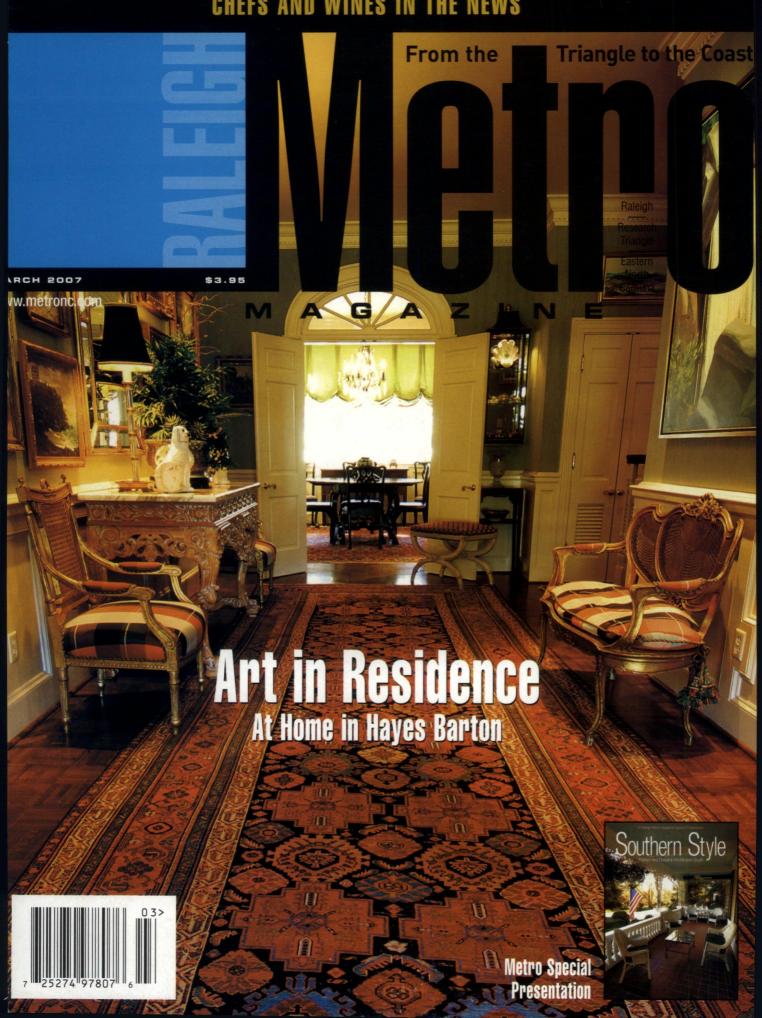
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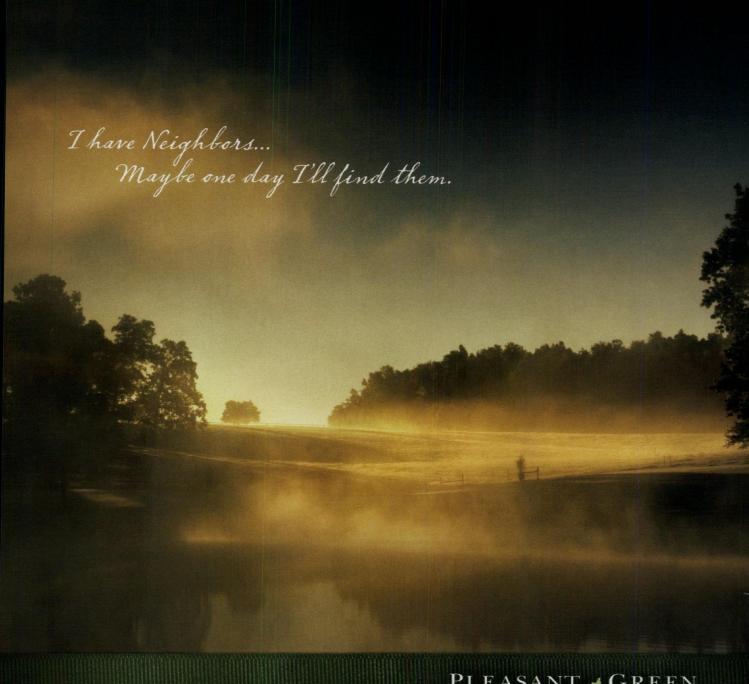




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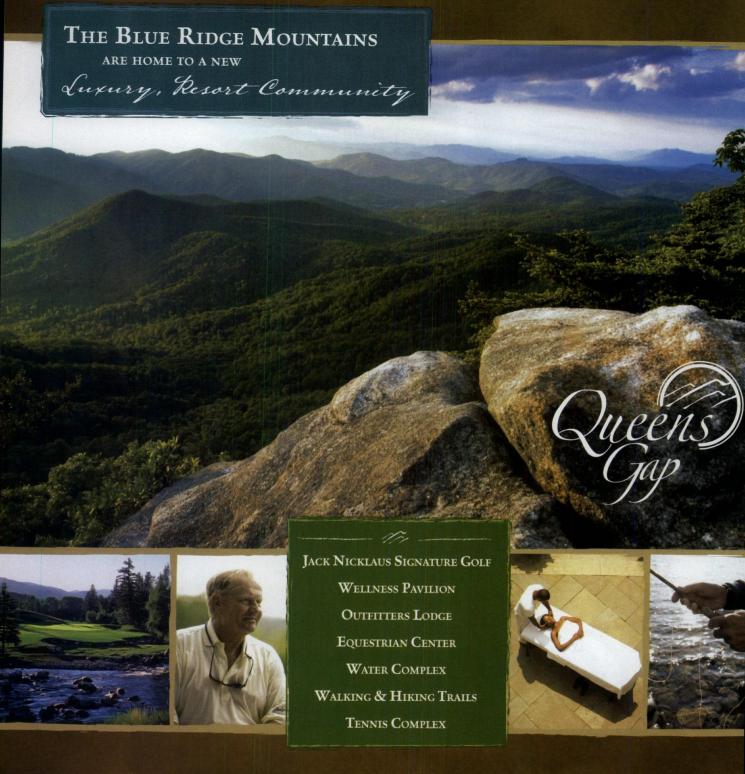


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#### **CELEBRATING SPRING SOUTHERN STYLE**

round here, it's March that roars in like a lion and leaves like a lamb. And this issue is swirling with content just right for spring's prelude, highlighted by *Metro's* quarterly Southern Style special section and our annual guide to food and wine.

Diane Lea tours the elegant home of Carole and Cloyce Anders in Raleigh's Hayes Barton, where meticulous good taste and a stellar collection of North Carolina art and pottery create a unique contribution to Southern style. And Moreton Neal presents area chefs who have made the news lately, along with a revealing profile of the favorite culinary haunts of area food writers. Wine critic Barbara Ensrud punctuates our salute to the rising status of the area food scene with selections of the latest achievements from North Carolina vineyards — and an extra plus: a sampling of the cocktail craze at regional restaurants.

Style is the key in Louis St. Lewis' tour of the elegant art collection at the swank new 5-Star Umstead Hotel; Molly Fulghum Heintz previews the emerging synthesis of fashion and home décor, while Alison Lukes Teer runs down the latest shoe styles available at area fashion retailers. And newcomer Liza Roberts, who worked as a journalist in London, responds to complaints in the local daily that Raleigh lacks soul, a key element in Southern style.

Jim Leutze digs into the numbers to dramatize the current crisis affecting our vaunted coastal waters; Carroll Leggett pines for the day when lobbyists were not considered pariahs; Art Taylor remembers novelist Larry Brown; George Leef reviews a new book on anger in America; and Phillip van Vleck tracks down guitar guru Scott Sawyer.

Metro presents a new regular feature this month, a pictorial of charitable social events in the region, presented by Katie Collier; Duke University responds to my comments about Richard Brodhead; basketball legend "Pistol" Pete Maravich, who spent his high school career in Raleigh, is the subject of a new book; and Metro Preview is loaded with the advent of spring activities.

Be sure to fill out the ballot in this issue for your favorites in the annual MetroBravo! "Best Of" poll. You can vote online by going to www.metronc.com.

In April we present our spring edition of the *Metro* Social Calendar, the first of our two annual golf special sections and our much-anticipated spring fashion guide.

Celebrate spring!

-Bernie Reeves, Editor & Publisher

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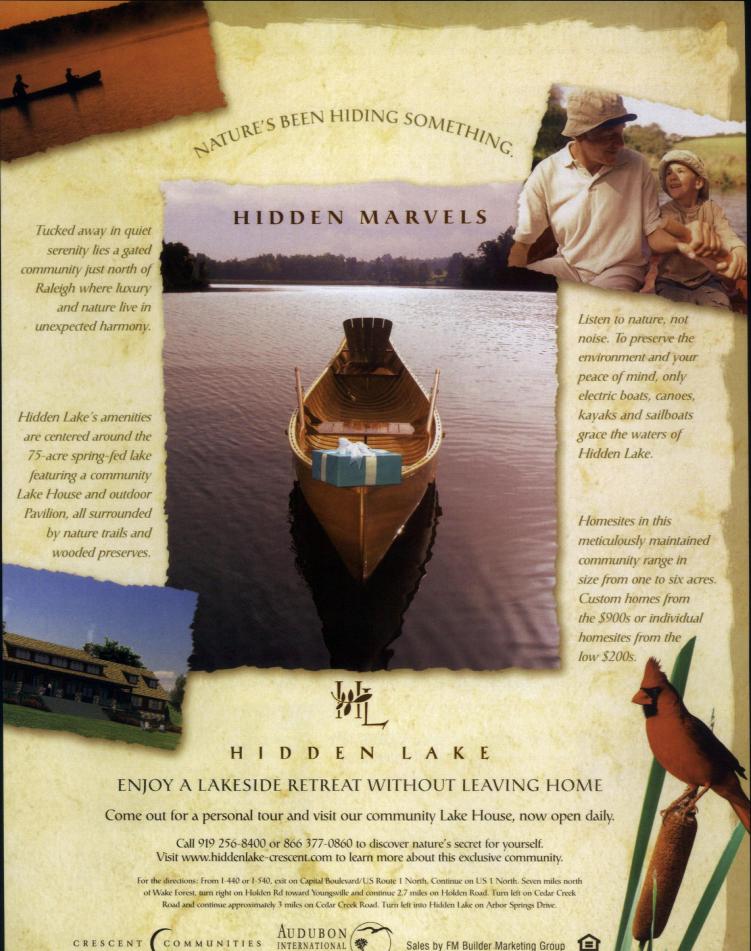
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#### Correspondence

#### **BRODHEAD ACTIONS DEFENDED**

To Bernie Reeves:

One of the great things about being a columnist is one has the freedom to speak one's mind freely without having to worry about the constraints of traditional journalism. Notwithstanding that, having read your Notes from La-La Land in the February 2007 issue, I can only ask, is it possible you might have passed Journalism 101? If you had taken the time to check the facts — what a thought — you would know that on March 25, 2006, in his first statement on the lacrosse case and in dozens thereafter, President Brodhead emphasized the importance of a presumption of innocence:

"Physical coercion and sexual assault are unacceptable in any setting and have no place at Duke. The criminal allegations against three members of our men's lacrosse team, if verified, will warrant very serious penalties. The facts are not yet established, however, and there are very different versions of the central events. No charges have been filed and in our system of law, people are presumed innocent until proven guilty. We also know that many members of the team, including some who were asked to provide DNA samples, did not attend the party. I urge everyone to cooperate to the fullest with the police inquiry while we wait to learn the truth.

Whatever that inquiry may show, it is already clear that many students acted in a manner inappropriate to a Duke team member in participating in the March 13 party. I applaud Athletics Director Joe Alleva for responding to the conduct that is not in question even as we wait for the investigation to determine the truth about disputed parts of

the events."

The various actions President Brodhead has taken throughout the lacrosse case have been based on the fundamental principles articulated in his initial statement. His decision on Dec. 22, 2006, to call for the District Attorney to step aside to restore confidence in our system of justice is also based on those fundamental principles. Of course, one would have to have taken the time to read those statements to understand that.

Indeed, I suspect it's worth noting that since you claim he took the positions he did as a consequence of the actions of the radical scholars to which you refer, it's at least worth noting that the ad in the student newspaper, which has caused so much concern, was published in April, which was after the most critical decisions the president made in the lacrosse case. Hard to find causality there!

But why bother with the facts. They only get in the way of people who have made up their minds before they have thought through the issues.

> John F. Burness Vice-President for Public Affairs and Government Relations Duke University

#### TRIPLE DELIGHT

Your magazine is always great to read and always a job well done, but I want to comment on the February 2007 issue of *Metro* because it was a triple delight!

Diane Lea's article on Ken Zogry's home was outstanding ... and it was a "Yahoo!" to see my husband Claude's painting on the cover. By the way, Claude served as the dean of the School of Design from the early '70s to late

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Bernie Reeves Editor and Publisher

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Rick Smith Senior Editor
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Barbara Ensrud Cork Report

Molly Fulghum Heintz Style
Diane Lea Design
Jim Leutze Editor-at-Large
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Moreton Neal Gourmet
Louis St. Lewis Artist-at-Large
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#### DESIGN

David Gough Art Director Kathy Johnson Graphics Associate Sean Byrne Graphics Associate Kinsley Dey Photographer

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Karla Pyrtle Senior Sales Representative Brittney Forrister Senior Sales Representative Catherine McLaurin Sales Representative Mary Ward Younger Sales Assistant

#### ADMINISTRATION

Cyndi Harris Office Manager

Metro Acquisition LLC

1033 Oberlin Road, Suite 100
Raleigh, NC 27605
Mailing address
P.O. Box 6190, Raleigh, NC 27628
Phone: 919-831-0999 Toll-free: 800-567-1
Fax: 919-831-0222

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'80s, not from the late '70s to early '80s as stated in the article.

You can imagine how excited we were! That's right — Ken had purchased the abstract when Lee Hansley had an exhibit (February 2004) of Claude's 1950-53 works! We did not know who had purchased some of his paintings.

In addition, Ken and we share some of the same artists' works, furniture of the same designers, and even the same color of granite in our kitchen — "Black Galaxy"! We are proud to be so associated with his tastes in these areas. (As an aside: Ask him what product he uses to clean his Black Galaxy counters.)

By happy coincidence, Carter Williams (with Macon Smith) designed our home.

Perhaps you or Diane would let Ken know how pleased we are that Claude's abstract has a home within his home.

> Mimi McKinney Raleigh

#### **RIP JAMES BROWN**

As much as I always enjoy Metro's feature articles, I have to say John Schoo's letter recounting his excursion to James Brown's memorial services stole the show in your February 2007 issue ("Sending Off James Brown: A Live Report"). His insights into the life and death of "the hardest working man in show business" opened windows on both the past and the present. It's been a long road for James Brown, popular culture and the South — full of what Mr. Schoo refers to as "uneven outcomes." But eventually true innovators bring us together in unexpected ways. Rest in peace, James, and thank you, John Schoo.

Ross C. Reeves Norfolk, VA

#### JAMES BROWN SEND-OFF

My wife, Jan, and I, along with realtor Shields Pittman and attorney Brent Adams of Dunn attended the services for the Godfather of Soul, James Brown in Augusta. The last edition of *Metro* (February 2007) carried a very accurate report of all that went on that day. It was definitely a unique experience and everyone there enjoyed the celebration of the life of Mr. Dynamite, the amazing Mr. Please Please himself.

His music made a dramatic impact upon all who heard him, whether at a fraternity party in Chapel Hill or in concert at Memorial Auditorium, Dorton Arena, the Durham Armory or Durham Athletic Park (The DAP). Mr. Brown said years ago from the stage of Memorial Auditorium that this great concert hall is among the very best in the country. He called it a treasure for our community ... and it truly is!

It's yet another reason to be proud of our city, the third stop on the Night Train ... "Miami, Florida; Atlanta, Georgia; Raleigh, NORTH CAROLINA!!"

Thad Woodard Raleigh

#### CAPTURING THE SPIRIT

I read *Metro* from cover-to-cover each month and enjoy the informative, entertaining and provocative articles.

However, I want to especially commend and thank you for the special section on the Tammy Lynn Center for Developmental Disabilities in the February 2007 issue. It was extremely well done and captured the spirit and compassion which exists on that campus.

I have been privileged to be associated with the Tammy Lynn Center in two capacities over the past 25 years. One special time was when I had the opportunity to serve as Secretary of the North Carolina Department of Human Resources and supported the tremendous work being done there and elsewhere across our state.

Most recently, last year I had the privilege of serving as Honorary Chair for *A Toast to the Triangle*, an outstanding benefit event for the Tammy Lynn Center. Thanks for highlighting this year's event in your coverage of the Center. I look forward to buying tickets and enjoying this fabulous event on April 1 and encourage your readers to do the same.

It takes a special person to work at Tammy Lynn. Mary Freeman, president/CEO, has assembled a dedicated team to work with these special citizens of our state. They deserve our continued and expanded support.

Phillip J. Kirk Jr. Chairman Emeritus, State Board of Education President Emeritus, North Carolina Citizens for Business and Industry

#### CORRECTION

Raleigh Little Theatre was incorrectly credited in the December issue for producing A Christmas Carol. Theatre in the Park is responsible for producing 30 of this Christmas classic. To find out more about this year's Theatre in the Park productions, visit www.theatreinthepark.com.





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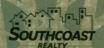


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### Metro Rabigh • Research Transje • Eastern North Carolina

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Exploring the chefs of the Triangle food scene, our food favorites and recognizing North Carolina wines



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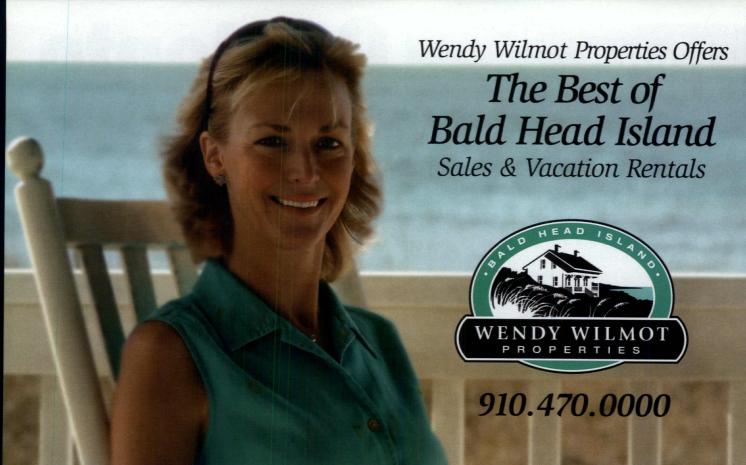
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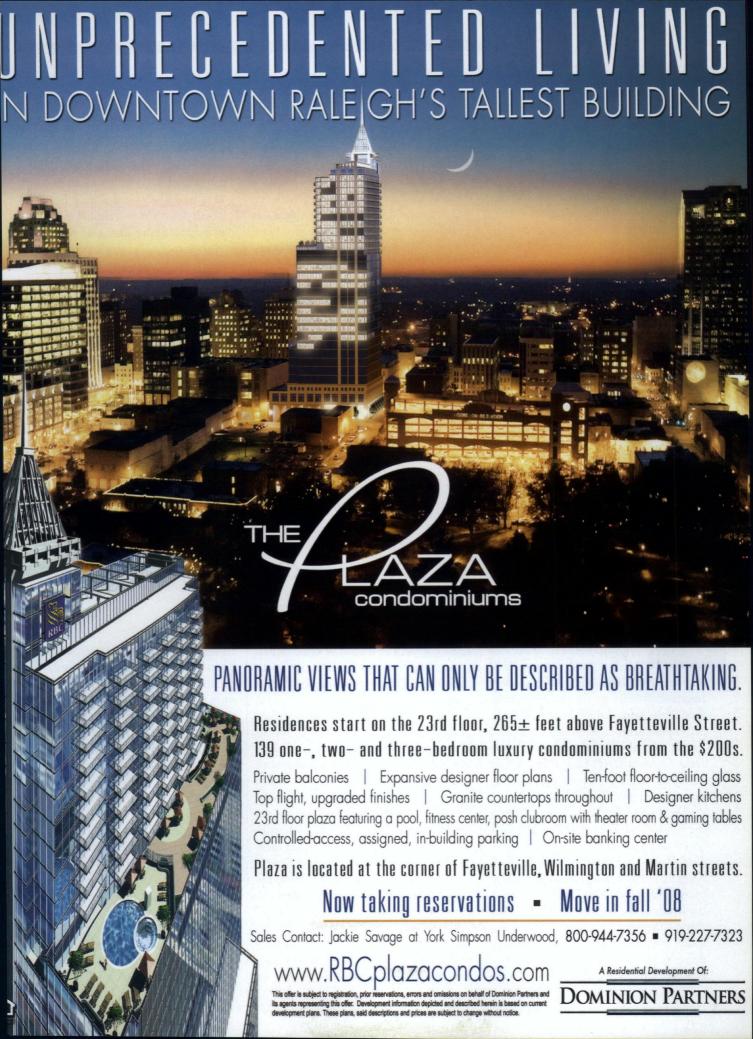
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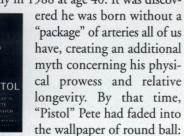




#### The Apotheosis of Basketball God "Pistol" Pete Maravich

Suddenly, three years ago basketball legend Pete Maravich was resurrected from semi-obscurity. CBS-TV decided out of the clear blue to run a documentary on his career during Final Four weekend. The response was delirious, not only from oldsters, who knew the legend, but also from younger sports fans, who had never seen anything quite like the ball-handling, passing and shooting of "Pistol" Pete.

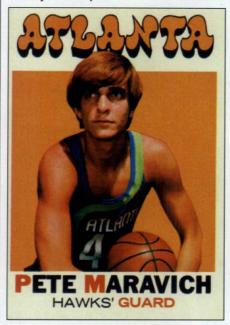
After a career that spanned the mid'50s to mid-'60s in junior high and high school, "Pistol" Pete played college ball at LSU, leaving behind shattered scoring records that will more than likely stand forever, including his 44.2 points per game average before the 3-point shot. His pro career began with the NBA Atlanta Hawks and New Orleans Jazz — later the Utah Jazz — followed by a short stint with the legendary Boston Celtics. He died abruptly in 1988 at age 40. It was discov-



The age of the super black players, which began with Pete's era in the NBA, took hold of the game, led by the super-human accomplishments of Wilmington's Michael Jordan, who played under the unflappable Dean Smith at UNC-Chapel Hill before he capped his career with a record-breaking run with the NBA Chicago Bulls.

There are several books about Pete, but the latest, *Pistol: The Life of Pete Maravich* (www.simonsays.com) by former *New York Daily News* sports columnist Mark Kriegel — who has authored a biography of football great Joe Namath — adds bookends at the beginning and end that elevate the story of "Pistol" Pete from sports story to serious biography. Kriegel delves deeply into the early life of Pete's obsessive father Press Maravich — a nick-

name we learn he received for his incessant talking, taken from the nearby newspaper, the *Pittsburgh Press*. Nearby meant the hellish steel town of Aliquippa, PA, where the Serbian Maravich family joined other European immigrants in a town crazy for basketball. Press was possessed with the game, a condition that literally forged son Peter into one of the most talented players in the history of the game — to many the most talented. The other bookend adds previously unknown information



about Pete's later life, and details about his two sons and how they have coped with the legacy of the legend of their father. (Kriegel will appear at Quail Ridge Books in Raleigh's Ridgewood Shopping Center march 7 PM).

But there is a big part of the story important to us here. In 1963, on his way to join the pantheon of sports gods, Pete stopped in Raleigh to play high school ball after living at Clemson University where his father was head basketball coach. Press left Clemson to be groomed for the head coaching job at NC State University by serving as an assistant to the man most responsible for bringing big-time basketball to North Carolina and the South: the grandee of the game, Coach Everette Case. Press did indeed ascend to the head position, but his dream to coach son Pete at State was upset by academic requirements in the Atlantic Coast Conference. Pete, after several attempts, could not make an

800 on the College Board examinations, a basic hurdle for admission.

Pete and Press ended up at LSU in a package deal, and the rest is history. But it was in Raleigh at Needham Broughton High School that Pete grew into the adult god of basketball — displaying his trademark floppy socks and Beatles haircut — doing things with a basketball beyond the ability of mortal men. We had him here for three years, including his postgraduate year at Edwards Military Institute in Salemburg as Press worked on the LSU deal.

Many friends of mine played ball on the team with Pete, and others saw him more regularly than I did. But I can recall vividly that Pete was the kind who got drunk after one beer, a condition that contributed to his chronic problems with alcohol until his conversion to evangelical Christianity later in his life. I can name girlfriends, and I can testify that Pete was a slave to his father's regime of practice, leaving few windows for escape — another aspect of his tortured psyche. I can relate stories, and I can see him quite clearly in my mind's eye.

And I can tell you without blinking or backing down: "Pistol" Pete Maravich is the best basketball player ever to play the game.

- Bernie Reeves

#### Thoughts From a New Raleighite: Does The Capital City Have Soul?

Does Raleigh have a soul? This, apparently, is a question up for debate, at least according to the daily paper.

The problem, the argument goes, is the absence of a certain *je ne sais quoi* in our capital city. A you-know-it-when-you-see-it brand of groove, of atmosphere, an ineffable waft of something they say is terribly lacking.

The writers maintain other small cities like Austin have it; New York, of course, invented it. But lovely little Raleigh: no. It's something about being too plainvanilla. The thrumming downtown core is just cranking up. No spicy gumbo of ethnic stew.

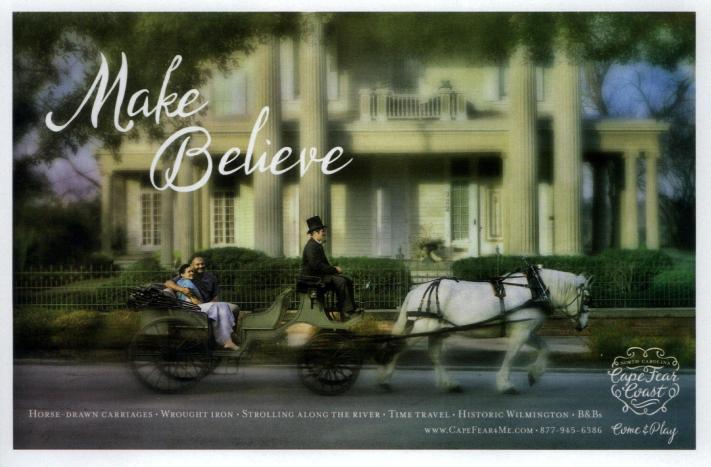
According to this no-soul brigade, the city's glut of transplants is partly to blame. Whatever "soul" there might have been

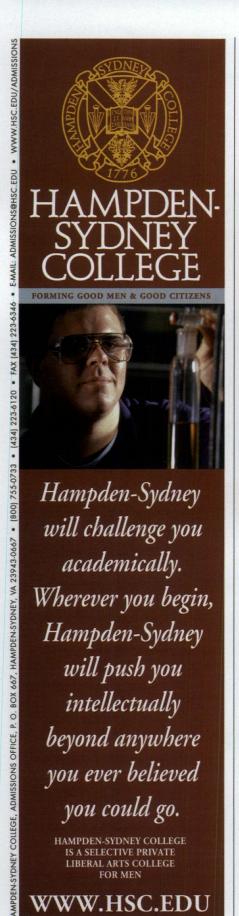
#### TANTALIZING CUISINE TAKES FLIGHT.

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here in the City of Oaks has been watered down in the last decade by all of the newbies from mediocre spots like New Jersey, Ohio or Connecticut (which, incidentally, is the state my family and I left last June).

All of us Yankee types — the ones who eschewed the Containment Area for Relocated Yankees, that is — apparently

— the only ones who can afford it anymore.

Yes, Raleigh has soul, scads of it, the right kind of it, the substantive, fascinating, energizing kind that resides in the people; in its forward momentum; in its diversity, not its provinciality.

I, for one, am so pleasantly surprised to



View down Fayetteville Street

brought our penchant for bagels and other arguably regional foodstuffs with us, and poof, there went the soul. Or something like that.

Well, as one of the perpetrators — one with a fresher perspective, by definition — let me say that I am very happy to heartily disagree.

That spicy mixture of all sorts? It's right before your eyes. Artists, politicians, academics, doctors, high-tech wizards, biotech researchers, writers, musicians and entrepreneurs. You can't walk down the street without tripping over someone doing something new and interesting in Raleigh. It takes a city like this one — a capital city with a thriving business core and a future so bright it's racing to keep up — to germinate that kind of mix. New York, for all of its vaunted soulfulness, has become an extraordinarily homogenous spot, a bastion of bankers and hedge-fund managers

find this undeniable soul in this undeniably regional city that I brag about it daily to relatives and friends in New York and Los Angeles.

#### Soul: Substance, not Style

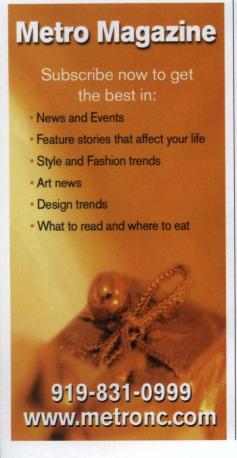
So, does Raleigh have soul? Last I checked, soul wasn't something worn on the outside. The first time I visited, the outside was all I saw - a pleasant city defined by neighborhoods, easy to navigate, affordable, lovely trees, ample parking, an abundance of convenient if unexcitinglooking shopping, solid schools, the world class collection at the NC Museum of Art, the well-reputed ballet and symphony, a Stanley Cup winning hockey team, in the midst of college basketball heaven and a high-tech buzz in the air. It all seemed good and solid and promising. Did it romance me? Charm me with its beauty and pizzazz? No.

But in no short time, its people did. They bowled me over, initially, with their thoroughly genuine hospitality, their consideration, their manners, their generosity.

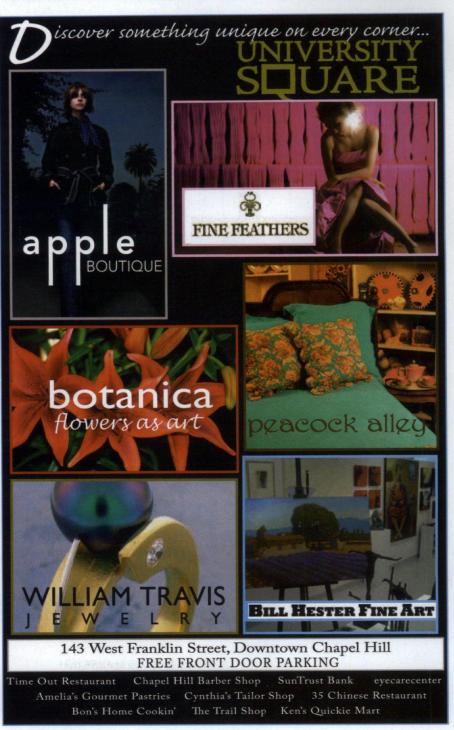
Before Raleigh, I'd never been to a dinner party of my peers where every single man remained standing until the last woman sat down. Before Raleigh, I'd never had a grocery store clerk insist on helping me out to my car when I had children in tow. Every time! Before Raleigh, I'd never had one neighbor — much less a literal dozen — stop by to welcome us with homemade meals, call me when my children were sick, offer to help in countless ways.

Southern charm is truly underestimated by the rest of the world because it isn't superficial. Unlike West Coast have-a-niceday smiley-ness, it's sincere. Unlike the more formal manners of Northerners, it's warm. And it's part of the fabric of human interactions that weave and bind this diverse city together that forms the basis of an embracing soulfulness.

But graciousness is only the beginning because Raleigh's people are much, much







more than gracious. They are entrepreneurial. They are hyper-educated. They are energetic and cultural and communityminded. And they are pioneering.

Until I got here, I didn't know that this city of 354,000 people — with Greater Raleigh estimated at 700,000 — one of the nation's fastest-growing — numbered just 5,000 at the time of the Civil War. That no city or even town existed here when the site was chosen almost at random to serve as the state capital in 1788. That between then and the introduction of the streetcar in the 1920s, it grew not at all. That until the 1960s when Research Triangle Park got its momentum, the belt-line was built and IBM arrived, Raleigh had basically stayed put.

In 40 years, Raleigh has literally transformed itself. It is voted consistently as the best place to live, raise a family and start a business. And it's not all because newcomers can have a backyard. It's because there's opportunity here. Raleigh is a place of promise. It's because the people of Raleigh have enthusiasm about the future. So many people here are brimming over

with it, about what they're doing, about where they live. To talk to them is to get a baton hand-off of enthusiasm. It's impossible not to grasp, and it's impossible not to pass on. Do they have soul? Are you kidding?

So I would say this to the soul-seekers: Soul is not a stage set ... soul is the life force, the ember of energy that illuminates a person, a people, a city. And it's here in Raleigh, hidden in plain sight.

— Liza Roberts

#### Full Frame To Premiere Midway Movie

Moving Midway, the film by Raleighborn New York City film critic Godfrey Cheshire, will premiere at the 2007 Full Frame Documentary Film Festival set for April 12-15 in Durham. The film chronicles the saga of Midway Plantation, Cheshire's family's ancestral home built in the 1840s. The home was uprooted in 2006 and moved to a new site to make way for development around the I-540 interchange near Knightdale.

The film follows the move, as well as

the emotional reactions by the family while telling the story of the transition of slave and plantation life into the modern era — with several surprises. Cheshire's



Midway Plantation

narration includes the myth of the plantation in movies, as well as in society in this multi-faceted and informative documentary.

Go to www.movingmidway.com for more about the movie and to www.full-framefest.org for more information on attending the premiere.

#### **Tobacco Road Wine**

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bined their investment "know-how" and their passion for the finest grapes in California wine country to open Tobacco Road Cellars (TRC) in Napa Valley. Dusty Field, president/CEO of Boylan Investment Company and business partner Jason Earnest have assembled a team of winemakers in Napa to produce world-class Cabernet Sauvignon, Pinot Noir and Syrah. General Manager and Chief Winemaker Michael Zitzlaff leads the team, along with Kian Tavakoli, a 10-year master winemaker. Zitzlaff was the recipient of the "Best New World Pinot Noir" award at the 2002 International Wine Challenge in London. Tavakoli was most recently the winemaker at Clos Du Val Wine Company where he ran their Red Wine program — including their highly acclaimed reserve bottling. TRC's inaugural boutique wine, 2004 Napa Valley Cabernet Sauvignon Mélange, was released in December 2006 in limited edition. Additional details on TRC's fall wine release and more about TRC in general can be found at www.tobaccoroadcellars.com. MM

#### **Ballet Extends Offerings**

Since founding Carolina Ballet in 1997, Robert Weiss has taken the Triangle area's first professional ballet company from a four-ballet subscription series offering 18 performances to a seven-ballet subscription series of 44 performances. Carolina Ballet will celebrate its 10th anniversary season with highlights including live music for three of the productions, three world-class premieres by Weiss, a family subscription series of fairy-tale productions, and 15 performances of *Nut-cracker*.

Weiss was inspired to create a family program of ballets that would delight young and old alike after the May 2005 production of *Cinderella* broke new box office records for the company. This year's family subscription series includes the performances of *Cinderella & Peter and the Wolf* and *Sleeping Beauty*. The season will run from October 2007-May 2008. For a full listing of performances, as well as subscription advantages, call 919-719-0900 or visit www.carolinaballet.com.



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- 2. Ballots must be postmarked by May 15, 2007.
- 3. Only one ballot per reader, please.

#### RESULTS

Results will appear in two blockbuster issues, divided by categories: Part one in our July issue and part two in our August issue.

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or

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METROMAGAZINE MARCH 2007

FASHION/WHERE TO SHOP

Mall

**Shopping Center** 

Department store

Gift store

Men's clothing store

Men's suits

Ties

Men's shoes

Women's clothing store

Evening/ cocktail wear

Fur coat

Wedding dress

Contemporary clothing

Designer jeans

Women's shoes

Handbag

Lingerie

Maternity clothing

Bathing suit

Kid's clothing

Outdoor clothing

Designer Jewelry

Estate Jewelry

Wedding rings

Pearls

Watch

Sunglasses

Perfume

RETAIL

Dry Cleaner

Tailor

Drug Store

Pet Boutique/ Salon

Marina

**Book Store** 

Wine Retailer

Linens

Golf Equipment

Picture Framing

Piano

Stationery

Children's Toys

Boat

HOME LIFE

Florist

Garden Center/ nursery

Home Media System

Place to own a second home

Coastal Development

**Contemporary Furniture** 

**Traditional Furniture** 

Beach House Furniture

Beds

Kitchen Appliances

Lamps

Antiques

Art

Carpet

Oriental rug

**HEATLHCARE/ WELLNESS** 

Hospital

**Emergency Room** 

Birthing Center

Cardiac Center

Cancer Care Center

**Eyecare Center** 

Plastic Surgery Center

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Wellness Center

Day Spa

Hair Salon

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Favorite Sports Team

Public Museum

Historic Site

Charity Event

Cultural Event

Dance Club

Dance Studio

Club to Hear Live Music

Golf Course

**Movie Theatre** 

Place to Hear Jazz

Place to Hear Rock

**Sporting Event** 

Local Band Local Musician

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Commercial Building

Campus Building
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MEDIA

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Non-fiction Book

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Sports Car

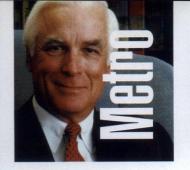
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Dealership for Service

Daycare Center

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# Editor-at-Large by Jim Leutze

#### **NEW BOATING SURVEY AND RETURN ON INVESTMENT**

resident Bush's budget proposal has been released and — surprise! No money is included for beach renourishment and almost none for shallow draft inlet dredging. I say "almost none" because there is \$500,000 for New River Inlet, which just happens to be Camp Lejeune's access to the sea. There is more money for Intracoastal Waterway (ICWW) dredging — \$4.9 million versus \$3.7 million last year. However, before cheering too loudly, realize that \$5 million would be about half of what we need.

Back to beach renourishing. The reason for funding projects is supposed to be "return on investment." The only state to get beach renourishment funds was New York. Wonder why they get more return than we do? You don't think it could have been the pleading of their congressional delegation, do you? Now to be fair, NC Congressmen Mike McIntyre and Walter Jones and Senators Elizabeth Dole and Richard Burr have been great advocates, but it also can be fairly said that our delegation has hardly spoken with one voice. (See the vote against additional funds for dredging last year.)

Moreover, it may be the tried and true procedure through which we have gotten around the president's penny-pinching in the past; additional appropriations added by Congress — sometimes called earmarks — may be tougher this year. The Democrats, whom you may have noticed now control Congress, made a big deal in the campaign about reining in earmarks and "reckless spending." Now that they hold the power, it remains to be seen if it's business as usual; if it isn't, we may all be in trouble.

Since "return on investment" is the justification for dredging funds, a recent report ought to be of great help in making our case. Over the last two years, a research project — centered at UNCW — has been studying the economic impact of the ICWW. This month their report has come out and it makes for interesting reading.

The survey was aimed at recreational boaters and involved 1400 field surveys and 250 mail surveys. Researchers administered the survey along the length of the waterway from Virginia to the South Carolina border. Survey locations included Coinjock, The Dismal Swamp Visitors Center, Belhaven, Oriental, Beaufort, Morehead City, Atlantic Beach, Swansboro, Scotts Hill, Wrightsville Beach, Carolina Beach and Southport.



Masonsboro Inlet

They found that North Carolina boaters with vessels over 16 feet took 38 trips a year on the ICWW. Non-North Carolina residents took 12 trips. In both categories, the primary reason for using the waterway was fishing or, more properly, on their way to fishing since not much goes on in the waterway. That number of trips would be reduced by about 50 percent if the waterway shoaled in to a depth of 4 feet. (It is important to note that the waterway is actually 18 inches in some sections at low tide.)

There are 311,318 boats over 16 feet registered in North Carolina. Of those, 203,953 have ZIP codes similar to those surveyed. In other words, boats surveyed came from all over the state and, therefore, the surveyed boaters are typical.

Some 134,147 recreational boating trips were taken along the waterway in 2005. For North Carolina boaters, the average expenditure per trip in the Northern part of the

ICWW was \$1430, in the Central part it was \$726, and \$565 for the Southern coast. Non-North Carolinians spent substantially more per trip, and large portions of that were spent out of state. The totals for these trips, both local and out-of-state, is quite substantial — \$257 million annually in sales within North Carolina, generating over 4000 jobs, \$124 million in wages, \$35.6 million in federal taxes and fees, and \$21.4 million in state taxes and fees.

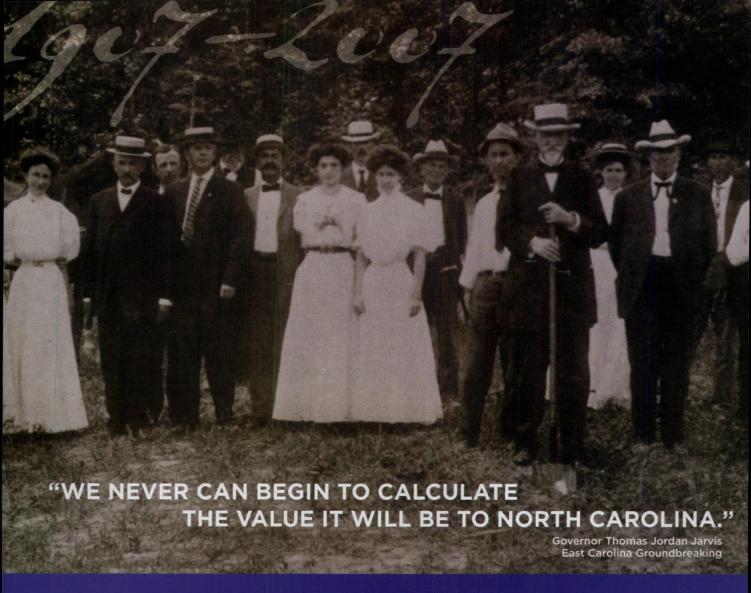
Before your eyes glaze over and memory fades, let me remind you that the baseline criterion for awarding dredging contracts is "return on investment." The president proposes \$4.9 million for dredging the ICWW, and the federal government gets \$36.5 million in taxes and fees — I wish I could get that kind of return on investment!

If the ICWW continues to silt in, we will see reduced travel and a resultant loss in revenue. Some 6534 North Carolina resident boaters, it is estimated, would not continue boating. Presumably you would see a similar reduction in out-of-state boaters, with a resultant loss of \$103 million in economic output, 1623 jobs and \$8.6 million in state and local taxes.

There is more interesting data in the report, so when it is put online, I'll give you the URL. The shame is that this report stops short of gauging the total economic impact of the waterway. This information covers only recreational boaters. It doesn't cover commercial fishing, charter boat fishing, restaurants, hotels, etc., all of which benefit directly from a navigable waterway. Then there is the less direct, yet substantial impact of real estate sales of property with boating access to the sea.

So why wasn't the survey more complete? They ran out of money. To get a total survey will cost another \$60,000. A small price to pay, it seems to me, for being able to make a really comprehensive and compelling case to those who are not already convinced.

METROMAGAZINE MARCH 2007



A century ago, Thomas Jordan Jarvis—one of North Carolina's most prominent citizens—heroically predicted the significance of an institution founded to alleviate the critical shortage of teachers in the region.

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Today, that institution contributes to the well-being of the state by serving as a vital center of economic development, research, fine and performing arts, and intercollegiate athletics.

Today, that institution is East Carolina University. While we proudly reflect on the foundation of good works and accomplishments of our first century, it is the potential for even greater things to come that truly inspires us. Tomorrow starts here.



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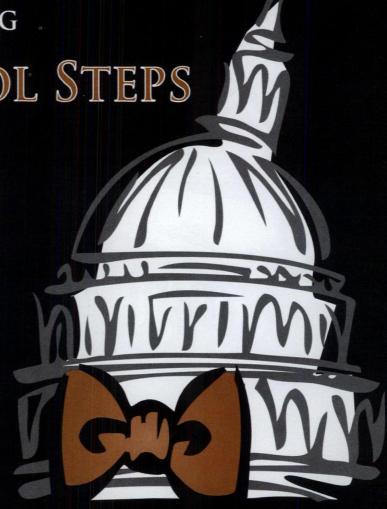
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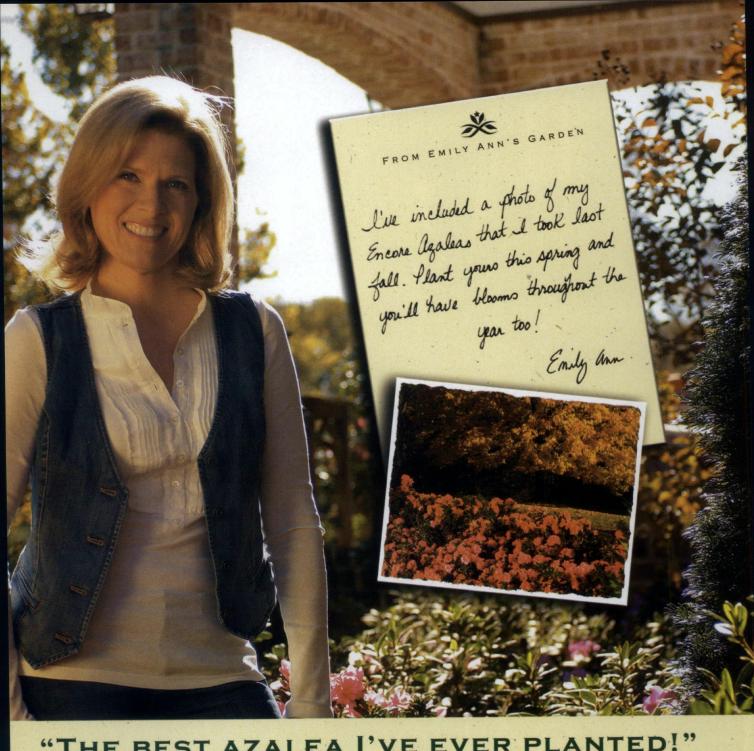
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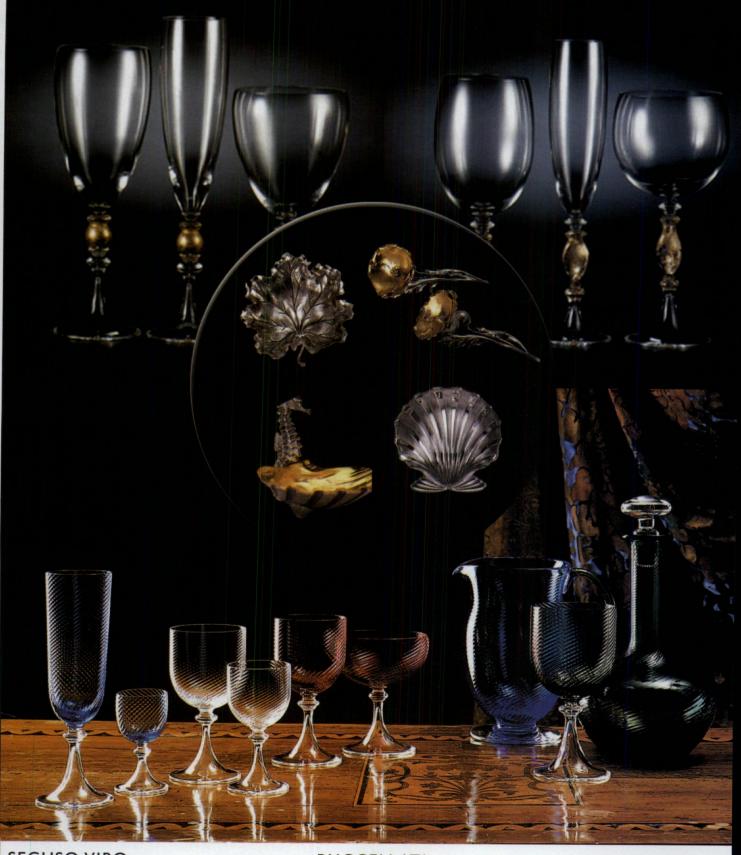




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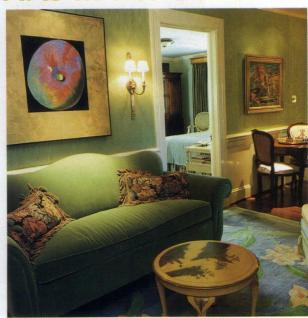






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#### **Arts in Residence**



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#### **Arts in Residence:**

## All Good Things Go Together in Hayes Barton Home

by Diane Lea

aleigh's stylish Hayes Barton neighborhood, located just off Glenwood Avenue, is the grandest of the capital city's post-World War I suburbs. Named for Sir Walter Raleigh's family seat near Devon, England, developed by the Fairview Realty Company and designed by the noted landscape architect Earle Sumner Draper, Hayes Barton is known for its many splendid revivalist residences.

One of the most delightful sits atop a pleasant rise overlooking a woody creek. Sited to take advantage of a circular parking court and featuring a wrought-iron embellished upper balcony and a wide welcoming full-façade main level porch, the 1920s vintage Mediterranean residence of Cloyce and Carole Anders is quite at home.

#### LIFELONG LOVE OF THE ARTS

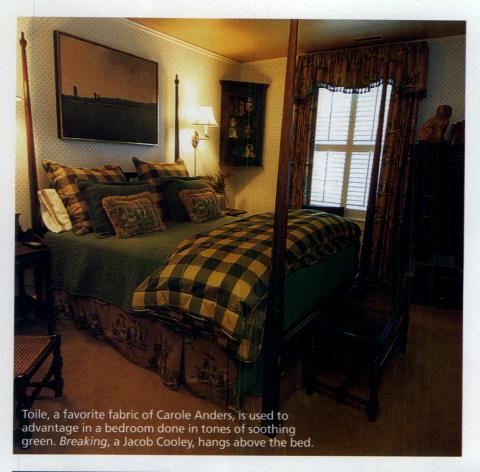
Carole recalls that the first time she walked through the front door into the elegant center hall — flanked by spacious living and dining rooms and leading to a bright breakfast room — she told the owners: "If you ever decide to sell this house, please let me know. I'd love to live here." They did, and she did. Now after 17 years, Carole and husband Cloyce, former president of the Independent Insurance Agents & Brokers of America, have made it distinctly their own. The home's unique persona is due in large part to Carole's life-long involvement with art and artists, interior design and designers and with all things North Carolinian. Within its walls she has placed an eclectic mix of fine antiques, mainly English; paintings by some of North Carolina's most sought-after contemporary artists; and exquisite glass and pottery, many pieces selected on-site from artists' studios around the Penland School of Crafts. The result is stimulating, aesthetically pleasing, comfortable and very personal.



A 2002 abstract by Raleigh artist George Bireline is displayed in the Anders' living room.

Photography by Kinsley Dey





"I guess I'm an addict," admits Carole, a Jacksonville, NC, native and UNC-Chapel Hill graduate who spent her early career as a software designer in the Research Triangle Park, an unusual occupation for a woman at the time. "Many of the people from whom I purchase art and furnishings know that once I take a piece home to try, it usually stays here." Carole has had ample opportunities to scout acquisitions for public places, as well as for her own home. As a member of the Raleigh Arts Commission, she has been involved in several major public projects and is particularly proud of having worked with the Commission to place many stellar pieces of art, sculpture and even a tapestry in and around the Progress Energy Center for the Performing Arts. "We organized a program that provided the funds to purchase art for the Center, including paintings by Herb Jackson, George Bireline, Gerry Lynch, Maud Gatewood, Claude Howell and Vincent Mastracco," recalls Carole.

Works by these and other North Carolina artists and artisans have found their

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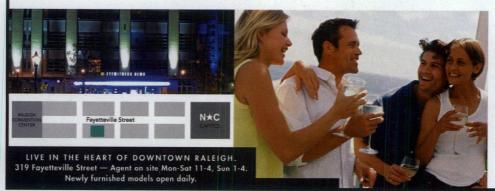




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way into the Anders' home and are displayed with furnishings and *objects d'art* collected throughout the world — often in concert with Raleigh designers, especially decorator and friend Stewart Woodard.

"I learned from my mother to cherish a work of original art or piece of fine furniture because they can't be duplicated and will hold their value" says Carole. To confirm her dictum, the center hall, with its 100-year-old Kurdish rug, features Linville Falls, a 1991 oil by the late Gatewood, that hangs above an antique French loveseat with unusual curved caning. "Lee Hansley, a friend and owner of Raleigh's Lee Hansley Gallery, found the Gatewood for me," says Carole, "and I found the loveseat at Boone's Antiques in Wilson." Having wandered into a back room of Boone's almost four-acre labyrinthine showroom, Carole spotted the loveseat and two other pieces - a particularly tall and slender English highboy that now graces the dining room - and a marvelous burled round table now in the living room.

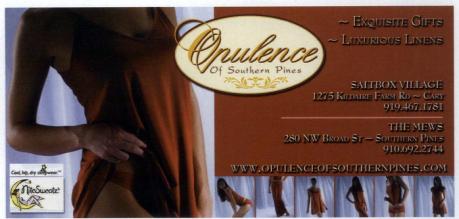
The living room furnishings include a newly purchased English Wilton rug, with a floral motif and pale cocoa background that lends weight to the room where art fills the walls and tables are covered in various objects. A collection of Russian lacquered boxes sits on an inlaid Pembroke table was acquired during a 1985 trip to one of the four villages noted for the craft. "Each box depicts a scene from a Russian fairy tale," says Carole. "The artists are said to use a hair from a squirrel's tail to create the delicate detail." Above the Pembroke table, an early Western North Carolina landscape by Will Henry Stevens, one of the second generation of important American modernists, hangs with another Gatewood, Pattern in Snow - Spring Thaw. It provides a counterpoint to another much more abstract work by Stevens that Carole says shows the influence of Russian expressionist Wassily Kandinsky. "I found those," she says, "at the Blue Spiral Gallery in Asheville." An abstract by Raleigh artist and NCSU College of Design professor George Bireline is prominently displayed on the far living room wall. Carole notes that it is one of the last works Bireline

completed before his death in 2002.

Though Carole's first serious collecting focused mainly on North Carolina painters, she has more recently begun to study and acquire the work of North Carolina potters and glassmakers, often with a treasured group of friends who date from her Raleigh Junior League days. A favorite potter/sculptor is Penland craftswoman Jane Peiser whose three-dimensional colored porcelain woman pot is set on a table beneath the Stevens abstract. Colorful and complicated, the pot holds a delicate-

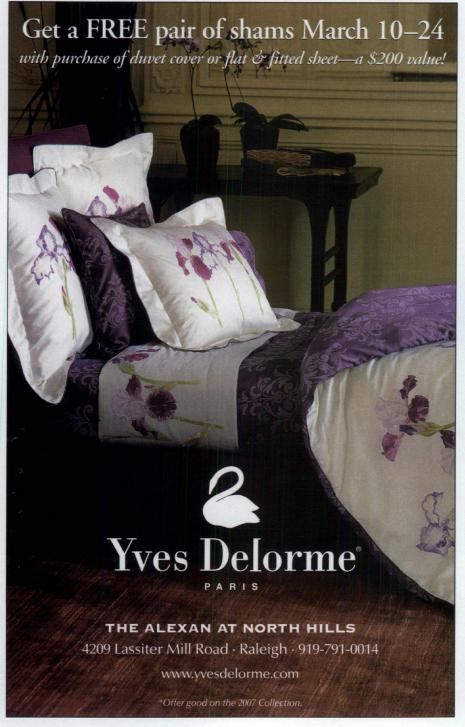
leafed fern. Carole mentions that Peiser intends for all her work to be functional.

Above the fireplace, an abstract by Raleigh artist and North Carolina Medal of Art winner Herb Jackson holds pride of place. A pair of green silk arm chairs (the same fabric covers the sofa beneath Gatewood's *Pattern in Snow*) is placed before the mantel; finding a pair of side tables for them will be reason enough for another foray into favorite or unexpected haunts. The perfect burled wood of the round table from Boone's holds glass by Robert







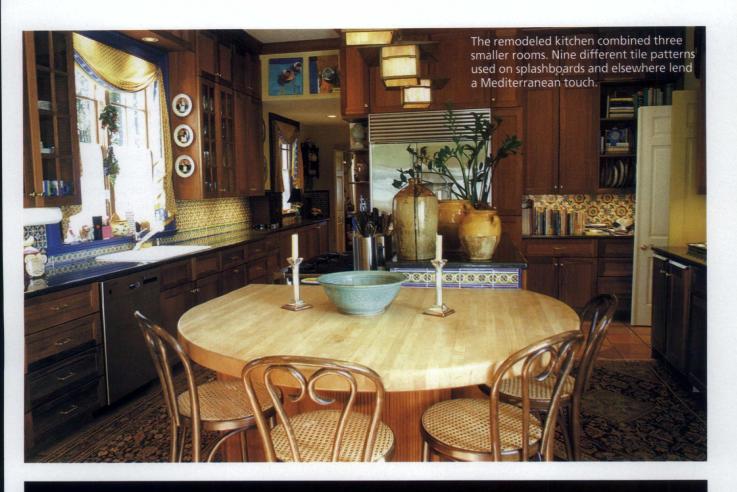


Levin, an internationally known glass artist who lives and works near Burnsville, NC. A former resident glass artist at Penland School of Crafts, Levin's mixed media work is often characterized by an acid-washed matte finish.

#### **ELEGANCE AND COMFORT**

An English country house den off the living room is clearly a room for reading, television viewing and relaxing with some of Carole's special collections. The sheen of the red and green plaid silk drapes, the soft terra cotta linen of the over-stuffed sofa and an embossed patterned-cut velvet fabric — used on an arm chair and ottoman - add luxury and warmth to the room. Books and pottery fill the bookcases, complementing a painted Chinese chest and works by Noyes Capehart Long, who taught in the Art Department at Appalachian State University from 1965-1997. The artist has become a close friend and affectionately refers to her and her friends from the Junior League group as





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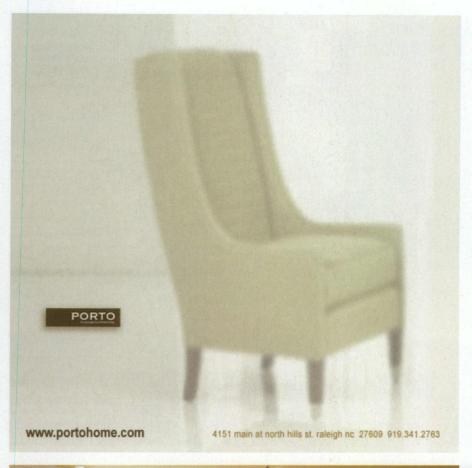


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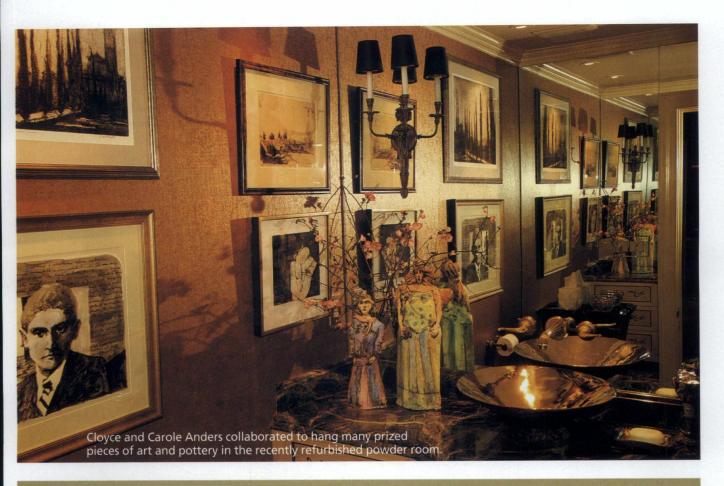
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hangs in the den above a book-filled table with a newly chosen object, a Giacomettilike ceramic chicken. "Noyes' series entitled, Private Diary, is about experiences he has had or imagined, and one of the most well-known paintings in the series is this one, Capehart and Van Gogh. The soft orange color used in Van Gogh's character sets off the black ink writing of Noyes' diary entry, and the juxtaposition of the two men, deep in conversation, is very compelling." In this cozy room, Carole has chosen to layer some of her very favorite things. The bookshelves are filled to brimming with earth-toned ceramics with Peiser's colored porcelain sculptures covering an entire shelf - and a gilttouched painting Sound of Trees by John Beerman hangs centered on wooden blinds above the sofa. "This is a small room, but it looks larger because of all that we've fit into it," adds Carole.

Passing through the breakfast room to the recently remodeled kitchen provides an opportunity to view a low, pale orange bowl of lacey woven glass by Mark Peiser. An English hanging cabinet holds stem-

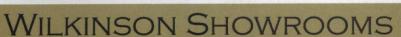




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med portrait glasses by glass blower William Bernstein and ceramic goblets from Deruta, Italy.

The Anders' irregular L-shaped kitchen was designed by local architect Meg McLaurin. It required opening up three small rooms and adding to-the-ceiling custom-designed cabinetry that Carole originally wanted painted. But while on a trip to California, she suddenly called the

cabinet maker and told him not to paint them. Today, the cherry of the cabinets glows with the subtle warmth of handrubbed tung oil. In California, Carole selected the tiles for her kitchen splashboards from Country Floors. The elaborate Spanish motif is composed of nine different tile patterns and shapes. The tiles' clear tones of green, yellow, blue and cream combine with good effect with the

kitchen's black granite countertops — an agreeable nod to the home's Mediterranean antecedents.

The kitchen L, narrow and galley-like, provides access to the dining room, as well as more counters and storage and an updated butler's pantry. The dining room is classic with a Sheraton-style table Carole



Craig Brondi's Mango in the Window floats above a cut velvet sofa on the stair landing.

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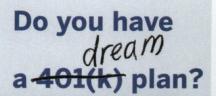
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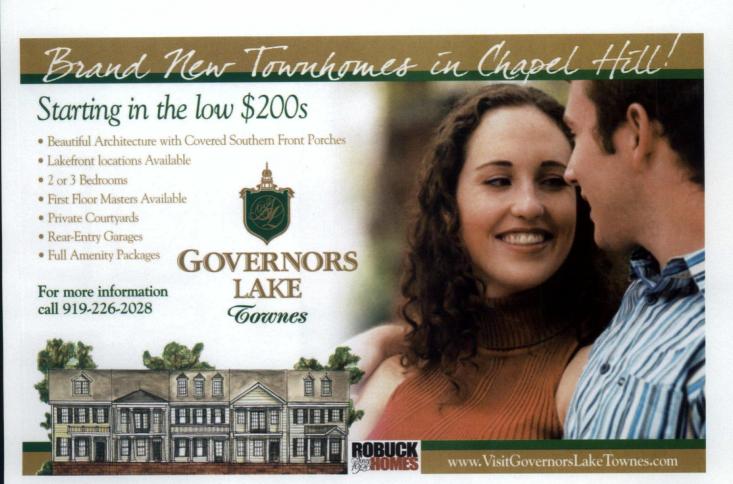
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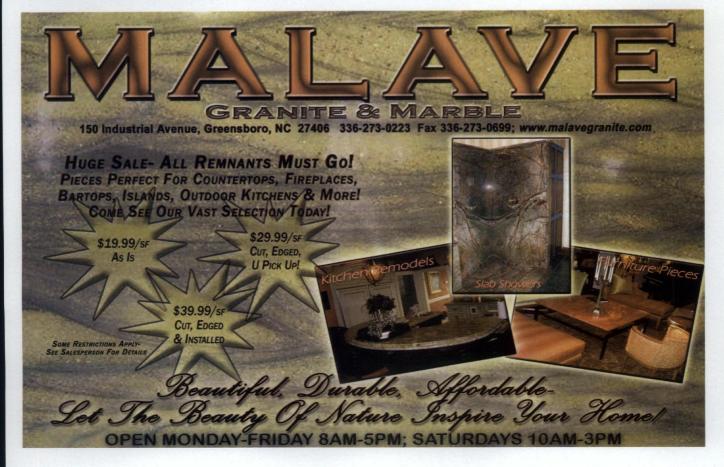


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# **Hudson Captures Essence of Downtown Living**

by Diane Lea

With its stylish new façade and toney lobby art gallery, Hudson, a 64-unit condominium complex at 319 Fayetteville Street Mall, is providing several attractive one and two bedroom options for the discerning buyer seeking urban living in



Downtown Raleigh. The condominiums are arranged around an interior courtyard and garden common area above 16,000 square feet of retail on the main level occupied by Yancey's, a restaurant and bar; Gandolfo's New York Delicatessen; Bickett Gallery; and the Eyewitness News Center of ABC affiliate WTVD. Clearscapes, PA designed the base condominium interiors, using hard-edged lines and strong, industrial materials. Today, three furnished model units (208, 212 and 308) are available to tempt the prospective buyer's eye. The interior plans of the models differ, yet each is light-filled with high ceilings and views of either the interior courtyard or the bustle of Fayetteville Street. Models 208 and 308 were designed by architect John Reese of Clearscapes and contain furnish-



ings and rugs by Cherry Modern Design. Model 208 is dramatically modern with tinted concrete floors and low neutraltoned upholstered pieces in the great room. Model 308, constructed in collaboration with Alphin Design Build, is very New York loft-like with a concrete counter-topped island, brushed aluminum kitchen cabinets and tall floor-to-ceiling wood bookcases with black accents. As a testament to their successful adaptation of the once deteriorated 1930s Hudson Belk Building, Clearscapes, PA and Alphin Design Build are the recipients of a 2006 Star Award, presented by the national Remodelers Council organization.



CAROLE GASKINS

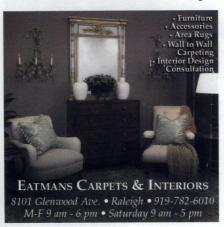
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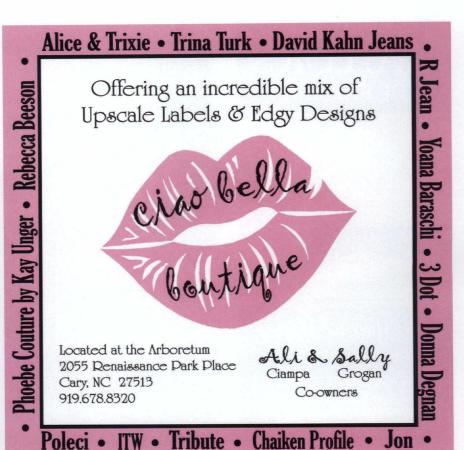
919.881.4145 cgaskins@bellsouth.net Featuring 64 livable and light-filled downtown condominiums, the Hudson is an award-winning adaptation of the former Hudson Belk Building. has owned for many years. She added castors to the table legs to raise the height for more comfortable dining. A pair of demilune flanks the wall directly visible from the center hall, showing to advantage a set of whimsical pieces of fruit pottery by Chrissie Callegas of Hand Craft Associates in Boone, and stacks of green majolica



Collections of William Bernstein "face" glasses and Italian ceramic goblets from Deruta adorn an English hanging cabinet.

dessert plates collected in England. An Edith London oil-on-linen from Chapel Hill's Somerhill Gallery floats above one demi-lune and Bob Irwin's *Pavillion 1996* from Carteret Contemporary Gallery hangs above the other. "Bob Irwin's wife, Melissa Peden, had one of the first art gal-







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leries in Downtown Raleigh," says Carole. "She was a great help to me when I began seriously collecting art."

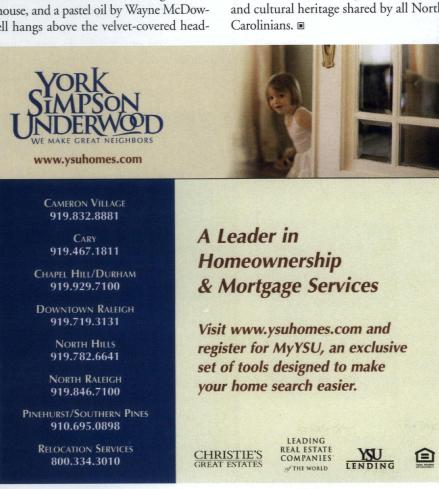
Carole and Cloyce recently refurbished the main floor powder room and the home's three upstairs baths. The mirrored powder room is made into a mini-gallery where pen and ink sketches by West Jefferson fresco artist Ben Long are displayed, as are Noyes Capehart Long drawings and two Callegas pottery figures. A sensuous glass ribbon bowl by John Geci completes the glittering ensemble.

The wall at the top of the stair landing is the perfect location for a large bold oil by Ted Potter entitled, *The Opening: If You Buy That I'm Leaving You.* Ironic and almost cartoon-like, the painting is nevertheless a rather dark study of human character.

The master bedroom is a peaceful silken cocoon using the palest tones of sea foam blue with touches of copper and silver. The bed's quilted coverlet echoes the chinoiserie touches found throughout the house, and a pastel oil by Wayne McDowell hangs above the velvet-covered headboard. The master bath features the same soothing muted colors, complemented by a mottled grey-green granite used on countertops and the tub surround. Glass block panels allow in light and give verticality to the long narrow space. A custom designed glass-walled shower is both luxurious and elemental, with river stone pebbles for beautiful non-slip flooring.

#### **CULTURAL HERITAGE**

If there is a way to sum up this interesting house and its remarkable art-inspired decor, it might be to use Carole's own maxim that "all good things go together." It is also important to acknowledge the Anders' impressive commitment to studying and promoting North Carolina's artists, artisans, crafts persons, designers, antique emporia and gallery owners through her own informed collecting. She has also used their network of personal contacts and her active public service to further the appreciation of the diverse treasure trove that comprises the artistic and cultural heritage shared by all North Carolinians.





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## **Umstead Art Makes Serene Statement**

by Louis St. Lewis

ccording to H.W. Fowler's Dictionary of Modern English Usage, the words "Hotel" and "Art" should never be used in the same sentence unless preceded by the word "Bad." There are very few exceptions to this rule. The most glaring example would have to be the world-class collection gathered by Steve Wynn for Wynn Hotel in Las Vegas, which features dozens of masterworks by stellar talents including Manet, Warhol, Van Gogh and, until very recently, Picasso's amazing La Reve that Wynn had just agreed to sell for \$139 million before he accidentally punched a hole through the canvas with his elbow while showing the painting to friends. (Wynn's exclamatory remarks at the time of the accident are well documented but not suitable for the delicate sensibilities of Metro readers). But closer to home, the new Umstead



An installation by Dale Chihuly is featured in the lobby.

Hotel in Cary boasts its own collection of fine art, and many of the works have North Carolina roots.

The mood of The Umstead is serene,

spa-like, and the site-specific artwork was chosen to mesh with the atmosphere. Large, color-filled paintings dominate the halls and provide visual focal points that enhance the feeling of quiet calm that hovers over every square inch of the hotel. I noticed two or three elegant abstracts by Herb Jackson while I strolled through the lobby area. Hallways feature lush photographs of flowers, elegantly framed, the perfect backdrop for a stroll to the next ballroom. Word has it that the hotel will be featuring rotating exhibitions by regional artists several times a year, so who knows what you might stumble across when you visit.

#### **SOOTHING AMBIANCE**

The lounge at the hotel's restaurant, Herons, features an amazing installation by glass master Dale Chihuly. If you have never heard of Chihuly, it's about time you did some research. Considered THE most important artist working with glass today, he revolutionized the studio art



Kay Hutchinson's mural invokes a tranquil marsh.

glass movement single handedly. The fact that The Umstead Hotel has a specially commissioned sculpture of his is nothing short of amazing. Representing his interpretation of herons at rest, the clear, icy sculpture forms a perfect centerpiece to contemplate while enjoying your second Grey Goose martini before dinner.

In the main dining room of Herons,

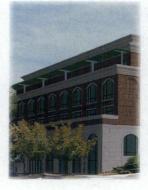
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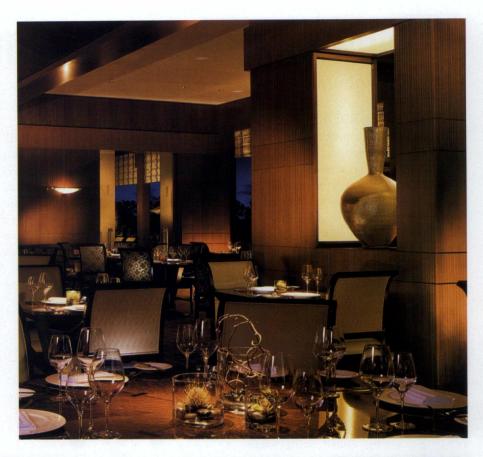
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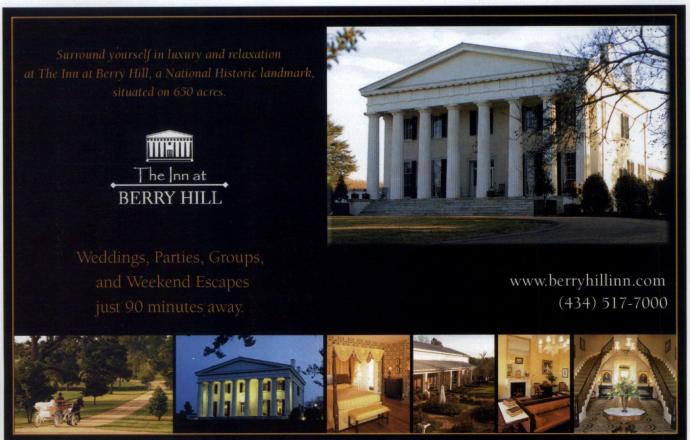
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my friend Mark Hewitt's large-scale ceramic vessels sit comfortably on ledges surrounding the diners. And decorative artist Kay Hutchinson contributes to the hushed setting with her mural invocation of a tranquil marsh. I relished dining in this setting, and even my perfectly prepared fois gras seemed to taste just a little bit better, courtesy of such visual comfort. Every course was beautiful and well designed — from my Kobe beef appetizer to my chocolate bread pudding, I was in culinary heaven. With a large glassed-in exhibition kitchen highlighting the back of the dining room, it was very much like watching performance artists at work.

Everything at the Umstead has been done with great taste and style. The artwork chosen indicates the high level of area art, and while not confrontational, the soothing images and ambiance are sure to be appreciated by weary travelers looking to recharge in understated luxury.

A ceramic vessel by Ben Owen, *Genie Bottle*, adorns the main dining room





# **Fashion and Interior Design Converge**

#### by Molly Fulghum Heintz

#### **BRINGING THE OUTSIDE INSIDE**

With the South's gentle climate, the boundary between indoors and outdoors often blurs. Screened porches, verandas and French doors all beckon outward. When we want to bring a little of the outside in, usually it's in the form of houseplants or cut flowers, but one trend in interior design can be as transformative and temporary as a big bouquet: wall decals. A dramatic quick fix if you're anxious for spring to come a little early, wall decals are usually made out of adhesive-backed vinyl. The shapes might



Duo Bambi – Les Invasions Ephémères

shift from abstract organic patterns to silhouettes of birds (used in groupings, they become a flock) or a strategic outcropping of groovy blooms. Urban Outfitters carries a design by Dutch artist Ineke Hans featuring golden birds on green branches (\$118 for five sheets); or, if you want to evoke an enchanted forest feeling, check out the pink "Duo

Bambi" deer couple from Les Invasions Ephémères (\$80); and Domestic's hyperreal "Vegetale" decals will take you back to your second-grade leaf collection (\$50, all at www.urbanoutfitters.com). Blik's surface graphics cover a range of styles, from geometric shapes to silhouettes of birds in flight. Create your own spring migration by using many birds in graduated sizes (\$45 per set, www.whatisblik.com). If you are more a letters than arts person, check out Wonderful Graffiti and find the right words to evoke a little spring fever. Paste your favorite quote or a poetic verse in big bold letters wherever there's extra wall space (www.wonderfulgraffiti.com).

#### **SPRING TIME**

With wall decals, you can not only create your own timetable of seasons, summoning spring, winter or hunting season at will, but you can also tinker with the hours

of the day.

At the Conran Shop, the Karlsson DIY Clock consists of 12 numerical stickers that can be arranged at will around a battery-powered clock unit with an hour, minute and second hand (\$39, www.conranusa.com). For those who like their time a little more structured, Conran's also carries a modern take on the cuckoo clock by Pas-



George Nelson 1947 Ball Clock – Design Within Reach

cal Tarabay, a steel silhouette of a the traditional Northern European shape with an active cuckoo who, thanks to a light sensor, is smart enough to go to sleep at night (\$350). George Nelson's abstract 1947 Ball Clock from Design Within Reach has become a modern design classic (\$300, www.dwr.com), but the coolest clock



TO:CA Clock - Unicahome

around today has to be the TO:CA clock by Kouji Iwasaki, consisting of a woodblock clock coated with a thin veneer that allows an LED display to shine through. The

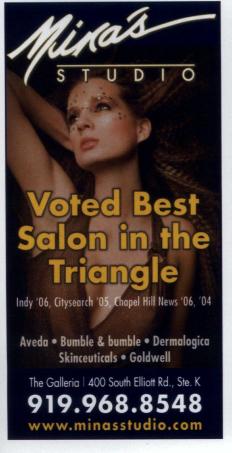


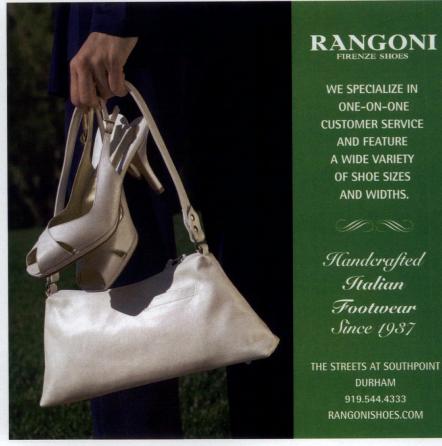
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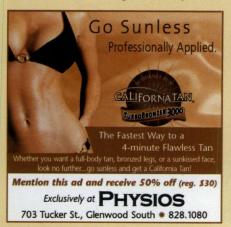
## **Step into Spring With Area Footwear Offerings**

by Alison Teer

Y ou don't have to fly to New York anymore to find the season's must-haves in footwear. The biggest trends — flats, wedges, prints, patent, and metallics — can all be found without leaving the Triangle. Local stores, new and old, have answered shoe lovers' prayers by offering the most sought-after designers and styles. Women in the area can rest assured they will be well-served and well-soled.

Kristi Long couldn't believe Raleigh did not offer Monkee's, one of the nation's most popular shoe and accessory franchises. She had been a client of the Wilmington location for years and loved the inviting shopping experience. After researching the company, she found the perfect space in North Hills shopping center, Long knew it was meant to be. Opening it's doors for spring, Long says: "I love the patent look. Whether it's a ballet flat, fun summer wedge or a dressy high heel. It makes everything look so fresh and clean." The boutique will offer over 150 styles from designers including Kate Spade, Bettye Muller, Pucci, Christian Lacroix, Poetic License, and Sigerson Morrison.

Building on a friendship and a shared vision with the owners of the clothing boutique Fleur, Annie Godwin and Sarah Swan Kesler added a high-end shoe salon within the store's Cameron Village location. The pair saw a need in Raleigh for "shoes that were unique, artful and special," says Kesler. The salon will carry more than 50 styles with a wide range of price and style from designers Hollywould,





Bottega Veneta - Vermillion



Bottega Veneta - Vermillion



Daniblack - Monkee's



Pedro Garcia - Fleur

Delman, Oh Deer!, Jacqueline Schnabel, and Pedro Garcia. "With spring's relatively neutral clothing palette, we're seeing kelly green, yellow, navy and fuchsia. And we absolutely adore all of the metallics, which are in fun colors and styles including lilac, teal and snakeskin," the owners say.

Vermillion owners, Ashley and Clyde Harris, expanded their footwear selection for spring and will now offer styles from Balenciaga, Bottega Veneta, Loeffler Randall, Missoni, and Tory Burch. Ashley says, "Dresses are a huge trend for spring and we had a lot of fun buying chic flats, feminine heels and playful wedges to complement the season's styles." Many of Vermillion's fashion-forward footwear are exclusive to North Carolina.

A favorite for over 13 years, Main & Taylor Shoe Salon offers something for everyone. The store "carries styles from trendy to conservative, flat to high and many different designers," says co-owner Diane Chinnis. Together with her hus-

band, Archie, the Chinnises work hard to find new lines that represent each season's trends and styles, even traveling to Milan to buy lines not represented in the United States. Main & Taylor is best known for catering to that hard-to-fit foot and their large selection of Cole Haan, Donald Pliner, Ferragamo, and Stuart Weitzman.

The shoe department of Saks Fifth Avenue's Raleigh location offers selections from hard-to-find designers Chloe, Fendi, Juicy Couture, Miu Miu, and Michael Kors. Although, the real trick of the well-heeled is the store's company-wide look book. Found in the shoe department, it offers images of hundreds of styles and designers all available to be shipped directly to you.

You may still want to head to New York to catch *Jersey Boys* on Broadway or dinner at the exclusive Waverly Inn. But with all the new footwear offerings in the area, you'll arrive in the city with your best foot forward.



Tattoo Flash - Sin in Linen

mind-blowing result: what appears to be a digital reading directly on a modest chunk of wood (\$176, www.unicahome.com). Like to save time? Designer Tobias Wong may have found the ultimate way to put it in a bottle. His Sun Jar is a functional home accessory and anti-depressant rolled into one. An old-fashioned jam jar rigged with a solar panel, the Sun Jar absorbs sunlight by day and then emits an orange-yellow glow by night. Reminiscent of a jar

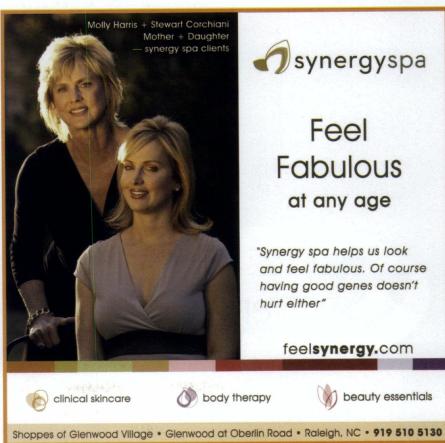


Sheepskin Pillow - Room & Board

of lightning bugs in summertime, it makes a most excellent night-light and will help anyone who is sun-deprived make it through until the spring equinox







on March 21 (\$36, www.iwantoneof-those.com).

### BEDDING AND BONNETS FOR BLACK SHEEP

From walls to accessories, it's clear that home décor and fashion have been on a converging path for several years. The trend is best seen in bedding, which has taken on a couture cachet of its own. Dwell creates avant-garde bedding for people who would pick Alexander Mc-Queen over Carolina Herrera. Their special edition "Talon" collection of calligraphic black patterns on a white background was inspired by vintage Italian wallpaper (up to \$275, www.designpublic.com). For something slightly more subversive, check out Sin in Linen's "Tattoo Flash" duvet cover, which appears to be a multi-color floral print from afar, but upon closer inspection actually contains tiny versions of what might be a tattoo shop's greatest hits (\$145, www.sininlinen.com). No bedscape would be complete without a hill of pillows. Sheepskin pillows from Room & Board add a layer



Galvinized Hats - Marie Galvin

of texture (\$59-\$99, www.roomand-board.com), or for something slightly different (a perfect complement to the tattoo duvet), consider Heather Dunbar's needlepoint graffiti pillows (The Future Perfect, 718-599-6278).

The downside of spending quality time in your cool new bed could be a bad case of bed head — that is, the always intriguing sculptural shapes that hair takes on



Needlepoint Graffiti Pillow – Heather Dunbar

after hours pressed to a pillow, remedied only by a good dousing in the shower. Of course, the most dramatic cases of bed head occur when you've overslept and don't have time for a shower. The answer? A cool hat from Marie Galvin, a Boston designer who is the undiscovered Philip Treacy of the United States. From couture hats to headpieces to feather headbands, Galvin's creations are distinctive and dropdead chic (www.galvinizedhats.com). Don't you need an Easter bonnet?

Anavini, Bailey Boys,
Vive La Fete, Silly Goose,
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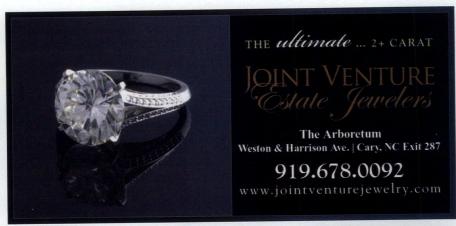
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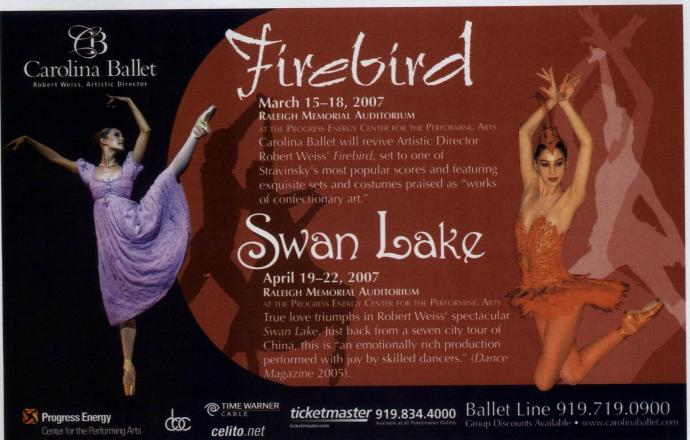
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# On the Town

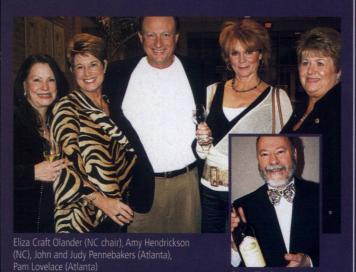
by Katie Poole

# Triangle Wine Experience Frankie Lemmon Foundation

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A Benefit to Prevent Blindness North Carolina February 17, 2007 North Carolina Museum of Natural Sciences





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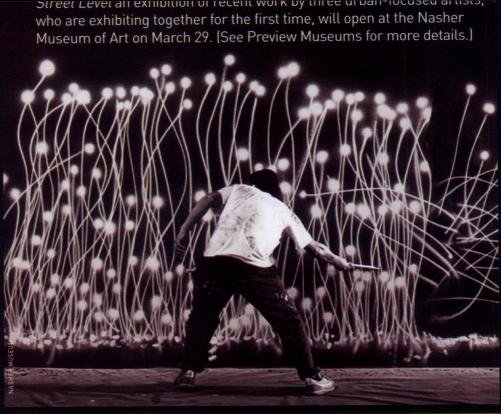
2:00 p.m. to 5:00 p.m. A grassroots lobbying event for representative and members of local Chambers to interact witheir lawmakers.

nspired by a hot flash and a bottle of vine, *Menopause the Musical* will celebrate women's "changing" bodes with performances on March15-17 at the Progress Energy Center in Raleigh. (See Preview Stage and Screen for more details.)



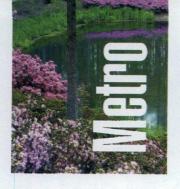
Blue Man Group will combine music, comedy and multi-media theatrics in a unique show in Raleigh on

March 11. (See Preview Pop Music for more details.)



# Openings Openings





# Preview

by Jennifer Hadra

#### MARCHING INTO SPRING

#### GALLERIES

SELECTED WORKS: A Group Show featuring new contemporary work by local and regional artists; Flanders Gallery, Shops at Seaboard Station in Raleigh; Thru March 12. Call 919-834-5044.

MUNICIPAL BUILDING ART EXHIBITIONS
FEATURED ARTISTS — GABRIELLA CORTER
& PAUL GENTILLE: Miriam Preston Block
Gallery at Raleigh Municipal Building,
Raleigh; Thru March 22. Contact 919890-3610.

NEW WORKS FROM JASON CRAIGHEAD & NICK WADE: Somerhill Gallery, Chapel Hill; Thru March 23. Contact 919-968-8868.

ECU SCHOOL OF ART & DESIGN UNDER-GRADUATE EXHIBITION: Wellington B. Gray Gallery at ECU, Greenville; Thru March 31. Contact 252-328-6336.

BEVERLY MCIVER — RECENT PAINT-INGS: Tyndall Galleries at University Mall, Chapel Hill; Thru March 31. Contact 919-942-2290 or www.tyndallgalleries.com.



Russian Art Gallery will host the Grand Opening of the 2nd One-Artist Show of the works of Russian Master Painter Vladimir Akimov on March 9.

TENTH ANNUAL PRICELESS PIECES PAST & PRESENT QUILT EXTRAVAGANZA: Residents of Dare County participate in a community-wide celebration of the art of quilting with both heirloom pieces and new creations; Art Gallery at Roanoke Island Festival Park, Manteo; March 1-27 (Opening Reception March 4). Call 252-475-1500 or visit online at www.roanokeisland.com.

WORKS BY STEVEN MOORE — FEATURED ARTIST EXHIBIT: Artsource Fine Art Gallery at North Hills, Raleigh; March 1- 31. Contact 919-787-9533 or www.artsource-raleigh.com.

RICHARD GARRISON FEATURED ARTIST EXHIBITION — NEW FIGURES: The Collec-

tors Gallery, Raleigh; March 2-April 8. Contact 919-828-6500 or www.thecollectorsgallery.com.

ART INSPIRED BY ART: Craven County Schools annual Art Show featuring works by students; Craven County Arts Council and Gallery, New Bern; March 4-28 (Opening Reception March 9).

LE COLLECTION: Featuring works by Tjasa Owen, Clara Blalock and Karen Lawrence; City Art Gallery, Greenville; March 8-31. Contact 252-353-7000 or www.city-art-gallery.com.



Structure with Red Crane, mixed media on canvas, 40" x 50" along with other works by Jason Craighead will be on display at Somerhill Gallery thru March 23.

MELVIN & MARK LINDQUIST — WOOD TURNINGS: Animation and Fine Art Galleries at University Mall, Chapel Hill; March 9-April 12 (Opening Reception March 9). Contact 919-968-8008 or www.animationandfineart.com.

FRESH: New Paintings by Anne Boysen, Ginny Chenet, Jane Faudree and Ann Hair; Spectrum Art Gallery, Wilmington; March 9-April 9 (Opening Reception March 9). Contact 910-256-2323 or www.spectrumartgallery.com.

THE RETURN OF MASTER PAINTER VLAD-IMIR AKIMOV: Back by popular demand, this is the gallery's second one-artist show featuring works by Akimov; Russian Art Gallery, Cary; Grand Opening March 9. Contact 919-468-1800 or www.russianartcary.com.

SPRING SONATA FEATURING THE WORKS OF KATHY AMMON, TONI CAPPEL, DOROTHY DEMBOWSKI, WARREN DENNIS AND VALARIE LENNON: New Elements Gallery, Wilmington; March 23-April 21 (Opening Reception March 23). Contact 910-343-8997 or visit online at www.newelementsgallery.com.

FEAST YOUR EYES — WORKS BY TAMI CARDNELLA: Fifteen still-life oil paintings focusing on the love of food; Fountainside Art Gallery, Wilmington; March 29April 15. Contact 910-256-9956 or www.fountainsidegallery.com.

EVENTS AT THE DURHAM ARTS COUN-CIL: Durham; Contact 919-560-2787 or www.durhamarts.org.

- ARTWORK BY LAKEVIEW ARTS PROGRAM STUDENTS: Allenton Gallery; Thru April
  1
- OUR HOUSE EXHIBIT: Works by DAC students, faculty, staff and Board of Trustees; Semans Gallery; Thru April 1.

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

 NEW WORKS — A JURIED EXHIBITION OF WORKS BY MEMBERS OF THE ARTSPACE ARTISTS ASSOCIATION: Gallery 1; March 17-April 28 (Opening Reception April 6).



Landscape by Tjasa Owen is one of the new works on display at City Art Gallery in Greenville this month.

- PATTERNS OF SEEING PERSONAL LANDSCAPES FROM KATHLEEN HAYES & JEFFREY KROLICK: Gallery 2; March 2-April 13 (Opening Reception March 2)
- ALL THESE THINGS, THEY DON'T BELONG TO ME — LEE GRUBER CLARK: Upfront Gallery; March 2-31 (Opening Reception March 2).

#### CLASSICAL

MILESTONES FESTIVAL: Joint production of the Departments of Music at Duke University and UNC-Chapel Hill featuring music from Pamela Z, the Red Clay Saxophone Quartet & Stephen Jaffe; Auditoriums at Duke University & UNC-Chapel Hill; March 2-7. Visit www.carolinaperformingarts.org or www.tickets.duke.edu.

DURHAM SYMPHONY ORCHESTRA WITH DURHAM CHILDREN'S CHOIR AND DIREC-TOR SCOTT HILL: A free classical concert; Emily Krzyzewski Family Life Center, Durham; March 4. Contact 919-560-2736 or www.durhamsymphony.org.

MASTERS SERIES — AMERICAN BRASS QUINTET: Raymond Mase, Kevin Cobb, David Wakefield, Michael Powell and John D. Rojak; Fletcher Opera Theater at The Progress Energy Center for the Performing Arts, Raleigh; March 18. Contact 919-821-2030 or visit online at www.rcmg.org.

HILLSBOROUGH ARTS COUNCIL PARLOR CONCERTS PRESENTS LAURA RIDGEWAY AND LINDSAY ROSEBROCK: Jazz with piano and vocals; The Ashe House at 144 North Wake St., Hillsborough; March 18. Contact 919-643-2500 or www.hillsboroughartscouncil.org.

RALEIGH CHAMBER MUSIC GUILD PRE-SENTS — AMERICAN BRASS QUINTET: Fletcher Opera Theater at Progress Energy Center, Raleigh; March 18. Contact 919-821-2030 or www.rcmg.org.

NATURE'S VISION EXHIBIT: An invitational exhibit of wood arts from around the region; CAC Gallery, Edenton; March 30-April 29. Contact 252-482-8005 or www.visitedenton.com.

EVENTS AT THE DUKE UNIVERSITY DEPARTMENT OF MUSIC: Duke University, Durham; Contact 919-660-3301 or www.music.duke.edu.

- DUKE CHAPEL ORGAN RECITAL: Robert Parkins; March 25.
- MALLARME CHAMBER ENSEMBLE: With Eric Pritchard, violin and Jane Hawkins, piano; Nelson Music Room; March 25.
- **DUKE CHORALE:** Spring Tour Concert; Baldwin Auditorium; March 29.

#### POP MUSIC

THE BLUE MAN GROUP — HOW TO BE A MEGASTAR TOUR: RBC Center, Raleigh; March 11. Contact 919-834-4000 or www.blueman.com.

ANOUSHKA SHANKAR: Grammy-nominated Sitar player performs with ensemble; Stewart Theatre at NCSU, Raleigh; March 16. Contact 919-515-1100 or www.ncsu.edu/arts.

JOSH GROBAN: RBC Center, Raleigh; March 16. Contact 919-834-4000 or www.livenation.com.

ARTSCENTER CELTIC CONCERT SERIES

— DERVISH: The ArtsCenter, Carrboro;
March 29. Contact 919-929-2787 or
www.artscenterlive.org.

PINECONE PRESENTS TONY RICE & BRYAN SUTTON: Listen in on two of the

most highly regarded guitarists in bluegrass and country music today; Fletcher Theater at Progress Energy Center for Performing Arts, Raleigh; March 30. Contact 919-664-8302 or www.pinecone.org.

**EVENTS AT THE GRAPE**: The Grape Restaurant at Cameron Village, Raleigh; all music is scheduled for 7:30-10:30 p.m.; Contact 919-833-2669.

- SUSAN REEVES JAZZ VOCALS, PIANO: March 9, 23
- STEVE HOBBS TRIO JAZZ: March 10, 17, 24, 31
- LAURA RIDGEWAY JAZZ VOCALS, PIANO: March 16
- BLUE T BLUES VOCALS, PIANO, GUITAR: March 30

**EVENTS AT THALIAN HALL:** Wilmington; Contact 910-343-3664 or www.thalianhall.com.

- JESSE COOK: Rumba Flamenco guitarist; March 8 & 9. Contact www.jessecook.com.
- TIME FOR THREE: String trio; March 24. Contact www.timeforthree.com.

#### STAGE & SCREEN

TONI MORRISON'S THE BLUEST EYE — A PLAYMAKERS REPERTORY COMPANY PRODUCTION: Adapted for the stage by Lydia R. Diamond and directed by Trezana Beverley; Center for Dramatic Art, Chapel Hill; Thru March 25. Contact 919-962-PLAY (7529) or www.playmakersrep.org.

PIECES OF GOLD — ANNUAL ARTS EXTRAVAGANZA: Students and teachers work throughout the year to produce a performance that supports the curriculum, as well as entertains an audience, Produced jointly by Wake County Public Schools and Wake Education Partnership; Memorial Auditorium at the Progress Energy Center for Performing Arts, Raleigh; March 7. Contact www.wakeedpartnership.org.

**PORGY & BESS:** Presented by Cape Fear Regional Theatre and Fayetteville State University; Seabrook Auditorium at Fayetteville State University, Fayetteville;

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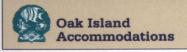
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March 9-17. Contact 910-323-4234 or www.cfrt.org.

CHARLOTTE'S WEB: Musical version of E.B. White's classic; New Bern Civic Theatre, New Bern; March 9-11 & 16-18. Contact 252-633-0567 or www.new-berncivictheatre.org.

BROADWAY SERIES SOUTH PRESENTS — ALL SHOOK UP!: Progress Energy Center for the Performing Arts, Raleigh; March 13-18. Contact 919-831-6302 or www.broadwayseriessouth.com.

ON THE THIRD DAY: Presented by Emmerich Theatre; Rocky Hock Playhouse, Edenton; March 15-April 14. Contact 800-775-0111 or www.visitedenton.com.

**MENOPAUSE THE MUSICAL:** Fletcher Opera Theater at The Progress Energy Center for the Performing Arts,

Raleigh; March 15-17. Contact 919-834-4000 or www.menopausethemusical.com.

CAROLINA BALLET PRESENTS FIREBIRD: Memorial Auditorium, Raleigh; March 15-18. Contact 919-719-0900 or www.carolinaballet.com.

CARY BALLET COMPANY 10TH ANNUAL SPRING GALA PERFORMANCE: All performances followed by a Ballerina Tea for children; Cary Academy's Performing Theater, Cary; March 17-18. Contact 919-481-6509.

MAN OF LA MANCHA: Presented by Broadway at Duke; Page Auditorium at Duke University, Durham; March 20. Contact 919-684-4444 or www.duke.edu/web/broadway.

EVENTS AT THE CAROLINA THEATRE OF DURHAM: Dur-



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ham; Contact 919-560-3030 or www.carolinatheatre.org.

- MADELEINE PEYROUX: March 9
- GEORGE WINSTON: March 10
- CHAMBER ORCHESTRA OF THE TRIANGLE: March 11
- HMS PINAFORE PRESENTED BY THE DURHAM SAVO-YARDS: March 16-18, 23-25
- ARE YOU READY, MY SISTER?: March 28

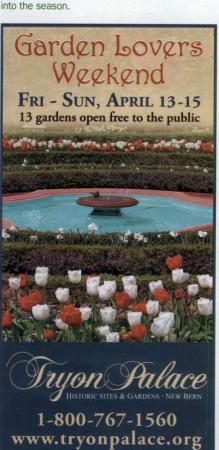
#### MUSEUMS

SPRING INTO COLOR: Watercolor and silk pieces by Jo-C Gaston; Orange County Historical Museum, Durham; March 2-31. Contact 919-732-2201 or www.orangecountymuseum.org.

**EVENTS AT EXPLORIS:** Raleigh; Contact 919-834-4040 or www.exploris.org.



New works by Jo-C Gaston evoke the colors and moods of springtime and invite viewers to step into the season.



- INDIAN DANCE & SPIRIT: March 10
- ST. PATRICK'S DAY: CELEBRATE IRISH DANCE, MUSIC & SPORT: March 17
- ITALIAN MUSIC WITH MEBANESVILLE: March 24
- RHYTHMICITY: March 31



Percussion band Rhythmicity taps into the vibrant rhythms of multiple cultures.

**EVENTS AT THE NASHER MUSEUM:** Duke University, Durham; Contact www.nasher.duke.edu.

- THE PAST IS PRESENT CLASSICAL ANTIQUES: Ongoing
- STREET LEVEL MARK BRADFORD, WILLIAM CORDOVA, ROBIN RHODE: March 29-July29

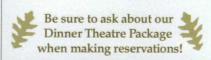
**EVENTS AT THE NC MUSEUM OF HISTORY:** Raleigh; Call 919-807-7900 or www.ncmuseumofhistory.org.

- THREE PRESIDENTS AND A DOLLEY: March 7
- LITTLE WINDOWS: March 11
- HISTORY Á LA CARTE LOOKING FOR LONGLEAF: March 14
- ARTIST AT WORK JAN WUTKOWSKI: March 16-18
- BUSTLES, BLOOMERS, AND NAKED ELBOWS WOMEN'S

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411 North Bloodworth Street Raleigh, NC 27604 (919) 832-9712 innkeepers@oakwoodinnbb.com FASHION IN THE NINETEENTH CENTURY: March 17

• TRIANGLE YOUTH JAZZ ENSEMBLE: March 25

**EVENTS AT THE CAMERON ART MUSEUM:** Wilmington; Contact 919-395-5999 or visit online at www.cameronartmuseum.com.

- NORTH CAROLINA'S TOUR OF THE BILL OF RIGHTS: One of six stops, each will feature a speaker highlighting a different amendment, Wilmington will feature Freedom of Religion; March 9-11.
- CINE NOIR A FESTIVAL OF BLACK FILM: Presented by The Black Arts Alliance, the jury and invitational festival of independent films by African Americans will feature various genres of film, as well as workshops; March 15-18. Contact 910-350-2681.
- DARRYL LAUSTER RECREATING: An installation of objects by the Houston artist and art history instructor; Thru April 1.
- FLOORED! PERSIAN CARPETS AND WORKS OF ART ON THE FLOOR: A continuing exploration of the enduring traditions and contemporary innovations of the textile industry; Thru April 1.
- PRINTED IN BEAUTY: Exhibition demonstrates the beauty and expansive technical range expressed by artists in many cultures and periods with over 200 individual prints; Thru April 1.



Cameron Art Museum's FLOORED! displays the refinement of Persian carpets, as well as contemporary work using unconventional materials.

EVENTS AT TRYON PALACE HISTORIC SITES & GARDENS: New Bern; Contact 1-800-767-1560 or www.tryon-palace.org.

- TRYON PALACE BOX & COX A ONE-ACT BRITISH FARCE:

  March 3. 17
- AFRICAN AMERICAN LECTURE: BLACK AMERICAN IN NEED OF PSYCHOLOGICAL CONVERSION: March 15
- 39TH ANNUAL TRYON PALACE DECORATIVE ARTS SYM-POSIUM — THE ART OF EMBELLISHMENT: March 16-18
- AFRICAN AMERICAN DOWNTOWN WALKING TOUR: Learn about 300 years of African American history; a walking tour of New Bern's historic district; March 18.

#### POTPOUR

ROANOKE ISLAND 1682 — A CIVIL WAR LIVING HISTORY WEEKEND: Commemorating the 145th Anniversary of the Battle of Roanoke Island, weekend festivities include music, crafts, demonstrations, lectures and much more; Roanoke Island Festival Park; Manteo; March 3-4. Contact 252-475-1500 or www.roanokeisland.com.

AN INTERNATIONAL AFFAIR—16TH ANNUAL RED CROSS BALL: Evening includes worldly delicacies, fine wines, dinner, dancing both live and silent auctions and proceeds benefit your local chapter of the American Red Cross; Embassy Suites, Cary; March 10. Contact 919-861-1662.

NEW BERN HISTORICAL SOCIETY PRESENTS CIVIL WAR WEEKEND: Events include the dedication of the North

Carolina 26th monument, tours of Battlefield Park, demonstrations and a fundraiser ball commemorating the Civil War Battle of New Bern; New Bern; March 10 & 11. Contact 252-638-8558.

FOURTH ANNUAL BURRITO BASH FUNDRAISER & SILENT AUCTION: Gift certificates, jewelry, artwork and handmade items will be auctioned off to benefit Chatham Animal Rescue and Education (C.A.R.E). General Store Café, Pittsboro; March 12. Contact 919-542-5757 or www.chathamanimalrescue.org.

THE MARKET AT RAVENSCROFT: 2nd annual shopping event to support existing and new community out-reach programs. A.E. Finley Activity Center, Ravenscroft School, Raleigh; March 15-17. Contact www.ravenscroft.org for more information.

RUNWAY FOR HOSPICE: Fashion fundraiser to help provide health care to people with life-limiting illnesses. Co-hosted by Linda Lavin; Lower Cape Fear Hospice & Lifecare Center, Wilmington; March 16. Contact 910-256-9943 or www.hospiceandlifecarecenter.org.

NEW BERN HOME AND GARDEN SHOW: New Bern Riverfront Convention Center, New Bern; March 17-18. Contact 910-353-1171 or www.ENCshows.com.

HEARTS OF HOPE BENEFIT LUNCHEON: Guest speaker Linda Lutz. North Ridge Country Club, Raleigh; March 22. Contact 919-828-9014, ext. 115.

**12TH ANNUAL KITE FESTIVAL:** All ages are welcome, festival is free and open to the public; multipurpose field at the Fred G. Bond Metro Park, Cary; March 24.Contact 919-462-3960.

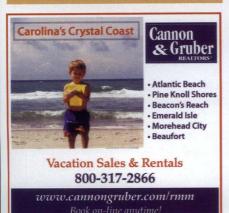
EVENTS AT THE SENATOR BOB MARTIN EASTERN AGRI-CULTURAL CENTER: Williamston; Call 252-792-5111 or www.showwithus.com.

- SPRING EASTERN HUNTER ASSOC. HORSE SHOW: March 10 & 11
- NC BARREL BONANZA MARCH SHOW: March 16-18
- OLD DOMINION ARABIAN HORSE SHOW: March 23-25
   MS WALK: 2007 Walk Dates and Locations:
- MARCH 24: Imperial Center, Research Triangle Park, Raleigh
- MARCH 31: Greenfield Park, Wilmington & Flowers Park, Plymouth

To register or learn more, contact http://walknct.nationalmssociety.org or 1-800-FIGHTMS.

Our thanks to Cyndi Harris and Mary Younger 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 Mary Ward Younger, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or e-mail: mary@metromagazine.net.



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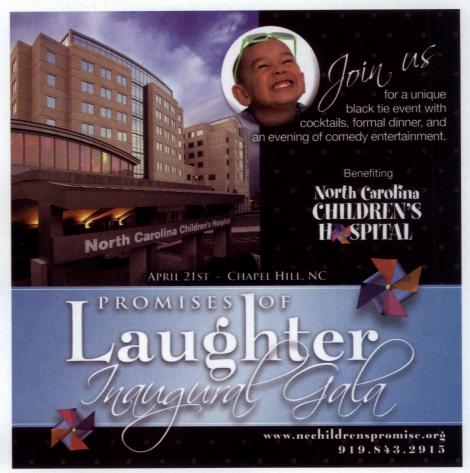
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# Between you and me...

#### **LOBBYISTS BRING MEMORIES**

he Legislature is back in town and, I have to assume, so are the lobbyists. Having been one myself, I insist that it can be an honorable profession. If you disagree, argue with someone

The late Carroll Weathers, former dean of the Wake Forest Law School when I was there — and probably the straightest human being I have ever met — had worked as a young attorney in the General Assembly for the insurance industry. But he had an aversion to the word "lobbyist." He instructed us law students, most particularly, never to use the word. "Young gentlemen," — we actually had two women in our class of about 70 in 1968 — "the correct title for one who advocates a position before the General Assembly is 'legislative representative.""

Call them what you will, but the halls of the legislative building are now swarming with men and women hired to make a case for what are generally described as "special interests." I live in the provinces and don't know a lot of these folks. I do recognize names from time to time like Rufus Edmisten, Al Adams, Mike Mann, Don Beason, Roger Bone, Don Vaughan and Zeb Alley. Zebulon Vance Alley. He has been ranked as "most influential lobbyist" in North Carolina eight consecutive legislative sessions and currently ranks second in a North Carolina Center for Public Policy and Research survey of legislators, lobbyists and capital press corps. For decades, this swashbuckling attorney from way out West has been one of the most colorful and entertaining figures in our state's political life. What would it have been like without him?

It's not for me to say who is now king of the hill, but when I was in Raleigh during the early '70s, the undisputed champion was Hathaway Cross. Cross was born Down East in Gates County, the same small county that produced long-time Secretary of State Thad Eure, Speaker of the House Phil Godwin and

his brother Judge Pilston Godwin, rail-road lobbyist Wilbert Forbes, and Deputy Attorney General Buie Costen. State Treasurer Edwin Gill — "Mr. Integrity" — considered Cross his closest friend and left him half of his estate. Cross was married to Effie Martin from Pitt County, and their son, Edward Hathaway "Hap" Cross Jr., had a distinguished career as an SBI agent in the Roanoke Rapids area.

Today, when a day's business is done, legislators get in their cars and drive to apartments and condo complexes scattered all over Raleigh. Into the '70s, however, legislators gathered up their work and walked downtown primarily to two hotels — the Sir Walter and the Carolina.

The East ruled then, and these colorful characters in retrospect seemed larger than life — along with the people they kept company with, such as Chief Justice R. Hunt Parker and Gill. I hope you will indulge me as I again write about that era.

Today, when a day's business is done, legislators get in their cars and drive to apartments and condo complexes scattered all over Raleigh. Into the '70s, however, legislators gathered up their work and walked downtown primarily to two hotels — the Sir Walter and the Carolina. My friend of those days, Dennis Ducker, who worked for the State Treasurer's office more than 30 years before retiring to Brevard, reminded me that Democrats stayed at the Sir Walter and Republicans tended to take rooms at the Carolina - just a couple of blocks away. Until the current Legislative Building was constructed for the 1963 session, legislators had no offices, so a substantial amount of business was transacted in the hotel lobbies.

Legislators returned to Raleigh on

Mondays for a night session that began the week. For many years, the North Carolina Trucking Association hosted a buffet every Monday night for legislators at the Sir Walter, and later at the Velvet Cloak after the Sir Walter closed. I do not remember the food as especially elaborate, but I do remember that Cross, in his courtly, Down East style, presided greeting and chatting and, I suspect, when appropriate, making a point or two for his clients, the truckers. From time to time The News & Observer would condemn the practice of legislators and their friends eating so unashamedly from the truckers' trough, but the practice continued for years.

In that era of civility, the truckers and the railroads often had conflicting interests, but that did not keep their lobbyists from hanging out together and taking the occasional gentle poke at one another. Cross had a mischievous streak, and he needled his friendly rival, Russell Swindell, the railroad lobbyist and father of State Sen. A.B. Swindell, by nicknaming the tall, lanky lobbyist "Tweetsie" for the tiny, narrow-gauge railroad tourist attraction in Blowing Rock.

Cross had his own lobbying style. He was quick to lay his cards on the table, and then, out of loyalty to a friend, he made sure the legislator did not get blindsided. He would make his pitch, and then say, "Now here is what the other crowd is going to tell you," and stated the opposition's case and debunked it point by point. Though he was an old-school gentleman, he could play hardball. If pushed, he would end a discussion abruptly, I am told, by saying, "Listen, I sell that c—-; I don't buy it."

Ducker has many stories about Cross and the legendary North Carolina figures of his day. As a young man, Ducker was a professional associate and confidant of Gill's. Also, Gill, who lived at the Sir Walter along with Judge Parker and others, did not drive. So Ducker provided trans-

portation and, consequently, had entrée to this close, politically powerful circle of Down East friends. After hours, Gill was seldom seen without Ducker.

Ducker often dined with Gill at the Sir Walter's famous "Round Table," along with a group that included Judge Parker; Alex Brock, who was chair of the State Board of Elections; Maj. Bill Hodges of Washington, NC, who headed the state's civil defense program; architect Ralph Reeves, father of Metro editor and publisher Bernie Reeves; and Bruce Poole Sr., a Raleigh police detective who was of a more liberal bent than the others, and whose political organization controlled several Raleigh precincts. The predominantly conservative politics of the Round Table regulars prompted wags from the progressive wing of the Democratic Party to say their table was made of birch wood, an allusion to the right-wing John Birch

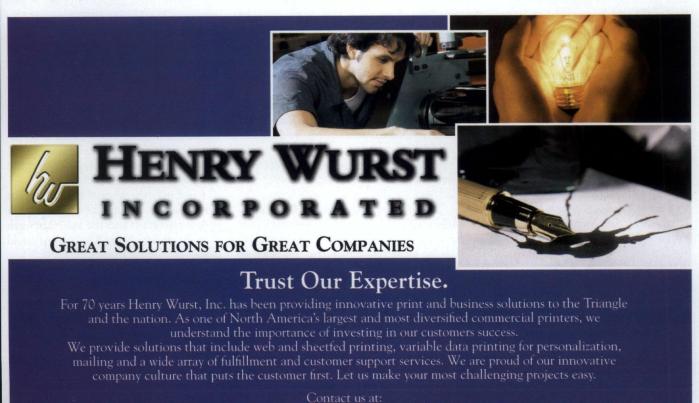
No public figure in the latter part of the 20th century prompted more stories than Judge Parker. He was conservative in his habits and had a brooding, forbidding visage and a stiff and formal demeanor. While he appeared always to be wearing the same navy blue, pin-striped suit and light blue Countess Mara necktie, he in fact had 10 identical expensive Oxxford suits he purchased from one of Raleigh's top-line men's stores. A veteran of World War I, he always wore in his lapel the small rosette that signified his membership in the French Legion of Honor.

Judge Parker drove Cadillacs most of his life, but he switched to Lincolns when he decided Cadillacs had become too common. He was a bit defensive about this change of habit. Ducker said that one day as he was leaving the Sir Walter with the judge, a new black Cadillac drove up and parked near them. "I said, 'Judge Parker, that is certainly a handsome automobile,' to which he replied, 'Yes, but no one except a 'likker' salesman would ever drive such an automobile." Each time he bought a new Lincoln, he would have the radio removed before he would drive it home.

Judge Parker was unflappable. J. Melville Broughton Jr., son of the popular North Carolina governor, was in Superior Court one day when Judge Parker was serving on the trial bench. The defendant leapt from his chair brandishing a pistol and began to fire. There was chaos. Rather than ducking behind the bench, Broughton said that Judge Parker rose slowly from his chair, pointed at the gunman, and said calmly, "Sheriff, arrest that man."

On one occasion, Judge Parker gave Ducker some personal advice. "Dennis," he said, "there are three ways to become wealthy. One is to make money. One is to inherit money. And the third is to marry money." He thought for a moment, and then continued. "I recommend that you try to marry money."

Between you and me, I am sure that there is still much stuff of which good stories are made, and that new legends are being created. Without these personal memories about the colorful people in North Carolina politics, history would be dreadfully dull.



800-545-8835 or info@henrywurst.com www.henrywurst.com Who's Who in the Triangle Food Scene

## **Twenty Food Professionals Who** Make Us Glad to Live Here

by Moreton Neal

t isn't easy to narrow down the list of culinary talent in this area to just 20 important players. There are so many more that deserve recognition, not to mention the floor managers, servers, pastry chefs and sous chefs who support every great restaurant and receive little press attention.

Let me say, right off the bat, that some of my favorite chefs don't appear on this list. Ironically, their consistent excellence (at Provence, Acme, and Underground to name a few) keeps them out of the limelight. I hope that knowing the joy they provide with their delicious food is its own reward.

The following choices are mine alone, determined by each person's significant contributions to our restaurant scene this year. Many are familiar faces, whose work just keeps on getting better and better - their stars are still rising and the national media just can't get enough of them. Others are brand new to the area, or were chosen because of changes in their career paths.

If you disagree with me - and you should, since taste in food is purely subjective - don't write me. Take out your frustration by going straight to your favorite restaurant for dinner and let the chef or floor manager know that their place is one of the reasons life in the Triangle is so good.

#### THE MEDIA MAGNETS

Sara Foster, Foster's Market, Durham and Chapel Hill

Sara Foster, once Martha Stewart's personal caterer, has been steadily building a



Foster

career in the Triangle since opening Foster's Market in 1990. Her "simple honest food" was such a hit that another Foster's followed in Chapel Hill. The rest of the country discovered Foster after the success of The Foster's Market Cookbook: Favorite

Recipes for Morning, Noon, and Night. Her second cookbook, Fresh Every Day, became an Amazon best seller and led to a regular

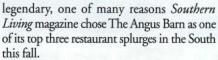
food column in Cottage Living magazine. We will be seeing a lot of Sara this year on television and in print media as she promotes her third book, Casual Cooking: Simple Fresh Recipes for the Way We Eat Today.

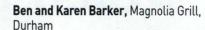
#### Walter Royal, The Angus Barn, Raleigh

The announcement that Chef Walter Royal was invited to compete on the Food Network's hit show Iron Chef America created a huge buzz. Then, for almost a year, total silence. By January 2007, just when most of us had forgotten about the appearance, there he was on the tube - dignified, unruffled

and characteristically regal. Royal showed those TV chefs just what to do with a great big bird ... and he won!

Royal will repeat his award-winning ostrich dinner at the Barn's wine cellar on March 10. Our own Iron Chef's special wine cellar dinners are





Every five years Gourmet magazine publishes a list of the 50 best restaurants in America. In 2006, Magnolia Grill was chosen for the second time — No. 11, perched

impressively between New York's Le Bernardin and The Inn at Little Washington.

Gourmet claims, "Ben Barker's cooking is daring, almost reckless ... Karen Barker's desserts end the roller coaster } ride with the pleasure of a knockout chocolate cake or a



Barkers

classic lemon tart." The Barkers have racked up tributes from the national media since opening Magnolia 20 years ago, and we predict the accolades will continue for many

Andrea Reusing, Lantern, Chapel Hill Andrea Reusing's Chapel Hill restaurant,

Lantern, joined Magnolia Grill on Gourmet's list of the Top 50 restaurants in the country. Saveur magazine named Lantern as a reason Chapel Hill was pinpointed as one of the five best food towns in America. Reusing has received coverage from



Reusing

Bon Appétit, Food & Wine and her recipes appear in the March 2007 issue of Fine Cooking.

Presently the leader of the North Carolina Slow Food movement, she joined other famous culinary authorities — Alice Waters (of Chez Panisse) and Michael Pollan (author of The Omnivore's Dilemma) - as a featured speaker for the international Slow Food Conference in Turin, Italy this fall. Her charismatic personality and reputation as a farmers' activist have earned Reusing international recognition.

I just pray the woman doesn't run for political office. It would be difficult to run both a restaurant and the state of North Carolina. But knowing Reusing, she could manage it.

Bill Smith, Crook's Corner, Chapel Hill

Every winter Bill Smith tries to abandon Crook's and all things Southern by heading to icy Québec City for much needed R&R. While dining in a favorite French bistro, he found himreminiscing about childhood



food and began to write. After several more jaunts to Québec, the chef of Crook's produced Seasoned in the South, an immediate smash. The memoir/cookbook has piled up accolades from Bon Appétit, Food & Wine, The New York Times, and Pages Magazine, among others. He has appeared on both Bill Friday's North Carolina People and DG Martin's Bookwatch.

Rumor has it that his next book will be about Québec, written in Chapel Hill.

#### **RISING STARS**

Aaron Vandemark, Panciuto, Hillsborough

Panciuto is a family affair, the collaboration of Aaron Vandemark, his wife and parents, who live above the restaurant. This loving support system allows Vandemark to concentrate on the kitchen where his talent shines. His earthy Northern Italian cooking pays homage to his Il Palio mentor, Gennaro Villela. But his deft touch with fresh local ingredients is all his own.

#### Michael Chuong, An, Cary

Michael Chuong isn't really new to the Triangle. Members of Prestonwood Country Club in Cary have enjoyed his extraordinary cooking since he arrived there in 1997. Born in Vietnam and raised in New Orleans, Chuong has a unique cultural perspective that influences his culinary style. The accomplished chef had already forged a successful career in his home town before landing in Cary. Prestonwood owner Ann Goodnight was so impressed with Chuong, she collaborated with him on the spectacular new restaurant An, a perfect showcase for his scintillating Asian-French hybrid cuisine.

#### **Phil Evans,** Herons at The Umstead Hotel and Spa, Cary

Cary's spectacular new hotel needed someone special to head its ambitious restaurant. After a nationwide search, Phil Evans was persuaded to leave the St. Regis Aspen to bring world-class hotel dining to The Umstead. His impressive bio includes stints at France's Le Parnasse and Houston's Remington Grill. As the new kid on the block, Evans will be under heavy scrutiny this year. So far, so good — Herons just opened in January to raves.

#### Chip Smith and Tina Vaughn, Bonne Soirée, Chapel Hill

So perfectly does this husband-and-wife team complement each other, it's impossible to mention one without the other. Tina Vaughn gave up a career as an actress to support Chip Smith's culinary ascent. "Chip was more talented at cooking than I was at act-

ing," she asserts. Smith's country French cuisine is indeed stellar, but Vaughn's expert management of the front of the house calls for equal billing.

Jeremy Sabo, South and Vivace, Raleigh

Jeremy Sabo is a rarity in the food world. His career isn't the accidental detour of many of the best chefs of this area. He recognized his calling at an early age and entered Pennsylvania's Academy of Culinary Arts after high school. Years later, he landed at Frazier's where

he transformed the casual bistro into a sophisticated and critically acclaimed dining destination. Frazier's owners, Kevin and Stacy Jennings, offered the gifted chef another challenge when they enlisted him to open Vivace in Raleigh's North Hills. Now Sabo has helped the Jennings develop the newly opened South in the same shopping center.

#### THE QUIET ONES

Ricardo Quintero, Jibarra, Raleigh Many of the Triangle's best chefs trained



ăn which means "to dine," or "to eat" in Vietnamese showcases
Chef Michael Chuong's signature 'New World' cuisine, an
elegant blend of Southeast Asian flavors and European influences.
Chuong has artfully combined the elegance of a French four-star restaurant with the sensational flavors of a Southeast Asian market.



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at some of the premier restaurants in America — from the French Laundry to Charlie Trotter to The Inn at Little Washington — and share familiar techniques. Ricardo Quintero listens to the beat of a different drummer entirely. Raised in Mexico City, Quintero apprenticed at the world-famous Akelarre in San Sebastian, Spain. His unique cuisine, a combination of Mexican ingredients and avant-garde Spanish technique, is a revelation. The modest Quintero has avoided the spotlight, but Jibarra's first-class food speaks volumes about his talent.

Bret Jennings, Elaine's, Chapel Hill

"Seared foie gras on pineapple upside-down cake with rum-vanilla syrup," may seem like a bizarre appetizer, but Bret Jennings pulls it off. A protégée of Ben Barker's at Magnolia Grill, Jennings learned to take chances — as anyone can tell from his adventurous menu. The cozy Elaine's is a place other chefs go for inspiration and remarkable seasonal food. Jennings has received plenty of accolades, but he generally stays out of the spotlight. To his many patrons, Jennings' star has been shining brightly and steadily since he opened Elaine's eight years ago.

William D'Auvray, Fins, Raleigh

Fred Thompson of *The News & Observer* cites Fins as the "best place to eat seafood in the Triangle." High praise coming from the man who wrote *The Big Book of Fish & Shell-fish*. Having spent a good portion of his career cooking in Los Angeles, William D'Auvray brings a unique Pacific Rim sensibility back to his home state. His Asian flavor combinations and deft technique have delighted patrons of his modest North Raleigh restaurant where he has been quietly turning out exquisite food for over a decade.

Lil Lacassagne, Saint-Jacques, Raleigh

Happily, French food is undergoing a revival in the Triangle, but only one is owned and run by a living, breathing Frenchman. Lil Lacassagne, trained by the great Chef Roger Vergé at Moulins de Mougins, brings "cuisine of the sun" to Raleigh at his unpretentious eatery in North Raleigh. Lacassagne's enthusiasm for the food of his native region brings legions of hungry Francophiles to his door, and his annual food and wine tour of the South of France is always booked solid.

#### Shane Ingram and Elizabeth Woodhouse, Four Square, Durham

After leaving Charlie Trotter's eponymous Chicago restaurant, Shane Ingram worked with Patrick O'Connell at The Inn at Little Washington. He fell in love with the Inn's beautiful pastry chef, Elizabeth Woodhouse, and moved to North Carolina to head the kitchen at Fearrington House. In 1999, the couple opened their dream restaurant in Durham. Since then they have been quietly wowing Triangle food lovers with their impeccable American contemporary cuisine.

#### **RETURNING HOME**

Scott Howell, Nana's, Durham

For a couple of years, Scott Howell enterprises were mushrooming like housing developments in Cary. Nana's Chophouse opened in downtown Raleigh, then The Q Shack appeared in Durham, quickly spawning two more shacklets in Raleigh.

Then the balloon popped. Howell returned to the original Nana's, having divested himself of the excess baggage.

Nana's loyal clientele is delighted to have their favorite chef's full attention again, and Nana's is thriving once more. Howell is in the kitchen full time, as well as teaching a cooking class at Nana's once a month. Count on him to focus on the restaurant, his firstborn and now only child — at least for now.

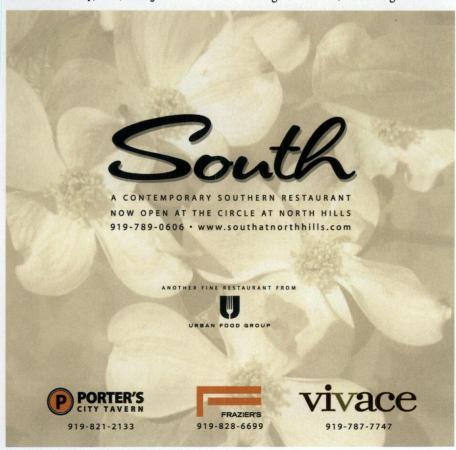
#### Ashley Christensen, Enoteca Vin, Raleigh

When Greg Hatem persuaded Enoteca Vin's talented "Chef Ashley" to create three new downtown restaurants, nobody was surprised. Her first collaboration with Hatem Enterprises, The Raleigh Times Bar, opened to critical and popular acclaim. A soul food restaurant, the Kitchen, was scheduled to follow. It never opened.

Like Scott Howell and many chefs who expand too rapidly, Ashley Christensen was simply stretched too thin. Now she's back at Vin with a new menu that offers smaller dishes at affordable prices. And when you drop by to see Chef Ashley's friendly face, it will be right there.

#### Jason Smith, 18 Seaboard, Raleigh

"Someone made me an offer I couldn't refuse," explained Jason Smith when asked why he left Charleston's Peninsula Grill to create a new restaurant in the old Seaboard train station in his home town. After years spent at New York's Union Square Café and Gramercy Tavern, then a gig cooking for scientists in Antarctica, Smith's wanderlust seems to be sated. His contemporary American cuisine is a good fit in downtown Raleigh. We hope he'll settle in and be around for a long, long time.



John Toler, Bloomsbury Bistro, Raleigh

When John Toler opened Bloomsbury Bistro in 1995, the neighbors rejoiced. Toler's imaginative French food seemed a perfect fit for sophisticated Hayes Barton diners. The restaurant garnered national attention, then Toler expanded his sights, opening Cosmopolitan in Cary. With the sale of the Cary restaurant last year, Toler is keeping his eye on the ball at Bloomsbury, pleasing his loyal patrons with his consistently good cooking back on home base at Five Points.

#### Mickey Maloney, Glasshalfull, Carrboro

Twenty or so years ago, Mickey Maloney teamed up with Ben and Karen Barker to open Magnolia Grill. Hospitable, knowledgeable and attractive, he was a natural for running the front of the house, and he accumulated a large following. When he left the restaurant business to open a wine distributing company, no one was surprised that it succeeded, but Maloney was missed on the restaurant scene.

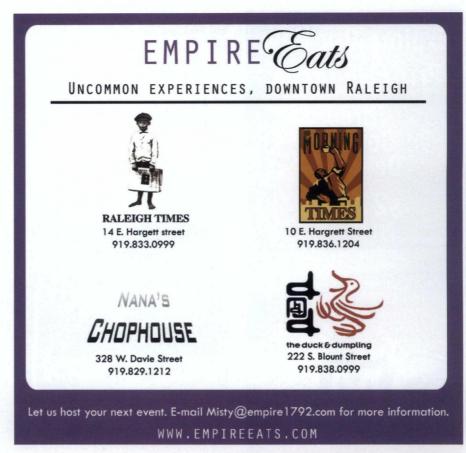
Maloney must have missed us, too. He sold his wine company to open a tapas/wine bar in Carrboro this month. He's back! I haven't heard whether he'll be on the floor every night, but the place couldn't possibly find a better host.

# Food Writers' Favorites

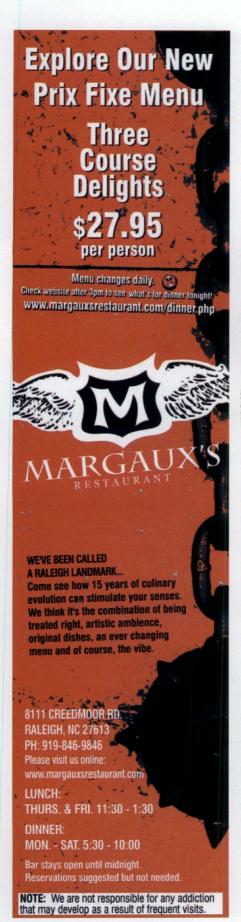
by Moreton Neal

onsidering our extraordinary restaurants and impressive literary scene, it's no surprise that the Triangle area attracts some of the best food writers in the country. You wouldn't recognize their faces, but these luminaries are all around you — standing in line at the farmers' market or sipping an aperitif at the next table of your neighborhood restaurant. If you subscribe to a food magazine, own a bookcase full of cookbooks or read *Metro*, you are probably already familiar with their work.

For our special food and wine issue, I have invited some of the best food writers from our own backyard to reveal favorite dining experiences from the Triangle to the coast. By nature, these professionals are risk takers, undaunted by the likes of tripe or sea urchins and eager to try the next foamy food trend. Adventurous eating goes with the territory, yet many of their choices are refreshingly mundane. A few are not really about food at all, but other factors that make a meal memorable.







Kelly Alexander, Jean Anderson, Susan Ely, Marcie Cohen Ferris, Nancie McDermott, Bill Smith and Fred Thompson allow us to peek into their lives and discover what they love to eat when "off duty." Joining them are *Metro's* own food-loving columnists — Carroll Leggett, Barbara Ensrud, Louis St. Lewis and myself.

#### **GUILTIEST PLEASURE**

For a reformed New Yorker returned to her Southern roots, the primal pull of the utterly addictive hot sausage buttermilk biscuits at the Sunrise Biscuit Kitchen cannot be



denied. Although I try to limit myself to one of the quarter pounder-sized treats per week, it doesn't always hold. There are lots of good biscuits around town, but for my money, none are made fresher, with more care — and, perhaps more importantly, with more butter — than these. Yep, that's me blocking your way up Franklin Street on Saturday mornings.

Kelly Alexander is a contributing editor to Saveur magazine and a food commentator for National Public Radio. Her first book, a tribute to Clementine Paddleford, will be published by Penguin in 2008.

#### MOST UNUSUAL RESTAURANT

The Cypress Grill in Jamesville is nothing more than a shack, and it's about 100 feet from the latte-colored Roanoke. I was told that it started as a fisherman's club. I was also told that there had been many of these little shack restaurants in Jamesville along the Roanoke. But Cypress Grill is the only one left. It's open just four months each year, from January through April.

The deep-fried, fresh-caught herring is so brown, so crunchy that the locals call it "cremated." A lot of Triangle folks make pilgrimages to Cypress Grill during the annual herring run on the Roanoke River, so I drove down to see what the fuss was all about. I ordered the herring and what arrived was a 6-inch fish fried so hard my fork bounced off it. Seeing my frustration, the waitress sidled

over and said, "Do you mind if I touch your food?" She plunged a knife into the the fish, parted it down the middle, nudged the flesh off the backbone, and told me to eat everything else, small bones and all. The herring tasted, well, "fishy" until the waitress approached once again, this time to suggest that I shake a lot of Texas Pete over the herring. "Just upend the bottle. That's the Jamestown way." I did as she said and must say that the cremated herring, presented with sweet slaw and hush puppies straight from the deep fat fryer, was delicious. I'm planning a return trip next month.

Jean Anderson has written dozens of cookbooks, including The Doubleday Cookbook and the James Beard award-winning Food of Portugal. Her articles appear frequently in Gourmet and More magazines.

#### MOST REVELATORY FOOD EXPERIENCE

Just when my jaded palate had drifted into the "been there, eaten that" range, I attended a sake-paired dinner at Jujube. Not the hot, nasty stuff; this was premium, artisanal, chilled sake. It was, as Jujube's chef/owner Charlie Deal likes to say "an epiphany."

The sakes themselves were phenomenal, and as a writer, I loved their names: Divine Droplets (and they were) Well of Wisdom, Root of Innocence. Deal's pairings were genius. Along with several Asian-inspired courses, Deal matched Dreamy Clouds — a fruity sake with a nutty taste — with Roasted Pork Loin and Sweet Potato and Chestnut

I am now a fan of chilled sake and Charlie Deal.

Susan Ely is a food and lifestyle columnist for Cary Living, Pinehurst Magazine and Triangle Business Journal.

#### MOST INSPIRED MATCH

At loose ends before dinner one evening, I stopped in at Raleigh's Enoteca Vin for a glass of wine. What luck! They were featuring a tasting flight of red Burgundies (my favorite reds). The three were from the Côte de Nuits, including a Chambolle-Musigny and Gevrey Chambertin — both reeking with dark cherry flavors. I ordered a small cheese plate, and to my surprised delight it came garnished with a clutch of dried cherries. The cheese, the wines, the cherries — a thrilling match-up of flavors.

Barbara Ensrud, Metro's wine columnist, has written several books about wine including Best Wine Buys for \$12 and Under. She teaches wine appreciation classes at Duke Continuing Education.

#### MOST COMFORTING MEAL AFTER A LONG DAY

Everybody needs a restaurant haven on a week night after a day that was TOO long, when the going was TOO rough, when you feel just plain tuckered out, or you wish mom would cook dinner, but she's doesn't



do that anymore! For husband Bill and me, that place is Squid's in Chapel Hill, where manager Jamie LaForce is always cheery and welcoming (how does he do that?!), and even if there is a wait, you are welcome to sit at the bar for a drink, and to eat dinner there if you choose. Squid's serves my favorite weeknight meal of grilled fish and roasted vegetables — it's healthy and the ingredients come from local farmers and purveyors. Chef Andy Wilson fixes it any way you want it, and the wait staff is stellar. Now, that's comfort in my book!

Marcie Cohen Ferris, a professor at UNC-Chapel Hill, is the current president of the Southern Foodways Alliance and author of Matzoh Ball Gumbo.

#### **BEST BARBECUE**

I am devoted to Wilber's barbecue in Goldsboro. It has great texture — bits of gristle and fat and mysterious things that define Eastern-style barbecue — and always tastes as if it were straight from the pit. And, in fact, it is. Wilber's "barbecue" chicken is some of the world's best eating, too, so I always order a combination platter. I have never figured out how it is prepared, except I don't think it is "barbecued." (Excuse the slip. I know "barbecue" is a noun.) I am guessing that the chicken is baked. The meat is moist and falls off the bone. The sauce - smooth and thin with perhaps a bit of mustard (but no tomatoes, thank goodness, that I can discern), is unique and from heaven. Add to this the fact that Wilber's is about the only place I know that serves potato salad with its barbecue - really good, homemade potato salad - and you have a major dining treat. I also salute the sweet tea, slaw, hushpuppies, knotty-pine paneling, wooden "straight chairs," and the what-will-you-have-honey waitresses. Wilber's does it all right - perfect comfort food in the perfect Down East barbecue house environment.

Carroll Leggett writes Metro's monthly column, "Between You and Me."

#### **FAVORITE FAST FOOD**

The scheming starts as soon as my Chapel

Hill-based minivan merges onto I-40 heading east: Can I work in a sandwich-and-coffee pit-stop at 9N9 Vietnamese House of Noodle in RTP? Since this friendly little café is handily located in a vast brick shopping center at the intersection of Miami Boulevard and Alexander Drive, the answer tends to be

#### **NIBBLES**

Tickets are now on sale for the second fabulous **Beaufort Wine & Food Weekend** scheduled for April 26 – 29. The Festival will move this year to the Olde Beaufort Seaport and Historic Beaufort Waterfront to showcase signature wine and food in a unique venue. Winemaker dinners will take place at local restaurants including Beaufort Grocery, Williams, Aqua, and Shepherd's Point. Each dinner will feature the food of both the host chef and a visiting guest chef with wines chosen from sponsor vineyards.

Guest chefs for the four day feast will include: Joël Antunes from Joël in Atlanta; Ashley Christensen from Raleigh's Enoteca Vin; Shawn Wellersdick from Port Land Grille in Wilmington; Jason Smith from 18 Seaboard in Raleigh; Walter Royal from Raleigh's The Angus Barn; Matt Upchurch from M. Stephen's in High Point; Leonard Logan from Elizabeth's Café in Duck; Bill Smith from Chapel Hill's Crook's Corner; John Toler from Bloomsbury Bistro in Raleigh; and Ashley McGee from Johnson & Wales, Charlotte.

The Beaufort Wine & Food Weekend has been selected as one of the Top 20 events in the Southeast by the Southeast Tourism Society.

Find out more about the festival at www.beau-fortwineandfood.com.

One of the most exciting annual food events in the area is going strong after 22 years. A Toast to the Triangle offers a tempting spread from over 40 of our finest restaurants. The event will take place on Sunday, April 1 from 5:30 to 8:00 p.m. at the NC State University McKimmon Center in Raleigh. Proceeds from the evening will benefit the Tammy Lynn Center for Developmental Disabilities, featured in Metro's February issue. For information, link to www.atoasttothetriangle.com or call Lynne Wilkerson at 832-3909 (ext. 107).

**Bistro 64** welcomes a new executive chef, Alan Batson. The former chef/owner of Southern Star in Cary, Batson has traveled all over the world acquiring his culinary experience. You can sample Batson's international cuisine at a bargain price if you arrive early. Bistro 64 now offers a three-course *prix fixe* menu Mon.-Thurs. from 5:00 to 6:00 p.m. for just \$20 per person.

Those who remember French Country Inn in Selma, as well as anyone who loves French food, will enjoy Cree Forman's memoir/cookbook, *Phil and the French Country Inn*. The book includes a travelogue of trips to France, as well as Phil Forman's menus and recipes used at the Inn. It is a loving tribute from the woman at his side through over a decade of innkeeping in the heart of Eastern Carolina tobacco country.

Brian Stapleton's followers have mixed feelings about his new appointment as director of culinary standards for **ARAMARK Harrison Lodging**, the company that manages the Carolina Inn and other resorts around the country. Executive chef at the Inn's CrossRoads Restaurant since 1999, Stapleton has made a name for himself as one of the top chefs in the Triangle. He will help select his successor and continue to be involved in the restaurant, but Stapleton's fans will miss his presence in the kitchen.

Indulge yourself in a sinful dessert for a good cause! Every month Il Palio at the Siena Hotel offers a special with proceeds going to a local non-profit. This month, the restaurant features chocolate soufflé, a classic dessert so delicate that it's rarely found in restaurants these days. Ten percent of the proceeds of all soufflés ordered will be donated to the Junior Service Leagues of Orange and Durham Counties.

The bistro boom continues in Durham with Alivia's across from Brightleaf Square, the brand new eatery by one of the owners of neighboring eateries Federal and James Joyce. Expect good things from a kitchen manned by a team from Nana's, Four Square, and Lantern. Huge booths, lots of outdoor seating and reasonable prices, Alivia's offers creative chow in a casual environment from breakfast to late night.

As promised by the Urban Food Group, **South** opened in time for Valentine's Day in Savannah's spot at North Hills Shopping Center. The menu created by Vivace's Chef Jeremy Sabo should cheer up Southern food enthusiasts who embraced the concept of Savannah and were sad to see it go.

"yes." Their version of the classic Vietnamesestyle submarine sandwich, known as banh mi, is spectacular: a demi-baguette of perfect French bread, filled with house-made charsiu pork, thinly sliced and dressed with tangy carrot-and-daikon slaw, mayo, a little forest of leafy cilantro stems and just enough slices of fresh jalapeño to make you pace yourself instead of bolting the whole thing down with too much speed.

It's worth waiting for, but you really needn't do that since they will have it made up to order in the time it takes to pay up and step out of the line to glance at the sports event, game show or soap opera on the ceilingmounted corner TV. With its satisfying, familiar-but-exotic flavors and the fact that it can be so quickly ready to travel with you to the beach, the mountains or a picnic spot, the \$2 price tag will come as a surprise.

The coffee isn't quite so quick, but it is worth every one of the 10 to 12 minutes it takes to brew up. Like the sandwich, it's made to order and the process of watching your very strong coffee drip through a hat-shaped metal filter contraption onto a dollop of sweetened condensed milk in a sturdy glass is just the right invitation to take a very deep breath and smile. Stirred up and poured over a glass of ice, the sweet strong coffee is fantastic. If



they're blowing the horn for me out in the parking lot, I simply indulge in a take-out tumbler of bubble tea, a sweet treat available in fanciful flavors including coconut, pineapple and green tea.

Nancie McDermott has written about Asian food in several cookbooks, including Quick & Easy Vietnamese: 75 Everyday Recipes.

#### **BEST SERVICE**

Years ago when I ran a restaurant, I hosted a small dinner party at my own place. That

evening I particularly wanted to impress my guests, but our service turned out to be so lackadaisical it was embarrassing. Later I asked the waiter why he hadn't come by the table more often. "You all were talking and seemed so happy," he explained. "I didn't want to interrupt." Since then, whenever service at a restaurant is particularly neglectful, I stop talking and put on an unhappy face.

At Bonne Soirée you never get a chance to be unhappy. Under the brilliant tutelage of co-owner Tina Vaughn, the wait staff is as attentive and knowledgeable as their counterparts in a Michelin-starred restaurant in France. These folks appear to have a PhD in table service. They treat you as an honored guest, anticipate your every need without hovering, know exactly the right wine to recommend for each dish, and make you feel just the way you should, but rarely do, in other fine dining rooms in the United States — totally pampered.

#### MY FAVORITE DINNER OUTDOORS

I'm always looking for an excuse to go to the Outer Banks. Last summer, I was clever enough to arrange book signings at some of those wonderful little book stores found in our beach towns. After an afternoon on the front porch of Books To Be Red in Ocracoke, my brother, sister and I had the evening free. It was Wednesday, so the town was a little quiet. We wandered into the shady outdoor bar of The Pelican. The menu looked good so we stayed for supper. You can eat outside in the garden. It was nothing fancy really, just good coastal food, carefully prepared and served by a pleasant staff. The three of us can hardly ever get together, so it was an especially nice evening.

Bill Smith, executive chef at Crook's Corner, is the author of Seasoned in the South.



#### **BEST CHEF TO INVITE TO DINNER**

Some meals are magical and memorable. Just like great music, a wonderful culinary repast can often be remembered in vivid detail forever. One night, good friend Bill Klapp had just flown in from his summer home in the Italian countryside with that rarest of edible jewels, perfect and fresh white truffles! Several of us met for a late night fête at the elegant home of Ann Stewart and Randall Roden. Chef Andrea Reusing from Lantern restaurant was present, along with her husband Mac McCaughin of the band Superchunk. Reusing immediately prepared the most perfect soft scrambled eggs that were lavished with generous gratings of the truffles. The sublime intoxicating aroma! The delicacy of flavor! So simple, so decadent, all washed down with liberal doses of the finest pink champagne ... now that's living.

Louis St. Lewis, Metro's art editor, is an artist, a bon vivant and a closet gourmet.

#### **FOOD I MISS WHEN I'M AWAY**

Travel, while exciting, carries its burdens. Being on the road — sometimes a month at a time — always makes me long for the tastes of home, no matter what fabulous food I have encountered. Those tastes are the ones that embrace you and say, "Welcome back!" and are comforting and familiar. And for me, it's a downright weird collection.

Ever since my mom poured me a bowl of soup, that potage said something special to me. Today, I crave of bowl of any of Ben Barker's extraordinary soups at Magnolia Grill. If I'm lucky, a piece of Karen's lemon tart will follow. Then there's Lantern, for bright and bold flavors. I like to take a seat at the bar at Fins and delight in the exotic and delightfully mysterious foods that jump from their kitchen. In oyster season, a Malpeque on the half-shell with a Margarita Ice atop its brininess at Elaine's is heaven. But a weekend wouldn't be complete with-

out a stop at Matt's hot dog wagon at Lowe's and Hwy 70, for the ultimate in fusion cuisine — Yankee hot dogs with Southern fixin's.

The excuses I can come up with to head for Holt Lake Bar-BQ in Smithfield are silly. I go, not for their above average "'que," but for their perfect fried chicken, the kind that every Southern grandmother used to make on Sundays. A color of a great handmade table, that perfect walnut brown, the crust cracks as your teeth hit the surface, and then bends to allow a spray of moisture to wash your taste buds. Finally, you experience the tenderness of the flesh that denotes great fried chicken. It is a thing of beauty, worth the trip.

Now, which one first?

Fred Thompson, columnist and food stylist for Raleigh's News & Observer, has written many cookbooks including The Big Book of Fish & Shellfish. He stars in NBC Knoxville's popular TV show, Kart to Kitchen.

#### North Carolina Wines:

### QUALITY, VARIETY AND MORE RECOGNITION

by Barbara Ensrud

hings are progressing smartly with North Carolina wines. They're getting more recognition — even abroad. Only recently wines from Childress Vineyards, Shelton Vineyards and Duplin

were invited to a major tasting in London, where they impressed English wine writers.

With good reason - the wines are getting better, improving in style and quality. Don't expect the massive proportions found in California wines. Our wines are more subtle, but often far more balanced than the oaky. tannic, alcoholic blockbusters that overwhelm fine food and the best ones are beginning to find their way onto Triangle wine lists. Herons, the restaurant at the new Umstead Hotel and Spa in Cary, has its wellchosen selection of NC wines right up front on its impressive wine list.

For the first time this year, NC wines were a part of the Triangle Wine Experience, the state's largest annual wine event, a benefit for the Frankie Lemmon School. In February, the three-day event raised nearly a million dollars to support this school for children with special needs. About 21 NC wineries brought their current wares to the Crabtree Marriott, offering a great opportunity to get a taste of

North Carolina.

New wineries continue to spring up, even as existing wineries gain experience and knowhow. It shows in the wines, especially those from the 2005 vintage, one of the best in recent years. Consider Stonefield Cellars, for instance, a new winery north of Greensboro. Winemaker Robert Wurz was trained at California's leading wine school, the University of California at Davis (familiarly known as UC Davis). From the winery's first vintage, 2005, Wurz produced two very attractive dry white wines, Pinot Gris and Chardonnay Doux. Though doux means "sweet" in French,

Wurz pointed out that it also means "soft." And indeed, Stonefield's 2005 Chardonnay is dry and smooth — though the name might prove a little confusing to some people.

There were several other discoveries at the tasting — wines worth tracking down. As spring approaches, wineries will be open for tours, tastings, picnicking, as well as outdoor concerts. For a complete list of NC wineries, go to newineries.org.

Here are some of the highlights from among wines I've recently tasted:

Shelton Vineyards Madison Lee Red, \$10. This sturdy, meaty red is a blend of cabernet sauvignon, merlot and sangiovese—great for grilled meats and hearty pizzas. Shelton's unoaked Chardonnay 2005 is too sweet for me. At the Wine Experience Gala Tasting, however, Shelton presented an excellent 2005 Family Reserve Chardonnay, \$35, which is dry, rich and well-balanced, and the 2004 Family Reserve Claret, \$40, a more elegant red blend.

RagApple Lassie Zinfandel 2004, \$17. Who knew we could grow zinfandel in North Carolina? RagApple Lassie has only about 3 acres, so maybe they'll plant a little more or others will be encouraged to do so. It's a light red zinfandel but quite tasty. Look also for the winery's 2004 Viognier, which is refreshingly dry, as is the 2004 Chardonnay, \$15.

Grove Winery Nebbiolo 2005, \$18.69. The mid-Atlantic is proving a very good

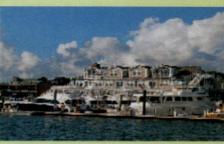


Childress' Victory Cuvée Blanc de Blanc









Wine, food and picturesque Beaufort - what a combination!!

















## BEAUFORT WINE & FOOD WEEKEND

HISTORIC BEAUFORT - APRIL 26-29, 2007

Here in Beaufort we live the laid back life. Sunsets dictate our daily schedules and ocean breezes temper our moods. But when it comes to life's finer things, we accept nothing but the best! The Beaufort Wine & Food Weekend combines a series of carefully crafted events to create an unforgettable cultural experience. Whether you are a fledgling connoisseur or a veteran oenophile, we promise an experience that will educate and entertain. Sante!

GRAND GALA & AUCTION - CAROLINA NIGHTS - CHAMPAGNE BRUNCH
FASHION SHOW - WINE DINNERS - HISTORIC HOMES RECEPTIONS
VIN DE MER CULINARY & GRAND TASTING VILLAGE
COOKING DEMONSTRATIONS - BOOK SIGNING - WINE SEMINAR
MUSIC BY: THE ATTRACTIONS - COUNTDOWN QUARTET - RESOUNDING STEEL

region for growing Italian grape varietites such as sangiovese, pinot grigio, vermentino and others. This Nebbiolo is quite good, rich in color and flavor. Grove's Virginia vineyard also produces a very good Chardonnay, \$15.

Childress Vineyards Cabernet Franc Reserve 2004, \$24.99. An extra year in bottle has only made this wine richer and smoother, a good bet for roast lamb or duck. It was a big hit at the London tasting. And check out the 2004 Merlot Reserve, \$24.99, which is also quite good. If you're celebrating, try the new Childress Victory Cuvée Blanc de Blancs sparkling wine, \$24.99, dry, lively and very good.

Stony Knoll Vineyards 2005 Viognier, \$15. Bright fruit, crisp and dry. I found the 2004 barrel-fermented Chardonnay appeal-

ing, too.

Cypress Bend Riverton Reserve, \$9. It's rare to find a muscadine that is genuinely dry—and tasty, as well. Made from Carlos and Noble, two white muscadine varieties, the Riverton Reserve is zesty and refreshing. Cypress Bend also makes a very nice, lightly oaked Chardonnay, as well as some luscious sweet reds: Campbell, \$9, and Daniel, \$12—try these with chocolate desserts.

Chambourcin is a red French hybrid that grows well in our area, producing a mediumbodied red that works nicely with a variety of foods, from burgers to pizza to roast pork, even barbecue (hey, don't overlook it just because it isn't cabernet, merlot or syrah, few if any of which can ever handle Carolina barbecue). Chambourcin (pronounced SHAMbur-sin) can be especially attractive when blended with other varieties to add extra flavor. Cabernet sauvignon, for example, lends dimension and structure to Horizon 2004 Chambourcin. By the same token, a touch of chambourcin will add a punch of fruit and sometimes much needed acidity to other reds. Other wineries with appealing Chambourcin: Iron Gate, Silk Hope, Stony Knoll.

Sangiovese, the main grape used to make Chianti, is another red variety doing well in mid-Atlantic growing regions. Versions here are deceptively light in color, but like young Chianti, can still have plenty of flavor. Ones to look for: Buck Shoals, Childress, Raffaldini, Round Peak

Grapes of the future? NC growers are experimenting. Raffaldini planted four acres of the Italian grape montepulciano a few years ago and in 2005 produced a knockout red, Montepulciano, \$15. This grape originated along Italy's Adriatic coast in Abruzzo but shows terrific promise for these shores. Raffaldini will plant more of this grape in 2008.

Grove Winery is excited about tempranillo, the principal grape used to make Spanish Rioja. If it produces a solid red like the Nebbiolo, it will be worth the wait.

Another NC connection in Napa Valley: Triangle builder Todd Zapolski is a partner in Girard, one of Napa's leading wineries. Girard's top-notch red, Artistry, has won high praise (recommended in February *Metro*). Now, two more North Carolina businessmen — Dusty Field and Jason Earnest of Boylan Investment Company in Raleigh — have a

start-up venture in Napa Valley to produce "world-class" Cabernet, Pinot Noir and Syrah. No question that it will bring attention to North Carolina (positive, we hope) with a name like **Tobacco Road Cellars**. The partners will buy grapes from top coastal regions, so it appears promising. Keep us posted fellas, and make sure we get the wines back here.

Sonoma is not forgotten — Alexander Julian makes his splendid red blend, Private Reserve, from his namesake region: Alexander Valley.

The Craze Is Real:

#### 10 Great Cocktails From Area Restaurants

THE COCKTAIL CRAZE HAS HIT THESE PARTS just as it has all major metropolitan regions. Restaurants offer some pretty alluring drinks, as recent sampling revealed. The barstool set never had it so good. There is every possible variation on the martini (some of which make it unrecognizable as such!). The drinks creating the buzz seem to be based on tequila, gin, vodka or rum, but classics, like the Old Fashioned, Sazerac and Manhattan, have been refurbished or given a new "twist." I have to admit, I like cocktails that aren't too syrupy, so if you like really sweet and slurpy, most bars and restaurants offer them, but check these out first:



Hibiscus Petal and Junebug

Champagne Mojito, Elaine's, Chapel Hill. My favorite cocktail is the Champagne Cocktail, and I make a great one using good Champagne. Nothing is more refreshing, but this variation is a winner. Bartender Seth Gottlieb shakes up Mexican mint with bitters, sugar and ice "bruising the mint instead of muddling it," topping it off with bubbly. Exhilarating.

Classic Beefeaters Martini, JK's, Raleigh. Is there anything better than the classic done right? Everybody lays claim to the Triangle's best martini, but I'm not sure they can top John's favorite — and our Gourmet-At-Large agrees. Scintillating.

**Dirty Martini**, The Angus Barn's Wild Turkey Lounge, Raleigh. Piquant to say the least, this Grey Goose Martini will please blue cheese lovers. It's not too "dirty" — only a little olive juice with a couple of fat olives stuffed with blue cheese. Unusual.

**Gin Rickey**, Bin 54, Chapel Hill. An update on the old 1930s drink, Bin 54's secret is Hendrick's Gin; the cucumber accent, combined with fresh-squeezed, sweetened lime juice is topped with club soda. A zesty palate-full.

**Hibiscus Petal**, The Lantern, Chapel Hill. The Lantern has a number of exotic drinks, but the Petal is original and not too sweet — hibiscus-infused vodka, fresh-squeezed lime juice and Thai basil. Unique. I also like the **Junebug**, made from Pimms, fresh ginger and lemon soda with cucumber. Bracing.

**Mint Julep with a Smash**, The Bar at The Umstead Hotel and Spa — you might want to sip this one come summer on the Umstead's handsome terrace, watching the sunset. Fresh mint muddled with fresh lemon juice, Knob Creek's inimitable small-batch bourbon and Rock Candy sugar syrup — over crushed ice. Seductive.

Mint Sidecar, Elaine's, Chapel Hill. When I was growing up, a Christmas morning tradition was Sidecars at a neighbor's open house. Things got fairly jolly by early afternoon, as you can imagine. This variation is a nifty blend of Courvoisier, Cointreau, fresh mint — and just enough lemon to keep it from being too sweet. Served straight up, it still packs a wallop.

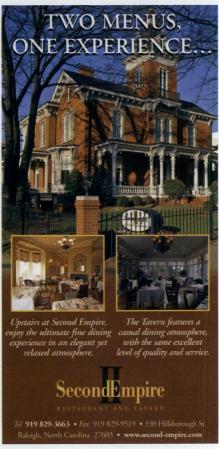
**Mojito Italiano**, Vivace, Raleigh. An irresistibly appetizing green hue, made of Limecello (homemade lime-infused grain alcohol), fresh mint and mint zest topped with soda. Brisk and invigorating.

**Pomegranate Manhattan**, Acme Restaurant, Carrboro. Bartender Bryan uses Pama, the pomegranate liqueur in place of sweet vermouth in this classic bourbon drink, but I think the key is that he first rinses the glass with a swirl of Angostura bitters. Smashing.

METROMAGAZINE MARCH 2007

#### METRO MAGAZINE RESTAURANT GUIDE





#### RALEIGH/CARY

42ND STREET OYSTER BAR – 508 W. Jones St., Raleigh. 831-2811. Serving quality seafood, steaks and pasta in a casual atmosphere. Steamed oysters and clams available. Lunch M-F, Dinner seven nights a week.

BELLA MONICA – 3121-103 Edwards Mill Rd., Raleigh. 881-9778. www.bellamonica.com. Authentic Neopolitan entrées from family recipes. Neighborhood wine bar with all-Italian list. Patio dining. Lunch & Dinner. Closed Sunday. Voted "Best Italian" by CitySearch & AOLcityguide.

BLOOMSBURY BISTRO – 509 W. Whitaker Mill Rd. Ste 101, Raleigh. 834-9011. Sophisticated food and wine in a comfortable neighborhood setting. Featured in Southern Living, Gourmet Magazine and USA Today. Voted Best Restaurant two years running, Best Chef and Best Waitstaff 2006 Metro-Bravo Awards.

BLUE RIDGE, THE MUSEUM RESTAURANT – 2110
Blue Ridge Rd., Raleigh. 839-6262. www.ncartmuseum.org. Offering renowned visual art and
culinary masterpieces at the NC Museum of Art.
Eclectic fare ranges from salads, sandwiches and
entrées at lunch to sumptuous weekend brunches.

CAFÉ TIRAMISU – 6196-120 Falls of Neuse Rd., Raleigh, 981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.

CAROLINA ALE HOUSE – 512 Creekside Dr., Raleigh. 835-2222. 4512 Falls of Neuse Rd., Raleigh, 431-0001. 2240 Walnut St., Cary, 854-9444. 7981 Skyland Ridge Pkwy, Raleigh, 957-4200. We offer our award-winning menu 7 days a week from 11 a.m. until 2 a.m. and serve up all the sports action on over 40 TVs. Daily lunch and dinner specials, the coldest \$2 pints in town, 99 cent Kid's Tuesdays, we've got your family covered.

GLENWOOD GRILL – 2603-151 Glenwood Ave., Raleigh. 782-3102. www.glenwoodgrill.com. A Triangle favorite for 16 years has a new look. Popular Chef John Wright returns with new tastes and new ideas. Personable waitstaff and outstanding wine list. Lunch M-F, Dinner M-Sat.

THE GRAPE AT CAMERON VILLAGE – 403 Daniels St., Raleigh. 833-2669. The ultimate destination for great-tasting wine and food in a relaxed, entertaining atmosphere. Over 120 unique wines and delicious gourmet fare. Wine tastings, wine dinners, catering and live entertainment. Call for hours.

HERONS – 100 Woodland Pond, Cary. 447-4200. www.heronsrestaurant.com. Now open at The Umstead Hotel and Spa offering modern American cuisine with regional influnces and an extensive wine selection. Live music and classic cocktails in the bar.

JIBARRA RESTAURANT – 7420 Six Forks Rd., Raleigh. 844-6330. www.jibarra.net. The first upscale

Mexican restaurant in the area featuring eclectic, flavorful dishes representative of each region of Mexico. Unique wine list and posh tequila lounge. Now offering Sunday brunch and new lunch menu.

JK'S STEAKS & SEAFOOD – 4381 Lassiter Mill Rd. Raleigh. 781-3919. www.jksraleigh.com. Hospitably comfortable in a handsome setting, JK's features aged Western beef and seasonal selections of fish and shellfish, baby back ribs and chicken, plus one of the best not-just-appetizer bar menus in the area.

MARGAUX'S RESTAURANT – 8111 Creedmoor Rd., Ste. 111, Raleigh. 846-9846. www.margauxsrestaurant.com. Consider us for your next event, party or private dining experience. Two beautiful, separate dining rooms to accommodate any event perfectly.



Herons restaurant at The Umstead Hotel and Spa in Cary.

NANA'S CHOPHOUSE – 328 W. Davie St., Raleigh. 829-1212. High energy, contemporary Italian-style chophouse infused with local flavors and ingredients. Complementary valet parking, live music and fresh seafood. Call for reservations.

#### MYTHOS MEDITERRANEAN BISTRO & LOUNGE -

6490 Tryon Rd. Cary. 233-7555. www.mythosbistro.net Chef Pete invites you to explore your senses through his eclecticist style of cooking in a homey and cozy ambiance. Offering only the freshest ingredients found (seafood, Aged Beef, poultry). Live your myth through essence.

NINA'S RISTORANTE – 8801 Leadmine Rd., Raleigh. 845-1122. www.ninasristorante.com. Vibrant flowers, paintings and hand-crafted sculptures are arranged throughout the terra cotta walls of the restaurant. The restaurant provides the ever-growing area with Tuscan Cuisine that is heavy on flavor and light on the ingredients, Wine Spectator Award of Excellence 2000-2006. Hours of operation M-Sat. 5-10 p.m.

NOFO MARKET AND CAFÉ – 2014 Fairview Rd., Raleigh. 821-1240. 1125 Military Cutoff Rd., Wilmington. (910) 256-5565. Café, bar and patio

seating. Award-winning salads, soups, sandwiches and entrées. "Best Salads" *Wilmington Magazine*, "Best Bloody Mary" *Metro Magazine*. Brunch Sat. & Sun., Lunch M-F and Dinner M-Sat.

FECOND EMPIRE RESTAURANT & TAVERN – 330

Hillsborough St., Raleigh. 829-3663. www.secondempire.com. Located in the historic Dodd-Hinsdale House. Offering elegant upstairs dining, as well
as the lighter fare menu and casual atmosphere of
the tavern. Winner of the DiRoNA Award, AAA
four Diamond Award & the Wine Spectator Award.

SULLIVAN'S STEAKHOUSE – 414 Glenwood Ave., Raleigh. 833-2888. The atmosphere at Sullivan's resembles a 1940s steakhouse, featuring fine steaks and seafood. Enjoy the unparalleled martinis and live jazz played seven nights a week.

TAVERNA AGORA – 6101 Glenwood Ave., Raleigh. 881-8333. An absolutely Greek restaurant and bar, bringing all the fresh flavors of the Old Country to you. Authentic menu of slow-roasted meats and flavorful seafood dishes. Catering available. Opening nightly for dinner.

UNO CHICAGO GRILL — 8401 Brier Creek Parkway, Raleigh. 544-6700. Enjoy original Chicago-style deep dish pizza along with a wide selection of appetizers, steaks, pastas, burgers and desserts. Kids Menu. Curbside pick-up. Open daily from 11 a.m.

WINSTON'S GRILLE – 6401 Falls of Neuse Rd., Raleigh. 790-0700. www.winstonsgrille.com. A warm, friendly atmosphere with great food and exceptional service make Winston's Grille the ideal place for any occasion. Specializing in hand-cut steaks, prime rib, fresh fish and baby back ribs.

ZELY & RITZ – 301 Glenwood Ave., Raleigh. 828-0018. Fresh, organic, locally grown dishes served tapas style in an upscale yet hip and smoke-free environment. Named as one of the Top 20 Organic Restaurants in America by Organic Style Magazine and offering a Wine Spectator Award-Winning boutique wine list.

ZEST CAFÉ & HOME ART — 8831 Six Forks Rd., Raleigh. 848-4792. www.zestcafehomeart.com. Offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio. Enjoy the Home Art selection of fun and whimsical home accessories and gifts. Lunch Tues.-Sat., Dinner Wed.-Sat. and Sunday Brunch.

#### DURHAM/APEX

CAFÉ PARIZADE – 2200 W. Main St., Durham. 286-9712. Renaissance-inspired murals, colorful surrealist works of art and casually chic crowds feasting on Mediterranean dishes. Lunch M-F 11:30-2:30, Dinner M-Th 5:30-10, F and Sat. 5:30-11, Sun. 5:30-9

CAROLINA ALE HOUSE – 3911 Durham-Chapel Hill Blvd., Durham. 490-2001.

GEORGE'S GARAGE – 737 Ninth St., Durham. 286-4131. Enjoy our casual upbeat atmosphere with the freshest seafood and authentic sushi bar. Afterhour celebration and dancing and a fresh to-go market and bakery.

GLOFT – 737 Ninth St., Durham. 286-4131. For meeting friends after work, for after dinner drinks, or exciting late-night entertainment. Also available to host your private event where we can throw a party or a full sit-down dinner for a chosen few or a large gathering.

GRASSHOPPER – 2010 Hillsborough Rd., Durham. 286-1600. Experience the essence of pure Asian food – a balance of flavors with Chinese and Vietnamese influences that delight the senses while nourishing the body.

VERDE – 2200 W. Main St., Durham. 286-9755.
New American Cuisine in a sleek and modern atmosphere.

VIN ROUGE – 2010 Hillsborough Rd., Durham. 416-0406. Vin Rouge, a French café and wine bar, treats guests to provincial cooking at its finest in a chic, intimate setting. Dinner Tues.-Sun. 5:30-11, Brunch Sun. 10:30-2

#### CHAPEL HILL/HILLSBOROUGH

BIN 54 – 1201-M Raleigh Rd., Chapel Hill. 969-1155. Chapel Hill's high-end steakhouse has it all: delectable dishes, stellar service and an atmosphere rich in stylish romance.

CROOK'S CORNER – 610 W. Franklin St., Chapel Hill. 929-7643. www.crookscorner.com. "Sacred ground of Southern foodies." New York Times. Patio dining, weather permitting. Acclaimed Sunday brunch. Dinner Tues.-Sun. at 5:30, Sun. Brunch 10:30-2.

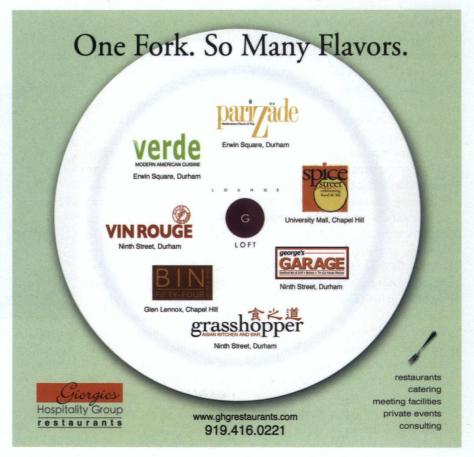
PANCIUTO – 110 S. Churton St., Hillsborough. 732-6261. www.panciuto.com. Fine dining blending Italian recipes with local North Carolina ingredients. All offerings prepared fresh daily. Pastas, breads, desserts made on-site. Upscale yet comfortable "old world" style dining room. Opens 6 p.m. for dinner, Tuesday through Saturday.

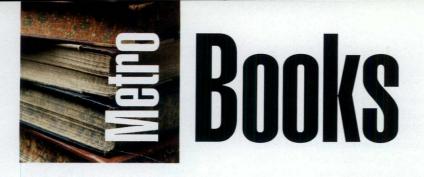
SPICE STREET – 201 S. Estes Dr., Chapel Hill. 928-8200. A revolutionary experience in dining entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

#### BEYOND THE TRIANGLE

SHARPIES GRILL & BAR – 521 Front St., Beaufort. (252) 838-0101. www.sharpiesgrill.com. Contemporary Coastal Cuisine served in an intimate setting. Rated four stars by John Batchelor. Enjoy house-made pastas, breads and desserts paired with fresh local seafood and certified Angus Beef. Outstanding wine list and full bar.

CHEF WARREN'S – 215 NE Broad St., Southern Pines. (910) 692-5240. Warren and Marianne Lewis invite you to their Bistro offering a variety of delicious specialties from an edectic menu. "Local touch, international cuisine," Metro Magazine's Moreton Neal. Dinner Tues.-Sun.





#### **ANGER IN AMERICA**

by George Leef

s recently as a generation ago, anger was regarded as one of the seven deadly sins. It was an emotion people were expected to keep under control. Displays of anger in public were unseemly, a cause for others to turn away in disgust. Of course, there were many good reasons to become angry, but individuals were taught to master their anger and respond to whatever the provocation in a rational and constructive manner.

That was then; this is now. Outbursts of anger are apt to be applauded these days as a way of showing your "authenticity." Letting loose with a pyrotechnics display of fury can win you fame and fortune. From political commentary to popular music, restraint is out and wrath is in. What has been going on?

In A Bee in the Mouth, Peter Wood endeavors to answer that question. Wood, provost and professor of anthropology at The King's College in New York, writes,

"The anger in America now differs from earlier epochs in that many people seem proud of their anger. It has become a badge of authenticity and holding back or repressing anger is often depicted as a weakness or failure of self-assertion rather than a worthy form of self-control. ... However angry Americans were in 1776, or 1800, or 1860, or 1963, they were not congratulating themselves for getting angry."

Politics is undoubtedly the forum where we see the new "angri-culture," as Wood puts it, most prominently on display, but our author doesn't think that our increasingly rage-filled politics — exemplified by screaming candidates and bilious bloggers — is really the catalyst behind this change in social mores. Instead, it has been building up pres-

sure in society for several decades. Wood points to several milestones along our evolution from a people who believed that anger should be caged to a people who believe that anger is "liberating."

One such milestone was Allen Ginsberg's poem "Howl," first read in San Francisco in 1955. This poem, which has had success vastly out of proportion to its artistic merits (here's a line: "Moloch! Solitude! Filth! Ugliness! Ashcans and unobtainable dollars!"), came to be extolled by critics and professors for its supposed "honesty."

"It is a poem," Wood says, "that only at the most superficial level asks the listener to think or reflect. Instead, it invites the listener to *feel* — and the key feeling for this communion is outrage."

Slowly, the idea that anger is good for the soul spread from the confines of the "beat generation" to the wider provinces of society.

Helping it along were psychologists churned out books praising the release of anger. The earliest were by feminist writers with prodigious axes to grind about the alleged unfairness of male-dominated culture. Women were told that they had a lot to be angry about in books such as The Anger Advantage and Women Who Run with the Wolves. More recently, angry writers have given us the concept of "grrrl power," evoking, as Wood puts it, "the praiseworthiness of anger in females who are not quite old enough to run with the wolves."

Angri-culture had been pecking at the shell in the 1980s and 1990s — in the Bork and Thomas confirmation battles, for exam-

ple — but Wood contends that a watershed was the publication of an article by Jonathan Chait in the September 2003 *New Republic*. Chait wrote:

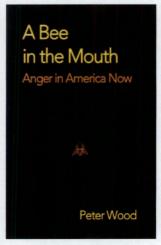
"I hate President George W. Bush. There, I said it. I think his policies rank him among the worst presidents in U.S. history. And while I am tempted to leave it at that, the truth is that I hate him for less substantive reasons, too. I hate the inequitable way he has come to his economic and political achievements and his utter lack of humility."

Wood believes that this article signaled to the mainstream of the Democratic Party that it was no longer necessary to preserve any sense of decorum when it came to attacking President Bush and his administration. Pure

anger could be substituted for rational argument. Ever since, angry left political writing has been wallowing in rage against its political adversaries, with the message seeming to be, "You should pay attention to me because I am really, really angry."

Vicious political language is nothing new to the United States, but what sets apart the New Anger from older invective is the idea that anger deserves respect in and of itself. H.L. Mencken, for instance, wrote lots of scathing criticism of FDR, but never with a subtext saying, "My anger is the justifi-

ing, "My anger is the justification for my hostility to Roosevelt." Imagine that the idea took hold that music was good simply because it was loud. Our eardrums



A Bee in the Mouth: Anger in America Now By Peter Wood Encounter Books, 2006, 304 pages, \$25.95

would be battered by the decibels. Something similar has happened to political commentary. All it has to have is anger, and the more wehement the better.

Wood sees the political left as more smitten with New Anger than the political right, but there are some conservative writers who exhibit angri-culture tendencies. If the White House should have a Democratic occupant come 2009, the roles would probably reverse.

A Bee in the Mouth deals with an important social phenomenon in modern America. Neither the author nor this reviewer thinks the rise of angri-culture is a healthy development. Wood offers the gloomy prognostication that as it spreads, it will mean more fatherless children, more frivolous lawsuits, more road rage. Far from being "liberating," anger simply leads to escalating conflict. How often does a blast of anger cause an opponent to change his ways? Hardly ever. Usually, it leads only to more anger.

In one of his sharpest insights, Wood calls the New Anger narcissistic. The red-hot, furious style of political commentators like Markos Moulitsas (the founder of the blog Daily Kos) is not intended to win doubters to their side. Rather, their outbursts are meant to elevate themselves within their own tribe. It seems to work. Moulitsas has risen high in the ranks of the leftist field army not by offering serious analysis on issues, but just by putting different lighting and camera angles on his sizzling hatred for the Bush Administration.

It's hard to see any social value in the New Anger. Does it do any good to tell young people that they should let loose with blasts of anger when things aren't the way they would like them to be? No. Wood contrasts our modern celebration of anger with some older sayings that Americans used to regard as the wisdom of the ages. Consider these:

"Anger and folly walk cheek by jowl."

"Anger is the wind that blows out the light of the mind."

"An angry man opens his mouth and shuts his eyes."

Wood's previous book, *Diversity*, took a critical look at one of America's current fads. With *A Bee in the Mouth*, he has again performed a great service by scrutinizing another harmful social phenomenon. The book deserves to be widely read and discussed by people who prefer thinking to ranting.

#### **New and Noteworthy**

by Art Taylor

## LARRY BROWN'S LEGACY

In November 2004, Mississippi-based novelist Larry Brown died unexpectedly of a heart attack at the age of 53. Despite his untimely death, Brown still boasted an admirable and enviable career as a novelist, short story writer and essayist — with many of his books originally published by Algonquin Books of Chapel Hill. Looking back over those titles now, I still find myself

amazed by how those early, economical stories from *Facing the Music* could really pack an emotional wallop; and how his debut novel, *Dirty Work*, seemed the voice of a true original; and that his more mature works, such as *Joe* and *Father and Son*, shone with a raw, brilliant intensity.

At his death, Brown left behind a mostly finished manuscript of a sixth novel, *A Miracle* 

of Catfish - complete except for the final few chapters, for which he'd already made some notes. At the request of Brown's widow, his original editor, Shannon Ravenel of Algonquin Books, undertook the job of shaping the manuscript for publication - a daunting task, no doubt, and one she embarked on within certain parameters. In her Editor's Note to the book coming out this month, Ravenel writes that "making any changes — substantive or minor — to the plot, the structure, the characterizations, would be inappropriate. No word changes, no syntax changes, and certainly no effort at 'ending' the novel should be made." But with a 710-page manuscript ... well, cuts needed to be made, and Ravenel marks those with ellipses to indicate where passages have been excised.

The resulting novel (just over 450 pages in its printed form) takes us into the world of several men living near Oxford, MS: Cortez Sharp, an older man with an ailing wife and an errant (in his eyes) daughter and a desire for a catfish pond; Tommy Bright, who runs a fish business (Tommy's Big Red

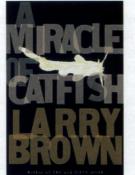
Fish Trucks) and is plagued by gambling debts; Cleve, an African-American man unhappy with his daughter's lover and ultimately motivated to do something about it; and Jimmy's Daddy (the only name we really know him by) who's a poor father and husband. To some degree, his situation and the situation of the others are the points of the book: What does it mean to be a father? A husband? What are the responsibilities, and how should a man fulfill them? And what does it say about a man if he doesn't?

Reading A Miracle of Catfish, I was reminded (again) of previous books — like Joe and Father and Son — where Brown tackles similar questions about what it means to be a man. I think Brown has a real insight

into such questions: a true and often uncomfortable grappling with those issues, a sensitivity in examining such struggles (both internal and external) and their consequences, and a generosity in many cases toward the foibles and failures of his characters. It's hard to fault a writer with such a sense of humanity and the gift to articulate his vision of humanity on the page.

Stylistically, however, I was also reminded of Brown's 2000 novel *Fay*. Though in many ways the most ambitious of his books at that point, *Fay* struck me as bloated in many ways, marred by an overabundance of pointless detail, stagnant description and repetitious plotting. (It remains the only one of Brown's books that I can't say I truly admired.)

I won't go so far as to say that the new novel is bloated or marred, but it does boast a similar overabundance of details and some degree of repetitiousness of actions and emotions. While some of this might be unavoidable, given the circumstances of this book's posthumous publication, I don't think it's those circumstances that have left me reconsidering some of Brown's stylistic approaches as evidenced here. Reading A Miracle of Catfish, I've found myself amazed again and again by Brown's ability to inhabit these characters and to immerse the reader inside their day-to-day routines and ruminations. Individual chapters are just marvels, painting portraits so comprehensive that these characters pop off the page as real flesh and



blood, past and present, fully formed. But even in recognizing these individual chapters as remarkable achievements, I do recognize how the accumulation of chapters can also overwhelm and, unfortunately, drag. How much do readers really want to know about each person and his most fleeting thoughts or flickering of emotion? How necessary is all that attention to the story as a whole? More cuts, of course, may well have risked undermining the beauty of Brown's writing, and yet...

A Miracle of Catfish remains, despite such issues, a book worth recommending. If fans of Brown's work are almost destined to be drawn to the novel, the good news is that the book merits their attention regardless of its curious path to publication, and without any need of resorting to unnecessary qualifications. And while I'd continue to recommend that new readers of Brown's work turn first to earlier novels, I don't doubt that any reader with an interest in the Deep South — and specifically the world of men in the Deep South — will find much to reward them here.

#### **DURHAM READS TOGETHER**

In January, the Durham County Library announced its title for their annual Durham Reads Together program, encouraging readers throughout the county to turn their attention to Darcy Frey's *The Last Shot: City Streets, Basketball Dreams* and participate in programs about the book between this month and May.

Named a best book for young adults by the American Library Association in 1996, and later named one of the best 100 sports books of all time by *Sports Illustrated, The Last Shot* focuses on four young basketball players living in the Coney Island projects, tracing the difficulties they face growing up in impoverished neighborhoods, areas plagued by educational limitations, crime and drugs. Fortunately, the book's subjects aren't entirely alienated from success; one of the athletes featured is Stephon Marbury, now playing for the New York Knicks.

Both Barnes & Noble at New Hope Commons and the Regulator Bookshop will be hosting facilitator training sessions for people interested in helping to lead book discussions over the next couple of months. Barnes & Noble hosts its event on Tuesday evening, March 6, and the Regulator welcomes interested participants on Sunday afternoon, March 11; both sessions will be lead by David Carr, a professor in UNC-Chapel Hill's School of Information and Library Sciences. For more information, or to register to participate, please contact Marian Fragola of the Durham County Library at mfragola@durhamcountync.gov.

Or if you're simply interested in attending one of the discussions, you have at least one chance at the end of March: The Regulator will host an event for readers on Tuesday evening, March 27, with Carr also leading this discussion.

A variety of other events takes place in April and May, including a visit by the author himself. For more information, contact your local branch or visit www.durhamcountylibrary.org.

#### **NEW & NOTEWORTHY**

A number or other authors will visit area bookstores this month with new releases, including:

• Mystery writer Sarah Shaber with her latest Simon Shaw novel, Shell Game, on

Thursday evening, March 1, at Quail Ridge Books in Raleigh, and on Monday evening, March 26, at Barnes & Noble in Cary.

 Haven Kimmel, author of She Got Up Off the Couch,

the follow-up to *A Girl Named Zippy*, on Saturday morning, March 3, at McIntyre's Books in Fearrington Village.

- Hillsborough-based novelist Zelda Lockhart with her second novel, *Cold Running Creek*, on Sunday afternoon, March 4, at McIntyre's.
- Kevin Stewart and Mary-Russell Roberson, authors of *Exploring The Geology Of The Carolinas: A Field Guide To Favorite Places From Chimney Rock To Charleston*, on Sunday afternoon, March 4, at Quail Ridge Books.
- UNC-Greensboro professor of history Thomas F. Jackson, author of *From Civil Rights to Human Rights: Martin Luther King, Jr., and the Struggle for Economic Justice*, on Tuesday evening, March 6, at the Regulator.
- Mark Kriegel, author of Pistol: The Life of Pete Maravich, on Wednesday evening, March 7, at Quail Ridge Books.

- Lynn York with her latest novel, *The Sweet Life*, on Thursday evening, March 8, at the Regulator; on Sunday afternoon, March 18, at McIntyre's; and on Wednesday evening, March 21, at Quail Ridge Books.
- Best-selling author Frances Mayes with A Year in the World, on Tuesday evening, March 13, at Quail Ridge Books.
- Duke professor Anne Firor Scott, editor of *Pauli Murray and Caroline Ware: Forty Years of Letters in Black and White*, on Tuesday evening, March 13, at the Regulator.
- Wedding designer Tara Guerard, author of Southern Weddings: New Looks From The Old South, on Thursday evening, March 15, at Quail Ridge Books.
- Historian Kevin Duffus, with *Ship-wrecks of the Outer Banks*, on Saturday morning, March 17, at McIntyre's.
- North Carolina poets Keith Flynn, author of *The Golden Ratio*, and Mark Smith-Soto, author of *Any Second Now*, on Sunday afternoon, March 18, at Quail Ridge Books.
- A book-release party for All Will Be Revealed by UNC-Wilmington creative writing professor Robert Anthony Siegel, on Thursday evening, March 22, at Pomegranate Books in Wilmington.
- Sara Foster with another new cookbook, Casual Cooking From Foster's Market, on Tuesday evening, March 20, at the Regulator, and again on Sunday afternoon, March 25, at Quail Ridge Books.
- Jonathan Lethem, author of *You Don't Love Me Yet*, on Monday evening, March 26, at Quail Ridge Books.
- Wendy Ewald, of the Center for Documentary Studies at Duke University, with *Towards A Promised Land*, photography and interviews from the British town of Margate, on Monday evening, March 26, at the Regulator.
- Donald McCaig, author of *Jacob's Ladder, with Canaan: A Novel Of Post-Civil War America*, on Sunday afternoon, March 25, at McIntyre's Books, and again on Tuesday evening, March 27, at Quail Ridge Books.
- Tracy Chevalier, author of *Girl with a Pearl Earring*, with a new novel, *Burning Bright*, on Wednesday, March 28, at Quail Ridge Books.



# DVV by Philip van Vleck

#### GUITAR MAN SCOTT SAWYER CUTS ACROSS GENRES

cott Sawyer is one of North Carolina's guitar masters. Jazz-wise enough to back Durham-based vocalist Nneena Freelon on several national and international tours, yet nasty enough to handle the lead guitar chores for Mel Melton & The Wicked Mojos. And, of course, between 1999 and 2004 Sawyer teamed with Kenny Soule and Bobby Patterson — late of Dag — to form Go There, a trio with a finely honed jazz fusion thing.

Sawyer is set to release a new album this month — Go There — and the feel of the tunes, while referencing both blues and jazz, is neither. The album is, indeed, a revisiting of Sawyer and Soule's Go There band project, inspired, according to Sawyer, by Soule. In describing his new disc, Sawyer noted first that it's an instrumental outing: "To me it's not a jazz record, but some people might consider it a jazz record because it has a lot of improvisation," Sawyer allowed. "It doesn't swing in the traditional sense, however; it's more groove oriented. As you know, I have a blues background, and you'll definitely hear that on the album. I really don't know what to call it. It's somewhere in between jam band, jazz, funk, rock and blues. I'll leave it up to the listener to decide."

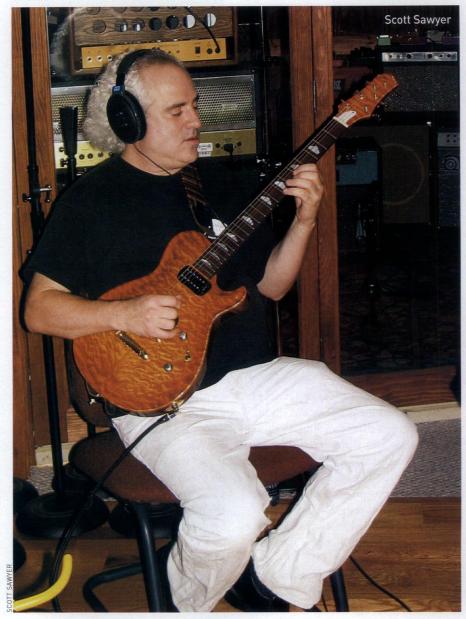
To this listener, *Go There* sounds like a righteous amalgam of jazz, funk, rock and blues performed by a crew of very solid players. For immediate inspiration, check the brilliant, funkified arrangement of George Harrison's "Tax Man." Also note the 12-minute tour-de-force "I Wish You Would" and the blues "Slow Down, Freight Train."

The crucial thing with *Go There* is the musicianship. Everyone is simply outstanding. In addition to Soule's pivotal contribution on drums and ideas, Sawyer noted that: "I had two bass players: Ron Brendle played acoustic bass on three songs and Oteil Burbridge played electric bass on

the rest of the tunes. Kofi Burbridge, Oteil's brother, played Hammond B-3 on 10 of the 11 tunes, and he also played some flute."

Many rock fans will recognize Kofi for his role with the Derek Trucks Band. His brother, Oteil, is well known to fans of The Allman Brothers Band, as well as those who follow his band Oteil & The Peace-makers. Oteil is something of a bass-playing icon. Sawyer scored a major coup in snagging him for *Go There*.

"The first time I met Oteil in person was when Go There opened for him at the Lincoln Theatre in August of 2004," Sawyer recalled. "I think he may have been



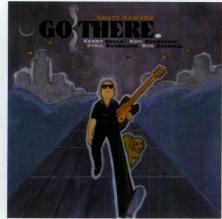
aware of me before then through Kofi. I'd been communicating with Kofi via e-mail over a period of a year-and-a-half, and I'd spoken with him briefly over the phone when he was in town playing with Derek Trucks. We'd never played together, Kofi and I, but we had friends — musicians who we'd worked with and we wanted to get something together. Also, my younger brother, John, had been passing these guys CDs of recordings I'd played on — handing them off mainly to Kofi for a couple of years. John was kind of instrumental in making this project happen. Even though I'd met Kofi over 20 years ago, when I was in Greensboro, John re-introduced us."

Sawyer went on to explain that Kofi informed him, via e-mail, as they were discussing the Go There project, that Oteil was interested in working with them. Sawyer was taken aback by this offer, but only for a moment. He was quick to invite Oteil to the recording session. Asked how long it took to record Go There, Sawyer smiled and replied: "It depends on what you mean. I guess it goes back to the first time I ever did a project like this, which was the original Go There trio — Bobby Patterson, Kenny Soule and me — back in 1999. In terms of actually making this record, it took three days in the studio, start to finish, with no rehearsal ahead of time. It was pretty intense."

The record was tracked at Old House Studio in South Carolina with engineer Chris Garges. "Chris is actually a very good drummer," Sawyer noted. "I'd played some gigs with him and Ron Brendle and John Alexander — jazz gigs. Chris works with Don Dixon sometimes. Aside from being a very fine drummer, he's an excellent recording engineer. He actually helped me produce the album." Sawyer allowed that recording an album in three days was a bit stressful, but he firmly believes that, "it was a cool way to make a record. The stressful part came with some of the production issues, some of which were his responsibility.

"That was kind of splitting my brain a little bit," he laughed. "Business and music don't necessarily mix that well. Overall, however, I'm very happy with the end result," adding, "I didn't have the luxury of going in, recording, taking it home, lis-

tening to it, and then booking another date two or four months out, and then ultimately trying to make a coherent record out of the dates," he explained. "That's not necessarily a good thing anyway. I had to go in knowing there was x amount of time to make this record, and at the end of that time everyone is going to get in their cars or hop on a plane and go their separate ways. If I don't have something I can make into a record, then I've just wasted some time and some money. I think I'll enjoy this method even more the next time I do a record," he added, "because now I know it can be done."



Sawyer and friends recorded *Go There* in the days immediately following Thanksgiving 2006. It was a fairly hectic period in terms of recording dates.

"About a week-and-a-half before that I played on a record that Lois Deloatch is recording," Sawyer said. "A week after that I did a session with a pianist-organist named Gary Brunotte who's also cutting an album. It was three weeks of lots of recording.

"There were really great drummers on all three projects," he continued. "The drummer on Lois' record was Ed Thigpen, who was Oscar Peterson's drummer. That was just a pleasure. The drummer on Gary's record was Bill Berg — he was the drummer with the LA group Flim & the BB's. He's a wonderful player, too. So I got to go from Ed Thigpen to Bill Berg to Kenny Soule — I felt like a real musician, man."

In addition to his life as band leader and in-demand sideman, Sawyer also does some guitar teaching. "I work with a handful of guitar students usually," he said. "Occasionally I do a master class workshop

at universities in the area. I'd like to do more than that. I enjoy teaching. I don't want to be teaching too many hours a week because I don't want to spend too much time on the analytical side of music I always have a few students, however, all of whom have a lot of potential."

Asked if his students mainly come his way due to an interest in jazz, Sawyer replied that: "There was a time when the majority of my students might have been leaning toward jazz, but that's not the case anymore. As I've gotten out and made an effort to get back to my rock and blues roots, I've expanded my own horizons again, so I've even worked with singer-songwriters who want to learn a little bit more about music so they can do more with their songs."

In discussing expanded horizons, Sawyer recalled his gigs with Mel Melton with particular relish. "When I did a bunch of dates over the course of a year or so with Mel Melton, beginning back in 2001, that was really cool," he said. "It reminded me how much fun it is to play music for people who are there for the music. They're dancing, having a few beers, enjoying the music. I'd rather do that than be stuck in a corner of a fancy restaurant where nobody really cares that much about the music, or where very few people care.

"That feeling that I got playing with Mel is one of the reasons I did this new album," he explained. "I think it can do well and we can take this out on the road as much as we want to and play music venues, rather than restaurants that have music." Sawyer added that his remarks were not meant to belittle restaurant-type gigs.

"If you see me playing in a place — a restaurant — and then you see me there again, you can be sure that I'm enjoying myself," he said. "Once I'm there, it doesn't matter if it's the Monterey Jazz Festival or a steakhouse or some little club that seats 20 people. As long as there are a few people listening, that's all I need to make that connection."

Sawyer plans to release *Go There* this month. Check out myspace.com/scottsaw-yermusic for a taste of the new tunes, and www.scottsawyer.net for news and to purchase *Go There*.



The Durham Arts Council DAC) will feature two annual exhibits, OUR HOUSE, highighting the works of DAC students, faculty, staff and board members, and The Lakeview Arts Program highlighting artwork by students at the Lakeview schools. The exhibits will be on display through April 1 in the Allenton and Semans Galleries. A special ArtsAlive! reception will be held on Thursday, March 1, from 5-7 p.m. For more information, visit online at www.durhamarts.org.

The North Carolina State Gallery of Art & Design has been renamed the John N. and Nancy C. Gregg Museum of Art & Design in memory of the late John Nathan Gregg Sr. and in honor of his wife, Nancy C. Gregg. A privately supported \$750,000 endowment was also created in the Gregg's name to support care and development of the museum's textile collection. The naming ceremony will take place on April 29 at 12 p.m. at the museum. For more information, contact http://gad .ncsu.edu.

A new Web site, BoomerGirl .com, is now offering women over 40 a new venue for information, news and fun. Web site readers can find health information, travel destinations for girl-friend getaways, book reviews, financial planning advice and more. Site creators encourage women to get involved by sub-

mitting editorials, forming online clubs and commenting on stories and blogging. For more information, visit www.boomergirl.com.

Triangle Orthopaedic Associates and Orthopaedic and Sports Medicine Associates have announced the merger of their practices. Their combined staff will include 27 physicians and 18 physician assistants, creating the largest orthopedic practice in the Triangle. Over 18 different services, including sports medicine and pediatric orthopedics, will be offered at the merged practice that will operate under the Triangle Orthopaedic Associates name.

Georgetown University senior David Fajgenbaum of Raleigh was one of two students named to the All-USA College Academic Team program, sponsored by USA Today. Fajgenbaum was among 20 students selected for the First Team and competed against nearly 600 nominees from four-year colleges nationwide.

USA Today's 2007 All-USA College Academic Team program honors 60 undergraduates as representatives of all outstanding students at the nation's colleges and universities. The criteria for selection are designed to find students who excel not only in scholarship but also in leadership roles on and off campus.

The Greater Raleigh Convention and Visitors Bureau (GRCVB) reported last month that the *Monet in Normandy* exhibition at the North Carolina Museum of Art injected almost \$24.3 million in tourism revenue into the Wake County economy — more than double the initial projection of \$12 million. The exhibition's 214,177

attendees were from all 50 states and all 100 North Carolina counties, plus Canada, Mexico, the United Kingdom, Serbia and Malaysia.

The Center for Documentary Studies (CDS) at Duke University has hired fundraising and philanthropy professional Gregory K. Jones as the new director of development. Most recently, Jones was development director of the Bread and Roses Community Fund in Philadelphia, where he raised funds to support grassroots activism to help bring about social change.

Mighty Lester, a Raleigh-based blues band touted by *Metro*'s own PVV in June 2006, placed third among 93 bands that competed at the 2007 International Blues Challenge in Memphis, TN, last month. The band also received top honors for Best Self-Produced CD of 2006. For more information on Mighty Lester's appearance dates and albums, visit www.mightylesterband.com.

Dr. Joel Orr, vice president and chief visionary of Cyon Research Corporation, kicked Geomagic's first annual global users' conference, "Convergence 2007," last month in Research Triangle Park. The conference brought together Geomagic software users from around the world to learn from industryleading experts and celebrate the company's first decade in business as the worldwide leader for technology for digital shape sampling and processing (DSSP).

The John Motley Morehead Foundation at The University of North Carolina at Chapel Hill has accepted a \$100 million gift from the Gordon and Mary Cain Foundation of Houston,

TX. The contribution is the largest donation ever given in support of UNC and will be used for the Morehead Scholars Program and for the University. To honor the investment, the Morehead Foundation and the Morehead Scholars Program will be renamed Morehead-Cain.

The Promises of Laughter Inaugural Gala will be held at the North Carolina Children's Hospital in Chapel Hill on April 21. The black tie event includes cocktails, a formal dinner and entertainment including mimes, stilt walkers, impersonators and performances by nationally recognized comedians. For more information, call 919-843-2915.

The V Foundation for Cancer Research is inviting employees, members and students or organizations in the Triangle to donate \$5 and wear their favorite team's jersey, colors or logos to work or school to participate in Show Your Spirit day on March 15 and 16. Proceeds go to benefit the V Foundation for Cancer Research. Contact 1-800-4-JIMMYV or www.jimmyv.org/showspirit for more information.

Historic Oakwood resident and country music singer James Dunn is competing for the chance to perform on the Country Music Television show Studio 330 Sessions. Viewers can log on to www.cmt.com to vote for Dunn's song and video "The Oak Tree." For information on Dunn or how to cast a vote, visit www.jamesdunnmusic.com.

Artsplosure's 2007 Spring Festival has named B. Grant Yarber, President and CEO of Capital Bank, as honorary chairman of the 28th annual spring art festival.

## *Ny Usual Charming Self*

#### by Bernie Reeves



## THE DAWN OF CORRUPTION

riving along Jones Street between the old Capitol and the Legislative Building, I usually feel a sense of pride and belonging. Now the emotion that invades me is disgust as the Speaker of the House makes plea deals about corrupt acts we used to think only happened in other states — never here, where former long-time State Treasurer Edwin Gill famously stated: "Good government is a habit in North Carolina."

I grew up when state government was Raleigh's premier industry. My father's firm was the associated architect with Edward Durell Stone for the Legislative Building, one of the most unique buildings in the US. Its concept typified the intelligence of the people in the state well before our emergence as an intellectual global center.

The concept for the building came from the desire to avoid the mistakes of other states that simply added on to their existing capitol buildings as government grew rapidly during the 1950s. Our original Capitol building was built with great expense as a testament to North Carolina's pride of place in the Revolution. The first building burned and was replaced in the 1840s with a better, sturdier model. The pride remained and the desire to preserve the old building led to the original idea of a "legislative building," the first in the nation. The new building would house the functions of the General Assembly while keeping the old Capitol for the governor's office and ceremonial special events.

I always note when I drive by or visit the Legislative Building how the design achieves the nobility modern architecture strives for, and rarely accomplishes. The building, now 45 years old, has matured gracefully while the buildings around it built in the same era are grotesque in their ugly, upthrusting brutality. Laying my prejudices aside, I think it is one of the most beautiful buildings in the world.

At the time of the dedication of the new building, stewardship was the clarion call. From around the state, public servants came to the Capital City to serve. At least that was the sense we all had, even though I am sure that underneath shenanigans occurred.

#### THE SIR WALTER

In those days, the Sir Walter Hotel on Fayetteville Street — now a home for seniors — was the hub of political activity. The place had the cushy aroma downtown hotels exuded in those days. The mezzanine lobby featured sofas and plush chairs where guests and salons would sit and smoke and make deals. Above the mezzanine, sequestered dining rooms accommodated the privacy needed to pass legislation, and the men's only Sphinx Club offered clubby rooms for total seclusion.

Office-holding grandees — as well as non-government residents — actually lived year-round in the Sir Walter. Mr. Gill, as he was always called, maintained a bachelor existence with his own suite of rooms, as did Hunt Parker, Chief Justice of the NC Supreme Court. Mrs. Blanche, a well-dressed widow, could be seen wandering the halls in her nightgown. Most legislators checked in for the bi-annual and mercifully short sessions of the General Assembly. The pages from out of town stayed there too, giving Raleigh boys a place to hide out from the glare of adults.

I was a page in the 1963 session of the General Assembly, the year they moved into the new building. Back then pages served for six weeks, allowing kids the opportunity to be intensely involved in the processes and rituals of the General Assembly. We were assigned a legislator for the duration, so we learned the ropes of procedure and how to navigate the maze of state agencies when sent on errands for our Member of the Senate or House. Learning to move efficiently in the vastly larger new Legislative Building was a ground-floor lesson in urban orienteering. During the planning for the Legislative Building, I visited the Governor's Mansion with my father while he conferred with Gov Luther Hodges. Later, I visited with the Sanford children in the private living quarters. State government then was up close and personal.

#### LOST INNOCENCE

My affection for our state and our Capital City stems from those days. And perhaps I'm simply naively nostalgic lamenting the lost innocence at such an advanced age in the wake of today's scandals afflicting state government. But others are telling me the same thing. We remember legislators who actually came to serve and state agency chiefs who cared about the people of the state.

Today, these agencies are too big and unmanageable, allowing inefficiency and breakdowns of ethical behavior. The Department of Motor Vehicles seems to suffer chronic corruption due to its size and functions, creating more and more jobs to be dangled in front of campaign donors and workers. But who would have thought the Department of Agriculture would be stained by Secretary Meg Scott Phipps—a daughter of a former governor—after decades of rule by the Sodfather himself, Big Jim Graham?

Now we lack characters, and people with character. There is a sort of babbitry you can detect in the legislators, a far cry from the larger-than-life Cousin Waylon Spruill from Down East who wore white suits and used his cane to get attention on the House floor. There is a certain sameness to the state agency chiefs and staff that gives off the scent of ambition over service of slickness over genuineness. From the governor on down, there is a distance, and you can sense that government's job is more concerned with serving the careers of its employees.

And there is the reality that today's office-seekers pitch their campaigns to those who take rather than give to the commonweal. The loony redistricting gerrymandering rampant in the South — brought on by the Voting Rights Act — further alienates voters from their representatives. Can you name your state representatives. And today, state workers and teachers are welded into the most potent voting bloc, meaning elected officials are at their beck and call. It was Jim Hunt who initiated this strategy when he ran for lieutenant governor and then governor by galvanizing state government employees into the tail that wags the dog of state politics.

Whatever the reasons, North Carolina has lost its innocence and with it its former status as the leader in the South in education and road-building. And now the whiff of corruption corrodes the corridors of state government. We now seem rather than be.

#### NOTES FROM LA-LA LAND

Hats off to an unlikely hero, Peder Zane, book editor of *The News & Observer*, who stood up and confronted author Eliot Weinberger for using The National Book Critics award ceremony to slam the nominated book *While Europe Slept* by Bruce Bawer as racist. Said Zane, "He's also saying that those of us who put the book on the finalist list are racist or too stupid to know we're racist." Everyone should stand up and slap down the self-righteous radicals who impose their PC doctrines in order to obscure the truth.

In Beaufort County, commissioners are banning non-English signs under county control "to stop the weakening of English as a result of legal and illegal immigration." (Go to www. metronc.com and click on my column "Lingua Franca" to see my views about the subject.

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