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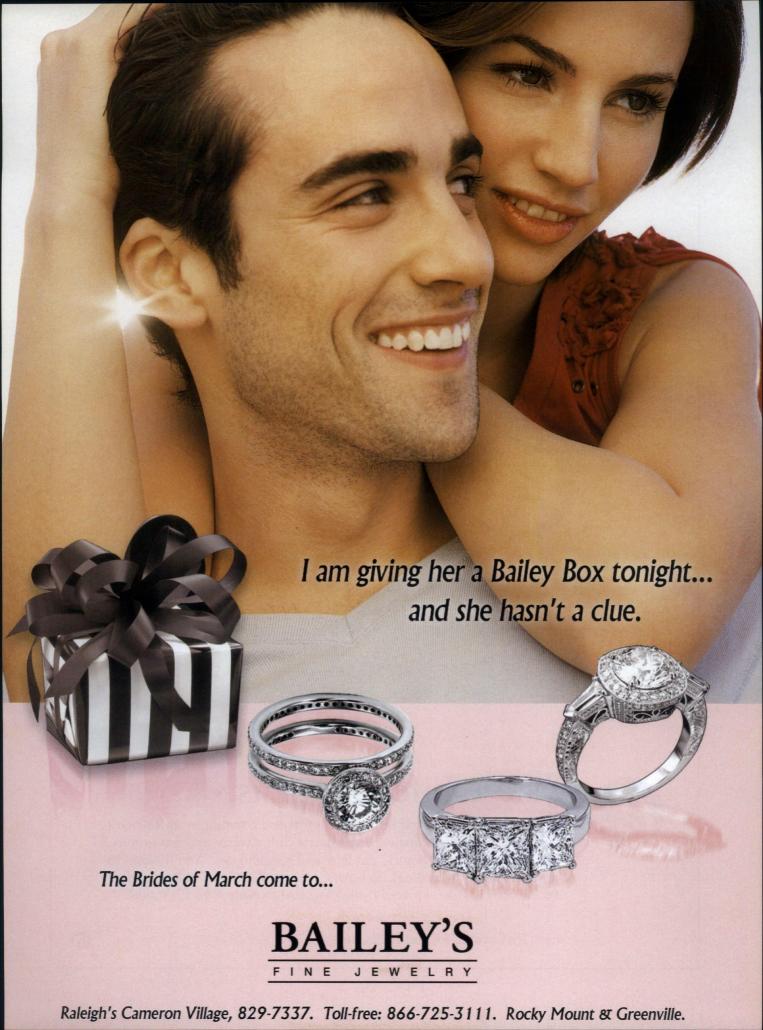
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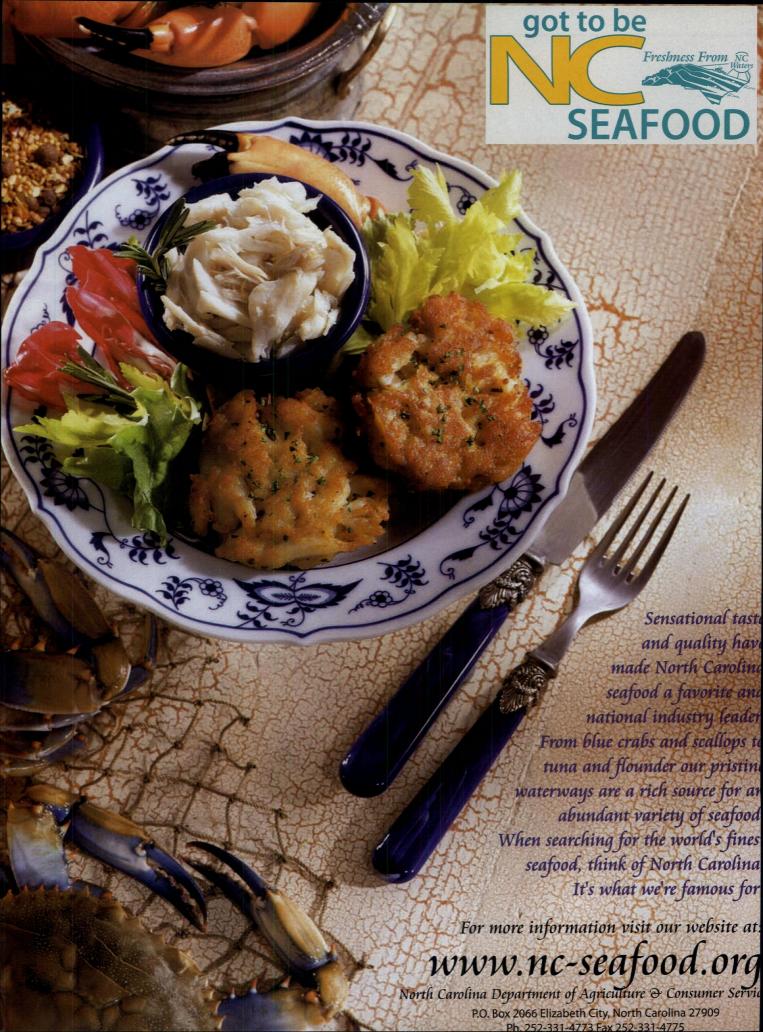
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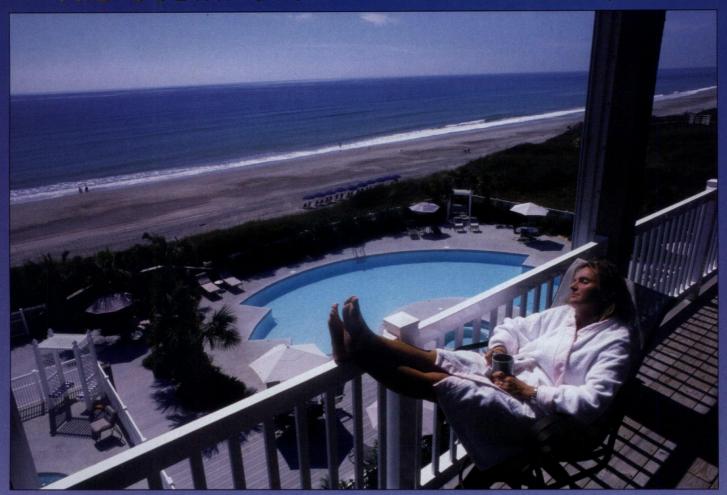
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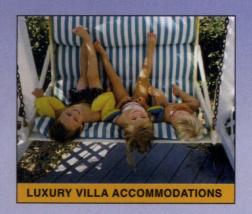
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### **EAT, DRINK AND BE MERRY**

ood is the music of love around here lately. Classy and innovative new restaurants seem to appear weekly, concomitant with a quantum leap in appreciation for wine and sophisticated mixed drinks. The region from the Triangle to the coast has achieved cosmopolitan critical mass and *Metro* is here to keep you posted.

In our annual food and wine report, Gourmet editor Moreton Neal recognizes the hottest new restaurants and takes a look at the top chefs who seem to appreciate our diverse new palate. And wine editor Barbara Ensrud can't get over the wine choices in area establishments and the proliferation of vineyards now dotting the state. A superb state of affairs you will agree.

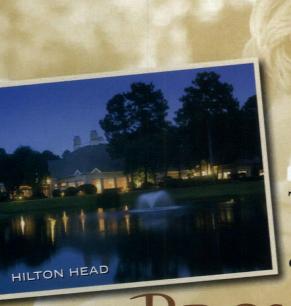
March madness is here. Diane Lea suggests a trip this spring just north of the border to experience Virginia's historic Halifax County, featuring beautiful homes, the stately Berry Hill plantation and the renovated Prizery cultural center in South Boston. Art Taylor announces a slew of new books and signings in New & Noteworthy, and fashion guru Molly Fulghum-Heintz sneaks a look ahead at the colors and styles for spring.

Carroll Leggett remembers when people felt "tolerable"; Louis St. Lewis wants to know why artists are often the victims; Jim Leutze frets about the feds short-changing coastal projects; and Philip Van Vleck uncovers a homegrown musical group with a story to tell.

Spring also means balloting begins for our annual MetroBravo! Awards, recognizing the best of just about everything in the region. Use the ballots in this issue or go to www.metronc.com and vote for your favorites.

Break out the Bermudas and clean out the cooler... Spring is coming to *Metro*.

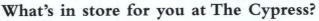
-Bernie Reeves, Editor & Publisher



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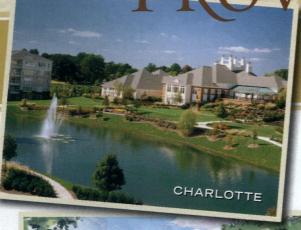
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### Correspondence

### NEW ORLEANS PARKS AND DIX DECISION

Having recently relocated to Raleigh from New Orleans, I appreciated the article about the Dix Hill opportunity for the community and what it could mean for the future. My experience in New Orleans would support all efforts under consideration to preserve the land as a potential site for a park. I grew up in a city blessed with two urban parks maintained by state, city and private funds. Both Audubon Park and City Park serve as welcome refuges for families, a place of natural beauty and serenity nestled in the midst of a busy city. As a newcomer and parent of a young son, it is exciting to think that my son could have the joy of this park in his new hometown just as I had as growing up in the Crescent City. I offer my hearty encouragement to all who have the civic vision to allow the time that is needed to save this historic and treasured place for full consideration as a park for future generations.

> Michael Guillot Raleigh

#### **DIX HILL MEMORIES**

In reference to the article on Dix Hill in the February 2006 *Metro Magazine*, I have many ties to Dorothea Dix Hospital, now in line for either major changes or pristine ideas like gardens and parks, leaving as is the buildings and grounds. The latter is the best way to go. I say this as I feel like somewhat of an expert on this beautiful landmark, particularly the way it was during the Depression and pre-war years from 1931 to 1936. I was a carrier for the *News & Observer* during that time, and I also grew up on Cutler Street in

Boylan Heights only two blocks away from the gate to the campus. My neighbors and I were over there portions of every week playing football, sledding during the six or seven snows a year back then—ah, global warming!

So I am one of the many Raleigh and North Carolina natives who want to keep the buildings and campus the way it was. I was particularly impressed and pleased when Dr. Assad Meymandi offered \$ 1 million to help enhance the property with gardens and parks. I could envision Paris' Bois de Boulogne or New York City's Central Park here in Raleigh.

I go back so far that I remember the great fire of 1925 when patients were herded into hand-held circles surrounded by Dix Hill attendants and nurses, plus many volunteers. And in the late afternoon, I saw them pass my house loaded into furniture vans and transfer trucks and taken to nearby Central Prison for security until repairs could be made to the dormitories. I was five but remember it vividly. Our neighbor, who had one of the few cars in the neighborhood, took my father and me over to the campus. I saw one entire roof that ran all the way along the main building burn and slide off. Then in later years I learned that Fleet Williams, a News & Observer reporter, competent but unkempt, found himself in the middle of one of those circles and had a very difficult time talking his way out!

To add to my experience with Dix Hill as a carrier for the paper from age 11 to at least 16, I met and got to know many of the patients and attendants, plus a handsome boy of my age, a normal offspring of two patients working in the laundry. He was adopted at birth by a Miss

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Travis, the head of all nurses at Dix Hill and grew into adulthood here in Raleigh. I heard later that he had become a worker on an oilrig in the Gulf of Mexico.

My carrier route covered the entire campus, building to building. It took nearly two hours to cover the entire route, counting the time spent talking to patients and attendants and eating a minimum of two breakfasts. The most fascinating breakfast stop was the farm operation. Also here were the most content and productive patients. It was a multi-acre farm with many cattle, mules and other animals, plus vegetable gardens that provided food for the campus. The milk cows and the willing, faithful patients were as complaisant as the land.

I have to mention one middle-aged patient at the farm. I gave him papers when I had an extra, and he showed his friendship and thanks by giving me an aeronautical device with a wooden body and large wings perfectly balanced on needle points! To me it was the work of a genius; you could spin it around while it was resting on the points of the needles. He accomplished this complicated engineering feat from old crates of soft wood.

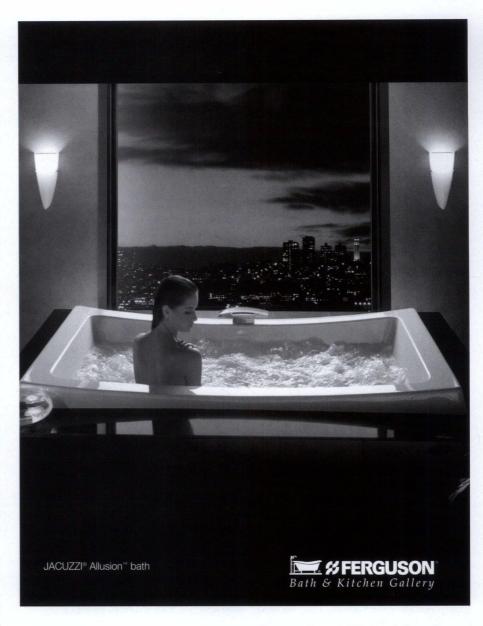
I gave away so many papers that I ended up owing the *News & Observer* money. I mentioned this to my dear friend Mel Finch, former comptroller of the newspaper, saying that I would pay the paper the money owed. He said that he would accept it if I would pay the interest due after nearly 70 years!

There was another genius resident very important to me at Dix Hill—John F. Curfman (1824-1880), the first engineer hired at Dix Hill. This Maryland native was hired sometime in or near 1856, the year the hospital opened. He made many innovative contributions to the campus, including steam heat and using resin for fuel in various operations. He was assigned the large wheelhouse still standing near the farm buildings and barns, possibly after his marriage to a local girl named Mary Shaw. One of their children was my grandmother Mary Lemon (Mollie) Curfman Campbell.

Russ Reynolds Raleigh

### SOCIETY URGES BOTANICAL GARDEN AT DIX HILL

I applaud *Metro Magazine* and all of you for researching, writing, photographing and printing the February 2006 cover article by Diane Lea titled, "Preserve Or Develop? The Dix Hill Controversy." Your article helps residents of





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LAB Distributing / Ferguson Raleigh 2605 Atlantic Ave. (919) 828-9000 (Appliances only) Raleigh and North Carolina understand some of the great history of the publicly owned Dorothea Dix Hospital facilities and the public proceedings over the remaining 300 acre site in downtown Raleigh.

Unfortunately Lea did not cover all the pertinent information concerning what the prospects are for the publicly owned Dix Hill site. Lea grossly overlooked, in her research and article, the hard work being put forward by people with the Wake County Botanical Garden Society (WCBGS) to show reason to establish a World Class Botanical Garden on the entire remaining Dorothea Dix Hospital site. She assigned all the work being done to establish a conceptual vision for that valuable public site to a singular group called Friends of Dorothea Dix Park and one individual named Greg Poole Jr. In fact, the Wake County Botanical Garden Society has been working with Wake County and Raleigh officials since 1995 to secure enough land to establish a World Class Botanical Garden. As soon as we discovered the publicly owned Dix site was going to be reassigned for use after 2007, we began to work to secure the site as a Botanical Garden.

We have been in discussions with all State, Local, and Consultant officials that are involved with the Dix transaction. WCBGS was the first independent organization to bring forth a separate conceptual plan to the Dorothea Dix Legislative Study Commission, the Governor, other members of the Council of State, Raleigh Mayor & Council, Wake County Commissioners, Wake County School Board and all the smaller Municipalities within Wake County. This WCBGS comprehensive and detailed 34 page Dorothea Dix Botanical Garden study and plan was officially presented to all members of the Dorothea Dix Hospital Property Study Commission and to consultant Bradley W. Davis with LandDesign of Charlotte on Friday, May 13, 2005.

This same BG study and plan has been broadly distributed to all involved Government Officials, some in the media and other interested parties across North Carolina. Bradley Davis with LandDesign officially reported that a Botanical Garden was the most [frequently] mentioned feature requested for the Dorothea Dix site by all public respondents involved in the public hearing/comment periods he conducted. WCBGS representatives were the first to call for a legislated, protected overlay district for the remaining 300 acre Dix site in a Dorothea Dix

Stakeholders meeting on April 20, 2005. John Dilley presented the details of what WCBGS representatives called A Botanical Garden Overlay District Plan.

There is much more information that your article about the Dix public proceeding and results that your article failed to report or overlooked in your research that needs to be added.

I propose to *Metro Magazine* and your readers that first you read the 34-page Dorothea Dix Botanical Garden Proposal Report & Economic/Social Impact Study to bring you up to date on the Dix public property proceedings. Second, I suggest Diane Lea and *Metro Magazine* research further and write an additional article about the public plan for a World Class Botanical Garden that is in the review stage by State Government officials for the Dix site.

Thank you for your time and consideration of our public work concerning a Botanical Garden at Dix. I look forward to working with you to properly inform the public concerning this valuable public project.

Note: WCBGS is an independent group effort separate from the other involved groups vying for land use plan approval by State Government officials concerning Dix. For more information call 919-772-6761 or contact Willie D. Pilkington, spokesperson Wake County Botanical Garden Society Raleigh.

#### IN PRAISE OF JEWELRY ARTICLE

I enjoyed the article [on jewelry in the February 2006 issue] by Rebecca Heslin very much. I am a lover of jewelry and found her article very insightful and fresh. Thanks.

Rebecca Nelson McAfee School of Theology Mercer University Atlanta, GA.

#### MASS TRANSIT BOONDOGGLE

I suspect you've been contacted about this a zillion times, but I'll send it anyway: A breath-of-fresh-air report from the CATO Institute on the absurdities of current mass transit spending patterns—particularly light rail: "A Desire Named Streetcar."

Thanks for all your great work in sounding the klaxon while the unelected of the local left try to spend a billion or so of everybody else's money on this fiscal and social bludgeoning of the Triangle.

[Find the Cato Institute Report at the fol-

lowing Web site:] www.cato.org/pub\_display.php?pub\_id=5345

John McAllister Hillsborough

### WILMINGTON PORT: YOU DO THE MATH

As a former student of Dr. Jim Leutze's at UNC-Chapel Hill, I can personally testify as to his considerable teaching skills. In fact, he was so good that even I received two A's in his military history classes, and I did not get many of those in my four years there. However, Dr. Leutze's mathematical skills are not quite so profound. In his February column debating the merits of the new Wilmington port, Dr. Leutze notes that "The dock would be 4,000 ft. long—for Panthers' fans, that's 40 football fields." Actually, that would be about 13 football fields because the length of a football field is 100 yards, not 100 feet.

Don't sweat it, Jim. I still think you should have been appointed chancellor at Carolina before any of those other guys. And you're still the best teacher I ever had there. Just don't go back for your math Ph.D. Stick with history instead.

Peter Pace UNC-CH Class of 1983 Raleigh

### **RESPONSE FROM JIM LEUTZE**

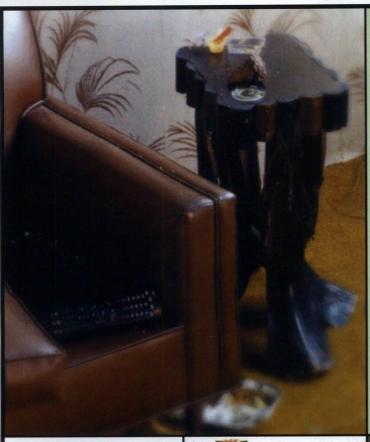
Dear Peter:

Thanks for demonstrating your careful reading of my recent piece. It is always gratifying for teachers to find that their students are smarter than they are (sometimes we even take credit for having contributed to that outcome). There is one point that I would like to make in my defense: Your math is better than mine, but you are not quite as adept at hyperbole. If you are trying to say something is BIG, does 40 football fields sound better than 13?

Cheers, Jim

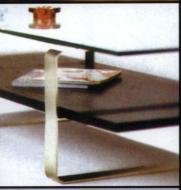
#### **CORRECTIONS:**

The editors regret that in Preview Galleries (Feb. issue) the wrong cutline appeared under the image of *Della's Desire* by Dianne Rodwell, which is on view until March 23 at the Raleigh Municipal Building. The image carried the cutline for *Chevalier Surrealiste* by Salvadore Dali, on view in a Dali exhibition until March 9 at Animation & Fine Art, Chapel Hill.



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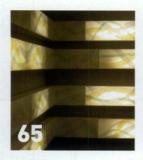


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### SECRETS OF STATE

### Halifax, VA, Historic Homes Tour To Follow Old Stagecoach Route

The annual Halifax Historic Homes Tour, to be presented in southern Virginia April 29 & 30 by the Halifax Woman's Club, will feature 19th-century plantation homes and a former tobacco factory located on what was the main stagecoach route between New York and New Orleans in the early 18th century. In addition, the tour will include historic homes in the Mountain Road Historic District, located in the county seat of Halifax. Known as the prettiest little village in Virginia, it is a state Historic District recognized by the VA Historic Landmarks Commission and the National Register of Historic Places.



On April 10, 1865, at this 16-foot banquet table in the dining room of Springfield mansion, Jefferson Davis and his cabinet held the last official meeting of the Confederate States of America

During the 18th century, River Road was part of the main stage route between New York and New Orleans and the principal road from Halifax County Courthouse to Danville, VA. It was the most heavily traveled road in the County. In the early part of the 19th century, the rich soil along the Dan River produced a wealth of tobacco, which was the main export crop from America to Europe. As fortunes rose, large plantations and mansions, showplaces of style and elegance equal to any in Virginia, began to appear along the road. Several of these homes will be visited on the tour. Scenes from two are pictured herewith.

Springfield, one of the River Road mansions on the tour, was built in 1799 in the Greek Revival style with fluted Ionic columns. Remodeled in the mid-1840s by Jeffersonian architect and builder Dabney



TAROVER, built by Thomas Davenport in 1770, was burned and rebuilt in the 1850s for Thomas Bruce, son of James Coles Bruce for whom Berry Hill, the nearby Greek Revival mansion, was built. Tarover shares many similarities with Berry Hill, including an almost identical floor plan. It now belongs to Henry and Virginia Zenke of Greensboro, NC.



Members of The Raleigh Fine Arts Society take a tour of Dunn Hill Farm in Halifax County, VA.

Minor Cosby, the exterior is of brick made and burned on site; window and doorsills are of stone quarried from nearby Sandy Creek; and exterior woodwork is locust, which was sunk and seasoned in the Dan River for three years to prevent warping. Thomas Day, well-known furniture maker of nearby Milton, NC, whose work has been exhibited in the NC Museum of History, created many of the home's architectural features including his signature "S" curve on the newel post in the entryway,

four unique mantelpieces and double front doors that he carved in a style known as "chamfering."

Tickets for the Halifax Historic Homes Tour are \$15 per person. For tickets or information, visit www.oldhalifax.com/Halifax-WomansClub or call Club members Kay Lewis at 434-572-1641, Dot Clements at 434-476-6801 or Betty Yates 434-793-9003. Ticket holders will receive a complimentary tour of Berry Hill Plantation guided by members of the Halifax Woman's Club.



Many of the homes on the tour are filled with interesting period furniture.

To learn more about historic Halifax County, see Diane Lea's design feature in this issue, featuring Berry Hill Plantation, Dunn Hill Farm and the restored Prizery, an architecturally significant South Boston warehouse.

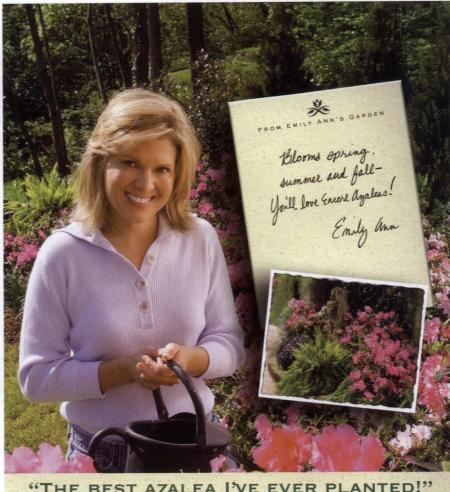
### **Gala Fundraiser Planned For State Capitol Building**

The Capitol Rotunda in the historic NC State Capitol Building, Raleigh, will be the site for a fundraising gala on April 1 sponsored by the State Capitol Foundation Inc. The event will include a silent auction and dinner featuring North Carolina-grown foods and wine, dancing and music from Leon Jordan and the Continentals.

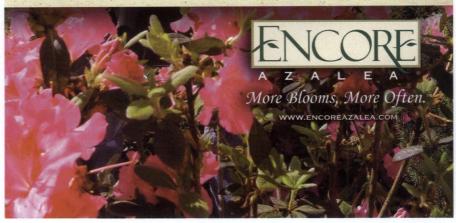
The Foundation, a non-profit organization created to support educational components and restoration projects for the Capitol Building, is committed to raising \$1 million to establish an endowment to fund these efforts. The Gala will contribute to the achievement of this goal.

"More than 100,000 people visited the Capitol building last year, [including] 53,000 school children from all 100 North

Carolina counties," said Barbara Boney, President of the Foundation board. "As this is often the first introduction to how a democracy worked in the early years of the Republic and a very important component of fourth-grade education throughout the state, we are committed to maintaining educational support so North Carolina students can learn first hand about the history of the State Capitol."



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To purchase tickets for the gala (\$150 per person), call 919-786-0109 or visit www.nc statecapitol.org.

### Full Frame Film Festival Announces April Highlights

The Full Frame Documentary Film Festival welcomes filmmakers and fans to Durham April 6-9. The nine-year-old international festival takes an inside look at

"Class in America," exploring the memory of Hurricane Katrina through the first documentary shots taken in the wake of the storm.

Sketches of Frank Gehry, Sydney Pollack's intimate look into the life and work of the legendary architect, is the opening night film. Shot with a hand-held video camera, it is the Academy Award winning director's first documentary film.

This year's Career Award honors Richard Leacock and his work. Leacock was a cameraman in World War II and co-started the Direct Cinema movement. For schedules and additional information, visit www.full-framfest.org.

-Rebecca Heslin

### Kidzu to Open in Chapel Hill

The average height of those walking up and down Franklin Street in downtown Chapel Hill is shrinking as young folks head to the new Kidzu Children's Museum that opens its doors March 7. The premier exhibit will allow children to dress up like Wild Things and experience all the adventures of Maurice Sendak's popular children's book, Where the Wild Things Are.

The Chapel Hill Museum will be open Tuesday-Saturday from 10 a.m. to 4 p.m.; Contact 919-933-1455 or visit www.kidzu childrensmuseum.org.

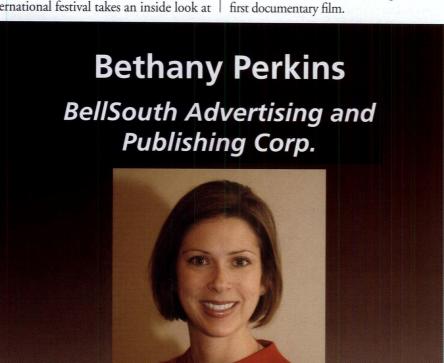
—Rebecca Heslin

### **Rent A Rower Supports UNC Crew**

You too can rent a rower. UNC's Men's Crew, launched in 1968, is raising money by





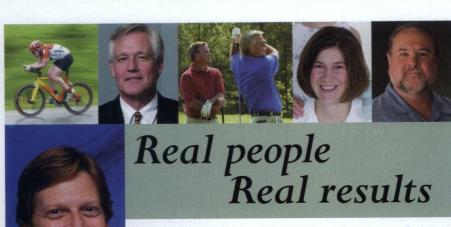


### 2005 Campaign Rookie of the Year

As the Raleigh Chamber begins its 2006 Total Resource Campaign, we'd like to recognize and congratulate Bethany Perkins, account executive for BellSouth Advertising and Publishing Corp., for her outstanding efforts in our 2005 Campaign. Her efforts alone raised \$21,310 for the Raleigh Chamber, earning Bethany the coveted Rookie of the Year title.

Congratulations, Bethany, and best of luck in this year's campaign!





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providing able-bodied rowers to perform yard work, move rocks, logs and furniture, paint rooms and other chores to support the rowing team.

Available dates are March 4, 5, 25 and April 8, 9, 29 & 30. To rent your rower, contact Andrew Knudsen at 704-953-2505 or email crew@unc.edu. For the crew's spring schedule and more information, contact Jennifer Wheeler Sedlack at pjsedlack@bellsouth.net.

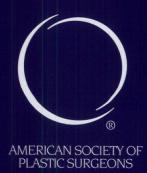
### Tall Ship Star Clipper Booking For Mediterranean Cruise

The 178-passenger tall ship *Star Clipper*, which will depart Cannes, France, on May 20 for a 7-day cruise of the Western Mediterranean, is now booking passengers. Ports of call will include L'lle Rousse/St. Florent, Corsica; Bastia, Corsica; Portovenere, Italy; Portofino, Italy; Monte Carlo, Monaco; and Porquerolles, Hyeres Island.



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Dr. Law, a Raleigh native, practiced aesthetic plastic surgery in Beverly Hills until returning to his hometown in 2003, to be near family and open his solo practice. He resides in Raleigh with his wife Kile and their two young sons. Dr. Law is chosen by men and women nationwide who seek beautiful, natural looking results from plastic surgery. He performs all aesthetic surgeries in a hospital O.R. and provides a complimentary overnight stay in the hospital to enhance patient comfort to provide peace of mind to both the patient and their loved ones. Dr. Law has been recognized with numerous 'best of' awards. He has been featured extensively in national media including

Dr. Law is the owner and medical director of Blue Water Spa, a plastic surgery medical spa and laser center, recently recognized as one of the top four spas in America 2005 by American Spa Magazine.

a cover article in Plastic Surgery News, the official news journal of the American Society of Plastic

Surgeons.

Host for the trip will be naval historian Dr. William B. Cogar, who earned a doctorate from Oxford University and was from 1983 to 1998 a history professor at the US Naval Academy and Director of the Naval Academy Museum. Dr. Cogar will present three lectures along the way.



Star Clipper, a tall ship scheduled for a Mediterranean cruise in May, was built in 1991/92. It is 360-feet long, has a sail area of 36,000 square feet and a mast height of 226 feet

Rates for the cruise will be in three cabin categories from \$2,295 to \$2,595 per person, double occupancy. For more information or to reserve a cabin for this trip, contact Jane Wolff, Public Information, NC Maritime Museum, Beaufort, or email iane.wolff@nc mail.net.



Wilmington's Cameron Art Museum is built on the grounds where the final fight to take over the city of Wilmington during the Civil War was played out at the "Battle of Forks Road" (Feb. 20, 1865). The soldiers' breastwork mounds still stand and recently a group of volunteers (shown here) cleared out overgrown brush and unearthed sections of squared, heart-pine logs, possibly used as firesteps by the troops. Last weekend, on the 141st anniversary of this skirmish, the Museum sponsored a Civil War Living History Weekend. The Cameron Museum is located at the corner of South 17th Street and Independence Boulevard in Wilmington. For information, visit online at www.cameronartmuseum.com or call 910-395-5999.

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### **Best In Food and Wine Set for Historic Beaufort**

### by Moreton Neal

The Beaufort Wine and Food Weekend, destined to become one of the most enjoyable benefit events in North Carolina, came about

by accident, patched together in just eight weeks last year by Don and Tracy Holloway to benefit the Friends of the North Carolina Maritime Museum. When Don, formerly a wine merchant, and Tracy, manager of her family's Front Street Grill at Stillwater, discovered that Wilmington had canceled its food and wine festival at the last minute, they decided to accommodate the scheduled West Coast vintners by holding a smaller occasion in their own hometown. The weekend was a hit beyond all expectations. The happy westerners, besotted with the beauty of Beaufort, its friendly people and first-class food, were planning their return by the festival's closing day.

Keying off the success of last year's event, the Second Wine and Food Weekend will take place April 26-29. With almost a year of planning by chairman Michael Carithers, the festival promises three days of fun celebrating the bounty of Beaufort's ter-

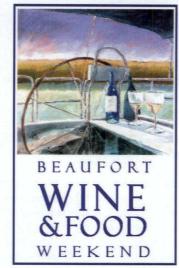
rific restaurant scene. Besides Beaufort's finest, guest chefs include Raleigh's John Toler, Ashley Christensen and Walter Royal; Leonard Logan from Duck and Shawn Wellersdick from Wilmington. Special guest will be "the father of California wine country cuisine," author and

restaurateur John Ash.

Some of the greatest vintners in the world will showcase their wines in four days of dinners and lunches topped off with a gala reception. There's plenty to do between meals—from art exhibits and jazz concerts to seminars and bottle signings. Following the festival last year, I reported that, "I was blown away by the quality of wines there—some of the best I've ever tasted." And *Metro's* Wine expert Barbara Ensrud commented about this year's offerings, saying, "Looks like there will be some good pours to go with food from some of NC's top chefs. Nice to see North Carolina wineries such as Childress and Rag Apple Lassie on the scene."

Proceeds from the weekend will benefit the Beaufort Historical Association as well as the North Carolina Maritime Museum. Check out the website: www.beaufortwineandfood.com or call 252-646-

5230 for information and tickets. Don't miss this opportunity to eat, drink and be merry for a good cause.



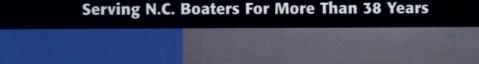




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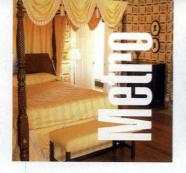


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# Design by Diane Lea

### Halifax County, Virginia:

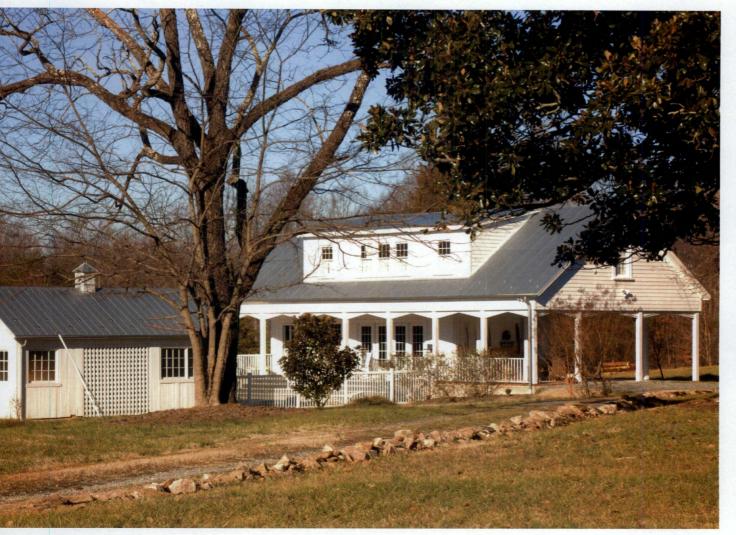
### SHORT DRIVE TO HISTORY AND ARCHITECTURE —JUST NORTH OF THE BORDER

outh Central Piedmont Virginia's historic Halifax County, which borders North Carolina's Person, Caswell and Rockingham Counties, is a landscape of rolling farmsteads and picturesque small towns. Established in 1752 and named for the Second Earl of Halifax, George Montagu, Halifax County early on became a wealthy agricultural region. For many years prior to the Civil War it was

one of the largest tobacco growing counties in the country. After the Civil War, tobacco farming and tobacco manufacturing continued to fuel a thriving economy, particularly in South Boston, the largest town. The development of a technique for flue-curing tobacco made the leaf pliable and easier to process and ship just as the country was acquiring a taste for bagged and granulated tobacco. In 1868, Upton

Thomas Bowden, an itinerant tinner, is said to have set up shop in South Boston to manufacture and sell his Bowden Flues. Bowden later moved to Oxford, NC, and in 1872 received a patent for an elaborate system of flues using dampers to control heat and pans to induce steam during the curing process.

Another bit of local history, perhaps viewed as heresy by North Carolinians,

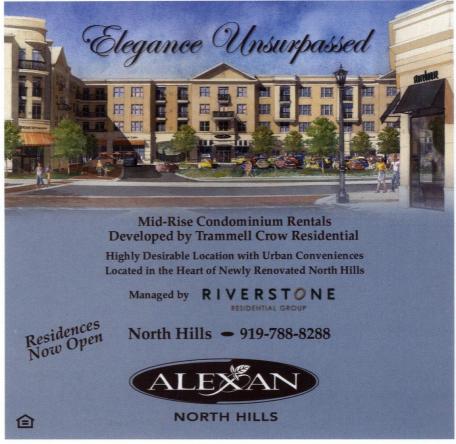




(Left) The 140-acre Dunn Hill Farm, a former tobacco farm with a 1840s house and a complement of outbuildings, is located just across the border from North Carolina, in Southside, Virginia. (Above) The home's west wing, added sometime after the Civil War, now serves as Wileman's library.

credits Halifax County farmer John L. Wade with manufacturing the first bagged granulated smoking tobacco. Wade made and sold his product, "Bull Doze," in a small building at the corner of Main Street and Wilborn Avenue in South Boston. When Wade sold the business, the new owner moved it to the bustling tobacco manufacturing town of Durham, NC. The rest, as they say, is history.

From such promising beginnings, the tobacco industry in South Boston and Halifax County continued to flourish in the late 19th and early 20th centuries, expanding into warehousing and prizing (pressing tobacco leaves layer by layer into hogsheads for shipping) and growing and shipping as much as 90 percent of the world's tobacco seed. By 1907 South Bos-



ton had become the second largest bright leaf tobacco market in the country, selling 13 million pounds that year. In 1927, 20 million pounds were traded. Even the Depression could not slow the economic engine of tobacco. From 1935 to 1941, South Boston, a town of about 5,600, hosted tens of thousands of people at their annual American Tobacco Festival.

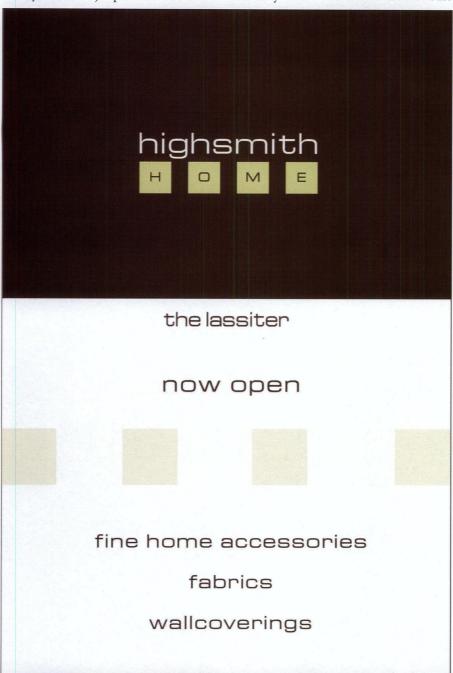
So how does a rural Southside Virginia county, whose major product has been in

decline since the 1960s, revitalize and become the destination for new residents and generate new businesses and industries? The answer is in the stories of three very different architectural restoration projects.

#### **RALPH WILEMAN**

The first story is Ralph Wileman, Professor Emeritus of the University of North Carolina at Chapel Hill, who searched for several years for a wonderful historic house

to restore as a retirement project. In 1991, Chapel Hill friend Betsy Hayes told him of a local dentist's plans to tear down an old house on a farm he had purchased in Vernon Hill, VA. Wileman contacted the doctor and prevailed upon him to let him see the house before he demolished it. "Well, the house was quite deteriorated and the walls were black because it had been used as a smokehouse," says Wileman. But despite cautionary comments by his children and friends, Wileman, a former president of the Chapel Hill Preservation Society, bought the 140-acre property and began the restoration of Dunn Hill Farm. Constructed around 1840, the simple vernacular farmhouse was two rooms up and two rooms down. The window surrounds and much of the window glass were still intact, as were the mantels and woodwork. Wileman found a local contractor, Tom Giglio, who worked with him to restore the original portion of the house and add a new rear ell that accommodates a kitchen and dining area with a fireplace and a master suite.



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Wileman, an artist and collector, furnished Dunn Hill with his eclectic blend of collectibles and personal memorabilia and exercised considerable skill and ingenuity in designing and executing needlepoint panels for the risers on one side of the double staircase. "The house grew, like most old houses do," says Wileman, "which is why you have two parlors with two separate front doors and two staircases that meet at the top on the second floor." As Wileman settled into the life of a modern-day country squire, he indulged his love of history by exploring the region and fan of George Washington's Mount Vercommunity with a one-room school house. behind two towering magnolias.

reading the lore of old Virginia. Always a fan of George Washington's Mount Vernon, Wileman asked Chapel Hill muralist Michael Brown to cover his bedroom walls with scenes of Mount Vernon, the lovely Virginia countryside, and a mythical farm community with a one-room school house. Dunn Hill Farm is also depicted as it is in real life, a pleasant country house situated behind two towering magnolias.

As such projects often do, the renovation of Dunn Hill Farm became a labor of

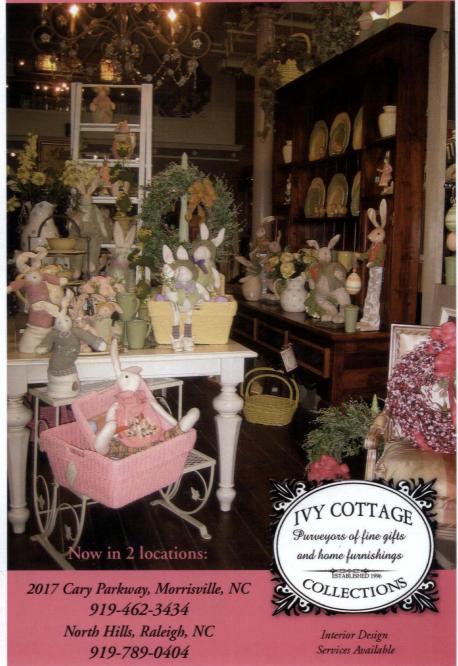
Chapel Hill artist Michael Brown's mural depicts George Washington's Mount Vernon and other scenes.

love. Soon Wileman and Giglio were at work building terraces, putting in a pool and constructing a guest house of salvaged materials, such as tier poles from the farm's 150-year-old tobacco barns and pine floors salvaged from torn down houses. The cottage's kitchen cabinets are crafted from recycled heart pine tongue and groove wood treated with tongue oil and brier wax. The guesthouse provides bedrooms for Wileman's frequent visitors, and a good

part of the oversized second floor is devoted to his art studio.

As an active community volunteer, Wileman drew upon his second career designing product logos and marketing tools for IBM to create an exhibit about South Boston's tobacco heritage in The Prizery, the newly restored and adapted tobacco warehouse in downtown South Boston. But then his creativity took an unexpected turn. While preparing work for

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ROMARE BEARDEN, Untitled (Medallion Ouilt) (DETAIL), 1976.
Collection of Susie Ruth Powell and Franklin R. Anderson. Art © Romare Bearden Foundation/Licensed by VAGA.

### Conjuring Bearden

On View March 4 - July 16, 2006

The first exhibition to explore the theme of the "conjur" woman in the work of North Carolina-born artist Romare Bearden, one of the most respected American artists of the second half of the 20th century.

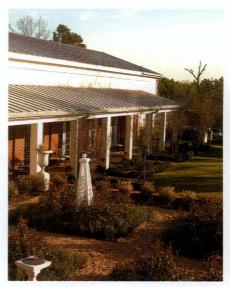
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display in The Prizery's art gallery, Wileman made up a form he calls Corner Art. Constructed of wood in corner shapes, often with cutouts embellished with fabric-covered spindles and other intriguing elements, Wileman's Corner Art is characterized by gorgeous color combinations and exotic patterns. On a recent visit to Istanbul, Wileman caught sight of an antique Russian carpet. The elaborate curvilinear pattern of the rug has found its way into one of his most striking pieces.

#### BERRY HILL PLANTATION

Berry Hill plantation, considered one of the finest Greek Revival homes in the country, is the second story, located 13 miles from Dunn Hill Farm and about three miles from Downtown South Boston. James Coles Bruce, an 1825 graduate



A flanking colonnaded wing added during the renovation houses a formal dining room and kitchen.

of the University of North Carolina, and his wife Elizabeth Douglas Wilkins built it in 1842. A National Historic Landmark and the centerpiece of a 750-acre resort complex, Berry Hill's transformation from a vacant historic house bound for the auction block to a showcase of architecture and design has been accomplished by two separate and enterprising owners.

Berry Hill was first purchased and restored in 1997 by international insurance company AXA as a corporate training center, with assistance from Wake County





AXA, an international insurance company, renovated Berry Hill in 1997. It is now a luxury resort.

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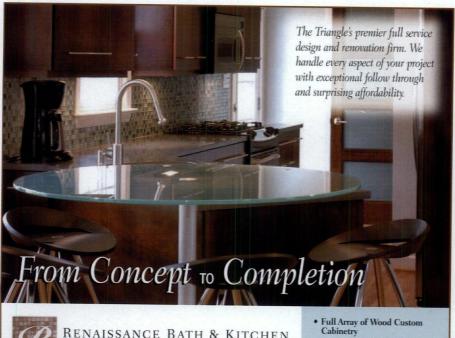
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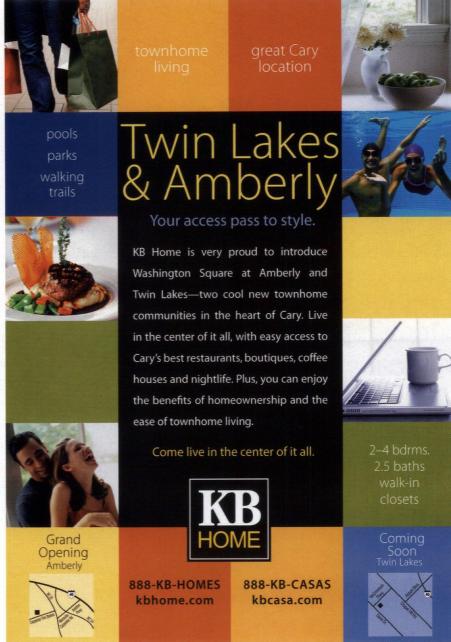






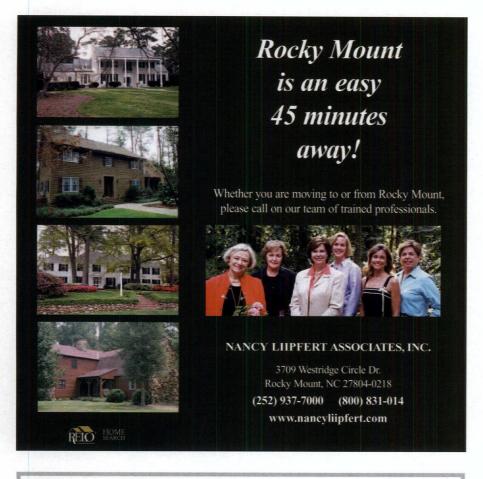
native and ardent preservationist and AXA executive Richard Jenrette. The restoration included the addition of a colonnaded wing with a formal dining area and modern kitchen. The wing parallels the original service wing where Darby's Tavern now offers pub dining and music. Another AXA addition, the tasteful 90-room guest house, features accommodations furnished with Italian custom-carved four-poster beds with mattresses of French hen's down, small bal-

conies, and even complimentary Starbuck's coffee. AXA also added an indoor pool pavilion, a delightful space with trussed ceiling and floor to ceiling windows overlooking portions of the 26-acre stone wall that encompasses the original Berry Hill compound. Berry Hill was purchased from AXA in 2004 by three young Washington, DC, developers. Ryan Hill, Darrin Phillips and Chris Russell had a vision of bringing Berry Hill's considerable history alive for



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heritage tourism visitors, luxury-seeking resort guests, business conferees, historians and genealogists, many of whom are descendants of the African-Americans whose labor built and sustained a major plantation complex. The new owners concentrated their efforts on interior improvements and the refurbishing of the guest rooms. They also constructed the Blackberry Spa, which was recently accredited to offer Kerstin Florian health and beauty products.

Berry Hill Plantation Resort is now the consummate full-service resort, equipped with high-speed wireless Internet access and a multitude of recreational opportunities, including tennis, hiking and biking trails, lawn games, volleyball, concerts and cooking classes, with golf and horseback riding available nearby. But the focus of Berry Hill is its incomparable architecture and history, extending back in time to the land grant from the English Crown to William Byrd II of 105,000 acres, and following the course of the Carrington and Bruce families whose descendants owned Berry Hill for almost 200 years.

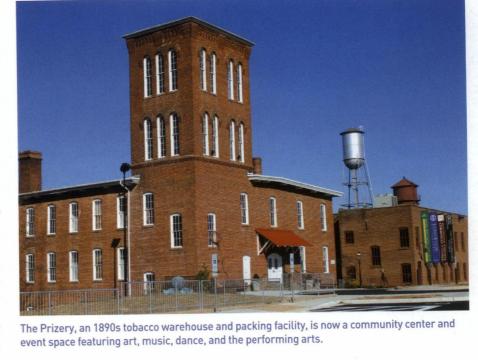
Kay Thompson, Sales Manager, and Suzanne Gandy of Strategic Marketing Services, make Berry Hill's story human and accessible by emphasizing how James Coles Bruce and his beloved wife Eliza were devoted students of Greek and Roman ideals and architecture and paid the attention to the details they lavished upon the house during its construction. "It took two years to build Berry Hill," says Thompson, "and it was built to last. The white-washed brick walls are three feet thick and the 60foot-wide granite stairs, which rise from the front drive to the Doric columned portico, were quarried from stone on the plan-

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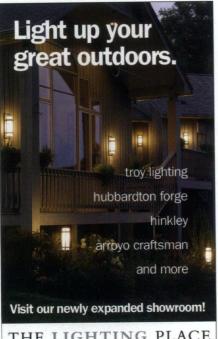
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tation." This masterpiece of Classical Orders is attributed to a design by John E. Johnson and to the work of master builder Josiah Dabbs. A second builder, Dabney Cosby, builder of Old East on the University of North Carolina campus in Chapel Hill, also worked at Berry Hill. Of particular architectural note is the horseshoe shaped mahogany staircase that seems to float above the grand entrance hall, an engineering feat of spectacular visual impact, said to be the work of Thomas Day, a free Black cabinet-maker. Cosby is credited with the ornate "ecclesiastical" design of the moldings and the fresco around the ceilings of the parlor and the library, which flow together as a gracious and symmetrical space. Managed by Benchmark Hospitality International, a Houston hospitality services firm, Berry Hill may well become a favorite destination on the order of the Biltmore House or Grove Park Inn. The dream of three young owners to develop a tasteful residential community around the mansion house will take its cue from the Berry Hill Plantation Resort and should be a major economic stimulus to the region.



### THE PRIZERY

Finally, the restoration and adaptation of The Prizery, the most historically and architecturally significant of South Boston's remaining tobacco warehouses, is a heartwarming tale of community interest, volunteerism and philanthropy combined with local and state resources. If only every community could be the recipient of a donation that has transformed the 1890s



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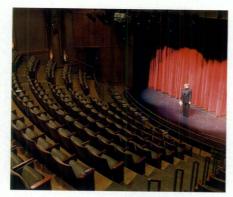


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R. J. Reynolds Company structure where tobacco was prepared for market, including stripping, sorting, packing and shipping. In 1996, John Cannon and Eva Harris donated the building to South Boston's Community Arts Center Foundation, a grass roots organization determined to adapt the old warehouse into a community arts center. Volunteers went into action to clean and prepare the four-story building for its first event, a gala art show entitled "The Prizery Turns a New Leaf: an Art Exhibit." Halifax native Chris Jones, now Executive Director of the Prizery, played the piano for the show. Thus began the transformation of The Prizery from a bootstrap volunteer project to a meticulously restored landmark building and a textbook example of adaptive reuse. The building now boasts the 300-seat state-of-the-art Chastain Theatre, the permanent Tobacco Heritage exhibit, and the fourth-floor banquet hall that seats 400 for fundraisers and other events. The Prizery, a center for music, dance, art, sculpture, theatre and long-distance education, is fast becoming the heart of the community.

"It took 12 years to get the money



The Prizery's 300-seat Chastain Theatre is a state-of-the art performance and distance learning facility.

together to do this restoration of The Prizery," says Chris Jones. "We raised \$5 million in donations, as well as receiving funding from the Virginia Department of Transportation, the City of South Boston, and we earned \$2 million in state and federal tax credits. Our architects and contractors were Hanbury Evans Wright Vlattas and Company, who built the Olympic Village for the 2002 Salt Lake City Olympics."

The Prizery is a work of art. Over 150

windows were removed, cleaned and. where needed, rebuilt. The arched windows in the Italianate tower still contain their original 100-year-old glass. The structure's brick was replaced with matching 100year-old brick where necessary, and the oak beams had the lead-based paint removed and the wood sealed. "Hansbury Evans Wright Vlattas and Company even refurbished the old Westbook elevator, which is the center of our Tobacco Heritage Exhibit," says Jones. With an art gallery, banquet hall, classrooms, studios, museum space and a Visitor's Center all complementing a marvelous performing arts center and theatre, South Boston and Halifax County are making their mark with the preservation of a fine historic structure and the community's heritage.

These three stories of the ingenuity and dedication of a creative individual, a farsighted team and an energetic community aren't ending with the successful completion of their projects. They continue into a future made culturally richer and economically brighter for the entire Old Southside Virginia region by the inspiration and effort of its citizens.

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# Food and Wine Guide





### The Class of 2005:

### NEW ARRIVALS ON THE TRIANGLE'S DINING SCENE

by Moreton Neal

Apopulation explosion has taken place recently in the *Metro Magazine* coverage area. I can't speak for the number of babies born or folks moving our way, but restaurants are multiplying at a surprising rate.

So many great choices, so little time! It was impossible to cover them all for *Metro's* spring food issue so I whittled my list down to 10, leaving out several that have surely become favorites by now. Rumor has it that Sharpie's in Beaufort, Blue Note LP and Southern Star in Cary, Jax Grill in Wilson, Blue Fin's in Wake Forest, Cattails in Zebulon and Mura in Raleigh are all keepers, and I look forward to making their acquaintance in the near future.

Of the venues I chose, some are slick and swanky, some small and homey; a few are owned by familiar restaurateurs, others are first efforts. Though the service isn't yet perfect in many, there are none in this group that I found unworthy of a return visit.

How fortunate we are to have such a vast smorgasbord of new restaurants. *Metro* diners, make your reservations, then go forth and welcome these newcomers to the neighborhood!

### AZITRA

Briar Creek Shopping Center, Raleigh

Among the acres of big-box stores and corporate chain restaurants in Briar Creek Shopping Center, there is a curry-scented breath of fresh air. Opened last fall, Azitra



introduces to the Triangle a new era in Indian restaurants with the pink drink generation in mind. Goodbye, chai. Hello, Tipsy Turban.

The brainchild of restaurateur, Ashok Arora, Azitra's prototype is Nabob in Virginia Beach. The success of his first Nabob paved the way for two more restaurants in Williamsburg and Newport News.

Arora's winning formula for this nouvelle-Indian restaurant includes a large airy space, funky-contemporary fixtures and dishware, a sleek bar complete with a flat screen TV (tuned to ESPN, of course) and a huge glass-walled wine closet. The mellow sounds of international electronica can be heard softly in the background, and a large patio adjoining the bar promises outside dining in warm weather.

The kitchen's pride and joy is a giant Tandoori to cook most meats and breads. And Azitra's breads are outstanding, particularly the garlic and parsley sprinkled naan. The familiar Indian entrées were enjoyable, but appetizers—soups and spinach pakora—were the standouts. Don't forget to save room for dessert. The Azitra Special (carrot pudding with homemade mango ice cream) and Kheer (rice pudding flavored with rose water) are especially satisfying.

Manager Sonny Singh is particularly proud of the bar's extensive drink menu. Besides the aforementioned Tipsy Turban (basically a Cosmopolitan topped off with champagne), there are the Bollywood Cocktail, Snake Charmer, Kama Sutra, Bombay Bellini—a bit of silliness and self-parody that I found delightful. Who says Indians don't have a sense of humor? The Kumars of 42nd Street would be perfectly at home here.

Azitra's reception at Briar Creek has surpassed expectations according to Singh, who previously managed Williamsburg's Nabob. "We love it here in Raleigh," he enthused. "I'm never going back to Williamsburg."

### **BIN 54**

Glen Lennox Shopping Center, Chapel Hill

As I reported in the October issue of *Metro*, Bin is the cutting edge (no pun intended) in urban steakhouses. Owner George



Bakatsias has gambled on finding a deeppocketed sophisticated core of meat-eaters in Chapel Hill to support this venture, a bold move in the organic veggie-oriented side of the Triangle. So far, so good. Bin has already found its niche, and not just with beefeaters. Chef Dale Ray's consistent offerings—his fish and vegetables are as perfectly prepared as his steaks—showcase his impressive skills gleaned from experiences in the best kitchens in America (see following article), and general manager Brett Jennings supports Dale's food with a thoughtfully selected wine list.

### THE FLYING FISH

Downtown Hillsborough

One of Chapel Hill's most popular neighborhood eateries celebrates its 20th birthday this year with a surprise—a baby sister. The Flying Fish, spawned from the owners of the Flying Burrito, occupies a cozy little space in



the middle of historic downtown Hillsborough. The place looks and feels like an old ice cream parlor, complete with an old-fashioned tile soda counter (now serving Margaritas). Mayberry, meet Monterrey.

Hungry Hillsboroughans can now stroll downtown for lunch or dinner featuring Phil and Ruth Campbell's distinctive fusion of Mexican and Southern food. The Campbells call their style, "South by Southwest," also the name of their as yet unpublished cookbook. As one would expect, fish is the specialty here, but in addition to hybrid dishes such as Sweet Potato-encrusted Catfish served with green chili cheese grits and tomato poblano gravy; plus Mahi Mahi Fajitas with jicama slaw, and a few more familiar burger and chicken offerings.

The Flying Burrito owes its longevity to its owners' continual presence, as well as their unusual, yet comforting, cooking. With their daughter running the floor at "Fish," the Hills-

borough community can expect the same warm reception and inspired recipes that make "The Burrito" so beloved in Chapel Hill.

### JK's

North Hills Shopping Center, Raleigh

Many of our readers will argue that JK's isn't new, and they would be right. JK's is a familiar name on the Outer Banks dining scene, serving up the highest quality beef and seafood in Kill Devil Hills for years. But owner J.K. Norfleet couldn't resist the allure of renovation of the new North Hills and rose



to the challenge by creating a second JK's.

General manager Chris Queensbury claims that this sophisticated restaurant is very similar to the old one, "just a smidgen more upscale." With its western theme (think downtown Dallas, not Dodge City), one expects a whole lot of cow meat, but "this is not a steakhouse," claims J.K. "We do serve excellent prime Nebraskan beef, but at least half our sales is fresh seafood delivered daily from the coast." I joined Fred Benton for a tasting of CIA-trained Chef Cliff Foglesberg's menu. Guided by Norfleet, we tried his own favorite menu item, grilled lamb chops, and found it superb. Seafood items were first rate, particularly Foglesberg's inspired Walnut Crusted Black Grouper with celeriac fettucini.



### JUJUBE

Glen Lennox Shopping Center, Chapel Hill

West Coast chef Charlie Deal arrived in North Carolina this year to partner with longtime Triangle restaurateur George Bakatsias to open three high-concept restaurants.

First to open was Grasshopper in Durham's Ninth Street neighborhood. Within weeks Bin 54 premiered in Chapel Hill. Right next door, Jujube, the partners' third restau-

rant, teased us with a promising-looking façade for months. Eager diners had to wait almost until the end of the year before discovering its delights.

As slick as Grasshopper is rustic, Jujube's striking interior features brightly colored walls covered, gallery-style, with imposing black and white photographs of Chinese street life. "Shanghai chic" seems to be the idea here. Guests can enjoy a floorshow, if desired, watching wok wizardry at the dining counter, which faces an open kitchen. For more tradi-

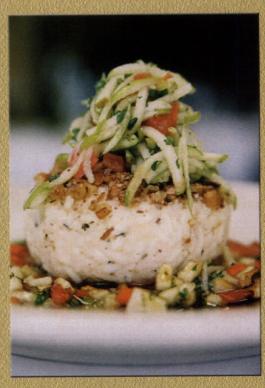
tional dining, individual tables adjoin a sleek bar. A "Zen garden" foreshadows warm weather lunches and suppers.

Deal's food is startlingly flavorful. His unique cuisine—Chinese and Vietnamese flavor combinations using the highest quality ingredients—is without peer in these parts. Try his Niman Ranch Hanging Roast Pork glazed with hoisin and soy, spicy Lemongrass Grilled Flank Steak or Ginger Roasted Chicken with jujube and shallot compote for a deliciously exotic dining experience.

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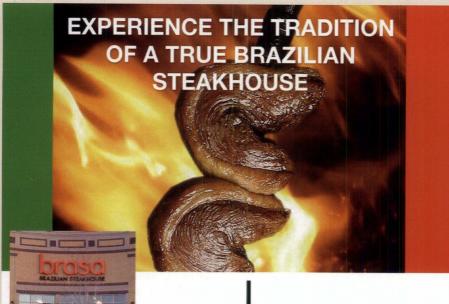
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### **MERLION RESTAURANT**

Southern Village, Chapel Hill

Until Merlion's manager set me straight, I had no idea there existed a distinct cuisine called Singaporean. As far as I know, there was no such animal in North Carolina until a group of homesick ex-pats from that Asian metropolis, hungry for their native flavors, opened a fascinating little dining room in Southern Village last fall.

Melinda Tan, Merlion's general manager, enlightened me. "Singapore is a mixture of



many different cultures including British, but the predominant cuisine is a Chinese/Malay hybrid called Peranakan. Lemongrass, galangal and coriander are the primary seasonings, as well as hot chilis, and seafood, of course, since Singapore began

as a fishing village.

"At first, the restaurant featured familiar Thai dishes on the menu to break in our American customers, but we're moving on to more unusual Singaporean favorites." Where Thai ends and Peranakan begins, I can't pinpoint, but Merlion's menu selection is quite different from other Southeast Asian restaurants in our area.

We started with a pancake-wrapped duck salad, fried coconut shrimp, Kueh Pie Tee (jicama, bamboo shoots and tofu in a crispy fried batter cup). Prawn Mee Soup (various types of noodles, shrimp, fish cake and spinach in a delicate broth) and Hor Fun (smoky rice noodles with Chinese sausage, shrimp and greens).

For dessert, we tried Sago pudding, one of the most unusually textured and delicious desserts I've ever experienced. It's a dairy-free mold of tapioca topped with two sauces—one coconut, the second, caramelized palm sugar with a tangy quality reminiscent of cane molasses. It is no less than addictive.

Service at Merlion is its weak point, but I imagine that will improve with experience. Adventurous diners should find Merlion a rewarding experience and a welcome addition to our increasingly international food scene.

### 115 MIDTOWNE

North Hills Shopping Center, Raleigh

Fooled by the vestigial e on its name, I expected something a bit stodgier than the transitional-style dining room of 115 Midtowne. Kate Cole's succinctly elegant décor belies the exuberant nature of its cuisine. Chef

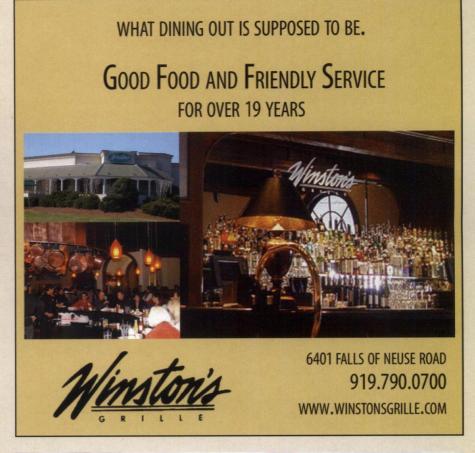
Scott Cole, who happens to be Kate's husband, describes his own style as "international eclectic."

"I don't shy away from the label 'fusion' and I like to use a lot of flavors on a plate," he explains, "but I try to keep flavors true to the region they came from."

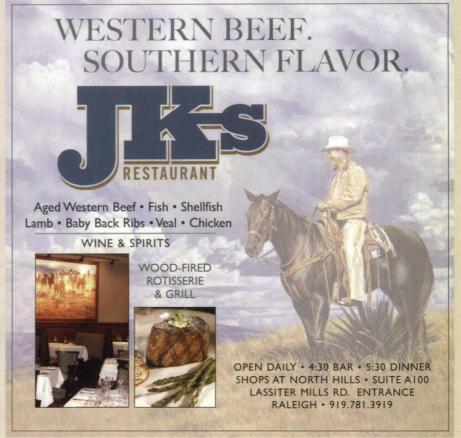


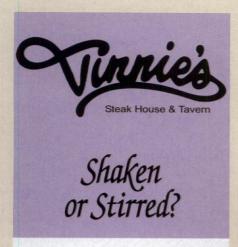
The lightness of our fresh crab and avocado salad on watercress, fresh mint with a citrus vinaigrette was the perfect foil for a heavily spiced Sri Lankan lamb curry. Rich chocolate lava cake with raspberry puree and a cherry-walnut bread pudding with housemade gelato topped off a beautiful meal.

Scott's admirers (including Fred Benton—see "Off the Menu") have followed him from Margaux's where he practiced classical French cooking, to Maximillian's, which he describes as specializing "a bit more 'free-form' than I











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prefer." Scott is thrilled to be at the helm of his own kitchen at last, and so are we.

### THE NASHER CAFÉ

Duke Museum of Art, Durham

The powers-that-be at Duke University pulled off quite a coup when they commissioned one of the great architects in the world, Rafael Vinoly, to design the new Duke Museum of Art. Another stroke of genius was recruiting seasoned Durham caterer Amy



Tornquist to operate the museum café, a significant ingredient in its appeal. I have just one criticism about the collaboration: The café is open during museum hours, which means only one evening each week. Thursday night at the museum is abuzz with events (lectures, films and concerts) to follow or preface dinner there. So double your pleasure with an evening of both the visual and culinary arts, or enjoy weekday lunches and Sunday brunches at a uniquely satisfying venue in Durham.

### **RESTAURANT SAINT-JACQUES**

Six Forks Road, Raleigh

Every Francophile says the same thing: "In France, they know how to do it right." Though the reference may be fashion, love or the art of living, this Francophile always interprets "it" to mean food. Nothing is better than good French food, and as I wrote in this column last year, Saint-Jacques offers the same menu you would expect from Marseilles to Menton—the gutsy dishes of la cuisine du soleil.



Trained with one of the world's greatest chefs, Roger Verge, owner/manager Lil Lacassagne brings the classic dishes of Provence to

the state. Bouillabaisse, Rack of Lamb with Rosemary jus, Moules Mariniere, Coq au Vin, Coquille Saint Jacques (the signature dish—scallops, served on a nest of smoked bacon and julienne fennel with a citrus beurre blanc) are perfectly executed.

Lacassagne has almost a missionary's zeal for sharing the finest French dining experience with his guests. If you have a passion for great food but haven't yet tried this little bistro, make a reservation soon at Saint-Jacques and allow Lacassagne to show you what "doing it right" is all about.

### **RESTAURANT SAVANNAH**

North Hills Shopping Center, Raleigh

Savannah's Bermuda-shuttered façade is positioned to catch the eye as soon as you turn into the main entrance of North Hills. The same post-modern look continues on the inside of the building, a large, attractive contemporary space with a few subtle references to antebellum grandeur.

By the time I arrived, the restaurant's first kitchen team had already left after just a few months, taking with them a menu maybe just a bit too rarified for Savannah's target market.



Owner and executive chef Chris Bender (of Five Star) has quickly filled the gap with the same choices one would expect in a typical low country home or restaurant. The lunch menu featured She-Crab Soup with just the perfect hint of sherry, Shrimp and Grits nicely accented by chunks of Andouille sausage, Crabcakes sauced with creamed corn, Savannah Chicken Salad Sandwich, and a decadently gravy-laden Chicken Pan Pie. Desserts include Sweet Potato Crème Brulee, Banana Bread Pudding and "Trackside Pie," (pecans and coconut in a chess-type baked pie) which has to be Savannah's signature dessert. Don't miss it.

Bender's cuisine is not another creative take on "Southern regional." Encountering these old familiar dishes in such a contemporary setting seems a bit dissonant, yet I found this concept refreshing. I predict that Bender and his partner Vincent Barresi have hit their mark and can expect a long run at North Hills.



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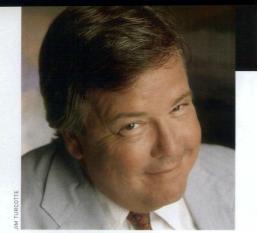


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### My Usual Charming Self

by Bernie Reeves

### **DENMARK: HOME OF THE FREE AND THE BRAVE**

wo local connections are intertwined with the Denmark cartoon imbroglio. The US ambassador to the Kingdom is Jim Cain of Raleigh. And cartoonist and novelist Doug Marlette from Hillsborough—teaching this semester at the University of Oklahoma—has been quoted extensively about the issue around the world since he has the honor to be the first to irritate the jihadists with a cartoon in 2002 depicting an Arab driving a Ryder truck with a bomb in the back. The caption reads: "What would Mohammed drive"?

Ambassador Cain (a Who's Who in the January 2006 Metro) writes that "taboos about religion" don't exist in a country where only two percent of the population attends church regularly. And 95 percent of Danes are just that, an extended family of the same race that does not often deal with "diversity" in its national life—except lately with the 2 percent that are Muslim.

Marlette depicts the Danish cartoonists as prisoners in the attic, waiting for the authorities to turn them over to the howling mobs. In an article for Salon.com, he makes the case: "When we withhold information in the name of a misguided sensitivity, by default we allow nihilistic street mobs from London to Jakarta to define the debate in this country. In effect, we have capitulated to intimidation and threats and negotiated with terrorists. No need for Zarqawi to behead us. We do it ourselves."

The eruption of emotion and violence about the depictions of Mohammed tells us that rational diplomacy will not work in dealing with the rise of extremist Islam. They have already had their day—from the 7th to the 16th century; now they are relics of the Middle Ages, estranged from the rational world. The great 14th-century traveler Ibn Battutah traversed the mighty empire of the descendants of Mohammed

in awe of all he surveyed. Today, he would weep at the decline into chaos and senseless murder, at the ignorant intractability of the once glorious empires of Allah.

But the concern that should be most on our minds is the disreputable and squalid response to the cartoon controversy by many of our own leaders in the West. Even White House confidant Karen Hughes thanked the US media for not publishing or broadcasting the cartoons. The ubiquitous Bill Clinton labeled them "appalling". And in the UK, Foreign Secretary Jack Straw praised the "sensitivity" of Fleet Street for not reprinting the offending cartoons.

So tiny Denmark is the land of the free and brave in today's tortured political calculus? Add in the courage of scientist Bjorn Lomborg, whose book *The Skeptical Environmentalist* exposed the extreme "green" movement as a creed not supported by the facts, and the Danes rise to the top of the tree of truth and knowledge. The rhetoric of the deep environmentalists is an example of "we are right because we are righteous," the same refrain we hear over and over from the Islamic leadership.

It's actually an anthem, sung loudly on college campuses in the 1960s and '70s, touting the utopia of world socialism and the battle cry to bring down individual freedom. This message failed, causing the faithful to alter the words to ring in an age of "sensitivity," and with it speech codes and regulations to smother the truth and elevate the mediocre. In classrooms, offices and public places, citizens dare not stand up for the facts of the matter for fear of the consequences of hurting someone's feelings. In our world today, everyone is "special," even if they behead non-believers on television and murder innocent bystanders for no reason anyone can explain. When truth is stained with fear,

it no longer exists. We have become cowards and not deserving of liberty.

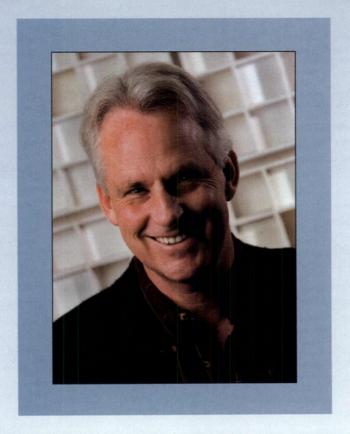
### **NOTES FROM LA-LA LAND**

Wake County State Senator Neal Hunt has stated he will introduce a bill in the Legislature when it reconvenes in May to disestablish the Triangle Transit Authority and call for the establishment of a Raleigh-Wake County—based entity to plan future rail or monorail transit for the metropolitan area. This meets the reality that the old TTA was ill conceived and its plans outdated. Since Durham has pulled out of the federally mandated Metropolitan Statistical Area—and as the Raleigh Metro is four times more densely populated than the Durham equivalent—this makes sense.

UNC system president Erskine Bowles is facing the big lie in North Carolina public education by trotting out the figures. According to the data, of every 100 8th graders, 58 percent finish high school, 38 percent attend college but only 18 percent graduate. Only 34 percent are proficient in math and reading. Bowles is calling for a reorganization of the education curricula to create more teachers, but that will only work if the content of the courses is altered drastically or eliminated. At last count, there were over 20 Masters programs at UNC-CH, most of which are bogus and designed to bestow a degree on the unqualified.

I hope Wake County parents of public school children rise up in a jihad and run out of town the administrators and school board members who have continued the practice of busing in the face of the fact it was struck down by a Supreme Court decision. The latest Diaspora of 11,500 students in the name of failed social theory is too high a price to pay for social theory.

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The soon to open Umstead Hotel and Spa in Cary has appointed Richard A. Brooks director of sales and marketing. Brooks served in the same capacity for the Hilton Virginia Beach Oceanfront.

Pinehurst Resort and Spa will host a Spring Renewal Weekend, March 17-19. Speakers will include *New York Times* best-selling author of Fighting Fact after Forty Dr. Pamela Peeke. Cost will be \$499 per person including accommodations at Holly Inn, spa treatments, seminars, yoga class and a gourmet dinner. For reservations, visit Pinehurst.com or call 800-487-4653.

The 67-room Franklin Hotel in downtown Chapel Hill will open in late spring or early summer. The boutique hotel—located at 311 West Franklin Street—will feature meeting



Rendering of Franklin Hotel to be built in Chapel Hill

and event space, restaurant and bar, business center, fitness center, complimentary high-speed wireless Internet access and amenities catering to business and leisure travelers. For details, call Melissa Crane at 919-960-6052.

Metro Magazine music editor Philip Van Vleck has been selected to write reviews for National Geographic magazine's new web site covering World Music. Van Vleck, who grew up in Oklahoma and worked as a sound engineer before receiving a doctorate from Duke University in Reformation Studies, teaches at NC State University and contributes to *Billboard* and *Dirty Linen* magazines.

"Birdhouse," the 2005 Grand prizewinner of the Rhein/Medall Prize for Community Art, will be on display through May at Durham Central Park. The 16-foot-tall tree sculpture with 20 birdhouses will be on permanent display thereafter at Brightleaf at the Park, a masterplanned community being built by Rhein Interests off Highway 70 and Sherron Road in Durham.

The Dixie Do-Daz, a youth jazz band affiliated with First Flight High School at Kill Devil Hills on the Outer Banks, recently won the high school category competition at the First Traditional Jazz Youth Band Festival held in Sacramento, CA. Youth Jazz Director Gary Clark's eight-member band has also performed gigs in Outer Banks night spots and has cut a CD of their traditional jazz music.

The North Carolina China Center recently held its grand opening at 10900 World Trade Boulevard, Raleigh, with North Carolina and Chinese dignitaries participating. The Center will be a statewide resource for the promotion of economic, educational, governmental and citizen pursuits between the state and the entire Chinese-speaking world.

Printer John Wurst of Henry Wurst **Inc.** with a plant in Apex, NC, was chosen by the Printing Association of Florida for its Graphic Arts Leaders of the Americas 2006 "Man of the Year" Award. Selection criteria were based on recipients' vision, creativity and leadership; and for their lifetime achievements and humanitarian contributions in the advancement and development of the graphic arts industry. The award is given to a person in North America and Latin America. Headquartered in Kansas City, MO, Henry Wurst Inc. is one of North America's largest commercial printers. The company has facilities located in Missouri, North Carolina and Colorado.

A new 110-room hotel has been added to the proposed eight-building, 400,000-sq.ft. office, residential and retail complex planned for East Main Street in downtown Carrboro. Main Street Properties, which is developing the complex, called it a "mid-level" chain that would rent rooms for about \$110 per night. This will be the first hotel ever built in Carrboro.

William H. Grumbles Jr. has been named UNC's Kenan-Flagler Business School's executive in residence. He is the former president of worldwide distribution for Turner Broadcasting System Inc. (TBS).

Wilmington's Cape Fear Academy was named a top performer among schools its size in both English Literature & Composition and United States Government & Politics by the College Board in its second annual Advanced Placement Report to the Nation. The report compared performance on the AP tests in all subject areas among small, medium and large schools.

Hillsborough's sixth annual Revolutionary War Living History Day, coordinated by the Alliance for Historic Hillsborough, was held on Feb. 25, beginning a year-long observance marking 2006 as the 225th anniversary of the events that led to the end of the war. A highlight of the commemoration will be a reenactment in Sept. of Governor Thomas Burke's 1781 capture in Hillsborough by British Tory David Fanning and his raiders.

**Dr. John McGowan has been appointed** the Ruel W. Tyson Jr. distinguished professor and director of the Institute for the Arts and Humanities at UNC-Chapel Hill. The professorship is named in honor of the institute's founding director, who will retire from that position on June 30 after nearly 20 years at the helm.

Tar Heel basketball coach Roy Williams and his wife Wanda will serve as honorary co-chairs of an effort to create a \$10 million endowment for the Carolina Covenant, UNC-Chapel Hill's groundbreaking initiative to make a debt-free Chapel Hill education possible for low-income students.

**DowntownRaleigh.com,** Raleigh's entertainment website, has recently undergone significant improvements to the site in order to provide users with easy search and navigation abilities.

The DREAMS Center for Arts Education in Wilmington, a youth development program that uses the arts to help the most marginalized youth in the community, seeks people of all ages to act as mentors and teaching assistants for children 8-17 in an after-school program. To volunteer, call DREAMS at 910-772-1501 or visit.

Trevor Schoonmaker has been appointed the first curator of contemporary art at the Nasher Museum of Art at Duke University. Schoonmaker is returning to his home state of North Carolina after curating major contemporary art exhibitions in New York and around the world over the past six years.

National Industries for the Blind (NIB)'s Fellowship for Leadership Development, which enables people who are blind an opportunity to receive experience-based learning and formal training in business management, announces that three of its first 2006 Fellows will fulfill first rotations of their two-year Fellowships at NIB's headquarters in Alexandria, VA, and Columbia Lighthouse for the Blind in Washington, DC.

This year's Taste of Durham Festival will be held on May 27. The focus for 2006 is to bring in more regional and Triangle-wide artists and entertainers such as great bands, international theme dancing, break dancers, cultural music, jazz ensembles, theatrical performances and more. Send demos, photos, press kits, etc to: The Community Chest Inc., Taste of Durham Festival, P.O. Box 13793, Durham, NC 27709.

ing and presently teaches elementary school in Hillsborough.

Hanson's path to the Tar Heel State was a bit more circuitous, and involved a young woman, as do the paths of many young men. While a student at the U of Iowa, Hanson met a girl named Megan O'Connell in France during a summer school program. Following the summer, they kept in touch. They both ended up applying for the same archeology job at NCSU. She got the job, Hanson got the girl. They first moved to Chapel Hill in '93, eventually ending up in Raleigh.

Bemis explained that he met Hanson in 1997 through a mutual friend. "We realized that we not only had an interest in a lot of singer-songwriter music-which we enjoyed playing when we got togetherbut also we were interested in a lot of roots music-you know, bluegrass and Irish tunes and such," he said. "We recognized that we had quite a kinship."

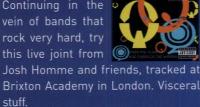
Hanson affirmed that Bemis and he were instantly simpatico, noting that "John was the first guy I talked to who, when I mentioned The Flatlanders, actually knew who I was talking about. I knew that was good. "We started playing together. We got up and played Townes songs and Merle Haggard. We liked what Gillian Welch was doing, too, even though she was new. We weren't re-inventing the wheel. There are plenty of people playing traditional music. We just loved the sound—the Louvin Brothers harmonies, for instance. We figured out that we could really sing together, so we thought why not write? We both had writing backgrounds.

"Over time we wrote all the songs that appeared on our first album—Lucky Rabbit's Foot," Bemis said. "We were writ-

### **OUICK FIX**

Queens of the Stone Age: Over the Years and Through the Woods (Interscope)

vein of bands that rock very hard, try



ing stuff that tended to play to our strengths at the time. We loved singing together—we loved the harmonizing and we were particularly fond of the brother acts like the Louvin Brothers. We wrote things that fit what we enjoyed most." When asked about their songwriting, and Hooverville's increasingly eclectic sound, Hanson was upbeat.

"It's definitely evolving," he said. "Sometimes the old-time roots come through, but now it's more of a mix of different elements. I mean, there're definitely rootsy elements, like more blues influence on some of the songs. There's also some Tex-Mex influence, and even a nod to Celtic on a couple of tunes.

"A lot of it has to do with just bringing a song to the whole band," he noted. "One guy hears the song one way, another hears the song a different way. You either all agree on something, like, say, that a song is a honky-tonk shuffle, or you let the idea compete and see what works."

When Hooverville started, it was simply the Bemis/Hanson duo. While that approach was pretty elemental, and allowed them to sing together, it was an instrumentally limited situation.

"John and I were wanting something substantial on the bottom," Hanson said, "so we could free up ourselves both vocally and instrumentally. Once you do that, all of a sudden you can phrase vocals differently. Now and then you can almost stop playing and the music's still going. You can think about how you want to deliver a vocal line. I mean, music is all about the emotion. It's not about, hey, look at this great guitar player, because none of us are that great. We want to convey the emotion of the song."

In speaking about the motivation for bringing bassist Paul Dowds into Hooverville in 2000, Bemis added a thought on the instrumental aspect. "As time went on we realized that the songs we were writing could be expanded musically," he said, "that we could do some other interesting things if we had some additional members." If a bass player offered new musical possibilities, then what about a bass player and a drummer? Enter drummer Nathan Logan. "Having a drummer and bass player allows Greg and me to do some other things, instrumentally," Bemis added.

"It's hard not to rock out once you get a drummer," Hanson laughed. "A lot of the songs that are on Lucky Rabbit's Foot were written as if there was a rhythm section there. Some weren't, of course, but some of those songs could really swing out with a drummer. Those songs are more honky tonk and less folk."

Hooverville will be doing a house concert in Hillsborough April 8, and they'll be performing during the Shakori Hills Grassroots Festival of Music and Dance, April 20-23, in Silk Hope, NC. Also note that at Shakori Hills, Hooverville will also be performing a set with Katherine Whalen, a founding member of Squirrel Nut Zippers, an accomplished jazz singer and, according to Hanson, also a fine singer of Americana tunes.

Check out Hooverville online at: www.hooverville.org and for more information on the Shakori Hills Festivalwww.shakorihills.org.

### DISCOLOGY

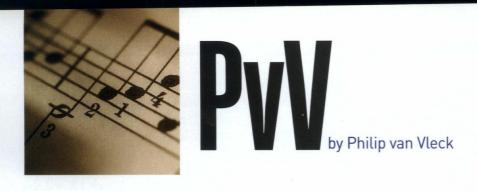
David Childers & the Modern Don Juans: Jailhouse Religion (Little King Records)

On the subject of North Carolina musicians who rock and write intelligent songs in the bargain, let me suggest that you run out and buy Jailhouse Religion. Childers lives in the vicinity of Charlotte, and when he's not playing hellacious rock tunes in the Americana

vein he practices law. The Modern Don Juans, however, are Childers' lawless side, so don't expect any



sort of tame music. He may write songs as topical and wry as "The General Belgrano"—observations on the Argentinian cruiser a British sub put on the bottom of the Atlantic during the Falklands War-but his highly literate lyrics come wrapped in pure rock music. The album comes packaged with a DVD, which features the video for the title track.



### **HOOVERVILLE: HOMEGROWN AND DISTINCTIVE**

he Triangle-based quartet Hoover-ville—John Bemis, Greg Hanson, Paul Dowds and Nathan Logan—has released a new album titled *Follow That Trail of Dust Back Home*. The disc is an outstanding follow-up to their debut record, *Lucky Rabbit's Foot*.

The Hooverville sound begins with an affinity for traditional music and song-writers such as Merle Haggard, Townes Van Zandt, Jimmie Dale Gilmore and Greg Brown. Both the Hooverville albums vibe Americana in its broadest sense, encompassing influences that range from Bill Monroe to Lead Belly to Rodney Crowell. Of course, *Follow That Trail* is comprised entirely of original tunes by Bemis, Hanson and Dowds, so their myriad influences have served as a point of common reference for a music that's becoming distinctively Hooverville.

Load up Follow That Trail in your CD player and take it from the top. By the fourth song you'll catch the drift. All four tracks are twang-rich numbers, but stylistically they're not of-a-piece. "Carrying This Heartache" comes the closest of the four to the work of old-time balladeers. while "Another Sweet Dawn" has the rhythmic thump of classic country, except that the bass guitar is pushed up in the mix and suspiciously funky. "Rain Song" is a paradigm of modern folk, while "Honey"-a Paul Dowds tune-feels classic country, but the intricate layering of the mix is a rock approach, and Hanson's harmonica is played in a folk style (and would be absent in a purely classic country arrangement). In other words, the guys in Hooverville have been seduced by genuine country music, yet have remained open to other propositions.

Hooverville finds its genesis in the meeting of Hanson and Bemis—kindred souls who grew up in vastly different



regions and got up with each other in the Triangle.

Hanson calls Mount Vernon, Iowa, home. The little Iowa burg features a little college—Cornell College—and is a short distance from the University of Iowa at Iowa City. Hanson is, in fact, a graduate of the U of Iowa, where he majored in Anthropology and Psychology.

Bemis grew up in Oriental, NC, on Pamlico Sound—the sailing capital of North Carolina—where boats outnumber residents 3 to 1. Oriental's town Web site, www.visitoriental.com, claims that Oriental is, "pretty much in the center of things." That's only true in the most

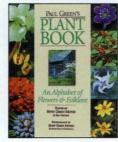
refined sense, i.e., boating on Pamlico Sound, so an intelligent guy like Bemis was bound to leave for college. He opted for another center of things—UNC-Chapel Hill.

Living in close proximity to the U of Iowa, and being keen on music, Hanson allowed that he was very much aware of the music scene that developed in Iowa City. Indeed, this particular musical hotbed is noted for producing talent the magnitude of Greg Brown, Bo Ramsay, Dave Moore and, recently, Brown's incredibly talented daughter, Pieta. Bemis, meanwhile, enjoyed his stay at UNC so much that he remained in the area after graduat-

in question—at least one of them—has more on its mind than sports. Like, how about botany?

Betsy Green Moyer, daughter of Pulitzer Prize-winning dramatist and former UNC professor Paul Green, has compiled and edited some of her father's writings in the new collection, *Paul Green's Plant Book:* An Alphabet of Flowers and Folklore. In addition to gathering the late playwright's writings in a decidedly different genre, Moyer—an accomplished wildlife photog-

rapher—offers some of her own work as an accompaniment to the text. Moyer also makes two area appearances to discuss the collection: Wednes-



day evening, March 1, at Durham's Regulator Bookshop, Friday evening, March 3, at Raleigh's Quail Ridge Books.

Also out of Chapel Hill, two UNC-based poets—Chris Davis and Michael White—will read from their new collections, *A History of the Only War* and *Re-Entry*, respectively—at Quail Ridge Books on Sunday afternoon, March 26.

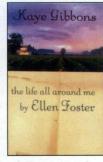
### AND WHERE'S NC STATE?

Despite a good season, NC State may seem to have been left out of the discussion we've been having here. UNC, Duke, Duke, UNC—where's the Wolfpack?

Just to even the odds, two leading North Carolina novelists—each connected to NCSU—are continuing tours this

month with their new books.

Kaye Gibbons, a long-time writer-inresidence at the university, travels to McIntyre's Books at Fearrington Village for a reading from The Life All Around



Me by Ellen Foster, the follow-up to her bestselling debut novel. Gibbons' reading is scheduled for Sunday afternoon, March 5, in the Fearrington Village Barn.

Also, Angela Davis-Gardner—a distinguished professor at State—visits Durham's

Regulator Bookshop on Thursday evening, March 30, to read from and sign her entic-

ing new novel, *Plum Wine*, the subject of this column last month.

While NC State may have missed out being the subject of a basketball book this month, these writers prove



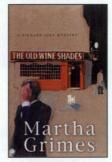
that the pen may well be mightier than the ... point guard.

### MORE BIG NAMES - NO BASKETBALL

Two other events this month are worth mentioning—two nationally and internationally known bestselling writers whose Triangle visits are sure to draw big crowds.

First, one of the leading mavens of mystery, Martha Grimes, visits Quail Ridge Books on Wednesday evening, March 8, to read from her latest Richard Jury mys-

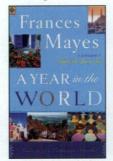
tery, *The Old Wine Shades*. This is the 20th outing for recently suspended Scotland Yard detective Jury, and the title pub here serves as the starting point for an investigation that begins



over a shared pint or two. Grimes' appearance in Raleigh is one of only nine US signings—a privilege for the bookstore and a don't-miss opportunity for area fans.

A week later, memoirist Frances Mayes—author of *Under the Tuscan Sun* and other Tuscan-tinged titles—broadens her horizons with a look at other hotspot destina-

tions in A Year in the World: Journeys of a Passionate Traveler. The new book takes her to Spain and Portugal, to Greece, Crete and Turkey, to Sicily and Morocco, and to... Scotland? Well, that last one's



not as Mediterranean as the other destinations, but it is exotic in its own way. In each case, Mayes brings both her polished prose—and a discerning palate—to adventures that promise to charm all of us armchair travelers. As with her book, Mayes samples a couple of the Triangle's major ports of call, visiting McIntyre's Books on Wednesday evening, March 15, and the Regulator Bookshop on Thursday evening, March 16.

### MARLETTE AND CONROY COMETH

In April, the libraries of several major Triangle universities—Duke, UNC, NC State and NC Central—are co-sponsoring the North Carolina Festival of the Book. The free six-day event takes place in Durham this year, April 25-30. A complete schedule of events can be found at www.ncbook.org.

As a preview of this event, next month's issue of *Metro* will include an interview with two of the festival's leading names: bestselling novelist and memoirist Pat Conroy and Pulitzer Prize-winning editorial cartoonist and novelist Doug Marlette—discussing their long and lasting friendship. It's a conversation not to be missed.





### **NEW AND NOTEWORTHY**

### MARCH MADNESS

March Madness is apparently not confined to the world of basketball this year. As information began flowing into *Metro*'s offices about this month's readings and

signings at area bookstores, a theme began to emerge, one which began with a well-timed basketball title but then expanded, with several titles seeming to find ties to one ACC powerhouse or another in the Triangle.

Was it coincidence? Or was there actually competition afoot between the covers, as well as on the court?

The first book to catch my attention actually boasts a basketball theme: Will Blythe's To Hate Like This Is To Be Happy Forever: A Thoroughly Obsessive, Intermittently Uplifting, and Occasionally Unbiased Account of the Duke-North Carolina Basketball Rivalry—a slam-dunk title, no matter how you look at it. Blythe was the literary editor of Esquire before turning to writing full-time, and his pieces have appeared in the New York Times Book Review, The New Yorker, Rolling Stone, and The Oxford American—as well as Sports Illustrated and the anthology The Best American Sports Writing.

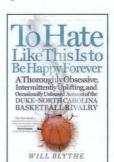
Whatever his journalistic credits, however, Blythe isn't *entirely* objective in this outing. He all but admits as much in the title, of course, and anyone who does a little sleuthing (OK, anyone who just reads his bio) will see that he's a Chapel Hill native—and that a few miles makes all the difference. But despite being grounded in interviews with coaches, players and fans, the book isn't ultimately intended as journalism but as something more personal—some hybrid between reporting and mem-

oir. But that personal examination takes this exploration further, not just into the world of sports but the world of Southern society and manners and more.

Whichever team you're rooting for,

Blythe's book marks a fascinating look at one of the fiercest feuds in sports history—and the author himself is visiting each team's territory this month. On Friday evening, March 3—the eve of the Carolina-Duke game—Blythe stops by McIntyre's Books in Fearrington Village (our Chapel Hill representative here)

for a reading and signing, and then visits Durham's Regulator Bookshop on Saturday afternoon, March 4—just hours before the big battle.



### MORE DUKE

If Blythe's book at least starts out with a UNC bias, this month's other big basket-ball book pitches its tent firmly in Duke's camp—literally. Aaron Dinin's *The Krzyzewskiville Tales* (published by Duke

University Press, no less) takes *The Canterbury Tales* as its model, with 12 students gathering in the tent city named after ... well, we all know who its named after, obvi-



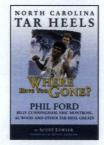
ously? And we know *The Canterbury Tales* too: pilgrims taking turns telling tales—moral here, ribald there, etc. It's a great set-up really, with these modern-day pilgrims—er, students—competing for best tale with the same fervor that they'll take into Cameron Indoor Stadium at the end of the contest. Dinin is a recent Duke grad;

Coach K's wife provides a foreword; Duke University is publishing the book—it's all in the family. And Dinin holds to the home court advantage with his single area reading: Friday evening, March 3, at the Regulator (going head-to-head, it's worth noting, with Will Blythe's reading just further south).

### MORE UNC

Meanwhile, just across I-40 ... While Dinin is indulging in Duke myth and history, UNC-grad Scott Fowler, now a sports columnist for *The Charlotte Observer*, explores his alma mater's past by asking the question to North Carolina Tar Heels: Where Have You Gone? And to whom does he ask this question? The list includes Phil Ford, Billy Cunningham, Joseph Forte, Charles Scott, Larry Miller, Bobby Jones, Bob McAdoo, Mike O'Koren and Eric Montross—all All-Americans, and each of them interviewed about their lives

and careers after leaving those Carolina blue jerseys behind. Interviews with other star players and with Tar Heel coaches Dean Smith, Bill Guthridge and Roy Williams round out



this study, and a foreword by Woody Durham kicks it off. I mean, tips it off.

Fowler visits the Triangle for a discussion and signing on Monday evening, March 13—interestingly, at least partway in *Duke* territory: After all isn't the Barnes & Noble at The Streets at Southpoint *technically* in Durham?

### MORE UNC-BOTANY BY PAUL GREEN

Though basketball may seem to be dominating the discussion here, the schools

boxing belts for his enormous waist-cinchers this spring. Unlike Fendi, McQueen's belt is paired with bold looks in neutral colors that could hold their own without the Amazonian accessory. The wide belt is a must-have for daytime looks, and a perfect way to balance substantial platform shoes—but it's also in for evening. Zac Posen showed a gorgeous blue ball gown with a high-impact wide belt that perfectly complemented the high collar. Even if you don't usually draw attention to your waistline, consider trying this accessory for spring; wide belts, especially in black, perform the optical illusion of making a waist that much smaller.

### **CREED'S LATEST ALCHEMY**

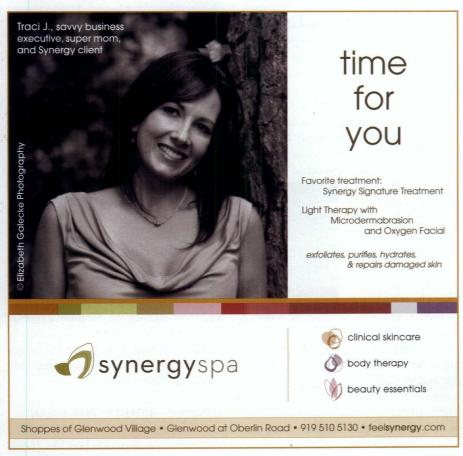
As a fan of sandalwood, I was excited to try Creed's new Original Santal fragrance. In a world where perfume is too often reduced to mediocrity by focus group testing and crowd-pleasing, Creed stands apart as a family-owned and run business that uses the finest ingredients to

create truly unique scents. Sandalwood itself has a very distinctive scent, so when I first spritzed Original Santal I was disappointed not to smell it immediately.

> But then I realized that what was wafting toward my nose was actually better than sandalwood, which was

> > faintly detectable as a top note in the composition. Perfumer Olivier Creed has managed to capture the warm, woody yet fresh sensibility of sandalwood in an entirely new way: sandalwood, cinnamon, coriander and juniper are succeeded by heart notes of lavender, orange

tree leaves and rosemary, with base notes of vanilla and Tonka bean. The result is a unisex fragrance that is irresistible. Suitable for all seasons, Original Santal by Creed is available this month at Saks Fifth Avenue in Raleigh (4 oz. spray \$198, 2.5 oz spray \$178, 1 oz. spray \$90). A portion of the sales will benefit the United Nations High Commission for Refugees to help people displaced by natural and other disasters.









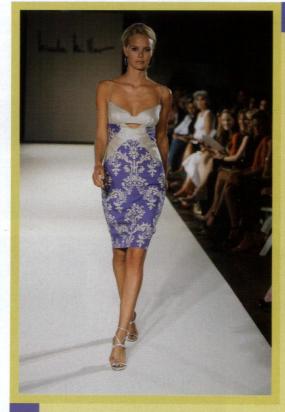








big buckle also appears on Fendi's handbags this season). The belt in fact works in perfect counterpoint to the clothes themselves, which are frilly and light. In this case, the whole is greater than the sum of the improbable parts. Alexander Mc-Queen was inspired by championship



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### NEWS

March 7–8; Razook's will hold a Sylvia Heisel trunk show. On March 22–23; they will host a trunk show featuring Kenth Andersson. Visit the boutique on Thursdays for an afternoon of couture and cocktails from 3-5 p.m., Raleigh; 919.833.6121.

**Jewelsmith** will unveil the new colored stone inventory for the year this month. Stop by to see the new spring designs.

Lark Home and Apparel is offering Orla Kiely from London and Adam + Eve contemporary sportswear in their spring collection. Store hours are Mon. through Fri.; 10 a.m.-6 p.m. and Sat. 10 a.m.-5 p.m., Galleria, Chapel Hill, 919.933.3902.

**Revolver**, an up-scale consignment boutique, is now open in Five Points; 919.834.3053.

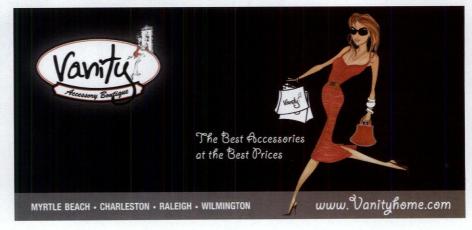
Saks Fifth Avenue will host a lingerie and beauty event March 4. Receive a Hot Tropic tote bag by Stephanie Johnson with any lingerie, cosmetics or fragrance purchase of \$85 or more. Younger generations of fashionistas are invited to find the perfect evening gown at the March 11 Prom Event. March 12–18; Saks' Focus Week will feature designer Dana Buchman. March 30–April 2; Saks will hold a four-day event featuring new spring dresses, whites for the season, a "denim doctor" and the search for the perfect wardrobe for work. Career wardrobe pieces can be donated to the Women's Center of Wake County before or after you shop; Raleigh, Call for details 919.792.9100.

March 24 and March 25; Alexia's Bridal Boutique will host an Elizabeth Fillmore trunk show. The designer will be on site to assist and meet shoppers; Cary, 919.481.6633.

**Gena Chandler** opened Feb. 3rd at 4209-106 Lassiter Mill Road, Raleigh 919-881-9480







### **BRUISEWEAR: BLACK + BLUE**

As long as we're having fashion flashbacks, remember the black and blue color combo of the late '80s? Well, that's back this season, too, revived with a dash of burgundy or pink, and it's poised to become a trend thanks to one man who designs three influential collections every season, Marc Jacobs. Improbably, his bruise-y color mix looks fresh for spring, particularly when put against the backdrop of white, as in Jacobs' spot-on spring collection for Louis Vuitton, which showed among other black and blue looks a black knee-length dress with a royal blue topcoat. Jacobs' namesake line, as well as the spin-off Marc by Marc Jacobs' collection also features the slightly ominous but

oh-so-cool combination.

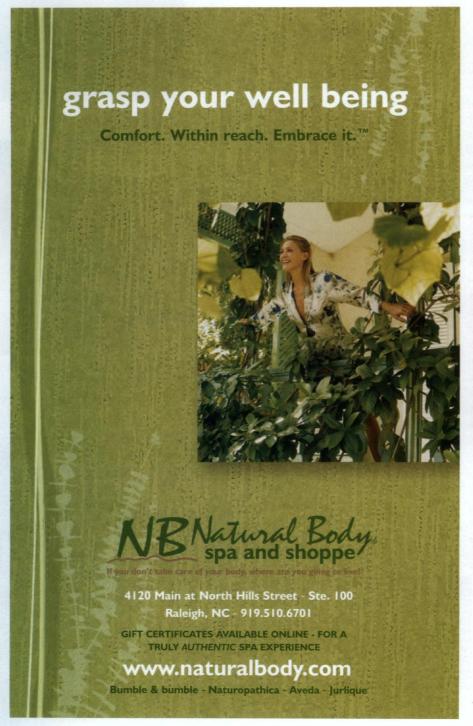
### THE WIDE, WIDE WORLD OF BELTS

Fendi's signature belt this season is almost cartoonish: extra-wide with an oversize buckle, all in patent leather (the











# Style by Molly Fulghum Heintz

### **Platform Shoes and Wide Belts:**

### **RETRO ALL OVER AGAIN FOR SPRING**

pringtime often ushers in a frothier sort of fashion. After months of being shrouded in thick winter layers, it's natural to have a craving for the delicate, the diaphanous and the form fitting. But this spring is a little different. Feminine dresses are anchored with substantial belts; a voluminous blouse is paired with the razor thin silhouette of cigarette-leg pants. The overall effect is bolder and cleaner than in seasons past, with designers drawing inspiration from the '40s and '60s in particular. Before you start shopping, take note of these key pieces and combos.

### **AIM HIGHER: PLATFORM SHOES**

This strong spring look starts from the ground up. Platforms are the undisputed shoe of the season, a trend jump-started by a spectacular platform pump in shiny patent leather from Lanvin that had every fashion editor doing back-flips. Spring fashion from the ankle up may reference post-WWII styles, but the platform actually became the shoe of choice in the '30s. However, the appeal of extra height afforded by platform soles was nothing new then. One can spot a kind of wood-soled platform sandal on the feet of Greek and Roman statues, and a version of this, the "geta," was worn for centuries in Japan. In 16th-century Venice, the "chopine," a kind of platform slipper with a 6-inch base, was all the rage. But soon the high-heel overtook Europe as a more practical way to get a little lift. It was not until Salvatore Ferragamo began creating his stunning cork-heeled sandals in the '30s that platforms came back into favor. But many of us today associate the platform with the '70s, when both men and women favored a chunky version, particularly popular as a boot. From Elton John's sparkly versions, to the curious clear acrylic platform that doubled as goldfish aquariums, to John Travolta's Saturday Night Fever dancing shoes, platforms will forever be associated with the far-out styles of the disco decade. A resurgence of the platform in the mid-'90s caught on in particular with young Japanese women, whose soles reached dizzying heights. After a fatal motor accident in which a delayed driver response was directly linked to a pair of platforms, Osaka passed a law making it illegal to wear this specific style of footwear while driving.

Caveat emptor: Platforms may be hazardous to your health (and that of those in your path) ... but they sure do look great again for spring 2006. Platforms are often more comfortable than regular heels, since they actually raise the entire foot, offering more height for less arch-torturing angle. In addition to Lanvin's show-stopping shoe, Ferragamo has introduced a black and gold platform sandal that references the designer's earlier Deco versions, Moschino's multi-colored leather sandal channels the '70s with chic, and the ever-seductive Gucci offers platform Mary Janes in snakeskin.



Lanvin



Fendi



McQueen



Tal



Lanvin



Dolce & Gabbana

her creamed cheese. Rosita forgot to split Virginia's bagel.

"Guess she didn't understand me," Virginia says, and they all look at each other and assume looks of Christian forgiveness.

Now it is time to explore maladies, and I wish for PaPa and "Tolerable, tolerable." I hurry to eat the last morsel of my bagel, knowing that the conversation not only will be annoying, but may well destroy my appetite. I grew up believing there were some things you didn't talk about at the table. These ladies obviously were reared a different way. And they get straight to the point.

"How are your shingles?"

"You have more chemotherapy this week?"

"Do your pills look like these?"

"Tell me about your colonoscopy. It went okay? Isn't that amnesia drug just a wonder? Don't feel a thing. At least if you do, you forget about it. Reckon that is just as good. But it must have really hurt when they were doing it? I just don't understand how that works. Did you drink that horrible pink stuff?"

The conversation becomes more explicit. Ugh. I'm squirming.

I get a "go-cup" and bail out.

Virginia inquires about Mandrake who couldn't make it today. Oh, my God! He was on heavy dosages of morphine all night. The description of his screaming and wrestling with demons sounds like a scene from the classic Sinatra movie, *Man with a Golden Arm*. The girls are all leaning forward slack jawed just inches from Florence's face, enthralled by Mandrake's misery, as I slip by.

I shuffle down to the cafe just a few yards away, find a booth

with just one older gentleman near me, and set up shop. Safe—I think. I order more coffee and start to read the local section of the paper.

"Hi, Mr. Williams." A young woman is greeting the gentleman near me. "How are you?"

I pray he will respond, "Tolerable."

"Well, I was feeling pretty good until I passed the dress shop. That's where I bought Margie's burying dress. The lady there seen me through the door and come out and said hello. Mighty nice of her to remember. Margie was so eat up by liver cancer that nothing she had looked right when they went to lay her out. She didn't weigh 75 pounds."

Gulp.

"I understand you've been seeing our neighbor, Mary Louise Smithwick. She all right?" the young woman asked.

"Lord, honey. You know no longer than I been seeing her, she's

had two knees and a hip replaced."

No need to order the scrambled eggs. My stomach was churning. Time to go. Then, between you and me, I realized I was smiling and suppressing a laugh. "Gee," I thought to myself. "If he can find a few more good spare parts, he just might be able to enter Mary Louise in the Miss North Carolina contest."

I left a couple of dollars on the table for the coffee and headed for the door chuckling. A neighbor spotted me and yelled across

a row of booths, "Hey, Carroll. How you doing?"

"Tolerable, tolerable," I replied, and kept walking, ignoring the puzzled look on his face.

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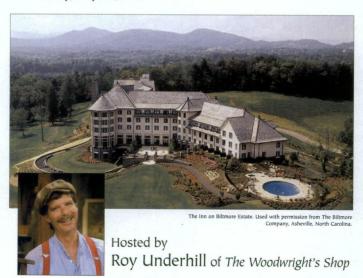
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### Between you and me ...

### "TOLERABLE, TOLERABLE" IS ENOUGH

aPa had his chair in the sitting room over by the long window that went almost to the floor and looked out on the side porch. From there he could see the fig tree that stood by the south kitchen door and the porch with several handmade mismatched straight chairs—"slave chairs," some folks called them, with legs so worn down by decades of use that the seats almost touched the floor. It was here that we sat on hot summer days and shelled butterbeans and peeled peaches from the orchard for canning. We waved occasionally at folks driving by on the dirt road that ran by the Pleasant Plains Methodist Church and snaked back through the fields and the homesteads of the various Gregorys—Nick and Gerry, Wilbur and Louise, Sherwood and Ruth, Ed and Lona—in that order. It just struck me that there was only one child between the lot of them, Wilbur's son Don whom I taught in high school, who died as a young man.

PaPa entered the room quietly. Regardless of how much company was there, he seldom spoke until he found his rocker, sat down, placed his black, high-topped Brogans squarely on the floor,

anchored his two hands at the thumbs and began to tap his fingers gently together at about the rate of a normal heartbeat. When he did speak, it was in a low, gentle voice that never sought attention or advantage by force or volume. A conversation with him required one's whole attention, and, as I think about it, perhaps that was by design.

After it was clear that he was settled in and engaged, someone would ask, "How are you doing today, PaPa?" After a respectable silence, on occasion he would answer simply "pert," a common response from country folks of his generation when they felt especially fit. However, when it came from their lips, it was "piert." I suppose "piert" now has disappeared from the language.

My friend Faye Simmons, whose folks were from Corinth Holder in Johnston County, said her grandmother used that expression, but she never understood what she was saying until a recent conversation between the two of us at Sunday school. I attended a Valentine luncheon at Lexington's "new southern cuisine" restaurant, Southern Curiosity, with Pat Shore, chief of staff to former US Senator Sam Ervin and director of the North Carolina office in Washington, DC for many years. Pat said folks in her home county of Yadkin would get even more enthusiastic and say, "Mighty piert." So I guess "piert" was not just a Down East thing.

As time passed, however, and the aches and pains of advancing age caught up with PaPa, he was less apt to respond with "piert."

"How are you doing PaPa?"

"Tolerable, tolerable," he would respond. He never volunteered additional information, and it was obvious any further queries about his health were not welcome. "Tolerable, tolerable," he would reply as if to say, "Now move on."

Oh, for the day when folks were less eager to share their maladies, or, perhaps better put, inflict their maladies on others. Doing so has become a national pastime, a totally boorish way of making conversation, in my opinion. I caution myself constantly against doing it, but the older I get the more difficult it is to stifle my own complaints.

I find it particularly offensive when I am easing into the day with a cup of coffee, a bagel and my paper, and people settle in near me and begin to chronicle their ailments. A covey of them arrive together each Sunday morning after attending early serv-

ices and often alight near me.

Most are blue-haired ladies who long ago saw their husbands off to Glory. One, however, is clinging to what is left of her time-ravaged spouse, and occasionally when Mandrake is feeling "piert," she brings him with her. I sense there is a bit of one-upmanship involved, though Mandrake is no trophy at this point in life. Other regulars and I give up a collective groan when they arrive and offer silent prayers that they will settle in out of earshot. Recently, another early-morning patron espied them approaching from the parking lot, petticoats flipping, and exclaimed for all to hear, "Oh no! Here comes the complaint department."

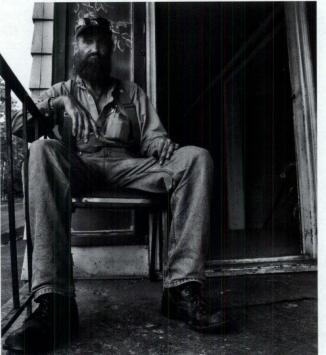
There are at least 10 to 15 minutes of absolute chaos as they discuss choices, make up their

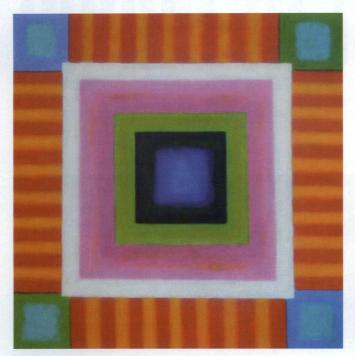
minds, change their minds, give their orders, hold up the line by searching for exact change, and chat up the cashiers, many of whom have their names written artfully on tags.

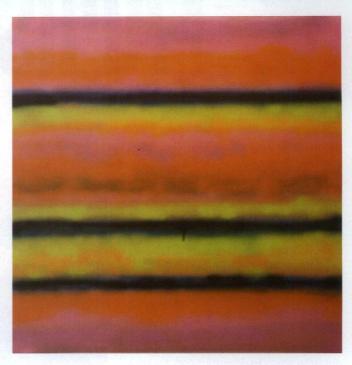
"Rosita. What a lovely name. My mother's name was Rose. Bet that is Rosita in Spanish, isn't it? That is so sweet. Missed you last Sunday. Where were you? Pity you have to work on Sunday."

This is all spoken without stopping to take a breath. The monologue concludes with a wide, sustained, "This smile is just for you."

"Oh, I'm younger than you, Mabel, I'll do it." Nasty look from Mabel, and "uh huhs" from the other girls. Clara needs a knife for





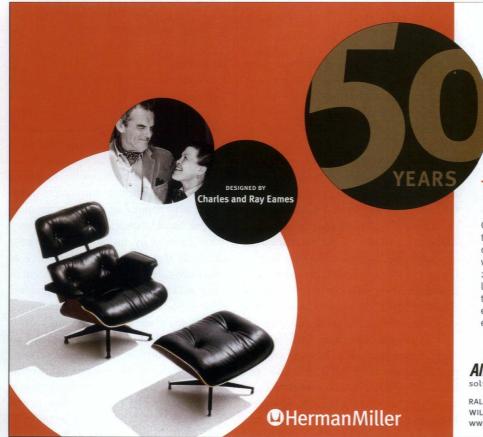


Mia Yoon

ple item at any contemporary museum of note, and Colagiovanni's images of emotion, time and loss are right in step with the modern trends. Unfortunately, they

also have a snowball's chance in hell of being sold to any collectors around here from what I can tell (please feel free to prove me wrong). Mia Yoon's images for

this show are striking as always, and her colorful mandala meditation images vibrate with energy. The show runs from March 17 to April 19. Go see for yourself.



### THE EAMES LOUNGE CHAIR: still sitting pretty after 50 years

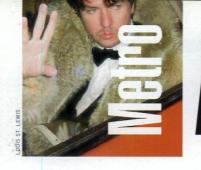
Celebrating their 50th anniversary in 2006, the Eames lounge chair and ottoman are considered among the most significant and widely recognized furniture designs of the 20th century. The rich veneer and supple leather suggest old-fashioned luxury translated into modern forms, setting an enduring standard for comfort and elegance.

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# Artist-at-Large

### **IDES OF MARCH**

They say March enters as a lion, full of bluster and roar, so I suppose this might be the appropriate time to do a little ranting and raving about the art world. Here are a few of my pet peeves and thoughts on the matter—hang on to your hats.

There are dozens and dozens of worthwhile charities in the state, and it seems that all of them are looking for a free handout from artists to donate artwork for both silent and live auctions. This is all well and good, often the artist can gain some exposure and the charity benefits from the sale of the art. This is also beneficial when the artist and the charity have a long-standing relationship and respect each other. What is NOT acceptable is when a fancy blacktie charity event asks for artwork and then treats the artist in question like a secondclass citizen. On many occasions I have been witness to artists not receiving tickets for events to which they donate, even when the value of their donation would buy several tickets—if not an entire table at the party in question. Recently, at an event in Raleigh, I watched as an artist I know donated a large painting to a charity event only to be denied access to the bad dinner that was served. To heap insult on injury, the artist wasn't even offered a complimentary cocktail (and the wine that was being served definitely wasn't going to break the bank)! Now that's cheap, and downright rude. When I brought up the fact to one of the volunteers at the event, that at least the young artist should be given a libation out of respect for her generosity, you would have thought I was asking them to dig the Panama Canal with a teaspoon. Artists awake! If you get tapped for a donation, ask just what you are getting out of it. And if you can't even attend the event for your generous donation, tell them to look for handouts elsewhere.



Dancing Spirit, Mia Yoon

Now, on to the patrons of these same auctions. I recently attended an event in Durham wall to wall with rich folk. The cars were all BMW's Jag's and Benz's, the clothes were all boutique and the bling was all real. So far so good you would think, a perfect situation. Well, you know what? When the auction took place you would think that each \$25 increment that the auctioneer begged for was tantamount to pulling the eyeteeth from these folks. And remember all of these purchases were tax deductible, so it's not like they are giving up their first born kids to indentured servitude. These folks could easily write a check for \$100,000 without blinking, but you could just see the glee in their eyes if they could get something for less than retail at these auctions. That is when they pay attention. HEY RICH FOLKS, get some class. Even if you don't want the artwork you bid on, it's for a good cause. Hell, give the art to your maid after the event if you don't like it, but stop being

such cheap wimps.

If one more person smugly tells me how sophisticated the Triangle art scene is I think I will strangle them and throw them off the top of one of those new condos off Glenwood South that look out over some service station or tar black parking lot as the "view." To be honest, we live in quite a provincial area where, unfortunately, much of the most popular art is some of the most insipid: banal landscapes that look like they were painted by monkeys on lithium; abstracts that are about as inventive as zwieback—derivative schlock that seem to find willing homes. But photography? Video? Installation? Assemblage? Performance art? These orphans are only wanted in larger metropolitan areas it seems. So much for our feigned sophistication. Glance Gallery (www.glancegallery.com) is featuring video installations by the young and ambitious David Colagiovanni, as well as electrified mantra paintings by the everinventive Mia Yoon. Video art is now a staBirthing center Cardiac center Cancer care center Eyecare center Plastic surgery center Vein clinic Veterinarian Accupuncturist Assisted living center Health club Wellness center Day spa Hair salon **Pilates Studio** Yoga Studio

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### EDUCATION

Daycare center

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Private high school

Private college

Public college

Party school

### **OUT IN THE PUBLIC**

Public museum

Historic site

Charity event

Cultural event

Place to propose Place to go dancing

Dance studio

Club to hear live music

Favorite sports team

Golf course

Sporting event

Movie Theater

Independent Movie Theater

Best Place to Hear Jazz

Best Place to Hear Rock

### **BUILT ENVIRONMENT**

Theatre building

Commercial building

Campus building

Corporate building

Outdoor venue

### TECH LIFE

Internet service provider

Cell phone service

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### MEDIA

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National TV personality

Radio personality

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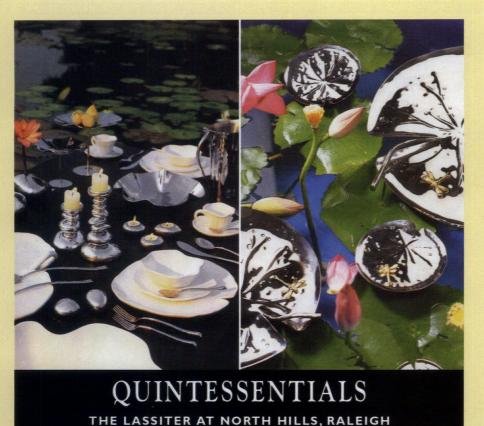
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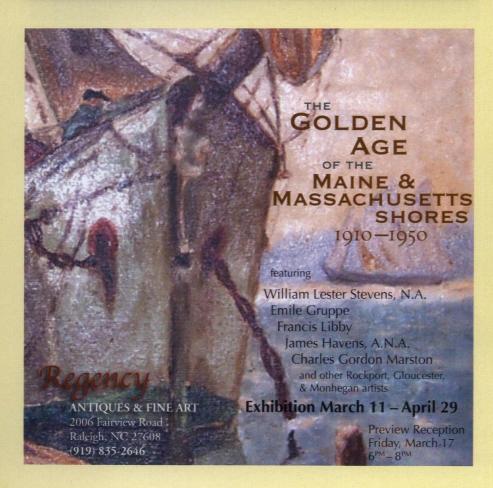
Estate Jewelry

| Prescription Eye Glasses   |
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| Women's clothing store   |
| Best place for women's:  |
| Evening/cocktail wear  |
| Fur coat   |
| Wedding dress  |
| Casualwear   |
| Jeans  |
| Shoes  |
| Handbag  |
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| Lingerie  Maternity clothing   |
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| Bathing suit   |
| Place for kid's clothing   |
| Place to buy:  |
| Designer jewelry   |
| Wedding rings  |
| Pearls   |
| Watch  |
| Sunglasses   |
| Perfume  |
| Skin care products   |
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| RETAIL   |
| Dry cleaner  |
| Tailor   |
| Drug store   |
| Pet Boutique/Salon   |
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- 2. Ballots must be postmarked by May 15, 2006.
- 3. Only one ballot per reader, please.

### RESULTS

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

### SUBMIT YOUR BALLOT TODAY!

Mail your ballot to: Metro Magazine
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Library; March 18. Registration required by calling 910-864-3800 ext. 228.

 CAT VACUUMERS' SOCIETY & WRITERS GUILD: Work on new and continuing writing projects; Cliffdale Regional Branch Library; March 1 & 15. Call 910-864-3800 ext. 235.

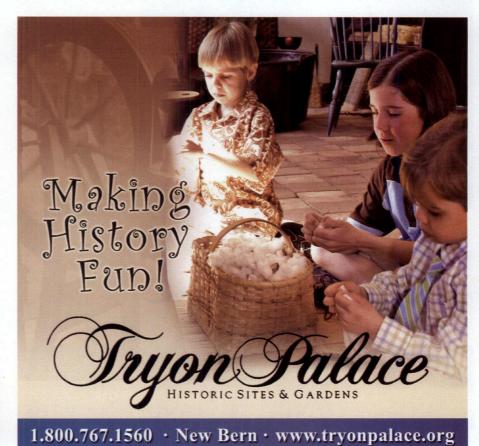
FRIENDS OF THE ARBORETUM LECTURE: "Looking for Linnaea—Geographic Stories of North Carolina"; Ruby McSwain Education Center, JC Raulston Arboretum, Raleigh; March 2. Contact 919-515-3132.

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

- EASTERN HUNTER ASSOC. INDOOR SPRING HORSE SHOW: March 4-5. Contact 252-527-3887 or visit online at www.nceha.com
- NC BARREL BONANZA, FUTURITY & OPEN SHOW: March 10-11. Contact 252-442-8989
- OLD DOMINION ARABIAN HORSE SHOW: March 17-19. Contact 804-590-2802
- MARCH MAGIC DRESSAGE HORSE SHOW: March 25-26.
   Contact 910-693-1769 or visit online at www.sportingservices.net
- RIDING FOR MIRACLES 2006: April 1-2. Contact 252-321-0648 or www.geocities.com/ridingformiracles

Our thanks to Cyndi Harris, Mary Younger for their assistance with MetroPreview.

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

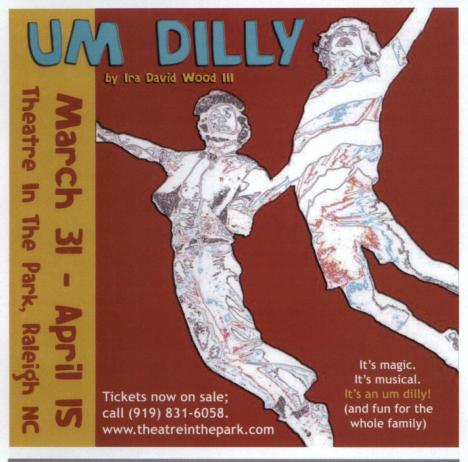


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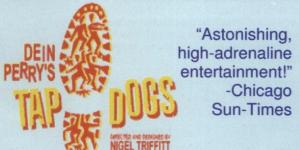
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BODY, MIND & SPIRIT EXPO: Holistic exhibitors, shopping bazaar, free lectures and more; NC State Fairgrounds, Raleigh; March 4-5. Contact 541-482-3722 or www.bmse.net

**COLUMNIST FRANK RICH:** Discussion on art, culture, and politics; Hill Hall Auditorium at UNC Chapel Hill; March 6. Contact 919-843-6339 or visit online at http://college.unc.edu

**TWELFTH NIGHT AUDITIONS:** Cantey V. Sutton Theatre at Raleigh Little Theatre, Raleigh; March 6-7. Contact 919-821-4579.

A POTPOURRI OF POPERY: Lecture by Dr. Elliot Engel; Holiday Inn Brownstone, Raleigh; March 13. Call 303-6737 or visit online at www.authorsink.com.

HISTORIC PRESERVATION SOCIETY OF DURHAM LUNCH & LEARN SERIES: Urban Renewal: The Good, The Bad and The Ugly with Yonah Freemark; Pop's in Peabody Place, Durham; March 15. Contact 919-682-3036.

**64TH NC CITIZENS FOR BUSINESS AND INDUSTRY:**Annual meeting & business expo; Durham Marriott;
March 15. Contact 919-836-1400 or www.NCBl.org.

ARENACROSS PROFESSIONAL AND AMATURE RACING: RBC Center, Raleigh; March 17-19. Contact www.ticketmaster.com

**KIDFEST:** A free event celebrating children & families; Greenville Convention Center, Greenville; March 25. Contact 252-756-1567.

THE MARKET AT RAVENSCROFT: A Fundraiser with unique collection of selected vendors; Ranvenscroft School Finley Center, Raleigh; March 30-April 1. Contact 919-847-0900 or www.themarket@ravenscroft.org

FIRST ANNUAL GREENVILLE COIN SHOW: Greenville Convention Center, Greenville; March 31. Contact 919-477-9703.



Queen Elizabeth prepares to knight a young maiden during the NC Renaissance Faire at the NC State Fairgrounds

NORTH CAROLINA RENAISSANCE FAIRE: NC State Fairgrounds, Raleigh; April 1-2, 8-9. Contact 1-866-468-7630 or www.ncrenfaire.org

**59TH ANNUAL NORTH CAROLINA AZALEA FESTIVAL:** Wilmington, April, 5-9. Contact 910-794-1650

53RD ANNUAL AZALEA GARDEN TOUR: Garden's of the Past Tour; Greater Wilmington Area; April 7-9. Contact www.azaleagardentour.org

ARTS BALL SPONSORED BY EDGECOMBE COUNTY CULTURAL ARTS COUNCIL: Proceeds benefit arts education; Historic Bracebridge Hall, Tarboro; April 29. Contact 252-823-4159 or www.edgecombearts.org

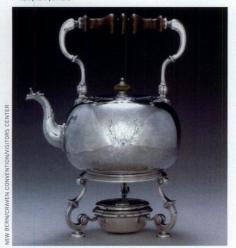
EVENTS AT CUMBERLAND COUNTY LIBRARIES: Headquarters Library; Contact 910-483-7727 ext. 210 OR East Regional Branch; Call 910-485-2955 ext. 238:

- NC CHILDREN'S BOOK AWARD: Children 5 years & over can get book list and vote for favorites; Cliffdale Regional Branch Library; now thru March 24. Call 910-864-3800, ext. 228.
- MUSIC MAKES THE WORLD GO 'ROUND: Children of all ages hear stories & melodies from around the world performed on keyboard, guitar & drums. Participation activities; Cliffdale Regional Branch

Beaufort; March 31. Contact 252-728-7317 or www.ncmm-friends.org

EVENTS AT THE ACKLAND MUSEUM OF ART: Chapel Hill; Contact 919-843-3676 or www.ackland.org;

- ART AFTER DARK: Refreshments and music by the Jacob Rosch Trio: March 10.
- ADVENTURE SUNDAYS—FAMILY ART TOURS: March 5, 12, 19,& 26



This antique kettle will be on view at the 38th Annual Tryon Palace Decorative arts Symposium, featuring guest speakers on 18th- & 19th-century drawing room & parlor customs, March 19-21, at Tryon Palace, New Bern

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

- HISTORY A LA CART—MONTFORD POINT MARINES:
   March 8
- ARTISTS AT WORK- ELISHA LOCKLEAR: March 17-19
- MAKE IT, TAKE IT—SOAP CARVING: March 18
- COLLECTING FOR THE NEW MILLENIUM: Recent acquisitions since 2000; Ongoing

EVENTS AT TRYON PALACE HISTORIC SITE & GARDENS: Tryon Palace Historic Sites & Gardens, New Bern. Contact 800-767-1560 or www.tryonpalace.org:

- MR. PUNCH MEETS GOVERNOR TRYON: Historical Punch
   Judy Puppet Show: March 4, 11, 18, 25.
- AFRICAN-AMERICAN LECTURE: Focusing on slavery in colonial North Carolina; March 16.
- AFRICAN-AMERICAN HISTORIC DOWNTOWN WALKING TOUR: Learn about 300 years of history on a walking tour: March 19.
- 38TH ANNUAL TRYON PALACE DECORATIVE ARTS SYM-POSIUM: March 19-21.



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

- MAUD GATEWOOD—FROM MEMORY: 25 paintings from 1960-2003; Samuel Hudson Hughes Wing; thru Apr. 16
- CINE NOIR—A FESTIVAL OF BLACK FILM: Reception Hall; March 2-5. Contact 910-350-2681
- COLLECTIONS OF AFRICAN AMERICAN LIFE: featuring a collection of photos and artifacts; on view through April 9
- HENRI MATISSE JAZZ 1947: 20 prints by Matisse along with lectures & free public programs of Jazz; March-June 2006
- ARTISTSPEAK: Virginia Wright-Frierson; Painting, public art and illusion; March 5
- MEMORY AND THE ART OF MAUD GATEWOOD: Margie Worthington, former professor of Art History at UNCW discusses the role of memory in the works of Gatewood; March 26
- MusicPLAYs: William "Paco" Strickland; Flamenco; March 10

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

- BRAIN—THE WORLD INSIDE YOUR HEAD: Thru May 7
- REPTILE & AMPHIBIAN DAY: March 11
- WORKSHOP-LONG LEAF PINES: March 18
- WORKSHOP—BACKYARD BEES: March 25
- WINNERS OF 2005 WILDLIFE IN NORTH CAROLINA PHOTO COMPETITION: 31 Award-Winning Photos on display; NC Museum of Natural Sciences, Raleigh; thru March 31. Contact 919-733-7450 or visit www.naturalsciences.org.

### POTPOURRI

SWING ZONE FAMILY FUN PARK—GRAND OPENING CEL-EBRATION: New Bern; March 3-5. Contact 252-636-3375

ALBEMARLE HISTORIC ROUNDTABLE: Focus on Great Dismal Swamp and Underground Railroad; Museum of the Albemarle, Elizabeth City; Mar. 2. Contact 252-335-1453.

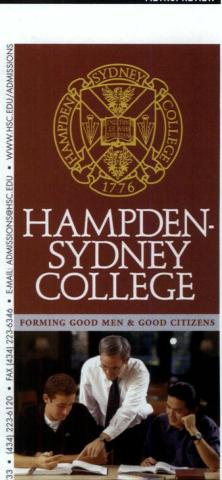
SPRING CRAFT SHOW: South Gate Mall, Elizabeth City: Mar. 3-4. Contact 252-338-2848

SPRING HOME & GARDEN EXPO: Fair Barn, Pinehurst Harness Track, NC 5, Pinehurst; March 3-5. Call 910-695-1464.

FIRST ANNUAL GREENVILLE WINE FESTIVAL: Greenville Hilton, Greenville; March 4, Contact 252-329-4200.

JUDITH VIORST—PARENTING OUR CHILDREN & GROWN-UP MARRIAGE: The UNC Friday Center, Chapel Hill; March 4. Contact 919-847-2323 or www.ncpsychoanalysis.org





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WWW.HSC.EDU

SLEEPING BEAUTY: A ballet for young audiences; Thalian Hall, Wilmington; March 5. Contact 910-343-3664 or www.thalianhall.com

**CABARET**—**STARRING DEBORAH GIBSON:** Presented by North Carolina Theatre; Memorial Auditorium, Raleigh; Thru March 5. Contact 919-831-6950.

**BUFFALO SOLDIER:** COA Community Auditorium, Elizabeth City; March 7. Contact 1-800-335-9050.

BLACK WATCH AND WELSH GUARDS: Scottish music and marching; Wright Auditorium and ECU campus, Greenville; March 9. Call 1-800-ECU-ARTS or visit www.ecu-arts.com



Nkenge Langston, Beth Pope and Jeanne Vodicka perform Michelle Pearson's "Spin Cycle" in Rainbow Dance Company's spring performance, March 10 & 11 at Cary Academy, Cary

ARTS TOGETHER RAINBOW DANCE COMPANY: Spring Concert; Cary Academy, Cary; March 10 & 11. Contact 919-828-1713 or www.artstogether.org

**LUNCH AT THE PICADILLY:** Cape Fear Regional Theatre, Fayetteville; March 10-26. Contact 910-323-4233 or www.cfrt.org.

KING OF ALL KINGS: Presented by Emmerich Theatre; Rocky Hock Playhouse, Edenton; March 14. Contact 252-482-4621.



The Care Bears are "singing in the Rain." Caring and Sharing Friends, a new Care Bears Live show takes kids on a frolicking musical journey, opening March 14 at the Dean E. Smith Center, Chapel Hill

CARING AND SHARING FRIENDS: Care Bears of Sesame Street, new show; Dean E. Smith Center, Chapel Hill; March 14-19. Call 919-962-2296

ROBERT WRIGHT & GEORGE FORREST'S KISMET, A MUSI-CAL ARABIAN NIGHT: East Chapel Hill High School Auditorium, Chapel Hill; March 17-19. Contact 919-338-2642 or visit www.longleafopera.org

**NIGHT AT THE THEATRE:** Hill Top Home's 6th annual show; Fletcher Theater, Progress Energy Center, Raleigh; March 15. Call 919-231-8315.

CARY BALLET COMPANY SPRING GALA: With guest appearance by Concert Singers of Cary; Cary Acad-

emy Performing Theatre, Cary; March 18-19. Contact 919-481-6509.

ANNIE, THE MUSICAL: Presented by Sandhills Theatre Company; Owens Auditorium, Sandhills Community College, Southern Pines; March 23-26 & March 29 –April 1, Call 910-690-9069.

**ROBERT SHIELDS ONE-MAN SHOW:** Swain Auditorium, Edenton; March 25. Contact 252-482-8005

ANYTOWN: Bruce Springsteen Musical, Performed by Shapiro & Smith Dance Company; Thalian Hall, Wilmington; March 25-26. Contact 910-343-3664 or www.thalianhall..com

RESPECT HAS SEVEN LETTERS—VOICES OF ADULT LEARNERS: ArtsCenter, Carrboro; March 25. Contact 919-929-2787 or www.artscenterlive.org

ELTON JOHN & TIM RICE'S AIDA: Coast Players; COA Aud., Elizabeth City; Mar. 30-31. Call 800-335-9050.

**UM DILLY:** Musical by Ira David Wood; Theatre in the Park, Raleigh; March 31-April 15. Call www.theatreinthepark.com.

### MUSEUMS

CONJURING BEARDEN & SOMETHING ALL OUR OWN: Exhibitions of Romare Bearden works and The Grant Hill Collection of African American Art; Nasher Museum of Art, Durham; March 4-July16. Contact 919-684-5135 or www.nasher.duke.edu

SEEN & UNSEEN: IMAGES OF NORTH CAROLINA PRODUCE: Paintings by Kiki Farish; Horace Williams House, Chapel Hill; (Opening Reception March 5) Thru March 26.



A political badge worn by a North Carolina alternate delegate to the 1900 Democratic National Convention is on display in "Collecting for the New Millennium: Recent Acquisitions Since 2000" at the NC Museum of History

LECTURE BY DEREK WALCOTT: On the artist Romare Bearden, at Nasher Museum of Art, Duke University, Durham: March 9: Contact www.nasher.duke.edu.

37TH FRAME—THE BEST OF CAROLINA PHOTOJOURNAL-ISM: Students from UNC school of Journalism exhibit work; Chapel Hill Museum; March 30-May 15. Call 919-967-1400 or visit www.chapelhillmuseum.org

FAMILY DAY-LIFE AT SEA: NC Maritime Museum,

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64th NCCBI
Annual Meeting
Wednesday, March 15th
Durham Marriott
at the Civic Center
Business Expo 10am-7pm
Lunch & Keynote Speaker
12pm-2pm
Reception 5pm-7pm

For registration and information call 919.836.1400 or visit www.NCCBI.org

North Carolina Citizens for Business and Industry

Grammy Award winners in concert; Memorial Hall, UNC-Chapel Hill; March 12. Contact 919-843-3333 or visit www.unc .edu/performingarts.

**DURHAM SYMPHONY ORCHESTRA:** Chamber Concert; PSI Theatre, Durham; March 26. Contact 919-560-2736 or www.durhamsymphony.org

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

- DUKE WIND SYMPHONY—THE ROLLING SEVENTH: Baldwin Auditorium; March 2
- DUKE CHORALE—LES NOCES: Baldwin Auditorium; March 5
- CHAMBER MUSIC FOR WINDS: Nelson Music room; March 6
- DUKE UNIVERSITY STRING SCHOOL: Baldwin Auditorium: March 11

NC SYMPHONY EVENTS: Meymandi Concert Hall, Progress Energy Center, Raleigh; Contact 919-733-2750 or www.ncsymphony.org:

- CONDUCTOR GRANT LLEWELLYN W/NC MASTER CHOR-ALE: March 2-3.
- GUEST CONDUCTOR W/VIOLINIST KYOKO TAKEZAWA: March 16-17.

### POP MUSIC

THE AVETT BROTHERS—FOUR THIEVES GONE: THE ROB-INSVILLE SESSIONS: CD release Feb. 7 nation-wide; Next show The Cat's Cradle, Carrboro; March, 3. Visit www.theavettbrothers.com

**CAROLINA JAZZ FESTIVAL:** Four days of clinics, workshops, concerts and talks with visiting performers; UNC Chapel Hill; March 1-4. Call 919-962-7560.

MUSIC AT RENO'S: Open Gospel Pickin' & Open Bluegrass Pickin'; Reno's, Pittsboro; March 4 & 18. Contact 919-542-8401 or http://visitpittsboro.com.

TEA LEAF GREEN: Local 506, Chapel Hill: March, 5.

Contact 919-942-5506

NATALIE MACMASTER: Concert sponsored by Pine-Cone; Meymandi Concert Hall, Progress Energy Center, Raleigh; March 9. Contact 919-664-8302 or visit www.pinecone.org.

**GEMS OF THE GREAT AMERICAN SONGBOOK:** Concert by husband/wife cabaret duo Lynne Jackson and Mike Palter; Thalian Hall, Wilmington; March 10. Contact 910-343-3664 or www.thalianhall.com

JACK WILLIAMS: Presented by The Down East Folk-Arts Society; Trent River Coffee Company, New Bern; March 10; & Clawson's Restaurant, Beaufort; March 11. Contact 252-504-2787 or www.downeastfolkarts.org

PATRICK & CATHY SKY: Sponsored by PineCone; Daniels Aud., NC Museum of History, Raleigh; March 12. Visit http://patricksky.com or www.pine cone.org.

**EMMYLOU HARRIS:** Sponsored by PineCone; Meymandi Concert Hall, Progress Energy Center, Raleigh; March 17. Contact 919-664-8302 or visit www.pine cone.org.

ANDY COONEY IRISH SHOW: Andy Cooney with special guest, soprano Kathryn Smith; The Fair Barn, Pinehurst Harness Track, Route 5; March 11. Call 910-295-2007 or 910-295-1900.

CASABLANCA ORCHESTRA: Grover C. Fields Middle School, New Bern; March 17. Contact 252-637-1119

MIKE PALTER & LYNNE JACKSON: Internationally acclaimed jazz/cabaret artists; Boykin Center, Wilson; March 17. Contact 252-291-4329

**GEORGE THOROGOOD & THE DESTROYERS:** Carolina Theatre, Durham; March 22. Contact 919-3040 or www.carolinatheatre.org

BIG BAD BLUES BASH: Featuring Ernie Hawkins & Daniel "Slick" Ballinger; The Clayton Center, Clayton; March 24. Contact 919-553-1737.

PARLOR CONCERTS 2006—COLLABORATIONS IN JAZZ:

Featuring Lois DeLoatch and Gabe Evens; The Ashe House, Hillsborough; March 26. Call 919-732-2013. MARTINA MCBRIDE: RBC Center, Raleigh; April 2. Contact 919-834-4000 or www.rbccenter.com



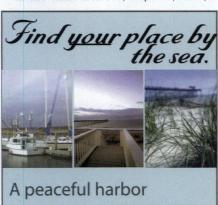
Mavis Staples, 2005 Grammy Lifetime Achievement winner, will be headliner for The ArtsCenter's American Roots Series and will perform on March 18 at the ArtsCenter, Carrboro

**EVENTS AT THE ARTSCENTER:** Carrboro; Contact 919-929-2787 or www.artscenterlive.org:

- DR. JOHN & THE LOWER 911: March 2
- BEPPE GAMBETTA: March 3
- BAREFOOT MATTER W/CYRIL LANCE, JONATHAN BYRD: March 11
- STILLHOUSE BOTTOM BAND: March 17
- MAVIS STAPLES: March 18
- JOHN MCCUTCHEON: March 24
- LUNASA: March 30
- JOHN JORGENSON QUINTET: March 31

### STAGE & SCREEN

MY HERO... REACHING FOR THE STARS: ECU'S Storybook Theatre performance; Wright Auditorium. Greenville. Contact 800-ECU-ARTS or www.ecu-arts.com



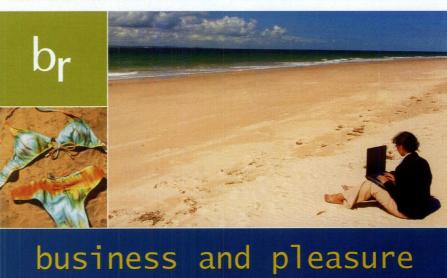
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## Preview

by Frances Smith

### MAKING MERRY IN MARCH

### GALLERIES

HEART OF THE MATTER: Paintings by Ann Etheridge; Whole Foods Market, Cary; Thru March 14. Contact 919-467-4887.

RADIANCE IN NATURE—PAINTINGS BY GRACE LI WANG: National Humanities Center, RTP; Thru March 10. Call 919-549-0661 or www.graceliwang.com

THE RORSCHACH SERIES: Dianne Rodwell mixed media on paper; RDU Airport, Gallery A; Thru April 1. Contact 919-664-8908.

**SOUTHERN STYLE:** New paintings by Mandy Johnson; Magnolia Grill, Durham; Thru June. Call 919-286-3609.



High Tide Circus by Steven Silverleaf, acrylic collage, is on view through April 1 at Tyndall Galleries, Chapel Hill

STEVEN SILVERLEAF—NEW COLLAGE: Tyndall Galleries at University Mall, Chapel Hill; Thru April 1. Contact 919-942-2290 or www.tyndallgalleries.com

THE BEST OF NORTH CAROLINA: Featuring artwork from the 19th and early 20th centuries—artists found inspiration and influence in North Carolina; Gallery C, Raleigh; Thru March 28. Call 919-828-3165 or www.galleryc.net

GRACE LI WANG GALLERY: Works by Grace Li Wang, Bonnie Brooks, Don King, Joey O'Shaunessey, and Cecilia Hwang; Grace Li Wang Gallery, Raleigh; March 1-31. Contact 919-278-6507 or GraceLiWang.com

PRICELESS PIECES PAST & PRESENT QUILT EXTRAVAGANZA: Featuring Old and New quilts, demonstrations and activities; Roanoke Island Festival Park, Art Gallery, Manteo; March 1-27. Call 252-475-1500 or www.roanokeisland.com

A LITTLE WINE- A LITTLE PAINT—KEVE CLAYTON & JOHNNY GRIFFIN: Gallery of the Wilson Arts Council, Wilson; (Opening Reception March 2) Thru April 8. Contact 252-291-4329

FANTASY CLAY BY PAT MCCRACKEN: Gallery A & The Office of Steven Andreaus, Raleigh; (Opening Reception April 7) March 3- April 30. Contact 919-546-9011.

6° OF CONTEMPORARY TEXTILES: Modern work in weaving, screen printing, collage and sculpture; Bank of the Arts, New Bern; March 3-April 1. Call 252-638-2577.

PAINTINGS: COLOR & SPACE: by Willie Marlowe; Gallery C, Raleigh; March 3-29. Call 919-828-3165 or view online at www.galleryc.net.

28TH ANNUAL ARTISTS EXHIBITION: Sponsored by the Raleigh Fine Arts Society and Meredith College; Frankie G. Weems Gallery in Gaddy-Hamrick Art Center at Meredith College, Raleigh; March 5- April 9. Contact 919-829-9096 or www.raleighfinearts.org.

9TH ANNUAL MIDDLE EASTERN SHOW: Pasquotank Arts Council Gallery, Elizabeth City; March 5-25. Contact 252-338-6455.



Labyrinth with Lights by Willie Marlowe is one of her brilliantly colored pieces in "Painting: Color and Space," a traveling exhibition opening March 3 at Gallery C, Raleigh

EVENTS AT ARTSOURCE FINE ART: Art-Source, Raleigh; Call 919-787-9533 or visit www.artsource-raleigh.com:

- NEW WORKS BY KAY HUTCHISON: Views of Charleston architecture; Five Points Gallery; thru April 1.
- NEW WORKS BY STEVE MOORE: Cityscapes & coastal scenes; North Hills Gallery, thru April 1.
- AROUND THE CORNER, AROUND THE WORLD: Unique photography by Hildi Santo Tomas; North Hills Gallery; March 17-April 1.

THE COLOR OF GREEN: Featured artists include Donald Blome, Jenifer Crowell, Sharron Parker, Bob Rankin and Sally Sutton; New Elements Gallery, Wilmington; (Opening Reception March

17) Thru April 22. Contact 910-343-8997 or www.newelementsgallery.com

EVENTS AT ANIMATION & FINE ART: Animation & Fine Art, Chapel Hill; Contact 919-968-8008 or www.animationand fineart.com:

- DALI- TIME AND SPACE: Thru Mar. 9.
- GEORGE OHR—THE MAD POTTER, March 10-April 13



This fine vase (untitled) by George Ohr will be on view in an exhibition, "George Ohr—The Mad Potter," March 10-April 13 at Animation and Fine Arts, Chapel Hill

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

- JAN-RU WAN—MENDING ANTICIPATION: Visual Art/Fiber; Gallery 1; thru March 11.
- NEW WORKS: Juried exhibition of work created within the last 12 months; Gallery 1; (Opening Reception April 7) March 18-April 29.
- THREE IN GIVERNY: Carol B. Chianse, Anne Haynes Jenkins, and Dianne T.

Rodwell; Upfront Gallery; (Opening Reception March 3) Thru April 1.

- ANNA PODRIS—SUBLIME HABITATS: Artspace Lobby; March 3-April 1.
- GAYLE STOTT LOWRY—ENDURANCE: Gallery 2; (Opening Reception March 3)
  Thru April 14.

EVENTS AT THE HANES ART CENTER— HANES VISITING ARTIST LECTURE SERIES: UNC Chapel Hill; Call 919-962-2015 or www.webslingerz.com/depts/art:

- POTO AND CABENGO: March 3
- JEAN-PIERRE GORIN: French filmmaker to speak; March 6
- HONORS EXHIBITION: Undergraduate students present work; (Opening Reception March 16) March 13-April 11

THE GARDEN GALLERY—featuring works by some of North Carolina's finest contemporary artists, past and present, including Joe Cox, Maud Gatewood, Horace Farlow, Claude Howell, Eileen Reed, Gayle Lowry, Madonna Phillips, Janet Harrimon, etc. 8404-A Glenwood Avenue/Highway 70 West in Raleigh. Regular hours: Wednesday - Saturday, 11 a.m.-5 p.m.; Sunday, 1-5 p.m. 919-787-2000; www.gardengalleryart.com

### CLASSICAL

WEYMOUTH CHAMBER MUSIC SERIES: Featuring Eisenstadt Trio; Weymouth Center, Southern Pines; March 5. Call 910-692-6261.

**CLASSICAL CONCERT SERIES:** Featuring the Eroica Trio; Sunrise Theater, Southern Pines; March 6. Call 910-692-4356.

TRIANGLE WIND ENSEMBLE: "Symphonic Masterpieces—No Strings Attached"; William G. Enloe High School, Raleigh; March 10. Contact 919-856-3751 or www.trianglewind.org

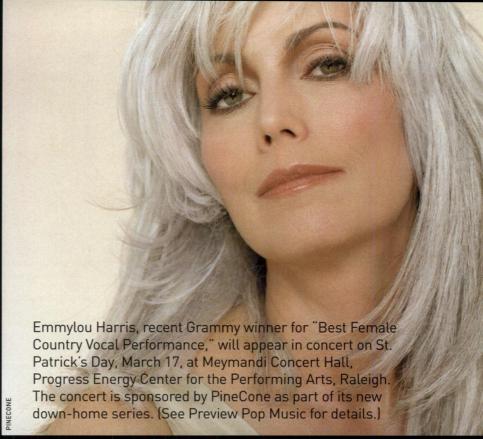
RUSSIAN NATIONAL ORCHESTRA AND PIANO VIRTUOSO YEFIM BRONFMAN:



What Remains by Gayle Stott Lowry will hang in Lowry's Exhibition Endurance, March 3-April 14 in Gallery 2 at Artspace, Raleigh

Historic Bracebridge Hall, built in Tarboro in 1826, home of former Gov. Elias Carr, will host the Edgecombe Arts Ball on April 29. Sponsored by the Edgecombe County Cultural Arts Council to benefit arts education programs, the black-tie affair will feature dining and dancing on the lawn and a tour of Bracebridge, located on Colonial Road, outside of Tarboro, near Old Sparta. (See Preview Potpourri for details.)





# Openings

The 53rd Annual Azalea Garden Tour will be presented by the Cape Fear Garden Club on April 7, 8 & 9 in Wilmington. The Tour will include 11 gardens highlighting Southern history and featuring water views, outdoor rooms, brick courtyards, fountains and koi ponds. The Tour is an official event of the NC Azalea Festival. (See Preview Potpourri for details.)



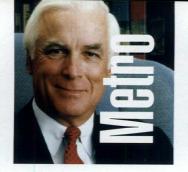


# THE TALL SHIPS ARE COMING JULY. 2006



FOR TICKET INFORMATION: WWW.PEPSIAMERICASSAIL.COM

This celebration of tall ships from around the world will take place in **Beaufort and Morehead City, NC** from **June 30 to July 5, 2006**. Throughout the week, visitors will have the opportunity to get an up-close view of these majestic ships and enjoy special entertainment as part of a maritime celebration hosted by the Friends of the North Carolina Maritime Museum. For ticket information by phone, call **1.800.514.3849**.



# Editor-at-Large by Jim Leutze

## COASTAL PROJECTS SHORT-CHANGED IN FEDERAL BUDGET

ere we go again. The President's 2007 budget was recently released and for the coast it looks like more of the same. There is no money for beach renourishment (or protection if you wish), virtually no money for shallow draft inlet dredging, and a slight, but inadequate, increase in funding for dredging the Intracoastal Waterway. To be specific, the only shallow draft inlet funded was New River Inlet and that was almost surely at the request of the US Marines who use the access to the sea for training. But there were no funds included for the inlets at Carolina Beach, Lockwood Folly, Bogue Banks or Topsail Island. The waterway funds are just over \$3 million dollars, up from last year, but still short of the \$12 million needed to maintain minimum depth. The guess is that most of this ICW money will be spent from Morehead City north to facilitate barge traffic in the Edenton-Morehead City segment.

What this means is another "Perils of Pauline" scenario in which our legislators in Washington beg and bargain as the budget train barrels down the tracks. With a little luck our most vital projects are whisked from danger just in time, alive but just barely. As we all know, if the attitude of the administration remains unchanged, one of these years our beggars will come up empty-handed and we'll be road kill.

In this regard it is relevant to note that there is also no money in the

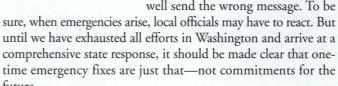
budget for the Wilmington Harbor Project. This, as you will remember from last month's column, is an ambitious plan to widen and deepen 39 miles of the Cape Fear and Northeast Cape Fear channels leading to the State Ports and upstream to terminals north of Wilmington. This \$467 million project is already well underway with several hundred million in state and federal dollars already expended. This year's budget request was on the order of \$20 million. Stopping or slowing it at this late date makes little fiscal or practical sense. Naturally, Congressman Mike McIntyre will be out there fighting for funds as he has done in the past, but it would be very discouraging to see something this far along—and this important to the economy of Southeastern North Carolina—stopped dead in its tracks.

One of the things several coastal groups worry about in this stressful situation is a rush by the state and some local communities to "solve" the problem. The concern is that the Feds will read these efforts to mean that they are off the hook and that we are

ready to pick up their burden. As anyone regularly reading this magazine knows, it is my philosophical position that keeping the Waterway and the inlets open and the beaches nourished is primarily a federal responsibility. The waterway and the inlets are, with a few exceptions, open to all our citizens. The beaches are public in the largest sense of the word, and renourishment helps protect property from storms. When that property is devastated, the Feds pick up a share of the tab. Isn't it prudent for them to put something into prevention?

Instead of rushing to fill the gap left by the withdrawal of federal funds, we should: (a) negotiate with as much muscle as we can bring to bear to get some long-term commitment in the Corps of Engineers budget for coastal projects; and (b) while those negotiations are going on, do some high-level contingency planning

with the state and shore communities. At present there has been discussion about the state purchasing and operating its own fleet of dredges. Maybe this is a good idea, but it's going to be expensive. Some local areas have stepped up and said that they would fund some specialized dredging projects. Dare County voters, on the other hand, just turned down by 70 percent to 30 percent, a modest sales tax increase to fund beach renourishment. What I can see coming is a hodge-podge of local reactions that might well send the wrong message. To be



future.

Turning now to the proposed new international port in Brunswick County—the Council of State has just approved the expenditure of \$30 million dollars to purchase 600 acres of property on the banks of the Cape Fear River. The property is between Archer Daniels Midland and Sunny Point and belongs to Pfizer, not ADM as originally referenced. Whether the port is ever built or not, this seems like a prudent investment. However, it is also only prudent to note the shortfall in federal funds for current port projects. To pull off the mega-port, original estimates projected a considerable injection of dollars from Washington for dredging and other harbor improvements. Hmmm? I think I'd do some contingency plan-



Proposed site of an international port in Brunswick County

POMACAZINE MARCH 2004

ning here as well.

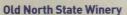
Recommended: Syrah, Chardonnay barrel-fermented, Pinot Gris

#### **Moonrise Bay Vineyard**

1034 Moonrise Bay Landing, Knotts Island, NC 27950. Ph. 866-888-9463, 252-429-WINE www.moonrisebaywine.com

One of two wineries near the Outer Banks is Moonrise Bay.

Recommended: Noble (muscadine)



308 North Main St, Mt. Airy, NC 27030. Ph. 336-789-WINE, Fax 336-789-9060 www.carolinaharvestwines.com

The label dates to 1890, revived in 2002 by a cooperative of family growers near Mt. Airy. Their barrel-fermented Chardonnay was a double gold in the State Fair.

Recommended: Chardonnay, Starlight White 2003, Sangiovese 2002

#### **Old Stone Vineyard**

6245 US Hwy 52, Salisbury, NC 28146. Ph. 704-279-0930 www.osvwinery.com

Near Granite Quarry in Rowan County, Old Stone grows muscadine varieties.

Recommended: Harvest Gold

#### Raffaldini

450 Groce Rd, Ronda, NC 28670.

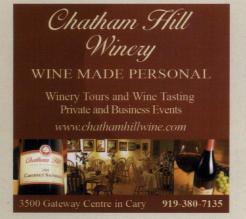
Ph. 336-835-9463 www.raffaldini.com

Devoted to Italian varieties, Raffaldini grows sangiovese, dolcetto and nebbiolo, as well as chardonnay.

Recommended: Dolcetto, Sangiovese, Pinot Grigio

#### RagApple Lassie Vineyards

3724 Rockford Rd, Boonville, NC 27011.



Ph. 866-RagApple, 336-367-6000 www.ragapplelassie.com

One of Yadkin Valley's newest wineries, it has garnered national attention.

Recommended: Chardonnay, Viognier



#### **RayLen Vineyards**

3577 US Hwy 158, Mocksville, NC 27028. Ph. 336-998-3100 www.raylenvineyards.com

Right off I-40 west of Winston-Salem, RayLen is a must-see (and taste!) Very stylish wines.



Recommended: Pinot Grigio, Carolinius (red blend), Category 5 Reserve Red, Syrah, Chardonnay, Yadkin Gold

#### **Rockhouse Vineyards**

1525 Turner Rd, Tryon, NC 28782.

Ph. 828-863-2784 www.rockhousevineyards.com

Situated in southwest North Carolina, the Tryon region is a growing region for wine grapes; Rockhorse is a modern pioneer here.

Recommended: Cabernet Franc, Meritage (red blend), Chardonnay

#### **Round Peak Vineyards**

765 Round Peak Church Road, Mt. Airy, NC 27030. Ph. 336-352-5595. Fax 336-352-5581

www.roundpeak.com

Small but growing winery near Mt. Airy, with 12 acres vinifera grapes, including nebbiolo, sangiovese grosso.



Recommended: Chardonnay, dry Rosé, Cabernet Franc, Merlot

#### **Shelton Vineyards**

286 Cabernet Lane, Dobson, NC 27017. Ph. 336-366-4724 www.sheltonvineyards.com

Ed and Charlie Shelton of Charlotte founded this showplace estate near Dobson and Mt. Airy in 1999. Worth a detour, great picnic spot.

Recommended: Merlot 2002, Family Reserve Claret (red blend), Chardonnay, Riesling



#### Silk Hope Winery

2601 Silk Hope Gum Springs Rd, Pittsboro, NC 27312. Ph. 919-742-4601

Small Piedmont winery, producing sweet and dry blends; visits by appointment only.

Recommended: Grand Vista Red, Red Root Red

#### **Silver Coast Winery**

6680 Barbeque Rd, Ocean Isle Beach, NC 28469. Ph. 910-287-2800 www.silvercoastwinery.com

One of the newest coastal wineries, with a satellite tast-

ing room in Charlotte. Purchases grapes from Yadkin Valley and north Georgia.

Recommended: Touriga, Merlot, Seyval Blanc

#### **Stony Knoll Vineyard**

1485 Stony Knoll Rd, Dobson, NC 27017.

Ph. 336-374-5752 www.stonyknollvineyards.com

This young hilltop vineyard was established in 2002 on a historic tobacco farm site in Surrey County. Look for vinifera wines such as Cabernet Franc, Cabernet Sauvignon, Chardonnay.

#### **Westbend Vineyards**

5394 Williams Rd, Lewisville, NC 27023.

Ph. 336-945-5032 www.westbendvineyards.com

With immaculate vineyards on bluffs along the Yadkin River, owners Jack and Lillian Kroustalis pioneered the Yadkin Valley starting in 1972, building the winery in 1988.

Recommended: Barrel-Fermented Chardonnay, Seyval Blanc, Yadkin Fumé (white blend), Carolina Blush, Chambourcin, Viognier

#### Windy Gap Vineyards

656 Pardue Farm Rd, Ronda, NC 28670.

Ph. 336-984-3926 www.windygapwine.com

The resident Basset hounds might greet you at this small winery in Yadkin Valley, with vineyards cooled by breezes from the Brushy Mountains to the north.

Recommended: Cabernet Franc, Merlot, Fat Bassett Red

#### The Winery at Irongate Farm

2540 Lynch Store Rd, Mebane, NC 27302.

Ph. 919-304-WINE www.irongatevineyards.com

This Alamance county property grows a mix of vinifera grapes (merlot, cabernet, sangiovese) as well as native and hybrid varieties.

Recommended: Cabernet Sauvignon (best of show at State Fair), Chambourcin, Flue Fire, Chardonnay

#### Flint Hill

2133 Flint Hill Road, East Bend, NC 27017. Ph. 336-699-4455

New in the Yadkin Valley

Recommended: Cabernet Sauvignon, Syrah

#### **Grove Winery**

7360 Brooks Bridge Road, Gibsonville, NC 27249. Ph. 336-584-4060 www.grovewinery.com

New winery and vineyard near Greensboro

Recommended: Red Clay Red, Strawberry wine

#### **Hanover Park Vineyard**

1927 Courtney-Huntsville Rd, Yadkinville, NC 27055. Ph. 336-463-2875

www.hanoverparkwines.com

Amy and Michael Helton own one of the small but influential wineries in the Yadkin Valley, producing quality wines from mostly vinifera grapes.

Recommended: Viognier, Mourvedre, Michael's Blend (red), Barrel-Fermented Chardonnay 2003, Early Twilight (lush dessert wine)



#### **Hinnant Family Vineyards**

826 Pine Level-Micro Rd, Pine Level, NC 27568. Ph. 919-965-3350 www.hinnantvineyards.com

Very delicious muscadine wines and a knock-out strawberry wine

Recommended: Southern Red, Scuppernong, Norton (red), Strawberry

#### **Horizon Cellars**

466 Vineyard Ridge, Siler City, NC 27344 Ph. 919-742-1404 www.horizoncellars.com

One of the smallest wineries in the state, growing vinifera

Recommended: Viognier, Cabernet Franc

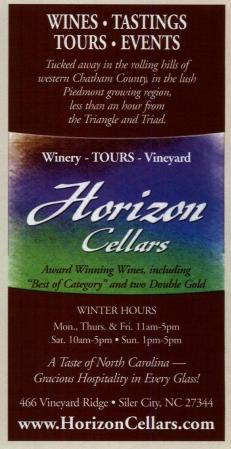


#### **Laurel Gray Vineyards**

5726 Old Hwy 421, Hamptonville, NC 27020. Ph. 336-468-8463 www.laurelgray.com

The Myers family has farmed this spot in the Yadkin Valley for 10 generations.









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## THE EXPLOSIVE GROWTH OF NORTH CAROLINA WINES

by Barbara Ensrud

orth Carolina's young wine industry continues to be one of the fastest growing in the country. The number of wineries, fewer than a dozen six years ago, has jumped to 53. More than 350 growers, vintners, winemakers—and some who want to be—attended the NC Winegrowers Association (newinegrowers.org) annual meeting in Greensboro in February. The talks focused on the pursuit of quality and the importance of continuing to work together to forge a strong and creditable identity for North Carolina grapes and wine.

This industry is young and dynamic and well on its way, due to the energy, enthusiasm and dedication of the leading growers and winemakers. The greatest challenge here in North Carolina is weather. Autumn hurricanes can bring torrential rains that dilute flavors or affect ripening; mild winters fail to combat pests in the vineyard; sudden freezes or spring frosts can wipe out a crop during bud break; leafhoppers and birds can spread disease or consume a crop before it is harvested. Still, these hardy pioneers work to overcome the hazards... and increasingly make appealing wines that get better and more numerous with each vintage. It is gratifying to see more of them cropping up in wine shops, on restaurant wine lists and taking home awards in competition with wines from around the world.

### Worth a Road Trip

Most North Carolina wineries welcome visitors and offer tasting and tours. Most are family operations that love to tell colorful stories of how they got into the amazing business of winegrowing. Picnic facilities are often available. Check Web sites or call for hours of operation. Below is a listing of the leading wineries producing wines from North Carolina vineyards and recommendations of some of their top wines. A complete list is available at the state Web site: www.ncwine.org. The Web site also includes a complete list of all medal winners for 2005.

#### **Benjamin Vineyards**

6516 Whitney Road, Graham, NC 27253

Ph. 336-376-1080 www.benjaminvineyards.com

This Alamance County winery grows muscadine, French hybrids and some vinifera.

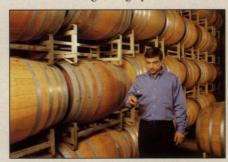
Recommended: Scuppernong, Chambourcin



#### **Biltmore Estate**

One North Pack Square, Asheville, NC 28801. Ph. 800-543-2961 www.biltmore.com.

North Carolina's largest winery, producing 130,000 cases of wine annually. It's important to know that Biltmore produces two lines of wines: Chateau Reserve wines, made from North Carolina-grown grapes, and the Bilt-



more Estate American series, excellent wines made from grapes imported from California and Washington. Winemaker Bernard Delille has greatly improved the quality of the American line in recent vintages; these wines are well worth trying again if you have had them recently.

Recommended: Chateau Reserve Blanc de Blancs sparkling wine, Chardonnay; Symmetry, Cabernet Franc

#### **Black Wolf Vineyards**

283 Vineyard Lane, Dobson, NC 27017.

Ph. 336-374-2532 www.blackwolfvineyards.com The Wolf's Lair restaurant on the premises

#### **Buck Shoals Vineyard**

6121 Vintner Way, Hamptonville, NC 27020. Ph. 336-468-9274

www.buckshoalsvineyard.com

Thirteen acres planted (merlot, sangiovese, barbera, pinot grigio, chambourcin), with more planned, as well and a projected version of the Italian-style red Amarone.

#### **Cerminaro Vineyard**

4399 Wilkesboro Blvd, Boomer, NC 28606. Ph. 828-754-9306 www.cerminarovineyard.com

Cerminaro produces wines mostly from French-American hybrid grapes such as chancellor, seyval blanc, foch, as well as the Italian variety sangiovese.





#### **Chatham Hill**

3500 Gateway Centre Blvd, Morrisville, NC 27560. Ph. 919-380-7135 www.chathamhillwine.com

Recommended: Viognier, Chardonnay

#### **Childress Vineyards**

1000 Childress Vineyards Rd, Lexington, NC 27295. Ph. 336-236-9463 www.childressvineyards.com

Opened in fall 2004, currently producing

blends from purchased grapes. Thirty-acre vineyard planted to vinifera grapes: merlot, syrah, cab franc, chardonnay, others

Recommended: Syrah, Pinnacle Red, Meritage Reserve, Pinot Gris

#### **Dennis Vineyards**

24043 Endy Rd, Albemarle, NC 28001. Ph. 800-230-1743, 704-982-6090 www.dennisvineyards.com

Muscadine wines in dry, semi-dry and sweet styles

Recommended: Noble Semi-Dry, Carlos Sweet

#### **Duplin Winery**

PO Box 756, Rose Hill, NC 28458. Ph. 800-774-9634, 910-289-3888 www.duplinwinery.com

NC's oldest and largest producer of Muscadines

Recommended: sweet Scuppernong Magnolia, Hatteras Red

Crook's Corner, 610 West Franklin Street, Chapel Hill, 919 929 7643. Wine director Shannon Healy and crew have fashioned a lively list that complements southern favorites, with regular by-the-glass flights of special wines—such as the five or six dry rosés featured in summer. Try Sonoma-Cutrer's 2003 Chardonnay (\$6.50) with Chef Bill Smith's delicately fried oysters, or the Drouhin '03 Pinot Noir (\$7.75) with braised pork shank or sweetbreads.

Lantern, 423 Franklin Street, Chapel Hill, 919-960-2770. The Asian-inspired menu could not have a wine list better formulated to enhance the food. From the start, Elaine Thomas and Andrea Reusing selected a variety of fragrant, crisp whites that work superbly with the nuances of Lantern cuisine. There are 10 Rieslings on the list, dry ones from Austria; off-dry to lightly sweet ones from Germany's varied regions; five Gruner Veltlinere—the zestful dry Austrian white; Sauvignon Blancs, Viognier, Albariño, Chenin Blancs, Pinot Gris, several others and, oh ves, a token Chardonnay (never mind). Don't overlook the well-chosen reds that work with dishes such as Pho (braised Black Angus), Tandoori-style lamb or pork shank. Check out the Italian Lagrein, juicy and smooth (\$8.50/\$37), the Austrian Zweigeit (\$6.75/\$29) or Saint-Joseph from the Rhône (\$64). Good selection of beer and sake, too.

# Other good Triangle wine lists that are fun to explore:

**Bloomsbury Bistro,** Raleigh 509 W. Whitaker Mill Road, 919-834-9011

Maximillian's, Cary, 8314 Chapel Hill Road, 929-465-2463

Elaine's on Franklin, Chapel Hill, 454 East Franklin Street, 919-960-2770

**Daniel's**, Apex, 1430 NC 55, 919-303-1006

Nana's Chophouse, Raleigh, 328 West Davie Street, 919-829-1212

Panzanella, Carrboro, Carr Mill Shops, Weaver & Greensboro, 919-929-0010

**Provence**, Carrboro, 203 West Weaver Street, 919-967-5008

Vin Rouge, Durham, 2010 Hillsborough Road, 919-416-0406

The Weathervane at A Southern Season, Chapel Hill, University Mall, 919-929-9466

The Cosmopolitan Grill, Cary, 103 Edinburgh South Drive, 919-380-1327 Starlu, Durham, Southcourt Bldg, 3211 Shannon Road, 919-489-1500



# **Exceptional** food and service

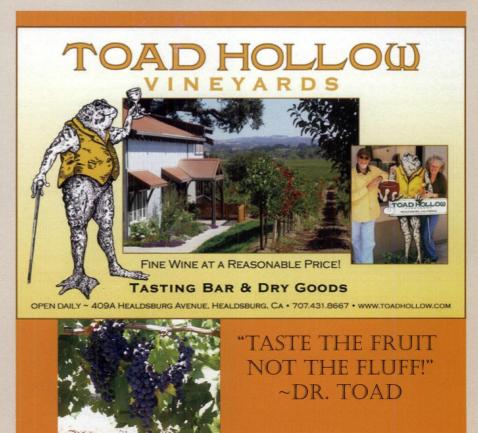
### Sage & Swift Gourmet Catering's

commitment to delighting clients is at the core of everything they do. From wedding receptions to a sit-down dinner for 4, their menus reflect an exciting combination of the traditional and the new.

E-mail sageandswift@verizon.net or call 919-957-7889 or 919-684-6032 for more information.

SAGE
SWIFT





upscale bistro boasts the culinary specialties of talented chef Jay Beaver and excellent wine selections by John Lambrakis. Innovative choices by the glass include one of the hot little Minervois reds, Ch. Coupe Roses La Bastide, (\$7/\$29), Jacky Janoder's superior Moulin â Vent (\$8.50/\$32), Domaine Serene Oregon Pinot Noir (\$54). Great buy: Graham Beck Brut Rosé sparkler (\$6/\$28), a nifty aperitif.

Nasher Café, Duke Museum of Art, University Drive at Anderson St., Durham. Chef Amy Tornquist features locally grown and/or organic foods and wine at this sunny spot inside the Triangle's new showplace for art on Duke's west campus. Wonderful soups, unique sandwich creations and savory plate lunches are available with carefully chosen wines sold in 8 or 16 oz. carafes that admirably complement Chef Amy's tasty offerings. Try the I Suri Barbera (\$9) with the Smoked

## **Triangle Classics**

The Triangle's Classic Wine Lists include a broad variety of wine types, and depth in at least some of what are considered the world's great wines from France, Italy, California, Spain, Australia and other select spots. Some are more innovative than others; some are quite expensive.

Angus Barn, Raleigh Enoteca Vin, Raleigh Sullivan's Steak House, Raleigh Second Empire, Raleigh Fearrington House, Pittsboro Carolina CrossRoads, Chapel Hill Il Palio, Chapel Hill Washington Duke Inn, Durham

## **Top Ten Bars**

Everybody has his/her favorite among Triangle watering holes. Some listed here are noted for ambience, such as great patios or terraces (Bakus, Washington Duke) as well as for libations—great food is a plus, of course!

Bakus, Durham
Bogart's American Grill, Raleigh
Blue Martini, Raleigh
Café Parizade, Durham
Lantern, Chapel Hill
Port City Grill, Raleigh
Restaurant Savannah, Raleigh
Shaba Shabu, Raleigh
Sullivan's Steak House, Raleigh
West End Wine Bar, Chapel Hill



Meat plate, or the German Riesling (\$7) with Sopressata Pannini sandwich. The sundrenched terrace is open, weather-permitting, another great place to spend time in adventurous sipping. Open till 8 p.m., Thursdays.

Tasca Brava, Sutton Station, Raleigh, 919-850-9080; Parkway Point, Cary, 919-319-3122. Tapas, Spain's tradition of toothsome appetizers, hot and cold, has caught on big in the Triangle. Tasca Brava's newest location on Falls of the Neuse, is developing its own following after success in Cary. The wine list's selection of Spanish whites, dry rosados and flavor-packed reds is intriguing—many wines not found elsewhere hereabouts.

## Longtime Favorites for Wine Lovers

Angus Barn, 9401 Glenwood Avenue, Raleigh, 919-981-2444. Can't beat it for the breadth and depth of the wine list—whether it's cult Cabernets from California, vertical vintages of top Bordeaux châteaux and stellar reds from Italy, Australia or the Rhône Valley. The rarer wines are expensive but fairly priced. What is surprising are some very good selections that don't cost an arm and a leg, such as Trefethen's 2002 Chardonnay (perfect now) (\$41) a bottle, Bernardus 2000 Pinot Noir (\$32), Brampton 2004 Viognier (\$26). If there are six or eight of you, check out the

large format selections. A magnum of 2000 Lucente (a junior SuperTuscan red) (\$95), Sequoia Grove's outstanding 1999 Napa Valley Cabernet (\$120) or Chateau Montelena 2001 Cabernet (\$218) are excellent value. The Barn presents several offerings by the glass, as well as a nice inventory of good North Carolina wines.

Magnolia Grill, 1002 Ninth Street, Durham, 919-286-3609. Ben Barker's excellent and very fairly priced wine list, put together by the man himself, works superbly with Magnolia's beautifully crafted foods. Since November, Ben notes, sales are running about 75-percent red. "Not really seasonal," he says, since much of the menu offerings are fish and seafood. "People are just drinking more reds." Still, the 2002 Erdener Kabinett Riesling (\$36) would be delectable with grilled sea scallops in saffron-leek vinaigrette or with the grilled ribeye pork chop; and Jolivet's 2004 Pouilly-Fumé (\$36) with twice-baked grits soufflé. Scores of enticing reds, such as Terrazzas Argentine Malbec (\$32), Arzuaga Ribera del Duero from Spain (\$44), to Plumpjack 2001 Cabernet (\$125). Save room for one of Karen Barker's heavenly desserts. such as the Dark Chocolate Clementine Cake paired with Quady Black Muscat "Elysium."

Enoteca Vin, 410 Glenwood Avenue, Raleigh, 919-834-3070. As noted above, delightful surprises await at Enoteca Vin. You can drop a lot of bucks here—mostly by getting carried away with tempting choices offered by the taste (1.5 oz. or 3 oz.), for as little as \$2 or as much as \$22.50 (Batard-Montrachet, a fabulous white Burgundy). If you can manage that amount for 3 ounces, might as well team up with a friend or two and go for the bottle (\$135). Heck, it retails for \$80 or more and on most other wine lists costs more than \$200. But you can drink extremely well here for considerably less.



# **WINE CHOICES ABOUND IN AREA RESTAURANTS**

by Barbara Ensrud

riangle wine lists are more diverse, innovative and fun to explore than ever. As Carolinians become more adventurous—vinously speaking—wine lists reflect the trend. Of course, there are The Classics, restaurants with wine lists that offer the great traditions of the wine world—Bordeaux, Burgundy, top California Cabernets and Australian Shiraz—and with generous depth in many of them. (See box.)

Perusing wine lists this year, however, I found myself delighting in some of the newer nosheries, large and small, casual or grand. And at more established places, updated lists closely geared to the dishes on the menu and special wine events, offer plenty of dining excitement. You can really enjoy experimenting at some of the restaurants around here because with the best lists, you can't go wrong—and sometimes you'll make great discoveries by venturing outside something you already know.

On a recent evening I was in Raleigh around six-ish, expected for dinner with friends at eight, so with a little time on my hands, I popped into Enoteca Vin to have a glass of wine and look again at their excellent list. Surprise! That night they were offering a red Burgundy flight for tasting, and I am a Burgundy lover. For \$15 I tried tasting portions of three terrific wines: G. Jordan 2003 Côte de Nuits-Villages, aromatic, full-bodied, great cherry flavors; F. Magnien 2002 Morey-St.-Denis, smooth, juicy, the very essence of cherry; and M. Magnien '02 Gevrey-Chambertin, big and earthy with cherry bark flavors. With the wines I ordered a small cheese plate-Hinman Farm aged goat cheese, served with a generous handful of dried cherries! An inspired match-up, but entirely serendipitous. Yet it's the kind of thing that can happen at Vin. Bottle prices, by the way: \$55, \$65 and \$75, respectively, actually quite good prices considering what they go for in wine shops.

Here are a few places—some new, some familiar, some expensive, others moderate. Most are casual, where exploring the wine list can be tasty fun as well as instructive. We'll start with some newer spots.

**Bin 54**, 1201 Raleigh Road (Hwy 54), Chapel Hill, 919-969-1145. The Triangle's newest steak house is sleek and handsome, already a hit. Manager and wine maven Brett

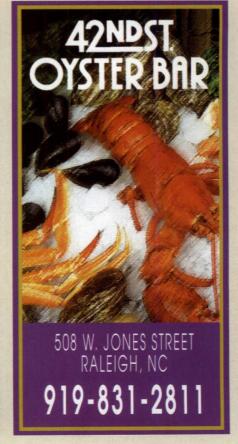


Davis has put together a terrific (and expensive) list to complement not only impressive beef, but also seafood and delectable sides (hefty enough for vegetarians). Try the Dutton-Goldfield Pinot Noir (\$64) with salmon or big-eye tuna. Dozens of meaty reds can complement aged beef, venison or veal chop, from excellent Argentine Malbec (\$48) to Pertimali Brunello di Montalcino (\$104), Joseph Phelps Insignia '01 (\$180) or Château Margaux (\$265). Take advantage of the variety of elegant decanters to aerate young big reds (no extra charge!).

Jujube, Glen Lennox, Hwy 54 (off 15-501), 919-960-0555. Now here's a place to while away a late afternoon or evening dazzling your palate with Asian fusion delicacies, many with savory but refined Vietnamese accents—and intriguing wines. Chef Charlie Deal is into wine as he is the food, so the list abounds with interesting—and affordable choices. Don't miss the Vietnamese Salad Roll appetizer—pair it with a glass of dry Spanish Rueda (\$6/\$21 a bottle); or the fragrant Santa Iulia Torrontes (\$5/\$18). For the Niman Ranch roast pork, try the Steele Blue Franc Lemberger (\$7/\$27). There are several vegetarian and wheat-free dishes—or braised short ribs for carnivores—that call for hearty reds such as Domaine Pallières Gigondas (\$38), Australian Dog Ridge Cadenza (\$41) or Spain's Pucho Bierzo (\$26). With exotic desserts and dessert wines, esoteric sakes are catching on too.

**Frazier's**, 2418 Hillsborough, Raleigh, 919-828-6699. Not really new, but so spiffed up it seems like it. Across from NC State, this





# 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 Mon. through Fri. and dinner seven nights a week.

Bella Monica - 3121-103 Edwards Mill Rd., Raleigh (919) 881-9778. A family-run trattoria with recipes handed down from our grandparents. Authentic Neapolitan entrees featuring crisp, thin crusted pizza called FlatBread, Pork Piccatta, Shrimp Scampi, Portobello Lasagne & Cannoli. Neighborhood wine bar with all-Italian list. Patio dining. Lunch, Dinner, Late Night on weekends. Closed Sunday. Voted "Best Italian" by AOL cityguide & citysearch.

Bistro 607 - 607 Glenwood Avenue, Raleigh (919) 828-0840. This cozy house turned restaurant located at the top of Glenwood South offers a wide variety of immaculate dishes from this region and afar. Market fresh fish daily. Open for lunch Mon. through Fri. 11:30-2:00 pm. Dinner Mon. through Sat. 5:30-10:00 pm. Closed Sun-

day, www.bistro607.com

Bloomsbury Bistro - 509 West Whitaker Mill Road, Ste 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 and voted Best Restaurant in the 2005 MetroBravo Awards.

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 award-winning 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 Mon. and 99 cent Kid's Tues., we've got your family covered.

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.

Est 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.

Jibarra Restaurant - 7420 Six Forks Road, Raleigh (919) 844-6330. The first upscale Mexican restaurant in the Triangle area featuring eclectic, flavorful dishes representative of each region of Mexico. To complement our dishes, we feature a posh Tequila Lounge offering only premium cocktails made with fresh-squeezed citrus, and distinguish ourselves with a unique wine list featuring exquisite wines from Spain and Latin America. www.iibarra.com

Nana's Chophouse - 328 West Davie Street, Raleigh. (919) 829-1212. Located in downtown Raleigh's Depot District, Nana's Chophouse is a high energy, contemporary chophouse infused with Southern American flavors and local ingredients. Nana's features complementary valet parking, live music, private dining rooms, outdoor dining, an extensive wine list and all ABC permits. Open Mon.-Thurs. 5:30-10pm. Fri. and Sat. 5:30 to 11:00; bar menu until midnight. www.nanaschophouse.com

Nina's Ristorante - 8801 Leadmine Road, Raleigh. (919) 845-1122. Vibrant flowers, paintings and handcrafted sculptures are arranged throughout the terra cotta walls of the restaurant. The restaurant provides the ever-growing area with Tuscan cuisine that is heavy on flavor and light on the ingredients. Hours of operation

are Mon. - Sat. from 5:00-10:00 pm.

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 daily. Settle inside in our café, sit at the bar, or dine outdoors. Choose

from award winning salads, soups, sandwiches and entrées. Don't miss the nightly specials. Winner of "Best Salads," Wilmington Magazine, "Best Bloody Mary," Metro Magazine, and "Best Gift Store," citysearch.com.

Restaurant Savannah - 4351 The Circle at North Hills Avenue, Suite 119, Raleigh. (919) 510-9900. Enjoy Southeastern low-country fare with a modern twist by co-chefs de cuisine Scott Grimm & Jeremy Clayman. Offering favorites such as She Crab Soup and oyster stew, as well as a full bar and custom blend coffee. Open for lunch, dinner, late-night dining and brunch Sat. and Sun. with private dining area for groups and parties.

Second Empire Restaurant and Tavern - 330 Hillsborough St., Raleigh, (919)829-3663. Located in downtown Raleigh's historic Dodd-Hinsdale House (circa 1879), Second Empire offers two dining atmospheres. Upstairs enjoy the ultimate dining experience in an elegant yet relaxed atmosphere of charm and grace. Downstairs in the Tavern and the Atrium Room enjoy a lighter fare menu and casual atmosphere. Winner of the DiRoNA Award, the AAA Four Diamond Award and the Wine Spectator Award. www.second-empire.com.

Sullivan's Steakhouse - 414 Glenwood Avenue, Raleigh (919) 833-2888. The atmosphere at Sullivan's resembles a 1940s steakhouse featuring fine steaks and seafood. Enjoy the unparalleled martinis and live jazz played in the wood-paneled lounge seven nights a week.

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.

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.

Winston's Grille - 6401 Falls of Neuse Road, Raleigh (919) 790-0700. A Raleigh tradition for over 19 years. A warm, friendly atmosphere with great food and exceptional service make Winston's Grille the ideal place for any occasion. We specialize in hand cut steaks, prime rib, fresh fish, and our famous baby back ribs. Make reservations for your next business lunch or business dinner, romantic dinner, anniversary celebration, or casual get together, www.winstonsgrille.com.

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 in an upscale, casual, yet hip and smoke-free environment. Named as one of the Top 20 Organic Restaurants in America by Organic Style Magazine, Chef Sarig uses Mediterranean and Middle Eastern spices in unexpected ways to create fantastic culinary works of art paired with a Wine

Spectator Award Winning boutique wine list.

Zest Café & Home Art – 8831 Six Forks Road, Raleigh. (919) 848-4792. Located in North Raleigh, Zest has been offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio for Lunch, Tues.-Sat. 11:00am-2:45pm; Dinner, Wed.-Sat. 5:30pm-8:30pm; and Brunch, Sun. 10:00am-2:00pm. Also, enjoy our Home Art selection of fun and whimsical home accessories, furnishings and gifts.

#### DURHAM/APEX

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 M-F 11:30 am-2:30 pm and dinner M-Th 5:30-10:00 pm, Friday and Saturday 5:30-11:00 pm. and Sunday 5:30-9:00 pm.

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. Serving lunch Sun.- Fri. at 11am and dinner; Sun.-Mon., 5pm until 9pm and Tues.-Sat, 5pm until 10pm.

George's Garage - 737 Ninth 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 to-go market and

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 Tues.-Sun., 5:30-11:00 pm and Sun. brunch 10:30 am-2:00 pm.

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

#### CHAPEL HILL/CARRBORO

Carolina Crossroad's Restaurant & Bar - 211 Pittsboro Street, Chapel Hill 919-933-2001. One of only two restaurants in NC to earn the coveted Mobil Travel Guide Four Star Rating. The Carolina Inn, rich in history, charm and tradition, provides the ideal environment for Chef Brian Stapleton's creative interpretations of classic Southern and American cuisine. Open daily for breakfast, lunch and dinner; 6:30am-10pm also offering a sumptuous Sunday Brunch. Voted Chapel Hill's "Best Brunch". Patio dining, weather permitting. Complimentary valet parking: 6:00am-midnight, www.carolinainn.com.

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

Spice Street - 201 South 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.

#### 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 Tues.-

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 Tues. through Sun.

Deluxe - 114 Market Street, Wilmington. (910) 251-0333. Offering upscale dining for today's savvy gourmand in an aesthetically stimulating and casual atmosphere. Featuring 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 at 5:30pm; Sun. brunch 10:30am-2:00pm. Wine Spectator Award of Excellence, Reservations suggested, www.de

For more restaurant listings visit www.metronc.com

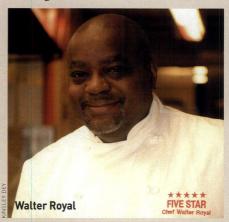
take these restaurants "to the next level [of quality and consistency]" by building teamwork among the staffs.

Ray's plan is working. As we left Bin, the waiter commented, "I've worked in restaurants for 20 years and this is by far the best experience I've had. People here really do care about their customers and the quality of their work."

#### WALTER ROYAL

The Angus Barn

Those familiar with Walter Royal would probably describe him as more of an old-timer than an up-and-comer. Already the awardwinning executive chef of North Carolina's







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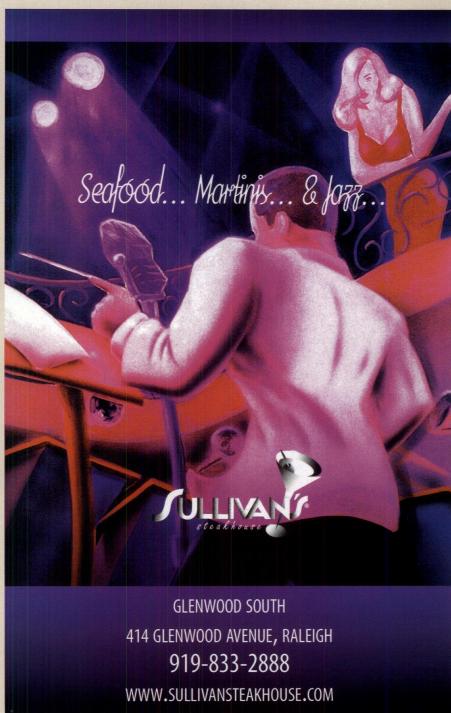
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best-known restaurant, how much farther can Walter's star rise?

Before landing at the Barn almost a decade ago, Royal studied with Nathalie Dupree in Atlanta, then worked up from the ranks in Triangle kitchens. Pyewacket, Fearrington House, and his own New-Orleans-style restaurant in Durham were stops on the way to his present position. Just a few accolades from his tenure there include Restaurant Guild International Best Chef of the Year, James Beard Rising Star, and Top

Black Chef in America.

But Royal 's star is ascending even higher. As I write, he is in New York to compete with the likes of Bobby Flay and Mario Batali on Food Network's hit show *Iron Chef*. Will Royal become the next *Iron Chef*? The invitation itself is an honor bestowed upon the best cooks in the country. Royal is one of only two Southern chefs invited to the competition in 2006. He's our man! And when the show airs, win or lose, the whole state will be cheering for Royal.



#### **AMY TORNQUIST**

The Nasher Café and Sage & Swift Catering

You may not know her name, but legions of *Metro* readers have tasted her food. Amy Tornquist, owner of Sage and Swift Gourmet Catering has been responsible for some of the



best food served at glittering social events throughout the Triangle since 1993.

Born and raised in Durham, Tornquist enrolled at UNC to pursue an academic career but her love for good food propelled her to a part-time job at Crook's Corner in 1986. Recognizing her talent, the late chef Bill Neal encouraged Tornquist to travel to France for further training. So successful was she at La Varenne Ecole de Cuisine that the school's owner, Ann Willan, recommended

Amy for the private chef position at the British Embassy. A year later, Tornquist joined some of the most talented young chefs in France at Duquesnoy, one of Paris' most prestigious restaurants.

Missing her Southern roots, she returned to Durham and started a catering company that, after over a decade, has blossomed into one of the most prestigious in the state. Sage and Swift now occupies its own building on two acres in Durham with plenty of space to grow herbs and produce. The company runs the buffet at Duke's Faculty Commons as well as the new Nasher Museum Café.

Though she describes her own brand of cooking "Southern seasonal," Tornquist credits much of her success to lessons learned in France. "What differentiates one restaurant or caterer from the next is the length the kitchen goes to procure the best ingredients." Tornquist puts her money where her mouth is and practices "cuisine du marche" (marketbased cooking). "I hate to print a menu ahead of time," she admits. "We create menus around the best produce that our farmers bring us, and it can be unpredictable."

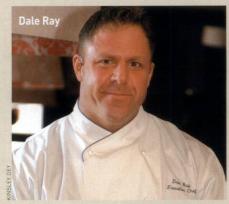
What's ahead for Tornquist in 2006? After having a feature in Food and Wine this coming spring, she will teach a class at A Southern Season based on her quick and easy recipes from the issue. Her secret desire, and next

project, is to open taco stands in Durham using all fresh ingredients. "I have several Mexican-American employees that have been loyal to me over the years. I'd like to give back to them something to create from their own culture."

#### **DALE RAY**

Bin 54

Most of the buzz surrounding Jujube, Grasshopper and Bin 54 has been focused on the ever-stellar George Bakatsias, and newcomers Charlie Deal, the original chef



of Grasshopper and Jujube, and Brett Davis, manager of Bin. Meanwhile Dale Ray has been quietly tending his business running the kitchen at Bin and building a team of cooks who put out some of the finest food in the state.

A big, burly Russell Crowe look-alike, Ray's rugged appearance belies his delicate touch. Though main courses at Bin come unadorned, his appetizers (e.g. one whole fois gras on three perfectly sliced pears and topped with a single stem of fresh thyme) are picture-perfect.

Ray's cooking style has evolved from his apprenticeship in the country's best restaurants—Charlie Trotter's in Chicago, Citronelle in L.A., Citrus in Washington, to name a few. "The best experience of my life," Ray claimed, "was working with Patrick O'Connell at The Inn at Little Washington. Every week we would sit down and discuss ideas, a different concept entirely from the autocratic kitchens of some of the French chefs I've worked with. From O'Connell I learned a leadership style that works for me. It's all about building your staff's enthusiasm for the restaurant."

Born and raised in Durham, Ray's passion for cooking was aroused while working at PariZade where Bakatsias inspired him to put his heart and soul into the work. Ray has been tapped to become food and beverage manager of all Bakatsias restaurants while maintaining control of Bin's kitchen. His goal is to





# CHEFS' SECRETS by Moreton Neal

hen it comes to talented professional cooks, we have an embarrassment of riches here in the *Metro* area. The ones showcased here are all rising stars, though one could argue that some have been stellar for years. What these five chefs share is a combination of ability, ambition and energy that compels each to test him or herself continually. They are all risk takers, and they all have something up their sleeves for the near future. *Metro* foodies can look forward to being a part of these plans.

#### JAY BEAVER

Frazier's

Why would an ambitious, talented young chef leave Café Boulud, one of the most highly esteemed kitchens in New York, for a small neighborhood bistro on Hillsborough Street? What else but true love—Beaver followed his wife when she took a job at a Research Triangle Park pharmaceutical company. But he sensed the Triangle dining scene was ready for his kind of cooking, having worked with John Toler at Bloomsbury Bistro seven years earlier.

with Roasted Winter Squash and Amaretto-Sage Fumet) confirmed that Beaver is one of the most talented chefs in North Carolina.

This summer Beaver will give away some of his secrets when teaching cooking lessons at the new state-of-the-art open kitchen at Vivace. Guests will then dine on the 3-course meal following the class, with wines paired.

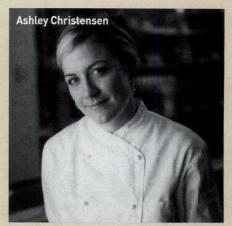
Those who miss the lessons can catch him on TV. "Carolina Cooking" will feature this rising star in three segments later this year.

#### **ASHLEY CHRISTENSEN**

Enoteca Vin and The Raleigh Times Bar

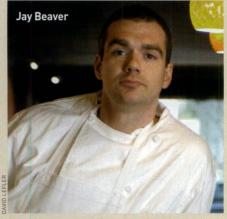
Ashley Christensen has appeared more than once in this column. What can I say? The woman just keeps on moving and shaking. Now a partner at Enoteca Vin, she has been recruited by Greg Hatem of Empire Properties to help create two new downtown venues.

By early March, her latest collaboration with Hatem should be open for business. Located in the old Raleigh Times Building, the Raleigh Times Bar will offer more than



cocktails. The concept is "gastropub" and with Christensen in charge of developing the menu, we can expect unusual and irresistible bar food.

As soon as the bar opens, Christensen will move on to the Heilig-Levine Building on East Hargett Street where she plans a "soul food" restaurant whose working title is "The Kitchen." Projected opening date is September. *Metro* will keep you posted.



I've heard nothing but the highest compliments for Frazier's under the realm of previous chef Jeremy Sabo (soon to grace us again with his cooking at Vivace), yet I never had the pleasure of dining there until recently when I tasted Beaver's fresh foie gras. Served with three different fig renditions mirrored by three treatments of scallions, this was a tour de force I'll never forget. Only since my last meal at New York's Gramercy Tavern have I encountered such an ambitious creation, perfect in every detail. As it turns out, Beaver spent two years there as sous chef.

A recent meal at Frazier's (Celery Root Soup with Jerusalem Artichokes, Raviolo of Braised Lamb Shoulder, and Roasted Grouper



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