the population lives in coastal counties making access to and protection of our coastal areas a national issue, not a state or local one. To me this seems obvious, but it's not obvious. Unless we are able to do a much better job of convincing our own delegation, and then other legislators, that coastal assets have value, they may soon look out the window and find their backyard gone.

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Susan Dunn, internationally acclaimed opera star, will perform a benefit concert for the John Bartlett Care Fund Endowment of the Duke HIV/AIDS Clinic on September 23 in Baldwin Auditorium on the campus of Duke University, Durham (See Preview Classical for details.)

Openings

The first annual Ava Gardner Festival will be held Oct. 1 at the Ava Gardner Museum in downtown Smithfield. Here the famous star is shown as she appeared in *Showboat*. The film will be the theme of this year's festival (See Preview Museums for details.)



SEPTEMBER IS A ROLLERCOASTER RIDE—HANG ON

GALLERIES

PEOPLE & PLACES-REMINISCENCES IN PASTEL: Works by Garrett Briggs proceeds will benefit Salvation Army & Lance Armstrong Cancer Foundation; Gallery A, Raleigh; (Reception Sept. 2) Sept. 1-Oct. 31. Contact 919-546-9011.



Brown Suit, oil on canvas by Paige Harris, will be on view in an exhibition of her work, opening with a reception on Sept. 2 at Budding Artists, Morehead City

RECENT WORKS BY PAIGE HARRIS: Budding Artists, Morehead City; (Reception Sept. 2) Sept. 2-Oct. 31. Contact 252-247-5111 or www.paigeharris.com.

EVENTS AT SERTOMA ART CENTER; Raleigh. Contact 919-420-2329:



Shown here are some items that will be on display in the Annual Sertoma Fall Arts Fair & Sale, Sept. 24 & 25, at the Sertoma Arts Center, 1400 W. Millbrook Road, Raleigh

- ANNUAL INSTRUCTOR'S SHOW: Features Sertoma's art instructors & various media taught at the center; (Reception Sept. 4) Sept. 4-27.
- FIBER ARTS & MIXED MEDIA: Presented by Liz Busch, Vivienne Gallant & Yvonne Johnson; (Reception Sept. 4) Sept. 4-22.
- ANNUAL FALL ARTS FAIR & SALE: Open



Nocturne by Jason Arkles will be on view in "The Art of the Female Form," opening Sept. 9 at Animation & Fine Art Galleries, Chapel Hill

house & crafts fair with live demonstrations & children's activities; Sept. 24-25.

EXHIBITS AT ANIMATION & FINE ART GALLERIES; Chapel Hill. Contact 919-968-8008 or www.animationandfineart.com:

- ART OF THE FEMALE FORM: Overview of female form in 2-D & 3-D art and includes work completed from late 19th thru 21st centuries; (Reception Sept. 9) Sept. 9-Oct. 13.
- THE VILLAINS SHOW: Annual show of animated villains in preparation for Halloween; Sept. 1-Oct. 31.

EVENTS AT ARTSOURCE FINE ART GALLERY; Raleigh. Contact 919-833-0013 or www.artsource-raleigh.com:

 FALL 2005 SHOW: Paintings by Ginny Chenet, Charlotte Foust, Kay Hutch-



Autumn Angel by Ginny Chenet will be among Chenet's paintings on view beginning Sept. 22 for the "Fall 2005 Art Show" at ArtSource, Raleigh

ison & Margo Balcerek; thru Oct. 31. • ANN BOYSEN: Abstract florals; (Reception Sept. 22) thru Sept. 30.

WATERCOLOR PAINTINGS BY FREEMAN

BEARD: Art Gallery, Roanoke Island Festival Park; thru Sept. 27. Contact 252-475-1500 or www.roanokeisland.com.

EVENTS AT NCSU GALLERY OF ART & DESIGN; Contact 919-515-3503 or www.ncsu.edu/gad:

- WAR IN SHADOWS & LIGHT: Photography by Pulitzer Prize-nominated photojournalist Chris Hondros documenting images of Iraq; thru Oct. 6.
- FORM: Sculpture in glass by Rick Beck; thru Oct. 30.

EXHIBIT OF PLATINUM PRINTS: Prints by Joe Lipka; Page Walker Arts & History Center, Cary; thru Sept. 28. Contact 919-460-4963.

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



Trifold will be on view in "Something about Red," an exhibition by Marriott Little opening Sept. 2 at Artspace, Raleigh

- THERE'S SOMETHING ABOUT RED: Paintings by Marriott Little; (Reception Sept. 2) Sept. 2-Oct. 1.
- AMANDA MICHELETTO; Visual artist exhibiting works created during her Regional Emerging Artist Residency; Sept. 2-Oct. 1.
- STAMMERI: Multi-art extravaganza featuring poet, writer, screenwriter & motivator Billy E. Williams, Jr. & feature films, musicians & performance art; Sept. 9.
- FIBER INVITATIONAL: Innovative contemporary fiber works created by seven artists from Canada, Japan & United States; (Reception Oct. 7) Sept. 17-Nov. 5.



This photograph by Chris Hondros, made during one of his five trips to Iraq, is part of an exhibition "War in Shadows and Light— Photographs by Chris Hondros," hanging in The Gallery of Art & Design at NC State University until October 6

• DIGITAL EX VOTOS: Digital photomontages by Tom Chambers; thru Oct. 7.

JANE FILER: New paintings; Tyndall Galleries, Chapel Hill; thru Oct. 1. Contact 919-942-2290 or www.tyndallgalleries.com.

DECADES: Retrospective exhibition featuring the abstract paintings of Mary Anne K. Jenkins; Gallery C, Raleigh; (Reception Sept. 9) Sept. 9-Oct. 11. Contact 919-828-3165.



Nature Morte a la Pasteque, a linoleum cut by Pablo Picasso, will hang in the exhibition "Works on Paper: The Heavyweights," opening Sept. 8 at Walls Gallery, Wilmington



Outside San Gimignana by Catherine Martin will be on view in "Ten Days in Tuscany," an exhibition of new work done by a group of artists on a recent vacation to Italy, opening with a reception on Sept. 9 at Spectrum Gallery, Wilmington



Blue Pear by Jennifer Padilla expresses her longtime interest in culinary creations. An exhibition of her work will open on Sept. 12 at Magnolia Grill, Durham

EVENTS AT DURHAM ARTS COUNCIL; Contact 919-560-2719 or www.durhamarts.org:

- SMALL TOWN AMERICA: Photography by Mary Haggerty; Allenton Gallery, Main Level; thru Oct. 23.
- CLASSIC OILS: Oil paintings by Lisa Cook; Semans Gallery; Upper Level; thru Oct. 23.
- ARTSALIVEI: Public reception for all exhibiting artists; Sept. 15.

CHATHAM COUNTY STUDIO TOUR PREVIEW: Enjoy a variety of works from 58 different artists; Side Street Gallery, Pittsboro; (Reception Sept. 9) Sept. 6-Oct. 2. Contact 919-542-2432 or www.chathamstudio-tour.com.

JENNIFER PADILA: New paintings; The Magnolia Grill, Durham; Sept. 12-Nov.; Contact www.antfarmstudios .org/jpadilla.

MERRILY STRICKLAND: Oils inspired by Ireland, Scotland & other destinations featured on the First Friday downtown art walk; Tir Na Nog Irish Pub, Raleigh; Sept. 2. Contact www.tirnanogirishpub.com or www.merrilystrickland.com.

WORKS ON PAPER: THE HEAVYWEIGHTS: Printmaking, drawing & watercolor from the hands of modern masters: Picasso, Matisse, Frankenthaler & more; Walls Gallery, Wilmington; (Gallery talk Sept. 8) Sept. 8-Oct. 24. Contact 910-343-1703 or www.wallsgallery.com. TEN DAYS IN TUSCANY: exhibition of work done by



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METROPREVIEW

artists on visit to Italy; Spectrum Gallery, Wilmington; Sept. 9-Oct. 10. Call 910-256-2323 or go to www.spectrumartgallery.com.

OUT AND ABOUT: One-man show of new works by gallery artist Kyle Highsmith; City Art Gallery, Greenville; (Opening reception Sept. 15, artist attending) Sept. 15-Oct. 8. Call 252-353-7000 or visit www.city-art-gallery.com.

REMNANTS AND TRANSITIONS: DOWNTOWN RALEIGH; Capital city architecture inspires paintings & photography; Municipal Building, Raleigh; (Reception Sept. 23) Sept. 21-Nov. 17. Contact 919-890-3610.

POTTERY EXHIBITION: Dan Finch: "A Potter From Down East"; The Crafts Center, NC State University, Raleigh; (Reception Sept. 9) Sept. 6-Oct. 30. Contact 919-515-2457 or www.ncsu.edu/crafts.



Swirl by Sally Sutton will show in Sutton's exhibition "Color and Light," opening Sept. 30 at Carolina Creations, New Bern

COLOR AND LIGHT: Impressionistic paintings by NC artist Sally Sutton; Carolina Creations, 317A Pollock St., New Bern; (opening reception September 30) Sept 30-Nov. 15. Call 252-633-4369 or go to www.carolinacreations.com.

CLASSICAL

PERFORMANCE & MASTER CLASS: Violist George Taylor of the Eastman School of Music; Person Hall, UNC-Chapel Hill; Sept. 8. Contact 919-821-2030.

COASTAL CAROLINA CHAMBER MUSIC FESTIVAL: Two weekends of classical music performed at various locations, downtown New Bern; Sept. 9-17. Contact 252-626-5419.

CHAMBER ORCHESTRA OF THE TRIANGLE'S ANNUAL GALA & SILENT AUCTION: Whitehall at the Villa, Chapel Hill; Sept. 18. Contact 919-942-3179 or www.chamberorchestraofthetriangle.org.

NC MUSIC GUILD: Featuring composer Edmond Bullock on piano & Brooks Whitehouse on cello; NC Museum of Art, Raleigh; Sept. 25. Contact 919-715-5923.

EVENTS FOR THE DUKE UNIVERSITY DEPARTMENT OF MUSIC; Various venues, Durham. Contact 919-684-4444 or www.duke.edu/music:

- DUKE SYMPHONY ORCHESTRA: Harry Davidson, music director; East Campus Quad, Duke University; Sept. 4.
- CIOMPI QUARTET FIRST COURSE CONCERT: Doris Duke Center, Duke Gardens; Sept. 22.
- MASTER CLASS: George Taylor, viola; Baldwin Auditorium; Sept. 23.
- SUSAN DUNN, SOPRANO & DAVID HEID, PIANO: Benefit for John Bartlett Care Fund Endowment of the Duke HIV/AIDS Clinic; Baldwin Auditorium; Sept. 23.
- DUKE CHAPEL CHOIR: Rodney Wynkoop, director;

Duke University Chapel; Sept. 24.

- CIOMPI QUARTET: With Claudia Bloom, Sharon Robinson, George Taylor & Claudia Warburg; Reynolds Theater; Sept. 24.
- DUKE WIND SYMPHONY: J. Randal Guptill, conductor; Baldwin Auditorium; Sept. 29.
- DUKE JAZZ ENSEMBLE: John Brown, director & David "Fathead" Newman, guest artist; Baldwin Auditorium; Sept. 30.

YOUNG ARTISTS COMPETITION: The Durham Symphony Orchestra invites classical musicians ages 13-20 to compete for a spot in season concerts; Durham Arts Council; (Entrance deadline Sept. 23) Oct. 1; Contact 919-560-2736 or www.durhamsymphony.org.



In Raleigh Chamber Music Guild's "September Prelude Chamber Music Festival of the Triangle," the Triple Helix Piano Trio from Wellesley College will perform three concerts; Sept 8, Person Hall, UNC-Chapel Hill; Sept. 9, Fletcher Opera Theater, Raleigh; Sept. 11, Reynolds Industries Theatre, Duke University, Durham

SEPTEMBER PRELUDE CHAMBER MUSIC FESTIVAL OF

THE TRIANGLE: Presented by Raleigh Chamber Music Guild, with Raleigh, Duke & UNC-Chapel Hill performances; Featured Artists: Triple Helix (Lois Shapiro, piano; Bayla Keyes, violin & Rhonda Rider, cello). Contact 919-660-3356 or www.chamberartssociety.org or www.rcmg.org or 919-821-2030:

- With George Taylor, viola, and Mayron Tsong, piano; Person Hall, UNC-Chapel Hill; Sept. 8.
- With Jonathan Bagg, viola; Fletcher Opera Theater, Raleigh; Sept. 9.
- With George Taylor, viola; Reynolds Industries Theatre, Duke University; Sept. 11.

SOPRANO KATHY PORCH: Presented by Cape Fear Friends of the Fine Arts; Scott Concert Hall, Campbell University; Sept. 15. Contact www.campbell.edu.

POP MUSIC

EVENTS AT BYNUM GENERAL STORE; Carrboro. Contact 919-542-1858 or www.carrboro.com/bynummusic:

- ROD PICOTT & MIC HARRISON: Sept. 2.
- BOBBY GALES, MITZI BROOKS & GOSPEL GRASS: Sept. 9.
- SKEETER BRANDON: Sept. 16.
- HOOVERVILLE: Sept. 23.
- STRAIGHT 8S: Sept. 30.

EVENTS AT ALLTEL PAVILION; Raleigh. Contact 919-834-4000 or www.alltelpavilion.com:

- SOULFEST 2005: Featuring Kindred Family Soul, Angie Stone, Will Downing, Gerald Albright, Kem, Norman Brown & Floetry; Benefits the Aggie-Eagle Scholarship Fund; Sept. 4.
- 3 DOORS DOWN WITH STAIND, ALTER BRIDGE & NO ADDRESS: Sept. 9.
- · COLDPLAY WITH RILO KILEY: Sept. 10.

• HOUSE PARTY CHRISTIAN MUSICAL FESTIVAL: Sept. 11.

- RASCAL FLATTS WITH BLAKE SHELTON & BLAINE LARSEN: Rescheduled— tickets from original Sept. 15 date will be honored; Sept. 17.
- THE ALLMAN BROTHERS BAND: Sept. 30.

LATTA MUSIC AT THE LATTA HOUSE SERIES; Latta House, Raleigh. Contact 919-821-4061 or www.lattahouse.org:

- MIC HARRISON: Sept. 3.
- SALUDOS COMPANY WITH SPECIAL GUEST: Sept. 17.
- AUTUMN IN AUGUST & BROOKLYN GYPSY KLEZMER PUNK ROCKERS, LUMINESCENT ORCHESTRII: Oct. 1.

CHAIRMEN OF THE BOARD: Civic Center Plaza, Raleigh; Sept. 1. Contact www.wralfm.com.

HARMONY KEENEY WITH COREY MUSTIN: Jazz music performance; Horizon Cellars, Siler City; Sept. 3. Contact 919-742-1404 or www.horizoncellars.com.

LITTLE TEXAS: Moore Square Park, Raleigh; Sept. 3. Contact www.visitraleigh.com/visit/concerts.

JACK JOHNSON WITH ALO & MATT COSTA: Regency Park, Cary; Sept. 8. Contact 919-462-2025 or www.boothamphitheatre.com.

FANTASTIC SHAKERS: Listen to the beach band & dance; RagApple Lassie Vineyards, Booneville; Sept. 10. Contact 1-866-RagApple or www.ragapple-lassie.com.

SUSAN REEVES QUINTET: Lake Wheeler Park, Raleigh; Sept. 17. Contact www.parks.raleighnc.gov.

BACKBEAT: Lake Johnson Park, Raleigh; Sept. 24. Contact www.parks.raleighnc.gov.

HOMEGROWN MUSIC FESTIVAL: Featuring Keller Williams; Lincoln Theatre, Raleigh; Oct. 1. Contact 919-921-4111 or www.kellerwilliams.baselineticketing.com.



Andy M. Stewart & Gerry O'Beirne bring Scottish and Irish traditional ballads and romping jigs to the 4th annual World Arts Festival on Oct. 1 at The ArtsCenter, Carrboro

SCOTTISH & IRISH TRADITIONAL MUSIC: Andy M. Stewart & Gerry O'Bierne perform together as part of the Fourth Annual World Arts Festival; Carrboro Arts Center; Oct. 1. Contact 910-929-2787 or www.artscenterlive.org

RALEIGH DOWNTOWN LIVE: Budweiser outdoor concert series finishes with four original members of Lynyrd Skynyrd performing live in Moore Square, Raleigh; Sept. 3. Contact www.raleighdowntownlive.org.

LAWRENCE WELK ALL STARS: With the North Carolina Pops Orchestra featuring Bob Havens, Dixieland trombone and singer Ava Barber; Scott Concert Hall, Campbell University; Sept. 8. Contact www.campbell.edu.

EVENTS FOR THE DUKE UNIVERSITY DEPARTMENT OF MUSIC; Various venues, Durham. Contact 919-684-4444 or www.duke.edu/music:

- LIVE COUNTRY MUSIC: With Larry "Hoppy" Hopkins and Aaron Fox; Joe & Jo's, Durham; Sept. 8.
- BURNT SUGAR, THE ARKESTRA CHAMBER: Unique

improvisatory blend of rock, jazz, funk, African music and 20th-century composition; Baldwin Auditorium, Durham; Sept. 10.

BRUCE BOLLER: Bring a lawn chair for this outdoor concert; Roanoke/Cashie River Center; Sept. 8. Contact 252-794-2001.

LOS HOMBRES: New Orleans band; Stewart Theatre, NCSU, Raleigh; Sept. 16. Call 919-515-1100.

STAGE & SCREEN

EVENTS AT CAROLINA THEATRE; Durham. Contact 919-560-3030 or www.carolinatheatre.org:

- SIGUR ROS: Presented by Cat's Cradle; Sept. 7.
- RETROFANTASMA FILM SERIES DOUBLE FEATURE: Monster Squad & Don't Be Afraid of the Dark; Sept. 23.
- SEMAN'S LECTURER: Presented by Nasher Museum of Art at Duke University; Sept. 27.
- SOUTHERN FRIED CHICKS: Featuring comediennes Leanne Morgan, Karen Mills & Etta May; Sept. 30.
- TWELFTH NIGHT OPERA: World premier of Joel Feigin's operatic version of the Shakespearean play; Oct. 6, 8 & 9.

GRACELAND & THE OLD MAID AND THE THEIF: Double feature; New Bern Civic Theatre, New Bern; Sept. 2-3. Contact 252-634-9057 or www.newberncivictheatre.org.

THE STORY: Presented by the Raleigh Little Theatre; Raleigh Little Theatre, Raleigh; Sept. 9-25. Contact 919-821-3111 or www.raleighlittletheatre.org.

CHILDREN OF EDEN: Cape Fear Regional Theatre, Fayetteville; Sept. 10-25. Contact 910-323-4233 or www.cfrt.org.

CAMELOT: Lerner & Loewe musical from NC Theatre; Progress Energy Center for the Performing Arts, Raleigh; Sept. 10-18. Contact 919-831-6950 or www.nctheatre.com.

ROMEO & JULIET: Presented by Carolina Ballet; AJ Fletcher Opera Theater, Raleigh; Sept. 15-Oct. 2. Contact 919-719-0900 or www.carolinaballet.com.

O'HAPPY DAY: Presented by Emmerich Theatre; Rocky Hock Playhouse, Edenton; Sept. 15-Oct. 15. Contact 252-482-4621.



The legendary Chicago theatre Second City Touring Company, returns on Sept. 17 to the Boykin Center, Wilson

SECOND CITY TOURING COMPANY: 45th Anniversary Tour with songs, improvisations & sketches; Boykin Center, Wilson; Sept. 17. Call 252-291-4329.

JULIUS CAESAR & AS YOU LIKE IT: Presented by the NC Shakespeare Festival. Contact 919-834-4000 or www.ncshakes.org:

- High Point Theatre, High Point; Sept. 2-Oct. 1.
- Progress Energy Center for the Performing Arts, Raleigh; Oct. 4-9.

BORICUA: Film opens the Diaspora Festival of Black and Independent Films presented by the Sonja Haynes Stone Center at UNC-Chapel Hill; Sept 28. Contact 919-962-9001.

MUSEUMS

EVENTS AT TRYON PALACE; New Bern. Contact 252-514-4900 or www.tryonpalace.org:

- STANLY-SPAIGHT DUEL REENACTMENT: Watch reenactment of 1801 duel between 19th-century New Bern political rivals; Sept. 5.
- MR. PUNCH MEETS GOVERNOR TRYON: Punch & Judy puppet show; Sept. 10.
- GARDEN LECTURE: Sept. 10.
- AFRICAN AMERICAN LECTURE: The law & interracial sex in antebellum NC; Sept. 15.
- CONSERVATION WORKSHOP: SHELLAC: Learn about world of historic finishes & modern techniques for reproducing them; Sept. 17.
- AFRICAN AMERICAN HISTORIC DOWNTOWN WALKING TOUR: Learn about 300 years of African American history; Sept. 18.

NC MUSEUM OF HISTORY EVENTS; Raleigh. Contact 919-807-7900 or www.ncmuseumofhistory.org:

- SCHOOL DAYS: Create a classroom of yesteryear & play a recess game; Sept. 6 & 13.
- SUMMER PERFORMANCE SERIES: JERRY HARMON: Sept. 11.
- HISTORY A LA CARTE: The Old North State at Sharpsburg; Sept. 14.
- NEW LEADERSHIP IN NC POLITICS: Ferrel Guillory, director of the program on Southern Politics, Media & Public Life at UNC-Chapel Hill leads a panel of political leaders & strategists in a discussion of how NC's changing demographics shape leadership of the state's political parties; Sept. 19.
- A CLOSER LOOK: CAROLINA CULTURE: See & handle objects made by people from across NC; Sept. 24.
- GALLERY TOUR: STITCHED FROM THE SOUL: The Farmer-James Collection of African-American quilts; Sept. 25.



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THE UNIVERSITY of NORTH CAROLINA at CHAPEL HILL

METROPREVIEW

MICHAEL A. DORSEY: THE BEAUTY SALON SERIES: Exhibition features 30 works from 1975 through 1998 inspired by the family beauty salon; accompanying catalogue containing an essay by art historian Michael Duffy; Greenville Museum of Art, Greenville; (opening reception Sept 14) Sept. 14-Oct, 30.



Die Brucke Beauty Salon by Michael Dorsey (1987) is part of a retrospective of Dorsey's works, "Michael A. Dorsey: The Beauty Salon Series," at the Greenville Museum of Art, Greenville

Contact 252-758-1946 or www.gmoa.org.

NEW WORKS BY DAVID CONNELL: Horace Williams House, Chapel Hill; thru Sept. 18. Contact 919-942-7818.

LUTHER H. HODGES: THE INTERNATIONAL LEGACY OF AN NC STATESMAN: Chapel Hill Museum, Chapel Hill; thru Oct. 23. Contact 919-967-1400 or www.chapelhillmuseum.org.

EVENTS AT THE NASHER MUSEUM OF ART; Duke University, Durham. Contact 919-684-5135 or www.nasher.duke.edu:

• ART EXHIBITION: "The Evolution of the Nasher Collection" including Auguste Rodin, Pablo Picasso, Henri Matisse, Alberto Giacometti & more; Oct. 2-May 21.

- CONTEMPORARY SHOW: "The Forest: Politics, Poetics and Practice" featuring international artists; Oct. 2-Jan. 29.
- EIKO AND KOMA: Japanese dance artists perform "Tree Song" outdoors; Oct. 19 & 20.
- ANNE HIGGONET: Professor of art history at Barnard College/ Columbia University discusses art collector Isabella Stewart Gardner; Oct. 23.
- JUDY CHICAGO: Lecture & reception with the artist & feminist; Oct. 26.
- FAMILY DAY: Entertainment, make-and-take crafts, family tours & activities to complement "Forest" exhibition; Oct. 30.

(For more information about the new Nasher Museum, see Diane Lea's feature article in this issue of *Metro*.)

CSI: CRIME SCENE INSECTS: All ages can uncover crime-solving clues at this special exhibit on forensic entomology; NC Museum of Natural Sciences, Raleigh; thru Sept. 18. Contact 919-733-7450 or www.naturalsciences.org.

ACKLAND PRINT EXHIBITION: Museum reopens with "Three Sides to a Sheet of Paper: How Prints Communicate, Represent and Transform (1482-2002)" to showcase print collection, including famed Picasso & lesser-known works by other master artists; Ackland Art Museum, Chapel Hill; thru Nov. 13. Contact 919-843-1611 or www.ackland.org.

AFRICAN-AMERICAN COLLECTION: Exhibit of African-American and AfriCobra art in the Robert & Sallie Brown Gallery and Museum; Sonja Haynes Stone Center, Chapel Hill; Sept. 30. Contact 919-962-9001.

AVA GARDNER FESTIVAL: Museum celebrates the life of the film star with tours of her NC birthplace, live jazz, costume showcase & free films in historic Howell Theater; Ava Gardner Museum, Smithfield; Oct. 1.

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SPORTS & RECREATION

EVENTS AT SENATOR BOB MARTIN EASTERN AGRICUL-TURAL CENTER; Williamston. Contact 252-792-5111:

- EASTERN HUNTER ASSOCIATION HORSE SHOW: Sept. 17 & 18. Contact www.nceha.com.
- SUNNYSIDE OPEN HORSE SHOW: Sept. 23-25. Contact www.eastcoasthorses.com.

NC SENIOR GAMES; Various venues, Raleigh. Contact 919-851-5456 or www.ncseniorgames.org:

- OPENING CEREMONIES: Cardinal Gibbons High School Stadium; Sept. 29.
- PERFORMING ARTS FOLLIES: McKimmon Center, Oct. 1.
- SOFTBALL TOURNAMENT: Walnut Creek Softball Complex, Raleigh; Sept. 12-14.



Cycle NC's weeklong mountain-to-the-coast bicycle ride along the Tar Heel State's scenic backroads is gearing up for its seventh annual trek to begin in Asheville on Oct. 1 and conclude in Wilmington on Oct. 8. The scene here is from last year's Cycle NC tour at a stop in Oriental

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- GOLF TOURNAMENT: Winston-Salem; Oct. 10-11.
- BOCCE TOURNAMENT: Clayton; Oct. 10-12.
- BASKETBALL TOURNAMENT: ECU, Greenville; Oct. 21-23.
- CHEERLEADER SHOWCASE: McKimmon Center, Oct. 1.
- SENIOR EXPO: McKimmon Center, Raleigh; Oct. 1.
- SILVER ARTS SHOWCASE: McKimmon Center, Raleigh; Oct. 1.

CYCLE NC: Week-long, 433-mile bicycle ride from the mountains to the coast; Oct. 1-Oct. 8. Contact 919-280-9442 or www.cyclenorthcarolina.org:

- Rider check-in in Asheville; Oct. 1.
- Asheville to Forest City; Oct. 2.
- Forest City to Hickory; Oct. 3.
- Hickory to Concord; Oct. 4.
- Concord to Albemarle; Oct. 5.
- Albemarle to Laurinburg; Oct. 6.
- Laurinburg to Whiteville; Oct. 7.
- Whiteville to Wilmington; Oct. 8.

ATLANTIC BEACH KING MACKEREL TOURNAMENT: Nation's largest all-cash fishing tournament; Atlantic Beach; Sept. 8-11. Contact 252-247-2334 or www.abkmt.com.

WALK TO D'FEET ALS: Fundraiser in honor of Jimmy "Catfish" Hunter, Hall of Fame Baseball player; Contact www.walk.catfishchapter.org.

 Holiday Trav-L Park, Emerald Isle; Sept. 10. Contact 252-354-6350.

• Hertford, Oct. 1. Contact 252-426-7998.

PAWS TO RECYCLE DOG WALK: Enjoy dog demonstrations & activities, come by yourself or with a pet; Historic Oak View County Park, Raleigh; Sept. 10. Contact 919-250-1013.

ASTRONOMY VIEWING SESSION: Jordan Lake State Recreation Area, Apex; Sept. 10. Contact 919-362-0586.

MS 150 MAGICAL MYSTERY BIKE TOUR: Two-day event; New Bern; Sept. 10-11. Contact National Multiple Sclerosis Society at 1-800-FIGHT-MS.

WATERFEST: Games & activities for the whole family; Lake Crabtree County Park, Morrisville; Sept. 17. Contact 919-460-3390.

GAIL PARKINS MEMORIAL OVARIAN AWARENESS WALK: Two-mile memorial walk & educational forum; Sanderson High School, Raleigh; Sept. 24. Contact 919-667-2613 or www.ovarianawareness.org.

ANNUAL PEANUT RUN: 5K run starts at Queen Anne Park; Edenton; Oct. 1. Contact 252-482-8595 or www.active.com.

FOUR-MAN SUPER BALL GOLF TOURNAMENT: The Raleigh Police Department hosts a day of golf to benefit the Special Olympics of North Carolina; The Preserve, Jordan Lake; (Register by Sept. 7) Sept. 14. Contact mrteem@hotmail.com.

CHICKEN ON THE CASHIE: Golf tournament and festival hosted by the Windsor/Bertie County Chamber of Commerce, featuring entertainment by The Embers and BackDraft; Cashie Country Club, Windsor; Sept. 14. Contact 794-4277.

POTPOURRI

MEMORIAL HALL GRAND OPENING; Chapel Hill. Contact 919-962-1449 or www.unc.edu/performingarts: • MEMORIAL HALL DEDICATION & RIBBON CUTTING:

- Sept. 8. • TONY BENNETT GRAND OPENING GALA: Sept. 9.
- ITZHAK PERLMAN & PINCHAS ZUKERMAN WITH NC SYM-PHONY: Sept. 10.
- CAROLINA PERFORMS: Student performing arts celebration with special guests; Sept. 11.
- · WAIT WAIT ... DON'T TELL ME: Sept. 15 & 16.

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METROPREVIEW

North Carolina Begins Here



Sovernor William Tryon, whose Palace was North Carolina's first permanent capitol, pauses for a "Pepsi break" with local Pepsi inventor Caleb Bradham. Tryon Palace is proudly referred to as the "First Permanent Capitol." Brad's drink was invented by Caleb Bradham in his pharmacy in 1898 establishing New Bern as the "Birthplace of Pepsi-Cola." Tryon Palace Historic Sites & Gardens and Pepsi-Cola... Just two of the many fun and fascinating "firsts" you'll

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EVENTS AT THE ARTSCENTER; Carrboro. Contact 919-929-2787 or www.artscenterlive.org:

- · ORANGE COUNTY LITERACY COUNCIL FUNDRAISER: Clyde
- Edgerton reading from his latest book *Solo: My Adventures in the Air* & performing two original songs; Sept. 18.
- ARTISTS' SALON: Artists share ideas, concerns & information; Sept. 23.
- BELLYDANCE WORKSHOP & PERFORMANCE: Dancer & teacher Kathryn Ferguson offers instruction in Egyptian-Lebanese belly dance; Sept. 24.
- CARRBORO MUSIC FESTIVAL: Sept. 25
- RUMI FESTIVAL: Dedicated to service of humanity; Sept. 30.

BALD IS BEAUTIFUL CONVENTION: Famous annual gathering of baldies in Morehead City; Crystal Coast; Sept. 9 &10. Contact 252-726-1004.

INDIAN SUMMER FESTIVAL: Downtown Historic Hertford; Sept. 10. Contact 252-426-1425.

HEARTH & HARVEST FESTIVAL: Newbold-White House, Hertford; Sept. 10. Contact 252-426-7567.

TRADITIONAL CONTRA DANCE: Morehead City Train Depot, Morehead City; Sept. 10.

PURPLE FEET FESTIVAL: Dress up as Lucy from "I Love Lucy" & stomp grapes; Silver Coast Winery, Ocean Isle; Sept. 10. Contact 910-287-2800 or www.silvercoastwinery.com

AMERICAN LEGION SHRIMP FEAST: West Queen Street, Edenton; Sept. 10. Contact 252-482-4057.

PRE-VENTURE ORIENTATION WORKSHOP: Ron Duffer, business counselor from the NC Small Business & Technology Development Center; informative workshop on starting a business, legal forms of business structures & alternatives to banks; North Regional Branch Library, Fayetteville; Sept. 13. Contact 910-822-1998.

BEACH JIVE AFTER FIVE: Features Wade McVey in concert; Western Ocean Regional Access, Emerald Isle; Sept. 15. Contact 252-354-6350.

WOOF-A-PALOOZA: MOVIN' PAWS FOR A WORTHY CAUSE: Dog walk benefiting Chatham Animal Rescue & Education, Inc.; Central Carolina Community College, Pittsboro; Sept. 17. Contact 919-542-5757 or www.chathamanimalrescue.org.

NC SEAFOOD FESTIVAL KING NEPTUNE BALL: Evening of dining & dancing to benefit the NC Seafood Festival; Sheraton Atlantic Beach Oceanfront Hotel, Atlantic Beach; Sept. 17. Contact 252-726-6273.

CONCERT IN THE PARK: With the Atlantic Fleet Band's Wind Ensemble; Chowan County Courthouse, Edenton; Sept. 18. Contact 252-482-3400 or www.visitedenton.com.

OUTSIDE THE FRAME: THE ASTONISHING LIFE OF WHISTLER'S MOTHER: Join William McNeill for a lecture & slide presentation about his relative Anna Whistler, subject of James NcNeill Whistler's famous painting Whistler's Mother who lived in Czarist Russia & ran the Federal Blockade of Wilmington during the Civil war to return to London; Headquarters Library, Fayetteville; Sept. 20. Contact 910-483-7727.

THE RALEIGH BOYCHOIR FALL AUDITION: Boys aged 8-12 audition for Raleigh Boychoir, which has toured nationally & in Europe; The Raleigh Boychoir, Raleigh; Sept. 22. Contact 919-881-9259 or www.raleighboychoir.org.

OKTOBERFEST 2005: Live band, dancing, food & German décor; Farmer's Market, New Bern; Sept. 23. Contact 252-637-3199.

A HISPANIC CELEBRATION: Bilingual puppet show & sounds of the mariachi band Mariachi Charros D Mexico; Headquarters Library, Fayetteville; Sept. 23. Contact 910-483-7727.

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METROPREVIEW

DIPPING FOR DIAMOND EXTRAVAGANZA: Join the New Bern Area Chamber of Commerce for a chance to win a \$5000 diamond; New Bern Riverfront Convention Center; Sept. 23. Contact 252-637-3111.

BELLE STARR'S WILD WEST SHOW: Legendary Wild West heroine Belle Starr tells tall tales & performs campfire songs; Cliffdale Regional Library, Fayetteville; Sept. 24. Contact 910-864-3800.

HISTORIC TARBORO'S EXTRAVAGANZA; Various venues, Tarboro. Contact 252-823-5166.

- ECC FOUNDATION'S ANTIQUE SHOW & APPRAISAL FAIR: Martin Middle School Gym; Sept. 24.
- EDGECOMBE GARDEN CLUB'S HOME & GARDEN TOUR: Tour historical homes & sites in Tarboro & Edgecombe County; Sept. 25.

NC SEAFOOD FESTIVAL: Seafood, music, entertainment, cultural heritage & traditions; Morehead City Waterfront, NC State Port; Sept. 30-Oct. 2. Contact 252-726-6273 or www.ncsf.org.

NC MUSCADINE HARVEST FESTIVAL: Wine tasting, beach music & hot air balloon rides; Duplin Commons Agribusiness Complex, Kenansville; Sept. 30-Oct. 1. Contact 910-296-2181 or www.muscadineharvestfestival.com.

FARM TOUR: Receive tickets & maps at Newbold-White House, Hertford; Oct. 1-2. Contact 252-426-7567.

OKTOBERFEST: Listen to Harbor Fest Big Band, try yodeling & eat German food; Silver Coast Winery, Ocean Isle; Oct. 1. Contact 910-287-2800 or www.silvercoastwinery.com.

PEANUT FESTIVAL: Parade & band competition; John A. Holmes Athletic Field, Edenton; Oct. 1. Contact www.visitedenton.com.

NICHE GARDENS FOURTH ANNUAL FALL FESTIVAL & SCARECROW SHOW: Celebrate Fall in the garden;

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OAK ISLAND ACCOMMODATIONS 300 Country Club Dr. Oak Island, NC 28465 Niche, Chapel Hill; Oct. 7-9. Contact 919-967-0078 or www.nichegardens.com.

TRIANGLE BRITISH CLASSIC CAR SHOW: Sponsored by the NC MG Car Club; Prime Outlet Mall, Morrisville; Oct. 8. Contact www.ncmgcc.com.

DOWN BY THE TRACKS IV: Live band and refreshments- donations to benefit Wake County SPCA; 121-123 Seaboard Avenue, Raleigh; Sept. 15.

SECRET GARDEN TOUR: An evening soiree and a weekend stroll through Wilmington's historic district homes and gardens; proceeds benefit Latimer House Gardens and Lower Cape Fear Historical Society, Sept 8-10. Contact 910-251-2224 for soiree tickets and 910-762-0492 for tour admission.

ART & ANTIQUE WALK: Downtown Wilmington's fourth annual juried show hosts artists and visitors on Front Street with crafts, collectibles and fine art on display; Sept. 10. Contact 910-251-0727.

BENEFIT YARD SALE: Bargain-hunters welcome at this yard sale to benefit The Carying Place, which provides transitional housing for families in need; Kirk of Kildaire Presbyterian Church, Cary; (Donations by Sept. 9) Sept. 10; Contact www.thecaryingplace.org.

EVENTS AT THE SONJA HAYNES STONE CENTER; Chapel Hill; Contact 919-962-9001 for complete listing:

- ART OF AFRO-CUBAN DRUMMING: Bradley Simmons, music director & professor of West African music and history at Duke University, teaches classes each Wednesday; Hitchcock Multipurpose Room; Sept. 21.
- HIP HOP IN AMERICA: Social critic & author Bakari Kitwana presents his latest release Why White Kids Love Hip Hop: Wangstas, Wiggers, Wannabes & the New Reality of Race in America; Wilson Library; Sept. 22.

DINING WITH THOMAS JEFFERSON: An evening at



Monticello with six-course dinner by Executive Chef Walter Royal; The Wine Cellar at The Angus Barn, Raleigh; Sept. 16 & 17. Contact 919-787-3505.

GARDEN STUDY: Course in plants & gardening sponsored by The Garden Club of NC; JC Raulston Arboretum, Raleigh; (Register by Sept. 13) Sept. 23-25. Contact 919-828-0570.

TRIANGLE WIND ENSEMBLE: Free open-air concert directed by Robert C. Hunter; Lake Johnson Park, Raleigh; Sept. 25. Contact 919-856-3751 or www.trianglewind.org

WOMEN AT WORK LUNCHEON: Carolina Parent presents Ann Pleshette Murphy, parenting expert & author of *The Seven Stages of Motherhood*, speaks on key issues facing all mothers; Embassy Suites, Cary; Sept. 26. Contact www.carolinaparent.com.

TASTE THE TOWN: Explore the flavors of downtown Wilmington at nine of the area's best restaurants with proceeds to benefit the Thalian Hall Center for the Performing Arts; Thalian Hall, Wilmington; Sept. 29; Contact 910-343-3664 or www.thalianhall.com.

WITHERSPOON ROSE CULTURE OPEN GARDEN: Gardeners gather for food, prizes, music & a live broadcast of "Weekend Gardener" with WPTF—guest speaker Peter Loewer lecturing on "Native Perennials for the Southeast" Witherspoon Rose Garden, Durham; Oct. 1. Contact 919-489-4446 or www.witherspoonrose.com.

Our thanks to Cyndi Akers, Laura Stephens and Sarah Jurek for their assistance with MetroPreview.

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.



Artist-at-Large

GATHER YE ROSEBUDS

e could all be saying hello to St. Peter any day without much warning. The Gulfstream IV could crash into the Alps, the limo could fill up unexpectedly with carbon monoxide, or that steak tartare may just have come from a cow possessing a very bad attitude. Just the other day I watched as a fellow martini drinker turned cyanotic as he started choking on a stuffed olive (that's why I prefer a lemon twist). With all of these dangers and the uncertainty of life hanging over our heads like the sword of Damocles, you might as well grab the bull by the horns and live life with gusto and style. I have three simple rules that help me get through life and I strongly suggest that you follow them as well. 1. Always keep chilled champagne within easy reach. 2. Give yourself and your home the ultimate aromatherapy-fresh flowers. 3. Surround yourself with fine art.

If you follow these simple rules, I can't promise you a longer life, but I can promise you a more pleasant one while you are here with us in your mortal coil.

KANDINSKY AND COMPANY

The gents over at Animation and Fine Art Galleries (www.animationandfineart.com) at University Mall in Chapel Hill recently offered up a colorful mix of lithographs by Wassily Kandinsky, but even before the opening, the show was



Wassily Kandinsky (1866-1944), Composition IV



David Connell, Relics, oil on board

more or less sold out. I've always liked Kandinsky. He was a lawyer wise enough to give it up to become an artist. He had a wild touch with his work and I do think the man must have guzzled a good amount of absinthe while he was alive. He went through wives the way Zsa Zsa Gabor went through husbands. When he died in 1944 his widow was made fantastically wealthy and she immediately dedicated the next 30 years of her life to the collecting of gigolos and rare jewels-and did both enthusiastically until she was murdered dead in her Swiss villa ... and all the gems went missing . Don't you just know one of those gigolos is at this very moment dancing around nekkid as a jaybird with one of her emerald necklaces hanging around his neck? As I said earlier, life is full of uncertainty. Since almost all the Kandinsky images were already sold, I cast my gaze upon the large collection of work by Warhol, Matisse, and a beautiful 1919 Renoir lithograph Femme au cep de Vigne created in his final productive period.

DAVID CONNELL VIBE

Also in Chapel Hill, you might want to drive down shady Franklin Street with its multi-million-dollar homes and take a peek at the new paintings by Raleigh native David Connell hanging this month at the Horace Williams House. Connell is a talented artist who specializes in plein air paintings, and his landscapes and cityscapes have a sophisticated vibe. With the Triangle changing as fast as it is, I'm glad that we have talented artists like David out capturing the beauty of the area before it is all gone with the wind. The Horace Williams House is the perfect backdrop for Connell's paintings. The rooms flow from one to another and culminate in my favorite room, the octagonal former living room, which is now the main exhibition space.

PINEHURST EXCURSION

Now that the US Open golf tournament is over in Pinehurst, it's safe to get in your car once again and make the drive down to see what the incomparable Judy



Wayne Trapp, stainless steel

Broadhurst has on view at Broadhurst Gallery (www.Broadhurstgallery.com). Sculptor Stephen Smith has four of his beautiful sculptures on display and will be giving a lecture at the gallery this month as well. Judy and Stephen both grew up in lovely Wilmington and she informed me



Stephen Smith, Female Torso, bronze

that they both used to take advantage of the same riding trails there. Mentored by the late great Claude Howell, Smith has a sense of style and a professionalism that has taken him far. Also on display are sculptures by J.L. Gaither, Wayne Trapp and Bob Doster... whose entrepreneurial son





Megan Marshall, Keep Close, mixed media

is one of the co-owners of the hip Glance Gallery.

Speaking of Glance Gallery (www.glancegallery.com), the next time you are drifting through Raleigh's warehouse district, make sure to check out the new show of images by Megan Chaney and Megan Marshall. The unusual constructs by these ladies are in two completely different styles, but each possesses a sense of humor and inquisitiveness that I find infectious. While you are in the gallery, check in the back and see if there are any new works by Tisha Edwards, still just a slip of a girl, but one who has the talent of an old master in her fingertips. I always look forward to her new creations, and I'm certain she would appreciate it if you bought a couple dozen of her paintings so that she could buy one of those new sky-rise condos popping up all over town. Go see for yourself!



Betty Ray McCain Gallery Progress Energy Center for Performing Arts September 15 – January 6, 2006

THANK YOU FOR THE BUTTERBEANS

etween you and

he phone rang just as I sat down to write, and I almost ignored it. I'm glad I didn't. It was former State Senator John J. Burney in Wilmington calling to say he enjoyed the August column on making sorghum syrup.

"As a boy I watched them make syrup at my granddaddy's," said John. "But he didn't use a mule to turn the crusher, like you described, he used an ox. Actually, some old fellow came around every fall and made syrup for granddaddy and all the farmers and took some of it for payment. I remember him saying that if you cooked it too long it would turn to sugar."

It was good to hear from John J. It's been a long time since I sat at the dinner table with his wife Betty and family, passing brimming bowls back and forth "family style" and visiting. The conversation was animated. Any conversation with the senator is animated—that's why he is such good company.

Something is lost these days, I think, when we plan dinners by portions (six salmon steaks—eight ounces each—for six moderate eaters, please), count out the new red potatoes and asparagus spears (Yes, asparagus, one more time!), prepare plates and place them neatly in front of guests.

I came to this conclusion recently when my "suppuh" group entertained guests, and we decided to put the big pot in the little pot and lay out a country spread, "family style." We baked a country ham and served butter beans and corn, okra, tomatoes and cucumber salad, patty pan squash, deviled eggs, string beans, potato salad, and corn bread. As soon as everyone was seated and the first bowl was passed (to the right, of course— even family style has protocol), the banter started.

"Butterbeans! Where did you find them?"

"How long has it been since I've eaten steamed okra?"

"Hope you-all don't mind if I pass on the okra." Laughter.

"This ham is sliced mighty thin. I had

better take another slice so I don't have to bother you-all by asking for it back." I take three slices.

me ...

"I do love deviled eggs, but mine never taste as good as other folks'. I don't know what I do wrong."

"Sort of hard to mess up deviled eggs." Laughter.

"Well I can." Sigh. Reach. "I'll take another. May be awhile before I get another really good one." der why?" mused Tom. "Maybe they were just thanking in advance for the courtesy." Seems I can remember hearing folks say that. Maybe we said that at our table?

Good food. Good company. Passionate conversation about religion and politics and all the things you supposedly shouldn't discuss at the dinner table. And, yes, passionate, entertaining conversation about food almost every time a bowl or platter was passed.



Of course, the first person to ask for seconds has to make a feigned apology. "I don't want to make a pig of myself (What a great expression!), but I have to have some more of those butterbeans."

The request, "Would you pass the butterbeans, please?" signals another round of servings and compliments as spoons work the bowls. Protocol is abandoned, arms stretch, and food is passed back and forth randomly. The beaming, flattered cooks encourage the feeding frenzy until everyone has had a gracious sufficiency.

Tom Lambeth, former executive director of the Z. Smith Reynolds Foundation, says his Georgia cousins always said, "Thank you for the butterbeans" instead of "Pass the butterbeans, please." "I won-

Actually it was a good week for country cooking. The following Friday morning found me Down East in Ahoskie where I had not visited since a brunch hosted by Dickie and Becky Hoggard 10 -15 years ago. I visited with Judge Howard Manning Jr. there, never suspecting he would become one of the state's bestknown jurists. Ahoskie today doesn't feel like the sleepy little town I remembered. One person allowed that the nearby Nucor plant had quickened the pace and another gave credit to the hospital. I wish I could have had time to go by and visit with my friend Ahoskie attorney Ernie Evans and get his insight.

I started looking for a place to eat breakfast. Small-town folks are so proud of



new fast-food restaurants—McDonalds and the like that were a long time coming—that it is hard to pry from them the names of locally operated eateries that serve traditional fare. A woman pumping gas beside me, however, directed me to O'Connor's. "Go down to the stoplight at the hospital [Ahoskie has an excellent regional hospital] and turn left. It's down there a-ways on the left." Sure enough, I found it "down there a-ways on the left."

The herring industry has about died in eastern rivers and sounds, but herring roe remains an offering on some breakfast menus. It's a favorite of mine, and O'Connor's served it scrambled with eggs. When paying my check, I heard the cashier buying eight bushels of squash from a local farmer. That piqued my interest.

I headed up the road a few miles to explore Powellsville-population 259. All the old stores, which are owned by a distant cousin, Carl Castello, are locked up tight and commercial activity now seems to be down the road at the Red Apple convenience store. Sadly, charming buildings with historical and architectural significance are sitting vacant and falling into disrepair all over eastern North Carolina. Even Carl's antique store is open only by chance and was closed when I got to Powellsville. I found town clerk Helen Campbell who directed me to postmaster Judy Jones who helped me find Carl who was weeding his garden and picking tomatoes just across the road. We talked about family, including the many spellings of the original Irish name Castellaw (Castello, Castelloe, Castellow), and then I drove back to O'Connor's for lunch. I had to try the squash.

O'Connor's is owned by Howard Connor Brown—a hospitable fellow and an accidental restaurateur—and his wife Alice. He retired in 1980. In 1982, a fellow leasing a restaurant Howard owned closed with little notice. "I decided to run it a few days until I found somebody else, and 23 years later I am still here," Howard said. He is proud of the fact that two of his cooks—Linda Norris and Arizona White—have been with him since day one. You can tell that he is devoted to his employees.

Howard supports local farmers and

buys whatever vegetables are available, including squash, cabbage, collards (300-400 pounds a week around Christmas), sweet potatoes, Irish potatoes, string beans and corn. "I'd love to serve fresh butterbeans, too, but I just can't afford them any more," Howard said in his distinctive NC-Virginia border accent. He took a call about a sick friend while we were talking, and concluded by saying, "I suhtunly hope he is buttuh soon."

One of his specialties is deep-fried corn on the cob. "Just takes three minutes, and it's delicious," he said. Unfortunately, it was not on the menu the day I was there, but pied du cochon was—that's "pig's foot" where you're from—and some folks drive 50 miles to eat at O'Connor's on Thursday when pig's feet are featured. The recipe is simple: simmer for two-three hours in salt, black pepper, vinegar and red pepper.

Howard told me he cooks his squash, which taste like mother's did, on the grill and taught me something about wash-pot cooking in the days before rural cooperatives and electricity. "Sometimes when the fire was still going and the pot was hot, my mother would fill cloth sugar sacks with vegetables, tie the tops, and drop them in the pot with some seasoning meat and cook them together," Howard said. He also described cakes his mother made from left-over vegetables. "Most anything she had-potatoes, corn or beans-she'd add a little flour to and make little cakes, and fry them. She didn't throw anything away."

LuAnn Joyner at Hope Plantation, who knew I had interviewed Howard, sent me an email last week about a fundraiser Howard was hosting for a widow who found herself in difficult financial straits after her husband's death. "This is an example of what he does for people," she said. She noted that Howard's brother, Dr. J.B. Brown, Ahoskie dentist, is in her Sunday School class at First Baptist and for decades has made sure that, rain or shine, the Sunday School lesson has gone out each week over WQDK radio. Between you and me, folks like the Browns-conscious of heritage, generous and devoted to their communities-are the backbone of Down East. A pleasure to meet you, Howard, and my best to your brother Dr. Brown.

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WHO GIVES A FIG

ccording to the book of Genesis, figs, like apples, have been around since the time of Adam and Eve. Unlike the ubiquitous apple, however, figs are not easy to find. Their season is fleeting and the fruit delicate and difficult to transport.

Because we rarely encounter figs in typical neighborhood grocery stores, they seem more exotic than sturdier papayas, kiwis or mangos imported from the other side of the world. Yet figs thrive right under our noses here in North Carolina.

This year's cool, rainy spring resulted in a late fig season. As this issue goes to press, local "Brown Turkeys" and "Celestes" should be at their peak-purple, squishy, and voluptuous. They couldn't be easier to pick, but the trick is collecting them at the crack of dawn before hungry birds beat you to the tree (or bush, depending on where you grew up). Once the fruit is gathered, reward yourself with the simplest and most delicious breakfast imaginable-figs with sugar and cream.

For those of you who don't have access to a tree and know figs only from Fig Newtons (a confection no self-respecting This fascinating volume includes history, legends, recipes and even sources for fig trees. Marie devotes a page to quick ideas for using fresh figs, including fig crostini, a terrific quick lunch or hors d'oeuvre: mashed figs drizzled with honey and a bit of salt, spread on



toasted bread, then topped with goat cheese or a slice of salty ham.

Another way to celebrate fig season is with an old-fashioned dessert everyone enjoys, homemade ice cream. Now that strawberries and peaches are past their prime, add figs to your favorite custard ice cream base. Try it this Labor Day and bid summer adieu with style (see recipe below).

For gourmets who prefer that someone else do the cooking, there are plenty of sources in the Metro area for figs in early September. In Raleigh's Cameron Village, FIGS Market, the new retail outlet for Catering Works, offers a lovely fresh fig tart this month, and canned fig preparations all year long-fig vinegar, jams, and even chocolate-covered figs. The market's name is actually an anagram for Fresh International Gourmet Supply, but its owners Lauren Laxton and Jill Kuchera enjoy the excuse to offer

cookie monster could possibly enjoy), it's time to make the acquaintance of the real thing. Check nearby farmers' markets for the local types. For eating unadorned, choose the small, jammy "Celeste," over the larger, watery Brown Turkey. Produce-oriented groceries such as Whole Foods carry both local varieties and California imports, including the tasty Black Mission. When choosing figs, be sure to find ripe fruit—each fig should feel heavy and give slightly with pressure from your fingertips. Use them almost immediately. They will only last a day or so in the refrigerator before spoiling.

If you still have figs leftover after breakfast, follow the advice of Marie Simmons in *Fig Heaven*, a cookbook devoted to the fruit. patrons their favorite fruit as well as aprons, cookie jars, and other fig-emblazoned objects.

FIG NIGHT OUT

Two of the most innovative fig dishes I have encountered appear on the menu at Frazier's on Hillsborough Street. Chef Jay Beaver (who arrived this past spring from the kitchen of New York's celebrated Café Boulud) marries the most decadent of innards with the most sensual of fruits in his seared foie gras with three fig preparations. Figs seared in foie gras drippings, a fig-balsalmic vinegar, and a fig conserve complete this outrageous dish. For another of Beaver's extraordinary creations, try his broiled figs wrapped in pancetta served with arugula and a mixture of Roquefort cheese and crème fraiche. Nearby on Glenwood South, Zely & Ritz offers Lemon Panna Cotta with Figs and Lavender Sauce.

On the other side of the Triangle, check out Durham's Four Square Restaurant for a thick pork T-bone served with figs macerated in a pork stock/sherry vinegar reduction, or duck rillettes with bourbon molasses and sliced figs. At Crook's Corner in Chapel Hill you will find "Figs Belleville," a salad of figs and country ham with a mint sauce. For dessert, stop by Carrboro's Acme Food and Beverage for fig galette.



Metro readers in Wilmington can enjoy figs from Port Land Grille's seasonal menu which includes both duck and salmon with a gingered fig compote. Fearless when it comes to flavor, chef/owner Shawn Wellersdick even serves this versatile compote on pizza (recipe appears below).

Home cooks who have access to a bounty of figs this year, might consider giving fig preserves for Christmas. One of the best presents I've ever received was a jar from the Yow family of Zanadu Plantation in Holly Springs. I grew up eating homemade fig preserves but never knew how good they could be until I tasted Jennifer Yow Leech's tart, spicy version—almost a chutney. I became infatuated with this recipe when I first tasted the preserves slathered on buttered toast, but the next time I tried it served with a goat cheese soufflé, I knew it was true fig love.

YOW FAMILY FIG PRESERVES

4 lbs. figs 3 lbs. sugar Water 1 whole orange, chopped 1 whole lemon, chopped 1 cinnamon stick Several whole cloves wrapped in cheesecloth and tied with a string

Wash and peel figs; set aside. Combine sugar and enough water to dissolve the sugar in large nonreactive saucepan. Add figs, lemon and orange; cook about 45 minutes. Stir frequently to prevent sticking. Pour into sterile jars and seal.

PORT LAND GRILLE'S FRESH FIG COMPOTE

According to Chef Shawn Wellersdick, "This compote is great as a sauce or condiment for grilled or roasted duck or other game birds, venison and grilled salmon.

For a fun pizza idea, spread an unbaked pizza dough round with the fig sauce, top with roast duck meat (great way to use up leftovers), crumbled goat cheese and caramelized onions. Bake as usual."

4 cups fresh figs, cut in half



1 T minced fresh ginger 1 medium-sized sweet onion, diced 2 pieces of dried star anise (available at oriental grocery stores) 1/2 cup sugar 1/3 cup soy sauce 1/3 cup balsamic vinegar Pinch of nutmeg 1 T kosher salt Juice and zest of one orange

In a medium saucepan over low heat, "sweat" the onion in 1 T olive oil until translucent. Add all ingredients except for orange zest and bring up to a simmer.

Simmer for 15 minutes until sauce begins to thicken. Remove from heat, let cool completely and stir in orange zest

FIG ICE CREAM

This ice cream, my grandmother's recipe, was served at just about every late summer family gathering of my childhood. I later made it for La Residence when it first opened in the present location of Fearrington House. The dessert was so popular that several of our patrons asked to be



called as soon as it appeared on the menu. We served the ice cream drizzled with a good Ruby Port.

3 cups half-and-half 8 egg yolks 3/4 c. sugar



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pinch salt 1 c. heavy cream 2 tsp. vanilla extract 1 1/2 cups small sweet figs, peeled and mashed sugar fresh lemon juice

Heat the half-and-half in a heavy nonreactive saucepan until it forms a skin on top. Meanwhile, whisk together the egg yolks, 1/2 cup sugar, and salt until well blended, but not fluffy. Pour the hot halfand-half very gradually into the yolk mixture, beating all the while. Pour mixture back into the saucepan and cook over very low heat until it begins to thicken slightly (it should coat a spoon). Immediately remove from heat to prevent boiling and add the cold heavy cream and vanilla. Pour into a bowl and chill.

Mash the figs. Stir in just enough lemon juice and sugar to accent the fruit's natural flavor. Add the mashed figs to the custard.

Pour the ice cream base into the churn and freeze according to the churn's instructions. MM



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NEARBY GETAWAY

When it comes to pleasurable getaways in North Carolina, most of us picture a scenic cabin sequestered on a mountaintop or a cottage on the beach. But what about all the beauty in between the pounding surf and the Blue Ridge? My mission this past month was to check out places where one could reconnoiter the soul- and eat well, of course—without the hassle of endless driving. My starting point was my home in Raleigh with a destination only an hour away, not far from Spivey's Corner, between Dunn and Clinton: A restored 100-year-old tenant house in a woodland setting, complete with a Waldensian pond, all on a working farm. The farm is the lush 300acre Jackson Farm, owned and operated by Tom Jackson and his wife, renowned NC potter, Jan Mann. The restored tenant house is a relatively new endeavor for Tom and Jan who have both garnered local acclaim for their organic produce, including exquisite edible flowers, which they purvey to some of the Triangle's highest end restaurants and most elite private country clubs.

The questhouse is the product of a true labor of love, completely refurbished to blend in well with its surroundings, including the indigenous wood in Sampson County: knotty yellow pine, sweet gum and walnut. Most of the furniture was created by Tom. Most impressive to me when I first entered the guesthouse was the feel of space and cleanliness engendered mostly by a panoply of gleaming yellow pine on the floor. The interior is open, the kitchen and dining area separated from the living room by a working fireplace. Only the two bedrooms and bath are enclosed. But the bath is awesome with its large, regal, claw-foot tub-not a reproduction, mind you-bedecked with Jan's handmade bath salts and luxurious soaps.

If the Vanderbilts went camping this is how they did it. But no matter how comfy the interior and even before you begin eyeballing the endless bookshelves filled with paperbacks and hard covers—you'll go exploring. The 24-by-4-foot screened-in deck is irresistible, providing a view of a farm pond with perhaps a fox or two peeking out from the underbrush, a blue heron treading the shallows, and a planet of frogs and turtles making themselves at home. A friend and I settled down with a glass of chilled champagne and quickly became intoxicated, not by bubbles, but by the serenity of an eastern North Carolina late afternoon. We felt a million miles away from the Triangle.

Our idyllic reverie was broken by the sound of a handmade bell, signaling to us that dinner had arrived. Our hosts delivered, from their own kitchen, a roasted free-range chicken, green beans, squash, buttered new potatoes—all straight from the garden—and to top it off, homemade blueberry cobbler with a bowl of clotted cream. We feasted on plates made by Jan, who fashions and produces in her own kiln all the plates and cups in the guesthouse. [FYI: dinner is You can find out more about the guesthouse by going to Tom and Jan's Web site jacksonfarm.com or call 910-567-2978. (In the October edition of *Metro*, I will report on a visit to a tobacco farm camp and lovely plantation home now known as the Lamplight Inn, 6 miles north of Henderson, near Middleburg.)

ANGUS BARN ADDITIONS

Some friends and I recently dined at the Angus Barn here in Raleigh. Oh, what delicious memories "the Barn" has for me—and for so many other folks. Owner Van Eure stopped by our table and later in the evening I prevailed upon her for news. And the news is that the Barn will, within the next year or so, have an amphitheater to facilitate corporate picnics and such. But happening quicker is the addition of another wine cellar dining room as an adjunct to the current baronial hall so popular as a site for special event meals.

NASHER DINING

If the backbone of education is promoting and preserving the arts, then Duke University, thanks to donor Raymond Nasher, a real estate tycoon and avid art collector from Dallas, finally is coming into its stride with its spectacular and innovative museum of art, the Nasher Museum, set to open October 2 of this year. (Look for full coverage of the new building in the September *Metro*). The new museum, designed by Rafael Vinoly, allows for a splashy café setting under its glass and steel roof. According to a press release, "The 65-seat café will feature an indoor dining area and outdoor seating overlooking the sculp-

ture garden. KnollStudio tables and chairs exhibit sleek lines in stainless steel and aluminum, linking the avant-garde sculpture with the architecture. Ultra modern flatware and stemware, including wine carafes, will accent the contemporary setting. Similarly, the table-side service and servers in black chef coats will reflect an updated approach, in stark contrast to the outdated cafeteria-style dining typically associated with museums."

Says Kimberly Rorschach, director of the Nasher Museum at Duke University, "The Café exhibits our commitment to all contemporary arts. ...We selected Sage & Swift [Ed note: a catering company in Durham] for their dedication to the culinary arts and believe that by offering a parallel experience in the café, we'll enhance the museum experience for our visitors."

To complement the Nasher Museum's new emphasis on contemporary art, chef and owner Amy Tornquist of Sage & Swift will showcase seasonal cooking with locally grown and produced, often organic, foods. The Southern-influenced dishes will be Mediterranean in style, highlighting nearby farms and artisans in a series of small plates. Local duck, pork and trout will be smoked in-house and paired with local breads, cheeses and greens. Dishes such as the Fall Field Pea and Crispy Pancetta Salad with Cornbread Croutons and local Feta, as well as the Pasture Raised Beef Sandwich with local cheese, brown mustard and pickled vegetables will be available at the grand opening October 2 and will change seasonally.

The Nasher Museum Café will be open during regular museum hours, from 10 a.m. to 4:30 p.m. (Tuesday, Wednesday, Friday, Saturday) for brunch Sundays from 12 p.m. to 4:30 p.m., and Thursdays until 8:30 p.m. for aperitifs and dinner. Entrance to the Nasher Museum Café will not require purchase of admission to the museum. Museum members enjoy a 10 percent discount at the café."

SECOND EMPIRE HONOR

Second Empire Restaurant and Tavern in downtown Raleigh, located in the historic Dodd-Hinsdale House has just been added to the elite roster of restaurants that have earned the Distinguished Restaurants of North America (DiRôNA) Award—one of the most prestigious in the fine-dining industry. The award will beofficially presented at a gala ceremony on the last evening of DiRôNA's Annual Conference, September 5-7, at the Bellagio in Las Vegas, NV.

Based in New York, NY, DiRôNA was established in 1990 to promote the fine-dining industry and offers the only guarantee in North America. The award is bestowed upon only the most distinguished restaurateurs. To become eligible, restaurants must first be in operation under the same ownership for a minimum of three years. An anonymous, independent 75-point inspection of the property is conducted to review the quality of the food, wine, service, physical property and décor. The DiRôNA Award is the only program of its kind, scrutinizing every aspect of the dining experience, from the making of reservations to the presentation of the check.

My compliments to the entire staff of Second Empire for bringing culinary honor to North Carolina.

AND MORE CULINARY HONORS ...

The Distinguished Restaurants of America (DiRôNA) has announced its 2006 award winners. Of 77 restaurants in the United States chosen for this prestigious award, no less than six are located in the *Metro* area. Our congratulations to Bloomsbury Bistro, Enoteca Vin, Fins, and Second Empire in Raleigh, Papa's Grill in Durham, and Murphy's Riverdance in Wallace!

GEORGE BAKATSIAS OPENS THREE NEW RESTAURANTS

Triangle restaurateur George Bakatsias, known for his imaginative restaurants such as Spice Street in Chapel Hill and Vin Rouge in Durham, has teamed up with West Coast Chef Charlie Deal to open three new restaurants in the *Metro* area this month.

In Durham, Grasshopper, on the corner of Ninth Street and Hillsborough, will specialize in "updated regional Chinese and Vietnamese fare."

Bin Fifty Four, a new take on the classic American steakhouse, will occupy the space formerly vacated by the Grill at Glen Lennox. Jujube, showcasing moderately priced dim sum and oriental noodles, will be located right next door.

Bakatsias' restaurant openings always create great excitement, and we expect to be dazzled by this new collaboration with Deal.

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, thincrusted Neapolitan pizza with gourmet toppings. Pork Piccatta, 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 awardwinning 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 rendezvouses 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 Restaurant 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 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 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 20 varieties of wings, pizza, burgers, nachos and more. DJ on Thursday, Friday, Saturday. Open 7 days. 11:30-2 am. www.hi5raleigh.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 3 1/2 stars.
- 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 lowcarb 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-firstserve. 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," www.citisearch.com
- 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 flair, 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 everyonel 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, custom-aged 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.
- Stonewood Grill & Tavern 6675 Falls of Neuse Road, Raleigh (919) 847-5304. 1080 Darrington Drive, Cary (919) 481-0174. Stonewood is a warm, comfortable, inviting place where guests are provided an exceptional dining experience through market fresh, superior quality dishes prepared with

METRO RESTAURANT GUIDE

passion, complemented by an extraordinary wine list and served with attention to every detail.

- 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.
- Tavola Rossa Ristorante Italiano (919) 5300 Homewood Banks Drive, Raleigh. (919) 532-7100. Our menu features pasta, brick-oven pizza, chicken, veal and seafood. The open kitchen lets you in on the action while our patio allows you to dine alfresco. Fabulous wine menu. Serving lunch 11:30 am – 3:00 pm 7 days and dinner 5:00 pm – 10:00 pm Sunday–Thursday and 5:00 pm – 11:00 pm Friday and Saturday.
- Twisted Fork Triangle Town Center, Raleigh. (919) 792-2535. Play with your food! Twisted Fork offers thousands of possibilities, from fresh soups, hand-tossed salads, build-your-own sandwiches and grilled meats. Dozens of fresh-baked desserts and breads daily. Twisted specialty "drinx" and Market Meals To-Go. Open 7 days, lunch and dinner, www.thetwistedfork.com.
- Vinnie's Steakhouse and Tavern 7440 Six Forks Road, Raleigh (919) 847-7319. Since 1987, Vinnie's has established itself as a culinary icon in the Triangle area. Vinnie's has become known as Uptown Raleigh's very own "Legendary Hangout." Enjoy true New York – Chicago style steakhouse ambience serving the finest steaks, seafood and Italian fare. Vinnie's will make your dining experience a lasting and memorable occasion.
- Zely & Ritz 301 Glenwood Avenue, Raleigh (919) 828-0018. Zely & Ritz is all about fresh, organic, locally grown dishes served in tapas style small plates (so that you can order several and share) in an upscale, casual, yet hip and smoke-free environment. Chef Sarig uses Mediterranean and Middle Eastern spices in unexpected ways to create fantastic culinary works of art paired with the best boutique wine list in Raleigh. Serving lunch, dinner and late night- call for hours and to make reservations.

DURHAM

- Bakus Tapas and Wine Bar 746 Ninth Street, Durham, (919) 287-0777. Winner "Best Ethnic Cuisine" Taste of the Triangle, 2004. Voted one of the Top All Around Restaurants, Top Ten Vegetarian Restaurants, and Top Ten Restaurants with Outdoor Dining by AOL Cityguide, 2005. Visit our restaurant for delicious food and wine in a vibrant atmosphere! Our menu features a wide variety of wine and tapas dishes. Ask us about our special event rental and beautiful canopied outdoor patio. Hours are Monday-Friday 4pm-Midnight, Saturday & Sunday 2pm-Midnight. www.bakus9.com.
- Café Parizade 2200 West Main Street, Durham. (919) 286-9712. High ceiling with Renaissanceinspired murals, brilliantly colorful surrealist works of art and casually chic crowds feasting on Mediterranean dishes. Serving lunch Monday-Friday 11:30 am – 2:30 pm and dinner Monday – Thursday 5:30 -10:00 pm, Friday and Saturday 5:30 – 11:00, and Sunday 5:30 – 9:00 pm.
- George's Garage 737 9th Street, Durham. (919) 286-4131. Enjoy our casual upbeat atmosphere with the freshest seafood and authentic sushi bar. After hour celebration and dancing and a fresh togo market and bakery.

- Nana's Chophouse 2514 University Drive, Durham. (919) 493-8545, See Raleigh listing.
- Vin Rouge 2010 Hillsborough Road, Durham. (919) 416-0406. Vin Rouge, a French café and wine bar, treats guests to provincial cooking at its finest in a chic, intimate setting. Serving dinner Tuesday – Sunday, 5:30 – 11:00 pm and Sunday brunch 10:30 am – 2:00 pm.
- Verde 2200 West Main Street, Durham. (919) 286-9755. New American cuisine in a sleek and modern atmosphere.
- Xios Authentic Greek Cuisine 800 West Williams Street, Suite 100 Apex. (919)363-5288. Tapas-style Mezethes is the specialty at this family-owned restaurant. Xios is the gathering spot in the Triangle for good food, good drinks and endearing conversation. Join us for a romantic evening, with a group of friends, or the entire family. Sample menus and wine lists available at www.xioscafe.com.

CHAPEL HILL/CARRBORO

- Crook's Corner 610 West Franklin Street, Chapel Hill (919) 929-7643. "Sacred ground of Southern foodies." – New York Times. "The menu combines vintage Bill Neal with the personal touch of chef Bill Smith. ...The combination is a winner." – Mid-Atlantic Monthly. Patio dining, weather permitting. Acclaimed Sunday brunch. Open for dinner Tues-Sun at 5:30 pm, Sun Brunch 10:30 am-2:00 pm, www.crookscorner.com
- Jim's Famous BBQ 115 S. Elliott Road, Chapel Hill (919) 942-7427. Happiness, Food & Spirits served up in a fun, casual atmospherel Award-winning pit-smoked bar-b-que including fall-off-thebone Baby Back and St. Louis style pork ribs, Western beef ribs, pulled or chopped pork shoulder, beef brisket, chicken, turkey and sausage. Plus catfish, wings, salads, burgers and morel Full service dine-in, take out, delivery and catering. Complete menu served all day long, seven days a week. Write to us: jim@greatpigs.com
- La Residence 202 West Rosemary Street, Chapel Hill. (919) 967-2506. French-inflected, new American cuisine, warm inviting, ambience, superb service, all are combined for your dining pleasure in downtown Chapel Hill. Enclosed heated patio, late night live music.
- Pazzo! Southern Village, 700 Market Street, Chapel Hill. (919) 929-9984. Pazzo's dining room welcomes you with contemporary Italian cuisine in an intimate casual environment. Need a quick bite on the run? Our Gourmet-To-Go offers fresh salads, antipasto, as well as traditional and gourmet pizza.
- Provence Restaurant 203 West Weaver Street, Carrboro. (919) 967-5008. Included in Moreton Neal's Top 25 restaurants for 2005, Provence is a casual restaurant in a quaint setting, in the heart of Carrboro, featuring authentic cuisine from the South of France. Fresh seafood specialties, outdoor patio. Serving dinner Monday- Saturday, 5:30 pm. Reservations suggested.
- Spice Street 201 Estes Drive, Chapel Hill. (919) 928-8200. A revolutionary new concept in dining entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.
- Talulla's Restaurant 456 West Franklin Street, Chapel Hill. (919) 933-1177. The newest addition to the Restaurant Mecca of West Franklin Street in Chapel Hill. Talullas is an instant success with its "ethnic elegance" and "beautifully prepared food." Its Eastern Mediterranean cuisine is simple, fresh, and exotic. Tuesday – Sunday 6-10 Dinner, 10-2

Bar/Lounge. www.talullas.com

The Weathervane – 201 South Estes Drive, Chapel Hill. (919) 929-9466. Seasonal menu reflects the good taste that made A Southern Season famous. Memorable patio setting and sophisticated dining rooms. Comfortable bar offers quality pours and live music nightly.

BEYOND THE TRIANGLE

- Blue Moon Bistro -119 Queen Street, Beaufort. (252)-728-5800. Coastal cuisine in a historic setting, these innovative dishes bring a welcomed departure from the expected offerings of other coastal venues. Chef Swain's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entrée. Open for dinner Tuesday-Saturday.
- Chef Warren's 215 NE Broad Street, Southern Pines (910) 692-5240. Warren and Marianne Lewis invite you to their Southern Pines Bistro offering patrons a variety of delicious specialties from an eclectic menu of anything from Ostrich to Pork Chops. "Local touch, international cuisine," *Metro Magazine*'s Moreton Neal. Open for dinner Tuesday through Sunday.
- Deluxe 114 Market Street, Wilmington, (910) 251-0333. Deluxe offers upscale dining for today's savvy gournand in an aesthetically stimulating and casual atmosphere. New American style dinners feature innovative creations with worldwide influences prepared with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of Wilmington's superior brunches. Open for dinner every evening at 5:30; Sunday brunch 10:30-2:00pm. Wine Spectator Award of Excellence, All ABC permits. View current menus and wine list at www.deluxenc.com -Reservations suggested.



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GREAT SIPS FOR LESS AND NEW LABELS FROM GOLF GREATS

he magic figure for wine drinkers is the \$10 price point—and for everyday wines there are quite decent buys in that range, if you know what to look for (see B.E.'s website: www.bewinewise.com). Do wines costing more taste better? While the occasional exceptional wine slips through for \$10 or less, there are limits to the sort of quality you can get into the bottle for that price.

For a few dollars extra, however, there are some delicious wines that offer a good deal more in terms of flavor, and an extra dimen-



sion of interest and enjoyment. Try them and you'll see what I mean. The list below includes wines from recent tastings that I scored as notable picks. Reds, whites and a few pinks—they are wines selected for current drinking. While the well-structured among them may be ageworthy up to a year or two, they aren't the biggest, fattest, boldest (that is, overripe!) but they are rich and flavorful, well-balanced and appealing. You can buy and drink them with pleasure now—and they all work with food.

Most are in the \$12 to \$20 range; prices may vary a dollar or two depending on where you shop.

REDS

- Avalon Cabernet Sauvignon 2003, Napa Valley, \$13
- Château Etang des Colombes Corbières 2002, \$16
- Chateau Souverain Cabernet Sauvignon 2002, Alexander Valley, \$16
- Château Mazeris 2000, Canon-Fronsac, \$17
- Cosentino Dolcetto 2003, Lodi, CA, \$18
- Domaine de Nizas 2003 Vieille Vignes, France, \$13
- Edna Valley Syrah 2003, Central Coast, \$13

E. Guigal 2003 Côtes-du-Rhône, France, \$13 Five Rivers Pinot Noir 2003, Monterey, \$13



Laurel Glen Reds 2002, California, \$16 Luna Sangiovese 2002, California, \$18 Murphy-Goode Wild Card Claret 2002, Alexander Valley, \$20

WHITES

- Bourgogne Blanc 2003, Olivier Leflaive, France, \$15
- Chateau Ste. Michelle Chardonnay 2003, Indian Wells, \$17
- Clos du Bois 2004 Pinot Grigio,

California, \$14

Domaine Schlumberger Pinot Blanc 2003, Alsace, \$13



Ponzi Pinot Gris 2004, Oregon, \$17 Rosemount 2003 Show Reserve Chardonnay, Australia, \$18 Sauvion 2003 Sancerre, Loire Valley, \$17 Simi Chardonnay 2003, Sonoma, \$15 Taltarni Sauvignon Blanc, Australia, \$16 Tiefenbrunner Pinot Grigio 2004, \$15

DRY PINKS

Attitude Rosé of Pinot Noir 2004, Loire Valley, \$16 Clos de la Morderée, Côtes-du-Rhône, \$16 Jaboulet Tavel 2003 L'Espiégle, Rhône, \$17 Sanford Vin Gris de Pinot Noir 2004, Santa Barbara Cty, \$18

GOLFERS' ALERT: WINES FROM ARNIE AND GREG

Golf mavens will be interested to learn that Arnold Palmer is the latest champ golfer to have his own wine label from California. The wines are pretty good, too, and affordably priced—no hooks or slices here! The 2002 Cabernet Sauvignon, \$15, has black currant and cedarwood flavors in a nicely structured balance. It drinks well now but could easily age 4 to 5 years. The 2003 Chardonnay, \$18, was barrel-fermented and

aged in French oak for a year, but it is not over-oaked just a nice touch of toasty coconut and attractive citrus fla-



vors that make it a good complement to fish and shellfish, and on its own.

Links champ Greg Norman has had his own winery and label for several years. To his Australian wines, he has added a California line. I like his Australian Chardonnay and



Shiraz-Cabernet best, both about \$14; also the Limestone Shiraz, \$18, though not always readily available.

TRENDS I LIKE

Lindemans Minis 4-Pack, 187 liters, \$8-9. Very handy for picnics, outings and patio entertaining, Australia's Lindemans winery has introduced a handy portable 4-pack of Bin 65 Chardonnay, Merlot, Shiraz and Cabernet Sauvignon in 5-oz. Bottles- equivalent to one glass-with screwcaps. The wines are the same as in larger regular 750ml bottles, Lindemans' inexpensive but quite drinkable line of varietals. Stick them in a cooler as you would bottles of beer. The convenience



costs only a little more-4 servings for the cost of five you would get from the larger bottle, but there are advantagesless waste, glass bottles (no plastic for alcohols, please!), easy handling—a very positive trend in wine packaging.

TWO OTHER TRENDS I LIKE

500 ml bottles—just about right for two people for one course; and half bottles, which

more wineries are producing now-great when you want a glass or two with one course and a different wine with another course (or, when two people have very different dishes, or supping by yourself when you don't feel like killing a whole bottle). Wine shops as well as Triangle restaurants should look into stocking these sizes and feature them in ways that will encourage folks to try them.

TRIANGLE WINE TASTINGS

Nothing takes the place of tasting for yourself to discover (or confirm) what you like-and don't like. There are many venues



for tasting wine around the Triangle, at wine shops and food emporiums, not to mention a variety of wine dinners at numerous area restaurants.

Fees for tasting wine are fairly reasonable at most places, and sometimes free, such as those held regularly on Saturdays at Chapel Hill Wine Shop and Hillsborough Wine Shop. Others charge, from \$5 to \$12 or so-worth it

depending on the wines offered. New wines and vintages appear in droves in September and October, so I heartily recommend checking them out at the following selected spots:

The Wine Merchant, Raleigh and Cary Carolina Wine Company, Raleigh Chapel Hill Wine Shop, Chapel Hill De Gustibus, Durham Fowler's, Durham Hillsborough Wine Shop, Hillsborough Il Palio, Chapel Hill A Southern Season, Chapel Hill Weaver St. Market, Carrboro Whole Foods Market, Raleigh



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New and Noteworthy BOOK SEASON IS UPON US

t's September, and the new publishing season is fully underway—with Algonquin Books of Chapel Hill coming out swinging.

This month marks three noteworthy books from Algonquin, all capitalizing on their quality roster of regular writers—in one case an anthology literally building on that history of talent.

First up, however, is a shift in genre for novelist Clyde Edgerton, who makes his nonfiction debut with *Solo: My Adventures in the Air.* Edgerton, currently a profes-

sor in the MFA program at UNC-Wilmington, is the author of eight well-known novels ranging from his debut, *Raney*, to his latest, *Lunch at the Piccadilly*. But he has also long been a pilot, and this new memoir charts the arc of his interest in flying, beginning with childhood memories of going to the airport to see the planes, continuing through his service in Vietnam and ending up in

the more recent past, with adventures in his own Piper Super Cruiser (named Annabelle).

A little less than two years ago, Edgerton read a couple of excerpts from the manuscript in conjunction with a Wright Brothers Centennial event at the North Carolina Museum of Art that underscored the book's range and which I was happy to revisit in print form. The first—grippingly suspenseful and powerfully emotional—detailed his participation in a search and rescue mission in Vietnam, when a routine combat training mission took a deadly turn. A second passage from more recent years—records an encounter at Lake Wheeler that sparked the genesis of Edgerton's novel *The Floatplane Notebooks*, not only a more humorous section of the book but also a glimpse inside the creative process at work. With such range of tone and subject matter and graced with the confident

> storytelling that has always been a hallmark of his work, *Solo* marks a bold and satisfying new step in Edgerton's already distinguished career.

For those who want to hear him firsthand, Edgerton will read from the new book at Durham's Regulator Bookshop on Friday evening, Sept. 16, and at the Carrboro Arts Center on Sunday afternoon, Sept. 18—the latter

a fundraiser for the Orange County Literacy Council (tickets required, 919-929-2787). Further along the calendar, he also has readings scheduled at McIntyre's on Saturday morning, Nov. 5, and at Raleigh's Quail Ridge Books on Saturday afternoon, Nov. 12.

Michael Parker, a professor in the MFA program at UNC-Greensboro, was already praised in this column two issues

ago for his story "Hidden Meanings, Treatment of Time, Supreme Irony and Life Experiences in the Song 'Ain't Going to Bump No More No Big Fat Woman"-a title which just bore repeating here. This month, Algonquin publishes Parker's fourth novel, If You Want Me to Stay, about two young boys who light out from their life with a troubled father and go in search of their mother. The narrator, Joel Junior Dunn, has a compelling voice, and the story offers both a road trip and emotional odyssey, coming-of-age tale and family dramaand the story of brothers bonding. The Regulator in Durham will host Parker's only area September signing on Tuesday evening, Sept. 27.

Finally from Algonquin: another musthave for collectors of the publisher's annual short-story anthologies. Earlier in the summer, Algonquin published the 20th anniversary volume of New Stories from the South, and to further cap this anniversary, they now offer *Best of the South: The Best of the Second Decade*, which revisits the series' last 10 years and offers up prime stories by Clyde Edgerton, William Gay, Jill McCorkle, Max Steele and others—selected and introduced by Anne Tyler. In stores mid-September.

OUR POST-MILLENNIAL MENCKEN?

Whether you agree with all of his opinions or not, Hal Crowther is never shy about letting you know where he stands on any given topic or issue, and





it's difficult not to be captivated by his writing, because his prose—acid sharp here, reverential there, underscored by both humor and wisdom in both modes—consistently remains a pleasure to read. And while his new collection of essays, *Gather at the River: Notes from the Post-Millennial South*, grounds itself in Southern subjects—as did his previous book *Cathedrals of Kudzu*—the author inevitably takes a much wider perspective, drawing on his vast knowledge of topics ranging from literature and songwriting to politics and history to sports to religion and on to other topics throughout history and around the world. Facts and quotes seem to arrive with ease—testament to skills honed as a reporter and researcher—

FOUNDATION

and he draws comparisons and contrasts that may at first seem unlikely but that rarely fail to elucidate whatever subject he's chosen. He's well read, it seems, and what he produces is inevitably well written.

Essays in the new collection discuss Dolly Parton or Joel and Ethan Coen as well as some of the mainstays of the

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Southern experience: William Faulkner, for example, or Thomas Wolfe. Crowther presents portraits of Kirk Varnedoe, a late curator of the Museum of Modern Art, and of Shoeless Joe Jackson. He discusses the Branch Davidians and the Waco tragedy; the confederate flag and racial conflict; secular humanism and "Southern Fried" art. And the collection



ends with a piece devoted to H.L. Mencken, an essay which opens with the vivid image of Crowther always sleeping with a baseball under his pillow and a copy of the Vintage Mencken beside him. Mencken's influence on Crowther is unmistakable, perhaps even obvious, but Crowther's comments about Mencken help both to reevaluate a writer too often the object of scorn these days and to explain Crowther himself, the roots of his own opinions and approaches.

Crowther, much like Mencken must have been, is as entertaining in person as he is in print, and the new book prompts several occasions to hear him speak: Wednesday evening, Sept. 7, at Raleigh's Quail Ridge Books; Tuesday evening, Sept. 13, at The Regulator in Durham; and Wednesday, Sept. 14, at McIntyre's in Fearrington Village.

AMERICA'S FINEST LIVING NOVELIST

The Library of America publishes this month the first two volumes in a planned eight-volume series gathering the collected works of Philip Roth, judged by many critics to be America's finest, most ambitious and most uncompromising novelist. The new books mark only the third time that the Library of America has published the works of a living author—the previous occasions were for Eudora Welty and Saul Bellow, both since deceased and the publication of Roth's books will continue through 2013, when Roth himself turns 80.

The first volume includes 1959's partly

comedic *Goodbye*, *Columbus* and *Five Short Stories*, the debut book which earned Roth a National Book Award, and his mammoth first novel, 1962's *Letting Go*, charting relationships between several young adults in the 1950s. The second volume, spanning 1967 to 1972, shifts gears again with the realistic novel *When She Was Good*, the randy and ribald *Portnoy's Complaint*, the political satire *Our Gang* and the slim, fantastic reverie *The Breast*, in which a man wakes to find himself transformed into a giant... well, read the title.

Each of the works collected here may not individually merit the same enthusiasm, of course. Reading *Letting Go* years ago seemed tedious to me, a chore compared with the quick romp of *Portnoy's Complaint*, and while *The Breast* is a hoot, it can't help but seem minor in the context of Roth's overall career. But gathering these works—and the volumes to come—

in this manner helps to display Roth's early genius, to gauge his fierce ambition and to understand his uncommon willingness to try new things with each new book, in terms both of content and style, of tone and overall



approach. It's exciting to go back and watch his career evolving again in these volumes with the knowledge of where he's ultimately headed: those great novels of more recent years like *Sabbath's Theater* and *American Pastoral* and *The Human Stain*. It's an education not only in this particular novelist but in the art of the novel itself.

SEPTEMBER CALENDAR HIGHLIGHTS

The trouble with choosing so many good books to talk about in detail is that the rest of the month gets short shrift and—unfortunately for this column— September is uncommonly rich with author events.

Quail Ridge Books, for example, is hosting a number of poets this month: Al Maginnes and Patrick Bizzaro on Sunday afternoon, Sept. 11, and the great James Applewhite on Sunday afternoon, Sept. 25.

The Regulator is hosting a couple of magnificent writers for younger readers: Frances Dowell following up her awardwinning Dovey Coe with the new young adult book *Chicken Boy* on Monday evening, Sept. 19, and Jacqueline Ogburn offering her new picture book, *The Bake Shop Ghost*, on Saturday morning, Sept. 24.

Leah Stewart, who debuted a few years back with the mystery novel *Body of a Girl*, reads from her new novel, *The Myth of You and Me*, on Thursday the 8th at the Regulator and then on Monday the 26th at Quail Ridge.

Further afield, former U.S. Poet Laureate Billy Collins visits Elon University's McCrary Theatre on Monday evening, Sept. 26.

And did I mention that Jesse Helms has a new memoir out? It's called *Here's Where I Stand*, and where will he be standing? At Quail Ridge Books—on Saturday evening, Sept. 10.

FINALLY, KEROUAC NEWS

The original scroll of Jack Kerouac's On the Road will be exhibited at the UNC-Chapel Hill Wilson Library from Sept. 29-Dec. 17 this fall. The opening reception will be free to the public on September 29, from 5-7 p.m. at the Saltarelli Exhibit Room, third floor of the Wilson Library. The Writers' Network is a co-sponsor of this significant event.

There's more at a bookstore near you, but no more space here.



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SHREWD LYRICS, EARTHINESS MARK SHANNON O'CONNOR DEBUT

hile it's true that there's no such thing as an overnight success in the music business, it is still possible to land a record deal with an indie label rather abruptly and find yourself cutting tracks in a studio in short order.

That's essentially what happened to Orange County resident Shannon O'Connor, a singer/songwriter whose tunes are basically Americana in nature, and whose debut album, *Low in Paradise*, will be released September 13 on Varga Records.

O'Connor is a writer of very shrewd



tunes. There's no shortage of wit in her lyrics, but that's not to say her songs are funny. There's an unapologetic earthiness in the thoughts she commits to music, and she sings them in a

voice that's as straightforward as her lyrics. Men often find women mysterious, and O'Connor may have her share of mystery, but it doesn't show up in her songwriting. She's pretty much an open book, emotionally, and there's a lot to like in that.

Low in Paradise also benefits from some sharp studio work turned in by producer Michael Binikos and musicians Sarah Glasco, Jonathan Yudkin, Pat Buchanan, and Ella Glasgow. The disc is musically sturdy, with just enough nuance to give it a polished feel. It's an impressive debut for O'Connor—a project that will win her fans well beyond North Carolina.

Shannon O'Connor isn't a native of the Tar Heel State, though she has tapped into a sound that has a strong fan following in these parts. "I was born at the junction of the three rivers in Pittsburgh," O'Connor said during a recent chat. "I'm from up North—Irish-Italian roots. The Italians lived on one side of the block and the Irish lived up the hill on the other side of the



block, and my dad and mom met somewhere in the middle, and then I was born.

"We moved down to Montgomery County, Maryland, which is a suburb of DC, so my dad could take a teaching position," she continued. "That was where I grew up. It was an average sort of place. I left home early—14—and went to the beach, to Ocean City. Then when I was 16 I was in New York City, getting ready to start art school at Parsons School of Design. When I was 20 I left school and traveled around the country to study environmental education."

O'Connor returned to Parsons and finished her art degree and then embarked on another odyssey, through West Virginia and Virginia, before arriving in North Carolina in 1993 to work with Louise Kessel on the third annual Haw River Festival.

"The Festival was a good place for my art background and my environmental education interests to meet, you might say," she noted.

"I also went to Ireland, between finishing art school and moving to North Carolina. That's really where I started making my living playing music, if you can call it a living. I was just playing on the streets, making enough money for my next meal. I went to Ireland intending to stay a month, but I stayed four months. I had a great time. I was really well received. When I returned to the States I moved down here."

O'Connor explained that it was simply

QUICK FIX

Otis Taylor: *Below the Fold* (Telarc)

Taylor is the most arresting blues artist to make the scene in the past decade. *Below the Fold* is the latest addition to a discography that's rapidly becoming a tour de force of incredible songwriting.



"cosmic fate" that put her on the road to Low in Paradise.

"I was working at Time After Time, the vintage thrift store on Franklin Street in Chapel Hill," she said. "One day I ran into work late, opened the front door and saw these two men waiting. They came into the store and really got into the music I was playing on the CD player. We started talking about the show at Cat's Cradle that night, which was Jim White opening for Luna. I'd been invited to that show, and these two guys were in town to see that same show. One of them was Christopher Jereb.

"I chatted with Christopher at Time After Time, and saw him again at the Jim White Show. Well, after the show we went to the Orange County Social Club for drinks, and then my girlfriend and I invited him to come to my house and listen to some music. We ended up playing a song for him that's on my album—just guitar and cello, and I sang—and he loved it. He took my demo and passed it to a few people he knew, but it really didn't go anywhere."

When O'Connor won the first annual Cat's Cradle Songwriting Contest, however, the achievement rebooted her career. She contacted Christopher Jereb again, to share her good news, and he responded "He decided we were going to make a record, and he told me to start looking for producers," she said. "So I started looking around. I checked out Chris Stamey, but he was busy with his own project.

Meanwhile, Christopher found Michael Binikos in LA and flew him out here to see me perform at Local 506. The next month we recorded basic tracks at Overdub Lane in Chapel Hill in December 2003.

"When we wrapped that up we went to this amazing place in Nashville called The Castle and did vocal overdubs. We also brought in some Nashville players and vocalists. I also re-did a couple of tracks at Oceanway in Nashville later. That was when Pat Buchanan [guitar] and Jonathan Yudkin [fiddle, mandolin] came in, and they were amazing. They created beautiful dynamics on the spot that weave through the first four songs on *Low in Paradise*."

"The whole experience was something born from a dream—a longstanding dream," she added. "It just took someone to believe in me and step up and say, 'I want to help make this happen.' Also, Christopher and Harlan Lansky started Varga Records—which was a dream several people shared—and I became Varga's first artist."

O'Connor allowed that she had some rather over-heated notions about her career trajectory when she finally started cutting tracks. She has since returned to earth.

"I thought I was going to go into the recording studio and be Patsy Cline," she said with a laugh. "I thought I was going to be a star. I didn't know any better. Now I realize it takes the effort of so many people to make an album. The whole process, from beginning at Overdub Lane to the release date, has taken longer than I imagined it would, but I believe things happen at the right time. I'm in such a better place to release this record than I was in the early spring."

O'Connor's early years were definitely those of a restless spirit. When asked if she meant to remain in Carolina for 12 years, she laughed.

"Up until now I kinda burned through communities and burned through relationships," she said. "I'd live in a place and move away within a year. When I came to North Carolina, however, I started putting down some roots. I started doing the environmental outreach through the Haw River Assembly. It's such an incredible place, between Chapel Hill and Raleigh and Durham and the surrounding counties. The country is beautiful. There's so much to do here. This place has settled me down—a little more than I was ready for, maybe."

She added: "My daughter is 10 now, so I'm ready to hit the road again with my music. I can't wait to go to the Americana Music Conference in Nashville, which is happening right before my record release. I love to travel, especially driving."

Low in Paradise may well put O'Connor behind the wheel for quite a while, which should help satisfy her urge to ramble.

DISCOLOGY

Mariza:

Transparente (Times Square) The most dramatic voice in Portuguese fado currently belongs



to Mariza. Fado—essentially the bluesy, bittersweet music of Portugal's soul—is taken as seriously as *futbol* by Portuguese music fans, and to even so much as wish to sing this music in public takes a good deal of nerve.

Mariza has the nerve all right, and she also has a voice that is one of the most emotive instruments in modern music. It's a cliché to call her a onein-a-million singer, especially since in her case it's more like one-in-a-billion. What the listener gets with Mariza, from her debut album to Transparente, is a singer whose feel for fado is unerring, whose physical appearance is more than striking, and whose voice is as supple as it is powerful. To hear her sing tunes such as "Meu Fado Meu" and "Malmequer" is to experience fado as it was meant to be sung.



Visitors to Wake County poured \$1.14 billion into the local economy in 2004, or \$3.11 million per day, according to the Travel Industry Association of America's (TIA) annual study. Wake County ranks No. 2 among North Carolina's 100 counties in terms of visitor spending, trailing only Mecklenburg County (\$2.7 billion). Rounding out the top five are Guilford County (\$894 million), Dare County

(\$619 million) and Buncombe County (\$539 million). Wake County's total of \$1.14 billion represents a 5 percent increase from last year's figure of \$1.08 billion. Overall, the statewide increase for domestic visitors was 4.9 percent, up to \$13.3 billion. **The family of Leo Brody** has directed that more than \$1.3 million of the late Kinston business leader's estate be used to establish a scholarship fund at Duke University for students from the Carolinas, with preference to those from eastern North Carolina. The fund is established by his daughters, Marilyn Brody Lane, Marsha Brody Shiff and Hynda Brody Dalton, as well as his grandson Daniel Shiff, a graduate of both Duke's Trinity College of Arts & Sciences and Fuqua School of Business. Swartz has been appointed director of development and external relations at the new Nasher Museum of Art at Duke University. She will lead efforts to complete the museum's \$23 million campaign, to raise funds for its \$10 million endowment, to increase membership and to promote public awareness of the museum. **ITE Credit Suisse First Boston** has added 70 new employees to its Global Business Center (GBC) located in RTP. The new employees work in the company's financial operations & information technology departments. The GBC makes the Zurich, Switzerland-based bank the first financial services firm to locate a major office in RTP. **•••** WRBZ Sports Radio 850 The Buzz has added former East Carolina University Head Football Coach Steve Logan to its on-air staff. Logan will appear each Wednesday afternoon on The Adam Gold Show and will also make appearances throughout the week during football season as WRBZ's football analyst. ******* Max Steele, 83, author and professor of English emeritus at his alma mater, UNC-Chapel Hill, died recently in Chapel Hill. Steele's books include Debby, The Cat and the Coffee Drinkers and the story collections Where She Brushed Her Hair and The Hat business integrated marketing services firm, has appointed Chuck Hester, APR, as director of public relations. Hester comes to Koroberi with more than 23 years experience in business-to-business, technology and industrial public relations, marketing and branding. **III** The Northwestern Mutual Foundation has named Karin Patrick of Creedmoor an Outstanding Volunteer in Northwestern Mutual's Community Service Award program. Patrick was selected as a winner for her outstanding contribution to Family Violence Prevention Center d/b/a Interact, serving survivors of domestic violence and sexual assault. **INPORT North Carolina Amateur Sports** (NCAS) completed its most successful State Games of North Carolina ever by setting a record with 13,696 participants & 651 teams. This year's annual games, held in Cary, marked NCAS' 19th edition of the event. The State Games are the largest multi-sport, amateur athletic event in the state. **IN Nancy Buirski,** founder of Full Frame Documentary Film Festival, has been named its artistic director. In addition, she will foster development of the Full Frame Institute to create programming for festival partners such as Duke University and the UNC system. David Hughey, former president and publisher of Durham's The Herald-Sun, is the festival's interim executive director. •••• Local novelist Peggy Payne is hosting an online blog/message board, Courageous Creativity Website/Blog, where people can get and offer support on creative endeavors in any field. This online community is designed to encourage people to enhance their creativity, and get started on their dream projects. Web site for Peggy Payne's Boldness Blog is www.peggypayne.com. Fuqua Small Business Consulting Program, MBA students at Duke University's Fuqua School of Business are helping small businesses in the Triangle area that need consulting help but cannot afford to pay the typical fees of consulting agencies. First-year MBA students can take a course for credit while helping companies solve business problems. ******* For the fifth year, Model Trains: the World's Greatest Hobby will sponsor Take a Model Train to Work Day. On Friday, November 4, enthusiasts around the country will showcase the pastime as they bring their favorite locomotive or other hobby artifact to work. More than 500,000 American adults enjoy the model railroading hobby, spending \$500 million annually. Partners, a full-service strategic branding and communications firm, has been named the agency of record for NC Beautiful, a non-profit environmental education organization focused on protecting North Carolina's natural beauty and good environmental stewardship. **•••** This fall, **Gallery C**, well-known Raleigh art gallery located at 3532 Wade Ave., will celebrate its 20th year in business. ******* Christian Laettner and Brian Davis, members of Duke University's first two national championship basketball teams, will give \$2

million to their alma mater to support a men's basketball scholarship an new athletics facility. A full scholarship will be endowed with \$750,000 of the gift. The remaining \$1.25 million will support a new Duke basketball prac tice and training facility to be built behind Cameron Indoor Stadium. Adcock, who has served as general counsel of Duke University since 198. will retire at the end of the upcoming academic year. Adcock has headed team of seven attorneys whose responsibilities range across employmer law, intellectual property, health care, financing, property transactions an other legal issues. **Bank of America Charitable Foundation** has given \$500,000 donation to the Pitt Memorial Hospital Foundation for the planne Eastern Carolina Cardiovascular Institute in Greenville. The approximatel \$178 million facility is set for completion in 2008. **•••** Duke University wi launch its new Nicholas Institute for Environmental Policy Solutions wit a three-day summit Sept. 20-22. Among the keynote and plenary speaker confirmed for the event is Jared M. Diamond, a renowned evolutionary biol ogist and the author of the Pulitzer Prize-winning book Guns, Germs and Steel: The Fate of Human Societies. ******* Carolina Creations, Fine Art and Contemporary Craft Gallery of New Bern has been named one of this year' Top 100 Retailers of American Craft by NICHE magazine. Criteria for selec tion includes promoting and marketing American crafts, giving time and energy to the craft community, mentoring emerging artists and maintaining an inventory that is at least 85 percent American craft. **Brian Kuhlman** assistant professor of biochemistry and biophysics in the UNC School o Medicine, has been named to the 2005 W.M. Keck Distinguished Young Scholars in Medical Research Program. He was among a select group of national honorees and the first Carolina scientist to earn the distinction, which includes a \$1 million grant to fund his research over the next five years. Duke University & Public Radio International (PRI) have formed a partner ship to provide public radio reports as digital audio files for use in Duke courses. Some programs will be delivered over the Internet in a streaming format, others as MP3 files that students can download to digital players such as Apple's iPod. Duke provides iPods to students taking courses that use the devices for assignments. **••••** Witherspoon Rose Culture of Durham will celebrate the introduction of their first cultivated rose at their Seventh Annual Open Garden Event on October 1, in their Rose Garden, 3312 Watkins Road in Durham. Called the R.K. Witherspoon Rose, the new rose variety, a pastel sport of the famous Tiffany Rose, honors the founder of Witherspoon Rose Culture. **IN North Carolina Beaches by Glenn Morris** is making a new appearance as the UNC Press publishes the book's updated third edition. The author discusses coastal towns, their geology and history, preserves, parks and wildlife refuges. Also included are lighthouses, bicycle trips, ferries, birds, military installations, festivals and events, camping information and saltwater fishing tournaments. ******* The North Carolina Civic Education Consortium, a partnership based at UNC's School of Government, is seeking grant applications from organizations working to develop good citizenship among North Carolina's youth. One-year grants range from \$1000 to \$10,000. Application forms are available at www.civics.org or by contacting Leslie Anderson at lesliealdioa.com or 828-252-4913. Applications are due Sept. 20 at 5 p.m. Three area dentists received the Mastership Award from the Academy of General Dentistry at the academy's recent annual meeting in Washington, DC. The awards went to Dr. Keith A. Yount of Raleigh, Dr. Jeffery Price of Henderson and Dr. James Parker of Benson. **Theatre In The Park** has announced audition dates for the 31st annual production of Ira David Wood's adaptation of Dickens' A Christmas Carol. Dance auditions will be held at Broadway Dance Studio in Raleigh, Sept. 10 from 2-8:30 p.m.; general auditions at the Ira David Wood Pullen Park Theatre, Sept. 11, for ages 15 & under (call for an audition time); auditions for ages 16 and up, Sept. 12 beginning at 7 p.m. For preparation information for dance and general auditions: www.theatreinthepark.com/pages/ auditions.htm. A Christmas Carol will play Dec. 6 -14 at Raleigh's Memorial Auditorium. For more information, call Theatre In The Park at 919-831-6936. ******* The **Opera Company of North Carolina** has hired Michele Kitson as managing director, replacing OCNC Co-founder Margaret Poyner Galbraith, who has stepped down after eight years of service. Galbraith will continue her association with the company and retain her seat on the OCNC Board of Directors. **Applications are available** for area girls to volunteer as models for an American Girl Fashion Show to benefit Special Olympics of North Carolina. For an application or other information, go to www.sonc.net or call 919-719-7662. Application deadline is Sept. 15. Models must be available for a fitting in October and a dress rehearsal in November. The Fashion Show will take place November 19 at the NC State University McKimmon Center, Raleigh. **AKC Responsible Dog Ownership** Day will be held Saturday, September 10 from 10 a.m.-2 p.m. in Millbrook Exchange Park, 1905 Spring Forest Road, Raleigh. The event is free and open to all of Raleigh's dogs and their owners. Get your pet microchipped; talk to AKC experts on hand to answer questions; watch Raleigh Police Department K-9 Unit Demonstrations and enjoy games and raffles.



My Usual Charming Self

by Bernie Reeves

WATERMELON MAN

harles Meeker is a watermelon: green on the outside, red on the inside. The Raleigh mayor has tied up the City with velvet ropes of environmental sensitivity as he pursues the Party line to establish a utopian central plan manned by petty apparatchiks and fellow-traveling white-collar nomenclatura. For example, the trash pick-up plan imposed on the City is a blatant cover-up to protect the astronomical cost of recycling. Meeker stated that citizens "consume" too much, creating too much garbage, a decidedly green and anti-capitalist belief. There are other examples, but the most serious manifestation of his radical doctrine is the horrifying reality that Raleigh is about to be altered permanently with the imposition of rail mass transit. The "city of neighborhoods", what he and his cohorts label "sprawl", is soon to be a model Soviet town.

Now Red Charles is not the commissariat who controls TTA. The transit apparat is neither fish nor fowl, an extra-legal homunculus created by people you probably never heard of who believe they know better than the unwashed masses what is best for the City and the region. Answerable to no local or area elected entity, TTA is a dedicated cadre of environmental do-gooders who want train transit to force citizens out of their gas guzzling polluting automobiles and sprawling suburban neighborhoods to save the planet. To this end, they have worked in the shadows to stop road projects to help create traffic gridlock to justify rail transit. The 10-year delay in widening I-40 at Research Triangle Park, and the 8-year delay in completing the Highway 70 overpass at Clayton, are two instructive examples.

Yet a glance at TV traffic reports indicates

smooth conditions on the main arteries, nullifying the requirement of high-volume auto flows to justify rail transit. And during the hot summer days this year, ozone levels were quite low, so forcing cars off the road to prevent pollution is a non-starter. Add to those realities the fact that the TTA plan is actually inter-city rail from Raleigh to Durham. And from inception, the population density does not justify the implementation of rail transit, verifying that the entire concept is driven by political motives – the desire by a few to implement central planning to control where people live and work.

As Raleigh mayor, Red Charles presides over a city previously voted one of the best places to live in America. Yet today, Raleigh roads are nearly impassable and our vaunted quality of life has been sacrificed for the rail transit agenda. The state can be blamed for much of this crisis, but where is our Leader when it comes to raising hell on the front porch of the Legislative Building on behalf of the capital city? He's nowhere to be seen, sadly predictable behavior for a man who was caught attempting to stop the second year funding for the 1-540 Outer Loop in 1992. In 2002 he stated to the public in his mayoral campaign that he was now for the continuation of the Loop. As soon as he gained office, he and fellow-traveling Cary mayor Glen Lang announced their opposition to continuing the project. And did I forget to mention that Red Charles was the lawyer for TTA when he first ran for the Council? Hallmarks of the Left are the ability to lie for the greater cause and display no shame when caught in a contradiction.

Meeker has worked in hand-in hand with rail transit from the beginning, resulting in the desecration of the quality of life in Raleigh. Of course his answer to the road problem is more local taxes in the form of a \$60 million transportation improvement bond referendum set for October 11 (coupled with \$20 million "affordable housing" bond) that, if passed, will be funded by a twocent increase in Raleigh's property tax rate.

The problem is, aside from the outrage that we are forced to pony up money from local taxes because the State stole our road funds, much of the bond money is targeted for traffic "calming" projects designed to reduce automobile use by "narrowing" some streets, increasing pedestrian access and adding "roundabouts" on Hillsborough Street. Of the streets listed for widening, not included are Dawson Street, McDowell Street, Person Street, Glenwood Avenue, Oberlin Road and the dozens of other main streets in the central city that now resemble goat paths in central Paraguay.

As costs spiral to build rail transit, Meeker and the TTA soldier on, even in the face of missives from the Feds that the project may

New Metro Web Site

Metro's web site averages 58,000 unique visitors a week, racking up 2.5 million hits a year. This month www.metronc.com is re-designed and re-engineered, offering interactive search capabilities and new features for magazine subscribers. You can now use key words to search for restaurant and wine reviews, favorite columns, book and music reviews, architectural features, fashion coverage, subscription offers, access to our online retail store and updates on special events. not qualify for funding anyway. Instead of regrouping and reconsidering the project, or at least its implementation, TTA continues to act like nothing is wrong by condemning private property and seeking bids for station construction. What makes them so confident they will succeed in altering and impairing the pattern of life in Raleigh?

It's because they are imbued with righteousness empowered by the Federal Highway Authority. Our local leaders have capitulated to the TTA zealots due to the representation that this is "free money" so we can't turn it down. And it's free money due to machinations in the US Congress. Thirty or so years ago the environmental lobby began pushing to siphon off the pool of money from gas tax collections paid at the pump, sent to Washington and redistributed to the states. At first about 2.5% of the total was allocated to assist existing mass transit systems since they all lose money at alarming rates. Today, under intense pressure from greenies, the amount swept off the top for old and new transit has reached an alarming 20% of the \$200 billion federal highway budget.

You do the math. There is now a huge pool of money and North Carolina has paid its fair share. Thus the Charlotte and Triangle transit groups do have a point: They are seeking money due us that will go somewhere else unless we grab it for rail transit. The problem is that this "free money" still leaves the community with major costs if the system gets up and running. For now, the Federal money covers 60% of the system cost, with the state pitching in 25% (from money it does not have—there is no allocation to TTA in the current state budget) and the remainder is picked up by the local communities, now coming out of a tax on rental cars.

But this will not cover the future operating costs and deficits of TTA. I predict, should the system actually be built, that we will be given directives to cease using our cars to force ridership, perhaps including a car use tax (as "Red" Ken Livingston, the Marxist Mayor of London has imposed), followed by the mother of all bond referendums to subsidize TTA, making the upcoming October expenditure jingle like pocket change.

There is an answer. Offer support to TTA if it will re-think its current plan of using existing rail right-of-ways to dictate destinations, and redesign the system to go where it will actually be used. The tragic flaw of today's plan is its emphasis on Triangle needs, which means there is a hole in the doughnut where the major population center is supposed to go. Charlotte, for example, has a hub and spoke layout from center city out to the suburbs. If TTA would run from center city Raleigh to locations where people want to go—RBC Center, the airport, RTP, shopping centers—it is worth supporting. We will then take advantage of the "free money" for a useful purpose.

Alas, this train is out of the station. The result will be devastating to our pattern of development and burden the region with intolerable taxation. I am reminded of the Germans inserting Lenin into Russia in a sealed train allowing him take the contamination of Bolshevism into his homeland. The TTA is a sealed train too, an unaccountable and impervious host heading into Raleigh and the Triangle region to spread the virus of central state control. You can't see into it and there is no one who can stop it. The only course left is to contact United States Senators Elizabeth Dole and Richard Burr and let them know.

NOTES FROM LA-LA LAND

Autopsy photos are now banned to the public by the NC Legislature. House Bill 1543 passed in March and was voted out of the Senate 49-0 in August. Instead of a Lottery, supported by a large majority of Tar Heels, we get a violation of our constitutional rights to have access to public records. Readers will remember that we ran autopsy photos of Kathleen Peterson in our July issue, figuring that this was our only chance if this bill passed. And the move to take away public records from the public was instigated by the family of deceased racecar driver Dale Earnhart. Yet his autopsy files are in Florida, so why the bill in North Carolina? Could it be certain people are fearful that Kathleen Peterson's autopsy photos make it clear she was not beaten to death by a "blow poke" as represented by the prosecution in the case?

The disconnect between the America so hated in the world media and the America that saved the Russian submariners (with our vilified allies the British), launched the space shuttle -a marvel of accomplishment out of the grasp of the other nations—and nearly single-handedly organized the rescue and aid systems after the Pacific tsunami, is gigantic. It's not the people of the world who allegedly despise America, it's the clique of political activists, terrorists and media who sell the lie.

The new Red-Black coalition, comprised of an alliance between two disgusting movements, the old secular Left and the new breed of religious Islamic terrorists, held a pow-wow in Cairo recently to denounce America, calling "Bush, Blair, Berlusconi and Anzar terrorists". The International Campaign Against US and Zionist Occupations conclave was presided over by former Algerian president Ben Bella, and attended by fringe elements from our good friends Germany and France.

Prisoner of technology is the best description of the way I feel after visiting the Bose radio store and discovering that the new models of the company's "wave radio" do not allow the owner to tune the dial manually. Life is hard enough already, herding five remotes to watch TV, suffering through the imposition of "letter-boxing", cringing at the audacity of networks who insert annoying promotions on the screen during programs, watching screenplays implode before my eyes, and sitting in dumbstruck horror at the volume of commercials. The only bright spot is the success of the online video rental phenomenon Netflix. They nearly put the odious Blockbuster under with their system that eliminates late fees, and the entrepreneur who founded it held off an attack by the mammoth Wal-Mart. And Netflix has quality choices, unlike Blockbuster with its astonishing disregard for its customers.

The Mitrokhin Archive Part Two is due out in late September, The long awaited examination of the original KGB archives, written by Cambridge's Christopher Andrew with former KGB colonel Vasali Mitrokhin, has been delayed while British secret services go over the sensational, formerly secret material. Chris Andrew was the keynote speaker at our first Raleigh International Spy Conference in 2003. Go to www.raleighspyconference.com. ™



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