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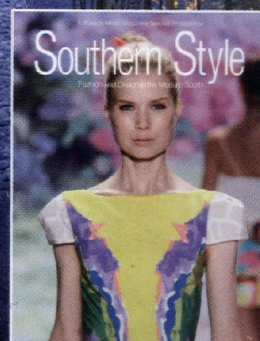
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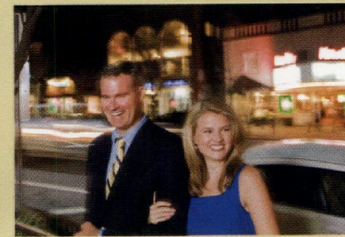
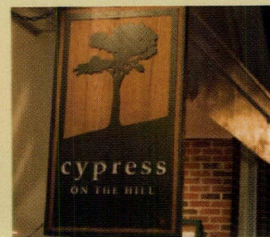
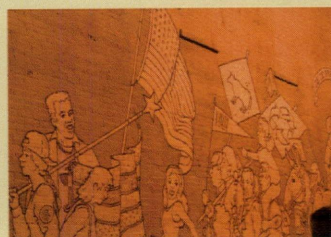
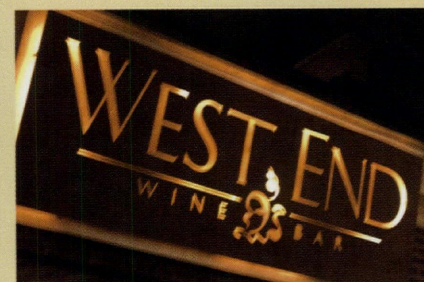
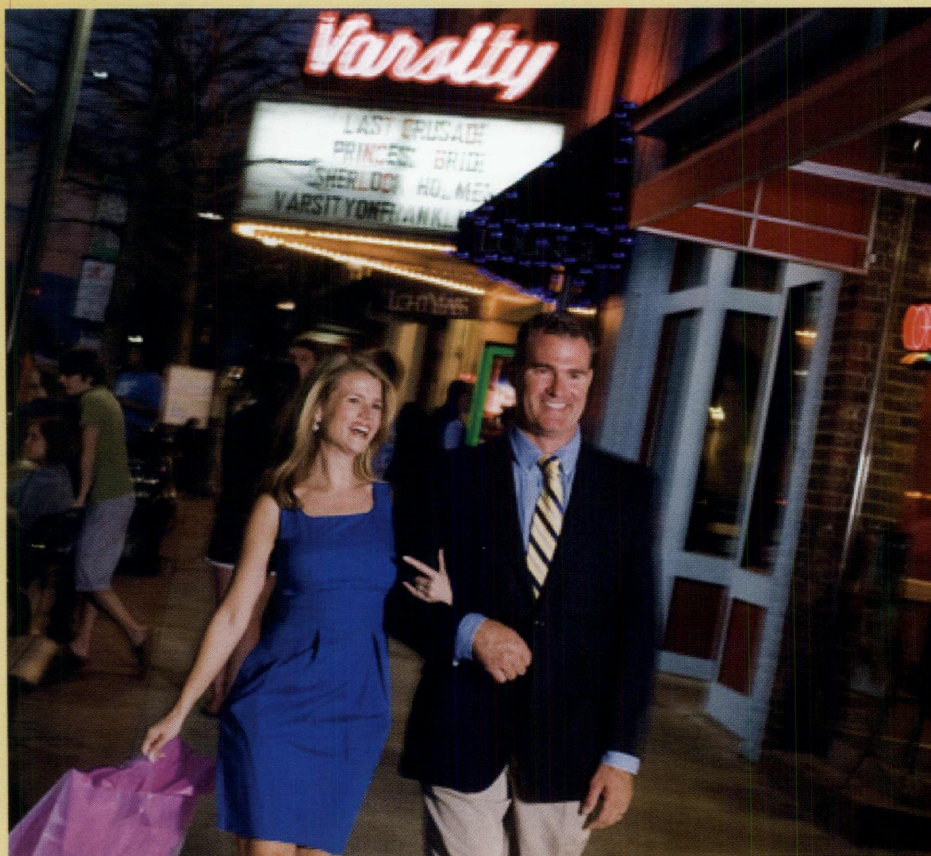
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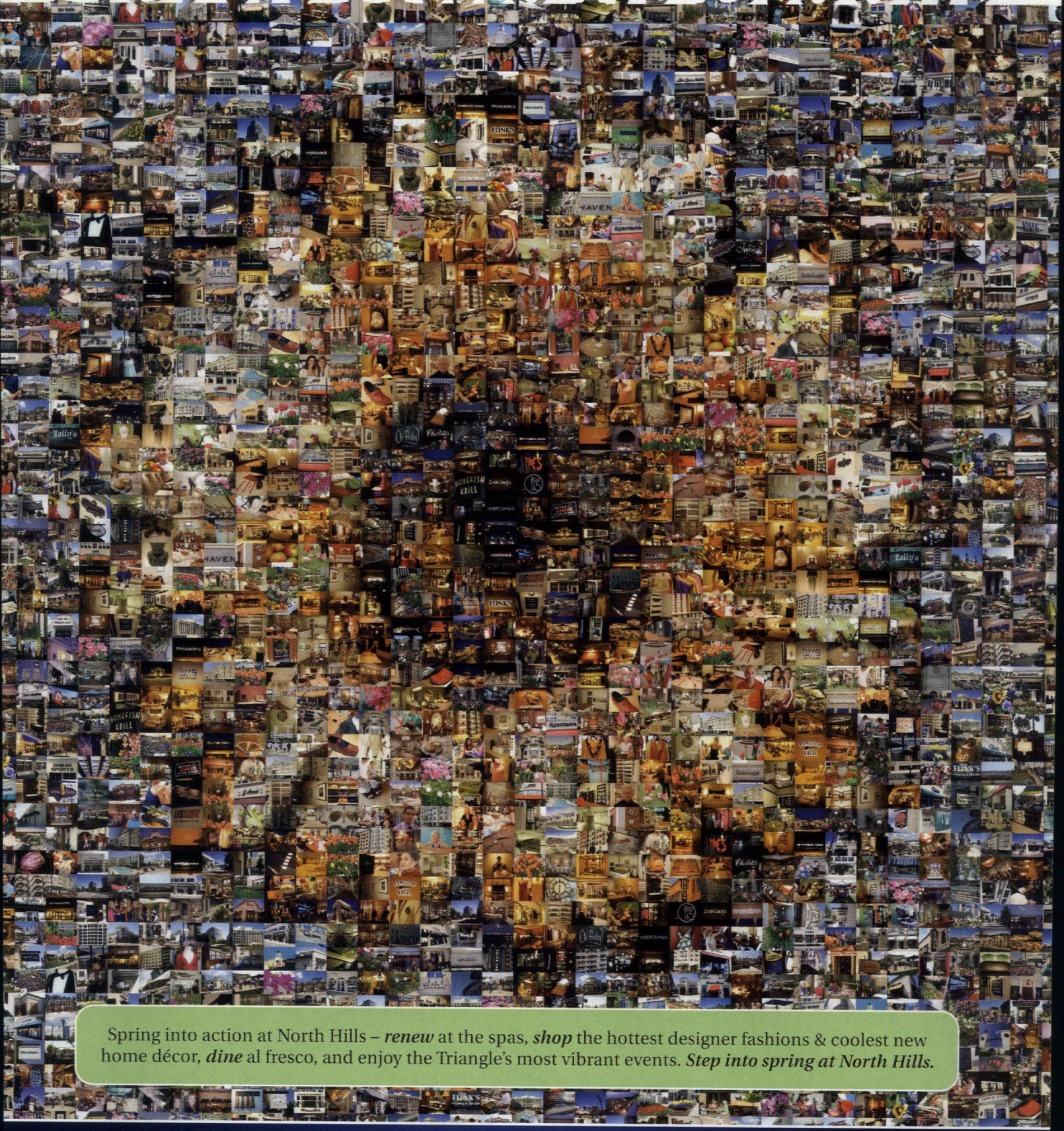
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Jesse Murphrey is a disaster relief volunteer. He was there at Ground Zero and the Pentagon. He was there for the victims of Katrina. But when he himself was the victim of a massive heart attack, we were there for him. With time being of the essence, EMS was in constant contact with our exceptional Code STEMI team, and a cardiac catheterization was performed within an hour, saving the 73-year-old's life. It's stories like this that demonstrate why WakeMed is the area's leading heart and vascular center. Jesse's story continues at wakemed.org.

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A BOUNTEOUS SPRING

After an unusually bitter and lingering winter, spring is especially welcome this year.

To celebrate, *Metro* presents its quarterly Southern Style special section. Diane Lea visits Mary Clara Capel's charming Chapel Hill cottage and gardens. Helen Yoest previews the annual JC Ralston Arboretum Gala in the Garden and reports on the new Eve Carson Memorial Garden. Bonnie Calloway returns from the Maison & Objet show in Paris; Katie Reeves recommends fashion therapy; Cyndi Harris visits fashion boutique Vermillion's fifth birthday celebration; and our Fashion News section reports on the opening of H&M — the international Swedish clothing chain in Crabtree Valley Mall — and upcoming events at area fashion retailers.

If it's spring, golfers are out in force, and so is *Metro* golf editor and 7-handicapper Jim Hughes. The big news is that Jim Hyler of Raleigh is the new president of the sport's ruling body, the United States Golf Association. Hughes tracks down an exclusive interview with Hyler — and sets out to locate Julian and John Bunn who are back in the game after closing their noted Carolina Custom Golf stores with the opening of Con-

tinental Golf, a new club-fitting and repair business. Spring time has Louis St. Lewis filled with new hope for area artists. Jim Leutze reports on North Carolina's losing race with Virginia for ports expansion; Carroll Leggett shares Eastern NC ghost stories; Godfrey Cheshire dissects the new film *Greenberg*; Food Editor Moreton Neal finds culinary surprises off the beaten track; and Wine Editor Barbara Ensrud suggests spring wines for under \$20.

The big news is the opening in late April of the major expansion of the NC Museum of Art — an innovative and intriguing new building sitting astride the original structure to house the museum's noted permanent collection. Mike Welton toured the new space for his Form + Function column and offers the first of several inside reports to appear in *Metro* in upcoming issues.

Don't forget to vote in the MetroBravo reader's poll!

— Bernie Reeves, Editor & Publisher

THINK ABOUT...

choosing a
red trench
to match
the evening's
Beaujolais.

an evening of
dancing over
a trip to the
gym—if nothing
else, the shoes
are better.

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yourself mid-
shopping spree
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Correspondence

DAN'S GIFT

I usually don't do interviews because writers always twist what I say to make a point that they — the writer — want to make. I have to say, of any interview I have done in my career, Dan Reeves did an incredible job of writing straight to the points I was trying to make in his interview with me for *Metro Magazine* ("Raleigh Vibraphonist Hits Top of Jazz Charts With New CD" — March 2010).

I had four hours of sleep the night before my interview with Dan, and was speaking all around my points, which he amazingly figured out — and put on paper so eloquently.

And in addition to representing me the musician, Dan grasped what I said about being a teacher at Powell Elementary Magnet School and tied it in with the entire article. Helping children is just as important as playing music, any day of the week.

Dan is one hell of a writer. Tell him never to stop writing. He has a gift.

Steve Hobbs
Raleigh

REEVES HAS SINGULAR AGENDA

To Bernie Reeves: Let me make it clear that I am not a Democrat, nor a "liberal." I am an independent voter interested in whoever has ideas which could actually move our country forward. I read your commentary sprinkled throughout your magazine (or should I say your campaign brochure disguised as a magazine). In my opinion, you represent everything that is wrong with our political system today. You obviously have a singular agenda to yell loud and clear about anything that might be currently popular about problems within the current administration, and as is always the case with your kind of candidate, you have absolutely no unique or creative ideas of your own (a problem by the way, shared equally with your Democratic, liberal colleagues).

You questioned Barack Obama's position on dialogue with our enemies and about him being unprepared for going "face to face" with Islamic fundamentalists. When exactly have you been "face-to-face" with any of them? When exactly have you gained valuable experience in creating strategies against terrorism? Your comments about terrorists seeing the closing of Gitmo as a sign of weakness exposes your ignorance. First of all, how exactly do you know this, and secondly, do you really think the leadership of terrorist groups gives one second of thought during their strategic planning about whether or not Gitmo may be closed? If so, you are not only ignorant, but a fool as well.

I challenge you to come up with some good ideas of your own, rather than simply hope you can be elected by riding on the coattails of the current dissatisfaction of our current leaders. If you do get elected, then you will only be a continuation of the agenda of partisanship, egocentric, self-serving, ill-prepared politicians who have been

running this country into the ground for 20 years. From now on your magazine goes in the trash with the rest of the political junk mail.

John Lowe
Raleigh

Bernie Reeves replies: *I have been closer to the problems of terrorism than the average bear through my contacts in the intelligence community via the Raleigh Spy Conference. One of our guest speakers is the man who first identified al-Qaeda; another is the world's expert on suicide bombers; and yet another was in charge of embassy security against terrorist attacks. One of my close contacts is an expert on insurgency and counterinsurgency (as in Iraq and Afghanistan). And I am in regular communication with leaders in the intelligence community who keep me apprised of developments. Actually, I did meet a terrorist face-to-face at dinner. He made the FBI's 10 most wanted. We will miss you as a reader.*

PAST POLICY CREATED AFGHAN WAR

I am writing to comment on the My Usual Self column by Bernie Reeves in the February 2010 issue of *Metro* about Afghanistan.

While I would expect the media to have a focus on current events, one should not forget that past policy created the environment we are now faced with. Popular media tends to remember five years into the past. We need to do a better job in reaching back to the '70s when this problem was created and put today's efforts and losses in proper context.

To look at Afghanistan and point the finger at their tribal nature — and claim that rouge states supply or supplied them with weapons — is simplistic and not an accurate representation of the historical record.

The at times unchecked proxy-war that was fought since the '60s with the Soviet Union created a good deal of the radicalism and tactics we are having to clean up. Billions were spent on funding the jihad against the Soviets, with Saudi Arabia and Pakistan funding it as well — not to mention aid to Pakistan and a blind eye to their nuclear program. Some of the weapons and tactics used to defeat the Soviets are widely known to have been sourced by the United States.

Ronald Reagan, in Presidential Proclamation 1503, created Afghanistan Day to be March 21, 1983, in recognition of the Afghan "freedom fighters" that repelled the Soviet Union. These same "freedom fighters" evolved into the forces we combat today.

We would also need to look at the points Rep. Ron Paul has made on this topic, as well as his article "Underwriting the Taliban." While I believe we as a nation have a responsibility to clean this up and restore some level of normality, we need to be very watchful of our foreign policy and where funds are headed (in a non-partisan manner), so that we can avoid taking out credit with a high

Bernie Reeves
Editor and Publisher

EDITORIAL

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interest rate that future generations must pay for these experiments in unconventional warfare.

More importantly, we need to stand behind our troops and support them. They are the true heroes of history.

*Kim Ringeisen
Chapel Hill*

FAUX SAUSAGE

In Moreton Neal's piece in the February 2010 issue — "Eat Your Veggies" — Butternut Squash (Contemporary Vegetarian and Vegan) Restaurant, the writer expressed her disapproval at our brunch by stating it "was less successful with faux 'sausage' and 'bacon.'" And that "Southern biscuit fanatics will be disappointed with Butternut's rendition, as flat and tough as zwieback."

On the writer's visit to Butternut Squash, I explained that the biscuits were "vegan" biscuits. She further expressed her disappointment with the "sausages." We do not provide sausages — "faux" or not. However, we do provide tempeh bacon, which is popular amongst vegetarians and vegans.

I am disappointed that, although I had provided the information, the writer failed to mention the differences. I should reiterate that we are a vegetarian and vegan restaurant, providing healthier options. I hope that my explanation assists any future visits or reviews.

*Maisie Coborne
Co-Owner
Butternut Squash Restaurant
Chapel Hill*

Writer's reply: *The item Ms. Coborne refers to is just one dish on the brunch menu called "veggie brunch plate." I felt it did not live up to the quality of other selections at Butternut Squash. Next time I'm there, I'll have the pancakes or omelet, which I expect to be delicious.*

— *Moreton Neal*

WRONG NUMBER

The sidebar article "Landmarks of Change," accompanying Rick Smith's feature, "Are the Triangle's Best Days Behind Us?" in the February 2010 issue, was a "little" inaccurate with the population of the Triangle. *Metro* states: "With the Triangle population rapidly approaching 1 million..."

Should it not be approaching 2 million?

*Richard Torgeson
Raleigh*

Editor's reply: *This is a most grievous typographical error. We at Metro have been chronicling the growth of the Triangle every issue since we launched in 1999. Senior Writer Rick Smith and I know we are about to exceed 2 million people in the Triangle. Thank you for correcting this error.*

— *Bernie Reeves*

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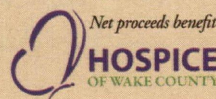
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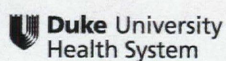
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Features

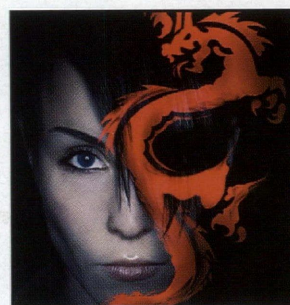
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APRIL 2010 METROMAGAZINE

EYES ONLY

Approximately 250 pilots, crew, support personnel and family members will be joined by:

- Producer/actor/director Monte Markham, who produced and narrated the History Channel documentary, "Air America, The CIA's Secret Airline." Markham's brother, Jesse, was an Air America pilot who disappeared off the coast of Florida.

- Keynote speaker, Brig. Gen. Dan Cherry, who penned the memoir *My Enemy, My Friend* about his friendship with Russian-trained North Vietnamese MIG pilot Hong My, who will also appear at the reunion.

- Peter Goutiere, author of *Himalayan Rogue*, born in India and an early "Hump Pilot." He flew the dangerous routes over the Himalayas without navigational aids during WWII.

- Dr. Gary Wiren, golf instructor and manager of Donald Trump's golf interests, will present golf clinics for Air America pilots and members of the Wounded Warriors and the Red River Valley Rats fighter pilots association.

For information about other reunion

events, contact Michael Kandt at 702-897-4778. **MM**

NC Electronics Wizard Opens Facility In Raleigh

Wilson-born electronics entrepreneur Andrew Edwards — who spent a stint in Raleigh in the early 1970s as owner of Audio Center — is coming home in style with the construction of a new building housing an East Coast division of his Extron Electronics based in Anaheim, CA, that produces electronics for projector systems and audio visual electronics.

Edwards, a country music fan, included a steakhouse and venue for performances in his expanded Anaheim headquarters, expressing to the *Orange County Business Journal* that he will apply the same principles that built his \$150 million Extron: "If you do things the right way, have good product and support your customer with good service, the people will come."

For more on Edwards and Extron, go to www.extron.com. **MM**

Reid S. Towler of Raleigh has presented Hospice of Wake County with a gift of \$1 million to support the Build Hospice campaign that funds the construction of a \$14.5 million, 20-bed freestanding hospice home, an administrative center — including the Horizons Grief Center — and a sanctuary that seats 50. The center is located on Trinity Road, just west of Interstate 40, on land donated by the state of North Carolina. Go to www.hospiceofwake.org for more.

The Raleigh-Durham chapter of the **American Advertising Federation** presented winners of the annual ADDY® Awards in a ceremony at the Marbles Kids Museum in February. Best of Show went to The Republik of Durham for a campaign for Wellcraft Boats, with the Judges Choice Awards going to Raleigh's Capstrat, The Republik and Howard, Merrell & Partners. Additional winners can be accessed at www.aaf-rdu.org.

The National Alzheimer's Association honored **Sen. Richard Burr March 9 at the Seventh Annual Alzheimer's Association National Gala** at the National Building Museum in Washington, DC. Burr received the Chairman's Leadership Award, which recognizes individuals who have affected change on a national scale to increase awareness of Alzheimer's and improve the lives of those affected by the disease.




American Tortoise Rescue (ATR) (www.tortoise.com), a nonprofit organization established 20



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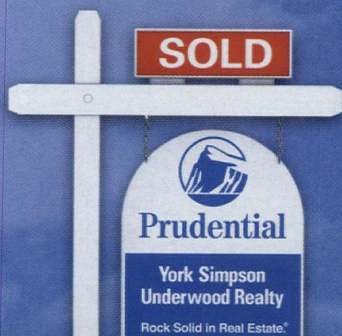


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years ago for the protection of all species of tortoise and turtle, is sponsoring International World Turtle Day on May 23.

Chris Curry of Wilmington won the first land and sea Blockade-Runner Resort Biathlon, sponsored by the Wrightsville Beach resort hotel with logistical assistance from Coastal Urge.

Christopher Sims, represented by Ann Stewart Fine Art of Chapel Hill, is this year's recipient of the Baum Award for Emerging American Photographers recently announced by the Baum Foundation and SF Camera-work. The award includes a solo exhibition at SF Camera-work and a \$10,000 grant. The Sims exhibition will open in San Francisco on May 6. Go to www.annstewartfineart.com and www.chrissimsprojects.com for more.

The Raleigh Chapter of Ducks Unlimited (DU) has earned a spot on the President's Top 100 list out of more than 3500 DU Chapters nationwide. Nationally, DU has funded a portion of the more than 12 million acres conserved since 1937.

Certified Grief Recovery Specialist Claire Chew has announced a 12-week Grief Recovery program in Santa Monica, CA, to help individuals cope with the loss of a pet. The program is designed to provide an environment to express emotions and feelings associated with grieving and a systematic approach to healing. For more information, visit www.clairechew.com.

The Holy Shroud, said by believers to be the linen

cloth in which the body of Jesus was wrapped after the Crucifixion, will be on display for the first time in 10 years **April 10-May 23 in Torino, Italy at the St. John the Baptist Cathedral**. The Shroud, which arrived in Torino in 1578, was placed in the care of the ruling Savoy family by the members of the Knights Templar. It has been preserved inside the Cathedral since 1589 and continuously studied to ascertain its origin and authenticity.

Dr. Glenn M. Davis, MD, FACS of Davis Plastic Surgery, PLLC has been selected to provide reconstructive surgery to local war heroes through the Iraq Star Foundation, a nonprofit group that provides reconstructive surgery to active duty soldiers and veterans of the wars in Iraq and Afghanistan.

Wounded veterans and their families can sign up for services on the Iraq Star Web site (<http://iraq-star.org>). Iraq Star Inc. is financed through public donations and is a 501(c) 3 nonprofit foundation.

The Department of Language and Literature at Mount Olive College held its annual Literary Festival in March that included a student Poetry Slam, faculty readings and a multidiscipline presentation. For more information, contact Lenard Moore or Sarah Clere at 919-658-2502 or visit www.moc.edu.

North Carolina State University and Campbell Law School will offer a dual degree in public administration and law beginning in the fall. Pursued separately, the two degrees take five years to complete. Under the offering, the joint degree can be achieved in four years. Students must apply and be accepted to both programs

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separately and then complete a dual degree enrollment form.

Burt's Bees, located in Durham, NC, selected two hometown delegates — **Staci Soloway and Mindy Nichamin** — from North Carolina for a sponsored trip to London, England and a ticket to participate in the One Young World Summit (<http://oneyoung-world.com>), a global meeting of the minds featuring Kofi Annan and Desmond Tutu.

The Downtown Raleigh Alliance announced the opening of the **Raleigh Downtown Farmers Market** set for April 28 from 10 a.m.-2 p.m., featuring an Eastern North Carolina pig pickin' prepared by legendary pit master Ed Mitchell. The market, re-located from Moore Square to Fayetteville Street, will operate 27 weeks on Wednesdays from April 28-Oct. 27 from 10 a.m.-2 p.m. The new market is a reinvention of its predecessor, the Moore Square Farmers Market. Go to www.raleighlocal.com for more information.

The first Rock & Roll Hall of Fame Weekend in the Triangle kicks off with a free public concert in the heart of downtown as Raleigh Rocks April 30 with an open-air series of events featuring performances by **Professor Louie & The Crowmatix**, **94 East** and **Troubled Identity** paying tribute to Rock & Roll Hall of Fame stars. The free concert sets the stage for the 2010 Benefit Concert for the Rock & Roll Hall of Fame and Museum scheduled for May 1 at Koka Booth Amphitheatre in Cary. Tickets for the May 1 concert are available at all Ticketmaster outlets and the Booth Amphitheatre box office. For more information, visit www.rockhallbenefit.com.

Raleigh business and civic leader **Smedes York**, who served as mayor of Raleigh in the early 1980s, was awarded an honorary Doctor of Humane Letters by his alma mater NC State University at ceremonies Dec. 19, 2009. York, who previously served as chairman of the Board of Trustees of the school, played on the basketball team at State under legendary Coach Everett Case.

"Harmony, Hope & Healing" is the theme for **The General Assembly Chorus' spring benefit concert** on Saturday, April 24, to support the Pretty in Pink Foundation. Emceed by WRAL-TV anchor Debra Morgan, the concert will take place in the Progress Energy Center for the Performing Arts, Meymandi Concert Hall, in downtown Raleigh. Go to www.prettyinpinkfoundation.org for more.

The N.C. State University team of Jeff Bumgardner of Wade, N.C., and Will White of Raleigh, N.C. won the **National Guard FLW College Fishing Northern Division championship** on Mt. Island Lake near Mount Holly, NC March 27 with six bass weighing 21 pounds, 3 ounces earning the team \$10,000 to be split evenly between the university and the university's bass-fishing club. Go www.FKLWoutdoors.com for more.

The Core Sound Waterfowl Museum & Heritage Center in Harker's Island is hosting "Portraits of Wild North Carolina," the North Carolina Wildlife Artist Society's First Art Exhibition featuring the work of artists, carvers and photographers from North Carolina through May 2010.

Help Protect and Restore North Carolina's Spectacular Coast. Join the North Carolina Coastal Federation TODAY!

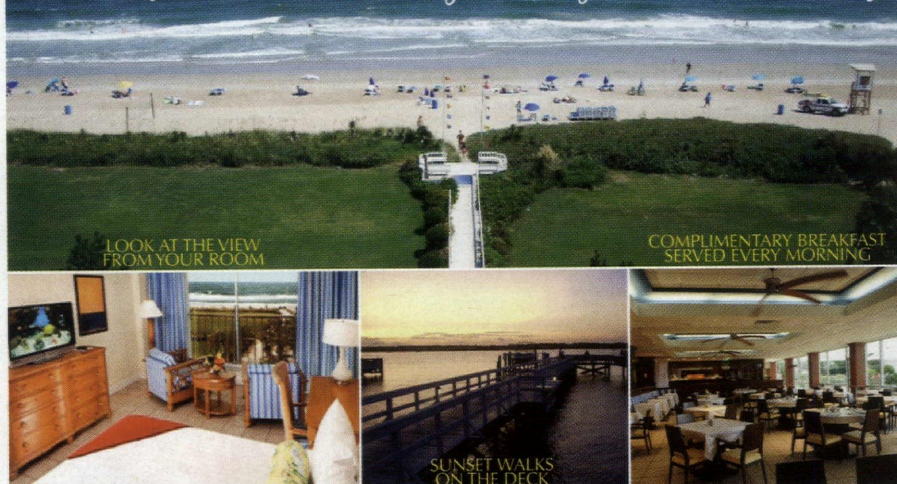


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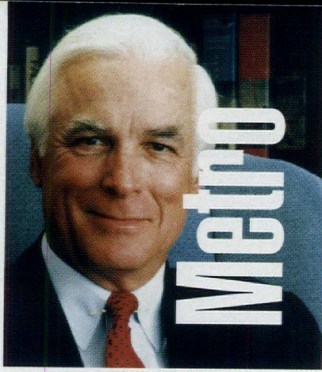
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Editor-at-Large

by Jim Leutze

POOR PLANNING LEAVES NC PORTS FAR BEHIND

If you think the competition is intense in the ACC (Atlantic Coast Conference), you ought to see what's going on in the ACPC (Atlantic Coast Ports Competition). It is my sense that, unfortunately, the North Carolina team is starting from behind and getting farther behind every day.

The whole concept of East Coast port development began decades ago when people began to realize that (a.) Asia was a fast-growing market, (b.) the West Coast ports were at capacity and (c.) that container cargo ships could grow much larger. That led to the concept of widening, deepening and expanding the locks in the Panama Canal. (The other major trans-shipment route, the Suez Canal, was already capable of handling the larger ships.) Thus was born the Panamax Project, which, after an investment of \$5.25 billion, will lengthen the locks (currently 1000 feet) and widen them (they currently will take ships carrying 13 containers across) to accept the behemoths of the Maersk Line that carry 22 containers across and measure 1300 feet long. That's big — the Eiffel Tower stands 986 feet.

With this project underway, the ports along the East Coast began to plan and, in some cases, prepare to join the competition for the new business. In our case, North Carolina started thinking about a new international port at Southport. The idea is for a facility that will handle super transports with a dock 4000 feet long.

It is estimated that this port would be able to off-load 2 million TEUs (20-foot Equivalent Units — a measure of container capacity) per year, thus employing thousands of people, generating millions of dollars and transforming southeastern North Carolina. For comparison, the Port of Wilmington, after currently planned improvements, will handle 530,000 TEUs. Wilmington and Morehead City together generate 85,000 state jobs. **But**, and it is a big "but," there are some problems that need to be solved before the international port becomes a reality. First, those big ships draw 50 feet; the bar off Southport currently only allows ships that draw 42 feet. Next, the transportation infrastructure to carry the cargo once unloaded will have to be dramatically increased. Next, that infrastructure improvement will have profound environmental impacts. Then there is the unknown effect on the freshwater aquifer that underlies Southeastern North Carolina blasting the bar off Southport to 50 feet. Finally, there is the \$1 billion in-state, federal and private dollars needed to get the project started. Support for those dollars has not been heartwarming up to this point.

Now, let's turn our eyes northward. The Port of Virginia, located in the Norfolk, Hampton Roads area, already generates 345,000 jobs and \$1.2 billion in state and local taxes. The port is the fifth largest in the country, currently unloads 1.8 TEUs and has ambitious plans for expansion, including building a whole new terminal, which will create 54,000 new jobs. To do that, and to add new cranes and other harbor improvements, will take \$3 billion, which has already been approved.

The folks up there have been thinking big and doing it for a long time; when they built the Chesapeake bridge tunnel in the 1960s, they designed it to accommodate ships that draw over 50 feet. They also built an infrastructure of roads and three rail lines that put the port in touch within a day's drive of two-thirds of the US population and major cities in Canada. Oh, and by the way, their shipping channel is already 50 feet deep and slated to go to 55 feet.

But not only did they do planning in the past, but they are also hustling to get out in front of future development. In a presentation in Raleigh recently, it was very obvious that the Port of Virginia was positioning itself to be the center for sea-based wind power

activity on the East Coast. They made it clear that they are promoting themselves as having the personnel, transport and the land necessary to handle offshore wind production. Constructing and servicing the huge 400-foot-tall, 400,000-pound wind turbines will take huge amounts of land to construct and thousands of trained personnel to service. Virginia says it is ready. Their 2010 legislative agenda includes: incentives to attract investment in manufacturing offshore wind energy equipment; grants and investment tax credits for retooling fabrications facilities; tax exemptions for offshore energy equipment; and subsidies for green job training programs and wind power development. On March 10, the Virginia Legislative passed their agenda and created a Virginia Offshore Wind Development Authority.

It seems that while North Carolina has been dreaming about a mega port and offshore oil, Virginia has developed a mega port and is planning on eating our lunch regarding the more easily developed wind power industry. Part of the problem here is North Carolina's long-range planning. The problem is we have none. We once had a Progress Board that attempted to look over the horizon 20 years, but some politicians found it inconvenient to have people judging their effectiveness. **MM**



Port of Wilmington cargo handler

Terrorism

The head of our national intelligence services just went up to Congress and warned a terrorist attack on the United States is "certain" in the next six months.

Not possible. Not probable. *Certain.*

What went wrong?

Here's one example: In Washington Congressman Brad Miller voted to gut the Terrorist Surveillance Program – which intercepts terrorist messages. (It's the same program that uncovered an Al Qaeda plot to blow up the Brooklyn Bridge a few years ago.)



Congressman Miller also voted to close GITMO. To try terrorists in civilian courts in New York City. And to give terrorists their 'Miranda Rights.'

President Obama and Brad Miller – who's voted with the President 97% of the time – and the liberals in Congress will tell you with a straight face the way to win the war on terrorism is for America to provide a shining example to do-gooders all across the world by giving terrorists their "Civil Rights."

But that's pure bunkum.

The way to stop terrorists is simple: Catch them before they reach the United States. And Brad Miller's making it tougher for the CIA and FBI to do that.

President Obama is leading our nation down the wrong road. But we can change that in November by defeating Brad Miller.

RB Reeves III

On the Town

by Cyndi Harris

Oscar Night

Theatre in the Park
Raleigh, NC
March 7, 2010



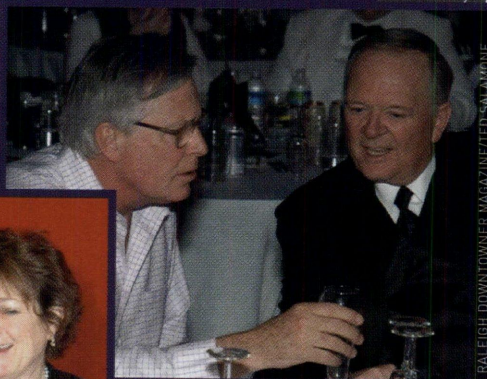
Melissa and Bill Stonehouse



Betsy and David Henderson



Robbie Gay and Kathy Gordon



Ira David Wood (Host) and Larry Stogner (Master of Ceremonies)



Kathryn Bender and Sandy Crane



Guests viewing the Oscars

Annual Gala

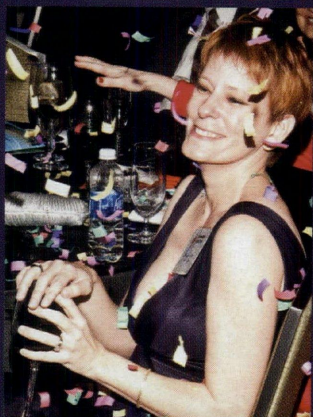
For: American Red Cross
Renaissance Hotel; North Hills, Raleigh
March 13, 2010



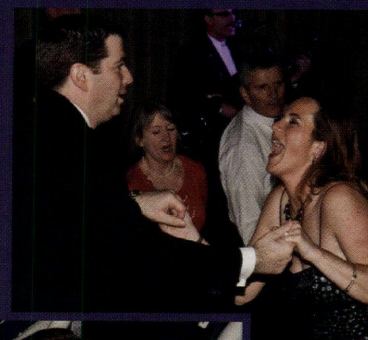
Event co-chair, Bill Walsh, in the putting contest, presented by Cisco Systems



Sponsors and guests of ASCOM and Ninalita Trucking



Event Co-Chair Natalie, winner in the live auction



Crowd dancing to North Tower



Rick Dupree climbs out of the NASCAR simulator car

A Toast to the Triangle

For: Tammy Lynn Memorial Foundation
NC State University McKimmon Center
March 7, 2010



Lindy Brown, Bruce Knight and Mary Freeman



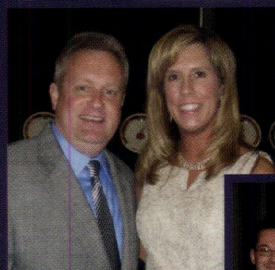
Heron's at the Umstead, Winner — Best Visual Theme



Roger Dragan, Chef and Owner, Once in a Blue Moon Bakery and Cafe



Angus Barn, Winner- People's Choice Award



Steve and Chris Yauch



Second Empire, Winner- Best Dessert

7th Annual Alzheimer Gala

For: National Alzheimer's Association
National Building Museum
Washington, DC
March 9, 2010



Alzheimer's Gala guests

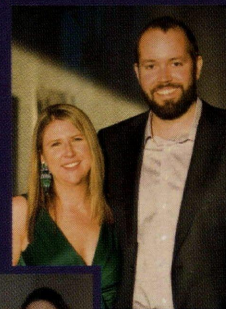


Harry Johns, George Vrandenburg, Senator Richard Burr, Senator Robert Mendez, Senator Barbara Mikulski

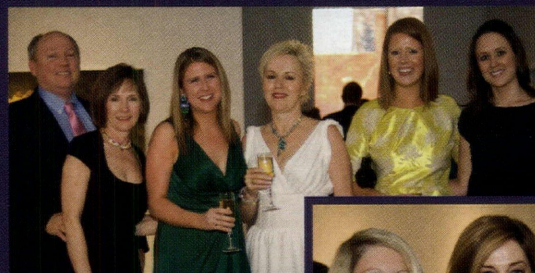
Vermillion Five Year Anniversary Party

Flanders Art Gallery
Raleigh, NC
March 19, 2010

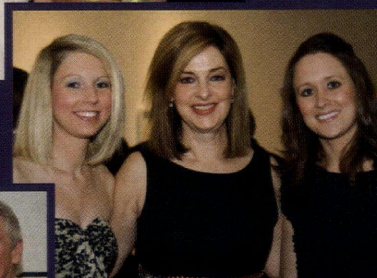
Photographer - Tyler Northrup, tyler@tylernorthrup.com



Clyde and Ashley Harris



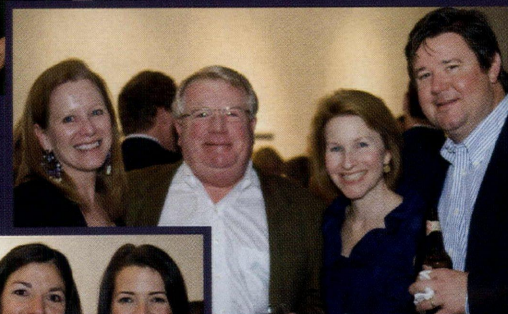
Tom and Kay Minges, Ashley Harris, Lekita Essa, Julia Kerr, Betsy Killough



Caroline Mooring, Holly Hill, Betsy Killough



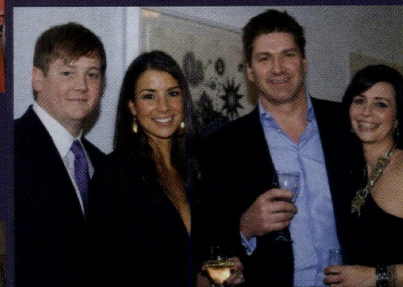
Fleming Samuels, Jayne and Ed Burton



Hunter and Susan Wyche, Ellen and David Hawkins



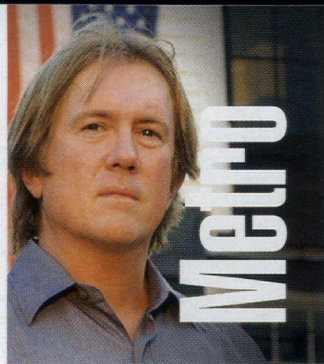
Ainsley Bunn, Pam Cashwell, Elizabeth Goodwin



Mark and Karla Appleby, Ron Jeffery, Jennifer Wadford



Guests enjoy the party



Cheshire on Film

by Godfrey Cheshire

Ben Stiller in *Greenberg*:

NEW YORK VERSUS LA

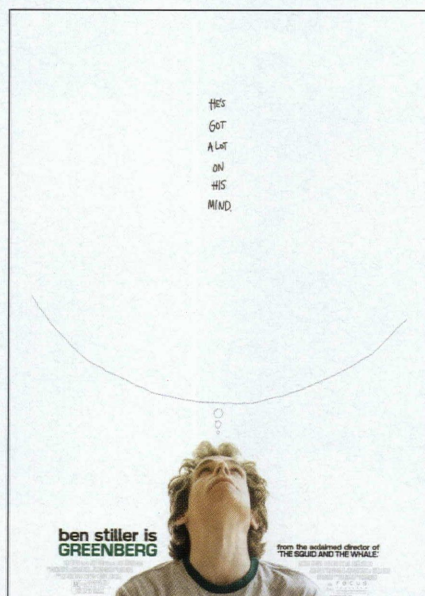
Noah Baumbach's *Greenberg*, a pleasingly muted comedy of contemporary manners, concerns a 40-year-old slacker who comes from New York to Los Angeles to housesit when his well-to-do brother takes his family to Vietnam on vacation. Greenberg (Ben Stiller) is a rock musician turned carpenter who recently suffered a nervous breakdown. One of his main duties is to take care of his brother's family dog, Mahler. An activity that hadn't been prescribed for him is the desultory romance that he stumbingly enters into with his brother's 25-year-old personal assistant Florence (Greta Gerwig), an aspiring singer.

Writer-director Baumbach and his wife, the actress Jennifer Jason Leigh (who has a small role in the film and also served as producer), are both credited with *Greenberg*'s story. Baumbach is a lifelong New Yorker, Leigh a native Angelo. That difference may explain something about the cultural viewpoint of the film, which could have been — but isn't — a New Yorker's glib looking-askance at LA akin to Woody Allen's hilarious takedown in *Annie Hall*.

This element of the film engaged me immediately, since I had recently visited LA for a week and found all my old ambivalences still in play. Admittedly, the city has its charms and the attractiveness of its greenery and weather — a wonderful respite to the snowiest New York February on record — are potent. Yet for me, LA always feels rife with weirdnesses, including the mystery of what many of its consummately relaxed denizens do for a living.

This enigma is glancingly evoked in a fine scene where Greenberg and his best LA friend, a Brit named Ivan (Rhys Ifans), go to an afternoon party where they expect to see a number of their old friends. They are dismayed to find the party full of children,

their friends' kids. The parents are all circa 40 in age, and judged solely by appearances; they could either be tech billionaires or homeless people. Their downscale wardrobes and scruffy beards resemble those of people who stay in college towns



well after graduation to avoid growing up and entering the real world. As Greenberg puts it, "In LA, the grown-ups dress like kids, and the kids dress like superheroes."

But *Greenberg* is not really a NY vs. LA satire. Or rather, that's the story's constant backdrop. Its center is Greenberg himself, who in some ways embodies the conflicts and contradictions of the two cities. He grew up in LA, but since moving to New York he's given up driving, which means he spends a lot of time either loping around the Hollywood Hills or imposing on Florence or Ivan. Ever the NY kvetcher, he uses his LA leisure to write cranky letters to the likes of American Airlines (his seat didn't recline) and Mayor Bloomberg (New York is too noisy).

Though he's brought his tools in order

to make Mahler a doghouse, Greenberg says his current goal is "doing nothing." Not much is made of his recent hospitalization, but the guy is clearly not a happy camper. His main expression might be called subdued glum. (Stiller's performance is wonderfully understated and dry.) Most of those who know him undoubtedly consider him a pain in the butt. And the fact that the film wants us to care about him without particularly liking him is one of the things I like best about it.

Baumbach had the dubious fortune to grow up in a hyper-cinema-literate household; his mother is former *Village Voice* film critic Georgia Brown (a relationship that's central to his autobiographical comedy *The Squid and the Whale*). The result of this upbringing has been a series of films, from *Kicking & Screaming* to *Margot at the Wedding*, that are tasteful and clever but invariably call forth a singular adjective: "self-conscious." It's as if he's so aware of cinematic precedents that he can't relax and find his own style.

Greenberg is his best film to date, I think, because it feels so casually confident; there's no evident "anxiety of influence" gnawing at its edges. But that's not to say it doesn't call to mind various noteworthy predecessors. Some viewers will catch a hint of various LA-set films of the '70s by Robert Altman, Hal Ashby and Frank Perry. My longstanding impression, though, is that perhaps the biggest influences on Baumbach are French, especially ironic humanists like Eric Rohmer and Jean Renoir.

It's unusual to see an American film these days that asks us to invest in a protagonist who's often not very likable and frequently is anything but. (This is a mark of filmmaking for grown-ups, something our cinema increasingly lacks.) Indeed,

Greenberg is obviously a very stunted adult, one who seems never to have gotten over the breakup of his band 15 years ago (we can easily deduce the reasons for that). Neurotic and recessive, his main talent seems to be keeping people at bay, although he can sometimes be actively antagonistic, a real jerk. When Ivan takes him to the venerable restaurant Musso and Frank for his birthday and has the waiters sing "Happy Birthday" to him, Greenberg flames out, throwing a public tantrum that borders on the inexcusable.

This is not a character study in psychological intractability, however. Although he doesn't seem to realize it, Greenberg is changing, perhaps even getting better. His trip to LA, first of all, may represent something of an escape from whatever sent him to the hospital in New York, but it's also an attempt to redeem some of the damage he left behind in his original home. If the progress he makes in that regard is minimal, it's still real. Late in the film Ivan chastises him for not getting to know Ivan's young son, and the words actually seem to puncture the shield of Greenberg's self-involvement.



His relationship with Florence is much the same. She's actually a lovely person (a virtue ably conveyed by Gerwig's charmingly natural performance), albeit youthfully scattered and unfocused at times. Greenberg starts out throwing himself at her sexually, for what looks like nothing more than an idle fling. But the more he comes to depend on her for help with Mahler — whose welfare is an area of responsibility he doesn't shirk, please note — and other incidentals of life in LA, the



more the bond that develops between them comes to seem real and substantial, at least in potential.

These changes are small ones, to be sure. But it's to Greenberg's credit that they seem very hard-won and genuine. While I enjoyed watching the film, I really found myself thinking about its pleasures after I left the theater. It's a very subtle comedy, a rare virtue these days. I don't know whether Leigh or LA deserves the credit, but Baumbach is threatening to become a fully grown-up filmmaker.

• • •

While most European films that reach these shores do so under the flag of art, occasionally one breaks through that's a clever genre piece. Two summers ago, a French thriller called *Tell No One* turned into a surprise art-house hit. Not long after, the innovative Swedish vampire movie *Let the Right One In* vaulted past cult status to become a solid attraction at independent cinemas.

The latest Euro-pulp sensation, Niels Arden Oplev's *The Girl with the Dragon Tattoo*, arrives heralded as "the most successful Scandinavian film in history." Part of that success obviously owes to its source: the novel of the same title, the first in a "Millennium Trilogy" that was left unpub-

lished when Swedish author Stieg Larsson died suddenly in 2004, and sold 8 million copies internationally.

Fans of the book (which I haven't read) apparently find Oplev's gritty thriller a faithful translation of Larsson's grisly, *Silence of the Lambs*-like fiction. The story concerns a disgraced political reporter who goes to a remote village to help an elderly rich man solve the mystery of a beloved niece who is presumed to have been murdered decades before. Assisted by a punky young female computer hacker (the girl with the eponymous tat), the protagonist stumbles into a gothic netherworld of Nazis, sadists and Biblically minded serial killers.

For my tastes, the film (at two and a half hours) is about 20 minutes and three clever plot twists too long. But that excessiveness is obviously what comes with trying to stay true to a dense and elaborate popular fiction. In any case, *The Girl with the Dragon Tattoo* has an appeal that isn't limited to thriller aficionados. In his op-ed column on March 21, *The New York Times*' Frank Rich hailed the political framing story in Larsson's novel for presciently anticipating the financial meltdown of the last two years. For Rich's "Obama, Lehman and 'The Dragon Tattoo,'" see www.nytimes.com/2010/03/21/opinion/21rich.html. **MM**



The Bunn Boys Are Back in the Game

by Jim Hughes

Did you really think Julian and John Bunn were done with the golf business? Eighteen months ago, the Raleigh brothers shut down Carolina Custom Golf, locked up their flagship store on Capital Boulevard and ended more than 35 years of fixing, fitting and selling golf equipment to golfers of every imaginable skill level, from the forlorn hacker to the cream of the PGA Tour.

Now the Bunn boys are back. A couple of months ago, with little fanfare, they opened Continental Golf, a new 8000-square-foot facility maybe a six- or seven-iron (a good driver for Mr. Reeves) up Capital Boulevard from their old store.

On inspection, the new place bears a fairly close resemblance to the old, though on a smaller scale. The retail area takes up most of the front room, crowded with racks of clubs by Mizuno, Ping, Tour Edge, Honma and other golf equipment. Against the back wall is a table with a couple of computer monitors hooked up to some serious gadgetry — like the Mizuno Shaft Optimizer and the Ping Launch Monitor. This is John's domain. He's always been known as the master of club fitting, but now, with this new technology, he can tell you precisely what shafts you should play and what clubs best fit your individual swing.

The back room belongs to Julian. It's a no-nonsense workshop filled with literally thousands of clubs in various stages of repair, a good percentage from Taylor-Made, with whom the brothers have an exclusive arrangement to do refinishing



"It was a great ride and we enjoyed it. But it seemed like the bigger we got, the less personal contact we had with our customers. Now we're back to the way it was when we were young and just starting out. To tell you the truth, we're having a blast."

— John Bunn

work. Julian is the "Doctor of Golfology," a master craftsman and world-class club-maker and club repair specialist, the guy you call on to perform emergency surgery when you've smashed your favorite putter against a tree.

The Bunn brothers are a hometown entrepreneurial success story. They grew up in Raleigh, starred on the golf team at

Broughton High School and played college golf at Campbell University in Buies Creek. Julian started a club repair business in the early 1970s in a small space at Five Points on Glenwood Avenue, a couple doors down from the old Office Tavern. After John joined the business in 1974, the brothers added a retail component. They soon outgrew the Five Points space



and moved out to Capital Boulevard — to a building right next door to where Continental Golf is now. They moved once again in 1985, this time down the boulevard, where they stayed until the end came in November 2008.

The Bunn boys timed the 1990s golf boom perfectly, expanding to seven North Carolina stores — one in Raleigh and Cary, two in Charlotte, one in Winston-Salem, Pinehurst and Wilmington. Then

came the dot-com blowup, followed by 9/11 and the Great Recession. Golf sales tanked and the brothers had to downsize until only the flagship store remained.

"It was a great ride and we enjoyed it," John said. "But it seemed like the bigger we got, the less personal contact we had with our customers. Now we're back to the way it was when we were young and just starting out. To tell you the truth, we're having a blast." **MM**

Raleigh's Jim Hyler Places Environmental Reality At The Top Of His Agenda As US Golf Association President

THE GREENING OF THE USGA

by Jim Hughes

T rue leaders are never afraid say things you don't necessarily want to hear, or lead you in a direction you might not have thought you wanted to go. By that standard, the United States Golf Association could not have made a better choice for its new president than Raleigh businessman Jim Hyler.

Hyler was installed as the USGA's 61st president at the organization's annual meeting at the Pinehurst Resort in early February. He's the first North Carolinian to head the USGA since Dick Tufts in 1956-57, and only the second in the organization's 112-year history.

In his acceptance speech (www.USGA.org), Hyler made an impassioned plea for a new focus on the environment in golf course design, construction and maintenance. In two well-chosen paragraphs, he defined an ambitious environmental agenda for his two-year term, and, in the process, put the USGA on the green side of history.

"In my opinion, many of the standards by which we construct and maintain golf courses have become, quite simply, unsustainable," he said. "When it comes to the issue that is perhaps of greatest concern to golf's future — namely, water — we must re-set the way we look at golf courses. I believe our definition of playability should include concepts of firm, fast, and yes, even brown, and allow the running game to flourish."

And then he delivered the line that's sure to become the signature of his presidency: "We need to understand how

brown can become the new green."

At first blush, that might strike some golfers as a little radical. Don't panic. It's not that way at all. Don't expect Hyler to show up at your club and shut off the water.



KINSLEY DEY

Jim Hyler

As he said in his speech, he's not advocating the USGA become the "environmental police". All he's saying is we should adopt a "more relaxed approach" to maintenance standards "to reduce our consumption of clean water", with the USGA in the lead role to "develop and encourage best practices relating to sustainable turfgrass management for all clubs and courses

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to consider." The result, he said, will be a return to "a more natural game", one that's sustainable and environmentally responsible – and maybe even more fun to play.

Hyer has clearly put a lot of thought into the issue. It was one of the first things he mentioned when I interviewed him. "Look, water is not an infinite resource," he said. "Society as a whole has got to find ways to use it more wisely. And as golfers, we have to take the lead in better water management. What that means, basically, is that those lush, green carpets we've grown accustomed to playing are no longer realistic.

"What's the superintendent's worst week of the year? The week after The Masters. Everybody sees those perfect green fairways on TV and goes to the course the next week and asks their superintendent why can't our course look like that? And of course they don't have any idea how much water and money it takes to make it look like that."

But Hyer's commitment to the issue isn't confined just to talking about it. He's already taking steps to make his own course – Old Chatham, the "pure golf" private club he helped start in Durham 10 years ago – a model for other clubs in the area.

"Over the past few years we've substantially reduced our water usage, and we're looking at other ways to find further reductions. We're planting native grasses outside the fairways and adding more natural areas around the course to reduce the maintenance footprint, among other things," he said.

"You can't just talk about it," he said. "You've got to make the commitment to do it." Spoken like a true leader. **MM**

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A Raleigh Metro Magazine Special Presentation

Southern Style

Fashion and Design in the Modern South



Tibi

Fashion Therapy for Spring

By Katie Reeves

MEN PAY CLOSE ATTENTION

Is the woman in your life frustrated, moody or depressed? Is she having fashion meltdowns? Are her clothes strewn across the room?

There is a simple reason: This god-awful recession is sending us into fashion therapy. We can't shop like we used to and spirits are broken. It may sound frivolous, indulgent and spoiled but those are the facts, man.

Men need to know that the soul, vitality and strength of most women is expressed through dressing for all occasions. But today, fashionistas are having nightmares about wearing the same clothes every day while they pay off their lay-aways.

And yes we know about priorities and realities and what is truly important in life. But fashion is important. And keeping up appearances is most important in depressing times.

Thank goodness I attended the 5th anniversary party for Vermillion in North Hills. Owner Ashley Vermillion Harris knows fashion and is a leader to be followed. Walking into an elegant affair at Flanders Gallery and seeing Pucci, Halston Heritage, Lela Rose and Lanvin — to name a few — gave me hope. Some of the items were from last year, but many were new this season. All were gorgeous and the crowd was enthused.

FASHION CONSUMER RULES

The fashion industry, like its customers, is also trying to adjust. You might say that the consumer is telling the industry what to do right now, which is a good thing in today's economy. There are more options in sizing and price range, and pretty much anything goes as far as trends are concerned.

So what do you have to have this season during a down economy? It's easy enough to get five fabulous things and incorporate them into your existing wardrobe and rediscover your own personal style. I would



Diane von Furstenberg



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anya hindmarch

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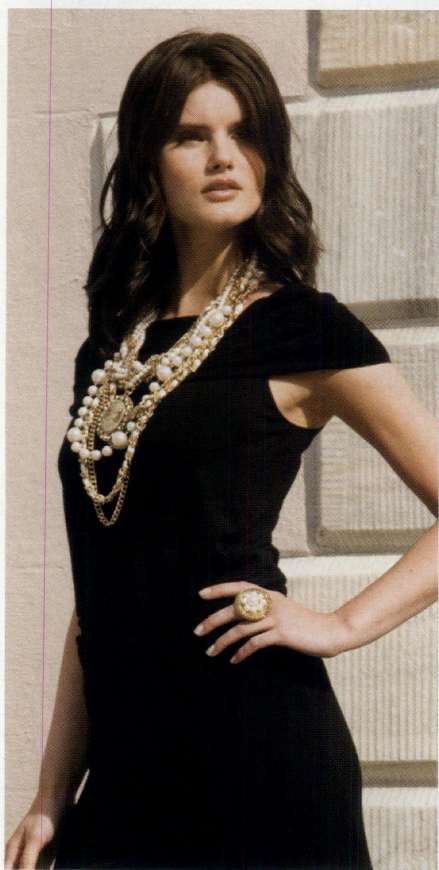
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VIRGINIA CELEBRATES

**MINDS
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WOMEN IN THE ARTS | 2010



Celebrating the Creative Spirit

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For decades, the Altria family of companies has been an enthusiastic supporter of a wide array of arts and cultural organizations.

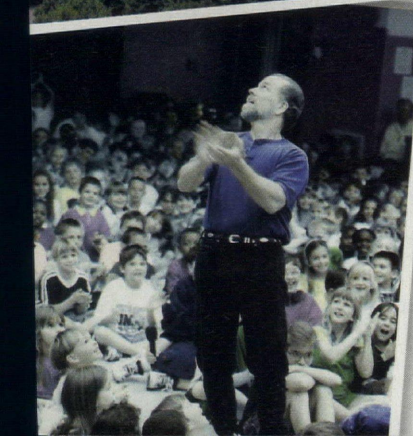
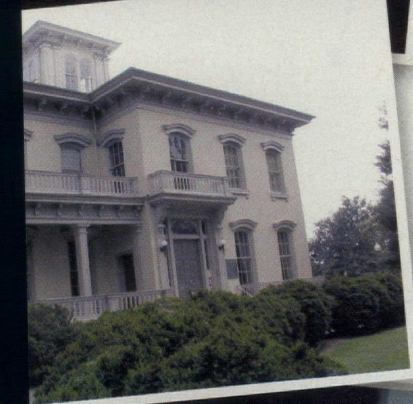
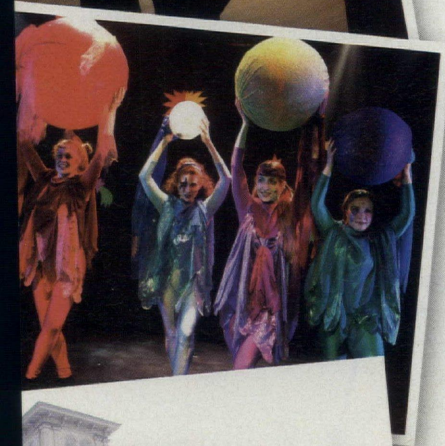
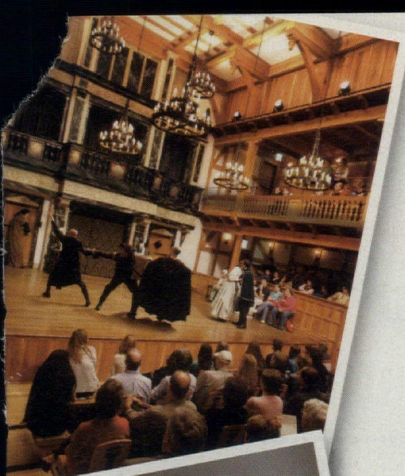
From promoting diversity and innovation to advancing education, scholarship and exploration in the arts, Altria is proud to contribute to the quality of life in our communities by supporting these vital organizations.

The people of Altria applaud MINDS WIDE OPEN: Virginia Celebrates Women in the Arts for enriching our communities with their artistic vision.

To learn more, please visit altria.com



Altria



Win a getaway...to the arts!

Whether your heart's desire is to escape *from* it all—or to it all—the arts will transport you to a world of renewal and rediscovery. And now you can literally send your inner artist packing with Virginia's Standing Ovation Vacation Sweepstakes! Register today at **www.ArtsVA.com** for your chance to win one of 12 phenomenal arts getaways to regions across Virginia.

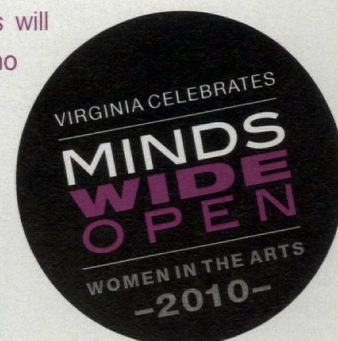
Each package includes superb accommodations, value-added gifts and goodies, and tickets to cultural arts events like outdoor theater, lively concerts, stirring dance performances, fascinating exhibits and more! Random weekly drawings run through June 2010, and there's no cost to enter. Register now at **www.ArtsVA.com**, and while you're there, check out the upcoming arts events in your community and beyond.

What is MINDS WIDE OPEN: *Virginia Celebrates Women in the Arts?*

Thousands of art events enliven Virginia's cultural landscape every year, but for the first time they share a common theme. MINDS WIDE OPEN, which launched March 1, is Virginia's first statewide arts collaboration of more than 250 not-for-profit arts organizations, history museums, libraries and artists. The unprecedented public/private partnership represents all regions of the state, all scales of size and all mediums of art. Together during 2010, they will honor women's invaluable contributions to arts and culture by presenting Virginia Celebrates Women in the Arts.

"In May 2007, the heads of the major arts organizations of the state met to talk about how to increase public visibility of the size and scope of the arts industry in Virginia," says Peggy Baggett, Executive Director of the Virginia Commission for the Arts. "They decided to create a statewide collaboration, open to all individual artists and arts and cultural organizations, that would demonstrate the vitality of the arts in every community in the state."

"Virginia is home to a great wealth of cultural and performing arts, including world-class individual performers and artists," adds Susan Hirschbiel, a community volunteer and advocate for the arts from Hampton Roads, and Statewide Chair of MINDS WIDE OPEN. "We hope that MINDS WIDE OPEN: *Virginia Celebrates Women in the Arts* will raise awareness of our rich cultural offerings for all who are living in or visiting Virginia. Out of this initiative, many regional and statewide collaborations have been born. We hope that these synergies will underscore the core message that the arts bring people together, enrich the lives of all citizens and build a stronger core community to work toward a brighter and more productive future."



Welcome to the show!

The Standing Ovation Vacation Sweepstakes is your one-of-a-kind opportunity to sample Virginia's arts and culture. **For complete package details and to enter the drawings, please visit www.ArtsVA.com.**

**Standing Ovation
Vacation Sweepstakes
Packages total
\$10,000 in value!**

The Standing Ovation Vacation Sweepstakes is sponsored by MINDS WIDE OPEN: *Virginia Celebrates Women in the Arts* in collaboration with organizations and businesses that support the arts, the Virginia Commission for the Arts and the Virginia Tourism Corporation. All arts getaways are subject to advance reservations, expiration dates and availability. Some packages may have expired by the time of publication, but registration for remaining drawings is encouraged through June 1, 2010. Visit www.ArtsVA.com for the official rules, complete package details and registration information.

Staunton

Includes four tickets from the American Shakespeare Center for a performance at the Blackfriars Playhouse; admission to the Woodrow Wilson Presidential Library, Museum and Gardens; and two nights at the Frederick House, "a small hotel" Bed and Breakfast in the heart of the historic district.

Roanoke

Includes one night's stay and breakfast at the historic Hotel Roanoke, dinner for two at Horizon restaurant and two tickets to each of the following: the Roanoke Symphony Orchestra, Studio Roanoke theatre, Taubman Museum of Art and the performance of your choice at the Jefferson Center.

Abingdon

Includes four tickets to the Barter Theatre, two tickets to both the William King Museum and the historic Fields-Penn House, an overnight stay at the Martha Washington Hotel and Spa, and a free gift from the Abingdon Convention and Visitors Bureau.

South Boston

Includes tickets to hear the Regina Carter Quintet at The Prizery and before the performance, a gourmet dinner at Bistro 1888. Hotel accommodations from the acclaimed Berry Hill Resort, a National Historic Landmark property, top off the getaway.

MINDS WIDE OPEN: *Virginia Celebrates Women in the Arts* is made possible by the generous financial support of:



Altria




Dominion



SUNTRUST



Virginia  *is for Lovers*

Winchester

A step into Winchester/Frederick County is a step into key times of our nation's history. Includes tickets to the Winchester Little Theatre and two nights in the George Washington Hotel, a Wyndham Historic Hotel.

Northern Virginia

Includes two tickets to the Signature Theatre and its production of *Sycamore Trees*, two in-house tickets to any weekend performance in the 2010 Summer Season of Wolf Trap National Park for the Performing Arts. Package also includes dinner for two at Wolf Trap's on-site restaurant, Ovations, along with a complimentary Friday and Saturday night stay at the Hilton Hotel in McLean.

Manassas

Includes two tickets to a performance of either the *Spring Gala* or *Giselle* by the Manassas Ballet, one night at the Bennett House Bed and Breakfast and dinner for two at Okra's Louisiana Bistro.

Alexandria

Includes a weekend stay at the Lorien Hotel & Spa, as well as the opportunity to explore the Torpedo Factory Art Center, a \$50 gift certificate toward the purchase of original work by a Torpedo Factory artist, along with dinner for two at a nearby restaurant. Also includes two box seats to the performance of your choice by the Alexandria Symphony Orchestra.

Occoquan

Includes tickets to a performance at the Workhouse Arts Center, one night's stay in a nearby Marriott Hotel and a gift certificate for the Workhouse gift shop.

Charlottesville

Includes two tickets to the Virginia Film Festival's opening night film and gala event and two five-movie passes to the festival. Also includes a night's stay at the Omni Charlottesville Hotel, dinner for two at one of the Downtown Mall restaurants and two Presidents Passes – a combination ticket for touring Monticello, Ash Lawn-Highland and Michie Tavern.

Southeast Virginia

Includes a night's stay at the Norfolk Waterside Marriott and performances of the Virginia Arts Festival including Cavani String Quartet, Birmingham Royal Ballet, JoAnn Falletta and Women of the Virginia Symphony Orchestra. Also includes tours of the Chrysler Museum of Art and the Contemporary Art Center of Virginia, as well as a trip on the *American Rover* and a shopping passport at MacArthur Center.

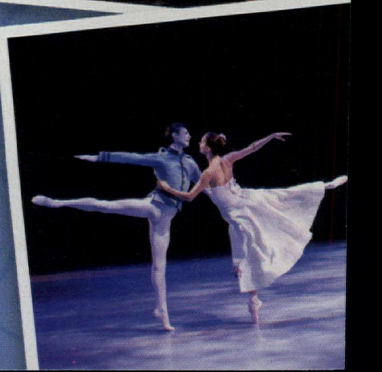
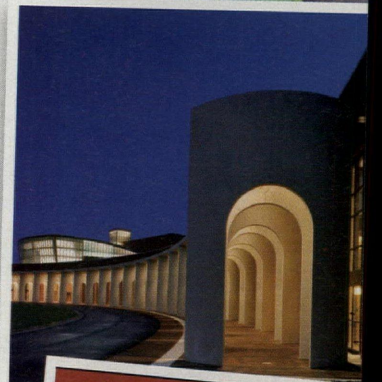
Richmond

Includes a Club Level room at the Crowne Plaza Hotel and two tickets to Richmond Ballet's production of *Windows*, Virginia Opera's *Porgy and Bess*, and Richmond Shakespeare's classic *Elizabeth Rex*. Includes Sunday Champagne Brunch for two at the historic Jefferson Hotel.

Virginia is for Arts Lovers

Below is just a sampling of the outstanding events scheduled during the celebration. Please visit our website at www.ArtsVA.com for a complete listing.

March	April	May	June
<p>March 2 – April 18 Dames at Sea art exhibit, Old Coast Guard Station, Virginia Beach</p> <p>March 5 – April 16 A Shoe of Her Own, d'ART Center, Norfolk</p> <p>March 9, 11 & 12 Of Maestros, Maestras & Muses: Women Who Inspire and Create Music, Virginia Symphony Orchestra, Williamsburg, Isle of Wight and Southampton</p> <p>March 31 Women In and Out of the Kitchen lecture with Vicki Fama, Pro-Art Association, Wise</p>	<p>April 8 Big Ideas, Bright Minds lecture with Anna Deavere Smith, Taubman Museum of Art, Roanoke</p> <p>April 23 – 24 Shakespeare's Women: Damsels, Divas and Devils, School of the Performing Arts in the Richmond Community (SPARC), Richmond</p> <p>April 28 The Glass Slipper Ceiling, Richmond Ballet, Richmond</p> <p>April 29 – June 11 Beautiful – Virginia Women Artists and the Body art exhibit, Greater Reston Arts Center, Reston</p>	<p>May 6 An Evening with Bonnie Rideout, The American Theatre, Hampton</p> <p>May 9 Women of Note, Richmond Concert Band, Richmond</p> <p>May 13 Renoir's Ladies illustrated lecture, Suffolk Art League, Suffolk</p> <p>May 15 Muses of Modern Dance: The Legends and Legacies, Moving Voices, The Isadora Duncan Cultural Exchange, The Isadora Duncan International Institute, Time Lapse Dance and Vanaver Caravan, South Boston</p>	<p>June 1 – 30 Women See Women In the Arts, Piedmont Council of the Arts, Charlottesville</p> <p>June 3 – 6 Alexandria's Reel Women in Film and Video Festival, Torpedo Factory Art Center's Target Gallery & The Art League Gallery, Alexandria</p> <p>June 4 – 6 The Women Project, The North Street Playhouse, Onancock</p> <p>June 8 – July 3 Violet, Barter Theatre, Abingdon</p>



Our Honorary Chairs

Virginia's current and former first ladies, who historically have supported the arts during their tenures at the Executive Mansion and in their private lives, serve as Honorary Chairs of MINDS WIDE OPEN: *Virginia Celebrates Women in the Arts*.

Maureen McDonnell

First Lady from 2010 – present

Anne Holton

First Lady from 2006 – 2010

Lisa Collis

First Lady from 2002 – 2006

Roxane Gilmore

First Lady from 1998 – 2002

Susan Allen

First Lady from 1994 – 1998

Jeannie P. Baliles

First Lady from 1986 – 1990

Lynda Robb

First Lady from 1982 – 1986

Edwina Dalton Phillips

First Lady from 1978 – 1982

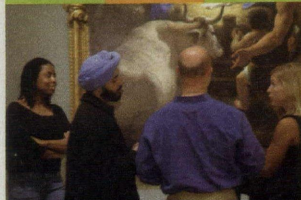
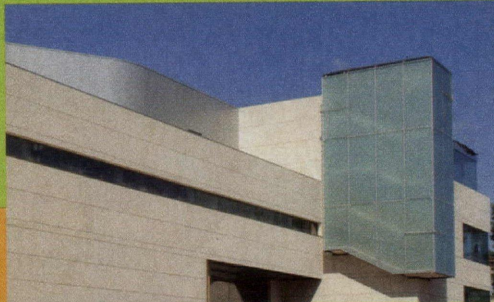
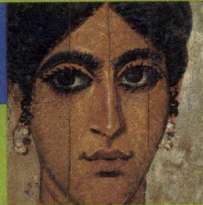
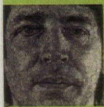
Katherine Godwin

First Lady from 1966 – 1970, 1974 – 1978

Virginia "Jinks" Holton

First Lady from 1970 – 1974

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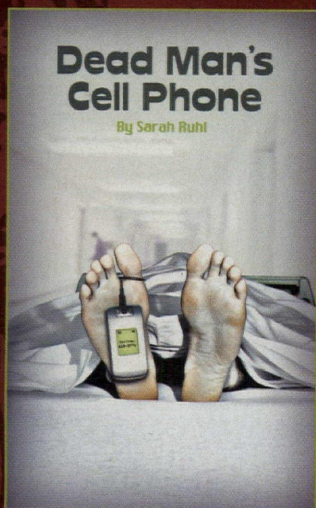
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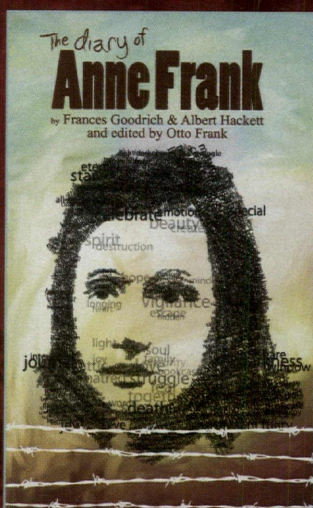
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**MINDS
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WOMEN IN THE ARTS
-2010-

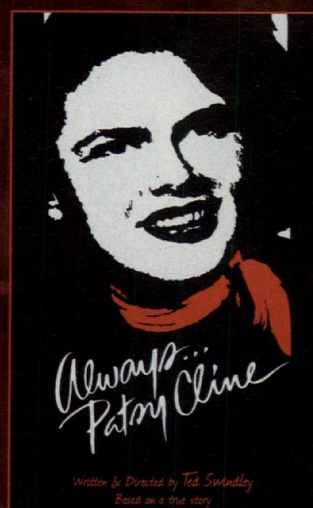
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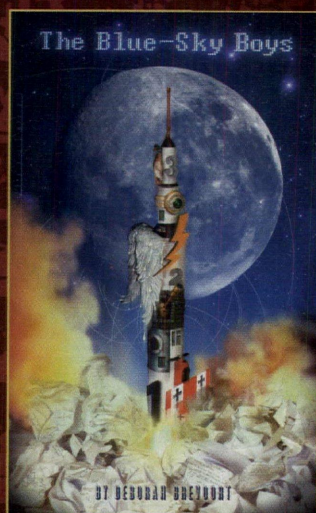
FEBRUARY 12 - APRIL 11



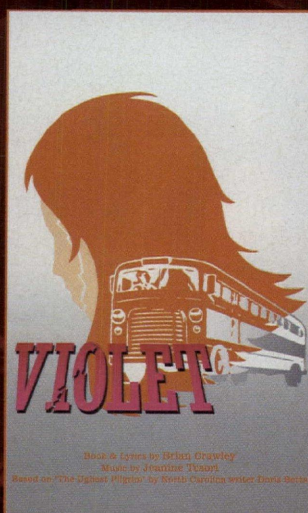
FEBRUARY 19 - APRIL 17



APRIL 23 - MAY 23



JUNE 10 - AUGUST 14



JUNE 18 - JULY 24

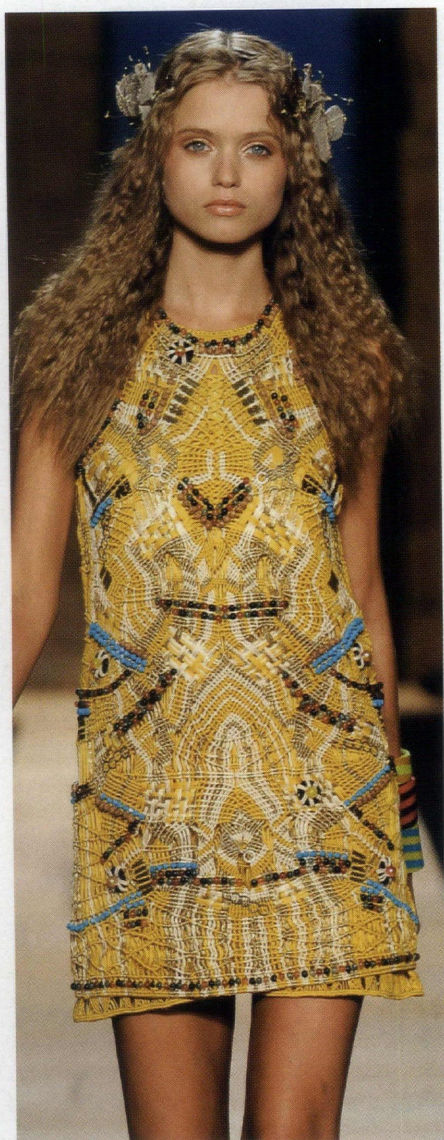
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Diane von Furstenberg

suggest a great belt, a print dress, a smart blazer, a nude shoe and, of course, a great white shirt. Colors are spicy and delicious this spring, and blue should be in all closets.

If you are going to the opening gala for the new North Carolina Museum of Art this month, I would definitely go for modern elegance versus artsy and funky. Let the white walls and modern milieux make you look as good as the priceless collections. The lighting is natural, so no heavy makeup for this gig.

OPTIONS ABOUND

The good news about spring fashion is the many options right here at home. The fashion renaissance that began here some

Halston



10 years ago may be stalled, but the inventories in all price ranges are out there.

Stalwarts such as Fine Feathers, Cameron Clothing Co., Belk, and Beanie + Cecil are a sure bet to find basics with a flair. And there is a plethora of amazing designers to be found at Gena Chandler, Fleur, Scout & Molly's, Uniquities Mix and other fashion retailers. As for evening dresses, definitely check out the yummy frocks from Vermillion and Saks first.

Halston



And let's not forget that we now have an H&M at Crabtree Valley Mall. The long line

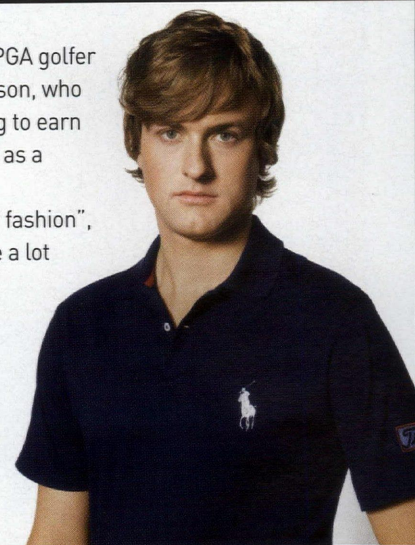
on opening day demonstrated how excited we are to welcome them to Raleigh.

So forget the bad news, take a deep breath, collect yourself, get organized, be creative and look stylish. No matter what.

PS: Men: For anniversaries and birthdays, skip the flowers and send her shopping. ■

RALPH LAUREN has chosen 25-year old Raleigh PGA golfer Webb Simpson to don the iconic Polo brand. Simpson, who enjoyed a successful rookie year in 2009, is looking to earn trophies and big cash wearing clothes he admired as a young man.

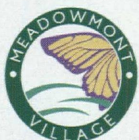
"I'm a total fan of Ralph Lauren and his vision of fashion", says Simpson, who is also modeling for Polo "Like a lot of young players, when I became a pro, I hoped to join the Polo golf team. I've always taken a lot of pride in my appearance on the green, a habit inherited from my parents and the pros who came to our house. I'm taking on responsibility for the heritage and traditions of a sport, and I'm taking it very seriously!"





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Vermillion Celebrates Five Fashion-Forward Years

Vermillion, a women's designer clothing boutique located in Raleigh's North Hills celebrated five years of business in March. Opened by Ashley Vermillion Harris in spring 2005, the fashion-forward store is credited with offering pieces from well-known designers to the area — including Lela Rose, Stella McCartney, Bottega Veneta, Anya Hindmarch, and Pucci.

"I opened the store to provide an edited version of classic and cutting-edge clothing and accessories from those who know everything about fashion to those who just appreciate beautiful and unique things," said Harris.

Harris, with a background in the fashion industry, saying she understands the importance of a satisfying shopping experience, developed Vermillion's modern concept of combining the entertainment of shopping with elegant clothing, accessories and a sophisticated setting. Harris brings fashion options typically offered in urban areas to her willing clientele.

There have been wait lists for Balenciaga bags, Tory Burch tunics, Lanvin flats and collection-worthy pieces from Subversive Jewelry. To kick off each season, the store has produced a fashion show highlighting key pieces and trends, giving customers creative ideas on how to wear that season's must-haves. "The store emphasizes the way women love to dress; combining all price points to create a modern, yet timeless look," said Harris. André Leon Talley, editor-at-large for *Vogue*, was an early fan of Vermillion and its modern approach to shopping.

This spring brings the arrival of Matthew Williamson, The Row, ALC, and Halston Heritage — the re-launch of the iconic fashion house now headed by Sarah Jessica Parker. "Our shoppers are in for a sartorial treat with all of the new lines for spring and the return of an old favorite — Derek Lam," said Harris.

To view Vermillion's latest fashion offerings, visit www.vermillionstyle.com. □

AWARDS

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- Best Hair Salon
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World Home Fashion From Paris

There are a number of Textile/Home Fashion/Trend Trade Shows in Europe held each year. There is Heimtextil in Frankfurt, IMM in Cologne, Germany, Decorex in London, Proposte in Como, Italy, etc. However in the last 10 years the show that seems to be the most inspiring is Maison & Objet held in Paris twice a year.



Maison & Objet is a true Home Fashion Trend Show set up in the Parc des Expositions in Paris during January and September each year. It is an up-scale show with cutting-edge ideas. This is where European and American textile designers, home fashion designers and manufacturers go to look for the newest and freshest ideas. There are leading high-end exhibitors presenting their newest collections. There is an impressive forum specifically for Trends usually organized by Nelly Rodi, a leading European Trend Organization. www.nellyrodi.com.

The show was first held in 1995; it is organized by SAFI, a subsidiary of the Chambre Syndicale des Ateliers d'Art de France. Each year the show continues to expand, even in this difficult economy. www.maison-objet.com. ■

*Spring
and
Summer*

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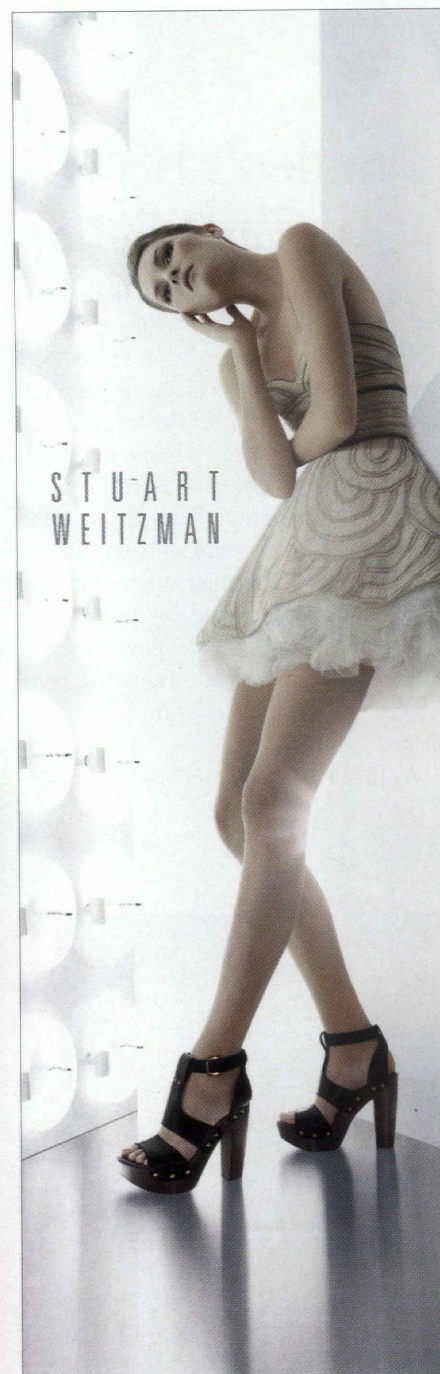
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Sweden's H&M Fashion Store Opens In Time For Spring at Crabtree

Over 300 customers stood in line two hours March 18 at Crabtree Valley Mall for the grand opening of H&M, the Swedish-based fashion chain. With 2000 stores in 35 markets, H&M features current fashion and updated basics for ladies, men and young ladies — as well as a full denim, lingerie and accessories department. The Raleigh store will also include children's and Mama maternity collections.

All pieces are created by an in-house team of over a hundred designers based in Sweden, with some collections requiring up to a year from start to finish to complete.

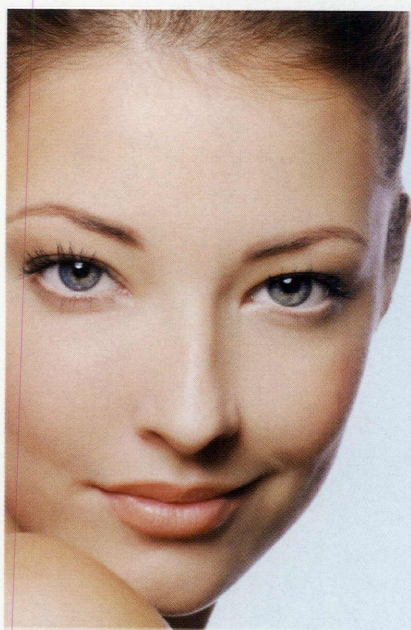
As for this spring, H&M's head of de-

sign, Ann-Sofie Johansson, says "There are so many must-have pieces within this collection, from classics that have been revamped and updated to ethnic-inspired looks that create a strong global look. You will also see inspiration from both art and nature, which make up the most enchanting prints."

H&M, celebrating its 30th anniversary during 2010, has announced its first 100 percent sustainable line, the Garden Collection, made with organic and recycled materials featuring bright florals inspired by '70s hippie chic fashion, green gardens and sun-drenched landscapes. ■

— Cyndi Harris

Ann Klein



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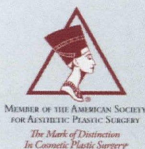
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Fashion News

By Cyndi Harris

Main & Taylor will host a Stuart Weitzman Fall 2010 trunk show April 22-24. This event gives customers the opportunity to preorder shoes in desired sizes and materials. Cameron Village, Raleigh; 919-821-1556.

Elaine Miller Collection will host an Elizabeth Locke trunk show on April 26. North Hills, Raleigh; 919.571.8888 or visit www.elanemillerjewelrycollection.com.

Monkee's of Raleigh will host its annual Bernardo Trunk Show on April 29 featuring the newest styles of the season and a slew of photos to see what styles all the celebrities are wearing. North Hills, Raleigh; 919-785-1400.

A Kokoon Clothing Show will be held April 29 with 20 percent of proceeds to The Distillery Theater. Customers can shop for clothes and support great performances; CityGate Real Estate at 404 Glenwood Ave., Raleigh.

April Events at Saks Fifth Avenue:

- **Jimmy Choo 24:7 Event** — April 8; Wine, Women and Shoes and Saks invite customers to bring a friend and discover the fine art of wine and shoe pairing with Choo 24:7 The Collection and ONE VINE Wines. "Shoemmeliers" will show customers how a Jimmy Choo patent leather pump pairs with a classic Chardonnay and a Jimmy Choo glitter slingback complements a Sauvignon Blanc. Five percent of event sales will benefit The Triangle Wine Experience to benefit The Frankie Lemon Foundation. Call 919-792-9100, ext. 5205.
- **David Harris Personal Appearance** — April 8; meet David Harris while viewing the collection of "simply beautiful" jewelry featuring sapphires, emeralds, aquamarine and rubies to wear every day. Call 919-792-9100, ext. 5318.
- **Spring 2010 Saks Fifth Avenue Fashion Show** — April 15; Models for Charity and Saks invite customers to the Spring 2010 Fashion Show. The fundraiser will benefit WakeMed Children's Hospital scheduled to open in May. Advance tickets: \$45 and day of event: \$60. Guests can enjoy wine, hors d'oeuvres, fashion show and silent auction and will receive a 15 percent off shopping passes good toward that evening's purchases. For information, visit website online at www.modelsforcharityraleigh.com or call 919.834.6199.
- **Inner Circle Trunk Show** — April 22; view custom-designed jewelry featuring sapphires, coral, turquoise and diamonds with special representative Monica Hakimi on hand to help with selections. Call 919-792-9100, ext. 5318.
- **Ippolita Trunk Show** — April 23; featuring collections for spring in 18K gold and preview Fall 2010. Special representative Natalee Wall will be available to help with selections. Call 919-792-9100, ext. 5318.

- **Kay Unger Personal Appearance** — April 24; meet designer Kay Unger and have a personal wardrobing consultation while viewing the Spring 2010 collection. Call 919-792-9100, ext. 5336.
- **Lafayette 148 Stock Show** — April 30; view the Spring Collection of Lafayette 148 with special representative Christine Castillo. Call 919-792-9100, ext. 5343.
- **John Hardy Trunk Show** — May 1; view the Spring 2010 collection of John Hardy. Meet special representative Emily Collins. Call 919-792-9100, ext. 5318.

Skin Sense, A Day Spa will reopen its Cary location at 2058 Renaissance Park Place in the Arboretum in Cary. Grand opening to follow; 919-870-0700 or visit www.skincare.com.

It's fur storage time at **Hertzberg Furs** and a good time to bring in furs for fashion updating or to trade in outdated furs. Hertzberg provides cold storage, expert repairs, restyling and alterations, Raleigh; 919-782-2165 or visit website online at www.hertzbergfurs.com.

Belk will hold its annual Spring Charity Sale on May 1 to benefit local charities, schools and non-profit organizations. In exchange for a \$5 donation,

customers will receive a ticket admitting them to the sale from 6-10 a.m. for merchandise discounts ranging from an extra 15-70 percent on purchases throughout the store, including savings on rarely discounted brands. Customers will also receive \$5 off their first purchase of \$5 or more at the event, and Belk cardholders will receive double rewards points for card purchases. Belk Elite card holders will receive triple rewards. At 6 a.m. the first 100 customers in each store will receive free Belk gift cards ranging in value from \$5-\$1000. Tickets go on sale April 23 at Belk stores.

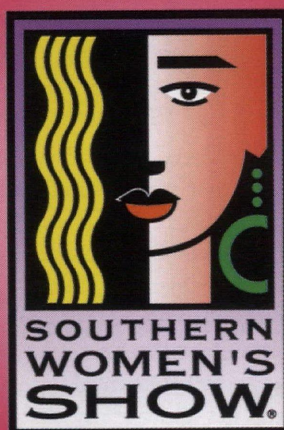
The Mazza Company featuring Jeff Mazza will hold a trunk show at **Elaine Miller Collection** May 4-5. North Hills, Raleigh; 919.571.8888 or visit online at www.elanemillerjewelrycollection.com.

Rachel Pally will be at **Gena Chandler** on May 6 for a Spring Trunk Show. There will be an exclusive Gena Chandler dress for sale at the event. Call for an appointment. North Hills, Raleigh; 919-881-9480.

Celebrate Thursday at **Mitchell's Hair Styling**. Book a cut and color appointment and save 20 percent — Thursdays only. Visit website online at www.mitchellshair.com to find a location near you.

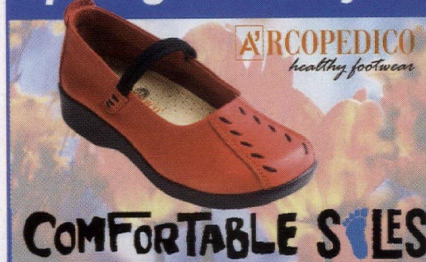
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Mary Clara Capel's Chapel Hill Cottage Delights The Eye

By Diane Lea

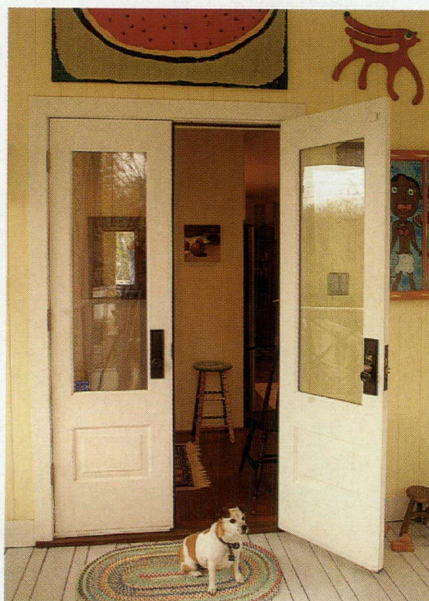
Boundary Street in Chapel Hill's Franklin-Rosemary Historic District features a pleasant mix of old homes and University buildings, including the University of North Carolina Press. Just off historic East Franklin Street, the district's distinctive stone walls and gravel sidewalks lend character to homes of varying architectural styles and landscaped gardens. One of the most charming of the neighborhood structures is a small neat house set on a large lot beneath tall trees. A picket fence tops the home's enclosing stone walls, and a walkway leads to a welcoming front door framed by latticed panels. The effect on an early spring day, when the perennial border is just about to pop open with new leaves and flowering buds, is reminiscent of an English country cottage.

You almost expect Miss Marple to open the door and walk briskly to a genteel crime scene. Instead, an attractive petite blond in a stylish blue wrap sweater and taupe slacks opens the door and calls to a friendly Jack Russell terrier to join us. The home's owner, Mary Clara Capel, is an executive in her family's rug company, Capel Inc — and the recent owner of Bloom, her own gift and garden shop in Chapel Hill's Southern Village. The home and shop are showcases for Capel's love of art and whimsy, and her sense of style and design.

Entering the Page-Capel Cottage is like finding yourself in a comfortably furnished art gallery where objects abound and humor and fancy reign. But it was Capel's love of history and gardening that first attracted her to the property, feelings well represented in her recently renovated home.

"I wanted to stay true to the original footprint of the 1936 residence while using it and the gardens as a backdrop for my own collections and my creative endeavors," says Capel.

The house, designed by Archie Royall Davis, was built as a wedding gift from UNC professor Robert Baker Lawson for his daughter Estelle Lawson and her hus-



band Julius Page. A physician and the University's first athletic director, Lawson discouraged his daughter from pursuing a career in medicine — so she became a championship amateur golfer.

"I loved walking in," Capel recalls, "and finding the small side porch that I now use as my office filled with Estelle's silver trophies and framed citations and newspaper articles."

Capel worked on the cottage's renovation with Carrboro architect Jack Haggerty

to renovate the cottage, and with landscape architect Mac Newsom of Raleigh.

"Jack and I only added about five feet to the rear of the house to enlarge the kitchen and added a screened porch overlooking the garden," notes Capel. "Mac had done the landscaping for a house I once owned on Lake Tillery, so I knew he could build on what was already there and make it work for me. He added a strong structural basis to the gardens, which are really a series of rooms and include an original studio and potting shed."

The progress through the house is like dining on several delectable small plates and then enjoying the garden as a sumptuous dessert buffet.

BLENDING OLD AND NEW

The Page-Capel living room retains the original brownstone fireplace surround that is now flanked by two mirrored tables from Currey & Company. The crackled finish of the tables brings light into the living room's furnishings that feature luxurious fabrics in a deep chocolate and blue color scheme. One of a pair of corner cupboards with a clever cutout pattern holds Capel's own memorabilia.

"The pair of corner cupboards — the other of the pair is in the dining room —

Photography by Kinsley Dey

The addition of a screened porch provides the cottage with views of the garden and original patio.



is original to the house,” says Capel. “They were made by Mr. Page’s uncle, who was Superintendent of Construction at the University and author and musician Bland Simpson’s uncle.”

The dining room, set a few steps above the living room, is light-filled; the focal point is a “grid-painting” of Van Gogh’s “Irises.” The painting is one of Capel’s own, an early assignment from her painting teacher Beverly Dickson. Its lavishly detailed gilded frame picks up the delicate detailing in a hand-crocheted table topper that covers the room’s round dining table. Pottery from Randolph County’s noted Daniel Johnston stands on the floor near several other pots from North Carolina’s

famous Seagrove potters arranged nearby.

“Growing up in Troy, where Capel Rugs is headquartered, meant that I was introduced early to the Seagrove potters who were nearby,” Capel remembers. “Mother would sit my sisters and me down in the senior Ben Owen’s studio and tell us to watch him work while she shopped for new plates.”

Two bedrooms and a hall bathroom are repositories of Capel’s folk art collection. The guest bedroom holds four paintings by Black Joe Jackson, a sharecropper’s son who was born in 1920 and grew up outside Atlanta. Jackson left home to enter World War II. While recovering from a wound, he discovered painting and sup-

ported himself with odd jobs while pursuing painting.

“I bought three of these paintings off the back of a truck when I was going to Figure Eight Island,” says Capel. “Fifteen years later, when I found the fourth one, it cost much more than the other three put together.”

A rectangular braided rug in soft colors decorates the floor and complements a vignette composed of the Jackson paintings, a painted chest and an armchair covered in a muted plaid.

“Braided rugs were Capel’s original product,” says Capel. “I like the new rectangular shape, which fits better with some modern décor.”

The guest bath is worth a visit just to view the green- and black-striped walls showcasing a collection of folk art, including a Cuban painting of a sultry Goddess of Love and Men. Carved coconut shells from Mexico and re-purposed art objects are well placed on the room’s wide wainscot shelf. A watermelon painted by Bynum, NC, artist Clyde Jones, famous for his fantastic “Critters” fashioned from cedar logs with a chain saw, portends more of the artist’s work, which appears in the gardens.

Capel’s master bedroom suite confirms her eye for composition and color. The persimmon of the coverlet is subtly repeated in a giant John Amero metal flower seen through the window on an outdoor patio.

“Amero’s work is made from recycled propane tanks and other found items,” says Capel. “I have five of his pieces at Bloom.”

An unusual wash stand or dry sink from the North Carolina mountains adds an interesting shape, and a large faux-painted pine dresser provides a lovely pattern and appealing patina as a counterpoint to the silky coverlet.

GATHER IN THE KITCHEN

The kitchen serves as the central living area. Capel, who loves to cook, worked with Old Growth cabinet-makers to cre-



Left: Colorful two-dimensional garden figures also appear in Bloom — the owner’s gift and garden shop.



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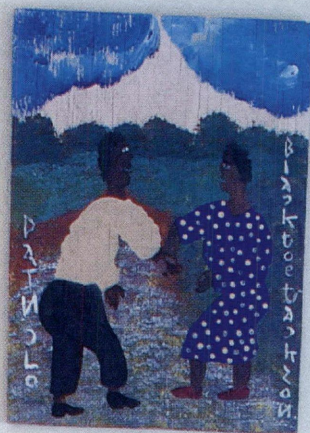
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Black Joe Jackson's paintings are among the owner's favorite things.





Top: An eye for color and composition informs the master bedroom decor.



Left: A chocolate and blue color scheme lends sophistication to the living room.

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ate to-the-ceiling cabinets but kept the countertops simple by using thin-line black Formica. Weights lift and draw down two cheery pendant lamps above a counter where guests often sit, in convenient proximity to the wine rack, and enjoy the array of art and colorful cooking accessories. Capel's own painting, "Kiddin' Around," featuring seven baby goats, hangs above the counter on the kitchen's rear wall; the goats appear to be watching kitchen activities with great interest. A recent acquisition at the Annual Farrington Folk Art Show, a red dog by Rose Rosely, seems to bark a departing salute as we move into the cathedral-ceilinged screen porch.

One of the home's great spaces, the porch is furnished with a custom-designed swing, weathered work table and, of course, some classic old wicker chairs. Its gabled roofline matches the home's rear elevation and provides a lovely spot to view either the room's hanging folk art or the Pages' sunken brick patio set to the side of the studio.

"The Pages used the studio as a 19th hole," says Capel. "I've converted it to my art studio."

A gate leads to a spacious Back Gar-

A birdhouse collection is set off by a graceful bird sculpture.



den, where Patti Page (yes, that is the actual name of Capel's terrier, who predates the purchase of the Page cottage) runs and frolics around Capel's collection of birdhouses.

The potting shed is bordered by a collection of painted ladies: two-dimensional figures sporting colorful garb and distinctive faces and postures. When the company that made the ladies closed, Capel started making her own versions that now appear in Bloom.

"Lucy is the most popular," she says with a laugh.

A tour of the gardens reveals several more Jones Critters and Mark Elliott creations, among other artists, and brings us back to the rear entrance gate that opens to a circular fountain and parking court. The tall slat fence provides privacy and a background for gardens on both sides of the structure. It fronts on a gravel lane wedged between shrubbery-covered stone walls and returns visitors to the streets of Chapel Hill.

The Page-Capel Cottage and gardens preserve a delightful vestige of one of North Carolina's iconic towns, while incorporating Mary Clara Capel's own delightful sense of style and humor. ■



MICHAEL ZINKLE PHOTOGRAPHY

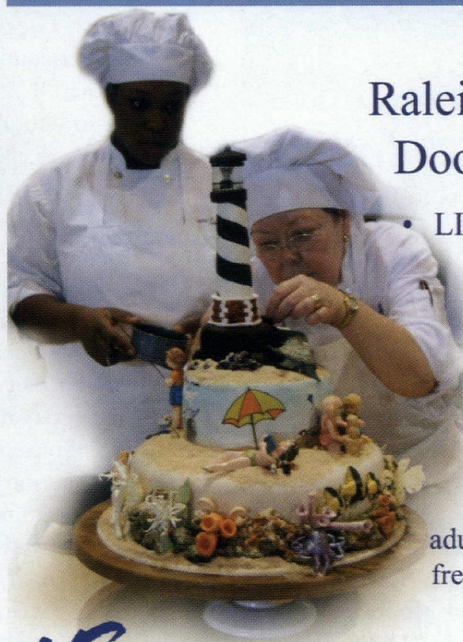
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Form + Function

by J. Michael Welton

For weeks over on Blue Ridge Road in Raleigh where the new \$100 million, publicly funded **North Carolina Museum of Art** is about to open, the level of activity has been heating up toward a fevered crescendo inside — in sharp contrast with the cool and minimal, anodized aluminum skin outside.

A recent visit to the galleries revealed a curator lying at the feet of a 2nd century Roman statue of **Herakles**, earnestly working with a pastel to shade minor imperfections in its marble. Two 48-inch-tall bronzes of **Daniel Webster** and **Henry Clay** by 19th-century sculptor **Thomas Ball** eased by on a dolly en route to one of the American galleries, nudged noiselessly into the future by two more curators. A stunning collection of 31 **Rodins**, many of them studies for major works such as *The Gates of Hell*, now populates an interior gallery of its own, as well as an exterior courtyard and the terminus of the main entry in a new piazza.



NC MUSEUM OF ART



SCOTT FRANCES, NORTH CAROLINA MUSEUM OF ART

New York architect and Clemson graduate **Thomas Phifer** designed that piazza, placing a massive **Henry Moore** sculpture at center to connect his new museum on a diagonal axis with **Edward Durrell Stone's** 1983 building. By doing so, he's achieved the near-impossible: his design, with its subtractive courtyards carved into the 127,000-square-foot, one-story form, actually positions Stone's

184,000-square-foot museum in scale — and places it in a pleasing perspective.

The museum complex, nestled into its 164-acre, **Olmsted**-inspired idea of a democratic landscape, must be experienced to be appreciated — both inside and out. Phifer's new building is about deferring to its site, while honoring the art inside with natural light that causes each gallery to pop with color and form. It is sheer genius.

Grand opening festival weekend activities late this month are all free to the public. On Saturday, April 24, the museum is open from 10 a.m.-10:30 p.m.; and on Sunday, April 25, from 10 a.m.-5 p.m. There's also a Saturday evening concert in the museum amphitheater. Reserved tickets are required for all events. For more information, call 919-839-6262 or go to <http://ncartmuseum.org/interim/grand-opening.php>.

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Architect **Phil Freelon** in Durham has hit the lecture trail running. He was keynote speaker March 19 at the **Virginia Design Forum** in Richmond, sponsored by the **Virginia Society AIA**. He addressed issues including his firm's growth and the ability to do a lot with a little, whether resources, land or limited funding. He also lectured at **Auburn University's** College of Architecture, Design & Construction on March 29.

His firm, **The Freelon Group**, announced the promotion of **Zena Howard** to associate principal. Howard has led teams on projects including the **International Civil Rights Center and Museum** in Greensboro and the **Smithsonian Institution's National Museum of African American History and Culture** in Washington, DC.

Other promotions at Freelon include **Eric Lankes** to senior associate, as well as **Adam Brakenbury**, **Kevin Day** and **Kathryn Taylor** all to associate level. Taylor also recently passed the National Council for Interior Design Qualification exam.

.....

George Smart and his **Triangle Modernist Houses (TMH)** Web site, www.trianglemethodisthouses.com, are featured this month in a publication by the nationally known **Recent Past Preservation Network**, a spin-off of the **National Trust for Historic Preservation**. The organization noted TMH's success and its recent preservation wins such as the Carr House in Durham. "Your organization is definitely among the most successful in the country," a board member wrote.

TMH's **Nowell's Architecture Movie Series** concludes this month with *Visual Acoustics*, a documentary on architectural photographer **Julius Schulman** on April 22 at 7 p.m. And Smart will be making a presentation to AIA Wilmington on May 3. His topic: "**Mayberry Modernism.**" **MM**

Mike Welton also writes a blog on architecture and the people who make it possible at: www.architectsandartisans.com.

Hats On To The Annual Gala In The Garden

By Helen Yoest

Many will come in festive hats, others in their finest garden party attire; while others will be too focused to care as they beeline to the botanicals to see what was donated for this year's event. The Gala in the Garden at the JC Raulston Arboretum — held during the first Sunday in May for nearly 20 years — draws the diverse gardening community around the region. Viewing the gardens, while listening to Gala music with a glass of wine in hand, is most civilized.



Those who have not visited the JC Raulston Arboretum lately will be enthralled by the many major changes since the implementation of the volunteer-driven Master Plan. During this year's event, the newly designed Japanese Garden will be revealed, featuring stonework design — by Brooks Burleson of Raleigh's Natural Stone Installation — that

On May 2, 3–7 p.m., **Gala in the Garden**, at the JC Raulston Arboretum at NC State University. 2010 honorary chairs are Nina and Jerry Jackson.

Chair is Sylvia Redwine.

Tickets are \$60 (\$20 tax deductible).

To become a corporate sponsor or to purchase tickets, contact Anne Porter 919-513-3463 or anne_porter@ncsu.edu.

For more information about the JC Raulston Arboretum, visit www.ncsu.edu/jcraulstonarboretum. 4414 Beryl Road, Raleigh, NC.



Eve Marie Carson Garden Dedicated At UNC

Tears fall onto a marble garden bench. Two UNC seniors, Alison Cannon and Jamie Corcoran, weep and reflect. Inscribed in the bench: "Learn from every single being, experience each moment. What joy it is to search for lessons and goodness and enthusiasm in others."

This is a quote from Eve Carson, the UNC class president who was brutally murdered in March 2008. Two men on parole are accused of the crime.

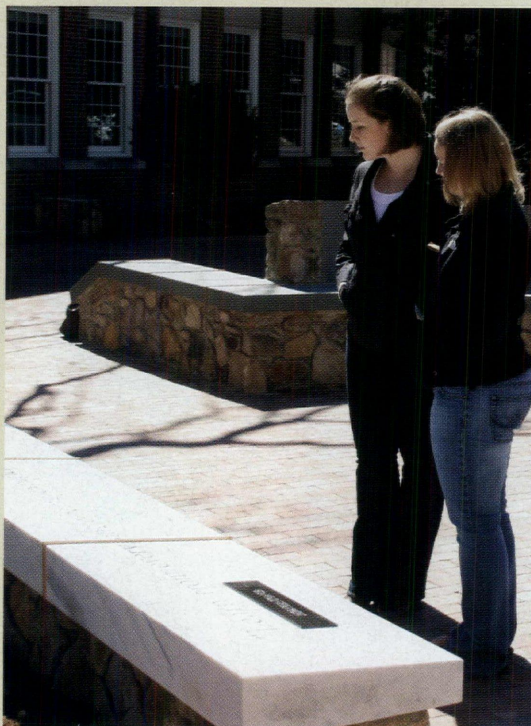
Located on Polk Place, behind the Campus Y, the Eve Carson Memorial Garden honors Carson and UNC-Chapel Hill students, past and future, who pass away before they graduate.

The blue stone seating, incorporated into the curved Chatham County stone wall, hugs visitors as they sit and pause and reflect. A magnificent tree towers over the garden space, allowing warmth in the winter and coolness in the summer. The strength of the tree, no doubt, represents the strength of the garden's namesake.

Nestled behind the seating are some of Carson's favorite plants that will bloom in four seasons: evergreens, flowers. There is also food available for wildlife.

"One of the nice things about a garden is a sense of nature and order," said Carson's father, Bob Carson of Athens, GA. It's a great place, and it will nurture many wonderful friendships, ideas, laughs and thoughtful moments."

Students Cannon and Corcoran wiped their tears and stated the garden will be where they pose for senior pictures. Through the seasons, the life of Eve Carson will live on. ▣



will transplant you to a different world. This renovated garden is set in a natural setting, designed with Japanese garden sensibilities.

Not far from the Japanese Garden is a work in progress, the construction of the new Lath House rebuilt to grow plants requiring certain lighting conditions — designed by environmental architect Frank Harmon with Frank Harmon Architect PA.



To date, along with the Japanese Garden, the Fantasy Sweep Garden, Central Path, Xeric Garden, Scree Garden and Asian Valley have been completed. "All of these projects have made vast improvements to circulation and accessibility and have provided more planting area for the ever-growing number of plants," says Harriet Bellerjeau, landscape designer and Master Plan co-chair.

While strolling through the gardens in early May, you will find the Finley-Nottingham Rose Garden beginning to bloom, along with several varieties of viburnum, deutzia, baptisia, salvia, American wisteria and even red hot pokers.

It's interesting to note the unusual varieties of plants that grow in our area, such as Magnolia sieboldii, various Smoke bush and Clematis addisonii — along with many southern favorites, including Sweetspire, dianthus, leucothoe, iris and lavender.

Come stroll the grounds of the JC Raulston Arboretum, with hats on or not, and you will be inspired to grow more in your garden at home. ▣



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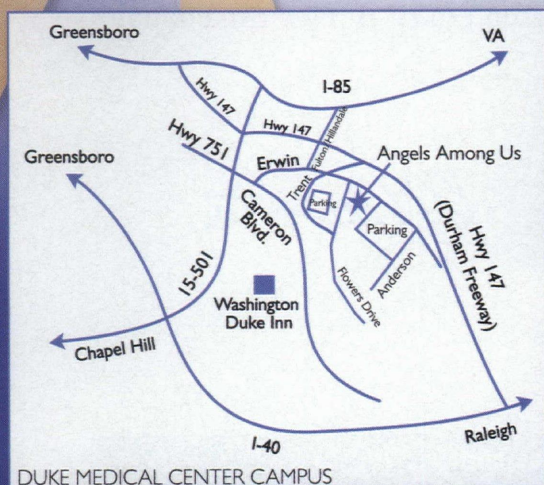
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Obama-nomics

The old saying 'he lost his hat, coat and the shirt off his back' is sadly becoming truer every day. But the most malicious legacy of our economic meltdown is more subtle: For the first time Americans are losing their faith in the future.

That may sound trite but consider this: Faith in the future is the driving force behind our economy. You buy a house believing it will gain value in the future.



You start a business betting on the future. You pay for college hoping a degree will pay off in the future. A business borrows for inventory assuming the goods will be sold in the future.

Even in the Great Depression Americans always had hope for a brighter future. But, today, doubt is eroding hope.

Last year, when President Obama passed his whopping \$860 billion 'Stimulus Package' he promised unemployment would never go over 8.2%. Today unemployment stands at nearly 10%. And we've lost nearly 6 million jobs.

Up in Washington Congressman Brad Miller's voting with President Obama 97% of the time: For Stimulus Bills. For trillion dollar deficits. For bailing out Wall Street bankers. For Obamacare.

President Obama is leading our nation down the wrong road. But we can change that in November by defeating Brad Miller.

BR Reeves III

GHOST STORIES

My young friend from South America asked me recently if I believe in ghosts. "Sir," he asked, "do you believe that after people die their spirits can still be around us?" He made a motion with his hands like things floating about. "Sometimes I feel John is here with me, around me."

I knew why he was asking. He and his best friend from childhood both immigrated to the US where they married and had sons. The friend died without explanation in his sleep. He was devastated and still trying to deal with his first close encounter with death.

I was certain he would take my answer to heart, and I paused a moment before replying. Even before he asked, I knew the answer in his mind was "Yes," and I wanted to respect that. Finally I said, "I would never say that ghosts do not exist because there is no way to prove it, one way or the other. I do believe that if spirits are among us, they would never harm us."

This answer was enough for him, and he seemed to put the matter out of his mind. But not me. It reminded me that I owed RD Watson, the retired educator and folklorist, a call. I met RD at the Hinnant family hog killing in Wilson County a couple of months ago. The Hinnants are RD's kin, and he makes the trip from Raleigh each year to participate in this annual family gathering. He generally picks up a bushel or two of homegrown sweet potatoes for good measure.

Most folks who know hog killing from start to finish have passed away, and the rest consider slaughtering hogs at home far too much trouble. I felt privileged to be included and took along my friend Jay Pierce, executive chef at Lucky 32 — a rising star in southern culinary circles. Jay is making his own sausage and liver pudding and cooking killer collards. I will not give away his secret ingredient, but years ago I heard about a lady in the Mississippi Delta whose reputation for great collards was built on a similar recipe. Jay is back and forth between the Cary and Greensboro restaurants, both offering his famous collards.

It was a great day of making sausage and drying up lard and all the rest. Just as I started to leave, RD asked me if I had any interest in ghosts. He caught me off guard because there had been no talk of ghosts when we knocked off for lunch to visit and enjoy an unbelievable spread of country cooking prepared by the ladies of the family, including Betsy Hinnant Lamm, who had the big spoon in the kitchen and prepared the chicken and pastry.

"Well, there is a haunted house near here, and if you would

like to go and spend the night there, we can arrange it," said RD. Wow! What an invitation.

We had lingered until the last minute and Jay was getting antsy. "I don't know about spending the night in a haunted house," I replied, "but I do want to talk to you about it." I got his phone number, and Jay and I headed back west.

So I called RD and reminded him of our conversation. It seems there is a house built about 1800 that has been in his family for generations. It was built on Indian grounds and was the site of a well. It just may be that the happenings reported from there spring from the old Indian presence.

But RD said that over the years there have been numerous sightings of a "little red-headed girl," both on the grounds and in the house. During the night there are spooky and unaccounted for noises — usually at about 3 a.m.

The house is empty now, but RD again asked if I would like to spend the night there and observe. I demurred — sleeping bags, abandoned houses, field mice and sleepless nights are not very appealing to me at this point in life — but he did extract from me a promise to pick him up later this year and go visit the site. I am looking forward to it. Besides, he is a treasure trove of Eastern North Carolina trivia that would make a drive anywhere interesting.

There are more ghost stories in Eastern North Carolina than you can shake a stick at. My mother said that at Round Top Plantation, just across the field from where I was born in Bertie County, a ghost would walk down the steps carrying his head in his

hand. My friend Clara Bond Bell of Windsor, NC, lived there as a child, and some of my cousins after her, but I have never asked them about the ghost. The house has been disassembled and is supposedly in storage in Rocky Mount. Perhaps the ghost is there with it — sitting on a pile of timbers, head in hand, waiting patiently for the house to be restored so he can again descend the stairs. I hope he will have the chance, but Round Top seems to be lost. If anyone knows where it is and who owns it, please let us know.

One theory is that ghosts hang around where a tragedy occurred or there is unfinished business. I have another. I think the dearly departed hang around Down East because those of us who remain will not let them go. They are the stuff of which good stories are made. We are fools for family and genealogy, and rarely is anyone gone AND forgotten. We immortalize town drunks with stories of their exploits, and we will dig up an entire cemetery if



necessary to solve a mystery.

A case in point is *WH Cabinetmaker: A Southern Mystery Solved*, the book recently published by Thomas RJ Newbern and James R. Melchor. Clara Bell, whom I mentioned a moment ago, sent me a copy. As she promised, it is a fascinating look at the life and culture of Down East during its "flowering."

The identity of the "WH Cabinetmaker," who produced pieces of amazing sophistication in the Roanoke River Valley in the 1700s, is one of the greatest mysteries of the region and southern furniture. Several of the extant pieces — generally recognized as of the same origin — have a roundel on the pediment containing the initials WH in ornate script. Some of the best examples can be found at Historic Hope Plantation near Windsor.

Over the years, there have been many theories about the identity of the maker. The most popular — that WH were the initials of the maker — I have always considered the least likely. Why would I pay a princely sum for a piece of furniture with someone's initials prominently displayed

on it? Now, after years of research, the authors have solved the mystery by discovering the signature of the maker on several of the pieces.

He was William Seay, a master home builder and cabinetmaker in Roxobel, NC, in the 1700s a hub of commercial activity with links to England. Now it is a sleepy little Eastern North Carolina town displaying no hint of its role in the development of the state. The initials WH, which adorned some of the pieces, were those of Whitmell Hill, the wealthy planter who commissioned them — a native of Bertie who attended the University of Pennsylvania and then returned to amass a fortune that allowed him to own the best furnishings available.

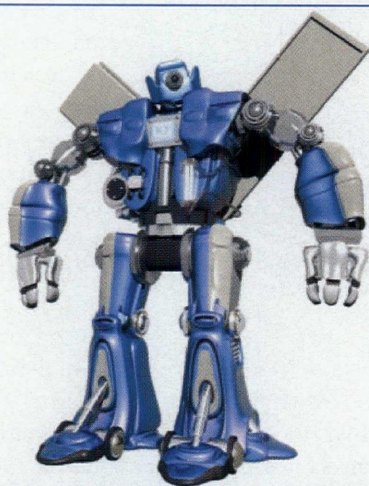
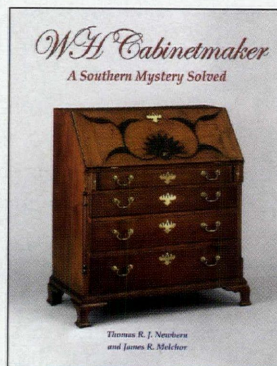
In their richly illustrated and researched book, Newbern and Melchor paint an intriguing period picture of the Roanoke Valley region and its families, their properties and their business undertakings.

They proved again that rarely is anyone gone AND forgotten in Eastern North Carolina. They have unearthed and paraded before us a fascinating cast of characters.

Now that William Seay of Roxobel has been outed as the WH Cabinetmaker, it is

unlikely that his spirit will be content. Between you and me, as I drove through Roxobel about midnight not long ago, I saw a light in a small building across the way. Through the window a man in a carpenter's apron was busy at a workbench — hair pulled back and tied with a ribbon. I heard the gentle tapping of a hammer

as if he was forcing dovetails to interlock. But as I drew closer, the light grew fainter, and when I arrived at the spot where I thought I saw the light, there was nothing — nothing but the smell of fresh planed timber and a tiny bit of walnut wood shaving that rode gently upon the air and caught in my beard. **MM**



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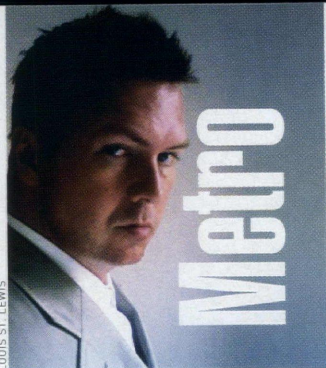
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Artist-at-Large

by Louis St. Lewis

SPRING BRINGS HOPE

Spring has sprung ladies and gentlemen and, along with the sap, expectations and hopes are rising. It's about time. To see hope in action, drop by the Raleigh City Museum (www.raleighcitymuseum.org) this month to take a look at the new exhibition "Green Frame," an innovative collaboration with Builders of Hope (www.buildersofhope.org), the folks making quite a name for themselves through their noble mission of rehabilitating homes destined for demolition and turning them into wonderful green homes, which they sell at cost to the deserving.



"Rome wasn't built in a Day" by Louis St. Lewis for Builders of Hope

In a stroke of sheer brilliance, they commissioned about a dozen area artists, including Mia Yoon and Jason Craighead, to create sculptures from building materials slated for the dump — stylish recycling in action. Now I'm sure you have heard me complain about all the charities always hitting up artists for donations, but not in this instance. In what I hope turns out to be a popular trend, Builders of Hope actually

supplied each and every one of the invited artists with a generous honoraria for creating the sculptures, which will be auctioned off on April 24. Now that's the way you do it. How so many organizations can ask an artist to donate a day's work like it's no big thing is beyond me. They need to call up all the doctors and lawyers in town and ask for free fees and see how far they get.

KIDS LOVE ART

Speaking of hopeful, I had the best time a few days ago volunteering my time to teach an art lesson for kids from the Boys & Girls Club in Greenville. Hosted by the always gracious and charming Peg Hardee and Torrey Stroud at City Art Gallery (www.cityartgreenville.com), the kids were enthusiastic and ready for fun. Many of these children had never been in a gallery in their lives, but once we got into talking about the artworks, and then actually started making artwork, they were like sponges for culture. Lots of talent was in that room. I do hope that many of them grow up to lead creative lives.



"Sprout," porcelain and cast iron, Jeff Kieffer

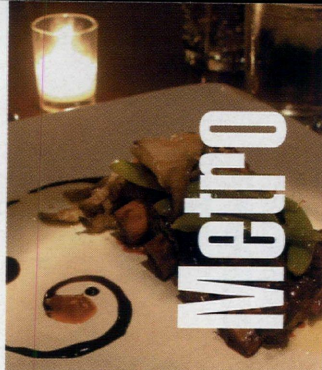
This month the gallery is presenting "ECU Affiliation IV." If you are a fan of the great art school tradition of ECU, you will have plenty to smile about. I was quite impressed by the sophisticated sculptures of young Jeffrey Kieffer. His cast iron and ceramic sculptural forms evoke the ruins of time — staircases to nowhere, cracked vessels dreaming of repair. I also think that Tony Breuer made quite a strong showing with one of his first-ever exhibitions. His handling of surface and color shows great promise for his new painting career.

BOLD AND EDGY

I hope that all of you that love modernist abstraction will take the time to go view Ashlynn Browning's new exhibition "Hexagons, Grids and Webs" at Chapel Hill's Horace Williams House. Now Browning is not a shrinking violet of an artist. Her works are very bold, edgy, in-your-face abstractions, and I love seeing them in the elegantly historic setting of the Horace Williams House with its Octagon Salon and hardwood floors.

It's a tough life for modern artists here in North Carolina, and I wish a couple of galleries would jump in with both feet and push challenging art as opposed to pimping hackneyed sunflowers and Italian café scenes. We have plenty of galleries that sell comfort food, but sometimes you want fine dining.

And while you are in Chapel Hill, take a stroll and go visit my lovely friends Maggie Pearson and Cheryle Jernigan-Wicker at Toots & Magoo (www.tootsandmagoo.com). The shop has a little bit of everything, and both ladies have an excellent eye for art. Their Web site has images of a good number of pieces not normally on display, ranging from vintage posters to the fine art of artistic luminaries such as Kiki Smith. I especially like the layered images of Deborah Oropallo — elegant and kinda kinky, just like I like it. **MM**



Gourmet

by Moreton Neal

Southern Exposure and Saxapahaw General Store:

CULINARY SURPRISES OFF THE BEATEN TRACK

SOUTHERN EXPOSURE

Until Southern Exposure opened in 2005, Faison, NC, with a population of roughly 734 people, could hardly be described as a destination spot. Unless you came to buy wares at the town's large vegetable auction market, you may never have heard of it. The Duplin County village, halfway between Raleigh and Morehead City, now has another lure: one of the most appealing little restaurants in Eastern North Carolina.

Located in a restored downtown storefront, the cheerful, modestly decorated Southern Exposure is owned by a native daughter and her partner, a Johnson & Wales Culinary School graduate.

Five years ago, Sarah McColman retired from teaching school in Mecklenburg County and came home to Faison, bringing along her friend Joanie Babcock, the former chef of Charlotte's Pewter Rose Bistro. Together they have created a haven for foodies, many of whom drive all the way from the capital city and the coast to taste Babcock's delicious fare. Lump crab cake, black-eyed pea jambalaya, garlicky shrimp linguini and beef filet topped with gorgonzola butter are staple menu items, but creative seasonal specialties vary each day. At lunch, the expansive dining room fills up with locals and travelers who take a detour from Interstate 40 to savor barbecued shrimp with collards and pepper relish (see recipe), fried chicken salad with greens, fresh corn and pecans, or the juiciest of burgers topped with homemade pimento cheese and the restaurant's signature side dish, sweet and spicy "tobacco onions."

The two women honor the county's vegetable farming heritage by using produce and meats almost exclusively from local farms. And it's not unusual for neighbors to drop by with veggies picked from their own gardens to see what kind of magic Babcock will make with them. McColman runs the floor, gliding through the sunny dining room to chat with the regulars and welcome newcomers. Except

mostly moderately priced bottles from the West Coast, but there are a couple of Duplin County brands from the muscadine vineyards nearby for drinkers with a sweet tooth.

SAXAPAHAW GENERAL STORE

Who would even think of driving from the Raleigh metro area to the tiny hamlet of Saxapahaw for lunch? Even local residents of the newly restored mill condominiums leave for work in Burlington or the Triangle and don't return home until supper-time.

But wine and food enthusiasts will find the store a destination to stimulate the palate, and a foreshadowing of the future of the Haw River Valley, officially designated an American Viticultural Area. The Haw River Wine Trail is already showing the effects of a nascent gastro-tourism that could eventually rival other major wine-growing areas in the United States.

Exploring the four vineyards along the trail would take a whole day, so save that adventure for the annual Art and Wine Tour to take place May 1-2. Meanwhile, you can enjoy a ride through the lovely countryside on the way to the General Store perched above the river at Saxapahaw's Rivermill Marketplace.

Owners Chef Jeff Barney, former manager of Foster's in Durham, and Cameron Barnett have transformed a former gas station into a gourmet eatery. Barney's specialties include goat burger topped with olive tapenade and roasted tomatoes, duck breast salad with fresh lettuces, local goat cheese and dried cherries, white bean soup with lamb, beef stew — all made from meats grown in Alamance County. Don't



Saxapahaw General Store

for the sophisticated cooking, the scene could be beamed down from Mayberry.

You might imagine all 734 people would be supportive of this vibrant enterprise, a boon to Faison's economy, as well as to local palates. But not everyone is happy about Southern Exposure, says McColman. "There are a few church people who won't set foot in here because we have a bar, but we can't make a go of it without selling a little wine and liquor. There are just five barstools and we close at 10, so if anyone wants a real rowdy bar scene, they've come to the wrong place."

For those who do enjoy a sip of wine or two with supper, the wine list features

miss the side of duck fat fries, and for dessert, Barnett's rich brownie and a scoop of fresh Homeland Creamery ice cream made just down the road in Julian, NC.

On the shelves of the store, somewhere between the fish bait and motor oil, you will find a shelf of local wine bottles, so take one home (along with a quart of Barney's perfect beef stew to reheat for supper) to see what the fuss is all about.



Shrimp and grits — the classic Southern dish offered at the Saxapahaw General Store

NIBBLES

Triangle Food Tour, creator of walking food tours in downtown Raleigh and downtown Chapel Hill and Carrboro, expands its repertoire by adding a downtown Durham walking food tour. The three-hour tour will be scheduled on Saturday afternoons at 2:15 p.m. beginning on April 10. Tickets can be purchased at www.trianglefoodtour.com.

The Triangle is rapidly becoming a center for **microbreweries** and most of them hold tours on Saturdays. Many of these breweries also teach classes on home brewing. To find out times, dates and other information, check their Web sites: Triangle Brewing Company at www.trianglebrewery.com, LoneRider Brewing Company at www.loneriderbeer.com, Aviator Brewing

Company at www.aviatorbrew.com, and Big Boss Brewing Company at www.bigbossbrewing.com.

The original **Amedeo's Italian Restaurant**, a Raleigh institution for over three decades, recently closed for renovations, but will be open under new management by April. **Amedeo's North** will continue to be owned and overseen by Rick DeAngelis, son of Amedeo's founder, Dick DeAngelis.

Porter's City Tavern in Raleigh is so enthusiastic about our state's breweries that it now serves North Carolina-made beers exclusively. You can reserve a seat at Porter's April 21 beer dinner featuring Big Boss beers by calling 919-821-2133.

Head to the mountains for **Blue Ridge Wine & Food Festival** April 15-17 in Blowing Rock. Chefs and winemakers' competitions, cooking classes, wine seminars and a Grand Tasting are just some of

the foodie festivities. Find out more at www.blueridgewinefestival.com.

The sixth annual **Beaufort Wine & Food Weekend** takes place April 21-15. Guest chefs include some of the Triangle's finest — Jason Smith of 18 Seaboard, Michael Chuong of An, Scott Crawford of Herons, Scott Howell of Nana's, as well as Vivian Howard of Chef and the Farmer in Kinston, and Doug Reiss of Crippen's in Beaufort. For more information, link to www.beaufortwineandfood.com.

We have lost a Triangle food icon. Tom Robinson, the friendly, eccentric and knowledgeable owner of **Tom Robinson's Carolina Seafood Market** in Carrboro, passed away in March. For now, the market will remain open under the management of his partner. Robinson's presence, his strong opinions on just about any subject, and his expertise on all things relating to sea creatures and how to cook them will be missed. **MM**

Southern Exposure's Collard Greens with Pepper Relish

Chef Joanie Babcock serves these greens with barbecued shrimp as an appetizer. We enjoyed the collards so much that we forgot about the shrimp. When I tried the dish using her recipe at home, it was almost, but not quite, as good as Babcock's. This may be the best collard greens recipe in the world — the pepper relish garnish is an inspiration.

A "mess" of collards (1 ½ -2 lb.), stems removed and leaves coarsely chopped
3 slices apple-smoked bacon, chopped
½ onion, thinly sliced
1 quart chicken stock
Salt and pepper to taste

Cook the bacon in a large wide pan until crisp. Remove from pan and drain bacon on a paper towel. In the bacon grease remaining, sauté the onion until translucent. Add collards and stock. Cover and simmer until good and tender, at least 45 minutes. Serve topped with pepper relish.

Pepper Relish

Vegetable oil
Red peppers, seeded and chopped
Chicken stock to cover peppers
Balsamic vinegar to taste
Sugar to taste
Salt and pepper to taste

Sweat thinly sliced red peppers in vegetable oil until tender. Add chicken stock to cover and cook on low heat until the stock evaporates. Add balsamic vinegar, sugar, salt and pepper to taste, aiming for a nice balance of sweet and sour.

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 open-air 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 Street. Raleigh. 829-2518. www.518west.com. Named "Best Italian Restaurant in the Triangle" five years in a row, 518 West serves Italian and Mediterranean cuisine with a modern, healthy twist.

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, experienced 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 list. Patio dining. Lunch & Dinner. Closed Sunday. Voted "Best Italian" by *City-Search* & *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.ncartmuseum.org. Offering renowned visual art and culinary masterpieces at the NC Museum of Art. Eclectic fare ranges from salads, sandwiches and entrées at lunch to sumptuous weekend brunches.

BONEFISH GRILL — 4421-112 Six Forks Rd., Raleigh. 782-5127. Specializing in market fresh fish and seafood cooked over a wood-burning grill. Eight or more fresh fish selections daily, paired with original toppings. ½ price appetizers from 9 p.m.-10 p.m. every night. Live music Thursday nights from 9 p.m.-11 p.m. Bar and outdoor patio dining available. Located at North Hills. M-Th: 4 p.m.-10 p.m., F-Sat: 4 p.m.-11 p.m., Sun: 4 p.m.-10 p.m.

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 Skyland 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 sports-themed 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 99¢ every Tuesday.

COQUETTE BRASSERIE — 4351-119 The Circle at North Hills, Raleigh. 789-0606. www.coquetteraleigh.com. Raleigh's first authentic French Brasserie featuring traditional fare, an exclusive French wine list and the best beers and classic French cocktails. Open air restaurant made possible by giant doors that open when the weather is just right. Mon-Thurs: 11 a.m.-10 p.m., Fri-Sat: 11 a.m.-11 p.m., Sun: 10 a.m.-10 p.m.

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 Mexico, enjoy our favorite fajitas and stuffed Chile Rellenos. Or for a higher degree of authenticity, try our Michoacan-style Carnitas and a Mexico-City style Steak Tacos special. Signature margaritas and refreshing beers make for a perfect compliment to this twist on traditional Mexican dining.

FIREBIRDS ROCKY MOUNTAIN GRILL — 4350-118 Lassiter at North Hills Ave., Raleigh. 788-8778. A unique style of American cuisine that originated in Aspen Colorado. Open-flame grilled steaks, herb roasted prime rib, fresh seafood, hearty pasta, awesome burgers and giant salads served in a cozy, comfortable setting. Bar and outdoor patio seating available. M-Th: 11 a.m. - 10 p.m., F-Sat: 11 a.m. - 11 p.m., Sun: 11 a.m. - 10 p.m.

THE FLYING BISCUIT CAFE — 2016 Clark Ave., Raleigh. 833-6924. Online at www.flyingbiscuit.com and 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.

GLENWOOD GRILL — Oberlin@Glenwood, Raleigh. 919.782.3102. The longtime favorite in the Triangle, five-time *Metro Bravo* winner for Power Lunch. Head Chef John Wright continues to discover new takes on Contemporary Southern. Now offering even More for Less: \$50 Dinner for Two, Six nights a week. Appetizer or salad to share, two entrees, dessert to share and a bottle of wine. For lunch, Monday-Friday: Two for \$12: Choose appetizer or salad with Main Course. Available for private parties on Sundays. Visit us at glenwood-grill.com.

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.hérons.restaurant.com. Now open at The

Umstead Hotel and Spa offering modern American cuisine with regional influences and an extensive wine selection. Live music and classic cocktails in the bar.

HOT POINT CAFÉ — 4209-136 Lassiter Mill Rd., Raleigh. 788-8240. A contemporary American café known as Midtown Raleigh's "neighborhood café" serving traditional breakfast and Mediterranean-influenced lunch and dinner. Famous for their California-style pizzas, sandwiches and house-baked focaccia. Wine and beer served. Outdoor patio dining available. Located at North Hills. M-Th: 7 a.m.-9 p.m., Fri: 7 a.m.-10 p.m., Sat: 8 a.m.-10 p.m., Sun: 8 a.m.-9 p.m.

IRREGARDLESS CAFÉ — 901 West Morgan Street, Raleigh 833-8898. www.irregardless.com. Authentic Raleigh experience since 1975. Award winning, hand-crafted meals which respect the environment. Live music nightly! Casual fine dining with unique wines & beers. Open Lunch, Dinner, Sun. Brunch. Catering available.

JIBARRA RESTAURANT — 327-102 West Davie Street, Raleigh. www.jibarra.net. 755-0556. Housed in historic Depot building in the warehouse district, this upscale Mexican restaurant couples indigenous ingredients with modern techniques and sensibilities elevating timeless recipes. Blending contemporary and Mexican style, the energetic atmosphere is dominated by a sleek tequila tower showcasing an array of premium, 100 percent blue agave spirits. Creative margaritas and an emphasized Spanish and Latin American wine list available.

MEZ — 5410 Page Rd. Durham. 941-1630. Visit online at www.mezdurham.com. North Carolina's first LEED designed restaurant, serving contemporary Mexican cuisine in the heart of the Triangle at Exit 282 off I-40 in the Research Triangle Park

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. Mon.-Thurs. 5-9 p.m.; Fri. and Sat. 5-10 p.m. The Mint in downtown Raleigh offers contemporary fine southern dining with global influences. Culinary Director Christopher Hyton presents new and exciting culinary combinations paired with The Mint's unflappable service standards.

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.

The Q-SHACK — 4120-135 Main at North Hills St., Raleigh. (919) 786-4381. Locally owned and operated, specializing in Western Carolina and Texas-style BBQ, salads and sides made from local, farm-fresh ingredients, 100% locally raised, hormone-free pork, chicken, turkey and beef. Catering and delivery. Outdoor sidewalk seating available. M-Th: 11 a.m.-9 p.m., F-Sat: 11 a.m.-10 p.m., Sun: 12 p.m.-8 p.m.

RUTH'S CHRIS STEAK HOUSE — 4381-100 Lassiter at North Hills Ave, Raleigh. (919) 791-1103. New Orleans-inspired appetizers, aged USDA Prime steaks, fresh seafood, signature side dishes and homemade desserts served with genuine hospitality. Among the

most distinctive dining destinations in the area. M-Th: 4 p.m.-10 p.m., F-Sat: 4 p.m.-11 p.m., Sun: 4 p.m.-9 p.m.

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 & TAVERN — 330 Hillsborough St., Raleigh. 829-3663. Visit online at www.secondempire.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 Tavern 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.

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

TAVERNA AGORA — 6101 Glenwood Ave., Raleigh. 881-8333. 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. Venue may be reserved for special events.

TROPICAL SMOOTHIE CAFÉ — 1028 Oberlin Rd, Raleigh. 755-2222. www.tropicalsmoothiecafe.com. Tropical Smoothie Café is more than just great tasting smoothies. Keeping in line with the great taste and high quality that Tropical Smoothie is known for, we also offer healthy alternatives to regular fast food. Our gourmet wraps, specialty sandwiches and salads are made with the highest quality Dietz and Watson meats and chesses. Come early to enjoy our breakfast wraps and bagels. Catering is available.

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

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.

VIVACE — 4209-115 Lassiter Mill Rd., Raleigh. 787-7747. www.vivaceraleigh.com. Tuscan-inspired Italian restaurant featuring Chef Jeremy Sabo's signature style in an upbeat, hip environment. Consecutively voted "Top 20 Best Restaurants" in the Triangle. Italian wines and house-made limoncello. Bar and outdoor patio dining available. Located at North Hills. M-Th: 11 a.m.-10 p.m., F-Sat: 11 a.m.-11 p.m., Sun: 11 a.m.-9 p.m.

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 T-Sat., Dinner W-Sat. and Sun. Brunch.

DURHAM/APEX/MORRISVILLE

CAFÉ PARIADE — 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.

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

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.

THE CAROLINA CROSSROADS RESTAURANT — 211 Pittsboro Street, Chapel Hill. 918-2777. Visit Web site online at www.carolinainn.com. The Four Star and Four Diamond Carolina Crossroads Restaurant combines the graceful traditions of the south with Executive Chef Jimmy Reale's progressive new American cuisine. Fine dining menus change seasonally to highlight the best products from local and regional farms.

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. Visit 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.

PENANG - MALAYSIAN, THAI & SUSHI — 431 W. Franklin St, Chapel Hill. 919-933-2288. Online at www.penang-nc.com. Surprising balance of Southeast Asian spices and fruits. Authentic menu based on family recipes, with curries, noodles, soups, and sushi. Attractive, open, atmosphere, vegetarian options and weekly specials. Special sushi offer Tuesday and Thursday nights. 4 1/2 stars from CitySearch. Open daily."

SPICE STREET — 201 S. Estes Dr., Chapel Hill. 928-

8200. A revolutionary experience in dining entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

BEYOND THE TRIANGLE

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 Wilmington's superior brunches. Open for dinner and Sunday brunch. *Wine Spectator* Award of Excellence, www.deluxenc.com.

FISHTALES WATERFRONT RESTAURANT — 232 W. Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at www.fishtalesdining.com. Have your Holiday Party on the Waterfront this year! FishTales offers the best food selection, service and a great atmosphere for your special event. We can provide the perfect setting no matter what the occasion. Our facility accommodates parties from 10 to 1000. Call today or come by for a personal tour.

FRONT STREET GRILL AT STILLWATER — 300 Front St., Beaufort. 252-728-4956. Visit Web site online at www.frontstreetgrillatstillwater.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.

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.

Cork Report

by Barbara Ensrud



20 WINES SUITABLE FOR SPRINGTIME ... FOR \$20 AND UNDER

Spring ... finally! After such a long cold winter, our hearts lift and lighten as temperatures warm — and food and drink begin to lighten a bit too, with more fish and seafood on the table. Are you ready to try a good bouillabaisse? Grilling season is looming too, calling for solid reds that can handle good red meat but are readily drinkable and not overly tannic. And for wild salmon out of the Pacific Northwest, check out the Pinot Noirs in the list below — it's rare to find good ones moderately priced.

Ever mindful of our recovering economy, tentative as it may seem, here are some great seasonal wine values worth seeking out. If your wine shop doesn't have a particular wine, it can be ordered and available within a couple of days. Many of the wines also grace the wine lists at Triangle restaurants, so keep an eye out.

WHITES AND ROSÉS

Joseph Drouhin 2008 Macon-Villages, Maconnais, Burgundy, \$12. Classic unoaked Chardonnay — dry and crisp, appealing minerality, balanced. Very drinkable, a dashing match for shrimp and pasta.

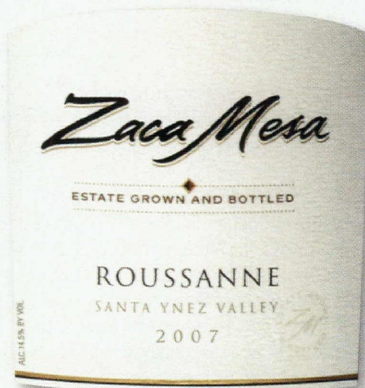
Beaujolais Blanc 2008 Les Terres Dorées, Jean-Paul Brun, France, \$15. All Chardonnay, crisply delicious pear and green apple fruit. Brisk acidity. Great for subtle fish and seafood, such as mussels and scallops.

Seifried Estate Riesling 2007, New Zealand, \$11.99. A dry Riesling, crisp and bright, with aromas of citrus, mineral and a hint of rose. Lovely aperitif wine — you can sip this just by itself; good with smoked salmon and fish pâté.

Flora Springs 2007 Soliloquy Sauvignon Blanc, Napa Valley, \$20. Beautifully balanced, spicy lime and lemon curd fla-

vors, crisp and delicious. Nice complexity and excellent for meaty white fish, such as striped bass or snapper, as well as shellfish and seafood.

Zaca Mesa Roussanne 2008, Santa Ynez Valley, \$20. The perfect white for that bouillabaisse; made from the Rhône grape roussanne, this dry white has fine mineral structure fleshed out with appealing fruit. Growers should plant more of this grape — it seems to do well in American soil.



Château La Canorgue 2007 Rosé, Côte du Lubéron, Provence, \$14. This comely estate in the heart of Provence produces superb dry *rosé* made from grenache. The '07 is typically fresh, dry and crisp with a touch of rusticity that makes it very appetizing. Highly versatile with a variety of foods, especially in warmer weather. The 2008 will be coming along soon, just in time for summer.

REDS

Babich 2007 Pinot Noir, Marlborough, NZ, \$16. New Zealand is getting some lovely spicy flavors in their Pinots, with very pure strains of varietal character and a lot of snap and charm. You'll certainly find it in this '07 from Babich; watch also

for 2008 NZ Pinots.

Lockwood Block 7 Pinot Noir 2007, Monterey, \$15-16. Not one of those fruit-bomb Pinots that overpower food, but don't let the lighter color fool you — there's plenty of flavor here, spicy berries and black cherry; we had it recently with roast chicken wings basted with hoisin sauce — it worked great!

Willamette Valley Vineyards 2008 Pinot Noir, Oregon, \$19. Light and fruity but actually quite elegant and pretty in the tradition of more elegant Oregon Pinots — good pick for pan-grilled salmon.

Carchelo 'C' 2008 Jumilla, Spain, \$14. Punchy and juicy red from Spain teeming with ripe plums and cherries, soft tannins and high drinkability. Mouvedre is the grape here, known as monastrell in Spain, more fruit-forward and less "serious" than in the Bandols of Provence, and drinkable sooner.

Bonterra 2007 Merlot, Mendocino, \$15. Organically grown, this Merlot has ripe dark berry and cherry flavors, a nice hint of spicy oak and elegant structure. Drinks well now but will also improve with another two to three years in bottle.

Donati Family Vineyards Claret 2006, Paicines, CA, \$17.50. An appealing Bordeaux blend (Claret is an old British term for red Bordeaux that is mature and ready to drink) anchored by cabernet sauvignon; well-balanced, smooth and round, fine for pairing with roast chicken or veal, as well as heartier meats.

Monte Antico 2006 IGT, Tuscany, \$13. A lively blend of sangiovese, merlot and cabernet sauvignon, good dark fruit but very drinkable now with roast chicken.

Louis M. Martini 2007 Cabernet Sauvignon, Sonoma, \$17. Such a beautifully made Cabernet, with good dark berry

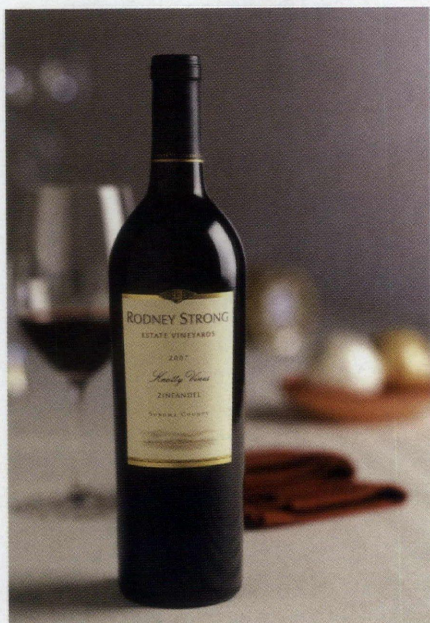
fruit, very well-balanced with just enough tannin to give it a nice grip; vastly drinkable now but can also last — stock up!

Turn 4 Cabernet Sauvignon 2007, Napa Valley, \$20. Bennett Lane's second label, well-balanced, good currant flavors. Pair with roast beef or lamb.

Michel Torino Cuma Malbec 2008, Argentina, \$13. Smooth, round and lively, made from organically grown grapes, good for grilled burgers, sausages.

Crios Malbec 2008, Argentina, \$16.50. Boldly flavored, juicy Malbec, with hints of licorice and Asian spices in aroma and flavor; great for robust meat dishes.

Quivira Zinfandel 2007, Dry Creek Valley, \$20. Wonderfully rich and smooth with spicy black raspberry flavors in balanced frame of oak, tannin and alcohol. Super for spicy meats, pork and chicken.



Rodney Strong 2007 Zinfandel Knotty Vines, Sonoma, \$18-19. Consistently fine Zin, concentrated blackberry fruit, bold and seductive, with a long, appealing finish. Not overly tannic or overpowering.

Zaca Mesa 2006 'Z' Cuvee, Santa Barbara County, \$16-18. A delightful blend of grenache, mourvedre, syrah and cinsault — all Rhône grapes. Sort of a California version of Côtes-du-Rhône, and one of the better ones at that. Good wild berry and earthy flavors, well-balanced and altogether drinkable now. Fine for lamb or beef dishes, also pork loin and smoked ham. MM

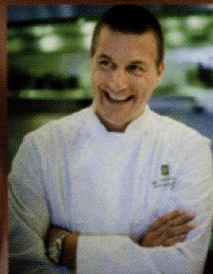
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My Usual Charming Self

by Bernie Reeves

JIM TURCOTTE

BAD FEELINGS ABOUT OBAMA

Three months into the election of Barack Obama, before he took the oath in office, a premonition welled up in me that this time America has a problem it will not overcome. In the past, the right path for the country somehow emerged, even if a long stretch of war or economic disaster seemed permanent. But this time a feeling told me the way could be permanently blocked.

Obama is a politically composite alien who appears to be have been beamed to earth with a plan to restructure American society based on the theory that individualism and free markets need to be replaced with state-generated public policy administered by government. He wants to what is good for us, whether we like it or not — a dangerous mind-set that in the end requires running over the individual to impose the righteous tyranny of collective wisdom. The world learned to its great regret in the 20th century to beware of leaders who impose a new order, a worker's paradise or a Great Leap Forward.

It could have been Obama's first policy initiative to save the central banks that contributed to my ennui. He and his macro-economic policy theorists — cackling about Keynesian methods from their aerie above the pitiless reality of life on Main Street — assumed the newly funded banks would turn around and lend to the households and small businesses suffering from the economic meltdown. Instead, these fly-over Americans, who paid the taxes for the bailout — were left out. I knew the plan wasn't going to work, and actually had the opportunity to say so to the NC Bankers Association and to write about it in my print and online columns.

While this gargantuan policy failure has continued to cripple the economy, despite stock exchange share price increases, it was actually the second and less discussed power grab by Obama that made me queasy: removing the Census from the Department of Commerce and parking it in the White House where Obama's staff could jiggle the numbers to suit their political agenda.

Most every effort is made to count everyone person by person, but in the end that is impos-

sible — so the figures are “weighted” based on usually sound statistical methods. After all, you don't need to count all of everything to arrive at the correct sum using reliable projections. But I remembered that “weighting” in the hands of counters with political motives can be manipulated to suit certain outcomes.

For 50 years, Democrats have cried foul that the Census undercounts their constituency: minorities, the homeless and immigrants — legal and illegal. An increase in their numbers means more federal largesse to the thousands of questionable and often corrupt agencies often run by criminals who purport to help communities while skimming multiple millions into their own pockets.

Obama's team won the White House by massaging election rules by dispatching ACORN and their ilk out into the hustings to register bogus, deceased and unqualified voters to win the election. It is only natural they would seek a permanent grip on the metrics of future elections by cooking the Census figures. The country was conned by Obama during the election. By controlling the Census figures, the fix is in for years to come.

After taking the oath of office, it became apparent that the new president was committed to implementing a restructuring of the American system, even if the economy was crippled. Some conspiracy theorists say he pursued his socialist vision rather than waiting for recovery on purpose. With free market capitalism down, why not kick it in the neck and weaken it forever? The future, to Obama, does not have space for the “selfish” designs of business and productivity.

So he won his most dramatic victory with the passage of a healthcare bill most Americans don't want. Next will be climate policies that further erode productivity and subsume American sovereignty to a one-world governing body that enforces rules detrimental to free market capitalism. Soon free America could be gone, too weak to fight back under the weight of the new utopian, kinder and gentler system in which government workers know best — and make the most money.

All this and fear of a terrorist attack too? The answer is yes, for in Obama's brave new world Islamic jihadists intent on blowing up innocent people in the name of Allah are just folks who deserve an audience — and access to trial under the rights granted to free citizens. And worse, the Obama administration has chosen to prosecute the brave people in the intelligence community who stand guard as our first line of defense against terrorists.

Today, the Obama vision that the power of the state dominates the rights of individuals is

steering America into European-style socialism.

Vasily Grossman, a Russian novelist of the Soviet state, wrote in his book, *Forever Flowering*: “the victim could feel quite tangibly the difference in weight between the fragile human body and the colossus of the State. He could feel the state's bright eyes gazing into his face; any moment now the State could crash down on him; there would be a crack, a squeal — and he would be gone.”

That sums up the future under Obama.

NOTES FROM LA-LA LAND

The first day of spring 2010, the day the US Congress passed **Obama's healthcare manifesto**, will be remembered as the Fort Sumter of a new American civil war. The first volleys came in the form of a dozen threats reported by Members of Congress the next day. Naturally, the usual media suspects were ready with spin missiles to hurl against the majority of citizens who objected to the legislation: *The New York Times* exulted that the thin edge of the ax of socialism represented by the health bill will balance the uneven economic playing field created by Ronald Reagan in the 1980s. That's quite a stretch, but not in comparison to National Public Radio's view that the new health plan is “beneficial” to Americans who will now live and be able to work longer. Indeed, we will be working longer to keep bread on the table as the economy tanks under the weight of record deficits.

...

If Raleigh City Manager Russel Allen had not slipped up and said the new **Clarence Lightener Public Safety skyscraper** would require an 8 percent rise in property taxes, the building would be underway. He did and now the project is stuck awaiting another day to commence. Allen typifies the arrogant isolation of government executives who are out of touch with the reality that the citizens who pay the taxes are mad as hell. While households and small businesses, the backbone of the economy, are struggling to survive, government workers are so positively rosy about their lot in life that they forget who pays their salaries. Elected officials have transferred their attention from the people to public employees and pet projects we just can't afford. It's never publicized, but the City of Raleigh has a billion dollar-plus deficit already. If the city and county do not address the outrageous property valuations in place since 2008, the local economy will continue to languish, tax revenues will continue to decline and all hell is going to break loose when the councilors and commissioners ask for more to stay afloat. It can happen here. **MM**

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

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