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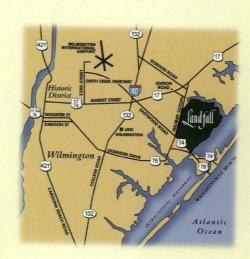
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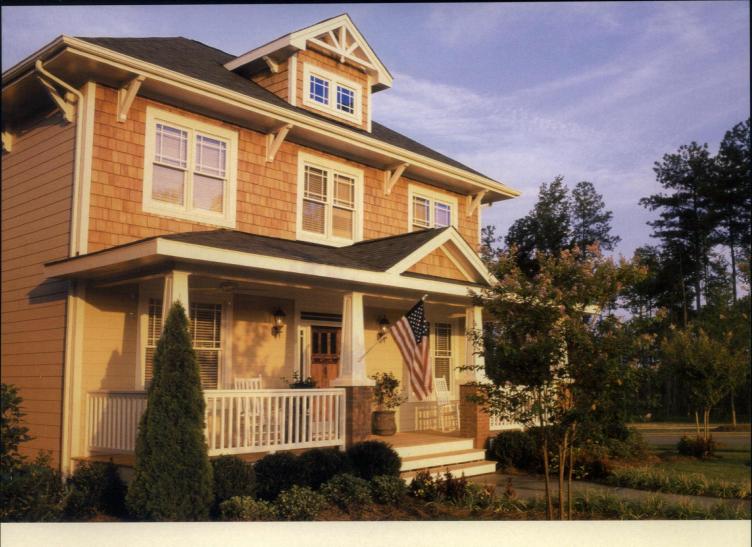
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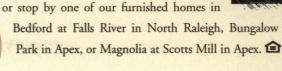
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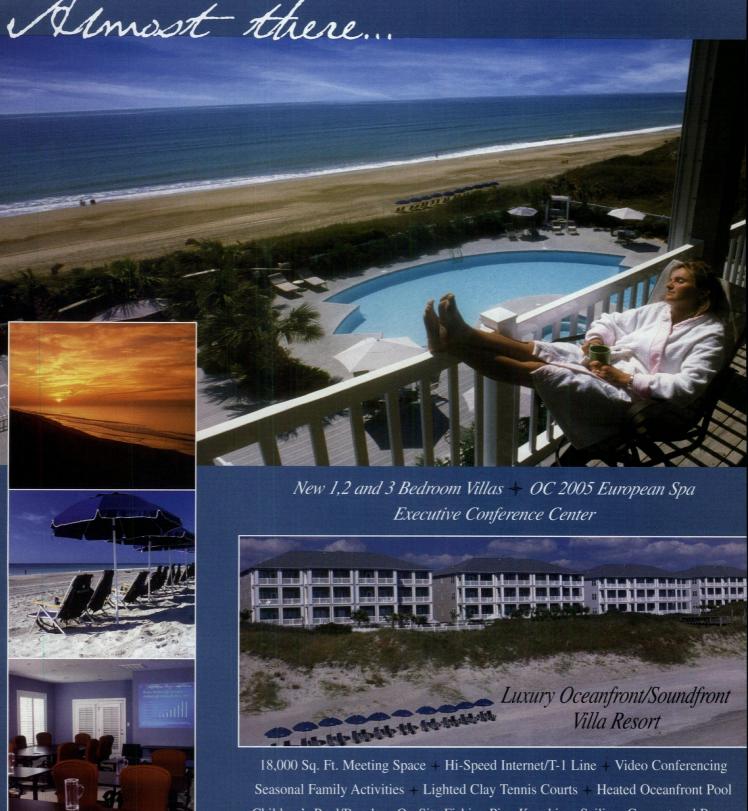
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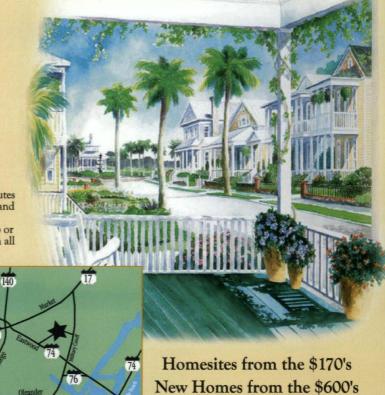
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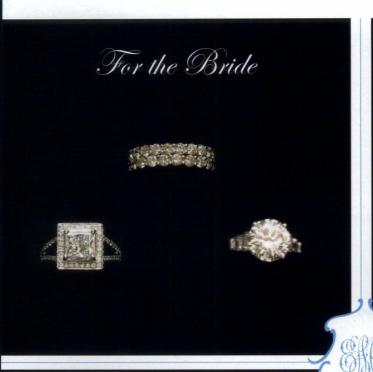


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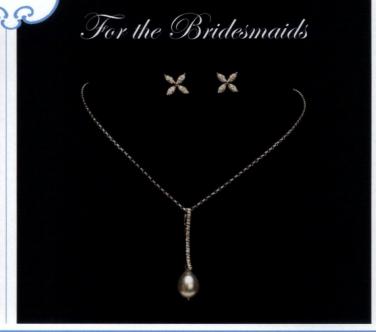


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DOG DAY DELIGHT

hese hot August days have a sense of endlessness and an odd sort of comfort born of consistency. To prevent lassitude from settling in, what better cool tonic than another intriguing issue of *Metro*? Pop the top and feel refreshed as our writers stir up a steady breeze of topics to keep you wide-awake and on top of things.

The proof that you never have to leave North Carolina to see who we are as a nation is once again manifest in Diane Lea's coverage of Historic Bath. The state's first town will celebrate its 300th birthday with unique festivities and a general good time, all set in an authentic American Colonial settlement hardly altered for three centuries. You may run into the ghost of Blackbeard the pirate who called Bath home for a part of his swashbuckling life.

Where was I? That's right—sorry, got distracted, which is why our quarterly medical section takes a look at what appears to be an epidemic of Attention Deficit Disorder among kids and, as you can see, adults too. The treatment can sometimes be as bad as the condition, and disagreements rage among doctors, consumer groups and drug companies. Anthony Vecchione provides the latest dispatches from the ADD war front and senior editor Rick Smith offers a full buffet of breaking medical news.

Molly Fulghum-Heintz sees muted tones for fall; Louis St. Lewis drops in on one of the area's most highly regarded artists; Philip van Vleck uncovers a famous Kora musician living in Durham; Moreton Neal recommends tapas restaurants in Raleigh; Carroll Leggett partakes of the bayou; Fred Benton suggests where to eat on the way to the mountains; and Barbara Ensrud tells you everything you need to know about sauvignon blanc, a perfect libation to cool the discriminating palette.

We continue our summer Coastal News coverage—with information of interest from the Inner Banks to the Outer Banks—and part two of Jim Leutze's personal journey down the Intracoastal Waterway, drawing attention to the emergency created by lack of federal funds to prevent the "silting in" of the few channels that offer access to the sea.

The hot weather is no excuse to delay registering for the third Raleigh International Spy Conference and our two book editors remind you to get moving. Arch T. Allen reviews *Red Star Shining*:

The Film Colony's Long Romance With the Left by conference keynote speaker Ronald Radosh and his wife Allis. And Art Taylor reports on Wild Rose, Civil War Spy by former Time correspondent Ann Blackman, who will open the conference with a talk on her subject Rose O'Neale Greenhow, who spied for the Confederate States of America during the Recent Unpleasantness. Joining Radosh and Blackman are noted traditional scholars Harvey Klehr and John Earl Haynes, co-authors of In Denial: Historians, Communism & Espionage, the seminal book on the outrageous behavior of revisionist radical scholars.

Also on board: Nigel West, returning by popular demand for the third year, to bring us up to date on the continuing revelations from the Venona decrypts; IC Smith, retired FBI agent-in-charge about the ominous growth of Chinese espionage (Lenovo, the Chinese tech firm recently took over IBM's PC division located in RTP); and Steve Usdin, author of the soon to be released book chronicling the saga of how the Soviets jump-started their high-tech sector employing the services of two members of the Rosenberg spy ring.

Go to www.raleighspyconference.com to learn more and register, or call the spy hotline: 919-807-7917. This year we are offering a special student rate of \$70 (that does not include the spy gala). There are discounts for seniors, teachers, members of the intelligence and military community and members of the NC Museum of History. The event is presented by *Metro* and the NC Museum of History and runs from Wednesday evening August 31 until 12 noon, Friday, September 2, at the Museum of History auditorium.

The fall is full of special *Metro* sections and events, including the Mannequin Ball set for November 11 and presented by *Metro*, the NC Museum of History and Saks Fifth Avenue. To become a sponsor or to guarantee tickets, call Kimry Blackwelder at *Metro*: 919-831-0999. Don't miss the fashion social event of the year. The theme is "Paris after Dark" and the proceeds go to the costume curator's division of the Museum of History. Être plus être à la mode baby.

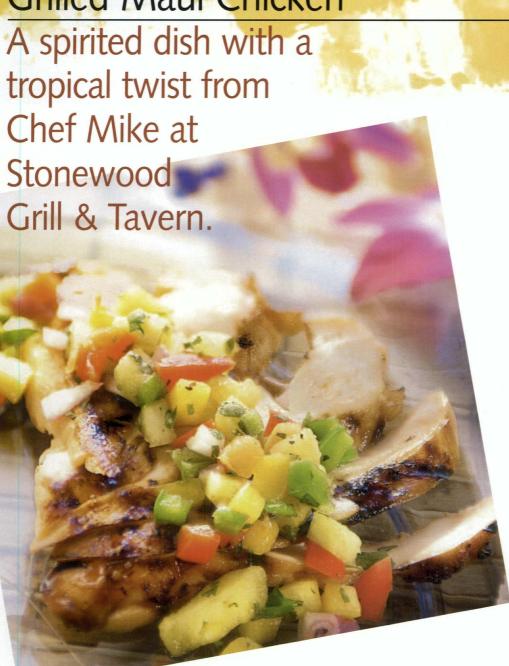
-Bernie Reeves, Editor & Publisher



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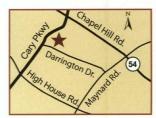
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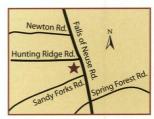
"Grilled Maui Chicken is a great, healthy dish topped with a fabulous tropical salsa. Check out the full story in this issue of Casual Flavors. Your complimentary copy is waiting for you at Stonewood or go to stonewoodgrill.com and request a free subscription. See you at dinner!"

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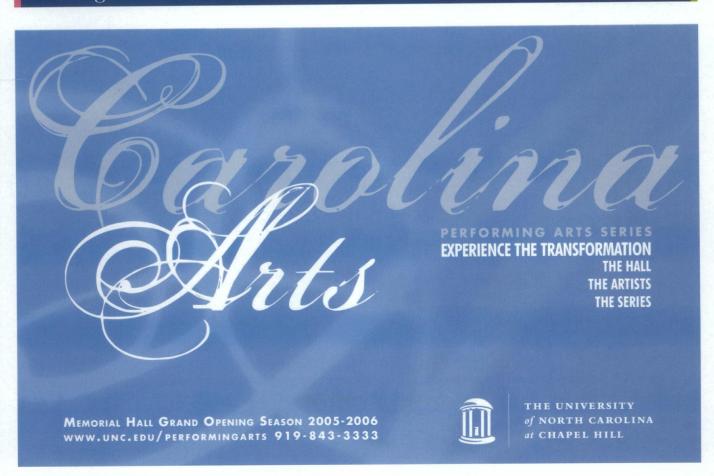


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Correspondence

BILL FRIDAY ON SPEAKER BAN

Thank you for Maximillian Longley's valuable piece on the Speaker Ban Law in the July 2005 issue of Metro. It is good to have the record set straight and to have a fair evaluation of that experience for your readers.

> William Friday Former President of the UNC System of Universities, Chapel Hill

GREG POOLE VISION FOR DIX

Kudos to Gregory Poole Jr. for his letter regarding "Proper Use of Dix Property," in the July Issue of Metro. Having vacationed in Chicago and New York in the last two months, I could not agree with him more. Chicago expected one million visitors to their "Taste of Chicago" in June, held in the downtown Millennium Park. Events are held in Central Park in NYC almost daily. How fortunate the citizens of Raleigh—and the Triangle-will be if our leaders are, as Mr. Poole said, "bold and visionary" in choosing to use this precious land in this way. I thank him for writing his letter as I could not have been as eloquent.

Deborah Goodwin Special Assistant to the Vice President & Chief Executive Officer Duke University Hospital, Durham

AUTOPSY PHOTOS DO NOT DESECRATE

NAME

I would like

I am Michael Peterson's son and Kathleen Peterson's step-son. I just want to take a minute to thank you for your article and tell you that I believe in what you are doing. While I was taken aback to see Kathleen's photos, I also believe that it is essential that those photos, that ALL autopsy photos, remain in the public domain.

I do not know what happened that night in December (owl, stairs, intruder, etc.); quite possibly, neither does anyone else. The important point is that we remain open to the possibility that anything could have happened. But I do not believe that my father smashed my stepmother over the head and killed her.

It could be that sometime in the future. someone, some expert, some layperson, could look at these photos of Kathleen and say, "I know what happened, and here is why. ..." Perhaps there will be a technology breakthrough; maybe the right person has not yet been reached. But without these images available to everyone, we might never have that opportunity.

I love Kathleen as much as my mother and father, my brother and sisters. I do not believe we are desecrating her memory. She lives in me, and nothing will take that away or corrupt it.

Keep going and thank you for helping to protect us all.

> Clayton Peterson From Internet

REASONABLE EXPLANATION

As a friend of Michael and Kathleen Peterson who believes absolutely in Michael's innocence, I want to thank Metro

Call our subscription hotline: 1.800.567.1841 or visit our website at: www.metronc.com ADDRESS STATE

Bernie Reeves

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MetroMagazine

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Please send check to

for publishing "The Death of Kathleen Peterson: The Owl Theory."

I have met with Larry Pollard and have heard his account of how he arrived at the owl theory based on questions raised by the state's autopsy and other evidence at the death scene. The theory, ridiculed by Jim Hardin and by the local papers, poses a reasonable explanation of facts in evidence that the prosecution did not explain. The theory deserves a fair hearing and testing. Thank you for treating it respectfully.

Don Clement Durham

MORE RESPONSE TO THE OWL THEORY

Thank you for this article. It should have been made public long ago. I really never thought he did it. I hope that if he did not do it, he will be given the chance to prove it again with perhaps a better defense.

Autopsies should be publicly viewed. Those who don't want to look can just not look.

Rachel O'Briant Roxboro

TEACHER LITERACY

Regarding illiteracy of teachers, Bernie Reeves is probably correct when he asserts that "probably half of the public school teachers in North Carolina are illiterate" (My Usual Charming Self, July 2005), having "useless graduate degrees in education containing bogus curricula, etc." The result of all this is that these same people (many of whom fit into your politically correct slot) then proceed to put people in place who are not qualified, dumbing down the Queen's English. And don't assume I am pointing the finger at any one race when I say that. I am pointing at provincialism in speech, writing and thinking that is stubbornly clung to and accepted as norm in classroom instruction. Take your pick of any curriculum that has not been watered down to suit some specialist in charge who is so far out no one can say exactly from where.

I had one of these pick me out as a slacker in a staff development meeting because I stated that I did not feel qualified to grade writing tests and shouldn't be asked to, as, in the first place, I was an art teacher (they were asking non-language teachers along with non college-educated teacher assistants to do this). As an early 1960s graduate of Mother Mary's School on Hillsborough Street, where I was taught by some of the finest underpaid masters of English, I have held paralegal and medical transcriptionist jobs as well as teaching. As it is, I probably have a better grasp of language than most, having also taken four years of Latin at that same venerable institution of higher learning, but when I added, secondly, that I did not know how to assess writing that was designed not to factor in correct rules of English usage and was devoid of all punctuation, this person gave me a look that let me know that she would have swiftly recommended that I be shown the exit door for insubordination, were it not for tenure.

You err when you say, "it is impossible to weed out incompetents." There are and always have been very good and sufficient guidelines for eliminating less than stellar performers in the teaching ranks. If you checked, you would know that (especially in a non-union state). Your statement is merely based on old tired assumptions that those who toil thanklessly in the teaching field tire of hearing. Less so for administrators. Tenure was originally designed to eliminate capricious firings for exercising one's academic freedom. But it has evolved now, thankfully, to encompass such dangerous precedents as ceding authority to parents (both educated and uneducated) who habitually criticize and call for firings of teachers who do not give their children all A's, letting them run around classrooms ranting at the top of their lungs and stabbing each other with pencils.

Unfortunately for Durham County, there is just such a person on the school board. In my case, one principal wanted to fire me for complaining about men throwing asbestos tiles off the roof onto a sidewalk below where children walked to lunch, and also despised my objections to the bogus curriculum changes you cite that were taking place in the 1980s and early 1990s and continue as we speak. I don't like accepting inferiority in anything, but it is a fact of today's living. Have a repairman in, try to get help in a store, or read a news story that states a woman was arrested for

"wreckless driving." Arrgh!

Kris Christensen Raleigh

PROOFREADING

While I have always applauded the quality of Metro Magazine and enjoy reading it, I must confess that my idea of what constitutes "La-La Land" is very different from that of the magazine's editor and publisher. July's version of My Usual Charming Self (July 2005) contains a couple of rather glaring errors. I am quite sure that by now you have received many admonishments for referring to the publisher of the Washington Post as "Martha Graham," who, in fact, was a talented and well-known dancer and choreographer. Katharine Graham is no doubt turning in her grave! A more careful reading of her autobiography might give one a more balanced perspective of the episode mentioned.

As for the late Anne Bancroft's "...best role in '84 Charing Crossroad," my memory as a both a reader and a former resident of London prompts me to note that this is actually an address and is written as "84 Charing Cross Road."

Eugene W. Brown Raleigh

(We knew—sorry for the typos.)

CORRECTION, PLEASE

In My Usual Charming Self (July 2005), Bernie Reeves identifies Martha Graham as the publisher of the *Washington Post* during Watergate. Martha would have been dreaming of dancing at that time. It was Katharine who took over the Post after her husband's suicide in '63.

A most egregious mistake in a magazine that is usually so well-researched.

Mrs. David H. Neunert Durham

CORRECTIONS

Metro congratulates York Properties as winners of the Standing Ovation award in the Commercial Real Estate Company category of MetroBravo. The July 2005 issue incorrectly listed York Simpson Underwood as the recipient. Both companies are a part of the York family of businesses, but it is York Properties that handles commercial property.



Sometimes it all comes together. The right combination of elements to create the perfect community.





Once in a while, all of the just-right elements come together to create a just-right community. A neighborhood that combines style and substance, nature and nurture, time and place. That once-in-a-while time is now. And the community is Highcroft.

Highcroft offers one of the most convenient locations in the Triangle (just off Highway 55) and is surrounded by parks and greenways. The neighborhood features a community pool, cabana,

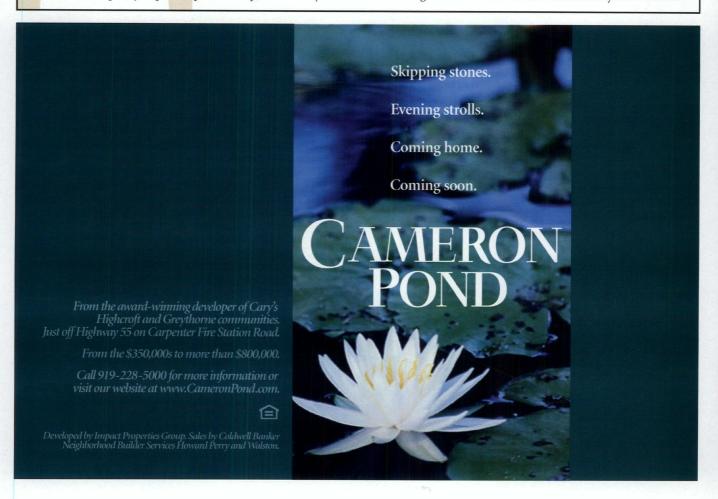
playground—and Highcroft Elementary School right in the community. Highcroft's award-winning homes range in price from \$350,000 to more than \$800,000 and are built by a team of the area's top custom craftsmen. All of the elements have come together. We invite you to come see for yourself!



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Spy Conference Talk

"Hollywood Communists, Radical Scholars and Chinese Espionage: A preview of the 2005 Raleigh International Spy Conference," is the subject of a talk by *Metro Magazine* Editor and Publisher Bernie Reeves Monday noon, August 15, at the John Locke Foundation headquarters, 200 West Morgan Street in downtown Raleigh. "This is our third year and the word is out around the world that this is indeed a significant event. The conference has attracted a who's who of scholars and espionage operatives covering subjects from the KGB in the Cold War in 2003 and the intelligence dimension of the war on terrorism in 2004.

"This year, subjects range from a new book about a female Civil War Confederate spy, revelations about the McCarthy hearings and who controlled the Communist Party USA, the latest data from the Venona decrypts, new information on Rosenberg spy ring members who helped jump-start the Soviet high-tech sector, the growing importance of Chinese espionage in the U.S. and a complete look at the influence of the Left on the film colony in Hollywood."

The speaker roster includes: keynote speaker Ronald Radosh, co-author with wife Allis Radosh of Red Star Over Hollywood: The Film Colony's Long Romance with the Left; Harvey Klehr, co-author of In Denial: Historians, Communism and Espionage with John Earl Haynes, also a speaker at the conference; retired FBI agent-in-charge IC Smith, author of INSIDE: A Top G-Man Exposes Spies, Lies and Bungling the FBI; Steve Usdin, author of the forthcoming Engineering Communism: How Two Americans Spied for Stalin and Founded the Soviet Silicon Valley; Nigel West, author of Venona: The Greatest Secret of the Cold War; and former Time magazine correspondent Ann Blackman, author of the recent Wild Rose, Civil War Spy.

The conference opens Wednesday evening August 31 and runs through noon Friday, September 2, at the North Carolina Museum of History. For information and registration go to www.raleighspyconference.com or call the conference spy line:

919-807-7917.

The cost for the August 15 talk is \$6 per person and includes a take-out lunch. Afterward Reeves will be the guest of John Locke Foundation director John Hood on *Carolina Journal Radio*, heard on 21 stations across North Carolina. Go to www.johnlocke.org or call 919-828-3876 for more information on the talk and for a list of stations that carry *Carolina Journal Radio*.

CCC Golfers Win Events

Maggie Simons and Webb Simpson, two Raleigh golfers who grew up playing and honing their skills at Carolina Country Club, have walked away with two major victories over the summer.

Maggie, who finished fourth in the Women's Eastern Amateur in early June, won the North Carolina Women's Amateur Championship at Sedgefield Country Club June 21-23 shooting 71, 69, and 73 to finish six under par and two ahead of the field.

Webb took the venerable Southern Amateur at the Dunes Club in Myrtle Beach, SC, by one shot July 13-16 shooting 68, 70, 69 and 70.

Developed by Ted Kiegiel, Head Professional at CCC, both golfers are members of the Wake Forest University golf teams.

Scientist Cools Global Warming Scare

As the North Carolina General Assembly agreed to form a commission to study the effects of global warming on the state, the John Locke Foundation delivered a 1-2 combination intended to throw cold water

on the entire idea.



Singer

Dr. Fred Singer, a widely recognized expert on climate trends and head of the Science and Environmental project, delivered a noholds-barred press conference on July 12 attacking the

global warming concept—and especially the Kyoto Accords designed to curb greenhouse gases.

Before the press conference, the John Locke Foundation delivered to every General Assembly member a copy of Michael Crichton's *State of Fear*. The bestseller is a scathing 602-page critique of environmental scares.

"There are no benefits at all, only costs," said Singer at the press conference and at a sold-out luncheon later in the day, referring to the Kyoto Accords. Even if implemented and honored, Singer said, the proposed treaty, that the Bush administration has not signed, would only reduce temperatures "by 1/50 of a degree." And to meet Kyoto requirements, the United States "would have to reduce its energy use by 35 percent."

Not accepting Kyoto is, in his words, a "no brainer."

Singer, who works with George Mason University and the University of Virginia, said the world is warming and has been so since the industrial age triggered increased amounts of carbon dioxide. "The great divide is over the impact of warming on climate," he said, noting that environmental modelers differ from 1 to 5 degrees in how much will take place in future years.

As for accurate predictions, Singer recalled another environmental scare more than 30 years ago.

"Remember," he added, "back in the 1970s we were concerned that there was a new ice age coming."

Singer also praised Crichton's book, noting: "It reports how militant environmental groups really function. It's all about money. They manufacture environmental scares to raise money."

The General Assembly wasn't dissuaded. The commission won approval the next day in the House. The bill had passed in the Senate earlier in May.

Progressive Farmer Idea House Open for Tours in Moore County

"Pine Ridge Farm," a country home in McLendon Hills, Moore County, near Pinehurst and Seven Lakes is the 2005 *Progressive Farmer* Idea House and Farmstead, now open until Sept. 25.

Visitors can tour the home and farmstead Thursday through Saturday from 10 a.m. to 5 p.m. and Sunday from 1 p.m. to 5 p.m. (There are no tours Monday through Wednesday.) Tickets are available for \$5 at the door. A portion of the proceeds from ticket sales will benefit The Sandhills Children's Center.

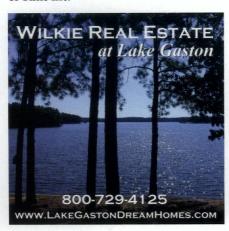
This year's Idea House and Farmstead

will be featured in the August 2005 issue of *The Progressive Farmer* magazine, available by subscription only. For more information see www.progressivefarmer.com or call 888-834-4046. Plans for the home are available by calling 800-755-1122 by referencing House Plan No. SL-1133.



This year's *Progressive Farmer* Idea House and Farmstead, now open for tours, is located in Moore County near Pinehurst

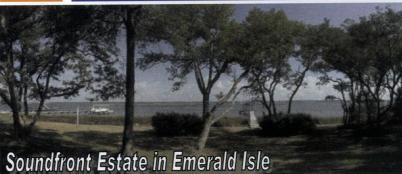
The Progressive Farmer magazine has been read by farm families and rural Americans in the South since 1886. It began as a small weekly farm journal. A few years later, a Chatham County farm boy called Clarence Poe came to Raleigh to work for it and became editor in 1899. Poe remained editor for 67 years and became a widely known leader and crusader for Southern farmers. He developed The Progressive Farmer into a monthly magazine of more than a million in circulation. The magazine is now published by Southern Progress Corporation, publishers of Southern Living, Coastal Living and other magazines and books. Southern Progress is a Birmingham-based subsidiary of Time Inc.





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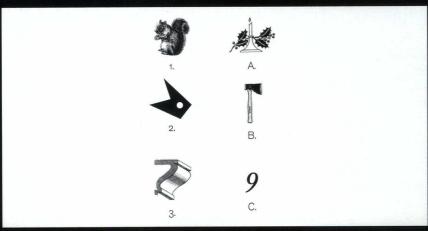


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Wednesday evening

August 31st — noon Friday

September 2nd

at the

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Ronald Radosh (Keynote Speaker) - Author of "The Rosenberg File" on his newly released "Red Star Over Hollywood: The Film Colony's Long Romance With the Left."

Harvey Klehr - Was Joe McCarthy Right?: What New Evidence from Secret Archives says about Soviet Espionage in America.

John Earl Haynes - Co-author of "In Denial" on the damage caused by Soviet use of the US Communist Party from the 1930's to 1945.

IC Smith - Author of "INSIDE: A Top G-Man Exposes Spies, Lies and Bureaucratic Bungling Inside the FBI" on Chinese espionage in the U.S.

Nigel West - Author of "Venona: The Greatest Secret of the Cold War" on the latest revelations of Soviet espionage.

Steve Usdin - Author of the new "Engineering Communism: How Two Americans Spied for Stalin and Founded the Soviet Silicon Valley" on the story of two Rosenberg spy ring members who fled to the Soviet Union to help build a city dedicated to microelectronics and computing.

Ann Blackman - Author of the newly released "Wild Rose, Civil War Spy" about Civil War spy Rose O'Neale, and "The Spy Next Door", about the secret life of Robert Hanssen. Blackman covered Watergate for AP, served as Deputy Bureau Chief for Time, and spent three years as a correspondent in Moscow.

Raleigh Spy Conference 2005 Conference Schedule

Wednesday, August 31st, 2005

6:00 -7:00 pm

Registration and cocktail reception

7:10 - 8:00 pm

Ann Blackman- "Wild Rose, Civil War Spy"

Thursday, September 1st, 2005

9:00 am - 10:15 am

Harvey Klehr - "Was Joe McCarthy Right?"

10:15 am -10:30am

Break

10:30 am - 11:45 am

John Earl Haynes - "1930-1945: Soviet Manipulation of the Communist Party US"

12:00 Noon -1:30 pm

Lunch Break

1:30 pm - 2:45pm

Steve Usdin - "Engineering Communism: High-Tech Spies for Stalin"

2:45 pm - 3:00 pm

Break

3:00 pm - 4:30 pm

Nigel West - "Venona: The Greatest Secret of the Cold War"

7:00 pm - 10:00 pm

Cocktail Gala

Friday, September 2nd, 2005

9:00 am - 10:15 am

I.C. Smith- "The FBI and Chinese Espionage"

10:15 am - 10:30 am

General Discussion

10:30 am - 11:00 am

Speaker Reception

11:00 am

Keynote Address: Ronald Radosh - "Red Star Over Hollywood: The Film Colony's Long Romance With the Left"

New Documentary Explores Growth of East NC Economy, Efforts of FoR ENC

The Foundation of Renewal for Eastern North Carolina (FoR ENC) announced the release of a new documentary film produced by Footpath Pictures of Cary that explores the modern economy of eastern North Carolina and the work of FoR ENC in bringing innovation and economic growth to the region.

Planting the Seeds of a New Economy, narrated by Dr. James R. Leutze, former chancellor of the University of North Carolina-Wilmington and Metro columnist, features interviews with regional leaders and professionals from a number of diverse fields:

Phillip Horne, President, FoR ENC Kel Landis, Special Advisor to Governor

Steve Mazingo, Superintendent, Greene County School System

Fred Yates, Mayor, Town of Winfall Dorothy Redford, Director, Somerset Place State Historic Site

Tully Ryan and Kim Winslow, founders, **Broad Street Software Group**

Anne-Marie Knighton, Town Manager, Edenton

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Margie Brooks, Hyde County Chamber of Commerce

Dave McRae, CEO, University Health Systems

New Ticket Outlet Promises Seats

Don't let the words "sold out" rain on your parade. If box offices declare that tickets to popular shows are no longer available, Hailstorm.com promises a deluge of obtainable seats available through ticket brokers. Variables, such as the difficulty of acquiring the tickets, the popularity of the event, location of the seat and the rarity of available tickets, make the prices higher than if purchased prior to the box office sell out. Even with prices above face value, Hailstorm says its prices are generally 10 percent cheaper than the other top ticket sites, as evidenced by price comparisons on its home page: www.hailstorm.com, which is updated daily. In addition, credit cards are not charged

until tickets have been secured. Tickets can be purchased online or by calling 800-456-8499.

USO at RDU Celebrates Successful First Year

The USO office at the RDU International Airport opened August 5, 2004 expecting about 1000 visitors per month. Since then, the number of monthly visitors has doubled and the number of monthly volunteers has more than quadrupled, causing the facility to extend its operating hours to 24 hours a day.

"The airport staff and community volunteers have really grown this project," George Tuskey, Director of Operations of the USO office at RDU, said. "We had about 20 volunteers when we started out and now we have over 100."

To commemorate their first anniversary, the RDU center will be holding a "Salute to Freedom" celebration— a black-tie event being held at the Women's Club of Raleigh on August 13, 2005. The USO will award the Spirit of Freedom award to an outstanding member from each branch of the Armed Forces and to the individual who has had the greatest impact at the RDU facility.

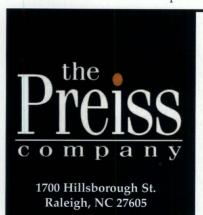
According to Tuskey, plans to expand the RDU office are also in the works. "After they finish the expansion of terminal C, the airport authority told us that they are planning to expand our office as well," said Tuskey.

The existing 1550-square-foot facility is furnished with reclining leather couches, a big-screen TV, full-service kitchen, two online computers, a PlayStation and numerous DVDs, making the office fully equipped to entertain and enhance the quality of life of U.S. Armed Forces personnel and their families while they are in transit.

The "Salute to Freedom" event is open to the public. To learn more about the event or about donating to the USO, e-mail George Tuskey at george@uso-nc.org or call the USO at RDU at 919-840-0941.

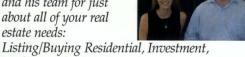
PlayMakers Marks Its 30th Season With a Banner Year of Performances

PlayMakers Repertory Company has chosen Director Gene Saks to usher in its 30th season. During its 30 years as a nonprofit professional theatre, PlayMakers was recognized as one of "America's 50 best



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regional theatres" by the Drama League and one of "America's leading theatre companies" by *American Theatre* magazine.

For information on ticket prices, to purchase season tickets or to purchase individual show tickets, contact PlayMaker's Repertory Company at 919-962-PLAY (7529) or visit www.playmakersrep.org. Discounts are available for seniors, students and youth. Performances are held at the Center for Dramatic Art in Chapel Hill.

Following is the line-up for the new season, beginning in October:

THE FRONT PAGE

By Ben Hecht and Charles MacArthur Directed by Gene Saks Oct. 5-30, 2005

A whirlwind night in the lives of 1920s Chicago reporters sets the stage for this satire that brings the media under scrutiny.

STRING OF PEARLS

By Michele Lowe Directed by Trezana Beverley Nov. 16-Dec. 11, 2005 Lost, stolen, sold, broken and forgotten, a strand of pearls passes through the lives and adorns the necks of a diverse cast of characters.

FROZEN

By Bryony Lavery Directed by Drew Barr Jan. 18-Feb. 12, 2006

This psychological thriller interweaves the stories of three strangers connected by a child's disappearance.

GOD'S MAN IN TEXAS

By David Rambo Directed by Anthony Powell March 1-26, 2006

At Houston's Rock Baptist Church, legendary televangelist Dr. Phillip Gottschall is unwilling to relinquish his pulpit at what is called the "Baptist Super Bowl." When the young Jeremiah Mears becomes his co-pastor, neither can anticipate the events that will follow.

CYRANO DE BERGERAC

By Edmond Rostand Directed by Joe Haj April 12 - May 7, 2006

This tale of unrequited love reveals the story of a master swordsman and poet who believes his physical appearance prevents him from pursuing love. Hidden behind the beautiful face of another man, he pours out his heart in poetic love letters.

NC Shakespeare Festival Stages Plays In High Point and Raleigh

The North Carolina Shakespeare Festival, now celebrating its 29th season, will present two popular Shakespeare plays at both the High Point Theatre in downtown High Point and the Fletcher Theater in the BTI Center in downtown Raleigh.

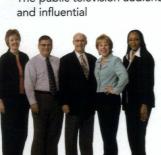
The Festival will present *Julius Caesar* and *As You Like It* (Sept. 2-Oct. 1) at the High Point Theatre, 220 E. Commerce Ave., High Point. Single tickets are now available through High Point Theatre Box Office, www.highpointtheatre.com or 336-887-3001 (Monday through Friday, noon-5 p.m.). For group discounts, student & senior group matinees, and special program information, call NCSF, 336-841-2273 x226, sales@ncshakes.org, or go to

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The Festival will also present *Julius Caesar* and *As You Like It* (Oct. 4-9) at Fletcher Theater, BTI Center for the Performing Arts, Raleigh. Single tickets are now available through Ticketmaster, www.ticketmaster.com or 919-834-4000. For group discounts, student & senior matinees, and special program information, call

NCSF at locations given above.

Annual Walk for Diabetes Now Forming Teams for RTP Walk

The 2005 America's Walk for Diabetes, sponsored by the American Diabetes Association, will be held in locations all over America this fall and is revving up now to continued on page 71

Berry Hill Plantation Resort Opens in Southern Virginia

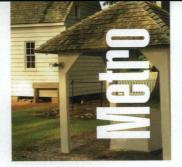
erry Hill Plantation Resort, an example of Greek Revival architecture which recently opened in Halifax County, VA, situated on 750 acres of a 105,000-acre tobacco plantation that was once the largest in the country, has been restored and fitted to become a 92-room luxury hotel with meeting rooms, fine and casual dining, a Colonial tavern and European-styled spa. Horseback riding, carriage rides, historical tours and other amenities are available for guests, and future plans call for a conference center, golf course, an adjacent residential community and a retirement village. It is projected that the resort will bring an additional \$61 million to the area's economy. Berry Hill Plantation Resort is located a few miles north of the North Carolina line.











Design by Diane Lea

Historic Bath:

NORTH CAROLINA'S OLDEST TOWN CELEBRATES 300TH BIRTHDAY

t is 300 years ago, and you are standing on a point of land deep within the watery world of Carolina's sound country overlooking a bay, the confluence of two wide, dark-water creeks that flow into the nearby Pamlico River and widen into Pamlico Sound. Beyond, Ocracoke Inlet provides a conduit to the Atlantic Ocean and the distant worlds of the Caribbean Islands, Mother England, and the fledgling towns of the Eastern Seaboard. A fine sloop comes into view, and

its crew readies to drop anchor in the sheltered waters. There is water traffic on the creeks—periaugers carrying timber and deerskins—glide easily to the shore's edge, perhaps a shallow draft skiff heaves into sight laden with oysters. You are on land that will be known as Bonner's Point in historic Bath Town, a place that will encompass many firsts for the burgeoning colony that will become North Carolina.

Bath is North Carolina's oldest incorporated town and its first port, chartered by an act of the Colonial General Assembly in 1705 in the picturesque country between the eastern Piedmont and the barrier islands of the Outer Banks. Now enjoying a yearlong tricentennial celebration, Bath is an easy drive from the Triangle via N.C. 64/264 to Washington, and from Washington east on Highway 92. The landscape is water, marsh and cropland punctuated by a scattering of handsome old houses. This is the essential Inner Banks, the setting for much of North Carolina's early social, economic and political his-

tory, and for some of its most enduring romantic legends.

Bath's location on a bluff overlooking the juncture of Bath and Back Creeks, a little more than a mile from the Pamlico River, is the key to its significant place in the early development of North Carolina—and to its serene beauty, one of the town's chief assets. This setting no doubt caught the eye of Englishman John Lawson, deputy of Edward Moseley, the surveyor general of North Carolina. In 1704 or 1705, Lawson, along with Joel Martin and Simon Alderson, purchased 60 acres from David Perkins to build a town. The establishment of Bath was part of the effort by the Lords Proprietors to encourage settlement along the Pamlico River by strengthening government in the Carolina colony. Lawson, whose early travels in the Carolinas had resulted in the remarkable journal, *A New Voyage to Carolina*, was a renaissance man—explorer, naturalist, public official,

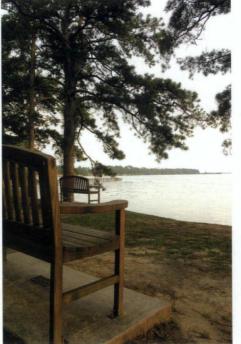
planter and trader—and, until his untimely death at the hands of the Tuscarora Indians in 1711, a sympathetic advocate for the Native Americans being displaced by the European settlers.

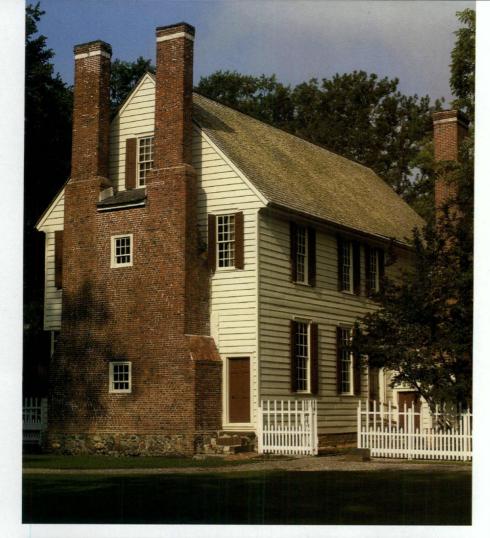
Bath suffered through the difficult years of the Tuscarora Indian War (1711-1715) and the uncertain political times of Cary's Rebellion, which pitted settler against settler in Thomas Cary's dispute with Edward Hyde for the governorship of the colony. When Charles Eden

succeeded Hyde as Colonial Governor in 1714, he made Bath his home and shortly thereafter the General Assembly designated the town Port Bath, the colony's first official port of entry for shipping. The growth in trade and its designation as a port town had a profound effect on Bath, ushering in a period of growth, prosperity and notoriety that continued through much of the 18th century. This early history as a flourishing commercial center is still evident in Bath's remarkable architectural heritage and its pristine waterfront setting.

"It is the Port of Bath and the romance of ships and pirates that we are celebrating with our Maritime Heritage Days," says Pat Mansfield, who, with co-chair Nelda Ormond is spearheading the planning and implementation of the three action-packed days in September. "We are fortunate to have the Elizabeth II visiting from Manteo's Roanoke Island Festival Park," says Mansfield, referring to a representative 16th-century vessel similar to the one Columbus

sailed to the New World. "In addition, we will have an 18th-century periauger, constructed by the North Carolina Maritime Museum, our shallow-draft boat used in inner-coastal waters for moving passengers, livestock and supplies in shallow creeks and bays. The roster of vessels that will be moored in the bay and at the State Dock, visible from the Bath Creek Bridge, numbers more than 75. It includes traditional shad boats, skiffs and the Ada Mae, a local skipjack used for, among other chores, oyster-dredging. The Elizabeth II will be available for tours during Maritime Heritage Days and there will be craft demonstrations throughout the Historic Bath State Historic Site, a protected district including four historic properties on the original streets laid out by John Lawson. Since 1963, the site has been administered by the Office of Archives and History in North Carolina's Department of Cultural Resources, in concert with the Historic Bath Commission.





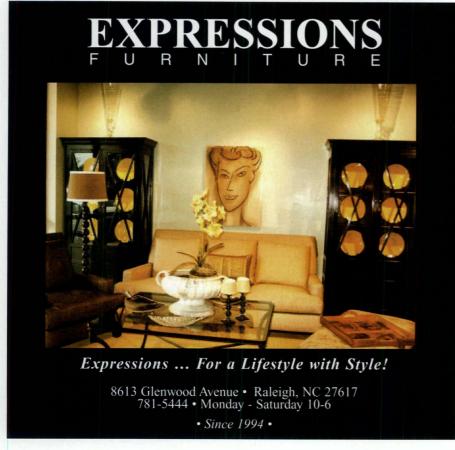
The Palmer-Marsh House, designated a National Historic Landmark, was built around 1744 for Michael Coutanch, a French merchant and town commissioner.

Mansfield and Ormond and their committee have more in store during the threeday event, all focusing on the maritime heritage of Bath and North Carolina. Mock battles with bombardments will be staged in Bath Creek, and a pirate's encampment will be re-created at Pirate's Cove. Music will include traditional bluegrass by a local group, Simon Spalding and the Back Creek Band, and a concert of authentic sea chanties at Bonner's Point, the town's scenic waterfront park. "There will be a lecture at the Visitor's Center on 'Ships & Boats in Bath, First Port in North Carolina," says Mansfield, "including a discussion of Blackbeard's sloop, Adventure, which was registered in Bath."

Mansfield, along with her retired engineer husband Michael, is an ardent sailor. She has visions of commissioning the creation of a model of the Adventure to add to Bath's appeal as a historic tourist destination. Mansfield points out that there is a strong preservation movement in Bath, and volunteers are working with the statewide preservation organization, Preservation North Carolina, to save the old Bath School. "It would also be a great place for a museum with some of the artifacts from Blackbeard's flagship, Queen Anne's Revenge, which are currently being retrieved, studied and preserved by an underwater archaeological expedition working near Topsail Inlet at Beaufort," says Mansfield. "After all, Blackbeard had a house on Plum Point, on the other side of Bath Creek, and according to legend, married a local girl during the time he resided in Bath in 1718."

THE GHOST OF BLACKBEARD

The presence of Edward Teach, better known as the pirate and privateer Blackbeard, is almost palpable along Bath's broad streets and beneath the shady trees on Bonner's Point. One of history's most colorful villains, Teach terrorized islands throughout the Caribbean and acquired his ships by overwhelming their captains and commandeering the vessel and crew. When the lure of amnesty for his piracy brought him to Bath, Blackbeard surrendered to Governor Eden,







received his certificate of pardon, and made Bath his base of operations and Eden his friend and compatriot. Though Eden and his Chief Justice Tobias Knight were suspected of trafficking in stolen goods with Blackbeard, neither man was ever prosecuted. The notorious pirate met his end in 1718 at the hands of Lt. Robert Maynard of the Royal Navy in a fierce battle off Ocracoke Island. Maynard

had been dispatched to pursue and destroy Blackbeard by Virginia Governor Alexander Spotswood at the request of influential North Carolinians.

Patricia Samford, site manager for Historic Bath, agrees with Mansfield that Bath's early maritime history and its association with the infamous Blackbeard are a great draw for visitors interested in history and adventure.

(left) A paneled room is arranged as a dining and sitting room. (right) The home's completely furnished winter kitchen and root cellar is in the basement.



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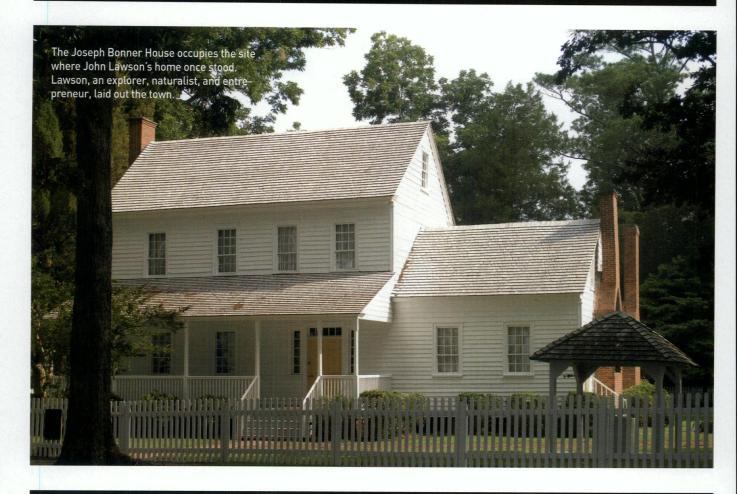


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The 1830 Bonner House features fine mantels in the parlor and dining room and original decorative paint in an upstairs bedroom.

"Our Visitor's Center has an excellent exhibit on artifacts retrieved from the Queen Anne's Revenge underwater archaeological and salvage operation on loan until Aug. 31, 2005, from the North Carolina Maritime Museum in Beaufort," says Samford. "The publicity surrounding this important project, plus the media attention the yearlong celebration of Bath's tricentennial is receiving, has increased our visitation by 125 percent over last year. We want to capitalize on this activity and on our preeminent place as the colony's first port and a major source of maritime commerce in the first three-quarters of the 18th century."

Samford is also pleased that the outdoor drama *Blackbeard: Knight of the Black Flag*, written by Greenville author Stuart Aronson, is being revived as part of the tricentennial



An exhibit of artifacts from Blackbeard's ship Queen Anne's Revenge, on loan from the North Carolina Maritime Museum, is a great draw for visitors.

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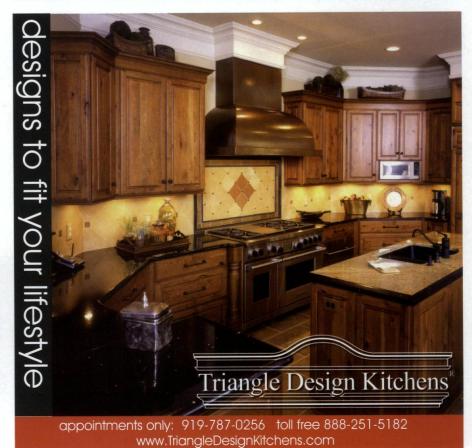
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The Ormond Amphitheatre Hosts Blackbeard Revival by Diane Lea

300th birthday is a major landmark in any community's life. When the town of Bath's tricentennial Steering Committee began planning for its yearlong birthday bash in 2005, they sought a signature event that would be local, historical and entertaining. A revival of the outdoor drama.

Blackbeard: Knight of the Black Flag, fit the bill perfectly. The drama, written about Bath and its notorious pirate resident, by Greenville author Stuart Aronson, had been performed on the banks of Bath Creek between 1976 and 1986, attracting enthusiastic audiences. However, the creek site became unavailable, and finding a venue for the performance was a problem. So local residents and Bath natives Tom and Gloria Ormond decided to build an

amphitheater that would accommodate the drama's revival and would also attract other events, theatrical productions and concerts.

The conversion of a 60-acre cotton field to a functional and attractive public amphitheater became a family project when the Ormonds' son-in-law, Timothy Griekspoor, took on the design of the 155-foot-wide stage with its flanking rooms for

costume and set storage, dressing areas and mechanical systems. Griekspoor also designed and built the 30-feet-long stage prop of Blackbeard's ship Adventure for the drama's grand finale. Tom Ormond, himself a pretty good designer. hauled in 250 truckloads of dirt to create the slope from the

> amphitheater's entrance to the stage that allows good views from all the seats. The bench seats that Ormond's colleague Jim Shepeck designed to Ormond's specifications use rustproof perforated seats from grain bins as backs and bottoms. As Tom and Gloria greet the night's audience, they can count several members of their extended family at work directing parking, policing the grounds and solving last-minute problems in the wings. Their children and

grandchildren take tickets and man the concession stands. "I grew up searching for Blackbeard's treasure on the banks of that creek over there," says Ormond with a smile, pointing to the edge of his amphitheater site. "The only fortune here is the one I put into this cotton field!" As a focal point of Bath's 300th birthday, the amphitheater appears to be worth every penny. MM

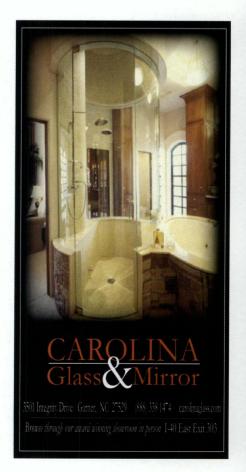


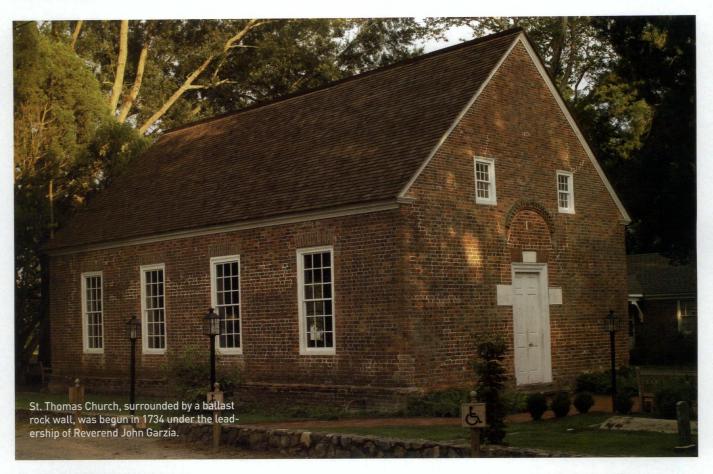


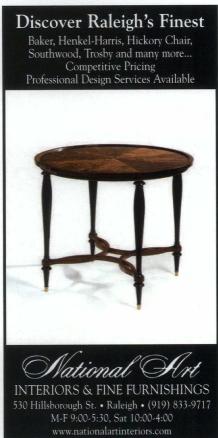
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METROMAGAZINE AUGUST 2005 27

Celebration. "Tom and Gloria Ormond have built an amphitheater for the drama just two miles outside town on Highway 92," says Samford. "Their intention is to continue attracting other productions and concerts to the venue after the Blackbeard drama concludes in mid-August. The production draws on the talents of East Carolina University faculty and performing arts students, as well as some local residents," Samford adds as she proudly displays the poster for the Blackbeard play displayed in the Visitor's Center.

BATH'S HISTORIC BUILDINGS

Tours of the Historic Bath properties are conducted by a well-trained cadre of docents, some of whom can trace their Bath lineage back five generations. The oldest house in town, the 1751 Palmer-Marsh House, a National Historic Landmark, is notable for its unusual size and its spectacular east gable end pent-joined chimneys that serve four fire-places, two on each floor. Built originally for French merchant, legislator and town commissioner Captain Michael Coutanche, the house soon passed to Colonel Robert Palmer, who served as Surveyor General and a mem-



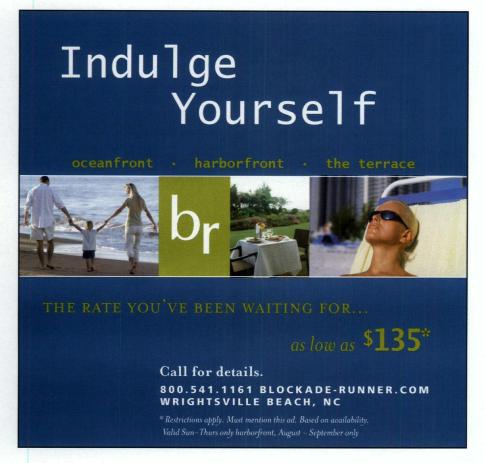
ber of the Governor's Council, as well as Collector for Port Bath. The Palmer-Marsh House was owned by Robert and his son William for almost 40 years and was known as a place of hospitality to Bath's visitors. It was purchased in 1802 by Jonathan and Daniel Gould Marsh, ship owners and mer-

The der Veer House is one of four properties located in the Historic Bath State Historic Site administered by the State Department of Cultural Resources.

chants from Providence, Rhode Island, and remained in their family for 100 years. The home is a classic Georgian-style hall-and-parlor plan with a large central room that serves as a reception area flanked by two smaller rooms and one large room featuring an entrance from Main Street. The larger room may have served as a business office and a display area for wares brought from abroad. On Front Street, on the site where John Lawson's house once stood, is the 1830 Joseph Bonner House, an example of the simple but charming vernacular architecture of Eastern North Carolina. The house is distinguished by lovely mantels and the remains of original decorative painting in the upstairs master bedroom.

No tour of Bath would be complete without a stop at St. Thomas Church, the earliest extant in North Carolina. Begun in 1734 under the leadership of Reverend John Garzia, the spare rectilinear building has twofoot-thick brick walls laid in Flemish bond. It is surrounded by a rustic wall constructed of ballast rock recovered from Bath Creek. Josephine Hookway, Chair of the Historic Bath Commission, describes the recent visit to St. Thomas by the retired Archbishop of Canterbury, Lord Carey of Clifton. "The Archbishop's visit was part of the year long celebration of Bath's tricentennial," says Hookway. "When he gave his sermon on Sunday morning, the congregation and choir came dressed in Colonial costume. It was a fun thing to do."

Come to Bath for three days, Sept. 23, 24 & 25, and join in this remarkable community's celebration of 300 years of swashbuckling history. You can join town folk in Colonial dress or pirate gear in a street dance, the Buccaneer Bash, sample eastern-style barbecue, homemade ice cream, chicken dinners and local fried fish, and dodge sword-fighting pirates. Then on Sunday, September 25, stand on the Bath Creek Bridge and survey the flotilla of boats and the Blessing of the Fleet while remembering the mariners from near and far who sailed to North Carolina's Port Bath. (Schedule of events is online at www.historicbathnc.com or call 252-923-3971 for information.)



Robert Mihaly:

Renaissance Sculptor in Person County

by Diane Lea

ollow the gravel driveway off a Person County road and wend your way up to a wooded peak overlooking the verdant forests of the Piedmont. But what most people want to see when they visit sculptor Robert Mihaly is not the fine view but his almost completed residence. It is a castle. There is no other way to describe the fanciful construction, home to Mihaly and at least one sleeping cat. With multiple rooflines graced by no less than 18 pinnacles, several pedimented dormers and one turret, the masonry structure is a wonderful Oz-like creation. However, what Mihaly is notable for is his impecca-

to the site to absorb and photograph the Gothic structure. "Most of my sculpture is based on stonework from the Renaissance to the late 19th century," says Mihaly. "It requires painstaking attention to the craft. The mausoleum has taken me about 15 months to carve and assemble." Mihaly has executed the monument in pristine limestone. The smooth beauty of the decorative elements and the perfect proportions of the whole piece are awesome. Robert Mihaly is an inspired artisan whose rustic workshop, set against the backdrop of castle and forest, seems unquestionably fitting.

Mihaly, a self-taught sculptor and stone carver, stands by his latest commission, a mausoleum which took him 15 months to carve and assemble.





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ble craftsmanship as a self-taught stone carver and sculptor. His commissions range from gargoyles for Duke University's Gothic Revival buildings to a 12-

ton marble commemorative angel for a

At present, Mihaly is at work on his most challenging commission, a mausoleum for a Raleigh business executive and art lover. The inspiration for the patron's final resting place was found in Jedburgh, Scotland, and Mihaly journeyed

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family who lost a child.

CONTROVERSY SWIRLS AROUND ADHD DIAGNOSIS AND TREATMENT

by Anthony Vecchione

ne of the core symptoms of Attention Deficit Hyperactivity Disorder (ADHD) is "inattention." Ironic, considering that ADHD continues to attract nothing but attention in the medical and legal community.

According to the American Psychiatric Association, ADHD is one of the most commonly diagnosed childhood mental disorders, affecting between 3 percent and 5 percent of school-aged children. Among ADHD's core characteristics, in addition to the inability to focus, are hyperactivity and impulsiveness.

In recent years a flurry of charges has been leveled at the way ADHD is diagnosed and treated, and whether it is even a viable disorder at all. In a series of high-profile class-action lawsuits from New Jersey to California, various plaintiffs have accused Novartis Pharmaceuticals, the American Psychiatric Association [APA] and Children and Adults with Attention-Deficit/Hyperactivity Disorder [CHADD] with conspiracy to promote the diagnosis of ADHD.

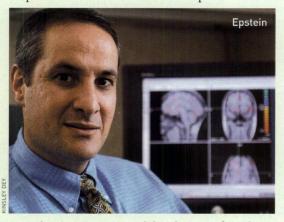
Novartis manufactures Ritalin [methylphenidate] a central nervous system stimulant commonly used to treat ADHD. Although Ritalin is the drug most associated with ADHD, other common stimulant medications used to treat it include Concerta, Metadate, Dexedrine, Cylert and Adderall. Most of these lawsuits were dismissed with judges siding with the defendants that ADHD is a real disorder recognized by reputable authorities, including the American Academy of Pediatrics that provided scientific data stating that ADHD was in fact a well-defined disorder.

Although Novartis successfully argued that Ritalin has been prescribed for more than 40 years for the treatment of ADHD, children's advocacy groups and others raised the issue of the problems associated with over-prescribing medications for children. In addition to the charge that ADHD was created in order to drive drug sales, opponents suggested that the diagnostic criteria for ADHD were too broad, making it easy to justify the use of drug therapy. But in most cases the courts sided with the defendants, including the drug companies and the APA. The highly publicized lawsuits have added fuel to the fire for other critics,

including parents who asserted that ADHD was being misdiagnosed. That charge prompted the medical community to provide even further data to support their position that the ADHD diagnosis was indeed valid.

MULTI-MODAL APPROACH

Experts note that drugs are just part of a comprehensive strategy designed to treat ADHD. "Multi-modal is the gold standard. It's an approach that uses medications plus behavioral therapy," said Jeffery Epstein, Ph.D., director of the Duke ADHD program. APA data show that between 70 percent and 80 percent of children with ADHD respond



to medication. Epstein noted that the issue of over-medication and under-medication in regard to treating ADHD is complex.

Epstein pointed to epidemiologic studies looking at children who have ADHD and the research indicates that not enough children with ADHD are receiving treatment, including medication. "So the rates of medication, in children with ADHD, particularly among girls with ADHD, are very low." Epstein added that amongst the general population, the rates of medication use are probably higher than they should be based on prevalence rates for ADHD.

Dr. James Perrin, a pediatrician based in Boston, MASS., who chaired the American Academy of Pediatrics Guidelines Committee for ADHD, said that when the multi-modal approach is used, fewer doses of drugs are needed for patients compared with patients who don't receive the combination of medication and behavioral therapies.

According to the APA, treatment of

ADHD requires the support and education of parents, along with appropriate school placement. Common strategies include rewarding positive behavior changes and communicating clear expectations of patients diagnosed with ADHD.

ADHD experts point to evidence suggesting that geography and demographics play a role in whether or not ADHD is properly diagnosed and treated.

"Some areas of the country are better informed than others and have health-care professionals who have a lot of resources, some have less," said Terry Matlen, MSW, a psychotherapist who is on the board of directors

> of the Attention Deficit Disorder Association based in Pottstown, Pa. Epstein agrees, noting that there is an urban versus rural component to diagnosing ADHD. "The diagnosis is higher in urban areas. Multi-level of treatment options and mid-level of treatment are much higher in urban areas than in rural areas."

> Medical and legal observers contend it's unlikely the public has seen the last of lawsuits involving ADHD and Ritalin. However, ADHD experts are confident that

the current treatment options and strategies are headed in the right direction.

"Things are better than they were in the past, treatment is vastly improved and pediatricians are far more capable of diagnosing ADHD," noted Dr. Perrin.

Duke's Epstein said that the medical community knows what the effective treatments are for ADHD and that multi-modal is the proper treatment. "The problem that we have now is trying to get community providers to do those treatments, in particular to get the resources available in the community so the providers can do it."

While the evidence is clear that organizations are promoting awareness and dispelling myths regarding ADHD, according to Terry Matlen, "we still have a long way to go."

AIDS RESEARCHER AT DUKE TO LEAD INTERNATIONAL AIDS VACCINE EFFORT

Dr. Barton Haynes, one of the pioneers in

the fight against AIDS, will lead an international consortium's efforts to develop a vaccine against the disease. The consortium is titled Center for HIV/AIDS Vaccine Immunology, or CHAVI.

Haynes, a professor of medicine and director of the Human Vaccine Institute at Duke, was recently selected by the National Institute

of Allergy and Infectious Diseases (NIAID) to lead the group. The NIAID, which is part of the National Institutes of Health, is pledging \$300 million to support the effort over the next seven years.

"Making a vaccine for AIDS has turned out to be more difficult than we ever anticipated," Haynes said in a statement. "With this

award, our CHAVI team will work with the HIV research community on a new model that places great emphasis on coordination and synergy. Our goal is to conduct new research that overcomes current barriers to AIDS vaccine development and translate those findings into improved ideas and testing of new vaccine candidates."

Haynes has worked on AIDS for more than 15 years, including early efforts with Dani Bolognesi, another former Duke professor. The two helped discover the drug Fuzeon, and Bolognesi went on to help launch the RTP-based pharmaceutical firm Trimeris, which is selling Fuzeon worldwide.

Haynes has worked at Duke for 25 years, serving as a professor of medicine and director of the Human Vaccine Institute.

Another Duke professor, David Goldstein,

was named to lead one of five research efforts as part of the CHAVI project. Goldstein is director of the Center for Population Genomics and Pharmacogenetics at Duke's Institute for Genome Sciences and Policy. CHAVI is described as a "virtual consortium" to assist in the collaboration of scientists from

around the world.

Haynes

For information about the new CHAVI consortium, see: www2.niaid.nih.gov/newsroom/Releases/chaviqa.htm.

For more information about the Duke Human Vaccine Institute, see: humanvaccine.duke.edu/modules/about/index.php?id=5.



Duke University Medical Center ranks 8th

on the 16th annual "Honor Roll" of America's hospitals compiled by US News & World Report.

The prestigious list, which is based on data compiled by RTI International in Research Triangle Park, rates hospitals in a variety of specialties. Duke scored 17 points in nine categories. Johns Hopkins ranked No. 1 on the list with 32 points in 16 specialties.

Of 6007 hospitals in the United States studied for the survey, only 176 achieved enough points to be ranked in at least one spe-

The University of North Carolina Hospitals did not crack the honor roll but did score enough points to rank in the top 35 of nine specialties.

Duke's highest scores came in geriatrics (4), heart and heart surgery (4), cancer (6) and gynecology (6).

UNC ranked 18th in gynecology and 19th in ear, nose and throat.

Points were based on a variety of factors from reputation to mortality rates, nurse-topatient index, technology and patient/community services.

Compiling the data for RTI were Joe Murphy, Murrey Olmsted and Emily McFarlane.

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TWO GREENVILLE SURGEONS **UTILIZE ARTIFICIAL DISKS IN** SPINAL SURGERY

Drs. Scot Reeg and Kurt Voos of the Center for Scoliosis and Spine Surgery in Greenville are using new artificial spinal disks for patients in need of replacement surgery in their lower spines.

The disks, known as the Charite, were approved for use in the United States by the Food and Drug Administration last fall. At a cost of about \$11,000, the disks consist of plastic packaged between two plates of metal. They were developed in Germany and are sold in the U.S. by DePuy Spine, which is part of Johnson & Johnson.

Reeg and Voos performed their first surgery with the disks earlier this year on the Rev. Michael Stanley, a minister in Ayden.

More than 200,000 people undergo spinal fusion surgery every year. The artificial disks are an alternative to fusion surgery and have

been approved by the FDA for use in the lower spine.

SUPER MAGNET TO ASSIST UNC RESEARCHERS IN DNA RESEARCH

Researchers at UNC-Chapel Hill can now utilize one of the world's most powerful magnets as part of DNA study.

UNC recently took possession of the \$1 million 12 Telsa Fourier-Transform Ion-Cyclotron-Resonance Mass Spectrometer. It is one of only four such devices in the world and is 240,000 times stronger than the earth's magnetic field, according to UNC.

By using the device, researchers hope to develop a more complete understanding of protein differences between diseased and healthy cells.

"This is the most accurate mass spectrometer with the highest resolution," said Dr. Christoph Borchers, assistant professor of biochemistry and biophysics. "With it we can measure the molecular weight of the protein and we can determine the nature of any chemical modifications to it and exactly where such modifications occur. This is very important for studying protein structure-function relationships."

UNC used a \$1 million grant from the National Center for Research Resources, which is part of the National Institutes of Health, to purchase the machine. The North Carolina Biotechnology Center added a \$150,000 grant for the purchase of accessories.

The other three devices are owned by the US Department of Defense and institutions in Japan and Germany. They are built by Bruker Daltonics, which has its headquarters in Massachusetts and Germany.

UNC also received a \$2 million grant from the same agency for an ultra-high field magnetic resonance imaging scanner for use with small animals.

SISKO FOUNDATION PLANS TO PAINT RALEIGH "PINK"

The Sisko Foundation, which focuses on breast cancer awareness and research, is expanding its fundraising efforts to include a walking event as well as tennis. The two events are being combined as a "Paint the Town Pink" weekend.

The Raleigh-based foundation announced at its recent fundraising breakfast that it is adding a 5-K walk to its annual "Raise a Racquet Against Breast Cancer" tennis event, which is held annually at the Carolina Country Club, will be on Oct. 7 & 8. The

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Julie A. Woodward, MD



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"Pick Up the Pace" walk will take place at the RBC Center.

For information, go to www.siskofoundation.org.

WAKEMED'S NEW STAND-ALONE ER OFFERS EMERGENCY SERVICE 24-7

Patients at WakeMed's new Emergency Room, recently opened on Falls of Neuse Road in Raleigh, delivers 24-hour, seven-daysa-week emergency service with a roster of added amenities to make the ER experience easier and more convenient for patients.

For example, patients will be able to phone ahead or register online to let ER staff know they're on the way and what's wrong. When patients are called back for treatment, they can pass the time in private glass enclosures watching DVDs on flat-screen television sets.

But the bells and whistles—becoming more common as hospitals strive to stand out in a competitive health-care marketplace—aren't the only features that set the \$7 million, 13,000-square-foot ER at WakeMed North apart. It will be the state's first stand-alone emergency room, that is, one not connected to a full-service hospital. Stand-alone ERs are equipped to handle any injury or illness a hospital-based emergency room can.

WakeMed North already provides outpatient surgery, outpatient rehabilitation and laboratory and radiology services, which will operate around the clock. The center has added technology to do ultrasound and computed tomography or CT scans. Patients requiring a higher level of care, such as surgery, will be stabilized and transported to a hospital.

System leaders are so confident that it will be an efficient way to deliver 24-hour emergency services that they already are planning a second freestanding ER for Wake County.

In late summer, the hospital system expects to seek state regulators' permission to build in

Apex an outpatient complex similar to WakeMed North, said Stan Taylor, WakeMed's vice president of business development. That project, which would be built on 21 acres of land the system bought last year near NC 55 and US 64, will include a full-service emergency room.

WILL SURGICAL ROBOTS BE BETTER THAN CONVENTIONAL SURGERY?

University of North Carolina Hospitals have a new surgical assistant: a robotic machine, the da Vinci Surgical System, man-



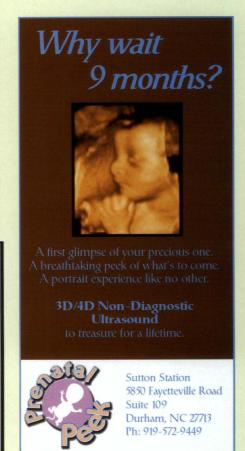
ufactured by Intuitive Surgical. The high-tech robot has three arms, a computerized brain and a glowing track record in helping to repair heart valves, to remove cancerous prostates, to bypass blocked coronary arteries and to perform gastric bypass operations for morbid obesity.

The robot has been used successfully at UNC for prostate removal surgery, for hysterectomies, for endometrial and cervical cancers, and for pediatric gallbladder removal and stomach surgery to prevent gastric reflux. UNC currently is the only gynecological oncology program in the Southeast that is using it.

"We've found the robotic operation to be more precise than conventional surgery, and it allows a patient to return to normal activities much more quickly, with a shorter hospital stay. We also found a reduced use of pain medications after robotic surgery, with fewer complications," said Dr. John F. Boggess, gynecological oncologist, assistant professor of obstetrics and gynecology at UNC's School of Medicine and a member of the UNC Lineberger Comprehensive Cancer Center. Boggess is the first physician statewide to be certified to perform gynecological procedures with the robotic system.

In robotic-assisted surgery, the da Vinci robot is an extension of the surgeon's hands in a way not previously possible with minimally invasive surgery via laparoscopy, he said. "And that's the key to its success. The robot takes us a big step beyond traditional laparoscopy. It allows us to operate more naturally, the way we do in open surgeries, but still preserve a minimally invasive approach with small incisions... Robotic surgery allows us to virtually place our hands inside the patient without the need for large incisions," Boggess said.

"The robot provides the laparoscopic surgeon with a degree of precision and safety not achievable with traditional surgery or laparoscopy and will redefine abdominal/pelvic surgery for the next generation of surgeons," he added. For more information go to www.unc.edu/news/archives/jun05/davinci062705.htm.





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PINEHURST SURGICAL CUTS OUT PAPER WITH ELECTRONIC PATIENT CHARTS

Pinehurst Surgical is moving away from having any paper charts for patients. The practice, based in Pinehurst, recently embraced electronic chart technology from Allscripts Healthcare Solutions of Chicago.

Electronic medical records are being embraced rapidly across the United States, enabling physicians to update and exchange information more rapidly within federal guidelines designed to protect patient privacy.

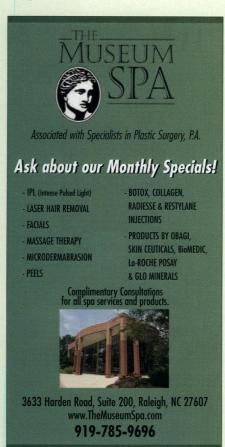
"We are very proud that Pinehurst Surgical is the first medical group in the Pinehurst area



to implement an electronic health record," said Bill Edsel, the firm's chief executive officer. "Our goal is to promote the

idea of a chartless practice as a standard of care in our region and initiate a premier community-wide health system."

Pinehurst Surgical is utilizing Allscripts' "TouchWorks" product that enables physicians to enter information about patients at the point of care. Data can be exchanged among its five satellite locations as well as laboratories and pharmacies.



CANCER CENTERS OF NC TO OPEN NEW OFFICE NEAR REX HOSPITAL

Cancer Centers of North Carolina moves into its new office complex at 4420 Lake Boone Trail in Raleigh as of Aug. 8. The practice has been located in Rex Hospital.

The new facility, covering 35,000 square feet, will offer some services that compete directly with Rex, including a new radiation therapy practice and advanced imaging services.

Dr. John Reilly will join Cancer Centers as medical director for radiation therapy. He is a graduate of the Bowman Gray School of Medicine in Winston-Salem and most recently worked for Carolina Radiation Oncology Services in Wilson and Smithfield.

Dr. William Berry founded the 26-yearold practice as Raleigh Hematology Oncology Clinic in 1979.

For more information, see www.cancer-centersofnc.com.

UNC RESEARCHER RECOGNIZED FOR CONTRIBUTIONS TO MENTAL HEALTH

UNC-Chapel Hill Professor Dr. Peggy A. Thoits has been honored for her outstanding contributions to the sociological study of mental health.

Thoits, the Elizabeth Taylor-Williams distinguished professor of sociology, has received the 2005 Pearlin Award from the mental health section of the American Sociological Association. The award will be announced at the ASA convention in Philadelphia on Aug. 15.

Addressing issues of social status, Thoits' research and teaching delve into differences in stress, coping and social support; effects of multiple roles on mental health; social variations in the labeling of mental illness by laypersons and professionals; and the role of emotions in the recognition of psychological problems.

Thoits, who has taught at Vanderbilt University and Indiana University, is the editor of the Journal of Health and Social Behavior, a leading medical sociology journal. She joined UNC-CH's College of Arts and Sciences in 2004.

QUILL MEDICAL AWARDED PATENT FOR TECHNOLOGY IN SUTURES FOR SURGERY

Quill Medical, the Research Triangle Parkbased firm that has invented sutures that act like porcupine quills for use in plastic surgery and other medical procedures, recently was awarded another patent for its technology.

The patent for development of forming barbs on a suture to help close wounds is the sixth awarded to Quill. It has filed for an additional five patents.

Dr. Gregory Ruff, who invented the original barbed suture, founded quill in 1999. He was a member of the Duke Medical Center Department of Surgery for 17 years before going into private practice in Chapel Hill.

Ruff, a naturalist, based his invention on study of how porcupine quills are barbed and stick to tissue that they come in contact with. Quill describes its unique technology as having the capability to "self-anchor" in a wound or surgical incision.

Last year, Quill received Food and Drug Administration approval for use of its knotless, self-anchoring sutures that are absorbable.

Quill licensed some of its technology to Surgical Specialties Corp. One product line known as Contour Threads is used in cosmetic surgery.

Ruff serves as chairman of Quill and also operates a private practice in Chapel Hill focused on plastic surgery.

AMA RECOGNIZES WAKE MED FOR PATIENT-CENTERED COMMUNICATION

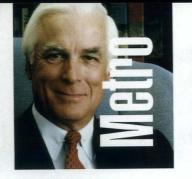
WakeMed Health & Hospitals was one of eight hospitals honored by the American Medical Association (AMA) for developing exemplary programs to improve communication between health-care professionals and patients. Nearly 80 hospitals across the country were nominated for the award.

The honored hospitals' patient-centered communication programs include projects to improve health literacy, strengthen workforce training, increase patient involvement, integrate technology and facilitate interpreter and other language assistance services.

"Being recognized for our work to create communication equality among our increasingly diverse patient population is a great honor," commented Cristina Krasny, manager, Interpretation and Translation Service Department.

"Effective communication is critical, since miscommunication can affect a patient's understanding of discharge instructions, patient education issues and treatment instructions."

Wake-Med provides instructions and maps in Spanish and Braile, phone lines in Spanish and English, in-house Spanish-language and closed caption TV, as well as ethnic food choice on the patient menu.



Editor-at-Large by Jim Leutze

SAVING THE WATERWAY CRITICAL TO FUTURE OF EASTERN NORTH CAROLINA

o gain a sense of the human cost of allowing the Atlantic Intracoastal Waterway (AIWW) to silt in, my wife Marge and I decided to travel it from end to end. I'd like to say we did it all by water, and I have traveled it as far North as Ocracoke and as far South as Calabash, but this time we did the Northern section by car, criss-crossing northeast North Carolina to keep touch with the waterway and then took my 23-foot Grady White south to Calabash.

Elizabeth City calls itself "The Friendly Harbor" and offers free

dockage for travelers. There are usually five or six boats tied up there any evening except in the dead of winter. A number of nice shops and restaurants have sprung up along Water Street to cater to the boating traffic. As an added treat, a local gentleman provides sailors with roses and christens them "Rose Buddies."

We arrived at 4 p.m., in time to catch our cruise up the Dismal Swamp Canal. Our tour guide was William Blanchard who runs an old juniper wood inboard he purchased in 2003 just before "Isabel" hit. Despite that inauspicious start, William, a local boy, is optimistic-although he hasn't given up his day job while trying to establish his tour business. He focuses on the Dismal Swamp branch of the waterway that joins Virginia to Albemarle Sound. The natural beauty and the serenity are enthralling and William is trying to learn the proper names for all the tangle of trees, vines and flowers. He already knows a lot about the area—Blackbeard's hang-

outs and so on—and you gotta hope he makes a go of it. His enthusiasm is infectious, but he's realistic enough to know that his venture depends on decisions made in Washington by folks who've never seen the Swamp Canal.

Just outside of town is the Edenton River Barge and Stevens Towing Terminal where a new enterprise is unloading huge 25 ton rolls of sheet steel onto trucks, one roll per truck, for movement to the Mitek Stamping Plant that turns the steel into construction material. In the evening at the Cypress Grill, one of the new restaurants in Elizabeth City, we met the brains behind the barge business. Si Rich, whose northeast North Carolina roots run deep, is 31, enthusiastic, smart, entrepreneurial and excited about the opportunity his business is bringing to this economically struggling area. His barges move lime from Sparrows Point in Maryland, steel from Nucor in South Carolina and scrap metal from New Jersey to Edenton. Each barge can carry 2500

tons of steel from South Carolina or 3000 tons of cargo from Maryland, the difference being that the northern section of the AIWW is deeper. In the case of the steel rolls, to move them by truck would mean 110 trucks per trip, since each truck can only carry one roll. As there are four deliveries per month, that means 440 trucks. "It's so much cheaper and so much less energy intensive, plus it keeps heavy trucks off the road," Si explained. "Once you get a barge started, it takes very little energy for the tug to keep it moving." Ah, those laws of physics I keep

forgetting.

His barges and the steel they bring in via the Waterway provide the raw material to keep 125 people employed—perhaps the largest employer in Perquimans County. "Should the waterway cease to be navigable, it would force shippers as well as recreational boaters out to sea, which for us would be uneconomical and for the boaters, dangerous," he said. "Moreover, it would no longer be possible for small rural industrial plants or small ports to be globally competitive." Not a pretty picture.

Out of Elizabeth City heading east, we came to Coinjock where the Midway Marine sits on the banks of the AIWW as it has done for 16 years. One of 56 marinas along the AIWW, it is owned by Terry Miles. When we met him, he was attired in shorts and a standard issue maritime

beard. He's worked around the water most of his 58 years, so he speaks with knowledge and feeling. "Shut the waterway and you cut an East Coast lifeline." He could make good money selling his property, which would promptly be turned into waterfront condos. "I've put a lot of my life into this place," he said, "moreover, there are some 30 people who would be traumatized if we should close. I can't do that." "And," he mused, "turning the entire waterfront into condos for rich folks is just not what I want to see."

The marina sells boaters a million or more gallons of diesel every year and pays the State of North Carolina seven cents on every gallon. "I've seen it all," he says, "fishermen, vacationers, world travelers, the lot." As if to illustrate the point, tied up at his dock were three shaken sailors. They were ferrying a boat from Panama to Connecticut up the coast "outside," which means 17 miles offshore, to avoid rocks and shoals. A storm kicked up and soon they were faced by 10-foot waves



The Atlantic Intracoastal Waterway connects Eastern North Carolina to the past and greatly affects its future. Jim Leutze, former chancellor of UNC-Wilmington and a regular Metro columnist, reports on the waterway from first-hand experience in Part Two and the final installment of his series on the AIWW.

- The Editors

and pounding rain; to their great relief they found an inlet to slip through. They were taking the AIWW the rest of their journey.

Another customer for the waterway is the commercial fisherman. At Engelhard we met Billy Carl Tillette, the perfect picture of an Eastern North Carolina fisherman—rugged looking with suncreased skin, a wry wit and a twang that reveals his Anglo-Saxon roots. His family has lived here for generations making its living from the sea. After 30 years on the water he

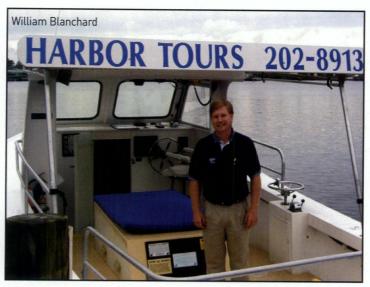
decided to come ashore and run the family's business—the Moon Tillette Fish Company. "We generally can get out Oregon Inlet although the Corps hasn't kept their promises on dredging," he says, "but when we can't, we have to go down the AIWW, across Pamlico Sound and out Ocracoke Inlet and north off the banks." That trip adds hundreds of dollars, plus wear and tear on the ship and crew. "It's a shame," he added. "We want to stay here; that's why we have concentrated on squid, but it's getting tough. Any added cost just makes it tougher."

On the way south to Pamlico Sound we stopped at the River Forest Manor in Belhaven, operated by the Smith family for 58 years. Axson Smith, the son of the original owner, runs it today along with the marina that fronts the waterway. Axson is straightforward, friendly and obviously local, although he hasn't lived his whole life in Belhaven—he spent years at NYU (of all places). But now he's back to stay and worried about the future of the waterway. Hundreds of boats fuel up at his docks while a steady stream of sailors, drawn by the hospitality and the oyster fritters, make his hotel a temporary base. Ironically, Si Rich's family had done just that a few years ago.

To hedge his bets, Axson also runs the local Tow Boat US franchise. He won't say how many boats he rescues every year after they've run aground, but it's lots. At his dock we ran into Bob and Christine Davis who were making the great circuit route: that is, circling the entire Eastern United States by water including the Intracoastal. It had taken them a year, but they'd experienced no difficulty and loved it. Later we learned that their homecoming was delayed as they hit something on the bottom just north of Belhaven that cost them days and \$1000 to fix. They strongly favor dredging.

Axson worries about the future not just of the waterway, but of the towns that sit on its banks. Belhaven used to support five crab houses; now there is one. Where the famous Harris Crab House once stood, bulldozers are busy clearing the lot for 40 condos. According to Axson, an AIWW open to commercial traffic like Si Rich's barges and recreational boaters like the Davises is "vital to the future of Belhaven. Without the waterway we'd lose our historical, water-related character."

Some 75 miles further south is Swansboro, the home of Captain Stan "Stanman" Jarusinski, who organized a "Save our Inlets" meeting in March. Captain Stan, a compact, enthusiastic and determined guy, thought somebody should do something to show public support for



the AIWW so he started making calls. He had no idea how popular the protest would be. He expected 200 and 700 showed up. "We recreational fishermen sometimes don't have the same loud voice the commercial guys have, but we did this time," he explained. Now his organization has joined the North Carolina Shore & Beach Preservation Alliance in a statewide effort in what he calls, "a perfect fit."

At Wrightsville Beach I talked to Eddie Stuart from Elizabeth City, who now works for UNCW. He's also one of the

several hundred guides who supplement their income by catering to a growing number of sport fishermen. Eddie has a ready smile that has helped him as a fundraiser, but he wasn't smiling about the threat to the waterway. "The ICWW is the highway to and from estuarine fishing areas," he explained. "Without it, most North Carolina backcountry fishing grounds would be inaccessible." Having grown up on the water, he is extra sensitive to that environment. "Any changes to the waterway are certain to echo throughout the entire estuarine system."

The mayor of Carolina Beach is Dennis Barbour whose town is experiencing a growth spurt on steroids. Carolina Beach Inlet, one of the shallow draft inlets, is just three miles from the center of town and the city's harbor connects directly to the AIWW. Dennis, an experienced local official, was one of the first to sense the danger poised by the cutback in funding. "Access to the sea and to the waterway is the engine that drives our economy," he said recently. "Things are going great here, but I'm frankly alarmed and very worried should we lose these truly magnetic attractions. Our economy would be staggered."

The mayor of Holden Beach is Alan Holden; the Holdens have a King's grant to the land the town sits on. He, like Dennis Barbour, serves on the committee trying to save the waterway and inlets, and he directed me to Jeff Simmons.

Jeff, with his short hair, cut-off jeans and topsiders would look right at home on a wave runner. In fact, he rents wave runners to supplement his shrimping business. His grandfather started the business in 1952, but sold it to Jeff 12 years ago. Jeff's family has been involved with shrimping since the 1930s. His grandfather built shrimp boats and started Bellamy Seafood in 1952. It hasn't been down hill since then, but at one time he operated 12 shrimp boats—now he has two. "Foreign competition, the price of fuel and regulations about got us on the ropes," he mused. Then there are the inlets—Lockwood Folly, which is silting in, is one mile away; the alternatives are 1-1/2 hours in either direction. Like Terry Miles of Midway Marine, he has just been offered big money for his land. Because of tradition and the 30 people who depend on the work he provides, it's a tough decision. "I'm not going to give up now," he says, "I'm just hoping that government is going to do something to help." So, indeed, do we all.

So there they are, tour operators, barge operators, marina owners, commercial fishermen, local organizers, fishing guides, elected officials and shrimpers, all dependent on the AIWW. The need for funding has become crucial... for us all.

COASTAL NEWS

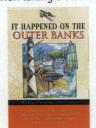
FERRYMON MAKES WAVES

Marine scientists from UNC-Chapel Hill and Duke University are making waves- or at least they've come up with a new way to monitor life beneath the waves. With help from the NCDOT, researchers have developed "FerryMon," an automated system that attaches to passenger ferries to keep track of and protect water quality in the Pamlico Sound, allowing scientists to follow trends in coastal ecology, including the effects of hurricanes, sedimentation, pollution and pressures from fishing industries. The new technology has been so efficient that marine scientists in Florida, Massachusetts, Maine, California and Washington have followed suit and designed similar systems for vessels in their waterways.

-Anne J. Tate

TWO BOOKS PERFECT FOR BEACH READING

Jeeves called them "improving books" and these two beach-reading selections offer learning and entertainment. It Happened on the Outer Banks, a collection of pithy essays by Coastland Times writer Molly Perkins Harrison about North Carolina's Outer Banks, is perfect for reading and then taking a swim. Each entry is short and





selects the worthy points of notable events and adventures along the Graveyard of the Atlantic. Published by Globe Pequot Press' Twodot series, the books contain subjects ranging from the essay "Blackbeard Goes Down" to stories of storms, Civil War battles and World War II submarine warfare. This is a must read for Outer Banks enthusiasts, North Carolina history buffs and for introducing children to the derring-do and dangerous encounters along the N.C. coast since the disappearance of the Roanoke colony.

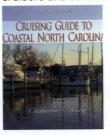
Granted Milton Ready's *The Tar Heel State: a History of North Carolina* at nearly 400 pages is a hefty package to lug to the beach, but well worth the effort as the UNC-Asheville professor of history starts

at the beginning, the very beginning, at the moment of the Big Bang. It goes on from there covering the first native Americans, pirates, religion, race, the Revolution, Civil War, women, farming, politics and the urbanization now transforming the state. Why the book is published by the University of South Carolina Press and not the UNC Press is a question unanswered, but many others are. As noted by the author, his book is the first omnibus undertaking of the state's history in two decades. It falls worthily in the tradition of Tar Heel chroniclers Hugh Lefler, Albert Ray Newsome and William Powell.

-Bernie Reeves

AUTHOR CRUISES TO MUSEUM

On Aug. 4 The North Carolina Maritime Museum in Beaufort, N.C., will host Claiborne S. Young, author of *Cruising Guide to Coastal North Carolina* (now in its sixth edition), in a program about the changing North Carolina coastline. Casual boozecruisers and serious sportsmen alike can



hear Young explain how natural and unnatural phenomena—including Hurricane Isabel and the advent of GPS technology have changed the state's coastline in

the 22 years since his North Carolina guide debuted. The author has written and continuously revised numerous guides for states along the Eastern seaboard and the Gulf of Mexico. Young visits every body of water, marina and anchorage included in his books, which also contain reviews for dockside-accessible restaurants. The guide costs \$27 and is available online and at local bookstores. Contact the Maritime Museum at 252-728-7317 for details about the program.

—Anne J. Tate

MAP SITES SOUTHEAST'S WORLD WAR II HISTORY

Already known for its flourishing film industry and coastal waters, Wilmington, feature of a new historical map, may now be more closely associated with World War II. The World War II Wilmington Home Front Heritage Coalition has produced a guide to 47 of southeastern North Carolina's World War II sites designed for visitors, tour groups and residents interested in an overview of war history in the Southeast.

"The World War II Heritage Guide Map's text, maps, and photos link to structures, museums, bases, markers and other sites important to the country's unique wartime boomtown and its vast contributions to the war effort," says Historian Wilbur Jones, chairman of the WWII Wilmington Home Front Heritage Coalition.

Thirty-five of the sites are located in New Hanover County, including the Battleship North Carolina, Fort Fisher State Historic Site, and Wilmington National Cemetery. Sites listed outside New Hanover County include Camp Lejeune, Camp Davis, Fort Caswell and the Missiles & More Museum. Most brochure sites are open to the public with some limited to exterior viewing.

The free brochure is available at visitor information centers in Wilmington, Carolina Beach, Wrightsville Beach, Burgaw, Jacksonville, Southport, Oak Island, Topsail Island and Warsaw. It is also available at WWII brochure sites, North Carolina Welcome Centers, and information racks in select hotels, restaurants, and businesses.

-Sarah Jurek

DELICIOUS FILM TO AIR THIS FALL

A 12-minute documentary on the Goody Goody Omelet House, a Wilmington landmark, will air as part of the UNC-TV series North Carolina Visions this fall. The film profiles a diner that is more than just a local greasy spoon: it's a labor of love for Mrs. Jean Mayhew, the widow of the original owner, who shows up for work at 2 a.m. every morning. Her son and a legion of endearing regulars and employees, make this short documentary a delicious little sliver of Americana. The Goody Goody. directed by Terry Linehan, has aired at film festivals in several states and will be included in a broadcast of the Southern Lens independent film series in South Carolina this fall. Check local listings for times.

-Anne J. Tate

COASTAL EVENTS—AUGUST 2005

Viola Frey on Exhibition: through Sept. 4. Come see 10 massive sculptures (some weigh almost one ton!) by internationally known ceramic artist Viola Frey. Cameron Art Museum, Wilmington. For more information, visit us online at www.cameronartmuseum.com or call 910-395-5999.

Afternoon Classics: Aug. 2-5. Students from NC School of Arts present piano and quitar music. The Art Gallery at Roanoke

Island Festival Park, Manteo. Contact 252-480-1331 or visit www.ncarts.edu/illuminations.

Watercolor Paintings by Freeman Beard: Aug. 3- Sept. 27. Free opening reception Aug. 7. Impressionist-style works by NC artist, Freeman Beard. Many will be offered for sale. The Art Gallery at Roanoke Island Festival Park, Manteo. For additional information, call (252) 475-1500 or visit us online at www.roanokeisland.com.

Beachcombing & Bird-watching: Aug. 4, 16, 23 & 30. Includes ferry ride to Rachel Carson Reserve, except for Aug. 23, which is kayak only. North Carolina Maritime Museum, Beaufort. Call 252-728-7317 for details.

Live Animal Programs: Aug. 4, 11, 18 & 25. Presentation of sea turtles, snakes, fresh water turtles and alligators, on respective dates listed above. North Carolina Maritime Museum, Beaufort. Call 252-728-7317 for details.

First Friday Family Jazz Concert: Aug. 5. Featuring the Laura McFayden Quartet. Under the Airlie Oak, Wilmington. Call 910-793-1111 or visit www.capefearjazz.com for details.

Island Harbor Marina Ken Craft/Challenger King Mackerel Tournament: Aug. 5-

6. Headquartered at Island Harbor Marina, **Emerald Isle**. Registration and information: 252-354-3106.

Purple Martin Festival: Aug. 6. Daylong event to foster appreciation for the natural environment, includes children's activities, workshops, live bird programs, and special boat and kayak trips to the Martin Roost at the Umstead Bridge. Outdoor Pavilion, Roanoke Island Festival Park, **Manteo**. For additional information, call (252) 475-1500 or visit us online at www.roanoke-island.com.

OWLS Sandcastle Competition: Aug. 6. A full day of sandcastle building for children and adults, benefiting the Outer Banks Wildlife Shelter. Judging in the early afternoon. Atlantis Lodge, **Atlantic Beach**. Information: 252-240-1200.

Cape Lookout Lighthouse Climb: Aug. 6. Participants must be at least 8 years old. Climbs by reservation only, and times are assigned. Harkers Island. Call 252-728-5766 or visit www.nps.gov/calo/openhouse for more information.

The Lost Colony Annual Choir Concert: Aug. 7. Two free performances. The Film Theatre at Roanoke Island Festival Park, Manteo. For additional information, call 252- 475-1500 or visit www.roanokeisland.com.

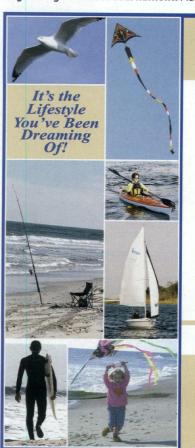
Collection Highlight Tour: Aug. 7. The first Sunday of every month is "pay what you can" donation day at the Cameron Art Museum. Enjoy a tour of the museum's permanent collection and featured exhibitions with a museum docent and a jazz brunch before or after your tour. Cameron Art Museum, Wilmington. For more information, visit online at www.cameronartmuseum.com or call 910-395-5999.

Birding Hotspots: Aug. 9. Bird-watching sponsored by the North Carolina Maritime Museum. Calico Creek, Morehead City, and at Gallants Channel, **Beaufort**. Call 252-728-7317 for details.

Black River Nature Cruise: Aug. 10 & 24. Four-hour nature cruise with wildlife interpretation by Audubon North Carolina. Tickets cost \$50 and pre-paid reservations are required. Board at the Battleship North Carolina, Wilmington. Call 910-343-1611 or visit www.cfrboats.com.

Marine Life Collecting Cruise: Aug. 11. Collect and identify marine organisms aboard a research vessel. North Carolina Maritime Museum, Beaufort. Call 252-728-7317 for details.

A Moon for the Misbegotten: Aug. 11-14 & 17-21. Big Dawg Productions puts on the



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last play written by world-renowned playwright Eugene O'Neill. The autobiographical work blends comedy and tragedy. Thalian Hall, **Wilmington**. Call 910-343-3664 or visit www.thalianhall.com for tickets and information about other productions.

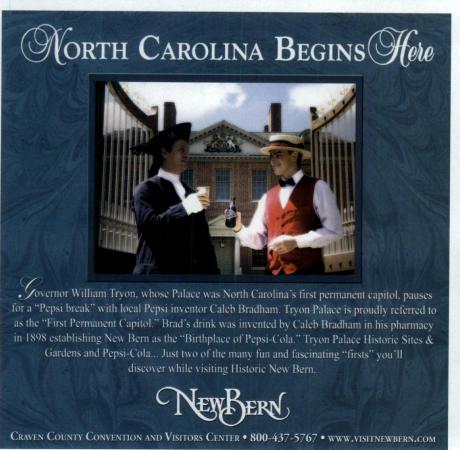
Fort Macon Summer Concert Series: Aug. 12. Featuring Cumberland & Quorum; bring seating, picnics welcomed. Concert is on the parade grounds at Fort Macon State Park. For more details call 252-726-3775.

Rock N Roll Relief 2005: Aug. 13. Benefit for "Disaster Relief Fund" featuring Joan Jett & The Blackhearts and The Smithereens. The Outdoor Pavilion, Roanoke Island Festival Park, Manteo. Information and tickets: www.redpearlproductions.com.

16th Annual Alice Kelley Memorial Ladies Only Billfish Tournament: Aug. 14. Register Aug. 13, includes awards dinner. Pirate's Cove, Manteo. Call 800-422-3610 or visit www.fishpiratescove.com for details.

Pirate's Cove 22nd Annual Billfish Tournament: Aug. 16-19. Registration is Aug. 15. Pirate's Cove, Manteo. For information, call 800-422-3610 or visit www.fishpiratescove.com.

Beach Jive after Five: Aug. 18. Free con-







Coastal Event Calendar

cert featuring Pauline Smith. Located between Queen's Court Condominiums and the Islander Motor Inn, **Emerald Isle**. Call 252-354-6350 for more details.

Gallery Talk: Gayle Tustin presents "Big Clay": Aug. 18. Free with museum admission. Local ceramic artist Gayle Tustin will discuss her experience as a clay artist as well as sculptor Viola Frey's work and techniques. Cameron Art Museum, Wilmington. For more information, call 910-395-5999.

Shrimp by the Bay: Aug. 18. Enjoy shrimp, beverages and live music. Chowan Golf and Country Club, Edenton. Call 800-775-0111 or www.visitedenton.com for

details.

Ninth Annual OBX Boomerang Competition: Aug. 19-20. See experienced "boomers" compete; novices welcome to join, too! Enjoy workshops, lectures and more. Wright Brothers Memorial, Kill Devil Hills. Call 877-FLY-THIS or visit www.kitty-hawkkites.com.

Castles & Scoops Contest: Aug. 20. Families, children's groups, adult civic groups, local businesses and professional architects and builders are invited to compete in sand-sculpting contest and build-your-own ice cream sundae event. Holiday Inn Sun Spree Resort, Wrightsville Beach.

Contact 910-254-3534 or www.wilmington-childrensmuseum.org.

Ninth Annual East Coast Wahine Championships: Aug. 20-21. Various surf competitions and a surf clinic. Crystal Pier, Wrightsville Beach. For entry, call 910-686-1554 or visit www.eastcoastwahines.com.

12th Annual Lumina Daze: Aug. 28. Wrightsville Beach Museum of History celebrates the area's 100+ year heritage with old-time Pavilion games, barbershop singing, face-painting and more. Blockade Runner Beach Resort, Wrightsville Beach. Call 910-256-2569 or visit www.wbmuseum.com for more information.

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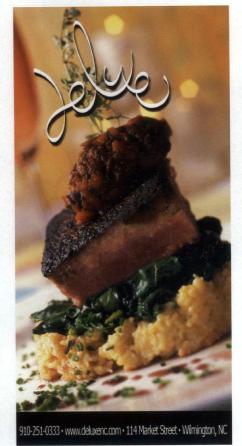
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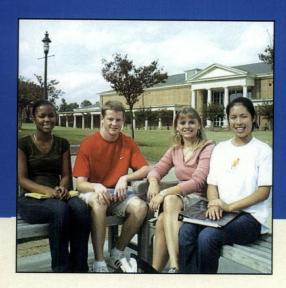
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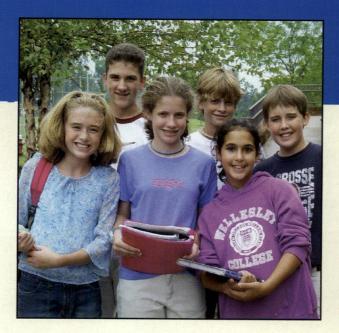
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This intricate quill quilt made by an African American in Granville County (ca. 1870-1900) is one of 32 to be featured in the exhibit "Stitched from the Soul: The Farmer-James Collection of African American Quilts," opening Aug. 2 at the NC Museum of History, Raleigh. (See Preview Museums for details.)



Clay Aiken returns to his home turf on Aug. 5, to present a concert at the Koka Booth Amphitheatre at Regency Park, Cary. (See Preview Pop Music for details.)



Openings

The North Carolina Shakespeare Festival will present two popular Shakespeare plays, *Julius Caesar* and *As You Like It* at both the High Point Theatre in High Point (Sept. 2-Oct. 1) and the Fletcher Theater in the BTI Center in Raleigh (October 4–9). Shown here is a scene from last year's performance of *Twelfth Night*. Tickets are now on sale for all performances. (See Secrets of State for details.)





Preview

by Frances Smith

AUGUST HAPPENINGS HAIL SUMMER'S LAST HURRAH

GALLERIES

SUMMER SELECTIONS; New works by Jean Jack, Gordon Jameson & Jack Zhou; Gallery C, Raleigh; thru Sept. 6. Contact 919-828-3165 or www.galleryc.net.



Away from it all by Jean Jack, oil on canvas, depicts the open spaces of the Midwest in the exhibition "Summer Selections" on view at Gallery C in Raleigh

colors of summer; Paintings by Lois Helene Bronstein; Sunflower Studio & Gallery, Wake Forest; (Reception Aug. 12) thru Sept. 3. Contact 919-570-0765.

PHOTO-A-GOGO; Installation & works by Clare Britt & Lauren Adams using Dave Justus' van as a Camera Obscura; Rebus Works, Raleigh; thru Aug. 27. Contact 919-854-8452 or www.rebusworks.net.

SUMMER BLUES; Mixed media works; Nancy Tuttle May Studio, Raleigh; thru Aug. 31. Contact 919-688-8852.

NATURE & FIGURES; Works by Grace Li Wang; Cody's Asian Bistro & Pub, Raleigh; thru Aug. 31. Contact 919-899-6428 or www.codysbistro.com.



Calefacient by Dianne Rodwell will be among other small plein air works hanging in Rodwell's studio through Dec. at Artspace, Raleigh

MOHAMMED BENCHI; artist from Tetouane, Morocco, paints people and places of his native country; Jerry's

Artarama, Raleigh; thru month of August. Contact 919-876-6610 or see www.jerrysartevents.com.

SOLO ART EXHIBIT: Watercolor paintings by Margaret Mueller. NC Botanical Garden, Chapel Hill; thru Aug. 30. Call 919-962-0522.

8/1-31 SOLO ART EXHIBIT: Installation by Tory Ralston; The ArtsCenter, Carrboro; Aug. 1-31. Call 919-929-2787.

EXHIBITION OF PLEIN AIR WORKS; on display in Diane Rodwell's studio; Artspace, Raleigh; now thru Dec. Call 919-821-2787.

GEORGE BIRELINE REVISITED; Paintings, drawings & sculpture; Lee Hansley Gallery, Raleigh; thru Aug. 31. Contact 919-828-7557 or www.leehansleygallery.com.



Way Out West, a digital photomontage by Tom Chambers, will open Aug. 20 at Artspace in Raleigh

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

- RETROSPECTIVE; New works by Sarah Calhoun Jessup; Upfront Gallery; Aug. 5-27.
- ARTSPACE SUMMER ARTS PROGRAM YOUTH EXHIBITION; Gallery 2; Aug. 9-13.
- DIGITAL EX VOTOS; Digital photomontages by Tom Chambers; Gallery 2; Aug. 20-Oct. 7.
- PAPER & STONE; Works by Kelly Sari; Lobby; (Reception Aug. 5) Aug. 5-27.
- THERE'S SOMETHING ABOUT RED;
 Paintings by Marriott Little; (Reception Sept 2.) Sept. 2-Oct. 1.

EVENTS AT ANIMATION & FINE ART GALLERIES; Chapel Hill. Contact 919-968-8008 or www.animationandfine-art.com:

- WASSILY KANDINSKY; (Reception Aug. 12) Aug. 12-Sept. 8.
- CHUCK JONES; thru Aug. 31.

EVENTS AT TYNDALL GALLERIES; Chapel Hill. Contact 919-942-2290 or www.tyndallgalleries.com:

- NEW LANDSCAPE PAINTINGS; Works by Jacob Cooley, Sylvia Garrard & Gayle Stott Lowry; thru Aug. 20.
- JANE FILER; New paintings; Aug. 24-Oct. 1.

EVENTS AT GALLERY A; Raleigh. Contact 919-546-9011:

- HEARTFUL EXPRESSIONS; Multimedia works by Diana Coidan; thru Aug. 31.
- PEOPLE & PLACES-REMINISCENCES IN PASTEL; Works by Garrett Briggs artist will donate proceeds to the Salvation Army & Gallery will donate to the Lance Armstrong Cancer Foundation; (Reception Sept. 2) Sept. 1-Oct. 31.

EVENTS AT THE PAGE WALKER ARTS & HISTORY CENTER; Cary. Contact 919-460-4963:

- ARTS FROM THE SAS COLLECTION; Variety of media; (Reception Aug. 5) Aug. 4-Aug. 29.
- EXHIBIT OF PLATINUM PRINTS; Prints by Joe Lipka; (Reception Aug. 5) Aug. 5-Sept. 28.

PHOTOGRAPHS BY JENNI ALLEN; Jordan Hall Arts Center Gallery, Cary; (Reception Aug. 5) Aug. 2-Aug. 31. Contact 919-469-4069.

A BRUSH WITH SUMMER; Janet Adkins' work; Carolina Creations Fine Art & Contemporary Craft Gallery, New Bern; (Reception Aug. 5) Aug. 5-Sept. 10. Contact 252-633-4369 or www.carolinacreations.com.



This platinum print by Joe Lipka is part of the exhibition "Carpenter Portfolio," opening Aug. 5 at Page-Walker Arts & History Center, Cary

POTTERY BY TARA MCGEE, POLYMER CLAY JEWELRY BY LAUREN VAN HEMERT, NATURE PHOTOGRAPHY BY SOL LEVINE & ART PURSES BY SUE WILLIAMSON; Sertoma Arts Center, Raleigh; Aug. 7. Contact 919-420-2329.

NEW WORKS BY DAVID CONNELL; Horace Williams House, Chapel Hill; (Reception Aug. 21) Aug. 21-Sept. 18. Contact 919-942-7818.

WAR IN SHADOWS & LIGHT; Photographs by Pulitzer Prize-nominated Chris Hondros; Gallery of Art & Design, NCSU, Raleigh; Aug. 25-Oct. 6. Contact 919-515-5337.

COLORS OF SUMMER; Paintings by Lois Helene Bronstein; Sunflower Studio & Gallery, Wake Forest; (Reception Aug. 12) thru Sept. 3. Contact 919-570-0765.

CLASSICAL

DUKE CHORALE & DUKE CHAPEL CHOIR; Directed by Rodney Wynkoop; Duke Chapel, Durham; Aug. 29. Contact 919-684-3898.



Ensemble Chanterelle (left to right: Catherine Liddell, lute & theorbo; Sally Sanford, soprano; & Brent Wissick, viola da gamba & baroque cello) will perform on the Raleigh Chamber Music Guild's Sights and Sounds Series, Aug. 7, at the NC Museum of Art, Raleigh

ENSEMBLE CHANTERELLE; Presented by Raleigh Chamber Music Guild & NC Museum of Art; NC Museum of Art, Raleigh; Aug. 7. Contact 919-715-5923 or www.rcmg.org.

POP MUSIC

EVENTS AT ALLTEL PAVILION; Raleigh. Contact 919-834-4000:

- 50 CENT, LUDACRIS, CIARA, LIL JON & EASTSIDE BOYZ; Aug. 4.
- KENNY CHESNEY WITH GRETCHEN WILSON & PAT GREEN; Aug. 12 & 13.
 AVRIL LAVIGNE WITH GAVIN DEGRAW &
- BUTCH WALKER; Aug. 24.

 BROOKS & DUNN WITH BIG & RICH, COWBOY TROY & THE WARREN BROTHERS;
- Aug. 27.

 ANIVERSARIO DE LA LEY; Latin festival; Aug. 28.

EVENTS AT BYNUM FRONT PORCH; Carrboro. Contact 919-542-1858 or visit www.carrboro.com/bynum-music.com:

- THE GOSPEL JUBILATORS; Aug. 12.
- THE BLOOMS; Aug. 16.
- NIKKI MEETS THE HIBACHI; Aug. 26.
- ROD PICOTT; Sept. 2.

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

- ABE REID & THE SPIKEDRIVERS & THE SHANNON O'CON-NOR BAND; Aug. 6.
- SKEETER BRANDON & JON SHAIN; Aug. 20.

EVENTS AT FAT DADDY'S; Raleigh. Contact 336-803-4547 or www.schmoozen.com:

- STUCK W/O A VOICE; Aug. 6.
- . CURRY CLAYTON THE VIP'S; Aug. 12.
- SUCKERPUNCH; Aug. 26.

PLAID COWBOYS; Contact 336-803-4547 or www.schmoozen.com:

- TONY'S OYSTER BAR, Cary; Aug. 13.
- 42ND STREET OYSTER BAR, Raleigh; Aug. 25.

FRIDAYS ON THE FRONT PORCH; live bluegrass music, drinks & appetizers on veranda facing West Cameron Ave; Carolina Inn, Chapel Hill; thru Sept. 30. Call 919-918-2777.

O.A.R. WITH PEPPER; Koka Booth Amphitheatre at Regency Park, Cary; Aug. 4. Contact 919-462-2025 or www.boothamphitheatre.com.

AVETT BROTHERS; Acoustic rock; Lincoln Theatre, Raleigh; Aug. 4. Contact 919-821-4111 or www.lincolntheatre.com.

crush; Civic Center Plaza, Raleigh; Aug. 4. Contact www.wralfm.com.

CLAY AIKEN CONCERT; Koka Booth Amphitheatre at Regency Park, Cary; Aug. 5. Contact 919-462-2025 or www.boothamphitheatre.com.

BREAKFAST CLUB; Civic Center Plaza, Raleigh; Aug. 11. Contact www.wralfm.com.

MICHAEL KEN; Lake Johnson Park, Raleigh; Aug. 13. Contact www.parks.raleighnc.gov.

BAND OF 02; Listen to beach music & shag; RagApple Lassie Vineyards, Booneville; Aug. 13. Contact www.ragapplelassie.com.

LOCAL BLUES ARTIST SHOWCASE; From blues of yesteryear to latest beats; Headquarters Library, Fayetteville; Aug. 16. Contact 910-483-7727.

LAUREN KENNEDY & ALAN CAMPBELL; Kennedy Theatre, BTI Center, Raleigh; Aug. 17-28. Contact 919-831-6011 or 919-834-4000.

FRONTIER; Civic Center Plaza, Raleigh; Aug. 18. Contact www.wralfm.com.

TAYLOR ROBERTS MUSIC; Lake Wheeler Park, Raleigh; Aug. 20. Contact www.parks.raleighnc.gov.

THE LOVELL SISTERS BAND; Contemporary bluegrass & acoustic music; Lake Benson, Garner; Aug. 20. Contact 919-990-1900 or www.pinecone.org.

MUSIC IN THE VINES SERIES; Live music, food & Horizon wine; Horizon Cellars, Silver City; Aug. 20. Contact 919-742-1404.

GREEN DAY; RBC Center, Raleigh; Aug. 24. Contact 919-834-4000.

NAUGHTY BY NATURE; Moore Square, Raleigh; Aug. 27. Contact www.raleighdowntownlive.com.

SOUTHERN VILLAGE MUSIC SERIES; Features Original Red Clay Ramblers. Market Street Green, Chapel Hill; Aug. 28. Contact www.southernvillage.com.

RALEIGH JAZZ ORCHESTRA; McIver Amphitheatre, Raleigh; Aug. 28. Contact 919-931-4401.

SUMMER BREEZE CONCERT; Lawn of Newbold-White

House, Hertford; Aug. 28. Contact 252-426-7567 or www.visitberguimans.com.

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

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

STAGE & SCREEN

STARTING HERE, STARTING NOW; Kennedy Theatre, BTI Center, Raleigh; Aug. 3-14. Contact 919-831-6011 or 919-834-4000.



Little Texas, country music band, will perform live on Sept. 3 at Moore Square Park, Raleigh

THE TEMPEST; Scottish Rite Temple Theatre, New Bern; Aug. 4-21. Contact 252-635-1289.

MACBETH; an all-star youth production presented by Carolina Arts Festival & Town of Cary; directed by Noah Putterman; Sertoma Amphitheatre, Bond Park, Cary; Aug. 4,5, & 6. Call 919-838-9800.

SUZANNE WESTENHOFFER; Carolina Theatre, Durham; Aug. 11. Contact 919-560-3030 or www.carolinatheatre.org.

10TH ANNUAL NC GAY & LESBIAN FILM FESTIVAL WITH APRÉS-FEST; Carolina Theatre, Durham; Aug. 11-18. Contact 919-560-3040.

THE SPITFIRE GRILL; To a town with no future, comes a girl with a past; Raleigh Little Theatre, Raleigh; Aug. 12-28. Contact 919-821-3111 or www.raleighlittletheatre.org.

MR. PUNCH MEETS GOVERNOR TRYON; Colonial puppet show; Tryon Palace, New Bern; Aug. 13. Contact 800-767-1560 or www.tryonpalace.org.

MY WAY; Musical tribute to Frank Sinatra by David Grapes & Todd Olson; Temple Theatre, Sanford; Aug. 18-Sept. 4. Contact 919-776-5744.

GRACELAND AND THE OLD MAID & THE THIEF; Two shows in one; New Bern Civic Theatre, New Bern; Aug. 19-21 & 26-28 & Sept. 2-3. Contact 252-634-9057 or www.newberncivictheatre.org.

MUSEUMS

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

- HISTORY A LA CARTE: SELF-TAUGHT; Author of African American Education in Slavery and Freedom, Heather Andrea Williams discusses African Americans' relationship to literacy during slavery, Civil War & the first decades of freedom; Aug. 10.
- **SUMMER FAMILY PERFORMANCE SERIES**; Bathtub Pirates puppet show; Aug. 14.
- A CLOSER LOOK: EARLY AMERICAN INDIAN LIFE; Explore American Indian culture in NC; Aug. 20.
- STITCHED FROM THE SOUL: THE FARMER-JAMES COLLEC-TION OF AFRICAN AMERICAN QUILTS; from the collection of A. Everette James Jr., M.D., and his wife, Dr. Nancy Jane Farmer; August 2-Jan. 1, 2006.

CONCERTS AT NC MUSEUM OF ART; Raleigh. Contact 919-715-5923:

- ENSEMBLE CHANTERELLE; Aug. 7.
- LINDA WILLIAMS; Aug. 10.
- STEVE EARLE WITH ALLISON MOORER; Aug. 27.

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

- SIERRA LEONE & ITS MUSIC; Aug. 6.
- scottish PIPES & DREAMS; Performance by NCSU Pipes & Dreams Band; Aug. 13.

EVENTS AT NC MUSEUM OF NATURAL SCIENCES; Raleigh. Contact 919-733-7450 or www.naturalsciences.org:

- MUSSEL BOUND; Classroom session followed by an all-day field trip to Lake Waccamaw for an immersion experience with creatures; Aug. 5.
- CHRIS GRAEBNER & JUNE KLUGLEIN; Artistic work on display at the Nature Gallery; Aug. 5-Oct. 2.
- BUGFEST 2005; See unusual insects, arachnids & crustaceans from around the world; Aug. 13.
- TOPSAIL TURTLE TREK: HATCHING TURLES; Learn about sea turtle biology & possibly witness hatching turtles on weekend trip to the coast; Aug. 19-Aug. 21.

MUSEUM ART EXHIBIT: "Nesting Instinct" by artist Bryant Holsenbeck who has converted an upstairs gallery into an art aviary with a chopstick forest and credit card birds; Orange County Historical Museum, Hillsborough; thru Aug. 24. Call 919-732-2201.

GMA ARTIST ASSOCATION JURIED ART EXHIBITION; Exhibition is open to artists 18 years of age and over who reside in Pitt, Beaufort, Craven, Edgecombe, Greene, Lenoir, Martin & Wilson; Greenville Museum of Art, Greenville; Aug. 5-25. Contact 252-758-1946.

WE SKATE HARDCORE; Vincent Cianni's photographs & video footage of young in-line skaters on Southside of Williamsburg neighborhood in Brooklyn, NY; Center



for Documentary Studies, Duke University; (Reception Aug. 11) thru Aug. 28. Contact 919-660-3663 or www.cds.aas.duke.edu.

THREE SIDES TO A SHEET OF PAPER: HOW PRINTS COM-MUNICATE, REPRESENT & TRANSFORM; Ackland Art Museum, Chapel Hill; Aug. 28-Nov. 13. Contact 919-966-5736 or www.ackland.org.



Noah Putterman (left) directs a climatic scene with Lucius Robinson as Macbeth and Caitlin Wells as Lady Macbeth during rehearsals for a student production of Shakespeare's *Macbeth* on Aug. 4, 5 & 6 at Bond Park, Cary

LUTHER H. HODGES: THE INTERNATIONAL LEGACY OF AN NC STATESMAN; Chapel Hill Museum, Chapel Hill; thru Oct. 23. For August museum hours & more information, contact 919-967-1400 or www.chapelhillmuseum.org.

SPORTS & RECREATION

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

BELL RANCH SUMMER SLIDE REINING HORSE SHOW;
 Aug. 12-14. Contact www.blueridgereiners.com.

• MADE IN THE SHADE DRESSAGE HORSE SHOW; Aug. 20 & 21. Contact www.sportingservices.net.

BIKE FEST: RURAL HERITAGE TOUR; annual event offering choice of four routes of varying lengths around Hillsborough & rural northern Orange County, attracts more than 700 cyclists; Downtown Hillsborough; (Registration starts, 6:30 a.m.; first race begins, 7:30.a.m. Entrance fee to race, spectators, free.); Aug. 13. Call 919-687-5066.

OUTDOOR & WILDLIFE EXPO; Show includes art, hunting & fishing equipment, boats, conservation & more; New Bern Riverfront Convention Center, New Bern; Aug. 20. Contact 252-638-8101.

AIDS WALK & RIDE; Walk a one or three mile route or cycle 30, 60, or 101.5 mile route; Begins at Raleigh's Old City Market in Moore Square Park, Raleigh; Aug. 20. Contact www.aidswalkandride.org.

MOON WALK; Hike two miles on the American Tobacco Trail at night; American Tobacco Trail County Park, New Hill; Aug. 20. Contact 919-387-2117.

FOURTH ANNUAL WORLD'S GREATEST ALUMNI GAME; hosted by former UNC basketball greats: Jerry Stackhouse and Antawn Jamison; UNC Dean Smith Center, Chapel Hill; August 27; Contact 919-962-2296 or see www.carolinablue.com.

POTPOURRI

TRANSCENDING BARRIERS: SELECTIONS FROM MUSCULAR DYSTROPHY ASSOCIATION'S ART COLLECTION; 21 selected works by young & adult artists who are fighting MS; gallery at Raleigh-Durham International Airport; Aug. 1-Dec. 1. For directions or more information, call 919-840-7706, or visit www.rdu.com.

FRIENDS OF THE ARBORETUM LECTURE; David Creech, Ph.D., Director of the Stephen F. Austin State University Mast Arboretum speaks on the unprecedented

horticultural growth & development in China; Ruby C. McSwain Education Center at JC Raulston Arboretum, Raleigh; Aug. 4. Contact 919-515-3132.

NEW HOPE VALLEY RAILWAY; Train offers rides on first Sunday of month, live music & garden-size model railroad; New Hope Valley Railway, Pittsboro; Aug. 7. Contact 919-545-9296.

ADRIAN DUKE; Music of Randy Newman & a screening of "A Bug's Life"; Sarah Duke Gardens, Durham; Aug. 7. Contact 919-660-3356.

A PICTORIAL HISTORY OF THE CONFEDERACY; Author Dr. John Griffin speaks about his latest book; Head-quarters Library, Fayetteville; Aug. 9. Contact 910-483-7727.

VEGGIE TALES ROCKIN' TOUR LIVE; RBC Center, Raleigh; Aug. 11. Contact 919-834-4000 or www.rbc-center.com.

USO "SALUTE TO FREEDOM" CELEBRATION; Black tie event honoring one service member from each branch of the Armed Forces; Woman's Club of Raleigh, Raleigh; Aug. 13. Contact 910-810-1597 or www.uso-nc.org.

HAPPY BIRTHDAY COCO CHANEL; Silent auction & luncheon to raise funds for The National Assistance League, hosted by The Assistance League of Raleigh; North Ridge Country Club, Raleigh; Aug. 19. Contact 919-623-7734.

AFRICAN AMERICAN HISTORIC DOWNTOWN WALKING TOUR; Learn about 300 years of African American history on a walking tour of New Bern's historic district; Tryon Palace, New Bern; Aug. 21. Contact 800-767-1560 or www.tryonpalace.org.

MINERAL & GEM COLLECTIONS & JEWELRY MAKING; The Cape Fear Mineral & Gem Society demonstrates techniques for jewelry making; Headquarters Library, Fayetteville; Aug. 26. Contact 910-483-7727.

HIAWASSEE FESTIVAL OF ARTS; A juried fine arts & crafts festival; Georgia Mountain Fairgrounds, Hiawassee, Georgia; Aug. 27-28. Contact 706-896-9739 or www.hiawesseefestivalofarts.com.

TWEETSIE RAILFAN WEEKEND; Ride a special train that re-creates the days of the East Tennessee and Western North Carolina railroad; Tweetsie Railroad, Blowing Rock; Aug. 27 & 28. Contact 828-264-9061 or www.tweetsie.com.

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

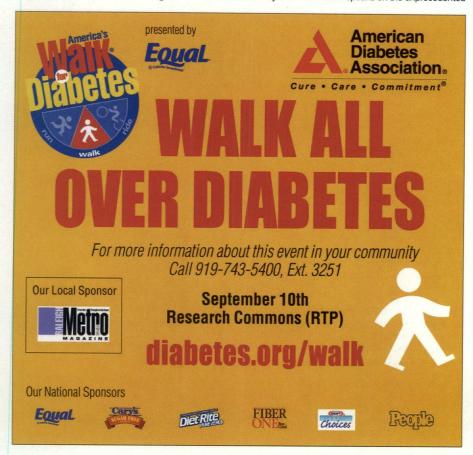
- ECC FOUNDATION'S ANTIQUE SHOW & APPRAISAL FAIR;
 Martin Middle School Gym; Sept. 24.
- EDGECOMBE GARDEN CLUB'S HOME & GARDEN TOUR; Tour historic homes & sites in Tarboro & Edgecombe Counties; Sept. 25.

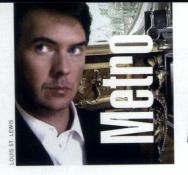
DAY TRIPPING TO DANIEL STOWE BOTANICAL GARDEN; Tour nine distinctly themed gardens with Doug Ruhren, JCRA's former Perennial Border co-curator; JC Raulston Arboretum, Raleigh; Register by Sept. 1 for tour on Sept. 24. Contact 919-513-7005.

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

Our thanks to Sarah Jurek for her assistance with MetroPreview.

EDITOR'S NOTE: Please send events info and color images, slides or photos 6 weeks before publication date. Send to Frances A. Smith, Metro Magazine, 1033 Oberlin Rd. Suite 100, Raleigh, 27605 or email: fsmith5@nc.rr.com.





Artist-at-Large

Jane Filer:

ARTIST'S ARTIST

veryone claims to be an artist nowadays, and I mean EVERYONE. Doctors, lawyers, accountants, plumbers, housewives, all of them seem to think that if on Sunday afternoon they smear some paint around on a canvas or do a watercolor of a duck eating a dandelion that they should be considered an "artist." I recently had the extreme misfortune of stumbling into the local country club on my never-ending search for the perfect mint julep only to have my eyes accosted head-on by an exhibition of club members' "art."



Red Oak Island, Jane Filer, acrylic on canvas

My eyes are still recovering. Most of the work looked to me as if it was made by taking a dead horse and a bale of pine straw, throwing them both through an airplane engine and seeing what came out. I tell you what! I promise to stop telling people that I'm a dentist just because I do a few root canals on the weekend, if y'all will stop claiming to be artists just because you painted a sailboat last year on your Maine holiday.

After the fiasco of the country club art show, I really needed to see some real art by a real artist and the first one that came to mind was none other than Jane Filer.



She is a magician and her magic wand is a paintbrush. It was a beautiful sunny day, so I hopped into the "Z," dropped the top and zoomed down Old Greensboro Road to find her. I turned right at the old mailbox and saw a stack of seven or eight old deer skulls lined up in a pyramid, so I knew I must be at the right spot. The one-quarter mile driveway twists and turns through the woods, and from time to time your eye catches a glimpse of part of an old

sculpture, a strange mask, more bones. For a moment I felt that I was on the set of *Deliverance*, but as soon as I rounded the corner and came upon Jane's artistic compound the movie *Wizard of Oz* came to mind.

I don't think that Jane would be offended by my saying that she has a little bit of a hippie/earth-mother vibe going on, and that holds true of her environment as well. Jane and her husband John live in





(Top) Tarawood Gardens, (Above) Remoh's Water Garden, Arless Day, mixed media collage

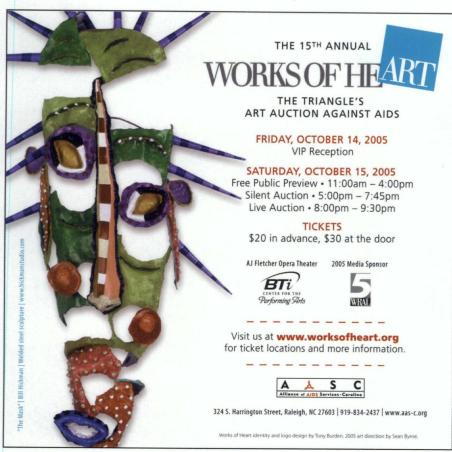
more or less a huge tree house perched on stilts that THEY built from scratch. Every beam has a story, every windowsill filled to capacity with African artifacts, old bones, flowers. Interesting objects and good luck charms are nailed to the front door, cats play on the sofa, wind chimes tease. The house is filled with art; not one corner is without a beautiful painting or object, either by Jane or one of her many artist friends.

Out behind the house, Jane has an open-air studio, a funky converted shed with shady umbrellas, a washing machine for soiled painters frocks and lots of room

to sit and talk. Conveniently, it is right next to the swimming pool that Jane and her husband dug by hand, so after a hard day of painting it's just one giant leap into the cool blue waves. Several of Jane's new paintings, set to be displayed this month at Tyndall Galleries, lounged around the walls in various states of completion. Even the unfinished backgrounds had a startling modernist sophistication (I think she should show some of these on the side). She produces work that is informed with whimsy, wit and the joy of life. She is in demand and has throngs of admirers and collectors just waiting to see what she will come up with next. Jane has even inspired writer Tonya Locke to do a book on her and her art titled The Darkness and the Light, which should be out later this year.

Artists often get bad reputations for being temperamental, bitchy, conceited, rude, inebriated, debauched etc- usually with just cause, but I have never heard one bad word about Jane Filer. All I ever hear is glowing praise. She is an artist who has consistently given back to the community through her generous donations to charitable events. She teaches others, she encourages every artist she knows to be the best they can be, and she has the respect of both the critics and her fellow artists, which is very rare indeed. I don't know if you believe in astrology, but if there is any truth in it at all, then I'm certain you will agree that Jane Filer was born under a very lucky star.

If you happen to be cruising through Chapel Hill this month, take a few moments to check out the "Gardens & Vistas" exhibition over at Somerhill Gallery in Eastgate shopping center. Joe Rowand has done a great job of assembling a roster of some of our finest garden and landscape artists for your viewing and collecting pleasure. I love the collage work of Arless Day, a master with an exacto knife! Ben Berns' river and coastal landscapes are large scale, finely wrought and much more pleasing than many of the dashed-off, cookie-cutter swamp-scapes that seem to be cranked out factory style by other artists. Beth Goldston, Laura Duis, Dan Miller, Danny Robinette, Ryan Russell and Tommy Rush are among the other talented artists that contribute to this show. See for yourself before the show ends on Aug. 18. MM



Between you and me ...

SUGAH, SUGAH, SUGAH

returned from New Orleans just yesterday, departing the airport only an hour or so before Hurricane Dennis began to create minor aggravations for the folks there. I had joined other members of the Southern Foodways Alliance on a four-day field trip billed "Sweet Home New Orleans" to explore the fascinating role of sugar in Southern cooking. What better place to do it than a state that accounts for a great bulk of our nation's sugar cane production and the city—New Orleans—that just may be the gastronomic capital of the U.S.

On Thursday 40 lucky souls, including me, boarded a bus and headed for the Levert-St. John plantation and sugar factory some two hours from New Orleans in the middle of Cajun country. It was there on Bayou Teche in St. Martinville-hallowed ground for the French-speaking Acadians from Nova Scotia who settled the area—that our education began. It ended Sunday—many delightful meals later with brunch at Commander's Palace in New Orleans and a specially prepared, sugar-infused menu that included "Rum roasted Louisiana white shrimp lacquered with molasses and black pepper," "Sugar cane smoked duck and chanterelle mushroom debris," and "Up-side-up cup custard with bourbon-braised figs, roasted pecan-white chocolate biscotti and '7-year' cane syrup."

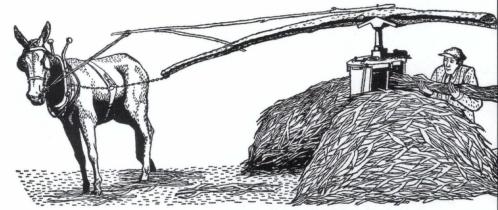
As you salivate, allow me to digress for a moment (You would be shocked if I didn't!) and tell you that as a boy, I often visited the home of Willie Bowen—the grandfather of six of my nieces and nephews—in Martin County. He was twice married and the patriarch of a family that I believe included 21 children.

The youngest, Doris Jean and Robert, were near my age. They taught me how to coax doodlebugs out of their holes with a straw that one rotated slowly clockwise—all the while saying the magic words, "Doddlebug, doodlebug, come up and get a cup of coffee," and we fished the creek

where I learned what vicious, nasty-looking creatures eels are. And one afternoon we watched Mr. Bowen—then well up in years—take an old pocketknife from his overalls and carefully and methodically clean a turtle that later appeared nicely battered and fried on the supper table, thanks to his wife Miss Emma. Last week, I

is grown mostly as a hobby throughout North Carolina. Raw sugar with molasses as a bi-product is the result of processing the juice from sugar cane. Sorghum, also commonly called molasses, is the sole product of sorghum cane. Sorghum cane is grown each year from seed, like corn, while sugar cane is a perennial that sprouts from

It's an old Southern custom . . . To Sop sorghum.



Extracting Juice From Cane

remembered that afternoon as I ordered the turtle soup at the Palace Café, one of several extraordinary Brennen-family restaurants in New Orleans.

Each fall, down the road from the Bowen farmhouse, neighborhood farmers gathered in a clearing by the creek to grind their sorghum cane in Robert Price's mill and make syrup. They did it the old-fashioned way: A mule with a long pole attached to its harness walked around and around turning the mill as the cane was fed into it and crushed. The juice poured out of a spout into a large, shallow, flat cooking pan. As the syrup cooked, it was released into a succession of pans and the final product was the cane syrup-sorghum, or molasses as it is also called. Sorghum is a lighter color than store-bought molasses and has a more delicate flavor.

Sugar cane like that we saw in Louisiana is different from the sorghum cane that

the joints of buried cane stalks.

Country folks used the sorghum for sweetening and baking—gingerbread was the most common dessert using sorghum—and on hot biscuits. At breakfast, my stepfather would take a small plate, pour sorghum in it, add a hunk of butter, mash up the butter in the sorghum and then spread it on a hot biscuit. Kids coming home from school would find a cold biscuit, poke a hole in it with a finger and then fill it with sorghum—a tasty treat by that day's standards.

My brother Turner tells me that during World War II country folks Down East found another use for the locally produced product. Bootlegging fell on hard times because sugar—a vital ingredient of homemade hooch—was rationed and impossible to get in large quantities. "They used sorghum instead of sugar and came up with something called 'monkey rum.' It

was terrible stuff. Said it took four folks to drink monkey rum— two to hold a fellow down and another to pour the liquor in him," Turner said. "Then one of those doing the holding would say, 'Okay, now y'all hold me down so I can have a drink." "Real" rum, of course, is made from molasses produced when making raw sugar from sugar cane.

The late Beth Tartan, long-time food writer for the *Winston-Salem Journal*, said that in the South using molasses as a sweetener was commonplace in the hard years after the Great Unpleasantness. Palates adjusted to it, Beth said, and well into the 20th century old folks still kept sorghum on the table and sweetened coffee or topped off their corn cakes with it.

Take time this fall to find a farm where they are making sorghum and go and watch the process. It's great fun, and the smell of the syrup cooking on a crisp October day is heavenly. But make sure you keep the younguns away from the boiling liquid. Some folks have jury-rigged the mills by motorizing them, but if you look hard enough you probably can find a

mule-turned cane crusher.

I have to take just a minute to tell you about my visit to Avery Island, the lush salt dome in Bayou country where Tabasco sauce is made. Tabasco is the product of The McIlhenney Company, and, appropriately enough, the McIlhennys have run the company for 150 years or so. Avery Island is a subtropical paradise with fields, meadows, woodland, massive live oaks draped with Spanish moss, palm trees, swamps, streams and abundant wildlife including egrets who nest there and 'gators who seem to think they own the place not the several generations of McIlhenny descendants who in fact do. The way man and nature accommodate each other on Avery Island where there is farming, manufacturing, natural gas production and salt mining is a conservationist's dream—a tribute to the McIlhennys who treat the island almost as a sacred trust.

Though generations of Americans have grown up with Tabasco as a staple, that was never so at our house. You might have found some Texas Pete in the fridge (made in Winston-Salem by the Garner family), but for heat we generally relied on long, thin hot peppers from the garden. They were always on the table in the summer to add a little fire to fresh vegetables, and Mother sometimes would drop one in a pot of cabbage simmering on the stove. In winter, they became the principal ingredient in "pepper vinegar," and if the vinegar was not hot enough to pep up the collards, you could always fish a pepper from the jar.

But there is hardly a Down East oyster bar or fish camp that doesn't have a cupboard full of Tabasco to dash on raw oysters. And it is a vital ingredient in "roosters," the super hot and pungent specialty of my favorite oyster bar-Cliff's in Greenville. I think I have mentioned them before. A raw oyster is laid on a Saltine square, slathered with horseradish, and then drowned in Tabasco sauce. Usually the guy who has drunk the most beers accepts the dare to eat it. Regardless, it is a near-death experience for the person who eats the oyster and overdoses on both horseradish and Tabasco to the amusement of his tormentors and Cliff's regulars.

Frank McIlhenny, the family patriarch, received us at "Marsh House," the McIlhenny family home place. What gracious folks they are, passing delicate persimmon turnovers sprinkled with powered sugar, Cajun sausages, and perfectly round, deep-fried creations of ground pork, rice and spices. And, oh yes, Bloody Marys made with the Tabasco-brand Bloody Mary mix. I came away with a copy of Eula Mae's Cajun Kitchen, recipes by the McIlhenny's longtime cook, Eula Mae Dore. She co-authored it with Marcelle Bienvenu, our Cajun country guide and also co-author of several of Emeril's cookbook. The recipes are authentic and simple—country fare good enough for visiting world-famous chefs and gourmands, such as the legendary James Beard.

Between you and me, my favorite quote from the trip was attributed to Eula Mae. When told by Mr. McIlhenny she could go out and buy new pots and pans to test her recipes, she declined politely saying, "Thank you so very much, but I don't cook with pots and pans I don't know." Made me feel so much better about the mismatched collection of cooking utensils that I am comfortable with.





STYLG by Molly Fulghum Heintz

FALL PROMISES MORE MUTED PALETTE

'm counting the seconds until fall. Why? Because the summer season's trends are played out, and I'm ready to move on. Exhibit A: the prairie skirt. Anyone who had a camcorder rolling in Manhattan this summer may as well subtitle the film "Invasion of the Prairie Skirts." They were everywhere: uptown, downtown, in subways, in Town Cars, on sidewalks, in airports, on the young girls trying to look older, on old girls trying to look younger. It was pervasive and especially popular in white. In the prairie skirt's defense, I will say that it is universally flattering, which may account for its ubiquity. Do you own a prairie skirt? Wear it through August and then please move it to the back of the closet. Next!

Fortunately, the fall collections will bring back a little gravitas to fashion, which has been having a slightly costume-y moment. Bright colors of spring and summer give way to a more muted palette, in which purple plays a key role, complemented by neutral smoky shades of black, navy and silver. Paisley is a strong pattern, picking up on the bohemian vibe of past seasons and giving it a gypsy twist. But the "peasant" look is waning and the ascendant style is much more "princess": decadent but elegant. Giddy girliness takes a slightly darker and more mysterious turn toward a more formal Edwardian femininity, with just a hint of the Gothic. Look for high collared blouses, skinny pants, cinched waists and military jackets. The new scents for the season reflect this shift in sensibility. Calvin Klein is launching both male and female editions of Obsession Night. A new version of his best-selling oriental Obsession, the new fragrance features hints of suede and nutmeg.



Obsession Night

LIP TIPS

A trend for fall faces is clean, pale lips. No doubt the siren song of lip gloss will continue to enchant those seeking the perfect lip sheen. With its aura of youth and insouciance, lip gloss has a reputation for being forgiving (no worries about staying exactly inside the lip-line), but in fact lip gloss demands that its disciples follow a rigorous regime. This most fleeting of makeup applications requires multiple and regular touch-ups throughout the day. I've seen gloss take over the life of many friends, whose hands dredge their handbags hourly looking for the next hit. Certainly shiny and arguably sultry, lip gloss leaves me uneasy. (And does anyone else find it distracting to talk to someone with super-slick lips?)

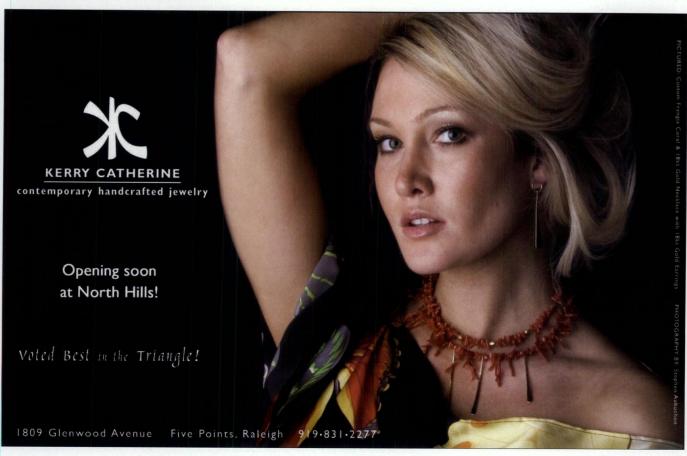
Ever in search of just the right reflective value, I've sought answers in that less flashy branch of the lipstick family, lip balm. Chapstick? Too opaque and waxy for any cosmetic purpose. Carmex? A novel and addictive choice for many undergrads, until one day while sitting in biology class they realize that their pot of Carmex (choose cleanest fingertip for application) reminds them of a mini Petri dish. C.O. Bigelow, the venerable New York beauty emporium, is now making Mentha Lip Shine, a glisten-



Ceci Cela



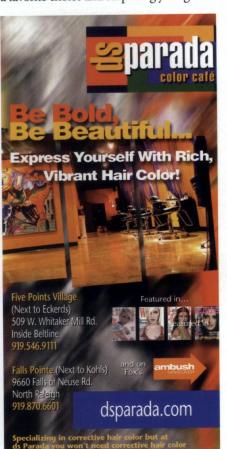


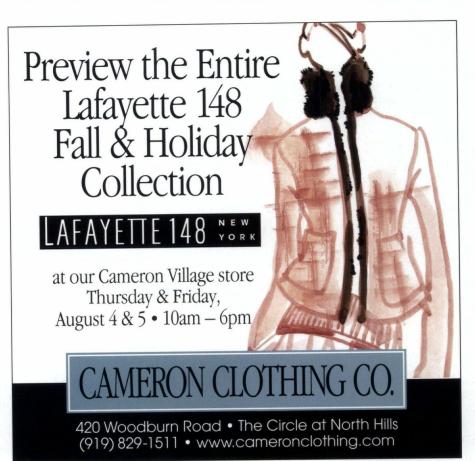


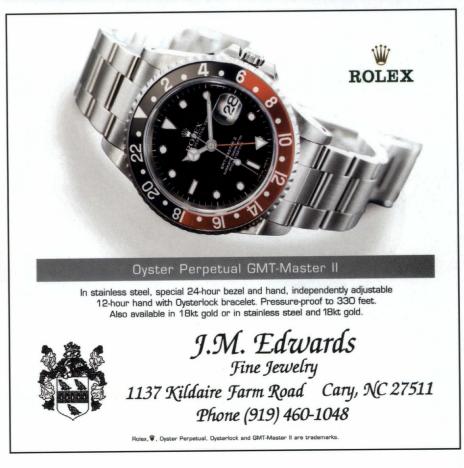


Burt's Bees Lip Balm

ing mint lip balm that also promises to freshen breath and comes in a convenient squeezable tube applicator (\$7.50, www.bigelowchemists.com). Burt's Bees Lip Shimmer, available in several shades, is a favorite choice and surprisingly long-last-







ing (\$3.50, available at Whole Foods and www1.burtsbees.com). But right under our noses in Raleigh, Ceci Davis is launching Ceci Cela, a line of Vitamin E-infused lip balms that come in unscented, spearmint and a delightful almond. Lightweight but highly moisturizing, the Ceci Cela balms are SPF 15. Wear Ceci-Cela alone for a subtle lip glow and to keep your lips ready for their next close-up (\$6, available at Bliss

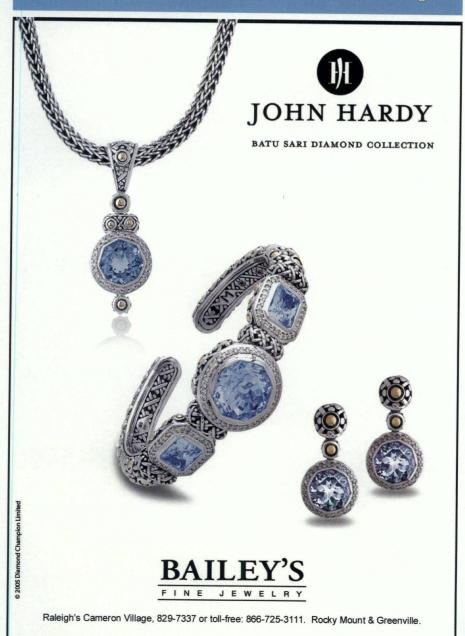
Spa in New York, and at Synergy Spa in Glenwood Village and NOFO on Fairview Road in Raleigh).

TAKING NOTES

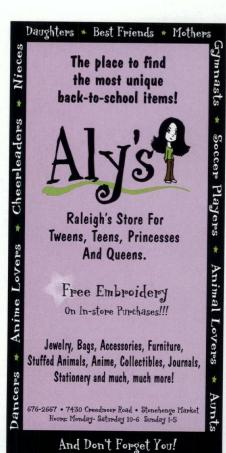
When the air finally turns cooler and crisper, it's almost impossible not to catch a little back-to-school spirit. A pack of new pencils and reams of clean paper (and maybe some of those cute mini Post-Its in

neon colors) will always contain a little magic, making us feel that anything is possible. While many now take care of the business of life on laptops, blackberries or Treos, nothing will ever beat pencil and paper for making lists (and getting to rip them up), brainstorming, doodling and dreaming. Every adult needs a back-to-school notebook, and stylish options abound. Serious and sturdy orange Rhodia pads are a favorite of archaeologists working in the field, while the old reliable Filofax is demanding more attention with new

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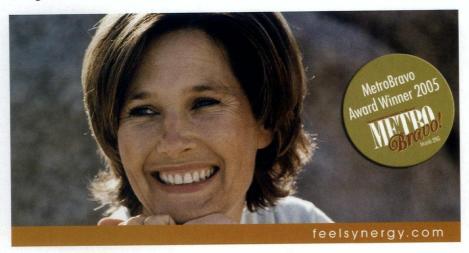








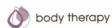
cover designs that feature oversize Merrimekko-style poppies (www.katespaperie-.com). If you've developed an interest in wine, then by all means keep a wine notebook; Smythson of Bond Street offers several bespoke options (www.smythson.com). It's a good idea to stash a notepad in your bag for the occasional epiphany, and a great option is the Moleskine, known for its elastic band closure, ribbon bookmark and a handy back pocket for receipts or ephemera. Now Moleskine has something for everyone: There's the "Storyboard notebook" for creative professionals, with empty



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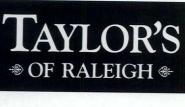
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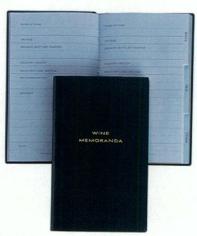
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frames on pages for sketching stories or sticking snapshots; there's the "Music notebook" with lined music paper for composers; there's the "Japanese notebook" with an accordion feature that folds out into one big sheet for those pre-codex types who want to create a running scroll. And, of course, there's simple ruled paper for the rest of us. Check out the array of sizes and cover colors at www.moleskine.com. Take good notes!



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FASHION

Aug. 4; Razook's will hold a Tom and Linda Platt trunk show and on Aug, 9 and 10 will hold a Sylvia Heisel trunk show. Razook's will also set up shop in Roaring Gap, NC for a trunk show at the Roaring Gap Club Aug. 19th- 21st. Call Marilyn at 919.833.6162 for details.

Aug. 4 and 5; Cameron Clothing will hold a Lafayette 148 trunk show at the Cameron Village location, 919.829.1511. Cameron Clothing will open its second location at North Hills in early August.

Aug. 11 and 12; **Beanie + Cecil** will hold a Theory trunk show at the Lumina Station store in Wilmington. Call 910.509.9197 for details.

Aug. 19; The Assistance League of Raleigh, a guild of National Assistance League is hosting "Happy Birthday, Coco Chanel" as its first official fundraising event. The event is to coincide with a tribute to Coco Chanel occurring in Paris the same day and will begin at 11:30 a.m. at the North Ridge Country Club. Events at the birthday party luncheon will include speaker Cecilia Budd Grimes, author of What it Means to be Southern and a silent auction. Tickets are \$45/ person; call 919.623.7734 for more information.

fleur announces the opening of its second boutique which will be located in Cameron Village. Look for the new store to open its doors in late August; for information, call 919.933.3026

Vermillion at North Hills announces new merchandise for fall has arrived including Balenciaga clothing and accessories, Zac Posen evening wear and Tory Burch casual wear; 919.787.9780.

a lifestyle boutique for sophisticated girls...

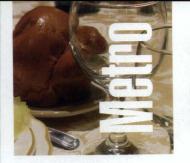
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Gournet by Moreton Neal

Good Things Come on Small Plates

TAPAS FLOURISH IN RALEIGH AT TASCA BRAVA AND UNDERGROUND

f you live long enough, you get used to seeing trends wax and wane as the years go by. Yet, every so often, one comes along that makes you feel as if you've bumped into a long-lost friend. Just after I turned 18, I spent the summer at the University of Salamanca in the middle of Spain. There I fell in love—more than once, come to think of it. There was that divinely handsome Felipé who took me dancing every evening... but I digress. The old friend I'm referring to, the romance that never died after all these years, is tapas.

As was the custom where I grew up in the agrarian Old South, Spaniards take their main meal in the middle of the daythough their middle (usually two o'clock or so) is quite a bit later than ours. Following this heavy meal is the essential siesta, then back to work for a couple of hours before the best part of the day, meeting a date or friends on the plaza for a glass of sherry or sangria. Inevitably the drinks were served with tapas, literally "coverings," from the custom of placing slices of ham on top of wine glasses to prevent flies from landing in the sherry. Tapas staved off hunger, and also absorbed alcohol, before a late supper (Spanish suppers traditionally are served well after 10 p.m.). Several tapas can substitute for the evening meal, which always seemed to me a sensible idea, not unlike cocktail hour habits in the South. My memory of tapas, however, is significantly more glamorous than watching my parents and their friends sip bourbon and munch on saltines and rat cheese.

Ever since that summer, Spanish food has had great appeal for me, though that particular cuisine is not easy to find in the South or even in the U.S. Why? Do Spanish chefs rarely leave Spain? Maybe, but luckily for us in the *Metro* area, one did. Marta Brewer-Samper, with her husband Juan Samper, opened Tasca Brava in Cary four years ago. The place has outgrown its humble Cary strip mall venue and has recently been trans-

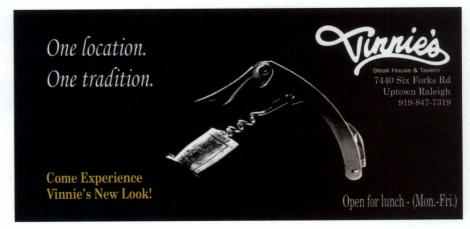


planted to an equally unpretentious location on Falls of Neuse Road in North Raleigh.

The façade of the place may be unpromising, but as you enter the front door of Tasca Brava, the hubbub of a busy American shopping center suddenly evaporates. Acoustical guitar music, Iberian shawls and pottery, and a whiff of fruity Spanish olive oil all proclaim, "España!"

Marta and Juan have put together a tantalizing menu, which draws from most regions of Spain as well as from Juan's native South America. The extensive list includes a

perfectly balanced Andalusian gazpacho, Spanish tortilla (basically a potato and onion omelet), mussels in a smoky paprika sauce with chorizo, and chicken and serrano ham croquettes. South American specialties combine Old and New World ingredients: braised wild antelope over arepa (similar to Italy's polenta), house-made pork sausages flavored with cumin, and cornmeal empanadas with a peanut and potato filling. Portions are small and affordable, allowing the opportunity to sample a broad range of these unusual dishes. As I left Tasca (not





before dessert—wonderful toffee filled wafers, called obleas), I had been thoroughly transported. It was a bit of a shock not to find strollers enjoying their paseo along a plaza outside the door.

In this country, the tapas trend began in

the eighties. Its form was borrowed from Spanish tradition, but its content embraced food from all countries. New international "tapas bars" opened in urban centers on both coasts, and then petered out during the nineties as American regional food



Above: Bowl of Spanish olives, hanger steak, heirloom tomato and mustard dressing, grilled vegetable and goat cheese terrine,

was revived—familiar fare reinvented as fine dining.

The latest wave of interest in tapas appears to be reversing, or at least complementing, this trend. Raleigh's Enoteca Vin, for one, has offered small plates for years along with their regular dinner menu. For foodies who love to sample different dishes in one sitting, or for the lone diner, this is an ideal way to graze. At Humble Pie, a late-night menu of small plates appeals to restaurant workers ready to sip and snack after the long dinner shift. On Durham's Ninth Street, there's now another Spanish hangout, Bakas Tapas and Wine Bar, where you can taste, drink, and dance until the wee hours of the morning.

For me, this type of eatery has reached its pinnacle at Underground, opened this year by Daniel and Dawn Taylor. After working in some of the Triangle's best dining spots, this experienced husband-wife team returned from London where Dan cooked at Blueprint Cafe, part of the well-known Terrence Conran fleet of restaurants. There his cooking evolved from elaborate combinations and garniture learned at Chapel Hill's Il Palio to the simple style characteristic of Conran's kitchens.

The couple returned to North Carolina bent on opening their dream restaurant, featuring urban contemporary cuisine showcased in a sleek space with lots of steel and glass. Instead they fell for the funky character of a former bar in the restored White's Creamery, located underneath Charlie Goodnight's Comedy Club, and moved in this past winter.

Daniel's straightforward cooking is refreshing. "A celebration of the great local





products available in North Carolina," the menu pledges, "...we believe in pure unadulterated food." The entire menu consists of small plates, the price rarely above one figure.

Why exclusively small plates? Dawn explained: "In Europe now, small plates aren't just a trend, this is the way most people want to eat. They're THE thing." The Taylor's limited menu showcases simple yet brilliantly conceived and executed dishes, made, as promised, from only the freshest ingredients. Underground proves the Bauhaus adage, "Less is more."

Food presented this simply isn't so simple to do well, but Daniel's elegant technique and impeccable ingredients—Dawn raids the local farmers' market daily—add up to perfection. Some of our favorite dishes were hand-cut fried potatoes with aioli; mussels with shallots and white wine; a fork-tender hanger steak complemented by roasted garlic-blue cheese butter; roasted duck breast with homemade peach and ginger chutney; and Asian barbecue pork—all exceptional.

Underground's bar attracts a lively latenight clientele, but for me, this is a terrific low-key supper spot—what could be better on a weeknight than Daniel's beautiful, healthy food, so reasonably priced. I just wish it were possible to franchise Underground all over the Metro area. But it's worth a long drive for a fix of Taylor's distinctive cooking.

Since my summer in Spain so many years ago, I've often dreamed of tapas and the ritual that surrounds them. The idea of nibbling, drinking, and socializing early in the evening, in lieu of a heavy meal later on, holds great appeal for me. The disappearance of that first wave of tapas-style dining was disappointing, but if Dawn Taylor is right, as I hope she is, tapas are back to stay. My dreams have come true here in my own backyard with Underground, Tasca Brava, and a growing list of informal places offering small plates. If I'm just dreaming, don't pinch me!

Underground

861 W. Morgan St. Raleigh, NC 27603 Tel 919-664-8704

Tasca Brava

Sutton Square Shopping Center 6325-73 Falls of Neuse Road Raleigh, NC 27615 Tel 919-319-3122









MENU

by Fred Benton

EATING YOUR WAY TO THE MOUNTAINS

When summer hits, I'm as happy with mountains as with waves. From my home in Raleigh I have two options of roads to travel. The first is Highway 64 W and the second, I-40. Oh, and there's a third: I can combine them, starting out on I-40, then just beyond Winston-Salem exiting onto Highway 64 West, affording me the opportunity to rest and walk my dog at Lake Meyers and also to get the best darn hamburger on the road at Jay Bee's, 320 Mocksville Highway, on the eastern edge of Statesville. The address says Mocksville Highway but it's on Highway 64, so no detouring to get to this gem is required.

Jay Bees, is located in an unpretentious cinder block building with signs blazing messages such as "This ain't no fast food joint!" (all items are made to order) and "World Famous Hot Dogs!" Locals specifically cite the famous half-pound "old-fashioned" burger and the foot-long hot dog. Both are treats, but I put my money on the burger: incredibly juicy and wonderful, topped with lettuce, tomato, onion, pickles, mayonnaise and "secret sauce" (like Thousand Island dressing). Partner this with a batch of fried onion rings and it's a bona fide "Happy Days" experience. The food at Jay Bees is big and messy so don't be lured to the drive-thru thinking you can manage a nosh-on-the-go. Won't work. Sit inside or outside, take your time and enjoy. Best, though, to hit this place during any time other than peak mealtime: The crowds descend! My yen for ice cream is more than satisfied across the street from Jay Bees at a Citgo station convenience store called Fast Phil's. There you will find the best ice cream sandwiches currently made today, a Blue Bunny ice cream sandwich! Thick and delicious, with good bite, not like the thin, limp sandwiches typical today. A trip to the mountains wouldn't be "official" without my Blue

If you begin your trip on Highway 64 West, you'll pass through Lexington, which some folks tout as the capital of barbecue. The most popular eatery in this area is Lexington Barbecue Restaurant, right on Highway 64 West. If you arrive there at noon or thereabouts, prepare to stand in a long line. Or do as I do: continue on Highway 64 West to the western outskirts of Lexington to a small eatery called Tarheel Q. The sliced pork (moist and tender as a baby's ear), the dipping sauce and red slaw are better than at Lexington Barbecue. Although I think the hush puppies are outstanding at Lexington Barbecue-and I can eat my weight in them, they are less sweet and more corny at Tarheel Q. I think Tarheel Q is much overlooked by food writers covering the area. I'm happy to correct this error.

Between Tarheel Q and JayBees on Highway 64 West, you'll pass through the "pig path" town of Cleveland and perhaps spot a small sign at the corner of the highway and Cool Springs Road pointing to Keaton's Barbecue. I was curious to try this place, especially since it was so highly recommended by Michael and Jane Stern, the road food gurus who have written so lovingly of the barbecued chicken at Keaton's. Bad move! As Stern described it, the chicken is floured, deep-fried then dipped in a vat of hot barbecue sauce and served. Sounds different and good, huh? Fried it was; however, the coating on this chicken is black with pepper—much more than I could take. And there was no evidence of any sauce

on it at all, just cups of black pepper. The side dishes were ho-hum. The only interesting things about this cinder block eatery are the signs inside the dining room. One—to paraphrase—cautioning patrons not to take pictures of the wait staff without their permission, and another that warns you do not move once you are seated. Sad to say, I differ with the Stern's: Keaton's is not recommended.

MANHATTAN CHEF JOINS FRAZIER'S

Jay Beaver, the new executive chef at Frazier's, a popular Raleigh restaurant located on Hillsborough Street, has been hired to upgrade the bistro's culinary ambience. Being formerly of Gramercy Tavern and Café Boulud, both in Manhattan, Beaver is an especially welcome addition to the Frazier's culinary team: Manhattan's loss is the Triangle's gain. A few of chef Beaver's signature dishes on Frazier's menu at the time of this writing include a Country Salad with Grafton Cheddar, Johnston County Country Ham, homemade Sourdough Croutons & Dijon Vinaigrette, grilled NY Strip & Braised Short Ribs with Creamed Spinach and Pepper Chutney, and Smoky Corn Chowder with Fried Oysters and Poquillo Peppers.

JIM GROOT OPENS NEW BBQ EATERY

Jim Groot, formerly of Red, Hot & Blue Restaurants, has become synonymous with civic generosity. Worthwhile causes could-and still can-count on Jim's generosity of spirit and product to help raise funds. But Jim, yearning to strike out on his own in a restaurant unburdened by corporate dictate, now owns and operates Jim's Famous BBQ (check out its listing in Metro's Restaurant Guide) in the former location of his first Red, Hot & Blue operation, on Elliott Road in Chapel Hill. A friend and I joined Jim there recently to check out the revamped digs and menu-and what we found was tasty rib heaven, smoked as all get-out and tender as an angel's tear. Jim makes all the restaurant's sauces that line each table. My favorite is Jim's Original, that wets with piquant flavor bursts the savory dry rub used, for example, on the beef short ribs (which a friend of Jim's likens to "steak-on-a-stick"). Jim's Famous BBQ is the only place I know of that regularly smokes its ribs to the bone. I carried two beef short ribs home with me. Later, hosting a small cook-out at my home on the Fourth of July, I stripped the smoky meat from the bones, put it in my Cuisinart to a fine cut, then added the meat to a large can of Bush's Baked Beans, all in a casserole. The baked beans casserole was a hit!

NOFO OPENS IN CHARLOTTE

NoFo, a popular boutique and restaurant, specializing in fine foods (café and retail) and beautiful and fun, funky things (I have my eye on a pig-shaped grill!), located in Wilmington and also in Raleigh's Five Points on Fairview Road, is branching out of eastern NC with a new store in Charlotte at 1609 Elizabeth Avenue. The name NoFo is slang for the store's original address on North Fourth in Wilmington. No doubt the Charlotte crowd will soon be addicted to NoFo's frozen foods showcase housing very temporarily (i.e. moves fast!) Sticky Toffee Pudding and Ciao Bella's blood orange sorbet.

SANDWICH MANIA

I'm a long-time fan of Bistro in the Park, located in Embassy Suites, Cary (close to the intersection of I-40 and Harrison Avenue). And why am I a fan? Because the food is always top-drawer and innovative. Dinner there was always a main draw to me, but

over the past several months, I've decided that Bis in the Park is the perfect place to lunch. After a ha ried weekday morning, it's pleasant to sit in the b area in a literal bower of greenery adjacent to a ma made waterfall. The senses are immediate soothed—and you are now ready to chow down one of my favorite meals, the sandwich. And why I exalt the sandwich? Because I'm a veteran of lunc ing at the now long-gone Frog and Nightgown at original site on Medlin Drive in Raleigh-it move later to Cameron Village before closing. In r younger days nothing was quite so wonderful a appealing to me than to nosh on this legenda Raleigh eatery's roast beef sandwich. Now, there we nothing so unusual about this sandwich except th its simplicity and delicious flavor (quality roast be on French bread dressed with mayonnaise, partners with crispy chips) served up in an atmosphere th regularly greeted such talent as Bette Midler and L Tomlin, was a heady experience. Most restauran hardly ever serve chips anymore for the simple reson that French fries, I was told by a professional are cheaper for them to serve than chips, so whe we order a cold sandwich, it comes with a heap hot fries. I hate that! There are only two places that I know of where the chip gets its due: the restaurant of the Washington Duke Inn and Golf Club in Durham (they make their own chips!) and the dining room Embassy Suites, Cary (where the chips aren't mad in-house but are a carefully chosen kettle-type chip

DRINK THAT WINE

My first taste of a locally produced wine was swig of my late-uncle's scuppernong. It was as swee as glucose, with every sip a sacrament. Now, muc later in life, I am pleased to know that the Tar Hee State can do a whole lot better, thanks to such up and-coming wineries as Horizon Cellars located i Siler City. I did a tasting of Horizon wines recently and was very much impressed, most particularly wit their Viognier-a white wine with tropical fruit an exotic honey flavor notes, deliciously refreshing superb as an appetizer wine served with bleu chees and crackers. Get to know this winery by visiting it Web site at www.horizoncellars.com or ema events@horizoncellars.com. They have lots of enter taining events to attend, including multi-course "Barrel Room Dinners" and a music series, all held at the winery. The music series is free, and the nex one coming up is on Saturday, August 20, 2 to 5 p.m in the Tasting Room: a musical afternoon, with live jazz performed by Harmony Keeney with Core Mustin. Wines will be offered by the glass. For more information check out the website or call 919-742 1404.

COOKING FOR CHARITY

A taste of their best is the goal of Triangle culinary professionals who will all come together or Sunday evening, August 14, to help raise funds to prevent birth defects at the March of Dimes Gala to be held at the Brier Creek Country Club here in the Triangle. Doors will open at 6 p.m. Guests will strot throughout the club, sampling delectable wares from area food/beverage businesses including It Palic Ristorante, Larry's Beans, Bogart's and Shaba Shabu. Wines will be provided by Mutual Distributing Company.

The event (black tie optional) will also feature a silent auction. Tickets are \$100 each or 2 for \$180 and may be purchased by visiting the Web site www.greatchefsofthetriangle.com or by calling 919-781-2481. I'm planning to attend. All that wonderful food and my favorite coffees on earth!

Metro Magazine's Premiere

RESTAURANT GUIDE

RALEIGH/CARY

42nd Street Oyster Bar – 508 West Jones Street, Raleigh (919) 831-2811. A Raleigh tradition since 1931. Serving quality seafood, steaks and pasta in a casual atmosphere. Steamed oysters and clams available. Serving lunch Monday through Friday and dinner seven nights a week.

Bella Monica - 3121-103 Edwards Mill Rd., Olde Raleigh Village Shopping Ctr., Raleigh (919) 881-9778. Family-run Italian restaurant. Delicate, thincrusted Neapolitan pizza with gourmet toppings. Pork Piccatta, Shrimp Scampi, Portobello Lasagne & Cannoli. Neighborhood bar with all-Italian wine list. Patio dining. Lunch, Dinner, Late Night on weekends. Closed Sunday. "Simply superb-three stars." – News & Observer

Bloomsbury Bistro – 509 West Whitaker Mill Road, Suite 101, Raleigh. (919) 834-9011. Everything you love about fine dining without the hype. Sophisticated food and wine in a comfortable neighborhood setting. Featured in Southern Living, Gourmet Magazine and USA Today.

Bogart's American Grill – 510 Glenwood Avenue, Raleigh (919) 832-1122. Steaks, martinis and impeccable service never go out of style. Rotisserie-grilled items dominate the menu. Sensational steaks, seafood and pastas, homemade desserts and countless specialty martinis. Casual retro ambience. Live music nightly and late night action Fri-Sat. Lunch M-F, Dinner 7 days. Sun. brunch.

Cappers Restaurant – 4421 Six Forks Road, Raleigh (919) 787-8963. Serving up the Hottest Cuisine and Coolest Jazz in the Triangle since 1985! Steaks and fresh seafood are the specialties. Serving lunch Monday through Friday and dinner seven nights a week. Now serving Sunday Brunch, www.cappersrestaurants.com.

Carolina Ale House – 512 Creekside Drive, Raleigh. (919) 835-2222. 4512 Falls of Neuse Road, Raleigh. (919) 431-0001. 2240 Walnut Street, Cary. (919) 854-9444. Carolina Ale House has something for everyone – we serve our awardwinning menu from 11 am until 2 am and give you over 40 TVs for your front row seat to all the sports action. Daily lunch and dinner specials, the coldest \$2 pints in town, Shrimp Special Mondays and 99 cent Kid's Tuesdays, we've got your family covered. So come home to the Carolina Ale House today: great food, sports and fun.

Cuba – 19 West Hargett Street, Raleigh. (919) 890-4500. Enjoy Latin flavors and Spanish wines in a colorful and lively atmosphere. Salsa music adds spice to an already sizzling dining experience.

Enoteca Vin – 410 Glenwood Avenue, Suite 350, Raleigh. (919) 834-3070. Located in Glenwood South's Creamery building, Enoteca Vin's warm urban interior, bar and patio provide a casual but sophisticated environ for serious dinners or spontaneous rendezvouses over wine and cocktails. Metro Best Chef Ashley Christensen proudly accepts the responsibility of supporting our local and organic farmers and purveyors. Our ingredient-driven menu is built around the seasons, with small and large plates, artisan cheeses and cured

meats. Our wine list features 55 wines by the glass and received *Wine Spectator's* Best of Award for Excellence in 2004. Serving dinner Tuesday through Sunday, Sunday brunch and late night Fridays and Saturdays. For menus, events and hours please visit www.enotecavin.com.

Daniel's Restaurant - 1430 NC 55, Apex (919) 303-1006. Relaxed, casual atmosphere featuring freshly sautéed pasta dishes, eclectic chef's specials, and homemade desserts. Enjoy a selection from our 500 bottle wine list. Outside dining and catering available. Reservations accepted. Hours of operation are Sun-Mon. 5-9pm, Tues-Sat. 5-10pm.

Est Est Trattoria – 19 West Hargett Street, Raleigh. (919) 833-4440. Since 1984, customers have loved their delicious North Italian dishes. Pastas, breads, mozzarella and desserts are made in-house.

Frazier's – 2418 Hillsborough Street, Raleigh. (919) 828-6699. Frazier's has been rated one of the top ten restaurants in the triangle since opening in 1998. An eclectic, ever changing menu is executed in a newly renovated, very hip but casual atmosphere.

Hi5 – 510 Glenwood Avenue, Raleigh. (919) 834-4335. For food and fans, Hi5 is the place to watch. Over 30 TVs, including 10 plasma screens and a huge projection screen. Full menu with 20 varieties of wings, pizza, burgers, nachos and more. DJ on Thursday, Friday, Saturday. Open 7 days. 11:30-2 am. www.hi5raleigh.com.

Lucky 32 – 832 Spring Forest Road, Raleigh, (919) 876-9932. 7307 Tryon Road, Cary, (919) 233-1632. Seasonal fare with influences of regions across the country. www.lucky32.com.

Maximillians – 8314 Chapel Hill Road, Cary (919) 465-2455. Maximillians, owned and operated by Michael and Gayle Schiffer, features American Fusion cuisine, intimate dining and an extensive wine bar. Voted "Best Fine Dining" in the Cary News Readers Poll. News and Observer praised food as "inventive fusion cuisine" with 3 1/2 stars.

The Melting Pot - 3100 Wake Forest Road, Raleigh. (919)878-0477. At The Melting Pot, fondue becomes a memorable four-course dining experience where patrons can really "Dip into something different." Guests enjoy a choice of four flavorful fondue cooking styles and a variety of unique entrees combined with special dipping sauces. The menu also includes creamy cheese fondues, fresh salads, fine wines and mouthwatering chocolate fondue desserts. www.meltingpot.com

Michael Dean's Wood Oven and Seafood Grill

– 1305 Millbrook Road, Raleigh. (919) 790-9992.

Casual American seafood and wood-fired specialties. Menu changes monthly with delicious low-carb options as well. Enjoy the wide drink selection, outdoor patio and live party bands on Friday and Saturday. Where there's smoke, there's fire. Lunch M-F, Dinner 7 days. www.michaeldeans.com.

Nana's Chophouse – 328 West Davie Street, Raleigh. (919) 829-1212. Nana's Chophouse is a high energy, contemporary Italian style chophouse infused with Southern American flavors and local ingredients. Nana's features complementary valet parking, live jazz, generous chops, fresh seafood and Scott Howell's signature risottos. Seating in the bar and outdoor patio are first-come-first-serve. Hours of operation are Monday-Thursday 5:00-10:00 pm and Friday and Saturday 5:00-11:00 pm. Call for dinner reservations.

NoFo Market and Café – 2014 Fairview Road, Raleigh (919) 821-1240. 1125 Military Cutoff Road, Wilmington (910) 256-5565. NoFo Market and Café is open for breakfast or brunch, lunch and dinner everyday. Settle inside in our café, sit at the bar, or dine outdoors. Choose from award winning salads, soups, sandwiches and entrees. Don't miss the nightly specials like prime rib, country fried chicken and shrimp and grits. Winner of "Best Salads," Wilmington Magazine, "Best Bloody Mary," Metro Magazine, and "Best Gift Store," www.citisearch.com

Porter's City Tavern – 2412 Hillsborough Street, Raleigh. (919) 821-2133. Porter's City Tavern was chosen "Best New Restaurant" of 2004 by the readers of *MetroMagazine*. A fresh open floor and sidewalk/patio showcases a diverse menu of steaks, pastas, salads, sandwiches, and fresh fish. The menu is prepared using the freshest local ingredients available.



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METRO RESTAURANT GUIDE

The Red Room Tapas Lounge – 510 Glenwood Avenue, Raleigh. (919) 835-1322. When you want to paint the town, only one color will do. Serving appetizer-sized, Spanish-style tapas. Bring a group and prepare to share. Wine, sangria and signature red cocktails. DJ-powered lounge music nightly. Open Tuesday – Saturday at 6 pm. www.redroomraleigh.com.

Rey's - 1130 Buck Jones Road, Raleigh/Cary. (919) 380-0122. With a vision of quality, Rey's features fine dining with a French Quarter flaire, blended with ambience and exceptional service. Owner Rey Arias created a menu offering signature "New Orleans- Inspired" meals. From the highest quality of steaks and seafood to homemade desserts, Rey's offers something for everyonel Customized catering for 6-200 is also available. www.reysrestaurant.com

Ruth's Chris Steak House – 2010 Renaissance Park Place, Cary. (919) 677-0033. Home of the Sizzling Steak. Serving generous cuts of cornfed USDA Prime Midwestern beef, custom-aged to the peak of flavor.

Second Empire Restaurant and Tavern – 330
Hillsborough Street, Raleigh. (919) 829-3663.
Two Menus, One Experience! Enjoy the ultimate fine dining experience in the elegant yet relaxed atmosphere of our main dining rooms or a more casual dining experience in our Tavern. Raleigh's own AAA Four Diamond Restaurant!! Wine Spectator Awards of Excellence.

Stonewood Grill & Tavern - 6675 Falls of Neuse Road, Raleigh (919) 847-5304. 1080 Darrington Drive, Cary (919) 481-0174. Stonewood is a warm, comfortable, inviting place where guests are provided an exceptional dining experience through market fresh, superior quality dishes prepared with passion, complemented by an extraordinary wine list and served with attention to every detail.

Taverna Agora – 6101 Glenwood Avenue, Raleigh. (919) 881-8333. Candlelit tables enhance the festive mood of this rustic, welcoming restaurant. Meet at the bar for a quiet drink or unwind under the pergola as you contemplate the extensive menu and wine list. Fresh poultry, meats and seafood are always the rule of the kitchen. Open nightly for dinner, Sunday brunch, catering available. Taverna Agora, Absolutely Greek.

Tavola Rossa Ristorante Italiano – (919) 5300
Homewood Banks Drive, Raleigh. (919) 5327100. Our menu features pasta, brick-oven pizza, chicken, veal and seafood. The open kitchen lets you in on the action while our patio allows you to dine alfresco. Fabulous wine menu. Serving lunch 11:30 am – 3:00 pm 7 days and dinner 5:00 pm – 10:00 pm Sunday–Thursday and 5:00 pm – 11:00 pm Friday and Saturday.

Twisted Fork – Triangle Town Center, Raleigh. (919) 792-2535. Play with your food! Twisted Fork offers thousands of possibilities, from fresh soups, hand-tossed salads, build-your-own sandwiches and grilled meats. Dozens of fresh-baked desserts and breads daily. Twisted specialty "drinx" and Market Meals To-Go. Open 7 days, lunch and dinner. www.thetwistedfork.com.

Vinnie's Steakhouse and Tavern – 7440 Six Forks Road, Raleigh (919) 847-7319. Since 1987, Vinnie's has established itself as a culinary icon in the Triangle area. Vinnie's has become known as Uptown Raleigh's very own "Legendary Hangout." Enjoy true New York – Chicago style steakhouse ambience serving the finest steaks, seafood and Italian fare. Vinnie's will make your dining experience a lasting and memorable occasion.

Zely & Ritz - 301 Glenwood Avenue, Raleigh (919)

828-0018. Zely & Ritz is all about fresh, organic, locally grown dishes served in tapas style small plates (so that you can order several and share) in an upscale, casual, yet hip and smoke-free environment. Chef Sarig uses Mediterranean and Middle Eastern spices in unexpected ways to create fantastic culinary works of art paired with the best boutique wine list in Raleigh. Serving lunch, dinner and late night- call for hours and to make reservations.

DURHAM

Bakus Tapas and Wine Bar – 746 Ninth Street, Durham, (919) 287-0777. Winner "Best Ethnic Cuisine" Taste of the Triangle, 2004. Voted one of the Top All Around Restaurants, Top Ten Vegetarian Restaurants, and Top Ten Restaurants with Outdoor Dining by AOL Cityguide, 2005. Visit our restaurant for delicious food and wine in a vibrant atmosphere! Our menu features a wide variety of wine and tapas dishes. Ask us about our special event rental and beautiful canopied outdoor patio. Hours are Monday-Friday 4pm-Midnight, Saturday & Sunday 2pm-Midnight, www.bakus9.com.

Café Parizade – 2200 West Main Street, Durham. (919) 286-9712. High ceiling with Renaissance-inspired murals, brilliantly colorful surrealist works of art and casually chic crowds feasting on Mediterranean dishes. Serving lunch Monday-Friday 11:30 am – 2:30 pm and dinner Monday – Thursday 5:30 – 10:00 pm, Friday and Saturday 5:30 – 11:00, and Sunday 5:30 – 9:00 pm.

George's Garage – 737 9th Street, Durham. (919) 286-4131. Enjoy our casual upbeat atmosphere with the freshest seafood and authentic sushi bar. After hour celebration and dancing and a fresh togo market and bakery.

Nana's Chophouse – 2514 University Drive, Durham. (919) 493-8545. See Raleigh listing.

Vin Rouge – 2010 Hillsborough Road, Durham. (919) 416-0406. Vin Rouge, a French café and wine bar, treats guests to provincial cooking at its finest in a chic, intimate setting. Serving dinner Tuesday – Sunday, 5:30 – 11:00 pm and Sunday brunch 10:30 am – 2:00 pm.

Verde - 2200 West Main Street, Durham. (919) 286-9755. New American cuisine in a sleek and modern atmosphere.

Xios Authentic Greek Cuisine – 800 West Williams Street, Suite 100 Apex. (919)363-5288. Tapas-style Mezethes is the specialty at this family-owned restaurant. Xios is the gathering spot in the Triangle for good food, good drinks and endearing conversation. Join us for a romantic evening, with a group of friends, or the entire family. Sample menus and wine lists available at www.xioscafe.com.

CHAPEL HILL/CARRBORO

Crook's Corner – 610 West Franklin Street, Chapel Hill (919) 929-7643. "Sacred ground of Southern foodies." —New York Times. "The menu combines vintage Bill Neal with the personal touch of chef Bill Smith. ...The combination is a winner." —Mid-Atlantic Monthly. Patio dining, weather permitting. Acclaimed Sunday brunch. Open for dinner Tues-Sun at 5:30 pm, Sun Brunch 10:30 am-2:00 pm, www.crookscorner.com

Jim's Famous BBQ - 115 S. Elliott Road, Chapel Hill (919) 942-7427. Happiness, Food & Spirits served up in a fun, casual atmosphere! Award-winning pit-smoked bar-b-que including fall-off-thebone Baby Back and St. Louis style pork ribs, Western beef ribs, pulled or chopped pork shoulder, beef brisket, chicken, turkey and sausage. Plus catfish, wings, salads, burgers and more! Full

service dine-in, take out, delivery and catering. Complete menu served all day long, seven days a week. Write to us: jim@greatpigs.com

La Residence – 202 West Rosemary Street, Chapel Hill. (919) 967-2506. French-inflected, new American cuisine, warm inviting, ambience, superb service, all are combined for your dining pleasure in downtown Chapel Hill. Enclosed heated patio, late night live music.

Pazzo! – Southern Village, 700 Market Street, Chapel Hill. (919) 929-9984. Pazzo's dining room welcomes you with contemporary Italian cuisine in an intimate casual environment. Need a quick bite on the run? Our Gourmet-To-Go offers fresh salads, antipasto, as well as traditional and gourmet pizza.

Provence Restaurant – 203 West Weaver Street, Carrboro. (919) 967-5008. Included in Moreton Neal's Top 25 restaurants for 2005, Provence is a casual restaurant in a quaint setting, in the heart of Carrboro, featuring authentic cuisine from the South of France. Fresh seafood specialties, outdoor patio. Serving dinner Monday- Saturday, 5:30 pm. Reservations suggested.

Spice Street – 201 Estes Drive, Chapel Hill. (919) 928-8200. A revolutionary new concept in dining entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

Talulla's Restaurant – 456 West Franklin Street, Chapel Hill. (919) 933-1177. The newest addition to the Restaurant Mecca of West Franklin Street in Chapel Hill. Talullas is an instant success with its "ethnic elegance" and "beautifully prepared food." Its Eastern Mediterranean cuisine is simple, fresh, and exotic. Tuesday – Sunday 6-10 Dinner, 10-2 Bar/Lounge. www.talullas.com

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

BEYOND THE TRIANGLE

Blue Moon Bistro -119 Queen Street, Beaufort. (252)-728-5800. Coastal cuisine in a historic setting, these innovative dishes bring a welcomed departure from the expected offerings of other coastal venues. Chef Swain's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entrée. Open for dinner Tuesday-Saturday.

Chef Warren's - 215 NE Broad Street, Southern Pines (910) 692-5240. Warren and Marianne Lewis invite you to their Southern Pines Bistro offering patrons a variety of delicious specialties from an eclectic menu of anything from Ostrich to Pork Chops. "Local touch, international cuisine," Metro Magazine's Moreton Neal. Open for dinner Tuesday through Sunday.

Deluxe - 114 Market Street, Wilmington, (910) 251-0333. Deluxe offers upscale dining for today's sawy gourmand in an aesthetically stimulating and casual atmosphere. New American style dinners feature innovative creations with worldwide influences prepared with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of Wilmington's superior brunches. Open for dinner every evening at 5:30; Sunday brunch 10:30-2:00pm. Wine Spectator Award of Excellence, All ABC permits. View current menus and wine list at www.deluxenc.com -Reservations suggested.

Cork Report



SAUVIGNON BLANC BEATS SUMMER'S HEAT

GEYSER PEAK

SAUVIGNON BLANC

drink sauvignon blanc more than any other white wine. It goes with a great many more foods, which is how I mostly drink wine: with meals. It's especially versatile in summer with the warm-weather foods

that grace the summer table such as shellfish (cooked or raw), grilled fish, tangy goat cheese, mild cow's milk cheeses such as havarti with dill, ricotta salata or Wensleydale. It works very well with any of the pale or white meats: chicken, pork ribs, ham,

smoked turkey, chicken and turkey sausages.

These wines also suit Asian and other ethnic foods, including Mexican chicken fajitas and spicy southwestern fare. I like them, too, as an aperitif—especially the lighter (usually less expensive) types, which are good with savory appetizers and before-dinner snacks.

Sauvignon blanc is notable for its bracing

flavors, a certain zest of citrus ("lime popsicle," one winemaker termed it), a mineral tang and sometimes a very appetizing lemony character that smacks of icebox pies like key lime or lemon. Some are too sharp

or acidic for some people, but the good ones are so brisk and refreshing, especially this time of year, that in some form or other there should be a few in everybody's summer wine stock.

Those key words "some form or other" bear elaborating. sauvi-

gnon blanc (also known as fumé blanc) is made in lots of different places and in various styles.



The grape originated in two regions of France: Bordeaux and the Loire Valley, which produce distinctly different styles.

Sauvignons from the Loire Valley are 100 percent sauvignon blanc, grown on hillsides overlooking the river Loire including the towns of Sancerre, Pouilly-Fumé and Quincy, or on the rolling plains of the Touraine. Most are fermented in stainless steel and have a pure, scintillating varietal flavor that is steely, grassy (reminiscent of new-mown grass), minerally (often described as "flinty") and bright citrus. They are quite wonderful with seafood, especially shellfish, and superb with the local goat cheese known as chèvres:

The traditional Bordeaux style evolved at some of the finer estates in Bordeaux, particularly the Graves region. Here, the wine is barrel-fermented, which adds an oak component to the flavor, and usually was blended with a certain amount of sémillon, a grape that broadened and softened the very focused angular character of pure sauvignon. Sémillon has a rather stony mineral charac-

Barbara's Picks

You can pay \$50, \$60, even \$80 for a bottle of sauvignon—but why do so when you can buy really tasty ones for way less? For example: Pascal Joliver's 2003 Sancerre for \$20; Sauvion Pouilly-Fumé, \$17; the 2004 Nobilo from New Zealand for \$12; and Errazuriz 2004 from Chile for \$11. Unfortunately, for what is basically a very simple, typically straightforward dry white that is easy to make, prices have crept up in recent years. Excellent buys abound in the \$11 to \$20 range, however, and the selection below offers very good drinking for this time of year:

Adler Fels 2004, Sonoma	\$12
Allan Scott 2004, Marlborough NZ	
Beringer 2003, California	
Brancott 2004, NZ	
Château Carbonnieux 2002, Graves Bx	
Chateau St. Jean 2003, Sonoma	
Chateau Ste. Michelle Horse Heaven Vyd	
Chateau Souverain 2004, Alexander Valley	
Cloudy Bay 2004, Marlborough NZ	
Cosentino "The Novelist" 2002, Napa Valley	
Dry Creek Fumé Blanc 2003, Sonoma	
Fleur du Cap 2004, South Africa	
Frey 2004 (organic), Sonoma	
Geyser Peak 2004, Sonoma	
Kim Crawford 2004, Marlborough NZ	
Lawson Hills 2004, Marlborough NZ	
Lawson I mis 200 i, manborough 142	

Monkey Bay 2004, Marlborough NZ	\$10*
Murphy-Goode Tin Roof 2003, North Coast	\$9*
Nobilo 2004, Marlborough NZ	\$12*
Pouilly-Fumé 2003, Sauvion, Loire Valley	
Quincy 2003 Domaine Crotereau, Loire Valley	
Rancho Zabaco 2003, California	
Robert Mondavi 2003 Fumé Blanc	. \$14-15
Rock Rabbit 2004, Central Coast	\$11*
Sancerre 2003 Pascal Jolivet, Loire Valley	
Sancerre 2004 Domaine Michel Girard, Loire Valley	\$18
St. Supery 2004 Sauvignon Blanc, Napa Valley	\$19
(*Exceptional value)	

METROMAGAZINE AUGUST 2005

ter and a soft ripe-fig flavor that adds extra dimension to the sauvignon blanc's steely crispness. The best of these wines are named for the château that produces them just as for

red Bordeaux: Château Carbonnieux, Smith-Haut-Lafite, Château Fieuzal, Clos Floridene (70 percent sémillon).

White Graves (pronounced grahv) gets better with a few years of age—say three or four—and is excellent with fish in white sauce such as turbot, seabass, scrod or

halibut, sea scallops, and chicken breast. Because of limited production at each château, they tend to be pricier. But Bordeaux also produces stylish, less expensive sauvignon from satellite regions such as Entre-Deux-Mers or under the general appellation of Bordeaux blanc, many of which are \$10 a bottle or less. Here, younger is better so look for vintages of 2004 or 2003.

CALIFORNIA AND THE US

In California the wine is labeled interchangeably as sauvignon blanc or fumé blanc. Either may be oaked or unoaked. Some are barrel-fermented or aged briefly in oak, and may include smatterings of sémillon, which rounds off the edges and makes the wines more complex, more serious, more expensive. But very good ones may be had

for around \$10-\$13, such as Murphy-Goode Tin Roof '03, Rock Rabbit '04 from the Central Coast, or Chateau St. Jean from Sonoma, as well as several from Washington state, including Chateau Ste. Michelle and Apex Cellars.

Meritage whites are made in the Bordeaux style: sauvignon blanc par-

tially barrel-fermented and blended with sémillon. They can be excellent, more complex and better with a year or two of extra age on them for the full flavors to emerge. Tops: St. Supéry 2003 Virtú, Cosentino "The Novelist" 2002.

SAUVIGNONS FROM DOWN UNDER

On the underside of the equator, some terrific sauvignons are streaming here from New Zealand, South Africa and Chile.

New Zealand produces some of the most dashing and dynamic sauvignon blancs. They are a huge hit among American wine consumers, with sales jumping more than 50 percent last year. The wines are so tasty people are seduced with one sip. The cool climate of New Zealand, especially in the region of Marlborough on the South Island, yields crisp fruit with an engaging zest, bright

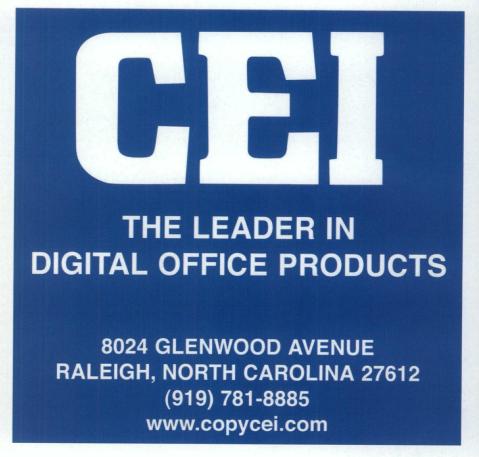
lemony flavors hinting of other sharp fruits like kiwi and greengage plums. They have that appetizing tension of tart/sweet flavors—sort of like Braeburn apples (the New Zealand ones). There are many more available now, and they are great with a variety of summer foods.

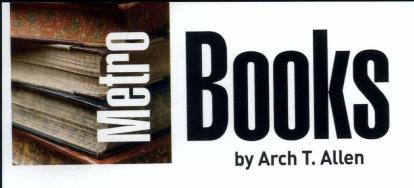


South Africa is also doing a fine job with sauvignon blanc, in a somewhat rounder, softer but still quite dry and crisp style. Excellent values, too, such as Fleur du Cap 2004, about \$10.

Chilean sauvignon blancs have a taste all their own—and are more variable in quality. They tend to be leaner and rather steely, but they are often quite good values at \$9 to \$12. I quite like some of them, particularly Errazuriz, Casa Lapostolle, Caliterra and the lean, minerally Los Vascos.







With Love from Hollywood:

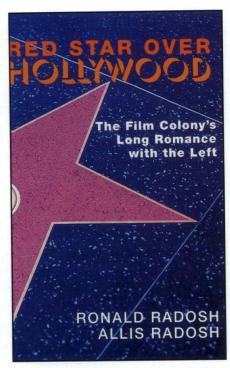
THE COMMUNIST ILLUSION LINGERS

ollywood projects images and makes myths, so it is no surprise that it projects images and makes myths about its own history. Reversing an old Hollywood maxim that "when there is conflict between the truth and the myth, print the myth," Red Star Over Hollywood: The Film Colony's Long Romance with the Left dispels many myths and discloses new truths about Hollywood's long romance with communism and its Leftover Left.

Written by historians Ronald Radosh and his wife, Allis Radosh, *Red Star Over Hollywood* provides a scholarly piece of the larger puzzle of how communism sought to rule the world. Knowing now that communists penetrated our secret military weapons program, the highest levels of government at the height of World War II through the outset of the Cold War, we should not be surprised to learn the extent of communist infiltration of Hollywood—especially since past communist influence has left lingering effects in our culture today.

The romance between Hollywood and communism blossomed in the early 1930s, when a group of film artists longing for radical change became enamored with Marxism and Soviet Communism. Some were seduced by political pilgrimages to the Soviet "motherland" and, along with other Hollywood artists, became secret members of the Communist Party-USA. Joining with complicit "fellow travelers," and "submarines" (high profile stars and writers who were allowed to keep their Party membership secret), they worked to mold American public opinion favorably to communism.

The romance heated up during the Popular Front era, when communists aligned with non-communist groups ostensibly to promote liberal ideals and oppose Fascism, while actually using front organizations to further the communist cause. The romance



Red Star Over Hollywood: The Film Colony's Long Romance with the Left by Ronald Radosh and Allis Radosh (Encounter Books, 2005, 309 pp.)

with the Soviet Union somehow survived the betrayal of the Nazi-Soviet Pact of 1939, an about-face communist accommodation of Fascism. But the real shock came in 1941, when despite the pact, the Nazis invaded the Soviet Union, prompting writer Lillian Hellman, a secret Hollywood communist, to exclaim to her comrades, "The Motherland has been attacked!"

Later, after Pearl Harbor brought about the World War II American alliance with the Soviet Union, Hollywood obliged its Soviet suitor with propaganda films, including loving portrayals of Stalin in *Mission to Moscow* (1943, screenplay by communists) and of the Soviet "workers' paradise" in *North Star* (1943, screenplay by a communist) and *Song of Russia* (1944, screenplay and technical advice by communists).

Hollywood communists did more than produce propaganda films. They aligned with others to control labor unions to strike the studios. And, in a role reversal of the blacklist to come against them later in the 1940s and early 50s, communist organizers blacklisted anyone threatening to break the strikes. In a further role reversal of the blacklist to come, the Hollywood communists kept certain anticommunists from significant roles in filmmaking.

After the war alliance ended and the Cold War began, Hollywood's romance with communism began to cool. Anticommunist leaders, including Ronald Reagan, challenged the communist control of the unions. The romance cooled more in 1947 when Hollywood communists and others were subpoenaed to testify before hearings of the House Committee on Un-American Activities investigating Communist activities in Hollywood. The hearings are best remembered for the "naming of names" of some Hollywood communists by so-called "friendly" witnesses, especially Director Elia Kazan, and the refusal to answer questions about communist affiliations and activities by "unfriendly" witnesses who were later labeled the Hollywood Ten. Soon after the Hollywood Ten refused to answer questions and were cited for contempt, the Hollywood studios blacklisted them and others by refusing to employ them.

As the Radoshes explain, the Hollywood Left portrayed the Hollywood communists as victims of a vengeful government "witch hunt," while protesting that there were no "witches" to be found. However, there were then approximately 300 secret members of the Communist Party in the movie capital, but the Hollywood Left portrayed them as

mere innocents interested only in free artistic expression.

That portrayal continued, as in the film Julia (1977, starring Jane Fonda), in which Hollywood glorified Lillian Hellman and her fellow communists as mere "liberals in a hurry." This portrayal occurred in the films The Way We Were (1973, starring Barbara Streisand and Robert Redford), The Front (1976, starring Woody Allen), Guilty by Suspicion (1991, starring Robert De Niro), and it continued in the gala Hollywood Remembers the Blacklist (1997, featuring Billy Crystal) and the films The Majestic (2001, starring Jim Carrey) and One of the Hollywood Ten (2002, starring Jeff Goldblum). Reinforcing the Radoshes, another authority proclaims this portrayal to be "the greatest propaganda victory ever achieved by the CPUSA.

This propaganda has continued with members of the Hollywood Left playing the part of Hollywood Ten member Dalton Trumbo in his son's off-Broadway play Trumbo: Red, White and Blacklisted (2003, starring, variously, Richard Dreyfuss and Alec Baldwin, among others). The play conveniently omits mention of Trumbo's secret membership in the Communist Party, providing ironic contrast to his private papers, now revealed through the Radoshes, where Trumbo criticized the Party's insistence on secrecy. After all, as the Radoshes note, Party membership alone was not illegal. Despite Trumbo's private criticism of party secrecy, some hints of his second thoughts about communism, and his later abandonment of actual party membership, he remained loyal to the communist cause.

Trumbo's story exposes another myth, that the blacklist suppressed artistic expression. Certainly it curtailed some incomes, but many of the Hollywood Ten continued to write under pseudonyms, as Trumbo did before he was credited publicly for some of his prominent screenplays.

Countering that myth further, the Radoshes explain that the real suppression of artistic expression occurred before the blacklist and at the hands of the communists themselves. The poster-boy of that suppression is another of the Hollywood Ten, screenwriter Albert Maltz. After he went against Party doctrine and wrote that politics should not control artistic expression, his communist comrades cornered him at a "trial" and forced him to "crawl and recant." From then on,

Maltz agreed with the Communist Party that politics trumps art and that "art is a weapon" in the communist cause. Indeed, Maltz became a main Hollywood enforcer of the creed that free artistic expression should not counter the communist "cultural movement."

Elia Kazan saw things differently, and his art offered truth and reality to counter the lies, as in *On the Waterfront* (1954, starring Marlon Brando). When subpoenaed, Kazan had testified about his brief past membership in the Communist Party, and how communists used the arts to further their cause. It took until 1999 for less political elements of Hollywood to succeed in having Kazan honored for his lifetime of artistic achievement. The Hollywood Left protested the award because, when under subpoena and oath earlier, Kazan had "named names" of secret communists.

Of the old Hollywood Left, Kazan was not alone in having second thoughts about communism and leaving the party. For example, one of the Hollywood Ten who had joined the party during World War II broke with it later, largely because of the communist invasion of South Korea. Another of the Hollywood Ten, writer Budd Schulberg, who had been a Communist Party recruiter in Hollywood, broke with the party over issues of artistic expression and the silencing of artists by communist cadres. Party-line enforcers had tried to suppress a Schulberg novel, denounced by the party as non-proletarian, an experience that began his second thoughts. As he later explained, communists were "thought controllers." Rejecting this, Schulberg wrote the screenplay for Elia Kazan's On the Waterfront, the story of a dockworker breaking with his group-thought union bosses to tell the truth.

As the group-thought Hollywood Left continues vilifying Kazan for his truth, while glorifying Lillian Hellman and her comrades for their lies, Hollywood should confront a horrific truth—communism was not about euphemisms like "liberals in a hurry" or "cracking a few eggs to make an omelet," but about the hard reality of tyrants crushing human skulls.

Red Star Over Hollywood provides a poignant reminder of that reality through the story of communist agent Otto Katz. During the Popular Front, the Communist Party sent Katz from Europe to Hollywood where, in addition to furthering the Communist cause, the handsome Katz wooed and won many

women, including Lillian Hellman. During the Cold War, the Communist Party recalled Katz to Eastern Europe, where he was subjected later to a Stalinist purge trial. The Radoshes report that, after months of mental and physical torture as he awaited execution, the "once handsome Katz was 'skin and bones, his face deathly pale."

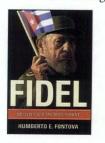
Approximately 100 million lives were lost to communism worldwide, according to the account by Stephane Courtois in *The Black Book of Communism: Crimes, Terror, Repression* (1997, American edition 1999). (See MetroBooks, May 2000.) Courtois and his co-authors dispel the illusion of utopian socialism and document a terror that began in the Stalinist Soviet Union, moved to Maoist China and on to Ho Chi Minh's Vietnam, Pol Pot's Cambodia and lingers in Castro's Cuba.

A trip to Cuba had moved Ronald Radosh along on his journey from his own communist past to his present conservatism, as chronicled in his memoir, *Commies: A Journey Through the Old Left, the New Left, and the Leftover Left* (2001). (See Metro-Books, July/August 2001.) Finding no "workers' paradise" in Cuba, Radosh realized that the communist pretense was an illusion.

Commies reminds us that the Leftover Left still dreams secretly of revolution, "clinging to the last shred of the torn illusion." Red Star Over Hollywood reminds us that the illusion lingers today with the Hollywood Left.

BRIEFLY NOTED

In Fidel: Hollywood's Favorite Tyrant (2005), Humberto Fontova describes the tyranny of communist Cuba and Hollywood's infatuation with the perpetrator, Fidel Castro. An impassioned polemic by a Cuban émigré to America, Fontova's Fidel marshals evidence, including interviews with refugees



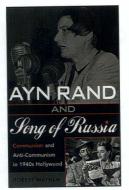
from Castro's Cuba, into an indictment of Castro's communist dictatorship. Interspersed are quotes from Hollywood Leftists, including filmmakers Steven Spielberg and Oliver Stone, praising Castro. For

example, Fontova quotes actor Jack Nicholson calling Castro a "genius" and Cuba a "paradise."

The film *Song of Russia* (1944), discussed in *Red Star Over Hollywood*, is treated in

detail in Ayn Rand and Song of Russia: Communism and Anti-Communism in 1940s Hollywood (2005). Author Robert Mayhew interviewed the surviving co-writer of the screenplay, ex-communist Richard Collins, and researched historical archives for the book. The philosopher and novelist Ayn Rand, a Russian émigré and staunch anticommunist, had testified at

the 1947 hearings and contrasted the myths of the film with the reality of communism.



An early review calls the book a *tour de force* that "reveals the hypocrisy and dishonesty of the communists in Hollywood and their leftist successors."

Joining Hollywood in portraying myths about communism and ignoring facts are the mainstream media and many academics, as explained by eminent scholar Robert Conquest in his latest collections of reflec-

tions, The Dragons of Expectation: Reality and Delusion in the Course of History (2005).

Conquest criticizes especially the CNN documentary *Cold War* (1999), its accompanying book, and academic accomplices for portraying myths about communism. Conquest dispels the myth that communism was about providing for the masses and reminds us that it was about forced famine and terror through "mass shootings and hangings." He explains that two versions of dommunism have existed: the one mythologized by Hollywood, CNN, and many academics of "flourishing and happy" masses, and "the real one" of "poverty, squalor, and terror."

NEW AND NOTEWORTHY by Art Taylor

RALEIGH SPY CONFERENCE INCLUDES CIVIL WAR SPY AUTHOR

Later this month, *Metro* and the NC Museum of History will host the 2005 Raleigh International Spy Conference, with participants focused on topics certainly familiar to those with an interest in covert intelligence: Radical scholars and the Cold War; The U.S. Communist Party and Rosenberg spies in the USSR; the McCarthy Hearings and the Red menace; the Venona documents and Chinese espionage.

Earlier this year, a new biography by former *Time* and AP reporter Ann Blackman turned attention to a less familiar figure in the annals of American espionage: Civil War spy Rose O'Neale Greenhow, who shuttled information to the Confederacy from her home at the corner of Sixteenth and K Streets in downtown D.C.—within sight, it should be emphasized, of the White House itself.

Blackman's book, Wild Rose: Rose O'Neale Greenhow, Civil War Spy, charts this extraordinary woman's life from her birth in Maryland in 1813 or 1814 through her years as a Washington socialite and then spy; from her pursuit and in-home detention by famed detective Allan Pinkerton and her imprisonment at the orders of President Lincoln (whom Greenhow called "Beanpole") to her exile into the Confederacy; and, for the first time in this book, through her years in Europe pleading the case of the Confederacy—perhaps the first woman ever to represent a government on foreign soil. The book ends with Greenhow's death in October 1864, after attempting to head ashore from a Confederate blockade-runner grounded by Yankees during its approach to the Cape Fear River. She was just returning from Europe on a last-ditch effort to persuade European leaders to formally recognize the CSA.

Blackman wisely begins her account in the early days of secession and the Civil War

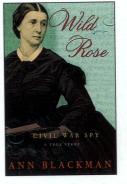
and with one of the pivotal moments in Greenhow's life: By informing the Confederate General P.G.T. Beauregard of Union attack plans, Greenhow helped Confederate forces achieve success at First Manassas, the first major battle of the Civil War, and as Blackman writes, "demonstrated that the mischievous rebellion that Lincoln thought would be over in ninety days was a far more serious affair."

Blackman writes with an almost novelistic approach in many places, relying on historical accounts, the letters and diaries of Greenhow, her friends and even stray soldiers, and other source material to paint a complete portrait of this heady period in American history. She offers a compelling account of individual days-such as the gripping opening passage about one of Greenhow's accomplices journeying from DC into the Virginia countryside to deliver fateful messages—and of dramatic, largely private encounters, for example using Greenhow's own writings to recount a heated exchange in the Senate gallery with a young Union lieutenant colonel. Fashionable Washington parties are portrayed with a society-page accuracy (who wore what and where) and with an attention to the growing tensions against those with secessionist sympathies. Blackman is adept at charting Greenhow's many connections and the way that she used these to her benefit after the war had

started—connections with leading government figures, some of which took the form of love affairs, with her using wiles (and perhaps more) to elicit secrets that she could pass southward to benefit the war effort there. Without sacrificing the focus on Greenhow's life, Blackman also keeps the broader picture in view, as history progresses from John

Brown's raid through the Lincoln election, the departure of South Carolina from the Union and then throughout the war.

Intentionally or not, Blackman's accounts not only offer some renewed perspectives on the Civil War and on women during this period, but at times also help to put contemporary crises in some sharper context. For example, Allan Pinkerton's arrest of Greenhow and her detention in her home for five months without the issuance of formal charges or an appearance before a judge almost inevitably resonate with controversies playing out in today's headlines, with Greenhow lashing out at her captors with vitriolic scorn, calling the "system established by Mr. Seward" (then Secretary of State) "the secret police—those Thugs of America." Such



moments reveal, in very personal terms, the turmoil in Washington-and also continue to reveal more about this determined, outspoken woman. Despite her imprisonment in what the press dubbed "Fort Greenhow," the spy spoke even more vehemently and publicly than before about her opinions of the war. And she continued her spying, relying on "chatty guards" for information and at one point using a code which wove various colored yarn into patterns that could be deciphered by her Confederate allies.

Though Blackman admits that the book is an "incomplete mosaic" owing to inevitable gaps 140 years after the subject's death, she still does a fine job of piecing together all that is known about Greenhow's life and of almost seamlessly filling in some gaps by relying on informed conjecture or probability. For example, in an early passage recounting Jefferson Davis' departure from the Senate, Blackman writes: "Rose, a friend of Davis and his wife, would have made every effort to be there." And in a nearby section about her relationship with Massachusetts senator Henry D. Wilson, Blackman writes: "While her letters to Wilson are long lost, probably burned, some liked to imagine her enticing him into her boudoir with perfume and enough brandy that he would fall asleep after a tumble in the sheets, giving her time to rifle through his briefcase for classified documents." Was Rose at Davis' farewell speech? Did her seductions of Wilson happen just this way? Perhaps. Perhaps not. But Blackman makes a compelling case, and her work is supported by so much research that it would be ludicrous to fault her for such conjectures. She seems to know her subject so well that we trust her at every step.

Of local interest, Blackman relied on documents from North Carolina in order to complete this biography. Greenhow's diary of her time in Europe campaigning for the Confederacy was found in the papers of former N.C. Governor David L. Swain and remained in the North Carolina State Archives until it was transcribed by former state archivist H.G. Jones over a seven-year period. UNC-Chapel Hill also has published online Greenhow's memoir of her imprisonment (in its wonderful Internet resource docsouth.unc.edu), and Duke offers some of her letters in its special collection of Jefferson Davis Papers.

In all, Wild Rose commands attention both as a compelling read and as an impor-

tant historical biography which uncovers new information about a pivotal, if less widely recognized, heroine in this fascinating chapter of American history. Blackman will be speaking about Rose O'Neale Greenhow at the upcoming Raleigh International Spy Conference. For more information, visit www.raleighspyconference.com or call 919-807-7917.

SAD FAREWELLS

In July, word arrived that two noted independent bookstores in the Triangle and Eastern North Carolina were closing their doors—a loss for the readers in each of these communities and a stark commentary on how difficult it is to keep independent businesses of any kind alive and thriving.

Branch's Chapel Hill Bookshop, a relatively new addition to the independent bookstore scene, and Bristol Books in Wilmington, with its 15-year history of serving the southeast corner of the state, have both been featured prominently in this column for the events they've hosted and the recommendations they've offered to our readers—so the loss of these stores, not just as shops, but as reliable resources for the reading public, comes as sad news. Unfortunately, while the news is sad, it's not entirely a shock. Branch's struggles have been fairly public in recent months, and in an open letter to her patrons, Bristol Books owner Joann Bristol cited both personal issues and business realities as factors in her decision to close—among the latter "increased competition from bookstore chains and online booksellers [which] has led to a decline in our sales over the past two years."

Our area has been generally fortunate to enjoy both a vibrant group of independent booksellers, such as Quail Ridge Books, the Regulator and McIntyre's (just to name a few Triangle mainstays) and a selection of larger chain bookstores whose community relations managers, in my own experience, have been committed to building a sense of connection and kinship with their own patrons. However, the key to our good fortune lies at this point not solely in the one or the other, but in the balance between those two very different types of bookstores. Whatever benefits the larger chains may have undeniably brought in the last decade or so, the smaller independents have clearly enriched our community in ways that should also be respected and repaid by our continued support and

patronage.

Branch's and Bristol Books will certainly be missed, but their demise-especially in the same month—should offer a reminder of the good they did and of the good that their fellow stores across the state continue to provide.

LOCAL FAVORITES RETURN

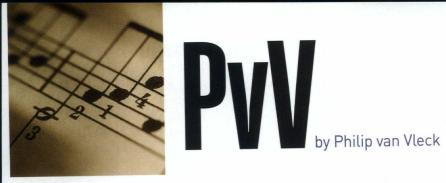
While August has shaped up to be a fairly slow month for author readings and signings, at least three writers are returning with second books or continuing series for both longtime fans and new readers alike.

First up, suspense novelist Blake Crouch follows up the success of last year's Desert Places with a sequel, Locked Doors. The first book concerned Andrew Z. Thomas, a Piedmont N.C. thriller writer who receives a letter about a dead body buried on his property—a frame-up that eventually threatens all areas of his life. The new novel revisits Thomas seven years later, hidden away in the Yukon but compelled to return to North Carolina to help track down a deadly killer menacing his loved ones back home. Crouch visits Durham's Regulator Bookshop on Wednesday evening, August 3.

One day later, Win Neagle, author of 2001's Smoke and Gravity and a professor at Louisburg College, celebrates the publication of his second novel on Thursday evening, August 4, at Raleigh's Quail Ridge Books. Full Count is about many things: boats and baseball, home runs and homosexuality, love and firearms-love mostly, perhaps, and Neagle is fortunately a fine storyteller. Both of Neagle's books are published by Wake Forest-based Paper Journey Press, a small publisher founded by Durham writer and writing teacher Sharlene Baker. For more information, visit http://thepaperjourney.com.

Finally, Margaret Maron returns with the latest novel in her successful Deborah Knott mystery series, Rituals of the Season. While murder always provides the major motif, fans following the series also know that marriage promises to be the order of the day on this outing, with the intrepid title character finally on the eve of tying the knot (an unavoidable pun) with her long-time beau. Will the ceremony actually take place? Here's a clue: Quail Ridge Books is promising wedding cake at Maron's reading and signing on Thursday evening, August 25.

Best wishes to all!



WEST AFRICAN KORA MUSICIAN MAKES DURHAM HOME

amadou Diabate is a native of the West African nation of Mali and one of the finest Kora players in the world. His latest album—Behmanka (World Village)—is a solo project that showcases not only the beautiful sounds of the Kora, but also Mamadou's virtuosity on this difficult instrument. His intent in creating this disc was to return to traditional Kora music by performing several tunes his father taught him. He added a couple of original songs as well, rounding out a collection of music that's as artful as it is technically brilliant.

Mamadou was born and raised in Kita, Mali, a town with a long-standing artistic



heritage. He has also lived for a time in New York City and Ithaca, New York. At present, however, he's living with his wife, Dafina Blacksher, in Durham, and my

money says he's the best Kora player in North Carolina.

To appreciate the skill of a Kora player the caliber of Mamadou Diabate, it helps to have an idea of the instrument itself. As explained on the Kaira Records Web site: "The Kora is made from a half a gourd calabash with a hardwood post that runs through it to which the strings are attached. The calabash is covered with a cowhide that is stretched over the open side of the half calabash and then left in the sun to dry tight and hold the hand-posts in place. A tall bridge mounted upright on the skin face of the instrument separates the strings into two planes. The Kora player supports the instrument with the third, fourth, and fifth fingers and the notes are played with the thumbs and forefingers of both hands. In the hands of a skilled craftsman, a Kora can take up to a month to make.



"A traditional Kora has 21 strings but it is very common to see a 22-string Kora with an extra bass string used in the style known as Yenyengo (get up and dance). In the Cassamance region of southern Senegal, it is also common to see the 25-string Kora Cassamance. The Kora is strung with monofilament fishing line in varying thickness. In the days before monofilament was available, braided antelope hide was used and produced a sound less brilliant than the

modern Kora sound. The range of the Kora is about 3 and 3/8 of an octave and is capable of highly contrapuntal textures."

It takes a good deal of finesse simply to tune a Kora, much less play it with the agility Mamadou possesses. Malian traditional musicians, known as griots, or jelis, the Diabate family has been carrying out the ancestral duty of preserving the memory of the past through oratory, song, and music for 71 generations. They are both oral and

DISCOLOGY

Ry Cooder: **Chavez Ravine** (Nonesuch) This is a superb musician and songwriter's recherché du temps



perdu. Unlike Proust, Cooder is ruminating on Chavez Ravine, the Mexican community in East Los Angeles displaced by the sleazoid politicians who basically sold the land to the Dodgers organization—which never should have left Brooklyn in the first place. Cooder has written several brilliant tunes for this project and unearthed other songs from songwriters such as Lalo Guerrero and Rita Arvizu. The tunes are a mix of rumba. Pachuco boogie, low-down rock and corridos, and the lyrics are a gritty storybook, animated by characters whose world was submerged beneath Dodger Stadium. Chavez Ravine is a masterpiece every bit as dazzling as Cooder's Buena Vista Social Club brainstorm

aural historians who can recall the histories of notable Mande families as far back as the 13th century. American musicians tell of their parents and grandparents being musicians.

Mamadou's ancestors were playing gigs in the Middle Ages. Mamadou's father, Djelimory, is a Kora player, his grandfather played the ngoni and the Kora (spike lute), and his uncle, Toumani Diabate, is a Kora player who has performed with Peter Gabriel, Taj Mahal, and Salif Keita.

Toumani Diabate is known as a master of traditional Kora music and as a musician who has sought to expand his horizons in some unorthodox directions. Mamadou has shown this same spirit of adventure, as was evident on his debut album, Tunga (Alula).

"The first album came from an idea about fusion, because at that time people really were putting out a lot of Kora/fusion music," Mamadou said. "If a Kora artist like me does that sort of jazz fusion, well, fans see you and the instrument differently. It had been four years since I did that first record, so with Behmanka I decided I wanted to go back to where I started my music—with my

father—and try to bring my own ideas to the Kora and to the songs he taught me when I was young. I want people to hear solo Kora playing, with no other flavors, you know. I want them to hear the pure sound of the instrument. Kora is a beautiful instrument, and when people get a chance to hear the instrument by itself, they gain a lot of understanding about it.

"The songs on the album that I learned from my father are really the foundation of Kora music. My grandfather played these songs, as did my father, and I'm proud to be a part of their tradition. Because I live in the US, people will ask me if I'm famous in Mali. I tell them I come from a family of famous musicians. Behmanka is something that shows the people in Mali that, though I'm in the US, I'm doing their music."

Mamadou recorded Behmanka at a studio in Newfield, New York, and he tracked the eight-song project with alacrity.

"I did five songs one night in the studio, between six and eleven, and then I stop because I was tired," he explained. "I did the other three songs the next day. I was thinking to do all of them in one night, but you know if you become tired, things don't go the way you want them to go.

"I was playing the National Folk Festival the three days before I went to the studio, so I did all the songs for the album with no rehearsals."

That's not bad for about eight hours of studio time, but, then, Mamadou is something of a prodigy. He took to the Kora as a child, won first prize in a regional Kora competition at age 15 and played with the Instrumental Ensemble of Mali, a touring group, when he was 21. He was, by his own admission, obsessed with the Kora.

"I've always wanted to play the Kora," he allowed, "but my mom was pushing me to go to school—pushing me a lot. I wasn't happy about it.

My mom took away my first Kora, wanting to make me attend to my studies, but I made another Kora and she finally left me alone. You see, even though my family comes from a musical tradition, my mom was thinking that a musician's life is a hard life."

His mother was right about musicians having a tough go of it, but hard-core musicians are crazy. The lesson here is twofold: mothers will be mothers, worldwide, and if you have to forcibly separate a boy from his

Kora, you're already too late.

Once Mamadou was allowed to pursue his passion for the Kora, his talent blossomed. He has traveled and performed extensively and, at least for now, he's based in Durham, where he's lived for a little over a year. The move from Ithaca, New York, to the Bull City came about as a result of Dafina's landing a job with Duke University Press.

"Actually, my first record company was Alula Records, which was located right here in Durham, so it's kind of unbelievable that I'm living here now with all the people I used to work with at Alula," he said. "I like Durham because there's a lot of diversity here. I'm a musician; I like to make a peace with anybody. When I did my concert for the new album release at the Durham Arts Council the place was packed. I was very impressed that so many people came out to support my music."

There are a good many musicians in North Carolina who play traditional music, but Mamadou Diabate may well be the only one who specializes in the music of the Mande people of West Africa. The Triangle is, however, the hub of human diversity in the Tar Heel State, so it should come as no surprise that we have a true Malian griot in our midst.

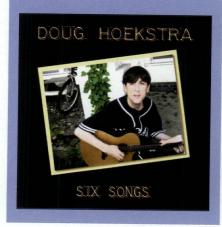
QUICK FIX

Doug Hoekstra:

Six Songs

(Wing Ding Records)

One of our most consistently absorbing singer/songwriters delivers a typically insightful, literate handful of original tunes, artfully poised on the edge of rock.



continued from page 20

sign up team participants. The walk in this area will be held in Research Triangle Park on September 10. Metro Magazine is sponsoring a team as well as one of three rest stops along the route. The area event is a five-mile walk (or run or cycle) beginning and ending at 79 TW Alexander Drive, Research Commons. Check in is at 8:30 a.m. and the walk begins at 9 a.m. After the walk participants will be welcomed to the fifth annual Wellness Festival, offering massages compliments of Iatria, BeActive North Carolina Van, magicians, clowns, area team mascots and health checks. You can form your own team or join a local team by going to the American Diabetes Web site at www.diabetes.org/walk.

Participants are asked to raise money from sponsors for the ongoing work of the cure · care · commitmente American Diabetes



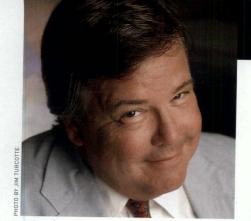
Association. Those raising a minimum of \$50 will enjoy lunch, compliments of Panera Bread and a bag packed with gifts from area sponsors! MM



Hugh MacRae Morton Sr., Chairman of Grandfather Mountain Inc. of Linville, NC, announced recently that Hugh MacRae "Crae" Morton III is assuming the role as President of the Western North Carolina scenic travel attraction. Hugh Morton Sr. remains Chairman of

the Board of Directors of Grandfather Mountain Inc. and Harris Prevost is Senior Vice-President. *** Bruce Parson, former president of the Kinston-Lenoir County Chamber of Commerce, has been appointed to a newly created economic development post at the NC Global Transpark in Kinston. In his new post, Parson will take major responsibility for attracting new business and expanding existing businesses at the GTP. ••• Recently 39 governors across the country pledged to develop more accurate measures of high school graduation and to build better data systems to collect, analyze and report this information. The steps were taken in compliance with the Education Trust Statement on the National Governors Association's "Graduation Counts: A Compact on State High School Graduation Data." ••• Kennedy Covington has been recognized as a leader in the legal industry in the national legal directory Chambers USA 2005-2006. The annual directory, published by Chambers & Partners, recognizes excellence within the legal profession. Chambers USA ranked Kennedy Covington top among North Carolina firms in the areas of banking & finance, real estate, corporate/mergers & acquisitions, bankruptcy and environmental law. ••• H. Martin Lancaster, president of the North Carolina Community College System, joined Governor Mike Easley and top education officials recently when the Governor signed into law a bill that allows community colleges to provide coursework for teachers entering the profession by lateral entry. Lateral entry programs prepare adults who already have baccalaureate degrees in other fields to become certified teachers. ••• Anyone can take part in this year's Cycle North Carolina, the seventh-annual recreational bike tour across the state. This year the ride involves an Asheville to Wilmington trek, from October 1-8. Cycle NC offers tourist stops along scenic back-roads. ••• Seven new members of Duke University's Board of Trustees began their terms on the 37member governing body on July 1: Thomas C. Clark of New York City & Litchfield County, CT; Robin A. Ferracone of Los Angeles; Kenneth W. Hubbard of Greenwich, CT; David M. Rubenstein of Washington, DC; Robert S. Saunders Jr. of Durham; Alan D. Schwartz of Greenwich, CT; and Anthony Vitarelli of Marlton, NJ. Kim Weiss PR & Marketing of Raleigh was recently hired by Winston-Salem-based author J. Frank McNair to serve as local and regional publicist for his upcoming book, How To Make The Sale: 8 Steps To Selling Without Fear, due out December 1 from Sourcebooks Inc., publishers. ••• The application deadline for

Artspace Artists Association Professional Membership is Sept. 1. Members of AAA are accepted through a jury process in the spring and fall of each year. Opportunities available to members include studio rental, solo and group exhibitions, and gift shop & committee representation. Contact Blair Ligon at mbligon@earthlink.net or 919-821-2787. ••• Hope Hancock recently replaced Mort Congleton as the new executive director of the SPCA of Wake County. After three years of running the SPCA, Congleton accepted a position as the executive director of the Wake Tech Community College Foundation. ••• After 11 years with Bissell Hotels in Charlotte, Owen Parker has accepted the general manager position at Sheraton New Bern Hotel & Marina. His duty of running the 171 room, full service hotel began June 20. -- Caitlin Verboon, a College of William and Mary student and Chapel Hill native, is one of 15 Gilder Lehrman History Scholars selected from more than 300 undergraduate applicants nationwide to study at Columbia University for six weeks. The program combines historical research, seminars, and behind-the-scenes tours of rare archives in New York City. Each scholar will produce original research resulting from the work. ••• The Wilson Downtown Development Corporation kicked-off its Energize Downtown Series campaign recently, with the unveiling of an original van Baars painting at Wilson Medical Center. ••• The Community Chest Inc., sponsors of next spring's Taste of Durham 2006, recently held a town hall meeting in Durham's Brightleaf Square Courtyard to encourage citizen participation in task force groups to develop a festival that will offer international entertainment, food, music & arts. The second annual Taste of Durham will be held on May 27, 2006. ••• The Carolina Renaissance Festival, to be presented near Charlotte for seven weekends, Oct. 1 through Nov. 13, is holding auditions for street characters, musicians, dancers & variety acts on Aug. 10, 6 p.m. to 8 p.m. and on Aug. 13, 1 p.m. to 5 p.m. at the Mighty Fortress Lutheran Church, 8300 McClure Circle, in Charlotte. Call 704-896-5555 or email entertainment@royalfaires.com. ••• The Durham Symphony Orchestra is auditioning for bassoonists and French horn players. There will be auditions for other instruments as well. The Durham Symphony is a mostly volunteer orchestra made up of community members from the Triangle area. Call 919-560-2736. •• Members of the Association of Fundraising Professionals (AFP) will hold the first annual North Carolina Fundraising Day on August 18 at the North Raleigh Hilton. For the first time, the AFP chapters of the Triangle, the Triad, and Charlotte will co-host a Statewide Education Conference in 2005. Developers of the Sandy Point subdivision, proposed as a residential community south of Edenton, recently received approval of a preliminary plat by the Chowan County Planning Board. Roughly 1500 homes—including condominiums—are slated for the 930acre site being developed by design firm Duany Plater-Zyberk.



My Usual Charming Self

by Bernie Reeves

BLOW BACK

he recent death of General William Westmoreland, the commander of U.S. forces in Vietnam, reminds me of the cruel irony that the United States, the most powerful military force in history, lost the war because we would not use the weapons that made us strong. Is that the case today in the war on terrorism? Is our strength actually our weakness if we can't use it when attacked by the less powerful?

Granted, during the Vietnam War we were faced with the very real consequence of ending the world as we know it if the Soviets or Chinese retaliated against our use of nuclear weapons in Indochina. The fear was setting off the chain reaction of thermonuclear Armageddon—a very real prospect in the dangerous days of the Cold War. Instead, the disenchanted American giant lumbered off the battlefield humiliated, suffering its first defeat in war.

The "scar" on the national psyche from the defeat in Vietnam continues to ache. Many feel a sad remorse, but others enjoy a barely concealed jubilation: the American anti-war activists who worked hand-in-hand, whether knowingly or not, with Soviet agents to undermine the war effort in the U.S. Today, history correctly attributes America's loss in Vietnam to the effective Soviet propaganda war on the "home front."

These same home-grown Lilliputian dupes that bound and gagged the mighty United States in Vietnam are at work again, this time dedicated to preventing the American giant from fighting effectively against demonic Islamic terrorists who, like the North Vietnamese, lean on their own weakness as a tool of war. With no standing army and very little weaponry, the homicidal jihadists use Neolithic methods to strike fear and cause mayhem. But they have help from the alumni of the Vietnam era, and their younger recruits, who are helping them out in their continuing zeal to criticize America and our allies for fighting back.

As Islamic terrorist gangs kill innocent people, these activists and their media dupes are upset over the treatment of prisoners at Guan-

tanamo, ironically conjuring up the term "gulag" to compare U.S. treatment of terrorist prisoners to the very real slave camps in the Soviet Union, a nation they so admired. At every media juncture, there is a plea for the U.S. to pull out of Iraq, proselytizing it as the new Vietnam. During the 2004 presidential race, candidate John Kerry was exposed as a cardcarrying member of the old radical groups, delivering the keynote anti-Vietnam War address to the Senate Foreign Relations committee in 1971. Later, he showed up for the Paris Peace Talks and met with the North Vietnamese delegation on behalf of American dissidents. Today he still talks the talk of his salad days as a dupe for the Soviets, sniping at U.S. efforts to combat terrorism.

The recent renewal of the Patriot Act, a necessary restraint on civil liberties to combat terrorism, was depicted as fascism by the same suspects. The alleged leaking of a minor CIA officer's real name is breathlessly reported as the new Watergate, hoping it will bring down the Bush administration and end the war. These delusional antiwar, anti-American busy bodies must know they are undermining troop morale and staining the U.S. image abroad. But just like the old days, the activists, still enthralled by 50-year-old freeze-dried Soviet propaganda, continue to conduct their political war against their own country.

This reflexive instinct to blame America, swaddled in Marxist propaganda and breast-fed by Soviet money and propaganda can be looked back on via memoirs of the participants and recently provided information from Soviet archives since 1992. It is clear that denigrating the U.S. was the clarion call to rally the New Left and the Student Movement against the Vietnam War. The tropes and slogans so in vogue today, even the organizational charts of these anti-war groups (and domestic terrorist gangs, like the Weather Underground), followed the Communist International template.

The Soviet Union finally collapsed under the weight of its own evil, but the propaganda remained within academe and the activist Left. And once again they have a cause to rally around to put down America. Their handiwork is everywhere in the debate over how to handle Islamic terrorism. After President George Bush chose to fight terrorism where we find it, and to fight in Iraq to replace fear and violence with freedom and democracy, the renewed Left undermines that mission at every turn.

I remember vividly the initial news reports during the first hours of 9-11 from National Public Radio and the major network news: Their first concern was that Americans not over-react and mistreat Muslims, conjuring up images of angry mobs attacking mosques. This was followed by strict controls on security checks to ensure that we did not "profile" Arabs and Muslims. Airport security guards were directed to detain and search white female children to be sure the process did not upset the American Civil Liberties Union. The World War II internment camps set up to quarantine Japanese Americans made a vigorous comeback as a news item, reminding Americans that we must not repeat that course of action against jihadists.

To the activists, it is more important to be politically correct than safe. Today, this train of thought is supported by the doctrine that implies America deserved 9-11 for being the engine of global capitalism. University of Colorado radical scholar Ward Churchill is invited to campuses to repeat his statement that the victims who fell from the burning inferno of the World Trade Center were "little Eichmanns," comparing them to the Nazi who exterminated Jews since they worked in commerce for the American fascist/capitalist state.

Are we once again to skulk away from war as the nutty Left shouts its slogans and blames America for terrorism? And are we to be defeated, at least in spirit, by teenage Moslem fanatics led by deranged mullahs because we can't use our strengths? Have the jihadists found that our weakness is our inability to use our power? Or have they latched on to the same thing that brought us defeat in Vietnam, our own radical citizens who can be recruited to hate America too? Are we then to succumb to the treachery of our own citizens who thwart our efforts? Would the use of small tactical battlefield nuclear weapons in countries that harbor terrorists prevent us from losing this war as we did in Vietnam?

NOTES FROM LA-LA LAND

Have you signed up for the Raleigh International Spy Conference set for Aug. 31-Sept. 2 at the N.C. Museum of History? It's a stellar line-up of top intelligence scholars featuring Ronald Radosh, Harvey Klehr and John Earl Haynes along with IC Smith on Chinese espionage, Nigel West on Venona, Steve Usdin on Soviet high-tech spies and Time correspondent Ann Blackman on Civil War spy Rose O'Neale Greenhow. This is the third year for the event and you don't want to miss it. Go to www.raleighspyconference.com, call the spy hotline at 919-807-7917 and check out the schedule in this issue.





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A PORTION OF THE PROCEEDS FROM THIS EVENT WILL BENEFIT THE MUSEUM OF HISTORY'S TEXTILE AND CONSERVATION PROGRA