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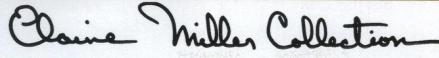


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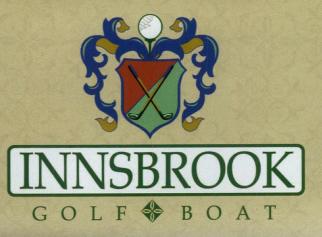
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Philip and Rhonda Szostak's Metro House

### BETTER AND BETTER

hanks to everyone out there for doing what you do to make our job a pleasure. My favorite comment - second only to "I read Metro cover-to-cover" - is one we heard over and over about the September edition: "This issue is the best one ever." And then we do it again, like this October offering.

The British royal family has attended one American football game UNC at Maryland in October 1957. Queen Elizabeth II and Prince Philip witnessed a historic gridiron contest, unaware of the undercurrents in the cool autumn air: Former Terrapin coach "Sunny Jim" Tatum was returning to College Park for the first time since abruptly accepting an offer to coach the Tar Heels. Raleigh-born Ray Walser, recently retired from the United States Department of State, researched this historic clash and reports that there was more going on than a football game.

And it was 51 years ago in October 1956 when 14-year-old Balázs Szabó fled his homeland during the brutal Soviet repression of the Hungarian Uprising, one of the most significant confrontations of the Cold War. The Hungarians believed the West would support an insurrection against Moscow, only to find they were quite alone and very much in harm's way. Szabó has returned to his native Hungary on several visits, but his report in this issue describes the new Hungary emerging since the collapse of the Soviet Union. There's bad news and there's good news...

Phil Szostak's "Metro" house near Chapel Hill is indeed partially named for this publication, expressing the view that we do indeed live in a "metropolitan" area bustling with cultural offerings, technological and medical achievements, fine food and wine options, a strong artistic and literary community, historic pride, and of course, cutting edge architecture. Diane Lea took the tour with Szostak and comes back impressed with his vision and intrigued with the home's integration of our rural past with the modern, global community of today.

A great advantage we have here is the opportunity to play golf nearly all year long. Adding to our options is software entrepreneur John McConnell, a man who loves the game and puts his money where his mouth is. He rescued Raleigh Country Club form the bankruptcy gavel and lovingly restored the final design by the legendary Donald Ross to its original plan. McConnell has purchased The

Cardinal Golf & Country Club designed by Pete Dye in Greensboro and the Tom Fazio-designed Treyburn outside Durham to create a unique golf club program offering members access to three courses designed by the world's top golf course architects - all within 90 minutes of each other. Golf addict David Droschak reports on McConnell's achievements in our fall golf special section, surrounded by information tailored to the dedicated duffer.

October kicks off the social season in these parts, and Metro presents the first of two Social Calendars listing the significant charitable events scheduled through March 2008. Mark your calendars and help your favorite cause, and then plan on partaking in the ever-increasing alternatives for first-class food and excellent wine now available in the Triangle and environs. Food editor Moreton Neal educates your palate, and wine critic Barbara Ensrud refines your taste buds in our fall guide to the culinary arts.

And there's more: Jim Leutze tracks down Jimmy English, an authentic alligator hunter - among other species - whose exploits represent an era gone by, but whose services are very much in demand. Carroll Leggett celebrates the return of football to Campbell University; Louis St. Lewis returns safely from Paris with much to say; Art Taylor praises a penetrating novel about the subtleties of existence; Arch T. Allen celebrates the essays of political thinker and author Thomas Sowell; Philip van Vleck reports on a tribute to jazz great Art Blakey; and Mary Ward Younger manages to fit in the myriad slate of activities on tap in this popular month for special events.

In November, we present Metro's annual education special section, another edition of our popular and informative quarterly medical special report, the first of two holiday gift guides, an intriguing feature on the phenomenon that created the Carolina Bays dotting Eastern North Carolina, and a look at the town of Rocky Mount — definitely a city on the way up. In December, we publish another edition of the ever-popular Southern Style pull-out special section, featuring the very best in fashion and design, and seasonal surprises to put you in the holiday spirit.

Enjoy!

-Bernie Reeves, Editor & Publisher





### THE ODDS YOU'LL CATCH MOTHER NATURE ON ONE OF HER BAD DAYS.

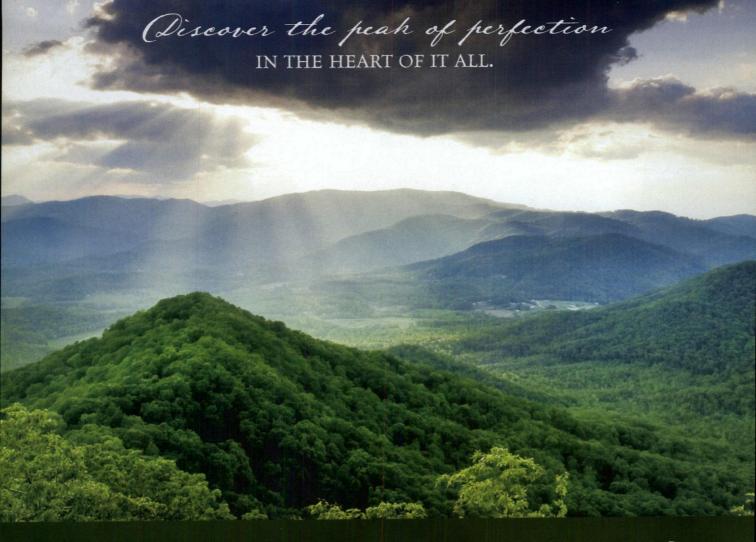
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# Correspondence

#### REMOVE CORPS OF ENGINEERS FROM WATERWAY MANAGEMENT

Letter writer George Leef (*Metro*, September 2007) hit the nail on the head with his remarks about "Leutze's land coercion" (*Metro*, August 2007). Leutze's September column on combating rising sea levels should be a subject for Leef to chime in on, too.

Leutze says: "I don't want to debate the cause of global warming ... we just need to control it."

To liberals, "debating" is always out of the question: just follow your emotions and cease all capitalism. I was waiting for Leutze to propose to cap all volcanoes with concrete and put corks in the south end of all north-bound cows. But he didn't.

On a more serious note, I would like to propose to your readers an idea to address dealing with "our" precious coast and waterways — remove the "stewardship" of the national waterways from the US Army Corps of Engineers. I earned my commission in the Corps, attended most of their engineering schools and my family's business made a living in great part due to the Corps.

However, George Washington never envisioned the enslavement and abuse that has come about after 250 years of Corps management of our waterways. Back then it was paramount to our security to control our navigable waters — as Great Britain did. But today, it is obsolete to strap the Corps with the issues surrounding Hurricane Katrina or the lack of funds to keep "open" the inlet at Carolina Beach. As we moved the Air Force out of the Army after World War II and created the Air Force, we need to move responsibility for our waterways out of the Army today.

The Army needs every dollar to fight wars. The local waterways are not venues for wars anymore. Instead, we should place the responsibility and stewardship for our waterways under the Department of the Interior or the Department of Transportation — but whatever we do, get it out from under the military. Then we must fund this desperate need to the best of our ability.

Page Teer Wilmington

#### **CONDESCENDING ATTITUDE**

I was just listening to you (Bernie Reeves) on Chapel Hill's WCHL radio on the program "Who's Talking" with DG Martin. I liked the sound of your voice and your passion, but you are completely full of crap. The few positions on subjects you covered with which I tend agree are far outweighed by your completely nonsensical and non sequitur comments and your seeming inability to listen to and understand the question asked by Martin. In addition, your attitude was condescending and arrogant without the supporting information that would justify such an attitude and condescension.

You simply do not know what you are talking about in the case of US covert operations over the last 150 years. It is patently absurd for you to say that US covert operations have only ever assassinated two leaders of foreign countries. Under what rock have you been hiding?

Jon Paul Chapel Hill

Editor's Note: Readers can access the radio program with Bernie Reeves and DG Martin at www.wchl1360.com. Click on "Who's Talking" with DG Martin and search for two shows with Bernie Reeves dated August 23 & 24, 2007.

#### FOND MEMORIES OF A BETTER TIME

Recently a friend gave me a copy of the March 2007 issue of Metro because he had seen the article "Lobbyists Bring Memories" by Carroll Leggett in his column "Between You and Me" and recognized quite a bit of the article was about my dad, Hathaway Cross. Reading it was quite a trip down memory lane. State Treasurer Edwin Gill was my godfather, and we referred to him as my daughter's great godfather. Chief Justice of the North Carolina Supreme Court Hunt Parker was also present in my life as a child and an imposing figure when my wife and I shared a meal with the Parkers, Mr. Gill and my parents at the proverbial "round table" in the Sir Walter Hotel. Dennis Ducker, who worked for Mr. Gill, was also often present when we got together.

My father's circle of friends was composed of some impressive people. In addi-

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tion to those mentioned in Carroll Leggett's article, other friends whom we knew and saw occasionally were Dan Moore, Joe Branch, Dave Britt, Eston Brickhouse, Lewis Combs, Mel Broughton and others too numerous to mention. As a child, I especially recall Jim Graham (long-time Secretary of Agriculture, nicknamed the Sodfather) as he was kind enough to provide a child a lifetime pass to all the James Strates' rides at the NC State Fair. I rarely went anywhere in Raleigh or Down East with my dad that he didn't know the people he encountered and could - and would — tell you where they were from and about their families.

While Carroll Leggett is absolutely correct in stating that those remembered in his column were colorful people, one of the most impressive memories I still carry is of their remarkable integrity. One of the maxims I remember Dad for is that, "You must never misrepresent anything to the legislators, or they will lose faith and trust in you." He also was entitled to visit on the floor of the legislature as a former legislator, but barred as a lobbyist. He never took advantage of his status as a former legislator.

While I'm sure there must be people today in and around state government who are just as colorful and just as honest as Dad's close friends, it has not been my personal experience to get to know them. Thanks for reminding me of those I was fortunate enough to have known.

> E. H. "Hap" Cross Greenville

#### WARRENTON FOR WEDDINGS

I have just read the wonderful article by Liza Roberts on "Triangle Weddings Today" in your September 2007 issue and thought that *Metro* might be interested in a new venue in the Raleigh area: Lake O' The Woods, an early 19th century plantation located just outside Historic Warrenton, NC. Nestled in 80 acres of land, many of the original outbuildings and dependencies remain, including a typical antebellum kitchen with cook's bedroom, smoke house, a slave cabin and, last but not least, a four-holer privy.

The main home, registered on the National Register of Historical Places, was built in 1852. The house and its grounds have recently gone through extensive restoration and renovation.

Lake O' The Woods Plantation over the last 150 years has been the home for the Davis family. In 2002, my husband and I, who live primarily in London, England, bought the property from the Davis's.

If your readers have any interest, we have a Web site for them to view at: www.lakeothewoodsplantation.com. We would love the opportunity for your readers to tour the property.

> Trish Peters Warrenton

#### MAKING A DIFFERENCE

To Louis St. Lewis:

I want you to know that I wasn't kidding when I told you that the only reason I subscribe to *Metro* is to read your column "Artist-At-Large" and Moreton Neal's food columns. Your articles always make me think and put a smile on my face. I love your use of words and your unique ability to make me feel as if I'm standing right next to you as you describe a place or a painting.

Your September 2007 column, "Area Artists Ignored By Museums," really struck a chord with me. I felt as if you had read my mind. This area has so many talented artists, and it has always seemed so crazy to me that so few of them are displayed in our local museums.

Thank you for shedding light on this situation. Who knows, maybe it will make a difference.

Marcia A. DiMartino Abstrax Studio Chapel Hill

P.S. I was going through a drawer of old photos the other day and came upon some pictures of you at an Ackland Art Museum party from years ago. Remind me to show them to you the next time we see each other!

#### ST. LEWIS TELLS THE TRUTH

To Louis St. Lewis:

I had to write to let you know how much I enjoyed your piece in the September issue of *Metro*. Bravo, dear man, bravo! I applaud you for using your printed platform as a vehicle to emphatically tell the truth. Your words mirror the philosophy that truth is beauty. As a fellow artist and the director of a modest nonprofit gallery, I thank you.

Additionally, I wanted to let you know that the Durham Art Guild is featuring a Sally Bowen Prange retrospective in May-June 2008. It is being curated by Paul Hrusovsky. He and I met with Sally months ago to propose the exhibition; we were honored that she accepted our invitation. Sally was a steadfast member of the Guild for years and years. We hope the exhibition will punctuate Sally's fearless exploration as an artist — she so deserves that and much more.

So if you hear a faint, "Hooray!" every month in your sweetly sculpted ear, know it is me shouting from behind my desk in downtown Durham as I read your column.

After your travels to Paris this summer, I hope you left some of that fine city intact for the rest of us.

> Lisa Morton Durham Art Guild Durham

#### CORRECTION

Iatria Day Spa tied for a Standing Ovation Award for Best Day Spa in the August 2007 Metro Bravo Awards. We regret the error.



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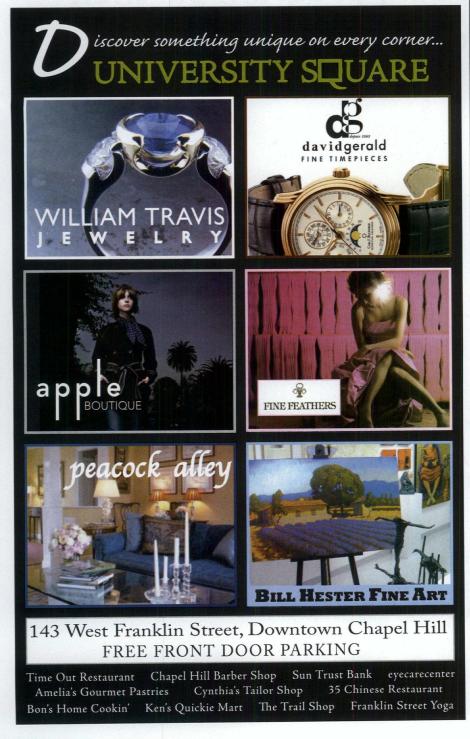
\* U.S. News & World Report



#### Cucalorus Film Festival Set for November

The 13th Annual Cucalorus Film Festival opens Nov. 7-10 in Wilmington, kicking off four days showcasing 120 films, including features, documentaries, experimental films, shorts and animation, focusing on Southern storytellers and their visions. The Festival does not give out awards, allowing filmmakers and the audience to focus on innovation, collaboration and socialization, according to organizers.

Based on early selections, several cinematic themes are emerging, such as African troubles, women filmmakers and racial relation-



ships in North Carolina. Films to look out for include Raleigh-born film critic Godfrey Cheshire's *Moving Midway* that follows the move and history of a prominent family's Raleigh plantation set in the backdrop of Southern myths, slavery and the role of family.



Moving Midway

Screenings take place at Thalian Hall Center for the Performing Arts and Jengo's Playhouse. Festival passes and individual tickets are available online at www.cucalorus.org and the Thalian box office.

#### Crystal Coast Book Festival Welcomes Ghosts

The third annual Crystal Coast Book Festival is set for Nov. 2 & 3, in Morehead City, NC, featuring programs and readings from current fiction and nonfiction authors, autographing sessions, theater-style performances by popular authors, poetry readings and children's literature. Participants will be able to interact with published authors in free public programs or at ticketed "Eat, Drink and Be Literary" events. The festival, hosted by the Webb Center Library in Morehead City, kicks off Friday, Nov. 2, with writing workshops at Carteret Community College led by Dr. Pat Bizzaro, which includes a session on the emerging genre of "flash" fiction.

Book festival authors will attend "Eat, Drink and Be Literary" events during the weekend. Cathy Holton, *The New York Times* best-selling author of *Revenge of the Kudzu Debutantes*, will host a literary luncheon Friday at the Dunes Club on Atlantic Beach. Evening dinner parties feature authors from different genres: dinner with Civil War authors David Cecelski, Don Gilmore and Paul Peterson; dinner with travel writer Logan Ward; and dinner with thriller writer Andrew Britton. On Saturday, Nov. 3, book festival authors will attend free public programs at the Webb Center Library in downtown Morehead City, including the results of paranormal investigations by Haunted NC at the Webb Center building, rumored to host several ghosts. Other notable programs will feature Coastal Gardener Barbara Sullivan and North Carolina Poet Laureate Kathryn Stripling Byer. Authors Charles Jones, *Red, White Or Yellow? The Military and Media at War in Iraq* and Kirsten Holmstedt, *Band of Sisters: American Women at War in Iraq*, will discuss the war, the media and the role of military women.

Author book programs are free and open to the public. The "Dine with the Authors" dinners require reservations and tickets, available at Carteret County public libraries, Dee Gees Gifts & Books, Beach Book Mart and other locations around Carteret County. Watch the festival Web site www.crystalcoastbookfestival.com for updated information and schedules. For more information, call: Joyce Smith at 252-222-6141 or Connie Asero at 252-808-0440.

The Crystal Coast Book Festival is a part-

nership between the Carteret Community College Foundation, Friends of Carteret County Libraries, Friends of the Webb Center, Carteret County Reading Council, and Carteret County Public School Media Centers. Proceeds will benefit local libraries and festival expenses.

#### Laura Nyro Reprised in New CD

Broadway actress and singer Judy Kuhn will release a new CD, *Serious Playground* — *The Songs of Laura Nyro*, through Ghostlight Records on Oct. 2, celebrating the deceased pioneering singer-songwriter of the 1960s and '70s who would have turned 60 on Oct. 18. The CD was produced by Music Director Jeffrey Klitz and Joel Moss, with Klitz leading an eight-piece band. Kurt Deutsch and Kuhn serve as executive producers.

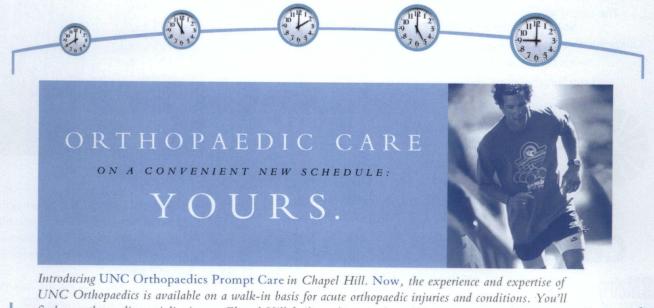
The CD is based on Kuhn's concert at the Lincoln Center American Songbook Series following her Obie Award-winning role in the Off Broadway production of *Eli's Comin'* at the Vineyard Theatre, which inspired her passion for Nyro's music. Kuhn will perform selections from the CD at Joe's Pub in New York (Oct. 1, 8, 15 and 22) and at the Kennedy Center in her hometown of Washington DC (Oct. 26).

Serious Playground features new arrangements of Nyro hits "Stoney End," "Sweet Blindness" and "Save The Country," and new



interpretations of rarely recorded songs such as "To A Child," "Mother's Spiritual" and "Been On A Train."

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and jazz — were hit records for artists including Barbra Streisand, The Fifth Dimension, Blood, Sweat & Tears, and Three Dog Night. Nyro's own recordings, though not chart-toppers, have long been favorites with musicians and critics. Along with Joni Mitchell, Bob Dylan and Leonard Cohen, she helped create the idea of the contemporary singer/songwriter. Mitchell herself said, "She was not just an influence. I took direction from her."

#### **Russian Artist On Display**

The Russian Art Gallery located at 200 S. Academy St. in Cary brings the works of Anatoly Kostovsky to the Americas for first time Nov. 2 through Dec. 14. The "Retrospective of the Paintings of Anatoly Kostovsky," features 42 oil paintings representing over 50 years of the artist's creative life.



Anatoly Kostovsky, Labor Village

Recognized by the Russian government as an Honored Artist of the Russian Federation, Kostovsky is well known for his portraits, landscapes and cityscapes in the tradition of Classical Realism.

For more information, call 919-468-1800 or at www.RussianArt Cary.com

#### Nerve Center for the Arts Planned for Downtown Raleigh

A.T. Stephens, the new director of Raleigh's Contemporary Art Museum (CAM), has arrived in the Triangle with bold plans. A veteran of 30 years in the museum world, most recently as a Washington, DC-based consultant and faculty member at the Corcoran College of Art and Design, Stephens envisions CAM — which plans to inhabit a one-block site on West Martin Street in downtown's revitalizing warehouse district as an anchor for the area and a nerve center for local arts education.

"It gives us an awesome responsibility to be a landmark for downtown," Stephens says. "It's important that the museum is a real feature of what's going on."

The 25,000-square-foot museum plans to share its mixed-use site with 7000 feet of artsoriented retail space and 8 to 10 stories of residential units being developed with Grubb Properties. Groundbreaking is slated for early 2008, and CAM aims to have its first exhibit up in the spring of 2010, Stephens says.

It has been a long time coming for CAM, which was originally established in 1983 as the City Gallery of Contemporary Art. After funding cuts required an overhaul of the museum's organization, the name was changed with CAM merging with NC State's College of Design and the purchase of the building at 409 W. Martin St.

This spring, CAM brought Stephens on board, just in time for the ramp-up of the Museum's major fundraising effort: CAM needs to raise \$6-\$10 million, Stephens says, and expects that much of it will come from within North Carolina. It is the director's hope that CAM's unusual mandate will spark interest from large donors.

Holding no permanent collection, the Museum aims to stage four to six major exhibitions a year in an open-plan, informal setting that will enable a dialogue between the artists and the public. "What makes CAM distinctive is that it has a bigger vision than serving as just an exhibition space," Stephens says. The Museum will instead "look at learning as an open opportunity." To that end, CAM plans to provide arts education for students in kindergarten through 12th grade at the Museum and in schools; provide a "laboratory space" for emerging artists; spark collaboration as opposed to competition with other local museums; and hold classes, special events and everyday opportunities to engage the community.

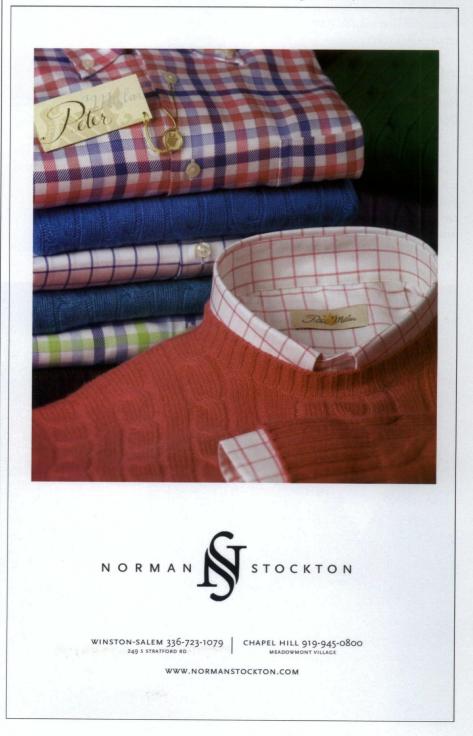
CAM's vision is bold at a time when the local debate over public art is fierce and controversy has erupted over the future of the arts community in the Triangle. And that's part of the point, Stephens says: "Maybe our museum can be part of the coming together of the arts community here."

By Liza Roberts

#### **Reflections On Lee County**

Timed to the release of her fourth book, Coming Home to my Country Heart, Timeless Reflections on Work, Family, Health, and *Spirit*, author and columnist AlexSandra Lett opened up her family's private settlement, Lett's Landing, for dinner and a public tour last month. The book explores her shift from president of a public relations and marketing company in Raleigh to a nostalgia writer living in the country, including reflections on community life and the decline and death of both of her parents.

For the past seven years Lett has chroni-



cled the life of eight generations of Letts through the distribution of her column, "Lett's Set a Spell," in newspapers, magazines and on Web sites. The Lett family settled on the Cape Fear River in 1745, claimed 2000 acres and established Lett's Landing, a favorite site for fishing at the Lee-Harnett County line.

In addition to releasing her new book, Lett said the historic public tour of Lett's Landing was given to honor the Lee County Centennial Committee's 100th birthday observance this year.

For more information about Lett's books and column, visit www.atimelessplace.com.

#### Hamilton's Gilded Panels Draw Visitors

Gilded panels in St. Martin's Episcopal Church are drawing art lovers, historians and architecture buffs to Hamilton, NC, in Eastern North Carolina. Installed in 2006, the panels feature Biblical scenes with gilded elements in 24-karat gold and symbols and icons in the 16th century Renaissance style.

Artist David Hewson, a Pinehurst native who studied the art of gilded painting in Italy, has been exhibited in Eastern North Carolina, New York, Miami and Florence, Italy.

The church, now inactive, is considered a principal example of Gothic-Victorian architecture in North Carolina. The design is based on Gothic antecedents, but with Victorian features — such as lancet windows, in-



terior paneling and a Victorian tower. In cooperation with the Episcopal Diocese of Eastern North Carolina, the Hamilton Historic Commission preserves and maintains the church.

#### Online Auction to Benefit Local Organizations

The 2007 Online Auction sponsored by the Women's Club of Raleigh will open bid-

ding on more than 100 items ranging from dinner packages and arts performances to clothing and jewelry on Oct. 1 at 9 a.m. Some featured auction items include a "Day in the Kitchen" with Chef Jason Smith of 18 Seaboard, dinner with WRAL-TV 5's David Crabtree, and accommodations and brunch at The Umstead Hotel and Spa.

Proceeds for this year's auction will benefit Hospice of Wake County, Loaves and Fishes, Blue Ridge Parkway, and Raleigh City Museum, as well as scholarship programs of the Woman's Club, a volunteer service organization. Preview the auction catalog at www.womansclubofraleigh.org before bidding closes at 7 p.m. on Oct. 22.

#### Groundbreaking Horsewoman Marianne Du Toit to Speak In Triangle

Lovers of horses, adventure and travel writing, mark your calendars: Marianne Du Toit, author of *Crying with Cockroaches: Argentina to New York with Two Horses*, lands in the Triangle this month to speak about her solo 21-month journey across the Americas *continued on page 95* 



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## The Queen's Game Elizabeth II Attends The 1957 UNC At Maryland Football Game

by Ray Walser

n a raw, blustery Saturday afternoon in October 1957, the young and bemused Queen Elizabeth II of Great Britain and Prince Philip observed the helmeted, padded warriors of The University of North Carolina meet The University of Maryland football team on their home turf in College Park. It was a football event unlike any other; a performance of America's autumn ritual for British royalty.

Errant progeny of English sport, America's version of football had evolved and mutated enormously since the 1820s when William Ellis of Rugby School, "in fine disregard for the rules," allegedly gathered up a



es, anegenty gathered up a ball and ran with it. Then and now, players ran, tackled and generally engaged in mayhem to deliver a prolated spheroid through upright goal posts. But American football, like many trans-Atlantic imports, modified itself into something barely recognizable from its English ancestor.

Forward pass? Split-T?

Statue of Liberty play? The game, a *Washington Post* columnist warned the Queen, "robs so many Americans of their reason." *The Christian Science Monitor* observed the royal pair "might find the American semi-professional spectacle hard to understand."

The scene begged for UNC's own Andy Griffith to perform his famous 1953 classic stand-up comedy monologue, "What It Was, Was Football."

Imagine a glib, redneck drawling, "Your Majesty, it's some kinda' contest where they see which bunchful of them men can take that pumkin' an' run from one end of that cow pasture to the other without either gettin' knocked down ... or steppin' in somethin'."



#### The Tenor Of The Times

What brought Her Majesty to Byrd Stadium? The five-day goodwill visit was the 31year-old Queen's first to the US as sovereign. The tour included a stop at Jamestown, VA, 350 years after the arrival of the first permanent English colonists — on the heels of the failed Lost Colony nearly 25 years before on North Carolina's Roanoke Island; white-tie formalities in Washington with President Eisenhower and Vice President Nixon; and a stopover in New York City.

For many Americans, the widely publicized visit brought relief from the tensions of the day, including the dispatch of federal troops to integrate Central High School in Little Rock, AR, in September, and continuing fallout from the launch of the Sputnik satellite on Oct. 4 by the Soviet Union the communist arch-enemy of the US — a rude wake-up call for America's space ambitions and sense of security. More to the heart of the Queen's visit, the bonds of the Anglo-American "special relationship" forged during World War II were badly frayed by the refusal of the US to support



Britain, France and Israel during the 1956 Suez Crisis.

#### **Tatum Returns**

For die-hard sports fans, however, the Queen's presence was mainly a distraction from the richly laced gridiron showdown between UNC and Maryland on Oct. 19. The visiting Tar Heels were coached by "Sunny Jim" Tatum, the former Maryland coach who compiled an impressive 73-15-4 record in nine seasons, guiding the Terrapins to a national championship in the 1951 season. Tatum abruptly jumped ship in January 1956 and returned to his alma mater in

28

Chapel Hill, reportedly taking a pay cut. With him came the aura of "big time" football for victory-hungry fans in UNC's Kenan Stadium, motivating the student-run *Daily Tar Heel* newspaper to lament the arrival of the "parasitic monster of open professionalism" on campus.

According to running back and Morehead Scholar walk-on Dr. Daley Goff, Tatum was "the ultimate coach." His name was mentioned in the same breath with collegiate legends Bud Wilkinson of Oklahoma and Alabama's Paul "Bear" Bryant. To add to the drama, The Queen's Game was Tatum's first return to his old school since bolting for Chapel Hill.

On the Maryland side, unheralded coach Tommy Mont struggled to keep the Maryland program on track after Tatum's departure. In the previous year, Tatum's Heels soundly whipped Mont's team in Chapel Hill by a lopsided 34-6 in an otherwise unremarkable 2-7-1 first season for the new coach.

The Tar Heels arrived in College Park two touchdown favorites, having already notched upset victories over Navy and Miami. But many of the players were at less than 100 percent. Recalled Carolina end Jim Jones, "Many of us came down with Asian flu. I practiced the week before the game with a fever of 104."

Shortly after the scheduled kickoff, a bubble-top Lincoln from the White House motor pool rolled around the cinder track and stopped before the royal box on the 50yard line. The demure monarch, dressed in a coral suit and hat, stepped onto the field and met briefly with the team captains.

Attending Her Majesty were the Governors of Maryland and North Carolina and the President of the University of Maryland. Remembered as the architect of Research Triangle Park and JFK's Secretary of Commerce, NC Gov. Luther Hodges became visibly animated, even turning his back on the Queen and waving his hat when the UNC band struck up "Dixie." The Queen reportedly half-smiled when Hodges demonstrated an authentic rebel yell.

From a distance, Jones recalled feeling a bit star-struck. "We were so young ... just boys! She appeared so mature, so regal. Otherwise, we paid little attention to her." Quarterback Curtis Hathaway remembered the Queen's tardy arrival.

#### The Game Is Half The Show

The afternoon began favorably for the Tar Heels. Goff scored a touchdown on a short run in the first quarter. The remainder of the half lapsed into a defensive battle, much of it played between the 40-yard lines in front of the Queen's box. Witnesses commented that the Queen appeared perplexed by how players blocked and tackled with such violence and still avoided injury.

Halftime in rugby football is an empty field. One can only imagine the Queen's reaction to the vivid scene of marching bands, fourth, Maryland halfback Ted Kerschener broke through the center of the Carolina line, scampering 81 yards for a score. Maryland's Gov. Theodore McKeldin, swept up in the emotions of the home crowd, later claimed the Queen "almost stood up." A 75-yard march sealed Maryland's upset win. The final score was 21-7.

The Maryland team marched over to Her Majesty to cheer their success. For Coach Mont and the Maryland squad, it was a critical victory, one to savor during Mont's brief stay in College Park.



strutting drum majors and short-skirted majorettes twirling batons as the sun momentarily pierced the thick autumn clouds and briefly turned the sky Carolina blue.

Across the greensward, a student card section produced an ERII on a gold background and a credible Union Jack. Barelegged young women, wearing large cigarette packages, danced on the gridiron representing "NC's parade of industries."

The Queen graciously received gifts from a young boy and girl: Indian arrows, a medallion of the Atlantic Coast Conference, an autographed ball and musical footballs gifts for young Prince Charles and Princess Margaret — that played "Maryland, My Maryland" and "The Maryland Victory Song."

In the third quarter, a determined Maryland squad battled back. Tatum's ruse of a fake punt failed. Maryland took over on Carolina's 39-yard line and tied the game with 4:11 to go in the third quarter. In the

#### **Unkind Fate**

Tatum's will to win was matched by his loathing of defeat. Carolina produced a mere 165 yards of total offense. Several Tar Heel players recalled an unhappy flight back to RDU.

Fate was unkind to Coach Tatum that day and in the coming years. After lifting the Tar Heels to successive 6-4 seasons, his life was cut tragically short when he died of Rocky Mountain spotted fever in the summer of 1959 at the age of 46.

For the Queen, the game only seemed to whet her appetite for things American, as her country remained under wartime food rationing. The return motorcade visited a Giant food store, surprising and delighting Saturday shoppers. For 15 minutes, the Queen and Prince mingled with suburbanites, marveling at a child's seat in a shopping cart, a chicken wrapped in clear plastic, the frozen food section and the wonders of modern America.

# **Continuing Education for the Palate**

The Research Triangle area has been touted for decades as a brain center, the place with the highest concentration of PhD's in America. With the draw of our excellent universities and Research Triangle Park, it's only natural that the average resident's IQ is in the stratosphere.

Along with the cultural opportunities this demographic engenders, the quality of our restaurant scene continues on an upward curve. Until recently, I made a point of noting when a Triangle chef or cookbook writer garnered national media attention in "Nibbles." But I've just about given that up. So many of our local cooks, cookbook writers and restaurants are featured in *Bon Appétit*, *Gourmet, Food & Wine, Saveur, Redbook* and other periodicals covering the food scene, their names would take up the whole column. Just pick up a food magazine instead — chances are good you'll see a familiar face and will be as proud as I am to know these folks.

The combination of culinary talent and quality produce here has resulted in an embarrassment of riches: our restaurants, markets and wine stores have put us on the map as a gastronomic center. And now cooking festivals, tastings and classes are catching up, affording us the opportunity to raise our collective CQ — culinary quotient — even higher.

You don't need to pass an admittance test to learn more about food. Just sign up for one of these excellent learning opportunities. There will be no homework, no pop quizzes, and no dishes to wash! And, best of all, you will surely gain an increased appreciation and knowledge of food, wine and the culture that produces them.

#### **PINEHURST FOOD AND WINE FESTIVAL**

www.pinehurst.com/resort\_specials.asp Now in its 19th year, The Pinehurst Food and Wine Festival, held each year on Labor Day weekend, caters to oenophiles with a voracious thirst for knowledge about their favorite subject. Attendees can gorge themselves on seminars and tastings presented by some of the country's best winemakers and

#### by Moreton Neal

chefs, followed by recess: festive dinners and entertainment in the evening. It all takes place in the luxurious setting of the old Carolina (formerly Pinehurst) Hotel.



Chef-owner Scott Howell of Nana's, is a hands-on teacher during his cooking classes.

Classes feature wines from Chile, Bordeaux, Washington State, some as specific as "Terroir Differences in Alexander Valley Zinfandels." For those who need an occasional break from the grape, culinary demonstrations are offered, taught this year by "Iron Chef" Walter Royal (The Angus Barn), and En-Ming Hsu (pastry chef at A Southern Season).

On opening night, I joined a group of sommeliers for a wine judging. We tasted some impressive whites and enjoyed mingling with the "students," including a group of Floridians returning for their second year to the event. With them was woman so enamored by the festival and its setting, she planned to get married on the premises the next day — the champagne reception to wrap up "just in time for all of us to get back to the Schramsberg seminar!"

#### **BEAUFORT WINE & FOOD WEEKEND**

www.beaufortwineandfood.com

This ambitious festival attracts visitors, vintners and chefs from all over the United States. Beaufort's finest restaurants host three days of tastings, book signings, cooking demonstrations, all designed to educate guests about some of the country's best wines. A large posse of impressive chefs, including Jason Smith (18 Seaboard), Shawn Wellersdick (Port Land Grille) Ashley Christensen (Enoteca Vin) and Bill Smith (Crook's Corner), cook up wine-compatible victuals for the throng.

The festival, a benefit for the Beaufort Historical Association, is held each spring, the perfect time of year to head for the coast. Reserve early. This festival's popularity is on the rise for all the right reasons.

#### **HILLSBOROUGH HOG DAY**

Barbecue 101! Dozens of amateur pit masters compete in a colossal pig cook-off on opening night. By sunrise, the result is ready for tasting. The cooks can then be persuaded to reveal personal tricks of the trade for their products, representing both Eastern and Western North Carolina style 'cue. Hog Day in all its porky glory takes place on the third Saturday of every June, as it has for 25 years, in downtown Hillsborough.

#### A SOUTHERN SEASON COOKING SCHOOL

www.southernseason.com

The granddaddy of regional cooking schools, A Southern Season, may have the best class facility of its kind in the Southeast, including an enormous television screen, which magnifies the preparation of ingredients.

Under Marilyn Markel's direction, the school attracts top-level teachers from all over the world, many of them familiar television celebrities and best-selling cookbook writers. Local chefs and teachers fill out the bill.

Classes are available almost every day, geared to a wide range of tastes and experience — from beginning adults and children to professional cooks. Most classes are theaterstyle, not hands-on, but everyone tastes the dishes demonstrated — often a multi-course meal with wine pairings.

A Southern Season also caters to students of the grape with popular weekly wine tastings. At Fridays Uncorked and Saturday Wine

Nights, you can pick the brains of the store's wine staff and restaurant chefs.

#### **FEARRINGTON COOKING SCHOOL**

www.fearrington.com Recently featured on UNC-TV's North Carolina Weekend, Fearrington Cooking School offers a half dozen culinary retreats each year in a luxurious weekend package that includes accommodations at the Fearrington House Country Inn. Amenities include English afternoon tea, a generous breakfast, a wine and hors d'oeuvres reception, dinner at Fearrington House, as well as a morning of instruction in the restaurant's new teaching kitchen. Guided by award-winning Chef Graham Fox, students are rewarded for their efforts with lunch featuring their own creations. And Chez Bay's popular Cooking Camp runs weekly sessions throughout the summer season for children 8 and older.

#### **C'EST SI BON COOKING SCHOOL**

www.cestsibon.net

Geared toward technique building, a cooking class at C'est Si Bon will teach you to develop your cooking instincts and create dishes without recipes. The school, headed by Culinary Institute of America graduate, Dorette Snover, offers classes for all ages, but in summer it focuses on children and teens. Kid Chefs Summer Camp is held at Snover's home base in Orange County, and she also takes teens on week-long culinary trips to Tuscany and Provence.

#### **SHERI CASTLE**

www.sheri-inc.com

Don't tell anyone, but *Living in Style* magazine's food editor, Sheri Castle, is also the "ghost" that tests recipes for some of our best Southern cookbook writers. A popular cooking teacher, she is in high demand in the Triangle, making frequent appearances at Williams-Sonoma, Whole Foods, and A Southern Season Cooking School. Castle also makes herself available for custom cooking lessons.

#### **CHEF RAMEAUX'S SCHOOL OF COOKING**

www.cheframeaux.com

Curious about Cajun and soul food? Look no further than this ragin' Cajun's Web site, then sign up for class to discover the secrets of great gumbo, jambalaya and New Orleansstyle bread pudding. Tempting classes offered this month at the North Person Street location in Raleigh include, "Red Beans and Repartee" and "Mama's Soulfood Night."

#### LA FARM BAKERY

www.lafarmbakery.com In his Cary headquarters, Master Baker Lionel Vartinet holds classes each month featuring both European and New World breads and pastries.

The popular chef frequently makes appearances in other venues around the Triangle. This fall you will find him "on the road," holding classes at two Williams-Sonoma stores (Streets at Southpoint and Crabtree Valley Mall — Oct. 29 and 30), and at A Southern Season's cooking school early in the month.

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Chef Graham Fox leads a class in cooking.

Fearrington's next class, on Nov. 11-12, features desserts and pastries, but you can choose your own date and subject in private classes available for groups up to 12.

#### **CHEZ BAY GOURMET**

www.chezbaygourmet.com

Chez Bay opened five years ago, headed by San Francisco transplant Joel Goldfarb. Proficient in the French language and classic culinary skills, Goldfarb pinpointed the Triangle as his target market: a critical mass of well-traveled folks with an interest in learning traditional French culinary skills.

Goldfarb's bet paid off, and the school now boasts a half dozen instructors. Individual classes are available every week (such as "Knife Skills") and series ("Foundations of Gourmet Cooking") take place on weekends. Classes appeal to every level of expertise. Chez Bay has now added a career baking program geared to those seeking professional training.



Children at a La Farm Bakery class create their own bake goods.

#### WILLIAMS-SONOMA

All three Williams-Sonoma cookware stores offer classes with local and nationally known chefs in their respective locations in major shopping centers around the Triangle, as does the store in Wilmington. These cooking demonstrations are held once a week and feature local and nationally known chefs who create delicious edibles in quality cookware sold at the company's well-stocked stores.

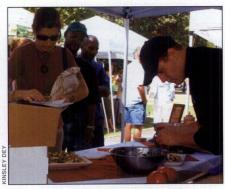
#### **RESTAURANT COOKING CLASSES**

Many of our best restaurant chefs occasionally make guest appearances teaching at William Sonoma or A Southern Season, but only a handful open their restaurant or home kitchens for private classes geared toward small groups. Among them, Nana's Scott Howell, Bloomsbury's John Toler and the chefs at Rocky Top Hospitality Group, are master teachers, as well as charming hosts.

#### FARMERS' MARKET TASTINGS AND DEMONSTRATIONS

The farmers' markets at Carrboro, Raleigh's Moore Square and Durham are much more than outdoor produce stores. They all have a mission to educate their patrons with frequent tastings, weekly featured recipes using available produce of the season and cooking demonstrations by local chefs.

Even the regular vendors' samples are learning experiences — check out Chapel Hill Creamery's table for a lesson in great artisanal cheese.



Colin Auchincloss, Executive Chef of Red Room, runs a cooking demonstration at the Moore Square Farmer's Market.

There are other good farmers' markets in the area (Cary, Raleigh and Hillsborough) but the Moore Square and Durham organizations have emulated the venerable Carrboro market in their dedication to quality, as well as

#### **The Textbook Writer: Jean Anderson**

Raleigh native Jean Anderson moved back to the Triangle area a few years ago after decades of writing cookbooks and magazine articles in New York. The Doubleday Cookbook, Food of Portugal, The New German Cookbook, and The American Century



*Cookbook* are just a few of the reasons she was inducted into the James Beard Cookbook Hall of Fame. Anderson's vast knowledge of culinary history, flawless recipes and gift for language have earned her the reverence of many local (and national) food writers, several of whom she has mentored.

The publication of her latest, and perhaps greatest, cookbook, A Love Affair with Southern Cooking, will give her devotees a rare chance to see her at readings around the Triangle and discover the history of Tabasco sauce, Duke's mayonnaise, Coca-Cola, and dozens of other Southern staples.

Included are 300 recipes, but the book is worth its price just for Anderson's extensive glossary of Southern food terms and culinary history time-

line. Anderson usually shuns the spotlight, but you can have your own tutorial via "Ask the

Recipe Doctor," on her Web site www.jeanandersoncooks.com. Check this month's "Nibbles" for dates of her local appearances, including a rare cooking class at A Southern Season. commitment to support local farmers and artisans. Carrboro has been in the national spotlight for years, often cited as one of the top 10 farmers' markets in the country.

All three markets offer useful Web sites for updates about available produce and upcoming special events including children's programs.

#### **FARMERS DINNERS**

Taking Farmers' Market demonstrations to a delectable extreme, farm dinners offer an opportunity to taste an imaginative chef's concoctions using produce grown within just a few miles of their dining rooms. By attending these dinners, you can learn about the principles of sustainable farming, as well as support the farms represented. Panzanella in Carrboro, Lantern in Chapel Hill and Cindy's House Café in Cary each offer farm dinners periodically.

A variation of farmer dinners, theme dinners feature specific produce at the height of the season. One of the most popular is held at Durham's Four Square Restaurant, where Chef Shane Ingram demonstrates more ways to use a tomato than you can imagine. And at Acme Food & Beverage, Kevin Callaghan prepares a special seasonal dinner almost every month.

#### **WINE DINNERS**

For me, the most satisfying way to learn about food and wine is at a wine dinner. The combination of well-prepared food matched with just the right wine often results in magic. Lucky us — rarely does a week go by without at least one wine dinner in a venue available to Triangle foodies.

Why? Vintners pour into our area from wine growing regions all over the world to promote their wares to local distributors. These distributors hook up with their own favorite chefs. Then, voilà — an opportunity to taste brilliant pairings and soak up knowledge from the experts.

Since most of these events are organized just a few weeks or less ahead of their date, you only occasionally read about them in Metro's "Nibbles." The best way to find out about wine dinners is through the Web site of your favorite restaurants. Among many others, Glasshalfull, Vivace, Bloomsbury Bistro, Il Palio, Herons, Fearrington House and Elaine's all feature wine dinners, some on a regular basis.

Check restaurant Web sites for specific

information about these dinners and other events

#### **WINE TASTINGS**

Regardless of the extent of a person's wine knowledge, nobody likes to pay for wine they simply don't like. Wine tastings are not only a great learning tool, but are also invaluable in helping avoid expensive mistakes.

Tastings are offered just about everywhere wine is sold, even some of our better grocery stores. Almost all wine stores offer them on certain days. Seaboard Wine Warehouse, The Wine Merchant, Chapel Hill Wine Company, and Anytime Wines are good bets for tasting unusual bottles.

#### **DUKE CONTINUING STUDIES**

The spring and fall short courses offered by Duke Continuing Studies, almost always include at least one course for foodies.

This fall's buffet offers "Cooking Up Your Family History: Making A Family Cookbook," led by Raleigh News & Observer columnist and cookbook writer, Debbie Moose. And Metro's wine editor, Barbara Ensrud will teach "Wine: Bigger Is Better . . . Or Is It?" Ensrud teaches regularly at Duke, and her students are privy to some extraordinary older wines, many from Ensrud's own collection.

#### **CAMP CAROLINA:** THE SOUTHERN FOODWAYS ALLIANCE **DEVOURS CHAPEL HILL**

Southern Foodways Alliance is one of the most well-organized and well-publicized culinary organizations in the country, unique in its subject and style. SFA is an institute of the Center for the Study of Southern Culture, headquartered in Oxford, MS. Its mission is to "document and celebrate the diverse food cultures of the South," a task the organization performs brilliantly under the leadership of its shrewd director John T. Edge.

SFA is absolutely the hottest thing going in the Southern foodie world, and I was eager to join up a couple of years ago, expecting to hang with all the other food writers at the annual fall symposium in Oxford. After paying my dues and reserving a room in town for the weekend, I received a message from SFA to the effect that I would be informed if allowed to come to the event - the weekend was in such high demand that participants were chosen by lottery.

It seemed that getting into then sympo-

sium was about as likely as matriculating at Harvard.

As it turned out, Hurricane Katrina hit that fall, and I never knew if I was among the chosen few admitted to the symposium. That same year, true to form, SFA poured considerable efforts into helping New Orleans and

Gulf Coast restaurateurs build back their restaurants. This organization is nothing if not hands-on, one of the reasons we love it.

Even so, I let my membership lapse until just recently when SFA showed up at my, or rather, our, doorstep.

Where dining out

Cosmopolitan cuisine. A warm and welcoming

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Ben Barker

With the abundance of great food and rich culinary tradition here, it was no real surprise that SFA chose Chapel Hill for its September field trip,

focused on Piedmont food. "Camp Carolina" brought over 70 members to explore our farmers' markets, farms and restaurants. Ben Barker, Allan Gurganus, Karen Barker and Siglinda Scarpa spoke, Bland Simpson and John Holman contributed music, and Sheri Castle, Foster's



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Market, Elaine's, and 3 Cups provided food for the weekend's events.

At the Saturday night gathering at Crook's Corner, the crowd roared its approval as Edge presented SFA's Tabasco awards to Mildred "Dip" Council (Mama Dip's), Cliff Collins (Cliff's Meat Market), and Keith Allen (Allen & Sons Barbecue). Voracious campers then attacked Bill Smith's family-style fried chicken dinner with all the fixin's, elegantly complemented by North Carolina wines chosen by *Metro* columnist Barbara Ensrud.

I'll be renewing my membership today.

There is just no telling what great good this organization can do to support the keepers of our food traditions. Now that I can rise above the ego bruising denial to the symposium, it is clear that SFA



Bland Simpson

truly is all about, as artists say, "the work."

Folks who devote their lives to producing great food find an incredible resource in the organization. As independent restaurateurs know so well, a full year's profit can be wiped out in a week's ice storm or hurricane disaster. SFA understands this and is there to support our cultural treasures — restaurateurs devoted to their art, not the bottom line.

I encourage you to support our Southern food traditions by joining SFA. If we're lucky, I'll see you at the next symposium in Oxford. If not, our dues will go to a worthy cause with leadership we can trust, and a mission we can be proud of.

#### NIBBLES

Jean Anderson's latest book *A Love Affair* with Southern Food: Recipes and Recollections will be available in local bookstores in October. Anderson will be appearing Oct. 20 at 2 p.m. at Borders Books in Chapel Hill; Oct. 27 at McIntyre's; Nov. 4 at Quail Ridge Books; and on Nov. 11 for a cooking class at A Southern Season.

Raleigh N&O columnist Debbie Moose has produced a terrific follow-up to *Deviled Eggs*, just in the time for football season. Before the next game, run down to your neighborhood bookstore for a copy of *Fan Fare: A Playbook of Great Recipes for Tailgating* or Watching the Game at Home.

"Celebrate NC Wines" will take place Oct. 7 at the JC Raulston Arboretum. This benefit for NC State's viticulture and enology research, will showcase award-winning North Carolina wines, demonstrations of wine and food pairings, and give an insight into viticulture studies in the University's College of Agriculture and Life Sciences. Thirteen NC wineries will participate in a tasting followed by a reception that includes heavy hors d'oeuvres and dessert. E-mail autumn\_keck@ncsu .edu or call 919-513-3826 for information.

Raleigh's upscale Mexican restaurant, Jibarra, continues its September celebration of Mexican Independence Day with a multicourse dinner featuring Chef Richard Quintero's updated interpretations of traditional dishes of Oaxaca. The special dinner, available with beverage pairings (including South American wines and Oaxacan Mezcal) will be available for private parties until Oct. 27. For reservations, call 919-844-6330.

A rare tasting of Washington state syrahs from McCrea Cellars will take place at Fearrington House's wine dinner Oct. 23, hosted by the winery's owner Susan Neel. Call 919-542-2121 for reservations.

A Cristal Champagne Dinner will take place at Herons on Oct. 28. Seven vintages of Louis Roederer's finest champagne, Cristal, will be paired with Chef Phil Evans' modern American cuisine. Cost is \$500/person. Reservations: 919-447-4200.

Outdoor food festivals abound in our state this month. Here is a list of several within driving distance of the *Metro* area. Enjoy! **21st Annual NC Seafood Festival**,

#### Morehead City

October 5 – 7

Sample a variety of our coast's finest seafood at the "Carolina Catch" tent during Friday's grand opening ceremony. On Saturday and Sunday, enjoy more seafood, an array of exhibits, live music and a boat show. www.ncseafoodfestival.org

#### World Beer Festival, Durham

#### October 6

Featuring more than 300 beer vendors from all over the country and local restaurants and music by local and regional artists. www.allaboutbeer.com/wbf

#### 27th Annual North Carolina Oyster Festival, Shallotte

October 20 - 21

Festivities include North Carolina Oyster Shucking Championship and an Oyster Stew Cook-off. At the Coastal Living tent, food editor Julia Rutland will host a wine tasting and cooking demonstration.

www.brunswickcountychamber.org/OF-nc-oyster-shucking-championships.cfm

#### North Carolina Pecan Harvest Festival, Whiteville November 2

The North Carolina Pecan Harvest Festival celebrates the annual harvest of the pecan crop and showcases regional arts and entertainment. Events include a Celebrity Queen's Luncheon at the historic Baldwin-White House, a tour of homes and a cooking contest featuring recipes using the celebrated nut. www.ncpecanharvestfestival.com

#### North Carolina Yam Festival, Tabor City October 26

Join local celebrities, Miss Puddin' Pie and Tommy Tater, for "the Taste of Tabor" among other tongue-pleasing events. www.discovercolumbuscounty.org

#### 25th Annual Molasses Festival, Granite Falls

October 13

Experience southern Appalachian culture at its best with clogging and toe-tapping bluegrass music. Learn how to make molasses and apple butter; take a hayride and try your hand at mountain crafts and games.

www.simscountrycloggers.com/molasses.html

#### Yadkin Valley Grape Festival, Yadkinville October 20

Sample Yadkin Valley wineries along with food, entertainment and local crafts. This is a fun way to catch up on the state of our state's burgeoning wine industry. www.yvgf.com

#### 24th Annual Barbecue Festival, Lexington October 27

Barbecue fanatics can join more than 100,000 other enthusiasts to taste the best barbecue in the world! www.barbecuefestival.com

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### 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.BentleysAtCrossroads.com. Enjoy aged steaks, fresh seafood, and seasonal produce in a casually elegant atmosphere. Lunch M-F from \$6. Dinner daily from \$14. Stunning bar area. Private A/V 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, North Raleigh, (919) 846-9846. At Margaux's, every experience is new. It's the relentless pursuit of innovation. Chef Andy Pettifer prepares a new menu EVERY night including our 3 Course Prix Fixe menu at \$27.95/pp. Check our website daily. www.margauxsrestaurant.com
- NANA'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.
- NINA'S RISTORANTE 8801 Leadmine Rd., Raleigh. 845-1122. www.ninasristorante.com. Vibrant flowers, paintings and hand-crafted sculptures are arranged throughout the terra cotta walls of the restaurant. The restaurant provides the ever-growing area with Tuscan Cuisine that is heavy on flavor and light on the ingredients, *Wine Spectator* Award of Excellence 2000-2006. Hours of operation M-Sat. 5-10 p.m.
- NOFO MARKET AND CAFÉ 2014 Fairview Rd., Raleigh. 821-1240. 1125 Military Cutoff Rd., Wilmington. (910) 256-5565. Café, bar and patio seating. Award-winning salads, soups, sandwiches and entrées. "Best Salads" 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.sec-

#### **RESTAURANT GUIDE**

ond-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 & RITZ** 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 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 ROUGE 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 entertainment, Spice Street is a culinary experience created to nourish the soul and share flavors from around the world. Spice Street celebrates food and life.

#### BEYOND THE TRIANGLE

BEAUFORT GROCERY CO - 117 Queen St., Beau-

fort. (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 delicious specialties from an eclectic menu. "Local touch, international cuisine," *Metro Magazine's* Moreton Neal. Dinner Tues.-Sun.
- DELUXE 114 Market Street, Wilmington. (910) 251-0333. Offering upscale dining with an emphasis on fresh local ingredients. Largest selection of fine wines in the region and one of 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.frontstreetgrillatstillwater.com Historic Waterfront Bistro showcasing New World Cuisine. Perennial winner of the prestigious Wine Spectator Award of Excellence, serving lunch and dinner daily with Inside and Outside dining. New floating docks and outside waterfront bar.
- 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.





## **GET READY FOR RED**

#### by Barbara Ensrud

utumn. On a hot day in early September (96 degrees), I can only hope that October will be cool, colorful and entirely comfortable — for drinking reds again!!! Some folks drink all reds all the time, but when it's steamy out, however cool the AC makes it inside, big red wines just don't taste as good to me as they do when there's a little snap in the air.

That said, I have been getting my palate ready — by trying a few dozen mostly Merlots and Meritage blends, both here at home and at various Triangle restaurants. The

quintessential transitional red in my view is Merlot, or Merlot-based blends — a good dollop of Cabernet will often kick a simple Merlot up a notch in flavor and complexity.

Merlot had quite a stint as the "red of the moment" in the '90s right through and after the millennium until it got shunted "Sideways" by the movie of that name as something of a wimp wine. Didn't anybody get the tongue-in-cheek of

that movie? Even as the character Miles was denigrating Merlot, his wine treasure was Château Cheval-Blanc, one of the top reds of Bordeaux and a 50-50 blend of ... yep, Merlot and Cabernet Franc!

Bordeaux's most expensive and soughtafter red is Château Pétrus, virtually 100 percent Merlot grown in the district of Pomerol. The 2005 Pétrus — from one of the best vintages of the last three decades for red Bordeaux — smashed all records for first offerings (futures) of Bordeaux in 2006, quickly hitting \$3000 a bottle. Still not in the US as of yet, the Pétrus '05 is now listed online at over \$4900 (a bottle! — which means a case price of some \$60K. I wonder if even a single bottle will make it to North Carolina.).

Some American Merlots go for pretty hefty prices, too, though nothing that stratospheric. Deep, dark, intense Merlots such as the 2004s from Duckhorn (\$85), Beringer

Dry Greek VINEYARD 2004 Merlot Dry Creek Valley

Howell Mountain (\$85), Pahlmeyer (\$89), St. Supéry Rutherford (\$50) or the 2005 Leonetti from Walla Walla (\$86) are richly flavored wines that will benefit from a few years in bottle — at least five to eight, and they'll go a decade or two if stored properly.

These wines aren't wimps. Granted, some Merlots are bland and disappointing, especially at the low end of the price range, where they can be so mild in flavor even Clark Kent would reject them. Some of the mediumpriced wines, however, are lively and good and will not disappoint. They make excellent reds

> for seasonal grilling — lamb, duck breast, sausages, even steak.

> Well-made Merlots can age. I recently opened 1994 Merlots from my wine cellar and none had really fallen apart, and some were smooth and fine, such as Dry Creek Reserve and Stag's Leap, as well as an incredibly wonderful 1987 from Matanzas Creek. Generally, however, Merlots don't age with the distinction of good Cabernet Sauvignon they do better if there is a good

percentage of Cabernet in the blend — as in the wonderful 1991 Sinskey Carneros Claret, a still-lively red with layers of nuanced flavors and intriguing aromas.

Here are some Merlots and Merlot-dominated blends from recent tastings that I and fellow tasters liked (prices vary depending where you buy):

Kendall-Jackson 2004 Merlot Vintner's Reserve, California, \$15- \$17. Supple, smooth and very drinkable.

Casa Lapostolle Cuvée Alexandre 2005, Chile, \$17-\$25. Ripe red fruit flavors, soft tannins with a little "grip" from 15 percent carmenère, a red variety once grown in Bordeaux and mistaken for Merlot in Chile until grape scientists identified it correctly explaining why some Chilean Merlots are edgy and tannic. Here it lends some backbone to the Merlot.

Dry Creek Vineyards 2004, Dry Creek Valley (Sonoma), \$19. Black cherry aromas and flavors, nicely balanced with some tannins; lively.

Château Coucy 2003, Montagne Saint-Emilion, Bordeaux. \$20-\$24. An impressive trio is behind this label: Michel Rolland, Jean Luc Thunevin of Château Valandraud and a principal at Dominus in Napa Valley. Seventy percent Merlot, it is big, round and fleshy; best decanted to open it up. Will age well.

> Buena Vista 2004, Carneros, \$18-\$21. Good aromatics of black currant and spicy oak; tannic at first but softens with air.

Pearmund Cellars Ameritage 2004, Virginia, \$21. An attractive blend of the five Bordeaux varieties. Aromas

of black fruits with hints of tobacco; good juicy fruit, very smooth.

Merryvale Starmont 2004, Napa Valley, \$22-\$27. Quite a sturdy Merlot, with 22 per-

#### WINE BUY OF THE MONTH

Lockwood 2004 Merlot, Monterey, \$16-\$18. Very aromatic, with expansive ripe berry flavors, a hint of chocolate, pleasingly tart and



Cos bu v

Napa Valley

lively on the palate it was my favorite among Merlots for current drinking excellent for roast beef or lamb. Lock-

wood seems to have a handle on producing fine reds in southern Monterey County, producing very good Cabernet and a red blend, **Lockwood Partners Reserve, \$20**, that is excellent.



cent Cabernet Sauvignon in the blend. Ripe plums and blackberry flavors.

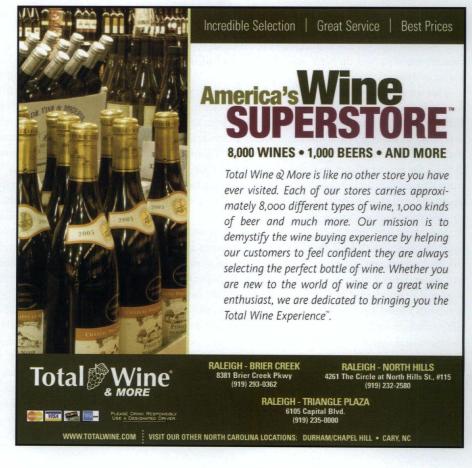
Legends 2004, Napa Valley, \$28. Vintner Mitch Cosentino and hoops star Larry Bird are pals and co-produced this Merlot. Some thought it a little bland, but I found it smooth and rich, more interesting as it aired. **Duckhorn Decoy 2004, Napa Valley, \$28.** One of Duckhorn's more approachable reds, the Decoy '04 has a lush, inviting texture and ripe plum and black currant flavors

Clos du Val 2004, Napa Valley, \$29. Classically structured, bold and concentrated with flavors of cassis and blackberry; decant for drinking now, or age five to 12 years. Will probably go longer.

Mayacamas 2002, Napa Valley, \$35. This mountain vineyard makes stunning reds that age exceedingly well, especially Mayacamas Cabernet. The Merlot has softer tannins, making it drinkable now — especially if decanted to aerate it more quickly; it has appealing ripe berry flavors — black raspberry, black currant.

Gundlach-Bundschu 2004 Rhinefarm Vyd, Sonoma, \$35. Packed with red fruit flavors — currant, plum, pomegranate, with a tannic edge that softens with air.

Château Lassègue 2003, St. Emilion, Bordeaux, \$50. This grand cru (top rank) from St. Emilion is mostly Cabernet Franc and Merlot, with a bit of Cabernet Sauvignon have given rich ripe flavors to this red from the very ripe 2003 vintage; drinkable now, but very ageworthy.



## **REDS ON THE WINE LIST — A TRICKY PATH**

#### by Barbara Ensrud

ow comfortable are you with Triangle wine lists? There are some very good ones, way more than even four or five years ago — a sign of how Triangle dwellers have cottoned onto and are increasingly knowledgeable about wine.

I've seen much greater attention in choosing wines geared to the restaurant's food - a trend I applaud. Take the new restaurant Blu in Durham. Chef Tim Lyons, who came here from Key West, specializes in fish and seafood. His wine list is not large, but there are various styles of white wines, from the Italian Vermentino to Austrian Grüner Veltliner to Sancerre to Sonoma Cutrer Russian River Chardonnay a nice range of dry whites, light to medium to full-bodied with very fair prices by the bottle. They nicely complement dishes such as steamed mussels with chilies and lime, crab cakes with Tabasco (lightly infused) aioli, a divine pan-roasted trout and bourbon-glazed salmon with maple mustard butter.

But hey ... white wines are easy when the selection is well chosen. When it comes to red wines, things get a bit tricky. Metro's culi-

nary expert Moreton Neal and I have recently been trying steak at a few spots around the Triangle. At B. Christopher's in Chapel Hill's Meadowmont, for instance, we spotted the 2004 Elizabeth Spencer Special Cuvée from Napa Valley — and just had to try it in honor of one of North Carolina's most esteemed resident writers.

It is an impressive wine. I thought it would be perfect with my filet and Moreton's rib-eye, but it was just too young and tannic to enjoy right

now. Moreton reported that the next night it was much better - softer, rounder, smoother; with the bottle half full, all that air had, in effect, aged it a bit overnight.

This is a problem with many of the reds on restaurant wine lists not just here in the Triangle but in New York, Washington, Atlanta and California, as well. Young red wines, especially Cabernets and Bordeaux, and some of the bigger Italian reds, such as Brunello, Barolo and Barbaresco, are often just too tannic to really enjoy right now. But it's difficult for the restaurants, too, and I sympathize. They have to buy wines that are currently available, and that means young reds just coming on the market. Most restaurants simply don't have the space to store young reds and allow them to age a bit.

So what's a wine lover to do? A good sommelier or waitperson can really be helpful. At Il Palio the other night, sommelier Hailey Rose, wife of the restaurant's new chef, Adam Rose, steered us to some excellent wines. For the diner who ordered Il Palio's succulent rib-eye she suggested Renato Ratti's 2005 Nebbiolo d'Alba. Where we might have gone with a better-known red such as Ornellaia or a 2003 Barbaresco, either of which would likely be quite tannic and not fully evolved, Ratti's Nebbiolo (same grape used for Barolo and Barbaresco) was soft, richly fruity and perfect with the rib-eye.

A few restaurants in the area do offer older vintages. Il Palio, for instance has a number of reds from vintages of the '90s - assuming price is not an issue, since 1995 and 1999 Barolos or Super Tuscans go for around \$300 a bottle or higher. The legendary cellar at The Angus Barn can provide you with any number of exquisitely aged reds from



Bordeaux, California, the Rhône, Italy or Australia with a decade or more of age on them — and correspondingly expensive, of course.

The Barn's wine director, Hank Schuittemaker, has interspersed some very drinkable — and affordable — reds on his extensive, awardwinning wine list for the wine lover who wants something smoother with his steak. With a medium-rare rib-eye on a recent visit, I ordered the Newton Claret 2003, \$55, which was round and smooth and worked very nicely with steak.

Herewith, a few tips for negotiating the red wine list, and suggestions at some local establishments:

1. Ask. Don't be shy about consulting with the wine steward, who is there to guide you to something you'll like. A good sommelier won't recommend the most expensive wines unless you indicate price is no object. Often it's possible to get a small taste for wines served by the glass - always a good idea. If there is no official sommelier, ask if there's someone on the staff who knows the wine list and has tasted the wines.

2. Look for wines likely to be less tannic — Côtes du Rhônes, Australian Shiraz, Merlots and red blends.

3. If a young red seems closed and tannic, ask the restaurant to decant it - it's no big deal, they can just pour the wine, without ceremony, into a carafe; it will aerate a young wine more quickly.

4. Check out red wines by the glass - usually approachable for current drinking; if there or three or four at the table, it's often more economical to go with a bottle.

A few good choices to consider on your next visit to one of these establishments:

The Angus Barn: Marchese di Barolo Dolcetto 2004, \$30; Beaulieu Vineyards Rutherford Cabernet Sauvignon 2003, \$47, one of BV's consistently balanced Cabs; Newton Claret 2003, \$55; Château Pradeaux Bandol 1999, \$57; Ojai Syrah Bien Nacido 2002, \$75; Jaboulet Crozes-Hermitage Les Jalets 2001, \$29; Jordan Vineyards 1999 Cabernet Sauvignon, \$160.

Bin 54: "We automatically decant most of our reds," says sommelier Andrea Fullbright, "except for Pinot Noir." And they will certainly decant a Pinot if you like. A laudable practice, to be sure. Fullbright has several suggestions for approachable — and affordable — reds: Vieux Clocher 2004 Gigondas, \$38; Vieux Clocher Châteauneuf-du-Pape 2003, \$46; Havens Bourriquot 2001, a cabernet franc/merlot blend from California, \$64.

B. Christopher's: Gouguenheim Valle Escondido Syrah (Argentina), \$28; Francis Coppola 2005 Merlot, \$36; Napa Valley Vineyards 2002 Cabernet, \$36.

Herons: Merryvale Starmont Merlot 2004, \$35; Casa Lapostolle Cuvée Alexandre 2004, \$51; Guenoc Langtry Meritage 2001, \$57; Ramey 2004 Claret, \$65; BV Rutherford 1995 Cabernet Sauvignon, \$69; Clos du Val 1997 Cabernet Sauvignon, \$226.

Prime Only: Alexander Valley Vineyards 2004 Merlot, \$33; Penfolds Bin 28 Shiraz 2002, \$36.

Il Palio: Renato Ratti Nebbiolo d'Alba 2005, \$40; Chianti Classico Felsina 2004, \$47; Barbera d'Asti 2005 La Spinetta, \$61; Roagna Barbaresco Reserve 'Paje' 1997, \$138.

Metro Magazine Presents

# Social Calendar



Structure 17 by Jason Craighead

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### Metro Magazine

# Social Calendar

### by Meagan O'Daniel

#### OCTOBER

#### October 4 2ND ANNUAL GIRLS NIGHT OUT For: Coastal Women's Shelter

In recognition of National Domestic Violence Awareness Month, Salon Professionals will offer pedicures and facials at discount prices. 10 a.m. to 9 p.m. Tranquility at Hand, 415 Broad St., New Bern. For more information, contact Suzanne Gifford at 252-638-4509 or visit online at www.girlsnight-out.org.

#### October 6 BIG BAD BALL For: Hospice of Wake County

Capital City Club of Raleigh Dance the night away to two different bands playing everything from swing to contemporary, jazz and more. We will end the evening with a performance by Raleigh's favorite band, Crush! This black-tie event will include two live bands, silent auction, raffle prizes, open bar and heavy hors d'oeuvres. Tickets are \$125 per person.

yare \$100 per person in advance and \$120<br/>at the door. The State Club, 2450 Alumni<br/>Drive, Raleigh. Call 919-532-2083 or visit<br/>www.spcawake.org.ywww.spcawake.org.We will end<br/>nce by Ral-October 7

#### ANNUAL CROP WALK For: Christian Rural Overseas Program

Join hundreds of volunteers walking to raise awareness for overseas hunger and poverty. Exploris, Raleigh. Call 919-835-1868 or visit www.cropwalkraleigh.com.

desserts, spirits, a live auction and one of

the area's largest silent auctions. Tickets

#### October 13 AUTISM RIBBON RUN For: Autism Society of NC

5K road race to raise awareness of Autism Spectrum Disorder and funds to help people with autism and the Autism Society of North Carolina. Event includes a 1-mile fun run and a Tot-Trot for children 6 and under. Fees are \$25 for the 5K, \$20 for the 1mile and the Tot Trot is free. City Market, downtown Raleigh. Call 919-743-0204 or visit www.autismsociety-nc.org.

#### October 13 17TH ANNUAL WORKS OF THE HEART ART AUCTION For: Works of Heart

Works of Heart's 2007 silent and live auction against AIDS; Progress Energy Center for the Performing Arts, Raleigh. Call 919-834-2437 or visit www.worksofheart.org.

#### October 14 A TASTEFUL AFFAIR For: Chapel Hill Ronald McDonald House

The event will feature food and drink samplings from 24 of the Triangle's most popular restaurants, caterers, wineries, breweries, coffee roasters and a silent auction. Tickets are \$50 per person. The Carolina Club, Chapel Hill. Call 919-913-2040 or visit www.chapelhillrmh.net.

FORE! THE CHILDREN GOLF TOURNAMENT

Join the Tournament for the fifth year for

Call 919-334-4254 or visit online at www.bigbadball.com.

#### October 7 12TH ANNUAL FUR BALL For: SPCA

The 2007 Fur Ball will include live music by Laura Ridgeway & Friends, hors d'oeuvres,



For: Prevent Child Abuse

October 5

## TAYLOR'S \* OF RALEIGH \*



Wedding Invitations Birth Announcements Party Invitations



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#### October 14

#### 19TH ANNUAL THAD AND ALICE EURE WALK FOR HOPE For: Foundation of Hope

The only community walk in the area to benefit mental illness research. The 10K walk begins at The Angus Barn and continues through Umstead Park, culminating in a festival with food, music, prizes and more. Call 919-781-9255 or visit online at www.walkforhope.com.



Catfish Classic Golf Tournament

#### October 15 CITY OF OAKS GOLF INVITATIONAL For: Cystic Fibrosis Foundation

Raleigh Country Club For more information call 919-845-2155 or e-mail carolinas@cff.org.

#### October 15 THE ROD BRIND'AMOUR EVENING GALA For: Cystic Fibrosis Foundation

Midtown Restaurant For more information call 919-845-2155 or e-mail carolinas@cff.org.

#### October 15 3RD ANNUAL CATFISH CLASSIC GOLF TOURNAMENT For: ALS Association Jim "Catfish"

#### Hunter Chapter

Sponsorship and raffle available to benefit research and patient services for Lou Gehrig's disease (ALS). The Tournament Players Club at Wakefield Plantation, Raleigh. Call 877-568-4347 or visit www.catfishchapter.org.



Teddy Bear Ball



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Shop 'til you drop by participating in a shopping spree that shops for a cure! Each October the JLR sponsors this four-day gift shopping extravaganza that brings more than 100 nationwide exhibitors. Call 919-787-7480 or visit www.jlraleigh.com.

#### October 18 PHIL KIRK TESTIMONIAL DINNER For: National Kidney Foundation of North Carolina

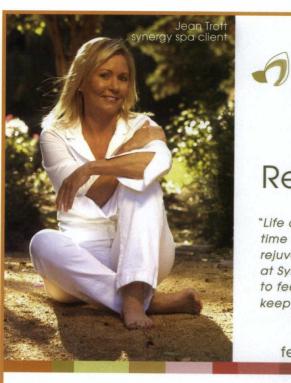
Guest can bid for time on the microphone to speak up when Phil Kirk takes the "hot seat" – a hilarious evening where business, education and politics will never be the same.

Emcee Betty Ray McCain. Prestonwood Country Club, Cary. Call 800-356-5362 or visit www.kidneync.org.

#### October 18 - 20 CAPE FEAR RED TROUT CELEBRITY CLASSIC

#### For: Cystic Fibrosis Foundation

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Walk for Hope

rity guests come together to fish in the inshore waters of the Cape Fear area to raise funds for the Cystic Fibrosis Foundation. Silent auction prizes during opening dinner include artwork, vacations and other items. Figure Eight Island Yacht Club; Wilmington. Call 800-822-9941 or visit online at www.capefearredtrout.com.

#### October 18-20 SAKS FIFTH AVENUE CHARITY SHOPPING WEEKEND For: Duke Comprehensive Cancer Center

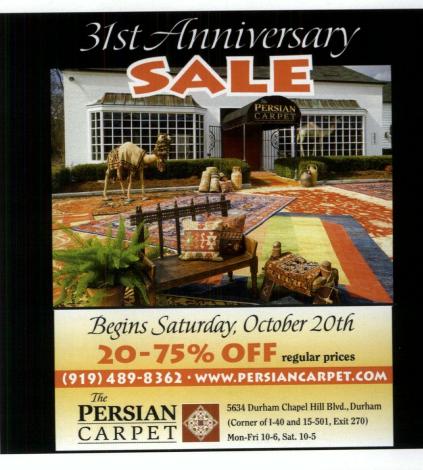
In conjunction with Breast Cancer Awareness Month, customers can purchase "Key to the Cure" collectible T-shirt designed by Juicy Couture. Call 919-792-9100 x 5274.

#### October 19 THE REX GALA For: Rex Hospital

Enjoy an evening of fanciful cuisine, silent and live auctions, roaming magicians, horse drawn carriage rides, entertainment from Goodnight's Comedy Club and music by The Magic Pipers; black-tie. North Ridge Country Club, Raleigh. Call 919-784-4475.

#### October 20 FALL FUNDRAISING PARTY For: Beaufort Historical Association

The event will raise funds for the preservation and educational programs of the Association. Catered by Beaufort Grocery Company, the evening will be filled with beautiful artwork, superb cuisine and smooth jazz. The event will feature artwork from Mike Hoyt. Tickets are \$75 per per-



son. Beaufort. Call 800-575-7483 or visit www.beauforthistoricsite.org.

#### October 21 START! TRIANGLE HEART WALK For: American Heart Association

The AHA's signature fundraising event comes back to the Triangle to raise money to save lives from our country's No. 1 and No. 3 killers: heart disease and stroke. Imperial Center Park, Research Triangle Park. Call 919-463-8376 or visit online at www.heartwalk.kintera.org.

#### October 24 FALL FASHION SHOW For: Women's Club of Raleigh

Event includes silent auction, raffle and luncheon. Tickets are \$28; The Women's Club of Raleigh, 3303 Women's Club Drive. E-mail specialprojects@womansclubofraleigh.org.

#### October 29 18TH ANNUAL ROTARY CLUB OF THE CAPITAL CITY GOLF CLASSIC For: Raleigh Rescue Mission

Shotgun start at 11 a.m. A silent auction is open to the public and players. Prestonwood Country Club, Cary. Call 919-828-



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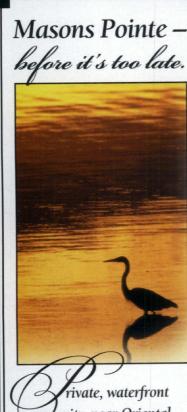
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9014, ext. 122 or e-mail bruces@raleighrescue.org.

#### October 29

4TH ANNUAL TAMMY LYNN GOLF CLASSIC - A CHALLENGE AT THE CREEK For: Tammy Lynn Memorial Foundation, Inc.

Enjoy a day of golf, win prizes and help a great cause. Brier Creek Country Club, Raleigh. Call 919-832-3909 ext 102 or email kdandrea@tammylynncenter.org.

#### October 31- November 3 **GUESS WHO'S COMING TO DINNER** For: United Arts

A chance to spend the evening with one of NC's most distinguished artists in one of Raleigh's most remarkable homes. Evening includes dinner with wine pairings. Call 919-839-1498 x 228 or e-mail dinners @unitedarts.org

#### NOVEMBER

#### November 2-10 LUCY'S CARD SHOPPING WEEK For: Lucy Daniels Center

Shop around the Triangle with your Lucy's Card and receive a 20 percent discount from 200 participating retailers. All proceeds go to the Lucy Daniels Center to benefit emotionally at risk children. Call 919-881-0437 or visit www.lucyscard.org.

#### November 3 **11TH ANNUAL CARY ART BALL** For: Cary Visual Arts

Eleventh anniversary of Cary's premiere black-tie event. Evening begins with a cocktail reception, silent auction and live



Cape Fear Red Trout Celebrity Classic

music by the Cary School of Music and continues with a five-course dinner and dancing until midnight with music from The Catalinas; Prestonwood Country Club, Cary. Call 919-531-9149.



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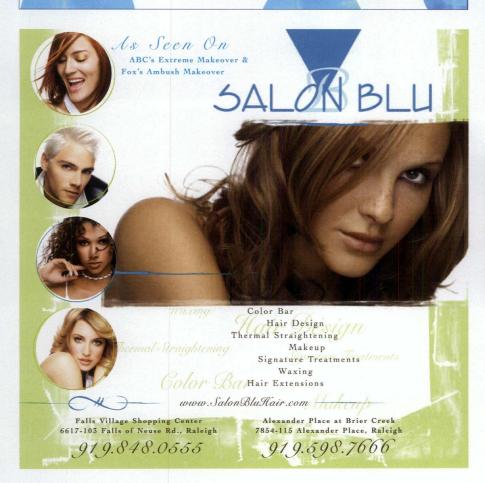
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#### November 3 THE SISKO FOUNDATION'S GALA AND SILENT AUCTION

#### For: The Fight Against Breast Cancer

Attend this black-tie event and help raise money for the fight against breast cancer. Silent and live auction. Entertainment provided. For more information, visit online at www.siskofoundation.org.

#### November 4 7TH ANNUAL HARVEST WINE TASTING For: Cystic Fibrosis Foundation

Harvest Wine Tasting & Auction to benefit the Cystic Fibrosis Foundation. Event includes wine tasting, hors d'ouevres, live and silent auction of premier wines. 1705 Prime, 1705 E. Millbrook Road, Raleigh.

#### November 4 GREAT CHEFS OF THE TRIANGLE For: March of Dimes

The March of Dimes Eastern Carolina Division is proud to present a premier culinary event and auction. Embassy Suites Hotel, Cary. Call 919-781-2481 or e-mail STMoore@marchofdimes.com.

#### November 6- 11 DUKE CHILDREN'S BENEFIT HORSE SHOW

#### For: Duke Children's Hospital

The largest hunter-jumper horse show in the Southeast, the event features six days of competition by horses and their riders. Numerous activities for parents and children. Tickets are \$10; Children under 10 get in FREE. Email wood0024@mc.duke .edu or call 919-667-2573.



Duke Children's Benefit Horse Show

#### **November 8**

**4TH ANNUAL CHILDREN'S FLIGHT OF HOPE** "A Vintage Affair" featuring the Triangle's finest restaurants and music by Voodoo Flute.

Enjoy food, wine, music and auction items, and provide the support needed to continue serving children and their families. Tickets are \$50 per person. General Aviation Terminal, RDU Airport, 1750 E. International Drive. Call 919-466-8593 to make a reservation.

#### November 9 RALEIGH ROUNDUP For: American Cancer Society

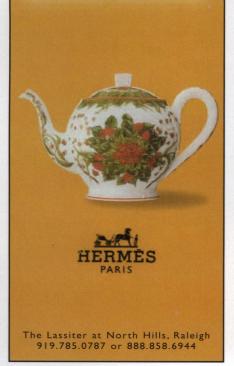
The Red Sword Guild is excited to cele-

brate their 11th anniversary by "kicking things up a notch" with the Raleigh Roundup. Evening highlights include live and silent auctions, casino-style gambling, fantastic food and entertainment by The Marshall Tucker Band. Tickets are \$150 per person. Kerr Scott Building, North Carolina State Fairgrounds; Raleigh. Call 919-334-5218 or visit www.raleighroundup.com.

#### November 10 20TH ANNUAL PLAYMAKERS BALL For: PlayMakers Repertory Company

The PlayMakers Ball honors a distinguished professional who has impacted the theatre arts in a positive, dynamic way. Past recipients include actresses Faye Dunaway and Eva Marie Saint and costume designer William Ivey Long. This year's recipient to be announced. The theme is "A Designers

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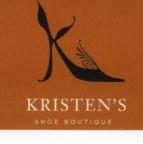


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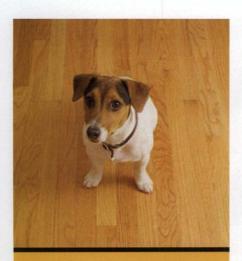
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#### November 11 24TH ANNUAL OLD RELIABLE RUN For: Triangle United Way

Features 5K and 10K Run/Walk, 1-mile Fun Run, and 100-yard Kids Dash. Downtown Raleigh. Visit www.oldreliablerun.com.

#### November 17 FESTIVAL OF TREES OPEN HOUSE & GALA WITH SILENT AUCTION For: Craven Regional Medical Center Foundation

Holiday Fundraising Event with a Gala and Silent Auction. Jarvis-Franklin Mansion, 220 Pollock St., New Bern. Call 252-633-8247 or visit www.ncfestivaloftrees.com.

#### November 17 3RD ANNUAL BRIMLEY BALL For: NC Museum of Natural Sciences

Ball dancing to Laura Ridgeway & Friends and King of Swing Orchestra. Dinner and an open bar. Tickets are \$150 per person. Proceeds benefit museum education program and research exhibits. Call 919-733-7450, ext. 352, or visit www.naturalsciences.org.

#### November 17 COLLECTORS GALA For: Artspace

The evening will feature cocktails, a silent auction, dinner in the artists' studios, a live auction and festive after party. Visit www.artspacenc.org or call 919-821-2787.

#### November 18 HABITAT FOR HUMANITY OF WAKE COUNTY HOLIDAY HOME TOUR For: Habitat for Humanity

Join fellow Habitat supporters for the 7th



Annual Habitat Holiday Home Tour. See firsthand how contributions of time and money are directly invested in the lives of children, families and the community. Habitat ReStore Center, 2420 Raleigh Blvd., Raleigh. E-mail events@habitatwake.org or visit online at www.habitatwake.org.

#### November 18 TASTE OF HOPE For: Inter-Faith Food Shuttle

Taste of Hope guests experience several gourmet courses, each created by a different celebrity chef. In addition, there will be a variety of fine wines, a gourmet meal and both a live and a silent auction. Preston-wood Country Club, Cary. Call (919) 250-0043.

#### November 21

#### PENNIES FROM HEAVEN RADIOTHON For: Make-A-Wish Foundation of Eastern North Carolina

Join Bob & The Showgram as they host the 14th annual Pennies From Heaven radio-thon and celebrate the Foundation's 21st anniversary. Broadcast live around Raleigh on G105.1 FM. E-mail cwilliams @eastncwish.org.

#### November 30

#### 18TH ANNUAL TEDDY BEAR BALL For: Duke Children's Hospital & Health Center

An evening full of the spirit of the holidays. Guests browse and bid on hundreds of items while enjoying the tastes of the season. To sign up early for this sell-out event, e-mail dukekids@notes.duke.edu or call 919-667-2562. Durham Marriott, Civic Center.

#### DECEMBER

December 6 13TH ANNUAL JINGLE BALL



#### For: Salvation Army

Eat, drink, dance, be merry and help bring brighter holidays to Wake County's children in need. Each attendee is asked to bring an unwrapped holiday gift for a child valued at \$20 or more per person. For those without a gift, admission will be \$30 by cash or check at the door. No one under 21 years of age will be admitted, and photo ID is required. Exploris, Raleigh. Visit www.jingleball.org.

#### December 17 EVENING IN THE LAND OF ENCHANTMENT For: Carolina Ballet

An evening of magic for children as they explore the world of the Carolina Ballet's production of *The Nutcracker*. This event includes dessert showcase, meeting the dancers in costume, getting a picture taken with the Nutcracker himself and a boutique with *Nutcracker* goodies for the entire family. 5 p.m. to 7 p.m.; Invite only and seating is limited. Call 919-719-0800 or visit www.carolinaballet.com.

#### December 31 NEW YEAR'S EVE EXTRAVAGANZA For: North Carolina Symphony

Party with Grant Llewellyn at the New



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## Who will it be? A writer,

a singer, an actor? Here's your chance to break bread – and break the ice – with one of your state's great artists. A unique evening that's uniquely North Carolina.



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> 2 Ruth Bryan, age 2 from Raleigh, North Carolina

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#### www.bodychic.net

\*Ruth lost 2 1/2 inches in the waist, 2 1/8 inches in the hips, 2 5/8 inches in the thighs for a total of 7 1/4 inches. This measurement was done after the 20th session. As with any manual measurement, a small margin of error is possible. How you feel in your clothes is the best indicator of how well you've done. Individual results vary and best results are achieved when combined with a healthy, balanced diet.

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#### FEBRUARY

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#### February 5 FAT TUESDAY ANNUAL BENEFIT For: Meals on Wheels of Wake County

Bid on items in the live and silent auctions, dine on rich New Orleans-style cuisine and dance along with the live Dixie Land Jazz. Tickets are \$100 per person. Exploris, Raleigh. Visit www.wakemow.org.



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#### February 17 ROCKUS BACCHUS For: Duke Cancer Patient Support Program

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#### February 22-24 10TH ANNIVERSARY GALA WEEKEND CELEBRATION

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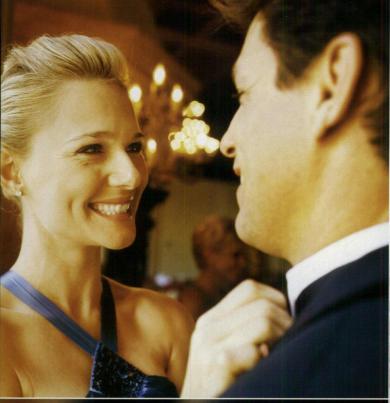


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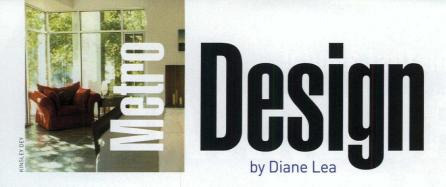
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#### Philip and Rhonda Szostak's Metro House

## NEW SOUTHERN MODERNISM BLENDS TRADITION, ENVIRONMENTAL CONCERNS

here is a point just north of Chapel Hill where Homestead Road crosses Bolin Creek. If you walk along a creek a few hundred yards — sheltered beneath a canopy of spreading sycamore and oak — you could almost imagine it was 50 years ago. No suburbs. No sprawling residential development — just rolling North Carolina countryside: lush, rustic and soothingly pastoral.

"I grew up on a creek like this one," says Chapel Hill architect, Philip Szostak. "Now our kids and their friends run up and down these muddy creek banks, hunting crawdads just like I used to."

For Szostak, wife Rhonda and their three children, this four-acre wooded glen has become the setting for their new stunningly contemporary Southern home, one that Szostak has dubbed the "Metro House."

Why "Metro"?

"Well, there is at least one connection to *Metro Magazine*," admits Szostak. "Bernie Reeves, *Metro's* founder, has been a good friend and a long-time supporter of modern architecture in North Carolina. But more importantly, I'm a product of the College of Architecture at North

Carolina State University where, like a lot of Triangle architects, I was educated in the modernist movement by the College's founding dean, Henry Kamphoefner. And since our region is now definitely metropolitan, the name Metro House worked on a number of levels."

But why place so contemporary a home here, in a secluded natural setting where you would more likely expect to see a rustic farmstead or abandoned tobacco barns?

"Out of respect for the landscape," Szostak says without hesitation. "A house is a house. Nature is nature. They are two entirely different things. In the Metro House, we tried to make this distinction very clear."

This idea is not as counterintuitive as it might sound at first. There is a long tradition of designing country homes that respect the natural world precisely by refusing to mimic it. Szostak notes that this was the strategy of 16th century Italian architect Andreas Palladio when he designed the Villa Rotunda. "You can see the same idea in Antebellum-era houses here in the South," he continues. "One way to preserve the landscape is by respecting the boundary between the natural world and the built environment. And besides," says Szostak, "this is actually a very traditional Southern home, despite its appearance."

#### **NEW REGIONAL ARCHITECTURE**

Szostak describes the Metro House as an example of a new regional architecture, which draws as much upon historic precedent as it does the tenets of Modernism.

"The house has all the elements associated with historic Southern architecture," says Szostak, who knows something of the tradition.

> His family's former home was an 1840s farmhouse on the edge of Carrboro. "Historic Southern homes were designed to take advantage of prevailing breezes for ventilation and shade for cooling. And they were productive working environments, too, with spaces for gardens, orchards and other necessities of a self-sufficient rural household."

True to Southern tradition, the Metro House is a highly productive work environment. The Szostaks keep a variety of small livestock out back — mostly chickens, and Rhonda has taken up bee keeping.

"She's been phenomenally successful," says Szostak. "We gathered 60 pounds of honey from our bee hives last year."

The approach to the house is also rooted in rural tradition; an unassuming gravel road, flanked by an ally of sycamore trees. The beauty of these shaggy-barked trees and their shapely leaves is accented by a low, white brick retaining wall running parallel to the road. The gravel path leads to a small auto court just north of the house. From here, visitors can slip into the home's "back" door — another time-honored rural tradition — through a handsomely landscaped courtyard. The space is delineated by a gently curving white brick wall set with maple trees that echoes the white retaining wall of the entry drive. To one side, a cooling pond filled with water lilies marks the home's entry, sheltered beneath a brilliantly white, steel-framed canopy.

Photography by Kinsley Dey





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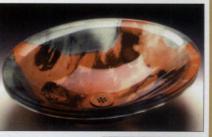
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Family gathering and work island in light-filled kitchen.

The use of white is a predominant theme for the Metro House. "In the South," says Szostak, "houses were often painted white, whether it was a humble clapboard farmstead or a sprawling country estate. And, the use of white is another way of drawing a clear distinction between nature and building. A white building set in the landscape intensifies your perception of the natural world," says Szostak.

The use of white is also a nod to Szostak's modernist training. He readily admits to the influence of a number of contemporary architects, including Charles Gwathmey and Richard Meier, whose residential projects were always powerfully abstract, geometric compositions, sheathed in stunning white claddings.

The Metro House is similarly constructed of white brick and stucco panels, punctuated by expansive commercial grade windows. On the southern and northern façades, spacious terraces are overhung with cantilevered canopies of steel beams, tubes and rods. Despite this very contemporary look, Szostak contends the house remains faithfully Southern in its layout and planning.

"When you enter the front doors," says

Szostak, "you have a central hall, which passes straight through the house to the southern terrace. It's a traditional device for providing good cross ventilation. To the left of this hall is the dining room, and to the right is the living room, also classic floor plan arrangement."

The overall organizing element of the Ushaped home's interior is a spacious gallery that offers access to all parts of the house without passing through any of the home's more private spaces. This free-flowing gallery gives the Metro House an evident sense of order, and creates a distinctive architectural rhythm further articulated by the similar size and shape of the home's rooms — another characteristic of historic homes.

Szostak explains, "The house is 24 feet across, and all the rooms tend to be more or less square."

Every room's individuality comes from their variation in size, the height of their ceilings and distinctive built-in details, like the projecting fireplaces in the living room, gathering room and master bedroom, and builtin counters, which function as furnishings in the dining room and side hall. In the kitchen, a built-in center island gracefully divides the gathering room into two spaces, providing a workplace for family activities and a setting for informal entertaining.

Materials used in the Metro House are characterized by subtle textures and colors that add to the impact of the layering of details and the extensive use of glass, providing an interplay with nature in virtually every room. Szostak also points out the essential economy of the home's material palette.

"Every countertop in the kitchen, mudroom, dining room and all the baths are cut from the same piece of Carrera marble, which proved to be an enormous cost savings."

The floors throughout the house, even in the closets, are all of a pale mossy green slate, also purchased in bulk directly from the quarry, again at a cost far below market.

"We worked very hard," says Szostak, "to make the house affordable without sacrificing quality."

Szostak's appreciation for value is equally evident in the Metro House's commitment to sustainable design and energy efficiency.

"The roof of the house looks flat, but it is actually sloped within the parapet," says Szostak. "The purpose is to allow rainwater

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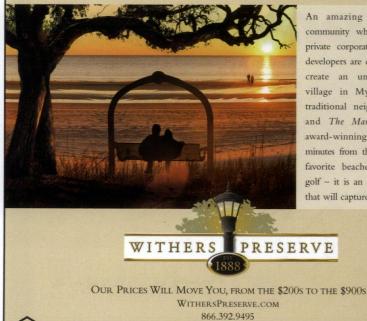
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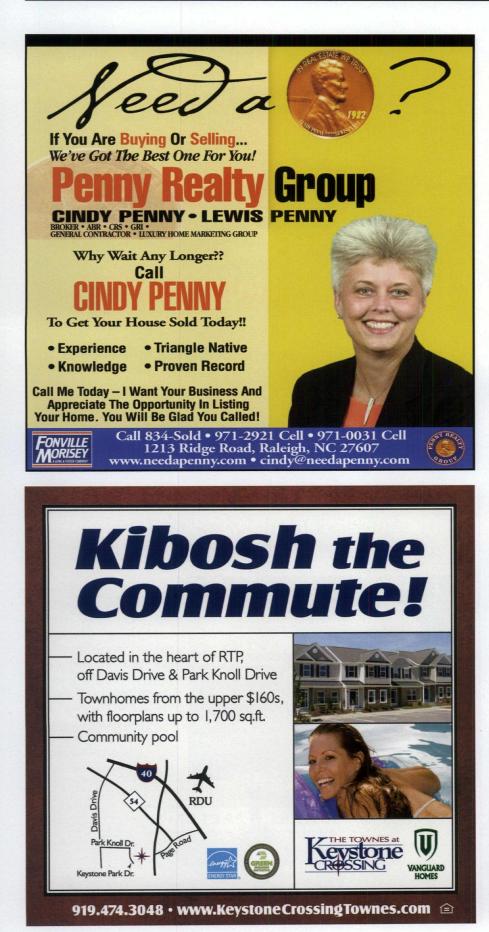
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#### METRODESIGN



to drain into a collector for our gardens. We also use solar panels to heat our hot water, and we circulate hot water in pipes under the floors to warm them in winter."

#### **CARBON ZERO**

This commitment to the environment and energy-efficient building is reflected in Szostak's professional life. His firm, Szostak Design Inc. is presently designing one of Chapel Hills' first "carbon zero" residential projects at Columbia Street and Hwy15-501. The definition of carbon zero is that a building's carbon footprint is offset by its use of non-polluting energy sources. When the firm couldn't attract a private developer to build this 32-unit, live-work office and studio complex, they took it on themselves.

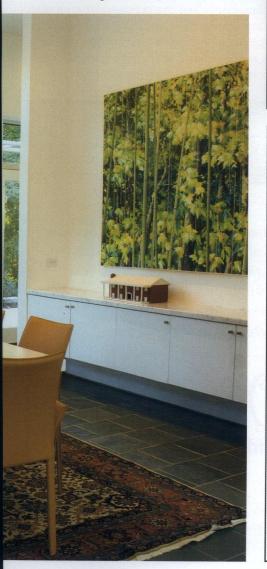
"We are also the architects for a major sustainable project in downtown Durham," says



Szostak. "The Durham Performing Arts Center will be a LEED Gold design project, which means it complies with national standards established to encourage energy efficiency, 'green' building materials and construction methods. It is the first public building in the area which is totally green."

The son of a structural engineer, Szostak grew up in Greensboro and started learning about construction and engineering at his father's side. That early training and a career including a stint with NBBJ, a large national architectural firm — where he was involved with designing the International Horse Park in Atlanta, and the \$60 million East Carolina University Science Center in Greenville gave Szostak a broad perspective on his profession.

"I'm happiest when I can do a variety of different things — residential, commercial,





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## **Refurbished Bradley House Enhances Historic Beaufort**

#### by Diane Lea

Beaufort's Bradley House was built in 1992 by Duke University as a residence for students and faculty working in the school's Marine Lab Facility on nearby Piver's Island. Duke sold the property in 2006 to Raleigh's Beacon Street Development



Company. Jim Wiley, Beacon Street president and an enthusiastic Beaufort fan, said, "Beaufort, in my mind's eye is the Nantucket of North Carolina. The purchase of the Bradley House gave us the opportunity to refurbish and expand the property to a level consistent with the increasingly upscale, renovated historic homes that line the streets of Beaufort's historic district. It also allowed us to provide condominiums in the historic area, until now an almost non-existent housing option."

Beacon Street's task was to refurbish and enhance the seven condominiums that had been designed as four buildings around a huge live oak tree. They renovated the structures and added multiple porches and landscaping to reflect the town's historic character. The process required approval by the Historic District Commission that approved the entire package, including historically designed fencing and almost 500 square feet per unit of outdoor porch space. "We also added a large central courtyard area where owners can meet and relax," says Wiley.

To date, five of the seven condominium units have been sold to owners who customized the interior spaces for their particular needs. Each of the five two-bedroom homes comprises about 1000 square feet.

"Bradley House is within walking distance of Beaufort's historic marina and boardwalk and the commercial area with restaurants, shops and entertainment opportunities," says Wiley. History buffs can visit the North Carolina Maritime Museum, with its evolving exhibits and collection of artifacts from the salvage of Blackbeard's flagship, the *Queen Anne's Revenge*.



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5217 Atlantic Avenue, Raleigh NC 27616 Store Hours: Mon-Sat 9am-6pm;Sun 11am-5pm www.AtlanticAvenueGarden.com (919) 878-8877 furniture design, mentoring and just thinking about what architecture means," says Szostak.

Szostak often teaches design classes at his alma mater, NC State's College of Design. He is active in the American Institute of Architects and is a founder and participant in the Triangle Architects Design Society (TADS), a collaborative group of area architects interested in advancing the architectural profession.

"I'm particularly pleased that we have been able to keep TADS going," says Szostak. "We meet monthly to dissect our most recent projects and share information about design. It's not something many architects usually do, but we think it keeps us honest and improves our skills."

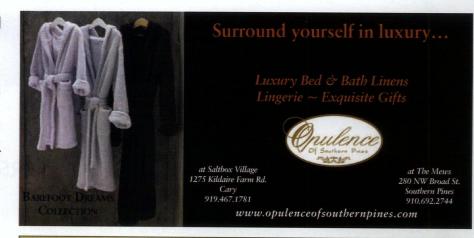
When asked about the genesis of his design philosophy and style, Szostak smiles and harkens back to his last year in the architecture program at NC State.

"I spent the first part of my training pretty much taking in everything like a good student," he says. "Then in my last year, I had a class with several senior professors including Roger Clark and the late Bob Burns. They introduced me to the work of Richard Meier, Charles Gwathmey, Peter Eisenman, John Hejduk and Michael Graves. These architects were tracing their ideas about autonomous architecture, and Meier, in particular, was reexamining the spatial and stylistic principles of Le Corbusier. That taught me to question everything, not just accept it."

The art of "questioning everything" remains central to Szostak's present-day work, an instinct brought to fruition in the Metro House. Comfortably seated in his home's light-filled dining room with its gleaming white walls, white trestle table — also a Szostak creation — and a single Maud Gatewood painting of a stand of bamboo in shades of green, Szostak reflected on his new home.

"We wanted to create a place where the kids could grow up appreciating nature and learning some of its secrets. We wanted a comfortable house, rooted in the heritage of this region, but also one which reflected our lives in a modern world. And, we wanted to be good stewards of the environment."

As the light from the lowering sun suddenly transformed the room and its objects with a golden light, it is abundantly clear Philip Szostak has accomplished his goal.

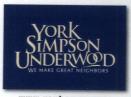


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## The John McConnell Model: INNOVATIVE GOLF CLUB MEMBERSHIP OFFERS QUALITY AND VARIETY

by David Droschak

s a kid growing up in rural Virginia, John McConnell made his own clubs and created a rudimentary course on his dad's farm. That's a far cry from his connection with the game today.

The former software mogul has invested more than \$20 million in the last four years to purchase and reshape three of North Carolina's best-known golf courses, using an innovative membership idea to form sort of a "golf course utopia."

And McConnell isn't done yet. He plans to close on an Arnold Palmer layout in South Carolina next month to help round out his impressive high-brow portfolio.

"This is a lot like farming," said the 57-year-old McConnell. "I now have an appreciation for my dad, for owning land and seeing how it changes, being at the mercy of the elements. This kind of helps me enjoy life."

McConnell's start in the golf

business was innocent enough when he purchased Raleigh Country Club in December 2003, rescuing the famed Donald Ross layout from bankruptcy and potential bulldozers. McConnell didn't waste any time pumping new life into RCC, adding a stateof-the art driving range and undertaking a bunker restoration project.

The RCC transformation under McConnell was impressive. While others stood back and applauded his hands-on approach to the once fledgling club in East Raleigh, McConnell was itching to do more. That "more" came about when he sold his ultra-successful A4-Healthsystems, a Raleigh-based software company, and dove "spikes up" into the golf course business, purchasing Treyburn Country Club in Durham and The Cardinal Golf & Country Club in Greensboro in 2006.

In less than four years, McConnell was the owner of three exclusive, private layouts, offering essentially a 3-for-1 membership price. He calls the buys good timing. Some say his idea is a stroke of genius.

"After 32 years of computer software, I decided at my age it would be a great opportunity to pursue another vocation," he said. "I recognized very quickly that one club doesn't offer the kind of a scale that you need in a business model."

Members at RCC can play Treyburn and The Cardinal 10 times a year.

"I realized I went out of town maybe once

a month to play another golf course, just for some variety that's why I settled on 10," McConnell said. "So that gives our membership, within an hour-and-a-half drive, three great golf courses they can play. And they don't have to pay a second and third initiation fee. To me, that's a no-brainer."

McConnell, himself a 6handicap, brought in famed architect Pete Dye to restore

The Cardinal, creating for his golf empire a virtual who's who among golf course designers: Ross (RCC) Dye (The Cardinal) and Tom Fazio (Treyburn).

"That was very important in the strategy," McConnell said of the trio. "When I look at golf architects over the last 100 years, those three are the premier people of their era. Those three have sort of separated themselves from the crowd."

McConnell was so overwhelmed with what Dye did at The Cardinal, he said he plans to redo the greens at Treyburn to "modernize" the Fazio layout.

"The Cardinal was at the bottom when I bought it last year," McConnell said. "The golf course was worn out, many of the members had left and the clubhouse was very dated. There had not been any real investment in that facility in several years. And for a country club, they had a very economical pay scale. We're trying to get revenues up." Treyburn, because of its remote location in northern Durham, had pretty much become a retirement community since opening in 1988, and buzz about the Fazio layout has been almost non-existent in recent years.

"That's a problem when nobody talks about you any more," McConnell said. "The first time I stepped on that property, I went, 'Wow what a great place.' I think it's the prettiest piece of land east of the North Carolina mountains. I had been surprised over the years why that place wasn't highly successful."

Brian Kittler, director of McConnell's golf operations, said his boss likes to keep things simple. "He's brought attention to detail throughout the entire operation, and not just the golf courses," Kittler said. "He's added a great mind-set as to how things are supposed to be. One of his main things is to make sure the members and their guests feel important. We've brought the aspect of hosting people back into the golf arena."

"My forte was always hiring smart people and getting out of the way," McConnell said. "I don't care what business you're in, it's pretty basic. If you have a product people want to buy, then you have to figure out how to deliver quality and service. Golf is very much people-oriented. When golfers get out of the car, we want to give them a neat experience."

McConnell's "second profession" hasn't been without a few surprises. "Capital is the biggest challenge I have," he said. "I get too emotional. I always want the best. People in the business I respect tell me I have to take the emotion out of it and look at it as pure dollars and cents. That's something I have to become more attuned to."

McConnell added: "We're hoping to prove that our model, what I call our strategy, will work with multiple clubs. One thing I found out about golf is you're dealing with physical properties, maintenance, etc. If you grow in software you add a few bodies. It's people and you can control costs. It's a little different in golf."







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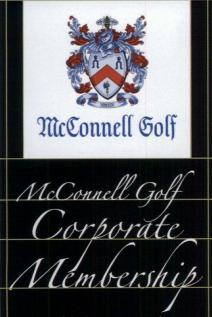




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#### PINEHURST NO.1 TO RE-OPEN IN MARCH

Pinehurst No. 1 is expected to re-open March 1, 2008, after a \$1.7 million face-lift.

No. 1 is the oldest of the eight courses at Pinehurst Resort, built in 1898 as a ninehole course and later redesigned by Donald Ross. The course was closed in June and has received new USGA-approved greens, fairway grassing, bunker sand and an updated irrigation system.

No major design changes were added to one of the most popular courses among the Pinehurst membership other than moving a few greens away from Morganton Road and tweaking a few traps and fairway slopes.

Pinehurst No. 1, a fun day of golf at just 6128 yards from the tips, logs between 40,000 and 50,000 rounds annually. "When you've got a good golf course and good routing, you just leave it alone," said Brad Kocher, senior vice president of grounds and golf course management at Pinehurst. "When people come out here, they're going to have the same feeling they did before, just a golf course in much, much better condition."

## MCGLADREY INVESTS

Pinehurst Resort also hosted the inaugural PGA McGladrey Team Championship on course Nos. 2, 6 and 8 in mid-September with Masters Champion Zach Johnson among those on hand to kick off the tournament.

The championship featured 41 section champions representing 32 states, making

it the first nationwide grassroots amateur best-ball championship managed by the PGA of America. "I am juiced to be back at Pinehurst," said Johnson. "The history behind this place is awesome."

"I hope they all get it, not to overlook the chance to play Pinehurst No. 2," added PGA Tour star Chris DiMarco.

RSM McGladrey, the fifth largest US accounting, tax and business consulting organization, recently pumped 40 percent of its \$25 million marketing budget into golf, securing Johnson, DiMarco and LPGA star Natalie Gulbis to large endorsement deals.

The 92-year-old firm said it plans to make the PGA McGladrey Team Championship an annual event at Pinehurst Resort.

#### HASENTREE SET TO OPEN

Tom Fazio-designed Hasentree, a private club near Wake Forest adjoining Falls Lake, will hold its grand opening Oct. 17.

Hasentree is Fazio's 17th design in North Carolina, but his first in Wake County. The famed golf course architect has two other courses in the Triangle — Treyburn in Durham and Finley in Chapel Hill.

PGA Tour star Carl Pettersson and Carolina Hurricanes captain Rod Brind'Amour are members at Hasentree. "It's going to be a course people are going to talk about," said Fazio. "It's going to be as good as all the other highly ranked golf courses we've designed."

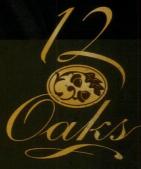
#### Local Golf Tournament Builds Houses

The 7th Annual Habitat for Humanity Golf Tournament sponsored by the Governors Club Realty Custom Home Program will be held Oct. 22. Eighteen holes of golf will be played on a Jack Nicklaus Signature golf course with proceeds from the event going to Chatham County Habitat for Humanity. The day will start with breakfast and registration, a shotgun start and end with a barbecue and awards reception.

The goal of the event is to raise \$25,000 to build a home for a needy family in Chatham County. Different levels of sponsorship opportunities are available. For more tournament information, contact April Comstock at 919-968-8500 or april\_comstock@governorsclub.com.

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## Hungary's Honeymoon

Balázs Szabó, a Raleigh artist, escaped from Hungary during the Soviet crackdown against the "Uprising" of October 1956. His book about his escape, Knock In The Night, is available at Borders Books and will soon be published in Hungarian. To learn more about Szabó's art, go online to www.balazsart.com. Following are his impressions of Hungary today after several visits beginning in 1963.

ungary is embedded between Eastern and Western Europe, deep in the Carpathian bowl. Its people have been perpetually exposed to whichever of history's prevailing winds of foreign political struggle was blowing strongest.

The Romans and the Mongol hoards came first, then the Ottoman Turks — who occupied it for 150 years — the Austrians, the Nazis, then the Soviets, who unwillingly left in 1991. Since the beginning of their settlement, put at 897 AD, Hungarians have tasted independence only twice. But the honeymoon and the euphoria after the 1991 departure of the occupying Soviet army lasted only a brief period.

I have been visiting Hungary since 1963, as one of the thousands of the 1956 Hungarian Uprising refugee expatriates who were granted amnesty by the puppet Soviet Communist government, largely to encourage the arrival of much needed US currency.

Today, 16 years into independence, Hungary — with its rich cultural, agricultural and technological heritage — should be a prosperous land well on its way to shedding the skin of the serpent. Yet, unfortunately, I did not find it to be so.

Instead of rising from its ashes like a Phoenix, it is now reoccupied by a new foe. This sinister new imperialism comes from the stronger Western European nations, who cloaked themselves in the camouflage of brotherhood and friendship to gain new markets and take advantage of a nation in its delicate, embryonic state toward democracy.

Hungarians, who were raised under Communist rule for 41 years, were clueless about freedom and its functions. The Communist takeover in 1945 ousted everyone connected to the old regime from leading positions, replacing professionals with politically correct Communist Party dilettantes.

All government, military and police

agencies were Communist-controlled. Inexperienced, inept and often corrupt, they drove the country into economic and cultural decay. With time, the population became totally dependent on the government for all existence, gaining no knowledge of independent thought or individual function.

When, finally, the Communists fell in 1989, with the properties previously confiscated by them still in government hands, action immediately by buying wholesale from these fraudulent new owners. Within a short time, Hungary was the new frontier for investment. Today, much of the industry, agriculture and valuable properties have been transferred to the hands of rich foreign nations. For example, look to the recent sale of the grand Dance School building across from the Budapest Opera, sold by former Communists to an Israeli investor for hotel or condo development.



Balázs Szabó sailing on Lake Balaton.

the expropriation became a nightmare. Only the former Communists knew what to do. While the people were busy rejoicing in their freedom, former party members (who were neither jailed nor punished) were busy forging documents with their names to the ownership of the country's industry, buildings, businesses and land.

The former Communist party members became the Nuevo Capitalists of Hungary overnight. By the time the people awoke to reality, there was nothing they could do. Western Europeans recognized the Achilles heel in Hungary's corruption and went into The profits flow out into foreign pockets, and Hungarians have become simple employees in their own country — though people say it's still better than occupation by the Russians.

#### Hopelessness Again

Strangely, a confused, inexperienced population was lured with false hopes into voting back a "socialist" government, linked to the old regime in ideology and practices. Recently in Budapest, as in the land of Putin in Russia (who is putin' everything back the way it used to be), a journalist was almost beaten to death for investigating government corruption. This is a frightening parallel to the Russian tales of loss of freedom of speech and a slow return to the dark ages of Communism.

Walking the streets of Budapest, Hungary's capital, you do not have to go far beyond the main streets - cleaned up for tourism - to see and feel the neglect of the people and the city. Tens of thousands of homeless are everywhere, giving the impression of Calcutta, India, rather than a European city. The attitudes are of hopelessness again, as the new enemy has become invisible and unrecognizable. While neighboring countries Slovakia, Romania and Albania have all rid themselves of the culprits of the old regime, allowing the new and uncorrupted generations to lead their nations into recovery, Hungarians failed to do so, giving the old Communist leaders freedom to perpetuate government corruption. It is possible that two more generations will be needed to cleanse Hungary and put it firmly on the road to recovery.

### **Economic Reality**

Today, the national sales tax is 25 percent, and the prices of products are four times the US equivalent, while earnings are less than a quarter. Interest rates on mortgage loans (only introduced to the market in the last 10 years or so) are on the way down, but are almost always linked to the Euro or the Swiss Franc and subject to currency fluctuations. Unemployment, according to the latest figures, stands at 7.3 percent, although that is falling and puts it in the middle for the EU. The government, however, keeps raising taxes in hopes of recovery. In contrast, Albanians have adopted the methods of President Bush by lowering taxes to create prosperity. People are purchasing more, and the sales tax helps boost government revenues without the extra expense of looking for fraudulent tax payers. This simple economic move has put Albania way ahead of Hungary.

One of the most noticeable differences between the US and the European countries is the level of bureaucracy in Europe, where everything is so complicated to accomplish. The US offers the most uncomplicated methods to function, and the government is far more people-oriented. It does seem that Americans (whoever they are by definition) have shed all the unwanted practices of their old countries to make life easier and more livable for themselves. Everyone should leave the US for at least a few months to compare, then return and rejoice in life here.

### Anti-American Propaganda

One of the most disturbing elements of European life today is the anti-American propaganda everywhere. Naturally, there is a sense of jealousy as Europeans view us as a spoiled nation. We have a booming economy and the lowest rate of unemployment in the world. We also have social freedoms people cannot even imagine in Europe. In all the Indians!" someone said to me. My response was, "First of all, being an American is a concept, as the population from the entire world is represented there, and being American is really an idea among people who understand and yearn for freedom." You could be an impoverished, subjugated African in a remote village and be an American, you just have not moved to the US yet.

"Secondly, as far as I remember from my history, it was you Europeans, Spanish, English, German, Dutch and French who came to America and killed the Indians after you settled there."

It seems to me that it will take another



	Duncan Welch Deputy Editor	Records from a parliamentary investigation in 2000 have been classified by the government.	received threatening emails and telephone calls. The attack on the journalist			
	IRÉN Kármán, a Hungarian investigative journalist who has been working to expose the	and will remain secret for the next 85 years, with no one, thus far, having been charged with wrongdoing.	quickly turned into a political quagmire, which Kármán her- self jumped into, responding to the various comments from	2 -		
L	country's oil mafia, was bun- dled into a car, severoly beaten and then her hands and feet tied	State news agency MTI reports that numerous "murders, sui- cides and other crimes" are	politicians. by using her blog, published from her hospital bed.			

America, people from other nations move to the US and live side by side harmoniously, shedding their former prejudices.

But the successful, slick Soviet propaganda machine is at work and is succeeding in brainwashing the people everywhere with "double talk." They find and pay malcontents to prostrate themselves in front of the American Embassy in Budapest at every opportunity. Yet, interestingly, we never see protest when Putin shut down the newspapers in Russia, or seems to have a hand in the murder of a man investigating his corruption. Where were the mass protests in Europe over the 9/11 incident against the US or when Saddam Hussein massacred the Kurds?

Other myths also prevail in Europe today. "Yes, but you Americans murdered global tragedy for Europe to turn for help to the US and look upon us as the friend and not the false threat created by the pervasive anti-American propaganda.

Despite all this gloom, the resilient Hungarian population is fighting back. The middle class is growing exponentially, and the entrepreneurial drive is in overdrive, chasing the materialistic advantages of the West denied them for so long by Communism. Cars are crowding the tight streets and roadways, and the malls are full with merchandise and shoppers. Stylishly dressed, exceptionally beautiful women are everywhere. Credit cards, despite their hefty fees, are the currency of the day, and blindly, like children in the candy shop, Hungarians are buying into the material life with zeal and debt.



## **OUT OF TIME, OUT OF PLACE: ALLIGATOR HUNTER JIMMY ENGLISH**

hink back 60 years. The population of Wilmington and New Hanover County was a little over 50,000. Carolina Beach Road was one lane, and an entrepreneur had monkeys on display at Monkey Junction. According to all accounts, the water of Myrtle Grove Sound and the creeks flowing into the Intracoastal Waterway teemed with oysters, clams, flounof Myrtle Grove Sound where his father earned a living as a commercial fisherman. When Jimmy was lucky enough to snare something, he stuffed it into a bottle with holes punched in the top, and lit out to the Tote 'em Zoo on Carolina Beach Road where the proprietor, George Tregembo would buy whatever he had. "He would buy anything," Jimmy said. "He may or may not



Jimmy English

der and other fin fish - and acres and acres of pines, long-leaf and pond, mixed in forests of ancient live oaks, myrtles, magnolias, green briars and rare plants. There weren't many deer or turkey, but lots of quail and rabbits in the broom sedge and savannahs.

Now imagine a gangly 10-year-old in ragged dashboard overalls. I think of a cross between Mark Twain's Huck Finn and a young Robert Ruark in The Old Man and the Boy. He is armed with a long bamboo pole with a string on the end — it is not a fishing pole, but a devilishly effective snare designed to catch chameleons, skinks, blue runners and any of the small reptiles that crossed his path. The woods were full of boys like him, but our subject, Jimmy English, was one of the best. He lived on the banks have needed it, but what he did want was to keep us boys out there bringing stuff in." One day Jimmy brought in something really big - a 6-foot alligator. Mr. Tregembo bought it for what seemed like a fortune to the young boy. The alligator became a part of the permanent zoo's exhibit, and Jimmy became a life-long alligator hunter.

Jimmy and his techniques have only

become a little more polished, but much else has changed. New Hanover County numbers 185,000 citizens and Monkey Junction has no monkeys, while Carolina Beach Road is a four-lane artery clogged with traffic. Recreational fishermen like me will swear that the waters are not teeming with fish, and for sure, the commercial fishermen are gone. The shellfish waters are virtually all closed with fecal coliform and storm water runoff as the primary culprits. The old live oaks and long-leaf pines have fallen to the developers' saws. The quail and rabbits are memories. Ironically, though, the retention ponds have multiplied the habitat for snakes, while the drainage ditches that doomed the wetlands are vital highways for gators.

When my friend, Doug Lay, told me

about seeing Jimmy catch a 10-foot 'gator, I knew I had to meet him. Well, it's easier said than done; he is not an appointment kind of guy. When my assistant Lynne called him on Friday to see about a meeting on Wednesday, he demurred, "How do I know what I will be doing on Wednesday. I might be dead. Call me on Tuesday evening." I did and arranged to meet him over grits and eggs the next morning. I didn't know quite what to expect — maybe a cross between Steve Irwin and Jeff Corwin - but instead I found myself sitting opposite a cross between Andy Griffith and Will Rogers - tall, tanned, sporting his khaki work clothes. He had a soft drawl with a lurking sense of humor. He was not flamboyant nor out to impress anyone with his derring-do or knowledge, although he obviously had plenty of both. He is just a humble and matter-of-fact kind of guy.

As he talked, his nostalgia for those earlier days came though clearly. He fondly remembered his boyhood. When he wasn't catching reptiles, he was hunting and fishing to keep food on the table.

"Lord have mercy, there's nothing much better than rabbits and squirrels, which we had about three times a week." He said he still got a thrill when he remembered checking his box traps and seeing the trap door down. Raised virtually without parental supervision, he admitted he didn't have much liking for school. "I tell folks I'm smarter than most," he said, "I learned all I needed to know by the eighth grade."

He sure learned something because he managed to support himself and his family through a combination of fishing, trapping and collecting rare and dangerous critters over the intervening 60 years. When asked what he catches, he answers, "Just about anything that needs catching from moles to alligators."

Since 1998, he has operated as the proprietor and sole employee of Wildlife Removal Services (910-279-4065). A couple of weeks ago I watched him as he removed two 7-foot alligators from a golf course pond near Shallotte. According to Jimmy, 75 percent of the calls he gets are "trash" calls. Cats up trees, barking dogs, snakes, snakes, snakes.

"Every snake they describe as a moccasin or a copperhead, but do you know that there are five different kinds of water snakes, numerous black snakes and very few copperheads, rattlers or mocs?" Now every once in a while he gets a call about a big snake, "the kind that ain't from around here," like pythons and boa constrictors. One python measured 14 feet and sure enough, was "mean as a snake." Apparently, folks are calling all the time about catching raccoons in traps they've set for feral cats. Jimmy tries not to answer these calls because if he removes a raccoon, he has to euthanize it because of fear of rabies. "They are so cute, I'd rather not kill 'em since they weren't meanin' no harm."

But it's the gators that get the attention. There are two kinds of those calls: those where folks want a gator removed from a pond or a drainage ditch, and 911 calls where a gator is in a road, park or other

public space. In the latter case, Jimmy can respond immediately; in the other case, he has to get a removal permit from the District Biologist. I asked if he ever got silly or funny gator calls.

"Yes" he recalled, "one day this lady called and said she had a 3-foot alliga-

tor in the drainage ditch in her backyard." She also had a 90-pound black Lab. Her question was, "Will that creature eat my dog?" With a grin, he remembered

his answer -"Yes m'am, if you cut him

in small enough pieces." "What's the biggest gator you ever caught?" I had to ask.

"Twelve feet, 6 inches and about 500 pounds, and I caught it right across the road here in Monkey Junction."

When I watched Jimmy catch the gator in Shallotte, I noted a certain gentleness as he subdued the squirming reptile. "Do you

feel sorry for them," I asked.

"Well, yes, I guess I do," he said. "I think they're something like me, out of their time, out of their place." Things, he seemed to be saying, had changed for both of them. "The gators don't mean no harm, they're just doing what they've always been doing, but now that there are so many people, there isn't room for them anymore."

I realized that I was dealing with a philosopher/alligator hunter who, although he might not use the terms, was feeling like an empathetic anachronism. Forewarned about the depth of his analysis, I shouldn't have been surprised at his next bit of wisdom: "How's business?" I asked. He pondered the question before giving an answer that unknowingly reflected last month's cen-

sus report. "People don't have as much money as

they had in 2000. After gas and beer, I come next.

"If they've got money and a possum in their garage, they'll call me. If they don't have any extra money, they'll move the possum themselves or live with it."

Maybe we ought to have a possum index

of the economy.

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Visitors to the NC Museum of History's exhibit "A New World, England's First View of America" from the British Museum can see more than 70 of the original watercolors created by John White, governor of the Roanoke Island Colony more than 420 years ago; Oct. 20 through January 13, 2008. (See Preview Museums for details)

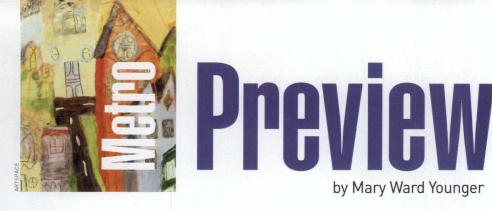




Labor Village, 1965, Oil on Panel by Anatoly Kostovsky, will be on view at The Russian Art Gallery during "Retrospective of the Paintings of Anatoly Kostovsky," featuring 42 oil paintings representing over 50 years of the artist's creative life; Nov. 2-Dec. 14. (See Preview Galleries for details)

# Openings

*Moving Midway*, the documentary by Raleigh-born Godfrey Cheshire, will be screened at the 13th Annual Cucalorus Film Festival in Historic Downtown Wilmington; Nov. 7-10. [See Preview Potnourri for details ]



## **OCTOBER OUTINGS**

#### GALLERIES

VANTAGE POINT — NEW WORKS BY TODD CARIGNAN, CHIP HEMINGWAY AND HUNTER STEPHENSON: New Elements Gallery, Wilmington; Thru October. Contact www.newelementsgallery.com.

JUXTAPOSITIONS OF COLOR: Nancy Tuttle May Studio, Durham; Through October. Contact 919-286-2097 or online at www.nancytuttlemay.com.

DAN WAGNER — AN EXPOSITION OF THE EXOTIC: Original works of art large-scale canvases & photography; Gallery A, Raleigh; Thru October. Contact 919-546-9011.



*The City in the Morning* by Anna Podris will be on view at Artspace, Upfront Gallery in Raleigh Oct. 5-27, with an opening reception Oct. 5.

JENIFFER HUTCHINS FEATURED ARTIST AT THE COTTON COMPANY: The Cotton Company, Wake Forest; Thru Oct. 8. Contact 919-570-0087 or www.thecottoncompany.net.

THE UNEARTHING OF ANCESTRAL YEARNINGS — NEW WORK BY EDUARDO LAPETINA: Vignettes Art Gallery, Raleigh; Thru Oct. 10. Call 919-828-8313.

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

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; Thru Oct. 11. Call 919-968-8008 or www.animationandfineart.com.

ARTWORKS BY DOROTHY SHOEMAKER & CHARLOTTE FOUST: ArtSource Fine Art Gallery at North Hills, Raleigh; Thru Oct. 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; Thru Oct. 13. Contact 252-353-7000 or www.city-art-gallery.com.

PATTERNS OF COMMONALITY: RECENT MIXED MEDIA WORK BY CHARLES JOYNER: Long View Gallery at The Long View Center, Raleigh; Thru Nov. 24. Contact 919-828-6500 or www.thecollectorsgallery.com.

CECILIA GUITARTE & PAMELA BERGER — PROMENADE: Local Color Gallery, Raleigh; Oct. 5-27. Call 919-607-6207.

NEW WORKS BY NOYES CAPEHART AND GREGORY SMITH: The Collectors Gallery, Raleigh; Oct. 5- Nov. 10 (Opening Reception Oct. 4). Call 919-828-6500 or www.thecollectorsgallery.com.

PAUL JENKINS — PHENOMENA OF COLOR: Animation and Fine Art Galleries at University Mall, Chapel Hill; Oct. 12-Nov. 8 (Opening Reception Oct. 12) Call 919-968-8008 or www.animationandfineart.com.

JUDY CRANE & CHRISTINE SCHUB — RECENT PAINTINGS: The Little Art Gallery and Craft Collection, Raleigh; Oct. 13-Nov. 10 (Opening Reception Oct. 13). Contact 919-890-4111.

THE REALITY OF SUMMER — PAINTINGS BY RICHARD FENNELL: City Art Gallery, Greenville; Oct. 18- Nov. 10. Call 252-353-7000 or www.city-art-gallery.com.

THE 53RD ANNUAL JURIED ART SHOW AT DURHAM ART GUILD: Durham Art Guild, Durham; Oct. 25-Nov. 28 (Opening Reception Oct. 26). Contact 919-560-2713 or www.durhamartguild.org.

**RETROSPECTIVE OF THE PAINTINGS OF ANATOLY KOSTOVSKY:** Featuring 42 oil paintings representing over 50 years of the artist's creative life; The Russian Art Gallery, Cary; Nov. 2. Contact 919-468-1800 or www.russianartcary.com.

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

- ANNA PODRIS, THE NEBULOUS DREAM: Upfront Gallery; Oct. 5-27 (Opening Reception Oct. 5).
- CHRIS SCARBOROUGH, *IDEAL SPECIES*: Through Oct. 5 (Closing Reception Oct. 5).
- LAUREN VAN HEMERT, BEYOND NEVER-LAND: Lobby; Oct. 5-27. (Opening Reception Oct. 5).

EVENTS AT SOMERHILL GALLERY: Chapel Hill; Contact 919-968-8868 or visit online at www.somerhill.com.

 MARK CHATTERLEY — RECENT CERAMIC SCULPTURE: Thru Oct. 12

### • CAROLYN MORRIS BACH — JEWELRY EXHIBITION: Thru Oct. 12

#### CLASSICAL

RALEIGH CHAMBER MUSIC GUILD PRE-SENTS — THE ORION QUARTET WITH CLAR-INETIST DAVID KRAKAUER: Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; Oct. 14. Contact 919-821-2030 or online at www.rcmg.org.

CAPITOL OPERA OF RALEIGH PRESENTS VERDI'S LA TRAVIATA: Fletcher Opera Theater at the Progress Energy Center for the Performing Arts, Raleigh; Oct. 19 & 21. Contact 919-760-8237 or www.brownpapertickets.com.



The Orion Quartet with clarinetist David Krakauer will perform at Fletcher Opera Theater, Progress Energy Center for the Performing Arts in Raleigh on Oct. 14.

### THE BLUE RIDGE CHAMBER PLAYERS:

Presented by The Raleigh Chamber Music Guild; NC Museum of Art, Raleigh; Oct. 28. Contact 919-715-5923 or www.rcmg.org.

NORTH CAROLINA SYMPHONY: New Bern Riverfront Convention Center, New Bern; Oct. 28. Contact 877-627-6724 or www.ncsymphony.org.

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

- DUKE UNIVERSITY STRING SCHOOL: Baldwin Auditorium, Oct. 6.
- ORGAN RECITAL— JOHN WALKER: Duke University Chapel, Oct. 14.
- JAZZ PIANO MASTER CLASS W/ BERRY HARRIS: Oct. 29

### EVENTS AT THE UNC DEPARTMENT OF

MUSIC: The University of North Carolina at Chapel Hill; Contact 919-962-1039 or www.music.unc.edu.

- THE JAE SINNET QUARTET WITH STEVE WILSON: Hill Hall Auditorium; Oct. 4.
- UNC WIND ENSEMBLE AND SYMPHONY

### BAND WITH STAFF SGT. RONE SPARROW: Memorial Hall; Oct. 9.

• GRIEG BY THREE: Hill Hall Auditorium; Oct. 14.

### POP MUSIC

SHINDIG W/ NANCY WHISKEY CELTIC BAND AT THE ANNUAL SPLIZ-A DINKTUM FESTIVAL: Rag Apple Lassie Winery, Booneville; Oct. 13. Contact 1-866-RAGAPPLE.

SHAKORI HILLS GRASSROOTS FESTIVAL OF MUSIC AND DANCE: Festival features more than 40 bands and performers on two big outdoor stages, a large dance tent and an intimate cabaret tent; Silk Hope; Oct. 11-14. More information and event schedules available at www.shakorihills.org.

PINECONE PRESENTS BRADLEY WALKER & ALECIA NUGENT: Fletcher Opera Theater, Raleigh; Oct. 26. Contact 919-664-8302 or www.pinecone.org.

### STAGE AND SCREEN

**ROMEO AND JULIET:** Presented by Playmakers Repertory Company; Paul Green Theatre, Chapel Hill; Thru Oct. 14. Call 919-962-7529 or www.playmakersrep.org.

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

HELLO DOLLY: Presented by ECU and Loessin Playhouse; McGinnis Theatre at ECU, Greenville; Oct. 4-9. Contact 252-328-4788 or visit online at www.ecuarts.com.

THE BATTLE OF SHALLOWFORD BY ED SIMPSON: Cantey V. Sutton Theatre at Raleigh Little Theatre, Raleigh; Oct. 5-21. Visit online at www.raleighlittletheatre.org.

**CRIMES OF THE HEART BY BETH HEN-**LEY: Presented by Playmakers Repertory Company; Paul Green Theatre, Chapel Hill; Oct. 24- Nov. 11. Contact 919-962-7529 or online at www.playmakersrep.org.

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

- THE MISS FIRECRACKER CONTEST BY BETH HENLEY: Presented by Ghost & Spice Productions; Oct. 5-7, 11-14, 18-20. Contact 888-239-9253.
- THE VELVETEEN RABBIT Presented by Enchantment Theatre Company; Oct. 14.
- INDECISION THEATER IMPROV: Oct. 27. Contact www.indecisiontheater.com.

EVENTS AT NCSU CENTER STAGE: Stewart Theatre at NCSU in Raleigh; Contact 919-515-1100 or visit online at www.ncsu.edu/arts.

- CATCH 22 PRESENTED BY AQUILA THEATRE COMPANY: Oct. 9
- NICHOLASLEICHTERDANCE: Oct. 25



Nicholasleichterdance will perform Oct. 25, Stewart Theatre at NCSU in Raleigh.

#### MUSEUMS

CHILD'S TABLES — REFLECTIONS ON THE ADULT WORLD: Art by Leland Wallin; Greenville Museum of Art, Greenville; Thru Nov. 4.

EVENTS AT THE NORTH CAROLINA MUSEUM OF NATURAL SCIENCES: Raleigh; Call 919-733-7450 or www.naturalsciences.org.

 DINOSAURS — ANCIENT FOSSILS, NEW DISCOVIERIES: Oct. 27-March 2, 2008.

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.
- THE PAST IS PRESENT CLASSICAL ANTIQUITIES AT THE NASHER MUSEUM: On view thru February 2008.
- TASTE OF THE MODERN ROTHKO, RAUSCHENBERG, OLDENBURG, KLINE: Opening Oct. 11.
- NEW AT THE NASHER: On view thru July 6, 2008.
- LECTURE STANLEY CROUCH: Oct. 12 • LECTURE — BARKLEY HENDRICKS: Oct. 15
- LECTURE BARALEY HENDRICKS: Oct. 13
   LECTURE ROBIN D.G. KELLEY: Oct. 26
- FILM LIVIU'S DREAM AND 12:08 EAST OF BUCHAREST: Oct. 4
- FILM THE WAY I SPENT THE END OF THE WORLD: Oct.11
- FULL FRAME DOCUMENTARY FILM FESTIVAL MATINEE SERIES — FRANK LLOYD WRIGHT, a 1998 film by Ken Burns and Lynn Novick; Oct. 14.

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

- LANDSCAPES FROM THE AGE OF IMPRESSIONISM: Oct. 21-Jan. 13, 2008
- LECTURE AND BOOK SIGNING THE CREATIVE PROCESS BY PHOTOGRAPHER MONA KUHN: Oct. 21
- LECTURE THE STORY OF LANDSCAPES AS SEEN IN THE NCMA'S COLLECTION: Thursdays Oct. 4-26
- FILM LA BELLE ET LA B TE (BEAUTY AND THE BEAST): Oct. 5
- FILM THE LADY VANISHES: Oct. 12
- FILM HOME FROM THE HILL: Oct. 19
- DOUBLE FEATURE FILM JIMMY THE GENT AND MY SON JOHN: Oct. 20
- FILM KNIFE IN THE WATER: Oct. 26

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

- PLEASING TO THE EYE THE DECORATIVE ARTS IN NORTH CAROLINA: Permanent exhibit now open.
- TRANSFORMATIONS CHEROKEE BASKETS IN THE 20TH CENTURY: Thru March 16, 2008
- ARTIST AT WORK JORGE RAMIREZ: Oct. 5-7
- MAKE IT TAKE IT COLORFUL CRITTERS: Oct. 6-7
- HISTORY À LA CARTE THE FIRST AMERICAN COLORING BOOK: Oct. 10
- BENTON FLIPPEN AND THE SMOKEY VALLEY BOYS: Oct. 14
- CURATOR'S TOUR A NEW WORLD, ENGLAND'S FIRST VIEW OF AMERICA: Oct. 20 (tickets required)
- EXHIBITION: MYSTERIES OF THE LOST COLONY: A NEW WORLD — ENGLAND'SFIRST VIEW OF AMERICA: Oct. 20-

Jan. 13, 2008

- HISTORIC PLANTS OF COLONIAL AMERICA: Event will take place at the Doris Duke Center, Sarah P. Duke Gardens in Durham; Oct. 25. To register, call 919-668-1707.
- WHAT HAPPENED TO THE LOST COLONY?: Oct. 27; To register, call 919-807-7992 by Oct. 24.

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

- EXHIBIT THREE MASTERS OF REALISM: Thru Oct. 28
- GEOLOGY OF THE CAROLINAS EXPLORING THE GEOL-OGY OF THE CAROLINAS, A FIELD GUIDE TO FAVORITE PLACESFROM CHIMNEY ROCK TO CHARELSTON: Lecture

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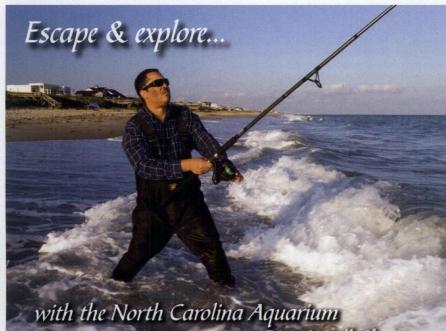
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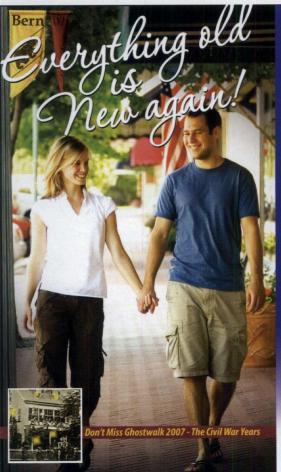
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CRAVEN COUNTY CONVENTION AND VISITORS CENTER 252-637-9400 or 800-437-5767 www.visitnewbern.com and book signing by Kevin G. Stewart and Mary-Russell Roberson; Oct. 4.

- FUNGI FOR FUN: Lecture and display of fall mushrooms; Oct. 15.
- SHACKLEFORD TRIP: Excursion to Shackleford Banks' west end, focuses on barrier islands, birds & past inhabitants, call for reservations; Oct. 18, 24.
- CAPE LOOKOUT: Slides of wildlife, habitats & workshops with the Museum's Cape Lookout Studies Program; Oct. 24.
- HALLOWEEN NIGHT AT THE MUSEUM: A family event at a "haunted museum" with trick-or-treat station, spooky activities, crafts and a costume contest; call for reservations; Oct. 31.

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

- SPIRIT OF THE BRUSH CHINESE CALLIGRAPHY AND PAINTING: Thru Nov. 25
- THE HEALING ARTS SICKNESS AND SOCIAL IMPACT: Thru Jan. 13, 2008
- ENLIGHTENED PATRONAGE ART IN SERVICE TO HUMAN-ITY: Thru Jan. 13, 2008
- THE ART OF LOOKING SELECTIONS FROM THE COLLEC-TIONS OF CHARLES MILLARD: Thru Dec. 30, 2007

### POTPOURRI

**ART-ON-THE-MOVE:** The City of Raleigh Arts Commission and Capital Area Transit present Art-on-the-Move a new public art project featuring local artists' artwork decorating 12 city buses; ongoing. Contact 919-890-3610 or www.raleighnc.gov/arts.

WOMAN'S CLUB OF RALEIGH SPONSORS ONLINE AUC-TION: More than 100 items will be available to the highest bidder, proceeds benefit the community projects and scholarship programs of The Women's Club of Raleigh; Oct. 1-22. Contact 919-363-0498 or www.womansclubofraleigh.org.

TTH ANNUAL ATLANTIC BEACH SURF FISHING TOURNA-MENT AND NC SEAFOOD FESTIVAL: Headquarters and check-in will be held at Sheraton Atlantic Beach; Oct. 4-6. Contact 252-725-0785 or e-mail info@gingershouse.org for more information.

**DOWNTOWN WILMINGTON RIVERFEST:** A three-day festival that celebrates life and culture on the Cape Fear Riverfront; Downtown Wilmington; Oct. 5-7. Contact 910-452-6862 or www.wilmingtonriverfest.com.

WORLD BEER FESTIVAL: A benefit for the Carolina Theatre of Durham and produced by *All About Beer Magazine*, Historic Durham Athletic Park, Durham; Oct. 6. Contact www.allaboutbeer.com/wbfdurham.

**3RD ANNUAL CELEBRATE NC WINES:** JC Raulston Arboretum, Raleigh; Oct. 7. Contact 919-513-3826 or www.cals.ncsu.edu/advancement/ncwines.

SCULPTURE IN THE GARDEN EXHIBIT CELEBRATES 20TH YEAR: The invitational show will highlight sculptures from nearly 30 North Carolina artists; North Carolina Botanical Garden, Chapel Hill; Thru Nov. 16. Contact 919-962-0522 or www.ncbg.unc.edu.

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 online at www.alznc.org.

FOURTH ANNUAL ROY WILLIAMS' FAST BREAK AGAINST CANCER: Smith Center, Chapel Hill; Oct. 12. Contact 919-966-5905 or www.unclineberger.org.

FIRST ANNUAL CARY KICKBALL CLASSIC TO BENEFIT THE NORTH CAROLINA LAW ENFORCEMENT TORCH RUN FOR SPECIAL OLYMPICS: Fred G. Bond Metro Park, Cary; Oct. 13. Contact www.sonc.net.

DIWALI — INDIAN FESTIVAL OF LIGHTS: Koka Booth Amphitheatre at Regency Park, Cary; Oct. 13. Contact 919-460-4963. **SCUPPERNONG RIVER FESTIVAL:** This year's festival will honor Tyrrell County's agricultural heritage with festivities and fireworks; Columbia, NC; Oct. 13. Contact 252-796-2781.

THE AMERICAN SOLDIER — A PHOTOGRAPHIC TRIBUTE, THE CIVIL WAR TO IRAQ: An exhibition of 116 photographs from the Civil War to Iraq; DH Hill Library at NCSU, Raleigh; Oct. 13-Jan. 11. Visit online at www.lib.ncsu.edu/exhibits/americansoldier.

**EXTRA SPECIAL SUPER KIDS BENEFIT:** Food, drink, and silent and live auctions to benefit Extra Special Super Kids Charity; Farmer's Market Restaurant, Raleigh; Oct. 18, 6 p.m. Contact 919-829-1988.

PRESERVATION NORTH CAROLINA ANNUAL CONFERENCE — HOME! SWEET HOME!: Downtown Raleigh, Opening Reception at the Executive Mansion; Oct. 25-27. Contact 919-832-3652 or www.preservationNC.org.



The film *Red Road* directed by Oscar-winner Andrea Arnold will screen at the 13th Annual Cucalorus Film Festival in Historic Downtown Wilmington, Nov. 7-10.

LANDFALL TRADITION TOURNAMENT: Top collegiate men's and women's golfers hit the links during the invitation-only golf tournament sponsored by UNC-Wilmington, Country Club of Landfall, and Wilmington Trust; Landfall Country Club, Wilmington; Oct. 26-28. Contact www.landfalltradition.com.

13TH ANNUAL CUCALORUS FILM FESTIVAL: A provocative and daring celebration of independent film; Historic Downtown Wilmington; Nov. 7-10. Call 910-343-5995 or www.cucalorus.org.

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

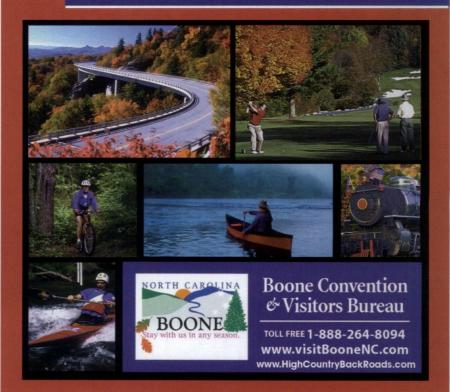
- TRYON PALACE HISTORICAL PUNCH & JUDY PUPPET SHOW: Oct. 13, 27
- TRYON PALACE BOX & COX A ONE ACT BRITISH FARCE: Oct. 6, 20
- TRYON PALACE AFRICAN AMERICAN DOWNTOWN WALK-ING TOUR: Oct. 21
- MUMFEST WEEKEND: Oct. 12-14
- TRYON PALACE LECTURE THE STANLY-SPAIGHT DUEL AND HONOR CULTURE IN THE ANTEBELLUM SOUTH: Oct. 25

**3RD ANNUAL CRYSTAL COAST BOOK FESTIVAL:** Free public programs with published authors, poetry readings and children's literature hosted by the Webb Center Library in MoreheadCity; Call for specific event locations and times; Nov. 2-3. Contact 252-222-6141 or www.crystalcoastbookfestival.com.

Our thanks to Cyndi Harris for her assistance with MetroPreview.

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

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## On the Town

### by Katie Poole

### Hall of Fame Party

Meymandi Concert Hall September 13th, 2007 Raleigh, NC

Former Mayor Smedes York and Mayor Charles Meeker



Laneta Dorflinger,

Coach Lee Fowler

Mark Graham,



Blount Williams, Hilda Pinnix-Ragland, Jack Clayton, Al Ragland

### Jimmy V Week Gala

Carolina Inn at Pinehurst Resort August 25, 2007 Pinehurst, NC

NC State Coach Yow, Tim Brando



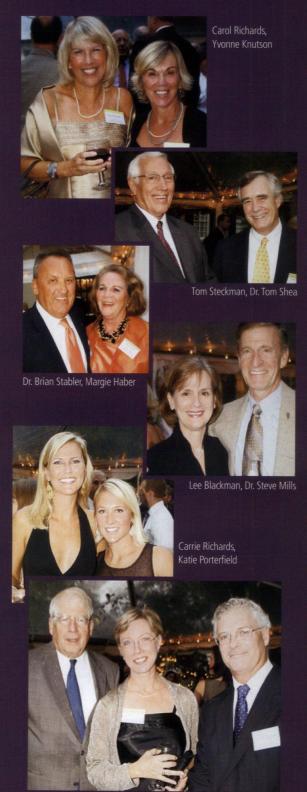
(I-r) Mark Armstrong, Michael Dean Chadwick, Nick Valvano, Anna Jackson, Frank McCann, Geoff Shiley

Staff Sergeant Coleman gives a special 82nd Airborne pin to Pam Valvano



Raise the Roof

Family House at UNC Hospitals September 21, 2007 The Carolina Inn, Chapel Hill



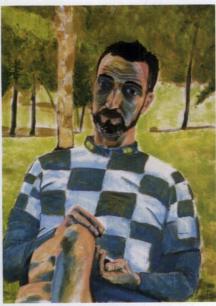
David Price, Katie Early, Greg Kirkpatrick



## I LOVE PARIS ... AND CARRBORO

just returned from several weeks in Paris. Ladies and gentlemen of the jury, let me tell you, there is nothing like travel to open your eyes to what you have at home and what you lack. Travel, to me, is the greatest education. I'd rather have a PhD from the streets of the world than an old dusty sheepskin.

Each morning I was up at the crack of dawn, racing just across the Seine (immediately after a *pain au chocolat* and a glass of champagne) to take in early mass at Notre Dame cathedral. Now don't get me wrong. I am not religious, and I never have been, but I am in awe of the cathedral and its history. Just to sit back and listen to the voices, to see the light creep through the leaded glass inch by inch. It's a joy to be in the same room where my namesake —



Jim Tignor, John

Louis IX — strutted up the aisle with the supposedly original crown of thorns, and where centuries later Napoleon crowned himself emperor and struck down the images of faith to be replaced with the very atheistic "our lady of reason."

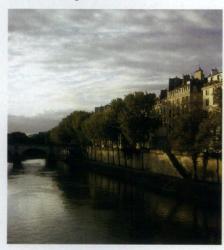


Cam Cline, Ava 2

The fun thing about Paris, other than the history, cuisine, style, museums and beauty, is that in Paris, when you say you are an artist, people actually smile. Here is the surprise. They are not smiling at you because they think you are an idiot. They are smiling in approval ... ain't that a change? Here is what I have figured out. Folks have been living in Paris for at least the last 7000 years — that's not 700, that's 7000. While we Americans are certainly proud of our accomplishments, as we well should be, in our rush for modernity, perhaps we left something behind. Perhaps we left behind grace? Perhaps we left behind the desire to be lifted through art daily? The term "Ugly American" isn't just used in France, it's used more and more often all around the globe.

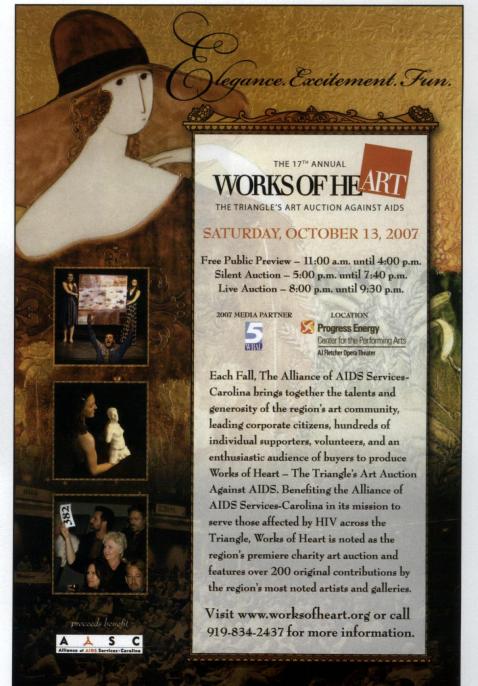
I was fortunate to fly back from Paris sitting next to a diplomat's wife from France. Her husband was French, but this lady was originally from Norfolk, VA. After a short course in the appropriate use of knife rests at formal dinners (she informed me that many French restaurants take the knife rests away when serving Americans ... they tend to steal them), she told me that what she missed most about being in America was the ability to be lazy. "We don't have enough time to be lazy in Paris, there are too many fun things to do," she exclaimed.

Well, I took her advice, and since people often call Carrboro the "Paris of the Piedmont," let me just jump right in and say that I recently toured the 2nd Friday Artwalk in Carrboro and came away very entertained. From the ArtsCenter to alternative spaces like Open Eve Café, Carrboro bustles with its own slightly offbeat creative energy. Main Street Gallery at 405 E. Main St. features a large collection of early 20th century North Carolina pottery, an eclectic group of paintings and a few antiques and rugs thrown in for good measure. Just across the street at 406 E. Main St., Bleeker Street Gallery/Fleet Feet Gallery was showcasing the talents of Cam Cline and Jim Tignor, schoolmates from a few years ago in the art department at East Carolina University. The place was packed, but Cam was kind enough to guide me through the crowds for a personalized tour.



The River Seine, Paris, France

Cam specializes in portraiture with pen and ink, but these are not just simple sketches. She informs each work with a highly stylized graphic presence that includes script and abstractions. The way that Cam energized the hair around the portrait of a young girl named Ava immediately brought to mind the works of Gustave Klimt. Every few minutes people were coming up to the artist and asking her to do portraits of their children, so Cam is going to have a busy fall filling orders for Christmas. Jim Tignor walked me through his exhibition of paintings, and my very first thought was that he needs to paint in large format. There is something about his bold use of color and shape that brings to mind the work of Alex Katz. Several of the images I could imagine on at least a soxfoot scale. The images are all of everyday life — a man fishing, folks walking down the road. What makes them special is how Jim composes the images and his ability to invoke nostalgia without its cloying sweetness. Unlike most art students who give it a go and then turn to the world of business, both Cam and Jim have families and careers and are only recently re-emerging into the world of art. I see nothing but good things in their futures.



pictured abore: Untitled (detail) | Stephen White | Mixed Media on board | 36° x 36° tegraphed by Jonnie Hodgin | ihodgin@hellsouth.net | Works of Heart Identity and Logo by Tony Burden

## FOOTBALL COMES TO BAPTIST HOLLOW ... AGAIN

Between you and me...

ampbell University hasn't had a football team in 56 years, but it is getting ready to change that. Its announcement in April of last year that it would field a team in 2008 shocked the sports community. And the speed with which it has proceeded to develop a program and build the first phase of a stadium has been little short of astounding.

More than 100 young men showed up for practice this fall, and for sure when the Campbell team hits the field for its first game on Saturday, August 30, 2008, against Birmingham-Southern, it will have a strong Down East favor. Campbell, which still has strong ties to the Baptist denomination, took to heart the Biblical admonition to not hide one's light under a bushel. Its playing field will be adjacent to the campus and squarely beside Highway 421 in a location that I remember from my childhood as tobacco fields, pastures and plum thickets.

Road builders, in their wisdom, decided it was time to bypass the metropolis of Buies Creek (population 200 plus) when I was a youngster, cutting a broad, ugly gash through the familiar countryside, silting the creek where we had fished and separating our house from the homes of friends like Larry Stewart, Jimmy Baker, Embert and Fordyce Page, and Buddy Brown, whose mother was the community cake lady. We were always excited when mother announced she had asked Edna Brown to bake a cake for her. It was usually a four-layer coconut cake with pineapple between the layers and lots of frosting. Almost always it meant company was coming.

After the new road was built, when you tossed and turned on hot summer nights and prayed for a breeze to come through an open window, you could hear the cars as east-west travelers made their way to places east like Carolina Beach, where 421 ends, or Boone in the west and on over the mountains into Tennessee. You could hear the roar of the transfer trucks, and I often lay awake and wondered what sort of people had business that required them to speed by in their cars in the dead of the night.

Knowing that starting a football program is an expensive undertaking, I asked Dr. Jerry Wallace, Campbell's president, what the thinking was. Dr. Wallace, who is taking bold steps on a number of fronts to ensure a bright future for the University, suited up once or twice for East Carolina and loves the game. I was surprised at his answer.



"The return of football to Campbell is primarily the result of continuing requests from students." Every homecoming, he said, students would ask, "When can we have football?"

"The truth is," said Dr. Wallace, "homecoming at a North Carolina college without football is incomplete. We want to have a campus experience that generates excitement and pride in being a Campbell student and graduate. Football is a missing ingredient that nothing else can replace."

Well spoken. Dr. Wallace is no dummy. Year after year, he has seen homecomings with just a sprinkling of alumni — usually old-timers showing up 50 years after graduation to get their Golden Key pins and see if the years have treated them better than their classmates.

I graduated from Campbell in 1963, and between you and me, there has not been a meaningful gathering of my classmates in 44 years. This is astounding when you consider the fact that we were Campbell College's first four-year graduates as it made the transition from a junior college. We were a small but enthusiastic band of close-knit students who passed up opportunities to attend established universities to be pioneers at Campbell, which I have never regretted.

Maybe football, along with outreach efforts Dr. Wallace is initiating, is the answer. It has pretty well been proven that inviting alumni to the campus for punch and cookies on an October afternoon isn't.

I have waited awhile to tell you why I have followed the rebirth of football at Campbell so closely. As a 7-year-old, I went to Buies Creek, along with my mother and older brother, to live for awhile with my uncle and aunt, Earl and Stella Smith. Earl Smith, an outstanding athlete first at Campbell and then East Carolina, was the football coach — the last football coach before football was abandoned in 1951.

On cool fall days, I left school in the afternoon, dropped my books off at the two-story white house just across the street that we shared with Diamond and MB Matthews, and headed to the football field, which was just a few hundred yards away. My Uncle Earl — now past 90 and living in Fayetteville — reminded me just last week that I would perch on the heavy leather dummies and watch the practice until they were needed for tackling or blocking practice. Then to regain my dignity after being shooed away, I would walk over to the water bucket and take a big drink from the players' dipper, he said. That was no Gatorade.

The decision to revive the football program in 1946 after the boys came home from the war was a sudden one. In midsummer, Dr. Leslie Campbell, then president of Campbell College and a rare gentleman, asked my Uncle Earl whether he could field a football team that fall. Hired as a physical education teacher, he already was coaching baseball, basketball, track, cross country, tennis and golf. He said, "Sure," and when school started, he had rounded up more than 40 players — an amazing feat at a college with just a few hundred students — and almost all of them were veterans just back from the Great War.

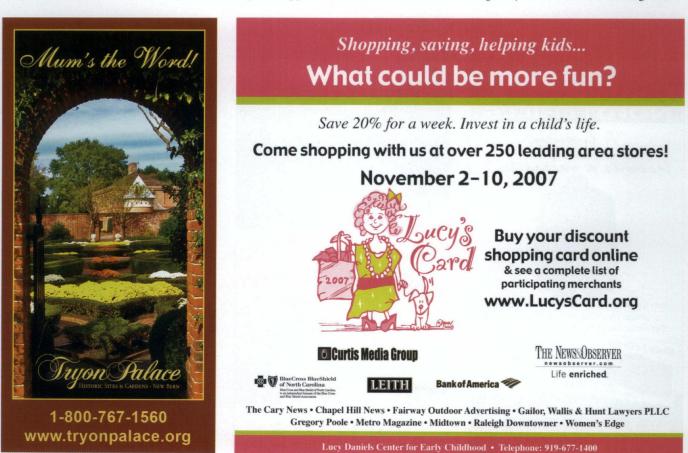
Somehow Coach Smith scrounged enough equipment to begin practice. Dunn High School loaned Campbell a few bleachers for the football field that was located that first year where the Buies Creek Public School is now. When the season opened, the team still had no uniforms and played their first three games in practice gear. They dressed and stored their meager equipment across the campus in an old wooden gymnasium that was heated with four coal stoves placed strategically by the basketball court and two in the locker rooms below. I never remember seeing a ball hit one of the stoves during a basketball game, but I am sure it must have happened. There were nights when the gym was so cold you had to bundle up like you were going to a football game. If you are wondering why the place didn't burn down, well, eventually it did, but long after it had been replaced by Carter Gymnasium, which is now being replaced by the John W. Pope Jr. Convocation Center.

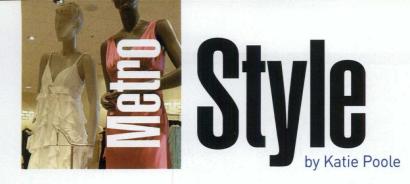
Campbell's first opponent in 1946 was Pembroke, which Earl Smith says gave the fledgling Campbell team a 62-0 whupping. The team returned to the Creek bruised and battered and licking their wounds. Other opponents included Belmont Abbey, Brevard, Lees McRae, Mars Hill, Edwards Military Academy (EMI), and Presbyterian Junior College (PJC).

It is remarkable that the man who coached Campbell's last football team is still around. I can tell you that his mind is sharp as a tack, He is a member of the North Carolina Sports Hall of Fame and a walking sports history book. He left Campbell in 1951 for a successful career at East Carolina, where he coached both basketball and baseball, winning four successive Southern Conference championships. When Campbell announced the resumption of football after more than a half century, Earl Smith, as well as several of the players he coached, were there to express support: Bob Greason, Thomasville; Willard Harris, Chapel Hill; Dick Pope, Raleigh; Bill Julian, Fayetteville; Bobby Rouse, LaGrange; Joe Bateman, Burlington; and Gene Bowan, Southern Pines.

Coach Dale Steele tells me Campbell has applied for membership in the nonscholarship Pioneer Football League, the new FCS Division, which previously was referred to as Division I-AA. Starting in 2008, "The Fighting Camels" will take the field against teams including Davidson, Drake, San Diego, Jacksonville, Valparaiso, Butler, Dayton and Morehead State. Steele brings a wealth of experience to Campbell, including stints at ECU, Baylor, Elon, East Tennessee, and Down East at Northern Nash Senior High.

My Uncle Earl says he will be in Buies Creek for Campbell's first game a year from now. I have promised him I will be there, too. There is almost as much joyful anticipation about that game and "tailgating" in Baptist Hollow as there is about the second coming. Fact is, as to football, you might say this is the third coming.





## VERMILLION FALL FASHION SHOW

September 13, 2007



Julia Kerr, Mary Watson Smith, Ashley Harris



Willa Kane, Betty Vermillion, Ashley Harris







Kathleen Fisher, Talia Beckman

## FASHION NEWS

Join **Fine Feathers** in October for a special occasion extravaganza with multiple designers including Armani Collezioni, Piazza Sempione, Max Mara, Valentino Roma, and Cinzia Rocca. University Square, Chapel Hill, 919.942.3151.

Join Ciao Bella Boutique on Oct. 3rd and 4th for a **trunk show** featuring holiday dresses and suits from **Kay Unger** and the couture dress line, **Phoebe**. Shop extended hours from 10am – 7pm; Cary, 919.678.8320.

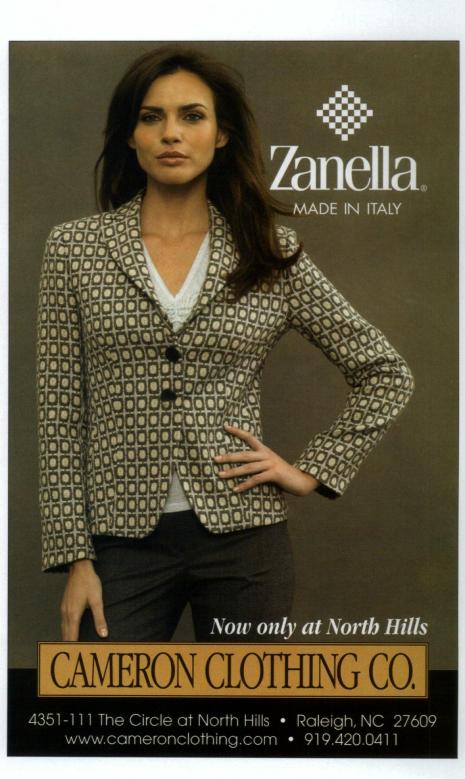
Join **C.T. Weekends** for a fashion show Oct. 24 at Saint Jacques Restaurant, 6112 Falls of Neuse Road, 11:30-1:00. Please call 787-9073 for tickets.

In honor of **Breast Cancer Awareness Month**, in October, **Saks Fifth Avenue** will hold a four day Charity Shopping Weekend; Oct. 18 – 21. Customers can purchase this year's **"Key to the Cure"** collectible T-shirt, designed by **Juicy Couture**. A portion of all sales will directly benefit Duke Comprehensive Cancer Center. Raleigh, 919.792.9100 x 5274.

In addition, **Saks Fifth Avenue** invites customers to Beauty Week, taking place Oct. 4 through Oct. 13, featuring **National Make-Up Artists** and their teams from Lancome and Laura Mercier. Saks will also be hosting **trunk shows** attributing Judith Ripka, John Hardy and jewelry from Gachassin-Lafite. With cosmetic purchases of \$100 or more, customers will receive an exclusive Saks black tote filled with deluxe cosmetic samples. Raleigh, 919.792.9100 x 5260.

Main & Taylor invites shoe lovers to a trunk show previewing new spring/summer '08 shoes from **Stuart Weitzman**. Oct. 18 to Oct. 20. Cameron Village, Raleigh. 919.821.1556.

Oct 26 and 27; Hamilton Hill will host a trunk show featuring jewelry made by Niessing, Antonio Bernardo and Atelier Zobel. Durham, 919.683.1474.



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

## KEY TO THE CURE

A charitable initiative to fight women's cancers

## October 18 to 21 at Saks Fifth Avenue

All Saks stores and saks.com will donate 2% of sales, and Off 5th stores will donate 1% of sales up to \$1 million to local and national women's cancer charities. 100% of the proceeds from the sale of each limited-edition T-shirt designed by Juicy Couture will benefit the Women's Cancer Research Fund, a program of the Entertainment Industry Foundation. Available in S,M,L,XL. \$35. To order beginning October 1, or for more information about this event, call 888.771.2323 or visit saks.com. Mercedes-Benz USA will also make a generous donation of \$1 million to Saks Fifth Avenue's Key To The Cure through the sale of 1000 Special Edition 2008 C350 Sport Sedans. Special thanks to Renée Zellweger, the 2007 Ambassador for EIF's Women's Cancer Research Fund and Saks Fifth Avenue's Key To The Cure.







Photo by Michael Thompson

METROSTYLE



more than 100 unique exhibitors from around the country to Raleigh for a four-day shopping extravaganza. Proceeds benefit promising youth programs and projects sponsored by the Junior League of Raleigh.

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Contact us for more information about special events. Four-day passes are \$10. (admission for regular shopping hours) www.jlraleigh.org

ex Continuing the Magic. **IOSPITAL FOUNDATION** Colebrating 20 Years of Givin The Rex Gala Friday, October 19 North Ridge Country Club **Black** Tie For invitation information call (919) 784-4424 Many thanks to our 2007 Rex Hospital Open sponsors

Proceeds benefit the Rex Special Care Nursery and cancer outreach programs

# Books

## Briefly Noted A THOMAS SOWELL READER: AMERICAN SUCCESS STORY

by Arch T. Allen

Man of Letters (2007) is the latest of over two dozen books by Thomas Sowell, now the Rose and Milton Friedman Senior Fellow at the Hoover Institution at Stanford University. Sowell is an economist who has studied and written about culture, race, education and public policy — as well as economics. He has been described by British scholar Paul Johnson as "America's leading philosopher." A Man of Letters collects some of Sowell's correspondence, grouping the letters by decades from the 1960s through the 2000s,

with brief commentaries by Sowell explaining their context. They are about personal, as well as public policy matters and written to a variety of people, including a sister, professors who taught him — including Nobel Laureate Milton Friedman — some of his former students, his fellow economist and long-time friend Walter Williams, and personal friend and United States Supreme Court Justice Clarence Thomas.

There is much anecdotal

wisdom in the letters. For example, after receiving a letter about rich people and their attitudes, he responded: "I have suggested that rich people who feel guilty should see a psychiatrist at their own expense, rather than make public policy at other people's expense." As that simple statement illustrates, Sowell counters contemporary liberal thinking on public policy issues, thus earning his dismissal by contemporary liberal elites as reactionary or "inauthentic."

Born poor and black in 1930s segregated North Carolina, Sowell came of age in 1940s Harlem. Because teachers at his high school actually taught him important subjects, he went on — after serving as a Marine and with GI Bill financial aid to an undergraduate degree from Harvard and a doctorate from the University of Chicago. He received his prestigious degrees before affirmative action for blacks in higher education, a policy which he opposes on moral and practical grounds.

A Man of Letters complements Sowell's memoir, A Personal Odyssey (2000). (See "MetroBooks," January/February 2001.) His other recent books include On Classical

> Economics (2006), Applied Economics: Thinking Beyond Stage One (2004), and Basic Economics: A Citizen's Guide to the Economy (2000), all three of which explain economics in non-academic language.

> Sowell left Harvard as a Marxist, but he became a capitalist after graduate school. His work as an economist in government and the private sector resulted in his credible critique, *Marxism: Philosophy and Economics* (1985). He explained the conflict between capitalism

and Marxism in *Conflict of Visions: Ideological Origins of Political Struggles* (1987) as being between a "constrained" vision of human nature as stable and selfish and an "unconstrained" vision of human nature as malleable and perfectible.

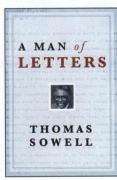
One of his most influential books, Knowledge and Decisions (1980), was praised by Johnson, as well as Nobel Laureates Friedman and FA Hayek. Expanding upon an earlier essay by Hayek, Knowledge and Decisions explains how complex information is best applied to public policy issues through decentralized decision-making, via free markets rather than through centralized planning agencies. Sowell followed it with *The Vision of the Anointed: Self-Congratulation as a Basis for Social Policy* (1995) and *The Quest for Cosmic Justice* (1999), both explaining how centralized decision-making by "elites" on public policies and their quest for abstract goals have resulted in bad policies and threatened the freedom of the rest of us. In the terms of *The Vision of the Anointed*, the elite assume that they should set public policies for the rest of us because we are, in their minds, the benighted.

Sowell's other influential works include Inside American Education: The Decline, the Deception, the Dogmas (1992), exposing how the education elites have damaged our schools and colleges and universities. His scholarship covers culture in the trilogy of Race and Culture (1994), Migrations and Culture (1996), and Conquests and Culture (1998). His studies about race include Affirmative Action Around the World: An Empirical Study (2004) and Preferential Policies: An International Perspective (1990).

For general readers seeking an introduction to Sowell, the man and the scholar, *A Man of Letters* provides glimpses into the personality of an honorable human being and a scholar with an inspiring American success story.

## New and Noteworthy APOLLO'S FIRE: ONE IN A MILLION by Art Taylor

E arly in my reading of the new book by Michael Sims, *Apollo's Fire: A Day on Earth in Nature and Imagination*, I found myself thinking of Thoreau and lines about being "awake" that had stuck with me over



A Man of Letters By Thomas Sowell Encounter Books, 2007, 320 pages

the many years since I last read Walden: "The millions are awake enough for physical labor; but only one in a million is awake enough for effective intellectual exertion, only one in a hundred million to a poetic or divine life." So imagine my surprise - and pleasure - when Sims himself quoted Thoreau less than 30 pages into the book: "Only that day dawns to which we are aware" - echoing some of the sentiments I'd been considering. Such quotes are revelatory in my mind and relevant to understanding Sims' rich accomplishments here: In his keen awareness and his heightened wakefulness to the miracles and mysteries of the world around us, the author

may well stand out as one in a million himself, or possibly even rarer.

At first, Apollo's Fire may seem to be taking a fairly simple premise and following a straightforward structure. Sims, married to Laura Patterson, a Raleigh girl, aims simply to write about the nuances of a day, beginning with the time just before dawn and working through morning to noon, then through afternoon to twilight, and then into evening and toward a deeper darkness. As he himself notes, it's a structure that lends itself to storytelling - hearkening back to Aris-

totle's unity of time and place in dramatic works, and found again in more modern (and occasionally modernist) examples of single-day dramas, including James Joyce's *Ulysses*, Virginia Woolf's *Mrs. Dalloway* and Thornton Wilder's *Our Town*. Yet, just as none of these works could be criticized for taking the easy way out, neither can anyone fault Sims for following the quickest or easiest course.

Instead, Sims takes readers on the "scenic route" — and what a tour guide he is: witty, erudite, full of wide-ranging knowledge drawn from any number of disciplines. First and foremost, of course, the author knows his science and nature and knows how to express sometimes difficult concepts in forms that readers can understand. Explaining why sunlight entering the atmosphere changes color over the course of a day, he writes of "light waves marching in a phalanx toward a ring of guards defending a castle" and then extends the metaphor to compare holes in the ozone to chinks in a suit of armor. He gives a concise and enlightening refresher course on Galileo's discoveries — enough to remind each of us what we've forgotten since the sixth grade. And as darkness falls, he borrows another author's mathematical calculation to explain the size of darkness: Nighttime, it turns out, reaches 11,400 miles around the world.

Importantly, however, the author to whom Sims turns for that calculation isn't a mathematician at all; he's a poet. If sci-

> ence and math provide the underpinnings for so many of the observations in Apollo's Fire, it's literature that gives the book its eloquence and depth. Here again, readers will almost definitely marvel at Sims' mastery of the subject - and at his diverse tastes. References to Greek and Roman myths abound, of course, but Sims is just as likely to quote an African folktale as Aesop — and just as likely to turn to Woody Allen. He seems equally at home sampling the novels of Nabokov as he does surveying the importance of The Twilight Zone and discussing why the series title

wouldn't have fit so soundly if it had depended on any other time of the day. Even *The Midnight Zone* wouldn't have worked, Sims argues, and he'll not only tell you why, but will likely persuade you to share his opinion on the subject, as well.

Is there a downside to all this rambling through thousands of years of sciences and humanities? Truthfully, readers unfamiliar with all those references might find them off-putting at times — unintentionally building a distance between the scholar, however enthusiastic, and his pupils, stuck somewhere on the outside looking in. But to Sims' credit, as he navigates these myriad allusions, he also takes care to ground himself in the real world, too — speaking, for example, to the businessman driving home in the dark and seeing a light appear in a window. Soon after, painting a portrait of a power outage, he writes of "groping through dark rooms full of mischievous furniture," and that image stands out as vivid and true — the implication of a stubbed toe or a bruised knee evidence of a fine storyteller at work.

Importantly, too, *Apollo's Fire* is not a book to rush through. Though it spans the course of a single day, I found myself wanting to savor those minute and far-reaching observations even longer, to take those moments that Sims had already expanded, extrapolated from, and stretch them out even a little further. Sims gives us plenty, of course, but ultimately it's up to us readers to take that next step — which may involve simply putting down the book and turning instead to the world out there.

To draw once more on a comparison to *Walden*: Thoreau may have been documenting his own day-to-day routine, but he was also offering an example for how his readers might live such life to the fullest. Sims has his eyes open, certainly, but his goal isn't simply to prove that fact to us, to show us how clearly and cleverly *he* sees things. Instead, Sims wants to open our eyes, as well.

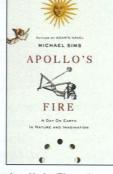
Sims will read from and discuss *Apollo's Fire: A Day on Earth in Nature and Imagination* on Monday evening, Oct. 15, at Raleigh's Quail Ridge Books.

### NORTH CAROLINA BOOKWATCH

North Carolina Bookwatch's October programming begins with Duke professor David Guy discussing his new book, Jake Fades: A Novel of Impermanence, about an aging Zen master confronting the end of his life. Guy discusses both the book's inquiry into human existence and his own background as a longtime Buddhist practitioner with host DG Martin on Friday, Oct. 5, at 9:30 p.m., with an encore presentation on Sunday, Oct. 7, at 5 p.m., both on UNC-TV. The balance of the month's schedule follows the same pattern (Fridays at 9:30 p.m., Sundays at 5 p.m.) and takes viewers across the state and into the past.

• Georgann Eubanks, author of *Literary Trails of the North Carolina Mountains*, on Friday, Oct. 12, and Sunday, Oct. 14.

 Zelda Lockhart, author of the historical novel *Cold Running Creek*, on Friday, Oct.
 19, and Sunday, Oct. 21.



Apollo's Fire: A Day on Earth in Nature and Imagination By Michael Sims Viking Adult, 2007, 320 pages

• And Statesville lawyer Mike Lassiter, author of *Our Vanishing Americana: A North Carolina Portrait*, on Friday, Oct. 26, and Sunday, Oct. 28.

Check back next month for listings of the final episodes in this season's program.

### PLANNING AHEAD

From Oct. 25-27, Wilmington hosts the 7th Annual Cape Fear Crime Festival - and the good news is that fans can attend many events for free, including evening programs with the weekend's headliners. Jon Jefferson - half of the writing duo Jefferson Bass - kicks off the program on Thursday evening. Bestselling novelist William Bernhardt, a "master of courtroom drama," serves as this year's keynote speaker on Friday. But it's Saturday's "Rookie of the Year" who may well end up the festival's star. After an enviably successful debut novel, The King of Lies, John Hart comes to Wilmington just on the heels of his sophomore effort, Down River, already garnering extensive early praise.

Beyond the free events, writers and aspiring writers can participate in daytime workshops for \$35 a day, or \$50 for both Friday and Saturday, and a payment of \$25 earns designation as a "Partner in Crime" and the chance to join in small group dinners with the headlining authors.

For more information and to register, visit www.capefearcrimefestival.org.

One weekend later and just up the coast, Morehead City welcomes readers for the 3rd Annual Crystal Coast Book Festival. The festival takes place Nov. 2-3, and following previous formats, Friday features both the "Authors in the schools" program and several "Dine with the Author" events, while Saturday offers free readings and discussions. Participants span the genres, and big names include historian David Cecelski, novelist Pamela Duncan and NC Poet Laureate Kathryn Stripling Byer, among others.

For more information, visit www.crystalcoastbookfestival.com.

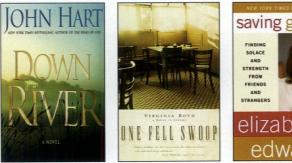
### **NEW AND NOTEWORTHY**

Book signings abound this month at area bookstores. Highlights include:

• UNC-Wilmington grad and bestselling author Brad Land with *Pilgrims Upon the Earth*, on Tuesday evening, Oct. 2, at Durham's Regulator Bookshop.

• A trio of local authors — Ralph Scott, author of *The Wilmington Shipyard*, Jayne Davis Wall, author of *Winter Goldfinch*; and SI Horvath, author of *Caged Metal Feathers* — on Thursday evening, Oct. 4 at the Greenville Barnes & Noble.

 Contributors to Kakalak 2007: An Anthology of Carolina Poets — including Alex Grant, who won the Poetry Council of NC's Oscar Arnold Young Award for Chains & Mirrors — on Saturday morning, Oct.
 6, at McIntyre's Books in Fearrington Village.



• Margaret Maron, with *Sisters on the Case: Celebrating Twenty Years of Sisters In Crime*, an anthology of 25 short stories, on Sunday afternoon, Oct. 7, at Raleigh's Quail Ridge Books.

• Durham author Virginia Boyd with her debut novel, **One Fell Swoop**, on Tuesday evening, Oct. 9, at the Regulator, and on Thursday evening, Oct. 25, at Quail Ridge Books.

• John Hart, author of *The King of Lies* and *Down River*, on Thursday evening, Oct. 11, at Quail Ridge Books; on Friday evening, Oct. 12, at the Regulator; and on Saturday morning, Oct. 13, at McIntyre's.

• Chatham County resident Stephen Elder with his debut novel, *Frank*, on Friday afternoon, Oct. 12, at McIntyre's.

• Osha Gray Davidson, author of the Pulitzer-nominated *The Best of Enemies: Race and Redemption in the New South*, newly released in paperback, on Saturday afternoon, Oct. 13, at the Regulator.

• JD Rhoades with *Safe and Sound* on Saturday afternoon, Oct. 13, at Barnes & Noble, New Hope Commons, Durham.

• Al Maginnes with his narrative poem *Dry Glass Blues* and Jim Clark with his multi-genre collection *Notions* on Sunday afternoon, Oct. 14, at Quail Ridge Books.

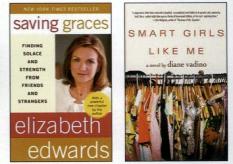
• Pulitzer Prize-winning journalist Edwin M. Yoder Jr. with his novel *Lions at Lamb*  *House* on Sunday afternoon, Oct. 14, at McIntyre's.

• Elizabeth Edwards with *Saving Graces: Finding Solace and Strength from Friends and Strangers* on Tuesday evening, Oct. 16, at Quail Ridge Books.

• Margaret Maron with her new novel, *Hard Row*, on Tuesday evening, Oct. 16, at the Cary Barnes & Noble.

• Diane Vadino with her debut novel *Smart Girls Like Me* on Tuesday evening, Oct. 16, at the Regulator.

National Book Award-winner Andrea



Barrett with *The Air We Breathe* on Thursday evening, Oct. 18, at Quail Ridge Books.

• Jennifer Ackerman with *Sex, Sleep, Eat, Drink, Dream* on Thursday evening, Oct. 18, at the Regulator.

 George Singleton with his novel Work Shirts for Madmen on Friday evening, Oct.
 19, at Quail Ridge Books.

• Amanda Lamb, author of *Smotherhood*, on Saturday morning, Oct. 20, at McIntyre's, and on Sunday afternoon, Oct. 21, at the Regulator.

• NC poet Sally Buckner with *Collateral Damage* on Sunday afternoon, Oct. 21, at Quail Ridge Books.

• Banjoist Bob Carlin, author of *The Birth of the Banjo: Joel Walker Sweeney and Early Minstrelsy*, on Friday evening, Oct. 26, at McIntyre's.

• James Beard Award-winner Jean Anderson with *A Love Affair with Southern Cooking: Recipes and Recollections* on Saturday morning, Oct. 27, at McIntyre's.

• Georgann Eubanks, author of *Literary Trails of the North Carolina Mountains*, on Sunday afternoon, Oct. 28, at Quail Ridge Books.

 And Pulitzer Prize-winning author Rick Atkinson with *The Day of Battle: The War in Sicily and Italy, 1943-1944*, Volume Two of the Liberation Trilogy, on Monday evening, Oct. 29, at Quail Ridge Books. Imagenetic Prize Prize



## JOHN BROWN AND BAND PAY LOVING TRIBUTE TO ART BLAKEY

ohn Brown, director of the Jazz Program at Duke University, was out of the classroom and into the recording studio this past summer. He was working with his quintet, cutting tracks at Overdub Lane in Durham, with John Plymale engineering.

The efforts of Brown and his quintet compadres will yield more than one album. Our first taste is coming on Nov. 6 with the release of Terms of Art - an album conceived as a tribute to the great Art Blakey and his band, The Jazz Messengers.

Terms of Art is stellar jazz. Brown is a massively skilled and knowledgeable bassist. He's the sort of player who will surround himself with equally adept musicians when he gets down to cutting tracks, and

this is particularly true in terms of his quintet. On Terms of Art we get Brown's fulltime cats: Ray Codrington on trumpet, Gabe Evens on piano, Brian Miller on saxophone, Adonis Rose on drums, with, of course, Brown on acoustic bass.

During a recent conversation, I asked Brown about the inspiration that led to Terms of Art.

"For the material it really is Art Blakey, and for the way I envision putting together my own group, that was inspired by Art Blakey and the Jazz Messengers, as well," he replied. "As a young musician, I started getting familiar with tunes and trying to establish a concept about listening to jazz. Blakey's music reached out to me. Once I got a hold on it that became where I lived

as a player.

"As a secondary thing, I was inspired by the group I have," he added. "I feel like the people in my band have a lot to say, and at every opportunity we're in the studio. We did three records over the summer. This one - Terms of Art - just came together so quickly. I find myself listening to the album simply to hear the guys in the band play.

"I think their performances on the album are a testament to their gifts. The fact is that the guys had never seen some of the tunes before, and they only had one day on them, so for the album to turn out as well as it has is a tribute to my band mates."

Brown was expansive in his discussion of the members of his quintet. He clearly



has a great deal of respect and affection for each of them.

"The people in my band represent various stages in my career, and Ray Codrington is very special," he noted. "Ray is one of the two main people who introduced me to jazz when I was a teenager. What he brings to the band is all his experience and knowledge. He represents the jazz period we're dealing with on *Terms of Art.* He's the epitome of a fine musician."

Brown explained that in junior high school in Fayetteville, his home town, he played in the Fayetteville Symphony. While playing with the Symphony, he also began to do gigs at the Fort Bragg Playhouse.

"I think Ray and I first played a show together at the Playhouse," he said. "Ray and a piano player named Paul Scott got me checking out some jazz. All I knew at the time was symphony, so they got me listening to Ray Brown and Dexter Gordon and John Coltrane. I was also listening to Weather Report and really got into Jaco [Pastorius], who was playing bass at that time with Weather Report."

Brown met pianist Gabe Evens during their college days.

"We call Gabe 'Tasty' because he plays the right thing at just the right time," Brown noted. "Whereas a lot of piano players feel like they have to be saying something, and you feel like you're taking a theory class playing with them, Gabe is playing things that are musical. He's from Durham. After college he went on to play with Betty Carter. In the early '90s we hooked up and started playing gigs together. He's a friend and we also play music, and we've playing in a variety of contexts.

"Gabe is sensitive and thoughtful about making music, and these things are evident in how he plays on this record. Gabe's currently at the University of Miami working on his master's degree."

Brown met Adonis Rose in New Orleans in the early '90s.

"I'd gone down there to play with Delfeayo Marsalis," he recalled. "We did a couple things around New Orleans with Nicholas Payton, and we'd just kind of run into each other at festivals. Adonis was playing full-time in Nicholas' band, and I was playing in Delfeayo's band and Elvin Jones' band. We had a casual association at that point.

"A few years later, Adonis and I found ourselves playing together in Ellis Marsalis' trio," he said. "That was a lot of fun. We really hooked up, and now he's my fulltime drummer. Whenever I can afford to fly him to a gig, he's there. Adonis was living in New Orleans, but after Katrina he moved to Fort Worth."

Sax man and Durham resident Brian Miller is someone Brown encountered in his role as teacher.

"I think I coached a combo Brian was in one semester at NCCU," Brown said. "We've played together ever since. I don't consider him a former student, really, but he was a student at NCCU when I was a teacher. In any kind of band configuration I'm doing, Brian's in it. So either I love playing with him or I can't get rid of him," Brown laughed.

Brown went on to explain that choosing the material to record on *Terms of Art* was something of a struggle. He'd wanted to do a tribute to Blakey for some time, but in confronting Blakey's body of work, he faced an abundance of cool tunes. He allowed that he needed a focus.

"When the title of the CD — Terms of Art — came to me, I knew it was the perfect working title," Brown said. "It put me in a direction to pick music that met a couple of purposes. I wanted music that sounded good, and I wanted music that was recorded by Art Blakey and The Jazz Messengers. There isn't a single tune on the album that Art wrote, but every song on the album was recorded by Art and his band. I did a lot of listening.

"There are tunes on the album like 'Moanin' and 'Night In Tunisia' and 'The Preacher' that everybody knows and everybody plays," he continued. "That was why we did them. I knew people would know these tunes. I wanted to introduce listeners to the musicians in my band. Jazz fans may not pay too much attention to anybody's name on the record, but they'll pay attention to the tunes. They might be thinking, 'Hey, that's a new version of 'Moanin'; let's see who's playing.""

There are also songs on the record that are less frequently covered and, consequently, less well known; tunes such as "Buttercorn Lady" and the ballad "Hello."

"I just stumbled across this beautiful

ballad 'Hello,'" Brown said. "Over the summer I set out to listen to every track recorded by The Jazz Messengers that I could find. When I heard that melody for 'Hello' I thought, 'That's Ray Codrington right there all day long.'

"I know some people may ask why they should be listening to our version of a Jazz Messengers' song instead of just going to the original," he said. "I'm not trying to move aside any of those recordings. It's more of a tribute. That band, and Art's concept for keeping that band together, inspired generations of musicians. Since this is music about improvisation, I'd like for people to hear what we have to say about the tunes Art and his band recorded, in the instrumentation he intended with his first group.

"We're not trying to reinvent the wheel," Brown observed. "Just like someone might read a book and have something poignant and insightful to say, that's exactly how I view our take on these tunes."

Check out Brown's Web site www.jbjazz.com — for information on acquiring a copy of *Terms of Art*.

### ADIEU

Jazz keyboardist/composer/band leader Joe Zawinul died on Sept. 11 of Merkel cell carcinoma. He was 75. Zawinul, a

native of Austria, played with Maynard Ferguson, Dinah Washington and Cannonball Adderley's quintet. He played on the Miles Davis albums



Bitches Brew and In a Silent Way - for the record, he wrote the song "In A Silent Way." In 1970, Zawinul and Wayne Shorter founded the groundbreaking jazz fusion group Weather Report - that alone would've made him a jazz legend. Zawinul continued to write and perform jazz after Weather Report with his band Zawinul Syndicate. His last album was released in February 2007; titled Brown Street, the album is a live, double-disc gem on the Heads Up International label, recorded at Zawinul's club, Birdland, in Vienna, Austria. Zawinul is credited with bringing the synthesizer and electric piano into the jazz mainstream.

## *continued from page 26* on horseback.

The 38-year-old South African-born Irish citizen undertook the ride from Buenos Aires, Argentina, to New York over the objections and concerns of nearly everyone she knew and everyone she met, deciding instead to be true to her own burning, innate quest for adventure, her love of horses and an indomitable belief in the kindness of her fellow man.

That she had limited equestrian experience, few contacts, little Spanish, only a sketchy idea of her route and the bureaucratic requirements did not daunt her. "We are all capable of so much more than we realize," Du Toit said in a telephone interview from her home in Dublin. "It's only when you take that first step that you realize."

Her book is a gripping account of her journey, one she undertook literally by the



The Appalachian Trail Conservancy (ATC), in partnership with land agency partners and local organizations, took part in the 14th annual National Public Lands Day (NPLD) for volunteers working to preserve and protect America's lands. The focus of this year's effort — held on Sept. 29 — covered threats to biodiversity in natural ecosystems and changes wrought by invasive exotic species of plants, including habitat destruction, diversity loss and economic devastation.

ATC coordinates 5500 volunteers to conserve the Appalachian National Scenic Trail and its 250,000-acre greenway and works with partners including Western North Carolina Alliance, Equinox Environmental, Inc., the US Forest Service, and ATC. NPLD is a program of the National Environmental Education Foundation. This year, the National Invasive Species Council joined seven federal agencies and more than 30 state park agencies as NPLD partners. seat of her pants, for the most part, finding food, shelter and medical attention for her horses and herself as she went along. She does indeed land herself in more than one dangerous situation, and there are times when basic needs are in frighteningly short supply. "When you travel in a primitive way," she told *Metro*, "the way you interact with people is so different, you become part of it." That much is clear from her firsthand account, an honest and nuanced portrait of the terrain she crossed, the challenges she faced, the people she encountered and the self-discovery she attained.

"Travel in any way is a way of getting to know yourself," she said, "When you are confronted with hardships, it's just you and your own thoughts."

Du Toit's remarkable ride, that took her through the arid *altiplano* of Bolivia, the

ATC is a volunteer-based, private, nonprofit organized 80 years ago to conserve the 2174-mile Appalachian Trail as a protected greenway along the Appalachian Mountains from Georgia to Maine. For additional contact information, call Bob Gale, Western North Carolina Alliance: 828-258-8737.

The Society of Professional Journalists has awarded retired University of North Carolina-Chapel Hill professor Chuck Stone the Helen Thomas Lifetime Achievement Award, named for longtime White House correspondent Helen Thomas and presented to an individual or individuals for a lifetime of contribution and service to journalism.

Stone served as a member of the UNC School of Journalism and Mass Communication faculty from 1991 to 2005. He is the founding president of the National Association of Black Journalists (NABJ) and has authored four books on the African- American political experience.

"Chuck's ethics and law seminar at Carolina was one of the most popular classes on the entire campus," wrote David Bulla in his nomination letter. "His discussion of censorship captivated young people as few journalism topics can. Few mass communication professors in the country have had a more profound influwilds of Brazil and through the relatively civilized North Carolina outposts of Monroe, Mount Pleasant, Richfield, Asheboro and Roxboro, was completed in March 2004. She attracted much media attention along the way, most notably becoming an ABC News Person of the Week and the subject of a History Channel documentary.

With the release of her book in the States, Du Toit will be back in North Carolina. With the help of her friend Dr. Surry Roberts of Raleigh, Du Toit has arranged to speak at the American Institute for Healthcare & Fitness in North Raleigh's Forum Complex on Oct. 18 at 7:15 p.m. Call 919-828-2245 for information. Du Toit will also speak at The Chapel Hill Institute for Cultural and Language Education at 5 p.m. on Oct. 21, admission is free.

- By Liza Roberts

ence on a generation of journalists than Professor Stone." (Go to www.metronc .com/article/?id=337 to read an interview with Stone.)

"Comic Stripped: A Revealing Look at Southern Stereotypes in Cartoons" has opened in Charlotte at the Levine Museum of the New South featuring *Snuffy Smith*, one of the first Southern-themed strips that started in the 1930s; *Lil' Abner, POGO, The Mountain Boys*, FOX TV's *King of the Hill*, and *Kudzu*, drawn by the recently deceased Doug Marlette who won a Pulitzer while cartooning for *The Charlotte Observer*. Go to www.metronc.com for tributes to Marlette. The show runs through April 13, 2008. Go to www.museumofthenewsouth.org for information.

. . .

The Siamese Cat Rescue Center, a nonprofit organization that rescues and places homeless Siamese cats (often called "Meezers"), is celebrating 10 years of feline rescue with the arrival of "Blue," its 5000th cat customer. The Rescue Center, based in Locust Dale, VA, has over 500 volunteers in 20 states and a transport system — the "Meezer Express" — that delivers rescued cats to new homes. For more information, visit http://va.siameserescue.org or contact the Siamese Cat Rescue Center at vasrc@ siameserescue.org.



## IS ANYONE TELLING THE TRUTH?

ver feel like the Big Bang has happened again, that truth and a sense of shame are hurtling outward from the explosion of new media created by the arrival of the Internet? What else can explain the lunacy of public debate today? Imagine arriving on earth and observing grown, seemingly sane people running for their lives based on a videotape from an obviously unbalanced religious fanatic in a bathrobe living in a cave in Pakistan. (Go to my online-only Between Issues column to read about Bin Ladden's low-tax pitch to Americans www.metronc.com).

Or an alleged killer — who took out his wife years ago with a knife but got off because a jury member was a devotee of "critical race theory" — dominating the headlines for a home invasion in a hotel room to steal back sports memorabilia. The same week, a discredited former anchorman for a major television network grabs headlines for filing a lawsuit against his former employer, claiming he was forced to admit his mistakes, and furthermore, he didn't make them — his employees and co-workers did it, and he was forced to take the fall. Problem is he did engage in the worst sort of journalism, the kind we're getting used to today.

Public policy based on huge lies has become a commonplace. We were told in 1968 in the book The Population Bomb that high birth rates spelled doom for the planet - that by the year 2000 there would be no water, no oil, no food and no us if we didn't stop having babies. This false doctrine spawned a new dimension of the environmental movement, adding all mankind to the enemies list of global polluters. Suddenly, everyone was guilty for destroying Mother Earth. After the collapse of the Soviet Union, adherents to world socialism shifted into the green camp. Formerly committed to saving the working classes from exploitation by the capitalist oligarchs, they are now out to save no less than the planet itself. Thus, the term "manmade" is parked in front of references to global warming, making it clear we are all on the list

## My Usual Charming Self

### by Bernie Reeves

to be re-educated or eliminated for not toeing the party line.

We should know by now that nations that fell for the birth rate scare are in deep trouble, like in Europe where economic growth has been snuffed out due to declining populations. Believing the population lie has added another fearful dimension: the importation of guest workers to pick up the slack — Muslim guest workers for the most part. Another big lie adopted by the environmental Left, nay a mantra, is the diminishing supply of fossil fuels, meaning get out of your car and take government-sponsored public transportation. This particular whooper has led to gridlock due to the curtailment of roadbuilding in the US as traffic planners rhapsodize about rail transit to solve the problem.

Is there any truth anywhere in the diatribes from the social engineers? Not only is the bugaboo of population growth that was supposed to end life on earth a falsehood, but the supply of fossil fuels, it turns out, is capacious beyond measure. That's two big lies right there in the bosom of the environmental movement. But what about the biggest public policy bunko scheme of them all: global warming? Once again, the big bang of false data flying through space dominates the debate. Yes, the earth could be warming, as climate changes in cycles over millions and millions of years. But no, it might not be a bad thing for earth and its inhabitants if the earth warms. And no, no, no, it is not caused by human beings.

In a mysterious amalgam of low human selfesteem and a gigantic collective ego, people out there actually believe the scant existence of mankind on this vast planet — where weather and climate are caused by an almost immeasurable force — the sun — is a consequential factor in the glacially slow gyrations of global climate. But since we are living in the big bang of lies, eager beavers manufacture computer models proving that man can do something about it. The bigger the hypothetical lie, the more they work away, piling data upon data until they have created a new reality composed entirely of their own making. Big lies wrapped in a righteous agenda inside a misguided political theory are masquerading as truth.

These same "climatologists" can't even predict hurricanes, much less how the paltry handiwork of industrial man can affect the mood of nature. It's preposterous, but then so is just about everything else coming over the wire these days. In the modern big bang, the obvious becomes complex, lies morph into artificial truth and the end of times feels quite close.

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

You only have to look down the road at the city of Durham to witness the disintegration of truth in these clamorous times. **District Attorney Mike Nifong's** behavior mirrors the chaos in public policy debates. With the assuredness of global warming advocates, he believed the lacrosse players were guilty of the charges he brought, and he set out to prove it no matter what the facts indicated. Again, righteousness replaced facts, and the lies necessary to maintain his demented reality became his truth.

#### ...

Now that the families of the accused boys have fought back and won, it is appropriate to revisit the trial of **Michael Peterson**, convicted in Durham with evidence that was entirely concocted by the DA who preceded Nifong. Revelations in the lacrosse players' case demonstrate that something is indeed rotten in the courthouse in Durham. Perhaps an owl really did attack Kathleen Peterson. It makes more sense than a blow poke.

Another example of believing so hard you make it so is the antics of the anti-Iraq War dissidents who keep trotting out reasons to cut and run, but offer no alternative to the consequences. The old Vietnam War tactics aren't working: Mass demonstrations draw only handfuls of protestors; despite valorous rhetoric from The New York Times, Congress - even after pulling an all-nighter — can't get a bill to force withdrawal; NPR's disingenuous scheme to broadcast the names of KIAs stationed at North Carolina bases, but rarely from here, doesn't resonate; efforts to organize military personnel and their families fall on deaf ears (this is an all-volunteer force, after all, with most recruits anxious to engage in combat); and the latest effort, to accuse Americans of accepting the war because we aren't forced to make sacrifices at home ("We go shopping," as one public radio guest put it) is meeting with the same public disdain.

Consequently, presidential candidates are learning to tread carefully about the War, especially the Democrat hopefuls who wheeled out into the hustings thinking they had an issue that would ensure victory. What they discovered is that Americans aren't fools, and have little faith anymore in the hate George Bush anti-war agenda emanating from the mass media propaganda machinery. They know that Iraq is the frontline in the war on terrorists. And they appreciate the reality there has been no attack on US soil since 9/11.



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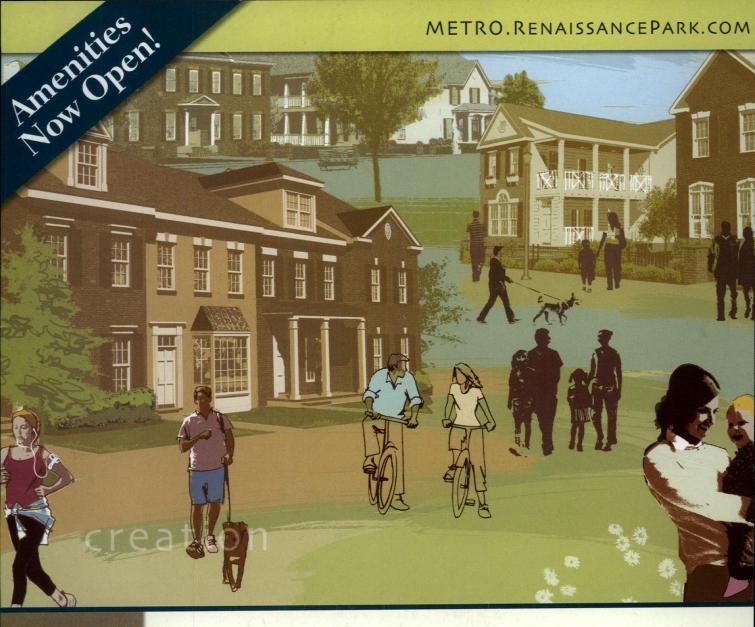
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