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From Emily Ann's Garden

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MAY YOU ALWAYS

Now we’re in the kind of weather chambers of commerce and realtors wish lasted all year: the merry month of May.

The pollen settles down, the pastel green of early spring grows deeper, the air is warm and fresh and all around, and events beckon us out before the dome of deep summer engulfs the land in heat and humidity.

Indoors, Nathan Swanson reports on the scene from the 10th Full Frame Documentary Film Festival in Durham, April 12-15. Attendance topped 26,000, ranking Full Frame as the premier documentary film festival in the US. This year, the buzz centered on Raleigh-born Godfrey Cheshire’s film, Moving Midway, about the transportation of a Wake Country plantation that turns into an odyssey of discovery about the myths and truths of the South and slavery.

Metro Preview is loaded with choices for excursions. If the US Snail Mail holds up your copy, check online at www.metro-ncc.com to be in touch with early-month events. Then turn to Moreton Neal’s food tour of the South, Barbara Ensrud’s report on the appeal of Spanish wines and Philip van Vleck’s discovery of Raleigh’s Hideaway BBQ, where the music and the food are authentic and tasty.

Molly Fulghum Heintz offers tips on looking and feeling good when out and about in late spring and summer, while Alison Teer recommends spring-cleaning your closet to make fashion choices easier. Louis St. Lewis adds opera to his entertaining and informative coverage of the arts scene; Art Taylor notices new books and trends in New & Noteworthy Books; and Carroll Leggett recalls sensible frugality Down East.

Remember, being active requires remaining healthy. Our quarterly medical report looks into the power of early detection in preventing cervical cancer, along with the latest news from the frontiers of medicine.

See you in June ... and don’t forget your MetroBravo! ballot by May 15!

—Bernie Reeves, Editor & Publisher

Madelyn Smoak, Mermaid Diadem

Now through August we feature expanded coverage of the Outer and Inner Banks, kicking off this issue with a piece by Reuben Brody on a firm that recovers centuries-old sunken timbers from the Cape Fear River. Check it out, along with Jim Leutze’s continuing in-depth series on the politics of coastal issues. And note our Coastal News and Events articles designed to help you plan your summer.

When out and about, notice the dynamic built environment in our region. That’s why we are delighted to work each year with the Triangle Chapter of the American Institute of Architects to present their annual design awards to our readers and the community. Diane Lea’s report once again demonstrates the cutting-edge skills of our area architects.
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FINNERTY FAMILY PAIN SHARED

I have decided to write Metro Magazine first with my story because of the tremendous insight, empathy and pathos expressed by your writer Sharon Swanson in her January 2007 article “A Visit with the Finnerty Family” (Metro Magazine, January 2007, www.metronc.com).

No one could have read this article and not been moved by the clear depiction of the Finnerty family pain. Swanson clearly showed the world how a false rape accusation can cause extreme suffering, fear, anger, shock and dismay to an entire family. The recent vindication of David Evans, Collin Finnerty and Reade Seligmann by the North Carolina Attorney General, and the subsequent public statements by the players and their families (the Finnertys on Greta Van Susteren in particular) have also caused me to write. This is because of the national question that has been raised as to what would have happened if the players could not have afforded good attorneys.

Although the Duke rape case lasted almost a year, my false accusation took me on a 33 month legal journey to clear my name, and it involved five courts. This was because my false accuser used every trick in the book to prevent apologizing for her false rape accusation. Instead of an apology, her response was to continue to maliciously abuse the bankruptcy process and other courts in ways that would not even occur to most people.

My situation provides something of an answer to the question of what to do, since I was falsely accused of date rape almost three years ago. Four judges in California, by clearing my name, have sent a message to all persons falsely accused of rape, something that no one can properly understand unless it happens to them. Like the Duke players and their families, I too know this unfortunate fact. What I have learned from my experience — and from being glued to the TV for news of the Duke case — is that false rape accusations are a lot more common than the public is aware. And in fact, almost half of them are false, according to research by retired expert Eugene J. Kanin (go to www.sexcriminals.com/library/doc-1002-1.pdf).

Although sometimes tedious and frustratingly slow, the legal system can and does work, even for people without lawyers. In my journey, the four judges showed me more (not less) “special attention” as a Pro Per person (which is the legal word for representing yourself), although I did not have an attorney. For the many cases that do not get the media attention of the Duke case, only a judge can find the truth and help relieve a falsely accused person of their pain.

Although very few people know it, there is a special friend of the Pro Per on the United States Supreme Court. I first realized this when I saw Justice Samuel Anthony Alito testify to Congress that it was his practice to have his staff place all Pro Per papers in a special “red folder” so that he could provide appropriate attention to this special class of persons.

After almost three years, I finally obtained an $849,000 judgement against my accuser that will be non-dischargeable for her in bankruptcy. I cried on the stand when the judge presented his findings.

In Swanson’s January article, Collin’s father, Kevin Finnerty, commented with clairvoyance in January that: “I’d like to believe that something good will come out of this.” The good news that Kevin spoke of is that the living hell that his family and the other families endured over the past year has brought a national discussion to the topic of false rape accusations. I completely understand the Finnertys’ willingness to support other false accused persons because I have the exact same feelings. Only a falsely accused person and his or her family can be motivated like this because they know firsthand what a life-changing event a false rape accusation can be. I join wholeheartedly in my support of the falsely accused. I hope this letter shows that, even without an attorney, a falsely accused person can find relief in the courts of this great country for the pain they suffer.

My message to a falsely accused person who cannot afford an attorney, and has only their innocence and honor left, is to trust in the judiciary and let them do their job. You will find relief from your pain.

James McBurney
Sunnyvale, CA

NOT CHARMING ON GLOBAL WARMING

To Bernie Reeves:

Although your picture appears “charming,” even if you do resemble William Shatner, your words deceive you. Truly, I would relish the possibility that global warming (“My Usual Charming Self,” April 2007) is just another liberal crusade, as perilous as fighting communists (according to Al Gore)
if I hadn't actually watched An Inconvenient Truth. However, the truth dismay me. Not only does Al Gore clearly demonstrate in his documentary the reasons behind and the results from global warming, but online news services also indicate the polar ice caps are indeed melting.

The possibility of the earth's entire ecosystem becoming imbalanced — to say the least — is much more likely to occur than your supposed ability to "charm" readers into believing what you say about global warming. Charm or no charm, the unfortunate or "inconvenient" truth remains that you are deluding your readers into believing that concern for the environment is just another liberal crusade when in fact it is — or should be — a concern to all of us.

I would like to have my great-grandchildren inherit a healthy planet on which to raise their grandchildren. Caring about our planet and what condition it will be in for our future generations doesn't make me a responsible person.

Surely, you care enough to be charmed into seeing a different point of view? Katy Loomis Wake Forest

(Note: My objection to this hullabaloo is the term "man-made global warming." — Bernie Reeves)

COUNTERPOINT

I have read Bernie's articles over the months in print and online with an open mind. My only comment would be — wouldn't it make sense to have the column written in a point/counterpoint fashion by someone who is more centered or to the left politically? (I'm sure Bernie would agree and be proud of my assessment of his conservative political philosophy.) Maybe someone from Duke or one of the nearby universities of which he complains could counterpoint?

Thankfully, people with similar attitudes to Bernie's are being dampened by an increasingly diverse crowd moving into the Raleigh metro area. I'm certain that fact alone will give Bernie plenty to write about for years to come.

Bernie aside, great job Metro Magazine! Excellent articles, I really enjoyed Barbara Ensrud's column (April 2007 issue, the Robert Sinskey 2003 Merlot is fantastic!!). Jason Murphy Cary, NC

COMING HOME

I have recently returned to North Carolina after a 25-year absence. Feeling very much out of the loop of all things relating to and about the Tar Heel State over the previous quarter century, I needed a quick synopsis. You have provided me that in your oh so candid and straightforward articles in Metro Magazine. I love your style, humor and foresight. Keep up the good work.

In the column about the problem of road construction and delays in North Carolina ("My Usual Charming Self," January 2007), how about the middle of the island bridge on what is now referred to as Oak Island, formerly Long Beach? In 1968, I was told by the then developer that there was going to be a middle of the island bridge real soon connecting Route 211 with the island. Like Paul Simon sang, "Still waiting after all these years," 39 to be exact.

Basil Barwell Wilmington

FRENCH CHEF ALIVE!

Oops. In your March 2007 issue of "Who's Who in the Triangle Food Scene," Moreton Neal makes the incorrect and overly broad statement that the only French restaurant in the Triangle that is owned by a "living, breathing Frenchman" is Saint-Jacques in Raleigh. Well, I dined at Provence in Carrboro on Saturday, and to my surprise, the owner/chef Felix Roux was still alive! As the name surely implies, Felix is French, has been offering the very best French food in the Triangle for five years and is one of only a handful of chefs in the area that has been wonderfully reviewed by Gourmet magazine. Quite an oversight by Neal.

Valerie Nordin Cary

(Ms. Nordin is quite right. This was an oversight. I love Felix's cooking and am always delighted for an excuse to remind Triangle foodies about his wonderful Carrboro restaurant. Her e-mail gives me a good excuse to tout Provence in my next column.

Thank you for bringing this to my attention. — Moreton Neal)

CORRECTION

In Arch T. Allen's review, "From Roosevelt to Reagan: The South and National Politics," in the April 2007 issue, an editing error suggests that Lyndon B. Johnson was serving as President. Her e-mail gives me a good excuse to tout Provence in my next column.

Thank you for bringing this to my attention. — Moreton Neal)

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Raleigh's Jeffries to Co-Direct National War Powers Commission

Raleigh-born University of Virginia School of Law Dean John C. Jeffries Jr. has been named co-director of the National War Powers Commission, a private bipartisan panel led by former Secretaries of State James A. Baker III and Warren Christopher. Formed by the Miller Center of Public Affairs at the University of Virginia, the Commission will examine how the Constitution allocates the powers of beginning, conducting and ending war.

According to Jeffries, a graduate of Raleigh's Broughton High School, Yale University and the UVA School of Law where he serves as dean: "The credit for securing their leadership and for organizing an impressive array of talent to serve with them goes to Miller Center Director and former Virginia Governor Jerry Baliles. I hope our efforts will justify the extraordinary human resources devoted to this topic."

Jeffries, along with Co-Director W. Taylor Reveley III, dean and John Stewart Bryan Professor of Jurisprudence at the William & Mary School of Law, will lend their legal expertise to help guide the conversation of the Commission.

"Few matters are more important to our nation than how we make decisions of war and peace," Baliles said. "But war powers questions have bedeviled a host of presidents, members of Congress and judges for more than 200 years. With its

Checkpoint Charlie Memorial

Checkpoint Charlie resonates as a symbol of the Cold War, and retired Col. Vern Pike of Pinehurst, who served with the 278th Military Police Company from 1959-1963, is not pleased that the famous passage from West to East Berlin is being exploited by actors dressed in US, East German and Soviet uniforms who charge tourists to be photographed at the site.

Pike, who wants to make Checkpoint Charlie a memorial to MPs who served at the site, as well as victims of communism, has received a letter from the President of the Berlin Senate promising to end, "cheap theatrical displays that many consider disparaging and disrespectful." LH
wide-ranging experience, this Commission is uniquely qualified to attempt to provide insights into how best to resolve these difficult questions."

Commission Co-Chairs Baker and Christopher have worked with Baliles to assemble Commission members: Slade Gorton, former US senator from Washington; Lee H. Hamilton, former member of Congress from Indiana; Carla A. Hills, former US trade representative; John O. Marsh Jr., former secretary of the Army; Edwin Meese, III, former US attorney general; Abner J. Mikva, former chief judge of the US Court of Appeals for the District of Columbia Circuit; J. Paul Reason, former commander in chief of the US Atlantic Fleet; Brent Scowcroft, former national security adviser; Anne-Marie Slaughter, dean of the Woodrow Wilson School of Public and International Affairs at Princeton University; and Strobe Talbott, president of the Brookings Institution.

Pulitzer Prize-winning historian Doris Kearns Goodwin will serve as the Commission's historical adviser. John T. Cas- teen III, president of the University of Virginia, and David W. Leebron, president of Rice University, will serve as ex officio members.

The panel convened its first meeting April 3-4.

The Commission's staff director is Andrew J. Dubill '01, a graduate of Princeton University and Virginia Law, who left the private practice of law to join the Commission.

The James A. Baker III Institute of Public Policy at Rice University, the Freeman Spogli Institute for International Studies at Stanford University, Stanford Law School, the University of Virginia School of Law, and the William & Mary School of Law will serve as partnering institutions. The Miller Center has convened nine national commissions during the past quarter century, including the Commission on Federal Election Reform in 2001, co-chaired by Presidents Jimmy Carter and Gerald Ford.

---

Jewish Film Festival Returns to Cary

In a joint production by the Raleigh-Cary and Durham-Chapel Hill Jewish Federations, the 2007 Triangle Jewish Film Festival will take place June 10 at Galaxy Cinema in Cary. The full-day festival will present multiple screenings of six documentary and feature films, including Wrestling with Angels: Playwright Tony Kushner by Academy Award-winner Freida Mock, and the highly acclaimed The Ritchie Boys and Little Heroes.

The North Carolina Museum of Art partnered with the festival for the 2007 Festival Kick-off in February by showing the award-winning documentary Toots along with a tour of the Museum's newly renovated Judaic Art Gallery.

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MAY 2007 METROMAGAZINE
Go to the Devil & Shake Yourself

It's an unlikely name for a CD, but then the fellows who recorded it are an unlikely lot themselves. The members of the Carolina Fife & Drum Corps of the 26th North Carolina Regiment Civil War re-enactors all have day jobs, but when they come together for weekend gigs at battle commemorations, living history encampments and ceremonies up and down the East Coast, they are consummate musicians. This diverse group of Tar Heels, including Holly Springs mail carrier Tommy White, who plays the snare drum, has carved out a niche for themselves in the music world.

Go to the Devil & Shake Yourself, titled after a popular fife and drum tune, was recorded outdoors — as the music was originally performed — in a clearing deep in the North Carolina mountains. You may hear a bird singing or a cricket chirping in the background. It's the authentic battlefield music that started and ended the days of a soldier, inspired them as they went into battle, and even provided field
 commands during the Revolutionary War and the War Between the States. According to lead drummer Noah Raper, a recent Duke grad and now a Fellow with the research organization MDC in Chapel Hill, the CD contains a number of tunes never previously recorded. It's a collector's item. Available online through Amazon or at www.fifedrum.org/ncfieldmusic.

—Carroll Leggett

Tammy Lynn Toast Honors Four Restaurants

The 22nd annual A Toast to the Triangle, held April 1 to support the Tammy Lynn Center Memorial Foundation, featured 40 area restaurants, caterers, wine merchants and specialty beer firms. Guest attendance for this year's event topped 1350, with projected income expected to exceed $169,700. Money raised by the event will benefit the Tammy Lynn Center's community-based supervised living, Early Childhood Intervention, Day Services (non-ICF/MR) and Respite Care programs. The Toast is primarily organized and run by a group of more than 40 volunteers.

Judges honored four restaurants with "2007 Best in Show" food category awards:

Best Entree: An, Cary
Best Appetizer: The Weathervane, Chapel Hill
Best Presentation: An, Cary
Best Dessert: Angus Barn, Raleigh
Best Visual Theme: An, Cary
People's Choice Award: Yancey's, Raleigh

To learn more about Tammy Lynn, go to www.metronc.com and click on the February 2007 issue.

Biofuel Research Has Promise

While the Washington DC players do the chicken strut over biofuel, some news: Biofuel is not news. Henry Ford manu-

continued on page 87

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Nancy Buirski is chief executive officer, founder and artistic director for the Full Frame Documentary Film Festival. She speaks quickly with a high degree of precision — and people listen.

Ten years ago, Buirski was living in New York City, working at The New York Times as a picture editor and contemplating the next chapter in her life. Combining her interest in the visual imagery of photojournalism with the reality of hard news, she envisioned a documentary film festival that would attract the world's best and brightest documentary filmmakers.

Buirski launched her film festival in Durham in 1998. Using the downtown historic Carolina Theatre as the festival centerpiece, 45 documentary films were screened and 5000 tickets were sold the first year. Ten years later in 2007, over 100 films were screened and a record-setting 26,800 people attended the festival April 12-15. This new chapter in Buirski's life written with skill is now one of the world's premier documentary film festivals.

Buirski credits the success of Full Frame to an increasing appetite for information, cultivated by the Internet, multiple cable channels, reality TV and other immediate communications.

"This is not a passive culture where people are going to be fed and they respond. They want to know the truth. Documentaries are tapping the pulse of what is going on. These are stories that are profoundly important to our culture whether you agree with them or not," said Buirski.

Full Frame celebrated its 10th anniversary by inviting special guests from past festivals to host a screening of their favorite documentary. Michael Moore, the recognizable filmmaker responsible for Bowling for Columbine (2002) and Fahrenheit 9/11 (2004), had the distinction of playing host and recipient when Wright State professor Julia Reichert chose Roger & Me (1989) as her pick. Moore's first film questioned the competence of leadership at General Motors. Moore said the automaker's current struggle to stay solvent renews interest in the film.

The quality and quantity of films at Full Frame cover an amazing number of topics and issues. Films run almost continuously and overlap so there is something to satisfy the most discriminating documentary film fan who realizes he or she can expect to view only a fraction of the total.

The following selected reviews are a hint to the total quality of work available.

**Moving Midway**

German Director Gereon Wetzel introduced his film, Castells (2006), on Full Frame's opening night for the first time in North America. For an entire season, Wetzel followed Colla Joves, a 400-person human pyramid building team from Valls, a small town in Catalonia. The sport of stacking human bodies on top of one another is unfamiliar in the United States, but it is serious competition in Catalonia.

The film records grueling practice sessions, strategic planning and an eventual showdown with rivals from neighboring villages. The dazzling cinematography, editing and score add a surprising amount of excitement to the games.

The HBO production White Light/Black Rain (2007), directed by Steven Okazaki, offers powerful images not for the faint of heart. The United States dropped two atomic bombs on Japan in 1945, effectively ending World War II. Sixty years later, this film records personal accounts among survivors of the nuclear blast and the Americans directly involved in the bombing mission. The film does what a documentary does best: uncovering previously unseen or unknown research and footage to archive history that should not be forgotten. In this case, it is the heartbreaking stories voiced by elderly survivors and the permanent scars a war leaves on both sides of the conflict.

Swedish Director Lina Makboul's Leila Khaled: Hijacker (2005) sketches a woman from the Palestine Liberation Movement who participated in two commercial aircraft hijackings in the 1960s. As
a child, the filmmaker said she idolized the then beautiful Leila Khaled. In an interview in the film, she carefully avoids ruffling the tough woman's feathers until returning to her secure home in Sweden. From this safe distance, she then telephones Khaled with difficult questions. Also included is the footage shot when Khaled wasn't aware the camera was rolling. Now middle-aged and living in exile, the first female hijacker appears conventional. She vacuums her home wearing brightly colored pajamas, offers motherly advice and pressures the slender Makboul to eat her home cooking.

**Last Days of Left Eye (2007)** profiles Lisa "Left Eye" Lopes, the controversial singer of TLC, Hip Hop's most successful female group. Lopes packed a lot of living in her short life. Her career highs included 23 record sales. Personal lows centered on alcohol rehabilitation, bankruptcy, conflicts with band members and five years probation for torching the home of her boyfriend. In 2002, Lopes was on holiday in Honduras to recharge, reflect and film her autobiography. She was killed in an auto accident three weeks into the project. Director Lauren Lazin creates a strange, fascinating portrait using 200 hours of unedited footage told in first person by Lopes that — incredibly — continues to remembering the first time they curiously peeked between the covers of a *Hustler* magazine to see what the big deal was will be surprised to learn it is still a big deal.

First-time filmmaker and celebrated film critic Godfrey Cheshire directed and wrote *Moving Midway* (2007). Cheshire has family ties to Midway Plantation, a once flourishing cotton farm in Wake County that predates the Civil War. The centerpiece of *Midway* is a well-preserved mansion that has been owned by Cheshire's close relatives for generations. While most of the surrounding land has been sold, the remaining structures and mansion symbolize an aristocratic lifestyle once supported by slave labor. Since Midway is perilously close to a noisy highway contaminated by urban expansion, an emotional decision is made to preserve the plantation by physically moving all structures to adjoining land. As Cheshire follows the brick and mortar transition of the buildings down a muddy path, the more compelling drama arises concerning the personal impact the move brings to his close-knit family.

Multiple layers are peeled back as the grand old lady slightly lifts her petticoat for the journey. Family ties, race relations, historic preservation, angry ghosts and even old-time Hollywood are connected as the symbol of family history disappears on its journey. As narrator, Cheshire — and other featured relatives — handle the stress with Southern charm and affability. He said the project took on a life of its own after family secrets were unearthed. The twists and turns in the journey are certain to interest both native North Carolinians and Northern transplants.

Marylou Tibaldo-Bongiorno directed *Revolution '67* (2007), and her work deconstructs the events leading to the 1967 race riot in Newark, NJ. Personal accounts from '60s activists (including Tom Hayden), city officials, historians and graphic footage reflect on the social ills leading to a conflagration responsible for 26 deaths. Particularly effective is the present day analysis of social change in the film resulting from the violence during "the summer of love."

Director Nicole Triche proves that a documentary can be creative and interesting without a provocative subject, special effects, long running time and big budget. Her 8-minute film *Metacarpus* (2006) calls attention to the beauty and amazing utility of the human hand. Triche, a student at the University of North Carolina at Greensboro, is working on a master's degree in fine arts.

**FULL FRAME 2008**

Buirski has already set April 3-6, 2008 as the dates for next year's 11th Full Frame Documentary Film Festival. And, as Buirski said while basking in the success of the 10th Festival: "You don't have to be living in New York or Los Angeles in order to get something this exciting."

(The complete list of documentary films, award winners and special events from the 2007 Full Frame Festival can be found at www.fullframefest.org.)
The AIA Triangle Awards for design excellence offer an annual glimpse into the latest trends in building design in the region. This year's winning architectural firms were honored at a gala reception and lecture held April 10 at the Nasher Museum of Art at Duke University. AIA Triangle — with 600 members in Wake, Durham, Orange, Lee, Chatham, Franklin, Warren, Vance, Granville and Person counties — is a chapter of the American Institute of Architects, founded in 1857 to promote more humane built environments and to encourage standards of professionalism for architects, largely through its member chapters.

The awards ceremony is the culmination of an extensive process of submission and evaluation of architectural projects defined by category: Built, Un-built Commissioned, Interior, Preservation/Renovation, and Detail. The ceremony includes the presentation of the AIA Triangle Isosceles Award, recognizing individuals, associations or companies outside the profession of architecture who — in collaboration with AIA Triangle members — have made significant contributions to the improvement of the built environment.

Coleman Coker, AIA, of the Building Studio was the event's keynote speaker. A nationally recognized architect and former director of the Memphis Center for Architecture, Coker was one of four New Orleans and Tulane University-based jurors who evaluated 78 submissions from the AIA Triangle. Other members of the jury were Mona El Khafif, Doug Harmon and Cordula Roser. The submissions were critiqued during two sessions held in New Orleans, where Coleman has recently opened an office to aid in the
Afro-American Cultural Center

restoration of the devastated city. “We are honored to have Coleman Coker speak at this year’s Awards ceremony,” said Irvin A. Pearce, AIA, president of AIA Triangle and a principal in Raleigh’s Pearce Brinkley Cease + Lee PA. “AIA Triangle is fortunate to have extremely talented firms and individuals,” said Pearce, “and these awards are our way of recognizing design excellence within our community.”

The 2007 AIA Triangle Awards, both Honor and Merit, recognize an array of compelling projects in diverse settings. There are two Un-built Commissioned museums: The Afro-American Cultural Center in metropolitan Charlotte draws inspiration from the Meyers Street School that once served the historically black Brooklyn neighborhood; the other, located in the small city of Whiteville, NC, is dedicated to the history of forestry and is suitably “green,” conceived and executed to perform like a living tree. Still another award-winning project, a newly built private residence located in the South Carolina low country, uses extreme weather-worthy materials and integrates successfully with the fragile coastal environment. There are five Preservation/Renovation award winners, including the painstaking restoration of historic Leazar Hall on the North Carolina State University campus, featuring exterior additions that provide access and connectivity to the campus quad, and the creation of a new outdoor centered living space for a 1972 hexagonal residence in a Raleigh suburban neighborhood. The ingenuity and sophistication of these 10 award-winning projects attest to the creativity of AIA Triangle’s architects.

HONOR AWARDS
(Un-built Commissioned)
Charlotte, NC
Afro-American Cultural Center
The Freelon Group in Association with Neighboring Concepts
Nicknamed the “Jacob's Ladder School” due to prominent fire escapes, the histori-
cally black Meyers Street School was an inspiration to generations of African-American children for whom the school and its fire escapes were symbolic of the importance of education to future success and advancement. Now the memory of the school and its fire escapes lives on in the dramatic escalator and public stair leading to the second level lobby of the un-built 45,940-square-foot Center. Vertical stitching on the exterior’s metal rain screen is reminiscent of quilt patches through which intricate parallel lines and random dots of patterned concrete are visible.

HONOR AWARD
(Built)
Raleigh, NC
Leazar Hall Addition and Renovation,
NCSU College of Design
Cannon Architects

Originally constructed circa 1912 as a dining facility, Leazar Hall, located in the oldest campus precinct, became a maze of office and classroom spaces over the years. The complete interior demolition and renovation of the structure allowed its transformation into a studio/classroom building for the College of Design. The architects reintroduced a cross-axial path between two existing formal porticos, which now intersect at a gallery/review space. Interior spaces were opened up to create studios, a materials lab, seminar rooms, review spaces and offices.

HONOR AWARD
(Built)
Raleigh, NC
Hudson (Formerly Hudson-Belk Department Store)
Clearscapes PA

An important element in the renaissance of downtown Raleigh’s Fayetteville Street, Hudson is a successful mixed-use development featuring residential and commercial uses in a structure that had become a rusted, obsolete eyesore. The addition of two floors to the original box-like building allows for a U-shaped courtyard one level above the street, and a clever 12-foot-wide canopy cantilevered over Fayetteville Street lends visual excitement to the live television studio and retail establishments at street level.

HONOR AWARD
(Preservation/Renovation)
Raleigh, NC
Barker Residence
Vernacular Studio

A large two-story addition to the rear of this modest Five Points shotgun house is scaled to allow the front façade to maintain its historic integrity and relationship to the street and neighboring residences. The home’s entry is now to the side and rear of the property through a courtyard and glass connector linking the old and new portions of the house. The new addition accommodates an open-space with living room, dining room and kitchen, while the original structure houses guest rooms and an office. The master suite and nursery occupy the second floor of the new addition.

Leazar Hall
MERIT AWARD
(Un-built Commissioned)
Whiteville, NC
North Carolina Museum of Forestry
Cherry Huffman Architects
This 56,670-square-foot addition to the existing museum, a former bank building in downtown Whiteville, is conceived as providing the visitor "a long walk in the woods." Entered through a Great Hall of Trees, the museum experience reflects the living systems of a tree through interactive exhibits. A large canopy structure provides shading and protection, and the north-south orientation allows maximum use of photovoltaic panels to collect sunlight and convert it to electricity. The museum addition was designed to be a Leadership in Energy and Environmental Design (LEED) project.

MERIT AWARD
(Un-built Commissioned)
Raleigh, NC
Wake Technical Community College
Northern Wake Campus Phase 1B

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The master plan for the new Wake Tech campus' 125-acre site in Northeast Raleigh calls for an equal balance between architecture and landscape. Parking for the entirely commuter student body is around the perimeter of the campus, allowing for pedestrian pathways that intersect open space, and lush wetlands and meadows that form naturalistic college quadrangles. The Phase 1B Building acts as a threshold to the campus. Its large framed opening defines the entry and allows for pedestrian movement from the parking areas to the meadow and wetlands.

**MERIT AWARD**

(Built)
Charleston, SC

Low Country Residence
Frank Harmon Architect

Combining strength and beauty, this contemporary house is constructed largely of steel and laminated Southern yellow pine framing resting on concrete footings. The expansive roof, a simple plane, shelters the house from low country down-
pours and collects rainwater in cisterns for irrigation. The view of the creek, a plus for the birdwatcher and nature loving client, is through hinged hand-fabricated, perforated metal screens that can be easily lifted by hand and arranged to shade the house in the spring and fall. When closed, they create a shaded porch.

MERIT AWARD
(Built)
Apex, NC
St. Mary Magdalene Catholic School — Phase 2

Roger H. Clark, FAIA, and Cannon Architects
This two-story 38,000-square-foot building completes Phase 2 of the master plan for a parish Catholic School serving pre-kindergarten through 8th grade students. The building houses the school's gymnasium, a cafeteria, a small chapel, and rooms for the school band and art programs. It forms a courtyard with the existing classroom wing and works in concert with the steep site to provide an amphitheatre and a sloping outdoor lawn area for overflow groups and other activities.
building's lobby, an informal gathering place with a monumental stair, connects the upper and lower public entrances and affords views through the building. Large light towers extend above the roofline to delineate both the lobby and the 50-seat chapel.

**MERIT AWARD**
(Preservation/Renovation)
Raleigh, NC
Collins Residence
Tonic Design, PC

The project integrated the existing 1972 hexagon plan cabin, sited on a peninsula in a neighborhood lake, with a new irregular L addition. The two-story addition houses studio and living space and a two-car garage. The addition provides a structural element for an interior courtyard shared by the new and old portions of the residence. The courtyard contrasts well with the outward-facing view of the lake. By using simple, inexpensive materials — concrete block for the foundation, wood framing for large openings, plywood shear walls for structure and standing seam sheet galvalume roofing — the addition and remodeling cost $125 per square foot.

**MERIT AWARD**
(Built and Interior)
Garner, NC
*News & Observer Inserting Facility Renovation*
KlingStubbins

This new workspace environment, located in an existing warehouse in a fringe industrial area, has been renovated to create new employee office and amenity space, including conference areas, a break room, lavatories and lockers. Interlocking planes of primary colors — red for office space, yellow for amenity space — are formed of corrugated metal and cement board panels. The majority of the building's high-bay industrial interior houses the bright blue inserting machines. A metal stair and alter-
nating tread ladder located at the rear of the office and amenity space provides access to the roof for maintenance.

**2007 AIA TRIANGLE ISOSCELES AWARD:**
Jim Goodmon, president and CEO of Capitol Broadcasting Company

Jim Goodmon, known for his leadership in communication and broadcast technology, heads a privately held company, which owns and operates more than a dozen news and media organizations throughout North Carolina. WRAL-TV in Raleigh broadcast the first digital and high definition signals in the country and was the first to convert its local news operation to HD. One of his most impressive projects is spearheading and underwriting much of the support to rehabilitate the historic American Tobacco Campus into a multi-faceted, mixed-use development in downtown Durham. Carrboro-based architect Phil Kiester, Tise-Kiester Architects PA, nominated Goodmon for the 2007 AIA Isosceles Award and credits the American Tobacco Campus project with creating the ground swell that was required to propel the Durham Renaissance underway. “It was complex and required a true commitment, but Jim was up to the challenge,” says Kiester. “He put his resources to work for the betterment of the built environment and for the history of Durham.”
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Dr. Keith Nance has seen many tests and technologies come and go in his 16 years as a pathologist. But one recommendation he makes about fighting cervical cancer has remained consistent.

"The No. 1 means of prevention is to get the tests done," said Nance.

Nance can only wonder why women fail to be screened even as traditional Pap smears — first developed in the 1950s — have changed. And he is concerned that the recent Food and Drug Administration approval of vaccines to fight the virus closely linked to cervical cancer could cause women to become even more complacent about the deadly killer.

"The Pap test has been the most successful screening test," said Nance, who practices at Rex Hospital in Raleigh. "We have gone from 35,000 deaths due to cervical cancer in 1955 to 3700 in 2006. That\'s despite the fact the population has grown exponentially.

"No other cancer has had its numbers reduced as dramatically as that," he added. "Basically, it\'s all from the Pap screening program."

"The bad news is, 3700 women still died. That\'s a shame because it is a completely preventable disease."

Nance, whose mother died of breast cancer when he was 16, has been intensely interested in women\'s health issues. A 1985 graduate of East Carolina University, Nance trained as a pathologist at the University of North Carolina at Chapel Hill where he helped launch free cervical screening services through the Alliance Medical Ministry in Raleigh. One of his aunts died of ovarian cancer, which further intensified his interest in fighting cancer.

But despite the development of tests that improve on conventional Pap smears — and the evidence clearly supporting their effectiveness — Nance lamented that many women find reasons not to be screened.

"Of the 3700 women who died, past studies would indicate that 80 percent of them had not had Pap tests or had not followed up on abnormal tests," he said. "We can tighten up the process."

**PUBLIC INTEREST**

The North Carolina Department of Health and Human Services also stresses the need for testing. "Early detection could have prevented most of those deaths," the Department said of the 130 deaths due to cervical cancer in the state in 2005.

GlaxoSmithKline and Merck recently received FDA approval for the Cervarix and Gardasil vaccines, respectfully. States, including North Carolina, have even debated passing legislation that would mandate administering the vaccine to young girls to prevent cervical cancer.

Referring to study data about the new products, Nance pointed out that the new vaccines could stop as much as 70 percent of cervical cancers worldwide. Outside of the US, cervical cancer is a much more deadly killer, causing the deaths of 300,000 women per year.

But Nance is cautious about the attitude that the vaccine\'s availability could create.

"Women who have been vaccinated may believe they don\'t need to protect themselves or don\'t need to be tested," he said. "It\'s important to stress that the vaccine just reduces the risk. It doesn\'t wipe out the risk."

The vaccines target four strains of the human papillomavirus, or HPV. Two of those are spread through sexual relations.

Nance also pointed out that HPV can cause other types of cancer not prevented by the vaccine.

How long the vaccine will last is unknown, as well, he added.

"The hope," he said, "is that the vaccine gives lifetime immunity. We may find out that people need booster shots or they will be back at risk."

**COST A FACTOR**

As vaccines have won approval, tests have also improved, Nance adds. Federal regulations implemented in 1988 helped lead to improvements in Pap tests. And newer procedures "show much bet-
than conventional Pap smears" where any abnormal cells exist in the woman being screened, he explained. Screening devices have also been computerized.

"They don't do away for the need for humans, but they help humans in detecting abnormal cells and directing them to look in those areas," Nance said.

Recent statistics indicate that even when discovered, cervical cancer is deadly with 3700 deaths out of 9700 cases. Worldwide, 80 percent of deaths from cervical cancer take place in developing countries where screening is either not adequate or not available.

Costs also could hinder availability or utilization of the new drugs. The cervical vaccines also could prove to be expensive, since they require three injections over a period of six months, Nance said.

"They cost several hundred dollars, and a lot of people just don't have that," he said. "There's also a concern that many insurance companies are not yet paying for the vaccinations. It seems that states that mandate vaccines need to make sure funds are available for those who can't pay — or at least encourage companies to pay for the vaccinations."
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Among projects scheduled for the center is an evaluation of the role of contrast-enhanced mammography in breast cancer diagnosis. The center will also seek ways to reduce radiation doses to patients who receive a mammography, as well as improvements in digital mammography images, said Mike Barber, chief technology officer for GE Healthcare.

UNC Dermatologist Receives National Award

Dr. Craig Burkhart, a physician in dermatology at UNC Hospitals, recently received the "Member Making a Difference Award" from the American Academy of Dermatology.

Burkhart was recognized for his efforts to organize a dermatology clinic in Carrboro that provides free general medical care for people in need. Burkhart worked with the UNC Student Health Action Coalition in opening the center.

NCSU Hosts Medical Forum

The Second Annual North Carolina State University Economic Development Forum on "Growing the Advanced Medical Care/Medical Device Cluster" will be held May 15 at the McKimmon Center in Raleigh. This year's program includes a discussion on future medical initiatives and an update on recent achievements in the advanced medical care cluster.

The forum will also have a new feature, an exhibit area featuring student and faculty projects on biomedical textiles, devices and other related advanced medical care clusters. Other exhibits at the forum will be from the Nonwovens Institute and other local organizations.

Duke Kidney Physicians Meet With Congress

Two of Duke University Medical Center's kidney specialists, Dr. Tom Coffman and Dr. Lynda Szczech, were selected to represent The American Society of Nephrology (ASN) on Capitol Hill to ask for an increase in federal funding for kidney disease research and education. Coffman and Szczech met with Sen. Elizabeth Dole and Sen. Richard Burr along with Rep. David Price and Rep. GK Butterfield on behalf of North Carolina residents with kidney disease.

Two new studies released by the ASN show that long-accepted measures to prevent kidney disease research and education.

Dr. Coffman

WEB SITES FOR MORE INFORMATION:

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diet heart disease are less accurate on patients with kidney disease. Experts say that kidney disease is often not diagnosed until loss of kidney function is considerable.

Most people with chronic kidney disease are older, and without early diagnosis they are at risk for developing end-stage kidney disease or dying prematurely from one of its major complications, cardiovascular disease. More than 20 million Americans, one in nine adults, have chronic kidney disease.

ECU Facilities Earn National Approval

Greenville’s weight-loss surgery facilities, Pitt County Memorial Hospital, the Brody School of Medicine at East Carolina University, and Southern Surgical Associates have been named surgery centers for excellence by the Surgical Review Corporation (SRC) and the American Society for Bariatric Surgery (ASBS).

Before granting certification, SRC examines commitment to quality — including surgeon training and experience — and assures the safety and effectiveness of the program. With the certification, Medicare and Medicaid will now reimburse surgeons and hospitals for bariatric procedures.

According to the ECU Center for Health Services Research and Development, nearly 25 percent of the people in the 41 Eastern North Carolina counties are obese. ECU classifies obesity as having a body mass index of 30 or greater.

Smoking, Drinking Coffee Could Help Fight Off Parkinson’s Disease, Duke Researchers Say

Can smoking and drinking coffee be good for your health? Perhaps, if your family has a history of Parkinson’s disease.

Researchers at Duke University have found that people in families affected by Parkinson’s, who smoked cigarettes and drank coffee, are less likely to develop the disease.

Parkinson’s is a neurodegenerative disease that has been linked to genetic and environmental factors. The Duke study is the first to focus specifically on the impact of smoking and caffeine consumption in families where Parkinson’s occurs.

The findings were reported in the April 2007 issue of the journal Archives of Neurology. The study was funded by the National Institute of Neurological Disorders and Stroke.

However, Dr. Burton Scott, associate professor of medicine who led the study, cautioned that smoking cigarettes and consuming copious amounts of caffeine carry their own risks and should not be taken up in an attempt to avoid developing Parkinson’s.

Co-investigator Dr. Mark Stacy, associate professor of medicine and director of the Duke Movement Disorders Center, also noted that smoking and caffeine affect biological mechanisms in individuals at risk of Parkinson’s that remain unclear.

“Smoking and caffeine may modify underlying genetic susceptibilities that exist in families with Parkinson’s disease, but further work is needed to see how this interaction ultimately plays out,” Stacy said.

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Jonathan Philips, a senior director with Raleigh-based Cherokee Investment Partners, loses sleep contemplating how to maximize Cherokee's triple bottom line, aka People, Planet, Profit. His family shares his aspirations; last year they agreed to participate in Cherokee's GreenHome Initiative — an attempt to standardize green homebuilding. Cherokee has agreed to build them a green home to be used as an educational tool for homebuilders — to demystify the term green. To illustrate that an environmentally friendly home is compatible with Southern living, Philips decided to install hardwood floors manufactured by Wilmington-based Cape Fear Riverwood (CFR).

"Riverwood is one of those products that is perfect for that objective," says Philips. "Not only is it recycled wood that has been captured from the bottom of rivers, but it is also more beautiful wood."

Sunken Treasure
Riverwood isn't flotsam and jetsam; it's lumber that sank while floating to mills that lined the Wilmington wharf between the colonial period and the early 1900s. These trees grew for 300-700 years, far longer than the 20-year growth period of modern commercial forests.

"The old growth wood is more desirable because it is stronger, yet it is softer on your feet and has more interesting growth patterns, more character. Wood harvested today has about three to four rings per inch, whereas these old growth strains have 10 to 20 rings per inch," says Philips. "But old growth wood takes a long time to harvest, is more expensive and not sustainable."

Don Weber, VP of Recovery for CFR, says that old growth forests were so dense that a "squirrel could travel from North Carolina to Texas without touching the ground." But by the 1880s, records indicate that deforestation was occurring and the Cape Fear River has inherent preservative qualities, too: The silt provides an anaerobic setting for submerged logs, and the tannins emitted by the local Cyprus trees eliminate corrosive bacteria, dyeing the wood with a brownish, lime green hue.

Silt also preserves the wood from rotting and saves it from the teredo worm, a bivalve mollusk native to the river. The teredo carves into the wood and eats microorganisms that float by. If the wood isn’t too pocked by the teredo, CFR will use it as paneling, what they call "wormy wood."

Because removing logs slightly disrupts the ecosystems, CFR had to acquire licenses from the Division of Coastal Management to dig for lost lumber along the Cape Fear River. "But," notes Richard Lawrence, director of the NC Department of Underwater Archeology, "if you’re in the Cape Fear, which is fairly turbid already, it’s a minimum amount of disturbance that doesn’t last very long."

New Partners
Cape Fear Riverwood, now seven years old, was bought 16 months ago by a group of investors, including two retired Krispy Kreme Doughnut executives. Steve Hendricks, the former CEO, read about CFR in Southern Living magazine while building his retirement home on Lake Norman. He learned that the owner of the company, Pete DeVita, was ready to step aside from a management role. Hendricks assembled investors and hired Weber, who was already working with CFR, to head reclamation; Fred Mitchell, another doughnut veteran, was brought in to oversee the supply chain. The new group owns 60 percent of the company; DeVita is still an investor and is developing CFR's new mill in Navassa, a town northeast of Wilmington on the Cape Fear.

CFR's current mill is an old rust-covered guano factory not far from the site of the new mill — a historically interesting location, considering guano factories replaced the lumber mills that used to line the Wilmington wharf. Beverly Tetterton, a librarian who works in archives at the Wilmington Public Library, studies the town's history and helps CFR research the location of old mills, where logs are typically found. Records indicate that in 1882 over 5.5 million feet of lumber — NC's biggest export — were shipped from the port of Wilmington.

"Everybody goes to Wilmington today because the river is beautiful and recreational, but in those days the waterfront — all downtown Wilmington and across the river — was all huge wharves," notes Tetterton.

Mill owners branded lumber like cattle. CFR has a hunk of wood emblazoned with the broad arrow of King George III who needed sap (called naval stores) to repair hulls on the British fleet. The king specified extraction by cutting a V from the base of the tree. CFR converts these chevron logs into mantels that sell for $125 a linear foot, a premium above the price of regular logs that sell for $80 a linear foot.

Since pine trees can only produce sap for 10 to 20 years, the chevron process of bleeding ensured an efficient production. Early Americans, however, burned logs for sap, an imprudent method since the sap dripped from the burning log onto the ground and was collected mixed with dirt.

Without sap, trees were more susceptible to fire and more likely to sink if floated. Estimating how much wood is at the bottom is difficult to gauge, but CFR maintains that around 15 to 20 percent of the wood floated to the mills sank.
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"From what we’ve read from the number of trees that were cut and rafted down the Cape Fear River, and by comparing that to what was actually pulled out of the mills — there were really good records — it appears there are hundreds of thousands of logs that never made it to the mill," says Weber.

"The biggest hurdle we had to face was retrieval," says Hendricks. "We had to secure an inventory that was reliable, dependable, one that we could schedule around so that we could make delivery dates that were reasonable." To meet its goal CFR spent close to $1 million on a US Navy steel barge with side-scan sonar, a tug boat, a dingy and a 1958 Manawak crane, that, rumor has it, helped build the original Charlotte Coliseum.

When the new investment group became involved, it took 10 to 12 weeks for an order to be completed. Now it takes CFR six to eight weeks. Mitchell says that now, "our production goals are to sell 10-12,000 board feet a month." (The average house needs about 1500-2000 square feet of flooring, which amounts to four or five logs. CFR has around 200 logs on site at a time.)

CFR is active in trade shows and now has sales representatives in Raleigh, Greensboro, Winston-Salem and Charlotte. They’re still small, but, as Hendricks cheerfully quips, "We can take an order if someone is interested."

NEW SUB NORTH CAROLINA CHRISTENED

In the wake of four previous ships named for the Tar Heel State, the fourth, US Navy Virginia-Class submarine — SSN 777 — was christened April 21 in a closed ceremony at the Northrop Grumman shipbuilding facility in Newport News, VA. The submarine's sponsor, Linda Anne Rich Bowman, wife of retired Admiral Frank L. "Skip" Bowman, former director, Naval Nuclear Reactors, broke the traditional bottle of American sparkling wine across the ship's bow.

The first North Carolina, a 74-gun ship of the line — considered the most powerful Navy vessel then afloat — was launched in 1820 and served until 1867. The ironclad sloop CSS North Carolina, launched in 1863, suffered a short and ignominious career due to structural problems and sank in 1864 in the Cape Fear River. The next ship named for the Tar Heel state, a Tennessee-Class armored cruiser launched in 1908, was later renamed the Charlotte to allow the North Carolina name to be transferred to a new battleship that was later decommissioned due to restrictions imposed by the Washington Treaty for the Limitation of Naval Armaments.

In 1941, the new North Carolina was launched, the first of the Navy’s modern battleships to be commissioned. Nicknamed the "Showboat," the North Carolina received 12 battle stars for World War II service. Decommissioned in 1947, she was transferred to the people of the state in 1962 as a memorial to Tar Heels of all services killed in combat during her time of service.

One thousand workers helped build the spanking new North Carolina — with 100 from her home state — with an expected final crew manning of 134 by spring 2008 after sea trials and final preparation. Her motto: Primus in Proelio: First in Battle.

NEW BOOK ON BEAUFORT

Beaufort-By-The-Sea: Journey Back In Time — The Illustrated Heritage Guide to Beaufort, NC, is now available from Fish Towne Press. Produced by Rick Carroll.
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Typical mornings here are made for quiet walks where nature lives in marsh grasses with snowy white egrets, blue herons, crabs, tiny minnows and gentle waters. Afternoons are for boating, fishing or a cool swim at the pool. Evenings are for sunsets, socializing with friends at the clubhouse, and watching luxury yachts ply the Intracoastal waterway. Other days offer strolls on a nearby beach, picnics, morning meditations, a good book, music to heal the soul, a pleasant conversation, or just silence. Here you can do it all or do nothing at all.

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www.carolinawlp.com
The Coastal Cohorts — comprised of singer-songwriters Don Dixon on bass guitar, Bland Simpson on piano and Jim Wann on guitar — will perform songs from their hit musical play King Mackerel & The Blues Are Running and selections from their new CD, Wild Ponies, June 28-30 at the Crystal Coast Civic Center in Morehead City.

Tickets are $15 for North Carolina Coastal Federation (NCCF) members and $20 for nonmembers. Proceeds benefit NCCF and the Core Sound Waterfowl Museum and Heritage Center. For more information, contact the Museum at 252-728-1500.

COASTAL CALENDAR


Fabulous Fantail Film Festival: Throughout May on Friday evenings, offers “Tales of the Sea” films on the deck of the Ship. Tickets are $1.00; popcorn and sodas offered for sale. Wilmington. Visit www.battleshipnc.com.


Town of Duck 5-Year Anniversary Picnic: May 1. Yearly picnic held in the Duck Town Park from 1-4 p.m. Outer Banks. Call 252-255-1234 or e-mail info@townofduck.com.

9th Annual NC Seafood Festival Golf Extravaganza: May 3. A day of golf at the Morehead City Country Club benefits the NC Seafood Festival. Morehead City. Call 252-726-6273 or visit www.ncseafoodfestival.org.

7th Annual Touch of Class Charity Auction: May 4. Pleasure Island Chamber of Commerce hosts this auction at the Court- yard Marriott in Carolina Beach. Auctioned items include furniture, vacation packages, art and more with proceeds going to The American Heart Association. Carolina Beach. Call 910-458-8434.

Coastal Classic Celebrity Golf Tournament: May 4-6. The 15th annual tournament includes celebrities from television, film and sports. This year’s list of celebrities will be revealed at a later date. Wilmington. Call 910-815-5002.

NC Strawberry Festival & Hot Air Balloon Festival: May 4-6. Festival includes a parade, crafts, entertainment and hot air balloon rides. Chadbourne. Call 910-654-3518 or visit www.ncstrawberryfestival.com.


Colonial Day: May 5. Learn how people lived during the colonial days with weapons demonstrations, blacksmith, weaving and music. Currie. Call 910-283-5591 or visit www.nps.gov/mocr.

21st Annual Parade of Homes: May 5-6. The event, sponsored by the Wilmington-Cape Fear Home Builders Association, features more than 100 homes all crafted by local builders in a wide range of prices and styles. Wilmington. Call 910-799-2611.

Wooden Boat Show: May 5. Classic wooden boats on the Beaufort waterfront, with...
events scheduled at the NC Maritime Museum and the Museum Watercraft Center on the downtown waterfront. **Beaufort.** Call 252-728-7317.

**5th Annual OBX Surf Kayak Competition:** May 5-6. Watch the best kite boarders and sea kayakers compete at Kill Devil Hills. Free kite-board and kite demonstrations will be offered May 5 by Kitty Hawk Kites. **Kitty Hawk.** Call 252-441-4121 or visit www.kittyhawk.com.

**4th Annual Paddle for the Border:** May 5. Paddle the historic Dismal Swamp Canal from Chesapeake, VA, to South Mills, NC. **South Mills.** Call 1-877-771-8333 or visit online at www.dismalswamp.com.

**11th Annual Jazz in the Park:** May 6. Free music open to the public. Bring your family, a picnic and lawn chairs. Refreshments are also available for purchase. **Wrightsville Beach.** Call 910-392-1200 or visit online at www.towb.org.

**The Phoenix Society:** May 7. The 2nd annual Roanoke Island colony lecture and discussion series featuring researchers, authors and entertainers. All events are free and open to the public. **Roanoke Island.** Call 252-473-2127 or visit www.thelostcolony.org.

**10th Annual Mollie Fearing Memorial Art Show:** May 7-29. Honoring the Arts Council founder Mollie Fearing and featuring the works by local artists. Some of the works will be offered for sale. Art Gallery at Roanoke Island Festival Park. **Roanoke Island.** Call 252-473-5558 or visit online at www.roanokeisland.com.

**US Air Force Rhythm in Blue Jazz Band:** May 9. An evening of music under the stars, at 7 p.m., Outdoor Pavilion at Roanoke Island Festival Park. **Roanoke Island.** Call 252-475-1500.

**Far Out Shoot Out:** May 11-19. Geared toward the small Gulf Stream boater, tournament provides the opportunity to work with other captains. Includes Yellow-fin Tuna, Wahoo and Dolphin fishing. **Ocean Isle Beach.** Call 910-575-3474 or visit www.oceanisle-fishingcenter.com.

**Southeastern Spring Meet Car Show:** May 12. Hosted by the Antique Automobile Club of America, with more than 350 antique cars and models ranging from 1899-1982. **New Bern.** Call 252-637-2319.

**Annual Day in the Park:** May 12. Free and open to the public with family games, rides, food and entertainment. **Kinston.** Call 252-939-3356.

**Creswell May Daze:** May 12. A family-friendly event, with a May Pole Dance, parade and street dance. Also offered for attendees are crafts, food, music, candle-making and more. **Creswell.** Call 252-797-4852.

**Second Annual Celebrate Hampstead Festival:** May 12. Arts and crafts, food, enter-
Coastal Special Report


17th Annual Cape Fear Bluewater Open: May 17 - 20. Hosted by the Cape Fear Blue Water Fishing Club, the tournament boasts over $10,000 in cash and prizes. Wilmington. Call 910-452-0170.


Wilmington Greek Festival: May 18 - 20. The Greek community shares its culture with cooking demonstrations, music, dancing and the "Greek Marketplace." Wilmington. Call 910-392-4444.


Music in the Streets: May 18. The 5th annual evening of music on the waterfront including a street festival, musicians, performances and fun for the entire family. Washington. Call 252-948-9415 or visit online at www.visitwashingtonnc.com.


5th Annual Coastal Gardening Festival: May 19. The Outer Banks Arboretum and Teaching Garden presents "Art in the Garden," a focus on natural art. Local vendors will offer plants for sale, as well as educational booths. Kill Devil Hills. Call 252-473-4290.

Engelhard Seafood Festival: May 19. All-you-can-eat seafood, cooked "anyway you want it," as well as children’s activities, rides, music, crafts and more. Engelhard. Call 252-926-9171 or visit www.engelhardseafoodfestival.com.


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Marcus McClanahan, Shell with Patches, 48" x 60"

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MAY 2007 METROMAGAZINE
Pender County SpringFest: May 19. Pender’s original community festival with entertainment, arts, crafts and concessions for sale. *Burgaw.*


Beach Music Blast: May 19. Live Beach Music, including the band Sea Cruz. Enjoy food, arts and crafts for sale, as well as a Shag Contest with prizes. *Ocean Isle Beach.* Call 910-287-2800 or visit www.silvercoastwinery.com.


2nd Annual Oregon Inlet Tuna Round Up: May 31-June 2. Registration begins on May 31 with fishing on June 1-2. *Manteo.* Call 800-422-3610 or visit online at www.fishpiratescove.com.


Look for more coastal events in our June calendar.
LICENSE TO FISH

In thinking about this month’s column, I was reminded about a comment attributed to the father of James B. “Buck” Duke, the great benefactor of Duke University. Buck was quite a man-about-town who brought some unwanted notoriety to the family by “dating” a woman of low repute. When informed that this lady had “slept with every man in town,” Duke replied, thoughtfully, “Well, Durham is not such a big town.” He also had an affair with a married woman to whom he sent a message when she went on a trip out of town with her husband, advising, “Don’t wear low-cut dresses!” Well, I digress; in any case, Duke’s father said, “There are two things to understand — electricity and Buck Duke.” Now, there are more than two things I don’t understand, but here are two more big ones.

First, there is the matter of “commercial fishermen.” As indicated in several recent columns, and is well-known to anyone following what is going on in the fishing world, there is a great battle going on between recreational and commercial fishermen. However, it is not well-known that there is some question about how to define one of those groups. There is not much debate about who is a recreational fisherman; you know, someone who fishes for fun or to put fish on the table. But, it is much more complicated when it gets to defining and/or separating commercial fishermen from the fish-for-fun crowd. Without going into a lot of detail, because that isn’t the point, there are people who depend on fishing, or a combination of fishing, clamming, crabbing, etc. for a livelihood, and those who hold a commercial license but depend on other work for their livelihood.

Many people, me among them, have great sympathy for the true commercial fisherman who is trying to support his (or her) family and keep the tradition alive. Indeed, some of us want to see those people given special access to the seafood resource. For instance, we’d like to see distinctions made in the amount of the regulated catch limit that could be taken by the commercial guys. Let them have the first and/or larger share, and then let the other folks have leftovers. The Magnuson-Stevens Act, reinstated in 2006 — thank the Lord — encourages this principle called “dedicated catch.”

Thus, when trying to help the commercial fishermen, some people in North Carolina would like to include the “dedicated catch” principle in our regulations. Guess who objects? The commercial fishermen, or at least a vocal majority of them. So, how many real commercial fishermen are there? Out of the 3268 licenses that allow you to sell your catch, the vast majority (2036) is in the name of people who make less than $10,000 a year, and only 355 make more than $25,000 from fishing. Why don’t these 355 people want privileged access to the resource? Like Mr. Duke, I don’t understand. Or maybe it is the other 2036 “sort-of commercial” guys who don’t want those people truly dependent on fishing for their livelihood to get a break.

The next big thing I don’t get is the restriction on the use of the funds generated by the saltwater fishing license. You will remember that last year North Carolina finally followed the lead of many other coastal states and passed a requirement that catching fish in salt water was pretty much like catching things in fresh water and ought to require a license. It was a tough sell, with opposition coming from pier owners, head boat captains, lifetime license holders, a few Chicago Cubs fans (I’m making that up) and lots of other assorted folks. But sold it was, and now virtually everyone who seeks to catch a salt water critter needs to buy a $15 license.

With thousands of new dollars at stake, the battle switched to the issue of who in the state bureaucracy would get the benefit of that money. I will not depress you here with an analysis of this power struggle because I want, instead, to depress you with an even more dolorous story.

What was quickly agreed upon was the decision that none of the money collected could be spent on enforcement. That’s right, with more than a million people soon required to have a license, none of the money can be used to hire more Marine Patrol officers. Who is supposed to check and see if fishermen are complying with the law? And, oh, by the way, unlike any other license, you are not required to have this piece of paper in your possession. Thus, if an officer wants to check whether you are following the law, he has to contact the Morehead City database and have them check via your driver’s license number whether you have bought your saltwater permit. This little process can take up to 20 minutes.

To review the matter before your eyes glaze over, we now require a license, which you don’t have to have with you, which will be checked by our already overburdened patrol officers, but they are to get no relief from their duties through the hiring of more officers by the expenditure of one cent of the revenue from the sale of the licenses they are supposed to check.

To date, 63,000 licenses have been sold. They are to be checked by the same 59 officers already charged with policing our 4000 miles of coast and 2.5 million acres of water. These guys are already overworked — there probably are more police guarding the Capitol in Raleigh. What must the Marine Patrol officers think? One thing we know is they are too professional to complain, so I’ll do it.

If the intent is not to breed contempt for this law and by extension others, we need to hire more officers. I don’t care whether it comes from the millions generated from the license or from the general fund, but it has to come from somewhere.

Like Mr. Duke, there are some things that mystify me.
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To do List

5pm - Off Work
5:30pm - Soccer Practice
6pm - Dinner
6:30pm - Help with Homework
7pm - Watch Local News
PineCone's Down-Home Concert Series presents Los Folkloristas at the Progress Energy Center for the Performing Arts on Friday, May 11. (See Preview Pop Music for more information.)

Broadway Series South presents Molly Ringwald in Sweet Charity, May 29-June 3 at the Progress Energy Center for the Performing Arts in Raleigh. (See Preview Stage and Screen for more information.)

The Old Soldiers, by Larry T. Dean, on view during the exhibition, Raleigh as History & Place, with works by Larry T. Dean and Edwin F. Harris Jr. (See Preview Galleries for more information.)

The Coastal Cohorts (from left: Bland Simpson, Don Dixon and Jim Wann) perform songs from their new CD release Wild Ponies, More Songs from the Carolina Coast, June 28-30 in Morehead City. (See Preview Pop Music for more information.)
PREVIEW

by Mary Ward Younger

MERRY MONTH OF MAY

GALLERIES


Wayfarer; by Carolyn S. Goodridge: Encaustic, Oil Pastel on Canvas on Birch Plywood, 12" h x 24"w, 2004, is on view through May in an exhibition of her work at Frameworks Gallery, Raleigh.

REST IN PIECES — ASSEMBLAGES OF ARTIST SUSAN HARB: Local Color Art Gallery, Raleigh; May 4-26 (Opening Reception May 4). Call 919-851-0443.

FRANCIS SPEIGHT AND SARAH BLAKESLEE FEATURED ARTISTS EXHIBITION: FrameMakers, Greenville; Thru May 31. Contact 252-561-7980 or online at www.framemakersnc.com.


LOUIS ST. LEWIS SOLO EXHIBITION AT THE DURHAM ART GUILD: Durham Art Guild, Durham; April 12-May 27. Contact 919-560-2713 or online at www.durhamartguild.org.

CLASSICAL

NORTH CAROLINA MASTER CHORALE — RULE BRITANNIA: St. Michael’s Episcopal Church, Raleigh; May 8. Contact 919-856-0700 or online at www.ncmasterchorale.org.


LOUIS ST. LEWIS SOLO EXHIBITION AT THE DURHAM ART GUILD: Durham Art Guild, Durham; April 12-May 27. Contact 919-560-2713 or online at www.durhamartguild.org.

RALEIGH AS HISTORY AND PLACE: Presented by the Raleigh Arts Commission, Larry Dean & Edwin Harris with historical artifacts from Raleigh City Museum; Miriam Preston Block Art Gallery at the Municipal Building, 222 W. Hargett St., Raleigh; Thru June 21. Contact 919-890-3610 or online at www.raleighnc.gov/arts.

EVENTS AT ARTSPACE: Raleigh; Contact 919-986-9494 or online at www.artspace.nc.org.

• GERRY LYNCH — METAL AND PAINT: B Lobby; May 4-26 (Opening Reception May 4).

• SUBLIME IMPERFECTION — KATE KRETS: Upfront Gallery; May 4-26 (Opening Reception May 4).

• OUT OF THE GROUND — NEW EARTH-CASINGS BY THOMAS SAYRE: Gallery 1; May 4-June 30 (Opening Reception May 4).

• ABOVE THE REXALL — RECENT PAINTINGS BY PETER BUTLER: Somerhill Gallery, Chapel Hill; Thru May. Call 919-968-8868 or www.somerhill.com.

PINECONE PRESENTS LOS FOLKLORITAS: Fletcher Theatre, Raleigh; May 11. Contact 919-664-8302 or online at www.pinecone.org.

GREENVILLE CHORAL SOCIETY CHAMBER CHORALE SPRING CONCERT — CELEBRATING THE FEMININE: Works by women composers, Immanuel Baptist Church, Greenville; May 12. Contact 252-353-5495.

NC SYMPHONY SUMMERFEST SERIES — THE MUSIC OF PINK FLOYD: Brent Havens, conductor/arranger; Meymandi Concert Hall at the Progress Energy Center for the Performing Arts, Raleigh; May 15. Contact 919-821-2030 or www.raleighnc.gov/arts.

RALEIGH SYMPHONY — FREE POPS IN THE PARK SERIES: New Farmer’s Market pavilion in Durham Central Park; May 12 at 6 p.m. Contact 919-560-2736 or www.rallynts.com.

DURHAM SYMPHONY — FREE POPS IN THE PARK SERIES: New Farmer’s Market pavilion in Durham Central Park; May 12 at 6 p.m. Contact 919-560-2736 or www.rallynts.com.

GREENVILLE CHORAL SOCIETY CHAMBER CHORALE SPRING CONCERT — CELEBRATING THE FEMININE: Works by women composers, Immanuel Baptist Church, Greenville; May 12. Contact 252-353-5495.

RALEIGH CHAMBER MUSIC GUILD PRESENTS MARC-ANDRE HAMELIN, PIANO: Works by Haydn, Chopin and Debussy; Fletcher Theater at the Progress Energy Center for the Performing Arts, Raleigh; May 15. Contact 919-821-2030 or www.rcmg.org.

Raleigh Chamber Music Guild presents Pianist Marc-Andre Hamelin on May 15 at The Progress Energy Center for the Performing Arts, Raleigh.

JIM DINE—EARLY POP ART: Animation & Rme Art Gallery; University Mall in Chapel Hill; May 11-June 7 (Opening Reception May 11). Contact 919-968-8008 or online at www.animationandfineart.com.


LOUIS ST. LEWIS SOLO EXHIBITION AT THE DURHAM ART GUILD: Durham Art Guild, Durham; April 12-May 27. Contact 919-560-2713 or online at www.durhamartguild.org.


EVENTS AT ARTSPACE: Raleigh; Contact 919-961-0787 or online at www.artspace.nc.org.

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• ABOVE THE REXALL — RECENT PAINTINGS BY PETER BUTLER: Somerhill Gallery, Chapel Hill; Thru May. Call 919-968-8868 or www.somerhill.com.

CLASSICAL

NORTH CAROLINA MASTER CHORALE — RULE BRITANNIA: St. Michael’s Episcopal Church, Raleigh; May 8. Contact 919-856-0700 or online at www.ncmasterchorale.org.


LOUIS ST. LEWIS SOLO EXHIBITION AT THE DURHAM ART GUILD: Durham Art Guild, Durham; April 12-May 27. Contact 919-560-2713 or online at www.durhamartguild.org.

Above the Rexall — Recent Paintings by Peter Butler: Somerhill Gallery, Chapel Hill; Thru May. Call 919-968-8868 or www.somerhill.com.

Peter Butler, Beach Cow, oil on canvas, 40" x 50", and other recent works by Peter Butler will be on display through May 31 at Somerhill Gallery in Chapel Hill.

RALEIGH AS HISTORY AND PLACE: Presented by the Raleigh Arts Commission, Larry Dean & Edwin Harris with historical artifacts from Raleigh City Museum; Miriam Preston Block Art Gallery at the Municipal Building, 222 W. Hargett St., Raleigh; Thru June 21. Contact 919-890-3610 or online at www.raleighnc.gov/arts.

EVENTS AT ARTSPACE: Raleigh; Contact 919-986-9494 or online at www.artspace.nc.org.

• GERRY LYNCH — METAL AND PAINT: B Lobby; May 4-26 (Opening Reception May 4).

• SUBLIME IMPERFECTION — KATE KRETS: Upfront Gallery; May 4-26 (Opening Reception May 4).

• OUT OF THE GROUND — NEW EARTH-CASINGS BY THOMAS SAYRE: Gallery 1; May 4-June 30 (Opening Reception May 4).

• ABOVE THE REXALL — RECENT PAINTINGS BY PETER BUTLER: Somerhill Gallery, Chapel Hill; Thru May. Call 919-968-8868 or www.somerhill.com.

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NORTH CAROLINA MASTER CHORALE — RULE BRITANNIA: St. Michael’s Episcopal Church, Raleigh; May 8. Contact 919-856-0700 or online at www.ncmasterchorale.org.
Rosemary Laing, flight research #5, 1999, chromogenic print, purchased with funds from Charles Babcock and Dr. and Mrs. Lunsford Long, by exchange.

THE COASTAL COHORTS — DON DIXON, BLAND SIMPSON AND JIM WANN PERFORM SONGS FROM KING MACKEREL & THE BLUES ARE RUNNING AND THEIR NEW CD WILD PONIES: Presented by The Core Sound Waterfowl Museum and Heritage Center and the North Carolina Coastal Federation; The Crystal Coast Civic Center, Morehead City; June 28-30. Contact 252-728-1500 or online at www.nccoast.org.

EVENTS AT THE ARTSCENTER: Carrboro; Contact 919-929-2767 or online at www.artscenterlive.org.
• DAVID OLNEY: Part of the 4th Annual American Roots Series; May 12
• MAURA O'CONNELL: Mother's Day concert presented by the ArtsCenter and Southern Village; May 13
• ASYLUM STREET SPANKERS: May 18
• JOHNNY WINTER W/ CYRIL LANCE: May 19

STAGE AND SCREEN

THE ILLUSION BY PIERRE CORNEILLE, ADAPTED BY TONY KUSHNER: Presented by Playmakers Repertory Company; Paul Green Theatre at UNC, Chapel Hill; Thru May 6. Contact 919-962-7529 or www.playmakersrep.org.


SUPER GROVER! — READY FOR ACTION: RBC Center, Raleigh; May 31-June 3. Contact 919-834-4000 or www.ticketmaster.com.

EVENTS AT THE CAROLINA THEATRE: Durham; Contact 919-560-3030 or www.carolinatheatre.org.
• COWBOY JUNKIES: May 11

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MUSEUMS

STREET LEVEL — MARK BRADFORD, WILLIAM CORDOVA AND ROBIN RHODE: An exhibition of recent work by three urban-focused artists who are exhibiting together for the first time; Nasher Museum of Art, Durham; Thru July 29. Contact www.nasher.duke.edu.

THE PAST IS PRESENT — CLASSICAL ANTIQUES AT THE NASHER MUSEUM: Sixty works of art from the ancient Mediterranean world ranging in date from about 2800 BCE to 300 CE will be on view in this new exhibition; Nasher Museum of Art at Duke University, Durham; Ongoing. Contact www.nasher.duke.edu.

Durham will host BODIES ... The Exhibition where individuals have a rare opportunity to view the complexity of the systems within the human body.

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

• ARTISTS AT WORK — REFUGEE WOMEN’S MICRO-ENTERPRISE INITIATIVE: May 4-6
• HISTORY À LA CARTE — HOME FRONT HEROINES: May 9
• RIBBON ROSE WORKSHOP: May 12
• MUSIC OF THE CAROLINAS: THE HEALING FORCE, CO-SPONSORED BY PINECONE: May 13
• MILITARY HISTORICAL SOCIETY SYMPOSIUM: THE OLD AND THE NEW: May 19
• THE TOWN AND GOWN ARCHITECTURE OF CHAPEL HILL, NC, 1795-1975/W. M. RUTH UHLE, AUTHOR: June 3

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

• TEMPLES AND TOMBS — TREASURES OF EGYPTIAN ART FROM THE BRITISH MUSEUM: Thru July 8
• THE BIG PICTURE: Thru September 2
BODIES ... THE EXHIBITION: Exhibition provides an up-close look inside the systems of the human body; The Streets at Southpoint, Durham; Thru August 5. Contact 1-866-866-8265 or www.bodiestickets.com.

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


• VRHA MEMORIAL DAY CLASSIC: May 25-27.

FESTIVALS AND TOURS

HAM & YAM FESTIVAL: Annual festival celebrating all things Johnston County; downtown Smithfield; May 5 & 6. Contact 1-800-441-7829 or www.johnstoncountync.org.


ANNUAL FIRST BLOOM CELEBRATION: Music, refreshments, prizes, gardening programs and a 2000 bush rose garden, as well as special guest Peggy Cornett director at Thomas Jefferson Center for Historic Plants at Monticello; Witherspoon Rose Culture, Durham; May 19. Contact 800-643-0315 or www.witherspoonrose.com.

Our thanks to Cyndi Harris for her assistance with MetroPreview.

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

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On the Town
by Katie Poole

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Marvin Malecha, Philip Freelon

Kathleen Dautel, Kaitlan Phelps

NC Children’s Hospital Promises of Laughter Inaugural Gala
April 21, 2007
NC Children’s Hospital, Chapel Hill NC

Ed Williams, Lou Hinson

Bruce Baron, Gayle Shepard

Mike Shepard

Al and Kay Stewart

Sam and Kathy Bohmender, Cliff Butler

Phil Zachary, Mary Ollila
Toast to the Tour Showcase of Kitchens
Junior League of Raleigh
April 26, 2007
Ferguson Enterprises, Raleigh NC

Leigh and Bobby Veit, Dave and Lise Sherlin

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The life of an artist is not always a rosy path, and nothing shows off the stereotype of the starving artist more elegantly than Puccini's amazing opera *La Bohème*, recently performed by our very own Opera Company of North Carolina (www.operanc.com). Like all great operas, there is lots of loving, lots of living, lots of drinking and lots of dying, all the little things that make life interesting.

Under the baton of the talented Francesco Maria Colombo (who flew in from Milan for the production), the singers were put through their paces and delighted the sold-out house at Raleigh's elegant Memorial Auditorium for both performances. The powerful voice of Lisa Daltirus soared in song and left a good portion of the audience in tears.

One special treat that evening was a pre-performance aria by the very, very young and very, very talented Madeline Edwards, whose haunting and powerful voice heralds a spectacular career in her future. This was the young lady's very first performance with a live orchestra, and she nailed it on the first try ... definitely a star in the making.

Opera magnifies everything about life. The loving is sweeter, the partings more tortuous and everyday dramas are turned into great epics of emotion. Congratulations to the company for 10 years of providing top-notch performances for the people of the Triangle. My friend and Opera NC founder Robert Galbraith is hanging up his hat as artistic director for a much-needed break after this last performance. Under his watch, the company has grown from a tender seedling to a full-grown oak capable of weathering any storm. Word has it that after a much-needed break, Galbraith will be lending his monumental talents to other organizations who have been pestering him for a long, long time. Best Wishes.

In Durham, three talented not-so-starving artists are currently showing at the Durham Art Guild (www.durhamartguild.org) and deserve special attention. Katherine A. Armacost has produced a body of beautiful abstract work on canvas, as well as a series on cigar boxes that reminds me of that old saying, "still waters run deep." Armacost's work is amazingly subtle, yet the color choices, balance and execution are highly sophisticated and possess a dark elegance and a high sheen of intellect.

Danielle Baker's works range from a wall of figure studies — wittily hung floor to ceiling like works in a 19th century salon — to her colorful and engaging...
Katherine A. Armacost, Pod Anon

abstracts featuring luminous orbs and curves that evoke the feminine spirit and the egg or womb. The third artist, Madelyn Smoak, has long been a favorite of mine, and her delicate and decadent crowns, scepters, jewelry and assorted kinky metal work will give anyone who sees them something to talk about. I am a monarchist by nature and have always been seduced by her crowns. Here a diadem for an oriental potentate, there a coronet for a wild child, each one special, engaging and unique.

Just around the corner in Durham, the talented Harrison Haynes’ recent exhibit Going Home Is Such a Lonely Ride really made for a beautiful installation at Branch Gallery (www.branchgallery.com). The work had the crispness, the ambition and the obvious urban style too rarely seen in galleries here in the Triangle. Branch Gallery is making a name for itself not only here, but also around the world. While many galleries in the area are content to open the doors and be satisfied being more of a “boutique” than a gallery, the savvy folks at Branch put their enthusiasm to work and stake out claims at prestigious international art fairs around the world. This month, the gallery has a booth at Barcelona’s SWAB event (www.swab.es), curated by invitation only and featuring dozens of the best young contemporary galleries in the world.

Danielle Baker, from Pod Series

Triangle artists, ask YOUR gallery when was the last time they rented a booth at an international art fair and see what the answer is. The work they represent is edgy, intelligent and of the moment. If they can make a commitment to supporting art like that here in the Triangle, perhaps there is hope for artists here after all.
WASTE NOT, WANT NOT

Recently, I was browsing the North Carolina section at my favorite local bookstore (well, it is sort of local, even though it is a national chain, because it is near my condo and friends and neighbors hang out there and visit) and made a delightful discovery.

First, I confess that I have OD'd on coffee table books with pretty pictures from North Carolina — dogwoods, cardinals in the snow, misty mountain hollows, sea oats and the like. But this book, Our Vanishing Americana: A North Carolina Portrait, looked different, and I didn't recognize the author's names, Mike Lassiter, with text by Lee Grant. I was taken by the cover photo of a brick country store and William Friday's endorsement just below, "...essential to understanding who we are and how we live." I picked up a copy and headed straight for an easy chair. I was glad I did. As I write, my autographed copy is laying on my bedside table where I can peruse it time and time again.

Lassiter, whose credentials are boosted in my eyes by the fact that he attended law school Down East at Campbell University, said he realized one day that the old stores that had fascinated him when he was a youngster were disappearing and "were but hazy memories." He felt called to capture those left in photographs — "at least one surviving business in each of North Carolina's 100 counties," he vowed, "...places that had been fixtures in their communities for years."

I was instantly amused by one oversight. Recently, I was in a client's office discussing a matter related to Brunswick County. Someone asked, "Where is Brunswick County?" And I replied, "It's the southern-most county on the North Carolina coast, just below New Hanover." There was a large North Carolina map on the wall, and he walked over, gave it a close look and said, "No, that's not right. Pender County is just above Brunswick." In fact, New Hanover was there but unlabeled. Lo and behold, when I opened Lassiter's book, there was a two-page spread displaying the same map — again with only 99 counties identified.

To arms, patriots of the Lower Cape Fear, there is a move afoot to wipe you off the map.

Waste bothers me most when I am cooking. I look at a pile of potato peelings and think, "Somewhere in this world someone could make a meal of those." The same with broccoli stalks, cabbage cores and the ends of asparagus spears. I even pause and reflect before pouring leftover coffee down the drain. "Pity," I think, "shouldn't have made so much. What a waste." It doesn't help that I have a picture hanging at the end of my galley kitchen of my mother cooking supper for the monthly meeting of the Buies Creek Civic Club in the early 1950s.

There was no restaurant in town with a dining room — we
had only a grill, first run by Doug Walker; then Bill Whittington and his sister Mamie, who enjoyed flashing a roll of cash big enough to choke a mule that she carried in her purse; and later Palmer and Ruby Matthews. Teams from the “Lady’s Auxiliary” took turns cooking for the men folks on an oil stove upstairs over Wiggins’s Drug Store in what had once been town hall. Mother is frying chicken, it appears, and is surrounded by her friends Clara Ennis; Eloise Currin; Annie Stewart, who has a mixing bowl cradled in her arm and is grinning like a Cheshire cat; Beulah Stewart; Velma Burkot and Iva Newton. Beulah and Iva are the sole survivors. Iva, who like so many Southern women is ageless, always greets me with, “Hey there, handsome!” Or is it, “Hey there, good looking”? I forget. But both work for me.

Commercial food processors learned long ago to boost their bottom lines by eliminating waste. I am told that the popular washed and bagged salad mixes resulted from a desire to cut losses by using broken leaves. The owner of an oystering operation in the Florida panhandle told me that he began marketing oven-ready Oysters Rockefeller to use oysters damaged in the shucking process. He has trimmed culls to almost zero. There are countless other examples in the commercial food industry. Waste not and you improve the bottom line.

I have developed my own loss control techniques. Long ago I started trimming broccoli stalks and slicing and steaming the tender inner part along with the florets. Tasty … and they make the broccoli a bit more visually interesting when served. Cabbage cores, but for the fibrous part, are a nice addition to cole slaw or a salad when grated.

And those pieces of asparagus that you paid $3.99 a pound for and are getting ready to discard? Wait a minute. Take a sharp knife and slice them on an angle very, very thin, discarding only the tough portion at the end. Add them to soup or to tossed salads. Go crazy.

But what do we do about those potato peelings? We know they are nutritious. I made potato salad and had a huge pile of peelings I was about to discard when I had a vision. I cut them in bite-size portions, drizzled olive oil over them, added salt and pepper and some fresh rosemary, shook them in a bag and baked them on a cookie sheet. Hot from the oven, they made an amazing tasty treat. You would probably pay a dollar an ounce for something similar in the chips section at Whole Foods Market.

And how about that leftover cold coffee? I had a box of vanilla-flavored cake mix in the cabinet — bought on impulse, I guess. I was going to toss it when in mind I heard those words again, “Waste not, want not.”

“Suppose I substitute this morning’s leftover coffee for the cup-and-a-half of water the directions call for? Why not? No one here but me.” I had some roasted peanuts, which I chopped, and some chocolate bits. I mixed it all up, poured the batter in a baking dish, stuck it in the oven and waited. The cake came out the color of a brown paper bag and was moist and slightly crunchy and had little steaks of runny chocolate that got in my beard. Between you and me, I was so proud of this simple creation that I shared it with neighbors. 

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PREPPIES AND CROCODILES

Preppy is back in a big way for spring, including a startling revival of madras (caution: use in moderation). Over lunch recently, a friend was musing on that prepster staple, the Lacoste short-sleeved knit shirt, featuring the green crocodile logo. “What happened to the ‘IZOD’ part of the equation?” she wondered. Indeed, back in the ’80s, we first-generation preppies used the terms, “Lacoste” and “IZOD” interchangeably. But on a recent trip to the mall, nary an image to great success. This season’s collection is classic and colorful, with piqué mini-dresses for women and elegant sweaters and sporty knit shirts for men. Lacoste also has an extensive line of footwear, and the women’s canvas flats and sandals are particularly chic for summer.

The backstory: Lacoste was founded in the 1930s by French tennis star and sportswear designer René Lacoste, whose nickname on the court was le crocodile for his ferocious style. In the ’70s and ’80s, the European brand licensed the American sportswear company IZOD to distribute Lacoste in the US. In 1993, Lacoste regained control of all distribution and then began to revamp its languishing image to great success. This season’s collection is classic and colorful, with piqué mini-dresses for women and elegant sweaters and sporty knit shirts for men. Lacoste also has an extensive line of footwear, and the women’s canvas flats and sandals are particularly chic for summer.

SHINE ON

If your style is less sportif and more glamour girl, you’ll appreciate the sea of metallic-hued accessories now available at every turn. Jumping from the “trendy” to the “essential” category, matte metallic pieces are the new neutrals, offering a refreshing alternative to black, brown and beige. Check out the gold pumps from Steven by Steve Madden, Prada’s pretty silver T-strap wedges or blow your savings on Gucci’s copper python “Peggy” bag.
GOOD THINGS, SMALL PACKAGES

Since last summer, the quart-sized Ziploc bag and the measurement “three ounces” have taken on a new meaning. Anyone aiming to travel light and only tote a carry-on has had to do some strategic toiletry analysis before walking out the door. The “Airplane-Approved Beauty” section on Sephora’s Web site (www.sephora.com) will direct you to Lilliputian sizes of your favorite products (another tip: ask for samples at department store counters) and offers some handy tools when travel sizes aren’t available, like a tiny funnel and atomizer ($9) for decanting your favorite perfume. Some good news for fans of Creed fragrances: The latest creation, Virgin Island Water, comes in two
SPRING CLEANING YOUR CLOSET

As we move into summer, it’s the perfect time for you to tackle your own wardrobe. Don’t know where to start? Here are a few tips and tricks to get your closet in shape.

- **Sort your wardrobe by season.** I suggest storing out-of-season clothing out of sight. If you have the luxury of space in your closet, you should clearly divide it between spring/summer and fall/winter. I’ve usurped the closet of a guest bedroom for my out-of-season clothes, but if space is really an issue, many dry cleaners will clean and store out-of-season items.

- **Try everything on.** It sounds daunting, but it’s worth the effort. If an item is worn, stained or ripped, it needs to go. Fit is essential for a polished look and tailoring can add life to pieces you like but just don’t work perfectly — perhaps the skirt is an inch too long or a jacket too boxy. If you are like me, weight can dramatically limit your wardrobe options. If you have pieces that are worth keeping, but don’t fit at the moment, store them until they do. Nothing is more frustrating than thinking you have options when you don’t. Getting dressed each morning is easy and enjoyable when you know every option hanging in your closet works.

- **Divide into four piles.** I like to start with items to keep, alter, consign and donate. If needed, start a maybe pile, as well. After going through item by item, review the maybe pile and make a decision based on what you did decide to keep. If you are truly on the fence, store the items for the season. If you didn’t miss it — it’s time to move on.

- **Evaluate the best use of your space.** Not everyone has a custom walk-in closet, but we can all make the best use of our space by Alison Lukes Teer

with shelving and organizing tools. Web sites like www.containerstore.com or www.holdeverything.com offer an extensive selection of tools to help make the most of the space you have.

- **Have fun and don’t try this alone.** If hiring a wardrobe consultant isn’t an option, enlist the help of a friend. We all tend to lose objectivity and end up rationalizing why we are keeping clothing we shouldn’t.

Still daunted? Just remember, you are only making room to add more pieces. As you edit and organize your wardrobe, it will become clear to you the types of clothing you need to add. Shopping will be that much more fun!
carry-on-worthy sizes (1 oz. and 2.5 oz.) in addition to larger sizes for the vanity table. The fresh, citrusy scent was inspired by a sailing trip Olivier Creed took to that Caribbean territory, Ginger Island. Virgin Island Water is composed of the same essences that might be carried in the trade winds: the light notes of lime, white Bergamot, coconut and mandarin orange; warmer ginger, ylang-ylang, jasmine and hibiscus at the heart; and a base note of sugar cane and white rum of the Antilles, plus Tonkin musk. A portion of the proceeds from US sales of the fragrance will be donated to the Natural Resources Defense Council to protect the environment. Virgin Island Water will be available for spraying at Saks Fifth Avenue in June!

Virgin Island Water

FASHION NEWS

May 22-24: Vermillion will host a Lela Rose wedding dress and debutante gown trunk show and a Robert Danes cocktail dress and formal gown trunk show. North Hills, Raleigh; call 919-787-9780 for info.

Benefit Cosmetics introduces the new “Love Your Look” line available in May featuring light, medium and dark neutrals for lips, lids and cheeks. Products include silky finish lipstick, creaseless cream shadow/liners and sheer cream blushers. Available at Sephora and Belk Department Stores.

Sephora announces new products for the spring and summer seasons from eco-friendly beauty products, revolutionary hair-care, cutting-edge skincare and futuristic fragrances. Beauty. Try Cargo PlantLove Botanical Lipsticks, Care By Stella McCartney, Fekkai Advanced HairCare and more — available only at Sephora. Raleigh; Crabtree Valley Mall & Durham; The Streets at Southpoint.

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On the Road Again: DEVOURING THE SOUTH

According to the latest gourmet magazines, it's time for foodies to plan a summer vacation. "Special Travel Issue: Where to Eat Now," announces Bon Appetit's May cover. "The Go List: Insiders 40-City Restaurant Guide," tempts the latest Food & Wine. Ironically, these issues awaited us when my husband and I reached home after a spring trip to some of our favorite food destinations in the South.

There's a name for the likes of Drake and me, fanatics who arrange a travel itinerary mostly around food. We are the most dedicated category of chow hounds — gastrotourists! We seek out indigenous victuals, culinary artisans, chef-owned restaurants and all kinds of edible local color. Only once did I sway from my mission on this journey when somewhere along the interstate I indulged a penchant for a Mocha MooLatte and chili dogs at a generic Dairy Queen. Don't tell a soul.

The first leg of our trip was the Carolina coast. With a bit of planning, you can have lunch way before the first sniff of salt air. The eastern part of the state is famous, as we all know, for its extraordinary barbecue, and the best specimens of this delicacy can be found between the Triangle and the coast. Skylight Inn (Ayden), Wilber's (Goldsboro), Bee's (Greenville), and Parker's (Wilson) are all classics. If you don't know where to find pig that suits you, pick up a copy of Jim Early's The Best Tar Heel Barbecue: Manteo to Murphy, and you will discover amazing pork on every major (and minor) route to our beaches.

For those who prefer a more upscale ambience en route, it's worth the effort to seek out Chef and The Farmer in Kinston, Southern Exposure in Faison or On the Square in Tarboro. All three are owned and operated by partners who left sophisticated New York eateries for a slower-paced life in our area, bringing fresh perspectives on the use of farm produce in their new downtown locations.

The Morehead City/Beaufort area offers two major fine dining scenes. Beaufort's finest includes Front Street Grill at Stillwater (with a view as delicious as the food), Blue Moon, the Beaufort Grocery Company, and Aqua. We were impressed with a beautifully prepared dinner at a new restaurant on Front Street, the luxurious Sharpies.

Equally tempting at the Morehead waterfront are William's, Shepherd's Point (an offshoot of Beaufort Grocery) and the warm-and-cozy Windandsea, all fine dining rooms. For more humble fare, El's Drive-In still makes the best shrimburgers ever.

Heading south to Wilmington we fell hard for Tango du Chat, serving contemporary international fare, and Brasserie du Soleil in Lumina Station. Caprice Bistro still serves impressive Northern French cuisine after a decade in the historic downtown area.

Back from Down East, we switched directions and headed west along Interstate 40 ... following the barbecue trail all the way to its self proclaimed capitol, Memphis, TN. This river city has plenty to do and see and eat besides Graceland, Sun Recording Studio and pork ribs, though my 'cue-crazed husband can't be distracted. While I visited the Dixon Gallery and Gardens and dined in style at The Grove Grill and Lulu Grille (both serving excellent contemporary American cuisine), Drake immersed himself in Memphis music and barbecue. (For his report, see box.)

Driving down the Mississippi Delta's Tamale Trail, we landed in Vicksburg, MS, for another upscale/down home adventure. For crab cakes and Cajun food, we chose Borello's, but for the best tamales on earth, don't miss The Tamale Place or Solly's Hot Tamales, its chef is a 100-year-old former hobo.

Gastrotourists in that part of the world shouldn't miss a detour to Greenwood, MS. The former cotton capital, now home of Viking Range, is a ghost town except for one lush oasis in the desert. Smack in the middle of boarded-up storefronts sits the chic Alluvian Hotel and restaurant, home base for the Viking Cooking School, which draws celebrity chefs and foodies from all over America.

New Orleans is undisputedly the Mecca of Southern foodies, and no trip to that part of the world would be complete without chicory coffee and beignets at Café Du Monde, gumbo and a mufalletta at the Napoleon House, as well as turtle soup and bread pudding soufflé at Commander's Palace. Happily, all of the aforementioned venues are now back in business. The French Quarter, Warehouse District and Garden District all look and taste just as good — and are far less
crowded. Gastrotourists needn't be afraid to return. Do plan a visit soon. Your indulgences here will, for once, be virtuous. The reawakening Crescent City needs you now!

There is just enough driving time between breakfast at Brennan's in the French Quarter and Birmingham, AL, to work up an appetite for dinner at Highlands Grill. Even Drake is willing to sacrifice his fix of smoky ribs at nearby Dreamland Bar-b-que for a dinner of chef/owner Frank Stitt's magnificent food, either at the superb, nationally acclaimed Grill or Chez Fonfon next door.

Now that we're back in the Triangle, it's obvious we don't have to go far to find an exceptional restaurant. But sometimes it's important to get away, gain a new perspective and rediscover that in so many ways, including our own extraordinary culinary scene, there's no place like home.

**NIBBLES**

We didn't have enough time this trip to visit Charleston's smorgasbord of fabulous restaurants, but Charleston is coming to us! David Leboutillier, owner of Raval on King Street, plans to open an eatery this fall in the

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*...one of the most fascinating and delicious dinner destinations in the state.*

*Metro, Nov 2006*

*"One 'ah!' after another..."*

*News & Observer, January 19, 2007*

*"Gary's upscale restaurant redefines style"*

*Citysearch*

*"Ethnic Fine Dining"*

*News & Observer, October 11, 2006*

*"Mother Knows Best"*

*Cary News, October 3, 2006*

*"Service is a key ingredient in an's business plan"*

*Triangle Business Journal, September 29, 2006*

*"All the details for dining... Nouveau Vietnamese chef spends four years planning new restaurant..."*

*News & Observer, August 2006*

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*ăn which means "to dine," or "to eat" in Vietnamese showcases Chef Michael Chuong's signature 'New World' cuisine, an elegant blend of Southeast Asian flavors and European influences. Chuong has artfully combined the elegance of a French four-star restaurant with the sensational flavors of a Southeast Asian market.*
old Bernard St. Tavern space in Raleigh's recently renovated High Park Village. *Metro* will keep you posted.

1705Prime, the latest eatery from Rocky Top Hospitality (owners of Michael Dean's and Red Room Tapas Lounge) just opened in the former location of Michael Dean's on Millbrook Road in North Raleigh. Visit www.1705prime.com for details.

Atlantic Beach-combers will discover the old Watermark Restaurant newly renovated just in time for its summer patrons.

In Wilmington, the buzz is all about the new Zoori Euro Bistro, the latest venture of Thierry and Patricia Moity, owners of Caprice Bistro. The new eatery offers French and European fare.

On May 4, Il Palio at the Siena Hotel will celebrate the food of the Piedmont region of Italy with a wine dinner honoring Alan Tardi, author of *Romancing the Vine*. For reservations call 929-4000.

Tardi will also offer classes at A Southern Season Cooking School May 2-3. Other May classes will be given by award-winning cookbook authors Patricia Wells, Diane Kennedy and Roland Mesnier, just to name a few. Check www.southernseason.com for the schedule.

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**Not Your Father's Barbecue**

By Drake Maynard

This will not be good news for those of you out there valiantly waving the vinegar-based flag of whole hog Eastern North Carolina barbecue. A recent trip to Memphis showed that Memphians, while apparently not wholeheartedly in the camp of the Lexington/tomato sauce heresy, are at least strongly leaning in that direction. Of some comfort is that Memphis barbecue is pork barbecue, not the beef variety advocated by Texas apostates.

Eating trips to three well-known Memphis barbecue eateries produced this information:

Yes, it is pork. Ribs are the predominant form, but you can also get chopped and sliced. (More evidence of an insidious Lexington influence — even the chopped and sliced barbecue is either shoulder or ham. Whole hog is just not an option.)

Memphians prefer something called “dry rub,” ribs with a dry crust of rub (the depth of which varies according to the restaurant), but not sauce. You can, however, get sauce on the side. After a couple of trips, this was my favorite approach to Memphis ribs.

The sauce is heavier than anything you'll see in the Tar Heel state. And it's got more tomatoes than anything that ever came out of Lexington.

All of this begs the real question — how good is it? I ate barbecue for lunch and dinner for three days. And if I hadn't left Memphis for the rest of my trip, I would have eaten A LOT MORE barbecue. No, it's not your father's barbecue. But it's good — really good.
METRO MAGAZINE RESTAURANT GUIDE

RALEIGH/CARY

42ND STREET OYSTER BAR – 508 W. Jones St., Raleigh. 831-2811. Serving quality seafood, steaks and pasta in a casual atmosphere. Steamy oysters and clams available. Lunch M-F; Dinner seven nights a week.

THE ANGUS BARN – 9401 Glenwood Avenue, Raleigh. 919-781-2444. www.angusbarn.com. The Angus Barn, a Raleigh landmark offers Angus steaks, seafood, an extensive wine list, experienced and knowledgeable staff and much more in its eclectic barn setting. Since opening in the 1960s, the basic principals – hospitality, attractive atmosphere, and value have remained the same.


MYTHOS MEDITERRANEAN BISTRO & LOUNGE – 6490 Tryon Rd. Cary. 233-7555. www.mythosbistro.net Chef Pete invites you to explore your senses through his eclecticist style of cooking in a homey and cozy ambiance. Offering only the freshest ingredients found (seafood, Aged Beef, poultry). Live your myth through essence.

NINA’S RISTORANTE – 8801 Leadmine Rd., Raleigh. 845-1122. www.ninasristorante.com. Vibrant flowers, paintings and hand-crafted sculptures are arranged throughout the terra cotta walls of the restaurant. The restaurant provides the ever-growing area with Tuscan Cuisine that is heavy on flavor and light on the ingredients. Wine Spectator Award of Excellence 2000-2006. Hours of operation M-Sat. 5-10 p.m.

NOFO MARKET AND CAFÉ – 2014 Fairview Rd.,
Raleigh. 821-1240. 1125 Military Cutoff Rd.,
Wilmington. (910) 256-5565. Café, bar and
patio seating. Award-winning salads, soups,
sandwiches and entrées. "Best Salads" Wilm­
ton Magazine, "Best Bloody Mary" Metro Mag­
azine. Brunch Sat. & Sun., Lunch M-F and
Dinner M-Sat.

SECOND EMPIRE RESTAURANT & TAVERN – 330
Hillsborough St., Raleigh. 829-3663. www.second­
empire.com. Located in the historic Dodd­Hindsdale House. Offering elegant
upstairs dining, as well as the lighter fare menu and
casual atmosphere of the tavern. Winner
of the DiRoNA Award, AAA four Diamond
Award & the Wine Spectator Award.

SULLIVAN’S STEAKHOUSE – 414 Glenwood Ave.,
Raleigh. 833-2888. The atmosphere at Sullivan’s
resembles a 1940s steakhouse, featuring fine
steaks and seafood. Enjoy the unparallelled mar­
tinis and live jazz played seven nights a week.

Agora absolutely Greek restaurant and bar is
your passport to authentic cuisine with slow
roasted meats and flavorful seafood dishes.
Catering available. M-Sun 5-11 p. OPA! An
LM Restaurant.

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

WINSTON’S GRILLE – 6401 Falls of Neuse Rd.,
A warm, friendly atmosphere with great food
and exceptional service make Winston’s Grille
the ideal place for any occasion. Specializing
in hand-cut steaks, prime rib, fresh fish and baby
back ribs.

ZELY & RITZ – 301 Glenwood Ave., Raleigh. 828­
0018. Fresh, organic locally grown dishes served
tapas style in an upscale yet hip and smoke­free
environment. Named as one of the Top 20
Organic Restaurants in America by Organic
Style Magazine and offering a Wine Spectator
Award-Winning boutique wine list.

ZEST CAFÉ & HOME ART – 8831 Six Forks Rd.,
Offering the freshest, finest food served with a
zen-like outlook since 1995. Dine in our café or
outdoor patio. Enjoy the Home Art selection of
fun and whimsical home accessories and
gifts. Lunch Tues.-Sat., Dinner Wed.-Sat.
and Sunday Brunch.

DURHAM/APEX

CAFÉ PARIZADE – 2200 W. Main St., Durham.
286-9712. Renaissance-inspired murals, col­
orful surrealist works of art and casually chic
crowds feasting on Mediterranean dishes.
Lunch M-F 11:30-2:30, Dinner M-TH 5:30­
10, F and Sat. 5:30-11, Sun. 5:30-9

CAROLINA ALE HOUSE – 3911 Durham-Chapel

GEORGE’S GARAGE – 737 Ninth St., Durham. 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 bakery.

GLOFT – 737 Ninth St., Durham. 286-4131. For
meeting friends after work, for after dinner
drinks, or exciting late-night entertainment.
Also available to host your private event where
we can throw a party or a full sit-down dinner
for a chosen few or a large gathering.

GRASSHOPPER – 2010 Hillsborough Rd.,
Durham. 286-1600. Experience the essence of
pure Asian food – a balance of flavors with
Chinese and Vietnamese influences that delight
the senses while nourishing the body.

VERDE – 2200 W. Main St., Durham. 286-9755.
New American Cuisine in a sleek and modern
atmosphere.

416-0406. Win Rouge, a French café and wine
bar, treats guests to provincial cooking at its
finest in a chic, intimate setting. Dinner Tues­
Sun. 5:30­11, Brunch Sun. 10:30-2

CHAPEL HILL/HILLSBOROUGH

BIN 54 – 1201 M Raleigh Rd., Chapel Hill. 969­
1155. Chapel Hill’s high-end steakhouse has
it all:delectable dishes, stellar service and an
atmosphere rich in stylish romance.

CROOK’S CORNER – 610 W. Franklin St., Chapel
Patio dining, weather permitting. Acclaimed
Sunday brunch. Dinner Tues.-Sun. at 5:30,

GLASSHALFULL – 106 S. Greensboro St., Carboro.
794-4107. www.glasshalfull.net. Downtown
Carborro’s own optimistic wine bar, wine shop
and kitchen serving small plates of the flavor­
ful cuisines of the Mediterranean coast with an
intriguing selection of wines from around the
world. Wine shop specializes in affordable bot­
tles for everyday drinking. Open for lunch and
dinner daily.

PANCIUTO – 110 S. Churton St., Hillsborough.
blending Italian recipes with local North
Carolina ingredients. All offerings prepared
fresh daily. Pastas, breads, desserts made on­
site. Upscale yet comfortable “old world” style
dining room. Opens 6 p.m. for dinner, Tuesday
through Saturday.

SPICE STREET – 201 S. Estes Dr., Chapel Hill.
928-8200. A revolutionary experience in din­
ing entertainment. Spice Street is a culinary
experience created to nourish the soul and share
a multitude of delicious specialties from an eclectic
menu. “Local touch, international cuisine,”
Metro Magazine's Moreton Neal. Dinner
Tues.-Sat.

FOOD DRINK ETC.

SHARPIES GRILL & BAR – 521 Queen St., Beaufort.
Coastal Cuisine served in an intimate setting.
Rated four stars by John Batchelor. Enjoy house­made pastas, breads and desserts paired with fresh local seafood and
certified Angus Beef. Outstanding wine list and
diverse full bar.

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

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

CHEF WARENS – 215 NE Broad St., Southern
Pines, (910) 692-5240. Warren and Marianne
Lewis invite you to their Bistro offering a vari­
ety of delicious specialties from an eclectic
menu. “Local touch, international cuisine,”
Metro Magazine's Moreton Neal. Dinner
Tues.-Sun.

DELUXE – 114 Market Street, Wilmington. (910)
251-0333. Offering upscale dining with an
emphasis on fresh local ingredients. Largest
selection of fine wines in the region and one of
Wilmington's superior brunches. Open for din­
er and Sunday brunch. Wine Spectator Award of

FOOTBALL GRILL AT STILLWATER – 300 Front
St., Beaufort. (252) 728-4956. www.frontstreet­
grillatstillwater.com Historic Waterfront Bistro
showcasing New World Cuisine. Perennial win­
er of the prestigious Wine Spectator Award of
Excellence, serving lunch and dinner daily with
Inside and Outside dining. New floating
docks and outside waterfront bar.

SHARPIES GRILL & BAR – 521 Front St., Beaufort.
intimate setting. Rated four stars by John
Batchelor. Enjoy house-made pastas, breads
and desserts paired with fresh local seafood and
certified Angus Beef. Outstanding wine list and
diverse full bar.

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

DURHAM/CHAPEL HILL

ALL OF THE ABOVE RESTAURANTS AND
VENUES OFFER A WIDE VARIETY OF
DINING EXPERIENCES TO SATISFY
EVERY TASTE. WHETHER YOU ARE
LOOKING FOR FINE DINING, COZIE
FAMILY DINING, OR SOMETHING
A LITTLE MORE CASUAL, THERE IS
SOMETHING FOR EVERYONE.

MAY 2007 METROMAGAZINE
Spanish Wines:
GREAT FLAVORS — GREAT VALUES

During my recent classes, one of the most popular sessions focused on the wines of Spain — with more acres under vine than any country in the world, ranking third in wine production. For centuries, the country produced millions of tons of grapes, most of which went into ordinary, nondescript wines. In recent decades, however, Spain’s vineyards have undergone vast replanting and upgrading.

The result is remarkably stylish wines — reds, whites and rosados (roses) that are packed with flavor and offer exceptional value.

Even traditional regions, such as Rioja, have improved quality and consistency. Known for elegant, well-structured reds influenced by Bordeaux, mostly from the Spanish grape tempranillo — blended with some garnacha (grenache) — Rioja is made in several styles, but basically there are three levels of aging that serve as good guides and are designated on Rioja labels:

**CRIANZA:** the youngest and most approachable; ready to drink and suitable with lighter meat, from smoked turkey or ham to burgers and meaty pastas.

**RESERVA:** made from better lots of wine aged a minimum of three years, with at least 12 months in oak casks or barrels.

**GRAN RESERVA:** made in superior vintages from top lots aged at least 24 months in oak and 36 months in barrels. These wines are six or seven years of age when shipped, so they have evolved nicely. Limited in quantity and thus expensive, $35-$75 or more a bottle.


**OTHER CHOICES:**

**MONASTRELL,** better known to us as mourvèdre, a deeply hued grape used mostly for blending in the Southern Rhône and Bandol. In southeastern regions of Spain, such as Jumilla, Monastrells are more drinkable, a little less tannic but still dense, rich and somewhat rustic — excellent for a roast or grilled meats.

Recommended: 2005s, such as Carchelo, Casa de la Ermita, Castano, Finca Luzon, J. Bleda, almost embarrassingly cheap at $7-$9 a bottle — but don’t let that stop you from trying them. A little pricier: Juan Gil 2004, $16.

**RIBERA DEL DUERO.** Some of Spain’s biggest and ripest reds come from the tempranillo grape grown in this region, a little south and west of Rioja. The reds come in a range of prices, from $10-$20, and for some rarefied renditions, $100 a bottle or more. Actually, they drink well at all levels, so it’s reasonable to experiment.

Even the less expensive ones are ageworthy and for a hearty roast or grilled meats, savory cheeses such as manchego, give these ripe reds a try.


**EL BIERZO:** Mencia, the main grape of this mountainous region of León in Spain is one little-known until recently, but it makes deliciously concentrated sturdy reds that have become very popular for those who like big reds. The estate, Dominio de Tares, is largely responsible for bringing attention to this wine. The 2004 Mencia, labeled Baltos, $15, is bold and vigorous; Exaltos 2003, $27, is a more “exalted” ver-
sion from the big, warm vintage of 2003 — rich, ripe and dark. These wines are worth seeking out if you're grilling steak.

**PRIORAT:** Big concentrated reds come from this region, a sub-district of Tarragona. The native grapes are garnacha and carinena (carignan), blended with New World grapes such as cabernet sauvignon, merlot and syrah. Prioratos are ripe, powerful, big-structured wines — limited in production and correspondingly expensive — many in the mid-$50s to over $200 a bottle (Clos Erasmus, Clos Mogador). They have their coterie of devotees, particularly among collectors. I find some of the less expensive ones more drinkable and attractive, such as the 2004 Palacios “Les Terrasses” or Clos Martinet Bru, $26-$34.

**SPAIN'S LOVELY WHITES**

Spain makes some fresh and delectable white wines. One of the most interesting is Albariño, in the Rias Baixas region of Galicia in Northern Spain. The fragrant, spicy floral scent of Albariño is alluring. The wines are mostly dry, excellent choices with mussels, scallops and Asian dishes that aren't too spicy.

**Recommended:**


**RUEDA.** These dry, mineraly whites from a region near Ribera del Duero are made from the verdejo grape. Dry and tart, but not overly so, they are reminiscent of Sauvignon Blanc and suit similar foods — shellfish, goat cheese, also the savory Spanish serrano ham.

**Recommended:**


**ARGENTINA'S NEW LINE OF ORGANICS**

The Zuccardi family, who owns the Santa Julia winery in Mendoza, Argentina, has come out with a group of wines under the Organica label. Made from organically farmed vineyards on the lower slopes of the Andes, they represent remarkable value ($8-$9 a bottle) in clean, simple but very true-to-varietal character. I particularly like the 2006 Organica Cabernet Sauvignon with its hint of spice and oak, and the Tempranillo 2006, lighter than Spanish versions but very agreeable.

Triangle wine lovers may already be familiar with the Vida Organica label, available exclusively at Whole Foods Markets in a special arrangement with Santa Julia. The 2006 Vida Organica Malbec, the dry Malbec Rosé and the fragrant white Torrontes are good candidates for your summer cellar to be discussed in the June Cork Report.
BEYOND KINFLICKS
by Art Taylor

When Kinflicks, Lisa Alther's debut novel, appeared in 1975, The New York Times critic compared its voice to Huck Finn, Augie March and Holden Caulfield. It wasn't long before an ambitious and hilarious debut went from bestseller status to its standing as a classic of feminist literature (albeit all-too-hard to find a copy of these days).

Alther's career since then seems to have been shadowed by that audacious debut. In an interview with Turnstile, she admitted it was "a bit of a drag for me ... to go through life being Ms. Kinflicks." But for her latest title — and first nonfiction book — Alther has explicitly hearkened back to her beginnings in more ways than one. The title of the new book — Kinfolks: Falling Off the Family Tree — echoes her initial success in a literal journey back into her past, from her childhood in Kingsport, TN (the daughter of a Virginian and New Yorker), through her college years as a Southerner at Wellesley, and into her life in Vermont, New York and abroad. What holds this remembrance and journey together is not Alther's five novels, though her writing life can't fail to be discussed. Instead, the novel's subtitle is The Search for My Melungeon Ancestors. It's this search that provides the structure and substance for all that follows.

What are Melungeons, you ask? A good question — and one that the author begins trying to answer upfront, even if those answers and their sources vary widely: the babysitter who claims Melungeons have six fingers and live in caves; the "Romantic" sources, which attribute their origins to shipwrecked Portuguese sailors, or even the survivors of the Lost Colony; and the "Academics," who term them "tri-racial isolates," essentially people of mixed race. Why does Alther think that her ancestry may be Melungeon? It's not just that babysitter that prompts her curiosity, it's also her grandmother's reluctance to discuss that genealogy and the similar hesitation among others of the older generation. One thing eventually leads to another until a half-century later Alther turns to DNA testing to find some resolution — and that resolution is enlightening.

As much as this genealogical quest helps to maintain a narrative focus, the memoir succeeds equally well in presenting portraits of place and people — particularly family, of course (and it's perhaps worth noting here that Alther's brother is Southern studies scholar and author John Shelton Reed of UNC-Chapel Hill, portrayed memorably in the book). While many passages seem mere snippets of memory in the midst of fuller scenes elsewhere, the narrative builds its own momentum — in terms of both plot and theme — and Alther is particularly adept at exploring what it means to feel "out of place": as an American lightly ridiculed by English companions; or a Southerner holding her own amongst the Yankees; or even as a girl playing mostly boy sports as a child. In the process, she's able to examine gender issues, familial conflicts, racial differences and regional prejudices both analytically and emotionally.

Overall, a fine, entertaining and in many ways unexpected memoir — and one that strives to reach beyond the personal and touch on issues historical, social, political and (importantly) universal.

Alther will read from and discuss Kinfolks at three area bookstores this month: the Regulator Bookshop in Durham, on Tuesday evening, May 15; McIntyre's Books in Fearrington Village on Sunday afternoon, May 27; and Quail Ridge Books in Raleigh on Wednesday evening, May 30.

WRITERS TEACHING WRITERS

On Saturday, June 2, the North Carolina Writers' Network will host its annual Spring Conference, taking place this year at Elliott University Center on the campus of UNC-Greensboro.

The keynote speaker is novelist, poet and essayist Fred Chappell. A long-time professor at UNC-Greensboro, Chappell served as the poet laureate of North Carolina from 1997-2002 and was inducted last year into the North Carolina Literary Hall of Fame.

Before and after Chappell's midday presentation, the Conference offers a series of intensive workshops, with participants able to choose either one full-day workshop or two half-day workshops in a variety of genres. Authors Quinn Dalton and Marianne Gingher will each lead one of the full-day classes in fiction and memoir, respec-
tively. The half-day sessions feature writer-instructors James Clark (publishing), Stuart Dischell (poetry), Michael Parker (fiction), Carolyn Beard Whitlow (poetry) and Lee Zacharias (creative nonfiction). Faculty members will also read selections from their own work at the close of the day’s events.

Tuition is $110 for Network members (membership strongly encouraged!) or $145 for nonmembers, each with advance registration. On-site (walk-in) registration is slightly more. For registration or more information, visit www.ncwriters.org.

NEW & NOTEWORTHY

A tour of the battleship North Carolina was always a highlight of any trip to Wilmington during my childhood — and I’m sure I’m not alone in that feeling. More than simply a childhood wonder or a tourist stop, however, the battleship obviously represents a significant period of World War II history and that history has now been brought lovingly to life in the new book Boys of the Battleship North Carolina by Cindy Horrell Ramsey, who grew up “just 15 miles north” of the battleship’s current home and earned her MFA in creative writing from UNC-Wilmington.

Rather than a “definitive history” of the battleship, Ramsey set out to tell the story of the men who served onboard the “Showboat” during the early 1940s as “seen through the eyes of young sailors and based on the tender memories of white-haired men who loved their ship then and still do, who treasured their country then and still do, who were patriotic and proud and remain so to this day.”

The book spans from the launch of the USS North Carolina, which first slid from the Navy Yard in June 1940, through more than 50 Pacific campaigns to its return to Boston Harbor near the close of the War. The book is filled with photographs of the ship and its men, as well as a selection of period cartoons by crewman Walter Ashe.

Ramsey will discuss her book on Friday evening, May 18, at Barnes & Noble in Cary.

A number of other readings and signings also stand out on this month’s calendar of events, including:

- Noted Chef Sara Foster with her latest cookbook, Casual Cooking from Foster’s Market, on Tuesday evening, May 1, at Barnes & Noble in Cary.
- Rebecca Ramsey, NC native and former-Raleigh resident, with her memoir, French By Heart: An American Family’s Adventures in La Belle France, on Wednesday evening, May 2, at Quail Ridge Books in Raleigh.
- Gemma Voss, a Durham resident and retired social worker, with her memoir, Dying with My Daughter: How Ovarian Cancer Took the Life of My Child, on Wednesday evening, May 2, at the Regulator Bookshop in Durham.
- Mystery authors Susan Dunlap (A Single Eye) and Nancy Pickard (The Virgin of Small Plains) on Thursday evening, May 3, at Quail Ridge Books — introduced by Margaret Maron.
- Ruth Little, author of The Town and Gown Architecture of Chapel Hill, on Friday evening, May 4, at Quail Ridge Books.
- Barbara Kingsolver, bestselling author of The Poisonwood Bible and other novels, with her first nonfiction book, Animal, Vegetable, Miracle: A Year of Food Life, on Saturday morning, May 5, at McIntyre’s Books in Fearrington Village.
- Bestselling author and National Book Award winner Nathaniel Philbrick with Mayflower: A Story of Courage, Community and War, on Monday evening, May 7, at McIntyre’s Books.
- John Grogan, author of the bestselling memoir Marley & Me, with two adaptations of the book for children, Marley: A Dog Like No Other (for middle-graders) and Bad Dog, Marley (for ages 4 and up), on Wednesday evening, May 9, at Quail Ridge Books.
- Novelist, playwright, journalist, activist and Duke University professor Ariel Dorfman, with his story from this year’s O. Henry Prize Stories anthology, on Thursday evening, May 10, at the Regulator.
- Robert Olmstead, author of Coal Black Horse, on Friday, May 11, at the Regulator.
- Newt Gingrich — yes, the Newt Gingrich — with Pearl Harbor: A Novel of December 8th, on Wednesday, May 16, at Quail Ridge Books.
- Ann B. Ross with Miss Julia Strikes Back, the latest in the bestselling series, on Thursday evening, May 17, at Quail Ridge Books.
- Duke University instructor and Zen practitioner David Guy, author of Jake Fades: A Novel of Impenetrance, on Thursday evening, May 17, at the Regulator.
- Screenwriter Alexandra Sokoloff with her debut novel, The Harrowing: A Ghost Story, on Saturday afternoon, May 19, at Barnes & Noble at New Hope Commons, Durham.
- Novelist Marisha Pessl with Special Topics in Calamity Physics, now in paperback, on Sunday afternoon, May 20, at Quail Ridge Books.
- Patricia Wells — author of The Provence Cookbook and always an audience favorite — with Vegetable Harvest, on Monday evening, May 21, at Quail Ridge Books.
- Margaret Sartor with the paperback publication of Miss American Pie: A Diary of Love, Secrets and Growing Up in the 1970s, on Thursday evening, May 24, at Quail Ridge Books, and again on Wednesday evening, May 30, at the Regulator.
- Three authors from North Carolina’s “High Country” region — Maggie Bishop (Murder at Blue Falls), Judith Geary (Getorix: The Eagle and the Bull: A Celtic Adventure in Ancient Rome) and Nora Percival (Weather of the Heart: A Child’s Journey Out of Revolutionary Russia) — on Tuesday evening, May 29, at Barnes & Noble in Cary.
- Tom Stanton with Ty and the Babe, a story of two baseball greats, on Thursday evening, May 31, at Quail Ridge Books.
NEW HIDEAWAY BBQ BRINGS IN BEST BANDS

As we all know, music venues come and go, and more of them go than stay. Venues such as Cat's Cradle in Carrboro and Ziggy's in Winston-Salem are exceptions that prove the rule.

A venue that recently opened in Raleigh — Hideaway BBQ — has a better chance of sticking than most new rooms. Hideaway owner Palmer Stacy has put together a shrewdly considered combination of roots music and excellence. Located at 2210 Capital Blvd., it opened October 15, 2006 with a menu featuring excellent barbecue, which they cook themselves, a fully loaded bar and live music on a regular basis. The bands are predominantly traditional country, Americana and bluegrass. Marianne Taylor, who previously booked Raleigh's Pour House club, is handling Hideaway. She has already put a number of outstanding bands on stage, including Wayne Hancock, The Gibson Brothers, Two Dollar Pistols, Stacy Earle, The Derailers, King Wilkie, Fred Eaglesmith, Drunk Stuntmen, Roger Clyne & the Peacemakers, and the Tarbox Ramblers.

While sitting at the Hideaway bar recently with Stacy, he noted that, "I was inspired by Stubb's Bar-b-que in Austin, TX. I was in Austin to see a Willie Nelson concert. It struck me that there wasn't any reason you couldn't combine a restaurant and a music venue in Raleigh. We don't see that so much around here."

It was an informed observation. The Triangle has several excellent music venues and a host of great restaurants but hardly any music venues serving seriously good food or restaurants intent on showcasing bands.

Hideaway BBQ is that elusive place — a choice barbecue restaurant with a bona fide commitment to presenting live music. Indeed, as Stacy noted during our conversation, it was his love of traditional country music, rather than a love of food, that served as the driving force behind the creation of Hideaway BBQ.

Stacy has not made a career of opening restaurants. He grew up in Charleston, WV, and moved to North Carolina to attend Duke Law School. He's a practicing attorney and a hardcore fan of traditional country and Americana music.
"I was involved with a little place called The Hideaway on Hillsborough Street in Raleigh seven or eight years ago," Stacy allowed. "It held about 50 people. No food. Some of the bands that have played here at Hideaway BBQ played at the other place: Thad Cockrell, Two Dollar Pistols, Betsy in the Gene Pool, Trailer Bride.

"We were just leasing, and it was a hassle," he added. "The place had no parking, and because of that we really weren't supposed to have live music."

The Hideaway was one of those music venues that came and went, but the idea of building a venue that would be a home for genuine country music abided with itself, in the form of a building on Capital Boulevard in Raleigh, Stacy was ready.

“We hired Peter Ryan from Restaurant Solutions — they’re restaurant consultants — and they helped design the kitchen and such,” Stacy said.

Ryan Reavis, one of the Restaurant Solutions staff and the current manager of Hideaway BBQ, added that: "Restaurant Solutions does project management — designing and opening restaurants. We do staffing, training, kitchen and menu design, hiring, providing management. We give individual owners opportunities that big chains have as far as training, cost of goods, inventories.

“We’re based out of Pawleys Island, SC,” he continued. "We’re actually a small company, basically in the Southeast. We took a special interest in Hideaway because it was different from anything we’d done before. This is more exciting than a typical restaurant."

Stacy noted, "One of the important things we wanted to do — and I guess this has something to do with my age — was have a place people could sit down. I love Cat’s Cradle, for instance, but I don’t want to stand for three hours and listen to a band. We can make room for a standing crowd, but they can also sit down here."

A music venue owner won’t need to worry about whether his audience can sit or not if he doesn’t put quality acts on his stage. Stacy explained. "I told her about my idea for Hideaway BBQ a couple years ago, and we were completely in synch in terms of the artists and the agents all around the country, so we get a lot of touring acts, as well as local bands. Since our musical taste is so similar, she doesn’t even have to consult with me. I know that any band she books, I’ll like them."

Indeed, a music venue has little chance of success in trying to appeal to the musical preferences of everyone. Hideaway’s recipe is barbecue and roots music — a shrewd pairing that has a real chance of succeeding in the middle of North Carolina.

“When I started booking Hideaway, I told everyone it was a brand new room, and there was never any doubt in anyone’s mind that it was a good room,” Taylor noted. "We had some kinks to work out, like with the sound system, but we’ve worked out that stuff. We’ve got Dave Bartholomew and Sean Loepp running sound for us now. Sean had worked with Dave at The Brewery. He has his own studio, and he’s got an incredible ear. We had a lot of compliments from bands on our sound system and on Dave and Sean."

The final piece of the venue puzzle is working with touring bands. Stacy articulated, in one sentence, the Hideaway BBQ ethos on this subject: "We try to run an honest and clean operation when dealing with our bands, plus we feed them."
factured a Model T that ran on ethanol. Dr. Rudolf Diesel designed his engine to run on vegetable fuel.

"Biofuel takes more energy to make than you get out of it," goes the mantra. That assumption is based on producing something instead of using something that already exists. Michael Briggs, a faculty member at the University of New Hampshire, in a 2004 paper, wrote that the abundant lipid oils in algae could be a partial solution to help drive America to oil independence.

Now, Aquaflow Bionomic of Marlborough, New Zealand, has taken research by Briggs and others to make millions of liters of fuel per year, as well as clean water from sewage. "Unfortunately, since the government isn't putting any funding into this area of research, progress is going slowly," Briggs wrote in a recent e-mail, citing the Department of Energy's "Aquatic Species Program," defunded in President Bill Clinton's second term.

The green slime despised by almost everyone could well be a solution to other sorts of messes here at home by cleaning up hog poop before it fouls waters, as well as creating badly needed jobs in Eastern North Carolina. —Peter Eichenberger

Hilda Pinnix-Ragland, Wake Ed Partnership Trustee and vice president, Progress Energy Carolinas — Northern Region; and Jack Clayton, Wake Ed Partnership Trustee and regional president, Wachovia Bank, have been named co-chairs of the Partnership's Wake Ed '07: Join the Conversation fundraising campaign.

The Governors of North Carolina (there have been 99), a new paperback published by the NC Office of Archives and History and edited by Michael Hill, can be purchased for $20 plus $8 shipping by going to www.ncpublications.com.

Now with an office in Durham, The Special Event Company, winners of three EVIE (Events in Excellence) Awards from ISES, The International Special Event Society in Charlotte, NC, on March 23, has launched a strategic partnership with the Metro's own Artist-at-Large — after a solo show in Atlanta — is preparing for an exhibition in New Orleans in May where his work is in the permanent collections of both the Ogden and the New Orleans Museum of Art. Closer to home, his assemblage work is on display at the Durham Art Guild through May 27.

Denise Rickman, a senior at Southeast Raleigh Magnet High School, was one of 12 students chosen to receive the Portfolio Gold Award along with a $10,000 cash prize from The Scholastic Art & Writing Awards and the Alliance for Young Artist & Writers. Rickman's award-winning writing will be exhibited, along with the other winners' work, at Reeves Contemporary Museum in New York City from June 14-16.

Retired Raleigh advertising specialties expert Bill Garrabrant is dedicated to bringing a "Sky Wheel" to Raleigh. He has appeared before the City Council and enlisted kids from Wake County Schools to promote the concept. You can even display a bumper sticker with a picture of a wheel and the word 4US. (E-mail billgarrabrant@bellsouth.net or call 919-782-4474 for more information.)

Garrabrant recites ridership statistics from the London Eye — that carried 22,000 visitors in one day — and other world cities, indicating that people are attracted to the giant wheels. The common complaint that Raleigh has no natural attractions can be addressed with a Sky Wheel, says Garrabrant.
LEARNING TO LIKE THE WAR

ow is it otherwise seemingly intelligent people go along with Congressman Harry Reid without asking why — if he is sincere in his convictions against the war in Iraq — he and his colleagues aren't working quietly to achieve their goals in a civilized manner? But au contraire, Reid and gang dramatize their stance to gain publicity for political gain. And in the process give aid and comfort to the enemy in Iraq and around the globe. That's not seeking peace; it's close to crossing the line to treason.

Don't get me wrong here. Certainly citizens and politicians have every right to criticize war policy in our free society. But Reid and company are orchestrating a coup of sorts, representing to the world that there is another legitimate government in America running policy. How else do you explain House Speaker Nancy Pelosi's visit to Syria, posing as if she sets the agenda on US war aims? And why does the rhetoric surrounding the peace crowd include accusing President George Bush of impeachable offenses? Sounds like regime change to me.

Noel Coward's World War II film proclaimed "Why We Fight." Today, the chorus is why we don't want to fight, anywhere for anything. Korea and Vietnam are perhaps to blame, establishing the template for "limited war" and the potency of propaganda as the weapon of choice. Korea gave us "brainwashing" and Vietnam the enlistment of Americans to fight their own country on the "home front" fueled by an organized disinformation campaign originating in Moscow.

In Korea and Vietnam, the US learned how vulnerable the powerful are. With modern nuclear weapons, no nation can touch us if the cards are ever really on the table. During the Korean War, the Soviets had only rudimentary nuclear capability, yet the US refrained from using its ultimate power out of moral fear of the consequences. And during the Vietnam War, the principle of Mutual Assured Destruction entered the lexicon. This reality was used effectively by the enemy to keep the US at bay in an almost Neolithic conflict where native warfare would win the day.

In Iraq, it's the same story. Everyone, including al-Qaeda, knows the US is the strongest military machine in history. Yet our enemies also know we are restricted from using our power, even with MAD no longer the threat. Once again — déjà vu — it's our morality that keeps us from victory. There's all this about the religious zeal of the terrorists but little said about the restraint of the US that keeps us from nuking the bandit hideouts.

So what are we doing in Iraq if indeed we are going to lose another Korea and Vietnam? It's simple. After 9/11, the president of the US was confronted with a major attack on American soil, matching the Japanese attack on Pearl Harbor. A response was necessary.

President Bush addressed the American people and pledged we would fight terrorists wherever they existed at last count in about 60 countries. Facing that reality, the US chose Iraq to make a stand to retaliate. It was a good choice for many reasons. Iraq's leader was a murderous despot who executed his own citizens for political and personal reasons. Saddam Hussein ignored restrictions placed on Iraq after the first Gulf War and made regular threats to attack his neighbors and, of course, Israel. He also would not deny he had so-called "weapons of mass destruction," a key element in the White House motivation to invade.

Not reported in mainstream news at the time of the invasion in 2003 was the request by our sometime friend Saudi Arabia to remove US personnel and hardware out of the Kingdom as the American presence was fueling al-Qaeda threats and attacks. The day we invaded Iraq, 30,000 US servicemen and their tanks, airplanes and Humvees left Saudi Arabia, our only toehold in the region. Thus, in strategic terms, Iraq would become the place we would, literally, draw the line in the sand against our enemy.

The US underestimated the volume of violence that would explode in Iraq. But that is actually proof that one of the most important invasion justifications is true. Iraq has drawn the fire of the international terror movement. At first, the White House was ridiculed for stating our presence would draw the violence to one place where we could confront the enemy. This has now become a commonplace, with news people and military leaders regularly and without qualification stating that al-Qaeda is the enemy in Iraq. One proof is that the enemy is not active anywhere else, which is why we have avoided another incident on US soil. It could be too that al-Qaeda is playing the same game as the Vietnamese, thinking the American public is turning their way so why blow them up.

And we have real human beings on the ground in Iraq doing a professional job under great stress and danger. The anti-war activists insult them and their bravery, forgetting the successes and homing in on the failures. Worse, they disingenuously assert the armed forces as their constituency, saying they want to bring them home, forgetting this is an all-volunteer army and that most soldiers desire to be in a position to use their training to serve their country. One of the latest canards I heard recently is that our soldiers are underestimated and ill-equipped, an effort to demean our own servicemen and women and the US to boot.

This fatuous posturing must be hard for the soldiers to take, like the interviews with their spouses who say they hate to see their loved ones depart. This type of journalism is designed to undermine morale and turn the public against the war. Nor do the newsmakers explain the conflict in terms of geo-political strategy. We have to stand up to terrorism, and we chose Iraq to draw the line and serve as the flashpoint. At least the White House understands that our presence in Iraq is part of our responsibility as the most powerful nation on earth. We may not like that role, but we have it, and we must act responsibly whether or not other nations approve of all we are required to do.

You don't have to wave the flag, but you don't have to fall for Harry Reid's treachery.

NOTES FROM LA-LA LAND

I was pleased that the Wall Street Journal ran a piece by a psychologist who shares my view of the Virginia Tech killings. Go to www.metronc.com and click on "Between Issues" to learn how we have allowed people like Cho to kill.

Attacking George Bush on Iraq has distracted the public from the economic miracle under his presidency. The stock market is booming, interest rates and inflation are low, and unemployment is nearly non-existent. So how do the anti-Bush spin doctors react? They say the splendid economy is creating "income disparity" and is therefore a failure.

by Bernie Reeves

May 2007 Metromagazine
For some, taking a little time off is simply to stand on their back porch—to look out upon open fields of wildflowers and flowing grasses—to listen as birds call through thick forests—to hear bubbling streams as they wrap around mighty boulders—and know that this little escape can happen every day in a place where nature and families live in harmony.

Pleasant Green Farms, a gated community of only 32 lots—each a minimum of 10 acres. Lots starting at $300,000.

Just north of Chapel Hill.

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Experience life at Renaissance Park, a community in the heart of Raleigh with a friendly neighborhood set. Renaissance Park provides a selection of Federal, Georgian and Colonial-style townhomes priced from the $250s and custom homes priced from the $275s, with architectural influences such as Greek Revival and Victorian, giving you a truly individualized living space. Enjoy a community clubhouse with fitness and pool facilities. Immerse yourself in its distinct culture and beauty, while living close to where you work and play. For more community information, view RenaissancePark.com or call 1-888-RENPAC.