

FAMOUS CHEFS ENTERTAIN AT HOME • MEDICAL RX • DIRTBALL IN DC

From the Triangle to the Coast

Metro

Raleigh
Research
Triangle
Eastern
North
Carolina

FALL 2012

\$3.95

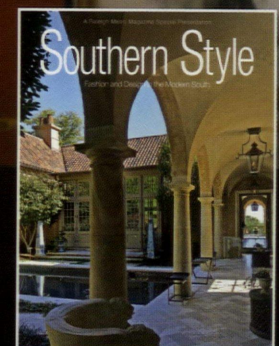
www.metronc.com

THE METRO SEASON

SOCIAL CALENDAR

FALL PREVIEW

ON THE TOWN



GRANTED IN 1838 TO HONOR THE FOREFATHERS
OF REVEREND EDWARD TANQUERAY



FOR GREETING FRIENDS WITH GENEROSITY AND
THE KING'S DOGS WITH FEROCITY

LET'S TONIC

TONIGHT WE
Tanqueray



DRINK RESPONSIBLY.
TANQUERAY London Dry Gin, 100% Grain Neutral Spirits, 47.3% Alc./Vol.
©2012 Imported by Charles Tanqueray & Co., Norwalk, CT.

 [FACEBOOK.COM/TANQUERAY](https://www.facebook.com/tanqueray)

Find ELIE TAHARI in the
WEAR NOW

area at Saks, full of ready-to-wear
that's ready for anything



ALL-DAY
LEATHER
FOR THE...

LUNCH
MEETING

LAUNCH
PARTY

A SLIMMING LEATHER
JACKET FROM
ELIE TAHARI

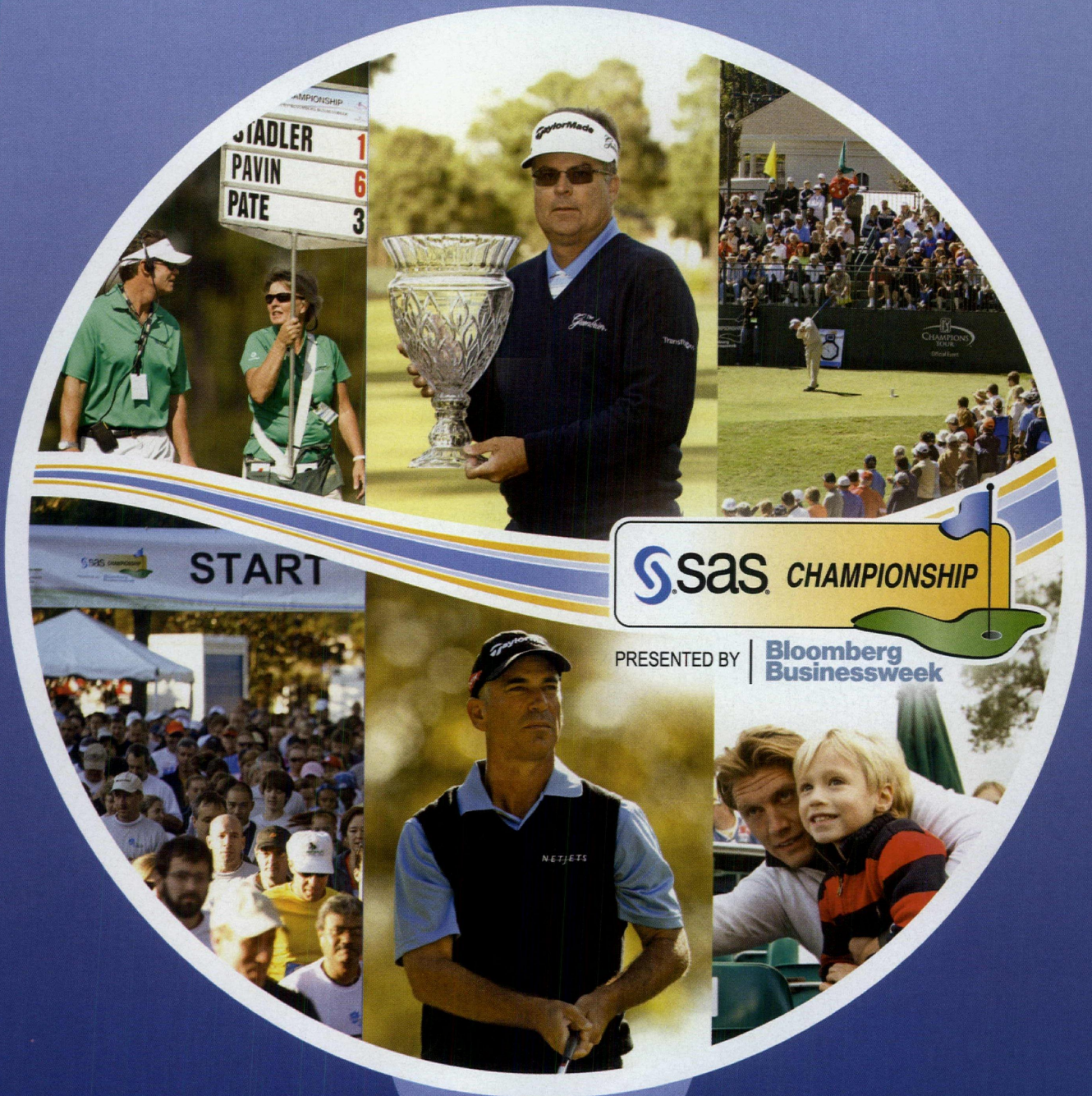
Shop

*Saks
Fifth
Avenue*

RALEIGH

A COMMUNITY CELEBRATION

BUY YOUR TICKETS TODAY



sas CHAMPIONSHIP

PRESENTED BY **Bloomberg Businessweek**

OCTOBER 5-7, 2012
PRESTONWOOD COUNTRY CLUB
CARY, NORTH CAROLINA



TICKETS

DAILY \$20

WEEKLY \$40

EAGLES' NEST \$89

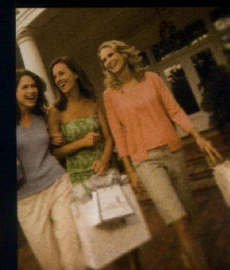
GOLF & LEISURE BOOK \$99

(\$129 WITH PETER MILLAR SHIRT)

SASCHAMPIONSHIP.COM | 919-531-4653



It doesn't take all day to get a massage ... unless, of course, you want it to.



A typical therapy at The Spa at Pinehurst usually lasts 50-75 minutes. But with spacious lounge areas, saunas, whirlpools, a swimming pool plus healthy snacks and smoothies, you can relax all day. So call the Spa to schedule an appointment that will benefit you long after your therapy ends.

From **\$375***
Spa Fall Escape Package
Accommodations
Breakfast & dinner
Two 50-minute spa therapies

Village of Pinehurst, North Carolina • 855.800.3193 • pinehurst.com

*Rate is per person, per night based on double occupancy at the Holly Inn. Valid Sunday-Wednesday 9/6-11/3/12. Subject to tax and resort service fee. Some restrictions apply.



RED SWORD GUILD
INVITES YOU TO

SAVE THE DATE FOR THE RALEIGH ROUNDUP

NOVEMBER 9, 2012

7 PM TO MIDNIGHT

KERR SCOTT BUILDING
NORTH CAROLINA STATE FAIRGROUNDS
RALEIGH

TO BENEFIT THE AMERICAN CANCER SOCIETY

WE'RE GIVING CANCER THE BOOT.



Signature Dishes from
Chefs for a Cure



Entertainment by
Right On

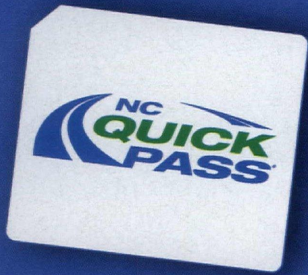


raleighroundup.com



Red Sword Guild

**Triangle Expressway
and NC Quick Pass**



Drive Smart.
Save time. Save money.

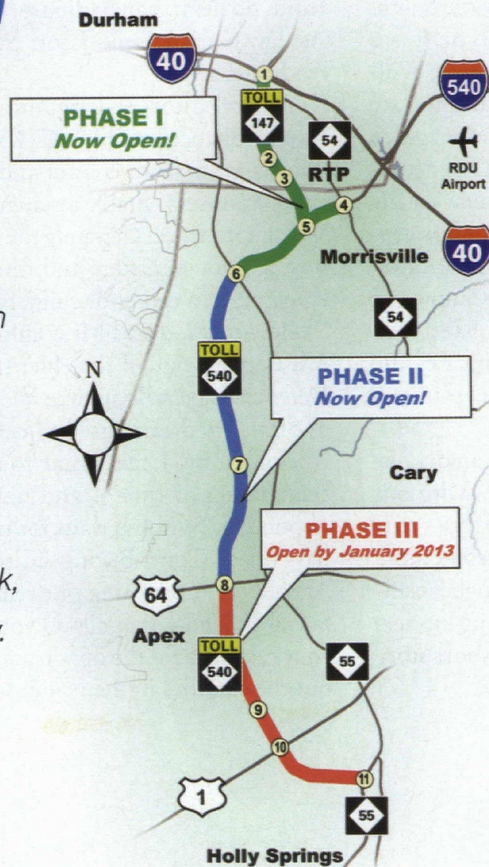


**Now Open from
RTP to Apex!**

Drive smart with the Triangle Expressway and NC Quick Pass. Now you can escape the agony of bumper-to-bumper traffic and get back to your life faster from the Research Triangle Park to Apex.

When Phase III opens by January 2013, the Triangle Expressway will offer commuters a congestion-free route between western Wake County and the Research Triangle Park, saving up to 40 minutes round-trip each day.

For more information on the new Triangle Expressway and NC Quick Pass, your ticket to save up to 35% on all tolls, please visit www.ncquickpass.com.



Interchange Locations

- ① I-40
- ② Hopson Road
- ③ Davis Drive
- ④ N.C. 54 / Chapel Hill Road
- ⑤ N.C. 540
- ⑥ N.C. 55 / Apex Highway
- ⑦ Green Level West Road
- ⑧ U.S. 64
- ⑨ Old U.S. 1 / Salem Street
- ⑩ U.S. 1
- ⑪ N.C. 55 Bypass



JACK MORTON

Tuscan Villa in Chapel Hill

WHERE TO START?

don't where to start. The quality and abundance of articles and features by our talented writers elevate *Metro* above the rest, here and across the South.

Unbeknownst to me, Louis St. Lewis decided to delve into his Tennessee Williams-like upbringing to communicate why he is an artist. Louis's column goes to the marrow, an unexpected and penetrating pilgrimage. But while I knew Diane Lea's subject for *Metro Design*, I was genuinely impressed with her exclusive interview with medical scientist Jim Crow, and the tour of his Tuscan villa in Chapel Hill. No one grasps and communicates the essence of architecture and the soul of a home like Diane.

And Katie Reeves orchestrated a terrific fall fashion photo shoot - with our own photographer Jack Morton - that attains new levels of artistic presentation. Now compare that with Jim Hughes crafting an essay recalling working underground on the DC Metro, a short story of sorts by a modern O'Henry.

Oh yeah, and *Metro* food critic CC Glenn pondered how top chefs in the area entertained at home - and she found out from no less than culinary superstars Ashley Christensen, Jason Smith and Andrea Reusing.

Metro Editor-At-Large Jim Leutze - former Chancellor of UNC-Wilmington - shifts gears from coastal and political issues to review notable restaurants in the Wilmington area. Certainly the Port City, host to movie makers and film stars, is emerging as a center of culinary note.

Between You and Me columnist Carroll Leggett, one of the elder rats in the Democratic barn (long-time NC Secretary of State Thad Eure used to call himself "the oldest rat"), takes time to reflect on the passing of time - and how he has responded. But time waits for no one, so hats off to Contributing Editor Taylor Arnold for supervising our semi-annual Social Calendar that allows you to mark your calendars for the opportunity to help out the charities in the region who do so

much for the community. And for her editorial work for *Metro's* extensive medical coverage, now monthly under the banner Medical Rx.

Catherine Fain is on the job keeping readers in touch with the latest fashion news; Cyndi Harris tracked down the key events coming up in the busy fall season; and Secrets of State serves up news and events you won't find anywhere else but *Metro*.

Next month is *Metro's* annual Education Issue, another unique and useful presentation that sets us apart from the crowd.

KB Reum III

Dedicated, Experienced, Compassionate



Tolnitch Surgical Associates

The first surgical practice in Raleigh dedicated solely to breast cancer is now part of the **Duke Cancer Institute**.

celebrating survivors



Gayle A. DiLalla, MD, FACS; Lisa A. Tolnitch, MD, FACS; Nancy J. Crowley, MD, FACS
Division of Surgical Oncology, Department of Surgery, Duke University Medical Center

- Providing personal, comprehensive, state-of-the-art breast surgical care for women since 1991
- Among the first in the country to receive Mastery of Breast Surgery certification
- Extensive experience with MammoSite (accelerated partial breast radiation), sentinel node mapping, and image-directed breast biopsy

Tolnitch Surgical Associates

2301 Rexwoods Drive, Suite 116
Raleigh, NC 27607
919-782-8200

carolinabreastcare.com



Duke Cancer Institute

Duke University Medical Center
888-ASK-DUKE

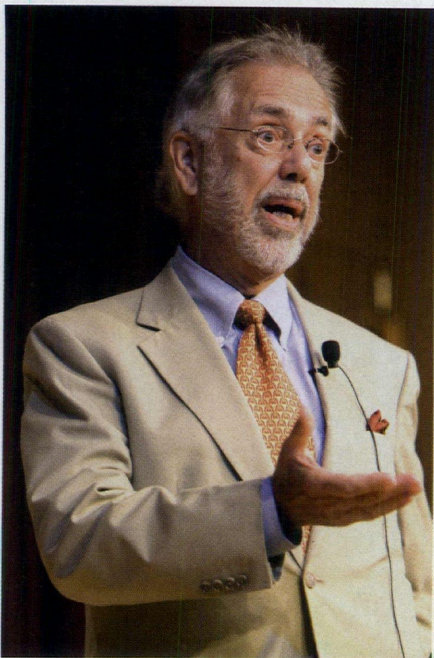
Duke Raleigh Cancer Center
919-862-5400

dukecancerinstitute.org



CASTRO, DEEP THROAT, JE HOOVER, TERRORISM, HIGHLIGHT 8TH RALEIGH SPY CONFERENCE

The 2012 Raleigh Spy Conference continued in its mission to correct and amplify public knowledge of key events of the recent past that remain pertinent today. John Fox, Historian of the FBI, reviewed the role of the Agency's founder and long-time director J. Edgar Hoover as the chief of US domestic security and clarified misrepresentations in the popular culture that he was a homosexual as dramatized in the film *J. Edgar*.



Spy Conference keynote speaker, Brian Latell

Author and editor of Washington Decoded website Max Holland presented the newly available evidence that Mark Felt created the persona of Deep Throat to enlist reporters Bob Woodward and Carl Bernstein of the *Washington Post* to advance his goal to become FBI Director after the death of J. Edgar Hoover in 1972. Albert Grajales of INTERPOL reviewed the history of modern terrorism and provided profiles of today's terrorist.

David Waltrop of CIA revealed the first live presentation of the declassification of the search and recovery of a film canister dropped from a US Hexagon satellite from 16,400 feet beneath the sea in 1971, one of America's most closely guarded secrets.

Keynote speaker Brian Latell, former Latin America chief for CIA and expert on Cuba, revealed via newly declassified information that 48 CIA/Cuban double agents continued to work for Castro while allegedly working for the US. Latell's new book *Castro's Secrets*, also exposes the revelation that Fidel Castro had foreknowledge of the assassination of John F. Kennedy, making the Cuban leader complicit in the death of the US president.

Dan Mulvenna, former security officer of the RCMP, led a tribute to former CIA counterintelligence officer Brian Kelley who was instrumental in founding the conference with magazine publisher Bernie Reeves of Raleigh. Kelley's wife Trish McCarthy Kelley addressed the group and told the story of the humorous yet pivotal first meeting between Kelley and Reeves at the gala opening of the International Spy Museum in 2002.

CIA's Historical Collections Division was on hand to provide color booklets containing newly declassified data on key Cold War events, and Dr. Nicholas Gessler of Duke University displayed a selection of cipher machines used to send or decrypt secret messages.

Special guests included Michael Sulick, Director of CIA's National Clandestine Service from 2007 to 2010, and Cindy Web, who recently stepped down as chief of counterintelligence of the CIA. A DVD will be made available of the 8th Raleigh Spy Conference. The Raleigh Spy Conference is held annually in Raleigh, NC, presented by Bernie Reeves and *Raleigh Metro Magazine* and local and national sponsors. Go to www.raleighspyconference.com for summaries of past conferences, speaker biographies and information on upcoming events. **MM**



EDITOR AND PUBLISHER

Bernie Reeves

EDITORIAL

Senior Editor

Taylor Arnold

Senior Writer

Rick Smith

Senior Writer

Jim Hughes

CONTRIBUTING WRITERS

Arch T. Allen | Godfrey Cheshire | Catherine Fain | CC Glenn | Diane Lea | Jim Leutze | Carroll Leggett | Louis St. Lewis | Dan Reeves | Art Taylor |

DESIGN

Art Director

David Gough

Graphics Associate

Kathy Johnson

Photographer

Ted Bartlett

Photographer

Jack Morton

ADVERTISING

Vice President of Sales and Marketing

Katie Reeves

Sales Representatives

Angela Williams

CC Glenn

Sales Assistant

Beth Jang

ADMINISTRATION

Accounting Manager

Mette Leather

Special Projects

Cyndi Harris

Intern

Emily Conser

CONTACT INFORMATION

Metro Magazine, LLC

1033 Oberlin Road, Ste. 100, Raleigh, NC 27605

Ph: 919.831.0999

Fax: 919.831.0222

Toll free: 800.567.1841

Email: emails@metronc.com

Visit us on the web: www.metronc.com

Mailing Address:

PO Box 6190, Raleigh, NC 27628

Postage paid at Raleigh, NC

Subscriptions: \$18 one year

Published twelve times a year

Audit applications submitted

ARTICLE REPRINTS AVAILABLE

Contact Glenn Benton at

Quick Color Solutions, Inc., 919-868-8742.

©2012 Metro Magazine, LLC

ISSN 1529-4404

Postmaster send address changes to:

Metro Magazine, LLC

PO Box 6190, Raleigh, NC 27628



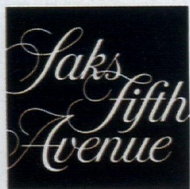
www.metronc.com

KEY TO THE CURE

Get the shirt.
Shop the weekend.
Show your support.

Join Saks Fifth Avenue in the fight against women's cancers. **Get the shirt**, designed by Carolina Herrera, available exclusively at Saks Fifth Avenue this October. Then **shop October 18 to 21**, when Saks will donate 2% of sales to local and national women's cancer charities.*

Special thanks to Penélope Cruz, the 2012 Ambassador for EIF's Women's Cancer Research Fund and Saks Fifth Avenue's Key To The Cure.



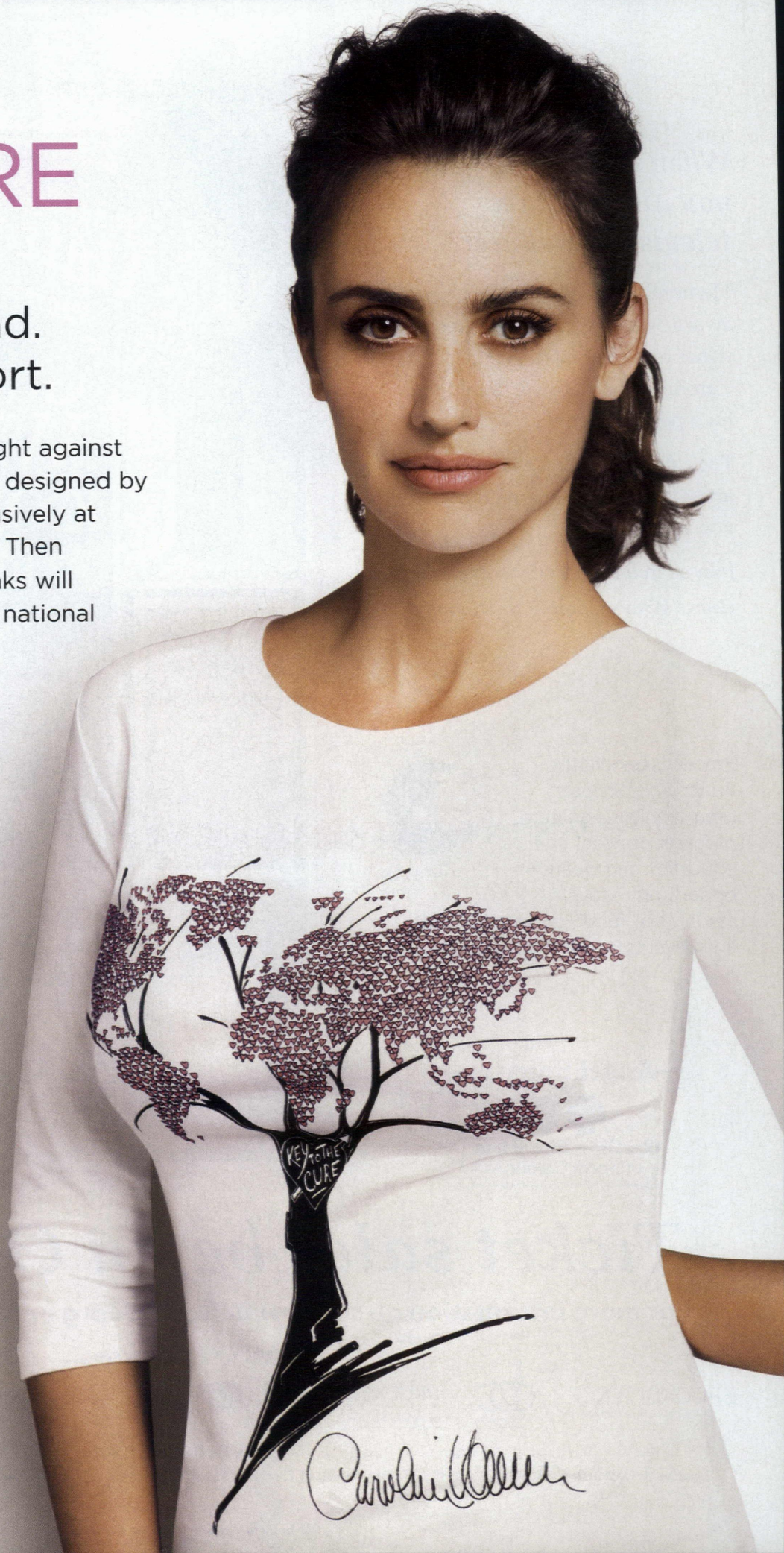
saks.com



SAKS Gives

*Saks will donate 2% of participating vendor sales from Thursday to Sunday, October 18 to 21, along with 100% of Key To The Cure T-shirt sales to Myself:Together Again for the Key To The Cure campaign. Visit saks.com/KTTC to learn more.

RALEIGH AT TRIANGLE TOWN CENTER, 7700 OLD WAKE FOREST RD. CALL 919.792.9100. VISIT SAKS.COM/RALEIGH. DOWNLOAD THE SAKS APP OR FIND US ON FACEBOOK, TWITTER AND SAKSPV.COM.



Carolina Herrera

When was the last time you dined with a television producer?

Memorable hosts, gracious homes, award-winning cuisine, exquisite wines and celebrated North Carolina artists are the ingredients for a perfect evening.

The catch? You won't know which artist you'll be dining with until you arrive!

Join us in toasting our 8th year of *Guess Who's Coming to Dinner!*

Proceeds benefit the *Artists in the Schools* program. This signature program provides arts education and creative opportunities for K-12 students by funding more than 300 artist events in 140 area schools.



—Angel Sponsor—



BlueCross BlueShield of North Carolina

An independent licensee of the Blue Cross and Blue Shield Association

Presented by
United Arts Council
November 1-3, 2012

Guess WHO'S coming to Dinner

Behind the doors of distinguished area homes, find your chance to break bread with one of our state's great artists!

unitedarts council
Life is better with the arts

Ticket sales begin Oct. 3, 2012

For more information go to www.unitedarts.org or call 919-839-1498, ext. 207

— DINNER SPONSORS —

BROOKSPIERCE
ATTORNEYS & COUNSELLORS



DRUCKER & FALK
REAL ESTATE
MULTIFAMILY • COMMERCIAL • SENIOR LIVING



Eliza Kraft Olander

WasteZero
Save Money. Reduce Waste.



— DINNER CO-SPONSORS —

Charles & Colvard • Morehead Capital Management, LLC • Satsky & Silverstein • Smith, Anderson, Blount, Dorsett, Mitchell & Jernigan, LLP

— IN-KIND SUPPORT —

The English Garden • Joseph C. Woodard Printing

FEATURES

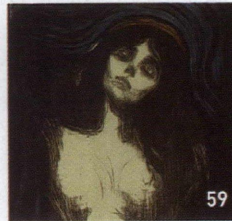
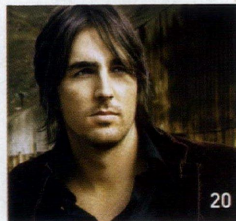
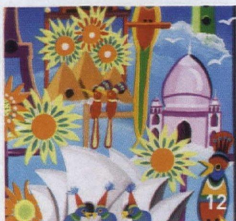
- 16 Dirtball in DC**
How Softball Solves Disputes
- 24 Social Calendar**
Fall/Winter 2012-2013
- 50 Design**
Chapel Hill Villa Fulfills Special Memories



Southern Style 37

- Fall Fashion - Modern Traditions
- Fashion News

DEPARTMENTS



- | | | | |
|---|--|--|--|
| <ul style="list-style-type: none"> 6 Introduction 8 Correspondence
Spy Conference Wrapup 12 Secrets of State
Craighead in New York, Owls Attack, Architecture Movie Series, Salisbury Tour, | <ul style="list-style-type: none"> 20 Preview
Cultural Events 34 On the Town 59 Artist-at-Large
The Secret Inner Life of Artists | <ul style="list-style-type: none"> 61 Between You and Me
Old Men Go One Way or the Other 63 Medical Rx 65 Gourmet
"Chefly" Entertaining 69 Editor-at-Large
Wilmington Restaurant Scene | <ul style="list-style-type: none"> 70 Restaurant Guide 72 My Usual Charming Self
Regime Change |
|---|--|--|--|



"Calling," 50w x 40h, mixed media on canvas

Jason Craighead Featured In New York City Gallery

New works by Raleigh artist Jason Craighead are included in the four-artist exhibition "Undertone," running September 13 to October 13 at the Cheryl Hazan Contemporary Art gallery in Lower Manhattan's Tribeca neighborhood. Craighead's newest painting is on display with works by Korean-born artist Hyunmee Lee, Canadian artist Doug Stone and Memphis-based artist Tad Lauritzen Wright.

Craighead, known for his abstract/non-representational works on canvas and paper, has been compared to the expressionistic painters of the mid-20th century. Gallery owner Cheryl Hazan describes his work as "gestural. It's simple, delicate, and almost graffiti-like." The New York exhibit follows Craighead's recent solo show at Thomas Deans Fine Art in Atlanta.

Open since 1996, Cheryl Hazan Contemporary Art, located at 35 N. Moore Street, New York, is known for presenting artists who have achieved a high level of maturity. For more information, go to <http://cherylhazan.com> and visit www.jasoncraighead.com. **MM**



The 4th Annual Nowell's Architecture Movie Series

Triangle Modernist Houses presents the 4th Annual Nowell's Architecture Movie Series Thursday, October 11 at 7:30 p.m. at the Galaxy Cinema in Cary with a special screening of "Coast Modern: Modern Architecture of the Pacific States," showcasing pioneers of west coast Modernist architecture and the homes that have become their legacies.

To order tickets and to see the entire series line-up, go to www.trianglemodernisthouses.com/movies. For more information on "Coast Modern," go to <http://coastmodern-film.com>.

When Owls Attack

Eight night skiers and a few romping dogs apparently have been attacked by great horned owls that swoop down from trees with talons outstretched and smack them on the head.

Jim Allen of Bangor, Maine said he was skiing in the dark on East Trail in the Rolland F. Perry City Forest: "I've got my headlamp on, and all of a sudden, I felt a whack in the back of my head and this stinging, and I understood what everybody was talking about." Dr. Dan Cassidy, a local physician and avid night skier, said three skiers suffered small lacerations, but none needed stitches to close their wounds. Cassidy has been documenting owl attacks after one of the nocturnal birds swooped down on him in nearby Orono in January. He was able to identify it as a great horned owl, and he and others suspect that one or more of those owls are the culprits in the Bangor attacks.

"There's no sound at all when an owl flies. So you don't hear them coming," Allen said. "I believe it. Because I never knew anything was coming. I was just skiing merrily along."

The theory, forwarded by Durham attorney Larry Pollard, that an owl attacked Durham executive Kathleen Peterson, is taking on credibility. Her husband Michael was convicted of her murder and was serving a prison sentence, but was recently released and is awaiting a new trial in the wake of the blood lab scandal at NC's State Bureau of Investigation. Go to www.metro-nc.com and enter "Owl Theory" to view dramatic color photographs of the wounds inflicted on Kathleen Peterson. **MM**

Metro Magazine

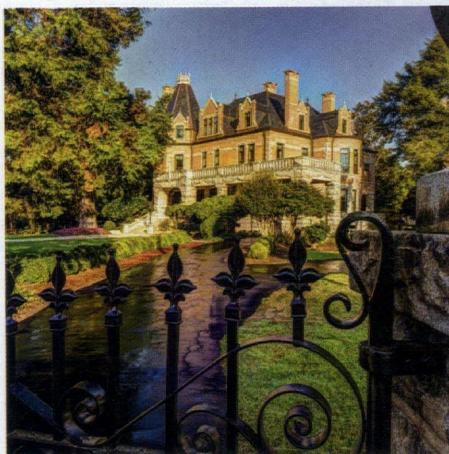
- News and Events
- Feature stories
- Style and Fashion trends
- Art news
- Design trends

919-831-0999
www.metro-nc.com

Historic Salisbury's OctoberTour™ to Feature Newly Restored Châteauesque Mansion

Locals call it "Salisbury's Castle" or the "Wallace Mansion," and this year, for the first time, visitors will see why. On October 13 and 14, every floor of the newly restored Hambley-Wallace House will be open to the public for the 37th annual OctoberTour™ of historic homes and buildings, presented by Historic Salisbury Foundation. Advance tickets for the 2012 OctoberTour™ are \$20, with discounts available for Historic Salisbury Foundation members, children six to 12 years old and groups of 10 or more. Admission during tour days will be \$25 per person.

Other events during OctoberTour™ week include a ticketed luncheon and tour of the Hambley-Wallace House gardens, a Civil War encampment, a treasure hunt for children ages eight through 14, guided tours of historic Salisbury locations, wine tastings and a variety of other ticketed and free events. For more information or to purchase tickets, visit www.OctoberTour.com or call 704.636.0103. **MM**



EYES ONLY

China's Ministry of Education has granted preliminary approval for the creation of Duke Kunshan University (DKU), a joint venture university formed in partnership with Wuhan University and the city of Kunshan, China. The DKU campus is currently under construction and planning to include six buildings, an academic with 750,000 square feet of classrooms, student and faculty housing, research facilities, dining and recreation spaces and an executive conference center. Go to <https://today.duke.edu/2012/08/rhbdku> for more.

The City of Raleigh Medal of Arts winners for 2012 are Nancy Lambert, Laura N. Raynor, the Philharmonic Association and Parker Poe Adams & Bernstein Attorneys. A reception for the recipients is October 7.

TEDx Raleigh, the local affiliate of TED (Technology, Entertainment, Design), presents Saturday, October 13 from 9:00 to 4:30 p.m. at Lincoln Theater in downtown Raleigh: Red Hat CEO Jim Whitehurst; Durham architect Phil Freelon; Aaron Syrett, director of the North Carolina Film Office and Stephen Burke, president of the Biofuels Center of North Carolina and 10 additional

presenters, plus performances from local musicians. Ticket information and an updated itinerary are available at www.tedxraleigh.com.

WCHL-AM radio, founded by Sandy McClamroch in 1953 - and later sold to James Heavner's Village Companies in the 1970s - began broadcasting on 97.9 FM August 28. Programming can be accessed by tuning to 97.9 FM, 1360 AM, and streaming live on Chapelboro.com. For more information, contact lstafford@wchl.com.

"A Fistful of Neutras," lectures by Raymond and Dion Neutra, the sons of modernist master Richard Neutra, will be held at the AIANC Center for Architecture & Design in downtown Raleigh. The event will be sponsored by Triangle Modernist Houses to launch the web site's TalkModern Lecture Series.

On October 4, Raymond Richard Neutra will discuss "Preserving the VDL Studio/Residences in Los Angeles," followed on November 13 with a talk by Dion Neutra, AIA, a partner in his father's firm, entitled "Neutra Architecture: The View From Inside." Go to <http://www.triangle-modernisthouses.com/neutra.htm> for ticket information and more about the lectures.

Best In The Triangle
12 Years In A Row



Local expertise. Guaranteed.
That's one knowledgeable rock.

My Home
info
24-7!

919-706-4670

Instant Info On Any Home,
Listed By Any Company,
At Any Time!

www.PruYSU.com

My Home
info
24-7! 919-706-4670



Prudential

York Simpson
Underwood Realty

Rock Solid in Real Estate®

© 2012 BRER Alliances Inc. An independently owned and operated broker member of BRER Alliances Inc. Prudential, the Prudential logo and the Rock symbol are registered service marks of Prudential Financial, Inc. and its related entities, registered in many jurisdictions worldwide. Used under license with no other affiliation with Prudential. Equal Housing Opportunity. ®



AIA Hosts Home Tour

The American Institute of Architects (AIA) Triangle Chapter will host its third annual Triangle Tour of Residential Architecture on Saturday, October 6 from 10 a.m. to 5 p.m.

The self-guided tour costs \$15 per person and showcases six award-winning homes throughout the Triangle. Prior to the event, guests may attend two panel discussions with the six featured architects, hosted by Beyond Blue Interiors in Raleigh September 16 at 5 p.m., and Flyleaf Books in Carrboro September 25 at 7 p.m.

This year ticketholders are offered a free bonus tour the following weekend of the North Carolina State University Chancellor's Residence on Centennial Campus, designed by the school's College of Design Dean Marvin Malecha. For additional information, go to www.aiatriangletour.com. **MM**

Star Toilet Paper Offers Ads

Bryan Silverman, a rising sophomore at Duke University, says toilet paper is an effective medium for advertising. He and older brother Jordan Silverman sell advertisements and coupons on bathroom tissue applying their patented printed paper at no cost to corporate customers who buy the product. The ads, targeted to a "captured" market, create the revenue.

The idea caught the attention of *Entrepreneur Magazine*, and Bryan was recently named one of five finalists in the magazine's College Entrepreneur of the Year contest.

"I think college students are a great resource and can offer a variety of great characteristics that any startup is looking for," Silverman says. "While I am at Duke, I am going to be working on Star Toilet Paper, and hope to bring this amazing product to the Triangle area."

For more information, visit www.star-toiletpaper.com. **MM**

"Jump for the Children" 2012 Horse Show Benefits Duke Children's Hospital

As the largest benefit horse show in North Carolina, "Jump for the Children" is a six-day event that draws over 600 horses and 4000 spectators from across the country. This year's show will be held at the Governor James B. Hunt Jr. Horse Complex on the North Carolina State Fairgrounds from November 6 through 11, culminating on Saturday evening with the \$30,000 Duke Children's Jumper Grand Prix. Participants and spectators are invited to take part in the Duke Children's Hospital's silent auction where they can bid on fishing and hunting trips, beach weekends, restaurant certificates, jewelry and artwork contributed by local vendors. Since the show's beginning in 1984, over \$1,500,000 has been contributed to Duke Children's Hospital from the horse show and its sponsors. For more information, visit www.trianglefarms.com. **MM**

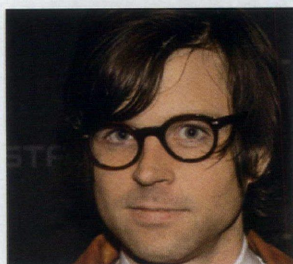


GARDNER REYNOLDS

Rock Anatomy: Menconi's Ryan Adams

Rock writer David Menconi began providing the daily *News & Observer* with music coverage in 1991, just before rock musician, singer and song writer Ryan Adams made the scene in the Triangle in the mid 90s.

By this time, the area had become a hot bed of original music - primarily due to the initiative taken by Godfrey Cheshire, the chief cultural critic for the weekly *Spectator*, founded in 1978. Cheshire and his crew of rock insomniacs covered and encouraged the local scene, often advising club and convert venue bookers who to schedule. Cheshire, unbowed by the difficulty area bands confronted with U.S. record labels, compiled and produced two dozen tracks into *Comboland*, an album showcasing local talent, and headed off to introduce Europe to North Carolina rock and roll. Several groups signed contracts, and Triangle music made playlists in several European cities. (Go to www.combolandradio.com where you can hear these talented musicians on streaming FM radio).



Ryan Adams

Menconi possessed the insight to be impressed by Adams and his band, *Whiskeytown*, and was on scene as Adams, an introspective and expressive artist, made the transition to a solo act and international fame. In his new book, *Ryan Adams: Losing*, *A*

Story of Whiskeytown - a saga of artistic temperament, ambition, almost fatal excesses, constant re-invention and a single-minded quest for success - Menconi relies on early interviews, accounts from associates and Adams' online postings to excavate the layers of complex emotions and desires that constitute the modern rock musician.

Ryan Adams is available from University of Texas Press as part of their American Music Series, edited by Menocni and Peter Blakcstock. Go to www.utexaspress for more. *Metro* music critic Dan Reeves will offer a full review in the next issue. **MM**



Raleigh artist Bob Rankin has created a new poster for the City's International Festival depicting a montage of birds, flowers and international heritage sites, including the Eiffel Tower and the Taj Mahal. The 2012 festival, to be held September 28-30 at the Raleigh Convention Center, celebrates the theme, "A Defining Moment in History." The poster is the latest in a series Rankin has designed for the Festival for the past 23 years.



BRAVO AWARD WINNER

Standing Ovation for Best Private High School and Best Private Lower School!

Becoming your **BEST** never just happens.

AT RAVENSCROFT, we do more than simply recognize the unique potential of our students - we catalyze and steer this potential in a way that spurs personal aspiration, builds confidence, and strengthens character. We also believe that holding our students to the highest standards - ethically and academically - should happen in an environment that promises encouragement and joy. When students feel accepted but also challenged, known but also nudged, safe but also stimulated, they learn to value what it means to become the best of who they are.

R RAVENSCROFT
FOUNDED 1862

The Best of You

7409 Falls of Neuse Road | Raleigh, NC 27615
919.847.0900 | www.ravenscroft.org

How Softball Solves Disputes

Notes from Underground DC During Watergate

by Jim Hughes

W

We were the outlaw softball league of Washington, D.C., the scourge of Potomac Park.

We called ourselves the Dirt League, and Dirtball was the game we played. We were the men who built the Metro commuter rail – carpenters, laborers, rodbusters, tunnel rats and Teamsters. We worked all day in half-lit holes a 100 feet beneath the streets. It was hard and dangerous work. Six men were killed the year I was there. Dirtball was our escape from that dreary underworld. On game days we were as jumpy as a Congressman at a strip club. When the horn sounded at five o'clock, we'd clamber up out of our holes, pile into pickups, race to the park and play softball until it was too dark to see.

It was the summer of 1974 and the fall of a President. Watergate was in full swing, and Sam Ervin, the senior Senator from my home state of North Carolina, was leading a homespun assault on all the President's men. Fresh from flunking out of college and washing out of a career in small-town journalism, I'd come to Washington from Chapel Hill, part of a small army in blue blazers and starched khakis, each of us hoping to witness history from a front row seat next to Senator Sam. A few of my friends made it on Capitol Hill, but I was forced underground. I signed on as an apprentice carpenter with Local 1051 of the Brother-

hood of Carpenters and Joiners, and wound up leading off and playing shortstop on the strangest softball team ever assembled.

I wasn't much of a carpenter. I carried the obligatory red-handled 22-ounce Plumb Hammer like the other guys, but I could hardly drive a nail, and my left thumb was perpetually discolored. I think my foreman, a New Yorker named Jack Gohde, kept me around because I never complained when he sent me out every morning to buy coffee and Danish for the crew. Good thing he did. Without me, Dirtball would never have been invented.

It happened this way: Gohde's crew was the buzz of the underground that summer. In the hole that is now Foggy Bottom Station, we were pouring concrete at a blistering pace, every four or five days compared to every seven for our closest competitor - and well ahead of the average around town of eight to 10. Nobody could keep up with us when the big red concrete trucks rolled in and the green-brown mud would sluice down from the heavens.

To look at us, you wouldn't have predicted that kind of productivity. Most of us were long-haired kids in our early twenties, the rest grizzled old boomers on their last big job. Gohde was the key. He was a subterranean Vince Lombardi, an organizational genius and master motivator who'd

We had a 62-year-old shortstop, a myopic centerfielder and a morbidly obese first baseman who shouldn't have been allowed on the field without a sports bra.

turned a motley crew of misfits into a finely tuned concrete-pouring machine.

We weren't winning any popularity contests. Some of the crews resented the pace we were setting. They said we were making the rest of them look bad. One night a rival crew from the Dupont Circle Station rolled into the Red Lion, our after-work watering hole near George Washington University. After a few beers, a big Irish rodbuster accused us of cheating. I retorted that if any of his crew had made it past the third grade they might be able to figure out how to keep up with us. He invited me outside for further discussion. Luckily for me, someone suggested we slug it out in another forum. And thus it was that Dirtball was born, and the first game scheduled the following Wednesday after work at Potomac Park.

Work in the hole on game day moved at glacial speed. While the rest of us waited for the horn to blow, a few engineers and surveyors cut out early to stake a claim on the field and lay out the diamond. My job was to take a company pick-up and bring back beer, no fewer than five cases, they said, and enough ice to cover them in the bed of the truck. The whole bill back then was under 40 dollars.

By the time I got to the park, the game was in the third inning and we were down nine-zip. It wasn't hard to figure out why. Our best players were still on the sidelines. The office guys, the ones who worked above ground in air-conditioned trailers, had taken charge and put themselves in the starting line-up. We had a 62-year-old shortstop, a myopic centerfielder and a morbidly obese first baseman who shouldn't have been allowed on the field without a sports bra.

The rest of us got into the game in the fourth inning and staged just enough of a rally to make the final score respectable. Then we attacked the truck full of beer. The animus of the previous week was soon dissolved. We decided to reconvene at the Red Lion for additional lubrication. My memory is a bit hazy, but I think it was just before last call when one of the DuPont Circle guys said he had some friends on other crews around town and volunteered to try to get everyone together to discuss forming a league. We started to play the next week with five teams and an eight-game schedule over the next six weeks. It was decided the two teams with the best records would meet in early August to decide the 1974 Dirt League Championship.

The next Monday three new carpenters joined our crew. It was probably not a coincidence that all three could play ball. One was Gohde's son, a natural first baseman who was about six-foot-five

with blonde locks down to his belt. His wife was a dead ringer for Cher. Between them they probably had a good five feet of hair. He was joined by his cousin, a wiry second-baseman who spent lunch reading the Bhagavad Gita and eating raw vegetables. The third was our catcher, a burly ex-D.C. cop named Bill Flynn, who, six years before, had stood on the Pentagon steps staring down about a half-million raging anti-war protestors. After he'd been

with us awhile, I asked him what he would have done if they'd mounted a charge. "Busted some heads," he said. I asked what would have happened if I'd been one of them. "Busted your head like a melon." He laughed, but I'm pretty sure he wasn't kidding.

With the addition of our new players and the withdrawal of the office boys from the field, we became a fairly good ball club. We wound up in second place, a game back of our old nemeses at Dupont Circle. We'd managed to hand them their only loss, and thus set up the rubber match with



the Dirt League championship on the line. To make it more interesting, the losers had to buy all the alcohol until the last man stopped standing.

The game was tied in the bottom of the seventh - the final inning in softball - with Dupont Circle at bat. They quickly put runners on second and third before the next batter popped weakly to third. Their best hitter came to the plate, a lefty with home run power who'd never made an out against us. We pulled the old Ted Williams shift on him, and I moved into short right field. On the first pitch he lined one over the second baseman's head that handcuffed me for a second, but I sprinted to my left and made a lucky catch. I saw the runner on third tag up and head home with the winning run. I planted my left foot and heaved the ball with all my strength. At first I thought I'd thrown it in the Potomac, but in mid-flight it miraculously corrected course and began curving like a parenthesis right toward Flynn's waiting glove. The runner and the ball arrived simultaneously, but Flynn had blocked the plate with his left foot like a trained major leaguer. I saw the ball hit glove dead-center and dead-level with the sliding runner. Out. No doubt. Double play. Extra innings. When I looked again, the ball was bouncing away and the Dupont Circle team was celebrating.

We slumped off the field. Flynn stood there dejected, staring down at his glove in disbelief like Jon Voight in *Midnight Cowboy*. My last Dirtball memory was Flynn walking deliberately to his truck, pulling out his Plumb Hammer and a 16-penny double-headed nail. With one angry blow he crucified his glove to the nearest tree. **MM**

The
Metro
SEASON



Where you need to be and what
you need to see

Metro Preview
Social Calendar
On the Town

Openings

10/13

Fall Festivals | **JAKE OWEN, OCT. 13** / For ticket information and a full schedule of events, visit www.ncstatefair.org



10/18

Gallery | **HARRY DEMAINE EXHIBIT, OCT. 18- NOV. 27** / Oils from the 1930s - 1940s. Gallery C, Raleigh. www.galleryc.net



10/1

Music | **GOYTE, OCT. 1** / Raleigh Amphitheater Events / www.raleigh-amphitheater.com, 919.831.6400



10/5

Gallery | **JOHN BEERMAN & RICHARD FENNELL EXHIBIT, OCT. 5** / City Art Gallery, Greenville. www.cityartgreenville.com



Richard Fennell
"House at Grassy Creek"

John Beerman
"Man in Orange Trunks", 2010

METRO PREVIEW

BY CYNDI HARRIS

Galleries

MEDITATIONS, SEPT. 24- OCT. 21 / Opening Reception: SEPT. 28. Featuring Lolette Guthrie, O'Neal Jones and Pringle Teetor. Hillsborough Gallery of Arts, Hillsborough. www.hillsboroughgallery.com

RAW ARTISTS RALEIGH PRESENTS PROVOCATIONS, OCT. 3 / Solas Restaurant, Raleigh. www.RAWartists.org/raleigh/provocations

CURIO, OCT. 4- NOV. 13 / Opening Reception: OCT. 4. 5-7pm. Presented by the Raleigh Arts Commission. Block Gallery, Raleigh. www.raleighnc.gov/arts

JOHN BEERMAN & RICHARD FENNELL EXHIBIT, OCT. 5 / City Art Gallery, Greenville. www.cityartgreenville.com



"A Season of Japan" Exhibit at the Ackland Museum of Art in Chapel Hill opened Sept. 7 and runs through Jan., 2013.

POLITICALLY CHARGED EXHIBIT, OCT. 5 / Art Celebrating American Democracy. Cedar Creek Gallery, Creedmoor. www.cedarcreekgallery.com

FRANK POOR EXHIBIT, OCT. 5- NOV. 10 / Artspace, Raleigh. www.artspacenc.org, 919.821.2787

ENCAUSTIC & GLASS EXHIBITING ARTISTS: ADRIEN MONTOYA AND LIZZIE BAILEY, OCT. 5-27 / Opening Reception: Oct. 5, 6-9 pm. Local Color Gallery, Raleigh, 919.754.3887. www.localcolorraleigh.com

0

Museums

NC MUSEUM OF ART EVENTS / www.ncartmuseum.org, 919.839.6262

SEPT. 23- FEB. 10, 2013 / Edvard Munch: Symbolism in Print
OCT. 21- JAN. 13, 2013 / Still-Life Masterpieces: A Visual Feast

from the Museum of Fine Arts, Boston

SEPT. 22- 23 / "Real to Reel: The Making of *Gone with the Wind*" Exhibit Reception: SEPT. 21

NC MUSEUM OF HISTORY EVENTS / www.ncmuseumofhistory.org, 919.807.7900

SEPT. 29 / Celebracion! Celebrate Hispanic Heritage Month

OCT. 5 / Play: When I Leave

OCT. 19 / Conservation Assistance Day

ACKLAND MUSEUM OF ART EVENTS / www.ackland.org, 919.966.5736

SEPT. 7- JAN. 6, 2013 / A Season of Japan Exhibit featuring ten Japanese-themed installations that span six centuries

OCT. 26- JAN 6, 2013 / Natalia Goncharova's *Mystical Images of War* (1914)

TRYON PALACE HISTORIC SITE & GARDENS EVENTS / www.tryonpalace.org 800.767.1560

OCT. 6 / Tryon Palace Theater: WHIT Presents. North Carolina History Center, Cullman Performance Hall

OCT. 25- 27 / Ghostwalk: Spirited through Time. Tryon Palace

OCT. 27 / "Drinking with Jane Austen" North Carolina History Center, Cullman Performance Hall

CAPE FEAR MUSEUM OF HISTORY AND SCIENCE EVENTS / www.capefearmuseum.com, 910.798.4370

OCT. 5 / Fragments of War Exhibit

THROUGH JAN. 13, 2012 / Cape Fear Treasures: Campaigning

TITANIC: THE EXHIBITION, SEPT. 29- APRIL 28, 2013 / During the 100th year anniversary, showcasing 200 artifacts retrieved from the wreck site. NC Museum of Natural Sciences, Raleigh. www.naturalsciences.org

AVA GARDNER FESTIVAL / OCT. 5-7. Exhibits to commemorate Gardner's life-long friendship with Gregory Peck. Ava Gardner Museum, Smithfield. www.avagardner.org 919.934.5830

Stage & Screen

CAROLINA BALLET EVENTS / www.carolinaballet.com, 919.719.0800

SEPT. 13- 30 / An Evening of Robert Weiss, Fletcher Opera Theatre

OCT. 11- 28 / A Balanchine Celebration, Fletcher Opera Theater

CAROLINA THEATRE OF DURHAM EVENTS / www.carolinatheatre.org, 919.560.3030

SEPT. 28 / Marcus Miller: Renaissance

OCT. 2 / 92nd Street Y: Thomas Friedman

OCT. 11 / Anjelah Johnson

OCT. 12 / Clannad

OCT. 19 / Classic Albums Live: Abbey Road

OCT. 21 / The Chamber Orchestra of the Triangle

OCT. 22 / Rufus Wainwright with Ingrid Michaelson and Lucy Wainwright Roche

OCT. 23- 24 / Menopause the Musical

NCSU CENTER STAGE EVENTS / www.ncsu.edu, 919.513.1800

SEPT. 28- 29 / "Twenty Twenty" featuring Nicholas Leichter and Bryan Strimpel Titmus Theatre

OCT. 12 / Parsons Dance, Stewart Theatre

PROGRESS ENERGY CENTER EVENTS / www.progressenergycenter.com, 919.831.6060

OCT. 3- 14 / Souvenir - Hot Summer Nights at The Kennedy, Kennedy Theatre

OCT. 9- 14 / *Legally Blonde*, Memorial Auditorium

OCT. 13 / Lisa Lampanelli, Meymandi Concert Hall

OCT. 19 / Mike Epps, Memorial Auditorium

NOV. 6- 11 / *Catch Me If You Can*, Memorial Auditorium

OCT. 25 / Joe Klein

OCT. 27 / Jerry Douglas Band

OCT. 28 / *Nosferatu* with the Mallarme Chamber Players



The North Carolina State Fair has something for everyone at runs Oct. 11-21 at the NC State Fairgrounds in Raleigh.

OCT. 28 / 92nd Street Y: On Julia Child at 100: An Appreciation

PNC ARENA EVENTS / www.pncarena.com

OCT. 20 / Tyler Perry's "Madea Gets a Job"

OCT. 27 / Kevin Hart

44 PLAYS FOR 44 PRESIDENTS, SEPT. 28- 30 AND OCT. 4-7 / Biological survey of each of the 44 men who have served office. The ArtsCenter Stage, Carrboro. www.artscenterlive.org, 919.929.2787

RALEIGH AMPHITHEATER EVENTS / www.raleigh-amphitheater.com, 919.831.6400

OCT. 1 / Gotye

DURHAM PERFORMING ARTS CENTER EVENTS / www.durhamperformingartscenter.org

SEPT. 27 / Fiona Apple

SEPT. 29 / Jethro Tull's Ian Anderson

OCT. 10 / ZZ Top

OCT. 12 / Bonnie Raitt

OCT. 14 / Australian Pink Floyd Show

OCT. 19 / Indigo Girls

OCT. 26 / David Sedaris

OCT. 28 / Randy Travis

LEGALLY BLONDE

The Musical



Music

CAT'S CRADLE EVENTS / Carrboro, www.catscradle.com

SEPT. 23 / Twin Shadow

SEPT. 26 / Stars

SEPT. 30 / Carrboro Music Festival Toon and The Real Laww, Archbishops of Blount Street, Triple Fret, Tin Can Sailor, Stranger Spirits, Todd Jones and Money vs. People, Dark Water Rising, Tain Collins Band

OCT. 11 / Yep Roc 15; Nick Lowe, Robyn Hitchcock, Los Straitjackets, Dave Alvin, Chuck Prophet, Eleni Mandell and more TBA

OCT. 12 / Yep Roc 15; Fountains of Wayne, Liam Finn, Josh Rouse, Sloan, Mayflies USA, Cheyenne Marie Mize and more TBA

OCT. 13 / Yep Roc 15; John Doe, Chatham County Line, Jim White, The Sadies, The Minus 5 and more TBA

OCT. 25 / THE SEA and CAKE

OCT. 30 / NOVELL VAGUE

NC SYMPHONY EVENTS / Meymandi Concert Hall, The Progress Energy Center, Raleigh, www.progressenergycenter.com, 919.831.6060

SEPT. 28- 29 / The Music of Ray Charles

OCT. 5- 6 / Bolero

OCT. 19- 20 / Brahms' Second Symphony

NOV. 9 / Mozart's "Prague" Symphony

DUKE UNIVERSITY DEPARTMENT OF MUSIC EVENTS / www.music.duke.edu, 919.660.3300

OCT. 3 / Duke Symphony Orchestra: Haydn, Mozart and Schumann's "Eroica", Page Auditorium

OCT. 26 / Duke Jazz Ensemble & Duke Djembe Ensemble, Page Auditorium



GET A JUMP ON BOOKING YOUR PARTIES FOR THE HOLIDAYS.

Whether you host a private party in our restaurant or we cater at a location of your choice, you'll receive \$50 in bonus cards for every \$500 spent when you book your event with us by October 31, 2012.*



Cary | Durham | Raleigh
SeriousSteaks.com | Valet Parking Available

*Terms and conditions apply.

Media Sponsor **10 NEWS**
 Direct from New York, Nederlander Presents
SUNTRUST BROADWAY
 2012 / 2013 SEASON AT DPAC

How did four blue-collar kids become one of the greatest successes in pop music history?



October 30-
November 18

get tickets at
DPACNC.COM

DPAC Ticket Center
919.680.2787
 123 Vivian Street, Durham

ticketmaster®

Great Seats, Great Savings!
 919.281.0587 or
 Groups@DPACnc.com

“THE CROWD GOES WILD!”
 —The New York Times

LINCOLN THEATRE EVENTS / www.lincoltheatre.com, 919.821.4111

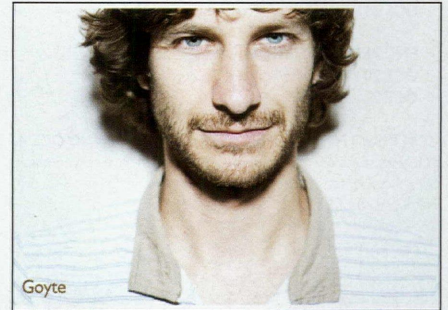
- SEPT. 26 / North Mississippi Allstars & Missing Cats
- SEPT. 29 / Dark Water Rising & Jason Adamo Band
- SEPT. 30 / Leon Russell w/ Tompson-Howell Band
- OCT. 2 / Will Hoge and Drivin N Cryin
- OCT. 3 / Yonder Mountain String Band
- OCT. 5 / Jeanne Jolly CD Release Party
- OCT. 12 / Holy Ghost Tent Revival w/ River Whyless
- OCT. 23 / Streetlight Manifesto
- OCT. 26 / Edwin McCain
- OCT. 27 / Big Something and Indecision
- NOV. 3 / An evening with Chris Robinson Brotherhood
- NOV. 5 / Citizen Cope

EVENTS AT THE PROGRESS ENERGY CENTER: www.progressenergycenter.com, 919.831.6060

- SEPT. 28-29 / The Music of Ray Charles - North Carolina Symphony Pops Series, Meymandi Concert Hall
- OCT. 5-6 / Bolero - North Carolina Symphony Classical Series, Meymandi Concert Hall
- OCT. 19-20 / Brahms' Second Symphony - North Carolina Symphony Classical Series, Meymandi Concert Hall
- NOV. 9 / Mozart's "Prague" Symphony - North Carolina



Bonnie Raitt brings her soulful voice to the Durham Performing Arts Center on Oct. 12



Symphony Friday Favorites, Meymandi Concert Hall
 NOV 16-17 / Leningrad - North Carolina Symphony Classical Series, Meymandi Concert Hall
 NOV. 23-24 / The Wizard of Oz - North Carolina Symphony Special Concert, Meymandi Concert Hall

EVENTS AT THE CAROLINA THEATRE OF DURHAM: www.carolinatheatre.org, 919.560.3030

- OCT. 21 / The Chamber Orchestra of the Triangle
- OCT. 22 / Rufus Wainwright with Ingrid Michaelson and Lucy Wainwright Roche
- OCT. 25 / Joe Klein
- OCT. 27 / Jerry Douglas Band
- OCT. 28 / Nosferatu with the Mallarme Chamber Players

OCT. 28 / 92nd Street Y: On Julia Child at 100: An Appreciation

Fall Festivities

CHATHAM HILL WINERY FOOD TRUCK RODEO, SEPT. 28
 / Local food trucks, live music and wines available by the glass or bottle. Chatham Hill Winery, Morrisville. www.chathamhill-wine.com

ANTIQUES APPRAISAL FAIR, SEPT. 29 / Presented by the Joel Lane Museum. Joel Lane Museum House, Raleigh. www.joel-lane.org



Vacation on the water

Photography by Joshua McClure

We're on the water in more ways than one. We surf, SUP, sail, kayak, fish and when we simply want to relax we take the boat out for a cruise around the island. As the only NC property with viable beaches surf to sound, the Blockade Runner Beach Resort offers a vacation like nowhere else. Join us this fall for the NC Holiday Flotilla and the NC Surf to Sound Challenge at offseason rates. At Blockade Runner, the grass is a little greener, the sky is a little brighter and the ocean is so close it whispers in your ear.

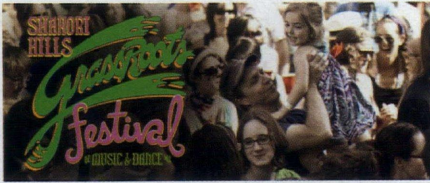


blockade runner
 wrightsville's surf to sound resort

275 Waynick Blvd. Wrightsville Beach, NC

910.256.2251

www.blockade-runner.com



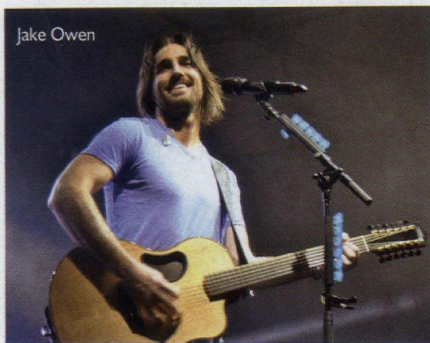
27TH ANNUAL INTERNATIONAL FESTIVAL OF RALEIGH, SEPT. 28-30 / Three day festival of food, music and culture from around the globe. Raleigh Convention Center, www.internationalfestival.org

RALEIGH IRISH FEST, SEPT. 29 / A Day of special music and guests presented by the Ancient Order of Hibernians. Moore Square, Downtown Raleigh. www.raleighirishfest.com

THE SHAKORI HILLS GRASSROOTS FESTIVAL OF MUSIC AND DANCE, OCT. 4-7 / Annual festival showcasing over fifty bands, local crafts, food and family activities. Silk Hope. www.shakorihillsgrassroots.org/festival, 919.542.8142

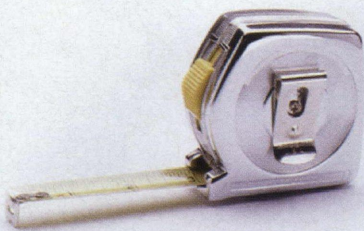
CEDAR CREEK GALLERY 45TH ANNUAL FALL POTTERY & GLASS FESTIVAL, OCT. 5 / www.cedarcreekgallery.com

DURHAM WORLD BEER FEST, OCT. 6 / Celebrating the world of beer culture. Durham Bulls Athletic Park, Durham. www.allaboutbeer.com



Jake Owen

**Other Magazines
Just Don't
Measure Up!**



919-831-0999
www.metronc.com

CHAPEL HILL'S FESTIFALL, OCT. 7 / "Immerse Yourself in the Arts" with arts, music and food. Downtown Chapel Hill. www.townofchapelhill.org/festifall

CRAVEN CHOCOLATE EXPLOSION! OCT. 11-14 / Exhibitors, tastings, activities and everything chocolate. New Bern Riverfront Convention Center, New Bern. www.CravenChocolateExplosion.org, 252.349.0405

NORTH CAROLINA STATE FAIR, OCT. 11-21 / This year's theme, "Bumper Crop of Fun" with events, games, rides, exhibits, shows and more for the whole family. NC State Fairgrounds Site, Raleigh. For ticket information and a full schedule of events, visit www.ncstatefair.org

CONCERTS AT NC STATE FAIR:

OCT. 13 / Jake Owen

OCT. 14 / Hot Chelle Rae

OCT. 15-16 / Scotty McCreery

OCT. 17 / Jason Michael Carroll

OCT. 18 / Brian McKnight

OCT. 19 / Michael W. Smith

OCT. 20 / Billy Currington

OCT. 21 / Corey Smith

ANNUAL EXPRESSIONS BENEFIT, NOV. 9 / An evening inspired by Chef Scott Crawford and Artist Mark Hewitt with proceeds to benefit the Lucy Daniels Center's Family Support Fund. 919.677.1400

TO LIST AN EVENT: Send events info and color images, slides or photos six weeks before publication date to: Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh 27605 or email: emails@metro.nc.com.



Join us for two unique art events – one so big it arrives on a five story mega yacht...



There are two great reasons to make New Bern your weekend destination this fall: The Craven Arts Festival and The SeaFair Mega Yacht Venue. Whether you're interested in fine art, the local artists, or MUMFEST, we promise a world full of art and culture is waiting. Visit the website below for details.

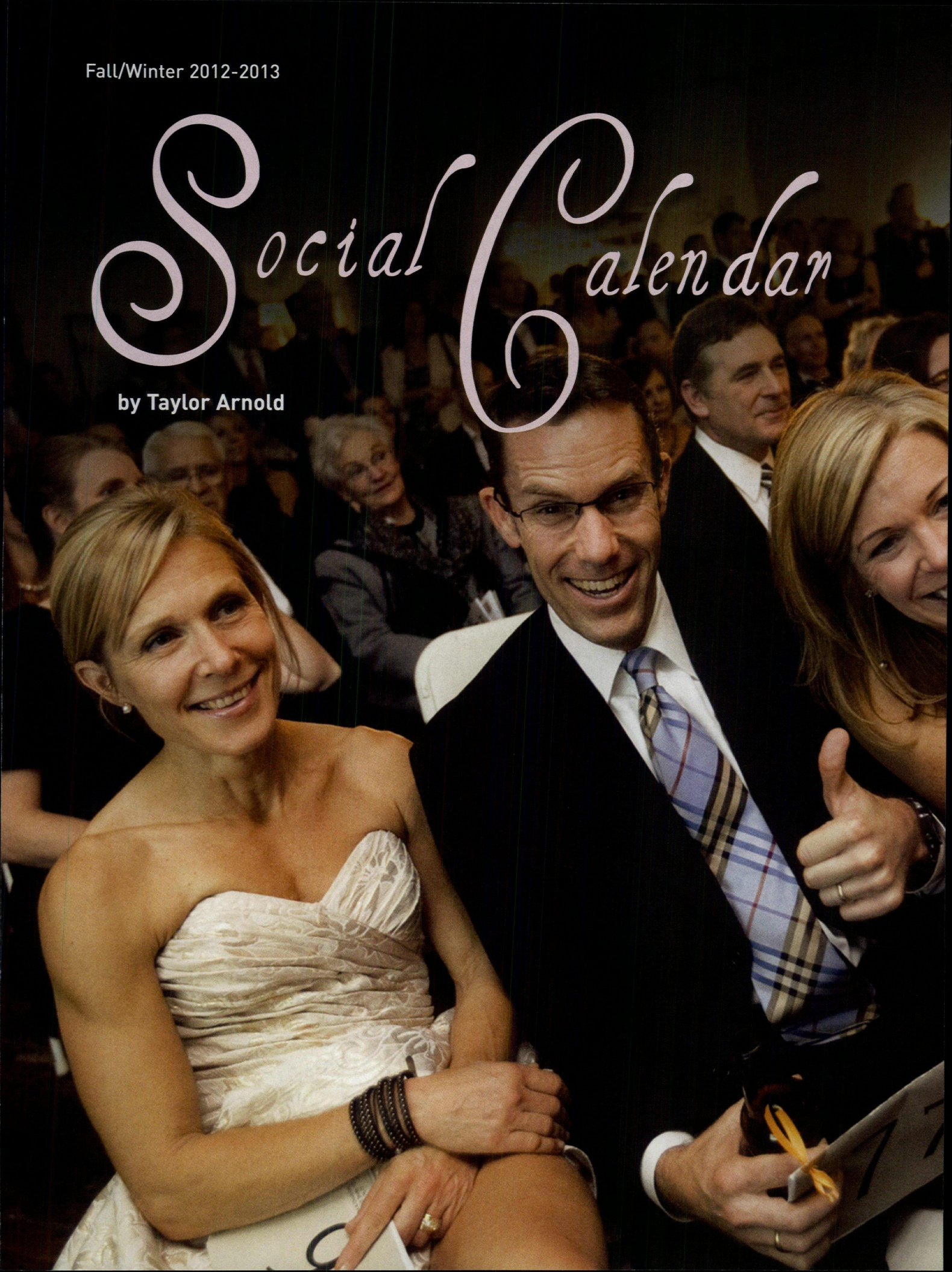
Visit NewBern.com/ArtEvents
800.437.5767

NEW BERN
Great Expectations. Unexpected Surprises.

Fall/Winter 2012-2013

Social Calendar

by Taylor Arnold



SEPTEMBER

September 22
CAMERON ART MUSEUM GALA
For: The Cameron Art Museum

The Cameron Art Museum's only fundraising event of the year celebrates 50 years with a special evening of music, food, a silent auction and a series of exhibitions that feature North Carolina art. The benefit will be held on Saturday, September 22 from 7 to 11 p.m. at the museum. Tickets are \$150 per person, and proceeds go to exhibitions, public programs and art education at the Cam. For more information call 910.395.5999 or visit www.cameronartmuseum.com/cam50years.

September 24
THRIVE - A BENEFIT FOR THE FIGHT AGAINST HOMELESSNESS
For: Women's Center of Wake County

The Women's Center of Wake County will host its annual fundraiser, THRIVE, an Evening Benefit for the Fight Against Homelessness, on Monday, September 24. The event begins at 6:30 p.m. at Caffe Luna, located at 136 E. Hargett Street. Caffe Luna, and includes wine and heavy hors d'oeuvres, as well as a wine raffle. Tickets are \$50, or two for \$75. For more information call 919.829.3711 or visit www.wcwc.org.

September 29
11TH ANNUAL BIG BAD BALL
For: Hospice of Wake County

This annual black-tie fundraiser will be held Saturday, September 29 at 7 p.m. at the Capital City Club in downtown Raleigh. Guests will enjoy music, dancing, open bars, a wide selection of hors d'oeuvres and a late-night breakfast. This year's theme is "A Sophisticated Soiree, Where It's Good to Be Bad," and tickets are \$125 per person. For more information call 919.828.0890 or visit www.bigbadball.com.

OCTOBER

October 1
CORNUCOPIA'S 8TH ANNUAL GOLF TOURNAMENT
For: Cornucopia Cancer Support Center

Step out on the links at Brier Creek Country Club on Monday, October 1 and help support Cornucopia Cancer Support Center. Registration is \$150 per person and includes range balls, green fees, cart, box lunch and a post-tournament dinner reception. The event also features live and silent auctions, door prizes, raffles and a Lexus GS 350 for the hole-in-one winner. For more information call 919.401.9333 or visit online at www.cancersupport4u.org.

October 4
THE 15TH ANNUAL PINK RIBBON EVENTS
For: NHRMC Foundation's Pink Ribbon Project

The New Hanover Regional Medical Center Foundation's 15th Annual Pink Ribbon Events will be held on Thursday, October 4. The luncheon will be held at the Wilmington Convention Center and will feature an exclusive purse auction. The evening cocktail party, held at the Country Club of Landfall, will feature entertainment and an art auction, with all the art donated by local artists. Proceeds for these events support the NHRMC Foundation's Pink Ribbon Project, providing Comfort Bags to women newly diagnosed with cancer and free mammograms for women without insurance or resources to pay for the exam. For sponsorships or tickets, visit www.nhrmfoundation.org or call the NHRMC Foundation at 910.815.5002.



Founder's Gala

October 7
FUR BALL
For: SPCA of Wake County

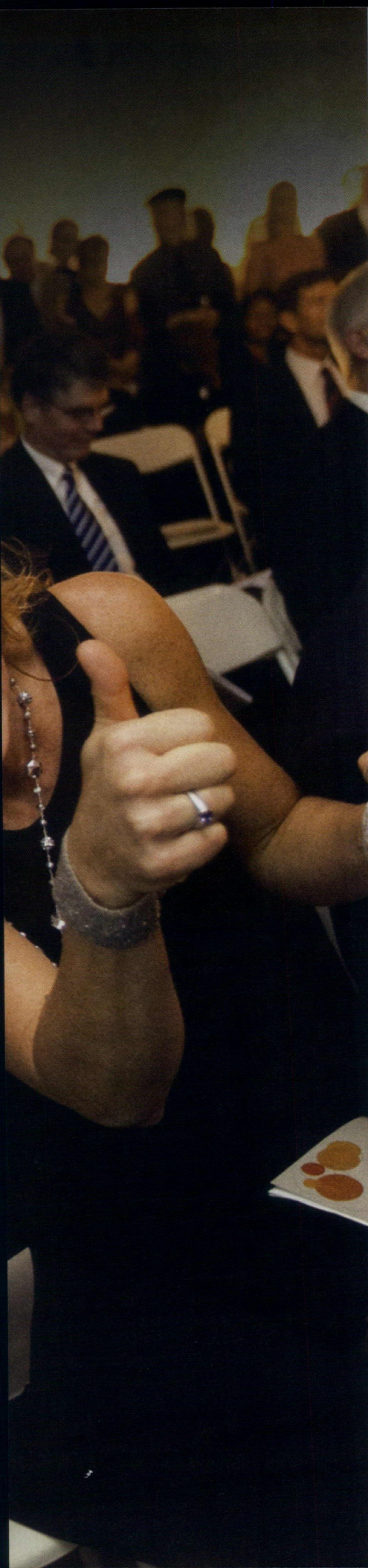
The SPCA of Wake County will host its 17th annual Fur Ball on Sunday, October 7 at the State Club in Raleigh. The event begins at 6 p.m. and includes music, dancing, food, spirits, a live auction and one of the area's largest silent auctions. Call 919.532.7065 or visit <http://www.spcawake.org>.

October 10
CHIP-IN GOLF TOURNAMENT
For: American Red Cross

Chip in for the Red Cross at the 2013 Chip-In Golf Tournament on Wednesday, October 10 at Lonnie Poole Golf Course. Registration begins at 10 a.m. and Shotgun Start is at noon. The event also includes lunch, goodie bags, a silent auction and dinner and an awards ceremony immediately following the tournament. For more information visit www.trianglaredcross.org.

October 12
THE 6TH ANNUAL ME FINE GALA
For: The Me Fine Foundation

Formerly the Heartstrings Ball and Purse Gala, the Me Fine Foundation hosts its 6th annual gala on



SHAWN ROECO

Friday, October 12 at Cobblestone Hall in City Market in downtown Raleigh. The event will feature live entertainment courtesy of The Magic Pipers, a live and silent auction, hors d'ouvres, beer and wine. Individual tickets are \$75. For more information visit www.mefinefoundation.org.

October 14
24TH ANNUAL THAD AND ALICE EURE WALK FOR HOPE AND 4TH ANNUAL RUN FOR HOPE

For: Foundation of Hope

Open to both runners and walkers alike, this annual event is on Sunday, October 14, with registration beginning at 7 a.m. The race begins at The Angus Barn restaurant and takes participants on a 10k, 5k or 1 mile walk through Umstead State Park. The event concludes with a celebratory festival with food, music, prizes and mental health informational booths. For more information and to register visit www.walkforhope.com or call 919.781.9255.

October 14
STEP UP FOR DOWN SYNDROME WALK
For: Triangle Down Syndrome Network

The 2012 Step Up for Down Syndrome event is on Sunday, October 14 from 1 to 5 p.m. at the Brier Creek Community Park. Registration before October 5 is \$20 per attendee and includes a meal, games, entertainment and one \$5 voucher to spend on merchandise in the TDSN store or on on-site raffle tickets. Registrations after October 5 will be taken on-site and will not include the \$5 voucher. For more information visit www.triangle-downsyndrome.org.

October 20
FALL FUNDRAISING PARTY
For: Beaufort Historical Association

Held at the new residence of Eva and Tom Higgins on Front Street, this party will feature lively music, delicious gourmet food and beautiful artwork by Mary Rountree Moore. Tickets are \$75 per person. Call 252.728.5225 or visit online at www.beauforthistoricsite.org.

October 24-28
28TH ANNUAL "A SHOPPING SPREE!"
For: Junior League of Raleigh

Get all of your holiday shopping done and help support the Junior League of Raleigh and its programs. The annual fundraiser promises a fantastic lineup of events including the Preview Gala on Wednesday, October 24 at the Raleigh Convention Center. The four-day event also includes the Friday Night Fashion and an array of private shopping events. General admission is \$10 for a four-day pass, and proceeds go to the Junior League of Raleigh and its programs. For more information call 919.787.7480 or visit www.jlraleigh.org.

October 25
PAINT IT PINK GALA
For: 1 in 9

Put on your best pink outfit and get ready to raise your glass to a great cause! The 2nd annual Paint it Pink Gala fundraising event will be held at the Stockroom at 230, located at 230 Fayetteville Street in downtown Raleigh. Tickets are \$35 and



Teddy Bear Ball



Meals on Wheels - Fat Tuesday

include two drink tickets for Busy Bee beer or OneHope wine. The evening also features a silent auction and raffle. All proceeds benefit 1in9, a breast cancer charity that works closely with UNC's Comprehensive Cancer Center to help women who are currently in treatment but lack the means necessary to continue it. For more information call 919.810.0730 or visit www.paintit-pinkgala.org.

NOVEMBER

November 1 - 3
GUESS WHO'S COMING TO DINNER?
For: United Arts Council

Beginning on Thursday, November 1, 19 private dinners will take place over three nights at a different Wake County home. Each dinner begins at 7 p.m. and features a mystery artist from North Carolina. Tickets are \$175 per person. For more information visit www.unitedarts.org.

November 2
A VINTAGE AFFAIR
For: Children's Flight of Hope

Children's Flight of Hope will host its 9th annual "A Vintage Affair" event on Friday, November 2 at Raleigh-Durham International Airport's General Aviation Terminal. The evening will have a Moulin Rouge theme, and guests are encouraged to dress in theme. The event also features food and pro-

ONE ELEVEN PLACE
Elegant, Unique, Unforgettable



REHEARSAL DINNERS · RECEPTIONS · WEDDINGS · PARTIES
 DINNERS · CORPORATE FUNCTIONS · SPECIAL EVENTS

WWW.111PLACE.COM 919.654.5413



AHA Gala



Collector's Gala

SHAWN ROCCO

professional wine pairings from the Triangle's most celebrated restaurants. For more information visit www.childrensflighttohope.com.

**November 4
A TASTEFUL AFFAIR**

For: Ronald McDonald House of Chapel Hill

Now in its 22nd year, "A Tasteful Affair" is a dining extravaganza featuring 36 area restaurants, beverage purveyors, bakeries and food trucks who will provide a sampling of their cuisine to over 500 guests from across the Triangle. This year's the festivities will take place on Sunday, November 4 from 6 to 8 p.m. at The Blue Zone at Kenan Stadium, located at The University of North Carolina at Chapel Hill. Individual tickets are \$50, and VIP tickets are \$100 and include entry to the VIP pre-party that features a food and beverage competition with blind tasting. For more information call 919.913.2045 or visit online at www.rmhc-hill.org.

**November 9
EXPRESSIONS - A CELEBRATION OF FOOD AND ART**

For: The Lucy Daniels Center

On Friday, November 9, the Umstead Hotel and Spa will host the second annual Expressions benefit. Attendees will enjoy a gourmet, multi-course meal prepared by nationally known chefs who will

take their culinary inspirations from the distinctive work of Pittsboro, North Carolina-based potter Mark Hewitt. Tickets are \$250. For more information visit www.lucydanielscenter.org.

November 9
2012 JUPITER BALL
For: The Morehead Planetarium and Science Center

This annual Chapel Hill tradition will be held Friday, November 9 at 7 p.m. The black-tie gala includes a champagne reception, catered dinner, musical entertainment, dancing and a live band. Proceeds from the Jupiter Ball fund need-based scholarships for children who otherwise would not be able to afford the science education opportunities that Morehead has to offer. For more information call 919.962.1236 or visit online at www.morehead-planetarium.org.



KAMI PHOTOGRAPHY

November 9
2012 RALEIGH ROUNDUP
For: The American Cancer Society

Help give cancer the boot at this special event hosted by the Red Sword Guild to benefit the American Cancer Society of Raleigh. The 2012 Raleigh Roundup will be held in the Kerr Scott Building at North Carolina State Fairgrounds on Friday, November 9 at 7:00 p.m. Advance tickets are \$125 per person and include all beverages and food from Chefs for a Cure. The evening also

Metro Magazine

- News and Events
- Feature stories
- Style and Fashion trends
- Art news
- Design trends

919-831-0999
www.metronc.com

features music and dancing, as well as a silent and live auction. Guests are encouraged to come out in their finest western attire and saddle up for some fun. For more information call 919.334.5218 or visit www.raleighroundup.com.

November 10
REX GALA
For: Rex Healthcare Foundation

Support the Rex Healthcare Foundation at this black-tie benefit held at the Raleigh Convention Center on Saturday, November 10. The evening includes cocktails, dinner and cirque-style entertainment. Reservations must be made in advance. Call 919.784.4424 or visit www.rexhealth.com.

November 10
NORTH CAROLINA OPERA GALA
For: The North Carolina Opera

Celebrate North Carolina Opera's upcoming season at this festive event on Saturday, November 10 at 6:30 p.m. This year's gala will be held in the ballroom of the Umstead Hotel and Spa and promises live music and dancing, silent and live auctions and a seated dinner prepared by Herons, the award-winning Umstead Restaurant. Tickets are \$250 each and available by calling 919.792.3850 or visiting www.ncopera.org.

LADYFINGERS
CATERERS

Cocktail Parties | Wedding Receptions
 Box Lunches | Sandwich Buffets
 Take-Out Entrees | Breakfasts

(919) 828-2270 | www.lfcaterers.com

627 East Whitaker Mill Road
 Raleigh, NC 27608

Ora
 ORA DESIGNERS/FINE JEWELERS

THANK YOU!!

*For Voting us
 Best Designers Jewelry
 1st Place
 Standing Ovation!!*

Lafayette Village, Raleigh, NC
 919-845-7753
www.orajewelers.com

Raleigh Roundup



Raleigh Roundup



November 17
GALA BELLA VOCE
For: North Carolina Master Chorale

Back by popular demand, Gala Bella Voce will be held Saturday, November 17 from 7 to 11 p.m. at the Carolina Country Club. The second biennial

event promises to be even more lavish and celebratory, as the North Carolina Master Chorale celebrates its 70th anniversary. Tickets are \$95, and attendees will enjoy live music, dancing, a silent auction and a "wall of wine." For more information call 919.856.9700 or www.galabellavoce.org.

November 17
CARY ART BALL
For: Cary Visual Art

Dance, dine and view dazzling art at the 16th annual Cary Art Ball. The event will be held on Saturday, November 17 at 7 p.m. in the Grand Ballroom at Prestonwood Country Club and includes live music, cocktails, dinner, dancing and an art auction. For ticket information call 919.531.8149 or email CVA@caryvisualart.org.

November 17
ARTSPACE COLLECTOR'S GALA
For: Artspace

Support the arts at Artspace's 26th annual Collectors Gala on Saturday, November 17. The event begins at 6 p.m. and benefits over 18 exhibitions that Artspace brings to downtown Raleigh each year. The evening features a cocktail hour, a dinner in the artist studios and both a silent and live auction of artwork donated by local and national artists. Individual Tickets are \$150 and sponsorships are available at the \$1500, \$2500, \$5000 and \$7500 levels. For more information visit www.artspacenc.org.

November 18
HOLIDAY HOME TOUR AND PARTY
For: Habitat for Humanity

The 12th Holiday Home Tour and Holiday Party will be held Sunday, November 18, from 5 to 9 p.m.,

beginning at the Habitat ReStore, located at 2420 Raleigh Boulevard in Raleigh. Buses will depart at 5 p.m. for an hour-long tour of local Habitat homes. The party will include appetizers and dessert, plus live music. Tickets are \$50 each and can be reserved at www.habitatholidaycards.kimbia.com/hometour or by calling 919.744.2402.

DECEMBER

December 1
TEDDY BEAR BALL

For: Duke Children's Hospital & Health Center

This annual black-tie event will take place on Saturday, December 1 at the Durham Convention Center. Comedian Jeff Foxworthy along with his wife, Gregg, will serve as hosts, and the evening includes dinner, a silent auction and live entertainment. The event will have a superhero theme to pay tribute to Duke Children's "superheroes," which include patients, caregivers and generous community members. Tickets are \$250. For more information visit www.dukechildrens.org.



Love of Art Gala

December 6
JINGLE BALL

For: Salvation Army

Come eat, drink, dance and be merry for a good cause! The 19th Annual Jingle Ball is held at the Marbles Kids Museum, and cocktail attire is preferred. Each attendee is asked to bring a new, unwrapped toy for a child (ages newborn to 12) valued at \$20 or more. For those not bringing a gift, admission will be \$30 by cash or check. For more information, visit www.jingleball.org.

December 17
LAND OF ENCHANTMENT
For: Carolina Ballet

Join Carolina Ballet on Monday, December 17 for a journey to the Land of the Sweets at their annual Evening in the Land of Enchantment at the Marriott City Center. Children, parents and grandparents are invited to join the Sugar Plum Fairy as she dances in the magic of this special time of year. Guests can have their picture taken with their

favorite members of her Nutcracker court and indulge in treats from local confectioneries. For more information call 919.719.0800 or visit www.carolinaballet.com.

December 31
NEW YEAR'S EVE AT THE NORTH CAROLINA SYMPHONY

For: The North Carolina Symphony

Let the symphony whisk you into 2013 when legendary jazzman Jeff Tyzik leads the orchestra in Big Band classics by Duke Ellington, Glenn Miller

and more, followed by unforgettable melodies from Vienna, perfect for New Year's Eve. For more information call 919.733.2750 or visit www.ncsymphony.org.

JANUARY

January 11
2013 GOVERNOR'S INAUGURAL BALL
For: Junior League of Raleigh

The 2013 Governor's Inaugural Ball features a full weekend of events honoring North Carolina's

SHOPPING MADE JOYOUSLY SIMPLE!

October 24-28
Raleigh Convention Center

a Shopping
SPREE!

PRESENTED BY
the Junior League of Raleigh

\$10 for a four-day pass;
no charge for children under 5.

Proceeds benefit the Junior League of Raleigh and its programs.

Get your tickets today!
www.ashoppingspree.org



newly elected governor and council of state. The celebration culminates on Friday, January 11, with the gala presentation and inaugural ball at the Raleigh Convention Center. For more information call 919.787.7480 or visit www.jlraleigh.org.

January 26

A WINTER'S TALE

For: Methodist Children's Home

For their 15th anniversary celebration, A Winter's Tale returns to the Raleigh Convention Center with dazzling auctions, fine dining, music and a festive program honoring Methodist Children's Home and its loyal supporters. The event kicks off at 6 p.m. with a reception, followed by entertainment by contemporary jazz ensemble Moment's Notice. Dinner begins at 8 p.m. with a welcome by Mistress of Ceremonies Debra Morgan of WRAL-TV. Individual tickets are \$150 per person. For more information call 919.754.3621 or visit online at www.awinter-stale.mhfc.org.

January 26

14TH ANNUAL FOUNDERS GALA

For: NHRMC's Betty H. Cameron Women's & Children's Hospital

As the official kick-off event for Wilmington's social season, New Hanover Regional Medical Center's Founders' Gala is the premiere black-tie event in the area. The evening features epicurean delights from Wilmington's best chefs' and the music of Party on the Moon. This year's event will be held Saturday, January 26 at the Air Wilmington Hangar

at ILM. For tickets and sponsorship information, visit www.nhrmcfoundation.org.

FEBRUARY

February 2

FOR THE LOVE OF ART GALA

For: Visual Art Exchange

"For the Love of Art" auction and gala will return for its 29th year at the Raleigh Downtown Marriott. Guests are invited to enjoy an evening of live music, dinner and bidding as art lovers vie for some of the best art the Triangle has to offer. Tickets are \$85 for general admission and \$175 for reserved seating. For more information visit www.visualartexchange.org/gala.

February 7-9

20TH ANNUAL TRIANGLE WINE EXPERIENCE

For: Frankie Lemmon School and Development Center

The 20th Annual Triangle Wine Experience is a world-class charity event featuring iconic wines, sublime foods and a luxury auction. Tickets go on sale December 3. For more information call 919.845.8880 or visit online at www.trianglewine-experience.org.

February 9

THE PLAYMAKERS BALL

For: PlayMakers Repertory Company

The 25th Anniversary PlayMakers Ball will be held

on Saturday, February 9 at the Carolina Inn. The black-tie affair will feature the music of Peter Duchin Orchestra and salon rooms transformed by designer McKay Coble. Individual tickets are \$500, and tables of 10 are \$5000. For more information contact Kathryn Shefter at 919.962.2481 or kshefter@email.unc.edu.

February 12

FAT TUESDAY CELEBRATION

For: Meals on Wheels

Get ready to celebrate at the Triangle's premiere Mardi Gras party. Complete with a live and silent auction and a wall of wine raffle, this evening is sure to please all Fat Tuesday revelers. This year's Fat Tuesday Celebration will be held at North Ridge Country Club beginning at 6 p.m. Tickets \$125 per person and \$1,250 for a table of 10. For more information call 919.833.1749 or visit www.wakemow.org.

February 16

MARDI GRAS BALL

For: Carolina Ballet

Carolina Ballet's annual Mardi Gras Ball will be held on Saturday, February 16 at the Raleigh Marriott City Center. The evening begins at 6 p.m. with cocktails and hors d'oeuvres followed by dinner and dancing. Guests are encouraged to wear masks to this black tie affair. Individual tickets are \$200 and tables of up to 10 begin at \$2,000. For more information call 919.747.8461 or visit online at www.carolinaballet.com.

**February 22
WINTERFEST 2013**

For: The Ronald McDonald House of Durham

The 14th annual Winterfest Gala will kick off with an event at the Angus Barn Pavilion. The event will include a delicious surf-n-turf family style dinner, a silent auction and an incredible wall of wine. For more information call 919.286.9305 or visit www.ronaldhousedurham.org.

**February 23
28TH ANNUAL TRIANGLE HEART BALL**

For: The American Heart Association

This black-tie affair is Saturday, February 23 at the Raleigh Convention Center and will be chaired by Vern Davenport, Chairman & CEO at M*Modal. With over 600 guests representing the Triangle's top business, medical, civic and social leaders, this evening is not to be missed. For more information call 919.463.8353 or email triangle.ball@heart.org.

**February 23
SHARE TO CARE**

For: Guiding Lights

Guiding Lights will host its 3rd annual Share To Care event on Saturday, February 23 from 7:30 to 11:30 p.m. Guests are invited to spend a "Night in Napa" at the Cypress Manor, located at 1040 Buck Jones Road in Raleigh. The evening will include a silent auction, music, and delicious food featured in Guiding Lights' Chef Challenge. Tickets are \$50 per person or \$85 per couple, and cocktail attire is suggested. For more information, call 919.371.2062 or email nicole@guidinglightsnc.org.

**February 24
OSCAR NIGHT AMERICA**

For: Theatre in the Park

Residents of Raleigh can experience the thrills and surprises of the 85th Academy Awards® on Sunday, February 24th at Raleigh's own Oscar Night® America party. Held at Theatre in the Park, this event is one of 50 parties officially sanctioned by the Academy of Motion Picture Arts and Sciences that will be held across the country on Oscar Night. For more information visit www.theatreinthepark.com.

**February 28
ARTS TOGETHER AWARDS**

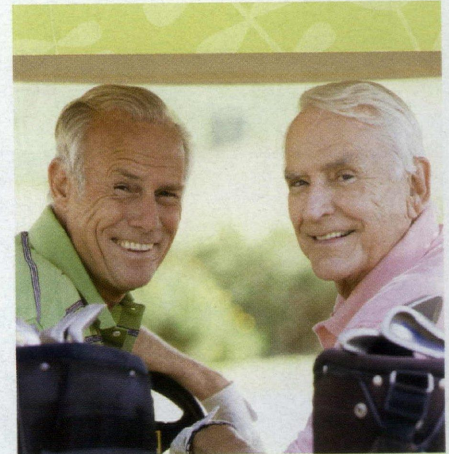
For: The @ Fund

Celebrate the 30th anniversary of the Art Together Awards Thursday, February 28 at First Citizens Bank Headquarters in Raleigh. The event is from 5:30 to 9 p.m. and includes a cocktail reception, dinner, silent auction and an awards ceremony. For more information visit www.artstogether.org.

**March 9
THE 40TH ANNUAL FINE ARTS BALL**

For: The Greenville Museum of Art

The Board of Trustees of the Greenville Museum of Art will host the 40th Annual Fine Arts Ball on Saturday, March 9th at the Greenville Hilton. This black-tie event includes cocktails and savory delights, silent and live auctions, dinner, dancing and live entertainment. Tickets are \$125 for members and \$175 for non-members. For more information call 252.758.1946.



Make friends that become like family

Life is sweeter when shared with friends. What's the reason most residents give for being so happy at Springmoor? It's the people! When you live at Springmoor, other residents and our caring employees become like family. In addition to classes on everything from aquatics to square dancing, you'll enjoy shopping and trips to the theatre—all with friends.

Enjoy guaranteed residency for life and on site health care when you need it.

Call today to join our active, accredited community.

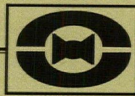
SPRINGMOOR
LIFE CARE RETIREMENT COMMUNITY

(919) 848-7080
1500 SAWMILL ROAD
RALEIGH, NC 27615
WWW.SPRINGMOOR.ORG



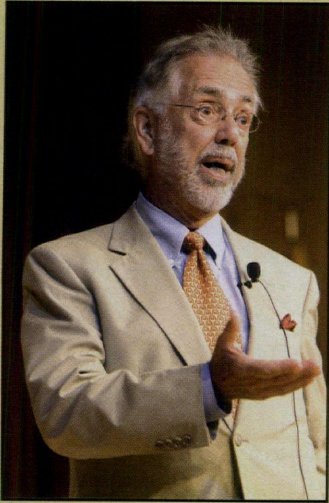
Collector's Gala

SHAWN ROCCO



On the Town

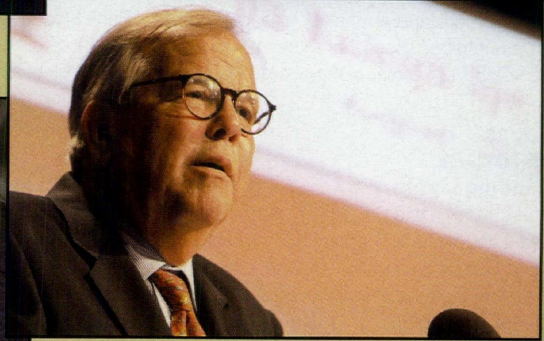
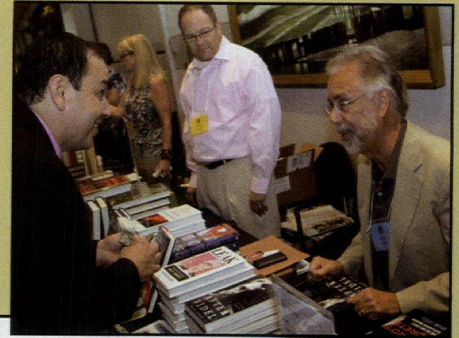
8th Annual Raleigh Spy Conference
August 22-24, 2012
North Carolina Museum of History
Jack Morton – Photographer



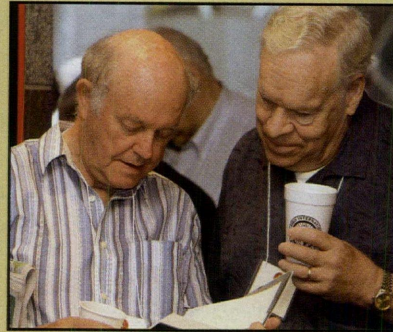
Brian Latell, keynote speaker and former chief of Latin America for CIA, delivered intriguing new information that Fidel Castro had foreknowledge of the JFK assassination.



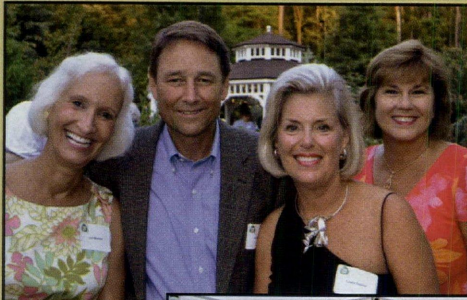
Smedes York and John Wardlaw between speaker sessions (York and wife Rosemary are sponsors of the 8th Raleigh Spy Conference)



Bernie Reeves of Metro Magazine explains the mission of the Raleigh Spy Conference to present the latest information derived from recently declassified documents by intelligence operatives and scholars.



Art in the Garden
For: Birdwood Hospitality House
September 7, 2012
Duke Raleigh Hospital
John Hall – Photographer



Lyn Maness, Doug Vinsel, Laura Raynor, Jan Woodard



Lou Kline, Don Kline, Nancy Jo Fleming



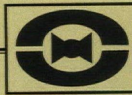
Megan Camp, Morgan Camp, Susan Wood



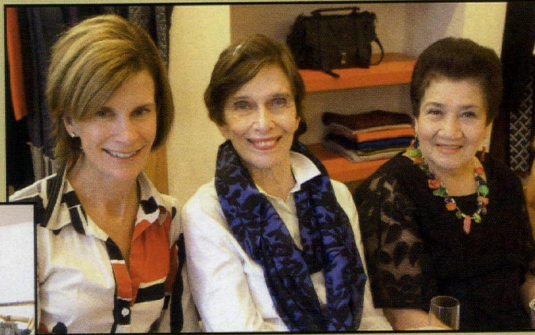
Jennier Stas - potter



Darrell Rhudy -wood turner



Vermillion Fashion Show
 Vermillion
 September 13, 2012
 Taylor Arnold – Photographer



Sallie Grubb, Lucile Jones, Nelda Mere



Karla Appleby, Tracy Winston



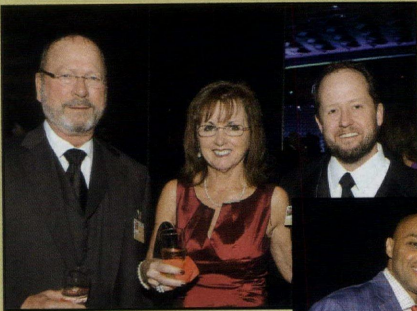
Sarah Poole, Whitney Boylan



CP Harris, Jennifer Brock



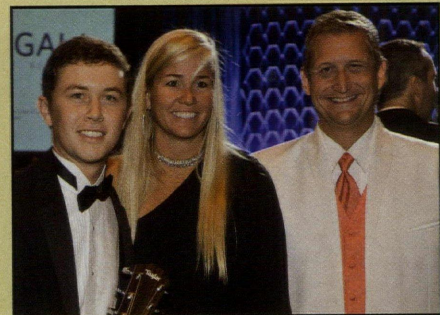
V Gala
 For: Cancer Research
 August 25, 2012
 Raleigh Convention Center
 Matthew Glac – Photographer



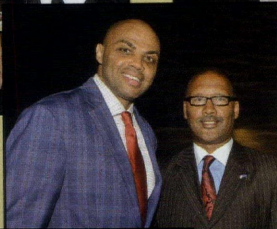
Tommy and Libby Blue, Clay Jackson



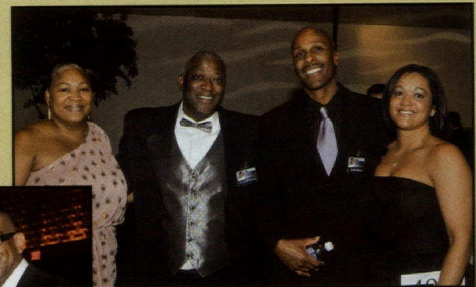
Coach Mark Gotfried with Bucky and Dottie Waters



Scotty McCreery, Ashley and Robert Royster



Charles Barkley and Tom Graham



Dereck and Jacqueline Whittenburg,
 Rodney and Judy Monroe



Autumne Bennett, Don Morris, Matt Reynolds, Frank McCann,
 Mike Wozniak, David Grace, Anna Jackson



George and Karen James, Sydni Scott
 (daughter of) Stuart Scott

Crystal Head

VODKA



pure

spirit

GLACIAL AQUIFER WATER. QUADRUPLE DISTILLED.
HERKIMER DIAMOND FILTERED. ADDITIVE FREE.

PURE EXPERIENCE.



Double Gold Medal Winner

Use your head...drink responsibly. www.CrystalHeadVodka.com

©2011 Crystal Head Vodka®. Product of Canada. Grain vodka 40% alc./vol.

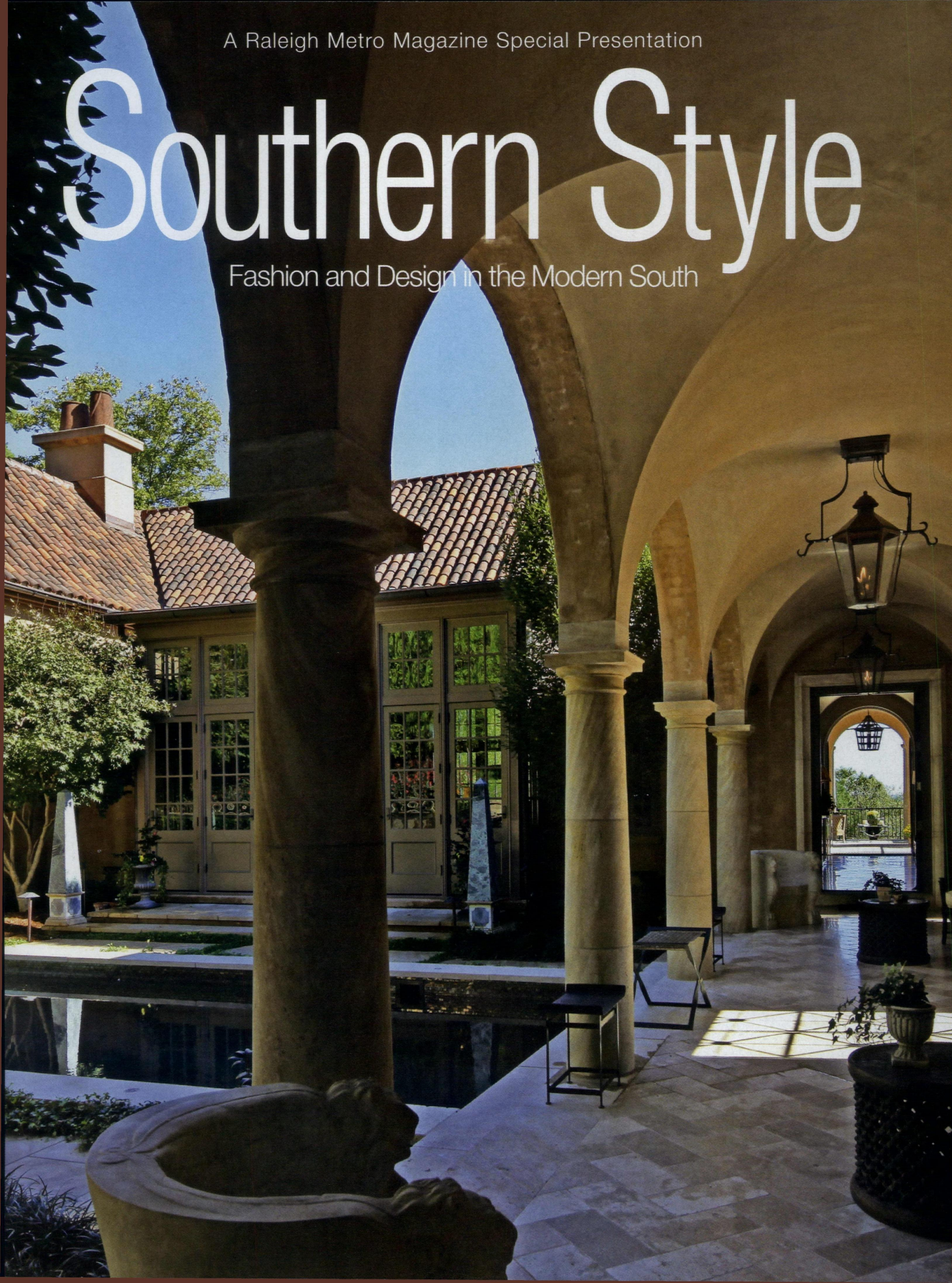
www.facebook.com/crystalheadvodka



A Raleigh Metro Magazine Special Presentation

Southern Style

Fashion and Design in the Modern South



MODERN Traditions

FALL Fashion

By Katie Reeves and
Catherine Fain

Photography by Jack Morton

Dress – Kate Spade, Monkee's of Raleigh

Clutch – Anya Hindmarch, Vermillion

Earrings – Kenneth Jay Lane, Charlotte's

Coat - Max Mara, Fine Feathers
Dress - Harvey Faircloth, Fleur





Far Left: **Top** – Tahari, Saks Fifth Avenue, **Pants** – Theory, Saks Fifth Avenue, **Shoes** – Balenciaga, Vermillion, **Necklace** – Gabrielle Jewelry, Fleur
Far Right: **Top** – Lafayette 148, Cameron Clothing, **Pants** – Vince, Saks Fifth Avenue, **Shoes** – Jimmy Choo, Saks Fifth Avenue



Dress – Burberry, Saks Fifth Avenue

Purse – Chloe, Saks Fifth Avenue

Dress - Azrouel, Vermillion
Coat - Rachel Zoe, Vermillion

Easy Living

By Catherine Fain

Hailing from Memphis, Tennessee, designer Annie Griffin founded her eponymous line of easy tops and dresses in 2009. Annie partnered with her sister, marketing director Robin Gerber, to develop the line. Today, the Annie Griffin Collection is sold in over 150 stores and boutiques nationwide, appealing to the woman that, as Griffin says, “has an appreciation for American style, and is always looking for the best option for a day to night wardrobe.”

With shapes and attractive color palettes that are flattering while being stylish and current, the balance of trend and classic appeals to a wide customer base.

The Annie Griffin Collection is available at Charlotte's in Raleigh, and online at www.anniegriffincollection.com.



ANNIE GRIFFIN



Jacket - BCBG, Monkee's of Raleigh
Necklace - Vintage Chanel, Monkee's of Raleigh



Top - Lela Rose, Vermillion
Pants - Proenza, Vermillion

Moon & Lola

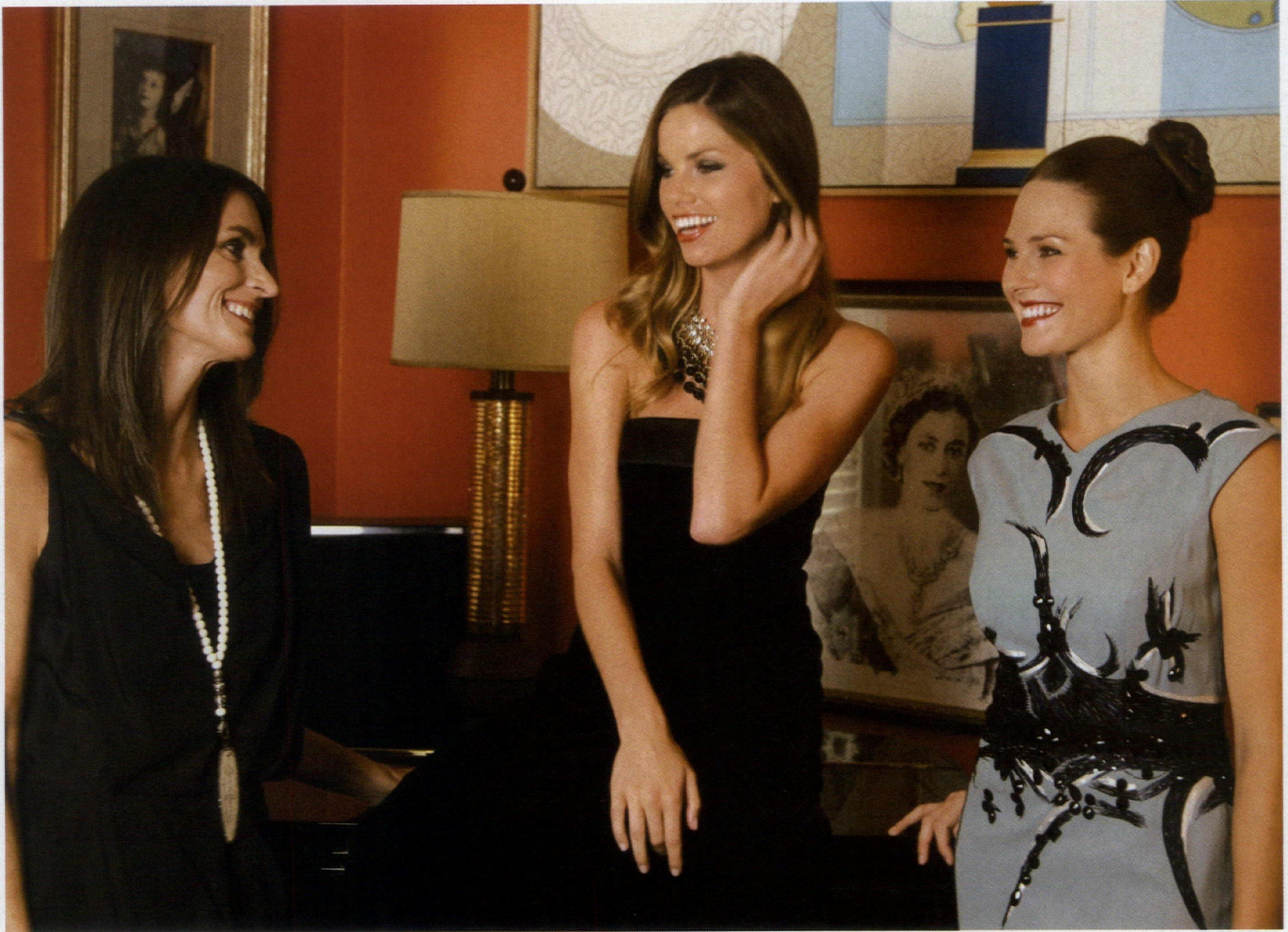
By Catherine Fain

With the meteoric success of their monogram necklaces, Moon & Lola is quickly making a name for itself in the Triangle. Their jewelry and accessories have become so popular, in fact, that they've outgrown their 600 square foot space in downtown Apex and opened a new flagship location in downtown Raleigh.

When designer Kelly Shatat left a career in pharmaceuticals two years ago to pursue Moon & Lola full-time, the company was just two employees. Today she employs 12 people, and in addition to the new Raleigh store, she has expanded her business into another 3000 square foot space in Apex.

Located steps away from hot spots The Raleigh Times (with whom it shares a back door) and Chicken and Waffles, Moon & Lola has joined many other local businesses putting down roots in downtown Raleigh. This is a natural progression for Shatat, who has felt encouraged and welcomed by the downtown community. "I am inspired by and love the atmosphere," she says. "We are excited to be a part of the revitalization, we feel at home here." In fact, many of their interns and employees are students from NC State and Meredith College. There is a simple, urban glamour to the new space, which was created by renowned Raleigh interior designer Jamie Meares of Furbish Studio. In addition to the Moon & Lola jewelry, the store is home to a vintage accessories collection as well as a newly developed line of beauty products and handbags. For more information, visit www.moonandlola.com.





Far Left: **Dress** - Balenciaga, Vermillion, Necklace - The Woods Fine Jewelry, Vermillion
Center: **Dress** - Armani, Fine Feathers, Necklace - Kate Spade, Charlotte's
Far Right: **Dress** - Carolina Herrera, Saks Fifth Avenue

VERMILLION

CÉLINE
 BALenciAGA
 ZAC POSEN
 LELA ROSE
 Pucci
 THE ROW
 RAG + BONE
 3.1 PHILLIP LIM
 ALEXANDER WANG
 YIGAL AZROUEL
 VERONICA BEARD
 A.L.C.

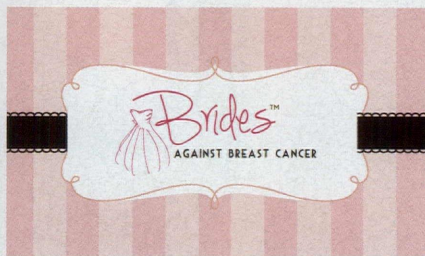
4321-102 LASSITER AT NORTH HILLS AVE
 RALEIGH | 919.787.9780
 WWW.VERMILLIONSTYLE.COM

Fashion News

By Taylor Arnold and Emily Conser

Fine Feathers will host a designer fall trunk show on Thursday, September 20 through Saturday, September 22. The show will feature silk taffeta dresses and separates by Marisa Barratelli, jewelry by Starfire Designs, dresses by Bradley Scott and a dynamic new collection by Hilton Hollis. Raleigh, 919.942.3151.

The Brides Against Breast Cancer Wedding Gown Sale is returning to the Triangle September 21 - 23 at the Sheraton Raleigh Hotel. Browse through hundreds of designer wedding gowns priced \$99 and up. Proceeds from gown sales go toward programs and services to people impacted by cancer. Raleigh, www.bridesagainstabreastcancer.org.



Kannon's Clothing and Peter Millar will host a shopping event benefitting the 2012 Raleigh Roundup on Wednesday, October 17 from 5 to 9 p.m. at the new Cameron Village store. Kannon's will donate 10 percent of all sales that evening back to the Raleigh Roundup party to benefit the American Cancer Society. Raleigh, www.raleigh-roundup.com.

Gena Chandler will have a J Brand Trunk Show on Thursday, October 18 from 10 a.m. to 7 p.m. Guests can view the entire fall collection, and J Brand's fit specialist will be on hand to do denim fitting for the day. Raleigh, www.genachandler.com.

The Junior League of Raleigh will hold their 28th Annual A Shopping SPREE! October 25-28 at the Raleigh Convention Center. Proceeds go to the Junior League of Raleigh and its programs. General admission is \$10 for a four-day pass. Raleigh, spreeinfo@jlraleigh.org.



As part of the first annual **Raleigh Living Dead Festival**, Redress Raleigh will host a Redress the Dead fashion show on Saturday, October 27. The event takes place at City Plaza in downtown

Raleigh, and the fashion show starts at 8 p.m. Raleigh, www.redressraleigh.com.



Belk will host a Fall Charity Sale on Saturday, November 3 from 6 to 10 a.m. For a \$5 donation, customers can take advantage of special in-store discounts during this four-hour event. Proceeds from each ticket will be retained by the local charity that sold the ticket. Tickets are available through participating non-profit organizations and at Belk stores starting October 26. Raleigh, www.belk.com.

Kannon's Clothing, a longtime fixture in Wendell, North Carolina, is bringing its menswear store to Raleigh's Cameron Village. The new location, which opens on October 8, will be headed up by George Knuckley, one of four siblings sharing the third generation ownership and management of Kannon's. Knuckley's sisters Boo Jefferson and Joe Ann Wright will continue to sell women's clothing and accessories at the Wendell location. Raleigh, www.kannon-clothing.com.

Events at Magpie, Durham, 919.683.1981, www.magpienc.com

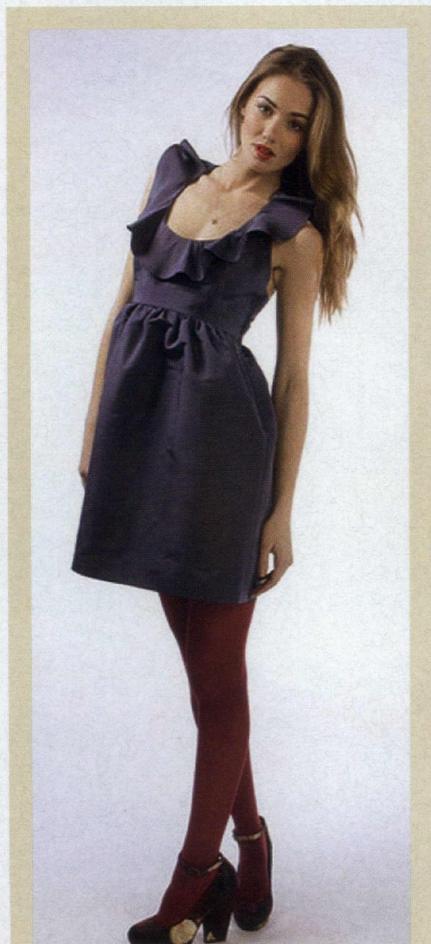
- On Friday, October 19 from 4 to 8 p.m., customers can enjoy an assortment of wine, cheese and other refreshments in the store. The staff will raffle off prizes throughout the evening, and a percentage of the event's proceeds will benefit Urban Ministries of Durham.
- On Saturday, October 13 from 11 a.m. to 7 p.m., Magpie will have a joint sales event with Parker and Otis of Durham. Customers can shop for clothes and gift items at this sidewalk sale.

Events at Main & Taylor, Raleigh, 919.821.1556, www.mainandtaylorshoes.com

- VanEli's Fall 2012 Trunk Show arrives on Friday, October 5. Representatives will be on hand to assist customers with selecting and ordering sizes and additional styles for at once delivery.
- From October 25 through 27, Stuart Weitzman's Spring/Summer 2013 Trunk Show will be on view. Customers may preorder styles and sizes for spring and pick up items for fall in the store. Refreshments will be served from 10 a.m. to 6 p.m.

Events at Vermillion, Raleigh, 919.787.9780, www.vermillionstyle.com

- The store will host a Lela Rose Spring 2013 Trunk Show from Wednesday, October 10 through Friday, October 12. The entire collection will be on display and available to special order, and the designer herself, Lela Rose, will be in the store on Thursday, October 11.
- The Raleigh Denim Trunk Show comes to Vermillion on Wednesday, September 26. Fronted by husband and wife Sarah and Victor Lytvineki, their Raleigh workshop manufactures handcrafted classic denim for both men and women.



Events at Charlotte's, Raleigh, www.charlottesinc.com

- The Cameron Village store will host a fall trunk show featuring designs from Elizabeth McKay Clothing Company Thursday, September 27 through Saturday, September 29.
- Elaine Turner's Trunk Show comes to the North Hills store on Thursday, October 11.
- The Annie Griffin Clothing Trunk Show will be on display at the North Hills store Thursday, October 18.

Lumina is a Raleigh-based clothing company that specializes in men's button downs, bowties and accessories. Inspired by North Carolina's heritage and the state's textile industry, Lumina's line is produced entirely in the U.S.A., with many items manufactured right here in North Carolina. The brand is quickly gaining momentum across the country while continuing to build a fashion presence here in the Triangle. www.luminaclothing.com.

Events at Saks Fifth Avenue, Triangle Town Center, Raleigh, 919.792.9100, www.saksfifthavenue.com

- Ralph Lauren's Cocktail Collection Trunk Show will be on display Thursday, October 4.
- The Men's Made-to-Measure Suiting Event will be on display from Thursday, October 4 through Saturday, October 6.
- The MaxMara Fall 2012 Trunk Show arrives Tuesday, October 9.
- The Designer Gown Caravan will be in the store from Tuesday, October 9 through Monday, October 15.
- The Cartier Watch Trunk Show will be on view Thursday, October 11.

- Donna Karan's Fall 2012 Trunk Show will be in the store on Wednesday, October 17.
- Shoppers can come meet jewelry designer Ron Hami on Wednesday, October 17 and Thursday, October 18.
- Author and Real Housewife of New York City Carole Radziwill will speak in support of "Myself: Together Again," a project that benefits breast cancer recovery and reconstruction surgery. The event is on Friday, October 19 from 11 a.m. to 1 p.m. For tickets, visit myselftogetheragain.org or luxsalonspa.net.
- On Friday, October 19, the Roberto Coin Trunk Show and the Bertolucci Trunk Show will be on display in the store.

Joint Venture Jewelry has expanded their business with the opening of a clothing boutique called Peachy Keen. The Cary shop shares the new space with Joint Venture, and carries clothing, shoes and accessories from labels such as Seychelles, Nicole, Dolce Vita and more. Cary, 919.678.0092, www.thepeachykeen.com.

NOW OPEN!

kidz

celebrate
we bring parties to life

FALL OPEN HOUSE! October 20, 2012

11AM - 4PM CARNIVAL GAMES, REFRESHMENTS, FREE TOURS!

6801 Falls of Neuse Road, Raleigh
919-645-9799 • KIDZCELEBRATE.COM

Charlotte's
Jewelry & Gifts

A one stop shop for your personalized jewelry desires.

Charlotte's at
Cameron Village • North Hills
919-821-9828 919-787-7113

TORY BURCH • DIANE VON FURSTENBERG • HAUTE HIPPIE • HALSTON HERITAGE • MILLY • CHANEL • LOUIS VUITTON • LOUBOUTIN • TRINA TURK • ALICE & TRINE • AMANDA L'PRICHARD • YODANA BARASCHI • NICOLE MILLER • DESIGNER DENIM

ALICE & OLIVIA • SUSANA MONACO • REBECCA TAYLOR • J. J. PHILLIP LIM • LILLY PULITZER

dress.

A boutique of new clothes, boutique overstock and consigned designer clothing & accessories!

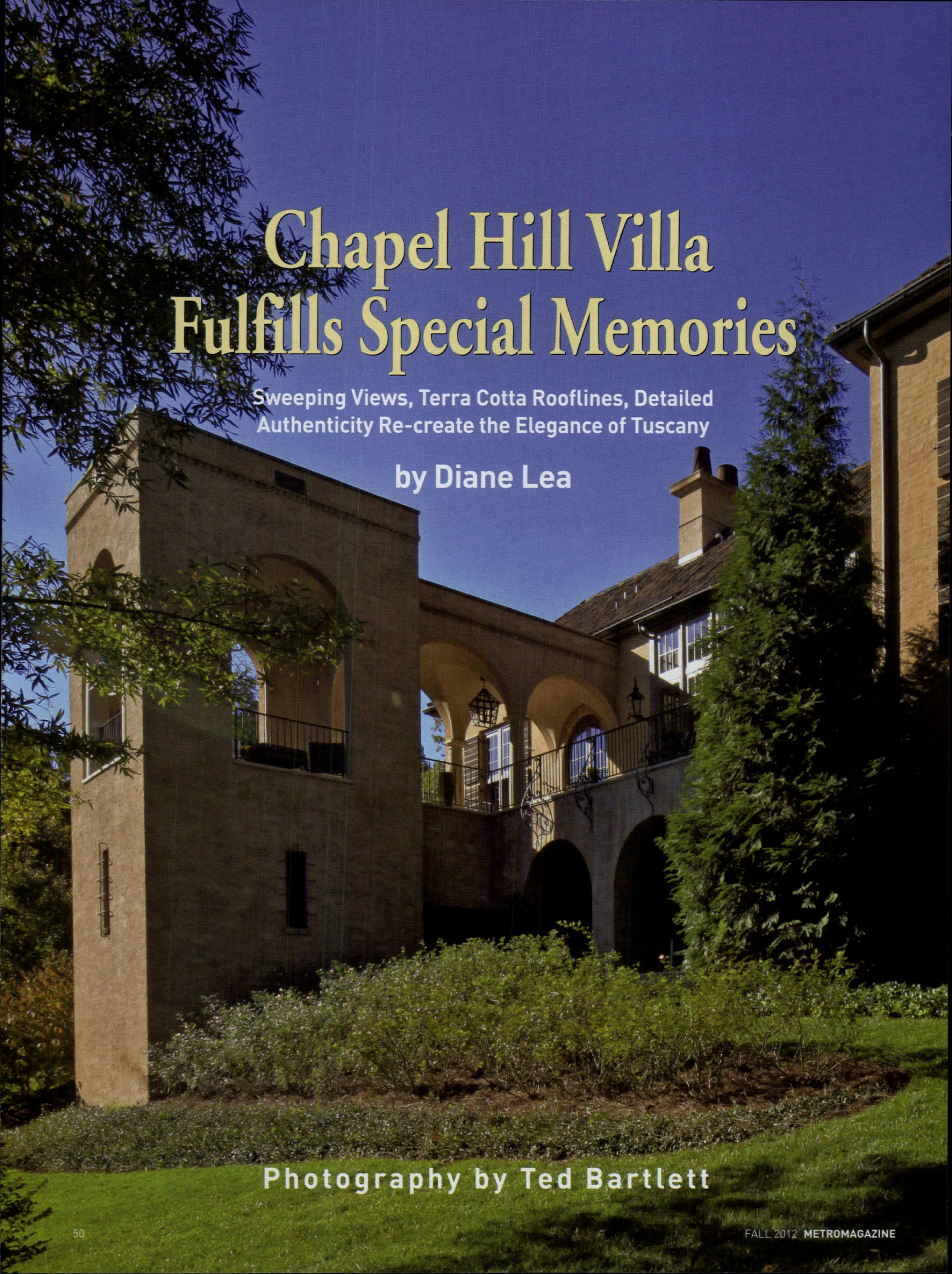
ACCEPTING NEW CONSIGNORS!

We come to you...Raleigh, Wakefield, Durham & Chapel Hill! Visit dress today for the latest in new boutique clothing for under \$100, designer consignment clothing & accessories.

2012 METRO BRAVO AWARD WINNER
Best Consignment Boutique in the Triangle

RIDGEWOOD SHOPPING CENTER
3528 Wade Avenue
919.699.6505
dressraleigh.com

To see our great pieces, follow us on facebook at: facebook.com/dressraleighnc



Chapel Hill Villa Fulfills Special Memories

Sweeping Views, Terra Cotta Rooflines, Detailed
Authenticity Re-create the Elegance of Tuscany

by Diane Lea

Photography by Ted Bartlett



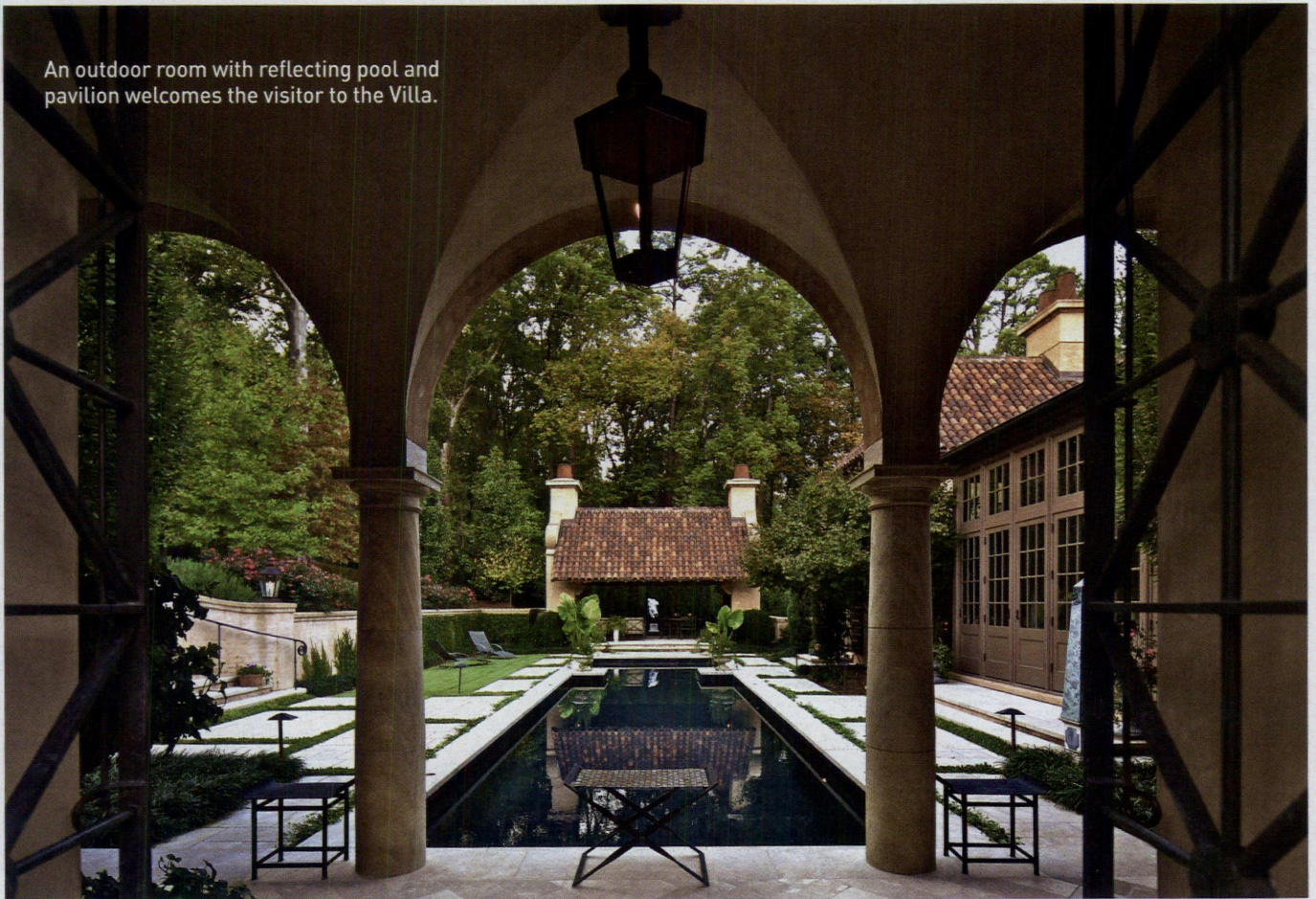
A casual drive through Chapel Hill's Laurel Hill neighborhood, known historically as Rocky Ridge for its craggy topography and winding roads, does not reveal one of the area's most dramatic residences. Finding it requires descending a tree-shaded, gently sloping driveway to a spacious pea gravel motor court with parking areas outlined by blooming crepe myrtles. The feel is of another realm. Situated on a promontory high above the busy academic enclave of Chapel Hill is a Tuscan Villa featuring a series of rooflines sheathed in antique terra cotta tiles connected by gorgeous loggias and interior hallways crowned by towering groin-vaulted arches. The landscape literally sweeps down terraced gardens and privacy walls bathed in lush vines. Tall wrought iron gates open to a large outdoor room around a reflecting pool of cobalt blue centered in a courtyard flanked by stone terraces and grassy lawns with urns overflowing with Mediterranean herbs and flowering plants. An outdoor pavilion offers a setting for enjoying the view and entertaining friends. A fireplace stands ready to warm the pavilion on cool evenings.

The entry to the villa is through an antique paneled door of magnificent proportions. The hall is characterized by a continuation of groin-vaulted arches that opens to another outdoor room situated in the villa's east-facing tower on the rear elevation offering a gorgeous view of the terraces leading down to a line of cypresses far below. The tower is an appropriate place to meet the Villa's owner, a man of varied interests and talents.

Openness – And A Pool

James Crow, a native Virginian with roots in Mississippi, first came to UNC-Chapel Hill as a graduate student to study math and computer science. He subsequently combined those interests with pharmacology and received a Ph.D from the University of Mississippi Medical Center. Crow's specialized knowledge led him to teach pharmacology at the University of Kansas Medical School in Kansas City, KS, and then to post-doctoral studies in Pharmacokinetics at the State University of New York at Buffalo. "When I got the opportunity to join what was then Burroughs-Wellcome Co. in the Research Triangle Park, it was like coming home," Crow says. During his tenure, before the merger to create Glaxo Wellcome

An outdoor room with reflecting pool and pavilion welcomes the visitor to the Villa.





Venetian plaster walls and banks of mahogany transom doors characterize the great room.

plc - now Glaxo Smith Kline - Crow served as Section Head/Associate Medical Director in the Department of Clinical Research. With Walker Long M.D., he led the team that developed and obtained FDA approval for Flolan, a drug discovered by Nobel Laureate John Vane to address treatment of patients with primary pulmonary hypertension. "The disease has no cure," Crow says, "and this drug offered hope where there hadn't been any before."

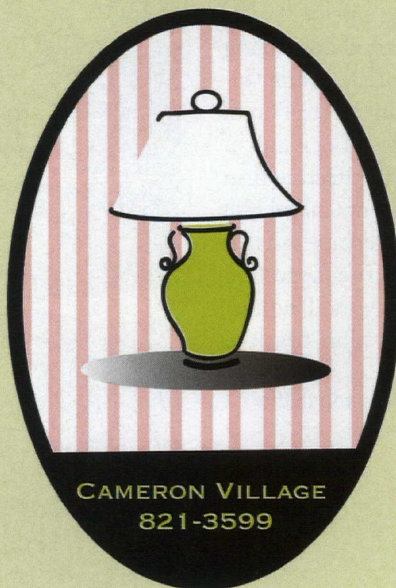
Following retirement from Wellcome in 1995, Crow co-founded United Therapeutics with Martine A. Rothblatt - a lawyer and entrepreneur from Silver Springs, Maryland - and Dr. Gilles Cloutier and Shelmer Blackburn from the Research Triangle Park area. Crow led the successful effort to in-license from Wellcome and develop an improved form of Flolan within the new company. Company president Crow and chief operating officer Blackburn

THOMPSON · LYNCH

C O M P A N Y

*Serving Fine Homes of the South
Since 1925*

- LAMPS
- LAMP SHADES
- FINIALS
- PRINTS
- MIRRORS
- ACCESSORIES



- ANTIQUE & VINTAGE LAMPS
- LAMP REPAIR
- CUSTOM LAMP BUILDING
- LAMP DESIGN
- CHANDELIER CLEANING & REPAIR

CAMERON VILLAGE
821-3599

Most Lamps Designed and Built on Premises

traveled frequently in the U.S., Europe, Mexico, Canada and Australia in an international clinical trial program for the new drug. Crow has often returned to locales he had visited in his various roles at Glaxo Wellcome. "My favorite cities were in Northern Italy, in Tuscany," says Crow. He fondly remembers Florence, Siena, Volterra, San Gimignano, Bologna and the Tuscan country side.

Memories of the cities and countryside of Tuscany lingered in Crow's subconscious when he retired from United Therapeutics in 2001 and he recalled his brother David, an architect, telling him that everyone should design and build a house at least once. Crow purchased three and one-half acres in Chapel Hill but did nothing with it immediately. Through a series of introductions he found himself discussing architecture with Bobby McAlpine, a principal in the firm of McAlpine Tankersley Architecture and McAlpine Booth and Ferrier Interiors, with offices in Montgomery, AL and Nashville, TN. McAlpine asked him what kind of architecture he liked and Crow responded immediately, "I like the Italian villa and that wonderful Mediterranean feel of openness. And a pool is necessary." McAlpine immediately began sketching on a piece of notebook paper he drew out of his briefcase. Over lunch, the vision of what would become Crow's very own Tuscan Villa began to emerge.

Crow immediately started assembling his team. McAlpine's Associate, Chris Tippet, played a major role in the creation of the Villa. He was joined by Mike Kaiser of the Nashville landscape architecture firm Kaiser Trabue. Scott Myatt of Chapel Hill was brought on for the landscape installation and maintenance. Crow's friend Rod Perry, of Raleigh-based Perry and Plummer Interior Design and Decoration, began to

Antique terra cotta roof tiles add to the Villa's timeless beauty.







Groin-vaulted arches and patterned Italian travertine floors carry through the house.

select interior finishes and materials to complement the masculine Italian villa style.

Contractor Scott McLean, owner of McLean Builders of Chapel Hill, was chosen Master Builder. McLean's associate Kirk Right was appointed Project Manager when McLean was drawn away by a family illness. Aventine, a custom cabinetry studio in Carrboro, began crafting and designing the home's extensive cabinetry, employing an array of fine woods and finishes. George Barrett of Chapel Hill's Storybook Farm Metal Shop manufactured and installed the extensive wrought iron work for the project. Mark Elliott, an award-winning artist trained at UNC-Chapel Hill, developed and applied the custom finish covering the exterior brick work.

Elegant, Functional

A walk through the Villa, now home to Crow for six years, is delightful and instructive. The precision he applied to his scientific work carried over into the personal project of building a house.

Leaving the tower room and the expansive views, you enter the great room, truly the heart of the house. The space is striking for its openness and superb finishes. A massive limestone fireplace anchors the south end. The lovely Venetian plaster walls and patterned Italian travertine floors carry through from the entry hall. The impact is heightened by the use of Pecky cypress in the great room's 14-foot coffered ceiling that extends over several sitting areas and a dining area at the far west end. Set between a sleek Art Deco cabinet with subtle notes of color and a marble-topped trestle table used as a sideboard, is Crow's circular dining table that expands cleverly to seat twelve people. The great room is lined with banks of custom-made two-and-one-half inch mahogany transom doors, each set with numerous mullioned panes of glass. The room is illuminated with soft natural light.

The kitchen is situated behind a handsomely crafted island and allows the cook, often Crow, to talk with friends while

TRANSFORM YOUR BUSINESS



THE DIGITAL OFFICE
www.copycei.com

preparing dinner. Pedimented cabinetry clothes the working elements of the kitchen — storage, range top, appliances — and the deep kitchen sink is framed by marble counters.

Accessed through the elegant butler's pantry, the library provides a cozy nook for an office and sophisticated media equipment. The focal point of the mahogany-paneled room is a sixteenth century mantel of veined wine-colored marble. The library can also be accessed by a concealed door from Crow's master bedroom, with walls sheathed in ultra suede and floors of hand-made walnut parquet tiles. Perhaps the most unusual room in the home is the master bath. An antique English polished iron tub holds pride of place beneath a quatrefoil glass window set in an arched alcove. Twin vanities in crotch mahogany face each other near a walk-in spa shower set with paneled marble.

The lower level of the Villa, accessed by a winding staircase with a wrought iron balustrade by Storybook Farm Metal Shop, includes the second of two luxurious guest



The site was extensively landscaped to resemble a Tuscan hillside.



YOUR
Style.

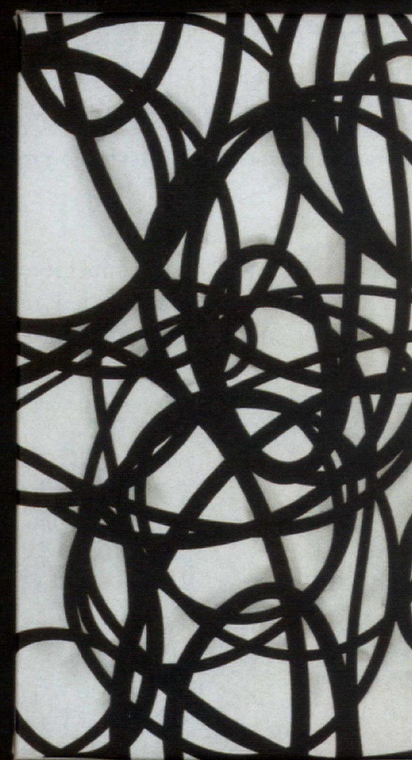
YOUR
Frame.

YOUR
Way.

Frameworks
Gallery and Frame Design

1520 Dixie Trail
Raleigh, NC 27607
919.781.3118

www.frameworksonline.com





A tower room overlooks the terraced gardens.

suites — the other is on the upper level. Both suites are distinctly Italian in feel, and the lower level suite is fitted with a custom cabinet graced by an elaborate metal screen.

The family/media room, with a home theatre, is arranged with several comfortable sitting areas. Adjacent and entered through a carved antique door, set with beautifully

wrought brass hardware, is the wine cellar - capable of storing 1500 bottles of vintage wine. The Champagne-colored Belgian carpet is crafted in a raised lattice pattern, perfectly complementing the coppery tone of the Venetian plaster applied in this room. A self-contained apartment completes the lower level that includes a sitting area and a Rutt HandCrafted Cabinetry kitchen with a granite-topped island. Pocket doors give privacy to the sleeping room.

In his elegantly conceived villa, Jim Crow, a scientist who has done much to further progress in healing, is able to share with his extended family and friends the beauty and serenity he remembers from his beloved Tuscany - at home, in Chapel Hill. **MM**



You're invited to our CHRISTMAS OPEN HOUSE!

Trees • Wreaths • Garland
Tree, table and floor decorations • Ribbon

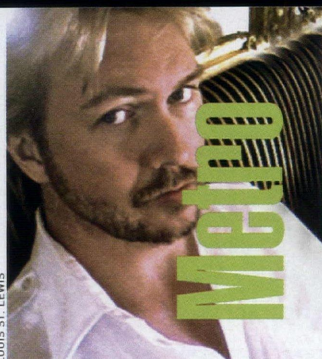
PLUS
Many one of a kind gift items

Free refreshments

Saturday November 3rd 10a-6p
Sunday November 4th 12p-6p

NORWALK
FURNITURE & DESIGN

7008 Glenwood Ave | Raleigh | 919.510.0555 | raleighfurniturestores.com | Monday - Saturday 10 - 6 Sunday 12 - 5



Artist-at-Large

by Louis St. Lewis

Most interesting

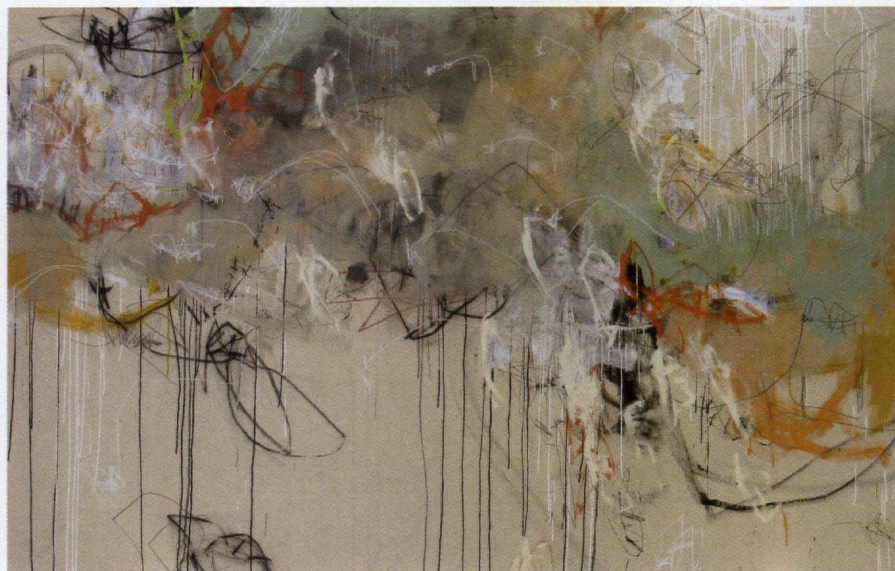
BAPTISM BY FIRE: THE SECRET INNER LIFE OF ARTISTS

I didn't choose to become an artist for the big bucks. I didn't decide to start writing thinking I would become rich. No, for better or worse, I decided to do the things that made me happy in life, that made me laugh. I live with both the positive and the negative consequences of that decision daily. As far as the writing part goes, I tend to agree with Ernest Hemingway: "There is nothing to writing. All you do is sit down at a typewriter and bleed." How succinct and to the point is that! Something tells me that if you could have taken a blood sample of Mr. Hemingway while he bled all those wonderful stories at his typewriter, his blood alcohol level would have succeeded the legal limit. Ditto. After reading Sam Harris' book *Free Will* recently, I suddenly understood that my decision to become an artist and writer were ingrained in me from childhood. I really never had a choice in the matter. I've been called eccentric by some folks, but was it really my choice to be that way? Following the logic of Mr. Harris, growing up in a household where both parents suffered from paranoid schizophrenia and alcoholism may have indeed influenced my outcome. Just the other

Those of us lucky enough to call ourselves artists have been given a great gift.

day I was on the campus of the (now empty) Dorothea Dix Hospital in Raleigh and was immediately taken back down memory lane. I learned to play chess in the dayroom there as a child during family visits. You quickly learn that an offending pawn may very well be swallowed whole by your opponent without even blinking their eyes, suddenly placing you in a very Alice in Wonderland disadvantage.

I was never ever frightened there. The freedom of expression and thought was to me quite amusing and stimulating. Some



Jason Craighead, *Whole*, mixed media on canvas

of my earliest memories are visiting my mother, seeing her face pressed up against the safety glass of the locked door as she blew kisses goodbye - a small 8 x 10 window with her face, immaculate with its makeup, but framed by her blonde hair, dyed green with food coloring from the hospital cafeteria. Is it any surprise that I made 8 x 10 collages of faces on safety glass for a good decade of my art career?

My mother wrote lovely poetry, yet never tried to publish it. She loved fashion, and used it as armor - much as I do. The facade must always stay strong in the face of adversity. Memory is so important, isn't it? When I think back, I always remember my mother's Chanel No. 5 perfume. We had a wonderful maid named Louesta who was a Geeche-Gullah from the islands off the coast of South Carolina. Since both of my parents were more than occasionally

away in a sanitarium during my childhood, Louesta took care of me. She taught me how to search for and cook "poke weed," find muscadines and scuppernongs, dig sassafras roots to rub the dried leaves between my hands to make file powder (as in file gumbo). She taught me how you grab a snapping turtle by the beak with pliers before you chop the head off. And how to clean my mother's white fox furs with talcum powder. She showed me how to dig the slick white clay from creek banks and turn it into sculptures and bowls. All of these skillsets are still vivid in my memory while many of the tedious lessons of college have faded into uselessness and oblivion. Could this be why I am an artist?

Now I don't know about you, but I was sent to church each and every Sunday morning like clockwork. The only time I remember seeing my parents in attendance was for my baptism. Just as I was pulled from the font, in my white muslin shift clinging to my body like the windblown

tunic of the Winged Victory of Samothrace, they came walking down the aisle. Mother was done-up in a broad brim hat and gloves. My father cut a dashing figure in his chalk stripe suit. Needless to say, even though my father imagined himself to be Jesus when he was off his rocker (and chose to go NUDE during those moments since his body was holy). I wound up being an atheist, much to the chagrin of the rest of my Baptist family.

Those of us lucky enough to call ourselves artists have been given a great gift. Even in the face of ignorant museum cura-

tors who bend over backwards for politics and wealth; even in the face of dealing with an awful lot of bad gallery directors who think that because they can rent a space that they know more about art than the artists do (don't get me started). I still feel like I am living a life full of great fortune, just as most artists do.

CRAIGHEAD IN NYC

Speaking of great fortune, Raleigh's own Jason Craighead recently had his popular works included in an exhibition at Cheryl Hazan Contemporary Art in New York

City of all places (www.cherylhazan.com). There is really no way for an artist to make a living just selling here in NC. Jason is making the right move.

RESIDENTIAL • COMMERCIAL • HEATING • COOLING • PLUMBING



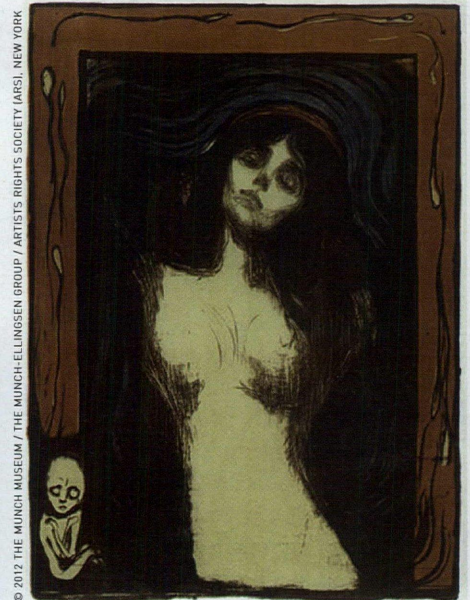
newcombcompany.com
919.862.3000

NEWCOMB
and Company
WAS HERE.
Your comfort is our business.

We know how important comfort is to you. Beyond climate control, we make sure you're comfortable with our technicians and the level of expertise they deliver.

Maybe you've just seen our vans around, or we've already become a trusted partner in maintaining your home's heating and cooling system. Either way, we wanted to let you know we now handle plumbing as well.

Call now to find out more.




© 2012 THE MUNCH MUSEUM / THE MUNCH-ELLINGSEN GROUP / ARTISTS RIGHTS SOCIETY (ARS), NEW YORK
Edvard Munch, *Madonna*, 1895, lithograph

FIVE BUCKS TOO MUCH FOR MUNCH

The North Carolina Museum of Art is showing the works of Edvard Munch through the fall and winter, but you have to pay \$5 to go see it. Now I can tell you the truth. If Edvard Munch was alive and kicking here as a NC artist, the NC Museum of Art would never touch him, even with a 12-foot pole. He drank to excess, got in fights about every night and cussed out every curator he ever met. If I were you, I wouldn't waste my five bucks. They don't even have *The Scream*, his most famous painting of which he made several copies. (I saw one in Oslo a few years ago.) If the museum was smart, they would just put a copy up on the wall. Few would know the difference anyway. One of the state's big photography collectors told me one night -after too many bottles of Montrachet - they sometimes take a photograph home "on approval," have it scanned and then return the photograph and have the scanned image framed, then hang it proudly on their wall.

Who would THINK of questioning such taste? As Sholom Aleichem said, "life is a dream for the wise, a game for the fool, a comedy for the rich and a tragedy for the poor." **MM**

Caring for the women of the Triangle since 1952.



**Obstetrics
Gynecology
Infertility**

In-Office Ultrasound
Advanced Laparoscopic & Robotic Surgery (da Vinci®)
Endometrial Ablation (NovaSure®)
Tubal Sterilization (Essure®)

BlueRidge
OB/GYN ASSOCIATES

North Raleigh Area 919.781.2500
11001 Durant Rd


Rex Hospital Area 919.782.9005
2605 Blue Ridge Rd

www.blueridgeobg.com

Metro Magazine

Subscribe now to get the best in:

- News and Events
- Feature stories that affect your life
- Style and Fashion trends
- Art news
- Design trends
- What to read and where to eat



919-831-0999
www.metronc.com

OLD MEN GO ONE WAY OR THE OTHER

I am writing on my birthday, and I fear that by most measures I am getting old.

Recently, in the presence of a young friend, I said that I am helping plan the 50th anniversary of my Campbell College graduating class. He looked at me like I was Moses. I knew he was mentally doing the math.

I am not sure when one becomes an old man, but I have given it some thought. Self-perception plays a role. Earlier today, a grizzled fellow almost whacked me in the Harris Teeter parking lot, and I muttered “old fart” under my breath. Years ago my brother cautioned me about using that expression, saying, “You have to quit calling people ‘old farts’ because you are one yourself.” I protested and declared, “I will never be until I start wearing Christmas ties, and that’s not going to happen.”

Recently I had lunch in Asheville with my friend Jimmy O’Neal, the tremendously talented artist. Jimmy brought his son, Mesmer, with him – an extraordinarily bright young fellow of about eight. While Mesmer made his third trip to the buffet line, Jimmy shared a story with me.

“On the way over, Mesmer asked, ‘Is Mr. Leggett an old man?’ I told him that you are considerably older than I am. Then he said, ‘If he is an old man, is he a very, very nice old man or a very, very mean old man? You know they tend to go one way or the other.’”

I was in stitches. What great insight! Since then I am cautioning myself each new day to try to be a “very, very nice old man,” if, indeed, I am by current standards an “old man.”

They say you can tell a southerner by the way he begins a conversation. Folks from other places may say, “I have something to tell you.” But a southerner will say, “I want to tell you a story.” So today, on my birthday, I went to Facebook and announced that I wanted to tell a story. Appropriately enough, it was about me and

getting born. Here is what I wrote:

“I was born on a hot day in the Windsor Hospital – a generous appellation, as I understand it, for a few rooms upstairs on the main street. Later, my grandfather served on the charter board of a “proper” hospital which has been replaced with the lovely healthcare facility owned by ECU, close to the banks of the dark waters of the Cashie River. Windsor was a practical place. Byrd-Walker Funeral Home was right downstairs in the furniture store, often the custom back then.

I am not sure when one becomes an old man, but I have given it some thought. Self-perception plays a role.

“There were not exactly cheering crowds when I was born. My maternal grandmother was not amused that my mother was having another child, so she up and died shortly before I was born to avoid having to deal with me. Mother said with a smile that I was so ugly they closed the hospital during visiting hours until she carried me home. My father died when I was six, and at one point I told my mother I had few, if any, memories of him. My mother, always an honest and forthright soul, smiled again and replied, ‘That is probably just as well. Not sure he liked you very much anyway. He could take you for only about five minutes at the time.’

“As time has gone by, that has proved to be the case with a lot of other folks, I suppose. So I am particularly grateful for your birthday wishes.”

It is my good fortune, I believe, to have one longtime friend who declares that she has known me since *before* I was born.

Clare Bond Bell of Windsor – the indomitable civic leader who has done more good works in Bertie County than can ever be measured – was at the house when my mother went into labor. So was my brother, Donald, who was about six. He was hustled off to our Aunt Fannie’s house down the road to stay until Mother returned from the hospital with me. He was not amused at the new baby whom he suspected was going to get all the attention.

“I told Mother I was going to put you in my red wagon and push it down the hill (Highway 17 – the coastal highway – was at the bottom),” he said. “We raised hogs

and fed them sweet potato vines, so I also told Mother I was going to feed you sweet potato vines.” I am pleased that he never carried through on either threat and, in fact, has been a devoted brother for these many years.

In spite of the shaky start in life I recounted, I have tried to be of good temperament.

Mesmer said that old men tend to go one way or the other – very, very nice or very, very mean. But he didn’t say that sometimes – perhaps on rare occasions – old men can change. The best example found in literature, perhaps, is in the English novel, *Silas Marner*. Marner was embittered by happenings beyond his control and became a recluse. When a golden-haired child named Eppie (actually Marner’s niece) turned up on his doorstep in a snow storm, he surprisingly took her in. Gradually, he was transformed into a very, very nice old man as he became devoted to her, and she to him.

The story reminds me of an old fellow named Will Harmon who lived in Buies Creek when I was a boy. Mr. Harmon

lived to himself and traveled by mule and buggy. He was notoriously frugal, made his own chewing tobacco (“twists,” they were called, that he carried in his old coat pocket), and hated to spend even a penny. While I never heard that he was mean, he was, in fact, forbidding and unapproachable. As he grew older, a niece came to live with him and brought her small daughter. Like Marner, Will Harmon took to the child. In a short while, she was perched on the buggy seat beside Mr. Harmon wherever he went. The image of the self-absorbed and bedraggled old miser was tempered by his obvious devotion to this lovely little girl.

As you can see, I have been pondering this thing and asking myself how one falls on the side of “very, very nice,” or, conversely, how one avoids being perceived as “very, very mean.” I have reached some conclusions. Mother would often instruct us to “do our part” when we were involved in activities with friends. My advice is to always “do your part” and a little more. If it’s a covered dish event, take extra in case someone else skimps.

I believe one should always be kinder and more generous than is necessary, and that means thanking and showing appreciation for the kindness of others and those things that bring joy or simply make life more comfortable.

Tip more than 15 percent because someone else is apt to tip less.

In short, I believe one should always be kinder and more generous than is necessary, and that means thanking and showing appreciation for the kindness of others and those things that bring joy or simply make life more comfortable. I remember feeling my blood boil years ago when a noted authority on etiquette advised that one should never thank a service person in

a restaurant because they are “simply doing their jobs.” Taking people for granted can easily be translated as “very, very mean.” Thanking the check-out person at the grocery store or the fellow who sweeps the aisles can be perceived as “very, very nice” and is a reminder to ourselves to be thankful that so many others contribute to our well-being.

At this place in life, I find the greatest joy in the successes of my younger friends. I enjoy cheering them on. It’s a very, very mean old man who resents the good fortune of others, demeans accomplishments, rains on parades, pooh-poohs dreams or deliberately bursts bubbles.

I like the lesson of the two monks, so let’s end with it: One rode his plodding donkey along dusty roads with his head down, staring at the ground. He saw the world as a dingy, dismal place. The other rode his spirited donkey down the same road with his head thrown back, looking up at the sky. He saw a world full of light and beauty. Between you and me, I bet that second monk was Mesmer’s “very, very nice old man.” **MM**



GOVERNOR'S PALACE | NORTH CAROLINA HISTORY CENTER | GARDENS | HISTORIC HOMES

SOCIAL NETWORKING

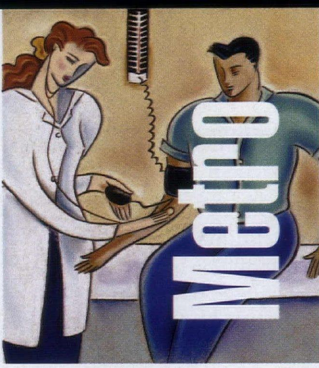
Join us in a place where stories are shared and history comes alive. Tryon Palace is a gathering place that fires the imagination and engages — offering an exciting, interactive history experience for the entire family.

See why we call history the ultimate app.

 **Tryon Palace**
New Bern, NC

EXPERIENCE HISTORY — THE ULTIMATE APP

www.facebook.com/tryonpalace  www.tryonpalace.org/history

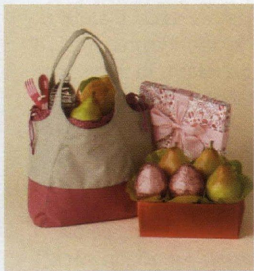


Medical Rx

by Taylor Arnold

Harry & David Partners with Noreen Fraser Foundation for Breast Cancer Awareness Month

For the third consecutive year, Harry & David is teaming up with the Noreen Fraser Foundation (NFF) in support of breast cancer research. Harry & David's 2012 Pink Pear Collection will include three new products showcasing their signature Royal Rivera® Pear, with 25 percent of the proceeds benefiting the Noreen Fraser Foundation.



The Pink Pear Collection will be available from October 1 through 31 at www.harryanddavid.com as well as Harry & David stores while supplies last.

Rex Healthcare Named to List of Nation's Top 100 Women's Health Programs

Rex Healthcare has been recognized as one of the country's "100 Hospitals with Great Women's Health Programs" by Becker's Hospital Review. The publication's editorial team chose hospitals based on clinical accolades, quality care and women's health proficiencies and awards. Rex was the only Wake County hospital selected for the list, and one of only

three in North Carolina. For more information on the services Rex offers for women, visit rex-health.com/womens-services.

Two UNC Doctors Receive Autism Centers of Excellence Grants for New Research

Dr. Joseph Piven and Dr. Linmarie Sikich of the University of North Carolina School of Medicine have each been awarded \$12.6 million grants in the latest round of funding from the National Institutes of Health's Autism Centers of Excellence (ACE) research program. UNC, which was ranked #2 among the top 25 institutions in the world publishing autism research in 2010 by the Inter-agency Autism Coordinating Committee, is one of only two institutions that have received more than one Autism Centers of Excellence grant. For more information visit www.med.unc.edu.



Dr. Piven

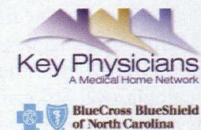
Duke Scientists Pinpoint Immunity Building Property in Breast Milk

The benefits of breast milk have long been appreciated, but now scientists at Duke University Medical Center have found a unique property that makes mother's milk better than infant formula in protecting infants from infec-

tions and illnesses. The finding, published in the August issue of Current Nutrition & Food Science, may help in the development of infant formulas that better mimic breast milk, and by extension, offer these health benefits to infants who may not get mother's milk. For more information visit www.news.dukemedicine.org.

New ACO Will Improve Health Care Quality and Lower Costs for Wake County Patients

Blue Cross and Blue Shield of North Carolina (BCBSNC) and Key Physicians (Key), an independent, nationally accredited patient-centered medical home network, are launching an Accountable Care Organization (ACO). The collaboration aims to improve the primary care experience and reign in medical costs for thousands of BCB-SNC customers in more than 48 high quality medical practices across Wake County. To learn about other initiatives underway, visit www.LetsTalkCost.com.



Imaging Study Sheds New Light on Alcohol-Related Birth Defects

A collaborative research effort by scientists at the University of North Carolina School of Medicine, Duke University and University College of London in the UK aims to enhance how doctors diagnose birth defects caused by alcohol exposure in the womb. These findings illustrate how the precise timing of that exposure could determine the specific kinds of defects. For more information visit www.news.unchealthcare.org.

Kate B. Reynolds Foundation Grant Will Provide Services to Homeless Mentally Ill

WakeMed Health & Hospitals has received a \$466,510 grant from the Kate B. Reynolds Foundation to improve the lives of mentally ill homeless men and women in the greater Wake County area. The three-year grant will be used to coordinate care and provide support services that may result in stability for 150 program participants per year. WakeMed will work in collaboration with a number of organizations including the Wake Crisis Cooperative, Capital Care Collaborative, Wake County Human Services and others. For more information, visit www.wakemed.org.

Cape Fear Cancer Specialists Receives National Recognition for Quality Cancer Care
Cape Fear Cancer Specialists - NHRMC



WakeMed Adds Primary Care Office in Morrisville

WakeMed Health & Hospitals opened a new primary care office in Morrisville on September 5. The new practice offers chronic disease management for problems such as high blood pressure, diabetes and high cholesterol, as well as preventative physical exams, vaccinations, dermatological care and women's health services. Wake Specialty Physicians - Morrisville Primary Care is currently accepting new patients. To make an appointment, call 919.235.6405

Physician Group has been recognized by the Quality Oncology Practice Initiative (QOPI®) Certification Program, an affiliate of the American Society of Clinical Oncology. The QOPI® Certification Program provides a three-year certification for outpatient hematology-oncology practices that meet the highest standards for quality cancer care. For more information visit www.capefearcancerspecialists.com.



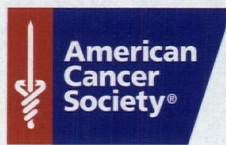
WakeMed Garner Healthplex

WakeMed Breaks Ground on Garner Healthplex

With an anticipated completion date of August 2013, the new WakeMed Garner Healthplex will be located on a 20-acre site off Hwy. 70, one mile east of Rand Road. The 50,000-square-foot facility will feature a 12-bed emergency department, lab and imaging services as well as physician offices. An estimated

The American Cancer Society In Our Community

In North Carolina alone, the American Cancer Society has a multitude of outreach programs including Reach to Recovery, Road to Recovery, Look Good/Feel Better and others.



These programs are made possible thanks to a variety of fundraising events throughout the year, and this year's Raleigh Roundup is just one way Triangle residents can benefit the American Cancer Society in our own backyard. Individuals who donate a minimum of \$500 to the Red Sword Guild will be recognized as "Circle of Life" members at this annual event. In addition helping individuals in

the community who have been touched by cancer, "Circle of Life" members can be a part of the American Cancer Society's ongoing national effort to fund cancer research. To date, the Society has raised over \$3 billion and helped save millions of lives. For more information visit www.cancer.org.

12,000 to 15,000 patients are expected to receive treatment in the WakeMed Garner Healthplex Emergency Department during the first year. The site will also serve as the base for WakeMed's Air Mobile medical helicopter operations. For more information visit www.wakemed.org.

healthy cooking, parenting, cancer and diabetes. Online purchases are secure and PCI compliant according to the Payment Card Industry Data Security Standard. To access the online store, visit www.shopbesthealth.com.

New Hanover Regional Medical Center Recognized for Care of Heart Patients

New Hanover Regional Medical Center (NHRMC) has been recognized with two prestigious awards from the American Heart Association and the American College of Cardiology for the second year in a row. Both awards recognize success in implementing a higher standard of care for heart attack patients. For more information visit www.nhrmc.org.

Wake Forest Baptist Launches Virtual Health Store

Wake Forest Baptist Medical Center has launched an online health store to meet the needs of its patients, BestHealth members, employees and the public. The online store offers a variety of health products including monitors and electronics, FDA approved vitamins, minerals and supplements, books on

EVENING AND SATURDAY MAMMOGRAMS

We know you're busy and it's hard to take time off from work.

Wake Radiology specializes in comprehensive women's imaging by combining advanced technologies, subspecialized expertise and compassion in caring for your body. We realize your time is important and have created efficient workflows and opened convenient out-patient offices close to where you live, work, and shop. We have extended our hours in many locations to evenings and Saturdays to make it easier for you to schedule this important annual exam.

Wake Radiology is proud to be the only multi-site outpatient imaging service provider in the Triangle to receive the American College of Radiology's designation of **Breast Imaging Centers of Excellence**.

So don't wait any longer. Call or go online now to request your screening mammogram.

Wake Radiology. Excellence in breast imaging.

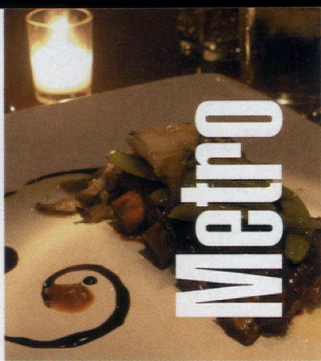


ONLINE MAMMOGRAPHY
APPOINTMENT REQUESTS 24/7
wakerad.com



CALL 1 NUMBER TO SCHEDULE AT THE LOCATION OF YOUR CHOICE | 919-232-4700





Metro

Gourmet

by CC Glenn

“CHEFLY” ENTERTAINING

As Southerners, the urge to socialize and entertain runs in our blood. Start with food, throw in good company, some vino and a little music and you’ve got yourself a party.

I’ve thrown dinner parties, big and small, formal and not-so-formal. Still, I’m no expert, so I called on three remarkable and talented area chefs and asked them to share their tips for a successful dinner party - and some ideas for delectable seasonal dishes.

Raleigh’s Ashley Christensen and Jason Smith, along with Chapel Hill’s Andrea Reusing, have more than just a love of dinner parties in common. None of these now well-known, highly successful chefs attended culinary school or professional cooking classes. Each of them stumbled into the kitchen for slightly different reasons, but all three recall fond childhood memories of food and family.

CREATING MEMORIES WITH ASHLEY

Even with three restaurants and a bar to her name, Ashley Christensen makes time to entertain friends at her funky Raleigh home. On the outside, her house blends in with others on the block. But take a walk around the back and into the kitchen, and you’ll soon see the difference between her home and yours. Out back is an enormous coal smoker that could easily fit a 200-pound hog, a stainless steel outdoor sink and prep area and another grill. Inside the kitchen are two sinks—one a part of the bar area, a dishwasher that runs on two minute cycles and another stainless steel table that acts as an island, prep area and centerpiece. In contrast to the stark silver tones, reds and yellows pop in the kitchen and adjacent living room. A while back, she renovated the house, expanding the back and adding a rooftop deck that offers outdoor seating underneath green umbrellas.

Originally from Kernersville, Ashley



Ashley Christensen

moved to Raleigh to attend NC State in the mid-nineties. She dabbled in an array of classes, often hosting dinner parties in the evenings at the apartment she shared with friends. Everyone raved about her meals, including one who helped her obtain her first job in a professional kitchen at Humble Pie in downtown Raleigh. After a few years, Ashley decided

to shadow Andrea Reusing at Enoteca Vin. Bartering meals for cooking lessons, Ashley learned the ropes from Andrea, then followed her when she left to open Lantern in Chapel Hill. Ashley returned to Enoteca Vin within a year to accept the head chef position.

Seven years later, in 2007, she opened her first restaurant, Poole’s Diner, and the

rest is history. Since then she's opened Beasley's Chicken + Honey, Chuck's and Fox Liquor Bar, battled Bobby Flay on Iron Chef America, cooked a dinner at the James Beard House in New York, become very involved with the Southern Foodways Alliance (she's cooking a lunch for hundreds this October at their annual Symposium in Oxford, MS) and actively hosts events for charities.

When Ashley hosts a party, she is concerned with much more than the food. As much as she enjoys cooking for others, she enjoys bringing people together to create memories. Food, for her, is a medium with incredible power to bring people together and to generate lifelong memories.

ASHLEY'S STYLE

When it comes to hosting dinner parties, Ashley has a unique style. She has no

problem entertaining a crowd of ten or a gaggle of one hundred. Her parties transcend the boundary between indoor and outdoor. The back doors are almost always open, allowing maximum mingling. She's always has food simultaneously cooking inside and outside, as well as providing seating. She loves it when guests help out so that the success of the meal is a collaboration. Ashley's into progressive, family-style dinners that don't require guests to be seated all at once.

What's she excited about this fall? "All day cooking, braising and slow-cooking rich and velvety meats" and preparing darker foods that parallel the darkening skies. And most importantly, cooking "foods that feel like a hug."

Ashley loves fresh, bright ingredients that can be set out at room temperature for guests to nibble while they socialize. This

fall she's into dishes that are simple in presentation and easy to prepare, such as farro salads, charred squash or vegetables drizzled with a tasty vinaigrette.



Jason Smith

Wish you could join one of Ashley's dinner parties? She hosts four "Stir the Pot" dinners at her home each year to raise money for the Southern Foodways Alliance. Guests can join Ashley in her home for just \$35 plus one dish. Guests enjoy a meal prepared by Ashley as well as snacking on everyone else's potluck. The next Stir the Pot takes place Monday, October 8 and will honor Chef Jamie Bissonette from Boston.

Chef's Do's and Don'ts / Tips

Ashley:

- DO** Enjoy the party as much as your guests!
- DO** Have a bottle of sparkling wine in the fridge because, you never know when you'll need it! "Every day has something worth celebrating," Ashley says.
- DO** Strategically place appetizers and beverages around different parts of the house so that guests mingle with other people and bounce around to different spots.
- DON'T** Leave everything until the end. Get all the hard work done early.

Jason:

- DON'T** worry about decorations. Use fruits and vegetables that you will eventually cook as décor.
- DON'T** Prepare anything you haven't made before
- DON'T** Use anything you can't put in your dishwasher.
- DO** Make sure that you have the right equipment.

Andrea's Dinner Party in A Nutshell:

- Great friends
- Delicious food & drinks
- No dishes

Jason's Fall Dinner Party Menu

- Roasted butternut squash bisque with toasted pumpkin seeds and caraway crema
- Auxerrois, Paul Blanck, France, 2008 (\$23)
- Woodfire grilled bacon over braised green cabbage with a sour cherry gastrique
- La Spinetta Nebbiolo, Italy, 2008 (\$31)



Bacon over cabbage by Jason Smith

JASON SMITH

Born in Raleigh, Jason spent his youth split between the capital city and Wilmington. At the impressionable age of 19, he began working at 42nd Street Oyster Bar. After a few years, he secured a job at the venerable but now defunct Magnolia Grill, working alongside Ben and Karen Barker. Jason credits much of his success in the kitchen today to the Barkers, especially Ben. The most important lesson he learned from Ben? "Get the best possible ingredients that you can and don't mess them up," Jason says. "Let the ingredients speak for themselves."

After his time at Magnolia Grill, Smith wanted to try something new. Making the trek up to New York, he found a job working at now mega-restaurateur Danny Meyer's Union Square Café. During this time he recalls the most intense, and exciting, kitchen experience of his life: cooking for Julia Child, who was writing an article on pasta.

Yearning for an international adventure, Jason took a job for the National Science Foundation in McMurdo Station, Antarctica. In addition to adjusting to the temperatures, Jason often had to cook at least two meals a day for up to 1600 hungry staff. After about 10 months, Jason moved back to New York to work under Tom Colicchio at another Danny Meyer restaurant, Gramercy Tavern, before a stint at Peninsula Grill in Charleston.

By this point, Jason was ready to open his own place. He moved back to Raleigh in 2005, just in time to meet his future wife, Lauren, and soon set the ball rolling to open 18 Seaboard in Raleigh's Seaboard Station. "The first few years, we felt like we were throwing a dinner party every night," Jason says. But once the restaurant was able to function smoothly, the couple didn't need to be omnipresent at all times. Now that they have a four-year-old daughter and a newborn son, the couple spends less time at the restaurant. But after their first child was born, the couple missed nightly entertaining. Cue the birth of Jason and Lauren's "Wine Club."

Over the past year or two, the Smiths have hosted from 20 to 60 friends at home, and almost a dozen wine club dinners at their new house. Jason and Lauren



Andrea Reusing

plan a seasonal menu ahead of time, collaborating with a wine representative that works with his restaurant. The two, along with help from his sous chefs and manager, will create menus with wine pairings.

JASON'S STYLE

Don't expect to wait for the dinner bell to ring to start eating. At Jason's ideal dinner party, folks grab a glass of wine as they arrive, nosh on apps and start mingling with others. As individual courses are ready to be served, the wine guru may talk briefly about what wine is being poured and why he chose to pair it with the upcoming dish.

Jason hosts a wine-lovers audience at his Wine Club dinners, so guests are eager to try new flavor combinations and unex-

pected pairings. Of course, Jason is voted by *Metro* readers as one of the top chefs in the region year after year. Excellent food, choice wines make for very successful entertaining.

ANDREA REUSING

Although she's not originally from this area, by now Andrea Reusing is an honorary North Carolinian. She moved here from New York in the mid-nineties to make her home here in the Triangle with her husband and two children. A true champion of the locavore movement, Andrea fuses traditionally Asian dishes with locally sourced ingredients at Lantern, in Chapel Hill, operated by herself and brother Brendan since 2001. Her inven-

tive cooking earned her a James Beard Award for Best Chef Southeast in 2011. Last year she debuted her first cookbook, *Cooking in the Moment*.

Before she attended New York University to major in Cinema Studies, Andrea was raised in New Jersey. Once in New York, she began to cook for herself and friends at her apartment. While in school,

she took a job as a line cook at a restaurant in the East Village. With no professional experience, but with a love for food, Andrea began cooking in New York under the tutelage her boss. In 1995, following her then-boyfriend, now-husband, she moved to the Triangle and soon began work at Enoteca Vin. Influenced by her parents, Andrea believes that “Dinnertime

is the best time of day.”

Despite owning and running a restaurant, Andrea still loves to host dinner parties. Opening Lantern didn’t slow her down, but having two children sure did. Before becoming parents, she and husband Mac McCaughan would have friends over at least once a week for late night dinners. Andrea still loves to entertain, but she’s adapted her style.

NIBBLES

EVENTS

The Chef’s Academy in Morrisville presents its 2nd annual Triangle Chef Showdown on Thursday, September 27 beginning at 5:30 pm. Chefs Keith Rhodes, Scott Schabot, Ryan Payne and John Manning—with the help of academy students—will compete to win the diners’ vote for best dish. The cost of each dish will support the Food Bank of Central & Eastern North Carolina. The Academy hopes to raise 100,000 meals for the Food Bank. (September is Hunger Action Month. Visit www.foodbankcenc.org to see how you can contribute to ending hunger.)

La Residence in Chapel Hill will host a fall wine dinner on Wednesday, October 24 featuring Avenir Brands wines. The six-course dinner with wine pairings begins with a cocktail hour at 6:30 p.m. Cost is \$65 per person. For reservations call 967.2506.

The 32nd annual North Carolina Oyster Fest, hosted by the Brunswick County Chamber of Commerce, will take place on Ocean Isle the weekend of October 20-21. Festival admission is \$5, and oysters and other food/beverages will be available for purchase. Highlights include an oyster shucking contest on Saturday and an oyster stew cook-off on Sunday.

Don’t miss **Wilmington’s Encore Restaurant Week** from October 17 - 24. Local restaurants will provide special deals on menus and drinks during the week. Visit www.encorerestaurantweek.com for details on participating restaurants, deals and menus.

TerraVITA will hold its 3rd annual festival celebrating North Carolina food and wine November 1 - 3. The Chefs’ Harvest Potluck begins at 7 p.m. on Thursday, November 1. Sustainable Classroom tastings and workshops take place all day Friday, November 2 in Chapel Hill. The Carolina Table: East Meets West dinner begins at 6:30 p.m. on Friday at Chatham Mills in Pittsboro. The festival culminates on Saturday with the Grand Tasting on The Green at Southern Village in Chapel Hill from 1 to 4:30 p.m. Visit www.terravitaevent.com for more information and ticket prices.

CLASSES

Dr. and Mrs. Harminder Singh, native Indians

who have lived in the Triangle for over 25 years, are now offering cooking courses for locals to learn about the healthy and healing properties of Indian cuisine and spices and its impact in world cuisine. Tastefully India has a menu of 10 sessions (each lasting between two to three hours) that delve into the world of Indian cuisine. Participants will leave with an expanded knowledge and a practical repertoire of approximately 30 Indian dishes. Each session costs \$30 per person or \$50 per couple. Visit www.tastefullyindia.com for more information.

OPENINGS

Shannon Healy, former general manager of Crook’s Corner, opened his first bar, Alley Twenty Six, in Durham on East Chapel Hill Street (near Rue Cler). The bar, dedicated to “fine drinking,” offers a list of specialty cocktails, a thoughtful wine list and sophisticated snacks. A \$10 membership is required. Hours are Tuesday through Saturday, 4 p.m. to 2 a.m.

Chef Michael Chuong, who opened in Cary in 2006, recently opened Elements in Chapel Hill’s East 54. His newest venture serves “Contemporary New American Cuisine,” using many local and seasonal ingredients. The restaurant is open for lunch Tuesday through Friday, dinner Tuesday through Sunday and closed on Mondays. See www.elementsofchapelhill.com for more information.

Matt Kelly, chef of Vin Rouge, opened Mateo Bar de Tapas in August near Durham’s Five Points. The eatery is Kelly’s first restaurant and boasts a large menu of pintxos, tapas and cheeses, as well as one of the country’s largest Sherry menus. Mateo Bar de Tapas is open for dinner Tuesday through Sunday. www.mateotapas.com

The Cookery, a culinary event space and community kitchen, is now open in Durham. The kitchen space is available for rent hourly (daily and nightly) and also hosts culinary workshops. For more details on pricing and scheduling, visit www.durhamcookery.com.

The South Durham Farmers’ Market held its grand opening in early September. The new market will be open Saturdays year-round from 8 a.m. until noon at the Greenwood Commons Shopping Center off Highway 55.

ANDREA’S STYLE

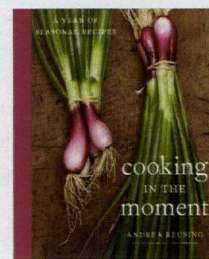
Her dinner parties no longer culminate around a 10 p.m. seating. Her parties usually host a mix of adults and children, so Andrea likes to have a lot of different munching options so everyone leaves happy. Most of her menus are spontaneous, and she’s a huge advocate for using ingredients at hand. “Use what you have in your kitchen or in your gardens,” she advises.

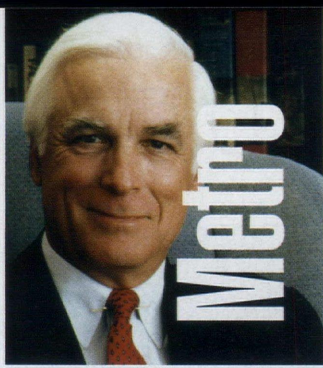
Andrea loves to roast vegetables or meats on her simple outdoor wooden stove. Often she builds a menu around one main item, like a slow-cooked pork shoulder wrapped in figs, or a succulent North Carolina seafood stew. As for appetizers, she likes to provide room temperature items for guests to chow on like raw vegetables and salty, thinly-sliced meats. “I used to serve cheeses in the beginning, but I noticed it started to fill people up too quickly,” she says. Instead of ruining appetites, save the fromage for dessert!

Andrea aims to please, and not just with her delicious cooking. Instead of pairing dishes with one wine, she prefers to offer several different bottles so friends can taste and choose which they prefer with a dish. Occasionally, she’ll make a super simple and seasonal batch of cocktails that can be made ahead of time.

Most of the time, there’s never one main seating. Progressive dining—inside the house and outdoors—ensues.

What Andrea’s psyched about this Autumn: Jerusalem artichokes, carrots, spicy mustard greens, horseradish shoots and shiitake mushrooms. **MM**





Editor-at-Large

by Jim Leutze

WILMINGTON RESTAURANT SCENE OFFERS UP TASTY CHOICES

Wilmington is fabled for its restaurants – well, sort of. The North Carolina urban legend has it that Wilmington has more fast food restaurants than any other city in the state. I'm not sure about that, but that stat isn't a positive indication of restaurant quality. It is also said, by the way, that restaurants here close down faster than anywhere else. Again, that begs the question: Doesn't a good restaurant in a bad location – or one that is managed poorly – go belly up just as quickly as a bad restaurant?

But now for the good news: Wilmington does have a number of very good restaurants that have stood the test of time. Among my favorites is South Beach Grill, a small establishment on Wrightsville Beach serving excellent, Low Country-inspired food. Try the fried green tomato Napoleon with crab meat and hollandaise sauce. The Portland Grill in Lumina Station is ideal for a truly elegant night out. And the reliable Caprice Bistro in downtown is an authentic French bistro with daily specials – be sure to try the rabbit in mustard sauce.

I also recommend three new places: Roko, Gloria's and Phun. It is really a tough call between the first two because they are similar. Phun stands on its own.

Let's start with Roko, which serves its customers in a most unlikely and unprepossessing location. Formerly home to a failed Japanese restaurant where I never saw more than two or three cars, it sits on a side street across from Military Cutoff and the main attractions in Mayfaire. It shares a block with a bike shop and Harris Teeter, but don't be put off. Enter the door and you know that someone with taste has put thought into this place. Dark walls and indirect lighting set off the white table cloths and flowers. It has only been open four months, but word has gotten around.

Having been warned, my wife and I had made reservations, and they were indeed needed. Despite the crowd, service was

prompt and polite. My test appetizer for any restaurant is the calamari fritti, and here it more than passed the test with a thin crust outside a moist and tender interior enhanced with a house made marinara sauce. Marge ordered the stuffed artichoke, also excellent. For our entrées I tried veal Sorrentino and Marge ordered the chicken piccata. My dish was cooked to perfection, with three slices of creamy veal sautéed in sherry, topped with prosciutto, eggplant and mozzarella. On the side was homemade pasta. Marge's chicken was equally well prepared. The house wines are served in large glasses (don't you hate those skimpy little thimbles?). I'm not a dessert eater, but Marge ordered the tiramisu. I am now a tiramisu eater.



Tomato Bruschetta at Roko

The only negative thing I'll say is that on another visit, I was disappointed with my pasta with white clam sauce – another test dish. For my taste, the pasta was little too al dente and the sauce a little too thin. (For the best in Wilmington, or maybe North Carolina, try Nicola's on Oleander.) But all in all, I give Roko very high marks on food, ambience and service.

Gloria's is located not far away on Wrightsville Avenue, just before it intersects Eastwood Road. Like Roko, the outside belies what is inside. The owner, who previously ran the New York Pasta House downtown, has converted an old Taco Bell into a pleasant, if not chic, dining space with a bar and an open kitchen. My expe-

rience with the service has been mixed. One waitress was painfully new at the job, while on the next visit, the waiter was practiced, knowledgeable and accommodating. He first provided us with a complimentary bruschetta to tempt our palates before explaining the menu and specials.

With no calamari on the menu I started with the clams, which turned out to be an inspired choice. A generous number of well steamed bi-valves (not overdone) were served with crunchy bread and a thick tomato broth. Marge chose grilled portobello mushrooms over spinach with a balsamic reduction. Wow!

Recalling the excellent veal at Roko, I thought I'd do the same here and settled on veal saltimbocca, a generous serving of tender veal with prosciutto in a sage, shallot and Marsala wine sauce over spinach. The waiter suggested combining the spinach with angel hair pasta. He was right. Although our pasta was wonderful, we were advised that only the ravioli and the gnocchi were made in house, a reminder that so much depends on cooking and sauce.

Phun is a whole different experience. Run by well known local chef (with a growing national reputation) Keith Rhodes, Phun gives him a chance to show off his South East Asian side. The place comes as close to a hole in the wall as you'll find. It is long and narrow with a food bar and several tables, so don't go for the atmosphere or a crowd. (For atmosphere, go to Indochine.)

Here the emphasis is on food, and what we imbibed at lunch was quite good. I tried one of their Vietnamese soup (Pho) specialties. Marge went for the bento box with fried catfish. If you like pho (and why wouldn't you?), come here. My dish was a big bowl filled to the top with noodles, broth, fresh vegetables, cilantro, mint and a generous quantity of crispy duck. The bento box was good, but go for the Pho! **MM**

RESTAURANT GUIDE

RALEIGH/CARY

18 SEABOARD — 18 Seaboard Avenue, Suite 100 Raleigh. 919-861-4318. 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. 919-831-2811. 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. 919-829-2518. www.518-west.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. 919-677-9229. www.ancuisines.com. Featuring 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. 919-781-2444. 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. 919-881-9778. 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 *CitySearch & AOL Cityguide*. *Wine Spectator* Award of Excellence.

BLOOMSBURY BISTRO — 509 W. Whitaker Mill Rd. Ste 101, Raleigh. 919-834-9011. 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.

CAFÉ TIRAMISU — 6196-120 Falls of Neuse Rd., Raleigh. 919-981-0305. 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.

COQUETTE BRASSERIE — 4351-119 The Circle at North Hills, Raleigh. 919-789-0606. 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

Sitti



KINSLEY DRY



Raleigh Times Bar

KINSLEY DRY

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. 919-788-8778. 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.

GLENWOOD GRILL — Oberlin@Glenwood, Raleigh. 919-782-3102. The longtime favorite in the Triangle, five-time MetroBravo 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, Mon-Thurs. 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 glenwoodgrill.com.

GRAVY — 135 S. Wilmington St, Raleigh. 919-

896-8513, www.grayraleigh.com. Ask any Italian-American what 'gravy' is, and they'll tell you it's the pasta sauce their mothers and grandmothers cooked fresh every night. At Gravy, we use that beloved gravy to put a modern spin on classic Italian-American dishes.

IRREGARDLESS CAFÉ — 901 West Morgan Street, Raleigh 919-833-8898, 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. 919-755-0556. 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.

MIDTOWN & BAR 115 — 4421-115 Six Forks Road, Raleigh. 919-782-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 MORNING TIMES — 10 E. Hargett St, Raleigh. 919-836-1204, www.morningtimes-raleigh.com. The first daily stop for many downtown dwellers and commuters serving local Counter Culture brews, along with bagels, biscuit sandwiches, pastries and more.

NOFO @ The Pig — 2014 Fairview Road, Raleigh. 821-1240. Café, bar, and deck seating. Award-winning salads, soups, sandwiches, and entrees. Voted "Best Brunch, Eggs Benedict, and Bloody Mary," *Metro Magazine*. Voted "1 of 50 Best Gift Shops in the South," *Southern Living Magazine*. Private dining available in the Balcony at the Pig. Lunch M-F, Brunch Sat & Sun, Dinner Tues-Sat.

THE PIT AUTHENTIC BARBECUE — 328 W. Davie St, Raleigh. 919-890-4500, www.thepit-raleigh.com. Proudly serving authentic whole-hog, pit-cooked barbecue in downtown Raleigh's warehouse district. The Pit celebrates the great culinary offerings of the Old North State, making it a destination for the state's signature cuisine.

THE RALEIGH TIMES BAR — 14 E. Hargett St, Raleigh. 919-833-0999, www.raleightimesbar.com. This timeless watering hole in the old The Raleigh Times building in downtown is known for its classic bar fare favorites, such as barbecue pork nachos and PBR-battered fish and chips, and an inventive drink menu and extensive beer selection.

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 desti-



KINSLEY DEY

Coquette

nations 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.

SECOND EMPIRE RESTAURANT & TAVERN — 330 Hillsborough St., Raleigh. 919-829-3663. 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. 919-834-9900. 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.

SITTI — 137 S. Wilmington St, Raleigh. 919-239-4070, www.sitti-raleigh.com. The most beloved figure in any Lebanese family is the grandmother, or sitti. At Sitti, in downtown Raleigh, we honor those ancestors by carrying on the Lebanese tradition of welcoming guests with delicious food and endless hospitality.

SULLIVAN'S STEAKHOUSE — 414 Glenwood Ave., Raleigh. 919-833-2888. 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.

TROPICAL SMOOTHIE CAFÉ — 1028 Oberlin Rd., Raleigh. 919-755-2222. www.tropical-smoothiecafe.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.

VINNIE'S STEAKHOUSE AND TAVERN — 7440 Six Forks Rd, Raleigh. 919-847-7319. Classic steakhouse with Southern inspiration featuring Certified Angus Beef, local seafood, farmer's market vegetables, and house-made desserts. Display wine cellar, full bar, private dining, reservations welcome. Dinner only, Monday-Saturday.

VIVACE — 4209-115 Lassiter Mill Rd., Raleigh. 919-787-7747. 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.

WINSTON'S GRILLE — 6401 Falls of Neuse Rd., Raleigh. 919-790-0700. Locally owned and operated for 25 years and counting. Great food and service make us a top choice for steaks, prime rib, Fresh seafood, salads, burgers and more.

ZEST CAFÉ & HOME ART — 8831 Six Forks Rd., Raleigh. 919-848-4792. www.zestcafe-homeart.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 and Dinner T-Sat. and Sun. Brunch.

DURHAM/APEX/MORRISVILLE

CAFÉ PARIZADE — 2200 W. Main St., Durham. 919-286-9712. 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.

SAFFRON INDIAN RESTAURANT — 4121 Davis Drive, Morrisville. 919-469-5774. 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.

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. 919-969-1155. 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. 919-918-2777. 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.

MEZ CONTEMPORARY MEXICAN — 5410 Page Road, Research Triangle Park, Exit 282 off I-40. 919-941-1630. Visit online at www.mez-durham.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.penangnc.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. Drink and appetizer specials at the bar. 4 1/2 stars from CitySearch. Open daily."

SPICE STREET — 201 S. Estes Dr., Chapel Hill. 919-928-8200. A revolutionary experience in dining entertainment, Spice Street is a culinary expe-

rience 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.aqualexperience.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.

CHEF & THE FARMER PROGRESSIVE EATERY & WINE SHOP — 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 eatery an epicurean oasis. AAA Rating 4 Diamonds, 4.5 Stars N&O, *Wine Spectator* Award of Excellence.

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.

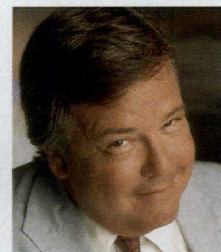
FISHTALES WATERFRONT RESTAURANT — 232 W. Beaufort Rd. Beaufort 252-504-7263. Visit Web site online at www.fishtalesdining.com. Have your Holiday Party on the Waterfront this year! FishTales offers the best food selection, service and a great atmosphere for your special event. We can provide the perfect 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.

My Usual Charming Self

by Bernie Reeves



REGIME CHANGE

Is it going to be another Reagan landslide, with Romney tossing out Obama like Jimmy Carter? Or is there a “shift of values” in Americans like Queen Elizabeth II discerned during the outpouring of emotion at the death of Princess Diana? Is it going to be the Romney/Ryan practicality, traditional values and common sense agenda that prevail? Or will the Obama/Biden pitch win out, that promises European socialism over American exceptionalism, green platitudes and ever increasing social spending without specifying who is going to pay for it? On both sides of the issues, there is a sense something big is in the balance.

As the tectonics of the race cause shifts and rumbles in the body politic, the elephant in the room is Wall Street, the general reference used to describe the bankers, investment bankers, traders, government dominated mortgage agencies, private mortgage firms and insurance giants who brought down the economy. Yet, the responsible parties were not mentioned at either nominating convention. The Republicans could have diverted blame away from their own President George W. Bush for the debacle with an attack on the criminals who walked off with our national wealth. But they did not, leaving the path clear for the Democrats to convene a week later and lay the economic disaster on George Bush too.

This leaves Obama the crutch that he inherited the mess from a Republican that can't be fixed in a measly four years. Romney, and his number-crunching running mate, is left in the role of “work-out artiste” with skull and bones imagery on his suspenders, as novelist Tom Wolf parodied in *A Man In Full*, his book on the real estate driven collapse of the early 1990s.

The Obama Justice Department has not brought one case against the financial swindlers, and the Republican opposition has not called him out on it. Why? Are both campaigns frightened to confront the obscene financiers who left the U.S. economy permanently wounded? Is it out of fear the “banksters” will retaliate and withdraw their love and money? Democrats have the best history and opportunity to attack them, but they refuse. The Republicans are usually associated with big New York money, but are they aware they could lose this critical election by allowing Obama to

continue to blame George W. Bush four years later as the country continues to wallow in the slowest recovery in history?

No matter the reasons, Obama has failed to lift the economy, causing suffering and anxiety rarely experienced in go-go America. And he is making things worse in the panicked run-up to Election Day by causing the Federal Reserve (whether by direct influence, or by creating the free-fall in the economy) to pump billions into the system under the euphemism “quantitative easing,” essentially printing more money - as if the U.S. is an “emerging nation” kleptocracy.

Fed Chief Ben Bernanke says priming the pump is necessary to avoid inflation. But this has a hollow ring. Everything essential Americans buy is expensive - from gasoline to corn flakes, so what foreseeable inflation is he talking about? (Let's cut him a break and ascribe a portion of the high food costs to the grain inflation caused by the moronic mandate to force oil companies to mix corn-based bio-fuels in gasoline. But that does not account for what everyone knows: everything costs more now).

Underneath the Fed's machinations is another fallacy: inflation is not necessarily a bad thing. It is a very good thing if it comes from growth. But, as Bernanke knows, there is no real upward movement, just central state fiats or sleight-of-hand interest rate manipulation hiding behind an imaginary fear of inflation that tricks investors into thinking big growth is right around the corner. It's not difficult to see this scenario favors Obama's campaign spin.

Bernanke and the banks that control the Fed don't live in our world anymore. Their constituencies are the fund manager in Hamburg, the finance minister of China, who needs assurances to buy our sovereign debt in terms he understands. The American small to medium businessman is a non-person in this global scenario. At the rate, the economy is being propped up with debt without corresponding forward movement, the reckoning is not far in the future, probably soon after the election if Obama wins.

The Republicans represent a much needed change of direction. But Romney and Ryan have to win an election, not impress economics professors with dazzling derring-do on a chalk board. The far Right in the Congress is

correct that spending has to be curtailed. However, staking themselves out as no-tax Grover Norquist gnomes in every budget deliberation frightens the horses. The vast middle of the electorate describes themselves as conservative, but they respond negatively to harshness against their fellow citizens. And most understand that simply cutting everything removes the leverage needed to stimulate real growth.

Obama appointed Alan Simpson and Erskine Bowles to devise a plan to rescue the government from default, and then humiliated them by spurning their judgments. But the Republicans refused to take it up and stick it to Obama because the scheme laid out some spending along with cuts that could bring the federal budget in line in a decade. For every action, there is a reaction. The Democrats went too far in their never-ending addiction to government spending as the panacea for society's problems. But the Republicans in Congress may have gone too far the other way, at least politically, by its mission to cut off the arm rather than applying a tourniquet. Keep an eye on Greece, where EU receivers are strangling the patient for short term payments without allowing leverage for future growth.

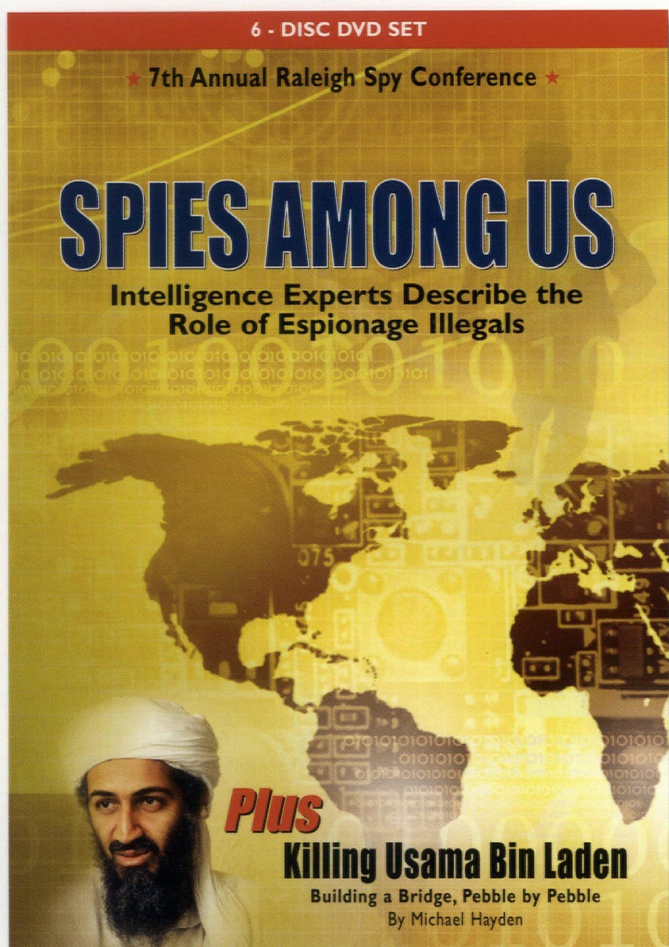
If ever the United States needed a turnaround-artiste such as Mitt Romney, it's now. We think we can imagine how bad it is by gazing back on the Great Depression. But we have to keep in mind the effect of World War II to goose the economy back into action. At the rate the FDR administration was moving to a social welfare state caused by the economic disaster, America could easily be today a different place altogether. Under an Obama second term, we may very well find out what happens when you are unable to manage a flagging economy.

Though explosive tensions in the Muslim world are real, and the threat of a nuclear confrontation between Israel and Iran is a serious matter, there is no world war on the horizon this time to force recovery. The only solution is a change in leadership. **MM**

Read more commentary by Bernie Reeves at www.berniereeves.com and at the American Thinker (www.americanthinker.com)

7th Annual Raleigh Spy Conference

6-Disc DVD Set Now Available



Spies Among Us

Intelligence Experts Describe the Role of Espionage Illegals

The 7th Annual Raleigh Spy Conference delivers expert presentations on the history of “illegal” Soviet and Russian Federation espionage operatives.

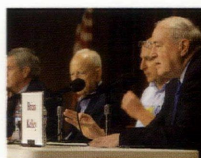
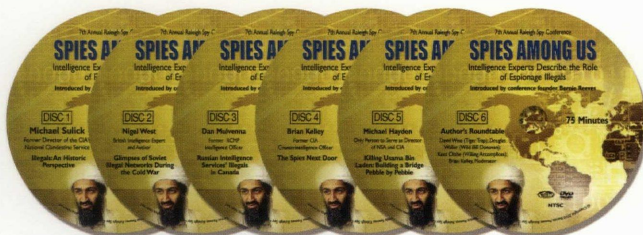
This DVD set includes Michael Hayden delivering the gripping story of the strategy and planning to locate Usama Bin Laden drawing on his pivotal role as the former Director of the NSA and CIA. Hayden's 68-minute address presents fascinating details on the inner workings of the nation's spy agencies in preparation for one of the most dramatic operations in US intelligence history.

FEATURED GUEST SPEAKERS

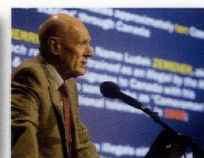
- Michael Sulick** — former Director, CIA's National Clandestine Service
- Nigel West** — British espionage expert
- Dan Mulvenna** — former RCMP Intelligence officer
- Brian Kelley** — retired CIA counterintelligence officer
- Michael Hayden** — former director of the NSA and CIA

★ Bonus DVD — Author's Roundtable ★

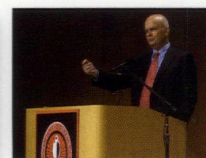
- David Wise** — *Tiger Trap: America's Secret Spy War With China*
- Douglas Waller** — *Wild Bill Donovan*, about the dramatic life of the founder of the OSS
- Kent Clizbe** — *Willing Accomplices*, on the history and continuing impact of KGB/SVR disinformation aimed at undermining Western values



Author's Roundtable



Dan Mulvenna



Michael Hayden

Available Now at

amazon.com



This DVD set was produced during the Raleigh Spy Conference created by magazine publisher Bernie Reeves. The conference was founded in 2003 to address changes in the historical record created by the unprecedented flow of newly declassified information since the collapse of the Soviet Union.

© Copyright 2012 Bernie Reeves Raleigh Spy Conference

INTRODUCING

A DARKER, BOLDER SPICED RUM



RAISE A GLASS. ALWAYS IN MODERATION.

CAPTAIN MORGAN BLACK SPICED RUM. CARIBBEAN RUM WITH SELECT SPICES AND NATURAL FLAVORS. 47.3% ALC/VOL. © 2012 CAPTAIN MORGAN RUM CO., NORWALK, CT.

JOIN US ON 

facebook.com/captainmorganUSA