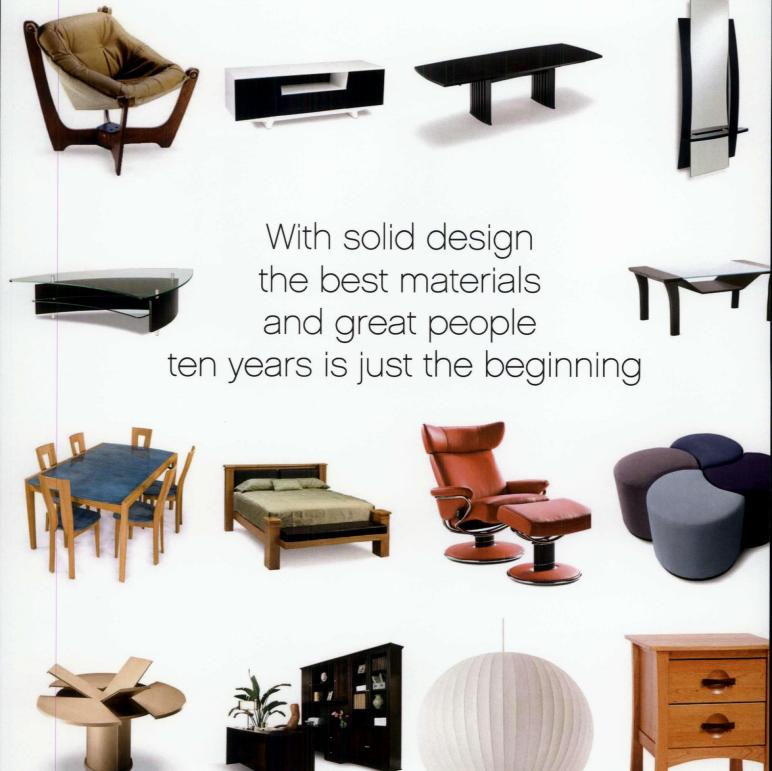
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Dr. Michael Law is a board-certified plastic surgeon. He grew up in Raleigh, trained at UCLA and USC, and practiced aesthetic plastic surgery in Beverly Hills. In 2002 he returned to his hometown to be near family and open his solo practice. He and his wife reside in Raleigh with their two young sons. Since opening his NC practice, Dr. Law has been recognized with numerous "best of" awards. Dr. Law is chosen by patients nationwide who seek beautiful. natural results. He performs surgery in a hospital O.R. and provides a complimentary overnight hospital stay to enhance the comfort and peace of mind of his patients and

their loved ones.

# A CAPITAL CITY TO CALL YOUR OWN

orth Carolinians claim Raleigh as their home with as much righteousness as natives. The city is the only planned state capital in the US, created after 10-plus years of disagreements among various factions following Independence. While other new states simply built their capitol building on the former royal seat of power, or chose the dominant city during the colonial period, Tar Heels demonstrated the same stubborn sense of local pride you see today. The mid-state Quakers and Moravians didn't trust the ornery Scotch-Irish and Scots and Irish in the mountainous West; the yeoman farmers couldn't abide the

haughty planter aristocracy in the Northeast and Southeast; and in between the dozens of small towns and crossroad settlements were known for their fierce xenophobia. Just visit the narrow 23-mile long Bogue Banks in the central NC coast where today five different towns refuse to merge into one civic entity.

Raleigh was the compromise and it worked. The city avoided the insular snobbism of some Southern cities — that shall go nameless here, but good examples thrive in Virginia and South Carolina — adding to the aphorism that North Carolina is the vale of humility between two peaks of conceit. And Raleigh personifies that insightful definition of the state, despite a growth spurt in the last 50 years that puts California during the Gold Rush to shame. Only a few weeks ago Raleigh was named the fastest growing city in America.

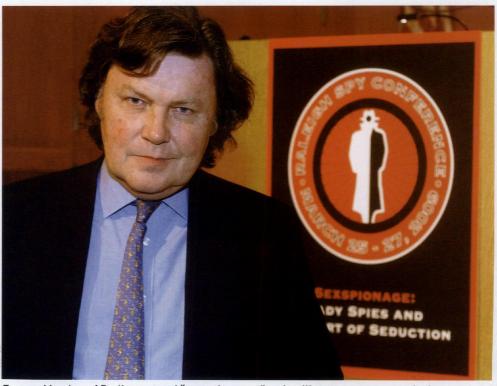
In our fourth in a series of special sections on the dominant com-

munities that constitute the *Metro Magazine* coverage area, senior editor Rick Smith grapples with the phenomenon of Raleigh with specific symbols that represent recent growth. Design Editor Diane Lea focuses on the amazing renaissance of the center city, and Food Editor Moreton Neal notes the sudden sea change in the culinary offerings in the capital city. From the soon to be opened gigantic addition to the Museum of Art, to the emergence of the new North Hills, the spreading neighborhoods of North Raleigh and the continued expansion of NC State University, Raleigh is a force to be reckoned with for decades to come.

To capture the essence of Raleigh as the "city of neighborhoods," sales and marketing VP Katie Reeves honchood a unique fashion shoot framed in the everyday life of the city. And we pres-

ent a preview of the first ever downtown home tour and offer a feature recognizing the winners of the Raleigh City Museum photo contest focused on scenes of — you guessed it — Raleigh. And Louis St. Lewis calls your attention to another new downtown gallery opening with photos by famous singer/songwriter Tift Merritt, a Raleigh girl herself.

Also in this issue, Jim Leutze identifies an unfortunate unintended consequence of proposed budget cuts that imperil the important work of The Nature Conservancy; Carroll Leggett notes the role of pawn shops in a down economy; Barbara Ensrud



Former Member of Parliament and "expert's expert" on intelligence matters was the keynote speaker for the 6th Raleigh Spy Conference March 25-27 at the NC Museum of History. The subject was Sexspionage: Famous Women Spies and the Ancient Art of Seduction. Go to www.raleighspyconference.com to view the full slate of speakers.

extols the merits of Spanish wine; film critic Godfrey Cheshire recommends two new Sundance comedies; Maury Jefferson tracks down top venues for the perfect wedding; Katie Poole keeps you in touch with the social whirl in On the Town; and Mary Ward Boerner offers a full slate of activities in *Metro* Preview as spring arrives in full force.

And don't forget to vote for our favorites in our annual "best of" MetroBravo balloting. Area retail stores, restaurants, sites and services count on you to help them win this coveted recognition.

In May we cap off our series on the region with a considered look at the Coastal area of North Carolina by Editor-At-Large Jim Leutze.

Thank you for reading *Metro*. Doesn't everybody?

—Bernie Reeves, Editor & Publisher

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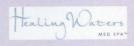




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# Correspondence

## **DURHAM CORRECTION**

Thank you for your article on the arts in Durham in the March 2009 issue of *Metro*. We are truly proud of the offerings that Durham has for the ever-growing Triangle community.

A correction: Diane Lea credits William Ivey Long with the theater design at DPAC. The consultant to Phil Szostak for the theater is actually Chapel Hill's own Robert Long and his team at Theatre Consultants Collaborative, LLC.

Elias J. Torre
Durham

### **REIGN OF TERROR?**

The My Usual Charming Self column by Bernie Reeves in the March 2009 issue was perfect. Bureaucrats, especially liberal bureaucrats, running anything is a case study in ineptitude. It's all so irrational and stupid. Like an Italian comic opera or the old song about "Three Blind Mice."

It seems as though we're rapidly moving toward France in 1793 with Robespierre and The Grand Committee of Public Safety. I am afraid that Napoleon may be just around the corner.

**Buck Burwell** Raleigh

### SARCASM NOTED

As a fairly recent resident of the Triangle and a recent subscriber to *Metro Magazine*, I would like to lodge a protest against the sarcasm by Bernie Reeves in his column My Usual Charming Self in the March 2009 issue.

I had assumed that one of the purposes of *Metro* was to encourage readers to support the area by positive articles, which may help convince readers to participate in worthy causes, patronize advertisers and do a bit to make outsiders want to move here.

But the March 2009 column by Reeves cast aspersions on both our new president and our new governor in a nasty "smarty pants" manner, which accomplishes nothing positive or worthwhile. I would guess that I am not the only one angered by your stance. I am sure there are many of us, regardless of our politics, who wish our president, our country, our governor and our state the best in these troubled times.

Reeves accomplishes nothing by his negative sarcasm unless it is to confirm that he is a show-off.

Nancy Millen Chapel Hill

# **DON'T CHANGE LOUIS!**

I always enjoy reading the Artist-at-Large

column by Louis St. Lewis, and I particularly liked his piece in the February 2009 Metro. Don't change anything about his writing, and if anything, continue to have him pour it on thick, even if some letter writers disagree with him.

If dead artists are found naked as a jaybird, that's worth reading about. If it hurts some-body's feelings, they need to get over it. Please continue with Louis' fresh insights and prose.

Michael J. Ennis Fayetteville, NC

## **RECIPE REQUEST**

A friend recently sent me a copy of the December 2008 *Metro Magazine* featuring the Blount Bridgers House in Tarboro where I grew up.

I have enjoyed several other articles, one being Barbara Ensrud's Cork Report wine column. I plan to pick up a couple of your books on wines, but I would also really like two of your Christmas Feast recipes: braised cabbage with chestnuts and caraway; and roasted Brussels sprouts with pearl onions and walnuts.

Whenever I serve them, I will give you credit.

**Vaun Moore** (yes, that's the way my mother wanted to spell my name and I am female)

Apex, NC

Hello Vaun: Thanks for your interest. Im not a pro chef so dishes I whip up in my kitchen are my own creations or adaptations from who knows where. I invent as I cook, but here goes on how I prepared these two dishes:

# Braised Cabbage

Chop red cabbage or cut in wedges and slice thinly. Wash thoroughly. I use chestnuts I bring in a jar from Whole Foods and toast them in a toaster oven.

Toss the shredded cabbage in a skillet over medium heat, add olive oil as it begins to steam a little and salt to taste; add chestnuts and caraway seeds and toss all to coat with oil. Lower heat, cover and braise gently for 3 to 5 minutes. Don't overcook.

# Roasted Brussels Sprouts

Preheat oven to 450 degrees. Trim ends of Brussels sprouts, peel loose outer leaves. Cut in half lengthwise; peel pearl onions (or if using canned, dry them on a towel). Add walnuts (toasted if you like) and coat all lightly in olive oil, salt and pepper (I did in a bowl). Spread on a flat cookie sheet and roast in the hot oven for around 7 minutes — check them at 5 minutes and cook shorter or longer depending on your oven and how well-cooked you like them.

Bon appétit! ... Cheers! Barbara Ensrud

### Bernie Reeves

Editor and Publisher

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Godfrey Cheshire Cheshire on Film

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Barbara Ensrud Cork Report

Molly Fulghum Heintz Style
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David Gough Art Director Kathy Johnson Graphics Associate Sean Byrne Graphics Associate Kinsley Dey Photographer

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Catherine M. White Senior Sales Representative Kimberleigh Ward Sales Representative Caroline Bethune Sales Representative

### ADMINISTRATION

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### Metro Magazine LLC

1033 Oberlin Road, Suite 100 Raleigh, NC 27605 **Mailing address** 

P.O. Box 6190, Raleigh, NC 27628

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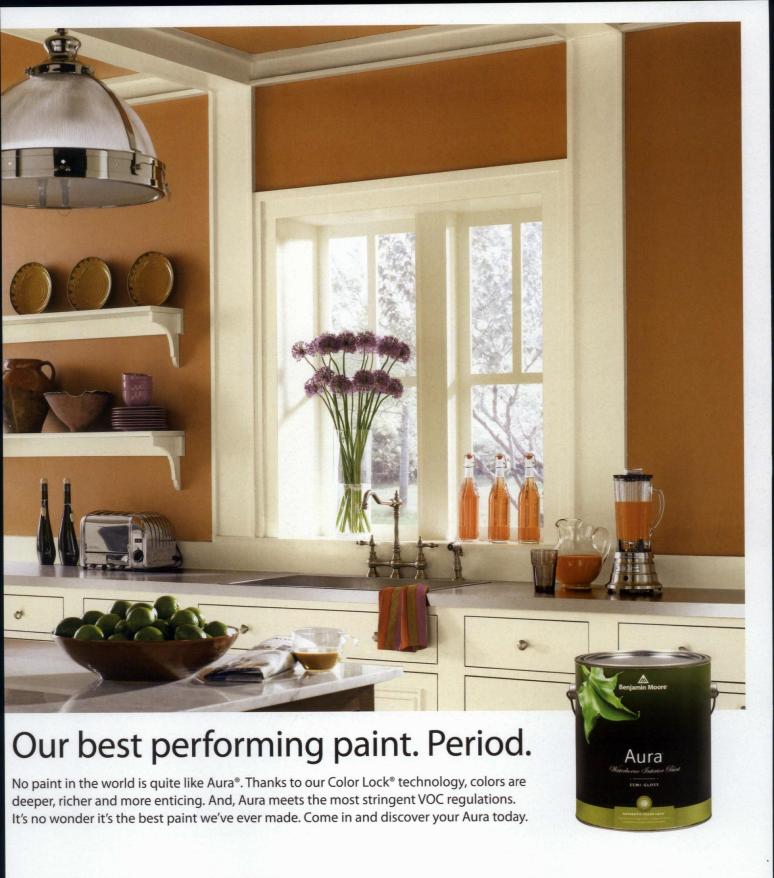
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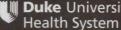


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# **Russian Masters On Display**

The Russian Art Gallery in Cary opened a special Museum Collection exhibition March 27 to run through May 31 featuring Russian masters Vasily I. Surikov (1846-1916), Leon S. Gaspard (1882-1964) and "living legend" Anatoly Kostovsky (\*1928).



Kostovsky, Backyard in Irkutsk, 1999

Fifteen percent of sales will go to the Preston Robert Tisch Brain Tumor Center at Duke University in the name of Metro writer and Assistant Editor Dan Reeves.

Go to www.russianart.us.com or call 919-468-1800 for more information.

# Raleigh's Webb Simpson Making His Mark On PGA Tour

It's been an auspicious start on the PGA Tour for Raleigh's Webb Simpson. After finishing tied for 5th in the grueling Tour qualifying tournament last fall, his first 90 days on the 2009 PGA schedule days have taken him from Hawaii to Arizona to Los Angeles to Florida. He's cashed checks to-



taling nearly \$500,000, earning him a spot among the top 50 on the money list.

He's finished in the top 25 three times, including a 5th at the Bob Hope, a 9th at the Sony in Hawaii, and last week an 11th at the Arnold Palmer Invitational at Bay Hill. He's already secured spots in two other prestigious invitational tournaments, The Memorial at Muirfield hosted by Jack Nicklaus and The Colonial. He's assured of a spot at Charlotte's Quail Hollow and is on pace to qualify for this year's PGA.

March wasn't all fairways and greens for the 23-year old Broughton High School and Wake Forest graduate. A balky driver caused two missed cuts on the Florida swing, and led to an emergency two-day session with long-time coach Ted Kiegiel of Carolina Country Club.



"Ted made a couple of changes, and I think we got it fixed," Simpson said before teeing up at the treacherous Copperhead Course at Innisbrook in Tampa. He promptly went out and double-bogeyed three of his first six holes. From there, however, he righted the ship, playing even par for the next 29 holes before bogeying his last hole.

The next week at Bay Hill was even better. He played three rounds at even par 70 (including a hole-in-one on the treacherous 17th) and one round at 1-over to finish well into the money.

Webb says the Tour vets have been generous with advice both on course and off. And he's recently gone to a new caddy his best friend from Raleigh, Will Kane — to add some home-town stability and confidence.

"I feel pretty good about where my game is right now, and I think my best golf is ahead of me," he said.

— Jim Hughes

# Cheshire, Moving Midway Events

Metro Film Critic Godfrey Cheshire will be part of a "town meeting" about cinema

at Quail Ridge Books in Raleigh on Wednesday evening, April 15. The day before, Cheshire will appear at Duke University to present his highly acclaimed documentary film Moving Midway at



the school's Center for Documentary Studies (www.movingmidway.com).

For the April 15 event at Quail Ridge Books, guests can purchase signed copies of the recently released DVD version of Moving Midway.

Moving Midway will be shown outdoors at the NC Museum of Art on Saturday, Aug. 29, as the final night of a "Plantation in Film" series curated by Cheshire that will include other movies such as Gone With the Wind and talks by Daniel Selznick (son of David O.) and me. Our screening date is also the 80th birthday of Algia Mae Hinton, a cousin of Cheshire's who provided music for the film, who will be part of the show.

# **NC Symphony Cuts CD**

The North Carolina Symphony has released American Spectrum, the first of two CDs with noted Scandinavian classical music label BIS Records.

Recorded in Meymandi Concert Hall at the Progress Energy Center for the Performing Arts in downtown Raleigh, the CD features works by American composers: Michael Daugherty's Sunset Strip; John Williams' Escapades, with saxophonist Branford Marsalis; Ned Rorem's Lions, with the Branford Marsalis Quartet; and Christopher Rouse's Friandises.

Escapades was re-crafted by Williams especially for Marsalis from music written for Steven Spielberg's film Catch Me If You Can. That work, along with Sunset Strip

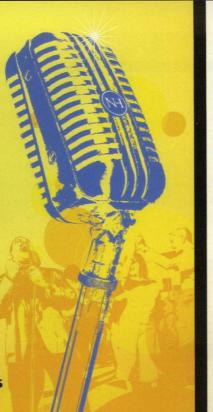
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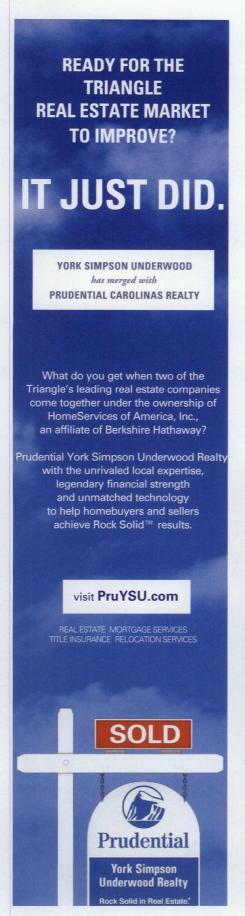
# Fashion

Children's Fashion: Lamb's Ear, Learning Express, Oh Baby! Jewelry & Accessories: Charlotte's Jewelry & Gifts, Elaine Miller Collection, Jolly's Jewelers, Kerry Catherine, Sunglass Hut, The Spectacle, Vanity. Men's Fashion: Liles Clothing Studio, McKenzie Tribe. Shoes: Comfortable Soles, Mephisto, Monkee's, Walk. Women's Fashion: Cameron Clothing, Certain Things, Cravings: A Maternity Boutique, Fantasia, gena chandler, J. Alane's, Lane Bryant, Monkee's, Possibilities, Scout & Molly's, Serotta's, Traditions by Anna, Tyler House, UniquitiesMix, Vermillion.

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and Friandises are world premiere recordings.

The second CD, featuring piano concertos by Russian composers, is set for release in early 2010 featuring young pianist Yevgeny Sudbin, hailed by London's *Daily Telegraph* as "potentially one of the greatest pianists of the 21st century."

# **Coolmore Plantation Hosts Gala**

Historic Coolmore Plantation in Tarboro, NC, offers the chance to explore two historic Italianate villas and meet Tony Award-winning costume designer and North Carolina native William Ivey Long at the home's gala dinner April 25 to benefit Preservation North Carolina.

Following a reception at The Barracks, designed in 1854 by William Percival and built on the former site of a Revolutionary War camp, guests will travel a short distance to Coolmore for dinner and a look at the home's repainted exterior by master painter Ernst Dreyer, a Russian émigré known for floral painting, gilding and trompe l'oeil style.

Tickets for the Dressed to the Nines

Gala are \$75. Call 919-832-3652 or go online to www.preservationnc.org.

# Appalachian Institution Announces 2009 Retreats

With two retreats attracting 128 attendees under its belt from last summer, The Appalachian Institution announces an expanded schedule for the 2009 season.

"The American Ascendancy," May 17-21 | Kanuga Retreat

# Dr. Michael H. Hunt, Professor Emeritus, UNC-Chapel Hill

America's rise to international pre-eminence and its prospects for the future.

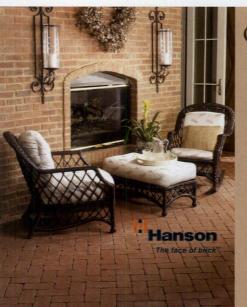
"The Noble, The Good and The Free," August 3-7 | Lake Logan Retreat

# Dr. Michael A. Gillespie, Professor, Duke University

Three ethical ideals of western civilization and the crisis arising from challenges to them in the 19th and 20th century.

"Islam and The West," August 9-13 | Lake Logan Retreat

Dr. Max L. Gross, Former Dean of the School of Intelligence Studies at The National Defense Intelligence College, cur-



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# rently Adjunct Professor, Georgetown University and University of Virginia

Islam and the "West," with emphasis on Islam as a religion and a political phenomena.

"The Founding Fathers: What Were They Thinking?" August 24-28 | Lake Logan Retreat

Dr. Michael P. Zuckert, Professor and Chair, Department of Political Science, Notre Dame University

The political philosophies of the men who crafted the US Constitution.

The Appalachian Institution, founded by Raleigh attorney Ward Purrington, is a nonprofit, educational organization focused on the history and values of western civilization and the challenges and opportunities it faces in the new century. Programs are presented at adult retreats in North Carolina's Appalachian mountains on two lakeside venues: historic Kanuga Conference center near Hendersonville and Lake Logan Conference Center near Waynesville (both about 30 miles from Asheville). Go to www.appalachianinstitution.org to register or learn more.

# **Blecthley Bombe That Broke Enigma Recreated**

Bletchley Park researchers, where a motley team of scientists, math whizzes and puzzle masters cracked the German Enigma code during World War II, have created a

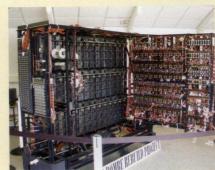
replica of the Turing Bombe, named for its chief architect Alan Turing, who committed suicide in the mid-'50s by eating an apple he laced with cyanide.

The Bombe used to crack Enigma, which laid the basis of the modern computer, was the brainchild of Turing and Gordon Welchman; the 210 machines were manufactured by the British Tabulating Machine Company.

The original devices were destroyed after the war on security grounds. In 1970, a set

of blueprints turned up at Bletchley and the idea to reconstruct a Bombe was born.

Cracking Enigma is estimated to have shortened the war by two years.

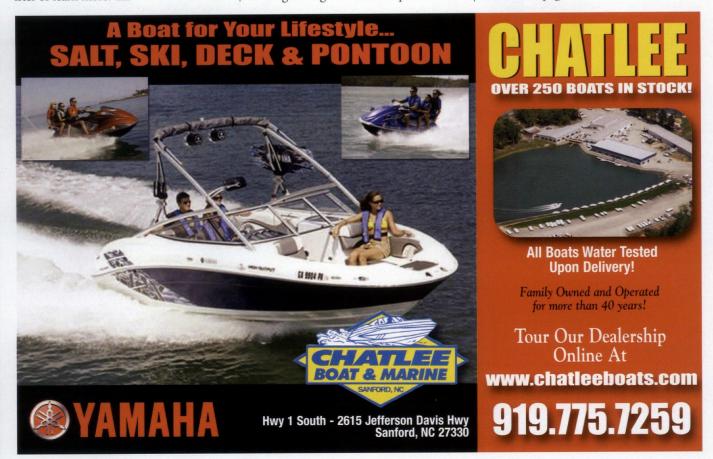


# Ball to Raise Funds for Carolina Ballet

Raleigh's revitalized downtown is the setting for Carolina Ballet's annual ball on May 2, 2009. The dinner dance, at the Marriott City Center, will include music and a live auction. Carolina Ballet, regularly ranking among the nation's top ballet com-

panies, counts on the funds raised at the Ball to support its operating budget, according to Ball Chairman Laura Raynor. The black-tie evening will be preceded by a rooftop cocktail reception at the RBC Plaza. The auction items include a trip to the Turks & Caicos, a week in Paris (plus airfare), original artwork and antiques. continued on page 63

15



# Raleigh Emerging As Major Metropolis

# by Rick Smith

Nestled in groves of trees, North Carolina's capital city's expansion is not always visible. But it's there, ranking Raleigh as the fastest-growing city in the United States.

eal estate developer John Kane has a motto that applies to Raleigh's leaders as the City of Oaks blends its cozy, laid-back southern city full of charm with the reality that it has become a bustling metropolis complete with skyscrapers and hybrid city buses.

"Always think about what it can be," says Kane, the man who is transforming the North Hills area into a community within a city.

From the revitalized downtown to the new office tower Kane is building along the Interstate 440 Beltline; from downtown to Crabtree Valley Mall, Triangle Town Center and the suburban havens of Brier Creek and Wakefield; from center city urban residential growth through the Inner Beltline and on to the Outer Beltline; the remarkable changes in North Carolina's capital are simply breathtaking.

Not just in terms of new buildings, but also in the preservation and modernization of older struc-

tures as the city grapples to preserve its historic past with the needs of a growing future.

Young

# NC State A Major Force In Raleigh's Future

A significant example of Raleigh's growth is centennial campus, a vast high tech mixed use development by NC State University to site campus activities with private research firms and residential options, including a soon-to open Arnold Palmer designed golf course.

Closer to the main campus, Bob Young, the entrepreneur who moved to Raleigh from the northeast to launch software powerhouse Red Hat in 1996, captures in many ways the capital's changes. He is one of many Yankees who has moved here as part of Raleigh's explosive growth in population from 207,951 in 1990 to nearly 400,000 today, making the Raleigh-Cary urban region — at 1.1 million

people — the fastest-growing in the US. And the footprint is actually much larger: Under the old Raleigh-Durham configuration, the Triangle has nearly 2 million people with Raleigh by far the largest city.

Young is high-tech through and through. Yet, he recently moved his latest venture, selfpublishing company Lulu.com, into the former North Carolina Equipment Company building near the NC State Campus. Lulu has

> more than 2 million customers and works with authors and artists to publish books, CDs, DVDs and audio books.

The dot.com business hub is a structure that retains its trademark yellow tractor sign on the roof, and the brick walls still bear the equipment company name. But a new, soaring atrium entrance and a gutted interior have turned the building into a loft-like

blend of high tech and history. Bare brick walls and steel beams surround computerfilled cubicles.

"The whole point to this is recruitment," Young said of the new headquarters. "We have people darkening our doors who never would have before at our building in Morrisville. We are trying to find the best and brightest kids, and we needed a place of interest, not cookie cutter space from the 1990s. We have a loftlike environment that you would find in a Silicon Valley or a Boston. We were fortunate

Lulu employees affectionately call themselves "Lunatics," and Young says a growing Raleigh offers a talent pool now that it did not 13 years ago. "When we decided to locate Red Hat here, we needed to be in the Research Triangle Park area so we could draw from all the cities and universities," he said. "Today, Raleigh is big enough, as are Durham and

Chapel Hill to meet many companies' needs. We can draw from Cary to Raleigh to Zebulon right here."

# Raleigh Grows in Numbers, Affluence **And Diversity**

From its post-colonial beginnings as a planned state capital, today the city of Raleigh covers more than 140 square miles. Smedes York, a lifelong Raleigh resident, former mayor and one of the region's top real estate developers, is constantly amazed by the changes he sees taking place.

Noting recent census data that shows the Raleigh-Cary metropolitan area as the fastest growing in the country, he added: "I believe our growth may even accelerate. We've got a heck of a lot of people coming here.

"It's easy to see why. Raleigh's a very desir-

able place to live. One key thing is the universities. Then County has such a wonderful public school system, even though there's a controversy from time

"Our job market has generally been good. The state capital is a big plus. We also have the Research Triangle Park

and all the retail shopping. Plus our transportation connections have improved, and we also have Raleigh-Durham International

Airport, which is growing with its new terminal. "We also are beginning to understand that we have to have more dense projects, more

close in. That's why we have numerous con-

dominium projects underway." Since York was mayor in the early '80s, Raleigh has grown in population and become more affluent and diverse. Median family income in the Raleigh metro area reached \$74,900 in 2008, compared to \$59,405 in



2000 and \$42,212 in 1990, when the city was 69 percent white. In the 2004 census that percentage had fallen to 63.3 percent. In 2006, the population was 60.6 percent white, based on data from the American Community Survey.

# **Growing Up, Not Out**

York's father, Willie York, created Cameron Village in 1947, one of the nation's first shopping centers. The Village name was appropriate since the development included homes, apartments, business offices and even medical facilities. The younger York has spearheaded Cameron Village's recent attention on remodeled buildings and housing. Inside the beltline, condominiums are part of a vision shared by York, Kane and downtown development entrepreneur Greg Hatem who want to create more urban areas within Raleigh's city limits.

The idea is to grow up, not out, as York and Kane like to say.

# North Hills Makes A Major Statement

Kane is delivering on that concept with his North Hills development that some day will stretch from Six Forks Road and I-440 east to Duke Raleigh Hospital.

"We are integrating all the things that make for an urban setting," said Kane. "We have homes; we have a wide selection of

restaurants; we will have seniorassisted living at The Cardinal; we have shopping; we have a hotel [Renaissance North Hills]; we have movie theaters; and we have office buildings.

"You don't have to have a car. It's like New York City. You can walk a block and have everything you need."

York's Cameron Village competes with North Hills, but the retail and housing rivalry doesn't stop him from admiring what Kane is doing.

"North Hills is the kind of growth we need, with people living in a metropolitan area that has everything. So does Cameron Village," York said. "What John is doing is terrific. It's how a city should grow. It's a planner's dream."

# The Downtown Renaissance

Raleigh's transformation is visible down-

town (see Diane Lea's feature on downtown in this section). In the 1970s, a failed urban mall project and suburban flight left the Fayetteville Street area blighted. Outside of the State Government complex and occasional events at Raleigh Memorial Auditorium, the area was on life support.

The RBC Tower, with its kitsch "top-hat" steeple, added on to make it taller than the

nearby Wachovia/Wells Fargo building, is a reminder of the rebirth of downtown. Although the condos on the top floors are in financial straits, the building reflects the commitment of developers who want to bring more people to live downtown, not just work or visit.

The new Raleigh Convention and Conference Center, coupled with the Raleigh Marriott City Center, is drawing groups from

around the world. The Progress Energy Center for the Performing Arts, dozens of new restaurants and a wide choice of downtown condominiums are drawing crowds night and day from center city to the Glenwood South neighborhood, creating a flourishing urban destination for all ages.

As a nod to the high-tech reputation of the region, the city plans to build a state-ofthe-art wireless network (WiFi) for people to

> use downtown. It also is embracing light-emitting diode (LED) lighting as a more efficient and environmental alternative to traditional street lighting. Raleigh is adding to its "green" reputation by becoming one of three cities to join a "plug in" for hybrid cars.

Developer Hatem has salvaged several old buildings and lives in one. "It's a paradigm shift," he said. "We didn't value downtown 10 or 20 years ago.

It was all about the suburbs. Now, it's about living near the core. In the course of a day I never get into a car."

And Young is hardly the only person eyeing Hillsborough Street for development. While the economy has put some projects on hold, the city is pushing ahead with plans to make NC State University's signature street more business and pedestrian friendly with roundabouts and re-designed streetscapes.



Hatem

# **Mayor Outlines Future Goals**

Raleigh Mayor Charles Meeker, first elected in 2001 on an agenda influenced by the environmental movement's stance against growth, has been a driving force in much of the planning of the city. But in his recent "state of the city" speech, he maintained that Raleigh's transformation is far from complete.

Meeker lists four priorities: a new com-

prehensive plan, now being written; improvements in transportation, such as more buses and light rail; conservation of resources, such as water: and turning the 300-acre Dorothea Dix Hospital complex into a park.

"We have been talking about transportation for a decade," said Meeker, who initially opposed plans for the I-540 outer loop and is a

staunch advocate of rail transit. "It's time to get moving."

Toward that goal, Raleigh recently launched the "R-Line" - two hybrid environmentally friendly buses that run downtown. Meeker also wants to add 70 buses to the city's fleet, and he advocates a light rail corridor to North Raleigh.

"We have to plan for the future, even in hard times," he said.

York, who as a former councilman and mayor helped lay out growth plans for Raleigh in the 70s and 80s, concurs with the need for transportation improvements, as well as better planning for use of water and other

"Our goal is to improve the quality of life, not maintain it," he said. "Maintaining it is a bad strategy. We want more recreation, more restaurants, more culture," York added.

As for a large downtown retail anchor, lost more than a decade ago when Belk closed its Fayetteville Street location, a recent study examined whether the city should try to attract a high-profile retailer. York doesn't support the idea.

"We do need a retail presence at the street level — gift shops and art studios, but we don't need a Belk or a Saks," he said. "We have the hotel and the convention center now. If I go to a convention, I like to stay in the hotel, go to the center, go to restaurants and visit shops, but I don't expect to buy my next suit." MM

# Raleigh's Reborn Center City Reaches New Heights

by Diane Lea

Raleigh has grown miles beyond its unique and historic downtown over the past 60 years. Huge office and shopping complexes, such as the emergence of the North Hills complex and other mixed-use developments, are transforming suburbia.

But downtown is back, with a vengeance. Rising like a phoenix, Raleigh center city has returned as the heart of North Carolina's capital city.

he city of Raleigh, named for Sir Walter Raleigh, the force behind the 1585 Lost Colony on North Carolina's Roanoke Island, began life as a "new town." Its creation was the result of disagreements after independence among regional interests in the state about where to locate the state capital. To settle the matter, the decision was made in 1788 by the state legislature to purchase 1000 acres of land owned by Col. Joel Lane near the Wake County Courthouse. (Lane's house, now placed at the corner of Hargett and St. Marys

streets, is today owned by the Colonial Dames as a museum open to the public.) By 1792, at the direction of the General Assembly, Franklin County Sen. William Christmas, the surveyor selected for the job, was at work laying out the new capital. The General Assembly mandated the size of the lots and streets and called for the inclusion of parks or squares, the largest earmarked to locate the new State House. The design followed the traditional late 18th century grid pattern of axial streets radiating from a central square.

Architectural historians Catherine Bishir

and Michael Southern, in their A Guide to the Historic Architecture of Piedmont North Carolina, note that the central 6½-acre square for the State House was named for the Union and the smaller public squares for Revolutionary War figures: Moore Square on the southeast and Nash on the southwest, both of which are still open; Burke on the northeast and Caswell on the northwest. The main streets — Fayetteville Street to the south, Halifax Street to the north, Hillsborough Street to the west, and New Bern Avenue to the east — corresponded with the directions



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The current State Capitol — designed by William Nichols and constructed between 1833-1840 after the first building burned is North Carolina's most important architectural landmark. Bishir and Southern describe it as "one of the nation's finest and best-preserved Greek Revival public buildings." The Capitol holds pride of place near the center of Union Square. Its finely worked stone exterior of gneiss-like granite was quarried only a few miles from the site. The roster of designers include chief architects Ithiel Town and AJ Davis of the New York firm of Town & Davis; Nichols, who designed the first State House and whose cruciform design for the second was already coming out of the ground when Town and Davis took over the project; the Scottish immigrant David Paton, whom Town put in charge as local superintendent - and who later was named chief architect when the building committee broke with Town; and Philadelphia architect William Strickland, who served as a consultant on the project. Among Paton's contributions to the new Capitol, seconded by Strickland, were elements of neoclassical elegance seen in the soaring space of the rotunda and the intri-



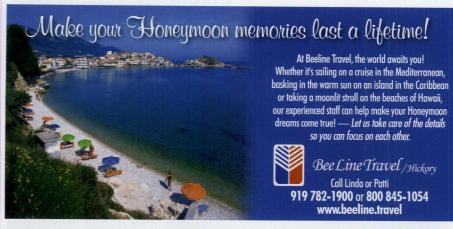
cately designed curving stone stairs between the second and third floors. It took seven years to build the Capitol at a cost of \$532,682 plus the cost of the stonework, a remarkable expenditure at the time.

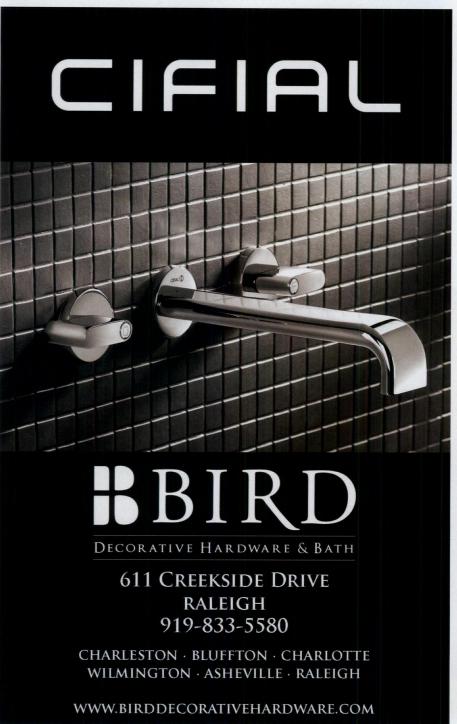
# The New City Is New Again

Today, with the replacement of the former

convention center with the well-sited new Raleigh Convention Center (a collaboration of architectural firms O'Brien/Atkins, Clear-scapes, and TVS), the Capitol once again is on a direct axis with the 1932 Atwood and Weeks designed Memorial Auditorium, now expanded and renovated with the addition of new buildings by Raleigh architectural firm









City Plaza

PBC&L as the Progress Energy Center for the Performing Arts. The refurbished Memorial Auditorium, the new Meymandi concert hall and the Fletcher Theater anchor the south end of Fayetteville Street, recently reopened to traffic as Raleigh's Main Street after a mid-1970s conversion to an urban mall.

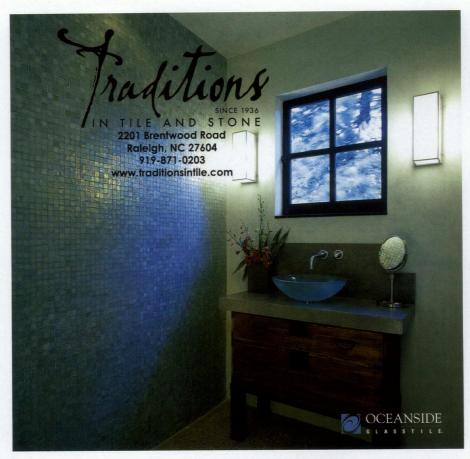
# **Transformations**

The pleasure of experiencing this urban streetscape between two of Raleigh's most important buildings will soon be heightened by the installation of City Plaza, envisioned to transform the 500 block of Fayetteville Street into the new Heart of Downtown. Dan Douglas, manager of the City of Raleigh's

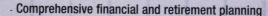


Urban Design Center, describes the new \$14.8 million Plaza as Raleigh's Rockefeller Center. "The entire space is a work of art facilitated by high-tech infrastructure," says Douglas. "The signature of the space will be artist Jim Gallucci's four 55-foot light towers with programmable LED lights, including the ability to project images on the adjacent buildings. There will be three pedestals for changing art exhibits, an interactive fountain, four retail pavilions, and flexible furniture to accommodate watching the Christmas parade or enjoying smaller events like markets and special performances." The Plaza is the collaborative design effort of the city of Raleigh, the city's design consultant Kimley-Horn and Associates, and the Project of Public Spaces - a New York-based firm specializing in the analysis and design of public gathering spaces. It is expected to open in fall of 2009.

City Plaza will function as a forecourt to both the Raleigh Marriott City Center, which connects to the new Raleigh Convention Center, and the new two-tower, mixed-use complex Charter Square, developed by Charter Square Developers, LLC, a joint venture of East-West Partners, Craig Davis Properties, White Oak Properties, and Beacon







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By sticking kitsch "top hat" on its roof, the new RBC Tower is higher than its rival Wachovia Tower three blocks away. Extra height was also added with eleven floors of condominiums that are selling far below expectations.









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Street Development. The buildings, designed by J. Davis Architects, are of natural stone and glass, with Building One featuring approximately 405,000 square feet of office, retail and residential space on 21 floors. Building Two will offer 38,000 square feet of retail space and up to 200 residential units.

# **Green Square**

Douglas is also enthusiastic about Green Square, a multi-use sustainable development project that incorporates offices for the North Carolina Department of Environmental and Natural Resources (DENR) and the Nature Research Center (NRC), an expansion of the North Carolina Museum of Natural Sciences. "The complex will extend two blocks on the

south side of Jones Street from Salisbury Street to Dawson Street," says Douglas. "The current museum, which is under the supervision of DENR, is located at the south corner of Jones and Salisbury streets and will be connected to the new research center/office space designed by O'Brien/Atkins with glassed-in pedestrian skyways." The integration of DENR and NRC allows for a "handson" aspect to the research conducted by DENR and helps to fulfill the mission of the 80,000-square-foot environmental center to conduct collaborative interdisciplinary research.

# Significant Modernism

The Legislative Building, Raleigh's most

significant modern structure, opened in 1963 at 100 W. Jones St. Designed by New York-based architect Edward Durrell Stone and associated architects Holloway-Reeves of Raleigh, the building is described by Bishir and Southern as "classicized modernism called New Formalism," adding: "Its softened modernism suited to its southern setting has weathered changing tastes gracefully."

The Legislative Building was an innovative concept created to avoid the mistake by other states to add on to their existing capitol buildings as government grew significantly in the '50s and '60s. With the establishment of the first "legislative building" in the US, the refurbished historic NC state capitol building, used today for offices and cere-

# New Law Offices Symbolize Rebirth of Downtown Raleigh

by Diane Lea

oyner Spruill's new law offices in downtown Raleigh's RBC Plaza represent the changing design profile of center city. Managing partner Joseph Dempster Jr. was involved with the design of the 70,000-square-foot Poyner Spruill office space — occupying 2 and 2/3 floors of the new building. "We were striving for a fresh new environment that contrasted with our former offices on Glenwood Avenue."

Phil Olsen of Alliance Architecture, a Durham-based firm with offices in Annapolis, MD, and New Delhi, India, designed the new space, coordinating with Sharon Tharrington of Raleigh's ArtSource, who selected the art for the new offices. The pair understood their new client's desire to move away from the law office tradition of dark wood and burgundy with English hunt scenes on the walls.

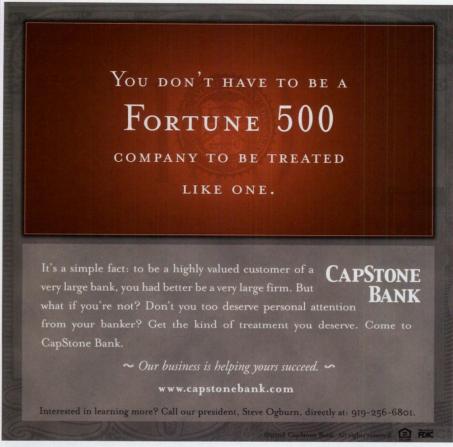
Olsen, a specialist in law firm interiors, says he worked to interpret the goals of the firm, summarized as "letting lawyers work." "We wanted to maximize natural light and the views from our new space," says Dempster. The views of downtown extend to the nearby Capitol building and, Dempster says, on a clear day to the control tower of RDU International Airport. "We also wanted to showcase North Carolina artists," he continues. "With only two exceptions, including this Hollack acrylic and metal triptych in the reception area and another Hollack in the upper-level reception area, we've accomplished that." To the left on an axis with the reception desk is a contemporary staircase of open-work metal bands topped by an upper rail of richly toned walnut. The staircase is framed in the angles of a glass-walled corner with seating area and more views toward Centennial Campus and Dorothea Dix Hospital. A servery with coffee and treats is cleverly concealed behind a rounded panel of matched grain anigre wood that rolls back to display its wares.

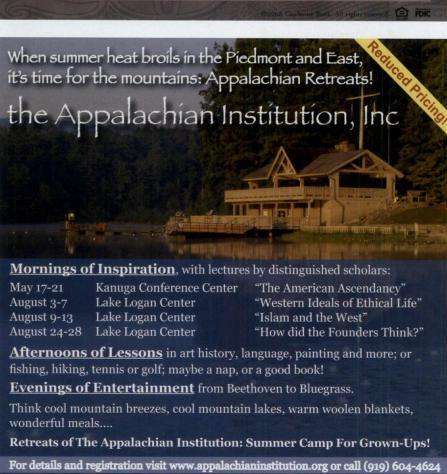
"It was especially important that our staff and lawyers were comfortable in their new spaces," says Dempster. "We produced mock-up offices for our lawyers and paralegals and had folks try them out." The firm wanted to provide enough conference rooms so that attorneys could

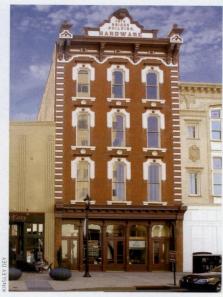


accommodate their clients without asking a colleague to gather up files and vacate the space. "We have 12 client conference rooms, with comfortable furniture, multi-level lighting, small refrigerators and a complete array of technical equipment," says Dempster. Partner Jim O'Brien III displays the Video Conference Room with its boat-shaped table facing flat-paneled viewing screens. "We have three other offices, one in Charlotte, one in Rocky Mount and one in Southern Pines," says O'Brien. "With our teleconferencing capability, we can meet face-to-face with clients and colleagues without leaving downtown Raleigh."

Dempster points out that the move downtown allowed the firm to support the revitalization of the city core while giving the historic law firm an opportunity to rebrand itself. "We are a younger firm now, and we want to reflect that in our physical setting and décor, and being part of something as exciting as the rebirth of downtown Raleigh accomplishes that."







Briggs Hardware

monies, remains intact and retains its historic authenticity

### **Livable Streets**

Douglas credits former Downtown Planner Ken Maness and the "Livable Streets" Plan — developed by the city of Raleigh and





the Downtown Raleigh Alliance in concert with numerous downtown stakeholders for encouraging a diverse range of new options for downtown, including new residential complexes (see sidebar on the Downtown Home Tour and the data box listing center city condominium projects), smallscale retail, new and continuing businesses, clubs, restaurants and other entertainment venues entwined with the strong cultural component represented by the major state museums and the performing arts center. Numerous organizations and agencies participated in this revival, including key players Progress Energy and the Raleigh Chamber of Commerce. "From 2002, the date of the plan's adoption, to 2012, when most of the projects on the drawing board will be completed, the plan will have leveraged over \$2.5 billion of new investment in downtown," says Douglas.

One example of this new investment is Raleigh's tallest building, the Highwoods Properties RBC Plaza, a 760,000-square-foot, 33-story, mixed-use complex occupying a prime site on Fayetteville Street between West Martin Street and South Wilmington Street. Designed by the Atlanta-based firm Cooper



Carry in cooperation with general contractor Hardin Construction and Residential Partner Dominion Realty, the glass, concrete and steel stepped-back skyscraper is crowned by a rooftop plaza with an add-on Top Hat spire designed to force the height to exceed the nearby Wachovia/Wells Fargo Bank building. RBC Bank moved into its new headquarters in September 2008, but sales of the condo residential units on the top floors are not selling well. One bright spot is the move by the

North Carolina law firm Poyner Spruill, LLC. (See sidebar.)

Raleigh's first "skyscraper," the four-story Briggs Hardware Building at 220 Fayetteville St., has its own story to tell. Constructed in 1872-1874 for partners Thomas H. Briggs and James Dodd, the building remained the tallest in Raleigh for 33 years. The building's distinctive style, featuring a red brick façade accented by extensive pressed metal trim — including window hoods and drip molds —

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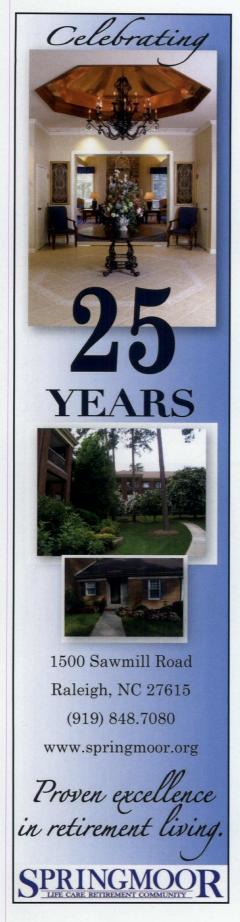


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makes it an easily recognizable landmark. Considered Raleigh's only essentially unchanged 19th century commercial building, it was owned and operated by descendants of the Briggs family until 1995 when the business was relocated to Atlantic Avenue.

The building was purchased by a coalition of nonprofit organizations, including the AJ Fletcher Foundation and Preservation North Carolina, the statewide endangered properties revolving fund. Renovated and adapted in 1997 by Eddie Belk of Belk Architecture, the first floor of the Briggs Hardware Building is now home to the Raleigh City Museum, with offices for the Fletcher Foundation, Preservation North Carolina and other tenants on the upper floors. (See sidebar on the Images of Raleigh photo contest on display at the Raleigh City Museum.)

# The Greg Hatem Touch

Preservation North Carolina's Executive Director Myrick Howard notes that the renovation and adaptive use of the building was a harbinger of better things to come in downtown Raleigh and led the way for a series of successful rehab and renovation projects over the past 20 years. Building on the legacy of these innovative projects, entrepreneur and restaurant owner Greg Hatem of Empire Properties has emerged as the leading individual force in downtown development today.

Hatem, the winner of the Sir Walter Raleigh Award for Community Appearance, is credited with rehabbing over 41 downtown properties totaling 550,000 square feet of space since 1997. His successful rehabs include revered downtown dining establishments, including The Duck & Dumpling

# **Portraits of Raleigh**

The Raleigh City Museum in the historic Briggs Hardware building downtown took on an ambitious project asking area photographers to submit images depicting the Capital City. The top winners, selected from over 360 submissions by an expert jury, include Best in Show, Second Place, Third Place and the "Sir Walter Award" chosen by the audience and presented at each opening.

Call 919-832-3775, ext. 11, or visit the Museum Web site at www.raleighcitymuseum.org for more information on the display.

### **Best In Show**

Marshall Wyatt "Two Hotels, View from Nash Square, 1975" (\$325)

"An electric utility pole stands in contrast to the Queen Anne architecture of the Park Central Hotel, designed by A.G. Bauer and completed in 1893. Soon after this photograph was taken, the edifice was razed and replaced with an asphalt parking lot. Seen in the distance is the Hotel Sir Walter, opened in 1924 as Raleigh's answer to modern accommodations. This structure survives, now an apartment house for seniors."

— Marshall Wyatt

# Second Place

Doug Van de Zande "Untitled" (\$375)

This image is one of two photos displayed in this exhibit from the artist's storefront churches series. "In the early and mid 1980s, I worked on a documentary project focusing on storefront churches in downtown Raleigh. Each Sunday I loaded up a 4x5-view camera and visited all the small churches I could find and asked the preachers if I could document their services. They all agreed to let me sit in and photograph. Lalso took a small 35mm camera to centure action



and photograph. I also took a small 35mm camera to capture action and to avoid being obtrusive.

— Doug Van de Zande

### Third Place

Jimmy Williams "James" (\$1,110)

"This is a portrait of James, a long-time resident of Raleigh, NC. He worked as a caddie at the Raleigh Country Club for decades. In this photograph, he is singing a simple blues rendition of the song Stardust, 'High up in the sky the little stars climb, always reminding me that we're apart...,' a favorite tune of his late wife. He was not a



musician by trade, but his soulful interpretation of the melody overcame the shakiness of his pitch. James' delivery was innate. The emotional connection created while taking this portrait stirred Williams to photograph an entire portrait series called *Music Makers*. The photograph was captured at a private residence in Raleigh, NC."

- Jimmy Williams

(222 S. Blount St.) — a joint venture with friend and Chef David Mao; The Raleigh Times Bar, a restaurant located at 14 E. Hargett St.; and, next door, The Morning

Times, a coffee bar and bakery; The Pit, legendary pit master Ed Mitchell's iconic barbecue restaurant located near Raleigh's historic railroad depot in a former meatpacking plant

on West Davie Street; and Hatem's most recent restaurant venture, the rehabilitation of the 1870 Helig-Levine furniture store at the northeast corner of Wilmington and

# Downtown Home Tour Shows Off Raleigh's Newest Buildings

Ever wonder what it's really like to live in Raleigh's newly bustling downtown core?

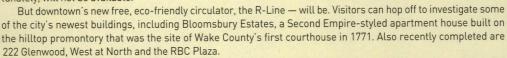
On May 16, the Downtown Raleigh Alliance's 2009 Downtown Home Tour will give you the chance to check it out, from the sleek and modern high-rise apartments of the RBC Plaza to the charming

cottages of Historic Oakwood.

West, 400 West North St.

Kimberley Jones of the Downtown Raleigh Alliance gave *Metro* an advance preview of the tour aboard the DRA's fabulous green two-seater John Deere buggy the agency uses to zip around downtown. Without a windshield, sides or doors, the "The Gator," as they call it, gives anyone riding shotgun a clear-eyed view of the surprising variety of living options available downtown — from Glenwood South to the Warehouse District, Boylan Heights to Mordecai.

For those taking the home tour on May 16, the Gator, unfortunately, will not be available.



Homes in the leafy and established downtown neighborhoods of Historic Oakwood, Boylan Heights and Mordecai will also be on show.

The tour, which begins from its headquarters in the courtyard next to the Wachovia Tower on Fayetteville Street, runs from 11 a.m. to 5 p.m. on May 16. Visitors can pick up information, listen to live music and grab a bite to eat while waiting to catch the R-Line. Tickets are \$10 and can be purchased online in advance at www.YouRHere.com.



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METROMAGAZINE APRIL 2009

Hargett streets into the popular new Lebanese restaurant, Sitti.

Empire Properties' downtown Raleigh portfolio runs the architectural gamut of older buildings, including The National Register (c. 1907) Masonic Temple Building at 133 Fayetteville St., Hatem's company headquarters and the location of the Raleigh Urban Design Center offices. Raleigh planner and Urban Design Center staff member Elizabeth Alley notes that Hatem's projects often preserve the small-scale buildings that provide historical and architectural context for downtown. Currently Hatem is rehabbing two

buildings on Fayetteville Street just south of the Briggs Hardware Building and is planning to develop The Lafayette, a boutique hotel adjacent to the new downtown Marriott.

# **Stately Blount Street**

Downtown Raleigh's renaissance includes another remarkable redevelopment project occurring on nearby Blount Street. Considered the most stylish street in Raleigh between the 1860s and the early 20th century, Blount Street is characterized by many large homes in an array of styles, including Greek Revival,

Victorian Italianate, Second Empire and Queen Anne. Anchored on the southern edge by North Carolina's Executive Mansion (1883-1891), a dramatic example of Queen Anne cottage-style Victorian architecture designed by Philadelphia architect Samuel Sloan and his assistant Adolphus G. Bauer — Blount Street retained its dignity and charm in spite of numerous intrusions of surface parking lots and selective demolition. Today, it is the site of a 21-acre redevelopment project known as Blount Street Commons. Spearheaded by Florida-based LNR Property Corporation, the Commons is planned as a mixed-use development with a total of 500 units, including 70,000 square feet of office space and 50,000 square feet of retail space. The residential component will include both renovated historic homes and a variety of modern housing types.

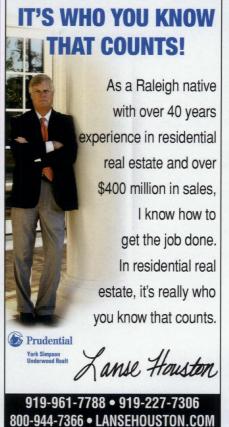


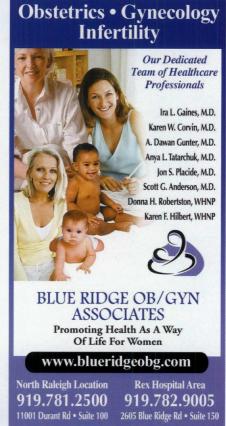
AIA North Carolina headquarters

The Commons garners added prestige as the location of AIA North Carolina's new headquarters building designed by Raleigh architect Frank Harmon. The Harmon design was chosen through a competition judged by a panel of nationally acclaimed jurors, with designs by Raleigh firms PBC&L, PA, and Kenneth E. Hobgood, Architects, placing second and third. The building will meet LEED standards and the AIA's Committee on the Environment (COTE) goals. Harmon explains that the building and landscape are designed as "one interlocking, interdependent system." He says he is striving to create design strategies that will represent a new model for development throughout the Commons' community. Described as a "modern shell with a green heart," the building will be sited at the corner of Peace and Wilmington streets.

The revitalization of downtown Raleigh is succeeding via a combination of public-private investment, as well as a respect for the city's unique heritage as North Carolina's capital city.







# Raleigh On The Rise:

# **New Blood Creates Culinary Quality And Variety**

# by Moreton Neal

y two latest columns covered the evolution of the culinary scene on two sides of the Triangle. Though Bon Appétit magazine addresses them as one town - the "foodiest town in America," no less - Chapel Hill/Durham kitchens are closely interconnected, if not downright incestuous. With just a few exceptions, most of the better restaurant cooks in the western side of the Triangle are related to each other in spirit and experience. Talented chefs have passed on their experience to protégés who in turn trained their own kitchen staff, many of whom opened their own local places. Former colleagues swap kitchen gossip at the farmers' markets and patronize each other's eateries as if they were family.

Raleigh's burgeoning restaurant scene is a different story altogether. The influx of well-trained chefs and restaurateurs mirrors the phenomenal growth of the city with new residents pouring in from all corners of the globe. Reduced to two words, it's about new blood.

Though Winston's, Amedeo's and the perennially acclaimed Angus Barn are vestiges of the '70s, most of Raleigh's eateries are relatively new, staffed by chefs who moved here to open their own places or have been recruited from prestigious hotels and culinary schools by the city's most ambitious restaurants. Asked why they chose Raleigh over larger cities or resort communities, most echo each other: "Raleigh is a great place to raise a family" or "the quality of life."

But before the 1990s, Raleigh's quality of food was less than stellar. In fact, it was known as a "city of mediocre restaurants," as Bernie Reeves quoted in his "Fateful Day" article in last month's issue. Italian-American family restaurants and state legislator-oriented steakhouses predominated, with the exception of a few small gems such as Jean Claude's and Tartine's, with Café Tiramisu carrying the banner for North Raleigh today.

By the century's last decade, Raleigh began to catch up with its food-oriented Triangle neighbors. In 1992, an ambitious New Yorker, Steve Horowitz, opened Margeaux's at Brennan Station with a well-executed French/ Mediterranean menu cooked by a British



expat. Glenwood Grill introduced contemporary Low Country-style food to the Country Club Hills area, and just up the road in Five Points, John Toler, a veteran of some of Washington DC's best restaurants, opened the exceptional Bloomsbury Bistro. By the mid-'90s, William D'Auvray returned to North Carolina from the West Coast to open a pivotal restaurant — the tiny, modestly appointed Fins at Brennan Station. D'Auvray's brilliant pan-Asian cuisine and his wife Lisa's knowledgeable floor management drew an enthusiastic clientele of foodies from across the Triangle, giving Raleigh a unique destination restaurant.

With the new millennium, Glenwood South began to blossom. The reopening of 42nd Street Oyster Bar and the success of 518 West Italian Café paved the way for gourmet favorites Enoteca Vin and Bistro 607. Glenwood South soon became known for its varied dining scene with Bogart's and Zely & Ritz. Recent additions to the area include Globe, Thaiphoon Bistro, and Solas, offering great food suitable for all budgets and taste preferences. And toward downtown, Jason Smith's 18 Seaboard receives raves, and Second Empire Restaurant and Tavern, opened in 1998, adds elegant upscale dining

to the center city area, mainly served earlier by members-only Capital City Club and Cardinal Club

By the turn of the century, two visionary food groups had formed that would prove to have an enormous impact on the city. Greg Hatem's Empire Eats and Kevin and Stacey Jennings' Urban Food Group have each produced high-quality, original eateries that have, in the words of the Jennings, "elevated the dining landscape of Raleigh, one restaurant at a time."

Real estate developer Hatem's dream of downtown Raleigh included a lively, urban restaurant scene. He implemented the plan by partnering with popular local restaurateurs, providing financial backing, business management and design guidance. The model has worked well, producing eateries that are stylish enough to attract sophisticated visitors, as well as the chefs' local fans. David Mao at The Duck & Dumpling, Ed Mitchell at The Pit, Corey Palakovich at The Raleigh Times Bar, and Ghassan Jarrouj at the new Sitti have benefitted from the partnerships, as have downtown Raleigh's hungry hordes.

The downtown renewal has drawn other restaurants outside Hatem's umbrella. Ashley Christensen (the popular former chef of

Enoteca Vin) created her own unique eatery, renovating the old Poole's Diner space. The D'Auvrays moved the esteemed Fins to a deluxe new setting on East Davie Street.

The most lavish of downtown restaurant experiments, The Mint Restaurant, brought chefs from Nashville and Chicago to conjure up trendy molecular cuisine for downtowners. Whether Raleigh diners are behind or ahead of the trend, the foams and gels have disappeared along with one of the original chefs, Jeremy Clayman. Chef Eric Foster's Southern-based menu fused with global flavors now graces the gorgeous dining room in the old Raleigh Savings & Loan Building now owned by the city.

Inside the Marriott Convention Center, Posta Tuscan Grille, owned by the Betti brothers from Florence, offers exceptional Northern Italian selections and appears to be thriving. Jibarra's sophisticated Mexican food, cooked by the acclaimed Mexico City Chef Ricardo Quintero, is now available downtown at its new Davie Street venue.

The Urban Food Group has charted other territory. Across from the university on Hillsborough Street, the Jennings, both veterans of well-known Atlanta and Charleston restaurants, created Frazier's in a location frequented more by pizza-chomping students than gourmet diners. Frazier's seasonal contemporary food, served in a sleekly attractive urban ambiance, caught on immediately. Its success encouraged the Jennings to open Porter's Tavern next door, a moderately priced dining spot featuring well-cooked international fare.



Reinforced by enthusiastic response to their efforts, the Urban Food Group introduced Vivace in the newly renovated hot spot, North Hills. At the luscious Vivace you may actually forget where you are — goodbye Raleigh shopping center, hello Milan! Located in the middle of the shopping center is the group's latest baby, Coquette, modeled after

a traditional Parisian brasserie. Coquette is already a smash, the kind of place that draws you back time and again. As you walk out the door, you're already thinking about your next meal there.

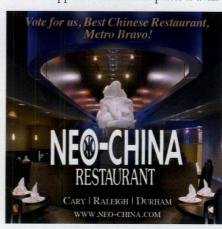
Over moules frites and scallops with braised endive in Coquette's cozy bar, Bernie Reeves and I reminisced about Raleigh's dining scene over the years. The Canton Café, Piccolo Mondo, Edwina's, the Frog and Nightgown are gone but not forgotten. Could they hold a candle to the wonderful restaurants available to us now? Probably not. With such talented chefs as Jason Smith and Ty Parker (18 Seaboard), John Korzekwinski and Todd Whitney (J. Betski's), and Michael Chuong (An New World Cuisine) flocking to Raleigh, the city has developed a strong gastronomic identity of its own. Discriminating gourmets can easily find world-class food here, and even in a perilous economy, exceptional dining is here to stay in our capital city.

# **NIBBLES**

Times change fast. Just a couple of months ago, food writing was all about eating fresh and local. Now it's about the recipes you can make with a jar of Skippy peanut butter. "In these tough times" is a phrase I see a dozen times a day. We all feel it, and that means our local restaurants do too. Most are offering us ways to economize and still enjoy great food, so after all that peanut butter, treat yourself to a delicious brunch or early supper at your favorite eatery.

**Poole's Downtown Diner** will open for brunch this month. For reservations, call 919-832-4477.

Ruth's Chris Steak House's special menu of appetizers and small plates is avail-







able in the lounge starting at \$7.95. Sizzling scallops, crab stuffed mushrooms, Kobe beef, and seared Ahi tuna salad are just a few of the items available at 4 p.m. at both the Raleigh North Hills and Cary locations.

II Palio in Chapel Hill offers a rotating menu of fun specials every weeknight. Check the Web site www.sienahotel.com for tempting choices, including my favorite every Friday night, "one buck shuck," specialty oysters for just \$1 each.

**Revolution** in Durham has a new Sunday brunch three-course menu for \$29 per person. The brunch menu can be viewed on www.revolutionrestaurant.com.

Empire Eats will expand its boundaries into the downtown Raleigh spot left by Riviera Resto. Opening in April, Bella Monica restaurant will partner with Greg Hatem to create Gravy, a modern perspective on traditional Italian-American food.

Looking for a good sandwich in downtown Raleigh? Try the new **Remedy Diner** at 137 E. Hargett St. For more about the

Delany building diner, link to www.theremedydiner.com.

Oenophiles will enjoy **European Espresso & Wine Café** just opened at 222 Glenwood Ave. in Raleigh. To complement its extensive wine list, the café offers a menu of wine-friendly fare, including smoked salmon, artisan cheeses and foie gras. For menu details, link to www.eurocafe222.com.

Triangle high school seniors with aspirations of a culinary education and a scholar-ship competed in a cook-off sponsored by the **Art Institute of Raleigh-Durham**. Congratulations to Keneen Shepherd from Henderson, NC, winner of the 2009 Best Teen Chef Competition. Shepherd will compete on May 9 in the National Best Teen Chef Final Round Competition at The Art Institute of Charlotte.

The sixth annual **Great Grapes! Wine, Art & Food Festival** will take place in Cary on April 18. For information, call 410-878-9900 or log on to www.uncorkthefun.com.

The Triangle's first foodie-focused tour

Company, Taste Carolina Gourmet Food Tours, will begin offering walking tours of Durham and Chapel Hill/Carrboro this month, to be followed soon by a tour of downtown Raleigh's food scene. Later this year, Taste Carolina will add barbecue and customized "farm-to-table" bus tours. Reservations may be made by contacting 919-237-2254 or through www.tastecarolina.net.

Recently I had the pleasure of joining many of our best chefs and food writers at Chapel Hill's Siena Hotel for a multi-course vegan luncheon celebrating Linda Long's new cookbook, Great Chefs Cook Vegan. Il Palio Chef Adam Rose's plant-based menu was surprisingly varied and delicious, ending with a superb yerba maté sorbet floating in a strawberry soup. The recipe, created by Fairview Restaurant's Chef Jason Cunningham, appears in the book along with a dessert by Phil Evans, former chef of Herons. I learned that outstanding vegan food can be found, not just at Il Palio, but also at Four Square Restaurant in Durham, the Washington Duke's Fairview, the Weathervane, and will be available later this year when Evans opens his own restaurant in Raleigh.



# RESTAURANT GUIDE

# RALEIGH/CARY

18 SEABOARD — 18 Seaboard Avenue, Suite 100 Raleigh. 861-4318. www.18seaboard.com. Chef-Proprietor Jason Smith welcomes you with sensibly, inventive American Cuisine using North Carolina ingredients. From the downtown views of our openair mezzanine to the staff's warm hospitality, 18 Seaboard is the place for casual dining or special occasions.

**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.

**518 WEST ITALIAN CAFÉ** — 518 West Jones St., Raleigh. 829-2518. www.518west.com. Located in a beautifully renovated, light-filled historic building, 518 West has been named "Best Italian Restaurant in the Triangle" four straight years by the readers of the *Independent*. Featuring a wood-burning pizza oven, fresh seasonal pastas made in-house, seafood and steaks, and much more. All bottles of wine are 50% off on Mondays.

AN — 2800 Renaissance Park Place, Cary. 677-9229. www.ancuisines.com. Chef Michael Chuong showcases his signature 'New World' cuisine, an elegant blend of Southeast Asian flavors and European influences. Voted Best New Restaurant in 2007 by Metro Magazine & Cary Magazine, Best Appetizers in 2008 by Metro Magazine. Lunch Mon-Fri and Dinner Mon-Sat.

**THE ANGUS BARN** — 9401 Glenwood Avenue. Raleigh. 781-2444. www.angusbarn.com The Angus Barn, a Raleigh landmark offers Angus steaks, seafood, an extensive wine list, expericated and knowledgeable staff and much more in its eclectic barn setting. Since opening in the 1960s, the basic principals – hospitality, attractive atmosphere, and value have remained the same.

**BELLA MONICA** — 3121-103 Edwards Mill Rd., Raleigh. 881-9778. www.bellamonica.com. Authentic Neapolitan entrées from family recipes. Neighborhood wine bar with all-Italian itst. Patio dining. Lunch & Dinner. Closed Sunday. Voted "Best Italian" by *CitySearch* & *AOL Cityguide. Wine Spectator* Award of Excellence.

BENTLEY'S AT CROSSROADS — 2007 Walnut St., Cary. 854-0644. www.bentleysatcrossroads.com. Offering aged steaks and fresh seafood in a casually elegant atmosphere. Lunch M-F from \$6. Dinner daily from \$8. Stunning lounge area. A/V equipped boardroom available for private events. Look for Bentley's clock tower at Crossroads Plaza.

**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 MetroBravo! Awards.

**BLUE RIDGE, THE MUSEUM RESTAURANT** — 2110 Blue Ridge Rd., Raleigh. 839-6262. Visit Web site online at www.nc artmuseum.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 — 513 Creekside Dr., 835-2222; 4512 Falls of Neuse Rd., 431-0001; 7981 Skylark Ridge Pkwy., 957-4200; 2240 Walnut St., Cary, 854-9444. Hwy 98 bypass and US1, 11685 Northpark Drive, Wake Forest, 556-8666. Visit Web site online at www.CarolinaAleHouse.com. A family-friendly sportsthemed restaurant consistently awarded top honors for its atmosphere, hand-breaded wings, menu selection and wide variety of ales. Full menu served 11-2 a.m. Daily lunch and dinner specials. Kid's menu 99c every Tuesday.

**THE DUCK & DUMPLING** – 222 S. Blount St., Raleigh. 919-838-0085. www.theduckanddumpling.com. Overlooking Moore Square, this contemporary Asian-fusion bistro is home to Chef David Mao's unique blend of authentic Chinese and Vietnamese cuisine. Bar and sidewalk seating available. Lunch: 11:30 am-2:30 p.m., M-F; Dinner: 5 p.m.-10 p.m., T-Th; 5 p.m.-11 p.m., Fri-Sat.

EL RODEO GRILL — 7420 Six Forks Rd., Raleigh. 919-844-6330. www.elrodeogrill.com. Inspired by the bold flavors of Tex-Mex fare and the vibrant culture of México. Tex-Mex aficionados will undoubtedly love favorites such as our sizzling fajitas and stuffed Chile Rellenos whereas those seeking a higher degree of authenticity will be delighted by our Michoacan-style Carnitas and rotating specials such as our Mexico-City style Steak Tacos. Our signature Margaritas and refreshing beers make for the perfect complement to any meal. Welcome to Raleigh's own inspired twist on traditional Mexican dining. Salud! Mon-Thurs. 11 a.m. - 10 p.m., Fri-Sat. 11 a.m. - 11 p.m., Sun 11 a.m. - 9 p.m.

**THE FLYING BISCUIT CAFE** — 2016 Clark Ave., Raleigh. 833-6924. www.flyingbiscuit.com. www.raleighbiscuit.com. Serving breakfast all day and hearty entrées, sandwiches and salads for lunch and dinner, this Cameron Village restaurant also boasts a full bar. Open 7 a.m. until 10 p.m. daily.

GIANNI & GAITANO'S — Towne North Shopping Center, 8311 Creedmoor Rd, Raleigh. 847-8223. Wakefield Shopping Center, 14460 Falls of Neuse, Raleigh. 256-8100. Presented by the Cinelli Family, the unique environment at these three locations offers a choice of family or adult dining and authentic family recipes. Guests can enjoy an inspiring wine list and only the finest and freshest ingredients. Open for Lunch: M-Sat 11 a.m.-4 p.m.; Dinner: M-Th 4-10 p.m., F-Sat 4-11 p.m.; Sun Noon-9 p.m.

**GLENWOOD GRILL** — Oberlin & Glenwood, Raleigh. 919.782.3102. glenwoodgrill.com. Contemporary Southern at its best from Chef John Wright, featuring the Carpetbagger. We're thanking customers with "More for Less" — the option of smaller portions at better prices, along with \$6/glass on Selected Wines MTW; Dinner For Two including a Bottle of Wine for \$50 TFS. Also available for Private Parties on Sundays

**GLOBE** — 510 Glenwood Avenue Suite 103, Raleigh. 836-1811. Chefs Heath Holloman (co-owner) and Gray Modlin present a menu influenced by cuisines from all over the GLOBE, with their own twists. Choose a wine from the comprehensive list or have Henry Burgess (co-owner/sommelier) assist in a selection that will pair well with your food. "GLOBE...come taste a world of difference!

**HERONS** — 100 Woodland Pond, Cary. 447-4200. www.herons restaurant.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 — 327-102 West Davie Street, Raleigh. www.jibarra.net. 755-0556. One of Triangle's best, most interesting restaurants takes on downtown Raleigh. Housed in the Historic Depot building in the Warehouse district, Raleigh's first upscale Mexican restaurant couples indigenous Mexican ingredients with modern techniques and sensibilities elevating timeless recipes to new heights. Blending contemporary style and Mexican motifs, the open and high-energy atmosphere is dominated by its dramatic centerpiece, a sleek tequila tower showcasing a vast array of premium, 100 percent blue agave spirits. Highly creative margaritas are not to be missed as well as the distinctive wine list with an emphasis on Spanish and Latin American selections. Private Room is Available. Open for Lunch, Dinner, and Brunch, Lunch: Mon-Fri 11:30-2:30 p.m. Dinner: Mon-Sun 5:00-10:00 p.m. or 11:00 p.m. Sunday Brunch: 11:00-2:30 p.m.

MARGAUX'S RESTAURANT — 8111 Creedmoor Rd. Ste. 111, North Raleigh. 846-9846. At Margaux's, every experience is new. It's the relentless pursuit of innovation. Chef Andy Pettifer prepares a new menu EVERY night including our 3 Course Prix Fixe menu at \$27.95/pp. Check our Web site daily. Online at www.margauxsrestaurant.com

**MIDTOWN & BAR 115** — 4421-115 Six Forks Road, Raleigh. 782-WINE. www.midtownandbar115.com. Recognized as one of the "Best Places for a Power Lunch," by *Metro Magazine*, Midtown offers the experience of a New York bistro and bar in the heart of Raleigh's new midtown. Enjoy metropolitan cuisine and distinctive wines served by a professional wait staff. Lunch and Dinner Mon-Sat. Bar 115 open until midnight Thurs-Sat.

**THE MINT RESTAURANT** — 219 Fayetteville St. Raleigh. 821-0011. www.themintrestaurant.com Tues-Sat. 6 p.m.-10 p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Executive Chef Jeremy Clayman presents new and exciting culinary combinations paired with The Mint's unflappable service standards.

THE MORNING TIMES — 10 E. Hargett St., Raleigh. 919-836-1204. www.morningtimes-raleigh.com. Coffee shop serves up locally roasted coffee with bagels, muffins, scones, sandwiches; open late, serving wine and beer. Local artists' works featured in upstairs gallery. Sidewalk seating available. Open 6:30 a.m.-10 p.m., M-F; 7:30 a.m.-10 p.m., Sat-Sun.

MURA — 4121 Main at North Hills Street, Raleigh.781-7887. www.mura-northhills.com. Traditional dishes and innovative new rolls make Mura stand out as one of the premier sushi restaurants on the East Coast. Elegant but cozy, Mura fits any occasion. Lunch: Mon-Sat 11 a.m.-2 p.m., Dinner: Sun-Thurs 5 p.m.-10 p.m.

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 CAFE — 2014 Fairview Road, Raleigh. 821-1240. Cafe, bar and deck seating. Award-winning salads, soups, sandwiches and entrees. "Best Brunch," "Best Eggs Benedict," "Best Bloody Mary," Metro Magazine. Private dining available in the Balcony at the Pig. Lunch M-F, Brunch Sat & Sun, Dinner Tues-Sat.

**OLIVER TWIST** — www.theolivertwistlounge.com. 8111 Creedmoor Rd, Raleigh. Offering an array of Eclectic Tapas & Signature Martinis served with a twist of sophistication. Featuring Live Music Monday through Thursday with Belly Dancers & DJ on weekends.

**THE PIT** — 328 W. Davie St., Raleigh. 919-890-4500. www.thepitraleigh.com. Country meets city with authentic North Carolina pit cooked barbecue prepared by legendary pitmaster Ed Mitchell, complemented by creative, seasonal appetizers and sides. Bar and outdoor seating available. Lunch: 11:30 a.m.-5 p.m., M-Sat; 11:30 a.m.-3 p.m., Sunday Lunch Buffet; Dinner: 5 p.m.-10 p.m., M-Th; 5 p.m.-11 p.m., Fri-Sat; 5-9 p.m., Sun.

**THE RALEIGH TIMES** — 14 E. Hargett St., Raleigh. 919-833-0999. www.raleightimesbar.com. Beautifully restored 100-year-old building is home to a timeless local watering hole, featuring creative takes on classic bar fare, inventive drink menu, extensive Belgian beer selection. Bar and sidewalk seating available. Open 11:30 a.m.-2 a.m., M-Sat; Noon-2 a.m., Sun.

**SAINT JACQUES** — 6112 Falls of Neuse, North Ridge Shopping Center, Raleigh. 862-2770. www.saintjacques frenchcuisine.com. Owned and operated by French native, Lil Lacassagne – fine dining at its best. Voted "Best French Food in the Triangle – 2006 by *Citysearch* and "Best French Restaurant" in *Metro's* Bravo awards. Lunch and dinner served Tues-Sat.

**SAVOY** — 7713-39 Lead Mine Rd., Raleigh 848-3535 www.restaurantsavoy.com. Smoke-free lunch Tu-F, dinner Tu-Sat and Sun Brunch. Chef brothers Peter Gibson and Marshall Smith make everything in-house, including breads and desserts. The contemporary menu features farmer's market produce and seasonal entrées. Convenient North Raleigh location for business or pleasure! Classic. Simple. Delicious.

SECOND EMPIRE RESTAURANT & TAYERN — 330 Hillsborough St., Raleigh. 829-3663. www.second-empire.com. Award winning cuisine in two dining atmospheres. Upstairs enjoy the ultimate dining experience in an elegant yet relaxed atmosphere of charm and grace. Downstairs in the Tayern and Atrium enjoy a lighter fare menu and cozy atmosphere. AAA Four Diamond, DiRoNA Award, Wine Spectator Award.

SHERATON RALEIGH HOTEL — The Grove Café - 421 South Salisbury Street , Raleigh. 834-9900 Located on second floor of the Sheraton Raleigh Hotel, serving Breakfast, Lunch, and Dinner in an open atrium atmosphere. The cuisine is American Continental, serving a daily Breakfast & Lunch Buffet, and a complete menu for all day dining. Also enjoy live entertainment on Wednesday nights in The Bar.

# RESTAURANT GUIDE

SITTI — 137 S. Wilmington St., Raleigh. 919-239-4070. www.sitti-raleigh.com. Authentic Lebanese cuisine by Chef Ghassan Jarrouj honors owners' home country and grand-mothers, or sittis, with delicious food and endless hospitality. Made-fresh mezze, entrees and house-baked flatbreads. Bar and outdoor seating available. Lunch: 11 a.m.-5 p.m., M-Sat; Dinner: 5 p.m.-10 p.m., M-Th; 5 p.m.-Midnight, Fri-Sat.

SOLOMON'S RESTAURANT — 7333 Six Forks Rd, Raleigh. 844-4977. 4610 N. Capital Blvd, Raleigh. 790-0090. 10410 Moncreiffe Rd, Raleigh. 313-1381. 780 W. Williams St, Apex. 249-2433. Visit Web site online at www.solomons-restaurant.com. Offering a combination of the Mediterranean with the sophistication of the city. Enjoy dishes prepared using only the finest, fresh ingredients in an indulgent, casual atmosphere. Wine list and outdoor seating available. Open for Lunch and Dinner.

**SONO JAPANESE RESTAURANT** — 319 Fayetteville Street #101, Raleigh. 521-5328. www.sonoraleigh.com. This new and exciting Japanese restaurant is unlike any other in the Triangle area. From the chic/modern decor to exciting new fusion dishes, this restaurant will please any taste buds.

**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.

**SUSHI BLUES** — 301 Glenwood Ave., Raleigh. 664-8061. www.sushibluescafe.com. A Glenwood South Original located downtown for 10 great years. Featured in *Southern Living Magazine, Esquire, Rachel Ray Magazine, The Independent, News* and *Observer* and *Spectator*. Voted best sushi by readers of *Metro Magazine*, Citysearch, *Spectator*, and *The Independent*.

**TAVERNA AGORA** — 6101 Glenwood Ave., Raleigh. 881-8333. www.tavernaagora.com. Taverna Agora is the premier restaurant in the Triangle for authentic Greek cuisine. Enjoy the rustic ambiance of our dining room or our beautiful garden patio. A great venue for date night & special events.

**TROPICAL SMOOTHIE CAFÉ** — 1028 Oberlin Rd, Raleigh. 755-2222. Tropical Smoothie Café is more than just great tasting smoothies. Our gourmet wraps, specialty sandwiches and sąlads are made with the highest quality Dietz and Watson meats and chesses. Come early to enjoy our breakfast wraps and bagels. Catering is available. www.tropicalsmoothiecafe.com.

**UNO CHICÁGO 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.

VILLAGE DELI — Raleigh, Cameron Village, 828-1428; Wake Forest, 453-1250, Morrisville, 462-1691. With three locations, Village Deli specializes in homemade products prepared daily, premium quality meats and cheese served on fresh baked breads. A comfortable atmosphere that offers indoor and outdoor dining. Village Deli takes pride and pleasure in providing great service that all guest have come to expect. www.villagedeli.net.

VINNIE'S STEAKHOUSE AND TAVERN — 7440 Six Forks Rd, Raleigh. 847-7319. Treat yourself to all the luxuries this classic New York style chophouse has to offer. Certified Angus Beef, the freshest seafood available and an extensive selection of wines from around the world.

**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/MORRISVILLE

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 p.m., Dinner M-Th 5:30-10 p.m., F and Sat. 5:30-11 p.m., Sun. 5:30-9 p.m.

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

**SAFFRON INDIAN RESTAURANT** — 4121 Davis Drive. Morrisville. 469-5774. www.saffronnc.com. Offering fine dining in an elegantly modern ambience. Ranked best Indian restaurant and top 20 in RTP irrespective of cuisine by N&O for three years.

**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.

TAVERNA NIKOS — 905 W. Main Street, Durham. 682-0043. NIKOS TAVERNA — 4075 Davis Drive, Morrisville. 462-1148. www.nikostavernainc.com. Executive Chef Georgios S. Kastanias. Family-owned restaurant featuring authentic Greek specialties. Showcasing a new menu with a wide variety of entrées, as well as nightly specials — the perfect place to experience traditional Greek dining.

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 p.m., Brunch Sun. 10:30-2 p.m.

WATTS GROCERY — 1116 Broad Street, Durham/ 919.416.5040. With a distinctive take on North Carolina cuisine, Watts Grocery features favorite seasonal and local foods by the forkful. Our menu changes seasonally so please check our website for new items at www.wattsgrocery.com.

# CHAPEL HILL/HILLSBOROUGH

411 WEST ITALIAN CAFÉ — 411 West Franklin Street, Chapel Hill. 968-4732. www.411 west.com. An Italian Café featuring fresh pasta, seafood, steaks, pizzas from a wood-fired oven, and homemade signature desserts in a Tuscan Villa setting. All bottle wines are 50% off on Monday nights. Private Room available for up to 50.

**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 p.m., Sun. Brunch 10:30-2 p.m.

MEZ CONTEMPORARY MEXICAN — 5410 Page Road, Research Triangle Park, Exit 282 off I-40. 941-1630. Online at www.mezdurham.com. MEZ is the latest offering from the Chapel Hill Restaurant Group, operators of 411 West, 518 West, Squid's, and Spanky's. Featuring traditional Mexican dishes with a lighter, healthier twist, all made with the freshest ingredients. A beautiful private room upstairs overlooks the RTP and can accommodate up to 100. North Carolina's first LEED designed restaurant.

PANCIUTO — 110 S. Churton St., Hillsborough. 732-6261. www.panciuto.com. Fine dining blending Italian recipes with local ingredients, prepared fresh daily. Pastas, breads, desserts made on-site. Wine, beer, mixed beverages available. Upscale yet comfortable "old world" style dining room. Opens 5:30 p.m. for dinner, Wed-Sat.

**PENANG - MALAYSIAN, THAI & SUSHI** — 431 W. Franklin St, Chapel Hill. 919-933-2288. Online at www.penangnc.com. Surprising balance of Southeast Asian spices and fruits. Intriguing menu based on family recipes, with curries, noodles, soups and sushi. Attractive, open atmosphere, vegetarian options and weekday lunch specials. "4 ½ Stars" from CitySearch. Open daily.

SPANKY'S — 101 East Franklin St., Downtown Chapel Hill, 967-2678, www.spankysrestaurant.com, Featuring famous chargrilled hamburgers, Brown Sugar Babyback Ribs, fresh signature salads, and homemade desserts since 1977. Private Rooms upstairs accommodate up to 100, and overlook Franklin Street and Downtown Chapel Hill.

**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.

**SQUID'S** — 1201 Fordham Blvd., Chapel Hill, 942-8757, www.squidsrestaurant.com. This local institution features the freshest seafood, steaks, and Chapel Hills only raw bar. Named "2008 Best Seafood Restaurant in the Triangle" by the readers of the Independent, Squid's offers imaginative specials and fresh Maine lobster. Oyster Happy Hour daily from 4 – 6p.m. Lobsters are Market price on Monday nights.

# **BEYOND THE TRIANGLE**

**AQUA** — 214 Middle Lane, Beaufort, NC 28516. 252-728-7777. www.aquaexperience.com. "Aqua's urban-chic décor whets the appetite for sophisticated, internationally inspired food.. On all counts, Aqua was an exceptional dining experience." Moreton Neal in *Metro Magazine* June 2005. Open for dinner: Tues.-Thurs. 6 p.m., Fri. & Sat. 5:30 p.m.

**BEAUFORT GROCERY CO** — 117 Queen St., Beaufort. 252-728-3899. www.beaufortgrocery.com. Beaufort's oldest and continuously operating fine dining restaurant since 1991. Specializing in regional cuisine fused with global techniques and influences. Lunch M, W-Sat 11:30-3 p.m.; Dinner M, W-Sat 5:30-9:30 p.m. and Sun brunch at 11:30 a.m. Closed Tues.

**BLUE MOON BISTRO** — 119 Queen Street, Beaufort. 252-728-5800. Coastal cuisine in a casual historic setting. Offering innovative dishes that bring a welcomed departure from other coastal venues. Chef Swain's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entrée. Dinner Tues-Sat.

CAFÉ ZITO — 105 South 11th St., Morehead City. 252-726-6676. www.cafezito.com. Be delighted by the creative cuisine at this neighborhood restaurant. Chef Baptist Knaven offers a tantalizing menu of local favorites influenced by the Mediterranean. Located in a historic downtown home, enjoy dining inside or on the porch.

CHEF AND THE FARMER — 120 W. Gordon St., Kinston. 252-208-2433. www.chefandthefarmer.com. A converted mule stable never looked so good. Blending old architecture and contemporary design with local ingredients and urban techniques makes this progressive eatery an epicurean oasis.

**DELUXE** — 114 Market Street, Wilmington. 910-251-0333. Offering upscale dining with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of Wilmingon's superior brunches. Open for dinner and Sunday brunch. *Wine Spectator* Award of Excellence, www.deluxenc.com.

FRONT STREET GRILL AT STILLWATER — 300 Front St., Beaufort. 252-728-4956. Visit Web site online at www.front-streetgrillatstillwater.com Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious Wine Spectator Award of Excellence, serving lunch and dinner daily with inside and outside dining. New floating docks and outside waterfront bar.

PORT LAND GRILLE — 1908 Eastwood Road, Wilmington. 910-256-6056. www.portlandgrille.com. Chef/Owner Shawn Wellersdick's menu, featuring seafood, prime meats, and lots of flavor in a casually elegant atmosphere changing "slightly nightly" to reflect the season. Patio seating and private rooms available.

SHARPIES GRILL & BAR — 521 Front St., Beaufort. 252-838-0101. www.sharpiesgrill.com. Coastal Carolina cuisine. Every occasion is a special occasion. Rated four starts by John Batchelor. Serving local seafood, Certified Angus Beef, farm grown local produce, house-maid pastas and desserts. Tableside preparations, outstanding wine list and full bar.

SHEPARD'S POINT — 913 Arendell St., Morehead City. 252-727-0815. www.beaufortgrocery.com. Contemporary fine dining in downtown Morehead City focusing on quality, value and service. Featuring seafood, steaks and spirits. Come casual and leave impressed. Dinner M, Th-Sat 5:30-10 p.m.; Sun brunch begins at 11 a.m. Closed Tues.



# SPRING FASHION: THE DAILY GRIND

Colors, Textures, Prints and Accessories to Brighten the Daily Routine

> By Katie Reeves and Katie Poole

# Photography by Missy McLamb Photography

Special Thanks To: Maury Jefferson

The Harris Teeter at Glenwood Village

The Glenwood Avenue Exxon Station

Sonia Rykiel trench- Vermillion Joe's Jeans- Scout & Molly's





Together.

Loeffler Randall skirt- Vermillion Diane Von Furstenberg blouse- Saks Fifth Avenue Earrings- Charlotte's Christian Louboutin- Saks Fifth Avenue



APRIL 2009 METROMAGAZINE







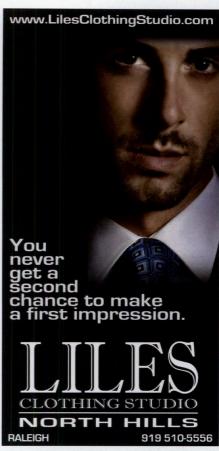


J Brand Jeans- Uniquities Mix Megan Park top- Vermillion Scarf- J.Crew Silver Hoops- Charlotte's Stuart Weitzman loafers- Main & Taylor

Megan Park dress- Vermillion Loeffler Randall shoes- Vermillion

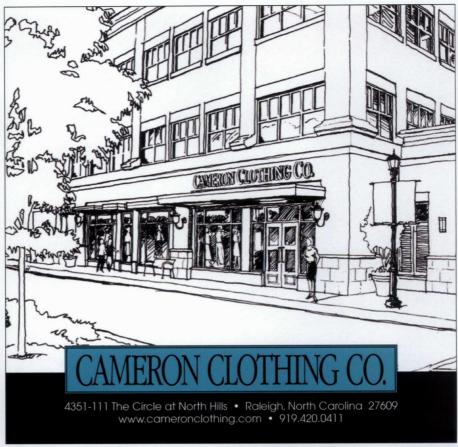


















### **Fashion News**

**Benefit Cosmetics** introduces Smokin' Eyes Sexy Eye & Brow Makeover Kit and "Hello Flawless!" Custom Powder Cover-Up with SPF 15 available April 2009.

**Uniquities** of Chapel Hill invites you to Fashion Cares 2009, a charitable fashion event benefiting the UNC Lineberger Cancer Center April 1 at the West End Wine Bar. Cocktails start at 6 p.m. and the show starts at 7 p.m., \$5 tickets can be purchased in advance at Uniquities. Chapel Hill, 919.933.4007.



Robert Graham shirt-Liles Clothing Studio Agave Denimsmith jeans-Liles Clothing Studio

**Gena Chandler** will host a Rebecca Taylor event 10 a.m. - 7 p.m. on April 2 and will have the Spring Collection in store to shop. Rachel Pally is coming back to the store with her Spring Collection for a Trunk Show May 14 from 10 a.m. - 7 p.m. and May 15 from 10:00 a.m. - 12:00 p.m. Raleigh, 919.881,9480.

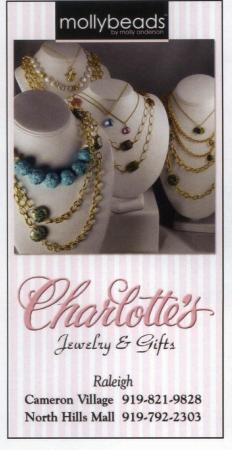
**Liles Clothing Studio** will host a Trunk Show with Oxxford and other lines April 3 in conjunction with Leith, Audi and Jaguar at their dealership in Cary. Raleigh, 919.510.5556.

April 4, check out a J Brand Trunk Show from 10 a.m. - 7 p.m. at **Uniquities** in Cameron Village. Raleigh, 919.832.1234.

Join **Belk** on April 16 from 5:30-9:30 p.m. for a Girls Night Out Event to celebrate fashion icons with discounts on rarely discounted brands, food, signature drinks, giveaways and entertainment. Raleigh, Crabtree Valley Mall, 919.782.7010.

Shop and spend \$100 or more at **Cameron Village** April 18-19 and take home a 6-inch potted geranium. A representative from Greenscape will be on site to answer gardening questions. Visit www.shopcameronvillage.com for more information.











Vermillion, The Spectacle, Liles Clothing Studio, Vivace, Luxe and Von Kekel will present a Fashion Show April 24 in front of Vivace at North Hills for Make-A-Wish Foundation from 6-9 p.m. with food and entertainment. To reserve VIP patio seating or call for details: 919.787.9780.

Main & Taylor customers can pre-buy their fall shoes during a Stuart Weitzman Trunk Show April 30-May 2

and at their Greensboro location April 29. April 3 (and April 2 at their Greensboro location) they will host a VanEli, Eric Javits, and Sesto Meucci Trunk Show out of store styles and colors. Raleigh, 919.821.1556.



free samples and music. Hillsborough, 919.732.2128.

Soca St. John-Saks Fifth

Fine Feathers is hosting a Nina McLemore Trunk Show April 30-May 5 featuring quality jackets made in the US for women of every size and shape. Chapel Hill, 919.942.3151.

April events at Saks Fifth Avenue, Raleigh, 919.792.9100:

• Kay Unger Personal Appearance, April 16, 10 a.m.-4 p.m. Meet dress designer Kay Unger and have a personal wardrobe consultation while viewing the spring 2009 Collection; ext. 5336.



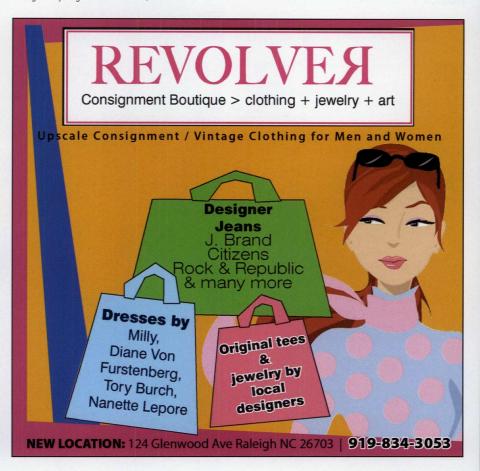


Paul & Joe jumper- Fleur

- Zenobia 2009 Fall Trunk Show, April 14. From 10 a.m.-5 p.m. enjoy a personal wardrobe consultation with Summer March while viewing the 2009 Fall Collection; ext. 5390.
- Hammerman Trunk Show, April 16, 10 a.m.-5 p.m. Meet jewelry designer Bob Hochberg and view The Hammerman Collection of fine jewelry; ext. 5318.
- Ippolita Trunk Show, April 30, 10 a.m.-5 p.m. Meet special representative Adam Epstein on hand to assist with selections of the Spring 2009 Collection featuring turquoise pink opal and mother of pearl; ext. 5318.
- Saks Designer Shoe Event, April 4. From 1-4 p.m. bring a friend and view the newest 2009 Spring Designer Shoe Collection and meet Lynette Lewis, author of "Climbing the Ladder in Stilettos"; ext. 5351.









Sara Campbell Floral Print Cotton Dress with Self Belt- Cameron Clothing Co.

Martin & Mary's offers 15 percent off all non-sale merchandise through April. Cary, 919.463.1100.

It's fur storage time at **Hertzberg Furs** offering the only certified cold storage facility in the area. They also specialize in fur cleaning, repairs and restyling all done on premise. Bring your fur in for a free restyling consultation by master furrier and owner Rik Kiszely. Raleigh, 919.782.2165.

Selected spring merchandise at **McKenzie Tribe** is marked off 20-40 percent through April. Zelli, men's Italian shoes handcrafted in Italy have arrived; look out for new lines coming in for spring. Raleigh, 919.510.5467.

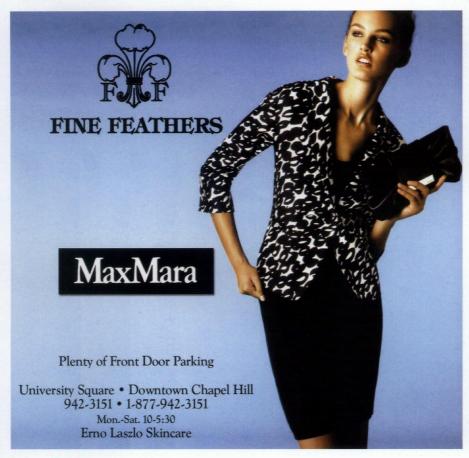
May 1-2 stop by **Cute Buttons Gift and Paper Boutique** for a Jane Marvel Bag Trunk Show that includes satchels, computer bags, weekender duffels and cosmetics. Preview new lines and new styles during the two-day event. Cary, 919.462.9618.

May 1-2 join **Traditions by Anna** at North Hills for a Romona Keveza Legends Event. Raleigh, 919.783.8652.

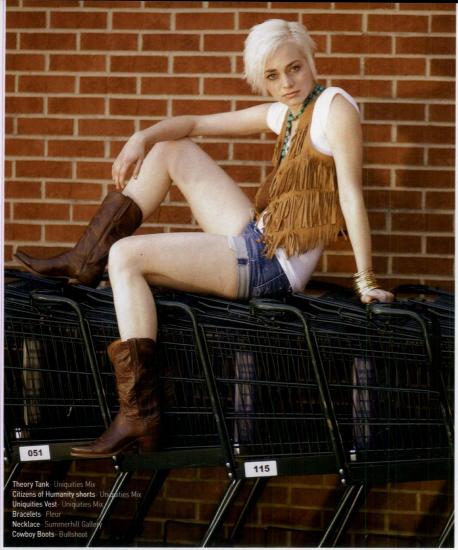
Diana, designer of Dianaira, is returning to **SoHo Clothing** for her sixth Trunk Show May 4-5 from 11 a.m.-6 p.m. presenting her classic, interchangeable, reversible investment pieces. Raleigh, Cameron Village, 919.834.2830.

Stop by **Elaine Miller** April 21 for a Slane and Slane Trunk Show and on May 6-7 for a Jeff Mazza Trunk Show. Raleigh, 919.571.8888.

**Lather Hair Salon**, a full-service salon specializing in total makeovers and on-location wedding designs,









Peter Millar shirt- Nowell's Clothing Ermenegildo Zegna jeans-Nowell's Clothing



Theory pant- Saks Fifth Avenue Theory jacket- Saks Fifth Avenue Michael Kors shirt- Saks Fifth Avenue

opened recently at 8521 Cantilever Way near the corner of Glenwood Avenue/Highway 70 and Ebenezer Church Road in North Raleigh, offering upscale salon services, hair care and makeup. For a full list of services, weekly specials and the salon's Hair Academy 101 blog, visit www.latherhairsalonnc.com or call 919.792.0715.

**Diamonds Direct** in Raleigh's Crabtree Valley Mall presents a Spring Bridal Spectacular the week of May 4 and earlier in Charlotte April 24-26 at SouthPark Shopping Center — including over a dozen fashion and bridal designers featuring their entire product line, including wedding bands, engagement ring mountings, earrings, bracelets, anniversary bands, pearls and pendants, at discount pricing. Go to www.diamondsdirectcrabtree.com for more information on all events.





#### **Raleigh Fashion Week**

Raleigh Fashion Week, slated for May 14-16 at the Raleigh Convention Center, will feature the Strut '09 Fashion, Music and Dance Show, as well as Meet the Designer sessions, sponsor exhibits, trunk shows and evening runway fashion events. According to spokesman Brian Williams, the event will include the work of nationally known fashion designers with personal or professional ties to the Carolinas — including Alexander Julian, who will show his spring collection and a sampling of his fall collection.

On Thursday evening, May 14, Raleigh's emerging artists will be showcased with selected North Carolina State University Art to Wear and College of Textile designers. An afternoon show on Friday, May 15, will feature fashion from high school designers, followed that evening by a women's and men's formal wear runway show.

The week will conclude with Strut '09, a redcarpet fashion, music and dance extravaganza beginning at 9 p.m. on Saturday, May 16. The runway show will be taped and broadcast as a 90minute television special during primetime on CW22 and MyRDC. Interact, a nonprofit providing safety, support and awareness to victims and survivors of domestic violence, is the beneficiary of STRUT '09. Plaza Condominiums are sponsors of the event

For more information, visit www.strut09.com. Tickets went on sale April 1. Ticket prices range from \$10-\$100.

### **NC Offers Variety Of Wedding Locations**

By Maury Jefferson

hether you prefer a romantic wedding ceremony in a simple chapel overlooking the water or set in a tranquil garden - and many choices in between - North Carolina brides can choose from an array of diverse venues for their special

And a destination wedding can be the perfect experience for a bridal pair and their guests to

enjoy a new way of celebration.

The Outer Banks and Coastal plain of North Carolina include a wide sampling of numerous wedding venues. Bald Head Island offers nine event settings alone, and The Sanderling Resort and Spa has accommodations for a beachside or a sunset wedding.

Farther inland, ideal ceremony sites may be located at the Pinehurst Resort in the Sandhills; the Sarah P. Duke Gardens on the Duke University campus; and in the mountains at the Biltmore Estate in Asheville.

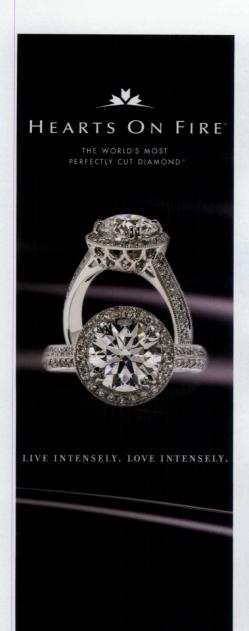
Also for a cool mountain venue, The Westglow Resort and Spa in Blowing Rock serves as an elegant wedding retreat within an historic mansion framed by the natural beauty of the Blue Ridge Mountains. And Chetola Resort, also located in Blowing Rock, provides a popular lakeside venue and a traditional ambiance on the property of a grand historic estate.

With such fabulous choices for this memorable day right here in North Carolina, the bridal couple is sure to find the perfect spot for their destination wedding.



Chetola Resort Blowing Rock, NC www.chetola.com 828.295.5520







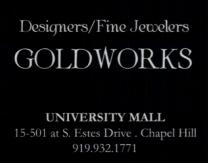
The Sarah P. Duke Gardens Durham, NC www.hr.duke.edu/dukegardens/ 919.684.3698



Pinehurst Resort Village of Pinehurst, NC www.pinehurst.com 910.295.6811







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The Biltmore Estate Asheville, NC www.biltmore.com 800.411.3812

Westglow Resort and Spa Blowing Rock, NC www.westglowresortandspa.com 800.562.0807



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#### Join Us For A Caribbean Night: Tuesday May 5, 2009, 6pm to 8pm



1903 N. Harrison Ave. Suite 201 Cary, NC 27513 919.678.9800 travel@magichappens.com MagicHappens.com We are a Preferred Sandals Agency, with Certified Sandals Specialists on staff. Please RSVP for our Caribbean Night and ask about current promotions.



\*Scuba diving included for certified divers. All amenities and activities vary by resort.

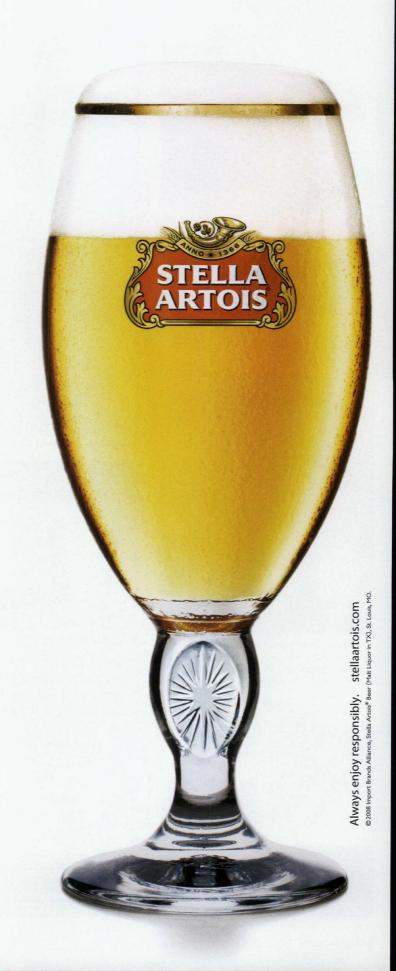
\*Spa services additional. Unique Vacations, Inc. is the worldwide representative for Sandals Resorts

JAMAICA • ANTIGUA • ST. LUCIA • BAHAMAS

Of course it tastes better than other beers. We've had over 600 years to get the recipe right. Our esteemed brewery has been producing beer in Leuven since 1366. Which means we've been around a bit longer

than most. Mind you, over the years our beer has witnessed the odd change or two. For instance, our customers no longer drink it to ward off the Plague, as they used to in medieval times. However, one thing has stayed

the same after all these years. Stella Artois is still painstakingly brewed in a time-honored tradition with the choicest ingredients. Which is why our customers have kept coming back for more, even after 600 years.



Perfection has its price.

"Knights of the Black Flag" at the North Carolina Museum of History explores the legacy of pirates from ancient times to the present featuring intriguing artifacts, legends and history that bring their ruthless adventures to life. The exhibit will be on view through July 6. (See Preview Museums for details.)



# Openings

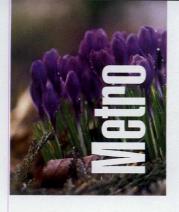




Beaufort Wine & Food Weekend opens with wine seminars, tastings, fun educational seminars, live music, celebrity chefs and related activities in Historic Beaufort April 22-26. The festival brings together wine connoisseurs, food fanatics and those just wanting to learn more about great food and wine. (See Preview Tours & Festivals for details.)

Songstress, writer, photographer and native North Carolinian Tift Merritt returns home after the release of her album *Another Country* to perform a solo concert at Fletcher Opera Theater at the Progress Energy Center for the Performing Arts in Raleigh on May 1. Merritt will also exhibit her first photography show at The Mahler, May 1-30, in Raleigh. (See Preview Pop Music & Galleries for details.)

AL MELSON



# Preview

by Mary Ward Boerner

#### **APRIL MEANS: TOURS, GALAS AND GARDENS GALORE**

#### GALLERIES

SOUTHERN VERNACULAR: Featuring photographs by Clifton Dowell and multi-media presentations about North Carolina's people and dialects. Produced by the North Carolina Language and Life Project of NCSU, presented by the Raleigh Arts Commission; Miriam Preston Block Gallery, Raleigh; Thru May 18. Contact 919-996-3610 or www.raleighnc.gov/arts.

SPRING FLING — WORKS BY MIKE ROONEY & JAQUELIN PERRY: City Art Gallery, Greenville; April 2-May 2 (Opening Reception April 2). Contact 252-353-7000 or www.cityartgreenville.com.

BILL BAMBERGER PHOTOGRAPHY EXHIBITION & RECEP-TION: Presented by Ann Stewart Fine Art; Crook's Corner, Chapel Hill; Thru April 6. Contact online at www.annstewartfineart.com.

**EPIC BATTLE** — **DAVID EICHENBERGER & CASEY PORN:**Rebus Works, Raleigh; April 3-May 30. Contact www.rebusworks.us.

**JAQUELIN PERRY ART EXHIBITION:** Mattie King Davis Art Gallery, Beaufort; Thru May (Opening Reception April 4). Contact 252-728-5225 or www.beauforthistoricsite.org.



New paintings by North Carolina artists Bob Rankin and Margie Sawyer will be on view at The Little Art Gallery and Craft Collection in Raleigh's Cameron Village through April 11.

NEW PAINTINGS BY NC ARTISTS BOB RANKIN AND MARGIE SAWYER: The Little Art Gallery and Craft Collection at Cameron Village, Raleigh; Thru April 11. Contact 919-890-4111 or www.littleartgalleryand-craft.com.

MATTERS OF TASTE — A PAIRING OF FINE ART & FINE WINE: Local wines from Chatham Hill Winery and a meet and greet with Abstract Expressionist painter, Don Mertz, who will display a collection of his works; ArtSource North Hills, Raleigh; April 16. Contact 919-787-9533 or www.artsource-raleigh.com.

WORKS BY BETH WALKER: Oil and acrylic paintings and hand-painted murals; The Nature of Art, Holly Springs; Thru April (Opening Reception April 10). Contact 919-387-9448 or online at www.thenatureo-

fartframeshop.com.

SIMKIN — ME, MYSELF & I: An eclectic mixture of digital photography, pen & ink, and acrylic; Gallery A, Raleigh; Thru May 1. Contact 919-546-9011 or www.gallerva-nc.com.

RECENT PAINTINGS BY HENRY LINK AND DAN MILLER: Somerhill Gallery at the Venable Center, Durham; Thru May 1. Contact 919-688-8868 or www.somerhill.com.



Imaginary Portraits (#16 of a series of 29) by Pablo Picasso, 1969, Lithograph will be on view at Animation and Fine Art Galleries in Chapel Hill during a show of works by Pablo Picasso from April 10 through May 7.

JENNIFER GARDNER & JOHN WHITNEY: New works on paper and on canvas; Gallery C, Raleigh; Thru May 6. Contact 919-828-3165 or www.galleryc.net.

PAGES FROM A NC NATURE JOURNAL BY ROBERT JOHNSON: The Nature Art Gallery at the NC Museum of Natural Sciences, Raleigh; April 3-26 (Opening Reception April 3). Contact 919-733-7450 or www.naturalsciences.org.

PABLO PICASSO: Featuring works by Picasso; Animation and Fine Art Galleries at University Mall, Chapel Hill; April 10-May 7 (Opening Reception April 10). Contact 919-968-8008 or www.animationandfineart.com.

MANY FACES FOR THE CENTER — 10TH ANNUAL BENE-FIT AUCTION: North Carolina Pottery Center, Seagrove, NC; April 18. Contact 336-873-8430.

OTHER COUNTRIES, PHOTOGRAPHS BY TIFT MERRITT: The Mahler, Raleigh; May 1-30 (Opening Reception May 1).Contact www.themahlerfineart.com

**EVENTS AT THE DURHAM ARTS COUNCIL:** 120 Morris St., Durham; Contact 919-560-2787 or www.durhamarts.org.

• ART QUILTS - TRANSITIONS: The 7th Annual Interna-

tional Juried Exhibition of Innovative Quilts by PAQA-South; April 17-June 7 (Artists Reception April 17).

• DURHAM ART WALK: Downtown Durham; April 18-19; Contact www.durhamartwalk.com.

**EVENTS AT ARTSPACE:** Raleigh; Contact 919-821-0383 or www.artspacenc.org.

- SARAH POWERS & RACHEL HERRICK RECREATION: Thru April 25
- NEW WORKS A JURIED EXHIBITION OF WORKS BY MEMBERS OF THE ARTSPACE ARTISTS ASSOCIATION: Thru April 25
- CREATION CRIES SUSAN PARRISH: Thru April 25

#### CLASSICAL

NORTH CAROLINA SYMPHONY: A classical music concert performance by the North Carolina Symphony; Riverfront Convention Center, New Bern; April 26. Contact 877-627-6724 or www.ncsymphony.org.

SIGHTS & SOUNDS ON SUNDAYS SERIES — NEW @ WFU:
A Raleigh Chamber Music Guild Master Series Concert; North Carolina Museum of Art, Raleigh; April 26.
Contact 919-821-2030 or www.rcmg.org.

**CHEEK TO CHEEK:** A spring concert by The Women's Voices Chorus; Chapel Hill Bible Church, Chapel Hill; May 2. Contact 919-684-3855 or www.womensvoiceschorus.org.

**EVENTS AT THE UNC DEPARTMENT OF MUSIC:** The University of North Carolina at Chapel Hill; Contact 919-962-1039.

- UNC JAZZ COMBOS: Hill Hall; April 17.
- UNC PERCUSSION ENSEMBLE: Kenan Music Building; April 21.

EVENTS AT THE NCSU DEPARTMENT OF MUSIC: North Carolina State University, Raleigh; Contact 919-515-1100 or www.ncsu.edu/arts.

- MUSIC FROM THE BRITISH ISLES: Stewart Theatre; April 15.
- RALEIGH CIVIC SYMPHONY: Stewart Theatre; April 19.
- RALEIGH CIVIC CHAMBER ORCHESTRA: Stewart Theatre; April 26.

EVENTS AT THE DUKE UNIVERSITY DEPARTMENT OF MUSIC: Duke University, Durham; Contact 919-660-3333 or www.duke.edu/music.

- DUKE CHORALE AND CHAPEL CHOIR WITH ORCHESTRA PRO CANTORES: Duke Chapel; April 5.
- **DUKE WIND SYMPHONY:** Baldwin Auditorium; April 9.
- CIOMPI QUARTET AN EVENING OF CLASSIC 20TH CEN-TURY QUARTETS: April 11
- DUKE JAZZ ENSEMBLE W/ GUEST ARTIST RANDY BRECK-ER: Baldwin Auditorium; April 18.
- PRISM CONCERT, GALA PERFORMANCE FEATURING DEPARTMENT OF MUSIC PERFORMING ENSEMBLES: Baldwin Auditorium; April 18.

#### POP MUSIC

SPRING SHAKORI HILLS GRASSROOTS FESTIVAL OF MUSIC AND DANCE: The festival will feature more than 40 bands and performers on two large outdoor

stages, a large dance tent and an intimate cabaret tent; 1439 Henderson Tanyard Road, Silk Hope; April 16-19. Contact 919-542-8142 or www.shakorihills.org.

**SOLMATE FEATURING ELMER GIBSON:** With Baron Tymas, Aaron Tucker and Lori Barmer; Prime Smokehouse, Garner; Fridays and Saturdays beginning at 9:30 p.m. Contact 919-779-6716 or www.primesmokehouse.com.

EVENTS AT MIDTOWN BEACH MUSIC SERIES @ NORTH HILLS: The Commons at North Hills, Raleigh; Thursdays from 6-8:30 p.m.; Contact www.northhills-raleigh.com.

- THE EMBERS: April 16
   THE CASTAWAYS: April 23
   THE TAMS: April 30
- LIQUID PLEASURE: May 7

MASK, MIME & MUSIC OF JAPAN — KUNIKO YAMAMOTO: Presented by The North Carolina Museum of History and PineCone; Daniels Auditorium at The NC Museum of History, Raleigh; April 19. Contact 919-807-7900 or www.pinecone.org.

**MERLEFEST:** Celebrating the 22nd year of Merlefest, featuring over 90 acts on 15 stages; Wilkesboro, NC; April 23-26. Contact 800-343-7857 or www.merlefest.org.

YANNI VOICES: RBC Center, Raleigh; April 24. Contact 800-745-3000 or www.livenation.com.

KATHY MATTEA: The Clayton Center, Clayton; April 25. Contact 919-553-1737 or www.theclaytoncenter.com.

PINECONE PRESENTS JAKE SHIMABUKURO: Fletcher Theater at the Progress Energy Center for the Performing Arts, Raleigh; April 30. Contact 919-831-6060 or www.pinecone.org.

AN EVENING WITH TIFT MERRITT: A solo concert presented by Cats Cradle; Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; May 1. Contact 919-821-7766 or www.ticketmaster.com.

**EVENTS AT TIME WARNER CABLE MUSIC PAVILION:** Raleigh; Contact 877-598-8698 or www.livenation.com.

- DAVE MATTHEWS BAND W/ THE AVETT BROTHERS: April
  22
- JIMMY BUFFETT & THE CORAL REEFER BAND SUM-MERZCOOL TOUR 2009: April 23

EVENTS AT THE 6TH ANNUAL AMERICAN ROOTS SERIES: ArtsCenter, Carrboro; Contact 919-929-2787 or online at www.artscenterlive.org.

- JOHN SCOFIELD FEATURING JON CLEARY, GEORGE PORTER JR., AND RICKY FAATAR: April 18
- OLLABELLE: April 23
- RORY BLOCK: May 1
- TOM PAXTON: May 2

#### STAGE & SCREEN

PLAYMAKERS REPERTORY COMPANY PRESENTS PRIDE AND PREJUDICE: Paul Green Theatre Center for the Dramatic Art at UNC, Chapel Hill; April 1-19. Contact 919-962-7529 or www.playmakersrep.org.

**CAROLINA BALLET PRESENTS JEROME ROBBINS' FANCY FREE:** A program dedicated to the works of Jerome Robbins and Leonard Bernstein; Memorial Auditorium at the Progress Energy Center for the Performing Arts, Raleigh; April 9-12. Contact 919-719-0900 or www.carolinaballet.com.

LEND ME A TENOR: Sutton Main Stage, Raleigh Little Theatre; April 10-26. Contact 919-821-3111 or www.raleighlittletheatre.org.

9 PARTS OF DESIRE: By Iraqui-American playwright Heather Raffo; Paul Green Theatre Center for Dramatic Art at UNC, Chapel Hill; April 22-26. Contact 919-962-7529 or www.playmakersrep.org.

OLDEST LIVING CONFEDERATE WIDOW — HER CONFESSION: Hosted by The Chapel Hill Historical Society; The Carolina Inn, Chapel Hill; April 26. Contact www.ibiblio.org/chhistsoc/events.shtml.

CAROLINA BALLET PRESENTS COPPELIA: A family series event; Memorial Auditorium at the Progress Energy Center for the Performing Arts, Raleigh; April 30-May 3. Contact 919-719-0900 or www.carolinaballet.com.

**ONE FLEW OVER THE CUCKOO'S NEST:** Presented by New Bern Civic Theatre; New Bern Civic Theatre, New Bern; May 1-3, 8-10, 14-16. Contact 252-633-5067 or www.newberncivictheatre.org.

MIZ HAZEL TELLS IT ALL: Holly Springs Cultural Center, Holly Springs; April 22. Contact www.etix.com.

HABIB KOITE & BAMADA: NCSU Center Stage Arts Series; Stewart Theatre at NC State University, Raleigh; April 25. Contact 919-515-1100 or online at www.ncsu.edu/arts.

EVENTS AT THEATRE IN THE PARK: Ira David Wood III Pullen Park Theatre, Raleigh; Contact 919-831-6936 or www.theatreinthepark.com.

- LIFE X 3: April 17-26
- SHAKESPEARE'S ROMEO & JULIET FEATURING JUSTIN LONG & EVAN RACHEL WOOD FOR FIVE SPECIAL ENGAGE-MENT BENEFIT PERFORMANCES: May 15-17

EVENTS AT THE CAROLINA PERFORMING ARTS SERIES: Memorial Hall at UNC, Chapel Hill; April 3. Contact 919-843-3333 or www.carolinaperformingarts.org.

- VIJAY IYER TRIO: April 3
- ANDRAS SCHIFF, PIANO: April 7





- THE CAROLINA CHOIR & UNC CHAMBER SINGERS: Part of the William S. Newman Artists Series and Music on the Hill; April 14
- ALVIN AILEY AMERICAN DANCE THEATER WITH SPECIAL GUESTS SWEET HONEY IN THE ROCK: April 21-22
- WE SING AMERICA, THE GREAT AMERICAN SONGBOOK:
   The North Carolina Jazz Repertory Orchestra will perform; April 24.

**EVENTS AT THE DURHAM PERFORMING ARTS CENTER:**Durham; Contact 919-680-ARTS or www.dpacnc.com.

- CHEECH & CHONG LIGHT UP AMERICA...: April 3
- JOHN PRINE: April 4
- DAVID SEDARIS: April 11
- LEGALLY BLONDE THE MUSICAL: April 14-19
- THE BACKYARDIGANS: April 24-26

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

- FULL FRAME DOCUMENTARY FILM FESTIVAL: April 2-5; Contact 919-433-9809.
- . BONEY JAMES: April 11
- RETROFANTASMA FILM SERIES: Cinema One; April 17.
- SAN JOSE TAIKO: April 19
- WALLTOWN CHILDREN'S THEATRE: April 21-23
- CHRIS BOTTI: April 29

#### MUSEUMS

**EVENTS AT THE RALEIGH CITY MUSEUM:** 220 Fayetteville St., Raleigh; Contact 919-832-3775 or online at www.raleighcitymuseum.org.

- LET US MARCH ON RALEIGH'S JOURNEY TOWARDS CIVIL RIGHTS: Ongoing
- NEW EXHIBIT PORTRAITS OF RALEIGH, IMAGES OF A CITY AND HER PEOPLE: Now Open

• RCM CHILDREN'S HOUR — FAYETTEVILLE STREET WALK-ING TOUR FOR KIDS!: April 18

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

- SACRED BEAUTY MEDIEVIL AND RENAISSANCE ILLU-MINATED MANUSCRIPTS FROM THE COLLECTION OF ROBERT J. PARSONS: Thru May 10
- ESCULTURA SOCIAL A NEW GENERATION OF ART FROM MEXICO CITY: On view thru June 7.

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

- HIGHLIGHTS OF THE AMERICAN COLLECTION: Thru July
- ART IN THE EVENING: April 3, 10, 17, 24
- GALLERY CLASS INSPIRATIONS FOR CINEMATIC COSTUMES: April 9, 16, 23 and 30
- EARTH DAY AT THE NCMA: April 18
- LECTURE FASHIONING PORTRAITS IN RENAISSANCE ITALY: April 19
- FILM A TREE GROWS IN BROOKLYN: April 10
- CONTEMPORARIES AND CONNOISSEURS IT'S A GRAPE THING: April 15
- FILM THE HEIRESS: April 17
- FILM AND THEN THERE WERE NONE: April 24
- CHILDREN'S PERFORMANCE SPECTACULAR SEAS:
  April 25

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

- ON EARTH'S FURROWED BROW OPENING RECEPTION: April 3
- THE BANJO A CULTURAL HISTORY: April 2
- CURATOR'S TOUR ON EARTH'S FURROWED BROW:
   April 4

- HISTORY À LA CARTE NORTH CAROLINA'S BILL OF RIGHTS: April 8
- KNIGHTS OF THE BLACK FLAG: Thru July 6
- TIME FOR TOTS A CHILD'S GARDEN: April 14, 21
- MUSIC OF THE CAROLINAS MASK, MIME AND MUSIC OF JAPAN: April 19
- EXPLORING THE QUEEN ANNE'S REVENGE: April 18
- MAKE IT, TAKE IT PIRATE PORTRAITS: April 18
- TRIANGLE YOUTH JAZZ ENSEMBLE: April 26

EVENTS AT THE MUSEUM OF LIFE AND SCIENCE: Durham; Contact 919-220-5429 or online at www.life-andscience.org

- NEW EXHIBIT INVESTIGATE HEALTH EXPERIENCE: Now Open
- BUTTERFLY BASH: Celebrate the 10th anniversary of Magic Wings Butterfly House; April 18.
- SOUNDSPACE HEAR MOTION: Extended through Spring 2009.
- WAVES OF OCEAN LITERACY: Dr. Cynthia Cudaback, NC State University; Broad Street Café, 1116 Broad St., Durham; April 14 at 7 p.m.

#### WAKE TECH CULINARY ARTS TECHNOLOGY ANNUAL PASTRY SHOW AND COMPETITION

Events include a Pastry & Cold Food Salon, Cake Decorating Challenge, awards and a cake auction with proceeds to benefit the Wake Tech Culinary Department; Raleigh Convention Center; April 20. Contact 919-866-5991 or http://baking.waketech.edu/competitions.

EVENTS AT THE ACKLAND MUSEUM OF ART: The University of North Carolina at Chapel Hill; Contact 919-966-1400 or www.ackland.org.

- AT THE HEART OF PROGRESS COAL, IRON, AND STEAM SINCE 1750 INDUSTRIAL IMAGERY FROM THE JOHN P. ECKBLAD COLLECTION: Thru May 17
- PERSPECTIVES ON PROGRESS: April 2
- SAGE IN THE BAMBOO GROVE THE LEGACY OF SHER-MAN E. LEE: Thru Sept. 20
- SYMPOSIUM LEARNING FROM THE LEGACY: Hanes Art Center Auditorium; April 18.

**EVENTS AT THE GREGG MUSEUM OF ART & DESIGN:** NC State University, Raleigh; Contact 919-515-1100 or www.ncsu.edu/arts.

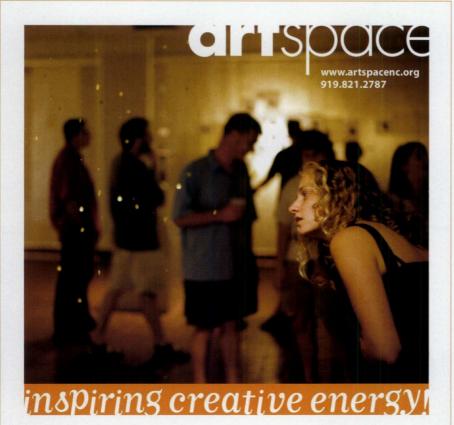
- SILVER OF THE STARS: April 16-July 3
- THOMAS SAYRE-NEW WORK: Thru May 10

**EVENTS AT WILSON LIBRARY:** The University of North Carolina Chapel Hill; Contact www.lib.unc.edu.

- PRESENTING JOHN KEATS GALLERY TALK: Melba Remig Saltarelli Exhibit Room; March 13; Exhibit runs through March 15. Contact 919-962-1143.
- AN EVENING WITH BILL FRISELL AND GREG LEISZ: Southern Folk Life Collection; March 22. Contact 919-962-4207.

EVENTS AT THE CAMERON ART MUSEUM: Wilmington; Contact 910-395-5999 ext. 1005 or www.cameronartmuseum.com.

- BEARDEN TO RUSCHA CONTEMPORARY ART FROM THE NORTH CAROLINA MUSEUM OF ART: Thru May 24
- BOB DEYOUNG INSTALLATION (PHANTASM): Thru April
  26
- GALLERY TALK ANN MCCRAY, PAINTER: April 5
- MUSIC MICHAEL WOLFE & FRIENDS: April 9
- PERFORMANCE THEATRE, CULTURE, AND COMMUNITY: April 16



- LECTURE ART & ARCHITECTURE, A CONVERSATION WITH DR. NED RIFKIN AND JAMES DEMETRION: April 26
- . KIDS @ CAM: April 18
- PERFORMANCE SOKO AFRICAN DANCE ENSEMBLE: April 19

**EVENTS AT THE CAPE FEAR MUSEUM OF HISTORY AND** SCIENCE: Wilmington; Contact 910-798-4350 or www.capefearmuseum.com.

- ONGOING EXHIBIT CAPE FEAR VOLUNTEERS: Ongoing
- CAPE FEAR VOLUNTEERS LEARNING CENTER: April 4, 11, 18, 25
- ONGOING EXHIBIT CAPE FEAR SEASHELLS: Ongoing
- CAPE FEAR SKIES SPRING CONSTELLATIONS: April 19
- . WINTER JAZZ LIZ PINA WITH THE KEVIN KOLB QUAR-TET: April 3

**EVENTS AT THE NORTH CAROLINA MARITIME MUSEUM:** Beaufort: Contact 252-728-1638 or www.ncmaritimemuseum.org.

- NAUTICAL TOOL & TAG SALE: Supports Museum Programs: April 18.
- . EARTH DAY GIVE AWAY: Free trips and handouts to celebrate Earth Day; April 22.
- FAMILY DAY ALL ABOUT BOATS: April 25
- LECTURE LOST SHIPS OF THE SLAVE TRADE: April 29

#### POTPOURRI

**NEW HOPE AUDUBON SOCIETY MEETING:** The Triangle's New Hope Audubon Society will meet to host speakers and field trips to birding spots; April 17-19. Contact www.ncaudbudon.org for event locations and schedules.

MEADOWMONT VILLAGE GREEN SPRING FLING: Join Meadowmont Village merchants for an open house to celebrate the arrival of spring; Meadowmont Village,

Chapel Hill; April 18.

ART TO WEAR FASHION SHOW: Presented by NCSU College of Design and College of Textiles; Reynolds Coliseum at NCSU, Raleigh; April 23. Contact http://ncsuarttowear.com.

THE V FOUNDATION'S DESSERT FIRST EVENT FOR WOMEN'S CANCER RESEARCH: Featuring Keynote Speaker NBC News Chief Environmental Affairs Correspondent Anne Thompson and a combination of dinner, desserts, entertainment and a live and silent auction with proceeds benefiting The V Foundation for Cancer Research; Marriott City Center, Raleigh; May 1. Contact www.eatdessertfirst.info.

WALK TO DEFEAT ALS - JIM "CATFISH" HUNTER CHAP-TER: The ALS Association's national signature event raising funds in support of ALS research and community-based patient service programs; Credit Suisse Campus, Morrisville; May 9. Contact 877-568-4347 or www.catfishchapter.org.

EVENTS AT THE JC RAULSTON ARBORETUM: NC State University, Raleigh; Contact 919-513-7005 or online at www.ncsu.edu/jcraulstonarboretum.

- FREE GUIDED TOURS THROUGH THE ARBORETUM: Sundays at 2 p.m.; rain or shine; March through October.
- GALA IN THE GARDEN AN ENCHANTED GARDEN PARTY: May 3; To purchase tickets or to become a corporate sponsor, contact Anne Porter at 919-513-

DRESSED TO THE NINES GALA - PRESERVATION NORTH **CAROLINA BENEFIT AT COOLMORE PLANTATION: Explore** two historic Italianate Villas and meet Tony Award-winning designer and North Carolina native Wiiliam Ivey Long at a gala dinner to benefit Preservation North Carolina; Coolmore Plantation, Tarboro; April 25. Contact 919-832-3652 or www.preservationnc.org.

MIDTOWN FARMERS MARKET @ NORTH HILLS: The Commons at North Hills, Raleigh; Saturdays from 8 a.m.-12 p.m.; April 11- November 28. Contact www.northhillsraleigh.com.

#### **TOURS & FESTIVALS**

NEW BERN SPRING HOMES & GARDENS TOUR: Visit downtown New Bern and get an inside peek at historical homes and gardens; Downtown New Bern; April 17-18. Contact 1-800-437-5767 or www.newbernhistorical.org.

GREAT GRAPES!: A Wine, Arts and Food Festival; Koka Booth Amphitheatre, Cary; April 18. Contact www.uncorkthefun.com.

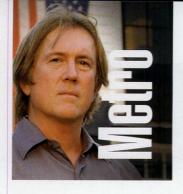
NORTH CAROLINA COASTAL FEDERATION NATIVE PLANT FESTIVAL: Learn about native plants from local experts and purchase unusual and traditional native plants; North Carolina Coastal Federation, Ocean, NC; April 18. Contact 252-393-8185 or www.nccoast.org.

BEAUFORT WINE & FOOD WEEKEND: An outdoor tented festival featuring 16 different events with chefs and winemakers from around the country; Beaufort; April 22-26. Contact 252-728-5225 or www.beaufortwineandfood com

13TH ANNUAL OLD DURHAM TOUR OF HOMES: A Preservation Durham Event; Morehead Hill Neighborhood, Durham; May 2. Contact www.preservationdurham.org.

EDITOR'S NOTE: Please send events info and color images, slides or photos 6 weeks before publication date. Send to Mary Ward Boerner, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or e-mail: mary@metromagazine.net.





## Cheshire on Fi

by Godfrey Cheshire

#### **SUNDANCE COMEDIES:**

#### MALKOVICH SHINES

ome time ago, not long after dictionaries began showing "Sundance Film Festival" as a synonym for "American independent film," Sundance became no less synonymous with "quirky comedy." There were reasons for this, some more salutary than others.

On the upside, low-budget comedies play to the strengths of many aspiring indie filmmakers: They depend more on skills in writing and acting than on big stars, mammoth budgets or flashy special effects, and they allow for the kind of personal vision and

artistic idiosyncrasy that many cineastes equate with auteurist integrity.

On the downside, offbeat, human-scale comedies are no less prone than other forms to formula and glib redundancy, and indeed, they may comprise an unusually attractive genre for young filmmakers raised on bad TV sitcoms and all too eager to make

a film destined for that most dubious of festival plau-

dits — "crowd pleaser."

As it turned out, the excessive number and highly variable quality of these films has made "Sundance comedy" a term more likely to draw glum sighs than anticipatory smiles from many critics. Yet two such films that will play the Triangle in April remind us of their value and appeal: Compared to the comic genius of a Preston Sturges or Billy Wilder, they may be small potatoes. Set against the bombastic and infantile junk issuing from the major studies, their genial humanism is positively disarming.

Both films are by young writer-directors whose stories derive from their own lives: Both, in fact, deal with guys who visit seedy corners of the entertainment business while trying to negotiate the gray zone that separates college from real life. Though only one is set in the past, both movies feel like they belong to the America of a quarter-century ago.

And both, needless to say, premiered at Sundance.

#### MIRTHFUL MENTALISM

There are some comedies I watch with a kind of low-key appreciation, but then find myself more and more charmed as they linger in memory. Likewise, there are comic characters — think of Robert De Niro's Rupert Pupkin in The King of Comedy or Peter Sellers' Chance in Being There — that seem to attain lives beyond the films that contain them, emerging as metaphors for previously ill-defined states of being.

Both of these distinctions apply to Sean McGinly's *The Great* Buck Howard. I would not call the film great or laugh-out-loud hilarious. But it casts an infectious, understated spell that lasts long after the lights go up. And in its title character, it creates an iconic comic figure brought to brilliantly amusing life by actor John Malkovich.

Buck Howard is a showbiz has-been who simply doesn't realize that time has passed him by. A stage mentalist (not magician, he insists), he appeared 61 times on The Tonight Show with Johnny



Carson. But that was then. Now he troops around the country appearing in half-filled auditoriums in places like Bakersfield, CA, and Akron, OH. For some performers, such diminished circumstances would be deflating. Not Buck. Ever-ebullient, he enters every dingy new venue with a buoyant "I love this town!"

We observe Buck through the eyes of Troy Gable (Colin Hanks), who has disappointed his dad (played by Colin's real-life father, Tom Hanks) by dropping out of law school and taking a job as Buck's road manager and general factotum. An aspiring writer, Troy wants to gain experience and see the world, and in an odd way Buck is an ideal guide: He at least believes passionately in what he does, unlike the lawyer Troy feared he'd become.

Of course, everything about Buck — from his exaggerated handshake to his retro wardrobe to his onstage renditions of "What the World Needs Now Is Love" — is patently ridiculous, as are his delusions of continuing showbiz currency. But the film never sneers

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at him. Rather, it contemplates him much as Troy does, with a mix of head-shaking disbelief, eye-rolling bemusement and genuine respect.

Underneath Buck's bright-as-klieg-lights exterior, it's easy to sense a unique mix of desperation and denial. And that's perhaps the quality that makes him most sympathetic. We've seen his like in many movies about showmen, from *The Entertainer* to *Spinal Tap* ("Hello, Cleveland!"), and the type invariably reminds us of the perilous fine line separating pathos and pratfalls, valiant determination and vain self-deception.

Although the movie is essentially a droll dual character study of two different sorts of dreamers, it boasts a smart plot twist when, against all odds, Buck is declared again "hip" and current, landing him on the Conan O'Brien and Jon Stewart shows, and leaving Troy to wonder which is worse for his boss: fickle fame or familiar semi-obscurity.

McGinly's writing and direction are intelligent and nuanced throughout, but his greatest achievement surely lies in the film's performances. Where Malkovich often seems a cold and mannered actor despite his obvious talent, here — wearing a generous wig and exuding Buck's boundless energy — he's all loose limbs and effervescent warmth. It may be his finest performance, and it is well-matched by the work of the younger Hanks, who's coolly confident as Troy, and the delightful English actress Emily Blunt, who plays a New York PR underling sent to the sticks to look after Buck.

The film's end credits reveal that Buck was modeled on The Amazing Kreskin, a mentalist who also offered rewards to anyone who could prove that his onstage feats involved deception. A movie like this one faces a natural temptation to reveal all about its central character. But McGinly, shrewdly realizing that some things really *are* better left to the imagination, finally allows Buck a measure of genuine mystery. And that ends up being a gift not only to the character, but to the audience as well.

#### **CONVIVIAL CARNIES**

James Brennan (Jesse Eisenberg) has just graduated from college and is about to head off for a summer in Europe with friends when his parents give him the bad news: Dad's been demoted, so they can't afford to underwrite the jaunt. James, instead, will also have to find a job if he wants to enter Columbia University's graduate writing program in the fall.

This is the late 1980s in suburban Pennsylvania and James has few obvious (or even non-obvious) employment qualifications, which is how he ends up with a bottom-feeder gig running a games concession at a cheesy amusement park called Adventureland.

There's reportedly an autobiographical basis for Greg Mottola's *Adventureland*: Mottola likewise attended Columbia in the late '80s, though the park where he worked was in Long Island rather than Pennsylvania. But perhaps the most relevant part of the writer-director's bio belongs to his filmmaking career.

In 1997, Mottola's seemingly ultra-Sundance-friendly debut feature, *The Daytrippers*, became a minor *cause celebre* when it was rejected by Sundance but won the grand prize at the competing Slamdance festival, then went on to become an acclaimed indielevel hit. That ideal career kickoff was, alas, followed by an arche-

typal tale of indie-film frustration when Mottola struggled for years to get his sophomore feature off the ground, only to see it collapse.

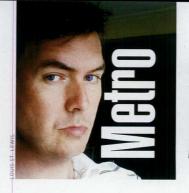
Career resuscitation came via the Hollywood comedy minimustry of filmmaker Judd Apatow and writer-actor Seth Rogan, who worked with Mottola on television and then hired him to direct 2007's *Superbad*. (They did a similar favor last year for NC School of the Arts grad David Gordon Green by elevating him from indie indigence to major-studio munificence with *Pineapple Express*.) Though I wasn't a fan of *Superbad*, a rather formulaic teen stoner comedy, it showed evidence of Mottola's skilled touch. Best of all, its huge box-office success propelled him back into the moviemaking game.



Adventureland, then, is a semi-autobiographical comedy in familiar indie-film fashion, yet it also retains an element of Apatow-Rogan broad accessibility within the context of Mottola's more personal and subtle vision. Younger audiences may well like the film's coming-of-age comedy, which honors that well-worn form's conventions and does nothing to dent its boundaries. On the other hand, the movie's jittery, hyper-verbal, intellectual-trying-to-be-cool protagonist will remind other viewers of Mottola's professed admiration for Woody Allen.

Considering the targets offered by its '80s setting, the movie doesn't spend much time tossing satiric darts, apart from an occasional glimpse of, say, a cover band massacring "Hot Blooded." Pop hits are wall-to-wall on the soundtrack because that's what Adventureland's loudspeakers played, but the movie's own reference points come when James admires someone's record collection: "Eno, Replacements, Big Star."

Aside from its flavorful evocation of the bygone Reagan years, *Adventureland* succeeds because Mottola takes even his characters' silliest foibles seriously and brings them to the screen with light-handed but thoroughgoing craftsmanship; the film contains a number of terrific performances by its young cast, especially rising star Eisenberg as James. After the travails of his post-'97 career, it's good to see Mottola returning to and building on the promise of his early work.



# Artist-at-Large

#### TERRIBLE TIME FOR ARTISTS? NOT REALLY

have about had it up to HERE with people in the art world squawking about how bad things are. Yes, sales are way down and some galleries, such as Branch Gallery in Durham, shut the doors a good while ago. But that's life. It's sad to lose a gallery, but they gave it an admirable go and perhaps they will resurrect someday. Listen, I know that the gravy train has slowed to a crawl, but at least there is still a train on the tracks.

I've been thinking a lot about all of this bitching going on, and it made me reflect on our artistic ancestors. While everyone in the

world loves Henri Matisse now, and his paintings go for millions upon millions, that certainly wasn't always the case. He was often so broke that he and his family had to jump out of the back window when the rent collector came to the front door. The family was so destitute at one point that he, his wife and their three kids had to move back in with his parents. Not only did his father constantly berate him for being an artist, but so did the art critics, who loved calling him every name in the book. Broke, run out of your house, living with momma, no income, hated by the critics, bunch of screaming hungry kids - now that's terrible.

At least we are all living in a time where we can drink clean water and walk down the street without being shot. Francisco Goya had to deal with painting atrocities in the middle of the Spanish Peninsular War back in the early 19th century, dodging bullets all day

while painting executions that only added to his already delicate mental state. And the man was mostly deaf, so he couldn't even hear trouble coming when it came.

Fortunes can spin on a dime. One minute Jacques-Louis David, the stunning master of Neo-Classicism, was painting Marie Antoinette all tarted up with about two dozen ostrich plumes jammed in her wig and the next thing you know he is sketching her in the back of a donkey cart being hauled off to meet the guillotine. Do you think that the artist had a good time stepping in between all those smelly decapitated heads while walking down the street in velvet and lace and not knowing if his own was going to be the next to roll? Now that's terrible. But trying times make for creative solutions. Jacques-Louis switched his plumes to a cap of independence, and the next thing you knew he was painting

Napoleon at his coronation.

Somebody was asking me just the other day how I could be so upbeat during these trying times. It's easy. As an artist I'm used to uncertainty, so this is all just business as usual. I've even bartered artwork for a root canal in the past, and I'd certainly trade artwork for a case or two of good Champagne. These dark days don't bring me down, instead I'm getting energized. Rather than make artwork that I think will sell, I'm making artwork that I don't think will sell — and then selling it. And I can tell you that is lots more

enjoyable and personally gratifying than making artwork you think will sell and not selling it. That would be terrible.



Mirror, Musee Rodin, Tift Merritt, photograph

#### TIFT MERRITT PHOTOS OPEN MAHLER GALLERY

Speaking of people who are seeing light at the end of the tunnel, Rory Parnell and Megg Rader of The Collectors Gallery are taking the big leap with the opening of The Mahler Fine Art Gallery (www.the mahlerfineart.com) located a 228 Fayetteville St. in downtown Raleigh. The new gallery is certain to draw lots of attention, especially since the first exhibition out of the box is a series of new photographs by famed songstress, writer, photographer and NCnative Tift Merritt. The show, "Tift Merritt: Other Countries," comes on the heels of her highly acclaimed 2008 album Another Country. Merritt focuses her considerable talents on distance between people, be it emotional or physical. During

her years of living alone in Paris, she fell in love with the city — and by the obvious results of these distinctive images, so did her camera. Don't miss the gala reception for the artist on April 30.

#### THE LUMINOUS MIA YOON

And last but not least a hearty congratulations to my friend and artist Mia Yoon, who's recent solo exhibition at Flanders Gallery (www.flandersartgallery.com) was her best work to date. The room glowed with her vibrant new paintings, and the luminous gigantic wall installation was stopping traffic in the parking lot. You landscape artists have no room to complain when a hard core minimalist like Yoon can pull off a success like this in a crazy economy. This show could challenge any artist in NYC for quality and creativity.

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# Cork Report



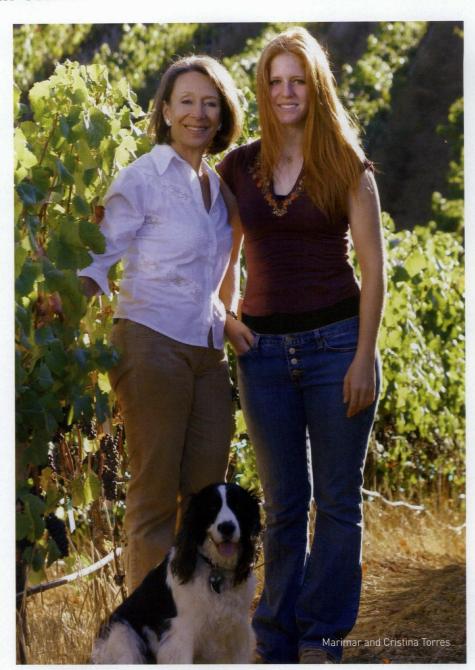
#### A BIT OF SPAIN IN CALIFORNIA

raveling west from the quaint little town of Sebastopol in Sonoma, the directions I had written down were, "Watch for the Big Dogs." Yep, there they were — three giant, brown-and-white spaniels looming by a wrought-iron gate. A winding drive up the hill brought me to a buff-colored stucco structure with a red tile roof and a shaded courtyard. Surrounded by vineyards, beds of lavendar and herbs accented with tall, dark green Mediterranean cypress, I felt like I was in the heart of Spain.

No surprise, really. It is the wine estate of Marimar Torres, the fourth generation of one of the first families of Spanish wine. The Torres family has grown wine grapes in Catalonia near Barcelona since the 1700s, producing well-known labels such as Gran Coronas, Sangre del Toro (blood of the bull), Mas La Planta and many others.

Here in the cool reaches of western Sonoma, some 10 miles inland from the Pacific, Marimar produces some of the best Chardonnays and Pinot Noirs in the Russian River Valley. One of winedom's most accomplished women, Marimar has represented Torres wines in America since 1975. Fluent in six languages, she is a graduate of Stanford University's Executive Program and studied winemaking and viticulture at the University of California, Davis. She is also the author of two very engaging books: The Spanish Table, covering the cuisines and wines of Spain, and The Catalan Country Kitchen. A talented cook, Marimar has more than once concocted a gran paella for 40 guests.

In 1986, she began planting the Don Miguel vineyard, named for her late father. In the spring of 1993, the doors of **Marimar Torres Estate** opened with a celebratory *merienda* (a light late afternoon meal, sort of like high tea in Britain — but with wine, of course). The 400-strong gathering included family members from Spain — her mother, Dona Margherita, and her two brothers, Miguel and Juan.



Marimar's wines received high marks from the start, beginning with the 1989 Chardonnay from the Don Miguel Vineyard. The 60 acres of vineyards, roughly 50-50 Chardonnay and Pinot Noir, are densely planted on slopes with southwest exposure. They are 100 percent organically farmed; biodynamic practices are employed as well. The boarding stables on the estate (Marimar's daughter, Cristina, is a prize-winning eques-

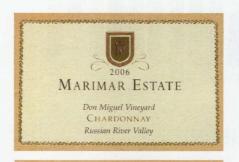
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trian) provide manure and straw for composting. She herself grows biodynamic herbs and flowers in her home garden to make the nutrient sprays used on the vineyards.

In honor of her heritage, Marimar has recently planted a few blocks of Spanish varieties such as tempranillo and albariño, which should do very well here.

I have known Marimar for many years but had never visited the winery and vineyards, so it was good to catch up with her recently. Two rambunctious Springer spaniels bounded forth as she emerged from her office to greet me. In the very Spanish reception room of the winery, with its stained glass windows, dark wood accents and Spanish pottery, we shared a delightful lunch — all the dishes from her cookbooks. We started with a delectable anchovy pâté with caviar mayonnaise, light as a feather, nicely accompanied by the winery's first un-oaked Chardonnay, the 2006 Acero. Acero means "steel" in Spanish; the wine was fermented entirely in stainless steel tanks.

Marimar's Chardonnays are noted for their fine structure and balance, and the very judicious use of oak; they never taste "over-



TORRES FAMILY VINEYARDS

Estate Grown & Bottled

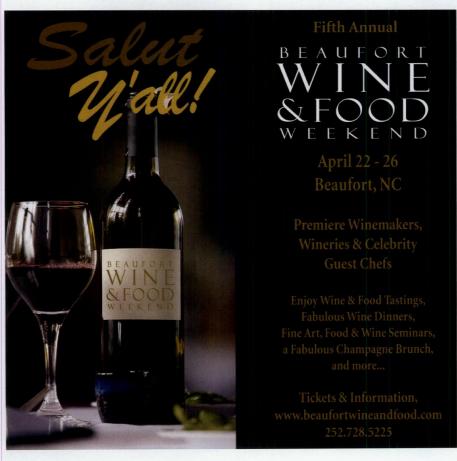
oaked" as some California Chardonnays do. The 2006 Don Miguel Vineyard Chardonnay, fermented in oak barrels, was aged a further nine months on its "lees" — the sediments that occur during fermentation, which, occasionally stirred, add character and vitality to the wine. I liked both Chardonnays — the clean, bright, minerally Acero — but especially the Don Miguel, which has a round creaminess of texture and lightly spicy Chardonnay fruit with hints of vanilla, pear and apples.

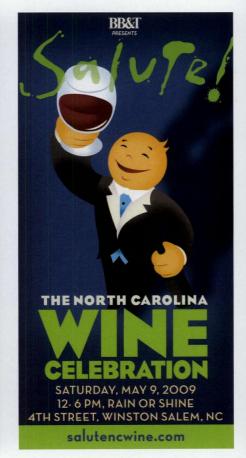
Marimar's Pinot Noirs are more Burgundian in style, not the typical fruit bombs of many Pinots today. Elegantly structured,

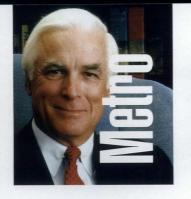
they have plenty of ripe berry fruit but have the depth to evolve over the course of five or six years. The 2005 vintage was quite good in the Russian River Valley, ripe and concentrated. The aromas on the 2005 Doña Margherita Pinot were huge; it was also very rich in flavor, vivid Bing cherry notes — excellent now, but when the tannins settle down, it will likely be elegant and handsome in three years or so.

At that moment, however, it splendidly complemented the savory main course of sautéed chicken with saffron rice and Mediterranean vegetables, as did another Pinot, the 2005 Don Miguel Vineyard, already becoming silky in texture. Both followed nicely into the cheese course — all Spanish, including well-aged manchego and the mildly rich tetilla.

Marimar makes three Chardonnays, several Pinot Noirs and the soon to be available Syrah-Tempranillo (which I look forward to tasting, curious to see how tempranillo performs in this terroir). The wines range from \$29 to \$49 a bottle. Any Triangle wine shop can order them or they are available online at www.marimarestate.com.







# Editor-at-Large by Jim Leutze

#### NATURE CONSERVANCY CURTAILED BY STATE BUDGET CUTS

here will be many casualties in the current market massacre. The situation in North Carolina is perilous and unprecedented. Since we are required to balance our state budget - not run deficits like the Feds — there is little option other than to cut programs. Well, there is another option, which is to cut programs and increase taxes. I realize that politicians hate the "T" word and that many economists believe that raising taxes during an economic downturn is the wrong thing to do. Still, when North Carolina went through a recession in 1991, it cut programs by \$600 million and raised taxes by \$600 million, and the state didn't fall into the Atlantic. Surely, putting an added tax on cigarettes and alcohol shouldn't be out of consideration. Not only would it raise money, but it might also have positive social consequences. Even if that, previously unthinkable, strategy were pursued, the state would still face a gap this year and a gaping hole the next. We're going to have to tighten our belts until our backbones show.

But one of the unexpected consequences of this belt-tightening — that will have really long-range effect — is in the area of land conservation.

When former Gov. Jim Hunt was in office, he made a plea for putting aside 1 million acres of undeveloped land over 10 years. Since 2000, progress has been made, but we are still short of that admirable goal — and in some other ways, we have been going backward.

North Carolina lost more than 600,000 acres of farmland between 2002-2007, according to the US Census of Agriculture. Forsyth, Guilford, Mecklenburg and Wake counties saw declines between 5000 and 20,000 acres each.

Journalistic ethics require that I reveal that my interest in this subject arises, in part, from my involvement with The Nature Conservancy (TNC). Before you conclude that I'm a garden variety tree hugger, let me inform you that TNC is one of the most conservative of conservation groups. We work as middlemen between private donors, trust funds and state agencies. For instance, if we find that someone wants to sell land meriting conservation adjacent to a state network of greenways that has helped buffer waterways. Since 1996, the CWMTF has awarded over \$900 million in grants; in 2008 alone it awarded 151 grants totaling \$121.3 million.

That was then and this is now. Now turns out to be an extremely difficult eco-



park — and the state doesn't have the money — we put together a package of private donations and trust fund money, purchase the land, and hold it until the state can buy it. Over the years we have managed to preserve 700,000 acres of land that otherwise would have been lost to the public of our state. Our mission is supported by some of the biggest banks and industries in North Carolina (for further information, check out our Web site www.tnc.org).

This brings me back to the current economic situation. One of our primary sources of funding is the Clean Water Management Trust Fund (CWMTF). Set up in 1996 largely at the insistence of Marc Basnight, President Pro Tempore of the Senate, the Fund makes grants to local governments, state agencies and nonprofit groups — like TNC — to help underwrite projects that protect our water. While concentrating primarily on lakes and streams, the Fund also contributes to developing a

nomic time, so Gov. Beverly Perdue (another strong CWMTF supporter) has taken back \$100 million of that \$121 million in order to meet other state needs.

Unfortunately, that turn of events leaves TNC in an extremely awkward and exposed situation. As explained earlier, TNC enters into contractual agreements with land owners relying on state funds and private money to make the purchase. The contracts are almost always hard to negotiate and require legal skill, patience, environmental expertise and lots of leg work. In the current situation, TNC has brought to closure \$15 million worth of projects. Of that amount, the CWMTF had agreed to contribute \$4.8 million. The governor's recent action throws that entire amount into question.

Let's take a closer look at one of the parcels purchased by that money. Deep in the Southern Blue Ridge Mountains of North Carolina lies Hickory Nut Gorge,

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an area of towering trees, huge granite outcroppings, tumbling waterfalls and a forest floor complete with rare plants. Overlooking Lake Lure and Bat Cave, which TNC protected earlier, are the slopes of Rumbling Bald, which is part of the gorge. The particular land in question is called the King Tract since it has been owned by the King family for 40 years. The tract begins on the slopes of Rumbling Bald and descends in steps to the valley 900 feet below. Often approached by developers, who were quick to recognize the unique visual beauty of the gorge, the King family held out, hoping to preserve the area in its natural state. After extended negotiations, TNC agreed to raise \$3,338,000 from private sources and the CWMTF came up with \$3.5 million to purchase the 357 acre King Tract. The deal was announced in October 2008, and the payment was made in February 2009.

So that is where that stands. But there's more; TNC is pleading with the powersthat-be to at least release *some* of the funds so that we can complete our other land acquisitions. Unfortunately, it looks as

though the CWMTF money may not be available, so TNC is obligated for the full amount. Everyone understands that the state is in an unenviable situation, and when people are losing their jobs and businesses are going broke, conserving land may seem desirable but not urgent. While recognizing that reality, let me make a couple of additional points. Land available now may not be available later — and certainly



Protecting nature. Preserving life.™

not at the price it can be purchased for today. Moreover, the fact that TNC and the CWMTF have backed out of projects in the closing phase will not add to our credibility later when we try to save other tracts from development. But the more distressing thing is to see conservation, which is in the long-term interest of our citizens, losing out because of immediate, but short-term, needs.

At the moment there seems no good

solution, and unless we take another approach, we will periodically find ourselves in the same situation. Now, taking off my TNC hat, I am personally convinced that the only way we are going to be able to assure that we have the money to meet our long-term conservation interest is through some dedicated funding source. I'm talking about something like the North Carolina Highway Trust Fund, which collects a 3 percent highway use tax when a vehicle title is changed and also receives a portion of the gas tax. I know, I'm using the "T" word and someone may have a good synonym, but if North Carolinians are to realize our dreams of natural areas in the midst of the development we'll see over the next 20 years, we've got to have some secure source of funds.

By the way, when speaking of taxes, did you know that in 1964 the top federal marginal tax rate on our wealthiest citizens was 70 percent and 50 percent in 1982?

(Metro columnist Jim Leutze was a popular professor at UNC-Chapel Hill, president of Hampden-Sydney College and chancellor of UNC-Wilmington.)



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## Between you and me ...

#### HARD TIMES AND PAWNSHOPS

n these hard times, you would think that at least pawnshops are doing well. Actually, traffic did pick up during the recent period of \$4 gas. Getting to work was more important than a fancy guitar or an unworn high school class ring. But increased business can be a double-edged sword. Pawnshops aren't nearly as interested in guitars and class rings as they are in the interest on the loans for which they are collateral. If more customers fail to repay loans and reclaim "pledged" items, and fewer people during hard times shop for guitars, power tools, used TVs, weed whackers, and the myriad other items that make their way to pawnshops, pawnbrokers have a situation.

In good times and in bad, the industry battles a negative stereotype created by chock-a-block pawnshops and tattoo parlors of military communities and images of desperate people making their way to strip malls and sketchy parts of towns to get quick cash at exorbitant interest rates.

The National Pawnbrokers Association declares that it is trying "to upgrade the image of pawnbrokers." I give them an A plus for spin. "In today's diverse society," the Association's Web site says, "many people depend on pawnbrokers to help them meet their daily financial needs not met by other financial institutions. Our customers represent the working families of America who have an unexpected need for short-term cash. Pawn loans keep the electricity on, the rent paid, and cars working and full of gasoline."

Regardless of the profession, you find the good, the bad and the ugly. The one pawnbroker I know certainly defies the stereotype. His family has been in the business for the better part of a century. He's a small businessman with a dozen employees — an entertaining gentleman who enjoys good food and drink. He dresses well and conservatively, appreciates antiques, travels abroad and is a highly regarded member of his Chamber of Commerce.

I have always wondered how we came to accept as fact the statement that "prostitu-

tion is the world's oldest profession." Is this an application of the legal principle of "opportunity and inclination" that divorce lawyers understand so well?

There is evidence that the Chinese were lending money using the "pledging" model 3000 years ago. A similar system was well established in the Lombard region of northern Italy in the Middle Ages — so much so that persons in the financial industry sometimes still are referred to as "Lombards" in Europe. The famous Lombard Street in New Orleans was named from the financial activity centered there. English kings pawned treasure to wage war, and Elizabeth I purportedly hocked her jewels to finance the exploration of the New World by Columbus in 1492.



Kevin Prochaska, a pawnbroker in Longview, TX, who is a director of the National Association, knows much of this history. He named his company "Lombard Financial Services," which intrigued me, so I called him. He is a pleasant sort who makes a convincing case for his industry and the high interest rates on its short-term loans. He pointed out the contingencies involved, including having to make judgment calls on the value of pledged items, costs of storage, rapid obsolescence of property — such as computers and electrical items — and the necessity to sell items to recoup loans.

Kevin made an interesting observation. "Most short-term loan companies, including pay-day loans, require only a couple of people in a small store front. We have lots of employees and substantial overhead. The pay-day shops can start a cycle of credit in which people dig themselves deeper into a hole. They borrow a second time to cover

what they couldn't pay on the first loan, and the debt piles up. With pawnshops, it is a single transaction. You pledge an item, pay off the loan and get it back. Or you can walk away with no hard feelings. It doesn't go on your credit report, and if you come in a week later with another item to pawn, we welcome you."

The process is simple. You need quick cash. You bring in an item — let's say a diamond ring. The pawnbroker makes a judgment on its worth and resale value, then makes a loan using the ring as collateral. A series of payments with interest is agreed upon, and you walk out with money in your pocket. But the ring is "pledged" and stays with the pawnbroker. If you live up to the terms of agreement, you get the ring back. If you don't, the pawnbroker sells the ring and pockets the proceeds, even if the price he receives exceeds the amount owed on the loan. A deal is a deal.

The pawnbroker's symbol is three balls, supposedly an adaptation of the symbol for money (three coins) found in ancient heraldry. As Dr. Robert E. Lee at the Wake Forest Law School told us, "Two hang high and one hangs low. That means two-to-one you are never going to get it back." Actually, 70-80 percent of persons who pawn property reclaim it.

Most pawnshops carry a lot of new merchandise. Jewelry, musical instruments, sporting equipment, cameras — it runs the gambit. They also buy gold — necklaces, bracelets, class rings and the like. My morning paper had a half-page color ad from a company offering "high prices" for gold class rings. "We pay up to \$500."

"Yeah, I bet," I thought.

I have a high school and a college ring. I fished them out of a drawer that contains a dozen or so pairs of cuff links, expired passports, watches that don't work, and extra shoe laces and took them to my friend's pawnshop. He explained that their value is tied directly to the price of gold on a given day. The high school ring was 10-carat gold and weighed 12.9 grams. At \$7 a gram, I could have sold it for \$90—

three tanks of gas for my Ford — or pledged it for a \$65 loan. The college ring was also 10-carat gold and weighed 25.7 grams. At \$8 a gram, I could have sold it for \$205.60 — a month's utility bill — or parlayed it into a \$126.50 loan.

As we visited and looked at diamond and emerald rings selling for up to \$25,000, a young banker-type in suit and tie shopped for an engagement ring; a woman obviously

down on her luck made a payment on a loan; a fellow had a gold chain repaired and inquired about Waterford Crystal; two Latino guys examined guitars; and a student in jeans tried to sell a used drum. No luck. The shop was over stocked. And it was a pitiful looking drum.

There is another facet of the business.

The stock in trade of an established "gentleman" pawnbroker is discretion. "People

of quality" fall on hard times. Today, the rich and famous borrow against artwork through specialty society pawnbrokers. Annie Leibovitz, the renowned photographer, is coping with her cash flow problems by pledging part of her art collection and rights to her photographs. Another example is a friend — old money — who told me she got excited the first time she heard someone use the phrase "cash flow." "Until then, I was embarrassed to tell family members I was broke and needed an advance. Now I simply tell them, 'I have a cash flow problem.' It's so much more dignified," said this octogenarian.

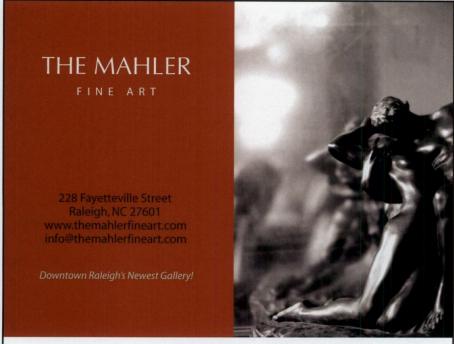
For sure, blue-haired ladies with town cars and jewels do have cash flow problems. A discreet, understanding gentleman pawnbroker can be a girl's best friend by advancing cash against pledged jewelry. The pawnbroker also will buy quality jewelry outright and then quietly sell it through contacts among the smart set. The new owner can tell friends her diamond cluster "dinner ring" was a gift from a favorite aunt. Everyone's pride is protected.

A word or two about pawnshops and stolen property. I visited another shop for a look-see. As I was leaving a young fellow came in, talked with an employee, then got a high-end bike from the back seat of his battered auto. There was something wrong with the picture. The kid did not look like the biking type.

Except for an occasional shady dealer, there is a close working relationship between law enforcement officers and pawnbrokers. Any item identified as stolen is returned to the owners and the pawnshop is out the amount of the loan — a strong incentive to make sure all transactions are above board.

Most jurisdictions have strict reporting laws that require pawnshops to confirm identities of pawners, report items in certain categories to law enforcement agencies daily, and hold property for a time before selling it. Computerized databases allow police to cross check items pawned against reports of stolen property.

Between you and me, savvy criminals know better than to try to "fence" items at pawnshops. But some still try. As retired policeman Randy Patterson wisely observed, "Crack-heads generally are not very savvy."



#### **Other Countries**

Photographs by Tift Merritt

May 1 - 30, 2009

Opening Reception First Friday, May 1, 2009, 6 - 9pm

Songstress and North Carolina native **Tift Merritt** will debut her photographs, the visual component of her album *Another Country*.

Friday, May 1, 2009, 8pm ~ An Evening with Tift Merritt
Solo concert at the Fletcher Opera Theater

The Mahler is a dynamic new fine art gallery dedicated to significant art of our time, committed to offering the best in regional and national fine art by emerging and established artists.

**Gallery Hours** ~ Tuesday - Saturday, 10-6; First Fridays and by appointment

228 Fayetteville Street, Raleigh, NC 27601 www.themahlerfineart.com ~ info@themahlerfineart.com

Proprietors ~ Rory Parnell & Megg Rader



Exhibition Curated by Sarah Powers Image ~ *Mirror, Musee Rodin*  continued from page 14

The 2009 Ballet Ball will honor Mr. and Mrs. W. Trent Ragland, Jr. and Mr. and Mrs. R. Peyton Woodson, III, "families with the vision and insight to see what the ballet was capable of doing, and really helping us get there," adds Raynor. The fundraiser was organized by a committee of thirty-four Raleigh women, led by Raynor and her Co-Chairs, Mary Laurie Cece, Hannah Kehaya, and CC Parker.

Carolina Ballet, led by Artistic Director Robert Weiss, funnels nearly twenty percent of its funds annually into educational programs reaching more than 25,0000 children. "Overall, the company infuses over \$5 million annually into the local economy while contributing to the Raleigh's vibrant cultural landscape," says Raynor.

Tickets for the ball are \$200 each; a table of 10 is \$2,000. For tickets, or more information, contact: Lindsey Ranck at the Carolina Ballet: 919-719-0800, extention 272, or lranck@carolinaballet.com.

— Liza Roberts



Of the four new rooms, the Louis XV Room is perhaps the most compelling in that it's where two generations of Vanderbilts were born. Edith Vanderbilt gave birth to daughter Cornelia here; and years later, Cornelia had her two sons in the same room.

#### **Biltmore Opens Newly Restored Rooms**

Four bedrooms closed to visitors for over 100 years opened at the 250-room Biltmore House April 4 in conjunction with the estate's 24th annual Festival of Flowers running through May 17. The new rooms provide a connection between two generations born at the grand house — now a National Historic Landmark — built by George Washington Vanderbilt on 8000 acres in 1895.

The Louis XV Rooms served as the birthplace of George and Edith Vanderbilt's only daughter Cornelia in 1900. Cornelia delivered her own two sons, George Henry Vanderbilt Cecil and William Amherst Vanderbilt Cecil, in 1925 and 1928.

Biltmore staff and consultants located original wallpaper found underneath door moldings and drapery brackets to determine wallpaper patterns for the reproduction process; traveled to France to collaborate with fabric and wallpaper designers to ensure authenticity; and spent hours cleaning and repairing over 250 objects form George Vanderbilt's collection to furnish the rooms.

The suite was thought to have housed close friends and family who visited the Vanderbilts, including Willie Fields, George Vanderbilt's best friend who played a major role in George's courtship of Edith. Go to www.biltmore.com for more information about the rooms, the gardens, the new Inn, the surrounding buildings and the winery — plus a description of new tours focusing on Biltmore family members and their friends.



The ALS Association's national signature event, the **Walk to Defeat ALS**, will be held at eight NC locations. The 2009 Triangle Walk to Defeat ALS for the Jim "Catfish" Hunter Chapter will take place Saturday, May 9, at the Credit Suisse Campus in Morrisville. For more information, call Angela Murphy, 877-568-4347 or e-mail walk@catfishchapter.org.

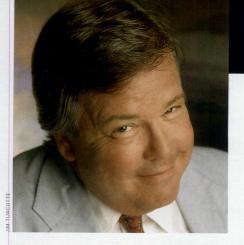
The Triangle's New Hope Audubon Society, one of nine Audubon chapters across the state, will meet the weekend of April 17-19 to host speakers and field trips to birding spots — including Eno River State Park, Johnston Mill Nature Preserve, and Jordan and Falls Lakes. On Saturday afternoon, neurobiologist Erich Jarvis, PhD, will give a symposium on his research on bird vocalizations. Go to www.ncaudubon.org for more information.

Carolina Ale House and founder Lou Moshakos are kicking off their 10 year anniversary with a **Throwback Party** on Thursday, April 30th at all Carolina Ale House locations, offering live music, lager drafts for 99 cents all day and party favors while supplies lasts. The celebration continues through the year at all seven restaurants in the Triangle. Go online to **CarolinaAleHouse.com** for more details

#### **APPOINTMENTS**

Susan Rosenthal, wealth management adviser with Merrill Lynch, was named to the "Barron's" Top 1000 Financial Advisers in the country — ranking seventh in North Carolina on a state-by-state basis, the only ranking woman adviser on the NC list and the only female adviser on the NC list from the Triangle.

**Glen Andrews**, president of Cardinal Capital Management in Raleigh, has been named to manage two portfolios totaling \$4.2 million for the Triangle Community Foundation.



My Usual Charming Self

by Bernie Reeves

#### DARKNESS DESCENDS OVER ENVIRONMENTAL COUP D'ÉTAT

eing thrust into darkness was not on my mind until I heard about Earth Hour. Homes and businesses in 4000 towns across the globe agreed to shut off power for one hour at 8:30 PM of a Saturday night to rally public interest in global warming. Several worldwide corporations pitched right in, including McDonald's who served by candlelight.

The demonstrations are a manifesto from disturbed "greenies" willing to cast us all in the dark to end dependence on fossil fuels. Despite more recent research that earth may not be warming at an alarming rate after all, environmental zealots continue apace with rapturous devotion. Take heed. We may all be groping around in the dark if sanity is not restored soon.

But that appears unlikely. The cadre now occupying Washington — that thinks adding 250,000 federal jobs and raising the national debt to 12% of GDP and higher will rescue the economy — has staked itself out to inflict "green" energy alternatives by a sleight-of-hand labeled "cap and trade." This bit of trickery begins by "capitalizing" emissions from coal and nuclear plants. A price is cooked up per pollutant particle, with the power companies paying the estimated amount to the Feds before they can generate power.

Naturally, the cash generated is to be distributed to the people – if you believe it will ever get there – who, it is assumed, will be happy and eat cake and thank Lord Obama and his merry band of delusional do-gooders for punishing the evil energy companies. Until the contented masses receive their first power bill. Heating and cooling a mid-size home is estimated to increase from \$250 to over \$900. But don't forget the check you were supposed to receive....

As one pundit put it, Obama's team sees money as an agent of politics, not as a value produced by the economy. That helps to understand the utopian notion that government knows best gripping the White House and Congress. To

them, imposing Fabian schemes on the nation has no real cost. And since the outcomes they envision are sanctified by their righteous zeal to save Mother Earth, they can't imagine reconsidering - no matter if they bring down the progress of the past 250 years and cast the United States into a modern version of the Dark Ages.

As long as everyone loves each other and nobody's feelings are ever hurt and we all meet face to face to discuss our problems, it's okay we could be walking around with torches to see our way. Maybe our enemies — who have pledged publicly to destroy America with nuclear missiles — will allow us to meet at their place for Obama's planned "face-to-face big tent" confabs. At least we will be able to see their eyes while they lie through their teeth.

Ten years ago, old Leftists fled Marxism after the collapse of the USSR and joined up with the environmental lobby to continue to wage war against capitalism by other means. The term "man-made" was dramatically parked in front of "global warming" and presto, the war to save the planet was focused against industry. Carbon footprints and LEED buildings are de rigueur — and everyone is cashing in by going "green", little knowing they are aiding and abetting the downfall of the system that made us great.

Proof is right in front of our face. US Senator and former Democrat presidential candidate John Kerry made this point in a stump speech recently while peddling the latest Obama pipe dream. He actually *said* we must destroy capitalists to save the earth, more evidence America is now functioning under a coup d'état. Obama and company refuse to postpone their save the world agendas and focus on the economic downturn with full attention. Alas, that people are truly suffering and in despair about the future will not stand in his Lordship's way.

But of all the boondoggles on the horizon — the war in Afghanistan, national health care — the "green" movement is happening fast. War and health care require changes within the entire federal edifice, but saving the planet can be imposed on the local level quickly, often with the usual unintended consequences.

For example, a black market is developing in dishwasher detergent in the state of Washington created by a "green" ban on the use of phosphates. Here in Raleigh, the City Council and the Great Green Helmsman Charles Meeker outlawed disposals last year in one fell swoop under the spell of the environmental zeitgeist infecting the body politic. And as the area experienced Biblical rainfalls in the past few months, the City continued to issue edicts calling for water con-

servation. Whether elected officials or City staff, they have morphed into little green hamsters aimlessly pushing the wheels of the environmental agenda to the detriment of effective governance.

The most hilarious example of the green hamsters at work was the disposal ban caper that exposed City staff and certain Council members as liars, willing to sacrifice honesty in the name of the great cause to elevate Mother Nature over the welfare of the people. In a move usually associated with dictatorship, the honorables — in league with the City curia — sneaked in the ban literally overnight, including fines and punishments normally reserved for PCB and nuclear waste contaminators.

As a prelude to this outrageous misuse of public power — later rescinded — they lied two years ago to fund the useless and expensive charade of recycling by forcing citizens to haul their trash to the street. Two years later, recycling is the boondoggle it always was, law enforcement is being called on to police the people who don't obey the trash pick-up rules and sanitation workers are unhappy — ostensibly over wages, but the real reason is they have lost contact with the homes they used to serve.

And the green attitude about road-building has led to the preposterous reality that you can plug in an electric car downtown, but the road you take to get there is in such disrepair the potholes change your radio station. Because money and political will have been channeled to fuzzywuzzy environmental policies, street improvements are set aside as our area elected officials day dream about a useless rail transit system in the sky that will levy even more onerous taxes.

The people are starting to realize the consequences of worshipping the golden calf of theoretical environmentalism. It's time for change, to coin a phrase.

#### NOTES FROM LA-LA LAND.....

The 6th Raleigh Spy Conference focused on lady spies and "sexspionage," but another theme developed. How many **double agent** traitors were actually mentally ill and not discovered due to "rights" assigned to them in the 1970s? We saw the consequences with the appearance of the "homeless problem", and we see it regularly as mentally ill shooters terrorize the nation – most recently at a retirement home in the Sandhills of North Carolina. Perhaps terrorist groups are exploiting the same phenomenon in Iraq.

(Read commentary by Bernie Reeves in his Between Issues column at www.metronc.com.)



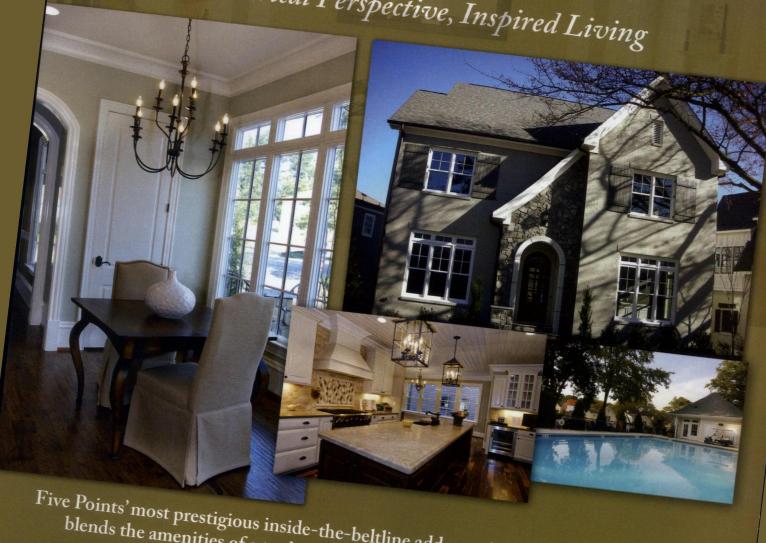


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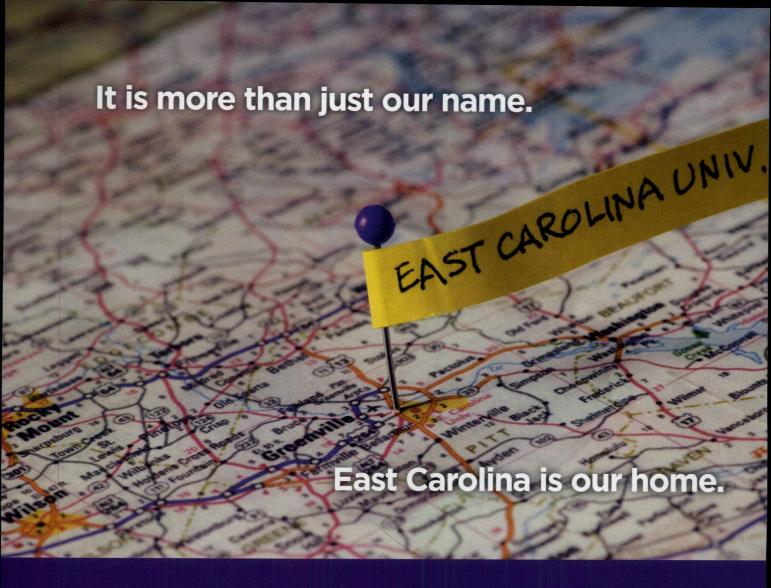
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