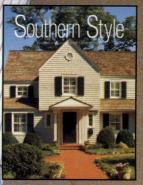
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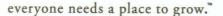


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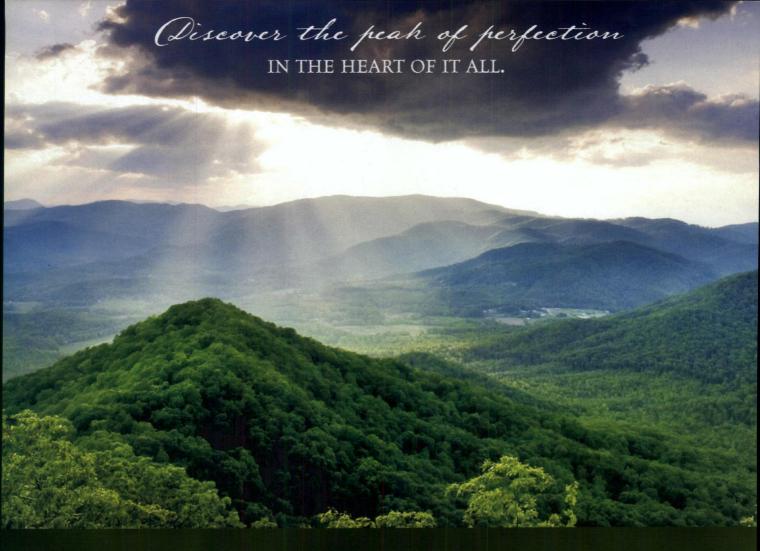
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The surfing Cheshire

VERY INTERESTING

here is so much unique content in this issue I don't know where to start — really. For starters, we have father-son features on completely different subjects. Raleigh's famous and flamboyant lawyer Joe Cheshire — who made international headlines as the central defense attorney in the Duke lacrosse case gave *Metro* writer Sharon Swanson an exclusive interview about North Carolina's Open Discovery laws (in conjunction with legal wunderkind Brad Bannon, who uncovered DA Mike Nifong's DNA conspiracy). But there is another Cheshire story: Joe's son (Joe VI), who has broken the five-generation-long string of Cheshire lawyers in North Carolina by doing his own thing surfing. But in true Cheshire style, young Joe has also made a reputation for himself, in his case producing internationally distributed videos while based in Wrightsville Beach. Go figure, but enjoy two really interesting features.

In our quarterly Southern Style special section, it seemed natural to include a story keying the growing globalization of our community. Rosemary Wyche figured business people, scientists, government workers (it's a long list) and all who spend time working abroad need to understand how other cultures operate in the office, at home and over dinner. Simply put, today's global worker must have a grasp of the customs and manners of other cultures — in other words, an understanding of protocol, something we Southerners understand the day we are born. Patricia Staino caught up with Rosemary to discuss her plans for the area's inaugural school dedicated to the subject.

Also in Southern Style, Molly Fulghum Heintz — Metro's fashionable Raleigh girl in New York City — reports on the latest fall styles straight from the runways in The Big Apple. Liza Roberts brings readers an inside look at the latest in individualized wedding planning and innovative venues, and Diane Lea makes a special visit to the Patterson-Hamner home in Chapel Hill and offers a sneak preview of the classy new Lassiter condo development near North Hills. And guest writer Sandra Simpson provides an exclusive sneak preview of the Garden Conservancy Garden Tour set for Raleigh in September.

And there is much more: Jim Leutze discusses rising sea levels on our cherished coast; Louis St. Lewis stands up for area artists; Carroll Leggett visits the famous Cantaloupe Festival in Ridgeway, NC; Arch T. Allen explains the making of the conservative mind, drawing on several new books; fiction editor Art Taylor kicks off the fall season's offerings of new titles and book signings; and Philip van Vleck visits with the Carolina Chocolate Drops, definitely a rare musical group with a sound to remember.

As fall activities kick off, Moreton Neal digs deep to put on the grits; Barbara Ensrud solves the age-old dilemma of "breathing wine," and Mary Ward Younger offers up a busy September calendar of events.

Don't forget to grab your ticket to the MetroBravo! Party set for Sept. 27 from 6-10 p.m. at the Koka Booth Amphitheatre, featuring booths and displays presented by our 2007 readers' poll winners you saw published in the July and August issues. This is your opportunity to meet your favorite folks and enjoy a great party to the music of the legendary rock bank Arrogance and Bravo winners The Dune Dogs and The Proclivities. A portion of the proceeds go to the United Arts Council of Raleigh and Wake County. Call Ticketmaster (919-834-4000) or go online to www.ticketmaster.com, or call *Metro* (919-831-0999) or go online at www.metronc.com to buy your tickets for friends, family, clients and business associates. There is indeed a party going on.

-Bernie Reeves, Editor & Publisher





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Correspondence

LEUTZE'S CALL FOR LAND CONSERVATION IS COERCION

In his August column, Jim Leutze laments that "calling for conservation (is) like shouting down a well." He is unhappy that the state legislature has so far resisted proposals to increase taxes to fund the kinds of conservation projects he favors.

Slyly, Leutze opines that politicians really shouldn't fear to embrace his ideas because of "the intelligence of the voters." The clear implication is that those who don't agree with him must not be intelligent. Well, I disagree and will leave it to others to decide whether my reasons are intelligent or not.

Leutze is alarmed that "we are losing 277 acres of natural or agricultural land every day to development." Phrasing it that way makes it sound as though something horrible were taking place, as if a black hole were sucking away precious North Carolina real estate. I would like to suggest an alternative and less alarming view: Owners of agricultural or natural land sell 277 acres of land per day to people who believe that they profit by building something on the land. I don't see why such voluntary transactions where both buyer and seller expect to be better off are worrisome. When people take raw materials (iron ore or trees, for example) and use them to make products, we don't say that the resources have been "lost to development" but instead understand that they have been transformed into a different, more valuable state. I submit that we should look at real estate sales the same way.

Now, just what is it that Leutze wants to conserve? For one thing, he wants to ensure that we continue to have enough "open space." In the abstract, that sounds desirable, but is there any possibility that North Carolinians would ever not have enough open space if the sort of land sales discussed above continue? I don't see how. There are new developments going in all around Raleigh, but I have never for a second felt a shortage of open space. I didn't even feel any shortage of space when I spent a weekend in New York City recently, and no part of North Carolina is ever going to be as heavily populated as New York. If this is really one of Leutze's concerns, all right, but it isn't one of mine.

Another thing Leutze worries about is the decline in "fish houses" along the coast. Here's what he writes, "The salty-talking, sun-tanned, gnarled-handed, squinty-eyed, independent waterman is a valued part of our culture as captured in song and legend. But you better take a quick look because his way of life is being squeezed out. To take only the aspect of the problem relevant to this article, between 2000 and 2006, 39 of the 117 fish houses closed or were up for sale. That is a 33.3 percent decline."

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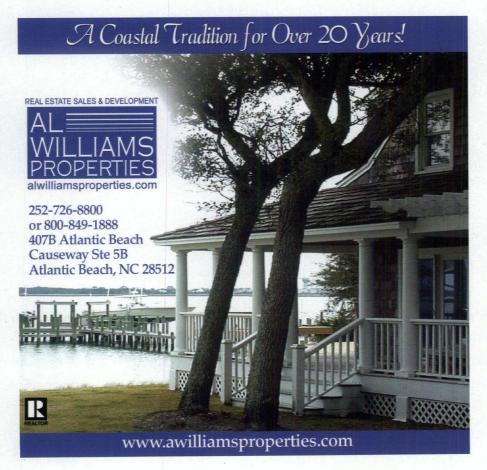
mington, "fish houses" and the colorful characters who frequent them are charming, but — sorry — I couldn't care less. Whatever a "fish house" is, to me it isn't a "beloved landmark," and if the people who own them choose to sell their properties, that doesn't make my life one bit worse. The same is true about the decline of other old-fashioned commercial enterprises, like barber shops and drive-in movies. Once they're no longer economically viable, I see no reason to keep them around for the sake of nostalgia.

None of Leutze's enthusiasms would matter to me if it weren't for his proposed way of satisfying them. He wants the government to increase taxes to accumulate funds so the state can purchase and conserve property. As I see it, that is simply using the coercive power of the government to force everyone to give up some money so that conservationists like Leutze can get what they want at little expense to themselves.

He advocates increased taxes on a variety of things including real estate conveyances, building permits and restaurant meals. Each new tax would only add a little bit to our cost of living in the state, Leutze observes, so why not use them so the government can afford more conservation?

That's modern liberalism for you. Let's forcibly extract a little more from the wallets of the people so that public officials can do "good things" with the funds. The trouble is that there is no end to the demands that interest groups have for the government to do "good things," and as a result, the tax burden continues to climb and climb. Focusing exclusively on the supposed benefit of saving "fish houses" and having more "open space," Leutze completely ignores the fact that millions of individuals who have their own unique and different goals would be forced to give up some of their wealth to pay for conservation that is of no importance to them. I can see no justification for employing the coercive power of the government against them just so a few individuals can bask in the warm feeling that they have done something for "society."

There is an alternative to the use of



governmental coercion. Those who desire to conserve open space, fish houses, driveins or anything else can attempt to raise the money through contributions. The Nature Conservancy buys up land that way. Leutze could set up a Save the Fish Houses Fund and ask for donations. That would no doubt be harder than importuning the politicians to raise taxes and buy the land he wants to protect from development, but it has the virtue of being morally respectable since it requires no coercion.

It might also work better. Years could elapse before the General Assembly would take the desired action, but if Leutze and others who share his concerns wanted to pool their money, they could probably buy a fish house next week.

Looking to government to accomplish "social objectives" through its powers of coercion is a bad habit many Americans have gotten into. People easily convince themselves that the things they desire are really high-minded benefits for the whole of society and so they play the political game of pleading with elected officials to spend tax dollars according to their visions. What that leads to is a heavily politicized country where tremendous resources are squandered on campaigning and lobbying — and where taxes keep increasing.

We would be much better off with a government that stuck to the few tasks it needs to do involving the protection of people's rights, and left all the social engineering to voluntary efforts.

> George C. Leef Raleigh

KINSTON'S DIAMOND IN THE ROUGH

The article on Chef and the Farmer in Kinston (*Metro Magazine*, July 2007) was the absolute truth. I, as a local supporter of Chef and the Farmer, would encourage anyone looking for wonderful food and atmosphere to make the trip to Kinston.

Vivian, Ben and the staff are fantastic. Kinston is really lucky to be a part of something so wonderful. Thank you for taking your time to visit our diamond in the rough.

> Terri Spence Kinston, NC

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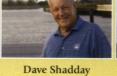
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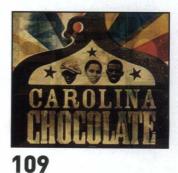
Special Metro Presentation Southern Style







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Nasher To Host Major Exhibition

Durham will be one of only two locations in the United States to host "El Greco to Velázquez: Art During the Reign of Phillip III." The Nasher Museum of Art at Duke



Equestrian Portrait of

the Duke of Lerma.

University will host the exhibit from Aug. 21 – Nov. 9, 2008. Tickets go on sale May 1, 2008.

El Greco (1541-1614) and Diego Velázquez (1599-1660) are major figures in Golden Age Spain. During the past decade, both have been the subject of monographic exhibitions

with record attendance in Washington, DC, Dallas, New York and Los Angeles. An El Greco show at the Metropolitan Museum of Art in New York was the second-best-attended art exhibition in the world in 2004 with 574,000 visitors, according to The Art Newspaper.

The Nasher Museum is collaborating with the Museum of Fine Arts in Boston to present the first exhibition in this country focused on Spanish art of the period between 1598 and 1621. The exhibition includes 70 paintings and sculptures representing 20 artists of the period, in addition to 50-60 decorative arts pieces. Also included are two specially produced films and a fully illustrated, 200page catalogue.

Robert Ruark Honored

North Carolina-born writer Robert Ruark, best known as the author of the 1955 novel *Something Of Value* about the Mau Mau rebellion in Kenya — and *The Old Man And The Boy* that draws on his experiences growing up in Wilmington and Southport —has been honored by the North Carolina General Assembly with a Joint Resolution recognizing his origins in the state and his career as a world literary figure.

Ruark, born in 1915, graduated from UNC-Chapel Hill and worked at small North Carolina newspapers before moving



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to Washington, DC. He became a wellknown war correspondent during World War II, and later wrote a syndicated column before establishing a reputation as an expert on East Africa. He was the author of numerous magazine and newspaper articles and nine novels before his death in 1965.

The Robert Ruark Society of Chapel Hill and a foundation in his name in Southport can be contacted by writing: Robert Ruark Society, PO Box 115, Chapel Hill, NC 27517.

Tom Ellis Salute

Raleigh attorney and political maestro Tom Ellis will be awarded the Freedom Leadership Award given by Hillsdale College honoring "service to the cause of individual liberty" at a ceremony at the North Carolina Museum of Art October 3, 2007. Past recipients of the award include Margaret Thatcher, Jeanne Kirkpatrick, Charlton Heston, Edwin Meese III and Clarence Thomas. Hillsdale College, founded in 1844, is a private liberal arts college in Michigan noted for its refusal to accept federal or state taxpayer support, including student grants and loans.

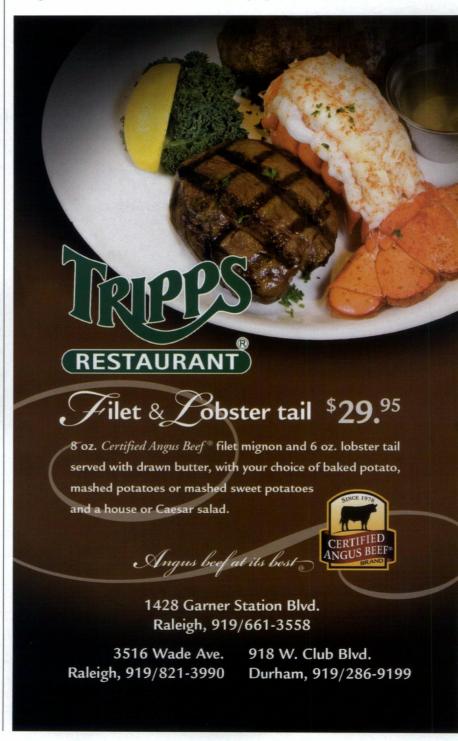


Ellis, widely known for engineering the political career of US Sen. Jesse Helms — and orchestrating the victories of US Sens. John East and Lauch Faircloth — became an icon in national political affairs for convincing Ronald Reagan to run in the 1976 North Carolina Presidential primary after suffering five straight defeats to nominee Gerald Ford. Ford eventually won the nomination, but went on to lose to Democrat Jimmy Carter in the presidential race. Reagan built on his comeback in the 1976 primaries to run in 1980 and win the presidency, giving Ellis much of the credit for his victory.

According to political columnist Robert Novak: "North Carolina had saved not only Ronald Reagan's 1976 campaign, but also his and the conservative movement's future in America ... It was Tom Ellis' doing." Tom Ellis received his undergraduate degree from UNC-Chapel Hill and his law degree from the University of Virginia. He served as a lieutenant in the US Navy in World War II. After a stint as an assistant US Attorney, he helped found the Maupin, Taylor & Ellis law firm. He is currently a senior attorney with Ogletree Deakins in Raleigh. For more information on the event for Tom Ellis, call 919-832-6344.

DNA Could ID Lost Colonists

The Associated Press reports that researchers believe they may be able to use DNA to uncover the fate of the Lost Colony that vanished shortly after more than 100 people settled on Roanoke Island in 1587,



over 20 years before the establishment of Jamestown in Virginia.

Using genealogy, deeds and historical narratives, researchers have compiled 168 surnames that could be connected to the first English settlers to colonize the New World. The team will attempt to trace the roots of individuals related to the colonists, the area's 16th century American Indians or both.

"The Lost Colony story is the biggest un-

solved mystery in the history of America," said Roberta Estes, owner of DNA Explain, a private DNA analysis company based in Brighton, MI. The company is working with the Lost Colony Center for Science and Research, an independent research group based in Washington, NC.

"I don't know what we'll find in the end," Estes said. "Part of the big question for me is, did the Lost Colony survive? Who is their



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family today? And where did they go?"

Fred Willard, director of the Lost Colony center, said some colonists may have migrated inland to what are now East Lake, Chocowinity and Gum Neck. Researchers plan to use cheek swabs taken from possible ancestors to test the paternal and maternal DNA lines.

While DNA will not make any immediate connections beyond living relatives, the samples can provide clues to an individual's country of origin and other shared family traits, Estes said. Genealogy will have to fill in the blanks. Researchers may also try to test American Indian remains or known relatives of the colonists in England.

The discovery that the colonists had vanished came in 1590 when an expedition returned to Roanoke Island from a trip to England.

Miss NC Dedicated to Reading Program

For Jessica Jacobs, winning the 2007 Miss North Carolina pageant is about more than just wearing a crown. She views the

title and upcoming competition as an opportunity to raise awareness for her platform of enhancing education through reading and literacy promotion among children in North Carolina. Jacobs is the founder



Jessica Jacobs

of Read to Me, an organization she started years

before she began competing in pageants. The organization partners with Communities in Schools in North Carolina to inspire parents and mentors to help children reach their full potential by reading aloud to them.

"Reading is one of the most important things we can do for kids; it's the basis for all of life," said Jacobs. "When a parent or mentor consistently reads to a child, it gets them excited about books and makes them more likely to read later in life."

During her time as Miss North Carolina, Jacobs will be partnering with First Book, a nonprofit organization that provides disadvantaged children the opportunity to read and own their first new book. This year, she plans to visit and deliver books to each of the 40 North Carolina chapters of Communities in Schools.

"In previous years, the governor's wife,

Mrs. Mike Easley, gave out the books to each of the chapters, so I feel very honored that they would ask me," Jacobs said.

A native of High Point, NC, Jacobs, a graduate of the University of North Carolina at Chapel Hill, is in her second year of graduate school for Organizational Communication at North Carolina State University.

"As Miss North Carolina, I'm always being watched. I have the chance to talk with kids about making good decisions and getting a good education, and it helps to be able to say that I'm still a student and still looking to better myself."

Jacobs will represent North Carolina at the Miss America Pageant in Las Vegas on

NC Art In Denmark

Jim Cain, the Raleigh attorney serving as Ambassador to the Kingdom of Denmark, has received over 15,000 visitors at Rydhave, the US Embassy in Copenhagen, since his appointment in 2003. More recent visitors to the embassy have viewed works of art from North Carolina, lent by the NC Museum of Art, artists and



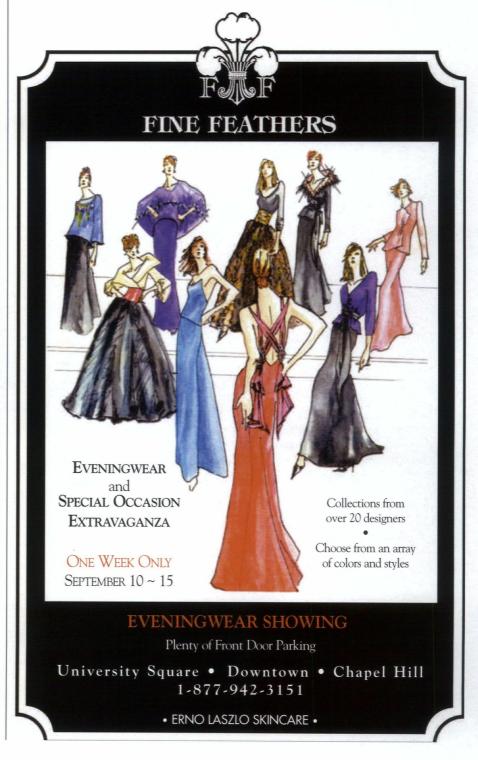
Gina Gilmour, Love Letter to Levi-Strauss

dealers. Laura Raynor of Raleigh served as curator, and Jim and Ann Goodnight of SAS flew the artwork to Copenhagen on their Boeing Business Jet. Now the collection is available in a sumptuous catalog.

Among the 16 artists on display are Maud Gatewood, Claude Howell, George Bireline, Ben Berns, Kyle Highsmith, Bob Rankin and Stephen Moore. The exhibition was arranged through the ART In Embassies Program, established in 1964 to facilitate the display of American artists at US embassies abroad. Ambassador Cain is hosting a dinner at Rydhave Sept. 17 to announce the official debut of the exhibition. January 26, 2008. She will also be attending the MetroBravo Awards Party on Sept. 27 at Koka Booth Amphitheatre. For more information on Jacobs' platform Read to Me, visit www.readtomenc.org.

Education Experts To Gather

The 2007 Pope Center conference — "Building Excellence into American Higher Education" — is set for Oct. 27 at the Hilton, Research Triangle Park. The keynote speaker is Harry Lewis, former dean of Harvard College, author of *Excellence Without a Soul: How a Great University Forgot Education.* Also on the agenda is Elizabeth Kantor, author of *The Politically Incorrect Guide to English and American Literature*, and other *continued on page 111*



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Open File Discovery, Grand Jury System on Trial

by Sharon K. Swanson

Exclusive Interview With Duke Lacrosse Case Lawyers Joe Cheshire and Brad Bannon

n January 2007, *Metro Magazine* published an interview with the family of Collin Finnerty, one of the three Duke lacrosse defendants. In that far-ranging discussion, held in their New York home, Collin's parents, Kevin and Mary Ellen Finnerty, talked about the impact of this experience on them and their five children. The Finnertys also talked about the lack of safeguards in North Carolina law that allowed this injustice to go unchecked for far too long.

Since that time, Collin Finnerty, and his co-defendants, Reade Seligmann and David Evans, have been cleared of all charges. In a widely publicized press conference held in April 2007, North Carolina Attorney General Roy Cooper declared the Duke Three "innocent," a step beyond the "not guilty" the public and the defendants expected. Cooper further stated that the young men had been the targets of "a rogue prosecutor" — Durham District Attorney Michael Nifong, who was disbarred in State Bar proceedings in June and forced to leave office.

The state legislature has responded to the gaps in the system of checks and balances identified by the Duke lacrosse case by ap-

proving several bills addressing criminal procedures — most notably establishing new processes for police lineups. But this begs the question of how it was possible that a case without foundation could drag on for over a year in the country's 10th most populous state — and in one of its most literate regions. Why could-

n't Nifong be stopped? And even more importantly, why would the North Carolina Conference of District Attorneys introduce legislation limiting Open File Discovery only one day after the Attorney General's press conference?

For answers, I met with Raleigh's Joe Cheshire, the lead attorney for Duke lacrosse defendant David Evans. Cheshire, a fifth generation lawyer, was selected by his professional peers in 2006 as one of the top 100 lawyers in the state. That same year, he was inducted into the American College of Trial Lawyers. Joining us was Brad Bannon, now best known by the national press as the "DNA buster," the young attorney who spent days deciphering the tangled DNA evidence that exonerated Finnerty, Seligmann and Evans, while catching DA Nifong in his own net. The law offices of Cheshire Parker Schneider Bryan & Vitale are housed on Raleigh's downtown Fayetteville Street in a worn structure with nice bones and a cache of memories. The reception area is decorated with personal plaques that recognize The Best Lawyers in America, and a campaign poster that reads: "For President, Franklin D. Roosevelt." On the coffee table, a children's book, *Just Say Thank You* is mixed in with the magazines.

Cheshire, Bannon and I met in Cheshire's office, wallpapered in green linen and the personal artifacts of a successful career and marriage. For Cheshire and company, the Duke lacrosse case isn't just about issues with the NC grand jury system or rogue prosecutors or tainted identification procedures — it is about the far more fundamental issue of open discovery.

Open File Discovery

In October 2004, the NC legislature passed an Open File Discovery law that required prosecutors to give defense attorneys everything they had in their case files — DAs no longer had the right to decide what the defense would receive. Police officers were

"The playing field is still not level (even with the Open Discovery Law) because prosecutors still get to pick the judge they want to try a case in front of."

—Joe Cheshire

also obligated to give what they had to prosecutors. And that information too was passed on to defense attorneys. Cheshire and Bannon were part of a small team of defense lawyers that wrote that law and managed it through the legislature.

Before 2004, an earlier compromise on the issue of open files was reached in death penalty cases, requiring prosecutors to share evidence before a defendant could be executed. "That gave a small window into prosecutor's files," said Cheshire, "and it was shown dramatically that prosecutors in death penalty cases were not giving defense lawyers evidence that the clients were innocent, couldn't have committed the crime, or that the crime happened in a way that would not have qualified for the death penalty." In other words, said Cheshire, "They were abrogating their responsibility

Metro Exclusive

to see that justice was done. DAs were putting winning ahead of justice."

The Gell Case

Over the next seven years, this peek into the files of prosecutors would lead to the overturning of an average of one death penalty case a year. The most dramatic was the case of Alan Gell. Cheshire was appointed Gell's lead attorney after Jim Cooney and Mary Pollard of the Death Penalty Resource Center contacted him with witness statements not seen by the defense.

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It was this case that further cemented the professional bond between Cheshire and Bannon, the intense, boyish-looking younger attorney. Bannon was first introduced to the firm as a Campbell University Law School research assistant and clerk in 1997. Cheshire - casually comfortable in his persona of the bearded Southern lawyer, camouflaging an innate intelligence and a strong interest in defending the rights of the accused with a just-sitting-on-theporch-sipping-iced tea friendliness - teases the younger lawyer about his resemblance to actor George Clooney. But observing the two together is like watching a well-played doubles match:

"How many statements did they find in that Gell file, Brad?"

Bannon: "Seventeen."

Cheshire: "Yes, 17 statements that had never been turned over to the defense that showed that these 17 people had seen the deceased alive at a time when Alan Gell was in jail, and so he could have not killed the deceased..."

Bannon: "And he remained in jail until the body was found..."

Cheshire: "So it was impossible that he killed the deceased, and yet Alan Gell spent nine years on death row."

The original prosecutors in that case said in their own defense that they hadn't read the case files. The State Bar accepted their explanation, and Gell was acquitted in his second trial. The case was tracked in a series by *News & Observer* reporter Joe Neff, which gave rise to the Open File Discovery bill in the legislature.

This new law led to "a transparency in the system of justice, which is what you are supposed to have," said Cheshire. "It's an important doctrine that the Duke case has finally shown to people: It is a prosecutor's job to see that justice is done." This causes a real dilemma as the political system tends to re-elect a winning prosecutor, or in the case of Durham DA Nifong, a district attorney who steadfastly defended false charges in a case that was receiving national headlines.

"The playing field is still not level (even with the Open Discovery Law) because prosecutors still get to pick the judge they want to try a case in front of. It's like Mike Krzyzewski or Roy Williams picking what officials they want and what day they want to play the game. We are the only state in the US that has DA calendaring," said Cheshire. "They have enormous power."

An Arrogance Of Power

The latest effort by the North Carolina Conference of District Attorneys to roll back Open File Discovery took place in this year's legislative session in a move that Bannon labels "an arrogance of power."

Cheshire explained: "You talk about a strange moment. Brad and I were at the press conference on April 11 watching three young men - who were, and always were palpably innocent - who were finally being recognized as innocent because a prosecutor cheated. On the next day, Thursday, Brad and I were at a meeting at the Bar Association with the executive committee of the DAs - seven or eight of them sitting across from us telling us how they were going to roll back open file discovery because they should be the one who determines what we should get and what we shouldn't." Cheshire shook his head in disbelief. "And the next day, Friday, I was in Union County defending Jonathan Hoffman who was put on death row because the prosecutors cheated in every way they could possibly cheat. ... It's astonishing."

"They sold it as some necessary endeavor to protect confidential informants," said Bannon. "That's not what it was at all."

The two have been influential in working out the compromise that has now been signed into law. Ultimately, both sides agreed that prosecutors would disclose to defense attorneys any contradictory statements made by witnesses. In this draft, the defense attorneys also agreed to the prosecution's shielding of witness social security numbers and the identities of confidential informants, unless the court ordered the prosecutor to release them. Otherwise, Open File Discovery remains intact.

"It was a Trojan horse, is what it was," said Bannon.

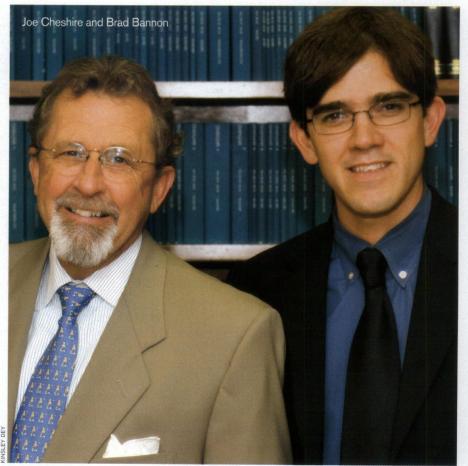
"Yeah, a Trojan horse," said Cheshire.

Prosecutors Respond

Peg Dorer, the director of the North Carolina Conference of District Attorneys, acknowledged that the timing of the proposed amendment to Open File Discovery was unfortunate. "We'd been working on it for a while before that." According to Dorer, district attorneys had seen issues early on with the 2004 legislation. For example, the lack of protection for witnesses had led to a reduction in tips to Crimestoppers. And even casual hallway conversations by prosecutors had to be recorded and given to defense attorneys, making it "nearly impossible" to maintain full compliance.

Dorer also said that the DAs' association had attempted to intercede early on in the Duke lacrosse case. Within a week after all levels of the justice system, including the Supreme Court. Cheshire recognizes that not all district attorneys put winning reelection above seeing that the legal system works fairly and efficiently. He's quick to point out that Wake County DA Colon Willoughby has always been open and transparent in his dealings with defense attorneys.

Willoughby's take on Open File Discovery is pragmatic: "If each side knew what evidence the other had, two good lawyers should be able to assess that evidence, and in some cases, save the time and



charges were brought, "every DA was saying the Durham DA was talking too much," said Dorer. On a couple of occasions, according to Dorer, senior DAs talked privately to Nifong about options for resolving the case. "Nifong wasn't listening."

Willoughby – A Notable Exception

Cheshire can get worked up talking about prosecutorial hijinks. He's spent his career working with defendants in cases at expense of going to trial."

The Wake County DA also recognizes how expensive and time-consuming Open File Discovery is to his office. He mentioned a recent case where the file included 19,000 pages of discovery. "We had to pay somebody to copy and number every page. Still, something could be missing and you wouldn't know it. We're still working with 1980s technology," Willoughby said, his frustration showing.

"We should just be able to scan the file

LACROSSE PLAYERS MOVE ON WITH THEIR LIVES

s the Durham DA's own legal troubles began, the former Duke lacrosse defendants and their families began to rebuild their lives. David Evans, who graduated from Duke just before he was indicted, went to work on Wall Street. Reade Seligmann announced his plans to attend Brown University, where he will play lacrosse. In July, Collin Finnerty announced that he would be joining the lacrosse team at Loyola University in Maryland where the coach can request that Finnerty be granted an extra year of eligibility. (The entire Duke team was granted an extra year of eligibility due to the loss of their 2006 season.)



Duke University, surprisingly, was on Collin's short list for the fall school term. It is now common knowledge that Duke made a financial settlement with the young men and their families, as well as their fired former coach, Mike Pressler. According to Kevin Finnerty, where would Collin continue his education, and will you be suing Mike Nifong? Were the top two questions he was asked.

"As many as 10 schools called to say, 'We'd like to have you here,' to offer a scholarship, something like that," Kevin said of his son's choices. Collin had always maintained that he'd prefer to return to play lacrosse with his friends at Duke. After the disbarment of Mike Nifong, and Durham Mayor Bill Bell's public commitment to delve more deeply into the actions of the Durham police department, his parents were somewhat reassured about their son's safety at Duke – a major concern for them.

This past lacrosse season, Collin volunteered as an assistant coach at his old high school in Long Island. "The coach actually wrote me a letter," said Kevin, "and said he should do this professionally, he's so good." The coach told Collin's parents "how much the kids look up to him, and how good he was with them." "We are very proud of Collin," said Kevin. "He's a great kid."

Lingering Questions Require Leadership

Kevin and his family have lingering questions about how their son became entangled in one of the nation's most high profile cases of the year – and why Police Chief Steve Chalmers was missing in action the entire year. "The Durham police department needs radical changes in leadership and protocol," said Kevin. "Just like you have a rogue prosecutor, I think you can have rogue policemen, and that can happen anywhere."

And about Durham's internal review of their police department, Kevin said, "I think it is a farce. They are giving themselves their own report card.

"We are not being judgmental on the people of Durham," Kevin continued. "My guess is that the majority of people in Durham are embarrassed by how the district attorney conducted himself and how the police continue to conduct themselves. This shouldn't reflect poorly on the people of Durham, but it certainly reflects poorly on the leadership. For the mayor to stand up and ask for an objective review of what has gone on here, that is a great first start," Kevin said. "Finally someone is stepping up and showing leadership, and it is long overdue."

On July 19, just one day before the Durham Police Department would be called on to answer for their actions in the Duke lacrosse case, Jose Lopez, assistant police chief in Hartford, CT, was named the new police chief of Durham. He will replace retiring Police Chief Chalmers.

Growing Up Fast

Despite the seriousness of the allegations, Kevin said that many people supported the Finnertys and the other families throughout their ordeal. Collin's girlfriend of four years remained steadfastly committed to his innocence, as has her family. "To have a college-aged daughter, and to have her boyfriend become a national headline. ... There are a lot of people who would shy away from that and not want their daughter to be associated. Yet, they know Collin, and they never wavered that he couldn't, and wouldn't, do something like this.

"Collin is a gentle giant. He's not a fighter; he's never been in trouble his entire life. Obviously," said his father, "that is not the way he's been portrayed."

The Finnertys have learned far more about the North Carolina justice system and its limitations than they ever wanted to know. They have also learned who they can trust. As for Collin, his father says: "A year ago, Collin was 19 going on 17. Now he's 20 going on 30."

and put it on disk," he said. "The technology is out there — it is efficient and cost effective." The money has been appropriated for the upgrades, yet the DA's office has yet to receive the funds from the Administrative Office of the Courts (AOC).

Grand Jury Issues

In addition, as Kevin Finnerty, father of Duke defendant Collin Finnerty, pointed out nearly a year ago, there is no written record of what is said in North Carolina's grand jury proceedings.

"The grand jury system in this state is a joke," said Bannon. "The day of the lacrosse indictments, there were 82 indictments in 96 minutes. And there is no duty to provide exculpatory evidence." Clearly, with that kind of time crunch, coupled with no pressure to produce evidence, and no written records of the proceedings, there exists the possibility that anyone could be indicted in this state.

Willoughby feels that providing transcripts for grand jury proceedings would not fix the problem. "That's like saying you have the measles, so let's take a picture and "The State Bar doesn't want to be the referee in an ongoing case. They rightly held their fire. The State Bar acted the fastest in their history in this case."

-Joe Cheshire

put it in the file. ... You're still going to have the measles." Willoughby suggested that a more thorough review by the legislature may be needed to look at how the grand jury process could be improved.

Another concern of the Finnerty family was the fact that there was no oversight, no accountability — no chain of command for a wayward prosecutor. Yet, there is a statute in this state that allows any citizen to file a complaint against a district attorney. The Senior Resident Superior Court Judge must hear the case or assign it.

And there was a citizen complaint filed in the Duke lacrosse case. The judge, Orlando Hudson, chose to continue the case, deciding to let it play out, rather than immediately complying with the applicable statute.

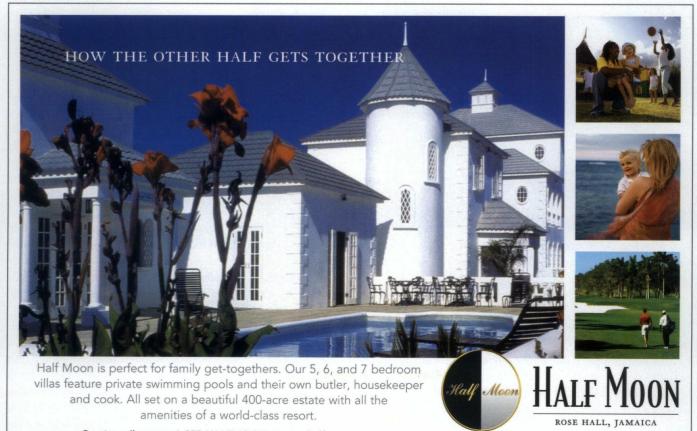
And where was the State Bar, the gov-

erning body for all attorneys, when this case was languishing without momentum?

"The State Bar doesn't want to be the referee in an ongoing case," said Cheshire. "They rightly held their fire. The State Bar acted the fastest in their history in this case."

In his press conference, Attorney General Cooper mentioned proposing legislation that would give power to the state Supreme Court when it is clear that a DA is out of bounds. The only legislation passed this session on this issue, however, has fewer teeth than Cooper's proposal. The new law allows legislators to remove a district attorney or judge only after they have been disbarred.

"There are bad and misguided people in all professions," said Dorer. "He (Nifong) wasn't following the rules we had to begin with."



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The Passenger: Joe Cheshire VI's Winding Road to Surf Industry Success

by Matt Pruett

rom Raleigh, the road to Wrightsville Beach, NC, is basically a straight line — predictable, uniform, safe. But it wasn't always like that. Prior to the days of a two-hour cruisecontrolled stroll east on Interstate 40, the trip took nearly twice as long — a contorted, two-lane maze defined by its transitions as the Piedmont became Coastal Plain, oak became pine, and a boy became a surfer.

It's those transitions which served as the first muse in the young life of Joe Cheshire VI, each nook and cranny signaling one step closer to pure, visceral bliss. Today, as the owner/executive producer of Digital Wunderland, an independent producer and distributor of international, high-quality, surfing films — in conjunction with local, national and international filmmakers, Joe



has, quite literally, beaten by a country mile the slacker stereotype that surfers have been trying to live down for ages. For him, the straight line of action was never an option.

Joe knows a thing or two about betraying lineage. Born in Rex Hospital in Raleigh on Labor Day, 1974, he is the first and only Joseph Blount Cheshire in 173 years not to practice criminal law in the courts of North Carolina. That's five generations right up to his father, Joseph V, one of the state's most respected and nationally known criminal defense attorneys.

"I broke the chain," says Joe VI. "Of course, my parents wanted me to go into law, not surfing. They didn't see the bigger picture for a long time."

But in a way, his parents were to blame.

Nags Head Days

The family's summer home in Nags Head was actually Cheshire-built and owned since 1952, when Granddad IV purchased the lot for a mere \$4000. Joe's entire childhood was practically anchored by those three precious months a year. The idyllic barrier island setting, coupled with his dad's waveriding roots, produced an optimal environment for a surfing fanatic to thrive.

Dad pushed Joe into waves on a boogie board when he was just 2 years old. By 4, the boy was standing up on it. By 7, Dad figured it was time to get his son his first surfboard, a yellow foam Morey Doyle model: "He actually made me stand up," laughs Joe. "He was sick of seeing me lie down. Dad taught me all the fundamentals — duck-diving, going down the line — and that was

it. I was in love. He had no idea what he had created."

His mother Carolyn doesn't get off much easier. Living at the beach cottage much of the time in the summer while her husband worked at home in Raleigh, she saw Joe's waterborne skills improve with age, his obsession to get in the water and spend every waking moment immersed only growing. By the time Joe was 14, Mom didn't want her son to get the wrong idea about life and responsibility and decided it was time for him to find a job.

"It was 1988 when my mom gave me my introduction to the surf industry," grins Joe. "She took me to get my work permit, and I got a job at Aussie Island (a surf shop that started in Raleigh and later moved operations to Wilmington) stocking stuff and working the register. I met this hardcore surfer there who started taking me to Wrightsville Beach, where I fell in with Eric

Szeker and the local crew there. So by the time I was 15, I had a one-track mind. I was hanging with these cool older rippers, blaring Bad Brains on back country roads on our way to and from the beach. I was just hellbent on living this life forever, or at least until I became a pro surfer [laughs]."

By this time, his parents had grown quite concerned about their little monster. Surfing, along with all the sidelining attractions that often come with it, consumed all of Joe's time and attention. His grades plummeted, landing him in a couple of boarding schools — first Virginia Episcopal School in Lynchburg and then Christchurch School near Richmond. His parents hoped that kind of tough love would be enough to shake the surfing bug, but once again, the plan backfired. Though he hated being stuck inland at boarding school, Joe met a few dedicated surfers who helped him stay connected, including Steve Graves, Hunter Blount and Peter Novey. After a couple of stints, he finally sucked it up, graduated from Christchurch and was done with Raleigh, or anywhere else that wasn't on the coast for good. He moved to Nags Head that summer, worked as a busboy at Kelly's Restaurant and surfed his brains out.

"When my mom shipped me off," remembers Joe, "she just didn't want to see me go to prison or get in trouble with drugs and ruin the family name. Plus, it was the late '80s and there wasn't much money in surfing back then, so my mom never saw a future in it. She just saw another Jeff Spicoli (Sean Penn's surfer character in the film *Fast Times at Ridgemont High*)."

With college looming in the distance, but his surfing passion still paramount, Joe had only one obvious target: UNC-Wilmington, a five-minute drive from the ocean. So his father gave him a choice: Go to Elon University on Dad's tab, or go to UNCW on his own dime. At 18, Joe was hardly in any position to pay for his education, so he reluctantly chose the former. But he had made so many contacts along the Carolina coast that the

two years at Elon flew by between surfing weekends at the coast. He then enrolled in summer school at UNCW, got all A's, and showed his parents he had a game plan — loosely scripted, but a plan nonetheless. At this point they supported his schooling but still considered surfing a pipe dream at best.

And to some extent, they were right. Joe had consistently made the finals in Eastern Surfing Association-Southern North Carolina District surfing contests since 1992. By the time he graduated, he'd earned a reputation as a good surfer but not exactly a prodigy like Wrightsville pride-and-joy Ben Bourgeois, whom Joe idolized from the ASP World Tour and just doing the craziest stuff in the water. So we started gathering the clips, then a few other people contributed footage, and suddenly we had a pretty solid little VHS tape, which we titled *The Dirty South*."

Primarily focusing on North Carolina waves and surfers, *The Dirty South* opened to mixed reviews, barely sold 500 copies and didn't earn Joe and his co-conspirators a dime. But the experience taught him some valuable lessons about timing, presentation and distribution. A premiere party at Red Dogs (a notoriously rowdy bar skirting Wrightsville's main strip) then verified what had begun as a whim. With local upstart band ASG playing the gig and more than 500 people in attendance, Joe had a revelation that was clear as a bell. While people literally hung from the rafters, he fled to the quietest corner he could find, called Mom and Dad, and told them he figured out what he wanted to do for the rest of his life: make surf videos.

From there, life started moving really fast. Taking notice of Joe's talent and enthusiasm, Tom Brown (owner of Pride Surfboards/ Surf Shop) offered Joe full sponsorship, including free clothing and surfboards, a dream hookup which he had never before ex-



for years. Rapidly approaching 30, Joe was too far behind the eight ball to start thinking about designing a career as a professional athlete. He would have to find another angle to stay connected with this life. A single weekend trip to Baja while staying in Southern California in 2000 offered him his window.

The Magic Moment

"My dad bought me a video camera for Christmas," remembers Joe, "and my friend and I wanted to get some footage of us ripping. We scored this minus/low tide point break in Northern Baja, watched the footage that night and felt it was on par with other East Coast videos that were coming out at the time. Then I came back to North Carolina, and Ben (Bourgeois) was home perienced — the terms still carry to today. He was now traveling more frequently and more feverishly than ever before. His image eventually started popping up in the surf mags. In 2005, *Eastern Surf Magazine* selected him as a "Who Da Guy?" the publication's monthly ode to talented-but-unsung East Coast surfers.

But even all the personal attention couldn't detract Joe from his chief goal, to make a better video. With no clue about distribution, or buying DVDs in bulk (as VHS was becoming obsolete), Joe wanted badly to step it up with his next project. Then Eastern Skateboard Supply owner Reggie Barnes sent him to Central America to get footage. Joe's grandma then loaned him \$3000, assuring him that if he didn't pay it back, he'd never see another penny from her again.

After that, like clockwork, parts started flowing in to fill the gaps. His friend Chris John, who had a Canon GL2, offered some footage from a boat trip in Indonesia. Another videographer threw him some clips from Hawaii; others donated footage just to get their name out there; and the combination resulted in Joe's second video, Alluvium. He actually made money off the production this time, but still hadn't paid Reggie or his grandmother back. But he now saw the benefit of going to DVD, which was cheaper and took up less space. And the wheels started turning. He started thinking if he could only get the distribution thing wired and meet the right people, his master plan could take off. Joe actually drove from Miami to New York, going shop to shop and using the regional clout that some of Alluvium's stars had in specific communities to help market the video. He sold an impressive 1500 units, but realized if he had international distribution, he could've sold a few thousand - no problem. But Joe now had leads to where his bread and butter was going to come from.

While looking for DVD replication for his third project, *The Next Episode* (which was never released), Joe ran into a businessman who was eyeing the booming surf industry for a tax write-off via Joe and his contacts. He dangled a carrot in front of Joe, of-

fering him a golden opportunity: He'd pay Joe a monthly salary and help him make a movie they could sell all over the world. Joe didn't want to sell out, but he still had debts to pay back, so the ragtag Eastside Productions turned into the more worldly Digital Wunderland.

Now, he had an in-house graphic artist, a media relations person and several other employees. Being a minimalist, Joe felt uncomfortable about altering his initial plan to morph into a full-fledged distribution

company, but he didn't want to bite the hand that fed him. The result was the company's first international release, *Global*, which enjoyed an extremely positive response in the US, Japan, Australia and Canada — and is to this day the company's best-selling video.

Meanwhile, Joe was receiving more and more calls about distributing other people's projects. "I started getting confused," says Joe. "Ultimately, I loved making movies, but I wasn't ever able to surf. It presented a conflict of interests. Then, (the partner in question) had created an enormous amount of debt on the side, and just gave up and wanted half the company. I was already really unhappy about the way he did business. He didn't realize this is an industry of shorts and flip-flops. It's not Wall Street. I wanted to remain core, and he was giving the company a bad reputation, so I bought him out in 2005."

Joe Is Surfing

"When I think about Joe," says Wrightsville Beach-based photographer Kenny Onufrock, "I think about surfing because Joe is surfing. He lives it, breathes it and when he's not in the water, he's editing it. He's been on just about every swell in NC since he was a grom and, along the way, has become friends with some top people in the surf industry. It's those business and personal connections that have helped grow his film company from a once-a-year surf movie business to a global distribution house." Today, Joe has more going on than ever before, with Digital Wunderland, as well as in his romantic life. He married his girlfriend Lindsey Martin in 2006 and sites her as a major inspiration and motivating force, believing in him when he was ready to throw in the towel and giving her blessing when he's traveling four months out of the year to acquire footage. Joe's latest project, *Critically Acclaimed*, which didn't stir quite as loud a buzz as the award-winning *Global*, still blew up abroad. And Digital Wunderland currently has five more surf movies and a documentary in production. Joe employs mainly close friends and has both East and West Coast sales reps, a cinematographer, a Web designer, several filmmakers and 10 distributors on the program.

But even with all this inertia, Joe still felt the need to return the local love he was given almost two decades ago. His newest video, *The Dirty South 2*, once again gives the big stars second billing to Tar Heel talents and features mostly all-North Carolina bands.

"I feel like with *The Dirty South 2*, I've come around full circle to my roots," Joe says. "The reason I got into this in the first place had nothing to do with money, only love for where I come from. I never wanted to be a sellout, only someone who went out of their way to promote the surfers from here."

"The reason I got into this in the first place had nothing to do with money, only love for where I come from. I never wanted to be a sellout, only someone who went out of their way to promote the surfers from here."

— Joe Cheshire

"If Joe wanted to make a ton of money, he would've been a lawyer like his dad," says young Wrightsville Beach pro and *The Dirty South 2* star Rob Brown, one of Joe's favorite subjects. "He does this because he truly loves seeing people from here get coverage in the videos he distributes. He surfs good, too."

"I'm very proud of Joe," professes his father. "He had an immediate love and aptitude for surfing, and it quickly became the most important activity in his life next to his family. He pored over all the surfing magazines, learned everything there was about it, and made the decision early on that he wanted to devote his life to it. He studied marine science to understand the ocean and its environs, traveled the world to get the entire flavor and experience surfing had to offer, and absorbed himself into all the good parts of that culture. He taught himself the art of video, computers, editing and marketing, and is now respected worldwide for his abilities and ethics. Joe following his dream is an inspiration to me. It still takes some getting used to after five generations of lawyers in our family, but I am mighty proud of his achievements, all of which he made on his own — just one guy from North Carolina."

This one guy from North Carolina is living proof that in life, as in surfing, the straight line may get you to the end quicker. But it's the transitions that make the whole ride worth it.

Matt Pruett, is editor of Eastern Surf Magazine in Melbourne Beach, FL, www.easternsurf.com. A Raleigh Metro Magazine Special Presentation



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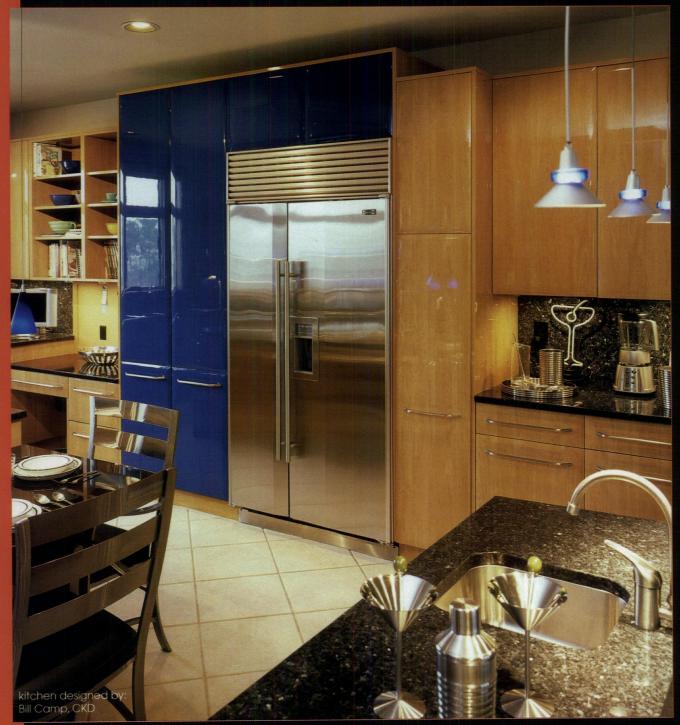
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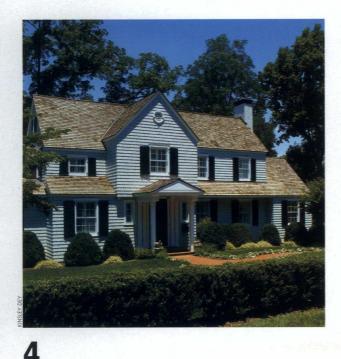
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Chapel Hill Tradition Blends With Unique Style The Patterson-Hamner House by Diane Lea

Photography by Kinsley Dey

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he Patterson-Hamner House is a restored 1924 Colonial Revival cottage nestled on a side street adjoining the eastern edge of the campus of The University of North Carolina at Chapel Hill. A classic example of 1920s domestic architecture, with its front-facing, projecting gable and gray shingled siding, the Patterson-Hamner House harkens back to what architectural historian Ruth Little, author of *The Town and Gown Architecture of Chapel Hill*, calls the boom years for the campus and the town.

During the 1920s and '30s, a spate of new campus construction met the needs of an influx of new students and new faculty, leading to the completion of much of the residential area surrounding the University. The popular styles of the times, in addition to Colonial Revival, were often variations of the bungalow, and picturesque interpretations of the English cottage and other revivalist styles — all of which blended well with the landscape of rock walls, flourishing gardens, sandy paths of Chapel Hill gravel and shady streets beneath tall, over-arching trees.

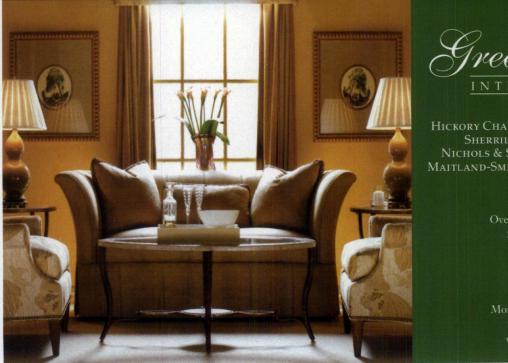
It is to this compelling aesthetic, in architecture and landscape, that Patterson-Hamner House owners Clay and Margaret Hamner have remained true. In what is probably his 10th restored house, Clay and his trusted team — Durham architect Eddie Belk, contractor Ben Mixon and landscape designer Ginny Gregory — have gently enlarged the original residence to include a 1000-squarefoot L-shaped porch and created a setting featuring a beautiful perennial border. The addition of a brick driveway — bordered by a mortared rock wall and lowerlevel terraced parking court — brings together all the favorite materials and textures that make the pretty University town and its oldest neighborhoods endlessly appealing.

Named for Fred Patterson, a beloved family doctor whose family owned the home through two generations, and Clay Hamner, a business professor and entrepreneur with strong ties to both Duke's Fuqua School of Business and UNC-Chapel Hill's Kenan-Flagler Institute, the Patterson-Hamner House may be one of the youngest residences Hamner has renovated. His first house project in New England dated from the early 18th century; most recently he and Margaret completed the restoration of the Baskerville-Kennette House, an 1897 Queen Anne situated on East Franklin Street, which the publication *Town and Gown* describes as whimsical.

LIVELY YET TIMELESS

Entering the Patterson-Hamner foyer, you encounter the dark oak flooring, which runs throughout the house, delightfully adorned with a Greek key border surrounding a segmented oval on a field of criss-crossing bands. The mellow golden tones of the bleached design overlay the warm brown of the oak, the work of faux painter Cricket Taylor. Her subtle hand emphasizes the elegance of the dis-

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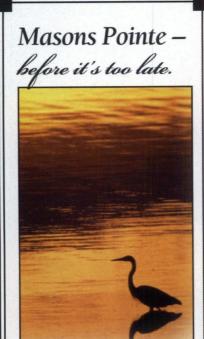


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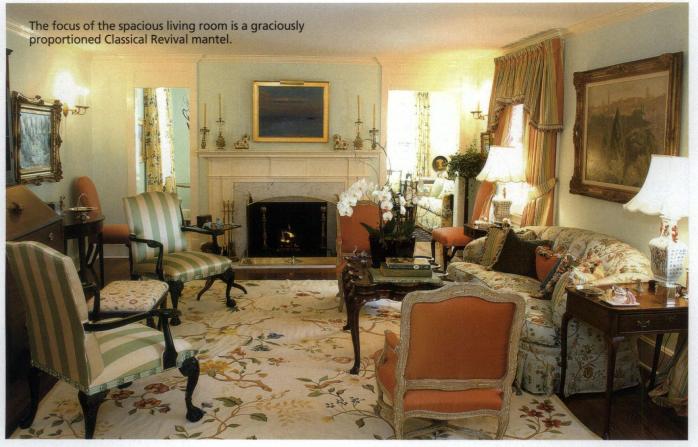
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The large L-shaped porch off the home's rear elevation is a major design element and a great space for entertaining.

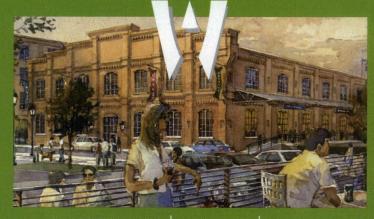
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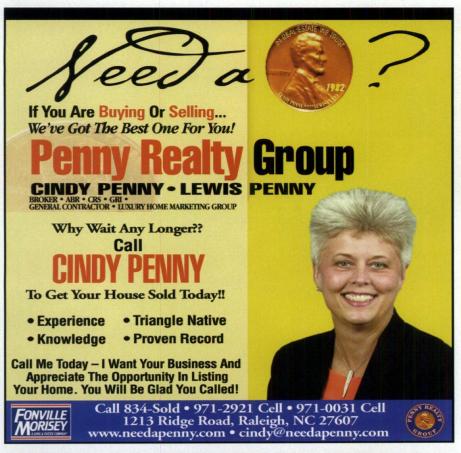
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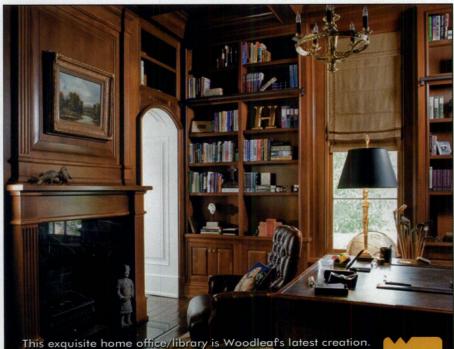
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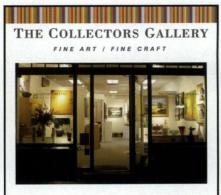
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Floor-to-ceiling cabinets provide ample storage in the bright eat-in kitchen.

tinctive pattern. Family friend and interior designer Harvey Gunter's touches are seen throughout the home's interior décor. The living room is entered through a doorway made more substantial by a surround featuring a wide soffit and a solid transom — credited to Clay — who is always deeply involved in all aspects of his renovations. Comfortable living room furniture is organized around a floral needlepoint rug and finely tailored silk



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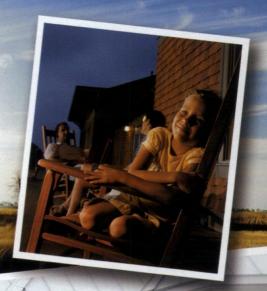
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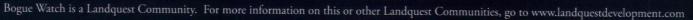


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Living in Style in Midtown Raleigh The Lassiter in North Hills

by Diane Lea

A signature address in Raleigh's chi-chi Midtown. The Lassiter at North Hills is a seven-story, traditionally styled midrise residential condominium on the edge of North Hills, Raleigh's re-done elegant mixed-use shopping, commercial and

entertainment complex. Developed by John Kane and lovingly designed by Kane, his wife and colleague Willa Kane, JDavis Architects of Raleigh, and Atlanta interior designers Ferry, Hayes & Allen, The Lassiter is the long-awaited luxury residential component of the amazing Kane Realty Corporation remake and expansion of the former shopping mall. Each of the condominium units features abundant natural light, private vestibule spaces, covered

terraces designed for outdoor grills and excellent views. On the lower level, views might be of The Lassiter's terraced gardens. Upper levels are sunset views to the west, and to the south and east the lights of Downtown.

The commitment to quality is visible throughout. Each residence offers site-finished hardwood floors, high ceilings, deep crown moldings, gourmet kitchens and sound-insulated construction. "We wanted to provide the sophisticated urban

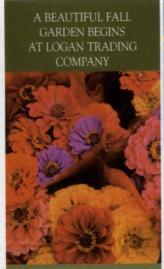


lifestyle that many of our new residents moving from bigger metropolitan areas are used to, while giving Raleighites, who are downsizing, the opportunity to have their gardens and grills outdoors," says Anne Simons and Josie Reeves of the Kane sales

team. Of considerable importance is The Lassiter's livability factor. Residents can drive into two separate parking garages from Rowan Street where four elevators take them to their units. The lobby is elegant yet functional, with travertine floors and handsomely designed mailboxes (reminiscent of a New York co-op), neutral colors and subtle textures. The Club Room, with a fireplace, 12-foot ceilings and pleasant garden views, has tables for cards. The Board Room, a more formal

space, is designed for meetings, teleconferences or family dining. An adjoining kitchen makes events easy to manage. A fitness center overlooks the front lawn. "The best amenity for our residents," says Simons, "is being able to walk out the door and stroll to the shops and restaurants of North Hills."

The Lassiter is an example of how urban living in North Carolina is becoming more interesting, gracious and sophisticated.



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draperies — deeply fringed and tasseled, framing the wide mullioned windows, which run along one wall of the room. A large paneled mantel stretches across the fireplace wall set between the two entrances to the sunroom. The living room is a serene, with a tasteful mix of lovingly chosen, or gratefully inherited, antique pieces — such as the delicately scaled lady's desk and a glass-front secretary. They blend well with the soft tones of pale rose and green used in the upholstery and drapery fabrics. Despite the

From IDEA

room's serenity, traditional furnishings and fabrics, it is — well, lively.

PICTURES WITH PIZZAZZ

Long-time Hamner friend and Somerhill Galley owner Joe Rowand provides the answer. "What is at work in this room and throughout the house," he says, "is the animation brought by pictures and objects, all carefully chosen by Clay and Margaret for their quality and beauty but arranged with pizzazz." Their choices exhibit both their love of North Carolina and its artists, and their love of Maine and their life there. Rowand points out the tranquil water scene of a Maine bay that hangs above the mantel. The artist, John Beerman, who grew up in Greensboro, also loves Maine and frequently paints scenes from there.

"John's works hang in 14 prominent museums, including the North Carolina Museum of Art," says Rowand. "He has three works in the Metropolitan Museum of Art in New York."

In an interesting juxtaposition to the

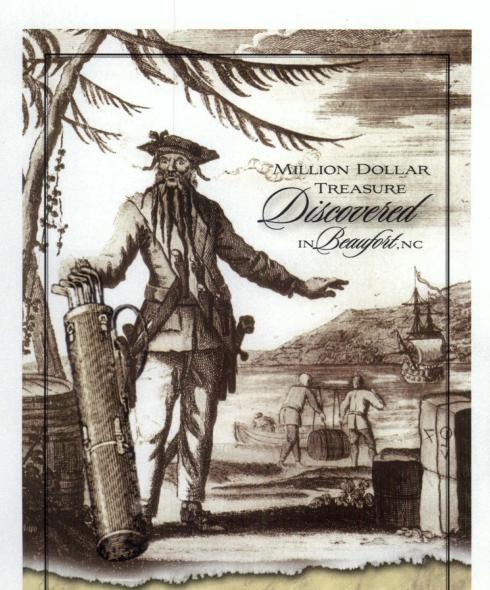
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"In 2001, Clay commissioned Stanford to do Margaret's portrait and chose a favorite dress for her to wear," says Rowand. "As it turns out, the intricacy of the dress's beading complements Margaret's particular beauty perfectly. However, Ginny says next time she will know how much time it takes to paint a beaded dress." (Stanford was recently in the news as the painter selected by Hillary Clinton to do her portrait for the National Por-



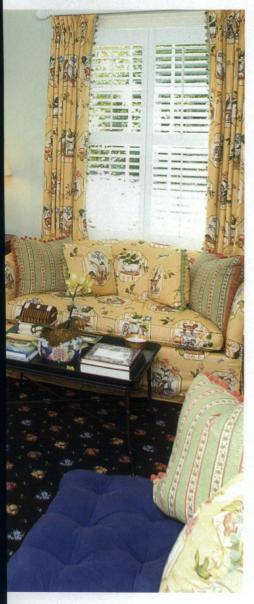
Once a doughty glassed in porch, the sun room now accommodates a cozy office.

trait Gallery.)

As Rowand leaves the living room, the eyes of several mischievous Herend porcelain monkeys seem to follow him from their perches on antique pedestal tables.

SPECIAL DOMAIN

The master bedroom consists of an existing office and an addition that provides a spacious sleeping and sitting area with his-and-her sized bathrooms. The office, Clay's special domain, acts as an anteroom to the more private sleeping area and is home to another lively grouping of paintings. As evidenced by the living room's perfect wooly sheep, mischievous monkeys and even a Chinese water buffalo bronze on the foyer table, animals





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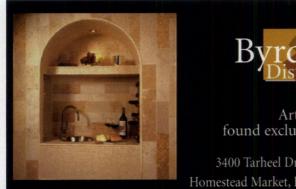


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play a major role. In the office, a portrait of a stylishly attired Cesky Terrier is prominently displayed across from a Gauguin-like painting of a golden swath of moonlight on an indigo blue lake. Rowand notes that the dog portrait of the family pet is the work of prominent animal artist Christine Merrill, and the electric blue waterscape is by New York realist painter Fran Dropkin. A beach scene in bright Crayola-bright colors also hangs above the bed in the other room. The office features a solid wall of favorite Maine paintings depicting vernacular structures. William Bracken, an artist from Blue Hill, Maine, is represented with several paintings, as is portraitist Stanford with her view of a well-known Maine inn. Among the other many paintings, which line the stairwell to the upper level — and displayed throughout the house — are several from European impressionist artists and a painting of Somes Sound in Northeast Harbor, Maine by noted arist and close friend Richard Estes.





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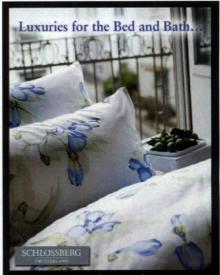


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The Hamners' eclectic art collection is displayed to advantage on the staircase wall.

Art, paintings and objects of varying degrees of seriousness flow through the house to the family room. Sculptural cows welcome you through a well-ap-



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A former linen closet was transformed into a nursery for the grandchildren.

pointed kitchen placed to the family room, a most inviting space of deeply tufted and velvety furnishings, a media center and a game table. Described by Rowand as in the tradition of "outsider" art, the cow carvings, though smooth and shiny with glossy black and white paint, are akin to the rough-hewn Clyde Jones

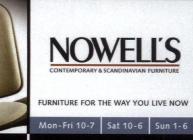


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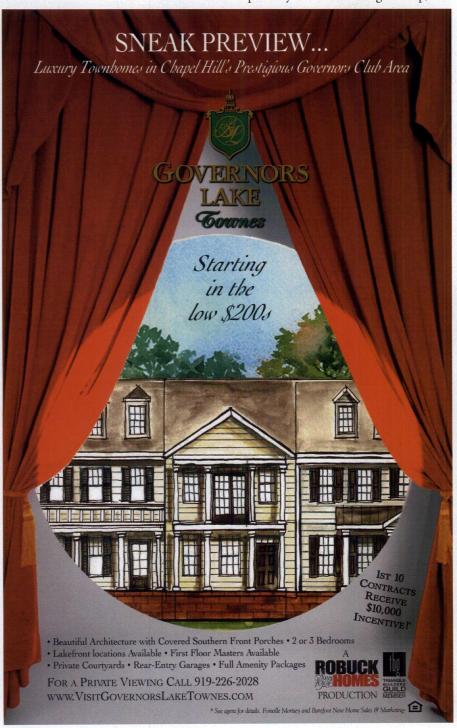
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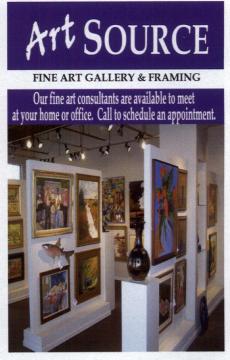
animal creations carved with a chain saw from tree trunks and branches that are a staple of many North Carolina homes and gardens. However, the animals in the Hamner family room seem to be on a Mr. Toad's Wild Ride, characterized by a small carved bear by noted artist Dan Falt, milky white with a tuft of golden beard, standing on all fours overlooking a scene of stoneware animals on wheels set rakishly on a coffee table. But it is the family photographic portraits by Clare Stone of Clay and Margaret with their dogs, set in a former Maine house that somehow rate as high as the silver framed photos of their four children, weddings and grandkids. Maud, the French bulldog named for artist and friend Maud Gatewood, who passed away a few years ago, is perfectly at home in Margaret's lap, ears



perked. Lulu, a somewhat heftier girl, is relegated to Clay's management. And a new pug-Boston terrier mix, Buddy, seems to win everyone's heart.

If the interiors of the Patterson-Hamner House's 1920's architecture are animated by delightful paintings and objects, the huge L-shaped porch off the home's rear elevation is animated by its sheer scale and the gaily striped circus tent canvas curtains pulled back from the standards that support the copper-roofed space. Bright white woodwork and painted antique white wicker furniture give the porch a crisply jaunty air, while allowing it to fulfill perfectly the iconic role of the Southern porch. Also serving as a huge entertaining space adjoining the intimate dining room, the porch overlooks a bank of mature greenery with the ever-faithful low rock walls with views back into this happy house.

Yes, traditional can be animated, if you have a good eye and a great sense of humor. The Hamners and their stellar friends and associates have both in abundance.



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Garden Tour Opens Vistas by Sandra Simpson

n Saturday and Sunday, Sept. 22 and 23, five Raleigh gardens will be open to the public as part of The Garden Conservancy of the United States Open Days Program, created in 1995 to provide public access to the nation's premier private gardens.

This is the second annual Open Days Program for Raleigh, according to Helen Yoest, the Garden Conservancy's regional representative, who has lobbied effectively for Raleigh gardens to be in the national spotlight. The idea for the Open Days Program is modeled after the Yellow Book of the National Garden Scheme — a nonprofit organization in England and Wales. The Yellow Book lists "private gardens of quality, character and interest to the public." The proceeds from the garden book sales and tours are distributed to various charities.

Yoest founded the Raleigh chapter and works year-round recruiting exceptional Raleigh gardens to be listed in the National Open Days Directory for public viewing. She coordinated last year's program — the first — in coordination with the 30th anniversary of the JC Raulston Arboretum, at that time designated the benefactor of the portion of the profits earmarked for local gardening projects. This year, JRCA will again receive a part of the proceeds, with the remainder set aside for the preservation of more than 50 projects nationwide. In addition to nationally known gardens, such as Alcatraz Island in California, the Conservancy has selected two North Carolina gardens as preservation projects: Montrose Garden, a 61-acre property in Hillsborough, and the former Charlotte home of garden writer Elizabeth Lawrence. These two North Carolina projects are not part of this year's Open Days Program, but may be seen by appointment.

This year getting to and from the five Raleigh Open Days gardens will be part of the fun. The distance between gardens is short, but the route is packed with stately homes and manicured lawns. Three of the selected gardens can be found by follow-





The Davies' family garden is a delightful mixture of the formal English and the American cottage gardens.

ing shady, tree-lined, winding streets, in the vicinity of the Carolina Country Club (2500 Glenwood Ave.). The other two gardens are down nearby wooded lanes, on or just off of Lewis Farm Road.

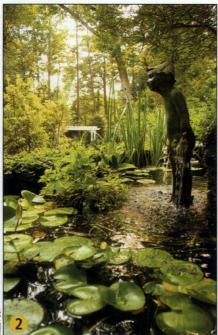
GARDENS OF DISTINCTION

1. When you see British and Welsh flags flying, you will know you are at the right place.

A short meander behind the Carolina Country Club, at 508 Hertford St., is the home of the Davies family, world-class gardeners who lived abroad and in Canada. They selected a Raleigh home in the style of historic Charleston, SC. Their garden is a mixture of formal English and



American cottages. In the side garden, boxwoods circle a three-tiered fountain, and a boxwood hedge is repeated throughout to "corral" flowering plants such as bee balm, beautyberry and ginger lilies. In the back garden, one of the national symbols of Wales, the red dragon, guards the formal rose garden. A natural stream borders a large shade garden where specimen hosta and North Carolina natives grow.



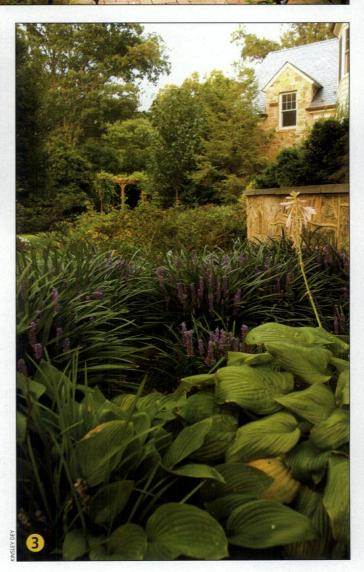


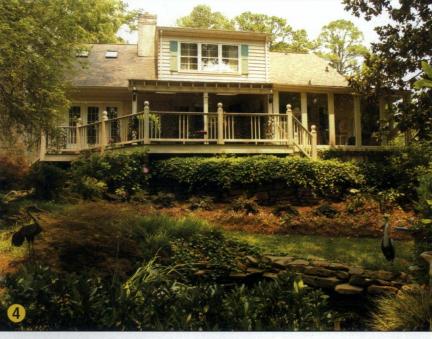


(Top) The Mrs. Alton Smith garden is a well-established garden that inspires the Southern gardener. (Above and right) The garden of the Hanson family evokes the feeling of a quite country estate.

2. At 2503 Wake Drive, the traditional ranch brick home of Mrs. Alton Smith is the backdrop for every Southern gardener's dream. The red brick fences take on a life of their own with a growth of creeping fig, a prolific vine found in the historic district of Charleston. Several of her camellias were grown from cuttings from neighbors' plants, and many of her large plants, like the quince, were transplanted from her mother's home in Wilson, NC. Relatively new, the rose garden is centered by a dwarf Japanese red maple set in a bed of rosemary and bordered by boxwoods. Pathways that lead to "garden rooms" of shade and sun are accented by established ground covers: creeping charlie in the shade, sedum for sun. This well-established garden is so natural that there is a hawk that perches in the trees and herons that try to steal koi from the fishpond.

3. Nearby, you can see behind the iron gate of one of the most distinguished homes on Anderson Drive. In 2004, when the Hanson family updated the interior and exterior of this 1920s





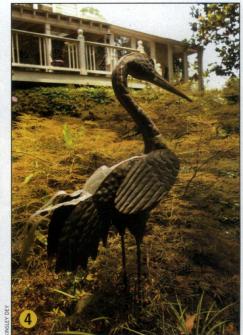


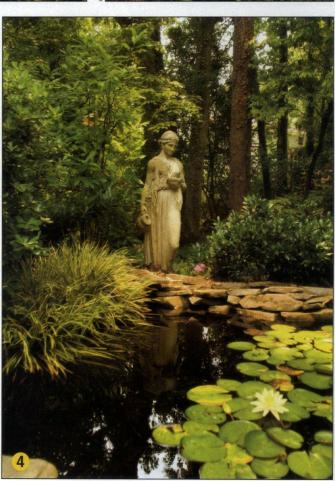


home, careful attention was given to maintaining the harmony between the historic deciduous and evergreen trees, the needs of a growing family, and a garden patio to make guests feel like they are at a quite country estate. Large magnolias block the view and noise of the traffic, while Japanese maples and osmanthus add unique texture and color at the end of the expansive game lawns. You can't miss the large scuppernong grape arbor in back, but you may have to ask directions for the less obvious spring walkway and herb garden.

4. The Bob and Laura Bromhal gardens are sure to inspire beginners looking for new ideas or seasoned gardeners wanting to expand their plant palate. At 2507 Lewis Farm Road, the garden is a new renovation of an old Raleigh home and garden, The Bromhal's French-influenced home is complemented by a European-style garden. The whitewashed brick fence along the driveway is accented with espalier pyracantha. Purple Loropetalum — planted near a slate gray stone wall — will catch your eye as you round the corner to the back pathways that allow visitors to stroll around a small backyard pond and onto a private patio off the master bedroom.

5. Brian Simet's garden truly represents the best of both





The gardens of Bob and Laura Bromhal are sure to inspire even the most seasoned gardeners.

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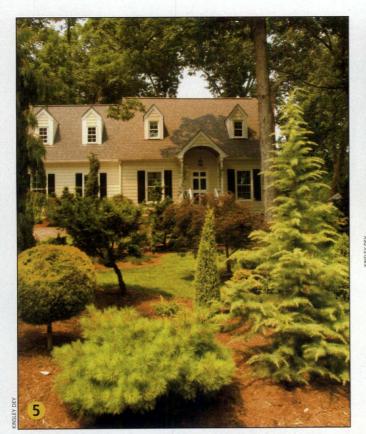
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Brian Simet's garden uses architectural trees to their full effect.

worlds: Old Raleigh charm with a contemporary twist — an Architectural Trees twist that is. This plant collector's paradise is the combined efforts of Simet and the owner of Architectural Trees, a Bahama, NC, plant business owned by John Monroe, where the plants were selected. Monroe offers a large selection of "weeping trees," trees with an extreme upright habit, contorted trees and trees with unusual leaf shape and color.



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Upon entering Simet's garden, you will notice the cloud-pruned evergreens by the entrance to the drive. By the front door stands one of many gorgeous conifers, the conifer of the year, a Serbian spruce (picea omorika). The garden also contains more than 30 Japanese maple



cultivars — dwarfed and miniature and weeping varieties of many of Raleigh's traditional trees and rare plants. Very pleasing to the eye, this garden landscape is layered according to height, texture and the unique architectural features of individual plants and trees. In this distinctive beauty, plant parings are often repeated and blended, resulting in a very natural and soothing landscape.

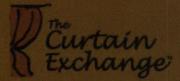
Tickets are \$5.00 for each garden and can be purchased at the day of the event at any of the gardens or in advance at the JC Raulston Arboretum, 4415 Beryl Road, in Raleigh. For online directions to the Open Days garden tour or for more information on the Garden Conservancy projects in North Carolina and nationwide, go to www.gardenconservancy.org.



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Fall Fashion Evokes The '20s with Serious, Smart Designs

by Molly Fulghum Heintz

ashion this fall is strong, serious and, above all, smart. By focusing on materials and shapes themselves, designers have avoided the trap of gimmicky seasonal "themes" (equestrian, nautical...), which are more about marketing than design. Their skill and innovative ideas shine through this

whalebone corset.

season, renewing faith in the field of design that can sometimes seem a wee bit superfluous.

It's a season that evokes the young Coco Chanel through its spirit of invention and looser shapes that hark back to the '20s, when designers like Paul Poiret and Chanel refused to follow convention and create clothing that slavishly emphasized the female bust, waist and hips. A recent exhibit on Poiret at the Costume Institute of the



Galliano

quière's deconstructed-reconstructed dress and Gaultier's leonine tartan and fur belted coat are an example of the inspired pieces that abound this season -and that will one day find a home in the vitrines of the Met. Luckily for us, they are currently behind glass on Madison Avenue.



FALL TRENDS

JEWEL TONES, GRAY-SCALE

Imagine the clear, intense colors of stained glass: cobalt blue, deep pink-red and emerald green. Bold jewel tones are important for fall and balance this season's neutral of choice: gray. Donatella Versace started her fall show with gray-scale colors and then — all of a sudden — flipped a switch and sent ruby red, electric blue and amethyst looks down the runway. For those who prefer a softer, warmer palette, this season also offers an array of browns, from chocolate to dusky nudes, like the hues of a sepia-toned photograph (think





Versace



Vera Wang







Versace

Calvin Klein

Fall

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Burnt Sienna or Raw Umber from the Crayola box). John Galliano's rust-colored coat with embroidered flowers is timeless.

TEXTURE ON TEXTURE

Fall fashion is a topography of unusual textures. There are feathers from birds you've only read about in 19th century British novels (pheasant, grouse) and fur trim from storybook woodland animals (badger). At Louis Vuitton, an ostrich feather underskirt peeks out from a blue silk knee-length dress, while Prada's textures felt a little more space-age, as represented in a super-chic "glazed" mohair



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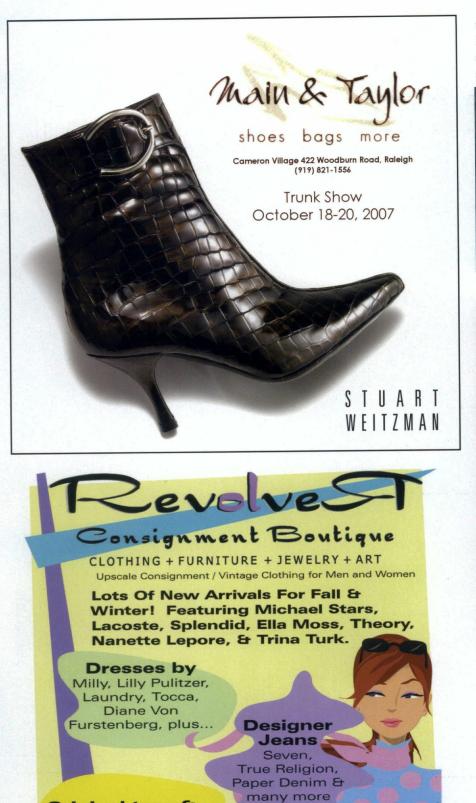
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top. Chunky knits are deployed to create interesting silhouettes, like Giles' hoodies and capelets in oversize cable-knit. And short sweater dresses, the fall version of





Versace

Versace



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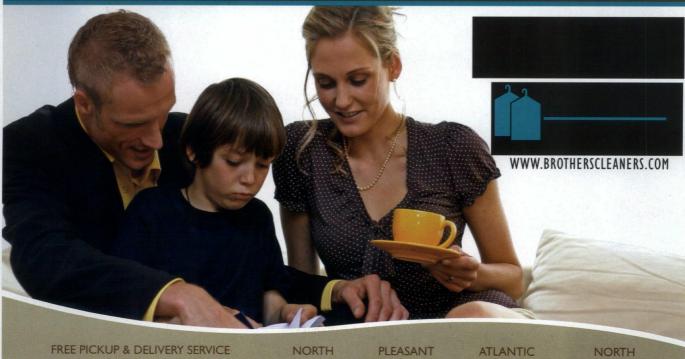
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Louis Vuitton

Prada

springtime's baby-doll, are an important basic for daytime. For evening, look for sequins in addition to fur and feathers. Marc Jacobs' simple separates, a longsleeved, sequined blouse and a full-length, sequined column skirt, are a disarming combination of dressy and casual.



FASHION NEWS

Fine Feathers will host an Eveningwear Spectacular trunk show Sept. 10-15. The show will feature collections from more than 20 designers. University Square, Chapel Hill, 919.942.3151.

Beanie + Cecil will host an Elijah trunk show on Sept. 27-28 from 10 a.m. to 7 p.m. Cameron Village, Raleigh, 919.821.5455.

Benefit Cosmetics introduces new Cupid's Bow lovely lip shaping set available in September. The set includes a double-ended pencil that highlights and shapes the curve of the cupid's bow, and a dual-ended brush and sponge for defining and blending. Also in September, Benefit Cosmetics introduces 9 new silky matte powder eye shadow shades that smooth and blend easily for even coverage. Available at Sephora and Belk Department Stores.

Moxie Kids, open as of Aug. 16, is a new store featuring chic children's clothing, accessories, shoes, gear, bedding furniture, and décor. Items have been hand-selected by hip moms and co-workers Gina DeFrank and Penny Ashley-Lawrence and flown in from Australia, New York, San Francisco, South America and Sweden. Cameron Village, Raleigh, 919.821.3348.

Joint Venture will host its 5th annual Vintage Jewelry Show & Sale Sept. 25-Oct. 6. The show will feature more than 300 Antique, Vintage, and Estate pieces. The Arboretum, Cary, 919.678.0092.

Stop by **Skin Sense** on Sept. 17 for one of three Skin Scanner events and Sept 19 for one of three Glo Mineral events this fall. Both events will help you learn new makeup techniques and enjoy healthier, more vibrant skin. Skin Sense, North Raleigh, 919.870.0700 or www.skinsense.com.

C.T. Weekends will host a September Fashion Show on Wed., Sept. 16 from 11:30 a.m.-1:00 p.m. at Saint Jacques Restaurant. Call 919.787.9073 for tickets.



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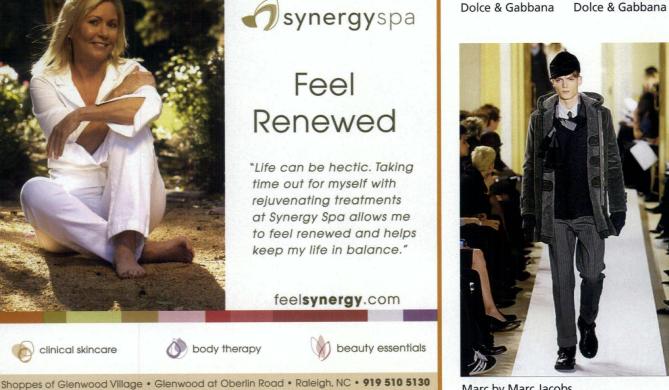
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Marc by Marc Jacobs

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to a menswear look; for the fashion-forward, the look also may be accessorized with bright leather gloves and knee-high socks (try the toe-less version from Prada).



Marc by Marc Jacobs









Gucci

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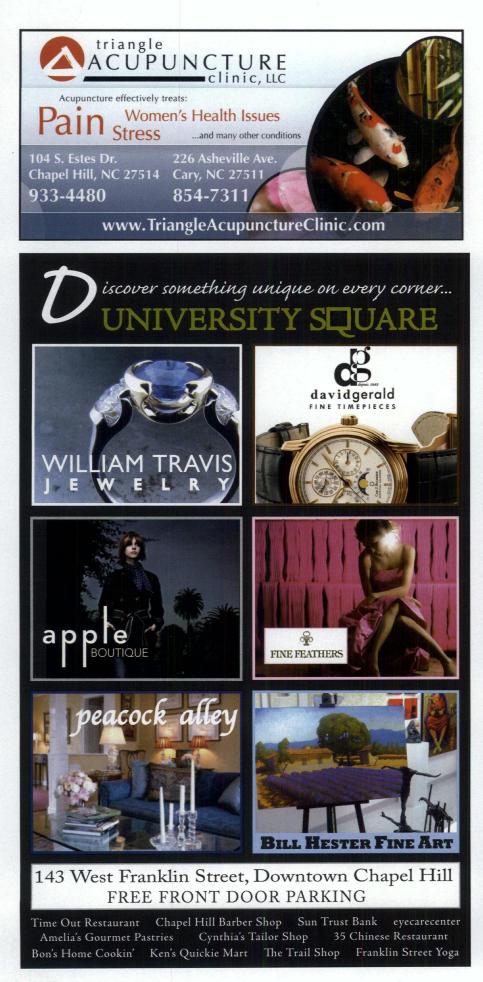
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TWENTIES STYLE

"The" dress of the season is undoubtedly Ghesiquère's sleeveless drop-waist look for Balenciaga. At first glace, its silhouette and tasseled fringe recall the flapper style of the '20s, but upon closer examination, it's a Cubist-Constructivist masterpiece with a little bit of Scarlet O'Hara's make-shift curtain dress thrown in. Less raucous evocations of the '20s shapes are







Balenciaga

Galliano

found in the voluminous short coats from Lanvin, YSL and Calvin Klein.

But for the clearest summary of the season, one only has to look at the fall ready-to-wear collection of Vera Wang, who demonstrates that she has officially



Versace

Prada

become a womenswear designer to watch. High volume shapes in heavier seasonal fabrics are effortlessly combined with delicate details. The resulting effect is clean, fresh and much too exciting to keep behind glass.

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Triangle Weddings Today: They're Creative, They're Green, They're Highly Individual

by Liza Roberts

Planning a wedding in the Triangle today isn't like it used to be. Fewer brides are throwing the traditional Southern fete; today's nuptials are increasingly creative endeavors, expressive of a couple's own interests and personalities and often designed to make a statement. With new venues and vendors of all sorts popping up all over the region, it's easier than ever to throw a reception unlike any other.

as wedding sites: the butterfly conservatory at Durham's Museum of Life and Sciences is popular, as are A Southern Season in Chapel Hill, the North Carolina Museum of Art, and even Artspace in downtown Raleigh.

"People are getting very fun with their venues," says Cara Zuehlke of event planner A Southern Soiree. Especially the couple that plans ahead. The rule of thumb, planners say, is to book a location one year in advance, particularly if the date is



"It's no longer punch and cookies in the fellowship hall," says Barbara Clark, owner of Raleigh wedding planner An Elegant Affair. "Most brides want something unique."

Thanks to the region's booming population, economy and its increasing diversity, they're getting it. Beyond the typical reception halls and country clubs, today's engaged couples can take their pick: whether it's something hip at The Cotton Company's renovated warehouse in Wake Forest; a high-end, elegant affair at Cary's new Umstead Hotel and Spa; or possibly a shortdrive destination wedding at Rock of Ages Winery in Person County, the area has a glut of new and different venues. Even some tried-and-true landmarks are moonlighting important. Couples willing to wed on a Friday or Sunday have more flexibility and can often snag their venue of choice at much shorter notice, and sometimes at a lower price, consultants say.

PERSONAL STAMP

Once they've found the perfect spot, local couples are intent on working their interests, identities and extended families into their celebrations. One Cary wedding in the planning stages aims to incorporate the groom's love of kite-surfing into an otherwise elegant affair. Another local couple — the bride Italian, the groom Asian recently sent guests home with a gift of Jordan Almonds wrapped in origami packages. "These things are a unique expression of who they are as a couple," says Samantha Slapnik of Emma Grace Designs in Raleigh.

Putting a personal stamp on her wedding is a big priority for local bride-to-be Beth Borkon, 26, a kindergarten teacher and NC State graduate student planning her nuptials next June. "The whole theme of the wedding weekend will be State," she says, noting that her fiancé, David Potts, 28, is also a graduate of the school. Their reception will be held at the State Club in the campus' brand-new alumni center, and weekend plans include festivities on Hillsborough Street near campus. But Borkon says she drew the line on a redand-black color scheme. "I gave it a really good effort," she says, but concluded the colors were "too wintery" for a spring affair. Borkon says she'll find other ways to tie the school into the festivities, possibly within welcome bags for out-of-town guests. "We're trying to include things that reflect who we are," she says.

It's that same motivation that has couples adding creative touches of all sorts to their celebrations: "signature" cocktails that incorporate the wedding colors; late-night candy counters, where guests scoop sweets from crystal ginger jars into custom-decorated take-home bags; design-your-own cupcake stations; you name it.

Indeed, these days, the desire for individual self-expression and uniqueness does not stop at the party. Ann Weaver at Raleigh's Quintessentials, a favored spot for wedding registries, says that many brides nowadays are rejecting whole matched sets of china and prefer mixing and matching up patterns and colors.

CHARITY: BEGINS AT "I DO"

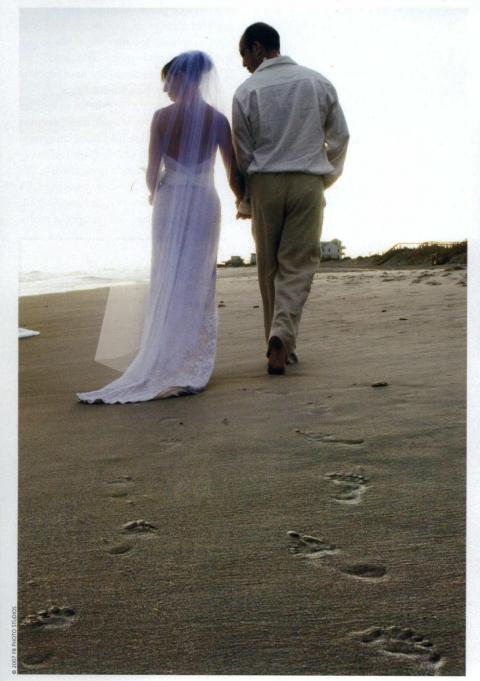
But even as they spend so much time, energy and money — a total of \$25,000, on average — on each and every wedding detail, today's local couples are finding ways to incorporate the charities they care about

SOUTHERN STYLE

into their weddings. Some previously married couples — "encore weddings," in industry parlance — ask for charitable donations in lieu of gifts, but more prevalent today is for the first-time bride and groom to make a donation to charity in the place of party favors, often noted with a card at each place setting. And the charities of choice, local planners say, are frequently environmental organizations. In fact, the trend to go green is starting to take over the entire wedding, from the invitations to the centerpiece, to the vegetables and even the cake.

GOING GREEN

"So many of my brides have been approaching me about a green wedding," says Elissa Keno, owner of her own event planning outfit in Raleigh. Invitations made from recycled paper are popular; some are even imbedded with wildflower seeds so that the card can be planted in the ground to create a mini wedding garden. Centerpieces of potted blooms that can be planted or given away are preferable with the eco-set, as are organic local produce and food and even wine. Some couples like to make a green





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statement by driving off in a hybrid car.

The trend doesn't stop there. "A lot of brides are playing off the whole green trend with their colors," says Keno. "Earthy tones like browns and greens are very popular, and they're using more nature, like branches, in their decorations."

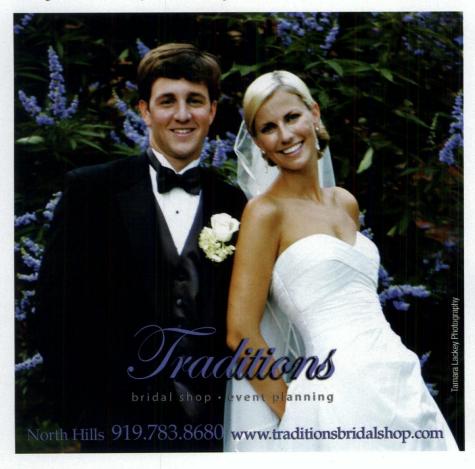
It would seem there's no underestimating the degree to which today's local wedding couples are willing to customize — and get — just about any particular type of wedding element they desire.

Joanna Wolfe, owner of Good Taste Cake Designs in Durham, specializes in providing unusually flavored cakes for the discerning wedding couple. Sweet potato praline is her top seller, followed by combinations such as white vanilla almond, coconut blackberry and s'mores, but she also has a sideline in catering to couples with special dietary needs. Case in point: Wolfe has just finished concocting a glutenfree wedding cake; next up is a cake for a couple who won't eat soy, eggs or gluten, and after that she'll have to make a wheatfree cake wedding-worthy. Don't start her on the vegans!

"My niche is I do things other people won't do," Wolfe says.

Vendors of all sorts will have to be able to say the same thing as the local wedding marketplace grows, planners say. "A lot of my brides are pretty sophisticated, they've lived in other areas, they want good food, good wine, a good venue," says Clark. "This is such a growing area; they have expectations that might be a little different."

Clark sees a growing number of couples coming back to the Triangle to get married — usually graduates of Duke University, UNC-Chapel Hill or NC State University — even if they currently live elsewhere. "In today's world, with families so scattered, it's hard to find a place that has meaning for them. Here's a place that has special mean-





SOUTHERN STYLE

ing, and they have friends here."

And it's easy — and often inexpensive to get to the Triangle from other parts of the country, and there are a growing number of hotels for out-of-town guests to stay. There are so many different places and ways to say "I do," the Triangle is emerging as a wedding destination in its own right.

THE UMSTEAD HOTEL AND SPA: THE TRIANGLE'S NEWEST WEDDING VENUE RAISES THE BAR

Triangle wedding venues may have been in short supply in recent years, but new locations are changing that, and making a statement to boot. Cary's new Umstead Hotel and Spa is at the top of that list, wedding planners say. From the art collection on the walls and top-ranked restaurant to the ceremony-perfect outdoor lawn, the Umstead is a genteel haven for a wedding celebration.

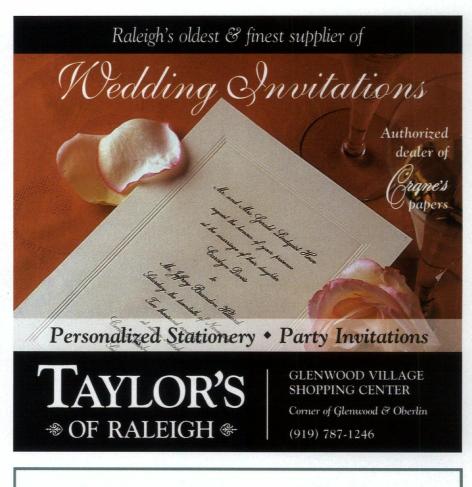
"There is a lot of excitement about the Umstead," says Keno. Its central location, minutes from RDU airport, makes it a good choice for a wedding with lots of outof-towners.

Couples and their guests can stay the weekend, play golf at preferred tee times across the street at the Prestonwood Country Club, luxuriate in the hotel's spa, marry, celebrate and even honeymoon at the hotel, all with the help of an on-staff wedding coordinator — and all in high style.

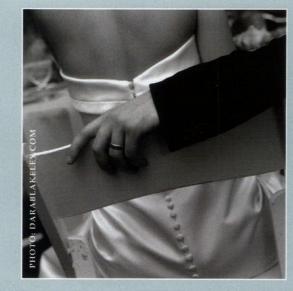
Indeed, the Umstead — a member of the Leading Hotels of the World — seems to have been built with weddings in mind. A central, clipped green lawn overlooks the hotel's lake and its surrounding 12 lush acres, providing an oasis of beauty for a wedding ceremony. A central aisle made of joggled paving stones leads from the patio suites — where a bride and her wedding party can get dressed — to the lawn's edge. Photographs can be taken at the butterfly garden on the grounds, or on the walkway surrounding the lake, while cocktails begin on the terrace outside one of two receptionready ballrooms.

"We're booking weddings well into 2008," says Richard Brooks, the Umstead's director of sales and marketing. "Our intent is to have weddings every weekend."

The Umstead isn't the only area venue



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~ Lesley Jones, age 34 from Raleigh, North Carolina August 2007 Wedding

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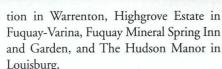
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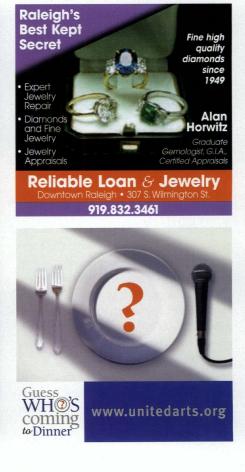


counting on a big wedding business. Other full-service spots worth noting include: Fearrington House in Pittsboro, The Carolina Inn in Chapel Hill, Washington Duke Inn in Durham, Magnolia Manor planta-



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Franklin Hotel in Chapel Hill, The Cotton Company in Wake Forest, The Matthews House in Cary, and Second Empire Restaurant and Tavern in Raleigh. Museum spaces popular for weddings include Raleigh's Artspace, Exploris, the North Carolina Museum of History, the Museum of Natural Sciences, and the North Carolina Museum of Art.

At least two wineries in the vicinity are also offering wedding packages: Rock of Ages Winery in Person County and Hinnant Family Vineyards in Pine Level.

THE WEDDING PARTY: DUTIES AND GIFTS (AN ABRIDGED VERSION) Groom:

• Show up and smile!

• Some give the bride a present on the wedding day; a strand of pearls is traditional.

• It is expected that the groom will give the groomsmen a keepsake; a silver cigarcutter or money clip are popular choices.

• Some grooms have revived the tradition of paying for the corsages for the mothers of the bride and groom, florists say, and for their grandmothers.

Bride:

• Her duties are too numerous to mention!

• Some give the groom a present on the wedding day; a watch is a popular choice.

 It is expected that the bride will give her bridesmaids a keepsake; modest jewelry is typical.

The Bride And Groom Together:

• Some give their parents gifts of appreciation, especially if they have paid for the event in part or in full, and/or been particularly supportive. Trey Bailey, director of operations at Bailey's Fine Jewelry in Raleigh, says he recently sold a David Yurman necklace to a bride to give to her mother. He also sold a Herend figurine to a groom who planned to give it to his mother as a gesture of thanks. Bailey says he also knows of couples giving a watch to the father of the bride.

Maid of Honor:

• Throws a shower and/or a bachelorette party for the bride.

• Helps the bride choose her dress and those of the bridesmaids.

• At the ceremony, stands beside the bride while she exchanges vows; holds her bouquet when necessary and adjusts her train. Helps bustle the bride's dress, if necessary, for the reception.

• Signs the marriage certificate as a witness.

• Some organize a group gift to the bride from the bridesmaids; usually something personal such as an engraved frame or jewelry box.

Best Man:

• Organizes the bachelor party.

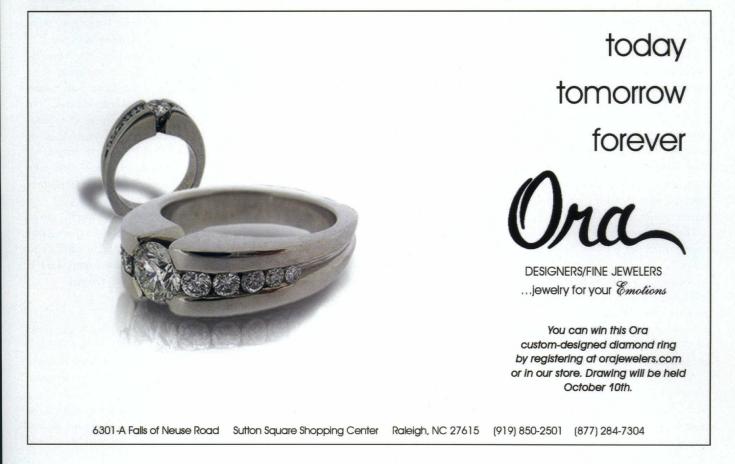
• Helps the groom choose his attire and those of the groomsmen.

• At the ceremony, stands beside the groom while he exchanges vows; holds the wedding rings.

• Signs the marriage certificate as a witness.

• Makes a toast at the wedding reception.

• Some organize a group gift to the groom from the groomsmen; usually something personal such as an engraved frame or cigar box.



The Protocol School: **Rosemary Wyche to Teach Skills Required in the Global Economy**

n which country is it an insult to cross your legs and show the soles of your feet? Where is the presentation of your business card practically a pre-meeting ceremonial ritual? Is it ever wrong to put a business card you've received in your back pocket? If you don't know, and you travel internationally, it might be time to call The Protocol School, founded by Rosemary Wyche.

The Protocol School offers training and coaching in building a competitive advantage for leaders in business, nonprofits, education and government, providing them with new skills and strategies for success in a rapidly changing and increasingly interconnected world. By teaching executives sensible strategies for understanding the role that culture plays in negotiation, motivation and communication, Wyche plans to offer locally based organizations a crucial edge regardless of where they conduct business.

For the last 10 years, Wyche has worked for the North Carolina Citizens for Business and Industry (NCCBI), which changed its name to the State Chamber in 2007. Before that, she worked with Gov. James B. Hunt, planning and coordinating his international missions. Their first overseas visit was to Israel. Upon her return, she realized how much there was to learn about the world at large, particularly in business and governmental relationships.

"I realized that when you travel internationally there are a lot of things that don't just come as common sense to us," she said.

She took a course at The Protocol School of Washington and loved it. She returned to the Governor's Office and worked in commerce for five years, but in the back of her mind was a desire to do more with what she had learned about international protocol.

"As Americans, we tend to think the rest of the world does everything exactly the way we do. But we can no longer afford to make those sorts of assumptions," said Hunt. "Today's economic playing field is far more even. by Patricia Staino

We have no choice but to educate ourselves on the customs and cultures our trading partners bring to our business world."

Now Is The Time

About a year ago, Wyche knew it was time. "I knew if I didn't do it now, I wouldn't do it. After working with the NC Chamber and meeting people all over the state, working with corporations, I saw more and more of a need. It wasn't just international or corporate protocol — the more we dealt globally as a state, the larger the state became."

According to Wyche, lots of people spend money to get their MBAs, but they may not have mastered the social and business etiquette skills necessary to succeed in a global economy.

"Rosemary knows what to do and how to do it for success," said Hunt.

More and more often these days, to operate in the

corporate world, it is necessary to relate to the other people with whom you interact. "The soft skills that you bring really do make a difference," said Wyche.

While workers in the United States may work longer hours than their counterparts in other countries, the Information Age has bred a much more casual attitude toward the workplace in the US. But business and work relationships here are not shared by most nations around the world.

"The more you do business internationally, the more you need to know their culture," said Wyche. "And ignorance can be at the highest level."

China

According to Wyche, China, quickly becoming a major player in most industries, is the nation that Americans have the most to learn about in the business world. The primary issue is that American businesspeople expect to walk into a meeting and at the end of the day have their business completed.

"You don't do that in China," warns Wyche. "It takes time, you have to build a relationship with them, and they have to feel very comfortable with you. But they are very polite, and you'll think the deal is done because they are being agreeable, but nothing has been decided."

Wyche knows this from experience. While working with Hunt, she went to China on pre-mission preparations. Her translator helped her explain to the Chinese

> officials what the governor planned to do on his trip, where he wanted to go and what he hoped to accomplish.

> "They would sit there and nod their heads and be very polite, and I thought, wow, this is going to be so easy."

When they left the meeting, Wyche commented to the translator on how

smoothly everything had been decided. "He said, 'Oh no, they didn't commit to anything.' And I said, 'Well, they seemed to.' It turns out they just didn't want to offend.

"It's like a long dance. You have to take the time to learn the steps that your partner wants to take."

Wyche will offer company-specific group seminars, as well as one-on-one training and general consultation services. In addition to business etiquette, one major component of the training will be a dining tutorial.

Elbows Off The Table

"Dining behavior is probably the most telling piece when you are dealing in business," explained Wyche. "So much business is handled over food. Little things can come back to hurt you."

On one trip to Beijing, for instance, as the ranking person at an elegant dinner hosted by a member of the ambassadorial



service, Wyche grinned and bared it through a meal that included live lobster and shrimp with the heads still on.

"There's lots of situations that come up like that," she laughed, "but you just don't want to offend. Other countries prize things, like everyday manners, that we take for granted sometimes."

And etiquette works both ways, both as the visitor and the host. With so many of the Triangle's companies engaged in international commerce, Wyche will offer training on how to visit another country, but will also consult with companies that need to host international visitors here in North Carolina.

"It is incredible to see how international the Triangle, specifically RTP, is becoming. There are so many intelligent people working here, but sometimes their soft skills have just gone by the wayside."

Metro asked United States Ambassador to the Kingdom of Denmark James P. Cain, Raleigh attorney and former President of the Carolina Hurricanes hockey team, what he thought about the need for the Protocol School. He responded: "My experience in the international arena has convinced me that, in this globalized age, corporate executives and significant public figures need to be schooled in the nuance of protocol. There is an internationally recognized order that, if one is traveling in those circles, needs to be understood.

"On more than one occasion, for example, Helen and I have had to tutor guests who have visited us, some of whom should have known better, on the protocol of seating, dining and toasting at formal dinners. But, of course, it's not something we practiced at the Carolina Hurricanes training table!"

As the Triangle's business community continues to grow, so will the demand for Wyche's expertise.

"No two countries are the same, but neither are any two companies," said Wyche. "I think we can try to bring everyone onto a level playing field with an understanding of protocol and etiquette. It's something everyone respects because it's simply respecting each other's values."

For more information, visit www.theprotocolschool.net or e-mail rwyche@theprotocolschool.net.



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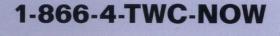
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HOW TO COMBAT RISING SEA LEVELS

ast month I saw the publication of a valuable piece of collaborative research. Titled "Impacts of Global Warming on North Carolina's Coastal Economy," it was the product of scientists at UNC-Wilmington, Appalachian State, East Carolina and Duke Universities.

Let's forgo now, and hopefully into the future, any argument about global warming. I don't care to debate what has caused global warming, what we need to do to control it, and decide what treaties we should or should not sign. The seas are rising and have been for quite some time. All indications are that the earth is going through a warming cycle such as it has many times before. Studies done several years ago showed that on North Carolina's coast, the sea was rising a little more than one inch every 10 years - or a foot every 100 years. Scientists now project that it is rising much faster due to melting glaciers and ice caps in the Arctic and Antarctic regions. To take a nightmare scenario, if the earth continues to warm, and the Greenland ice sheet continues to melt. it could mean a sea level rise of 20-plus feet!

Let's not take that scenario as our text for this article. Let's say the sea level rises only one to three feet. At that rate, the sea would move inland from 2000 to 10,000 feet along the North Carolina coast over the next 75 years. If that sounds dramatic, and you may wish to question it, remember that 100,000 years ago the seas were 20 feet higher and much of Eastern North Carolina was under water. Then, during the "Little Ice Age" 18,000 years ago, much of that water was trapped in ice sheets and glaciers, and the sea levels were 300 feet lower than they are today, moving our coast far out to sea. (The full technical report can be found at http://econ.appstate.edu/climate).

The point is that sea levels rise and fall in response to global temperatures. We are now in a rising temperature period — so the sea will rise and move inland.

MOST VULNERABLE

North Carolina and Louisiana are the

two states most vulnerable to these phenomena. We all watched in horror to see what a Category 3 storm did to Louisiana. With rising sea levels, North Carolina's string of barrier islands will be the first to go. Making matters worse is the fact that in parts of our northeastern coast, around the Pamlico and Albemarle Sounds, the land is sinking.

To return to our researchers and their study, they wanted to measure the economic impact of rising seas on North Carolina's economy. Remember, tourism pumps \$15 billion-plus into our economy. A warming planet will have an impact due to both sea level rise and more violent weather. Not making things any better is the spike in coastal zone development, which means more people and structures are at risk. Consequently, the researchers set out to examine the coastal economy and its vulnerability to climate change. They looked at "the impact of sea level rise on the coastal real estate market, the impacts of sea level rise on coastal recreation and tourism, and the impact of stronger tropical storms and hurricanes on business activity."

For analysis, they chose four counties: Bertie, Dare, Carteret and New Hanover. At-risk property due to sea-level rise in those four counties was worth \$6.9 billion, with Dare the major loser from rising sea levels. For the beaches in the southern part of the state, the losses from reduced numbers of beach tourists was \$93 million a year by 2030, rising to \$223 million a year in 2080. The money spent by out-of-state tourists would drop by 16 percent per year in 2030, and 48 percent by 2080. The total tourist dollar losses would be \$3.9 billion over the next 75 years. It is projected that 14 of the 17 recreational beaches in southern counties will have disappeared by 2080.

If storm activity increases, the losses between 2004 and 2080 in the four featured counties, losses due to business interruption will be \$1.4 billion. Agricultural damage was not totaled, but every Category 2 storm destroys about \$0.6 billion in timber, while a Category 3 causes \$1.56 billion in losses. If you add all these figures up, you are talking real money, or as the report modestly states: "The impacts of climate change on North Carolina coastal resources are substantial and wide-ranging."

THERE IS HOPE

Interestingly, the report makes no specific recommendations for mitigating these "substantial" impacts. However, I can imagine that some people are patting themselves on the back saying, "We told you so." But let's inject a note of practicality. Do you really think that the citizens of North Carolina are going to sit back and say, "There goes the neighborhood"? I rather doubt it. For one thing, houses can be hardened, to a certain extent, against the storm damage. As far as beaches are concerned, instead of watching 14 of them wash away, we can begin regularly renourishing them, thus making coastal structures less exposed to storm surge. Although expensive, renourishment is less expensive than losing the houses, business and tourists that inaction puts at risk.

I think that a combination of strategies should be adopted: (1) Careful analysis to test the hypothesis put forward; (2) Determine which beaches will benefit from renourishment; (3) For those beaches that can't be saved, adopt a policy of retreat; (4) Move or harden potentially polluting hazards such as fuel tanks; (5) Adopt strict construction guidelines; and (6) Keep the public fully informed so that they can make wise decisions.

As professor Maurice D. Van Arsdol from the University of Southern California put it, "If retreat of shoreline populations is impractical, shoreline mitigation may include sand replenishment and armoring. Complexities of coastal environments require a combination of solutions."

Before we despair, let's remember how clever the Dutch have been in reclaiming and protecting their country, 27 percent of the land is actually below sea level.

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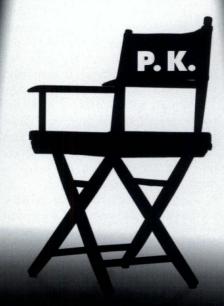
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Legendary rock band Arrogance will appear at the First Annual Metro Bravo Party, September 27, 6-10pm at Koka Booth Amphitheater, Cary. Winners of the 2007 "best of" readers poll will provide booths, displays and givea-ways. Additional music by The Proclivities and The Dune Dogs. For Tickets call 919-834-4000 or www.ticketmaster.com. More information at www.metronc.com

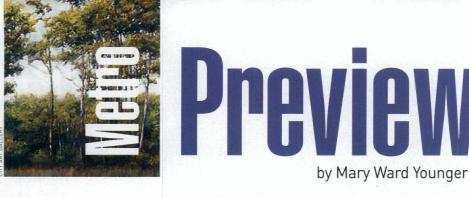


The Washington National Opera brings La Boheme to the Triangle with a live simulcast at Duke University and more than 30 universities, colleges and high schools across the United States direct from the Kennedy Center in Washington, DC. (See Preview-Classical for details.)



Openings

This Persian jar, ca. 1940-1945, made by Benjamin W. Owen Sr. is on view in a new permanent exhibit, "Pleasing to the Eye: The Decorative Arts of North Carolina," featuring hundreds of items that reveal the craftsmanship and artistic expression of generations of North Carolinians at The North Carolina Museum of History in Raleigh. (See Preview-Museums for details.)



SIMPLY PUT, SEPTEMBER SIZZLES!

GALLERIES

SCULPTURE — 3-D BY THE MASTERS: Featuring works by Arkles, Bleifeld, Clyde Jones, Lichtenstein, Lindquist and more; Animation and Fine Art Galleries, Chapel Hill; Thru Sept. 13. Contact 919-968-8008 or www.animationandfineart.com.

LIGHT SEEKS ITS OWN PATH — NEW PAINTINGS BY ELIZABETH CATE PRINGLE: Tyndall Galleries, University Mall in Chapel Hill; Thru Sept. 29. Call 919-942-2290 or www.tyndallgalleries.com.

MELISSA YORK'S FIGURATIVE CLAY SCULPTURE: Hillsborough Gallery of Arts, Hillsborough; Thru Sept. 22. Contact 919-732-5001 or www.hillsboroughgallery.com. *OUT OF THE BLUE*: Exhibition featuring the works of Robert Irwin and Dina Wilde-Ramsing; New Elements Gallery, Wilmington; Thru Sept. 22. Contact 910-343-8997 or www.newelementsgallery.com.

MISS MAREADY'S ENLIGHTENED ILLUS-TRATIONS — PAINTINGS BY RACHEL BOW-MAN: Seaman's Gallery, Durham Arts Council; Thru Sept. 23. Contact 919-560-2787 or www.durhamarts.org.

MATTIE KING DAVIS ART GALLERY FEA-TURED ARTIST HSI MEI YATES: Mattie King Davis Art Gallery, Beaufort; Thru Sept. Contact 252-728-5225 or www.beauforthistoricsite.org.

NANCY TUTTLE MAY STUDIO PRESENTS MID SUMMER BLUES: New Paintings by Nancy Tuttle May; Nancy Tuttle May Studio, Durham; Thru Sept. Contact 919-286-2097 or online at www.nancytuttlemay.com.

SURF DU JOUR — ORIGINAL ARTWORK ON HANDCRAFTED SURFBOARDS BY CLARK HIPOLITO: Deluxe Restaurant, Wilmington and April & George Art Bar and Wine Gallery, Raleigh; Thru Sept. Contact www.art-company.com or online at www.aprilandgeorge.com.

AMY FUNDERBURK — BETWEEN WORLDS: Flanders Art Gallery, Raleigh; Sept. 7-27 (Opening Reception Sept. 7). Contact 919-834-5044 or online at www.flandersartgallery.com.



Beginning Morning's Song, acrylic on canvas, by Elizabeth Cate Pringle on view at Tyndall Galleries, Chapel Hill through Sept. 29.



Carteret Marsh, by Mark Horton, is on view at City Art Gallery, Greenville.



The Last Comer of the Last Planet by Salvador Dali, engraving and lithograph, 1974, in "Song of Songs of Solomon" at Animation and Fine Art Galleries, Chapel Hill.

ART AND NATIONAL TRAGEDY: Artist Neal McDonald; Miriam Block Gallery at the Municipal Building, Raleigh; Sept. 7- Oct. 11. Contact 919-890-3610 or www.raleighnc.gov/arts.

JENNIFER HUTCHINS FEATURED ARTIST AT THE COTTON COMPANY: The Cotton Company, Wake Forest; Sept. 10- Oct. 8 (Opening Reception Sept. 14). Contact 919-570-0087 or www.thecottoncompany.net.

SEPTEMBER GALLERY OPENING FEATURING ARTWORKS BY DOROTHY SHOEMAKER & CHARLOTTE FOUST: Artsource Fine Art Gallery at North Hills, Raleigh; Sept. 13- Oct. 13 (Artist Reception Sept. 13). Contact 919-787-9533 or www.artsource-raleigh.com.

LOST AND FOUND — WANDERINGS AND DISCOVERIES ALONG THE CAROLINA COAST: Works by Mark Kelvin Horton and Chris Groves; City Art Gallery, Greenville; Sept. 13- Oct. 13 (Opening Reception Sept. 13). Contact 252-353-7000 or www.city-artgallery.com.

SALVADOR DALI — SONG OF SONGS OF SOLOMON: Featuring a large survey of original works by Dali; Animation & Fine Art Galleries at University Mall, Chapel Hill; Sept. 14-Oct. 11 (Opening Reception Sept. 14). Contact 919-968-8008 or www.animationandfineart.com.

CARY VISUAL ART ANNOUNCES THE TAKE A SEAT! ART AUCTION: Over 50 artworks created by celebrities and local artists will be auctioned to raise funds and awareness for public art; 11000 Regency Parkway, Cary; Sept. 20. Contact 919-468-3090 or www.caryvisualart.org.

DOGGONE FINE ART BY HILDA SPAIN-OWEN: Fountainside Gallery, Wilmington; Sept. 22-30 (Meet the Artist Reception Sept. 22). Contact 910-256-9956 or www.fountainsidegallery.com.

EVENTS AT ARTSPACE: Raleigh; Contact 919-821-0383 or www.artspacenc.org.

• EMILY CASH - REGIONAL EMERGING ARTIST-IN-RESI-

DENCE: Artspace, Studio 106; Thru January 2008. • TIME-BASED MEDIA INVITATIONAL: Visual Art/Video;

Artspace, Gallery 1; Sept. 15- Nov. 2 (Opening Reception Oct. 5).

CLASSICAL

THE ABEGG TRIO PRESENTED BY THE RALEIGH CHAM-BER MUSIC GUILD: Piano trio from Germany playing an all-Beethoven program; Fletcher Opera Theater at The Progress Energy Center, Raleigh; Sept. 9. Contact 919-821-2030 or www.rcmg.org. ELVIS COSTELLO TAKES THE STAGE WITH THE NORTH CAROLINA SYMPHONY: Regency Park's Koka Booth Amphitheatre, Cary; Sept. 13. Contact 919-733-2750 or www.ncsymphony.org.

NORTH CAROLINA SYMPHONY 75TH ANNIVERSARY GALA AND CELEBRATION WITH GUEST ARTIST DENYCE GRAVES: Meymandi Concert Hall at the Progress Energy Center for the Performing Arts, Raleigh; Sept. 15. Contact 919-733-2750 or www.ncsymphony.org.

SIGHTS & SOUNDS ON SUNDAYS SERIES PRESENTS ART OF THE DIVINE: Susan Dunn, soprano; David Heid,



The Abegg Trio from Germany will play an all-Beethoven program at Fletcher Opera Theater in Raleigh opening the 66th season of concerts presented by the Raleigh Chamber Music Guild, Sept. 9.



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METROPREVIEW

piano; NC Museum of Art auditorium, Raleigh; Sept. 30. Contact 919-821-2030 or 919-715-5923.

EVENTS AT THE DUKE UNIVERSITY DEPARTMENT OF MUSIC: Duke University, Durham; Contact 919-660-3333.

- WASHINGTON NATIONAL OPERA PRESENTS FREE LIVE SIMULCAST OF PUCCINI'S LA BOHEME: Reynolds Industries Theater at Bryan University Center; Sept. 23.
- DUKE WIND SYMPHONY: Emily Threinen, director; Baldwin Auditorium; Sept. 27.
- DUKE JAZZ ENSEMBLE W/GUEST ARTIST JOHNNY GRIF-FIN: Baldwin Auditorium; Sept. 28.

POP MUSIC

OLD SCHOOL FREIGHT TRAIN: Stewart Theatre; Sept. 14. Contact 919-515-1100 or www.ncsu.edu/arts.

JAZZ ALL OVER: Nine unique jazz events around the Triangle, proceeds benefit Passage Home, Inc.; Various Triangle Venues; Sept. 24-30. For venue and performance information, contact 919-834-0666 or www.jazzallover.com.

EVENTS AT WALNUT CREEK AMPHITHEATRE: Raleigh; Contact 919-834-4000 or www.livenation.com.

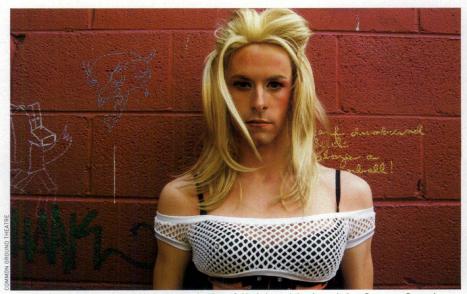
• DAVE MATTHEWS BAND: Sept.18

STAGE AND SCREEN

INTIMATE APPAREL: Gaddy-Goodwin Teaching Theatre at Raleigh Little Theatre, Raleigh; Sept. 7-23. Contact www.raleighlittletheatre.org.

DEEP DISH THEATER COMPANY PRESENTS HOW I GOT THAT STORY: Derrick Ivey stars in the satire about an embedded war reporter; Deep Dish Theater Company, University Mall in Chapel Hill; Thru Sept. 15. Contact 919-968-1515.

UNIVERSITY THEATRE PRESENTS A FEW GOOD MEN: Stewart Theatre at NCSU, Raleigh; Oct. 3-7. Contact 919-515-1100 or www.ncsu.edu/theatre.



Michael Gagnon stars as Hedwig in the production of *Hedwig and the Angry Itch* at Common Ground Theatre in Durham, Sept. 13-15 & 19-22.

EVENTS AT COMMON GROUND THEATRE: Durham; Contact www.cgtheatre.com.

- HEDWIG AND THE ANGRY ITCH: by John Cameron Mitchell & Stephen Trask; Sept. 13-15 & 19-22.
- TWELFTH NIGHT: By William Shakespeare, presented by Bare Theatre; Sept. 27-30; Contact 919-771-3281 or www.baretheatre.org.

MUSEUMS

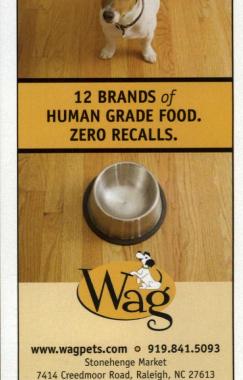
NATURE CONNECTIONS: Abstract photography by

Maia Dery and relief sculptures of water by Jane Eckenrode; Nature Art Gallery at the NC Museum of Natural Sciences; Thru Sept. 30. Contact 919-733-7450 or www.naturalsciences.org.

PRACTICING CONTEMPORARIES — STUDIO ART FACULTY AT UNC-CHAPEL HILL: Exhibition features the work of UNC faculty in the studio art program; Ackland Art Museum at UNC, Chapel Hill; Thru Sept. 9. Contact www.ackland.org.

GREETINGS FROM NORTH CAROLINA - A CENTURY OF





POSTCARDS FROM THE DURWOOD BARBOUR COLLECTION: North Carolina Collection Gallery, Wilson Library at

UNC, Chapel Hill; Thru Sept. 30. Contact 919-962-1172. EVENTS AT THE NORTH CAROLINA MUSEUM OF NATURAL

sciences: Raleigh; Contact 919-733-7450 or www.naturalsciences.org.

- WILD MUSIC SOUNDS & SONGS OF LIFE: Thru Sept. 16
- COLTRANE TRIBUTE: Celebrate the birth month of jazz giant and North Carolina native, John Coltrane; Sept. 7.
- BUGFEST: Sept. 15

EVENTS AT THE NASHER MUSEUM OF ART: Duke University, Durham; Contact www.nasher.duke.edu.

- NASHER MUSEUM PRESENTS PERJOVSCHI RETROSPEC-TIVE: The first retrospective of the work of Romanian artists Dan and Lia Perjovschi; Thru through Jan. 6.
- COLLECTED IDENTITIES GIFTS FROM THE BLAKE BYRNE COLLECTION: On view thru Sept. 30.
- THE PAST IS PRESENT CLASSICAL ANTIQUITIES AT THE NASHER MUSEUM: On view thru Feb. 2008.

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

- PAPERHAND PUPPET INTERVENTION PRESENTS A SHOE FOR YOUR FOOT: Sept. 7, 8
- FILM LA RÈGLE DU JEU (THE RULES OF THE GAME): Sept. 14
- FILM FULLY AWAKE: BLACK MOUNTIAIN COLLEGE: Sept. 15
- FILM HIGH AND LOW: Sept. 28
- CHAMBER MUSIC: DUNN/HEID DUO: Sept. 30

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

- PLEASING TO THE EYE THE DECORATIVE ARTS IN NORTH CAROLINA: Permanent exhibit opens Aug. 18.
- TRANSFORMATIONS CHEROKEE BASKETS IN THE 20TH CENTURY: Thru March 16, 2008.
- HISTORY CORNER READING WRITING, AND 'RITHMETIC: Sept. 5



This honeysuckle storage basket with walnut, bloodroot and yellowroot dyes was made by Sally Locust and is on display during *Transformations* — *Cherokee Baskets in the 20th Century* at the NC Museum of History thru March 16, 2008.

- HISTORY À LA CARTE BLACKS, WHITES, AND AMERI-CAN POPULAR MUSIC: Sept. 12
- SUMMER PERFORMANCE SERIES HISPANIC ARTS INI-TIATIVE: Sept. 16

- LIBERTY AND FREEDOM NORTH CAROLINA'S TOUR OF THE BILL OF RIGHTS: Sept. 17-23
- REMEMBERING WORLD WAR II: NORTH CAROLINIANS AT HOME AND ABROAD: Sept. 29

EVENTS AT THE NC MARITIME MUSEUM: Beaufort; Contact 252-728-7317 or online at www.ncmaritimemuseum.org.

- EXHIBIT THREE MASTERS OF REALISM: Sept.1-Oct. 28 (Opening Reception Sept. 9).
- GUEST SPEAKER THE WILMINGTON SHIPYARD, WELD-ING A FLEET FOR VICTORY IN WORLD WAR II WITH SPEAK-ER RALPH SCOTT: Sept. 27
- WATERSIDE AFTER SCHOOL PROGRAM: Sept. 14

EVENTS AT THE ACKLAND ART MUSEUM: UNC-Chapel Hill; Contact www.ackland.org.

- SPIRIT OF THE BRUSH CHINESE CALLIGRAPHY AND PAINTING: Sept. 9- Nov. 25
- THE HEALING ARTS SICKNESS AND SOCIAL IMPACT: Sept. 14-Jan. 13, 2008
- ENLIGHTENED PATRONAGE ART IN SERVICE TO HUMAN-ITY: Sept. 14- Jan. 13, 2008
- THE ART OF LOOKING SELECTIONS FROM THE COLLEC-TIONS OF CHARLES MILLARD: Sept. 30- Dec. 30, 2007
- ART AFTER DARK: Sept. 14
- CLASSROOM CONNECTIONS: Sept. 15
- MUSIC IN THE GALLERY BENJAMIN DAUER, SONIC PAINTER: Sept. 19

EVENTS AT THE ORANGE COUNTY HISTORICAL MUSEUM: Hillsborough; Contact 919-732-2201 or www.orangecountymuseum.org.

- THE ART LADIES PAINT ART EXHIBIT BY GINGER GUN-NELLS, ANNE HENKELS, MARGARET JONES AND LIZ LUTZ: Sept. 1-30
- FELICITY DAY: Sept. 8
- EXHIBIT NOW SHOWING: AT THE MOVIES IN HILLSBOR-



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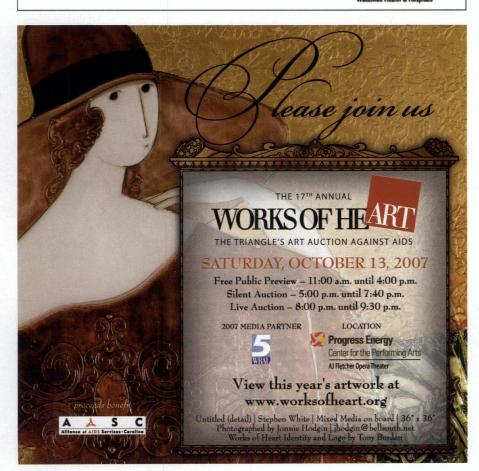
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4TH ANNUAL SECRET GARDEN TOUR: A Garden and Home tour of houses in Wilmington's Historic District; Latimer House Museum, Wilmington; Sept. 7-8. Contact www.gocapefearcoast.com.

RIVERFRONT HARVEST FESTIVAL: Local and regional bands such as The Avett Brothers and The Old Ceremony performing; Downtown Wilmington; Sept. 8-9. Contact www.soapboxlaundrolounge.com.

6TH ANNUAL ART & ANTIQUE WALK: Featuring over 40 vendors; Front Street, Wilmington; Sept. 8. Contact www.gocapefearcoast.com.

DISH IT UP, RALEIGHI: A culinary event to benefit the WakeMed Children's Center; Triangle Town Center Commons, Raleigh; Sept. 9. Visit online at www.wakemed.org.

MS BIKE TOUR: A cycling adventure where participants raise money through pledges and donations that support the fight to end the devastating effects of multiple sclerosis; New Bern; Sept. 7-9. Contact 1-800-344-4867 or www.msbike.org.

NACE — TOP OF THE TABLE: Event highlights the talented designers in the Food and Event Industry all proceeds benefit The Interfaith Food Shuttle; Newton Square, Raleigh; Sept. 11. Contact 919-620-6187.

CARING COMMUNITY FOUNDATION'S 6TH ANNUAL PAY-IT-FORWARD FUNDRAISER: Crabtree Valley Marriott, Raleigh; Sept. 15. Contact www.caringcommunityfoundation.org.

5TH ANNUAL GAIL PARKINS MEMORIAL OVARIAN AWARE-NESS WALK: Sanderson High School, Raleigh; Sept. 15. Contact www.ovarianawareness.org.

MORDECAI HISTORIC PARK'S AFTERNOON TEA: Constance Lue will educate guests on the history and etiquette of tea; Mordecai Historic Park, Raleigh; Sept. 15. Contact 919-857-4364 or www.raleighnc.gov/ mordecai.

RALEIGH BOYCHOIR SPRING AUDITIONS: Auditions for 7-11-year-old boys and a parent information session; 1329 Ridge Road, Raleigh; Sept. 20. Contact 919-881-9259 or www.raleighboychoir.org.

BENSON MULE DAYS: A tradition for over 50 years; Benson; Call for a schedule of events; Sept. 20-23. Contact 919-894-3825.

SOUTHERN IDEAL HOME SHOW: Ideas, experts and everything you need for your home; North Carolina State Fairgrounds, Raleigh; Sept. 21-23. Contact 800-849-0248 or www.southernidealhomeshow.com.

FIRST ANNUAL METRO BRAVO PARTY: Legendary rock band Arrogance will appear at the First Annual *Metro* Bravo Party, September 27, 6-10pm at Koka Booth Amphitheater, Cary. Winners of the 2007 "best of"



readers poll will provide booths, displays and give-aways. Additional music by The Proclivities and The Dune Dogs. For Tickets call 919-834-4000 or www.ticketmaster.com. More information at www.metronc.com

3RD ANNUAL TASTE THE TOWN: A taste expedition organized by Wilmington area restaurants, and proceeds benefit Thalian Hall Center for the Performing Arts; Downtown Wilmington; Sept. 27. Contact 910-343-3664 or www.thalianhall.com.

CARRBORO MUSIC FESTIVAL: Over 21 Carrboro venues participating with a wide variety of musical talent and styles; Carrboro; Sept. 30. Contact www.carrboromusicfestival.com.

ANNUAL FALL ARTS FAIRS AT SERTOMA ARTS CENTER AND PULLEN ARTS CENTER: Open House and Arts Fair; Pullen Arts Center- Sept. 29-30 and Sertoma Arts Center Oct. 6; Raleigh. Contact 919-420-2329 or 919-831-6126.

ALZHEIMER'S ASSOCIATION'S MEMORY WALK 2007: Event to raise awareness and funds to fight Alzheimer's disease; Koka Booth Amphitheatre in Regency Park, Cary; Oct. 6. Contact 919-832-3732 or www.alznc.org.



During the historical reenactment of a duel between 19th century New Bern political rivals, costumed characters will fire reproduction flintlock pistols at Tryon Palace Historical Sites & Gardens in New Bern.

EVENTS AT TRYON PALACE HISTORIC SITES AND GAR-DENS: New Bern; Contact 800-767-1560 or www.tryonpalace.org.

- STANLY-SPAIGHT DUEL REENACTMENT: Sept. 3
- TRYON PALACE HISTORICAL PUNCH & JUDY PUPPET SHOW: Sept. 8, 22, 29
- TRYON PALACE BOX & COX A ONE ACT BRITISH FARCE: Sept. 1, 15
- TRYON PALACE AFRICAN AMERICAN DOWNTOWN WALK-ING TOUR: Sept. 16
- AFRICAN AMERICAN LECTURE THE END OF RACE?: Sept. 20

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

- TEAM JOSEY BARREL RACING & HORSEMANSHIP CLINIC: Sept. 14-16
- EASTERN NC SADDLE CLUB HORSE SHOW: Sept. 15
- EASTERN HUNTER ASSOC. WILLIAMSTON INDOORS SHOW: Sept. 22-23.
- 8TH ANNUAL SUNNYSIDE OPEN HORSE SHOW: Sept. 28-30

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.

If This Doctor Can Do It, So Can You.

CENEGENICS

Jeffry Life, MD, age 67, after Cenegenics as featured in GQ magazine. This photo is not digitally enhanced.



Dr. Life, age 57, before Cenegenics

GQ suggests it's the path to reversing the signs and symptoms of aging. It's also gotten the attention of Today, 60 Minutes, Nightline and Vogue.

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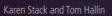
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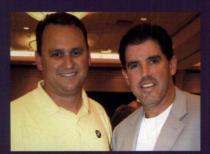
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On the Town by Katie Poole

Jimmy V Foundation Reverse Raffle

Embassy Suites August 23, 2007 Cary, NC





Ty Coyle and Peter Laviolette

Winner of the Raffle, Bob Belardinelli

Rick White, Jordi McCann and Mike White

Making Strides Against Breast Cancer

Kickoff Breakfast August 16, 2007 Sheraton Imperial Hotel & Convention Center Durham, NC



Megan Atkins, James Singleton, Blair Goad



Lu Harris, Shelly Blake, Jill Maynor, Jill Harris



Tracy Little, Janice King

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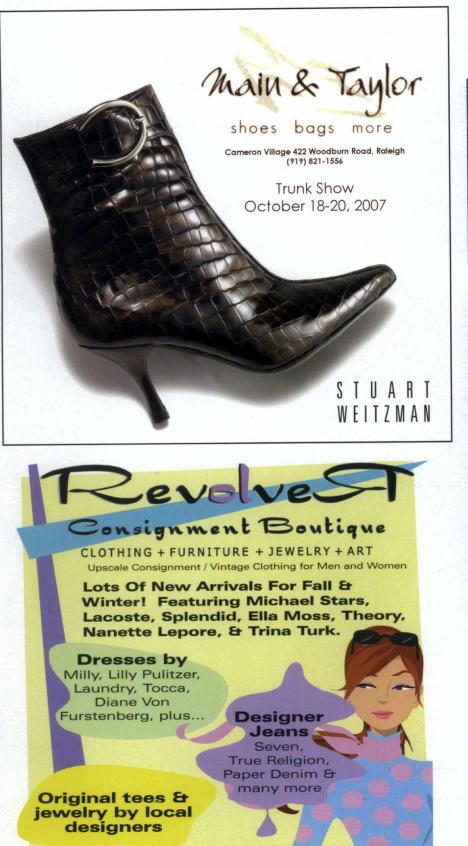
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NORTH (NH) HILLS



2011 Fairview Road | Raleigh's Five Points | 919-834-3053 Consignment accepted by appointment top. Chunky knits are deployed to create interesting silhouettes, like Giles' hoodies and capelets in oversize cable-knit. And short sweater dresses, the fall version of





Versace

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LANDSCAPES WORTH OWNING

Over at Gallery C (that represented Sally, as well as Tyndall Galleries in Chapel Hill), Joseph Cave has created another body of fantastic paintings that I am certain you will like. Cave is one of the few serious landscape artists that you should think about. He has made a life commitment to his craft, and like Sally, deserves much more praise than he receives. I don't even like landscapes, but I can stand back and admire his handiwork with no regrets. He has spent his life in the pursuit of beauty, and in doing so has supported his family and made quite a career. If you are looking for someone to purchase and support in our area, you couldn't make a finer choice.

FOOLS RUSH IN

Speaking of talented artists who don't get the support they deserve: Amy Levine. There I said it. This woman is as creative as it gets. Why is she not famous? She is certainly talented enough to be; she certainly has the body of work to be; and she certainly has the personality to be. I'll tell you why, because she is here in North Carolina as opposed to suffering in New York City. So Amy sits back and creates all this wonderful art (currently on display at Vision Gallery in Atlantic Beach) and people come in the gallery, and they wink and nod and look around and compliment her and smile and grin like a jackass eating briars, and then they buy something stupid instead because they have no sophistication, and they want some trash for the beach house, and Amy should really be HAPPY that they didn't buy her because she deserves better. When I think of some of the fools in North Carolina who purport to be art patrons, it really makes me think of Nero when he said, "If only the people of Rome had but one neck."

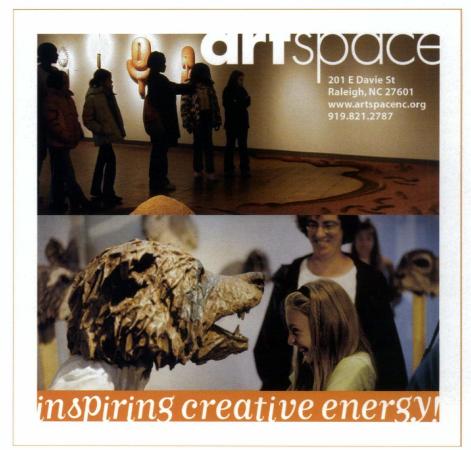
NEW TALENT TO EXPLORE

But for every negative there does seem to be a positive. Artspace in Raleigh always seems to have a fresh crop of new talent to explore. Flanders Art has a gorgeous space and some very arresting images that you need to see soon. Fountainside Gallery in Wilmington always has a wide selection of great art to choose from, and of course,



Amy F. Levine, The Bridge

who hasn't taken a few moments to run the gamut of paintings hanging wall to wall at Somerhill Gallery in Chapel Hill? It all makes me think of that great quote by Oscar Wilde, "All of us are in the gutter, but some of us are looking at the stars."



RIDGEWAY AND THE CANTALOUPE FESTIVAL

Deween you and me...

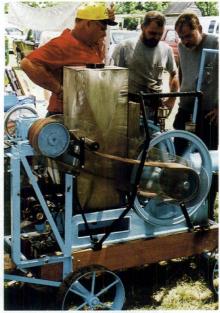
bout a year ago I was in Warrenton on business — to be exact, I was meeting with the editor of *The Warren Record.* That paper celebrated its 100th birthday last year and continues the tradition of "county seat" papers that publish once a week and cover primarily local happenings. Growing up, we had *The Harnett County News*, a weekly published in Lillington that paid a goodly portion of its light bill with obligatory legal notices placed by local attorneys.

The Harnett County News also came out on Wednesdays, and locals checked their watches and hastened to get a copy, in spite of the fact that it rarely reported any unpleasantness and never broke a story. It did tell you who made the honor roll, how many liquor stills Sheriff Wade Stewart had destroyed the week before, and when the Home Demonstration Agent would be giving a canning course. The strength of so-called county seat papers is that even today subscribers read them cover-to-cover for information about friends, neighbors and local events - stories that get clipped, mailed, faxed or scanned, and e-mailed across the nation and world, including the battlefields of Iraq. I applaud them and wish there were more.

I discovered from a quick read of The Warren Record that the Second Annual Cantaloupe Festival had been held the previous Saturday up the road in Ridgeway and had drawn quite a crowd. I know that the Rockyhock area of Chowan County is famous for the cantaloupes it is shipping to appreciative East Coast urban markets. However, I did not know that Warren County once was a major growing and shipping area for the Pride of Ridgeway cooperative that boasted it produced "the sweetest melons on the East Coast." I decided then that I would attend the 2007 Festival, and this past July I did and probably should have received the prize for driving the greatest distance to enjoy the festivities.

Ridgeway is just off Interstate 85 near

the Virginia border in the heart of the antebellum plantation country. Cotton and tobacco were king before the Civil War, and Warren County was home to many of the state's early leaders, including Nathaniel Macon — who served as Speaker of the US House of Representatives and as a US Senator. Today, the county is still largely rural and agricultural. As I drove along Highway 158 that runs through the heart of the Ridgeway community and on to



Morris Jones, left, shows off his amazing homemade ice cream machine.

Norlina, this year's tobacco crop I saw from the car looked like one of the best ever for Down East farmers.

The festival, sponsored by the Ridgeway Volunteer Fire Department and the Ridgeway Historical Society, lived up to its billing as a "Slice of Life Celebration." The homemade ice cream alone made my twohour drive worth it. None of it was handcranked, but the complicated contraptions that turned the five-gallon freezers were a sight to see. One was store bought, and another was cobbled together by Morris Jones, who made his living in the construction industry and has been tinkering with machinery most of his life. When he saw the \$1000-plus catalog price tag, he said, "Thank you, but I believe I can build one myself." And he did. He was turning out delicious vanilla ice cream and orange sherbet with a machine that was chugging along with belts, pulleys and other spare parts he bought on eBay.

The Festival area was defined by the Ridgeway community center, an old cantaloupe grading and packing station, and the fire house. Rows of vendors offered arts and crafts and good eats, including Brunswick stew made by firefighters, hot dogs and hamburgers, watermelon, cantaloupe, of course, and fried peanuts. Down East civic clubs sell peanuts each year to raise money for charities. The Harris Teeter in Greenville has a whole rack of blanched peanuts prepared by the congregation of Winstead Methodist Church in Wilson. They are a real treat when you can find them. And volunteer firemen manned a dunking machine. Major League scouts ought to be in Ridgeway checking the arms on some of the kids who were repeatedly putting Holt Willis in the drink.

Ridgeway did produce a Major League pitcher. John William "Jack" Scott pitched in the majors from 1916-1929 and was a teammate of Babe Ruth's in Boston. Scott, a right-hander, also pitched for Pittsburgh, Philadelphia, Cincinnati and the New York Giants. His best season was with the Giants (16-7) in 1923, and he compiled a 103-109 lifetime record. The folks in Ridgeway need to get this local hero in the North Carolina Sports Hall of Fame.

If you have ever doubted that we are, in fact, a nation of immigrants, you should read the history of the Ridgeway community. My afternoon with their good citizens was an eye opener. I didn't meet Smiths and Browns and Joneses. I met Brauers, Hechts, Daekes, Holtzmanns and Riethmeiers. How did folks with these surnames find Ridgeway? The Web site of St. Paul's Lutheran Church in Ridgeway provided the answer for me.

In 1881, after "The War," when Warren

County residents were land poor, ads were placed in European newspapers saying there was excellent land available in this prime agricultural region of North Carolina. The next year, families started arriving from Germany, the Netherlands and Alsace-Lorraine. It was only a few years before new North Carolinians with names like Saeman, Hasselman, Bender, Hecht, Daeke, Dill, Holtzmann, Kilian, Henkel, Nagel, Desselberger and Ischer established St. Paul's. I visited with many of their descendents — warm, gregarious people who take great pride in their heritage.

One of these folks was Frieda Bender Egerton who organized the entertainment presented on the festival stage. Members of the appreciative audience — many with a touch of gray in their hair — brought folding chairs and enjoyed the gentle breezes in the ash grove. The Gravel Road Band was playing when I arrived, followed by the Tom's Creek Band. Billy Jarrell, who makes and sells dulcimers in the building that he shares with the Ridgeway Opry House, played some authentic old-time harmonica. Frieda runs the Opry House.

The Daeke family operated a grocery store on Ridgeway's main drag for years. It is now the unique local institution known as the Ridgeway Opry House. Each Saturday night from 7-11 p.m., folks gather to hear mostly old-time mountain and bluegrass music. It's a weekly happening, and Ridgeway residents bring snacks, help run the concession stand, and collect the \$5 admission fee at the door. Jake Caddell, who for 17 years kept everything operating efficiently at the Morehead Hills retirement home in Durham, is one of the volunteers who helps out. The Opry House is part of the strong glue that holds the people of Ridgeway together and helps maintain their sense of history and place. The audiences of 60-100 people on Saturday nights usually include visitors who make the short drive from the Triangle. The Opry House also hosts special events, such as wedding receptions, and from time to time books music on Friday night for a modest cover.

My afternoon at the Cantaloupe Festival reminded me of what community is about: history, diversity, family, friends,



The Ridgeway Opry House

mutual caring and interdependence. I met interesting, engaging people like young Brooks Clayton, who works for Tar Heel Tire; his buddy, Joel Bartholomew, who is a Henderson fireman; and Macon Robertson, director of Public Utilities for Warren County. We swapped stories and jokes as we leaned on the side of a pick-up truck and listened to Scott Parks' zydeco accordion music.

One thing did bother me. Why in the

world were there no politicians in Ridgeway working the Cantaloupe Festival? Howdies and handshakes there would have been worth a lot. I wish we could convince candidates to spend less time with high rollers at big-ticket fundraisers and more time among folks like those at Ridgeway. Used to be that candidates measured their success by how many people they could attract to a free barbecue dinner and speaking. Now it's all about who can raise the most money by the next reporting deadline. I bet Frieda would have given any candidate who showed up a little time at the microphone.

Thad Eure. Jim Graham. Rufus Edmisten. We miss you. You would have been right at home at the Festival, and the people I met would have loved you.

On the way out of town, I stopped at Puddin' Keeter's produce stand and bought some of the sweetest, tastiest cantaloupes I have ever eaten. Everybody is saying that it's been the perfect year for cantaloupes. Not too much water, but enough. Like grapes need for a superior vintage.





PUTTING ON THE GRITS

hat are grits?" I couldn't help overhearing this query from a well-dressed young lady sitting at the table next to me at Tupelo Honey Café, one of Asheville's most popular breakfast spots. The waitress had to stop and think about the answer, which gave me the opportunity to break into the conversation.

The poor women didn't know what hit her. How could she have known she was sitting next to the ex-wife of the author of *Good Old Grits*, the same man who reinvented Shrimp and Grits, the dish that, after at least a century of dormancy, has become the most popular main course in



Tim Lyons, chef/owner of Blu Seafood and Bar, serves his shrimp and grits with a silky beurre blanc sauce.

restaurants all across the South ... with the exception, apparently, of Florida where the woman happened to live. (Her ignorance proves the old cliché is true: Florida really isn't a Southern state at all.)

Needless to say, she now knows more than she ever wanted to about grits.

She knows that grits have sustained Native Americans for thousands of years ... that the Aztecs are credited with the invention of hominy (corn kernels soaked in lye water to remove the husk) ... that after drying, hominy was ground into meal, cooked with water and the result is not unlike the food made from cooking ground barley with water that sustained Old World masses for thousands of years: gruel. We Americans call our version grits.



Chef Matt Hardner at Alivia's serves a grits cake with spicy seared scallops.

The Floridian also knows that corn was introduced to Europe by Venetian traders in the 16th century ... that the plant thrived on Italian soil, and its ground meal eventually replaced barley flour in making gruel. The result is polenta, still a staple of Italian cuisine.

So, basically, if you know polenta, you know grits and vice versa. Nowadays, grits — at least the stone ground version now popular in contemporary Southern cuisine — are usually made from dried white or yellow corn rather than lye-soaked hominy, which means the only real difference between grits and polenta is size: polenta is quite finely ground; grits are grittier. After all this unsolicited information, the Asheville tourist, feeling just a teeny bit under the gun, did forego hash browns and made the correct choice — grits with her eggs and sausage.

She may not repeat the experience. Tupelo's grits that day were pretty good, but nothing to write home about, though the waitress claimed they were stone ground. Even with the added texture and flavor enhanced by grinding grits with stone rather than steel, they, like rice and pasta, play a supporting role to other ingredients. The right amount of salt is essential, and so is good, fresh butter. The cooking liquid is important — grits improve when cooked with chicken stock, milk or cream (or all of the above) instead of plain water.



At Acme Food & Beverage Company, chef/owner Kevin Callaghan's grits are famously ultra-creamy.

Even so, grits need company. Sausage, ham or bacon, and fresh eggs (preferably fried with runny yolks) create the synergy that results in a satisfying meal. Red eye or sausage gravy ices the cake, so to speak. Unfortunately for the tourist, we left the restaurant before giving full instructions on eating procedure.

Sometimes Southerners gussy up their grits with cheese and bind them with eggs. This combination (often accented with gar-

Acme's Two-Hour Grits

The decadent grits at Acme Food & Beverage Company in Carrboro are famous for their smooth texture. Chef/ owner Kevin Callaghan agreed to share his special technique with us. As for the brand of grits, Callaghan says, "Any of the local stone ground [e.g., Old Mill of Guilford or Byrd Mill] will do just fine."



Callaghan instructs:

"Bring to a boil: 4 parts water and 1 part heavy cream.

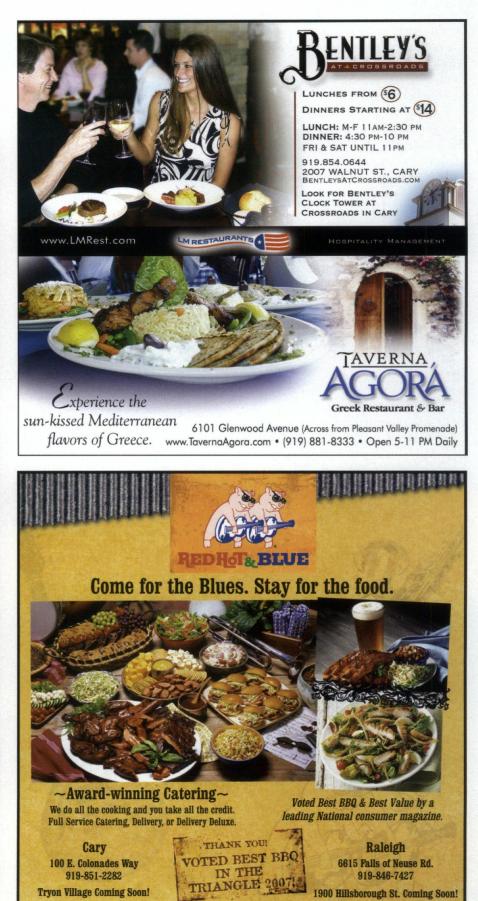
"Add very slowly: 1 part grits, whisking the entire time.

"When fully incorporated, turn off heat and whisk an additional 5 minutes to let the grits relax and begin absorbing liquid, making sure that there are no lumps.

"Return to very low heat. Do not allow the grits to boil (a few plops now and then isn't bad, just no real continuous boiling). Continue to whisk as grits will want to settle; if they do, they will scorch, forming a rug on the bottom of the pot. If a rug forms, do not scrape it up! Change pots, leaving scorched part in old pot. If rug is allowed to sit, it will ruin the flavor of the grits.

"Cook slowly [our amount does take two hours] until desired thickness is reached.

"Add butter, salt and white pepper to taste, and whisk until butter is thoroughly combined. Then turn off heat and stir in cheese to taste — we use cheddar, monterey jack and parmesan. Adjust seasonings and serve."

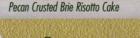


lic, Tabasco and nutmeg) produces a dish variously called baked cheese grits, cheese grits soufflé or grits casserole. Whatever the name, it usually means company is expected for breakfast or brunch.

If you would rather someone else cook your grits, you don't have far to go here in the Triangle. Since Bill Neal introduced his version of shrimp and grits at Crook's Corner in 1983, I daresay this dish has become the most popular restaurant meal, not only at Crook's, but also in upscale regional restaurants all over the South (except Florida, apparently). Charleston — where it is impossible to find a restaurant that doesn't serve its own variation of the dish — may have regained the title of shrimp and grits capital of the world by now, but I make the claim that Raleigh/Durham/ Chapel Hill chefs make the best grits on the planet.

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• Bloomsbury Bistro has a firm grasp on cooking and ambience. Seth Tiede, USA Today, '95



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HERE IS PROOF:

At **Alivia's** in downtown Durham, Chef Matt Hardner makes the chewiest, most coarsely ground grits I've ever tasted. Yet, they also have a creamy, rich mouth feel provided by Boursin cheese and exude a hint of thyme. At dinner, the same ingredients make up grits cake served with spicy seared scallops.

Jeremy Sabo serves his grits with shrimp, bacon, leeks and tomatoes at **South** in North Hills.

Chef John Toler at Raleigh's **Bloomsbury Bistro** whips up a sauté of wild mushrooms over Lindley Mills stone ground yellow grits with duck leg confit, haricots verts and porcini/black truffle jus.

In North Raleigh, **Margaux's** Chef Andrew Pettifer's grits are topped with fried chicken livers tossed with jalapeño hot sauce.

At downtown Durham's **Federal** gastropub, Chef Blue Law serves his goat cheese grits with smoked quail with blueberry balsamic reduction.

In Cary, Phil Evans makes grits into croutons accompanying shrimp and grape tomatoes in a garlic butter sauce when you dine at **Herons** in The Umstead Hotel.

Tim Lyons, chef/owner of Durham's newest Ninth Street eatery, **Blu Seafood and Bar**, serves his shrimp and grits with a silky beurre blanc sauce.

Some folks claim Patrick Cowden's delicious shrimp and cheese grits at the **Weathervane** in Chapel Hill rival Crook's original recipe.

Even **La Residence** is in on the trend. Chef Jim Maple's new outdoor café menu includes shrimp, grits and tasso ham.

At Carrboro's Acme Food & Beverage Company, you will find Kevin Callaghan's famous ultra-creamy "two-hour" grits supporting wild salmon with South-of-the-border flavors — black beans and roasted Anaheim peppers topped with salsa verde.

And as for grits' sibling, polenta, I can't think of a better way to serve it than Chapel Hill's **411 West's** lovely version, with plenty of wild mushrooms and cashew butter (also available at its sister bistro **518 West** in Raleigh). Also, check out the interesting shrimp and polenta with spicy roasted vegetables at **Irregardless** and **Underground's** crispy polenta cake with mozzarella and arugula, both in Raleigh. At **Vivace**, in Raleigh's North Hills, Jeremy Sabo's herbed polenta enhances his succulent braised chicken and olives. And you can even have polenta for dessert at **Panciuto** in Hillsborough in the form of a delicate chocolate polenta cake served with sambuca cream.

I rest my case. If you want glitz with your grits, we've got it here in the Triangle!

NIBBLES

For grits lore and recipes, the book I mentioned, **Good Old Grits** by Bill Neal and David Perry, is still in print and available at local bookstores. For even more on the subject, grits fanatics will love Nathalie Dupree's 80 recipes in her hot-off-the-press cookbook: **Nathalie Dupree's Shrimp & Grits Cookbook**. Vegetarians will appreciate **The Grit Cookbook: World-Wise, Down-Home Recipes** by Jessica Greene and Ted Hafer.

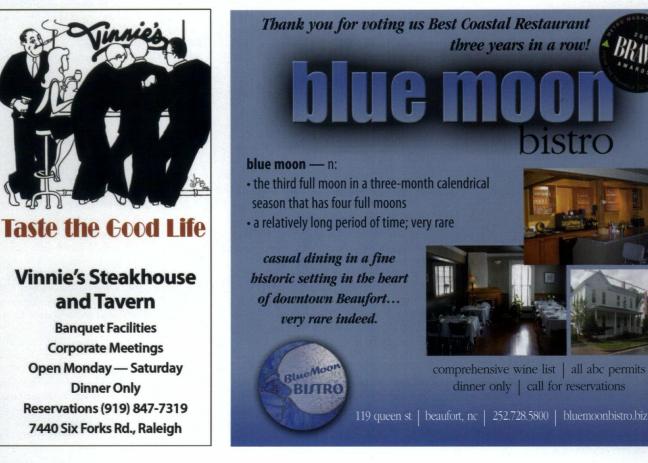
Sweet Stuff: Karen Barker's American Desserts by Magnolia Grill's Barker, winner of the prestigious James Beard Best Pastry Chef Award in 2003, just came out in paperback and is available at all major local bookstores.

Scotch Harbor, featuring sumptuous servings and innovative technique by Chef Donny Gilliam, is making quite a splash after opening the first week of August in Atlantic Station shopping Center in Atlantic Beach.

In Cary, the new **Vines Bistro** on Maynard Road is already drawing crowds. For information, link to www.vinesbistro.com.

Lou Moshakos, recognized by *The Triangle Business Journal* as one of the Fast 50 Entrepreneurs of the Triangle, has just opened his sixth restaurant in the area. The new Wake Forest Carolina Ale House's grand opening took place Aug. 8. The Ale House is a sports-themed restaurant with six locations: Raleigh, Cary, North Raleigh, Durham, Brier Creek and now Wake Forest. The sports-oriented eateries are part of a locally owned restaurant group that includes Papa Lou's, Taverna Agora, and Bentley's at Crossroads in Cary. Herons' Chef Phil Evans has been honored with an invitation to prepare dinner at the James Beard House in New York City on September 25, 2007. Evans will share this special menu with Herons patrons during the week prior to their dinner in New York City, beginning Monday, Sept. 17 through Friday, Sept. 21. Please contact 919-447-4200 for reservations. To reserve a seat for Herons' dinner at the James Beard House in New York City, contact 212-627-2308.

Il Palio at the Siena Hotel in Chapel Hill hosts visiting Chef Paolo Raspini, from Tuscany, for a week-long celebration of the cuisine, wines and traditions of this beautiful region of Italy. From Sept. 3 - 9, Chef Raspini will prepare a delicious range of Tuscan dishes for Il Palio's lunch and dinner menus. On Sept. 6, he will collaborate with Il Palio's own Chef Adam Rose for a Tuscan Wine Dinner, and on the following Sunday, a special Tuscan Brunch. Reservations are recommended: by telephone 919-929-4000 or visit online at www.sienahotel.com.



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. Steamed 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.
- BELLA MONICA 3121-103 Edwards Mill Rd, Raleigh. 919-881-9778. www.bellamonica.com. Authentic Neapolitan entrées from family recipes. Neighborhood wine bar with all-Italian list. Patio dining. Lunch & Dinner. Closed Sunday. Voted "Best Italian" by *CitySearch & AOL Cityguide*. *Wine Spectator* Award of Excellence.
- BENTLEY'S AT CROSSROADS 2007 Walnut St., Cary 854-0644. www.BentleysAmerican Grill .com. Our chef has been cooking up delicious new combinations. Dinners from \$14, Lunch from \$8. Superior food - classic, yet casual atmosphere. Private AV equipped Boardroom. Look for Bentley's Clock Tower. An LM Restaurant.
- BLOOMSBURY BISTRO 509 W. Whitaker Mill Rd. Ste 101, Raleigh. 834-9011. Sophisticated food and wine in a comfortable neighborhood setting. Featured in *Southern Living, Gourmet Magazine* and USA Today. Voted Best Restaurant two years running, Best Chef and Best Waitstaff 2006 MetroBravo Awards.
- BLUE RIDGE, THE MUSEUM RESTAURANT 2110 Blue Ridge Rd., Raleigh. 839-6262. www.ncartmuseum.org. Offering renowned visual art and culinary masterpieces at the NC Museum of Art. Eclectic fare ranges from salads, sandwiches and entrées at lunch to sumptuous weekend brunches.
- CAFÉ TIRAMISU 6196-120 Falls of Neuse Rd., Raleigh, 981-0305. Northern Italian Cuisine: A family owned and operated restaurant originating from an old Raleigh favorite Piccolo Mondo restaurant. Slick and contemporary décor, will give fine dining at its best.
- CAROLINA ALE HOUSE 513 Creekside Dr., 835-2222; 4512 Falls of Neuse Rd., 431-0001; 7981 Skyland Ridge Pkwy., 957-4200; 2240 Walnut St., Cary, 854-9444. Wake Forest opening Summer 2007 (US1/98). www.CarolinaAleHouse-.com. Award-winning menu served 11am until 2am. Catch all the sports action on 40+TVs. Daily lunch & dinner specials, coldest \$2 pints, 99¢ Kid's Tuesdays. An LM Restaurant.
- THE DUCK & DUMPLING 222 South Blount St., Raleigh. (919)838-0085. www.theduckanddumpling.com. Overlooking Moore Square, this contemporary Asian Bistro is home to Chef David Mao's unique blend of Chinese and Vietnamese cuisine. Open for Lunch: M – F; 11:30am – 2:30pm, Dinner: T – Th; 5pm – 10pm, Fri and Sat 5pm – 11pm.
- GLENWOOD GRILL 2603-151 Glenwood Ave., Raleigh. 782-3102. www.glenwoodgrill.com. A

Triangle favorite for 16 years has a new look. Popular Chef John Wright returns with new tastes and new ideas. Personable waitstaff and outstanding wine list. Lunch M-F, Dinner M-Sat.

- THE GRAPE AT CAMERON VILLAGE 403 Daniels St., Raleigh. 833-2669. www.yourgrape.com. Enjoy our gourmet menu including steaks and chops, a full bar and 120 handcrafted wines by the glass. Open 7 days, late night dining Thu-Sat. Live entertainment, reservations recommended. Catering, private parties & events.
- HERONS 100 Woodland Pond, Cary. 447-4200. www.heronsrestaurant.com. Now open at The Umstead Hotel and Spa offering modern American cuisine with regional influnces and an extensive wine selection. Live music and classic cocktails in the bar.
- JIBARRA RESTAURANT 7420 Six Forks Rd., Raleigh. 844-6330. www.jibarra.net. The first upscale Mexican restaurant in the area featuring eclectic, flavorful dishes representative of each region of Mexico. Unique wine list and posh tequila lounge. Now offering Sunday brunch and new lunch menu.
- JK'S STEAKS & SEAFOOD 4381 Lassiter Mill Rd. Raleigh. 781-3919. www.jksraleigh.com. Hospitably comfortable in a handsome setting, JK's features aged Western beef and seasonal selections of fish and shellfish, baby back ribs and chicken, plus one of the best not-just-appetizer bar menus in the area.
- KIN 7713-39 Lead Mine Rd., Raleigh. 848-3535. www.kinfinedining.com. Charles Meteesatien- the chef/proprietor of Glenwood South's Sushi Blues and who brought big city chic to Raleigh dining with "shabashabu"- now conquers fine dining serving Thai & Japanese cuisine and Sushi at KIN. Private Tatami rooms, chef room, covered patio, extensive wine and martini list. Lunch and dinner.
- MARGAUX'S RESTAURANT 8111 Creedmoor Rd., Ste. 111, Raleigh. 846-9846. www.margauxsrestaurant.com. Consider us for your next event, party or private dining experience. Two beautiful, separate dining rooms to accommodate any event perfectly.
- NAÑA'S CHOPHOUSE 328 W. Davie St., Raleigh. 829-1212. High energy, contemporary Italianstyle chophouse infused with local flavors and ingredients. Complementary valet parking, live music and fresh seafood. Call for reservations.
- 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.
- NIÑA'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" Wilmington Magazine, "Best Bloody Mary" Metro Magazine. Brunch Sat. & Sun., Lunch M-F and Dinner M-Sat.
- THE RALEIGH TIMES BAR 14 East Hargett St., Raleigh. (919)833-0999. www.raleightimesbar .com. The beautifully restored, 100-year -old *Raleigh Times* building is now home to a timeless local watering hole in Downtown Raleigh. Featuring hand-crafted, creative takes on classic bar fare favorites, an inventive drink menu and extensive Belgian beer selection. Open: M – Sat 11:30am – 2am; Sun, Noon - Midnight.
- SAINT-JACQUES 6112 Falls of Neuse, North Ridge Shopping Center, Raleigh. (919) 862-2770. www.saintjacquesfrenchcuisine.com. Owned and operated by French native, Lil Lacassagne-fine dining at its best. Voted "Best French Food in the Triangle- 2006 by *Citysearch*. Lunch and Dinner server Tues- Sat.
- SECOND EMPIRE RESTAURANT & TAVERN 330 Hillsborough St., Raleigh. 829-3663. www.second-empire.com. Located in the historic Dodd-Hinsdale 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 unparalleled martinis and live jazz played seven nights a week.
- TAVERNA AGORA 6101 Glenwood Ave. Raleigh. 881-8333. www.TavernaAgora.com. Taverna Agora absolutely Greek restaurant and bar is your passport to authentic cuisine with slow roasted meats and flavorful seafood dishes. Catering available. M-Sun 5-11p. 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 selection 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., Raleigh. 790-0700. www.winstonsgrille.com. 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 & RÎTZ 301 Glenwood Ave., Raleigh. 828-0018. Fresh, organic, locally grown dishes served tapas style in an upscale yet hip and smoke-free 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., Raleigh. 848-4792. www.zestcafehomeart.com. Offering the freshest, finest food served with a zesty outlook since 1995. Dine in our café or outdoor patio. Enjoy the Home Art selection of fun

RESTAURANT GUIDE

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, colorful 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 Hill Blvd., Durham. 490-2001.
- GEORGE'S GARAGE 737 Ninth St., Durham. 286-4131. Enjoy our casual upbeat atmosphere with the freshest seafood and authentic sushi bar. Afterhour 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.
- VIN ROUĜE 2010 Hillsborough Rd., Durham. 416-0406. Vin Rouge, a French café and wine bar, treats guests to provincial cooking at its finest in a chic, intimate setting. Dinner Tues.-Sun. 5:30-11, 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 Hill. 929-7643. www.crookscorner.com. "Sacred ground of Southern foodies," *New York Times*. Patio dining, weather permitting. Acclaimed Sunday brunch. Dinner Tues.-Sun. at 5:30, Sun. Brunch 10:30-2.
- GLASSHALFULL 106 S. Greensboro St., Carborro. 794-4107. www.glasshalfull.net. Downtown Carrboro's own optimistic wine bar, wine shop and kitchen serving small plates of the flavorful cuisines of the Mediterranean coast with an intriguing selection of wines from around the world. Wine shop specializes in affordable bottles for everyday drinking. Open for lunch and dinner Mon- Sat.
- PANCIUTO 110 S. Churton St., Hillsborough. 732-6261. www.panciuto.com. Fine dining 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 dining enter-

tainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

BEYOND THE TRIANGLE

- BEAUFORT GROCERY CO 117 Queen St., Beaufort. (252) 728-3899. www.beaufortgrocery.com Beaufort's oldest and continuously operating fine dining restaurant since 1991. Specializing in regional cuisine fused with global techniques and influences. Lunch M, W-Sat 11:30-3; dinner M, W-Sat 5:30-9:30 and Sun brunch at 11:30. Closed Tues.
- BLUE MOON BISTRO 119 Queen Street, Beaufort. (252) 728-5800. Coastal cuisine in a casual historic setting. Offering innovative dishes that bring a welcomed departure from other coastal venues. Chef Swain's eclectic menu includes references from Asia, France and America. For a balanced plate, enjoy a well-matched wine to accompany your entrée. Dinner Tues-Sat.
- CHEF AND THE FARMER 120 W. Gordon St., Kinston. (252) 208-2433. www.chefandthefarmer.com. A converted mule stable never looked so good. Blending old architecture and contemporary design with local ingredients and urban techniques makes this progressive eatery an epicurean oasis.
- CHEF WARREN'S 215 NE Broad St., Southern Pines. (910) 692-5240. Warren and Marianne Lewis invite you to their Bistro offering a variety of deli-

cious specialties from an edectic 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 Wilmingon's superior brunches. Open for dinner and Sunday brunch. *Wine Spectator* Award of Excellence, www.deluxenc.com.
- FRONT STREET GRILL AT STILLWATER 300 Front St., Beaufort. (252) 728-4956. www.frontstreetgrillastillwater.com Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious Wine Spectator Award of Excellence, serving lunch and dinner daily with Inside and Outside dining. New floating docks and outside waterfront bar.
- SHARPIES GRILL & BAR 521 Front St., Beaufort. (252) 838-0101. www.sharpiesgrill.com. Contemporary Coastal Cuisine served in an 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 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.

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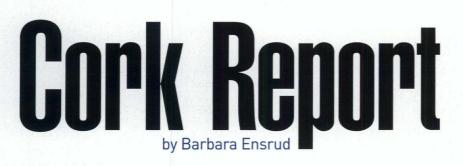


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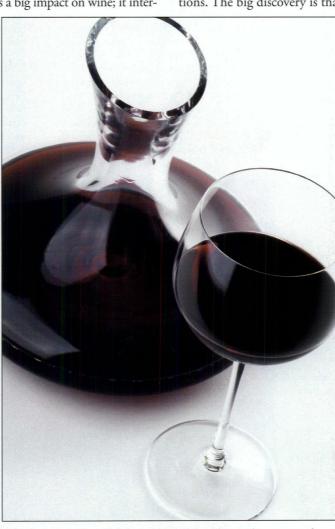


HOW LONG SHOULD WINES BREATHE?

ne of the ongoing controversies concerning wine is the breathing question. How long should a wine "breathe" before serving it, or more to the point, drinking it? Breathing, of course, is wine jargon for aeration, exposing the wine to oxygen. Contact with the air has a big impact on wine; it inter-

acts with flavor molecules, in effect opening them up to release aromas and a burst of flavors for the taste buds.

If you've opened a bottle and found it a little funky, or perhaps not giving much of either aroma or flavor - even simple wines such as Beaujolais or Pinot Grigio - you may have discovered that the second sniff 'n sip is better. That's because air has already done a little work on it - especially if you've swirled it around a bit to gather in even more air. Part of what is going on is aging. Air is wine's friend - up to a point; ultimately, however, it becomes the enemy. Wines are sealed against air to prevent premature oxidizing, which eventually turns them madeira-like (maderized) or vinegary. Cork has been used as the seal for centuries - quite a story on its own (but that's for another day) - because it appears to allow minute quantities of air into the bottle so that the wine evolves slowly over the years - one year or two for some but up to 10, 20, even 30



or more for deep, well-structured wines such as fine Bordeaux, Cabernet Sauvignon, certain Rhône reds and syrah/ shiraz.

There are different theories about letting wine breathe. Traditionally, it was recommended that a wine be opened about half an hour before serving. But just how much air can get into the neck of a wine bottle that is the size of a nickel? Not really enough to make a difference, unless you pour off two or three ounces

I've had a chance recently to check this out with wines of different ages in sorting my wine collection into new cellar conditions. The big discovery is that I have way more wine than the

> new space will accommodate. Tonight, for instance, I opened a 1980 Sebastiani Cabernet Sauvignon, Best of the Vintage from the Eagle Vineyard made from selected best lots. It bore a special label with a dramatic photo of an American eagle soaring over the vineyard. Frankly, I didn't expect much from this 27-year-old red, but I have to say something about California wines of the 1980s. The best ones were really well made, as I've discovered on more than one occasion.

> We thought they were big then - at 13 percent or 13.5 percent alcohol, they were bigger and riper than Bordeaux of that era - but compared with today's ripeness levels and alcohols of 14.5 percent and higher, California reds of the '80s (notably 1980, 1984, 1985, 1986, 1989) are proving again and again how well-made and age worthy they were. This 1980 was a revelation. With wines this old, you have to be careful about letting them breathe. They may be fragile

and can't stand up to much aeration. So I stood the 1980 upright for a day and pulled the cork — soaked through but intact — and decanted it.

Decanting aerates a wine quickly — one reason to decant a young tannic red to make it drinkable sooner. The 1980 amazed me because, once decanted, the aromas of ripe berries exploded

WINE BUYS OF THE MONTH

Véro Pinot Noir 2005, Maison Joseph Drouhin, France, \$18-23.

This red Burgundy — a basic entry-level Bourgogne Rouge — is a great indication of how good the 2005 vintage is: clean, bright flavors of black raspberry and black



cherry, with nice concentration make for a very tasty, drinkable Pinot. Delicious

with duck, roast pork, grilled chicken legs, sausages, liver and onions, goat cheese with black pepper or herbs.

Childress Vineyards 2006 Riesling, North Carolina, \$13.

A lovely Riesling, fragrant with charming floral accents, beautifully balanced with a hint of sweetness but crisp acidity that finishes dry. Excellent for Asian foods but delightful for sipping on its own. Kudos to Childress winemaker Mark Friszolowski!

Speaking of North Carolina, September is harvest month (even though this drought-driven year it began in August). This is a great time to visit wineries, when they are in full swing with a new vintage, enjoying a picnic on the grounds as most NC wineries have such facilities. The second edition of A Guide to North Carolina's Wineries (John F. Blair, \$16.95) is out in paperback and it's a musthave for those interested in our rapidly growing wine industry. Authors Joseph Mills and Danielle Tarmey do a valiant job of keeping up and telling the stories of North Carolina winegrowers — as well as providing the latest statistics, grape profiles, addresses and contact information for each winery. Check it out.

out of the glass and the intensity of flavors followed. And they didn't dissipate! A good 45 minutes later, both were still vivid, lively and the aftertaste still long and tasty.

Just goes to show: you can't predict. You have to open, pour and taste. On another recent evening I opened the Faiveley 2005 Bourgogne Rouge and was initially disappointed. It was a little thin, surprising since 2005 is an outstanding vintage in Burgundy (see Wine Buy of the Month). So I left it overnight, uncorked, thinking I would pour it out. As usual, though, I gave it another taste and found that - after 24 hours - the fruit had come forward and rounded it out into something much more enjoyable. Twenty-four hours of breathing is not typically recommended,

but not unheard of. In Italy, the producers of Biondi-Santi Brunello di Montalcino always recommend aerating that amount of time. I've certainly experienced other



Italian reds such as Super Tuscans and Barolos that tasted better a day, sometimes two after opening — with the cork in, of course.

The fact is, it's difficult to pronounce a rule of thumb for aerating wine. Despite the caveat, however, I do have a few guidelines for letting wines breathe:

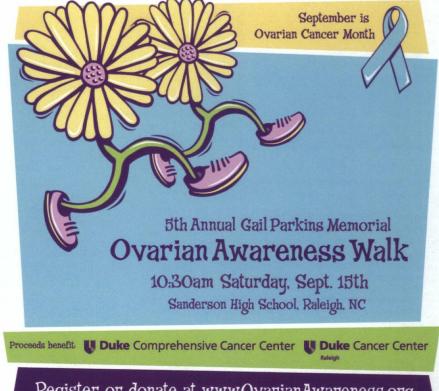
1. For young reds, 2 to 5 years old: open and either decant or pour off a glass to allow air into the bottle. The wine will soften and open with exposure to air.

2. Wines 7 to 10 or 12 years old: decant or pour and let them breathe in the glass; watch them unfold.

3. Older wines, 15 to 20 years or older: stand upright at least a day or 24 hours so the sediments can slide to the bottom; decant carefully just before serving (for

decanting techniques, see my Web site: www.bewinewise.com/winetips.html).

Very old wines can be fragile and lose intensity within 10 or 15 minutes.



Register or donate at www.OvarianAwareness.org or call Melanie Bacheler at 323-9523 for more information.



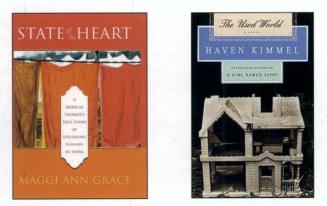
New and Noteworthy

FALL BOOK SEASON KICKS OFF WITH A BANG

by Art Taylor

Unham-based author Haven Kimmel may be most well known for her bestselling memoirs A Girl Named Zippy and She Got Up Off the Couch, but she's proven equally adept at fiction writing with two novels published to considerable acclaim: The Solace of Leaving Early and Something Rising (Light and Swift). Her latest novel, The Used World, promises to please her fans once more and completes what the publisher has called a "loose trilogy."

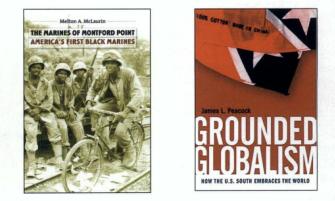
Returning once more to small town Indiana, Kimmel's new book centers around Hazel Hunnicutt's Used World Emporium, a warehouse-sized antique store offering everything from cracked butter churns to cheap landscapes to four-poster beds, providing the author a metaphorical link to her character's ambivalent relationships with the past — both their own personal pasts and the



past as an abstract entity. The novel revolves primarily around three women associated with the store. Hazel Hunnicutt, the proprieter, is an aging matriarch figure whose memories of her childhood punctuate the main narrative. Claudia Modjeski (who opens the book with a Colt .44 in her hand) is an oversized woman struggling with stares from random passersbys and with greater religious and existential quandries — with "something missing in my life." And Rebekah Shook — to my mind, Kimmel's most compelling character here — faces a variety of conflicts: with her religious zealot father, with the boyfriend who abandoned her for a younger, more socially desirable alternative, and with the baby she is surprised to find that she's carrying. Dreamy, disconnected, she doesn't even know she's pregnant until her father calls attention to the fact — and then effectively turns her out of his home.

Exploring these women's lives, Kimmel also explores questions of motherhood, dealing with motherhood both past, present and pending; even Claudia finds herself hoodwinked by Hazel into taking in an infant child. As these stories unfold, the novel often lapses into a meditative state — characters pondering the world around them and their place in it — and the book brims with ethical questions and philosophical observations. Early on, Claudia thinks, "how *odd* the fact of consciousness in beings who spent their lives like hamsters on a wheel." Later, Rebekah, facing the prospect of single parenthood, ruminates on the idea of "family" and fears that "the family photographs, the reunions, the romanticizing of children … were nothing but shields against the truth; against a wider, graver emptiness." Elsewhere, there's talk about predestination and free will, internal debates about Christian theology. A quote from Buber provides an epigraph for the book.

For all the sadness that seems to permeate many corners of these women's lives — and likewise many corners of the book itself —



The Used World is ultimately redemptive, resilient and even optimistic. Along the way, Kimmel proves herself a gifted writer and perhaps a wise one, as well.

Kimmel reads from *The Used World* at three Triangle locations this month: on Tuesday evening, Sept. 18, at Durham's Regulator Bookshop; on Thursday evening, Sept. 20, at Raleigh's Quail Ridge Books; and on Saturday morning, Sept. 22, at McIntyre's Books in Fearrington Village.

NORTH CAROLINA BOOKWATCH

James Peacock, a professor of anthropology at UNC-Chapel Hill, will be discussing his new study, *Grounded Globalism: How the US South Embraces the World*, at several area bookstores later this month (see "New and Noteworthy" below), but *North Carolina Bookwatch* gives readers and viewers an advance look on Friday, Sept. 7, at 9:30 p.m., with an encore presentation on Sunday, Sept. 9, at 5 p.m. The program, hosted by DG Martin, airs on UNC-TV; the rest of the month's schedule follows the same pattern (Fridays at 9:30 p.m., Sundays at 5 p.m.) with the following guests:

• Tim Madigan, author of I'm Proud of You: My Friendship with Fred Rogers, on Friday, Sept. 14, and Sunday, Sept. 16.

• Melton McLaurin, author of The Marines at Montford Point, about African-American enlistees at a segregated base near Camp Lejeune in World War II, on Friday, Sept. 21, and Sunday, Sept. 23.

· And Kathryn Stripling Byer, North Carolina Poet Laureate and author most recently of Coming to Rest, on Friday, Sept. 28, and Sunday, Sept. 30.

Turn to Metro next month for information on NC Bookwatch's October programming.

PLANNING AHEAD

Several organizations host annual fall literary events at destinations throughout the region, and it's never too soon to start planning your trips. Future issues of Metro will feature more information about programming for each event below, but visit their respective Web sites for additional information now.

• Wilmington hosts the 7th Annual Cape Fear Crime Festival the weekend of Oct. 25-27 with headliners William Bernhardt, Jon Jefferson and John Hart; for more information, visit www.capefearcrimefestival.org.

• Further up the shore, Morehead City hosts the 3rd annual Crystal Coast Book Festival on Friday and Saturday, Nov. 2 and 3, with a number of writers across a wide variety of genres; for a current listing of events and participants, visit www.crystalcoastbookfestival.com.

 And the North Carolina Writers' Network is planning its annual Fall Conference for the weekend of Nov. 16-18 in Winston-Salem; check out their Web site at www.ncwriters.org for updated information.

NEW AND NOTEWORTHY

Can't wait for those festivals and conferences to get your literary fix? This month officially puts the busy fall book season into high gear, with many great events at area bookstores, including:

· Carrboro author Maggi Grace with a medial memoir about her and her husband's health experiences abroad, State of the Heart: A Medical Tourist's True Story of Lifesaving Surgery in India, on Wednesday evening, Sept. 5, at Durham's Regulator Bookshop, and on Tuesday evening, Sept. 11, at Raleigh's Quail Ridge Books.

· Edward P. Jones, representing both his own story collection, All Aunt Hagar's Children, and his guest editor stint on this year's New Stories from the South, on Friday evening, Sept. 7, at Quail Ridge; on Saturday morning, Sept. 8, at McIntyre's Books in Fearrington Village (with selected contributors to the anthology); and on Saturday evening, Sept. 8, at the Regulator (with contributors Angela Threatt, Joshua Ferris and Holly Goddard Jones).

THE RETURN IMPER IDENCY SUBVERSION OF AMERICAN DEMOCRACY

• Rose Senehi, author of the mystery Pelican Watch, on Saturday afternoon, Sept. 8, at Barnes & Noble, New Hope Commons, Durham.

• Winston-Salem native Kate Blackwell, author of the short story collection You Won't Remember This, on Sunday afternoon, Sept. 9, at McIntyre's Books.

· UNC-Chapel Hill history professor John Semonche with Censoring Sex: A Historical Journey Through American Media, on Sunday afternoon, Sept. 9, at Quail Ridge Books, and on Thursday evening, Sept. 13, at the Regulator.

• Durham novelist Robert Slentz-Kesler, author of Sylvia, Rachel, Meredith, Anna, on Monday evening, Sept. 10, at the Regulator.

• UNC-Chapel Hill anthropology professor James Peacock with Grounded Globalism: How the US South Embraces the World, on Saturday morning, Sept. 15, at McIntyre's, and on Thursday evening, Sept. 20, at the Regulator.

• WRAL reporter Amanda Lamb with her memoir Smotherhood: Wickedly Funny Confessions from the Early Years, on Sunday afternoon, Sept. 16, at Quail Ridge Books; on Tuesday evening, Sept. 18, at the Cary Barnes & Noble; and on Tuesday evening, Sept. 25, at Barnes & Noble, Brier Creek Commons, Raleigh.

• LD Russell, a lecturer in religious studies at Elon and author of Godspeed: Racing Is My Religion, on Wednesday evening, Sept. 19, at the Regulator.

· Pulitzer Prize-winning journalist Charlie Savage, author of

Takeover: The Return of the Imperial Presidency and the Subversion of American Democracy, on Monday evening, Sept. 24, at Quail Ridge Books.

· Photographer John Menapace with his collection With Hidden Noise: Photographs by John Menapace, drawn from a 2006 exhibition at NC State University's Gallery of Art, on Tuesday evening, Sept. 25, at Quail Ridge Books.

• UNC-Chapel Hill professors Dorothy Holland and Donald Nonini with Local Democracy Under Siege: Activism,

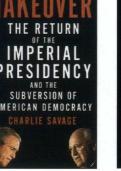
Public Interests and Private Politics, an examination of politics in five NC communities, on Thursday evening, Sept. 27, at Quail Ridge Books.

 And bestselling author Nicholas Sparks with his 13th novel, The Choice, on Friday, Sept. 28, at the Cary Barnes & Noble.

THE MAKING OF THE CONSERVATIVE MIND

By Arch T. Allen

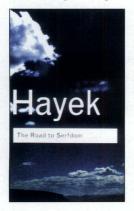
A cornerstone of modern American conservatism, FA Hayek's The Road To Serfdom (1944), is now available in a new "definitive edition" (2007). Also available in a new edition is George H. Nash's The Conservative Intellectual Movement in America Since 1945 (1976, 2006 edition), which explains, among other post-World War II developments, the Hayek-led "revolt of the libertarians." These two books explain modern conservatism as a confluence of ideas more than a political movement. Many of those ideas were expressed in books published in the 1940s and early 1950s, when



METROBOOKS

post-New Deal liberalism was dominant, philosophically and politically. They came to life in the person and presidency of Ronald Reagan after his election in 1980 and have competed with post-New Deal liberalism for American governance. And sometimes they have competed with themselves for defining conservatism.

The Road To Serfdom contributed the libertarian cornerstone, based on classical liberalism, of modern conservatism. Written when socialism was sweeping around the world and centralized economic planning was creeping into Britain and America, *The*



Road To Serfdom warned of the threat to freedom posed by presumably benign democratic socialism and centralized economic planning. Hayek defended freemarket capitalism and classical liberalism as interdependent and argued that economic liberties are essential to civil liberties. *The Road To Serfdom* became one of the 20th century's most influential books, even by its critics, and helped inspire the revival of capitalism at the end of the century. (See "MetroBooks" November 2001, November 2002 and

February 2004.) Now, as part of the collected works of Nobel laureate Hayek published by the University of Chicago Press under the editorship of Bruce Caldwell, an economics professor at UNC-Greensboro, *The Road To Serfdom* appears with a forward and introduction by Caldwell, in a "definitive edition."

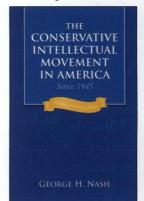
The classical liberal or libertarian emphasis of capitalism and freedom — fused with traditionalist conservatism and its emphasis of culture and morals — and under an umbrella of anti-communism during the Cold War, merged into modern American conservatism. Those developments are explained in Nash's *The Conservative Intellectual Movement in America Since 1945*. Out of print for some time, it is now available from the Intercollegiate Studies Institute in a 30th anniversary edition with a new preface by Nash. For anyone trying to understand modern conservatism, Nash provides the definitive chronicle of its development.

Influential contributors to its development include William F. Buckley Jr., and other writers for his magazine, National Review, first published in 1955. One writer, Jeffrey Hart, a former English professor at Dartmouth and now retired, has written about those contributions in recognition of National Review's 50th anniversary in The Making of the American Conservative Mind: National Review and Its Times (2005). Using the title of Russell Kirk's traditionalist cornerstone of conservatism, The Conservative Mind (1953), Hart explains traditionalist conservatism based on Edmund Burke's European political philosophy as applied in America and "interpreted for a new constitutional republic and, today, for modern life." In this traditionalist view, conservatism is, in Buckley's phrase, the "politics of reality." For Hart, a realistic conservative "knows too much to be a relativist but too little to be an absolutist or a utopian." Experience and established institutions guide conservative ideas, and "the conservative mind is a model arrived at by reflection upon the best that has been thought and said." Subject to change and "the people's 'deliberative sense," Hart explains that "the conservative mind is a work in progress."

As works in progress, many conservative minds have migrated from the Left. Members of an earlier generation, repulsed by Communism and the softer socialism creeping into America, became conservatives, as exemplified by a selection of early contributors to *National Review*. A half century later, members of a younger generation, repulsed by the late-1960s excesses and the ensuing '70s cultural confusion, economic "stagflation," and Carter-decreed "malaise," also migrated to the Right, as explained in *Why I Turned Right: Leading Baby Boom Conservatives Chronicle Their Political Journeys* (2007, edited by Mary Eberstadt). Contributors include *The New York Times* columnist David Brooks, National Review editor Rich Lowry, author Danielle Crittenden, and psychiatrist/author Sally Satel. The collection presents, in con-

tributing scholar Peter Berkowitz's phrase, a "family of opinions," and it proves that the conservative mind is not monolithic but is, as Hart says, indeed a work in progress.

In American Conservatism: An Encyclopedia (2006, edited by Bruce Frohnen, et al), the Intercollegiate Studies Institute has brought together essays from over 200 scholars to explain conservatism in terms of politics and in terms of ideas. Its 600-plus entries are followed by suggestions for



further reading, including Hayek's *The Road To Serfdom* and Kirk's *The Conservative Mind*, as well as other influential books such as Richard M. Weaver's *Ideas Have Consequences* (1948) and Whittaker Chambers' *Witness* (1952). This unique encyclopedia is an excellent source for initial inquiry and a springboard for expanded study.

In The Future of Conservatism: Conflict and Consensus in the Post-Reagan Era (2007, edited by Charles W. Dunn), just released by the Intercollegiate Studies Institute, the editor defines conservatism as "the defense of inherited political, economic, religious, and social traditions from the forces of abrupt change, based upon the belief that to maintain continuity and stability in society, established customs, laws, and mores should guide change." It then examines conservatism in "the Post-Reagan Era" with scholarly, but readable, essays, including entries from historical authority Nash on conservatism's "uneasy future;" University of Virginia professor James W. Ceaser on conservatism's modern movement; Harvard professor Harvey C. Mansfield on the need for constitutional conservatism; and political analyst Michael Barone on the electoral future of conservatism. It ends with an epilogue by The Weekly Standard editor and commentator William Kristol on the "enduring Reagan." Kristol reminds us that "if we can learn anything from the legacy of Ronald Reagan, it is that open debate, courage, and challenging conventional wisdom can actually be a healthy thing."

Under that standard and based upon the books briefly noted here, we can conclude that modern American conservatism, whatever discontents and dissatisfactions stir within it — and regardless of its electoral future — is healthy indeed. Otherwise, as Nash warns, it faces an "uneasy future."



CAROLINA CHOCOLATE DROPS A RARE FIND

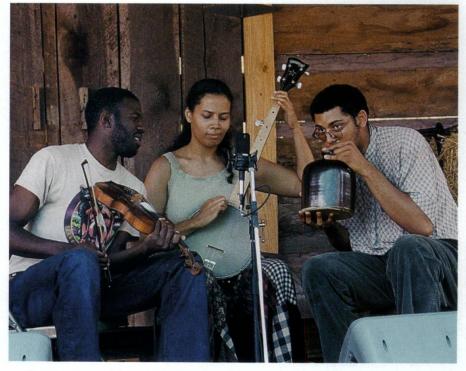
North Carolina continues to be a lively locale for artists who play traditional and bluegrass music. The state boasts a significant base for these musical genres, and fans can find artists performing Piedmont and Appalachian traditional and bluegrass styles from Blowing Rock to Ocracoke Island. Amidst this abundance of traditional music, however, there is a rare find — the Carolina Chocolate Drops, an African-American string band — the first one I've ever encountered.

The Carolina Chocolate Drops is a trio – Rhiannon Giddens, Justin Robinson and Dom Flemons. They're playing the string band music of the Carolina Piedmont, knee-deep in a tradition that dates back centuries and includes North Carolina artists such as Joe Thompson, Joe's cousin Odell Thompson, John Arch Thompson (Odell's father) and Libba Cotten. CCD recently released an album titled Dona Got a Ramblin' Mind (Music Maker). The CD is a choice slice of traditional music; 16 tunes in all, arranged by the Chocolate Drops. Tracks include "Starry Crown," "Black Annie," "Dixie," "Ol' Corn Likker," "Little Margaret" and "Short Life Of Trouble,"

Giddens, Robinson and Flemons deliver a superb performance on the CD. Their instrumental and vocal work is adept, as is their grasp of the essence of the genre. There's an abundance of mighty fine fiddlin' and banjo playing here, plus Flemons blows a mean jug. Any fan of traditional music will do well to spend some quality time with *Dona Got a Ramblin' Mind*.

Chocolate Drop Dom Flemons, a native of Phoenix, AZ, explained during a recent interview how he was drawn to traditional music: "The voices drew me to the music. I was attracted to people with particularly interesting voices and the way they could weave their voices into a tune to make a song." He added that: "A lot of the old pre-war blues singers, and even some of the hillbilly singers, had very interesting vocal techniques and personas. I was also trying to grab their musical style, of course." Banjo Gathering in Boone, North Carolina, which happened in April 2005 at Appalachian State."

Flemons made the journey to Boone to check out the Gathering. It proved a fateful decision. "I met Rhiannon at the Black Banjo Gathering," he recalled. "She'd help-



Growing up in Arizona, Flemons had an early interest in music. He played percussion in his school band and picked up guitar.

"I first got interested in The Beatles and Bob Dylan," he noted, "and then from there I started grabbing their influences. I kept expanding, music-wise, picking up on anything I saw on television or read about. I watched a lot of music documentaries."

He gravitated to folk styles, which led him to solo gigs in coffeehouses and busking on street corners.

"Eventually Sule Greg Wilson tracked me down and told me about the Black ed organize bits of it. I met Rhiannon, and she knew Justin, who had come to learn from Joe. Justin asked Joe if he could come down and see him in Mebane, where Joe lives, and Joe said 'sure,' so he started going down to see Joe.

"Now, the deal is that the fiddle works off the banjo in string band music," Flemons explained. "Justin had been playing banjo, but he wanted to learn fiddle from Joe, so he started bringing banjo players with him to see Joe. Eventually this led to Justin inviting Rhiannon down to Joe's place. Rhiannon also wanted to play fiddle, but she found herself playing banjo PvV

with Justin and Joe."

After the Black Banjo Gathering, Wilson, Giddens and Flemons got together in Phoenix and formed the group Sankofa Strings. After a few gigs, Flemons moved to North Carolina, where he felt there was a good deal of interest in the music he played. And it gave him the opportunity to form the Carolina Chocolate Drops



We don't want to go to the past; the past isn't exactly ideal. That's a difference between black music and white music in general.

- Dom Flemons

with Giddens and Robinson.

"I fit with Justin and Rhiannon because I'm a multi-instrumentalist. They form a solid rhythm section and I play guitar, harmonica, banjo, snare drum, jug and kazoo. One of my joys has always been going to folk festivals and adding something to a jam session, since I can play several instruments."

When asked if he gets a throwback vibe from playing string band music, Flemons replied that, "In some ways, yes, but in other ways, no. Throwback only in the sense that we do older music. Outside of that, we're not going to tell anybody that we're from the past. We don't want to go to the past; the past isn't exactly ideal. That's a difference between black music and white music in general.

"A lot of white music — like country music — may talk about nostalgia, coming home, roots, that sort of thing," he continued. "Black people don't have that luxury. If you're talking about African-American people going back to their roots, you're talking about a lot of pain. I think this is one reason why there aren't a lot of retro movements in the black musical community."

There is a stimulating tension inherent in a situation that has our contemporaries performing traditional music. In contemplating this circumstance, Flemons allowed that: "We don't try to deny that we're modern people. I mean, we've also learned a lot from Joe, and he's 88 years old now and, in a sense, he's part of the past of black string band music. When we're approaching this music, we don't approach it as a strict traditionalist might. We take it and let it evolve within our group and then take it wherever we want to."

Flemons' observation highlights the only sensible approach to playing traditional tunes. Whatever music artists are performing, they need to make it their own, make it relevant to their world. Purists who demand strict replication of traditional songs are little more than errant museum curators. Music is a performance art, and inspiring performance is in itself inspired by an artist's interpretive gift.

The Carolina Chocolate Drops had been in existence for a relatively short time when the group began attracting media attention, which in turn prompted calls from schools, as well as some concert opportunities. When Tim Duffy of the Music Maker Foundation got up with the trio, things began popping. As Flemons observed in commenting on the arrival of Duffy: "Since then it's been a kind of wild roller-coaster ride." Indeed it has. CCD is in a position atypical for most string bands. Their insanely busy upcoming tour itinerary bears a much closer resemblance to a successful indie rock band than to the gig list of a traditional music act. The band has 16 dates in 30 days in September, including an appearance at the Bull Durham Blues Festival. Between October and November CCD is nationwide, from California to Massachusetts.

"The intensity with which the dates have been coming at us has taken some getting used to," Flemons allowed. "We're still very much a local band in our minds. Luckily we've had people come along who have had our best interest at heart, so we haven't struggled with that.

"We're also traveling so much," he added. "We're not home nearly as much as we used to be, and that's also a change we've had to adjust to. And then everything seems to be so epic and casual at the same time.

"For instance, when we go down to see Joe, it's pretty much like, 'Hey, Joe, how are you doin'?' 'I'm doin' OK.' 'Let's play some.' But if you step back from this and look at it, you've got young black musicians going to visit an older black man who's giving them a musical tradition that's not very well known. If Joe had keeled over 10 years ago, we wouldn't have this music at all. As it is, we're able to bring this tradition forward. That's a lot to take in, and yet, it happens very casually."

Check out the Carolina Chocolate Drops at: www.carolinachocolatedrops .com. *Dona Got a Ramblin' Mind* is available from amazon.com, cdbaby.com and musicmaker.org.

DISCOLOGY

Hugh Masekela: *Live at the Market Theatre* (Times Square)

Double-disc joint from this South African flugelhorn legend. This is quintessential Afro-jazz, so be hip enough to catch this wave. Cue up "The Boy's Doin' It" — one of the coolest jazz tracks I've heard this



year. Also check Masekela's tribute, both word and music, to Nelson Mandela on Disc One. The sound on this track is

so perfectly South African, evoking township jive, kwela music, chimurenga and gospel à la Soweto Gospel Choir. Get into Disc Two via the very mellow "Thuma Mina" and the incandescent horn number "Up Township." And, yes, Masekela delivers a delicious rendition of "Grazing In The Grass." It's not quite the version that we recall from 1968 — it's better. Through it all, note the cats playing behind Masekela — they're a truly righteous crew. This is one of the top world/jazz releases of '07. continued from page 23

education experts.

BUILDING EXCELLENCE INTO AMERICAN HIGHER EDUCATION

A conference sponsored by The John William Pope Center for Higher Education Policy

Preliminary Agenda

Saturday, October 27, 2007

Hilton Hotel Raleigh-Durham at Research Triangle Park

4810 Page Road, Research Triangle Park, North Carolina

\$20 per person (lunch included)

8:30 – 9:00 a.m. Registration and continental breakfast

9:00 – 9:15 a.m. Welcome and introductory remarks

Jane S. Shaw and George C. Leef of the J.W. Pope Center for Higher Education Policy

9:15 – 9:45 a.m. Opening address: "What Does Excellence Mean?"

Steve Balch, president and founder,



The Literacy Council of Wake County will present the 8th Annual Corporate Spelling Bee Sept. 12 at Cary Academy. Companies can enter three-man teams for the event by going to www.wakeliteracy.org.

New Garden For Duke Raleigh Hospital Duke Raleigh Hospital campus will soon provide a tranquil garden for respite and tranquility through a donation from the family of Duke Raleigh Advisory Board Member Carolyn Grant. Carolyn and her son Forrest made the contribution in honor of Forrest's grandfathers, W. Carrell Willis and W. Forrest Grant. Phase one began July 23; phases will be completed as funding initiatives continue. For more inNational Association of Scholars

9:45-11:00 a.m. Panel I: Excellence at the Top

James Gilchrist, chancellor, Elizabeth City State University

Earl Danieley, former president, Elon University

Richard Bishirjian, president, Yorktown University

Moderator, Harold Lee Martin Sr., UNC senior vice president for academic affairs, University of North Carolina

11:00 – 11:15 a.m. Break

11:15 – 12:15 p.m. Panel II: Independent Campus Centers: Promise and Peril

Russell Nieli, lecturer, Princeton University

Robert Paquette, professor of American history, Hamilton College

Moderator, Michael Munger, department chair, political science department, Duke University

12:15 – 1:30 p.m. Luncheon and Keynote Address:

formation about the garden, please contact Carla Hollis at 919-954-3257.

Susan Rosenthal of the Durham office of financial investment firm Merrill Lynch has been named for the second consecutive year to the Top 100 Women Financial Advisers by the weekly financial magazine *Barron's* based on data compiled by RJ Shook, publisher of the Winner's Circle series of books. Rosenthal received a PhD in psychology from UNC-Chapel Hill before entering the financial services field.

The WakeMed Health & Hospitals Board of Directors has approved the purchase of 10 acres of land for the future site of the WakeMed East Healthplex in the Wendell Falls subdivision. The \$22 million healthplex will feature a stand-alone emergency department, CT scanner, ultrasound, mammography, general radiology, fluoroscopy, laboratory services and physician offices when completed in 2009.

Gerald Mitchell has been named executive vice president of Wake Technical Community College by President Stephen Scott to serve as Scott's "right-hand man" "Does Liberal Education Have a Future?"

Harry R. Lewis, former dean, Harvard College, and author of "Excellence without a Soul."

1:30 – 2:45 p.m. Panel III: Trustees in the 21st Century

Candace de Russy, former trustee, State University of New York

Todd Zywicki, alumni trustee, Dartmouth College

Velma Montoya, former member, Board of Regents, University of California

Moderator, Jean Kitchin, former trustee, UNC-Chapel Hill

2:45 - 3:00 p.m. Break

3:00 – 4:00 p.m. Panel: Restoring Excellence to the Curriculum

Elizabeth Kantor, author, The Politically Incorrect Guide to English and American Literature

James B. Murphy, professor of government, Dartmouth College

Moderator, Garry Walton, dean, Meredith College

in carrying out the mission and goals of the college.

ART-ON-THE-MOVE, a public art project sponsored by the City of Raleigh Arts Commission (CORAC) in partnership with Capital Area Transit (CAT) will roll out Sept. 22 featuring artwork from artists selected to be emblazoned on the sides of CAT buses traveling throughout Raleigh. A bus "christening" will take place at 6 p.m. in Moore Square in downtown Raleigh. The 12 artists chosen either live, work or attend school in Raleigh: Fabrizio Bianchi, Bart Cusick, Patrick Fitzgerald, Paul Friedrich, Matthew Kershaw, Keith Norval, Anna Podris, Timothy Postell, Marianne Prince, Rebecca Rousseau, Robert Schrag and Mary Storms. Their artwork will be placed on the sides of CAT buses for a period of up to one year.

Jim Goodnight, CEO of SAS in Cary, has been named by the Board of Directors of the International Affairs Council (IAC) as their 2007 Citizen of the World. The award will be presented to Goodnight at a dinner on Oct. 25 at North Ridge Country Club in Raleigh.



BEWARE THE BEAR AND DRAGON

ladimir Putin is a dangerous character. Former KGB Maj. Gen. Oleg Kalugin, who fled Russia to escape trumped-up charges by his former employee in the spy agency, told us so at the 2003 Raleigh Spy Conference. Nothing since has disproved his assessment. Putin is, as a wag depicted Lord Byron, "mad, bad and dangerous to know." As the post-Soviet Russia fades from influence on the international grid, the potential for Putin to make a play for attention magnifies.

Signals that Russia is up to something usually pass underneath the media radar screen now that news people are obsessed with the Iraq war, climate change, the 2008 presidential election and local grisly crime stories now catapulted to the top of the national news agenda. Consequently, the recent appearance of gigantic Tupolev bombers over British waters went nearly unmentioned — as did Putin's move to forge an alliance with the People's Republic of China. And according to a recent intelligence report, Russian foreign spy operations against the US have reached Cold War levels, rivaling China in the number of agents here stealing military and hightech secrets.

There is another sinister trend under Putin, the acceptance of murder as political warfare. At last count, 14 Russian journalists have been killed since 2003. The poisoning of Alexander Litvinenko by radioactive polonium in London — the former KGB officer who exposed the brutality of the Putin regime in London, has Russian fingerprints all over it. And it is common knowledge that Putin is a pedophile. Early this summer, a photo of the Russian president kissing the bare stomach of a small boy made the rounds. More recently, Putin invited the press to take pho-

My Usual Charming Self

by Bernie Reeves

tographs and TV footage as he walked along a river with his shirt off. Putin fits into the profile of mentally quirky leaders with a penchant for provocative and dangerous moves when cornered.

The Russians are great chess players, and Putin has the potential for checkmate against the West, the so-called C-Bomb, comprising cobalt, the successor to the atomic and hydrogen bombs. Information reaching Western sources maintains the Soviets actually possess a C-Bomb Doomsday system buried deep underground with the capability to end life on earth. It is supposed by pundits that the development by the US of the bunker-buster bomb — introduced in the first Iraq War was developed to destroy the Russian ultimate weapon.

And then there is China. Maybe it's the politically correct discipline drilled into the news types that prevented them from putting two and two together to make a big story out of the series of faulty and dangerous products now imported into the US from the People's Republic. Whether fear of offending Asians, or just typical of the moronic state of media, the appalling truth is that, in some cases, we are importing lethal goods and food products to please our friends in China. The upside of this dangerous scenario is that our trade deficit goes down and China's self-esteem as a capitalist exporter goes up — and US exporters can tap the fabled Chinese market.

It should then be no surprise that a small news item appeared stating that China is considering a "trade war" against the US due to our complaints about their exports. Trade wars can get ugly and lead to other wars, regional and global. North Carolina has staked out a big share of the China trade and doesn't want to upset our new trading partners. Yet, in Raleigh a few months ago, the ambassador to the US from China actually issued a threat to a luncheon crowd, stating that the US must change its diplomatic relations with Taiwan (the Republic of China), China's enemy, or trade will be suspended with the US.

Now that we are complaining about dangerous imports from China, albeit timidly for fear of insulting the Chinese and endangering the regime's move away from communism to capitalism, the Dragon is breathing fire. If pushed too hard on the export issue, accompanied as it is with a backhanded criticism that China is still very backward, would they invade Taiwan to cover up their inadequacies as an alleged major player in the world's economy?

The relentless media assault on the war in Iraq is blinding the US to very serious threats from our old adversaries. Iraq is a detail; Russia and China are the problem.

NOTES FROM LA-LA LAND

I'm sure state and local leaders held their breath for a brief moment when the bridge collapsed in Minnesota last month, hoping they would not be drawn and quartered by the people of North Carolina for their neglect of the state's transportation infrastructure. Due to the so-called "parity" plan, the NC Legislature allocates more highway money to rural areas that should go to urban regions where the money is needed. This bit of tricky social engineering has the potential to undo all that has been accomplished to make the Research Triangle the top quality of life community in the US.

But praise is long overdue to NC DOT for the wildflower program along our roadsides. As the roads worsen, the visual delight of these colorful and well-tended oases bring cheer to disgruntled motorists.

If you missed TNT network's splendid dramatization of The Company, a semi-fictional drama about the CIA from the 1950s to today, go rent it or wait for the re-runs. One of the main characters is the real-life James Angleton, chief of counterintelligence at CIA from the mid-50s to the 1970s who was forced into early retirement due to his obsession that a mole was undermining the Agency. In the upcoming fifth Raleigh Spy Conference — discussed in last month's column (www.metronc.com: "Spy Wars In Raleigh") - Pete Bagley, the officer who handled the defection of the controversial KGB double agent Yuri Nosenko, will be joined by Dave Robarge, chief historian at CIA and the top expert on Angleton. The line-up is nearly complete for the conference, so make plans to attend March 26-28, 2008, and go to www.raleighspyconference.com for more information.



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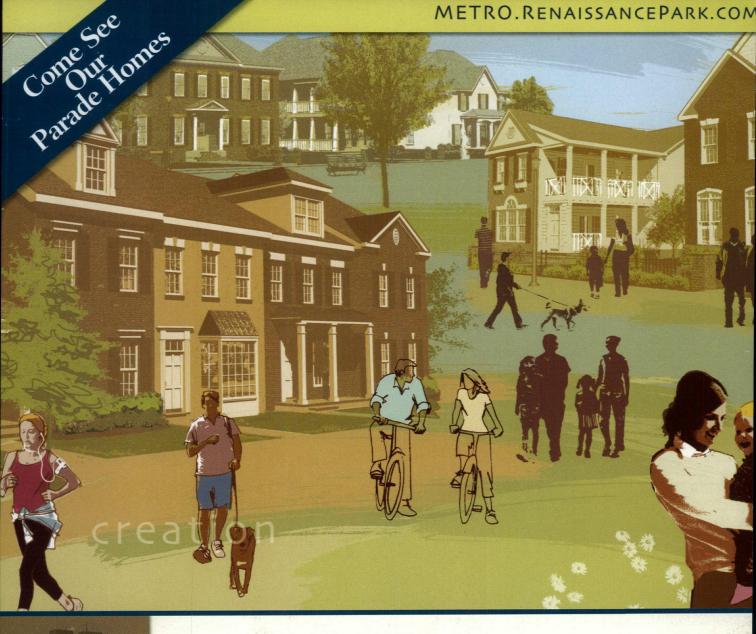
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